



MARINA BAY SANDS
SINGAPORE

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 incorporates best practices and cutting-edge technologies and methodologies to reduce its overall environmental impact.

Marina Bay Sands operates with the highest commitment to reduce its overall environmental impact, with goals in Climate Response, Recycling & Circularity, Water Stewardship, Sustainable Sourcing, Biodiversity and Culture & Capacity Building. It has an ambitious global commitment to the Science Based Targets Initiative pledging to reduce Las Vegas Sands' Greenhouse Gas (GHG) emissions by 17.5 per cent by 2025, measured against a 2018 baseline year. Acknowledging that amplified efforts are required to align with the new 1.5°C pathway set out in the Paris Agreement, this target has been nearly doubled to a 30 per cent reduction by 2025.

Climate Response

- Since 2015, Marina Bay Sands has reduced its carbon footprint by 19 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 5 million kWh of energy annually since 2012.
- A 145 kWp solar power system sits atop the Sands SkyPark – one of the highest locations of solar panels in Singapore. The 536 solar panels covering an area of 880 m² atop the SkyPark walkway produce over 160,000 kWh of solar energy annually, enough to power all lighting features on Sands SkyPark.
- Marina Bay Sands completed a trial using sensors to monitor and adjust chilled water temperature set-points in real time in the hotel Team Member Dining Room. The trial resulted in 40,418kWh of energy savings.



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Water Stewardship

- Marina Bay Sands' water stewardship strategy focuses on conserving water through efficiency, increasing water reuse and recycling, and protecting water ecosystems. High-efficiency equipment and low-flow fixtures remain a core focus of its approach to reduce overall water use. In addition, the integrated resort drives behavioural change through Team Member training.
- Marina Bay Sands rolled out a condensate water recovery project in 2016 to collect and recycle water from 3,000 air-conditioning units across its three hotel towers. This saves an average of 77,000 litres of water a day – over four times the average monthly water consumption of Housing and Development Board flats in Singapore. The recycled condensate water is used for water features around the property, exterior landscaping and to irrigate plants at the hotel. Since implementation, more than 200 million litres in water savings have been reaped from the condensate water recovery system. In 2024, a similar system was rolled out at the casino, with recycled water used to wash floors and bins.
- The resort's landscape irrigation system is managed by an advanced, cloud-based watering system that analyses drought tolerance and water needs for different plants, contributing to an overall nine million litres of water saved in 2024 from water-efficiency projects across the property.
- In 2021, Marina Bay Sands collaborated with three signature restaurants with the highest water intensity to adopt a multi-pronged approach of upgrading equipment and tools, Team Member education, and driving accountability by regularly sharing consumption data via a customised dashboard. This resulted in an average reduction in water consumption of 14.2 per cent, and the behaviour-based strategy has become a blueprint for water reduction at other restaurants.
- In collaboration with long-time partner, WASH Foundation, Las Vegas Sands launched the *Drop by Drop Project* in 2019. The project reinvests savings from Las Vegas Sands' water stewardship efforts into innovative projects supporting local water champions in Macao and Singapore. Funding from the project aims to increase local water resiliency, reinvigorate ecosystems, incubate new water solutions and engage the community.
- In 2021, Conservation International Singapore received a grant from the *Drop by Drop Project* to support the development of a five-part virtual learning series to boost ocean literacy and the understanding of biodiversity. The series has reached over 5,000 students in Singapore. In 2022, Marina Bay Sands extended the partnership to fund the '10 for Zero' Competition. The award



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recognises and empowers a pioneer cohort of 10 of Singapore's brightest youth advocating for a future of net zero carbon emissions and zero waste, as well as ocean and freshwater conservation. A grant recipient from 2020, Seven Clean Seas developed a pilot, HIPPO (High Impact Plastic Pollute remover), and eventually launched it on the Chao Phraya River in Thailand in July 2024. HIPPO is projected to remove nearly 1.4 million kilograms of plastic waste in the waterway annually.

Recycling 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 recovering value from waste and giving them a second lease of life. Examples include:
 - Significantly reducing the use of plastic wrap across kitchens and restaurants, and replacing food covers, glass and sauce lids with reusable silicon covers for in-room dining services.
 - Expanding the deployment of bulk dispensers for spirits and wines across the integrated resort, eliminating significant carbon emissions from transport. One of the outcomes was saving over 8,000 glass bottles in the property's nightclub MARQUEE Singapore.
 - Water dispensers are also installed throughout Marina Bay Sands Expo & Convention Centre to encourage guests to refill using their own bottles.
 - Secondary packaging was eliminated for amenities in the renovated hotel rooms, with high-quality, multi-use materials used for in-room slippers and natural materials such as bamboo used for combs, razors, and toothbrushes.
 - Reusable laundry bags for Team Members were introduced in 2023, eliminating 13,000 single-use plastic covers annually.
 - Over one million discarded chopsticks have been repurposed across the property including an industry-first, innovative menu cube with embedded QR codes and reusable dietary indicators at Marina Bay Sands Expo & Convention Centre.
 - In 2024, Marina Bay Sands trialed a smart waste tracking system that offers real-time monitoring of recyclables collected across the integrated resort. The data analytics helped to identify trends and implement targeted strategies to improve the property's recycling rates.
- Since 2013, Marina Bay Sands diverted close to 10 million kg of food waste from landfills daily.
 - 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.



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- The property's five aerobic digesters break down remaining food waste into non-potable water, reducing waste to landfill, while a high-tech dewatering machine takes an 8,000 kg load and reduces food waste volumes by up to 50 per cent.
- Additionally, the integrated resort uses WasteMaster, a fully circular processing technology, which converts food waste into fish feed for a local aquaponics farm.
- 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. Between 2016 and 2024, over 70,000kg of food was donated to the wider community, benefiting those in nursing homes, family service centers, and soup kitchens.
- Construction waste is dealt with responsibly, with 67 per cent of such waste being diverted in 2024, as the integrated resort undergoes a US\$1.75 billion reinvestment project to transform the property.

Biodiversity

- Since 2015, Marina Bay Sands has worked with the World Wide Fund for Nature (WWF) Singapore to improve responsible procurement within the integrated resort and transform its supply chain. Under the programme, Marina Bay Sands supported seven aquaculture farms and one fishery in Malaysia and Singapore in their journeys towards more sustainable farming practices. In 2024, 52 per cent of the integrated resort's seafood was responsibly sourced. In 2023, the resort signed a new three-year partnership with WWF to evaluate the deforestation risks associated with agri-commodity products bought by the resort.
- In 2023, the integrated resort staged the Asian debut of *Sensory Odyssey: Into the Heart of Our Living World* at ArtScience Museum, raising awareness of natural environments. A participating event was designed at the end of the exhibition, encouraging the public to paste paper leaves on a pledge wall, as the resort funded the planting of a mangrove tree in Sarawak. Together with WWF Singapore, Marina Bay Sands eventually donated S\$90,000 and planted 20,000 mangrove trees in the largest mangrove forest in Sarawak.
- With over 150 plant species, Marina Bay Sands attracts many varieties of local wildlife including bee colonies. In 2023, an estimated 120,000 bees were rehomed, offering a chance for these bees to thrive again in nature.



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Sustainable Food

- Marina Bay Sands sources from local producers and farmers. Locally grown produce such as kale and microgreens and responsibly sourced seafood are used in its culinary operations. In 2024, RISE restaurant was awarded the highest tier of the Singapore Food Agency's Farm-to-Table Recognition Programme, which is awarded to restaurants that procure at least 15 per cent of local produce in select food categories. The accolade underscores the team's dedication to supporting local farms and the Singapore Government's '30 by 30' goal to strengthen national food security by 2030.
- Recognising animal welfare challenges and caged farming practices, the integrated resort set out an ambitious target in 2024 to use only cage-free eggs in its signature and celebrity chef restaurants, Marina Bay Sands Expo & Convention Centre and Team Dining Rooms, and recorded commendable progress in its first year.
- Menus at selected restaurants now feature QR codes leading guests to learn more about the sustainability measures taken at each establishment.
- The integrated resort has an on-property herb garden at Levels 4 and 5 of the expo & convention centre that grows 30 different herbs such as spearmint, rosemary, basil, and turmeric. A trial of two mobile hydroponics displays started in 2023 at the Expo & Convention Centre, showcasing live plants and herbs.

Culture and Capacity Building

- The integrated resort reviews its sustainability goals annually. A comprehensive sustainability Learning and Development framework guides the activities designed to deepen Team Members' sustainability knowledge. In 2024, over 10,000 Team Members completed an online course and contributed towards the 92 per cent engagement rate in the year's sustainability activities.
- 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.



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Key Sustainability Accolades

- December 2024 – Achieved ISO14001 and ISO20121 global certifications in recognition of sustainability efforts.
- June 2024 – Marina Bay Sands Expo & Convention Centre was named the first venue to be awarded the Singapore MICE Sustainability Certification (Gold).
- March 2024 - ArtScience Museum at Marina Bay Sands became the first museum in Asia Pacific to be awarded the LEED® (Leadership in Energy and Environmental Design) Platinum certification under the 'Building Operations & Maintenance: Existing Buildings' rating system, up from its previous Gold certification in 2018.
- March 2024 – Marina Bay Sands Expo & Convention Centre received the Platinum certification for the second time, following its first accolade in May 2022. The Events Industry Council (EIC) Sustainable Event Standards for Venues Platinum certification, the highest rating possible, demonstrates an organisation's commitment to sustainable events and operations. This achievement is a milestone jump from its previous Gold certification in 2020 and a continued testament to the property's long-term commitment to environmental protection and sustainable events.
- October 2023 – Marina Bay Sands received the inaugural Singapore Hotel Sustainability Award by the Singapore Hotel Association, in recognition of its sustainability efforts.
- February 2023 – Marina Bay Sands became the largest hotel in Singapore to be certified to the Global Sustainable Tourism Council (GSTC) Industry Criteria for Hotels and Accommodations as a result of the integrated resort's continued efforts in implementing innovative sustainable solutions.
- May 2022 – Marina Bay Sands was awarded the Special Award for Sustainability by the Singapore Tourism Board (STB) for being the first fully offset events venue in Singapore, leveraging smart technology in its operations to support sustainability, and for incorporating sustainability into its offerings and programmes.
- September 2020 – Marina Bay Sands Expo & Convention Centre became the first fully offset MICE venue in Singapore. Marina Bay Sands' investment in Renewable Energy Certificates



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(RECs) and carbon offsets covers 100 per cent of energy usage at Marina Bay Sands Expo & Convention Centre and ArtScience Museum.

- June 2019 – Marina Bay Sands Expo & 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.
- 2015, 2018, 2020 – Marina Bay Sands was certified as a Green Mark Platinum building by the Building and Construction Authority.