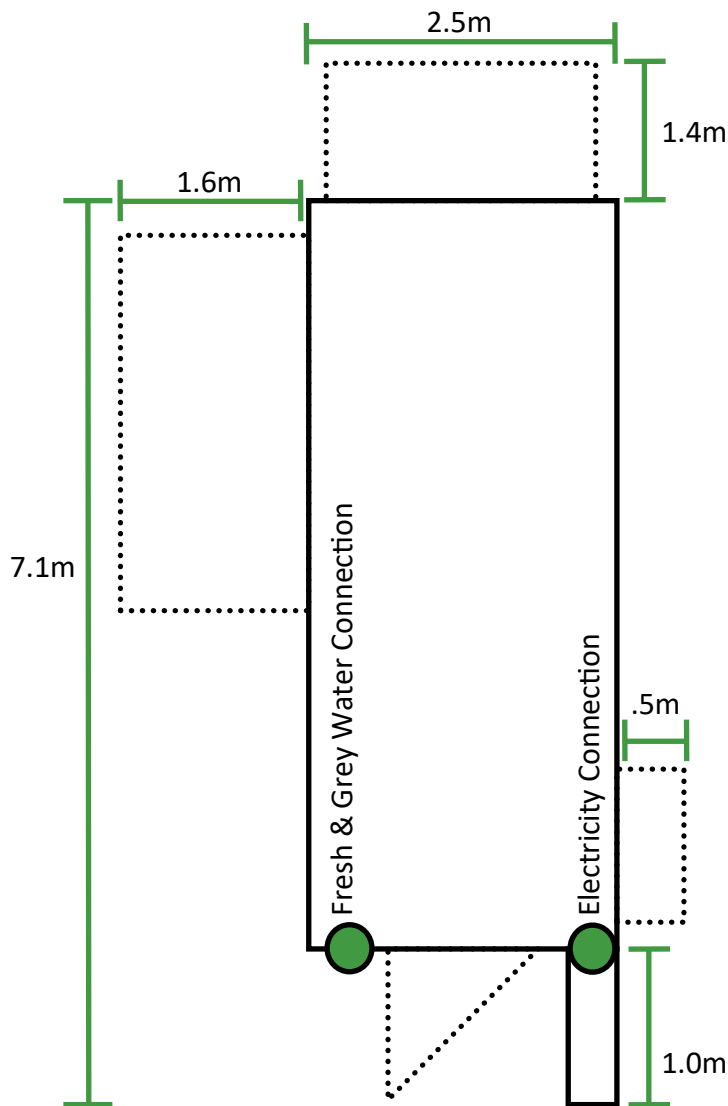


Wilka

THALTA

SITE KITCHEN



SPECIFICATIONS:

Length = 7.1m
Width = 2.5m
Open Width = 4.6m
Height = 2.9m
Weight = 3.6T

RELOCATION:

Site Kitchen is relocated using a Tilt Tray Truck and is ideally placed on a concrete slab or low piers with mains utility supply access

UTILITY SUPPLY:

Electricity
3 Phase or 15 Amp
Mains Power Supply required
Fresh Water
Mains Water Supply required
Grey Water
Mains Sewerage Supply required
LPG Gas
x3 90kg Tanks fitted (Gas supplied)

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



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 off-grid (if need be) allows us to operate virtually anywhere for private 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.

The **Wilka Thalta Site Kitchen** is a transportable semi-permanent commercial kitchen that can be relocated on construction sites for long term projects as a day to day canteen facility for staff & contractors serving up breakfast, smoko, lunch & even dinner for up to 1,000 people a day with our set menu.

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Wilka

THALTA

SITE KITCHEN



We are a **100% Aboriginal** owned & operated Company, Local to Western Sydney

Wilka THALTA SITE KITCHEN

Hours of Operation

The on-site Team are able to service the Construction sites workers on a flexible roster based on the sites needs. If construction operates 24hours a day, in x2 12hour shifts for its staff, then we are certainly able to meet this need.

The *Wilka Thalta* Kitchen can initially be open from 5:30am to 6:30pm, Monday to Friday (hours may change depending on site needs and sales volume).

Shifts will vary within these hours to begin with and will be re-assessed accordingly. We ask staff to please remain flexible during this time and we will work together to create the ultimate fit and a more stable roster after 2-3 months. We will re-evaluate this as a Team and your input is highly regarded.

Menu

We will be serving up an array of “canteen” style foods, but better! Please do not think of your average packet food canteen—we want to be serving up delicious meals that are nutritious, healthy and made by us to ensure the staff have fueled themselves for the work ahead.

We also love to ensure we are serving foods that the staff want—so we will have a Suggestions Box available for them to drop ideas into, as well as feedback.

We view feedback as crucial to our development and improvement so we ask staff to be open to accepting it so that we can work together in bettering it.

A rotating specials board will also be on offer to sample new foods and keep the options alive for the workers to indulge in.



Plate Events & Catering Pty Ltd
ABN 52 645 413 243

Plate Hospitality Group has
been operating for 15 years &
we still continue to grow!