

Sustainable credentials

At 15Hatfields, sustainability is at the heart of everything we do. From the carpets you walk on to the coffee that you drink, we have thought of everything. As part of the Chartered Institute of Environmental Health (CIEH), a registered charity, all of our profits are gift-aided, making us one of the leading social enterprise venues in the UK. The donation is used to help raise awareness of climate change and public health issues which affect us all. Discover some of the measures that we are taking to make us one of the UK's most sustainable venues in the list below.

The venue

- Our video conferencing technology enables interactive meetings to be held across the globe without the need for excessive travel by participants, reducing the carbon footprint of events.
- The stone feature wall in reception is made from sandstone off-cuts, quarried in Bedford just 60 miles away.
- The carpet is made from goats' hair with a natural rubber backing making them fully compostable.
- The wood veneers around the building are all from UK FSC-certified forests.
- The cushions and the banquettes are made from end-of-the-line seatbelts.
- The paint used throughout the venue is clay-based which is better for both human and environmental health.
- The doormat you wipe your feet on is made from recycled tyres.
- The furniture used throughout the venue uses natural dyes and fully compostable fabrics.

Energy

- Where possible, all of our electrical equipment is triple-A rated.
- Our electricity is certified to be from 100% renewable sources.
- The lights in the washrooms and the kitchen are all motion-sensitive, saving energy when they're not in use.
- All of the spotlights are LED bulbs. These have a 25,000 hour light life and use more than 10 times less energy than halogen bulbs.
- Solar panels on the roof provide over 90% of the hot water required for the building's needs.
- Our linen supplier, Johnsons Stalbridge Linen Services, has won awards for the measures it has taken towards reducing the amount of energy and water it uses.

Waste

- We have a comprehensive recycling policy with compartmentalised bins located throughout the venue and the building.
- Spray taps and dual flush toilets located in the washrooms reduce the amount of water wasted.
- All other food waste is sent to a food waste plant to undergo the anaerobic digestion process. The natural gases harnessed from the process then powers the plant, and any remaining matter is put back into the grid. The by-product is a liquid fertiliser that is used for further food production.
- Our recycling company guarantees that 100% of our recycling waste is recycled, with any non-recyclable waste going into the local carbon capture energy recovery plant in Deptford.
- We send plastic bottle tops, biscuit wrappers and vinyl gloves, which are usually non-recyclable, to Terracycle for recycling.

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Reduce, reuse, recycle

- The reception desk and bar are made from recycled fabric conditioner bottles.
- The glassware used throughout the venue is 100% recycled.
- The cushions and the banquette covers are made from end-of-the-line seatbelts.
- Our cutlery contains at least 90% recycled steel content made in Sheffield.
- Our notepads and other printed materials are produced on 100% recycled paper.
- Our pencils are made from recycled newspapers.
- Our coasters are made from recycled tyres.
- Our heat mats are made from recycled plastic coffee cups.
- Our poseur tables are made from recycled plastic and made in the UK. We donate unused equipment to local homeless shelters.
- We sourced whiteboards and FSC certified wood to put together our own flip charts, while all of our flipchart pens are made from recycled plastic.
- Our Everyday Brew teabags are Rainforest Alliance certified.
- Our Mozzo coffee is Rainforest Alliance certified and freshly ground onsite. Mozzo donates money to coffee farming communities in the Democratic Republic of Congo.
- We offer sustainable oat milk as a replacement for soya milk.
- Our biscuits are made in the UK with fully recyclable packaging, and served in recycled glass biscuit barrels.
- Our organic cakes and oat flapjacks are sourced from a local bakery and served on slate trays sourced from Batley in North Yorkshire.
- The milk we serve throughout the building is from English dairies and organic, supplied in fully recyclable packaging.
- Our water is bottled onsite in reusable glass bottles using our own UV filtration and carbonation system.
- We support local growers by sourcing our seasonal apple juices and English sparkling wine from within 60 miles of our venue.
- We have introduced a daily vegan delegate rate which is a more sustainable diet

Catering

- Our caterers are based nearby and also have sustainability at their core. All of their food is seasonal, and ethically and (where possible) locally sourced.
- We use Teapig temples for our tea which are plastic-free and fully biodegradable, and serve them in recycled glass tea caddies. The packaging is made from FSC certified card and NatureFlex™, with vegetable ink for the printing.
- Our house white wine is produced by the sustainable Yealands vineyard in Marlborough, New Zealand and has a zero carbon accreditation.
- We serve Toast beer which is made from fresh surplus bread, and is supplied in recycled glass bottles and aluminium cans.

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Campaigns

- From our stand at the annual *Venues + Events Live* exhibition over the years, we have encouraged people to live a more sustainable lifestyle with a range of sustainable items including wildflower seeds for bees and other pollinators, desk herb plants, small sitka spruce trees, reusable bamboo cups and recycled plastic tote bags.
- In 2018 we joined the *One Less* campaign, hosted by the Zoological Society of London, the aim of which is to reduce plastic bottle waste in rivers and oceans. It installs drinking fountains around London to encourage people to carry their own reusable bottles.
- In 2019 we signed up with TerraCycle, which has found ways to recycle the previously non-recyclable, and now use it to recycle all of our nylon gloves.
- In 2019 we registered as a public refill station as part of Refill London, which encourages people to carry reusable bottles and refill for free all around London.

To further demonstrate our commitment to sustainability and support those with a similar ideology, we offer a special discount to charities and any other organisations that put sustainability at their heart of their purpose.

If you need any tips on how to make your event sustainable, please check out our *Guide to Running a Sustainable Event* which you can find on our website. Alternatively, please contact our event team on 020 7827 5920 or pay us a visit – we'll be more than happy to help.

Awards and qualifications

- Our staff are all environmentally aware and have achieved Level 2 in the CIEH course for *Environmental Principles and Best Practice*.
- We were the first business to achieve the *NQA award* for our Sustainable Management System.
- We were awarded the Gold Green Tourism Award in 2016.
- We were Highly Commended for 'Best Sustainable Initiative' in the National Conference Awards for our '*Save the bees, go wild and sow your seeds*' campaign, where we gave away more than two million wildflower seeds.
- We were the first ever venue to receive an Ecosmart Platinum Award from Greengage in 2021.
- We are a member of Greengage's *Platinum Inner Circle* – a group of the original eight platinum award winning sustainable venues that examine key challenges around sustainability within the meetings and events industry and share best practice ideas with others on their journey to becoming more sustainable.