

SANDSECO360 QUARTERLY

Developed by Barbara Gore, Global Sustainability Manager

INSIGHT INTO LAS VEGAS SANDS' SUSTAINABILITY ACTIVITIES

2ND QUARTER 2019

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ENERGY INITIATIVE

The Venetian Resort Las Vegas Goes all in on Renewable Energy



100% of electricity is now powered by renewable energy

Beginning this May, The Venetian Resort Las Vegas and Sands Expo and Convention Center partnered with NV Energy to procure enough renewable energy certificates to cover 100% of its electricity use. The partnership will result in more than 225 million kilowatt-hours of electricity procured annually from renewable sources such as wind and solar. Our guests, meeting clients, and other visitors will benefit knowing their electricity consumption at our resort is now emissions free! Energy produced from renewable sources also helps reduce water and air pollution - making this initiative a win for people, planet and our business!



Checkout the series: [Celebrating Macao's Sustainability Efforts](#) and [Exploring Macao's Culinary Creativity and Sustainability](#)
Original Content published [here](#).

Sands China Ltd. Stars in *The Great Green Food Journey: Macao*

by National Geographic

"Sustainability in gastronomy goes beyond what you see on your plate. Prominent chefs in Macao's famed food scene are taking menus back to basics for sustainability's sake."

National Geographic and Macao Tourism Government Office teamed up to create [The Great Green Food Journey: Macao](#) video series which spotlights local chefs and restaurants embracing sustainability. Two Sands China Ltd. chefs, Alex Gaspar, executive chef at Sands

Cotai Central and Justin Paul, senior chef of The Golden Peacock at The Venetian Macao, showcased their unique approach to innovative green dishes and their ability to push the boundaries of international cuisine in Macao. Chef Alex Gaspar's vegan take (contd. p.3)

LEED®(ers) in Asia

Sands Expo and Convention Centre at Marina Bay Sands and The Parisian Macao achieve LEED certification



LEED, Leadership in Energy and Environmental Design, is one of the world's leading sustainability rating systems for green buildings. The certification recognizes spaces that are designed, constructed, maintained and operated at the highest environmental standards. Both the Sands Expo and Convention Centre at Marina Bay Sands and The Parisian Macao achieved this ambitious certification.



The Sands Expo and Convention Centre at Marina Bay Sands is the first MICE (meetings, incentives, conferencing, exhibitions) venue in Asia Pacific to achieve LEED Platinum for Building Operations and Maintenance. The space also upholds many other world-class certifications including Green Mark Platinum and ISO20121 Sustainable Events Management System. In addition to state-of-the-art facilities, MICE clients who opt into our green meeting program can receive customizable event planning, comprehensive post-event impact statements, and can benefit from MBS responsible sourcing program and sustainable seafood partnership with WWF Singapore.



The Parisian Macao is the first Integrated Resort in Macao to achieve LEED Silver for Building Design and Construction. The Parisian features efficient low-flow water fixtures that save nearly 20 Olympic-sized swimming pools of water annually and 100% LED lighting across the entire resort. "Our objective from the very beginning was for The Parisian Macao to set a high sustainability standard for our industry right from the start of construction," said Mark McWhinnie, senior vice president of

resort operations and development. "And to do this we had to design, build and ultimately operate in a way that is efficient and environmentally conscious, without sacrificing the luxury and service quality that Sands China's integrated resorts are known for."

IN THE NEWS



Reducing and reusing is the new mantra but if you need to recycle, how should you do it correctly?

Check out this article by The Guardian to learn these essential rules of effective recycling.

[Avoid black plastic food packaging – and the 16 other rules of effective recycling](#)

AWARDS



Sands Macao Receives Silver at Macao Green Hotel Awards

This June, the Environmental Protection Bureau and the Macao Government Tourism Office recognized Sands Macao for its sustainability efforts around water, waste, energy, and other environmental initiatives.

Better Buildings Challenge Recognition

The Venetian Resort Las Vegas surpassed its energy reduction goal as part of the Department of Energy's Better Buildings Challenge.

Sands ECO360 Environmental Report Launch

This year was a year of sustainability milestones and achievements for Las Vegas Sands and Sands ECO360. Our newest environmental report, released in June, highlights sustainability initiatives ranging from energy to waste and plastic, and expands on some of our most notable 2018 eco moments including The ArtScience Museum’s LEED certification, sustainable Macao Fashion Week, and progress towards science-based targets. Check out this year’s report [online](#).



Power in Numbers:

Pledging Plastic Free at Sands China Ltd.



Did you know that every minute, the equivalent of one garbage truck of plastic is dumped into the ocean¹ and that plastic never disappears but instead breaks down into small pieces known as “microplastics”²?

Globally our sustainability teams continue to tackle the plastics problem and engage Team Members along the journey. This July, Sands China Ltd. invited executives and Team Members to say no to single-use plastics as part of the Plastic Free July initiative. This global movement challenges individuals to give up various plastic products during the month of July.

The pledges have already started rolling in, with more than 1,000 pledges recorded thus far! Team Members and executives are pledging to refuse plastic cutlery, bottled water, plastic bags and take away containers. Members of Sands China Ltd.’s Executive Committee (shown right) have all taken their own plastic pledge! Mark McWhinnie, senior vice president of resort operations and development, pledged via a Heart of House video announcement stating:

“Each week, I swim in the ocean. Each week, we find more and more plastic waste choking the oceans and littering the beaches. So do we have a solution? Yes we do! It’s very simple. One tap, one glass, and running water—join me in my pledge— No more bottled water.”

Sands China Ltd. Team Members can find pledge templates in English and Chinese [here](#) and can share their pledge on social media using the hashtags #SandsEco360 #SandsChinaPlasticFreeJuly, #SandsEcoFriendly.



Shown right: Dylan Williams, senior vice president of legal and company secretary, Dave Sun, senior vice president and chief financial officer, HongYan Wen, senior vice president of human resources, Sean McCreery, senior vice president of table games, Mark McWhinnie, senior vice president of resort operations and development, Jose Rodrigues, senior vice president and chief compliance officer.

The Great Green Food Journey: Macao continued...

on Macao’s local favorite, the pork chop bun “is respectful of Macao’s culture and traditions while also being modern, healthy, delicious and better for the environment”. His focus is on obtaining only the highest quality foods, which often means sourcing sustainable and organic ingredients. He compiles his menu selections from a variety of sustainable seafood, regional meats and organic vegetables from a farm within a few hours’ drive.

Chef Justin Paul notes that both environmental concerns as well as guest preferences are driving these sustainability trends. “People have gone beyond the usual parameters of taste and the place of origin. They demand healthy food that’s holistically sustainable.”

Check out the videos on National Geographic’s website in the travel section [here](#) and [here](#) to learn more about



Shown above: Golden Peacock, The Venetian Macao

our sustainable food initiatives like an innovative partnership with Green Mondays, vegan menus for Team Members, and sustainable seafood in banquet operations.

STAKEHOLDER ENGAGEMENT

Sands China Encourages Recycling with Clean The Office Campaign



Sands China Ltd. recently ran its Clean the Office campaign for the fifth consecutive year, encouraging Team Members from all departments to bring recyclable items from the office and from home to a recycling booth setup in the company’s back-of-house areas. The May 17-24 sustainability drive aimed to increase Team Members’ awareness of the importance of recycling. This initiative resulted in more than 3,200 kilograms (7,054 pounds) of waste diverted from landfill.



Shown above: Local SME Taion Environmentalist Recycling & Regeneration Factory Ltd. recycling booth

GREEN MEETINGS & EVENTS

Ecosperity Conference 2019

The Sands Expo and Convention Centre at Marina Bay Sands hosted the Ecosperity 2019 Conference, an annual event that aims to push the frontiers of sustainable growth by exploring the latest megatrends shaping the future. ‘Ecosperity’ combines ecology with prosperity. Presented by Temasek, a global investment company headquartered in Singapore, the conference reflects Temasek’s belief that doing good and doing well can – and must – go together. This edition of the conference brought together corporate leaders, innovators, policy-makers and experts from all around the world to discuss sustainability topics with a business focus and explore how growth can thrive sustainably.

Marina Bay Sands’ lectern made from PET water bottles and the property’s own paper waste got its moment in the spotlight as senior leaders of Singapore, including Deputy Prime Minister of

Singapore, Heng Swee Keat, addressed the attendees. For the first time, Marina Bay Sands partnered with social enterprise “Bettr Barista” to invite youth and women to operate a high-end coffee bar for delegates, delivering up some tasty brews for the duration of the event.



FOOD WASTE REDUCTION

Serving leftover food to animals in need in Macao

Tackling food waste comes down to prevention, reduction, and donation. Sands China Ltd. is finding new ways to donate food that can no longer be sold or served. Since April, the property has been donating leftover food to two local charities, Anima (Society for the Protection of Animals in Macau) and AAPAM (Abandoned Animals Protect Association of Macau). This initiative not only helps animals in need but also helps prevent food from becoming waste. The team has already donated 85 kilograms (187 pounds) of food and in addition has also donated 170 pillows and 75 bathrobes which will be used as blankets and bedding.



SUSTAINABLE FOOD

Herb Garden Springs up at Spago

A new herb garden is springing up at Marina Bay Sands. This June, Spago unveiled its herb garden which will be used by the restaurant’s kitchen and bar. A mix of Mediterranean and Asian herbs will be planted such as Okinawan spinach, varieties of mint, basil and wild pepper. The garden has adopted organic and natural growing practices including using coconut fiber on top of the soil to prevent weed growth and water loss.



STAKEHOLDER ENGAGEMENT

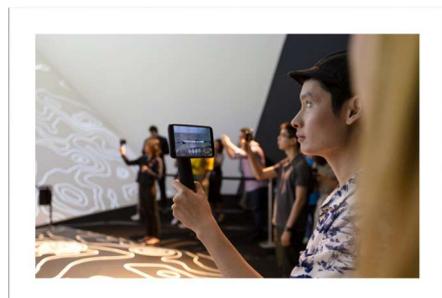
REWILD Our Planet

with Artscience Museum, Netflix, and Sir David Attenborough



From April to June 2019, the ArtScience Museum presented REWILD Our Planet, an immersive and interactive exhibition based on stunning content from Our Planet, a new Netflix original documentary series, created in partnership with the World Wide Fund for Nature, Singapore. Our Planet is an eight-part documentary series from the team behind Blue Planet and Planet Earth, released on April 5, 2019 on Netflix. Filmed over four years in 50 different countries, this series is narrated by Sir David Attenborough, and features jaw-dropping nature documentaries that

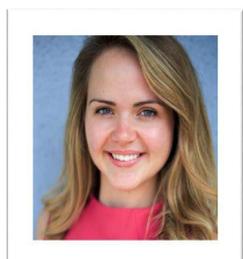
are grounded in science, highlighting the most pressing challenges facing nature today. REWILD Our Planet invited visitors to experience our planet like never before as entertainment and technology converge, bringing the deepest oceans, the most remote forests and vast ice caps to life. This augmented reality social experience – the first of its kind in Singapore – allowed multiple visitors to interact with digitally-created environments, while examining how climate change impacts all living creatures. More than 1,300 Team Members participated in the REWILD experience. After its run at ArtScience Museum, the experience is now touring, encouraging visitors around the world to rewild our planet.



ECO SPOTLIGHT

Swimming Upstream

Navigating Sustainable Seafood with New Partner [FishWise](#)



On World Oceans Day, June 8th, The Venetian Resort Las Vegas announced a sustainable seafood partnership with FishWise. The partnership will help create a roadmap for increasing sustainable seafood procurement. So what makes seafood sustainable? We dove into the details with our FishWise partnership manager and Project

Director of Business Engagement, Erin Taylor.

Q: What are some quick facts we should know about seafood and sustainability?

Many of the world's fisheries are over-fished, meaning we are catching fish at such a high rate, fish populations cannot keep up! The United Nations estimates that 60% of global fish stocks are 'fully exploited' and 33% are estimated to be 'over-exploited'.

Q: Farmed raised or wild-caught? Which is more sustainable?

The catch with seafood is that the answer is almost always: it *depends*. Neither farmed nor wild-caught seafood is inherently more sustainable than the other.

Most commonly, seafood is considered sustainable when it is caught or farmed in a way that reduces impact to the environment and ensures resource longevity. Beyond environmental considerations, sustainability must extend to people as well. When producers, coastal communities, and seafood businesses are thriving along with the environment, then seafood--whether farmed or wild--is more holistically sustainable.

Q: Are there any types of seafood that are generally more or less sustainable than others?

Despite the complexity of seafood, you don't have to be a fisheries scientist to make better choices in your fare. There are a couple rules of thumb that can be useful to orient toward the good stuff.

First, consider the size. Species that are large, like tuna, grouper, and swordfish, often take a long time to grow and reproduce less quickly, making them more vulnerable to overfishing. This is in contrast to smaller, fast-growing species, like squid, mackerel, or anchovies.

Overall, one of the more fool proof types of seafood is farmed shellfish (think: mussels, clams, and oysters). These critters require few resources to grow and can have a net positive impact on the environment given their filtering superpowers. So, get to shucking!

Q: What can we do as individuals to eat seafood more sustainably?

The best place to start is to ask questions. Whether you're at the grocery store or a restaurant, ask seafood counter staff or waiters: 1) What species is it?, 2) How was it caught or farmed?, and 3) Where is it from? These questions send an important signal to businesses that consumers care about the sustainability of their food. For a deeper dive into smart seafood options, try a consumer guide. There are many online guides that offer country-specific advice; try Seafood Watch and World Wildlife Fund.

Next: diversify! There are over 12,000 seafood species on the market globally, but we tend to eat the same few over and over. In the United States, for example, just 10 species result in 84% of total seafood consumption. Trying something new helps reduce demand for the usual suspects. Finally, spread awareness amongst your own friends and family. Seafood holds an amazing story; just like a fine wine or artisan cheese, there is a richness to its origins that should be known and appreciated. Seeking out that story--and opting for the more sustainable one--is the best way we can help ensure a healthy supply of seafood now and in the future.

We'd love to hear from you

Please email us your comments or questions at:

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IN THE NEXT ISSUE

PLASTIC INITIATIVE UPDATE