



**FOOD  
BY FIRE**

**FOOD BY FIRE CATERING PACKAGES  
KAIKOURA 2023-2024**

[foodbyfire.co.nz](http://foodbyfire.co.nz) | [events@foodbyfire.nz](mailto:events@foodbyfire.nz) | 0508 BASE 4 U





## ASADO BBQ PACKAGES

The Food by Fire Asado on our custom BBQ is a flavour showstopper and our most popular package. We use flames to fuel an epic shared menu, featuring a shared feast of three meat selections and epic seasonal sides.

For an extra wow factor add on a whole hog smoked low and slow all day.

Asado BBQ packages are presented on a grazing table for self service but can be served french platter style.

\$95 per person



## WOODFIRED PIZZA

The Food By Fire Pizza truck brings together the very best wood-fired pizza from the infamous Base Pizza team, featuring the best local ingredients.

Pizzas are prepped and cooked onsite in our epic custom Bedford pizza trucks. The fresh pizzas are served continuously onto a dressed grazing table for self service.

Pizza & sides  
\$75 per person





# ADD THE WOW FACTOR

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## WHOLE CANTERBURY FARMED PIG

Add the wow-factor with an entire hog, cooked slow and low all day over our Asado flames. Swapped out for 3rd meat option.

\$20 per person



## ASADO BBQ TABLE SERVICE

Both the pizza catering and Asado BBQ come served on a dressed table. For Asado you can upgrade to a great table service, which includes french platters of meat and salads served to each table.

\$20 per person



## BREW MOON BAR & KEGS

Support local with Brew Moon beer from Amberley. The Brew Moon bar is available for hire along with Brew Moon kegs.

\$350 bar hire

*Minimum 70 people for add on options. Dinner packages only.*



# WEDDING BEDFORD BAR TRUCK DRINK PACKAGES

From \$130 per person

## DRINKS MENU

- Bubbles or Drinks on arrival
- Bar Service post ceremony
- Wines on table during dinner service

### Bar Menu including:

- Local Canterbury Wines
- Brew Moon Craft Beer & Cider on Tap
- RTD's of your choice
- Cocktails- on tap, mixed or slushie
- Non-alcoholic options

*Speak to us about a custom cocktail add on*

## DRY HIRE

Including the truck, rooftop canopy, glassware for up to 100 people, 2x water dispensers & CO2 gas for keg system. Fully packed in and set up. You will need to provide your own staff.

**\$3,000 dry hire**

### Craft Beer Keg Add-on

Brew Moon beers are locally handcrafted in Amberley. Always a crowd pleaser, they come in 20l, 30l or 50l kegs. Ask us about adding Brew Moon to the Dry Hire or choose in the package or ask about single keg hire.



Transport cost is additional.





# ASADO BBQ

## EXAMPLE MENU

### SEASONAL MEAT - Choice of 3

- **French Chicken Gallotine** - stuffed with mushroom pumpkin & Vogels chicken gravy.
- **Italian Porchetta Whole-Roast Pork Belly** - stuffed with fennel & rosemary & crackling.
- **Whole Prime Ribeye Beef** - wood-fired, sliced & served with horseradish cream.
- **Whole Canterbury Farmed Hind Venison Leg** - wood-roasted medium.
- **Whole sides of Marlborough King Salmon** - with lemon & herbs.
- **Whole Canterbury Leg of lamb** - Moroccan spiced with spiced butter, labne & mint
- **Whole Woodfired Charred Vegetable** - Charred Pumpkin & Cauliflower with green sauce.

### SEASONAL SIDES- Choice of 2

- **Shredded beetroot & fennel slaw** - with pickled carrot, herbs & dijon dressing.
- **Spring vegetable salad** - with broccolini, fennel, courgette, spring onion & green dressing.
- **NYC deli style potato salad** - cold potato salad with dill, pickles & crispy potato sticks.
- **Roast root veg salad** - with baby spinach and pesto.





# PIZZA EXAMPLE MENU

-Choose up to 7

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**Classic Cheese** - with tomato base & shredded mozzarella

**Pepperoni** - with tomato, mozzarella & pepperoni (mild)

**Margherita** - with tomato, Italian mozzarella & fresh basil

**Four Cheese** - with garlic base, mozzarella, provolone, blue cheese & parmesan with caramelised onion

**Mushroom & Feta** - with garlic base, mozzarella, mushroom, feta & thyme

**Hawaiian** - with tomato, mozzarella, wood-charred pickled pineapple & smoked ham

**Vege Supreme** -with tomato, mozzarella, kumara, capsicum, jalapenos, caramelised onions, olives, feta, aioli & thyme

**Butter Chicken** - with butter chicken sauce, mozzarella, shredded chicken, capsicum, red onion, coriander & raita

**Salmon** - with garlic, cold smoked salmon, mozzarella, cream cheese, red onion, capers & dill

**Moroccan Lamb** - with tomato, mozzarella, spiced lamb shoulder, red onion, sun-dried tomato, capsicum, feta with pomegranate molasses, raita & mesclun salad

**BBQ Chicken** - garlic, capsicum, red onion, mozzarella, jalapeños, BBQ marinated chicken, feta & coriander

**Meat Lovers** - smokey BBQ base, mozzarella, bacon strips, pulled brisket pepperoni, red onion & aioli

**Kids Cheese & Ham** - with tomato, shredded mozzarella & sliced ham

## SEASONAL SIDES

**Choose 2**

- Shredded beetroot & fennel slaw - with pickled carrot, herbs & dijon dressing.
- Spring vegetable salad - with broccolini, fennel, courgette, spring onion & green dressing.
- NYC deli style potato salad - cold potato salad with dill, pickles & crispy potato sticks.
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# BEFORE & AFTERS

Add an additional wow factor to any event with our great value add-ons and keep it simple with one payment and one point of contact



## TACO PLATTERS

Add tacos fresh off the grill as a fun canape option pre-dinner or late night snack.

### MENU:

Yucatan Style Mexican Pork with charred pepper sauce, pickled red onion and lime

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Chipotle spiced pickled cauli florettes, feta, cilantro and lime

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Beef carne asada, salsa verde, feta

From \$17 per person



## CRISP AND VALE CANAPÉS

Need some delicious morsels to keep guests happy before dinner? Crisp and Vale Canapes are the best in town. Created by our partner Chef Hannah Crisp, these always disappear quick. Vegan, GF and Vege options available.

From \$12 per person



## BUTTER DESSERTS

Custom pastry canapes from our pastry partner Butter. With an array of French-inspired creations the BUTTER menu is sure to wow guests with bite sized morsels of contemporary pastry inspired by tradition or ask about a non-traditional cake option such as a profiterole tower.

From \$22 per person

By our pastry partner @butter\_nz





# FOOD BY FIRE



## **BOOK NOW**

### Terms and conditions

- Quoted prices are valid for 30 days from the date of sending. For 2023 and 2024 bookings only.
- All packages require a minimum of 50 people.
- Prices include gst.
- Price includes transport to Kaikoura.
- To confirm booking a 20% deposit is required within 7 days of quote to secure date.
- Cancellation policy: 20% deposit is refunded for cancellations more than 30 days prior to the event. Any cancellations inside of 30 days will not have their deposit refunded.
- Full payment is required 10 days prior to the event – unless otherwise agreed.
- Menu is based on seasonality and subject to change.
- Final dietary requirements and/or menu amendments must be advised 14 days prior to the event.
- Final guest numbers must be confirmed 14 days prior to the event. Guest numbers may not change by more than 20%.
- Any additional guests not advised prior to the event will be charged in full.
- All breakages are to be paid for in full.
- All packages are subject to fair use policy.





**WE LOOK FORWARD TO WORKING  
WITH YOU ON YOUR BIG DAY**

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