

Fact Sheet



Sustainability

At Marina Bay Sands, sustainability lies at the heart of its business operations. Guided by its global sustainability strategy, Sands ECO360, the integrated resort (IR) incorporates best practices, cutting-edge technologies and methodologies to reduce its overall environmental impact.

Together with active Team Member and stakeholder engagement, it decouples carbon footprint from business growth through five key areas – Climate Response, Water Stewardship, Waste and Circularity, Sustainable Food, and Culture and Capacity Building.

Climate Response

- Since 2012, Marina Bay Sands has reduced its carbon footprint by over 30 per cent.
- The integrated resort's S\$50 million Intelligent Building Management System has over 125,000 data points tracking lighting, heating, air-conditioning and water supplies. This system, along with other efficiency measures, has helped Marina Bay Sands save over 7.4 million kWh of energy annually since 2012.
- 90 per cent of Marina Bay Sands' property lightings (over 60,000 lightings) are energy efficient.
- A 145 kWp solar power system sits atop the Sands SkyPark – one of the highest location of solar panels in Singapore. The 536 solar panels covering an area of 880 m² atop the SkyPark walkway are targeted to generate enough energy to power all lighting on the Sands SkyPark. This helps Marina Bay Sands reduce carbon emissions by 70 tonnes every year.

Water

- In September 2020, Las Vegas Sands Corp. announced Seven Clean Seas, a Singapore-based social enterprise that is tackling plastic pollution, as the third organisation to receive support as part of the *Drop by Drop Project*. Seven Clean Seas will use the funding to support the development of The River Plastic Recovery System – a floating plastic collection system that captures river plastic before it reaches the ocean.
- Marina Bay Sands rolled out a condensate water recovery project in July 2016 to collect and recycle water from 3,000 air-conditioning units across its three hotel towers. This saves an average of 80,000 litres of water a day – four times the typical monthly water consumption in an average HDB flat in Singapore. The recycled condensate water is used for the water features around the property, exterior landscaping and to irrigate plants at the hotel.

Waste and Circularity

- The property is guided by an E3R strategy – Eliminate, Reuse, Replace and Recycle – to tackle single-use plastic. The strategy involves identifying ways to eliminate plastic products and packaging, finding reusable alternatives, replacing single-use products with quality alternatives, and looking for ways to recycle even more.
 - Umbrella dryers located at The Shoppes at Marina Bay Sands are expected to eliminate the use of over 27,000 plastic bags per year.

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- Marina Bay Sands has also replaced plastic straws with paper or plant-based ones across selected restaurants operated by the integrated resort.
- Lost and found items such as clothing and accessories that are not collected within 60 days are donated to Singapore Red Cross. Since 2019, over 10,000 kg of items were donated to Red Cross.
- In 2020, Marina Bay Sands diverted close to 730,000 kg of food waste from landfills.
- Food waste tracking technology is implemented at selected kitchens to help chefs measure, monitor and reduce food waste from the start at the food preparation phase. The property's five aerobic digesters break down remaining food waste into non-potable water, reducing waste to landfill.
- Marina Bay Sands has established long-term partnerships with Food from the Heart and The Food Bank Singapore to donate unserved food to its beneficiaries. In 2020, about 19,000 kg of unserved food was donated to local food banks.

Sustainable Food

- Since October 2013, Marina Bay Sands no longer serves shark fin in restaurants it owns and operates and at all events held at Sands Expo and Convention Centre.
- Since 2017, Marina Bay Sands has been working on improving responsible seafood sourcing in Asia Pacific. In 2021, 48.8 per cent of its seafood was responsibly sourced.
- Marina Bay Sands sources from local producers and farmers. Locally-grown produce such as kale and microgreens are used in its culinary operations. Responsibly-farmed local barramundi is also served at the integrated resort.
- The integrated resort has two herb gardens that provide over 100 edible plants to its own restaurants. The first is located outside RISE Restaurant and uses a solar powered drip irrigation system to water plants and shrubs to avoid wasteful spraying. A second herb garden was added in 2021 at the Sands Expo and Convention Centre. No chemical pesticides or fertilisers are used at the gardens, ensuring that the harvested produce is safe for consumption.

Culture and Capacity Building

- Marina Bay Sands has a company-wide education programme to raise awareness of sustainability and encourage environmentally-friendly behaviour. The programme includes DIY workshops, recycling drives, eco-film screenings, and a series of online training courses. In 2021, 96.2 per cent of Team Members participated in at least one sustainability activity.
- The integrated resort's ArtScience Museum, which explores the intersection of art, science, culture and technology, has been a keen advocate of sustainability. The Museum collaborates with industry-leading partners such as National Geographic, Eco-Business, and WWF Singapore to stage exhibitions, programmes and educational activities to raise awareness of environmental threats such as climate change and biodiversity loss.

Key Sustainability Accolades

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- September 2020 – Sands Expo and Convention Centre became the first carbon neutral MICE venue in Singapore. Marina Bay Sands' investment in Renewable Energy Certificates (RECs) and carbon offsets covers 100 per cent of the carbon emissions generated from the meeting venue's gas and electricity consumption.
- April 2020 – Marina Bay Sands became the first GOLD-certified venue in Asia Pacific under the EIC Sustainable Event Standards as a result of its adoption of resource-efficient, smart building technology, responsible sourcing and donation of unserved food to local charities.
- June 2019 – Sands Expo and Convention Centre achieved the LEED® (Leadership in Energy and Environmental Design) Platinum, a global symbol of sustainability recognition. Marina Bay Sands is the first integrated resort in Asia Pacific to attain this certification for its MICE venue.
- May 2019 – Marina Bay Sands was recertified under the MICE Sustainability Certification programme (Intermediate Level for venue). As the first venue in Singapore to achieve this certification in 2016, the integrated resort went above and beyond the basic certification criteria with initiatives such as event impact statements and energy saving features at its venue.
- November 2018 – ArtScience Museum at Marina Bay Sands was awarded the prestigious LEED® (Leadership in Energy and Environmental Design) Gold certification under the 'Existing Buildings: Operations & Maintenance' rating system, making it the first museum in Asia Pacific to be given this honour.
- January 2018 – Marina Bay Sands received the ASEAN Green Hotel Award 2018-2020 and the ASEAN MICE Venue Award 2018-2020 at the 2018 ASEAN Tourism Standards Awards, in recognition of its green MICE initiatives and contributions to sustainable tourism.
- 2018 – Marina Bay Sands was recertified as a Green Mark Platinum building by the Building and Construction Authority.

** The Leadership in Energy and Environmental Design (LEED) Green Building Rating System is the nationally accepted benchmark for the design, construction and operation of high-performance green buildings in the United States*