

Hot Dog Cart Catering General Policies/FAQ

What do I get with the base package? (*non-negotiable)

- 50 Vienna Beef Hot Dogs, yellow mustard, sweet relish, diced onion, sport peppers, dill pickle spears. Ketchup on request, tomatoes additional.
- One Hour of on-site cooking
- Time to unload the cart & supplies from the van, setting up the cart, getting prepared and hot, and the time for break down, cleaning and load out.
- Napkins, food trays, one trash can.
- Gratuity is NOT included - show your server some love!

How do I reserve a cart?

Email Marci as soon as you have a date and time in mind! HubbysDogHouse@gmail.com

A link will be emailed to you with instructions for viewing the invoice details and paying the \$150 non-refundable deposit to get on the calendar. The final menu and balance is not due until the week of the event. We prefer cash, check, Venmo @marci-lehnert or Zelle 8473707205 for final payment,

Keep in mind that Saturdays book very quickly from March-November. It's never too early to get on the calendar!

How big of a crowd can you feed?

We've served up to 2500 but are always up for a challenge! Our standard pace is 200 hot dogs per hour.

How far do you travel?

Within one hour of our location at 208 S Main Street in Mt Prospect, IL 60056. Depending on location, a travel fee may apply. Chicago Loop/High Rises incur an automatic \$75+ fee.

How much space does the cart need?

- Red Cart: measures approx. 3' wide X 4' long and can fit anywhere that is ADA Accessible. We also bring a 4' folding table for condiments. A 6' diameter of space works perfectly.
- Steel Cart: 100% self-sufficient. Runs on propane, setup is outside only. Measures , approx. 6' wide x 6' long and is towed behind our van. Drive up access to setup location is required and it absolutely cannot go up any steps or curbs. Driveway or Parking Lot Setup preferred

What if I order too much food?

We will wrap up any leftover items and leave them behind for you and your guests to continue to enjoy. We will also be sure to leave condiments!

Do you bring extras?

On request, we can bring 20 extra backup hot dogs day-of. If we break into the extra stash, you will be responsible for paying for all 20 (\$70)

My event is being held in a public park. What do I need to know?

A permit is required for any event held in a public park. The customer (you) are responsible for obtaining the permit and/or permission from the public space/city prior to arrival. If we are told by law enforcement or park officials to leave the premises due to no permit, we must oblige.

My event is being held at my office/home/private venue. What do I need to know?

Private Property is no problem! We can supply a certificate of insurance upon request, as well as our health licensing, inspection and/or business license. We are 100% legit. Too legit to quit.

*We assume you have connected with the venue and have permission to have us come on site.

- *Chicago Loop High Rises*: we will need detailed instructions as to the location for unloading the van. Arrangements are typically made prior to arrival with the loading dock or front door security.

What do I need to provide for you on arrival?

Just point to where you want the cart! We strive to have a “do not lift a finger” policy. We may need access to an outlet for specific menu item preparation, which will be discussed prior to arrival. If we can access potable water for the hot dog steamers, that’s helpful. Otherwise, we are completely self-sufficient.

Weather

We come rain or shine! If your event has a rainy forecast, we appreciate discussing options for cover (garage, warehouse, tent, overhang), otherwise we can provide our own canopy tent. Please note that our propane stainless steel cart cannot go inside, unless it is a loft or warehouse with drive-in access. Our red cart can move inside, we have managed to fit in many dining rooms!

Cancellation Policy

The deposit payment provided upon booking is non-refundable. If you need to reschedule your event, we will do our best to fit you on a new calendar date.

If you cancel within 7 days of the event, there is a 50% payment due on the remaining contract. This payment can be applied to a rescheduling within one calendar year.

A \$25 late fee is applied to the invoice 14 days after completion of the event

Can you come take payment/vend to people attending the event?

We do not assume responsibility for the attendance and participation at events. That being said, we currently do not offer on-site vending opportunities. However, we do love collaborating on social media to help spread the word to gain more attendance for you!