

At The Merchant Hotel we aim to provide a first-class experience for guests, whilst also remaining mindful of our impact on the local and global environment.

\_

As we start on our sustainability journey, we are committed to reducing our impact on the environment and working towards a more sustainable business, planet and society, for all who chose to visit, stay or work within the hotel, now, and for generations to come.



## As part of our commitment, we *pledge* to:

- Support the 17 UN Sustainable Development Goals and work owards implementing these across our business operations.
- Comply with relevant legislation surrounding environmental protection, and health and safety in the workplace.
- Reduce the use of plastics across our hotel: We currently provide compostable cutlery in The Merchant Hotel staff canteen and we have stopped the use of plastic straws, choosing instead to offer paper, metal or 100% bio-degradable straws. We provide wall mounted refillable shampoo and shower gels in our gym and spa and we aim to become completely plastic free by 2024.
- Send our food waste for treatment: Food waste throughout the hotel is collected and sent to an anaerobic treatment plant, where our waste is converted into energy.
- Work towards zero waste to landfill: Waste throughout the hotel
  is collected by a highly innovative waste management company
  working across the Northern Ireland region. Our contract provides
  a fully integrated, waste collection, recycling, and recovery service
  that operates across four materials recover facilities across
  Northern Ireland.

The first stage of our treatment involves screening our waste to remove any organic materials. The materials then undergo extraction of non-ferrous and ferrous metals and recyclable materials such as plastic bottles, cans and cardboard. Once all materials are separated, the remining faction is used to create refuse derived fuel (RDF) which is used to create energy at the Bombardier site in Belfast and contributes towards Northern Ireland's renewable energy targets.



- Sustainably source our paper products from FSC or PEFC suppliers: Our paper products, such as napkins and toilet paper, are currently sustainably sourced.
- Each of our restaurant's sources only the very freshest, and finest of produce and where possible, we source from local suppliers, where our chefs create menus that make best use of Northern Ireland's delicious, seasonal ingredients. Within our bars we also strive to collaborate with local drinks brands, supporting the wider food producing community and providing our guests with a genuine flavour of some of the finest products that our region has to offer.

In our kitchens, we work with food suppliers to maximise delivery drops, reduce delivery days and minimise food miles. We re-grow micro cress to create a multi-use product. We aim to minimise overall food waste and monitor and evolve the use of raw ingredients on site to prepare food as opposed to using manufacturers or processed ingredients. We work with vegetable suppliers to allow for crop planning. We review cuts of meat to ensure waste is minimal. Our waste rapeseed is collected and processed for biofuel. We are actively ensuring gas or electrically powered units are only operating at required times.

- Provide sustainability training for staff: We have developed a
  dedicated sustainability training programme in April 2022,
  which will be delivered on an ongoing basis to all existing and new
  staff within the hotel.
- Fully support the Modern Slavery Act (2015): At The Merchant, we condemn all forms of modern slavery and human trafficking, across all points of our business operation, and supply chains.
- Sourcing environmentally friendly cleaning products: We work
  with a cleaning chemical provider that is committed to increased
  sustainability through their products, which have reduced our
  packaging waste, reduced the number of products used, reduced
  energy usage and reduced transport miles.





