

## Sustainable Event Survey for Event Venue RFPs

The Sustainable Event Survey for Event Venue RFPs has been designed to accompany your organization's Request For Proposal. Send this document along with the full RFP and request the venue fill it out and return. Answers will help planners understand the venue's level of sustainability and commitment.

POLICY-KELHTED PRHCTICES
Does the property have a sustainability policy?
Has the property earned a sustainability-related certification (such as LEED, Green Key Global, Green Seal, and ISO 14001)?
Are all staff trained in the sustainability policy?
Is the property able to measure the environmental footprint of guest rooms for the event (including all waste, water, energy)?
Does the property have a workplace health-and-safety program?
Does the property have an equal opportunity and anti-discrimination program that operates on a regular basis?
ENERGY-RELATED PRACTICES
Do they have 100% efficient lighting installed or is a retrofit planned within two years?  Very Public Areas/Lobbies Very Exhibit Hall Very Meeting Rooms Very Staff Areas/Back of House  Is a 100% of the event space's HVAC centrally controlled for efficiency, managed through in-room sensors, or conserved manually by staff who adjust to efficient settings?
WATER CONSERVATION  Are public sinks and toilets 100% efficient or is a retrofit planned within two years?
WASTE MANAGEMENT
Is recycling available in:  ✓ Public Areas ✓ Event Space  Is composting available in:  ✓ Public Areas ✓ Public Areas ✓ Public Areas ✓ Event Space  ☐ Rigid PVC plastic (Sintra) ☐ Paper (newspaper, magazines) ☐ Foamcore ☐ Cardboard ☐ Cardboard ☐ Scrap Metal ☐ Carpet/Padding ☐ Wood/Crates ☐ Reusable and or non-recyclable items for donation (furnishings,

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SUSTAINABLE-PURCHASING PRACTICES	
Does the property use minimum 30% post-consumer recycled content paper towels and toilet paper?	
Does the property have fountains or large drinking-water containers as an alternative to individual disposable bottles?	
COMMUNICATION	
Are sustainability initiatives communicated to planners during the sales process or during the planning process?	
Are sustainability initiatives communicated to suppliers during the planning process?	
Are sustainability initiatives communicated to participants during the event (i.e. onsite signs)?	
DURING MEALS AND BREAKS	
For which items are bulk containers used?  For which F&B events are reusable plates, servingware, and silverware used?	
Silverware used?  Sugar Condiments Meals  Cream/Milk Dressings/Sauces Breaks  Jam/Jelly Juice/Iced Tea Receptions	
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