



Submitted by: Grappone Conference Center and Courtyard by Marriott, Concord

What was the challenge or opportunity?

Our challenge is and always has been to meet and exceed our guest's expectations by making responsible decisions and taking actions that will reduce our negative impact on the environment. More and more groups want to know what efforts we're making to become more sustainable. They want to know what we are doing to support the local farmers, orchards and meat producers. They want to know how we integrate sustainability practices into our operations. They also ask that our menu selections are locally sourced.

How did you approach it?

- Partnered with a number of local farmers to produce large enough amounts of food to accommodate our groups.
- Installed on-site a 40ft container garden that houses a high-tech infrastructure which allows us to grow greens, such as lettuce, kale, spinach, arugula, basil, oregano and sprouts and other leafy vegetables hydroponically.
- Bee hives on the roof of the conference center, where 30,000 bees produce all of the honey the center needs.
- Cooking oil is recycled as fuel for heating.
- Food compost is sent to a local farms on a daily basis.
- Energy-efficient boilers.
- Recycling containers throughout the hotel.
- Converted indoor pool to salt water to reduce chemical usage.
- Onsite battery car charging stations to promote and support fuel efficient transportation initiatives.
- Motion and thermal controlled HVAC's in guestrooms
- High efficiency lighting and heating controls in conference center.

- Energy efficiency lights installed throughout the hotel and its grounds.
- Environmental friendly cleaning products.

What has been the impact?

The team at the Courtyard Marriott Grappone Conference Center believes that sustainability and reducing carbon emissions has provided a better work place, improved our guests experience, supported our local economy and is protecting our environment.