DH Concessions

Introducing Gourmet Style Foods to an Event or Festival Setting
Our Brands

• **Dawg House Grill**
  - Traditional Grilled Angus Burgers, Hot Dogs & Sausages

• **Planet Philly**
  - Gourmet Philly Style Sandwiches, Build your own!
  - Seafood Festivals (Shrimp, Scallop, Lobster, Grouper & Capt’s Choice Philly’s)

• **Holy Macaroni**
  - Gourmet, Out of this World, Mac & Cheese Bowls, Build your own!
  - Seafood Festivals (Shrimp, Scallop, Lobster, Crab, Capt’s Choice & Seafood Mac Daddy)
  - Fruit Festivals (Blueberry & Strawberry Mac Bowls!)
Why DH Concessions?

As it is, we are one of only a few Food Vendors in FL with an extensive Gourmet Philly Menu, and we are the only Food Vendor with an extensive Mac & Cheese Menu; “Amazing” Imagine giving the customer the option to “Build” their Mac Bowls and Phillies with 37 different options & ingredients; “Brilliantly Amazing, the best Food ever”

• Presentation
• Unique
• The Best Food at your Event
• Performance
Presentation

**Kitchen:** From our Food Trucks (Concession Trailers) to our Festival Catering Canopy, we take presentation very seriously. We spared no expense, and invested in the best commercial cooking, temperature holding and sanitary equipment. We are one of a few Food Purveyors on the trail, that roll into a festival with a full gourmet kitchen! You will never see coolers used for food, or buckets for cleaning dishes, and backyard grills in our Kitchen!

**Branding:** Our signage is clear, clean, and professional; 60” LED Monitors are used as our displays & menu boards on our Festival Platforms

**Professional Staff:** Serve safe certified, friendly, courteous and trained. One of our three principals are always on staff.

**Result:** Customers can see everyone and everything that occurs in our kitchen. Our Festival Canopy awards the customer plain view of the entire prep, cook and serve process. By operating a spotless, tight and proficient kitchen, customers know they are not only getting the best foods our brands are known for, but in a manner that is sanitary and safe; the cooking class is merely a bonus!

“You guys have the most professional set up I’ve ever seen at any festival, and I’ve been to my share of them. Reminds me of a high end catering outfit” Chef John Kulwicki, PA
Festival Canopy
Commercial Pole in 15’, 30’, and 60’; professionally branded, neat and capable of serving Army Size Crowds, for the biggest of festivals and events
Gourmet Kitchen
Unique in the Festival Sector

**Trendsetter:** We pioneered the “Build your own” option in the Mac & Cheese and Philly Space

**Different:** As of this publication, we are the only Festival Food Purveyor with a full Gourmet Mac & Cheese Menu, with build your own options to include: Classic Cheese, Prime Rib, Chicken, Sausage, Bacon, Shrimp, Scallop, Crab, Lobster, Tomato & Basil, Veggies and Combos to include Ragin Cajun, Land & Sea, Agave Creeper, Meat Mac Daddy, Seafood Mac Daddy, Veggie Mac Daddy and the Ultimate Mac Daddy!

As of this publication, we are the only Festival Food Purveyor with a full Gourmet Philly Menu with options such as; Classic Prime Rib, Chicken, Sausage, Mac-Dawg-Bacon, Veggie, Shrimp, Seafood Medley (Captain’s Choice) and Combos to include Ragin Cajun and Land & Sea

We hand patty each burger and cook to order ½, 1 and 2lb Angus Burgers!

**Always Fresh:** In a Festival Setting, we PREPARE & COOK EACH OF THE ABOVE MEALS TO ORDER!!!!!!! While we watch all of the main foods vendors precooking burgers, steaks, sausages, veggies, etc., we’re prepping all of our veggies, meats and seafoods.
The Best Food at your Festival

Why?

- We use only Fresh Meats, Veggies and Seafood
- We cook to order each meal
- We are creative in our style, ingredients and cooking culture
- You will NOT find another Mac or Philly Menu such as ours
- We offer options within a specific menu space, which appeals to the entire family

Daily we hear from customers, promoters and event sponsors:

“Without a doubt, you have the best food here”
“OMG, that was the best Philly I’ve ever had”
“WOW, I’ve never seen anything like this before. That was amazing Mac & Cheese”
“Nothing like I expect at a festival. Where is your restaurant?”
Examples of our Mac Bowls
BUILD YOUR OWN MAC & CHEESE BOWL

GOURMET MAC & CHEESE BOWLS
VOTED #1 Food on Festival Trail

Classic Mac & Cheese $7
Made with a blend of 5 cheeses, cooked per order, and topped with a blend of shredded cheeses, cheddar sauce and Parmesan. The freshest, creamiest Mac Bowl on the mobile food circuit!

CLASSIC COMBOS

Land & Sea $10
Chicken, Shrimp, Tomato, Bacon, Spinach
Ragin Cajun $10
Chicken, Sausage, Shrimp, Tomato, Jalapeno
Steak or Chicken Philly $10
Prime Rib Steak or Grilled Chicken, Green Pepper & Onion

Meat Mac Daddy - All Meats $11
Veggie Mac Daddy - All Veggies $9

Seafood Mac Daddy $14
Shrimp, Crab & Seafood

Ultimate Mac Daddy
All Meats, Seafood & Veggies, Sib Tray $16

BUILD YOUR OWN MAC & CHEESE BOWL

Prime Rib Steak +$1
Grilled Chicken +$1
Italian Sausage +$1

Sea Scallop +$2
Shrimp +$2

All Beef Hot Dog +$1
Crab +$1
Lobster +$5

ANY VEGGIE +$1
(Tomato, Onion, Spinach, Green Pepper, Mushroom, Jalapeno, More)

HAND CUT FRIES
Fresh and Hand Cut on the Spot!

Regular Size (3 lb Tray) $5
Family Size (4 lb Tray) $7
Cheese Fries (Cheddar Sauce & 4 Blend Shredded) +$1
Chili & Cheese Fries (Topped w/All Beef Chili, Cheddar Sauce & 4 Blend Shredded) +$2
Dawg House Fries (3 lb Tray Only; topped w/All Beef Chili, Cheddar Sauce & 4 Blend Shredded, fresh Jalapenos, fresh minced Onion, Tomato, Steak & Bacon) $12

BEVERAGES

Bottled Water - $2
Soda - $2

Everything is Always Cooked to Order Fresh! COOK TIMES: We are NOT FAST FOOD. By cooking with meal to order, WE ARE GREAT FOOD, the best food on the Festival Circuit, as many would say. We appreciate your patience while we prepare your Mac Bowl. Each Mac Bowl takes approx. 2-4 Minutes. Fries are cooked in 30-45 seconds (Up to 2 minutes for Dawg House Fries)

TEXT YOUR ORDER TO: 352.501.0494
Examples of our Phillies
Final Menus & Pricing are tailored to each event

**BUILD YOUR OWN PHILLYS**

**GOURMET “PHILLY” SANDWICHES**

- **Shrimp or Scallop Philly $12**
  - Gulf Shrimp or Bay Scallop with 6 oz. Prime Rib or Rib Eye Steak, green peppers, onions & melted cheeses; toasted hoagie roll
- **Prime Rib Steak Philly $10**
  - 7 oz. thinly sliced Prime Rib Steak, green peppers, onions & melted cheeses; toasted hoagie roll
- **Chicken Breast Philly $10**
  - 7 oz. Grilled Chicken Breast Strips, green peppers, onions & melted cheeses; toasted hoagie roll
- **Sausage Philly $10**
  - 7 oz. Italian Sausage, green peppers, onions & melted cheeses; toasted hoagie roll
- **Ragin Cajun Philly $11**
  - Gulf Shrimp, Italian Sausage, Chicken Breast, green peppers, onions & melted cheeses, topped with fresh jalapeno and Cajun Seasonings, toasted hoagie roll
- **Mac Dawg Philly $10**
  - Home made mac & cheese, sauteed with all beef hot dog, topped with bacon, shredded cheese, cheese sauce & BBQ sauce; toasted hoagie roll
- **Big Dawg Philly $10**
  - Two deep fried all beef hot dogs, topped with hand cut fries, fried onions, steak, devil mustard, hot sauce, minced onions, jalapeno, shredded cheese & cheese sauce
- **Veggie Philly $9**
  - Green Pepper, Onion, Mushroom, Spinach, Tomato, Jalapeno & melted cheese on a bed of lettuce and toasted hoagie roll

**HAND CUT FRIES**

- **Regular Size (8" Tray) $5**
- **Family Size (8" Tray) $7**
- **Cheese Fries** (Cheddar Sauce & 4-Blend Shredded) $1
- **Chili & Cheese Fries** (Topped w/All Beef Chili, Cheddar Sauce & 4-Blend Shredded) $2
- **Dawg House Fries** (2lb Tray Only; topped w/All Beef Chili, Cheddar Sauce & 4-Blend Shredded, fresh jalapeno, fresh minced Onion, Tomato, Steak & Bacon) $12

**BEVERAGES**

- **Bottled Water - $2**
- **Soda - $2**

**Everything is Always Cooked to Order Fresh!**

**COOK TIMES**: We are NOT FAST FOOD. By cooking each meal to order, WE ARE GREAT FOOD, the best food on the Festival Circuit, as many would say. We appreciate your patience while we prepare your Philly. Each Philly takes approx. 2-4 Minutes. Fries are cooked in 30-45 seconds (Up to 2 minutes for Dawg House Fries)

**TEXT YOUR ORDER TO**: 352.501.0494

**BUILD YOUR OWN PHILLY**:

- **Prime Rib Steak +$1**
- **Bacon +$1**
- **Sea Scallop +$2**
- **Crab +$1**
- **ALWAYS VEGGIE +$1**
- **Greek Salad +$2**
- **Dawg House Fries +$12**
- **Bottled Water +$2**
- **Soda +$2**

**REMEMBER TO HIGHLIGHT THE ITEMS YOU WOULD LIKE AND SIMPLE “BUILD A PHILLY”**
Can we serve both our Philly and Mac Menu at the same time?
SUPER STAR COMBO FESTIVAL MENU
The Best of both worlds. Planet Philly and Holy Macaroni on the same menu!
Examples of our Angus Burgers
FOOD TRUCK & MAIN FOODS MENU
Main Foods Menu for smaller single day shows & events

BUILD YOUR OWN PHILLYS, BURGERS & MAC N CHEESE BOWLS

BUILD YOUR OWN OPTIONS
- Prime Rib Steak - $11
- Grilled Chicken - $9
- Italian Sausage - $11
- Shrimp - $12
- Bacon - $1
- Hot Dog - $1
- Sea Scallop - $3
- Crab - $1
- Lobster - $3
- ANY VEGGIE - +1
  (Tomato, Onion, Mushrooms, Jalapeno, Spinach, Green Pepper, Basil)

GOURMET "PHILLY" SANDWICHES
VOTED #1 Philly in PA
- Shrimp or Scallop Philly - $12
  Gulf Shrimp or Bay Scallop with 6 oz. Prime Rib or Rib Eye Steak, green peppers, onions & melted cheese; toasted hoagie roll
- Prime Rib Steak Philly - $10
  7 oz. thinly sliced Prime Rib Steak, green peppers, onions & melted cheese; toasted hoagie roll
- Chicken Breast Philly - $10
  7 oz. grilled Chicken Breast Strips, green peppers, onions & melted cheese; toasted hoagie roll
- Sausage Philly - $10
  7 oz. Italian Sausage, green peppers, onions & melted cheese; toasted hoagie roll
- Ragu Cajun Philly - $11
  Gulf Shrimp, Italian Sausage, Chicken Breast, green peppers, onions, & melted cheeses, topped with fresh jalapeno and Cajun Seasonings; toasted hoagie roll
- Veggie Philly - $9
  Green Peppers, Onion, Mushroom, Spinach, Tomato, Jalapeno & melted cheese on a bed of lettuce and toasted Hoagie roll

GOURMET MAC & CHEESE BOWLS
VOTED #1 Food on Festival Trail
- Classic Mac & Cheese - $7
  Made with a blend of 5 cheeses, cooked per order, and topped with a blend of shredded cheeses, cheddar sauce and parmesan. The freshest, creamiest Mac Bowl on the mobile food circuit!

CLASSIC COMBO
- Land & Sea - $10
  Chicken, Shrimp, Tomato, Bacon, Spinach
- Seafood Mac Daddy - $14
  Shrimp, Crab & Scallop
- Ragu Cajun - $10
  Chicken, Sausage, Shrimp, Tomato, Jalapeno
- Steak or Chicken Philly - $10
  Prime Rib Steak or Grilled Chicken, Green Pepper & Onion
- Meat Mac Daddy - All Meats - $11
- Veggie Mac Daddy - All Veggies - $9
- Ultimate Mac Daddy
  All Meats, Seafood & Veggies, 3ltr Tray - $16

HAND CUT FRIES
Fresh and Hand Cut on the Spot!
- Regular Size (28 Trays) - $5
- Family Size (36 Trays) - $7
- Cheese Fries (Cheddar Sauce & 4-Blend Shredded) - $1
- Chili & Cheese Fries (Topped w/All Beef Chili, Cheddar Sauce & 4-Blend Shredded) - $2
- Dawg House Fries (3ltr Tray Only) - Topped w/All Beef Chili, Mexican Sauce & 4-Blend Shredded, Fresh Jalapenos & Green Pepper, Onion, Tomato, Steak & Cheese - $12

HAND PATTY'D BURGERS / HOT DOGS
- Junior 1/4 lb. Angus Cheeseburger - $5
- Big Boy 3/4 lb. Angus Cheeseburger - $8
- Brunch Burger 1/2 lb. Patty, Egg, Sausage/Bacon, Cheese - $10
- Dawg Pounder 1 lb. Angus Cheeseburger - $14
- All Beef Hot Dog 3 or 2 for $5

Everything is Always Cooked to Order Fresh! COOK TIMES: We are NOT FAST FOOD. By cooking each meal to order, WE ARE GREAT FOOD. The best on the Football Circuit for many years. We appreciate your patience while we prepare your Philly or Mac Bowl. dankerDawg & Philly Fries average 2-4 minutes. Fries are cooked in 30sec intervals (2-3 minutes for Dawg House Fries)

TEXT YOUR ORDER TO: 352.501.0494
Performance

While we place Quality over Quantity and we will ALWAYS COOK TO ORDER EACH MEAL, we have the equipment, professional staff, and process, to turn meals very quickly. We spend an entire day, sometimes two days, preparing our ingredients, so come game time, we can turn meals lightning speed, without sacrificing quality. We even toast every roll/bun!

**Mac Bowls** – 2 Minutes (30 Meals per hour, per burner x 4/6 Burners)

**Phillys** – 2.5 Minutes (24 Meals per hour, per grill space allotment x multiple 48” & 60” grills)

**Hand Cut Fries** – 45 Seconds

**1/2lb Angus Burgers** (Medium Temp) – 5.5 Minutes (11 Burgers per hour, per grill space allotment. We can manage 30 burgers at a time, per grill)

That’s a lot of Meals turned. How do we do this? Preparation, process, proper equipment and a highly trained staff!
Recent Large Scale Multi-day Events

**MUSIC & CONCERTS**
- Jacksonville Jazz Festival & Concert *(Largest Jazz Festival in FL)*
- Margarita Festival & Concert – Curtis Hixon Park
- Summer of Rum Festival & Concert – Curtis Hixon Park

**STREET STYLE SHOWS**
- St Pete Pride – St Petersburg
- Miami Beach Pride – Miami Beach *(Largest Pride Festival in SE USA)*
- Biketoberfest – Daytona Beach

**ARTS FESTIVALS**
- The Delray Affair – Delray Beach *(Largest Arts Festival in SE USA)*
- Lemoyne Chain of Parks Arts Festival – Tallahassee *(Ranked #1 Arts Festival in the USA)*
- Ocala Fine Arts Festival – Downtown Ocala

**FOOD FESTIVALS**
- St Augustine Lyons Club Seafood Festival
- Royal Palm Beach Seafood Festival – West Palm Beach
- I Heart Radio – Seafood & Music Festival – Punta Gorda

**PERFORMANCE:**
- National Collegiate Cheerleading and Dance Competition – Daytona Beach
Weekday Mini Events & Catering

MONDAY - FRIDAYS FOOD TRUCK EVENTS

Our food trucks are available Monday through Fridays for smaller single day pop up & community events, fundraisers and corporate functions.

CORP & INDUSTRIAL PARKS
Food Truck Days, Corporate Catering and Special Events

COMMUNITIES
Food Truck Days and Special Events (See Next Slide)

POP UPS
School Events (*) Food Truck Rallies, Brewery Special Events and Local Community Events

(*) DHC and its principals have completed all required background checks and is certified with state badges, to serve at any School or University
Weekday Mini Events & Catering

COMMUNITIES (Master Planned, PUDS and Rental Housing)

Food Truck Days!!!

- DHC to cohost a Monthly Food Truck Special Event Night at your community
- Full Administration and Permitting, if required
- Multiple Food Trucks Available
- Self Sufficient (No need to supply water or electric)
- Perfect compliment to your community; amazing value to existing residents and the opportunity to attract new residents
Weekday Mini Events & Catering

COMMUNITIES (Corporate, Business and Industrial Complex)

Food Truck Days!!!

- DHC to cohost a Weekly, Bi-Monthly or Monthly Food Truck Special Event at your complex
- Full Administration and Permitting, if required
- Multiple Food Trucks Available
- Self Sufficient (No need to supply water or electric)
- Perfect compliment to your complex; amazing value to existing residents and the opportunity to attract new residents
FESTIVAL TEAM: Scheduling Larger Multi Day Events Only.
See A-C on the following pages

FOOD TRUCK: Limited Scheduling Only.
DH Concessions has two Food Trucks operating in the areas in or around Pasco/Pinellas/Hillsborough and Hernando Counties. Like all other food trucks, ours are designed to quickly “Pop in” and “Pop Out” and are perfectly equipped to serve at any single day function; events, luncheons, smaller festivals, food truck rallies and corporate functions. Our Food Truck Menu is located on Slide 16 of this presentation. Our minimum required Food Truck Meal Count for weekday Food Truck Day Lunch Events fall between 50-75 meals served over the span of 3 hours, and between 20-30 meals per hour for mini events, food truck rallies and smaller multi-day events. FT Menu can be tailored to serve Planet Philly and/or Holy Macaroni and/or include Burgers & Dags.
Scheduling A (Festival Team Only)

**General Requirements:** Minimum 2-3+ day events. No 1st time or newer events. We will consider a new/newer event as a Master Concessionnaire (See below)

**Attendance:** Projections are not as important as attendance statistics, and the target balance between main & niche foods to attendance. We prefer events with a captive audience vs. a pass through crowd. Our target Age group is 25+

**Balance (Attendance to Food):** For established shows and prime placement (Main food court) our min requirement is 1000::1; for shows with limited history (Less than 5 yrs), secondary placement and/or a pass through crowd (Arts Show), our min requirement is 2,500::1

**Financial:** We prefer promoters who wish to share in the risks and rewards of an event, and offer participation. Fee Analytics – The Fee we will agree to pay to enter an event, is based on Event History, Venue, Spot Location, Balance between Attendance Statistics and Total Main/Niche Food Vendors, Event Type, Menu Selection and Available Utilities (Water, Electric, Garbage & Grey Water Disposal, LPG) and Promoter History of Events.

**Master Concessionaire:** We can also discuss the purchase of segmented food spaces or all foods in its entirety. In doing so, DHC will eliminate the risks and headaches, and will deliver a complimentary balance of diverse cuisines, fair foods, snacks and beverages to your show, by utilizing our brands and other brands within our network of Professional and Full Time Festival Catering Organizations.
Scheduling B (Festival Team Only)

Preferred Brands:
#1 Holy Macaroni
#2 Planet Philly
#3 Holy Macaroni and Planet Philly combined under single 15’ or 30’ Foot Print.

Main Foods: Unfortunately, Dawg House Grill (Mac & Cheese, Phillies, Burgers and Hot Dogs) is already at booking capacity for 2019.

Foot Print: 15’ x 15” or 30’ x 15 Festival Canopy.

Food Trucks: NOT Available for multi-day weekend events. Food trucks do not offer the prep, serving, storage and staffing capacity for the size of festivals we service. Our food trucks are retired from the festival trail and reserved as back up cooking platforms and/or are scheduled for smaller single day weekday events, private weekday catering functions or single day 4th of July, Christmas Light Up, Holiday and Special events.
DHC will serve at any event/venue, where quality cuisines are in demand. The event types below are however, in order, our “Preferred” type of events.

CONCERTS

MUSIC FESTIVALS

PERFORMANCE & COMPETITION EVENTS

INDEPENDENCE DAY EVENTS

SEAFOOD FESTIVALS

ARTS FESTIVALS/FALL FESTIVALS (Min 150 Registrations and Positioned in a Food Court or Adjacent to Stage/Beer)
In conclusion, we are not festival food, we are not fast food and we are certainly not precooked cafeteria type food. We are Excellent Food; gourmet, cooked to order and mouth-watering food, the type everyone will be talking about!

We prefer to serve 1,000 meals throughout the course of a day, versus 1,000 meals over the course of a few hours.
Contact Information

Email: info@dhconcessions.com
Web: www.dawghouseconcessions.com
FB: https://www.facebook.com/DawgHouseConcessionsFL
Direct: 352.501.0494