



# Whole Roast Pig Package

Our whole roast pig catering package is the perfect addition to any corporate or private event. Our team takes care of everything from sourcing the highest quality pigs to roasting them to perfection.

We take pride in our cooking techniques, ensuring that each pig is cooked slowly and evenly to create juicy, tender meat with crispy crackling. In addition to the main attraction, we also offer a range of sauces and bread rolls to complement the pork. We also have a range of salads and desserts that can be added to complete your menu.

Our whole roast pig catering package will leave your guests raving about the delicious food long after the event has ended.

Whether you're hosting a corporate function, big birthday celebration, or wedding, we can cater to your needs and create an unforgettable experience for you and your guests.

*Crispy Crunchy Crackling, You won't find better crackling.*

## How We Cook The Perfect Roast Pig

Our spit/ovens reach 200 degrees Celsius in 2-3 minutes and this is why we get perfect crackling every time without fail. Then by reducing the heat for the next few hours, depending on the weight of the pig, the final result is an amazing whole roasted pig with crunchy crackling and moist and juicy meat.

For any inquiries, or to help plan your function menu,  
Contact Dave Tatton on 0404 019 022  
Email: [dave@randallsroasts.com.au](mailto:dave@randallsroasts.com.au)





# Whole Roast Pig Package Information

PACKAGE FOR 40 GUESTS (20kg)

PACKAGE FOR 50 GUESTS (25kg)

PACKAGE FOR 60 GUESTS (30kg)

PACKAGE FOR 70 GUESTS (35kg)

PACKAGE FOR 90 GUESTS (40kg)

PACKAGE FOR 110 GUESTS (50kg)

Refer to the website for current prices and FAQ

## What's Included:

One Roast Pig Master is included for events within 15km.

1 Whole Roasted pig in the size of your choice

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

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

