

SANDS **SECO360**

Experience
sustainable
dining

MEANINGFUL PARTNERSHIPS
Turning the tide in Asia

2020 GOALS
Balancing business
growth and sustainability

SUSTAINABLE EVENTS
Reimagining
conference
cuisine



This report is printed with soy-based ink on FSC-certified paper that contains 50% recycled post-consumer fiber.

Contents

2

Welcome

Addressing sustainability in our Food and Beverage operations

3

Turning the tide in Asia

Taking action to protect oceans and fishing communities with responsible seafood sourcing



4

Responsibility RISEs at Marina Bay Sands

Integrating intelligent sustainable design and urban gardening into our restaurants



Reimagining conference cuisine

Reducing our footprint through creative food preparations

Responsible food trends

Listening to our guests and diversifying our menus



Team Members take part

Connecting the dots between food, health, and community

6

Performance

Tracking our progress across a suite of environmental indicators

WELCOME

FROM NORBERT RIEZLER, SENIOR VICE PRESIDENT,
CHIEF PROCUREMENT AND SUSTAINABILITY OFFICER

We are pleased to share our 2017 Sands ECO360 progress report, which focuses on our sustainable dining achievements.

We publish a full sustainability report every other year and share highlights and updates during in-between years. In 2015, we developed our five-year strategy and set 2020 environmental goals, which integrate science-based targets and the United Nations Sustainable Development Goals. We continue to strengthen the Sands ECO360 program and align it with these internationally recognized frameworks to accelerate our efforts on a global scale.

Our progress to date prompted us to apply the Sands ECO360 strategy to emerging material issues that are important to both our company and stakeholders. This report showcases how we comprehensively address the environmental footprint of our Food and Beverage operations across each of our four pillars: Green Buildings, Environmentally Responsible Operations, Green Meetings and Events, and Stakeholder Engagement. From restaurant design and kitchen efficiency to food procurement, menu development, and diet education, we're making strides throughout our organization.

Our resort in Singapore, Marina Bay Sands, has partnered with the World Wide Fund for Nature (WWF), one of the world's leading environmental non-profits, to raise Asia's fish farming sustainability standards and improve practices that benefit marine



ecosystems and local communities. In 2017, the property stopped serving sensitive species, including bluefin tuna and red grouper, that WWF considers to be over-exploited or from poorly managed fisheries. In parallel, they have set bold 2020 sustainable seafood procurement targets that will drive tangible results.

Beyond food, we continue to excel in overall environmental performance. This year, we achieved CDP's Climate Change leadership position for the fourth time. We completed 65 energy efficiency projects, resulting in more than 30 million kWh of annual electricity savings. The need to decouple our growth from environmental impact was a key driver in setting ambitious science-based targets. We're on track to meet our goal to completely offset two newly developed resorts and further reduce our greenhouse gas emissions by an additional 6% by 2020.

With the close of 2017, we look forward to further advancing the Sands ECO360 strategy. We invite you to read more about our accomplishments in this year's progress report.

TURNING THE TIDE IN ASIA

90% of global fish stocks are over-fished. If no action is taken, we might become the last generation to consume fish. Marina Bay Sands in Singapore is harnessing its buying power to move Asia's fishing industry towards a more sustainable future.

Just below the surface of Malaysia's bright blue and green waters, fish nets bob up and down in the ocean's current, bustling with abundant sustainably raised snapper, grouper, and seabass. It wasn't always like this. Mr. Lee Ya Qu, founder of Aqua Ceria fish farm reflects, "I chose to give up fishing and started aquafarming because there were no fish left." He has seen wild fish decline in his lifetime; reef species and marine life are disappearing around the globe. His farm represents an opportunity to reduce the pressure on wild stock and restore the ocean's natural ecological balance.

Pulau Ketam's tranquil mangrove backwaters are home to Mr. Lee's fish farm – one of four across Malaysia supported by Marina Bay Sands as part of the Aquaculture Improvement Project (AIP), in collaboration with World Wide Fund for Nature (WWF). AIP fish farms are never built in sensitive wetland areas, and the surrounding watershed is left oxygen-rich. Precision feeding lowers the water's nutrient content and carefully built enclosures prevent the intermingling of wild and farmed fish in order to protect the ocean's ecosystem and biodiversity.

Hundreds of miles away in Singapore, Marina Bay Sands has committed to procuring 50% of its annual seafood spend from responsible sources by 2020. Further, the resort will donate S\$1 for every guest that attends a Green Meeting at the venue. These initiatives help support the livelihoods and communities of fishermen like Mr. Lee and safeguard precious marine life from the impacts of over-fishing.

Image Credit: Marina Bay Sands in Singapore

GREEN BUILDINGS

RESPONSIBILITY RISES AT MARINA BAY SANDS

Sustainable design is at the heart of our most recent renovation of RISE Restaurant at Marina Bay Sands in Singapore, encapsulating our aspirations to intelligently design sustainability into spaces and elevate the dining experience. During planning and renovation, we recycled more than 50% of materials and carefully selected restaurant features that reduce our footprint. From flooring made of 100% rapidly renewable bamboo to water-conserving taps and energy-efficient oven hoods in resort kitchens, we've created a dining environment that is sustainable from the inside out. We even transformed the unused patio just outside the restaurant into an herb garden where chefs can select flavorsome ingredients like cranberry hibiscus or rosemary for creative dishes, and harvest fresh flowers for restaurant centerpieces.

GREEN MEETINGS AND EVENTS

REIMAGINING CONFERENCE CUISINE

We host hundreds of events and serve millions of conference goers around the clock and across the globe. Our master chefs are transforming the Food and Beverage experience to reflect today's food mindset and palate with organic ingredients, creative preparations, and sustainable practices. As part of the James Beard Foundation's Blended Burger Project™, our Sands Expo team in Las Vegas reimaged the classic all-beef patty by blending 40% mushrooms with ground meat to create a more delicious, nutritious, and sustainable burger. Mushrooms require very little water and growing space compared to resource intensive beef, making the blended burger a unique eat that also reduces our impact on water, land, and climate.



GREEN BUILDINGS



GREEN MEETINGS AND EVENTS





ENVIRONMENTALLY RESPONSIBLE OPERATIONS

RESPONSIBLE FOOD TRENDS

To satisfy our guests' preferences and growing interest in food origins and ingredients, our chefs and sourcing teams are diversifying menus in Team Member dining, catered events, and restaurants. In Las Vegas, we offer more vegan, vegetarian, gluten free, and organic choices, and make 450 recipes from scratch to avoid processed food and prioritize seasonal ingredients. The property's in-suite dining menu features an entire vegan section as well as a variety of organics including steel-cut oats, simple greens, and other vegetables. We also take sustainable sourcing seriously and procure Fair Trade coffee, Rainforest Alliance certified bananas, and organic items to help protect biodiversity, farming communities, and wild habitats around the world.

STAKEHOLDER ENGAGEMENT

TEAM MEMBERS TAKE PART

Our education campaigns focus on helping Team Members and communities understand the close connections between food, health, and the environment. At work, our "Eat Green" campaign at Sands China Ltd. encourages a well-balanced diet with more fresh vegetables and less processed fare. In the community, our Las Vegas and Bethlehem, Pennsylvania properties have partnered with Green Our Planet and Lynnfield Community Center to build living outdoor classrooms and vegetable gardens, to teach young people about sustainable farming and foster their appreciation for nature. Not only will these initiatives result in nutritious local produce and herbs, but they will also provide educational opportunities in gardening, plant biology, and nutrition.

ENVIRONMENTALLY RESPONSIBLE OPERATIONS

STAKEHOLDER ENGAGEMENT

Sands

360 SUSTAINABILITY

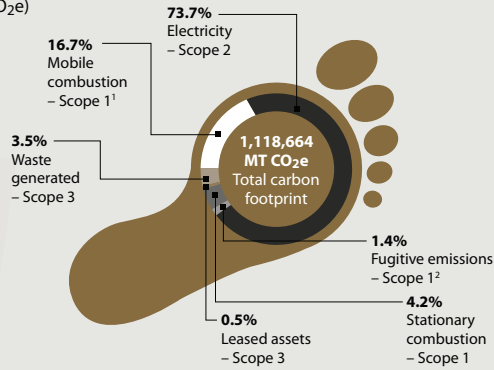
ENVIRONMENTAL PERFORMANCE

As a growth oriented company, we set 2020 targets that will challenge us to not only reduce the environmental footprint of existing properties but also completely offset the impact of newly opened resorts.

Companywide Emissions Performance

CARBON FOOTPRINT

(MT CO₂e)



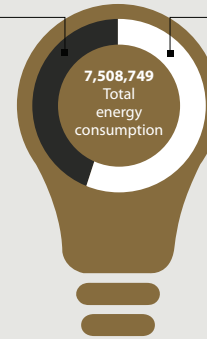
ENERGY CONSUMPTION

(GIGAJOULES)

Direct energy
3,404,127
45%

By source:
Non-renewable
Gasoline: 28,266
Diesel: 2,385,608
Jet kerosene: 61,992
Natural gas: 756,850
LPG: 164,663

Renewable
Solar thermal: 6,748



Indirect energy
4,104,622
55%

By source:
Non-renewable
Electricity: 3,851,280
Heating: 10,077
Cooling: 242,649

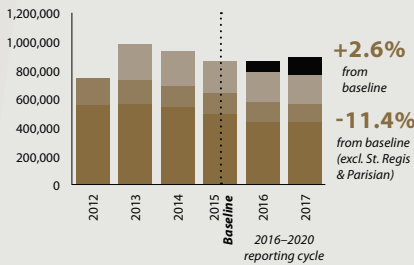
Renewable
Solar PV: 617

Resort Operations



EMISSIONS ABSOLUTE

SCOPE 1 & SCOPE 2 (MT CO₂e)

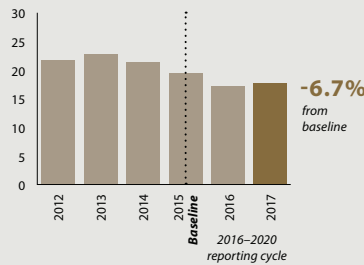


2020 target: 6% reduction from the 2015 baseline



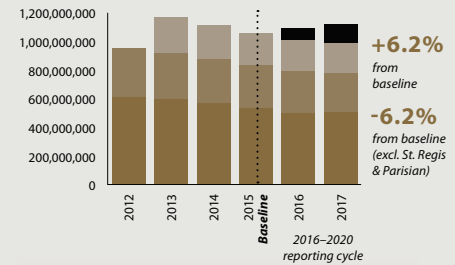
EMISSIONS INTENSITY

SCOPE 1 & SCOPE 2
(MT CO₂e / 1,000 SQ. FT.)



ELECTRICITY ABSOLUTE

(kWh)

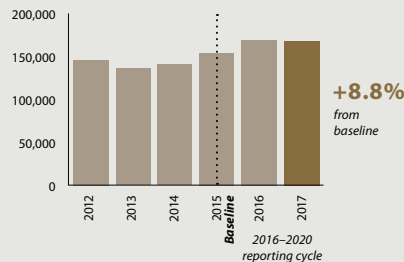


Ferry Operations



EMISSIONS ABSOLUTE

(MT CO₂e)

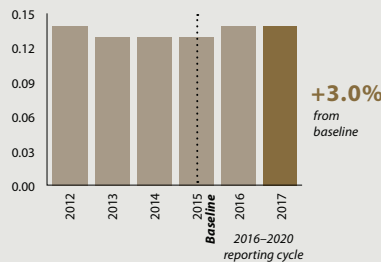


2020 target: 6% reduction from the 2015 baseline



EMISSIONS INTENSITY

(MT CO₂e/NAUTICAL MILE)



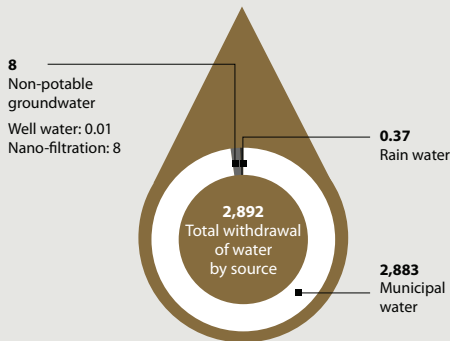
- Legacy properties³
- Marina Bay Sands & Sands Bethlehem
- Sands Cotai Central
- The St. Regis Macao & The Parisian Macao



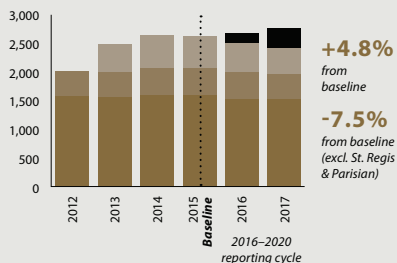
Excluding the newly opened St. Regis and The Parisian Macao, we reduced absolute Scope 1 and Scope 2 emissions by 11.4% and electricity consumption by 6.2% from the 2015 baseline at our existing resorts. Given an increase in the number of voyages from 2015, the emissions of our Cotai Water Jet ferry service have gone up. We are currently evaluating technologies to increase ship fuel efficiency.

Companywide Water Performance

TOTAL WATER WITHDRAWAL (MILLION GALLONS)

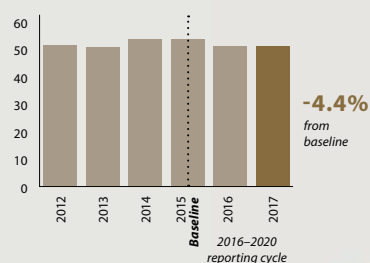


WATER ABSOLUTE (MILLION GALLONS)



Legacy properties³ Sands Cotai Central
Marina Bay Sands & Sands Bethlehem The St. Regis Macao & The Parisian Macao

WATER INTENSITY (GALLONS / SQ. FT.)



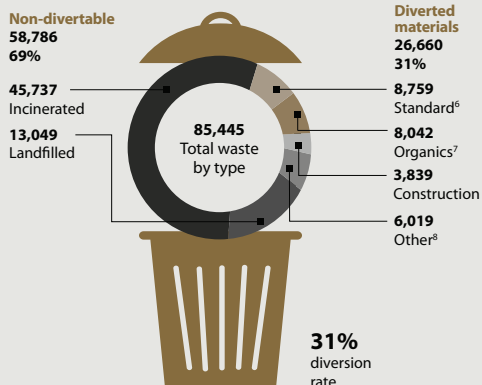
2020 target: 3% reduction from the 2015 baseline



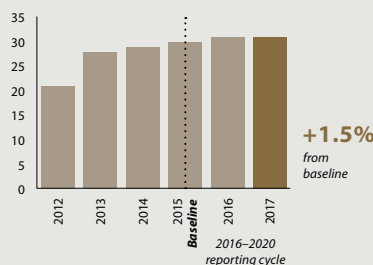
Excluding the newly opened St. Regis Macao and The Parisian Macao, we reduced absolute water consumption by 7.5% from the 2015 baseline at our existing resorts.

Companywide Waste Performance

DIVERTED MATERIALS (SHORT TONS)



WASTE DIVERSION RATE (%)



2020 target: 5% increase from the 2015 baseline



We increased our waste diversion rate by 1.5% from the 2015 baseline. We are looking for opportunities to further reduce and divert our resorts' food waste, and improve construction and renovation waste management.

TM Actions

In 2017, Team Members contributed 265,281 Sands ECO360 actions that support the environment. We are half way towards meeting our 1 million Sands ECO360 actions target by 2020.



Notes

- Includes gasoline, CNG, diesel, biodiesel, jet fuel, and marine fuel.
- Refrigerants.
- Legacy properties: those in operation prior to 2012, including The Venetian and The Palazzo, Sands Expo, Sands Macao, The Venetian Macao, The Plaza Macao, and Sands Aviation.
- For our Las Vegas properties, 2016 serves as the baseline year. Malfunctioning water meters in 2015 skewed our annual water consumption data.
- We adjusted our absolute water consumption for 2016 due to a reporting error.
- "Standard" includes: plastic, aluminum, cardboard, paper, glass, and metal.
- "Organic" includes: food waste, food donations, horticultural waste, and cooking oil.
- "Other" includes: recovered assets, batteries, e-waste, donations, light bulbs, soap, and shampoo amenities.

About Las Vegas Sands Corp.

Las Vegas Sands Corp. (LVS) is the pre-eminent developer and operator of world-class Integrated Resorts that feature luxury hotels; gaming, retail, entertainment, convention, and exhibition facilities; celebrity chef restaurants; and many other amenities. Starting with a single property in 1990, the reach of LVS now extends worldwide, from Las Vegas to Macao, and from Bethlehem (PA) to Singapore. Our Integrated Resorts have become premier destinations for travel enthusiasts around the world.



Sands

ECO360

GLOBAL SUSTAINABILITY



Experience Sands ECO360

Our responsibility to the planet is as important to us as our commitment to the comfort and well-being of our guests and Team Members.

The Sands ECO360 global sustainability strategy is designed to help minimize our environmental impact. It reflects our vision to lead the way in sustainable building development and resort operations. Driven by an aspirational idea, made possible through the dedication and hard work of our Team Members, we continue our journey to a more sustainable future.

For more information, visit our website:

<https://www.sands.com/sands-eco-360.html>

Please take a moment to tell us what you think by contacting us at

SandsECO360@sands.com