



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%-100% 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.