



AMERICA'S CUP EVENT AUTHORITY
AMERICASCUP.COM

AC35 Sustainable Event Guidelines

CATERERS and FOOD VENDORS	COMMITTEE
DESIRABLE	
Caterers, Exhibitors and Food Vendors are required to comply with the following Green Guidelines: a) reducing consumption b) reducing waste c) protecting habitats d) ensuring accessibility and inclusion	ACEA & WEDCO
Provide information to staff, and the public about the healthy aspects of the menu. Menus should include healthy options, where feasible.	ACEA & Department of Health
The cleaning staff or private cleaning contractors are trained in environmentally friendly cleaning practices. This training should cover cleaning agents, methods and dosage, equipment and machines used; waste management; and aspects of health, safety and the environment. A record of these training measures should be provided.	ACEA & WEDCO
Opt for tap water rather than bottled water, where appropriate.	ACEA & WEDCO
Donate surplus edible food to non-profit organisations.	ACEA & WEDCO
Healthy Choices	
Ensure that the vegetarian and vegan options are kept separate from the other options and are well labelled.	ACEA & Department of Health
Materials and Packaging	
Avoid aluminium or plastic wrapping. Minimize packaging and utilize reusable or compostable service ware and environmentally friendly packaging (biodegradable cups, bamboo cutlery, reusable cloth bags, etc.).	ACEA & WEDCO
Single-use plastic beverage bottles and cups are prohibited; instead you must use recyclable refillable and/or reusable cups/bottles for participants to refill with drinking water.	ACEA & WEDCO

Avoid single-serve containers for food and condiments (e.g., milk, cream, artificial sweeteners, butter, ketchup, vinegar, mustard, jams, salt, pepper, breakfast cereals). Use bulk dispensers or jars for water.	ACEA & WEDCO
If disposable items are essential, try to ensure they contain a high content of recycled or plant-based material.	ACEA & WEDCO
Avoid the use of paper, substituting it with blackboards/chalk or digital screens.	ACEA & WEDCO
Paper products used for catering should have a high-recycled content. The following items may not be used: plastic straws, lids or beverage stir sticks, plastic cutlery, Styrofoam, plastic 'takeaway' containers, plastic bags.	ACEA & WEDCO
For boat tours or other functions where breakable dishes are not permitted, reusable acrylic dishware should be used.	ACEA & WEDCO
MEASURABLE	
Healthy Choices	
Within any Food and Beverage options, there should be a minimum of at least one healthy and one vegetarian option.	ACEA & Department of Health
Waste disposal	
Waste produced at the venue should be separated at source according to Bermuda standards (e.g., TAG, regular and special waste). This will require a) numerous, well-located bins for the separate waste items with clear signs/instructions in both spectator and staff areas, b) regular monitoring and removal of litter, c) oil and fat collected separately and disposed of according to Bermuda standards.	ACEA & WEDCO
Marketing/Promotions	
No distribution of flyers or other promotional materials.	
Balloons are not permitted	