SUSTAINABILITY, OUR FOOD SUPPLIERS AND OUR PEOPLE

Today, sustainability is a driving force for many businesses. We understand that it is an increasingly important factor in choosing your suppliers and service providers. Health and wellbeing is of paramount concern to our local suppliers, where the quality of food provides optimal nutritional value and fresh ingredients for your delegates. We only use the freshest food with the highest quality ingredients. Food provenance is extremely important to us and sourcing the best ingredients is what gets us up in the morning. We use suppliers from all over the island of Ireland and that means the food is fresher, tastier and more nutritious, as well as it taking less time and energy to get from farm to fork.

HEALTHY VENUE

We are committed to providing delegates with healthy choices. We use the finest of locally sourced produce and offer a range of healthy options and services.

In 2017, The CCD was awarded Silver status by the World Obesity Federation’s Healthy Venues Award programme. We are very proud to be the second Silver Healthy Venue in the world.

Our CCD Hospitality team embraces the ‘farm to fork’ movement which encompasses a passion and commitment to food safety, freshness, seasonality and small-farm economics. The production of safe food involves a chain of responsibility and every participant in the chain from farm to fork having a role to play to ensure food is as safe and fresh as is practically possible.

So what are the ‘farm to fork’ rewards?

- Fresher, higher quality food flavour and nutritional value.
- A fresher menu that changes almost weekly and features true seasonal variety.
- A hospitality business model dedicated to our farming community and local economy.

We are proud of our suppliers and embrace every aspect of this vital programme so that you can be assured that we only use the highest quality products from the best food producers on the island of Ireland.

FRUIT, VEGETABLES AND POTATOES
We source our fruit from Caterway and Keelings Market, Dublin. Our Irish potatoes are from Peter Keogh and Sons, Old Town, Co. Dublin. Our root vegetables are seasonal and come from suppliers around the island of Ireland - Milneys, Co. Offaly, Gerard Hatford, North Co. Dublin, and Iona Food Farm, Co. Dublin.

CHICKEN
Irish chicken from Mary Reegan, Co. Wexford; Carton Brothers, Co. Monaghan; Manor Farm, Co. Cavan; and Glin Valley, Co. Cork.

PORK
Irish pork sausages are sourced from Keenan and Kennedy, Co. Dublin. Back bacon from Callan Bacon, Co. Kilkenny. Black and White pudding from Kelly’s, Newport, Co. Mayo; and Crowes Farm Co. Tipperary.

LAMB
Mark Winterbottom, Tinnahelly, Co. Wicklow; Kerryhill, Co Kerry (Farm co op); and Slaney Valley, Co. Wexford.

BEEF
Robin Gogan, Boyne Valley, Co. Meath. Specialised Dexter breed, Yvonne Carmody, Killenure Castle, Co. Tipperary. Feirme Na Durnha (translates into naturally farmed), Tyrellspass, Co. Westmeath; and ABP Kerr, Co. Tipperary.

MILK DAIRY, YOGHURT, CHEESE, BUTTER

TEA AND COFFEE
We work with Bewleys and Nespresso, to ethically source all our Fairtrade tea and coffee direct from farms across the world. Solaris Teas from Galway provide us with our herbal infusions teas.

FISH
Kish Fish, Co. Dublin sources fresh fish around the island of Ireland.

SMOKED SALMON