

## Event Services FACT SHEET

# Environmental Sustainability: Food and Beverage

### *Locally Sourced Food and Beverage*

- ARAMARK and the Center have been recognized locally, nationally, and internationally for their industry-leading efforts to provide customers with the “greenest” possible meetings
- We purchase locally sourced, sustainable food and beverage items to cut down the Center’s carbon footprint
  - In-season fruits and vegetables come from Washington, Oregon, Idaho, California, and British Columbia growers
  - More than 98% of the wines served are from Washington’s award-winning wineries
- Surplus food and food products are donated to a local nonprofit. FareStart prepares and distributes meals daily to social service programs and schools around the Puget Sound.

### *Energy Reduction*

- We partner with local biodiesel companies to repurpose our used cooking oils to produce biofuels, which reduces the overall dependency on fossil fuels
- Conference tables in several meeting rooms were built with locally sourced wood
- We use flour obtained from no-till farms in Eastern Washington

### *Quality and Sustainably Sourced Products*

- We use sustainably harvested fish, as identified by the Monterey Bay Aquarium’s watch list
- Our free-range chicken and eggs are sourced from Washington farms
- All coffee and tea are from fair-trade-certified, organic shade-grown sources
- Beef comes from grain-fed cattle

### *Renewable Resources*

- All the contents and packing of our box lunches are 100% compostable
- All disposable food service items (hot and cold cups, plates, cutlery, and coffee stir sticks) are compostable
- Since 2007, WSCC has contracted with a local composting firm to take all food scraps, food-soiled paper, and landscape trimmings