

# SMOKE ROLLESTON FUNCTION PACK

- BUFFETS
- BBQ SHARING PLATTERS
- MID WINTER XMAS
- OFF SITE CATERING
- TAKEAWAYS
- DROP AND LEAVE DELIVERIES





**Welcome to Smoke, your destination for authentic low and slow American BBQ. As a local family owned restaurant, we take pride in delivering mouthwatering dishes that pay homage to the time-honoured techniques of low and slow smoking.**

**Our Smoke venue is the best place for your next function. We have an experienced and dedicated team who will make sure that your event runs as planned, so you can sit back and relax on the day.**

**Our excellent bars are well stocked and we have menus to suit all styles and budgets - including off site catering with our mobile smoker!**



**Talk to us today about how we can take care of your next function.**

**2/59 TENNYSON STREET, ROLLESTON  
EMAIL: [INFO@SMOKEINC.NZ](mailto:INFO@SMOKEINC.NZ)  
PHONE: 03 260 0936**



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

Today's 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 PULLED PORK

6 HOUR SMOKED PORK RIBS

ROAST PORK (NOT SMOKED)

HONEY GLAZED CHAMPAGNE HAM ON THE BONE

AKAROA SALMON ADD \$10

## SALADS

SMOKE SLAW

HARVEST SALAD — MIXED GREENS, DRIED CRANBERRIES, FETA,

CANDIED WALNUTS, PEAR, SHERRY MAPLE VINAIGRETTE

CEASER SALAD — COS LETTUCE, BACON, CROUTONS, PARMESAN

BURNT BROCCOLI SALAD

GARDEN SALAD

## SIDES

3 CHEESE MAC N CHEESE

ROAST VEGETABLES

CHARGRILLED BROCOLLI AND HOLLANDAISE

MASH WITH BRISKET GRAVY

ROAST POTATOES

## DESSERTS

CHEESECAKE OF THE DAY

CRUMBLE OF THE DAY

BANOFFEE PUDDING

RASPBERRY AND WHITE CHOCOLATE WAFFLE PUDDING

PAVLOVA

\$55 — CHOOSE 2 MEATS, 2 SALADS, 1 SIDE, 1 DESSERT

\$65 — CHOOSE 3 MEATS, 2 SALADS, 2 SIDES, 2 DESSERTS

\$75 — CHOOSE 4 MEATS, 3 SALADS, 2 SIDES, 3 DESSERTS

# MID WINTER CHRISTMAS MENU

ENJOY A NIGHT OF MID WINTER XMAS FUN WITH  
XMAS THEMED MENU AND VENUE  
\$60PP

SMOKES SPECIALITY - ANZCO BEEF BRISKET SERVED WITH BBQ SAUCE, 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

WOOD ROASTED WHOLE ROOT VEGETABLES

GARLIC AND HERB CRISPY DUCK FAT ROAST POTATOES

MIXED GREEN SALAD

BURNT BROCCOLI SALAD WITH MIXED GREENS, CRANBERRIES, ALMONDS, GOATS CHEESE, CANDIED WALNUTS, PEAR, SHERRY AND MAPLE VINAIGRETTE

MINI PAVLOVAS WITH WHIPPED CREAM, BERRY COMPOTE, FRESH FRUIT

TRADITIONAL CHRISTMAS PUDDING WITH FLAMBE BRANDY CUSTARD

RASPBERRY AND WHITE CHOCOLATE WAFFLE PUDDING

- MINIMUM NUMBERS APPLY

CALL 03 261 6106 OR  
EMAIL [INFO@SMOKEINC.NZ](mailto:INFO@SMOKEINC.NZ)

SMOKE



# HAPPY HOUR

JOIN US DAILY FROM 4PM TO 6PM FOR EASYGOING DRINKS, RELAXED VIBES AND THE BEST PLACE TO SETTLE IN AFTER A LONG DAY.



# OFF SITE CATERING

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

- Fantastic BBQ menu options!
- We bring the smoker to you.
- It not only looks impressive for your event but tastes incredible!
- Our talented and friendly team will be smoking up a storm right in front of you.
- Perfect for corporate events
- Drop and leave options
- Takeaways available

For our off-site catering package, visit  
[www.smokeinc.nz/functions](http://www.smokeinc.nz/functions).



# **DONT TAKE JUST OUR WORD FOR IT.....**

## **5 STARS**

We had the Smoke team cater for my 40th birthday, absolutely stoked with the food. Couldn't have asked for better. The team put in a massive effort creating and executing a delicious menu.

Highly recommend!!

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

STEVE - Jan 2026

## **5 STARS**

We had a large group booking, and they were an absolute pleasure to work with. Food was amazing, and there was plenty of it. Highly recommend. We had an amazing evening.

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

JAYELL - Mar 2026

## **5 STARS**

Smoke catered for our event with 100 people and it was great. Service was fantastic and nothing was ever a problem. They even stayed at the event to plate up on nice platters so it all looked amazing.

Thank you Miri and Pam!

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

KATE - Feb 2026

The feedback from having you on-site for our event has been overwhelming!! So much so - we were wondering if we could do it all again on in December 2026 at Alpine Energy for the same number of people?

Approx 200?

EVE - Jan 2026