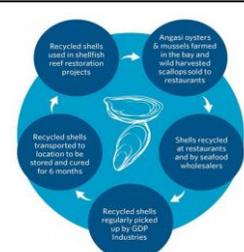
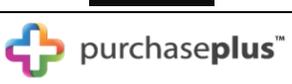
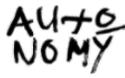


Sofitel Melbourne On Collins - Sustainability Initiatives

Sofitel Melbourne On Collins aligns its sustainability strategy with Accor's three operational pillars - STAY, EAT and EXPLORE - embedding responsible practices across hotel operations, food and beverage, and community engagement, while working closely with suppliers and partners who share our commitment to ethical sourcing, circular economy principles and reduced environmental impact.

Pillar	Current Sustainable Initiative	Supplier
EAT	Initiative: Using compostable coffee cups for take away coffees <i>Impact: Eliminating single use plastic from our supply chain</i>	 SINGLE WALL HOT CUPS
EAT	Initiative: Using landfill biodegradable cling film <i>Impact: Eliminating single use plastic from our supply chain</i>	
EAT	Initiative: Using landfill biodegradable disposable gloves <i>Impact: Eliminating single use plastic from our supply chain</i>	
EAT	Initiative: Using landfill biodegradable 120L bin liners <i>Impact: Eliminating single use plastic from our supply chain</i>	
STAY	Initiative: Introducing 10L landfill biodegradable bin liners in all guest rooms <i>Impact: Eliminating single use plastic from our supply chain</i>	
EAT	Initiative: Collecting oyster shells for reef restoration in Port Phillip Bay through the Shuck Don't Chuck program <i>Impact: Supports marine biodiversity and circular reuse of organic resources</i>	
EAT	Initiative: Recycling Nespresso pods via Nespresso's Recycling Program <i>Impact: Coffee grounds are composted and aluminium casings repurposed into new products</i>	
STAY	Initiative: Utilising Purchase Plus digital platform for Purchase orders <i>Impact: Eliminated paper-based purchasing</i>	
EAT	Initiative: Providing 100% plastic free compostable cutlery for functions when requested <i>Impact: Elimination of single use plastic products</i>	 CUTLERY
STAY	Initiative: Recycling e-waste through ecocycle <i>Impact: Diverts hazardous electronic waste from landfill</i>	
STAY	Initiative: Recycling used printing cartridges via Close the Loop <i>Impact: Products are reused and refilled, providing a circular supply chain for previously single-use items</i>	
STAY	Initiative: Donating used equipment to Salvation Army where possible <i>Impact: Extends product lifecycle and reduces landfill</i>	

EAT	<p>Initiative: Recycling used cooking oil into biofuel for trucks</p> <p><i>Impact:</i> Converts waste oil into renewable truck fuel</p>	
EAT	<p>Initiative: All our food wastage goes into organics recycling bins</p> <p><i>Impact:</i> Transforms food waste into compost and fertiliser</p>	
EAT	<p>Initiative: Operating BottleCycler's glass crusher at No35 Restaurant</p> <p><i>Impact:</i> Reduces collection frequency, fuel use and emissions</p>	
EAT	<p>Initiative: Participated in the Blue Initiative program with Clamms to reduce waste in all fish deliveries and implement reusable, sealed fish bins (2019)</p> <p><i>Impact:</i> Closed loop system now in place, eliminating cardboard, polystyrene boxes and soft plastics from landfill</p>	
STAY	<p>Initiative: Banned Styrofoam and wax paper delivery containers (2019)</p> <p><i>Impact:</i> Hazardous waste and non-compostable products eliminated from landfill</p>	
EAT	<p>Initiative: Participated in Love Food Hate Waste audits with Sustainability Victoria to reduce food waste across our F&B outlets, and improve food waste efficiencies (2019)</p> <p><i>Impact:</i> Identified reduction opportunities and improved portion control to minimise wastage.</p>	
EAT	<p>Initiative: Providing straws only on request and switching to compostable sugarcane straws (2021)</p> <p><i>Impact:</i> Eliminating single use plastic from our supply chain</p>	
STAY	<p>Initiative: Returning end-of-life carpet to Conveney for recycling</p> <p><i>Impact:</i> Diverting bulky waste from landfill and enabling material recovery</p>	
EAT	<p>Initiative: Transitioned to paperless food safety reporting Food Safety Program with SafeFoodPro (2022)</p> <p><i>Impact:</i> Reduced paper consumption in kitchen operations</p>	
STAY	<p>Initiative: Accor Carbon Tracker trial implemented for guest carbon footprint measurement</p> <p><i>Impact:</i> Improves transparency and awareness of emissions for our guests</p>	
STAY	<p>Initiative: Installed refillable Balmain 400ml pump pack dispensers to eliminate single use 35ml bottles</p> <p><i>Impact:</i> Single use plastic and wasted product eliminated from landfill</p>	
STAY	<p>Initiative: Recycling and repurposing our Textiles via Textile Recyclers Australia (2022)</p> <p><i>Impact:</i> Converts discarded textiles into recycled fibres, eliminating from landfill</p>	
EAT	<p>Initiative: Sourcing local suppliers with Indigenous Ingredients for our Bars, such as Autonomy Distillers (2022)</p> <p><i>Impact:</i> Strengthens local and First Nations supply chains</p>	
STAY	<p>Initiative: Digitising People & Culture documentation with SignNow</p> <p><i>Impact:</i> Reduces administrative paper consumption</p>	

STAY	<p>Initiative: Recycling scrap metal items and electrical materials including cables, fridges, plumbing, copper/brass items etc</p> <p><i>Impact: Safely diverts hazardous and valuable materials from landfill</i></p>	
STAY	<p>Initiative: Launched First Nations Turndown Service with Kinaway suppliers, gifting guests native and Indigenous flavoured/themed products (2023)</p> <p><i>Impact: Promotes cultural appreciation and Indigenous business support</i></p>	
STAY	<p>Initiative: Transitioned to eco-certified chemical supplier, including locally manufactured biobased chemicals in guest rooms (2023)</p> <p><i>Impact: Reduces plastic packaging, energy usage and water consumption</i></p>	
STAY	<p>Initiative: Achieved Green Globe certification, an ecolabel that promotes sustainable and circular practices for health and safety, social-cultural, heritage, and sustainability (2023)</p> <p><i>Impact: Embeds sustainability governance and international standards via a comprehensive Environmental Management System and Sustainability Management Plan</i></p>	
EXPLORE	<p>Initiative: Joined the Go Full Circle Program, a project team with City of Melbourne, City of Stonnington and City of Boroondora to promote Circular Economy practices (2023)</p> <p><i>Impact: Expands sustainability framework beyond recycling - evolving from the 3 R's of Recycling to the 12 R's of Circularity</i></p>	
EAT	<p>Initiative: Implemented The Udder Way, a closed loop for eliminating single use 2L plastic milk bottles with an 18L milk keg system that is refilled by Melbourne's only micro-dairy, St David Dairy (2023)</p> <p><i>Impact: Eliminated single-use plastic milk bottles, reducing landfill</i></p>	
EAT	<p>Initiative: Partnered with MODA to install a reusable in-house filtered water bottling system for F&B outlets (2023). Expanded partnership to install MODA Water Bottling Plant for guestrooms, providing complimentary refills. Empty bottles are collected, sanitised and refilled, creating a circular system (2024)</p> <p><i>Impact: Eliminated single-use glass bottles, reducing landfill</i></p>	
EAT	<p>Initiative: Adopted Winnow, an AI image recognition system to track and report on production waste in our Conference & Events Kitchen operation (2023). A second system was installed in 2025 to track guests' plate and buffet waste.</p> <p><i>Impact: Provides measurable data to help reduce food waste, we now have full governance over our Food Waste in C&E Operations</i></p>	
EAT	<p>Initiative: Collaborated with William Angliss on buffet waste reduction research project, deploying a "Green Initiatives" survey for guests to complete in house (2023)</p> <p><i>Impact: Helped reduce buffet plate waste through experiential guest messaging and community partnership</i></p>	
STAY	<p>Initiative: From 1st of January 2024 all electricity purchased has been sourced from 100% renewable energy. Our current electricity provider is SmartestEnergy</p> <p><i>Impact: Eliminated our market-based Scope 2 emissions</i></p>	
EAT	<p>Initiative: Expanded partnership with St David Dairy, featuring their cultured butter, yoghurt and cream in our breakfast and pastry offering (2024)</p> <p><i>Impact: Increased our local supply chain and offering</i></p>	
EAT	<p>Initiative: Introduced Seven Seasons Gin in the Atrium Bar, featuring native botanicals (2024)</p> <p><i>Impact: Showcases Indigenous ingredients and storytelling</i></p>	

STAY	<p>Initiative: Partnered with Sonder for employee wellbeing and safety support (2024)</p> <p><i>Impact: Enhances team health, safety and emergency response</i></p>	
STAY	<p>Initiative: Replaced plastic key cards with FSC-certified wooden cards (2024)</p> <p><i>Impact: Elimination of plastic in our operations</i></p>	
EAT	<p>Initiative: Introduced home-compostable minibar snacks with local supplier (2024)</p> <p><i>Impact: Eliminates single use plastic products</i></p>	
STAY	<p>Initiative: Installed Biopak compostable liners in all large bins (2024)</p> <p><i>Impact: Replacement of single use plastic bin liners</i></p>	
STAY	<p>Initiative: Expanded partnership with Indiglearth, developing a Quandong Treatment Oil roller as part of the Turndown gift service (2024)</p> <p><i>Impact: Increased spend with our local First Nations suppliers and elevated story telling and gift offering for our guests</i></p>	
STAY	<p>Initiative: Partnered with Alperstein Designs to diversify the welcome gifts for our VIP guests (2024)</p> <p><i>Impact: Supports Indigenous artists and local supply chain through commissioned designs</i></p>	
STAY	<p>Initiative: Partnered with local supplier DENU for our bathroom amenities to elevate the guest experience in our suites (2024)</p> <p><i>Impact: Supports local supply chain and showcases native botanicals</i></p>	
EAT	<p>Initiative: Partnered with Loco for Cocoa Indigenous chocolate supplier, to continue diversifying VIP welcome gifts (2024)</p> <p><i>Impact: Supports First Nations businesses and reduces single-use plastic packaging</i></p>	
STAY	<p>Initiative: Partnered with Wallaby Water to provide reusable takeaway water bottles for guest vehicles departing from the hotel's Driveway (2024)</p> <p><i>Impact: Supports wildlife conservation through donations. 10% of Wallaby Water profits go towards Australian wildlife initiatives</i></p>	
EXPLORE	<p>Initiative: Partnership with the Birraranga Film Festival as the official Hotel Partner for the Melbourne-based Global Indigenous Film Festival (2025)</p> <p><i>Impact: Support global Indigenous storytelling</i></p>	
STAY	<p>Initiative: Installed a Gurru "BinTracker" unit to digitally track all waste streams across the hotel's operations (2025)</p> <p><i>Impact: Provides accurate waste baselines, broken down per guest, per area</i></p>	
EXPLORE	<p>Initiative: Partnered with Victorian Tourism Industry Council, City of Melbourne and Urbis to present a "Sustainability Masterclass for Hotels" seminar at Melbourne Town Hall (2025)</p> <p><i>Impact: Promoted the hotel's sustainability practices to industry. The MODA Water Bottling plant was presented as a best-practice case study.</i></p>	
STAY	<p>Initiative: Collaborated with Scouts Victoria to set up a Container Deposit Scheme for soft drink and beer glass bottles (2025)</p> <p><i>Impact: Waste stream converted into a charitable revenue stream that goes directly to the local community - \$0.10 collection fee per bottle goes directly to their charity</i></p>	
EAT	<p>Initiative: Transitioned from single-use buffet gel burners to refillable EcoBurners for our Conference and Events operation (2025)</p> <p><i>Impact: Replacement of single use burners for a refillable solution, reducing fuel waste</i></p>	

EAT	<p>Initiative: Adopted fully compostable kitchen wipes in all our kitchens, following years of refinement and development with our partner - The Zero Store (2022-2025)</p> <p><i>Impact: Elimination of non-compostable wipes that are still food safe</i></p>	
EXPLORE	<p>Initiative: Engaged with the Australian Wildlife Conservancy to exhibit their Immersive art program - 6 Artists: Seven Days, where 6 artists spent 7 days Immersed in the Australian Wildlife to create masterpieces from their experience - showcasing 42 pieces across two levels of the hotel (2025)</p> <p><i>Impact: Raises awareness and funds for conservation through art</i></p>	
STAY	<p>Initiative: Recognised by the Australian Tourism Industry Council standards for the Quality Tourism Framework, 5 Star Accommodation, and EcoStar (2025)</p> <p><i>Impact: Strengthened our Quality and sustainability credentials</i></p>	
EXPLORE	<p>Initiative: Received the City of Melbourne's Lord Mayor's Sustainability Award for our ongoing work and commitment to sustainability (2025)</p> <p><i>Impact: Recognises leadership in sustainability and our continued push for innovative Sustainability practices</i></p>	
STAY	<p>Initiative: Received the International Sustainability Award 2025 for our work in eliminating single use bottles and the installation of the MODA Water Bottling Plant (2025)</p> <p><i>Impact: Promotes global sustainability recognition and further strengthens our sustainability credentials</i></p>	
EXPLORE	<p>Initiative: Competed alongside 15 other Sofitel and MGallery hotels globally for the Ma Petite Planète Challenge, ranking 5th in the internal competition and 13th out of 882 other groups worldwide (2025)</p> <p><i>Impact: Our team carried out several sustainability initiatives during the challenge period, showcasing circularity and ecological challenges</i></p>	
EXPLORE	<p>Initiative: Our Health, Safety & Environment (HSE) Committee visited Castlemaine to attend Long Paddock's Cheese School, The Mill and the local Farmer's Market for their annual field trip (2025)</p> <p><i>Impact: The Committee built a better understanding around supporting local artisans within our supply chain</i></p>	
EXPLORE	<p>Initiative: We acted as an industry client for a joint Monash Business School and London School of Economics sustainability project. Students conducted a cross-city compliance analysis, spanning Melbourne, Paris, and London (2025)</p> <p><i>Impact: The analysis helped us identify best-practice opportunities and stay at the forefront of responsible hospitality</i></p>	
EAT	<p>Initiative: We sponsored 30 Beehives with Backyard Honey to have a single-source of honey for the hotel's breakfast offering (2026)</p> <p><i>Impact: Investment in local biodiversity and tangible return on investment</i></p>	