

OUR SUSTAINABILITY STORY

This **earth** is a place of **adventure** for our guests, an essential **resource** to protect, and the **home** of our employees and neighbors, whom we strive to **TakeCare** of according to Marriott's core value. Driving forward **sustainability** is one of the main goals of our hotel for 2023.

LEED certificate

Transparency is particularly important to us. LEED is the most widely used green building rating system in the world and a reliable indicator for guests, providing a framework for healthy, efficient and cost-saving buildings. For example, 90% of our property uses LED lighting and district heating, which is heat recycled from waste incineration.



Regional & seasonal food

The conscious use of food at Oléo Pazzo is especially important to our Executive Chef Thomas. Therefore, seasonal ingredients from the surrounding area of Bavaria are used every day. They are marked as follows:



Self-produced honey & herbs

Located in the urban city center, our hotel's summer terrace is a small 'green oasis' with its own herb garden. It is these herbs that give the delicacies created at Oléo Pazzo their special flavor. On the roof, our own bees produce honey every day, which is then served at the breakfast buffet.



Waste reduction

To minimize waste, only glass bottles and reusable cups are offered in the market. The mobile check-in and check-out option aims to reduce the use of paper. In the rooms, guests can decide how often they want their linen to be changed. Finally, at the buffet, attention is paid to a realistic use of food by offering single portions of porridge, fruit, etc.

Local collaborations

Situated in the heart of Munich, the hotel is closely linked to its vibrant surroundings. To offer our guests a dynamic yet sustainable stay, we have partnered with local bike shops and the local transportation system.