

### **Corporate Social Environmental Responsibility fact sheet**

Operating ethically, sustainably and responsibly has been woven into the fabric of Kings Place Events and Green & Fortune since our inception in 2008.

It is intrinsic to the way we operate our business and support local initiatives as we continually seek new ways to push boundaries and make a difference, we take our role and responsibility in society seriously and do not compromise on this.

Our Corporate Social and Environmental Responsibility (CSER) strategy incorporates internal initiatives such as sustainable sourcing, zero waste targets, biodegradable disposables and healthy eating and we believe these should be the backbone of every hospitality business. The values that. While we are proud of our successes in these areas, we also recognise that many of these business practices should be industry standard, even if, as yet, they are not. This is why we are moving towards a focus on our Total Societal Impact (TSI) alongside CSER to ensure our business makes a positive impact.

#### **Building design**

Kings Place was planned from the beginning as an environmentally sustainable development. We work closely with Building Management to maintain policies and procedures in line with BREEAM. As such, Kings Place achieved a BREEAM in-use rating of outstanding (95%) for management, the highest BREEAM operational sustainability rating for property management ever accomplished in the UK. Kings Place is one of only two buildings in the UK to achieve this and one of only 56 globally.

Kings Place venue design

- The wavy glass front façade is a key contributor to the buildings good environmental performance.
- The oak wood in our main auditoria is made from sustainable wood sourced from a single tree that was naturally felled. Saplings were planted to replace this tree.
- The Atrium design allows for ample natural daylight to flow into the public spaces and reduces the need for additional lighting.
- Sustainable materials were used in construction of the venue.
- An area of 'green' roof enhances the ecology of the scheme and encourages bird and invertebrate species.
- Sustainable and Ethical Procurement.

Kings Place Events, under Green & Fortune complements the above, to benefit the whole building through the below.

#### **Waste strategy**

We operate a waste strategy and work hard with the building management company to maintain this, operating a zero to landfill policy. All waste is either recycled or goes to refuse-derived fuel,

anaerobic digestion or waste recovery. In the last year we created over 140 tonnes of food waste at Kings Place that has all gone to anaerobic digestion, meaning 100% is diverted from landfill.

Green & Fortune operates all public facing catering operations at Kings Place, meaning that between Kings Place Events, Rotunda Bar and Restaurant and the Green & Fortune Café, surplus food is rarely an issue and facilities staff food.

### **Sustainable sourcing**

- Where possible, we only use local producers (by local we mean within the UK) as opposed to importing goods.
- Our producer or supplier must have a genuine passion for what they do, be knowledgeable, direct and complementary to our business.
- Our suppliers must be transparent in the information they provide us so we can pass on exact details to our customers allowing them to make informed choices on the food they are purchasing.
- Our suppliers must avoid purchasing or supplying produce or services that have been created using processes known to damage the environment.
- Our suppliers must be prepared to work with us on reducing the impact we have on the environment and offering up solutions on how this can be achieved, for example promoting seasonal, UK grown ingredients where possible.
- By owning our own farm in Northumberland we are able to drastically reduce our carbon footprint - beef and lamb comes from this single source, allowing us to operate a gate to plate ethos whereby the animals are transported straight to Kings Place after slaughter and matured in our specially built ageing room. They are butchered on-site to allow us total control and to minimise wastage by, for example, using bones for stock, and fat for dripping and wrapping around meat.
- Our food requirements are simple. We look for seasonal, indigenous and well managed crops.
- Pork is purchased from J.F Edwards at Smithfield market who specialise in free range Blythburgh pigs from Suffolk; all sausages are then made in-house by our butcher.
- Chickens, turkeys and ducks come from an independent farm near Preston in Lancashire where birds have room to roam in barns 50% larger than government regulations and no animals receive antibiotics or bulk produced feed.
- We serve the freshest fish available, usually only a day since being caught as independent wholesale fishmonger, Chapmans of Sevenoaks in Kent supply all fresh fish to Green & Fortune.

### **Replacing single use plastic**

While we have unfortunately not yet been able to remove all single-use plastic from our business, this is something we are working towards with key objectives in the next 12 months. The below initiatives have already been introduced.

- Green & Fortune-branded Ecoffee cups, which are on sale at both our sites. Customers receive a free coffee with their purchase of the cup we offer a discount of 20-25p to all

customers who bring their own cup (not just the Ecoffee cups we sell) in both Green & Fortune Cafes. This discount is in-line with national chains, Greggs, Costa and Starbucks.

- Corn starch cutlery replacing all plastic cutlery. These are 100% natural and biodegradable.
- PLA straws replacing plastic straws. Made from modified corn starch, PLA straws break down in 12 weeks making them 100% biodegradable, eco-friendly straws that are kinder to the environment.
- Bamboo plates to replace plastic tableware. These are 100% biodegradable and can be disposed of with food waste.

### **Green champions**

We took the decision not to appoint a single CSER champion because we believe everyone should share not only the responsibility of ensuring we deliver on our commitments, but also the pride and satisfaction that comes with our achievements. So successful has this strategy been that we can honestly say our commitment to sustainable, ethical and responsible hospitality operation is firmly embedded within our company culture. A happy consequence of this is the employee engagement it has generated from day one.

For this reason we have established a CSER working group of 'Green Champions' this group includes representatives from a number of departments across both venues, including front of house, training manager, kitchen, sales and marketing. The group is responsible for introducing new initiatives as well as developing existing ones. Another key responsibility of this group is assuring that our CSER policies are communicated to both new and existing employees. This includes contributing information for the regular staff inductions and newsletters.

### **Social enterprise and charity support**

#### **Kings Place Music Foundation**

Our partnership at Kings Place is with a charitable trust, the Kings Place Music Foundation, an organisation whose income is derived from concert ticket sales and from the hire of its spaces for conferences and rehearsals. Kings Place Events acts as the driver for the latter. The revenue raised helps to support the delivery of a rich and busy programme of public performances managed by the foundation.

#### **Urban Partners**

In King's Cross, we're a founding partner of Urban Partners. Although we've been a member for several years, Director of Operations Emma Williams took up the position of director and vice chair just over a year ago, which has seen her take the lead in the key directions of the partnership between local businesses, including Google, Eurostar, HS1, Grant Thornton, Ted Baker and The Guardian. We work with them to commit funds, expertise and time to deliver initiatives that benefit the neighbourhood for those working and living there as well as working with next generation youth projects.

Green & Fortune representatives feature on every working group: Employee Engagement, Business Delivery and Next Generation. Recently Green & Fortune has played a role in two Urban Partners hero projects: The Next Generation, engaging with local schools and getting them into businesses;

and the Wellbeing Walk, looking at promoting a cleaner walking route through our local environment.

#### Global Generation

Green & Fortune CEO John Nugent is chairman and trustee of this charity, which is local to King's Cross. We seek to involve them in our business wherever possible. Global Generation works on community-based food growing programmes involving local teenagers and schools to grow vegetables in skips and urban gardens. The charity installed the waterside garden on the terrace of our Rotunda Bar & Restaurant several years ago and still maintains it to this day.

We have a commercial relationship with Global Generation and they are now using this way of working to generate new income streams. In addition our chefs buy whatever produce they can directly from the children and teenagers working with the charity and also offer internships and learning opportunities.

#### Street Smart / New Horizons

Our Rotunda restaurant at Kings Place supports the homeless charity programme StreetSmart by inviting diners to add £1 to their bill in support of local charities. We also work with Euston-based charity New Horizons, which was founded to address the needs of young people who are homeless and continues to work with the most vulnerable and at risk young people. Over the last two years, we are proud to have hosted two New Horizons events and supported them to raise in excess of £50,000.

#### Civitas Schools

Kings Place Events supports a network of Saturday schools run by Civitas Schools. We donate one of our events spaces to Civitas Schools every Saturday to provide low cost English and maths lessons to children who require extra educational support but do not have access to expensive tuition.

#### Hospitality initiatives

As well as contributing to projects in our vicinity, we also ensure that Green & Fortune supports industry-wide initiatives and charities. We are keen supporters of Springboard Hospitality, which works with getting younger people into hospitality, and the Association of Catering Excellence in many of their charity events.

We host an annual Pre-St.Patrick's Day celebratory lunch in support of two charities, with whom we have strong links:

- The Clink works in partnership with Her Majesty's Prison and Probation service to provide training programmes in prisons across the UK, giving inmates the skills needed to secure work in the hospitality industry after release.
- The London Irish Centre, based near to Kings Place. The charity works to create a hub of culture and support for London's Irish community, with an outreach programme to provide care for those in need. The centre also promotes Irish heritage with a programme of regular events and workshops.

We have a long-term affiliation with The Clink and are proud to say that Green & Fortune employed the first ever Clink graduate nearly 10 years ago and also employ one currently. Clink employees also

worked at the fund-raising event at Rotunda, both front of house and in the kitchen, showcasing the great work that the charity undertakes. The 2019 event raised over £20,000 which was split between the two charities.