

## **HOT DOG CART CATERING F.A.Q.**

### ***What do I get with the base package?***

50 Vienna Beef hot dogs, 50 Poppyseed buns, mustard, relish, onions, sport pepper, dill pickle, celery salt. Ketchup on request. One hour of on-site cooking. Time for unloading the cart from the truck, setting up the cart and getting prepared and hot, and the time for breakdown, cleaning, and load out. We come with napkins, food trays and one trash can. We do not supply utensils as our entire menu is finger food!

*\*The base package is non-negotiable.*

### ***How soon do I need to book?***

As soon as possible! We have contracts up to a year in advance, Saturdays book very quickly! We can only allot 4 events max per day. The date is not reserved until a deposit payment has been received. The final menu and payment are not due until the week of the event.

### ***How do I pay?***

We will email an invoice to you through Quickbooks. There will be a link included in the email to pay by credit card, or we also accept Venmo (@marci-lehnert) or Zelle (8473707205).

### ***How far do you travel?***

Within one hour of our location at 208 S Main St, Mt. Prospect, IL 60056. Depending on location, a travel fee of \$25-\$150 may apply. Chicago Loop/High Rises are an automatic \$75+ fee.

### ***How much space does the cart need?***

Red Cart: actual cart measures approximately 3' wide x 4' long and can fit anywhere that is ADA accessible. We also bring a 4' folding table. A 6' diameter space works perfectly. Access to an outlet is preferred, please let us know if one is NOT accessible.

Propane Steel Cart: 100% self sufficient. Measures approximately 6'W x 6'L and is towed behind our truck. Drive up access to setup location is required and it cannot go up any steep curbs or stairs. Driveway or Parking lot setup is preferred.

### ***What if I order too much food?***

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

### ***Do you bring extras?***

On request, we can bring up to 20 extra hot dogs day-of. If we break into the extra stash, you will be responsible for paying for all 20 extra (\$65)

### ***My event is being held at a 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 or park officials to leave the premises due to no permit, we must oblige.

### ***My event is being held at my house/office building/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 and business license. We are 100% legit. Too legit to quit.

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

### ***How many hot dogs can you serve at a time?***

We've dished out 450 in 45 minutes. So we're pretty quick.

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

No. We are strictly a catering company with a preordered menu. We do not assume the risk of loss for your event. We are happy to work with you on a ticketing system for your guests to purchase in effort to recoup your cost.

***What do I need to provide for you on arrival?***

Your smile! We strive to have a “do not lift a finger” policy. We may need access to an outlet, which will be discussed prior to arrival. If you have access to potable water for us to use to fill the hot dog steamers, that’s helpful. Otherwise, we are completely self-sufficient!

***What is your cancellation policy?***

The deposit payment you provide upon booking is non-refundable. If you need to reschedule your event, we will do our best to fit you on the calendar for a new date at no additional fee.

If you cancel within 5 days of the event, there is a 50% payment due on the contract. This payment can be applied to any future event.

***Weather***

We come rain or shine! If your event has a rainy forecast, we appreciate discussing options for cover (garage, warehouse, tent), otherwise we can come with our own canopy tent. Please note that our Propane Stainless Steel cart cannot go inside, unless it is a loft or warehouse on the main floor with drive-in access.