



WEDDING & EVENT PLANNING GUIDE

2024

www.troublemakersfoodtruck.com

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Planning your event is as easy as 1-2-3!



1 Pick a menu

Several sample menus are included in this guide. Select from these menus or reach out to us with your special request.

Traditional fare

Our full menu may be made available to your guests. This is the perfect option for providing guests with their main meal of the day.

Small bites

A small bites menu is perfect for cocktail hours or late night bites.

Feeling rebellious

Are you feeling rebellious? Want to create your own menu? We would love to work with you to create something special for your big day.

2 Select your payment method

Food trailer setup is \$50 per hour for up to 100 guests, \$100/hour for 100-150 guests, \$150/hour for over 150

Pay as you eat

Your guests order off of your curated menu. You pay only for what your guests have ordered.

No surprises

You pay one fixed cost per guest based on your curated menu. This is the perfect option that will allow you to know your final price prior for your big day.

Food truck coupons

Your guests receive a customized coupon for a single order per your instructions (customized on coupon). You pay only for the coupons redeemed. Guests may also order and personally pay for additional menu options if they wish.

3 Finalize logistics

Logistics are critical to ensuring your day goes as you've envisioned it.

Location

Our food trailer is 30' long and must be parked on concrete, gravel, or pavement due to the weight of the truck. We must have plenty of space to pull the trailer in and turn it around without any obstacles.

Timing

Timing is critical to the success of your day. Please take into consideration your entire schedule and allow plenty of time for setup and cleanup. The hourly rate begins when we arrive at the venue and ends when we leave. Allow a minimum of 1 hour before and after the event for setup and cleanup.



TODAY'S REBELLIOUS EATS

Ooey Goopy Grilled Cheese & Tomato Soup Shooter | 5

white american cheese on texas toast served with our tomato basil soup in a shooter cup

SMALL BITES

Troublemaker Cheeseburger Slider | 6

mini local grass raised beef infused with fresh green peppers, onions, and our special seasoning, topped with pepper jack cheese served on a mini brioche bun | + bacon 2 | + grilled ham 2

Ooey Goopy Grilled Cheese | 4

white american cheese on texas toast | + bacon 2 | + pulled pork 2 | + grilled ham 2

Olde Tyme Grilled Cheese | 5

our famous ooey goopy white american cheese with olde tyme marketplace hot pepper jam on texas toast | + bacon 2 | + pulled pork 2 | + grilled ham 2

Pulled Pork Slider | 5

smoked pulled pork, olde tyme marketplace zesty peach bbq sauce, served on a mini brioche bun

SIDES

Tomato Basil Soup | 3

gluten free - dairy free - 4 ounces

French Fries | 3

hand cut and seasoned to perfection

Ooey Goopy Cheese Sticks | 4

deep fried cheesy goodness - three served with marinara sauce

Fried Biscuit with Apple Butter | 3

deep fried biscuit served with apple butter

TODAY'S REBELLIOUS EATS

Olde Tymer | 17

local grass raised beef infused with fresh green peppers, onions, and our special seasoning, topped with pulled pork, bacon, pepper jack cheese, and olde tyme marketplace zesty peach bbq sauce served on texas toast



SANDWICHES

Troublemaker Cheeseburger | 12

local grass raised beef infused with fresh green peppers, onions, and our special seasoning, topped with pepper jack cheese served on texas toast | + bacon 1

Ooey Goopy Grilled Cheese | 8

white american cheese on texas toast | + bacon 2 | + pulled pork 4

Olde Tyme Grilled Cheese | 9

our famous ooey goopy white american cheese with olde tyme marketplace hot pepper jam on texas toast | + bacon 2 | + pulled pork 4

Pulled Pork | 10

smoked pulled pork, olde tyme marketplace zesty peach bbq sauce, served on a texas toast

SIDES

Tomato Basil Soup | 5

gluten free - dairy free - 8 ounces

Ooey Goopy Cheese Sticks | 8

deep fried cheesy goodness - five served with marinara sauce

French Fries | 6

hand cut and seasoned to perfection

Fried Biscuits & Apple Butter | 6

four deep fried biscuit served with apple butter

QUESTIONS & ANSWERS



How long does it take to serve each guest?

We make all of our food to order. We know that an order for a troublemaker cheeseburger takes about 10-12 minutes to cook while fried biscuits with apple butter takes about 2 minutes. We can serve between 50 and 150 people in an hour, depending on your menu and payment selections.

What if food items run out? What about leftovers?

All of our food is made to order. We will bring enough of each menu item based on estimates that we will agree to together prior to the event. Due to these estimates, it is possible that we may run out of a specific menu item on occasion, however there will not be any leftovers.

Will you be able to provide any discounts?

Yes! We will provide a \$100 discount in your total cost of the event if water and electric service are available. If only one service is available, a \$25 discount will be provided.

Do you provide vegan or gluten free options?

Yes! Our tomato soup is gluten free and we ensure that no cross contamination occurs with this soup. We also offer hand cut french fries that provide an all-natural, vegan friendly option. We are happy to customize additional options with you.

Are there any other requirements for setting up your food truck at our event?

We need to set the truck up on gravel, pavement, or concrete due to the weight of the food trailer. The food trailer is 30' long. We will need enough space to turn the trailer around with our truck (approximately 1,000 square feet of space during setup and cleanup).

While we appreciate access to water and electric (120v/50 amp service), we can run independently by utilizing our potable water and quiet generator.

Do you require a deposit?

We require a non-refundable initial payment of \$500 to reserve your date.

How do payments work?

Once you have finalized your event selections with us, we will send you an estimate for your event followed by an invoice once final attendance numbers are finalized (must be finalized 2 weeks prior to your event). **Pay as you eat** and **food truck coupons** options require a \$1,000 payment 10 days prior to your event with final payment due 10 days following your event. The **no surprises** option must be paid in full no later than 10 days prior to your event.

You may pay by credit card or ACH directly from the invoice, or you may mail a check. Please allow time for mailing if paying by check to ensure your payment is received by the due date.

When are final head counts due?

Final head counts are due two weeks prior to your event.

What about gratuity?

We hope you enjoy working with us for your big day. While we appreciate gratuities, they are not required.

What does Troublemakers Food Truck look like?



FOOD TRUCK EVENT PLANNING NOTES

Menu Selection:

Traditional Fare

Small Bites

Feeling Rebellious

Special requests for menu:

Payment Selection:

Pay As You Eat

No Surprises

Food Truck Coupons

Notes:

Logistics Details:

Venue Name, Address, Venue Contact Name & Phone Number

Food Truck Serving Hours (specific times you would like the food truck to be open and providing food to guests)

Setup Time (this is the time we will arrive at the venue and the hourly food truck rate will begin, must be at least 1 hour prior to event)

Estimated number of guests:

Tear Down Start and Finish Times (allow at least one hour, hourly food truck rate ends at finish time)

Description of food truck setup location along with any special instructions.

Available for food truck use:

Water service

Electric service

Notes:

Contact the Troublemakers:

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