



# JUKE JOINT CATERING

Minimum 20 people.



# JUKE JOINT CATERING

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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](mailto: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.



**JUKE  
JOINT**

[www.brothersbeer.co.nz](http://www.brothersbeer.co.nz)  
[www.jukejoint.co.nz](http://www.jukejoint.co.nz)  
IG: @brothersbeerjukejoint



# 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** 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

## 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

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

### 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 .....	<b>\$34 P/P</b>
2 HOURS .....	<b>\$40 P/P</b>
3 HOURS .....	<b>\$46 P/P</b>
4 HOURS .....	<b>\$52 P/P</b>
5 HOURS .....	<b>\$58 P/P</b>

### 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

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

### 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

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## BEER PACKAGE

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

## 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

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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

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## COSTS

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Chefs .....	<b>\$45 per hour</b>
Waiters .....	<b>\$30 per hour</b>
Bar Staff .....	<b>\$40 per hour</b>

### 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

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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

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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.