SMOKIN' OAK

BARBECUE

Wedding Catering



· On-site wedding catering ·

· Buffet or food truck options ·

· Now taking bookings ·

www.smokinoak.co.nz

Our Story

Smokin’ Oak Barbecue is husband-and-wife pitmaster duo Matt & Heather.

Based in Morrinsville, in the heart of the Waikato, we bring authentic low & slow American-style barbecue to weddings across the region and beyond.

“Great barbecue, good company, and a day to remember.”

As a married couple ourselves, we know how important the little details are on your wedding day.

We believe great wedding food is about more than just filling plates. It's about bringing people together, creating a great atmosphere and serving food that you and your guests will genuinely enjoy.

Whether it's a traditional barbecue buffet or something a little more casual from our food truck, we'll help you find the catering style that works for your wedding.

Great food, friendly service and barbecue done right. That's what we're all about!

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



Barbecue Buffets

Our barbecue buffets bring authentic low & slow barbecue to your wedding, with a selection of delicious smoked meats and sides served buffet-style.

Whether you choose our fully managed onsite buffet service or prefer the added atmosphere of having our smoker cooking at your venue, we'll take care of the food and service.



How it works

Build your own barbecue menu by choosing from our selection of low & slow meats and sides. Or, if you'd prefer a little guidance, we're happy to recommend a Pitmaster's Choice menu featuring some of our favourites.

We'll provide everything needed for your buffet, including tables, serving equipment, crockery and cutlery. We'll also take care of setup, service, table clearing and pack-down.



Enquire: contact@smokinoak.co.nz | 021 992 936 | smokinoak.co.nz

SMOKIN' OAK BARBECUE

Barbecue Buffet Menu

Craft your own barbecue experience
Low & slow meats, sides to match, packed with flavour

2 proteins + 2 sides
from $55pp

2 proteins + 3 sides
from $65pp

3 proteins + 3 sides
from $75pp

Barbecue Proteins

Beef brisket
Pulled lamb
Pulled pork
Pulled beef cheek
Glazed sliced ham
Chicken portions
Pork belly
St Louis cut pork ribs
Smoked sausage
Barbecue side of salmon

Pulled jackfruit (v)
Buttered mushrooms (v)
Barbecue baked beans (v)

Hot Sides

Herb and butter potatoes
Grilled carrots
Mac ‘n’ cheese
Barbecue baked beans
Root vegetable medley
Buttered mushrooms

Cold Sides

Street corn salad
Alabama slaw with cheddar
Seasonal green salad
Creamy potato salad
Bacon ranch pasta salad

Pricing is a guide and may vary depending on your event requirements.

All wedding buffet packages include breads, pickles, sauces, serving equipment, crockery, cutlery and table clearing.

Dietary requirements? Just let us know and we'll discuss the options.

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Food Truck Catering

Our food truck catering is a great option for couples wanting something a little different from a traditional sit-down meal.

Built around our authentic low & slow barbecue, our walk-and-fork style of catering allows guests to enjoy a variety of dishes in a casual, social setting.

Simply choose your favourites from our barbecue-inspired menu on the following page, and we'll serve smaller, easy-to-eat portions so your guests can enjoy a taste of everything.



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Food Truck Menu

Choose any four dishes for your wedding menu

$45 per person

Walk-and-fork style, with one portion of each dish served to every guest

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Handhelds & Tacos

Brisket Toastie
Pulled Lamb Taco (GFO)
Pork Belly Taco (GFO)
Chicken Quesadilla
Jackfruit Taco (V, GFO)

Sliders & Mini Rolls

Brisket Slider
Pork Belly Slider
Smash Lamb Slider
Smash Beef Slider
BBQ Corned Beef Slider
Pulled Pork Mini Roll
Mushroom Slider (V)

Comfort Sides

Brisket Nachos (GF)
Smokehouse Bean Nachos (V, GF)
Brisket and Mash
Street Corn Salad (V)
Creamy Potato & Bacon Salad
Mac ‘n’ Cheese (V)

Add an extra dish for $12 per person.

GF – GLUTEN FREE | GFO – GLUTEN FREE OPTION | V – VEGETARIAN

OTHER DIETARY OPTIONS AVAILABLE ON REQUEST.

MINIMUM GUEST NUMBERS APPLY.

TRAVEL AND ONSITE SERVICE FEES ARE ADDITIONAL.

ADDITIONAL STAFFING, WHERE REQUIRED, WILL BE INCLUDED IN YOUR QUOTE.

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Frequently Asked Questions

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

Do you cater for special dietary requirements?

Absolutely! Just let us know about any dietary requirements and we'll work with you to find suitable options for your guests.

How far do you travel?

We're based in Morrinsville and regularly cater across the Waikato, but we're also happy to travel further afield for weddings. Just get in touch and we'll see what we can do!

Can we try your food prior to our wedding day?

Absolutely! The easiest way is to come along to one of our food truck pop-ups. It's a great opportunity to try some of our barbecue, meet us in person and see what we're all about!

How long does service take?

It depends on your guest numbers and the style of catering you choose. As a general guide, buffet service usually takes around an hour, while food truck service tends to run a little longer. We'll work through the timing with you as part of your wedding planning.

Do you have minimum numbers?

Yes, although these vary depending on your chosen catering style, location and event requirements. As a general guide, our onsite buffet service starts from 40 guests, while food truck catering and onsite cooking with our smoker generally require a minimum of 50 guests. We're happy to discuss smaller bookings where practical.

Do you provide plates + cutlery?

Yes! Crockery, cutlery and table clearing are all included with our wedding buffet catering. If your venue already provides these, or you'd prefer to organise your own, that's absolutely fine too.

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

“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

“Matt and Heather went above and beyond for catering our wedding at just 3 weeks notice.

The food was amazing, price was on point and the ease of everything on the day made it so much easier for us.

Cannot recommend highly enough.
Thanks again!”

Josh and Libby



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Book Today

We know how much planning goes into a wedding, and we'd love to help make the catering side of things a little easier.

Whether you've already got your menu picked out or you're still exploring your options, we're always happy to have a chat and talk through what might work best for your day.

Ready to start planning?
Get in touch — we'd love to hear about your day.

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