



## **FREQUENTLY ASKED QUESTIONS**

### **How Do We Get Your Current Prices?**

Please complete our [enquiry form](#) which has all the questions required to produce your bespoke price, we don't have set prices due to such a variety of menus and options, and we can be flexible around what you really require.

### **What customer service do you offer?**

Our customer support team will answer any other questions during office hours, giving you peace of mind, along with personal contact from Ian and Siobhan from your quote to your event through our booking process.

### **Where Are You Based?.**

We are based in Warrington, Cheshire which is the heart of the North West with access to the M6, M56, M62 and only 30 minutes away from Manchester & Liverpool.

### **Does The Crazy Catering Company Travel?.**

We have many customers booking us from all across the country for a professional catering job, we do charge 0.50p per mile from WA3, we will not be the cheapest once we add our travelling cost, but will be the best.

### **How long does it take to quote me, and what are your prices?**

We aim to return all quotes within 48 hours for email enquiries, we don't have set prices as our cost change weekly, and every booking is different, we offer bespoke pricing ensuring that we grow our business and manage our costs effectively giving you the confidence of along Term Company.

### **Do you have minimum numbers or cost?**

In peak months April – September, December and bank holidays and special events we do have a minimum booking of £550.00, to make it cost effective for our business and support our staff costs, ideally you will require a minimum number of 50 people to make it cost effective for you, but more than happy to cater for smaller numbers with our minimum booking fee.

### **Can we arrange to meet you to discuss our event?**

Yes we do like to meet potential clients, but may request a refundable fee on booking pending on your location and enquiry.

### **How do we guarantee our event date with you?**

We require a 50% deposit to guarantee your date, many smaller catering companies offer low or no deposits with full payment on the day, be careful of catering companies with no recent feedback on their website and very low prices, we have had many people calling us recently who have been let down or very disappointed.

### **How can we trust you?**

The Crazy Hog Catering Company is owned and managed by Chefs Solutions Limited and is vat registered along with hundreds of happy customers updated monthly on our website with positive feedback, we are also members of NCASS, Federation Of Small Business, Member Of The Craft Guild Of Chefs and Institute Of Sales and Marketing along with Business Networking International in Warrington, supporting other local companies across Warrington.



### **How much space do you need?**

On average we require 3m x 3m space to cook, but pending on your menus may require 2 gazebos

### **Do you require electric supply?**

We require an electric supply for a Spit Roast or lighting in winter months

### **What Access do you require?**

For our Hog Roast we need access of at least 3ft width, and can't move our machines up and down steps, we also need clear access for loading and unloading our van or trailer at your event, we may charge a supplement for not having access on arrival or leaving your event.

### **If you can't fit the equipment through the garden what can we do?**

No problem, we can cook in the front but still set up our service area in your back garden, we have cooked in car parks, garages, car ports, front lawns ect..

### **When do you arrive?**

For a Hog Roast at 8.00pm service we would arrive at 1.00pm to start cooking for 1.30pm

### **What the difference between a Hog Roast & Spit Roast**

A Hog Roast is when the Whole Pig is cooked in a large roasting tray, A Spit Roast is when we pass a large steel pole through the pig and clamp in position, and then turns whilst cooking.

### **How big are your pigs?**

Our average pigs are 50kg (110lb) - 60kg (132lb)

### **Can you buy small pigs?**

Our local farmers lose money selling pigs that are smaller, and will charge us the same price, but also don't like to sell them too young.

### **How long does it take to cook?**

On average we look to cook the pigs for 6 hours pending time of year and temperature, during winter months we require 7 hours

### **How long does it take to serve our guests?**

On average to carve a whole pig well takes our chef 1 hour, we can serve 150 guests on average within 20-30 minutes.

### **What do you provide with a hog roast catering?**

We supply sliced bread rolls, apple sauce, stuffing, plates, napkins, staff to serve, serving tables, stainless steel serving dishes to keep food hot along with unrivalled customer service.

### **What if it rains and heavy wind?**

No problem, we cook under professional waterproof gazebos, and in severe weather or winter months we serve food to your guests indoors, but we have no control with extreme weather conditions.

### **What happens to all the rubbish?**

We discreetly remove all our rubbish and dispose of in our licensed skip on return to our unit

### **Do you Offer Other Services?**

We work with many other specialist companies who we will recommend and book for you, making your event less stressful such as wedding favours, wines & drinks, marquees, entertainment.