

The logo for 'TACO TRUCK' is located in the top left corner. It features the words 'TACO' and 'TRUCK' stacked vertically in a bold, blue, sans-serif font. The text is enclosed within a blue rectangular border with rounded corners.

**TACO
TRUCK**

The 'CATERING' logo is positioned in the top right corner. The word 'CATERING' is written in a blue, sans-serif font. To the right of the text is a yellow graphic element consisting of a series of connected peaks and valleys, resembling a stylized mountain range or a signal waveform.

CATERING

Weddings, birthdays, corporate lunches, festivals and everything else in between - we'd love to be a part of your event.

Here is how it all works.....

We understand each event is different so we work with you to create a menu that is right for your event.

Freshness is our priority, our ingredients are of the highest quality and prepared specifically for your event.

All our tacos are served on 14cm corn tortillas. The Chicken and Beef tacos are gluten free and the vegetarian bean and potato taco can be made vegan if required. If your guests have any other specific dietary requirements, these can be catered for in the menu plan or our staff can accommodate these during the event. (please encourage them to approach the truck and advise our staff). Space in the truck is limited, so its best to limit taco options to 3-4 flavours. Our salsa's are mild-ish and more heat can be added with our hot sauces.

We understand it can be super tricky to estimate how much food your event will require, Based on past experience we can can put together the perfect menu for you.

MENU

- TACOS
- TOSTADAS
- ▲ BURRITOS & QUESADILLAS
- ◆ SIDES

**TACO
TRUCK**

TACOS ■

CHICKEN TACO

Grilled chicken w/ chipotle mayo, slaw, fresh tomato chili salsa & pickled radish

FISH TACO

Crispy rockling slaw , poppy seed mayo and Lime squeeze

BEEF TACO

Grilled beef w/ crema , jalapeno , coriander & onion

POTATO TACO

Confit potato w/ jalapeno ricotta, slaw & salsa verde in a crisp tortilla

CRISPY BEAN TACO

Black Beans w/ queso , guajillo salsa, coriander and crema in a crisp tortilla

TOSTADAS ●

PRAWN

Grilled prawn w/ chipotle mayo, slaw & tamarind salsa

SPICY SAUSAGE

Grilled sujuk , charred leeks & sour cream

SASHIMI TUNA

Spicy sashimi tuna w/ guacamole & Coriander

BLACK BEAN

Guacamole, pickled onion and coriander

BURRITOS & QUESADILLAS ▲

SUPER BURRITO

Chicken w/ crema, queso , slaw, beans & fresh tomato chili salsa

MUSHROOM QUESADILLAS

Portobello mushrooms w/ queso, chipotle salsa & Coriander

SIDES ◆

NACHOS FRESCA

Stringy haloumi , salsa & guacamole

GUACAMOLE & CHIPS

FRIES W/ CHIPOTLE MAYO

ROCKIES LEMONADE

HOLA



SETTING UP



The truck is self-sufficient with water, gas and electricity, if you have access to power we love that too and require 2 x 15amp powers leads.

Before your event it would be great just to double check that we can fit in your desired location (photo's are great!). We need a flat surface to park on and it's always a good idea to let us know if there are overhanging tree branches, steep driveways, narrow gates and unsealed access roads. If you are unsure and require a site visit this can be arranged.

Arrival is usually 30mins to 1hour before service times and we can bump out 30 minutes after service has concluded.

Lunch usually runs for 2 hours and dinner is 3 hours. We'd be more than happy to stay later if required, additional time can be arranged at an extra fee.

SERVICE



Tostadas will be handed out to your guest on wooden boards as starters. Tacos can be collected from the truck, If it's not possible for your guest to approach the truck due to the size of your event or parking restrictions, we can arrange extra wait staff to bring the Tacos to you.

ADDITIONAL INFO



We are only able to carry an extra 15% of food on board. Once the catering tab has been reached, our staff will advise you or your on-site contact, should you wish to provide extra food we will require cash or cc payment on the day.

To secure your date we require a 50% deposit with the balance due 7 days before your event date.

Please don't hesitate to call or email with any questions or enquiries.

taco@tacotruck.com.au
03 8060 6664

TRUCK & CART SPECS

<p>TRUCK SPECIFICATIONS</p> <p>Height - 3.5 meters Length hatch closed - 6.5 meters Length hatch open - 7.5 meters Width hatch closed - 2.4 meters Width hatch open - 4 meters</p> <p>Trucks are self-sufficient with power & water however, if available at your site, please see below for our requirements.</p> <hr/> <p>Electrical Unleaded petrol generator 3.5KVA or 6.5KVA Power input: 2 x 15amp Power output external 1 x 10amp Lighting hatch LED strip Tag & Tested</p> <hr/> <p>Plumbing Water - 100lt fresh water tank Water inlet - standard fitting Grey water - 100lt tank Gas - 2 x 45 KG LPG ESV approved</p> <hr/> <p>Appliance Grill hotplate - gas Deep fryer - gas</p>	<p>Technical drawings of a truck showing top and side views with dimensions. The top view shows a total length of 7.5m with the hatch open and a total width of 4m with the hatch open. The side view shows a height of 3.5m. Hatch areas are labeled '(OPEN HATCH)'.</p>
<p>CART SPECIFICATIONS (TACO)</p> <p>Height - 2.2 meters Width - 1.8 meters Depth - 1 meter Festoon lighting (requires 1 x 10amp power)</p> <hr/> <p>Equipment Stand alone barbeque Benchtopy fryer Preparation bench - 1.8 meter x 0.5 meter * We require 2 x 10amp power for the cart</p>	<p>Technical drawings of a cart showing front and side views with dimensions. The front view shows a length of 1.8m and a height of 2.2m. The side view shows a width of 1m.</p>