



A journey towards sustainability



“At Anantara Palais Hansen Vienna, sustainability is not a destination but a continuous journey. Every decision we make – from sourcing local ingredients to reducing energy consumption and supporting our community – contributes to creating a more responsible future. We are proud of the progress we have made and remain committed to preserving Vienna’s cultural and environmental heritage for generations to come.”

Jürgen Ammerstorfer
General Manager





Local initiatives

Sustainability Rooted in Vienna

At Anantara Palais Hansen Vienna, sustainability begins with our connection to the city, its people and its producers. Through meaningful partnerships with local suppliers, responsible purchasing practices and continuous investment in sustainable operations, we strive to reduce our environmental impact while supporting the regional economy.

From locally sourced culinary experiences to innovative building management systems, our sustainability initiatives are integrated into every aspect of the guest journey.



Eco-sustainable actions

Responsible Resource Management



ENERGY EFFICIENCY

- Building Management System with automated energy regulation
- Approximately 80% of the property converted to LED lighting
- Motion-sensor lighting installed in back-of-house areas
- Continuous monitoring and reporting of energy consumption



WATER CONSERVATION

- Flow restrictors installed throughout the property
- Water-saving low-pressure fixtures
- Dual-flush toilet systems
- “Green Choice” linen programme encouraging guests to reduce laundry frequency



SUSTAINABLE ENERGY

- Electricity sourced from renewable energy providers
- Continuous monitoring and reduction initiatives for operational carbon emissions



Eco-sustainable actions

Waste Reduction & Circular Approach



PLASTIC REDUCTION

- Refillable bathroom amenities in all guestrooms and suites
- Significant reduction of single-use PET bottles
- Wooden keycards



FOOD WASTE REDUCTION

- Seasonal purchasing to minimise transport emissions
- Demand-based procurement aligned with guest volumes
- Full ingredient utilisation wherever possible
- Creative low-waste culinary concepts at Michelin-starred EDVARD



INNOVATIVE KITCHEN TECHNOLOGY

- Energy Control System (Sprinx Cheetah) in kitchen operations
- Energy savings of up to 65%
- Reduced HVAC consumption by up to 40%

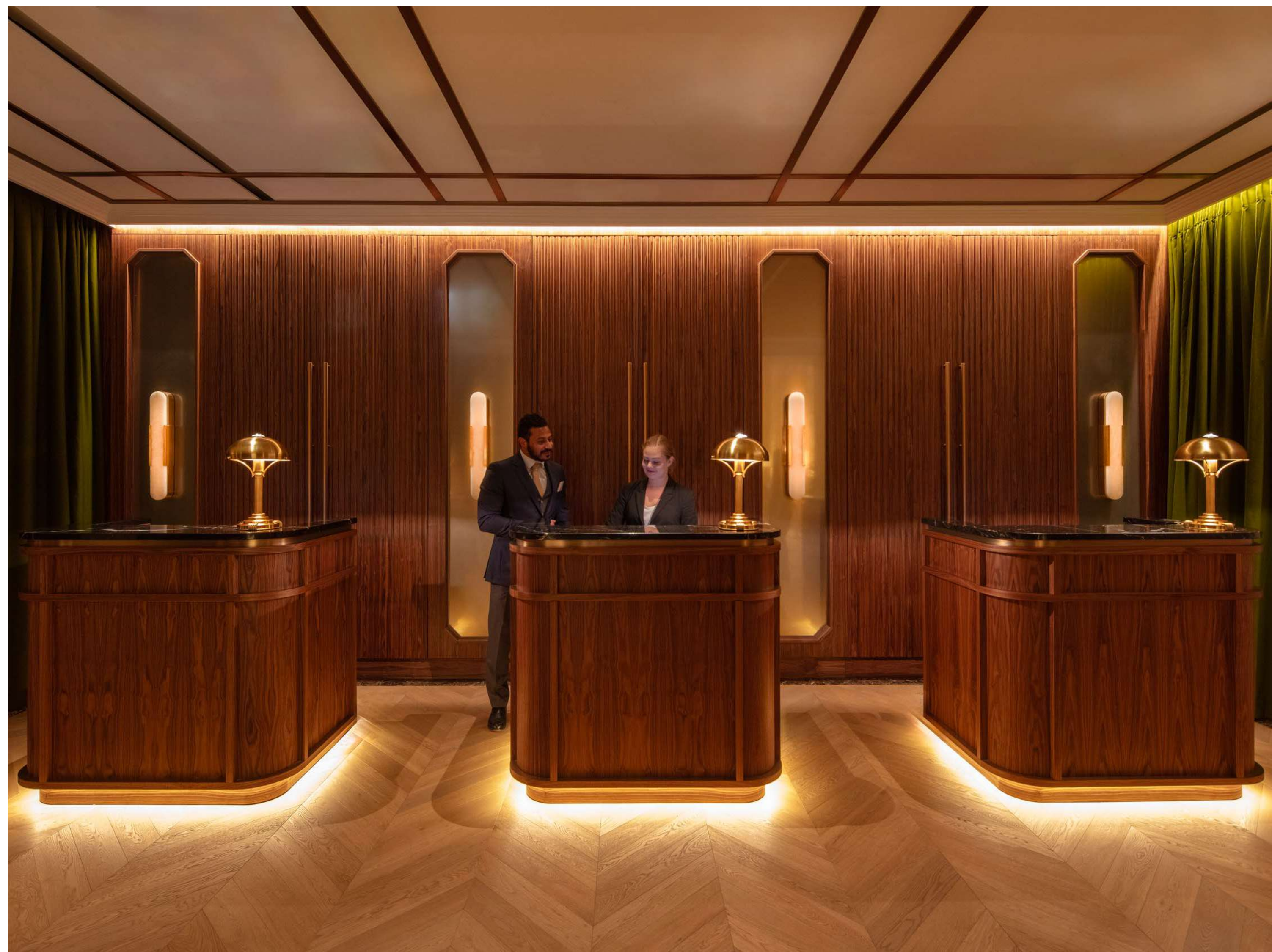


Social responsibility

Creating Positive Impact Beyond Our Hotel

We believe hospitality has the power to create meaningful change. Through responsible employment practices, education, community partnerships and environmental awareness, our team contributes to strengthen both our local community and the wider tourism industry.

Sustainability is not only about protecting the environment, but also about supporting people, preserving culture and creating long-term value.





Social responsibility

Supporting Our Team & Community



OUR COMMITMENT INCLUDES:

- Regular sustainability training and awareness initiatives for all team members.
- Procurement guidelines that consider local sourcing, resource efficiency and supplier quality standards
- Partnerships with local businesses and producers
- Promotion of responsible tourism in Vienna

As a historic landmark hotel, we are committed to preserving Vienna's cultural heritage, supporting local communities and creating long-term value for our city, our guests and future generations.



Social responsibility

Recognised Sustainability Leadership



Anantara Palais Hansen Vienna is proud to hold and work with internationally recognised sustainability certifications and initiatives:

- EarthCheck Certified Gold
- ISO 14001:2015
- BioScore Sustainability Certification
- Greenspoon Certification
- Gaumen Hoch Certification for EDVARD

These recognitions reflect our ongoing commitment to environmental stewardship, responsible operations and continuous improvement.



Value chain

Responsible Procurement

We prioritise local, seasonal and locally sourced and seasonal ingredients from selected regional suppliers to reduce environmental impact while delivering exceptional culinary experiences for our guests.

By working closely with trusted regional suppliers, we minimise transport distances, support local communities and celebrate the rich culinary heritage of Austria, while ensuring the highest quality standards for our guests.

The Michelin-starred restaurant EDVARD serves as a leading example of our sustainable sourcing strategy and low-waste culinary philosophy.



Value chain

Local Supplier Partnerships.

Many of our partners are small-scale producers operating with short transport routes and a strong commitment to quality, short transport routes and a strong commitment to quality.



@Oberwasser

MEAT

- Höllerschmid

FISH

- Oberwasser
- Eishken



@JosephBrot

BREAD & BAKERY

- Joseph Brot
- Öfferl Brot
- Getreide Gutscher



VEGETABLES & HERBS

- Bauer Michi
- Unfried



Value chain

Sustainable Food & Beverage Concepts



@100Blumen

LOCAL & FAIR TRADE BEVERAGES

- Fairtrade juices from Rauch
- Craft beer from Vienna’s 100 Blumen Brewery
- Austrian-produced spirits
- Local soft drinks such as Wiener Kracherl



LOOKING AHEAD

We remain committed to reducing our environmental footprint through:

- Further reduction of single-use plastics
- Expansion of local procurement programmes
- Increased energy optimisation



Continuous sustainability certification development.



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