

SMOKE
SLOW SMOKED AMERICAN BBQ

SMOKE
SLOW SMOKED AMERICAN BBQ

SMOKE ASHBURTON

★ FUNCTIONS & EVENTS ★

Celebrate. Gather. Feast.

Where great food, genuine hospitality
and unforgettable celebrations come together.



★
**SMOKE
BUFFETS**



★
**BANQUET
DINING**



★
**COCKTAIL
EVENTS**



★
**WEDDINGS
CORPORATE
CELEBRATIONS**



231 CAMERON STREET
ASHBURTON



03 261 6106



info@smokeinc.nz



www.smokeinc.nz/functions

SMOKE

SLOW SMOKED AMERICAN BBQ

WHY CHOOSE SMOKE?

More Than A Venue.
IT'S AN EXPERIENCE.

At Smoke, every celebration is different. That's why we don't believe in one-size-fits-all events. Whether you're planning an intimate dinner, a milestone birthday, a corporate presentation or a wedding celebration, our experienced team works with you to **create an event your guests will remember long after the last drink is poured.**



A TRULY UNIQUE VENUE

Smoke isn't just another function venue.

From the private atmosphere of **Smoulder**, to our vibrant restaurant, relaxed bar, chef's table experience and outdoor spaces, we offer a range of settings that can be tailored to suit almost any occasion.



A TEAM THAT CARES

Planning an event should be exciting—not stressful.

Our experienced Functions Coordinator and management team will guide you through every step, while our chefs, bar team and front-of-house staff ensure every detail is taken care of on the day. **You can relax knowing you're in experienced hands.**



FOOD WITH SMOKE FLAIR

Authentic wood-fired American BBQ is what we're famous for—but it's only the beginning. From elegant plated banquets and shared feasts to cocktail food and grazing tables, our **menus are packed with flavour and designed to bring people together.**



A BAR WORTH CELEBRATING

Great events deserve great drinks.

With one of Mid Canterbury's largest selections of craft beer on tap, premium New Zealand wines, handcrafted cocktails and an extensive spirits collection, our bar is every bit as memorable as the food.

★ *We don't just host functions...* **WE HELP CREATE MEMORIES.** ★



150
GUESTS SEATED



4
UNIQUE SPACES



13
BEERS ON TAP



6
ROTATING CRAFT BEERS



1000s
HAPPY GUESTS

SMOKE
SLOW SMOKED AMERICAN BBQ

231 CAMERON STREET
ASHBURTON

03 261 6106

info@smokeinc.nz

www.smokeinc.nz/functions

SMOKE

SLOW SMOKED AMERICAN BBQ

FIND YOUR PERFECT SPACE

Every celebration is different.
THAT'S WHY WE HAVE A SPACE TO MATCH.

THE BAR



*Relaxed. Social.
Always a good time.*

A buzzing, laid-back space perfect for drinks, nibbles and good company.

Perfect for:

- ★ Drinks & nibbles
- ★ After-work functions
- ★ Cocktail events
- ★ Networking

40 SEATED | **60** STANDING

MAIN DINING AREA



*Atmosphere. Energy.
Unforgettable.*

Our main dining room is the heart of Smoke. Perfect for larger celebrations while soaking up the vibe.

Perfect for:

- ★ Work functions
- ★ Christmas parties
- ★ Family celebrations
- ★ Club dinners
- ★ Awards evenings

50 SEATED | **80** STANDING

BESIDE THE PASS



*Close to the action.
Full of flavour.*

An intimate dining space right beside the kitchen pass. Watch the magic happen while you dine.

Perfect for:

- ★ Small celebrations
- ★ Team dinners
- ★ Long lunches
- ★ Special occasions

30 SEATED

SMOULDER



*Private. Flexible.
Memorable.*

Our private dining space designed for exclusive celebrations, meetings and unforgettable gatherings.

Perfect for:

- ★ Birthdays
- ★ Corporate events
- ★ Milestone celebrations
- ★ Engagements
- ★ Private dining

40 SEATED | **60** COCKTAIL

ONE VENUE.
FOUR UNIQUE SPACES.
ENDLESS
POSSIBILITIES.

Whether it's an intimate dinner, a milestone celebration or a corporate event, we'll help you create an experience your guests will remember long after the last drink is poured.



★ Great food. Great spaces. Unforgettable memories. THAT'S THE SMOKE EXPERIENCE. ★

SMOKE
SLOW SMOKED AMERICAN BBQ

231 CAMERON STREET
ASHBURTON

03 261 6106

info@smokeinc.nz

www.smokeinc.nz/functions

SMOKE
SLOW SMOKED AMERICAN BBQ



★ GROUP SHARING ★ BBQ MENU

SINCE 2020

\$55 PER
PERSON



★ STARTER PLATTERS ★

A SELECTION OF OUR MOST POPULAR SHARING PLATES

Southern Fried Chicken, Garlic Bread,
Pork Belly Bites and Bbq Wings

★ SMOKE PLATTERS ★

TODAYS 3 LOW AND SLOW SMOKED MEATS

Smoked low and slow and to perfection in our
1.5 tonne smokers by our excellent Pit Crew

★ SMOKE SLAW, FRIES AND TORTILLAS, BBQ SAUCE ★



★ DESSERT ADD \$10PP

DATE AND BANOFFEE PUDDING

SERVED WITH VANILLA ICE CREAM

★ PERFECT FOR ★

- 🎂 BIRTHDAYS
- 👔 WORK FUNCTIONS
- 🎈 CELEBRATIONS
- 👥 GET TOGETHERS
- ★ AND MORE!

★ SLOW SMOKED. REAL BBQ. MADE TO SHARE. ★



BUFFET MENU

Real wood. Real smoke. Real flavour.

BUILD YOUR PERFECT BBQ FEAST.

CHOOSE YOUR MEATS, SALADS AND SIDES
TO CREATE THE ULTIMATE SMOKE EXPERIENCE.

MIN 25 PEOPLE

1. CHOOSE YOUR MEATS

★ LOW AND SLOW SMOKED MEATS ★

-  12 HOUR SMOKED BRISKET*
-  6 HOUR SMOKED CHICKEN*
-  8 HOUR SMOKED LAMB SHOULDER*
-  8 HOUR SMOKED PORK BELLY*
-  6 HOUR SMOKED PORK RIBS*
-  ROAST PORK* (NOT SMOKED)
-  HONEY GLAZED CHAMPAGNE HAM* (NOT SMOKED)*
-  ROAST SIRLOIN* (NOT SMOKED)
-  SALMON* ADD \$10

* IS OR CAN BE MADE GLUTEN FREE

2. CHOOSE YOUR SALADS



SMOKE SLAW*

Crunchy slaw with a smoky, tangy dressing.



HARVEST SALAD*

Mixed greens, dried cranberries, burnt broccoli, goats cheese, candied walnuts, pear, sherry maple vinaigrette.



PASTA SALAD

Pesto, charred capsicum, onions, sun dried tomatoes.



CAESAR SALAD*

Cos lettuce, bacon, croutons, parmesan, soft egg.



GARDEN SALAD*

Fresh greens, cucumber, tomato, red onion.

3. CHOOSE YOUR SIDES



3 CHEESE MAC N CHEESE



GREEN BEANS WITH MAPLE & GARLIC BUTTER*



ROAST VEGETABLES*



ROAST GARLIC AND HERB POTATOES*

4. ADD DESSERTS



CHEESECAKE
OF THE DAY



CRUMBLE
OF THE DAY

RASPBERRY AND
WHITE CHOCOLATE
WAFFLE PUDDING



PAVLOVA*

BANOFFEE PUDDING
WITH BUTTERSCOTCH
SAUCE



\$50 PER PERSON

★
CHOOSE
2 MEATS, 1 SIDE,
2 SALADS, 1 DESSERT

\$65 PER PERSON

★
CHOOSE
3 MEATS, 2 SIDES,
2 SALADS, 2 DESSERTS

\$75 PER PERSON

★
CHOOSE
4 MEATS, 2 SIDES,
2 SALADS, 2 DESSERTS



CUSTOM MENUS AVAILABLE
to suit your event.

NB: all menus are subject to change at any time.
We will do our best to inform of changes
or replacement products.

★ SMOKE ★

SLOW SMOKED AMERICAN BBQ

SMOKE BANQUET SET MENU

DESIGNED FOR SHARING + MINIMUM 10 GUESTS

SETTLE IN AND ENJOY A GENEROUS SMOKE-STYLE FEAST,
CREATED FOR SHARING AND CELEBRATING.
THIS BANQUET SHOWCASES OUR SIGNATURE LOW-AND-SLOW COOKING
ALONGSIDE SEASONAL SIDES AND BOLD FLAVOURS.

★
\$80 PER PERSON

TO START ★

PORK BELLY BITES – CHILLI MAPLE GLAZE,
SESAME SEEDS & SMOKY AIOLI.

BUTTERMILK FRIED CHICKEN – JALAPEÑO MAYO
& HOUSE PICKLES.

GARLIC BREAD FRESH CIABATTA
WITH SMOKED GARLIC BUTTER

FROM THE PIT & GRILL ★

SMOKED BRISKET LOW & SLOW SMOKED
WITH SMOKE'S SIGNATURE SEASONING.

ROASTED SALMON LEMON BUTTER SAUCE
& CRISPY CAPERS.

LOW & SLOW SMOKED LAMB SHOULDER
FRESH MINT CHIMICHURRI.

SIDES FOR THE TABLE ★

TRUFFLE FONDANT POTATOES GOLDEN SLICED POTATOES
FINISHED WITH TRUFFLE OIL.

HONEY BUTTER BABY CARROTS ROASTED CARROTS
GLAZED IN WARM HONEY BUTTER.

BROCCOLINI OLIVE OIL, SEA SALT & CRACKED PEPPER.

ZESTY GARDEN SALAD WITH CITRUS, FETA,
NUTS AND SEEDS.

TO FINISH ★

BERRY & APPLE CRUMBLE VANILLA BEAN
ICE CREAM & DRIED RASPBERRIES.

SMOKE SIGNATURE FEAST \$95

ADD: RIBEYE ON THE BONE CHARGRILLED MR,
COWBOY BUTTER & ROSEMARY SALT.

SLOW SMOKED BEEF SHORT RIB – CREAMY
GARLIC MASH, BRISKET GRAVY.



NB: all menus are subject to change at any time.
We will do our best to inform of changes
or replacement products.

★ IS OR CAN BE MADE GLUTEN FREE

**COSTS ARE
PER PERSON PER ITEM
MIN 10 PEOPLE**

COCKTAIL FOOD

Small bites. Big flavour.

SAVOURY

SMOKED PULLED PORK SLIDERS / SLAW / RIB CANDY SAUCE	\$5
SMOKED BRISKET SLIDERS / SLAW / BBQ SAUCE	\$5
MINI CHEESEBURGERS / PATTIE / CHEESE / BURGER SAUCE / LETTUCE	\$5
TOMATO / BASIL PESTO / MOZZARELLA / BRUSCHETTA	\$4.5
PIG SHOTS / KRAANSKY BITES / BACON / CREAM CHEESE /	\$4.5
PICKLE / JALAPENO / MAPLE GLAZE	
SMOKED SALMON BLINIS / CREAM CHEESE / CAPER / CHIVES	\$4.5
MAC N CHEESE BALLS	\$4.5
PORK MEATBALLS / RIB CANDY DIPPING SAUCE	\$4.5
AMERICAN MINI HOT DOGS / AMERICAN MUSTARD AND KETCHUP	\$6
PORK BELLY SKEWERS / CHILLI AND MAPLE GLAZE	\$5
GRAZING TABLE – CURED MEATS, CHEESES, BREADS, CRACKERS, FRUIT, DIPS ETC (MIN 20 PEOPLE)	\$20
SMOKE FRIED CHICKEN WAFFLE BITES / MAPLE SYRUP, PICKLES	\$5

MORNING OR AFTERNOON TEA ALSO AVAILABLE KWEABEE

SWEET

CHEESECAKE	\$5
PROFITEROLS	\$5
LEMON CURD TARTS	\$5
MACAROONS	\$5
CHOCOLATE MOUSSE	\$5

★ MADE ★
LOW & SLOW
..... WITH
PASSION

★ PERFECT FOR ★



..AND
MORE

Perfectly crafted canapés and finger food, packed with bold BBQ flavour and beautifully presented to impress.
Ideal for cocktail events, celebrations and gatherings of any size.



CUSTOM MENUS AVAILABLE
to suit your event.

NB: all menus are subject to change at any time.
We will do our best to inform of changes
or replacement products.





SMOKE
SLOW SMOKED AMERICAN BBQ

★ GRAZING & ★ LIGHT BITES

PERFECT FOR EVERY OCCASION, BIG OR SMALL

Not every event starts with a full low and slow feast.
Our grazing tables, morning tea and afternoon tea options are perfect for pre-drinks, workplace gatherings, weddings, celebrations and relaxed social occasions. Beautifully presented and easy to share, these options give guests something to gather around while setting the tone for the event ahead.

★ GRAZING TABLES ★

Cured meats, cheeses, breads, crackers, fruit, dips and more.

\$20 PER PERSON
MINIMUM 20 PEOPLE.

★ MORNING TEA ★

Light, easy and perfect for meetings, workshops and casual gatherings.

ASK US ABOUT
TAILORED OPTIONS.

★ AFTERNOON TEA ★

A relaxed mix of savoury and sweet options, ideal for celebrations, team events and daytime functions.



EASY
TO SHARE



BEAUTIFULLY
PRESENTED



PERFECT FOR WEDDINGS,
CORPORATE EVENTS &
CELEBRATIONS

“

**SHARED FOOD. GOOD COMPANY.
TRUE SMOKE HOSPITALITY.**

”



WHAT PEOPLE SAY

*Real events.
Real people.
Real good BBQ.*



“

From Mel Vanetia and the team at Smoke made organising a tournament dinner with 60+ people so easy. They were extremely accommodating with our requests and hosted 4 men's hockey teams with ease.

The food was outstanding and so was the service, will definitely be booking our next event at Smoke.



Food: 5/5 | Service: 5/5 | Atmosphere: 5/5

- Mel



“

We had a seamless large group event and staff were very accommodating with any changes needed on the night. Everyone enjoyed the food, would definitely recommend.



- Rachel Roadley



“

Dear Venetia

Thank you so much for the amazing food and service at our recent wedding. Everything was absolutely delicious, and we had many comments from guests about how much they enjoyed it.

We loved the family-style setup and the atmosphere, and we especially loved the platter for the head table, a great touch, and of course, delicious!

We also really appreciate you hosting our pre-wedding drinks the night before in the Smoulder Room. It was the perfect way to kick things off and bring the whole weekend together.

Thanks again for all your hard work on the day, we're very grateful.



- Hannah & Josh



027 561 6374



info@smokeinc.nz



www.smokeinc.nz/functions

SMOKE
SLOW SMOKED AMERICAN BBQ



THE

SMOKE BBQ EXPERIENCE

WOOD FIRED BBQ ★ WEDDINGS ★ CORPORATE ★ CELEBRATIONS



ALSO AVAILABLE
★ OFFSITE CATERING ★



LOW & SLOW
BBQ



AUTHENTIC
WOOD FIRE



EXPERIENCED
TEAM



MOBILE
SMOKER

ROLLESTON ★ ASHBURTON ★ CANTERBURY WIDE