



Washington Duke Inn & Golf Club

Sustainability Inn Motion

Let the Inn Be Your “Green” Destination for Meetings and Conferences

Many of the Inn’s meeting and conference clients have embraced environmentally responsible practices, and so have we. Below you’ll find a list of “green” questions we frequently receive from clients looking to host their event at the Inn.

Does the Inn have a recycling program?

Yes. Our current initiatives include recycling newspapers, cans, glass, plastics, cardboard, office supplies and paper, toner cartridges and cooking oil.

Does the Inn use bulk dispensers for beverages, condiments and food?

Yes. We use bulk dispensers when and where appropriate. Examples include:

- Nineteen (golf grill) – Condiment dispensers
- Rotunda (conference break area) – Beverage dispensers
- Vista Restaurant – Buffet dispensers
- Catering and Banquets – Family-style dispensers

What sort of water conservation measures does the Inn employ?

The Inn approaches water conservation in two ways. We communicate the importance of protecting and conserving this natural resource with everyone who works at and visits our property. Additionally, we have reduced our water consumption and have limited our use of water-polluting cleaning substances. For example, we have:

- Installed low-flow showerheads, urinals and toilets throughout the property.
- Invested in a bio-amp that uses natural, non-toxic processes to keep the water lines in our kitchen free from grease.
- Established a successful linen re-use program.
- Changed over to cleaning chemicals that require no flushing or rinsing with fresh water.

Does the Inn use recycled and recyclable products?

Yes. We routinely examine our inventory of operational supplies to ensure we use the most environmentally friendly and affordable options available. We have already switched to FSC certified 30% recycled paper for all our printing needs and have changed over to 100% post-consumer recycled paper printed with water-based inks for our restaurant to-go bags.

Does the Inn source (purchase) food from local growers?

Yes. We purchase our weekly egg supply, organically raised free-range chicken, artisanal cheeses and seasonal produce from local farmers and growers.

Does the Inn use bio-based and biodegradable products?

Yes. We have invested in using environmentally friendly alternatives throughout the property. As bio-based products are becoming increasingly available, we routinely investigate the feasibility of using them throughout the facility. The Inn no longer uses Styrofoam.

How does the Inn train its employees on its green initiatives?

We engage our employees around this vital issue in several ways. As we develop departmental and property-wide initiatives, we create standard operating procedures and training opportunities as well. To highlight our initiatives internally, we have established an employee “Green Board” and newsletter. We have given them a voice in our “greening” process by implementing an eco-suggestion program. And finally, we ask our employees to be conscientious in their conservation efforts both at work and home.

What other environmental initiatives are in place at the Inn?

Going green is a monumental task, but one the Washington Duke Inn & Golf Club is committed to implementing. In addition to the actions listed above, we have:

- Launched an in-hotel green team. With representation from every department and level, the team’s sole function is to move us forward to being better stewards of the earth.
- Developed an environmental responsibility statement, which serves as a “green” roadmap for our organization.
- Joined with the City of Durham on its EnviroStars program. This ensures our practices are in concert with the environmental practices established by our local government.
- Started pursuing certification from both Green Seal and the Green Meeting Industry Council.
- Consulted with Duke University, our owner, to ensure our energy and water conservation efforts meet or exceed the university’s requirements.
- Embraced Duke University’s green-purchasing guidelines and are requiring our vendors to follow those guidelines as well.

If you have additional questions or are ready to work with a cutting-edge conference center that shares your “green” values, contact a member of our sales team at 919.490.0999.



Our Environmental Responsibility Statement

The Washington Duke Inn & Golf Club is committed to developing and implementing environmental initiatives that continually improve business and personal lives, while simultaneously maintaining our commitment to provide exceptional hospitality.

Commitment and Awareness

- We have an active team dedicated to achieving all green and eco-friendly goals.
- We have an employee eco-suggestion program.
- We publish our environmental communications to guests and vendors.
- Our property is actively moving forward to achieve LEED / Green Seal certifications.
- We provide BMP training for all effected employees.
- We are an active member in the Durham City/County EnviroStars Program.

Energy, Efficiency, Water Conservation, Air and Water Quality

- We have implemented energy efficient lighting where appropriate.
- We use water conserving fixtures and VOC compliant products.
- We offer a linen reuse option for our hotel guests.
- All areas of the hotel have filtered air.
- We have installed a Bio-Amp pre-treatment system for grease remediation.

Solid Waste Minimization

- We have an active recycling program property wide.
- We have eliminated Styrofoam products and other hazardous products.
- We donate unused shampoo, conditioner, and body lotion bottles to local charities.
- We are actively pursuing a food composting program.
- We actively reuse any packaging and shipping materials when possible.

Environmental Purchasing

- We print on recycled paper containing 30% minimum post-recycled content.
- We actively promote sustainable food initiatives throughout the hotel.
- We are requiring eco-friendly office and cleaning supplies from our vendors.
- We are moving towards a property wide initiative for an MSDS rating of 1 or less for all products.

This policy is a living document and we are committing through our process of continuous improvement to periodically review this policy to guarantee that it reflects the most up-to-date information.