# Eden Caterers shortlisted again as sustainability leader with ambitious 2050 net zero goals



Eden Caterers has once again been recognised for its pioneering commitment to sustainable catering, securing a shortlist spot for The Sustainability Award for Caterers at the London Venue & Catering Awards 2025. This marks the fourth consecutive year the company has been a finalist in the category, building on their notable success as reigning champions in 2024. The repeated recognition highlights Eden Caterers' sustained leadership in embedding environmental responsibility throughout its operations and setting high industry standards.

In 2025, Eden Caterers has expanded its sustainability efforts by broadening sustainable food offerings, employing more eco-friendly packaging, and achieving significant reductions in carbon emissions. The company’s progress has been formally acknowledged by the sustainability consultancy Net Zero Now, which certified Eden Caterers as "on the road to Net Zero," affirming that the firm is ahead of industry deadlines and has surpassed several key environmental milestones. According to Managing Director Nick Mead, the company’s focus extends across multiple facets—from ingredient sourcing to operational efficiencies and waste management—to drive measurable change in its carbon footprint.

Eden Caterers’ environmental credentials are further underscored by their highest possible three-star rating from the Sustainable Restaurant Association (SRA), alongside SALSA accreditation for food safety. The SRA commended the company not only for sourcing high-quality sustainable ingredients but also for adopting fair labour practices, including being a London Living Wage employer. Their comprehensive approach addresses the full spectrum of sustainability challenges, including greenhouse gas emissions reduction, food waste diversion through anaerobic digestion technologies, and promotion of recycling and reuse initiatives.

Looking forward, Eden Caterers has set ambitious targets for 2050, aiming to serve meals with a carbon footprint of less than 1kg CO₂e and to reduce emissions per diner by 70%. These goals reflect a clear vision to push the boundaries of sustainable catering and provide a replicable model for the wider industry. Mead emphasised that sustainability is integral to the company’s identity, underscoring the tangible impact of ingredient substitutions and packaging innovations in their daily operations.

The company has also formed strategic partnerships that reinforce its sustainability ethos, including collaborations with B Corp-certified Moth Drinks to offer sustainable cocktails and Toast Brewing, which produces beer from surplus bread, aligning with Eden’s waste reduction agenda. They highlight 15Hatfields, a carbon-neutral London venue, as an example of the kinds of event locations aligned with their values.

Beyond its commercial efforts, Eden Caterers actively shares practical sustainability advice with consumers, promoting actions such as reducing food waste, eating seasonally and locally, and understanding food labels. The company’s wider environmental engagement includes ambitious reforestation commitments, having planted 3,000 trees in the home counties with a target of 20,000 by 2032.

The London Venue & Catering Awards 2025 ceremony will showcase the top innovators in the industry later this year, where Eden Caterers will defend their sustainability champions title amid growing recognition of environmental responsibility as a core pillar of modern hospitality.

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* Paragraph 1 – [[1]](https://www.eventindustrynews.com/featured/eden-caterers-shortlisted-to-defend-sustainability-title-at-the-london-venue-catering-awards-2025), [[3]](https://www.edencaterers.london/news/the-sustainable-spread-2/), [[4]](https://www.edencaterers.london/news/eden-caterers-scoops-another-award/)
* Paragraph 2 – [[1]](https://www.eventindustrynews.com/featured/eden-caterers-shortlisted-to-defend-sustainability-title-at-the-london-venue-catering-awards-2025), [[2]](https://www.edencaterers.london/news/the-sustainable-spread-7/), [[4]](https://www.edencaterers.london/news/eden-caterers-scoops-another-award/)
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* Paragraph 4 – [[1]](https://www.eventindustrynews.com/featured/eden-caterers-shortlisted-to-defend-sustainability-title-at-the-london-venue-catering-awards-2025), [[2]](https://www.edencaterers.london/news/the-sustainable-spread-7/), [[3]](https://www.edencaterers.london/news/the-sustainable-spread-2/)
* Paragraph 5 – [[2]](https://www.edencaterers.london/news/the-sustainable-spread-7/), [[5]](https://www.edencaterers.london/news/the-sustainable-spread-5/), [[1]](https://www.eventindustrynews.com/featured/eden-caterers-shortlisted-to-defend-sustainability-title-at-the-london-venue-catering-awards-2025)
* Paragraph 6 – [[6]](https://www.edencaterers.london/news/five-ways-to-make-your-life-more-sustainable/), [[7]](https://thesra.org/news-insights/case-studies/feed-people-well-eden-caterers/), [[4]](https://www.edencaterers.london/news/eden-caterers-scoops-another-award/)
* Paragraph 7 – [[1]](https://www.eventindustrynews.com/featured/eden-caterers-shortlisted-to-defend-sustainability-title-at-the-london-venue-catering-awards-2025)

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## Bibliography

1. <https://www.eventindustrynews.com/featured/eden-caterers-shortlisted-to-defend-sustainability-title-at-the-london-venue-catering-awards-2025> - Please view link - unable to able to access data
2. <https://www.edencaterers.london/news/the-sustainable-spread-7/> - Eden Caterers has achieved the 'On The Road to Net Zero' certification from Net Zero Now, validating their carbon emission data for 2023/2024. This recognition underscores their commitment to sustainability and environmental responsibility. The company has also partnered with Moth Drinks, a B Corp-certified brand, to offer sustainable cocktail options at events. Additionally, Eden Caterers highlights 15Hatfields, a carbon-neutral London venue, as a venue that aligns with their sustainability values. Managing Director Nick Mead shares insights into the company's sustainability initiatives and future goals in a Q&A session.
3. <https://www.edencaterers.london/news/the-sustainable-spread-2/> - Eden Caterers has been honoured with the 'Sustainable Caterer of the Year 2024' award at the London Venue & Catering Awards, marking their third consecutive win in this category. The company continues to implement sustainable practices, including the use of Anaerobic Digestion for food waste, which converts organic waste into renewable energy. They have also introduced 'Boxed Canapé' menus, offering convenient and high-quality options for various events. A Q&A with team member Scott provides further insights into the company's operations and commitment to sustainability.
4. <https://www.edencaterers.london/news/eden-caterers-scoops-another-award/> - Eden Caterers has been awarded the 'Three Star Food Made Good Sustainability Award' from the Sustainable Restaurant Association (SRA), recognising their dedication to sustainable practices. The company focuses on sourcing high-quality, sustainable ingredients and is a London Living Wage employer, ensuring fair wages and reasonable working hours for staff. Their environmental initiatives aim to reduce greenhouse gas emissions, combat food waste, and promote recycling and reuse, reflecting their ongoing commitment to sustainability in all aspects of their operations.
5. <https://www.edencaterers.london/news/the-sustainable-spread-5/> - Eden Caterers is set to launch their Spring 2025 menu, featuring fresh creations that embrace the season's offerings. The menu includes items like homemade classic granola with plum compote, Vegan Hoisin No Duck Wrap, and Hot Smoked Salmon Crostini. The company has also partnered with Toast Brewing to offer beers made from surplus bread, supporting their mission to reduce food waste. A Q&A with Senior Event Sales Coordinator Pedro provides insights into his role and the company's sustainable practices.
6. <https://www.edencaterers.london/news/five-ways-to-make-your-life-more-sustainable/> - Eden Caterers shares practical tips for individuals to enhance sustainability in their daily lives. Recommendations include minimising waste and recycling, using up food to prevent waste, eating seasonally to ensure flavour and reduce environmental impact, buying locally to support communities and reduce carbon footprint, and understanding food labels to prevent unnecessary waste. These tips reflect the company's commitment to sustainability and provide actionable advice for consumers to make environmentally conscious choices.
7. <https://thesra.org/news-insights/case-studies/feed-people-well-eden-caterers/> - Eden Caterers, established in 1993, has been recognised with a three-star Food Made Good accreditation from the Sustainable Restaurant Association (SRA) in 2017, 2018, and 2024. The company focuses on providing fresh, seasonal, and nutritious food, with at least 70% of their menu items being vegetarian or vegan. They are committed to sourcing UK ingredients and have planted 3,000 trees in the home counties, aiming to plant 20,000 by 2032. Managing Director Nick Mead discusses the challenges and strategies in maintaining sustainable operations.