

Zero Waste Parties

- ❖ **Be a smart shopper:**
 - Buy local.
 - San Diego Farmer's Markets: <https://www.sdfarmbureau.org/BuyLocal/Farmers-Markets.php>
 - Minimize packaging from food purchases.
 - Reusable produce bags: <http://www.flipandtumble.com/shop/producebags/shopproducebags.php>
- ❖ **Don't feel like cooking? Find a sustainable restaurant to cater.**
 - Ocean Friendly Restaurants: <https://sandiego.surfrider.org/ofr-restaurant-list/>
 - Zero Waste Catering: Concept Catering by CK
- ❖ **Eliminate the need for dishware. Get creative with your parties, so providing guests with dishware isn't necessary.**
 - Embrace finger foods: <http://www.marthastewart.com/275428/finger-food-recipes#1133545>
 - Host a BYOM (Bring Your Own Mug) tea party
- ❖ **Choose eco-conscious dishware:**
 - When possible, utilize reusable dishes, utensils, and cloth napkins. If you do choose to go with single use items, try to use more environmentally conscious items.
 - Compostable plates made from fallen leaves: <http://www.verterra.com/>
 - Paper plates made from recycled material
- ❖ **Go natural with your decorations:**
 - Find greenery and flowers from your yard to create natural center pieces: <http://gardenclub.homedepot.com/tag/centerpiece/>
- ❖ **Help your guests be eco-friendly:**
 - Put up signs to indicate which waste bins are trash, recycling, or composting, along with examples of what should go in each.
- ❖ **After the party:**
 - Save jam jars and mason jars to send home leftovers.
 - Repurpose empty glass beverage bottles into vases and centerpieces for your next event.

