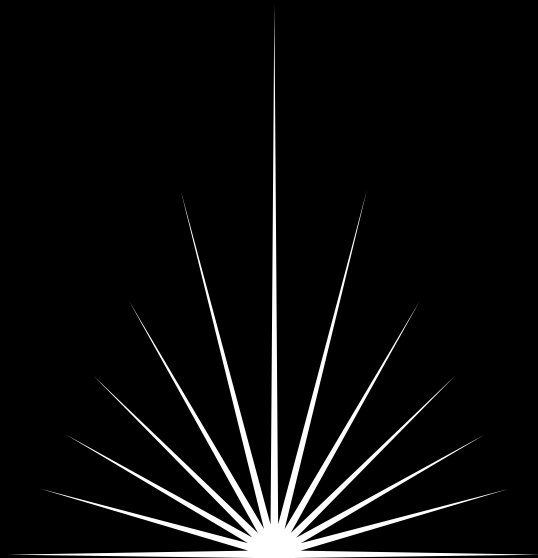


ARTFOOD

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Meaningful gastronomy



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FROM CONVICTIONS TO ACTION I

Sustainability Policy

As a sector leader in sustainable event catering, Artfood has been committed to this path for many years.

Our goal is clear: to continually reduce the environmental impact of our organization and activities, while at the same time strengthening our social and economic impact. Our sustainability vision rests on three strong pillars:

LOCAL, RESPONSIBLE GROWTH

Rooted in Brussels, we make sustainable choices by prioritizing local partnerships at every step: from recipes and purchasing to mobility and waste. Our ambition is clear: to become the benchmark for sustainability in our sector.

TRANSPARENCY & INSPIRATION

We measure, structure and share our actions and event legacy through recognized frameworks such as B Corp, ISO 20121, Carbon Footprint, Ecodynamique label and Certisys (organic). We move forward with full transparency alongside our clients, partners and suppliers.

TOGETHERNESS AS A DRIVER

Within Artfood, we foster co-creation, continuous learning and mutual respect. Our aim is to make Artfood an open, inclusive and inspiring place to work.

Signed the 01.09.2025,



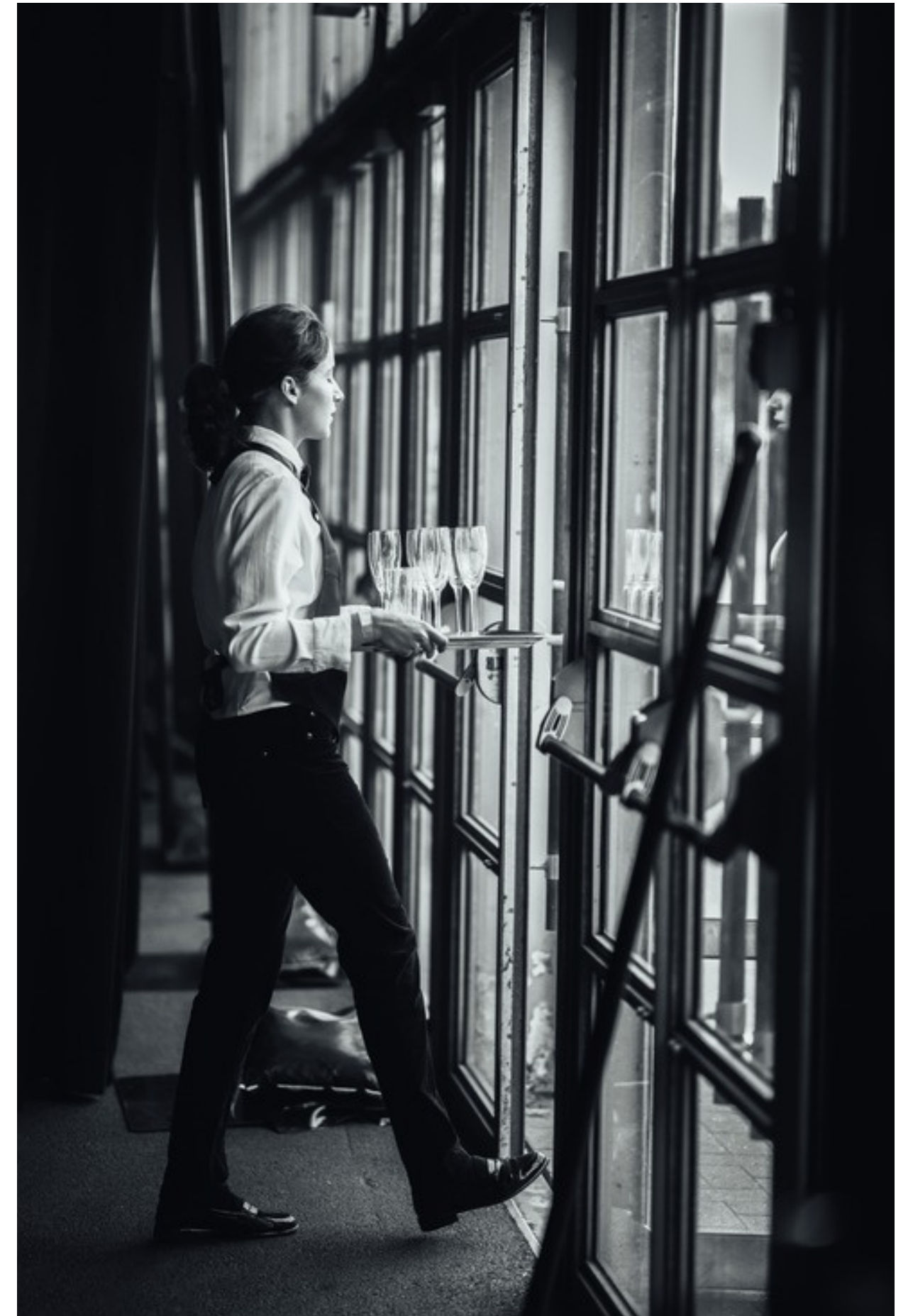
Arthur RENWART
Founder

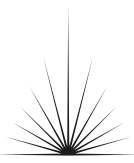


Eugénie SARKISSIANE
Founder



Nils LEGEIN
Managing Director





FROM CONVICTIONS TO ACTION I



Here, we put our principles into action

An event is about much more than the day itself. Its impact begins long before: with the menu we design, the products we select, the suppliers we choose and the preparations we plan. It continues during the event, through the way we cook, serve and bring the experience to life. And it carries on afterwards, as we sort, recover, measure and improve.

And that is exactly what this Charter is about

At every step, we share what we put in place, what we measure and where we still have room to improve.

Step 1

It all starts with the menu

WHAT WE PUT IN PLACE

A menu that follows the four seasons

Gone are the two main menus spanning several seasons. Our menu now evolves four times a year to better follow the natural rhythm of our ingredients. When certain products have shorter seasons, we adapt our cuisine to their rhythm, not the other way around.

An inclusive menu, free from major allergens and designed for all dietary requirements.

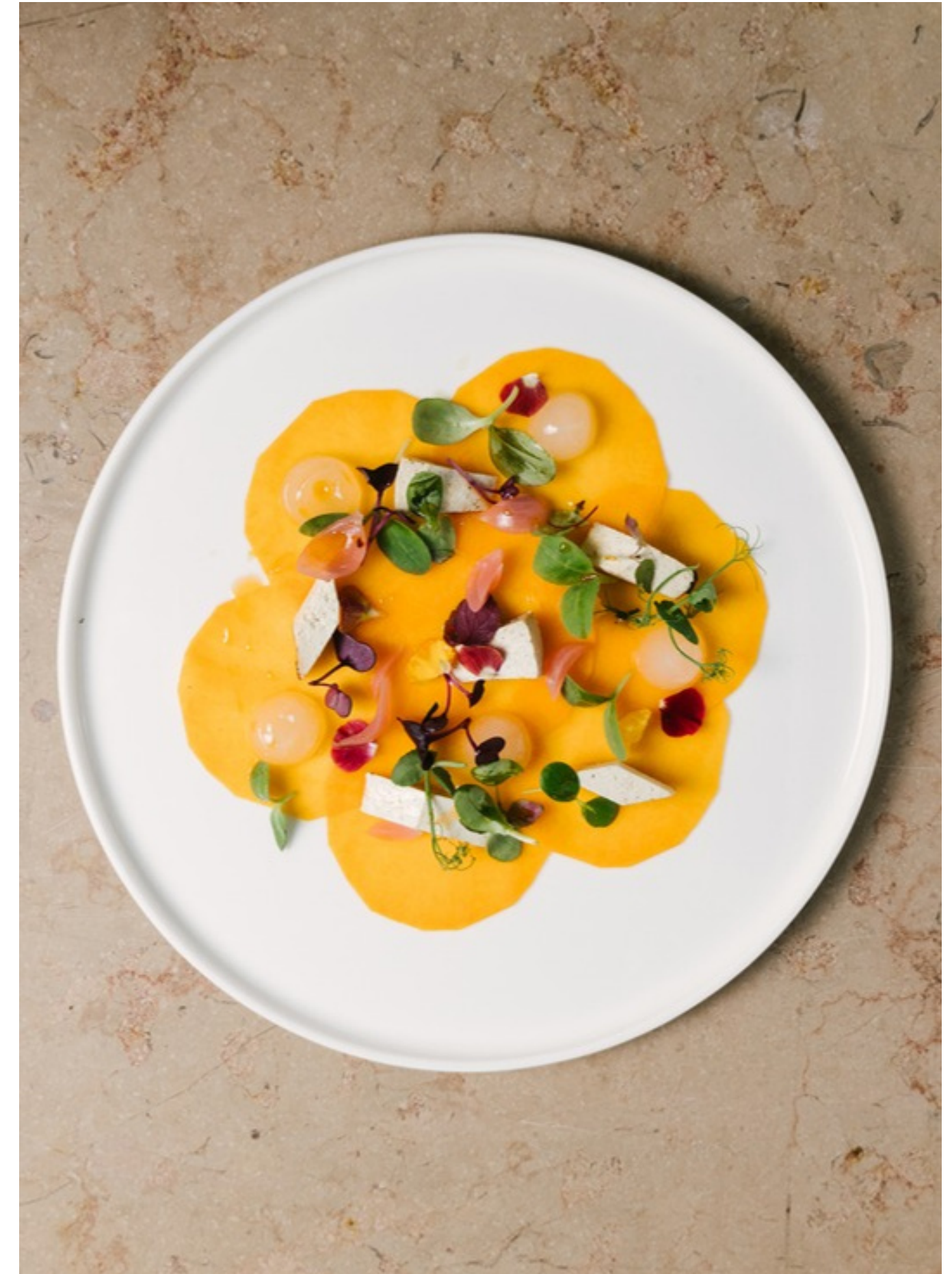
A specific allergen-free offer, specially designed to bring guests with different dietary requirements together around the same menu.

Foie gras is permanently off our menu

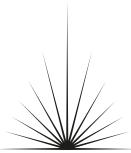
We have chosen to stop serving foie gras for ethical reasons, in line with the way we want our cuisine to evolve.

WHAT WE MEASURE

- Between 2023 and 2025, the share of vegetarian items produced increased by **9 percentage points** (48.7% in 2023 vs. 57.4% in 2025)
- **18% reduction in the amount of beef** per guest between 2023 and 2025
- In 2025, **more than 15% of items produced were vegan**
- **20% of our purchases are certified organic***
- Between January and June 2026, **~70%** of our alcoholic and non-alcoholic **beverages** were organic



* per year - by financial value



WITH OUR SUPPLIERS III



Step 2

Choosing our partners with care

WHAT WE PUT IN PLACE

Belgian craftsmanship, down to the finest detail

When it comes to tableware, we work primarily with Belgian companies such as Pomax and Serax.

Choosing materials made to last

Take our bar, for example, which was created using stone veneer: we make choices with durability in mind, without ever compromising on elegance. Our non-organic decorative items are reusable, our tableware is always reusable, and we keep single-use items to an absolute minimum.

WHAT WE MEASURE

- In 2025, **90% of our suppliers** were located within an 80 km radius.
- In 2026, the **median distance of our Food & Beverage suppliers is 30 km from our workshop.**
- **90% of our front-of-house uniforms are designed and embroidered in Belgium.**
- An average of **8 years of collaboration** with our Food & Beverage suppliers.

IV DURING PREPARATION

Step 3 Preparing & monitoring to stay in control

WHAT WE PUT IN PLACE

Tools tailored to our business

Our management system (ERP) is specifically designed for event caterers, enabling us to anticipate, organise and monitor every aspect of our operations as effectively as possible.

Planning ahead, together

Every week, a cross-team meeting allows us to identify needs, anticipate the weeks ahead and align all stakeholders around upcoming events.

A verified self-monitoring system

Our AFSCA Smiley certifies that we have an effective self-monitoring system in place, validated through external audits to ensure food safety.

WHAT WE MEASURE

- 9.2 / 10 : the rating* given to the Artfood experience before the event
- Nearly 150 years of combined experience within our kitchen team, bringing expertise, taste and ARTFOOD craftsmanship to everything we do
- Around three-quarters of our food is made in-house, a particularly high proportion in our industry, made possible by the expertise and organisation of our in-house teams.



* Rating based on our satisfaction survey, which received over 80 responses.

V DURING THE EVENT



* Rating based on our satisfaction survey, which received over 80 responses.

Step 4

Bringing excellence to life

WHAT WE PUT IN PLACE

Adapting to every event

From seated dinners and walking dinners to 45 different food stations, we create a range of formats to suit our guests and every occasion.

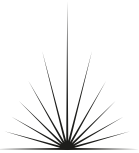
- [Discover our services](#)

Better waste sorting, directly on site

We have designed a dedicated waste-sorting table for events, which is set up wherever space allows, making it easier to sort waste and helping our teams do so effectively on site.

WHAT WE MEASURE

- **9.4 / 10:** the rating* given to the Artfood experience during the event
- **95% of our turnover** was generated within an **80 km radius of our workshop in 2025**. A strong local presence that we are committed to strengthening further. - [Discover our partner venues](#)
- **50 years of combined experience across our three in-house maîtres d'hôtel**, alongside our trusted team of external head waiters.
- **3 events organised with CAP Event** in the first quarter of 2026, helping to integrate people with disabilities into our service teams.



VI AFTER THE EVENT

Step 5

Measuring to keep improving

WHAT WE PUT IN PLACE

Giving a second life whenever possible

Our corks are collected, separated and donated to BAH (Bouchons d'Aides aux Handicapés), an association supporting people with disabilities.

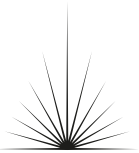
Measuring what doesn't work, too

As part of our ISO 20121 system and continuous improvement approach, we monitor, categorise and measure non-conformities on a daily basis to identify areas for improvement and implement concrete corrective actions.

WHAT WE MEASURE

- In 2025, **around 24 tonnes of organic waste were collected** by Recyclo, a Brussels-based cooperative that turns our waste into compost.
- Between January and June 2026, **25 food donations were made**, thanks to Alpaca fridges located at several of our partner venues, enabling surplus food to be redistributed.
- Between January and June 2026, around **30 corrective actions were implemented** as a result of reported non-conformities.
- **An NPS of 80**, reflecting a **very high level of customer satisfaction and recommendation**.





Step 6

Taking action at every level

WHAT WE PUT IN PLACE

Producing our own energy, then choosing the right source

Our solar panels cover part of our electricity needs. And because the sun doesn't always do all the work in Brussels, the remainder has come from 100% green electricity since March 2025.

WHAT WE MEASURE

- **Over 40 hours of sustainability awareness training** delivered to our teams in one year by our Sustainability Manager.
- **24,455 kWh** generated by our solar panels in 2025.
- Between January and June 2026, around **15 car-sharing journeys** were organised to travel to events. This figure should be seen in context: we mainly work within a relatively small radius, and public transport remains widely used by our teams.
- **97% of Artfood employees are satisfied with their assignments at Artfood**, according to our internal survey conducted in March 2026.

Step 7

Taking our approach further

We believe that a label or certification is never an end in itself. What matters to us is what it encourages us to do: measure our actions, question our habits, improve the way we structure our work and, above all, identify where we can still do better.

This is also why we did not embark on all these initiatives at once. Each came at the right time, when we needed it: to provide a framework for our purchasing, understand and measure our impacts, and then structure the way we take action. It reflects a genuine journey towards greater sustainability maturity.

So rather than a collection of logos, this is the path we have taken. A journey that began in 2015 and is, of course, far from over.

[Discover all our certifications & commitments](#)



• 2015 • Certisys

Structuring our organic purchasing
Our first framework for integrating organic products more systematically into our sourcing.

• 2016 • Good Food

Joining a committed ecosystem
ARTFOOD joins the Good Food directory and Brussels-based stakeholders working towards a more sustainable food system.

• 2025 •
Green Deal Urban Mobility

Rethinking how we travel
We joined this Brussels initiative to continue reducing the impact of our logistics within the local ecosystem.

• 2026 • B Corp

Challenging our model
An international certification that challenges our governance and our business model as a whole.

• 2016 •
Ecodynamic Enterprise

Strengthening our approach in Brussels
A framework to further structure our environmental management and strengthen our place within the Brussels ecosystem.

• 2023 •
Carbon footprint assessment

Understanding to take action
Using 2022 data, we mapped our impacts to identify our main areas for action and build an action plan.

• 2026 • ISO 20121

Structuring continuous improvement
An international standard dedicated to the events industry, achieved in June 2026, helping us further strengthen our organisation and monitoring.

• 2026 •
Carbon footprint assessment

Measuring how far we have come
Comparing our 2022 data with 2025 to assess our progress, identify remaining gaps and determine where we can still improve.

CONTINUING TO DO BETTER IX

Roadmap

B Corp & ISO 20121 certification

Completion of our second carbon footprint assessment, based on 2025 data

40% vegetarian items produced

70% satisfaction rate in our internal survey

23% organic products in our purchases (€)

2026

2027

2028

2029

25% of our purchases are organic (€)

- 5%* greenhouse gas emissions per guest
- 30%* grams of beef per guest
- 8%* grams of red meat per guest

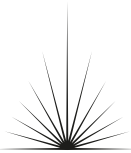
+ 28%* revenue

- 10%* reduction in red meat (g/guest)
- 2%* reduction in electricity consumption per guest (kWh)
- 2%* reduction in gas consumption per guest (m³)
- 2%* reduction in water consumption per guest (m³)

+46%* revenue

32% organic products in our purchases (€)

** compared to 2024 results*



CONTINUING TO DO BETTER



This Charter reflects where we stand today.

What we have already achieved, what we measure, and what we still want to improve. Because our approach is not set in stone. It evolves alongside our industry, our teams, our partners, our clients and the challenges around us.

We are proud of how far we have come, but we know there is still more to do. Continuing to question our practices, measure our impact and evolve the way we work is, for us, an essential part of moving forward sustainably.

Above all, we want to keep doing so without ever losing sight of what has driven us from the very beginning: creating moments filled with meaning, connection and taste.



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