

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
- All our new equipment including hoods, sous-vide, refrigeration and commercial water heaters are low-power draw and high-efficiency

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

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 a 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 in 2019 and will continue to expand this program.