

Sustainability is our Superpower
Net Zero Carbon
P&J Live

Overview

P&J Live has set the standard in sustainability and has been called the most sustainable venue of its type in the UK. The venue's commitment to sustainability is supported by innovative solutions, helping to minimise the overall carbon footprint of the venue. To hold themselves accountable, P&J Live has signed the Net Zero Carbon Events pledge to achieve Net Zero by 2050.

Opportunity

P&J Live has started the implementation of a Carbon Reduction Plan to actively reduce the site's carbon footprint. Several complementary sustainability initiatives around its energy strategy, transportation, food supply, waste, and staff engagement will further help the venue to halve greenhouse gas emissions before 2030.

Actions

Energy

- Supplied by a low carbon energy centre
- The low carbon energy centre features an anaerobic digestion plant. The biogas produced from the plant is injected into the natural gas grid.

Transport

- The 7km of footpaths across the site feature nearly 30,000 trees and shrubs
- In early 2025, P&J Live's energy centre will be exporting hydrogen which will be used to power the city's bus fleet which in turn transports attendees to and from the venue
- Offers onsite EV charging stations'
- Venue airline partner, LoganAir, offsets carbon emissions through its GreenSkies programme

Food and Waste

- Recycling food and beverage plastics
- Used plastic cups are collected to produce new product
- Separate waste receptacles for recycling
- All food waste is composted locally
- On-site compactors to maximise waste reduction and sends non-recyclable waste to a local waste-to-energy facility

- Active participants of “Guardians of Grub’ initiative that promotes reduction of food waste from spoilage, production and plate waste
- Source from local suppliers whenever possible and base menus on local, seasonal ingredients

Engagement

- Offering staff carbon literacy training
- Working closely with specialist consultancy, Positive Planet, assists in driving to Net Zero
- Use of environmentally friendly display boards for exhibitions that can be recycled

Results

- A large number of staff have completed Carbon Literacy Training which included making a personal sustainability pledge
- The venue has recently received a BREEAM Excellent rating
- Commenced an Energy Improvement Plan
- Continue to feature in the top three places of all ASM UK venues in the Guardians of Grub initiative
- Working closely with the four regional councils around a major EV infrastructure upgrade
- Publishing a roadmap to achieving Net Zero and Rolling out of a Carbon Management Plan with Positive Planet
- Since June 2024, 85% of food and beverage plastic is recycled
- Zero waste sent to landfills
- Reduced food miles by using local suppliers