



WEDDING

Congratulations on your nuptials! Our 100% plant based, seasonal menus are fully customisable depending on the service-style you would like to offer your wedding guests.

CATERING FEE
R350 PP

SUITABLE FOR < 300 PAX

A LA TRUCK MENU

Or

HARVEST TABLE

ADDITIONAL ADD-ONS:

RE-FUEL STATIONS

KIDS MEALS

LATE NIGHT MENU

ANTIPASTI

VENDOR MEALS

CHEESE PLATTERS

THE FINE PRINT

STANDARD VEGAN STREETFOOD TRUCK
NON-REFUNDABLE BOOKING FEE: R3500

THIS INCLUDES THREE HOURS MINIMUM OF
TRUCK SERVICE, STATION SET UP &
BREAKDOWN + ECO FRIENDLY
SERVICWARE.

+ ADD ADDITIONAL TIME @ R1000 PER HR

T&C's APPLY

Mail us on
weddings@veganstreetfood.co.za
to make an inquiry.

VEGAN
STREETFOOD
100% PLANT POWERED



a la trück

Bring the street food experience to your wedding with our a la trück menu! Guests order their food from the truck from our client customisable menu. This offers guests a more casual and laid-back service style.

harvest table

Can swap from a la truck menu [or] add as an additional for only + R100 PP
An optional large harvest table set up alongside the truck for guests to self-serve from.

SELECTION OF SLIDERS

KEBABS & SOSATIES

WRAPS & QUESADILLAS

SOUPS, CURRIES & STEWS

TACOS & BURRITOS

MEXI & BUDDHA BOWLS

GOURMET TOASTIES

FRESH SEASONAL SALADS

+ re-fuel stations

+ R100 PP

Multiple re-fuel stations
set up around the venue with a spread of snacks.

SELECTION OF DIPS & SPREADS

VEGAN CHEESES

CANAPES & COCKTAIL SNACKS

CRACKERS

PICKLED VEGGIES

ARTISAN BREADS

FRESH SEASONAL FRUIT

LOCAL HARVESTED OLIVES

+ late night menu

+ R100 PP

A selection of sliders, toasties and fries to combat those late night munchies and soak up the drinks!

+ carte blanche

KIDS MENU

R100 PP

ANTIPASTI

R50 PP

VENDOR MEALS

R150 PP

CHEESE PLATTERS

R100 PP

DIETARY RESTRICTIONS

+ R50 PP

WEDDING CAKE

VARIABLE



don't panic ~ it's all vegan!

a la truck menu

Bring the street food experience to your wedding with our a la truck menu! Guests order their food from the truck from our client customisable menu. This offers guests a more casual and laid-back service style.

starters & nibbles

- [1] TRIPLE FRIED PARMESAN AND ROSEMARY FRIES
- [2] MIXED ASIAN VEGETABLE SPRING ROLLS & SWEET CHILLI DIP
- [3] SEASONAL HONI COATED FRUIT KEBABS WITH A COCONUT AND MINT YOGURT DIP
- [4] ARANCINI BALLS WITH A MARINARA SAUCE + PARMESAN

salads & sides

PICK 3 MENU ITEMS

- [1] ARUGULA + WILD RICE + ROASTED HEIRLOOM BEETS + CHEVRE STYLE CHEESE
- [2] ASIAN NOODLE SALAD + SNAP PEAS + ALMOND + BABY CORNS + HONI SOY VINAIGRETTE
- [3] BRUSSEL SPROUTS + POMEGRANATE+ AVOCADO + PARMESAN + BALSAMIC VINAIGRETTE
- [4] SPINACH + WATERCRESS + MINT + NECTARINE + PEACH + FETUH + POPPY VINAIGRETTE
- [5] CREAMY GERMAN BABY POTATO SALAD + RED ONIONS + GHERKIN + FRESH CHIVES
- [6] PASTA + BLACK BEAN + RED ONION + CORN + TOMATO + PEPPERS + CHIPOTLE DRESSING

mains

PICK 3 MENU ITEMS

- [1] CRISPY SOUTHERN COUNTRY STYLE CHICK'UN BURGER + PARMESAN & ROSEMARY FRIES
- [2] WILD MUSHROOM, BLACK PEPPER AND TRUFFLE RISOTTO
- [3] SOUTH AFRICAN TRADITIONAL BOBOTIE + YELLOW RICE & PEACH CHUTNEY
- [4] CLASSIC LASAGNA + FRESH SIDE GREEN SALAD + SWEET POTATO DOLLAR ROUNDS
- [5] SEARED STEAKLETTE + SOY PLUM SAUCE + ROAST VEGETABLES + BAKED GARLIC POTATO
- [6] REFRIED BEAN + BLACK BEAN + RICE + AVO + CHIPOTLE LIME CHICK'UN TACOS
- [7] SUMMER SQUASH + CARAMELIZED ONION + FRESH RICOTTA STYLE CHEESE + QUINOA BOWL

desserts

- [1] PEPPERMINT CRISP TART
- [2] MALVA PUDDING + VANILLA ICE CREAM & BUTTERSCOTCH SAUCE
- [3] BISCOFF CHEESECAKE

CUSTOM MENU OPTIONS & THEMED / ETHNIC MENUS HAPPILY AVAILABLE UPON REQUEST.



carte blanche

We're able to offer a variety of additional food services to suit your wedding, including kids menus, vendor meals, special dietary restrictive menus, antipasti boards, cheese platters, and wedding cakes.

kids menu

[1] MACARONI & CHEESE

[2] MINI CHEESEBURGER & CHIPS

[3] NUGGETS & CHIPS + FRESH FRUIT

vendor meals

A more affordable delicious meal designed for your vendors. Photographers, DJ's & more.

dietary restrictions

We can cater for any allergies or other dietary requirements with suitable notice. We can either serve an individually plated special meal or you could choose to create your whole menu allergen friendly.

Everything is customisable to suit. Nut free, allium free and gluten free alternatives are available for almost everything we offer. + R50 pp.

antipasti

Optional add-on – served on the table before main meals R50 pp. A selection of house made dips, pickled vegetables, marinated olives and bread.

cheese platters

Optional add-on – served on the table before main meals R100 pp. A selection of vegan cheeses, crackers, bread and seasonal fruit.

wedding cake

Choice of flavour/s, with naked buttercream finish and fresh floral arrangement. Priced per person for the amount of servings.



THANK YOU!

Thank you for considering **Vegan Streetfood** for your special day!

Whether you're planning a relaxed outdoor wedding or something a little more formal, our menus aim to delight and inspire.

We update our menus regularly to stay abreast of the latest food trends, to innovate with new ingredients and techniques, and to fine tune presentation.

Make a selection from our carefully curated menus, or let us bring your custom concepts to life.

After all, *food is our love affair.*

See how our menus can work with your different events and themes.



Mail us on
catering@veganstreetfood.co.za
to make an inquiry.