

RESPONSIBLE SEAFOOD POSITION STATEMENT

At Marriott International (“Marriott”), we are committed to responsible and sustainable business practices and operations. Our sustainability and social impact platform, [Serve 360: Doing Good in Every Direction](#), includes an encompassing set of goals, with targets such as to responsibly source 95% of our top 10 priority categories, including seafood, by 2025. We embrace this global responsibility to make a positive and sustainable impact wherever we do business, including within our supply chain.

Seafood, and addressing its impacts, is critical for the health of our planet, the communities where we do business, the businesses we operate, and the guests we serve every day. By integrating sustainability and traceability, and improving our seafood procurement, we are committed to sourcing, offering and preparing higher quality sustainable products that positively contribute to the environmental, economic, and social wellbeing of farming and fishing communities.



Our efforts align with the United Nations Sustainable Development Goal (SDG) 14 (Life Below Water), however the complex nature of the seafood industry results in our efforts aligning with other SDGs as well. While considering quality and taste requirements, our responsible seafood program looks at the environmental and social criteria of the seafood species we serve, including but not limited to:



- Bycatch of target and non-target species (including endangered, threatened, and protected species)
- Ecosystem impacts
- Efficient use of resources
- Farms and fisheries management and regulation
- Illegal, unreported, and unregulated (IUU) concerns, and
- Stock status of target species.



Due to critical environmental and/or social concerns, we are establishing a standard at our food and beverage venues banning the following species:



- Bluefin tuna (*Thunnus maccoyii*, *T. orientalis*, *T. thynnus*), wild + farmed
- Chilean sea bass (also known as Patagonian toothfish, Antarctic toothfish) (*Dissostichus eleginoides*, *D. mawsoni*), wild except for MSC-certified South Georgia and Australian Heard and McDonald Islands fisheries
- Marine mammals, wild
- Orange roughy (*Hoplostethus atlanticus*), wild
- Sea turtles (all), wild + farmed, and
- Sharks and shark fin (all), wild

Furthermore, we support the procurement of seafood that is certified or rated by a third-party environmental organization or is part of a Fishery Improvement Project (FIP) or an Aquaculture Improvement Project (AIP).

Working with our seafood suppliers throughout the supply chain, we continue to improve our data collection in order to set interim goals as well as track and measure progress from production to plate. We will report annually on the progress of our responsible seafood efforts, as well as our other 2025 goals, in our Serve 360 Report. Along with reporting publicly on our progress for our guests and customers’ awareness, we are providing training and information to culinary and procurement associates at Marriott hotels in order for them to make educated decisions on seafood sustainability, while ensuring that our suppliers are aligned with our efforts.

At Marriott, we understand that serving our world is a continuing endeavor, and our work will be ongoing as we address the needs of our associates, brands, customers, franchisees, guests, other business partners, communities and the environment in order to ensure a responsible seafood supply chain for generations to come.

For further information, please visit: www.marriott.com/serve360 or contact sustainability@marriott.com.