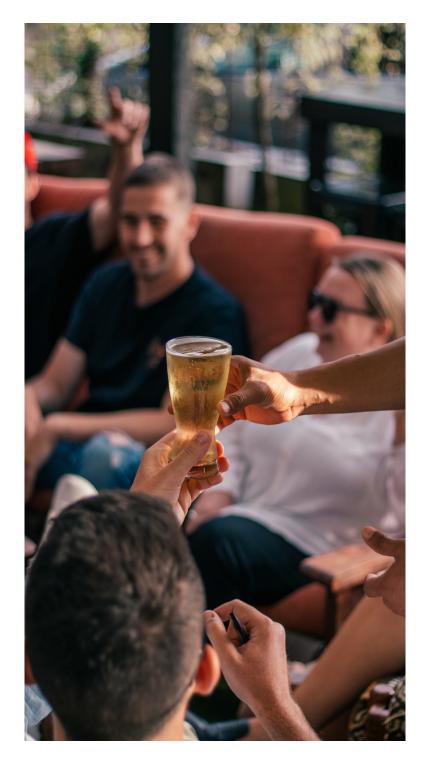


JUKE JOINT CATERING



JUKE JOINT CATERING

Whether it's in your home or in a boardroom, office or a private venue, we offer a delivered BBQ catering experience. Brothers Beer Juke Joint has provided many years of professional restaurant quality American style BBQ & craft beer in our Auckland based restaurants and now we want to bring it to your home, office or any place that we can deliver great American BBQ, our very own craft beer, local wine makers & other suppliers.

Our menus are designed for most occasions, so let us do the work for you while you relax with your guests. We easily accommodate dietary/allergy requirements & special food requests, if you are looking to bringing authentic American smoked BBQ & craft beer to your place, then you've come to the right place.

Our brand is well-established & sits at the top of American BBQ Restaurants in NZ. We pride ourselves on consistently delivering events that are professional and personalised.

We provide cost-conscious catering solutions for our clients that don't compromise on taste or creativity. Our Executive Chef delivers innovative menus packed with delicious classic smoked BBQ flavours. Our Brew team offer world class beers for all occasions.

Got an event you want to discuss? Email us at fun@brothersbeer.co.nz.

Brothers Beer Juke joint has implemented an organisation-wide return to work policy specifically adhering to NZ government regulations & requirements regarding COVID-19. This is to protect customers, staff, suppliers & anyone that our organisation comes in contact with as we operate in this new environment.







MENU 1

\$45 per person. Minimum 20 people Does not include equipment or staff

FROM THE PIT

Beef Brisket GF

Salt & pepper rubbed, smoked low & slow for 14 hours

Lamb Shoulder GF

New Zealand's favourite, Kawakawa rubbed then smoked over native wood

SALAD & GREENS

Southern Caesar GF*

Cos, parmesan, croutons, egg, bacon, Caesar dressing

Juke Slaw GF/VG

Cabbage, carrot, red onion, fresh coriander, fresh mint, pumpkin seeds, pickled ginger, shallots

SIDES

Mac n Cheese \lor

Classic macaroni with a five-cheese sauce

Burnt-end Beans GF

Pinto beans, burnt brisket ends, tomato & spice

McClure Pickles GF/VG

Famous McClure's sweet & spicy sliced pickles

JUKE JOINT SAUCES

Ranch / Juke's BBQ / Yellow BBQ / Thick n Fruity / Chipotle Mayo / Spicy BBQ / Firedragon Hot Sauce

VEGETARIAN OPTIONS

Add (+\$8 per person) or replace 'From the Pit' with:

Pulled Jackfruit GF/VG

Vegan favourite, spiced & simmered in Juke's BBQ sauce

Tofu GF/VG

Spiced & smoked, with Juke's BBQ sauce

V = vegetarian, VG = vegan, GF = gluten free* = can be altered as such

We'll make every effort to meet your allergen needs. However, we cannot 100% guarantee that an allergen will not be present. Please speak to one of our staff if you have any questions.



MENU 2

\$60 per person. Minimum 20 people Does not include equipment or staff

FROM THE PIT

Beef Brisket GF

Salt & pepper rubbed, smoked low & slow for 14 hours

Lamb Shoulder GF

New Zealand's favourite, Kawakawa rubbed then smoked over native wood

Pork Ribs GF

American style, seasoned with Juke's house spice rub, hot smoked & glazed

SALAD & GREENS

Southern Caesar GF*

Cos, parmesan, croutons, egg, bacon, Caesar dressing

Juke Slaw GF/VG

Cabbage, carrot, red onion, fresh coriander, fresh mint, pumpkin seeds, pickled ginger, shallots

Power! Salad GF/V/VG*

Quinoa, chickpea, kale, tomato, red onion, walnuts, feta, lemon & apple cider vinegar dressing

SIDES

Mac n Cheese V

Classic macaroni with a five-cheese sauce

Burnt-end beans GF

Pinto beans, burnt brisket ends, tomato & spice

McClure pickles GF/VG

Famous McClure's sweet & spicy sliced pickles

Cheesy Corn Bread GF/VG

House smoked Southern recipe with cheese

JUKE JOINT SAUCES

Ranch / Juke's BBQ / Yellow BBQ / Thick n Fruity / Chipotle Mayo / Spicy BBQ / Firedragon Hot Sauce

VEGETARIAN OPTIONS

Add (+\$8 per person) or replace 'From the Pit' with:

Pulled Jackfruit GF/VG

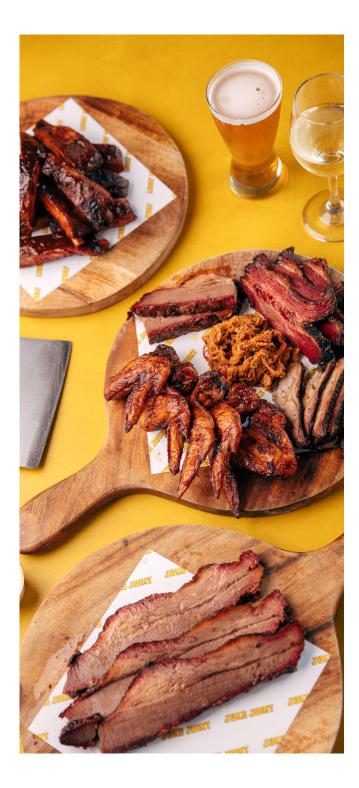
Vegan favourite, spiced & simmered in Juke's BBQ sauce

Tofu GF/VG

Spiced & smoked, with Juke's BBQ sauce

V = vegetarian, VG = vegan, GF = gluten free* = can be altered as such

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MENU 3

\$75 per person. Minimum 20 people Does not include equipment or staff

FROM THE PIT

Beef Brisket GF

Salt & pepper rubbed, smoked low & slow for 14 hours

Pulled Pork GF

Smoked pork shoulder, pulled then seasoned in Juke's spicy sauce

Lamb Shoulder GF

New Zealand's favourite, Kawakawa rubbed then smoked over native wood

Pork Ribs GF

American style, seasoned with Juke's house spice rub, hot smoked & glazed

SALAD & GREENS

Southern Caesar GF*

Cos, parmesan, croutons, egg, bacon, Caesar dressing

Juke Slaw GF/VG

Cabbage, carrot, red onion, fresh coriander, fresh mint, pumpkin seeds, pickled ginger, shallots

Power! Salad GF/V/VG*

Quinoa, chickpea, kale, tomato, red onion, walnuts, feta, lemon & apple cider vinegar dressing

Southern Potato Salad GF/V

New season potatoes, celery, McClure's pickles, spring onion, Southern style mayo

SIDES

Mac n Cheese V

Classic macaroni with a five-cheese sauce

Burnt-end beans GF

Pinto beans, burnt brisket ends, tomato & spice

McClure pickles GF/VG

Famous McClure's sweet & spicy sliced pickles

Cheesy Corn Bread GF/VG

House smoked Southern recipe with cheese

JUKE JOINT SAUCES

Ranch / Juke's BBQ / Yellow BBQ / Thick n Fruity / Chipotle Mayo / Spicy BBQ / Firedragon Hot Sauce

VEGETARIAN OPTIONS

Add (+\$8 per person) or replace 'From the Pit' with:

Pulled Jackfruit GF/VG

Vegan favourite, spiced & simmered in Juke's BBQ sauce

Tofu GF/VG

Spiced & smoked, with Juke's BBQ sauce

V = vegetarian, VG = vegan, GF = gluten free* = can be altered as such

We'll make every effort to meet your allergen needs. However, we cannot 100% guarantee that an allergen will not be present. Please speak to one of our staff if you have any questions.

BEVERAGE PACKAGES

PACKAGE A

\$28 P/P	1 HOUR
\$34 P/P	2 HOURS
	3 HOURS
\$46 P/P	4 HOURS
	5 HOURS

SPARKLING

Le Contessa Prosecco - Treviso, Italy 11% ABV **WHITE**

Wild Sauvignon Blanc - Marlborough 12.5% ABV **RED**

TW Merlot - Gisborne 12.3% ABV

BEER / CIDER

Strange Brothers Crisp Apple Cider

Crisp NZ apples 5.1% ABV

Brothers Leisure Time Beer

Mexican style lager with citrus twist 5% ABV

Brothers Pale Beer

Balance between malt & hops 5.2% ABV

Brothers IPA Beer

Hop-forward with a robust malt base 5.8% ABV

SOFT

Sparkling mineral water, orange juice & selected soft drinks

PACKAGE B

1 HOUR	\$34 P/P
2 HOURS	\$40 P/P
3 HOURS	
4 HOURS	\$52 P/P
5 HOURS	\$58 P/P

SPARKLING

Le Contessa Prosecco - Treviso, Italy 11% ABV **WHITE**

*Amisfield Sauvignon Blanc - Central Otago 13% ABV *Big Bunch Pinot Gris - Hawkes Bay 12% ABV ROSE

Ferraton Cotes Du Rhone - Cotes du Rhone, France 13.5% ABV

RED

El Gringo Tempranillo - Castilla, Spain 14% ABV Odyssey Pinot Noir - Marlborough 13.5% ABV

BEER / CIDER

Strange Brothers Crisp Apple Cider

Crisp NZ apples 5.1% ABV

Brothers Leisure Time Beer

Mexican style lager with citrus twist 5% ABV

Brothers IPA Beer

Hop-forward with a robust malt base 5.8% ABV

Brothers Green Haze Beer

Hazy pale ale single hopped melon citrus & pine notes 5.1% ABV

SOFT

Sparkling mineral water, orange juice & selected soft drinks

PACKAGE C

\$40 P/P	1 HOUR
\$46 P/P	2 HOURS
\$52 P/P	3 HOURS
\$58 P/P	4 HOURS
\$64 P/P	5 HOURS
\$52 P/P \$58 P/P	3 HOURS

SPARKLING

Spy Valley Echelon Meth - Marlborough 12% ABV **WHITE**

Cantina Lavis Pinot Grigio - Trentino, Italy 13% ABV Odyssey Iliad Chardonnay - Gisborne 13% ABV ROSE

Margrain Pinot Rose - Martinborough 13.7% ABV **RED**

Ash Ridge Syrah - Hawkes bay 12% ABV Providore Pinot Noir - Central Otago 14% ABV

BEER / CIDER

Strange Brothers Crisp Apple Cider

Crisp NZ apples 5.1% ABV

Brothers Pale Beer

Balance between malt & hops 5.2% ABV

Brothers IPA Beer

Hop-forward with a robust malt base 5.8% ABV

Brothers Mantecore Beer

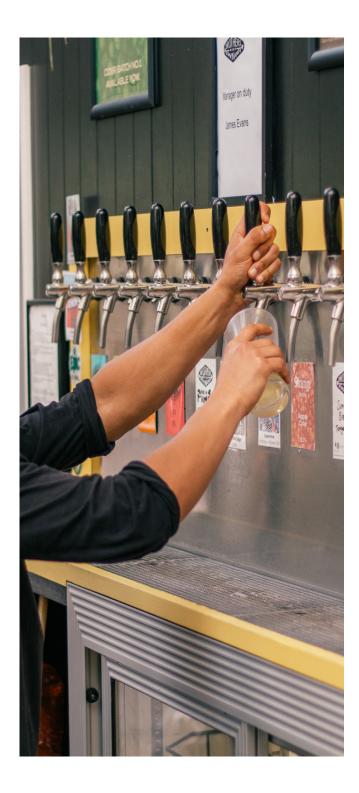
Hazy IPA wheat & lager malt base 5.3% ABV

Brothers Houble Dazy Beer

Hazy double IPA American hops big flavour 8.1% ABV

SOFT

Sparkling mineral water, orange juice & selected soft drinks



BEVERAGE PACKAGES

BEER PACKAGE

1 HOUR	\$28 P/P
2 HOURS	\$34 P/P
3 HOURS	\$40 P/P
4 HOURS	\$46 P/P
5 HOURS	\$52 P/P

CIDER

Strange Brothers Crisp Apple Cider

Crisp NZ apples 5.1% ABV

Strange Brothers Raspberry & Lemon Cider

Apple cider blended with raspberry & lemon 5.1% ABV

BEER

Brothers Leisure time

Mexican style lager with citrus twist 5% ABV

Brothers Pilsner

NZ hopped version of classic Czech-style 5% ABV

Brothers IPA

Hop-forward with a robust malt base 5.8% ABV

Brothers Hazesteria

Hazy pale ale citrus & fruit flavour 4.6 ABV

Brothers Mantecore

Hazy IPA wheat & lager malt base 5.3% ABV

SOFT

Sparkling mineral water, orange juice & selected soft drinks

SPIRITS

We also have spirits available upon request at an extra charge per drink.

All \$15 with mixer:

Vodka

42 Below

Gin

Scapegrace

Rum

Stolen Dark

Tequila

El Jimador

Whisky

Glenmorangie 10yr

Bourbon

Jim Beam

Liqueurs

Baileys



STAFF & EQUIPMENT

COSTS

Chefs	\$45 per hour
Waiters	-
Bar Staff	

20 to 30 Guests

We recommend 1 x Bar, 1 x Chef Equipment - Flat rate of \$100

30 to 50 Guests

We recommend 1 x Bar staff, 1 x Waiter, 1 x Chef Equipment - Flat rate of \$125

50 to 100 Guests

We recommend 1 x Bar staff, 1 x Waiter, 2 x Chefs Equipment - Flat rate of \$150

100 to 150 Guests

We recommend 2 x Bar staff, 1 x Waiter, 2 x Chefs Equipment - Flat rate of \$175

150 to 200 Guests

We recommend 2 x Bar staff, 2 x Waiters, 2 x Chefs Equipment - Flat rate of \$200

EQUIPMENT

We supply all bain-maries for food, plates, cutlery, serving bowls, serving utensils, beer glasses, wine & flute glasses, keganotors, folding tables, table cloths & napkins.

STAFF

Our professional staff will set up their sections ready for your guests to enjoy some delish BBQ food & refreshments from the bar. When all finished, they will take everything away so there is no after party mess to clean up.