

ARCADE SUPPER CLUB

Arcade Supper Club is a small-scale dining series hosted within our gallery space.

Seasonal food, art, and conversation come together, sustaining a community-led gallery through shared ways of gathering – rooted in the belief that culture begins between people.

Rather than treating food and art as entertainment or commerce alone, the Supper Club understands gathering as a way of relating: shaped by friendship, mutual support, and shared responsibility. It is through being together – around the table – that a sense of belonging, agency, and shared meaning can begin to emerge.

Ticket income from the Supper Club is reinvested directly into This is Arcade CIC, supporting community-led cultural and food work.



SAMPLE MENU

Menus are seasonal, produce-led, and shared for each event.

Drinks

A considered selection of wine and beer served with the meal, alongside thoughtfully prepared non-alcoholic drinks, including kombucha and seasonal softs. Water, tea and coffee included.

To share

Chicory, walnut and pomegranate
Beans, cavolo nero & salsa cruda
Radicchio, squash & lentils with roast red onions and balsamic
Fennel and orange salad with olives
Whole roasted cauliflower with tahini, barberries & herbs

Pudding

Flourless chocolate cake with crème fraîche or clementine sorbet

WHO?

CHRISTIAN MOONEY

Christian Mooney is the founder of This is Arcade CIC and has a long-standing background in food, hospitality, and hosting.

Raised in a family-run pub and kitchen, he gained hands-on experience from an early age, later working across a range of food environments – from cooking for residents in an elderly care home to roles in established London hospitality, including the pioneering organic pub The Duke of Cambridge, an experience which, in hindsight, strongly informed his thinking around food politics and sustainability.

Alongside his work in the visual arts, Christian has continued to use food as a way of bringing people together, hosting artist-led supper clubs in studio settings and, more recently, private dining events with chef Marco Donadon for collectors and patrons.

Since incorporating Arcade as a Community Interest Company in 2021, food has become central to the project. Through a partnership with Flat Time House – the former home and studio of the late British conceptual artist John Latham in Peckham – he hosted informal meals alongside exhibitions, exploring the domestic table as a site for cultural exchange.



His approach is further shaped by involvement with community food initiatives, including the Kitchen Research Unit at Goldsmiths, Good Food Lewisham and the Young Lewisham Project, as well as hands-on experience in the local artisan food economy through part-time work at Mons Cheesemongers, reflecting a belief in food as a social practice rooted in care, access, and shared experience.

I had the pleasure of meeting Christian through our community work. I've been truly inspired by his creative vision for transformative, progressive change in the fields of arts, culture, and broader societal issues.

Allan Hogarth | Good Food Lewisham

WHO?

MARCO DONADON

Marco Donadon grew up in Italy and moved to London in 2007, initially to pursue postgraduate studies in Chinese at SOAS University of London. A few years later, he began working in restaurant kitchens and has been cooking professionally ever since. His time at the influential London gastro-pub The Eagle proved formative, shaping an approach to produce-led, generous cooking grounded in hospitality rather than spectacle.

Alongside restaurant work, Marco has developed a parallel practice cooking for private dinners and events, collaborating with cultural institutions and galleries including South London Gallery and Hollybush Gardens. It was through this work that he began collaborating with Christian Mooney.

Marco's cooking reflects a belief that food extends beyond the high-intensity environment of the commercial kitchen. His practice explores more inclusive and sustainable ways of gathering around the table; attentive to people, place, and the wider ecology in which food is produced and shared.

While Marco is a key collaborator within the Supper Club and wider Kitchen Programme, the series will also, over time, make space for guest cooks, visiting practitioners, and friends of the project — reflecting Arcade's commitment to exchange, collaboration, and shared authorship.

The most exciting art spaces respect and mix different forms of cultural production, from fine art to cooking, from economy to printing. The supper club at Arcade is such a space and experience. Art can be on the wall, food on the table and it all comes together through the people who make and share this. curiosity, care and generosity are important ingredients- and there was plenty of this at the Supper Club
— **Founder, Company Drinks**

A truly glorious evening. I enjoyed every minute of it. It was exciting to experience the Supper Club alongside Arcade's wider artistic programme and its connections beyond the art world. It feels like a project with a growing remit and something genuinely precious to offer.
— **Supper Club guest**



I felt deeply enlivened and inspired by the energy, sincerity, and warmth of the evening. It has been a long time since I've felt so optimistic that a different kind of space can be carved out in the art world, particularly in London.
— **Artist and academic**

Food & Kitchen Programme

The Supper Club grows out of our wider Kitchen Programme, exploring food as a social and cultural practice.

Menus are seasonal, produce-led, designed for sharing, and vegetarian-first.

Sample menus are shared with each event.

Learn more about the Kitchen Programme:

<https://thisisarcade.art/kitchen/>

Why?

The Supper Club helps sustain This is Arcade CIC as a community-led gallery and social enterprise. By joining us at the table, guests directly support exhibitions, community partnerships, and accessible cultural and food work.



Practical Information

Suppers are seated and communal, with 20–25 guests around the table.

Tickets are released on a rolling basis and must be booked in advance.

Tickets are £75, with dinner and drinks served throughout the evening.

Please let us know any dietary requirements when booking.

Dates are released on a rolling basis and spaces are limited.