



# THE WESTIN

BOSTON  
WATERFRONT

## “Westin Boston Waterfront’s Sustainability Initiatives”

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Presenters:

Anthony Dinatale, Ashley Dilieto, Anthony Dicillo



# Anthony Dinatale

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- Westin Boston Waterfront Opened June 21<sup>st</sup> 2006.
- Just after opening we started with building audits to point out opportunities for energy savings.
- Low hanging fruit was quickly picked.
  - *Melink Kitchen hood controls, CFL lighting, Smart Thermostats, Cooler box efficiency controls, VFD set backs, Low flow toilets, shower heads, and aerators were all implemented.*
- We then Focus then shifted to wanting to reduce our footprint with the waste we created.
- We added a single stream recycling program with the help of our waste provider.
- Our first effort to divert food was to remove it from the waste stream and have it picked up weekly for local farms.



# Anthony Dinatale

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- We wanted to start to change the focus from mechanical to human. The best way to help make improvements for our associates and neighbors was to create a Green Council.
- I have always believed that environmental programs find the greatest success when locally managed. Our Property GC would focus on sustainable efforts around the hotel.
- Many of our efforts shifted to programs we could control by making changes to our own habits.
- Our Green council has had a number of success and received by the mayor.
- Over the last year our Green council has been lead by, Ashley Dilieto. Under her direction our team has taken the challenge to implement and track all of our environmental initiatives, increase associate awareness and participation, and offer additional ideas and solutions on how to make our hotel more sustainable. They have been the driving force of our accomplishments.
- This is where the focus shifted to the human side of Sustainability. With a group of young, energetic, and passionate individuals ideas were flourishing.



# Anthony Dinatale

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- You must have the right environment for change.
- *Lack of money is no obstacle. Lack of an idea is an obstacle.* – [Ken Hakuta](#)
- Many for profit companies often stall when everyone is looking to increase profitability. You need the support for these changes. Our General Manager, Mr. Michael Jorgensen, is that type of supporter. He is always pushing the envelope on innovation and how we can be different and better each day.
- This was the perfect marriage between our Green Council and our General manger. Ideas started floating and support and funds were provided. Some projects we implemented cost a little more and some saved a bit. The most important take away was to let them fly!




# Anthony Dinatale

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- Engineering standpoint of sustainability. The savings.
- Our hotel has been able to make some great strides working as a group.
  - 7.9% Reduction in energy usage
  - 28% Reduction of water usage
  - 116 tons of recycling offset from our waste stream annually
  - 26,000 lbs. of soap, shampoo, and body wash sent to help hygiene related deaths
  - 1,000 lbs. of food donated in two short months with “Feeding Our Neighbors”





# What Does “Sustainability” Stand for at the WBW?

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-“Reduce, Reuse, Recycle,” the 3 R’s our sustainability committee pledges to put an effort towards in our daily practices

-Here at the Westin Boston Waterfront we strive to reduce our carbon footprint everyday! Each simple act can help drive an overall reduction

-Sustainable practices helps not only our property, but the surrounding neighborhoods, associates, guests, state, and our planet!





# Ashley Dilieto

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- The sustainability committee here at the WBW has a very hands on approach towards our green initiatives. Here are some previous events we held in the last year!

“....Our Sustainability efforts were shared in the Marriott International Engineering Signal Newsletter!”



## WESTIN BOSTON WATERFRONT - SUSTAINABILITY COMMITTEE

*submitted by Ashley Dilieto, Engineering Coordinator*

The Sustainability Committee at the Westin Boston Waterfront hotel has a passion for innovative brainstorming with their fellow associates and the team members drive their great ideas into action to further the hotel's sustainable development.

As a 763-room facility, the Westin's carbon footprint is substantial to its surrounding environment. The committee welcomes suggestions that support the goal of creating an environmentally-friendly community within our hotel for both guests and associates to enjoy.

The core projects involve "reducing, reusing, and recycling" and the committee has facilitated events and projects to implement these phases. Starting with the back-of-the-house, the Sustainability Committee has created a recycling renovation.



*Megan Sommers and Jennie Walentuk of the Westin Boston Waterfront Sustainability Committee*

We hosted a "Westin Green Week" in the beginning of 2017, with different themes throughout each day of the week. Revealing our new recycling units made up of 2-4 different categories in our associate cafeteria and

various departments, vendor participation with guests Grainger & Waste Management, eat clean healthy dining options, sustainability quizzes and more carried out the committee's vision for the New Year. The next hotel event will be "Earth Day at the Westin Boston Waterfront" on April 22. During this event, the hotel will provide live music in our lobby and preserve our energy by shutting off as many lights as we can throughout the hotel.



*Westin Boston Waterfront water refill station*

New additions to our parking garage include having the convenience of EV Charging stations right on site. The hotel is also configuring a "Green Package", with the possibility of a rental hybrid vehicle available to guests with charging included. Sustainable water refill stations are also going to be put into place for guests and associates to have the option to bring in their own (or use our Westin Nalgene's) to refill and eliminate bottle waste. Once the spring season is in full bloom, solar powered furniture will be a part of our patio furniture pavilion project. Guests will now be able to sit back and relax while their electronic device charges at the convenience of their outdoor table or bench.



# ... Earth Hour 2017

## “E-Waste” Electronic Recycling Event

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# ...Earth Day April 2017

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# Westin's Green Initiatives

## “Make A Green Choice” & “Clean the World”

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“We invite you to celebrate Earth Day 2017 with us on Saturday, April 22. Festivities begin at 4:00pm in the lobby and include a live acoustic performance, signature cocktails, and more. The Westin Boston Waterfront made a longstanding commitment to caring for our planet since opening in 2006. One of our programs, Make A Green Choice, where guests can opt-in to forgoing housekeeping for up to three days, has saved 454,872 gallons of water in one year (rolling 12 month savings). We also take part in a partnership with Clean the World by recycling soaps and bottled amenities (shampoos, conditioners, lotions and gels) as hygiene products to benefit children and families in need. Starwood has been a trailblazer in industry-leading green initiatives; in 2010 the company made a commitment to environmental stability, setting targets to reduce energy and water consumption at all of its properties by 2020, and we're proud to do our part. We look forward to celebrating with you and thank you for supporting our commitment to improve the global environment!”

# ... Westin's "Green Week"







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westinbostonwaterfront We've outfitted our patio with a @mysoofa solar powered charging station so our guests can power up while they wind down 📱 🔌 ☀️ #workwell #playwell #seaport #boston



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JULY 26

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## PARTICIPATING BUSINESS

We donate our extra food



### Rescuing Leftover Cuisine

picks up our extras & brings it to our local non-profit.

We feel good about being part of the solution to end wasted food.

*It's easy... It's legal... It's safe.*

**RescuingLeftoverCuisine.org/MA**

#RLCMA #RescuingLeftoverCuisine



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westinbostonwaterfront Today marks the beginning of our partnership with @rlc\_boston, a non-profit that collaborates with Feeding Our Neighbors to donate extra event food to those in need.

We donated 200lbs of fresh and prepared food this morning; #RLCMA took our donation to the Boston Rescue Mission where no one will go hungry.

Our own engineering coordinator, Ashley who has a strong commitment to our community and sustainability, spearheaded this partnership which we're so proud to participate in.

#RescuingLeftoverCuisine #RLCMA  
#NEFON

rlc\_boston Thank you for your efforts to reduce food waste and feed the hungry. So



34 likes

SEPTEMBER 1

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# Anthony Dicillo

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- Westin Waterfront culinary team practices sustainability in a variety of ways.
- Composting food scraps
- Single stream recycling cardboard, plastic, aluminum, glass and tin cans
- Food donations through Rescuing Leftover Cuisine
- The Westin Waterfront has 3 kitchens that produce food for conventions, in room dining, the lobby bar, Starbucks and the Saucy restaurant
- We are a 24/7/365 operation serving up to 10,000 guests a week



# Anthony Dicillo

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- Rescuing Leftover Cuisine
- We participated in our first food pick up on September 1, 2017
- We have donated many different food items but the popular ones are breakfast pastries and cut fruits that are left over from breakfast buffets. Sliced breads and bagels are a popular item as well
- We decided to begin food donations because there were many opportunities to divert the food from compost and box it up for donations pick up
- Since we have started food donations we have donated over 1,500 pounds of food to The Boston Foodbank and Rosie's Place





# Anthony Dicillo

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- When I have a buffet or a plated meal with excess food items I place everything in containers and chill the food as quickly as possible. On any given day I can have up to 1500 guests in the convention areas around the hotel.
- At the end of the dinner meal service I will put in a request to Dana for pick up of all excess food items.
- I will describe all the food items I have left over that we are donating so she will place these items to the best operation in Boston.
- Typically the driver will pick up the items the same or next day so everything is fresh for the receiving food operation.

# Photos of our successes this far!

