



CRISPIN
Catering



GROUP CATERING

CRISPIN

Up to 20 group dining, non-exclusive use
Up to 44 seated, exclusive venue hire
Up to 100 standing, exclusive venue hire

BAR CRISPIN

Up to 16 seated, private dining room
Up to 60 standing, full venue inc private dining room
+ heated terrace

BISTRO FREDDIE

Up to 16 as group dining, non-exclusive use
Up to 40 seated, exclusive venue hire
Up to 80 standing, exclusive venue hire

CRISPIN Catering

Location catering nationwide
Up to 300 guests, seated or standing
Breakfasts, lunches, dinners, weddings & parties



CRISPIN

ABOUT

Crispin stands as a distinctive restaurant and wine bar nestled in the heart of Spitalfields. Our offerings include a selection of low-intervention wines, crafted cocktails, canapés, and ever-changing seasonal sharing menus. Our team of Chefs, led by Lewis de Haas, curates our menus with a broad European influence.

Housed within an architecturally captivating multi-use building, our venue boasts the capacity to accommodate up to 100 guests for standing events and up to 40 for seated gatherings, in addition to a heated terrace outside.

A brief stroll from Liverpool St station, Crispin's doors are open throughout the week, offering exclusive hire reservations or partial hire options.

SEATED DINING

Gordal olives

Dusty Knuckle bread, brown butter

Stilton croquettes, pickled walnut ketchup

Cobble Lane charcuterie selection

Burrata, delicate pumpkin, sage, balsamic

Radicchio, fennel, radish, naval orange, nasturtium

Braised lamb, Jerusalem artichoke, anchovy mayo, mint

Fried Cornish mids, aioli

Brown butter cake, crème fraîche, spiced pear

STANDING CANAPES (exclusive hire only)

Stilton croquettes, walnut ketchup

Smoked salmon pate, pickles, sourdough

Radicchio, fennel, navel orange, radish

Curried parsnip soup, hazelnut

Game sausage roll, spiced pear chutney



BAR CRISPIN

ABOUT

Located on Kingly Street in Soho, Bar Crispin stands as both a restaurant and wine bar. We offer low intervention wines, classic cocktails, delightful canapés, and seasonal feasting menus, making us the ideal choice for a variety of occasion.

Introducing The Greenroom, a private dining space designed by Jermaine Gallacher is reminiscent of classic Soho providing an exquisite backdrop for intimate dinners to lively wine and group gatherings.

Conveniently situated less than a 5-minute stroll from Oxford Circus station and near Mayfair, Marylebone, and Fitzrovia, Our private dining room comfortably seats 16 guests, while the entire venue can host up to 50 individuals for standing events and 30 for seated gatherings.

SEATED DINING

Toklas sourdough, house cultured butter

Cobble Lane charcuterie

Duck liver parfait, pickled walnut

Burrata, pumpkin seeds, honey, chili

Slow cooked beef cheeks, wine and parsley jus

Glazed winter vegetables

Fresh greens in vinaigrette

Bread sauce

Chocolate torte, crème fraîche

STANDING CANAPES (exclusive hire only)

Smoked salmon, crème fraîche & dill

Devilled egg mayo

Burrata on toast

Smoke cod's roe, focaccia, tarragon

Rare beef, horseradish cream

Crispy pork belly, plum ketchup



ABOUT

Bistro Freddie is a 45-cover restaurant in the heart of Shoreditch showcasing the best in British produce, French wine, cocktails, canapé menus and feasting menus for any occasion.

Located a few minutes' walk from Shoreditch High Street and a stone's throw from Liverpool Street Station, within our classic dining room we can host up to 80 people standing or 50 people seated.

Designed by Jermaine Gallacher our perfectly quiet yet central East London bistro/venue offers something for every occasion, from working lunches to evening parties or group dinners of any fabulous format.

Anna Sogaard's menu is inspired by classic British and French gastronomy. Expect seasonal starters, bold mains and pies to share, as well as larger cuts of meat cooked over fire.

SEATED DINING

Alma mill baguette, cultured butter
Eggs mayonnaise, anchovy, fried parsley
Mushroom, parfait, pickles

Chicken and tarragon pie
House chips
Dressed salad

Steamed Marmalade pudding, pouring custard

STANDING CANAPES (exclusive hire only)

Quail egg mayonnaise, anchovy, fried parsley
Pigs head pâté, baguette, pickles
Mushroom parfait (vegetarian)
Brandade fritter, herb mayonnaise
Yarlington cheese, pickled walnuts, malt loaf



BESPOKE EXPERIENCES

In addition to our in-house offerings, we are proud to offer location catering. Including comprehensive full-catering and part-catering services for anywhere in the UK.

Our residency at Studio Voltaire provides dynamic spaces for a multitude of event and catering options. Studio Voltaire's RIBA award-winning and distinctive architect-designed Victorian gallery and industrial buildings are available to hire for a range of events, from weddings, private dining, drinks receptions, fashion shows, commercial filming and photo-shoots, to workshops, conferences and away days. For national location catering we offer seated dining, breakfast buffets, working lunches, corporate dinners, as well as canapé and drinks receptions, weddings, and parties. Lewis de Haas curates seasonal menus, including canapé and feasting menus for any occasion with our curated cocktail and seasonal wine lists.

We offer bespoke experiences, ensuring that every detail of your event reflects your vision. Our versatile range of catering services offers something for every occasion, from the simplest to most generous event planning encompassing any desired experience from corporate setups to DJs, dancers and immaculate table scaping.





CRISPIN

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