OUR SOFTER FOOTPRINT

YELLOWSTONE

National Park Lodges

Legendary Hospitality by Xanterra
welcome

Our public lands provide a much-needed window into untainted ecosystems, and our guests who recreate in them are putting a high priority on the environment when choosing their destination. Xanterra Parks & Resorts® believes that, as a steward of these special places, we have a unique responsibility to ensure that our operations have as minimal an impact on the natural environment as possible. Nowhere is this belief as critical as it is here in the world’s first national park—one of the last truly wild lands.

Environmental degradation and the impacts of a changing climate are threatening our cherished national parks and public lands. These fragile ecosystems are highly susceptible to minute environmental changes, like increased drought and rising temperatures. A changing ecosystem means a changing Yellowstone—including impacts on the flora and fauna that define the park. We are proud to play a part in protecting Yellowstone and hope that you’ll join us in doing your part during your stay—and beyond.

In 2014:
We used less and did more.

- 6% less water
- 48%* less electricity
- 59% less solid waste
- 73% of gift shop retail made in the USA
- 38% of food sourced sustainably

*Normalized by Revenue

Jim McCaleb
Vice President, Parks North
and General Manager
Yellowstone National Park Lodges
Xanterra Parks & Resorts

ISO 14001:2004 Certified

[Image of landscape]
The National Park Service remodeled Canyon Plaza in 2013, creating beautiful new walkways, pavers, and bench-walls. Xanterra also installed complementary benches and picnic tables for the plaza. In keeping with our sustainability goals, we found a durable as well as environmentally friendly product. Rather than using standard concrete and aggregate picnic tables and benches, we worked with GeoMATRIX Inc. down the road in Bozeman, Montana, to produce custom recycled-content furniture.

GeoMATRIX uses fly ash (a byproduct of the coal-combustion process) and crushed recycled glass—much of which comes from right here in Yellowstone—to create “concrete” products that are over 95% recycled content. These custom tables and benches support a growing local business and create a local market for recycled glass and other content. And they make Canyon Plaza a great place to relax and picnic during your visit.

In 2015, we also installed GeoMATRIX counter tops in the new, sustainably designed Canyon Lodges.

The Data:
3,750 recycled glass bottles used per table
1,500 pounds of recycled glass in each table

Cheers
If you enjoy a bottle of locally brewed beer during your stay, be sure to pitch the empty bottle into one of the many recycling bins available throughout the park. We’ll send it over to GeoMATRIX in Bozeman to be recycled into our next order of sustainable outdoor furniture or return it to Montana-based Bayern Brewing, for washing and reuse.
Local Flavor
Eating food that is local and in season is better for your health, community, and environment. The fresher food is, the more nutrients it contains—and the better it tastes! Buying local also means investing in your local economy and reducing the environmental impacts of long-distance shipping.

cheese

Xanterra operates 31 guest restaurants and cafes in Yellowstone National Park. To give you a fresh taste of local flavor, we do our best to source ingredients from nearby farms, ranches, fisheries, and brewers. We like supporting the hardworking families behind these local business, and we feel proud to serve food that is fresh, delicious, and sustainable. More than 38% of our total food purchases are now from sustainable sources.

One of the cornerstone producers we work with is Amaltheia Organic Dairy, an idyllic goat farm tucked into the base of the Bridger Mountains in Belgrade, Montana. Melvyn and Sue Brown started out with 90 goats in 2000 and now boast nearly 300 goats and a full cheese-making operation, thanks to the support of companies like Xanterra. Our chefs delight in serving their hand-crafted, organic goat cheeses. Delicious!

The Data:
In 2014, Xanterra purchased 3,250 pounds of Amaltheia goat cheese.
Yellowstone is a magical place, and we hope you get outside and enjoy it to the fullest. But our arid, high-altitude environment can leave folks feeling a little dizzy—and not just because of the breathtaking views. Staying hydrated in Yellowstone is important, and carrying a reusable water bottle with you is the best way to do it—for your health and the planet’s.

In fact, Xanterra is committed to phasing out the sale of single-use, disposable water bottles by 2016. We have installed water bottle filling stations in the lobby of the Mammoth Hot Springs Hotel, and are working toward installing hydration stations at all of our park locations so that you can fill up on pure, delicious Yellowstone water for free. Between its installation in August 2013 through July 2015, the Mammoth hydration station has saved the equivalent of 86,000 single-use water bottles! Forgot your bottle? We sell reusable bottles in our gift shops and guest rooms.

The Data:
Americans discard roughly 50 billion disposable water bottles a year, enough to fill 850,000 school buses!

Drink Up
Drinking those eight glasses of water a day you always hear about really is good for you. Staying hydrated leads to improved digestion, more energy, healthier skin, better concentration, and increased fat burning, and it is especially important in Yellowstone’s dry climate!
Well Done

The recently remodeled Lake Yellowstone Hotel just received National Historic Landmark designation is also Xanterra’s second Green Seal certified operation. To achieve this rigorous third-party recognition, we excelled in the areas of sustainable procurement, staff training, waste minimization, water and energy efficiency, and chemical safety.