

Case Study

Pulling off a Gala Dinner with a Full Vegan Menu – ACRES Charity Gala 2018

ACRES 17th Charity Gala
Furama Riverfront Hotel
18 May 2018

Many issues underscore the environmental impact of food. One of the important areas is the consumption of meat and dairy products. A study in Science journal reports that, “... while meat and dairy provide just 18% of calories and 37% of protein, it uses the vast majority – 83% – of farmland and produces 60% of agriculture’s greenhouse gas emissions.”

ACRES Gala Dinner 2018 held at Furama Riverfront featured a full 8 course **Vegan** dinner. The dinner spread offered selections ranging from Pumpkin Soup to Sautéed Asparagus with Cashew Nuts and Pine Mushrooms. An annual event, ACRES has been providing a **Vegan** meal since their first gala dinner in 2001.

“A vegan diet is probably the single biggest way to reduce your impact on planet Earth, not just greenhouse gases, but global acidification, eutrophication, land use and water use,” Joseph Poore, University of Oxford, UK



*Cereal Beancurd & Sautéed
Asparagus with Cashew Nuts &
Mushrooms*



*Braised Mushroom with Chinese
Spinach*



Appetisers



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Food packaging was reduced by providing guests with birthday brownies in paper liners, minus the cake boxes or plastic.

Reusable cutlery were used and no bottled water was provided.

No **Goodie Bags** were provided.

No Printed brochures or event programmes were provided.

