Thank you for your enquiry about booking our Hog Roast service. Please complete the details below and return signed booking form with the required deposit and a signed copy of the terms and conditions. Please note your booking is not confirmed until we receive the booking form, terms and conditions and cleared deposit.

HOG ROAST BOOKING FORM

Name:_____

Address:_____

Town:_____ Postcode:_____

Contact phone number:_____ Contact e-mail:_____

Event date:_____ Type of event:_____

Venue address:_____ Town:_____ Postcode:_____

Number of guests: [ ] Serving time: [ ]

Hog roast service prices

Up to 50 people	£350.00	□
50 to 80 people	£400.00	□
80 to 100 people	£450.00	□
100-150 people	£550.00	□
150-200 people	£600.00	□
200-250 people	£750.00	□

Other Meats available: Lamb; Beef; Turkey; Gammon; and Goat. Please ask for a quote

Your Hog roast will be served in fresh locally made bread baps, with apple sauce and stuffing, by our staff, with a complimentary side dish of freshly made coleslaw complimented with a range of chutneys, pickles and sauces. Disposable plates, forks and napkins will be provided.

Vegetarian option □

Cheddar cheese/balsamic onion tartlets – qty required [ ]

Vegan option □

Separate plate of suitable foods prepared – Qty required [ ]

Allergies & Intolerances – Please advice if any of your guests have any allergies or dietary requirements, such as gluten free, celiac, dairy free etc.

Salad option Qty to cater for [ ]

Four options @ £2.95 per person

Six options @ £3.50 per person

Please tick options

Tomato, mozzarella, red onion & basil salad	□	Greek Style Pasta salad	□	Strawberry cheesecake	□
Moroccan Style Salad	□	Roasted vegetable cous-cous	□	Lemon Cheesecake	□
Home made Potato Salad	□	Minted buttered potatoes	□	Blackcherry cheesecake	□
Red Cabbage Salad	□	Green salad fruit topping	□	Key Lime Meringue	□
Tomatoes, red onion	□			Lemon Meringue	□
				Strawberries & Cream	□
				Chocolate fudge cake	□

Dessert option Qty to cater for [ ]

£3.00 per person (min 12 people per option)

Baked potatoes olive oil and sea salt crust □

Cheese board (selection of Cheeses, Fruits, Chutneys, Biscuits and Butter) □

Range of Artisan breads to slice with Welsh butter □

Hog Roast Price £_____

Salad Option £_____

Baked potatoes £1.50 x qty [ ] £_____

Dessert Option £3.00x qty [ ] £_____

Rosemary / Garlic Baby potatoes £1.50 pp x qty [ ] £_____

Paella Chicken & Chorizo (min 50 people) £10 pp x qty [ ] £_____

Paella Chicken, Chorizo, Seafood (min 50 people) £15 pp x qty [ ] £_____

Paella Vegetarian Pepper, Chilli (min 25 people) £8 pp x qty [ ] £_____

Range of Artisan Breads & Welsh Butter £25.00 £_____

Range of local & International Cheeses £3.00 pp x qty [ ] £_____
served with Fruit, Chutneys & Biscuits

Late Evening Options

German Smoked Bockwurst Sausages£4.50 pp x qty [ ] £_____
served with various toppings inc chilli con carne

Moroccan Chicken wraps £4.75 pp x qty [ ] £_____

Bacon Baps £3.00 pp x qty [ ] £_____

Total £_____

Deposit 50% £_____

Balance £_____
Payable 5 days before event

Please make cheques payable to Anglesey Hog Roasts. Bank transfer details HSBC sort code 40:09:03 acct no 31752405

Anglesey Hog Roasts – 8 Lon Menai, Menai Bridge, Anglesey LL59 5LG. M: 07980748946
Proprietor: A Clarke www.angleseyhogroasts.co.uk

Gorau Môn Best of Anglesey
NCASS NATIONWIDE CATERERS ASSOCIATION

Terms and Conditions

A contract enables business and client to understand all aspects. All customers will be asked to sign a copy of the Terms and Conditions as part of the contract.

Bookings - Are secured when the deposit is shown as cleared funds and remain provisional until that time
Deposits - Are non refundable and if the event is cancelled without 72 hours notice, then the remaining balance is also due
Balance - Must be paid 5 days before the date of the event.
Changes - Will be not accepted without 10 days notice prior to the event.
Abuse -'Anglesey Hog Roasts' reserve all our rights to act accordingly against any type of abuse of our staff at an event. This means verbal or physical abuse. This might include instantaneous departure from the site.
The Hog Roast - Our hog roast will serve between 50 - 150 persons dependant upon the size of the hog and your choice of menu. For example a Hog Roast for a formal meal or wedding will require larger portions. A large hog is required as opposed to an informal Hog Roast with the meat being served in bread rolls.
Serving & Serving Stations - Usually a Hog served in or with a fresh bread roll and would be carved by our chef. Large events will have one or more serving station. Advice can be given subject to serving durations and menus.
Quality - Our staff control the progress of the roasting which gives you a succulent hog roast cooked to perfection.
Hygiene and Cleanliness - Are top of the list for us with each member of our staff wearing hygienic protective clothing and sterile protective gloves during the carving and handling of any of the foods.
Safety - Equipment is checked for safety at every event. Gas powered hog roast machines are strictly operated by trained staff only.
The Roaster -The hog roaster gets very hot by definition and therefore Health & Safety regulations apply. A perimeter safety rope is installed that no persons except our staff are allowed to cross.
Booking - your Hog is very easy, just inform us of the date of your event (the sooner the better). If you are hiring us you will need to send a cheque or bank transfer for 50% of the proforma invoice to book your event. For bookings in excess of £2,000 we require a further 35% to reach us 14 days before the event. All outstanding balances must be paid 5 days prior to the event.
Plates & Cutlery - For outside events we supply white disposable plates, forks, spoons and napkins.
Catering Area - A summer ball, school reunion, weddings and any other event held in a marquee will normally require preparation in the days leading up to that special day, whilst we supply our equipment to cater for these events it is normal for your marquee hire company to ask you what your caterers require in the form of a covered catering area which would normally be an extra bay added on the end of the marquee.
Allergies - Any special allergies must be made known to us by separate cover addressed to "The Manager" prior to your event. This will ensure that special dietary requirements are adhered to in respect of food preparation. On the day of your event any guests with special pre-arranged dietary requirements should make themselves known to the chef or supervisor in charge of your event.
Power Supply - Large events should have a minimum of 2 x 240 volt, 3 kilowatt 3 pin points to run fridges, freezers, and tea and coffee making devices, plus smaller commercial cooking paraphernalia. Smaller catering events can manage with a single 240volt 3 kilowatt 3 pin point or a brought in generator.
Inclement Weather - We will supply shelter for our own staff, but will not unless requested supply shelter for guests. Bad weather such as wind and rain at your venue may increase cooking times.
Portions - It is vital that you give us an accurate account of the portions/covers to be catered for. If your numbers are not accurate there is a remote possibility of a shortage of servings. Many factors can affect your guest's appetites such as alcohol, weather, the time of day and the event itself so it is advisable to bear this in mind when giving details of your needs. For standard Hog Roasts served in freshly baked bread rolls many guests will expect second helpings especially if an event is going to exceed 3 hours. All these factors can be discussed at the time of booking and we will be only too pleased to help you tailor your needs to suit your requirements.
Breads - We only use quality products for our outside catering events, our baps or bread rolls are specially ordered from a local bakery.
Travelling - Please note the only prices quoted are to travel within our local catchment area of 35 miles. Mileage charges to events further afield are chargeable.
Late Finishing Events - Events that require staff after 22.00hrs will attract an extra staff charge, normally time and one half. This will be invoiced after the event.
Force Majeure - We cannot accept liability or pay compensation where the "performance or prompt performance of our contractual obligations is prevented or affected by circumstances amounting to force majeure" Such events may include but are not limited to war or threat of war, riots, civil strife, terrorist activity, industrial action, natural or nuclear activity, wet or windy weather conditions, electricity failures, fire and all similar events outside our control".
Payment - Payment on arrival if not received within 5 days before date of event as specified above. Monies not received on arrival may lead to late serving of food. Overdue monies will attract further late payment fee's.

Signed:_____ Print Name:_____ Date: _____