15Hatfields welcomes latest government ban on single-use plastics in England but encourages further measures



London's leading sustainable venue 15Hatfields has welcomed the government's decision to ban single-use items in England's hospitality businesses and retail.

Warren Campbell, general manager of 15Hatfields, said: "Since opening our doors in 2008, we've consciously avoided single-use plastic – saving tens of thousands of items being thrown away each year.

"The last four years have seen us spearhead a campaign influencing clients, suppliers and the events industry following the successful elimination of single-use plastic from both our venue and supply chain. We therefore welcome the government's move to ban single-use cutlery, plates, bowls, trays and certain polystyrene cups and food containers from October 2023.

"However, we would like to see the ban extended further as we feel it barely scratches the surface of the plastic problem, which is causing microplastics to enter and pollute our rivers and seas. To protect our planet for future generations, we'd like to see it not just restricted to catering and takeaway outlets. We'd also like to see it having a wider scope, so covering other items such as single-use plastic water bottles, for example.

"Water bottles are one of the biggest sources of single-use plastic, but one of our success stories. Thanks to our strict 'no bottled water' policy and filtration solution, to date we've prevented over one million plastic water bottles ending up in landfill."

Campbell added: "Sustainability is a necessity, and the responsibility is on all of us to make the right choices and ensure that we are taking the correct steps to become more sustainable in our operating practices. We realise that it can be quite daunting when you're at the start of any sustainable initiative such as removing single-use plastic. We

regularly provide guidance to help other venues and hotels in their quest to making the same commitment and advise them to take it one step at a time auditing each individual area of the business."

To assist other venues looking to reduce their reliance on single-use plastic, Campbell says:

- Make a list of all products including single-use plastic currently used at your venue and question whether they are really needed.
- Consider alternatives to the products identified as essential. Research the non-plastic products which are out there and look closely at the costs. They might not be as high as you think.
- Constantly review your original list twice a month to see what you can change.
- Talk to your suppliers. Put pressure on them to supply alternatives to single-use plastics and if they won't, explain to them why you can't use their products any longer.

A wealth of information to assist other venues eradicate single-use plastic can be accessed on 15Hatfields' website. It details their experiences and the challenges encountered as well as solutions for food wrap, tea bags, sugar packs, biscuit packaging, napkins, sponge scourers, adhesive tape, granola pots, cutlery detergent and gloves.

A downloadable 'Guide to Running a Sustainable Event' is also available to all event organisers who are keen to plan their event as responsibly as possible. It details considerations and top tips for reducing waste, sourcing responsible suppliers and educating delegates.

ENDS

Notes to editor:

About 15Hatfields

Situated in London's South Bank area, 15Hatfields is one of the UK's most sustainable events venues, passionate about challenging the industry's approach to environmental issues and championing pioneering initiatives. Offering 14 accessible, flexible and light events spaces, state-of-the art AV facilities and organic Eden Caterers, the centrally located venue can host up to 500+ delegates for meetings, launches, conferences and private dinners.

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