



JW MARRIOTT GROSVENOR HOUSE LONDON: SUSTAINABILITY INITIATIVES

At JW Marriott Grosvenor House London, we believe we can play a meaningful role to make the world a more sustainable place. From carbon reduction to the guest experience, sustainability is embedded into our business strategy and driven by a wide range of initiatives to operate responsibly to Serve Our World.

We recognise our guests are also focused on reducing their carbon footprint, with several already having made their own ambitious climate commitments. We will continue to work with our guests to collectively reduce the environmental impacts of stays, meetings, dining, and events, as well as transparently report on the energy usage, consumption, waste, and green goals at Grosvenor House.

AWARDS:

- JW Steakhouse possesses Gold Certification for The PLEDGE™
- The Green Key accreditation
- Silver level ENERGY STAR* rating

ENERGY:

- All lights are LED to reduce consumption, saving 44384kWh per year.
- All fluorescent tubes are returned to our supplier to be recycled on a monthly basis.
- Kiwi Power Demand Reduction Strategy to reduce KWH loads at set times there by reducing the load on the national grid at peak times.
- Optimised Program: specialist company, reporting and analysing consumption data to help reduce energy waste.
- Energy data is tracked and reported using MESH (Marriott Environmental Sustainability Hub).
- Smart metering throughout the hotel to monitor energy consumption. Regular meter readings are taken, and feedback is given on consumption to support with monthly targets set.
- Heating and cooling recovery coils used on extract systems and utilisation of outside air temperatures for heating and cooling, to reduce energy consumption.
- Five Electric Vehicle Charge Points (7kW Pro Lite 40kVA) available in our on-site garage, the charging rate is £0.55p per Kwh.

WATER:

- Water flush system: 3/6 litres dual flush to reduce flush volume, tracked by MESH.
- Onsite water filtration unit used for water bottles in JW Steakhouse.
- Optional bedding replacement card: guests to place on bed if they wish bedding to be changed. All bedding is washed at 40 degrees.
- Water saving sensors installed in a proportion of public bathroom facilities.
- Reduced water flow for all shower heads and taps, not exceeding 9 litres per minute and contributing to a 10% reduction in water waste.
- High efficiency dishwasher: does not consume more water than 3.5 litres per basket.

WASTE:

- We work with waste management company [GRUNDON](#) and monitor activity via an online system.
- In JW Steakhouse and 86 Park Lane we possess [WINNOW](#) - an AI-based tool. All food wastage is weighed and identified when placed in one of the five WINNOW bins. This allows our kitchen team to operate sustainably and cut food waste by revising portion sizes and reviewing food types for future purchases. All food waste reduction results can be found on the JW Steakhouse website.
- JW Steakhouse possesses Gold Certification for [The PLEDGE™](#). The PLEDGE is a 3rd-party certification and global movement designed to fight food waste and reduce costs.
- All cooking oil is recycled and turned into biofuel for transport by Olleco.
- Reduction of paper waste: paperless menus for events and paperless e-billing, 100% recycled meeting room pads, and iPads for each department to eliminate unnecessary use of paper.
- Reusable food service items such as chinaware, cutlery, cloth table napkins and glassware.
- We are seeking new technology-based solutions wherever possible and possess Mobile key which allows guests to check in and out remotely. In addition, our e-compendium allows guests to order in-room dining, interact with our Front Office team and book reservations directly in our outlets.
- We are rolling out the use of larger, refillable amenities in our guest rooms and suites to reduce individual sized toiletries.
- Recycling bins are placed in guestrooms, suites and 86 Park Lane meeting rooms.

SUPPLIERS:

- We are committed to working with suppliers for responsibly sourced meat (regarding the ethical, humane, and legal treatment of animals) and seafood.
- We offer 'green options' for meetings and events menus, procuring locally sourced produce.
- 75% of the chemical cleaning products for daily use have a recognised eco-label.
- We participate in Kenway printers & Stationers LTD's Carbon Balanced programme who provide carbon balanced paper products. Contributions to the Carbon Balanced programme are used to protect land from deforestation and degradation, ensuring carbon remains locked-up within these invaluable ecosystems and their trees can continue to absorb CO2.

MARRIOTT INTERNATIONAL SUSTAINABILITY INITIATIVES:

- At Marriott International, we have a responsibility and vested interest in helping to address some of the world's most pressing social, environmental and economic issues. As we move forward in this evolving world, Marriott continues to serve our world by supporting the communities in which we operate.
- In September 2021, Marriott International announced that it was committed to a net-zero future, reducing all our carbon emissions across every element of our operation by no later than 2050. This builds on Marriott's Serve 360 goals, aligned with the United Nations Sustainable Development Goals, which seek to address some of the most critical challenges faced by our planet and its communities.
- Our sustainability and social impact platform, Serve 360: Doing Good in Every Direction guides how we plan to make a sustainable and positive impact wherever we do business.
- For more information about Marriott International's sustainability initiatives, please visit: www.serve360.marriott.com



Sustain Responsible
Operations

[2025 Sustainability and Social Impact Goals](#)

GOAL: Reduce environmental footprint by 15% | 30% | 45% | 50% across the portfolio by 2025 (from a 2016 baseline; for water/carbon/waste/food waste)

Water: Reduce water intensity by 15%

Carbon: Reduce carbon intensity by 30%

Commit to analyse the opportunity to set a science-based target by 2018

Waste: Reduce waste to landfill by 45%. Reduce food waste by 50%

Renewable energy: Achieve a minimum of 30% renewable electricity use