



HOW IT WORKS



PLANNING YOUR EVENT –

- **TWISTED SMOKE FOOD TRUCK SERVES FROM MARCH 17TH – THE WEDNESDAY BEFORE THANKSGIVING.**
- All food is made to order. Twisted Smoke can make approximately 60-75 meals per hour, depending on the menu options.
- For budgeting purposes, plan on \$11+ per full meal. Add \$1 if drinks are being served.
- Twisted Smoke will arrive approximately 30-40 minutes before the event to set up.
- Our truck will need a level area, for parking and service, approximately the size of 2 parking spaces. We also require an 11-foot height clearance.
- We do not require a power source, we run off a generator. If you do not want a generator running during your event, you must provide an adequate power source. (120-volt power box, preferably on its own breaker)
- With approximately 30 minutes left in your event, we will let you know what your balance is. If there is money left to spend to meet your minimum, we would much rather you get more food.
- After the event, a final bill will be provided, and a receipt can be emailed after payment.
- We will need approximately 20-30 minutes for cleanup.

FEES –

- Our minimum truck fee is \$500 in sales for up to 2 hours of service.
- If your event is between Thanksgiving and St. Patrick's Day, we may be able to accommodate you, weather dependent, but our minimum sales requirement for 2 hours is \$600.
- Each additional hour requires \$200 minimum sales.
- Sales minimums do not include 8% sales tax or 3% credit card fee.
- A deposit of \$100 and any travel fee is required to secure your event date and time. Deposit also locks menu pricing
- There is a \$2 per mile travel fee if the event is over 30 miles from our kitchen.
 - Example: If an event is 40 miles away, there is an \$80 travel fee.
- The \$100 deposit is nonrefundable but does count towards the minimum sales requirement.
- Travel fees are refundable if we do not drive to the event.
- Balance due at the end of the event is total sales, or minimum fees, whichever is larger minus the \$100 deposit.
 - Example: A 3-hour event would require \$700 minimum sales; \$500 for the first 2 hours and an additional \$200 for the 3rd hour.
 - If sales are more than \$700 only tax would be added to the total.
 - If sales are less than \$700 a misc. fee would be added to bring the total to \$700 and then tax would be added.
- **NO PERSONAL CHECKS ARE ACCEPTED – BUSINESS CHECKS ARE ACCEPTED IF EVENT IS AT THE BUSINESS.**

MENU & PRICING –

- Our menu serves 6 items. Please choose a brisket option, a chicken option, and a sausage option. If no options are chosen, we will serve our standard menu at the time.
- Gluten free buns and hard corn taco shells are available on the truck for \$1 extra per order.
- All menu pricing is subject to change without prior notice.
- Menu pricing is locked once a deposit has been paid and the date is confirmed.
- Menu options come with a side – please select 1 side dish for your event. Kettle chips are always available.
- If paying the entire tab as host, please determine if drinks, cookies, and single tacos / small mac-n-cheese can be served and whether guests have a limit on what amount they can order.
- We will provide all necessary items for food consumption. (Condiments, cutlery, napkins, etc.)

CANCELLATIONS & REFUNDS -

- Twisted Smoke will always keep appointments whatever the weather forecast. We will show up on time and ready to serve guests. In weather emergencies, we will follow the instruction of civil authorities. In such cases, we will refund all deposits if no travel has happened.
- All refunds will be determined on an individual basis for unforeseen circumstances.