

Caring for the planet is a natural extension of Hyatt’s purpose – to care for people so they can be their best. At [Hyatt Regency Green Bay](#), we are dedicated to sustainability and are committed to making a difference through our daily processes. To learn more about Hyatt’s sustainability efforts through [Together by Hyatt](#), click [here](#).

OVERVIEW

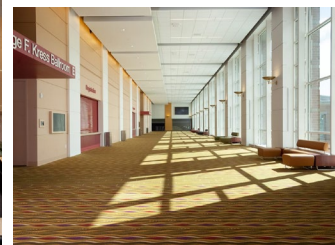
- Hyatt Eco Track
- Hyatt Apps
- Conserve program
- Lighting and HVAC
- Recycling
- Organic and locally purchased produce
- Lower-pact options

CARBON EMISSIONS AND WATER

- Lights are turned on in meeting rooms only when needed
- TVs and lights in guestrooms are kept off until a guest checks in
- Guestroom water fixtures are low-flow
- Our daily operational reports are used to effectively schedule heating and cooling needs
- Through our Conserve program, we change linens every third day unless requested otherwise, and guests may choose to reuse towels by leaving them hanging
- Suggesting lower-impact options for centerpieces and décor, such as potted plants rather than flower arrangements
- Shades are kept closed in unoccupied spaces to reduce heat load
- Kitchen and HVAC equipment are Energy star rated
- High-efficiency LED lighting is used throughout the hotel
- ASHREA audits for energy management are used to identify improvement opportunities

WASTE AND CIRCULARITY

- To-go containers are made from fiber-based material and/or post-consumer recycled content
- Excess edible food is donated to a local charity whenever possible
- If you would like to avoid disposable water bottles, hydration stations are available
- Expanded polystyrene (ESP, commonly known as Styrofoam) is not purchased
- Mobile Entry is available through the World of Hyatt app to eliminate the number of plastic keycards handed out
- Supporting digital signage and offering Hyatt Apps to help enable a paperless meeting
- Dry cleaning and laundry items are returned without plastic covers
- Cotton buds (Q-tips) have paper, cardboard, or wood stems rather than plastic stems
- Key card boxes are available in the lobby. Guests are invited to place key cards in these boxes for reuse upon checkout



OUR FOOD PHILOSOPHY

Hyatt’s Food. Thoughtfully Sourced. Carefully Served. philosophy guides us in how we select ingredients that are better for people, communities, and the planet.

- Cage-free eggs are utilized in our restaurants
- Seafood is sustainably purchased from responsible sources
- Produce is organic and purchased locally
- Beef is all-natural and grass-fed
- Plant based & plant forward menu items are offered in our restaurants and for events
- No shark fin is ever purchased or served
- The Beyond Burger is served in our restaurant
- Drip coffee at meeting and events contains beans from Rainforest Alliance Certified farms



ADDITIONAL SUSTAINABILITY OPPORTUNITIES FOR MEETINGS AND EVENTS AT HYATT REGENCY GREEN BAY

We aspire to make it easy for our guests to incorporate more sustainable practices during their meetings and events. Our hotel events team is ready to discuss how we can support or provide guidance for the options below:

- Self-service water or infused water stations are available options.
- Supporting digital signage and offering Hyatt Apps to help enable a paperless meeting.
- Opting for alternatives to plastic juice bottles and/or yogurt cups.
- Using bulk food items (such as sweeteners, condiments, etc.) to reduce single-use packaging.
- Suggesting lower-impact options for centerpieces and décor, such as plotted plants rather than flower arrangements, using digital backdrops instead of physical items, and alternatives to avoid single-use decorations like balloons.
- Coordinating the temperature of event spaces to reduce energy use while supporting attendees' comfort.
- Discussing the best ways to reduce food waste, such as ensuring updated headcounts for each meal, opting for plated meals over buffets, selecting the Menu of the Day when buffets make the most sense, leveraging the hotel restaurant for smaller groups, and eliminating overage guarantees in contract language.
- Brewing limited amounts of coffee in order to cut down on waste.
- Designing plant-based (vegan or vegetarian) meals or switching some portions of the meal to be plant-based, in order to meet attendees' dietary considerations, sustainability priorities, and culinary preferences.
- Organizing a volunteer/community giveback event with an ecological focus, such as tree planting or city clean-up, if feasible.
- Discussing options to replace physical giveaways with experiences, donations, or carbon offsets.
- Discussing options for donating excess edible food or used décor/centerpieces from the event to a local charity.

For more information on Hyatt's environmental social governance priorities, visit [Hyatt.com/WorldOfCare](https://www.hyatt.com/WorldOfCare)

For more information on meetings and events at Hyatt, visit [hyatt.com/events](https://www.hyatt.com/events)

