

# OLYMPIA

## VISITOR SUSTAINABILITY GUIDE

At Olympia, sustainability is a core focus of our events business.

We're on a clear path to reach **net zero by 2050**, and our sustainability programme, **The Grand Plan**, underpins everything we do. Whether you're attending a business conference or a consumer event, there are plenty of simple ways you can support sustainability while visiting our venue. Here's how:

### 1. PLAN YOUR JOURNEY WITH THE ENVIRONMENT IN MIND

Before setting off, use a **carbon calculator** to check the environmental impact of your travel choices. We recommend [this one](#)!

Trains, tubes, and buses are all great low-carbon options for getting to Olympia. If you live more local, cycle to your event via one of London's many infamous ebike rentals.

### 2. BRING YOUR REUSABLES

Cut down on single-use waste and plastics by bringing a **reusable coffee cup** and a **refillable water bottle**. You'll find **water refill stations** around the venue to top up throughout the day.

### 3. CHOOSE 'NAKED' FOOD OPTIONS

Opt for purchasing unwrapped goods, including fresh bakery options **across our in-house food outlets**.

### 4. RECYCLE RESPONSIBLY

Our venue includes clearly marked recycling points, including a special stream for takeaway cups that includes a liquid pour section.

## 5. BRING A TOTE BAG

Bringing your own reusable tote bag removes the need for plastic carriers. It's a small change that adds up across a day of browsing stands or picking up event merch.

## 6. EAT LOCAL

Consider supporting local, independent food businesses around Olympia. These spots are all within walking distance and champion fresh, seasonal, or locally sourced produce:

### → Olympia

Hand-crafted by our exclusive catering partner Host Olympia, Olympia has a wide array of high-quality and carefully selected food and drink options available onsite.

### → Maria G's (15 mins walk from Olympia)

A neighbourhood brasserie serving produce-led dishes made with ingredients from local supply partners. Maria G's is known for its commitment to cutting single-use plastics and preparing food in-house.

### → Enoteca Rosso (12 mins)

A stylish Italian restaurant celebrating **seasonal and regional ingredients** sourced from small producers, alongside a carefully curated list of biodynamic and vegan wines.

### → Bite Café (20 mins)

An independent café serving organic teas, artisan coffee, and daily fresh soups, sandwiches, salads, and cakes.

### → Wood Lane Food Market (10–12 mins)

Open weekdays, this market hosts independent street food vendors offering fresh falafel, tacos, rice bowls, and more.

### → Lyric Square Market – Hammersmith (15 mins)

Every Thursday, this bustling market brings together a dozen local traders offering hand-made pasta, Thai dishes, crepes, and more.

# OLYMPIA

Sustainability is a collective effort. By making conscious choices during your time at Olympia, you're helping us take one step closer to a greener future for events.



**[CLICK HERE TO READ MORE ABOUT THE GRAND PLAN AND OUR JOURNEY TO NET ZERO](#)**

