haslem

At Haslem we aim to provide
a first-class experience for
guests, whilst also remaining
mindful of our impact on the
local and global environment.

As we start on our sustainability
journey, we are committed to
reducing our impact on the
environment and working towards
a more sustainable business, planet
and society, for our all who chose to
visit, stay or work at Haslem, now,
and for generations to come.

AS PART OF OUR COMMITMENT, WE PLEDGE TO:

Support the 17 UN Sustainable Development Goals, and work towards implementing these across our business operations. Comply with relevant legislation surrounding environmental protection, and health and safety in the workplace.

Reduce the use of plastics across our hotel: We currently provide compostable takeaway cups. We have stopped the use of plastic straws choosing instead to offer paper straws or 100% bio-degradable straws, and we provide wall mounted refillable shampoo and shower gels in hotel rooms and bathrooms throughout the hotel. We aim to become completely plastic free by 2024.

Send our food waste for treatment: Food waste at Haslem is collected and sent to an anaerobic treatment plant, where our waste is converted into energy.

Work towards zero waste to landfill: Waste at Haslem is collected by a highly innovative waste management company working across the Northern Ireland region. Our contract provides a fully integrated, waste collection, recycling, and recovery service that operates across four materials recover facilities across Northern Ireland.

The first stage of our treatment involves screening our waste to remove any organic materials. The materials then undergo extraction of non-ferrous and ferrous metals and recyclable materials such as plastic bottles, cans and cardboard. Once all materials are separated, the remining faction is used to create refuse derived fuel (RDF) which is used to create energy at the Bombardier site in Belfast and contributes towards Northern Ireland's renewable energy targets.

Sustainably source our paper products from FSC or PEFC suppliers: Our paper products, such as napkins and toilet paper, are currently sustainably sourced.

Support the local agri-food and food producer's community: Our restaurant sources only the very freshest, and finest of produce and where possible, we source from local suppliers, where our chefs create menus that make best use of Northern Ireland's delicious, seasonal ingredients. Within our bar we also strive to collaborate with local drinks brands, supporting the wider food producing community and providing our guests with a genuine flavour of some of the finest products that our region has to offer.

In our kitchen, we work with food suppliers to maximise delivery drops, reduce delivery days and minimise food miles. We re-grow micro cress to create a multi-use product. We aim to minimise overall food waste and monitor and evolve the use of raw ingredients on site to prepare food as opposed to using manufacturers or processed ingredients. We work with vegetable suppliers to allow for crop planning. We review cuts of meat to ensure waste is minimal. Our waste rapeseed is collected and processed for biofuel. We are actively ensuring gas or electrically powered units are only operating at required times.

Provide sustainability training for staff: We have developed a dedicated sustainability training programme in April 2022, which will be delivered on an ongoing basis to all existing and new staff at Haslem.

Fully support the Modern Slavery Act (2015): At Haslem we condemn all forms of modern slavery and human trafficking, across all points of our business operation, and supply chains.

Sourcing environmentally friendly cleaning products: We work with a cleaning chemical provider that is committed to increased sustainability through their products, which have reduced our packaging waste, reduced the number of products used, reduced energy usage and reduced transport miles.