Gaylord National

Green Initiatives

Marriott International, Inc. aspires to be the global leader that demonstrates how responsible hospitality management can be a positive force for the environment and create economic opportunities around the world in the communities where we work and live! Gaylord National Resort & Convention Center continues to take steps towards a green environment for our planet.

ENERGY CONSERVATION

• New for 2024: Solar project to add 3.5 acres of solar panels on the roof of the hotel which will produce nearly 7% of the hotel's energy
• New for 2024: LED lighting in the parking garage
• On-site CHP (Combined Heat and Power) system that produces up to 90% of the electricity used on-site to reduce energy waste heat and reduce the pressure on the local electrical grid.
• BAS (building automation system) to manage energy systems to ensure energy efficiency
• 24-hour monitoring of central plant operation sequences
• Variable frequency drives for chillers, circulating pumps, cooling towers, and air handlers
• Upgraded fluorescent lights with motion sensors and electronic ballast in most office areas
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• Exhibit Hall light fixtures feature dual switching, enabling 50% light output during tradeshows
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WATER CONSERVATION

• Towel and linen reuse program for guest rooms
• Low-flow faucets and toilets in guest rooms
• Automatic water conservation toilets and faucets in public restrooms
• Water-efficient landscaping and irrigation system in place

WASTE REDUCTION

• Single-stream recycling program and on-site cardboard baler converts between 150,000 to 170,000 pounds per month.
• Bulk purchasing, reduced packaging, and manufacturer take-back initiatives in place
• Elimination of single-use, individual toiletry bottles in guest rooms
• Recycling ink cartridge and toner cartridge program with on-site business center
• Paperless billing and E-copy machines
• Partnering with RTI to make our kitchens safer, smarter, more efficient, and more sustainable through its automated oil storage, handling, filtration monitoring, and disposal management systems
• RTI also removes 1,250 pounds of oil each month through its automated oil storage program

FOOD-RELATED INITIATIVE

• Partnership with Food Recovery Network to donate all unused cooked food to feed in-need people. in 2023, supplied 22,987 meals to fight hunger.
• Rooftop beehives to support the environment and provide honey for the resort’s culinary offerings
• On-site herb garden for use in kitchens
• Focus on local, organic, and sustainable food providers including sustainable seafood and humanely raised meat
• NEW for 2024: Installing BioGreen 360 food digestion system to turn food refuse into fertilizer

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