

Private Butcher

Brian Jennings

www.brianjenningsprivatebutcher.com

Welcome to Brian Jennings Private Butcher.

We process home kill and hunter's meat.

We are MPI registered.

Brian Jennings has owned butcher shops in Christchurch over the last 30 years. The most recent being the award winning Redcliffs Butchery (20 years), where he won the National Bacon Competition amongst other awards.

You can be assured that your valuable meat will be butchered and handled to industry leading standards.

Our premises are brand new in 2022 and features new top of the line butchery machines. We are located in Ferrymead, Christchurch (just off the ring road).

Meat can be dropped off by prior arrangement only.



Beef 2026

Brian Jennings Private Butcher
Contact: brian.jenningspb@gmail.com

Order/Tax Invoice No:
GST No: 63-433-861
Date:

Name: _____
Email: _____
Phone: _____

Domestically Raised Beef MPI Declaration:

I confirm that I have been involved in the day to day management of the animal(s) for at least 28 days.

Signed: _____ Slaughter fee :

Slaughter fee \$210.00 All offal, heads and skins to be left on site. Composting, burying or burning is recommended.

Cutting fee: \$2.10 per kg vacuum packed (except sausages) and labelled. Cutting fee :

Steaks:

The following will be included: Ribeye, porterhouse, fillet & rump

Number of steaks per pack

Stewing/casserole steaks (please tick one box for each line):

	Schnitzel	Sliced		Minced *	Roast
Topside					
Thick Flank					
Chuck	N/A				N/A
Bolar Blade					
Xcut Blade	N/A				N/A
Brisket	N/A	N/A			
Shin	N/A				N/A
Skirt	N/A				N/A

*Mincing \$2.00 per kg (includes vacuum packaging 1kg bags or extra 50c for 500g bags)

Silverside & Rolled Roast (Please tick if required):

	Corned Silverside (gluten free)	\$12.00 each
	Rolled Roast Beef	

Note: Corned Silverside & Rolled Roast beef will be cut to approx. 1.5kg and vacuum packed

Sausages (Please tick up to 3 choices):

Pure Beef	6 per bag	\$8.00 per Kg
Flavoured	6 per bag	\$9.50 per Kg
Flavoured gluten free	6 per bag	\$9.50 per Kg

Various flavours available, the most popular are, Italian casalinga, Spanish chorizo and Plain Beef.

Bones yes / no

I have read and understood the pricing and will pay on or before collection. Bank A\C 03-1594-0074502-000

All prices include GST

Meat must be collected within 5 working days of notification of completion (unless by prior arrangement).

Abandoned meat will be disposed of.

Please email this form to: brian.jenningspb@gmail.com

TOTAL \$

Venison 2026

Brian Jennings Private Butcher
Contact: Brian.jenningspb@gmail.com

Order/Tax Invoice No:

GST No: 63-433-861

Date:

Name: _____

Email : _____

Phone : _____

Hunted Venison.

Cutting fee: \$2.10 per kg (hook weight) – all venison product will be vacuum packed (except sausages) and labelled

The following options are available:

	Steaks	
	Diced	
	Mince 1kg bags Vacuum packed	\$3.50 per Kg
	Patties Vacuum packed and Frozen	\$8.50 per Kg

Various flavours available, the most popular are, Italian casalinga and Spanish chorizo.

Sausages:

	Original Venison Sausages 6 per bag	\$8.00 per Kg
	Flavoured gluten free 6 per bag	\$9.50 per Kg

Salami:

	Original cut in half and vacuum packed	\$12 each
	Bier sticks Vacuum packed	\$16.00kg

	Spanish chorizo Sausages 6 per bag	\$9.50kg
	Italian Casalinga Sausages 6 per bag	\$9.50kg
	Thin chipolata casings extra 50 cents kg	

Various flavours available, the most popular are, Italian casalinga, Spanish chorizo and plain venison.

Bones yes / no

Skinning and disposal fee \$40.00



I have read and understood the pricing and will pay on or before collection. Bank A\C 03-1594-0074502-000

All prices include GST

Meat must be collected within 5 working days of notification of completion (unless by prior arrangement).

Abandoned meat will be disposed of.

Please email this form to: brian.jenningspb@gmail.com

TOTAL \$

Sheep 2026

Brian Jennings Private Butcher
Contact: brian.jenningspb@gmail.com

Order/Tax Invoice No:
GST No: 63-433-861
Date:

Name: _____
Email: _____
Phone: _____

Domestically Raised Lamb MPI Declaration:

I confirm that I have been involved in the day to day management of the animal(s) for at least 28 days.

Signed: _____

Slaughter fee: \$45.00. Over 25kg hook weight \$50.00. All offal, heads and skins to be left on site. Composting, burying or burning is recommended. Slaughter fee

Cutting fee: \$45.00 each. Over 25kg hook weight \$2.10kg. Boning fee \$25.00 if all going into sausages.

Pack Sizes (Number of people packed for) Cutting fee

Reminder: There are 2 Shoulders/Loins & Legs per lamb

Shoulders (choose up to 2 of the following):

	Rolled Shoulder
	Shoulder chops
	Lamb Shoulder (bone in)

Loins (choose up to 2 of the following):

	Loin chops
	Rack

Legs (choose up to 2 of the following):

	Butterflied (boneless)
	Whole Leg
	Whole Leg cut in 2
	Leg boned & diced

Sausages:

	Pure Lamb 6 per bag	\$8.00 per Kg
	Flavoured gluten free 6 per bag	\$9.50 per Kg

Various flavours available, the most popular are, Plain lamb, Italian casalinga, Spanish chorizo.

Bones yes / no

I have read and understood the pricing and will pay on or before collection. Bank A/C 03-1594-0074502-000

All prices include GST

Meat must be collected within 5 working days of notification of completion (unless by prior arrangement).

Abandoned meat will be disposed of.

Please email this form to: brian.jenningspb@gmail.com

TOTAL \$