

Caring for the planet is a natural extension of Hyatt’s purpose – to care for people so they can be their best. At [The Elms Hotel & Spa](#), we are dedicated to sustainability and are committed to making a difference through our daily processes. To learn more about Hyatt’s sustainability efforts through [Together by Hyatt](#), click [here](#).

## OVERVIEW

- Many Green Spaces on property
- Complimentary bike rental available to all guests
- Walkable destinations including Broadway Boulevard, The Hall of Waters, Excelsior Springs Museum and the local grocer
- Electric charging stations

## CARBON EMISSIONS AND WATER

- Lights are turned on in meeting rooms only when needed.
- Through our Conserve program, we change linens every third day unless requested otherwise, and guests may choose to reuse towels by leaving them hanging.
- Bulk amenity dispensers in all guestrooms and Spa restrooms and treatment rooms
- Potted plants indoors and outdoors for the property rather than cut flowers in vases
- The culinary team works regularly to find and source the most responsible products on the market
- We do not allow balloon releases of any kind or rice sendoffs, we instead suggest birdseed sendoffs

## WASTE AND CIRCULARITY

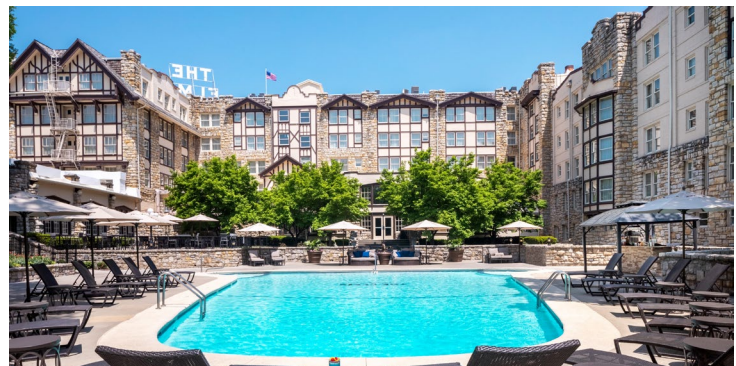
- Plastic straws are not used. Rather, straws made of compostable plastic and cardboard are offered upon request.
- Water served using carafes is the default offering for meetings and events.
- If you would like to avoid disposable water bottles, hydration stations are available in public spaces throughout the hotel
- Supporting digital signage and offering Hyatt Apps to help enable a paperless meeting
- Offering reports through the Planner Portal, reducing the need to print
- Recycling of all plastic, glass, metal, cardboard products including responsible disposal of batteries



## 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 utilized in our restaurants
- Seafood is sustainably purchased from responsible sources
- Partner with local, woman-owned, dairy farm to source dairy product
- Produce is organic and purchased locally
- On-site vegetable and herb garden where produce is regularly featured in our food and drink menu
- Chicken is all-natural and locally sourced
- Plant based & plant forward menu items are offered in our restaurants and for events upon request



## ADDITIONAL SUSTAINABILITY OPPORTUNITIES FOR MEETINGS AND EVENTS AT The Elms Hotel and Spa

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.
- Opting for alternatives to plastic juice bottles and/or yogurt cups.
- Using bulk food items (such as sweeteners, condiments, etc.) to reduce single-use packaging.
- 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 Menu 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 volunteer/community giveback 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.
- Discussing options for donating excess edible food or used décor/center pieces from the event to a local charity.
- 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 for attendees, and/or sharing public transportation information on the Know Before You Go.

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 [hyatt.com/events](https://www.hyatt.com/events)

