

Woody

the wood oven
wagon



Catering Packages

Pizzas . street foods . grazing . desserts



Meet the family! Woody, Wilbur, Wilma and Clementine

Painstakingly created by hand from salvaged horse floats and a 1950s caravan, our little family of Wood Oven Wagons offer mobile, gourmet, wood-fired catering right across the Adelaide metro area - and beyond into the Adelaide Hills, Barossa, McLaren Vale and Fleurieu Peninsula.

Owned and operated by the multi-award winning family behind Utopia @ Waterfall Gully, Glanville Hall and Adelaide Pop-Up Weddings, our four unique wagons offer:

- beautifully styled grazing tables
- gourmet wood-fired pizzas
- sensational street foods
- epic cakes, dessert pizzas, sweet platters and donut walls

all handmade from scratch by our incredible chefs using only local, premium ingredients.

We can even offer event styling/furniture packages and yes...we have venues too!

Our catering Packages

Our catering is designed to provide delicious handmade foods and generous servings at your relaxed, semi-standing style of event.

Every guest will enjoy a full main meal-sized portion, with our gourmet grazing tables and fully staffed food stations ensuring food is available continuously throughout your service time.

Please keep in mind that our menus are prepared and cooked fresh, on site, gradually for the ultimate high quality food truck experience - which means our catering is not suitable for formal, seated dinners.





Pizza Grazing Packages

grazing . pizzas . staff . setup and packdown

Pizza Classic \$55

min 50, max 70 guests
kids 2-12 years, \$35

- wagon travel, setup and styling at your metro venue
- creation of a food station, including the table itself, full styling and all compostable napkins, servingware, plates and cutlery
- a professional wood oven chef plus our service staff to liaise with your guests and keep your food station stocked
- decadent grazing selection served as entrée for **30 minutes** including breads, dips, cheeses, meats, antipasto and hot wood-oven snacks
- followed by our **chef's selection** of four wood-fired pizzas served bottomless to the food station for 90 minutes (includes one vego option)
- full packup, including our rubbish removed
- support from our team with every step!

Pizza Luxe \$67

min 40, max 180 guests
kids 2-12 years, \$47

- wagon travel, setup and styling at your metro venue
- creation of a food station, including the table itself, full styling and all compostable napkins, servingware, plates and cutlery
- a professional wood oven chef plus our service staff to liaise with your guests and keep your food station stocked
- decadent grazing selection served as entrée for **60 minutes** including breads, dips, cheeses, meats, antipasto and hot wood-oven snacks
- followed by **your choice** of any five wood-fired pizzas from our menu, served bottomless to the food station for two hours
- full packup, including our rubbish removed
- support from our team with every step!

Non-metro venue?
Our wagons can travel – ask us for travel pricing!



Street Food Grazing Packages

grazing . street foods . staff . setup and packdown

Street Food Classic \$55

min 50, max 70 guests
kids 2-12 years, \$35

- wagon travel, setup and styling at your metro venue
- creation of a food station, including the table itself, full styling and all compostable napkins, servingware, plates and cutlery
- a professional wood oven chef plus our service staff to liaise with your guests and keep your food station stocked
- decadent grazing selection served as entrée for **30 minutes** including breads, dips, cheeses, meats, antipasto and hot wood-oven snacks
- followed by our **chef's selection** of four street foods served bottomless to the food station for 90 minutes (includes one vego option)
- full packup, including our rubbish removed
- support from our team with every step!

Street Food Luxe \$67

min 40, max 180 guests
kids 2-12 years, \$47

- wagon travel, setup and styling at your metro venue
- creation of a food station, including the table itself, full styling and all compostable napkins, servingware, plates and cutlery
- a professional wood oven chef plus our service staff to liaise with your guests and keep your food station stocked
- decadent grazing selection served as entrée for **60 minutes** including breads, dips, cheeses, meats, antipasto and hot wood-oven snacks
- followed by **your choice** of any five street foods from our menu, served bottomless to the food station for two hours
- full packup, including our rubbish removed
- support from our team with every step!

Non-metro venue?
Our wagons can travel – ask us for travel pricing!



Combo Grazing Packages

grazing . Pizzas AND street foods . staff . setup and Packdown

Combo Classic \$65

min 40, max 70 guests
kids 2-12 years, \$45

- wagon travel, setup and styling at your metro venue
- creation of a food station, including the table itself, full styling and all compostable napkins, servingware, plates and cutlery
- a professional wood oven chef plus our service staff to liaise with your guests and keep your food station stocked
- decadent grazing selection served as entrée for **30 minutes** including breads, dips, cheeses, meats, antipasto and hot wood-oven snacks
- followed by our **chef's selection** of three street foods PLUS three wood-fired pizzas, served bottomless to the food station for 90 minutes (includes one vego pizza and one vego street food option)
- full packup, including our rubbish removed
- support from our team with every step!

Combo Luxe \$77

min 40, max 180 guests
kids 2-12 years, \$57

- wagon travel, setup and styling at your metro venue
- creation of a food station, including the table itself, full styling and all compostable napkins, servingware, plates and cutlery
- a professional wood oven chef plus our service staff to liaise with your guests and keep your food station stocked
- decadent grazing selection served as entrée for **60 minutes** including breads, dips, cheeses, meats, antipasto and hot wood-oven snacks
- followed by **your choice** of any four street foods and four wood-fired pizzas from our menu, served bottomless to the food station for two hours
- full packup, including our rubbish removed
- support from our team with every step!

Non-metro venue?
Our wagons can travel - ask us for travel Pricing!



Add some extras

Extra foods

Cheese platters (including cheeses, crackers and fruit)	\$75ea (feeds 10)
Extended grazing table, including top-up and extra 30 mins	\$325
Add a glazed donut wall for dessert	from \$325 for 40 guests
Add mini dessert platters (featuring Chef's selection of five mini sweets)	\$15pp
Fruit platters (ideal with dessert!)	\$55ea (feeds 10)
Custom celebration cakes	from \$395
Add 30 minutes of dessert pizzas	\$12pp, 2 varieties

Extra services

Travel to your non-metro venue	from \$195
Extended timing between grazing and mains	\$225 (max 30 mins)
Earlier wagon arrival time	\$155 / 30 mins (max 60)
Cake slicing and platter service (for your own cake)	\$4pp

Extra styling

Wedding ceremony package, \$765 including metro setup/pack down

Includes your choice of 20 chairs, aisle runner, simple archway backdrop plus a matching signing table and chairs from our collection, delivered and setup by our stylist at your metro location!

Party furniture packages, \$765 including metro setup/pack down

Classic - includes 4 cocktail tables with black or white covers, 16 stools, 4 trestle tables with black, white or hessian linen, 30 white Americana chairs with coloured sashes, gift/cake table.

Boho - includes 2 feature 'Peacock' chairs, 3 trestle tables with back, white or hessian linen, 3 cocktail tables with black or white covers, 12 bar stools, 25 wooden chairs and pallet gift/cake table.

**Need a great venue?
We own and Partner with some of SA's best event venues!
Ask us for Packages and Pricing...**



Choose your menu

Pizzas

- Four Cheeses** - parmesan, mozzarella, ricotta and a hint of mild blue, cracked pepper **v**
- Margherita** - passata, fresh tomato, mozzarella, fresh torn basil **v**
- Baa Baa** - braised lamb, roast shallots, green pepper, garlic mint yoghurt
- Magic Mushroom** - wild and field mushrooms, caramelised onions, truffle, ricotta, parmesan **v**
- Notorious P.I.G** - slow roasted pulled pork, parsnip puree, roast shallots, rocket
- Spudilicious** - thinly sliced potato, rosemary, sea salt, garlic oil and lemon **v, df**
- Diablo** - spicy chorizo, fire roast chilli, capsicum, olives, mozzarella and lemon zest
- Cluckin' Good** - marinated chicken, semi-dried tomato, mozzarella and pesto

Street foods

- Steamed buns** – filled with BBQ pork, served with dipping sauce
- Skewers** – choose from tandoori chicken OR garlic prawn OR lamb kafta **gf**
- Souvlaki bowl** – juicy, marinated pork skewers with salad and mint yoghurt in soft pita
- Tacos** – fish with tomato and red pepper salsa OR chicken with tequila citrus salsa **gf**
- Mini hot dogs** – served with onion jam and homemade tomato relish
- Steamed dumplings** – assorted pork and chicken dumplings with dipping sauce **df**
- Curry bowls** – chicken OR vegetarian curry **v**, served with rice, raita and a crisp pappadum
- Meat balls** – assorted pork, beef and chicken meatballs with various luscious sauces **gf, df**
- Sliders** – mushroom and hommus **v** OR pulled pork and slaw OR chimmi-churri chicken
- Arancini** – mushroom OR pumpkin and goat cheese arancini balls **v**
- Baked potato** – with slaw, bacon, sour cream and cheese **gf**
- Roti roll** – roti stuffed with braised Biryani-spiced lamb shoulder, topped with tangy raita
- Ember roasted pumpkin bowl** – with tahini yoghurt sauce, almonds and coriander **v, gf**
- Roasted veg bowl** – roast baby eggplant and zucchini with smoked labne, chilli oil and honey **v, gf**

v – vego
gf – gluten free
df – dairy free



Frequently Asked Questions

What style of events can you cater? We offer an authentic, fun and generous wood-fired food truck experience - which makes our catering ideal for weddings, engagements, birthdays, corporate events and all types of celebrations.

Please note that our catering is not suitable for fully seated events. Formal table settings set an immediate expectation for guests of table service, which is not possible from a food truck.

Our menus are prepared fresh and cooked on site from our purpose-built wagons, and our foods are all served from our staffed food stations. Our catering is designed for guests to graze at leisure throughout the main food service time - we guarantee plenty of food and offer generous serving times to allow guests to visit and help themselves as often as they'd like!

How much is my booking payment? To secure your wagon, we require a non-refundable, non-transferable booking payment which ranges depending on your chosen package and guest numbers. Your booking payment will be deducted from your final invoice - speak to your coordinator for the exact amount.

How much will my complete catering cost? The exact package inclusions and the full package pricing/costs are outlined clearly within this document. You may also choose to add extras or extensions - in which case the pricing for these 'extras' will be confirmed in writing when booked. Surcharges do apply in some instances (including a 15% surcharge on declared public holidays).

When do I need to confirm my final details? Your wagon coordinator will be in touch around six weeks prior to your celebration to confirm the final event details, including menu selections, venue/access details, guest numbers and a details of any special dietary needs. This info must be finalised 30 days prior to the event, and NO further changes can be made within seven days of your event. We cannot guarantee that last minute or late additions will be accepted - refer to your planning emails and speak to your coordinator regarding exact deadlines.

When will you need our final payment? Once your final event information is locked in, your itemised invoice will be issued and will be due in full no less than two weeks prior to your event. Of course, we are also here to help with your planning and questions at any time!

How do I pay my final invoice? Once your final guest numbers are confirmed, your invoice will be prepared and your final balance (minus booking payment) will be due no less than two weeks prior to your event. Bank surcharges do apply for all card payments.

Can I pay in instalments? Due to significant administrative costs we do not offer payment plans or instalments.

What if my final guest numbers are significantly different to my original booking? If your final guest numbers are less than the original estimate by 20% or greater, the booking payment for these guests will be retained to cover liquidated damages as a genuine estimate of loss suffered. We will always do our best to accommodate final guest numbers that are significantly higher than originally booked, however wagon limitations do apply.



Frequently Asked Questions

What are the wagon site requirements? Our wagons require a flat space at least 7m long and 5m wide, with no overhanging trees or roof. This space must be easily accessible for our large van and wagon via a sealed road, with access to water, bathrooms and 240v power. The wagons are 3m high, so cannot travel through standard height garages or carports.

Please advise if access to your venue requires any travel on hilly, steep or unsealed/gravel roads or driveways. Generators are available for unpowered sites - please let us know in advance if this is required.

Do you need access to power and water? Yes please! We always require access to standard 240v power and running water - we will bring all our own cords ready to plug straight in. With notice we can also be completely self sufficient in off-grid locations with a generator, simply let us know in advance (fees do apply).

Food before the main meal. Nobody likes waiting for hours to fill their bellies! If your guests will be on-site for an extended period before our arrival - especially if drinks are being served - we ask that you please provide some food in advance of our catering. Wood-fired catering takes time, so we are unable to speed things up and provide huge volumes of food instantly. We so offer cheese platters that are ideal as pre-dinner nibbles!

Do you offer 'menu tastings'? Our wagons and wood-fired ovens take a significant amount of time and staff to operate, making it simply too expensive to offer small menu tastings. However you can see the quality of what we do via thousands of images and many amazing testimonials from past clients on our website, Instagram and Facebook.

We also own multi-award winning restaurant Utopia @ Waterfall Gully, and you are very welcome to book a table and experience the quality and style of our food and service any time!

Do your staff offer 'roaming' food service? Our foods are all served by our team from our staffed food stations, designed for guests to pop up and graze at their leisure throughout the main food service time. Roaming food service is not included within our package pricing, but may be available at an added cost (subject to staffing availability). Chat to our team for information and quotes!

Do you cater to allergies/special dietary requirements? Yes - we can absolutely cater for special dietary requirements such as gluten free, vegetarian and vegan guests! Exclusions do apply for very restrictive diets (multiple severe allergies, coeliac and FODMAP diets) and in these cases, no guarantees can be made. In the case of a significant number of guests requiring custom menus, surcharges will apply at our discretion.

Can we remove the grazing table from our package? Our grazing tables act as an entrée before the full main course begins, which is essential to ensure a generous and steady volume of food for everyone. We do not offer the option to remove our grazing tables - in our experience, they are an essential part of a great food experience!

Can you cater for formal, seated events? No, our catering isn't suited to formally seated events. Our main meals are served from our food station gradually over 90-120 minutes - making our catering perfectly suited to semi-formal, mixed seated/standing events. We do not offer table service or buffets.



Frequently Asked Questions

Do you cater for children? Absolutely! Children's pricing is detailed within the package, and all children over 2 requiring a meal must be included in your final numbers. Children will be catered for within your selected menu.

Can you cater for our other event suppliers/helpers? Sure! Simply include all attendees requiring a meal within your final guest numbers (we will provide a full meal, and full adult pricing applies).

Can the wagons operate in fire danger season? Yes! Our wagons are equipped with spark arrestors and fire safety equipment, and certified to operate in all locations and conditions, except in conditions declared as 'Catastrophic' (when no event could legally proceed). On extremely hot days we will ask that our wagons are located in the shade.

Can I have less than the minimum stated number of guests? Sure – but our minimum charge for your chosen package will still apply (and you'll have lots of food!).

How far will you travel? Our wagons travel up to 90 minutes from the Adelaide CBD including the McLaren Vale, Fleurieu, Barossa and Adelaide Hills regions. Travel surcharges apply, so please ask us for travel costs to your venue.

How does the timing work? Let us know when you'd like your food service to begin, then we will draft a custom timeline just for you! Our package pricing allows for wagon arrival two hours prior to the commencement of your grazing table - for example with a classic package:

- 4.30pm, wagon team arrives at the venue for setup and preparations
- 6.30pm, grazing begins
- 7pm, main food service begins.

Adjustments are absolutely available, with surcharges applicable to cover staff wages for extended time on site.

Can you provide extra staff to set up/serve our BYO bar and drinks? Sorry – our staff are only available to serve our included foods.

Do we need to provide a table, or plates/napkins/bowls for the main foods? We bring absolutely everything needed for our food and service - from the wagon and grazing table to compostable servingware, napkins, tongs and more. Just sit back and enjoy!

Do you remove food rubbish? Yes, we remove all our own rubbish and provide a bin for guest food waste too.

Where should the wagon be placed at the venue? Your grazing table/food station should be right at the heart of your event, to allow guests easy access to food at all times! We also request ask that you select a wagon location within a 25m flat walk of the grazing table location, to ensure food is delivered hot and fast to your guests.

Can we keep any leftover grazing or pizza/street foods after the Woody team leaves? For food safety reasons, it is not recommended to continue consuming foods that have been sitting unrefrigerated – however if there is anything safe remaining, we will happily leave it for you to enjoy!



Ready to book'?

Woody the Wood-Oven Wagon

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Need more inspo? Follow us on social media!

