

Catering Prices

STREET TACOS MENU

With our street tacos menu your guests will get to choose their dish option & meat option right at the window, no preorders required.

Menu	Dish Options (Guest Chooses One)	Meat Options	Hours of Service	Unit Price
Full Menu	<ul style="list-style-type: none"> Order Tacos (4). Burrito. Quesadilla. 	<ul style="list-style-type: none"> Beef & Chicken. Vegetarian & Vegan. 	Up to 80 guests: 1 hr More than 80 guests: 2 hrs	\$15.00
Tacos Only	<ul style="list-style-type: none"> Order Tacos (4). 	<ul style="list-style-type: none"> Beef & Chicken. Vegetarian & Vegan. 	Up to 100 guests: 1 hr More than 100 guests: 2 hrs	\$13.00
Travel Fee (Apply to all Services)				\$150.00

Dish options refer to the dish choices your guest will be able to choose from at the window.

Meat options refer to the number of filling options your guest will be able to choose from at the window.

Hours of Service refers to the number of hours included in pricing (extra hours available at an extra charge).

Unit Price refers to the price per plate of food.

OPTIONAL EXTRAS

Product or Service	Unit Price
Sides of Guacamole	\$3.00
Chips, Salsa & Guacamole	\$6.00
Churros	\$5.00
Jarritos Mexican Soda Drinks	\$3.50
Basic Canned Drinks	\$2.50
Extra Hour of Service	\$200.00

Prices do not include Tax or Gratuity.

Reserve	Pay 50% to reserve your Event Date (non-refundable deposit).
Confirm Service	Pay the remainder 5 Days Before Event.



TERMS & CONDITIONS

1. Description of Dish Options: 4 TACOS (gluten free): Corn tortillas topped with customers choice of: Meat Or beans & cheese (vegetarian), topped with fresh onion, cilantro and Salsa. BURRITOS: Flour tortilla topped with Beans and Rice and customers choice of: Meat or Beans & Rice (vegetarian), topped with fresh onion, cilantro, Salsa, Sour Cream and Greens. QUESADILLAS: Flour tortilla stuffed with melted cheese and customers choice of: Meat or Beans with a small side salad.

2. Service: Our service is casual and food is served in the same way as on the street. We take custom orders, make them fresh to order and deliver them directly through the window. Your guests will be able to choose their dish & meat options at the window.

3. Payment: 50% deposit (non-refundable and non-transferable) required to reserve your event date. Deposit non-transferrable in the case of rescheduled events. Full payment due 5 Days before event.

4. Payment Method: E-Transfer, Credit Card or PayPal

5. Cancellation: No refunds are given for cancelled events.

6. Guest Count: Final Guest Count, not subject to reduction, is due five (5) days prior to the event date. Any additional Guests after the stated period is subject to extra charges as may be imposed by the CATERER.

7. Guest count overage: CLIENT will only be charged for the guaranteed number of guests served. If there is more guest attending than the guaranteed guest count, the CATERER will charge the CLIENT accordingly.

8. Food Quantity: Pricing is based on one (1) dish per guest. CATERER will prepare ten percent (10%) overage based on the final number count booked by CLIENT for the street tacos menu. Only the preordered amount will be available for fish tacos. Any extra plates served beyond the prepaid amount will be invoiced following the event.

9. Left Overs: In accordance with appropriate Health Codes, CATERER reserves the right to discard any leftover food items, after the agreed upon event timetable, where there is a reasonable risk for foodborne illness to occur.

About Us

Taco Truck is a Mexican Food truck catering company based in and serving Metro Vancouver. We are proud to be family owned and operated, and as a Mexican-Canadian couple we excel at delivering our authentic Mexican food experience with exceptional quality and service.

Why Us?

BEST TACOS: The number one reason to hire us for your party is because: Our Tacos are the best! But, if that isn't enough for you, know that.

FRESH & CUSTOM MADE: Because we make your guest's meals to order, there's no need for you to preorder their dishes prior to your event. Each guest can tell us what they want, and how they want it, right at the window. In a minute, it's it out the window & into their hands - fast & fresh!

INCLUSIVE: All of our menu options include gluten free, vegan and vegetarian options. You can rest easy knowing that no one will be left out!

ATMOSPHERE: Your guests will be delighted not only by our fresh and custom made dishes, but by the entire taco truck experience. We'll bring atmosphere, character & some sweet latin tunes to your party. Just don't blame us for your Uncle Pete's questionable salsa dancing moves!

SERVICE: We don't just project professionalism, we embody it. Oz opened his first Taqueria at the age of 14, and he's been famous for his sauces ever since. Today, we are proud to continue to serve his authentic recipes, and with the practical knowledge he gained earning his MBA, we are able to do so with unmatched professionalism.

SATISFACTION: From quote to plate, you will be dealing with the people most invested in your satisfaction, the business owners.



Dish Options:



TACOS

LOCALLY MADE CORN TORTILLAS. SLOW COOKED MARINATED MEATS. HOUSE MADE SALSA, FRESH CILANTRO & WHITE ONIONS.



QUESADILLAS

Filled with melted cheese & our marinated meats then crisped to perfection on the grill. We top them with Mexican cream, fresh salsa, cilantro & onions.



BURRITOS

A TOASTED FLOUR TORTILLA FILLED WITH SLOW-COOKED BLACK BEANS, SEASONED RICE, MARINATED MEAT, FRESH SALSA, MEXICAN CREAM, FRESH ONIONS & GREENS.

Menu Options:

Full Menu : This is by far our most popular menu option. Your guest will be able to choose their dish (Tacos, Burritos or Quesadillas) at the window, and their filling too. This menu option includes two of our meats.

Tacos Only : Taco Party! Your guests will each get to have a plate of 4 tacos, with their choice of fillings. This option includes two of our meats.

Meat Options:

BEEF: Sorry, no ground beef here! Our beef barbacoa is made of AAA Canadian sirloin beef, and is slow cooked to perfection. Inspired by memories of childhood Sunday's eating barbacoa on the streets of Monterrey, our beef is marinated in Mexican herbs & is truly authentic.

CHICKEN: We start our chicken by using only breast meat, which makes it a favourite amongst clean eaters. It's seasoned with citrus and a blend of spices that make for a fresh, sweet and tangy taco. This style of chicken hails from the capital of Mexico, and is always a crowd favourite.

PORK: Our pork is a staff favourite, and often referred to as "the best pork in the world". Like all of our meats, it starts with a high quality cut - pork shoulder. Our pork is cochinita pibil, or Mayan style, which has a delicious sweet & smoky flavour. This style is found in the South of Mexico on the Yucatan Peninsula, and is unforgettable if not addictive.

VEGETARIAN: For your vegetarian & vegan guests we offer the perfect protein pairing of beans & rice. Our slow-cooked black beans are made from whole dried beans and blend beautifully with our seasoned Mexican rice, all topped with our house-made Mexican Crema & mozzarella cheese. Yum!

Optional Extras:

SIDES OF GUACAMOLE The perfect finishing touch! Each guest will get a portion of guacamole beside their meal. Pile it on top of your tacos, or eat it with a spoon, we won't judge you.

CHIPS, SALSA & GUACAMOLE Looking for some extra snacks for your guests? This option provides you with chips, salsa & guacamole in disposable containers for your party. Leftovers are yours to keep. Make sure to have a table or surface ready on site to display your chip, salsa & guac spread.

CHURROS A fried donut-like treat from the streets of Mexico. Served warm & rolled in cinnamon sugar, these classic treats are loved by kids and adults alike!

JARRITOS MEXICAN SODA DRINKS These glass-bottled fruity-flavoured imported Mexican sodas are a taco truck classic. These drinks are popular for being a rare soda sweetened entirely by real cane sugar. Yum!

BASIC CANNED DRINKS A classic selection of coke, diet coke, and ginger ale.

EXTRA HOUR SERVICE While all of our catering packages include enough time to serve your group, some events may require extra service time to accommodate guests arriving at different times.



Catering FAQ's:

WHAT TYPES OF EVENTS DO YOU CATER? We love catering for the Metro Vancouver area! Birthday party catering, wedding catering, kids' party catering, baby shower or bridal shower catering—anywhere people gather, we can go. We are corporate caterers, too! Food trucks for events: corporate Lunch, corporate picnic, dinner party catering, office catering on site, film industry catering, Christmas party catering and more; try us!

ARE THERE MINIMUM REQUIREMENTS FOR CATERING WEDDINGS & EVENTS? We don't require a minimum number of people; it all depends on the total price of the services. Whether we can cater an event depends on the date, hour and location. Feel free to fill out our catering quote calculator for more specs like pricing and services. When you're ready to book, let us know your menu choices and guest count—we'll check our availability!

HOW IS THE TACO TRUCK CATERING SERVICE? Our service is casual and is food is always served the same way, whether at a festival or a black tie affair. We take custom orders, make them fresh to order and deliver them directly through the window.

DO YOU HAVE ANY GLUTEN FREE, VEGAN OR VEGETARIAN CATERING OPTIONS? Yes! We can make tacos, burritos, or quesadillas especially for guests with these dietary restrictions.

WHAT IS YOUR SERVICE WAIT TIME? We serve approximately 100 guests per hour. In our experience, guests tend to gather around our truck. They use the time to enjoy socializing, dancing to our sound system, and appreciating the fun atmosphere that we bring to the party.

DO I NEED TO SECURE A PARKING SPOT FOR THE FOOD TRUCK? We require that our customers guarantee appropriate parking for the date & time of the event. We need a flat space with enough clearance to get in and out of the serving location. The food truck dimensions are: Height: 14', Length: 12', Width: 8'

DO YOU CHARGE A CATERING TRAVEL FEE? Yes, you can fill out a catering request form to receive a quote that includes the appropriate travel fee for your location.

DOES THE CUSTOMER NEED TO PROVIDE PLATES, UTENSILS, & NAPKINS? No, we provide disposable serving dishes, utensils, and napkins.

IS THE CUSTOMER RESPONSIBLE FOR TRASH? Yes, the customer must provide garbage cans and remove the trash for disposal at the end of the event. The truck is responsible for trash disposal within the truck only.

HOW FAR IN ADVANCE DO I NEED TO BOOK EVENT OR WEDDING CATERING? We prefer at least a week's notice for catered events, though the sooner you book the better, so you can secure your date.

WHEN DO YOU NEED A DEPOSIT AND FULL PAYMENT? Catering requires a 50% deposit (non-refundable) upon reservation. Full payment is due 5 days before the event.

WHAT FORMS OF PAYMENT DO YOU ACCEPT? We accept credit cards, PayPal and E-Transfer for food truck catering services.

WHERE DO YOU DO FOOD TRUCK CATERING FOR WEDDINGS, PARTIES AND EVENTS? We are proud to serve up our famous tacos and burritos in Vancouver, North Vancouver, West Vancouver, Burnaby, Richmond, Delta, Tsawwassen, Surrey, White Rock, New Westminster, Port Moody, Coquitlam, Port Coquitlam, Pitt Meadows, Maple Ridge, Langley, Fort Langley and Abbotsford.