



Sheraton Denver Downtown Hotel Sustainability Initiatives

BUILDING & CENTRAL PLANT MANAGEMENT

Our building management system (BAS) allows the hotel to program the major mechanical systems that service meeting rooms, public space and back-of-house heating and cooling based on use, as well as, ensure proactive maintenance of all hotel machinery, including our three high-pressure steam boilers and three chillers. During the winter months, we switch over to full building “free cooling” including water and airside economizing allowing us to turn our chillers completely off. This results in a massive reduction in our overall energy intensity and allows us to perform a full preventive maintenance—all of which ensure that energy use is optimized throughout the property.

WATER EFFICIENCY

Water-conserving fixtures are utilized throughout the hotel (guest room, public space, and back-of-house). These include: low-flow toilets, faucets, showerheads, and rinse stations—many with automatic sensors.

ENERGY EFFICIENT LIGHTING

The use of LED and traditional fluorescent lighting throughout the hotel’s interior (guest room, meeting room, and back-of-house) and exterior reduce electrical consumption. These bulbs produce less heat, lowering the cooling load of the hotel, and last longer than standard incandescent bulbs creating less waste.

WASTE MINIMIZATION:

Single-Use Plastic: We have installed water stations throughout the property providing guests with an ecofriendly way to stay hydrated, reducing the need for single-use plastic bottles.

Waste Management: We partner with Waste Management using their single-stream system to ensure that all paper fibers, plastics, metals, and other recyclables are processed at their plant. We have an onsite cardboard baler that separates, flattens, and compresses cardboard before sending it to their recycle plant.

We practice the safe disposal of computer equipment, cell phones, monitors, chemical waste, paint waste, batteries and always review options for the proper disposal of other potentially toxic materials as needed.

FOOD & BEVERAGE

Leanpath Program: With the use of scales, we measure all overproduced, expired, mis-ordered and spoiled items from both meeting and public spaces. We review this information daily and are able to identify food waste prevention opportunities and minimize food waste.

Liquid Food Composter (LFC): We use an onsite composter in which micro-organisms break down biodegradable material in the presence of oxygen. The environment of the LFC accelerates the digestion of most food products and bio-plastics within 24 hours. The byproduct of this process is gray water that can be used for fertilizer or safely washed down the drain. This composting method prevents CO2 emissions from landfills and the transportation used to get waste to the landfills.

ENERGIZE DENVER

We are working directly with the Denver Office of Climate Action, Sustainability and Resiliency (CASR) to reduce our building total Energy Use Intensity (EUI) by 2030. As the largest hotel in Denver, we always creating projects that are directly in line with their goals to make Denver net zero energy by 2040.

MARRIOTT’S GOALS

- Dramatically reduce our environmental footprint by 2025
- Zero greenhouse gas emissions by no later than 2050
- Reduce food waste to landfill by 50% by 2025

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MEMBER OF
MARRIOTT BONVOY™