



### **AN ENVIRONMENTALLY RESPONSIBLE EVENT: RECYCLE, REUSE, REPURPOSE**

Unused prepared food will be recovered to support our local community by Chefs to End Hunger, an organization established to create awareness, educate and offer ways to contribute to end hunger.

We recycle plastics, metals, glass, paper and cardboard.

Floral arrangements will be delivered to and planted at the Motion Picture & Television Fund residential community for the aging.

We use energy efficient LED's for event lighting.

The plywood used in the design has been and will be repurposed.

Carpet will be recycled into carpet padding.

Service ware is reusable.

All lighting, audio, rigging equipment and furniture are rentals and will be repurposed for future events.

The event production office employs energy-saving practices.

### **LOCAL, ORGANIC AND SUSTAINABLE MENU**

Wolfgang Puck's menu features locally sourced ingredients from:

- A Casas Farms
- Babe Farms
- Best Oriental Produce
- Chino Valley Ranchers cage free eggs
- Coke Farms
- County Line Harvest
- Fruition Sales
- Harry's Berries
- Ocean Mist
- Pasturebird Farms
- Pudwill Farms
- Rising C Ranch specialty citrus
- Straus Dairy
- Sunkist
- Times Produce
- Weiser Family Farms