

MUSEUM OF THE HOME

COMMERCIAL HIRES ECO POLICY 2023

As the Museum of the Home strives to extend and improve its commercial events offering, we want to ensure we minimise the environmental impact of our programming. It is important we work with suppliers who share the same ethos as us as well as making sure that individual projects and events we run within the museum comply with our sustainability mission.

To our Hirers:

- The Museum has a waste management + recycling contract in place with First Mile. It is up to event staff at MotH to ensure that appropriate waste bags are provided and guests are briefed on how to properly dispose of any waste generated by their event. You can then dispose of this waste in the bins on site. Unfortunately we do not yet have a compost system in place for food waste so we ask you to dispose of this responsibly yourself.
- On the occasion MotH supplies cups + plates etc, this will be in the form of reusable crockery where possible (we can supply this up to 20 guests) and we ask that the client washes and returns these items before the end of their hire period. When MotH provide single use cups and plates they will be compostable and we ask you to dispose of them in the relevant bags provided.
- We understand that clients may wish to dress the venue with decorations....but we would encourage you to think sustainably when doing so – choosing items that can be reused or recycled and omitting plastic where possible.
- Please think carefully when planning the food and drink at your event; finding alternatives to single use plastic, thinking about where your food comes from and making sure that you cater in quantities that avoid food waste once your event is finished. If not using our Preferred Suppliers list, please choose local suppliers where you can.
- Encourage your guests to use public transport where possible – the main Museum entrance is directly opposite Hoxton overground and we are walking distance from Liverpool Street tube as well as being on several bus routes.
- If you have any feedback as to how you think we could make the running of our events more sustainable, please let us know and we will work with the Climate Action Group to review this.

To our Suppliers:

We know that our suppliers are committed to creating minimal waste as part of their own sustainable practice (If you have an eco / zero waste policy you can share with us, we would love to see it) but we ask that you consider the checklist below when planning your event:

- Any waste generated by the event should be sorted into recyclables and non-recyclables before it is taken off site. If possible, identify one or more persons to ensure proper waste separation during the event.
- We ask that items such as salt, pepper, sugar, and condiments be provided in bulk to minimise packaging - single use plastic containers are highly discouraged and [will be banned in the UK from October 2023](#)
- In addition, provision of reusable plates, cups and cutlery is preferred – please speak to us about appropriate facilities to clean them. If reusable service ware is not available, compostable / recyclable serving ware should be used and disposed of appropriately.
- Please avoid offering individual bottles of water – we do have glasses and refillable jugs that can be used depending on the size and nature of event.
- Please make sure up to date visitor numbers have been taken into account when calculating food and drink provision, minimising food waste, and redistributing surplus food when possible.
- Please choose sustainably produced ingredients where you can, working with suppliers that you trust.
- Please ensure lights and equipment are turned off during long breaks or when not in use.
- If you have any feedback as to how you think we could make the running of our events more sustainable, please let us know and we will work with the Climate Action Group to review this.

Thank you!