

SUSTAIN RESPONSIBLE OPERATIONS

At Courtyard by Marriott Berlin City Center we minimize our environmental footprint by:

HOTEL

- Reducing, separating and recycling our waste.
- Sustainably managing our water usage and using water saving regulators where possible.
- Using an in-house water descaling system for warm and cold water to reduce lime scale and protect the lifespan of appliances.
- Managing our energy efficiently using LED spotlights in all our guest rooms, and motion detectors for lighting throughout the hotel.
- Installing energy-efficient pumps in the building with frequent controls.
- Becoming more digitalized in our daily operations to reduce the amount of paper used.

GUEST ROOMS

- Installing vinyl flooring made from recycled material in all guest rooms, from the Swedish company Bolon. Bolon itself has a strong commitment to sustainability. The flooring is wear-resistant, does not need to be cleaned with chemical cleaners and can be returned to the recycling process. Mats made of coconut fiber were laid underneath as impact sound insulation.
- Using recycled flooring from the company Interface in the room hallways with 84 percent bio-based material, including recycled fishing nets. The flooring has been laid in individual modules to ensure that only one piece needs to be replaced if stains cannot be removed. This floor, too, can be returned to the recycling process.
- Transitioning to Marriott's Residential Amenities Program using household-sized amenity products in all bathrooms to reduce plastic waste.
- Installing more energy-efficient air conditioning units in all guest rooms to reduce energy usage.
- Switching to digital information services as for example digital guest brochures to reduce the amount of paper used in rooms.

HOUSEKEEPING

- Reducing the packaging waste of our housekeeping products by purchasing in bulk and using refillable spray bottles.
- Avoiding disposable packaging wherever possible.
- Using ecofriendly toilet paper throughout the hotel.
- Rewarding guests with points for our travel program 'Marriott Bonvoy' when they decide to waive daily housekeeping services.

KITCHEN & RESTAURANT

- Purchasing regional and national products wherever possible. Also products that cannot be sold in supermarkets, for example, cucumbers that have grown crooked.
- Reducing food waste by refilling the breakfast buffet more often instead of overfilling it once, which also keeps the food fresh for longer.
- Using biodegradable straws and to-go cups/boxes in our restaurant and coffeeshop.
- Proactively managing food consumption on a first-in, first-out basis to reduce food waste.
- Making sure that our food suppliers themselves have sustainable efforts in place. Our main supplier operates with electric vehicles, offers a rich selection of regional and organic products and uses reusable packaging.
- Using self-built and second hand furniture in our hotel's coffeeshop.

SERVE 360

- Participating in Marriott International's Serve 360 activities to get socially involved and give back to the community. This year we were already at the Fruit Logistica trade fair to collect leftover fruits and vegetables for charity in cooperation with the Berliner Tafel.

Learn more about Marriott International's sustainability efforts here.

<https://serve360.marriott.com/sustain/>

Courtyard by Marriott Berlin City Center

Axel-Springer-Strasse 55, 10117 Berlin

+49 (0)30 800 9280

berin.mitte@courtyard.com

courtyardberlincitycenter.com