



Corporate Social Responsibility



Sustainability Solutions



Making a positive impact in our community is at the heart of everything we do at the Metro Toronto Convention Centre. Beyond contributing to the economy, we go the extra mile to reduce our environmental footprint and respect the environment. We're a committed neighbour and recognize that for large venues, even small steps in sustainability make a big impact.

Aside from contributing to our region's economy, the Metro Toronto Convention Centre makes a positive impact in many tangible ways through partnerships with local charities, businesses and academic institutions.

Sustainability

Every year, we reduce our environmental footprint by diverting 90 percent of event waste from landfill and by reducing our energy consumption. We offer every event sustainable meeting solutions that in many instances can also reduce costs. They include recycling, donating leftover items/food and using green electricity via Bullfrog Power.

Philanthropy

Giving back is ingrained in our corporate culture. To date, the MTCC has donated 340,000 meals – and counting - to local food rescue organizations. Our employees also participate in many community outreach initiatives, including clothing drives, food drives, charity fundraisers, blood donation clinics and community clean ups on a regular basis.

Responsible Business Practices

We operate efficiently to sustain the long-term growth of our business, while also applying ethical, environmental and philanthropic practices that benefit society. Overall, our customers have the opportunity to make a meaningful difference while creating a successful event.



Zero Waste

We redirect 90% of the waste produced in our facility from landfills. In 2018, we diverted or recycled an astounding two million kilograms of waste, the equivalent in weight to 1,000 cars. Every event is considered a zero waste event.



Energy Conservation

We conserve energy by incorporating LED lighting in a large portion of our North building and by implementing energy conservation guidelines that all departments follow. In our North Building alone, we recently changed 3,886 bulbs to LED, which saves 565,852.20 KW-hr of electricity per year.



Deep Water Cooling

Our facility was the first in Toronto to be on Enwave Energy's Deep Lake Water Cooling system. This unique system uses cold water extracted from Lake Ontario to cool our South Building allowing for a significant reductions in GHG emissions & electrical consumption.



Green Roof

Our South Building is home to a seven-acre green space, complete with a park for public enjoyment. Our green roof reduces energy consumption, cooling costs, and creates an overall beautiful city space.



Rooftop Bees

We operate six beehives on the roof of our South building. Each hive is home to 50,000 bees which help support the preservation of essential pollinators in our city to producing delicious honey for our culinary team.



Chef's Garden

Many herbs and vegetables used in our kitchen are grown in our very own Chef's Garden. Located in our South Building's rooftop, it allows us to use our own fresh ingredients as much as possible.



Local Procurement

We proudly support local farms and businesses by purchasing local ingredients in large volume. Approximately 80% of the wine we offer and 65% of all food and beverage items purchased by the centre is locally sourced. This including more than 75% of all meat, fish and dairy. Buying local helps sustain farmland, supports farmers and provides a high quality culinary offering for attendees.



Food Donation

To help those in need and to reduce food waste, we operate a food donation program which provides food to local organizations including Daily Bread Food Bank, Second Harvest, TDSB's Student Nutrition Program and Margaret's Housing and Community Support Services. We've donated over 340,000 meals—and counting—to food rescue organizations in Toronto.



Charity Give Back

Every year, our employees are offered one day to volunteer for a local charity of their choice. As a team, we also participate in many community giving initiatives such as clothing drives, food drives, blood donation clinics, and community clean ups. Every year, we participate in the Heart and Stroke's Big Bike fundraiser and raise funds for the Sherbourne Health Centre with a pie drive.



Awards

Our facility recently received The Outstanding Building of the Year (TOBY) Award and Certificate of Building Excellence in the public assembly category from the Building Owner's and Management Association (BOMA) of Toronto. These awards are given to facilities with the highest levels of quality in several categories, including energy conservation, building performance, security standards and community impact.



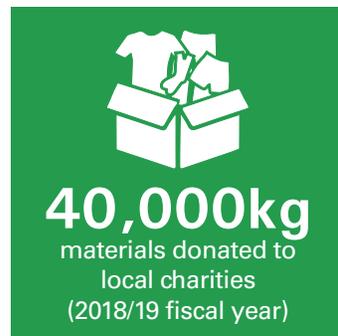


Planners



Making a positive impact in our community is at the heart of everything we do at the Metro Toronto Convention Centre. Beyond contributing to the economy, we go the extra mile to reduce our environmental footprint while respecting the environment. As a large venue, we recognize that only small changes are necessary to make a huge impact in our sustainability. Optimizing our sustainability is a team effort and we encourage all planners to consider the tiny details that can reduce their event's environmental impact.

Communicate that sustainability is important for your event with your MTCC Event Manager. If possible, include it in the RFP. Ask us about the key areas where you want to make a difference. This can include recycling, using non-toxic green cleaning products, energy conservation or donating leftover items.



Sustainable Meeting Solutions



Renewable Energy

The MTCC was the first convention centre in Canada to offer clients clean power with Bullfrog Power. We provide all planners the ability to offset all greenhouse gas emissions created by your event by purchasing renewable energy. Bullfrog ensures that for every kWh of electricity used, a kWh of pollution-free, renewable source is put back into the grid on your behalf.



Move In/Out

Our facility was the first convention centre in North America to partner with Voyage Control to reduce traffic and carbon monoxide emissions in the local area. This is accomplished by reducing idling time for vehicles carrying exhibitor materials. Instead of having to wait at the marshalling yard, exhibitors schedule a time to deliver materials directly to our facility. Ask your Event Manager about Voyage Control for more information.



Clothing Donation

We support Diabetes Canada's product donations program - a fundraising program that collects small electronic items, gently used clothing, footwear and toys to generate cash flow for diabetes research.



Zero Waste

Since 2014, the MTCC has successfully diverted 90% of the waste produced in our facility away from landfills. In 2018, we recycled an astounding two million kilograms of waste, the equivalent in weight to 1,000 cars. Every event is considered a zero waste event.



Food Donation

Planners and show organizers can do their part in helping us achieve a high waste diversion rate by donating leftover food and materials to local charities. Since 2014, we've donated over 340,000 meals—and counting—to food rescue organizations in Toronto. Leftover items are donated in high volume to charities including Habitat for Humanity, Daily Bread Food Bank, Second Harvest, TDSB's Student Nutrition Program and Margaret's Housing and Community Support Services. Ask your Event Manager for more information.



Item Donation

Leftover items are also donated in high volume to charities, including Habitat for Humanity. Ask your Event Manager for more information.



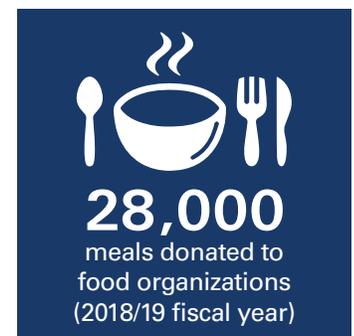
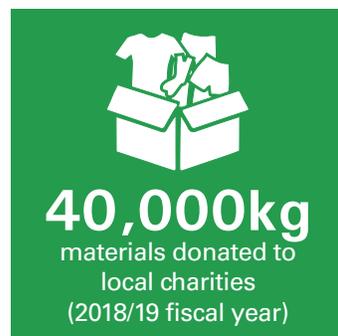


Exhibitors



Making a positive impact in our community is at the heart of everything we do at the Metro Toronto Convention Centre. We go the extra mile to reduce our environmental footprint and respect the environment. We recognize that for large venues, even small steps in sustainability make a big impact. Optimizing our sustainability initiatives is a team effort, and we encourage exhibitors to look at even small ways that they can reduce their environmental footprint while exhibiting at our facility.

In many instances, exhibitors who take environmentally-friendly steps also reduce their cleaning costs and save time and money. These small steps include using our online ordering tool to order parking, internet and cleaning services instead of using paper and donating leftover materials and food to reduce cleaning costs.





Move In/Out

Our facility was first convention centre in North America to partner with Voyage Control. The app has important implications for reducing traffic and carbon monoxide emissions in the local area by reducing idling time and driving time for vehicles carrying exhibitor materials. Instead of having to wait at the marshalling yard, exhibitors would be able to schedule a time to deliver materials directly to our facility. Ask your Event Manager for more information.



Food Donation

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Online Ordering (Reduce Paper)

About 90% of paper comes from trees. By reducing paper use we can help save the environment in the long run. Paper costs tend to add up over time.



Zero Waste

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Recycling Program

Our recycling program is rigorous and we stand behind it. Every little bit helps. We want you to benefit from it too! Reach out to our Exhibitor Services team for communication material and check out mtccc.com/green or contact Gabriel Shifferaw, Sustainability Coordinator at (416) 585-8278, gshifferaw@mtccc.com for more information.



Garbage

- Coffee Packs
- Chocolate Bars
- Styrofoam Containers
- Chip Bags
- Gum Wrappers



Paper, Cardboard & Plastic Film

- Office Paper
- File Folders
- Envelopes (Non-Windowed)
- Newspapers
- Magazines
- Boxboard + Cardboard Sleeves
- All Paper Towels + Napkins
- Juice and Milk Cartons



Plastic, Metal & Glass

- Coffee Cups & Lids
- Plastic Bags
- Clean Plastic Containers
- Soda Cans
- Plastic Bottles
- Glass Bottles
- Plastic + Mylar Bags



Organics

- Coffee Grounds, Filters + Tea Bags
- Dairy Products + Egg Shells
- Organics
- Fruit + Vegetable Scraps
- Compostable Kitchen Ware - Compostable Plates / Bowls
- Clear Drink Cups
- Soiled Napkins
- Stir Sticks



The MTCC has committed to operating in an environmentally responsible and sustainable manner by implementing a rigorous recycling program that has been trained and executed by all staff in the building.

