



OFFSITE CATERING INFORMATION PACK



- LOW AND SLOW BBQ
- BUFFETS
- COCKTAIL FOOD
- GRAZING TABLES

CANTERBURY WIDE

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Thanks for considering Smoke for your next event!

Our Smoke journey kicked off in 2019, tucked out the back of a restaurant in Ashburton.

Since then, we've grown into two standalone Smoke restaurants – and now we're bringing the BBQ to you with our offsite catering.

Our mobile smoker can roll right up to your party and fire up a storm of mouth-watering, slow-smoked goodness. Whether you want us onsite with the smoker or prefer hot, ready-to-go delivery, we can cater events of all sizes.

Tell us what you need, and we'll create the perfect catering option to suit your event. Let's make it unforgettable!



OFFSITE SMOKE MENU

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

Akaroa Salmon add \$12

SALADS

Smoke Slaw

Harvest Salad – mixed greens, chargrilled broccoli, dried cranberries, feta, candied walnuts, pear, sherry maple vinaigrette

*Ceaser Salad – cos lettuce, bacon, croutons, parmesan

* Garden Salad

NB: all menus are subject to change at any time.

We will do our best to inform of changes or replacement products

SIDES

3 Cheese Mac N Cheese

Chargrilled Broccoli and Parmesan

Mash with Brisket Gravy

Roast Vegetables with Balsamic Reduction

Roast Garlic and Rosemary Potatoes

Fresh Breads and whipped butter

DESSERT OPTION add \$7pp per item

Cheesecake of the day

Crumble of the day

Raspberry and White Chocolate Waffle Pudding

Rates per person

\$43 – choose 2 meats, 1 salad, 2 sides

\$48 – choose 2 meats, 2 salads, 2 sides

\$58 – choose 3 meats, 2 salads, 2 sides

\$68 – choose 4 meats, 2 salads, 2 sides



CATERING OPTIONS

•DROP & LEAVE:

We can deliver hot, delicious meals in large, presentable disposable trays — ready for you to serve however you like.

*This is a more affordable option, but you'll be doing the serving yourself.
Minimum of 10 people required.*

•BUFFET SERVICE:

We'll set up a buffet and provide everything you need for serving — including disposable plates, cutlery, and serviettes.

No table service provided.

Add just \$5 per person for this setup.

Minimum numbers apply

•FULL SERVICE:

Want the full works? We'll provide china plates, non-disposable cutlery, and friendly table service.

Add just \$10 per person for the upgrade.

Minimum numbers apply

NEED THE SMOKER ONSITE?

Our mobile smoker is available for onsite catering with a minimum spend of \$2,500.

Tell us what suits your event and your budget — and we'll make it happen!

\$2.3 per km return trip – minimum delivery fee \$60





BURGER OPTIONS

Costs are per person

For a laid-back event with plenty of flavour, we can fire up the smoker on-site and serve up our signature BBQ burgers, grilled and prepped right in front of your team. Nothing beats the smell of the smoker rolling and burgers hitting the grill, then being handed over one, hot and stacked with all the good stuff. It's a fun, casual way to feed a crowd while still giving everyone that authentic Smoke BBQ experience.



There are several options available all served with fresh brioche buns

\$28 per person

Brisket Royale – smoked brisket, slaw, pickles, bbq sauce

The Big Simon – 2 smash patties, bacon, cheese, lettuce, pickles, secret sauce

Pulled Pork – smoked pulled pork, bbq sauce, slaw, pickles

Holy Not A Cow Burger – vegetarian patty, salad, cheese, pickles, bbq sauce

Got a special burger in mind - we can name it after you! – just let us know

Choose 1 or 2 options (veg on request)

Add Mac N Cheese as a side \$7pp

Add Mash Potato and Brisket Gravy \$7pp

Add Corn Chips and Guacamole \$7pp



COCKTAIL MENU

Costs are per person per item

Min 10 people

SAVOURY

Smoked Pulled Pork sliders / slaw / rib candy sauce \$5

Smoked Brisket sliders / slaw / bbq sauce \$5

Tomato / basil pesto / mozzarella / bruschetta \$4.5

Pig Shots / kransky bites / bacon / cream cheese / pickle / maple glaze \$4.5

Smoked Salmon /blinis / cream cheese / caper / chives \$4.5

Mac N Cheese Balls \$4.5

Grazing Table - cured meats, cheeses, breads, crackers, fruit, dips etc \$18
(min 15 people for grazing table)

SWEET

Cheesecake \$5

Profiteroles \$5

Lemon Curd Tarts \$5

Macaroons \$5

Chocolate Mousse \$5

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