



## Maryland Green Registry MEMBER

The Maryland Green Registry promotes and recognizes sustainable practices at organizations of all types and sizes. Members agree to share at least five environmental practices and one measurable result while striving to continually improve their environmental performance.

# Lord Baltimore Hotel



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Baltimore, MD 21201

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[www.lordbaltimorehotel.com](http://www.lordbaltimorehotel.com)

Hotel

Member since April 2019

## Management and Leadership



### Environmental Team

*The Executive Chef and Director of Food and Beverage (F&B) meet once a week to discuss greener practices through the kitchen and outlet areas. We share these objectives and their implementation at weekly staff and F&B meetings. Our goal is to reduce the LBH's through education and good operating practices.*



### Annual Environmental Goals

*Rooftop culinary plantings were tripled over the past 8 months and our 6-month goal is to increase the plantings and install a greenhouse.*



### Environmentally Preferable Products and Services

*In the past 8 months, we have removed plastic straws from our bars and restaurants and replaced with compostable upon request. Our Skybar is 100% eco-friendly with reusable barware and compostable plates. Plastic cups are being switched out with green ware for to-go beverages. Grab and go sandwiches and salads are sold in compostable packaging. Water stations are either with glassware or compostable cups.*



### Environmentally Preferable Purchasing

*We actively source an increased amount of produce from local farmers as well as chicken and eggs. Our seafood provider is a well know educator and steward of [Seafood Watch](#) policies.*

**Environmental Restoration or Community Environmental Projects**

*Working with Baltimore Tourism in their Clean-Up Day. Work with Days of Taste educating city 3<sup>rd</sup> and 4<sup>th</sup> graders about where their food comes from, complete with farms visits and salad class with the farms ingredients stressing local and environmental practices.*

**Waste**

**Solid Waste Reduction and Reuse**

*In the past 8 months, we have removed plastic straws from our bars and restaurants and replaced with compostable straws upon request. Our Skybar is 100% eco-friendly with reusable barware and compostable plates. Water stations are either with glassware or compostable cups.*

*By replacing plastic cups at the water station in our bakery with glassware, we are reducing our yearly plastic disposal by about 228 pounds. By eliminating disposable plastic ramekins in our eat-in food service outlets, we are reducing our yearly plastic disposal by about 264 pounds. By eliminating plastic straws in our outlets, we are reducing our yearly plastic disposal by about 184 pounds. Our total measurable plastic reduction in pounds is close to 700 pounds yearly.*

**Recycling**

*We use a general hauler and city recycling programs for all our bar and kitchen recycling, as well as office paper, cardboard, bottles, cans, paper, wax containers. We have increased our recycling pick up threefold, costing us more for the private hauler, but have balanced the cost with city services.*

**Composting**

*We are actively seeking compost company for our kitchen waste*

**Environmental Certification Programs, Awards, and Other Activities**

- The Director of Food and Beverage represents the Lord Baltimore Hotel on the Baltimore Office of Sustainability' Baltimore City Food Policy Action Committee.*



*Help build a greener, more sustainable Maryland through voluntary practices that reduce environmental impacts and save money.*

*Learn more at [green.maryland.gov](http://green.maryland.gov)*

