

Food & Beverage

Catering is a great opportunity to be friendly to the environment. Though some venues require use of an internal caterer, there are still lots of options for you to consider. If possible, have your caterer purchase and use local organic produce and meats. This may be a little tough, but it never hurts to ask. Also, be sure your caterer is using reusable dishware. Most will do this already. At the very least, try finding plate ware that is recycled/recyclable and/or compostable.

Ask your caterer about composting! Though it may not be a standard, it is not very difficult to set up. And if you can't find anyone to haul away the waste, try www.findacomposter.com or talk to local farmers in the area. They are always looking for compost and may even offer to haul it for free!

If your event is hosting a sit-down dinner, donate the uneaten food to a local soup kitchen. (Not allowed with buffet-style meals)

Always choose canned beverages over plastic bottled beverages since they can be recycled over and over. A plastic bottle can only recycle once and then it reaches the end of its life cycle.

****Fun tip!:** For giveaways at registration, hand out refillable water jugs (BPA free, of course) and have water filling stations around the venue. You save \$\$ on bottled water and the landfills are saved from a lot of trash!



Did You Know?

Recently Dining Services at Maryland has discontinued the use of Styrofoam brand products which are fabricated from a non-renewable resource. Styrofoam carryout trays have been replaced with bagasse, which is post-extraction sugarcane fiber. The Styrofoam cold beverage cups have been replaced with wax-coated paper and the hot beverage cups are manufactured with a corn-based coating.

*-Source: UM
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