



### **Our commitment to the environment & sustainability**

At CCC, we believe that we have a duty to buy responsibly with a focus on sustainability and limiting damage to the environment. We have strong relationships with our suppliers who share our values, and we are committed to minimising our impact on the environment by reducing food miles by using local suppliers and producers wherever possible.

### **Our local suppliers include**

- Our butcher, located in Long Melford, Suffolk who supplies all our meat which they source from local farmers and producers.
- Our specialist dessert supplier, who's award-winning pastry chef makes all our desserts to our specification and recipes, operating from their purpose-built production kitchens in Leiston, Suffolk
- Our supplier for all our dry goods and non-perishables is based in Elmswell, near Bury St Edmunds
- Our fresh fruit and vegetables are sourced from our supplier just over the border in Essex, as is our fish supplier
- And if we need any specialist micro-herbs or gourmet ingredients, we use 2 specialist companies: 1 in Norfolk and another near Bury St Edmunds

For non-food supplies – our linen supplier is based in Cambridge and our tableware, equipment supplier is just north of Bury St Edmunds, near Diss

### **Our team**

We always recruit locally and our base of nearly 60 part-time staff are all within a 15 mile max radius of our head-offices in Dullingham, though many are literally a 5mile drive or less away. When travelling to an event, we always encourage car-share. If we need to supplement our team with agency staff, we use two companies – one based in Essex and another in Cambridge

### **Waste and recycling**

Through clever purchasing and ordering, we aim to keep food waste on the day to a minimum but it is inevitable that there will be some waste generated on the day, either food, packaging or bottles. Cardboard and bottles are separated from food waste and both are collected by Veolia for recycling.