

SUSTAINABILITY

01 ENERGY CONSERVATION



We reduce the lights, power and HVAC during set-ups, de-rigs and when rooms are not in use. Our staff go around the venue to ensure this is done and report daily on it. The lights and HVAC are also adjusted on a day-by-day basis, depending on the season, type of events and amount of guests per room.

We enforce a “no idling” zone in our Loading Bay and have appropriate signage to remind drivers to turn off their engines.

We have installed electric hand dryers in all of our public washrooms to replace paper towels.

Our energy is sourced from renewable sources. We have replaced a lot of our light fittings with LED fittings and motion sensors, this will continue as we upgrade areas.



We have bike racks in our courtyard and encourage our staff to cycle to work.

02 WATER CONSERVATION

Our toilet cisterns have either low flow or dual flush systems installed and the urinals have sensors installed. We save water by installing automatic taps in the newly refurbished washrooms.

We offer still and sparkling drinking water in large containers or glass bottles filled in from our tap water filter system.

We have water meters installed and can provide data on building water use if requested.

03 WASTE MINIMIZATION

We recycle glass, tins, plastic, cardboard, paper, cooking oil, electronic waste, and hazardous waste and toner cartridges. Staff are trained to separate waste at source and to recycle and reuse when possible.

We do not send any waste to landfill as waste that cannot be recycled is taken by waste carrier and converted into energy.

Recently, we have installed an ORCA food digester that uses aerobic composting process to liquify food waste on-site, and discharge safely the liquid through the existing waste water system. This has eliminated the need for three lorries per week to collect food waste; reducing traffic congestion, air pollution and fuel use. As well as liberating water contained in food and returning it to the water table.

Leftover food is served in the Brewery staff canteen and where possible unprocessed food is donated to our charity partner, Single Homeless Project.



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04_SINGLE USE PLASTICS

We have moved away from many single use plastic items and we now offer a fully compostable range of disposable ware for events. This includes straws, water cups, coffee cups and lids, food boxes, napkins and cutlery.

We ask of clients that, should they wish to use confetti in their events, it is biodegradable.

We have replaced single use cable ties with strong hook and loop reusable straps, saving a minimum of 10,000 cable ties annually.

There are items of single use plastic that, sadly, do not have a suitable alternative in non-plastic materials, but we will work with suppliers to move away from these and other items as soon as alternatives become available.



05_LOW FOOD MILES

Our chefs order food from suppliers as close to The Brewery as possible. Most of our fish comes from the Sussex coast, from 'first-sale' suppliers to cut our elongated delivery networks.

Our fruit and veg comes from Spitalfields Market where are our supplier sources 60% from local counties. They are part of the Social Association and Red Tractor accredited, as are our 100% UK meat suppliers.

Our breakfast tea is Rainforest Alliance certified and our herbal teas come from the Brew Tea Co. who are a Certified B Corporation, a company that uses the power of business to solve social and environmental problems. Their bags are 100% plastic-free and compostable.



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06_POLICIES

We worked hard to achieve the 'Sustainable Events Management Systems' accreditation (ISO20121:2012) in 2013 and have been recertified in 2016, 2019 and 2022. The standard focuses on continuous improvement in all areas of our sustainability and is managed by our dedicated Quality Assurance Director.

We have been receiving certificates for Clean City Awards from City of London for the last 7 years. This scheme has promoted and rewarded best practice in waste management by City of London businesses with regards to duty of care, separation of waste, increasing recycling rates, waste reduction and reuse initiatives.

We provide facilities and services that meet accessible requirements and labour practices that guarantee fair and equitable treatment of staff in a safe work environment.

07_OTHER PRACTICES

We donate surplus items left over from events to charities and local primary schools, or reuse them in-house if appropriate, e.g., notepads and pens.

For larger items, The Brewery has partnered with Event Cycle, a company that repurposes leftover event materials, to integrate sustainable practices into event operations. Their donation system identifies suitable items — including graphics, giveaways, planks of wood, and plants — coordinates a collection for a handling fee, and finds new homes for them within their UK network of charities, community groups, schools, and social enterprises. Donors are provided with a certificate and the option to have a Success Story written, detailing the journey of the items for promotional use. This partnership aims not only to reduce event waste and carbon footprint but also to encourage a circular economy, ensuring that events at The Brewery make a positive and lasting impact.



**WE HAVE A WRITTEN
SUSTAINABILITY
POLICY AND CAN PROVIDE
A COPY IF REQUIRED.**