Sustainability at Marina Bay Sands

More than a destination – a responsible choice

At Marina Bay Sands, sustainability defines the way the integrated resort does business. Its global sustainability programme, Sands ECO360, guides the company in responsible operations to reduce its carbon footprint and overall environmental impact. Sands ECO360 integrates the company’s best practices, technologies and methodologies in the area of sustainability across all properties.
**Smart building with state-of-the-art features – designed, built and operated with sustainability in mind**

Marina Bay Sands’ sustainability efforts have been recognised by international bodies and certifying boards. Its Sands Expo and Convention Centre is the first MICE facility in South East Asia to obtain the ISO 20121 Sustainable Events Management System certification in 2014. In 2018, Marina Bay Sands was recertified as a Green Mark Platinum building by the Building and Construction Authority, a level above the gold certification it received in 2012.

Marina Bay Sands’ S$25 million Intelligent Building Management System has over 110,000 control points that allows automated controls over lighting, heating, air-conditioning and water supplies for the entire property, which helps the integrated resort to save over 46 million kWh of energy a year. The system is also capable of monitoring electricity usage and air quality, and can also detect fires.

90 per cent of Marina Bay Sands’ property lightings, or over 60,000 lightings, use energy efficient lighting.
The extensive glass façade across property allows abundant natural daylight to illuminate indoor areas, displacing the need for energy-intensive lights. Photo sensors are also used to detect the brightness of the sunlight and the lights will be adjusted accordingly, thus helping to reduce energy consumption.

**Reimagining sustainable food**

Marina Bay Sands is committed to raising sustainably standards within the hospitality industry. From restaurant design and kitchen efficiency to food procurement and menu development, the integrated resort is making strides in sustainable food and beverage.

*Harvest Menu* served at the Sands Expo and Convention Centre offers locally sourced food and beverage options to reduce Food Miles and lower the emission of greenhouse gases during transportation.
In October 2017, Marina Bay Sands announced a landmark partnership with the World Wide Fund for Nature in Singapore (WWF) to improve responsible procurement within Marina Bay Sands and transform its supply chain. Under the programme, the integrated resort is also supporting four aquaculture farms in Malaysia in their journeys towards sustainable farming. By 2020, Marina Bay Sands aims to have 50 per cent of all seafood by volume sourced responsibly.

Since October 2013, Marina Bay Sands no longer serves shark fin in restaurants it owns and operates. Shark fin dishes are also not offered at events held at Sands Expo and Convention Centre.
Marina Bay Sands has its own Herb Garden located outside of Hotel Tower 1. Measuring 170 square metres, the garden supplies approximately 50 types of herbs, to restaurants owned and operated by Marina Bay Sands. A drip irrigation system, powered by solar panels, is used to water plants and shrubs, thereby avoiding wasteful spraying. Every day, 800 - 1,200 g of herbs are harvested at the Herb Garden and used in restaurants owned and operated by Marina Bay Sands.

Marina Bay Sands' international buffet restaurant, RISE is big on sustainability. Ingredients are sourced from responsible farmers locally and in the region; while recycled or sustainable materials are used for everything from placemats to table settings. All glass, paper, cardboard and plastic materials are recycled, and food waste collected is broken down into waste water with our onsite food waste digester, thus minimising the amount of solid waste that goes into landfills. Trimmings of the herbs from the Herb Garden are reused as centrepieces in the dining room in place of flowers, ensuring nothing goes to waste.

2024 Vision: Looking towards a circular business model

At Marina Bay Sands, sustainability defines the way we do business – our vision is to integrate sustainability into our operations in a way that allows us to provide unforgettable customer service and to reduce our environmental impact.

As part of our continuous efforts to transform Marina Bay Sands into an even more sustainable business, it is imperative that we shift our focus to innovation in circular business models. This means that we keep resources in use for as long as possible, extract the maximum value from them, then recover and regenerate products and materials at the end of each service life. We have embarked on this process by looking for more sustainable alternatives to commonly-used products on property. We have also been working closely with a vendor to manufacture items such as lecterns from our own waste, and are planning to produce even more products in future.