



Our Sustainability Plan

Hagley Hall and Estate is a family-owned Grade I listed Historic House, built in 1760 in Hagley, Worcestershire. The home of the Lyttelton family. Whilst its age predates sustainability initiatives, we are committed to reducing our impact on the environment today.

Food & Drink

- We use locally produced ingredients and fair-trade products.
- We utilise fresh and seasonal produce.
- We supply filtered tap water in reusable glass bottles for our events.
- We source honey locally and support the local beekeeper.
- Coffee is supplied by local company Coffee Masters, they are Fair Trade and Rain Forest Alliance certified.
- We stock local breweries such as Wye Valley and Enville, who both prioritise reducing their emissions and increasing their sustainability. Along with local wines from Worcestershire.

Energy

- Hagley Hall uses a biomass boiler to supply its heating and hot water. The wood pellets used to fuel this boiler are registered with Ofgem, meaning they are from renewable and sustainable wood sources.
- Where we can across our business, we use solar panels to help power the areas such as the maintenance buildings.
- We are currently changing all of lights to energy saving LED bulbs.
- We are planning on installing electric car charging points for guests this year.

Waste & Recycling

- We recycle all used paper, plastic, and cardboard.
- We use 100% recycled paper.
- We use recycled plastic pencils in our meeting rooms.
- We allow the grass in Hagley Park to be bailed for agricultural use.

Local Area & Community

- We support local charities and national initiatives using our venue for organised park runs, twilight walks and events throughout the year.
- We actively encourage wildlife in our park land and conservation.
- The conservation work within the park includes a tree management plan to encourage native species.
- We encourage local Scouts and Brownie groups to visit the Park to share the amazing wildlife with them on their project and badge work.

Suppliers

- When sourcing suppliers we do so based on their sustainability credentials.
- We choose local and small suppliers when possible.
- As we now have 3 venues in Hagley – we consolidate suppliers across the group to reduce deliveries and wastage.