

Cheatsheet & Resource Guide

Practical steps:

1. Include sustainability clauses in RFPs (e.g., % of local and seasonal ingredients, waste management systems, reducing food portions, avoiding pre-plated, zero waste to landfill goal).
2. Educate clients: registering for meals, advantage of low-waste menus and smaller portions, (e.g., plant-based options).
3. Conduct a pilot / case study: A meeting where waste was cut by XX% via venue collaboration.

What organisers can ask venues:

1. What is your food waste management system?
2. Do you track food waste per event? Can you share data?
3. Can you provide—local, organic, low-carbon options?
4. Can you adjust portions dynamically based on RSVPs?
5. Do you avoid sending food waste to landfill through accurate waste separation?
6. Do you partner with food donation and food recovery organizations?

[Click here to access the full guidance document: NZCE Food and Food Waste guidance document](#)