



SUSTAINABLE EVENTS

GRAY'S INN

YOUR JOURNEY TO A SUSTAINABLE EVENT

Gray's Inn looks to continually develop the wellness of the members, staff and their clientele. We are a signatory of the Sustainable Recruitment Alliance, reducing the environmental footprint of our outreach activities.



PLANT BASED

At the Inn, we aim to bring a diverse menu where we incorporate vegan/plant-based items within our standardised menus. This allows not only just our members but also our clientele the opportunity to maintain their dietary requirements to that they feel included within the event.



VENUE

One of London's hidden treasures. Discussions with Camden Council have led to increased recycling provision and an arrangement whereby no waste goes to landfill. We hope to continue enhancing recycling provision across the Estate.



WELLNESS

The wellbeing at Gray's Inn is designed to provide support and best practice to everyone. The Walks Gardens remain among the largest private gardens in London: five acres of perfectly maintained park entered through a pair of impressive iron gates perfect for any lunch break.



PLASTIC FREE

We have removed all plastic so that we use crockery and glassware throughout all events. Where possible products are delivered in recyclable materials. The installation of the water filter machines around the Inn has allowed made a positive impact removing plastic bottles and cups.



ENERGY SAVING

The Inn is operational 7 days a week and whilst we go through a refurbishment, we have managed to reduce the Inn's electricity consumption from lighting alone by almost 90%. Sensors and automation have been installed where possible so that lights are not left on at full level when an area is not in use. LED lighting has been installed including streetlamps.



FOOD WASTE

The Inn is crucial for the support and development for our members. With this in mind, we monitor consumption to develop ways to minimise waste. This includes locally sourced produce and ensuring we have final details in advance. The Inn also look to work with the council to potentially provide a separate facility for food waste composting.



our top tip:

Use local suppliers and source eco-friendly items for your event to minimise your event's carbon footprint and support local economy.



GRAY'S
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CATERING INITIATIVES

Our determination to improve how we do business in an environmentally friendly and fair manner is a green thread that runs throughout CH&CO.



MINIMISE FOOD WASTE

As part of our commitment to reducing food waste we have partnered with the Waste and Resources Action Programme (WRAP) to undertake their Food Waste Reduction Roadmap. To facilitate this we have been piloting a Food Waste Monitoring system across the business.



GREENEST SUPPLY CHAIN

We've focused on Sustainable sourcing & delivery and in 2020 we reviewed the ingredients we buy, how we deliver them to our sites, and how we can do this in the most environmentally friendly way.

Find out more in our Planet report.



SRA

We are the largest and most diverse contract caterer to be awarded the top-level three star rating by the Sustainable Restaurant Association. Read more about the SRA here.



SOURCE RESPONSIBLY

CH&CO's objectives are to reduce the environmental impact of our UK supply chain. We focus on responsible sourcing of all ingredients, with the aim of consolidating the product lines available from our suppliers and making delivery to our sites more sustainable.



our top tip:

Encourage carpooling, bicycling, or taking public transportation. Provide incentives for guests who choose eco-friendly transportation to the event.

