

# Meetings Go Green

Your solutions for a zero waste event  
How the event industry meets the circular economy



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# Introduction

The purpose of this guide is to provide tools, best practices and courses of action to event managers for organising eco-friendly low-waste activities, highlighting several existing innovative solutions.

This guide has been developed as part of the **Meetings Go Green** project, led by the MPI Belgium Chapter and funded by the Brussels Institute for Environmental Management (Bruxelles Environnement) within the Brussels Waste Network (BWN) programme. The BWN assists and advises Brussels-based companies in the field of waste prevention and management.

The programme ensures networking between environmental advisors from different sectors of activity to enable the exchange of best practices in business waste prevention and/or management. The Meetings Go Green project aimed to increase awareness among event managers (e.g. hotels, businesses, caterers, conference centres, etc.) through four workshops that took place in 2016 and were coordinated by the environmental consultancy '21solutions' and the event agency 'Yuzu'.



Fiona Pelham, Chair of the MPI International Board of Directors, participated in the third workshop on waste prevention and management, 'Zero Waste Purchasing & Communication'.

In 2005, passionate about sustainable development and working in event logistics, Fiona launched a not-for-profit organisation called 'Positive Impact' with the aim of educating the event industry about sustainable principles. Her work will be presented in the following pages.



This guide is the result of many discussions, presentations and exchanges of ideas between the participants. Several aspects considered essential for greening events have been addressed: sustainable procurement, reduction of food waste, waste sorting, recycling, eco-design (a concept detailed later in this guide) and material reuse.

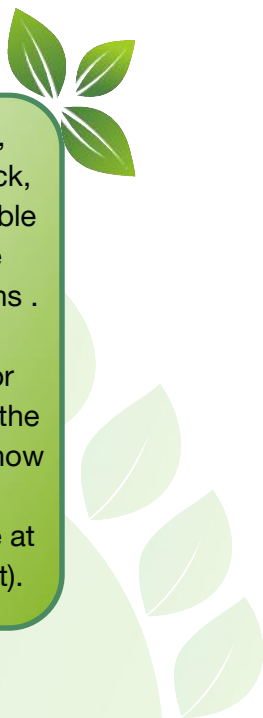
A total of about sixty participants benefited from many example-rich interventions by sector professionals and actors active in the event industry (companies, associations...). This guide is designed for all planners and suppliers who organise or work on events throughout Belgium, including Brussels.

## L'ÉCHELLE DE LANSINK 2.0



We hope that this tool will help you to develop practical and innovative initiatives, allowing you to save money in the medium-term, increase the added value of your events, and become a pioneer in sustainable event management in Brussels or elsewhere in Belgium. Happy reading!

Teams in charge of the project coordination: 21 Solutions and Yuzu.



‘By using resources more efficiently, reducing waste, ensuring that one’s waste becomes another’s feedstock, and by extending the life of products locally, it is possible to reduce the impact of trade and production on the environment, while developing the well-being of Citizens .

The circular economy is not limited to the recovery or recycling of materials; it also involves consideration of the product design; from the beginning, we need to know how long the product will last and how the embodied resources will be reintroduced into the economic cycle at the end of the product’s life’ (Bruxelles Environnement).



# Prevention

One of the most effective methods to integrate sound waste management practices is to engage in an environmental management system to have a clear and defined structural framework for developing your environmental actions. Many environmental certifications exist. Moreover, each of the four locations (Martin's Hotel, Crown Plaza, BIP, Thon Hotel Bristol) that welcomed us during the workshop sessions has a regional or international environmental certification (Green Key, Brussels Eco-dynamic Enterprise label, EMAS...).

## Become a master of event waste management!

### 10 basic principles

1

Publicly commit to reducing waste at your events (for example, by signing and disseminating a commitment charter).<sup>1</sup>

2

Identify the different waste streams inherent to the event organised and their impact in terms of procurement, use, sorting and collection/recycling at each stage of the event

3

Prepare an action plan to manage and reduce the amount of waste following the chronological order of the 3 Rs: reduce, reuse, recycle, or, better yet, choose eco-designed materials (stand, goodies, etc.)

4

Inform and educate your staff and, more widely, the different stakeholders involved in the event about the actions to be implemented before, during and after the event and involve them as early as possible in developing the action plan

5

Inform and educate all your stakeholders about the efforts made to give added value to your actions

6

Monitor the proper execution of the action plan

7

Measure your performance after the event

8

Collect quantitative data (e.g. waste generated by the event, share of recycled waste, etc.)

9

Work with a checklist containing all possible actions to reduce and sustainably manage waste by asking the right questions (see presentation on sustainable procurement by CODUCO)

10

If possible, choose a venue with suitable waste management facilities (e.g. certified institution)

<sup>1</sup>Bruxelles Environnement has written an 'eco-event' charter to encourage event managers to integrate some principles of sustainable development in Brussels:

[www.environnement.brussels/thematiques/consommation-durable/organisation-devenements-durables/la-charte-eco-evenement](http://www.environnement.brussels/thematiques/consommation-durable/organisation-devenements-durables/la-charte-eco-evenement)

# Food

Nearly 3.6 million tonnes of food is wasted every year in Belgium (Source: FAO). In Brussels, around 134,000 tonnes of organic waste ends up in the rubbish bin each year, although much of it could be recovered.

The event industry, in particular, is a food surplus generator. However, implementing a series of good practices can substantially reduce the environmental impact and costs.

## Good practices

### # Fighting waste!

You no longer want to see the contents of beautiful freshly laid plates end up in the bin!

In order to better estimate the quantity of food needed, it is essential to ask a series of questions beforehand. Approximately two months before event, when ordering from the catering service:

- Ask for a quote based on a 40% participation rate;
- Ask for the deadline for confirming the number of participants.

Approximately two months before event, when sending invitations to participants:

- Provide a checkbox 'attend lunch' during event registration in order to estimate the amount of people who will be present at lunch;
- Ask participants to notify as soon as possible of their withdrawal;

- To adapt catering to the audience, ask participants about special dietary requirements (food allergies, vegetarian...);
- Always have a cancellation clause in case of withdrawal.

Use a good quality event caterer capable of providing flexible deals tailored to your audience and working with just-in-time methods. Here are some examples of caterers committed to good environmental practice:

- L'ère de la Terre : [www.eredelaterre.be](http://www.eredelaterre.be)
- Biorganic Factory : [www.biorganicfactory.be](http://www.biorganicfactory.be)
- Traiteur Van Eeckhout : [www.traiteurvaneekhout.be](http://www.traiteurvaneekhout.be)
- Chef chez soi : [chefchezsoi.be](http://chefchezsoi.be)
- Artfood : [www.artfood.be](http://www.artfood.be)
- Kamilou : [www.kamilou.be](http://www.kamilou.be)
- Dauranta : [www.traiteur-catering.eu](http://www.traiteur-catering.eu)



Preparations with participants approximately 5-10 days before event:

- Ask participants to confirm their attendance at lunch;
- Send an email informing them that a charge will be levied for non-cancellation.

Preparations with the catering service approximately 5 days before event:

- Confirm the exact number of participants (-15 to 20% of the number of registered participants);
- If the event is free, anticipate a lower attendance rate (between 30-40% of the number of registered participants);
- Specify the number of vegetarians, major allergies, etc.

We also advise you to contact the food aid unit of the Federation of Social Services (SSDF) for information on food donation and to obtain the contact details of associations located close to your event that might be interested in case of surplus (see below for more details).

## # Commit to prevent NO-SHOWS!



IF YOU DON'T ATTEND A CONFIRMED EVENT,  
YOU SPOIL MORE THAN JUST THE PARTY.

In Belgium, you can participate in the campaign Don't Spoil the Party of the association The Promise to show your commitment to reducing NO SHOWS!

The Promise asbl is a joint initiative of the ACC Belgium, EMA Society and MPI Belgium, which aims to reduce NO SHOWS and waste to a minimum within the public sector

### Example: BECI cancellation clause

For paid events: Cancellation is only valid in writing. If cancellation is received at least four business days prior to the event, a full reimbursement of the participation fee will be given. No refunds will be issued after the registration deadline, regardless of the reason.

Participants can be replaced. BECI reserves the right to cancel the seminar(s) if the number of registered participants is insufficient.

For free events: Cancellation is only valid in writing. If cancellation is not made at least four business days prior to the event, BECI reserves the right to claim a 50 EUR registration fee, whatever the reason. Participants can be replaced.

Any company can use the 'Spoilman' logo on its invitations to indicate that it wants to find a sustainable solution to the problem of NO SHOWS. A short video exposing the damage and waste behind events has also been created. This tool can support awareness-raising among your staff: [www.dontspoiltheparty.org/](http://www.dontspoiltheparty.org/)

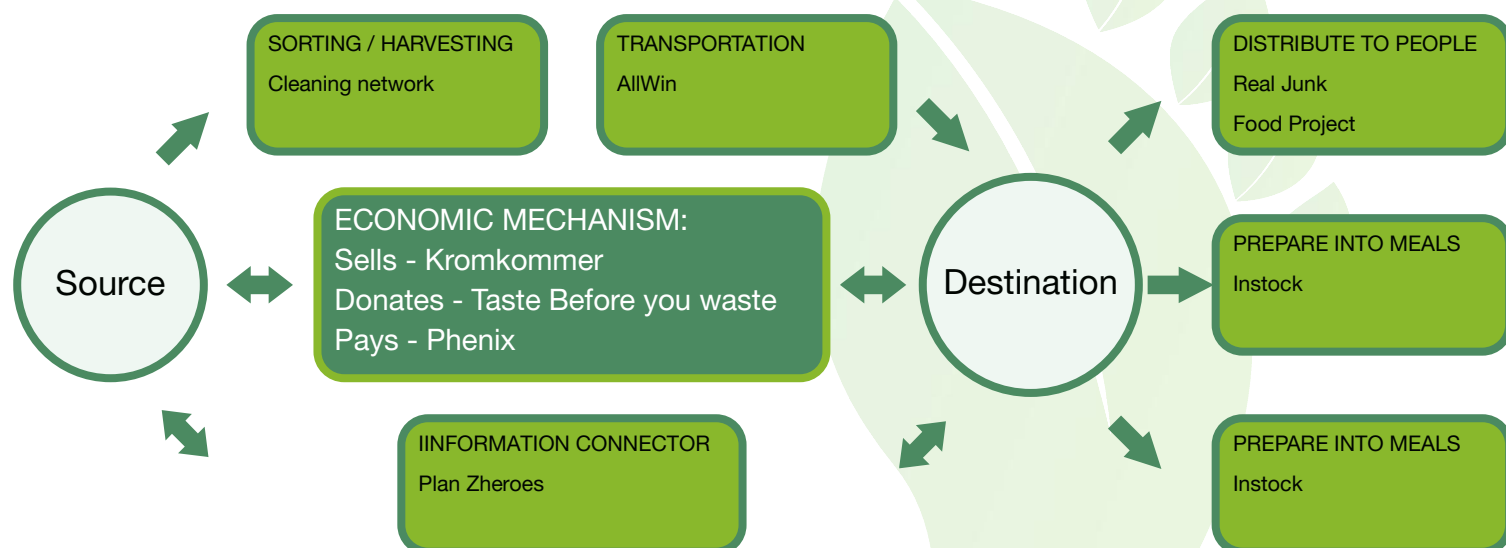
### What is a NO SHOW?

The term 'no-show' generally refers to a person who fails to attend a meeting without prior cancellation

## # Engage chefs in the anti-waste approach!

The FSE Network is a network of innovative initiatives around best practices for reducing food waste, such as the intuitive and simple-to-use tool Winnow, which allows food professionals (chefs, restaurateurs, caterers...) to measure and reduce the quantity of food used for a menu item right from the food preparation stage!

[www.winnowsolutions.com](http://www.winnowsolutions.com)





# Sustainable procurement

Non-reusable dishware, supplies (pencils, pens, etc.), and goodies given out at events are sources of waste. To fight against this raw material waste, we recommend a series of good practices to implement.

## Good practices

### # Reusable and compostable dishware

One of the priority actions is to favour reusable dishware over disposable utensils. While reusable dishware is already often favoured by hotels and proposed by most caterers, this is not always the case at large public or corporate events due to organisational issues. However, solutions exist, and more and more events offer sustainable permanent, or at least biodegradable, dishware.

When the dishware is biodegradable, check with the supplier and your waste collector to determine the most responsible way to manage this dishware. Even incinerated, the environmental impact will be less than that of a simple plastic dishware. More information about this specific topic is available via the website of Ecoconso, a key player in raising awareness to reduce the environmental impact of citizens and businesses: [www.ecoconso.be/fr/La-vaisselle-reutilisable-ou](http://www.ecoconso.be/fr/La-vaisselle-reutilisable-ou)

Reusable cups:

- [www.gobelet-reutilisable.be/](http://www.gobelet-reutilisable.be/)
- [www.rekwup.be/fr/gobelets](http://www.rekwup.be/fr/gobelets)
- [www.ecocup.be/](http://www.ecocup.be/)
- [www.greenfunsolutions.be](http://www.greenfunsolutions.be)

### # Opt for tap water

It is possible to rent a water cooler connected to urban water supply through a filter. An example of what most of the Thon chain hotels are doing.

Water supplier: [www.culligan.be](http://www.culligan.be)

### # Favour sustainable supplies

If you need to provide materials (pencils, pens, paper, badges, etc.) for a conference or workshop, opt for recycled or labelled supplies (e.g. FSC, PEFC, Blue Angel, etc.). Bring a box to collect all unused materials (e.g. badges and lanyards) at the end of the event for reuse.



As regards purchases of tea, coffee, etc.: give priority to larger packaging over individual packaging that will produce more waste.

You will find more information about the different types of recognised environmental labels and a downloadable brochure by Ecoconso 'Les labels sous la loupe' ('The labels under scrutiny') via the following link:

[www.belgium.be/fr/environnement/consommation\\_durabl\\_e/labels\\_ecologiques](http://www.belgium.be/fr/environnement/consommation_durabl_e/labels_ecologiques)



MeetingLinq presented its range of sustainable supplies during one of the Meetings Go Green workshops. Discover the full portfolio of MeetingLinq products on their website: [meetinglinq.com](http://meetinglinq.com)

## # Stop the distribution of goodies or offer more sustainable gifts!

Is it really necessary to give gifts that will most likely end up in a corner of the desk...?

- Decide to no longer give out goodies, justifying it by your environmental commitment;
- If gifts are necessary, then opt for more sustainable and local goodies (e.g. Design Point bags, Permafungi kits, herbs, gift baskets of local products, pencils with herb seeds...).



### # Edible verrines

Do Eat ([www.doeat.be](http://www.doeat.be)) offers a range of verrines that you can eat with their contents. Healthy and ecological, the products will surprise you with their quality and user-friendliness!



### # Design Point: reinvented objects from recycled tarpaulins

Design Point has developed a wide range of colourful and original bags, deck chairs or cycling bags through collection and recycling of event tarpaulins: [www.design-point.be/web/](http://www.design-point.be/web/).

You can organise the collection of tarpaulins from a previous event and use them to create goodies for your future event. Ask your printing company if it has already partnered with Design Point. Follow the example of Créaset ([www.creaset.com/fr/eco-friendly](http://www.creaset.com/fr/eco-friendly))



# Décor and installations

It is necessary to consider the event décor and installations (e.g. carpets, stands, panels, etc.), which, in addition to their financial cost, have an important environmental and material cost, generating waste that is difficult to recycle. To reduce the environmental impact associated with these constructions, several initiatives to recover the various materials exist in Belgium.

## Good practices

### # Podiums, stands, carpets and panels

Here are some valuable tips to help you reduce your event's environmental footprint from the very beginning:

- Favour reusable stands, which, thanks to their longer lifespan, will have less impact on the environment, or installations which are eco-designed (see Box on eco-design according to UCM) and reusable at multiple events (having a reduced environmental impact already from the product design);
- Rent equipment (stands, tarpaulins...) from local suppliers who work with natural and renewable materials or recyclable plastics;

#### Eco-design with UCM

Eco-design can be defined generally as the integration of environmental aspects into product design and development with the aim of reducing environmental impacts (water, air, soil, energy, noise, raw materials, waste...) throughout a product's life cycle, from the extraction of raw materials to its disposal.

#### Certification Cradle to Cradle (C2C)

Cradle to Cradle® (C2C) certified product must meet requirements in the following five categories:

- Material health
- Material reutilisation
- Renewable energy
- Water stewardship
- Social fairness

More information via the following website:  
[www.c2ccertified.org/get-certified/levels](http://www.c2ccertified.org/get-certified/levels)

- Favour second-hand materials: Opalis is a network for sharing building materials:  
[www.opalis.be](http://www.opalis.be)
- Favour Cradle to Cradle certified carpets;
- Avoid PVC panels;
- Choose panels with limited treatments and use of glues containing hazardous products: without formaldehyde, OSB (Oriented Strand Board, PEFC or FSC wood, etc.), paints without solvents, etc.
- Do not include any date on pvc tarps and roll-ups in order to be able to reuse them the following year. Adopt the same practice for the signage on the site and on the stands.

## # **MCB Atelier: sustainable equipment rental company that promotes local employment**

The MODS are modular wooden frames adjustable to client needs. This reusable solution is available for rent for stage sets, store shelves, events etc. The raw material (wood), the transport and the logistics are optimised throughout the manufacturing process (Belgian production).



### **Key benefits of the MODS developed by MCB Atelier:**

- 35% decrease in material use
- Optimised assembly time
- Improved working conditions
- Multiple possibilities for reuse
- Long-term profitability



## # **European Service Network**

European Service Network is a communications agency in Belgium which has distinguished itself from its competitors by developing a range of eco-designed stands and furniture (chairs, tables, etc.). The stands offered by ESN have the following characteristics:

- Reusable stands with aluminium structure (recyclable)
- Undated tarpaulins that can be reused
- LED lighting: 10 to 20 x lower electricity consumption
- More resistant to shocks (assembly, dismantling and transport)
- Low temperature (30 °C) (safety)
- Low voltage (low risk of electrocution)
- Increasingly frequent use of cardboard furniture (example of a cardboard furniture supplier: Recycling Design: [www.recyclingdesign.brussels/](http://www.recyclingdesign.brussels/))
- Solvent-free aqueous-based paints



This 'Eco-dynamic Enterprise' labelled company was accompanied by the UCM (Union des Classes Moyennes) in this project. Over 80 companies in the events sector have also benefited from their advice in similar projects ([www.esn.eu](http://www.esn.eu)).



## # **Desso: rent eco-designed carpets for your event or your hotel!**

Desso is a company specialised in the design, renting, collection and recycling of certified Cradle to Cradle carpets. As event organiser, ESN uses Desso for the supply and cleaning of carpet tiles for its events. Martin's Hotel EU has equipped its rooms, corridors and meeting rooms with Desso carpet tiles. Contact Desso to see what kind of partnership you could establish together. [www.desso.be](http://www.desso.be)



# Sustainable communication

Brochures, flyers and advertising goodies are often given in excess at events. Limiting the quantities distributed reduces waste and leaves behind a cleaner site.

## Good practices

### # **Print only when necessary!**

In developing communication, follow our tips for organising 'Paperless Events':

- Use electronic registration forms instead of paper invitations;
- Favour digital communication (e.g. website, social media, content adaptation for smartphones, USB keys, etc.);
- Print only if really necessary favouring small format and double-sided printing on recycled or labelled (PEFC, FSC, Blue Angel, etc.) paper;
- To avoid having to throw away tarpaulins, panels and posters after event, favour neutral communication (no date, non-personalised...) in order to be able to reuse these materials.

### # **Ban excess flyers**

If the event involves participation of various stakeholders (e.g. associations, exhibitors, etc.), prohibit or limit the number of brochures per participating organisation.



#### # **Julie's bicycle**

Julie's bicycle has developed an online guide on communicating your sustainable involvement with your stakeholders. Feel free to download it: [www.juliesbicycle.com/resources/communicating-sustainability](http://www.juliesbicycle.com/resources/communicating-sustainability)

#### # **Yellow Events**

Labelling typical for the sustainable aspect of events  
[www.yellowevents.be](http://www.yellowevents.be)



# Set up an efficient waste sorting process

## Good practices

### # To enable participants to sort their waste correctly on the day, prepare for the event with the following tips:

- Order a sufficient number of bins for the sorting of PMC, paper-cardboard, and unsorted waste, according to the expected number of participants (e.g. via Fost Plus or your waste collector);
- Choose blue bin bags for PMC fraction in order not to disrupt participants' habits;
- Consider where you will locate the bins: Visible from afar, easily accessible, strategic zones (e.g. next to the bar or lunch area);
- Use signage that is visible and easily understandable to participants of all nationalities (e.g. using photos, pictograms, images...);
- If your event generates specific waste such as wood, tarpaulins, PVC panels, etc., provide a specific sorting area for the collection and separate sorting of these materials;
- Consider sorting organic waste.



### # Example Tours and Taxis

After the difficulties encountered in the development of a functional sorting system in the Tour & Taxis, today equipment exists for sorting and collection of 6 different waste fractions (paper, plastic, wood, glass, carpet, mixed) during events.



# Raise awareness about waste sorting

Do not wait for the day of the event to educate your staff on waste sorting!

## Good practices

### # Raising team awareness can make a difference!

- Create an awareness-raising document, for example, a recycling charter or a waste sorting mini-guide that reminds of sorting instructions to give to your stakeholders (employees, including the cleaning staff which plays an important role in the management and sorting of waste, your suppliers, your partners, etc.);
- Explain to your stakeholders the expected result: some figures are often more telling than words! In order to understand the value of your approach, it may be useful to provide concrete examples such as the amount of waste currently generated by your event and the goals you want to achieve in the future;
- Educate staff on proper waste sorting and inform them in case a new sorting process is put in place (additional recycling options, new waste collection area, etc.)
- If it's a big event, appoint a staff member or even an 'Ecoteam' to be in charge of reminding bar staff, service teams, etc. of the sorting instructions.

### Reminder – a few rules to follow: BLUE BAGS

To deposit:

- Household PMD packaging with a volume less than 8l, well emptied, drained or scraped
- Milk and juice cartons, flattened and closed with their cap
- Cans, aluminium foil containers, metallic lids and caps, food aerosols

Not to deposit:

- Packaging with child-resistant cap
- Packaging with at least one of the following symbols:
- Packaging of insecticides, herbicides, anti-foams, rodenticides
- Packaging of motor oils, paints, laque or varnish





### # Fost plus

Fost plus is responsible for promoting, coordinating and financing the selective collecting, sorting and recycling of packaging waste in Belgium. Fost Plus has developed a series of waste sorting awareness-raising tools that were presented during our workshops. A specialised service within Fost Plus is responsible for proposing sorting solutions to the event industry. Feel free to contact them by email or phone for more information about their services:

[www.shop.fostplus.be](http://www.shop.fostplus.be)  
[laboutiquedutri@fostplus.be](mailto:laboutiquedutri@fostplus.be)  
Tel: +32 775 03 50



### # The Brussels Waste Network

BWN develops and manages a series of general and sectoral tools for companies that want to better manage or reduce their waste. For more information on the BWN programme, please contact the project coordinator at BECI:

Advisor, Circular Economy  
[info@brusselswastenetwork.eu](mailto:info@brusselswastenetwork.eu)  
Tel: +32 2 210 01 75



### # Awareness campaign poster

Create your awareness campaign poster on waste sorting in a few clicks! BWN of BECI and the Environment Unit of the UWE (Union Wallonne des Entreprises) have created this new practical and smart tool for making your own waste signage.  
[www.wastepostercreator.be](http://www.wastepostercreator.be)





# Management and awareness-branding

## Food

### *Good practices*

#### # **Tips\* to keep in mind at all times:**

- The day of the event: Confirm the exact number of participants to the caterer so that they can keep part of the food in the fridge and avoid transporting everything to the event site in case the number of participants is less than the number originally foreseen;
- Take the meals/sandwiches out of the fridge only as people are served. This way you can propose them to your staff or for another event (e.g. caterer) the same day or the day after. This will also allow you to follow the conditions imposed by the AFSCA for donating to a charity;
- Propose plates/portions of various sizes to participants: small, medium or large in order to adapt the offer to the audience depending on their appetites;
- Contact the FDSS or a food aid association directly if you estimate that there will be a significant amount of food left over so that it can organise the logistics for a pick-up.

\*CODUCO ([www.coduco.be](http://www.coduco.be))



**Innovative  
initiatives**



#### # **Food aid donation exchange platform (Bourses aux dons)**

Over 240,000 people in Belgium are dependent on food aid for their daily needs. At the same time, you don't know what to do with the excess food from your events. The food aid donation exchange platform has a solution to this situation. The platform [www.bourseauxdons.be](http://www.bourseauxdons.be) aims to encourage food donations to food aid organisations by facilitating contacts between donors and recipients and management of these donations.

# Waste sorting and awareness-raising

You've never hesitated between the blue and white bin bag? Let's be honest, it is not always easy to know what goes or does not go in the blue bag, especially in the rush of an event. Yet, with a little good will and a few how-to tools, this can become a piece of cake!

## Good practices

### # Here are our tips for optimising waste sorting at events:

- Attach the ordered or self-prepared signage on the sorting bins;
- Remind the teams of the good practices and possibly give them a document with the sorting instructions [www.shop.fostplus.be/fr/accueil/81-guide-de-tri-bilingue-10x15.html](http://www.shop.fostplus.be/fr/accueil/81-guide-de-tri-bilingue-10x15.html);
- Place bins in areas where consumption occurs (as seen in the section 'before event');
- Communicate the sorting rules and raise awareness amongst participants in a fun way;
- Organise quality control checks among staff to ensure that your staff complies with the sorting instructions.

More information on waste sorting can be found on the website of Bruxelles-Propreté:  
[www.arp-gan.be/fr/tripro.html](http://www.arp-gan.be/fr/tripro.html)

### # Second life for coffee grounds

Provide a bin for collection of coffee grounds and find a second life for this organic substrate! Examples: neighbourhood composting stations, collection by the Permafungi team if the coffee is organic and the quantity sufficient (5-10 kg / day), etc.



### # Nespresso Coffee Capsules

If you use Nespresso coffee capsules, you can request from your Nespresso supplier for up to three capsule recycling bags which will be recycled via the Kiala pick-up points and on the Nespresso shops : [www.youtube.com/watch?v=rR\\_WaKPGPfU](https://www.youtube.com/watch?v=rR_WaKPGPfU)



### # Wine corks

Wine (or other beverage) corks can also be recycled. Here is a site that enables you to find the different collection points in Belgium and elsewhere:  
[www.planeteliege.com/recyclage.php](http://www.planeteliege.com/recyclage.php)



# Recovery and recycling

## Food

Your event is now over and you are left with a large amount of surplus food that has not been consumed... What should you do?

### *Good practices*

#### # **Dare to innovate, transform waste into a usable resource!**

- Donate leftover food to your staff by offering them to take home the surplus if they wish. It is a good idea to provide supplies such as 'doggy bags' to facilitate the collection and transport of the surplus;
- Attention caterers and chefs: Prepare leftovers for new meals using maximum of what is still consumable and respecting the hygiene rules imposed by the Belgian food safety agency AFSCA. You can find tips for new recipes based on leftovers (e.g. salads, sauces, etc.). More and more great recipes with leftovers are available online;
- Call the Federation of Social Services (FDSS) or directly a food aid organisation to organise the collection of surplus in the best possible conditions.



#### # **The Rest-O-Pack**

The Rest-O-Pack, developed by Bruxelles Environnement in the context of the Good Food strategy, is a doggy bag with an innovative design that allows consumers to take leftover food home! Why not launch a similar concept for your events!



#### # **Green Cook**

Green Cook is a European project which educates restaurateurs on sustainable and integrated management of food. You can find several tools to assist you in reusing food leftovers:

[www.green-cook.org](http://www.green-cook.org)

### # A dynamic network that makes use of the leftovers!

The Food Surplus Entrepreneurs Network (FSE Network) is a European platform that brings together innovative food reduction initiatives: [www.fsenetwork.org](http://www.fsenetwork.org). Moreover, a number of initiatives have already emerged in Brussels: Brussels Beer project; Collect Actif; Disco Soupe; Eatmosphere; Recup Kitchen!!



### # MCA RECYCLING

Recover your organic waste! MCA Recycling, committed to an environmental approach (EMAS), is embarking on a project on recovery of organic waste. Choose a quality service and traceability of your waste at all times! ([www.mca-recycling.be](http://www.mca-recycling.be))



### # Permafungi

Give a second life to coffee grounds! Located in Brussels, Permafungi collects organic coffee grounds from a dozen of Exki restaurants to be used as substrate for the cultivation of mushrooms (oyster mushrooms). [www.permafungi.be](http://www.permafungi.be)





# Décor and installations

## Good practices

### # Recover your installations and communication materials by finding appropriate recovery channels!

To support your positive actions, you can call a social economy expert for advice on logistics, transport and recovery channels of specific materials such as wood or biomass. Thibaut Jacquet is one of the experts who presented different solutions during our workshop session:  
[www.every2d.be](http://www.every2d.be)



### Innovative initiatives



#### # Design Point

Design Point peut récupérer vos bâches et roll-ups après vos événements et leur donner une seconde vie ! N'hésitez pas à faire appel à eux.

# Testimonies

Testimonies of events audited by 21 solutions and Yuzu

## Teambuilding & Zero waste in the mountains

Green event strategy :

### Include sustainability considerations in your event

- How to start the event?
- How to implement the programme?
- How to ensure participants' commitment?
- How to ensure the engagement of suppliers?
- How to ensure experience?



### The greatest challenges of this type of events

- Balance between hopes and reality
- Good will of suppliers, buyers and participants
- Good communication
- Unwanted waste (even with the best preparations)

## BE Conférence MPI 2015

### The results of the eco-scan indicated two points:

- MPI must improve its environmental commitment by establishing a waste prevention and waste sorting policy at their events
- Two factors contributed to low waste generation at the BE Conference: (1) limited number of participants, and (2) Catering entirely organised with reusable dishware

### The following positive aspects of the event can be noted:

- Presence of reusable dishware (100%)
- Promotion of the conference was conducted mainly via online communication
- Eco-dynamic catering (Choux de Bruxelles)
- No distribution of disposable goodies
- Good waste stream management practices of the host venue
- A pre-booking system to avoid 'no shows'

### The following improvable aspects of the event can be noted:

- Catering waste sorting can be improved
- Additional environmental procedures (waste sorting, water management, energy management) can be included
- A waste counting system could be introduced
- No sorting of organic waste

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MPI



21 Solutions



Yuzu



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le BIP



Bruxelles Environnement



Brussels Waste Network



Crowne Plaza



Martin's Hotel



Thon Hotel Bristol



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For more information : [blog.mpi-belgium/tag/meetings-go-green](http://blog.mpi-belgium/tag/meetings-go-green)



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