

JW MARRIOTT GROSVENOR HOUSE LONDON
SUSTAINABILITY PRACTICES

AWARDS:

- Forbes VERIFIED™ Responsible Hospitality
- The Green Key accreditation
- Silver level ENERGY STAR* rating

ENERGY:

- All banqueting menus display the CO2 impact per portion for clients to see their environmental impact when selecting dishes for their event.
- All lights are LED to reduce consumption, saving 44384kWh per year.
- All fluorescent tubes are returned to our supplier to be recycled on a monthly basis.
- Energy data is tracked and reported using MESH (Marriott Environmental Sustainability Hub). We possess a specialist system to report and analyse consumption data to help reduce our energy waste.
- Heating and cooling recovery coils used on extract systems and utilisation of outside air temperatures for heating and cooling, to reduce energy consumption.
- Five Electric Vehicle Charge Points (7kW Pro Lite 40kVA) available in our on-site garage, the charging rate is £0.55p per Kwh.
- We possess motion sensors in all back of house cupboards to save electricity.

WASTE:

- In JW Steakhouse and 86 Park Lane we possess WINNOW- an AI-based tool. All food wastage is weighed and identified when placed in one of the five WINNOW bins. This allows our kitchen team to operate sustainably and cut food waste by revising portion sizes and reviewing food types for future purchases.
- All cooking oil is recycled and turned into biofuel for transport by Olleco.
- In 2025, we installed a new carpet in the Great room. For every 20m squared of carpet purchased, a tree was planted on our behalf- resulting in 293 trees planted in Kent and Kenya.
- Reduction of paper waste: paperless menus for events and paperless e-billing, 100% recycled meeting room pads, and iPads for each department to eliminate unnecessary use of paper.
- We are seeking new technology-based solutions wherever possible and possess Mobile key which allows guests to check in and out remotely. In addition, our e-compendium allows guests to order in-room dining, interact with our Front Office team and book reservations directly in our outlets.
- We possess larger, refillable amenities in our guest rooms and suites to reduce individual sized toiletries.
- Recycling bins are placed in guestrooms, suites and 86 Park Lane meeting rooms.

WATER:

- Water flush system: 3/6 litres dual flush to reduce flush volume.
- Onsite water filtration unit used for water bottles in JW Steakhouse.
- Optional bedding replacement card: guests to place on bed if they wish bedding to be changed. All bedding is washed at 40 degrees.

- Water saving sensors installed in a proportion of public bathroom facilities.
- Reduced water flow for all shower heads and taps, not exceeding 9 litres per minute and contributing to a 10% reduction in water waste.
- High efficiency dishwasher: does not consume more water than 3.5 litres per basket.

SUPPLIERS:

- We are committed to working with UK suppliers for responsibly sourced meat (regarding the ethical, humane, and legal treatment of animals) and seafood.
- 75% of the chemical cleaning products for daily use have a recognised eco-label.
- We participate in Kenway printers & Stationers LTD's Carbon Balanced programme who provide carbon balanced paper products. Contributions to the Carbon Balanced programme are used to protect land from deforestation and degradation, ensuring carbon remains locked-up within these invaluable ecosystems and their trees can continue to absorb CO2.

MARRIOTT INTERNATIONAL SERVE 360 GOALS:

