

The Depot Restaurant and Catering LLC

411 West St New Virginia, IA 50210

Phone 515-664-4265

On-site Pig Roast Options and Pricing

Several factors normally influence event pricing: **Headcount/Menu Package, Your Location, Unusual On-site Logistics, Inclement Weather, Pig Presentation Times other than 3pm-6pm, and Holiday Upcharges.**

Pig Roast packages/pricing are found lower on this page, and can be used as a departure point to build custom quotes. Pricing is based on jobs performed within 45 minutes of New Virginia IA, greater distances force additional charges. We do all services within 50' of the truck/trailer, and if we're separated by any significant distances, "Unusual Logistics" charges apply due to the need for more manpower. We require hosts to email digital images of the event location so we know what we're dealing with, otherwise we may charge \$25 minimum for a site survey. We require hosts to provide tentage or coverage for the food serving line if inclement weather is expected, or we'll charge additional if our tents are used. We pay crew members \$50/person additional on all Holiday Weekends. The "free" window for pig presentation is between 3pm and 6pm, surcharges may apply for "earlier/later" times.

Want the lowest possible costs? Pick a non- holiday weekend, be within 45 mins of New Virginia IA, allow us to work next to our truck/trailer (send pics to show us your layout), provide adequate tentage, a covered pavilion or a

large empty garage (if it rains), and pick somewhere between 3pm and 6pm to have the pig presentation!

Prices listed here are subject to change without notice!

An Economy Option (All Roasting Done On-site):

- "Roasted Pig Only": We drive the pig roast apparatus to the site of your event 2 hours before roasting time, we roast a 100lb pig (yields approx 65lbs of pork, and takes approx. 6.5-7.0 hours to roast), transfer it to your table for you or your staff to carve/serve it however you want, we clean the roaster and leave!! No other services, supplies or equipment are included. You're responsible for presenting, carving, saucing, panning and serving from your own tables to your own equipment. This job is performed by a solo pitmaster who will call upon you or a host-provided assistant for on-site pig lifting and moving assistance at several key times during the day. This option is excellent in support of caterers who have clients requesting Pig Roasts, who already have paid food service professionals on hand, but don't have Pig Roasting apparatus. (Package not always recommended for the casual "do it yourselfers" because they inevitably make a gigantic mess of things). **This is \$800.00 with CONTRACT AND 100% ADVANCE PAYMENT DUE 7 DAYS BEFORE EVENT, with a NO REFUND POLICY.** Pricing Subject to Adjustments.

Full Service Options (All Roasting Done On-site):

- "The Small Job". (65lb pig, Default Presentation). This is the "entry level" Pig Roast for a small crowd of **40-50 people**** (Edible yield is roughly 40lbs of pork, so please make sure you have enough other foods to cover your headcount). **\$1300.00 with CONTRACT AND 100% ADVANCE PAYMENT DUE 7 DAYS BEFORE EVENT, with a NO REFUND POLICY.** Pricing Subject to Adjustments.

Includes:

- **65lb Pig Roasted On-site (Pig prepped with a dry spice rub)**
 - **Pig Presented on Bed of Greens w/Apple in the Mouth. (Default Presentation).**
 - **Served with Our Equipment (Tables, Steamtables, Sternos, Utensils, etc).**
 - **Approximate Duration of Buffet Line: 1.5 hours**
 - **Roast Performed by 2 Staff.**
 - **Some Pork Served Plain, Some with BBQ sauce, And Some with Teriyaki Sauce.**
 - **Paper Products/Plasticware/Foil Pans/Plastic Tablecloths are all included.**
 - **Cleanup of the Food Service Area included.**
 - **Roast Performed within 45 minutes driving time of New Virginia, IA. Additional charges apply for distances greater than 45 minutes.**

Pricing Subject to Adjustments/Tweaks listed below and at the lower portion of this page. Host is asked to provide a "Host Provided Assistant" during the (half hour) carving, to help us move pans quickly.

AVAILABLE TWEAKS:

- Add Fancy Presentation: \$60.00
- Upgrade to 80lb Pig: \$75.00
- Add 4 Chickens: \$50.00
- Case Pork Shoulders (32lbs before roasting): \$120.00

"The Big Pig Gig" (100lb Pig/Fancy Presentation/6 Chickens/3x Salads/Baked Beans/ Chips /Rolls). Recommended for crowds of roughly **75-85 people*****. Edible yield is approximately 140lbs of various foods. This Full Service Catering choice also works out well for casual backyard Weddings, Luau Themed Parties, and Corporate Events, but appeals to those who simply don't want to be bothered with the handling of any of the food. [If host opts to augment roast with other foods, please serve from a separate area so that guests don't confuse it with DSMC items] **\$2025.00 with CONTRACT AND 100% ADVANCE PAYMENT DUE 7 DAYS BEFORE EVENT, with a NO REFUND POLICY.** Pricing Subject to Adjustments.

Includes:

- **100lb Pig Roasted Onsite (Pig prepped with a dry spice rub).**
- **"Fancy Presentation" Including: Bed of Greens w/Apple in the Mouth, featuring a decorative display of Pineapples, Grapes, Bananas (For Your Photo Opportunity). The fruit is served as a refreshing treat.**
 - **Four 3-4lb. Whole Roasted "Beer Can" Chickens. (Roughly 16lbs)**
 - **8lbs Each of Deluxe Style Salads (Coleslaw, Potato Salad).**
 - **3 Large Sized Bags of Brand Name Chips.**
 - **2 Half Trays Baked Beans.**

- **3 Packages of Commercial Rolls (dinner rolls).**
- **Served with Our Equipment (Tables, Steamtables, Sternos, Utensils, etc).**
- **Approximate Duration of Buffet Line: 1.5 hours**
- **3rd Staffer Supports Operations.**
- **Some Pork Served Plain, Some with BBQ sauce, Some with Teriyaki Sauce, and Some with a Mustard based BBQ Sauce..**
- **Paper Products/Plasticware/Foil Pans/Plastic Tablecloths are all included.**
- **Cleanup of the Food Service Area included.**
- **Roast Performed within 45 minutes driving time of New Virginia, IA. Additional charges apply for distances greater than 45 minutes.**

Pricing can be reduced slightly if you're willing to handle the serving table needs (see below). Pricing Subject to Adjustments/Tweaks listed below and at the lower portion of this page..

TWEAKS:

- Delete Fancy Presentation: Subtract \$30.00
- Downgrade to 80lb Pig: Subtract \$35.00
- Delete 4 Chickens: Subtract \$30.00
- Delete Rolls: Subtract \$20.00
- Big Pig Gig Tailored down to a Crowd of Approx 65ppl***: 80lb pig, 3 chickens, 5lbs each salads, 1 tray baked beans, 2 bags chips, 2 pkgs rolls: Subtract \$80.00
- Big Pig Gig Tailored up to a Crowd of Approx 100ppl***: 100lb pig, Case Pork Shoulders, 6 chickens, 10lbs each salads, 2 trays baked beans, 3 bags chips, 4 pkgs rolls: Add \$210.00