

SUSTAINABLE CATERING for a BETTER TOMORROW

• HOW TO PLAN A SUSTAINABLE EVENT •

1 CHOOSE REUSABLE ITEMS WHEN POSSIBLE

• china • linen • silk floral



2 USE COMPOSTABLE CUPS, NAPKINS AND CUTLERY WHEN NECESSARY

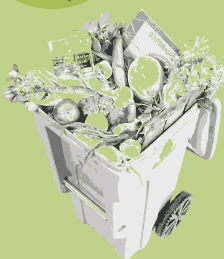
3 order items in BULK

to reduce waste

4 PROVIDE BINS FOR COMPOST & RECYCLING



5 COMPOST all food SCRAPS



6 Donate leftover foods to charity

7 USE FAIR TRADE COFFEE



USE FAIR TRADE TEA

8 Choose locally grown, seasonal, regional & sustainably grown and raised products

9 CHOOSE ORGANIC/FREE-RANGE MEATS



10 CHOOSE BEST SUSTAINABLE SEAFOOD CHOICES (SEAFOODWATCH.ORG)



11 Choose local & sustainably produced beer & wine

12 PROVIDE menu signage/menu cards indicating sustainably sourced foods

13 use sustainable or reusable event decor
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14 Select healthy menu items that are low in
SUGAR
FAT
SALT

15 PROVIDE VEGAN & VEGETARIAN MENU OPTIONS