

SUSTAINABLE MEETINGS

We at the Hotel Grand Chancellor Hobart and HCEC recognise our responsibility to the environment by ensure our events are carried out with sustainable initiatives, particularly to deliver to our clients expectations. We are committed to contributing towards a sustainable future by preserving vital natural resources and reducing our carbon footprint through an ever increasing range of green-friendly practices.

To assist you in understanding our sustainability practices, please see the following brief summary of how we handle the different issues of sustainability (*suggestion: how we ensure we approach ways to be more sustainable*).

Delegate Recycling – During the conference, we offer stations offering delegates the opportunity to recycle waste.

Trade Shows Recycling – During trade build and pack down we offer a recycling station so that exhibitors can choose to do the right thing with packaging etc.

Cardboard – We recycle cardboard.

Printed Paper Materials – We recycle paper.

Single Use Plastics – We have eliminated single-use plastics.

Glass, Plastic and Co-mingled Waster – We collect for recycling.

Printer Cartridges – We collect for recycling.

Organics – In 2019 we will move to composting all organic waste.

Fryer Oil – We donate this to be converted to biodiesel on a sustainable smallholding.

Paperware – Our services and menus have been formatted to minimise the use of paperware and other single-use items. Ordinarily, we don't see the need to use anything other than napkins, which are compostable.

Water Service – Hobart has some of the best water in the world, so we avoid plastic bottles, our water stations use glass and our meeting rooms have water jugs. We are happy to work with event organisers that produce branded reusable water bottles for their events.

Coffee Service Options – We serve all our hot beverages in ceramics. We encourage the use of keep cups, which we can wash each day* and then the delegates can take at the end of the conference. If a take away option is required, then we do use, at a push, compostable takeaway cup, but prefer not to.

Power – As a venue, we have invested into building management software to provide our building with the most sustainable outcome. Lighting has mostly been upgraded to low energy LED lights. Our heating and cooling also uses energy geothermally harvested from waste water. Our kitchen operate on natural gas or electricity. Tasmania has an advantage over most states as almost all electricity is produced via hydro generators and not fossil fuels.

Water and Waste – We have install WEL rated taps to reduce water use and enlarged our water treatment service for outgoing water to control our waste output. **Subject to the event utilising the venue's service for food and beverage service.*

