

Special events held on public property in Piedmont must have recycling and compost collection. [[Piedmont City Code 9.03.070](#)] This guide was developed to assist event organizers in making sustainable choices by directing them to resources that are compatible with the City's recycling and composting program.

CHOOSE REUSABLE WHENEVER POSSIBLE

Reusable service ware is always preferable to disposable. Ask your caterer for reusable plates, bowls, silverware, glasses, and linens.

For school fundraising events, the Piedmont Education Foundation will loan out their wine glasses.

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FIBER-BASED COMPOSTABLE IS BETTER THAN PLASTIC

Fiber-based foodware (paper plates, paper napkins, bamboo cutlery) are preferable to plastic. Food-soiled plastic cannot be easily recycled and compostable plastic cannot be easily composted.

Plain paper products are compostable in the City's program. More elegant options are available through these vendors.



[Bambu Veneerware](#) cutlery is made from certified organic, renewable bamboo. [Vegware](#) carries cutlery made from wood.



[World Centric](#) plates are made from wheatstraw, a leftover agricultural fiber and an annually renewable resource.



[Eco-Products](#) fiber plates and bowls are made from a 100% reclaimed, renewable sugarcane.

BPI-CERTIFIED COMPOSTABLE PLASTIC IS ACCEPTABLE IN OUR PROGRAM

BPI-Certified compostable plastic cups and cutlery are accepted in our program. The products are less preferable than fiber-based paper or wood products as they may not break down completely at the compost facility. They are an acceptable alternative if reusable or fiber-based compostable products are not appropriate.

If you plan to use compostable plastic products at your event, it is important to let your attendees know. Compostable plastics can be confused with other plastics derived from fossil fuels (which are not compostable).



[Vegware](#) and [World Centric](#) cold cups and cutlery are made from polylactic acid derived from plants like corn or beets and are certified compostable. The best cup choices are clear with a green stripe and the best cutlery choices are beige or white and marked "compostable." Completely clear cups and black or multicolored cutlery can be confused with other plastics.

For school events, a local Piedmont family has volunteered to order and store World Centric products which can be purchased at a discounted rate.

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ENHANCE SOURCE REDUCTION EFFORTS

Per [CA Senate Bill 1383 Regulations](#), all paper products distributed and purchased must consist of at least 30%, by fiber weight, postconsumer fiber instead of non-recycled products whenever recycled paper products are available at the same or lesser total cost than non-recycled items. Avoid products with excess packaging and choose recycled-content packaging when possible. This may involve serving bite-size foods or buffet style, rather than individual boxed servings. It should also entail encouraging people to bring their own food ware and refillable water bottles, as single-use plastic beverage bottles are prohibited.



WASTE MANAGEMENT

All events must arrange for collection and appropriate processing of all garbage, organics, and recycling collected during the event. Waste collection containers are to be placed throughout the event to allow for convenient and sufficient source separation of recyclable materials, organic materials, and garbage. Arrange to have 3-stream waste collection stations located in close proximity to eating areas. All containers must have appropriate signage and be color coded (organics = green, recycling = blue, and garbage = black).



Orders for signage and additional bins, including those from Republic Services as well as ClearStreams (color coded frames and lids for trash, recycling, and organics), may be requested to the City of Piedmont Public Works Department.

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MORE TIPS FOR GREENING YOUR EVENT

- Serve buffet style on platters, no boxed meals or wrapped sandwiches
- Provide water and beverages in reusable dispensers, no single serve bottles
- Select foods and beverages that are local, organic or fair trade. Whenever possible, eliminate beef and offer vegetarian meals.
- Serve chips, pretzels and side dishes in a bowl with a spoon for self-service, no single packaged items
- Serve condiments in bulk containers (sugar, salt, creamer, ketchup, jelly, etc.)
- Purchase durable decorations, signs and props that can be reused
- Minimize giveaways - choose only consumable items or green-themed giveaways
- Select reusable centerpieces, and/or offer centerpieces as prizes
- Don't use balloons, plastic streamers, confetti or plastic tablecloths
- Inform attendees they can bring take out containers for leftover food
- Arrange in advance to donate leftover food through your caterer or contact [Replate](#), a local organization that redistributes surplus food