

PERSONAL CHEF

BBQ AT YOUR HOME



MEATS CARVED, PREPARED AND SERVED TO YOU AND YOUR GUESTS

\$480 per head, minimum 15 pax

Price Includes Chef, chinaware & warming box

To Start

-Warm corn bread – honey butter

From the Smoker (All included)

-Smoked signature sausage – secret spices, cheddar cheese

-Grilled Sweetcorn –Butter, BBQ spice and sour cream

-18 hour smoked beef brisket – THE KING OF BBQ

-10 hour smoked giant pork spare ribs – bbq sauce slather & pickled cabbage

-Dino beef short rib – smoked onions (80HKDpp supplement)

From the Grill (choose 1)

-Southern style chicken thigh –snb secret spice

-American pork belly – salt and pepper

-Classic US Cheese burger –Signature Beef blend. Served on brioche bun with pickles and American cheese.

-Spicy Chicken Drumstick-secret spicy spice blend

-Dry Aged Ribeye Steak- Cooked on the bone – mustard bbq sauce (100HKDpp supplement)

Salads (Choose **one** from below) additional (35HKDpp supplement)

-Classic Potato Salad - with mayonnaise, mustard, parsley & shallots

-Ceasar Salad – green lettuce, ceasar dressing, parmesan cheese

–Smoked root vegetable salad - zucchini, carrot & mushroom with herb dressing

-Coleslaw salad with Alabama white sauce & fresh spring onion



BEVERAGES

Sapporo – 30hkd bottle

Margarita – 35hkd per portion (minimum 10 portions)

Old fashioned - 35hkd per portion (minimum 10 portions)

Cabernet sauvignon - 120hkd bottle

Chardonnay - 120hkd bottle

Prosecco - 120hkd bottle

MEATS CARVED, PREPARED AND SERVED TO YOU AND YOUR GUESTS

\$680 per head, minimum 15 pax

Price Includes Chef, chinaware & warming box

To Start

- Smoked pull pork on toast** canapes with lime sour cream
- Oysters** - smoked jalapeno and coriander dressing

From the Smoker (All included)

- Smoked signature sausage** – secret spices, cheddar cheese
- Grilled Sweetcorn** – Butter, BBQ spice and sour cream
- 18 hour smoked beef brisket** – **THE KING OF BBQ**
- 10 hour smoked giant pork Spare ribs** – BBQ sauce slather & pickled cabbage
- Dino beef short rib** – smoked onions (80HKDpp supplement)

From the Grill (choose 2)

- Southern style chicken thigh** –snb secret spice
- American pork belly** – salt and pepper –vinegar BBQ sauce
- Classic US Cheese burger** –Signature Beef blend. Served on brioche bun with pickles and American cheese.
- Spicy Chicken Drumstick**-secret spicy spice blend
- Dry Aged Ribeye Steak- Cooked on the bone** – mustard bbq sauce (100HKDpp supplement)

Salads (Choose two from below) 35HKDpp supplement

- Classic Potato Salad** - with mayonnaise, mustard, parsley & shallots
- Cesar salad** – green lettuce, ceasar dressing, parmesan cheese
- Smoked root vegetable salad** - zucchini, carrot & mushroom with herb dressing
- Coleslaw salad** with Alabama white sauce & fresh spring onion



BEVERAGES

Sapporo – 30hkd bottle

Margarita – 35hkd per portion (minimum 10 portions)

Old fashioned - 35hkd per portion (minimum 10 portions)

Cabernet sauvignon - 120hkd bottle

Chardonnay - 10hkd bottle

Prosecco - 100hkd bottle



Smoke & Barrel - Terms & Conditions

Pricing- Minimum charge for event is \$10,000. Minimum spend may vary at key dates e.g. NYE, CNY, Xmas, December etc.

BBQ Grill is not included in any of our packages but may be rented at extra cost (Min. 10 days' notice required)

Booking and Payment & Cancellation Advance Notice

Book at least **one month in advance**; dates fill up quickly.

- **Deposit:** A **non-refundable deposit** of **50%** is required to reserve your date.
- **Final Payment:** Full balance is due **7 days before the event**. Late payments may result in menu changes and potential forfeiture of the deposit if not received
- **Payment Methods:** FPS and bank transfer

•**Postponement:** Guest may postpone their event within **2 week** of the original date, with the option to extend the new date by up to **two months**.

•**Cancellation Policy:** Deposits are **non-refundable**. While events can be postponed, refunds are not permitted.

Table ware

Biodegradable Plates & Cutlery : All tableware will be provided as biodegradable options, ensuring an environmentally friendly experience

Staff & logistics-Event Staffing and Logistics:

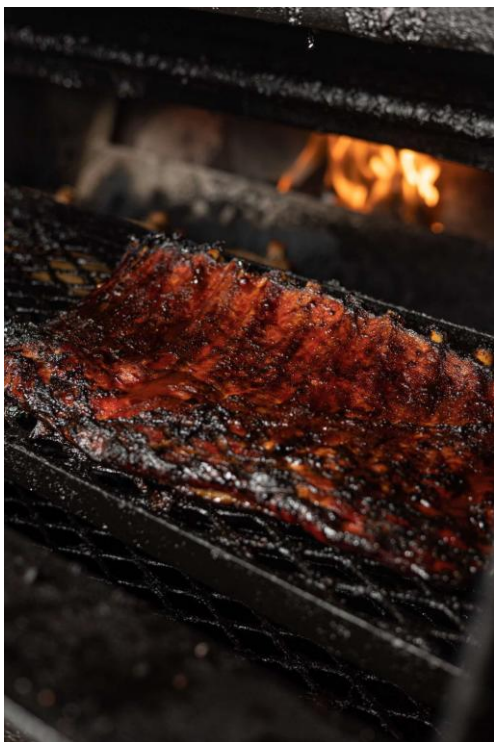
Server Requirement: Hiring one server is highly recommended for events over **15 guests** to ensure a quality experience.

Complimentary Service: Chef are complimentary for **4 hours** (from unloading to departure). Notify us of any delivery challenges in advance to adjust arrival times.

Overtime Charges: Additional hours are billed at **\$500** for the chef . Late charges apply for events ending after **12 AM**.

Arrival Time: Chef will typically arrive **60-90 minutes** before service begins, depending on the menu and arrangements.

Delivery Trips: Two delivery trips (one delivery, one collection) are included for **Hong Kong Island and Kowloon**. Additional trips incur a fee of **\$300+** based on location



For more information feel free to contact us
hello@smokeandbarrelhk.com



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