

# — SUSTAINABILITY AT TOBACCO DOCK



TOBACCO  
DOCK

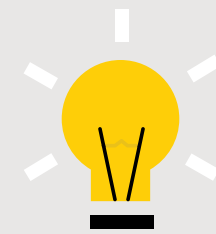


# OUR INITIATIVES

We take sustainability seriously and are passionate about helping our clients deliver industry-leading and environmentally kind events. Our commitment to providing our clients with sustainable options is constantly evolving, but these are our most recent initiatives.

## ecollective

We worked with ecollective to measure our carbon footprint and to track our progress in our journey to Net Zero. Our measurement for 2024-2025 was 13% ahead of target. (target was -5% carbon reduction)



Minimised our electricity use through LED lighting and sensors in appropriate areas



Planted bee and butterfly-friendly vegetation in planters and a living wall on our Quayside walkway. Not only does this attract insect life, but it also produces oxygen and removes pollutants



We transitioned all our single-use food serve ware to recyclable and compostable items. We also cut out plastic straws and bottled water in our catering



We have been nurturing relationships with sustainable suppliers to support our clients. Recently we oversaw the UK's largest ever use of Re-board at a single event



We've been zero to landfill since 2018. Carpet tile installation has minimized the wastage of complete carpet refits between events



Partnered with OLIO, the food sharing app, and City Harvest London to deliver zero food waste events. For every meal we serve, we donate another to a child living in poverty through the One Feeds Two initiative



Introduced food and recycling front of house bins to help sort our recycling, food waste and rubbish in the day to day running of the venue.



# OUR JOURNEY TO NET ZERO

## CARBON MEASUREMENT

Working with ecollective, we've measured our carbon footprint. Last year was our first year of measuring, which set our benchmark against which we can track our progress on our journey to Net Zero.

In 2024-2025 our total carbon footprint was:

**209,298KG OF CO2E**

This represents a drop of 12.73% from our benchmark year, and 7.73% more than our target of -5%. Our carbon footprint measurement equates to 21kg CO2e per sqm per day, or to put it another way...



**0.03**

Bottles of Champagne



**0.14**

8 minute showers



**0.52**

Bananas shipped from Latin America



**0.04**

Avocados shipped from Peru



ecollective



## WHAT IS NET ZERO?

Our net-zero strategy is focused on reducing climate-damaging emissions by over 90% (by 2042 at the latest). We will do this by decarbonising all sectors of the business. However, it is important to acknowledge that some parts of our business will be easier and quicker to decarbonise than others.



*This chart is for illustrative purposes only*



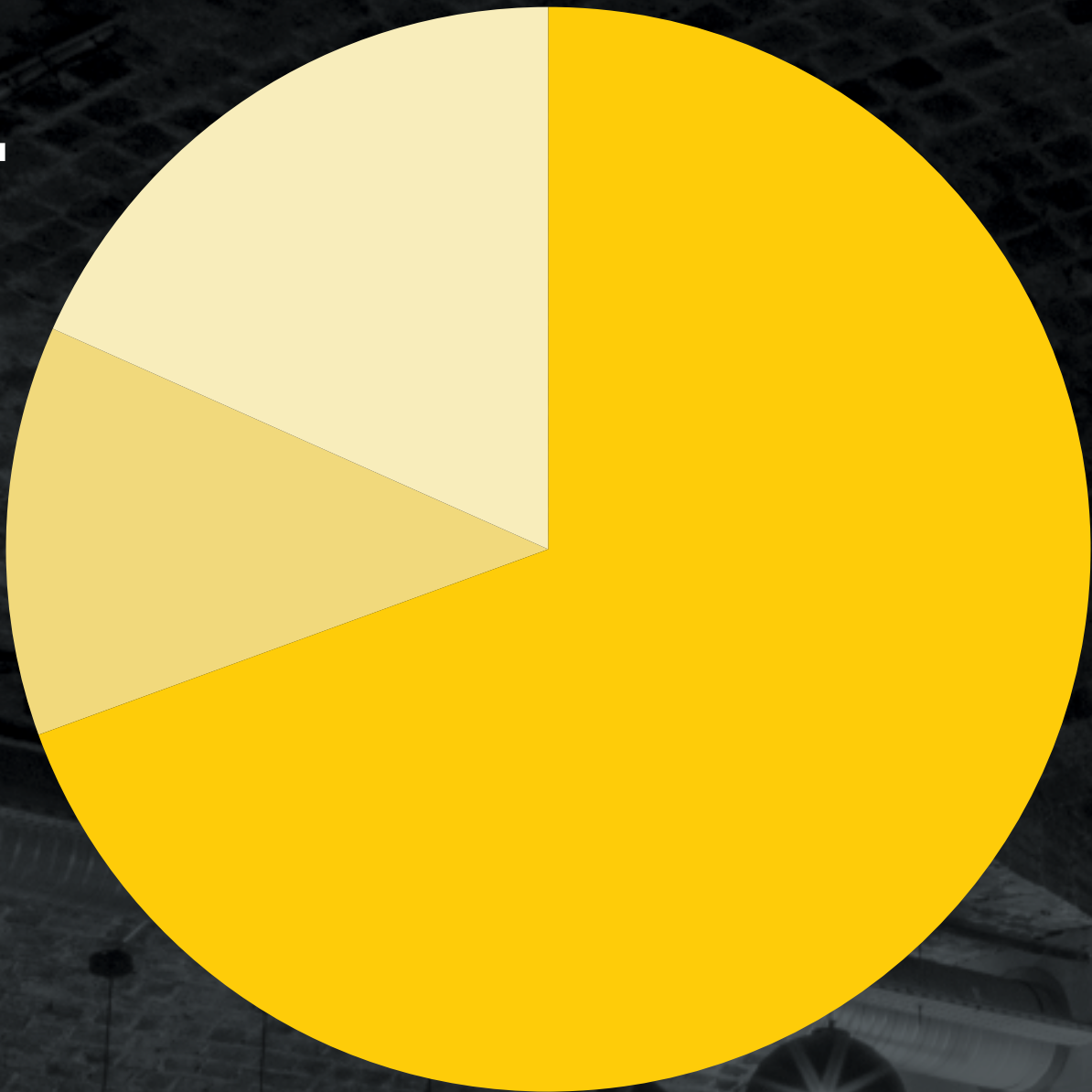
# NET ZERO

We're working to reduce our total carbon footprint by **5% EACH YEAR** compared to our 2023/24 emissions, **TO REACH NET ZERO BY 2042.**

AVERAGE CARBON FOOTPRINT PER SQM (KG OF CO2E)				
2023-24	2024-25	2025-26	2026-27	2027-28
24KG	21KG	TBC	TBC	TBC
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## 2023-2024

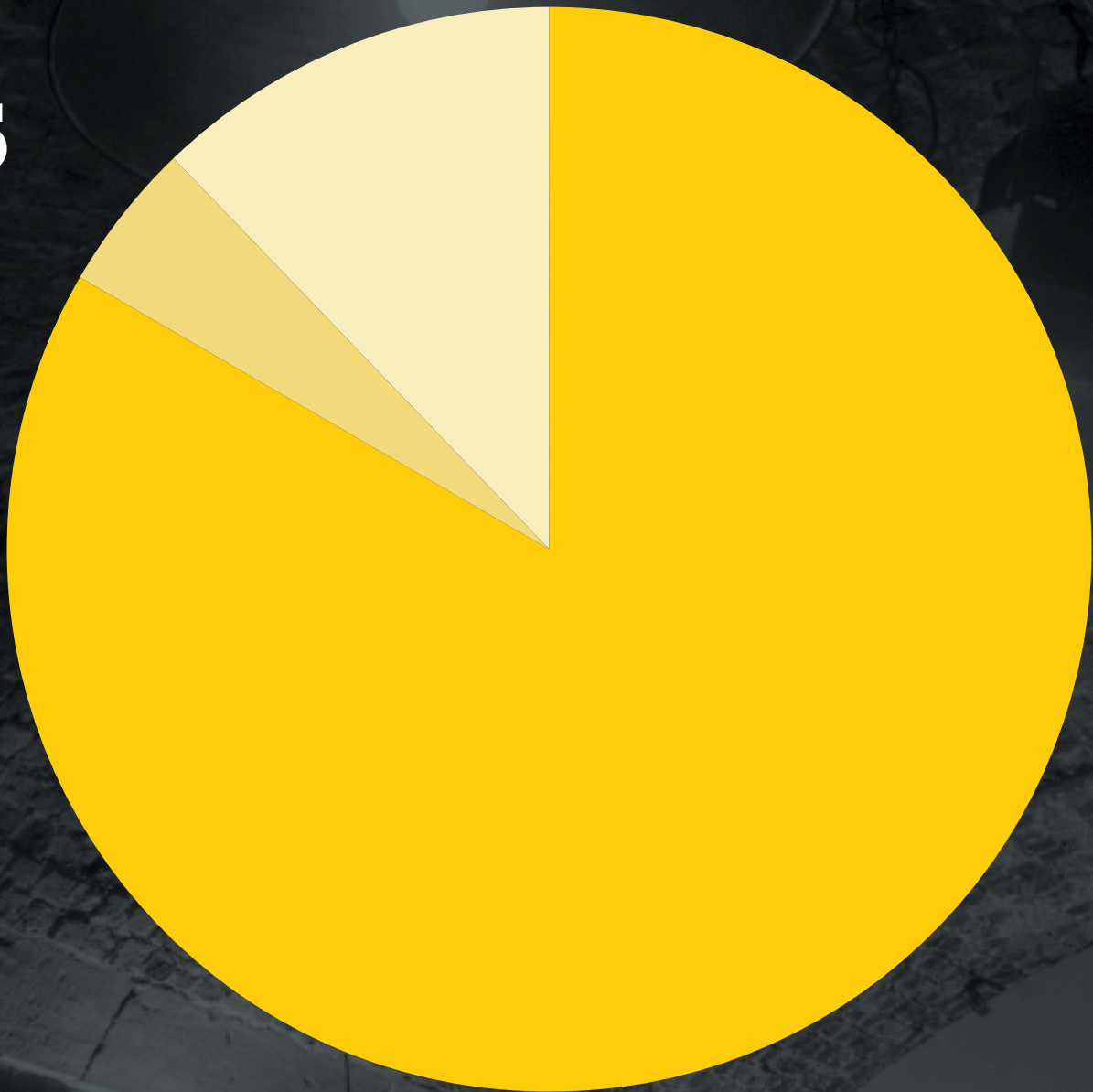
- 69.5%
- 12.3%
- 18.2%



Average kg CO2e per sqm 24kg

## 2024-2025

- 83.6%
- 4.2%
- 12.2%



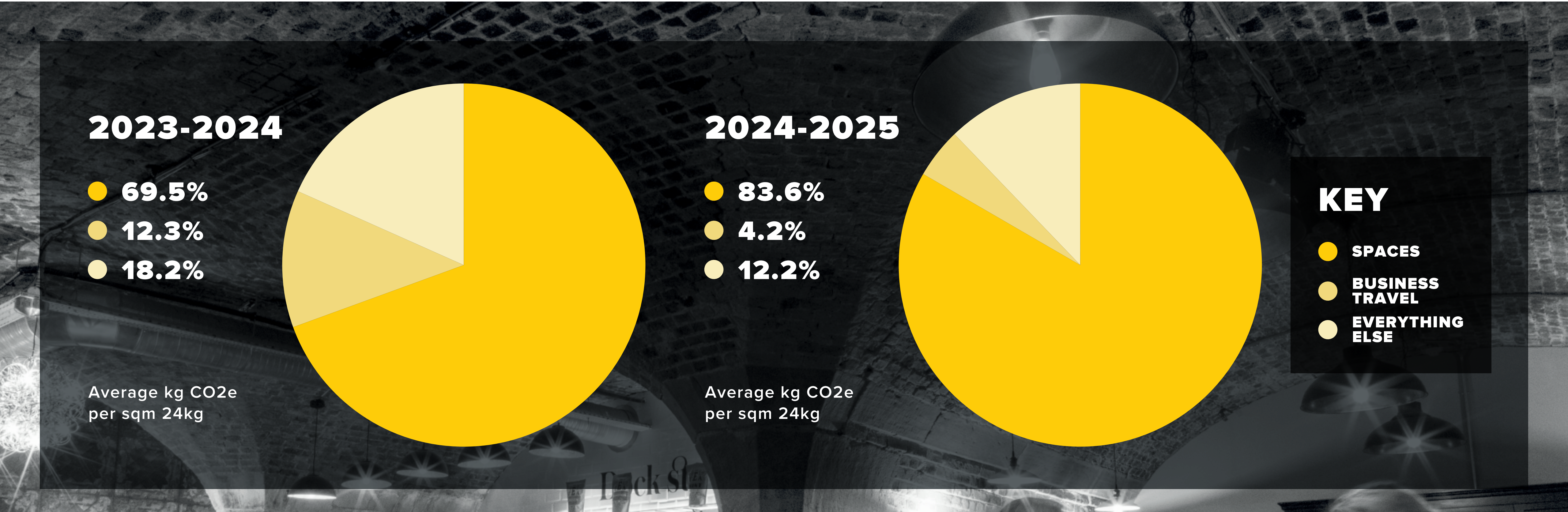
Average kg CO2e per sqm 24kg

KEY

SPACES

BUSINESS TRAVEL

EVERYTHING ELSE





# UTILITIES



We replaced all our installed non-event lighting with LED bulbs. LEDs use up to 90% less energy and can last 25 times longer than traditional bulbs



We run on reduced power and lighting during setup and de-rig as well as minimizing the use of heating and cooling



We've also installed water coolers throughout the venue to encourage the use of reusable bottles by our guests



PIR sensors ensure that lights in our offices and common parts are only on when they need to be



We track the meter readings for each event and provide to our clients, along with suggestions for how to make improvements and offsets in the future



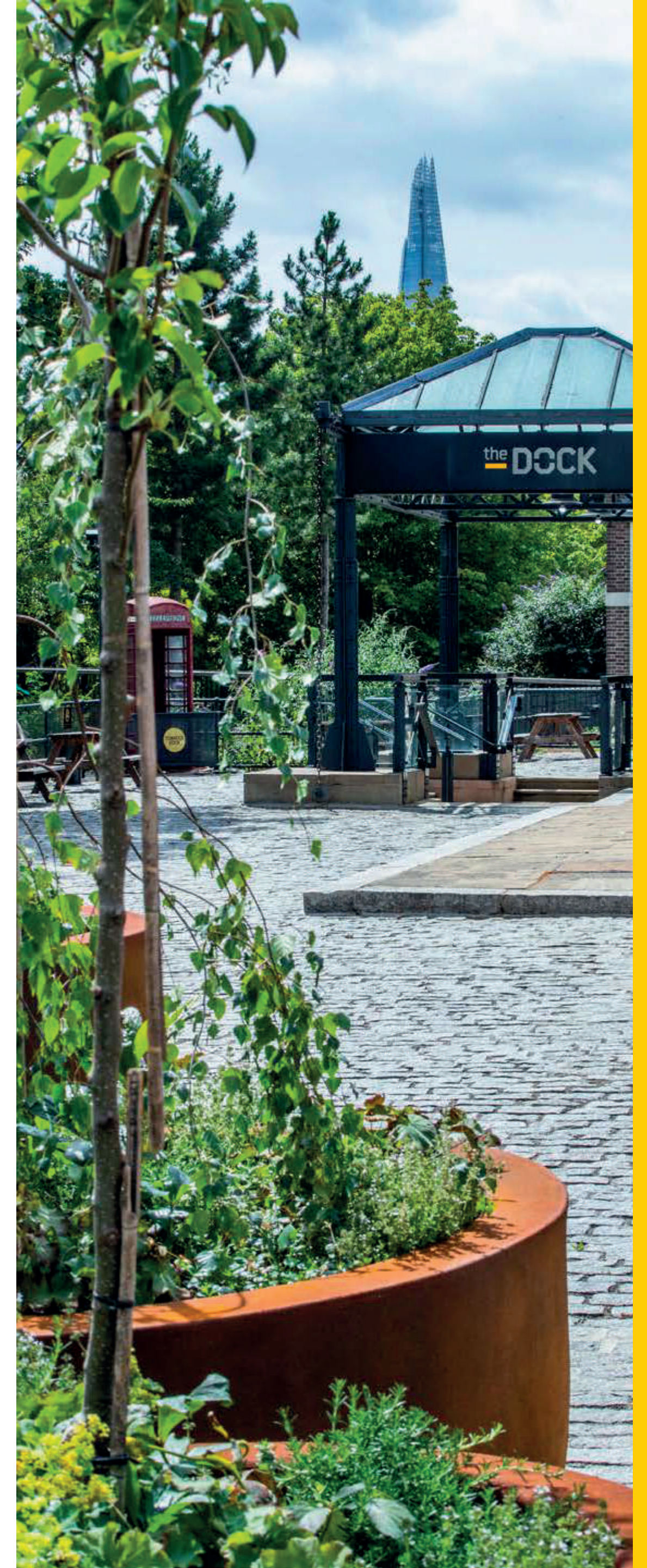
We use energy from suppliers using 100% renewable sources wherever possible





# WASTE AND CLEANING

- Tobacco Dock is a Zero to Landfill site and has a recycling rate of 97.8% per annum. This is 100% for glass and pallets.
- We track the waste from your event and can provide you with data on your recycling and composting rates.
- Our cleaning and waste management partners, NuGroup use only environmentally friendly products from NTRL. The packaging in the NTRL range is made from 100% post-consumer recycled plastic.
- We banned plastic straws ahead of legislation and made the move to recyclable and compostable packaging for food.
- Our systematic process segregates the general and glass waste by colour coded bins which are used to identify the different waste streams. The glass waste is then directly collected by a local supplier that specialises in glass recycling – achieving a 100% recycling rate and ensuring nothing goes to waste.
- The venue's general mixed waste and dry mixed recyclable waste are removed in scheduled collections. General waste is sent to a Material Recovery Facility (MRF), where it is processed to ensure recyclable items contained within the yield are processed while residual waste is processed into energy. Our dry mixed recyclable waste is sent and processed at a separate MRF specialising in recyclable goods to ensure that 100% of the waste is processed for market.
- Nukleen ensure all food waste created by the TDF kitchen is collected on a weekly basis and sent to an anaerobic digestion facility. Here it can also be processed into fertiliser whilst also capturing the by-product of the bio-gas where it is then used to fuel the very fleet that collect it.
- We arrange the re-use of redundant computer supplies and equipment and where possible will donate disused computer and tech equipment to local primary schools.
- We have made the switch to carpet tiles meaning we can replace only the areas that need it.
- To help our clients minimise the waste from their events, we have partnered with Event Cycle and refer them at site visit stage. Building this planning into the event organisation process from an early stage helps to maximise the impact on event waste. There's more information on the work Event Cycle do on page 11 of this document.
- Leftover pallets are repurposed and often used for creating hives for NuGroup's very own bees. We sometimes get to enjoy their delicious honey!





# FOOD



## BRITISH PRODUCE

Food is at the heart of everything we do, therefore wherever possible we buy British, seasonal produce, and operate with both Spring/Summer and Autumn/Winter menus.

## ZERO FOOD WASTE

We have partnered with OLIO, the food sharing app, and City Harvest London to redistribute unserved meals at no extra cost to our clients. This helps us to deliver Zero Food Waste events. Meanwhile, our charity partner One Feeds Two allows Tobacco Dock to match every meal served on-site with a school meal to a child living in one of the world's poorest communities.

## PLASTIC FREE & BIODEGRADABLE

We discourage the use of single-use plastic and offer refillable, reusable glass water urns for all events, with compostable cups. We only offer disposable catering equipment which is plastic free and compostable - made from either bamboo or palm leaf. We purchase this from trusted, sustainable sources. This includes cutlery, plates, bowls, coffee cups and water cups.

## RECYCLED AND RE-USED

We offer packaged water, where possible via two sources; CanO Water - the recycleable canned water company - and Belu, providing recyclable glass bottles, the latter being a not-for-profit company who donates all profits to Water Aid. Wherever possible, we purchase, recycle and re-use equipment on subsequent events within our venue..

## SUSTAINABLE PARTNERSHIPS

We have collaborated with Toast Brewing (a certified B Corporation) who brew their beer with surplus bread, which not only makes good use of commonly wasted food, but also drastically cuts back on the amount of land, water, and energy that is used to brew their beer. What's more, 100% of their profits go to environmental charities such as Rainforest Trust UK, Plantlife and grassroots community groups.





# TEAM



We encourage our employees to be mindful of their transport to work and to external events. We offer a cycle to work scheme and season ticket loans, and encourage car sharing and public transport to team events.



We offer low and no meat menus at our team events.



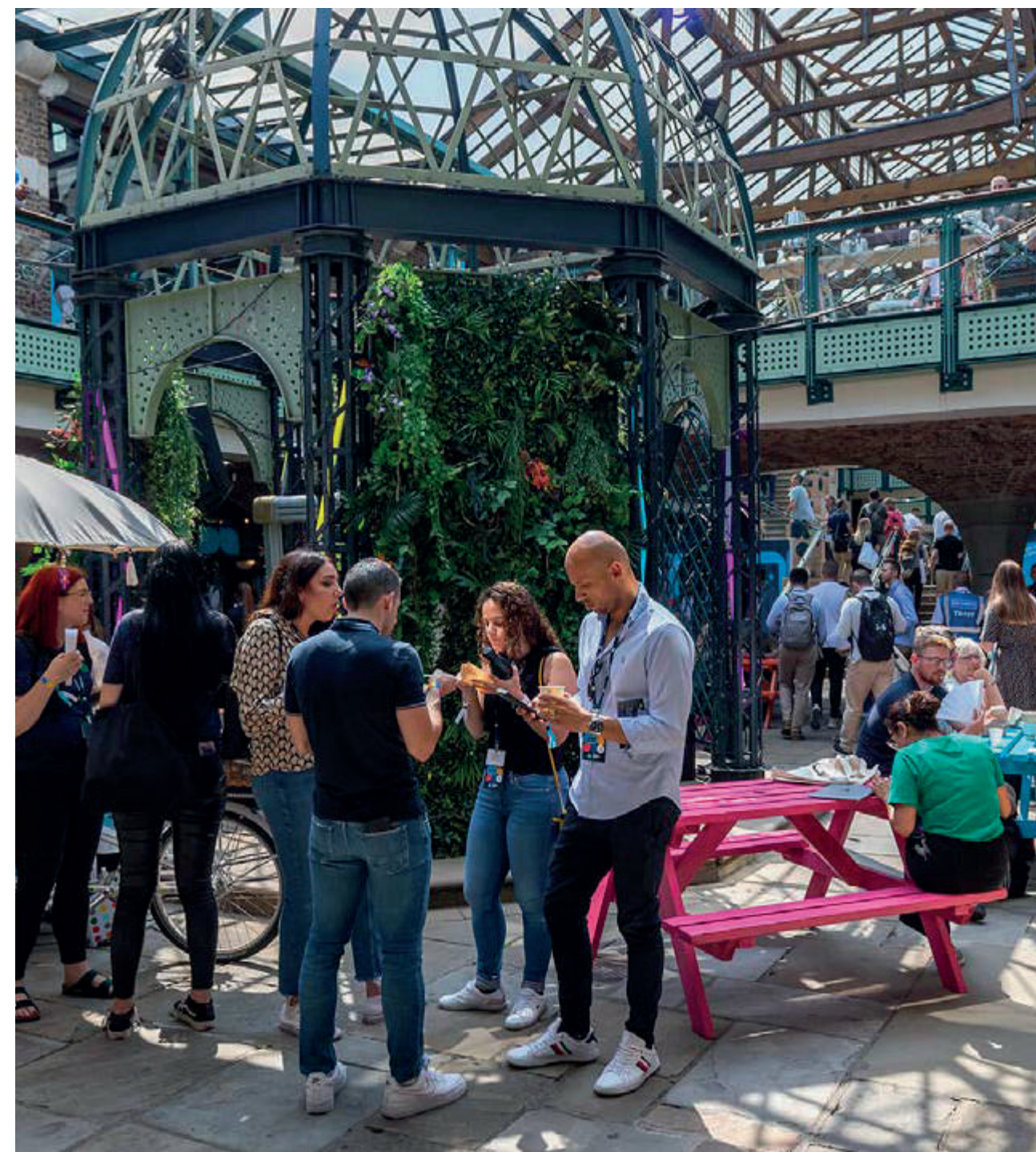
Reducing our post and purchased goods delivered into the office – encouraging our suppliers to pledge to Net Zero. Last year we actually managed to not send anything by post.



Encourage team members working from home to consider moving to sustainable energy.



When using hotels for work travel, team members prioritise hotels using renewable energy.





# THE BUILDING

**“The greenest building is the one that is already built”  
- Carl Elefante**

Built in 1812 as a hub for luxury commodities imported from across the globe, Tobacco Dock has served many functions over the centuries, but its latest incarnation as bustling events venue is its most exciting yet. When we first encountered the building in 2010, it had been moribund for over 20 years and was on the English Heritage At Risk Register of historic buildings of architectural significance that were in danger of being lost for future generations. The Grade 1 listed complex is one of the finest examples of former Docklands warehouses anywhere in the United Kingdom. Since 2012 we have sensitively restored and enhanced this magnificent building and given it a new life as a home for memorable and compelling events and experiences. As we like to say: “cutting-edge heritage”.

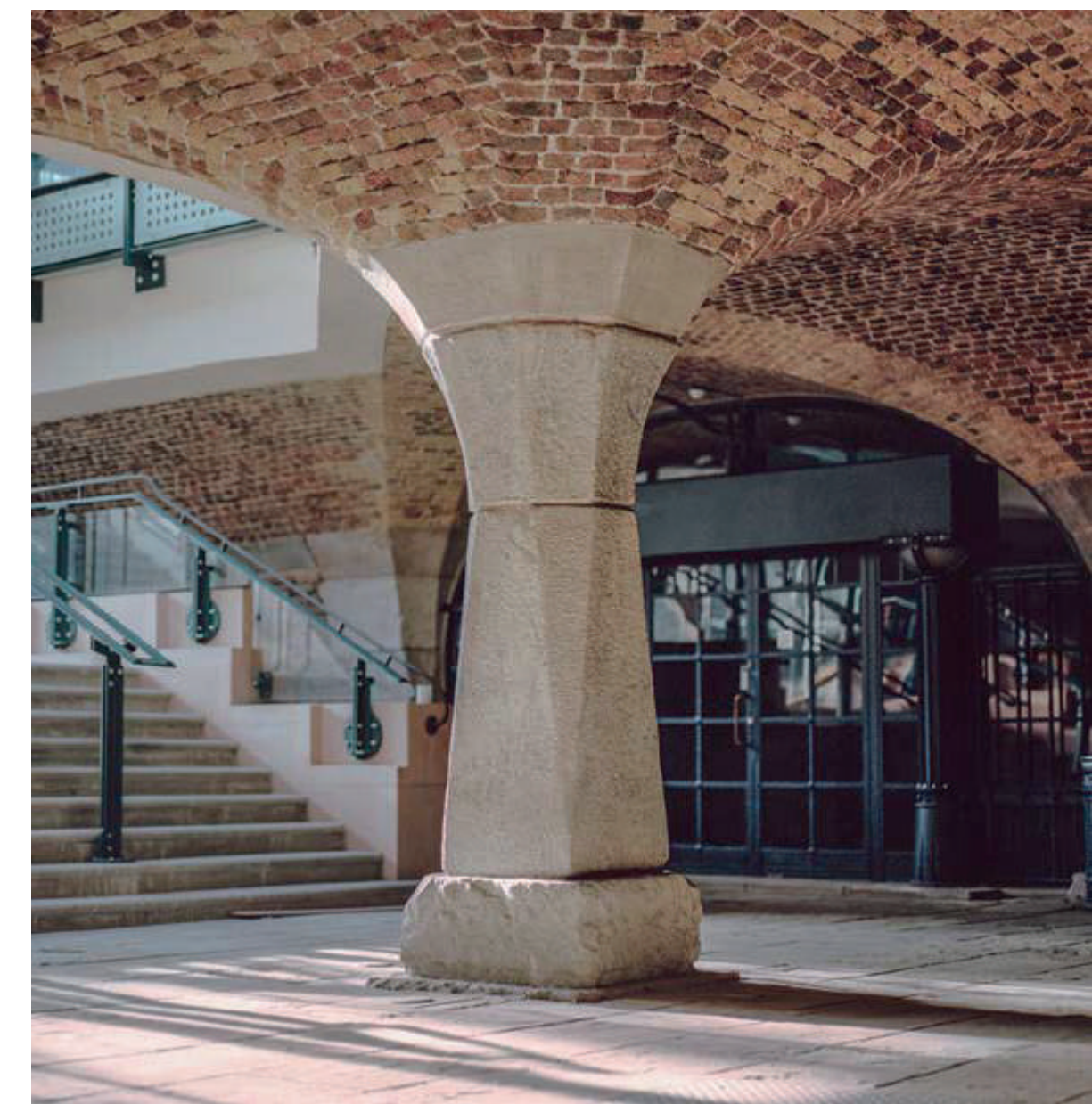
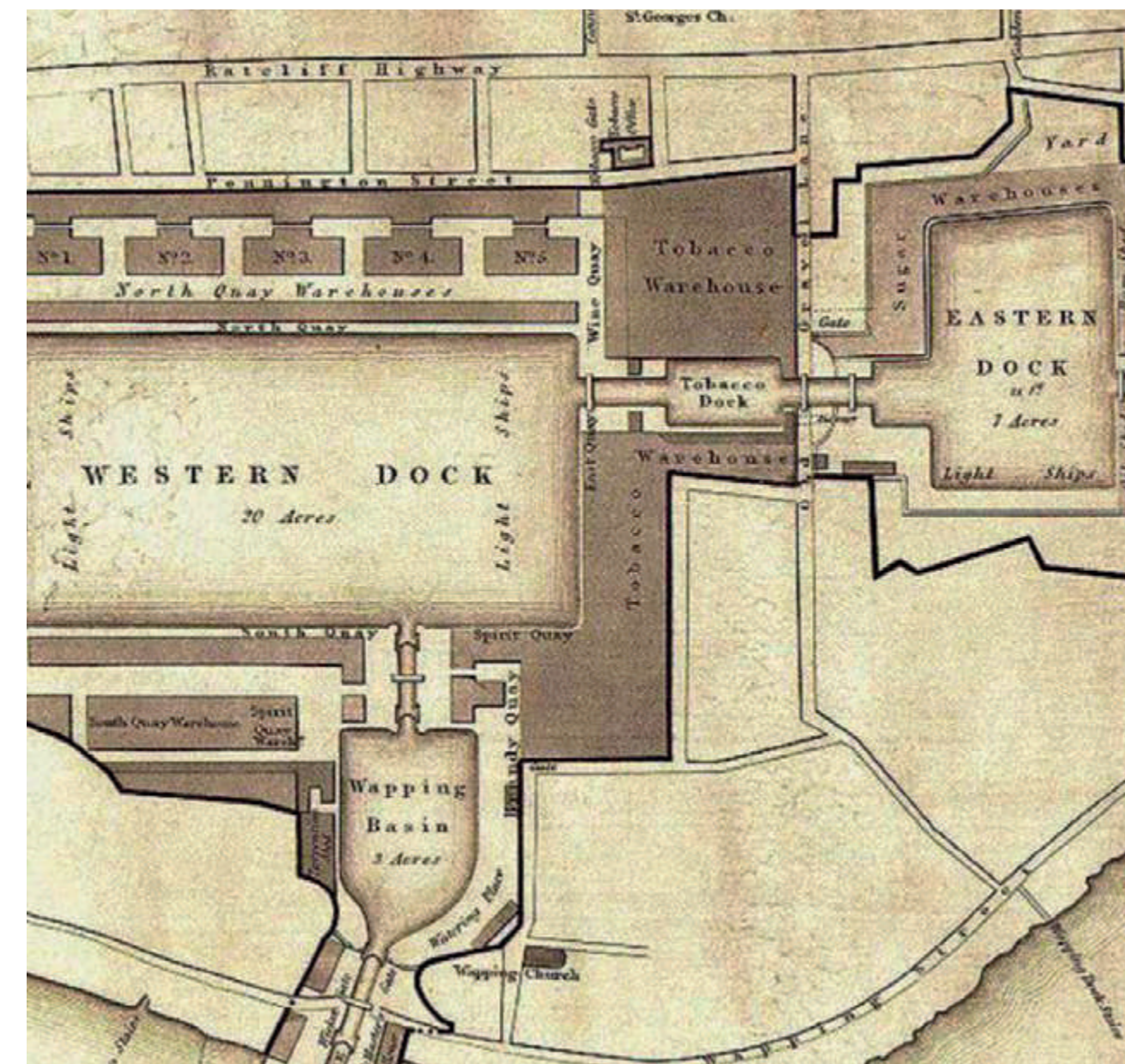
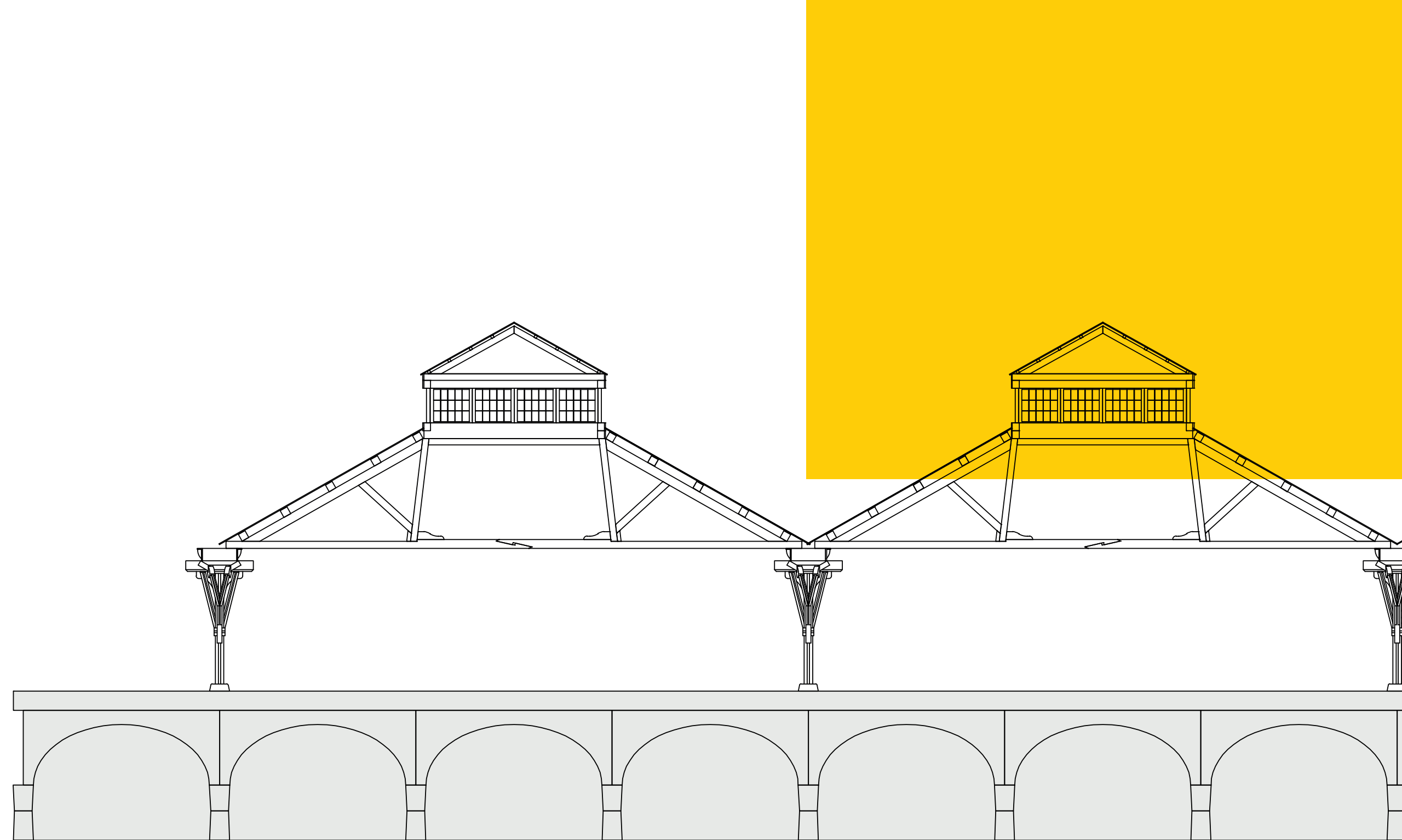
The events industry, along with many others, is working towards carbon neutrality by 2050, but the embedded carbon in new and extended buildings is not considered in these calculations.

**It would take 239 years for a new build to pay-back its emissions from construction via its improved energy efficiency vs a refurbished existing building.** (Kinrise – Carbon In Construction)

Many new buildings and new extensions claim to be Net Zero yet construction industry analysis shows that new buildings emit +247% more carbon over a 10 year period and 40% more over a 60-year lifecycle. A typical new building has +600 kg CO<sub>2</sub>e per m<sup>2</sup> of embedded carbon (more if there is demolition of an existing building).

**Just three construction materials - concrete, steel and aluminium are responsible for 23% of global carbon emissions.**

(UK Government Waste Report, Architecture 2020)





# EVENT CYCLE

## **Event Cycle is your bolt-on sustainability team for your next event.**

They help event organisers to implement sustainable solutions with a lasting social legacy. Their work covers everything from support regarding sustainability and social impact, help writing policies or sustainable guiding principles, and support as part of your planning process to reduce carbon and waste, assess materiality and adopt circular thinking.

They can also help you to integrate social impact into your event from the get-go, through socially sourced features and experiences, as well as looking at post-event asset dissolution, where they can help you to identify recycling, repurposing and redistribution routes for leftover event materials with charities, community groups, schools and social enterprises.

**Click here** to read their success stories.





**FOR FURTHER INFORMATION ABOUT OUR  
SUSTAINABILITY PLEASE GET IN TOUCH**

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**T3BACC3  
D3CK**



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