



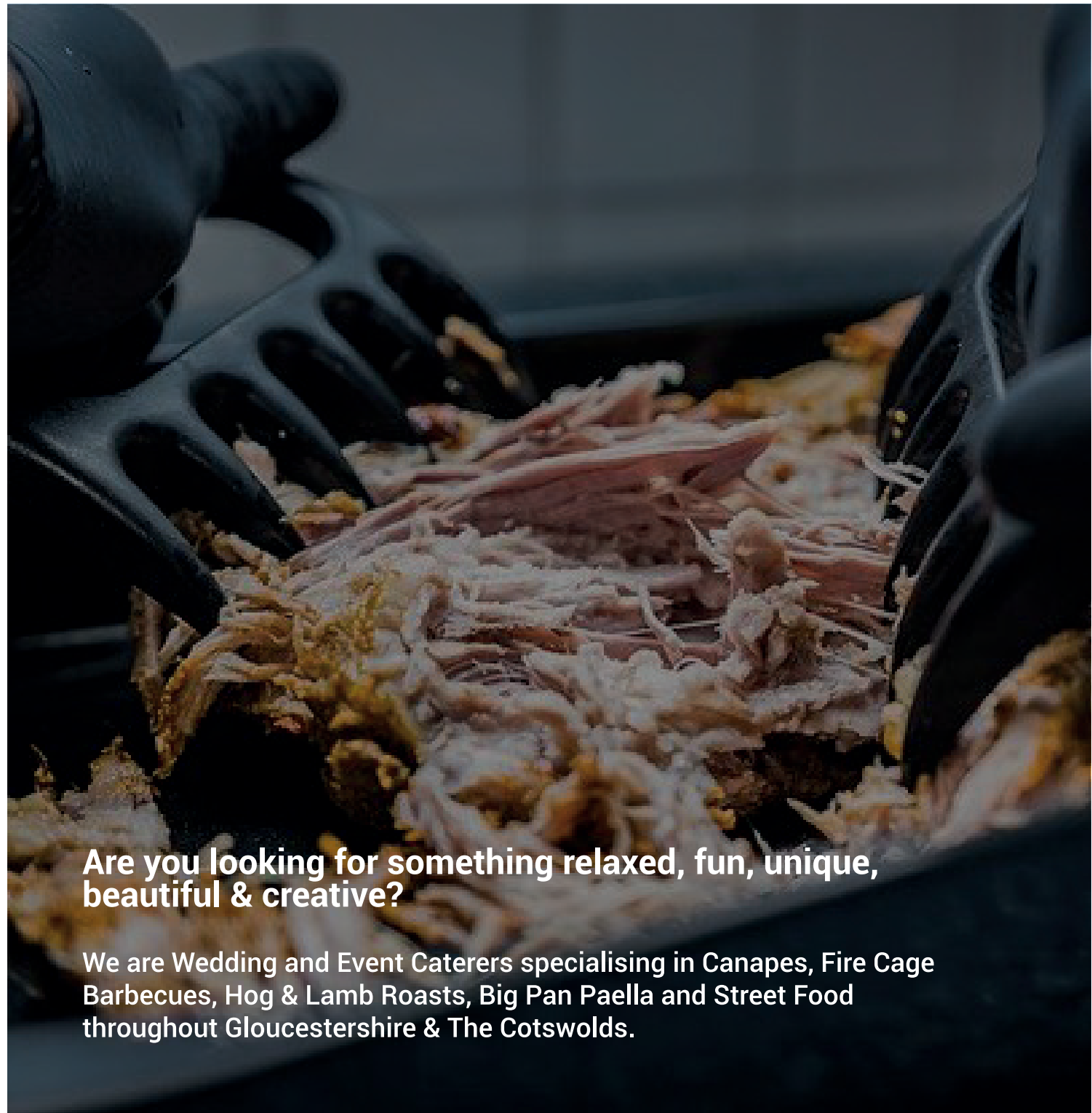
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Are you looking for something relaxed, fun, unique, beautiful & creative?

We are Wedding and Event Caterers specialising in Canapes, Fire Cage Barbecues, Hog & Lamb Roasts, Big Pan Paella and Street Food throughout Gloucestershire & The Cotswolds.



Wedding & Event Catering

Your event of a lifetime is safe in our hands.

Hog Roast of Gloucestershire has served Gloucestershire and beyond with mouth-watering Wedding and Event food for over ten years.

Whether you want a formal or informal multi course wedding breakfast to a more casual Street food style event or even a hog roast or BBQ, we have the experience and skill to deliver your wedding or event exactly as you want.

At Hog Roast of Gloucestershire our main priority is that your event goes better than you could ever imagine, we take care of as much or as little as you want us to. Infact we pride ourselves on great friendly service to a very high standard.

Party Catering

We take care of everything for you to ensure your special event goes without a hitch.

We cater for:

- Weddings
- Birthdays
- Private Parties & Funerals
- Corporate Hospitality
- Sporting Events
- Festivals & Large Events



Our Team

At Hog Roast of Gloucestershire, our mission is to create unforgettable events by exceeding your expectations with innovative cuisine, exceptional service and creative presentation. We will accomplish this by consistently emphasizing quality in our service and food preparation; generating positive energy and respect between our clients and employees; tailoring our services to our clients' needs. All the while using locally sourced and quality ingredients.

Matthew and all at Hog Roast of Gloucestershire

Canapés Boards & Platters

Our Canapés are served on slate or wooden platters by waiting staff during your welcome drinks reception. Create your own selection by choosing up to five options from the list below:

Vegetarian & Vegan

Warm stilton & red onion crostini (V)
Roasted red pepper, feta & mint crostini (V)
Warm mini quiches (V)
Roasted pepper & olive tapenade blinis (V)
Cherry tomato, mozzarella & basil skewers (V)
Greek salad skewers

*We can provide similar canapes as above but suitable for vegans, DF, & GF guests

Meat

Mini yorkshire pudding with roast beef and horseradish
Lamb koftas and tzatziki
Honey & mustard sticky sausages
Melon and Parma ham skewers with fruit coulee
Liver parfait caramelised red onion chutney on ciabatta

Charcuterie Cups

Mozzarella balls, vintage cheddar, chorizo, salami, olives, sun-dried tomatoes, cornichons, seeded bread twists



Hog Roasts

Our tasty local hogs are cooked in a confit oven; this cooks the pig very slowly and allows it to absorb all the juices making the meat moist succulent and full of flavour as well as creating the perfect crisp crackling. The Gloucestershire Hog Roast is served in a buffet style with our unique rustic interactive display, using wooden planks, Kilner jars filled with delicious chutneys and sauces, wooden boards, all labelled with chalk signs. . We can bring our own gazebos, tables and equipment to freshly cook and serve the food. As mobile event caterers, we do not require a kitchen and can cater in the middle of a field. We can serve a whole or half Gloucestershire hog freshly cooked in our confit tray served with crackling, apple sauce, chutneys and sauces, homemade apple stuffing and freshly baked bread rolls.

We also can supply your event with whole slow cooked free range lamb (subject to market prices and seasonal availability)

Half Of A Gloucester Old Spot Hog Roasted Hog serves 60-70 Guests

Carved by our Chef's served with homemade apple sauce, stuffing & a selection of fresh rolls, pita and tortilla wraps.

Whole Gloucester Old Spot Roasted Hog Serves 130-150 Guests

Carved by our chef's served with homemade apple sauce, stuffing & a selection of fresh rolls, pita and tortilla wraps.

Other relishes, chutneys and sauces will be made available. If you would like to add canapes, side salads, vegetarian or vegan options and desserts please let us know what you would like . We also can supply suitable plateware, cutlery and serviettes, gazebo, serving tables, linen and glassware upon request.

Lamb Roast Serves 40 Guests

Served with flat Breads, pitas and tortilla wraps, mint sauce & garlic Aioli

* Price subject to market price.

Dessert options are available upon request.



DIY Half/Whole Gloucester Old Spot Hog Roast Or Whole Lamb Roasts

These roasts can be delivered to you event address and served with stuffing, apple sauce and rolls. You can put on the chef whites and carve the roast and impress your guests. This is easily done as our succulent meat falls off the bone. Some hosts let their guests just simply help themselves too.

BBQ & Fire Cage Menu

Our BBQ's are served with a selection locally made rolls, pitas and wraps. A selection of sauces, chutneys and cheeses will also be made available.

Our spectacular Fire Cage is food theatre at it's best. This premium menu is cooked and smoked over flame and creates atmosphere and aroma for your event. It delivers sensational flavour.

The Grill shed is charged with an additional fee for hire.



Fire Cage Classics

Traditional pulled pork

Served with a selection of freshly baked rolls, apple and bramley ale chutney, sage and leek stuffing

18 hour slow cooked marinated Herefordshire beef brisket in a Tubby Toms chipotle coffee rub

Served with gourmet brioche buns, smoked cheese, gherkins, red onion chutney & relishes

Curried pulled pork

Served with naan bread and wraps, mango chutney, cucumber, tomato, mint and onion relish, yogurt and mint sauce

Oriental confit of duck in hoisin sauce marinated in Tubby Toms dragon salt

Served with chinese pancakes, wraps, spring onion, cucumber and plum chutney

Slow rack of free range pork ribs marinated in Tubby Toms bone sucker rub

Served with a cob sweetcorn and savage slaw

Burgers

Prime Gloucestershire beef burger
Succulent Hartpury lamb and mint burger
Pork and Apple Hartpury burger

Hot Dogs

All our sausages are made using free range Gloucestershire old spot pork.

Plain pork, pork and apple, pork chilli, pork & leek, Cumberland, beef, lamb and mint.

Grilled Meats & Fish

Cajun spiced free range chicken, pepper & onion skewer
Free range lamb kofta
Peri Peri marinated boneless free range chicken
Lemon and thyme BBQ poached salmon fillet
Chicken Tikka skewers
Chicken fajita marinated in tubby toms mother clucker rub
Smoked fillet of salmon on cedar boards
Marinated chicken thighs
King prawn and chorizo skewer

Vegan and Vegetarian

Mediterranean roasted vegetable skewers (Ve)
Red Pepper & smokey squash bangers (Ve)
Spicey five bean burgers (Ve)
Stuffed portabella mushroom with roasted mixed peppers and mozzarella & rockets (V)
Pan fried mediteranean vegetables (V)



Salad Choices

Classic coleslaw
New potato, red onion & water cress
Rocket, baby spinach, mint, baby beets with goats cheese
Vine tomato, red onion with balsamic dressing
Bombay potato & egg salad
Tuscan tomato & fennel salad with ciabatta croutons
Red cabbage slaw with wholegrain mustard mayonnaise



Paella

Our Paellas & Large Pans are cooked on location in front of your guests by one of our trained Chefs; adding a sense of theatre as the sounds and smells begin to mingle with you and your friends.

Chicken, chorizo sausage, white rice & green vegetables

Prawns, squid, mussels, red peppers, onions, tomato, garlic, chilli and white rice

Chargrilled courgette, mixed bell peppers, sweetcorn, onion, garlic, cherry tomatoes, zesty lemon herb and white rice

Chicken, chorizo sausage, prawns mussels & squid, red peppers, onions, tomato, garlic, chilli and white rice



Big Pans & Street Food

Thai style

Green curry chicken breast & prawns coated in our own fresh Green curry paste. Cooked with coconut, limes, and served with fluffy white rice & naan bread

Chilli con carne

Classic Mexican spiced beef served with rice & tortillas

Lamb tagine

Slowed cook in the sweetness of dried fruits, regional spices & fragrant rice

Desserts

Cheese Tower/Boards

Sicilian lemon cheesecake

Rich chocolate tart

Honeycomb smash cheesecake

Double chocolate and fudge brownie

Mini jam doughnut balls

Raspberry and white chocolate roulade

De-constructed Eaton mess board – A selection of seasonal berries, whipped cream, mini meringue so that your guests can construct Eaton mess

Doughnut board

A selection of pink sugar frosting and white sugar sprinkles; chocolate frosting and milk chocolate sprinkles; white sugar frosting and multi-coloured sugar sprinkles. The perfect option for sharing amongst friends and families all year long

Cheese Boards/Towers

An assortment of a single Gloucester, a Godminster Mature Cheddar, a Colton Basset Baby, Waterloo baby Coeur De Neufchatel cheese tower. These are served with a homemade red onion chutney, chilli tomato chutney, bramley apple and apple chutney, grapes, biscuits & breads. Suitable plates, cutlery and serviettes can be provided upon request. If there is a particular cheese that you like please let us know as we have a vast selection available from our local supplier at The Cheeseworks, Cheltenham.

Wedding Tier Cheese Cake

A tower of five artisan British and European cheeses served with grapes, apples, celery, butter and seasonal chutneys (based on 50-150 guests)



High Afternoon Tea

Our Afternoon Tea is served on vintage cake stands and slate boards

To Include:

Ribbon sandwiches of
Classic coronation chicken
Roasted mediterranean vegetables & hummus
Smoked salmon & cream cheese
Rare roast beef with watercress & horseradish
Prawns & marie rose with seasonal salad leaves
Free range egg & watercress
English mature cheese spring onions
& mayo

Mixture of plain & fruit scones with
Clotted cream, butter & fresh strawberries

Selection of Cakes

Mini triple choc brownies
Victoria sponge
Mille feuille with fresh fruit
Double chocolate fudge cake
Mini carrot cake
Mini bakewell tarts
Macaroons

Served with english tea, green tea, herbal tea, or coffees

Alcoholic fizz & wine, juices and other soft drinks all available on request

*Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.



Light Bite & Evening Inspiration

All our Evening Food is served roaming style in recyclable and biodegradable kraft paper boxes. Please note we are unable to cater splits in options & at least 90% of your full guest numbers must be catered for.

Gourmet hot dogs in Brioche hot dog bun with gherkins, onions & Mustard & Ketchup

Beef Burgers – in Brioche buns with gherkins, onions, sauces, chutney and relishes

Gloucester Old Spot pulled pork in pita, wraps and rolls. Served with sauces, chutney and relishes

Bacon or Gloucester Old Spot sausage butties

Mini Fish goujons, chips with lemon, tartar sauce served in a cardboard cone

Chicken Gyros (marinated chicken, cucumber, tomato, red onion, tzatziki in a float bread with chilli sauce on the side)

Mac 'n' Cheese tubs

Three cheese and bacon dust (V)

Pancetta & Truffle

Mushroom / onion with croutons (V)

Mixed pepper & chilli (v)



FAQs

CAN I CHANGE ONE OF THE PACKAGES AND ADD IN OR TAKE OUT DIFFERENT OPTIONS?

Yes, all our menus are fully customisable to your requirements and we're happy to amend and personalise the menu to your tastes. Please ask us for an individual quote

CAN I TASTE YOUR FOOD?

Yes, we make almost everything in house from scratch so can adapt menus to suit any allergies or dietary requirements and serve these separately if required. We always make sure we have all the information needed to create a menu that works for all your guests. Food tastings can only be booked in between October and May due to peak season.

HOW DO YOU SERVE VEGETARIAN / VEGAN GUESTS FOR SHARING / FEASTING?

We believe all guests are created equal. No part of your menu should be compromised. We've put lots of love and time into our veggie and vegan dishes and we're really proud of them. You choose a separate set of options for these guests. We have a range of different sized platters and boards to serve on and depending on if, for example one vegan is seated on a table of meat eaters, we simply use a small individual board for them to serve their food separately.

HOW DOES YOUR STAFFING WORK?

We love our staff and our staff love weddings. We employ people who are passionate and get our ethos. We always chat through your specific wants and needs so service is tailored to you. Our kitchen team are led by a great head chef Michael Thompson. Our Front of House manager and our amazing waiting staff provide full table service as well as their friendly expertise too.

ARE THERE ANY TRAVEL COSTS?

We include travel within 20 miles of Gloucestershire free of charge. Anything further will be charged based on current fuel costs.

I LOVE YOUR MENUS! WHAT'S NEXT?

If you want to talk to us further, it's great to get an idea of you, and what you'd like on your wedding day. Drop us an email to info@hogroastofgloucestershire.co.uk and let us know any details, such as date, venue, guest numbers, courses, style of food, any food influences you love! We can then provide some initial ideas and prices as a base to start from.

WHAT HAPPENS IF I DON'T KNOW WHAT I WANT?

Don't worry. It's fine if you are in the early stages of planning or just aren't sure what you'd like on your day yet. We offer flexibility in all your menu choices and packages. We can amend and tweak your requirements all the way up to 56 days before your event to make sure you're 100% happy with all the plans.

HOW DO I SECURE THE DATE?

Once you are happy to proceed. We ask for a deposit to secure the date in our diary. This payment is taken from your final balance which is due no later than 60 days before your event.

Terms & Conditions

1) Booking Your Date with the Hog Roast Collection LTD

- a) All event bookings must be confirmed in writing by the Client. A non-refundable deposit is required to secure Hog Roast Collection LTD for the date of your event.
- b) All bookings are subject to minimum spend or guest numbers; these will be confirmed in writing by Hog Roast Collection LTD to the Client.
- c) Once you confirm you're booking in writing (with or without a deposit) it is deemed as a secured booking and it is down to the client to notify Hog Roast Collection LTD if you wish to cancel/amend or change the booking, you must do this in writing. (Cancellations charges still apply please see cancellation charges).

2) Deposit

- a) Hog Roast Collection LTD will require a deposit to secure your booking. Once your booking confirmation is received Hog Roast Collection LTD will confirm this back to you in writing.
- b) This deposit will be deducted from the total event costs which will be issued to the Client no later than 56 days before to the event
- c) Booking confirmation payment methods available include bank transfer, credit or debit card payments by phone or by cash.
- a) Once the Clients deposit has been received a receipt will be issued by Hog Roast Collection LTD together with a formal confirmation Email/letter which will include your draft menu, event summary and estimated costs based on the number of guests and selections made by the Client at this time.

3) Variations to the Price

- a) All bookings are subject to minimum guest numbers which will be confirmed by Hog Roast Collection LTD at the time of booking.

4) Payment of Total Event Costs Prior to Event

- a) Payment in full is required no later than 14 working days prior to the event for all catering services provided by Hog Roast Collection LTD. Final guest numbers must be confirmed to Hog Roast Collection LTD no later than 10 working days prior to the event.
- b) Should Hog Roast Collection LTD be advised of any changes to event requirements please note Hog Roast Collection LTD reserve the right to accept these changes and reduce our invoice value, however, should increases occur due to additions once full payment has been received Hog Roast Collection LTD will raise an additional invoice following the event for these guests or extras food needed, payment will then be due for immediate settlement by the Client.

5) Cancellation Charges

- a) In the unfortunate event of a booking having to be cancelled confirmation in writing will be needed by the Client. Your deposit will be retained and the following charges will be incurred
 - i) Cancellation received within 60 working days of event – 50% of total event cost
 - ii) Cancellation received within 15 working days of event – 100% of the total event cost
- b) The total event cost will be based on the numbers of guests scheduled, at the agreed price per head
- c) Any additional costs incurred by Hog Roast Collection LTD in the preparation of the event up until the time of cancellation will be charged to the Client. This is to cover any losses caused to Hog Roast Collection LTD for administration costs, travel, supplies etc. and will be discussed fully in event of cancellation.

6) Dietary Requirements and Allergies

- a) Hog Roast Collection LTD will endeavour to provide suitable adaptations to the Clients menu for any guests with special dietary requirements or allergies. We cannot, however, take responsibility for any guests. Special dietary requirements must be advised in advance (no less than 14 working days prior to the event).

7) Clients Food and Drinks

- a) We accept no liability for any food supplied to the Client by another caterer (or food products suppliers by the Client themselves) in addition to those arranged by Hog Roast Collection LTD.
- b) Where the Client has made additional arrangements (for example an evening hog roast) Hog Roast Collection LTD will require a Food Disclaimer Form will be completed and returned no later than 10 working days prior to the event.
- c) Hog Roast Collection LTD will happily serve a Client's arrival drinks, table wines etc. during their event subject to waitress fees or corkage, please ask for further details.

8) Client's use of Hog Roast Collection LTD Catering's Property and Clients Personal Property or Gifts

- a) The Client agrees to pay for any loss or damage to any equipment, crockery, cutlery or glassware supplied by the Hog Roast Collection LTD for the event, including any issues caused by the Client guests.
- b) The use of candles by the Client for centre pieces or decoration where Hog Roast Collection LTD have supplied table linen is strictly prohibited.
- c) Any damaged linen as a result of the use of felt tip pens will result in an additional charge payable by the Client after the event (a separate area for colouring can be arranged with suitable table coverings, please ask for details)
- d) Hog Roast Collection LTD will not be held responsible for the theft, loss or damage to any personal effects of the Client or gifts brought onto premises by the Client guests.

10) Liability of Hog Roast Collection LTD

- a) Hog Roast Collection LTD accepts no liability under any claim whatsoever arising (be it by negligence or otherwise) for any loss over the figure of the existing Hog Roast Collection LTD Public Liability Limit of Indemnity. Note that this figure which may change from time to time is available upon request together with a copy of our Certificate.

11) Force Majeure

- a) Hog Roast Collection LTD shall incur no liability to the Client if performance of the contract is prevented or hindered by any cause whatsoever beyond Hog Roast Collection LTD control and in particular but without prejudice to the generality of the foregoing, by act of fire, flood, subsidence, sabotage, accident, strike, or lock out and shall not be liable for any loss or damage resulting there from suffered by the Client.

Hog Roast Collection LTD reserves the right to change our Terms and Conditions when necessary due to the continually evolving nature of our business. It is your responsibility to ensure that you are up to date with our Terms and Conditions which are available on request or printable via our website at www.hogroastofgloucestershire.co.uk



Thank You!



WWW.HOGROASTOFGLOUCESTERSHIRE.CO.UK