



# FAQ

## **Do you have a minimum?**

Yes, \$750. We are happy to work with you to create a menu that best utilizes your budget.

## **Can you come to my wedding?**

We LOVE weddings! You'll notice our food truck is mostly black and white. This design was conceived so that we fit into your event without sticking out like a sore thumb. We even have some special touches for making the truck more a part of YOUR special day. How about a signature dish named for you and your new spouse or a banner on the truck with your new name(s)? We can work with you to make every aspect of our part in your wedding special and uniquely you!

## **Can you come to my business?**

We would love to! Staff appreciation, client events, family picnics. We can create a menu that meets your team's time requirement, tastes and budget.

## **Can you serve my entire company on our lunch break?**

We can serve roughly 100+ customers an hour. We can adjust our menu to serve more and can also serve

## **Can you come to my house?**

Yes, thanks for inviting us! We often cater backyard (or front yard, driveway, side yard...) wedding, graduations, birthday parties and bar/bat mitzvahs.

## **Do you offer custom menus?**

Absolutely! We love creativity and will work with you to create a menu that best fits your style and budget.

## **How many people can you serve per hour?**

We can serve roughly 100+ customers an hour. We can adjust our menu to serve more if desired.

## **Do you provide plates, utensils and napkins?**

We bring everything! All you have to do is relax and enjoy the show!

## **How much space does the truck need? Do you require power or water hook-up?**

We need a firm surface (not boggy grass) that is 27 ft long and has an overhead clearance of at least 13 ft. We are completely self contained. We do not need water or power.

## **Do you offer options for guests with allergies?**

Yes! We can offer most of our menu on a bed of greens instead of on bread. We have both flour and corn tortillas available. With ample notice we can create a vegan, vegetarian or gluten free menu including GF bread.

## **Can I pay with a credit card? Cash?**

While we prefer credit card payments at public special events, we will accept cash.

## **How far in advance should I book the truck?**

As early as possible! Our truck books up quickly so we suggest reaching out as soon as you think you might want to book. We'll do our best to accommodate last minute requests too. Just give us a shout!

## **Do you offer buffet, stations, or family style dining?**

In addition to the traditional "order at the window" service, we offer passed appetizers, buffet, stations, or even family-style dinner services. Click [HERE](#) for more information on our traditional catering options.

## **Is your food truck inspected by the health department?**

Just like our restaurants, our food truck is routinely inspected by the health department and is locally licensed in all communities that we serve.

## **Do you travel outside of Savannah?**

Yes! We have customers all Savannah and the surrounding areas. Reach out and let us know where you are so we can discuss a visit!

**For Questions & Bookings**  
**912-657-0989 / [info@5spotsavannah.com](mailto:info@5spotsavannah.com)**