

Our Initiatives

Organic and Local Ingredients

Sustainable food systems require teamwork! Farmers, buyers and consumers have to work together to create lasting change. In our purchasing decisions, we consider local and organically-grown produce first. We value long term partnerships with farmers or producers that share the same ideologies around sustainable agriculture practices and healthy, fresh and delicious ingredients.

In 2022 we have worked with these suppliers to serve you the best dishes:

Supplier	What we Buy	Link
Sloane's	Ethically sourced pork and local Thai wagyu beef	https://sloanes.co.th/
Raitong Organics	Organic rice	Raitongorganicsfarm.com
Pridi Cacaofevier	Local Thai fair-trade chocolate	www.pridicacaofevier.com
Homemade Cheese Co.	Natural fresh dairy products from local milk	https://www.homemade-cheese.com/
Vision9 Farm	Organic Thomas tomatoes	None
Karo Coffeeroasters	Thai grown and roasted high quality coffee beans	Karocoffee.com

Food Waste Prevention

Global food loss and waste amounts to one-third of all food produced. Loss and wastage occur at all stages of the food supply chain.

Our Superheroes of change run a well thought out, multi-channel approach to keeping our food waste in check. We strongly believe in the three guiding principles of managing food waste:

PREVENT food waste from occurring

DONATE what cannot be prevented but is still safe to eat

DIVERT the rest away from landfills

Our system includes:

- Sensational stock-keeping. We take stock of our pantries, refrigerators and freezers and make purchasing decisions only after assessing our stock levels
- Food waste measurement. Every gram of food that is trimmed or discarded is scaled and recorded in our tracking system. Our Food Sustainability Manager analyzes the data regularly and adjusts accordingly

- We train. All the time! Already in our onboarding program food waste and recycling play a central role. On top of that, we lead with regular on the job trainings, awareness days and big refresher trainings to make sure all our team members understand the importance of this cause
- Donations. All food that is still delicious and safe to eat but can no longer be sold is donated to our partner Scholars of Sustenance (SOS Thailand). It is redistributed to communities in need in our neighborhood.
- We feed fish, too! What is no longer fit for human consumption but great material for animal food is separated into different bins and send to our partners at Thanit fish farm in Samut Prakan.
- Circular Composting. The final step in our food waste management program: whatever is left ends up in our composting system. We produce high quality fertilizer that is then used to grow herbs and vegetables for our team member cafeteria.

Most importantly: Since opening of Topgolf Megacity, we have send ZERO FOOD WASTE TO LANDFILL!

Recycling

We aim to limit the loss of raw materials and to have as little impact as possible on our ecosystems. To this end, we have made the promise to operate with ZERO WASTE TO LANDFILL.

Our recycling is separated in the following categories:

- Paper and Cardboard
- Aluminum and metal
- Glass
- Recyclable plastic
- Cooking Oil

We are measuring and recording each waste stream diligently and strive to reduce waste generated as much as possible.

For the waste we do generate, we have partnered with Focus Weigh to find the best use case for each of our recycling streams.

Say NO! to plastic bottles

When designing our bars, we were looking for solutions to maximize quality of drinks while minimizing plastic waste. The result – a state-of-the-art draft beer system with no need for bottled or canned beer. All our beer at Topgolf is draft.

A soft drink dispensing system where water is filtered and treated on site and then mixed with syrup directly in our bar guns with no need for soft drink bottles or cans. And finally our

own water filter system by Nordaq with inhouse bottling capacity in our own branded bottles. We do not buy in any bottled water.

With this setup we have reduced our waste footprint by about

Energy Saving – Solar Panels

The decision to supply Topgolf Megacity with solar energy was powered by a sense of responsibility towards people and planet. Our business uses a state of the art computer system and many screens, we were eager to find solutions to support this operation with sustainable energy.

We have installed 1,633 solar panels on our car park and roof top covering a total area of over 4,500 square meters.

In 2022 we produced a total of 61K Kwh of solar energy, equivalent to 6.5% of our total energy consumption for that year. This is mostly due to the fact that the construction of our solar system and battery switch took slightly longer than initially planned and we only began using solar power in November of 2022.

In 2023, we are anticipating that 35% or more of our total energy consumption will be powered by the sun.

E-Buggies and Kubota

You may have seen our party shuttle service from Mega Bangna to our venue? And you most definitely have noticed our Kubota ball picker making the rounds on the outfield.

All of these are e-powered motors charged with solar power.

The only more sustainable way to get to Topgolf is to walk!

Our Plates

Topgolf is a unique food- and entertainment complex and therefore needed a unique solution for plate- and serviceware. We were determined to find a solution that is lightweight and break-resistant but also as sustainable as possible.

The solution we came up with was creating our own custom made plates from organic rice husk and rice char reducing total plastic by 15%.

Cleaner with Chemical-Free solutions

After much research, we decided to opt for a sustainable, chemical free solution for cleaning, sanitizing, and deodorizing. In partnership with Skypoint technologies, we installed Liquido3 Nanobubble Aqueous Ozone technology in our kitchens and stewarding areas.

Aqueous Ozone is a cleaning and sanitizing liquid that is made on-site and on-demand using just tap water and air. No chemical storage is required. Petroleum based cleaning products are avoided entirely and cleaning personnel is not exposed to highly concentrated, harmful commercial cleaning chemicals.

In our operation, we have installed a total of 10 units replacing an array of cleaning chemicals such as all-purpose cleaner, carpet cleaner, stainless cleaner, floor cleaner, chlorine sanitizer solutions as well as fragrances.