




FOOD TRUCK



FOOD TRUCK

includes bio-degradable packaging and servingware with eating utensils that require them
please respect the originality—menu changes & alterations are not available, enquiries available for bespoke catering
full menu or limited menu may be run at our discretion, depending on the event size
v-vegan, *veg*-vegetarian, *gf*-gluten free, *df*-dairy free, *opt*-optional please advise, **we do not cater for nut free allergies**
menu selections and final numbers must be confirmed and paid a minimum of 14 calendar days prior to event
menu selections are subject to availability and substitutions may be used without notice
please notify us of any dietary requirements when confirming menu selections, prices may vary for optional items
 denotes Indigenous Australian products sourced from remote Aboriginal Communities





Wilka Thalta is a mobile commercial kitchen operation built up of Food Trucks & on-site Canteens servicing the Construction Industry & Public/Private Events sectors predominantly. Being full commercial kitchens that operate on or off-grid allows us to operate virtually anywhere for commercial use, as well as attend public events, shows, festivals & markets.

We pride ourselves on our customers experiences being exceptional as a whole, focusing on the quality, service & cleanliness of our facilities, products & staff. Our great versatility in food offerings means we'll always have something for everyone as opposed to many on the market who focus on one particular style of food service or cuisine.

Our fully trained, professional Hospitality staff are all accredited with the required training to fulfil their roles beyond customers expectations, delivering a truly remarkable experience each and every time.

0408 984 695

wilkathalta@plateevents.com.au

www.plateevents.com.au/wilka-thalta





Wilka
THALTA

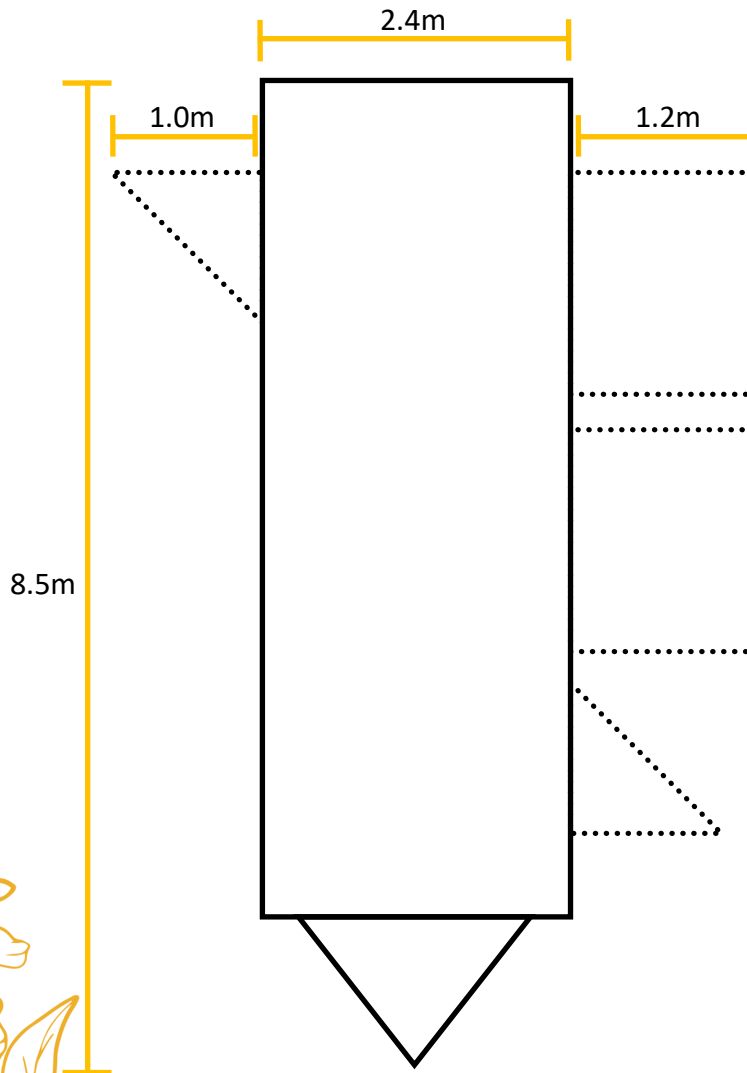
0408 984 695
admin@plateevents.com.au
www.plateevents.com.au
facebook.com/PlateEvents
@Plate_Events



Wilka THALTA FOOD TRUCK



Plate Events & Catering Pty Ltd
ABN 52 645 413 243



SPECIFICATIONS:

Length = 8.5m
Width = 2.4m
Open Width = 4.8m
Height = 3.1m
Weight = 3.0 T

TOW VEHICLES:

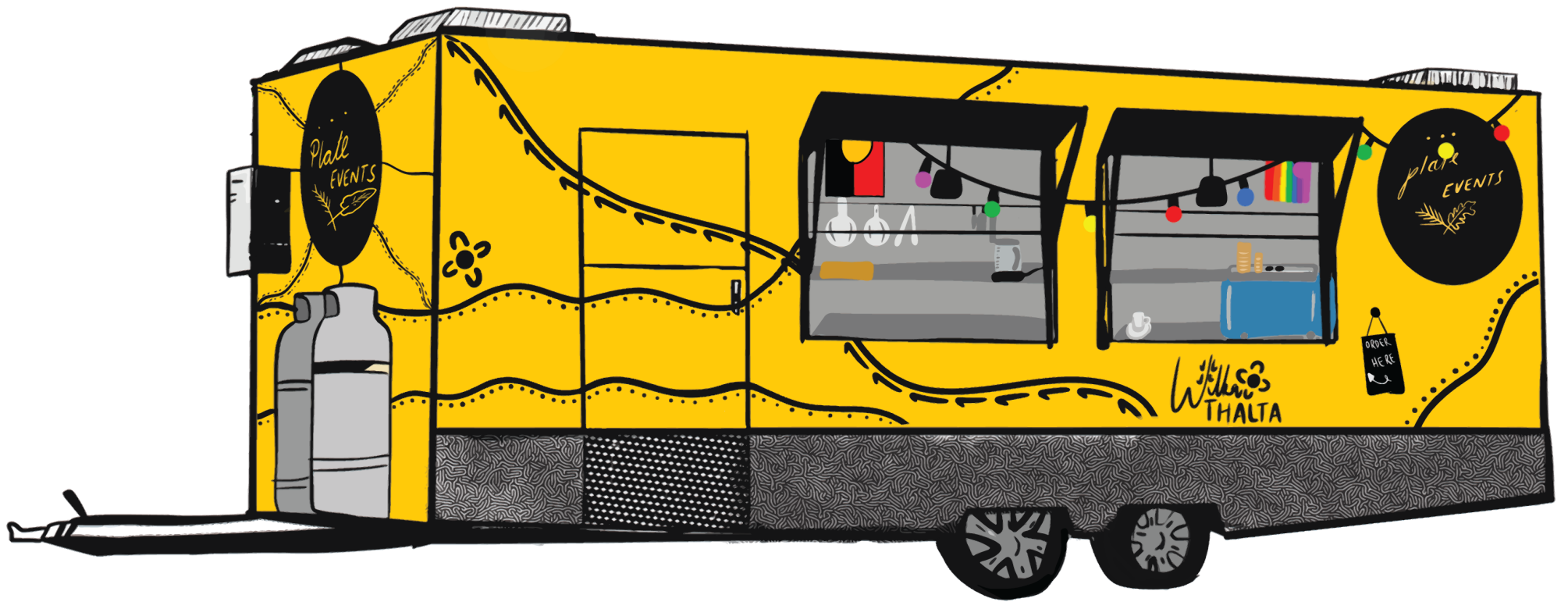
Range Rover Vogue
Length = 5.0m
Weight = 2.7 T
Chevrolet Silverado
Length = 6.0m
Weight = 2.6 T

Tow Vehicle used depends on location, terrain & weather
TOW VEHICLES REMAIN CONNECTED AT ALL TIMES, UNLESS PRIOR ARRANGEMENTS HAVE BEEN MADE

UTILITY SUPPLY:

Electricity
x3 15amp Power Outlets on individual circuit breakers within 15m access
Fresh Water
x1 outdoor tap within 20m access
Grey Water
x1 sewer drain within 10m access
LPG Gas
x2 90kg Tanks fitted (Gas included)

Wilka Thalta means
Hungry Kangaroo, our totem,
in Paakantyi language.



BOOKING

There are a number of ways to book *Wilka Thalta*, each covered by the following categories:

PRIVATE EVENTS:

***Wilka Thalta* Food Truck Set Menu**

Private Function Bookings (Street Food Style)
Client/Guests pre-order a set menu
Service Fee payable

PUBLIC EVENTS:

***Wilka Thalta* Food Truck Menu**

Events that we are invited/requested to attend
Attendees order from the *Wilka Thalta* Food Truck menu
Service Fee Payable

PRIVATE EVENTS:

***Plate Events & Catering* Menus**

Private Function Bookings (Gourmet Catering)
Client ordering from the *Plate Events & Catering* menus
Service Fee payable

PUBLIC TENDER EVENTS:

***Wilka Thalta* Food Truck Menu**

Events that we tender proposals to attend
Attendees order from the *Wilka Thalta* Food Truck menu



FEE SCHEDULE

The service fee for *Wilka Thalta* is dependent upon the category of booking your event falls under:

PRIVATE EVENTS: *Wilka Thalta* Food Truck Set Menu (Street Food Style)

Service Fee = Delivery Fee based on distance & grid services + Set Menu Package

Delivery Fee:

Radius from Penrith

On-Grid Utilities / Electricity, Fresh Water & Grey Water access supplied by client per required specs

Off-Grid Utilities / Generator, Tank Water & Waste Tanks on board

includes LPG gas, travel time, fuel, tolls, kilometres, vehicle usage & return trip

upto 35km / 40-100km / 150km +

\$650.00+ / \$950.00+ / P.O.A

\$950.00+ / \$1,250.00+ / P.O.A

PRIVATE EVENTS: *Plate Events & Catering Menus* (Gourmet Catering/Mobile Kitchen)

Service Fee = Delivery Fee based on distance & grid services + Menu Package

This option is suitable for events whereby a kitchen is not readily available or where off-grid services are required as we are able to deliver our Mobile Commercial Kitchen to your event to make it possible!

It does not necessarily mean that you have to have the food served from the Truck or guests come and order from us — we cater many large scale Weddings, high-end events and the likes of with our fully capable kitchen and team.



FEE SCHEDULE

The service fee for *Wilka Thalta* is dependent upon the category of booking your event falls under:

PUBLIC EVENTS: *Wilka Thalta* Food Truck Menu

Service Fee = Projected Number of Attendees @ 12.5% Purchase Rate x \$20pp Average Check ÷ 33% Food Cost

The Service Fee ensures an honest projection & representation is supplied to us so we can cater to the events needs without excessive food waste & labour whilst also making sure the right balance is found so we do not run out of product or have long wait times for your attendees, by using our equations for supply.

The Service Fee is **refundable** to the client when our minimum sales target has been met as it is not a profit making exercise for us. It is a failsafe so that we are not drastically over quoted on the projected attendees which results in excess stock being purchased/prepared and high labour charges with staff added to meet higher volumes.

Client may opt to subsidise the cost of food items by way of purchasing a set number of serves for a set number of attendees (ie the first 500 serves at a specific \$ value) or offering an additional agreed fee to allow attendees guaranteed access to the Private Event Menu Pricing Tier (such as for community events).

PUBLIC TENDER EVENTS: *Wilka Thalta* Food Truck Menu

Service Fee = P.O.A

This option is exclusively available for Public Events that we tender proposals or are contracted to attend



SET MENUS

Wilka Thalta Food Truck – Private Events

Choose from one of the following Set Menu cuisines to have served at your event

INDIGI-BREKKIE

double bacon, fried egg, cheese & wattleseed bbq sauce on a brioche bun 🚗

ham, cheese, tomato & bush tomato relish sourdough toastie 🚗

lilli pilli greek yoghurt w/ *the unexpected guest* granüesli & mixed berries 🚗

ADD-ONS

vegie wrap w/ scrambled egg, haloumi & saltbush kaleslaw 🚗

hash browns

small coffee or tea selection

gluten free bun or wrap (x6 serves MOQ)

INIDIGI-BURGERS & BITES

beef, cheese & bacon burger / 200g ground beef patty, smoked bacon, american cheddar, bush tomato relish, mustard, pickle & crispy onions 🚗

croc-tropo burger / lemon myrtle peri peri crocodile tail patty, mesclun, tomato, cheddar cheese, grilled pineapple & aioli 🚗

loaded chips / cheese queso, crispy bacon, eucalyptus bbq sauce & sriracha 🚗

ADD-ONS

vegan lentil / mixed leaf, tomato, avocado & saltbush aioli 🚗

chips w/ outback bush seasoning (Loaded Chips will have Pulled Beef Brisket added) 🚗

can of soft drink selection

gluten free bun



INDIGI-PIZZA & PASTA

6" cacio e pepe pizza w/ tomato, parmesan, kangaroo salami, mozzarella & basil 🍷
penne puttanesca red sauce pasta w/ warragal greens pesto 🍷
fettuccine wild mushroom alfredo white sauce pasta 🍷

ADD-ONS

vegie salad of rocket, pear, parmesan & pine nut salad w/ white balsamic dressing
cheesy garlic loaf
can of soft drink selection
gluten free bun

INDIGI-BAKERY SNACKS

emu, saltbush & semi dried tomato & pie 🍷
wallaby korma curry pie 🍷
kangaroo sausage roll w/ bush tomato relish 🍷
vegie pumpkin lemon myrtle pastie w/ rivermint raita 🍷

INDIGI-STREET MEALS

fish n' chips / served w/ lemon wedge & lemon myrtle tartare sauce 🍷
curried chicken / traditional curried chicken – just the way Mum makes it, cause Mum makes it! w/ steamed rice 🍷
braised roo bourguignon / overnight braised kangaroo stew of carrots, onion, mushrooms & red wine w/ steamed rice 🍷

ADD-ONS

vegan eggplant curry / loaded with veg & flavour w/ steamed rice
johnny cakes 🍷
native craft sodas & iced tea selection 🍷

INDIGI-SWEETS

finger lime curd & meringue pie 🍷
wattleseed & nutella brownie 🍷
biscoff & saltbush cheesecake 🍷
lemon myrtle & bush honey muffin 🍷
gluten free extra

v. 2025 e. admin@plateevents.com.au m. 0408 984 695



MENU

Wilka Thalta Food Truck – Public Events

Full Menu or Limited Menu may be run, depending on the event size

BREAKFAST

served til 11am

bacon, fried egg, cheese, rocket & bush tomato relish on a brioche bun 🚚

pulled beef, fried egg, kaleslaw & wattleseed bbq sauce on a brioche bun 🚚

ham, cheese, tomato & bush tomato relish sourdough toastie 🚚

hash brown

bircher muesli pot apple, blackcurrant, greek yoghurt, mixed nuts, pepitas & berries w/ *the unexpected guest* granüesli 🚚

lilli pilli greek yoghurt w/ *the unexpected guest* granüesli & mixed berries 🚚

gluten free bun or bread

LUNCH

served from 11am—all burgers served with seasoned chips

fish n' chips / served w/ lemon wedge & lemon myrtle tartare sauce 🚚

beef, cheese & bacon / 200g ground beef patty, smoked bacon, american cheddar, bush tomato relish, mustard, pickle & crispy onions 🚚

croc-tropo / lemon myrtle peri peri crocodile tail fillet, mesclun, tomato, cheddar cheese, grilled pineapple & aioli 🚚

sweet snitty / chicken schnitzel, mixed leaf, tomato, avocado & kakadu plum sweet chilli mayo 🚚

8hr beef brisket / slow cooked pulled beef, saltbush kaleslaw, crispy onions & wattleseed bbq sauce 🚚

vegan lentil / mixed leaf, tomato, avocado & aioli

chips w/ outback bush seasoning & sauce 🚚

loaded chips / cheese, bacon, honey bbq sauce & sriracha

curried chicken / traditional curried chicken – just the way Mum makes it, cause Mum makes it! w/ steamed rice 🚚

braised roo bourguignon / overnight braised kangaroo stew of carrots, onion, mushrooms & red wine w/ steamed rice 🚚



SNACKS

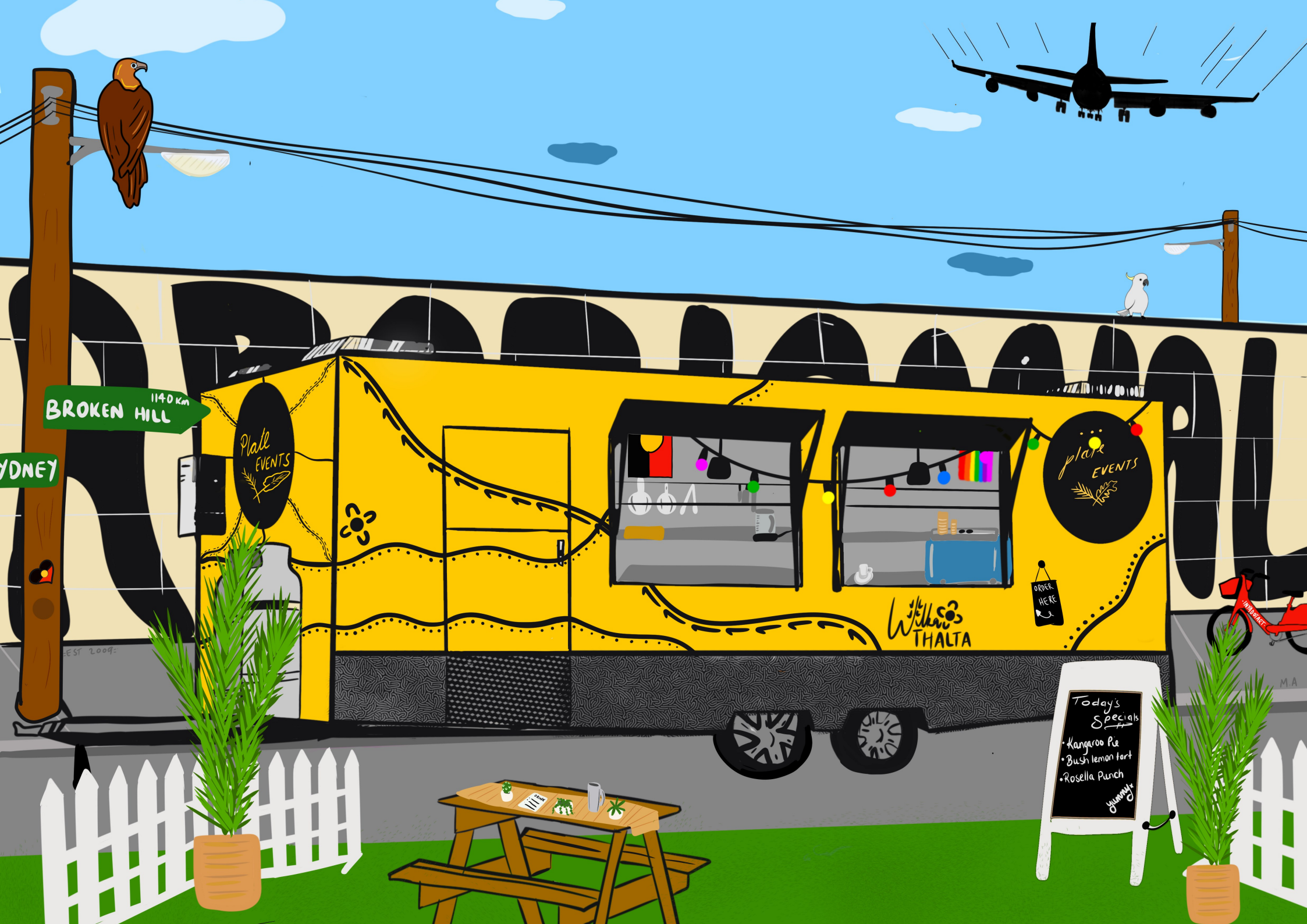
- vegetable spring rolls (3) w/ kakadu plum sweet chilli dipping sauce **vegan** 🇺🇸
- cheeseburger spring rolls (3) w/ special burger sauce
- peking duck spring rolls (3) w/ quandong hoisin sauce 🇺🇸
- native basil & tomato arancini (3) w/ sea parsley aioli dipping sauce **vegetarian** 🇺🇸
- cheese croquettes (3) w/ bush tomato relish **vegetarian** 🇺🇸
- emu, saltbush & semi dried tomato & pie 🇺🇸
- wallaby korma curry pie 🇺🇸
- kangaroo sausage roll w/ bush tomato relish 🇺🇸
- pumpkin lemon myrtle pastie w/ rivermint raita **vegetarian** 🇺🇸

SWEETS

- finger lime curd & meringue pie **gluten free available - \$1.00 extra** 🇺🇸
- apple & cinnamon myrtle crumble tart **gluten free available - \$1.00 extra** 🇺🇸
- wattleseed & nutella brownie 🇺🇸
- biscoff & saltbush cheesecake 🇺🇸
- lemon myrtle & bush honey muffin 🇺🇸

DRINKS

- rosella, raspberry & riberry iced tea 🇺🇸
- lemon myrtle & passionfruit craft soda 🇺🇸
- yaru water still or sparkling 🇺🇸
- coca-cola / coke no sugar / sprite / fanta*
- Etch native sparkling waters / Tombucha kombucha / Juicy Isle fresh juices*
- waddi specialty coffee* 🇺🇸
 - cappuccino / flat white / latte / long black
 - short black / piccolo
 - hot chocolate / chai latte
 - iced latte (syrups + cream)
 - iced long black
 - cold brew iced coffee w/ wattleseed & cream
 - syrup / soy milk / almond milk / oat milk / extra shot



BROKEN HILL 1140 km

SYDNEY

place EVENTS

place EVENTS

Wilbari THALTA

ORDER HERE

Today's Specials
• Kangaroo Pie
• Bush lemon tart
• Rosella Punch
yummm

EST 2009

M.A

INSURANCES



CERTIFICATE OF CURRENCY
POLICY NO: RP198052 - DATE: 11TH APR, 2024
PAGE: 1 OF 1

CERTIFICATE OF CURRENCY TO WHOM IT MAY CONCERN

We, the undersigned Insurance Underwriting Agency, hereby certify that the following described insurance is in force at this date.

NAME OF INSURED: MATTHEW ATKINS
T/As Plate Events & Catering; PLATE EVENTS & CATERING PTY LTD

INTERESTED PARTIES: Marjen Pty Ltd - as landlord, for their respective rights and interests

TYPE OF INSURANCE: Public and Products Liability

POLICY NO: RP198052

PERIOD: From: 06/04/2024
To: 06/04/2025 (at 4.00pm local time)

TERRITORIAL LIMITS: Commonwealth of Australia

DESCRIPTION OF RISK: Event Organisers (5) Function Caterers / Sandwich Delivery (95)
Event Planning, Catering, Styling & Design including Floral Arrangements,
Stationery, Party & Prop Hire, Custom Cakes, Dessert Bars, Lolly Buffets, Kiosk
Servicing (custom built trailer and shipping container with commercial kitchen).

INSURERS: Certain Underwriters at Lloyd's

LIMIT OF INDEMNITY: Public and Products Liability - \$20,000,000

This document is furnished to you as a matter of information only. The issuance of this document does not make the person or organisation to whom it has been issued an additional Insured, nor does it modify in any manner the contract of insurance between the Insured and Underwriters. Any amendment, change or extension of such contract can only be effected by specific endorsement attached thereto.

Should the above mentioned contract of insurance be cancelled, assigned or changed during the above Policy period in such manner as to affect this document, no obligation to inform the holder of this document is accepted by the undersigned.

This Certificate of Currency is issued on the basis that it can be legally cancelled at any time for non payment of premium. Any inquiries on this issue must be directed to the Insured or the Broker.

Yours faithfully

Jan Whittle

For and on behalf of High Street Underwriting Agency Pty Limited acting as Coverholder for Lloyd's

1800 096 829
info@hsua.com.au
hsua.com.au

A.C.N 096 939 169 AFS License 244370
PO BOX 7174, Brendale, QLD, 4500
1/3 Hinkler Court, Brendale

icare Workers Insurance

Certificate
of currency

004354 - 2699 EMAIL:
Matthew Atkins
PLATE EVENTS & CATERING PTY LTD
63 Pelsart Ave
PENRITH NSW 2750

Issue date:
26/05/2024

Statement of coverage

The following policy of insurance covers the full amount of the employer's liability under the *Workers Compensation Act 1987 (NSW)*.

Employer name:	Policy number:	Valid:
PLATE EVENTS & CATERING PTY LTD	211779601	30/06/2024 - 30/06/2025
Business name:	ABN:	ACN:
PLATE EVENTS & CATERING Claims Service Provider : Gallagher Bassett	52 645 413 243	645 413 243

Industry classification number (WIC) ²	Number of workers ³	Wages/units ⁴
573000 Cafes and Restaurants	5	\$30,921.43

- Coverage starts from the time the policy was inception by the Employer or their Authorised Representative on the first day of cover
- The policy covers all workers employed by the entity named on this certificate while undertaking its primary business activity or any other activities ancillary to its primary business activity as required.
- Number of workers includes contractors/deemed workers.
- Total wages/units estimated for the current period.

Important information

Principals relying on this certificate should:

- ensure a statement under section 175B of the *Workers Compensation Act 1987 (NSW)* is attached
- ensure proper workers compensation insurance is in place
- compare the number of workers on site to the average number of workers estimated
- ensure that the wages are reasonable to cover the labour component of the work being performed
- confirm that the description of the industry/industries noted is appropriate

If the principal contractor has failed to obtain a statement or has accepted a statement where there was reason to believe it was false, they may become liable for any outstanding premium of the sub-contractor.

Did you know that an **excess, equivalent to the first week of compensable payments**, may be payable if notification of a claim is not provided to your insurer within five calendar days of when you became aware of the injury.

Yours faithfully

Peter Meighan
Underwriting Operations Manager
icare Workers Insurance

icare™ is the brand of Insurance & Care NSW and acts for the Workers Compensation Nominal Insurer ABN 83 564 379 108

1 of 1



BOOKING CONFIRMATION

Plate Events & Catering Pty Ltd, trading as Wilka Thalta, will deliver to the client the goods and services as detailed & accepted in the Event Proposal and the following terms and conditions apply which should be read carefully:

Payment Terms

Under \$5,000.00 Total

Full payment must be made at the time of booking to secure the goods & services as detailed in the Event Proposal. **A booking date is not secured until payment has been received.** An invoice will be generated for the booking with the due date being 7 days thereafter. If payment is not received, your booking will be forfeit. \$500.00 of this payment is considered a non-refundable deposit, should a cancellation or date change be made, covering associated costs. Payment must be received a minimum of fourteen (14) days prior to the event/order date or if the booking is made within this time-period, immediate payment is to be made via Credit Card when the invoice has been sent.

Over \$5,000.00 Total

A 25% of total amount as detailed in the Event Proposal is required at the time of booking as a down payment. An invoice will be generated for the booking with the due date being 7 days thereafter. This payment is considered a non-refundable deposit, should a cancellation or date change be made, covering associated costs. The remaining balance is due fourteen (14) days prior to the event/order date, after confirming final numbers.

Final guest numbers are required a minimum of fourteen (14) days prior to the event/order date, after which an updated invoice will be generated for the balance of monies owing.

The balance must be remitted to our bank account using the reference detailed in our invoice no less than fourteen (14) days prior to the event/order date. If not paid, your Credit Card details as completed in this form will be charged accordingly.

If payment for any event/order reaches seven (7) days overdue in our system (as per the invoices due date), then a 5% surcharge will be added to your existing overdue invoice. This 5% surcharge will continue to be charged every 7 days until payment has been made. If management approve a post-pay account, a 10% surcharge will be applicable to your invoice.

A Merchant Fee of 2.5% applies to Eftpos, Visa, Mastercard, Amex & PayPal payments.



Notice of Events, Catering & Orders

A minimum fourteen (14) days notice required for events & large scale catering. Late bookings may be possible upon contact and we will do all we can to accommodate. A surcharge of 20% will apply to all orders placed within the fourteen (14) day period to cover associated costs relating to rostering additional staff required as per the Award and for courier fees from our Suppliers for late ordering within the period as many of our ingredients are sourced from remote Aboriginal communities. Surcharges will be itemised in your invoice.

Cancellations, Date Changes & Refunds

A minimum seven (7) days notice prior to the event/order date is required for cancellations or date changes, including any COVID-19 Government mandates, unless enacted by Government post entering the seven (7) day notice period.

If a cancellation is made prior to the seven (7) day notice period, the non-refundable deposit component of payment is forfeit and any remaining balance will be refunded to you. If a cancellation is made within the seven (7) day notice period, 75% of payment is forfeit and any remaining balance will be refunded to you.

If a date change is made prior to the seven (7) day notice period, we will do our best to accommodate your change. No date change can be made within the seven (7) day notice period, it will be considered a cancellation and be subject to the above.

We do not offer refunds outside of these stipulations, however will offer you a credit to use within 6 months, offered at our discretion.

Event Number Increases & Decreases

Guest numbers can be increased after confirmation at fourteen (14) days, but not decreased. Invoice adjustments will be made accordingly. If not paid 24 hours prior to the event, your Credit Card details as completed in this form will be charged.

Notification of increased numbers would be appreciated as early as possible so that we can arrange the required additional food, equipment, packaging, staff and/or services. Short notice [less than five (5) business days] of a significant increase of numbers will incur an additional charge of 20% as supply and labour costs will vary. Invoice adjustments will be made accordingly.



Chef/Food on Time

We allow for extra travel time to get to every event to cover for small incidents that may occur in transit. However, the client hereby expressly acknowledges that *Plate Events & Catering Pty Ltd* cannot be held responsible for any unforeseen circumstances such as major road incidents, road closures, floods, fire etc that prevent us from arriving on time despite our best efforts to do so. In these cases, *Plate Events & Catering* will communicate with you, the client, and advise of the circumstances causing the delay and an estimated time of arrival.

Event Run Time

A Standard Event Run Time of two (2) hours applies to all Events unless otherwise stated in the Event Proposal or agreed upon per the menu choice. *Plate Events & Catering* will commence pack up 30mins prior to the events conclusion. If your event should go past the agreed time, you will be invoiced for the extra staff hours and agree to pay this invoice within five (5) business days. If not paid, your Credit Card details as completed in this form will be charged accordingly. If you should choose Overnight Hire at an additional fee then we will notify you of our arrival time for the following day.

Rubbish Removal & Clean Up

Rubbish will be left on-site in bins provided by the venue/owner unless *Plate Events & Catering* have advised otherwise, and fees may apply if clean up beyond reason has been required. You will be invoiced for this clean up and agree to pay this invoice within five (5) business days. If not paid, your Credit Card details as completed in this form will be charged accordingly.

Damages & Breakages

We do not ask for a bond or take a holding charge on your credit card to cover potential damages & breakages but we do ask that any and all damages and breakages that have occurred at your, the client's, event be brought to our attention upon our return to pack up or upon you returning dry hire items to us, upon which you will be invoiced for the cost of the item/s and agree to pay this invoice within five (5) business days. If not paid, your Credit Card details as completed in this form will be charged accordingly.

Employee Conduct

Plate Events & Catering maintains a code of conduct and ethics, and we are serious about maintaining the highest standards of ethical behaviours in all aspects of our business. A copy of our Employee Code of Conduct is available upon request.



Workplace Health & Safety

Plate Events & Catering recognises its moral and legal responsibility to provide a safe and healthy work environment for all employees, customers, contractors and visitors. This commitment extends to ensuring that our business operations do not place the local community at risk of injury, illness or property damage. Copies of the following documents are available upon request:

- Workplace Health & Safety Policy
- Certificate of Currency for Public/Product Liability
- Food Safety Supervisors Certificate
- COVID-19 Safety Plan

Credit Card Authorisation

- Please complete for all *Wilka Thalta* Event Bookings.
- Credit Card Authorisation is kept for security only. Your Card will not be charged unless advised.

Cardholder's Name

Credit Card Type

Credit Card Number

Credit Card Expiry Date

CVC Digits

Cardholder's Signature

*A 2.5% Merchant Fee applies to Eftpos, Visa, Mastercard & AMEX amounts and will be reflected in your invoice.

I/We understand and agree to the terms & conditions and accept the menu conditions as outlined in the selected menu.

Name/s

Event Date

Event Location

Client Phone Number

Client Email

Client Address

Signature/s

Signed Date

