Luxury BBQ Wedding Feast & Evening Hog Roast

Antipasto Boards

A beautifully presented selection of Italian meats, cheeses, olives, artisan breads and antipasti, served for guests to enjoy while the BBQ is being prepared.

BBQ Selection

Prime steak burgers, simply seasoned and cooked fresh
Homemade pork sausages, lightly seasoned
Whole jerk chicken pieces, marinated and flame-cooked
Chicken, cheese & chilli skewers with fresh herbs and coriander
Veggie burgers cooked on the hot plate
Plant-based sausages cooked separately
A selection of sauces and condiments

Fresh Sides

Mixed leaf salad with rocket, watercress and baby gem
Tomato & mozzarella salad with fresh basil and olive oil
Freshly prepared coleslaw with mustard seed dressing

Desserts — Choose 2

Individual cheesecakes — vanilla, chocolate or strawberry
Chocolate torte with biscuit base and chocolate sauce
Profiteroles with fresh cream and Belgian chocolate
Mini chocolate fudge cakes with seasonal fruit
Assorted handmade cupcakes

Evening Food

Thick-cut back bacon served in fresh rolls
Homemade sausages served in fresh rolls
Plant-based sausages available

Red and brown sauce

OR

Evening Hog Roast

A full hog roast served during the evening, giving guests another freshly prepared hot food option later in the celebration.

Slow-roasted hog with crisp crackling

Sage & onion stuffing

Traditional apple sauce

Fresh artisan bread rolls

What's Included

Full setup and professional service

On-site cooking or off-site preparation, depending on the event setup

Experienced serving staff

All cooking equipment, tables and serving equipment

Full clear-up of the catering area