

APPENDIX I: OUR ECO-FRIENDLY PROGRAM

Minimizing Our Impact on the Environment

Nova Scotia already produces the least waste per capita and has the highest waste diversion rate in Canada, making it easy for our meeting planners to take advantage of our leading recycling and composting programs.

Our Halifax Convention Centre has been awarded LEED silver certification and has implemented an array of eco-friendly programs to minimize our impact on the environment while providing the best event experience on Canada's East coast.



BUILDING INFRASTRUCTURE

- HVAC air filtration system that is activated by occupancy levels in the Centre.
- CO, CO2 and NO sensors monitor indoor and outdoor air quality.
- Digital temperature controls in all rooms.
- LED lighting, including occupancy sensors in all rooms.
- LED digital signage outside of every meeting room (reducing the need for printed signage).
- Water-conserving fixtures and equipment to help reduce water consumption levels.
- Energy saving escalators that minimize power by reducing to half speed when not in use.
- Lift devices (e.g. fork and scissor lifts) utilize rechargeable batteries.



MEETING ROOM EQUIPMENT

- Our standard rectangular tables have finished surfaces, reducing the need for linens and the amount of dirty laundry.
- Refillable water stations on every level of the Convention Centre for those carrying their own water bottles.
- Stationery provided to the attendees in a meeting room and/or utilized by our office team is printed on FSC-certified paper stock.



FOOD & BEVERAGE

The East Coast is known for its beauty, hospitality and bountiful locally-sourced cuisine. Our in-house culinary team infuses local flavour into everything they create for our guests.

- Menu features seasonal, regionally available and organic culinary products, all free of trans-fats.
- Option to source local menu items that are organic, fairly traded, seasonal and not processed, helping to reduce the carbon footprint and support our local economy.
- Our culinary team will use imperfect fruits and vegetables, which might otherwise be tossed in the compost bin, into our menus without sacrificing food quality or presentation.
- Meals and snacks are presented on either porcelain or compostable dishware.
- The design of our new state-of-the-art kitchen allows for large cuts of meat to be butchered on site, reducing unnecessary waste.
- The Halifax Convention Centre is pleased to work with our customers to donate unconsumed food items that have not left our controlled kitchen environment to a certified local food bank of their choice.



WASTE DISPOSAL & CLEANING SUPPLIES

- We, along with our third-party supplier, comply with provincial composting guidelines.
- Solid Waste Management Program, separating paper products and blue-bag recyclables from regular refuse, and composting all organic materials. Waste-separation containers provided in all public areas of the facility to encourage our visitors to participate.
- Stringent protocols for safe disposal of hazardous and chemical waste.
- Adherence to a strict environmental policy for the purchase of products and equipment, all cleaning products are Eco Logo or Green Seal-certified.