



Meetings For Change

Day Delegate Rate

Eastwood Hall recognise the risks posed to the planet from climate change and that the consequences of this change are being felt by people all around the world, that's why, as part of our Future First Charter we created our 'Meetings for Change' Day Delegate package.

Sustainability is high on our agenda and all our packages are delivered to you with this in mind!

Food is at the heart of everything we do. From careful consideration of our supply chain through to the diner experience, each aspect supports eating better for the environment, our health, animal welfare and supports local communities. Our climate promise is to reach Net Zero by 2030.



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EASTWOOD HALL
THE VENUES COLLECTION

Eastwood Hall 'Meetings for Change' Day Delegate Rate

Rate from £35.00 INC VAT

Subject to availability.
Terms & Conditions apply
Minimum numbers of 10 delegates
Valid on any new bookings

Main meeting room, perfect for your event

A stationery box, note pads & pencils

To minimise waste and support our sustainability objectives you'll find note pads, pens and other stationary at the back of the room. Please feel free to take what you need, but only what you'll use.

Complimentary WI-FI access

A projector and screen

Flipchart (available on request)

Complimentary onsite car parking (subject to availability)

Although we do encourage delegates to car share or use public transport wherever possible.

An Event Manager, to ensure your day runs smoothly

Unlimited tea, coffee and refreshments throughout the day

We believe in ethical sourcing. Our teas and coffees come from responsible suppliers.

Our chocolate is Fairtrade and Rainforest Alliance certified. All our milk is Red Tractor Assured.

Refillable water in the meeting room, plus unlimited access to hydration stations around the venue

We believe in zero waste. We use fruit and vegetable peelings to flavour our water.

Buffet Lunch

Prioritising British seasonal ingredients and plant-forward options to help reduce our climate impact.

