



CELEBRATE YOUR LOVE WITH BLACK LABEL BARBECUE

Bringing People Together for Your Perfect Day

ABOUT US

At Black Label Barbecue, we've been serving up delicious wedding buffets since 2018, bringing authentic low-and-slow barbecue to couples across the North Island. What started with Alia and Shaun's love for great food and events has grown into a skilled team that knows how to bring people together over good food and great service. We keep things simple and stress-free. From buffet menus to grazing table and bar service, we'll make sure your wedding feast is as special and laid-back as you want it to be. Let's celebrate your love with food that everyone will be talking about.



OUR MENU

Whether you're after a big buffet feast, food truck style catering, a stunning grazing table, or something in between, we've got options to suit your style.

Take a look at our menus and find what's right for your day!



KIWI BACKYARD

A relaxed and classic option for those who love traditional barbecue flavors.

PROTEINS:

Smoked and seared rump steak (GF, DF) - Smoked & seared then sliced prime NZ Beef rump

Specialty sausages - a perfect balance of smokiness, spices, and juicy, meaty richness

SIDES:

Wild Garden Salad (GF, V, DF) - Leafy greens, spring onion, radish slices cherry tomatoes & wildflowers with our citrus dressing.

Boiled potatoes (GF, V) - Boiled potatoes smothered in garlic and herb butter.

Broccoli Salad (GF, V, DF) - Broccoli & cabbage with cranberries, crispy shallots, almonds, spring onion, cherry tomatoes with a mango chutney dressing.

Served with fresh white bread, butter, pickled red onion, pickles & BBQ sauces.

\$55 PP



AMERICAN CLASSIC

A hearty selection of authentic low-and-slow barbecue

PROTEINS:

Beef Brisket (GF, DF) - 12-hour smoked Black Angus Ebony beef brisket.

Pulled Pork (GF, DF) - 9-hour pit smoked pulled pork

SIDES:

Creamy Alabama Slaw (V) - Our classic slaw with house-made Alabama white barbecue sauce

Mac & cheese (V) - Macaroni elbows, three cheese blend & creamy cheese sauce

Potato Salad (GF,DF,V) - Boiled and chilled potatoes with sundried tomatoes, red onion, and our house made garlic Aioli dressing.

Served with fresh white bread, butter, pickled red onion, pickles & BBQ sauces.

\$65 PP



GOURMET BARBECUE

A delicious barbecue experience, perfect for special occasions

PROTEINS:

Beef Brisket (GF, DF) - 12-hour smoked Black Angus Ebony beef brisket.

Pulled Pork (GF, DF) - 9-hour pit smoked pulled pork.

Specialty sausages - a perfect balance of smokiness, spices, and juicy, meaty richness

SIDES:

Wild Garden Salad (GF, V, DF) - Leafy greens, spring onion, radish slices cherry tomatoes & wildflowers with our citrus dressing.

Creamy Alabama Slaw (V) - Our classic slaw with house-made Alabama white barbecue sauce.

Boiled potatoes (GF, V) - Boiled potatoes smothered in garlic and herb butter.

Mac & cheese (V) - Macaroni elbows, three cheese blend & creamy cheese sauce

Served with a selection of fresh baked breads , butter, pickled red onion, pickles & BBQ sauces.

\$75 PP



BUFFET ADDONS

Thinking about providing a grazing table or small bites just after ceremony to provide a great start of the party? Or perhaps you'd like to add some delicious desserts to the mix?



BUFFET ADD ONS

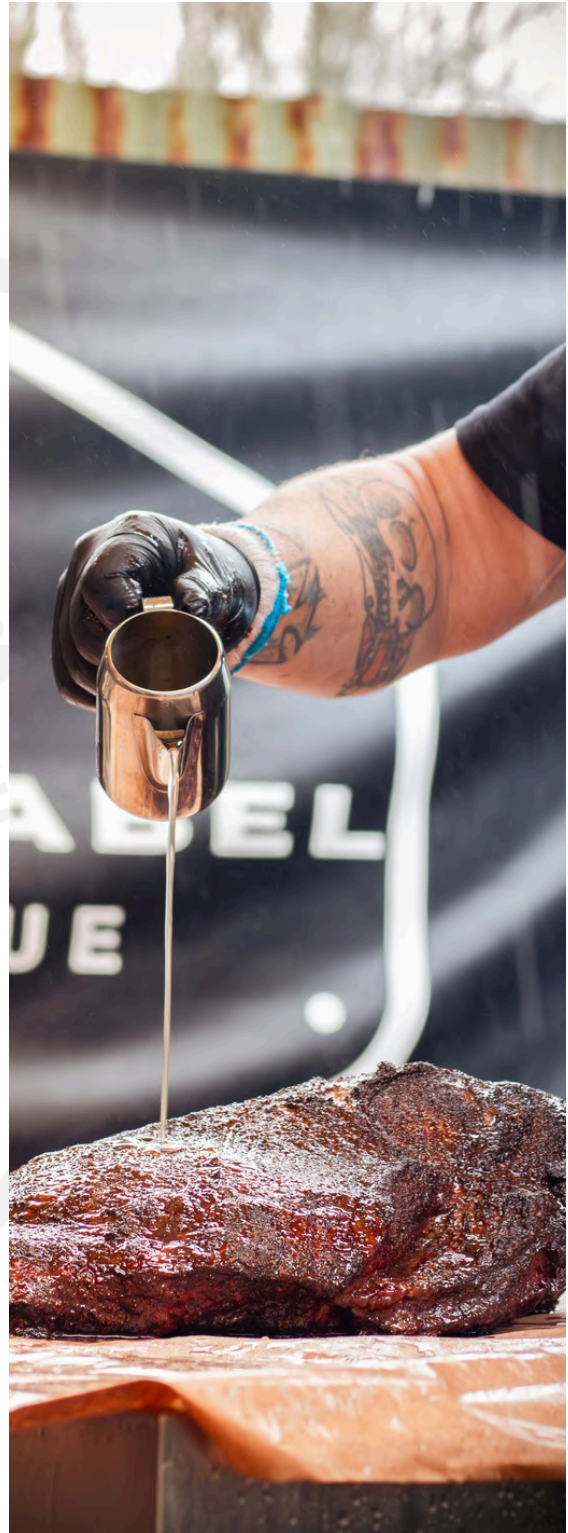
LOOKING TO MAKE YOUR FEAST EXTRA SPECIAL?
ADD THESE ITEMS TO ANY BUFFET PRICE ON APPLICATION.

BARBECUE MEATS:

- Pork Ribs (GF, DF) - St Louis cut pork ribs, Texas style with a dry rub & a subtle sweet BBQ glaze.
- Chicken Wings (GF, DF) - Smoked then grilled Chicken Wings with Alabama White BBQ Sauce.
- Smoked Kransky - Cheddar or cheddar & Jalapeno kransky with blueberry BBQ Sauce & Mayo.
- Pork Belly Slices (GF, DF) - Slow-smoked, tender pork belly with our housemade pickle mustard - no crackle.

CARVERY & BIG CUTS:

- Spatchcock smoked chicken - Slow-smoked & grilled chickens.
- BBQ Glazed Smoked Ham - Smokey, glazed ham on the bone.
- Hot Smoked Side of Salmon - Lightly smoked side of Salmon with a hot honey BBQ rub.



BUFFET ADD ONS

HOT SIDES:

- Baked Beans (GF, DF, V) - Beans, onions & capsicum in our rich tomato and chili sauce.
- Coconut Mushrooms (GF, DF, V) - Smokey button Mushrooms in a paprika Coconut cream Sauce.
- Veggie Medley (GF, DF, V) - Chefs choice of seasonal roasted & grilled vegies in a light olive oil & herb dressing.
- Potato Gratin (V) - Thin slices of potato baked in a creamy sauce with a crispy cheesy top.

COLD SIDES:

- Pesto Pasta Salad - Large Spiral pasta with cashew and garden herb pesto cherry tomatoes & crispy bacon bits.
- Mexican Corn Salad (GF, DF) - Sweetcorn Kernels, Tomatoes, Cilantro, Parmesan and Jalapeno in a Sour Cream & Lime Dressing.
- Chopped & Charred Caesar Salad - Cos lettuce, bacon & parmesan cheese, topped with housemade Caesar dressing, crispy croutons & chopped boiled egg.

VEGETARIAN ALTERNATIVES:

- Pulled jackfruit (GF, DF, V) - Smoked young Jackfruit with a sweet BBQ glaze.
- Vegetarian Sausages (GF, DF, V) - Alternative to our specialty sausages.



STARTERS AND DESSERTS

STARTERS:

- Grazing Table - Grazing tables set up with a selection of cured & deli meats, soft & hard cheeses, crackers, breads & dips as well as fresh fruits & vegetables. From \$17pp.
- Canapes & Small Bites - Talk to us about a custom made menu of canapes & small bites from the kitchen or barbecue
- Bridal Party Picnic Box - A grazing style box of treats & snacks to enjoy while your off getting photos taken. From \$50.

DESSERTS:

- JD's Apple Crumble with custard - Smokey Apple & Jack Daniels Fire filling topped with a spiced almond crumble served hot with custard on the side. \$12pp.
- Fresh Fruit Salad with cream or yoghurt - Great to serve alongside your wedding or celebration cake. \$8pp
- Barbecue Baked Treats - Chefs choice of approx. 12 - 15 pieces to create a platter of our barbecue baked treats such as Chocolate Brownie (GF,DF), individual Pumpkin Pies, Cheesecake or Cookies. Served with fresh sliced fruits. \$69 per platter



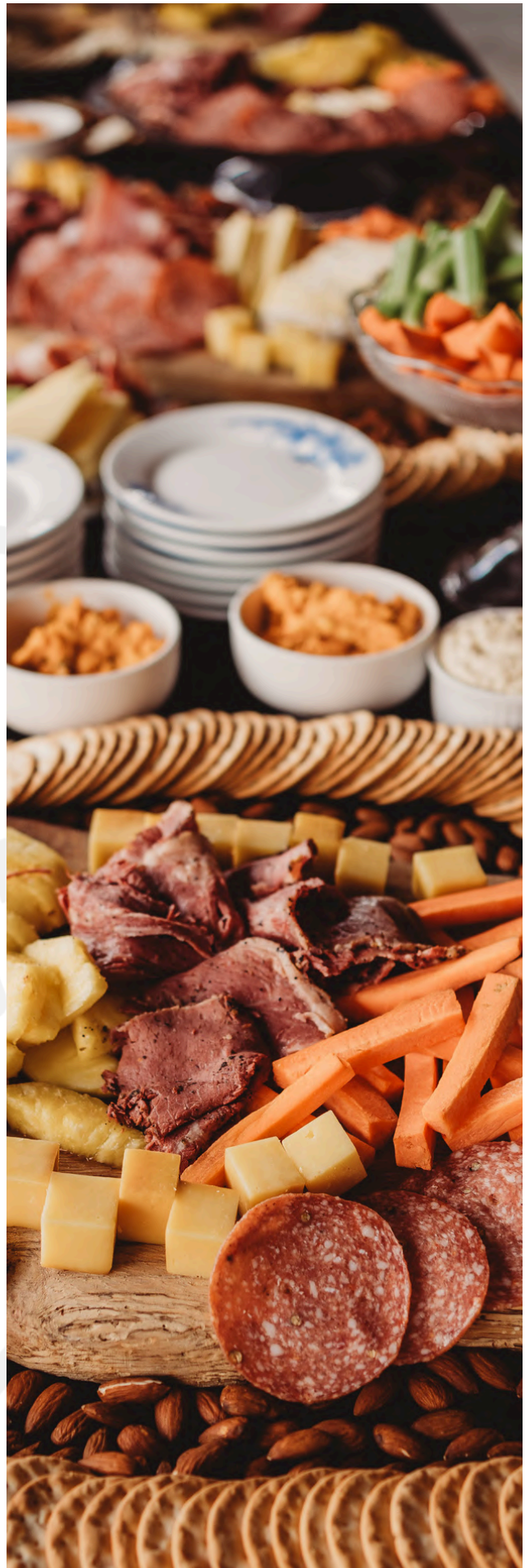


INCLUSIONS

We provide trestle tables for the buffet setup, along with all necessary silverware and serving equipment. Prices include GST.

Children's menus and pricing will be discussed at the time of quoting.

- Children aged 12 and older are considered adults and charged at the adult rate.
- Children under 12 are charged at 50% of the adult price for the selected menu.



DIETARY REQUIREMENTS

Got guests with dietary needs? Whether it's gluten-free, vegetarian, or something else, we'll make sure they're well looked after. We can bring gluten-free buns, swap meat for smoked pulled jackfruit, and adjust where needed to keep everyone happy. Just let us know, and we'll take care of it!



HIRE SERVICES

Planning your wedding and need tables, chairs, plates, or cutlery? We've got you covered! In addition to catering, we offer hire services to make your day stress free.

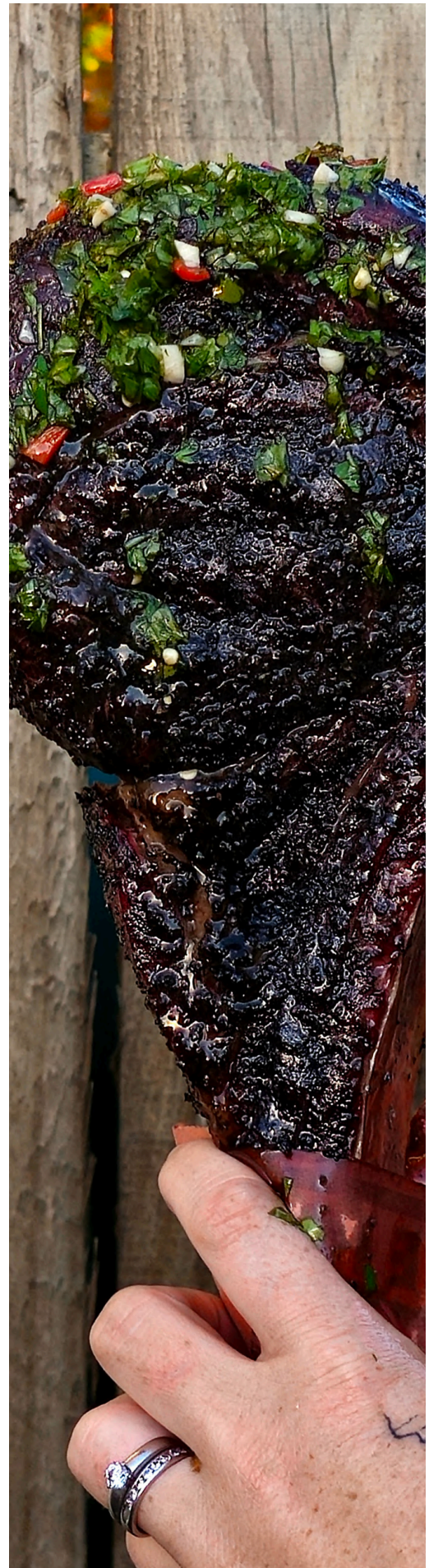
For \$5 per person, our cutlery and plate hire includes:

- ✓ Main plate, fork, and knife
- ✓ Staff to clear them after the meal

No need to worry about washing up or organizing extra hands—we take care of it all so you can focus on celebrating with your guests. If you require additional items like side plates, dessert plates, or glassware, just let us know, and we'll tailor a package to suit your needs.

We also have tables and chairs available for hire to complete your setup.

Looking for something extra special? We can bring our barbecue pit, creating a unique and interactive experience where guests can chat with our pit master. It's a great way to bring people together and add a memorable touch to your wedding day.



VENUES WE'VE CATERED

We've been lucky enough to cater at beautiful venues like Tironui Venue, The Black Barn, and Longfords, as well as many others across the North Island. We've also loved bringing our barbecue to intimate backyard weddings, family farms, and relaxed outdoor spaces. Whether it's a small gathering at home or a big celebration at one of the venues, we'll bring the food, the setup, and everything needed to make your day special.



OPEN BAR PACKAGES

MAKE YOUR EVENT EVEN BETTER WITH OUR OPEN BAR SERVICE. OUR BARTENDERS WILL KEEP THE DRINKS FLOWING. YOU FOCUS ON THE FUN, WE'LL HANDLE THE DRINKS.

OFFER DETAILS

PACKAGE DETAILS:

- **SET-UP FEE: \$899**
- **3-HOUR PACKAGE: \$70 PER PERSON**
- **5-HOUR PACKAGE: \$95 PER PERSON**

Our bar packages include a mix of beers and wines, and non-alcoholic options. We bring the bartenders and glassware—everything you need to sit back, relax, and enjoy your special day.

Want to add a personal touch? We can customize the drink menu with your favorite cocktails or even create a signature drink just for your event. Whether it's a wedding at one of your favorite venues or a laid-back backyard party, we've got the perfect setup.

Need recommendations on drink pairings? Our team is happy to help craft the ideal selection to keep your guests happy.

Let us handle the drinks while you enjoy the party!



THINKING ABOUT A BYO BAR FOR YOUR BIG DAY? GET IN TOUCH WITH US TO DISCUSS THE OPTIONS!

NEXT STEP

Ready to lock in your date? Just get in touch with us, and we'll chat about the menu options that are perfect for your big day. To secure your date, we'll need a 20% deposit based on your chosen menu.

We're here to help with any questions and make sure everything's just right for you. Reach out today, and let's start planning your perfect wedding day.

**Call Aurora on +64272336471 or e-mail:
aurora@blacklabelbarbecue.co.nz**

