

*Smoke 'n' Barrel*  
EXCELLENT MEAT

CATERING



WEDDINGS | CORPORATE | BIRTHDAYS | CLUBS



*Hello,*

WE ARE SMOKE 'N' BARREL STREET FOOD 'N' CATERING.  
WE TREAT FOOD WITH THE RESPECT IT DESERVES,  
DELIVERING DOWN-TO-EARTH, DELICIOUS MENUS FOR YOUR  
SPECIAL OCCASION.

MOUTH-WATERING SLOW-SMOKED MEATS, PERFECTLY  
PAIRED SAUCES, AND LOCAL SEASONAL PRODUCE ARE  
JUST THE BEGINNING...

## *About Us*

Smoke 'n' Barrel Street Food 'n' Catering is the product of chefs Chris Geary and Cory Blackburn. The pair met in January 2017 while working in a café in the Christchurch CBD and began discussing their mutual passion for traditional cooking and 'slow food'.

Chris and his barrel smoker had been a regular fixture at markets, festivals and events around Canterbury for a year, but he saw the potential for his slow-smoked meats to go 'beyond the burger'.

Cory, originally from the United States, knew just how to pair with the Texas-style meat and began composing salads and sauces, forming the company's first catering menu.

## *Our Promise*

An excellent and elevated BBQ experience for you and your guests.

### **EXCELLENT**

The food at your celebration is important; it shouldn't just be good, it should be incredible. We select quality meats and ingredients and prepare them with care to create menus your guests will rave about.

### **ELEVATED**

We've taken classic Texas BBQ up several notches, combining it with the best NZ products and the creativity of our chefs to create flavours you won't find anywhere else.

### **EXPERIENCE**

We work closely with you to ensure your whole event runs smoothly, from planning your menu to providing professional and personable service on the day.

## Our Team

### CHEF CORY BLACKBURN

Cory's passion for food was sparked by a trip to Germany during his childhood where he had his first taste of restaurant life, working with Great Uncle Klaus to prepare dinner for the family. Since then, Cory has clocked up 20 years of food experience, during which time he gained qualifications in restaurant management and culinary arts. He's done everything from fine dining at a 100-year-old hotel in Denver to teaching cooking classes in Christchurch. He loves his work with Smoke 'n' Barrel because it allows him to show how simple ingredients can become memorable feasts with a little bit of creativity and care.

### CHEF CHRIS GEARY

A qualified chef, Chris traveled for five years, working in restaurants and cafés in Australia and the United Kingdom before returning to Christchurch in 2009 where he gained further experience in establishments such as Alchemy (in the Christchurch Art Gallery) and one of Christchurch's best-known spots for a quality coffee fix, Luciano's. He loves working with people and is passionate about bringing his favourite style of cooking to all kinds of occasions and events.

### RENEE BLACKBURN

Renee joined the team in 2017 along with her husband, Cory. She brings with her experience in marketing, events, finance and administration, as well as a passion for the creative details that make each event unique and special. Renee is usually onsite at your event as your point of contact, ensuring everything runs smoothly, and managing any extra staff.





BAKED BLUE CHEESECAKE  
WITH POACHED PEARS GF

gluten free  
CRACKERS

## *Our Food*

MEATS ARE SLOW-SMOKED FOR UP TO 14 HOURS, MANAGING THE TEMPERATURE LOG BY LOG BEFORE FINISHING WITH FRUIT TREES FOR A FINAL INJECTION OF FLAVOUR.

SALADS ARE BUILT TO STAND ALONE USING LOCALLY SOURCED, SEASONAL PRODUCE, BUT ALSO PAIR PERFECTLY WITH THE MEAT SELECTION.

GRAZING TABLES ARE ABUNDANT WITH HAND-MADE ITEMS AND, ALONG WITH OUR BUFFETS, ARE BEAUTIFULLY PRESENTED – STAGGERED WITH LIFTS AND DECKED OUT WITH GREENERY, THE WAY GREAT FOOD DESERVES TO BE SERVED.

## Menu Options

Most of our menus are gluten free, with tasty dairy free, vegetarian and vegan options available



### SLIDER STATION

24

canterbury pork shoulder and beef brisket sliders served with seedy slaw and homemade sauces on mini pretzel rolls

### MENU ONE

30

canterbury pork shoulder  
beef brisket  
1 x built salad  
homemade sauces  
fresh baked pretzel rolls

### MENU TWO

42

canterbury pork shoulder  
beef brisket  
cured & smoked akaroa salmon  
2 x built salads  
homemade sauces  
fresh baked pretzel rolls

### MENU THREE

55

canterbury lamb forequarter  
beef brisket  
canterbury pork shoulder  
cured & smoked akaroa salmon  
3 x built salads  
homemade sauces  
fresh baked pretzel rolls

upgrade any meat to lamb or beef cheek

5

add an extra built salad

6

price per  
person

## Grazing Tables

beautifully presented cornucopia with options of cured & smoked akaroa salmon, local cheeses, salamis, homemade dips, baked blue cheesecake with poached pears, nuts, fruits, vegetable crudité and more...served with a selection of fine crackers and fresh baked breads.

from **18**

## Sweets

### **AUTUMN CUSTARD SQUARE**

**7**

maple and almond baklava,  
vanilla crème pâtissière,  
citrus-poached pear

### **CHOCOLATE FUDGE POLENTA BROWNIE** GF

**5**

### **BOURBON BACON CHOCOLATE CHIP COOKIE**

**4**

ras-el-hanout roasted kumara, quinoa,  
fried ginger, toasted peanuts, lemon date  
coconut cream, pickled cranberry, sage, toasted  
coconut, coriander

miso-roasted potato, brown rice, roasted courgette,  
charred onion and broccoli, toasted seeds,  
tomato, fried chilli and garlic, smoked lemon  
yoghurt, fresh greens

ginger charred carrots, roasted red cabbage,  
brown rice, toasted peanuts,  
soy sesame vinaigrette, fresh greens

pickled beetroot, pearl couscous, mustard seed,  
shaved fennel, toasted hazelnut,  
turmeric yoghurt, fresh mint

black bean, lemon rice, cumin roasted cabbage,  
avocado, pickled red onion, fried chilli  
and garlic, coriander, toasted almonds,  
fresh greens

## Salad Examples

Salads vary depending on  
the season and  
availability of produce

## Next Steps

### INCLUSIONS

Compostable plates, cutlery and serviettes  
All serving ware and buffet/grazing table greenery  
2 staff (buffets up to 80pax)  
Travel within Christchurch  
Set up and clean up

### EXTRAS

Crockery and cutlery	price per person	4
Family style service	price per person	5
Travel outside of Christchurch	price per km	0.65
Additional staff for large events		POA
Bridal Box	price per person	10

### DEPOSIT PROCEDURE

A deposit of 25% is required to secure your preferred date. The remainder is due no later than 14 days prior upon confirmation of your guest numbers.

### CANCELLATION PROCEDURE

Cancellation within 30 days of the event will generally forfeit the deposit. If your event cannot proceed due to a COVID-19 alert level of three or higher, we will refund your deposit in full.

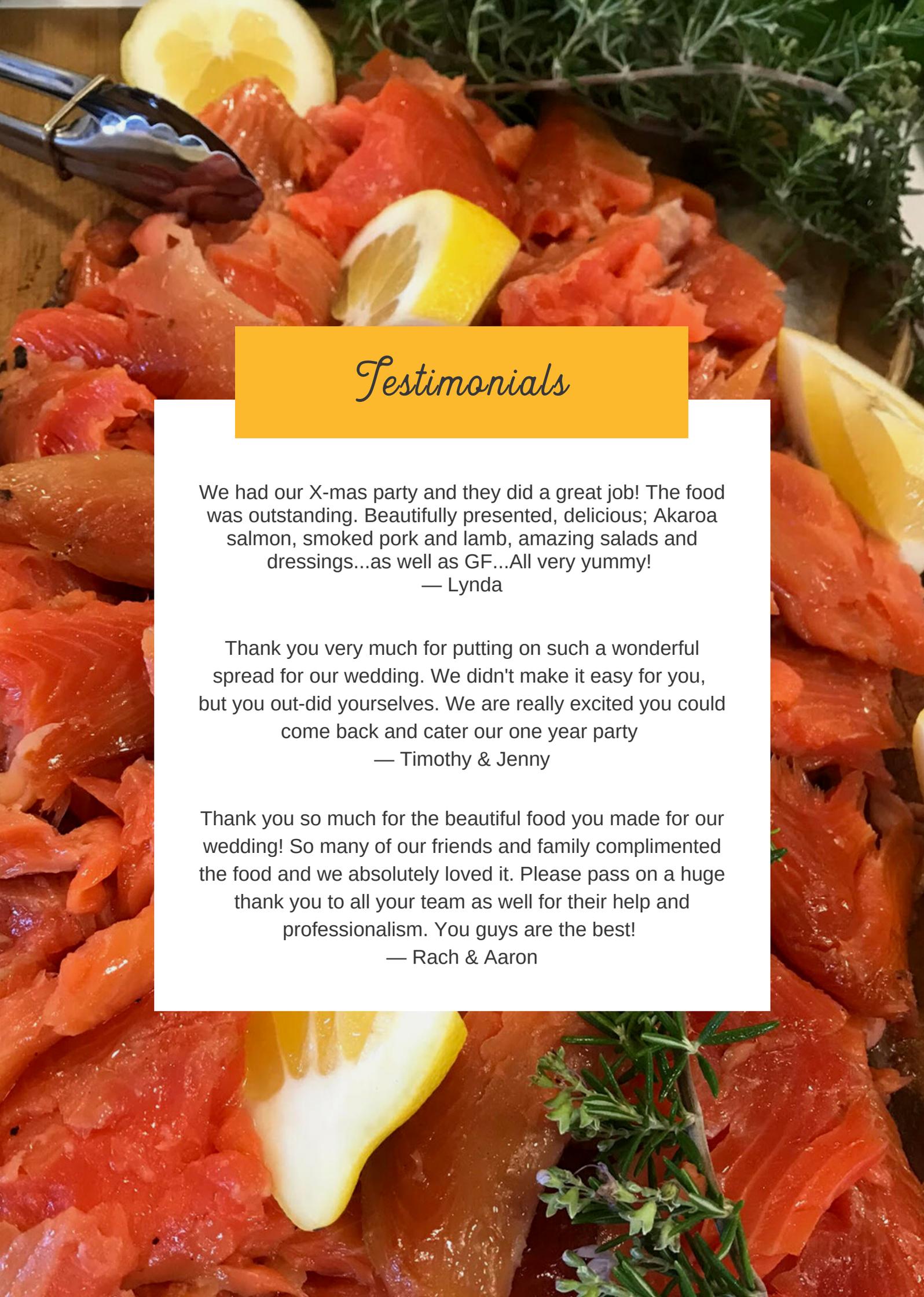
### OUR REQUIREMENTS

Completed booking confirmation form and final guest count no later than 14 days prior to your event. If you need to increase your guest count within this timeframe, we will make every effort to accommodate your request

### OUR RECOMMENDATIONS

Still looking for help with planning or running your event? Ask us about vendors and venues we've worked with in the past — we're happy to pass on our top picks.





## *Testimonials*

We had our X-mas party and they did a great job! The food was outstanding. Beautifully presented, delicious; Akaroa salmon, smoked pork and lamb, amazing salads and dressings...as well as GF...All very yummy!

— Lynda

Thank you very much for putting on such a wonderful spread for our wedding. We didn't make it easy for you, but you out-did yourselves. We are really excited you could come back and cater our one year party

— Timothy & Jenny

Thank you so much for the beautiful food you made for our wedding! So many of our friends and family complimented the food and we absolutely loved it. Please pass on a huge thank you to all your team as well for their help and professionalism. You guys are the best!

— Rach & Aaron



## Contact

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