

# SMOKE ASHBURTON FUNCTION PACK



- BUFFETS
- BBQ SHARING PLATTERS
- SET MENUS
- COCKTAIL FOOD MENUS
- OFF SITE CATERING
- LARGE SPACES, GREAT BAR, UNIQUE VENUE
- EXCELLENT SERVICE

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WINNER

EXCELLENCE IN RETAIL  
& HOSPITALITY AWARD



BUSINESS  
OF THE YEAR  
2026

SMOKE

SINCE 2021

## GROUP SHARING BBQ MENU

\$55 PER PERSON

+

### STARTER PLATTERS

### SMOKE PLATTERS

A SELECTION OF OUR MOST POPULAR SHARING PLATES

Smoke Southern Fried Chicken

"Smoked Garlic" Bread

Pork Belly Bites

BBQ Wings

TODAYS 3 LOW AND SLOW SMOKED MEATS

Served down the table with crispy  
fries, Smoke slaw, warmed tortillas  
and bbq sauces to complement

DESSERT add \$10pp

BANOFFEE PUDDING

served with vanilla ice cream

SLOW SMOKED AMERICAN BBQ



# SMOKE BUFFET



## 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 on the bone\*
- Roast Sirloin\* (not smoked)
- Akaroa Salmon\* add \$10

## SIDES

- 3 Cheese Mac N Cheese
- Green Beans with Maple & Garlic Butter\*
- Roast Vegetables\*
- Roast Garlic and Herb Potatoes\*

## SALADS

- Smoke Slaw\*
- 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
- Caeser Salad\* cos lettuce, bacon, croutons, parmesan, soft egg
- Garden Salad\*

## DESSERTS

- Cheesecake of the day
- Crumble of the day
- Raspberry and White Chocolate Waffle Pudding
- Pavlova\*
- Ice Cream Sundae Bar\*

ADD A SMOKE GRAZING PLATTER \$18pp

**\$50** – choose 2 meats, 1 side, 2 salads, 1 dessert

**\$65** – choose 3 meats, 2 side, 2 salads, 2 dessert

**\$75** – choose 4 meats, 2 side, 2 salads, 3 dessert

\* Is or can be made GF

# 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.

**Broccoli** 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.



# GROUP MENU

## SMALL PLATES

**CARLIC BREAD \$14** or  
**CHEESEY CARLIC BREAD \$18**  
served warmed with fresh garlic butter

**SOUTHERN FRIED CHICKEN \$20**  
Buttermilk fried chicken, jalapeno mayo,  
pickled red onions and pickles  
ADD Brisket Gravy \$3

**BBQ WINGS\* \$18** "Aint no thing like a chicken wing"  
Crispy deep fried wings with house  
made brown sugar bourbon Bbq sauce

**PORK BELLY BITES\* \$22**  
Pork belly cubes, tossed in a chilli maple  
glaze with aioli

## FROM THE GRILL

**CANTERBURY RIBEYE 250grm\* \$52**

Premium South Island grass fed steak,  
cooked to your liking, salad, fries and your  
choice sauce

**CARLIC BUTTER, MUSHROOM SAUCE, BRISKET GRAVY**  
ADD PRAWNS \$12, ADD ONION RINGS \$12

## LOW AND SLOW BBQ

**SMOKE PLATTER \* \$39**  
Served with today's three low and slow smoked meats, fries, slaw,  
pickles and tortillas. Plus house-made Bbq sauce to complement.

**TASTER PLATTER \$29**  
Choose one of today's low and slow smoked meats, tortillas, slaw,  
pickles, Bbq sauce and fries. ADD another meat \$14

**PORK RIBS\* HALF RACK \$38 FULL RACK \$70**  
A Smoke speciality - premium 6 hours, wood smoked, pork spare  
ribs served with house-made brown sugar bourbon Bbq sauce

**ROADHOUSE TRAY\* Small \$44 Serves 1, Large \$82 Serves 2**  
Served with todays three low and slow smoked meats, pit-master  
sausage, chicken wings, slaw, fries, pickles and tortillas. Plus  
house-made Bbq sauces to complement.

**ADD SIDES**  
Smoked Meat \$14  
Southern Fried Chicken \$16  
Crispy Onion Rings \$12  
Texas Mac & Cheese \$12  
Grilled Tortillas \$5  
Fries \$10  
Brisket Gravy \$3



## BURGERS



**THE BIG SIMON\* \$23**  
Double smash patties, American cheese,  
bacon, pickles, South Carolina Bbq sauce,  
lettuce, secret sauce ADD a pattie \$5

**THE BUFFALO CHICKEN BURGER \$23.5**  
Buttermilk fried chicken, bacon, slaw, pickles,  
buffalo mayo sauce, ranch dressing

**BRISKET ROYALE \$24**  
12 hour smoked brisket, slaw, pickles, brown  
sugar bourbon Bbq sauce.

ADD FRIES \$5  
CHANGE TO A GLUTEN FREE BUN +\$3

## NOT MEAT!

**BLACKENED, HONEY BOURBON SALMON\* \$40**  
Salmon fillet, flame grilled, hassleback  
potatoes, seasonal greens, bearnaise sauce

**SMOKE HARVEST SALAD\* \$25**  
Burnt broccolli, dried cranberries, toasted nuts  
& seeds, cherry tomatoes, mesclun, pears,  
goats cheese, sherry maple vineagrette.  
ADD PRAWNS \$12 ADD FRIED CHICKEN \$12

\* is or can be made GF - Contains Gluten ingredients

Please ask your wait staff on ordering. Please note we are not GF or nut free and there are traces of these in our kitchen. Please inform us of any dietary requirements you have.

# CHRISTMAS BUFFET

\$75

## CARVERY

Smoke Specialty\* – Wakanui Beef Brisket served with Wholegrain Mustard and Brisket Gravy \*

Honey Glazed Champagne Ham served with traditional Cranberry Sauce \*

Low and slow smoked, Herb Rubbed Lamb Shoulder with Harissa and Chimichurri \*

## HOT SELECTION

Wood Roasted Whole Root Vegetables \*

Garlic and Herb Duck Fat Roast Potatoes \*

Maple Glazed Carrots with Burnt Butter Sauce \*

## SALADS

Mixed Green Salad \*

Burnt Broccoli Salad with Mixed Greens, Cranberries, Almonds, Goats Cheese, Candied Walnuts, Pear, Sherry and Maple Vinaigrette \*

Pasta Salad with Grilled Sundried Tomatoes, Char Grilled Capsicums and Pesto

## DESSERTS

Mini Pavlovas with Whipped Cream, Berry Compote, Fresh Fruit\*

Traditional Christmas Pudding with Flambe Brandy Custard

Apple and Berry Crumble served with Butterscotch Sauce

## Additions

Add Salmon\* \$10

\* Is or can be made GF



# COCKTAIL MENU

Costs are per person per item  
Min 12 for each item

## SAVOURY

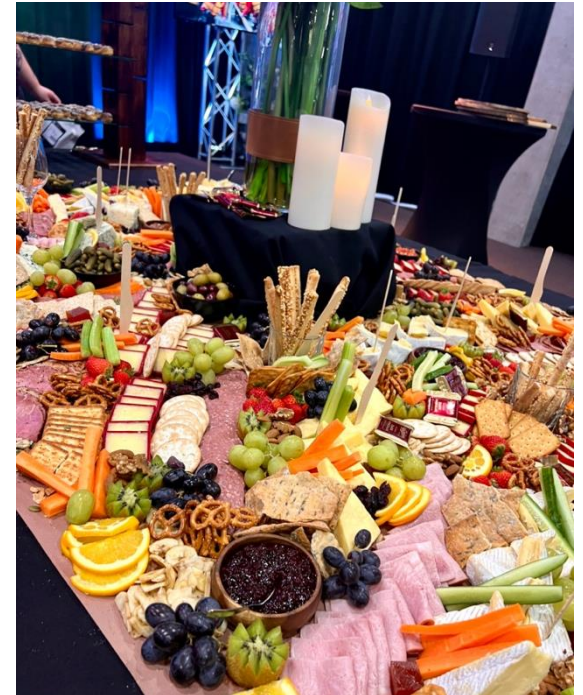
- Smoke Fried Chicken Waffle Bites, maple syrup, pickles \$5
- Smoked Pork Belly Sliders, slaw, rib candy sauce \$5
- Smoked Brisket sliders, slaw, bbq sauce \$5
- Tomato, Basil Pesto Bruschetta, mozzarella, balsamic \$4.5
- Pig Shots, kransky bites, bacon, cream cheese, pickle, maple glaze \$4.5 gf
- Smoked Salmon Blinis, cream cheese, capers, chives \$4.5
- Pork Belly Skewers, maple chilli glaze, sesame seeds \$5 gf
- Mac n Cheese Balls \$4.5
- Pork Meatballs, rib candy dipping sauce \$4.5 gf

Grazing Platter, cured meats, cheese, fruit, breads, crackers, dips \$18pp (must be a minimum of 20 people)

## SWEET

- Cheesecake \$5
- Profiteroles \$5
- Lemon Curd Tarts \$5
- Macaroons \$5 gf
- Chocolate Mousse \$5 gf
- Mini Banoffee Tart \$5

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



# OFF SITE CATERING

GET OUR GREAT SMOKE TEAM  
AND OUR MOBILE SMOKER TO  
YOUR PLACE

- \*Great bbq menu options.
- \*We smoke at your place
- \*Not only looks great for your event but tastes amazing!
- \* Our incredibly talented and friendly team smoking up a storm right in-front of you.
- \*Great for weddings, corporate events, conferences, family events and celebrations.
- \* Check out our offsite catering menu



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