

24 JANUARY 2007

And the Winners of the THE CONSIDERATE HOTEL OF THE YEAR AWARDS 2006 are...

OVERALL WINNER

Considerate Hotel of the Year 2006

Awarded for making the most progress in more than two of the challenges and having the highest average ranking over all four challenges.

ROYAL LANCASTER HOTEL, LONDON

"We are delighted that our efforts have been recognised with these prestigious awards. Since setting up our Environmental Committee and Energy Task Force in December 2005, the Royal Lancaster has made every effort to become a considerate and passionate hotel in respect of the environment. The whole project has been a real team effort and this wonderful recognition will motivate the team to achieve even greater success in this important area. Looking forward, we will be taking our ideas further and encouraging guests and clients to work with us in conserving the environment." Royal Lancaster Hotel

CATEGORY WINNERS

Winner of the WRAP Waste Management Challenge

Awarded for achieving a reduction in the amount of landfill waste of just over 50 per cent per guest night!

Highly Commended:
Hilton London Heathrow

ROYAL LANCASTER HOTEL, LONDON

"Halving the amount of waste the hotel sends to landfill is an impressive achievement and the management and staff of the Royal Lancaster are to be congratulated. This level of progress can only be delivered through strong commitment and teamwork, and we hope that this award will motivate the Royal Lancaster to explore further ways of reducing their environmental impact and provide a good example to other hotels of what can be achieved." Jennie Price, Chief Executive of WRAP (Waste & Resources Action Programme)

Winner of the Envirowise Water Management Challenge

Awarded for achieving a 48 per cent reduction in the amount of water consumed per guest night!

Highly Commended:
Mandarin Oriental Hyde Park;
Tanners Hatch YHA, Surrey

**CROWNE PLAZA LONDON ST JAMES/
51 BUCKINGHAM GATE**

"We are delighted to have been awarded the Envirowise Award. We understand the importance of water conservation and feel very strongly that this is an integral part of the overall aim of being environmentally aware. 51 Buckingham Gate and the Crowne Plaza London St James continue to lead the way in terms of Environmental Practices and look forward to continuing our close relationship with both the Considerate Hoteliers Association and all their participating members." Ian Hurst, General Manager, Crown Plaza London St James/51 Buckingham Gate

"The Crowne Plaza London St James is an excellent example of what can be achieved through a commitment to improve water efficiency and environmental performance within all areas of an operation. By thoroughly integrating water minimisation into its refurbishment programme, the hotel has been able to reduce water consumption by nearly 50% without compromising the quality of guest facilities or customer service." Roger Papworth, Envirowise Programme Delivery Leader

Winner of the Hospitable Climates Energy Management Challenge

Awarded for achieving the greatest reduction in their energy consumption between 2005 and 2006, over the period July to October, benchmarked by energy use per guest as well as energy use per square metre of floor area.

Highly Commended:
Ibis Coventry Centre
Riverbank Park Plaza, London

NOVOTEL LONDON WATERLOO

"The team at Novotel Waterloo are extremely proud to have been recognised for all the efforts made to reduce energy consumption in the hotel. Through the Accor Environmental Charter we intend to take our Environmental Commitment forward, by continuing our efforts to focus on energy saving as well as focusing on other areas where we know we can make a difference in helping to improve the environment." Novotel London Waterloo

"The Accor Hotel Group was one of the first to sign up to Hospitable Climates, the industry's bespoke energy saving programme, when it launched in 2001," commented Karl Mueller, Technical Services Director Accor Hotels. "Since then we have worked hard to develop a comprehensive energy saving strategy across the group and are now seeing the very real benefits associated with this approach."

"The management and staff at the Novotel London Waterloo are to be congratulated on their fine achievement. The Accor Group has been a long standing champion of Hospitable Climates and we are delighted to see them continue their energy saving efforts." Linda Martin, HCIMA Director of the Hospitable Climates programme - supported by The Carbon Trust.

Winner of the Oxford Brookes University / Sustain Best of British Food Challenge - Metropolitan

Awarded for its impressive promotion of "Taste of Britain" throughout the summer period.

Winner of the Oxford Brookes Hospitality/Sustain Best of British Food Challenge - Country

Awarded for its year-round, locally-sourced menu with extensive information on the provenance of the food and a real sense of its Norfolk location.

Highly Commended:
Deans Place, East Sussex
Lasswade Country Hotel, Powys
Greenbanks, Norfolk
Cote How, Cumbria

ONE ALDWYCH, LONDON

"This Award recognises our commitment to promoting the best of British food. Our guests enjoyed last summer's 'Taste Britain' menus so much that One Aldwych has just launched 'Taste Britain Winter' menus, which celebrate great seasonal produce with a comforting edge. This continued commitment means our restaurants' kitchens are supporting more and more British producers." Simon Hirst, General Manager, One Aldwych

STRATTONS HOTEL, NORFOLK

"We believe quality, and care for the environment go hand in hand. One is not sacrificed for the other, wanting the best in terms of quality means supporting local producers and suppliers, sourcing ethically, which means caring for your environment- these are the criteria, this is what we do, this is what anyone can do." Vanessa Scott, Strattons Hotel, Swaffham, Norfolk

'We were very impressed by the high standard of entries for the food challenge, with most of the entries producing evidence that they bought much of their food from Britain. Although it was very hard to choose, the winning entries went that little bit further by, amongst other things, using food produced that little bit nearer. These hotels also showed evidence of implementing and communicating other practices central to a sustainable food system. These include considering: animal welfare, environmentally friendly production techniques, depletion of fish stocks and protecting traditional production methods. One Aldwych and Strattons - are exemplary models of how to make sustainable food a commercial reality, not just for other hotels but for the whole of the British catering sector.'

Ben Reynolds, London Food Link, Sustain: the alliance for better food and farming

With applications up by **60%** on last year - the success of The Considerate Hotel of the Year Awards 2006 campaign clearly demonstrates the hotel industry's professional commitment to addressing the call for environmental awareness and action.

The judges were most impressed with the standard of individual hotel entries received from all parts of the UK suggesting that the hotel industry is very much taking environmental matters seriously.

This year the leading organisations in their fields: **WRAP (the Waste & Resources Action Programme)** for waste minimisation and recycling; **ENVIROWISE** for water management; **OXFORD BROOKES UNIVERSITY AND SUSTAIN** for sustainable food; and **HOSPITABLE CLIMATES** for energy efficiency -set four challenges for UK hotels:

- **Envirowise** challenge: to save at least 30% on water and effluent bill over the period July to October 2006 (or the nearest comparable billing period).
- **WRAP** (Waste & Resources Action Programme) challenge: to reduce the volume of waste sent to landfill by at least 20% over the period July to October 2006 (or the nearest comparable billing period).
- The **Oxford Brookes University/Sustain** challenge: to demonstrate the greatest commitment to promoting seasonal British food on menus over the period July to October 2006.
- The **Hospitable Climates** challenge: to reduce energy consumption by the greatest amount over the period July to October 2006 (or the nearest comparable billing period).

Liam Lambert, Chairman of The Considerate Hoteliers Association and Operations Director, Europe, Mandarin Oriental Hotel Group, commented: *"With the environmental debate currently raging over climate change, it is great to see many hotels taking the initiative and showing what can be achieved by applying a commonsense approach in the areas of waste, water and energy management, and sustainable food. By doing so considerable resources have been saved without detriment to the comfort and well-being of the guest."*

USEFUL CONTACTS

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Envirowise: www.envirowise.gov.uk t: 0800 585794

WRAP (Waste & Resources Action Programme) www.wrap.org.uk t:01295 819 900

Sustain: www.londonfoodlink.org t: 0207 837 1228

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