

SMOKE

SLOW SMOKED AMERICAN BBQ

ROLLESTON FUNCTION PACK

Good food. Great spaces.
UNFORGETTABLE CELEBRATIONS.



BUFFETS



**BBQ SHARING
PLATTERS**



**COCKTAIL
FOOD**



**OFFSITE
CATERING**

Perfect For

- ★ Birthdays
- ★ Corporate Events
- ★ Christmas Parties
- ★ Engagements
- ★ Sports Clubs
- ★ Family Celebrations



2/59 TENNYSON STREET
ROLLESTON



03 260 0936



info@smokeinc.nz



www.smokeinc.nz

SMOKE

SLOW SMOKED AMERICAN BBQ

WELCOME TO SMOKE

Since opening our first Smoke restaurant in **Rolleston** in 2020, we've been serving authentic low and slow American BBQ with one goal in mind – bringing people together over great food and genuine hospitality.

As a **locally owned, family-run business**, we're passionate about creating memorable celebrations. Whether you're planning a birthday, wedding, corporate event, Christmas party or family gathering, our experienced team will take care of every detail so you can relax and enjoy the occasion.

With flexible function spaces, a fully stocked bar, menus to suit every style and budget, and our mobile smoker available for **offsite catering**, we have everything you need to make your next event unforgettable.



**LOW & SLOW BBQ.
GENUINE HOSPITALITY.
UNFORGETTABLE CELEBRATIONS.**



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★ 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.

**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 KW&SABEE

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.

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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



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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