



Barrett & O'Connor Washington Center Event Catering Sustainability Initiatives

Use water carafes instead of individual plastic water bottles

Water carafes can be found on the 8th floor pantry for event usage. Please ensure that they are returned and emptied following your program.

Use reusable utensils and carafes

Ask if your caterer has reusable utensils and coffee/hot water carafes that can be picked up the next day. You may leave these used supplies in the 1st floor pantry for pick-up the following day.

Ask caterers to bring less

Request the appropriate amount of supplies needed for your event and try to reduce the amount of plates, cups, bowls, utensils, single-use condiments, etc. left behind.

Use biodegradable or compostable supplies

Ask if biodegradable or compostable supplies (plates, bowls, utensils, etc.) can be provided.

Order an appropriate amount of food

Consider attrition when placing catering orders. All remaining food is thrown away at the end of the day, unless you have made other arrangements to have it removed.

Bring tupperware or reusable food containers

Encourage your colleagues or attendees to bring Tupperware or reusable food containers to take any leftover food home after the event.

Order food that doesn't require utensil usage

Ask your caterer for food recommendations that doesn't require utensil usage, such as hors d'oeuvres or sandwiches.

Empty your beverage first

Remind attendees to pour out any remaining liquids into the sink prior to the disposal of cups in the garbage. Disposing of liquids in the trash requires double bagging of trash bins.

For more information and tips on minimizing waste at your next event, please visit www.ZeroWaste.asu.edu

Zero Waste
Reduce | Reuse | Recycle