

Join the Green Side and stay at the Mespil Hotel



Environmental Policy



WATER MANAGEMENT

Achieve a 5% reduction in water consumption per sleeper by the end of 2024 to 168 litres compared to the 2023 figure of 177 litres.



REDUCE WASTE TO LANDFILL

Reduce waste to landfill by 7% by the end of 2024 to 29.76 tonnes compared to the 2023 amount of 32 tonnes.



ENERGY EFFICIENCY

Reduce energy consumption by 3% to 345 kWhpe/m2 by the end of 2024.
Increase the percentage of energy-efficient bulbs to 96% by the end of 2024.
Continue to use 100% renewable electricity with our partner Pinergy.



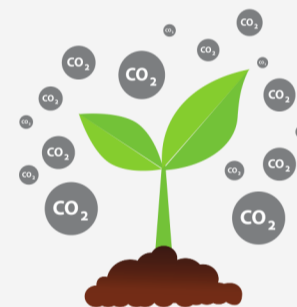
PACKAGING & PLASTIC REDUCTION

Reduce unnecessary packaging by 10% through collaboration with suppliers by the end of 2024.
Replace plastic water bottles in guest rooms with a more sustainable alternative (TetraPak) by March 2024.



EMPLOYEE TRAINING & ENGAGEMENT

Ensure 100% of staff receive training in sound environmental policies & to enact our goals
Continue to work with the Green Team committee with members from all departments



CARBON FOOT PRINT REDUCTION

By reaching the above targets we hope to reduce our carbon footprint by 15% to 669.8tCo2e by the end of 2024 compared to 788tCo2e of 2023.



COMMUNITY ENGAGEMENT & PARTNERSHIPS

Maintain membership with organizations such as Green Hospitality Ireland and Repak for ongoing support and improvement in sustainability practices.



COMMUNITY ENGAGEMENT & PARTNERSHIPS

Continue collaboration with the chosen charity, the Gavin Glynn Foundation, and increase engagement with local community initiatives.



GUEST ENGAGEMENT AND EDUCATION

Encourage guests to participate in sustainability efforts by offering to not have their room serviced during their stay.
·Implement water stations in ground floor lobby by May 2024 and encourage guests to use reusable bottles.



TECHNOLOGY & INNOVATION

Implement digital solutions such as the Alkimii HR system to streamline operations and reduce paper usage by January 2024.
Continue exploring innovative solutions like waterless urinals and energy-efficient appliances to further reduce environmental impact.



FOOD WASTE

Utilize every element of a product where suitable. This approach not only helps minimize waste but also maximizes the value derived from the ingredients. Using vegetable and meat offcuts to make stock in our Kitchen helps extract flavour and nutrients that might otherwise go to waste.



FOOD WASTE

Reduce our food waste from the catering department, removing up to 3.74 tonnes of food waste annually.