# COMMITMENT

Environment and sustainability at heart of our event experiences.

#### **TOAST**

Proud to serve an award-winning craft beer brewed with surplus fresh bread that would otherwise be wasted. Honoured with Oueen's Awards for **Enterprise for Sustainable** development in 2021.



## DIGBY

Every bottle sold is Net Zero from a carbon emissions perspective. Verallia 15% lighter bottles generate 15% less CO2 to manufacture compared to traditional Champagne bottles.

#### **EAST LONDON LIQUER** COMPANY

Our bar offer includes gin and vodka from ELLC. All spent grain from ELLC brew house is sent to be used as animal feed and does not go to landfill. Brewing processes use recycled water and heat from other distillery processes.

#### UNION **HAND-ROASTED COFFEE**

Award-winning coffee from farms that grow and process the beans in a sustainable way that respect people and environment, roasted in the East London microroastery fresh to order.



#### **BIRCHALL TEA**

Proud to serve award-winning speciality and everyday black teas packed in plantbased tea bags and biodegradable sachets. Fairtrade and Rainforest Alliance accredited.



#### **REUSABLE CUPS**

We are using plastic reusable cups on our bars instead of single use plastic glasses.

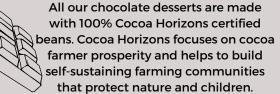
**TIPTREE JAMS** 

#### **FREE RANGE EGGS**



We use British free range eggs in all our homemade products.

#### **CALLEBAUT CHOCOLATE**





Jam

### We use tasty jams locally produced on the Wilkins and Sons farm. Tiptree, Essex. 850 acre farm is managed and farmed in ways that

support and nurture the environment.

#### **SEVERN AND WYE**



Our smoked salmon comes from award-wining Severn and Wye Smokery which has a very strong sustainability policy and is MSC approved.

#### **FAIRFAX MEADOW**



We aim to use British produce where possible. Fairfax Meadow has clear CO2 emissions policies and are actively using route harmonisation software to reduce mileage.

#### **BIODEGRADABLE PACKAGING**

All our packaging is biodegradable and plant based.

Further information regarding sustainability initiatives at Sadler's Wells.