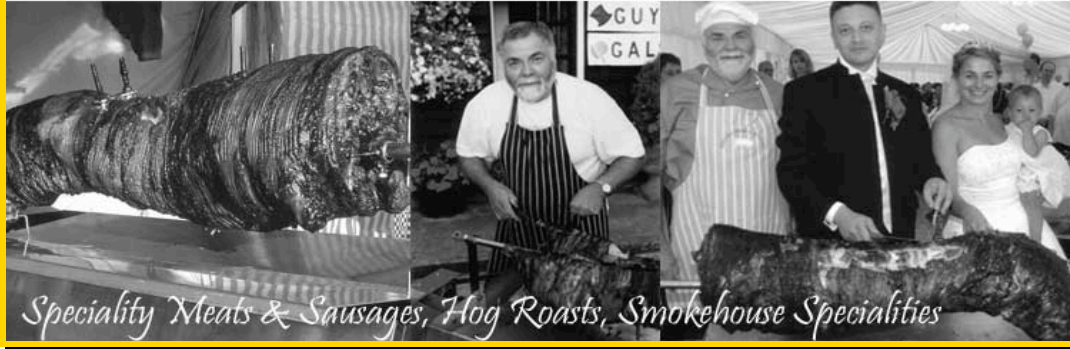


Burton's Farm Meat Emporium



Burton's Farm Meat Emporium, Burton's Farm, Barling Road,
Barling Magna, Near Southend-on-Sea, Essex SS3 OLZ

T: 01702 216 062 M: 07768 9720 579 F: 01702 217 501

www.themeatemporium.co.uk

We specialise in prime meats, Game, Poultry, BBQ meats, Smoked real
bacons, smoked salmon, pies etc, and we make our own mouth-watering
sausages, which are low in fat, made with prime quality pork.

Thank you for your enquiry about our 2008 Hog Roast Package.

We hope the following information will answer any questions you have,
and outline some of the requirements that we would need in place to
ensure that your event runs smoothly.

The Roast

We provide a 150lb free-range hog, served with home-made stuffing cooked
underneath the hog for maximum flavour, homemade applesauce, and up to 200+
baps. (Extra baps available if required at an extra cost). The roast will
comfortably feed up to 200 guests. Our Hog Roaster is a fully enclosed
professionally purpose built, gas fired unit measuring over 9ft long, and is fully
insulated, clean and smoke free.

The Cost

The cost is £750 inclusive, which is excellent value when you consider all of the
above information and our travel time. (Locations outside a 20 mile radius from
Southend may attract an additional travel cost).

The cost per person (see below) is very attractive indeed when you have 150 or
more guests. Ideally you would need 125 guests to ensure a good proportion of
the hog is eaten and enjoyed hot. Any surplus pork is always left for the client
to enjoy cold later during the event, or the following day. (If required, a slightly
larger hog can be supplied at an additional cost).

Number of Guests	200	150	125
Price per head	£3.50	£4.66	£5.60

A deposit of £100 is required to secure your booking.

Our requirements

Cooking time on-site is 6 hours. We also require access to the site at least one
hour prior to lighting up to be able set up. There are normally 3 of us on site,
for at least 8 to 10 hours. We require access to [electricity](#), (13 Amp supply,
with the point capable of maintaining at least 2KW throughout the cooking time),
and [water](#).

It is essential that we are provided an area that is a minimum of 12 x 15 feet.
This area MUST BE located in a [wind free](#) and covered area, such as a garage or
marquee. *An awning or gazebo unfortunately will not be suitable as they could
be detrimental to your event if it is the only area provided. Please note that we
take no responsibility for any delays or misfortunes that may occur should we
not be provided with a suitable area to work from.*

Sundays are our speciality, as we can provide your perfectly roasted hog to be
served at lunchtime, afternoon or evening. Saturdays are subject event location
and time.

Where possible we like to visit the site and meet the client prior to the event to
check location, access etc. If the event is local, we also like to set up on site
the night before.

We do hope that you have found this information useful in assisting you in
planning your event; please do not hesitate to contact us if you require any
further information.

Regards,

Philip