



Weddings with The Hungry Nomad

If having a sit down formal wedding reception isn't your thing then maybe a food truck to feed your 'hungry' guests is just the thing you need.

Brides and grooms are choosing a more casual feel to their weddings but are still expecting delicious and tasty food to wow their guests.

Why choose a food truck to cater for your wedding?

1. We offer flexible menus that are tailored specifically to your requirements
2. Our kitchen is on wheels so we come to you
3. We choose local and seasonal products which helps to keep catering costs lower
4. We can create dishes with your favourite ingredients
5. Your guests can either collect their own meals from the food truck window or food can be served buffet style
6. You get to deal with the Chef (and owner of the business)

Tips to ensure your 'Food Truck' wedding reception is a success.

1. First you need to work out how much you want to spend. An advantage of a food truck catered reception is that the cost is lower than a traditional caterer.
Menu's start from \$5 per item or from \$25 per person for a selection of walk and fork dishes.
2. Making sure you have enough food for guests to have seconds or thirds. Guests come in all shapes and sizes and what they have to eat (and drink) will vary too. The average food truck can feed up to 100 guests so if you are expecting higher numbers you may have to consider a second food truck or having a buffet style menu.
3. Create a custom menu. With a food truck you have an opportunity to share with your guests the foods you really love. It makes your reception unique and special. You can even name specific dishes that represent you and your partner.

4. There are restrictions on where food trucks can park and for how long. So you need to make sure your reception venue allows food trucks, has adequate space and can offer power (if required).
5. Once you're secured the venue and checked the food truck is allowed you then need to work out the best location for the food truck. You want it close to the action so that it's easily accessible for guests but not in the way. The truck is best positioned away from the dance floor, DJ or band and not near toilets.

Another thing to think about is where the food truck should be for photography purposes. You will want pictures of it and your guests around it.

6. Design your own eating area. You can set up tables and chairs and let guests seat themselves wherever they like. That keeps in with the casual but fun theme.

Another option is to set up cocktail tables and stools so that guests can sit or stand up to mingle and eat.

7. Let your guests know in advance that you're having a food truck cater. Older guests may not get it so giving them the heads up will help them be relaxed about the set up.

8. Getting the timing right for service is important. You don't want a traffic jam so there should be a set time that food is going to be served and consumed. Setting up a fun distraction around the truck is a good idea, for example a photo booth, roving performers etc.

9. The weather is a big consideration. If it's really hot you'll want to make sure there are plenty of shady areas for guests. If it's forecasted to rain you might want to consider a marquee for in front of the food truck so that your guests aren't getting wet when they're collecting their food.

10. Combining food trucks is a great option for larger weddings. You can have one truck doing hot food and the other offering desserts. You can also hire a drinks van so that you have a group of trucks that are complimenting each other and offering everything that your guests will need.

There are so many exciting options with a food truck so for a wedding that is unique, special and as different as you are let us,

'The Hungry Nomad' create that for you.