



<p>OUR eco-responsible actions to help you host an event with a zero waste target!</p> <p>Basic services offered by the Hôtel Château Laurier Québec</p>	<p>Your eco-responsible actions to host an event with a near zero waste target!</p>
<p>Our banquet and catering service offers to:</p>	<p>While planning your event, you should consider the following:</p>
<p><input type="checkbox"/> Minimize and even eliminate the use of individually packaged food and drink</p>	<p><input type="checkbox"/> Where possible, choose videoconferencing or telework for your events' planning activities</p>
<p><input type="checkbox"/> Plan your food requirements such that we only prepare the number of servings needed, thus avoiding waste</p>	<p><input type="checkbox"/> Foster the use of computer equipment, providing online tools and keep all participants well informed</p>
<p><input type="checkbox"/> Effectively manage any food surpluses arising (food bank, composting)</p>	<p><input type="checkbox"/> Provide reusable name badges and recover them at the end of your event</p>
<p><input type="checkbox"/> Use reusable dinnerware, washable table cloths and napkins (for meals)</p>	<p><input type="checkbox"/> Push for using Internet and e-mail to publicize your events rather than paper mail</p>
<p><input type="checkbox"/> Replace plastic coffee stirrers with reusable utensils</p>	<p><input type="checkbox"/> Print as little as possible and, where required, print both sides of recycled (non glossy) paper only with vegetable inks</p>
<p><input type="checkbox"/> Choose local produce and organic food, where and when available</p>	<p><input type="checkbox"/> Use "Think Green" concepts, for instance: free bus tickets for the week of registration to the seminar</p>
<p><input type="checkbox"/> Serve as many fair-trade products as possible (coffee, tea)</p>	<p><input type="checkbox"/> Rent buses or minivans to act as shuttle, when required</p>
<p><input type="checkbox"/> Use tap rather than bottled water or, if required, choose large bottles instead of individual ones</p>	<p><input type="checkbox"/> Add elements to your environmental protections efforts, such as: Conservation of natural habitats and wildlife in Québec</p>
<p><input type="checkbox"/> Offer a recycling service for glass, plastics and metal as well as a composting system</p>	
<p><input type="checkbox"/> Participate financially in the realization of a conservation project through a donation to the Fondation de la faune du Québec.</p>	

Hôtel Château Laurier Québec contributes to the success of sustainable events within its walls

The conference "Organizing a successful event: The choices that make the difference," won the 2013 Vivat award, from Loto-Québec for responsible events in the Food category.

The exemplary approach of our catering service, Le George V, who had the audacity to engage in the identification of ingredients, revealed that a large proportion of selected foods came from a radius of 300 km. In addition, many foods selected for the menu held an organic certification, as well as certification of local provenance (Aliments du Québec, Charlevoix products, etc..) This carefully crafted menu has helped to cumulate a considerable number of points according to the BNQ certification grid, while collecting a perfect appreciation note from the participants.

The judges particularly emphasized the effort required to reach this level of excellence in the event that environmental responsibility is not the primary purpose, the colossal efforts to achieve level 4 BNQ 9700-253 and awareness approach to other event organizers. In this case the hotel was a partner in a consortium of bidders local experts services to conference organizers led by Agora Communication.