

# GO GREEN

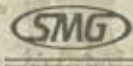
The Lynnwood Convention Center takes the environmental impact of meetings very seriously. Green/Sustainable meetings are about increasing economic and environmental efficiency by minimizing the use of resources and reducing the amount of waste produced from meeting activities. Trimming waste curbs costs, whether it is through the use of energy efficiency programs or providing locally grown food.

We have adopted the latest methodologies in sustainability into practice, such as automated faucets and flushing systems, as well as a storm water filtration system that cleans water from two thirds of the parking lot area. To help minimize power usage, the building also uses a computer controlled lighting and HVAC system. The system is designed to control lights, heating and cooling during peak event activities.

All businesses generate waste: the types and amounts of waste vary depending upon the business. The Lynnwood Convention Center is committed to using recycled office products whenever possible, and supports a comprehensive and consistent recycling program for cardboard, newspaper, cans, bottles, and pallets. In addition, we have adopted a composting system that helps reduce waste from our kitchen (we use 100% compostable items at our coffee stations to include green cups and stir sticks). These service and food residuals are recycled into rich, earth-friendly compost by Cedar Grove.

Last but not least, in the kitchen our Chef makes a concerted effort to use seasonal produce and takes full advantage of serving Washington State wines. When available, we serve beef and pork that is naturally raised, and we insist that the fish is line caught. This helps support the local farming and wine making communities.

We enjoy working with people who want to improve their meeting experience and create a sense of community. We are proud to implement these Green Strategies so together we can make...  
a better meeting place.



LYNNWOOD  
CONVENTION CENTER