

Sustainable Banquet Services

The Seattle Convention Center's (SCC) sustainability mission guides us to continually look for ways to be environmentally prudent in how we run all facets of our operations. These efforts date back to when we opened Arch in 1988.

This list includes a variety of ways we strive to meet that mission.

Locally Sourced Food and Beverage

- Recognized locally, nationally, and internationally for industry-leading efforts to provide customers with the greenest possible meetings.
- Locally sourced, sustainable food and beverage items to cut down the Center's carbon footprint.
 - In-season fruits and vegetables come from Washington, Oregon, Idaho, California, and British Columbia growers.
 - More than 98% of the wines served are from Washington's award-winning wineries.
- Surplus food and food products are donated to a local nonprofit. FareStart prepares and distributes meals daily to social service programs and schools around the Puget Sound.

Energy Reduction

- All food service equipment is Energy Star-rated.
- We partner with local biodiesel companies to repurpose our used cooking oils to produce biofuels, which reduces the overall dependency on fossil fuels.
- We use flour obtained from no-till farms in Eastern Washington.

Quality and Sustainably Sourced Products

- We use sustainably harvested fish, as identified by the Monterey Bay Aquarium's watch list
- Our free-range chicken and eggs are sourced from Washington farms
- All coffee and tea are from fair-trade-certified, organic shade-grown sources
- Beef comes from grain-fed cattle

Renewable Resources

- 100% compostable utensils, plates, cups, coffee stir sticks, and box lunch items.
- Summit's food waste dehydrators reduce waste volume and weight by up to 90%.
- A local composting firm hauls away all food scraps, food-soiled paper, and landscape trimmings. That same firm provides clean compost for use in our indoor and outdoor gardens.