



WÜRST — HAUTE DOGS — ON TOUR

events@wurstdogs.be



WHY WÜRST-ON-TOUR?

HOT DOGS BECOME HAUTE DOGS

A crusty bio bun, freshly baked, an artisan patented sausage and surprising spreads and toppings.

With these ingredients we upgrade a classic snack into a **REFINED AND SOPHISTICATED DISH**.

We also provide **BEER PAIRING**: for every dog we suggest a beer from brewery Duvel Moortgat.



HAND-MADE & LOCAL

Sausages from **ARTISAN** butcher Noyen who works with own farmed animals, **ORGANIC BUNS** from bio bakery the Trog with home-made natural dough, **FRESH LOCAL VEGETABLES**, and veggie and gluten-free alternatives.

SUSTAINABLE

Our Haute Dogs are served in **RECYCLED AND BIODEGRADABLE** material. Würst serves authentic Belgian products without unnecessary additives and only works with local suppliers. Together we provide a **SMALL ECOLOGICAL FOOTPRINT**.

SATISFIED CUSTOMERS

9.4/10 satisfaction score on our events.

HIP VINTAGE FOOD TRUCK OR FOOD BAR

An unforgettable **EYE-CATCHER** for your event, professionally equipped and in accordance with the strictest nutritional standards.



A PROFESSIONAL TEAM

Trained in our restaurants and extensive **EXPERIENCE** with festivals, corporate and private events. Our team ensures that everything runs smoothly, and provides you with a fantastic culinary experience.

FAIR PRICE

The unique quality of our Haute Dogs and service do not mean that you have to pay a lot of money. A price comparison with 30 food trucks shows Würst to score better than average. At Würst you get value for money!



HOT DOGS BECOME



HAUTE DOGS

All
Haute Dogs
are available in
VEGGIE or
GLUTEN-FREE
version!

Make a selection with us from our culinary dogs. Haute Dogs in a Mexican, American, Italian or Thai jacket, we'll take you on a culinary journey around the world.

BACON BÉARNAISE



piccolo • tomato salsa • crispy lettuce • würost • béarnaise
bacon • crispy onion • watercress

MEMPHIS SOUL



corn bread • coleslaw • pulled beef • würost • texas honey •
sweet relish • crispy onion • jalapeños

SAUERKRAUT



soft bun • onion • sauerkraut • würost • mustard •
ketchup • bacon • pickled, sping, & crispy onion

BELLUCCI



piccolo • melanzane • rucola • würost • pesto
parmezan • tomato salsa • prosciutto

MEXICO '86



corn bread • guacamole • mexican salad • merguez
würost • sour cream • jalapeños • nachos

THAI DOG



soft bun • asian cabbage • soy & lemon dressing • würost • sesam
mayo • mango curry • cilantro • peanuts • chili pepper



HAUTE DOGS & SIDES

Did you know that we can also provide drinks throughout your event? In addition to our refreshing homemade lemonades, we also offer yummy appetizers, beer pairing, side dishes and desserts.

CLASSIC DOG



soft bun • sauerkraut • würost •
ketchup • mustard • pickle

KINDERDOG



choose your bun •
würost • sauce



TAPAS & SIDES



tomato salsa • hummus • guacamole • chili con carne
green salad • coleslaw • seasonal salad

DRINKS



home-made lemonades • soft drinks • beers
wines • aperitifs • coffee & tea

BEER PAIRING



All our Haute Dogs can be matched with a
suitable thirst quencher by experts.

DESSERTS



wedged potatoes with a
delicious sauce

ARTISAN



WÜST

The world's first
patented sausage,
more taste, less fat!

'Die Perfekte Würst' 'Die Perfekte Würst' was created by the famous artisan butcher Filip Rondou and is grilled in front of you.

Rondou has a rich tradition of more than 50 years and stands for high-quality meat. The wüst is a mixture of pork and beef, produced and smoked following a patented recipe. This results in a lean, refined and pure wüst – skinless and with a lower fat percentage.

Our recipe was shown to be innovative and authentic and therefore was granted an official patent by the 'European Patent Office'.

Undoubtedly unique in restaurant history we are very proud to be able to serve you patented, and above all delicious, Haute Dogs!

BÜN

The perfect sandwich for our Haute Dogs is made in the artisanal organic bakery from De Trog. De Trog selects only the best, biological resources. With homemade natural sourdough, the natural time to rise and rest and artisan production they make delicious, crusty buns.



LOCAL & SUSTAINABLE



Wüst only cooperates with local Belgian partners. Our wüst is produced by Noyen, a traditional butcher that only uses high-quality Belgian cattle. We serve an extensive range of Belgian beers from the Duvel Moortgat brewery, as well as other local drinks such as Lillet and Copperhead.

We choose short chain, artisan production and biological resources and avoid needless additives and transport.

Our Haute Dogs are an authentic Belgian product with a smaller ecological footprint.

BEER PAIRING



*We can provide every Haute Dog with a suitable beer.
These are carefully selected by beer sommelier Brecht Terryn
of the Duvel Moortgat brewery.*

A fine selection from our range of beers:



Vedett	premium Belgian lager, 5.2%
Vedett IPA	Belgian lager, American hop varieties, 5.5%
Duvel	Belgian strong blond beer, 8.5%
La Chouffe	Belgian triple, cilatro, 8.0%
Tank 7	Kansas craft beer, hop, 8.5%
IJwit	Amsterdam, wheat beer, 5.2%
Tripel d'Anvers	Belgian triple with a key of hop, 8.0%
Wild Jo	golden, Belgian 'wild' lager, 5.8%



SATISFIED CUSTOMERS



Customer reviews ★★★★★

Würst events	4,7	100+ events
 deliveroo	4,4	50+ reviews
facebook	4,3	425+ reviews
 tripadvisor®	4,1	300+ reviews
Google	4,2	700+ reviews



"Not just a hot dog, but generous fillings, creative spreads and toppings." according to The Fit Explorer.

"Tasty Haute Dogs! Great food, great service.
The hot dogs are filling and delicious, potato wedges also very tasty! Recommended!"
Sanne, Tripadvisor

"A sausage with character and lots of taste!
During our weekend in Leuven we enjoyed a quick bite at Würst! Tasty home-made lemonades. The XL sausages are a full lunch, and the combinations of flavors were very tasty."
Tommy, Tripadvisor.

"We are a fan! We regularly stop at Würst when we are in Leuven. The hot dogs and the salads are very tasty. An experience for the children and the staff is always jovial."
Inge, Tripadvisor



EXPERIENCED TEAM

You can count on a team on site with extensive experience at festivals, corporate and private events that closely complies with agreements.

Our Würst team has already worked with, among others, the following partners:



STRONG BRAND & RANGE



Würost is a particularly strong and hip brand, with a large group of active followers on various social media with whom we communicate intensively.
Würost reaches more than **1.5 million Flemish people** every year.

- ♦ With our catering, your event will already be a culinary success, but we can also add value in terms of **COMMUNICATION**.
- ♦ If desired, we are happy to support your event / festival with additional communication before, during and after your event via our major **COMMUNITY** of more than 25,000 followers and 200,000 google views per month.
- ♦ During the event, our marketing manager can trigger people and launch promotions with the **RIGHT POSTS AND NICE PHOTOS**.



facebook

> 18.000 followers
~ 375 reviews
~ 15.000 reach of best posts



Instagram

~ 7000 followers
~ 3700 viewers



Google

>200.000 views per month
~ 100.000 searches per month
~ 650 reviews





HIP VINTAGE FOOD TRUCK

Our trendy vintage food truck and food bar are an unforgettable **EYE-CATCHER** for visitors to your event!



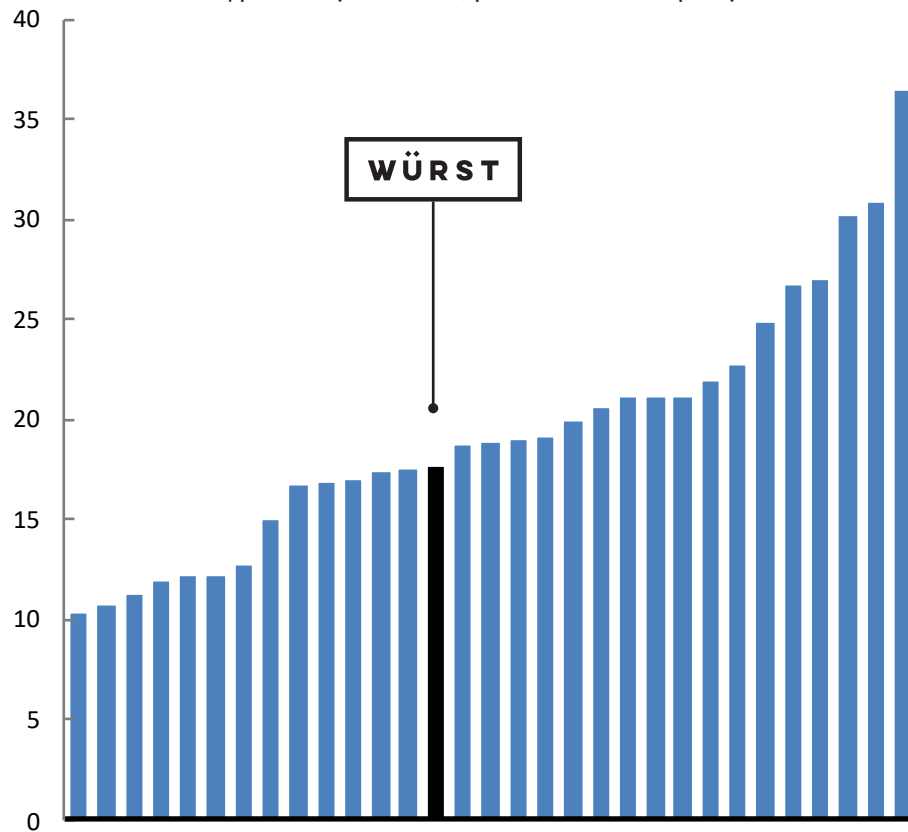
If the location permits, we **GRILL** our sausages preferably **ON THE SPOT** on a gas barbecue. This not only gives more taste, but ensures for even more wow effect!



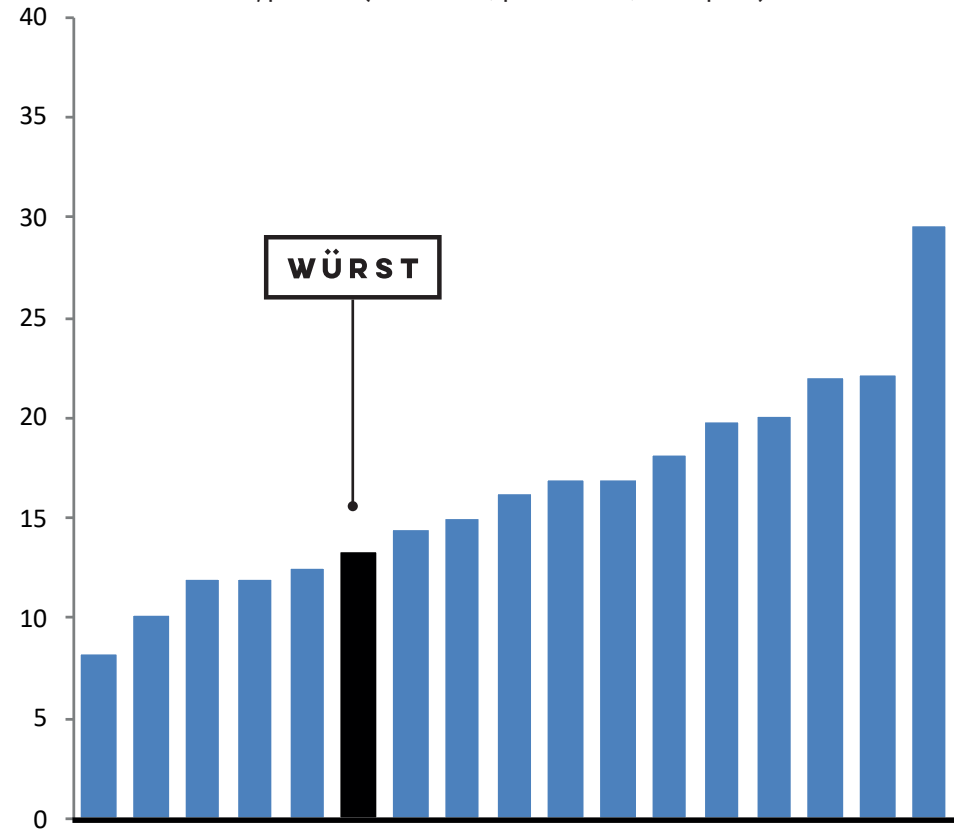
THE BEST DEAL

Original and refined catering is not the same as expensive.
 Würst delivers a unique quality for a price that is cheaper than the average catering prices of other food trucks!

PRICE COMPARISON CATERING 130 PERSONS
 EUR/person (incl. food, personnel, transport)



PRICE COMPARISON CATERING 450 PERSONEN
 EUR/person (incl. food, personnel, transport)

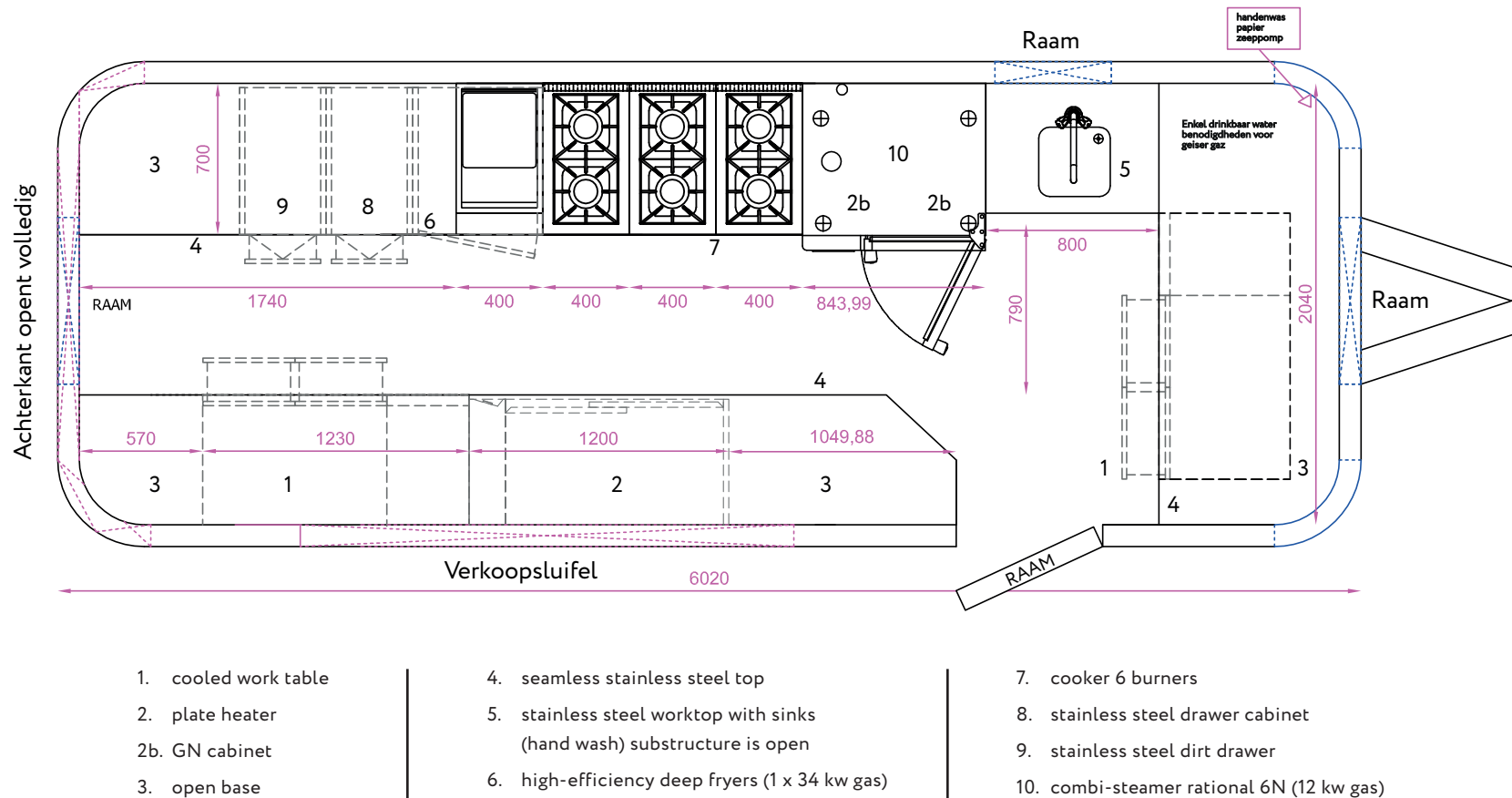


Price comparison between 30 very common food trucks (6 sandwiches & wrap, 6 pasta & pizza, 6 hamburgers, 6 barbecue, 6 world cuisine)

TECHNICAL



Our WÜRST truck and food bar are equipped with all professional equipment, including a mobile kitchen, gas barbecue and / or electric grill.



The smaller food truck: 6.4 m long x 2.7 m height x 2.4 m wide = 2400 kg

The larger food truck: 7.4 m long x 2.75 m height x 2.4 m wide = 2700 kg

The food bar: 2.5 m wide x 0.95 m deep x 2.37 m height