



Spitroast.com (DIY) Do it Yourself: Pick-up & Delivery

For our Do-It-Yourself (DIY) service, we prepare and cook all the foods on your selected menu specifically for your event, then package them onto disposable platters and trays and into insulated boxes, ready to dispatch to your event – on time and on budget.

Our DIY options are suitable for all types of events from your Backyard BBQ, Birthday Celebration, Office Shout or Xmas Party to the finest of Weddings and Black Tie events – DIY places you in control without the stress and hours of preparation.

Be assured although cost-effective we won't compromise on quality or/and quantity. We roast your meat in our spit roast machines for up to 4-5 hours as we would for any function – don't settle for anything less – We pride ourselves on over 25yrs of reputation.

We have provided for all types of events for thousands of satisfied customers around NZ for more than 25 years – actually we are the original Spitroast Company. Our food and reputation simply speaks for itself - as with all our catering we use only premium quality meats and the freshest produce available. Our trained and highly skilled chefs produce all our gourmet salads fresh for your event.

We can cater for almost any number of guests from 30 to 1000 – talk to us about your needs.

Delivery Information

Our commitment is to deliver your food hot and ready to serve as close to the requested time as possible. Delivery is a cost effective way that makes it easy to entertain and feed your guests without the hassle of spending hours in the kitchen!

Delivery Fee: Local 0 - 30km \$60.00 | 30km + Please enquire for our best rate.

Pick Up Service

Pick up from our Kitchen – food is prepared fresh and ready at an agreed time for you to pick up from our base. If you arrive early, you might even catch us packing those juicy joints of meat and crackling direct from the spit.

The Insulated Food Containers

All our food is delivered in hot/cold boxes that keep the food at the required temperature for extended periods of time.

Our hot boxes automatically keep the temperature at over 70 degrees Celsius, so the hot food stays hot until you are ready to serve.

Our cold boxes keep the temperature below 5 degrees up to 2-3 hours. We recommend that all hot food should be served within 1 hour after delivery for it to be at its best.

The meat is normally uncarved as we believe it holds its moisture and succulent juices whilst travelling, so you would need to provide your own carving knives and chopping boards. We do provide disposable platters to place the meat on once carved.

Note we can and are happy to carve the meat for you in our commercial Kitchen if you prefer, we keep it hot by wrapping it in foil on disposable platters.

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Depending on menu selection all salads, vegetables, condiments and breads, are provided in disposable service containers with disposable serving ware.

Gravy can be provided hot or cold to suit your needs. For pick-ups if it is required hot you would need to provide a flask to ensure it stays hot, or for deliveries we can bring it hot, and transfer it to your own gravy jug. If it is required cold, we provide the gravy in a plastic container ready to heat at your leisure.

Disposable plates and cutlery are provided for the plated meals (excludes the Hot Roast Rolls), and serviettes are provided with all menus.

No need for dishes and hours in the sink - A rubbish bag is provided for a hassle free clean up at the end of your meal, thus allowing you to enjoy the festivities with your guests.

Changes can be made to our menus inclusive of dietary requirements, with any additional items priced accordingly.

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