



Best Practices: **Special Events**

Preparation



Reduce the amount of handouts through the online registration and electronic distribution of documents.

When needed, double-side handouts and print them on recycled paper. Try to print only the amount needed.

When planning for meals or snacks, strive to use produce that is seasonally and locally available.

Hospitality



Use reusable cups, plates and cutlery. Buy commonly used items in bulk; serve a bowl of sugar, a jug of milk/cream, a plate of butter instead of the single servings packets. Heat only enough water as is needed to make the desired amount of tea/coffee.

Use pitchers of water instead of plastic water bottles which come with relatively large carbon footprints and many justice concerns.

If food needs to be packaged, limit the use of plastic wrap, and instead reusable containers or compostable materials like wax paper. For outdoor events, use biodegradable products if reusable cutlery and dishes are not ideal.



Meeting Space

Put green bins (where available), compost collection containers and recycling bins in prime locations to collect waste and recycle handouts not taken home.

For more information, consult the corresponding Best Practices Info Sheet available at www.niagara.anglican.ca/green

