

Whole Pig Package

One Roast Pig Master included for events within 25km

Whole Roasted pig to suit your event size

(Any additional staff required are charged separately as per our FAQ)

Combination of mixed rolls, our very popular gravy, and apple sauce

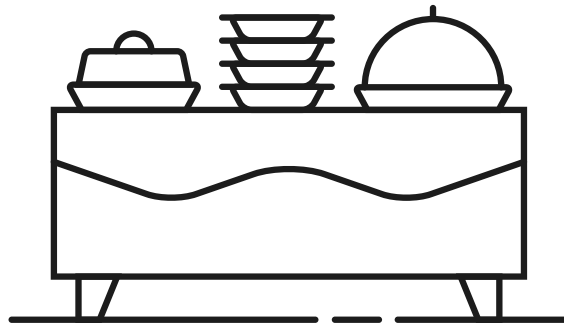
(Also available is gluten-free gravy for \$6.00 per person and
gluten-free rolls for \$4.00 each.)

All equipment is supplied, including spit/oven, serving tables with
table coverings, ECO-friendly plates, cutlery, and napkins.

Our staff will be on-site for approximately 6-7 hours to roast,
serve, and clean up.

We need an area of approx 3 metres x 3 metres to set up the spit and
preferably out of the wind with some lighting available. Cleaning of
the spit roaster is done by us offsite the next day, which has been
factored into the package price.





Whole Pig Package Cont.

**Prices are current as of February 2024 and subject to change.*

PACKAGE FOR 40 GUESTS

Price \$1890.00

PACKAGE FOR 50 GUESTS

Price \$1960.00

PACKAGE FOR 60 GUESTS

Price \$2120.00

PACKAGE FOR 70 GUESTS

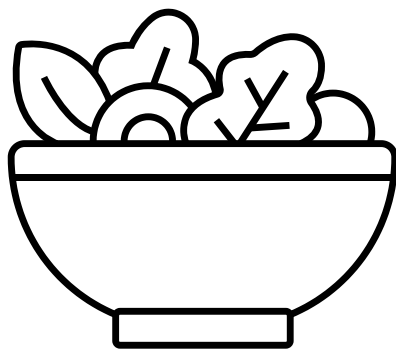
Price \$2220.00

PACKAGE FOR 90 GUESTS

Price \$2420.00

Please contact us for events with over 90 guests.





Salad Menu

As well as providing the best in roast meats and Paella, Randall's Roasts also offers a selection of fresh salads. Our salads are always a hit when served as a side dish to any of our main catering options.

We have a selection of salads below and can also cater to any special requests.

\$2.75 per salad, per person

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Lemon, Basil, and Barley Salad

Barley & Bean Salad + Parsley & Mint

Greek with Fetta Vinaigrette

Savoury Rice

Potato Salad

Garden Salad with Balsamic Glaze

Broccoli & Walnut

Pasta with Mild Curry Dressing

Four Bean Mix, Red Onion, Cherry Toms, and Balsamic

Traditional Coleslaw

