

WELCOME TO SMOKIN' OAK

◆ BARBECUE ◆

SMOKIN' OAK ARE BARBECUE CATERERS AND CREATERS FROM THE HEART OF THE WAIKATO.

PRIVATE CATERING, WEDDINGS, CORPORATE EVENTS, CLASSES & DEMONSTRATIONS, FESTIVALS AND MORE. WHATEVER YOUR BARBECUE NEEDS, WE HAVE YOU COVERED.

BARBECUE CATERING

WE ARE COMMITTED TO OFFERING A BARBECUE EXPERIENCE THAT CATERS TO EVERY OCCASION.

BUFFET

SELF SERVE BUFFET CATERING.

CHOOSE YOUR OWN PROTIEN AND SIDE OPTIONS TO BUILD YOUR BARBECUE FEAST.

THE CLASSIC – 2 PROTEINS AND 2 SIDES

THE CHOICE – 3 PROTEINS AND 2 SIDES

THE PREMIUM – 3 PROTEINS AND 3 SIDES

PROTIEN OPTIONS

- BARBECUE PULLED PORK
- SMOKED PULLED LAMB SHOULDER
- TEXAS STYLE BRISKET
- SLICED HAM
- SMOKED CHICKEN WINGS
- LOW AND SLOW PORK BELLY
- ST LOUIS CUT PORK RIBS
- BEEF SHORT RIB
- SMOKED SAUSAGE
- WHOLE STRIPLOIN
- PULLED JACKFRUIT (VEGETARIAN)

- WAYGU BEEF OPTIONS - POA

SIDE OPTIONS OPTIONS

- HERB AND BUTTER POTATOES
- SMOKED MAC 'N' CHEESE
- COWBOY BEANS
- STRETCORN SALAD
- SEASONAL GREEN SALAD
- ALABAMA SLAW WITH CHEDDAR
- SEEDED MUSTARD POTATO SALAD
- CORN RIBS

SWEET TREATS

LOOKING FOR SOMETHING SWEET TO WRAP UP YOUR MEAL? TALK TO US ABOUT DESSERT PLATTER OPTIONS



PRICING ON APPLICATION

BARBECUE CLASSES AND DEMONSTRATIONS

JOIN US IN ONE OF OUR BARBECUE MASTERCLASSES WHERE YOU CAN LEARN HOW TO BARBECUE LIKE A PRO AND WOW YOUR FRIENDS AND FAMILY WITH YOUR NEWFOUND LOW AND SLOW SKILLS.

LOOKING FOR SOMETHING A LITTLE MORE PERSONALISED? TALK TO US ABOUT 1-ON-1 PRIVATE CLASSES WHERE WE BUILD THE CLASS TO SUIT YOU AND YOUR BARBECUE NEEDS.

CONTACT US FOR UPCOMING CLASS DATES OR TO BOOK YOUR PRIVATE CLASS.

COLLABORATIONS

WANT TO COLLABORATE OR WORK WITH SMOKIN' OAK?

WE ARE ALWAYS ON THE LOOKOUT FOR OPPORTUNITIES TO WORK WITH GREAT LOCAL BRANDS.

GET IN TOUCH TODAY TO DISCUSS OPTIONS!



GET IN TOUCH TODAY TO DISCUSS YOUR BARBECUE NEEDS!!



contact@smokinoak.co.nz

021 992 936

www.smokinoak.co.nz

