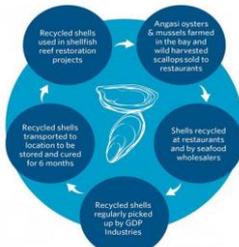
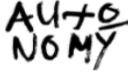


Sofitel Melbourne On Collins

Sustainable Initiatives

<p>Became certified in 2015 with BSI ISO14001:2015 Environmental Management Systems and remained certified until 2023</p>	
<p>We use compostable coffee cups for take away coffees - Brand: Biopak https://www.biopak.com.au/</p>	 <p>SINGLE WALL HOT CUPS</p>
<p>We use landfill biodegradable cling film Brand: Biogone</p>	
<p>We use landfill biodegradable disposable gloves Brand: Biogone</p>	
<p>We use Landfill biodegradable 120L Wheelie bin bags - Brand: Biogone</p>	
<p>We use landfill biodegradable bin liner bags - Brand: Biogone</p>	
<p>We collect our oyster shells to help restore reefs - Shuck don't chuck recycling programme when we have oysters on the menu:</p>	 <p>The diagram illustrates a circular recycling process for oyster shells. It starts with 'Angus Oysters & mussels farmed in the bay and wild harvested scallops sold to restaurants'. From there, 'Shells recycled at restaurants and by seafood wholesalers' leads to 'Recycled shells regularly picked up by GDP Industries'. This leads to 'Recycled shells transported to location to be stored and cured for 6 months'. Finally, 'Recycled shells used in shellfish reef restoration projects' leads back to 'Angus Oysters & mussels farmed in the bay and wild harvested scallops sold to restaurants'.</p>
<p>From 2019 - 2024 we were in partnership with Greater Western Water and Choose Tap to promote Melbourne's tap water to our guests. No more use of plastic bottles in rooms and C&E. We encourage our guests to use the tap instead of using a plastic bottles. In Mini Bar, we only glass bottles.</p>	
<p>We recycle our Nespresso pods through Nestle</p>	
<p>We use Purchase Plus, a digital platform to do the Purchase orders. No more use of paper.</p>	
<p>We use Tependium in rooms for our dry cleaning orders - no more dry cleaning forms in rooms.</p>	

<p>We use 100% plastic free compostable cutleries for our big functions - Brand: BioPak</p>	
<p>We donate our hard bars of used soap to SoapAid</p>	
<p>We recycle our E waste https://ecocycle.com.au/</p>	
<p>We recycle our Cartridge via Close the Loop</p>	
<p>We aim to recycle 70% of our total waste</p>	
<p>We often donate our used equipment to Salvation Army to give them a second life.</p>	
<p>We recycle our used oil with Cookers https://www.cookers.com.au/</p>	
<p>All our food wastage in the hotel goes into food recycling bins. This food wastage goes through a composting system and ends up as fertiliser and other bi-products.</p>	
<p>We have a glass crusher onsite in our No35 Restaurant to recycle our glass waste. Crushed glass means less refuse uplifts, less refuse vehicles, less congestion, less fuel wasted, less pollution.</p>	
<p>We eliminated all cardboard boxes and soft plastics in every fish deliveries from our supplier Clamms. Blue initiative programme: supply reusable, sealed fish bins to remove the waste of cardboard and poly boxes. www.clamms.com.au</p>	
<p>We banned all Styrofoam and wax paper delivery containers - This is align with our Environmental Management Plan and our ISO 14001:2015 accreditation</p>	
<p>We worked in partnership with Sustainability Victoria and participated to the programme: Love Food, Hate Waste. In view to reduce our food waste, we conducted several food waste audit across our F&B outlets, to understand where our food waste came from the most. From the results, we have put in place several actions to reduce our food waste. For example, we changed the size of the dishes in our buffet to reduce the portions. We continually try to find new solutions to reduce our food waste as much as we can.</p>	
<p>We only provide straws on request but we have changed our plastic straws for home compostable straws from https://www.littlegreenpanda.com/ and they are HACCP compliant</p>	

<p>We give back our old carpet to the supplier Conveney. The supplier recycle used carpet.</p>	
<p>We donate each year to Plant for the Planet</p>	
<p>We transitioned onto paperless reporting for our Food Safety Program with SafeFoodPro</p>	
<p>SMOC is trialling a method to calculate the carbon footprint for Accor Experiences and offer guests to invest in carbon projects to balance emissions.</p>	
<p>We transitioned to Balmain 400ml pump pack dispensers to reduce single use 35ml bottles</p>	
<p>We repurpose or recycle our Textiles via Textile Recyclers Australia (TRA)</p>	
<p>We have started focusing on featuring local suppliers with indigenous ingredients in the Bars (Autonomy Distillers)</p>	
<p>Reduce paper usage for contracts and paperwork with T&C by going digital with Signnow</p>	
<p>We removed all plastic bottles from guest use; no more plastic in the minibar, guest rooms, bars, or restaurants, glass alternatives are in place</p>	
<p>We use Gregory's Recycling for: Scrap metal, Electrical cables, fridges, Plumbing, any items that are copper/brass</p>	
<p>In 2022 we eliminated 52 single use plastic items from all guest rooms</p>	
<p>In 2023 we begun offering a First Nations Turndown Service, working with Kinaway certified suppliers on gifting guests native and indigenous flavoured/themed products to our guests</p>	
<p>In 2023 we changed Chemical Suppliers to reduce plastic packaging, excess energy usage, reduce water consumption and use locally manufactured biobased chemicals in the guest rooms</p>	

<p>In 2023 we became certified with Green Globe, an ecolabel that promotes sustainable and circular practices for health and safety, social-cultural, heritage, and sustainability</p>	
<p>In 2023 we joined the Go Full Circle Program, a project team with City of Melbourne, City of Stonnington and City of Borondoorra to promote Circular Economy practices</p>	
<p>In 2023 we began trialling The Udder Way, a closed loop for eliminating single use plastic milk bottles with an 18L milk keg system that is refilled by Melbourne's only micro-dairy, St David's Dairy. This system was fully installed in 2024.</p>	
<p>In 2023 we began working with MODA to eliminate single use glass bottles of water in our restaurant</p>	
<p>In 2023 we began developing a baseline of Food Waste with Winnow, an AI Image recognition system that tracks and reports on prep waste in our Conference & Events Kitchen operation</p>	
<p>In 2023 we worked with William Angliss on reducing plate-waste in our Breakfast Buffet with experiential messaging to reduce the amount of food waste</p>	
<p>In 2023 we began working with PlantFactory, a local modular hydroponic farm that grow leafy greens, microherbs, flowers and living plants for our Kitchens and Bars</p>	
<p>From the 1st of January 2024 all electricity purchased by the hotel is certified Green Energy with GreenPower</p>	
<p>In 2024 the hotel increased its partnership with St David's Dairy and began featuring the micro-dairy's cultured butter, yoghurt and cream in the hotel's breakfast and pastry offering</p>	
<p>In 2024 the hotel introduced Seven Seasons Gin into the Atrium Bar menu, with a signature cocktail featuring native ingredients found in the gin</p>	
<p>In 2024 the hotel partnered with Sonder to boost employee wellbeing and safety</p>	
<p>In 2024 the hotel transitioned from plastic key cards to FSC certified wood key cards</p>	
<p>In 2024 the hotel partnered with Thgthful to introduce home-compostable packaged snacks in the minibar</p>	
<p>In 2024 the hotel began using Biopak's fully home compostable bin liners in all large bins</p>	

<p>In 2024 the hotel hosted a complimentary brunch for the Emergency Services Foundation, a volunteer-based organisation that works with Emergency Services, as a 'merci' for the local community</p>	
<p>In 2024 the hotel continued its partnership with Indigiearth and developed a Quandong Treatment Oil roller to expand the gift selection for Turndown</p>	
<p>In 2024 the hotel began partnering formally with Alperstein Designs to diversify the welcome gifts received by VIP guests. Alperstein Designs providing a commission to the indigenous artist who designed the packaging for all products sold.</p>	
<p>In 2024 the hotel began partnering with Denu, a local supplier for bathroom amenities to elevate the gueset experience in the hotel's Suites</p>	
<p>In 2024 the hotel began partnering with Loco for Cocoa, a Melbourne-based indigenous chocolate supplier, to continue to diversify the welcome gifts received by VIP guests</p>	
<p>In 2024 the hotel's Health, Safety & Environment (HSE) Committee volunteered to assist the Marine Discovery Centre with "Shuck Don't Chuck" program and washed/bagged empty oyster shells to help rebuild the reefs in Port Phillip Bay</p>	
<p>In 2024 the hotel installed a MODA Water Bottling Plant to provide complimentary filtered water bottles to all guest rooms, with empty bottles collected, sanitised and refilled, creating a circular system for all guest rooms</p>	
<p>In 2024 the hotel began partnering with Wallaby Water to provide a 400ml aluminium reusable takeaway water bottle for all guest vehicles departing from the hotel's Driveway. Wallaby Water donate 10% of their profits to Australian wildlife initiatives</p>	
<p>In 2025 the hotel continued its partnership with the Birraranga Film Festival as an official Hotel Partner for the Melbourne-based Global Indigenous Film Festival</p>	