



The Italian food, drink  
and events *specialists*.

S. Pellegrino started collaborating with us while they were positioned as gourmet water, the sparkling water of fine dining. However, this restricted the North Italian brand from making a real connection with a wider audience. Therefore they wanted to create an experience that passionate foodies could relate to, beyond the gourmet scene. As part of Enhance the Moment, S. Pellegrino's global marketing campaign, we curated a consumers' dinner series.

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#### WHAT WE DID

Each one focused on the importance of Italian life. Themes included Grape Harvest, Midnight Spaghetti and our favourite Chestnut Hunt – all reflecting relevant moments of Italian gastronomic culture. Each meal was paired with classic Italian cocktails and highly sought after regional wines, such as Aleatico red from central Italy, elevating the culinary experience.

The series was in partnership with the Evening Standard and all 5 dinners sold out, with 50 guests attending each time. This grew S. Pellegrino's customer base, raising their profile among London's taste-makers.

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#### GUESTS

50

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#### VENUE

5 locations across London

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#### SCOPE

Concept development, menu design, food and drinks, sourcing, catering, event production



S. PELLEGRINO  
ITALIAN  
SUPER  
CLUB

# S. Pellegrino

We have catered several Play Time conferences and networking events for Google Play across London, Berlin and Paris. Serving those in the tech industry we catered for breakfast, lunch and coffee breaks during the day, offering canapés, wine and cocktails in the evening. With the brand and each cities' culture in mind, our offer was detailed and bespoke, including our creation of Android shaped ravioli.

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#### WHAT WE DID

Creation, development and execution of a bespoke menu as per client brief. Management of kitchen construction in sites where there were no facilities. Recruitment of staff across the different cities in Europe and UK. Logistics, risk assessment, health and safety procedures in line with international requirements.

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#### GUESTS

150-500

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#### VENUE

London, Berlin, Paris

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#### SCOPE

Concept, menu development and catering



# Google Play



After some exciting catering projects and supper club events in their cocktail bars, in 2019 they asked us to collaborate on the launch of their much-anticipated hotel in Venice – Il Palazzo Experimental – and to oversee the whole F&B operation. A year later, in 2020, we were asked to take the lead of the F&B at their Henrietta Hotel in London where we did a long residency until the end of 2023.

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#### WHAT WE DID

As a team, we wanted to create an atmosphere that not only makes every guest feel special, but also elevates the sense of place in the restaurant. So in Venice, the Adriatic sea and the Venetian culture were our core influences, inspiring us to create a lively and contemporary menu for locals and tourists alike. In London, we decided to focus on the Tyrrhenian sea with a menu and a wine list that had a great inspiration from the West coast regions like Liguria, Toscana, Lazio, Campania and Calabria.

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#### VENUE

Palazzo Experimenta in Venice (Italy) and Henrietta Hotel in London (UK)

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#### SCOPE

F&B direction, concept development, brand identity, staff hiring and training, event packages



# Experimental group

ITALIAN.  
SUPPER CLUB.

One of the most iconic Italian brands in the spirit industry launched their HQ – House of Campari – in London in 2022. Since then, they asked us to be their catering partner during some of their most important events: opening of their new HQ, product launches and industry networking events. We have also worked on their campaign for the launch of Crodino soft drink in the UK and their Art of Hospitality event series in collaboration with The Connaught Bar.

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#### WHAT WE DID

We created and executed a bespoke catering offer that would vary according to the type of event: canapes, bowl food, live cooking and aperitivo style cicchetti. During the Crodino product launch we worked with their media and production agency helping in finding the most appropriate venue and managing all the logistics. Hiring a highly skilled FOH team, sourcing the best crockery and cutlery, and doing the set-up / de-rig of the venue was part of the job too.

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#### GUESTS

20-150

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#### VENUE

House of Campari and The Fisheries

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#### SCOPE

Catering and event production, bespoke menu development, product launch



# Campari

Diesel is an Italian brand from the Veneto region that wanted to create a cultural and on-brand activation to celebrate the launch of their Covent Garden flagship store. As it was London Cocktail Week, we recreated the theme ombre and cicchetti (drinks and nibbles) to set the perfect Venetian atmosphere in-store. Live demos on how to make impressive canapes and Venetian aperitivo were showcased to Saturday shoppers while they enjoyed a wide range of sweet & savoury cicchetti, spritz cocktails and a live DJ-set.

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#### WHAT WE DID

We created and served the most iconic Venetian cicchetti and drinks during a very busy Saturday afternoon. In addition to that, Silvio and Toto did an engaging and fun live demo on how to make the perfect Venetian Spritz and a few delicious nibbles at home.

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#### GUESTS

200

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#### VENUE

Concept development, catering, live demo

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#### SCOPE

Catering and event production, bespoke menu development, product launch



# Diesel



Smeg is another iconic Italian brand we had the privilege to work with. In 2017 they opened their first flagship store in Regent street in London and we got asked to do canapes and drinks for their grand opening. In 2018, they called to be catering partners for Smeg's 70th birthday party which was a super celebration for the design industry. We have also provided our catering services for their events during the London Design Festival since 2019.

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#### WHAT WE DID

We have worked closely with their marketing team to develop a food offer that was representative of the Emilia Romagna region where Smeg is from. We have also supported Chef Theo Randall who is their food ambassador during the live demos in store. A curated drinks offer including a bespoke Smeg-roni was developed and executed by us.

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#### GUESTS

100

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#### VENUE

Smeg flagship store in Regent Street, London

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#### SCOPE

Catering and event production, bespoke menu development, support to live demos



# Smeg

ITALIAN  
SUPER CLUB

Tomatin distillery is a single malt Scotch whisky distillery in the Highland region. In September 2023, their latest limited-edition release of single malt whiskies, The Italian Collection, was officially launched. At Tomatin, they understand the importance of gatherings, those shared experiences in which significant moments become cherished memories, and the times when passionate people come together to enjoy beautiful food and drink.

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#### WHAT WE DID

We brought a wonderful blend of expertise to the table, supported by deep-rooted family ties to the world of wine and a lifelong love for the Italian tradition of leisurely, unhurried meals. We sourced the very finest Scottish ingredients and introduced them into Italian-inspired dishes, each perfectly paired with the very same trio of wines featured in our Italian Collection — Marsala, Amarone and Barolo.

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#### GUESTS

30

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#### VENUE

Henrietta Hotel, London

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#### SCOPE

Bespoke menu development, seated dinner catering, product launch



# Tomatin

ITALIAN  
SUPER  
CLUB



Reg  
S.Pellegrino  
Peroni  
Barbican  
Smeg  
Google Play  
Airbnb  
Belvedere Vodka  
Diesel

Traveler  
The Guardian  
Marie Claire  
Vogue  
Time Out  
The Telegraph  
Grazia



# Client & press

We love Italy, its food and its wine and there's nothing better than having people around for a delicious dinner all together. The Italian Supper Club was founded in 2011. Although we love London, there was something we missed; that special Italian tradition of long, meandering mealtimes, sipping wine late into the evening and debating the best type of pasta to eat with ragù. We decided to do something about it and the Italian Supper Club was born.

Our skills are not just limited to supper clubs! We know what it takes to host a great party and we can help you organise a perfect, unique event, whatever the occasion.

# About us



THE ITALIAN  
SUPPER CLUB

Contact us.  
We would love to hear from you!



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