

# EPICURE - AT THE MELBOURNE TOWN HALL

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[www.epicure.com.au](http://www.epicure.com.au)

Epicure Special Events implemented a Sustainable Food Philosophy to ensure it uses local suppliers and seasonal produce to support local industry and reduce carbon emissions through food transport. Epicure's menus are seasonal (spring/summer and autumn/winter) so it uses produce when it's at its best - in season.

Epicure's seafood policy ensures it only uses local seafood; nothing is imported. As a minimum standard, its eggs are barn raised, extra virgin olive oil must be from a local origin and organic food is encouraged or featured where practical.

Epicure's partnership with SecondBite ensures any surplus food is redistributed to agencies and individuals in need.

## Water Management

- ✓ Water management system/water plan
- ✓ Use water jugs/reusable water bottles
- ✓ Water efficient sprinklers/sensors
- ✓ Dual-flush toilets

## Waste Management

- ✓ Use of environmentally friendly products
- ✓ Reuse kitchen oil
- ✓ Reuse signs, name badges etc
- ✓ Locally sourced food/manufacturers
- ✓ On-site compost bin for organic waste
- ✓ Encourage a reduction in paper usage by communicating electronically
- ✓ Recycle paper, rubbish, print cartridges, aluminium, metal etc.

## Energy Management

- ✓ Ventilation systems minimising heating/cooling needs
- ✓ Switch off computers/lights/air conditioners when not in use
- ✓ Energy efficient globes.

## Program Participation

- ✓ AHA Green Accredited
- ✓ SecondBite
- ✓ Earth Hour.

## Strategies Implemented

- ✓ Staff green team
- ✓ Staff inductions and/or training on environmental practices
- ✓ Use/provide biodegradable products
- ✓ Use of/promote public transport
- ✓ Sustainability audit/environmental plan.

## Projects to be Completed

- ✓ Earth Check Lite
- ✓ Bee-keeping on the roof of the Melbourne Town Hall
- ✓ Environment management plan
- ✓ Environmental audit.