

# GRINCORP'S "GREEN YOUR MEETING" TIPS

Catered events can generate a lot of waste, so when planning an event, luncheon, or conference, consider the 3 R's (Reduce, Reuse, Recycle).

## REDUCE

Rather than sending paper invitations, send email and/or set up a website. If you must use paper invitations, print them on recycled content paper. For handouts and agendas, use recycled content paper with post consumer content; print and copy double sided. Ask your guests to RSVP so you can buy the appropriate amount of food based on the number of guests you expect. (28 billion pounds of edible food is thrown away during the holiday season alone. Source: Center for a New American Dream.) Avoid the wasteful "box lunches" when possible. These individual servings create piles of wasteful packaging. Instead, opt for large platters of sandwiches and salads and make sure the containers get reused or recycled. Be flexible (15-20 minutes either way) with your delivery window so your caterer can "piggyback" your delivery with others, reducing fuel use and carbon emissions. Request that beverages and condiments be provided in bulk, not individually packaged. Use cloth napkins and table cloths or buy paper products made with recycled content. All GrinCorp concepts use ALL compostable eating utensils, napkins, plates and cups. Avoid "Styrofoam" plates: they cannot be recycled. If you can't use paper plates or reusable ones, use plastic plates and recycle them in any recycling bin. Go vegetarian! Vegetarian options are more earth friendly than meat options and require less of the earth's resources to produce.

## REUSE

Provide your own permanent dishes and silverware. Request that your caterer take back their catering platters and lids and reuse them. GrinCorp inspects, sanitizes and reuses returned platters and utensils wherever possible. Instead of using disposables, purchase frequently used items like ice bowls or serving utensils. If you must use disposables, reuse or recycle them afterwards. GrinCorp's delivery staff is trained to request this type of utensil before providing new ones. Email a "leftovers notice" to your co-workers, giving the location, the quantity, and the type of leftovers from your event. You'll make a lot of friends too! Request that your caterer green their operations by recycling as much as possible, composting food scraps, reducing wasteful or non-renewable disposables, and donating leftovers to food pantries. All GrinCorp Partners and concepts are required to do this and we have a comprehensive energy conservation plan.

## RECYCLE

Recycle ALL plastics in your local "cans and bottles" bin: including catering platters and lids, plastic plates, and plastic utensils. These items do not have to be perfectly clean, just wipe or scrape them free of food and drop them in the bin. Make a friendly announcement at the beginning of the event, instructing attendees which items are recyclable and which items are trash, and what bin each item should go in. When planning your event, consider your trash can and recycling bin needs. Each trash bin should have a recycling bin next to it. Make it easy for your guests to recycle by identifying the recycling bin (and the trash bin!) with a sign.

