

# DRIFTWOODS

SUSTAINABILITY CREDENTIALS 2026

## ENERGY & POWER

Our fleet is powered by the alternative diesel fuel **SHELL GTL. DERIVED FROM NATURAL GAS** it burns more cleanly than conventional crude oil-based diesel reducing our central London emissions. As a paraffinic fuel, Shell GTL is classified as **NON-TOXIC, ODOURLESS** and **READILY BIODEGRADABLE** with a **LOW HAZARD RATING**.

We use **100% GREEN OCTOPUS ENERGY** whose **RENEWABLE ELECTRICITY** is derived entirely from sun, wind and water.

## SAFETY MANAGEMENT SYSTEM

We have voluntarily signed up to the **ISM CODE**, an international standard for the safe management and operation of ships including **POLLUTION PREVENTION** and **WASTE MANAGEMENT**.

## EVENT MANAGEMENT

Our team of experienced event planners can offer **SUSTAINABILITY ADVICE** to ensure your private charter is completely **ENERGY EFFICIENT**. Our inspiring, low-emission event design can include **PLANT-BASED MENUS, CRUISING ROUTES BASED ON TIDAL FLOW ENERGY** and **BIODEGRADABLE INTERIOR STYLING**.

## COMMUNITY

We have long term relationships with many of our suppliers, **SUPPORTING THEIR SMALL BUSINESSES** and sourcing luxury products that are as local as possible with aligned principles to our business.

## GALLEY

Our Head Chef can create a delicious plant-based, **ULTRA-LOW CARBON MENU DESIGN**, with a focus on **VEGETARIAN/VEGAN** dishes.

## PLANT - BASED GROWERS

We select growers who adopt an **INTEGRATED MANAGEMENT PROCESS** using **RESISTANT AND TOLERANT VARIETIES** which eradicates the need for nematicides. Our suppliers **ENCOURAGE THE USE OF COVER CROPS** to **IMPROVE SOIL STRUCTURE** and **NITROGEN LEVELS**.

## OIL

All our cooking oils are **RECYCLED EXTENDED-LIFE OILS**. After use they are **RECYCLED AGAIN** and **REPURPOSED** by **OHARA WASTE OILS**, a family-run business who convert the majority of waste oil into bio-diesel.

## BUTCHERY

Our principal supplier is **LAKE DISTRICT FARMS** who work with over 50 Cumbrian farms helping to **MINIMISE THE IMPACT OF INTENSIVE FARMING** and delivering the **HIGHEST LEVEL OF ANIMAL WELFARE**. Carbon output from their farms is far below the UK average.

## CHICKEN

Wherever possible, our chicken is **SOIL ASSOCIATION CERTIFIED ORGANIC**. Organically reared chickens have access to **SPACE AND NATURAL DAYLIGHT**, living outside for most of their lives. We use the breast for our seated menus and the remainder in canapés and sauces ensuring **ZERO WASTE**.

## FISH

We exclude fish species identified as most at risk by the **MARINE CONSERVATION SOCIETY** only **SELECTING FISH FROM SUSTAINABLE SOURCES** such as those accredited by the **MARINE STEWARDSHIP COUNCIL**.

## COFFEE

Coffee grounds are collected on a weekly basis and converted by **BIO-BEAN** into **COMPACTED FIRE LOGS** which can be used to burn in domestic wood burners and multi-fuel stoves. These **COFFEE LOGS BURN 20% HOTTER** than kiln-dried wood logs. By recycling these grounds, **GREENHOUSE GAS EMISSIONS ARE 130% LESS** than if the grounds were sent for anaerobic digestion (standard disposal methods).

## WATER

**MARLISH'** journey began in 2013 when they installed a borehole at Marlish Farm, tapping into a historic underground aquifer. This **SUSTAINABLE** water source, **NATURALLY FILTERED** through Northumbrian hills, boasts high purity and mineralization. **SOLAR PANELS POWER THEIR ONSITE FACTORY** which they built in order to package their products at source thus **REDUCING THEIR ENVIRONMENTAL FOOTPRINT**. Over 10 years, they have **PLANTED OVER 5,000 TREES**, creating new wildlife habitats.

## VODKA & GIN

**SAPLING SPIRITS** are regenerative farmers who create **B CORP CERTIFIED CLIMATE-POSITIVE VODKA AND GIN**. Vodka is blended with **CHARCOAL FILTERED DEIONISED WATER** and London Dry gin is distilled using **ORGANIC WILD FARMED GRAIN**. Delivered in **ECO BOXES** the bottles are **RECYCLED GLASS AND NATURAL CORK** which can be reused, reducing the carbon footprint by at least 37%. The company are on an **ENVIRONMENTAL JOURNEY TO PLANT 1,000,000 TREES BY 2027**.

## BEER

**TOAST** brew their sustainable beer with surplus loaves from bakeries and the heel ends from sandwich makers. By using leftover bread to replace barley, they use **LESS LAND, WATER AND ENERGY** and avoid carbon emissions - **SAVING A TOTAL OF OVER 3 MILLION** bread slices. **100% OF DISTRIBUTABLE PROFITS GO TO CHARITIES** that are working to fix the current food system, spent grain is fed to animals and spent hops are composted to return nutrients to the soil. They are the **FIRST UK BREWERY TO BECOME A CERTIFIED B CORP** and hold the highest scoring of 111.8 points. They have donated over £20,000 to Rainforest Trust UK, providing funding for the protection of over 3 million trees.

## WINE

Focusing on **SUSTAINABLE, BIODYNAMIC** and **ORGANIC** wines, sourced from **ENGLISH SUPPLIERS**, our wine list is carefully curated to prioritise quality, provenance and environmental responsibility. **SEA CHANGE WINE** minimises environmental impact through lighter-weight glass bottles, **PLANT-BASED CLOSURES**, and labels made partly from grape waste and **SUSTAINABLY SOURCED PAPER**, eliminating unnecessary plastic packaging. Each purchase **SUPPORTS GLOBAL MARINE CHARITIES**, raising over €465,000 since 2018. Their wines, suitable for vegetarians and mostly vegan, come from producers sharing their sustainable values, including a **RANGE OF ORGANIC** options.

# DRIFTWOODS

**CALL** 020 7491 1947

**EMAIL** [hello@drift-woods.co.uk](mailto:hello@drift-woods.co.uk)

**VISIT** [www.drift-woods.co.uk](http://www.drift-woods.co.uk)