



FAIRMONT THE QUEEN ELIZABETH ENVIRONMENT AND CORPORATE RESPONSIBILITY

Fairmont The Queen Elizabeth’s commitment to sustainability dates back to 1990 when we implemented the Corporate strategy “Fairmont Green Partnership Program” and put in place a green committee to measure and reduce the impact of our operations on the environment. Since then, the hotel report its results to the Group to follow up its goals and actions.

Fairmont The Queen Elizabeth has always been a leader in responsible tourism and sustainability has long been at the core of its activities. As a major tourism actor, we are convinced that it is imperative to contribute to the global effort by reducing our environmental footprint, but also to create value in our community. Being a responsible partner and taking care of our colleagues in favoring equality and diversity, as well as ensuring well-being at work are also part of our vision and commitments outlined in our new sustainability program *Planet 21*.

CULTURE AND PHILANTHROPY

For many years, we have partnered with non-profit organization as Leucan, with our fundraising campaigns “Trees of Hope” and Les Amis de la Montagne for which we organized a fundraising at our 60th anniversary this year. In addition to continuously support local causes, we have a philanthropic policy allowing us to make in-kind donations to many other charities, locally, nationally or widely.

As an historic Montréal establishment, the hotel support local art and culture and thus integrated in its renovation an art collection from various local artists, that anyone can visit. We are also partner with *Montréal Cité Mémoire* to promote Montréal city and history.

AWARDS AND RECOGNITION

- ❖ 2018 - Recognition award given by the non-profit organization *La Société de Développement Social* for all the donation of materials made by the hotel during the time it was closed for renovations
Redistributed to 28 Montréal charitable organizations and ITHQ, the donation is estimated at 365 000 \$ CAD
- ❖ 2014 - Sustainability awards from the city of Montreal for our rooftop urban agriculture program
- ❖ 2013 - Honorable Mention for Eco-Responsibility at the Quebec Tourism Awards
- ❖ 2012 - Finalist for the Vivats awards in the suppliers category (Recognition for eco-friendly events)
- ❖ 2012 - Finalist for a Phénix environmental award, the highest environmental award in Quebec Province
- ❖ 2010 - Sustainable Tourism prize awarded by the Regional Grands Prix du Tourisme Québécois in recognition of its leadership on the environmental front, with one of the most extensive and successful green program

PARTNERS



BANQUETS & MEETINGS

- Linen less experience to reduce water and products consumption at laundry
- Suppression of disposable items (cutlery, glasses, plates, cups, etc.)
- Avoid individual packaging
- Tissue napkins to avoid paper ones
- Water fountains instead of plastic bottles
- Recycling bins in all meetings and conference rooms
- Nespresso cups recycling program
- Green activities suggest to groups or individuals
- Facilitate carbon footprint measures and compost at events on guests demand
- Encourage to favor sustainable mobility (Airport shuttle, taxi, buses, metro and train)
- Sustainable food (vegetarian options, Ocean wise, etc.). *For more information, see F&B section*

FOOD & BEVERAGE

- Local food and partnership with local producers (Meet, cheese, fishery, vegetables...)
- Partnership with the non-profit organization YQQ for vegetables from Hochelaga, a project of solidarity
- Certified products: Rainforest Alliance, organic USDA, MSC, Local Food Plus
- Partnership with Ocean Wise since 2011 to offer sustainable sea products.
- Healthy and vegetarian options on menus
- Favoring seasonal products
- Fresh herbs and edible flowers from our organic rooftop garden used in kitchen (Summer season)
- 7 honey hives with a team of 3 resident beekeepers
- No palm oil used in our food offer
- Ice creams, chocolate, cakes made by our Pastry department, with gluten free options
- Local, sustainable juices and organic syrup used in our cocktails at Nacarat
- Metal, paper or PLA biodegradable plastic straws in all restaurants and events
- Water fountains at our restaurants
- Sustainable packaging at Marché Artisans
- Program to reduce food waste

HOUSEKEEPING

- Eco-friendly Le Labo - Rose 31 amenities (paraben free and not tested on animals)
- ECOLAB® and certified Green Seal cleaning products
- Donation of used guests amenities to local charity
- Nespresso cups recycling program
- Recycling bins in all guests rooms
- Old sheets, curtains, and towels transformed internally into rags or reused
- Donation of divers items to local charity
- *Plant for the Planet* program: Sheets and towels reuse plan for guests to reduce water and participate to tree-planting projects
- Refillable dispenser for cleaning products to reduce packaging
- Housekeepers training on eco-friendly actions
- Automated system for products use at laundry

BUILDING MANAGEMENT

- CO² sensors to modulate the ventilation
- Heating and/or cooling levels set by a computer control system to optimize energy
- Centralized control of occupied/unoccupied mode to reduce energy consumption
- LED lighting fixtures and dimmer controls
- Energy efficient equipment as smart hoods
- Purchase of clean and renewable energy
- Charging station for guests since 2012
- Reporting to Carbon Disclosure Project (CDP) at corporate level
- Waste compactor to reduce transport
- Recycling of: cooking oil, grease, small appliances, cardboard, metal, plastic, glass, paper, arches and dangerous wastes
- Two green rooftops
- Water flow control on every shower heads
- Toilets equipped with dual flush in guestrooms and low flow in public areas
- Guestrooms equipped with tap aerators
- Water based and low volatile organic compounds (VOC) paints used
- Green administrative offices: energy star computers and green IT policy, certified paper.

