



# wallacespace CSR Policy

At **wallacespace** we believe that a clear conscience is important for clear thinking. We are trying hard to reduce the environmental impact of everything we do and have a positive impact on the world around us.

**Recycle** First Mile are our waste disposal people. They sort our waste by hand and recycle almost everything we can't use. We have recycling bins in all of our rooms.

The packaging for our soft drinks is always recyclable and we provide recycling points in all of our rooms.

**Reduce** We are attempting to reduce waste further by providing still and sparkling water on tap in our cafes, and using glass carafes and glasses rather than plastic or paper cups in our rooms.

We make all our food on-site which makes it easier to prevent food waste, however, any surplus food we do have is donated.

We use energy-efficient light bulbs throughout our spaces. We don't turn our lights on for 'show' when no one is here and all our rooms have their own air con, meaning that we don't need to waste energy heating up or cooling down rooms when they're not in use.

**Reuse** As well as looking at the recycling credentials of our soft drinks, we take into account the food miles created when making their way to our spaces. This helps us to reduce our carbon footprint.

We water our plants with rainwater collected in our water butts situated on each of our buildings' terraces.

We improve our buildings in a creative, smart and sustainable way. We build a lot of our own furniture, upcycle where possible and buy vintage or second hand.

**Forward thinking** Our menus are seasonal and where possible we source our meat and vegetables from fair-trade and organic sources.

When finding locally produced food is difficult, we use Sainsburys to deliver our groceries. They use electric delivery vans, cutting down on fossil fuel consumption. Our packed lunches are packaged using biodegradable waxed cardboard containers and any disposable cutlery is made from sustainable wood.

In 2019 we planted the first of the trees that would become our wallywood. We now have around 1350 trees and we add to this every Christmas.

Our branded pens are made from reused cardboard and (excluding the ink refill) are 100% biodegradable. Our flip chart paper is 100% recyclable.

We grow herbs in each of our buildings which the chefs use in the delicious meals we serve. We're also propagating plants in our Clerkenwell building.

**Community** Understanding that our spaces are part of a wider environment, we try to apply the same attention to detail that we practice inside our venues to the way our buildings impact on the wider world.

Our St Pancras venue is a member of the Woburn Residents Association, and we are committed to developing our relationship with the businesses and residents around us.

As our spaces and ideas grow, so does our commitment to managing that growth in a considerate way. We are always on the lookout for ways to improve the sustainability of our business.

If you have questions or would like to talk a bit more about our sustainability policy, drop us a line at [ask@wallacespace.com](mailto:ask@wallacespace.com).