



#### **AMADEUS' SUSTAINABILITY CREDENTIALS**

As a caterer, we not only believe in providing great food, but hold the belief that we are accountable in providing sustainable solutions for the venues we work with.

### **Sourcing Local**

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At the end of every fork customers can find quality, seasonal produce handpicked by Amadeus' dedicated chefs. We aim to source produce as locally as possible – 80% of our food and beverage suppliers to the ICC can be found within a 30-mile radius – meaning our food is not only fresh, but environmentally friendly.

## Supporting Communities



We're committed to supporting local communities too – 60% of our food and beverage suppliers are small and medium sized enterprises

# Sustainable Procurement



We're proud to say 98% of our disposable packaging spend is on sustainable products – be that recyclable, biodegradable or compostable.

### Our Plastic Pledge



As a business, we look to source the products which represent the best fit for the venues in our portfolio. Where we do use plastic, we will source responsible plastic products. For example, our bottled water at the ICC is supplied by Princes Gate - their water bottles are made from 45% rPET (guaranteed to be from UK, postconsumer recycled bottles) and 55% PET. It is widely recognised that PET plastic uses less energy and produces fewer greenhouse gas emissions during manufacture than any other alternative packaging solution e.g. glass, cans, tetra pak. In this way, PET plastic represents the best packaging solution for the environment when recycled correctly.

### Waste Management



We are passionate about waste management and we make sure we work with the venues we operate in so that waste is disposed of in the right way. The ICC's waste is treated, so that glass, cardboard and paper waste is separated and recycled. Waste that cannot be recycled or reused is incinerated to use for energy via a Birmingham City Council-run scheme at the nearby Tyseley Energy Waste Plant. At the ICC, we have also partnered with OLIO, a not for profit business that ensure any surplus food we have left at the end of the day is distributed locally to those who need it most.