



COP23 – EVENT CATERING IN A CLASS ALL ITS OWN



Dozens of chefs, hundreds of waiters, waitresses and logistics specialists, eco-friendly regional products – the climate change summit hosted by Fiji in Bonn posed a huge challenge that LPS Event Catering mastered par excellence.

ONE WHOLE WEEK, DAILY

- 4,000 visitors
- 60 chefs
- 240 service staff

CATERING

- VIP Catering
- Canteen with seating for 1,500
- Food Court

FOOD & THE LIKE

- Eco-friendly regional products
- Emphasis on vegetarian food

As a result, last November the cooking went on for seven days from early in the morning till late at night to cater for thousands of visitors at the climate change conference.

They included upper-echelon VIPs such as Al Gore, former vice-president of the USA and environmental protectionist, Arnold Schwarzenegger, film star and former US politician, Emmanuel Macron, the president of France, as well as Barbara Hendricks, the German federal minister for the environment, nature conservation and nuclear safety at the time.

A special selection was offered for VIP hospitality. Al Gore, for example, came to the conference on a clear-cut mission: “We’ll try to make progress.” To him, progress in the matter of the climate stood and still stands first and foremost. His preference for food was appropriate, and he was served a vegan dish: a couscous fritter with artichoke ragout.



LPS EVENT CATERING
Pioneers of Perfection



“
**WE’RE TRYING
TO MAKE
EVERYTHING
POSSIBLE
FOR OUR
SPECIAL GUESTS.”**

Drazen Brujic, Head Chef

PERFECTION DOWN TO THE LAST DETAIL

The other visitors at the conference – around 4,000 daily in the Bonn Zone in the Rheinaue district alone – equally enjoyed the predominantly vegetarian meals from LPS Event Catering. “Very delicious, it’s great,” they raved. There were new creations each and every day in the canteens and at the food court. “We’re trying to make everything possible for our special guests,” said Head Chef Drazen Brujic in explaining their efforts.

With an eye to visitors at the conference, the catchphrase was: leave nothing to be desired. Everything was supposed to function smoothly. Among other features, that’s why LPS had its own checkout system on-site which made it possible to pay

*Barbara Hendricks, former minister for
the environment and nature conservation*

conveniently via credit card, too. At the Hospitality Desk, special wishes could be discussed on short notice, then made a reality directly afterwards. Every nook and cranny of the space available to LPS was utilised sensibly working in close co-operation with the agency in charge of this event in a class all its own.

SUSTAINABILITY AS THE HIGHEST PRIORITY

Things weren’t just supposed to taste good. For instance, regional products, and at least half of them organic, were two of the specifications that premium

event caterer LPS had to comply with. “We obtain everything from a maximum 100-kilometre radius around Bonn,” reported Lars Schmidt, Project Manager at LPS. In addition, all of the products stemming from this well-thought-out premium catering had been audited for sustainability. The straws were compostable, the paper cups FSC certified, and the food was served on ‘bio’ dishware. Even the napkins carried an ecolabel.

The top priority for the global climate change conference was given to the greatest possible climate neutrality. At the initiative of the German Federal Ministry for the Environment, the COP23 was consequently the first EMAS certified climate change conference: an instrument from the European Union that enabled the controlling of environmental objectives via an external environmental verifier while applying strict standards thereby.

A SHINING EXAMPLE OF INGENUITY, LOGISTICS AND PROFESSIONALISM

“We brought in everything standing here on the green meadow in the Rheinaue district. From cold-storage units to all the kitchen appliances. We have a large-scale canteen with seating for 1,500. And we have a large food court,” Lars Schmidt emphasised.

All in all, the size along with the motto for the event, EMAS certification and not least the extremely short time frame for planning and enactment LPS was facing – just five months from commissioning to conference inauguration – proved to be a major challenge.

As a pioneer of perfection, LPS Event Catering took its contract for the COP23 very seriously, right down to the last detail. Together with its concept and creations, LPS catered to suit not only the delegates’ tastes but equally made a substantial contribution towards sustainability at the conference.

“FROM COLD-STORAGE UNITS TO ALL THE KITCHEN APPLIANCES, WE BROUGHT IN EVERYTHING STANDING HERE ON THE GREEN MEADOW.”

Lars Schmidt, Project Manager



Left: Time for relaxed conversations.

Below: Thousands came to the UN Climate Change Conference.

Right: LPS treated visitors to fine foods.





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WE'RE RIGHT THERE FOR YOU

Are you planning a premium event? And want to find the perfect catering partner who will join you in turning a large event into a great event? Then we're eager to know what we can design together with you.

We look forward to hearing from you!

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