



KITCHEN PARTY

# SUSTAINABILITY & ENVIRONMENTAL POLICY

## OUR SUSTAINABILITY ETHOS

At Kitchen Party, sustainability is central to how we operate. We are committed to responsible sourcing, reducing environmental impact, supporting local communities, and operating transparently with our clients and partners.

Based in Deptford, South East London, we actively seek to work with nearby venues and suppliers wherever possible in order to reduce travel emissions and support local businesses.

Our passion for food, people and the planet drives us to continuously review and improve how we work - from the ingredients we source to the way we deliver events.



## SUSTAINABILITY & ENVIRONMENTAL POLICY

### 1. FOOD & INGREDIENTS

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We design our menus with sustainability at their core by prioritising seasonal, responsibly sourced ingredients and minimising environmental impact.

Our commitments include:

- Menus designed around seasonal produce
- A strong focus on local suppliers wherever possible
- Exclusive use of British meat
- British dairy products used wherever available
- All fish sourced in line with Marine Conservation Society (MCS) Green ratings, primarily from the South West
- Free-range eggs only (never caged)
- Fairtrade tea, coffee, and chocolate
- No palm oil used in any dishes
- Tap or filtered water provided in place of bottled water
- Extensive, high-quality plant-based menu options
- Supplier preference for those who avoid unnecessary plastic packaging

Our team is trained on ingredient provenance, farming methods, and the sustainability impact of food choices to ensure informed decision-making throughout menu development and delivery.

### 2. DRINKS

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We aim to minimise waste and support sustainable producers through our drinks offering.

Our approach includes:

- No single-use plastic bottles
- A focus on British wines, with natural and biodiverse options prioritised where possible
- Partnerships with local breweries and distilleries
- A house soft drink made from organic apples grown in our family orchard, with bottles reused or recycled



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### 3. WASTE MANAGEMENT

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Reducing waste and maximising reuse is a key priority across our operations.

We actively:

- Recycle food waste and cardboard through regular collections
- Work with local waste partners for responsible site collections
- Donate surplus food to local community organisations and charities across South East London
- Collect used cooking oil monthly for conversion into biofuel
- Encourage flowers and décor to be reused or taken home
- Prohibit plastic glassware and straws unless required by venue policy
- Enable staff to take leftover food home in reusable containers
- Dispose of hazardous waste responsibly, including chemicals, batteries and electronic equipment

### 4. ENERGY & WATER USE

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We are committed to improving efficiency and reducing consumption across our kitchens and event operations.

Our measures include:

- Use of renewable energy and water providers
- Energy-efficient lighting and appliances
- Staff training on energy-saving practices
- Maximising natural light and insulation where possible
- Reducing heating in unoccupied areas
- Water-saving practices such as efficient dishwashers, turning off taps, and storing chilled water in fridges rather than running taps



## 5. MATERIALS & PACKAGING

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We work to minimise resource use and prioritise sustainable alternatives wherever possible.

This includes:

- Avoiding single-use plastics except where required for hygiene and food safety
- Use of wooden or biodegradable cutlery and compostable containers for street food
- Preference for glassware over disposable alternatives
- Use of environmentally responsible cleaning products
- Reduced paper usage through digital systems
- Double-sided printing and recycled stationery
- Use of rechargeable batteries for equipment
- Clearly labelled recycling facilities at our headquarters

## 6. LOGISTICS & TRANSPORT

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We actively reduce transport emissions across deliveries, events and internal operations.

Our approach includes:

- Use of electric or hybrid vehicles for staff travel and deliveries where available
- Encouraging staff to cycle or use public transport
- Prioritising venues within a short travel radius
- Promoting car and taxi sharing following events
- Use of a company vehicle meeting Euro 6 emissions standards
- Prioritising virtual meetings to reduce unnecessary travel



## 7. EDUCATION & FUTURE GOALS

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We believe long-term sustainability depends on education, accountability and continuous improvement.

Our ongoing initiatives include:

- Regular sustainability meetings
- Chef training on portion control to minimise food waste
- Staff meals prepared using suitable event leftovers
- Offering clients takeaway boxes for surplus food from tastings
- A target to transition to an electric company vehicle by 2027
- Exploration of external sustainability schemes and grants to further reduce waste and emissions

## REVIEW

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This policy is reviewed regularly and updated to reflect evolving best practice, operational improvements and environmental legislation.

Last updated: January 2026





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