



Why is catering not just about food?

catering ● zdravě

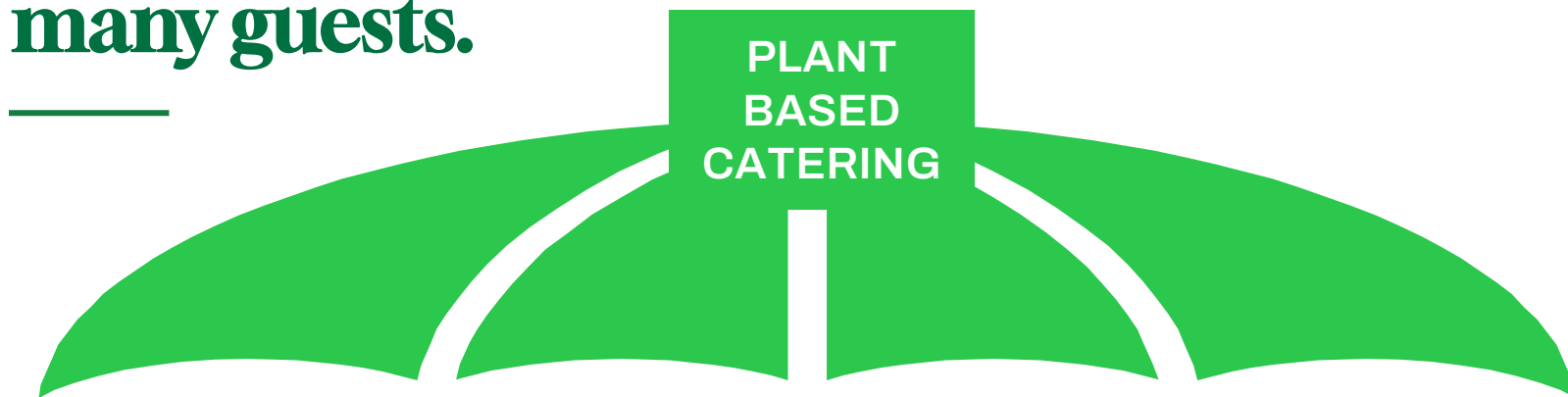


INCLUSION

**Inclusion – no one is left
with an empty plate.**

**39% of people in the Czech Republic
now eat alternatively, following a
more or less plant-based diet.***

Plant-based dishes meet the desires of many guests.



Intolerances and allergies:
lactose, chicken, eggs,
fish...

Flexitarian lifestyle:
More and more people are
choosing meals without
meat and dairy products.

Vegan life style:
No animal products

**Religion-based dietary
requirements:**
Ahimsa, halal, kosher...

A vegetarian dish is not enough—it neglects common allergies to milk and eggs even among those following a vegan diet.



ECOLOGY

Every day we can
choose our own menu

CO₂ emissions for plant-based foods are generally 10–50 times lower than those for most animal products.*

What happens when you replace conventional catering with a 100% plant-based one?

2day event for 150 guests saves*

379



Land for planting 379 fruit trees

1568



Water needed for 1568 showers

28 %



28% of the annual emissions of an average Czech

*2day catering including 2 breakfasts, 2 lunches and 1 dinner

Source: Emery, I., & Molitor, J. (2019). Catering to the Climate—How Earth-Friendly Menus at Events Can Help Save the Planet. Center for Biological Diversity

A sustainable choice doesn't compromise
the taste experience





HEALTH & WELLBEING

Show that you care about the
health of your guests

Sustainability also relates to health.

What can a small
change in a menu
do?

SPAGHETTI BOLOGNA
WITH BEEF



Saturated fats = 4,7 g
Fiber = 3,4 g
Protein = 17 g

Carbon emissions
= 2 980 CO₂eq
= 380 phone charges

SPAGHETTI BOLOGNA
WITH LENTILS AND SOY



Saturated fats = 0,6 g
Fiber = 8,5 g
Protein = 16 g

Carbon emissions
= 1 000 CO₂eq
= 127 phone charges



CORPORATE ATTRACTIVENESS

**A competitive
advantage & ESG**

72% of consumers view a company's responsibility and sustainability as an added value to its product or service.*

Are you organizing a corporate event

ESG scores influence a company's reputation and business success.

Choosing plant-based catering is a simple way to significantly reduce the carbon footprint of the entire event.



8.8× lower carbon footprint

A practical example – 100% plant-based catering at the Vyspělé Česko 2024 conference:

The carbon footprint of the plant-based menu was 8.8ⁿ lower than that of a comparable menu containing animal products.

The impact analysis was conducted by the company Envitrail.



CELKOVÉ EMISE ZA MENU

veganská
varianta

309.0661 kg CO²e

masová
varianta

2733.5216 kg CO²e

Výsledná uhlíková stopa masového menu je **8,8x vyšší** než veganského menu.



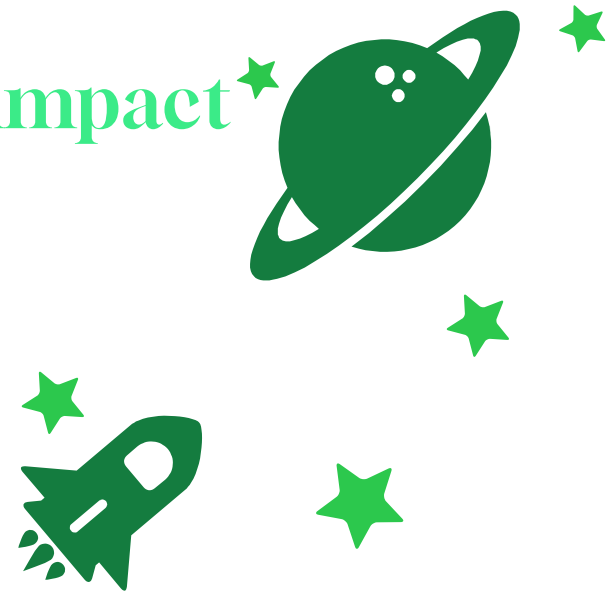
Become a leader

Embrace sustainability with
plant-based catering.

One decision with a significant impact

Whether you are ordering catering for a birthday celebration, corporate party, or a conference for hundreds of people, your choice of refreshments has a real impact on several levels.

We sincerely thank you for considering plant-based catering.





In collaboration with ProVeg Czechia.

ProVeg is an international organization dedicated to raising awareness about food choices. It works to transform the global food system by replacing conventional animal products with plant-based and cultivated alternatives.

ProVeg collaborates with international decision-makers, governments, food producers, investors, media, and the general public to help the world transition to a society and economy that is less dependent on animal agriculture and more sustainable for people, animals, and the planet.

