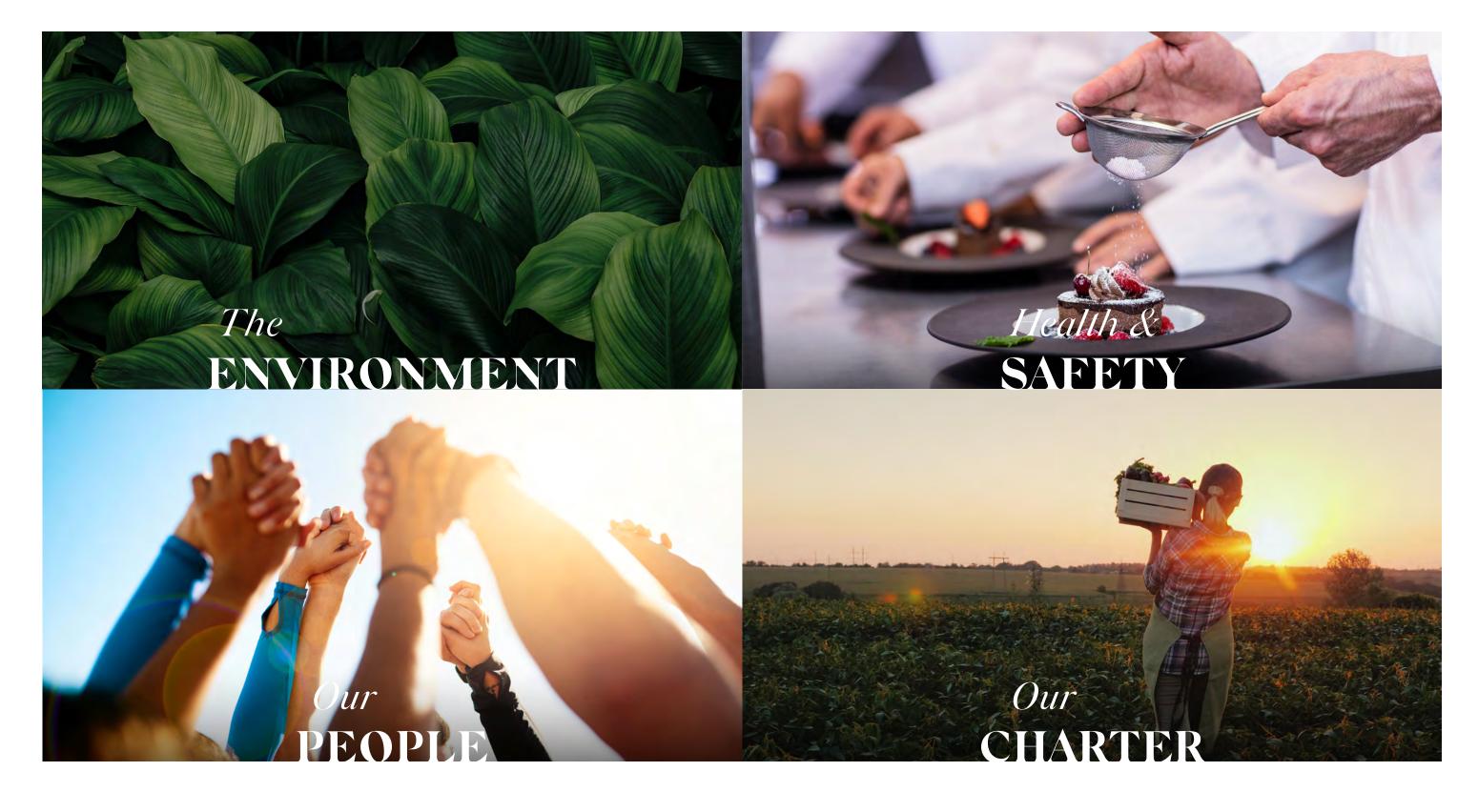


Content





Our producers

About our products

The uniqueness of our hotel comes from the careful selection of local, seasonal products that pay homage to the splendour of the French Riviera. These include courgette blossoms, edible flowers, rocket salad, chickpeas, chard, sea bass, aromatic herbs, honey, strawberries and citrus fruits.

A story behind every product

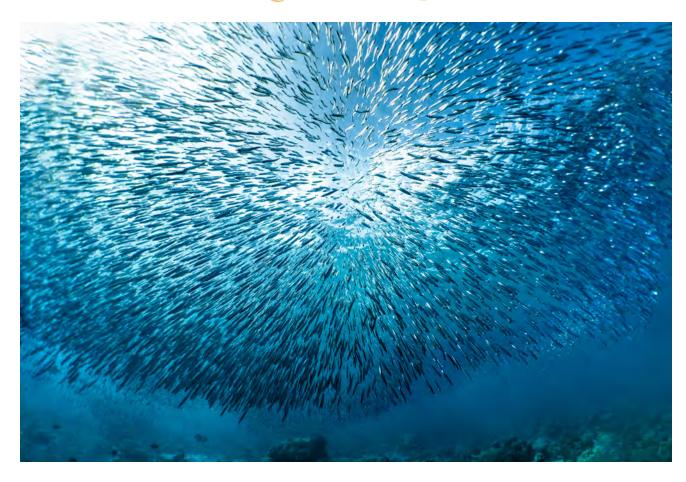
Our quality ingredients originate from passionate people, working closely with our chefs. We pride ourselves on our local partners, such as Pierre Fantino, a beekeeper from Carros, who shares our values of quality and sustainability and who has been working with bees at the age of 12.

After finishing his studies, he created an apiary of 130 colonies. He takes a responsible approach to beekeeping, uses local bees and migration practices, and surveys the health of his colonies carefully. His honey, collected with care inland around Nice, is cold processed to conserve its inherent richness. Pierre is a producer with the same values as the Fairmont Monte Carlo.

At the Fairmont Monte Carlo, our commitment to corporate social and environmental policy is a priority for our well-being, for the local community, and for the planet.



Protecting endangered species

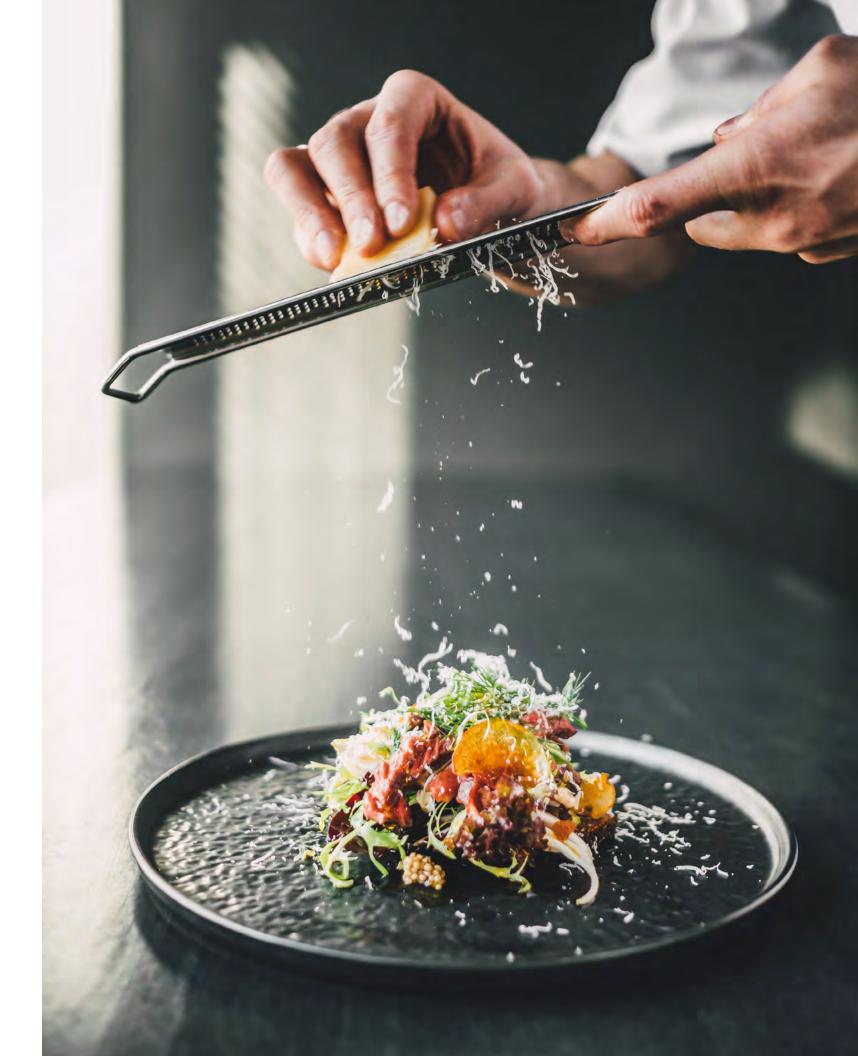


The Fairmont is committed to animal welfare and the preservation of species. Its policy for the responsible sourcing of seafood includes efforts to:

- · Maintain a variety of species in our catalogues.
- · Remove endangered species from restaurant menus and carry out inspections for others.
- · Promote products that are certified or meet environmental standards.
- · Favour responsible aquaculture purchasing.
- Develop a procurement policy that adheres to Fairmont's partner agreements.

- · Awareness-raising initiatives for staff, customers and consumers.
- Involving suppliers in our responsible fishing policy.
- Deep-water fishing in line with the Mister Good Fish initiative.
- Suppliers are asked to adhere to the standards we define in our specifications.

Currently, all of our seafood products are 100% certified.





Animal welfare

We support the international Five Freedoms of Animal Welfare charter and espouse a responsible procurement policy for farmed products.

Freedom from hunger, thirst and malnutrition

Freedom from fear and distress

Freedom from heat stress or physical discomfort

Freedom from pain, injury and disease Freedom to express normal patterns of behaviour

Source: World Organization for Animal Health (WOAH)





Food waste

Reducing food waste is essential. Upstream, we design recipes that adapt quantities and re-use components like lemon rinds. We also use Orbisk to identify waste.

We have restructured our offer to adapt to customer expectations and reduce seasonal waste. At the end of the chain, we minimise waste through food donation schemes and train our teams in food recycling in an effort to recycle 100% of our biological waste.

Systematic signage further strengthens these commitments.



Recycling waste

The Fairmont Monte Carlo is firmly committed to recycling its waste with the goal of reducing, reusing, recycling and repurposing. We recycle biological waste, paper, cardboard, glass, coffee pods and cooking oils and fats. Non-recyclable waste is re-purposed to produce energy and to enhance parks and lawns in Monaco in cooperation with the SMA.



Decarbonisation

Accor uses Gaia 2.0, a software programme that tracks carbon emissions and identifies major carbon sources so that action can be taken.

We are focused on areas involving extensive carbon emissions and the promotion of revegetation, the reduction of beef and lamb, and the use of eco-friendly transportation. We have also eliminated all single-use plastics.

A historical agreement between Seawergie and the Fairmont Monte Carlo for the environment

The Fairmont Monte Carlo, a pioneer in seawater heating since 1975, has joined forces with Seawergie to lead a major environmental initiative. The building's underwater heat pumps regulate the temperature of 600 guest rooms using a sea-based pump system. As part of a Fairmont Hotels & Resorts initiative, the hotel has eliminated single-use plastics and reduced its electricity consumption by 20%.

The Fairmont is now going further by teaming with Seawergie to expand its infrastructure to actively contribute to cutting CO² emissions in the Principality. This offshore capture project will remove nearly 2,000 tonnes of CO², the equivalent of 8% of all heating and hot water-related emissions in Monaco and help reduce greenhouse gas emissions across the Principality by 3%.

Fairmont CEO Pierre-Louis Renou highlights that every decision taken by the hotel is based on the impact on its carbon footprint, demonstrating the commitment of the Fairmont to support community efforts to reduce greenhouse gas emissions in Monaco.

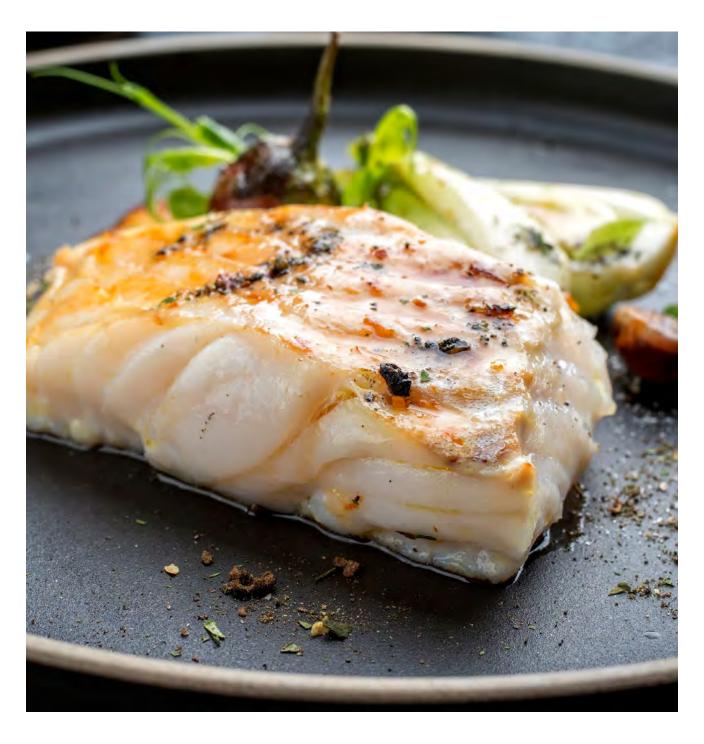
Supported by the Principality's government, this initiative is part of a programme to roll out seawater heating across Monaco and make this technology clean and accessible. The first connections are scheduled for next year thanks to the Fairmont's contribution. Thomas Battaglione, CEO of SMEG, has extended his congratulations to the Fairmont and thanked the hotel for its commitment to the project.







All of our seafood is certified under the Our long-term relationship with local Mister Goodfish programme. Our suppliers producers and breeders supports them in and service providers follow a charter of good their development, their investment and their conduct and are subject to regular audits continued existence, in line with a vision of to ensure they adhere to our values. We long-term sustainability. encourage the reduction of plastic packaging and use recycled materials wherever possible. We also ensure the safety of all the food we







We are committed to working closely with service providers who share our values and have a solid corporate social responsibility (CSR) policy. Preference is given to certified companies with an active social and environmental responsibility policy. We conduct internal audits to ensure that companies we wish to work with do not practice greenwashing. We build relationships with local producers and farmers over time, strengthened by carefully selected new projects.

The longevity of our business partnerships means we can support our partners in their development, investments and their own longevity, in line with a long-term vision of sustainability.

Electric transportation

Electric scooters and bicycles as well as charging stations are available for customers to encourage them to visit the Principality and the region in an eco-responsible manner.

The Fairmont Monte Carlo has also eliminated single-use plastics at the hotel for both customers and staff. For example, slippers are no longer wrapped in plastic, room keys are made out of wood, and water is now provided in glass bottles that can be recycled.

A healthy work environment

The Fairmont Monte Carlo promotes multiculturalism, offers information courses and takes measures to fight racism, harassment and discrimination.

Hotel furniture is also donated to staff, as was the case during major renovation work at the hotel. The remaining furniture was donated to various local associations.

The hotel also encourages staff to take part in blood donation campaigns and donate clothing to local non-profits.

Occupational health and safety initiatives are organised on a regular basis to improve working conditions. Recently, for example, an audit was conducted on guest room cleaning procedures. A cleaning supply cart was provided to help cleaning staff in their tasks and avoid them having to make several return trips between floors and supply rooms.

The hotel is working closely with the government to create an inter-hotel shuttle service for staff who work early or late shifts. This would provide a method of transportation and attract new job candidates who may not have been able to work night shifts due to transportation issues.







Committed suppliers

We enter into an eco-responsible commitment with our suppliers to reduce packaging to the strict minimum and to use recycled materials, as well as ensuring that only food-grade materials are used and that packaging passes migration testing. Fairmont's procurement department plays a key role in our environmental efforts and requires that our suppliers adhere to our Charter of Good Conduct, which enforces minimum ethical, social, professional and environmental standards.

The quality and provenance of the products we use is our priority, one which combines traceability and certification and favours products grown in optimal conditions by artisans who respect the environment.

This virtuous circle, which encompasses terroir, biodiversity and seasonality, is reflected in every dish and embodies our commitment to sustainable eating.





Our Awards

April 2023

Social and Environmental Responsibility Award

Fairmont Group MEIA region

December 2023

Respect for the Planet award – top hotel in the Principality of Monaco

Association des Industries Hôtelières Monégasque (AIHM)



In 2024, the Fairmont Monte Carlo received the prestigious Green Globe Certification. Green Globe is the world's leading certification and performance improvement program specifically developed for the travel and tourism industry.

Green Globe helps organizations improve their economic, social, and environmental sustainability while being rewarded and recognized for their efforts.







Experience the GRANDEST of FEELINGS

+377 93 50 65 00

montecarlo@fairmont.com

12, Avenue des Spélugues, Monte Carlo 98000, Monaco fairmont.com/monte-carlo

