



# PRO ROASTS EVENTS

2024—2025

# INTRODUCTION

PRO ROASTS EVENTS BEGAN 12 YEARS AGO AS JON'S SOLO VENTURE INTO HOG ROASTING. SELLING DELICIOUS PORK ROLLS OUTSIDE ALDI INITIALLY, THEN GROWING IN CONFIDENCE AND CATERING PARTIES, WEDDINGS AND LARGER EVENTS.

FOUR YEARS LATER HE MET SOPHIE AND WOO'ED HER WITH TALK OF HIS PIG ROASTING PROWESS...

IN PRESENT DAY, THE HUSBAND AND WIFE TEAM WORK TOGETHER OFFERING A MULTITUDE OF BESPOKE SERVICES TO COVER EVERY NEED ON YOUR SPECIAL DAY.

LIVING IN NEWPORT, SHROPSHIRE, WITH THEIR TWO TODDLERS, SOPHIE AND JON, SHARE A PASSION FOR PERSONALISED AND DIY STYLE EVENTS.



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# CANAPES

THESE CAN BE SELECTED FROM OUR MENU BELOW, OUR PRICE INCLUDES 4 CANAPES PER PERSON AND SERVING STAFF TO HAND OUT YOUR CHOICES.

WE ARE MORE THAN HAPPY TO TAKE SPECIAL REQUESTS, THAT'S HOW SOME OF THE OPTIONS CAME TO BE ON OUR MENU IN THE FIRST PLACE!

VOL AU VONTS WITH A VARIETY OF FILLINGS—A PASTRY CASE WITH FILLING

TOPPED BILLINI—A MINI BUBBLY PANCAKE WITH TOPPINGS

YORKSHIRE PUDDINGS WITH BEEF AND HORSRADDISH MAYO

FALAFEL WITH HUMOUS AND POMEGRANATE - BRILLIANT FOR BOTH VEGAN AND GLUTEN

INTOLLORENT GUESTS

PESTO PIN WHEELS—AGAIN, WE CAN PREPARE THESE FOR VEGANS UPON REQUEST

MINI MELBA TOAST WITH PATE AND A BLOB OF CHUTNEY

PRAWN TOAST SERVED WITH A SWEET CHILLI DIPPING SAUCE—SERVED COLD

MINI CHICKEN AND CHORIZO SKEWERS

CAPRESE BITES—MOZORELLA BALLS WITH CHERRY TOMATOES AND BASIL

SAUSAGE BITES—JUICY SAUSAGE SLICES WITH WHOLEGRAIN MUSTARD MAYO

MINI QUICHES—A VARIETY OF FLAVOURS

TANDORI NAANS—NAAN BREAD WITH TANDORI CHICKEN AND MINT YOGURT



# CHARCUTERIE SHARERS

OUR CHARCUTERIE SHARERS ARE PERFECT FOR AN INFORMAL ADDITION TO YOUR DRINKS RECEPTION OR GREAT AS A FEAST FOR YOUR GUESTS IN THE EVENING. CONSISTING OF MEATS, CHEESES, BREADS AND MUCH MORE THESE CAN BE CATERED TO SUIT YOUR DIETARY REQUIREMENT NEEDS.

WE SERVE THESE SHARING STYLE COMPLETE WITH RUSTIC SERVING BOARDS AND ARTIFICIAL FLOWER ARRANGEMENTS.



# HOT BUFFET

WE OFFER THREE STYLES OF HOT BUFFET, MEXICAN STYLE, INDIAN STYLE AND CARVERY.

MEXICAN—VEGAN CHILLI CONCARNE, CHICKEN FAJITAS, RICE, JACKET POTATOES, WRAPS, GRATED CHEESE, TORTILLA CHIPS, SALSA, GUACAMOLE, SOUR CREAM, SALAD AND CHUNKS OF CRUSTY BREAD AND BUTTER.

INDIAN—A CHOICE OF CHICKEN CURRY, POTATO AND VEGETABLE CURRY, RICE, SAMOSAS, POPADOMS, NAAN BREADS, ONION SALAD, SALAD BOWLS, A VARIETY OF PICKLES AND CHUTNEYS AND MINT YOGURT—WE MAKE THESE MILD BUT ALWAYS BRING PLENTY OF HOT SAUCE FOR YOUR DARING GUESTS TO ADD IF THEY WISH

CARVERY—YOU CAN CHOOSE 2 MEATS FROM PORK, LAMB, CHICKEN OR BEEF, ALONG SIDE ALL THE TRADITIONAL TRIMMINGS; STUFFING, A CHOICE OF VEGETABLES, YORKSHIRE PUDDINGS AND ROAST POTATOES (OBVIOUSLY...) WE'LL BRING GRAVY AND ALL THE RELEVANT CONDIMENTS TO FINISH OFF THE WHOLE MEAL.

YOU CAN CHOOSE TO SWAP OUT AN OPTION FOR BUTTERY MASH, ADD PIGS IN BLANKETS, OR EVEN AN EXTRA MEAT OPTION, BECAUSE IT IS YOUR DAY AFTER ALL.



# AFTERNOON TEA

OUR VERSION OF TRADITIONAL AFTERNOON TEA!

WOODEN STANDS AND RUSTIC BOARDS, BOWLS AND POTS DISPLAY OUR DELICIOUS SANDWICHES AND PASTRY TREATS!

YOUR GUESTS WITH ANY DIETARY REQUIREMENTS WILL HAVE A SEPARATE PLATE PROVIDED FOR THEM WITH APPROPRIATE ALTERNATIVES

SANDWICHES—A VARIETY OF SANDWICHES ON A MIX-TURE OF BREADS WITH SALAD AND PROPER BUTTER

HOME-MADE SAUSAGE ROLLS

GIANT SCOTCH EGG SLICES

QUICHE SLICES

BOWLS OF PICKLES

BOWLS OF SALAD

BOWLS OF CRISPS

BOWLS OF CRUSTY BREAD AND BUTTER

SCONES WITH FRESH FRUIT & WHIPPED CREAM

MACARONS

MINI MUFFINS / CUPCAKES





# HOG ROAST

WE SLOW COOK OUR PORK FOR 8 HOURS BEFORE SHREDDING IT AND ADDING OUR SECRET RECIPE GRAVY.

WHEN SERVING, YOU'LL BE OFFERED THE CHOICE OF STUFFING AND APPLE SAUCE ON YOUR FRESH FLUFFY WHITE ROLL.

WE HAVE A FEW FIRM FAVOURITE SIDE DISHES,  
YOU CAN CHOOSE THREE TO ACCOMPANY  
YOUR HOG ROAST

- GREEN SALAD WITH POMEGRANATE AND CUCUMBER
- POTATOES IN BUTTER AND MINT SAUCE—SERVED HOT OR COLD
- POTATO SALAD WITH MAYO AND SPRING ONION
- FRESH, HOMEMADE RAINBOW COLESLAW
- TOMATO AND BASIL PASTA SALAD
- MACARONI CHEESE—PLEASE NOTE, ADDITIONAL COST

PLEASE NOTE, WE DO NOT USUALLY USE A WHOLE PIG. IF YOU WOULD LIKE A WHOLE PIG WE CAN ACCOMMODATE THIS, JUST ASK





## BBQ

YOU CAN CHOOSE THREE OPTIONS FROM OUR BBQ MENU AND YOUR GUESTS CAN CHOOSE WHAT THEY WOULD LIKE, FRESH FROM THE FLAMES!

OUR SIDE DISHES FOR THIS WORK THE SAME AS THE HOG ROAST, YOU CAN CHOOSE THREE!

- BURGERS WITH THE CHOICE OF ADDITIONAL CHEESE,  
GHERKINS AND TOMATOES
- 8" PORK SAUSAGES WITH FRIED ONIONS
- CHICKEN WINGS / LEGS / THIGHS IN A CHOICE OF MARINADE
  - CHICKEN & CHORIZO SKEWERS
  - LAMB SKEWERS
- PORK BELLY SLICES IN A CHOICE OF MARINADE
  - TIKKA PANEER AND VEGETABLE SKEWERS

IF YOU'RE AFTER SOMETHING SIMPLER, OUR BURGER BARS ARE GREAT FOR THE DAYTIME OR THE EVENING.

WE'LL COOK UP THE BEEF BURGERS AND YOUR GUESTS CAN CHOOSE FROM A VARIETY OF TOPPINGS; JALAPENOS, CRISPY ONIONS, BACON, CHEESE, BEEF TOMATOES, SALAD, MUSHROOMS



## WOOD FIRED PIZZA

COOKED AT 300\*C FOR AROUND 120 SECONDS, OUR FRESH ROLLED DOUGH BASES RISE AND BUBBLE INFRONT OF YOUR GUESTS EYES.

WE SERVE OUR PIZZAS BUFFET STYLE WITH YOUR CHOICE OF SIDE DISHES.

WE AIM TO ALWAYS HAVE AT LEAST 3 FLAVOURS OF PIZZA AT ANY ONE TIME DURING SERVICE, ALLOWING YOU AND YOUR GUESTS TO CHOOSE A LITTLE OF EVERYTHING. WE KEEP COOKING UNTIL ALL THE FOOD IS GONE!

OUR TOPPINGS COVER ALL TASTE PREFERENCES; SWEETCORN, PINEAPPLE, MUSHROOMS, PEPPERS AND ONIONS AS WELL AS HAM, CHORIZO, PEPPERONI, CHICKEN AND SPICY BEEF. OUR FOUR CHEESE BLEND MELTS LIKE A DREAM TO FINISH IT ALL OFF.

WE CAN PROVIDE DAIRY FREE CHEESE AND GLUTEN FREE BASES UPON REQUEST.



## TRICYCLE HIRE

WE HAVE TWO ABSOLUTELY GORGEOUS VINTAGE TRICYCLES FOR HIRE.

OUR FIRST IS DESIGNED TO STAGE YOUR WELCOME DRINKS AND HAS A BUBBLE MACHINE IN THE BACK BASKET FOR THE ULTIMATE INSTA MOMENT.

YOU CAN ALSO HIRE THIS TRICYCLE AND GET US TO PROVIDE YOUR WELCOME DRINKS. YOU CAN CHOOSE FROM COLD PE-  
RONI SERVED IN ICE BUCKETS AND PROSECCO IN GLASS FLUTES, PIMMS WITH ALL THE PROPER GARNISHES AND PINK LEMONADE, OR A MIXTURE OF THEM ALL.

OUR SECOND TRICYCLE IS A SPECIAL UNIT CONTAINING A FREEZER—PERFECT FOR OUR LOCALLY SOURCED FARM SHOP ICE CREAM.

WE'LL BRING WAFFLE CONES, SYRUPS AND FLAKES FOR YOUR GUESTS TO CHOOSE FROM.

WE THINK THIS IS PERFECT AS AN ADDITION TO A PUDDING, OR EVEN TO ACCOMPANY YOUR WELCOME DRINKS.



## DESSERTS SHARING TABLES

MINI POTS OF DELICIOUSNESS—A GREAT ADDITION TO YOUR WEDDING CAKE, OR AS A FEAST OF THEIR OWN.

HOMEMADE CHEESECAKES IN A VARIETY OF FLAVOURS, TIRIMISSU, TRIFLE, STICKY TOFFEE PUDDINGS, ETON MESS, MUFFINS, FAIRY CAKES, CHOCOLATE POTS, FONDUE STATION, COOKIES, DOUGHNUTS, THE LIST GOES ON!

WE PRESENT OUR PUDDINGS ON RUSTIC BOARDS AND VINTAGE STYLE SERVING TRAYS, ALL FINISHED OFF WITH FLOWERS AND GARLANDS.



## CREPES OR WAFFLES

OUR FLUFFY BELGIAN WAFFLES OR FRESH FRENCH CREPES ARE Poured AND TURNED TO ORDER, RIGHT IN FRONT OF YOUR GUESTS! WITH THE CHOICE OF WARM NUTTELLA, BISCOFF, SPRINKLES, SYRUPS, AND SQUIRTY CREAM, YOU AND YOUR GUESTS CAN CREATE YOUR VERY OWN SWEET EXPERIENCE—JUST HOW YOU LIKE IT!



## BAR SERVICES

WHETHER YOU'RE AFTER AN INDOOR STRUCTURE OR AN OUTDOOR HORSEBOX STYLE BAR WE CAN OFFER A RANGE OF PACKAGES TO SUIT EVERYONE.

WE OFFER A DRY HIRE SERVICE WHICH COMES COMPLETE WITH A BACK BAR, DOUBLE GLASS FRONTED FRIDGE, ICEBUCKETS & ICE, BOTTLE OPENERS, DRINKS GARNISHES, GLASSES AND STAFF. THIS SORT OF BAR IS GREAT IF YOU'RE NOT LOOKING TO CHARGE YOUR GUESTS MUCH, OR ANYTHING, FOR DRINKS THAT YOU PROVIDE YOURSELF.

ALTERNATIVELY, WE CAN ARRANGE EVERYTHING FOR YOU AND INCLUDE THE ALCOHOL. WE OFFER A RANGE OF SPIRITS AND MIXERS, PROSECCO, RED, WHITE AND ROSE WINES, BEERS, ALE AND CIDERS AND CAN EVEN ARRANGE A SIGNATURE COCKTAIL BY REQUEST!

WHATEVER YOUR BEVERAGE NEEDS ARE, WE CAN HELP!



## CROCKERY & LINEN HIRE

ALL OF OUR PRICES INCLUDE ECO-FRIENDLY DISPOSABLE PLATES, NAPKINS AND WOODEN CUTLERY BUT IF YOU WOULD PREFER CHINA PLATES AND METAL CUTLERY—WE'VE GOT YOU.

OUR WHITE DINNER AND SIDE PLATES AND VINATAGE CUTLERY ARE AVAILABLE TO HIRE, AS WELL AS WATER GLASSES AND JUGS, WINE GLASSES AND FLUTES.

OF COURSE, IF YOU HIRE ANY OF OUR GLASSWARE, CROCKERY OR SILVERWARE, WE WILL CLEAR AWAY YOUR PLATES WHEN YOU'VE FINISHED EATING AND DO ALL THE WASHING UP FOR YOU, SO THAT'S ONCE LESS THING TO WORRY ABOUT...

## TABLE SERVICE

OUR BBQ, HOG ROAST AND PIZZAS ARE SERVED FROM A VINTAGE HORSEBOX TRAILER (ALL INCLUDED IN THE PRICE). AND OUR AFTERNOON TEA, CHARCUTERIE BOARDS AND BUFFETS ARE SERVED SHARING STYLE ON LARGE TABLES (WHICH WE CAN PROVIDE, INCLUDED IN THE PRICE).

HOWEVER, IF YOU WOULD RATHER WE SERVE THE FOOD TO YOU AND YOUR GUESTS AT YOUR TABLES WE CAN OFFER THIS TOO! OUR TEAM WILL SERVE ANY OF OUR SERVICE, INCLUDING SIDE DISHES, STRAIGHT TO YOU, A TABLE AT A TIME.



# CORPERATE FUNCTIONS

SPECIAL OFFERS FOR CHRISTMAS PARTIES AND PANCAKE DAY ARE AVAIL-  
ABLE FOR A GREAT PRICE!

REPEAT BOOKINGS RECEIVE DISCOUNTS

BOOKING MULTIPLE SERVICES RECEIVE DISCOUNTS

WE HAVE ALREADY WORKED WITH A FEW NAMES YOU MIGHT  
RECOGNISE





# TESTIMONIALS

WE ARE PROUD TO BOAST LOTS OF GREAT REVIEWS BUT HERE ARE SOME OF OUR FAVOURITES—WITH OUR CUSTOMERS’ PERMISSION, WE REGULARLY SHARE THEIR KIND WORDS ON INSTAGRAM OR YOU CAN SEE THEM FOR YOURSELF ON GOOGLE

Sophie and Jon were just amazing! Our first meeting was just weeks if not days before their second baby was due and this didn't stop them from giving us a super helpful and professional service!

On our day Sophie and her staff were an absolute Please to have at our wedding ☺ couldn't have asked for nicer people even if we tried! The food was incredible and all our guest said how amazing it all was and always lingered round for seconds! The pork bap was absolutely Divine and we are still talking about it ☺ 1 million percent would recommend and would also put on an event just to have their food again - MOLLY

Thank you so much Pro Roasts! The vibe you brought to our wedding matched with everything perfectly! The rustic bar, the trailer for the hog roast, everything!! Jon was fantastic from the start, nothing was too much trouble, from last minute additions, to quick changes in the evening. You really helped make our day perfect! -ALII

John and his team arrived at my wedding day on time as promised. They set up really quickly and we're extremely helpful and flexible. The food (lamb dinner with fresh vegetables and potatoes) was absolutely beautiful. All our guests were very impressed. I would certainly use again and would recommend to others—ANDY

The best wedding caterer from start to finish! From initially enquiring to the wedding day itself, the communication and assistance from Jon has been second to none, and he gave such valuable advice when planning the day and order of events!

Nothing was too much trouble and nothing phased him even with some last minute changes! The members of the team who ran the event on the day were all very happy and provided the best service - especially Louie - he seemed to see things that needed assistance without even being prompted!

The presentation of the food along with the aesthetic of the food vans and mobile bar was perfect - it matched our venue and theme to a tee!

All the wedding guests commented on how tasty the food was and the service they received! Would 100% recommend Pro Roasts to anyone looking for a wedding caterer (or caterer for any event!) - JADE

# PRICING

BASED ON 100 GUESTS WITHIN 30 MILES OF OUR SHROPSHIRE BASE

## **CANAPES**

FOUR PER PERSON, WE RECOMMEND YOU CHOOSE BETWEEN 3 AND 5 OPTIONS FROM £850

## **CHARCUTERIE SHARERS**

GIANT SHARING TABLES £995

AS A MAIN MEAL, SERVED BUFFET STYLE £1250

## **HOT BUFFET**

ONE OF OUR PRESELECTED OR A MIX OF THEM ALL FROM £1450

## **AFTERNOON TEA**

WITH ALL THE TRIMMINGS, SERVED BUFFET STYLE FROM £1450

## **HOG ROAST**

PORK, STUFFING & APPLE SAUCE FROM £1450

## **BBQ**

INCLUDES THREE GRILL CHOICES PLUS SIDES FROM £1650

## **WOOD FIRED PIZZA**

BASED ON .5 PIZZAS PER PERSON, INCLUDING SIDE DISHES FROM £1650

## **DESSERTS**

SHARING TABLES BASED ON 1.5 PUDDING POTS PER PERSON £850

CREPES £650 WHEN ADDED ONTO ANY MAIN MEAL SERVICE

WAFFLES £650 WHEN ADDED ONTO ANY MAIN MEAL SERVICE

## **BAR SERVICES**

DRY HIRE INDOOR £550

STOCKED BAR INDOOR £650

DRY HIRE OUTDOOR HORSEBOX BAR £450

STOCKED OUTDOOR HORSEBOX BAR £550

# PRICING CONTINUED

## TRICYCLES

MR BUBBLES DRINKS TRIKE—DRY HIRE £450—WITH WELCOME DRINKS £650 INCLUDES GLASSES AND ICEBUCKETS, PLUS A STAFF MEMBER TO SERVE.

ICE CREAM TRIKE WITH STAFF TO SERVE—£650

## CROCKERY AND LINEN HIRE

GLASSES, PLATES, KNIVES, FORKS, SPOONS £1 PER ITEM, PER HEAD

WATER JUGS WITH ICED WATER £10 PER TABLE

LINEN NAPKINS £2 PER HEAD

TABLE SERVICE FROM £500

## CORPERATE FUNCTIONS

PLEASE ENQUIRE

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## SUMMER 24—25

### FULL DAYS CATERING OFFER FOR 100 GUESTS

A FULLY STOCKED OUTDOOR HORSEBOX BAR

CANAPES AND WELCOME DRINKS

VINTAGE TRAILER WITH BBQ/PIZZAS

CREPES OR WAFFLES

EVENING HOG ROAST

£4995



# TERMS & CONDITIONS

ALL OF OUR STATED PRICES IN THIS BROCHURE ARE SUBJECT TO CHANGE DEPENDING ON YOUR LOCATION, NUMBER OF GUESTS, TIME OF YEAR, ETC.

ALL OF OUR STATED PRICES IN THIS BROCHURE INCLUDE VAT

ALL OF OUR PRICES ARE BASED ON 100 PEOPLE, FOR QUOTE ABOVE 100 GUESTS, PLEASE ENQUIRE.

ALL OF OUR MENUES ARE SUBJECT TO CHANGE SUBJECT TO STOCK AVAILABLE AT THE TIME OF YOUR EVENT

ALL DEPOSITS PAID TO PRO ROASTS EVENTS IS NON REFUNDABLE. ONCE DEPOSIT IS PAID THE DATE IS SECURED. SHOULD YOU CANCEL YOUR DEPOSIT WILL NOT BE REFUNDED. WHEN MAKING A PAYMENT, PLEASE REFERENCE YOUR FULL NAME AND EVENT DATE

WE ARE HAPPY TO CATER FOR YOUR MUSICIANS, ENTERTAINMENT, & PHOTOGRAPHERS AS LONG AS THE NUMBERS AND THEIR DIETARY REQUIRMENTS ARE STATED BEFOREHAND. WE CHARGE £10 PER PERSON PER MEAL

OUR BAR CLOSSES AT 11PM, THIS ALLOWS OUR TEAM TO PROPERLY CLEAN AND CLEAR AWAY BEFORE MID-NIGHT.

WE ARE A CARD ONLY BAR, HOWEVER, SOME LOCATION DO NOT PROVIDE A STRONG ENOUGH SERVICE TO CONNECT OUR CARD MACHINES, WE WILL ALWAYS ENDEVOUR TO CARRY CHANGE. WE SUGGEST, IF YOUR LOCATION IS PARTICULARLY RURAL, YOU ALSO CARRY SOME CASH/RECOMMEND YOUR GUESTS DO THE SAME.

ALTHOUGH WE TRY OUR BEST, EVERY OCCASION IS DIFFERENT AND SOMETIMES WE MAY RUN OUT OF CERTAIN SUPPLIES. WHERE POSSIBLE WE ALWAYS DO OUR UPMOST TO RESTOCK THESE DRINKS, HOWEVER, DEPENDING ON THE TIME OF DAY / LOCATION OF THE EVENT IT IS NOT ALWAYS POSSIBLE.

WE ARE HAPPY TO PROVIDE TABLE WINES, HOWEVER, IF YOU WISH TO PROVIDE YOUR OWN WE DO NOT CURRENTLY CHARGE CORKAGE ALONGSIDE BAR HIRE.

OUR GLASSWEAR IS EXTENSIVE BUT NOT UNLIMITED, IF YOUR VENUE DOES NOT HAVE AN APPROPRIATE SPACE TO CLEAN GLASSES WE WILL BE UNABLE TO WASH AND REUSE THEM. IN THIS EVENT WE ARE LEGALLY NOT ABLE TO SWITCH TO PLASTIC GLASSES AND WILL BE USING DISPOSABLE PAPER CUPS.

# CONTACT INFORMATION

INFO@PROROASTS.CO.UK

07825302392 JON

07896928121 SOPHIE

FACEBOOK Pro Roasts Events

INSTAGRAM @pro\_roasts\_events

