



WOW your Guests

RENTAL PRICE LIST

Roaster Rental

Fully Automated - Enclosed Propane Roaster

Enjoy the aromas and watch your pig roast without having to do anything! Allow 1lb per person, a 60lb Pig yields 25-30lb of meat, feeding 50-60 guests. Roasting takes around 4 hours and you will need a 20lb cylinder of propane. Carve directly on the Roaster, the carving tray fits under your roast. Simple instructions, a temperature probe and oven gloves included in rental!



Small roaster rental - Roasts up to 65lb pig	\$225
Large roaster rental - Roasts up to 160 lb pig	\$350
Smoke box and fruit wood chips	\$25
Delivery and chef to carve:	from \$250

Delivery includes set up, propane, Chef to return to carve and roaster cleaning.



Pigs: Priced on application

1 lb raw pork on bone yields 8oz cooked meat and feeds 1 person or fills 2 kaiser buns.

Charcoal Rotisserie Rental

A simple full proof system for rotisserie cooking over coals. For backyard parties and camping: the Rotisserie folds flat into the Fire Box. A fire box and wind guards are provided however the unit is not enclosed. Cooking times depend upon the weather, allow min. 1 hour per 10lb of meat. Charcoal usage will also depend on the weather and the quality of Charcoal.



Rental without meat	\$135
Insulated pig carry bag	\$40
Fruit wood chips	\$12 per bag

Commercial Propane BBQ Rental \$150

Prices are based on collection from St Catharines
Roasters fit into any pick up truck
110v power is required to turn the rotisserie motor
Delivery extra and subject to availability

Prices exclude tax

