

SUSTAINABILITY

01 ENERGY CONSERVATION



We reduce the use of lights, power, and HVAC during set-ups, de-rigs, and when rooms are not in use. Our staff check the venue to ensure this is done and report on it daily. The lights and HVAC are also adjusted on a day-to-day basis, depending on the season, type of event, and number 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 comes from renewable sources. We have replaced many of our light fittings with LED fittings and motion sensors; this will continue as we upgrade different areas.



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

03 WASTE MINIMISATION

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

We do not send any waste to landfill, as non-recyclable waste is collected by our waste carrier and converted into energy.

Recently, we installed an ORCA food digester that uses an aerobic composting process to liquefy food waste on-site, safely discharging the liquid through the existing wastewater system. This has eliminated the need for three lorry collections per week, reducing traffic congestion, air pollution, and fuel use – as well as returning water contained in food 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.

02 WATER CONSERVATION

Our toilet cisterns are fitted with either low-flow or dual-flush systems, and the urinals are equipped with sensors. We save water by using automatic taps in the newly refurbished washrooms.

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

We have water meters installed and can provide data on building water usage upon request.



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04_SINGLE-USE PLASTICS

We have moved away from many single-use plastic items and 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 clients to ensure that any confetti used at their events is biodegradable.

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

There are some single-use plastic items that, unfortunately, do not have suitable non-plastic alternatives. However, we will continue to work with suppliers to phase out these and other items as soon as viable alternatives become available.



← 05_LOW FOOD MILES

Our chefs order food from local suppliers wherever possible. We prioritise responsibly sourced ingredients, using only British chicken and British free-range eggs.

We ensure that as much of each ingredient as possible is used to minimise waste. This ethos extends to our vegetables too, as we work with Waste Knot to rescue surplus seasonal produce, which features regularly across our menus.

Our fruit and vegetables are supplied by Nature's Choice, which provides fully traceable, British-grown produce and is Red Tractor accredited – as are our UK meat suppliers, IMS of Smithfield. Our fish supplier, Marrfish, reduces food miles by sourcing directly from its own fishing fleet and processing in-house.

Our breakfast tea is Rainforest Alliance certified, and our herbal teas – which are 100% plastic-free and compostable – come from the Brew Tea Co., a Certified B Corporation that uses the power of business to address social and environmental challenges.



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06_POLICIES

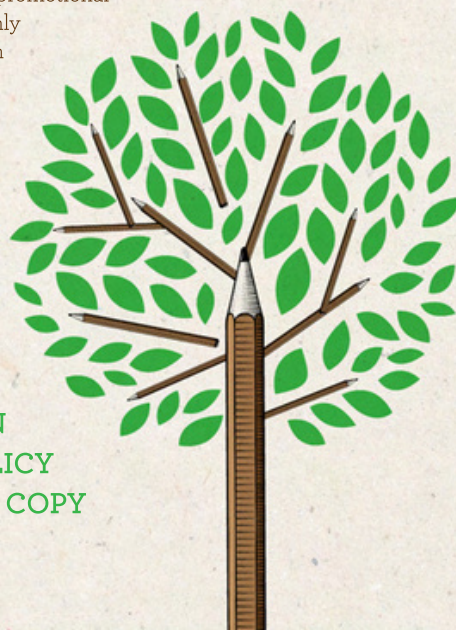
We worked hard to achieve the Sustainable Events Management Systems accreditation (ISO 20121:2012) in 2013 and were recertified in 2016, 2019, and 2022. The standard focuses on continuous improvement across all areas of our sustainability efforts and is overseen by our dedicated Quality Assurance Director. In 2024, the ISO standard was revised, and the new revision outlines more ethical, eco-friendly, and socially conscious practices, focusing on inclusivity, human and children's rights and supply chain management. We were audited against the new standard (ISO20121:2024), and we were awarded the certificate in July 2025.

We provide facilities and services that meet accessibility requirements, as well as labour practices that guarantee fair and equitable treatment of staff in a safe working 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 – for example, 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 – arranges 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 donated 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.**