



Sustainable Event Certification Guide

Office of Sustainability



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Linked to External Documents and Webpages

Relevant information is linked in the document and will take you to external documents and webpages, many of these resources can only be accessed digitally.

Checkboxes

You can mark checklist items by clicking in the checkbox, and a ✓ will appear.

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Introduction

As the nation's oldest, and one of the most respected, institutions dedicated to the study of the environment and to building a sustainable future, the State University of New York College of Environmental Science and Forestry (ESF) strives to reduce the environmental impact of all campus operations.

Aligning with the College's mission of advancing knowledge and skills to promote the leadership necessary for the stewardship of both natural and designed environments, the goal of ESF's Sustainable Event Certification program is to support sustainable decision making and practices at campus events through education and action. The program is designed to guide groups and individual event planners to assess their event needs, adopt alternative sustainable practices, and earn recognition for their accomplishments.

All faculty, staff, and student organizations can participate in this certification program. For the purpose of this program, events are defined as campus functions that engage students, faculty, staff or the public outside of the host's Office, Department, Division or student organization. For example, recurring Student Association meetings where only club officers and members are in attendance are not considered campus events. However, a seminar hosted by an academic department that primarily attracts students and other faculty members within that department, but is open to all, is considered an event. If you are unsure if your function can be certified, please contact the [Office of Sustainability](#) for clarification.

Introduction

The Sustainable Event Certification program incorporates sustainable practices in Inclusion, Diversity, & Equity, Zero Waste Infrastructure, Advertising, Décor, & Giveaways, Food & Dining, Energy, and Transportation. The program includes two levels of certification: Certified Sustainable Events and Platinum Certified Sustainable Events.

Scoring & Reporting

To earn Certification, participants must achieve **40%** of the applicable points, while earning at least one point from three or more of the categories. To earn Platinum Certification, participants must achieve **70%** or more of applicable points, while earning at least 2 points from 4 or more of the categories. All categories include the opportunity to earn 1 bonus innovation point. Innovation points are earned by performing an additional action that is not included in the checklist, relevant to that category.

<i>Level</i>	<i>Requirements</i>
Certified	40% of applicable points with at least 1 point from 4 categories
Platinum	70% of applicable points with at least 2 points from 5 categories

**** Important ****

Please plan ahead and complete the certification form **at least two weeks** prior to the event to allow the Office of Sustainable Facilities and Operations, Special Events staff, and external collaborators sufficient time to fulfill requests for the event.

Scoring & Reporting

Instructions

1. **Download the Sustainable Event Certification Form** [here](#).
2. **Input event information** on the first sheet, labelled "Directions", in the form workbook
3. **Explore the checklist** items in the form or within this Guide. Each category has its own sheet in the form workbook. These can be accessed by clicking each tab or via the Table of Contents in the "Directions" sheet
4. **Report actions** by selecting the appropriate response for each checklist item using the drop-down list in the "Achieved" column.
 - a. Some items are not applicable to all events. When this is the case, select "NA" from the list. Points from inapplicable items will not be used to calculate your final score.
 - b. Some items, like the Innovation Points, require you to describe the practice or efforts taken in order to receive points for that item. Enter descriptions in the "Descriptions" column
5. **Review** all reported actions and check to see that all checklist items have a response selected in the "Achieved" column and that items requiring descriptions have them.
6. **View final score** in the "Final Score" sheet. Points will automatically update in the sheet as you complete the checklist. You will be able to view the total points achieved and total applicable points at the bottom of each category worksheet.
7. **Save and send** the worksheet to the [Office of Sustainability](#). Scores will be reviewed by the Office before you receive final certification materials for the event. Please allow 2 business days for the Office to complete the review and provide you with the event-specific certificate and emblem.
8. **Display** your certificate at the event and include the emblem in outreach materials!

Sustainable Event Checklist



Inclusion, Diversity, and Equity

- IDE-1:** During event registration, attendees are asked if they have any accessibility needs **and** appropriate accommodations will be made accordingly. **(2 pts)**
Accommodations may include additions to facilities (ramps to stages, etc.), personnel (interpreter, etc.), services (live captioning, etc.), and materials (single-use straws, utensils, etc.)
- IDE-2:** During event registration, attendees are asked if they have any dietary restrictions or needs **and** appropriate accommodations will be made accordingly. Not applicable if food or drinks will not be served. **(1 pt)**
Dietary restrictions include but are not limited to: food allergies, food sensitivities (e.g. lactose- and gluten-intolerance, etc.), and vegetarian or vegan diets
Tip: Place signs in front of each platter to help attendees identify which foods they can enjoy!
- IDE-3:** Name tags made prior to or upon sign-in at the event will include attendees self-defined pronouns and their preferred or lived names. **(1 pt)**
Not applicable if name tags will not be used at the event.
Tip: Do not make pronoun disclosure mandatory.
- IDE-4:** Food and drinks served at the event are culturally diverse **(1 pt)**
IDE-4a: Food was purchased from a minority-owned business, and/or
IDE-4b: Food was made at home by students, faculty, or staff for the event
Not applicable if food or drinks will not be served at the event.
Culturally diverse foods are generally from any cuisine with cultural origins outside of the United States and/or foods originating from indigenous communities in or outside of the US.
*See the [Syracuse Catering](#) list at the end of this guide to find the menus to some local, minority-owned restaurants. Students, faculty, and staff can and **are encouraged to** make and try cuisines outside of their own heritage and traditions.*
Tip: Provide information about the cuisine (it's ingredients, roots, traditions, etc.) before or while it is being served

Sustainable Event Checklist



Inclusion, Diversity, and Equity

- IDE-5:** Event invitations and other electronic materials used to promote and used during the event are screen-reader accessible and compliant with the [ESF Accessibility Standards \(1 pt\)](#)
Not applicable if event invitations will be print only.
Tip: This can be done manually in Adobe, Word, or through a hired service like [AbleDocs](#)

- IDE-6:** The event is planned with cultural and religious holidays in mind **(1 pt)**
For example, this can mean scheduling the event so it does not occur on a holiday, providing (compostable) take-out boxes during fasting holidays, like Ramadan and Yom Kippur, so students may take event food home, etc. The point will only be rewarded if conscious steps are taken. Tip: See the Diversity, Equity, and Inclusion calendar for a complete list of holidays: [2022](#), [2023](#)

- IDE-7:** The event will begin with a land acknowledgement recognizing that ESF sits on the the traditional and historic lands of the Onondaga Nation, the center of the Haudenosaunee Confederacy **(2 pts)**
This will not be applicable for most events.
Land acknowledgements should only be performed at events that meet one or more of the following: 1) Have 50+ attendees, 2) are public-access or public-facing, 3) are formal events that include a presentation, introductory speech, and/or keynote speaker. Land acknowledgements are reserved for these occasions to they maintain their importance, meaning and are not performative.
[ESF's Land Acknowledgement Statement](#)
Please contact the [Office of Sustainability](#) with any questions or if you would like to discuss if your event could or should include a land acknowledgement.
Additional Resources: [ESF's Center for Native Peoples and the Environment Guide to Indigenous Land Acknowledgement](#)

- IDE-i:** We plan to implement **additional** inclusion, diversity, and equity measure(s), not included in this checklist, during the event or as part of event promotion and registration **(1 pt)**

Sustainable Event Checklist



Zero Waste Infrastructure

- ZW-1:** Trash bins are placed next to recycling and compost bins (if applicable) in the event space and have the [trash guidelines](#) displayed on or near the bin (1 pt)
Please contact [Lauren LaTray](mailto:lmlatray@esf.edu) (lmlatray@esf.edu) to request trash bin(s) if not already present in the event space

- ZW-2:** Recycling bins are available in the event space and are placed next to trash bins, with the [recycling guidelines](#) displayed on or near the bin (1 pt)
Please contact [Lauren LaTray](mailto:lmlatray@esf.edu) (lmlatray@esf.edu) to request recycling bin(s) if not already present in the event space

- ZW-3:** Compost bins are available in the event space and are placed next to trash bins, with the composting guidelines displayed on or near the bin (1 pt)
Not applicable if food and/or drinks will not be served at the event, and if no compostable materials (e.g. napkins, take-out containers, plant material, etc.) will not be present at the event.
Please contact [Lauren LaTray](mailto:lmlatray@esf.edu) (lmlatray@esf.edu) to request compost bin(s) if not already present in the event space

- ZW-4:** Discard materials (waste) will be sorted by... (2 pts)
 - ZW-4a:** Student assistants or volunteers stationed by bins; or
 - ZW-4b:** Caterers, student assistants, or volunteers bussing/collecting materials from tables. This requires that labelled trash, recycling, and compost bins are provided for waste sorting outside of the event space/ "back of house". Caterers should be briefed on ESF's recycling and composting procedures prior to the event.*Please contact the Office of Sustainability if you need assistance finding student volunteers or assistants or would like assistance providing information to the caterer.*

Sustainable Event Checklist



Zero Waste Infrastructure

- ZW-5:** A waste audit will be performed after the event to document proper materials management practices and identify area of improvement for future events...
ZW-5a: Simplified waste audit - Sort and count the number of contaminants (missorted items) (1 pt)
ZW-5b: Standard waste audit - Sort and weight the contaminants (2 pts)
See the Post-Event Waste Audit guide for instructions and tracking worksheets

- ZW-i:** We plan to implement **additional** measure(s) that support ESF's zero waste goals at the event not included in the checklist. (1 pt)
Please review items in the Advertising, Décor, & Giveaways and Food & Dining categories to avoid duplication.

Advertising, Décor, & Giveaways

- AD-1:** After certification, the event will be advertised as a Certified Sustainable Event during event outreach, registration, and at the event (1 pt)
Upon certification, the Office of Sustainability will provide the event host a copy of the emblem to include in event advertising and a copy of the certificate to display at the event

- AD-2:** Most signage (> 75%) used at the event is general and is designed to be reused at future events (1 pt)
Please contact [Lauren LaTray](#) to learn about event signage that may already be available Complete this [request form](#) for the Office of Communications and Marketing if you would like signs to be designed

Sustainable Event Checklist



Advertising, Décor, & Giveaways

- AD-3:** Event advertising (flyers, email announcements, etc.) will be...
 - AD-3a:** Printed on 100% post-consumer recycled paper only (1 pt); **or**
 - AD-3b:** Shared electronically only (2 pt); **or**
 - AD-3c:** Shared through a mix 100% post-consumer recycled paper and electronic advertising (2 pts)

***Note:** All paper in shared printing spaces (Moon library, Baker labs, etc.) are stocked with 100% post-consumer recycled paper. See the [Green Purchasing Guide](#) for 100% post-consumer recycled paper options if printing in your office or off-campus*

- AD-4:** No tablecloths or only reusable linens will be used at the event (1 pt)
Please complete this [request form](#) for the Office of Communications and Marketing if you would like a custom logo or tablecloth made for your Office, Department, or Division

- AD-5:** Most decorations (>75%) will...
 - AD-5a:** Be reusable and/or were reused from previous events (2 pts); **and/or**
 - AD-5b:** Be recyclable and/or compostable and/or will be made from recycled content (1 pt)

Tip: Opt for reusable wall hangings, use giveaways or locally grown/seasonal fresh flowers as centerpieces, or get creative with thrifted or reused items

- AD-6:** "Knick-knack" giveaways have been replaced with sustainable, local, experiential, and/or commemorative giveaways (2 pts)
Not applicable if no giveaways will be given out at the event
"Knick-knack" giveaways include items that attendees are not likely to use outside of the event, like sunglasses, stress balls, koozies, etc.
See the list of [Alternative Giveaway](#) ideas at the end of this guide.

- AD-7:** Physical giveaways are placed on a table to the side or used as centerpieces so only the attendees who want them will take them (1 pt)

- AD-i:** We plan to implement **additional** practice(s) that reduce waste and materials use from event advertising, décor, and giveaways that are not included in this checklist (1 pt)

Sustainable Event Checklist



Food & Dining

- FD-1:** 50% or more of the food served at the event will be...
FD-1a: Locally sourced: Grown within 250 miles from event location (2 pts); **and/or**
FD-1b: Un- or minimally-processed: Non- or slightly-altered foods with the main purpose of preservation and serving without substantially changing the nutrient content of the edible portions of the food (2 pts); **and/or**
FD-1c: Low-waste: Foods served in bulk (no single-serve quantities or packaging), finger foods (not requiring utensils), and items served in reusable or compostable packaging (2 pts)

- FD-2:** At least one nutritionally equivalent vegetarian *and* vegan option will be served at the event (1 pt)
We define nutritionally equivalent vegan and vegetarian options as foods that have similar nutrition and hunger satisfaction as the non-vegan or vegetarian options served at the event. If a vegan option is served, a vegetarian option does not also have to be provided.

- FD-3:** Food was sourced from a local caterer or restaurant the offers sustainable fare (1 pt)
See the list of [Syracuse Catering](#) options at the end of this guide. If a caterer, not included in this list, offers foods and packaging that meet the criteria, please alert the [Office of Sustainability](#) so we may share this with other campus event organizers

- FD-4:** Food was sourced from a minority- and/or women-owned business (1 pt)
Some minority- and women-owned business are included in the Sustainable Catering list, but it is not comprehensive.

- FD-5:** Attendees will be asked to "Lug your Mug, and Pack your Plate" to the event (1 pt)
Tip: Inform attendees ahead of time through event advertising and invitations

- FD-6:** At least one beverage will be certified organic or fair trade
Organic and fair trade certifications most commonly apply to coffee and tea

Sustainable Event Checklist



Food & Dining

- FD-7:** All beverages will be served in bulk, e.g. pitchers, large dispensers, or water bottle refill stations
Note: If water bottle refill stations will be used a main beverage source, please direct attendees to the refill station using sign(s) or an announcement
- FD-8:** All drinks served in individual packaging are in recyclable glass bottles, aluminum cans/bottles, or paper cartons and attendees are directed to recycling bins for proper disposal
Not applicable if beverages will only be served in bulk
- FD-9:** Remaining edible food is donated at the end of the event (2 pts)
Contact the [ESF/SU Food Recovery Network](#) at least 2 weeks ahead of the event to coordinate remaining food collection
- FD-10:** Remaining food waste is composted at the end of the event (1 pt)
- FD-11:** Dinnerware, drinkware, and utensils used at the event will be...
 - FD-11a:** All dinnerware (plates, bowls) at the event will be **reusable**, and/or
 - FD-11b:** All drinkware (cups, mugs) available at the event will be **reusable**, and/or
 - FD-11c:** All utensils at the event will be **reusable**, and/or
 - FD-11d:** All display/serving platters, trays/plates, bowls, and utensils will be **reusable**, and/or
 - FD-11e:** All or all other non-reusable dinnerware, drinkware, and utensils at the event will be BPI certified **compostable***Contact Student Affairs ([Ebby Adukkalil](#)) or the Mighty Oak Student Assembly's president ([Silas Cochran](#)) to reserve dinnerware through their Reusable Plate Program.
See the [Green Purchasing Guide](#) for local caterers offering rentable dinnerware and BPI certified compostable dinnerware*
- FD-i:** We plan to implement **additional** green practices that minimize the environmental impact of food and support sustainable food systems not included in this checklist (1 pt)

Sustainable Event Checklist



Energy

- E-1:** The event will take place outdoors or in a LEED certified campus building (1 pt)
LEED Certified buildings on ESF's Syracuse campus include: the Gateway Center, Centennial Hall, and Baker Laboratory. Marshall Hall is expected to achieve LEED Gold upon reopening.
- E-2:** Carbon offset credits will be purchased to offset the emissions from the event, including transportation (3 pts)
See the list of verified and accredited [carbon-offset organizations](#) at the end of this guide. This list is not comprehensive. If you choose to go with a vendor not on this list, please notify the [Office of Sustainability](#) so we may share with other event organizers.
- E-i:** We plan to implement **additional** green practice(s) that support energy efficiency and conservation during the event not listed in this checklist (1 pt)

Water

- W-1:** Water restoration credits (WRCs) will be purchased so the event may have a positive impact for freshwater ecosystems
See the list of verified and accredited [organizations](#) that offer WRCs at the end of this guide. This list is not comprehensive. If you choose to go with a vendor not on this list, please notify the [Office of Sustainability](#) so we may share with other event organizers.
- W-i:** We plan to implement **additional** green practices that support water efficiency, conservation, or restoration during the events (1 pt)

Sustainable Event Checklist



Transportation

- T-1:** If event attendees do not regularly visit campus (e.g. not students, faculty, or staff) include suggestions for alternative means of transportation with event invitations and registration (1 pt)
In and around Syracuse: [Centro bus system](#), biking the [Erie Canalway Trail](#) and [connecting bike lanes](#) to campus, carpooling, driving an electric vehicle (see [charging station map](#)) or using a ride-share service like [Uber](#) or [Lyft](#).
To and from Syracuse: [Amtrak](#) trains, [Greyhound](#), [MegaBus](#), and [Trailways](#) buses, all of which route through the [William F. Walsh Regional Transportation Center](#). Carpooling or driving an electric vehicle (see [charging station map](#)) are also good options.
- T-2:** Virtual attendance options will be made available for the event (1 pt)
ESF/SU has contracts with [Zoom](#) and [Microsoft Teams](#) to facilitate virtual attendance. Contact the [CNS Help Desk](#) for Assistance.
- T-3:** If a guest speaker will be at the event...
 - T-3a:** Carbon-offsets will be purchased to offset the emissions from the speaker's travel (3 pts); and/or
 - T-3b:** A list of alternative means of transportation were provided to the speaker as the preferred means of travel to campus (2 pt)*See the list of vendors that offer carbon offset credits at the end of this guide and the alternative means of transportation listed under T-1.*
- T-4:** If the event is occurring off-campus...
 - T-4a:** The venue was selected for its proximity to public transit stations, this must be a walkable distance (2 pts) See note under T-1 for public transportation options
 - T-4b:** If the event requires attendees to be transported between venues, a shuttle or bus will be used to transport attendees (2 pts)
- T-i:** We plan to implement additional green practice(s) that reduce emissions from event transportation (1 pt)

Sustainable Event Certification



Sustainable Catering

We define "sustainable catering" as restaurants that have one or more of the following attributes:

- Local, organic, and/or fair-trade ingredients
- Un- or minimally-processed foods
- Vegetarian and vegan entrées
- Minority- or woman-owned business
- Culturally inclusive cuisines
- Poultry, pork, dairy, and eggs are certified by a third-party for humane practices
- 100% grass-fed beef and lamb
- Sustainable seafood, listed on the [Monterey Bay Aquarium's Seafood Watch](#) guide as the best choice or good alternative, see the [Northeast Guide](#) for local options.
- Food containers and serving utensils are reusable, compostable, and/or recyclable

Definitions

- **Organic:** Foods that are certified [USDA Organic](#) or are certified organic by another third-party organization. Organic farming practices help to enhance and protect soil and water quality, reduce pollution from pesticides and fertilizers, and promote circular cycling of resources
- **Fair-Trade:** Foods and beverages that are [Fair Trade certified](#) by [Fair Trade USA](#) or [Fair Trade International](#). Purchasing fair trade certified products ensures that the farmers and workers that produced the food were fairly compensated. Most commonly, you will find fair trade certifications on coffee and tea.
- **Humane:** Animal products that are certified humanely raised and handled according to the [Humane Farm Animal Care Standards](#) or by another industry-specific third-party organization. This certification ensures that the animals used in the food production are well treated and cared for without the use of routine antibiotics.
- **Local:** Food grown within [250 miles of Syracuse](#) or the event location, as defined by the [Real Food Challenge](#). Purchasing from small local farms and businesses protects the environment and supports the surrounding community. By staying local, you help to reduce greenhouse gas emissions and their impacts from transporting the foods over a long distance.



Sustainable Event Certification



Questions to Ask the Caterer

Ingredients

- Are any ingredients sourced from small, local farms?
 - **Local** is defined as farms located within 250 miles from Syracuse (or event location)
- Are any ingredients [certified organic](#)? If so, which certification?
- Is the poultry, pork, dairy, and/or eggs certified by a third-party as [humanely raised](#)?
- Is the beef or lamb 100% grass-fed?
- Do you offer sustainable seafood listed on the [Monterey Bay Aquarium's Seafood Watch](#) list for best choice or a good alternative?
 - See the [Northeast Guide](#) for local options
- Do you offer any [fair-trade certified](#) coffees, teas, or other ingredients?

Dietary Restrictions

- Do you offer vegan and/or vegetarian options?
 - If so, are these similar in nutritional value and hunger satisfaction as the traditional options? (e.g. Vegan donuts & non-vegan donuts, or non-vegetarian entrees & vegetarian entrees, etc.)
- Do you offer allergy- and intolerance-friendly options?
 - If so, which (peanut-free, lactose-free/non-dairy, gluten-free, etc.)?
 - Can you guarantee there is no potential for contamination? (e.g. Are these foods processed in a separate area of the kitchen? Made with separate equipment? Etc.)

Zero- and Low-Waste Packaging

- Can you provide beverages in bulk (larger than 1 gallon containers)?
- Can the food be packaged in reusable containers?
- Is the food packaged in compostable, recyclable, and/or made-from recycled-content containers?
- Can you supply reusable dinnerware (plates, bowls, cups), utensils, and/or serving ware?
 - If so, do you require a deposit or an extra fee for this service?





Sustainable Event Certification



Syracuse Restaurants & Caterers

This list of restaurants is **not comprehensive** for all caterers in or around Syracuse that meet our criteria for sustainability. We included the following restaurants as a starting point, as they are well known by the campus community and were verified for meeting our criteria. If you know of other caterers that are not on this list, but feature one or more of the attributes listed on the previous page, please contact the [Office of Sustainability](#) so we may include it in this list to share with other campus members.

Symbols

-  : Vegan-friendly
-  : Vegetarian-friendly
-  : Minority-owned
-  : Woman-owned

Alto Cinco

- **Cuisine:** Vibrant, contemporary Mexican fare
 - [Catering Menu](#)
- **Contact:** (315) 422-6399, catering@altocinco.com



Angotti's Family Restaurant

- **Cuisine:** Authentic Italian fare
 - Menu: [Page 1](#), [page 2](#)
- **Contact:** (315) 472-8403



Apizza Regionale

- **Cuisine:** Neopolitan, wood-fired pizza, featuring locally-sourced ingredients
 - [Menu](#)
- **Contact:** (315) 802-2607



Attilio's Restaurant

- **Cuisine:** Traditional Italian fare
 - Gluten-free options
 - [Menu](#)
- **Contact:** (315) 218-5085, attiliosonjames@gmail.com



Sustainable Event Certification



Syracuse Restaurants & Caterers

Baghdad Restaurant

- **Cuisine:** Middle Eastern
 - [Menu](#)
- **Contact:** (315) 542-3989, baghdad.restaurant.ny@gmail.com



Big in Burma

- **Cuisine:** Burmese
 - [Menu](#)
- **Contact:** (315) 308-0454



Boom Boom Mex Mex

- **Cuisine:** Tex-Mex
 - [Menu](#)
- **Contact:** (315) 673-7166



Byblos Mediterranean Café

- **Cuisine:** Lebanese
 - [Catering Menu](#)
- **Contact:** (315) 254-7337



Cathy's Corner Café

- **Cuisine:** Italian-American fare, full-service catering
 - Dining ware available for rent
 - [Catering Menus](#)
- **Contact:** (315) 479-6990, cathy@cathyscornercafe.com



China Café

- **Cuisine:** Chinese, Asian-fusion
 - [Menu](#)
- **Contact:** (314) 478-0888



Dosa Grill

- **Cuisine:** Indian restaurant offering, northern, southern, and street-style Indian fare
 - [Menu](#)
- **Contact:** (315) 445-5555



Sustainable Event Certification



Syracuse Restaurants & Caterers

Epicuse

- **Cuisine:** Fresh, local, made-from-scratch gourmet American café fare
 - [Catering menu](#)
- **Contact:** (315) 382-0274, catering@epicuse.net



Erawan

- **Cuisine:** Thai
 - [Menu](#)
- **Contact:** (315) 445-8152



Erma's Island

- **Cuisine:** Authentic Jamaican fare
 - [Menu](#)
- **Contact:** (315) 299-5011



Euro Bazar

- **Cuisine:** Eastern European market featuring Bosnian and other Mediterranean fare
 - Menu: [Page 1](#), [page 2](#), [page 3](#), [page 4](#), [page 5](#)
- **Contact:** (315) 229-6201

Eva's European Sweets

- **Cuisine:** Authentic Polish fare with European-style deserts
 - Gluten-free options available
 - [Menu](#)
- **Contact:** (315) 487-2722, evasweets@gmail.com



Francesca's Cucina

- **Cuisine:** Authentic Italian fare
 - Gluten-free options available
 - [Catering Menu](#)
- **Contact:** (315) 425-1556

Francesca's Cucina

Firecracker Thai Kitchen

- **Cuisine:** Bangkok-style Thai cuisine
 - Menu
- **Contact:** (315) 362-1700, info@firecrackersyr.com

FIRECRACKER
thai kitchen

Sustainable Event Certification



Syracuse Restaurants & Caterers

Firudo (V) (Hands)

- **Cuisine:** Japanese fare including hibachi, sushi, and more
 - [Menu](#)
- **Contact:** (315) 802-2615



Guadalajara Mexican Restaurant (V) (Hands)

- **Cuisine:** Mexican
 - [Menu](#)
- **Contact:** (315) 552-1300



Habiba's Ethiopian Kitchen (V) (Hands) (W)

- **Cuisine:** Ethiopian
 - [Menu](#)
 - [Catering Info](#)
- **Contact:** (315) 299-4099, eat@habibaskitchen.com



Karen's Catering (V) (W)

- **Cuisine:** Upscale Italian and American fare with customizable menus - from boxed lunch to full course meals
 - Gluten and allergen-friendly (if notified ahead)
 - Dining ware available for rent
 - [Sample menus](#)
- **Contact:** (315) 472-9528, karencateringoffice@gmail.com



King David's Restaurant (V)

- **Cuisine:** Mediterranean
 - [Gluten-free](#) options available
 - [Catering Menu](#) (Fairmount)
- **Contact:** (315) 373-0034, Fairmount
(315) 637-0485, Fayetteville,
info@kingdavids.com



Lemon Grass (V) (Hands)

- **Cuisine:** Upscale Pacific-Rim Thai fare
 - [Menu](#)
- **Contact:** (315) 475-1111, [Contact form](#)



Sustainable Event Certification



Syracuse Restaurants & Caterers

Mamma Hai

- **Cuisine:** Traditional Vietnamese fare blended with local flavors
 - [Menu/Order Online](#)
- **Contact:** (315) 313-5611



Mi Casa Grande

- **Cuisine:** Latin American
 - [Menu](#)
- **Contact:** (315) 960-0009



Mi Casita

- **Cuisine:** Latin American fare including traditional dishes from Mexico, Guatemala, El Salvador, Puerto Rico, and the US
 - [Menu](#)
- **Contact:** (315) 870-3392, micasitarestaurant@yahoo.com



Miss Prissy's

- **Cuisine:** Soul food
 - [Menu](#)
- **Contact:** (315) 703-3000, missprissysd@gmail.com



Munjed's Mediterranean Restaurant & Lounge

- **Cuisine:** Middle Eastern and Greek fare
 - [Menu](#)
- **Contact:** (315) 425-0366

Good Food. Good People. Always!



Oh My Darling

- **Cuisine:** American comfort fare "with a twist of orange"
 - [Catering Menu](#)
- **Contact:** (315) 290-3330



Original Grain

- **Cuisine:** Fresh California-style café fare
 - [Catering Menu](#)
- **Contact:** (315) 299-5011, [Contact form](#)



Sustainable Event Certification



Syracuse Restaurants & Caterers

Pastabilities

- **Cuisine:** Contemporary Italian fare
 - [Catering Menu](#)
- **Contact:** (315) 701-0224, info@pastabilities.com



Plant Made Alternative (PMA) Foods

- **Cuisine:** 100% Vegan, American comfort food
 - [Menu](#)
- **Contact:** (315) 708-6892



Ponchito's Taqueria

- **Cuisine:** "Roadside -style" Latin American fare
 - [Menu](#)
- **Contact:** (315) 870-3392, micasitarestaurant@yahoo.com



Red Chili Restaurant

- **Cuisine:** Szechuan-style Chinese fare
 - [Menu](#)
- **Contact:** (315) 446-2882



Secret Garden

- **Cuisine:** Korean and Japanese
 - [Menu](#)
- **Contact:** (315) 449-3333



Sinbad Restaurant

- **Cuisine:** Middle Eastern
 - [Catering Menu](#)
- **Contact:** (315) 565-5655



Solutions

- **Cuisine:** Southern-style soul food
 - [Catering Menu](#)
- **Contact:** (315) 299-5011, [Contact form](#)



Sustainable Event Certification



Syracuse Restaurants & Caterers

Strong Hearts

- **Cuisine:** 100% Vegan, American comfort food
 - Gluten and allergen friendly (if notified ahead)
 - [Catering menu](#)
- **Contact:** (315) 468-0000, catering@stronghearts315.com



Sweet Basil Thai & Vietnamese (formerly Taste of Asia)

- **Cuisine:** Vietnamese and Thai
 - [Menu](#)
- **Contact:** (315) 751-5168



Syracuse Cooperative Market

- **Cuisine:** American finger foods, including sandwich platters, fruit and vegetable trays, cheese boards, and "build your own" bars
 - Community-owned market, specializing in low-waste, local, and organic foods
 - [Catering Menu](#)
- **Contact:** (315) 472-1385 - Kensington Rd.
(315) 552-0029 - S. Salina St. (Salt City Market)



Victoria Restaurant

- **Cuisine:** Spanish and Dominican
 - [Menu](#)
- **Contact:** (315) 378-4328



Vince's Gourmet Italian Imports

- **Cuisine:** Italian
 - [Catering Menu](#)
- **Contact:** (315) 452-1000



Wegman's

- **Cuisine:** American, Italian, and Asian, finger foods and more
 - [Gluten-free](#) options available
 - [Catering Menu](#)
- **Contact"** (315) 446-1180, Dewitt



Sustainable Event Certification



Carbon Offset Credits

Carbon offsets are third-party or government-certified credits that represent a reduction in greenhouse gas emissions, as measured in metric tons of carbon dioxide (CO₂). Organizations that sell carbon offset credits perform emission-reducing activities like reforestation, emissions capture, and renewable energy generation. These credits are used to convey a net climate benefit through the removal or prevention of an equivalent or greater amount of emissions generated by quantifiable activities.

This list of carbon offset organizations is not comprehensive, and ESF does not have any contracts with these or similar organizations. These companies were included in this guide as a starting point, as they are reputable and verified organizations. If you know of other organizations that offer these credits or services, you are welcome to work with them. Please share these organizations with the [Office of Sustainability](#) so we may share this with other event planners on campus.

Since one metric ton of carbon is often much greater than a single campus event produces, offsets purchased for events may dually be counted towards offsetting the College's emissions, bringing ESF closer to our carbon neutrality goals!

Use the [Terra Pass Events Calculator](#) to obtain the amount of carbon emissions generated by the event. Use this number as the minimum amount of carbon offsets you need to purchase to make the event carbon neutral.

Gold Standard

- Gold Standard is a [World Wildlife Fund](#) NGO that sets best practice standards to ensure funded projects reduce carbon emissions with high environmental integrity and support sustainable development.
- Event emissions can be offset by purchasing metric tons of carbon in support of [Gold Standard certified projects](#)

Gold Standard®

Terra Pass

- Terra Pass is a [VERRA](#) Verified Carbon Standard program, and [Gold Standard](#) certified, and is part of the [American Carbon Registry](#), [among other third-party certifications and standards](#)
- [Events Calculator](#)
- Offers carbon offset packages for [individuals](#) and [businesses](#)
 - Event emissions can be offset by purchasing [gift packages](#) (use this option if you would like to display a certificate at the event), [personal carbon offsets of 1,000 lbs](#), and [per MWh as Renewable Energy Credits](#) (RECs)

 terrapass™

Sustainable Event Certification



Carbon Offset Credits

Ecologi

- Ecologi is a [Certified B Corporation](#), [UN Decade on Ecosystem Restoration partner](#), [VERRA](#) Verified Carbon Standard program, and is [Gold Standard](#) certified
- Offers carbon offsets and tree planting packages for [individuals](#) and [businesses](#)
 - Event emissions can be offset with [tree planting gifts](#) or [create an account](#) to purchase carbon offset and tree planting packages



Carbon Fund

- Carbon Fund is [UN Framework Convention of Climate Change](#) certified, a [VERRA](#) Verified Carbon Standard program, and [Gold Standard](#) certified among [other third-party certifications and standards](#)
- Offers carbon offsets and tree planting packages for [individuals](#) and [businesses](#)
 - Event emissions can be offset by purchasing [gift and event packages](#) or by [planting trees](#)



Water Restoration Credits

Purchase water restoration credits (WRCs) as a commemorative gift for guests or as a way to make your event have a positive impact on the environment. The average American uses 2,000 gallons per day to support their lifestyle (direct and indirect use).

Bonneville Environmental Foundation (BEF)

- BEF is certified [Climate Neutral](#), a [Certified B Corporation](#), and qualifies for the [Alliance for Water Stewardship](#), among supporting other environment organizations and programs.
- All BEF restoration projects are verified by the [National Fish and Wildlife Foundation](#), a leader in freshwater restoration.
 - Buy [WRCs](#): \$4 per 1,000 gallons of water restored
 - 1,000 gallons = 1 WRC



Terra Pass

- Terra Pass also offers [BEF WRCs](#)
 - These can be purchased together with their carbon offset credits



Sustainable Event Certification



Alternative Giveaways

Experiential Giveaways & Activities

- [ESF Bookstore Gift Cards](#)
 - Physical gift cards can be purchased in the Bookstore or ordered by phone: (315) 470-6559
- [NYS Parks Gift Cards](#)
 - Gift cards can be used to purchase an Empire Pass (\$80/1 year), for park entry, camping reservations, on-site camping supplies, and at many of the State Park golf courses
- Museums and Other Attractions
 - [MoST](#) (Museum of Science & Technology)
 - [Tickets](#)
 - \$12 General Admission, \$12 National Grid ExploraDome
 - [Everson Museum of Art](#)
 - [Visit](#)
 - Tickets: \$8 for students
 - [Rosamond Gifford Zoo](#)
 - [Tickets](#)
 - \$9 General Admission
 - [Onondaga Historical Association](#)
 - [Visit](#)
 - [Downtown Museum](#): Free Admission
 - [Skā•noñh – Great Law of Peace Center](#): \$4 for students*
 - *Scheduled group tours only
- Theater Tickets
 - [Syracuse Stage](#)
 - [Tickets & Events](#)
 - [Landmark Theater](#)
 - [Events](#)
 - [Tickets](#) (Ticketmaster)
 - [redhouse Arts Center](#)
 - [Events:2022-2023 Theatre Season](#)
 - [Tickets](#)

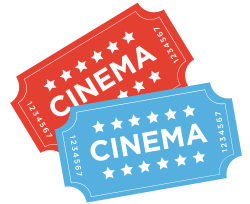


Sustainable Event Certification



Alternative Giveaways

- Movie Tickets and Gift Cards
 - [Regal Theater - Destiny USA](#)
 - [Gift Cards](#), physical gift cards can be purchased at the theater
 - [Movie Tavern Syracuse](#) - Camillus, NY
 - [Gift Cards](#), physical gift cards can be purchased at the theater
- [New York State Fair](#)
 - [Tickets](#)
 - [Daily Schedules](#)
- Sports Games
 - [Syracuse Mets](#) (Baseball)
 - [Tickets](#)
 - [Schedule](#)
 - [Syracuse Crunch](#) (Hockey)
 - [Tickets](#) (Ticketmaster)
 - [Schedule](#)
 - [Syracuse University](#)
 - [Tickets](#) (Ticketmaster)
- Winter Activities
 - Snowshoeing & Cross Country Skiing
 - [Onondaga County Parks](#)
 - Snowshoe rentals available at Beaver Lake and Highland Forest
 - Cross country ski rentals, day, and season passes available at Highland Forest
 - [Green Lakes State Park](#)
 - [Clark Reservation State Park](#)
 - [Baltimore Woods](#)
 - Park at the [North Parking Lot](#)
 - Downhill Skiing & Snowboarding
 - [Four Seasons Golf & Ski Center](#)
 - [Equipment Rentals](#)
 - [Season Passes](#)
 - [Gift Certificates](#)
 - [Labrador & Song Mountain](#)
 - [Equipment Rentals](#)
 - [Lift Tickets](#)
 - [Gift Certificates](#)



Sustainable Event Certification



Alternative Giveaways

Commemorative Giveaways

With each purchase you will receive a certificate to represent the trees that were planted. You may present a certificate to each attendee as a giveaway or print one larger sign to display at the event. If you wish that the certificate are customized with each attendees name, you may need to request additional certificates be made.

Planting Trees

Planting trees is an excellent way to both honor the guests for attending the event and as a means to offset the emissions generated by the event. To earn credits for both checklist items (**AD-6 and E-2**) use the [Terra Pass Event Carbon Foot Print Calculator](#) and purchase the number of trees recommended to offset the event.



One Tree Planted

- One Tree Planted is a [UN Decade of Ecosystem Restoration](#) partner, awarded [Candid Platinum Transparency](#), and was recognized as the [2019 Nonprofit Changemaker by 1% for the Planet](#)
- Offers a selection of global [tree planting projects](#) to support reforestation, habitat conservation, and sustainable economic development
 - [Plant trees](#): \$1 per tree



The Nature Conservancy

- [The Nature Conservancy](#) is a global environmental nonprofit organization dedicated to conserve lands and waters to protect people and the planet
- The [Plant a Billion Trees](#) campaign is The Nature Conservancy's largest reforestation effort, with the goal to plant a billion trees by 2025 to slow the effects of climate change, prevent biodiversity loss, and support sustainable economic development
- Trees can be purchased through [donations](#) or as [gifts](#), users can choose which [project\(s\)](#) to contribute their donation toward



Tree Aid

- Tree Aid is a [UN Decade of Ecosystem Restoration](#) partner
- Offers selection of [tree planting projects](#) to support reforestation, habitat conservation, and sustainable economic development in Africa



Sustainable Event Certification



Alternative Giveaways

Commemorative Giveaways

Water Restoration Credits

Water restoration credits (WRCs) can be purchased as a to honor guests so that their attendance at the event has a positive environmental impact on freshwater ecosystems. See page __ for more information on the verified organizations that offer WRCs, including:

- [BEF](#)
- [Terra Pass](#)



Carbon Offset Credits

Carbon offset credits and renewable energy credits (RECs) are another great means to both provide guests with a commemorative item and offset the emissions from the event. See page __ for more information on the verified organizations that offer carbon offset credits and RECs including:

- [Gold Standard](#)
- [Terra Pass](#)
- [Ecologi](#)
- [Carbon Fund](#)
- [BEF](#)



Offset 100 tonnes of CO2

Sustainable Event Certification



Alternative Giveaways

Local Giveaways

Inspire attendees to shop small and shop local by giveaway gift cards in place of knick-knacks! Know of other local shops? Let us know! sustainability@esf.edu

BeeKind Syracuse

- Specializes in 100% soy candles
- Also offers local food products, apparel, jewelry, housewares, seasonal items, health and beauty supplies, and pet products
- [Gift Cards](#)

BEEKIND



SHOP LOCAL. THINK SUSTAINABLE.
SYRACUSE, NY

Books and Melodies

- Books, vinyl, movies, and ephemera
- Contact to inquire about gift cards: (315) 434-9268



Books End Bookshop

- Rare, used, and out-of-print books
- Contact to inquire about gift cards: (315) 437-2312, booksend@twcny.rr.com



Found Things Co.

- Wide selection of rare and unique houseplants
- [Gift Cards](#)



Golden Bee Bookshop

- Thoughtfully curated collection of books and bookish goods
- [Gift Cards](#)



GOLDEN BEE
BOOKSHOP

Salt City Artisans

- Offers products from Syracuse Soap Works, Erie Canal Soap Co., Syracuse Salt Co., Clean Slate Farm, Nat's Nuts, Farmer Street Pantry, Hot Stuff Sauces, Finger Lakes Harvest, and other ceramics and woodworking artisans



Salt City Market

- [Market Money](#)
 - Comes in \$5 denominations
 - Can be used at ANY vendor in the market



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