

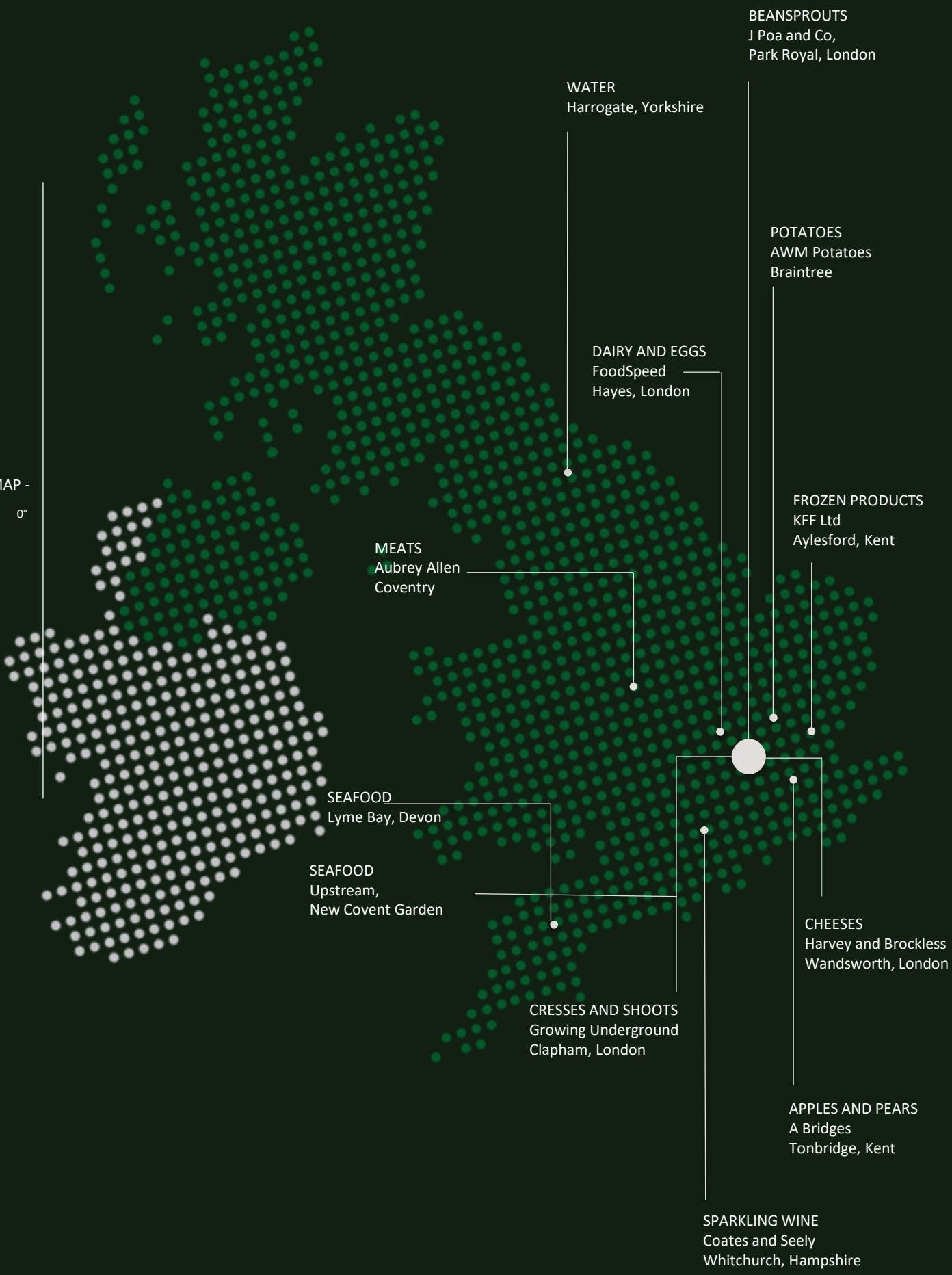
SUSTAINABLE  
CATERING

0°

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PROVENANCE MAP -  
OUR BRITISH  
SUPPLIERS



BEANSPROUTS  
J Poa and Co,  
Park Royal, London

WATER  
Harrogate, Yorkshire

DAIRY AND EGGS  
FoodSpeed  
Hayes, London

MEATS  
Aubrey Allen  
Coventry

SEAFOOD  
Lyme Bay, Devon

SEAFOOD  
Upstream,  
New Covent Garden

CRETTES AND SHOOTS  
Growing Underground  
Clapham, London

POTATOES  
AWM Potatoes  
Braintree

FROZEN PRODUCTS  
KFF Ltd  
Aylesford, Kent

CHEESES  
Harvey and Brockless  
Wandsworth, London

APPLES AND PEARS  
A Bridges  
Tonbridge, Kent

SPARKLING WINE  
Coates and Seely  
Whitchurch, Hampshire



MENU INSPIRATION 0°



As a business, we believe that good environmental practice is also good economic practice and we are committed to achieving both at a local level and within the communities where we can make a positive impact, including the responsible use of Local resources, the integrity of our supply chain, developing our people, the health and wellbeing of our colleagues and clients and minimising any affect that we can have on the environment.

On a day to day basis, we focus our efforts on those areas which have the most impact on our long-term ability to fulfil our sustainability goals and to generate exceptional experiences for our clients; this principle is applied to everything we do. By welcoming change and accepting environmental responsibility, we respond to customer needs and, in so doing, create value for our business and our clients.

As with any business, we meet with the occasional challenge from our clients regarding cost versus certified products however, wherever possible, we advocate and strongly encourage that all our products are sourced from sustainable, certified, ethical trade or fair-trade sources in line with the BRC Global standard. Suppliers are vetted prior to any formal engagement and further audited on an annual basis to ensure their own supply chain is trading ethically.

We only use fish from sustainable stocks, promoting fish recommended by the Marine Conservation Society (MSC) and are signatories to support Sustainable Fish City (SFC) which is a London 2012 Legacy campaign working to transform the way our oceans are fished by buying sustainable fish. For example, our fruit and veg is Leaf Marque, our meat, including Halal Meat, is Red Tractor assured produce, our chicken is 100% Free Range and Freedom Food certified, our eggs are free range and Lion Mark.

As we actively promote Ethical trading through our supply chain and Fairtrade products and ingredients; part of our ongoing commitment is to increase our range of Fairtrade offer products year on year, adding at least one product per year to our normal portfolio, where available.

Further considerations within any venue include:

- Taking stock of the environmental impacts such as carbon footprint, waste management and effects on biodiversity; social impacts such as community involvement and fair employment; and economic impacts such as local investment and long-term viability.
- Reducing carbon emissions and waste and improving the resource efficiency for our entire event supply chain
- Incorporating the concepts of healthy eating into our menu planning to provide choice and to suit customers of all ages and those with dietary requirements or lifestyle choices

We know that sustainability is truly becoming a major focus for society as a whole and therefore for many of our clients. More so now than in any previous years, clients are seeking assurances that we trade ethically, that our supply chain is not a major contributor to green-house gases and harmful omissions and that our environmental actions are transparent, openly communicated and in the interests of the local community.

Specific to our industry, issues related to waste and packaging will continue to attract scrutiny in the coming years putting pressure on companies and other key stakeholders to look for systemic solutions. Where possible Moving Venue work closely with food waste recycling companies such as Fareshare and Plan Zheroes to ensure that any amount of food waste from our events is redistributed to be reused to those who would benefit most. Industry standards regarding marketing of low nutrition, high calorie foods and beverages to children will also generate more intensive debates – with an increasing number of companies such as ours taking voluntary action to raise those standards. Protecting biodiversity, wellness, food intolerance and plant and non-animal based diets will also be a larger focus for business and consumers.

We expect this growing momentum to drive progress on environmental issues in 2022 and beyond.



## WHAT WE ARE DOING

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Long before banning straws became mandated, Moving Venue actively started looking at ways to reduce single use plastics and indeed waste in general. We work with our suppliers to reduce the amount of primary and secondary packaging used in the manufacture and transport of items to us and encourage them to adopt re-useable crates. We do not use Polystyrene and only advocate the use of compostable, biodegradable or recyclable products where disposables are unavoidable (and client budgets allow). These are marked where practical, and our waste streaming is clear on which product goes into which waste stream.

Alongside current legislation, waste streams are segregated within our own business and on site where possible. Our main waste contractors Veolia and Biffa provide full recycling services for us, including food waste which is disposed of at a local Anaerobic Digestion facility, where it is processed and ultimately converted into renewable energy. The same process is used for waste oils which are collected and converted into bio-fuels.

Every tonne of food waste recycled by anaerobic digestion, as an alternative to landfill, prevents between 0.5 and 1.0 tonne of CO<sub>2</sub> entering the atmosphere. In the 2020-21 calendar year across Moving Venue, and the wider Smart Group's, premises and venues, 14,330 tonnes were recycled which diverted 11.46 Co<sub>2</sub> from atmosphere.

We are pleased to be able to confirm that through our main suppliers, EDF, Engie and British Gas, our electricity comes from 100% renewable energy sources; wind, solar or hydro-electric power – which produce zero carbon emissions and does not deplete finite natural resources.

Moving Venue sends zero percent of waste to landfill and strives to minimise all other sources of carbon emissions as much as possible. Through our waste management partners we are able to clearly identify and track what happens to the waste we generate and how much CO<sub>2</sub>e we have saved.

Throughout 2022, we will be collecting data to accurately measure all emissions in order to be able to reduce our annual carbon emissions in keeping with our aim of being Net Zero by 2030.

Leading up to this, we have specific annual reduction targets to reduce our food waste by 50% and energy use by 10% by 2023 and will partner with a recognised and accredited scheme to balance our carbon emissions.



"SAFARI IN THE CITY"  
ZSL LONDON  
400 GUESTS

Moving Venue partnered with River Cottage to create a four course vegan menu for the Zoological Society of London in April 2019.

The Gala raised money for ZSL's conservation projects worldwide, focusing particularly on raising funds to support projects combatting the illegal wildlife trade.

On 15th May we served our first ever entirely vegan three course menu to over 400 hungry guests. On arrival guests were served bespoke cocktails made from only the most seasonal produce during the drinks reception in Reptile House - such as the Blackcurrant Leaf Collins and our Fresh Rhubarb Martini.

One of our menu highlights from the event was the edible centrepiece created for guests to dig into before embarking on their three-course vegan feast. This was followed by Portland Farm "same day cut" Norfolk asparagus. Our Head Chef, David Ridgway worked with our suppliers to ensure that our asparagus was cut at first light on the day of the gala, ensuring only the freshest asparagus was served to the guests.



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