



# GREEN EVENT

## GUIDELINES

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AS PART OF OUR ONGOING COMMITMENT TO SUSTAINABILITY,  
PLEASE ENSURE THAT YOUR EVENT ADHERES TO THE  
GREEN EVENT GUIDELINES TO MINIMISE  
ENVIRONMENTAL IMPACT AND PROMOTE  
SUSTAINABLE PRACTICES.



## GENERAL EVENTS

- Ensure unnecessary lights, electrical items, and air conditioners are turned off, and set air-conditioning to a minimum of 21°C to reduce energy waste.
- Use email or digital platforms for event registration, announcements, and updates to minimise paper usage.
- Display agendas electronically or post them in common areas, avoiding individual distribution.
- Print paper handouts double-sided (if more than one page) and recycle any leftover copies after the event.
- Archive all event or meeting materials in digital form.
- Use reusable banners and avoid printing dates to extend their lifespan.
- Brief planning committees on sustainable practices before the event.
- Ensure unused items are segregated for recycling, and waste is disposed of properly.
- Go paperless by using projectors, whiteboards, laptops, tablets, or smartphones.
- Use decorations or event props that are recyclable or can be repurposed.
- Choose corporate gifts or giveaways that are locally made, sustainable, or experience-based (e.g., e-vouchers).
- Ensure packaging is reusable, recyclable, or biodegradable.

## EVENTS INVOLVING FOOD AND BEVERAGE

- No single-use plastics – especially Styrofoam and polystyrene products for organisers, vendors, attendees or participants.
- Consider healthy diets and preferences when selecting meals and drinks (e.g., vegetarian, no pork or lard).
- Serve beverages and water from dispensers or paper carton-based drinks, and avoid individually packed plastic bottled water where possible.
- Use washable or recyclable service ware and serving dishes whenever feasible.
- Utilise containers for sauces, sugar, etc., instead of individual packets.
- Encourage participants to bring and use their own water bottles or cups/mugs.
- Announce waste disposal options before or during meals, especially if composting available.