



Sustainable Event Checklist

How many can you check off at your next event?

Reduce Waste: Plan Ahead and Choose Wisely

Plates.

Choose plates made of reusable, recyclable or compostable material with the intention of proper disposal/reuse.* Refrain from the use of expanded polystyrene (styrofoam).

Tableware.

Reusable tableware is preferred for on site dining; recyclable or compostable tableware are also alternatives.*

Drinkware.

Encourage guests to bring their own cup or mug. Recyclable or compostable cups are preferred to single use plastic bottles.*



Straws.

Straws are provided only upon request, if at all.

Napkins.

Paper napkins are made of 80-100% post-consumer material, or better yet provide reusable cloth napkins.

Receptacles.

Co-locate [recycling](#), [composting](#) and [garbage](#) receptacles to divert recyclables from landfill. Clearly label bins with signage (linked).



Source Locally and Healthfully

Decorations.

Decorations provided with local flora and fauna should be planted when feasible, or use recycled or reused decorations



Produce.

Produce is locally sourced first, with preference given to organically grown produce.

Dietary options.

Vegetarian and vegan food options are offered.

Seafood.

All seafood is a 'Good Catch' as defined by the SC Aquarium, 'Best Choice' or 'Good Alternative' as defined by Seafood Watch.



*Most compostable tableware, cups, plates and straws are only helpful when professional composting is available.