

Mobile Catering & Food Trucks



VERSATILE AND TRENDY:

Mobile Snack Stands and Food Trucks

Perfect for a coffee break and a quick bite to eat on the outdoor grounds or in the halls of Messe Frankfurt.

Hot coffee varieties, refreshing beverages, and a huge range of international food specialties. Freshly prepared and presented with a friendly touch in individual snack units.

 Partially or fully vegetarian options are available on request at all food trucks.

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Beast Truck

This archetype of every food truck is a real eye-catcher.

With its unique design, it draws all eyes – undoubtedly an American original.

Naturally, guests can also expect the perfect street food specialities here.

Food Menu:

- Pulled pork in ciabatta roll
- Cole slaw
- French fries
- Vegetarian option available on request 🌿

Beverage Menu:

- Soft drinks
- Apple spritzer
- Mineral water
- Beer

Specifications:

Length	Width	Height	Awning	Storage Area	Power	Water
6.0 m	2.6 m	3.1 m	1.5 m	3.0 x 3.0 m	1x 32A CEE	1x Inlet 1x Drain

Seating: 12 beer garden bench sets, limited number of standing tables

Payment options: Credit Card, Debit Card, Cash

Minimum turnover: € 3,000 (plus costs for water, power, and setup)

Indoor use possible with pre-prepared food (ground floor level)



Airstreamer

An aesthetic highlight: The classic Airstream aluminum trailer is the epitome of road trip culture and presents itself in the food truck version as the perfect spot for a relaxing break.

Fresh salads, light sandwiches, and refreshing as well as hot beverage specialties await you here.

Food Menu:

- Italian salad & Panzanella 🌿
- Bruschetta 🌿
- Burrata with cherry tomatoes 🌿
- Ciabatta Caprese 🌿
- Grilled baguette with Italian salami
- Tiramisu, stracciatella cream 🌿

Beverage Menu:

- Soft drinks
- Apple spritzer
- Mineral water
- Wines
- Coffee specialties & tea

Specifications:

Length	Width	Height	Awning	Storage Area	Power	Water
7.0 m	2.6 m	2.8 m	1.1 m	4.0 x 3.0 m	2x 32A CEE	1x Inlet 1x Drain

Seating: 12 beer garden bench sets, limited number of standing tables

Payment options: Credit Card, Debit Card, Cash

Minimum turnover: € 3,000 (plus costs for water, power, and setup)

Indoor use possible (ground floor level)



Flying Pasta

The way to the heart is through the stomach – and it is probably Italian cuisine with its traditional pasta dishes that many think of first.

A delight from the first to the last bite.

The Flying Pasta cart brings this feeling to your event and offers guests the choice of combining pasta and toppings.

Food Menu:

- Pasta: spaghetti, spirelli & rigatoni 🌿
- Sauces: Arrabbiata (vegetarian), Bolognese, mushroom sauce, pesto (vegetarian) 🌿
- Caprese salad 🌿
- Cherry tomatoes with mozzarella balls in basil pesto, served with a bread roll 🌿

Beverage Menu:

- Wines
- Soft drinks
- Apple spritzer
- Mineral water
- Beer

Specifications:

Length	Width	Height	Awning	Storage Area	Power	Water
6.0 m	2.3 m	2.5 m	1.2 m	3.0 x 3.0 m	2x 32A CEE	1x Inlet 1x Drain

Seating: 12 beer garden bench sets, limited number of standing tables

Payment options: Credit Card, Debit Card, Cash

Minimum turnover: € 3,000 (plus costs for water, power, and setup)

Indoor use possible (ground floor level)



Currywurst Trailer

Making people happy can be so simple: with a unique product of German street food culture – the “Currywurst”.

It is crispy, juicy, well-seasoned, and packed with pure umami. Various stories surround its invention. The bestseller from the fire-red Currywurst mobile. Naturally also served with fries and ketchup-mayo.

Food Menu:

- Pork “Currywurst” (curry sausage) with bread roll
- Beef “Currywurst” (curry sausage) with bread roll
- French fries 🌿
- Vegetarian option available on request 🌿

Beverage Menu:

- Soft drinks
- Apple spritzer
- Mineral water
- Orange juice
- Beer

Specifications:

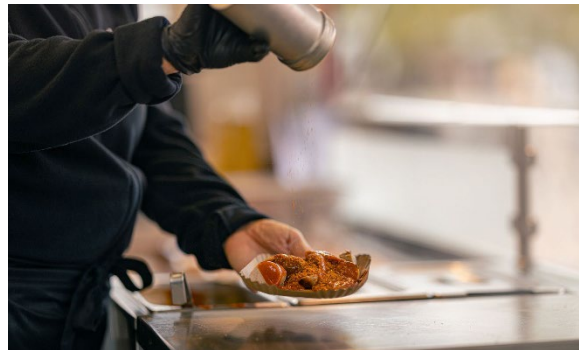
Length	Width	Height	Awning	Storage Area	Power	Water
6.0 m	2.3 m	2.5 m	1.2 m	3.0 x 3.0 m	2x 32A CEE	1x Inlet 1x Drain

Seating: 12 beer garden bench sets, limited number of standing tables

Payment options: Credit Card, Debit Card, Cash

Minimum turnover: € 3,000 (plus costs for water, power, and setup)

Indoor use possible with pre-prepared food (ground floor level)



Chips Box

Chips, fries, or pommes – no matter what you call them, there's no way around them.

Hot and crispy, lightly salted and with various toppings, fries become the main course.

A crowd favorite that never fails.

Food Menu:

- French fries 🌿
- Chili cheese style fries: with chili con carne & sin carne and chili cheese dip 🌿
- Canadian style fries: with mushroom cream sauce 🌿
- BBQ style fries: with pulled turkey and cole slaw

Beverage Menu:

- Soft drinks
- Apple spritzer
- Mineral water
- Beer

Specifications:

Length	Width	Height	Awning	Storage Area	Power	Water
4.0 m	3.0 m	3.0 m	1.5 m	4.0 x 3.0 m	3x 32A CEE	1x Inlet 1x Drain

Seating: 12 beer garden bench sets, limited number of standing tables

Payment options: Credit Card, Debit Card, Cash

Minimum turnover: € 3,000 (plus costs for water, power, and setup)

Not suitable for indoor use



Hot Dog Oldtimer

A classic in the best sense: hot dogs served hot from a stylish vintage food truck. Nostalgic charm, street food delight, and a guest magnet at every event.

With various toppings and a cold drink, the hot dog becomes the perfect quick break meal.

Food Menu:

- Hot dogs
- Vegan soy-based sausages available 🌱
- Various toppings

Beverage Menu:

- Soft drinks

Specifications:

Length	Width	Height	Awning	Storage Area	Power	Water
4.0 m	2.2 m	2.6 m	2x 1.0 m	-	1x 63A CEE	1x Inlet 1x Drain

Seating: 12 beer garden bench sets, limited number of standing tables

Payment options: Credit Card, Debit Card, Cash

Minimum turnover: € 3,000 (plus costs for water, power, and setup)

Indoor use possible (ground floor level)



Café Box

Square, practical, and exclusively designed: The Café Box with its extensive selection, compact dimensions, and sliding wooden panels cuts a fine figure.

The wide selection of coffee specialities is complemented by a variety of light, savoury, and sweet snacks.

Food Menu:

- Baguettes and sandwiches with  vegetarian options
- Frankfurter sausages, salads, soup
- Muffins, various flavours 
- Yogurt with fruits and muesli 
- Fruit snack cups 

Beverage Menu:

- Coffee, café au lait, cappuccino, latte macchiato, espresso, tea (+ milk, soya milk, lactose-free/low-fat milk)
- Hot chocolate
- Mineral water
- Iced tea, orange juice

Specifications:

Length	Width	Height	Awning	Storage Area	Power	Water
9.0 m	3.0 m	3.3 m	-	-	1x 63A CEE	1x Inlet 1x Drain

Seating: 12 beer garden bench sets, limited number of standing tables

Payment options: Credit Card, Debit Card, Cash

Minimum turnover: € 3,000 (plus costs for water, power, and setup)

Specially designed for indoor use



Coffee Ape

This Italian speedster with its mint-green finish exudes flair, aesthetics, and the aroma of coffee.

Small but mighty is also the range on offer: perfectly crafted coffee specialities from a portafilter machine – naturally also with vegan or low-fat milk – plus snacks such as muffins or sandwiches.

Food Menu:

- Muffins, various flavours 🌿
- Sandwiches 🌿

Beverage Menu:

- Coffee specialities
- Tea

Specifications:

Length	Width	Height	Awning	Storage Area	Power	Water
4.0 m	1.8 m	2.0 m	2x 1.0 m	-	1x 16A CEE	1x Inlet 1x Drain

Seating: none

Payment options: Credit Card, Debit Card, Cash

Minimum turnover: € 2,000 (plus costs for water, power, and setup)

Indoor use possible (ground floor level)



Coffee Cup

The look says it all. This cart in a cup design whets the appetite for great coffee.

The selection of various coffee specialities is complemented by sweet and savoury snacks. A quick stop for the guest turns into a relaxing break.

Food Menu:

- Muffins, various flavours 🌿
- Sandwiches 🌿

Beverage Menu:

- Coffee specialities
- Tea
- Mineral water
- Juices

Specifications:

Length	Width	Height	Awning	Storage Area	Power	Water
4.0 m	4.0 m	3.7 m	-	-	2x 32A CEE	1x Inlet 1x Drain

Seating: none

Payment options: Credit Card, Debit Card, Cash

Minimum turnover: € 2,000 (plus costs for water, power, and setup)

Indoor use possible (ground floor level)



Beer Garden

The beer garden – the epitome of conviviality and exchange. The best meeting point to enjoy a freshly tapped, cold Beck's and talk about anything and everything, including business.

Especially at open-air events with an international audience, this highlight with its world-famous beer is a must.

Food Menu:

- Filled pretzel sticks (ham/salami/cheese) 🌿
- Mini baguette with hummus (vegan) 🌿
- Original Frankfurter sausages with bread roll
- Beef sausage with bread roll
- Pork Schnitzel in a bread roll
- Large cheese pretzel 🌿

Beverage Menu:

- Beer
- Soft drinks
- Wines
- Mineral water
- Juices

Specifications:

Length	Width	Height	Awning	Storage Area	Power	Water
8.1 m	2.6 m	3.8 m	+ 2.3 m	-	1x 63A CEE	1x Inlet 1x Drain

Seating: 12 beer garden bench sets, limited number of standing tables

Payment options: Credit Card, Debit Card, Cash

Minimum turnover: € 3,000 (plus costs for water, power, and setup)

Not suitable for indoor use





Culinary Diversity Without Limits

The food trucks and stands presented here are just a taste of the extraordinary variety we have in store for you.

How about fluffy crêpes, savoury flame-grilled salmon, or crispy churros? Thai or Mexican specialities are just as much part of our offering as pizza, tarte flambée, döner kebab, and other international trends.

Looking for something special? An extraordinary theme or an exclusive culinary experience for your guests?

Share your vision with us – we will create a tailor-made food concept that inspires and leaves a lasting impression.

Always Here for You

Questions or Requests?

We make it happen.

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CATERING & HOSPITALITY

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