

Catering

FOOD

- Order organic, shade-grown, certified fair trade coffee and tea.
- Always request fair trade products. Fair trade products include coffee, tea, sugar, cocoa products and bananas.
- When speaking to your caterer ask if locally produced and organic fruit and vegetables are available.
- Specify that you would like sustainably harvested seafood ([Oceanwise](#) or [Sea Choice](#) are two reputable certifications) and/or a selection of free range, organic meats.
- Encourage your caterer to provide condiments in bulk (sugar, salt, pepper, ketchup, mustard, mayonnaise, jam, cream cheese and butter) rather than individually packaged portions.
- Request pitchers of tap water and rather than individual plastic or bottled water.
- Inquire whether leftover food can be donated to a food bank or an on-campus group and if the caterer will assist with the distribution of the leftovers.
- Consider using catering organizations that provide training and job skills to Downtown Eastside residents, people with disabilities, etc.

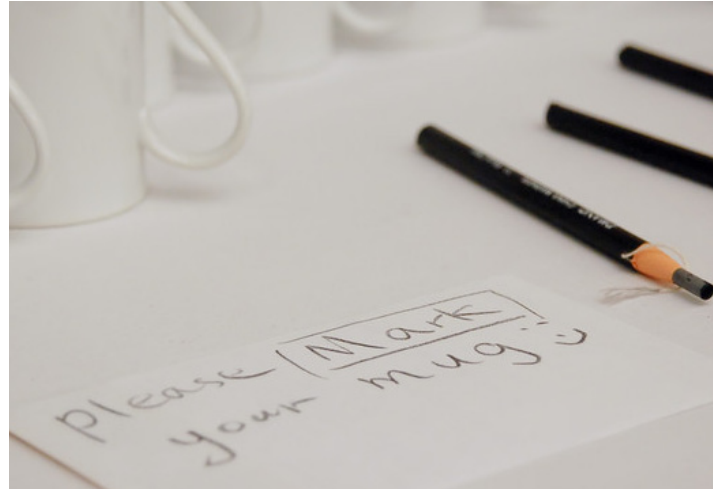


Photo: Javier Landaeta

Authentic Logo

Look for fair trade products with the [Transfair](#) logo.



WASTE

- Provide composting and recycling at your catered event – [UBC Waste Management](#) makes every effort to offer both services at [UBC events](#). Fill out their [form](#) online by following the link under Recycling and Composting for Special Jobs.
- Specify non-disposable cutlery, mugs, glasses and dishes.
- Provide dry erase markers so participants can mark their names on glassware and mugs to encourage reuse during the event.
- If disposable plates and utensils must be used, avoid styrofoam or plastic. Ask for paper or compostable dishes, containers and utensils.
- At UBC, catering services can use 100% biodegradable [compostable containers](#) manufactured with renewable resources, sourced through Supply Management [sustainability partners](#).
- Confirm with UBC Waste Management that their compost unit will be able to handle any non-UBC sourced products.
- Request linen napkins and tablecloths; if none are available, choose chlorine and dye-free paper napkins that have the highest post-consumer waste content as possible and make sure that attendees at your event are aware these can be put into the compost and not the garbage bins.
- Ensure that food is served in a way that minimizes waste (i.e. sandwiches and desserts on trays).
- Ask your caterer if they can provide food on reusable trays rather than on disposable plastic trays.
- Train volunteers to aid attendees with proper waste disposal and ensure adequate signage, announcements, etc.

EXTRAS

- Inquire if your catering service can use environmentally friendly and low or non-toxic cleaning supplies at your event.
- Create a reusable, laminated display that checks off the sustainable features at your catered event or simply announce your initiatives when appropriate.

Water Facts

Three-quarters of Vancouver residents drink tap water as their main water source. Eighty percent of Vancouver residents rate the region's water quality as 'excellent' and 'good'. *Source: 2008 Ipsos Reid Poll*

Catering continued

Below is a list of on-campus caterers and their commitment to sustainable practices.

AMS CATERING

Contact: 604-822-4617 or catering@ams.ubc.ca
<http://www.amscatering.com/catering/menus/index.html>

- Offers organic, shade-grown, fair trade coffee and teas.
- Purchases dry goods from local producers
- Sources local produce when in season.
- Provides organic meat, produce, and wild salmon.
- Offers non-disposable cutlery, chinaware, glassware wherever possible and table linen (no added charge if the event is catered inside the SUB)
- All disposable cutlery is 100% compostable and biodegradable
- Composts pre-consumer and post-consumer food waste; sends food waste to UBC Waste Management's in-vessel composting unit.
- Uses environmentally friendly cleaning supplies.
- Sources produce from the UBC Farm.

UBC FOOD SERVICES

WESCADIA CATERING

Contact: 604-822-2018 or kevin.dueck@ubc.ca
www.catering.ubc.ca

Any venue throughout UBC Vancouver and Point Grey.

- Operates two electric trucks for campus deliveries.
- Delivery supplies are provided in recyclable cardboard boxes and 100% biodegradable cutlery and coffee cups.
- Offers Oceanwise-certified seafood choices.
- Uses local poultry and only free-range eggs
- Serves Ethical Bean coffee at events – a locally-roasted, shade-grown, organic, fair trade coffee.
- Offers china, non-disposable cutlery and glassware.
- Composts pre-consumer and post-consumer food waste; sends food waste to UBC Waste Management's in-vessel composting unit.
- Sources produce from the UBC Farm.

SAGE CATERING

Contact: 604-822-0429 or catering@sage.ubc.ca
www.sage.ubc.ca

- Provides china, cutlery and glassware.
- Sources produce from the UBC Farm when possible.
- Serves Milano Boutique Coffee—a locally roasted, shade-grown, organic, fair trade coffee.

PEAKE OF CATERING @ ROBSON SQUARE

Contact: 604-790-1477 or melanie@peakeofcatering.com
www.peakeofcatering.com

Onsite caterer at UBC Robson Square that also provides catering services to any venue in the Greater Vancouver area.

- Green Table approved catering company
- Offers Oceanwise certified seafood choices
- Member of Genetically Engineered (GE) Free
- Serves Ethical Bean coffee at all Robson Square events
- Offers china, non-disposable cutlery and glassware
- Purchases all products locally when in season
- Employs individuals from the Pathways Organization, which helps young people with mental illness find their place in the workplace

Sustainable Catering Options Off-Campus

POTLUCK CAFÉ & CATERING

Contact: 604-609-7368 or info@potluckcatering.com
www.potluckcatering.com

The Potluck Café is a successful social enterprise that offers a variety of catering services while providing training and other community programs for formally at-risk Downtown Eastside residents. The café relies on catering revenues to support the society's employment, meal service and community kitchen programs, which help to transform the lives of residents in the Downtown Eastside.



Photo: Javier Landaeta, UBC Farm

Authentic Logo



Ask your catering company if they participate in the Vancouver Aquarium's [Oceanwise program](#). Check out [Canada's Seafood Guide](#) for info about fish to avoid.