

# Crave the Coast

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## 2018 Sustainability Report

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# Overview

## EVENT VISION

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Crave the Coast Festival showcased the delicious and diverse bounty of the North Oregon Coast with cheese, beer, fresh seafood, spirits, meats and farmers market produce. The event included tastings, samples and pairings, all locally sourced from coastal farms, fisheries, producers and foragers.



# Vitals



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## ATTENDEE PROFILE

The majority of attendees were from Oregon outside Tillamook County and every age group was represented.

<b>Date</b>	September 29, 2018
<b>Location</b>	Garibaldi, Oregon
<b>Venue</b>	Garibaldi Event Tent
<b># Attendees</b>	800
<b># Exhibitors</b>	31
<b>Event Features</b>	Cooking demonstrations, sponsor interviews, games featuring local foods and locations and tastings.

*Crave the Coast*

# Sustainability Achievements

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There are many areas that contribute to an event's overall sustainability, ranging from venue, accommodations, and food & beverage, to signage, collateral, and even marketing & communications. Greening an event involves a concerted effort across vendors and supply chains to help transform an industry. We are proud of everyone's work to advance the following sustainability initiatives.

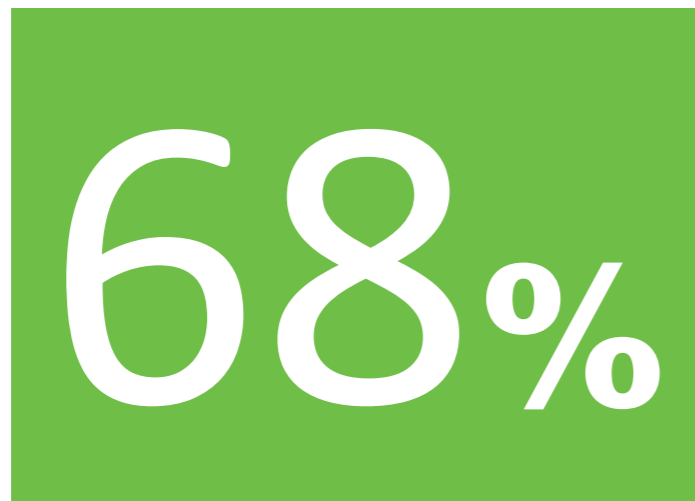


- Requested venue to **recycle glass, paper, plastic, and cardboard.**
- Additional third-party sorting of all waste resulted in **3 stream diversion** process. Attendees were assisted with sorting onsite.
- Provided **compostable** (BPI Certified) service ware to all exhibitors.
- Requested condiments to be served in bulk.
- Requested that event swag be **sustainably sourced.**
- Printed signage was **reduced, reused, or made or recyclable substrates.**
- Local food and beverage vendors showcased during the event to **raise awareness of local products.**
- Reusable centerpieces were used.
- 100% of the signs were **sourced within 100 miles** of the venue.
- Event was held during daylight hours to **minimize energy use.**
- No additional heating sources were brought in.
- All event staging, AV equipment, tables and chairs were **locally sourced and reused.**
- The event space, porta-potties and sinks were all **ADA compliant.**
- A **composting system** was set up to divert all scrap food and service ware



# Diversion Rate

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68%

## **CRAVE THE COAST DIVERSION RATE**

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*Compared to an average  
diversion rate of 30% in  
Tillamook County*

This diversion rate is much higher than the local area, the state of Oregon and is amongst the highest of all events MeetGreen has produced

Those events that are successful at reducing waste are run by organizers who not only request sustainable practices, but also ensure that these requests are implemented through systemic processes, that procedures are tracked and that a high level of performance is achieved.

Crave the Coast

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*Congratulations*

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**on a successful event using  
the Earth's resources wisely!**

# Special Thanks

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*Nan Devlin, Meghan Burdick and the entire Visit Tillamook Coast Team  
Port of Garibaldi Staff  
Event Sponsors and Exhibitors  
The North Coast Food Trail Community*

**SEPTEMBER 2018 | PREPARED BY MEETGREEN**

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