

FOODBIKES FOR YOUR EVENT



—THE STREET FOOD COMPANY—

food — drinks — furniture

NICE TO MEET YOU



#wearestreetfood

WHO WE ARE?

We are The Street Food Company: your partner in crime for an unforgettable culinary experience. No boring buffets, but a vibrant street food market at your event. With our fleet of unique food bikes, we bring authentic flavors and a trendy vibe directly to your guests. Whether it's an intimate celebration or a large-scale festival, we serve passion on wheels. We don't just cater, we create moments.

WE DON'T DO BORING EVENTS.

From corporate parties to dream weddings: we take your event to the next level. Our food bikes are flexible and suitable for groups ranging from 30 to 3,000 guests, both indoors and outdoors.

Don't expect standard catering, but honest dishes full of character and served with a generous dose of enthusiasm.

LET'S BUILD YOUR EVENT

Pick your favorites.
We'll take care of the rest, from setup to breakdown.

Extra furniture? Signature drinks?
Say no more.

GOOD TO KNOW

Each food bike represents one strong food concept. Will you go for the Italian classics of Pasta di Mama or the smoky flavors of our Pulled It? The best part is: you decide.

Combine as many bikes as you like to create a world of flavors for your guests. Always fresh, always delicious, and always offering tasty veggie options as standard.



THIS IS HOW WE DO IT

1. SAVE THE DATE.

Claim your date and we'll check availability right away.

3. CHOOSE YOUR BIKE.

Select your favorite concepts. Combine multiple bikes for maximum impact and a complete food experience.

2. BUILD YOUR FLAVOR STORY.

From apero bites to midnight snacks. Create a menu with main character energy.

4. ADD THE EXTRA SAUCE.

Complete the experience with signature cocktails, stylish lounge furniture, and the perfect decoration.

5. WE ROLL IN.

We take care of everything from setup to breakdown. Zero stress, full vibe.

IT'S APERO O'CLOCK.

Start the vibe, share the flavor.
Time to officially kick off the party.

Forget the standard nuts and snacks; we serve a surprising mix of classic street food bites and bold, experimental flavors. It's comfort food with a culinary glow-up.

Our sharing dishes are already shining on the table upon arrival, while we keep circulating with fresh oysters and apero bites.

That way, we satisfy the first cravings in style and set the vibe instantly.

If you can crave it, we can serve it.

APERO TO SHARE

- Lebanese platter
- All-in platter
- Cream cheese platter
- Pickled vegetables
- Flavored popcorn
- Favas Fritas – salted broad beans
- Vegetable chips
- Nachos & guacamole
- Caramelized onion dip with crackers
- Hummus ktipiti with wheat crackers
- Jamón Ibérico
- Padrón peppers
- Edamame
- Olives



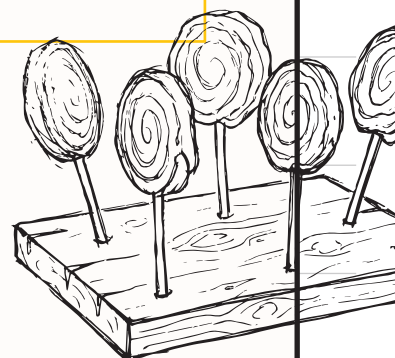
OYSTERS & BUBBLES

Classic or Oriental Oysters



APERO BITES

- Prawn crackers with tuna tartare
- Goat cheese macaron
- Emmental cheese lollipop
- Falafel bites with yogurt dip
- Seaweed croquette
- Dim sum
- Southern-style meatball with curry mayo
- Sticky meatball with sesame
- Savory waffle with salmon and horseradish dip
- Savory waffle with bacon and BBQ dip
- Corn dog
- Okonomiyaki – Japanese cabbage pancake
- Glazed pork belly



THE MAIN EVENT. CRAFTING CULINARY MOMENTS.

Craving salty, sour, sweet, or deep umami flavors? Whatever your flavor mood is, we bring artisanal street food that truly hits the spot. This is all about making choices or not making them at all.

Each food bike hosts one unique concept with a variety of fresh creations. Want the Italian passion of Pasta di Mamma and the bold attitude of Warmen Hond? No problem, we'll simply roll up to your event with two bikes.

And for the real party animals, we also serve all these crowd favorites as legendary Late Night Snacks.

Ready to feast? Let's choose!

WARMEN HOND

Hot damn! Slow-cooked sausage served on a rustic bun.

PASTA DI MAMMA

A tribute to the Italian classic.
Mamma mia.

PULLED IT

Crispy bun filled with pulled pork or chicken.
Slow-cooked and pulled to perfection.

WHAT A PITA

Bold triangular bites filled with seasoned chicken, spicy lamb, or halloumi.

BELGIAN FRIES

Heaven is a place on earth, with artisanal fries.

CHILI BOWL

Heartwarming Mexican bowls with rice and a richly seasoned chili con or sin carne.

ASIAN FOOD

Rice classics from Bali to Bangkok.

ASIAN NOODLES

A culinary journey through Asia with flavorful dan dan noodles, fresh pak choi, savory miso, or a steaming bowl of pho.

LOBSTER & SALMON ROLLS

High-end street food at its finest, with buttery brioche buns filled with fresh lobster or salmon.

BAO BUNS

Soft, sticky steamed buns with glazed pork belly or shiitake mushrooms.

BURGER

Belgian Blue or premium Angus beef on a crispy sesame bun.

DIRTY FRIES

Artisanal fries with Mexican bean sauce, bacon & cheese, or peanut sauce.

FISH & CHIPS

Delicious fish in a crispy golden crust, served with fries and fresh tartar sauce.

STEAK SANDWICH

Slow-cooked authentic steak in a warm bun.

MONSIEUR BOUDIN

Traditional Ghent white sausages on a rustic bun.

EGGS BENEDICT

Sizzling sunny-side-up eggs with pan-fried ham or smoked salmon.

SMASH BURGER

The trend of the moment: crispy-seared beef burgers packed with umami on a soft bun.

FONDUE PISTOLET

A delicious winter-style crispy roll filled with cheese sauce and Breydel ham.

SWEET POTATO FRIES

Artisanal sweet potato fries for all the sweet lovers.



SWEET TOOTH?

Spoil your guests with desserts that take the classics to the next level. Our sweet bites guarantee big smiles and empty plates, whether you go for cold, warm, crunchy, or silky smooth.

From authentic pancakes freshly baked at the bike to refined cold delicacies served in a stylish roaming setup: sugar rush incoming! We don't judge, so feel free to go extra on the sauce.

Our mission? To treat your guests to the ultimate guilty pleasure as the cherry on top of your event.

Kill your sweet darlings? Nope, we serve them all.

Icelolly's

Ice cream coated in colorful chocolate shells

Julie's House Sweets

Famous Ghent-style tarts and brownies

Go Nuts for Donuts

Colorful mini donuts

Belgian Pancakes

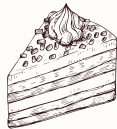
Authentic pancakes with sauces of your choice

American Pancakes

Small, fluffy pancakes with a variety of toppings.

I Scream You Scream

Vanilla and chocolate ice cream with toppings and sauces.



The traditional goodies

Chocolate mousse, panna cotta, tiramisu, ...

Luxe eclairs

Delicious éclairs to decorate yourself.

Homemade cakes by the chef.

Brussels waffles

Our Giant Chocolate Chip Cookies

Cream puffs.

Filled and finished à la minute.



THIRSTY?

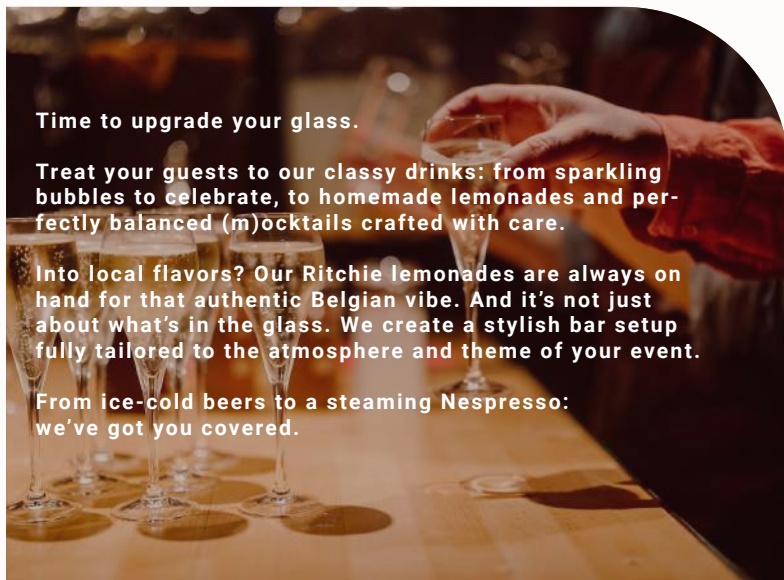
Time to upgrade your glass.

Treat your guests to our classy drinks: from sparkling bubbles to celebrate, to homemade lemonades and perfectly balanced (m)ocktails crafted with care.

Into local flavors? Our Ritchie lemonades are always on hand for that authentic Belgian vibe. And it's not just about what's in the glass. We create a stylish bar setup fully tailored to the atmosphere and theme of your event.

From ice-cold beers to a steaming Nespresso: we've got you covered.

Cava | wines | beer | 0% beer | Coca-Cola | Coca-Cola Zero | Fanta | Ritchie | homemade lemonade | water | Nespresso coffee | tea + specials on request
Cocktails & mocktails



THEY BOOKED, WE DELIVERED!

MEETMARCEL

DHL

UNIVERSITEIT
GENT

Belfius

gent:

Deloitte

L'ORÉAL

"At an event with more than 800 people, The Street Food Company delivered top service: super original dishes, ideal portions, no queues, service with a big smile, and so much more. This helped take our event to the next level. Thank you!"

Annelies
Event & Experience Manager Accent

"Thank you to the entire team for the top service! Everything went PERFECTLY. Everyone is very enthusiastic, both about the food, the drinks, the service, and the decoration. As far as I'm concerned, you'll become our regular caterer for all our future events."

Charlotte
Event Manager Multipharma

"Beyond the culinary aspect, The Street Food Company's support in organizing our event was invaluable. The team thinks proactively and ensures everything runs seamlessly. We are completely taken care of and supported, always with a great dose of enthusiasm and quality."

Thank you for the many great collaborations, more to come!"

Shari
Holmes & Watson

"We would like to thank you once again for the excellent service, the fantastic food, and the very professional and friendly team. You made our wedding celebration unforgettable."

Sven & Lisa

Relax. We've got this.
Let's build something unforgettable.

THESTREETFOODCOMPANY.BE
EVENTS@THESTREETFOODCOMPANY.BE

+32 472 65 23 79

