

Sustainability & Social Impact

Our Commitment to Sustainability at Flavours



At Flavours Catering + Events, sustainability is embedded in the way we operate.

We actively invest in practical initiatives that reduce our environmental impact — from our 58 kW solar system and responsible sourcing to food-waste reduction, reusable serviceware and more sustainable packaging.

As a family-owned Sydney business, we recognise the responsibility that comes with producing and delivering food at scale. We are committed to reducing waste wherever possible, particularly within our kitchen operations, while continually reviewing how we source, produce, package and deliver our catering.

For us, sustainability is about action, with ongoing investment, practical improvements and doing what we can to create a more positive impact on our environment and community.

Our Impact at a Glance

FOOD WASTE REDUCTION

Built into menu planning, purchasing, inventory & kitchen production

REUSABLE CATERING

options available as an alternative to disposables

58KW OR ~60%

of our electricity facilitated by renewable solar energy

COMMUNITY IMPACT

Meals that Matter, Haymarket Foundation & other initiatives

LOCAL SOURCING

of ingredients and produce prioritised wherever possible

Maximum Taste. Minimal Waste.

As a catering business, reducing food waste is one of the most important ways we can minimise our environmental impact. At Flavours, this starts well before the food reaches an event.

SMARTER MENU DESIGN

We design our menus around whole-ingredient utilisation, where our chefs find creative ways to use every part of our produce across the kitchen. This approach maximises the value of our ingredients while significantly reducing unnecessary food waste.



WASTE MANAGEMENT

We use dedicated kitchen bins to separate organic waste from general waste in our daily operations. Combined with smart purchasing, portion control, and whole-ingredient utilisation, this drastically cuts down on food waste throughout production. Ultimately, it helps ensure less organic material ends up in our general waste stream.

CAREFUL PURCHASING

Inventory controls and mindful purchasing help us manage stock levels, reduce spoilage and avoid unnecessary over-ordering.

PORTION & STOCK MANAGEMENT

Portion control and stock rotation are part of our everyday kitchen processes, helping us produce the right amount of food while maintaining the quality and presentation our clients expect.

MINIMISING FOOD WASTE

Where surplus or cancelled food occurs, we redirect suitable, food-safe meals to community partners like the Haymarket Foundation. When appropriate, surplus food at events is also offered to guests to prevent unnecessary waste. This helps ensure quality food feeds people rather than going to waste.



Powering a more sustainable kitchen

58 KW OF ROOFTOP SOLAR

Our Artarmon head office and production kitchen features a 58 kW solar power system that generates roughly 60% of our daily electricity, significantly reducing our reliance on non-renewable energy. Beyond solar, we lower our environmental impact using energy-efficient LED lighting, active consumption monitoring, and vehicle optimisation. Together, these steps allow us to power our large commercial catering operation far more sustainably.

Sourcing with a Purpose

Wherever possible, we prioritise local, Australian, and ethically sourced ingredients across all our menus. We build strong relationships with trusted suppliers, including family-owned fresh produce partners and Australian meat and poultry farmers. Additionally, we source organic, Fairtrade, and Rainforest Alliance-certified coffee, cocoa, and tea products. Designing our menus around seasonal produce allows our chefs to showcase ingredients at their peak while supporting a more considered sourcing strategy. Ultimately, buying locally supports hard-working Australian businesses and significantly reduces the distance our food travels.



Reduce. Reuse. Recycle.









ECO-FRIENDLY PACKAGING

We choose functional, eco-conscious packaging that reduces reliance on single-use plastics without compromising quality or food safety.

- **Cardboard Bases**: Durable, biodegradable, compostable and recyclable tray bases & lunch boxes.
- **Compostable Lids & Cutlery:** Industrially compostable PLA clear lids and renewable, plant-based cutlery.
- **Renewable Hot Containers:** Made using renewable, fully compostable materials.

OPERATIONAL RECYCLING

Smart Waste Segregation:

- **Cardboard & Paper:** 100% separated and diverted from general waste for recycling.
- **Glass & Plastics:** Dedicated container bins for streamlined operational recycling.
- **Coffee Pods:** Nespresso capsules collected and recycled through dedicated programs.

REUSABLE EVENT WARE

Clients can swap disposable packaging for washable ceramic platters, glassware, crockery, and linen. Reusable platters are also available for drop-off orders, offering a premium look with zero waste. It's an ideal choice for organisations looking to meet internal sustainability targets.

COMMUNITY & PEOPLE

We believe being a responsible business extends beyond environmental impact. Flavours is a family-owned and operated Sydney business, and our people and community form an important part of how we think about sustainability. We are an equal-opportunity employer and embrace the diversity represented across our workforce.

Supporting Our Homeless Community. One meal at a time.

At Flavours Catering + Events, sustainability extends beyond the environment—it means using our team, kitchen, and resources to make a positive impact.

HAYMARKET FOUNDATION





Through our **Meals That Matter** initiative, we proudly partner with **The Haymarket Foundation** to support people experiencing homelessness and housing insecurity across Sydney.

Every weekday, our kitchen prepares and delivers 45 freshly cooked, balanced meals featuring quality proteins, vegetables, and vegetarian options. Integrated directly into our regular operations, these meals are crafted alongside our daily catering and delivered using our own transport network to provide both essential nourishment and a sense of dignity.

For us, **Meals That Matter** isn't a once-a-year effort; it's built into the fabric of our business. By using what we do best every day, we ensure our strength as a commercial caterer creates a lasting, meaningful difference in our local community.

> Flavours has been supporting our homelessness service/crisis accommodation by providing fresh meals to our residents. The team has been fantastic, consistently delivering delicious, high quality meals with generous portion sizes and reliable service.
>
> Our residents genuinely enjoy the meals and greatly appreciate the kindness and generosity behind them.
>
> We are incredibly grateful for Flavours' ongoing support and would highly recommend their services!
>
> **– HAYMARKET FOUNDATION**

Beyond Meals that Matter our commitment to community also extends to fundraising and awareness initiatives throughout the year. This includes supporting causes such as **R U OK? Day,** with eligible catering orders contributing a donation equivalent to 10% of the ex-GST catering order value. Good food has always been about bringing people together. Through **Meals That Matter,** we can use it to support our community too.

HAYMARKET
FOUNDATION

1 July 2026

To Whom It May Concern

This letter is provided as a reference for Flavours Catering + Events in relation to our ongoing working relationship with The Haymarket Foundation.

The Haymarket Foundation is a Sydney-based organisation providing accommodation and support services for people experiencing homelessness and complex social disadvantage. As part of our work, we regularly engage external providers to assist with the delivery of services to residents, staff, and programs.

Flavours Catering + Events has been a consistent and highly valued partner. Their service is characterised by strong professionalism, high-quality food, and a clear understanding of the needs of organisations working in the community services sector. Meals provided are consistently well prepared, thoughtfully presented, and suitable for a range of dietary requirements, which is essential for the diverse communities we support.

Beyond their catering services, Flavours Catering + Events demonstrates a genuine commitment to social impact within the community. Their involvement in initiatives such as Meals That Matter provides practical support that goes beyond commercial operations and makes a real difference to organisations like ours. It helps ensure the continuity of essential services and supports our day-to-day needs, while contributing to the dignity, wellbeing, and stability of the people we support.

We have found Flavours Catering + Events to be reliable, responsive, and easy to work with, with strong communication and consistent delivery standards.

We would confidently recommend Flavours Catering + Events to other organisations seeking a professional catering provider that not only delivers high-quality service but also demonstrates genuine social responsibility and community impact.

Should you require any further information, please feel free to contact me.

Your sincerely

Gowan Vyse
Chief Executive Officer

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Our Commitment

Sustainability is not one initiative or one piece of packaging.
It is a series of decisions made throughout our operation every day.

- LESS FOOD WASTE
- 58 KW SOLAR
- SMARTER ENERGY USE
- LOCAL AND AUSTRALIAN SOURCING
- REUSABLE CATERING WARE
- MORE RESPONSIBLE PACKAGING
- RECYCLING AND ORGANIC-WASTE INITIATIVES
- A DIVERSE, PEOPLE-FOCUSED WORKPLACE
- COMMUNITY PARTNERSHIPS.

Our commitment to sustainability grows with our business. We continue to invest in smarter, more responsible ways of operating, strengthening our practices, reducing our environmental impact and creating positive, lasting change.

Delicious food. Service that sparkles.
A lighter footprint.

SCAN QR TO LEARN MORE

