

LET'S EAT!

Taco Truck



TACO MEDIC
+ *Craft Taqueria* +

TACO TRUCKS

Our famous Taco Truck is available for private hire for weddings and private events in both the Auckland and Queenstown Basin areas.

We offer grazing dining experiences for up to 200 people with a variety of menu options to suit all foodies and any dietary requirements. From tacos, nachos, corn chips with fresh guacamole and tomato salsa, to several alcoholic and non-alcoholic organic drinks, including our famous blended margarita.

Our Taco Truck Teams consist of a Taco Ambassador, a Kitchen Manager and, depending on the size of your venue, possibly a third Taco Enthusiast to ensure superior service and food quality.

OUR MENU IS GLUTEN FREE





TACO TRUCK MENU

We make everything on our menu in house (sauces, slow cooked meats, spice rubs, etc.) using the freshest ingredients we can get our hands on, from land to sea. Our food is always fresh, never frozen, and 100% delicious and gluten free.

+ TACOS +

STOCKMAN BEEF

Lime and chilli braised brisket, tomatillo salsa, sour cream and lemon pickled onions.

BUSHMAN PORK (DF)

Slow cooked pork, pineapple and habanero salsa and crackling.

KENTUCKYMAN CHICKEN (DF)

Spiced seared chicken, mango chunks, chipotle mayo and pico de gallo.

FISHERMAN (DF)

Oaxaca seared fish, citrus tartare and lemon pickled onions.

KAIMANGA (VGN)

Walnut and pepita croqueta, guacamole, nacho sauce and pico de gallo.

PRODUCER (V)

Black beans, roast kumara, feta cheese, chipotle mayo and lemon pickled onions.

+ BITES +

NACHO CHIPS 'N' DIPS

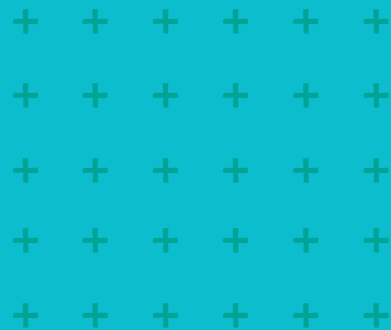
House made tortilla chips with guacamole and salsa roja or Tex-Mex fondu.

CATERING PACKAGE

OUR CATERING PACKAGE, AVAILABLE WITHIN A 20KM RADIUS OF YOUR NEAREST STORE, INCLUDES:

- Delicious food for up to 80 guests.
- Choose from 3 flavours with 2 tacos per person.
- Taco Truck rental for your event.
- All-inclusive travel expenses to your event location covering:
 - Road user charges
 - Fuel costs
 - Staff travel

Total event cost: \$3,500 (excluding GST).



+ SWEET AS +

NEED SOMETHING SWEET?

We are delighted to offer our Cinnamon Churros paired with warm chocolate sauce for up to 80 of your guests.

This works out to be \$900 + GST (\$11.25 + GST pp)
Includes fryer, oil, clean up, additional staff service time and packaging.



THE MORE THE MERRIER...

More than 80 guests? No problem! We can provide an extra 2 tacos per person which will be charged at the below per person rate.

80 + PEOPLE

\$18 + GST PER PERSON

Our famous menu consisting of 3 delicious taco options of your choosing. Serving: 2 tacos per person.



READY TO BOOK?

To secure your reservation, we kindly request a booking fee deposit of \$1,000. Please note that this deposit is non-refundable; however, it will be deducted from your final bill. Additionally, on public holidays, a surcharge of 15% will apply.





WANT TO CHEERS WITH MORE THAN JUST TACOS?

Tacos go a bit too well with a cold drink in the other hand... If you're interested in having us provide alcoholic beverages to your guests we can bring stock of the following options and will add the total to your invoice on consumption basis.

DRINKS

CORONA \$12

PALS \$12

CRIMSON BADGER ALCOHOLIC GINGER BEER \$13.5



**FOR MORE INFORMATION OR TO
BOOK YOUR PRIVATE EVENT:**

QUEENSTOWN AND AUCKLAND ENQUIRIES:

ADMIN@TACOMEDIC.CO.NZ

TERMS + CONDITIONS:

BOOKING FEE: To ensure your reservation for the Taco truck, we kindly request a non-refundable booking fee of \$1,000. Rest assured, this booking fee will be credited towards your total bill on the day of the event.

PAYMENT & CONFIRMATION: Upon confirming your reservation, we kindly request the booking fee to be settled, noting that it is non-refundable. The remaining balance, which includes the truck fee and any supplementary charges for food and beverages, is kindly expected to be paid within 7 days leading up to your event. Your prompt attention to this matter is greatly appreciated.

Taco Medic accepts cash, credit card and bank transfer payments. A 2% surcharge will be applied to credit card transactions.

CANCELLATION & CHANGES: In the unfortunate event of a client-initiated cancellation, please be aware that the booking fee is non-refundable. Additionally, cancellations made within [7] days of the event date will incur a charge equivalent to the full event fee. We appreciate your understanding of these terms.

Any changes to the event date, time, or location must be communicated in writing and approved by Taco Medic. Additional fees may apply for changes.

WEATHER POLICY: If your event cannot be held outdoors due to adverse weather conditions, if possible will be moved to an internal area within the same venue. If the event is unable to be held, all costs incurred up to and including the day of the event will be calculated. Payment for these expenses should be settled within 7 days following your event, with the total amount not exceeding the event fee.

Consideration of expenses will be given and mitigated where possible if the event is moved to an alternative day that Taco Medic Fleet can attend.

OFFERING: Our drinks and food menus change from time to time. If any item you have chosen becomes unavailable or changes price we will assist you in selecting an alternative.

DIETARY REQUIREMENTS & ALLERGIES: For the safety and enjoyment of all our guests, please provide any dietary requirements and allergies directly to your designated Taco Medic contact at least 7 days before your event. Include guest names and the severity of these requirements so we can best accommodate your needs. Kindly note that our kitchen and equipment may come into contact with nuts, eggs, dairy, and other allergens. While we take utmost care to minimize any potential risks and cross-contamination, we cannot guarantee that all dietary requirements will be entirely met.

We understand the serious implications of allergic reactions and will make every effort to prevent any issues. However, it's important to acknowledge that Taco Medic cannot assume responsibility or liability for any adverse reactions to our food experienced by any guest. Your safety and satisfaction remain our top priorities.

POWER & EQUIPMENT: To operate at your location, we require access to a 10-amp household plug. If your location does not have access to a power connection, a small additional fee for providing a generator for the day will be applied. We are a fully self-contained operation and provide biodegradable takeaway containers, napkins, biodegradable cutlery, and rubbish bins as part of our service.

LICENSING & CERTIFICATION: Our Taco Medic Fleet is licensed and certified by the Ministry of Primary Industries, New Zealand Transport Authority, and the local council.

PAYMENT & CONFIRMATION:

To secure your event reservation, we kindly request a \$1,000 deposit.

Please be aware that a booking is considered confirmed only when we've received your deposit payment and the funds have cleared. In the event that payment is not received, we reserve the right to cancel the booking.

Your understanding and agreement with these terms and conditions are greatly appreciated. Should you have any questions or require clarification, please do not hesitate to reach out.

Full Name: _____

Signature: _____

Date: _____

THANK YOU !

