

## **ENVIRONMENTAL POLICY 2022**

The Athenaeum Hotel & Residences is committed to achieving best practise environmental and social sustainability and has partnered with EarthCheck, the world's leading Benchmarking and Certification provider. In addition, we are currently partnering with <a href="itmustbeNOW">itmustbeNOW</a> who provide access to sustainability methods and information that allow for accountability and transparency, whilst highlighting the importance of supporting the UN Global Goals and being Carbon Positive.

By exploring and improving operational systems, developing the right internal culture and investing in new technologies we believe we can reduce the environmental impact of our business whilst improving our guest experience. Through every aspect of our business we endeavour to be energy efficient, to reduce our carbon footprint, maximise recycling, minimise waste and conserve natural resources.

Through collaboration with our team, hotel owners, suppliers, business partners and guests, we actively work to reduce the environmental impact of and risk to our business by focusing on critical areas. These environmental performance indicators will be measured and summarized through annual reporting and used to continually improve our annual benchmarking. Additionally we are committed to integrating leading environmental practises and sustainability principles.

## **OUR ENVIRONMENTAL INITIATIVES SO FAR**

We always care about our impact on the Environment. Where possible we exceed legislation and regulations by taking a proactive approach and promoting a culture of environmental awareness. Through every aspect of our business we endeavour to be energy efficient, to reduce our carbon footprint, maximise recycling, minimise waste and conserve natural resources.

We're passionate about protecting and restoring the integrity of Earth's ecological systems, with special concern for **biological diversity** and the natural processes that sustain life. In 2009 the aluminium sash windows were replaced with windows and doors with **solar**, **thermal and acoustic efficient glazing** and Europe's tallest **living wall** at the time was established on the hotel's prominent corner. The living wall begins below street level and reaches all the way to the 8<sup>th</sup> floor and is an important haven of biodiversity for London. We strive to promote ourselves in a manner that is environmentally responsible. Our bookmarks for example are made from 100% recycled paper, soy and water based inks, and organic pigments, the paper can be planted and will grow wild flowers which provide pollinators (bees and other insects that pollinate plants) with local food sources across the seasons.

We monitor energy use constantly and have implemented a number of initiatives to achieve **energy reduction** such as LED lighting with PIR sensors in heart of house areas, occupancy sensors and Rooms & public area temperature sensors as well as Boilers temperatures are connected to the BMS system which is **saving gas.** We have also installed **water saving devises in all showers**We started a partnership in 2018 with <u>Clean the World</u>, where guests' unused **toiletries are recycled** into soaps and hygiene products to help vulnerable children and families avoid disease across the world.



We also have a Sustainability Initiative which is key to our purchasing and **procurement strategy** including, food, beverages and all products where possible. Our chefs source the best products and ingredients worldwide and much through local London suppliers, being mindful of reducing mileage and deliveries where we can. We have **reduced paper waste** as much as possible with a paperless check in and check out since 2016, electronic salary slips since 2013 and a 90% reduction in paper usage in the reservations department in 2018.

The Greener Path Landfill Diversion Awards celebrate the great work business' across the UK are doing in reducing the impact they have on the environment. By working in partnership with Grundon since 2018 we have sent no waste to landfill and continue our commitment towards the on-going goal of 'Zero Landfill'. Paper and cardboard is baled and collected, glass is separated and collected for recycling as well as electrical items which are collected by Gigacycle, and recycled where possible. We have an Aerobic digester on site which uses safe bacteria to accelerate food's natural decomposition process while maintaining optimal levels of aeration, moisture, and temperature. Under these controlled conditions, the microorganisms can safely digest food waste at a rate much faster than under natural conditions, like composting. The food waste is ultimately converted into nutrient-neutral water that is transported safely through standard sewer lines.

In an effort to produce fewer greenhouse gases, lower land and water consumption, as well as continue to provide diversity in our food and beverage offerings, our dedicated culinary team have created vegan and vegetarian menus which can be enjoyed throughout the hotel.

All our menus highlight Sustainable, low carbon choices with a green globe. These dishes are local and seasonal and include for example our crabs which are a carbon positive choice as they are caught locally in South Devon. We actively seek out suppliers with the same philosophy and have for example chosen Gusbourne as one of our sparkling wines in the hotel; Gusbourne is made in Ashford and is a founding member of 'Sustainable Wines of Great Britain'. We use Tregothnan, Britain's first home-grown tea. In addition, we work with Watts Farms, a family-run business who provide seasonal produce and Direct Seafood who strive to work with third parties who sell products that do not damage the environment and shorten the supply chain when possible.

The Athenaeum Hotel & Residences remain committed to our sustainable and environmental responsibilities and will continue to set targets for the next 12 months and improve our efforts to operate in a more sustainable manner.

Joanne Taylor-Stagg General Manager 04/05/2022

Date

Revised May 2022