



# 2016 Food NI Street Food Guide

# 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 know about awards that have been won and new products that have hit the shelves.

There'll be even more news for them next year. 2016 is the Year of Food and Drink in Northern Ireland. There'll be lots 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.

You can now buy Northern Ireland produce, including local drinks, in the Belfast International Airport shop - perfect to take a little piece of NI home to savour yourself, or to share with friends and family.

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

**GOURMET HOT DOGS**



**street  
dog**

**street  
dog**

**MENU**

Hot Dog and Bun  
with Choice of  
Sauces £1.50

Hot Dog and Bun  
with Choice of  
Sauces £1.50

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Sauces £1.50

Hot Dogs  
www.love

**agammon**



# What's Inside

Who we are.....	2
Welcome to Northern Ireland.....	3
Year of Food and Drink 2016 Calendar .....	6
<b>Street Food Members .....</b>	<b>8</b>
Braemar Farm Ice Cream.....	10
Cafe Livanto .....	12
Café Smart .....	14
Doherty's Outside Catering .....	16
Dot's Kart .....	18
Foodie Folk Ltd .....	20
Glastry Farm Ice-cream.....	22
Jolly Pies .....	24
Krazi Baker .....	26
Linen Hill Street Kitchen .....	28
Mash Direct Ltd .....	30
Pheasants Hill Farm Kitchen.....	32
SD Bell & Co Ltd .....	34
Street Dogs .....	36
The Corporate Crepe Company .....	38
The Fabulous Food Factory .....	40
The Yellow Door.....	42
Thee Plaiice.....	44
Tricycle Trading.....	46
Wolf & Devour .....	48
Useful Numbers .....	51

# 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...

Life  
Enjoy



MARCH  
Heritage & Traditions



APRIL  
Brewing & Distilling



JULY  
Seas, Rivers & Loughs



AUGUST  
Love  
NI Meat



NOVEMBER  
Legacy & Learn to...



DECEMBER  
Christmas  
& Premium Foods







# Street Food

Local food,  
made fresh  
for you.

Northern Ireland  
Our food. So good.

Fish wrap with  
Dill sauce dressed  
Shall Fries £5

Soft B.B.Q. bread  
with Shall £5

Polon of chips £2

brewery schor

food.com



Brown  
Sauce

# Braemar Farm Ice Cream

WHAT THEY DO: Ice Cream cones & tubs



Braemar Farm Ice Cream

## Local suppliers we use regularly

LacPatrick (formerly known as Ballyrashane Creamery), Wafer Ltd, Lynas Food Service, O'Brien Ingredients.

## Our set up and equipment is as follows

We have a VW transporter van which has been converted into an ice-cream van - its 16Ft long x 8ft wide.

## Insurance? E.g. £5m or £10m public liability

Public & product liability £5m (UFU).

## Food Quality, Safety and Hygiene Regulations?

We have been approved through our local council and adhere to all relevant regulations.

**Please note** that this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.



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

Balmoral Show, LegendDerry Food Festival, Donegal Food Festival, National Trust Kite Festival, Castlerock Clydesdale Show, Weddings/private functions.

### Current Food Hygiene Rating

★★★★

### Additional information

We are available to hire for any event including: food and agricultural events, school fairs/sports days, weddings, national trust events.

### GET IN TOUCH...

#### Sales Contact:

Ruth Pollock

#### Address:

67 Altikeeragh Road  
Castlerock

#### Email:

ruth@braemarfarmicecream.co.uk

#### Registered Council Area:

Causeway Coast & Glens

# Cafe Livanto

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

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## 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? E.g. £5m or £10m public liability

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 this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.



### 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 of regular mains electric.

## Insurance? E.g. £5m or £10m public liability

Yes up to 10 million public liability.

## Food Quality, Safety and Hygiene Regulations?

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

**Please note** that this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.





**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.

**Current Food Hygiene Rating**

★★★★★

**GET IN TOUCH...**

**Sales Contact:**

Simon or Victoria

**Address:**

56 Belmont Road  
Belfast  
BT4 2AN

**Email:**

[info@cafesmart.co.uk](mailto:info@cafesmart.co.uk)

**Web:**

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

**Registered Council Area:**

Belfast

# Doherty's Outside Catering

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

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## 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 this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.



### 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:

079 1273 3501  
028 2954 0145

#### Email:

docsdiner@hotmail.co.uk

#### Registered Council Area:

Causeway Coast & Glens

# Dot's Kart

**WHAT THEY DO:** Gourmet burgers, Hot Dogs, Chicken & Fish, Specialising in Eel Suppers



Dot's Kart

## Local suppliers we use regularly

Lynas Food Service , Causeway Prime, Lough Neagh Fisheries and Moneymore Potatoes.

## 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? E.g. £5m or £10m public liability

£5m Public Liability Insurance.

## Food Quality, Safety and Hygiene Regulations?

Staff all have Level 2 Food Hygiene & I have Level 4, all regulations are adhered to.

**Please note** that this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.



**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.

**Current Food Hygiene Rating**

★★★★★

**GET IN TOUCH...**

**Sales Contact:**

Pauline McGurk

**Address:**

3 Thornhill Ave  
Magherafelt  
BT45 5JA

**Tel:**

078 8757 6132

**Email:**

paulinemcgurk@yahoo.com

**Web:**

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

**Registered Council Area:**

Mid Ulster

# Foodie Folk Ltd

**WHAT THEY DO:** Burgers, Hot Dogs and Bacon Butties



[/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 have a gazebo at 3m x 3m as well as a BBQ trailer which is charcoal (the BBQ must be outside gazebo).

## Insurance? E.g. £5m or £10m public liability

£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 this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.





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

Balmoral Show, Dalriada Festival, Belfast City Council, Belfast Harbour Commissions Corporate on Nomadic.

### Current Food Hygiene Rating

★ ★ ★

### Additional information

We also do events; Corporate, Private BBQ's from 50-500 people. Contact us for more details.

### GET IN TOUCH...

#### Sales Contact:

Mark Stone

#### Address:

121 Gilnahirk Road  
Belfast  
BT5 7QL

#### Tel:

028 9078 6761  
075 4027 2180

#### Email:

info@foodiefolk.co.uk

#### Web:

www.foodiefolk.co.uk

#### Registered Council Area:

Belfast

# Glastry Farm Ice-cream

WHAT THEY DO: Ice-creams and sorbets



GlastryFarm Icecream



@glastryfarm

## Local suppliers we use regularly

Draynes Farm, Lisburn, Hamill, Bosket, Graphic Designers, Heron Road, Belfast, Aunt Sandras, Castlereagh Road, Belfast, Charles Tennant, Belfast, Brenntag Ltd, Seal Road, Belfast.

## Our set up and equipment is as follows

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

## Insurance? E.g. £5m or £10m public liability

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 this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.



### 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 Gold Awards  
2010,11,12,13,14,15 (17Gold Awards)  
Georgina Campbell Approved 2015;  
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:

0044 (0) 7802 207 838

#### Email:

[glastryfarm@btconnect.com](mailto:glastryfarm@btconnect.com)

#### Web:

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

#### Registered Council Area:

Ards & North Down

# Jolly Pies

**WHAT THEY DO:** Gourmet Pies, Quiches, Sausage Rolls with our traditional irish champ and homemade gravy



/jollypiesofficial



@jollypieman



jollypieman

## Local suppliers we use regularly

EWINGS Fishmongers, Lakeview Farm Meats, North Down, Draynes Dairy and Hilden Brewery.

## Our set up and equipment is as follows

Van - 5m by 3m, Marquee 3m by 3m.

## Insurance? E.g. £5m or £10m public liability

£10million.

## Food Quality, Safety and Hygiene Regulations?

HACCP, 5 star rating on last inspection.

**Please note** that this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.

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

Tennents Vital, Balmoral Show, St Georges Market, Red Bull Crushed Ice and Ulster Rugby Matches.



### Current Food Hygiene Rating

★★★★★

### Additional information

We source all our ingredients from farms and suppliers which we've dealt with for generations, so we know exactly how the animals have lived and how the veggies are grown. From the family farm to our artisan butchers, we know exactly how a Jollypie is made.

We've worked on old Aussie family recipe to make our pies a local delicacy. From birthday parties to selling out at our first St George's Market, we knew we were starting a bit of a #pierevolution.

We've since featured at Balmoral Show Good Food Tent, Lisburn City Market, Belfast Continental Market and you can also find us on the shelves of some of NI's best delis, food halls, farm shops, pubs & cafes.

### GET IN TOUCH...

#### Sales Contact:

James McAlister

#### Address:

17-19 Pottingers Entry  
Belfast  
BT1 4DT

#### Tel:

077 2971 2853

#### Email:

[james@jollypies.com](mailto:james@jollypies.com)

#### Web:

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

#### Registered Council Area:

Belfast

# 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.

## Insurance? E.g. £5m or £10m public liability

£10 million.

## Food Quality, Safety and Hygiene Regulations?

HACCP Pack and Allergen Advice.

**Please note** that this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.





### 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

No hygiene rating given as I am mobile and therefore just a premises inspection report given.

### 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:

077 5318 1065

#### Email:

Mark.douglas009@gmail.com

#### Web:

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

#### Registered Council Area:

Banbridge 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? E.g. £5m or £10m public liability

£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 this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.



### 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:

078 0243 9573

#### Email:

john@linenhill.co.uk

#### Web:

www.Linenhill.co.uk

#### Registered Council Area:

Armagh, Banbridge & Craigavon

# Mash Direct Ltd

**WHAT THEY DO:** Bangers and Mash/Vegetable Accompaniments



Mash Direct



@mashdirect



mashdirect

## Local suppliers we use regularly

Use our own produce to supply vegetables and Mawhinney's Sausages, Finnebrogue.

## Our set up and equipment is as follows

Mash Direct Double Decker Bus.

## Insurance? E.g. £5m or £10m public liability

We have all relevant insurance policies.

## Food Quality, Safety and Hygiene Regulations?

Yes, we adhere to all food safety and hygiene regulations. We are a BRC AA+ site. All staff have been fully trained and completed their Food Safety Certificate for catering. All staff maintain records on food safety, temperature controls. **Please note** that this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.



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

Stormont Family Fun Day, Killyleagh Chocolate Festival, Charity Events, Tall Ships and Potato Festival.

**Current Food Hygiene Rating**

★★★★★

**Additional information**

We are also on Pinterest, find us at mashdirect

**GET IN TOUCH...**

**Sales Contact:**

Clare Forster

**Address:**

81 Ballyrainery Road  
Comber  
Co. Down  
BT23 5JU

**Tel:**

028 9187 8316  
079 1733 3996

**Email:**

clare@mashdirect.com

**Web:**

www.mashdirect.com

**Registered Council Area:**

Ards and North Down 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 (Valerie Orr, Ballygowan - Secretary Irish Moiled Cattle Society, 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 & Baronscourt Estate, Co Tyrone, Buns from Pattons Bakery, Newtownards.

## 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 7.5 m 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 400 people.

## Insurance? E.g. £5m or £10m public liability

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 Down District Council, our local Environmental Health authority.

**Please note** that this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.



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

National Trust, Mount Stewart Festival of Light 2014, 2015, Web Summit, Belfast 2015, 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, Irish burger.

### GET IN TOUCH...

#### Sales Contact:

Janis Bailey

#### Address:

37 Killyleagh Road  
Downpatrick  
BT30 9BI

#### Tel:

028 4461 7246

#### Email:

[pheasantshillfarmkitchen@gmail.com](mailto:pheasantshillfarmkitchen@gmail.com)

#### Web:

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

#### Registered Council Area:

Down

# SD Bell & Co Ltd

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

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## **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? E.g. £5m or £10m public liability**

Yes, we have these in place.

## **Food Quality, Safety and Hygiene Regulations?**

Yes, 5 star with Belfast City Council.

**Please note** that this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.





**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:**

028 9047 1774

**Email:**

[sales@sdbellsteacoffee.com](mailto:sales@sdbellsteacoffee.com)

**Web:**

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

**Registered Council Area:**

Belfast

# 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? E.g. £5m or £10m public liability

£5 million Public Liability.

## Food Quality, Safety and Hygiene Regulations?

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

**Please note** that this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.



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

We have provided food for Tennant'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 Council

# The Corporate Crepe Company

WHAT THEY DO: Traditional Sweet and Savoury Crepes



The Corporate Crepe Company

## What we do in detail

We serve traditional Sweet and Savoury Crepes; the fillings include nutella, salted caramel, jam, maple syrup, banana and toffee, milkybar and marshmallow to name just a few the list is endless! The savoury fillings include; free range eggs, cheddar cheese, ham, chorizo, rocket, goat's cheese and onion chutney.



#### GET IN TOUCH...

**Sales Contact:**

Ian Morrison

**Tel:**

079 7183 6814

**Email:**

thecorporatecrepecompany@gmail.  
co.uk

**Web:**

www.thecorporatecrepecompany.co.uk

# 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 restaurent on wheels' as it is fully equiped 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, it 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? E.g. £5m or £10m public liability** £10m

### Food Quality, Safety and Hygiene Regulations?

We all have level 1 & 2 hygine certificates, we all practice good food handling techniques and we monitor each other for cleanliness and tidyness 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 this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.



### 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, we 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.

### GET IN TOUCH...

#### Sales Contact:

Garey Leckey

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BT28 2BP

#### Tel:

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#### Email:

thefabulousfoodfactory@gmail.com

#### Web:

www.thefabulousfoodfactory.co.uk

#### Registered Council Area:

Lisburn

# The Yellow Door

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



/yellowdoor



@yellowdoordeli

## 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? E.g. £5m or £10m public liability

10m.

## Food Quality, Safety and Hygiene Regulations?

All relevant regulations are adhered to and in place.

**Please note** that this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.

## 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) Ballnahinch 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.

We are also on Pinterest:  
[yellowdooroutsidecatering](#)

### GET IN TOUCH...

#### Sales Contact:

Simon Dougan

#### Address:

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Portadown  
Co. Armagh  
BT62 1JL

#### Tel:

028 3835 3528

#### Email:

[info@yellowdoordeli.co.uk](mailto:info@yellowdoordeli.co.uk)

#### Web:

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

#### Registered Council Area:

Causeway Coast & Glens

# Thee Plaiice

**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



Thee Plaiice Omagh



@Theeplaiice

## 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? E.g. £5m or £10m public liability

£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 this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.



### 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

At the end of 2015 we launched a new very special artisan bakery product, we anticipate this will take Northern Ireland by storm and will be exported far and wide "watch this space".

### GET IN TOUCH...

#### Address:

6 Drumacanter Road  
Armagh  
BT60 3ZW

#### Tel:

078 6648 6206

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thee-plaiCe@hotmail.co.uk

#### Web:

www.theeplaiCe.co.uk

# 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? E.g. £5m or £10m public liability

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 this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.



### 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

★★★★★

### GET IN TOUCH...

#### Sales Contact:

Ben Sherwood

#### Address:

1 Parkmount  
Bangor  
BT20 4JY

#### Tel:

078 1506 9223

#### Email:

info@tricycletrading.co.uk

#### Web:

www.tricycletrading.co.uk

#### Registered Council Area:

Ards and Northdown 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? E.g. £5m or £10m public liability

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 this will must be checked by each event organiser. Food NI do not hold any responsibility for individual company food hygiene.



**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**

★★★★★

**GET IN TOUCH...**

**Sales Contact:**

Jillian Sherwood  
& Ben Sherwood

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**Registered Council Area:**

Ards and Northdown Council





## 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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### Printed by GPS

028 9070 2020  
Email. sales@gpscolour.co.uk  
www.gpscolour.co.uk

All information are views of the author and details correct at the time of print.

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