



Sustainability Initiatives

restaurant | catering | event center

***We are committed to environmental sustainability.
We Reduce, Reuse, Repurpose and Recycle!***

We do our best to be exemplary guardians of our environment. We also firmly believe that strong community bonds are required for us to create a sustainable and just society.

How we are Sustainable



We are partners with Zero Foodprint program to support regenerative agriculture aka carbon farming in Colorado and making your meal and our operations carbon neutral!



*We are Part A of Boulder County's Zero Waste caterer list.
<https://www.bouldercounty.org/environment/sustainability/healthysustainable-catering/>*



We have been conducting zero waste events for many years. Most notable was a 600-guest event in 2008 for the launch of Sky Tough (Solar Concentrator) product of SkyFuel where Governor Ritter was present as well.



At Our Facility

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- *We use 100% Wind Energy*
- *Our Staff uses reusable utensils for their meals*
- *We compost all food scraps in the kitchen from events*
- *We compost paper towels in toilet and by kitchen hand sink*
- *We recycle in our on-site offices and restaurant*
- *We recycle oil for biofuels*
- *We installed occupancy sensors and LED/CFL lighting*



Offsite

We carpool to events whenever possible
We grow our own herbs, greens, and vegetables.
*see photo above

We have been offering local, organic, antibiotic free and growth hormone free options to our clients for many years and have a whole menu dedicated to these options.

Whenever possible, we try to secure local and organic produce at no extra cost to our clients.

If a facility we cater does not compost, we offer to bring compostable place setting and liners as well as bring them back to our facility for proper disposal

We are willing to share our knowledge and experience with other businesses and organizations to improve education and processes of Zero Waste Events

We are very mindful about food waste! We don't over produce for our events, but in rare situations that we may have leftover food:

- We pack the leftovers for our Client
- We allow our employees to have that food
- We donate the food to the Church next door
- Any food that cannot be consumed, we compost

