Sustainability Initiatives at the Indiana Convention Center (ICC) and Lucas Oil Stadium (LOS)

CONNECTED = CLEANER

With more than 4,700 hotel rooms, 350 restaurants and 50 attractions within walking distance of the ICCLOS, attendees can walk, bike or scooter rather than driving, which saves countless thousands of pounds of air toxins from being emitted, AND saves gas and wear and tear on roads.



WATER CONSERVATION

The ICCLOS undertakes a number of efforts to reduce water waste and contamination:

- In an effort to save water and reduce single-use plastics, the ICC provides water stations throughout the building
- Sink faucets are sensory guided to avoid waste
- In public areas, toilets have low-flow valves with automatic flush
- Parking lots are swept not sprayed when being cleaned
- Storm water infiltration basins separate storm water from oils and grease before it travels to nearby waterways



ENERGY CONSUMPTION

The following energy-reduction measures are standard operating procedures in the ICCLOS:

- Reduce lighting and HVAC during move-in and -out dates in exhibit halls where doors will be open for a significant period of time
- Escalators and lighting are turned off when no or minimal use is anticipated
- High-efficiency exterior Visionwall® curtainwall glass throughout the ICC helps decrease energy use.
- Motion-sensor lighting controls are installed in all restrooms
- Building design allows us to use natural daylight to light most lobby areas
- Exterior lighting is on low level on non-event days at LOS
- Meeting rooms and lobby areas utilize compact fluorescent lamps and exhibit halls have LED lighting, which produces zero toxic elements and is up to 80% more efficient
- LOS has several energy saving materials including a retractable roof, CPI Daylighting system and Big Ass® Fans that are designed to move the maximum amount of air with minimal energy consumption



CLEANER CLEANING SUPPLIES

The ICCLOS uses Green Seal Certified cleaning products throughout our buildings.



REUSE/RECYCLING

The ICCLOS recycles approximately 100 tons of aluminum cans, plastic bottles, glass and cardboard annually from Colts games, conferences and other events. In addition, our facilities have programs to recycle:

pallets

batteries

paper

- light bulbs
- cooking oil
- electronics

When performing upgrades to our facilities, (e.g. the new video boards inside LOS, carpeting inside the ICC), a requirement for reusing or recycling the removed items is included in contract language. ICCLOS also works directly with clients to implement event specific sustainability programs when requested. A few examples:

- We connect clients with organizations like Teachers' Treasures and People For Urban Progress
 (PUP). Teachers Treasures accepts and reallocates pens, paper and other supplies left from
 shows and shares them with local schools. PUP is a local not-for-profit that repurposes banners
 and other materials and turns them into new assets like keychains and tote bags. PUP is best
 known for repurposing the dome material from the Hoosier Dome and turning it into hundreds of
 items from Christmas tree ornaments to duffle bags.
- LOS recycled 6.34 tons of comingled materials and cardboard packaging during the Super Bowl XLVI hosted in 2012.
- The ICCLOS worked diligently with local partners Coca-Cola Consolidated and Republic Services
 to achieve the goal of getting every bottle and can back from games and practices during the
 month of the 2021 NCAA March Madness and Final Four. Ninety eight percent of all bottles and
 cans consumed were collected and sent on a direct route to be recycled into new bottles and
 cans.
- During the 2022 College Football Playoff Championship weekend, 36 tons of comingled recycling and 25 tons of food waste were collected.
- LOS's synthetic turf infill contains organic materials including coconut fibers and cork.

ORGANIC AND LOCAL FOOD

Strategic partnerships have been developed with local farmers to purchase seasonal and organic fresh fruits, vegetables, meats and poultry for functions and concession stands inside our buildings. An on-site culinary garden allows the ICCLOS's catering partner, Sodexo Live!, to have access to fresh, organic ingredients right outside our door.



FOOD RESCUE

Food that has not been consumed and meets health and safety standards is rescued by Second Helpings, a local not-for-profit. Rescued food is then transported to Second Helpings' kitchens where job training program participants, under the supervision of training chefs, learn to prepare the donated food for use by homeless shelters, food banks and other missions.



