

SUSTAINABILITY AT THE CN TOWER



# FOOD & BEVERAGE



The food at Canada’s iconic event venue is every bit as spectacular as the view. In addition to crafting a regionally inspired menu, using flavours and ingredients from coast to coast, our conscious approach to cuisine has animated our kitchen’s creations for years and is the driving ethos of our food and beverage program.

## Our sustainability story

Since the cuisine of Canada is so tied to the land and waters we call home, we owe it to the forests, farms and oceans that feed us to source ingredients responsibly. By reducing emissions and keeping water use down, it’s better for the planet — and for us. The dishes are brimming with personality and local pride. The culinary program is focused around sustainable practices, creating Canada-centric food to cherish.

## It starts with our suppliers

The freshness of food makes all the difference in flavour, visual appeal and nutrition. As such, the Food and Beverage team works with local vendors like The New Farm, Ontario wineries including Vineland’s Megalomaniac, plus Ocean Wise-certified suppliers in British Columbia and the Atlantic provinces, to ensure that guests are getting the best of Canada’s bounty in every bite. Plus, the on-site culinary garden provides both food and education for the Tower.



### BEVERAGE

Our beverage program supports local makers in our community. All beer is Ontario craft, and 70% of the wine (and most of the spirits) are from the province.



### PARTNER FOCUS

To combat the high volume at the CN Tower, we give suppliers the opportunity to expand their operations. We are also committed to featuring local partners.



### ENVIRONMENTAL

We’ve introduced compostable takeout containers, paper straws and sturdy glassware. Food waste technology means less waste and less transportation.



### UNITED WAY

The CN Tower donates the money received from licence agreements to the United Way, to help fight local poverty.



### BUTTERFLIES

The butterfly population is fast declining. To counteract, we’ve added a pollinator garden at the base of the CN Tower.

# THE TOWER

## THE STORY SO FAR

The CN Tower has committed to change with action that spans from the base to the top of the Tower. From upgrades that will make our production more efficient to educating staff on best practices, we're already seeing results.

### ELECTRICITY CONSUMPTION



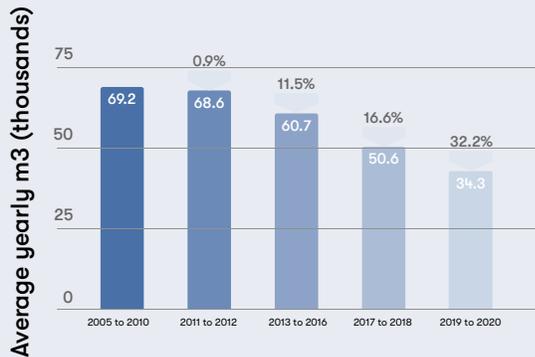
A reduction of more than 59 million kilowatt hours since 2006

### 2019 WASTE DIVERSION



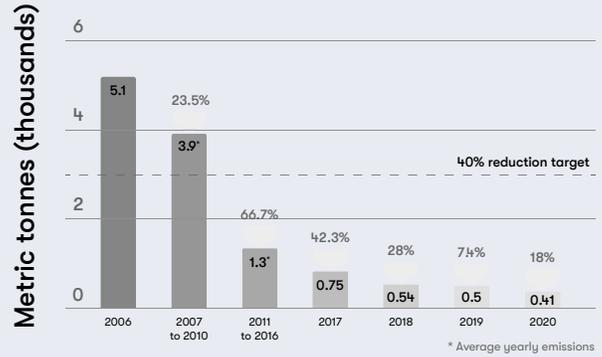
A total of 504 metric tonnes of waste was diverted from landfill in 2019

### WATER CONSUMPTION



More than 71 million litres of water conserved since 2015

### GREENHOUSE GAS EMISSIONS



A reduction of 45,792 metric tonnes of GHG emissions since 2006

## WHAT'S NEXT

Expanding on the CN Tower's designation as a BOMA BEST® Certified Gold building, we continue to explore renewable power options. Eliminating ozone-depleting refrigerants, conducting feasibility studies in deep water cooling and introducing more regenerative technologies are all part of our remit for the future.



# CERTIFICATIONS/AWARDS



## CONTACT

We're committed to working with partners and vendors who share our passion for sustainability. If you'd like to take your environmental practices to new heights, get in touch with the CN Tower using the details below:

[cntower.ca/events](http://cntower.ca/events) [events@cntower.ca](mailto:events@cntower.ca)