



THE *Fairmont*  
WATERFRONT  
VANCOUVER

ECO-MEET

To book Eco-Meet  
please speak to a  
member of our  
Catering Team today!

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The Fairmont Waterfront has continued to be a leader in sustainability and responsible tourism, and is continuously looking for ways to further reduce our impact.

Our Eco-Meet program, through its four main components:

- Eco-Accommodation
- Eco-Cuisine
- Eco-Service
- Eco-Programming

provides a meeting structure that encourages maximum waste diversion, and environmental awareness for your attendees.

[www.fairmont.com/waterfront-vancouver](http://www.fairmont.com/waterfront-vancouver)



## ECO-ACCOMMODATION

### Waste Management

Paper, packaging and garbage are a reality of our lives, and of any business. The Fairmont Waterfront has consistently cut these side effects of our operations and it is our goal to be certified '0 Waste' by the end of 2014 - this means diverting at least 90% of all refuse from landfills.

### Energy and Water Conservation

To conserve energy and cut greenhouse gas emissions, we have introduced compact fluorescent light bulbs where possible. Our recent renovation included upgrading to water-efficient showerheads and tap aerators. We offer two onsite electric car charging stations, and offer complimentary valet parking for electric vehicles and 50% off for hybrids. Guests can do their part by choosing to participate in the towel and sheet exchange program offered at all Fairmont properties.

*Please visit us online at [fairmont.com/waterfront-vancouver](http://fairmont.com/waterfront-vancouver) for a full list of our green initiatives.*

## ECO-CUISINE

Executive Chef Dana Hauser has created special Eco-Meet '100 km' menus featuring local, organic and sustainable food products wherever possible, including utilizing organic or biodynamic wines, local purveyors and on-site herb gardens.

In addition, The Fairmont Waterfront:

- We grow more than 20 varieties of herbs, fruits and vegetables in our 2,100 sq ft rooftop herb garden
- Six honeybee hives, with over 500,000 bees, call The Fairmont Waterfront home each bee season from May through September, the resulting 600 pounds of honey harvested annually is also put to good use by the hotel culinary and bartending teams.
- Proud to be an original member of the Vancouver Aquarium's Ocean Wise program, we offer only sustainable seafood choices in ARC restaurant.
- All menus have vegetarian and Fairmont Lifestyle options and all animal by-products are 'free-range'.
- Behind the chefs at Fairmont is an army of local farmers, fishermen, cheese makers and more, whose passion and dedication ensure guests enjoy the freshest of flavors. The secrets to the fresh and earth friendly cuisine found at The Fairmont Waterfront are our many local partners.

## ECO-SERVICE

Eco-Service options, for meetings and meals, can be tailored to meet your planning needs.

They include:

- Providing disposable-free food & beverage service, in which you can significantly reduce unnecessary waste by replacing disposable items with reusable ones, such as our Vivreau house-bottled water system, 'paperless' meetings with iPads provided through PSAV (package includes customized app for your program), linen napkins, ceramic creamers and sugar dispensers, china and glassware.
- All meeting rooms are equipped with recycling stations for items such as paper, plastics, glass and cans

## ECO-PROGRAMMING

Eco-Programming options help event attendees take the green meeting experience outside the meeting room. We work with community organizations whose programming can be incorporated into the agenda, helping to fulfill corporate and personal environmental mandates.

These activities include:

- Guided tours of our 2,100 square foot rooftop herb garden and honeybee apiary
- Participating in the conservation of environmentally sensitive areas or species protection initiatives through our partnerships with the Stanley Park Ecological Society, the Honeybee Centre and Hives for Humanity.