

# Food Truck vs. Full-Service Catering: Which Is Better For Your 2025 Wedding?



Hey there, future newlyweds! If you're diving into wedding planning right now, you're probably feeling a mix of excitement and, let's be honest, a little overwhelmed. Trust me, we've been part of hundreds of weddings over the years, and one of the biggest questions couples ask us is: "Should we go with a food truck or traditional catering?"

It's such a great question because both options can create absolutely magical experiences - they're just completely different vibes! As someone who's seen both approaches work beautifully (and occasionally not so beautifully), I want to walk you through everything you need to know to make the best choice for YOUR special day.

## The Food Truck Revolution: Why It's Taking Over Weddings

Let's start with food trucks because, wow, have they changed the wedding game! What started as a quirky alternative has become a legitimate contender that's saving couples thousands while creating unforgettable experiences.

### The Budget-Friendly Reality

Here's the thing that gets everyone's attention first - food trucks typically run between \$15-\$30 per person, while full-service catering averages around \$15-\$30 per person. We're talking about potential savings of \$3,000 to \$5,000 (or more!) for a typical wedding. That's honeymoon money right there!

But it's not just about saving cash - it's about what you get for that money. Food trucks bring their entire kitchen to your venue, complete with professional equipment and experienced staff who know their craft inside and out.

### **The Experience Factor**

Food trucks create this amazing festival atmosphere that gets people talking and mingling. Instead of sitting at assigned tables waiting for courses, your guests become part of an interactive experience. They're wandering around, trying different options, and the whole thing becomes more social and fun.



I've watched guests at food truck weddings light up in ways that traditional sit-down dinners sometimes miss. There's something about the casual, approachable vibe that breaks down barriers and gets everyone involved.

### **Customization That Actually Matters**

Want Korean BBQ because that's where you had your first date? Or maybe authentic tacos because you both studied abroad in Mexico? Food trucks let you tell your story through food in ways that traditional catering menus sometimes can't match. You can even hire multiple trucks to represent different parts of your heritage or favorite cuisines!

### **But Let's Be Real About the Limitations**

Food trucks aren't perfect for every situation. They need outdoor space and can't work inside venues. Most trucks specialize in one type of cuisine, so if you're dreaming of a multi-course progression from appetizers to dessert, one truck probably can't handle it all.

Also - and this is important - food trucks typically don't include setup, cleanup, or breakdown services. You'll need to budget for additional staff or ask family and friends to help with those logistics.

## **Full-Service Catering: The Traditional Powerhouse**

Now let's talk about full-service catering, which still holds the crown for formal, elegant weddings where every detail needs to be perfectly orchestrated.

### **The White-Glove Treatment**

Full-service catering means exactly that - they handle EVERYTHING. Setup, table service, multiple courses, cleanup, and breakdown. You don't have to think about logistics because professionals are managing every single detail.

This is especially valuable if you're having an indoor wedding, dealing with a complex venue, or wanting that classic formal dining experience. The staff knows how to coordinate timing so your appetizers come out perfectly before dinner, and your aunt's gluten-free meal appears without anyone making a fuss.

### **Professional Polish**

There's something to be said for the elegance of traditional catering. White-gloved servers, perfectly plated dishes, and that formal atmosphere that makes everyone feel like they're at a truly special occasion. If you're envisioning a classic, sophisticated celebration, full-service catering delivers that polished experience seamlessly.



**The Investment Reality**

Here's where it gets tough for many couples - full-service catering is expensive. That \$15-\$30 per person average can quickly climb higher depending on your menu choices and service level. For a 100-person wedding, you're looking at \$8,500 just for catering, before drinks, cake, or service charges.

**Breaking Down the Real Differences**

Aspect	Food Trucks	Full-Service Catering
Cost per Person	\$15-\$30 per person	\$15-\$30 per person
Service Style	Self-serve, casual	Full table service
Venue Requirements	Outdoor/covered spaces	Indoor or outdoor
Staffing	Food prep only	Complete service team
Atmosphere	Fun, interactive, social	Formal, elegant, traditional
Menu Flexibility	Specialized but customizable	Full-course dining options
Setup/Cleanup	You handle it	Completely managed

# Which Option Fits Your Dream Wedding?

## Choose Food Trucks If:

- You're having an outdoor wedding with adequate parking and space
- Budget is a primary concern (and who doesn't love saving money?)
- You want a casual, fun, interactive experience
- You're drawn to specific cuisines or want to celebrate your cultural heritage
- Your guest list includes people who love trying new foods
- You don't mind handling some logistics yourself or have helpful family/friends

## Go With Full-Service Catering If:

- You're planning an indoor reception
- You want a formal, traditional dining experience
- You prefer not to manage any food service logistics
- You're planning multiple courses or complex dietary accommodations
- Weather protection is important to you
- You want the peace of mind that comes with full professional service

# Making It Work: Pro Tips From the Trenches

If you choose food trucks, here are some insider tips: Book early (especially for weekend weddings), plan for guest flow to avoid long lines, and make sure your venue has adequate power and water access. Consider hiring a wedding coordinator to handle the logistics you won't get from the food truck alone.

For full-service catering, focus on tastings and clear communication about your vision. Don't be afraid to ask about customization options - most professional caterers can accommodate special requests better than you might think.



## The Bottom Line

Both food trucks and full-service catering can create absolutely beautiful wedding experiences - they're just different kinds of beautiful. Food trucks excel at creating memorable, budget-friendly celebrations with personality and flair. Full-service catering delivers elegance, convenience, and traditional sophistication.

The best choice depends on your venue, your budget, your guest list, and most importantly, what feels right for YOU as a couple. Some of our happiest couples have gone with food trucks and saved thousands while creating unforgettable experiences. Others have chosen traditional catering and loved every moment of their elegant celebration.

Whatever you choose, remember that your wedding should reflect who you are as a couple. Whether that's a casual food truck party or an elegant sit-down dinner, the most important thing is that you're surrounded by people who love you, celebrating the start of your new adventure together.

At Plum Caterers, we've been part of both kinds of weddings, and honestly? The joy on couples' faces looks exactly the same whether they're serving tacos from a truck or sitting down to a five-course meal. That's what really matters.