

S U S T A I N A B L E E V E N T G U I D E L I N E S

Brooklyn Grange is committed to identifying and implementing sustainable practices across all aspects of our events program. We love working with our clients to create experiences that are as conscientious as they are unforgettable. As an industry, the events sector can be especially wasteful and inefficient, so we created this guide as a tool to help our clients, vendors and partners minimize and eliminate potential negative social, economic and environmental impacts of events. We believe that beautiful, effective and engaging experiences can be produced in a manner without compromising the health of our planet. We propose a low-to-zero-waste mindset, focusing not only on where your food and materials come from, but also where they will end up once your event concludes.

Non Essential Disposable Materials & Waste

We encourage clients to work with their vendors to help minimize waste. Planning ahead not only helps reduce waste, it also creates opportunities to recycle and reuse materials and can be an effective tool to save money. Eliminating wasteful products will also improve the efficiency of your event by reducing the need for transportation, storage, and removal of materials.

Brooklyn Grange provides compost buckets for leftover food scraps to be composted onsite at the close of every event. We work with all vendors to separate and recycle materials whenever possible. Below is a chart we've created with some easy ways to create a sustainable event!

Minimize/Avoid/Eliminate	Alternative Solutions
Plastic Water Bottles	We request that tap water be used at all events
Paper napkins	Rental cloth napkins or compostable napkins
Plastic Straws	Skip the straws! Alternatively, use paper straws, or reusable straws which also make for a great take away gift
Paper (invitations, menus, seat markers, signage)	<ul style="list-style-type: none"> - An online invitation, marketing, registration system saves paper, time and money. -Use chalkboards for onsite communication with guests -Plantable seed paper invitations -Riverstones make for great place markers, and won't blow away in the wind
Disposables (cups, crockery, utensils)	<ul style="list-style-type: none"> -Engage a rental company to provide glasses, crockery, silverware, etc -Please avoid the use of disposable items. If necessary, buy items with recycled, renewable and/or compostable content and reduced packaging
Beer cans and bottles	Returnable keg
Disposable takeaways	Forgo a takeaway or use giveaways that guests will want to keep and/or consume (i.e. food, plants, tote bags)

Food & Beverages

Brooklyn Grange recommends catering partners who are committed to sourcing their ingredients and products sustainably, locally, and responsibly. We encourage our chefs to incorporate food that we grow on our farm into their menus. It doesn't get more farm-to-table than that! Engage with your chef about where their food is coming from. Request food that is locally grown, organic, seasonal, vegetable-driven, and produced by local businesses. Consider less meat in your menu.

Empower your friends and family to eat and drink more locally, more sustainably, and more deliciously. There are amazing producers right in our backyards. Work with your caterer to create a network of purveyors and purchasers who share a commitment to a more sustainable future. Local producers minimize the need to transport food and products long distances, which reduces your event's carbon footprint.

Minimize/Avoid/Eliminate

Alternative Solutions

<i>Unseasonal produce</i>	<i>Request menu items from your caterer that are in season and can be grown locally i.e. skip the tomato salad in May!</i>
<i>Remote vendors</i>	<i>-Select local suppliers when possible. -When shipping, ensure that vehicle space is maximized -Buying local helps keep money in the local economy</i>
<i>Coffee Service</i>	<i>-Commercial coffee makers are high wattage and draw a lot of power, try cold brew! -Avoid individually packaged sugar</i>
<i>Soft drinks and sugary juices</i>	<i>Ask your caterer to create cocktail recipes that avoid soda or use healthier alternatives like kombucha, sparkling water and fresh juices, homemade sodas, or ice tea.</i>

Flowers & Floral Design

Brooklyn Grange works with floral designers who incorporate ethically, locally, and sustainably grown blooms with beauty and skill. We strongly encourage you to work with sustainable floral designers and flower farmers, and respectfully request that chemically-treated flowers not be used on our farm. We want our clients to enjoy their flowers for as long as possible. However if clients cannot take their bouquets or floral arrangements home, we will compost them on site—provided that they were not grown with chemicals.

Minimize/Avoid/Eliminate

Alternative Solutions

<i>Chemically treated flowers</i>	<i>Request your floral designer source organically grown stems</i>
<i>Flowers grown abroad</i>	<i>-Engage a floral designer who sources from the flower growing communities of the Hudson Valley, New Jersey, Long Island and other surrounding areas. -A good rule of thumb is to source flowers grown within 200 miles of NYC</i>
<i>Disposable waste and decor (floral foam, vases, other synthetic products)</i>	<i>-Ask your floral designer if they rent or reuse vases and decor -Say no to designs that require floral foam -Turn your centerpieces into "grab and go" bouquets for your guests at the end of the event -Donate your flowers to hospitals and shelters -Flowers that remain unclaimed can be composted onsite at Brooklyn Grange</i>
<i>Maybe you don't want to use flowers at all?</i>	<i>Potted plants and succulents are a beautiful and cost effective alternative to flowers</i>