

COMMITTED

AND

SUSTAINABLE

AUSTIN

BIRMINGHAM

COURT

ACTING NOW FOR A SUSTAINABLE FUTURE







RECYCLING

We have made substantial progress towards reusing and recycling at Austin Court to help become a more sustainable venue and we're always looking to do more. We like to remind our visitors to the building, as well as staff, to Reduce – Reuse – Recycle wherever possible.



DID YOU KNOW?

THE LARGEST PART OF UN-RECYCLED WASTE THAT BUSINESSES PRODUCE IS PAPER

RECYCLING

REDUCE

We are working towards using fewer resources, such as paper, as did you know that the largest part of un-recycled waste that businesses produce is paper! We are playing our part in reducing this by replacing all our photocopiers with newer models which offer scanning facilities, as well as having double-sided printing as the default setting.

At Austin Court we have digital screens throughout the building which enables the reduction of printed materials and often digital branding is cheaper, quicker, more sustainable, and flexible to edit than printed materials. So not only benefitting the planet but also our clients!



Single-use plastic is also another huge issue within our environment, causing devastation in our oceans and ecosystems.

Our on-site water purification systems operate to help reduce unnecessary single-use water bottle transportation and we encourage staff and clients to refill their own reusable bottles at our water stations installed around the building.



WE HAVE DIGITAL SCREENS THROUGHOUT THE BUILDING WHICH ENABLES THE REDUCTION OF PRINTED MATERIALS

REUSE

From lanyards to water bottles, to the cling film in the kitchen and the hidden plastic in some tea bags – one event can produce so much waste that you would often not think twice about. Now, think how many events happen every day, seven days a week. Finding ways to reuse items has become a key factor in Austin Court's sustainability agenda.

Starting in our events rooms where clients are provided with water in reusable glass bottles which are bottled in-house. To full events themselves, where we encourage all clients to reuse as much event collateral as possible, from delegate lanyards, to stage sets and everything in between.

RECYCLE

We believe that maintaining high standards of recycling should not only happen at home but should be continued into the workplace. At Austin Court we have easy recycling procedures in place that ensures that it is convenient for all staff and guests to recycle their paper, plastic, glass, copier cartridges and batteries.

From public matters to more private, even our toilet tissue and hand towels provided at Austin Court are manufactured from recycled paper from FSC certified forests.

And finally, if guests don't have their own reusable water bottle, then our on-site water purification machines are supplied with compostable cups and are recycled with our food waste.





CATERING

Before every mouthful of food we take there is a backstory. From where food is sourced, to how it was picked or caught, to how it reached our plate and then the story continues to much of it is thrown away.

With such large numbers, catering at events can have a huge impact on the environment, if not done correctly. This is just the start of the journey; we are continually working towards reducing our food miles and waste to make our catering a more sustainable experience.

DID YOU KNOW?

IT TAKES 100 TO 200 TIMES MORE WATER TO RAISE A POUND OF BEEF THAN IT DOES TO RAISE A POUND OF PLANET FOOD!



CATERING

STAYING LOCAL

We recognise that sustainability is not just an internal issue; to make a difference we must work with our whole supply chain, in particular our food suppliers...

- 80% of all our food suppliers can be found within a 30-mile radius of our venue, not only does this mean we're reducing our food miles, but we're also supporting local suppliers.
- All our meat is sourced from Grade A British Retail Consortium approved suppliers, and all fish and seafood we serve is Marine Stewardship Council (MCS) approved to help protect our oceans.
- At Austin Court we only use free-range eggs, nothing from caged hens.
- When your delegates need a morning pick me up, all our coffee is Fairtrade.



FOOD WASTE

Once we have sustainability sourced our ingredients, we work on how we can reduce our food waste.

- We offer a reduced price when you opt for the chef's choice menu in a bid to reduce waste.
- When there is food left one the event is over, to cut back on what we throw away, we work with our caterers Amadeus food who are partnered with the charitable scheme OLIO, who connect volunteer 'Food Waste Heroes' with our venue to share un-used food with those in the community.
- If food waste remains after an event, we work with our operators to ensure as much of the waste streams is recycled and converted into renewable sources such as electricity, heat and organic fertiliser.

PLANT-BASED OPTIONS

Our menus also provide plant-based options in line with the rise of veganism, acknowledging the positive environmental impacts this lifestyle has on our planet.

Not only does eating a plant-based diet significantly reduce carbon emissions and waste by-products but by reducing animal-based food consumption there will be more fresh water to go round. As did you know, it takes 100 to 200 times more water to raise a pound of beef than it does to raise a pound of planet food!





ENERGY AND ELECTRICITY

We are powering up our green energy and are committed to playing our part in helping the planet by reducing our electricity and energy throughout the building, as well as outside.



DID YOU KNOW?

BIRMINGHAM HAS IMPLEMENTED A
CLEAN AIR ZONE TO IMPROVE THE
AIR QUALITY OF THOSE TO VISIT
AND LIVE IN THE CITY

ENERGY AND ELECTRICITY



INTERNAL

At Austin Court we are signed up to a green energy tariff and use low energy LED light bulbs, with a large proportion of them being installed with motion sensors and if they are not motion sensored, we rigorously turn off all lighting when not in use. These small changes make such a big different and by using just LED lightbulbs you can save as much 80% on lighting!

To further reduce our energy waste, all large rooms have energy-efficient heating and cooling systems installed. To monitor and control the building's heating needs, we use a BMS system (Building Management System) and switch off all air conditioning when not being used.

We're also conserving water by having water efficient toilets that are fitted with low water systems and sensory taps in our washrooms.

Equipment throughout the venue, such as photocopiers, are set to automatically standby when not is use.

EXTERNAL

Birmingham has implemented a Clean Air Zone to improve the air quality of those to visit and live in the city. The Clean Air Zone discourages the most polluting vehicles from entering the zone, and vehicles which do not have clean enough engines will have to pay a daily charge if they travel within the area.

We also encourage guests to travel to the venue in the most sustainable way, such as using the train and then the <u>tram</u>, or <u>walking</u> and cycling. For guests with electric vehicles, we have two electric charging points in our small carpark.



TCW'S CARBON CALCULATOR

ALLOWS YOU TO EVALUATE THE LEVEL OF GREENHOUSE GAS EMISSIONS ASSOCIATED WITH YOUR TRAVEL TO AND FROM OUR VENUE.





WE ENSURE ALL LIGHTING AND AIR CONDITIONING ARE TURNED OFF WHEN NOT IN USE



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