

Environmental Commitment



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At Niagara Falls Convention Centre, we are deeply committed to sustainability and our core social responsibility. We recognize that our actions have a significant impact on the environment and the local community. Therefore, we have implemented a range of initiatives across our facilities, operations, food and beverage services, engineering, and human resources to ensure that we operate in an environmentally responsible and socially conscious manner.

Facilities

We have established a comprehensive recycling program for food waste. This program plays a vital role in diverting waste from landfills and promoting resource recovery, contributing to a more sustainable future.

In our daily operations, our team prioritizes the use of environmentally friendly products for our cleaning practices. Through our local partnership, we ensure that our cleaning products are eco-friendly, reducing the impact on the ecosystem. Additionally, we have installed hand dryers in all washrooms, reducing the need for paper towels since the building was constructed. By minimizing paper waste, we actively contribute to the conservation of valuable resources.

Additionally, our staffing practices are designed to meet event requirements, and we collaborate with local agencies to provide employment opportunities, supporting the local workforce and fostering economic growth within the community.

Food & Beverage

We place a strong emphasis on food reuse to minimize waste and support those in need. As part of our commitment to the local community, we have established partnerships that help support individuals experiencing homelessness in the region.

For the past decade, our kitchen has been dedicated to contributing surplus food to local community outreach kitchens. In 2021, the NFCC Food & Beverage Department forged a meaningful partnership with [The Bridge](#). Subsequently, in 2023, [Les Tables des Chefs](#) introduced themselves to our Food & Beverage department during an in-house event at the Centre. They went on to form a partnership, which included The Bridge. One that has significantly expanded and elevated our food donation and waste reduction program, bringing about positive changes and enhanced collaboration.

The Process:

- Niagara Falls Convention Centre hosts an event.
- A 'White Coat' at the Centre on the Sodexo Food & Beverage team deems surplus food reusable.
- Our Food & Beverage department contacts The Bridge.
- The Bridge coordinates the pick up of the surplus food using food donation packages and labelling provided by Le Tablee des Chefs.
- The Bridge will process and store the food to be served. Whatever can't be served or creatively translated into breakfast is brought to the soup kitchen or the women's shelter.

In addition to our partnerships, we actively collaborate with local suppliers for our food and beverage ordering. By sourcing from community-driven businesses, listed on page 4, we not only promote the local economy but also foster strong ties with our community.

Donations to date:

January 30, 2024 - An estimated 477 trays, a total weight of 5,000 lbs.

Water consumption

At the Niagara Falls Convention Centre, we believe that every drop counts, we recognize the importance of sustainable water consumption and strive to minimize our environmental impact in this area.

To achieve this, one of our key measures is the provision of refill stations throughout our facility. These stations are designed to offer a convenient and eco-friendly solution for hydration, allowing clients and guests to minimize dependency on disposable plastic bottles. As an alternative option Earth Water Aluminum is offered for purchase, further promoting the use of reusable and recyclable water bottles.

Through ongoing monitoring and continuous improvement, we remain



dedicated to enhancing our water conservation efforts. We actively explore new technologies and innovative solutions to further reduce our water consumption and improve efficiency

Engineering

In 2011, the Niagara Falls Convention Centre was proudly constructed as a Silver Level LEED (Leadership in Energy and Environmental Design) facility, recognized by the Canada Green Building Council. This esteemed certification demonstrates our commitment to sustainability and adherence to rigorous environmental criteria on an international scale.

Energy efficiency

Comprehensive systems have been put into place that aim for 40% energy savings. Roofing materials meet the maximum requirements for solar reflectance, thus keeping the building cool and minimizing the heat island effect. Curtain wall construction on the facade allows ample natural light to enter through our sweeping floor-to-ceiling windows. Exterior wall and roof insulations, in addition to heat recovery units and a high-efficiency HVAC system, optimize overall energy performance. All mechanical equipment on-site is (H) CFC free to minimize any adverse effects on the ozone layer. Electricity

consumption is regularly monitored, such as through smart phone lighting controls, in compliance with our energy saving targets.

Water management

Through the installation of water-conserving plumbing fixtures, an aggressive goal of 42% reduction has been achieved. A stormwater management system located below ground controls discharge by making sure run-off is minimized, and water quality is protected. In the absence of a permanent outdoor irrigation system, water consumption can draw less on the municipal water supply.

Waste & recycling management

A coordinated building-wide program ensures all materials leftover from events or generated internally are separated into three streams (recycling, organics, and landfill waste). By operating a scratch kitchen that primarily sources ingredients locally and seasonally, the fossil fuel emissions associated with long-distance travel can be reduced. Surplus food that cannot be re-purposed is readily donated to a community soup kitchen for local people in need.

Air quality

While also contributing to the social well-being of our guests and staff, additional measures have been taken to maintain good air quality. This is accomplished, in part, through the use of ozonated and DI (Deionized) water (window cleaning only) for the majority of all cleaning. Low-emitting materials that reduce damage to human and environmental health, like paints, coatings, adhesives and sealants, have been selected over their high-emitting counterparts. Demand controlled ventilation, as well as carbon dioxide sensors, can be found throughout the building as a way to create better, breathable air. To support the reduction of greenhouse gas emissions, alternative transportation use (walking, cycling and public transit) is strongly encouraged. Likewise, to do our part in the conservation of trees and forests, paperless practices are carried through whenever possible.

Our Main Local Suppliers

- Woodward Meats - Oakville
- Big Red Meats - Thorold
- Butcher Shoppe - Etobicoke
- Niagara Food Specialties - Niagara Falls
- Norcini Butchers - Niagara Falls

- GT French - Niagara Falls - packaging
- Border City - Niagara Falls - Packaging

- Roman Cheese - Niagara Falls - Pastas
- Italian Ice Cream - Niagara Falls - Gelatos
- Niagara Vinegars - St. Catharines

- Upper Canada Cheeses - Jordan
- Udderway Cheeses - Stoney Creek
- Monforte Dairy - Stratford
- Greaves Jams - NOTL

- St. Josephs Bakery - St. Catharines
- Bagel Oven - Thorold
- Paz Bakery - St. Catharines - Cheese Dots

- Lococo's - Niagara Falls - Produce
- Fresh Niagara Mushrooms - St. Catharines

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