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SUSTAINABLE EVENTS

BREWERS' HALL

COMPANY
OF COOKS

YOUR JOURNEY TO A SUSTAINABLE EVENT

At Brewers' Hall, we focus hugely on sustainability, and it is at the forefront of all we do. We are delighted to be accredited with 3 stars from the Sustainable Restaurant Association.



PLASTIC FREE

Using as little plastic at Brewers' Hall is very important to us. By removing plastic straws and replacing plastic bottles, we have incorporated this across the venue and are dedicated to eradicating all single use plastic.



WELLNESS

We understand what we need to eat and drink to feel good. Our meals contain aspects of wellness, and health and we refrain from using highly processed foods at the venue. With a focus on fuelling our staff and clients. Cycle storage facilitates for the commercial offices where added in the refurbishment.



VENUE

The building is considered as a 'Retrofirst' project as the existing building was refurbished rather than demolished and rebuilt. The structure for the new extension was built from steel and timber - with no concrete used. The extended floors are modern and the highest spec in terms of thermal efficiency. All of the Timber Sourced from sustainable sources. AET under floor air conditioning systems throughout the venue.



ENERGY SAVING

Having recently refurbished Brewers' Hall, we concentrated on how to save as much energy as possible. We replaced our bulbs with LED bulbs which use 75% less energy. We are always looking for more ways to reduce our energy usage even more. Connection to Citigen District Heating and Cooling Network which has reduced our reliance on Fossil fuels. New double glazing and secondary glazing to reduce heat loss



PLANT BASED

Plant based dishes are a huge focus at Brewers' Hall. We are constantly increasing the creative plant-based dishes available on our menu's. These dishes are innovative, of high quality and are simply delicious, you certainly won't be left wondering where the meat was.



FOOD WASTE

Reducing our food waste is super paramount here at Brewers' Hall. We focus on using high quality ethically sourced produce and our chef finds ways to incorporate all parts of this produce, minimising the amount of food waste. Brewers' hall are partnered with the Waste and Resources Action Programme and we monitor exactly how much food waste we are producing, with ways to reduce this always at the front of our minds.



our top tip:

Use local suppliers and source eco-friendly items for your event to minimise your event's carbon footprint and support local economy.

COMPANY OF COOKS

CATERING INITIATIVES

Our determination to improve how we do business in an environmentally friendly and fair manner is a green thread that runs throughout Company Of Cooks.



MINIMISE FOOD WASTE

As part of our commitment to reducing food waste we have partnered with the Waste and Resources Action Programme (WRAP) to undertake their Food Waste Reduction Roadmap. To facilitate this we have been piloting a Food Waste Monitoring system across the business.



GREENEST SUPPLY CHAIN

We've focused on Sustainable sourcing & delivery and in 2020 we reviewed the ingredients we buy, how we deliver them to our sites, and how we can do this in the most environmentally friendly way. Find out more in our Planet report.



SRA

We are the largest and most diverse contract caterer to be awarded the top-level three star rating by the Sustainable Restaurant Association. Read more about the SRA [here](#).



SOURCE RESPONSIBLY

Company of Cooks objectives are to reduce the environmental impact of our UK supply chain. We focus on responsible sourcing of all ingredients, with the aim of consolidating the product lines available from our suppliers and making delivery to our sites more sustainable.



our top tip:

Encourage carpooling, bicycling, or taking public transportation. Provide incentives for guests who choose eco-friendly transportation to the event.



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