



CATERING ON WHEELS PRICES

Looking for a reception that's out of the ordinary while remaining eco-friendly? Our catering on wheels packages are perfect for you! In addition to delighting your guests, they showcase our Brussels producers and a local cuisine bursting with flavor.

Whether you dream of an informal aperitif, a meal in an unusual location, or a garden party right in your own backyard, we have the perfect option for you, and all of this... by bike!



SOME PRACTICAL INFORMATION

- All our offerings are available with or without alcohol, vegetarian or non-vegetarian.
- A travel fee of €12 per kilometer (from Place Colignon, our Belgobon workshop) will apply.
- A minimum of 80 participants is required for a mobile service.
- All prices are inclusive of VAT and per person.

For a complete personalized quote, write to us at info@belgobon.eu.

THE BELGOBON WORKSHOP

61/63 rue Général Eenens - 1030 Schaerbeek
 Juliette • 02/342.13.98
info@belgobon.eu • www.belgobon.eu



CYCLE TRANSPORT IS GOOD, BUT WE CAN DO EVEN BETTER!

Our partners in taste and (future):

BIGH, an aquaponic farm in Anderlecht that supplies us with trout, fresh herbs, and vegetables;

ECLO, mushrooms full of character (oyster mushrooms, eryngii, Black Pearl, etc.) from Anderlecht;

NAO, Brussels chocolate, from bean to bar;

MADLAB, local and quirky aperitif crackers.

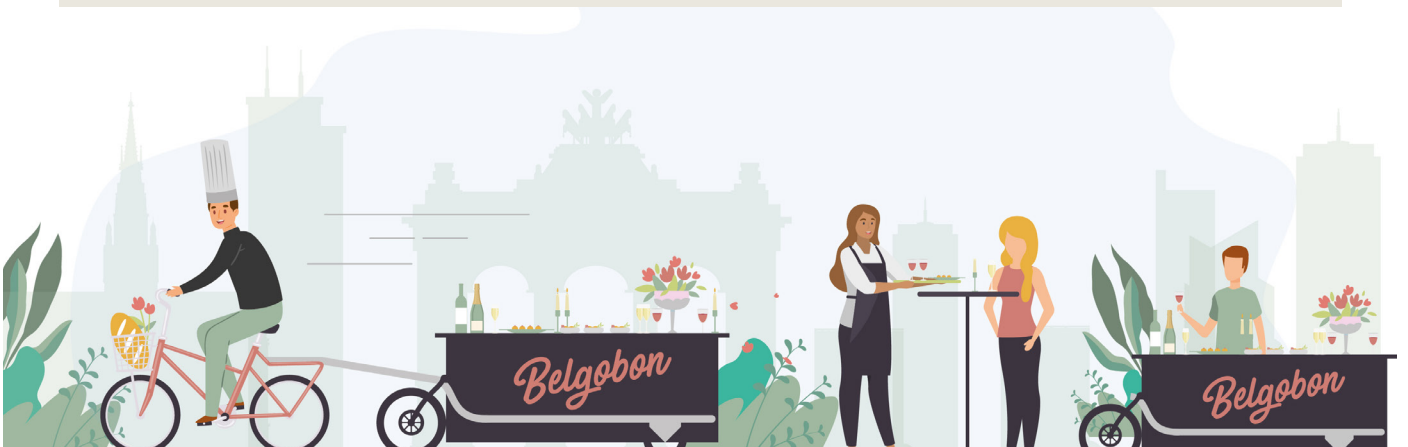
On the drinks side:

SMILE, refreshing kombuchas;

BRASSERIE DRINK DRINK, Brussels beers we love.

OUR SMALL GESTURES THAT MAKE A BIG DIFFERENCE

- No more disposable tablecloths: our custom-made high tables are so beautiful they don't need them.
- Our old tablecloths get a second life... as napkins.
- Less furniture, more creativity: our trailers become work or bar counters.
- Homemade drinks made with syrup to avoid lugging around unnecessary liters.
- Minimizing dishes: we love edible serving platters (toasts, tarts, cakes...).
- 100% live-cooking options to avoid the waste associated with «no-show» events.





WE'RE FIGHTING AGAINST WASTE!

- You (and/or your guests) leave with a takeaway of the surplus.
- The surplus is redistributed to local charities and beneficiaries of the Fedasil non-profit organization.
- And if there's still a little bit left over... the Belgobon team of the day enjoys it too.

WHAT WE NEED TO OFFER YOU THE BEST SERVICE:

- Access to electricity to power our cargo bikes, beverage pumps, and the equipment needed for hot food preparation.
- Drinking water nearby to minimize our environmental impact and protect our team's backs during setup.
- No stairs to navigate and doorways at least 90 cm wide! We can also easily access some company elevators.

Here we present
4 formulas for 4 situations:

1. Bar and Tapas
2. Cocktail and Appetizers
3. Walking Dinner
4. Snacks



Bar & Tapas

Our mobile bar offers a carefully curated selection of craft drinks: homemade soft drinks, microbrewery beers and Brussels kombucha, as well as European and organic wines. All of this is accompanied by an assortment of crudités, hummus, and Mad Lab crackers.



DRINK	BASED ON 2 HOURS	BASED ON 3 HOURS	BASED ON 4 HOURS
Assortment of non-alcoholic drinks,	16,00€	22,00€	27,00€
Assortment of soft drinks, wines and beer	20,00€	28,00€	35,00€
Assortment of soft drinks, wines, beers and sparkling wines	22,00€	30,00€	37,00€

TAPAS OPTIONS	PRICE/PERSON
Homemade puff pastries with cheese and poppy seeds	1,00€
Assortment of charcuterie from Porc Qualité Ardennes	5,00€
Assortment of Belgian cheeses	4,00€
Mixed charcuterie and cheeses	8,00€
Assortment of pickled vegetables, olives, and goat's milk mousse	4,00€



DRINKS

- Assortment of homemade lemonades and flavored waters, Smile Kombucha, water.
- Organic European white and red wines, beers from Drink-Drink
- Organic European sparkling wines (Crémant, Cava, or Prosecco)

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Cocktail & Appetizer

For your receptions, in addition to the «BAR AND TAPAS» package, and for events of 2 hours or more. With 5, 7, or 9 zakuski per person, we always include an assortment of crudités, hummus, and MadLab crackers.



NUMBER ZAKOUSKIS	VÉGÉTARIEN	NON-VÉGÉTARIEN
Assortment of 5 zakuskis	10,50€	11,00€
Assortment of 7 zakuskis	13,00€	14,00€
Assortment of 9 zakuskis	15,50€	17,00€

APPETIZERS FORMULAS

FOR ALL

- Mille-feuille of fresh goat cheese, fresh herbs, and baby vegetables
- Eryngii mushrooms in a BMX-style carbonnade sauce
- Eklo oyster mushroom salad with yogurt and fresh herbs
- Olive cake with seasonal vegetable tartare and green curry pumpkin praline
- Seasonal vegetable flan with a buckwheat crust and fresh herbs

VEGETARIEN

- Carrot spread with gherkin, hazelnut, and fresh herbs, sourdough toast
- Red lentil fritter with currant seeds, fresh herbs, and candied mustard
- Buffalo mozzarella, almond pesto, and poppy seed crisp
- Mini sesame waffle with lentils, currant seeds, and aged Sarté cream

NON-VEGETARIEN

- Bigh trout rillettes with hazelnuts and fresh herbs, on sourdough toast
- King of the Chaux ballotine with fresh herbs and candied mustard
- Bigh smoked trout on wholemeal toast with Cajun-spiced butter and pea shoots
- Mini sesame waffle with Aubrac beef tagliata and fresh herb pesto



WALKING DINNER

Want to take it up a notch? With our bicycle catering service, we also offer a complete meal served on small plates, standing up, in 4 or 5 courses.

Our teams work from trailers that serve as work surfaces and prepare the dishes right in front of you, a true live cooking experience that will delight your guests.



NUMBER ZAKOUSKIS	VEGETARIEN	OMNIVOROUS
4-COURSE WALKING DINNER (3 SAVORY PLATES AND 1 SWEET PLATE)	35,00€	39,00€
5-COURSE WALKING DINNER (4 SAVORY PLATES AND 1 SWEET PLATE)	44,00€	48,00€

WOULD WE SERVE YOU, FOR EXAMPLE?

EVERYONE WILL LOVE:

- Brussels mushrooms in various textures: duxelles, marinated, pickled
- Bouillabaisse of seasonal vegetables, heavy cream, and young radish shoots (Urbileaf)

VEGETARIEN

- Buffalo mozzarella, candied vegetables, hazelnut crumble, salted praline of pumpkin seeds with chervil
- Mini burger, seasonal vegetable coleslaw, smoked paprika mayonnaise

NON-VEGETARIEN

- Brussels trout ceviche, crisp vegetables, green curry mayonnaise
- Pitta-style, King of the Fields poultry, yogurt sauce, baby vegetables, and toasted bread

TO FINISH IN STYLE:

- Chocolate variation from Nao and buckwheat praline



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SNACKING

Looking for a comforting, hassle-free snack?
Our quality snack menu offers local and organic products,
just like at a food truck.
Pizzas, burgers, hot dogs...everything's delicious on the go!

Good to know: this menu does not include dine-in service
unless you combine it with the «Bar and Tapas» offer.



SNACK	VEGETARIAN	NON-VEGETARIAN
BURGER PARTY (SERVED WITH WEDGE POTATOES)	10,00€	12,00€
PIZZA MAKER'S COUNTER Two choices of pizzas cooked to order	12,00€	14,50€
BELGIAN FRESH PASTA SHOP Fresh fusilli or tagliatelle with two sauce choices	12,00€	14,50€
SOUP BAR Two soups of your choice, toppings, and homemade bread	7,00€	9,00€
HOT DOG BRUSSELS VERSION 2026 Vegetarian or chicken sausage, organic sesame bun, homemade sauce and candied vegetables	10,00€	12,00€

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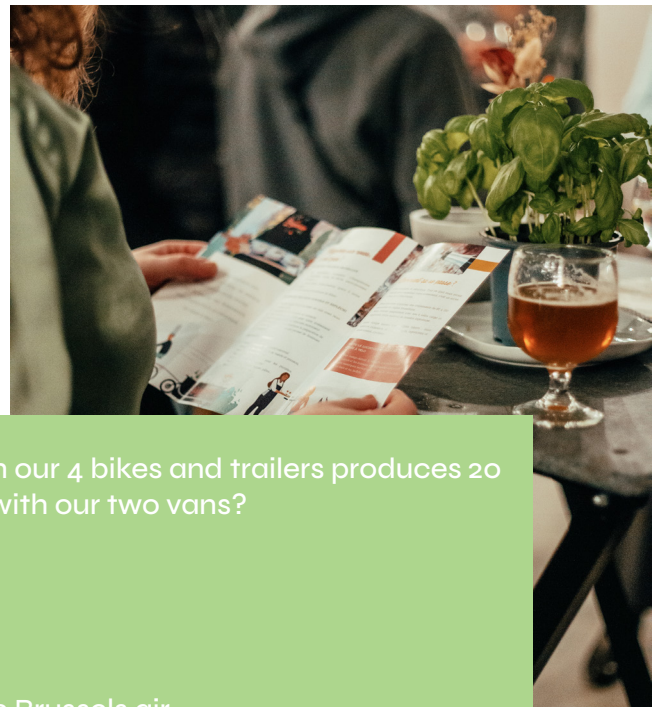
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OUR ENVIRONMENTAL IMPACT



Did you know that a Catering-On-Roads event with our 4 bikes and trailers produces 20 times less CO₂ emissions than an event managed with our two vans?

But it is also:

- 49% less noise in Brussels,
- 77% fewer fine particles released into the Brussels air,
- 74% less road wear caused by tire traffic,
- Naturally reduced traffic congestion,

These figures come from an impact analysis by Ecores and are based on data from our own vehicles (our cargo bikes with trailers and our vans) as well as on various studies (PédalMe, the VUB Bpost Ecozone study (2021), Brussels Mobility...).

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