

GET A GOOD FOOD CART AT YOUR WEDDING!

"FOOD CARTS WERE THE BEST WEDDING DECISION I MADE. YOU GUYS WERE SO AWESOME. I GOT SO MANY COMPLIMENTS ABOUT YOUR CART FROM SERVICE, TO HOW GOOD / BIG THE WRAPS WERE. YOU RULE."

-LAUREN, MAY 2016 BRIDE

Why use a Good Food Cart for your wedding reception dinner? The Delicious Food! Also: The huge cost savings over traditional wedding catering, the many, customizable made-to-order options for all your guests, the option to choose your own wedding "Special", the convenience & ease, and to give your guests an experience they'll talk about long afterwards.

The process is simple! 1. Check our availability for your date! 2. Set up a complimentary no-obligation wraps/salads tasting meeting with us if you're unfamiliar with our offerings. 3. Book your wedding date with a \$350 deposit, which is applied toward your final balance. 4. We'll show up at your reception and unleash the Good Food! :)

FREQUENTLY ASKED QUESTIONS

WHAT DOES IT COST? — Our average menu price is about \$8.40/person. We have a \$750 food cart sales minimum to attend private parties. Your \$350 deposit applies towards this minimum. This dollar amount feeds about 90 guests. Your final balance (due upon completion of service) is for what your guests actually ordered. **\$750 SALES MINIMUM**

HOW FAR DO YOU TRAVEL? / WHAT IS THE TRIP CHARGE? — We'll travel up to about 70 miles from Madison, WI with a food cart. The trip charge is \$2/mile from 4674 Cottage Grove Rd. Example: Venue is 10 miles away, trip charge is \$40 for the round trip distance. **\$2/MILE**

HOW LONG DOES IT TAKE TO SERVE DINNER? — Plan on 40-55 seconds per order. **VARIES**

CAN WE BOOK BOTH OF YOUR FOOD CARTS FOR OUR WEDDING? — Yes, we're happy to bring both of our food carts to your wedding to speed up the service. Please check our availability.

CAN YOU SERVE A DIFFERENT MENU FROM THE CARTS? — Not really. The space and equipment limit us to our 6 made-to-order wraps and salads per cart, and the option of hot soups or cold gazpacho. But we can offer 1 or 2 side dishes from the cart with the entrée. (Like potato salad and fruit salad) And we can create a Wrap / Salad SPECIAL just for you.

DO YOU NEED ELECTRICITY OR WATER FROM THE VENUE? — No, we will bring a quiet generator and our own water supply for hand washing. If you want us to arrive before your ceremony starts, plan on placing us at least 50-70 yards away from your guests so they don't hear us.

HOW FAR IN ADVANCE SHOULD I BOOK A FOOD CART? — The sooner the better! If you need to cancel for any reason, your deposit is 100% refundable up until 90 days beforehand.

HOW MANY CARTS SHOULD I BOOK? — For up to 80-90 guests, I'd recommend booking 1 cart. For 90-170 guests, I'd recommend booking 2 carts. For more than about 170 guests, consider booking a third cart or supplementing the 2 carts with a buffet.

HOW SHOULD WE DISMISS THE GUESTS TO EAT AT THE CART? — To avoid long lines at the cart(s) at dinnertime we'd recommend dismissing either table by table or a couple tables at a time. Alternatively, some couples blend the cocktail hour and dinner into one longer "fair" - opening up the bar, stationary appetizers, and the food cart(s) all at the same time.

CAN I TRY THE FOOD BEFORE I BOOK? — Absolutely! Please ask to set up a complimentary food cart menu tasting meeting with us before booking.

MY GUESTS HAVE FOOD ALLERGIES AND DIETARY RESTRICTIONS - WHAT WILL THEY EAT? — Our wrap & salad menu is perfect for omnivores, vegetarians, vegans, gluten free, dairy free, and other food restrictions. Custom orders are welcomed and expected. We do bring peanuts and tree nuts in the cart so talk to us about any severe nut allergies and we can probably work something out.

WHAT IF IT RAINS? — We can operate rain or shine. We have an awning for guests to stand under. Plan on placing our cart near covered shelter in case it does rain. Consider stocking up on inexpensive umbrellas for guests to use on your wedding day. (If it doesn't rain, take them back!)

DO YOU SERVE COCKTAIL HOUR APPETIZERS FROM THE CART TOO? — We recommend serving the cocktail hour appetizers outside of the cart, either stationary or passed, so that your guests don't have to line up for them. Please check out our hors d' oeuvres menu - we'd be happy to bring any of those options! Couples usually choose 1 to 4 hors d' oeuvres to serve during the cocktail hour.



WHAT KIND OF DISHES DO YOU SERVE THE MEALS ON? — Disposables come included in menu prices: dinner napkins, heavy duty black plastic forks, and your choice of foil-wrapped wraps & plastic salad bowls, or Chinet paper plates. Alternatively, for a more elegant presentation real China & Glass dish rentals are available for rent and we can serve orders on China dishes right out of the cart window. Bussing is included.

» Mismatched China Dinner Plates \$0.65/ea; Wine Glasses or Water Goblets \$0.65/ea; Real sets of Flatware (Fork & Knife) \$0.65/ea

WHAT ABOUT COFFEE AND WATER? — We can help you with that! And Lemonade, Iced Tea, Cold Brew, Sodas, Etc. Many service options are available, please inquire.

CAN I BRING MY OWN DRINKS/APPETIZERS/DESSERT? — Of course! It's your wedding day and you're in charge. :) We say bring in whatever you want! We're here to help with whatever you need. Just be sure to check with your venue about bringing in/serving your own alcohol. (We can bartend too.)

LATE NIGHT SNACK OPTIONS

 We can bring any hors d' oeuvres you'd like for your late night snack and set them up at the time of your choice. In addition to what's on our hors d' oeuvres menu (like hot meatballs and bacon-wrapped chicken skewers!), we can bring one of these two very popular options! 

HAND-BATTERED DEEP FRIED CHEESE CURDS — Great Late Night Snack option for Wisconsin Weddings! Fried outdoors on site and we'll bring all the equipment. Minimum 50 servings. Gluten free available. Includes a side of Ranch dressing \$5.50

**EMAIL [INFO@GOODFOODMADISON.COM](mailto:info@goodfoodmadison.com) OR CALL
(608) 217-5227 TO CHECK OUR AVAILABILITY TODAY!**
