



**HYATT  
REGENCY®**  
MINNEAPOLIS



# ENVIRONMENTAL SUSTAINABILITY

## ENVIRONMENTAL STEWARDSHIP



As a hospitality industry leader, Hyatt Regency Minneapolis implements significant efforts focused on environmental sustainability and responsibility as we care for our planet, guests, and colleagues.

We take pride in the continuous evolution of our operation through environmentally responsible practices that will keep our planet healthy for future generations.

## WORLD OF CARE



Caring for our planet is a natural extension of Hyatt's purpose - to care for people so they can be their best. We invite you to learn more about Hyatt's WORLD OF CARE [here](#).

Our Food Philosophy: Food. Thoughtfully Sourced. Carefully Served. This philosophy is built on the foundation of providing food and beverages that are good for people, communities and the planet.

## WASTE REDUCTION, CONSERVATION & RECYCLING



- Comprehensive recycling program of paper, glass, plastic and metal with receptacles in all guestrooms and public areas
- Guestroom key cards re-used or recycled and Mobile Key Entry available through the World of Hyatt app
- Compostable bags and biodegradable food packaging used whenever possible
- Electronic waste recycling program
- Grease and oil recycling program
- F&B waste compost program with Second Harvest Farms and local pig farm
- Unclaimed lost and found items donated to local non-profit organizations

- Motion sensors on all public restroom toilets and faucets
- Low flow toilets, faucets, and showerheads
- Water-efficient laundry practices and landscaping techniques
- Water stations available
- Digital reader boards/meeting room signage throughout the hotel
- Electronic meeting planner reporting and eSignature capabilities through Sertifi
- Housekeeping Opt-Out Program available for all guests

## RESPONSIBLE SOURCING - CULINARY OPERATIONS



- All vendors are carefully chosen based on an alignment with sustainable farming, responsible food production, and environmental sustainability practices
- Banquet/restaurant menus are thoughtfully composed each season around waste reduction with local vendors and ingredients sourced whenever possible
- Plant based & plant forward menu options offered in our restaurant and banquet operations
- Seafood, poultry, beef and pork products are carefully sourced through sustainable fisheries and vendors

- Cage-free eggs sourced
- "Menu of the Day" options thoughtfully coordinated around product maximization and waste reduction
- RTY fryer system designed to extend oil usage by 15%
- Upgraded high efficiency motors in air handling units in all kitchen hoods
- Rag cleaning and recycling program

## ENERGY EFFICIENCY



- ENERGY STAR certified
- High efficiency air handlers
- LED lighting systems with motion sensor capabilities
- Motion sensor lighting systems in meeting rooms
- Guestrooms/meeting spaces equipped with automated digital thermostats to regulate temperature when unoccupied
- Upgraded energy efficient appliances and systems
- Reflective membrane coated roofing for cooling/heating efficiency

## CITY BY NATURE



Minneapolis is also committed to caring for our planet through environmentally responsible action:

- LEED (Leadership in Energy and Environmental Design) Certified Minneapolis Convention Center
- Nice Ride bicycle program: Minneapolis is consistently named one of the top bikeable cities in North America
- Green Spaces and Parks: Visit the Loring Greenway and Loring Park steps outside, in addition to the city's expansive Parks network
- Minneapolis indoor Skyway System directly connected to the hotel adding to the city's reputation as one of the most walkable cities in North America