

Sofitel Melbourne On Collins






Current Sustainable Initiatives

<p>We use compostable coffee cups for take away coffees - Brand: Biopak https://www.biopak.com.au/</p>	 <p>SINGLE WALL HOT CUPS</p>
<p>We use landfill biodegradable cling film Brand: Biogone</p>	
<p>We use landfill biodegradable disposable gloves Brand: Biogone</p>	
<p>We use Landfill biodegradable 120L Wheelie bin bags - Brand: Biogone</p>	
<p>We use landfill biodegradable bin liner bags - Brand: Biogone</p>	
<p>We collect our oyster shells to help restore reefs - Shuck don't chuck recycling programme when we have oysters on the menu:</p>	
<p>We recycle our Nespresso pods through Nestle</p>	
<p>We use Purchase Plus, a digital platform to do the Purchase orders. No more use of paper.</p>	
<p>We use Tappendium in rooms for our dry cleaning orders - no more dry cleaning forms in rooms.</p>	
<p>We use 100% plastic free compostable cutlery for our big functions - Brand: BioPak</p>	 <p>CUTLERY</p>
<p>We recycle our E waste through ecocycle</p>	
<p>We recycle our Cartridge via Close the Loop</p>	

We aim to recycle 70% of our total waste	
We try to donate our used equipment to Salvation Army to give them a second life.	
We recycle our used cooking oil with Cookers who convert it to biofuel for trucks	
All our food wastage in the hotel goes into food recycling bins. This food wastage goes through a composting system and ends up as fertiliser and other bi-products.	
We have a glass crusher onsite in our No35 Restaurant to recycle our glass waste. Crushed glass means less refuse uplifts, less refuse vehicles, less congestion, less fuel wasted, less pollution.	
We eliminated all cardboard boxes and soft plastics in every fish deliveries from our supplier Clamms. Blue initiative program: supply reusable, sealed fish bins to remove the waste of cardboard and poly boxes.	
We banned all Styrofoam and wax paper delivery containers	
We worked in partnership with Sustainability Victoria and participated to the programme: Love Food, Hate Waste. In view to reduce our food waste, we conducted several food waste audit across our F&B outlets, to understand where our food waste came from the most. From the results, we have put in place several actions to reduce our food waste. For example, we changed the size of the dishes in our buffet to reduce the portions. We continually try to find new solutions to reduce our food waste as much as we can.	
We only provide straws on request but we have changed our plastic straws for home compostable straws from Little Green Panda	
We give back our old carpet to the supplier Conveney for recycling.	
We transitioned onto paperless reporting for our Food Safety Program with SafeFoodPro	
SMOC is trialling a method to calculate the carbon footprint for Accor Experiences and offer guests to invest in carbon projects to balance emissions.	

We transitioned to refillable Balmain 400ml pump pack dispensers to eliminate single use 35ml bottles	
We repurpose or recycle our Textiles via Textile Recyclers Australia (TRA)	
We have started focusing on featuring local suppliers with indigenous ingredients in the Bars (Autonomy Distillers)	
Reduce paper usage for contracts and paperwork with T&C by going digital with SignNow	
We eliminated all plastic bottles from guest use; no more plastic in the minibar, guest rooms, bars, or restaurants, glass alternatives are in place	
We use Gregory's Recycling for: Scrap metal, Electrical cables, fridges, Plumbing, any items that are copper/brass	
We have eliminated 52 single use plastic items from all guest rooms	
In 2023 we begun offering a First Nations Turndown Service, working with Kinaway certified suppliers on gifting guests native and indigenous flavoured/themed products to our guests	
In 2023 we changed Chemical Suppliers to reduce plastic packaging, excess energy usage, reduce water consumption and use locally manufactured biobased chemicals in the guest rooms	
In 2023 we became certified with Green Globe, an ecolabel that promotes sustainable and circular practices for health and safety, social-cultural, heritage, and sustainability	
In 2023 we joined the Go Full Circle Program, a project team with City of Melbourne, City of Stonnington and City of Boroondara to promote Circular Economy practices	
In 2023 we began trialling The Udder Way, a closed loop for eliminating single use plastic milk bottles with an 18L milk keg system that is refilled by Melbourne's only micro-dairy, St David's Dairy. This system was fully installed in 2024.	
In 2023 we began working with MODA to eliminate single use glass bottles of water in our restaurant	
In 2023 we began developing a baseline of Food Waste with Winnow, an AI Image recognition system that tracks and reports on prep waste in our Conference & Events Kitchen operation	

In 2023 we worked with William Angliss on reducing plate-waste in our Breakfast Buffet with experiential messaging to reduce the amount of food waste, the "Green Initiatives" survey is available for guests to complete via Tapendum	
From 2024 all electricity purchased by the hotel is sourced from renewable energy. The hotel's current electricity provider is SmartestEnergy.	
In 2024 the hotel increased its partnership with St David's Dairy and began featuring the micro-dairy's cultured butter, yoghurt and cream in the hotel's breakfast and pastry offering	
In 2024 the hotel introduced Seven Seasons Gin into the Atrium Bar menu, with a signature cocktail featuring native ingredients found in the gin	
In 2024 the hotel partnered with Sonder to boost employee wellbeing and safety	
In 2024 the hotel transitioned from plastic key cards to FSC certified wood key cards	
In 2024 the hotel partnered with Thgtful to introduce home-compostable packaged snacks in the minibar	
In 2024 the hotel began using Biopak's fully home compostable bin liners in all large bins	
In 2024 the hotel continued its partnership with Indigiearth and developed a Quandong Treatment Oil roller to expand the gift selection for Turndown	
In 2024 the hotel began partnering formally with Alperstein Designs to diversify the welcome gifts received by VIP guests. Alperstein Designs providing a commission to the indigenous artist who designed the packaging for all products sold.	
In 2024 the hotel began partnering with Denu, a local supplier for bathroom amenities to elevate the gueset experience in the hotel's Suites	
In 2024 the hotel began partnering with Loco for Cocoa, a Melbourne-based indigenous chocolate supplier, to continue to diversify the welcome gifts received by VIP guests	
In 2024 the hotel installed a MODA Water Bottling Plant to provide complimentary filtered water bottles to all guest rooms, with empty bottles collected, sanitised and refilled, creating a circular system for all guest rooms	
In 2024 the hotel began partnering with Wallaby Water to provide a 400ml aluminium reusable takeaway water bottle for all guest vehicles departing from the hotel's Driveway. Wallaby Water donate 10% of their profits to Australian wildlife initiatives	

In 2025 the hotel continued its partnership with the Birraranga Film Festival as an official Hotel Partner for the Melbourne-based Global Indigenous Film Festival	
In 2025 the hotel installed a "BinTracker" unit from Gurru to digitally track all waste streams across the hotel's operations. This data provides an accurate baseline of waste generated per guest per area.	
In 2025 the hotel partnered with VTIC, City of Melbourne and Urbis to present a "Sustainability Masterclass for Hotels" seminar, where the MODA Water Bottling plant was presented as a best-case study	
In 2025 the hotel purchased a second Winnow system to start to track the guests' plate and buffet waste, providing full governance over the Food Waste in Conference and Events	
In 2025 the hotel trialled a Container Deposit Scheme with Scouts Victoria, where soft drink and beer glass bottles were collected by the Scouts with the \$0.10 collection fee per bottle going directly to the	
In 2025 the hotel transitioned from single-use buffet gel burners to refillable EcoBurners for its Conference and Events operation	