

ROAMING DRAGON CATERING FAQS

What Type of Food Does Roaming Dragon Offer?

We offer Pan-Asian deliciousness! Our menus are rooted in authentic Southeast Asian flavours, and re-invented with an unmatched creative flare.

What Type of Events Does Roaming Dragon Cater?

You name it, we've catered it!

- Corporate Events
- Film, TV & Commercial Sets
- Weddings
- Private Parties
- Conferences & Meetings
- Product Launches
- Events & Tournaments
- Employee Appreciation Events
- Birthday Parties
- Everything in Between!

What's So Special About Roaming Dragon Catering?

1. Our food rocks.
2. Unrivaled visual impact.
3. Low-Maintenance catering with our kitchen on wheels.
4. Food prepared onsite.
5. FRESH approach to catering!

What Service Formats Does Roaming Dragon Offer?

Depending on the needs of your event, we can provide a catering proposal that best fits the style/visibility/needs of your event. The primary service format are "The Dragon Food Truck Experience" & Custom Catering...

What is Roaming Dragon's "Food Truck Experience"?

The Dragon takes centre stage at your event! The Dragon rolls up, guests order, experience the sights/sounds/smells and everything the Dragon has to offer.

What is Roaming Dragon's "Custom Catering"?

The Dragon is onsite, but behind the scenes. Our Mobile Restaurant is the hub for food prep/production/plating while your event takes place. Whether the food is passed, served at stations, or served plated; our team will tailor a comprehensive service offering.

Can Roaming Dragon do Drop-Off Catering? Platters? Boxed Lunches?

Absolutely. We can offer a variety of recommendations to suit your catering needs.

Does Roaming Dragon Offer Sustainable Products?

We're proud to say "YES"! Our priority is to ensure fresh, healthy, sustainable products in all of our menu items. This means an emphasis on selecting hormone/antibiotic free meats, Oceanwise seafoods, and organic produce when available.

What Types of Menus Are Offered?

We've got an exceptionally talented team that LOVES to cater! Our menu is always changing, based on season and inspirations, and our proposals reflect recommendations based on the fit for your event.

- **Street Food Menu:** Ideal for "Food Truck Experience"
- **Full Service Menu:** Ideal for non-truck focused events.

Is the More to the Dragon than Street Food?

You better believe it! While we've made a name for ourselves on the streets of Vancouver, our catering exclusive menu items have gained rave review at events throughout the Lower Mainland. Passed canapés, stations, buffet...we can handle any event our clients throw at us.

Can Special Dietary Needs Be Addressed?

Absolutely. We take the time during the initial discussions to understand the likes/dislikes, allergies/aversions of all of our catered events.

How Many Staff Members Are Required for an Event?

That depends. For the "Food Truck Experience" a team of 3-5 is common. For Custom Catering events, a staffing recommendation will be provided. Service costs range from \$25-\$40/hr/staff member.

Can Roaming Dragon Provide Rental Equipment?

Absolutely. We're happy to assist with event rental needs, work with you event planner, or a combine forces to ensure everything is taken care of.

Is There a MINIMUM for Roaming Dragon to Cater?

For the Dragon to be reserved for your event, we require a \$1,000 minimum food order. Minimum is subject to change based on seasonal demand.

How Do I Secure the Dragon for and Event?

1. Email or call us with details about your event...date, number or guests, budget, likes/dislikes, service format... and we'll craft a custom proposal for you to review.
2. 50% Deposit required
3. Balance due 1-week prior to event date
4. Cash, Cheque or Credit Cards accepted (Visa, Mastercard, Amex)

Contact Us for Catering Questions or to Book the Dragon for Your Next Event!

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