

Stewardship

Convention Centers & Cultural Attractions

ENVIRONMENTAL STEWARDSHIP PLATFORM

At ARAMARK, we have a deep respect for and commitment to protecting and improving the environment. We work to reduce our environmental footprint while delivering exceptional operational results. We also offer expertise and practical solutions to our clients to help them reduce their environmental impacts.

Within ARAMARK Convention Centers & Cultural Attractions, we are developing environmental stewardship programs and policies that weave throughout our business operations. These include initiatives in five key areas:

- ☞ Sustainable food
- ☞ Earth-friendly procurement
- ☞ Building design and operations
- ☞ Energy and water conservation
- ☞ Waste management

As operators we seek to minimize our negative environmental impacts and use resources responsibly. In the short term, we are designating in-house environmental stewards for each location. Their responsibilities will include researching local suppliers and establishing relationships with environmental agencies to help us understand the available

resources and how they can be integrated into our operations. In the longer term, we will establish achievable targets and sustainable activities that strengthen our ability to support field initiatives.

Our environmental strategy is designed with the goal to protect and improve the environments where we live, work and serve, as well as deliver financial and operational results that streamline event execution and maximize impact for the business.

Potential results and benefits:

- ☞ Reduced environmental impact
- ☞ Demonstration of corporate responsibility
- ☞ Enhanced reputation
- ☞ Niche customer and market appeal
- ☞ Positive marketing and public relations
- ☞ Competitive advantage
- ☞ Cost savings





sustainable

ARAMARK Convention Centers & Cultural Attractions is committed to enhancing our customer meeting and event experiences. We are taking steps to positively impact the environment and our communities, and are exploring ways to:

1. Recycle glass, plastic, paper and other materials where local municipal and facility guidelines allow. Additionally, we will encourage organic waste composting and other practices in conjunction with facility practices.
2. Promote Monterey Bay Aquarium Seafood WATCH list recommendations for seafood selections.
3. Increase purchases of organic and locally grown or sourced products.
4. Introduce a supplemental catering menu promoting the use of a wide range of products such as grass-fed beef, cage-free eggs, dairy produced without antibiotics or hormones, organic wine and beer, and fair-trade coffee.
5. Present “green meeting” suggestions to event planners that include sustainable options for their events.
6. Increase use of biodegradable service ware and 100% recycled napkins.
7. Assess our cleaning products and strive to use those recognized as environmentally safe and non-toxic.
8. Boost purchase of post-consumer content recycled or Forest Stewardship Council (FSC)-approved office paper and stationery and recycle ink cartridges through approved recycling sources.
9. Reduce use of individual serving size condiment packages.
10. Select Energy STAR equipment when purchasing new or replacement equipment.

