

EPICURE SPECIAL EVENTS

www.epicure.com.au

Epicure Special Events implemented a Sustainable Food Philosophy to ensure it uses local suppliers and seasonal produce to support local industry and reduce carbon emissions through food transport. Epicure's menus are seasonal (spring/summer and autumn/winter) so it uses produce when it's at its best - in season.

Epicure's seafood policy ensures it only uses local seafood; nothing is imported. As a minimum standard, its eggs are barn raised, extra virgin olive oil must be from a local origin and organic food is encouraged or featured where practical.

Epicure's partnership with SecondBite ensures any surplus food is redistributed to agencies and individuals in need.

Program Participation

- ✓ SecondBite.

Strategies Implemented

- ✓ Communication to staff, guests, clients and/or suppliers about green initiatives
- ✓ Use of/promote public transport
- ✓ Sustainability audit/environmental plan.

Projects to be Completed

- ✓ Earth Check Lite.