

Sands ECO360° Quarterly

"More than just ideas...these are our steps to action"

By: Rene Brana, Global Sustainability Manager

Highlights of this issue >>>

- Earth Hour/ I Will If You Will 2016
- Environmental Performance – 2015

Event Update!

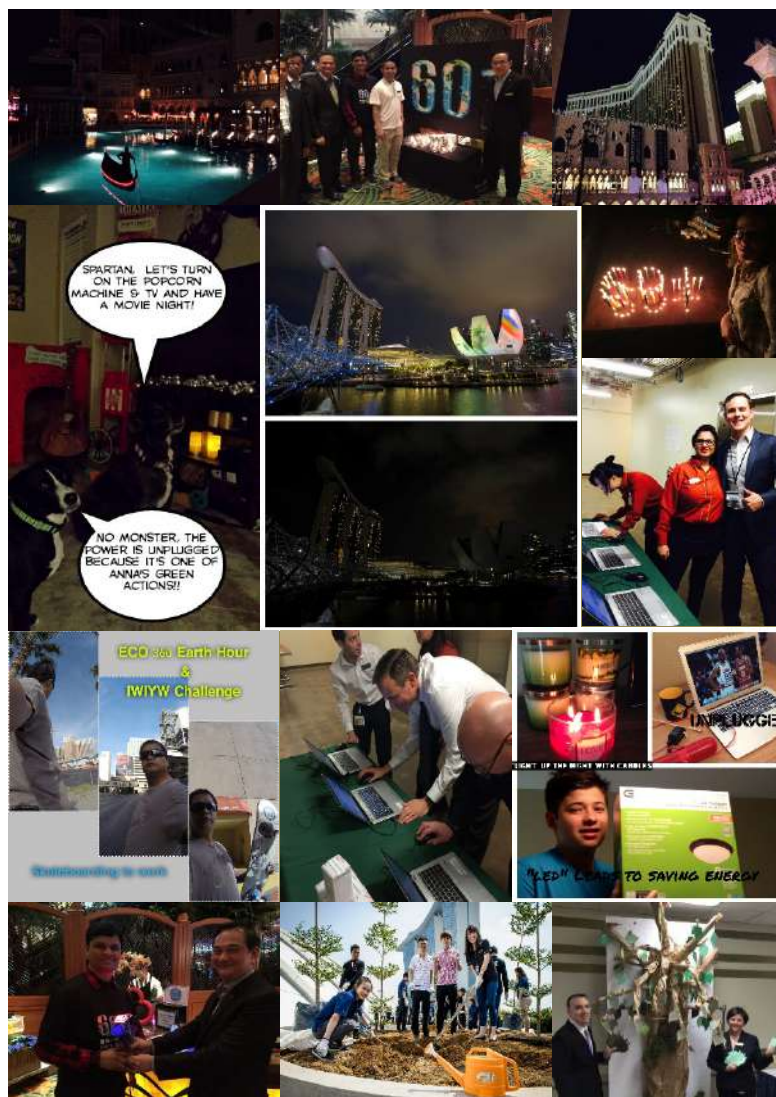
Earth Hour and IWIYW 2016!

Earth Hour came a bit early this year with the celebration held on Saturday, March 19th from 8:30pm to 9:30pm in local time. Earth Hour is the worldwide grassroots movement that unites people from all walks of life to protect the planet. The event is best known for the symbolic, global "Lights Out" event where participants turn off their lights to show support for the Earth Hour movement. Its message focuses on energy conservation and climate change.

For 2016, the global sustainability team challenged each of our properties to take action using our adopted slogan of "I Will If You Will" (IWIYW). Team Members participated in sustainable activities such as tree planting or washing clothes in cold water to help reduce carbon emissions. Many also took a climate quiz to test their knowledge about sustainability. Our Team Members were definitely eager to meet the "I Will If You Will" challenge this year. Combined, they conducted more than 26,000 sustainable Sands ECO360 actions globally across the organization in support of Earth Hour, which is more than a 300% increase from 2015.

Many departments in Las Vegas and Bethlehem came up with fun challenges for their Team Members. For example, at Sands Bethlehem, the director of procurement, Fran Abuasi, committed to make deliveries for a morning shift if 75% of his department's Team Members participated in the IWIYW Challenge. At The Venetian, The Palazzo and Sands Expo, senior vice president of operations, Pete Boyd, committed to jumping into the Grand Canal if the Las Vegas campus achieved the most "actions" out of all properties. An engaging twist to help encourage participation!

Marina Bay Sands set up "Go Green" booths around the property to increase awareness among its Team Members. Adding to that, the sustainability team organized a tree planting event that was so popular they had to double their tree order from 7 trees to 14! In Macao, Team Members bought LED roses to support the United Nations Children's Emergency Fund (UNICEF). We capped our Earth Hour celebration by joining the rest of the world in turning off all non-essential exterior lighting at Las Vegas Sands properties globally.



2015 Environmental Performance – at a glance >>>

Every year we share with you the progress we have made over the past year towards our environmental goals. Last year we celebrated a special milestone – the end of our five-year reporting period.

Our global efficiency goals are set in five year increments and are split into two groups. One group includes, The Venetian | The Palazzo and Sands Expo, Sands Macao, The Venetian Macao, The Plaza Macao, Sands Aviation, and Cotai Water Jet, which has a 2010 baseline. The other group includes our newly opened properties, Marina Bay Sands and Sands Bethlehem, which have a 2012 baseline.

We reduced carbon emissions significantly, including an 8.1% reduction at our existing buildings and a 19.6% reduction at Marina Bay Sands and Sands Bethlehem combined (newly opened properties).

Our primary focus over the past five years has been on energy efficiency with an emphasis on electricity since it represents more than 70% of our reported emissions. Over the five year span, we managed to achieve an impressive 16.8% reduction in electricity at our existing properties and an 11.8% reduction at our newly opened properties.

Water has remained a challenge globally. In 2015, we were able to address a number of concerns at our existing buildings, specifically in Macao. This put a stop to the increased consumption at those properties and we even saw a 2.6% year-over-year reduction when comparing with 2014 results. Our newly opened properties were a bit more challenging, partially due to the addition of new venues and growing business demand at both properties in 2015.

All properties have improved their recycling rates in the past five years, with 11.5% and 12.2% improvements at our existing buildings and newly opened properties respectively. These changes are mostly due to increased upstream recycling efforts, installation of waste digesters, and expanded Team Member participation and support.

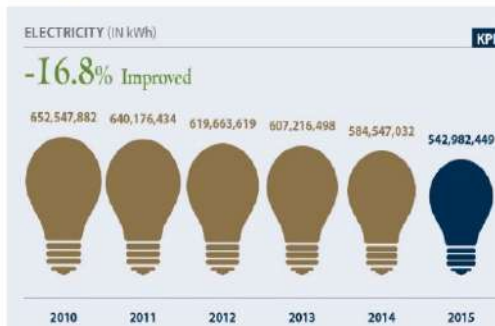
Performance in Existing Buildings

Performance of Newly Opened Properties

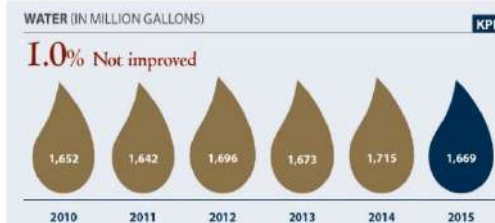
Performance of existing operations



Performance of existing operations



Performance of existing operations



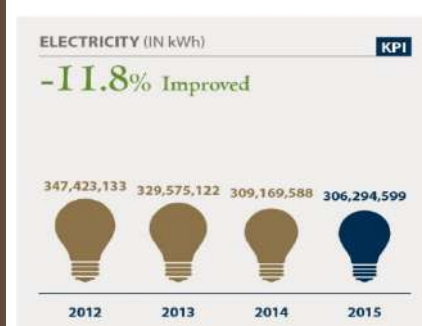
Performance of existing operations



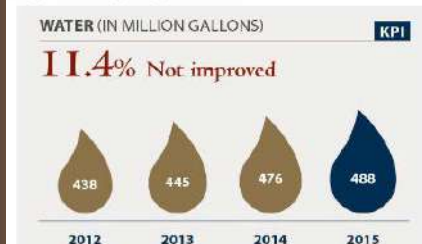
Performance of newly opened properties



Performance of newly opened properties



Performance of newly opened properties



Performance of newly opened properties



Mario Batali – Sustainably Served

His name is revered in the culinary world and he is universally recognized for his mastery of Italian cuisine. Mario Batali is especially well known at The Venetian and The Palazzo, with all four of his Las Vegas restaurants housed at the property. He is also a well-known philanthropist, championing causes that range from environmental to feeding those in need. Our team in Las Vegas was able to interview Elizabeth Meltz, director of food safety and sustainability for the Batali and Bastianich Hospitality Group (B&B), who designed their innovative approach to sustainable restaurant operations. Currently, B&B Ristorante, Carnevino, and Otto Enoteca Pizzeria restaurants are all Green Restaurant Certified.

What does it mean to be “green” at a Mario Batali restaurant? What inspired you to incorporate sustainability into the B&B Group’s restaurants?

EM: We use the Green Restaurant Association metrics (and certification) to ensure that we make effective changes in all areas of a restaurant’s operations: waste, chemical use, disposable items, food, water and energy. The main inspiration behind it was that it simply was the right thing to do.

What does your job entail? What are some of the creative ideas that you’ve implemented as a part of the process?

EM: We send our local food waste to a local pig farmer, purchase soap for our restrooms made from our recycled grease waste and installed lighting occupancy sensors or timers in rooms that are not regularly occupied. At our table settings, we use rechargeable candles instead of candles made from paraffin which is extracted from petroleum. Bottled water is not served, instead we use an onsite filtration system for table water. We participate in Meatless Mondays, which is a big deal since it takes more water to produce one pound of meat products than a pound of vegetables. Straws are only provided upon request and even then they are compostable straws.

Are you aware of our global Sands ECO360 sustainability program and the work that Las Vegas Sands does in that area? Would you be interested in partnering on those initiatives in the future?

EM: Yes, we are very much aware of the program. I have met with the Sands ECO360 team on a few occasions. They helped us look at a few lighting retrofit options and we’ve partnered with them on a few events. We would definitely love to see how we can work together on sustainability initiatives in the future.

What are the largest opportunities for sustainability in the culinary world from your perspective?

EM: I think there needs to be a greater emphasis on food waste reductions both on the front end and at the tail end. I also think that plastic waste is an ever increasing issue, especially when it concerns disposable cutlery.



Pictured: Elizabeth Meltz, Director of Food Safety and Sustainability, Batali and Bastianich Hospitality Group

SCL Clean the World - Elderly Home Visits



Top: Recycling soap with Clean the World
Bottom: Bringing gift baskets to the elderly at the Community Service Center

A group of Sands China Care Ambassadors partnered with Clean the World and the Family and Integrated Community Service Center of Seac Pai Van of the General Union of Neighborhood Associations of Macao in the hope of achieving a positive impact on their community. The main goal was to make gift packs for elderly community residents who live alone in the neighborhood.

The ambassadors began their journey by learning more about Clean the World and its mission and work globally. For example, through the ongoing partnership between Clean the World and Las Vegas Sands, more than 50 tons of bathroom amenities from hotel rooms have been recycled into more than 550,000 bars of soap since the partnership began in 2011. Following the education session, the volunteers quickly began working on their contribution to those numbers by sorting and packaging soap into hygiene kits.

After completing the first part of their volunteer work of soap recycling, they began the preparation and packaging of Chinese New Year gift packs for the elderly residents of the Community Service Center. The ambassadors then ventured out to visit the elderly residents to bring them their gifts.

Flavio Sam, from the Family and Integrated Community Center, noted, “We enjoyed participating in these important acts of service today with the Sands China Care Ambassadors. The elderly members of our center were especially pleased with the visits and gifts – it was a really nice way to help them start the new year.”

The event was a success from every angle. The Sands China Care Ambassadors received an education on sustainability and the benefits that programs such as Clean the World provides to those in need globally. They also learned about the impacts that they can make in their community by extending a simple act of kindness.

Eco-Office and F&B certifications at Marina Bay Sands



A creative new suite of certifications have been rolled out in Singapore, called Eco-Office and Eco-F&B. The Eco-Office and Eco-F&B programs were created through a joint initiative of the Singapore Environment Council (SEC) and City Developments Limited (CDL). The goal of the Eco-Office program was to help offices across Singapore incorporate more environmentally-friendly practices into their operations, while also increasing awareness among their staff. Eco-Office focuses on seven key categories: environmental commitment, purchasing, waste management, energy conservation, water conservation, air quality & landscape and exemplary performance. The Eco-F&B certification (also created by the SEC) is very similar, targeting operations specific to Food and Beverage (F&B), such as the reduction of food waste, eco-friendly packaging for leftovers and standard set points for air conditioning.

The seven categories still apply here but, substitute waste management, air quality and landscape with hygiene and sanitary, resource recovery and recycling categories. The team at Marina Bay Sands (MBS) successfully certified 63 offices under the Eco-Office certification, consisting of 60 at Marina Bay Sands itself and 3 at the Harbourfront office complex. Adding to that impressive achievement was the successful Eco-F&B certification of seven of the celebrity chef restaurants at Marina Bay Sands, including the hotel's RISE restaurant. In addition, Marina Bay Sands supported tenants that were eager to achieve the certification, such as the esteemed Rasapura and 1983 food courts receiving the certification in the first quarter of 2016. To achieve these certifications MBS had to pass some major hurdles, including the development of specific sustainable F&B targets and goals, placement of visible recycling bins and the purchase of goods that come in only recycled or reusable packaging. While not an easy task, the team at Marina Bay Sands achieved certification after passing a demanding audit of their offices and restaurant venues.

Out with the old, in with the new...recycling initiatives at Sands Bethlehem



Above: Kevin Groller demonstrating his new packing material

Thanks to the creative contributions of the Sands Bethlehem team, a number of new recycling initiatives are being rolled out at the property in support of Sands ECO360. One new program, championed by Bravo Award winner Audra Organetti, was to find a second life for the hundreds of hotel key cards and MySands player cards that were being disposed of at the property. By partnering with the manufacturer of the cards, Sands Bethlehem has been able to "close the loop" by sending the used cards back to the manufacturer to be made into new cards. Not only does this divert waste from the landfill but it avoids the use of "virgin" plastics in the new cards, effectively doubling the environmental impact.

Emeril's Chop House at Sands Bethlehem has joined the recycling initiative by collecting used corks from the wine sold in the restaurant to be repurposed into cork boards, flooring and even sandals. As the program is being piloted at the Chop House, at least two more restaurants are eager to jump on board when the program is expanded.

But wait, there's more! The mailroom at Sands Bethlehem will now begin using non-confidential shredded paper as packing material. Kevin Groller, the mailroom attendant, realized that he could reuse the property's shredded paper instead of recycling it. While recycling is good, reuse is even better. The biggest impact was the reduction of the amount of packing peanuts and bubble wrap that the mailroom used. This initiative created double the benefit to the company and the environment by reducing costs and waste.

Finally, the closing of St. James Gate, one of the original Sands Bethlehem establishments, brings new beginnings, at least for all of the chairs and stools that the restaurant left behind. Where possible, the seats were repurposed on property. When capacity was reached, the remaining 245 chairs were sent to local charities, including Habitat for Humanity. So let's just say that the team at Sands Bethlehem have been busy over the last few months.



Above: Walter Mahowsky, with his cork recycling center

Sands ECO360 Highlights

Outsourcing laundry saves resources in Las Vegas

The laundry services used by our Las Vegas properties are not only convenient, but also save about 32 million gallons of water annually. Brady Linen, our laundry vendor in Las Vegas, uses an innovative proprietary technology called "PulseFlow" that on average saves 10 times the amount of water used in traditional laundry services.



Sands Cotai Central's Wardrobe team celebrated the Year of the Monkey with these mascots made out of recycled uniform fabric!



Sands for Singapore – Build Your Dream Day

Build Your Dream Day, an event held by the Marina Bay Sands' "Sands for Singapore" Corporate Social Responsibility program, exposed the region's youth to different career options available at the property through a series of tailored workshops and tours. Charlie Fisher of the sustainability department conducted a workshop as part of the program to showcase the roles and responsibilities of the sustainability team, and why sustainability is a key aspect of our corporate strategy. Following a discussion, the sustainability team held an art contest to see who could build the best replica of Marina Bay Sands out of recycled materials.



Sands China Ltd.

completed their second ISO 20121 and 9001 surveillance audits conducted by BSI, they are now re-certified through next year for both ISO certifications.



Sands Expo and The Venetian | The Palazzo Congress Center achieve LEED Gold

We are pleased to announce that the U.S. Green Building Council (USGBC) has awarded the Leadership in Energy & Environmental Design - Existing Buildings (LEED-EB) Gold Recertification to the Sands Expo and The Venetian | The Palazzo Congress Center. The buildings achieved initial LEED-EB Gold certification in January 2010. Since LEED-EB certification is only valid for five years, we pursued recertification of the project under the current LEED-EB rating system which is now more stringent than past versions. This certification recognizes the continued efforts of the Company to conserve energy and water, reduce waste and greenhouse gas emissions, and to be safer and healthier for Team Members and guests. A very special thanks to all The Venetian, The Palazzo, and Sands Expo Team Members for helping us to achieve this recertification.

Did you know that The Palazzo is the largest LEED certified building in US (by square footage)?

In the Next Issue >>>

- World Hunger Day
- And more!

*We'd love to hear from you! Email your comments and/or questions to:
SandsECO360@Sands.com.*