



SULLIVAN'S TAPROOM SUSTAINABILITY POLICY

At Sullivan's Taproom, we believe great beer should leave a lasting impression – not a lasting footprint. As Kilkenny's home of craft beer since 1702, we're committed to brewing and serving responsibly, ensuring our operations respect the environment and our community. From sourcing local ingredients and reducing waste to championing energy efficiency and sustainable packaging, we're always looking for ways to do better. Because good beer deserves a better planet.

SOCIAL

We try to support as many charities, festivals & local organisations as possible through sponsorship opportunities. We proudly support Savour Food Festival & Kilkenny Tradfest along with organising Kilkenny Beer Festival and Oktoberfest Kilkenny. We proudly work with Kilkenny Tourism, Kilkenny County Council, Tourism Ireland and Failte Ireland in an effort to increase tourism to Kilkenny as a visitor attraction by offering tours of the venue and history of Sullivan's Brewing Company.

THE ENVIRONMENT

We use as many local suppliers as possible such as Grogan & Brown butchers, Ballykeefe Distillery, Blackwater Distillery & Royal Oak to name a few. Kilkenny cycling tours are an excellent neighbour of ours, we have worked together for over 5 years to provide a green way of visiting Kilkenny. Waste reduction is a daily operation and we are proud to say that since implementing our sustainability policy our solid waste has been reduced by 30%. Such changes include a reduction in single use plastic and stringent separation. Sullivan's Brewery sources 85% of their barley from Kilkenny farms and the remainder from between here and Cork. The brewery has invested in the best standards of Electric Steam generation along with a balancing and neutralisation system for wastewater. Other minor co-products such as spent grains & hops are passed onto the farming and horticultural industries.