



TWICKENHAM

Principal Partner

BRITISH AIRWAYS



MAKE IT GREEN: DAY DELEGATE RATE



MAKE IT GREEN: DAY DELEGATE RATE

Low carbon and environmentally sensitive DDR.

MEETING

- 🌱 Main meeting room hire
Choose a room in the South Stand which is supported by renewable energy solar panels
- 🌱 In-built room screens or projector with screen
- 🌱 Complimentary stadium wide Wi-Fi
- 🌱 Delegate parking
- 🌱 Complimentary bike racks
- 🌱 Dedicated event manager

REFRESHMENTS

- 🌱 Freshly brewed coffee and a selection of blended teas and infusions
Served with plant based milk alternatives
- 🌱 Overnight oat jars
Rolled oats marinated in coconut yoghurt, preserved fruit, maple and toasted seeds
- 🌱 Seasonal and dehydrated fruit granola bites
- 🌱 British seasonal fruit selection
- 🌱 Hydration station
(flavoured waters)
- 🌱 Afternoon break to include tea, coffee & a seasonal sweet treat (Ve)

PLANT BASED FINGER BUFFET LUNCH 5-50 GUESTS

- | | |
|--|---|
| 🌱 Banh mi
<i>Shredded vegetables in cider vinegar, roasted chickpea houmous, picked coriander, marinated tempeh</i> | 🌱 Artichoke
<i>Whipped puree, braised hearts, crisp skins</i> |
| 🌱 Fishless finger sandwich
<i>Pea puree, tartare sauce</i> | 🌱 Plant based sausage roll
<i>Sweet mustard and turmeric aioli</i> |
| 🌱 British grain salad
<i>Roasted and preserved seasonal vegetables</i> | 🌱 Selection of miniature desserts |

PLANT BASED FORK BUFFET LUNCH 50+ GUESTS

- | | |
|---|---|
| 🌱 Lemon baked celeriac
<i>Paprika roasted, tomato, red onion, 'bacon' and new potatoes</i> | 🌱 Spring vegetables |
| 🌱 Poached and stuffed savoy cabbage | 🌱 Plant based sausage roll
<i>Sweet mustard and turmeric aioli</i> |
| 🌱 Celeriac crisp
<i>Fried celeriac skin, house seasoning</i> | 🌱 Selection of miniature desserts |

MAKE IT GREEN: DAY DELEGATE RATE

GOOD TO KNOW

- 🌿 We have no plastic straws, stirrers or sauce sachets within the venue.
- 🌿 Measure your carbon emissions and offset your impact by contributing to an offset charity.
- 🌿 Where surplus food is created, all unused food from your event will be donated to the Felix Project <https://thefelixproject.org/>
- 🌿 Our menus use a minimum of 80% British season fruit and vegetables.
- 🌿 The stadium has operated under a “Zero waste to landfill policy” for the last 10 years. This is achieved by all of the stadiums food waste being composted using an anaerobic digestion unit that produces both electricity and fertiliser, additionally, all recyclables are sent to state of the art recycling plant operated by Grundon for recycling. Any waste that is unsuitable for recycling is incinerated to provide energy back to the National Grid.
- 🌿 Controls implemented in recent years have continued, including meeting the International Standards Organisation ISO 20121 for sustainable event management, the Carbon Reduction Commitment Energy Efficiency Scheme and Energy Saving Opportunity Scheme.
- 🌿 Profits reinvested in the game: Profits generated by the stadium go directly into upgrading facilities and rugby clubs around the country, providing coaches, developing the next generation of players, rewarding volunteers, building artificial grass pitches and ultimately supporting the England teams at all levels. <https://www.twickenhamstadium.com/news/hospitality/rfus-good-for-rugby-brand-unveiled>
- 🌿 Fair pay: The staff employed to service your event will be paid no less than the current London Living wage, regardless of age

