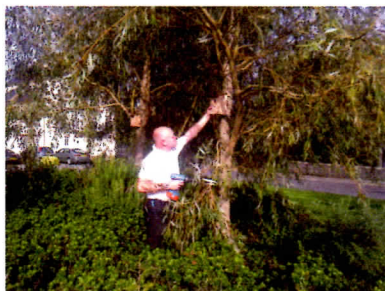


THE COAST IS CLEAR

Having been awarded the much acclaimed Gold award by Green Tourism Business Scheme, true to form, the Captains Club has continued to strive to become even more sustainable. Robert and his team of Eco Warriors at the hotel meet every month to discuss new ideas and plans to improve our environment and reduce our carbon footprint. With these issues in mind, next month we will see the introduction of the sustainable meetings package at the Captains Club, which will encourage delegates to be sustainable as they work.

To date the hotel has developed many ideas and policies in order to improve our environment and these include:

- Using an extremely energy efficient heating/cooling system.
- Installing tinted windows to prevent solar gain
- Recycling all waste including our



cooking oil which is made into green diesel

- Steve installed bird boxes to encourage wildlife and Tides restaurant donates to the Christchurch Harbour Ornithological Group through sales of our Eco table water. This is filtered water flavoured with home grown mint.
- Our Eco warriors can be identified by their gold oak leaf pin badges, so that guests can talk to them and share any sustainable ideas.

- Our Spa products are made from natural ingredients all sustainably sourced.
- Tea coffee and sugar are all fair trade and all of these producers put money back into the communities at source.
- As a team we are heavily involved in community projects such as HALO, Bournemouth Hospital, Julia's House and the Food Festival.
- 80% of our staff are local and are encouraged to cycle to work by us providing cycle racks and showers.
- Used slippers are sent to Dogs Trust to raise money for homeless dogs.

These ideas and more besides have come about just by talking and sharing thoughts about saving our planet, and we welcome any thoughts that our guests have about how we can continue to improve upon our sustainability.

TRIPLE CROWNING...

Tides Restaurant at the Captains Club Hotel has won best restaurant in Christchurch at the Food festivals Best of the Best Awards for the third year in a row. The Oscar style ceremony took place at the Regent Centre where the public voted for their favourite restaurants, pubs and take away.

Further recognition was given to the restaurant when it also won Best Sunday Lunch at the awards. "We always work really hard to be the best in what we do in the restaurant, and always want our guests to relax and enjoy their experience with us. It's just amazing to get the recognition from the public in

this way. I am over the moon" said Andy Restaurant Manager.

The riverside restaurant serves lunch and dinner 7 days a week and is extremely popular with residents and locals alike. Sunday lunch, which is an altogether different experience, with live jazz, a cold buffet starter selection and a traditional roast, has been a winning formula since opening years ago. "Fresh ingredients are sourced and cooked simply but with care and dedication from my team. We cook for the love of it, but it's fantastic to get 2 awards like these" said Andrew Head Chef.

The Food Festival which attracted over

70,000 visitors to Christchurch is in its 13th year and continues to go from strength to strength. It continued all through the week culminating in the Great Christchurch Bake Day and Fete on Saturday, and a Venetian Masquerade Ball on Sunday.

