

# SUSTAIN RESPONSIBLE OPERATIONS

At Courtyard by Marriott Berlin City Center we minimize our environmental footprint by:

## HOTEL

- Reducing, separating and recycling our waste.
- Sustainably managing our water usage and using water saving regulators where possible.
- Using an in-house water descaling system for warm and cold water to reduce lime scale and protect the lifespan of appliances.
- Managing our energy efficiently using LED spotlights in all our guest rooms, and motion detectors for lighting throughout the hotel.
- Installing energy-efficient pumps in the building with frequent controls.
- Becoming more digitalized in our daily operations to reduce the amount of paper used.

## GUEST ROOMS

- Installing woven vinyl flooring which includes recycled material in all guest rooms from the swedish company Bolon, which has a strong commitment to sustainability. The flooring is wear resistant, is not allowed to be cleaned with chemical cleaning products and can be recycled to become new flooring again. For impact sound protection, mats made of coconut fibers are placed underneath it.
- Shifting to Marriott's New Residential Amenities Program using refillable amenity products in all bathrooms to avoid plastic waste.
- Installing more energy-efficient air conditioning units in all guestrooms to reduce energy usage.
- Switch to digital information services as e.g. digital guest brochure to reduce the amount of paper used in rooms.

## HOUSEKEEPING

- Reducing the packaging waste of our housekeeping products by purchasing in bulk and using refillable spray bottles.
- Avoiding disposable packaging where possible.
- Using ecofriendly toilet paper throughout the hotel.
- Rewarding guests with points for our travel program 'Marriott Bonvoy' when they decide to waive daily housekeeping services.

## KITCHEN & RESTAURANT

- Building all furniture in our coffeeshop by ourselves or at least purchasing them second hand.
- Purchasing regional and national products where possible. Also products that cannot be sold in supermarkets, for example, cucumbers that have grown crooked.
- Refilling the breakfast buffet more often instead of overfilling it once. This keeps the food fresh for longer and creates less food waste after the buffet is over.
- Using biodegradable To-Go cups, boxes and straws in our restaurant and coffeeshop.
- Offering nearly expired products to employees to reduce food waste.
- Making sure that our food suppliers themselves have sustainable efforts in place. Our main supplier operates with electric vehicles, offers a rich selection of regional and organic products and uses reusable packaging.

## SERVE 360

- Participating in Marriott International's Serve 360 activities to be socially involved and give something back to the community. This year we were already at the Fruit Logistica trade fair to collect leftover fruits and vegetables for charity in cooperation with the Berliner Tafel.

Learn more about Marriott Internationals sustainability efforts here.

<https://serve360.marriott.com/sustain/>