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CONTACT

For further information about Sustainability at Meat Market, please contact the Presenter Services Coordinator on meatmarket@melbourne.vic.gov.au or 03 9329 9966.

DETAILS

Meat Market is a City of Melbourne venue for hire, committed to the delivery of sustainable events. We encourage you to aim for a zero waste event.

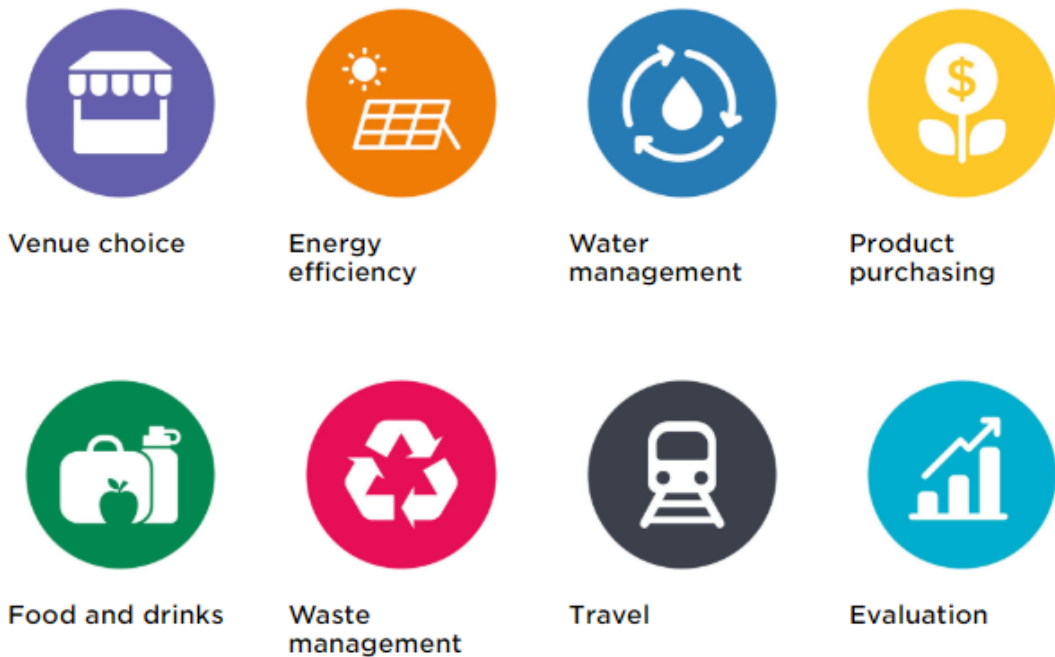
The diversity of events at Meat Market means that the way sustainability and waste is approached differs hugely. There are many ways to reduce the impact of your event on the planet and our community. This document aims to help hirers to identify ways to make their events more sustainable, within the range of possibilities in the venue.

Meat Market Sustainability Policy

GENERAL EVENT SUSTAINABILITY PRINCIPLES

City of Melbourne has developed a great '[Sustainable event guide](#)' to help with planning an event. This has a series of suggestions for improving sustainability for events, and is worth reviewing. Some of these are specifically relevant for events here at Meat Market, which are explored below.

Reduce the impact of your event



VENUE CHOICE

As a City of Melbourne venue, Meat Market is committed to improving sustainability in our venue. This includes:

- Use of energy efficient lighting where possible
- Renewable energy sources
- Rainwater collection and tanks for greywater and garden irrigation
- Dual flush toilets and water efficient appliances where possible
- Uses environmentally friendly stationery and cleaning products
- Focusses on digital marketing strategies, instead of paper products
- Reduces the use of single use items
- Invests in equipment and furniture to avoid delivery of hired and transported items
- Has a community garden with compost for building residents
- Has recycling facilities and can arrange event composting facilities on request
- Is close to public transport options and has bicycle parking spots on the street outside
- Is carbon neutral

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ENERGY EFFICIENCY

As part of City of Melbourne, Meat Market are entirely powered by renewable electricity. You can help by implementing other energy initiatives in your event, like:

- Buying or hiring energy efficient equipment
- Maximising the efficiency of the venue heating and cooling systems through keeping doors closed or open to the weather
- Switch off appliances when not in use
- Make your event carbon neutral. See our [helpful information and tips for info](#)

WATER MANAGEMENT

Water is used at events in many different ways – from hydration to sanitation – and it is one of our most precious resources. When planning your event, think about where your water is sourced and what ends up in waste water. How we use water can also impact the amount of energy we use.

Did you know it can take three to seven litres of water and one litre of oil to produce one litre of bottled water? Bottled water creates over 60,000 tons of greenhouse gases a year in Australia alone.

- Bring in drinking fountains or water stations to reduce bottled water. Water points are situated in the Cobblestone Floor Pavilion bar, Stables kitchenette and the Garden
- Encourage your staff and attendees to bring reusable drink bottles rather than using disposable bottles
- Hire or buy water efficient equipment or appliances
- Make sure chemicals or oils are responsibly thrown away – not poured down drains
- If you're hiring portable toilets, choose water efficient, waterless or grey water options

PRODUCT PURCHASING

When you need to buy something, think about where it has come from, what it is made of and what will happen to it after the event – is it reusable or recyclable?

Your purchasing power can be used to engage with suppliers and question your supply chain.

Purchasing from local, certified and ethical companies is one of the easiest ways to reduce your carbon footprint.

- Purchase items that are made out of recycled material, are recyclable, reusable or have a guarantee that they are made to last. Avoid non-recyclable materials like polystyrene and single use coffee cups.
- Purchase locally made products.
- Avoid excessive packaging. For example, swap single-serve packaged products with loose or bulk packaged items.
- Purchase products with an environmental or social certification, such as Forest Stewardship Council (FSC), fair trade or carbon neutral.
- Support sharing goods and services (hiring or leasing), rather than buying.
- Check the companies you purchase from have a clear understanding of their supply chain – where things come from and how they are made, including awareness of key environmental and social risks their products may be contributing to.
- Provide staff with reusable bottles (or ask them to bring their own) and provide or sell re-usable bottles or cups to your attendees for use across your event.
- Skip the packaging for goods that don't need them. Where it is needed, choose reusable packaging or disposable packaging made from materials like paper or cardboard instead of plastic.

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FOOD AND DRINKS

Food and beverage choices can have the biggest environmental impact of an event, whether you're providing water or a fully catered event.

Making small changes to your catering can have a big impact on the environment and our community. We suggest:

- Provide staff with reusable bottles or ask them to bring their own. Provide or sell reusable bottles or cups to your attendees for use across your event.
- Provide at least 50 per cent vegetarian and vegan options, and where possible choose chicken instead of beef to cut down on carbon emissions.
- Ask caterers to avoid single use waste products or products with excessive packaging. For example, swap single-serve sauce packets for a condiment station.
- Prioritise catering that uses fair trade, local, seasonal, carbon neutral and any other sustainable food options.
- Engage a social enterprise to do your catering. We recommend [Streat](#) and [ASRC](#).
- Provide drinking fountains so people don't need to buy bottled water. Water access is available at the Cobblestone Floor Pavilion bar, Stables kitchenette and in the garden for installation
- Provide recycling and organic waste collection bins.
- Reward attendees for bringing their reusable cups, bags and bottles with discounts or opportunities to enter competitions via social media.
- Add extra cost to single use items to encourage reusable items. For example, make coffees and alcoholic beverages 50 cents extra in takeaway cups.
- Partner with an organisation that collects leftover food and redistributes it to people in need or compost / send your food waste to a worm farm.

WASTE MANAGEMENT

Waste is a big part of any event and typically comes from your build, promotional materials, and food and drinks. Minimise the waste you create by thinking about what you buy and where it will go.

A successful waste management approach will mean working with event partners, stall holders, contractors and staff to minimise waste before, during and after your event.

You may need to rely on your stall holders, contractors, staff and patrons to put their waste in the right bin, so it helps to educate them with appropriate signage, and importantly – make it easy with good access to bins in the right places.

- Provide recycling and organic waste collection bins in sensible locations
- Avoid single use waste as much as possible. If you can't reuse it, refuse it. Eliminate, straws, plastic water bottles, bags, cutlery and packaging. Avoid any merchandise or giveaways that you know won't be used beyond the event.
- If you must use disposable packaging, choose compostable or biodegradable products like paper or cardboard instead of plastics.
- Reward attendees for bringing reusable items like cups, bags and bottles with discounts or opportunities to enter competitions via social media.
- Add extra cost to single use items to encourage reusable items. For example, make coffees and alcoholic beverages 50 cents extra in takeaway cups.
- Partner with an organisation that collects leftover food and redistributes it to people in need or compost / send your food waste to a worm farm.

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- Purchase items that are made out of recycled material, are recyclable, reusable or have a guarantee they are made to last.
- Hire reusable plateware or glassware instead of disposable items. Meat Market has a dishwasher and glasswasher
- Avoid products with excessive packaging or buy in bulk (for example, swap single-serve packaged products with loose or bulk packaged items).
- Purchase products with an environmental or social certification, such as Forest Stewardship Council (FSC), fair trade or carbon neutral.
- Support sharing goods and services (hiring or leasing), rather than buying.
- Ask caterers to avoid single use waste products or products with excessive packaging. They could swap single-serve sauce packets for a condiment station for example.

Meat Market has cardboard recycling, co-mingle recycling and general waste skips onsite, sufficient for the general day-to-day operations of the buildings occupants and small events. For larger events, we bring in additional waste services to cater to the large volumes of people onsite.

What this is depends entirely on your event, the kind and volume of waste being generated, and the way you want to manage this. You will need to do waste forecasts based on your activity to help guide this.

As well as additional comingle, cardboard and general waste options, we can also order in compostable organic waste bins for you. These bins are suitable for food scraps as well as biodegradable or compostable plates and cutlery.

Meat Market have a series of rubbish and recycling bins which are dotted throughout the event space. If you want compost bins in the space, you would need to bring these in.

Meat Market also recommend [Reground](#), who are able to supply soft plastics recycling and ground coffee composting services. You can get in touch with them directly to book these services. They can also offer event waste audits to help you find opportunities to improve your practices for the future.

Effective signage is important to make sure the right waste goes in the right bins. It's also crucial that you train your event staff, contractors and volunteers in how this is managed to make sure this process is followed.

TRAVEL

Changing the way people get to your event can have a huge environmental impact. We recommend you encourage attendees to take active transport. This includes walking, riding or catching public transport. Aside from the health benefits of active transport, these options reduce greenhouse gas pollution, reduce congestion and can make getting to an event on time less stressful.

This is especially helpful in central Melbourne and around Meat Market, as parking is very limited.

- Provide information on public transport, walking and riding routes to your event and offer incentives to your attendees for using these options
- Provide a shuttle service from public transport stops to your event
- Consider an electric fleet for any required hire cars
- Buy carbon offsets for travel
- Arrange infrastructure to support extra bikes in the area. There are some bike parks around Meat Market but large events may need more

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- If your event is at multiple venues, you could set up a bike share for attendees to get from A to B
- Develop partnerships with rideshare or active transport organisations

Full details about getting to Meat Market are [available on our website](#). This includes:

- Trams 19, 58 and 59
- Trains to Flagstaff, Melbourne Central and North Melbourne stations
- Busses 401, 402 and 403

CREATIVE SOLUTIONS

Think through all the elements of your event from end to end. Where is waste created? Where does your budget blow out? Often those are the places with potential to save you money while being more sustainable.

One event wanted to minimise waste from unsold event merchandise, particularly t-shirts. They arranged for a printing company to have a stall printing event t-shirts on the spot. This reduced waste and costs, as well as creating an additional event experience that attendees enjoyed engaging with.

Another event was spending a huge amount on their signage for each event. They created a set of signage pieces that could be re-used year on year, simply by removing the details that change, like the date.

COMMUNICATIONS

Most people involved with or coming to your event will be happy to help make your event sustainable. To help – they need to know about it.

- Commit to being a low waste event, and share this in your event marketing
- Ask attendees to come to your event with their reusable coffee cups, drink bottles and shopping bags
- Communicate any incentives you have in place for patrons bringing reusable items, such as discounted products or prizes
- Tell your stallholders and contractors that their involvement requires a commitment to sustainability
- Have staff or volunteers stationed at bin stations to encourage people to sort their waste and use the right bins

EVALUATION

Planning ahead makes it easier to be more sustainable during your event, and measuring your impacts enables you to identify opportunities for improvements.

- Determine your objectives (what you want to achieve).
- Establish a baseline (what your current impact is).
- Set targets (where you want to get to).
- Brainstorm actions (to get you there).
- Make a plan (who, what, where and when).
- Put your plan into action.
- Check your progress and adjust actions (if needed) to achieve your target,
- Take any lessons on board for future planning and celebrate success!

Top tip: Don't try to do everything. Pick achievable and deliverable actions; save the rest for next year!