



**FOOD AND
BEER TRUCK**



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OUR VISION

PREMIUM BBQ EXPERIENCES FOR UNFORGETTABLE EVENTS

Looking to give your guests a food experience they'll actually remember? Warpigs delivers world-class Texas-style BBQ and freshly brewed beer straight to your event.

We smoke our meat low and slow for up to 16 hours, using traditional American techniques, top-quality ingredients and zero shortcuts.

The result? Juicy brisket, tender pulled pork, bold flavors, and uncompromising quality.

Whether it's a company party, festival, private celebration, product launch or street event, Warpigs brings the full experience — not just the food.



THE SET-UP

FULL-SERVICE EVENT EXECUTION

We deliver a complete, worry-free event solution — from setup to breakdown. The setup is scalable and can accommodate from 70 to 5,000+ guests

WE HANDLE

- Professional BBQ food truck
- Experienced service crew
- High-volume production workflow
- Optional craft beer bar
- Full logistics, setup & breakdown

YOU GET

- Fast service
- Short queues
- Smooth execution
- Happy guests

MENU - WARPIGS CLASSICS

395,- PR PERSON

All you can eat for 2 hours

All prices are ex. VAT



PULLED PORK / PORTOBELLO SANDWICH

A soft, lightly toasted bun filled with slow-smoked pulled pork, cooked low and slow until tender and juicy - or a grilled portobello mushroom (VG) for a rich, savory plantbased option. Finished with creamy house-made slaw and a tangy dressing that cuts through the smoke and balances every bite.

Deeply flavorful and built to please a crowd.



HOT WINGS

Our signature wings are crispy on the outside, juicy on the inside, and tossed to order in your choice of Classic or Hot Honey sauce. Served with a cool, creamy blue cheese dip that perfectly balances the heat and keeps you coming back for more.

Bold, indulgent, and always a crowd favorite.



MAC N CHEESE (V)

Rich, creamy American classic with tender pasta in a smooth, velvety cheese sauce. Pure comfort. Always a favorite.

CLASSIC POTATO SALAD (V)

Tender potatoes · tangy dressing · crunchy vegetables. Fresh, balanced, and made for BBQ.

MENU - TROOPER TRAY

245,- PR PERSON

All prices are ex. VAT*



TROOPER TRAY

¼ lb smoked brisket
¼ lb pulled pork
Cheddar & jalapeño sausage
Creamy mac 'n' cheese
Classic coleslaw

Our trays deliver the full Warpigs BBQ experience — balanced portions of slow-smoked meats, classic sides and bold flavors.

Smoked low and slow. Served hot and fast.

*Transport fee may apply to bookings outside of Copenhagen.



THE BEERS

YOU BRING THE PEOPLE. WE BRING THE BUZZ.

We serve fresh craft beer on tap, straight from one of Copenhagen's most iconic breweries.

We pour everything from crisp, easy-drinking pale ales and juicy IPAs to rich stouts, porters and exclusive seasonal brews. Expect bold flavors, premium quality and a lineup that keeps both casual drinkers and hardcore beer lovers happy.

Whether it's 50 guests or 5,000, indoor or outdoor, day or night - we bring the full mobile bar setup, professional crew and flawless execution.

2 HOUR FREE BAR

245,- pr. person
All prices are ex. VAT

4 HOUR FREE BAR

445,- pr. person
All prices are ex. VAT

**Transport fee may apply to bookings outside of Copenhagen.*

WHY CHOOSE US?



MORE THAN JUST CATERING

We provide a premium guest experience with smooth, stress-free execution. A strong and trusted brand partner with reliable, safe event delivery.



HIGH-VOLUME PERFORMANCE

Built for speed, reliability and scale. Our food truck setup is designed to handle:

- Festivals & street food markets
- Company events
- Product launches
- Private parties
- Pop-ups



FULL SERVICE

We take care of everything:

- Setup
- Production
- Service
- Logistics
- Breakdown



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