



SUSTAINABILITY, **ACCESSIBILITY** & COMMUNITY IMPACT



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SUSTAINABILITY & ENVIRONMENTAL PRACTICES

Spare Chef Catering operates as a mobile and venue-based catering business servicing private events, weddings, corporate functions, and major regional events across the Coffs Coast and surrounding areas. Sustainability is managed across procurement, food production, logistics, and event delivery.

Our approach focuses on reducing waste, improving efficiency, and working closely with local suppliers to deliver high-quality outcomes with minimal environmental impact.



KEY INITIATIVES INCLUDE:

- **Event-Based Waste Management**

Menu planning and portion control are tailored to each event to minimise overproduction. Where possible, surplus food is reduced through careful forecasting and coordination with event organisers.

- **Packaging & Serviceware**

Where our own serviceware is not utilised we use compostable and low-impact packaging is used for offsite events, reducing reliance on single-use plastics across catering operations.

- **Efficient Logistics**

Event planning is structured to minimise transport movements, with coordinated deliveries and equipment usage to reduce fuel consumption and improve operational efficiency.

- **Local Supplier Integration**

Spare Chef prioritises regional producers and wholesalers, supporting local agriculture and reducing supply chain distances across catering operations.

We continue to refine processes to reduce waste and improve efficiency across all events, recognising that each function provides an opportunity to improve.



ACCESSIBILITY & INCLUSION



Spare Chef Catering is designed to operate across a wide range of venues and environments, from private properties and rural locations to formal event spaces and large-scale public events.

Accessibility is considered at the planning stage for every event.

Spare Chef Catering caters for a diverse range of guests including people of all abilities, backgrounds and identities. This includes families, older guests, people with disability, and members of the LGBTQ+ community. Our team is focused on creating an environment where guests feel comfortable, respected and supported at all times.

KEY PRACTICES INCLUDE:

- **Flexible Event Delivery**

Menus, service styles, and layouts are adapted to suit the venue, guest demographics, and accessibility requirements.

- **Dietary & Cultural Consideration**

Menus are developed to accommodate a broad range of dietary needs, including allergies, cultural requirements, and special requests.

- **Venue Coordination**

Close collaboration with venue operators and event organisers ensures appropriate access, service flow, and guest comfort.

- **Responsive Service Delivery**

On-site teams are experienced in adjusting service in real time to meet guest needs and respond to changing conditions.

Spare Chef's flexibility allows it to deliver inclusive experiences across diverse event settings, ensuring all guests are considered as part of the planning and delivery process.



COMMUNITY & ECONOMIC IMPACT

Spare Chef Catering contributes to the regional economy through event delivery, supplier engagement, and support of local industries.



THE BUSINESS SUPPORTS:

- **A network of local producers, wholesalers, and service providers**
- **Employment opportunities across casual event staff and hospitality professionals**
- **A broad range of regional events, weddings, and private functions that attract visitation to the area**

Spare Chef also plays a key role in supporting partner venues and organisations, including race days, festivals, and private events that contribute to the local tourism economy.

By delivering catering across multiple locations, the business extends the reach of the region's hospitality offering beyond traditional venues, supporting activity in rural and regional areas that may not otherwise have access to professional catering services.

The business regularly supports community events and local initiatives through catering services, in-kind support, and event collaboration.

Spare Chef operates as an extension of the region's hospitality network, helping deliver high-quality food experiences that support tourism, events, and local engagement.

GUEST SUPPORT & ENQUIRIES



Every event is different, and our team works closely with clients to ensure each experience is delivered to a high standard.

Clients with specific dietary requirements, accessibility needs, or event requests are encouraged to contact the team early in the planning process so we can tailor the experience accordingly.

For all enquiries, please contact:
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