

Category	Sustainable Idea	Could this work for you?	Action required?	Owner?	Complete?
The Menu	Consider rebranding to have "non-meat" or "plant-based" dishes, rather than "vegetarian".				
	Increase the number of plant-based items on your menu: Vegi curries or plant-based chillies are popular non-meat options. Fish and chips is an example of a relatively low carbon option with high profit margin. Starters are a relatively easy area to reduce meat content.				
	Consider communication within menus to demonstrate sustainable practices. Introduce symbols for non-meat and vegan and allergen dishes. Some theatres have rebranded their main burger to be a vegan burger. In some theatres, people asked about it and gave it ago and feedback was generally positive.				
	Meat used should be high welfare - "Red Tractor" certified or RSPCA meat (the latter is more challenging to procure)				
	Fish should be MCS (Marine Conservation Society) Rated 1-2. The Good Fish Guide can help with sustainable decisions: https://www.mcsuk.org/goodfishguide/				
	Seasonally selected fruit and vegetables will reduce carbon emissions associated with either transport or storage (refrigeration).				
	Consider the food miles on your menu's. Procure locally where possible. The local butcher might not necessarily mean local meat. Ask where the animal is farmed.				
	Traditionally, chefs may not be confident or experienced with plant-based menus. Consider upskilling and empowering your chefs to make your menu's more plant-based by searching for appropriate chef courses online. Alternatively, start a dialogue with your catering contractors to investigate plant-based menu options.				
	In more premium restaurants the sustainable challenge may be greater as people have a level of expectation of the dining experience. Don't let this hold you back! Explore the restaurants that have made sustainable fine dining a success. Sydney Operas House offer a "fresh, seasonal and sustainable" menu, for example.				
	Consider ice-cream with a farm that own their own heard so milage is reduced (for example, Marshfield farm). Or consider sustainable ice-cream suppliers. Northern Bloc ice-creams are a good example.				
Digital menus are more environmentally friendly and can be changed more frequently to match seasonality than their printed counterparts. Consider having only a small number of printed versions for those that cannot access the digital version.					
Beverages	Glass v's aluminium v's plastic single use containers: Avoid all single use containers in the first instance by encouraging and selling reusable containers, where possible. Ensure high recycled content of any single use container. High recycled aluminium containers are considered to be the least bad single-use container: more information here: https://theconversation.com/ranked-the-environmental-impact-of-five-different-soft-drink-containers-149642				
	Risk assessments may prevent allowing glass into the auditorium - Consider allowing glass into the stalls but not upper levels. Reusable polycarbonate glasses has worked really well for some theatres, especially if you can get them branded. Note, if you have a strong brand, you might not get the glasses back! Consider a deposit scheme to encourage returns, or as an extra income stream. Procure a reusable glass capable of 1000-2000 washes. You may need a "plastics trolley" in storage for quick turn-arounds. Factor in drying and polishing time though.				
	Encourage bar staff to communicate that any plastic cups are re-usable when serving them to encourage their return and minimise disposal.				

	Offer a small discount on bring-your-own coffee cups.			
	Some coffee cups have a starch rather than plastic liner to allow more effective recycling.			
	Consider sustainability messages on branded cups to enhance knowledge around sustainability.			
	Offer dairy-free milk alternatives to reduce dairy consumption. Advertise its availability.			
	Purchase coffee with "Rainforest Alliance" certification as well as "Fairtrade" certification.			
	Consider "Smart" beer dispense systems - Lines are kept at lower temperatures so wastage is reduced. 90% less water and time used through cleaning. System is rented. The downside is you may be tied to products, so watch out for this.			
	No plastic straws. Perhaps consider reducing straws on show, but make them available upon request.			
	"Life water" is a canned water product, rather than plastic, but still single use. However, profits and proceeds to good causes.			
	Install a water fountain but minimise single-use plastic cups: Instead encourage the audience to bring their own, or consider selling water bottles (which could be branded).			
General	Avoid going completely cashless, unless pandemic restrictions allow it. (Note however that e-tickets are more sustainable than their paper equivalents). Contrary to popular belief, cashless systems are not eco-friendly. Yes, they avoid carbon associated with the milage of banking the cash, but the carbon associated with the digital infrastructure required to deliver cashless systems far exceeds the embodied carbon in a note or coin that stays in circulation for decades. More information can be found here: https://theecologist.org/2019/mar/11/will-trees-thank-us-going-cashless .			
	Investigate if your till and stock management systems can talk to each other. This will help with supply and demand and limit waste.			
	Catering is often delivered by external contractors, so there may be conflicts when requesting sustainable changes (the contractors essentially have two managers: the theatre and their direct employer). It therefore may be best to directly speak to their employer so there is a single line of communication.			
	Assess the number of deliveries and aim to reduce or consolidate them.			
	Reduce no-shows in the restaurant to help minimise waste: could a deposit scheme work. Some restaurants request bank card details (no payment) to secure a table.			
	Work with your catering supply chains: Find and share sustainable stories of suppliers you're working with.			
	Less is more: Have fewer choice on your menus this results in less waste.			
	Sustainable food offerings can also be affordable: There are money-saving and sustainable opportunities in your menu's, particularly around non-meat options. Portion sizes should be minimised (which also helps reduce costs).			
	Perishable produce that has to be air-freighted is far less sustainable than produce that can be shipped. Audit your ingredients to determine what is air-freighted. Asparagus, green beans and berries are common examples of air-freighted goods. It is often hard to identify foods that have travelled by air, since they're rarely labelled as such. A general rule is to avoid foods that have a very short shelf-life and have travelled a long way (many labels have the country of 'origin' which helps with this).			
	When upgrading catering equipment consider induction hobs and low energy appliances.			