



Sustainable Catering Charter 2026

Philosophy and Values

As a major economic, social, tourism, and cultural player in the Montreux-Riviera region, the Montreux Jazz Festival bears a responsibility in terms of sustainable development. As a member of [Swiss Top Events](#), the Festival also seeks to leverage its expertise and innovative capacity to support the creation of more environmentally responsible and sustainable events. Each year, nearly 250'000 visitors attend the Festival, enjoying a breathtaking setting, world-renowned acoustics, and numerous free stages. Through its ambitious programming, musical diversity, and high standards of hospitality, the Montreux Jazz Festival offers a unique experience for both artists and the public. It is therefore essential for the Festival to protect this unique ecosystem, nestled between Lake Geneva and the Alps, just steps away from the Lavaux vineyards.

Charter Objectives

Catering stands are a key part of the Festival experience, contributing diversity, quality, and authenticity to the overall offer while also playing an essential role in the Festival's financing. Beyond their nutritional role on site, food stands are also a powerful lever to help reduce the carbon emissions generated by the Festival. As with other key areas, transport, infrastructure, and music production, the Montreux Jazz Festival is committed to researching, implementing, and sharing solutions with its partners to reduce its environmental impact. In this context, the implementation of a Sustainable Catering Charter for food stands, service providers, and caterers forms the foundation of a long-term carbon reduction strategy. The Festival expects its partners to contribute to these efforts along the four main pillars defined in this charter.

Actions and Measures

1. Products and Menus

In designing their offerings and sourcing strategies, the Festival asks catering stands to:

- Offer at least one vegetarian option and limit meat use.
- Prioritize local, seasonal, and organic products.
- Reduce the use of highly processed food products and favour items that carry recognized labels (e.g. Bio Natur Plus, Bourgeon Bio Suisse) and meet high quality standards.
- Offer meals and/or dishes at affordable prices, ensuring accessibility while maintaining the best possible value for money.
- Share with the Festival a list of suppliers and product origins.

2. Resource Management

In the daily operation of the stand, including the management of both food and material resources, the Festival expects stand holders to:

- Manage water consumption by not letting taps run unnecessarily and reporting leaks quickly to avoid waste.
- Optimize energy use by selecting low-consumption equipment and more accurately assessing electrical needs ahead of time.
- Minimize transportation between off-site locations (suppliers, labs, warehouses, etc.) and the Festival site.

3. Waste and Food Waste

In developing their stand concept and daily operations, stand holders are asked to:

- Reduce food waste by offering appropriate portion sizes (for small and large appetites) and using versatile ingredients across different menu items.
- Find alternatives to single-use plastics by using bulk packaging, avoiding individually wrapped products and plastic bags. **Single-use plastics have been banned on site since the 2024 edition.**
- Replace disposable plastic dishes with sustainable alternatives (cardboard, wood, plant-based plastic, etc.) or compostable materials.
- Reduce overall waste generation by limiting the distribution of single-use products (paper napkins, individual containers, etc.) and favouring bulk purchasing. The best waste is the waste we don't produce.
- Comply with the Festival's waste sorting instructions and use only the designated recycling and waste stations provided by the Festival. Clear sorting guidelines will be provided in a separate document shared before the event.

4. Transparency

In terms of customer service and interactions with festivalgoers, the Festival expects stand holders to:

- Comply with hygiene regulations in force on the Festival site, as defined by the Cantonal Office for Consumer Affairs.
- Clearly and visibly inform customers of the origin of ingredients, potential allergens, and pricing, especially for staff meals (which must be clearly listed at the point of sale).
- Abide by Swiss labour laws and ensure social responsibility toward all stand employees.
- Provide exemplary customer service in keeping with the Festival's tradition of exceptional hospitality—minimizing wait times and maintaining a professional and welcoming attitude.
- Ensure that all team members are made aware of this charter, as well as hygiene, waste sorting, and general Festival rules (e.g., visitor charter, Angela, etc.).

This charter is an integral part of the stand selection process and is part of a broader long-term sustainability strategy for the site and its partners.

A stand audit will be carried out during the Festival to assess progress and compliance with the measures listed above. This assessment may influence decisions regarding future participation.

From the 2026 edition onward, all stand holders will be required to share the following data and information with the Festival organizers:

- Complete a product consumption form (food and consumables) during the Festival.
- Provide the list of suppliers and origin of products.