

TE PAE CHRISTCHURCH CONVENTION CENTRE

SUSTAINABILITY INITIATIVES



At Te Pae Christchurch we are committed to sustainable operations across our venue.

Wherever possible our environmental and social policies and practices will align to the United Nations Sustainable Development Goals.

In addition, our supply-chain focus will be on supporting and purchasing from local organisations who commit to supporting the environment alongside us. As we work towards ISO 22000 accreditation, every food supplier will be visited by us on an annual basis to ensure their practices continue to meet our accreditation requirements and align with our ethos.

How Te Pae Christchurch is approaching sustainable operations:

REDUCE

Food Miles. Source at least 60% of our food and beverage needs from within Canterbury, so that we can reduce our footprint, while showcasing the best of our region. The remainder of our produce will be sourced from the wider South Island in the first instance, followed by the North Island.

Carbon Reduction. We will support and encourage our staff to be carbon neutral. Our business vehicles will be electric, including the forklifts, lifters, booms and ride-on cleaning equipment; and we will provide dedicated staff bicycle storage facilities to encourage green transport. Whatever we cannot reduce, we will look to offset.

Energy. 85% of the energy used in the building will be from renewable sources, and we are looking at ways to offset the remainder. Our Navigator software will allow us to monitor and analyse our energy outputs.

REUSE

Circular Economy. All food waste shall be processed in our onsite GAIA dehydrator. The system converts food waste into a nutrient rich compost-style material, which will be donated to local market gardens and schools. The end goal being that we will then purchase produce from them.

Nothing goes to waste. Food from events that is suitable to be reused will be donated to the Christchurch City Mission to distribute to their patrons as appropriate.

eWater. We are installing a specialised system in our kitchens, which produces a chemical reaction that turns water and salt into a sanitiser and cleaner. It kills bacteria and microbial elements more effectively than bleach. This system will reduce our chemical use significantly.

RECYCLE

Packaging. Our packaging will be compostable. We are working towards being a 100% plastic free venue (subject to new legislation around food service/safety requirements in a post COVID-19 operation).

Our building credentials

- The venue will be built to a NZBC Green Star 5-star rating
- It includes a highly intelligent and configurable building management system. This system will learn the building's capabilities and will automatically adjust heat up/cool down in relation to outside conditions and building performance
- Our IBAMS system allows all specialised building services metering/controls/alarms to be captured in one platform, ensuring all critical elements get full attention, and will interface to our security, AV, vertical transport, and event management systems
- Automatic lighting controls complement natural light levels throughout the day as required, and extensive window glazing ensure natural light is in all our pre-function areas
- We have Navigator software for extensive energy analysis
- We have systems to ensure all waste and recycling streams are weighed and tracked.

Sustainability Tools

Te Pae will partner with a reputable and certified New Zealand-led organisation that can assist our clients to track and measure their CO2 emissions and event waste and provide a tailored carbon-offset program. This partner will be chosen on their programmes ability to enrich native forests in New Zealand, and add social benefits to communities such as improving water quality, resilience to erosion, sustainable incomes, and gender equality.

For more information on our sustainability policies, please contact the Business Development team or your Event Coordinator, or visit tepae.co.nz