

The TCF Center commitment to environmental stewardship in our community is demonstrated by our continuous efforts to investigate, validate and implement new and innovative Green initiatives throughout the facility, and by our programs designed to educate our employees, vendors, customers, partners and visitors in the importance of the sustainability of our environment.

- The TCF Center Green Committee meets several times monthly to promote sustainability practices and green initiatives and has members from every department and in-house contracting company
- The glass-enclosed Concourse area on the main level, the three-story glass atrium and the third-floor corridor glass ceiling provide enough natural light during the daytime hours to minimize the main hallway daytime lighting throughout TCF Center
- Exhibit halls in TCF Center are equipped with induction lighting that uses 50 percent less electric
- TCF Center is air conditioned by pumping gray water from the Detroit River through chillers that then send the cool water to various air handlers, providing cooling to zoned areas in the center. This system uses considerably less electricity than conventional air conditioning units
- All main hall lighting and heat/cool settings are computer programmed and managed
- Paper, aluminum can and plastic bottle recycling containers are placed in all office areas and high-traffic meeting areas throughout the center for aggressive recycling
- Escalators in the building are energy efficient, Kone EcoMod units. All escalators run based on occupancy and event needs
- All in-house contractors participate in venue recycling and Green initiatives
- The current TCF Center \$279 million facility upgrade incorporates numerous Green building components including low-flow restroom, energy efficient HVAC and kitchen equipment and a Living Green Roof
- All pallets are recycled to a local-area vendor
- Centerplate the TCF Center exclusive food and beverage provider has a food efficiency program in place that includes unserved food donations to local non profits and employee meals

