



GREEN & CHARITABLE

Eatertainment Hospitality & Eatertainment Special Events and Catering

GREEN STEPS

1. Eatertainment is a strong proponent of LFP (Local Food Plus) incorporating seasonal foods into our catering menus, and our restaurant menus for The Bloor Street Diner and Panorama Lounge.
2. Eatertainment Hospitality – and its related businesses – use Turtle Island Recycling, helping to divert over 80 metric tons of refuse from landfills each year, in addition to a well-established reduce-and-reuse office program.
3. Eatertainment use low emission vehicles for deliveries and the limiting of our in-house delivery vehicles. We have reduced the number of in-house vehicles in an effort to force our operations to deliver more efficiently and utilize a local rental fleet who's vehicles are constantly being upgraded to more efficient ones.
4. Eatertainment recently added 'Green Water' to their restaurant menu – replacing the sale of bottled water with triple filtered tap water served in reusable carafes, eliminating the waste of approximately 12,000 plastic bottles each year.
5. Eatertainment produces an annual green calendar made of FSC Mixed Sources paper, distributed to our loyal clients. Recently we decided to send out our annual calendar without a jewel case in an effort to encourage our clients to re-use the case from the previous year's calendar. In our estimation this has kept over 6,000 plastic jewel cases from being disposed of annually.

GREEN CHEF - CHRISTOPHER MATTHEWS - EXECUTIVE CATERING CHEF

Inspired by great art and architectural design, Christopher Matthews' approach to cuisine is all about balance. Christopher creates food which, in addition to being presented in a contemporary fashion, harmonizes the relationship between great taste, perfect texture and bold colour, while being grounded in the core concepts of Local Food Plus (LFP) and slow food.

This balance, and love of LFP, transcends into the personal relationships Chris has been able to establish with suppliers such both locally and nationally. He prides himself on supporting local farmers, not only because they have the freshest produce, but also because it reduces carbon emissions by not having to import from across the world.

CHARITABLE

1. Eatertainment donates bi-annually to Evergreen Brickworks, an environmental initiative transforming The Don Valley Brickworks into an international showcase for urban sustainability and green design.
2. Eatertainment also makes a large annual donation to a different local charitable organization to support their endeavours. Past recipients have included North York General Hospital, The Aids Committee of Toronto, PARC, and many other worthwhile projects.
3. Eatertainment support local fundraisers such as the *Big Night Out* for Big Brothers and Big Sisters of Toronto, and the Sick Kids Foundation.
4. Eatertainment also donates its products and services to numerous special events throughout the year.
5. Sebastien Centner – Director of Eatertainment – donates his time to work on committees and boards of numerous charitable organizations, events and projects including Fashion Cares, Snap, National Ballet School, Mount Sinai Hospital, North York General Hospital, and many others.

For more information on Eatertainment Special Events & Catering or Eatertainment Hospitality please visit www.eatertainment.com or contact Suzanne Dunbar at 416-964-1162 x-24 or at sdunbar@eatertainment.com