

Green Hotel Forum



About the Hyatt Centric Waikiki

Opened in December of 2016 in the heart of Waikiki

With 230 guest rooms in the center of all the dining and shopping one could desire, Hyatt Centric offers guests a great base of operations from which they can explore the island.







CONFIDENTIAL AND PROPRIETARY

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The Centric has several dining and shopping options on street level including Starbucks, Jamba, Nordstrom, Dukes Lane, and ICE MONSTER.







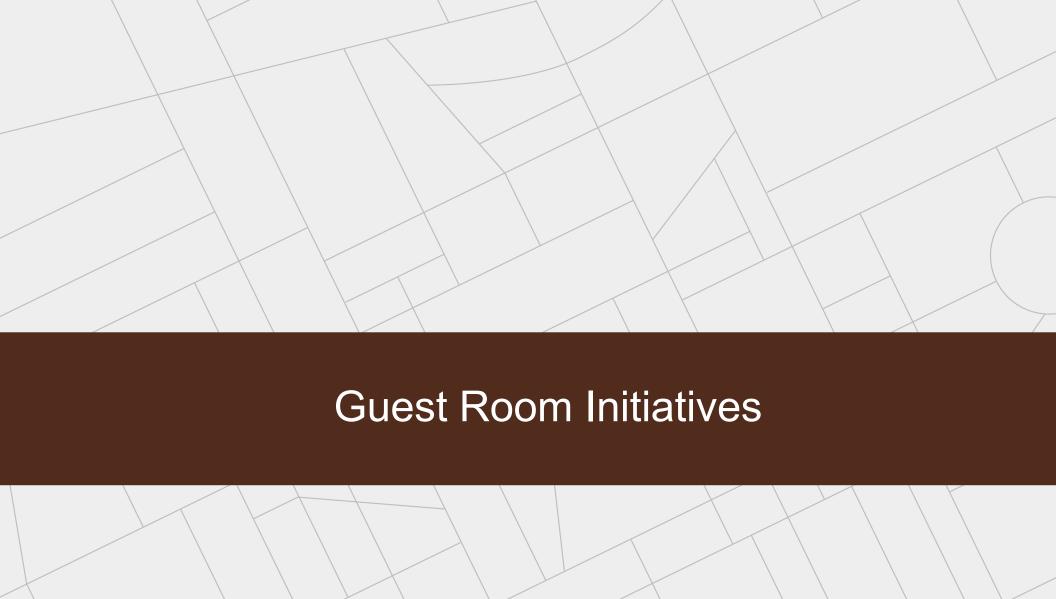


Let there be light... conversion!

Converting from T8 Fluorescents to LED motion sensor lighting in emergency stairwells and the parking structure has reduced our energy consumption in those areas by 60%.

Parking Lighting reduced consumption by 109,000 kW/year Stairwell Lighting reduced consumption by 33,500 kW/year





In-room Recycling

Providing a separate bin for bottles/cans makes it easy to recycle. Our housekeepers take the bottles/cans for reclamation and they keep the redemption.



REUSABLE > disposable!



reusable water bottles and water stationsBy providing, we prevent at least 167,900 disposable bottles from entering the waste stream annually.



Housekeeping Green Programs

There are so many ways to save the planet!!

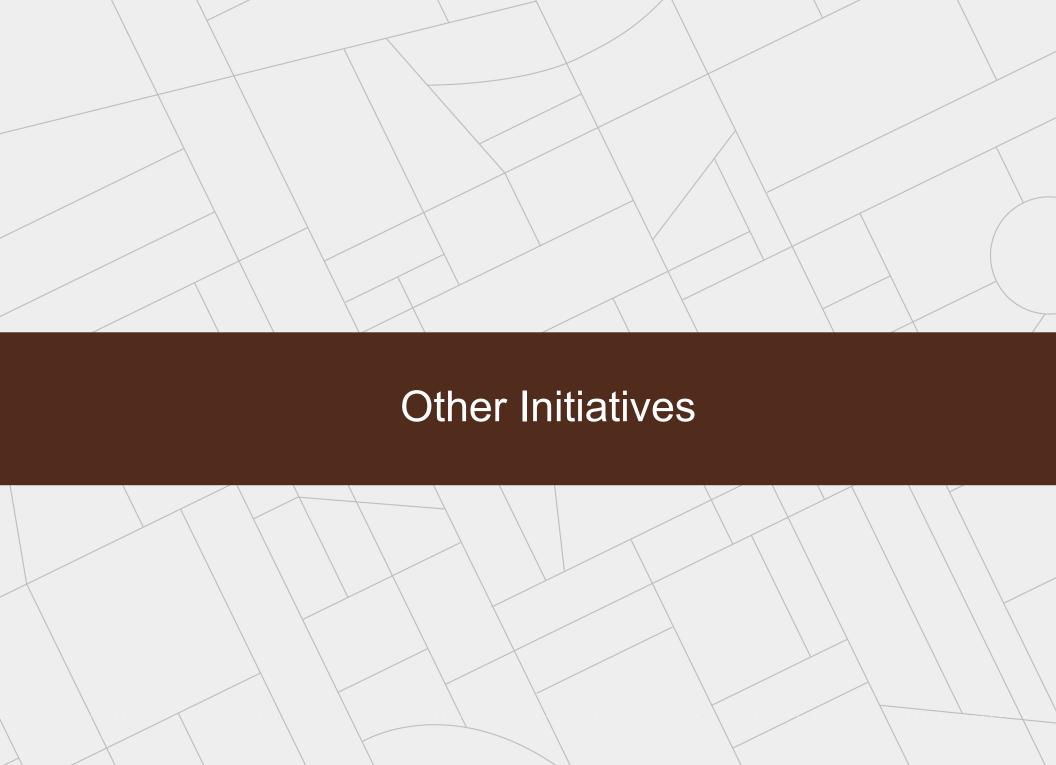
Totally Green: Guests are offered the opportunity to opt out of daily service in exchange for a \$\$ credit.

- In 2019, this averaged 10 rooms/day or about 3,700 services in the year.
 - Resulting in water, sewer and electricity savings

Optional Linen Change: Since our change in 2018 to optional linen change, we have reduced our linen output by 18%.

- This means less water/electric for laundering and less fuel burned on transport.

Towel Reuse: As is common practice in recent years, we encourage guests to reuse their towels. A towel left on the floor will be replaced.



Herb Garden!



We utilize used coffee grounds, egg shells, rice water and left over wakame from our breakfast buffet to fertilize our herb garden. All the vegetables & herbs such as bittermelons, squash, tomatoes, basil, sage, rosemary, shiso and thai chilies are used for the breakfast buffet, our events and employees' foods.



