

# SMOKIN' OAK



## ◆ BARBECUE ◆

# Wedding Catering

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- On-site wedding catering ·
- Buffet or food truck options ·
- Now taking bookings ·

# Our Story

Smokin' Oak Barbecue is husband-and-wife pitmaster duo Matt & Heather. Based in Morrinsville in the heart of the Waikato, we offer authentic low & slow American-style barbecue to wedding guests across our region and further.

***"We're all about relaxed weddings, great food, and zero stress."***

As a married couple ourselves, we know how important the details are on your big day. Great wedding food isn't just about filling plates — it's about creating the right vibe, matching your style as a couple, and keeping the whole experience easy, relaxed, and stress-free.

Our goal is simple: To offer a relaxed stress-free catering experience all designed to leave you and your guests with full bellies, big smiles, and great memories.

We'd love to share our passion for barbecue with you on your wedding day.



Enquire: [contact@smokinoak.co.nz](mailto:contact@smokinoak.co.nz) | 021 992 936 | [smokinoak.co.nz](http://smokinoak.co.nz)

# Barbecue Buffets

Our buffet catering is a stylish way to feed your guests in a relaxed, yet elegant setting on your big day.

Whether you want the on-site buffet service, or the theatre and atmosphere (and smells!) of having the smoker on-site, we'll cook everything fresh and tailor it to your wedding!

## How it works

You can build your own barbecue experience by choosing from our pitmaster-selected low & slow meats and sides from the menu below. Or if you'd rather not overthink it, we can recommend a **"Pitmaster's Choice"** lineup we know works perfectly for weddings.

We'll provide everything needed for your buffet meal — including tables, serving equipment and serveware — and we'll take care of the full setup, service, and pack-down once your guests have eaten.

So on the day, you don't need to worry about a thing — it's all taken care of.



# Barbecue Buffet Menu

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Choose from our buffet options below

2 proteins + 2 sides | **from \$50pp**

2 proteins + 3 sides | **from \$60pp**

3 proteins + 3 sides | **from \$70pp**

## Barbecue Meats

Beef brisket ★

Pulled lamb ★

Pulled pork ★

Glazed sliced ham

BBQ Chicken bites

Pork belly

St Louis cut pork ribs

Smoked sausage

BBQ side of salmon

## Sides

Herb and butter potatoes ★

Street corn salad ★

Alabama slaw with cheddar ★

Mac 'n' cheese

Cowboy beans

Seasonal green salad

Creamy potato salad

## ★ Customer favourites

Pricing is a guide and may vary depending on guest numbers, travel, venue access, menu selections and service style.

All pricing includes breads, pickles, sauces and serving equipment.

Napkins, eco-friendly disposable plates, and cutlery are included.

Optional upgrade: reusable plates & cutlery + table clearing service (+\$5pp).

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**Dietary requirements? No worries — we can cater for GF / DF / vegetarian options (just let us know).**

# Food Truck Catering

Our food truck catering creates a fun, relaxed walk-and-fork vibe where guests are served over a period of time rather than sitting down to eat all at once.

Just like our buffet, our food truck menu is built around **authentic low & slow barbecue** — featuring smoked meats and big flavour in every bite. Think brisket toasties, low & slow lamb tacos, BBQ chicken quesadillas, pulled pork rolls, and more!

Food truck catering is priced per person, based on guest numbers and how many menu items you'd like to offer. Most couples choose 3–4 items so guests have plenty of options (and everyone's happy!).

If food truck catering fits your wedding vibe, get in touch today and we'll chat through how it all works.

*Minimum numbers may apply.*



# Frequently Asked Questions

If you've thought of a question, chances are someone else has too! Here are a few of our most frequently asked questions. If yours isn't listed, just get in touch — we're here to help.

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## **Do you cater for special dietary requirements?**

Yes, absolutely! Just let us know any dietary requirements and we'll work with you to make sure everyone is catered for.

## **How far do you travel?**

We're based in the Waikato and regularly cater across the region, but we're also happy to travel further for weddings — just get in touch and we'll make a plan.

## **Can we try your food prior to our wedding day?**

Absolutely! The easiest way to try our food before your wedding is to come along to one of our food truck pop-ups. We can whip you up a selection of what we've got on board, you'll get to meet us in person, see us in action, and get a feel for what we're all about.

## **How long does service take?**

It really depends on your numbers and the flow of the day, but as a general guide buffet service usually lasts around an hour. Food truck service tends to run a little longer — and we'll help you plan the timing so everything runs smoothly.

## **Do you have minimum numbers?**

Yes — we do have minimum numbers. For on-site catering, our minimum is 50 guests.

## **Do you provide plates + cutlery?**

Yes — eco-friendly disposable plates and cutlery are included, with an optional upgrade to reusable plates + cutlery, plus table clearing.

## **What do you need from us?**

It depends on the style of catering you choose, but we'll keep it easy — we need a flat space to set up, vehicle access to get in and out, and somewhere nearby to wash hands.

# What They Say

*"Matt and Heather are absolutely incredible at what they do. Every guest at the wedding stated how good the food was. Everything was amazing - the service, the food, the admin beforehand, the communication. All absolutely top notch. I would definitely hire Smokin' Oak for a big event in the future and have absolutely no problem in recommending them to anyone looking for a caterer."*

Dan and Ashleigh - Tree Church - Jan 2026

*"Thank you so much for the amazing food! Meat was perfectly cooked. You guys were so organised and easy to deal with, you made the day that extra special."*

Iain and Hayley - private wedding venue - Nov 2025



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# Book Today

We might be a little biased... but we truly believe food is one of the most memorable parts of any wedding. It's togetherness. It's a shared experience. It's the thing that brings everyone together — and that's exactly how we approach wedding catering.

How to book: Get in touch with your preferred date, venue location, and an estimated guest number.

If you'd like us to be part of your special day, get in touch today to start the conversation.



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