



## FOOD TRUCK PACKAGES

### **The Mezaki - \$30pp, min spend \$2500**

- 90 minutes of service
- Choice of one gyros per person and chips
- Dessert available as an add on
- Staffed by 2 team members

### **The Kafeneio - \$40pp, min spend \$2500**

- Two hours of service
- Choice of two gyros options
- Two sides
- Dessert available as an add on
- Staffed by 2 team members

### **The Glendi - \$55pp, min spend \$2500**

- Three hours of service
- Full menu offering: gyros, sides, dessert and non alcoholic beverages
- Unlimited servings during service time
- Custom menu signage with your event name
- Staffed by 3 team members for smooth service

*All packages include disposable serve ware and free travel with 40km*





## Gyros:

halloumi, chicken, pork, lamb, sausage

## Sides:

chips, feta chips, loaded chips

## Dessert:

loukoumades with choice of topping:

*honey, nutella, pistachio, biscoff*





## Terms and Conditions

*These Terms & Conditions ("Terms") apply to all catering services, private hires, and event bookings with Avli Eats Food Truck ("we", "us", "our"). By confirming a booking, the client ("you", "your") agrees to these Terms.*

---

### 1. Bookings & Confirmation

- All bookings must be confirmed in writing (email or signed agreement).
  - A non-refundable deposit of \$500 of the total quote is required to secure the booking.
  - The remaining balance must be paid in full no later than 14 days prior to the event, unless otherwise agreed in writing.
- 

### 2. Cancellation & Postponements

- Deposits are non-refundable.
- Cancellations made:
  - More than 30 days before the event: deposit forfeited, any further payments refunded.
  - Less than 30 days before the event: 50% of the total booking fee is payable.
  - Less than 7 days before the event: 100% of the total booking fee is payable.
- Postponements will be treated on a case-by-case basis and subject to availability.





### **3. Minimum Spend & Guest Numbers**

- Minimum spend applies and will be advised at the time of booking.
- Final guest numbers must be confirmed at least 14 days prior to the event.

Charges will be based on the greater of the confirmed or actual number of guests served.

---

### **4. Logistics & Access**

- You are responsible for ensuring we have suitable access, parking, and space to set up and operate safely.
  - The food truck requires flat, stable ground and clearance for vehicle height and width.
  - Any council permits, venue approvals, or site access requirements are your responsibility unless otherwise agreed.
- 

### **5. Service & Menu**

- Menu selections must be finalised no later than 14 days before the event.
- While we will do our best to deliver the agreed menu, substitutions may be made due to supply availability.
- Service times will be agreed in advance; delays caused by the client may reduce service time without refund.





## **6. Food Safety & Allergies**

- We prepare food in accordance with food safety regulations.
  - While care is taken, we cannot guarantee an allergen-free environment.
  - It is your responsibility to inform guests of potential allergens. We accept no liability for allergic reactions.
- 

## **7. Payments**

- Payments can be made via EFT, credit card, or other agreed methods.
  - Late payments may incur additional fees.
- 

## **8. Client Responsibilities**

- You are responsible for guest behaviour and ensuring a safe environment.
- Any damage to the truck, equipment, or staff property caused by your guests may result in additional charges.





## 9. Liability

- We accept no responsibility for:
- Delays or cancellations caused by extreme weather, traffic, road closures, or circumstances beyond our control.
- Loss, injury, or damage arising from the consumption of food and beverages.
- Loss or damage to personal property during the event.

---

## 10. Changes to Terms

- We may update these Terms from time to time. The version provided at booking will apply unless otherwise agreed.

