

# **SUSTAINABILITY FACT SHEET – HYATT REGENCY TORONTO**

Caring for the planet is a natural extension of Hyatt's purpose – to care for people so they can be their best. At Hyatt Regency Toronto <a href="Downtown Hotels Near Convention Centre">Downtown Hotels Near Convention Centre</a> | Hyatt Regency Toronto, 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**

- Green spaces.
- Walkable destinations including restaurants, shopping and theatres.
- Electric charging stations.
- Hosting Bee Hives to help with local pollination and to acquire honey from our hives.

### **CARBON EMISSIONS AND WATER**

- Lights are turned on in meeting rooms only when needed with temperature sensors based on occupancy.
- Our daily operational reports are used to effectively schedule heating and cooling needs.
- Through our Conserve program, we change linens every fourth day unless requested otherwise, and guests may choose to reuse towels by leaving them hanging.
- Suggesting lower-impact options for centerpieces and décor, such as potted plants rather than flower arrangements

## **WASTE AND CIRCULARITY**

- Plastic straws are not used. Rather, straws made of paper are offered upon request.
- Water served using carafes is the default offering for meetings and events.
- Supporting digital signage and offering Hyatt Apps
- Offering reports through the Planner Portal, reducing the need to print
- Eco Friendly Cleaning products used throughout.
- E signing of contract and online payment system to help limit paper usage
- Electronic submission of proposals and contracts
- 3<sup>rd</sup> party audited certification on waste, recycling and diversion.



## **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 sourced
- Produce is purchased locally where possible
- Beef is all-natural and grass-fed and Canadian Sourced
- Chicken is Halal Certified where possible in our restaurants
- Beyond Meat and Plant based items are offered in our restaurants and for events





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### ADDITIONAL SUSTAINABILITY OPPORTUNITIES FOR MEETINGS AND EVENTS AT HYATT REGENCY TORONTO

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.
- Supporting digital signage and offering Hyatt Apps to help enable a paperless meeting.
- Offering options to plastic juice bottles and/or yogurt cups.
- Using bulk food items where possible 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 and leveraging the hotel restaurant for smaller groups.
- 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.
- Hotel sponsored bee hives to provide both honey and to help with pollinators for greenery, crops and flowers.
- Discussing options for donating excess edible food from the event to a local charity.

For more information on Hyatt's environmental social governance priorities, visit <a href="https://example.com/WorldOfCare"><u>Hyatt.com/WorldOfCare</u></a>
For more information on meetings and events at Hyatt, visit <a href="https://example.com/events"><u>hyatt.com/events</u></a>







