


STEAK KING

Market

BBQ DECK



MEET OUR CHEFS



Johnny Glover started his career with an international outside catering company in the UK, as a chef he travelled around Europe executing large scale events such as Wimbledon, Paris Air Show, Farnborough Airshow, The Grand National plus Formula 1 Racing in Hong Kong. With The Butchers Club he oversaw event catering for festivals such as ClockenFlap, HK Rugby 7's and also catered BBQs for the likes of AIA for up to 1000 people.

Brandon Tomkinson joins Johnny's new venture at Steak King and The Factory event space as Executive Chef after almost 4 years of working with Gordon Ramsay where he headed up the kitchens of London House and Bread Street Kitchen.

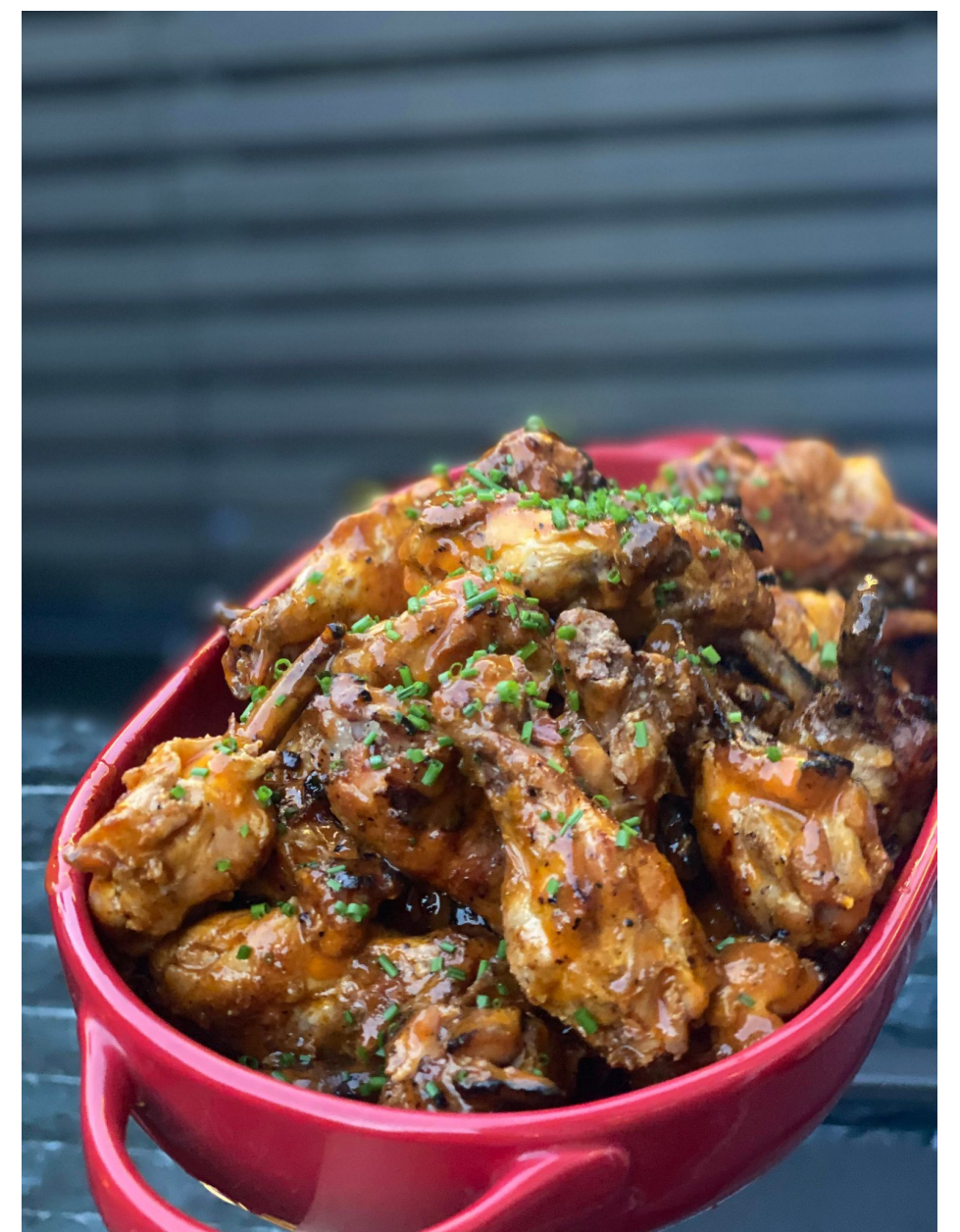
Utilising his network, Johnny works directly with some of the best farmers, fishermen and artisan producers around the world. He brings the finest produce to Hong Kong allowing chef Brandon and his team of chefs to create paddock to plate BBQs at your home or office for a fraction of the price. Menus are customised to your ideal taste and criteria.



BBQs

Our BBQ catering packages are carefully put together with a selection of housemade products including a wide range of sausages, burger patties and special rubs, marinades and sauces used for all types of steak cuts. We provide a one stop shop including professional chefs and servers so you can relax and enjoy the occasion socializing with your guests.

Want to be the one who looks like a pro? Don't worry, for those that want to man the grill themselves, we do BBQ ready catering packages with all the prep done, so all you have to do is cook on the day.





BBQ MENU

"CASUAL BBQ MENU"

\$850 PER PERSON (MIN 15PAX)

Meats

Buttermilk marinated chicken drumettes, BBQ sauce
House made Irish pork sausages, caramelised onion, bread rolls
Wagyu beef patties, Scotch bap buns, cheese
Coffee rub hanger steak
Baby back pork ribs BBQ sauce
Peppered Kinross Station lamb cutlets, honey mint, rosemary (6 cutlets per rack)

Seafood

Grilled Australian tiger king prawns skewers, garlic and chilli
Bacon wrapped scallops, sriracha mayonnaise

Salads & Vegetables

Grilled corn on cob, brushed with garlic butter
Country style coleslaw, cabbage, carrots, onions, mixed herbs and mayonnaise (V)
New potato salad, whole grain mustard, spring onions, bacon
Mixed leaf salad, sweet onion dressing (V)

Sauces: Chimichurri, ketchup, selection of mustards

****PRICING EXCLUDES TRANSPORTATION COST - QUOTED SEPARATELY****



BBQ MENU

"PREMIUM BBQ FEAST MENU"

HK\$1,100 PER PERSON (MIN 20PAX)

To Start

Charcuterie Board To Share

5J Jamon Bellato Iberico ham, Silame milano, parma ham, cold smoked Tasmanian salmon, fresh olives, goats cheese stuffed peppers, fresh bread and olive oil

Seafood spectacular

A trough of the freshest Australian & Canadian seafood mounted on ice and served in the centre of the table

Yellow fin tuna tartar, sesame sweet onion dressing, avocado puree
Classic Australian tiger prawn cocktail, thousand island dressing, tomato concasse
Bacon wrapped scallops, sriracha mayo
Freshly shucked oysters, lemon wedges, shallot vinaigrette

Meats

Buttermilk marinated chicken drumettes, BBQ sauce
Wagyu Picanha (Rump cap)
Wagyu Tomahawk
Baby back pork ribs BBQ sauce
Peppered Kinross Station lamb cutlets, honey mint, rosemary (6 cutlets per rack)

Salads & Vegetables

Grilled corn on cob, brushed with garlic butter
Country style coleslaw, cabbage, carrots, onions, mixed herbs and mayonnaise (V)
New potato salad, whole grain mustard, spring onions, bacon
Mixed leaf salad, sweet onion dressing (V)

Sauces: Chimichurri, ketchup, selection of mustards

****PRICING EXCLUDES TRANSPORTATION COST - QUOTED SEPARATELY****

LAMB SPIT ROAST

For those who have a big outdoor space and are looking for a more unique experience to impress the guests, Steak King offers spit roasts with whole lamb and hogs. Vision the spectacle of a whole Dorper lamb or hog roasting for hours in the spit that we bring with the aroma filling up the air from our chef's secret marinate, guests can expect succulent tender yet flavorsome meat which is then paired with a selection of breads, sauces and salads.





LAMB SPIT ROAST MENU

HK\$15,000 (UP TO 25-30PAX)

We bring the Spit beast, the whole lamb marinated in our secret sauce and bread and sides to make this into an Moroccan experience.

Please note we will need to set up at least **6 HOURS** before the expected service time, the venue must be in an open outdoor space.

Whole 15KG Dorper free range Australian Lamb spit roasted for 4hours
Served with toasted flat bread, tzatziki, hummus and rosemary lamb jus, mint sauce

Mediterranean salad, organic leaves, cucumber, feta, lemon zest and pickled red onion

Pesto penne salad, baby spinach

Panzanella salad, tomatoes, sourdough, basil dressing, onions

****PRICING EXCLUDES TRANSPORTATION COST - QUOTED SEPARATELY****



SMOKEHOUSE BBQ

We bring the Smokers, the meats, the sides and the pit masters to turn your outside venue into an authentic Southern BBQ Pit. We offer a selection of high quality BBQ meats including but not limited to 16 hours smoked Wagyu Brisket, Cider Glazed Berkshire Pork Ribs and Carolina Pulled Pork to name a few. These will be slow cooked on low temperature for hours imparting a smoky flavor from the smouldering hardwood guaranteed to stimulate your guest's taste buds.





SMOKE HOUSE BBQ MENU

HK\$880 PER PERSON (MIN 20PAX)

We bring the Smokers, the meats, the sides and the pit masters to turn your outside venue into an authentic Southern BBQ Pit.

Please note we will need to set up at least **5 HOURS** before the expected service time, the venue must be an open space away from people's windows as smoke will rise from the smoking ovens.

SMOKED MEATS & SEAFOOD (SELECT 4 FROM BELOW)

Includes soft bread rolls, pickles and house BBQ sauce

16 hours smoked Wagyu Brisket
Cider Glazed Berkshire Pork Ribs
Free Range Smoked Buffalo Wings with Blue Cheese dressing
Smoked Wagyu Sausages
Burnt Ends with pickled Red Onions
8 hours smoked Wagyu Beef Cheeks
Carolina Pulled Pork
Hot Smoked Sides of Tasmanian Salmon
Smoked Australian Tiger Prawns

SOUTHERN STYLE SIDES (SELECT 3 FROM BELOW)

House made coleslaw
Grilled corn ears
Watermelon Salad
Mac N Cheese
BBQ Beans
Potato Salad
Selection of Dawsons Hot Sauces

****PRICING EXCLUDES TRANSPORTATION COST - QUOTED SEPARATELY****



ADDITIONALS

CANAPES - \$350/Dozen

Tuna tartare, sweet onion dressing, avocado puree
Classic wagyu steak tartare, ciabatta toast
Bacon wrapped scallops, sriracha mayonnaise
Cherry tomato bruschetta, balsamic reduction, aged parmesan, sourdough (V)
Eggplant, romesco sauce, toasted almonds (V)

FOOD STATIONS

Oyster Bar Station

HK\$450/Dozen (Minimum 5 Dozen)

Freshly shucked Oysters
lemons wedges & horseradish

Charcuterie and Antipasti Selection

HK\$550pp (Minimum 10 ppl)

5J Jamon Bellato Iberico ham, Silame milano, parma ham, cold smoked Tasmanian salmon,
fresh olives, goats cheese stuffed peppers, fresh bread and olive oil

Waffle Station

HK\$120pp - MIN 20PAX

Freshly made sweet waffles with fresh berries, chocolate, bananas
plus lashings of chantilly whipped cream
(requires 1 x 13 amp plug at your venue)

Cheese Selection

HK\$500 Per board (Min 3 boards)

Imported Artisan European cheese board, served with bunches of black grapes and spiced
apricot chutney

****PRICING EXCLUDES TRANSPORTATION COST - QUOTED SEPARATELY****



ADDITIONALS

Staffing

Server staff (4 hours minimum)

\$180/ph

Bartender (4 hours minimum)

\$250/ph

Plates & cutlery set rental

Main Big Plates

\$8/pc

Medium Plates

\$7/pc

Small Plates

\$5/pc

Cutlery set - Knife, fork & spoon

\$10/set

Oyster fork

\$5/pc

Glassware rental (+\$10/pc for any breakage)

highball glass

\$7/pc

champagne glass

\$17/pc

wine glasses

\$13/pc

Reusable hard plastic cups

\$5/pc

Furniture and linen

Long/ Round Table rental (seats 8pax)

\$500/table

Chair rental

\$170/chair

Tablecloth (black or checkered red & white)

\$200/cloth

LED bar rental

\$1,500

Ice cooler plus 10 bags of ice

\$600

****PLEASE NOTE THE DELIVERY CHARGE WILL BE QUOTED SEPARATELY
ONCE MENUS AND ADDITIONALS HAVE BEEN FINALISED & EVENT DETAILS PROVIDED**



TERMS & CONDITIONS

Terms & Conditions- BBQ Service

Booking and Payment- It is suggested to book 1 month+ in advance to avoid disappointment, since dates often booked up 14+ days in advance. Receipt of non-refundable deposit of minimum \$5000 is required to reserve your event date. Full balance is due latest 7 days before your event date in order to allow preparation to proceed properly.

Menu substitutions for any ingredients based on dietary/ religious reasons can be accommodated (if 10+ days' notice given). **Changes-** It may be necessary to make small last-minute changes to your menu based on seasonal availability of particular ingredients, so do let us know at time of booking if there are any food allergies/ingredients which must be avoided.

Staff & logistics - We provide 1 Chef complimentary for 4 hours (time from unloading vehicle to arriving back at vehicle location) i.e if there is long distance/ steps/ other delivery challenges on delivery route etc. then this will be included in service time- please advise of this before-hand so we can plan our arrival time accordingly. Depending on the final menu items and also the equipment/space that can be provided and the event criteria, we may propose for additional chef/staff which will be charged additionally. Please note that if the staff needs to do long distance/steps to the working area from the vehicle, additional charge will incur.

Staff will normally arrive onsite approx. 60 minutes before the first items are served, depending on menu and event arrangements. There may be extra logistics charges applied for staff transport for outlying areas (or areas with restricted public transport service).

Delivery charges will be quoted separately upon confirmation of the menu and location.

Changes to booking/ Postponement/ Cancellation

Change to numbers: It is recommended to make your booking for the minimum number of guests you are confident will attend, since it is not possible to reduce numbers after booking. Increases in numbers should be confirmed 7 days in advance in order to be guaranteed, but we can normally help to accommodate small increases.

Cancellation/ Postponement: You may cancel the event by giving at least 28 days notice and we will refund your deposit in full. If less than 28 days notice is given, postponement of event can be made within 3 months of the event date or credit of the deposit can be used at our butcher online or retail store or at The Factory event space in Wong Chuk Hang.

STEAK KING Market

www.steak-king.com

IF YOU HAVE ANY QUERIES OR WOULD LIKE ANY ADDITIONAL INFORMATION
PLEASE DON'T HESITATE TO CONTACT US

EVENT MANAGER: +852 6698 8251
EMAIL: EVENTS@STEAK-KING.COM



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