

Sands End
Arts & Community
Centre

STREET FOOD CATERING

Flavour, Sustainability and Festival Vibes



MAKING YOUR EVENT TASTE BETTER

When it comes to hosting memorable summer events and away days, Sands End is thrilled to have KERB Catering on board as an approved caterer.

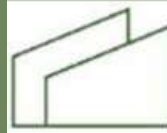
Known for their exceptional street food and BBQ options, KERB brings unrivalled flavour, variety and sustainability credentials to every event, making them a perfect fit for our community ethos.

KERB's dynamic setup, including food trucks and pop-up stations, perfectly compliments the outdoor areas at Sands End. Whether it's a team away day in the courtyard or a summer celebration on the grounds, their vibrant and flexible catering style brings energy and character to every event. Guests can mingle, explore and savour dishes prepared by some of the best street food traders in the UK.

We've created a bespoke menu pack of the street food traders that are available and best suited your event. Further choices are available upon request.

Once you have made your selection based on the menus within we'll organise a tasting at your convenience. Let us know if you have any questions about the traders menus.

Traders, are subject to availability, size/format of event and suitability. Traders will hold the date for 2 weeks from receipt of menu pack. If selections are not made within this time we can no longer guarantee their availability.



Sands End
Arts & Community
Centre

450 DEGREES

Authentic Neapolitan Pizza

VEGETARIAN

VEGAN

DAIRY FREE

THE MENU

Vegan (Ve) - Double organic tomato sauce, basil, sauteed mushrooms, black olives and extra virgin olive oil

Margherita (V) - Organic crushed peeled tomatoes, basil, fiordilatte cheese, extra virgin olive oil

Salami - Organic tomato sauce, mozzarella, basil, neapolitan cured salami, extra virgin olive oil

Nduja (Spicy) - Organic tomato sauce, basil, spicy spreadable italian sausage, mozzarella, extra virgin olive oil

Ortolana - Organic tomato sauce, basil, black olives, mushrooms, mozzarella, extra virgin olive oil

Truffle (V) - Truffle sauce base, basil, black olives, sauteed mushrooms, mozzarella, extra virgin olive oil

***Upon request we can swap the pork options with halal options, recommended only for intolerance not celiacs.*



BAKED BIRD

First & Only BAKED Chicken Food Truck,
Slinging one-of-a-kind Chicken WINGS & Cluckin' Fries

VEGETARIAN

VEGAN

DAIRY FREE

GLUTEN FREE

HALAL

THE MENU

6 Baked Wings and Fries

24hr marinated chicken wings, coated in our secret 14 spice mix breadcrumbs, oven baked to crispiness, drizzled with one of our homemade sauces

Cluckin' Fries

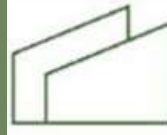
A bed of skin-on fries topped off with our marinated BONELESS chicken bites, smothered in one of our homemade sauces

Cluckin' Vegan Fries (GF)

A bed of skin-on fries topped off with our Gluten Free vegan tempura battered 'VINGS' (cauliflower), smothered in one of our homemade sauces

SAUCES: KIM'S GOCHU-GANG | I'M SO BUFF





Sands End
Arts & Community
Centre

BIAN DANG

It's Taiwanese, not a fusion of Thai and Japanese

VEGETARIAN

VEGAN

DAIRY FREE

THE MENU

Pillow soft steamed Taiwanese sandwich buns stuffed with zingy zangy pickles, fresh coriander and a tangy BBQ sauce. Choose from the following:

Ultimate Pork Bao - Roasted aromatic braised Pork belly

Twisted Chicken Bao - Spring onion, chilli and garlic tossed fried chicken

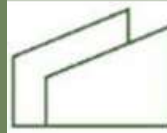
Aubergine Bao - Sweet black vinegar inspired braised aubergine

Accompaniments: Chilli oil

Each serving to be accompanied with vegan prawn crackers

Gluten friendly on request





Sands End
Arts & Community
Centre

CHUBBY DUMPLING

Taking Dad's Treats to the Streets

VEGETARIAN

VEGAN

DAIRY FREE

HALAL

THE MENU

Dumpling Box - 6 dumplings served with Asian pickles, crispy fried shallots, spring onions, coriander and sesame seeds.

Dumplings to choose from:

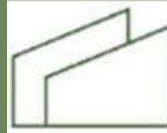
Classic pork and onion

Chicken and shiitake mushroom

Butternut squash and cashew nut (vegan)

We have a selection of home made chilli sauces for guests to help themselves to





Sands End
Arts & Community
Centre

GULLY

The UK's First Interactive Indian Street Food Truck

VEGETARIAN

VEGAN

DAIRY FREE

GLUTEN FREE

HALAL

THE MENU

Naan Wrap or Rice Box with one of the following fillings:

Chicken Tikka

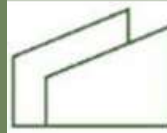
Lamb Keema

Paneer Masala

Chick Pea & Saag

All Naan Wraps & Rice Boxes are accompanied by a special selection of Gully salads and special sauces. Each Naan Wrap & Rice Box can be customised by the customer to their perfect levels of spice (or no spice!) with our selection of fresh green chillies





Sands End
Arts & Community
Centre

MEXICAN SOUL

Mexican - Korean Feel Good Street Food! Award Winning!

VEGETARIAN

VEGAN

DAIRY FREE

GLUTEN FREE

HALAL

THE MENU

3 Tacos per portion

Bulgogi Beef Taco

Corn tortilla, beef shin braised for 7 hours in sweet soy sauce marinade. Topped with pickled red onion, coriander and our Korean bbq sauce.

Spicy Pork Belly Taco

Corn tortilla, thinly sliced pork belly marinated for 24 hours. Topped with shredded cabbage, lime cream and our homemade salsa verde.

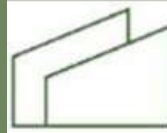
Spicy Tofu

Corn tortilla, double fried golden tofu coated in our spicy Korean Gochugaru sauce. Topped with salsa verde, shredded cabbage and Gochu-Mayo

Korean Fried Chicken

Corn tortilla, double fried chicken thighs coated in our Gochu-Gang sauce. Topped with sesame seeds, spring onions, red chilli and Gochu-Mayo





Sands End
Arts & Community
Centre

MOTHER FLIPPER

Recognised as one of the best in the London game
Flippin' burgers since 2012.

VEGETARIAN

VEGAN

DAIRY FREE

THE MENU

35 day aged chuck steak burgers served in a glazed brioche bun

Mother Flipper Cheese Burger

Ketchup, mustard, lettuce, pickle, american cheese

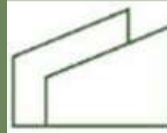
The Candy Bacon Flipper

As above but with bacon fried in maple syrup

The Veggie Flipper (v)

Sweetcorn fritta, ketchup, mustard, lettuce, pickle, american cheese Vegan and GF options available





Sands End
Arts & Community
Centre

RICE BANDITS

Serving ir-Rice-sistibly delicious Southeast Asian cuisine

VEGETARIAN

VEGAN

DAIRY FREE

GLUTEN FREE

HALAL

THE MENU

Beef Rendang Rice Bowl

- Our Indonesian dry beef curry is stewed for 6 hours in a rich spiced and explosively flavourful coconut broth, served with a healthy South East Asian Slaw consisting of shredded red cabbage, carrots, fresh pineapples, and edamame beans, which are tossed in a rice wine vinegar and soy based dressing.

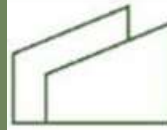
Singapore Butter Chicken

- A firm favourite at events. Free range chicken thighs poached in a spiced tomato sauce. Served with a healthy South East Asian Slaw on a bed of rice.

Malaysian Vegetable Curry Rice Bowl (Vegan)

- Fried tofu, carrots, cabbage, and long beans gently cooked with aromatic spices and coconut milk. Served on a bed of steamed Jasmine rice.





Sands End
Arts & Community
Centre

THE HOGLESS ROAST

UK's only Vegan Hog Roast / British Street Food Award Finalists

VEGETARIAN

VEGAN

DAIRY FREE

GLUTEN FREE

HALAL

THE MENU

The Hogless Roast Burger

- Our famous 48-hour marinated, smokey plant-based meat, paired with our naughty 'Vegan Crackling', traditional Bramley apple sauce and homemade pea and sage stuffing. Served in a lightly toasted vegan brioche bun

Hogless Meal

- Hogless Roast Burger, Mini Hash Browns, and our homemade Sweet Pickled Cabbage

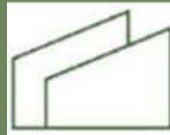
Mini Hash Browns

- Our famous potato puffs! Crispy on the outside, fluffy on the inside! Served with our mind-blowing house spice!

Hogless Vegan Nuggets x 8

- Hogless' take on the famous nugget. Crispy bites covered in Tubby Tom's™ delicious yard bird chicken-style seasoning





Sands End
Arts & Community
Centre



At Sands End, we're more than just a venue – we're a space where ideas flourish, connections deepen and memories are made.

From inspiring summer away days to milestone celebrations, our versatile, sustainable setting offers the perfect backdrop for any occasion. With modern facilities, a focus on well-being, and partnerships with exceptional caterers, hosting an event at Sands End is truly special.

Planning your next summer event or away day?

With KERB Catering, you'll enjoy not only delicious food but also the satisfaction of supporting a catering partner dedicated to sustainability, community and creativity.

Discover how we can help bring your vision to life by getting in touch today.



Find out more ...

www.evolve-events.com/sands-end

BOOKINGS & ENQUIRIES
020 7610 2808
GARY@EVOLVE-EVENTS.COM

