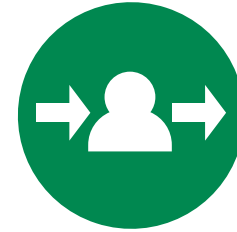


FOOD AND DRINKS



Provide staff with re-usable bottles (or BYO) and provide/sell re-usable bottles or cups to attendees



Engage a social enterprise to do your catering



Provide at least 50% vegetarian options, choose chicken instead of beef to reduce emissions



Prioritise catering that uses Fair Trade, local, seasonal, Carbon Neutral or any other sustainable food options



Ask caterers to avoid single use waste products or excessive packaging (swap single-serve sauce packets for a condiment station)