

**Northern Ireland** Year of Food & Drink 2016  
Our Food, So Good

Our food.  
So good.  
Taste of Ulster



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**CONTEMPORARY**

FESTIVALS, MARKETS, SHOWS & EVENTS

LOVE FOR FOOD CREATED JUST FOR YOU | **LOCAL** FOOD

PASSIONATE MOTIVATED OWNERS OPERATORS | GREAT PEOPLE MAKING GREAT PRODUCE

**FOOD NI STREET FOOD AND EVENT CATERING GUIDE**



@Food\_NI

#nifood16


#nidrink16

#enjoyni16

#ourfoodsogood



# 2016 Food NI Street Food and Event Catering Guide



## You can't fail to have noticed how hot street food is. People are plying their edible wares from customized camper vans and trendy trailers from Ballycastle to Burren.

We have so many members who fit that category now that we had to give them their own Guide. In these pages, you'll discover the guys at Broughgammon who make Cabrito Burritos from goat kid reared on the north coast; great griddle breads from the Krazi Baker; brilliant burgers from Foodie Folk, The Fabulous Food Company, Wolf and Devour and Tricycle Trading, perfect pulled pork from Linen Hill and scrummy spit roasts from Pheasant's Hill, The Wild Hog, McMaster's and Hog Plate. You will even find honey glazed slow roasted gammon from Event Catering Specialist, and lamb and creamy mash from Sizzlers. There's even Eel Suppers from Dot's Kart! Hillstown can even treat you with some of their farm reared rare breed pork or their signature beer fed beef.

Mash Direct's convenient take on vegetables can be purchased from their big bus. There are hot dogs from Street Dogs, and delicious filled wraps and baps from Doherty's too.

That's not to mention the plethora of outside caterers like Posh Nosh, The Yellow Door, Big Occasions, McKee's Country Store, The Mann Food Co. and Simply Irresistible.

It's not all savoury either! The breads and bakes from Yellow Door hardly need introduction. They're a Northern Ireland institution by now. You must try Cherry Blossom Bakery pastries, and the Born and Raised handmade waffles are to die for. One (or a few) of these, with a quality cuppa from Cafe Livanto, Cafe Smart, or coffee roasters like SD Bells, Javaman and Coffee Angels and you can't go wrong.

For those who want something different, you have to step on board Ruby, The Red Bus Company's purpose made London Routemaster bus! Serving afternoon tea on vintage china and homemade treats, it's a must see at any event. If you get the chance, do not go past the Coppi Truck. Doesn't the Portavogie Prawn Tortellini and Boilie Goats Cheese Ravioli sound incredible?

Our frozen offerings are unbeatable. That's because we are world class at growing grass! Happy cows produce great milk so you must try, Glastry Farm, Morelli's and Braemar Farm Ice Cream.

Watch out for them all at events throughout 2016 Year of Food and Drink in Northern Ireland, or give them a call and book them for your own event!

Who says you need tables and a roof over your head to eat well? Eating on the street (or in the field) is where it's at!

### Guide Key:



Street Food



Event Catering

# Who we are



Thanks for picking up this booklet. In case you're wondering who's behind it, let us tell you.

We are Food NI/Taste of Ulster. We're all about showcasing the finest food and drink from Northern Ireland. We promote the people who produce it and distribute it to shops and catering outlets. We believe we have world-class ingredients and chefs and we work tirelessly to get that message out near and far.

Our producer members represent everyone from the small artisan to the large scale distributors. We have the full support of the Northern Ireland agri-food industry. Our board of directors include all the major stakeholders.

We're constantly in touch with the media, telling them about what are members are doing. Every week we are letting them know about awards that have been won and new products that have hit the shelves.

There's even more news for the media this year. 2016 is Northern Ireland Year of Food and Drink. There's so much happening to promote our great food and drink both at home and abroad. Keep in touch at [www.nigoodfood.com](http://www.nigoodfood.com) and on Facebook and Twitter!

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**Want to join? Have something to tell us?**

Email: [info@nigoodfood.com](mailto:info@nigoodfood.com)



discover  
northernireland  
.com

## Welcome to Northern Ireland!

It's an exciting time for food in Northern Ireland. After years of preparation, 2016 has been designated the Year of Food and Drink. It's going to be a jam-packed year of celebration.

Our talented chefs and restaurants continue to gain accolades such as Michelin stars for OX and EIPIC and Bib Gourmands for James Street South Bar and Grill and the Old Schoolhouse Inn. A host of other establishments are winners in the Restaurant Association of Ireland, Food and Wine and Catex Awards to name but a few.

Our food producers are also shining on the world stage with hundreds of Great Taste Award winners including Hannan Meats, Mash Direct, Dale Farm, Punjana Tea, and En Place. They are all winning business overseas and enjoying export success.

The strength of our local produce has made an impact on the food experience our visitors can expect in our restaurants, hotels, visitor attractions, cafes, pubs and cookery schools. Our chefs have never had such a well-stocked 'local larder' at their fingertips. This is reflected in the magic our most talented chefs are able to conjure up on menus. Discerning foodies will delight in sampling the contemporary creativity of our chefs, while those looking to experience tradition will also find this in our food.

We're also enjoying an increase in the variety and quality of food events celebrating local produce. From the well-established annual Flavours of the Foyle in July to the Hans Sloane Chocolate & Fine Food Festival which takes place in Killyleagh, County Down in September.

There are literally dozens of events happening in NI this year and something really exciting has been happening to the food scene at these events. A trendy new 'street food' phenomenon is emerging! Now you can enjoy quality Glenarm Shorthorn burgers, or perfect pulled pork wraps as you wander around our fantastic events.

Northern Ireland, our food (and drink) so good!



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# Year of Food and Drink 2016 Calendar

With monthly themes and key events already in the diary, the year is shaping up to be an extraordinary one.

Have a look at our brilliant themes month-by-month to help you plan your activity...

Use  
Enjoy



JANUARY  
Breakfast  
Month



FEBRUARY  
Love  
Local

Yellow Door Deli



MARCH  
Heritage &  
Traditions



APRIL  
Brewing &  
Distilling



MAY  
Landscape  
& Places



JUNE  
Love  
Dairy



JULY  
Seas, Rivers  
& Loughs



AUGUST  
Love  
NI Meat



SEPTEMBER  
Bread &  
Baking



OCTOBER  
Harvest



NOVEMBER  
Legacy &  
Learn to...



DECEMBER  
Christmas  
& Premium  
Foods

# Tips on how to include quality, authentic NI Food and Drink at your Event

## ✓ **Make food the focus**

Even if your event is not a 'food event', for example a music festival, or sports event, try to make the food offering one of the highlights! Food and drink will be something all of your visitors will buy (and remember), so make sure it shows your event in a great light! You don't have to have the usual chip vans. Why not have some healthy options such as fish, goat, or a salad. After all, we have the quality providers here, so why not use them! A thriving Street Food scene will build another area to your event which could generate amazing customer reviews which highlight the success of your event.

## ✓ **Set the criteria**

To attract the producers that best complement the ethos of your event, it is recommended that you create a detailed application form with set criteria. This form allows evidence of a menu to be provided that would be available to your customers at your event, provide you with proof of local sourcing and give a preview of the street food van event set up prior to confirming their booking. We have included an example in this booklet. You can download a version of this on [www.nigoodfood.com](http://www.nigoodfood.com). Get all the information and documentation first time, then keep it on record for future events.

## ✓ **Grown Here, Not Flown Here!**

Food NI can help with branding and marketing your event with the 'eat street' branding if all of your food providers are promoting and sourcing

local produce. This help is not limited to Street Food, but includes the smaller artisan producers (food for consumption off site) for example oils, jams and chutneys. Support them as much as you can too. To find out more on how Food NI can help please contact us at [info@nigoodfood.com](mailto:info@nigoodfood.com)

## ✓ **Let them do the talking!**

A number of high quality, local Street Food Providers have a very strong online presence. If they are providing food at your event, they will share, tweet and talk about their participation. This will help with overall event promotion and even ticket sales. This will promote your event across big audiences – what's better than that?

## ✓ **Perfect Pitch**

Offer your Street Food Providers a pitch that is central to your event, or on a main thoroughfare. They are more than happy to pay pitch fees that are fair and reasonable against their outputs. Some local authorities have invested in gazebos that can be hired out to food companies at a small cost. This gives those who mightn't have a purpose built trailer (for example local restaurants or small start-up businesses) a platform to get involved too. It's important to remember that quality local meat costs a little bit more than frozen imported meat. If you are serious about offering your visitors great food, make sure your pitch fees reflect this. It's not all about who can pay the most! In the long term, this will not generate success and positive stories.

## ✓ **Get a Drinks License**

If your food offering is of high quality then your drinks should be too! NI have some of the best local craft alcohol that includes ciders, beers and spirits. In order for them to serve on site all they need is an extended license. Events can also stock the products in their main commercial bar to ensure inclusion alongside the high quality food offering.

## *Common myths...*

### **High quality street food will cost too much for our visitors!**

This is not the case. Most options are approx. £5 plus a drink (depending on pitch fees)

### **Contacting all the street food providers individually takes so much time, and there's so much paperwork!**

In this booklet, you can find a list of quality local street food providers. We have checked their local sourcing, their food safety certification and food hygiene ratings. We have asked all of them to send us their documentation, so just contact us at [info@nigoodfood.com](mailto:info@nigoodfood.com) and we can send them your event opportunity at the click of a button via email.

### **We already have personal contacts from our local area who have always participated at the event and we don't want to let them down...**

If you want to raise the bar at your event, and provide great food and drink to your visitors, we would encourage you to take the leap! You don't have to let your existing contacts down. Send them the same criteria as you are sending everyone else. If they meet the criteria then include them, if not, you can explain why. This might encourage them to raise the standard of their food offering.

### **Some people just want burgers & chips!**

But those people want GREAT burgers

and chips! Local high quality providers can provide these, but will use Northern Ireland meat and chips made from locally grown potatoes. They can also provide healthy alternatives.

### **Smaller vintage vans can't cope the same way as a large chip van with lots of staff and large amounts of footfall.**

They really can cope - let them surprise you! Some of the providers have served at huge events such as Tall Ships in Belfast, Giro d'Italia and the World Police and Fire Games! It's all about the number of providers for the footfall. We have included a guide to the number of street food providers you might need for expected footfall numbers. High quality street food adds atmosphere!

### **We have a big commercial sponsor for our event, so we have to make sure our providers are selling their products, e.g. Coca Cola, Tayto.**

In most cases, local high quality food providers can sell commercial products as well as local products in line with corporate social responsibility. Many large companies will support small businesses as they are looking for new talent.

### **We need our food providers to stay later than 5pm**

These providers don't have a 9am – 5pm job. If your event runs into the wee hours, they will be there. Just make sure you let them know in advance so they can prepare and plan. They will be happy to facilitate you and your visitors.

### **We really like the look of Joe Blog's set-up**

You can't judge a book by its cover. Not in all cases, but the food served from the all singing, all dancing mobile van might not meet your (or your visitors) expectations. Remember that the quality and provenance of the food and drink provides experiences and memories.



# Street Food

Local food,  
made fresh  
for you.

Northern Ireland  
Our food. So good.



Street  
Dog  
Topped with AT  
MENU

NOTTA THAN  
CHILLI DAN  
CHILLI BEEF  
& HOT SAUCE  
THE BIG  
SAUERK  
MUSTARD  
RED  
BBQ  
S

THE STREET  
SPICY KETCHUP, SALAD  
& CRUSHED SALTED CRISPS  
'THE WHAT'S UP DAWG'  
BACON CHEESE, ONIONS & MUSTARD  
MAYO. £3.50  
'PUPPY DAWG'  
PLAIN OR 63 SAUCE £4.00  
'VEGGIE DAWG'  
IN ANY STYLE YOU WANT

DOG - IN A BLANKET - BLUETEN FREE  
HOT DAWG & TOPPING IN A WRAP £4.00  
CHIPS £4.00 £3.00  
Post-time £3.50  
CHIPS  
CHEESY CHIPS £4.00  
CHILLI CHEESE CHIPS £3.50  
SWEET CHILI SAUCE £1.50  
SOFT DRINKS £1.00  
WATER  
TEA / COFFEE £1.50

f GOURMET HOT DOGS

"Gourmet Hot Dogs"  
www.love

Street  
Dog  
MENU

YARDBIRD  
CLUCKING  
EGG CUPCAKE  
£1.00  
DIRTY DINK

# Big Occasions Ltd

**WHAT THEY DO:** Chargrilled Ulster Steak Sandwiches, Portavogie Seafood Chowder, Minced Lean Ulster Beef Burritos, Cajun `popcorn` Ardglass Scampi, Chargrilled Bacon Loin Sandwich, Grilled Garlic Crossgar Chicken Wraps



/BigOccasions



@bigoccasion1



## Local suppliers we use regularly

Ewings Seafood, Crosskeys meat, Fortwilliam Fruit & Veg, Coffeys Butchers, Specialist Beverages, Irwins Bakery

## Our set up and equipment is as follows

4 Mobile Catering Units ranging in size from 18ft to 30ft with a fourth under construction. All units are fully equipped with at a minimum chargrill units, ovens, ban-Marie and fryers. All units are fitted with workspaces and cleaning facilities. We have a number of easy-up gazebos and access to furniture. All units have on-board storage and require electricity/generator supply and access to water.

## Insurance

Public & Employers Liability £10m & £5m.

## Food Quality, Safety and Hygiene Regulations

Big Occasions adheres to legislation relating to food quality & safety following HACCP & safe catering practices. Food handlers hold food handling certification. Our production kitchen is rated 5 stars.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Party In the Park 2016, Euro Fanzones at Antrim Castle Gardens, Armed Forces Day 2016, NI Open Golf Tournament 2013/2014/2015, Van Morrison Concert Cyprus Avenue 2015, International Rose Trials (Lady Dixon Park), Party in the Park (Antrim Castle Gardens), Investec Northern Ireland's Client Fun Day (Antrim Castle Gardens)

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

Big Occasions is one of the foremost providers of location, event & wedding catering in Northern Ireland. With our bespoke mobile catering units and a dedication to using only the freshest of local produce we ensure every event is A Big Occasion.

## GET IN TOUCH...

### Sales Contact:

Chad Falls

### Address:

Unit 20, Antrim Business Park  
Antrim BT41 4LD

### Tel:

+44 (0) 28 9446 6962  
+44 (0) 79 7673 1107

### Email:

info@bigoccasionscatering.co.uk

### Web:

www.bigoccasionscatering.co.uk

### Registered Council Area:

Antrim and Newtownabbey Council

# Born & Raised

**WHAT THEY DO:** Handcrafted Liege waffles and yeast raised bakes



/bornandraisedwaffles



@BandRwaffles



@bornandraisedwaffles

## Local suppliers we use regularly

Andrews Flour, Ballyrashane Butter, Ballygarvey Eggs and a local sugar supplier.

## Our set up and equipment is as follows

We serve from our converted horse trailer, measuring 4.36x2.1m (height 2.65m). Waffles are made fresh on our electric waffle iron.

## Insurance

£5 million public liability & £10 million employer's liability.

## Food Quality, Safety and Hygiene Regulations

We achieved 5 in our Food Hygiene Rating, hold a Level 2 Award Food Safety in Catering and use a food management system in line with HACCP legislation.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.



## Events we have provided food for and you may find us at:

Victoria Square Pumpkin Fest, Victoria Square Switching On of the Christmas Tree Lights, Mount Stewart Festival of Light, Mount Stewart Wedding Open Days, Inn's Market.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

Born in Belgium and raised in Belfast our Liege waffles are an adaptation of brioche bread, featuring chunks of pearl sugar which caramelise on the outside when baked. These rich, sweet waffles are inspired by Belgian street food and served from our cleverly converted 40 year old horse trailer.

## GET IN TOUCH...

### Sales Contact:

Michael Henderson

### Address:

25 Glebe Manor  
Ahoghill  
BT42 1GN

### Tel:

+44 (0) 78 2104 1086

### Email:

info@bornandraisedwaffles.com

### Web:

www.bornandraisedwaffles.com

### Registered Council Area:

Mid and East Antrim Borough Council

# Braemar Farm Ice Cream

WHAT THEY DO: Ice Cream tubs / cones



Braemar Farm Ice Cream



Braemar farm



## Local suppliers we use regularly

Lacpatrick, Lynas, Wafer Ltd and O'Brien Ingredients.

## Our set up and equipment is as follows

A VW transporter converted into an ice cream van.

## Insurance

£5m public liability

## Food Quality, Safety and Hygiene Regulations

Scores on the doors NO 4.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Balmoral Show, Castlerock Promenade, Legenderry Food Festival, Stendhal festival, weddings / fairs/ parties.

## Current Food Hygiene Rating

★ ★ ★ ★

## GET IN TOUCH...

### Sales Contact:

Ruth Pollock

### Address:

67 Altikeeragh Road  
Castlerock  
Co Londonderry  
BT514ST

### Tel:

+44 (0) 77 9947 1199

### Email:

ruth@braemarfarmicecream.co.uk

### Registered Council Area:

Causeway Coast & Glens

# Broughgammon Farm

**WHAT THEY DO:** As we hand make everything in our on-site artisan butchery we can make a variety of handcrafted, delicious products to suit any event. Our bestselling food would include Billy Burgers, Smokey Veal Burgers, Pulled Goat Wraps and yummy veal or goat curry!



/BroughgammonFarm /broughgammonfrm



@broughgammonfrm



## Local suppliers we use regularly

Clandeboyne Estate Yoghurt, Donnelly's Bakery, Ballycastle for the baps, our own kitchen garden salad and condiments, our own meat.

## Our set up and equipment is as follows

8x7ft catering trailer, 3x3M gazebo. Can do gas or electric.

## Insurance

£10m.

## Food Quality, Safety and Hygiene Regulations

Yes we have a 5 star food hygiene rating.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Ballymaloe Lit Festival, Balmoral Show, Garden Show Ireland, Tattersalls International Horse Trials, Tall Ships 2016.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

Broughgammon Farm is a forward thinking family run artisan business based in Ballycastle. We specialise in free range rose veal and cabrito kid goat and seasonal wild game. Our ethos is all about high quality, sustainable, local food.

## GET IN TOUCH...

### Sales Contact:

Charlie Cole

### Email:

info@broughgammon.com

### Web:

www.broughgammon.com

### Registered Council Area:

Causeway Coast & Glens

# Cafe Livanto

**WHAT THEY DO:** Coffee, Tea and Hot Chocolate as well as Soft Drinks



## Local suppliers we use regularly

Bailies Coffee Belfast and Suki Tea Belfast.

## Our set up and equipment is as follows

I operate a 1973 Vintage Citroen Van which is 4.2mx2m converted inside to fully operate as a coffee bar. The van is completely self contained and can use mains electric or generated power.

## Insurance

Employers Liability £10,000,000 and Public Liability £5,000,000.

## Food Quality, Safety and Hygiene Regulations

I hold a level 2 Basic Hygiene for coffee and tea handling.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Garden Show Ireland, Moira Food Show, Tonic Festival, Twilight Market and Pumpkin Fest at Castleward.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

We use 2\* Taste Award Bailies Silvio Espresso

## GET IN TOUCH...

### Sales Contact:

John Hasson

### Address:

18 Knockbreda Park  
Belfast  
BT6 0HB

### Email:

cafelivanto@gmail.com

### Registered Council Area:

Belfast

# Café Smart

**WHAT THEY DO:** All hot drinks. Sweet treat / Baked Goods.  
Option for Trailblazer BBQ setup



Café Smart



Café\_Smart



Café Smart



## Local suppliers we use regularly

Lynas, Pinkertons, Northdown, Draynes Farm and Suki Tea.

## Our set up and equipment is as follows

Tables under a gazebo with full coffee machine setup and good display of baked goods teapots teas etc. Usually running off regular mains electric.

## Insurance

Yes up to 10 million public liability.

## Food Quality, Safety and Hygiene Regulations

We have all the necessary food safety and hygiene regulations in place.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

NI Coffee festival, Campbell College Christmas Market, St Georges Market, BBC Film production and East Belfast Arts Festival and Summer Madness festival & Catalyst Festival.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## GET IN TOUCH...

**Sales Contact:**  
Simon or Victoria

**Address:**  
56 Belmont Road  
Belfast  
BT4 2AN

**Email:**  
info@cafesmart.co.uk

**Web:**  
www.cafesmart.co.uk

**Registered Council Area:**  
Belfast

# Cherry Blossom Bakery

**WHAT THEY DO:** Family run business, combining traditional baking and cooking, with modern patisserie and country wholesome food. They also have a mobile bakery in a 24 seater bus!



/Cherry-Blossom-Bakery



We've all got the baking bug these days, but often don't have time to make our own creations. Hooray then for Cherry Blossom Bakery in Derry city. This is a family-run business that aims to combine traditional baking and cooking with modern patisserie and country wholesome food.

Gareth Kelly has 5 years' experience working with top chefs. For his part, his brother Shawn has ten years under his belt with some mighty fine pastry chefs. He's a dab hand at everything from scones, sodas and wheatens to his trademark Guinness and dark chocolate cake with Bailey's sour cream, pistachio crumb and peanut butter parfait. Yum!

Sweets and breads aren't their only shtick, though. They do an array of wholesome eats like homemade pork, leek and cheddar sausage rolls with homemade brown sauce and the ultimate bacon sarnie with Grants ham, back bacon, bechamel sauce and cheddar cheese lodged in artisan sourdough toast, topped with ketchup their way.. You have to see it to believe it.

They also have a mobile bakery and coffee shop. That's in a 24 seater bus. Portable pastries and Johnson's tea and coffee. What's not to like?

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## GET IN TOUCH...

### Address:

St Columba Heritage Centre  
Aras Cholmille  
59-61 Long Tower Street  
Derry  
BT48 6QQ

### Tel:

+44 (0) 77 1106 4003



# Coffee Angels

**WHAT THEY DO:** Barista coffee ie: Americano, Cappuccino, Latte, Mocha, herbal teas, hot chocolate, milk shakes, bottled water and retro biscuits.



/thecoffeeangels



## Local suppliers we use regularly

Johnsons Coffee, Lynas Foods, Slice of Heaven, Farmview Daries

## Our set up and equipment is as follows

Coffee Angels is an Italian Tuk Tuk. The dimensions are 10ft long x 4ft wide with a 3m x 3m gazebo. A generator is used when electric is not available. 2 x 6ft tressle tables for display of stock. The tuk tuk is towed and therefore is not set up to be driven. It can be easily wheeled into venues and therefore lends itself to both inside and outside events.

## Insurance

£5 million public liability.

## Food Quality, Safety and Hygiene Regulations

Please give details - Food Hygiene Rating is 5. Registered with Ards and North Down Council. Level 2 Award held in Food Safety in Catering. Handwash facilities available.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Dalriada Festival Glenarm, Armoey Race of Legends, Bangor Sea Festival, Festival of Lough Erne, St George's Twilight Market, Newry Twilight Market

## Current Food Hygiene Rating

★★★★★

## Additional information

Provide the Wow factor at your event with the Coffee Angels touch! Gourmet coffee on the go. From our Funky Italian Tuk Tuk coffee cart we provide gourmet barista coffee, hot chocolate, herbal tea, milk shakes, bottled water and retro biscuits. We can bring the cart to any private, corporate, charity, sporting event, wedding or birthday celebrations.

## GET IN TOUCH...

### Sales Contact:

Jacqueline Watson

### Address:

81A Movilla Road  
Newtownards  
Co Down  
BT23 8RQ

### Tel:

+44 (0) 79 7413 9851

### Email:

coffeeangels@mail.com

### Registered Council Area:

Ards & North Down Council

# Coppi Truck

(Thornyhill Restaurant Two Ltd)

**WHAT THEY DO:** Spiced Pork & Fennel Sausage Piadina, Portavogie Prawn Tortellini, Boillie Goats Cheese Ravioli, Portuguese Custard Tart, Assorted Sourdough Sandwiches



/CoppiTruck



@coppitruck



coppitruck



## Local suppliers we use regularly

Get Fresh Ltd, Belfast, Hannan Meats, Belfast, Draynes Farm, Lisburn, Ewing's Seafood, Belfast, La Rousse Foods, Belfast.

## Our set up and equipment is as follows

The Coppi Truck is a 40 year old French HY van which is equiped with electric cold display equipment, mini fryer, bain marie, and panini grills. 1.56m wide x 4.23m long x 2.4m high.

## Insurance

£2m public liability.

## Food Quality, Safety and Hygiene Regulations

We do adhere to all food hygiene/quality regulations.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Food & Drink Show NI, Twilight Market, World Police & Fire Games, Cathedral Quarter Food & Culture Tour, Tenants Vital.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

Coppi's cuisine is also 'on the road' with its unique Coppi Truck, a 40-year old French HY van which you can find most days serving quality Italian deli style sandwiches, pastries and coffee outside 'The Pasta Factory' or 'Pastificio' at Portview Trade Centre on the Newtownards Road, Belfast. This is the development kitchen for the restaurants where a team of chefs perfect the highest standards of fresh pasta, sour dough breads, pastries and lots more.

## GET IN TOUCH...

### Sales Contact:

Andrea O'Neill

### Address:

Thornyhill Restaurant Two Ltd  
A3 Portview Trade Centre  
310 Newtownards Road  
Belfast  
BT4 1HE

### Tel:

+44 (0) 78 3663 0097

### Email:

andrea@bartali.co.uk

### Registered Council Area:

Belfast City Council

# Doherty's Outside Catering

**WHAT THEY DO:** Burgers, Chicken, Hotdogs, Goujons, Burritos, Fajitas, Wraps, Baps and Dips



## Local suppliers we use regularly

Lynas, Express Food, Hendersons, Crosskeys Meat, Moneymore Potatoes, McAtamney Meats and Musgrave.

## Our set up and equipment is as follows

We have 2 trailers one 8mx2.5m and one 6mx2.5m. Our BBQ is 3mx3m and our Gourmet Unit is 3mx3m. Gas is used in our trailers.

## Food Quality, Safety and Hygiene Regulations

We adhere to Safe Catering fully. Inspections are carried out by the local Council and the Environmental Health Department. We hold a 5\* rating in all units.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

North West 200, Culture Night, NI Ploughing Championships, Game Fair at Shane's Castle, Tennant's Vital and the Airshow at Portrush.

## Current Food Hygiene Rating

★ ★ ★ ★ ★ in all units

## Additional information

Doherty's Outside Catering is a family run business which has been running for over 20 years, we have a variety of catering units suitable for any event large or small. We strive to use local produce, providing high quality foods and a friendly service.

## GET IN TOUCH...

### Sales Contact:

Naula Doherty

### Address:

18 Liswargot Road  
Kilrea  
BT51 5SE

### Tel:

+44 (0) 79 1273 3501  
+44 (0) 28 2954 0145

### Email:

docsdiner@hotmail.co.uk

### Registered Council Area:

Causeway Coast & Glens

# Dot's Kart

**WHAT THEY DO:** Gourmet Burgers/Pulled Pork, Hot Dogs, Chicken & Fish (options)  
Specialising in Eel Suppers



Dot's Kart

## Local suppliers we use regularly

Lynas Food Service, Causeway Prime, Lough Neagh Fisheries, Diamond Meats and Genesis Crafty.

## Our set up and equipment is as follows

Mobile BBQ Trailblazer, 3mx2m. We have our own Gazebo and use Charcoal only in the BBQ.

## Insurance

£5m Public Liability Insurance.

## Food Quality, Safety and Hygiene Regulations

Staff are all trained in Food Safety to Level 2/3/4 & adhere to all current Food Regulations.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.



## Events we have provided food for and you may find us at:

Festival of Light at Ballyronan Marina, Greencastle & Plumbridge Vintage Fairs, Coperate Family Fun Day, Jungle NI, Cookstown & Magherafelt Lions Club Golf Day and corporate family fun days.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## GET IN TOUCH...

**Sales Contact:**  
Pauline McGurk

**Address:**  
3 Thornhill Ave  
Magherafelt  
BT45 5JA

**Tel:**  
+44 (0) 78 8757 6132

**Email:**  
paulinemcgurk@yahoo.com

**Web:**  
www.dotskart.com

**Registered Council Area:**  
Mid Ulster

# Event Catering Specialist

**WHAT THEY DO:** Succulent pulled pork/ Honey Glazed Slow Cooked Gammon, Gourmet Award Winning burgers served with house salad and home-made dressing, home-made chips



Event Catering Specialist



@EventCateringSpecialist

## Local suppliers we use regularly

Pinkertons-Bacon, Sausages and Pork products, Cloughbane Gourmet Burgers, Bradmount Salads, Linwoods Bakery Products, Baps and Rolls and Fivemiletown Cheese.

## Our set up and equipment is as follows

We have a variety of options we can supply both van and gazebo and can also be set up for a function. Our local produce van is 22 foot long x 8 feet wide. Gazebo is standard and branded size is 3mx3m. We also have our own BBQ set up and our gas is used and registered.

## Insurance

£10 million Public Liability and £10 million Employer's Liability.

## Food Quality, Safety and Hygiene Regulations

We currently hold a 5 star rating and we are registered with Armagh, Banbridge and Craigavon Council.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.



## Events we have provided food for and you may find us at:

Twilight Market at St George's Market, Tall Ships, NI Potato Festival, Festival of Flight in Newcastle and Richhill Apple Festival.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

We have our own kitchen facilities, so making bespoke products is not a problem. We are experienced corporate, private and event caterers. We can cater for public and private events. We bring our own specialised experience to each event. In 2016 we hope to launch a very special Artisan bakery product. We anticipate it will take Northern Ireland by storm. We hope to export these products far and wide.

## GET IN TOUCH...

### Sales Contact:

Jenna

### Address:

1 Armagh Road  
BT60 3ZW

### Tel:

+44 (0) 78 6648 6206

### Email:

[jlawson03@qub.ac.uk](mailto:jlawson03@qub.ac.uk)

### Web:

[www.eventcatering.co.uk](http://www.eventcatering.co.uk)

### Registered Council Area:

Armagh, Banbridge and Craigavon Council

# Foodie Folk Ltd

**WHAT THEY DO:** Foodie Folk are specialists in beautiful informal food. We bring the experience of live cooking to your event. Bespoke menu planning offering dry aged steaks, gourmet burgers & sausages, seafood and homemade salads.



/FoodiefolkNI



/Foodiefolk



## Local suppliers we use regularly

Hannan Meats, Pallas Foods, J.H. Givans, Golden Crumb Bakery and Flavour First.

## Our set up and equipment is as follows

We use Trailblazers BBQ's and 3x3m Gazebos. Each BBQ can cook 400 burgers per hour. We can set up our mobile kitchen in a field, car park or beach.

## Insurance

£10 million Public Liability and £10 million Employer's Liability.

## Food Quality, Safety and Hygiene Regulations

We are fully compliant with all Food Quality, Safety and Hygiene Regulations.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Balmoral Show, Dalriada Festival, Belfast City Council and the Tall Ships

## Current Food Hygiene Rating

★ ★ ★ ★

## Additional information

We cater for private, corporate, weddings, schools & clubs. We keep things simple and do it really well!

## GET IN TOUCH...

**Sales Contact:**  
Mark Stone

**Tel:**  
+44 (0) 75 4027 2180

**Email:**  
info@foodiefolk.co.uk

**Web:**  
www.foodiefolk.co.uk

**Registered Council Area:**  
Belfast

# Fosters Chocolates

WHAT THEY DO: Handmade Chocolate



## Our set up and equipment is as follows

We have propose built units for shows and propose built pop tents for events.

## Insurance

Public liability £5m, Product Liability £5m, Employers Liability £10m

## Food Quality, Safety and Hygiene Regulations

HACCP and SALSA.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

National Ploughing Ireland, Balmoral Show, Tullamore Show Ireland, Tinahely Show, Dublin Horse Show and Belfast Christmas market.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## GET IN TOUCH...

### Sales Contact:

Norman Foster

### Address:

10 Diviny Drive  
Carn  
Craigavon  
BT63 5WE

### Tel:

+44 (0) 28 3835 0869

### Web:

[www.fosterschocolates.eu](http://www.fosterschocolates.eu)

### Registered Council Area:

Armagh, Craigavon, Banbridge Council

# Glastry Farm Ice-cream

WHAT THEY DO: Ice-creams and sorbets



GlastryFarm Icecream @glastryfarm



## Local suppliers we use regularly

Milk from our own dairy herd, Aunt Sandra's Belfast.

## Our set up and equipment is as follows

Ice-creams freezers, electrical power, PAT Tested 3.11.2015.

## Insurance

N.F.U. Mutual £5m cover

## Food Quality, Safety and Hygiene Regulations

S.A.L.S.A. Accreditation, Site no 606 Approval 5.3.2015--Approved by Ards & North Down Group, Approval no UK ZK 024 EC.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.



## Events we have provided food for and you may find us at:

NI Food Exhibition 2009-15 (inclusive); Dalriada festival 2010-15 (inclusive); Good Food Ireland, Web Summit food provision Dublin 2013-14-15; Numerous local festivals and exhibitions, IFEX, CATEX, Food & Hospitality etc

## Current Food Hygiene Rating

★ ★ ★ ★

## Additional information

Great Taste Awards, 2010-2016 (21 Gold Awards); Georgina Campbell Approved 2016; McKenna Ireland Approved; Blas na hEireann Gold 2015, Bronze 2015.

## GET IN TOUCH...

### Sales Contact:

Will Taylor

### Address:

43 Manse Road  
Kircubbin  
Newtownards  
Co Down  
BT22 1DR

### Tel:

+44 (0) 7802 207 838

### Email:

glastryfarm@btconnect.com

### Web:

www.glastryfarm.com

### Registered Council Area:

Ards & North Down



# Hillstown Farm Shop

**WHAT THEY DO:** Rare breed pork, Traditional breeds of dry aged beef, lamb and free range chicken



/Hillstown-Farmshop



@hillstownfarm



The Logan family have been farming their land between Randalstown and Ahoghill for the past 5 generations. Six years ago they opened their very successful farm shop right in the middle of their farm. Customers love to come and visit so they can see the hens, llamas and cattle roaming about the fields.

Everything is born and finished on site. They use mainly Aberdeen Angus and Shorthorn beef and dry age it for a minimum of 28 days.

They also brew their own Irish stout which they feed to the cattle to produce a Kobe type beef which they call their Beer fed beef! They must be VERY happy animals.

We all know Gloucester Old Spot pigs are fantastic porkers. That's why the Logans chose to rear them for their award – winning sausages and fantastic bacon.

Once you've stocked up on their delicious meat, why not visit their new café? Their restaurant is attached to the farm shop where they only serve meats from their farm and use the best local produce from N Irelands artisans.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## GET IN TOUCH...

### Sales Contact:

Nigel/Alister/Caroline

### Address:

128 Glebe Rd  
Randalstown  
Co Antrim  
BT413DT

### Tel:

+44 (0) 28 9447 8662  
+44 (0) 77 1174 2240

### Email:

hillstownfarmshop@hotmail.co.uk

### Web:

www.hillstownfarmshop.com

### Registered Council Area:

Mid and East Antrim Borough Council

# Hog Plate

**WHAT THEY DO:** BLT specialities with homemade sauces, pulled pork sandwiches, chowders, stews, daily sweet square/tray bake



/hogplate



@hogplateNI



## Local suppliers we use regularly

Pat O'Doherty's butchers 'Black Bacon' for all pork products, Moria bakery, Waringstown Ruddles green grocers, Harnnets oils Waringstown.

## Our set up and equipment is as follows

The trailer is compact at 6ft x 8ft and has both gas and electrical items. It has a burco burner for hot drinks, a hotplate and 4 bain maries. There is a water pump which supplies hot water for hand washing and dish washing.

## Insurance

Public liability is £5m.

## Food Quality, Safety and Hygiene Regulations

Guidance has been followed via NCASS due diligence system and as a member I have certificates to support safety and hygiene regulations.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

I'm new to the business and have a few market locations where I'm am starting out, these are across counties Armagh and Antrim.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

I strive to find good quality ingredients and have sourced the pork products from Fermanagh's Black Bacon company. Pat O'Doherty raises his pigs free range on an Island in Fermanagh and processes the pork so I can be assured of high quality pork and exceptional animal welfare. My condiments are homemade and these include bacon jam, spicy sauce, BBQ sauce.

## GET IN TOUCH...

### Sales Contact:

Jane Harvey

### Tel:

+44 (0) 77 6799 9391

### Email:

[lilly.jharvey@hotmail.co.uk](mailto:lilly.jharvey@hotmail.co.uk)

### Registered Council Area:

Armagh, Banbridge and Craigavon County Council

# Ivy Catering

**WHAT THEY DO:** Wedding Catering - canapes to fine dining...buffets, dessert tables, sharing platters, BBQs, hog roasts



/IvyCatering



@IvyCatering



## Local suppliers we use regularly

Irish Moiled Beef & Dexter Beef (Orr's, Ballygowan, Andrew Montgomery, Millisle & many other NI rare breed farmers). Tamworth Pork from our own farm (Pheasants Hill Farm, Downpatrick). Wild Venison from Clandeboye Estate, Co Down & our neighbours Finnebrogue. Free range chickens from Elliotts, Portaferry.

## Our set up and equipment is as follows

We can provide a complete range of wedding catering equipment including kitchen equipment, refrigeration, bone china, cutlery, glassware, table linen and furniture. Our chefs, front of house staff and bar staff team are second to none!

## Insurance

We are covered by catering insurance which provides £10m Employers Liability, £10m Public Liability and £10m Products Liability.

## Food Quality, Safety and Hygiene Regulations

Yes, our HACCP plan is agreed and monitored by Newry, Mourne & Down District Council, our local Environmental Health authority.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Professional wedding caterers based in Northern Ireland. We cook simple yet sumptuous food from canapes to fine dining...buffets, dessert tables, sharing platters. BBQ's & hog roasts. We cater weddings in all the major Northern Ireland venues as well many unusual locations such as barns, forests, cliffs, tipis and marquees so we have assembled a wealth of practical experience which we can share with you.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

Simple yet sumptuous food for the modern couple. Succulent spit roasts, smoky barbecues, farm-fresh picnic baskets, vintage tea parties.

## GET IN TOUCH...

### Sales Contact:

Julia Bailey

### Address:

37 Killyleagh Road  
Downpatrick  
BT30 9BL

### Tel:

+44 (0) 28 4461 7246

### Email:

ivyweddingcatering@gmail.com

### Web:

www.ivycatering.com

### Registered Council Area:

Newry, Mourne & Down District Council

# Javaman Coffee

**WHAT THEY DO:** Speciality coffee and fresh roasted coffee from our store



/Javamancoffee



@javamancoffee

## Local suppliers we use regularly

Draynes Farms Lisburn, Pastry Chef Larne, Courtney & Nelson Belfast, Ristretto Banbridge.

## Our set up and equipment is as follows

Coffee kiosk, coffee cart, coffee van.

## Insurance

National Market Traders Federation £10m employee liability and £10m public liability.

## Food Quality, Safety and Hygiene Regulations

Yes.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.



## Events we have provided food for and you may find us at:

Balmoral show, Belfast Mela, Festival of light National Trust, Festival of flight Newcastle, pumpkin festival

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## GET IN TOUCH...

### Sales Contact:

Philip Gallagher

### Address:

Unit 5, St Georges Market  
Oxford Street  
Belfast  
BT1 3LA

### Tel:

+44 (0) 77 9941 4460

### Email:

[javaman@me.com](mailto:javaman@me.com)

### Web:

[www.javamancoffee.co.uk](http://www.javamancoffee.co.uk)

### Registered Council Area:

Belfast City Council

# Krazi Baker

**WHAT THEY DO:** Griddle breads baked on site



KRAZIBAKER



@KraziBaker



## Local suppliers we use regularly

Andrews Mills Belfast, James Hamilton, Drayne's Farm-Buttermilk, Abernethy Butter and Lynas.

## Our set up and equipment is as follows

A 4mx4m marquee with 2 gas hotplates, a work bench and bowl. I bring all my own ingredients and mix and bake on site. Please contact us if you are interested in taking part in a baking class.

## Insurance

£10 million public liability.

## Food Quality, Safety and Hygiene Regulations

HACCP Pack and Allergen Advice.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Balmoral Show, Comber Potato Festival, NI Potato Festival, Georgian Day and Castlewellan Show.

## Current Food Hygiene Rating

Full inspection report given by ABC Council every 5 years.

## Additional information

2 Great Taste Awards in 2014/2015.

## GET IN TOUCH...

### Sales Contact:

Mark Douglas

### Address:

53 The Priory Dromore  
Co Down  
BT25 1TP

### Tel:

+44 (0) 77 5318 1065

### Email:

Mark.douglas009@gmail.com

### Web:

www.krazibaker.co.uk

### Registered Council Area:

Armagh City, Banbridge and Craigavon  
Borough Council

# Linen Hill Street Kitchen

**WHAT THEY DO:** BBQ pulled Moyallon pork, BBQ pulled Glenarm Shorthorn brisket, Glenarm Shorthorn burgers, Local wild venison burgers (Seaforde & Caledon estates), Salt & chilli squid, Whitewater beer battered hake, Fresh local chips, Hennings butchers' sausages



Linen Hill Street Kitchen



## Local suppliers we use regularly

Hannan Meats - Moira, Keenan Seafoods - Belfast, Henning's Butchers' - Banbridge, French Village Bakery - Belfast, JMAC Fries - Rathfriland.

## Our set up and equipment is as follows

Van 1 - Electric: 6m long x 2.5m wide x 3.25m high.  
Trailer 1 - Gas: 4.5m long x 2.5m wide x 2.8m high.  
Gazebo - Gas: 3m long x 3m wide x 2.75m high.

## Insurance

£10m Public liability.

## Food Quality, Safety and Hygiene Regulations

We adhere to the safe cater pack as recommended by our local council authority.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Balmoral Show, Dalriada Festival, Kingspan Stadium, Down Royal Festival of Racing, St George's Twilight Market and RUAS Winter Fair.

## Current Food Hygiene Rating

Not rated yet

## Additional information

Fast, Fresh & Local.

## GET IN TOUCH...

### Sales Contact:

John Robinson

### Address:

Unit 1, The Outlet  
Cascum Avenue  
Banbridge  
BT32 4GJ

### Tel:

+44 (0) 78 0243 9573

### Email:

john@linenhill.co.uk

### Web:

www.Linenhill.co.uk

### Registered Council Area:

Armagh, Banbridge & Craigavon

# Mash Direct Ltd

**WHAT THEY DO:** We serve delicious bangers and mash meals with a choice of Mash Direct's award winning vegetables on the side.



Mash Direct



@mashdirect



mashdirect



## Local suppliers we use regularly

Finnebrogue, Doherty and Gray, Mawhinney's and Robinsons.

## Our set up and equipment is as follows

We have a double decker bus which has been converted into a fully fitted industrial kitchen. It is 10m length x 3m wide x 5m high.

## Insurance

£10m public liability.

## Food Quality, Safety and Hygiene Regulations

Mash Direct is just one of a few manufacturers awarded an AA+ rating from the British Retail Consortium (BRC). We have continually attained the top A+ certification since 2009, Mash Direct scored impressively again in this year's unannounced audit, securing the AA+ grade, newly introduced for 2015. This success has not led to any compromises in quality with 5 consecutive BRC A+ accreditations and 16 Great Taste Awards - 2015, 2014, 2013, 2012, 2008, 2007. All staff have been fully trained and completed their Food Safety Certificate for catering. Mash Direct are committed to delivering premium quality and great tasting products!.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Balmoral Show, Stormont Family Fun Day, Killyleagh Chocolate Festival, Charity Events, Tall Ships, Comber Potato Festival.

## Current Food Hygiene Rating

★★★★★

## Additional information

We all love Mash Direct's award-winning mashes and vegetable sides and now you can sample them wherever you see the Mash Direct Bus, which, also serves up delicious bangers and mash meals with a choice of yummy Mash Direct vegetables on the side. Mash Direct select older heritage varieties of vegetables for taste rather than appearance. The vegetables are steam cooked to retain nutrients and flavour, gently prepared and packaged on the farm in Comber, County Down. Mash Direct products are 100% gluten free, do not contain any artificial colourings or preservatives and are suitable for microwave and oven heating.

The mighty Mash Bus can be found across Northern Ireland at events and festival. Don't worry about not being able to find it, we reckon the colourful double decker can be seen from space! Make sure to check out Mash Direct's website ([www.mashdirect.com](http://www.mashdirect.com)) and social media pages to find out more about what the mighty Mash Bus has been up to and where it plans to visit next. You won't want to miss it!

## GET IN TOUCH...

### Sales Contact:

Clare Forster

### Address:

81 Ballyrainey Road  
Comber  
Co Down  
BT23 5JU

### Tel:

+44 (0) 28 9187 8316  
+44 (0) 79 1733 3996

### Email:

[clare@mashdirect.com](mailto:clare@mashdirect.com)

### Web:

[www.mashdirect.com](http://www.mashdirect.com)

### Registered Council Area:

Ards and North Down Borough Council

# McKee's Country Store

**WHAT THEY DO:** Country Store, Restaurant and Outside Catering



Nestled in the Craigtantlet Hills, shopping at this country store is a million miles away from a trip to your local big-name supermarket. The stuff they sell here doesn't have food miles, it has food metres. The McKees rear their own beef and pork and they grow their own vegetables. The farm has been in their family's hands since 1922. Nowadays they employ 15 people in the country store.

The vast majority of the rest of their stock is local too. We're talking ribeye steak, malteser squares, bannocks, double cream, honey lemon chicken, carrots, lemon curd, liquid chicken stock and black pudding sausages. Sounds like a ingredients list for a Masterchef invention test! You can get all of these and much, much more.

They want you to enjoy the flavour and experience of local produce without the hassle. Don't forget to grab a bite in the café. It's the law round these parts.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Additional information

They have a wide experience in catering for simple business lunches, to major civic receptions. Anywhere in Northern Ireland, six days a week and for groups of any size, McKee's can provide your every catering need.

## GET IN TOUCH...

**Sales Contact:**  
Colin McKee

**Address:**  
28 Holywood Road  
Newtownards  
Co Down  
BT23 4TQ

**Tel:**  
+44 (0)28 91821304

**Email:**  
orders@mckeesproduce.com

**Web:**  
www.mckeesproduce.com



# McMaster Butchers

WHAT THEY DO: Family farmers and butchers



Home farm meats- from our family farm to your table. That's the philosophy of the McMasters Butchers people in the County Antrim village of Whitehead. The shop was established in 1998 and they have 30 years' experience in the trade.

They're the real deal- traditional craft butchers who rear their own meat. There's a direct line from cattle to customer. No chemicals, no preservatives and a completely personal service.

Anything else that they sell in their shop is tried and tested by them. You can get local free-range eggs and a range of sauces and condiments to complement the meat. Check out their gluten-free and slimming ranges too.

They do onsite catering for private parties, hog roasts and BBQs. All food is supplied and cooked. Catch them also at Carrickfergus Market (Thursday 8am-1pm) and Larne Market (Wednesday 8am-1pm) with their Mobile Unit.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## GET IN TOUCH...

### Sales Contact:

Gary McMaster

### Address:

34 Kings Road  
Whitehead  
Co Antrim  
BT38 9PT

### Tel:

+44 (0) 28 9335 3313

### Email:

[mcmastersbutchers@live.co.uk](mailto:mcmastersbutchers@live.co.uk)

### Web:

[www.mcmastersbutchers.co.uk](http://www.mcmastersbutchers.co.uk)

# Morelli's

**WHAT THEY DO:** Ice Cream, Sorbet and Frozen Yogurt



/morelliicecream



@com/Morelli\_1911

Morelli's manufacture more than 45 flavours of ice cream, sorbet and frozen yogurt at their production plant in Coleraine. Having established their own ice cream parlours and coffee shops on the beautiful North Coast many years ago, the Italian family now makes ice cream for stockists all over Ireland.

Morelli's ice cream is made using the unique combination of an Italian recipe and quality Irish dairy ingredients. The most popular flavours in the range are Double Cream Vanilla and Honeycomb. More unusual flavours are Parma Violet, Sea Salty Caramel and Gingerbread Crunch. The company also produces seasonal special flavours on a limited edition basis.

Still very much a family affair, Guido Morelli (80) develops his own recipes and his five children all have active roles within the business. The latest product in the range is a range of scoopable frozen yogurts made with Clondeboye Estate Greek Style yogurt.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.



## Product Range

Scoop and catering ice cream, sorbet, frozen yogurt in 5 litre containers and pre-filled ice-cream in 140ml and 750ml pots for supermarkets and delis.

## GET IN TOUCH...

**Sales Contact:**  
Daniela Morelli-Kerr

**Address:**  
27 Sperrin Business Park  
Ballycastle Road  
Coleraine  
BT52 2DH

**Tel:**  
+44 (0) 28 7035 7155  
+44 (0) 78 1681 2744

**Email:**  
info@morellisices.com

**Web:**  
www.morellisices.com



# Mr Mac's Gourmet Burgers

WHAT THEY DO: Gourmet Burgers



## Our set up and equipment is as follows

K&G McAtamney Butchers and Deli, Food CO NI, Freshways Fruit and Veg, Lynas Food Services and Musgrave Cash and Carry.

## Our set up and equipment is as follows

Our Mobile trailer is 4.8 by 2.5 meters.

Our Marquee is 4.5 by 2.5 meters.

Gas is used in both set-ups.

## Food Quality, Safety and Hygiene Regulations?

Inspections are carried out by local council and environmental health departments, we hold a five star rating.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Tall ships, Clipper race, Continental market, Pipe band championships, Air show Portrush, Balmoral show and different sporting events.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

Mr Mac's is a family run catering business we specialise in selling award winning Gourmet Burgers from the family business K&G McAtamney Butcher and Deli UK Butcher of the Year and using local produce at all times providing high quality food and friendly service.

## GET IN TOUCH...

### Sales Contact:

Dean McAtamney

### Address:

14-16 Greenvale Street  
Ballymena  
Co Antrim

### Tel:

+44 (0) 79 6731 3901

### Email:

deanmcatamney@gmail.com

### Registered Council Area:

Mid and East Antrim Borough Council

# On The Hoof

**WHAT THEY DO:** We like to tailor our menu for each event, but our specialities include; Slow Cooked Beef Brisket, Smoked Bacon Loins, and Smoked Pork Sausages. Either served in a fresh potato bap or with crushed roast potatoes and seasonal veg.



/TheRedBusCompany



@TheRedBusCo

## Local suppliers we use regularly

Yellow Door (Portadown), The Meat Cleaver (Portadown), The Rosehip Bakery (Banbridge), J.D Hunters (Markethill), Kennedy Bacon (Omagh)

## Our set up and equipment is as follows

We use a wood fired smoker as the centre of our setup. The Smoker is mounted to a trailer and measures 12ft in length by 6 ft wide. We like to allow an extra 3ft of clearance to the rear of the smoker due to the location of the fire. The whole setup is completely powered by a single wood fire. Requiring no gas or electricity. In addition to the trailer we setup two trestle tables, in front of the smoker, to serve from. In wet weather we do have our own gazebo which can be setup but we prefer to cook with no cover if possible.

## Insurance

£5m Public liability.

## Food Quality, Safety and Hygiene Regulations?

We follow a strict HACCP program and monitor carefully all our fridge temperatures before, during and after each event. All of our meats are cooked to at least 85c and most are cooked to a higher temperature, for example our beef briskets are cooked until they reach a temperature of around 96c. We follow a two stage cleaning program at all stages of events and have a fitted sink for hand washing with hot water available.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.



## Events we have provided food for and you may find us at:

Comber Earlies Potato Festival, Armagh Show, NI Open @ Galgorm, Sally Mc'Nallys Wood Fired Weekend, Yellow Door @ Ulster Museum Celebration of Local Produce

## Current Food Hygiene Rating

Awaiting Certification

## Additional information

On The Hoof is the newest addition to The Red Bus Company. Custom built by Rory using a Second World War Army water tank, our wood fired smoker is the first of its kind in Ireland.

All of the food is cooked using County Armagh apple wood adding a beautiful sweet, smokey flavour to the food cooked inside.

Low and Slow is the style of cooking, with our cook times varying from two to fourteen hours depending on the menu. The menu varies for each event, depending on the event theme, location and season. We use seasonal produce and ingredients local to each event.

## GET IN TOUCH...

### Sales Contact:

Rory Chapman

### Address:

20 Bryandrum Road  
Markethill  
County Armagh  
BT60 1TH

### Tel:

+44 (0) 75 4022 2850

### Email:

rory@theredbuscompany.com

### Web:

www.theredbuscompany.com

### Registered Council Area:

Armagh City, Banbridge and Craigavon  
Borough Council



# Pheasants Hill Farm Kitchen

**WHAT THEY DO:** Gourmet rare breed burgers (Irish Moiled Beef, Tamworth Pork, Wild Venison)



/pheasantshillfarm



@PheasantsHill



## Local suppliers we use regularly

Irish Moiled Beef & Dexter Beef (Orr's, Ballygowan, Andrew Montgomery, Millisle & many other NI rare breed farmers). Tamworth Pork from our own farm (Pheasants Hill Farm, Downpatrick). Wild Venison from Clandeboye Estate, Co Down & our neighbours Finnebrogue. Free range chickens from Elliots, Portaferry.

## Our set up and equipment is as follows

Varying number of marquees depending on the size of the event and the number of burgers required per hour. 2 large marquees, 4.5m x 3m, 2 smaller marquees, 3m x 3m, so depending on the configuration, layout could be 6m wide frontage x 7.5m depth. We use Cinders gas BBQs, 2 x 6foot, 1 x 3 foot, output 2500 burger per day if required. BBQs operated on LPG. We also can provide a catering trailer for events requiring a weatherproofed facility. We are also experts in spit roasting, and can provide two spit roast ovens, feeding up to 500 people.

## Insurance

We have two insurance policies 1. As a market trader (more than 1 trader at an event) 5m Public Liability 10m Employers liability 2. As a sole caterer at an event £5m public liability, £10m employer's liability.

## Food Quality, Safety and Hygiene Regulations

Yes, our HAACP plan is agreed and monitored by Newry, Mourne & Down District Council, our local Environmental Health authority.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

National Trust, Mount Stewart  
Festival of Light, Web Summit, Belfast,  
Festival of Flight Newcastle, Co Down,  
Mela Botanic Park Belfast, NI Open  
Galgorm Castle and NI Coffee Festival.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

We are experienced corporate, private and event caterers, catering events for large parties, wedding, private and public events throughout Northern Ireland. We bring our specialist experience of gourmet catering to provide a gourmet street food product, offering a truly delectable, Northern Irish burger.

## GET IN TOUCH...

### Sales Contact:

Janis Bailey

### Address:

37 Killyleagh Road  
Downpatrick  
BT30 9BL

### Tel:

+44 (0) 28 4461 7246

### Email:

pheasantshillfarmkitchen@gmail.com

### Web:

www.pheasantshillfarmkitchen.co.uk

### Registered Council Area:

Newry, Mourne & Down District Council

# Posh Nosh

**WHAT THEY DO:** We can offer a totally bespoke menu based upon your requirements, some dishes we have provided to date include: Prime Ulster Steak Sandwiches with Sautéed Onions, Mac & Cheese, Glenarm Shorthorn Burgers with all the trimmings, Fries Crumbled with Youngbuck and Rosemary, Poached local Salmon on Crushed Comber Potatoes with Samphire & Hollandaise Sauce



/poshnoshireland



@POSHNOSHireland



## Local suppliers we use regularly

North Down Fruit and Veg, Rodgers Meats, Keenan Seafood, Carnbrook Meats, Clandeboye Estate.

## Our set up and equipment is as follows

Our state of the art mobile kitchen has been specifically designed for location catering. The trailer is completely self-sufficient with its own power supply, so we can literally provide you with Posh Nosh in any location, without the need to build a kitchen. The trailer has been kitted out with a covered dining area that can seat up to 50 People. Our service is completely bespoke and we can work within the confines of most budgets.

## Insurance

Public Liability £5m - Product Liability £5m - Employers Liability £10m.

## Food Quality, Safety and Hygiene Regulations

We adhere to the HACCP management system in which food safety is addressed through the analysis and control of biological, chemical and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. All of our staff also have food hygiene certificates.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Tall Ships 2015, The International North West 200, Game of Thrones Location Catering, BBC Sports Personality of the Year 2015, Balmoral Show.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

We operate a Street Food Kitchen providing restaurant quality food using the seasonal local produce.

## GET IN TOUCH...

### Sales Contact:

Jade Murray

### Address:

Unit 15, 16 Balloo Avenue  
Bangor  
BT197QT

### Tel:

+44 (0) 28 9145 9090

### Email:

info@poshnoshireland.com

### Web:

www.poshnoshireland.com

### Registered Council Area:

Ards and North Down

# rocketvan

**WHAT THEY DO:** Gourmet sandwiches, salads, coffees & teas



/rocketvanfood

## Local suppliers we use regularly

Windsor Bakery Banbridge, Ristretto Coffee Roasters Banbridge, Lynas Wholesalers, Fegan's Farm Shop, Banbridge.

## Insurance

£10m Public Liability

## Food Quality, Safety and Hygiene Regulations

Both owner-operators, David and Louise, hold certificates in Food Hygiene Training at Level 1 & 2, we are members of NCASS and closely liaise with the EHO at our local council authority to remain up to date with any changes in regulations.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Since launching rocketvan on 16th July 2016, we have provided delicious salads, sandwiches and coffee for SOMA, a two-day music festival in Castwellan, an outdoor performance of Sherlock Holmes in Solitude Park in Banbridge, and rocketvan is booked in for many festivals and events over the coming months. We also provide delicious items from our delivery menu to workplaces in the Banbridge area throughout the week, in addition to platters and traybakes for meetings and conferences. Keep an eye on Facebook, Twitter and Instagram @rocketvanfood for more details.



## Current Food Hygiene Rating

We have received two pre-launch visits from our local Senior EHO and are awaiting another visit to receive our rating. We liaise closely with our EHO to ensure that rocketvan maintains high standards.

## Additional information

Inspired by the fiery freshness of the rocket leaf and Elton John's Song, we enjoy providing healthy food across a range of tempting menu items. Nutritious and delicious salads include goat's cheese & roasted red pepper, and satay chicken with avocado, while our sandwiches are made with locally baked bread and range from peri-peri chicken to smoked salmon and cream cheese. Since its launch rocketvan has received excellent feedback on our menu itself, and on the concept of providing healthy and tasty food both at outdoor events and straight to the workplace.

## GET IN TOUCH...

### Sales Contact:

Louise McCreesh

### Address:

60 Ravenswood  
Banbridge  
Co Down  
BT32 3RD

### Tel:

+44 (0) 78 1424 2547

### Email:

rocketvanfood@gmail.com

### Registered Council Area:

Armagh, Banbridge Craigavon Borough Council

# SD Bell & Co Ltd

**WHAT THEY DO:** Freshly roasted coffee, speciality teas



## Our set up and equipment is as follows

Stalls of many sizes, from a simple 3x3 to a 6x3 tent, to a 10m x 10m display at NI coffee festival.

## Insurance

Yes, we have these in place.

## Food Quality, Safety and Hygiene Regulations

Yes, 5 star with Belfast City Council.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Chocolate ball, Coffee festival, NI Food pavilion at Balmoral show, regular 5m stall at St Georges Market, 3x3 in Coleraine Causeway Market.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

Ireland's oldest independent Tea Merchants and Coffee Roasters.

## GET IN TOUCH...

### Sales Contact:

Robert Bell

### Address:

512-516 Upper Newtownards Road  
Belfast  
BT4 3HL

### Tel:

+44 (0) 28 9047 1774

### Email:

sales@sdbellsteacoffee.com

### Web:

www.sdbellsteacoffee.com

### Registered Council Area:

Belfast City Council



# Simply Irresistible

WHAT THEY DO: Outside Catering



/Simply-Irresistible-Outdoor-Catering

Alex Berry has more than 25 years' experience in the food production industry. She knows what tastes good and how to prepare it in large numbers for grateful customers at everything from private parties to big corporate events.

She uses the best quality local produce and prides herself on providing a truly personal service. A lot of work goes into talking to customers about their specific needs and making sure they are delivered. She's big on attention to detail.

Simply Irresistible also do catering at markets where their hot roast beef rolls go down a treat with hungry farmers. She knows what they like because she is from a farming background herself. The spit roasts are a real hit at parties.

Like she says herself, Simply Irresistible brings you the joy of good food traditionally cooked. Hear, hear!

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.



## GET IN TOUCH...

### Sales Contact:

Alex Berry

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11 Ballykelly Road  
Banbridge  
BT32 4PS

### Tel:

+44 (0) 28 4262 2855  
+44 (0) 77 9341 5666

### Email:

alexberry11@btinternet.com

### Web:

[www.simplyirresistiblecatering.co.uk](http://www.simplyirresistiblecatering.co.uk)

# Sizzler's Wine Bar

WHAT THEY DO: Event Catering



Not only can you eat in their very popular restaurant in Magherafelt, which has been in business for over 20 years but Sizzlers has also diversified into Event catering.

Sizzlers have invested in a fully functional mobile kitchen unit, which allows them great flexibility in providing service at a range of events from corporate dinners to marquee weddings and from club events to those smaller family occasions.

Sizzlers have a long established reputation for excellence, not only in the quality of food we produce but also for the care and attention to detail displayed by the whole team from the first phone call to the last goodnight. As one of Mid-Ulster's leading event caterers, with a wealth of experience and knowledge in the industry, we boast an enviable position as a firm favourite with local clients as well as with the arts and sporting sectors. Our dynamic and enthusiastic event managers will help you to create a spectacular event. Our creative head Chef is always happy to design a bespoke menu to reflect any particular theme you may be planning.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## GET IN TOUCH...

### Tel:

+44 (0) 28 79631300

### Email:

info@sizzlers-winebar.co.uk

# Street Dogs

**WHAT THEY DO:** All products locally made using local beef and pork as well as Gluten free Hot Dogs.



@Lovestreetdogs

## Local suppliers we use regularly

Pol Meats, Musgrave and Marty Baps

## Our set up and equipment is as follows

We operate from a Red 16ft catering trailer but can also operate at smaller events in our eye catching red gazebo which is 3mx3m.

## Insurance

£5 million Public Liability.

## Food Quality, Safety and Hygiene Regulations

We take Food Hygiene very seriously and adhere to all regulations.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.



## Events we have provided food for and you may find us at:

We have provided food for Tennants's Vital, Dalriada Festival, North West 200, World Police and Fire Games and also Local Music Festivals.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

Whilst we specialise in hot dogs, we will be branching out and offering a few different items, including a Chimmichanga, Pizza Poppers and even some Black Beef Burgers. Watch this space!!

## GET IN TOUCH...

### Sales Contact:

Sarah McKenzie

### Address:

15 Bocombra Avenue  
Portadown  
BT63 5SX

### Email:

lovestreetdogs@gmail.com

### Web:

www.lovestreetdogs.com

### Registered Council Area:

Armagh City, Banbridge and Craigavon

# The Fabulous Food Factory

**WHAT THEY DO:** American style BBQ with a range of hot and cold foods



The Fabulous Food Factory



## What we do in detail

American BBQ, Burgers, Hot Dogs, Philly cheesesteak, Pulled pork, Pulled chicken, Chicken satay thai kebabs, Rare-breed hog roasts, Portobello mushroom burger, childrens menus, speciality curry and casserole dishes....we smoke and cure our own meats now and will be producing these to sell directly to the public....coming soon!

## Local suppliers we use regularly

Carnbrooke Meats, Country kitchen bakery, Pinkertons, BP Foods, Red Dog sauces, Genesis Crafty Bakery and Rockvale poultry

## Our set up and equipment is as follows

We work primarily from 2 trailers and 1 BBQ pop-up. The large trailer is our main unit and is 17ft x 7ft. It is wrapped in silver and carbon vinyl and looks classic and sharp, we have added stainless steel bars to the front curved profile of the trailer to add to the American Airstream caravan look. We call this trailer 'the restaurant on wheels' as it is fully equipped inside with multiple cooking appliances and stations capable of feeding large numbers of people quickly. The smaller trailer we use for pop-ups and for support uses also has a limited cooking area inside for smaller events. We use our Gazebo mainly for outdoor BBQ's and for hog roasts and medieval bbq banquets. We also have a vintage ice-cream bike which is versatile and can also serve puddings and sorbets' etc.

**Insurance** £10m

## Food Quality, Safety and Hygiene Regulations

All we have level 1 & 2 hygiene certificates, we all practice good food handling techniques and we monitor each other for cleanliness and tidiness in the vehicles and in any environment we find ourselves in. Everyone has a responsibility for their station and surroundings, we work clean.

**Please note that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.**

## Events we have provided food for and you may find us at:

Lately....Tall Ships, Sole food provider for Disability Pride, Belfast, Rowallane Gardens Ghosts & Ghouls Fair, Marie Curie Walk 10 at Stormont, Lisburn Council's Guy Fawkes night, Tollymore Trail Marathon.

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

We are a totally dedicated, highly creative artisan gourmet street food company. We not only create great tasting foods but we also ensure that all of our customers receive the ultimate street food experience. Prepared and presented to a standard that only a true food lover would appreciate. The very best street food accompanied by the very best experience time after time. Our strengths are our passion or indeed our infatuation in striving to produce the very best street food experience and our determination to be a driver in the New Food Revolution as the interest in trying new and exciting foods here in Northern Ireland is growing day by day.

Our superb range of produce is varied, up to date and caters for all tastes and requirements. This ranges from our legendary F3 Dexter beef burger to a full Hog Roast. All dietary and allergy needs are considered as we fully understand that our customer base is as varied as our menus. We insist on using only the very best locally produced products thus supporting our other artisan colleagues. We are fully environmentally friendly by ensuring that all our products and packaging are compostable and all remaining food items are enjoyed by our local charitable organisations.

Producing our own smoked and cured products we are able to take even more exciting ideas to the wider audience. If has not been tried and experienced by food lovers then we are not doing our job.

If you love great street food then you will love the Fabulous Food Factory.

## GET IN TOUCH...

### Sales Contact:

Gary Leckey

### Address:

Unit 256 Lisburn Enterprise Organisation  
Enterprise Crescent  
Lisburn  
BT28 2BP

### Tel:

+44 (0) 79 0330 3257

### Email:

thefabulousfoodfactory@gmail.com

### Web:

www.thefabulousfoodfactory.co.uk

### Registered Council Area:

Lisburn and Castlereagh City Council

# The Mann Food Co

**WHAT THEY DO:** Homemade baked goods include scones, cakes, tray bakes, chocolate eclairs, chocolate brownies, lemon meringues and apple pies. Our signature hot food at festivals and shows include burgers (using Abbott's Meats), homemade sausage rolls, Irish Stew and Fish Pie. We also provide a range of gluten free products and many customers have been amazed at our wide selection of homemade gluten free products (including gluten free chocolate eclairs and chocolate brownies). Full range of teas, espresso based coffees and hot chocolate also provided.



/homemadebymanns



@homemadebymanns



## Local suppliers we use regularly

Abbott's Meats, Cavanagh's Eggs, Fivemiletown Cheese, Ewings Seafood, Morelli's Ice Cream and Johnson's Coffee.

## Our set up and equipment is as follows

As event caterers we can set up within marquees or venues and offer flexibility in terms of the size of our stand.

## Insurance

£5 million public liability.

## Food Quality, Safety and Hygiene Regulations

We are fully compliant with all Food Quality, Safety and Hygiene Regulations including Level 2 Food Hygiene and HACCP.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Balmoral Show, Garden Show Ireland, Twilight Market, Taste & Dine Belfast Restaurant Week (2014), Food & Drink Show NI (2014), Corporate event at SS Nomadic, Launch of the Irish Football Association's Corporate Boxes at the new National Football Stadium, Official Dinner of the UEFA Women's Champions League at Belfast City Hall (2013)

## Current Food Hygiene Rating

★★★★

## Additional information

We are a family run business and we pride ourselves on our ability to deliver high quality events that offer fantastic quality food, excellent customer service (all our staff are World Host trained) and the greatest attention to detail. We are available for small or large corporate events, private events and weddings.

## GET IN TOUCH...

### Sales Contact:

Victoria Mann

### Address:

Homemade by Manns  
52 Boucher Road  
Belfast  
BT12 6HR

### Tel:

+44 (0) 78 8914 5540

### Email:

homemadebymanns@gmail.com

### Web:

www.homemadebymanns.com

### Registered Council Area:

Belfast City Council

# The Morelli Pod

WHAT THEY DO: Ice cream



/Themorellipod/



@morelli\_pod



themorellipod



## Local suppliers we use regularly

Only one - Morelli's Ices

## Our set up and equipment is as follows

The Morelli Pod is a bespoke ice cream trailer, custom made to serve up to 8 flavours of scooped ice cream. Its dimensions are 4.5 metres x 2 metres x 2.3 metres high.

## Insurance

£5 million public liability.

## Food Quality, Safety and Hygiene Regulations

We have a Hygiene Rating of 5. We also hold Level 2 safe Food Handling Certificates.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

As we are new to the scene we have only done one event so far - The Clipper Festival of Food. But you can see us at Stendhal festival of Arts and the Portrush Air Show!

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

The Morelli Pod is available for hire at any event - weddings, parties and corporate events, bringing Ireland's famous award winning Italian ice cream to you! She has a very distinct look (mint green and covered with loads of nostalgia) and will definitely cause a stir wherever she goes!!!

## GET IN TOUCH...

### Sales Contact:

Helen Divito

### Address:

31 Portstewart Road  
Portrush  
BT56 8EH

### Tel:

+44 (0) 78 4066 1463

### Email:

themorellipod@gmail.com

### Web:

www.themorellipod.com

### Registered Council Area:

Causeway Coast and Glens

# The Red Bus Company

**WHAT THEY DO:** We serve afternoon teas on vintage china and we source some of our cakes locally, but make much of what we serve ourselves from old family recipes. We offer coffee, chocolate, Victoria and fruit cakes, scones, mini quiche, sandwiches, cream cakes, meringues and traybakes and our children's mix up plate of little tasters and fruit. We have also served breakfast baps and hot dogs cooked to order on our griddle. We will adapt our menu accordingly to what the event needs. For anyone who would like a good coffee or tea to go, with easily to eat food on the hop, we will have something sweet or savoury to offer.



/TheRedBusCompany @TheRedBusCo



## Local suppliers we use regularly

Our suppliers include, Yellow Door Bakery, the RoseHip Bakery in Banbridge, Ballymoran Meats, Keady, J D Hunters supermarket in Markethill, Armagh Cider company (we use the apple juice from this farm).

## Our set up and equipment is as follows

We run our business from our Red 1965 London Routemaster bus, called Ruby. Quirky on the inside, she is very cosy having been restored with cedarwood old tables and chairs to either sit onboard or outside under umbrellas. This is a real feel good experience to make you smile. In many ways this is a pop-up space that can be used according to needs but also it can be a hub at events as it offers adaptability. Downstairs has two access routes. There is disabled access too. We have a small kitchen with all the basics. We have loads of vintage props. Seating 24 comfortably upstairs. Our power is from an onboard generator or cabling to onsite powerpoints. There is WIFI, radio, USB and CD player wired upstairs and down, with playlists that of course include, Cliff Richards Summer Holiday! So that sets the scene, we are 30feet long, 8 feet wide and 14ft tall. And we will decorate the bus to suit the theme of your event.

## Insurance

£5,000,000 Public Liability and £10,000,000 Employer Liability.

## Food Quality, Safety and Hygiene Regulations

We adhere to our local councils food hygiene, quality and safety regulations. Our staff are currently up to date on their food hygiene certificates and any new staff will be trained at recruitment. We take seriously the need for our bus to have regular reviews of the general risk assessment and we have this done independently by a recognised risk assessor when needed.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

We really only started in business summer 2015. Events attended have been, Armagh Rugby Club blitz, Armagh Apple Harvest Festival, Mountstewart Fathers Day, Summer Fair and Autumn Fairs, The Irish Open Golf, Newcastle. Northern Ireland European Golf Open at Galmorg. Open House Festival in Bangor. Royal School Armagh Old Armachian Events and Corporate and private parties needing something different.

## Current Food Hygiene Rating

★ ★ ★ ★

## Additional information

This is not simply street food catering, this is a unique bespoke experience. People tell us their stories of family working in London and want to know how an old London bus has come to Northern Ireland. So it seems quite fitting that our visitors enjoy some tastes of home while reminiscing. Other areas of work we do might require that we brand the bus accordingly, this is always an option. We also are happy to partner with other businesses such as bus tour operators and we can compliment their tour for overseas and local visitors, adding something unexpected to their trip. Anyone needing somewhere to entertain clients or family can hire us to setup at a destination of their choice and provide a unique, memorable and all together a magical experience. Alternatively businesses without a boardroom can use the upper deck, and it is a great space for the arts to use for storytelling or poetry readings.

## GET IN TOUCH...

### Sales Contact:

Fiona And Rory Chapman

### Address:

Keepers Lodge  
20 Bryandrum road  
Markethill  
Co Armagh  
BT60 1TH

### Tel:

+44 (0) 28 3755 2082  
+44 (0) 75 4022 2850  
+44 (0) 75 4022 2851

### Email:

fiona@theredbuscompany.com

### Web:

www.theredbuscompany.com

### Registered Council Area:

ABC, Armagh, Banbridge and Craigavon  
Council

# The Wild Hog

**WHAT THEY DO:** Spit roast pork



Is there ANYTHING better than the smell of pork roasting on a spit? We've been doing it for millennia but it had fallen out of fashion a bit. Now thanks to the enterprising Convery family from Magherafelt, crispy crackling can come to your door!

They started trading in 2010 using free range pork from their own farm in Magherafelt, County Londonderry. This is outdoor catering as it should be. Spit roast pork with the best crackling, a selection of breads, stuffing and apple sauce. They do lamb and other meats too.

They can travel to the north or south of Ireland and they've even taken their piggies to Scotland. They say their prices are very competitive and there are a number of menu options. They're fully insured for private parties, corporate lunches, weddings, festivals, events and christenings. And whatever else you might think merits a piggy feast!

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## GET IN TOUCH...

**Sales Contact:**  
Samantha Convery

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103 Tirkane Road  
Maghera  
Co Derry  
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+44 (0) 75 2647 7697

**Email:**  
samanthaconvery23@icloud.com

**Web:**  
www.thewildhogni.co.uk



# The Yellow Door

**WHAT THEY DO:** We are caterers and can provide whatever style of food required for most events



/yellowdoor



@yellowdoordeli



yellowdooroutsidecatering



## Local suppliers we use regularly

Brighter Gold Rapeseed Oil, Abernethy Butter, Mourne Mountain Brewery, Ivan McKee Comber Potatoes and Ewings Seafood.

## Our set up and equipment is as follows

We do not have food vans, as caterers we can use marquees or venues.

## Insurance

10m.

## Food Quality, Safety and Hygiene Regulations

All relevant regulations are adhered to and in place.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Food NI Annual Celebration (The Mac Belfast 80 Guests) The Waterloo Ball (Marquee in Belfast 1250 Guests seated VIP Dinner) Opening of Victoria Square (1500 Guests various Street Food Styles & Bar) Ballinahinch

Country Fare (10,000 visitors Catered for approximately 7500 guests over 2 days. different styles of food including medieval banquet) G8 VIP Event for press and invited guests (250 guests served at NI Food Stations Live Cooking with Chefs Cooking and Showcasing Local Quality Foods directly in front of Guests.

## Current Food Hygiene Rating

★★★★★

## Additional information

We have our own Bakery & Patisserie so making bespoke products is not a problem. We also have a smoke house and curing facilities so we can smoke fish, game & meats, also produce our own bacon and cured products. The Yellow Door Kitchen Garden also grows Salad Leaves, Heirloom Varieties of Herbs, Vegetables and Soft Fruits.

## GET IN TOUCH...

### Sales Contact:

Simon Dougan

### Address:

74 Woodhouse St  
Portadown  
Co Armagh  
BT62 1JL

### Tel:

+44 (0) 28 3835 3528

### Email:

info@yellowdoordeli.co.uk

### Web:

www.yellowdoordeli.co.uk

### Registered Council Area:

Armagh City, Banbridge and Craigavon  
Borough Council

# Tricycle Trading

**WHAT THEY DO:** Bangers & Mash / Pulled Pork Wraps / Beef Brisket Wraps / Vegetarian Food / Curries / Mulled Punch / Ice Cream / Venison Sausages



/TricycleTrading



@TricycleTrading



## Local suppliers we use regularly

Hannans Meats, Rodgers Meats, Northdown Fruit & Veg, Glastry Farm, Baronscourt Estate and Mawhinneys Sausages.

## Our set up and equipment is as follows

3m x 3m Gazebo Set up comprising of Hot Food Tricycle with Gas Hobs, Induction Hobs, Hot Plates etc. We also have a range of electrical equipment available if necessary. Ice Cream Tricycles and ice Cream Trailer.

## Insurance

Public Liability £5m / Product liability £5m / Employer Liability £10m

## Food Quality, Safety and Hygiene Regulations

Yes we adhere to the HACCP management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. All of our staff also hold Food Hygiene certificates.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Tall Ships 2015, Cathedral Quarter Arts Festival 2014&2015, Seapark Fireworks Display 2014&2015, Comber Potato Festival, Project SFB, Open House Festival, Legenderry Food Festival and Festival of Flight

## Current Food Hygiene Rating

★ ★ ★ ★ ★

## Additional information

We can also provide event catering, please give us a call!

## GET IN TOUCH...

### Sales Contact:

Ben Sherwood

### Address:

1 Parkmount  
Bangor  
BT20 4JY

### Tel:

+44 (0) 78 1506 9223

### Email:

info@tricycletrading.co.uk

### Web:

www.tricycletrading.co.uk

### Registered Council Area:

Ards and North Down Council

# Wolf & Devour

**WHAT THEY DO:** Burgers / Sweet Potato Fries / Bangers & Mash / Pulled Pork / Beef Brisket Rolls / Vegetarian Food / Curries / Mulled Punch / Venison Sausages / Fish / Chicken / Espresso based Coffee. Anything & Everything.



/WolfandDevour



@WolfandDevour



## Local suppliers we use regularly

Hannans Meats, Rodgers Meats, Northdown Fruit & Veg., Glastry Farm / Baronscourt Estate, Mawhinneys Sausages and Crossgar Pallas

## Our set up and equipment is as follows

Our street food truck is kitted out with a range of gas and electrical appliances to enable us to cater for pretty much any occasion. Onboard we have fryers, a large gas griddle, bain maries, refrigerated display counter, 2 group coffee machine, water boiler, soup kettles and induction hobs.

## Insurance

Public Liability £5m / Product liability £5m / Employer Liability £10m

## Food Quality, Safety and Hygiene Regulations

Yes we adhere to the HACCP management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. All of our staff also hold Food Hygiene certificates.

**Please note** that all insurance, food quality, safety and hygiene regulations must be checked by each event organiser. Food NI do not hold responsibility for individual food company certification.

## Events we have provided food for and you may find us at:

Tall Ships 2015, Belfast Culture Night, Money & Enterprise Conferences, Game of Thrones On Location Catering, Northwest 200, Open House Festival, Tonic Health & Wellbeing Festival, Dalriada Festival

## Current Food Hygiene Rating

★★★★★

## Additional information

We can also provide event catering, please give us a call!

## GET IN TOUCH...

**Sales Contact:**  
Jillian Sherwood  
& Ben Sherwood

**Address:**  
1 Parkmount  
Bangor  
BT20 4JY

**Tel:**  
+44 (0) 78 1116 4302  
+44 (0) 78 1506 9223

**Email:**  
info@wolfanddevour.com

**Web:**  
www.wolfanddevour.com

**Registered Council Area:**  
Ards and North Down Council

# Food NI Street Food

# Sourcing Code

- A list of local food and drink companies is available on request.
- All food and drink provided must enhance the reputation that Northern Ireland has as a food and drink producing region.
- Companies MUST source, use and promote Northern Ireland produce where possible. Random checks will be carried out at events. Prior warning will not be given.
- Companies must use high quality, seasonal produce at all times. Companies are to provide authentic and innovative produce where possible.
- Companies are encouraged to promote local ingredients, e.g. Glenarm Shorthorn Beef Burgers, or Co. Down grown strawberries with Clondeboye Estate Yoghurt.
- All Beef, Lamb (including burgers, and other ancillary products) must be produced in Northern Ireland and be Farm Quality Assured produce. Beef and Lamb must meet all relevant accreditation standards. Proof of sourcing must be provided and may be checked at each event.
- All Pork (including bacon, sausages and all pigmeat), must be produced in Northern Ireland and must meet all relevant accreditation standards.
- All Venison must be Northern Irish and meet all relevant accreditation standards. Proof of sourcing must be provided and may be checked at each event.
- Poultry sourced from Northern Ireland is preferable. Where poultry is not available, full traceability must be supplied, and the produce must meet relevant accreditation standards.
- Other meat such as Veal must be sourced from Northern Ireland and meet relevant accreditation standards.
- Eggs must be sourced from Northern Irish farms, and must meet the relevant accreditation standards. Free range eggs where possible.
- All bottled water must be from Northern Ireland.
- All 'traditional' Northern Irish dishes such as Vegetable Broth, Ulster Fry, Irish Stew, must be made using high quality, fresh ingredients that meet this criteria.
- All soft fruit / berries must be Northern Irish.
- All potatoes i.e. baked potatoes, boiled etc. must be from Northern Ireland when in season. All chips must be sourced from Northern Ireland, and must be made from Northern Ireland potatoes. Proof of sourcing must be provided. Where there is a NO CHIPS policy at an event, you must not provide chips.

- As far as possible, all other fruit and vegetables (i.e. apples, salad greens, tomatoes, root vegetables etc.) must be grown in Northern Ireland, high quality, seasonal produce and meet all relevant assurance accreditation. Products not available in the UK must be Fairtrade (e.g. bananas)
- All milk, cheese, cream, ice cream and yoghurt must be Northern Irish.
- All bread rolls and baps should be locally sourced, and baked in Northern Ireland.
- All other bakery products (e.g. cakes, shortbread, oatcakes) should be produced in Northern Ireland with ingredients traced back to source.
- All fish, including farmed and wild caught fish, seafood and shell fish must be from Northern Ireland, and meet all relevant accreditation standards.
- All sauces must be made in Northern Ireland with proof of ingredients given.
- All tea and coffee must be from Northern Ireland companies. Sugar should be high quality and Fairtrade where possible.
- All alcohol served (subject to licensing laws) must be produced in Northern Ireland where possible, e.g. cider, beer, whiskey, vodka and gin. Where it has not been possible to source alcohol from a Northern Irish producer, proof of traceability must be given.
- All other products should be produced in Northern Ireland, where possible, and meet the accreditation standards or equivalent. Where not available in Northern Ireland, products MUST be fully traceable and of a very high standard.
- Use of Northern Ireland organic / ethically sourced produce across all categories is encouraged where possible.
- ALL waste must be removed from the event site by the food-to-go provider. Food NI is not responsible for any waste left on site. There will be a penalty for any rubbish left on site.
- All food handling and storage/delivery must apply with the law. All food records, and relevant health and safety records are the responsibility of the provider, and must be kept up to date. ALL STAFF must receive relevant Food Safety Training.
- All hand washing and equipment washing facilities are the responsibility of the food provider, and adequate facilities must be provided at each event.



## Suggested Number of Food Concessions per Visitor Numbers

Event Footfall	Number of food concessions
Less than 3,000	4 (2 x savoury hot food, 1 x sweet offering, 1 x coffee)
3,000–5,000	4-7 (3 x savoury hot food, 2 x sweet offering, 2 x coffee)
5,000–7,000	7-9 (4 x savoury hot food, 2 x sweet offering, 2 x coffee)
7,000–10,000	9-11 (6 x savoury hot food, 3 x sweet offering, 3 x coffee)
10,000–15,000	11-15 (8 x savoury hot food, 4 x sweet offering, 3 x coffee)
15,000–20,000	15-17 (10 x savoury hot food, 5 x sweet offering, 4 x coffee)
20,000–25,000	15-20 (13 x savoury hot food, 6 x sweet offering, 4 x coffee)
More than 25,000	20-25 (15 x savoury hot food, 6 x sweet offering, 5 x coffee)

Notes...

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## Useful Numbers

Food NI (Taste of Ulster)	028 9024 9449
Visit Belfast	028 9024 6609
Flavour of Tyrone	028 8776 7259
Fermanagh Lakelands Tourism	028 6632 3110
George Best Belfast City Airport Tourism Information Office	028 9093 5372
Belfast International Airport	028 9448 4848
City of Derry Airport	028 7181 0784
Belfast Harbour	028 9055 4422
Larne Harbour	028 2887 2100
Derry Visitor and Convention Bureau	028 7137 7577
Coleraine Tourist Information Centre	028 7034 4723
Newcastle Tourist Info Centre	028 4372 2222
Armagh Tourism Info Centre	028 3752 1800
Titanic Belfast TIC	028 9076 6386
Translink Bus and Train Services	028 9066 6630
Aircoach	0870 225 7555

## Credits and Contacts

### Food NI Ltd.

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