

Death, destruction and spilled soup.

Toast is the all-in-one business solution for the modern restaurant. Which explains why more than 48,000 restaurants use it for point of sale, inventory management, payroll and online ordering. So what did restaurants do before Toast existed? Let's just say things were...um...not great. Directed by the acclaimed and aptly named, The Director Brothers, the production highlights a chaotic restaurant shit-show by using confetti cannons, indoor go-karts, French mines, stunt actors, exploding boxes, rogue crabs, kitchen fires and over 30 gallons of soup.