Missouri Botanical Garden

2025 Food and Beverage Vendor Sustainable Product Requirements

The Missouri Botanical Garden strives towards zero-waste events. For 2025 we are again COMPOSTING ALL food waste and ALL food containers, beverage cups, and sampling. We will be RECYCLING pre-packaged beverage cans and glass or plastic bottles, and cardboard. Our success depends on the cooperation and creativity of all our vendors. Thank you for complying with the following disposable service ware standards!

- 1. NEW FOR 2025 Sustainable Serviceware Non-Compliance Fine: All food and beverage vendors must commit to sourcing ONLY recyclable OR compostable, disposable products (cups, cutlery, plates, wraps, napkins, etc.) as noted below. Fees will be on a case-by-case basis and based on vendor response to a reported issue. Fines will ultimately be determined by Missouri Botanical Garden staff. Fines for non-compliance will be \$50 for Chinese Culture Days.
- 2. Beverages:
 - a. For *pre-packaged* COLD drinks **recyclable** approved serving options are glass or plastic bottles and aluminum cans. Consider cardboard alternatives instead of plastic 6-pack rings. FOR 2025 bottled water sales remain acceptable.
 - For COLD beverage CUPS Certified Compostable required, including lids and straws for drinks served on-site.
 - c. For HOT beverage CUPS **Certified Compostable** required, **including lids**.
 - d. For ALL cups, please consider eliminating straws and lids, or offering them on demand only.
 - e. ALL straws MUST be Certified Compostable or paper.
- **3.** Food Service: MUST Serve all COLD or HOT food on Certified Compostable plates, boats, or boxes. We strongly recommend ordering from Imperial Dade (see info below).

4. Sampling Service:

- a. MUST use **compostable products** for all COLD or HOT food samples.
 - i. Can use **CERTIFIED COMPOSTABLE** cups or containers (plain paper)
 - ii. Wooden toothpicks and skewers (no plastic frilly decoration)
- b. Consider totally edible sampling for sauces, dips, etc. on crackers, pretzel sticks or chips.
- c. Think about using tongs to serve samples directly to visitors!

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- 5. Utensils: ALL forks, knives, and spoons must be Certified Compostable.
- 6. Napkins select plain brown paper or white napkins (look for options with recycled content).

- 7. Beverage and food condiments served ONLY from bulk containers. NO individual packets or containers are allowed for 2025. Questions or concerns? ZeroWaste@mobot.org
- 8. The Garden will recycle all metal cans, glass and plastic bottles, and cardboard generated by visitors and vendors.
- **9.** We strongly recommend purchasing service ware from Imperial Dade: Imperial Dade is the Garden's established partner in providing ware that can be commercially composted.
 - Pricing is applicable to case lot purchases only no partial or split orders
 - \circ $\,$ Case quantities vary by product and are specified for each type of product
 - **PLEASE plan to order quantities of each product sufficient for your anticipated sales.** Unsold products are NOT returnable save it for 2026 or other area eco-conscious events!
 - Specialty items such as 1 oz. Compostable cups? order as far in advance as possible to confirm availability for your event needs.
 - Vendors must order and pick up directly from Garrett Paper
 - New Address as of 2/19/24 Imperial Dade 1555 Tradeport Drive Suite 100, Hazelwood, MO 63042
 - o New Phone Number 314-687-1244
 - Monday Friday: 8 AM 4:30 PM
 - Customer service 8 AM to 4:30 PM
 - Will Call Hours (to pick up) 8 AM to 2:30 PM
 - Order Cutoff 3:30 PM for next day
 - Orders should be placed at least two weeks prior to an event to ensure availability
 - NOTE: MAKE SURE TO MENTION YOU ARE ORDERING FOR A "MISSOURI BOTANICAL GARDEN EVENT" TO ENSURE YOUR DISPOSABLES ORDER IS CERTIFIED COMPOSTABLE.
 - New: Vendors ordering from product sources other than Imperial Dade, <u>MUST</u> get product review and approval from Garden Zero Waste team staff. Before ordering, email screenshot of product page from online ordering source to: ZeroWaste@mobot.org
 - This pre-approval requirement applies to vendors preferring an alternative source or needing Compostable products to serve or sample cultural or culinary specialties (e.g. Sushi or Bento box, sparkling beverage flutes).

THANK YOU for your cooperation in support of the Garden's goal towards zero-waste events! To learn more about food waste composting collection at the Garden click <u>here</u>. In 2024, our food and beverage vendors helped us divert – **70% of food waste and recyclables from the landfill during our two biggest events**!

IMPORTANT, PLEASE READ: How should we handle our own tent or booth waste?

Recyclables: bring EMPTY glass bottles, metal cans, plastic containers, and cardboard (flattened, unless requested by event staff for glass bottle collection) to the staffed **ZERO WASTE TENTS** during the event.

Trash: bagged trash will be accepted at the staffed ZERO WASTE TENTS, or you can leave it in your booth for Facility Services to pick up at the end of the event. <mark>Vendors MUST bring their own trash containers and <u>black or grey trash bags</u>. The Garden will not provide trash cans for vendor booths. Please plan containers ahead to keep ALL recyclables separate from trash.</mark> Questions about Garden Zero Waste Events? Contact Angelina O'Donnell, <u>aodonnell@mobot.org</u> or 314-577-9473 x 76308