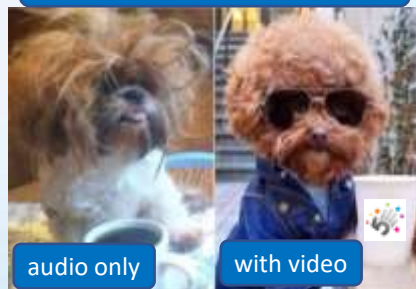


High 5 Events FEBRUARY 2022 Update

Delivering Live!

It's been a busy start to 2022 with 15 projects already completed – a mixture of both virtual and live events – **yes LIVE!** And many more to come in a busy few months. One happy client kindly provided us with some wonderful feedback: *"Just wanted to say a massive thank you to Daisy and Michelle for the support. Every little detail led to what has been described as a phenomenal experience for all in attendance. Our event is currently the talk of the town. It was definitely worth having you on board."*

Virtual Meeting Style



Going Hybrid?

Hybrid is more than installing a camera at the back of the live event meeting room. But **there are so many alternatives** to navigate from having your speakers together in a studio and 100% of the audience remote, to a full live stage and live audience plus remote viewers all connected with event technology enabling live speaker Q&A sessions, delegate networking, and even exhibitor booth visits. It is one event but with two experiences. **Discuss your event objectives with the High 5 Team so we can tailor a proposal to suit.**

How do you....?

- Host 150+ team members for an in-house Congress
- Deliver 8 different topic sessions on key business issues
- Share 30+ best practice ideas with a world-wide team
- Integrate 5 Zoom calls with 2 live studios, 50+ video cues, add break-out sessions with voting and audience Q&A
- And finally...include a treasure hunt challenge?

Talk to the team which delivered this and 150+ other projects in 2021 – admittedly a few of them were a little simpler!

A sustainable step with F&B

We all know events impact our environment and we'd all like to reduce our impact – without reducing the benefits we get from events. But how? There is so much information and endless choices! Where do we start? Perhaps with food!

Event F&B is typically one of the biggest discussion points at an event and often provides many memorable moments. But it is also one of the biggest opportunities to reduce our impact on the planet – yet it is rarely mentioned.

- Our menu can have a big impact on CO2 through its food miles
- Out of season produce requires more energy to produce
- Intensive farming methods use more chemicals and fossil fuels
- The meat often chosen as our centre-piece produces greenhouse gas during its life



All this before we start considering food waste in the kitchen and from the plate or the means of food presentation involving paper napkins, disposable coffee cups, plastic spoons and stirrers....

Post Covid and COP26 there is an opportunity to change. Covid has changed food service. We are communicating with our delegates more about food prep and handling. We can develop this communication with a No Waste and Low Impact menu objective to help our planet.

It may seem like a small step, but if we all take that step together, multiplying the number of meals across all our events – the impact can be substantial. **Put Event F&B on our Agenda the next time you talk with High 5**

Contact us for all your event needs!

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