



SUSTAINABILITY

At the heart of everything we do



Energy



Waste



Food Miles



In it for the long-term

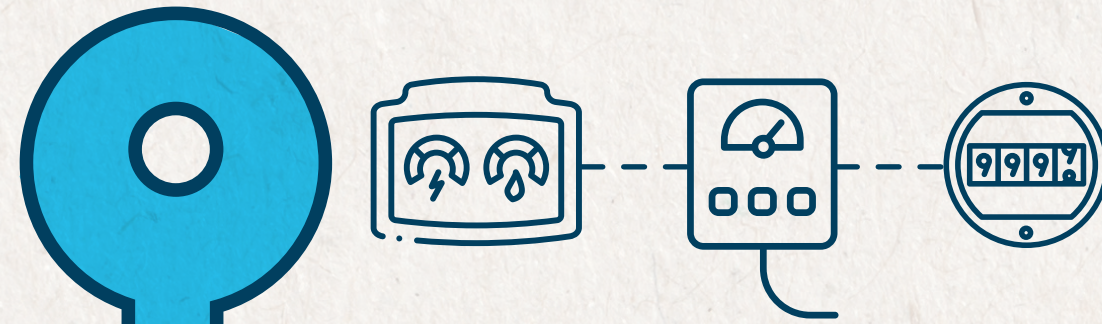
Sustainability has never been a box-ticking exercise for us at the ICC. It's something we believe passionately in, both as a venue, but more importantly as individuals. We also believe it's key to achieving long-term growth for both our customers and ourselves, which is why it's embedded into all our daily operations.

We're proud to hold the ISO 14001:2004 accreditation for environment management systems, and have rolled out several different initiatives across the business to demonstrate our commitment to sustainability.

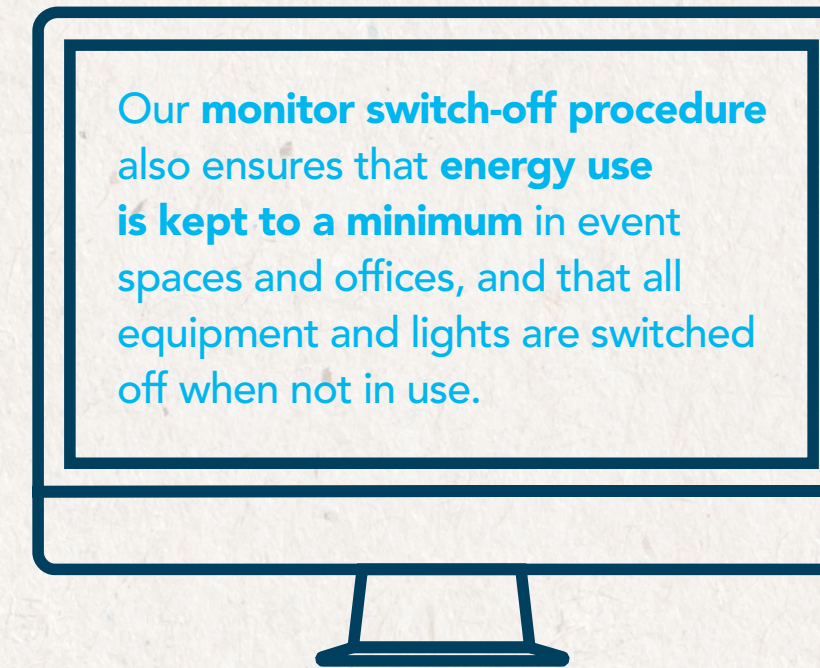
#sustainability #ecoevents

Energy... we're full of bright ideas

LED's, smart meters, carbon off-setting...just some of the ways we're tackling our energy usage. A big venue like us undoubtedly uses a lot of energy, but with our comprehensive plan of creative initiatives this is minimised as much as possible.



Technology is key to helping us reduce energy usage. By getting smarter with systems, we now have **smart meters and inverters** – allowing us to track day to day energy usage.



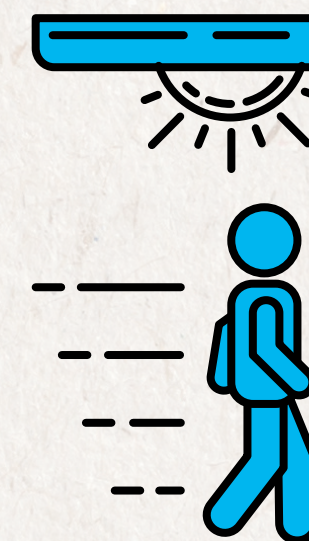
Our **monitor switch-off procedure** also ensures that **energy use is kept to a minimum** in event spaces and offices, and that all equipment and lights are switched off when not in use.



WHAT'S COOKIN'
– we're looking at best **energy saving practice** in our kitchens as well. The more we save on gas and electricity here, the more it helps towards our energy saving target.



Here at the ICC **we don't want to be bog standard** – we've got Urika urinals, optional flush levels and automatic taps to reduce water consumption.



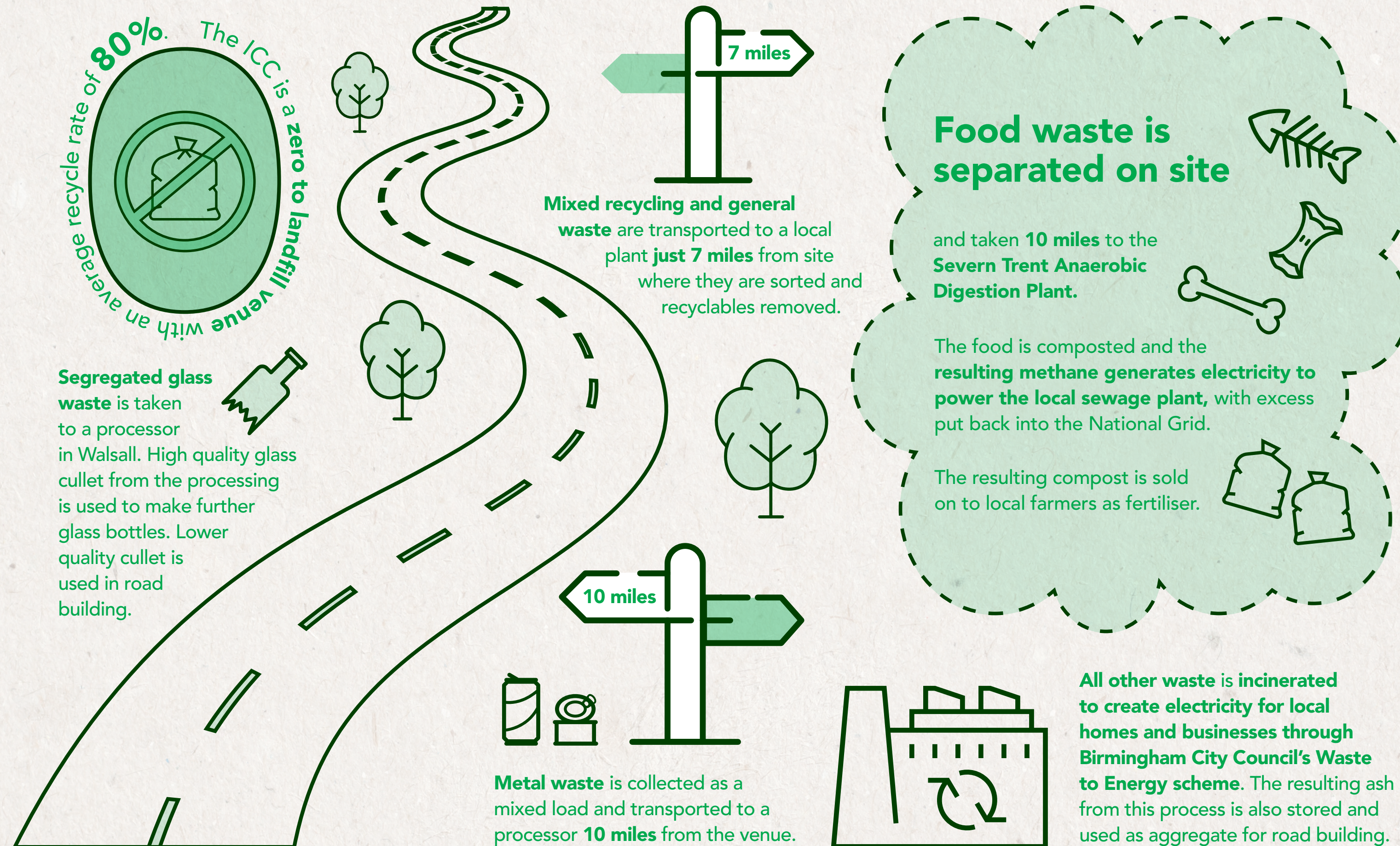
We have **energy-saving sensors** fitted across the venue, plus energy efficient LEDs in all of our halls and throughout the Mall.



Our CHP generator is a district-based scheme installed on site at the ICC to **provide electricity, chilled water for air-conditioning and hot water for heating**. In addition to reducing our carbon footprint, the scheme also enables us to sell carbon credits – the ultimate sustainability win-win.

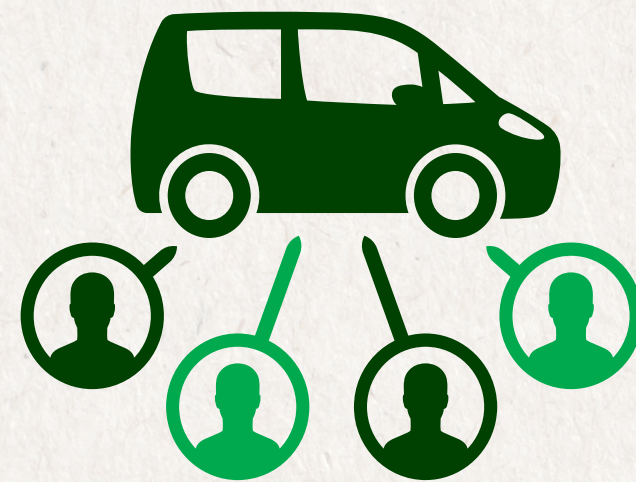
Waste not, want not

We're all about prevention, making sure that as little waste as possible gets back into our environment. For the bits that do, we are constantly looking at alternative and more and more environmentally friendly management methods. We're a venue with a conscience.



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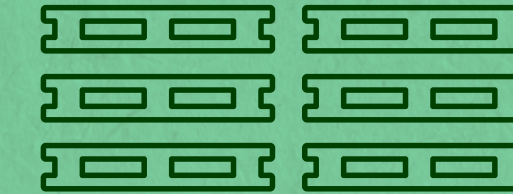


We support local Skills2Cycle, liftshare and sustainable travel schemes to encourage our staff to make their **commutes more environmentally friendly**.

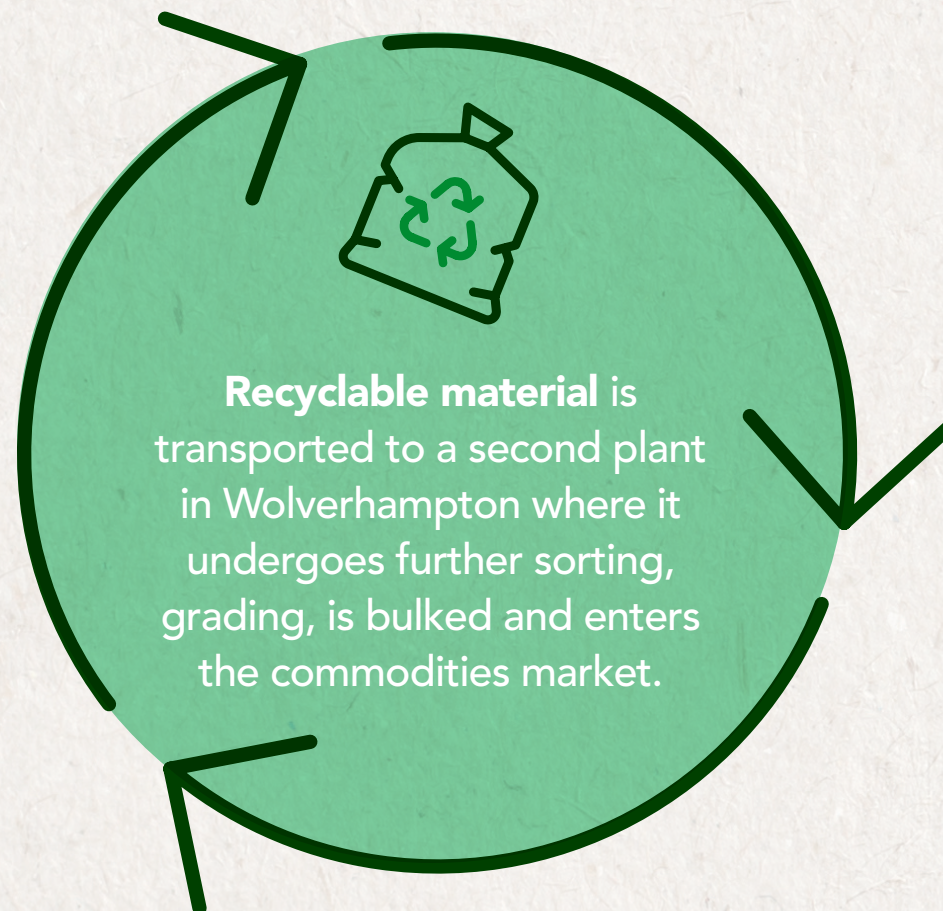
Our onsite Starbucks sells **reusable cups** and offers discounts to customers that present their own. So you can have your daily coffee fix whilst **helping the planet!**



Large wood waste items are segregated and taken to a local processor **less than 16 miles from the venue**.



Pallets are collected and taken to a **local company 2 junctions up the M42**. Here they are checked/ repaired and re-distributed to the transport industry.



Wood is sorted and utilised in various ways depending on the grade such as reclaimed/reused, biomass pellets, animal bedding, wood chippings for use on land.

ICC office staff are being given their own refillable water bottles, putting sustainability at the forefront of employees' minds.



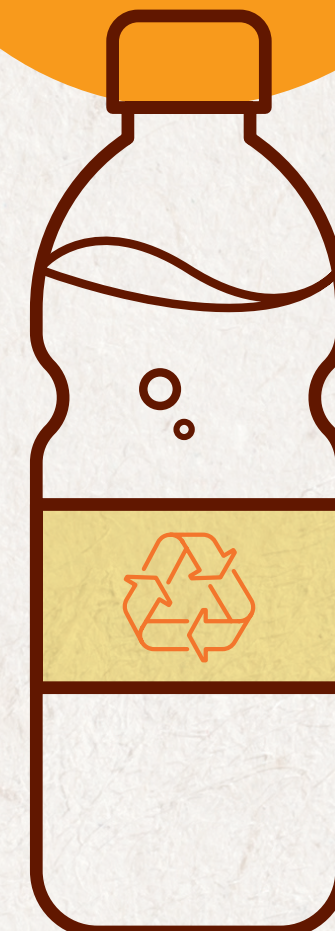
Our policy is that waste **should not travel more than 30 miles from site**, minimising carbon emissions and supporting local businesses.

Food... local tastes even better

With the help of our in-house caterer Amadeus, we are committed to sourcing local. Travelling no more than 30 miles to get you the best produce for a show, we also support a wide range of small and medium sized businesses.



We've teamed with **food donation scheme**, Olio, to share surplus food with those in the local community.



100%



of Amadeus' disposable packaging spend is on **sustainable products** - Recyclable, biodegradable or compostable.



60%

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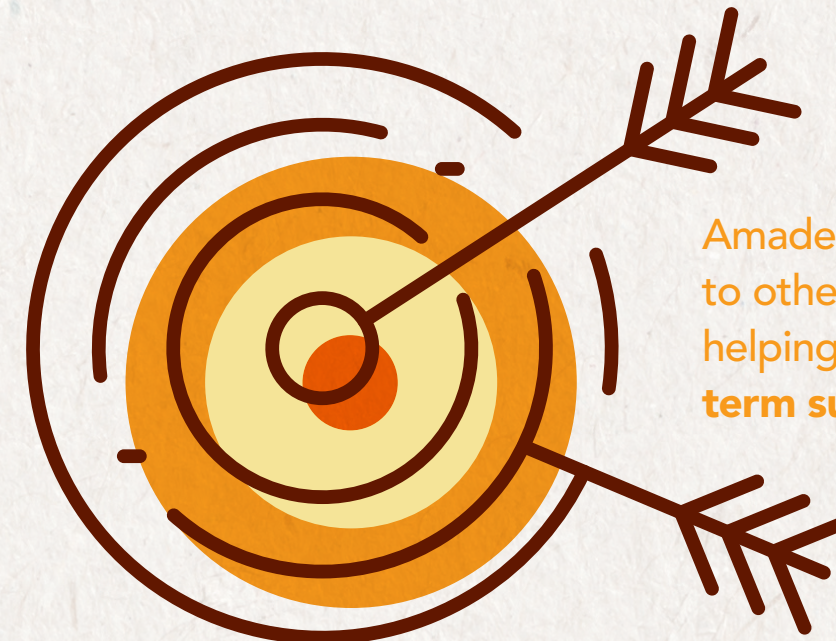
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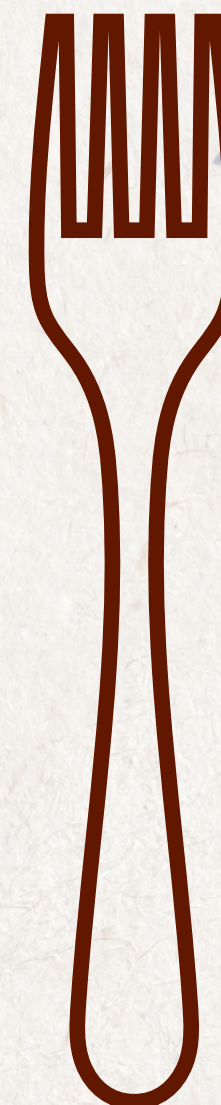
We aim to source produce as locally as possible - **80%** of our food and beverage suppliers to the ICC can be found within a **30-mile** radius.



Taking advantage of technology, we **now use AI** to help reduce the amount of waste thrown away in our kitchens and monitor stock levels.



Amadeus provides **client consultancy** to other venues they cater for, helping each one to **achieve longer-term sustainable solutions**.



We go to great lengths to ensure **consideration** and **innovation** is evident on every plate. It's why we ensure **all our suppliers operate to either BRC Grade A or SALSA accreditation** and are **continually audited** by our Food Safety Team.

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