

Reduce and reuse

Help reduce the amount of waste produced at your event, and charges incurred for disposal, by collaborating with exhibitors and contractors.

The eGuide's sustainability, waste and catering sections have lots of guidance you can use to encourage reduction and responsible disposal of waste at your event.



Recycling

98% of the waste produced at Olympia is recycled.

The remaining 2% is incinerated to produce energy.

All our waste is diverted from landfill and all dry waste is processed at Powerday, less than 4 miles from the venue.

Separating waste on site

We aim to improve on our 98% recycling rate by separating certain types of waste on site and sending them directly for recycling. This cuts out journeys to the waste management plant and ensures 100% of the material can be recycled.

If you anticipate large volumes of glass, cardboard, wood or food waste at your event, talk to us about how we can help you recycle these items as cost-effectively as possible.

Food waste

Our caterers separate, weigh, record and report their food waste to WRAP (Waste Resources Action Programme) to support our food waste reduction plan. Food exhibitors are also required to separate all food waste and we can supply food waste bins for temporary catering areas and stands.

Surplus edible food is donated to City Harvest for redistribution to those in food poverty. Talk to us about donating surplus food from your exhibitors.



Inedible food waste is sent for processing at our [anaerobic digestion plant](#), to produce green energy and fertiliser.

Let's collaborate

We're keen to work with you to put together a specific waste-management plan for your event and look forward to discussing this at your event briefing meeting.

For further information on working together to reduce and manage waste responsibly, please contact your event manager.