



SUSTAINABLE PRACTICE AT THE QEII



At the QEII Centre we believe that your events shouldn't cost the earth.

We are committed to doing our bit to look after the planet, putting sustainable practice at the heart of everything we do and addressing some of the biggest areas of environmental impact including waste and recycling, energy and emissions, ecology and transport.

This document will provide more detail on what we have put in place to address these areas as well as highlighting our sustainable catering and community partnerships and initiatives.

Working in partnership with our suppliers, partners, clients and staff, we continue to evaluate and monitor the effectiveness of our policies and practices and consistently evolve and adapt them to minimise our impact.

Maintaining these high standards as well as making positive contributions to our local community is reflected in the accreditations we have received from ECOsmart and Green Tourism.



Our sustainability journey is guided by our policy, which is founded on the principles of operating as a socially responsible venue and meeting the challenges of sustainable development.

These core objectives include:

- Working with our clients to assist them in promoting sustainable practice throughout the life cycle of an event
- Reducing waste through re-using and recycling
- Developing and maintaining effective systems to monitor, measure and assess our use of resources and the environmental effects of our operations.

0% OF TOTAL WASTE
GOES TO
LANDFILL 

 WE PRIORITISE
**HEALTHY, VEGAN
& VEGETARIAN**
DISHES WITHIN OUR MENU
**+LOW SUGAR
ALTERNATIVES**

The QEII Centre has implemented a number of sustainable initiatives across all aspects of the catering process.

Menu

We combine healthy and tasty meals with a commitment to sustainability. Our in-house catering team, QEII Taste, by Levy UK + Ireland, produce seasonal menus that reflect the best ingredients and dishes for the time of year to deliver the best possible outcomes for our guests and the planet.

With a British-first policy for sourcing ingredients, we support local businesses (including farmers, growers and wholesalers). These partnerships enable us to benefit from a constant supply of high-quality fresh produce that is locally sourced and sustainable.

We have also reduced the number of dishes on our menu by three quarters to reduce food waste, and actively take a plant-forward approach to menu design, where we have meat protein, we understand how we can reduce this without compromising on flavour. Additionally, we have removed beef from our menu packs which is a big step in our climate commitment.



CATERING



ENVIRONMENTALLY FRIENDLY FOOD

WE HAVE 
QRCODES FOR
ALL MENUS

WE'VE DEVELOPED A FULLY
SUSTAINABLE
BOX FOR OUR
FOOD MENU 

Carbon Footprint

To help you make better food choices we have teamed up with Klimato to present climate labels on our menus. Each dish in our menu pack has a carbon footprint, which can assist you in making informed catering decisions prior to the event, allowing delegates to see the exact environmental impact and choose accordingly.

Sustainable Boxes

Our box food offering allows delegates to eat on the go and is completely sustainable. The boxes are made out of recyclable materials and are recycled after use.

QR Code

Our menus can now be accessed via QR Code, which provides a paperless contact-free solution and has allowed us to be more environmentally friendly by reducing the amount of paper menus we print.



SUSTAINABLE SUPPLIERS

Single-Use Plastic Free

For over four years we have eliminated single-use plastics including straws, cups and bottles (which have been replaced by reusable glass bottles).

Sustainable Suppliers

We work with suppliers who conform to the highest standards of environmental practice. Amongst our suppliers are T2 Tea, a certified B corporation, who balance profit and purpose.

Their tea is 100% sustainably sourced, the tea bags are made from plant-based sources and the bags they are delivered in are completely recyclable.

5 YEARS

PLASTIC FREE
WITH **REUSABLE**
GLASS BOTTLES



Energy & Carbon

At the QEII, we are committed to replacing products and devices with more sustainable and energy efficient versions, which is part of our pledge to go carbon neutral by 2040 in line with the commitment made by Westminster City Council. As we work to upgrade our critical plant, we will ensure it helps us to achieve our carbon neutral pledge.

Some of the changes we have made include:

- Installing motion sensing lighting, sensory taps and loos
- Use of LED lighting throughout the building.

Waste & Recycling

In July 2021, we took on a new waste contractor, Bywaters, who provide sustainable waste management services. As a result of this partnership, we now send zero waste to landfill, as well as helping us to increase our recycling rates through plastic and carbon reduction.

Throughout the Centre, we have implemented a system of waste and recycling collection, with all bins clearly marked with their function. Alongside general waste bins, we have two types of recycling bins, one for paper and card and the other for cans and plastics.



RESOURCE EFFICIENCY



MATERIALS

**DOUBLE-SIDED
PRINTING**
AND IN BLACK & WHITE 

AMOUNT OF PAPER USED

REDUCED
BY  **70%**

In order to reduce the volume of waste and recycling we create and the environmental impact, we have cut down on our usage of some materials (e.g. printer paper) as well as upgrading to other more sustainable versions (e.g. cleaning products).

We use biodegradable cleaning products as well as tissues and paper towels made from recycled paper.

We have minimised printing as much as possible in order to save paper and energy from printing.

Where printing is required, we use 100% recycled paper and ask our teams to print double-sided and in black and white (unless circumstances require colour).



Where possible, we encourage all our clients, delegates, staff and suppliers to travel to the QEII via the most environmentally friendly means, whether that is via public transport, cycling or walking.

Cycling

For staff who cycle to the Centre, there is a bike rack in the garage and we have a Santander Cycle docking station opposite the QEII on Storey's Gate.

Taxis

Where staff or guests require a taxi, we use a company with green credentials.

Alternatives to visiting the QEII: We have a 360° virtual tour, which provides a comprehensive view of all our spaces, so you can find the right room without needing to travel to and from the QEII.

SINCE JANUARY 2022
WE HAVE SAVED
40 TONNES
OF CO₂ WHEN RECYCLING



COMMUNITY

We support our local community and actively participate in charity and community initiatives within Westminster as well as the wider London area. In addition, we partner with local businesses such as hotels and other venues to bring business to the local area.

There are two main charities the QEII supports, WrapUp London and HandsOnLondon. The former is a winter coat collection for the homeless, vulnerable families and refugees that takes place in November.

We have so far collected 3,825 coats across three winters and intend to continue supporting future collections as we are one of only a handful of collection points in Westminster.

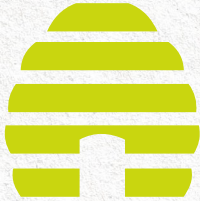
We are involved with HandsOn London through our summer activity programme for staff, giving them the opportunity to volunteer in community projects across London. These have included creating a nature trail and wildlife habitat for a forest school and helping brighten up and make a community garden more accessible for local residents.

COLLECTED
4,025
COATS FOR
WRAP UP
LONDON

OUR VERY OWN BEEHIVE WITH

10,000

BEE'S THANKS
TO
BEESMAX



We have partnered with BeesMax, a not-for-profit organisation who are committed to reversing the decline of the UK bee population.

A hive of 10,000 bees has been installed in our fourth floor courtyard, which will enable us to play our part in helping to conserve the bee population as well as raising awareness of their importance to our ecosystem.

In the courtyard area, we have also introduced a greenhouse, where we grow our own herbs, which are used in our dishes by our catering team, QEII Taste, by Levy UK + Ireland.





We are consistently looking at ways in which we can deliver a greener service. By undertaking independent assessment with Green Tourism and ECOsmart we have been able to audit and gauge progress and gain invaluable advice and tangible steps to make continued progress.

We have received the Green Tourism and ECOsmart Gold awards, which reflect our wide ranging commitment to sustainability across all aspects of the QEII.

These accreditations provide an indication of progress and advice for future advancements in the following areas:

- Reducing energy use
- Saving water
- Efficient & eco-friendly waste disposal
- Ethical buying
- Staying local & seasonal
- Minimising food miles
- Promoting biodiversity
- Adopting a smart, sustainable outlook from top to bottom.





CONTACT US