



PKL worked on The Last Supper Club with Platterform and The Halo Group



Cooking up a storm

Catering for the apocalypse – PKL and The Last Supper Club

Hindsight is a wonderful thing but if the Mayans had been right, the lucky diners at The Last Supper Club, a pop-up restaurant concept held in Shoreditch, would have ended their days in spectacular style and with incredible food.

For the three weeks leading up to December 21, 2012, the date set for the end of the world by a number of ancient cultures, The Last Supper Club hosted a series of themed dining events and experiences including the Doom's Day Dinner.

The main dining area in The Yard, Shoreditch, was transformed into Noah's Ark by creative agency The Halo Group and Platterform, which brought together food, drink and art concepts. Luckily this ark had something that the original lacked – a fully working professional kitchen designed and supplied by PKL.

To prepare and produce such dishes as Last Judgement Lamb and Mayan Gold volcano fondant, all served with a *Mad Max* martini, PKL, the leading supplier of temporary kitchens and catering equipment, supplied a whole range of kitchen equipment including a combination oven, induction hobs and convection ovens as well as a blast chiller and hot cupboards.

Platterform invited three guest chefs to produce a menu for each of the three weeks. Bonito Daniels produced a twist on Middle Eastern cuisine for The Salvation Menu. Luis Michel recreated old Mayan recipes for The Mayan Prophets Feast and the DJ BBQ brought together a Doom's Day Diner. PKL consulted with all the agencies involved to ensure that the equipment supplied could meet the needs of each chef and his team.

To fit other design elements such as the Doomsday Bar, a charity art fair and a range of street food traders, PKL equipment was also needed in several different areas including an island kitchen, main kitchen, pastry area, servery and the pass.

Lee Vines, sales and marketing director for PKL, commented: "The pop-up restaurant and supper club concept certainly seems to be thriving amongst London's restaurant goers looking for a unique experience.

"The Last Supper Club was a particularly bold and creative concept that needed our catering equipment to fit seamlessly into the sensory experience that organisers wanted. Such themed events offer us a great opportunity to support these creative links between food and art. But it's certainly not every day we get asked to cater for the end of the world though!"

INSIDER KNOWLEDGE:

The Last Supper Club is just one of many events that PKL has supplied catering equipment and temporary kitchens for over recent months with others including the Athletes Village and Main Press Centre at the Olympic Park, the Jubilee Concert and the Frieze Art Festival. With more than 1,000 temporary units and literally thousands of lines of catering equipment for hire and 20 years of global event experience, PKL has expertise that is second to none.

PKL can advise on kitchen design and planning, logistics and timings and it can also specify the right equipment for the event. It can also co-operate with utilities.

Key to getting the hire right is to order early for peak periods as popular items such as six burner ranges are in high demand – early ordering secures the items you need. Order now for summer events!

For further information, please visit www.pkl.co.uk or call PKL on 0845 840 4242.