

Bonaire - Recommendations Table for Excursion / Informal event operators



Items to be removed/ minimised/replaced	Excursions			Informal Events
	Suggestions for Tour Operator's Own Operations	Suggestions for Tour Operators to discuss with partners	Suggestions for excursion venues / transport providers	Suggestions for removal/replacement product
Water Bottles	Pre-trip, inform customers to come with their own refillable bottle, prioritise stopping at restaurants/cafes that offer refill opportunities, carry an 18litre water drum (or similar) and refill hygienically, provide water in returnable glass bottles (H&S permitting), if plastic bottles are used, collect for separation and recycling.	Discuss the implementation of water refills at partner sites and the logistics required in order to make this work.	Provide water refills from filter dispensers or 18 litre water dispenser style bottles (or similar). Provide water in returnable glass bottles. If plastic bottles are used, collect for separation and recycling.	Provide water in 18 litre dispenser style bottles (or similar) and refill customer's own bottles/glasses hygienically, provide water in returnable glass bottles (H&S permitting), if plastic bottles must be used - prioritise those with recycled content, collect and separate bottles for recycling.
Drinking cups	Provide reusable drinking cups for your guests for use throughout the excursion (stainless steel, reusable polycarbonate (requires hygiene procedures)).	Discuss how drinks are provided at partner sites, ask partners to avoid single-use cups. Negotiate additional time to drink beverages on site if necessary.	Provide as many drinks as possible in reusable cups. In restaurants and cafes, offer discounts for 'drinking in'.	Reusable cups on deposit that can be continuously refilled during event, the deposit is returned on the return of the cup.
Plastic packaging for food (sandwiches, chocolate bars)	Avoid packaging by planning in restaurant/snack stops where food options are provided without packaging. Provide fruit e.g bananas as snacks. Provide snacks in individual tupperwares that are returned at the end of the excursion.	If food is provided by partner sites, ask them to choose options that do not require single-use packaging. Take the time to provide suggestions (e.g. leaf plates, paper wrapping) to support them in finding the right option.	Provide food and snack options that are not reliant on single-use packaging. This may in turn require discussions with your own suppliers further down the chain.	Where possible, serve non-packaged food e.g. serve food cooked to order, serve pre-prepared food such as soups and stews from large pans. Wrap pastries in paper
Styrofoam take-away/ food plates	Avoid take-away items or guests bringing picnics by including a restaurant/café stop on the tour where ceramic/reusable plates/dishes are used.	If accommodation providers still wish to provide picnics or stopping at a restaurant is not feasible, encourage accommodations to use paper bags, wrap food in banana leaves or greaseproof paper, provide leaf plates that can be disposed of with food waste and provide snacks that don't require packaging such as bananas. In restaurants, ensure that portion sizes are not too big in order to avoid guests potentially asking for takeaways.	Where guests eat on your premises (restaurant, café, boat) ensure that reusable items are used. Keep portion sizes under to control to guests asking for a takeaway (this also saves on food waste and associated costs).	Leaf plates, food wrapped in grease proof paper or paper napkins. For hot food or other packaging choose Bagasse which can go in with food waste or home composting. Some paper plates are lined with plastic, take care to check this.
Straws	If you provide drinks yourself, avoid straws completely. Provide pre-trip communications where relevant to encourage guests to bring their own straw set. You may also wish to sell straw sets that guests can take home.	Discuss with restaurant/café suppliers that you would like them to remove plastic straws and to only offer alternative types of straws on request. Prioritise businesses that accommodate these requests.	Remove plastic straws and implement a straw on request policy for straws made of other materials. If you do this already, communicate with Tour Operators to let them know.	Make straws available on request only, prioritise paper, straw, grass straws over plastic straws, choose drinks that don't require straws in the first place. Sell straw sets that visitors can take home.
Cutlery	Avoid single-use cutlery by including a restaurant/café stop on the tour where stainless steel cutlery can be used. If you provide these facilities for guests wooden alternatives. Whichever type of single-use cutlery you choose, only provide the exact cutlery needed (e.g. avoid plastic wrapped sets with knife, fork, spoon and napkin).	Discuss with restaurant/café suppliers that you would like them to provide reusable cutlery if they don't already do so. Prioritise businesses that accommodate these requests.	Where guests eat on your premises (restaurant, café, boat) ensure that reusable items are used or incentivise this by charging for single-use cutlery. If you must use single-use options, only provide the exact cutlery needed (e.g. avoid plastic wrapped sets with knife, fork spoon and napkin). Promote and sell reusable cutlery sets that can be branded with your own logo.	Choose food types that don't require cutlery e.g. sandwich, wrap, taco, burrito. Use food that can be picked up with wooden toothpicks. Only provide what is necessary e.g. a fork and not a full cutlery packet. Avoid cutlery packs wrapped in plastic. Sell reusable cutlery sets to customers as an additional income opportunity.
Coffee cups and lids	Stop at restaurant/café and take drinks on site, pre-trip let guests know if they can take a reusable coffee cup.	Discuss how drinks are provided at partner sites, ask partners to avoid single-use cups. Negotiate additional time to drink beverages on site if necessary. Encourage partners to offer a discount for guests that use their own refillable coffee cup. If single-use is the only option, let suppliers know you prefer to skip the lid, especially if drinks are taken on site (if H&S allows).	Provide coffee and other hot drinks in reusable cups. Offer discounts for guests using their own reusable cups. Where single use must be provided, avoid automatically providing lids and stirrers, offering these on request where possible.	Reusable coffee cups on deposit that can be continuously refilled during event, the deposit is returned on the return of the cup. Skip the lid (if H&S allows).
Plastic bags	Bring mesh or paper bags onto tours and enable guests to use these during the trip. Use pre-trip communications to encourage guests to bring their own reusable bags.	Discuss with vendors along the tour itinerary to encourage them to eliminate the use of plastic bags for souvenirs or to only offer them on request and even at a charge.	If you are a vendor/retailer, only provide bags on request and if you feel comfortable, consider charging for these, most people are accustomed to this. Ask customers if they need a bag and do they have their own reusable bag. Consider selling branded reusable bags for customers to use during their stay and to take home.	Provide single-use bags on request only. Offer a range of reusable bags for sale, these can include a logo of your organisation or event for additional promotion.