BURNSBURY HOSPITALITY

CATERING

WHO ARE WE?

Located in the heart of Wollongong, Burnsbury Hospitality catering offers contemporary menus designed by our executive chef, Andrew Burns

Menus are carefully curated for every occasion and reflect each clients individual needs.

With 2 trading locations - Babyface Kitchen & 2 Smoking Barrels, we have a unique variety of options available.

Visit Our Restaurants:

Babyface Kitchen - Keira St, Wollongong

2 Smoking Barrels - Flinders St, Wollongong

Contact Us:

Functions Coordinator: (02) 4295 0903
e: gen@burnsburyhospitality.com.au
www.burnsburyhospitality.com.au

MENU'S ON OFFER

2SB Food Truck Menu - Great for weddings, corporate days, larger groups, engagements, parties, weddings and memorable birthday's

2SB BBQ Packs - Simple Drop off or Pick up catering, we'll have it ready and you do the rest! Perfect for casual groups & backyard catch ups.

2SB DIY MENU - Pick and choose everything you want, make it your own! Whole pieces of smoked meat, salads, sides and fried chicken

2SB Offsite Barbecue Menu - A refined & Substantial offering, perfect for weddings!

2SB Onsite Functions - Exclusive use of our courtyard with a staffed bar and full barbecue setup.

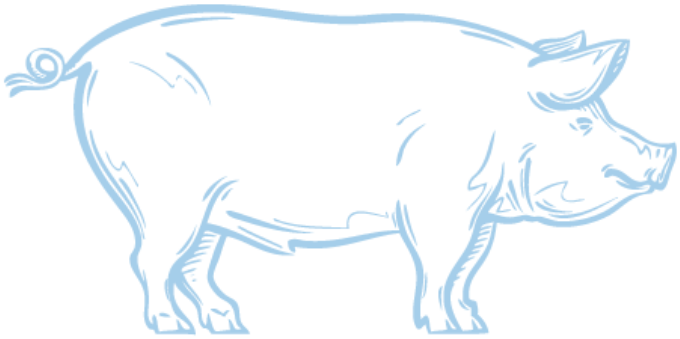
Grazing Tables - The Perfect starter!

Banquet Menu - A refined & Substantial offering, perfect for weddings!

Canape Functions - Completely tailored / POA Please call to discuss your function with us.

Drinks Packages & Staffing Also Available

AMERICAN BARBECUE



2 Smoking Barrels

FOOD TRUCK MENU

The food truck is a great option for catering, especially when it's for larger groups (100+) of people

A few need to know details are listed below for you!

Our most popular catering service for weddings & large events is definitely our food truck package. It's both cost effective and a breeze to organise!

- Our food truck offering is based around a 2hour service (depending on the size of your group) at a time of your choice
- The minimum spend is $3300.00 and it goes up $33pp +100 guests.
- We are completely self sustained and take all prep + customer rubbish away from dinner with us at the end of our service.
- Our menu is served food truck style in Biopak throwaway style brown cardboard boxes with brown napkins and wooden cutlery.
- Our food truck offering is all inclusive with staff - we have 3 members of staff to sustain the food truck service and pack down / clean up at the end of it. Unfortunately this does not include any extra staffing services.
- We also need the ability to connect to 1x 15AMP power outlet
- A small travel fee will be payable when the wedding is situated > 40km out of the Wollongong CBD.

FOOD TRUCK MENU

FOOD TRUCK MENU

BURGERS
(GROUPS OF 100+ MUST CHOOSE 2X BURGERS TO OFFER)

- Pit smoked pork roll w/miso ranch, house barbecue + slaw
- Pit smoked beef brisket roll w/miso ranch, house barbecue + slaw
- Southern fried chicken sandwich w/frank's hot sauce, ranch & slaw
- Smoked cheeseburger w/ ketchup, ranch, American mustard & pickles
- Smoked mushroom burger w/ slaw, feta, chimmichurri & miso ranch (V)

OUR BARBECUE PLATE IS ALWAYS INCLUDED! (and can be made GF)

- Pit smoked pork, brisket, mixed grain & feta chopped salad, smoked wingettes, pickles, slaw & sauces

Have some guests with dietary requirements?
Just remember to tell us and we'll make sure they are taken care of!

BARBECUE PACKS

EASY & CASUAL | READY TO SERVE BARBECUE CATERING / DROP OFF OR PICK UP OPTIONS AVAILABLE
$42 PER PERSON

- All of the usual delights, packed onto disposable platters and into heat proof containers! Lay it out on your table and you are ready to go

PIT SMOKED ON OUR RADAR HILL OFFSET SMOKER USING RED IRON BARK

MEATS
Pit smoked pork
Texas style smoked beef brisket
Smoked chicken wingettes

SIDES
House slaw (v/GF)
Potato salad w/ old bay cream, mustard & cornichons (V/GF)
Chopped Salad w/ mixed grains, feta & herbs (GF/V)
Cheddar & jalapeno corn bread (V)
Soft milk rolls (V)

CONDIMENTS
Carolina barbecue sauce (DF/GF)
Miso Ranch (DF/GF)

We can cater to all dietary requirements & allergies as long as we know about them prior to your event!

Pick up Address: Barrels HQ - 1/40 Flinders St, Wollongong 2500

OFFSITE BARBECUE MENU

WE'LL SET UP A HUGE SPREAD OF BARBECUE FOR YOU!
$50 PER PERSON

- Includes setup & pack down of a buffet style catering setup
- Includes BIOPAK recyclable wares, wooden cutlery and eco friendly napkins

PIT SMOKED ON OUR RADAR HILL OFFSET SMOKER USING RED IRON BARK

MEATS
Pit smoked pork
Texas style smoked beef brisket
Smoked chicken wingettes

SIDES
House made green apple slaw (v/GF)
Potato salad w/ old bay cultured cream, mustard & cornichons (V/GF)
Chopped Salad w/ mixed grains, feta & fresh herbs (GF/V)
House corn bread (V)
Soft milk rolls (V)

CONDIMENTS
Carolina barbecue sauce (DF/GF)
Miso Ranch (DF/GF)

We can cater to all dietary requirements & allergies as long as we know about them prior to your event!

MIN 20 GUESTS

DIY BARBECUE MENU

THE PERFECT OPTION WHEN YOU WANT A BIT OF THIS AND A BIT OF THAT!
A GREAT OPTION FOR A LAST MINUTE PARTY OR GATHERING

CONTACT OUR EVENTS COORDINATOR FOR AMOUNTS REQUIRED IF YOU NEED A HAND
- info@2smokingbarrels.com.au

- All of the usual delights, packed up and ready to go!
- All of our salads are served on disposable catering platters & our meats are packed into
- heat proof foil trays, lay it out on a table and you are ready to go!
- **PICK UP AND DELIVERY OPTION AVAILABLE**

MEATS (SERVED IN WHOLE PIECES ONLY)

- Pit smoked pork necks $80 per kg (roughly 1.1-1.2kg once cooked | 10 nice 100g serves
- Texas style smoked beef brisket $90 per kg (roughly 3kg whole)
- Smoked hot link (sausage) $90 per kg or $10ea (roughly 90g per sausage)
- Beef short rib (bone in) $90 for a rack of 3 (roughly 800g)

CHICKEN

- Smoked chicken wingettes $30 per kg (roughly 30 pieces in a kg)
- Southern fried chicken thigh $6 per piece
- Nashville fried chicken wings and drumsticks $4 per piece

SIDES (ORDER PER PERSON)

- House made slaw $6pp
- Potato salad $6pp
- Garden salad $5pp
- Chopped salad w/ mixed grains, feta & herbs $6pp

- Mac and cheese trays (6-8 serves per tray) $30 per tray
- Whole Corn Bread $32 per loaf (8 slices per loaf)

Pick Up Address: Barrels HQ - 1/40 Flinders St, Wollongong 2500

BARRELS ONSITE FUNCTIONS

EXCLUSIVE USE OF OUR COURTYARD WITH A FULL BARBECUE BUFFET SPREAD SETUP

- Includes buffet style barbecue spread
- Includes BIOPAK recyclable wares, wooden cutlery + eco friendly napkins
- No hire fee
- Event times: 12-4:30pm / 5-10pm
- Min 30 Guests / Max 80 guests
- Bar Tabs, PAYG & tailored bar options if there are specifics that you enjoy!

MENUS

$42 PER PERSON MENU

Pit smoked pork
Pit smoked brisket
Fresh slaw
Potato salad w/ herbs, creme fraiche, cornichon
garden salad
soft milk rolls
Carolina barbecue sauce
Miso ranch

$55 PER PERSON MENU

Pit smoked pork
Pit smoked brisket
Smoked chicken wings
Smoked Hot link (sausage)
Fresh slaw
Potato salad w/ herbs, creme fraiche, cornichon
garden salad
Mac and cheese
soft milk rolls
Carolina barbecue sauce
Miso ranch

GRAZING
TABLES

GRAZING TABLES

A SHOW-STOPPING PIECE CURATED CAREFULLY FOR YOUR EVENT!

We take great pride in our grazing tables! Everything we use is locally sourced, hand made, artisanal and in season, we can curate the perfect grazing table to suit your special event!
We source props and florals to add to the aesthetic of your table, and the best part, it is all included in the price per head!

A FANTASTIC WAY TO OFFER SOMETHING BEAUTIFUL TO YOUR GUESTS

$18 PER PERSON | MIN 20 PERSONS

A selection of boutique hard & soft cheeses w/ honey, lavosh, selection of cured meats & organic sourdough, seasonal & tropical fruits, fresh seasonal mixed berries, a selection of chargrilled & marinated vegetables, mixed & marinated olives, housemade dips. Nuts, seeds, dried fruit & decorative pieces.

We also tailor grazing tables! Whether it be a breakfast event or a corporate evening let us create something specifically for you.

BANQUET CATERING

BANQUET MENU

BANQUET MENU A | $50 PER PERSON
MIN 20 PERSONS
DESIGNED TO BE SERVED DOWN THE MIDDLE OF THE TABLE / FAMILY STYLE OR AS A BUFFET

BREADS TO BEGIN + $10 PER PERSON
- House made sourdough / Babyface Kitchen Butter + marinated olives

MAINS (Choose two)
- Roasted Chicken / Herb Butter / Roast Tomato Juices
- Smoked Lamb Shoulder / Chimichurri
- Slow Roasted Pork Belly / tamarind Caramel + roasting juices (add $5 per person)
- Dry aged Ranger's Valley bone in Rib Eye (1kg) / Shio Koji Butter (add $15 per person)

SIDES (Choose 3)
- Kipfler potato salad w/ seeded mustard, cornichon, old bay cream + parsley
- Beetroot salad / heirloom tomato + marinated feta salad, basil + pine nut
- Sweet potato cooked in the coals / honey / cultured butter (V/GF)
- Roasted vine tomatoes / basil / oregano / confit garlic (V/GF/DF)
- Spice roasted cauliflower / smoked eggplant puree / yogurt + mint (V/GF)
- Heirloom tomato / herbs / croutons / panzanella salad (v)
- Roasted heirloom carrots / almond cream / sesame / toasted grains (V)
- Roasted field mushrooms / thyme butter / garlic + zhug (V/GF)
- Roasted butternut pumpkin / pumpkin cream / roasted pepitas / honey yogurt
- Cabbage and red apple salad / yuzu / rice vinegar (V/DF)
- Cous cous + pomegranite salad / currants / spices / herbs + lemon yogurt (V)

ADD ON DESSERTS FOR $10 PER PERSON | CHOOSE 1
- Yuzu curd tart / peanut butter cookie / double cream
- Chocolate torte (GF) / meringue / honeycomb / raspberry
- Vanilla bean parfait / soft chocolate / peanut brittle / dulche de leche / malt soil

Want to Add on a Canape service to begin? / Contact us to design a selection for you (all POA)

CANAPES

PLEASE CONTACT US DIRECTLY IF YOU ARE SEEKING A CANAPE MENU OFFERING.

WE WORK WITH OUR CLIENTS INDIVIDUALLY TO DESIGN A SPECIFIC OFFERING BASED ON GUEST NUMBERS, EVENT TYPE AND FEEL.

DRINKS PACKAGES

WE HAVE SOMETHING TO OFFER ABSOLUTELY EVERYONE!
WITH AN EXTENSIVE NATURAL WINE LIST IF YOU ARE LOOKING FOR SOMETHING A LITLE BIT SPESH, YOU'VE CONTACTED THE RIGHT PEOPLE!

CLASSIC BEVERAGE PACKAGE
$30 PER PERSON / 3 hours
$40 PER PERSON / 4 hours
$50 PER PERSON / 5 hours
Prosecco included
Sommelier selection of 4x wines & 2x standard beers
based on individual / event needs

PREMIUM BEVERAGE PACKAGE
$50 PER PERSON / 3 hours
$60 PER PERSON / 4 hours
$70 PER PERSON / 5 hours
Prosecco included
Bellinni on arrival
Sommelier selection of 6x wines, 2X standard + 2x premium beers
based on individual / event needs

CHAMPAGNE
Charged per bottle / POADependant on tastes / choice

NEED TO KNOW INFO

THANKYOU FOR TAKING THE TIME TO LOOK THROUGH OUR CATERING PACKAGE!

IF THERE IS SOMETHING YOU WOULD LIKE US TO CATER FOR YOU BUT YOU DON'T SEE A SUITABLE PACKAGE, PLEASE FEEL FREE TO CONTACT US DIRECTLY.

P: 02 4295 0903
E: gen@burnsburyhospitality.com.au

CROCKERY, CUTLERY, GLASSWARE & LINEN HIRE

Crockery & cutlery hire is not included in our catering prices – but rest assured we can organise this for you at an additional cost.

STAFFING COSTS

Our food and beverage staff can come along and take care of everything for you. Staffing costs may be applicable in some cases. Our catering prices do not include staffing costs. Staffing costs can be discussed on an individual basis, dependant on the type of function you are having and the number of guests attending.

MONDAY - FRIDAY WAITSTAFF $35PH / CHEF $45PH
SATURDAY - WAITSTAFF $40PH / CHEF $50 PH
SUNDAY - WAITSTAFF $45PH / CHEF $55 PH
**Minimum 5 hour hire applies
***Public holiday prices will be charged accordingly

TRAVEL FEES

If your function is more than 40km away from the Wollongong CBD, you will incur a small travel cost – please be aware this will be discussed with you at the time of booking!