serendipity CATERING

2018 Sustainability Calendar

CERTIFIABLY GREEN DENVER MONTH

Serendipity was Denver's first caterer to be certified under the Certifiably Green Denver resturant certification program. Certifiably Green Denver offers free sustainability advising services to Denver's business community. Expert advisors help businesses achieve their sustainability goals and find opportunities to conserve resources while reducing costs in five areas: energy, water, waste, transportation and business management practices.

January

SOCIAL SUSTAINABILITY MONTH

Serendipity supports the community through support and involvement with organizations that promote, educate and enhance Social Sustainability initiatives. Some of our partners include: Hope House (provides free self-sufficiency programs to parenting teen moms), High Tech Elementary (project-based learning), and We Don't Waste (redistributing quality food to those in need).

February

LOCAL FOOD SOURCING MONTH

Serendipity Catering is conscious about the products we purchase. Emphasis is put on local products, humanely treated animals, and direct suppliers, whenever possible. The Colorado Business-to-Business Farmers Market will be back, with the mission to create more and deeper connections between local businesses and food and beverage producers. Catch us at the Eat Colorado Food Show on March 6 at the National Western Complex.

March

EARTH DAY MONTH

At Serendipity, every day is Earth Day! But in April, Earth Day is celebrated on the 22nd to mark the anniversary of the modern environmental movement of 1970. Millions of people took to the streets to protest the negtive impacts of 150 years of industrial development. Today, education and action are the two most valuable steps we can take to protect our planet.



April

WATER CONSERVATION MONTH



Serendipity implements water conservation strategies throughout our office, kitchen and events. Water conservation helps reduce pollutant and contaminant runoff into natural bodies of water, which is important to creating a healthy ecosystem. Be smart about water waste—even a slowly dripping tap can waste 10,000 liters of water a year. Low flow faucets are simple but effective to conserve water in kitchens and offices.

May

COMPOSTING MONTH



Serendipity diverts 99% of all food waste from conventional waste processing to composting services. Although we use compost as a last-resort option for food conservation, we are proud to work with Alpine Waste and Recycling. Alpine was the first company in the Denver metro area to collect organic (compostable) waste and develop a compost processing facility.

June