

# Sustainable Stays

## Our Food and Drink



### What we have done ...

Better understanding the impact our food and drink has on the planet has been eye opening. We have provided vegetarian and vegan options on our menus for some time, and provided non-dairy alternatives in all properties, but we are now working with our supply partners and internal teams to help us with better menu engineering and carbon foot printing.

### Where we are heading ...

As part of a 2026 meeting and events review, we will be introducing carbon data on all meeting and private dining menus.

We are then committed to including carbon data on restaurant menus (where appropriate) by the end of 2028.

We are also now focused on plant-rich menu development in all menus, with the aim to increase vegetarian and vegan options throughout all hotels by at least 20% by the end of 2026. Our new food waste management system will also be launched next year.

In terms of product and supply partners, our overall food and drink procurement is being reviewed as part of our Responsible Purchasing programme.

