



## Treseren Sustainability Audit Review February 2025

Sustainability continues to be a big focus within our Treseren team. We are passionate about sustainability and our local environment and we are continually looking to improve sustainability within the company and lower our carbon footprint.

### Aims

- Review Sustainability report from November 2024
- Highlight successes and achievements
- Create short term, medium term and long term goals around sustainability for the coming year.
- Look to reduce carbon emissions as a KPI of our business.
- Inspire conversations about environmental issues and solutions as a team and with guests.
- Create a hazardous waste disposal policy.

### Achievements so far:

#### The kitchen

- Herb garden planted and in use.
- Apple juice project continued. Treseren apples harvested and taken to Pete's apple press in Millbrook. We recycled our glass bottles and labels this year. Next year we will need to purchase new bottles and labels.
- Welcome meal menu adapted to make the choices more seasonal and addition of new vegetarian/vegan options to encourage reduced meat consumption.
- Breakfast fruit platters, sustainable swaps we no longer import in watermelon, kiwis and pineapple for the fruit platters and instead use fruit from the UK or if not available choosing fruit imported by boat rather than plane.

#### The Bar

- The Polish vodka we stocked in the bar we have replaced with Colwith Farm distillery vodka a local potato farm producing vodka in a sustainable way using the leftover potatoes.
- We are operating a refill system on many of our spirits including Colwith Farm vodka, Rosmullion whisky and rum and lovedays gin.

- We have been making our own coffee liqueur using leftover coffee grounds and Morvah rum.

#### Suppliers

- Supplier list compiled and highlighted the maximum distance of our wedding day suppliers is 30 miles and the maximum distance of food and drink suppliers is 50 miles.
- Sustainability policy e-mailed to all our suppliers and opening up conversations around sustainability. E.g Rosmullion starting the refill system following a conversation with Emma.

#### Recycling

- Improved recycling bins brought in and food waste bokashi implemented.
- Bokashi food waste has been a work in progress as we were producing too much food waste for our bins to cope with.
- A composting bay has been built by Paul.

#### Rewilding

- We have worked with Pollanize to plant 22 square metres of wildflowers in 4 different locations across our site.
- We now have 5 beehives with 150,000 bees.

#### Communication

- A Sustainability policy has been written and published.
- Sustainability policy e-mailed to all our suppliers.
- 5 x sustainable blog posts published since August 2023.
- Sustainability shoot featured in Wed magazine and Coco Wedding venues.

#### Certification and Groups

- We joined the SWA (Sustainable Wedding Alliance) in October 2023
- Emma an ambassador for the SWA.
- Charlie completed her Carbon Literacy accreditation in January 2025.
- B-Corp certification process underway and close to completion.
- We have been part of Exeter University's Green Future solutions project, attending workshops and training around sustainability and carbon emissions

#### Energy

- Carbon emissions measured and recorded.
- Decarbonisation plan drawn up with the support of Exeter University.

## 2025 Sustainability goals

### Short term

- Address bokashi composting system and find a solution to make it more effective, look at larger bin. We want to reduce our carbon footprint by eliminating our food waste going to landfill and ideally to be able to compost onsite so we can use the compost in our gardens.
- Edible flower garden brought back in - trip to Bodmin nursery planned for April 2025. To avoid buying from Westcountry where the flowers have travelled and arrive in plastic packaging.
- Sustainable swaps in the cleaning department. Lynne is going to trial making our own dishwasher tablets and floor cleaner to reduce the use of toxic chemicals.
- Using eco setting on the dishwasher when time allows. This is to try and reduce our water consumption.
- Updating our check in procedure to include pointing out the recycling bins and food waste bins to our guests when they arrive to try and encourage the conversation around sustainability and encourage 100% recycling.
- Continuing to have sustainable conversations within the company. Team training days with a focus on sustainability planned.
- Create and implement a hazardous waste policy to comply with government regulations.
- Staff training day. Reduce, reuse, recycle, mindful of coffee and toast consumption at breakfast.
- Switching off drinks fridges when not in use, doors must be left ajar to reduce unnecessary electricity usage.
- Food containers – look at a sustainable swap from the plastic tubs we are currently using to something more sustainable.
- Switching from paper towels to a washable towel in the downstairs loo. We have noticed a large amount of paper towels are used during a wedding and although we were recycling them the carbon footprint incurred in making them and transporting them would be dramatically reduced by switching to towels which we wash onsite.
- Review our alcohol policy to ensure compliance with industry standards and B-Corp requirements.

### Medium term

- Research green energy providers, we would like to switch to a green energy supplier, knowing how much greenhouse gases contribute to CO2 emissions we would like to do whatever we can to mitigate this.
- Research green pensions. Green pensions are investments that consider environmental factors, such as climate change and net zero goals. They can help the environment and improve the lives of future generations. Greening our pensions cuts our carbon footprint 21x more than going veggie, giving up flying and switching energy providers. Our pension provider NEST offers the Nest Ethical fund which only invests in companies adopting ethical and sustainable practices.

- Look at contributing a day per year on community greening projects e.g Gleaning, Plant One.
- Research candle recycling – The Recycled Candle Company. We were originally giving our used candles to one of our suppliers for reusing but we were producing too many for them to take. We are now currently throwing away between 20-25 candles per week in peak season. We would love to be able to recycle these candles to reduce the amount going to landfill.
- Paul to make raised bed by the office and plant courgettes, squash and green beans for use in the welcome meal. This means we will need to order less from Westcountry and will reduce food miles to 0 in some cases.

### Long Term

- Look at greenhouses and growing tomatoes to use at breakfast and vegetables for welcome meal further reducing our food miles and carbon footprint.
- Look at options/funding for solar panels. We would love to be able to shift to renewable energy to lower our CO2 emissions.
- Continue to gather energy data to enable to measure our carbon emissions.
- Have an achievable goal of how we can reduce our carbon emissions, by 10% by 2026.



## Disclosure of Alcohol Policy

Treseren is involved in the sale of alcohol. Alcohol may have a negative impact on the health and well-being of individuals and their communities, particularly in cases of over-consumption, addiction, or under-age drinking. As a venue Treseren cares about the well-being of our couples and their guests and recognises the risk factors associated with alcohol consumption. To mitigate these risks, we have adopted the following procedures:

- Complying with all the regulations and laws related to the sale of alcohol in the jurisdictions it operates. We are a licenced premises and adhere to UK licensing laws. One of our directors holds a personal license and we comply with the weights and measures act.
- Employing best practices and voluntary efforts related to the responsible consumption of alcohol. We offer a selection of mocktails and non-alcoholic beverages including 0% beer along with water stations set up to encourage responsible drinking. We recommended mocktails for welcome drinks and have unlimited tea and coffee available for our guests.
- Training procedures for employees that serve alcohol and applicable certificates related to alcohol service.
- We mitigate the of risks such as over-serving or serving minors by operating the challenge 25 policy and refusing service of alcohol to those who have over consumed.
- All our customers have our policies regarding alcohol included in the Terms and Conditions they sign and date upon booking.