

ROCKY MOUNTAIN BRIDE

FOOD TRUCK GUIDE

FROM ENGAGEMENT PARTIES TO WEDDINGS:
WHY YOU SHOULD CONSIDER A FOOD TRUCK FOR YOUR NEXT EVENT



PHOTO: ERIN WHEAT



Congratulations, you got engaged and now it's time to celebrate! We know the planning process can be stressful, especially when it comes to picking your caterer. Whether it be a small rehearsal dinner or full blown wedding, catering should be at the top of your list. If you're looking for a more affordable or unique way to serve guests at your event, consider a food truck. We've teamed up with Belen Diez, owner of [Tacos Del Norte](#) food truck and catering to offer you useful tips and inspiration when it comes to utilizing a food truck at your next event.

Food trucks have become increasingly popular in the wedding industry. Not only are they unique to every wedding, but they offer a variety of made-to-order selections for guests to enjoy. From tacos to pizza, you can pick almost any type of cuisine!



WHY A FOOD TRUCK?

Here are some reasons to consider having a food truck at your next event:

Food trucks can be utilized for the main dinner or as a 'late night snack' for guests.

Planning an outdoor wedding? Food trucks offer a convenient factor of being able to cook right on site and serving nearby to guests. It cuts out the travel time of staff having to go back and forth to the offsite kitchens.

Guests can order their meals exactly how they want them and can start mingling with others right away, as opposed to a traditional sit-down catered reception where guests must wait to be served at the same time.

There is often more variety of food to pick from compared to a single plated meal.

They are trendy and fun and offer a perfect backdrop for photos.

PRO TIP

"Hire a day-of-coordinator to help manage the flow of your guests getting in line, being served, etc."

-Belen Diez



THE BREAKDOWN / COSTS & PLANNING

At first glance, food trucks seem more affordable but be sure to do your research and properly compare quotes between the truck and a catering team. Depending on your menu and guest count, you could end up paying almost the same amount. It's all about finding the right style and food for your event.

Average price of a wedding = \$35,329

Average number of guests at a wedding = 141

Average price per person using a traditional caterer = \$71*

Average price per person using a food truck = \$15-\$27*

**Approx. average amount (dependent of state and other factors)*



YOUR PLANNING CHECKLIST FOR A FOOD TRUCK CATERED WEDDING

1.) CHOOSE THE LOOK

First, pick a food truck that embodies your wedding theme and style as a couple! Are you looking for something more casual or formal? You'll learn food trucks come in all shapes and sizes so be sure to do your research. If it's an outdoor wedding, pick one that will compliment your reception decor. If you're only using the truck for your late night snack, you can probably go a little more casual and fun. You also want to keep the weather in mind. Be sure your vendor has an option for a covered tent or a 'plan b' in case of inclement weather.

2.) PLAN THE MENU

Once you know what look you're going for, decide what type of food you want to serve. Most food trucks will have a set menu and catering options for you. If it's important to you and your guests, check to ensure they serve gluten free and vegetarian options

3.) BEVERAGE

Sometimes food truck caterers will also offer drinks! On the other hand, you can also hire a beverage truck which adds another fun and unique vibe to your event.

4.) SEATING + GUEST COUNT

Think of a food truck as a hip and modern take on buffet service. There are plenty of ways you can serve the food dependent on the guest count. Service can be provided from the window of the truck which is recommended for small parties or weddings of up to 75 people. Or, you can choose to go buffet style. Setting up a buffet table full of food from the food truck allows your guests to grab meals themselves. This is recommended for a guest count over 75. If you do have a larger guest count, you don't have to make your guests wait in line for food. You can hire servers to bring guests their plates or items they ordered. Keep in mind that will up your budget!

5.) KEEP TIMING IN MIND

Food trucks are capable of feeding a lot of people quickly but it will still take time for all of your guests to get through the food line. Ask your food truck caterer for advice on the best way to send guests to order in a timely fashion. Make sure they can handle your guest count and budget before finalizing your decision.

PRO TIP

"If you want to make things a little less casual for dinner, you can order cloth napkins, vintage mismatched plates, and silverware."

-Belen Diez



FOOD TRUCKS

ROCKY MOUNTAINS

Tips & Advice Provided by:

TACOS DEL NORTE

BOULDER, COLORADO

INFO@TACOSDELNORTETRUCK.COM

(310) 933 7654

WWW.TACOSDELNORTETRUCK.COM

A CAPPELLA CATERING

EDMONTON, ALBERTA

INFORMATION@ACAPPELLACATERING.COM

(780) 454 2642

WWW.ACAPPELLACATERING.COM

SAVINO PIZZERIA

CALGARY, ALBERTA

INFO@SAVINOPIZZERIA.COM

(403) 540 1761

WWW.SAVINOPIZZERIA.COM

LUZ TACOS

SQUAMISH, BRITISH COLUMBIA

INFO@LUZTACOS.CA

(604) 849 2188

WWW.LUZTACOS.COM

TACOFINO

TOFINO, BRITISH COLUMBIA

TOFINO@TACOFINO.COM

(250) 726 8288

WWW.TACOFINO.COM

BEAU JO'S

COLORADO

FOODTRUCK@BEAUJOS.COM

(720) 340 3194

WWW.BEAUJOS.COM

MOUNTAIN CRUST

COLORADO

PARTY@MOUNTAINCRUST.COM

(720) 515 0917

WWW.MOUNTAINCRUST.COM

PINK TANK

LITTLETON, COLORADO

INFO@EATPINKTANK.COM

(303) 396 2648

WWW.EATPINKTANK.COM

REBEL COOKIE DOUGH

COLORADO

INFO@REBELCOOKIEDOUGH.COM

(303) 733 7000

WWW.REBELCOOKIEDOUGH.COM

ROLLING SMOKE BBQ

COLORADO

TERRY@ROLLINGSMOKEBBQ.CO

(303) 221 4093

WWW.ROLLINGSMOKEBBQ.CO

THE ROLLING STONE WOOD FIRED PIZZERIA

FORT COLLINS, COLORADO

EAT@THEROLLINSTONEPIZZERIA.COM

(970) 218 1611

WWW.THEROLLINSTONEPIZZERIA.COM

SIMPLY PIZZA TRUCK

DENVER, COLORADO

EAT@SIMPLYPIZZATRUCK.COM

(303) 990 7741

WWW.SIMPLYPIZZATRUCK.COM

THE SWEATY MOOSE

NORTHERN COLORADO

CHEF@SWEATYMOOSE.COM

(970) 672 7890

WWW.SWEATYMOOSE.COM

FOOD TRUCKS

ROCKY MOUNTAINS

OFF THE GRID PIZZERIA

BOISE, IDAHO

OTGPIZZACO@GMAIL.COM

(208) 800 1004

WWW.OFFTHEGRIDPIZZA.COM

KNUCKLHED BBQ

KALISPELL, MONTANA

RYAN@KNUCKLHEDBBQ.COM

(406) 871 4155

WWW.KNUCKLHEDBBQ.COM

MONTANA MELT

BILLINGS, MONTANA

MONTANAMELT@OUTLOOK.COM

(406) 697 2107

WWW.FACEBOOK.COM/MONTANAMELT

SAUCE FOOD TRUCK

BOZEMAN, MONTANA

SAUCEFOODTRUCK@GMAIL.COM

(406) 219 7941

WWW.SAUCECATERINGMONTANA.COM

THE UGLY ONION

BOZEMAN, MONTANA

THEUGLYONION.MT@GMAIL.COM

(406) 905 1717

WWW.THEUGLYONION.COM

THE WAFFLE LAB

FORT COLLINS, COLORADO

INFO@WAFFLELAB.COM

(970) 232 9433

WWW.THEWAFFLELAB.COM

STREET FOOD INSTITUTE

ALBUQUERQUE, NEW MEXICO

TINA@STREETFOODINSTITUTE.ORG

(505) 224 3663

WWW.STREETFOODINSTITUTE.ORG

BLACKS SLIDERS

SALT LAKE CITY, UTAH

BLACKSSLIDERS@GMAIL.COM

(979) 549 1449

WWW.BEAUJOS.COM

FIGORE PIZZA

UTAH

FIGOREWFP@GMAIL.COM

(801) 372 3858

WWW.FIGOREPIZZA.CO

FORGE PIZZERIA

UTAH

@FORGE_PIZZERIA

(801) 477 4169

WWW.FORGEPIZZERIA.COM

LUCCA

WYOMING

@LUCCA_TRUCK

(805) 452 7040

WWW.LUCCATRUCK.COM

SAGE BURSH GRILLE

JACKSON, WYOMING

SAGEBRUSHGRILLE@GMAIL.COM

(307) 200 1981

WWW.SAGEBRUSHGRILLE.COM