

<http://hogroastlancashire.co.uk/hog-roast-wedding.html>

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Dear ,

Thank you for your enquiry regarding the catering for your forthcoming event.
Please note: on SATURDAYS and BANK-HOLIDAY SUNDAYS FROM MID MAY THROUGH JUNE, JULY and AUGUST there is a minimum spend of £1200.

Below is a basic price list and Menu for a wedding/garden party hog roast event, however this is purely a suggestion and I would be delighted to offer other suggestions and Menus should you like me to do so, to suit your own personal taste and more importantly your budget.

Our Hog Roasts are normally served buffet style with salads, we find this works best as customers love to get up close to the roast and choose for themselves to ensure they get the meat selection, quantity and crackling they desire.

Ribble Valley Hog Roast has been established for 9 years and I have been involved in hog roasts full time for 12 years, and catering for over 20 years. I like to think that I offer a truly unique and personal service for any event that you are planning. Whether it be a Wedding, Garden party or corporate event I am there to help you all the way.

Prices include gazebos, buffet tables, cloths and staff to serve as required.
(Please ask if you think you may need extra staff for other duties i.e. clearing plates, reception drinks etc.)

MENU

CANAPES: Served whilst the guests arrive,

Selection 'A'

- Warm Mini quiches,-
 - Mini Thai Money Bags with sweet chilli dipping sauce,
 - Spring rolls and Fritters with sweet chilli dipping sauce,
- Mixture of all the above canapes per person £3.25 per head

Or Selection 'B'

Our 'Luxurious' selection of all the below served by us on bamboo skewers-

Vegetable Devil Bite Kebabs - Vegetable Salsa
Greek Lamb Kebabs - Lamb marinated in mint and garlic.

Chicken Yakitori Kebabs - Chicken marinated in Japanese sauce dipped in honey.
Mixture of all the above selections 4.50p per head

ANTIPASTI

Served on platters on the table, before the main meal (great with speeches),
A selection of Italian hams, salamis, olives, sundried tomatoes, goats
cheese, pate and french bread,
served with an olive oil dip and sea-salt.

Mixture of all the above antipasti per person = £4.50/head

THE ROASTS:

The HOG ROAST is cooked from scratch at the venue (Please ask if you would like Free Range Pork as there may be a small charge for this) and takes around 6 hours to cook, it is then served onto plates and/or fresh bakery baked brown and white bread rolls with apple sauce and stuffing, and served under a 3m gazebo or taken inside for serving. this will serve 100 - 150 sandwiches or plated portions, however it is possible to provide for greater numbers.

The cost of the Hog Roast is £745 for a Saturday (and Bank Holiday Weekend Sundays) and an extra 3 pounds per head for numbers over 150.

For any other day the cost of the Hog Roast is £695 and 3 pounds per head for numbers over 150.

The LAMB ROAST takes around 4 hours to cook, it is then served on fresh bakery baked brown and white bread rolls with mint sauce. this will serve 50 sandwiches or plated portions if served with salads, however it is possible to provide for greater numbers.

The cost of the Lamb Roast is £695 for a Saturday (and Bank Holiday Weekend Sundays) and an extra 5 pounds per head for numbers over 50.

The cost of the Lamb Roast is £665 for any other day and 5 pounds per head for numbers over 50.

1/4 roast chicken £3/head.

Why not have Whole Baked & Dressed SALMON: 3kg = £75 to accompany your roast.
2 x salmon = £120

For your VEGETARIAN's main course we normally serve delicious high quality 12" Quiche £20, however we are happy to provide any other ideas you may have.

FRESHLY MADE SALADS TO ACCOMPANY THE ROAST:

Mixed green & red leaf with cherry tomatoes,
Sun dried tomato and green pesto pasta salad,
Greek salad with olives and feta cheese,

Freshly made coleslaw salad,
Hot 'New' potatoes with butter,
Vinaigrette.

'All' the above 5 salads (Not each salad) = £3.50 per head.

DESSERTS:

Selection 'A' A selection of delicious 'Buffet Served' High Quality Gateaux, Tarts and Cheesecakes.

Belgian Chocolate Tart

Carrot Cake

Toffee Crunch Pie

Lemon and Mascapone Cheese Cake

French Style Apple Tart

served with cream.

A selection of all 5 Desserts = £4.50 per head.

Selection 'B' A selection of delicious 'Buffet Served' High Quality Individual Desserts.

Chocolate & Black Forest Dessert

Lemon Syllabub Souffle

White Chocolate and Blueberry Cheese Cake

A selection of all three Individual Desserts = £4.50 per head.

TEA /COFFEE = £1/head (please ask for more details!)

CHEESE AND BISCUITS =£3/head minimum 40 people

A selection of delicious Buffet Served Soft, Blue, Smoked and Regular Cheeses with biscuits.

B.L.T.s = Bacon Sandwiches

How about having the above for your wedding breakfast followed in the evening by Delicious freshly cooked bacon sandwiches, 'Finest dry cured back bacon' on bakery baked rolls with lettuce , tomatoes and a selection of sauces to finish off the perfect day! The Bacon Sandwiches are £4 per head, (minimum spend £320.)

CUTLERY & CROCKERY OPTIONS:

- 1) Provide your own
- 2) Environmentally friendly high quality paper plates and wooden cutlery 30p per head.
- 3) Hired plates etc 1-3 pounds per head, depending on number of courses.(please ask for details)
- 4) If just a hog roast sandwich then 6" paper plates are provided free of charge.

Please note there is no v.a.t. to be added.

If you would like to confirm a booking please let me know and I will send you a 'Booking Form' and Deposit Details'

Also please note your booking cannot be confirmed until your deposit has arrived.

I hope this answers most of your questions, if there is anything else I can help you with please do not hesitate to write again, or if you would like me to call you, drop me a line with your land line number and a time to call.

In the meantime I very much look forward to hearing from you soon and hope that Ribble Valley Hog Roast has an opportunity of working with you on your event.