

The background of the image is a teal camouflage pattern. It consists of irregular, organic shapes in two shades of teal: a darker, forest green and a lighter, seafoam green. The shapes are interlocking and resemble the patterns used in military camouflage. The overall effect is a textured, layered appearance.

ESTD 2000

ROCKET

LONDON ENGLAND



Sustainability at Rocket



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Fighting Climate Change

We are proud to put sustainability at the forefront of everything we do at Rocket.

Whether it's working with the best local suppliers or the latest food waste technology, we are passionate about catering both greenly and exquisitely to ensure we meet our ambitious sustainability targets while maintaining our esteemed standard of excellence.



Rocket's Sustainable Initiatives

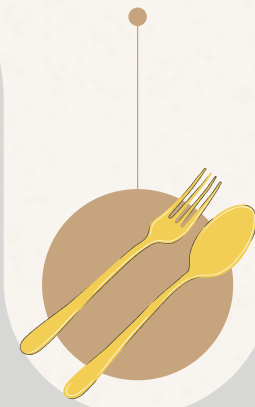
CAREFULLY PLANNED MENUS

We carefully plan our menus with 30% vegetarian options and plan quantities to ensure minimal food waste.



LOCALLY SOURCED

We partner with local British suppliers that are based in London as much as possible.



GREEN DÉCOR

Our team of creatives ensure that we reuse and recycle materials for canapé trays and decorations when possible.



ENERGY EFFICIENCY

We ensure that all new appliances and machinery in our kitchen and at our headquarters are energy-efficient.



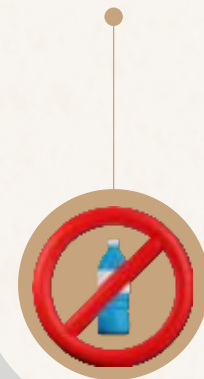
SUSTAINABLE TRAVEL

We encourage our team to take public transport and electric vehicles when going to events and site visits.



SUSTAINABLE PACKAGING

We avoid packaging where possible and where it is required only use packaging that is compostable or recyclable.



RECYCLING & RUBBISH DISPOSAL

Rocket sorts and clears all rubbish after every event for recycling wherever possible. We also carefully recycle any waste at our headquarters and in our kitchen.



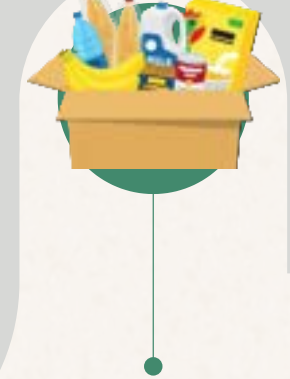
FOOD WASTE SOLUTIONS

We turn our food scraps into environmentally safe liquid through an ORCA food digester.



FEEDING THE COMMUNITY

Rocket works with Ace of Clubs charity to provide meals for the homeless, vulnerable and otherwise marginalised people in the community.





The Eco-Rocketeers

Our internal sustainability committee was formed to establish the foundation of our sustainability priorities. The committee meets monthly and provides our employees and stakeholders with an understanding of what's most important and what we can do to protect the natural world and be more socially responsible.

We are committed to reach Net Zero greenhouse gas emissions by 2030, in line with targets to limit global temperature rises to 1.5°C above pre-industrial levels. This will be achieved through ambitious levels of change, innovation, collaboration, and investment in business practices.



Our Targets



100% RENEWABLE ENERGY BY 2025



100% REUSABLE OR RECYCLABLE PACKAGING BY 2024



25% REDUCTION IN FOOD WASTE BY 2025



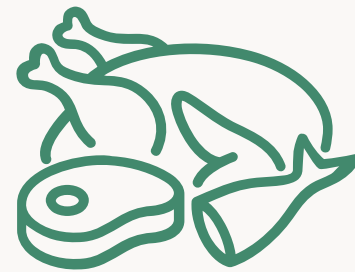
100% ELECTRIC VEHICLE POLICY BY 2026



25% SWITCH FROM ANIMAL PROTEINS BY 2025



55% REDUCTION IN CARBON FOOTPRINTS BY 2027



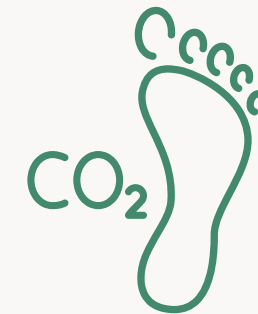
70% FRESH MEAT, DAIRY & VEGETABLES SOURCED FROM REGENERATIVE AGRICULTURE SOURCES BY 2030



40% SWITCH FROM ANIMAL PROTEINS BY 2030



50% REDUCTION IN FOOD WASTE BY 2030



80% REDUCTION IN CARBON FOOTPRINT BY 2030 (SBTI'S CORPORATE NET ZERO STANDARD.)

Equipment

When procuring hired equipment from local suppliers for each event, we perform research on energy standards (e.g. energy labels) and procure equipment with the lowest kgCO₂e possible.

It is also imperative that hired equipment is of the correct specification and size for the requirement, as unnecessarily large equipment will consume more kgCO₂e (regardless of energy efficiencies).

Our head of Operations is responsible for ensuring all equipment procured does not have a standby power level greater than 0.5W.





Our Food

The menus at Rocket are designed to feature the best seasonal ingredients and shine a spotlight on amazing local produce.

Over 30% of our menu items are vegetarian or vegan, and we are working with Foodsteps to measure and reduce the environmental impact of our dishes.



Sourcing

We avoid “wasted miles” by ordering in bulk wherever possible and consolidating our suppliers of fresh produce to reduce the number of journeys suppliers make to our production Kitchen, reducing the overall level of road miles travelled.

We request sufficient and appropriate evidence from each of our partners to ensure that suppliers further down the supply chain have been paid a fair price for the products received. This, in conjunction with a commitment against modern slavery, ensures that all of our suppliers conform to the sustainability requirements of our operation and ensure that each event leaves a tangible and positive impact on the immediate local community.



The Rocket Supplier Map

We have a long history of working with some of the country's best suppliers who share our commitment to quality and excellence without compromising the environment. We work almost exclusively with local, British suppliers and procure our goods from within a <25-mile radius wherever possible.

Packaging

We avoid single-use plastics wherever possible and aim to use 100% reusable, recyclable or fibre based compostable packaging. We are working closely with our waste management partners to find solutions for hard-to-recycle items like packaging with food contamination, which currently must be discarded as general waste and sent for incineration, no matter the material type.





Waste Management

Rocket is committed to reducing food waste and utilising innovative technology to achieve this goal.

The ORCA food digester converts 99% of food waste to water, reducing road miles and landfill.

The Orbisk uses AI technology to analyse food waste, optimising systems and processes to limit future waste.

Excess kitchen oil is collected and sold to Quatra for recycling into second-generation biodiesel.

The company also confirms final numbers and menu choices in advance to ensure efficient planning and minimise food waste.



LESS
FOOD
WASTE
BY ORCA





Thank you

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