

250TH REGATTA ETHOS

The Royal Thames Yacht Club is one of the worlds oldest yacht clubs and prides itself on trying to be a leading yacht club in the way it operates and the role it plays in maintaining the maritime environment. It established its own maritime sustainability committee in 2021, which developed a clear set of principles and commitments for its members and the club overall. These are published on our website:

• Https://royalthames.Com/environment-and-sustainability

For our 250th Anniversary Regatta, we were determined to build upon the club's general sustainability aspirations and agree specific objectives for the event which were set out in this 250th Regatta Sustainability strategy document.

• Sustainability strategy document on regatta portal



1. ELIMINATE SINGLE-USE WATER BOTTLES AND PROVIDE REFILL STATIONS



- 1. Installed free water refilling stations at Cowes Yacht Haven (CYH) and Shepherds Wharf (SW) marinas.
- 2. Pre-regatta and competition information encouraged all participants not to bring any single use items
- 3. Highlight to all competitors the availability and location of the various free water fountains
- 4. Not allow any vendor to sell single use water or other plastic bottles



2. ELIMINATE PLASTIC STRAWS

- 1. Banned all straws plastic or otherwise from the regatta venue
- 2. No supplier was allowed to offer straws in their drinks 0f any type
- 3. Publicize our decision on all pre- regatta materials and throughout the event



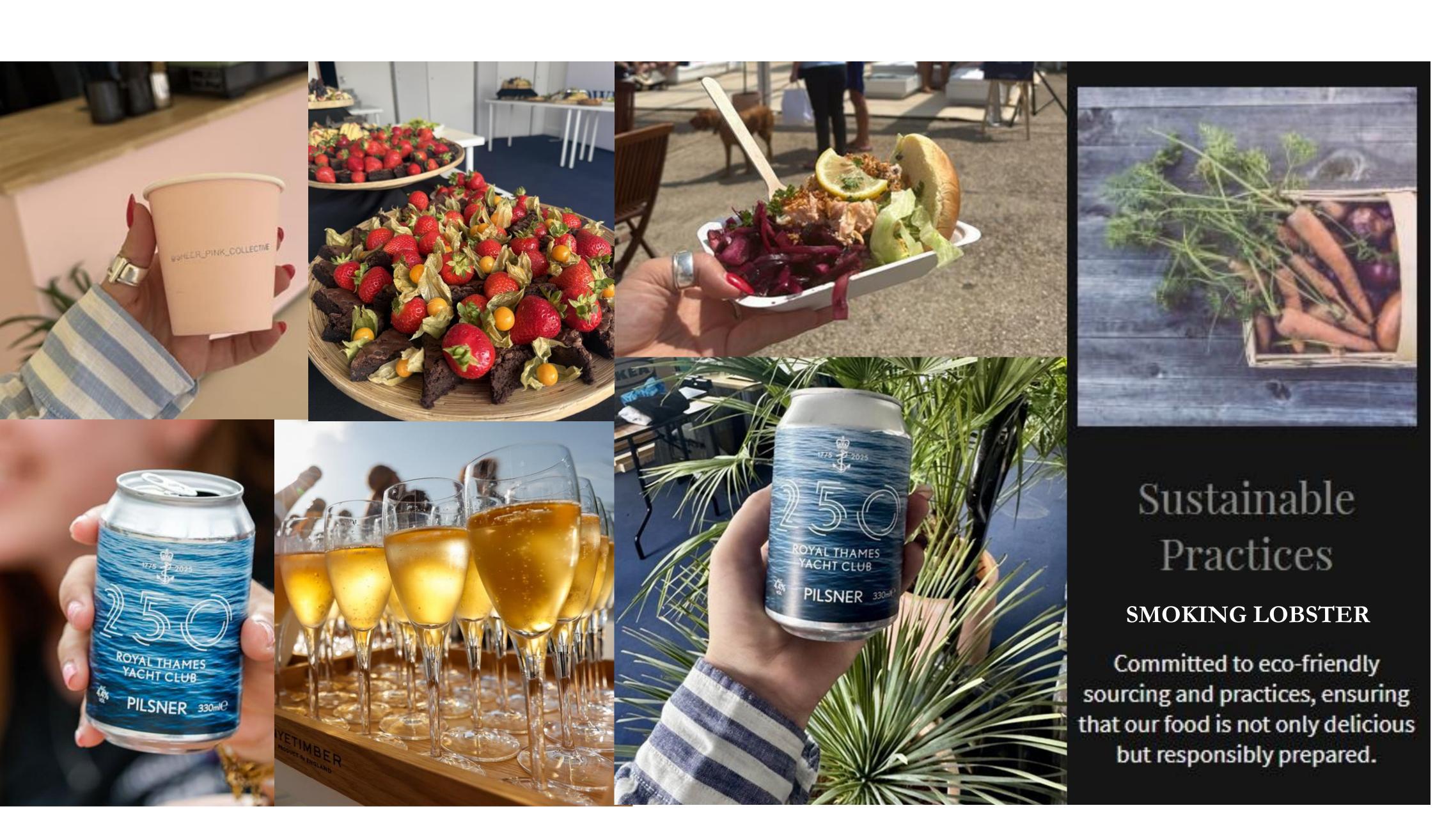


3. SERVE FOOD WITHIN PLASTIC – FREE DINNERWARE

- 1. Notify and demand all food had to be served in non plastic recyclable containers and cutlery
- 2. All drinks were served in glass or recyclable aluminum cans no plastic containers were allowed
- 3. Free dock drinks provided each day when sailors came off the water were served in RTYC produced recyclable cans



3. SERVE FOOD WITHIN PLASTIC FREE DINNERWARE



4. USE OR PROVIDE REUSEABLE BAGS

- 1. Registration bags were produced from recyclable materials and reusable
- 2. Competitor ID tags made from recyclable materials and returned at the end of the regatta for recycling
- 3. Competitor free drinks vouchers were made of recyclable material



5. AWARD PRACTICAL ITEMS OR USE A PERPETUAL OR UPCYCLED TROPHY

RTYC Actions: We only used existing class perpetual trophies and keepsakes made from reycled oak.







6. PUBLICISE YOUR SUSTAINABILITY EFFORTS

PRESS RELEASE

As part of RTYC's commitment to environmental sustainability, the 250th Regatta is looking to achieve **Platinum Level accreditation from Sailors for the Sea**.

LINK TO THE PRESS RELEASE ON Y&Y

PUBLISHED ON REGATTA PORTAL

250th Regatta Sustainability Strategy issued June 08, 2025 at 15:28

LINK TO THE STRATEGY REPORT

RTYC Actions:

- 1. Pre-event publicity and materials all explained our plans and overall strategy
 see attached
- 2. The display boards throughout
 The regatta village re-emphasized our
 sustainability commitments
- 3. Our regatta event portal and press releases reaffirmed our plans





UNITING BOATERS TO PROTECT THE OCEAN

We are looking to achieve the Sailors for the Sea Clean Regatta

WHAT DOES THAT MEAN?

- Dedicated RTYC Green Team onsite

 Daily Marina clean ups
- · Food and Drinks served sustainably
- All drinks will be served in glasses or reusable plastic, and food will be served on biodegradable and compostable dispersions.
- dinnerware. Post sailing dock beers will be se in recyclable aluminium cans.
- Unused team food will be collected and donated at the end of each day to a local food bank
- We will collect all broken and worn-out boat equipment to be recycled
- Reusable registration bag
- Food vendors to offer Vegetarian or Vegan alternatives

HOW CAN YOU HELP?

- Use reusable water bottles and refill at the water stations at Cowes Yacht Haven and Shepards Wharf
- Put your rubbish in the bin and remember to recycle
- Prevent toxins from entering the water, by using non-toxic soaps to wash your boat
- Travel by foot, bike or e-scool
- Turn off your support rib engines when not being used



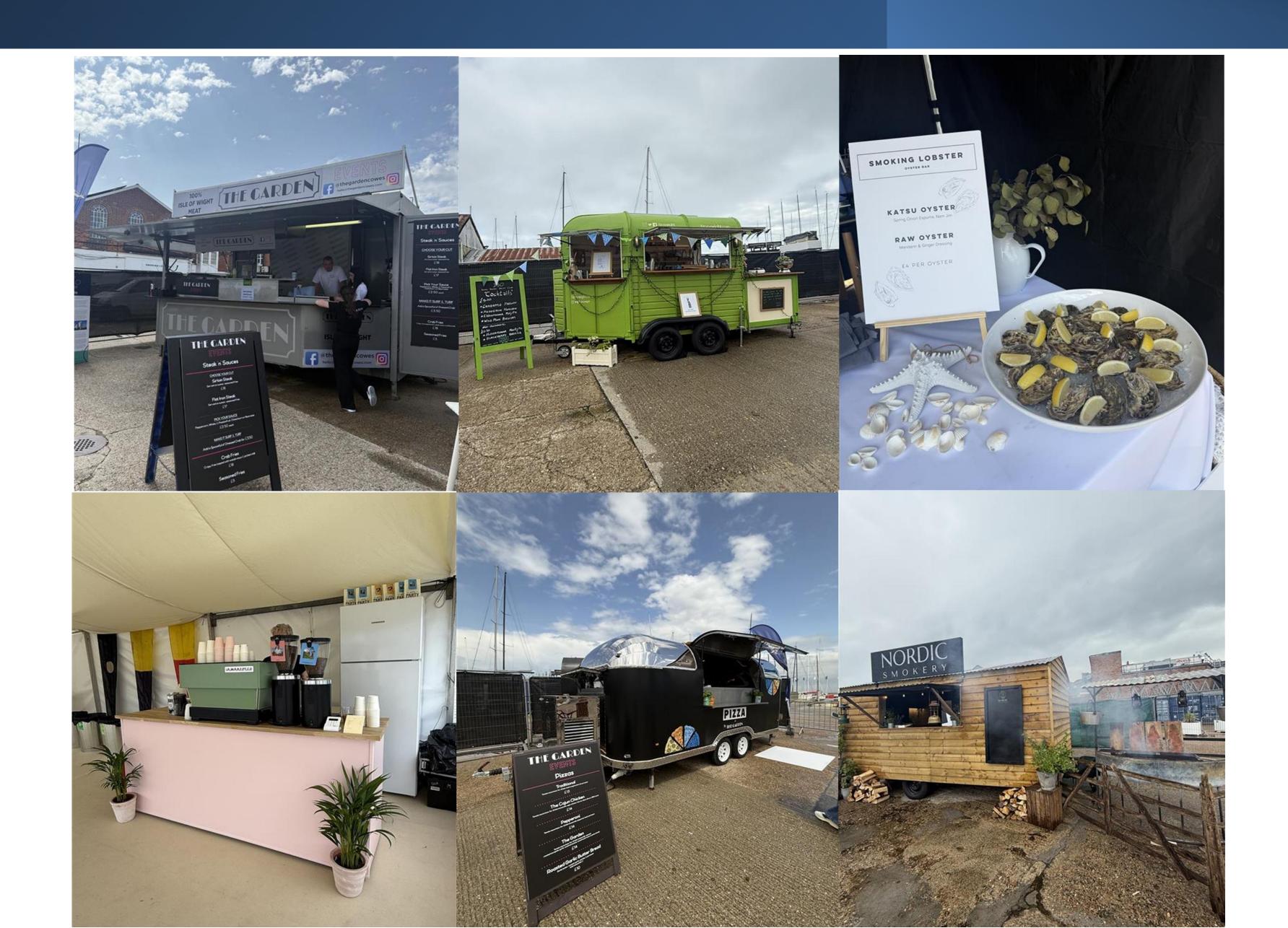


7. INVOLVE LOCAL ORGANISATIONS

- 1. Only local food vendors were selected
- 2. Engaged with the local council, Cowes Harbour Commission, other sailing clubs and retail stores
- 3. All food produce used with sourced from within a 20 mile radius
- 4. All tableware suppliers were local
- 5. All temporary event staff were recruited from the Cowes community
- 6. Local food banks surplus food was collected each day by our "green team" and delivered to the isle of wight food bank based in Cowes.
- 7. Environmental groups and up cycling company EXTRICKO: https://extricko.com/



7. INVOLVE LOCAL ORGANISATIONS

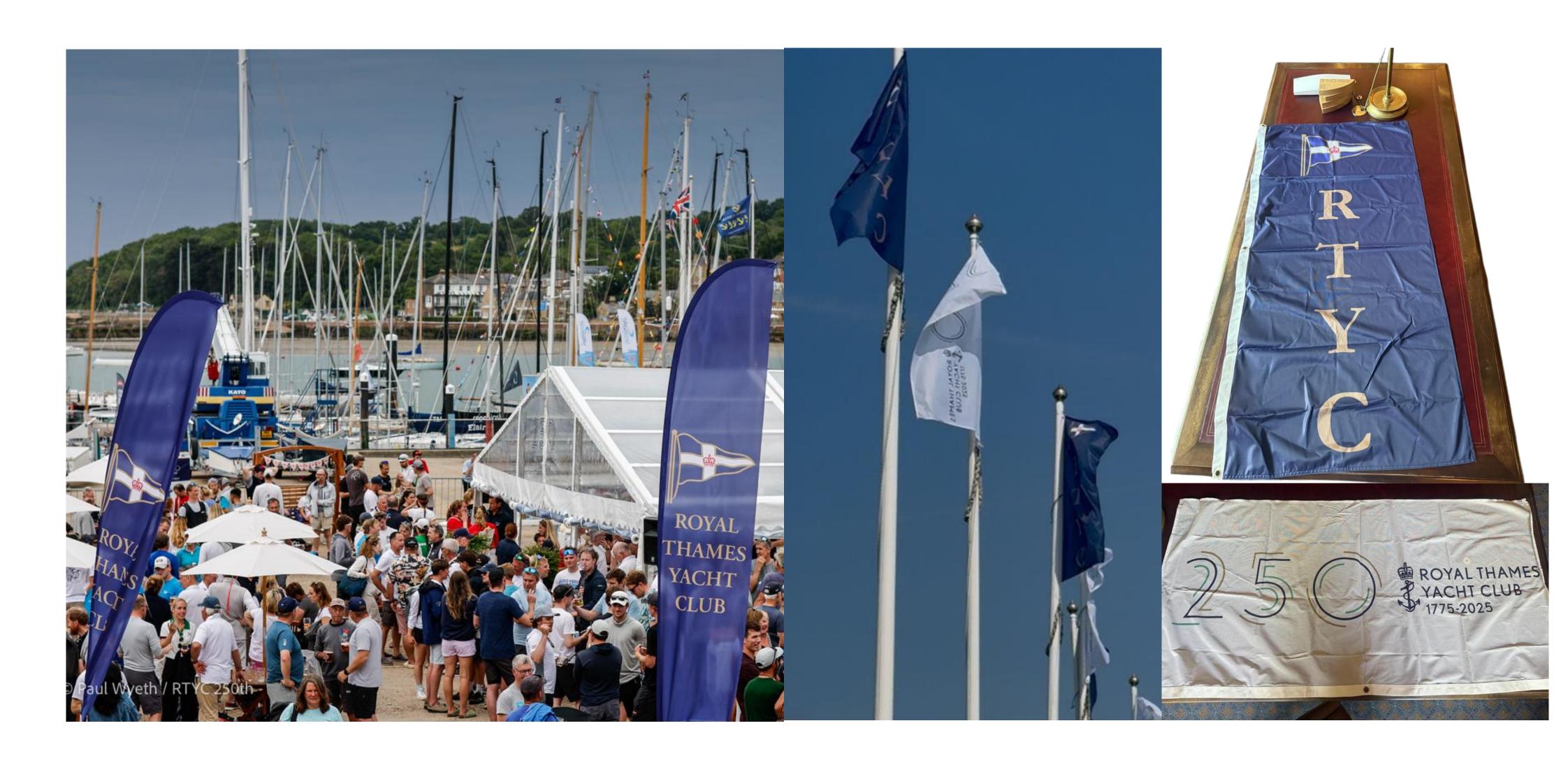


8. POST EDUCATIONAL AND REUSEABLE SIGNAGE

- 1. All signage and flags were produced from recycled materials
- 2. All displays and signage have been and continue to be reused at other events
- 3. All flags produced for the regatta are now reused at other Royal Thames events



8. POST EDUCATIONAL AND REUSEABLE SIGNAGE



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9. SOURCE LOCAL FOOD AND SOURCE FISH SUSTAINABLY

- 1. All local suppliers were required to source their food and other produce from a 25 miles radius predominantly across the isle of wight.
- 2. The fish used was all supplied by the Smoking Lobster restaurant and caught in either the Solent and within 10 miles in the English channel

 Https://www.Smoking-lobster.Co.Uk/post/from-sea-to-plate
- 3. Other key suppliers were:
- Https://www.Islandfoodsiow.Co.Uk/
- https://www.Isleofwightmeat.Co.Uk/
- Http://www.Huntsfruitandvegetables.Co.Uk/



9. SOURCE LOCAL FOOD AND SOURCE SEAFOOD SUSTAINABLY

DOCKSIDE DELIGHTS

SMOKING LOBSTER

Award-winning restaurant serving creative Pan-Asian seafood dishes.

CALBOURNE CLASSICS

Isle of Wight ice cream from Three Gates Farm in beautiful Newtown Creek

THE GARDEN PIZZA

Hand-stretched 9" Pizza

THE GARDEN STEAK 'N' SAUCES

Isle of Wight 8oz sirloin steak or 8oz flat iron, served on sumac seasoned fries with a choice of five different sauces

NORDIC SMOKERY

Whole sides of high-grade Faroe salmon fillets, slow smoked and blazed over an open wood fire

TIPSY WIGHT

Cocktails created using Tipsy Wight flavoured vodka, grown or foraged on their family farm on the Isle of Wight

IOW COCKTAIL COMPANY

Direct pour, top-quality cocktails with bold flavours and a whole lot of fun

SHEER PINK

The best speciality coffee on the Island

CUMBERLAND SAUSAGE STAND

Cumberland sausage baps in honour of the Duke of Cumberland

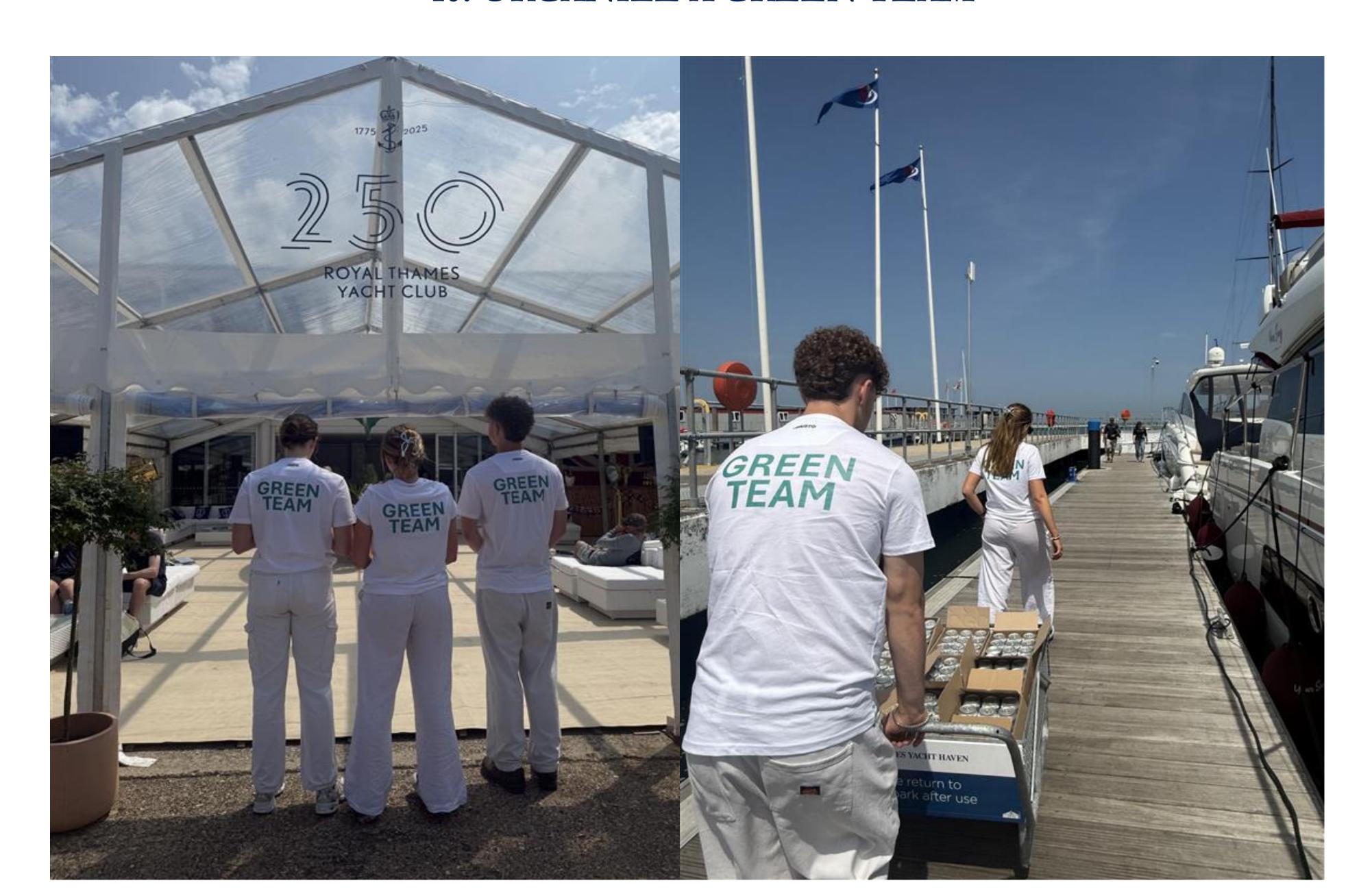


10. ORGANISE A "GREEN TEAM"

- 1. A Royal Thames Yacht Club "green team of six volunteers (four working at any one stage) was created to work along side the staff of both marinas
- 2. The green team were used to:
 - Collect all rubbish from all boats each day
 - Deliver post races drinks to all sailors on the dock (aluminum beer cans)
 - Walk the two marinas four times each day to ensure clear of rubbish and recycling had been handled correctly
 - Ensured that no bins overflowed, and sufficient capacity was always maintained
 - Provide additional information and guidance on the regattas sustainability objectives



10. ORGANIZE A GREEN TEAM

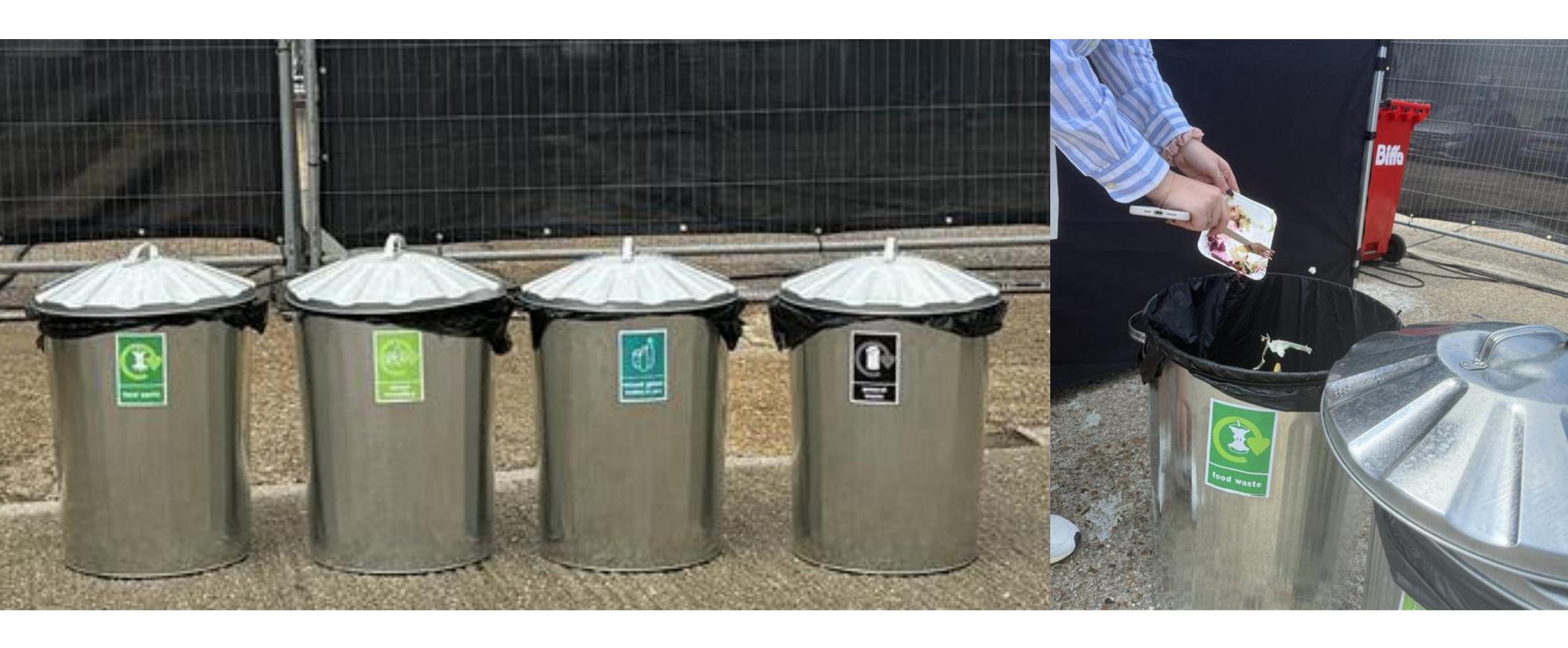


11. ENSURE PROPER WASTE BIN PLACEMENT AND SIGNAGE

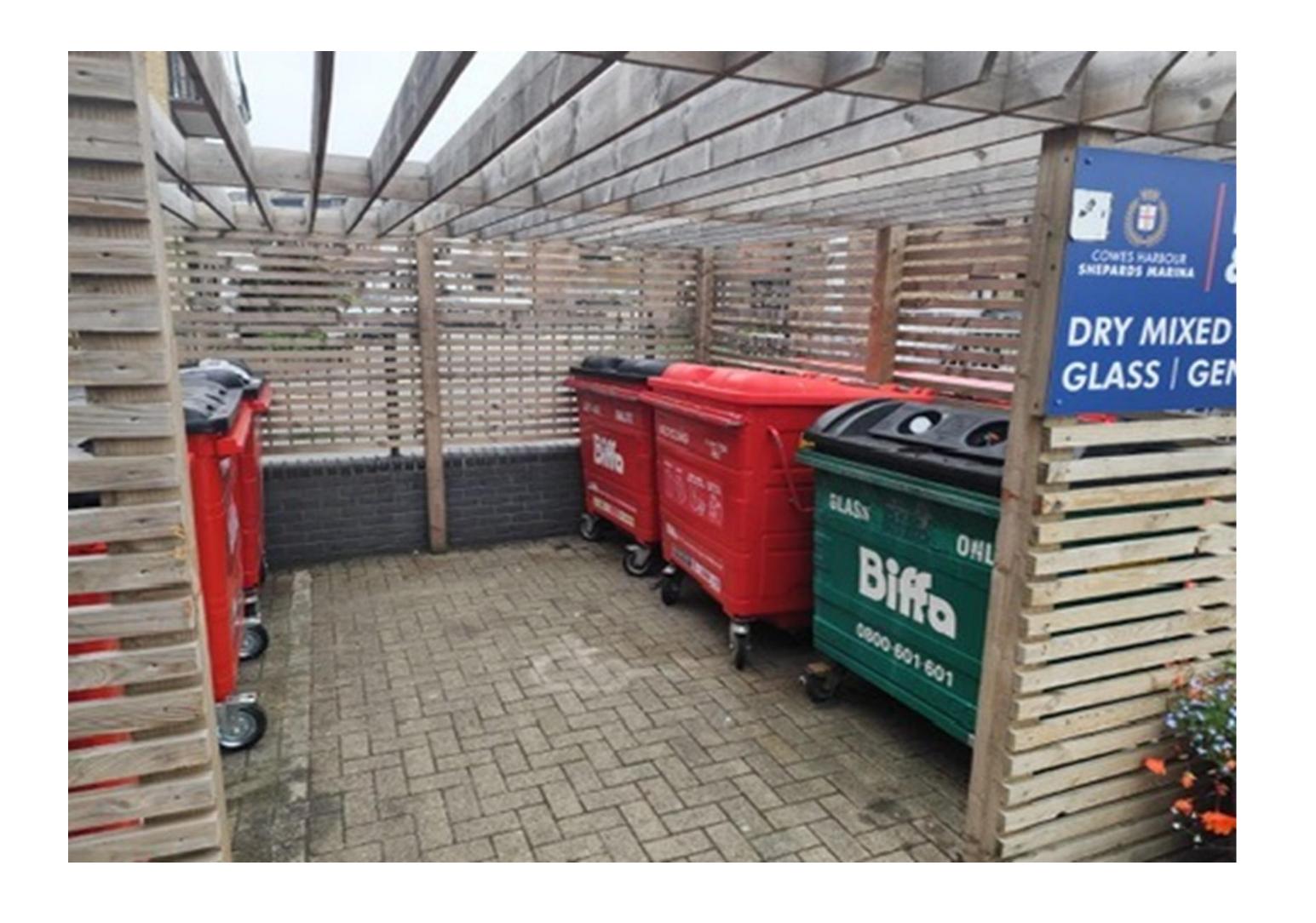
- 1. Liaised with Cowes Yacht Haven and Shepards Wharf Marinas to ensure sufficient waste and recycling bins were provided and clearly labelled
- 2. Six core bin stations in prominent positions were created, with additional back up locations which housed the larger site wheely bins
- 3. Clear signage on locations of the bin areas and type of bin to be used



11. ENSURE PROPER WASTE BIN PLACEMENT AND SIGNAGE



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12. DIVERT FOOD WASTE FROM LANDFILL

RTYC Actions:

1. Local food banks – surplus food, from all participating boats and food vendors was collected each day by our "green team" and delivered to the Isle of Wight food bank based in Cowes.



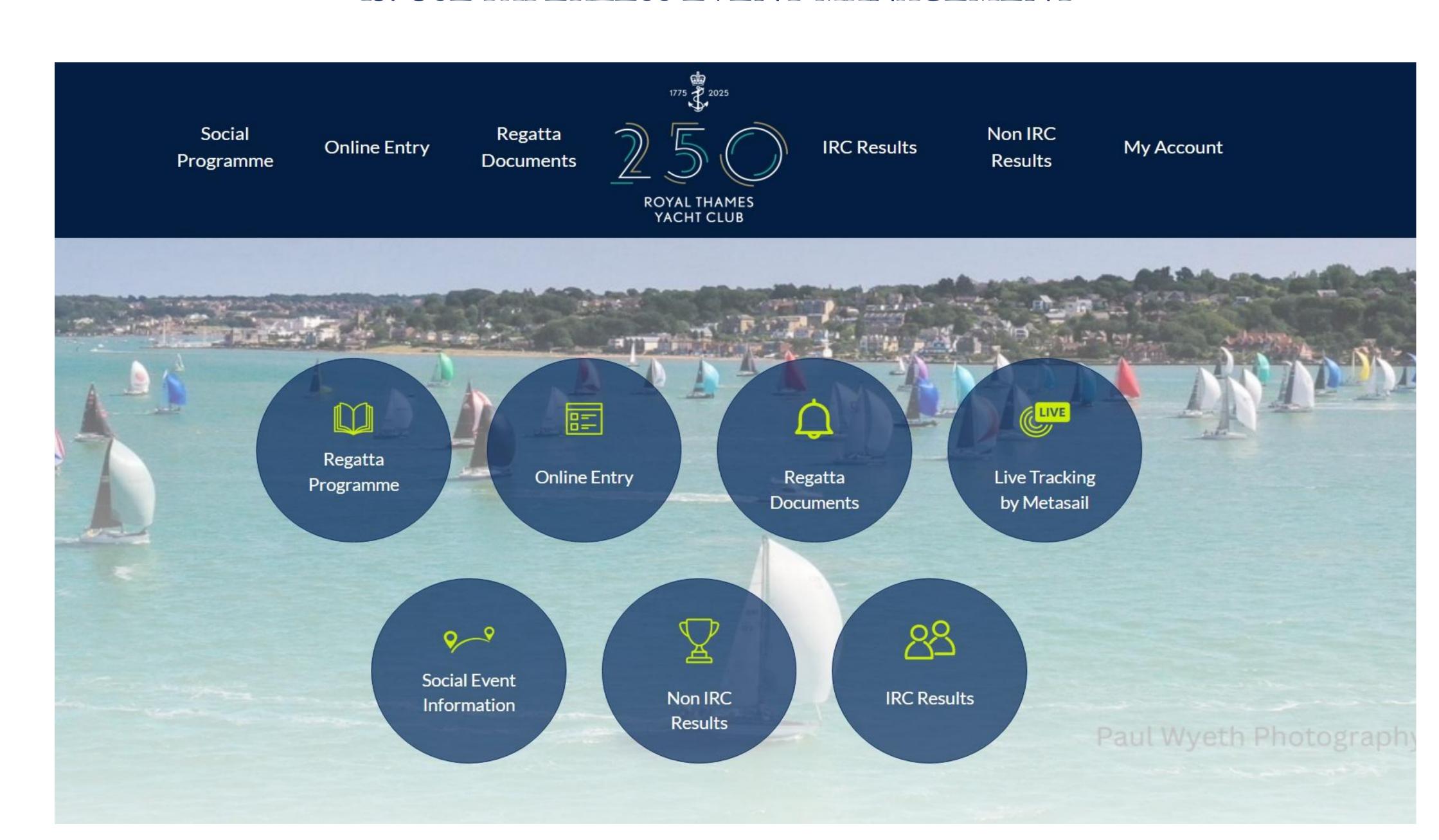


13. USE PAPERLESS EVENT MANAGEMENT

- 1. We developed and operated a bespoke event portal for all entries, ticketing, payments, official notices and general updates eg. Daily social events (see next pages)
- 2. Daily all competitor briefings were held at Cowes yacht haven no paper used
- 3. Real time updates provided to the five racecourse area competitors via WhatsApp groups https://chat.whatsapp.com/FzXYuigvBOjAnsUUc5OAKY
- 4. No paper documentation or tickets were produced with everything put through the event apps



13. USE PAPERLESS EVENT MANAGEMENT



13 – USE PAPERLESS EVENT MANAGEMENT

OFFICIAL NOTICE BOARD







Notice of Race

Notice of Race issued April 29, 2025 at 14:28

Additional Event Documents

Notice to Competitors 21

Time Limits - Sunday 15th June issued June 15, 2025 at 16:32

Notice to Competitors 20

TRACKER RETURNS issued June 15, 2025 at 09:02

Notice to Competitors 19

Course Area A -Class only - Change to Sailing Instructions issued June 15, 2025 at 08:19

Notice to Competitors 18

Race Schedule for Sunday 15th June issued June 14, 2025 at 21:39

Notice to Competitors 17

Protest Time Limits - Friday 13th June issued June 14, 2025 at 17:06

Notice to Competitors 16

Changes to Sailing Instructions NEW ECHO COURSE issued June 14, 2025 at 08:51

Notice to Competitors 15

Race Schedule for Saturday 14th June 2025 issued June 13, 2025 at 19:15

Notice to Competitors 13

Protest Time Limits – Friday 13th June issued June 13, 2025 at 18:18



LIVE TRACKING AVAILABLE CLICK HERE

RESULTS

esults will be available here as soon after racing as possible

RS Elite

Etchells

Etchells Pre Nat

Mermaid

<u>J/70</u>

Cruisers

<u>Classics</u>

Daring

<u>Dragon</u>

<u>RS21</u>

<u>Sonar</u>

<u>SB20</u>

14. HOST A MARINA CLEAN UP

- 1. Working alongside the Cowes yacht haven and Shepards wharf marina teams, our green team volunteers undertook daily marina and end of event clean ups to ensure all waste we recycled appropriately
- 2. Both marinas, along side Cowes Harbour Commission are passionate and committed to sustainability and are actively making a difference to their local environment as can be demonstrated by the attached environmental policies and waste management plans.
 - Link to Cowes yacht haven waste management document



14. HOST A MARINA CLEAN UP



15. PROMOTE ALTERNATIVE TRANSPORTATION

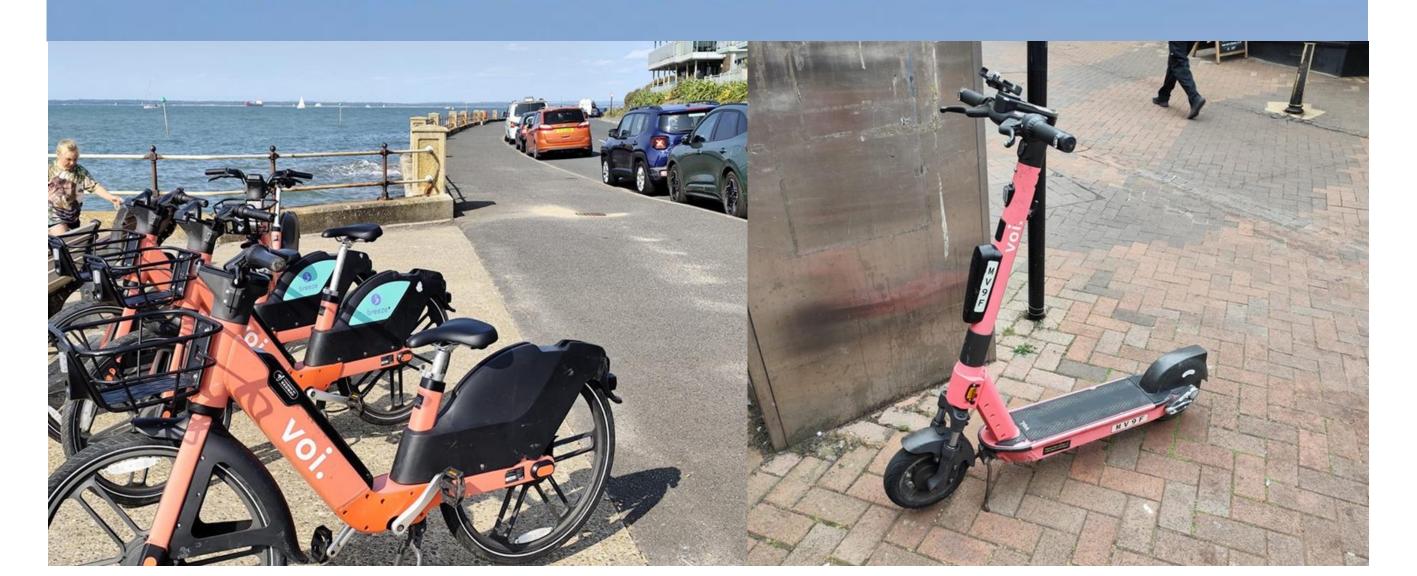
- 1. The central Cowes town center and marinas are all walking and cycling areas only.
- 2. All event locations used were within ½ mile of each other.
- 3. We promoted the use of using alternative transportation
 e scooters and e bikes throughout our pre-eventdocumentation and during the regatta. Pick up locationsaround Cowes were provided within our event information
- 4. Artemis technologies provided one of their foiling all electric crew support vessels for spectators to watch the racing each day.



15. PROMOTE ALTERNATIVE TRANSPORTATION

HOW CAN YOU HELP?

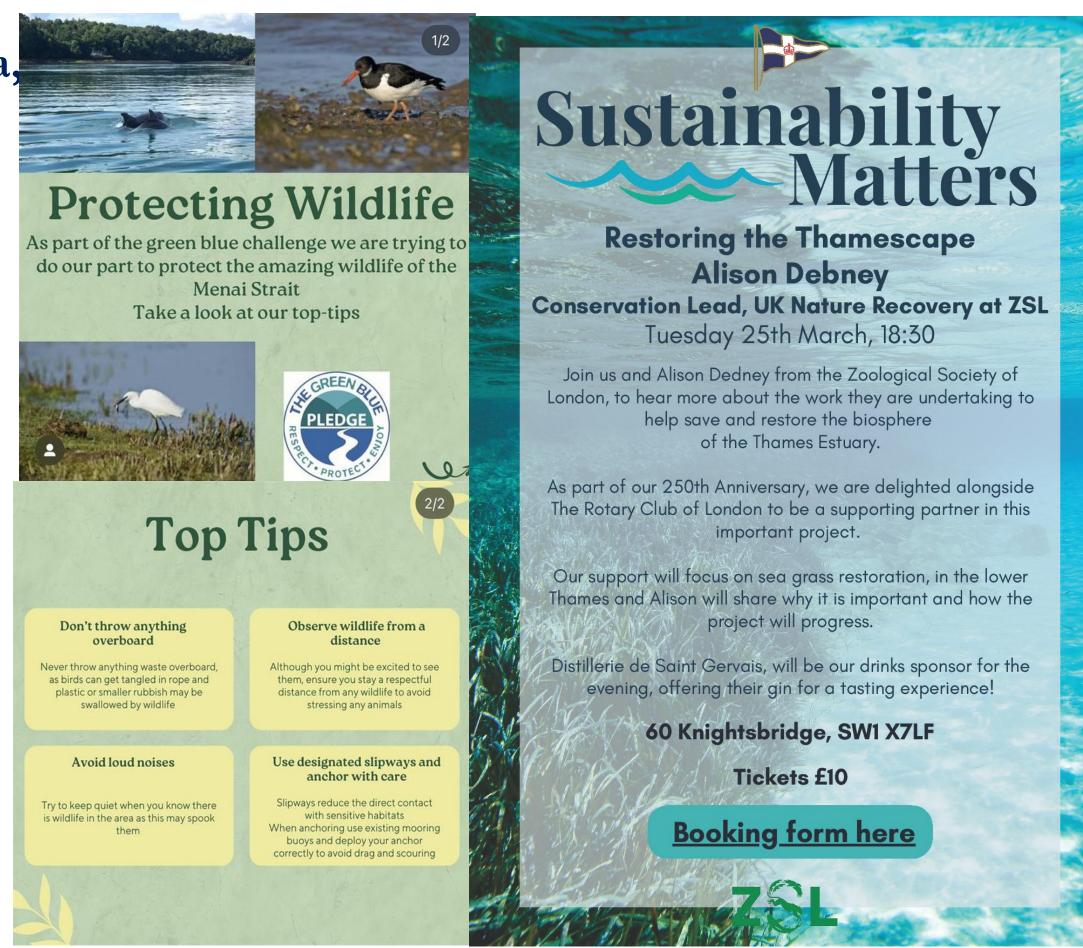
- Use reusable water bottles and refill at the water stations at Cowes Yacht Haven and Shepards Wharf
- Put your rubbish in the bin and remember to recycle
- Prevent toxins from entering the water, by using non-toxic soaps to wash your boat
- Travel by foot, bike or e-scooter
 - Turn off your support rib engines when not being used





16. INCREASE AWARENESS OF WILDLIFE AND HABIT PROTECTION

- 1. Local environmental groups during our regatta, we promoted the following local groups https://isleofwight-nl.Org.Uk/sustainable-communities
 https://www.Iow.Gov.Uk/environment-and-environment/climate-change/environment-and-sustainability-forum/
- 2. Sea grass initiatives we have been financially supporting seagrass projects in the Thames estuary and across the Solent Https://www.Hiwwt.Org.Uk/seagrass-restoration
- 4. RTYC also sponsor the Green Blue UK University sailing sustainability challenge. Report here



17. OFFER VEGETARIAN OR VEGAN ALTERNATIVES

RTYC Actions:

All food vendors were required to offer vegetarian and/or vegan options as part of their menu offerings - see sample menu from Garden Pizza and Smoking Lobster.

GARDEN PIZZA (GF) Gluten Free option available

www.thegardencowes.com

(V) Vegetarian (VE) Vegan



SMOKING LOBSTER COWES

All of our dishes (excluding the mains) are designed to share like tapas. Some of our dishes are lighter than others so please ask your waiter for advice. We advise 3-6 small dishes per person, including sides, or a starter and a main. Dishes will arrive 'as it comes' unless specified. Please inform your waiter if you would prefer course by course.

OMAKASE - CHEFS SELECTION OF DISHES

Whole Table Only - Check Availabilty During Busy Times - Dishes Will Arrive 'As It Comes'

£75 PER PERSON (ADD OFF THE MENU WINE PAIRING + £50pp)

- SAMPLE MENU -

Edamame - Sashimi Selection - Szechuan Lobster Katsu Maki

Seared Scallops - BBQ Local Mackerel - Steamed Local Seabass - Seared Australlian Fillet + Sides - Dark Chocolate Mousse

SNACKS

Edamame £5

Tempura Ebi Prawns £12

Bao Buns (See Board)

SUSHI & SASHIMI

Roasted Red Pepper Nigiri £10 Torched Red Pepper, Smoked Soy

Seafood Nigiri Selection £14

Szechuan Lobster Katsu Maki £14 Fine Bean Katsu Maki £10 Sweet & Sour, Crispy Shallots Pineapple & Kaffir Lime Salsa

Local Line Caught Seabass, Yuzu Kosho / Loch Duart Salmon, Wasabi Teriyaki, Ikura Local Line Caught Seabass, Loch Duart Salmon, Yellowfin Tuna, Wasabi, Pickled Ginger,

Seafood Sashimi Selection £15

FISH

BBQ Local Mackerel £12 Smoked Vinaigrette, Citrus Kosho, IOW Tomatoes Pan Seared Scallops £16 Carrot, Red Miso, Lobster Bisque

Yuzu Miso Black Cod £18 Pickled Rice, IOW Crab

MEAT

Seared Australian Fillet £18 Thyme Ponzu Beurre Noisette

Charsiu Iberico Pork Pluma £15

Rosemary, Pan Fried Radicchio

Creedy Carver Duck Leg £15 Hoisin BBQ, Nasu Dengaku

VEGETARIAN

Honey Pickled Beetroot £9 Pineapple Salsa, Avocado & Wasabi Puree

Chinese Turnip Cake £10 Lo Bak Go, Kimchi, Quail Egg, Togarashi Katsu Squash £12 Thai Yellow Curry

18. USE ECO-SMART RACE MANAGEMENT TECHNIQUES

- 1. The regatta was run using only online or face to face communications
- 2. All marks were laid using GPS thereby reducing rib engine running time
- 3. Two electric ribs donated by RS Boats were used to support the event.
- 4. All class and signal flags used on all course areas were produced by Enviroflags from recycling plastic bottles. All flags were designed to use in future events.





18. USE ECO-SMART RACE MANAGEMENT TECHNIQUES





19. PREVENT TOXINS ENTERING THE WATER

- 1. Participants were advised throughout the regatta information to be mindful of what they put into the local waters during the 250th anniversary regatta

 Sustainability strategy document which was widely publicised see attached extracts
- 2. Key extracts of the strategy were also show on the regatta village signage
- 3. Cowes Harbour commission (CHC) and both marinas adhere to the local environmental policies of not allowing any swimming off boats without permission of CHC. This regulation was stated in the notice of race and sailing instructions. Effectively only CHC approved divers were allowed to clean participants boats during the regatta.
 - "SI 17.2: No person shall swim or undertake any underwater or diving activities of any kind within Cowes Harbour without permission and/or a permit from the Cowes Harbour master or the authorized marina Manager. See: Cowes Harbour Commission general direction 4.4 and 4.5."

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ON PILLARS

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IN SUSTAINABILITY STRATEGY

Competitors

It is vital that all competitors and their guests play their part in helping us deliver the large regatta as sustainably as possible, so we would like to ask all competitors to commit to the following:

- Always use the water refilling stations we suggest you nominate one of the crew to be responsible for the whole team's hydration.
- Do not bring any single use plastics to either regatta venue.
- Use the recycling waste bins located across both marinas and dock areas
- Hand over any surplus food each day to one of our "Green Team" members to enable
 us to share this with the local food bank.
- Place any broken or worn-out sailing equipment and materials in the provide "Boat bits bins" to enable to delivery them to our recycling partner.
- Do not use any toxic materials to clean your boats there are plenty of environmentally sustainable alternatives available.



20. INSPIRE FUTURE ACTION

- 1. Participants were advised throughout the regatta information of the regatta sustainability strategy and the expectation for all competitors.
- 2. Our green teams patrolled daily, the marinas and berths to share additional information and provide further guidance on how each competitor could play their part in delivering against our wider sustainability strategy.
- 3. Representatives from EXTRICKO our marine recycling partner, were also available each day to collect waste marine equipment and provide general guidance.



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EXTRICKO - COWES BASED UPCYCLING AND RECYCLING COMPANY



