Red Onion Saloon - Sustainability Statement

At the Red Onion Saloon, we are committed to promoting environmental responsibility and supporting sustainable practices across all aspects of our operations. As a bar, restaurant, and tour operator, we understand the importance of preserving the environment, supporting local communities, and ensuring the long-term viability of the tourism and hospitality industries. Below are the key actions we take to minimize our ecological footprint and contribute to a more sustainable future:

Waste Reduction

- **Minimizing Food Waste**: We strive to reduce food waste by food management, composting organic waste, and donating excess food to local charities whenever possible.
- **Recycling**: We recycle all glass and aluminum cans. We also use eco-friendly packaging for takeaway orders.
- **Zero Waste Initiatives**: We are continually working toward reducing our overall waste by minimizing single-use items and packaging.

Energy Efficiency

- Efficient Lighting and Appliances: Our venue is equipped with energy-efficient lighting, heating, and cooling systems, helping us reduce our overall energy consumption. We also use energy-efficient kitchen appliances to reduce our impact on the environment.
- **Renewable Energy**: We are committed participants in exploring options for sourcing renewable energy to power our business and port, and are committed to continually improving our energy profile.

Eco-Conscious Tours and Experiences

- Sustainable Tours: As a tour operator, we design experiences that respect local ecosystems and cultures. We emphasize eco-friendly transportation methods, such as walking and public transportation for transfers, and encourage guests to practice Leave No Trace principles.
- **Supporting Local Communities**: We collaborate with local artists, musicians and cultural organizations to provide authentic experiences while supporting the livelihoods of the people who call this place home.

Community and Social Responsibility

- **Employee Engagement**: We ensure that all team members are trained in sustainability practices and are empowered to bring their ideas to the table. We also provide a living wage and safe working conditions for all employees.
- Charity and Support: We regularly partner with local environmental and social organizations, contributing to initiatives that protect the planet and support local communities.

Continuous Improvement

We are dedicated to continually evaluating and improving our sustainability efforts. As we learn more about the environmental and social impacts of our industry, we will continue to innovate and adopt new practices to reduce our footprint and ensure a brighter, greener future for our guests and the world.

Thank you for supporting us in our mission to create a sustainable, responsible, and enjoyable experience for all. Together, we can make a positive difference.

Sincerely,

The Red Onion Team