STEAK KING MORKER

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.





"CASUAL BBQ"

\$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 Chef's pick on 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 wiith 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



"PREMIUM BBQ FEAST"

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



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 30-35PAX)

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



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



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 10ppl)

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



ADDITIONALS

Staffing

Server staff (4 hours minimum) Bartender (4 hours minimum) Chef hire (4 hours minimum)

Plates & cutlery set rental

Main Big Plates Medium Plates Small Plates Cutlery set – Knife, fork & spoon Oyster fork

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

highball glass

\$250/ph \$300/ph \$350/ph

\$8/pc \$7/pc \$5/pc \$10/set \$5/pc

\$7/pc

champagne glass wine glasses Reusable hard plastic cups

Furniture and linen

Long/ Round Table rental (seats 8pax) Chair rental Tablecloth (black or checkered red & white) LED bar rental Ice cooler plus 10 bags of ice BBQ Grill rental \$17/pc \$13/pc \$8/pc

\$500/table \$170/chair \$200/cloth \$1,500 \$600 \$1,000

**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 -

<u>Change to numbers</u>: 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.

<u>Cancellation/ Postponement:</u> 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.

STEAKKING Morket

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

EVENTS TEAM

INQUIRES HOTLINE: +852 6707 4020 EMAIL: EVENTS@STEAK-KING.COM



esteakkingfoods



esteakkingfoods

WWW.STEAK-KING.COM