

DOGGART & SQUASH 2021

Environment Policy



A Guarantee From Us

We believe that the best events are the ones that stand out, but we also know that every one of our events leaves a footprint on the earth. We share a responsibility with our staff, suppliers and our clients to make sure that our footprint is as small as possible. It's a big learning curve but we promise to always respect the environment in every decision we make and, as a team, we are always looking for new ways to have a positive impact with what we do.

Company founders Clare Doggart and Sarah Haggie are responsible for ensuring this policy is upheld in all areas of their business and reviewed regularly to ensure they continue to improve.



In particular, we are looking at:

- Our electrical usage both in our kitchens and at events. We are aiming to use only renewable energy in our kitchens in the next 6 months. Sadly, our events still rely on electric generators but we are constantly checking on whether new, renewable versions are available.
- We offer all our clients the opportunity to offset the emissions of their event. We are aiming to plant our own trees offsite, but until that is possible we support Ecologi and their UK reforestation projects. For weddings, we also give the option of sending the couple a tree for them to plant themselves, to contribute to offsetting their emissions and as a reminder to leave a positive impact on the environment.
- Reducing our own carbon emissions with our deliveries and event transport. Where possible we employ staff local to events and encourage car sharing between staff where possible. We're also saving up for an electric van!
- Minimising our food waste - we reuse as much as we can, distribute any surplus locally and leftovers are collected and turned into biogas. One example of our efforts is our 'Great Waste Canapé' option which uses surplus ingredients
- Championing seasonal menus where possible and incentivising clients to choose them.
- Finding an alternative to cling-film that keeps our food fresh. We use Tupperware and nets wherever possible and welcome ideas on any other alternatives.
- Reviewing all of our suppliers to ensure our produce is as locally-sourced as possible. We are responsible in our approach to orders and actively work hard to avoid numerous deliveries per week. We also encourage all of our suppliers to review their emissions and supply chain via our Supplier Code of Conduct.

We will guarantee to always...

- Take environmental considerations into account when putting together our events and food.
- Check where our ingredients are coming from and make sure it's as environmentally-friendly as possible.
- Use resources wisely and do our best to minimise waste.
- Try and minimise our use of plastic when transporting our catering.
- Book electric delivery vehicles for catering deliveries.
- Offer customers the opportunity to offset the emissions of their events, and encourage them to do so.
- Use cleaning products with a lower environmental impact and without fail recycle or reuse everything possible (paper, glass, plastic etc.)
- Share our progress, ideas and challenges with our industry and competitors so we can achieve the best outcome together.

We will ensure this policy is carried out by:

Ensuring all our employees understand the environmental impacts of their own jobs and their own environmental role within the company. We encourage them to take part in the planting and growing of as many products on site as possible - from herbs, to edible flowers - and ensure they always refill, reuse and recycle any products we use in the kitchens or at events too.

Ensuring that all suppliers are issued and encouraged to comply with our own 'Supplier Code Of Conduct' which is heavily informed by this policy.

Periodically reviewing the environmental impact of the business, and the effectiveness of this policy, with our team and other company stakeholders.

Updating our website and social media with any progress / challenges that we face along the way.

We are very proud of the changes we have made, but there is still heaps of work to be done. We are always on the lookout for ways to do better and welcome all of our clients, staff and suppliers to give us feedback and ideas.

