

REDUCE & REUSE

We champion a circular economy mindset across our entire operation—from ship to shore—ensuring resources are used wisely and waste is minimized. That means reducing our reliance on disposable items, maximizing the value of every material, and extending the life of equipment and goods through thoughtful maintenance, repair, refurbishment, reuse, upcycling and recycling.

Some examples include:

Every Drop Counts Strategy

- Our Every Drop Counts strategy includes a range of technologies and practices to holistically manage and minimize our onboard water use.
- We use almost 40% less water onboard per person than the average person's daily use on land (based on U.S. EPA national average).
- We use water-smart appliances like efficient laundry and dishwashing machines and performance flow showerheads and sink aerators, saving millions of gallons a year.
- Guests are invited to help our water stewardship efforts by skipping daily towel and linen changes and making other small choices to conserve water.
- All 90+ ships in our fleet are equipped with wastewater sanitation devices that meet international maritime requirements.
- An additional ~75% of our fleet capacity is equipped with Advanced Waste Water Treatment Systems using technology modeled after large city water treatment plants to further purify the water used onboard to municipal-water quality or better before releasing it back to nature.

We're reducing water use overall and sustainably sourcing almost 90% of the freshwater used on board our ships from the sea thanks to desalination and reverse osmosis equipment.

Our self-sufficient water production systems mean we help preserve freshwater sources for the people and places that depend on them.

Less Left Over Strategy

- Our Less Left Over strategy covers dozens of initiatives — large and small — designed to creatively cut food waste while continuing to deliver exceptional dining experiences for our guests.
- We cut food waste at every step of the food cycle — from sourcing and preparation to consumption and dining services, to responsibly processing and transforming any remaining food scraps in sustainable ways.
- By preparing and serving ‘just right’ portions in our buffets and main dining rooms, we continue to give guests the option to take as much or as little as they want while leaving less left over.
- We’ve pioneered solutions like donating surplus ingredients and meals to a growing network of food banks in local communities facing food scarcity.
- In some cases, we upcycle our food scraps for other uses — like farm-ready organic compost and livestock feed, vegan soap products from used coffee grounds, biofuel production and more — finding endless new ways to have less left over.

We have reduced food waste per passenger by 44% in 2024 (vs. 2019) and are well on our way toward our 50% reduction goal by 2030.

Single-Use Items and Plastic Reduction

- We are eliminating and reducing single-use items and plastics from our daily operations throughout our fleet and replacing them with more sustainable alternatives.
- Slashed 50% of single-use plastic items from our operations in 2021 and continuing to cut and/or eliminate single-use plastic items from our operations by 2030.
- To date, we have eliminated over 500 million individual single-use items fleetwide.
- We have transitioned to reusable cups, and we have replaced packaged single-serving and single-use items, like butter, sauces and personal amenities with sustainable dispensing systems.

Examples of plastic items we have eliminated or replaced with non-plastic, sustainable and/or compostable options such as paper, wood and bamboo include:

- **69 million single-use straws**
- **7 million individual amenity bottles**
- **17 million yogurt containers**
- **30 million plastic bags**