



CONRAD[®]

WASHINGTON DC

OUR
SUSTAINABILITY
STORY

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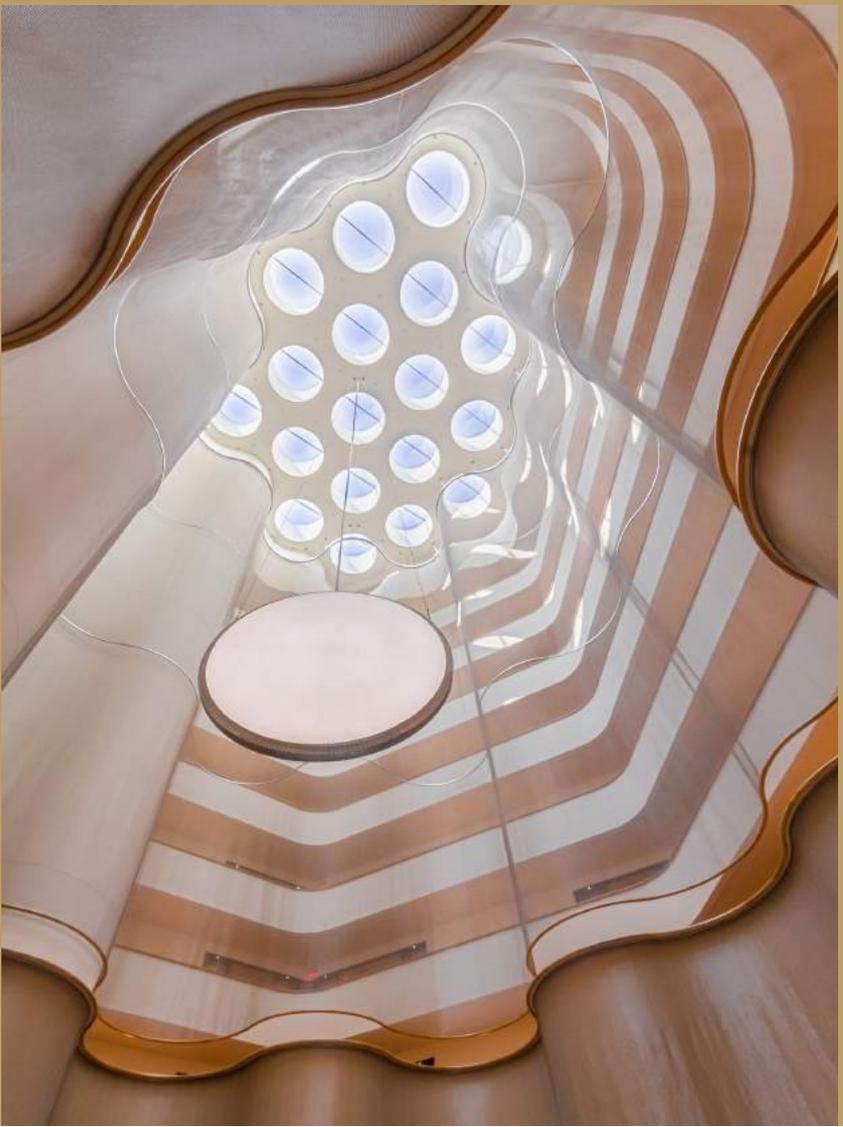
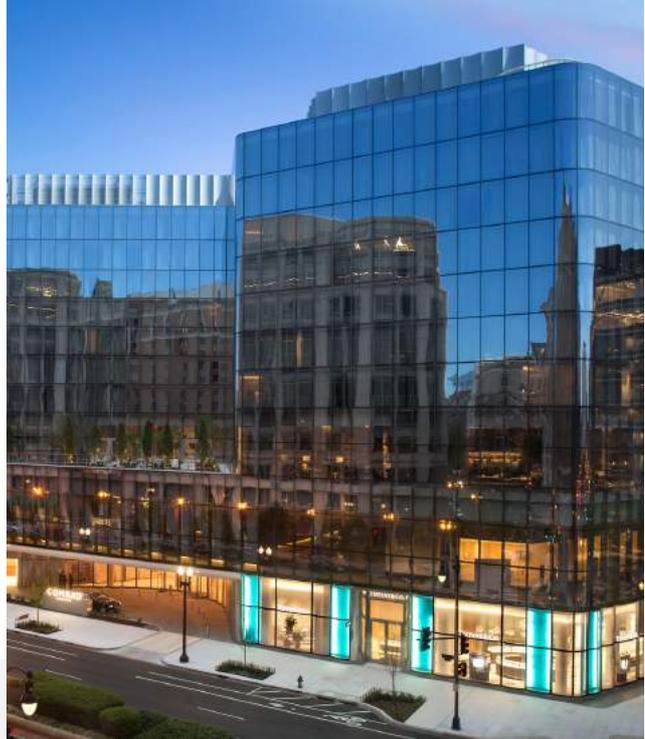


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Our STORY



The Conrad Washington, DC is a LEED Gold certified luxury hotel in the heart of the nation's capital.

Built on the former site of the Washington, DC Convention Center, the Conrad opened its doors to the public in March of 2019. As a new build, there was a great opportunity for the Conrad's design and construction to focus on incorporating sustainability as part of the infrastructure of the hotel. When it opened, the Conrad had achieved LEED Gold Certification for the operational aspects of the building.

From the beginning, the Conrad Washington, DC has taken to heart the necessity to incorporate sustainability within the hotel's operations and offerings. The next few pages outline those efforts and showcase the holistic story of how the Conrad Washington, DC is contributing to the future of sustainable travel and the city of Washington, DC.

LEED GOLD CERTIFICATION

About

LEED (Leadership in Energy and Environmental Design) is the most widely used green building rating system in the world. Available for virtually all building, community and home project types, LEED provides a framework to create healthy, highly efficient and cost-saving green buildings. LEED certification is a globally recognized symbol of sustainability achievement.

The Conrad Washington, DC achieved LEED Gold Certification by meeting and exceeding the standards of several categories of construction, including Water, Energy, Materials, Environmental Quality, Innovation and Regional Priority.



Green Roof & Stormwater Management

More than just a beautiful amenity, the Conrad's vegetated rooftop and third-floor terraces serve several important functions.

- The North and South Terraces are an urban oasis and provide a pleasant place where hotel guests and restaurant patrons can relax and enjoy the city from an elevated perch.
- The plants and soil, from the three terraces, insulate the building, reducing the energy demand from the heat and air conditioning systems.
- They also diminish the heat island effect of the building and filter the city's air to cut down on pollution, making DC a more livable place for all residents.
- The vegetation filters and recycles rainwater. It is one aspect of the facility's stormwater management plan that has helped reduce the amount of runoff into the city's stressed stormwater infrastructure by 97.49%.
- Captured rainwater is used in the hotel's cooling towers for air conditioning.

Access to Alternative Forms of Transportation

The Conrad is located in CityCenterDC, a mixed-use development where guests are walking-distance from every-day amenities, including retail stores, restaurants and entertainment venues.

- With conveniently located Metro stations and bus stops, guests have access to all the best modes of transportation to traverse the city.
- More adventurous guests can also take advantage of several bikeshare and scooter options around the nation's capital and experience why it is ranked one of the most bikable cities in the United States.
- The hotel's central location in DC allows guests to move throughout the city while leaving a small carbon footprint.



Construction

During construction of the Conrad, several measures were employed to help reduce the impact of the building's creation on the environment.

- Over 90% of construction and demolition waste was diverted from incinerators and landfills through recycling and repurposing. This amounts to over 1,600 tons of waste diverted.
- Roughly 27% of construction materials were derived from recycled products and 20% of the materials were locally sourced (within 500 miles).



Renewable Energy Credits

The Conrad offset 35% of its electricity consumption for the first two years of operation through investments in Renewable Energy Credits (RECs).

These credits allow buildings like the Conrad that are unable to generate renewable energy on-site to support renewable energy projects elsewhere.

The Conrad's RECs were primarily supplied by wind farms in Texas, where more wind energy is captured than anywhere else in the US.





Reduced Heat Island Effect

The heat island effect is the idea that roads, buildings and other “heat islands” absorb energy from the sun and heat up the spaces around them. This phenomenon is most noticeable in densely-developed areas and explains why cities tend to feel hotter than their surrounding suburbs in the summer. The Conrad helps mitigate this in a few ways:

- The Conrad features an underground parking garage, which helps regulate the temperature within guests' cars, eliminating the need to use excessive heat or A/C when starting their vehicles.
- The underground garage also receives no direct sunlight. Compared to ordinary asphalt parking lots, which act as major heat islands, The Conrad's underground parking garage is far more efficient.
- The Conrad's green rooftop, which has a total of 7,626 square feet of vegetation, absorbs direct sunlight, providing the building an additional layer of insulation.



Reduced Water and Energy Consumption

Thanks to modern water and energy saving appliances installed in guest rooms, The Conrad Washington DC has been able to reduce water consumption by 24.7% and energy consumption by 17.8%, compared to similar buildings.

- This amounts to annual water savings of 2.04 million gallons and energy savings of 6,704 MMBtu. That's enough water to fill 3 Olympic-sized swimming pools.
- These energy savings cut carbon dioxide emissions by 25.2% or 2,705 metric tons per year. That's enough to power the city of DC for an hour and a half.
- Additionally, by using captured rainwater with drip irrigation technology for terrace and rooftop plantings, The Conrad Washington DC has eliminated its need to use potable water for irrigation. Its efficient drip irrigation technology allows a reduction of 72.31% to its total water used for irrigation.



OPERATIONS & OFFERINGS

About

In addition to construction and operation, the Conrad Washington, DC also executes on a number of programs that help drive sustainability throughout the hotel. Some of these are behind the scenes while some directly affect the way our offerings are delivered to our guests.



Restaurant Operations

Since opening, the Conrad has shifted a number of operational aspects of our food and beverage outlets to align to a more sustainable approach.

- Our to-go packaging is 100% eco-friendly.
- We offer agave straws for all drinks throughout the hotel. We have eliminated the use of plastic straws.
- We have eliminated the use of single-serve condiments at Estuary and Summit, such as individual bottles of ketchup or mayonnaise served with each meal. Instead we use ramekins for serving condiments.
- We have eliminated the use of plastic spoons for tasting dishes in the kitchen and instead use re-usable spoons.
- We partner with Compost Crew, a locally owned food scrap recycling business, to compost food scraps from our preparation kitchens.
- We work with Builder's Inc, a food donation center, to donate leftover packaged goods, frozen foods and ready-to-eat food. Our donations go to churches, food banks and other food providers in the region. Additionally, we use leftover food for our employee cafeteria.
- We partner with Mahoney Environmental to recycle all of our cooking oil, which eliminates excess oil and grease from going into landfills.

Restaurant Offerings

The Conrad's dining outlets, which include Estuary, Estuary Bar and Summit, our rooftop bar, employ unique cooking methods and vendor sourcing, which align to driving sustainability. These allow our outlets to offer guests a truly one-of-a-kind dining experience.

- We use imperfect fruits and vegetables wherever possible. For example, our house hot sauce is made with "ugly" peppers that would otherwise be disposed of and we use imperfect lemons and limes for our freshly squeezed juices.
- Our commitment to using seasonal peak produce allows us to celebrate these ingredients by employing pickling and fermentation to preserve any produce that may be leftover. For example, we use leftover berries to make jams, we use the stems of mushrooms to make miso, and leftover produce is pickled and placed on our charcuterie board.
- We work with hyper-local vendors to source our ingredients. Each of the vendors we work with also employ sustainable farming, ranching and fishing methods to obtain their product. Some of these include Moon Valley Farm, a female-owned and operated farm in Woodsboro, MD that uses organic and rotating farming methods to maintain the health of the land. Another example is Autumn Olive Farms located in Waynesboro, VA, which raises pigs that primarily feed on invasive species of plants.
- At Summit, when possible, we employ solar cooking in the form of a solar oven in the preparation of some of our menu items.
- We also use the herbs grown in the planters on Summit and infuse them into syrups and spirits, as well as using them as garnishes for our cocktails.



Conrad Cares

In an effort to provide a program for our Team Members to connect with the community, we have established the Conrad Cares Committee. Through our committee we focus in providing donations and volunteer work that align to three pillars: Environment, Community, and Education.

Each quarter, the Conrad Cares Committee organizes a volunteering and donation opportunity for Team Members to participate in.





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