

Can you sign off on that?

ARE YOU BUYING BY THE BOOK?

Is corporate hospitality part of your procurement and sustainability plan?

This means you have reams of paper to read, emails, websites and conflicting information to reconcile. Meanwhile your clients need looking after with the best that Sydney has to offer and your training rooms need lunch.

IS FARMED FISH SUSTAINABLE OR NOT?

Does sourcing a product with less travel miles result in producers in a third world country missing out on their income?

Does replacing a high energy consuming appliance with a lower usage appliance increase waste when you throw the old appliance out?

How do you make these choices and communicate all of this to your stakeholders?

OUTSOURCE ALL OF THIS.

Lift your corporate responsibilities and nourish your staff with healthy sustainable food.

Cut your costs.

Charm your customers with superlative service.

Order something gorgeous that ticks all the boxes and leaves the board tickled pink.

www.gastronomy.com.au

Boardroom Caterer of the Year - 6 years in a row

UNSW Environmental Achievement & Leadership Awards 2008 winner

gastronomy
the art and science of food