

Hot Dog Cart Catering: General service information & FAQ

We've helped organize thousands of events over 17 years & look forward to making new memories with you!

What is included in the \$450 Base Package?

- 50 Vienna Beef Hot Dogs - poppyseed buns - toppings: ketchup, mustard, relish, onion, sport pepper, dill pickle, celery salt
- 1 hour of on-site cooking with 1 server
- local delivery, time for cart setup & clean up
- napkins, food trays, waste basket

- Purchase more hot dogs, other menu items or time as you feel necessary for your event. Any items left at the end of service will be wrapped up and left for you
- A travel fee may apply
- Gratuity is NOT included - show your server some love!

How do I reserve a hot dog cart with a server to come set up at my event?

E-mail Marci as soon as you have a date and serving time in mind - it's never too early!

HubbysDogHouse@gmail.com. Due to the high volume of inquiries, EMAIL is the preferred method of communication for accuracy and reference.

A non-refundable deposit payment towards the total will reserve your spot on the calendar. We will send an invoice with instructions for the deposit payment once we've reached a preliminary agreement. The final menu and balance are not due until the week of the event. We prefer cash, check, Zelle or Venmo for final payment.

A 2% processing fee is added if settling with a credit card.

What should I expect when you get here?

Your server will arrive approximately one hour prior to serving time to unload the van with the cart, cooler, table & necessary cooking supplies. The equipment takes approximately 30 minutes to get hot and ready once we are in place. Once the umbrella goes up, we are ready to serve! **please reserve a spot for the van to park while we are serving you*

How much should I order?

Each event is unique in the appetites of its guests - is this the main meal or a snack? Will there be other offerings? What is the demographic of the group you are feeding? At the end of the day, I typically suggest 1.5 items per person, but it is completely up to you on how much you would like offered! We do wrap up any food that is not consumed during our timeframe and leave it behind for you.

Do you bring extras?

20 extra hot dogs can be brought as a backup plan day-of, by request only. If we need to open the extra 20 hot dogs, you will be charged \$80. We do not bring extras of any other menu item.

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

An event permit is typically required in most cities/park districts. The customer (you) are responsible for obtaining proper permits and/or permission from your specific municipality. If we are told by law enforcement to vacate 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, health inspection, business license, etc on request. Parking must be provided or reimbursed for the van during our time of service.

High-Rise Unloading/delivery needs:

The delivery van is a Ford Transit Connect, nice and compact. Please provide detailed instructions as to where we are to drive up to unload the van and get the cart delivered to your floor. Parking must be provided or reimbursed.

What size are the carts? How much space do you need?

Our red carts can fit just about anywhere, inside or outside. The cart is 26" wide and can fit through a typical doorway. We typically need an approximate 5' area for setup. Stairs are extremely difficult, please have a ramp or elevator access available.

The outdoor steel trailer cart is best suited for a driveway, parking lot or front yard. Set up location must be on a level surface and drive-up accessible (like a food truck!). The cart itself is 6' x 6' and towed behind our van.

Weather & Cancellation Policy

We come rain or shine! If there is a rainy forecast, we will discuss options for either moving inside or setting up under cover. We can provide a canopy tent as a last-choice resort. Please note that our stainless steel trailer cannot go inside EXCEPT for a well-ventilated garage or warehouse space.

The deposit you provide upon booking is non-refundable. Cancellations within 48 hours must be paid in full and can be used towards a future event within one calendar year.

Can you come setup and just take payments from attendees at my event?

NO. We do not assume responsibility for the attendance and participation of your event. We suggest purchasing a catering package and selling tickets to attendees at a premium to recoup cost/ fundraise. We would love to collaborate on social media to our over 5k followers to help spread the word and gain attendance for you!

I want to serve the hot dogs myself and just need the cart. Can I rent one for the day?

The only cart we offer for DIY is our tabletop steamer cart. The cost is \$175 for a 24-hour rental and includes 10 Vienna Beef hot dogs, 10 poppyseed buns and the Chicago toppings on the side. You can purchase more hot dogs direct from us or provide your own.

This steamer is to be picked up and dropped off at our location (208 S. Main St, Mt. Prospect, IL 60056) between 10am-3pm. Limited availability, FCFS.

Custom tray catering available for pickup any time! Inquire directly for your specific needs.