



Prepared for Preston Court & The  
Wilderness

Born out of a passion for quality produce, the Gourmet Hog Roast company aims to provide clients with a hog roast catering experience they will never forget. Just like the founders of the company, the Gourmet Hog Roast Company is a fusion of British, Italian and South African flavours.

With a love of outdoor cooking, we believe in traditional, flavoursome and authentic hog roasts delivered with exceptional service and attention to detail. Our team has been providing hog roast catering for over 12 years and our clients come back every year because they love the quality of our catering service.



Just wanted to let you know how well the food went down with all the guests at the events on Friday and Sunday! Lots of praise from everyone as usual.  
Thanks so much, it was amazing!! **Helen – Hampton Court Palace**

Gourmet Hog Roast, it was fantastic! Many thanks to you and your team. Hope to see you next year! **Mark Tremlett – Harrow School**

Just wanted to say a HUGE thank you for making Chris & Sara's wedding the beautiful and relaxing day that it was. **Pam Needham – Mother of Groom**

The couple are getting married on the (DATE). There are 100 guests and this quote is based on the food being served on sharing platters to 10 tables.

## **Gourmet Hog Roast Wedding Breakfast (pricing below menu):**

### Canapés (A choice of 3 from our BBO stations, 5 canapés per person on the day)

Smoked Salmon Ciabatta Bites (Toasted ciabatta, smoked salmon with creme fraiche and hint of horseradish)

Grilled Lamb Lolly Pops with freshly made chimichurri or mint.

Surf 'n' Turf Skewers (Prawn and Aged Beef with Salsa Verde dressing)

Boerewors (South African Sausage) bites with Mrs Balls Chutney

Grilled Veggie Skewers with Grilled Halloumi (peppers, mushrooms, courgettes and aubergine) (V)

Bruschetta Bites (V)

Mango, Chilli & Coriander Salsa in a chicory cup (V)

Caprese Bites (Mozzarella balls, sun-dried tomatoes and fresh basil) (V)

### Sharing Starter Boards (choice of 1)

Sharing Italian Anti Pasti Boards (cured meat, mozzarella balls, sun-dried tomatoes, olives, artichoke hearts, grissini & fresh bread)

Meze Boards (cucumber, carrots, celery, radishes, hummus, tzatziki, pita breads & grissini)

### Main Course

The Traditional Hog Roast seasoned and slowly cooked with the crackling and then served in a soft/crusty/brown/Gluten-free fresh rolls with apple sauce.

Please note that we also have yummy Vegetarian and Vegan alternatives. For eg. A Grilled Miso and Maple Syrup Aubergine, Jack Fruit burgers and vegan burgers.

Roast Potatoes with fresh rosemary, garlic and sea-salt.

### Sides (A choice of 2)

Mediterranean Salad (Green leaves, red onion, tomatoes and feta cheese) dressed with red-wine vinegar and our very own Extra Virgin Olive Oil

Rocket, Parmesan & Pine Nut Salad with balsamic glaze

Traditional mayonnaise coleslaw

Our very freshly made coleslaw(non-mayonnaise based)

Potato Salad with freshly chopped chives

Three Bean Salad

Al grecco salad

Vegetarian Cold Pasta Salad

Pearl Barley and Feta Salad with pomegranate molasses

### Desserts

Eton

Mess

Tiramisu

Burnt Basque Cheesecake

Salted caramel, choc & honeycomb

Salted caramel brownie (GF but prepared in same kitchen

as Gluten)

Pear and Almond Frangipane Tower

Tarte au citron

Gluten free triple chocolate brownie

Vegan lemon cheesecake

Mini Profiterole Tower

Summer Berries (Vegan)

### Evening Snack (A choice of 1)

Gourmet cheese toasties (Sourdough bread, Vintage mature cheddar, Red Leicester cheese, Vine ripened tomatoes and Milano Salami)

Bacon rolls with condiments.

Our Butcher's freshly made pork sausage in a roll with condiments.

Boerewors (South African Sausages) rolls with condiments

Indicative Pricing

Based on a wedding party of 100 guests, including canapes, starter, Hog Roast main, dessert, evening food & service.

QTY	ITEM #	DESCRIPTION	UNIT PRICE	LINE TOTAL
100	1	Canapes	£11.49	£1,149
100	2	Starter Sharing Boards	£7.69	£769
100	3	Traditional Hog Roast Package	£18.99	£1,899
100	4	Dessert	£7.29	£729
100	5	Evening Snack	£7.69	£769
10	6	Platters for the table, serving tongs, side dishes, salt and pepper pots, bread baskets, butter dishes and sauce dishes.	£45.00	£450
100	7	3 sets of china plates and cutlery. (Linen napkins not included)	£4.99	£499
1	8	Refundable Breakages Deposit for hiring equipment.	£100	£100
5	9	Waiting Staff to help serve canapes, lay the tables, serve food, general tidying. Working 9 hours, subject to change based on the order of the day - <b>CLIEN</b>	£225	£1,125
1	10	Front of House Manager for the day (Day rate)	£350	£350
6	11	Front of House travel cost.	£20	£120
		<b>***30% Deposit Required to Secure Date***</b>		
				£7,959.00
			VAT	£1,591.80
				<b>£9,550.80</b>

Quote does not include table linen or linen napkins

## **Gourmet BBQ Wedding Breakfast(Pricing below menu):**

Canapés (A choice of 3 from our BBQ stations, 5 canapes per person on the day)

Smoked Salmon Ciabatta Bites (Toasted ciabatta, smoked salmon with creme fraiche and hint of horseradish)

Grilled Lamb Lolly Pops with freshly made chimichurri or mint.

Surf 'n' Turf Skewers (Prawn and Aged Beef with Salsa Verde dressing)

Boerewors (South African Sausage) bites with Mrs Balls Chutney

Grilled Veggie Skewers with Grilled Halloumi (peppers, mushrooms, courgettes and aubergine) (V)

Bruschetta Bites (V)

Mango, Chilli & Coriander Salsa in a chicory cup (V)

Caprese Bites (Mozzarella balls, sun-dried tomatoes and fresh basil) (V)

### Sharing Starter Boards (choice of 1)

Sharing Italian Anti Pasti Boards (cured meat, mozzarella balls, sun-dried tomatoes, olives, artichoke hearts, grissini & fresh bread)

Meze Boards (cucumber, carrots, celery, radishes, hummus, tzatziki, pita breads & grissini)

### Main Course

#### Pick 2 Meats:

Tuscan Spiced Chicken Portions

Prime Beef Burgers with cheese

South African Boerewors Sausages

Mint Infused Lamb Chops/Chimichurri Lamb

Chops. Salmon Fillets with Soy & Red Chilli

Marinade Sliced rump steak with freshly made

Chimichurri Butchers Classic Pork Sausages

#### Vegan/vegetarian alternatives (pick 1):

Grilled vegetable & halloumi skewers (V)

Miso & maple roasted aubergine with ginger and coriander (Ve)

Moving Mountain vegan burgers (Ve)

Pulled Jackfruit (Ve)

Pick 3 Sides:

Mediterranean Salad (Green leaves, red onion, tomatoes and feta cheese) dressed with balsamic vinegar and Extra Virgin OliveOil (most popular)

Rocket, parmesan & pine-nut salad with balsamic glaze.

Our own zesty coleslaw with capers & gherkins (most popular)

Traditional mayonnaise-based coleslaw.

Creamy potato salad with freshly chopped chives.

Costa's Al Greco Salad (Freshly sliced tomatoes, fresh basil, red onion and crumbled feta cheese)

Vegetarian cold pasta salad.

Pearl Barley and feta, cucumber salad with pomegranate molasses.

Three Bean Salad

Desserts

Eton

Mess

Tiramisu

Burnt Basque Cheesecake

Salted caramel, choc & honeycomb

Salted caramel brownie (GF but prepared in same kitchen as Gluten)

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Summer Berries(Vegan)

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Bacon rolls with condiments.

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### Indicative Pricing

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QTY		DESCRIPTION	UNIT PRICE	LINE TOTAL
100	1	Canapes	£11.49	£1,149
100	2	Starter Sharing Boards	£7.69	£769
100	3	BBQ Menu	£21.99	£2,199
100	4	Dessert	£7.29	£729
100	5	Evening Snack	£7.69	£769
10	6	Platters for the table, serving tongs, side dishes, salt and pepper pots, bread baskets, butter dishes and sauce dishes.	£45.00	£450
100	7	3 sets of china plates and cutlery. (Linen napkins not included)	£4.99	£499
1	8	Refundable Breakages Deposit for hiring equipment.	£100	£100
5	9	Waiting Staff to help serve canapes, lay the tables, serve food, general tidying. Working 9 hours, subject to change based on the order of the day.	£225	£1,125
1	10	Front of House Manager for the day (Day rate)	£350	£350
6	11	Front of House travel cost.	£20	£120
		<b>***30% Deposit Required to Secure Date***</b>		
				£8,259.00
			VAT	£1,651.80
				<b>£9,910.80</b>

Quote does not include table linen or linen napkins