

## Highlights of this issue

- WWF-Marina Bay Sands Partnership
- Team Member Challenges: Clean Plates & Green Ideas
- 2017 Year In Review

## Sands ECO360 Quarterly

*“A Quarterly Insight into Las Vegas Sands Corp. Sustainability Activities”*

*By: Barbara Gore, Global Sustainability Manager*

## Green Events &gt;&gt;&gt;

## Annual Love &amp; Vine Event Is An All Vegetarian Affair



The Venetian and The Palazzo’s Food & Beverage Team, along with Sands ECO360, partnered with Esteemed Master Chefs of France (*in top left photo*), more cordially referred to as Maîtres Cuisiniers de France, to once again host an unforgettable evening that excited guests’ taste buds and incorporated a variety of sustainable practices. This year’s Love & Vine event featured an exclusively vegetarian and vegan menu paired with organic, biodynamic, sustainable local wine, beer, and spirits. Eats were served on reusable glassware and compostable plates to minimize waste, while wine corks were repurposed to create beautiful art pieces. The entry way to the event showcased an eye-popping green wall and a reclaimed crystal chandelier, both conceived and designed by Executive Director of Floral Operations, Dana Beatty. The Food & Beverage team collaborated with several departments including Sustainability, Communications, Catering, and Conference Management to make the event as sustainable as possible. Every detail was considered during planning and the team was even able to minimize prep food waste behind the scenes. Sophistication and sustainability infused seamlessly into every element of the celebration, leaving a lasting impression on guests, and creating a memorable evening for all.



## Partnerships &gt;&gt;&gt;

## Marina Bay Sands &amp; WWF Embark On Sustainability Partnership

Did you know that overfishing is the single biggest threat facing our oceans today? This October, Marina Bay Sands (MBS) kicked off a monumental partnership with the World Wide Fund for Nature (WWF) to tackle the issue head-on. The partnership will have a meaningful impact on the ocean, fisherman, the local community, and Asia’s hospitality industry as a whole. Through the partnership, MBS aspires to source 50% of its seafood responsibly by 2020, support four local fish farms, offer a Responsible Harvest Menu during Green Meetings, and much more. Ian Wilson, Senior Vice President of Hotel Operations, states “In partnership with WWF, we have the opportunity to make great strides towards ensuring all the seafood served on our property comes from sustainable stock and is sourced responsibly. We hope to elevate sustainability standards, raise awareness and inspire other industry players to follow suit.”

To make the initiative come to life, MBS took a diverse group of chefs, procurement, sales, communications, and media members, to learn and discover more about the Aquaculture Improvement Projects delivered in collaboration with WWF in Malaysia. The team visited three sustainable fish farms and left the facility rich with knowledge of how MBS is working to transform its supply chain to reflect sustainability values, protect endangered species, and safeguard fragile marine ecosystems, whilst continuing to ensure premium products for guests.

Check out the video [‘Safeguarding our oceans through sustainable seafood’](#) on the WWF-Singapore YouTube channel to get the inside scoop on the partnership and more!



## Team Members Think Creatively About Sustainability

In October, Team Members of The Venetian and The Palazzo participated in The Green Ideas Challenge and found new ways to save energy, water, and reduce waste. The sustainability team received 180 thought-provoking and innovative submissions and plans to implement the top 3 in 2018.

Marc Komatsu, Sustainability Manager, (1<sup>st</sup> in photo) said “we are currently working with the relevant departments to create a plan on how to execute these ideas. The purpose of the event was to have Team Members think more about the environment and ways in which they can make a sustainable impact here on property or in their daily lives. We felt no one knows their job duties or work areas better than the Team Members themselves.”



Sustainability Executives scored submissions based on a variety of criteria including innovation, measurable results, achievability, relevance, and timing. Prizes for winners included a one-night stay in a Palazzo Siena Suite, dinner at Chica, a gondola ride, and two tickets to BAZ. Sustainability plans to implement the following ideas:

- 1st place, Lea De Los Santos, Housekeeping (3<sup>rd</sup> in photo) - Repurpose or donate slightly damaged items from guest suites to local charity.
- 2nd place, Greg Winter, Table Games - Replace continuously running dish washing nozzles in Team Member dining rooms.
- 3rd place, Kelly Henke, IT - Calibrate the faucet sensors in heart of house Team Member restrooms to not run longer than necessary.

## One Week, Zero Waste - Marina Bay Sands Engages Team Members

Hotel guests generate on average about two pounds of waste per night!<sup>1</sup>As an Integrated Resort that serves millions of hotel guests and visitors annually, and hosts hundreds of conferences each year, proactive waste management is paramount to reducing our impact on the planet.

This November, Marina Bay Sands hosted a Zero Waste week with activities dedicated to raising waste awareness and inspire Team Members (TMs) to play an active role on property and in their community. Educational booths and table games dotted the hallways for people to leisurely stop by and engage in fun activities. Events trained TMs on recycling best practices and 39 participants even took a trip to the island Pulau Semakau to tour Singapore’s only offsite landfill. Overall, attendance in Zero Waste Week exceeded MBS’ targets with 1,716 participants from 40 departments and a total contribution of 2,485 Sands ECO360 actions!



<sup>1</sup>Green Hotelier, Waste Management, Nov. 27, 2009: <http://www.greenhotelier.org/our-themes/waste-management/>

## SCL Hosts Second Clean Plate Challenge of the Year!

When we think about threats to the environment, we tend to picture cars and smokestacks, not dinner. But the truth is, our need for food poses one of the biggest dangers to the planet and is one of the largest contributors to climate change. The livestock industry produces more greenhouse gases than all of our cars, trucks, trains, and planes combined! In December, for the second time this year, Sands China Ltd. (SCL) challenged Team Members during lunch to take what they want, but to eat what they take, leaving an entirely clean plate at the end of their meal. It may seem small, but by wasting less food at each meal, individuals can have a huge impact on the planet. Over 25,000 Team Members took on the challenge during this three day event; imagine how big of an impact we’d have if we all did the same each day!



## The Venetian, The Palazzo, & Sands Expo Win 1<sup>st</sup> Place for Best Green Initiative

Keith Salwoski, Executive Director of Public Relations for The Venetian and The Palazzo (V|P), and the rest of his team participated in a new industry recognition program, The Stella Awards. These awards acknowledge hotels, convention centers, and conference centers that consistently deliver quality service and innovation to meeting and events professionals. Honors are given across 18 categories celebrating overall excellence, superb food & beverage, professionalism of staff, and other critical aspects of the meetings and event experience<sup>2</sup>. The Venetian and The Palazzo were awarded first-place amongst the Far West Region in six different categories, including Best Green Initiative! Continual investment in technologies and programs that minimize the impact of all resort events and custom Sands ECO360 Green Meetings program that address the unique needs and goals of every meeting client, pushed V|P to the forefront of the competition.



<sup>2</sup>Stella Awards, <https://stellaawards.secure-platform.com/a/page/fag>

## Annual Supplier Excellence Awards Goes Sustainable

The Las Vegas Sands Corporation held its annual Sands Supplier Excellence Awards this winter to recognize the outstanding service of its suppliers from around the world. Of the seven categories, the Corporate Culture and Sustainability award is granted to those that uphold ethical Supplier Code of Conduct agreements and maintain forward-thinking environmental policies. Acknowledgement of these suppliers ensures our positive social and environmental impact reaches far beyond the outer bounds of our own corporation and into the community of those we do business with.

This year, the awards ceremony and appreciation dinners hosted at The Venetian and The Palazzo in Las Vegas (V|P), Sands China Ltd., Marina Bay Sands (MBS), and Sands Bethlehem, went sustainable. A focus on waste prevention and minimization at each property led to diversion rates of 95% at MBS and 81% at V|P. The properties opted for cloth napkins, edible or reusable centerpieces, and introduced courses to guests via a presentation rather than printing menus. Sands Bethlehem sourced local ingredients whenever possible while Sands China Ltd. reduced decoration materials by 50%! MBS completely eliminated bottled water and pesky condiment packets, while V|P leveraged lessons learned to develop a valuable case study to be shared among the properties. The incorporation of sustainability thinking into some of our most prestigious global events sets the right tone for the upcoming year and prepares us to make headway on our global targets and goals. With every step, we arrive closer to achieving some of our most important strategic environmental commitments.



Dr. Wilfred Wong, President of SCL, Source: <http://photos.prnasia.com/prnh/20171204/2006392-1-a>

## A Word on Sustainability – Christine Kaelbel-Sheares

Christine Kaelbel-Sheares, Vice President of Food & Beverage at Marina Bay Sands (MBS) and her culinary team have helped move the needle on an array of sustainability efforts at MBS including sourcing ingredients responsibly, upholding our partnership with WWF, and most recently supporting the environmentally friendly remodel of Rise Restaurant. Christine was featured in the local Singaporean magazine, *TimeOut*, to discuss some note-worthy practices. In her words: "Consumers today are savvy and increasingly concerned about what goes into their meal. Some trends to watch this year include zero-waste cooking as well as sustainable and responsible sourcing. At Marina Bay Sands, we source sustainable ingredients from responsible farmers locally and in the region. Rise Restaurant uses recycled or sustainable materials in its table settings - from placemats to herb trimmings used as table centerpieces. Today's consumers are also increasingly more aware of their health and are keenly conscious of what they put in their bodies. When they dine out, they continue to seek out food that is both visually and holistically good for them. Renku, our newest bar and lounge, offers an afternoon tea program with a strong focus on tea and well-being. Its extensive selection of tea blends are mixed with fresh botanicals that we grow in our own herb garden."



## Bravo! IT Improves Power Savings at Sands Bethlehem

Chad Kernechel, the second quarter winner of the Sands ECO360 Bravo Award at Sands Bethlehem, developed a computer power savings plan that significantly reduced the energy consumption of 436 on-site computers. After pondering how the IT department could do its part, Chad turned to the computer power settings to find ways to conserve energy. He made small changes including activating sleep mode sooner, turning off unnecessary displays, and shutting down the hard drive after hours. The results optimized power consumption and balanced user experience. Chad implemented these power settings across all desktop computers on property. To date, these changes produced a 17% energy reduction over five months. Chad states "IT has a lot of pieces of equipment on property that consume power, I thought that this would be a good way to reduce our department's footprint. I'm glad these settings worked out. We continue to see reductions in power consumption month after month."



## Shaping the Future – Stakeholders Rank SCL’s Top 10 CSR Issues

To learn what sustainability topics are important to Team Members, Sands China Ltd. (SCL) hosted a focus group on November 3, 2017. Key representatives from internal departments were divided into different teams to rank the top 10 Corporate Social Responsibility (CSR) issues in the areas of environment, responsible business, responsible employer, customers, people and community. In addition, SCL appointed a consultant to engage with leadership and the broader company to understand their views and expectations on social and environmental matters.

An online survey was also sent to a wider range of internal stakeholders in order to capture more feedback on 'what else' SCL should do to be a responsible organization, define what matters most to our Team Members when it comes to minimizing our burden on the environment and making a positive impact on our people, and gather insight into how to ensure the continuity of our business. The company’s efforts and plans to address these identified priorities will be discussed in SCL’s upcoming sustainability report.



## Las Vegas & Clean The World Build 35,000 Hygiene Kits

This October Team Members from The Venetian, The Palazzo and Sands Expo & Convention Center joined local volunteers to build 35,000 hygiene kits for social enterprise Clean the World (CTW). This event was part of a series by Las Vegas Sands properties around the world to build a total of 100,000 hygiene kits for CTW in 2017. Kits created at this event will be distributed to eight local non-profit organizations that provide relief, resources and support for the homeless in Southern Nevada, all of which have been supported by The Venetian in a variety of ways for several years. Some of the kits will be distributed through Fresh Start Mobile Showers, a traveling hygiene unit that provides showers, hygiene supplies and other support to the homeless, introduced by Las Vegas Sands and Clean the World on July 27.



## Green with Envy – Envy Wall Delivers Real Environmental Benefits



Tim Brown, Senior Program Manager of Corporate Development, responsible for developing and managing large capital projects, sat down with Sands ECO360 to discuss one of his department’s most recent sustainability initiatives: the Envy Wall – a temporary wall system that is 100% recyclable and has diverted 30 tons of debris from landfill, in 2017 alone.

**How did you get involved in sustainability projects?** Though sustainable practices have always been a part of Development’s project criteria. Early this year I set out to improve our partnership with Sustainability and most importantly promote discussion and feedback on how we as a department can improve the sustainable practices currently in place.

**Which project has the sustainability elements that you are most proud of?** With the help of Zach Crossman, Facilities Project Manager at The Venetian and The Palazzo, we set out to find a temporary wall system that could reduce construction’s impact on the guest experience. We found the Envy Wall, a temporary wall that could not only be constructed in a quarter of the time, but much to our amazement was 100% recyclable! This means construction with less labor, tens of thousands of dollars in savings,

and a reduction of waste by almost 30 tons. That is something I’m very proud of, but it was only made possible by the input and joint effort of The Venetian Facilities and my Development Department!

**What would you like to focus on next?** In a city that thrives on consumption, there is no horizon where Sustainability cannot extend. I haven’t really considered which big sustainability mountain to climb, but I do know that regardless of choice, as long as I move forward with sustainability at the forethought, I’m bound to find a myriad of applications that can be implemented in projects globally. The key is intentionality; to be purposefully sustainable.

# 2017: Another Remarkable, Sustainable Year

## *Las Vegas Sands Sets New Five-Year Sustainability Targets*

Las Vegas Sands launched its 6th annual environmental report in August 2017. It included an updated strategy for the Sands ECO360 program as well as 2020 targets, which are now aligned with 3 out of 17 United Nations Sustainable Development Goals: energy, water and responsible consumption. Additionally, our emissions targets have been approved by the Science Based Targets Initiative and are designed to future proof growth by specifying by how much and how quickly we need to reduce our greenhouse gas emissions.



## *Environmental Rankings Commend LVS' Sustainability Performance*

Las Vegas Sands Corp. has again been recognized as a world leader in climate change response by CDP; the premier environmental ranking agency. 2,120 companies participated in the Climate Change questionnaire this year, among which 5% (106 companies) made the Climate A List. Las Vegas Sands is the only hospitality company that made the list in the consumer discretionary category, making it our fourth year of achieving the leadership position.



## *Global Clean Plate Challenge Reduces Food Waste*

In May, Las Vegas Sands Team Members (TMs) around the world participated in the company's annual Sands ECO360 Clean Plate Challenge to reduce food waste in Team Member Dining Rooms. During the three-day global challenge, our TM's turned in 98,152 empty plates! Sands China Ltd. hosted a second challenge in December adding another 25,000 clean plates to the record!



## *Sands Cotai Central Joins Macao Green Hotel Gold Winners*

Sands Cotai Central, including The St. Regis Macao, received the Macao Green Hotel Gold Award. This ranking marks the highest possible certification level offered by the Macao Environmental Protection Agency, which recognizes hotels that have adopted environmental measures and worked to lower the environmental impact of their operations.



## *Marina Bay Sands Achieves Green Hotel Award*

Marina Bay Sands was a recipient of the Singapore Green Hotel Award 2017-2018, which acknowledges the Integrated Resort as a leading sustainable organization within the country. Presented every two years by the Singapore Hotel Association, the Green Hotel Award recognizes facilities that have implemented good environmental practices pertaining to waste minimization, energy conservation, and water efficiency.



## *US Department of Energy Recognizes Efficiency at Las Vegas Campus*

The U.S. Department of Energy recognized the water and energy efficiency upgrades made at The Venetian, The Palazzo, and Sands Expo through the Better Building Challenge. Overall, the campus has reduced energy consumption by 17% from 2011 to 2016, saving more than 500 million kBtu. Further, the installation of water conserving fixtures in guest suites has led to an annual savings of 30 million gallons, equivalent to approximately 45 Olympic-size swimming pools!

<https://energy.gov/eere/articles/energy-department-recognizes-las-vegas-sands-corporation-energy-and-water-efficiency>



## *Sands China Ltd. Wins Gold Award at 2017 PATA Travel Awards*

The Sands ECO360 Global Sustainability program was recognized at the prestigious 2017 Pacific Asia Travel Association (PATA) Gold Awards, taking top honors in the "Environment -Corporate Environmental Program" category. In crowning Sands ECO360 as a Gold Award winner, PATA specifically noted the program's "green" goals and action plans that help minimize Sands China Ltd.'s environmental impact.



*In the Next Issue >>>*

- Our 2017 Environmental Performance
- Earth Hour 2018
- Newsweek Green Rankings

*We'd love to hear from you!  
Email your comments and/or questions to  
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