

Britomart Sustainability Report 2025



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NABERS NEW ZEALAND

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Previous pages: The stairwell at the newly refurbished Chief Post Office Building. Photo by Samuel Hartnett. Opposite: Flowers on Gore Street. Photo by Victor Staaf

Letter from the CEO

Kia ora,

In the late 1980s, Auckland's Chief Post Office Building was all but abandoned. It wasn't until 2003 that this Category 1 Historic Place found fresh purpose as the grand entrance lobby to the newly opened Britomart Transport Centre.

That project was led by Jasmax Architects and Mario Madayag in collaboration with Auckland Council, and was a step towards the regeneration of the area. When Cooper and Company became responsible for the development of Britomart one year later, a refurbishment of the upper floors of the CPO Building for utilisation as offices was one of the first projects we undertook.

Twenty years on, we have just completed a second, and much more substantial, refurbishment of the building (see page 30), restoring it to a graceful standard worthy of its history as one of Auckland's first and most important civic hubs.

Its completion marks the end of the first full round of refurbishments of the 19 heritage buildings at Britomart, all of which are now set up as modern office spaces, many with Green Star and/or NABERSNZ environmental certifications.

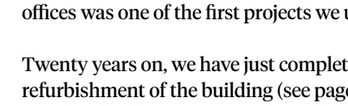
The Chief Post Office refurbishment also marks a step up in our sustainability ambitions, with the project being our first to target a 6 Green Star rating and the wellbeing-centred WELL Gold rating. The sustainability landscape is evolving rapidly and as sustainability performance and reporting become both socially expected and increasingly mandated, organisations must respond accordingly.

On that note, in our sixth year of voluntary greenhouse gas emissions reporting, we are pleased to say we are on target for the reduction goal we set back in 2019. Managing emissions has proven to be a bumpy journey, but we are developing a more refined understanding of how to do so.

Looking to the future, we are now focused on further improving that understanding through better data collection and AI-assisted analysis, as well as building plant upgrades.

Just as important to our sustainability efforts are our community programmes. Buildings don't become a neighbourhood until they're filled with people, and places that foster high-quality in-person connections have become more important since the acceleration of flexible working. You can read about our community team's great work in making Britomart a vibrant place to spend time from page 36 onwards.

I hope you enjoy learning more about our past year's efforts in this report.



Matthew Cockram
CEO, COOPER AND COMPANY

Opposite: Sixteen sculptural stones and pop-jet fountains form the artwork *Te Rou Kai by Ngāti Whātua artists* in Takutai Square. Photo by Victor Staaf

Pou Tū Te Rangi by Chris Bailey, in the centre of The Pavilions. Photo by Victor Staaf.

Mana Whakahaere
Governance

As our sustainability policies and practices evolve and deepen, we report on key changes in our approaches and on our performance against last year's targets.

Britomart is a nine-block business community in downtown waterfront Auckland, offering a mix of carefully refurbished heritage buildings, new buildings designed to high environmental standards and welcoming public spaces. The Britomart Group of companies operates under the oversight of Cooper and Company.

Britomart's sustainability efforts are focused on three interrelated pillars – economic sustainability, environmental sustainability and social sustainability.

As urban investors with a long-term focus, our core work is refurbishing, designing, building and operating resource-efficient, healthy, beautiful buildings and public spaces that invite people to experience the rewards of connecting in person in a thriving central city district.

As part of this, we operate social programmes to support the wellbeing of the people who work within our organisation and pro-social activations for the benefit of the people who work, shop, eat and spend time in the Britomart neighbourhood.

We regularly report on our sustainability efforts, both internally and externally, and work with recognised accreditation agencies to verify the value of the efforts we have made.



Takutai Square, Britomart's central gathering space, with Te Ara Tāhuhu walking street through the centre. Photo by Petra Leary.

About Britomart

Britomart's Stakeholders

Peter Cooper
Cooper and Company's founder and owner.

Britomart Board of Directors
The group of people governing Britomart's work.

Ngāti Whātua Ōrākei
The local Māori iwi who hold mana whenua over the land Britomart is built on.

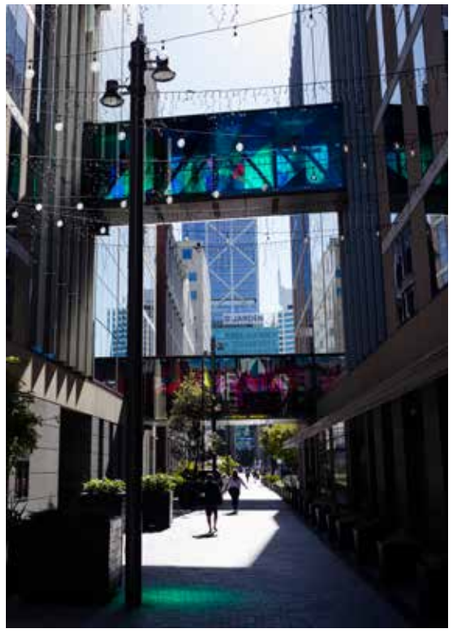
Auckland Council and Auckland Transport
The local council that Britomart works alongside and the organisation responsible for the Waitematā Railway Station beneath the precinct.

Britomart Group employees
The team members who develop, manage and run the Britomart neighbourhood.

Lease partners
The corporations, organisations, retailers and hospitality outlets who lease space within Britomart.

Downtown community
The residents and businesses who live and operate in the downtown area.

Visitors and guests
People who shop, eat and spend time in Britomart.





Our 2026 Goals

Mana Whakahaere
Governance

To complete the revision of Cooper and Company's policies and procedures to ensure they are set up to apply for best practice certifications in future.

To prepare Britomart's Scope 3 greenhouse gas (GHG) emissions reporting to be ready for the 2025/6 financial year, reporting in 2027.

Te Tangata
People and Culture

To hold four community events or activations centred on Britomart's lease partners, in addition to our regular schedule of community programming.

Te Taiao
Environment

To collaborate with the Motutapu Restoration Trust to expand the reach of the next Greening the City event.

To work with a data management agency to set up an automated data collection and reporting portal to improve the efficiency of our certification and sustainability analysis processes.

To undertake a review of the waste recording and reporting systems at Britomart with a view to being able to generate more specific data for Britomart Group and lease partners.

Above: Spring plantings in the Pavilions. Left: Symphony (2018) by Shannon Novak. Right: Te Ara Tāhuhu. Photos by Victor Staaf.

Report Card 2025

Every year we set ourselves new sustainability targets and report on how we did with the previous year's targets.

Mana Whakahaere
Governance

01

To prepare Britomart's Scope 3 greenhouse gas (GHG) emissions reporting to be ready for the 2024/25 financial year, reporting in 2026.

After receiving strong client pushback on their announcement that Scope 3 reporting would be required for 2026, our emissions accreditation partner Toitū revised their timeline for making this reporting mandatory. We are currently exploring how our Scope 3 inventory will be set up in the future for when it is required.

02

To write a Modern Slavery Policy and evaluate Britomart's current supply chain against it.

This policy has been written and added to Cooper and Company's Policies and Procedures.

03

To create a green certification transition plan for Britomart's buildings, covering Green Star and NABERSNZ ratings, aimed at maintaining the precinct's green accreditations that support its Sustainable Finance Agreement.

Throughout 2025, we looked into various certifications to maximise our positive impact on the environment and our community. The Global Real Estate Sustainability Benchmark (GRESB) is a current area of focus. This assesses all areas of sustainability and would benchmark us against other real estate companies globally and adoption is being explored.

Te Tāngata
People and Culture

04

To create two events and related content around the topic of social connection in workplaces (and workplace loneliness) and invite Britomart lease partners to use these events to encourage social connection in their spaces.

Professor Sarah Wright, an expert in organisational psychology with a special interest in workplace loneliness, spoke at an event hosted by Cooper and Company in April. This provided interesting insights for the team and invited guests from Britomart's lease partners, with Sarah's notes being circulated afterwards for incorporation into the workplace practices of the organisations attending.

Britomart's Winter Treats series of events in July and August took a different approach to social connection – offering giveaways such as free coffee (in a reusable cup), free fries, free cookies and pastries, which saw large groups of office workers gathering together in the precinct to take advantage of the offers. This was in response to Sarah Wright's presentation, in which she showed how simple activations with a low threshold to participation worked best to foster workplace connection.

Te Taiao
Environment

05

To produce one art project and content series that focuses on raising awareness around ocean health.

Images of the Hauraki Gulf/ Tīkapa Moana o Hauraki by photographer Petra Leary have been commissioned, with Melinda Williams writing the content related to the health of the waters off Auckland's coast. The exhibition is scheduled for summertime, when the water and the beach are top of mind, and will be put on display on the Pavilion Panels in the centre of Britomart in November 2025.

06

To collaborate with Trees That Count for this year's Greening the City event.

The Greening the City event, a giveaway of thousands of native saplings from The Landing in Britomart's Takutai Square (see page 54), raised almost $12,000. The Motutapu Restoration Trust was chosen as the charity as Cooper and Company is forging a closer long-term relationship with the organisation.

Our Green Building Ratings

Britomart has an ongoing commitment to work with the New Zealand Green Building Council's Green Star rating system for all significant building refurbishments or new developments.

Britomart's first rating under the Green Star system was awarded in 2008, just three years after the Green Building Council was established in New Zealamd, for the then-new Charter Customs Building that houses Westpac's head office.

In 2020, when The Hotel Britomart was completed, it was the first time a hotel had been awarded a 5 Green Star rating in New Zealand, paving the way for others to do the same.

In the last year, the development team has been working towards what is hoped will be Britomart's first 6 Green Star rating, for the refurbishment of the upper storeys of the heritage Chief Post Office Building. Initially, this was targeted as a 5 Green Star rating, but during the construction process it became apparent that a higher rating may be possible.





Left: Looking towards the East Building. Photo by Manihera Te Hei. Above: The Galway St facade of the Hayman Kronfeld Building. Photo by Mary Gaudin. Right: The Hotel Britomart. Photo by Victor Staaf.

BUILDING	Year Constructed / Refurbished	Green Star Design and As Built Rating
CHARTER CUSTOMS BUILDING	2008	4 Star Build
EAST BUILDING	2011	5 Star Design
THE HOTEL BRITOMART	2020	5 Star Design 5 Star Build
HAYMAN KRONFELD BUILDING	2022	5 Star Design and As Built
KIWI BUILDING	2024	5 Star Design and As Built
CHIEF POST OFFICE	2025	Targeting 6 Star Design and As Built



Energy efficiency: Our NABERSNZ performance

The NABERSNZ rating system is a way of measuring the energy efficiency of commercial buildings. At Britomart, we've been bringing buildings under this system since 2017, and now have 10 buildings rated, with the Chief Post Office to come in 2027.

Buildings can be rated in one of three ways: Whole Building, which measures the energy used in the entire building; Base Building, which measures the energy used in common areas and other spaces that are under the control of the landlord as well as the office HVAC (or air conditioning and ventilation); and Tenancy, which measures energy used by individual tenants.

In older buildings, there's often insufficient metering to be able to differentiate between tenancy use and landlord use, so a Whole Building Rating is necessary. Within Britomart, three buildings hold Base Building ratings, and seven hold Whole Building ratings.

Over the last year, most of our buildings with previous ratings have maintained their ratings, with the Charter Customs Building improving from a 4 (Good) to a 4.5 (Good to Excellent) due to decreased gas consumption, and the Hayman Kronfeld Building improving from a 4.5 to a 5 (Excellent) as it moved from a Whole Building to a Base Building rating.

The Australis Nathan Building's rating decreased from a 4 (Good) to 3.5 (Average to Good) due to increased electricity use, and decreased occupancy (one floor was unoccupied for part of the rating period). An investigation identified that one of the chillers was regularly running outside of working hours, which was increasing electricity use. This is being remedied. For 2026, a Base Building rating will be targeted, which is expected to be higher than the current rating.

Next year, the Excelsior Stanbeth Building will be excluded from the NABERSNZ system while it undergoes an internal renovation and plant upgrades. As part of this, metering will be added to enable the building to transition to a Base Building rating. This is expected to result in an improved rating in 2027.

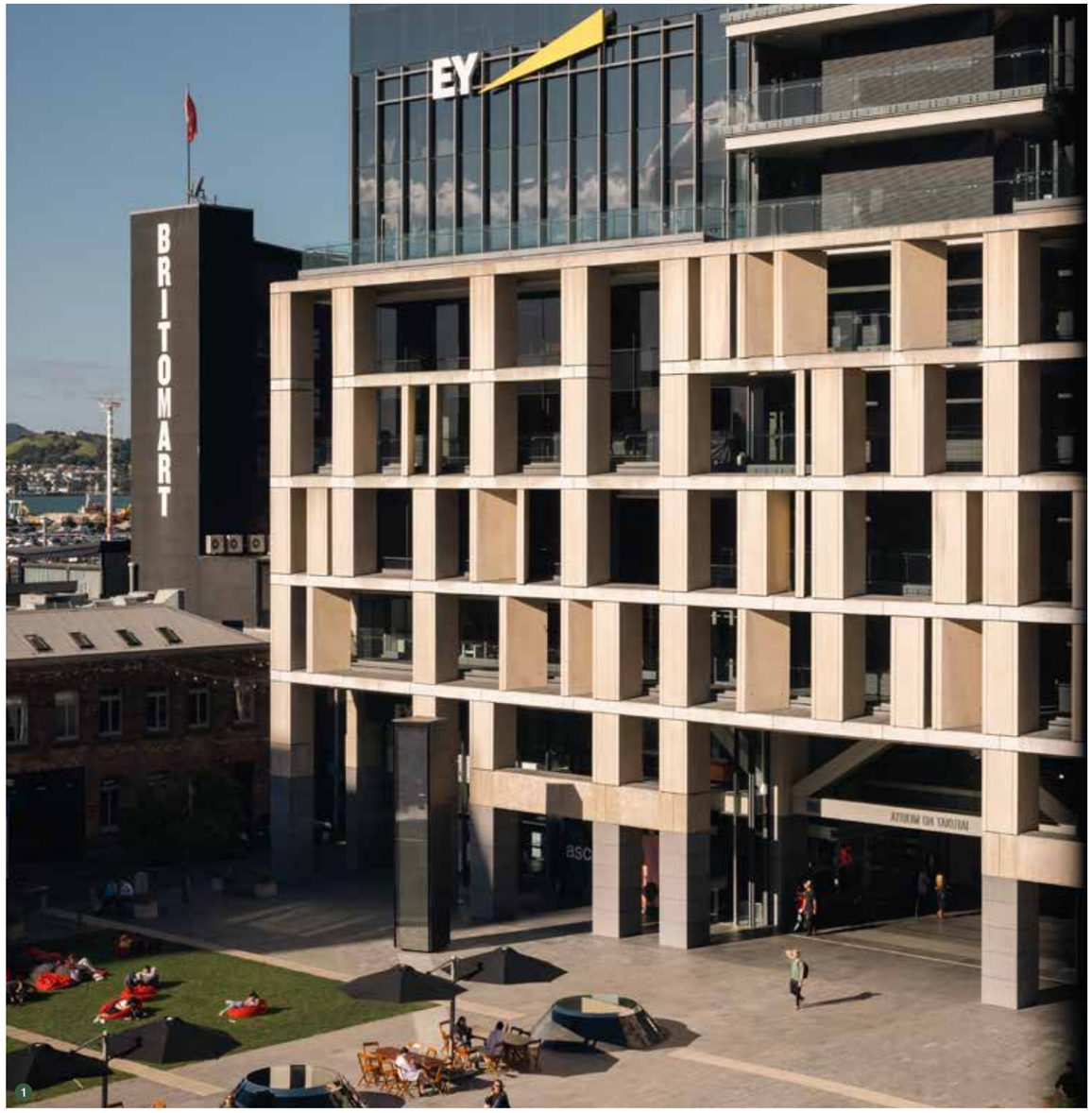
Four buildings entered the ratings system for the first time, with their ratings ranging from 3.5 (Average to Good) to 5 (Excellent). See below for all the ratings, including how they've changed over time.

One of these was Cooper and Company's own office within the neighbourhood, the Maritime Building, which achieved a 4 Star Whole Building rating. To try to improve this, the sustainability and facilities team will test changes to HVAC system timings over the next year.

The rating for the Kiwi Building will not be finalised until October, when a full year of metering will be completed, but is expected to come in at 4-5 Stars for a Base Building Rating.

BUILDING RATINGS	Rating					
	2020*	2021	2022	2023	2024	2025
1. EAST	4.5 BB	4.5 BB	4.5 BB	4.5 BB	4.5 BB	4.5 BB
2. ALTRANS QUAY			5.5 WB	5.5 WB	5 WB	5 WB
3. CHARTER CUSTOMS	3.5 BB	4.5 BB	4.5 BB	4.5 BB	4 BB	4.5 BB
4. EXCELSIOR STANBETH	5.5 BB	5.5 BB	Withdrawn	4 WB	4 WB	4 WB
5. AUSTRALIS NATHAN	5 BB	5 BB	5 BB	4 WB	4 WB	3.5 WB
6. HAYMAN KRONFELD					4.5 WB	5 WB
7. MARITME						4 WB
8. KIWI						BB rating to come
9. LEVY						5 BB
10. NORTHERN STEAMSHIP						3.5 WB
11. CPO						BB rating to come

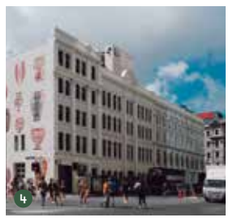
WB = Whole Building rating BB = Base Building rating
* Years prior to 2020 not included



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Greenhouse Gas Emissions: Our Progress

Six years into our greenhouse gas reduction journey with our accreditation partner Toitū, we're pleased that we're on track with our commitments. We're also gaining a greater understanding year-by-year of our emissions 'hotspots' and how best to tackle them in the future.

For Year 6 (April 01 2024-31 March 2025), Britomart Group's total net greenhouse gas emissions came to 681 tCO_2e. If you look at the graph at the lower right, you'll see this is an increase on Year 5's total (a 15 percent increase) but below the level of Year 1 in 2019 (a 6.7 percent decrease). This keeps us on track for the commitment we made back in 2019 – to decrease our net emissions by 5 percent from Year 1 to Year 6.

Overall, most of our emissions categories reduced from Year 5 to Year 6. Emissions from gas use and refrigerant losses were down 12 percent and 36 percent respectively. Electricity consumption increased by 2 percent, but as the electricity emission factor calculated by the Ministry for the Environment increased substantially for the 2024/25 reporting year, our electricity emissions increased by 42 percent.

Over the last five years, we've learned a lot about how our emissions are produced. We've also learned a lot about the challenges of emissions assessment and reporting in general. Like many companies, when we first set our reduction targets, we imagined we would make quite orderly progress towards them, with our biggest challenge being maintaining business growth while cutting emissions.

In reality, a surprise pandemic, changes to annual emissions factors, inaccurate metering or reporting from contractors and unexpected plant failures have played large parts in our emissions figures fluctuating from year to year.

WHAT'S AN EMISSION FACTOR?

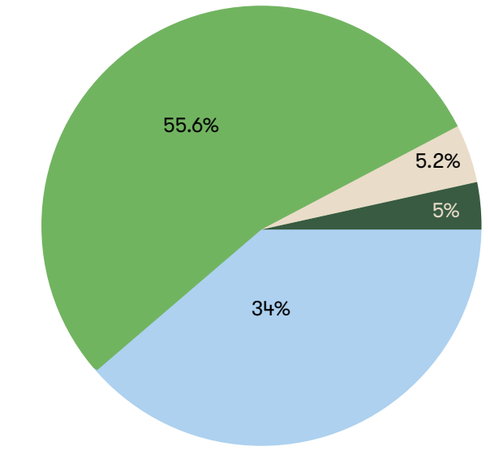
Emission factors are representative values showing how much carbon (or carbon equivalent) is released by different activities, such as diesel per kilometre or kilowatt hour of electricity.

These factors can change from year to year for a huge range of reasons – for example, improvements in data-gathering accuracy, scientific or technological advancements or how much renewable energy a country generates. Every year the Ministry for the Environment releases a guide that sets out how to calculate emission factors in line with the latest data and science.

For the 2024 year, the emission factor for electricity reflected New Zealand's electricity being 'dirtier' than in previous years. "In 2022 and 2023, emissions from electricity generation were relatively low due to favourable weather conditions and strong hydro inflows," says Toitū. "In contrast, 2024 saw an increase in the proportion of fossil-based generation."

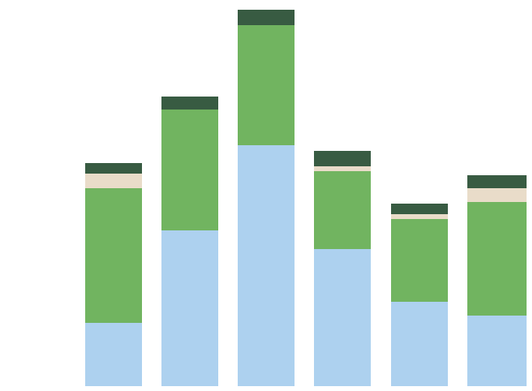
Britomart Group
$tC0_2e$ by category

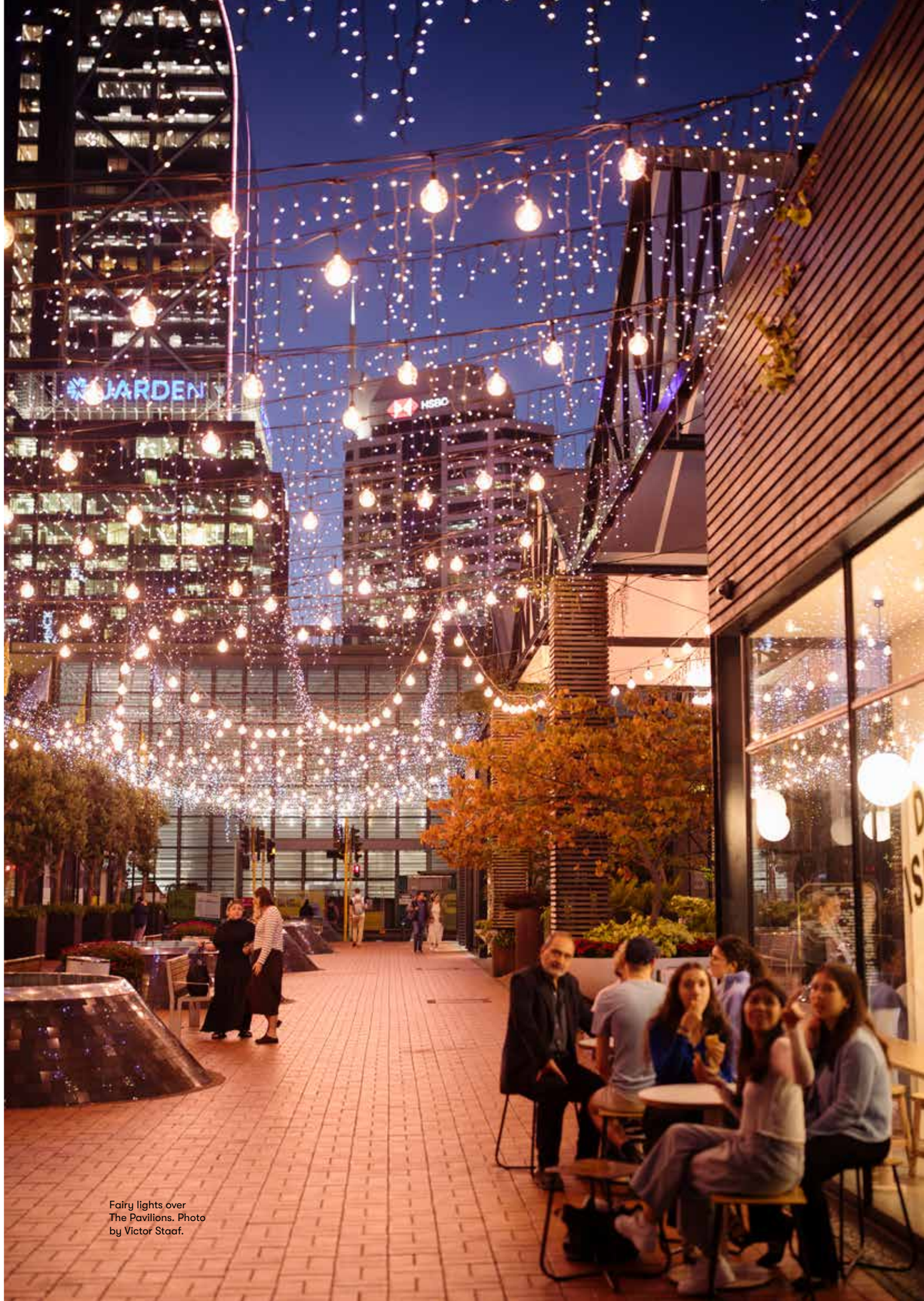
1 April 2024 to 31 March 2025, location-based method



- Direct emissions and removals **234**
- Indirect emissions from imported energy **382**
- Indirect emissions from transportation **36**
- Indirect emissions from products used by the organisation **35**

TOTAL 687 $tC0_2e$





Fairy lights over The Pavilions. Photo by Victor Staaf.

Managing Waste Well: The Kai Keepers Food Waste Project

Reducing food waste has many benefits, from lowering carbon emissions to improving food availability for those who need it. And with more than 25 restaurants and food service businesses at Britomart, we've been keeping an interested eye on a food waste reduction pilot programme that's been underway here for the last two years.

The two-year Kai Keepers food waste study – led by an environmental strategy agency based at Britomart in collaboration with the Restaurant Association of New Zealand – released its conclusions this year, with the results providing lots of (sorry!) food for thought for New Zealand eateries.

In last year's Britomart Sustainability Report, Edge Impact talked about the first stage of the Kai Keepers project, which saw four local restaurants – kingi, Café Hanoi, Ghost Street and Perch – take part in April 2024. They were part of a wider group of 120 restaurants, cafes and other food service businesses that spent a week categorising and weighing every gram of their food waste to generate a clear picture of the scale of New Zealand's food waste problem.

It's a big one – every year New Zealand's restaurants generate almost 25,000 tonnes of food waste, more than 61 percent of which is avoidable. Food waste comes in several forms, including ingredients that go bad before they're used due to over-ordering, preparation waste like vegetable peelings and fish bones, plate waste when people don't finish their meals and prepared food that ends up being thrown away because it hasn't been sold.

In the first stage of the pilot, restaurants created a baseline by measuring and categorising their waste for a week. This gave a starting point to test different waste-reduction interventions for effectiveness.

The four Britomart restaurants that took part in the original weighing trial found it eye-opening, with Nathan Houpapa of Café Hanoi describing it as "incredibly insightful and quite shocking" while Ciaran Molloy, operations manager at The Hotel Britomart said he was also genuinely surprised at how much waste the kitchen threw out, even though they had a strong existing focus on waste reduction.

During the second stage of the Kai Keepers pilot, held between November 2024 and June 2025, 97 hospitality businesses participated, including kingi and Perch at Britomart. Over the four-week intervention period, more than 239,000 covers were served, and around 26 tonnes of food waste were recorded.

The participating eateries were divided into five groups, each testing a different waste reduction intervention, as below:

GROUP 1
Introduced a smaller portion menu option - this could involve a flexible smaller portion option, or adjusting a component to reduce plate waste.

GROUP 2
Repurposed preparation waste into a new menu item, reducing prep waste and adding value through menu innovation.

GROUP 3
Implemented an upsell competition where staff promoted 'at-risk' items (eg. cabinet food that may not have sold) to reduce avoidable spoilage and waste.

GROUP 4
Redirected unsold food to staff use, either by distribution or by preparing staff meals, reducing unsold waste streams.

GROUP 5
A control group that maintained existing practices plus weighing waste, but without testing any interventions, providing a baseline for comparison.



Right: Nate Houpapa, head chef at Cafe Hanoi, Ghost Street and Perch. Photo by Anna Kidman. Opposite: Stefania Palermo, head chef at kingi. Photo by David St George.



The results – among restaurants that were already primed to be aware of food waste through their first phase participation in the pilot – were promising. On average, food waste declined from 134g at baseline to 112g (-16.4% or 22g) across all interventions. Even in the control groups, food waste declined by 16g per cover (-12%), suggesting that even awareness of the importance of reducing food waste results in measurable improvements.

David Maucor of Edge Impact says this 'placebo-style' improvement is something they knew they might encounter. "That's something we flagged as part of the assumptions and the risks of the product. We always knew that that was going to be the case. It's very well-known that just measuring something just drives a focus on it."

Out of all the interventions tested, the one that was most effective in reducing overall food waste was the first, where a smaller portion size was introduced to an identified menu item or items, with waste reduced by nearly 39g per cover. "An example of this intervention might be in a meal of steak and chips, where it was the chip portion that the restaurant reduced," explains Marisa Bidois, Chief Executive of the Restaurant Association. "Others created a smaller portion option for an existing menu item." However, all four of the interventions were successful in reducing food waste, with even the lowest-scoring intervention (redirecting food to staff use) resulting in a 21g reduction in waste per cover.

Marisa Bidois says one of the most encouraging outcomes of the programme was seeing that customers were so supportive of efforts to reduce food waste. "One of the questions in the daily survey was about that kind of customer sentiment," she says. "Across all of the businesses, they were overwhelmingly positive. In fact, a lot of the businesses talked about how the customer experience and taking them on the journey with what they were trying to do with Kai Keepers was really positive."

A final report has now been released, with members of the restaurant community invited to a webinar in October to review the results in-depth and spark further interest in food waste reduction.

"The Kai Keepers pilot demonstrated that simple, targeted interventions can reduce food waste across a diverse range of hospitality settings. The results of the pilot indicate a strong willingness within the sector to reduce food waste," says the report summary. "The findings suggest that food waste reduction can be positioned as a value-adding activity. Staff reported a sense of pride in taking part, and customers responded well to venues that were visibly engaged. These reputational and cultural benefits, while less tangible, are important in reinforcing long-term commitment and embedding waste reduction into everyday service culture."

Material issues: Britomart's first Materiality Assessment

As part of evolving our sustainability reporting, we undertook a survey and series of conversations with Britomart's stakeholders to check our understandings of their priorities and ideas for the neighbourhood.

After more than 20 years developing and operating the Britomart precinct, we think we have a pretty good understanding of what our stakeholders – our lease partners, our team members, visitors to the precinct and the organisations we work with regularly – want and expect from us. But we also know it's a good idea to check our assumptions and stay open to the possibility of learning more, which is why in 2025, we undertook our first materiality assessment.

A materiality assessment is a process where an organisation asks internal and external stakeholders to rank the importance (usually from 1-5) of a range of factors the organisation thinks are material, or essential, to its successful operation. The respondents are also given the opportunity to comment alongside their ranking. Later, a smaller group of respondents is selected for in-depth interviews to explore their thinking further.

For our assessment, we had 54 responses to our original survey, with seven people later taking part in in-depth interviews. You'll find the factors we asked them to rank to the right, along with a short explanation of what each one means.

The good news is that our initial assumption – that we know our stakeholders and their expectations well – proved to be grounded in reality. The results we received showed us that our priorities are well-aligned with those of our stakeholders.

Overall, the categories of Great Placemaking, Healthy Buildings, Health and Safety, Civic Responsibility, Tenant Satisfaction and Renewals and Privacy and Data Management were ranked most highly across the board, although no category received a ranking below 3.6/5 in importance.

Some of the most interesting material for us came out of the additional comments and in-depth interviews. Here, it became apparent that good waste management and supporting tenants to understand and manage their own waste better is an increasing priority for people. It was also clear that while people enjoy our events, public art and retail and hospitality offerings, the absolute basics – good street lighting, a clean environment, the lawn and flower-filled planters, and the visible presence of our security and operations team – are of top importance in Britomart's appeal as a place to be.

There were also some great suggestions for additions or changes to the precinct that could help support workers and visitors better. We'll be taking those into consideration when we're planning new spaces or developments.

OUR CHOSEN PRIORITY FACTORS

From next year's Sustainability Report, we'll be consistently reporting on each of the following eight factors alongside our regular reporting on certifications and annual goals.

GREAT PLACEMAKING

This was ranked as the most material factor by both internal and external respondents to the survey. The qualitative responses showed that people interpret this to include a wide range of elements, including safety and security, cleanliness, urban design, community programming, public art and heritage protection.

HEALTHY BUILDINGS

This was ranked in the top three by both internal and external respondents. Buildings that are healthy and comfortable are a key factor in lease partner satisfaction and have wellbeing benefits for the neighbourhood.

HEALTH AND SAFETY

This was also ranked in the top three by internal and external respondents, and is a legal and moral obligation.

CIVIC RESPONSIBILITY

This was ranked in the top four priorities by external respondents, with multiple comments that Britomart is regarded as a leader and role model in urban planning and heritage conservation, and an important voice of the city.

CARBON MANAGEMENT

Although this did not rank in the top eight priorities for either internal or external stakeholders, Britomart's leadership considers it to be a business responsibility.

WASTE MANAGEMENT

This ranked eighth overall in the assessment, and the qualitative interviews showed it as an area of growing concern.

ENGAGEMENT WITH IWI AND TANGATA WHENUA

External stakeholders ranked this as a top-four concern, and it has always been an integral part of Britomart's business approach.

EMPLOYEE ENGAGEMENT AND WELLBEING

This did not rank among the top priorities for any stakeholder group, but again, it's a factor that Britomart's leadership considers to be an organisational responsibility.



Takutai Square lawn, one of the amenities mentioned as a favourite feature of Britomart in our Materiality Assessment survey. Photo by Victor Staaf.

Celebrating 20 Years of Britomart

Last year was the 20th anniversary of the beginning of Britomart's regeneration under the care of Cooper and Company. To celebrate the area's transformation from a run-down bus station surrounded by derelict buildings to the thriving heart of waterfront Auckland, the Britomart team launched an exhibition, a book and a party.

Two decades may not seem like a long time to some of us, but it's long enough that many of the young professionals working at Britomart today have no memory of how different the downtown area used to be.

To give them an insight into the scale of change – and to remind others of key moments in the history of the neighbourhood's regeneration, the Britomart communications team put together an exhibition called *Remaking Britomart*, which ran throughout March and April 2025. Panels in the Atrium on Takutai and around the Pavilions showed before-and-after shots of the refurbished heritage buildings, told the stories behind the scenes of memorable events and reflected on important stages in the journey.

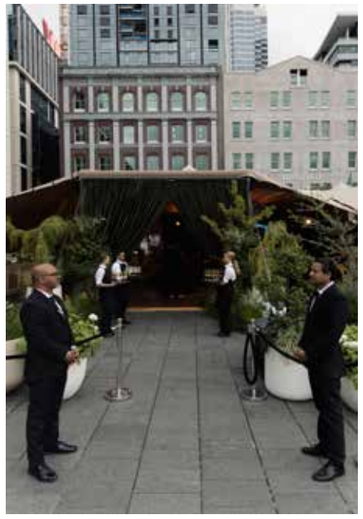
On Thursday 20 March, the wider Britomart team gathered in Takutai Square for an evening celebration with more than 350 people who had played important roles in the area's development. The event was held under a large tent stretched across the Square, complete with lush plants, furniture and a live band.

Auckland's Mayor Wayne Brown and Whanau Director of Ngāti Whātua Ōrākei Whai Rawa Board Tom Irvine took to the stage to speak, along with Cooper and Company CEO Matthew Cockram and Cooper and Company founder Peter Cooper. Members of Britomart's executive team who had been part of the company for the full 20 years were honoured with commemorative gifts.

At the end of the night, copies of a publication also entitled *Remaking Britomart* were handed out to guests, with hundreds of copies of the same book later made available for free to members of the public visiting Britomart. If you missed it, it's permanently available to read on Britomart's website.

"*Remaking Britomart* came out of discussions about how we could best explain Britomart's past 20 years to people who didn't know much about it," explains Jeremy Hansen, Britomart's director of communications and community. "Any kind of tale like this runs the risk of being boring, so we opted for an oral history approach that tells the story of the place through the voices of the people that helped shape it. Melinda Williams and I interviewed almost 30 people, everyone from Cooper and Company team members to former mayors, Britomart bar and restaurant owners, fashion designers with boutiques here, and many more."





Left and opposite: The 20 Year Celebration was held underneath a large tent in Takutai Square. Photos by Stephan and Nakita Studio.









Above, left and below: 350 people gathered for the party, which featured food, drinks, speeches and live music. Photos by Stephan and Nakita Studio.



Below and right: The *Remaking Britomart* publication.







Below: Visitors enjoy looking behind the scenes of Britomart's revival. Photographs by Jinki Cabronero



The Chief Post Office Refurbishment

Britomart's first project to target 6 Green Star and WELL Gold ratings has brought the upper storeys of a civic icon back to life, creating spaces that gracefully blend heritage features with the best of modern workplace design.



Over the last 25 years, the Chief Post Office building, situated on the western edge of Britomart, has become a shining example of adaptive reuse of a heritage building. From being one of the city's most prominent civic buildings and a busy hub of community and local government activity for more than half a century, it slid into nearly two decades of abandonment, damaged by fire, flooding and vandalism, before starting a new life as the grand entrance to Auckland's downtown train station when rail returned to the city in the early 2000s.

This year, a final round of work has brought the upper floors back into a state of graceful refinement in anticipation of the arrival of a new long-term tenant in 2026. The refurbishment brings the building up to the highest modern environmental and wellbeing standards, revives beautiful heritage features that were hidden away for years and introduces some striking new design elements.

The Chief Post Office building was first opened in 1912, after three years of work. It was designed by government architect John Campbell and Claude Paton, in a formal Imperial Baroque style to signal its importance to the city. Through both world wars and into the 1950s, it was a centre of downtown life, offering postal services, banking, pensions and access to elected officials who held offices on the upper floors.

In the second half of the 20th century, as Auckland grew, mail volumes swelled enormously and the building started showing signs of heavy use and deterioration, serious thought was given to demolishing it and starting again, or retaining only the facade, with the rest of the building reconstructed.

It was saved, in some ways, by the government's deregulation programme during the 1980s, when the Post Office Department was separated into three state-owned corporations: the Post Office, Post Bank and Telecom New Zealand. The Post Office retained ownership of the Chief Post

This page: A new opening created in a heritage style looks through to the stairwell and chandelier, Opposite: The former lightwell has been transformed into a usable atrium. Photos Sam Harnett.



Office Building, but moved its services off-site, closing the building instead of demolishing or rebuilding it. It was later sold to Auckland Council, who could see there was strong support from the public to retain the now-heritage-listed building.

The latest refurbishment of the upper floors of the Chief Post Office has been the most substantial to date. At Cooper and Company, development manager Deidre Gourlay and development director Campbell Williamson led the project, aiming to marry "heritage integrity with modern performance," according to Deidre. "We are proud to return an icon to the city that will last another 100 years."

The project was designed by Cheshire Architects, one of Cooper and Company's closest architectural collaborators, who previously worked on the full refurbishments of Hayman Kronfeld Building, the Kiwi Building, the Maritime Building, the Pavilions and the Excelsior Stanbeth Building, as well as the heritage-sympathetic design of The Hotel Britomart.

Cheshire Architects principals Dajiang (DJ) Tai, Pam Sando as project lead and Lucy Stevenson-Hayes as heritage lead were the chief collaborators on the project, bringing their set of visionary skills, technical understanding and deep heritage knowledge to the project.

The refurbishment begins at the central entrance archways that lead into the tile-and-mosaic-lined lift and stair lobby. This is the interface between the public world and the private world of the tenancy upstairs, welcoming the people working in and visiting the building, while also being formal enough to signify that it's not a public space like the train station lobby.

A fully refurbished stairwell, complete with a striking new 14m chandelier, leads up to the three upper storeys. Grand open-plan workspaces with restored kauri floors lie to the east and west of each floor, with Level One also giving access to a new usable atrium space at the bottom of the three-storey lightwell in the heart of the building.

On the top level, a new roof deck provides an open-air space for socialising and functions, while the two iconic domed turrets, accessible via refurbished spiral staircases on Level Three, will be for meeting and breakout spaces.

The pre-refurbishment building was quite "bitsy" and easy to get lost in, says project leader Pam Sando. "There were lots of little spaces that had been broken up into lots of other little spaces. Most of the heritage elements were covered and a lot of what you could see looked old and dirty. It didn't reveal its value at that time. Some areas were really tired, with stained carpets and half falling-down ceiling grids. The internal experience of it was so different to what you get from the external experience – its civic nature, sitting in that square."

Dajiang says the scheme for the refurbishment of the building was created during the unique period when Auckland had just re-emerged from the Covid lockdowns and the commercial world was wondering what the future of the office would be.

"I vividly remember when I was doing that first drawing, I was watching the Tokyo Olympic opening ceremony, one year after the lockdowns," he recalls. "It was the period where we were debating on a daily basis what a new way of working feels like. People were working from home 80 percent of the time and only coming to work very occasionally. So, the thought of the first sketch and the central topic of the Chief Post Office was, 'What does a new working typology look like in a heritage building?' There was an interesting tension in it as an old building bringing a new working typology."

For DJ, an obvious way to help people reconnect after a long period of distancing was to transform the central lightwell into an atrium made for socialising. This also turned people's focus away from the outer windows, back into the heart of the building, where the beautiful heritage ceilings and floors that were concealed for decades have been revealed and restored.

Heritage architect Lucy Hayes-Stevenson has worked on several refurbishments at Britomart, mostly on early trading warehouses like the Hayman Kronfeld Building, and the Kiwi Tavern Building. The Chief Post Office stood out as a very different project.

"With the other buildings, their industrial heritage is really celebrated in their refurbishments, but the CPO is very refined or classical," she says. "The main thing for me on this project was respecting the heritage in the building above all else. We were not trying to compete with it or make our mark on it. We were just being very sensitive, to enhance what it was. I think that's a really lovely tie-in to the sustainability side of things: to do less and remove less as well, and that's been really refreshing for my own outlook."











Opposite: The first floor stairwell, looking through to the atrium. Above: The entrance lobby features colourful heritage tiles.

Top right: The heritage spiral stair on Level 3. Centre: The Chief Post Office Building. Right: Development manager Deidre Gourlay. Photos Sam Hartnett.

Bicycles are available free for the use of guests staying at The Hotel Britomart. Photo by Victor Staaf.

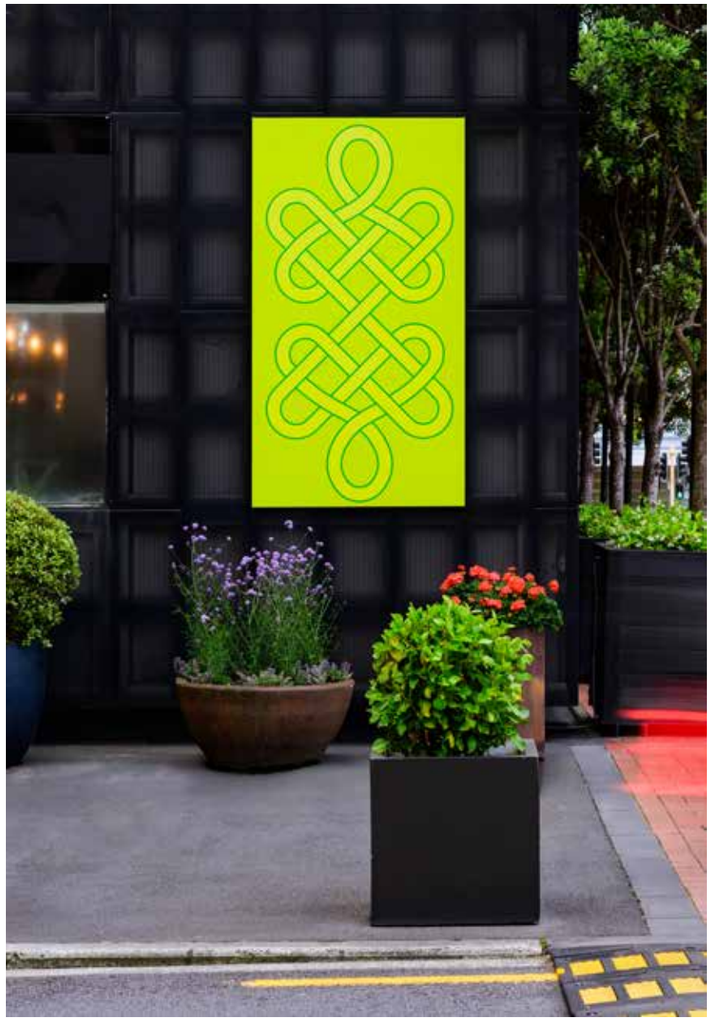
Te Tāngata
People and Culture

At Britomart we work hard to foster connections between people and place with a social sustainability programme featuring art, performance, music, food and other events. Our theory is that people will be more inclined to live sustainably if they value each other and the places they share. This section of the report covers some of the highlights of our social sustainability efforts.



Left: Dancers at the regular K-Pop Sundays event. Photo by Geoff Matautia. Right. The Matariki light installation Tūhono, created by Arama Tamariki-Enua and Angus Muir Design. Photo by David St George





SUMMER EXHIBITION: AITKEN HAWKINS

Decorating for the holidays with a summer exhibition by Aitken Hawkins

Over summer, Britomart's panels and flags in the Pavilions and on Te Ara Tāhuhu and Galway Street showcased a special summer exhibition by Aitken Hawkins. Each design featured a woven emblem, acting as a motif for gift-giving during the holidays – and reflecting the connections with friends, family and nature that the Christmas season is about. Photographs by Jinki Cambronero



LUNAR NEW YEAR

Honouring the Lunar New Year with dragons, dumplings and red envelopes

To celebrate the Lunar New Year and the Year of the Snake, Britomart curated a programme of performance and special-edition food offerings. E-PACS Lion and Dragon Dance Group performed a special dragon dance in Takutai Square, a Chinese tradition believed to drive away evil spirits and usher in good luck for the community. For Food Truck Wednesday, an excellent selection of Asian food trucks parked up in the neighborhood, with authentic dumplings, iconic street food and traditional dishes with a modern touch. Anyone who stopped by one of Britomart's boutiques, cafes, bars and eateries could collect a handful of complimentary hóngbāo – festive red envelopes typically presented as a gesture of hospitality.





BRITOMART COCKTAIL HOUR

Lifting spirits one free and alcohol-free drink at a time

We brought Britomart Cocktail Hour back to Takutai Square on a regular basis through the summer months, serving free and alcohol-free cocktails made with Seedlip spirits and locally made mixers. Our bartenders served the drinks from a colourful custom-made cocktail trolley, designed by theatre and exhibition designer, Micheal McCabe. Local DJs kept the good vibes going all afternoon, playing some fun summer sounds for people to listen to with a drink on the Takutai Square lawn or at the communal tables.

DANCE BATTLES

Freestyle dancers from Aotearoa compete for the night's crown

The Projekt Team is a street dance collective that dreamed up Britomart Backyard Dance Battles, a series of competitive and entertaining street-dance showdowns for spectators to enjoy (and participate in) in Takutai Square. Pairs of dancers competed to make their way to the finale, hoping to be the recipient of the evening's crown. The battles provided a space for dancers to feel confident in themselves while dancing, with the hope of inspiring others to get involved if they were up for it.

Photographs by Geoff Matautia



K-POP SUNDAYS

The NZ Korean Dance Association brings moves and music to Takutai Square

K-Pop and Dance Community NZKDA brought their best moves and committed community to Britomart monthly through spring, summer and autumn for K-Pop Sundays – a space for people who love Korean Pop to get together, dance and be themselves. The free and all-ages events included Random Dance Play, an opportunity for those who know the choreography of a particular K-Pop song to jump in and dance. Although the group members were often the ones taking the stage, people in the Britomart neighbourhood would stop by to enjoy the dances.

Photographs by Geoff Matautia



STREETSIDE: BRITOMART

A night of creative shenanigans for Auckland Writer's Festival

In early May, Streetside: Britomart returned to Takutai Square, showcasing more than 30 poets, authors, playwrights, musicians and other artists in a riotous evening of quick-fire readings, slightly wild performances and creative workshops. Despite torrential rain, hundreds of book fans made their way through the programme – watching as wrestling superstar El Jaguar transformed the Atrium on Takutai into a giant literary wrestling ring, contemporary award-winning bookstore Lamplight Books took over the Allbirds & Friends store, and the city's spoken word artists turned Rocketman into a dynamic poetry lounge for the evening.

Photographs by Abigail Dell'Avo











AOTEAROA ART FAIR

A day-long sleep performance to reflect the realities of a work-life balance

Walters Prize-nominated artist Kalisolaite 'Uhila brought a riveting performance work to Britomart for the Aotearoa Art Fair. 'Uhila staged a day-long performance of *Mohe / Sleep* in the Atrium on Takutai , sleeping on a fala (mat) wrapped in ngatu (tapa cloth) for an afternoon. Directly tied to his night-shift job, this piece reflected the everyday reality of managing work, rest and personal time. 'Uhila's canvas works *Kini Lotokolo (Cleaning the City)* were on display on Britomart's Pavilion Panels and on Te Ara Tāhuhu and Galway Street. In the works, 'Uhila used different materials and application techniques to evoke manual labour and the actions of working the land. His work appeared in Britomart courtesy of the artist and Michael Lett Gallery.

Left: Artist Kalisolaite 'Uhila performing Mohe / Sleep. Below: Kini Lotokolo (Cleaning the City) artworks. Photos by Robert George.





NEW ZEALAND GEOGRAPHIC EXHIBITION

Photographer of the Year returns

Britomart is a proud supporter of NZ Geographic magazine's Photographer of the Year award, displaying the work of the finalists on large-format panels throughout the district in September and October. The photographs are entered in categories including Landscape, Wildlife, Built Environment, Te Ao Māori and Society, and members of the public are invited to submit their votes for the People's Choice Award for the best image.



Hoiho/yellow-eyed penguins, photographed by Tony Whitehead, in the Heritage Expeditions Wildlife category of the 2025 competition.

COFFEE AND PASTRY GIVEAWAYS

Warm treats for a mid-winter boost

Following on from a great response in the previous year, we continued the series of 'Free Coffee Fridays', partnering with Espresso Workshop to provide the community with a hot, comforting and complimentary caffeine boost on several Friday mornings. It was interesting to see how these simple activations brought connectivity to many people's days, with friends and colleagues gathering in Takutai Square to catch up over coffee.

In late July and August, we amplified these giveaways as a winter mood boost, handing out (in consecutive weeks) free Daily Bread cookies, Amano pastries, and 900 free serves of Double Dutch fries from their food trucks in Takutai Square. Working with Britomart's cafes, we also hosted Reusable Thursday, which allowed anyone with a reusable cup to get free coffee or hot chocolate from any Britomart cafe from 7.30-11am.







Britomart regulars enjoy the Winter Warmers series of treats, including free cookies, free coffees, free pastries and free fries. Photographs by Abigail Dell'Avo

OBJECTS AND PLACE WITH AUCKLAND MUSEUM

A very short history of local design.

In Britomart's latest in a series of collaborations with Tāmaki Paenga Hira Auckland Museum, a photographic exhibition in the Atrium on Takutai, curated by Lucy Mackintosh, showcased seven objects that gave insights into important aspects of central Auckland's history and progress. One item, a pair of reinforced shoes belonging to a mid-1800s prisoner nodded to when Queen Street was built by hard labour over the top of Te Wai Horotiu, the stream that once ran down the city's central valley. Another, an 'ie tōga' was presented to the Kronfeld family by Her Majesty Queen Sālote Tupou III of Tonga when Leo Kronfeld passed away in 1947. Leo was one of the 10 children of Gustav Kronfeld, a Prussian Jewish trader, and his wife Louisa Silveira, who had a successful trading business out of the Kronfeld Building on Galway St, Britomart, in the late 1800s and early 1900s. 'Ie tōga represent a form of indigenous wealth and hold high cultural value in Sāmoa, Tonga, and Fiji. They are exchanged and presented at weddings, funerals and other ceremonies.









FOSTERING WORKPLACE CONNECTION

Britomart worked with University of Canterbury's Associate Dean of Research, Sarah Wright, to showcase her research at a free breakfast event at The Hotel Britomart.

Sarah's research on the phenomenon of workplace loneliness and fostering connected workplace cultures has been published in the *Harvard Business Review* and is consequently highly respected internationally. It is also helpful for companies grappling with balancing workplace flexibility and the need to ensure team members feel supported and connected to their places of work and each other.





TAKUTAI NIGHTS

To kick off Britomart's 20th anniversary celebrations, Takutai Square hosted Takutai Nights – three nights of free outdoor cinema

The evenings saw free screenings of the hit teen drama *Mean Girls* (2004), as well as the local romantic comedy classic *Sione's Wedding* (2006) and *Mauri Moana* – nine short films by indigenous filmmakers, in collaboration with Ōtaki's Māoriland Film Festival. Each night was a big success, with Takutai Square's lawn filled with movie-goers on beanbags and camping chairs. "Because it's Britomart's 20th anniversary, for the first two nights we chose movies that are roughly 20 years old," says Britomart's engagement manager, Tia Sagapolutele. "*Mean Girls* brought in groups of devoted fans dressed in pink, with four winners decided by two guest judges. Co-writer and star Oscar Knightley came along on the second night, to introduce the New Zealand flick *Sione's Wedding*. For our last night, it was great to see a big audience for *Mauri Moana*. We were so lucky with the weather, which helped make three memorable nights."

LIVE MUSIC: TAKUTAI LIVE

Music in Parks took over Takutai Square for an evening of local talent and good music

In partnership with Music in Parks by Auckland Council, Britomart celebrated 20 years since the start of the area's regeneration with a free evening concert in Takutai Square. The lineup featured artists from diverse musical backgrounds, ranging from R&B and Soul to piano and saxophone. Musical duo Kings and Ella Monnery proved to be a real hit, as did saxophonist Thabani Gapara who wowed the crowd with his talent. Family trio Brotherhood Musiq had everyone singing along and it was great to see the rising stars Juga, En Passant and DJ Happyfeet take the stage.



Beautiful weather helped make the Takutai Nights movie series and Takutai Live concert a success. Photographs by Victor Staaf.

Matariki Lights

Illuminating Takutai Square to celebrate the Māori New Year

We welcomed the traditional new year at Britomart with a broad range of free art installations and performances, inviting everyone to come along and enjoy some fun, free and family-friendly activities in the central city. The celebrations began with a lunchtime dance performance of *Tāwhiri's Ring*, a contemporary tale of Matariki told by the New Zealand Dance Company. The New Zealand Dance Company returned to perform *A Murmuration*, celebrating the opening of *Tūhono* in Takutai Square – a bold light and sound installation by artist Arama Tamariki-Enua (Ngāti Whātua Ōrākei, Tumu-te-Varovaro (Rarotonga), Ara'ura (Aitutaki)) and Angus Muir Design, accompanied by colourful panels on Te Ara Tāhuhu and Galway Street. Over two lunchtimes, kapa haka groups from Te Haikura Ā Kiwa, formerly James Cook High School, and Hoani Waititi Marae made their way to Britomart, bringing in large crowds to enjoy several waiata and kapa haka performances. In late June, we hosted an evening of poetry and music, where several spoken word poets and taonga pūoro practitioners performed amid the light patterns of *Tūhono*.





Above: Lights playing across the sculptural work Te Rou Kai. Photos by Rhoen Hemara. Opposite: The installation attracted visitors through the evening. Photo by David St George.

Kapa Haka photos by Manihera Te Hei. Dance Company photos by Jinki Cambronero. Portrait of Arama Tamariki-Enua by Jinki Cambronero









Arama Tamariki-Enua

Britomart's Jeremy Hansen spoke to artist Arama about the conception of his light work, *Tūhono*, and the other works he created in neighbouring Te Komititanga and Te Tōangaroa.

JEREMY HANSEN Arama, you've made new artworks for Matariki for locations from Te Komititanga to Te Tōangaroa, collectively named *Tūhono*. Can you talk a bit about the works you've created?

ARAMA TAMARIKI-ENUA Spread across those locations, *Tūhono* assumes the form of a metaphoric waka, highlighting Te Tōangaroa as a significant portage. The tauihu of this waka points to Takaparawhau to signify the importance of trade, connection, and the return home to Ngāti Whātua Ōrākei's ahi kā.

JEREMY HANSEN Each of your works – there's one in Te Komititanga, one in Takutai Square and on Britomart's Pavilion Panels, and another projected on the side of the Nesuto Building on Beach Road and Tangihua Street – uses some form of patterning which you've created to explore these narratives. Can you talk a bit about that?

ARAMA TAMARIKI-ENUA I've tried to blend tradition with contemporary design, highlighting the evolution of Māori visual language and some of the innovations we see today. My designs are rendered in a two-dimensional geometric style that's contemporary while also being grounded in cultural motifs.

For one set of patterns, I developed a grid system that reimagines the tukutuku panel using only squares and triangles – positive and negative space that allows warrior figures to be subtly embedded, and reflects the assembly of traditional tukutuku and its layers of harakeke.

The second grid takes on a more circular, organic structure that is inspired by carving styles in Ōrākei forms that are fluid, serpent-like and body-oriented. I've repeated those to make hive-like patterns that symbolise a war party lying in wait, hidden from view and ready to strike. Plus the star-like shapes that emerge through the repetition of these circles can be read as a reference to the stars in the Matariki constellation.

There's also a ripple effect that draws from the Cook Islands' "Ipu" pattern, representing genealogy and heritage (Te Ipukarea). This references oceanic voyaging and the intergenerational passage of knowledge. I worked with Angus Muir and Cat Ellis to carefully layer up these elements with attention to the combination of lights and movement so it draws people into the space.

There's also an audio aspect to the work that I developed in collaboration with Peter Hobbs that feels grounded in nature and heritage, and hopefully reminds people who hear it of what existed here before the modern city.

Arama Tamariki-Enua (right) created designs that blend contemporary and traditional patterns (below). Portrait by Rhoen Hemara. Photos below by Jinki Cambronero.







Encouraging Team Wellbeing

Taking care of the people who work behind the scenes at Britomart is a priority for Cooper and Company. We talked to Rebecca Robertson, one of the members of the Cooper and Company sustainability team who run the company wellbeing programme, about what's involving in making Britomart a great place to work.

MELINDA WILLIAMS Rebecca, you're the office coordinator at Cooper and Company – how does the company wellbeing programme fit into your role?
REBECCA ROBERTSON My role covers a range of office administration tasks as well as office management, which includes the social wellbeing programme within the company. That incorporates a lot of social events, which are the fun side of things, as well as the wellbeing programme, which is targeted more at mental health and people's wellbeing within the office and making sure this is a good space for people to be in.

So far this year, we have held a Paint and Sip class, a cooking class, and we had a team of 12 people participate in the Tough Guy and Girl Challenge, where we took out first place for a corporate team. We also recently did a walking challenge, which had 50 people join in across Cooper and Company, Britomart finance, development and marketing, Britomart operations and the Britomart Carpark. There were some big step counts done throughout the seven-day challenge. Our winning team, which was a team of eight, did just over a million steps between them over seven days. The winning individual did 303,000 steps. And the total collective steps between all 50 people was just shy of 5 million.



MELINDA WILLIAMS Wow. Apart from the fitness benefits, was the challenge designed to help people connect across all of the different businesses?
REBECCA ROBERTSON Yeah, absolutely. Everyone was talking about it all week. It gave people a topic to start a chat about with some mutual ground. It also got the team spirit and competitiveness going between everyone, everyone messaging each other, giving each other a little kick along. It was the talk of the neighbourhood for that week and everyone just really loved getting involved. I'd say it was the highest participation in an activity that we've run so far.

MELINDA WILLIAMS So alongside enabling better cross-team communication and interaction, what are some of the other reasons the wellbeing programme was put in place?
REBECCA ROBERTSON Mental health is an extremely important part. We offer mindfulness sessions once a month that give people an opportunity to switch off for an hour of their day, listen to some very insightful information from Barbara Draper [from Te Manawa] who leads our sessions, and to reset for the week ahead. People seem to really enjoy just being able to switch off their brain for a little while. So it's nice being able to provide that opportunity for people.

One big reason behind the programme is to create a work environment that people want to come to. They enjoy getting up in the morning and coming to work and have something to look forward to. It feels good to be part of a company that demonstrates that it cares about its team members.

MELINDA WILLIAMS Do you work with any external providers or agencies who provide services or platforms or workshops that support the programme?
REBECCA ROBERTSON We offer the Employee Assistance Programme, where if a team member is struggling with an issue, they're able to confidentially contact the EAP and they will provide counselling or advice sessions at Cooper and Company's cost. The issues don't have to be work-related, they can be family, relationship, general mental health, financial organisation, health, even some legal issues. Each team member can access up to 10 sessions of assistance.

We also do a lot of work with a wellbeing company called Groov, which was set up by Sir John Kirwan. We've been working with them since 2022. They help us get a gauge on how people are feeling within the office through regular online check-ins, information and webinars. They run two annual wellbeing surveys – one focused on workplace wellbeing and one focused on individual wellbeing – that all team members are encouraged to take part in. For the year





Far left: Rebecca Robertson at a Paint and Sip class. Left: The Tough Guy and Girl team. Below Pink Ribbon Morning Tea. Bottom: Spanish cooking class.

just passed, we had our highest participation response rate in the surveys, which was great, and we had some very good results come out of the survey.

Our biggest achievement as a workplace was that 90% of everyone who did the survey agreed or strongly agreed that their workplace cares about their wellbeing, which was a 15% increase from the year before. Another strength was that 92% agreed or strongly agreed that it is easy to arrange an hour or two off to take care of personal or family matters. I think this is something that we pride ourselves on as a company, giving flexibility within our workdays because obviously life can get a bit tricky with family and kids and appointments throughout the day.

In the individual survey, comparing last year to this year, every single question saw a positive change. And some of the biggest ones were the people were spending more time on their hobby and interests, and finding it easy to relax their body – which is also potentially linked to people taking part in the mindfulness sessions.

MELINDA WILLIAMS Does the wellbeing programme and the services associated with it, the layers of support that you offer, feed into any wellbeing certifications that the company holds or is working towards?
REBECCA ROBERTSON Yes. Within Cooper and Company, we have a sustainability team that do a lot of work around the buildings at Britomart. One of the main certifications we're working through at the moment is WELL Gold, which is a certification focused on healthy environments for people. Quite a lot of WELL's requirements involve having robust wellbeing policies and offerings, including things like mental health first aid training – which we offer two times per year – as well as a stress management plan, annual flu vaccines, workstation assessments, substance abuse and addiction education and providing a leadership programme to promote opportunity and development throughout the company. A lot of these things we were already doing as a company, so it was good to see we were already ahead of the game by providing these opportunities and services to our team members.



MELINDA WILLIAMS Finally, does the wellbeing programme include the opportunity for team members to support external charities and goodwill organisations?
REBECCA ROBERTSON Cooper and Company offers two paid days of leave per year for volunteering, and we encourage team members to look into charities or organisations that they feel connection to or would like to support. So far this year we've had our sustainability and marketing teams go to Motutapu Island for a day of planting native trees out there and learning about the restoration of the island, which was an incredible day.

We also run in-house events in support of different charities, like the annual Pink Ribbon Breast Cancer Awareness and Fundraising Morning Tea, and we're also going to be holding a similar Prostate Cancer Awareness and Fundraising Morning Tea in a few weeks.

We also support organisations like the Chip Packet Project where you take your empty chip packets, clean them out, and donate them so the Chip Packet Project people can turn them into insulated blankets for people in need. We're also involved with the Coats 4 Kids organisation in Northland. Team members throughout our offices donated good quality pieces of kids' clothing, blankets and other winter items and they are taken up to Northland and given out to families that are in need every year.

Looking across Takutai Square to the art panels on The Pavilions. Photo by Jinki Cabronero.

Te Taiao
Environment

Britomart's environmental activities range from the creation of Green Star buildings to public events in Takutai Square. It's a broad scope of engagement with a two-pronged focus: raising environmental awareness and working to ensure our buildings attain nationally accredited standards.

This section covers our environment-focussed events and collaborations, as well as a report on Britomart's deepening collaboration with the Motutapu Restoration Trust.



Left: A visitor to the Greening the City native tree giveaway. Photo by Jinki Cambronero. Right: Planting native trees on Motutapu. Photo by Abigail Dell'Avo.



GREENING THE CITY

Now in its sixth year, our annual native tree giveaway has become one of the most popular events on Britomart's calendar.
Over three days, more than 4000 native trees, shrubs and grasses, all raised from seed at The Landing, Britomart's sister property in the Bay of Islands, were given away in exchange for donations to the Motutapu Restoration Trust. Despite the tight economic times, this year raised a record amount – nearly $12,000 to support the reforestation of one of the Hauraki Gulf's most ancient islands. Nurseryman Caleb Scott from The Landing was on hand to help visitors choose the right tree or plant for their backyards and advise on post-planting care. Read more about Britomart's partnership with the Motutapu Restoration Trust on page 56.





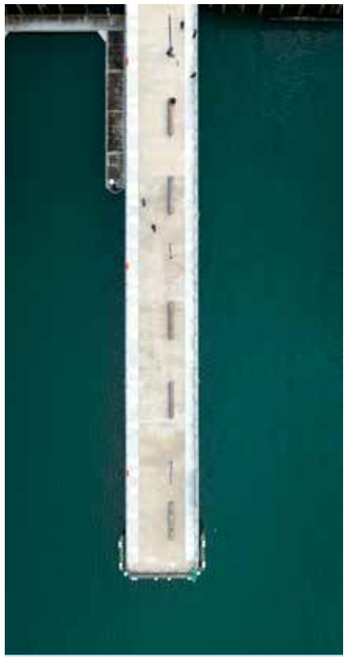
This page: Around 20 varieties of native trees, shrubs and grasses were given away in exchange for a donation to the Motutapu Restoration Trust. Photos by Jinki Cambronero.





From left, clockwise: A kayaker on Te Waiopareira stream; A rainbow caught in the surf at Te Arai; One of the finger wharves at the Viaduct. Photos by Petra Leary.





HAURAKI ORA EXHIBITION

In late spring, Britomart hosted an exhibition of images by Petra Leary, a regular Britomart collaborator known for her striking drone photography.
Twelve large-scale images around the Pavilions gave a birds-eye view into how people and animals use different areas of the Hauraki Gulf, from skateboarders on urban piers and a kayaker in a mangrove-lined inlet to stingrays hiding from orca in a shallow bay near Waiheke and a shark patrolling the coast at Leigh. Alongside each image, texts described the ways in which the marine environment is affected by human use, and how we can all contribute to a healthier Gulf.

How we're helping restore a Hauraki Gulf island

As a follow-up to our Greening the City event, which fundraised for the Motutapu Island Trust, a group of Cooper and Company team members visited the island for a planting day.

Above: Planting on a hillside on Motutapu. Right: Trustee Bridget Winstone explains the nursery system. Far right: Seedlings in the nursery. Top right: Trees planted 30 years ago. Photos by Abigail Dell'Avo.







Hidden from view of the city by Rangitoto's landmark cone and overshadowed by the popularity of tourist-friendly Waiheke, Motutapu may be the lesser-known of Auckland's harbour islands, but over the last three decades it has quietly become a haven for native wildlife and a showcase for long-term reforestation.

Unlike its youthful neighbour Rangitoto, which erupted into being a mere 600 years ago, Motutapu is over 178 million years old, according to the Department of Conservation. Home to Māori people from the mid-1400s until the 19th century, it was once covered in coastal broadleaf podcarp forest like Waiheke, before it was heavily deforested first by Rangitoto's eruption, and later by clearance for agriculture on its suddenly rich volcanic ash soils.

By the end of the 20th century, no native forest remained, and the island was used as farmland for decades, with a period as a military station during World War II. In the 1990s, efforts began to eradicate pests, which included possums, rats, stoats, rabbits and cats, as did work to reforest the island, led by the Motutapu Restoration Trust in collaboration with the local iwi, Ngāi Tai ki Tāmaki, and the Department of Conservation.

In 2011, both Motutapu and Rangitoto, which are joined by an artificial causeway, were declared pest-free. With 16 years of reforestation underway at that point, native species began to be reintroduced, including kiwi, tākahe and tīeke (saddleback). Today, many more native species have been reintroduced or self-introduced, including pāteke, shore plover, pōpokotea (whiteheads), moko skink, Suter's skink, common gecko and the Pacific gecko.

The Motutapu Restoration Trust is one of two reforestation charities that have been supported by Britomart's annual Greening the City event. At the most recent event in April, nearly $12,000 was raised for the trust by donations in exchange for thousands of native trees given away over three days. In June, members of the Cooper and Company team travelled to the island on a paid volunteer day, to help with the replanting efforts and see what the donations will be used for over the next 12 months.

Left and below: Cooper and Company team members planting according to the Motutapu Island Trust's plan. Right: A view over deforested land. Below right: The Cooper and Company team of volunteers. Photos by Abigail Dell'Avo.





"It's hard not to be amazed by the scale of what the Motutapu Restoration Trust has achieved, and by the continuing scale of their ambition," says Jeremy Hansen, Britomart's director of communications and community. Jeremy first encountered the Trust more than a decade ago on a similar planting expedition, where he discovered a love for reforestation.

"I was surprised about how good that day felt; the thought that these trees that I and the rest of the group had planted would be growing and shading out weeds and providing a habitat for native birds and playing a part in reducing carbon emissions for many years to come. It was really deeply satisfying, and the same feelings applied when we went out as a team this year."

The Cooper and Company team was joined on the day by some of the Trust's regular volunteers (some of whom travel to the island to plant trees and remove weeds every week) as well as people gaining work experience between jobs. After a visit to the nursery to collect saplings for planting and a lesson in the Trust's system, the team drove out to a steep pondside bank to put the trees in the ground.

Long-time trustee Bridget Winstone leads many of the planting tours, and gave the team an overview of the history of the island and the Trust's work. "We were delighted to get 90 pioneer plants into the ground on the day, and in no time, which meant that we could take a trip to see some of the up-to-30-year-old native forest that has been planted since 1994," says Bridget. "Everyone worked hard and followed instructions well, which we appreciated!"

The oldest planted forest on the island is found at Home Bay, on the eastern side, with later years of planting extending northwards and westwards in a block that is now over 100 hectares in size. The earliest trees planted were largely quick-growing establishment species such as mānuka, kānuka, coprosma, ake ake, cabbage trees, flax, houpara (five finger), ngaio, karo, and mahoe – to help establish the forest. Now, with over half a million trees in the ground, the Trust is infilling with larger canopy species like puriri, pohutukawa, rewarewa and kowhai, tawapou, taraire, nikau, kauri, kahikatea, kohekohe, karaka, tanekaha and wharangi.

As well as providing habitat for the increasing native bird, insect and lizard species on the island, the trees also help mitigate sediment runoff from the island. "Britomart is connected by water to Motutapu and since planting anywhere has an effect on runoff that goes into the Waitemata, the trees people plant from our giveaway, as well as the trees that Trust are planting are all working towards Britomart's other goal of helping make the Waitematā clean and hospitable," says Jeremy Hansen.





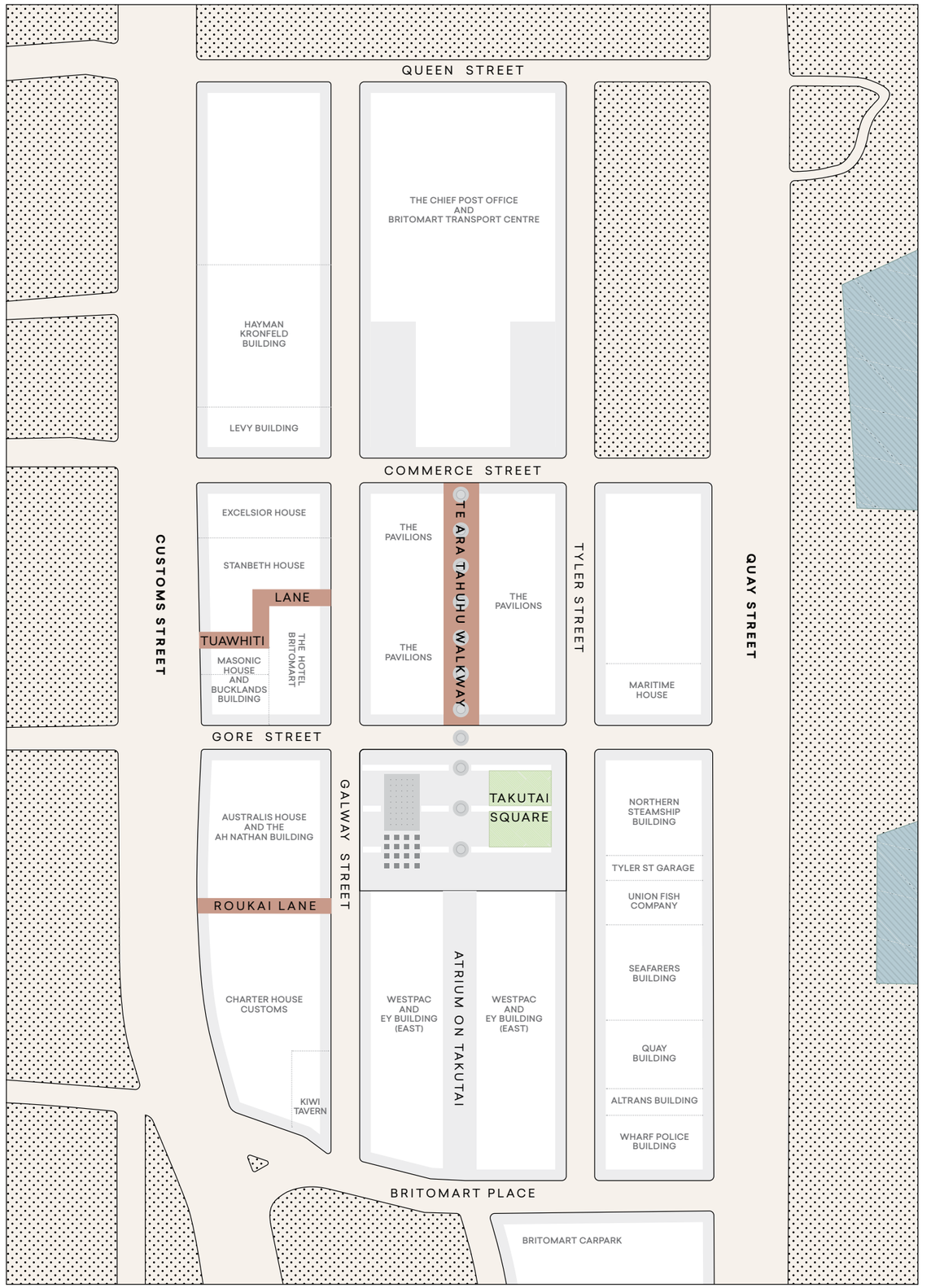
The Britomart neighbourhood

Britomart is founded on a 2004 agreement between Britomart Group and Auckland Council. Cooper and Company is the asset and development manager for Britomart Group, which holds a contract for the long-term ownership and development of the Britomart precinct.

Britomart is a nine-block precinct in central Auckland, above and around the Britomart Transport Centre, the city's busiest public transport hub. It is an area that combines heritage warehouses with new architecture, buildings that host a thriving business community of over 5,000 workers as well some of the city's best food, beverage and retail offerings.



BRITOMART PRECINCT



Britomart's 20 Year party celebrating key contributors to the neighbourhood over the last two decades. Photo by Stephan and Nakita Studio.



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