



Food at AISES Events

We support waste reduction! AISES, the Palm Springs Convention Center, and local hotels are working together to minimize food waste for a more sustainable 2022 AISES National Conference.

As you might imagine, calculating consumption data for many people - to determine the types and quantities of food to order - is difficult. Our goals are to provide just the right amount. It is inevitable that not all food will be consumed, and we will do our best to mitigate the impact of excess food due to no shows or forbid - order too little – leaving our attendees hungry!

Please join AISES and our partners in supporting sustainable activities at this year’s event. Some ways to minimize our event food footprint and waste are:

- Communicate with us. If you are not able to make an event, let us know so we can reduce the amount of food waste.
- Register early so AISES events can get a more accurate count of participants. Keep in mind that since people register at different times, the numbers will fluctuate, and we will do our very best with meal counts.
- Show up to the events you signed up for.
- Research what happens to food waste in the communities you are visiting.
- Download a mobile food app that betters the planet by reducing food waste.
- Use a refillable water bottle.

Featured Venues/Suppliers

City of Palm Springs

- Palm Springs is launching a city-wide compost program in March 2023 and the hotels have committed to participating in this program.

Renaissance Hotel

- Leftover food that has not been shown or presented to guests and has remained at a food safe temperature is served in cafeterias to hotel and convention center staff.
- We have committed to participating in the city-wide compost program in 2023.

Savoury’s the Palm Springs Convention Center Caterer - Our staff is committed to operating a business that is beneficial to the community as well as the planet. We take great pride in recycling, community reinvestment, supporting local agriculture and farming, and using eco-friendly goods. Here are some of the things we do to achieve this:

- Our menus are created from locally grown, pesticide and hormone free foods.
- We utilize eco-friendly goods in both the kitchen and the service areas by using products like paper plates and plastic serving ware made from 100% biodegradable and compostable materials.
- We maintain an extensive recycling program as well as a composting program.
- We donate excess food to local food assistance programs and homeless shelters.

Together we can make a difference! Thank you.