

Nighthawk

DINER

Weddings & Events

Coffee Truck - Bar Truck - Food Truck
Information Kit

INDEX

Welcome	01	Bar	25
Venues We Love	02	Menu	26
Tastings	03	Truck Inclusions	32
Nighthawk	04	Extras	33
Sweethawk	12	Contact	35
Tacohawk	18	T's&C's	38
Coffee	24		



BoxGrove Weddings & Events | Photo by Matthew Harper

Welcome to the Nighthawk Diner food, bar & coffee truck collection.

Our fleet is composed of vintage American pick-up trucks and classic trailers, artfully engineered to deliver a premium food and bar service.

Our vehicles look beautiful and make the perfect centrepiece for any event, alone or together. They are highly mobile and can be detached, coupled and configured into almost any combination or location.

All of our trucks have the versatility of serving either food, alcohol or both, bringing an integrated approach that will make the organisation of your next event stress-free. This valuable feature makes us the most customisable mobile catering service in Australia, suitable for any style of event. With our team of helpful and friendly staff serving our authentic American or Mexican style food and drinks, your next event is sure to be a memorable one.

Stand back and watch your guests' amazement, when they lay eyes on these charming beauties!

Venues We Love

In the 12 plus years we have been in the events and wedding industry, we have come across a few stand out venues. Here are a few of our favorites.



Kimo Estate (Ky-mo)

Luxury Accommodation and Venue . You can mingle in the garden, sipping champagne and enjoying canapés while you take in Kimo’s rich history. It’s an idyllic location for a wedding.

Phone: 1300 61 84 61
Website: kimoestate.com
Location: 1218 Nangus Rd, Nangus NSW 2722



Dryridge Estate

Nestled in the beautiful Megalong Valley, surrounded by towering sandstone escarpments, Dryridge Estate is a stunning boutique vineyard and wedding venue.

Phone: 0403 118 990
Website: dryridge.com.au
Location: 226 Aspinall Road Megalong Valley NSW 2785



Box Grove

170 acre family farm located only 2.5hrs west of Sydney, over the Blue Mountains. It has breathtaking country and city views, beautiful gardens and five unique farm cottages.

Phone: 0431 425 889
Website: boxgrove.com.au
Location: 119 Duramana Rd, Bathurst NSW 2795



The Woods Farm Jervis Bay

A luxury country retreat located on 40 acres just minutes from the waters edge of Jervis Bay. When you wed at The Woods you can have all your family and friends stay with you, on site.

Phone: 02 4401 2831
Website: thewoodsfarm.com.au
Location: 2 Bayly Rd, Tomerong NSW 2540



Stonehurst Cedar Creek

Stonehurst Cedar Creek is a family owned and operated vineyard, offering boutique wines, cottage accommodation and a unique wedding venue location, only minutes from Wollombi.

Phone: +61 2 4998 1576
Website: stonehurst.com.au
Location: 1840 Wollombi Road Cedar Creek NSW 2325

Tastings



Each month we host Nighthawk tasting days for 2 people, at our Alexandria Diner. Here you can sample the menu and have a one on one chat with head chef Alistair Fogg to discuss your event or wedding catering dreams! Just jump into our online booking system below and lock in a time.

[Book Now](#)



Nighthawk

The Nighthawk is where it all began, the O.G. With its streamlined, classic looks, most would underestimate its ability. Custom-built for us eight years ago, Nighthawk is fitted out like a commercial kitchen enabling us to cater small, medium and large events.

We needed a strong workhorse to tow the trailer and we found the perfect fit with 'Queenie'. She is a 1959 International Harvester Scout built in the old Dodge factory in Melbourne. She was originally commissioned by the NSW Train Authority to pull broken-down trains into the sheds for repair. Her original colour was a dark green – the colour of all the Train Authority vehicles of that period – which you can glimpse on her wheels and see used in our branding.

KEY INFORMATION

- The Nighthawk can travel any distance and serve any number of guests (our record so far is 2,000 in an hour).
- We customise our menu to suit every individual, depending on client requests, number of guests, time restrictions and event location.
- 'Queenie' has the ability to be converted into a beer, wine and cocktail bar, customisable to each event.
- 'Nighthawks specialty is American-style hot sandwiches, burgers, fries, and imported drinks but it can also provide tacos and some desserts.
- The Nighthawk is completely self-sustainable with regard to power and water, however to minimise ambient noise we use mains power wherever possible. *(Please contact us for specific information regarding power supply.)*

PRICE STRUCTURE

Basic starting prices are listed below and include: travel cost, 2-3 staff for 2-3 hours and more than enough food for everyone. We also provide all plates, napkins and cutlery. Number of guests, time restrictions and the location of your event will influence the final quote. We do not charge a 'wedding tax'; every client and event is equally important to us.

Events in Sydney, prices starting at:	Nighthawk (Air stream)	Monday to Thursday: \$2,000 plus GST Friday to Sunday: \$3,000 plus GST
	Queenie (Black Truck)	7 days: \$300 plus GST
Events outside Sydney, prices starting at: <i>(Includes Blue Mountains)</i>	Nighthawk (Air stream)	Monday to Thursday: \$4,200 plus GST Friday to Sunday: \$5,200 plus GST
	Queenie (Black Truck)	7 days: \$300 plus GST

If deposit is paid within 7 days from the day you receive your invoice we will take \$100 off your booking. This offer will be reflected in the final payment of your event due 3 days before your event.

We can not hold your date without a deposit. If you have not paid your deposit you run the risk of it being taken by another client.



“

It's rare you find quality of food and service better than most restaurants in town coming from a food truck. This is absolutely what you get (and more!) from Al and his Nighthawk Diner team!

We had the Sweethawk cater our wedding in Gerringong and the entire process couldn't have been better. The menu, communication, reliability, quality of food and overall good vibes helped make our day one of the most memorable of our lives! To quote one Seattle, WA based guest - "Not only is this the best cheeseburger I've ever had, it's the best FOOD I've ever had - period".

Thanks Al and co. for going above and beyond, we really appreciate it.

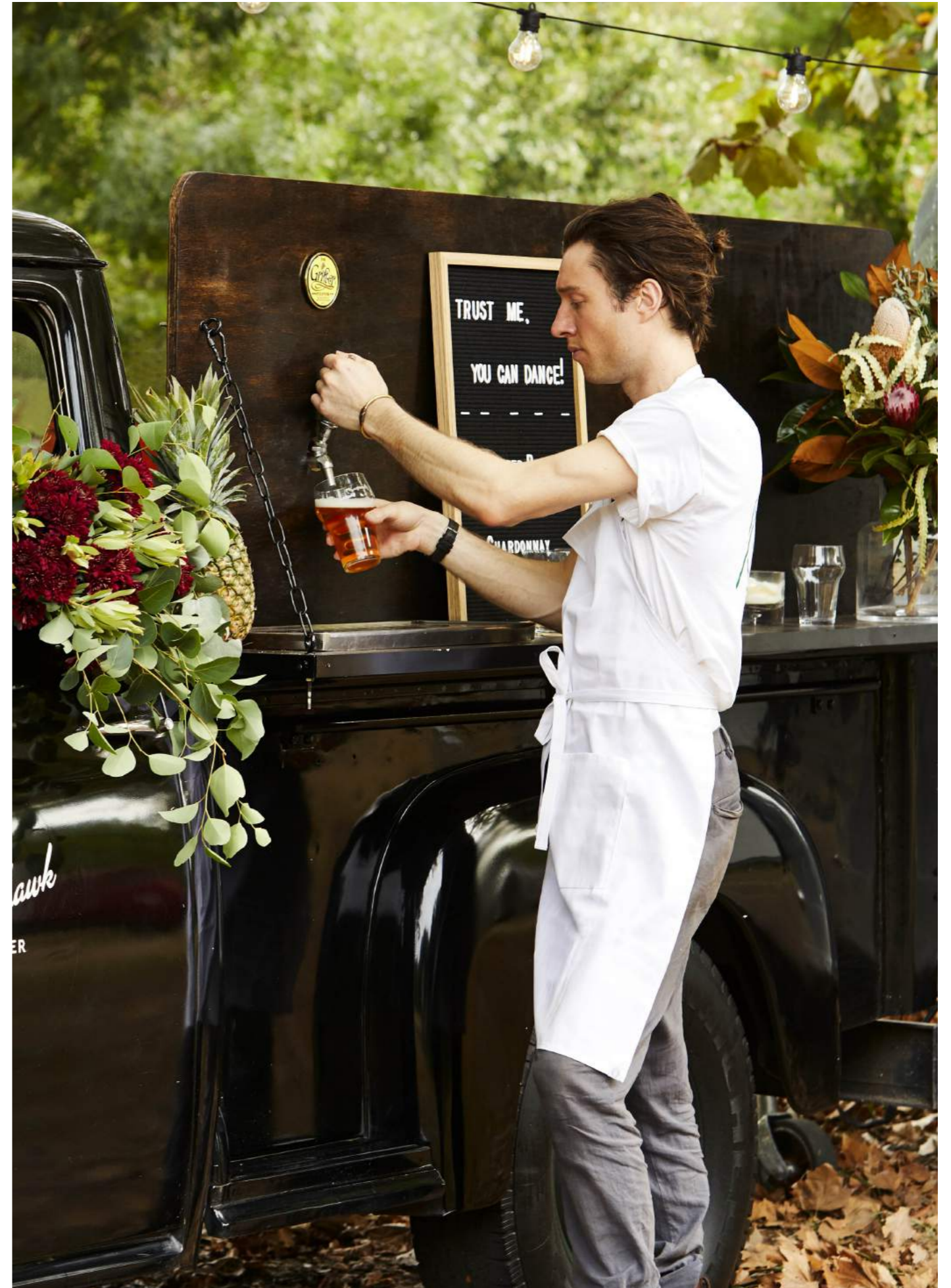
—BIG LOVE, KARLA & ZAK (2018)

“

Al and the Nighthawk team have catered both our engagement party and our daughter's first birthday party. Both events were a great success, largely due to the quality of the food and service that Nighthawk provides.

Al really can turn his hand to anything. Their trucks are such a talking point, and they lend any event such a 'cool but classy' aesthetic. I have recommended them without hesitation to friends and colleagues, and attended some of these functions myself - and could almost hear the cheers go up when guests realised what kind of food was coming!

—JEN ROBERTS







Sweethawk

Sweethawk is the prettiest of the bunch, not to mention the most versatile. Custom-built 5 years ago, Sweethawk has the fit-out of a commercial kitchen with a dessert section including a soft serve machine and coffee machine. It can cater medium to large events with the ability to scale to mega events with an annexed kitchen.

We searched long and hard for another International Scout, and finally found one in Tamworth. It's a 1968 model that had been restored by a retired truck driver; we named her 'Cherry Baby' and she is certainly a beauty. We had the axel-less custom trailer engineered to sit on the back, and they're a perfect match.

KEY INFORMATION

- Sweethawk can travel any distance (she has even crossed the Nullarbor as part of a full Sydney to Perth crossing) and serve any number of guests (with an annex for large events).
- We customise our menu to suit every individual, depending on client requests, number of guests, time restrictions and event location.
- Has a industrial coffee machine, able to produce cafe standard coffee and other hot drinks.
- Sweethawk's speciality is American-style dessert, however she can also produce the same menu as Nighthawk.
- A cocktail, beer and wine bar can be set up alongside Sweethawk.
- Sweethawk is completely self-sustainable with regard to power and water, however to minimise ambient noise we use mains power where possible. *(Please contact us for specific information regarding power supply.)*

PRICE STRUCTURE

Basic starting prices are listed below and include: travel cost, 2-3 staff for 2-3 hours and more than enough food for everyone. We also provide all plates, napkins and cutlery. Number of guests, time restrictions and the location of your event will influence the final quote. We do not charge a 'wedding tax'; every client and event is equally important to us.

Events in Sydney, prices starting at:	Sweethawk	Monday to Thursday: \$2,000 plus GST Friday to Sunday: \$3,000 plus GST
Events outside Sydney, prices starting at: <i>(Includes Blue Mountains)</i>	Sweethawk	Monday to Thursday: \$4,200 plus GST Friday to Sunday: \$5,200 plus GST

If deposit is paid with in 7 days from the day you receive your invoice we will take \$100 off your booking. This offer will be reflected in the final payment of your event due 3 days before your event.

We can not hold your date without a deposit. If you have not paid your deposit you run the risk of it being taken by another client.







Tacohawk

Tacohawk is our Swiss Army Knife: it's super compact for transit, and opens out for service. It was strategically designed and custom-built 4 years ago as Nighthawk's love affair with Mexico and southwestern USA demanded a vehicle to express that love.

Tacohawk was built to be a taqueria and tequila bar and it's just that – an open kitchen plus bar, in one. It can cater small, medium and large events as a kitchen or a bar, and small to medium size events as both. If it's towed by 'Sweethawk' (see Sweethawk page) it can scale up to large events as a kitchen and bar combo. We specifically designed Tacohawk to be able to be easily transported, moved and set up in more difficult environments.

KEY INFORMATION

- Tacohawk's specialty is our hand-made range of tacos and nachos, with a cocktail bar serving a selection of cocktails, beer and wine.
- It can fit into spaces most food trucks cannot, and can be maneuvered by just one person.
- Tacohawk can travel any distance and serve any number of guests.
- Tacohawk is completely self-sustainable with regard to power and water, however to minimise ambient noise we use mains power wherever possible.

PRICE STRUCTURE

Basic starting prices are listed below and include: travel cost, 2-3 staff for 2-3 hours and more than enough food for everyone. We also provide all plates, napkins and cutlery. Number of guests, time restrictions and the location of your event will influence the final quote. We do not charge a 'wedding tax'; every client and event is equally important to us.

Events in Sydney, prices starting at:	Tacohawk	Monday to Thursday: \$1,600 plus GST Friday to Sunday: \$2,600 plus GST
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Events outside Sydney, prices starting at: <i>(Includes Blue Mountains)</i>	Tacohawk	Monday to Thursday: \$3,900 plus GST Friday to Sunday: \$4,600 plus GST
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If deposit is paid within 7 days from the day you receive your invoice we will take \$100 off your booking. This offer will be reflected in the final payment of your event due 3 days before your event.

We can not hold your date without a deposit. If you have not paid your deposit you run the risk of it being taken by another client.





“

Al and the Nighthawk team did an incredible job catering a recent birthday party for 60 guests. The crew arrived ahead of time, staged food-service when we wanted it and went above and beyond to make sure everyone was catered for and well-fed.

When friends still talk about 'those burgers from your party', and with Nighthawk since catering my birthday guests' engagement party, safe to say that they were, like me, very impressed. Thanks to Al and the crew for an outstanding job.

—LARA CARIO (2019)

“

We had Nighthawk cater a birthday function for us in Lovedale in their Tacohawk food truck last week and they were absolutely amazing.

Very professional to deal with and all the food was top quality. We had several guests that's required gluten free options and they all said this was among some of the best gluten free food they had eaten. These guys seriously know their stuff. Would definitely recommend them.

—NICOLE MACKILLOP (2020)

Coffee

Nighthawk has brand new Astoria coffee machine. You can now have cafe quality coffee at any event, anytime. Perfect for an early morning service with our breakfast menu or a lunch-time revival.

KEY INFORMATION

- Available only through the Sweethawk
- We also make other various hot drinks including tea , chai and hot chocolate
- We use beans by MECCA coffee
- We provide experienced barista and all hot drink packaging.

Coffee	Short Black	Cappuccino	Short Macchiato	Hot Choc
	Long Black	Flat White	Long Macchiato	Iced Coffee
	Latte	Mocha	Piccolo Latte	
Tea	English Breakfast	Peppermint	Lemon & Ginger	
	Earl Grey	Chamomile	Chai	



Bar



Our food trucks can double up as bar trucks. Hiring a Nighthawk bar is a great way to consolidate costs and save on any additional hassle of booking another provider.

Bar Setup

There are 3 options regarding the bar set up. All options come with 1-2 bartenders, glassware, cocktail equipment, ice, ice buckets and linen. Prices starting at 1,500 plus GST for options 01 and 02. Contact us for option 03

01 Tacohawk Bar

- Can be a kitchen at the front and bar at the back.
- Has a built in ice bath.
- Plenty of space to showcase bar offering.

02 Queenie Bar

- Is part of the Nighthawk (Black truck)
- Can include a wine tap and kegs of Grifter beer, perfect for large events.

03 Basic Table Setup

- Perfect for events with minimal space.
- Can be moved inside.
- Can be an extension of option 1 and 2.

Bar Stock

01 On Consumption

- You will only pay for what you drink rather than being locked into a package and having left over booze.
- Like a bar tab, this option can be capped at a certain amount.

- Select from our drinks menu or chat to us about something specific.
- Just let us know roughly how many drinks you would like each guest to have.

02 BYO

- You provide the alcohol and we will serve it through the bar.
- We can also make cocktails with BYO ingredients.

Menu

There are 2 options regarding service and you can choose to have items served full or canapé size.

Food truck Service

Platters

We can serve food on silver platters and carry around to guests or place on a table central to your event. *Note that depending on the size of your event this option may require additional wait staff.

Order From Truck

We can serve from the truck, where guest can come up order their meal. If your guest number exceeds 60 we ask the people order from the truck 30 at a time.

Menu Selection

Canapé/Cocktail Size

Your menu can include 6 to 7 items including sides. Our canapés are 'American style' meaning they are quite substantial.

Full Size

Your menu can include 4 items and 1 side or appetiser.

**Points to notes when selecting your menu.*

- Once you have selected your items, pop them in an email back to us for the chef to approve.
- Meat eaters love our vego options so you can throw a few of those in and not stress.

- Please be mindful of the number of vegetarians, meat lovers and pescitarians attending your event and that your menu selection covers their dietary preference.

Canapé & Appetisers

Prawn Ceviche Toastadas ^{GF}

Fresh chopped prawns tossed in lime and pineapple juice with fresh herbs served on tortilla crisps.

Chicago Meatballs ^{GF}

Chicago style meatballs with parmesan, rich tomato sauce & fresh basil.

Buffalo Wings

Sticky Buffalo chicken wings with ranch sauce.

Cajun Buttered Corn ^{VEG}

Smoky, spiced and buttered corn grilled on a cob served in its husk.

Sides

Seasoned Fries ^{VEG GF}

Golden shoestring fries tossed in a mild southern spice.

Cheesy Fries ^{VEG GF}

Golden shoestring fries, topped with housemade smoky cheese sauce & Nighthawk sauce.

Jalapeño Poppers ^{VEG}

2 Roasted Jalapeños, stuffed with creamed feta, philadelphia, ricotta, parmesan, lime & basil then crumbed & fried until golden, served with Old Bones Chilli ranch.

Fried Chilli Chicken Tenders

2 Buttermilk soaked strips of chicken breast, coated in our flour herb & spice mix, fried till golden & tossed in Old Bones Chilli sauce, served with a cool ranch dip.

Corn Chips & Cheese Dip ^{VEG GF}

Hand cut, house cooked & spiced tortilla chips served with Nighthawk cheese sauce.

Burgers & American Sandwiches

All menu items are available in canapé sized portions for stand up style events. For example, Burgers will become sliders and tacos will become tostadas

Gluten free buns are available at - \$2 extra per item. Please allow at least a week notice for us to prepare for you.

Cheeseburger

Beef brisket patty, American cheese, sweet pickles, pickled onions & Nighthawk sauce on a soft bun.

Double Cheeseburger

2 x Beef brisket patties, American cheese, sweet pickles, pickled onions & Nighthawk sauce on a soft bun.

Fried Chicken Sandwich

Cajun spiced fried chicken breast with herb slaw & Nighthawk sauce on a hoagie roll.

Chicago Italian Beef Sandwich

Slow roasted beef soaked in its own juices, served with our giardiniera, Nighthawk sauce on a hoagie roll.

Southern Ribwich Sandwich

Tender pork rib patty, sharp red slaw, pickles, our house made smoky cheese sauce & smoky BBQ sauce on a hoagie roll.

Miami Cuban Sandwich

Citrus pork, maple smoked bacon, housemade pickles, American cheese & chipotle mayo on a hoagie roll.

Philly Cheesesteak Sandwich

Slow roasted beef brisket, housemade smoked cheese sauce, green peppers & onions on a hoagie roll.

Crunchy Potato Katsu Sandwich ^{VEG}

Golden fried potato latke, katsu curry sauce & sliced cucumber furikake slaw on a hoagie roll.

Eggplant Parmigiana Sandwich ^{VEG}

Crumbed golden fried eggplant with smoked cheese sauce, grilled peppers, onions, Napoletana sauce & chipotle Nighthawk sauce on a hoagie roll.

Mushroom Philly Sandwich ^{VEG}

Slow roasted field mushrooms, housemade smoky cheese sauce, green peppers & onions on a hoagie roll.

Cafe Style Sandwiches & Toasties

Poached Chicken Baguette

Fresh Brooklyn Boy baguette filled with poached chicken, avocado, snow pea shoots & creamy dill & white wine mayo.

Oven Smoked Salmon Bagel

Seed topped bagel filled with oven smoked hickory salmon, butter pickles, cream cheese, caper pesto & spring onions.

Corned Jackfruit Reuben ^{VEG}

Toasted Brickfields Soy & Linseed Sourdough filled with corned jackfruit, sauerkraut, butter pickles & Manuka honey mustard.

Mushroom Toastie ^{VEG}

Toasted Brickfields Soy & Linseed Sourdough filled with brie, cheddar & blue cheese melted over slow cooked herb & garlic field mushrooms.

Dietary

- ^{GF} Gluten Free
- ^{VEG} Vegetarian
- ^{DF} Dairy Free
- ^V Vegan

Menu

Nachos

Loaded Nighthawk Nachos ^{GF}

Spiced crunchy corn tortilla chips with smoky cheese sauce & a selection of house-made salsas. Add: Add smoked bacon, chicken, pulled pork, brisket, gravy or fried jalapeños.

Tacos

Beef Brisket & Bean Taco ^{GF}

12 hour roasted beef brisket with black bean chilli & red bell pepper salsa.

Tandoori Chicken Taco ^{GF}

Tandoori, free range chicken with mint & dahl, topped with fresh creamy raita.

Curry Fried Cauliflower Taco ^{GF} ^{VEG}

Curry spiced golden fried cauliflower with brown dahl & pineapple tomatillo salsa.

Quesadillas

4 Cheese Quesadilla ^{VEG}

Smoked Provolone, Cheddar, Monterrey Jack & Mozzarella cheese melted in house-made tortilla.

Smoked Beef Brisket Quesadilla

Slow cooked smoked beef brisket with pickled white onion, chipotle & salsa negra with 4 cheeses melted in house-made tortilla.

Breakfast

Gluten free buns are available at - \$2 extra per item. Please allow at least a week notice for us to prepare for you.

Egg & Bacon Roll

Fried egg, maple smoked bacon with Nighthawk sauce & golden shoe string fries on a soft bun.

Loaded Potato Rösti ^V ^{GF}

Golden fried potato rösti, loaded with grilled vegetables & smashed avocado.

Oven Smoked Salmon Bagel

Seed topped bagel filled with oven smoked hickory salmon, butter pickles, cream cheese, caper pesto & spring onions.

Nighthawk Nachos ^{VEG} ^{GF}

Spiced crunchy corn tortilla chips with smoky cheese sauce & a selection of house-made salsas.

Crispy Salmon Taco ^{GF}

Light & crispy seasoned salmon with a herb slaw topped with a pineapple tomatillo salsa.

Al Pastor Taco ^{GF}

Orange, garlic & rosemary spiced slow-cooked pork shoulder with pickled red cabbage & roasted pineapple salsa.

Pulled Chicken Quesadilla

Chicken with charred corn, salsa Mexicana & 4 cheeses melted in house-made tortilla.

Egg, Tomato & Cheese Roll ^{VEG}

Fried egg, grilled tomato, with American cheese, golden shoe string fries & Nighthawk sauce on a soft bun.

Mushroom Toastie ^{VEG}

Toasted Brickfields Soy & Linseed Sourdough filled with brie, cheddar & blue cheese melted over slow cooked herb & garlic field mushrooms.

Vegan

Gluten free buns are available at - \$2 extra per item. Please allow at least a week notice for us to prepare for you.

Vegan Corn Chips & Cheese Dip ^V

Hand cut, house cooked & spiced tortilla chips served with Nighthawk vegan cheese sauce.

Vegan Cheese Fries ^V

Golden shoestring fries topped with vegan house-made smoky cheese sauce & vegan Nighthawk sauce.

Vegan Nighthawk Nachos ^V

Spiced crunchy corn tortilla chips with vegan smoky cheese sauce & a selection of house-made salsas.

Vegan Eggplant Parmi Sandwich ^V

Crumbed golden fried eggplant with smoked cheese sauce, grilled peppers, onions, Napoletana sauce & chipotle Nighthawk sauce on a hoagie roll.

Corned Jackfruit Reuben ^V

Toasted Brickfields Soy & Linseed Sourdough filled with corned jackfruit, sauerkraut, butter pickles & mustard.

Apple Crumble Custard Pie ^{VEG}

Seasonal apples & creamy vanilla custard baked in flaky butter pastry topped with a macadamia pecan crumble.

Brownies ^{VEG} ^{GF}

Goey chocolate, peanut butter crunch or Oreo cookie served with fudge sauce and whipped cream.

Ice Cream Sundae ^{VEG}

Dairy or coconut soft serve based sundae with your choice of warm sauce and lot's of sweet lil' bits.

Boozy Shake ^{VEG}

We can make your thick shake a 'lil bit boozy by pouring a shot (or two) of selected spirits in.

Vegan Fries ^V

Golden shoestring fries tossed in a mild southern spice.

Vegan Curry Fried Cauli Taco ^V

Curry spiced golden fried cauliflower with brown dahl and mango tomatillo salsa.

Vegan Crunchy Potato Katsu ^V

Golden fried potato rösti, katsu curry sauce & sliced cucumber furikake slaw on a hoagie roll.

Vegan Mushroom Philly ^V

Slow roasted field mushrooms, housemade vegan smoked cheese sauce, green peppers & onions on a hoagie roll.

Loaded Potato Rösti ^V ^{GF}

Golden fried potato rösti, loaded with grilled vegetables and smashed avocado.

American Pie ^{VEG}

Classic American style sweet pies such as banana cream, cherry, spiced pumpkin, pecan, chocolate chess and key lime.

Choc Peanut Cookie Sandwich ^{VEG}

Chewy peanut butter & chocolate cookie.

Grumpy's Donuts ^{VEG}

We can order in a selection of Sydney's best donuts from the famous Grumpy's Donuts.

Drinks

Thickshakes	Vanilla Malteser Oreo Crumble	Nutella Fudge Strawberry	PB & Jam Vanilla Malteser	Milo
Coffee	Short Black Long Black Latte	Cappuccino Flat White Mocha	Short Macchiato Long Macchiato Piccolo Latte	Hot Choc Iced Coffee
Tea	English Breakfast Earl Grey	Peppermint Chamomile	Lemon & Ginger Chai	
Kombucha	Blood Orange	Fuji Apple	Pear	
Water	Carton Water	Pellegrino Sparkling		
Soda	Mexican Coke Coke Zero Dr Pepper	Fanta Grape Jarritos Guava San Pellegrino	Fanta Strawberry Jarritos Pineapple	Cream Soda

Alcoholic Drinks

Beer The Grifter	Sunshine XPA - 4.4% Grifter Pale - 5% Grifter Big Sur IPA - 4.4% The Omen Oatmeal Stout - 5.5%	Horses Head American Red - 5.5% Galah Pink Lemonade Sour - 4.7% Serpents Kiss (Watermelon) - 4.9%
Wine—Red	Star Bay, Pinot Noir	A Growers Touch, Shiraz
Wine—White	Wayville Estate, Pinot Grigio	A Growers Touch, Chardonnay
Bubbles	Pasqua Prosecco	
Cocktails	<i>Our experienced bartenders are able to make any cocktail as requested.</i>	



Truck Inclusions

All the Hawk food trucks have their own specialty, however each can take on many of the capabilities of the others. See this table below to assist you in selecting the most appropriate Hawk/s for your event.

ITEMS	NIGHTHAWK	SWEETHAWK	TACOHAWK
MAINS			
Burgers	Yes	Yes	Yes
Sandwiches	Yes	Yes	Yes (Ex Fried Chick)
Tacos	Yes	Yes	Yes
Nachos	Yes	Yes	Yes
Salads	Yes	Yes	Yes
Sides	Yes	Yes	Yes
CANAPÉS			
Tostadas	Yes	Yes	Yes
Sliders	Yes	Yes	Yes
Cheese Fries	Yes	Yes	No
Empanadas	Yes	Yes	Under 50 people
Quesadillas	Yes	Yes	Yes
Cajun Butter Corn	Yes	Yes	Yes
DESSERTS			
Sundae	No	Yes	No
Brownies	Yes	Yes	Yes
Pies	Yes	Yes	Yes
Thick Shakes	No	Yes	No
BAR			
Boozey Shakes	No	Under 50 people	Yes
Grifter on tap	Yes	No	Yes - Additional fee
Beer	Yes	Under 50 people	Yes
Wine	Yes	Under 50 people	Yes
Cocktails	No	No	Yes
Coffee	No	Yes	No

Extras

We work with talented designers, vendors and florists who can help take the stress out of planning and executing your event. Please speak to our Bookings Manager for additional information and quotes.

ADDITIONAL WAIT STAFF

We have a team of helpful, professional and friendly staff who can meet the needs of you and your guests. Extra staff can be hired for canapé-style or high volume bar events, at a minimum of four hours. Costs will vary slightly due to award rate schedules.

TASTING

We offer a tasting service at our bricks-and-mortar diner in Alexandria, where we can take you through your selected menu. The cost for tasting is \$100 for two people, with alcohol.

DONUT WALL

A simple and fun solution for dessert service, our donut wall is stocked with Australia's best from Grumpy's donuts. Flavors change weekly and pricing is per donut. Flavor and price info can be provided upon booking inquiry.

FLOWER ARRANGEMENTS

Flowers featured throughout this kit are by Crissha Staddon for Piccolo Petalo. Crissha has worked with the Nighthawk Diner on numerous events and knows the architecture of the trucks back to front, as well as what floral arrangements work best.

Basic starting prices for floral arrangements are listed below however prices may fluctuate depending on the choice of flowers and the amount requested. Please contact us to formulate a specific quote based off your needs at bookings@thenighthawk.com.au

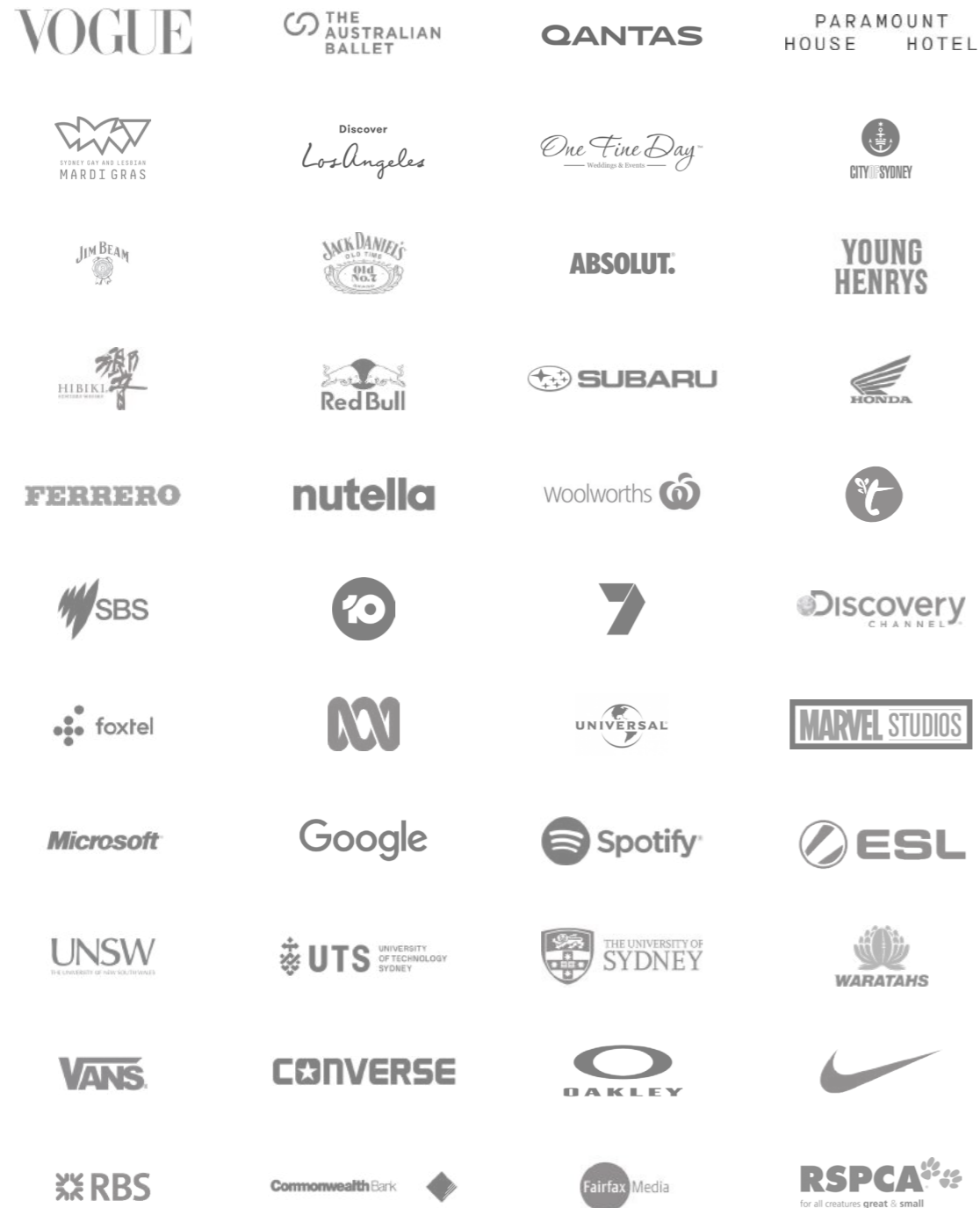
- Nighthawk - From \$700
Piece across top front (2m approx)
- Tacohawk - From \$400
Two piece asymmetric set
- Nighthawk - From \$85
Nighthawk window
(rustic bouquet style piece)
- Sweethawk - From \$350
Piece across front of serving window (1m approx)

CUSTOM DESIGNED MENU PRINTING

Our in-house graphic design team can create a custom-designed menu to match your event. Menus sit in the lightbox section of the trucks but can also be printed at a smaller size to be handed out to your guest.

We Work With

Over the past 12 years we have partnered with various large and small brands to deliver memorable, unique events for their specific needs or projects. Our gorgeous trucks have served as props for several television commercials, programs and films – and when shooting has wrapped for the day, we make sure the cast and crew go home well-fed.



Contact

Nighthawk Diner

Email: bookings@thenighthawk.com.au
 Web: thenighthawk.com.au

Follow Us

Instagram: @TheNighthawkDiner
 Facebook: @TheNighthawkDiner

Our HQ

Address: 43 Farr Street
 Marrickville



Xxxx

Xxxx

Terms & Conditions

Client understands that upon entering this service contract, caterer and/or event planner is committing time and resources to this event and thus cancellation would result in lost income and lost business opportunities in an amount difficult to precisely calculate. Therefore, the following cancellation limitations will apply.

Third party referral partners are subject to third party referral partner contract agreements and are not subject to the following policies.

Event Cancellation Policy

This policy is valid for on-line, email and phone food truck bookings. If Client requests cancellation of this contract within 12 months of the booking the Client will not receive a refund of their deposit. If the Client requests cancellation of this contract outside 12 months of the booking, then they will receive a refund however, wages and costs for time spent on the booking may be deducted. After 30 days in advance of the event, the Nighthawk Diner shall be entitled to (100%) of the contract total.

50% deposit of the food truck/catered food and/or a minimum spend agreement amount is due to confirm an event and is non-refundable as outlined above.

**In the event of a minimum spend agreement at a public traded event, the agreed amount will be subject to the total sales amount reduction and the balance will be due 7 days after the event has commenced.

Catering Cancellation Policy

This policy is valid for on-line, email and phone catering orders. An order may be canceled with no additional charges up to 10 full business days prior to the event. Cancellation of services made less than 6 full business day of the event the Client will not receive a refund of their deposit.

50% deposit of the catered food and/or a minimum spend agreement amount is due to confirm an event.

Day of event and 4 Days prior to event, 100% of the catered food is non-refundable 1 to 2 Days prior to event client may reschedule catered food, however perishable items and incurred additional expenses:

Additional Expenses: labor, parts, loss of use may be extra. Deposit 50% will be credited toward the new date. If the new date is canceled, then the deposit 50% will not be refunded.

*** Note refunds are the sole discretion of Nighthawk Diner. Although an event may be canceled or rescheduled, Nighthawk Diner reserves the right to allow for consulting and coordinating when or if determining to allow for a cancellation or refund of any amount or for any reason.*

Event Cancellation Policy Due to COVID-19

If Client is forced to cancel an event in order to comply with a government directive the Client is able to If Client is forced to cancel an event in order to comply with government COVID-19 health and safety directives the Client is able to postpone up to 48 hours prior to the event and the deposit will transfer to the new date.

Mandatory public health orders including but not limited to; dancing and guest count limitations will not be classified as grounds for the Client to cancel the event or receive a refund. The Client is however able to postpone up to 48 hours prior to event and the deposit will transfer to the new date. The Client does not need to lock in a new date immediately and can wait until restrictions have eased. The change of date will be subject to availability.

The first date change and reissue of event run sheet with revised event information is free, however subsequent information changes (not including date) and reissuing of event run sheet will be charged to the Client at \$50 per reissue. Any change to the run-sheet from its original content (other than date) will incur a \$50 fee.

Excess Hours

If the Client requests The Nighthawk Diner to stay longer than the quoted time, an additional cost of \$50 per hour per staff member will be applied and invoiced after the event.

Broken Glassware and Excess Drink Consumption

If the Client consumes over the quoted amount for drinks (alcoholic and non-alcoholic) The Client will be invoiced for the excess amount after their event. Breakages above 5% of the total glasses ordered will also be invoiced to The Client after the event.

Non-Supplier Kegs

The Nighthawk Diner beer tap systems are fitted for The Grifter kegs specifically. If The Client chooses a BYO bar with beer kegs of The Client's choice that are not The Grifter, The Nighthawk Diner cannot promise the beer tap will be in the same place as it is in the photos featured in The Nighthawk Diner information kit

Vintage Truck Vulnerability

The Client must accept that the Nighthawk Diner trucks are close to 70 years of age and although they have a particularly desirable 'vintage' aesthetic, they are more vulnerable to breakdown, with parts difficult to replace compared to a modern vehicle. They travel great distances across the country and The Nighthawk Diner does it's best to regularly maintain a smooth running of the fleet however, in the event a truck needs to be replaced on the day with one that is different from what is quoted, The Nighthawk Diner does not offer a refund or discount.

Permits and Applications

The Client must make sure they have acquired all the necessary permits and approvals for their event and for the Nighthawk Diner food truck to trade at the venue or the property they have selected to have their event. The Nighthawk Diner is not responsible for any permits or applications and have the right to refuse to serve on the day with no refund to the client. If you would like Nighthawk to handle the permits and application process for you, the Client must communicate this to the Nighthawk Diner prior to booking. This will incur a consultancy fee.

Privacy Policy

This privacy notice discloses the privacy practices for Nighthawk Diner. This privacy notice applies solely to information collected by this website. It will notify you of the following:

What personally identifiable information is collected from you through the bookings email thread, how it is used and with whom it may be shared.

What choices are available to you regarding the use of your data?

The security procedures in place to protect the misuse of your information.

How you can correct any inaccuracies in the information.

Information Collection, Use, and Sharing

We are the sole owners of the information collected on this site. We only have access to/collect information that you voluntarily give us via email or other direct contact from you. We will not sell or rent this information to anyone. "We do not store credit card details nor do we share customer details with any 3rd parties".

Security

We take precautions to protect your information. When you submit sensitive information via the website, your information is protected both on-line and off-line.

Wherever we collect sensitive information (such as credit card data), that information is encrypted and transmitted to us in a secure way. You can verify this by looking for a lock icon in the address bar and looking for “https” at the beginning of the address of the Web page.

While we use encryption to protect sensitive information transmitted on-line, we also protect your information off-line. Only employees who need the information to perform a specific job (for example, billing or customer service) are granted access to personally identifiable information. The computers/servers in which we store personally identifiable information are kept in a secure environment.

If you feel that we are not abiding by this privacy policy, you should contact us immediately via: bookings@thenighthawk.com.au

Credits

CHEFS

Alistair Fogg
James Watt

PHOTOGRAPHY

Benito Martin Photography

ART DIRECTION

Emily Vadal

FLORISTRY

Crissha Staddon