

# Grand Hyatt Melbourne

## SUSTAINABILITY AT OUR HOTEL

Caring for the planet is a natural extension of Hyatt's purpose – to care for people so they can be their best. At Grand Hyatt Melbourne we are taking a number of steps to help make a difference.

### OVERVIEW

- We use Hyatt EcoTrack to track sustainability metrics including greenhouse gas emissions, energy, water, waste, and recycling. These insights are important to help advance efficiency improvements.

### CARBON EMISSIONS AND WATER

We strive to operate our building efficiently to reduce emissions and water use.

- Lights are turned on in meeting rooms only when needed.
- Our daily operational reports are used to effectively schedule heating and cooling needs.
- Through our Conserve program, we change linens every third day unless requested otherwise, and guests may choose to reuse towels by leaving them hanging.
- LED lighting are used (Hotel is working on the project to upgrade public area lighting to LED to become 100% LED lighting hotel)

### INFORMATION ABOUT OUR DESTINATION

- Hotel is located in the heart of Melbourne CBD
- A 546 room hotel with full Food & Beverage and Banqueting services
- A team with full awareness on environmental sustainability as one of the hotel main KPIs – Growth with sustainability

### WASTE AND CIRCULARITY

We work to reduce waste where possible.

- No single use plastic is used in any outlets with paper straws offered upon request as well as bamboo skewers for cocktails garnishes.
- Limited quantity of food served during buffet to focus on quality and reduce wastage
- Specific paper used for menus in outlets that are water resistant to avoid reprinting menus on a regular basis
- Filtered Still and Sparkling water offered to guests in the restaurant and bar instead of single use glass bottles
- LED Candles in use in the restaurant and bar instead of disposable tea light candle.

### OUR FOOD PHILOSOPHY

Hyatt's *Food. Thoughtfully Sourced. Carefully Served.* Philosophy guides us in how we select ingredients that are better for people, communities and the planet.

- Cage-free eggs are solely used in our F&B division.
- Only sustainable seafood are in use in all F&B Division
- Food not consumed by guests is turned into compost
- Only cook what's in season
- More vegetarian and vegan option are present on our menu to reduce footprint impact
- Predominantly local products sourced from Melbourne and within the state.



## ADDITIONAL SUSTAINABILITY OPPORTUNITIES FOR MEETINGS AND EVENTS AT GRAND HYATT MELBOURNE

We aspire to make it easy for our guests to incorporate more sustainable practices during their meetings and events. Our hotel events team is ready to discuss how we can support or provide guidance for the options below:

- Using refillable solutions for water rather than single-use bottled water. Additional self-service water or infused water stations are available options.
- Supporting digital signage and offering Hyatt Apps to help enable a paperless meeting.
- Offering notepads and pens at a central location rather than at every seat.
- Opting for alternatives to plastic juice bottles and/or yogurt cups.
- Suggesting lower-impact options for centerpieces and décor, such as plotted plants rather than flower arrangements, using digital backdrops instead of physical items, and alternatives to avoid single-use decorations like balloons.
- Offering meeting reports through the Planner Portal, reducing the need to print.
- Coordinating the temperature of event spaces to reduce energy use while supporting attendees' comfort.
- Providing event-specific environmental footprint information aligned with the Hotel Carbon Measurement Initiative (HCMI) and the Hotel Water Measurement Initiative (HWMI) methodology.
- Discussing the best ways to reduce food waste, such as ensuring updated headcounts for each meal, opting for plated meals over buffets, selecting the Buffet of the Day when buffets make the most sense, leveraging the hotel restaurant for smaller groups, and eliminating overage guarantees in contract language.
- Brewing limited amounts of coffee in order to cut down on waste.
- Designing plant-based (vegan or vegetarian) meals or switching some portion of the meal to be plant-based, in order to meet attendees' dietary considerations, sustainability priorities, and culinary preferences.
- Organizing a Thrive volunteer event with an ecological focus, such as tree planting or beach clean-up, if feasible.
- Discussing options to replace physical giveaways with experiences, donations or carbon offsets.
- Advising on a process for collecting lanyards at the end of the meeting, for reuse in the future.
- Coordinating carpools to and from the airport, and/or organizing public transportation information for attendees.

For more information on Hyatt's environmental social governance priorities, visit [Hyatt.com/WorldOfCare](https://www.hyatt.com/WorldOfCare).

For more information on meetings and events at Hyatt, visit [meetings.hyatt.com](https://meetings.hyatt.com).