



DAVID BROWER CENTER

WHAT INSPIRES YOU.

FOOD & BEVERAGE SERVICE AND CATERING GUIDELINES

PLEASE CONSIDER THE FOLLOWING BEST PRACTICES WHEN PLANNING YOUR EVENT:

FOOD

- Use locally sourced, seasonal organic fruits & vegetables.
- Use locally sourced, organic, free-range dairy, meat and poultry.
- Use fresh ingredients to minimize packaging waste.
- Choose only sustainable seafood best choices as listed by the *Monterey Bay Aquarium Seafood Watch Program*. www.seafoodwatch.org.
- Offer organic, shade grown, fair-trade coffee.
- Choose local & biodynamic/organic wines.
- Use wines with screw-tops instead of cork to avoid depleting cork resources.

SERVICE ITEMS

- Minimize the use of plastic wraps whenever possible, using instead paper or aluminum foil as an alternative.
- Offer pitchers of filtered/tap water, instead of plastic or glass bottles.
- Avoid individually packaged food and beverage items to minimize waste materials.
- Choose unbleached/dyed paper napkins and bags with a high amount of recycled content.

FOOD PREPARATION

- Use biodegradable detergent and cleaning products.
- Transport and/or store food in reusable containers.
- Use powerless insulated containers to keep food hot or cold.

DECORATIONS

- Plan decorations and signs that are reusable or recyclable.
- Decorate with living plants instead of cut flowers whenever possible.
- Use organic and locally farmed flowers in all other instances.
- Donate flower arrangements following your event.

AT YOUR EVENT

- Provide trained event staff/volunteers to ensure proper collection and sorting of refuse materials.
- Provide information for your guests about environmentally friendly practices.
- Donate leftover foods to a local food bank or shelter.