

## Sustainability Tips

The National Restaurant Association Show and Informa are dedicated to setting a standard in environmental responsibility, inclusivity, and accessibility. Throughout the event, we are committed to reducing our environmental footprint by implementing sustainable practices, such as minimizing waste, using eco-friendly materials, and promoting energy efficiency. Learn more [here](#).

### Food & Beverage

- We highly recommend paper sampling cups, plates, etc. instead of single use plastic, where possible.
- **DONATE UNUSED FOOD to those in need in the Chicagoland area!** Not only does this support the local community but you'll save on shipping costs and reduce the carbon footprint of shipping products back to your warehouses. Find more information in the service kit and the move-out bulletin emailed to you Monday afternoon of the Show.
- We will have water stations at the Show this year. Bring your reusable water bottle to the Show.

### Giveaways

- Stay away from tchotchkes and other 'gimmicky' style giveaways that can often end up in landfills. Try items that can have a positive impact on the environment or minimize waste.
- Reduce paper waste from brochures, flyers, etc. and try QR codes to the same content.
- We will have water stations at the Show this year. Consider a reusable water bottle giveaway for your important customers.

### Better Stands

- Build your booth sustainably! More than 80% of our attendees tell us that they care that our events are run in a responsible manner.
- By shifting away from disposable booths, we enhance the ease, quality, safety, and sustainability of our events.
  - Ask Freeman, the General Services Contractor, for help building your booth sustainably.
- Freeman implemented sustainability initiatives such as utilizing energy-efficient AV equipment and printing all graphics on recyclable substrates with non-VOC inks, which are free from volatile organic compounds that contribute to air pollution and health problems.

### Show Shuttles

- The Show's shuttle service significantly reduced the number of cars on the road, thereby lowering the overall carbon footprint of the event.
- Take the shuttles to save money, reduce your footprint, and meet other attendees and exhibitors.
- Check the [Local Transportation](#) webpage for more information.

### Mobile App- The Show To Go

- There will not be a printed guide onsite. Make sure your online profile is up to date so attendees can find you and your products on the Show floor.

### Running a Socially Responsible Event

The National Restaurant Association Show is committed to running a socially responsible event that values inclusivity and accessibility for all attendees. Our efforts focus on creating a welcoming environment that respects

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diverse needs and promotes equal participation. We prioritize sustainability, ethical practices, and community engagement to ensure the event reflects our shared responsibility toward a better future.

For more details, please visit our [Accessibility and Inclusivity](#) page to learn about the specific measures in place to make the event more accessible to everyone.

Our [Code of Conduct](#) ensures a respectful, safe, and professional environment, emphasizing no tolerance for harassment, compliance with laws, and promoting inclusivity, with strict consequences for violations.

### **Become a Show Sustainability Partner**

As a major event organizer, The Restaurant Show and our parent company, Informa Connect, aim to lead sustainable development in the industry by running socially and environmentally responsible events. Our vision is realized through activities centered on Sustainable Development, Social Responsibility, and Environmental Responsibility. The Show is seeking Bronze & Silver sustainability partners to support ongoing efforts and welcomes collaborations for further initiatives. Sustainability Partners receive advertising on the shuttle buses and partnership recognition on the sustainability webpage, emails, and onsite signage.