



## **Metropolitan Pavilion Takes Steps Toward Sustainability by Offsetting Carbon Emissions Through CarbonFund**

*Metropolitan Events & Production Presents "Breaking the Ice." A Special Events Industry Showcase and to Help Raise Awareness on Global Warming Issues, with a Zero Carbon Footprint.*

New York, NY, June 23, 2008 --(PR.com)-- Award winning special events venue, Metropolitan Pavilion announces today that it is taking steps to be more responsible to the environment. Metropolitan Pavilion will host a showcase of special event design with the theme "Breaking The Ice," highlighting the recently inaugurated Metropolitan Events & Production with select industry partners on June 26, 2008, 5:30pm-8:30pm, at Metropolitan Pavilion, located at 125 West 18th Street, between 6th and 7th Avenues.

Breaking The Ice will also bring awareness to the melting glaciers' effect on fragile wildlife populations of polar bears, seals, and penguins, among others. Metropolitan Events & Production will be distributing materials from the Wildlife Conservation Society to help raise awareness about climate change and protection of wild life and wild places around the globe.

In addition, Metropolitan Events & Production is working with carbon offset non-profit CarbonFund.org to encourage clients to offset the carbon footprint of each event at the venue by investing in renewable energy, energy efficiency and reforestation projects. Breaking The Ice will be the first carbon neutral event at Metropolitan Pavilion.

Through a partnership with a local water bottling plant, Metropolitan Events & Production will be serving glass-bottled water in Metropolitan Pavilion branded bottles, thus eliminating the need for plastic water bottles during the event.

Breaking The Ice will feature the following special events companies: Thomas Preti Caterers, Sterling Affair, Relish Caterers, Taylor Creative, Inc., Party Rental Ltd., Drape Kings, Blue Ice Vodka and Scharff Weisberg, Inc. The floor plan is designed by Metropolitan Events & Production who worked closely with each partner to complement and interpret the three distinct open-room atmospheres, offering unique design and guest experience by incorporating the theme into the décor, food, lighting and furnishings.

In an effort to be more eco-responsible, Metropolitan Pavilion's event services, Metropolitan Events & Production has put into place recycling initiatives for all events taking place at Metropolitan Pavilion. Clearly marked recycling receptacles will be made accessible at all events and to guests. In-house staff will supervise recyclables: glass, plastic, paper and cardboards after each event.

Relish Caterers, one of several of Metropolitan Pavilion's catering partners, takes a fine dining, farm-to-table approach to catering, using only the freshest ingredients, purchased within 100 miles of their kitchen in Central Park. They offer 100% organic produce, meats and line-caught fish. Their commitment to the environment is absolute, utilizing "green" procedures and services at each event with an extensive recycling and composting program.



Scharff Weisberg Lighting is Metropolitan Pavilion's exclusive light, sound and projection partner, and has been at the forefront of low energy practices through the use of lower-energy LED lighting fixtures in place of standard incandescent fixtures in their lighting rental packages. The Level on the fifth floor features LED mood lighting that can be controlled to create different ambience, colors, tailored to each event.

For press inquiries, or appointments to interview Alan Boss, President of Metropolitan Pavilion, Shelly Taggar, Director of Sales and Creative Services, or any of the participating partner vendors, contact STATE Public Relations, at 646.714.2520, Kristina Ratliff at [kristina@statepr.com](mailto:kristina@statepr.com) or Ryan Urcia at [ryan@statepr.com](mailto:ryan@statepr.com).

#### Metropolitan Events & Production

Metropolitan Events & Production is a first-of-its-kind hybrid venue and event-planning house providing full-service event coordination, a dedicated staff, and a distinguished network of production resources culminating from years of experience. Mirroring the pride of Metropolitan Pavilion, the production branch continues to meet contemporary standards of excellence and distinction with more than a decade of hands-on experience and superior rated service. A fusion of production services and management expertise, Metropolitan Events and Production compliments the needs of clients, working with event planners to streamline the entire event process. From administrative proficiency to creative services, Metropolitan Events offers a full range of event know-how from floor plans and event design, marketing and staffing, consultation, catering and more. Metropolitan Events and Production leverages a rolodex for all needs of event coordination including party rentals, liquor and beverage packages, photography services, printing services, and assistance in obtaining special permits from local agencies.

[www.metropolitanevents.com](http://www.metropolitanevents.com)

#### Metropolitan Pavilion

Metropolitan Pavilion is where events make history. From the Chocolate Show and Lingerie Americas, Metropolitan Pavilion has emerged as one of downtown's top event spaces. With its combination of unbridled flexibility and style, Metropolitan Pavilion is unrivaled, one of the City's most versatile and reliable event spaces for gala benefits, corporate dinners, fashion shows, cocktail receptions, wine tastings, product launches, art shows and media events. With an Art Deco exterior facing downtown and a glorious Beaux Arts exterior facing uptown, Metropolitan Pavilion is surrounded by the finest boutiques, art galleries, retail shopping and nightlife that New York City has to offer. [www.metropolitanevents.com](http://www.metropolitanevents.com)

###



**Contact Information:**

Metropolitan Pavilion

Ryan Urcia

646.714.2520

ryan@statepr.com

<http://www.metropolitanevents.com>

State Public Relations

Kristina Ratliff

kristina@statepr.com

**Online Version of Press Release:**

You can read the online version of this press release at: <http://www.pr.com/press-release/91462>