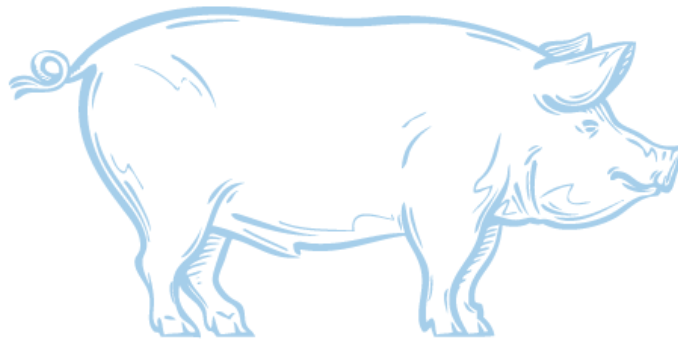


AMERICAN BARBECUE



2 Smoking Barrels



The food truck is a great option for catering, especially when it's for larger groups (100+) of people

A few need to know details are listed below for you!

Our most popular catering service for weddings & large events is definitely our food truck package. It's both cost effective and a breeze to organise!

- Our food truck offering is based around a 2hour service (depending on the size of your group) at a time of your choice
- The minimum spend is \$3000.00 and it goes up \$30pp +100 guests.
- We are completely self sustained and take all prep + customer rubbish away from dinner with us at the end of our service.
- Our menu is served food truck style in Biopak throwaway style brown cardboard boxes with brown napkins and wooden cutlery.
- Our food truck offering is all inclusive with staff - we have 3 members of staff to sustain the food truck service and pack down / clean up at the end of it. Unfortunately this does not include any extra staffing services.
- We also need the ability to connect to 1x 15AMP power outlet
- A small travel fee will be payable when the wedding is situated > 40km out of the Wollongong CBD.



FOOD TRUCK MENU

BURGERS

(GROUPS OF 100+ MUST CHOOSE 2X BURGERS TO OFFER)

- Pit smoked pork roll w/miso ranch, house barbecue + slaw
- Pit smoked beef brisket roll w/miso ranch, house barbecue + slaw
- Southern fried chicken sandwich w/frank's hot sauce, ranch & slaw
- Smoked cheeseburger w/ ketchup, ranch, American mustard & pickles
- Smoked mushroom burger w/ slaw, feta, chimichurri & miso ranch (V)

OUR BARBECUE PLATE IS ALWAYS INCLUDED! (and can be made GF)

- Pit smoked pork, brisket, mixed grain & feta chopped salad, smoked wingettes, pickles, slaw & sauces

Have some guests with dietary requirements?

Just remember to tell us and we'll make sure they are taken care of!