



## Food Truck on Your Wedding Day

When it comes to the most important day of your new life, let Denver's best BBQ truck make a memorable impression on you and your guests, whether it's the cocktail hour, the reception, or that late night, post reception snack.



# **Standard Menu Options**

- 1. Cocktail Hour**
- 2. The Main Course**
- 3. Late Night Snack**

## **Cocktail Hour**

Brisket Queso & House Made Kettle Chips - \$4 per person

Baby Back Ribs- 2 bone - \$5 per person

BBQ Flat Bread - \$3 per person

- Pulled Pork and Chipotle Pepper with Avocado Drizzle
- Smoked Chicken, Bacon & Ranch

Smoked Salt Onion Rings with Creamy Jalapeno Ranch - \$3 per person

Mexican Street Corn Salsa & Tortilla Chips - \$3 per person

Baked Brie & Grilled Peaches with Honey Drizzle - \$4 per person (subject to peach season availability)

Sweet & Spicy - Chick n' Waffle Quarter - \$4 per person

- Crispy Chicken, Sweet Pickles and Bourbon Syrup

## **The Main Course**

- Prix Fixed Classic Combo @ \$9.00 each
- Custom Classic Combo (choice of Meat) @ \$10.00 each
- Unlimited Classic Sandwiches @ \$13.00 per person
- Unlimited Signature Sandwiches & Tacos @ \$16 per person
- Unlimited Signature Sandwiches & Tacos & Lettuce Wraps @ \$18 per person
- Unlimited Signature Sandwiches & Tacos & Lettuce Wraps & Waffles @ \$20 per person

Add Ons:

- Drinks @ \$2.00 per person
- Mint Lemonade @ \$3.00 per person
- Dessert @ \$3.00 each (Bacon Chocolate Chip Cookies or Peach Cobbler)

## **Late Night Snack**

- Cocktail hour options, unlimited, prix fixed menu available.

## **Out of Truck Catering**

Is your event up on a roof-top? In the Mountains with no kitchen? Or you would rather us serve inside?

No worries! We can bring Still Smokin directly to your private venues, backyards or rooftops!

Location subject to approval. Rental fees applicable, 18% service charge.

Still Smokin truck is still used to transport food & crew.

### Standard Service-ware

Black heavy weight forks and knives

Natural craft containers or trays

2-ply BBQ friendly white napkins

### Eco-Friendly (available for an additional upgrade)

Compostable Plant Based Forks and Knives

Compostable Containers and Napkins

## **Fundamentals**

Days of Operation: Tuesday - Sunday

Limited Availability: Holidays and Mondays

Standard Starting Hours: 11am-1pm, 6-7pm, 10-11pm

Arrival/Set Up: 45-60 minutes prior to event

\$100 check deposit required to secure your date (applied to final bill)

## **The Run Down**

Food & Beverage Minimum (based on two hour serving time)

\$1000+ for most events within standard operating hours

\$1250+ Saturday lunch

\$1500+ Saturday dinner, Mondays & Sundays

The food & beverage minimum will increase for events longer than two hours and/or do not begin at our standard serving times. Event price subject to change based on end time, additional hours, additional guests & location.

## **Additional Charges**

15% service charge, sales tax and travel fee (if applicable).

These charges are on top of the food minimum order.

## **Permits/Insurance**

Client is responsible for all necessary permits (business license, special parking permits, special events permit, specialized county health permits). Private property venues do not need a permit in the state of Colorado.

Additional insurance beyond \$1 Million coverage per incident is available for purchase.

## **Cancellation Policy**

- 30 or more days prior to the event date, the full deposit will be refunded
- 15-29 days prior to the event half of the deposit will be refunded
- 7-14 days prior to the event, the full deposit will be retained by Still Smokin
- 7 days or less prior to the event, the full amount will be retained/owed to Still Smokin

## **Payments Accepted**

Cash/Personal/Company Check (10 business days prior) - \$35 fee for all bounced/returned checks.

Credit Cards: Visa, Mastercard, Discover and American Express

