GUIDE TO GREEN EVENTS

You can green your event by making food choices that rely less on animal agriculture, and aiming to create zero waste. The goal of a zero-waste event is to eliminate as much waste as possible, from the amount of food you order to the way catering staff and your guests handle waste. With a little advanced planning, you will find that achieving a zero-waste event is easy and rewarding.

Reducing Food Waste

Consider whether you really need to serve food at your event.

Choose conservative portion sizes and number of servings to avoid leftover food.

Ask guests to RSVP to ensure that you do not over-order food. It's easy to create an RSVP with Google forms.

Post leftover food on the Brandeis Free Food Facebook Group (Discard any food left out at room temp. for over 2 hours/1 hour if temp. over >90 °F).

Choosing a Menu

Choose a vegetarian or vegan menu.

If serving meat, choose poultry over beef.

Swap individually canned/bottled beverages for beverages that come in larger quantities.

Opt for finger foods to reduce the need for disposable utensils & dishware.

Choose reusable dishware when possible.

Aiming for Zero-Waste

Request that your event setup include trash, recycling and compost bins, and that they be set up next to each other.

Discuss the zero-waste goal with event staff and announce it to your guests.

Use custom event waste bin signage from brandeis.edu/sustainability.

Recruit volunteers to stand near waste stations and help guests sort their items.

How Green is Your Menu?

Greenish
No beef

Greener
No meat or individual beverages

Super Green
No meat, individual beverages or cheese

For more information and to download custom event signage, visit brandeis.edu/sustainability