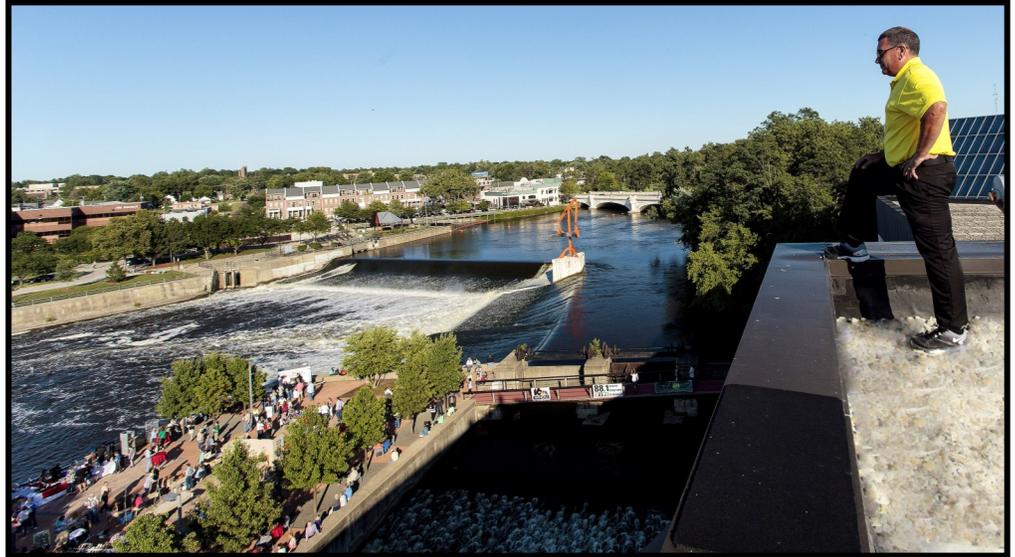


Smart Meetings & Events

The SMG-managed, South Bend Century Center has recently implemented a multi-million dollar renovation plan intended to reduce energy & maintenance costs in an effort to reinforce its commitment to environmental responsibility.



SMG recognizes that events today are not only capable of bringing together people & ideas, but can also work to increase our collective social responsibility. By remaining mindful of our impact on the environment & community, we believe events can be produced without leaving a negative footprint. With an eye on the future, SMG-managed venues are taking action to provide energy efficiency, ecological & environmentally-friendly programs.



At SAVOR...South Bend, the Century Centers exclusive caterer, sustainability is at the heart of all of our management practices. We have developed SAVOR Earth, a program that minimizes environmental impact. We strive for sustainability & zero waste.

The focuses of these **Best Practices** are as follows:

- Commitment & Awareness
- Energy Efficiency
- Solid Waste Management
- Water & Air Quality
- Water Conservation
- Environmental Procurement



SB



We strive to Purchase Environmentally Preferable Products

- We purchase compostable nonpetroleum based food service ware manufactured from renewable resources.
- We use the highest available post-consumer content paper products or Forestry Stewardship Council, tree-free products for the food service as well as office product needs.
- We strive to use cleaning products that are environmentally safe &/ non-toxic made from natural resources.
- When we are purchasing new equipment we purchase Energy Star rated equipment for energy conservation

We Prevent or Divert Waste, Recycle & Reuse Resources

- We Recycle glass, plastic, paper, cardboard, aluminum, pallets & other materials
- We Compost organic waste
- We Reduced packaging waste by replacing individual serving size condiment packages with bulk condiments (whenever possible)
- We Donate unusable products to outreach programs such as Life Treatment Centers, & the Center for the Homeless

We Support Sustainably Harvested, Humanly Raised Seafood

- We use the SAVOR... sustainable seafood program in partnership with The Aquarium of the Pacific.
- We created NEW 2015 menus utilizing locally grown or sourced products, seasonal, non-GMO, &/or organic produce. "Locally or regionally produced food product" is less than 400 miles from its origin or within the State in which it is produced
- We use meat & poultry products that are hormone/ antibiotic free, grass-fed & organic beef, cage-free eggs & poultry, whenever possible
- We use dairy products produced without the use of rBST or that are organic
- We use coffee that is certified 100% fair trade coffee

Education & Marketing

- We incorporated sustainable practices into contract language
- We Educate clients, contractors, event attendees & staff on sustainable practices
- We Provide "green meeting" suggestions to event planners
- We Provide green messaging throughout facility to educate & promote sustainable practices.