

MAKE IT GREEN: DAY DELEGATE RATE

Low Carbon and environmentally sensitive DDR

Meeting

Main meeting room hire

Choose a room in the South Stand which is supported by renewable energy solar panels

In room TV screens and/or screen & projector**

Complimentary stadium wide Wi-Fi

Delegate parking

Complimentary bike racks

Event manager

Refreshments

Freshly brewed fair trade coffee and a selection of blended teas and infusions
Served with plant based milk alternatives

Overnight oat jars
Rolled oats marinated in coconut yoghurt, preserved fruit, maple and toasted seeds

Seasonal and dehydrated fruit granola bites

British seasonal fruit selection

Hydration station (flavoured waters)

Table water for tables

Afternoon tea to include tea, coffee & sweet treat (VE)

LUNCH

Plant based finger buffet

5-50 guests

Banh Mi

Shredded vegetables in cider vinegar, roasted chickpea houmous, picked coriander, marinated tempeh

Fishless finger sandwich

Pea puree, tartare sauce

British grain salad

Roasted and preserved seasonal vegetables

Artichoke

Whipped puree, braised hearts, crisp skins

Plant based sausage roll

Sweet mustard and turmeric aioli

Selection of miniature desserts

Plant based fork buffet

50+ guests

Lemon baked celeriac

Paprika roasted, tomato, red onion, 'bacon' and new potatoes

Poached and stuffed savoy cabbage

Celeriac crisp

Fried celeriac skin, house seasoning

Spring vegetables

Plant based sausage roll

Sweet mustard and turmeric aioli

Selection of miniature desserts



GOOD TO KNOW

- ✓ No single use items will be used to service your event.
- ✓ We have no plastic straws, stirrers or sauce sachets within the venue.
- ✓ Measure your carbon emissions and offset your impact by contributing to an offset charity.
- ✓ Where surplus food is created, all unused food from your event will be donated to the Felix Project <https://thefelixproject.org/>
- ✓ Our menus use a minimum of 80% British season fruit and vegetables.
- ✓ The stadium has operated under a "Zero waste to landfill policy" for the last 7 years. This is achieved by all of the stadiums food waste being composted using an anaerobic digestion unit that produces both electricity and fertiliser, additionally, all recyclables are sent to state of the art recycling plant operated by Grundon for recycling. Any waste that is unsuitable for recycling is incinerated to provide energy back to the National Grid.
- ✓ Controls implemented in recent years have continued, including meeting the International Standards Organisation ISO 20121 for sustainable event management, the Carbon Reduction Commitment Energy Efficiency Scheme and Energy Saving Opportunity Scheme.
- ✓ Profits reinvested in the game: Profits generated by the RFU go directly into upgrading facilities and rugby clubs around the country, providing coaches, developing the next generation of players, rewarding volunteers, building artificial grass pitches and ultimately supporting the England teams at all levels. <https://www.twickenhamstadium.com/news/hospitality/rfus-good-for-rugby-brand-unveiled>
- ✓ Fair pay: The staff employed to service your event will be paid no less than the current London Living wage.

