

# SAVOR...Chicago

## at McCormick Place

Catering • Concessions • Special Events

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### SAVOR...CHICAGO RESTAURANTS RECEIVE GREEN SEAL CERTIFICATION

#### Savor...Chicago's LaBrea Restaurant and West Food Court Meet Sustainability Standards



[CHICAGO, May 14] – SAVOR...Chicago – an industry leader implementing green standards and environmentally sustainable practices in day-to-day operations at Chicago's McCormick Place – is proud to announce its certification by Green Seal. SAVOR...Chicago's LaBrea Restaurant and West Food Court at McCormick Place were evaluated by Green Seal and were found to comply with the Green Seal Pilot Standard for Sustainability Chicago Restaurants and Food Services.

"SAVOR...Chicago has an ongoing commitment to sustainable practices and minimizing our footprint," said Connie Chambers, General Manager, SAVOR...Chicago at McCormick Place. "Our efforts in sustainability began because we wanted to do our part and the exhibitors and show producers we partner with shared our same vision. Our goals have continued to grow as we innovate, piloting this new industry standard and leading our industry to set benchmarks for sustainable practices. This certification marks those efforts, but we also hope this pilot program will encourage our industry to join in setting these guidelines as standard practice."

"Savor...Chicago has demonstrated their commitment to environmental leadership through this certification," said Dr. Arthur Weissman, President and CEO of Green Seal. "They present an excellent example of what can be accomplished in the restaurant industry to protect our health and environment."

The Green Seal Pilot Standard for Sustainable Chicago Restaurants and Food Services is the result of a year-long project between the Green Restaurant Research Team (GRRT) at the University of Chicago, the Green Chicago Restaurant Coalition and Green Seal, Inc. The Pilot Chicago Standard sets criteria for environmentally responsible food purchasing, and operations and management procedures. It includes requirements for restaurants to reduce waste through composting and recycling, and reduce water and energy use.

To learn more about this Pilot Standard program, please visit <http://greenseal.org/ChicagoRestaurants.aspx>



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### Green Seal Certification Event

A SAVOR...Chicago Green Seal Certification Celebration Event has been planned for **Wednesday, May 29<sup>th</sup> at 3:00 p.m.** at the McCormick Place West Building Food Court.

McCormick Place's West Building has also attained LEED Certification, which makes it the largest new construction facility in the country to be certified. Recently, McCormick Place achieved the International Sustainability Standard Certification. This certification was introduced in 2012 to promote responsible environmental and social practices in the event industry. McCormick Place achieved Level One Certification with the ASTM Standard pertaining to the Evaluation and Selection of Venues for Environmentally Sustainable Meetings, Events, Trade Shows, and Conferences.

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### Chicago's McCormick Place

McCormick Place, the largest exhibition and meeting facility in North America, is comprised of four state-of-the-art buildings, the North, South and West Buildings, the Lakeside Center, and the Hyatt Regency McCormick Place hotel. Combined, McCormick Place offers 2.6 million square feet of exhibit space, 173 meeting rooms, the 4,249-seat Arie Crown Theater and one of the largest ballrooms in the world.

Located on Chicago's lakefront just minutes from downtown, McCormick Place is owned by the Metropolitan Pier and Exposition Authority and managed by SMG, a worldwide convention facility management company. For more information, please visit [www.mccormickplace.com](http://www.mccormickplace.com) or on [facebook.com/mccormickplace](https://facebook.com/mccormickplace) and [twitter.com/mccormick\\_place](https://twitter.com/mccormick_place).

### SAVOR

SAVOR, a leader in convention center catering, concessions and special events, took over McCormick Place foodservice operations September 28, 2011. SAVOR is part of SMG, the largest public facilities management company in the world including McCormick Place as of August 1, 2011. In 2010, 17 convention centers where SAVOR provides food and beverage service won prestigious Prime Site Awards from *Facilities & Destinations*.

SAVOR is an industry leader in introducing green standards and programs to public facilities. As the food and beverage provider to facilities with some of the most stringent environmental policies in the world, we have researched the matter extensively and work closely with community and facility managers to develop environmentally friendly operations focused on minimizing carbon footprint by purchasing locally produced, sustainably raised product, using non-petroleum-based packaging and recycling or composting waste whenever possible. [www.savorchicagomcpl.com](http://www.savorchicagomcpl.com).



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### **SMG**

Since 1977, SMG has provided management services to more than 220 public assembly facilities worldwide, including arenas, stadiums, theatres and performing arts centers, equestrian facilities, convention, congress and exhibition centers, science centers and a variety of other venues. Across the globe, SMG manages more than 14 million square feet of exhibition space and more than 1.75 million arena and theatre seats. As the recognized global industry leader, SMG provides venue management, sales, marketing, event booking and programming, construction and design consulting, and pre-opening services. SMG also offers food and beverage operations through its concessions and catering division of SAVOR, currently serving more than 100 accounts worldwide. [www.smgworld.com](http://www.smgworld.com).



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### SAVOR...CHICAGO SUSTAINABILITY FACT SHEET



#### SAVOR...CHICAGO SUSTAINABLE PRACTICES

- Purchasing items in readily reusable or recyclable packaging
- Reducing the number of portion-controlled products in public restaurants, banquets and concession from single serve to bulk to decrease the impact of single-serve packaging
- A Comprehensive Food Donation Program. Organizations selected for donations include the Chicago Food Depository, Catholic Charities and Pacific Mission. Annually, SAVOR donates an estimated 40,000 pounds of food in Chicago
- Back-of-the-house recycling includes kitchen, warehouse, prep, storage and other non-public area recycling of cardboard, paper, recyclable plastic, tin, aluminium, wood pallets, grease and compostable food products in addition to front-of-house recycling of cardboard, paper and plastic
- An annual sustainability training program for all SAVOR employees
- A focus on guest education including sustainability messaging in menu descriptions and other attendee marketing as a means of promoting attendee awareness and engagement
- Public restaurant menus created with a minimum of 20% local and organic selections
- “Green Meeting” packages available to event planners

#### SAVOR...Chicago's Green Angels Program

With nearly three million visitors a year comes a lot of responsibility and a lot of trash. To try and keep as much of it out of the landfill as possible, SAVOR...Chicago developed the Green Angels program. The Green Angels program has helped drive the diversion rate from 50% to over 60%. To learn more, visit <https://www.youtube.com/watch?v=O2xijFOJzAI>

#### SAVOR...Chicago Rooftop Garden

At McCormick Place West, SAVOR uses a two-acre rooftop garden. The garden helps reduce the building's heat island effect while SAVOR uses its harvest of herbs and vegetables to create menu items such as homemade pesto and herb rub.

