

greener meetings at the sheraton waikiki resort

at the sheraton waikiki resort we want to partner with you in the success of your meetings, and we include reducing your environmental impact as a measure of a truly successful event. to help your organization reduce your environmental footprint we have built some practical options and resources to assist you.

greening the check-in

- guests are presented with the option of having their folio emailed at check-out to reduce paper
- daily newspaper delivery is optional
- parking is discounted for hybrid vehicles

our rooms

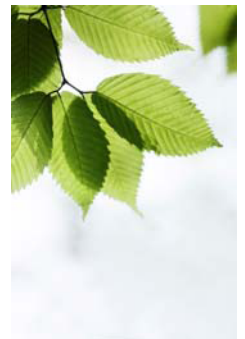
- the optional linen cleaning program allows guests to choose whether or not they want to reduce their linen washing.
- only non-toxic cleaners are used through our bedrooms
- our housekeepers turn off guest room lights and a/c after cleaning
- low flow water devices in all guest rooms

greener meetings:

- pads of paper, pens and mints are set as stations in meeting rooms instead of at each setting to reduce waste.
- heavy-duty meeting cloths which require less frequent cleaning
- hard top custom tables are utilized for coffee breaks and buffets to reduce linen use.

food & beverage:

- access to local produce, sustainable seafood, fair trade and organic products
- our chef observes responsible food planning and purchasing practices to reduce waste and spoilage
- biodegradable cutlery, corn resin to go cups and recyclable boxes for to go lunches
- option of using pitchers of water instead of water bottles and choice of using jugs of juice instead of individual bottles
- our house wines are both green and sustainable
- all meeting rooms have been equipped with recycling blue boxes or garbage and recycling sorting stations; we recycle paper, bottles, cans and plastics.
- reducing energy and engineering





- our newly renovated guest rooms and ballrooms have reduced energy consumption by 60% by installing state of the art hvac systems and digital room thermostats.
- compact fluorescent bulbs have been installed in every fixture that can accept them
- our building control system is tied to our house meeting system to ensure rooms are only chilled when in use.
- convention center lights and escalators turned off when not in use.
- we have a sophisticated control system for our cooling plant that senses a number of different variables before deciding which chillers to start and stop which in turn saves energy
- we use the six sigma methodology to ensure we are importing every possible best practice from within our company. this ensures we are as efficient as possible and provides a means of tracking and quantifying improvements
- hotel operating equipment including, kitchen equipment, hvac, and other mechanical equipment have a comprehensive audit program to minimize utilization.
- sophisticated control system for our cooling plant
- storage rooms, emergency stairwells, and non guest facing areas are equipped with motion sensor lighting
- escalators are shut down every evening
- guest bathroom and corridor lighting – energy fluorescent



banquets

- pads of paper, pens and mints are set as stations in meeting rooms instead of at each setting to reduce waste.
- heavy-duty meeting cloths which require less frequent cleaning
- hard top custom tables are utilized for coffee breaks and buffets to reduce linen use.
- we have a focus in all areas on locally grown organic and sustainable produce, fish and poultry. we have a farm to table approach with regard to daily offerings in banquet outlets
- we offer organic as well as sustainable.
- we have relationships on the north shore where we can and will purchase locally harvested fish.
- our chef practices responsible planning to reduce waste and spoilage.
- we purchase only hawaiian grown coffees as a regular practice we do however have the option to offer starbucks serena organic coffee.
- both vegetarian and vegan are options in the planning process as well as an option during functions.