

EAT ERT AIN M — ENT

OUR GREEN INITIATIVES

OUR KITCHENS

- Our chefs buy mostly local ingredients whenever possible and aim to use Canadian suppliers primarily before sourcing anywhere else
- We use only olive oil & sunflower oil in our cooking, never palm oil
- Cooking oil recycling from Wardlaw's Poultry Farm and WasteCo waste collection
- We have two Urban Cultivator refrigerators in which we grow our own organic microgreens, herbs and vegetables that we use in our catering orders and at our restaurant The One Eighty reducing our carbon footprint and contributing to less waste
- All our new equipment including hoods, sous-vide, refrigeration and commercial water heaters are low-power draw and high-efficiency



Urban Cultivator Unit

OUR OFFICES

- All office lights are LED using less energy than incandescent or compact fluorescent bulbs
- We adopt the reduce, reuse & recycle rule
- We print on copy paper with a Sustainable Forestry Initiative seal
- We have an in-house coffee machine and cups to reduce the need to purchase offsite and accumulate waste
- Employees use filtered water in the office for daily drinking and client tastings
- Dyson hand dryers are used in our washrooms as opposed to paper towels

EAT ERT AIN M — ENT

OUR EVENTS

- For all drop-off catering orders we provide china to display food, free of charge, to prevent additional waste and only provide disposables at the request of the client
- For clients who require disposable cutlery we offer alternative bamboo options at cost
- When executing events at offsite venues that do not recycle, all material is returned to Eatertainment to be recycled

OUR VEHICLES

- We recently began switching our fleet to hybrid vehicles and will continue to expand this program.