



Miss Moonshine's



CATERING & EVENTS

SERVICE STYLE



Our events set up includes our custom made, trailer mounted pit smoker, spreading the BBQ love around Auckland city and beyond, and our well-oiled team of hospitality professionals.

Our style of service is casual, shared, family style. However, we can be flexible and adapt to the style of your event, please feel free to discuss your requirements with us!

CANAPÉS

These will be trays served around the crowd by our service staff.

MAIN EVENT

Mains and sides can be served buffet style for your guests to help themselves, or served family style on meat platters to share at the table.



Please book in a consultation with our team to chat through your plans and requirements in more detail.



PATAGONIAN BBQ SHOWPIECE

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For the real wow-factor, our Patagonian Showpiece is the way to go! Prices are charged per animal, carved and served buffet style with a variety of sides and bread.

PATAGONIAN BBQ REQUIREMENTS

- Sheltered space where we can light a fire.
- A 2m x 1m area that will get burnt and cause grass damage.
Ideal set-up location is a flat paddock.
- Access to the site at least 6 hours, (preferably 8 hours) before food service time
 - A minimum of 80 people

MENU



CANAPÉS

Market oysters, served natural

Jalapeño poppers, stuffed with cream
cheese

Corn Bread with horopito chutney

Mortadella Sliders

BBQ Prawns

ENTRÉES

Smoked Aligot with chorizo Skewers

Buffalo Wings with peanuts and sour cream

Eggplant with refried e





MENU

FROM THE PIT

ALL MEATS ARE SMOKED WITH POHUTUKAWA



Beef Brisket, 250 gm, 10hrs
smoked

Chicken Leg, 300gm, 2hrs
smoked

Pulled Pork, 200gm, 12hrs
smoked

Lamb Ribs, 250gm, 4hrs smoked

All meats served with three house
sauces:

Chimichurri

Mustard

BBQ Sauce



MENU



SIDES

Mac & Cheese

Mash & Bacon Gravy

Potato Skins

Slaw

Milk Buns

Hangi Kumara

Pork Crackling

House Pickles

Fries

MENU



SWEET TREATS

Moonshines S'mores

Lemon Pie

Chocolate Tart



PIT BOY MENU



\$60PP

CANAPÉS

Choice of two

ENTRÉE

Choice of one

MAINS

Choice of two

SIDES

Choice of two

PIT BOSS MENU



\$75PP

CANAPÉS

Choice of three

ENTRÉE

Choice of two

MAINS

Choice of two

SIDES

Choice of three

PITMASTER MENU



\$90PP

CANAPÉS

Choice of three

ENTRÉE

Choice of two

MAINS

Choice of three

SIDES

Choice of three

DESSERT

Choice of one

PIT BOSS MENU TAKE AWAY



COLLECTION ONLY \$45PP

STARTERS

Cornbread
Buffalo Wings

MAINS

Beef Brisket
Chicken Leg
Lamb Ribs
Pulled pork

SIDES

Fries
Slaw





BBQ SET UP REQUIREMENTS

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To set up a smokey BBQ extravaganza at your next party or event we require the following:

- Vehicle access to get our BBQ on to the site
- A clear, flat space to set up; minimum 4m x 6m.

Please discuss with us if your space is not flat as this is essential for the BBQ.

- Access to power (can be via extension cord).
- Access to running water
- Ideally, a sheltered area with the minimal wind as this can affect our cooking process.
- Access to site at least 2 hours before food service time

TABLEWARE

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We can provide all tableware hire. We also work with some fantastic companies that we can recommend.

Bio-degradable plates and cutlery are included in food pricing. For metal cutlery, China plates, tablecloths and napkins we charge \$9pp

Individual items available by POA

ADDITIONAL COSTS

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Travel will be charged at a rate of \$100 per half an hour from Ponsonby to the venue
Staff will be charged from the time they leave Ponsonby until return:

- Event manager \$40 per hour
- Bar staff \$30 per hour
- Service staff \$25 per hour

Our staffing ratio is 1 service staff for every 20 guests.
Our management ratio is 1 manager for every 5 service staff.

We charge a \$200 admin fee.

TERMS & CONDITIONS

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- All of our menus are subject to seasonal changes. Final menu confirmations are made between 2-4 weeks prior to the event.
- We require a 25% deposit to secure your event. The remainder will be invoiced on completion according to confirmed numbers and variables.
- We require a copy of a New Zealand ID or passport, and credit card details to confirm the event.
- Final confirmed numbers must be sent to us at least 48hrs before the event and is how you will be charged.
- Cancellation of the catering within 7 days of the function/event will incur a 50% charge of the arrangements to date.
- Cancellation within 48 hours of the function/event will incur a 100% charge of the arrangements to date.
- The total payment must be cleared within 7 days after the event, otherwise will incur an additional 10% late fee.
- Where possible all notified dietary requirements can be accommodated, provided adequate notice is given.
- A 15% surcharge on all food ordered and beverage consumed will apply on New Zealand recognised public holidays.
- Prices quoted are exclusive of GST.



CONTACT

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  @MissMoonshines

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WE ONLY SERVE FREE-RANGE MEAT!