LIMERICK INTERNATIONAL FOOD TRUCK festival

LIMERICK.IE/FOODTRUCKFESTIVAL

INTER-NATIONAL! TASTY! DARING! SUR-PRISING! OMG!

PEOPLE'S PARK
1st-5th JUNE 2017

OPENING HOURS

Thursday:
Sensory Friendly Evening 5-10pm

Friday: Open 11am-10pm

Saturday: Open 11am-10pm

Sunday: Open 11am-10pm

Monday: Open 11am-5pm

WELCOME

The Limerick International Food Truck Festival is the first dedicated festival of its kind to take place in Ireland and will be based in the heart of Limerick city's People's Park from 1st-5th June 2017.

An explosion of international cuisine during the event as a host of food trucks from 14 countries take part in the European Food Truck Association's annual festival along with local and national traders. Here we feature just a delicious taste of the fine fare on offer.

THE CARAVAN KITCHEN

This original Belgian street food concept was launched in a vintage U.S. Stepvan with a traditional "Californian style". It was found in an old U.S. military base and restored by a cool young couple who are cooking some amazing bagels with natural and qualitative daily products mainly from local producers.

They travel through Belgium and Europe to propose a healthy alternative to junkfood during major urban events.

SPECIALITY BAGELS WITH SALMON, CREAMCHESE, AVOCADO SERVED ON FRESHLY MADE BAGEL

ADARE FARM

Adare Farm are delighted to be visiting Limerick with their own food truck. Tommy Relihan and gang will be present for what will be a mouth watering weekend of food.

Adare Farm pig on the spit is the most popular in the country and is his signature dish.

ADARE FARM ALSO OFFER MOUTH WATERING BURGERS AND GOURMET SAUSAGES.

THE BURGER REPUBLIC

BURGER REPUBLIC ISN'T JUST A SUPERIOR PATTY.

IT'S A PLACE.

Burger Republic is also fast-forwarding the story of the ultimate fast-food: from its roots in the 19th century through the swinging 60s to the present day, we're bringing bland burgers back to life, starting with our own recipe gourmet hamburgers, grilled to perfection, with delicious dressings and sauces and beautiful bread.

The President and First Lady of Burger Republic commissioned their own master butcher to produce particular patties of 100% Irish beef. And you can be assured every single ingredient is just as fresh, local wherever possible and selected only for superior taste and flavour.

JUST A FLAVOUR:

LOVERS OF GOOD HAMBURGERS CAN LIVE LIFE TO THE FULL.

HELLS BBQ

WHO WE ARE?

The shortest way to describe us is BBQ lovers, with big passion and great tastes;)

WHAT WE DO?

Our meat is 100% Irish, we are Polish and together with the great American idea we create one of the best flavoured burgers, pulled pork, bbq ribs you have ever got to try!!

HOW WE DO IT?

It's fresh, it's juicy, it's tender, it's spicy (if you only like it hot), it's mouth-melting!!

AAMMMM.. AND THE WAY WE DO IT?

Naaah.. We won't tell you yet. Try it, fall in love and come back to us...

LES CONTES DE FÈVES

The Chocolaterie des Contes de Fèves is presented in the form of a truck composed of 2 "pieces" separated by an insulating wall: a workshop and a shop. The workshop is closed and glazed. The concept of a mobile shop-shop allows the chocolate factory to go to its customers. The vitreous aspect also helps to promote the craft of chocolate craftsman. The window allows customers to watch my work live.

THE PROJECT PROMOTES MAXIMUM PURCHASING OF LOCAL PRODUCTS AND / OR FROM FAIR TRADE CERTIFIED CIRCUITS.

JUST A FLAVOUR:

- PRALINES
- TRUFFLES
- CHOCOLATE BARS & STICKS
- FIGURINES
- DECORATIONS & SCULPTURES IN CHOCOLATE
- SPREADS
- NOUGATS
- FRUIT PASTES
- SWEETS

LE PETIT BRETON

The savoury crêpes are made from buckwheat flour (a naturally gluten free product) while the sweet crêpes are made from wheat flour. For authenticity our crêpes are made from flour produced in a Brittany mill, and imported directly. When crêpes were first made in the 15th century in Brittany they were considered peasant food. Over time simple fillings were added and many remain popular today. At Le Petit Breton we've kept some of these old favourites such as La Complète (egg, ham and cheese) but have added more contemporary options showcasing the best of Irish produce.

Le Petit BRETON Artisan Crêperie

JUST A FLAVOUR:

SAVOURY CREPES

- GOAT CHEESE
- HONEY
- WALNUTS

PADDYS POUTINE

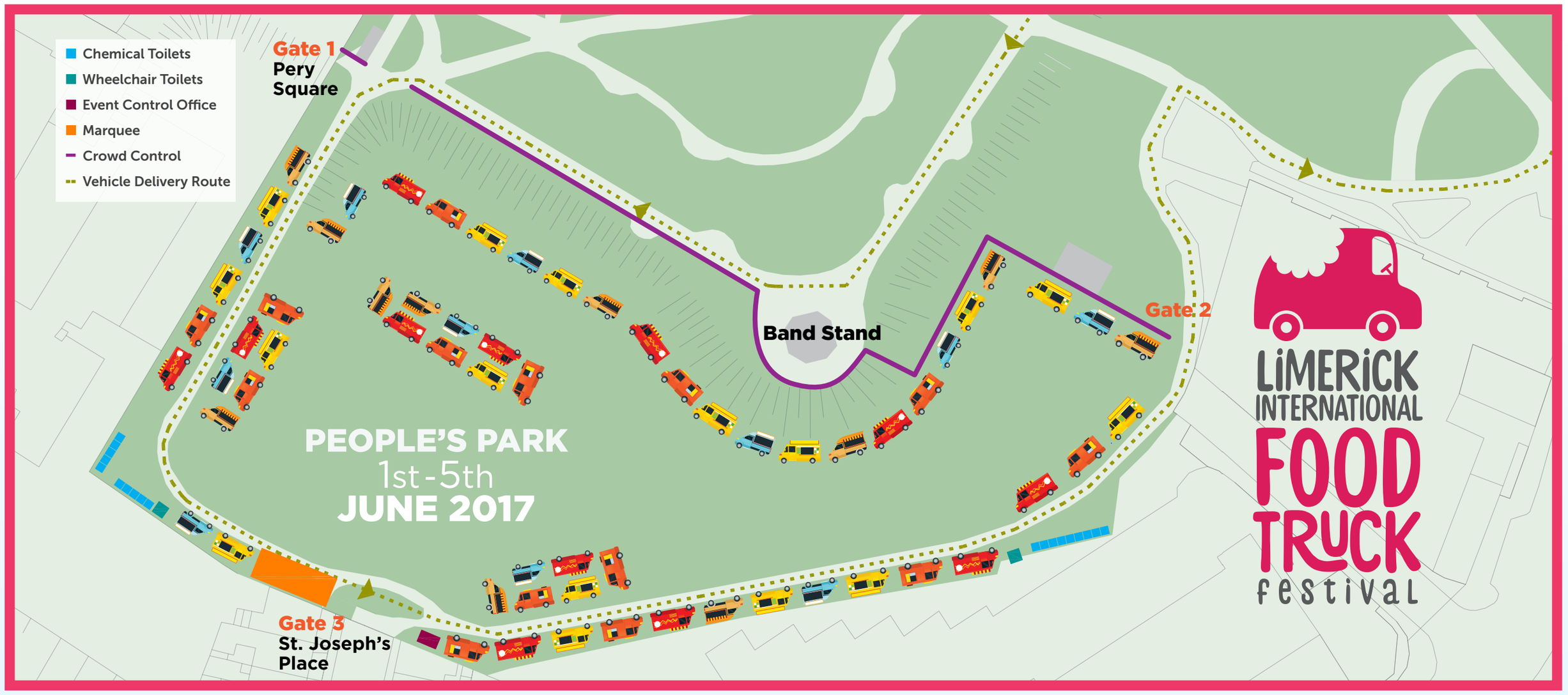
We serve Canadian cuisine with an Irish twist, taking great pride in only providing Artisan food. All our burgers are hand pressed, our cheese is genuine cheese curd produced locally and our chips are hand cut before the customers eyes.

This results in a "show" element to our service that we have received great praise for.

JUST A FLAVOUR:

FRESH-CUT FRIES, AUTHENTIC CHEESE CURD AND A RICH BEEF GRAVY

SPECIALISING IN SMOKED IRISH BACON



JUILAS LOBSTER TRUCK

Our mission is to promote the outstanding local fish and shellfish from the west of Ireland. To cook fresh simple delicious affordable dishes using the best ingredients Ireland has to offer!

JUST A FLAVOUR:

LOBSTER ROLLS:
- Barbecued lobster
- Lime & chilli butter
- Fresh real chips
- Organic leaves

THE SIZZLING CHILLI

At The Sizzling Chilli asian style street food we serve asian wok dishes, drawing influence from the street food vendors of China and Thailand using the best local Irish produce, such as our beef with black sesame and wassabi and our szechuan chicken.

All our dishes are cooked fresh ala minute in front of the customer to create a theater of street food! We cater for all dietary requirements and our award winning chef is a member of the panel of chefs of Ireland.

FOOD SUPPLIERS

The food trucks are not all that is on show this weekend with the best of Limerick producers on show also.

The Limerick International Food Truck Festival is proud to team up with some of Limerick's finest producers. Keeping the suppliers of our meats, veg and fish local is central to the festival concept.

The Limerick Food Group will also be present highlighting Limerick's fantastic offerings.

RICHARDSONS FRUIT & VEG

Richardson's foods quality | freshness | service

MUSGRAVE CASH & CARRY

MUSGRAVE MarketPlace

RENE CUSACK FISH MONGERS

René Cusack

JACK SPRATTS BUTCHERS

DELIVEROO FOOD DELIVERY

deliveroo

VINTAGE CARNIVAL

Our Vintage carnival will be present within the Peoples park for the weekend. With a host of traditional fairground rides including vinatge swings, merry go rounds and much more. A brand new experience for children and a sense of nostalgia for the parents/grandparents. This is a fun filled activity for all the family to enjoy.

LIVE MUSIC & DJ

MUSIC LINE UP

SIT DOWN WERNER//Funk Rock (France)
EMMA LANGFORD//Indie Folk
TOMAS LEAMY//American Folk (Limerick Style)
CHRIS WARD//Acoustic Soul Pop
DJ ANTOINE//House (Switzerland)

Sit down Werner will perform nightly from 7 pm.

Live Music & DJ. Acoustic stage throughout the weekend with many local acts performing.

Our in house DJ will keep the atmosphere warm and welcoming.

LIMERICK INTERNATIONAL FOOD TRUCK festival

Comhairle Cathrach & Contae Luimnigh
Limerick City & County Council

MEDIA PARTNERS

Limerick Post
Limerick's Live 95 FM
Limerick Leader

FOR FULL DETAILS OF LIMERICKS FOOD TRUCK FESTIVAL VISIT
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