WasteLess

CUISINE UNLIMITED
CATERING & SPECIAL EVENTS

Fighting Food Waste Together: Cuisine Unlimited × WasteLess Solutions

In Utah, more than 400,000 people face hunger while 600,000 tons of edible food go to waste each year. Since 2018, WasteLess Solutions has rescued over 2 million pounds of surplus food from landfills, redirecting it to shelters, pantries, and individuals in need—while cutting harmful methane emissions from rotting food.

Now, Cuisine Unlimited and WasteLess Solutions are teaming up to launch a Sustainability Fee Program, a first-of-its-kind offering for Utah catering clients. This small, fixed fee (based on event size) covers the logistics of rescuing safe, leftover food from catered events and getting it to those who need it most.

Turn Leftovers into Impact: Donate Your Event's Surplus Food

How It Works

- The Cuisine Unlimited Team boxes safe, edible leftovers post-event and purchases packaging.
- WasteLess Solutions coordinates trained rescuers to pick up the food the same night (or next morning) and deliver it to local nonprofits.
- Clients receive recognition of their impact through reports, thank-you messages, and optional public acknowledgment.

Guest Count Tier	Fee (charged to event)
Up to 50	$100
50 - 150	$150
150 - 300	$250
300 - 500	$375
500+	$550, or custom if much higher than 500

Why Participate

- **Feed your community**: Every event can help provide meals to neighbors in need.
- **Reduce your environmental impact**: Prevent food waste from ending up in landfills and cut greenhouse gas emissions.
- **Show your values**: Demonstrate your commitment to sustainability and social responsibility.
- **Effortless for you**: No extra work for you. We handle the logistics and reporting so you can enjoy your event.

Make your event not just memorable, make it impactful for your local food insecure community. Ask your Cuisine Unlimited event planner about adding the Sustainability Fee and join us in fighting food waste while feeding Utahns in need.