

GREEN CATERING GUIDE



The food you serve, and how you serve it, can have a significant impact on the sustainability of your event. Decisions you make around food quantity and type, procurement and methods of serving can determine whether your event leaves a positive or negative footprint. This guide is designed to help you make important sustainability considerations when working with Chartwells to plan a green event.

COMMUNICATION

- Alert Chartwells of your intention of hosting a green event to learn of their sustainable options
- Secure a solid guest count before finalizing catering order to avoid food waste
- If alcohol is served, request that bartenders recycle all glass, plastic, and aluminum containers

FOOD AND BEVERAGE

- Request at least one vegetarian or vegan meal option
- Request meal options that use local, organic, or seasonal foods
- Request free-range, cage-free, or humanely-raised animal products
- Request seafood approved by the Monterey Bay Seafood Watch
- Request fair-trade coffee, teas, bananas, cocoa and sugar

WASTE REDUCTION

- Request Chartwells' zero-waste options:
 - Reusable plates, cups, cutlery, serving tools and napkins
 - Beverages served in bulk dispensers or carafes
 - Condiments and toppings served in bulk containers
- Request meals be served buffet or family-style to avoid excess packaging
- Request smaller meal plates to reduce food waste
- If a disposable option is needed, request only recyclable or compostable plates, cups, and cutlery
- If interested in boxed meals, request Chartwells' reusable tote bag lunches

Green Event Certification

If you are taking mindful steps to make your event sustainable, go a step further and apply for the Green Event Certification to receive recognition and demonstrate your commitment to sustainability.



IUPUI Sustainability proudly partnered with Chartwells, the exclusive food service provider for IUPUI, to create this green catering guide. Chartwells offers every sustainable option listed here, but to ensure availability you must contact caterer at least 30 days in advance of event date. Please be advised that some sustainable options may impact catering costs.

