



Noosa Boathouse, AUSTRALIA

Established on the Noosa River in April 2005, the pontoon was initially designed as the IBM Communications Hub in Darling Harbour for the Sydney 2000 Olympics.

Once it had served its purpose, it was reconstructed in Noosa as a three-level bistro, bar and events destination. Operated by current owner Phil Bradford, it has established itself as an iconic Noosa experience. The business has evolved into what is now a Queensland Tourism Award winning floating bistro, bar and events destination offering unique experiences for all occasions.

Dedicated to seeking smarter ways to be more sustainable with their energy as well as water and waste, Noosa Boathouse participated in ATEC's Business Ready program, delivered by EarthCheck (then EC3 Global) and since has introduced several energy saving initiatives and has gained EarthCheck accreditation.

Noosa Boathouse has seen significant energy consumption and cost savings as well as savings in water and waste when deciding to further their sustainability journey.

Noosa Boathouse's commitment to striving operate at best practice within their sector has seen the establishment achieve **\$4,200 in energy savings** amongst many other notable savings.

Their actions have

Saved enough energy to support **31 Australian households for a year;**

Increased the amount of food **waste diverted to landfill by 100%;**

Created **stronger community bonds** through collaboration with local farmers and schools; and

Influenced suppliers to review their sustainability practices to create a **sustainable supply chain.**

Noosa Boathouse and EarthCheck



In 2013, the Noosa Boathouse participated in ATEC's Business Ready Program, delivered by EarthCheck (then EC3 Global) which was funded by the Department of Industry as part of the Energy Efficiency Information Grants initiative.

After being upskilled in energy efficiency techniques for small to medium tourism businesses, Noosa Boathouse continued their sustainability journey by participating in the EarthCheck Assessed program.

They have since continued through the program achieving the EarthCheck Assessed 2014 achievement.

Energy

In the 2014/2015 financial year, Noosa Boathouse experienced significant growth including:

- 19% growth in total revenue;
- 21% increase in lunch trade and 16% increase in dinner trade; and
- 19% growth in their functions.

Given this growth and customer numbers exceeding 45,000, Noosa Boathouse still witnessed energy consumption reductions due to several key initiatives.

THE ACTIONS

- All lights at both the Sunset Bar and Restaurant Bar were converted to LED bulbs;



Experienced a

\$4,200

financial savings on yearly electricity bill despite a significant increase in customers.



Energy saved equates to

31 households

(typical 4 person households)
a year.

- Removal of 100 dichroic (35 watt) downlights and replaced with just 32 LED dimmable lights as part of their River Room refurbishment;
- Upgrade of the kitchen oven to a significantly more energy efficient model;
- To ensure that the external lights are not left on overnight the team set up timers to ensure lights would automatically turn off;
- Fryers are now turned off between lunch and dinner service periods;
- The internal workings of three ovens and fryers were upgraded to improve burner capacity and reduce excess energy consumption;
- Replaced the two POS systems at the Noosa Boathouse with iPads providing a power saving mode when not in use; and
- Two large refrigeration systems were replaced with brand new small and more energy efficiency fridges.

THE RESULTS

- A financial saving of over \$4,200 AUD for the 2014/2015 financial year, despite the increase in customers;
- 25% reduction in gas costs and usage;
- The changes to their River Room saw only 1/6 of the energy usage compared to the energy previously required to power the room; and
- Power broker comparison reports show that Noosa Boathouse performs better than industry average in total daily usage.



Water

Noosa Boathouse is dedicated to continuing their sustainability journey beyond energy. Understanding the importance of conserving freshwater resources they have undertake both technological and behavioural improvements to achieve water savings.

THE ACTIONS

Strategies implemented include:

- Replacement and installation of a new commercial dishwasher that uses 60% less energy and 20% less water than comparable products;
- Replacement of old glass washers with more efficient systems to achieve a 50% reduction in water usage; and
- Developing a new system for washing dishes in the kitchen ensuring that dishwashers and glass washers are only used when they are full.

Waste

As a restaurant, Noosa Boathouse understands the significant role they play in reducing the impact of waste in their destination. Noosa Boathouse has taken on wide-range of waste minimisation strategies including with positive results.

THE ACTIONS

- Undertaking a major upgrade to their composting program, separating food scraps into certain bins and providing food waste separation to local Doonan resident farmer to make compost each week;
- Recycled glass bottles are crushed and remade into dishes that they utilise in the restaurant;
- Introducing more effective recycling systems to improve participation and understanding including colour-coded garbage bags;
- Additional recycling bins provided for fish & chip takeaway customers;



Installed a new commercial dishwasher that uses

60% less energy
and
20% less water



An increase in the amount of food waste diverted to landfill by

100%
from
1 tonne to 11 tonnes

- The Noosa Boathouse Executive Chef has placed more pressure on suppliers to limit the amount of packaging that enters the restaurant;
- Donating egg containers to a local kindergarten;
- Made a transition from previous pre-made packaged goods to home-made i.e. mayonnaise, sauces and gnocchi; and
- Ensure suppliers unpack and reuse cardboard boxes.

THE RESULTS

- An increase in the amount of food waste diverted to landfill by 100% from 1 tonne to 11 tonnes reducing CO₂ emissions by an estimated 8 tonnes.
- Reduced the number of 20 plastic containers going to recycling by over 50%; and
- Receive nutrient-rich compost for on-site herb gardens;
- Suppliers becoming more conscious of their impact and are now collecting and reusing their produce cartons or boxes and working on providing more sustainable packaging solutions.

Other Actions

On top of all the initiatives implemented for energy, water and waste, Noosa Boathouse has gone beyond the requirements of the EarthCheck Assessed program and developed several other sustainability strategies at the restaurant including:

- Creating fresh herb gardens in recycled wheelbarrows on their front deck. Both the herbs and edible flowers are used in dishes and cocktails to create a unique experience for patrons;
- When building the new coffee bar and additional bar shelving at the restaurant, recycled wood was utilised;
- Striving to minimise food miles by growing whatever is feasible as well as sourcing locally where possible.

Contributors



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