
SUSTAINABLE EVENTS

AT MARINA BAY SANDS



OUR SUSTAINABILITY JOURNEY

2011

Established **Sustainability Steering Committee**

2012

Set up **Sustainability Department**

Launched **company-wide sustainability education programme** for Team Members

BCA Green Mark Gold certification

2013

Formed **Energy & Water Management** teams

Launched **Sands ECO360 meetings programme**

FIRST MICE facility in Singapore to adopt Singapore Tourism Board's **MICE sustainability guidelines**

2014

FIRST ISO 20121-certified MICE facility in Southeast Asia for sustainable events management system

Removed shark fin from menus of owned and operated restaurants plus Sands Expo & Convention Centre

Collaborated with Edible Garden City to build the **RISE Herb Garden**

Invested in on-property food digesters which convert food waste into wastewater

2015

BCA Green Mark Platinum recertification

Began partnering with **Clean the World** to collect & recycle soap to make new bars for communities in need

2016

Hosted Singapore's **FIRST Zero Waste to Landfill event** at Sands Expo & Convention Centre

Commenced partnership with The Food Bank Singapore & Food from the Heart to **donate unserved food to local charities**

2017

Announced landmark partnership with WWF Singapore around responsible procurement & supply chain transformation, with the goal of having 50% of seafood sourced responsibly by 2020

Installed **145kWp solar power system** atop the Sands SkyPark – highest location of solar panels in Singapore

Removed Red & Spotted Grouper from menus

2018

ASEAN Tourism Standards Green Hotel award and MICE Venue award

LEED Gold for ArtScience Museum (Existing Buildings: Operations & Maintenance) – **FIRST** museum in Asia Pacific to receive the honour

2019

LEED Platinum for Sands Expo & Convention Centre (Existing Buildings: Operations & Maintenance) – **FIRST** MICE venue in Asia Pacific to attain this recognition

FIRST MICE facility to receive the Singapore Health Promotion Board's Healthier Choice accreditation

Launch of **Impossible** at 3 celebrity chef restaurants

2020

Singapore's **FIRST carbon neutral event venue** and **FIRST gold-certified venue** under Event Industry Council's new Sustainable Event Standards

Drop by Drop partnership with **Seven Clean Seas** to develop a **River Plastic Recovery System** to reduce marine plastic pollution

Partnership with Porsche to install its **FIRST Destination Charging stations** in Singapore

2021

Transitioned to **rPET water bottles** across property, enhancing circularity

New edible garden at Sands Expo

Supported **local fish farm to improve farming practices to achieve ASC certification**, in partnership with WWF-Singapore

Launched **Impact Meetings** sustainable events package

Drop by Drop partnership with **Conservation International Singapore** to develop a **5-part virtual learning series** for Singapore youths

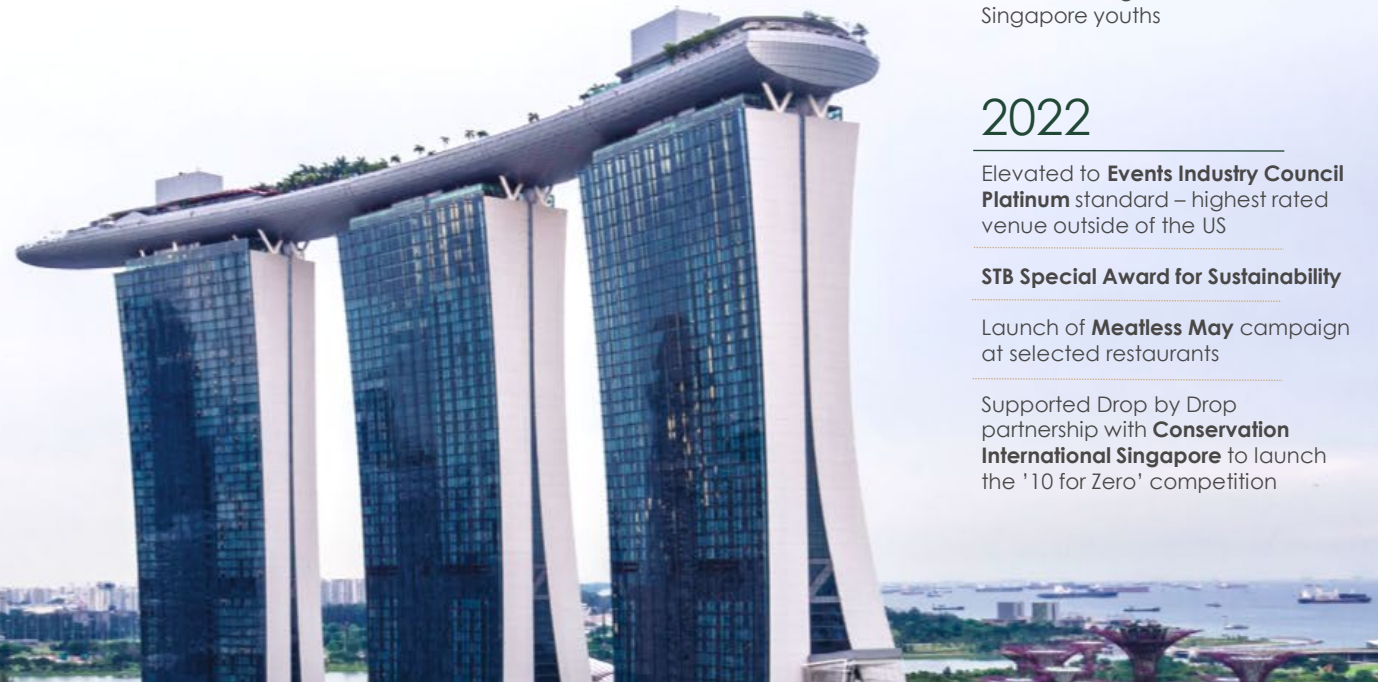
2022

Elevated to **Events Industry Council Platinum** standard – highest rated venue outside of the US

STB Special Award for Sustainability

Launch of **Meatless May** campaign at selected restaurants

Supported Drop by Drop partnership with **Conservation International Singapore** to launch the '10 for Zero' competition



KEY SUSTAINABILITY FOCUS AREAS



Climate Response

Decouple carbon footprint from business growth by reducing reliance on fossil fuels, adopting smart technology & driving more effective use of materials



Sustainable Sourcing

Deliver diverse & delectable choices that emphasise our commitment to sustainable, local, healthy & exciting cuisines



Water Stewardship

Optimise operational efficiency & raise awareness of water issues



Biodiversity

Support local & regional initiatives that drive conservation and protection of our environment



Waste & Circularity

Embrace 3R & circularity principles to enhance our waste management systems & maximise resources



Culture & Capacity Building

Communicate our commitments across both operations & the supply chain by inspiring & engaging our customers, partners, & Team Members

2023 SUSTAINABILITY GOALS



Low Carbon

Carbon

- 2.4% ↓ carbon emissions from 2018

Energy Management

- 2.88 million kWh of energy avoided through EcoTracker projects

RECs & Offsets

- Maintain MICE Carbon Neutral venue status

Electric Vehicles

- Convert 1 existing vehicle to Electric
- 10 new electric vehicle charging ports



Waste & Circularity

- 39% recycling/diversion property-wide
- 20% general recyclables (excluding Food Waste & playing cards)
- 45% diversion of construction waste

Food Waste

- Reach 70% monthly food waste diversion by end of 2023



Biodiversity

- Conduct deforestation supply chain Risk Assessment
- Launch biodiversity education campaign for TMs
- 45% Sustainable seafood
- No endangered seafood species
- ≥10% of offsets are Nature-based



Plastic & Packaging

- Apply E3R (eliminate, reuse, replace, recycle) strategy to top 10 products
 - Focus on cling wrap, staff laundry bags and single-use MBS branded packaging
- Reach 100% Sands branded sustainable water bottles and roll-out 3 re-usable initiatives



Water Stewardship

- 3.5% ↓ potable water per sq. ft. from 2019
- 36 million litres of water through EcoTracker projects
- Support marine project through Drop x Drop Partnership



Development/Renovation

- Active engagement with DPM in all 7 key development phases – planning, design, construction, handover etc. – with emphasis on certifications, energy/water, waste, and compliance with SG Resource Sustainability Act



Sustainable Sourcing

- Increase sustainable spend across 5 categories
- Find local alternatives for 3 food products

Engagement:

- Team Member Engagement: 95% unique participation; design and launch new Activity Catalogue, Engage Team Members on key sustainability issues
- 1 Advocacy collaboration project educating the public on sustainability

Certifications:

- Comply with all necessary Certifications, Corporate, and Regulatory Requirements – LEED, BCA Green Mark, ISO 20121, EIC Sustainable Event Standards, and SG Resource Sustainability Act. Achieve GSTC certification, Launch ISO14001

SINGAPORE'S FIRST CARBON NEUTRAL EVENTS VENUE



- **536** solar panels on SkyPark generating energy for the property's use
- **100%** of emissions from MICE's gas and electricity consumption offset through REC purchase between 2019 and 2022
- Yearly commitment of 25,000 RECs which translates to **25,000 MWh of clean energy**
- **Over 50% reduction** of our carbon footprint since 2012

TRIPLE PLATINUM CERTIFIED SUSTAINABLE VENUE



Platinum – USGBC LEED



Platinum – Events Industry Council
Sustainable Event Standards



Platinum – BCA Green Mark



ISO20121 Sustainable Event
Management System Certified



100% Energy Efficient Lighting at MICE

100% FSC Certified Paper Products



RESPONSIBLE SEAFOOD

JOIN THE
SUSTAINABLE
SEAFOOD
MOVEMENT

www.saveourseafood.my



Partnership With WWF

Partnering WWF's Aquaculture Improvement Program in Malaysia and Singapore. Prior to the partnership, only 1 out of the 4,000 farms in Malaysia is ASC-certified.



Improve Aquaculture Farms

Helped 9 aquaculture farms to achieve ASC certification.

We also funded research for Farming practices for Marble Goby in Vietnam, and an AI project in the Great Barrier Reef using technology to track threatened & protected species.



45% Responsible Seafood

Property-wide, aiming for 45% of our seafood to be Responsibly sourced.

OUR REGIONAL SOURCING PHILOSOPHY

Most of our fruits & vegetables are sourced regionally to reduce transport carbon emissions.



Thailand

- Mangoes, papayas



Vietnam

ASC-certified Prawns



Singapore

- Barramundi
- Eggs
- Leafy vegetables, Herbs & Microgreens



Malaysia

Cameron Highlands

- **Fruits:** Banana, dragon fruits, honeydews, tomatoes, watermelons
- **Vegetables:** Asparagus, beetroots, carrots, eggplants, lettuce, mushrooms, potatoes, radish, pumpkins, zucchini



Australia

- Blackberries, raspberries
- Wagyu
- Lamb



REGIONAL CHEESE +



Organically Farmed & Halal-Certified Cheese

Inspired by traditional cheese-making techniques from around the world



SUSTAINABLE BROWN RICE +



Farmed Using Best Practices

Empowering smallholder rice farmers in Myanmar to reduce their carbon footprint through resource-efficient farming methods



Packed with Nutrition & Flavour

Lowest-GI brown rice in Singapore with a delectable nutty crunch & taste



ON-SITE HERB GARDENS



Sustainability in Every Bite

Minimising carbon emissions generated from transporting herbs from distant locations



Superior Quality & Taste

Harvested on-site and incorporated thoughtfully into the day's menu, experience the crisp textures and rich fragrances of our fresh herbs.

The Herb Gardens can be found on Level 4 & 5 of our Sands Expo and Convention Centre.



PLANT-BASED MEAT ALTERNATIVES +

GLOBAL BRANDS

We offer a wide variety of plant-based alternatives sourced locally and internationally that produce up to 89% less Greenhouse Gases & uses up to 87% less water than beef.

IMPOSSIBLE™

THE VEGETARIAN BUTCHER™

fable

OMN!MEAT
新膳肉



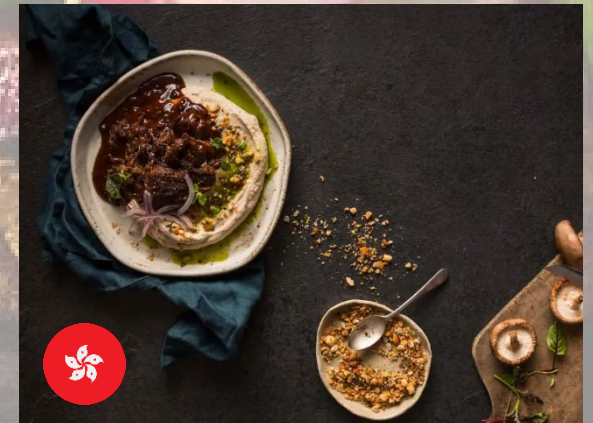
Soy protein, heme, coconut & sunflower oils



Soy protein, lupine, vegetables



Shiitake mushrooms



Blend of peas, soy, shiitake mushrooms & rice

PLANT-BASED MEAT ALTERNATIVES +

SINGAPORE BRANDS

We offer a wide variety of plant-based alternatives sourced locally and internationally that produce up to 89% less Greenhouse Gases & uses up to 87% less water than beef.

Only Eg 100% PLANT BASED

TINDE™

KARANA
WHOLE PLANT · ALL TASTE

growthwell



Legume protein, coconut cream/canola oil, rice flour, natural colouring



Soy protein, wheat gluten, wheat starch, coconut oil, oat fiber, methylcellulose



Jackfruits



Chickpea protein isolate

SUSTAINABLE BEVERAGES +



Certified Coffee & Tea

Fairtrade or Rainforest Alliance certified



Innovative Drinks

Biodynamic & Regionally Sourced Wines

Sustainable Artisan Beer

Organic & Fairtrade Soft Drinks



FOOD WASTE DIVERSION



Community FoodBank

Unserved food in large amounts is frozen in Industrial Blast Chillers and donated to The FoodBank Singapore, serving over 370 Community organisations



Food Waste Treatment

Food trimmings and plate waste are treated in one of the five on-site Food Digesters, which is turned into grey water



Repurposing Waste

Coffee grounds are diverted with horticultural waste into biofuel for the property's operations



CIRCULARITY

Lectern from Upcycled Waste
Made from upcycled magazines & recycled PET bottles



Recycled PET Bottles

Sourced regionally from Malaysia, our recycled PET bottles enhances circularity by extending the lifespan of plastic and reduces overall carbon emissions



CIRCULARITY



Chic Water Dispensers & Carafes
Eliminating the use of single-use bottles



Table Numbers from Recycled Cork
Corks repurposed from our restaurants



**Menu Cubes from Upcycled
Wooden Chopsticks**
Transitioning from single-use
paper to digital formats



WASTE MANAGEMENT



Minimise Single-use Items

- No stirrers or straws
- Writing materials/notepads/mints provided at back of rooms for use when needed



Multi-stream Recycling Bins

To encourage materials segregation at the venue



COMMUNICATION



Factsheet

Highlighting your event's sustainable commitments in speeches, website & invites



Sustainable Storytelling in Menus

Celebrating your food sourcing narrative & highlighting our farm-to-table ingredients



Event Signage

Showcasing your event's sustainable commitments & measures with digital or physical signages



Event Signage - Physical

Showcasing your event's sustainable commitments & measures with physical signages



The Food Bank Singapore Signage
Alleviating Food Insecurity in Singapore



Sustainable Coffee/Tea Signage
Fairtrade or Rainforest Alliance certified



Recycled PET Bottles Signage
Extending the lifespan of plastic

COMMUNICATION

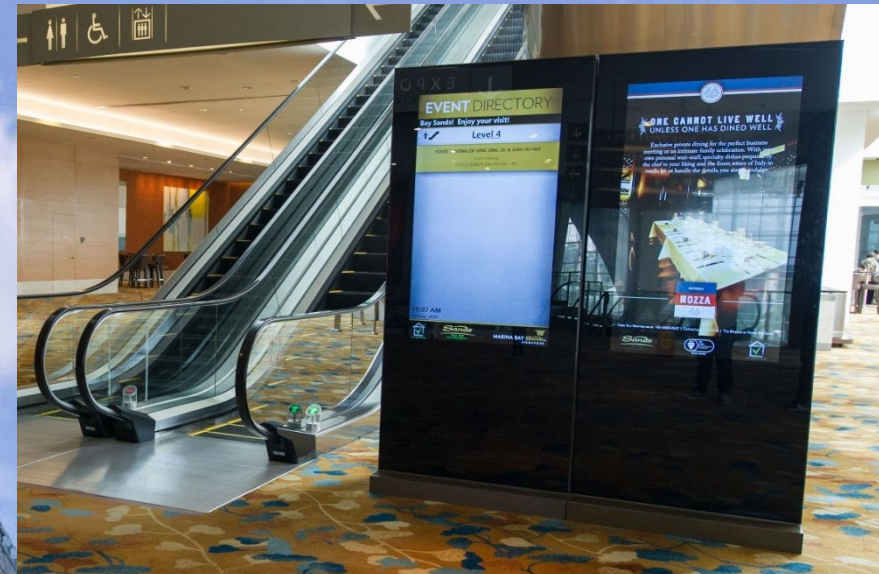


Event Signage - Digital

Showcasing your event's sustainable commitments & measures with digital signages



TV Screens



Digital Kiosks

COMMUNICATION

IMPACT STATEMENT

CLIENT NAME : Sample Association
EVENT NAME : World Sample Congress
EVENT TYPE: Conference
EVENT DATES: 11 - 21 January 2023

Economic Impact

GRI 201: Economic Performance

5,408 21,600

Total Event Meeting Space (sq.m.)
Participation (total contracted attendees over event period)

Social Impact

Health & Air Quality	520	Labour Rights
Designated smoke free venue	Additional Employment Created (hours) <small>Casual staff</small>	Employees covered by the Singapore Employment Act

GHG Emissions

GRI 305: Emissions

163 tCO₂E 7.6 KgCO₂E

Total carbon footprint* Emissions per delegate

Water

GRI 303: Water and Effluents

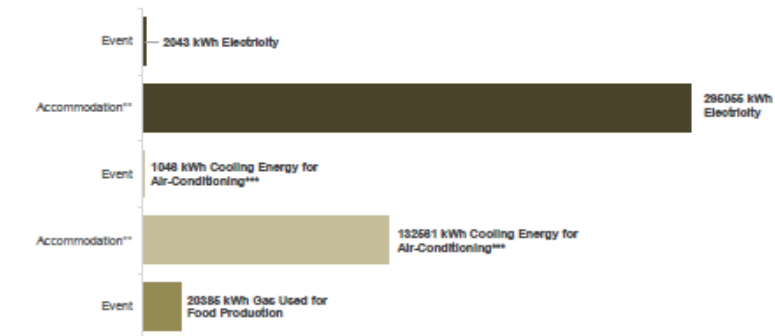
830 2,344 101

Total 500ml rPET bottles of water used
Total water (m³) used in accommodation**
5 gallon barrels of drinking water used

rPET is recycled PET (polyethylene terephthalate) plastic

Energy (kWh)

GRI 302: Energy



* Carbon footprint comes from town gas (meal production), electricity, chilled water and waste, incurred at both convention centre and hotel rooms (if applicable).
Please note that to compensate for potential inaccuracies a 5% buffer has been added to the total.
** Estimate based on 2019-2021 consumption data
*** Cooling energy for air-conditioning is supplied by Marina Bay District Cooling System designed and operated by SP Group

CLIENT NAME : Sample Association
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Food & Beverage

45,000
Sets of sustainable meals featuring:

- >70% locally & regionally sourced food ingredients
- Ingredients from on-site herb garden
- Served in reusable dining wares

Paper & Materials Usage

GRI 301: Materials

2,196 2,196 100%

Notebooks used for event (A5 size)
FSC paper used for all printed materials, e.g. note pad, flipchart, menu, napkins.

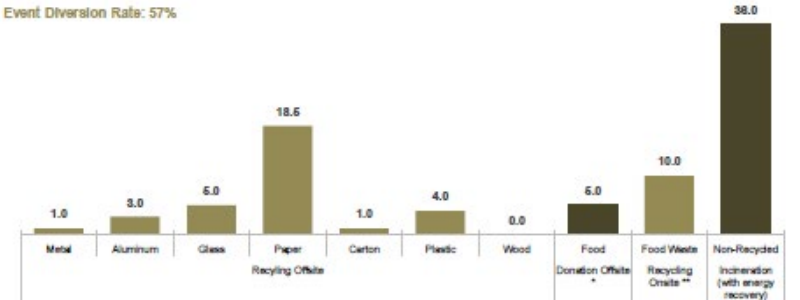
Pens used for event
of materials used that are recycled input materials (notebooks, flipcharts)

*Includes menus, notepad, flipcharts, and napkins

Waste Management (kg)

GRI 306: Waste

Event Diversion Rate: 57%



* Unserved, safe food in large amounts will be blast-chilled and donated to the community
** Food wastes will be recycled via on-site aerobic food waste digestors

SUSTAINABILITY VIDEOS

- **Supporting Our Nation's Food Resiliency Through Our Very Own Produce**
[Enhancing our culinary experience with fresh herbs from our Edible Garden](#)
- **Minimising And Managing Food Waste**
[Partnering with The Food Bank Singapore to alleviate food insecurity](#)
- **Transforming Asia Pacific's Seafood Supply Chain With WWF Singapore**
[Shaping the future of responsible seafood in Asia Pacific: Sabah, Great Barrier Reef, and Mekong Delta spotlight](#)
[Supporting aquaculture farms in Malaysia in their journey towards more sustainable practices](#)
- **Powering Our Operations With Smart, Resource-efficient Technologies**
[A cutting-edge smart and sustainable building](#)
- **Fighting Ocean Plastic Pollution With Seven Clean Seas**
[Supporting the development of a state-of-the-art River Plastic Recovery System](#)
- **Supporting Our Clients' Sustainability Agenda With Our Impact Meetings Programme**
[Showcasing Schneider Electric's sustainability commitment at their Innovation Summit at Sands Expo](#)





THANK YOU

MARINA BAY  *Sands*
SINGAPORE

SANDS ECO·360

