

BLACKBURGER.

PREMIUM QUALITY
INNOVATION & UNIQUENESS
COMMUNITY & EXPANSION



BLACKBURGER.

PREMIUM QUALITY

Black Burger is committed to using the most premium, locally sourced ingredients, with a particular focus on high-quality, grain-fed Japanese Black Wagyu beef. This reflects a value for excellence and a dedication to providing customers with the best possible dining experience.

INNOVATION & UNIQUENESS

The founders of Black Burger identified a gap in the market for classic LA-style smash cheeseburgers with premium ingredients in New Zealand. Their willingness to innovate and create something unique in the industry is a key value of the business. They're not content with the status quo and are driven to offer something different and exceptional.

COMMUNITY & EXPANSION

Black Burger started as a project among friends during a lockdown but has grown into a business with a permanent location and aspirations for expansion. The value of community and growth is evident in their desire to bring their exceptional cheeseburgers to more people across New Zealand. They believe that "more Kiwis deserve Black Burger more often," showing a commitment to serving and engaging with their local and broader communities.

ABOUT US.

In 2020 three mates from Christchurch came together through their obsession of food, and shared boredom in the initial lock down. They all agreed that despite all of the great burger joints around there was no one making a classic LA style smash cheeseburger with premium ingredients – and so the idea was born.

They put their heads together and came up with a simple concept; take the most premium locally sourced ingredients and make the best damn cheeseburger in New Zealand.

Why the name Black Burger? Well if you want to make the best damn cheeseburger you need to start with the best beef and the buck stops with Wagyu, in particular grain-fed Japanese Black. Simple really.

Fast forward three years later and Black Burger has a permanent home at Riverside Market in Christchurch, is majority owned by our incredible Wagyu supplier Black Origin and is looking to expand into multiple sites across New Zealand – more Kiwis deserve Black Burger more often!

BLACKBURGER.

**FOOD
TRUCK**



THE FOOD TRUCK.

Rev up your taste buds because the road to burger perfection is officially open! Introducing our brand new food truck, a mobile haven for burger aficionados seeking unforgettable flavours. We're hitting the streets and rolling into events, markets, and any place we can park it.

At our food truck, we've mastered the art of crafting the juiciest, most mouthwatering burgers you've ever encountered. With a full menu offering a variety of burger options, there's something to satisfy every craving.

Whether you're hosting a gig, celebrating your wedding, or soaking in the vibes at a festival, our food truck is here to elevate your experience. We're dedicated to delivering not just delicious food but also a memorable culinary journey on wheels.

THE FOOD TRUCK.



OUR MENU.

CHEESE

Smashed Wagyu Patty / Cheddar Cheese / Pickles / Grizzly Bun / Black Burger Sauce

CLASSIC

Smashed Wagyu Patty / Cheddar Cheese / Pickles / Lettuce / Tomato / Grizzly Bun / Black Burger Sauce

VEGGIE

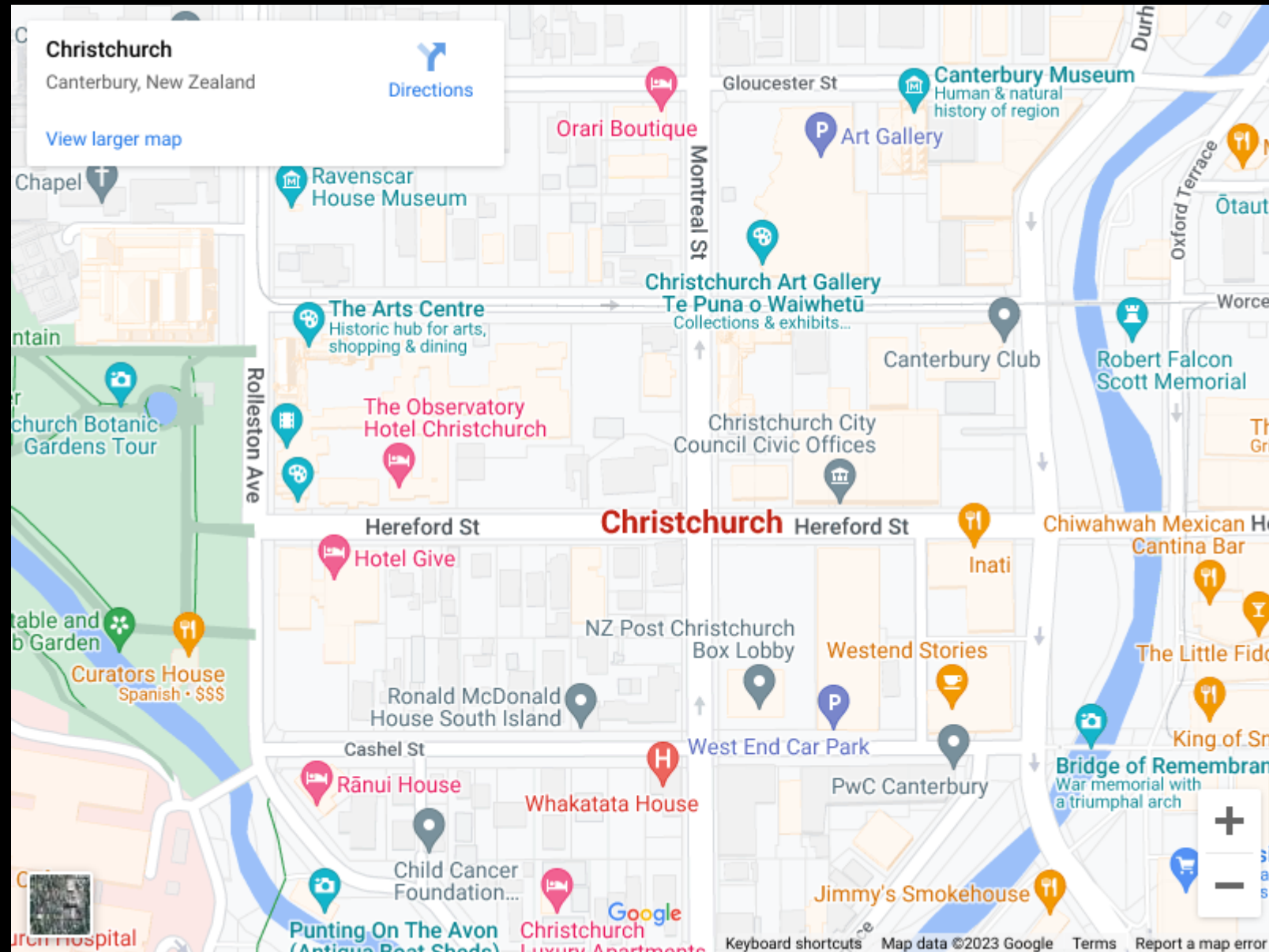
The Brothers Green Vegan Patty / Cheddar Cheese / Pickles / Lettuce / Tomato / Grizzly Bun / Black Burger Sauce

FRIES

ONION RINGS



OUR ZONES.



We proudly serve the expansive Christchurch region with our delectable offerings.

To ensure we can provide you with the best food experience possible, we do have some specific requirements for our setup.

For parking, we kindly request a space that measures 400cm by 200cm.

In addition to space, we also require a 3-phase, 32amp power supply to operate our kitchen efficiently.

MINIMUM SPENDS AND TIME PROVISIONS.

We kindly request a minimum spend of \$3,000 for our Food Truck services. This minimum spend helps us maintain the high-quality standards of our offerings and ensures that your event or gathering receives the full culinary experience that we're known for. We believe that great food should be an integral part of any memorable occasion, and this minimum spend ensures that we can deliver on that promise.

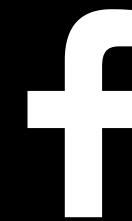
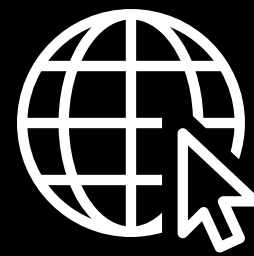
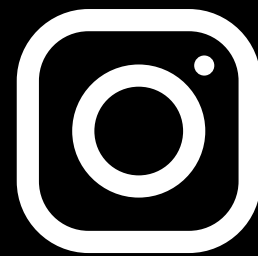
Additionally, we ask that you plan ahead and provide us with a minimum of 4 weeks' notice for all bookings. This advance notice allows us to properly prepare, source the finest ingredients, and coordinate our team to ensure your event goes off without a hitch.

We understand that each event is unique, and we're committed to tailoring our services to meet your specific needs. If you have any questions, require further information, or would like to discuss the details of your event, please don't hesitate to reach out to us. We're here to make your food truck experience exceptional and memorable in every way.

CONTACT US.

FOR BOOKINGS, PLEASE CONTACT OUR MANAGER, JACOB OWENS

AT JACOB@BLACKBURGER.CO.NZ



@BLACKBURGERNZ WWW.BLACKBURGER.CO.NZ @BLACKBURGERNZ

