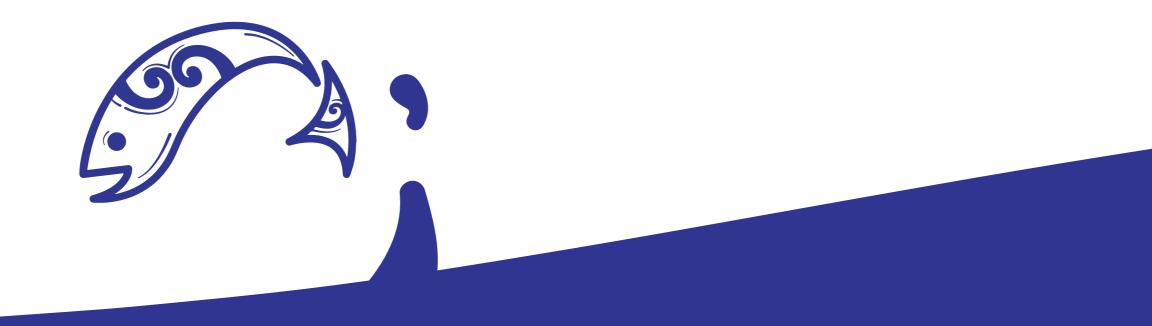


"We hired the waka for our staff function and we were absolutely blown away. The staff were friendly and helpful and our food was delicious, not to mention, they served us all super quick and the presentation was beautiful. Can't wait to have the Fush waka back again."

- Stacey





So how does it work?

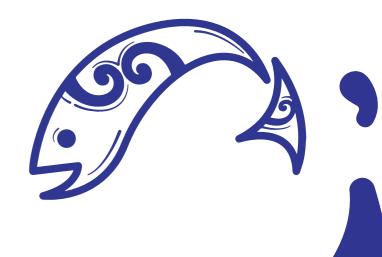
STEP 1:

Choose EITHER our Classic Menu option or our Burger Menu option, we can't do both, sorry. In some cases, we can make small adjustments to our menu however, this will need to be discussed with us.

STEP 2: Let us know if you'd like to add on drinks or doughnuts.

STEP 3: Confirm location, guest numbers, timings and costs.

STEP 4: Read T&Cs, pay deposit and start getting excited.



OUR MENUS:

CLASSIC - \$18pp

• FISH

75g crumbed deep sea cod, hand cut coleslaw, shoestring fries and homemade chunky tartare sauce.

• CHICKEN

Fried chicken pieces, hand cut coleslaw, shoestring fries and chilli maple sauce.

• <u>VEGE</u>

Popcorn cauliflower, hand cut coleslaw, shoestring fries and chilli maple sauce. (Vegan, GF)



BURGERS - \$23pp

• FISH

Fish burger with aioli, lettuce, tomato, pickle and tartare sauce with chips

• CHICKEN

Fried chicken burger with aioli, lettuce, , pickle, cheese, relish and sweet chilli maple sauce with chips

• <u>VEGE</u>

Kūmara rosti burger with aioli, lettuce, tomato, pickle, relish and sweet chilli maple sauce with chips

THE WORKS: \$38pp

Entree

2x sliders per person filled with coleslaw, pickle and a selection of crumbed fish, fried chicken and kūmara rosti

Main

Your choice of either the Classic menu or Burger menu (the burger menu may incur an additional fee)

Dessert

Loaded doughnuts dusted with cinnamon sugar. Flavours include:

- raspberry & white chocolate
- passionfruit & lemon curd
- snickers

"Could not recommend the Fush Waka enough for a wedding if you are looking for something delicious, casual, fast and cost effective. Our guests loved the food and it came out hot and fast! The meals were also a great size - no one went hungry. The team working were also amazing - happy, helpful and friendly."

- Yvette

"Loved the Waka (food truck) at the cricket in Hagley Park during the 22/23 summer. Best food option there. Delicious, hearty portions efficient and friendly service. Our group enjoy both fish and chicken with chips options. Will look out for at future events."

- Kakb R

SOMETHING A LITTLE EXTRA TO ADD ON:

Coca-Cola range \$5 each

A selection of classic Coca-Cola beverages of your choice.

Fancy doughnuts \$7 each

A cinnamon sugar dusted doughnut topped with your choice of:

- Chocolate, caramel and toasted peanuts (Snickers)
- Lemon curd & passionfruit
- Raspberry & white chocolate





"We would just like to thank you and the girls who worked

at Harry's 21st last Friday night. It was just fantastic, well organised and it was just perfect. The girls working the truck were most obliging and very friendly. Thank you so much it definitely made my night not having to be stuck in the kitchen, so thank you so much."

- Robyn & Dougal





"We used the waka for our wedding last weekend. They travelled all the way from Christchurch to Queenstown to serve us. We had the most amazing day and we can't speak highly enough of the staff and food. The truck was a great backdrop for photos too"

- Kahu & Lindsay





Frequently Asked Questions

Do you need power?

The short answer is no. We are self sufficient and run all cooking equipment on gas, although if there is access to power, we will generally use it to keep the lights on and chiller going.

What other sort of events do you do?

We have been all over the country with our food truck. We go to every Black Caps and Crusaders game in Canterbury, as well as festivals such as Electric Ave and Rhythm & Alps, concerts, weddings, private events and more.

Do you provide cutlery, plates, napkins?

Yes, we provide all of that. Our meals are served in a biodegradable tray with a cool piece of branded greaseproof paper, biodegradable fork and napkin.

Is there a charge to hire?

We don't charge a fee to hire but we do enforce a minimum spend of \$1000. With our classic menu that is approximately 55 meals. If we don't meet that spend, we will require any outstanding balance to be paid before we leave and generally that cost will fall to the organiser.

Do you do vegetarian/gluten free meals?

Our popcorn cauliflower meal is gluten free, dairy free and vegan as well our as chips. If you have serious allergies and you want to make us aware of them, just let us know when you book in and we will let you know what we can do to accomodate.

Is there a minimum spend?

We have a minimum spend of \$1000 for all events. This gives you a window of 3 hours serving time (excluding pack in and out times). For every additional hour, the minimum spend increases by \$250.

Do you require a deposit? We require a \$1000 deposit to secure your booking.

Would you travel out of Christchurch for an event?

Absolutely. This may incur a travel cost but if you have an event elsewhere, let us know and we can try to work with you.





"Oh my gosh, where do I start? We had the waka at our wedding in January and we're now in May and I still have people telling me how much they loved it. We took a risk to do something untraditional and it certainly paid off. It was a third of the cost of other local caterers too. No one left hungry and we didn't have to worry about anything, as the staff working just dealt with everything that came their way and made our day one to remember."

- Mikayla & Lauren





TERMS & CONDITIONS

Operational Hours

The Fush waka are available for hire Monday to Sunday, excluding Christmas Day. We normally require between 45 minutes to 1 hour to arrive, park and get everything turned on. If you require earlier or later pack in and out times this will need to be arranged with us.

Pack in / Set up

We kindly ask that you arrange a spot for us to park up the vehicle when we arrive. Our truck is 7m long, 3.5m high and 3 metres wide. Our silver trailer is also 7m long, 2.5m wide and 2.5m high and is usually attached to an SUV. Please take these measurements into account when finding a suitable place for us to park.

Catering and Beverage

We will settle on a menu at least 1 month before the event commences as well as a rough estimate on numbers so we can bring the correct amount of food.

Tentative Bookings

Tentative bookings can be pencilled into the calendar and will be held for 1 month, unless the date is queried by another prospective client. In this case you will have 48 hours to confirm your booking including the payment of your deposit.

Cancellations

If the client cancels their function or event within 24 hours, your booking deposit is non-refundable. In the instance an event is postponed the event deposit will be transferable to the new date selected within 18 months of the booking.

Payments

On confirmation of your event, your Event Manager will send through deposit invoice. Payment must be received in order to confirm your booking. A deposit of \$1000 is required to secure your event booking. If your event takes place on a public holiday, there may be a surcharge to cover our necessary costs.

Minimum spend

We have a minimum spend of \$1000 for all events. This gives you a window of 3 hours serving time (excluding pack in and out times). For every additional hour, the minimum spend increases by \$250.

WE WOULD LOVE TO TAKE CARE OF YOU AND BE A PART OF YOUR EVENT.

WE BOOK UP QUICKY AND SPACES ARE LIMITED. TO LOCK US IN, GET IN TOUCH TODAY.

