

[KERBFOOD.COM](http://KERBFOOD.COM)

**MAKING YOUR**

**EVENT TASTE BETTER**



# WHY BOOK KERB?

WE BRING STREET  
FOOD TO THE PARTY



## AS THE UK'S LEADING STREET FOOD ORGANISATION, WE WORK WITH THE BEST TRADERS IN THE COUNTRY.

When we cater for private events, we don't just bring food trucks; we bring a collection of specialists, each with years of expertise in their chosen cuisine.

We may look colourful and fun, but behind the scenes, KERB's experienced team delivers a full service to match any of London's leading caterers. We've got the passion, the professionalism and all of that flavour!





# OUR TRADERS

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## YOU WANT TO SERVE THE BEST OF LONDON STREET FOOD?

You've come to the right place: 40 Out of the *Time Out* 'Top 50 street food traders in London' are KERB members, available exclusively to KERB... and you.



We can call in Tom and Marty 'Lords of Poké' to build sesame tuna poké bowls, or Smokin' Lotus Rosie's slow-smoked *char siu* pork ribs, Fundi with their wood-fired pizza oven, Anna Mae with her Spicy Juan mac n' cheese or the Club Mexicana crew (*Time Out's* No.1 street food trader!) for 'To-fish' tacos. ...and so many more. Each of our traders is master of their menu, carefully selected by KERB for their talent, flavour and spirit.

# OUR FOOD

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**THE BREADTH OF FLAVOUR THAT KERB DELIVERS IS UNRIVALLED BY ANY OTHER CATERER IN LONDON. POSSIBLY THE PLANET.**

We have Venezuelan stuffed arepas, Indian kati rolls, Cajun crawfish balls, Korean fried chicken, Japanese soboro bento, Spanish paella, Filipino adobo... and the best pizza, tacos and burgers you've ever tasted.



At your event, each KERB trader will serve at least 2-3 menu options - so with 6 traders at an event for 500 guests, that's more than 12 dishes for guests to choose from. We're particularly strong on special diets, so your veggie, halal, gluten-free, vegan and dairy-free guests will be bowled over too.

**SAMPLE**

**MENUS**



# CLUB MEXICANA

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**Creamed corn, pulled barbecued jackfruit, smokey black beans, beer marinades... It's all going off at Club Mexicana and (keep it quiet) it's all vegan.**

## MENU

### **Baja To-fish Taco** (Vegan, GF)

Pickled cabbage, salsa verde, pickled chillies and sour cream

### **Carne Asada Taco** (Vegan, GF)

Served with arbol salsa, pink onions and sour cream

### **BBQ Pulled Jackfruit Taco** (Vegan, GF)

Pink onion, avocado salsa verde and sour cream

*All served with radish, coriander & lime*

Can cater for: Dairy free, Halal, Vegan & Vegetarian





# NAZARI

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This brother-sister team take the best from Andalusia and combine it with flavours from the Middle East.

## MENU

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### Toasted Naan Bread Wraps

Famous Classic Falafel (Vegan)

Super-Flavourful Pulled Chicken (Halal)

Accompanied by lashings of hummus, green salad, cabbage slaw dressed with pomegranate molasses, sweet peppers, pomegranate seeds and rich tahini sauce with optional chilli

*Can also be served as a GF salad box*



# ONLY JERKIN'

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**Ginger-beer battered nuggets, triple dipped:  
flavour explosion!**

## MENU

**Chicken** - Jerk chicken nuggets triple dipped in a ginger beer batter with jerk sweet potato fries or jerk fries, creamy coleslaw and a homemade dip or gravy

**Only Jerkin' Burger** - Chicken thighs triple dipped in a ginger-beer batter, sandwiched in coco bread. accompanied with cheese, chilli mango aioli and lettuce

**Chips And Dips** - Jerk sweet potato fries or jerk fries with jerk gravy or dip

*Dips: jerk gravy, avocado yoghurt, jerk ketchup, chilli mango aioli, lime & coriander mayo*



# THE BOWLER MEATBALLS

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Jez's Great British Balls are made from free-range meats and served with homemade sauces and sides from the 'Lawn Ranger'; their grass-fed van.

## MENU

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### Great Balls Of Fire

Beef chuck steak & chorizo balls, spiced tomato sauce, paprika aioli

### ExciteThaiBall (GF, DF)

Handmade green chilli chicken meatballs in coconut curry sauce, chilli jam

### Balafel (V, GF)

Chickpea, spinach & ricotta balls, rich tomato sauce

*All served with steamed long grain or wild rice, house slaw, crispy shallots and fresh herbs*



# VICKY'S DONUTS

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Vicky creates some of the most beautiful doughnuts we've ever seen. Producing these masterpieces from her Hackney kitchen, she's ready to take on the world!

## MENU

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### The Homer

Raspberry & lemon icing with sprinkles

### The Vanilla Bean Dream

Vanilla bean icing with sprinkles

### The Reese's

Peanut butter & chocolate

### The Jay Dee

Chocolate glaze with sprinkles



# APPROVED BY THE UK'S MOST PRESTIGIOUS VENUES

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## **KERB is an approved supplier at:**

Natural History Museum  
Somerset House  
The Roundhouse  
Troxy  
Printworks  
Studio Spaces  
Village Underground  
Old Truman Brewery  
Ministry of Sound  
Shoreditch Gardens  
Chiswick House  
Old Billingsgate  
...and many more

But, we're just as comfortable bringing the party to your office, field or home. Go on, challenge us! We're yet to find a location we can't cater in.



# HOW ELSE CAN WE HELP?

WE BRING STREET  
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Our experienced events team works all year round, indoors and out, in London and beyond, with groups ranging from 50 to 50,000. We've catered for award ceremonies, experiential events, conferences (yes, there are DDR packages!), parties, festivals, private dinners, weddings, product launches...you name it, we've served it.

Of course, our insanely delicious food is the reason event bookers come to us, but we also offer:

- **Mobile bars serving London's best craft drinks**
- **Some of the friendliest event staff in town**
- **Access to our KERB-approved contacts**



**CASE**

**STUDIES**



# CASE STUDY – CONFERENCE CATERING

WE BRING STREET  
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## RADIO FESTIVAL AT THE BRITISH LIBRARY

**The brief:** bring the quality of catering in line with the quality of the conference itself.

**The solution:** our 'DDR with a Difference', including all-day barista coffees, a varied range of street food for lunch, and some very special canapés to go with the craft drinks at the end-of-day reception.

**The feedback:** 'Wow, wow and wowzers! KERB are literally incredible! From the very first meeting, they understood what we were trying to achieve and came up with creative ideas to realise our ambitions. The service was fantastic and the food a total hit. Our guest were raving about it.'





# CASE STUDY – SEATED DINNER

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## THE UK FESTIVAL AWARDS AT TROXY

**The brief:** swap the traditional three-course awards dinner for a seated street-food experience that shows off the country's best festival food.

**The solution:** by lining the reception space with street food stalls, we managed to establish a festival vibe right from the off. Although canapés were also circulated on trays and the main meal was fully seated, that fun, relaxed feel was maintained through the evening.

**The feedback:** 'The team understood the concept and supported our vision throughout. Working with KERB was the easiest part of the entire event. Thanks to their professionalism, positive attitude and attention to detail, the event was a huge success.'

# CASE STUDY – SUMMER PARTY

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## KIN LONDON, ON BEHALF OF A LARGE TECH COMPANY

**The brief:** create a high-end but fun festival theme for 800 guests.

**The solution:** enough street food stalls to create a festival atmosphere (we went with 10), plus a mix of large and small bars to make sure guests didn't have to queue for drinks, whether they wanted draft beer, frozen watermelon Margaritas or rhubarb gin & tonics.

**The feedback:** 'When discussing suppliers for this event, we knew that KERB would be a great fit, but we were totally blown away by everything, from the variety and quality of the food and drinks, to the level of service given by the events team. They were incredibly flexible and easy to work with.'



# AS TRUSTED BY...

WE BRING STREET  
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TOPSHOP

theguardian



TEDx



# EVENTS WITH CREDIBILITY

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When you work with KERB, you can always expect exceptional food and drink and professional event support, but you're also buying into our ethos. We're a community of independent businesses, always looking to help each other out and impact in the right way on the wider world.

So, your guests won't be sipping from plastic straws, eating with plastic cutlery or consuming anything from single-use plastic containers. (Our traders use servicewear made from compostable materials). And we make a donation of 15p for each guest to Street Child, a charity that helps families set up street-food businesses in Sierra Leone, Liberia and Uganda.



# LET'S GET STARTED...

WE BRING STREET  
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READY FOR THE KERB TREATMENT? LET OUR EVENTS TEAM KNOW WHAT YOU'RE WORKING ON AND WE'LL MATCH YOUR EVENT TO THE KIND OF FOOD THAT GETS PEOPLE TALKING.



Got a brief ready? The quickest way to get the essentials across is to fill out our **HIRE US** form.

Alternatively, drop details through on email: [events@kerbfood.com](mailto:events@kerbfood.com), or speak to one of the team on 0203 355 6874

# THE KERB STORY

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KERB started in King's Cross, north London in 2012. It was at the dawn of a new era: people were leaving desk jobs with steady incomes to pursue dreams of becoming street food traders so they could cook the food they loved for their own customers, on their own terms.

We were founded by one such trader, Petra Barran, who, having driven her chocolate truck all over Britain, decided that she and the other brilliant traders she had met along the way should get together, get organised and make something bigger happen.

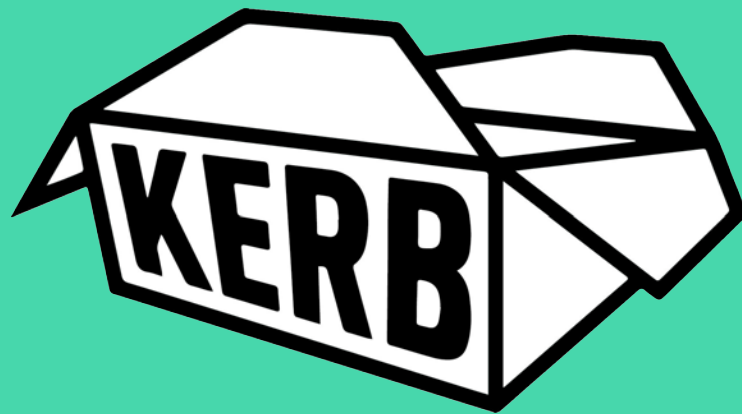
Since then, KERB has grown from a small rabble of slingers to a 90-strong membership organisation of London's most talented and innovative street cooks, many of whom now come through our #inKERBator programme. We operate six markets across the city, put on large-scale public parties and connect big companies with flavour-packing independent traders, straight from the streets.



**THANK**

**YOU**

**TO EVERYONE WHO COMES  
TO KERB – PAST, CURRENT  
AND FUTURE – THANK YOU  
FOR SUPPORTING  
INDEPENDENT FOOD  
TRADERS AND HELPING TO  
KEEP THE STREETS MORE  
INTERESTING AND  
DELICIOUS AS YOU EAT.**



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