

The Ultimate Food Truck Wedding Checklist: 10 Things to Tick Off Before the Big Day



Picture this: fairy lights twinkling overhead, your favourite people gathered on a gorgeous summer evening, and the tantalizing aroma of freshly grilled gourmet burgers wafting through the air. No stuffy sit-down dinner. No queueing for lukewarm chicken. Just pure, delicious, unforgettable vibes.

Food trucks at weddings? Absolutely genius. They're relaxed, they're fun, and they give your guests something to actually *talk* about (besides your stunning outfit, obviously). But here's the thing: booking a food truck isn't quite the same as booking a traditional caterer. There are a few curveballs you'll want to dodge before the big day.

That's where this checklist comes in. Grab a cuppa, get comfy, and let's make sure your food truck wedding goes off without a hitch. Tick these ten boxes, and you'll be golden.

1. Dimensions & Access: Will It Actually Fit?

First things first: let's talk logistics. That gorgeous vintage food truck you've fallen in love with? It needs to *physically get* to your venue. Sounds obvious, right? You'd be surprised how many couples forget to measure the gate.

Before you book, find out:

- What are the truck's exact dimensions (length, width, height)?
- Is the access road wide enough?
- Are there any low-hanging branches, archways, or narrow gates?
- Is the ground level and stable enough for the truck to park safely?

Pro tip: Ask your food truck company to do a site visit. A quick recce can save you from a very awkward phone call on the morning of your wedding.



2. Power & Water: Plug-In or Generator?

Food trucks are self-contained kitchens on wheels, but they're not magic. Most need some form of power, and many require access to water.

Get clear answers on:

- Does the truck run on a generator, or does it need to plug into mains power?
- If it's a generator, how noisy is it? (You don't want it drowning out your first dance!)
- Will the truck need a water supply, or does it carry its own tank?
- What's the backup plan if there's a power issue?

Some venues have strict noise restrictions, so if your truck uses a generator, double-check this won't cause problems. Nobody wants a noise complaint crashing the party.

3. Serving Speed: How Many Burgers Per Hour?

Here's where things get real. A food truck isn't a conveyor belt: it's a compact kitchen with limited space. That means serving 150 hungry guests takes careful planning.

Questions to ask:

- How many portions can the truck serve per hour?
- How long will it take to feed all your guests?
- Can you stagger service (e.g., table by table) to avoid long queues?
- Would you recommend having guests pre-select their meals on the RSVP?

As a general rule, one food truck can comfortably serve around 75-100 guests. If you've got a bigger crowd, you might want to consider adding a second truck or a dessert cart to spread the load.

4. Dietary Requirements: GF, Vegan, and Everything In Between

Your cousin's gluten-free. Your best mate's vegan. Your nan refuses to eat anything spicy. Sound familiar?

A good food truck operator will be well-versed in handling dietary requirements, but you need to give them a heads-up.

Make sure you:

- Collect dietary info from guests on your RSVPs
- Share the full list with your food truck provider well in advance
- Ask what allergen-friendly options are available
- Confirm how cross-contamination is prevented in a compact kitchen

The goal? Everyone eats well, nobody feels left out, and you avoid any mid-reception emergencies.



5. Trash & Waste: Who Clears Up the Boxes?

Let's be honest: nobody wants to think about rubbish on their wedding day. But someone has to deal with those paper trays, napkins, and sauce-smeared plates.

Clarify with your vendor:

- Does the food truck team handle their own waste and packaging?
- Will they provide bins for guests?
- Is there a separate arrangement needed for general event rubbish?
- Do they use eco-friendly, compostable packaging?

Some trucks are brilliant at keeping their area spotless. Others will need you to arrange a separate clean-up crew. Know what you're getting before the confetti settles.

6. Licensing & Insurance: Hygiene Ratings & PLI

This one's not glamorous, but it's *essential*. You're serving food to your nearest and dearest: you need to know it's being done safely and legally.

Tick these off:

- Does the food truck have a valid food hygiene certificate? (Look for a rating of 4 or 5.)
- Do they hold Public Liability Insurance (PLI)?
- Are they registered with their local authority?
- Can they provide copies of all relevant documentation?

Reputable operators will happily share this info. If someone's cagey about paperwork, that's a red flag the size of a burger bun.

7. Lighting & Aesthetics: Does It Look Good at Night?

Your food truck isn't just serving dinner: it's part of the décor. A beautifully styled truck can become a focal point, a photo backdrop, and a conversation starter all in one.

Think about:

- Does the truck have its own lighting, or will you need to arrange extra?
- Can it be decorated to match your wedding theme?
- How does it look after dark? (Fairy lights are *always* a good idea.)
- Is there signage or branding that might clash with your aesthetic?

If you're going for rustic elegance, a neon-lit taco truck might not be the vibe. But a vintage fire engine serving gourmet burgers under twinkling lights? Now *that's* a statement.



8. Weather Plan: What If It Pours?

British weather. Need we say more?

Even if you're planning a glorious summer wedding, you need a Plan B. And C. Possibly D.

Discuss with your vendor:

- Can the truck operate in the rain?
- Is there space for a gazebo or canopy for queuing guests?
- What happens if extreme weather makes it unsafe to operate?
- Can service be moved indoors if absolutely necessary?

A good food truck team will have dealt with everything from scorching heatwaves to sideways rain. They'll have ideas: just make sure you've had the conversation.

9. Minimum Spends & Deposits: Know the Numbers

Let's talk money, honey. Food trucks often work on a minimum spend basis rather than a per-head price, so it's important to understand exactly what you're committing to.

Get clarity on:

- What's the minimum spend, and what does it include?
- How much is the deposit, and when is it due?
- What's the cancellation policy?
- Are there any additional costs (travel, setup, overtime)?

No surprises on the invoice = a much happier honeymoon fund.

10. Staffing: Are There Enough Hands on Deck?

A one-person operation might work for a small gathering, but for a full-blown wedding? You'll want a proper crew.

Find out:

- How many staff will be working on the day?
- Who's responsible for setup and breakdown?
- Is there a dedicated point of contact for the day?
- What do the staff wear? (Branded uniforms can look super slick.)

Enough hands on deck means faster service, smoother operations, and less stress for everyone: especially you.



Ready to Roll?

And there you have it: ten essential things to tick off before booking a food truck for your wedding. It might seem like a lot, but trust us: a little planning now means a *lot* less panic later.

Food truck weddings are fun, memorable, and ridiculously delicious. With the right preparation, yours will be the talk of the town (and the family WhatsApp group) for years to come.

Hungry for more inspiration? Check out our full range of [funky food trucks](#) and start dreaming up your perfect menu. From vintage fire engines to retro coffee carts, we've got wheels that'll make your big day unforgettable.

Now go forth and plan that epic wedding feast. You've got this.