



TAVERN

FOOD TRUCKS

Leytonstone EST.1865

ABOUT US

Tavern Events is the events and catering division of a proudly independent hospitality group based in East London.

We're the team behind much-loved neighbourhood venues. It all began with the Leytonstone Tavern, which we proudly revived in 2019 after an eight-year closure. Since then, it's become a local favourite once again, serving up its famous burgers, tacos and Sunday roasts alongside a buzzing pub atmosphere. More recently, we've welcomed our little sister pub, Tavern on the Hill in Walthamstow a vibrant community hub known for its great food, drinks and relaxed neighbourhood feel.

Alongside our pub spaces, our vintage food trucks are a core part of what makes Tavern Events special. Each truck is a fully mobile kitchen, bringing our signature style, flavour, and service to wherever the party is happening.

We've built an ever-growing events operation. We work across all kinds of events from corporate parties and product launches, to weddings, street parties and festivals and offer flexible, flavour-forward menus designed to impress.



OUR TRUCKS

Peugeot J7 Horse Box 1960'S & 1970

Vintage Peugeot J7 Trucks, they don't make them like they used to and that's exactly why we love them.

Our beautifully restored Peugeot J7s are true head-turners: vintage in charm, smart in design, and built to deliver a seamless service at busy events. Purpose-built for mobile hospitality, these classic vans bring style and character to any occasion, from weddings and street parties to festivals and corporate events.

Compact enough to suit intimate gatherings yet versatile enough for large-scale service, our J7s have been custom-adapted to operate side by side when required — allowing us to cater to higher volumes without compromising on speed or quality





OUR FOOD

At the heart of our food offering is Jamie Tack — business partner, lifelong chef, and creative force behind our menus. After a decade running two acclaimed gastropubs in Bath with his brother, Jamie moved to London in 2018 and quickly made his mark on the capital's dynamic street food scene.

Since joining The Tavern as a partner in 2020, Jamie's talent has been nationally recognised — winning the 2022 Street Food Championships and reaching the finals of the 2023 National Burger Awards.

Our trucks serve up tailored menus featuring a range of feel-good favourites — from flavour-packed tacos to premium burgers. We champion high-quality, seasonal ingredients and bold, vibrant flavours.

We can deliver everything from fully bespoke wedding breakfasts to award-winning street food, all tailored to suit your event.

Whether you're planning a private party, corporate activation, or festival-style celebration, we'll bring high-impact flavour and professionalism to the table.



OUR MENUS

Here are some of our sample menus, which include a selection of our signature burgers & Tacos.

We're also happy to create bespoke menus tailored to your event or any specific requirements you may have, Just let us know what you're looking for, and we'll take it from there.

We source our produce from farmers that use regenerative farming methods, **HELPING** to restore carbon back into the soil and **PROMOTE BIODIVERSITY**

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TACOS

MUTTON BARBOCOA

SALSA VERDE, PICKLES, CORIANDER, CHOPPED ONION

CITRUS MARINATED PORK

COCHINITA PIBIL, CRISPY PORK SKIN, HOT SAUCE, JALAPEÑOS +
PINEAPPLE JAM, CORIANDER + CHILLI SALT

VEGAN SYMPLICITY CHORIZO

COCONUT SOUR CRÈME, PICKLED CABBAGE,
SALSA VERDE, HOT SAUCE

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BURGERS

DOUBLE CHEESE & ONION SMASH

DRY AGED BEEF, AMERICAN CHEESE, BURGER SAUCE, PICKLE +
MUSTARD JAM, CHOPPED ONION

THE BOBBY SEALE

DRY AGED BEEF, MEXICANA & AMERICAN CHEESE, SMOKED CONFIT
GARLIC MAYO, JALAPEÑO & PINEAPPLE JAM, JALAPEÑOS, BACON

THE OG VEGAN

SYMPPLICITY PATTY, VEGAN CHEESE, BURGER SAUCE, SHREDDED
LETTUCE, PICKLE + MUSTARD JAM, CHOPPED ONION



THE SPECS | AKA THE FINE PRINT

- Full extraction system – perfect for burgers, tacos & high-volume cooking
- Fully certified – includes Insurance, HACCP, Fire Risk, and Health & Safety compliance
- Preferred set-up – 16amp power hook-up
- Power – we're fully gas-operated and can run independently if needed
- Lighting – external power and ambient lighting is always appreciated
- Sizes – Width: 2.2m (5.5 max) | Length: 4.5m (5m max) | Height: 2.3m

Our set-up is as smooth as our service — you just tell us where to park, and we'll do the rest



PREVIOUS EVENTS



EXTRAS

As part of the events group, we own and operate a London brewery and a tequila brand, and regularly operate festivals across London and further afield.

If you need bars or activations, we have all the kit needed. When we're super busy, we team up with Soul Shakers, to deliver large scale events.

What we can offer

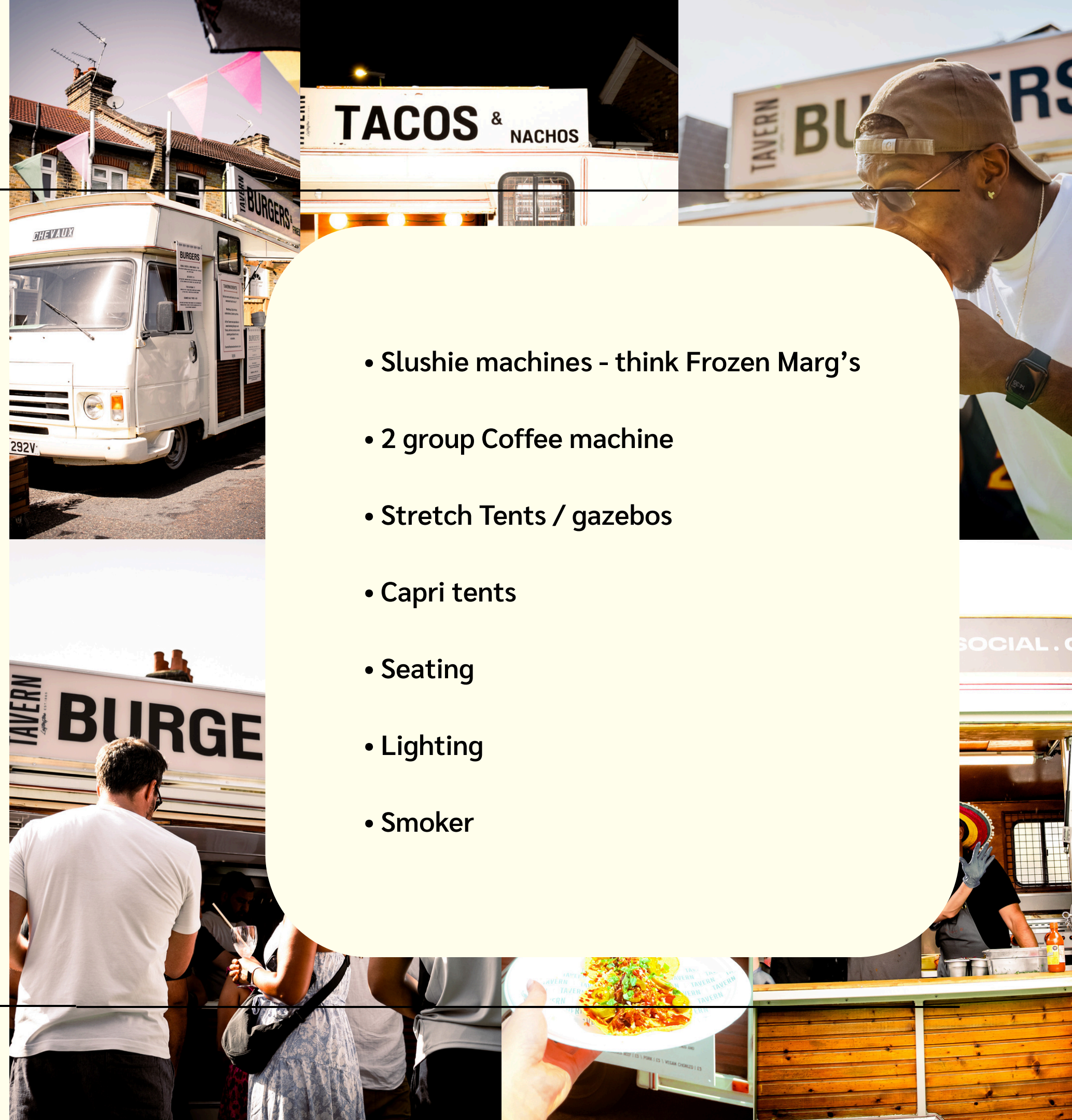


Truck 1: Full extraction for high volume.
We use this for burger and high-volume events.



Truck 2: Hot plate / Coffee / Slushie
Versatile in switching from high-volume taco's to coffee and cocktails.

- Slushie machines - think Frozen Marg's
- 2 group Coffee machine
- Stretch Tents / gazebos
- Capri tents
- Seating
- Lighting
- Smoker



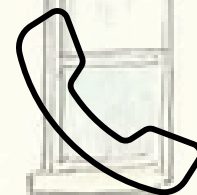


CONTACT US

For pricing and availability:



events@leytonstonetavern.com



020 3972 1146



[@leytonstonetavern](https://www.instagram.com/leytonstonetavern)

119 Harrow Road, Leytonstone, E11 3PX