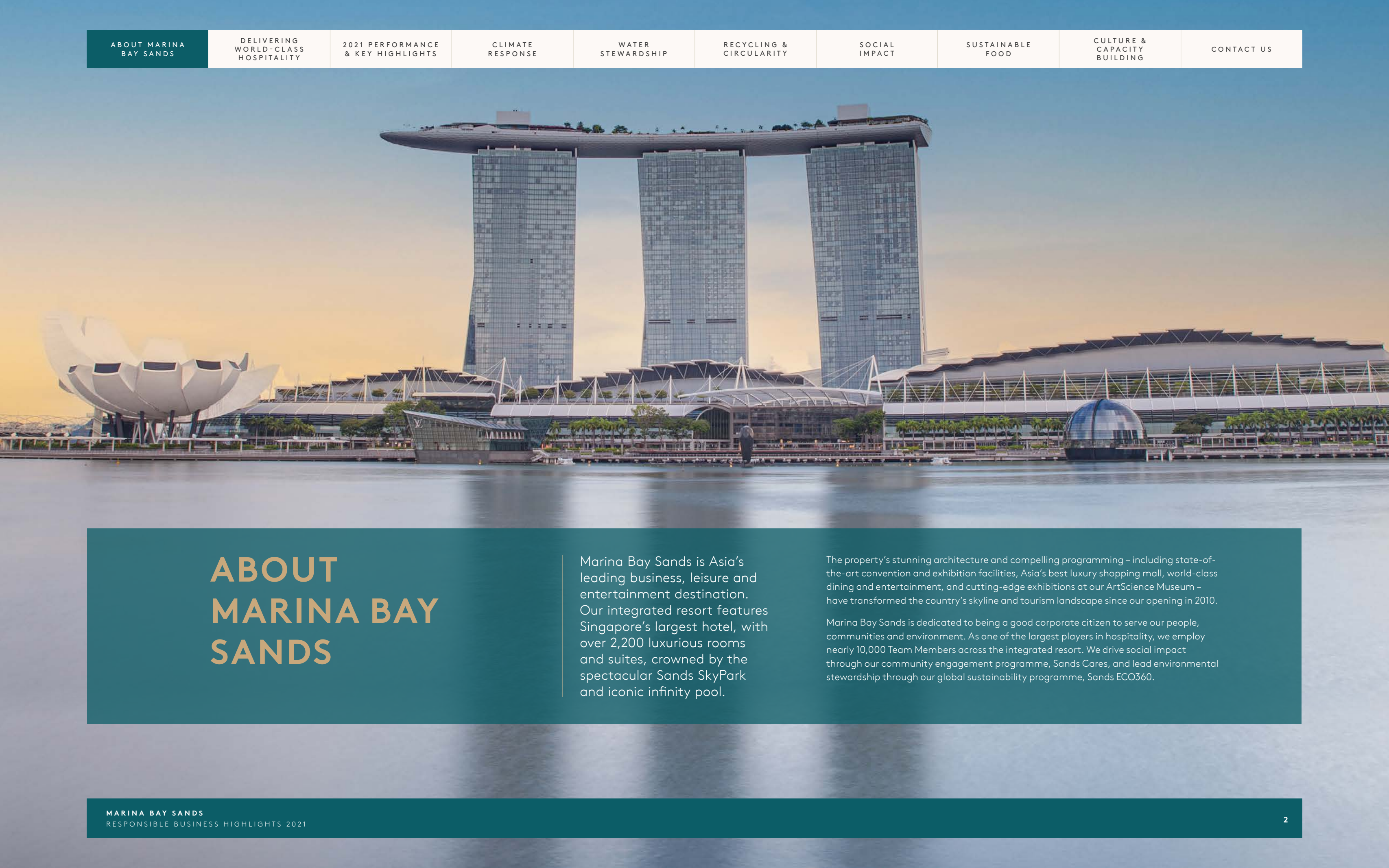


RESPONSIBLE
BUSINESS
HIGHLIGHTS
2021

MARINA BAY *Sands*[®]
SINGAPORE





ABOUT MARINA BAY SANDS

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. Our integrated resort features Singapore's largest hotel, with over 2,200 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool.

The property's stunning architecture and compelling programming – including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, and cutting-edge exhibitions at our ArtScience Museum – have transformed the country's skyline and tourism landscape since our opening in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve our people, communities and environment. As one of the largest players in hospitality, we employ nearly 10,000 Team Members across the integrated resort. We drive social impact through our community engagement programme, Sands Cares, and lead environmental stewardship through our global sustainability programme, Sands ECO360.

DELIVERING WORLD-CLASS HOSPITALITY WITH SUSTAINABILITY AT THE CORE

2021 remained a challenging year, with the world continuing to confront the impact of the COVID-19 pandemic. Even as we learnt to navigate our way through a 'new normal', climate change and its impact have not abated. While the pandemic has shone an unsparing spotlight on the inextricable links between social, economic and environmental challenges, it has also demonstrated that collective, decisive and large-scale action in response to a global crisis is possible.



PAUL TOWN
Chief Operating Officer

Even as we focused on business recovery at Marina Bay Sands, maintaining the safety and wellbeing of our Team Members and guests continued to be our top priority in 2021. We also made good progress in six key areas: Climate Response, Water Stewardship, Recycling and Circularity, Social Impact, Sustainable Food, and Culture and Capacity Building. Improvements in these areas reflect our ongoing commitment to reduce our environmental footprint while amplifying our social impact.

Tackling one of our material issues – single-use disposables – we replaced plastic water bottles across the integrated resort with ones made of locally recycled PET (rPET) from Malaysia. In line with our global E3R (Eliminate, Reuse, Replace and Recycle) strategy, we, along with leading environmental experts, determined that rPET is currently the most sustainable choice in Singapore beyond reusable service ware. Aside from promoting circularity and reducing marine plastic pollution, rPET increases the value of recycling and extends the lifespan of waste materials.

We also continued to make headway in our water stewardship efforts by working closely with our restaurants to identify water reduction opportunities. Through a multi-pronged approach of upgrading equipment and tools, Team Member education and regular sharing of consumption data with the restaurants via a customised dashboard, three of our restaurants

saw an average reduction in water consumption of 14.2%. Broadening our reach to the wider community, we supported Conservation International Singapore with a grant through The Drop by Drop Project. This went towards funding the development of a five-part marine conservation virtual learning series for primary and secondary school students in Singapore.

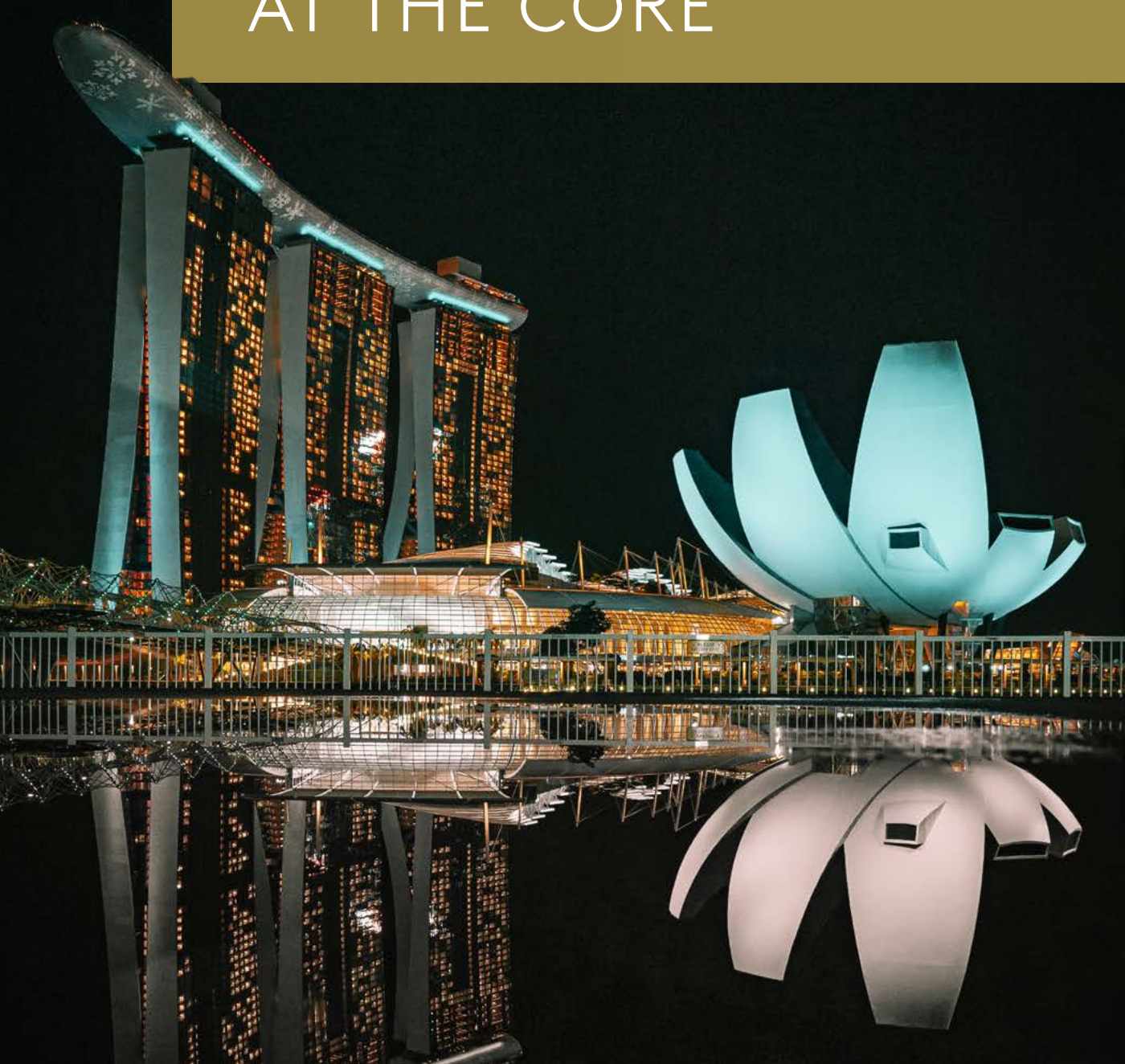
Despite the challenging business conditions, we continued to mobilise our Team Members as a force for good. Working closely with our community partners, we explored creative ways to engage isolated communities, renew and uplift spirits, as well as provide meals and necessities to fill bellies and warm hearts amid the pandemic. We took the opportunity to explore longer-term community engagement programmes, including connecting secondary school students with our Team Members, who served as positive adult role models to these young minds. Partnering with social service agency CARE Singapore, Marina Bay Sands became the first corporate partner to Singapore's Ministry of Education's mentoring programme.

Remarkably, even amid pandemic restrictions, our Team Members contributed over 8,300 volunteer hours in 2021, more than double the 3,800 hours given in 2020. Over 50% of these hours were contributed during paid time, reflecting our company's long-standing culture of giving. We further stepped up capability building among our workforce, introducing e-learning content to equip our Team Members with the confidence and skills they need to contribute to the community.

In the area of sustainable food, plant-based products took centre stage. We launched a plant-based menu at our contemporary fine-dining Chinese restaurant Mott 32, with the familiar, bold flavours of Mott 32's signature cuisine featured in nine plant-based versions of its classic dishes. With our revamped sustainable events programme Impact Meetings, our clients at Sands Expo and Convention Centre can look forward to enhanced sustainability features, including a plant-based menu and a detailed environmental impact assessment of their event, enabling them to organise high-impact events with a low environmental impact.

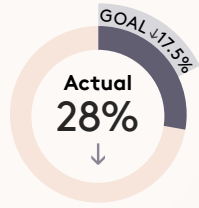
The pandemic also presented us with a unique opportunity to advocate sustainability among our hotel guests. In response to an increase in local guests due to global travel bans, we launched a special staycation package with an exclusive 75-minute Sustainability and Art guided tour around the integrated resort in January last year. The tour brought over 400 guests on a journey exploring the property's unique sustainability, art and architectural design elements, while shedding light on how sustainability plays a key role in our daily operations.

We are extremely proud of all our achievements, which have only been possible due to the collective efforts of our Team Members. We remain deeply committed to raising the bar in our environmental and social impact, encompassing the values that represent our company's future.

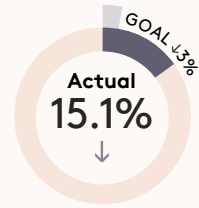


CLIMATE RESPONSE

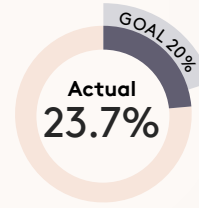
CARBON FOOTPRINT
GOAL: ↓17.5%
BY 2025 VS 2018



ENERGY
GOAL: ↓3%
VS 2019

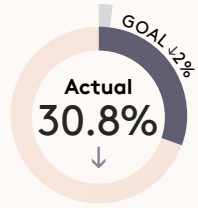


RENEWABLE ENERGY
GOAL: 20%

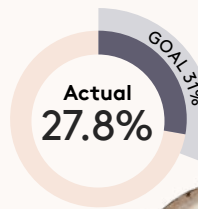


RECYCLING & CIRCULARITY

WASTE TO LANDFILL
GOAL: ↓2%
VS 2019

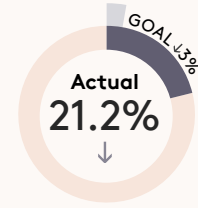


OPERATIONS RECYCLING RATE
GOAL: 31%

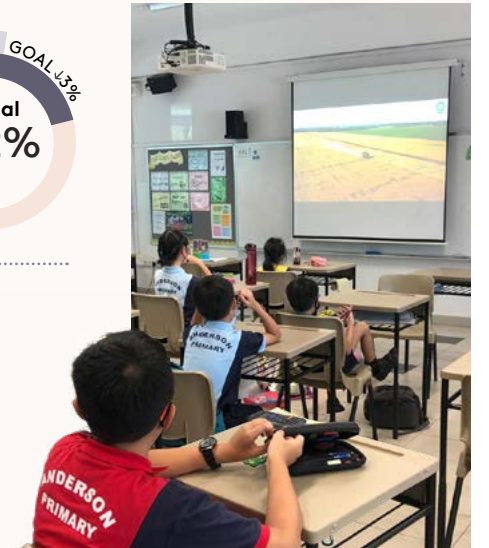


WATER STEWARDSHIP

WATER
GOAL: ↓3%
VS 2019



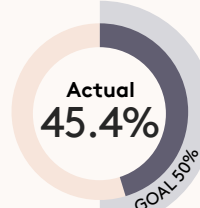
LAUNCHED DROP BY DROP partnership with Conservation International Singapore



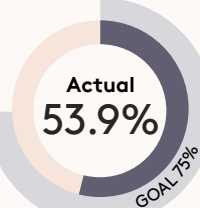
2021 PERFORMANCE & KEY HIGHLIGHTS

SUSTAINABLE FOOD

CERTIFICATION & TRACEABILITY
GOAL: 50%
RESPONSIBLY SOURCED SEAFOOD BY 2022



FOOD SECURITY
GOAL: 75%
REGIONALLY SOURCED FRUIT AND VEGETABLES BY 2022



PLANT-BASED ALTERNATIVES
GOAL:
INCREASE PLANT-BASED OFFERINGS

ACTUAL:
Launched plant-based menu at Mott 32 and Sands Expo and Convention Centre



SOCIAL IMPACT


+S\$1.3m
in philanthropic funding to community partners


Reached close to **25,000** beneficiaries through giving and volunteerism


Since opening Marina Bay Sands in 2010, **+80,000** volunteer hours given back to Singapore


8,300 community hours given by Team Members in 2021

CULTURE & CAPACITY BUILDING

TEAM MEMBER ENGAGEMENT
GOAL: 90%
UNIQUE PARTICIPATION, 50,000 ACTIONS



Unique participation, 60,344 actions

ADVOCATING SUSTAINABILITY AMONG GUESTS AND CLIENTS with the newly launched Impact Meetings package and Sustainability and Art tour



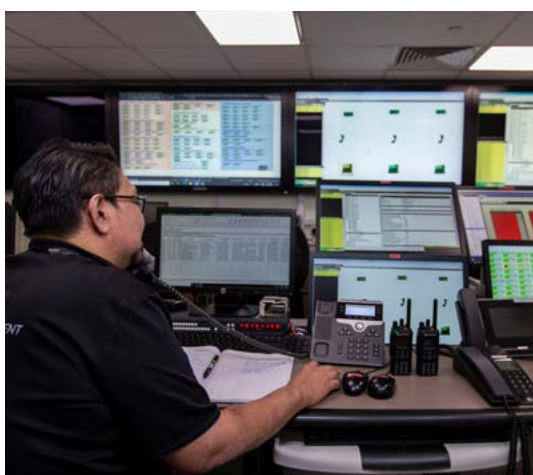
CLIMATE RESPONSE

Decouple carbon footprint from business growth by reducing reliance on fossil fuels, adopting smart technology and driving more effective use of materials

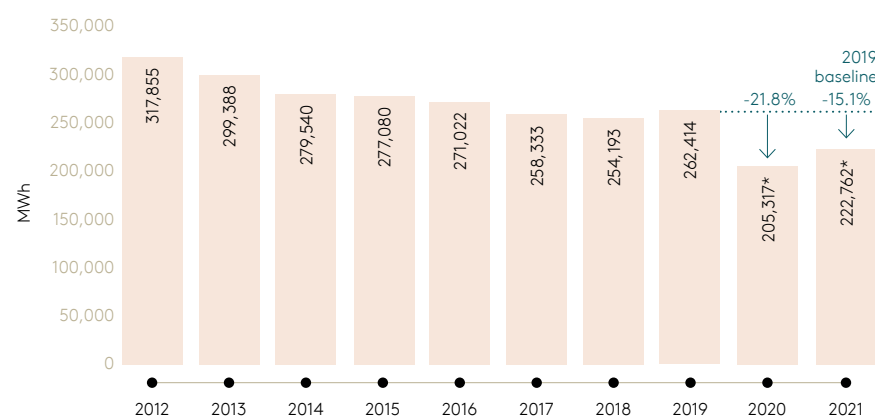
Climate change is one of the biggest threats of our time, with profound implications for humankind's health and security. To stave off the worst impacts, scientists have warned that immediate, decisive and significant cuts must be made to global emissions.

Marina Bay Sands is operated with the highest commitment to reduce our environmental impact, with an ambitious corporate commitment to the Science Based Targets initiative (SBTi) and to reduce our global greenhouse gas (GHG) emissions by 17.5% by 2025.

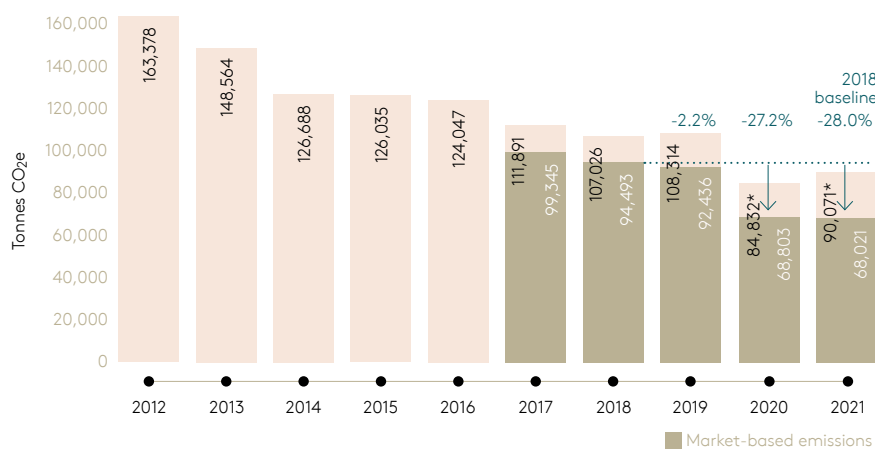
With an approach driven by science and informed by data, decoupling our carbon footprint from business growth has been the linchpin of our approach. Compared to 2012, we have lowered our carbon footprint by over 40%, which we achieved by adopting innovative solutions and technology while encouraging a shift towards more sustainable consumption.



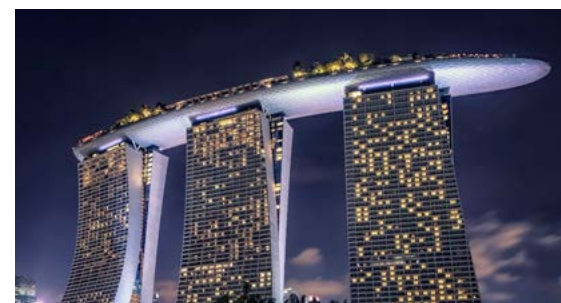
ENERGY CONSUMPTION TREND – BASE YEAR 2019



CARBON EMISSIONS – BASE YEAR 2018



*Operational downturn associated with global pandemic impacted reduction.



ENHANCING BUILDING PERFORMANCE WITH SMART TECHNOLOGY

Marina Bay Sands is equipped with an array of systems that manage building performance – from airflow and electricity to plumbing and lighting. By integrating them into one central control unit and layering intelligence capabilities through a Building Performance and Diagnostics (BPAD) system, we can increase energy efficiency and optimise resource use while ensuring guest comfort.

To detect variances and enhance chilled water usage, a main source of building cooling energy, we added multiple coded algorithms to our BPAD system, saving more than 2.9 million kWh of electricity annually. Powered by machine learning and artificial intelligence (AI) technologies, this system is equipped with 125,000 data points tracking energy, water consumption and more. The number of data points grew from 500 in 2017 to 42,000 in 2021, with over 30 rules in place allowing for fault detection and monitoring.



POWERING OUR OPERATIONS WITH SOLAR ENERGY FROM LOCAL ROOFTOP ARRAYS

To further lower our carbon footprint, Marina Bay Sands invested in 64,000 local Renewable Energy Certificates (RECs) between 2019 and 2021, with a commitment to purchase another 36,000 in 2022. This aligns with the Singapore Green Plan to increase solar energy deployment five-fold, to 2GWp (gigawatts peak), by 2030. Our REC sources include various solar rooftop projects across Singapore, from Housing & Development Board (HDB) building rooftops and NEWater plants to engineering facilities. Each REC represents the environmental benefits of 1MWh of electricity generated from a local renewable energy source.

This investment has led to Sands Expo and Convention Centre becoming the first carbon neutral meetings, incentives, conferences and exhibitions (MICE) venue in Singapore, with our investment in these local RECs and carbon offsets covering 100% of carbon emissions generated from the meeting venue's gas and electricity consumption. Marina Bay Sands is also home to a 145kWp (kilowatt peak) solar power system, which sits atop the Sands SkyPark – one of the highest locations of solar panels in Singapore. The 536 solar panels cover an area of 880m², generating enough energy to power all lighting on the SkyPark and helping the company reduce carbon emissions by 70 tonnes annually.

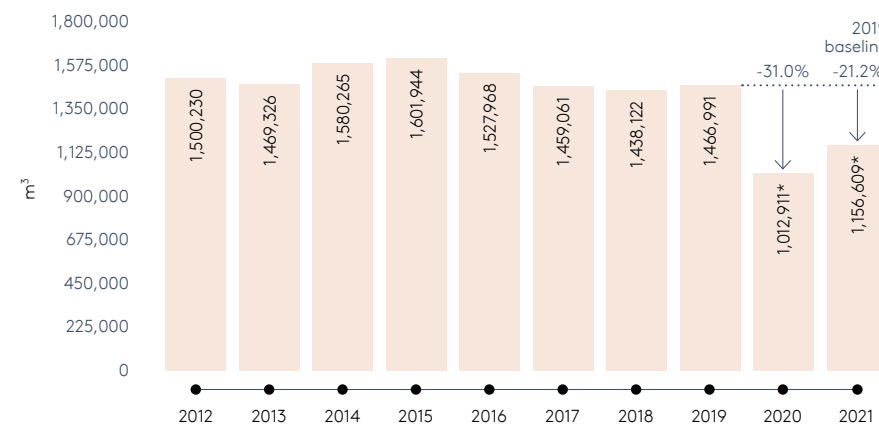
WATER STEWARDSHIP

Optimise operational efficiency and raise awareness of water issues

Water is the most critical resource on the planet – vital to sustaining life for millions of diverse plant and animal species, supporting the livelihoods of billions of coastal and rural communities, and buoying our global economy. With global water use increasing at more than twice the rate of population growth in the last century, the need for efficient consumption is further amplified.

Marina Bay Sands' strategy focuses on conserving water through efficiency, increasing water reuse and recycling, and protecting water ecosystems that benefit the local environment. High-efficiency equipment and low-flow fixtures remain a core focus of our approach to reduce overall water use. In addition, we are driving behavioural change through Team Member training and interdepartmental collaboration to reap water savings through process efficiency improvements. Beyond our integrated resort, we also work closely with our Drop by Drop Project partners to increase water resiliency, reinvigorate ecosystems, incubate new water solutions and engage the community.

WATER CONSUMPTION TREND – BASE YEAR 2019



*Operational downturn associated with global pandemic impacted reduction.



CHANGING WATER CONSUMPTION BEHAVIOUR AT OUR RESTAURANTS

One of the most meaningful ways we have tackled water efficiency is to collaborate with our signature restaurants to find water reduction opportunities and implement best practices. By analysing property-wide consumption trends, we identified three signature restaurants with the highest water intensity. Further data analysis and observational studies of these kitchens' cleaning processes found that improvements could be made to reduce water consumption.

Through a multi-pronged approach of upgrading equipment and tools, Team Member education, and driving accountability by regularly sharing consumption data via a customised dashboard, the identified restaurants saw an average reduction in water consumption of 14.2%. This behaviour-based strategy has since become a blueprint for water reduction at other restaurants.



INSPIRING AN APPRECIATION FOR WATER ECOSYSTEMS AMONG YOUTH

Conservation International Singapore was the 2021 grant recipient of The Drop by Drop Project, a collaboration between Las Vegas Sands and Clean the World Foundation to reinvest capital from Sands' water stewardship savings into innovative projects supporting water champions. Investments through the project are intended to reinvigorate local water ecosystems while engaging the community with awareness activities.

The funds have supported Conservation International Singapore's development of a five-part virtual learning series for primary and secondary school students in Singapore. The series aims to foster individual transformation, inspiring future generations of Singaporeans to develop an appreciation of the ocean and its rich biodiversity, and empowering them to take action to protect our marine environment.

Watch the virtual learning series on [Conservation International Singapore's website](#).

RECYCLING & CIRCULARITY

Embrace 3R and circularity principles to enhance our waste management systems and maximise resources

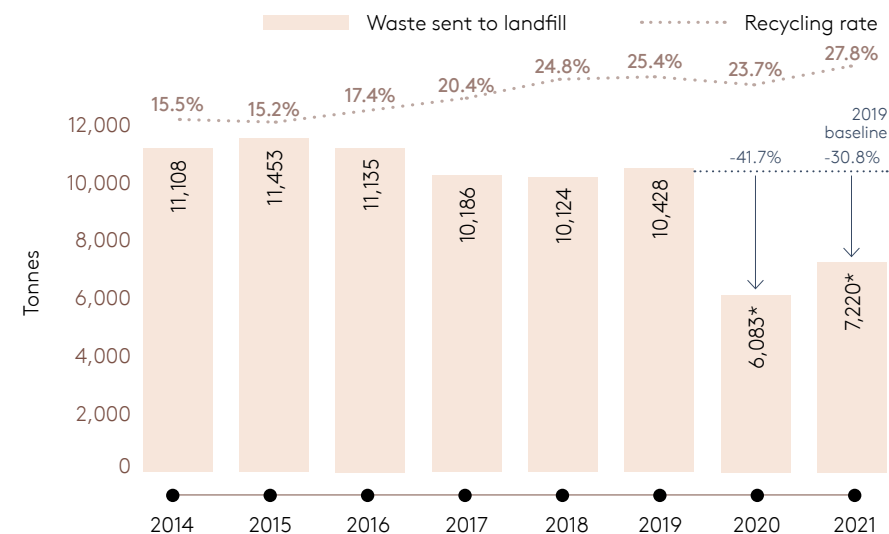
The increasing volume and complexity of waste is posing a serious risk to ecosystems and human health. An estimated 11.2 billion tonnes of waste are generated worldwide annually, and it is projected that the 11 million tonnes of plastic currently entering the ocean every year will triple in the next 20 years.

While increased reliance on single-use plastic and packaging materials is a significant environmental challenge, it also presents a prime opportunity for businesses to rethink their practices. Driven by an evidence-based, impact-first approach, we are working towards minimising our landfill waste. This is achieved by innovating opportunities for reuse, replacing single-use materials with renewable and sustainable alternatives, and recycling as much as possible.

Global E3R strategy – Eliminate, Reuse, Replace and Recycle:

1. Eliminate unnecessary products and packaging.
2. Move towards reusable options.
3. Replace single-use plastic and packaging with plant-based alternatives that are less carbon-intensive in production.
4. Increase recycling of plastics and packaging with upstream recycling receptacles and downstream sorting and collection of plastics at our recycling docks.

PROPERTY WASTE



ENHANCING CIRCULARITY WITH RECYCLED PLASTIC WATER BOTTLES

Having embarked upon an extensive third-party analysis of potential packaging materials with a thought leader and material engineer, we reviewed all our water packaging options: paper cartons, cans and rPET bottles. Paper carton bottles consist of four materials – paper, plastic film, metal foil, and a plastic or plant-based lid – and are not recycled in Singapore. The mining of aluminium does significant environmental damage and traceability is lacking, making cans an unsustainable option.

Adopting a scientific and evidence-based approach in line with our global E3R strategy, we determined that, beyond reusable service ware, rPET is the most sustainable choice in Singapore at present. Apart from promoting circularity and reducing marine plastic pollution, rPET increases the value of recycling and extends the lifespan of waste materials.

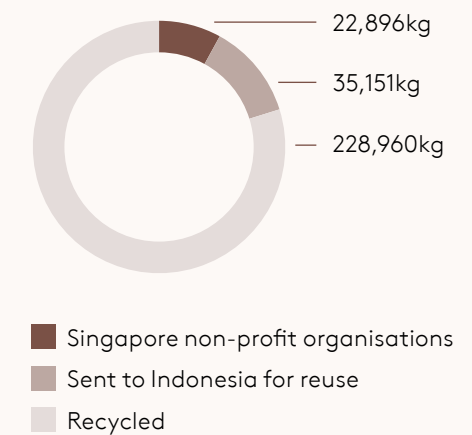
Our rPET bottles are made from bottles collected and recycled in nearby Malaysia, contributing to a lower associated carbon footprint. Marina Bay Sands has transitioned to rPET bottles across virtually the entire integrated resort – from our hotel rooms to the Sands Expo and Convention Centre – supporting the market and bolstering demand for recycled plastic.

DONATING HOTEL ROOM FURNITURE TO COMMUNITIES IN NEED

To provide unparalleled new experiences for our guests, we are progressively refurbishing our rooms at hotel towers one and two. More than 95% of the furniture and equipment removed from the rooms such as mattresses, tables, chairs and lighting, are diverted from landfill. These items are donated to The Food Bank Singapore to support its beneficiaries, exported to Indonesia for reuse, or recycled by our waste management vendor.

171 pieces of furniture were donated to the following non-profit organisations through The Food Bank Singapore:

- **Engineering Good:** empowering inclusivity for disadvantaged communities through sustainable engineering and technology solutions.
- **ONE Singapore:** raising public awareness and taking concrete actions to Make Poverty History.
- **Tamar Village:** bringing hope, help and healing to those involved or influenced by the trade of the red-light district.
- **The Salvation Army:** serving the underprivileged in the community.



SOCIAL IMPACT

Leverage our unique resources and active Team Member volunteerism to help meet Singapore's social needs



As a responsible integrated resort operator, Marina Bay Sands is also driving impact and inspiring change through our community engagement programme, Sands Cares. Beyond supporting Singapore's economic and tourism goals, we use our unique property offerings and investments of philanthropic funding and capacity building, as well as active Team Member volunteerism, to help meet the city-state's social needs.

While overall conditions remained challenging amid the ebb and flow of the pandemic in 2021, Marina Bay Sands continued to mobilise our workforce to give back to the community. Repeated stops and resumptions to economic and, by extension, social and community activities, called for nimbleness and flexibility in our outreach to the vulnerable.

Together with our community partners, we explored creative ways to engage isolated communities, renew and uplift spirits, as well as provide meals and necessities to fill bellies and warm hearts. COVID-19 relief efforts remained pertinent, as was supporting the wellbeing of our Team Members while they served the vulnerable.

As a result, we were able to more than double our volunteer hours to over 8,300 hours in 2021, up from 3,800 hours in 2020. More than 50% of the volunteer hours were contributed during paid time, signalling the long-standing culture of giving that is so inherent in Marina Bay Sands.

STRONG SUPPORT FOR SINGAPORE

While volunteerism remains the cornerstone of our community engagement programme, we have identified priority areas in which the company can make the most meaningful social impact for Singapore through Sands Cares. These include:

- investing in solutions to create resiliency for people in need
- advancing learning and mentorship opportunities to remove barriers and build the workforce of the future
- promoting and preserving culture and heritage
- disaster response and preparedness.



Hardship Relief

Investing in solutions to create resiliency for people in need



Education

Advancing learning and mentoring opportunities to build the workforce of the future

FOCUS AREAS



Cultural and Natural Heritage

Promoting and preserving culture and heritage



Disaster Response and Preparedness

Providing and assisting in community crisis planning



Our Team Members have contributed over **80,000 HOURS** since the integrated resort's opening in 2010.

CREATING RESILIENCY FOR THE VULNERABLE

COVID-19 restrictions continued to limit the scale of volunteering opportunities in 2021, but did not dampen our spirit and enthusiasm to give back. We found new ways to maximise our resources and partnerships to uplift spirits and meet the needs of the vulnerable.

RELIEVING FRONTLINERS

To alleviate the workload and enhance mental wellbeing of frontline workers such as teachers, Sands Cares volunteers stepped up to lend a helping hand to the teachers at AWWA School and Early Intervention Centre. In total, 336 Team Members contributed 365 hours, assisting with temperature-taking and ensuring visitors and students had performed SafeEntry check-ins before entering the school premises. Through our partnership with AWWA and the dedication of our Team Members, the school was able to safeguard the health of their students while teachers could focus on keeping them engaged in the curriculum.

BETTER NUTRITION FOR FAMILIES

In a first for Sands Cares, we helped power a six-month food programme to improve the nutrition of 1,000 vulnerable families by providing fresh produce in partnership with Agape Connecting People, a social enterprise driven by a mission to help former offenders, single mothers and the vulnerable to regain their dignity through employment. Beneficiaries received food packages twice a month. Team Members were also mobilised to help with deliveries, offering another opportunity to interact with the beneficiaries.



WE CONTINUE TO BE A PROUD SUPPORTER OF COMMUNITY EVENTS THAT SPUR CONVERSATIONS AND ENGAGE THE PUBLIC AT LARGE

Co-organised with Community Chest since 2011, Marina Bay Sands launched the first virtual edition of the Community Chest Heartstrings Walk and Vertical Marathon at our venue, and successfully rallied the community to raise funds for over 100 social service agencies.



HELPING WOMEN BUILD A BETTER FUTURE

In an effort to uplift women through employment, we supported Image Mission – a local non-profit focused on helping women return to the workforce – to deliver a job-readiness programme that equipped over 70 beneficiaries with career-building opportunities. Team Members volunteered as Career Coaches and gave one-on-one advice on how to build their resumés and ace their interviews.



CARING FOR SENIORS

Singapore has one of the fastest ageing populations in the world, and the Singapore Government estimates that one in four Singaporeans will be aged 65 or older by 2030. To tackle social issues that arise from an ageing population, Marina Bay Sands has forged meaningful partnerships with agencies such as Care Corner, ACE Seniors and Zeles Network to support efforts that are geared towards graceful ageing.

Through a four-month-long programme – Neighbour Cares – 95 Team Members befriended and conducted doorstep wellness checks on elderly people living in mature estates, providing them with crucial avenues to social assistance and early intervention. In addition, we donated S\$50,000 to Care Corner to purchase and maintain an exercise machine that was designed by students from the National University of Singapore, and scientifically proven to help improve muscle strength and maintain mobility. Close to 1,650 Team Members also chipped in to offer seniors tips on holistic and successful ageing through a video series of wellness activities and greeting cards that were distributed during National Day 2021.

ADVANCING LEARNING AND MENTORING FOR THE WORKFORCE OF THE FUTURE

At Marina Bay Sands, we recognise that life skills and real-world experience outside of the classroom and standard curriculum form a critical part of a complex equation in building talent and resilience among youth. To create the workforce of the future, we use our resources, leverage our networks and harness the talent of our Team Members to help guide and shape the lives of youth.

'IN CONVERSATION WITH' SERIES

Launched in 2014, Marina Bay Sands' 'In Conversation With' series provides a forum for young adults to engage with, and be inspired by, leading figures who have a wealth of knowledge and experience in their respective careers in film, art and culture. After a one-year hiatus, it returned in 2021, with international film-makers Adele Lim and Osnat Shurer, and Singaporean hip-hop artist Yung Raja taking the stage. Close to 100 students from CARE Singapore, social enterprise Glyph, the Singapore Institute of Technology (SIT), Nanyang Polytechnic and Nanyang Academy of Fine Arts were empowered and inspired by the personal stories of how the speakers overcame obstacles on their paths to success.



SERVING AS POSITIVE ADULT ROLE MODELS

In 2021, 40 Team Members committed to a year-long youth mentoring programme, together with social service agency CARE Singapore and Singapore's Ministry of Education. Through monthly bonding sessions and consistent communication, trust and camaraderie were built between the mentees and mentors that led to better academic performance and improved attitudes among students.



CONNECTING WITH HOSPITALITY TALENT

Since 2018, Marina Bay Sands has partnered with the Singapore Institute of Technology (SIT) to provide a total of S\$400,000 in bursaries to help 80 undergraduates. Above and beyond assisting students impacted by the pandemic with financial support throughout 2021, we also offered students exclusive networking opportunities to fuel their motivation and drive in their practice. In September, Marina Bay Sands hosted 13 SIT Hospitality Business students to learn more from senior executives with experience in MICE, Sales, Hotel Operations and Revenue Optimisation. The students gleaned industry insights through small-group roundtable discussions, and learnt more about the different facets of the integrated resort business, inspiring them further as they continue their studies.

LEAVING NO CHILD BEHIND

We donated over S\$67,000 to enhance the digital learning and communication capabilities of Cerebral Palsy Alliance Singapore School (CPASS). In line with the Singapore Government's initiative of building a smart city, CPASS incorporated basic digital skills into their academic curricula in 2019 to keep students included and engaged with the country's progress. Our contribution enabled CPASS to purchase smart televisions and digital applications, supporting the learning needs of 180 high-support CPASS students by allowing them to develop their communication skills. It also helped them by improving digital accessibility and enhancing future employability.



SANDS CARES COMMUNITY WEEK

In September 2021, we organised the inaugural closed-door Sands Cares Community Week to invite Team Members to engage with and celebrate the good work of our community partners. In addition to the community events that Sands Cares supports, the week was filled with other small-scale activities, providing opportunities for Team Members to get up close and personal with our community partners.

BUILDING A FORCE FOR GOOD THROUGH E-LEARNING

To cultivate a sense of giving and to educate Team Members about Singapore's social service industry, we launched our first compulsory Sands Cares e-learning modules in September. Regularly updated with new topics such as 'Doing Good in the Community' and 'Interacting with Seniors', the programme is designed to equip Team Members with the necessary skills and confidence to be a better volunteer.

IMPACT CONVERSATIONS

Sands Cares launched an exclusive dialogue forum, Impact Conversations, for Team Members to hear first-hand from the community organisations we work with. Styled as fireside chats, speakers from the Singapore Red Cross, Care Corner Singapore, and Agape Connecting People shared their views on what it takes to build disaster readiness, harness the potential of adolescents and provide human-centred service, issues that are core to the causes Sands Cares advocates for. The Impact Conversations were livestreamed on Facebook to reach a wider audience, with a total of 300 Team Members participating across three days.



PROMOTING AND PRESERVING CULTURE AND HERITAGE

As a small city-state, the cultural heritage of Singapore is strongly rooted in, and celebrated through, art. Marina Bay Sands champions the promotion of art and culture through its spectacular collection of art pieces, which are not only an integral part of the property's architecture, but also readily accessible to the public. The integrated resort is also proud to add to the growth of a vibrant Singapore through our cultural philanthropy and unique resources.



IN NOVEMBER, WE SUPPORTED SINGAPORE SUPERSTAR JJ LIN'S FIRST IN-PERSON CONCERT IN TWO YEARS

Held over two nights, JJ Lin 'After The Rain' A Charity Live Special was a show of support for the local music industry, which had suffered during the pandemic. The concert was made possible by the musicians and crew involved, 99% of whom were Singaporeans. Proceeds from the show, where tickets were priced from S\$288 a pair, were also donated to Community Chest, a key beneficiary of Sands Cares.



PHOTOGRAPHED BY COLIN WAN / ART OUTREACH SINGAPORE

CREATING A DIVERSE ECOSYSTEM OF ART PRACTITIONERS

Marina Bay Sands has stepped forward for the fifth consecutive year to support the IMPART Art Prize. Spearheaded by Art Outreach Singapore, the prize supports the professional development of emerging artists and curators by providing impactful career-building opportunities. To value-add and fast-track the good work that Art Outreach Singapore promotes, the integrated resort also onboarded the non-profit into its capacity-building programme, Sands Cares Accelerator. Over the course of three years, Art Outreach will not only receive extended funding, but also gain structured guidance and customised support to implement actionable steps that will produce tangible outcomes. In its first year of the programme, Art Outreach successfully supported artists who had struggled to show their work during the COVID-19 pandemic, providing them with exhibition space and funding to create and exhibit their work at no cost.

As an ardent supporter of the arts, Marina Bay Sands is a firm believer that art can inspire, uplift, and touch the lives of many during the pandemic. To spread cheer and joy during Singapore's National Day, we supported the re-arrangement of the all-time classic *Home* at the Singapore Symphony Orchestra's National Day Concert 2021. As the year drew to an end, S\$100,000 was also donated to the Marina Bay Singapore Countdown to add to the colour of New Year celebrations at the Marina Bay precinct. From 26-31 December 2021, the façade of ArtScience Museum was filled with artworks by local students, inspired by the stories of the 2021 Singapore President's Volunteerism & Philanthropy Awards nominees. The heart-warming and inspiring illustrations captured the spirit of resilience and camaraderie, and shone a spotlight on the communities who had come together during difficult times.

DISASTER RESPONSE AND PREPAREDNESS

In an increasingly volatile world, disaster and emergency preparedness is vital to ensure communities can rise above prevailing challenges and continue to prosper. As a good corporate citizen, Marina Bay Sands plays its part to support causes that equip our community with the tools to respond to disasters swiftly.

IN JUNE 2021, WHEN THE COVID-19 SITUATION WORSENERD IN INDIA, MARINA BAY SANDS CONTRIBUTED S\$100,000 TO THE SINGAPORE RED CROSS SOCIETY TO SUPPORT COMMUNITIES IN THEIR FIGHT AGAINST THE PANDEMIC

The funds helped secure critically needed medical equipment such as oxygen cylinders, ventilators and protective gear, alleviating the crisis experienced in India.



ASSEMBLING HYGIENE KITS FOR COMMUNITIES IN NEED

To safeguard the health and safety of our Team Members, in December we kicked off a 'take-home' edition of the annual Las Vegas Sands Global Hygiene Kit Build, in partnership with Clean the World. Over 850 Team Members from various departments joined in from the comfort of their offices or homes to assemble 20,000 kits for communities in need. Each reusable bag included essentials such as bars of soap, sewing kits, dental sets and face masks, plus message cards. Besides being a charitable cause, the event also allowed Marina Bay Sands Team Members to come together and bond in the spirit of giving.

To date, Marina Bay Sands has assembled **165,000 HYGIENE KITS**



ADDRESSING FOOD INSECURITY

As part of Marina Bay Sands' continued efforts to address gaps in food insecurity, we organised a two-day food collection drive in May 2021, mobilising close to 280 Team Members. Our Team Members enthusiastically played a part in donating, checking and packing 12,350 food items, which were Halal-certified and

had at least six months before their expiration date. These food donations were delivered to 2,000 seniors and vulnerable families via Agape Connecting People, Care Corner, Home Nursing Foundation, Metta Welfare Association, and The Food Bank Singapore.

SUSTAINABLE FOOD

Deliver diverse and delectable choices that emphasise our commitment to sustainable, local, healthy and exciting cuisines



The COVID-19 pandemic further exposed the vulnerabilities and inadequacies of global food systems, which were already under threat due to climate change and its associated impacts. With a projected global population growth of over 40% – reaching 11 billion by the end of the century – the effects of global warming will only continue to exacerbate the strain on our food systems.

With a whole host of dining selections available at Marina Bay Sands, we are cognisant of the need to source food sustainably while offering memorable culinary experiences to our guests. We are also committed to providing plant-based options to mitigate the environmental impact of animal agriculture, one of the largest contributors to global GHG emissions.

SUPPORTING SINGAPORE'S 30 BY 30 GOAL WITH A NEW ON-SITE EDIBLE GARDEN

As part of Marina Bay Sands' continuous sustainability efforts, a second edible garden was launched at Sands Expo and Convention Centre in January 2021 for MICE delegates to enjoy. This garden not only enhances our food resiliency and supports Singapore's 30 by 30 food security goal to produce 30% of its nutritional needs by 2030, it also decreases the carbon footprint from imported produce while reducing ambient temperatures. The garden enables us to bring our guests a fresh, tasty culinary experience while avoiding carbon emissions associated with transporting produce.

Located on Level 4 of Sands Expo, the garden's long aisles are lined with over 30 different types of herbs, vegetables, fruit trees, and climbers, showcasing a variety of colours and shades, and accompanied by a range of scents, from the piquant curry leaves to the fragrant cologne mint. All herbs grown, such as spearmint, rosemary, basil and turmeric, are used in signature dishes and drinks prepared by the Banquets team. Horticultural waste and animal manure serve as natural fertilisers, and no chemical pesticides or fertilisers are used, ensuring that the harvested produce is safe for consumption.

REIMAGINING TRADITIONAL CHINESE CUISINE WITH PLANT-BASED PRODUCTS

In 2021, Mott 32, our contemporary fine-dining Chinese restaurant, launched its plant-based menu, featuring the familiar, bold flavours of Mott 32's signature cuisine in nine plant-based versions of its classic dishes. Renowned for its imaginative Chinese cuisine, Mott 32's culinary Team Members marry progressive cooking techniques with premium ingredients to create dishes grounded in authentic flavours. It is one of the first Chinese fine-dining destinations to

fuse true Cantonese cooking techniques with a more sustainable approach to dining.

Other restaurants at Marina Bay Sands, such as Black Tap Craft Burgers & Beer, CUT by Wolfgang Puck, RISE and Yardbird Southern Table & Bar, alongside the Sands Expo and Convention Centre, also offer guests a variety of delicious plant-based options.



CREDIT: WWF-SINGAPORE

COLLABORATING WITH LIKE-MINDED SUPPLIERS TO INCREASE LOCAL PRODUCTION OF RESPONSIBLE SEAFOOD

Since 2017, Marina Bay Sands has partnered with the World Wide Fund For Nature Singapore (WWF-Singapore) to improve the integrated resort's responsible procurement practices and transform Asia Pacific's seafood supply chain. In 2021, this partnership was extended to include a collaboration with Barramundi Group, one of Singapore's largest local producers of farmed fish and a key supplier of Marina Bay Sands. With our support, WWF-Singapore began working with Barramundi Group to improve farming practices at its sites in Pulau Semakau, Pulau Senang and St. John's Island, paving the way for the company to achieve Aquaculture Stewardship Council certification.

This is in addition to Marina Bay Sands' ongoing support of seven aquaculture farms across Malaysia in their transition towards more sustainable practices under WWF's Aquaculture Improvement Programme (AIP). These farms produced 687.5 tonnes of responsible seafood in 2021, up from 320 tonnes produced by four AIP farms in 2018.

In the broader Asia Pacific region, we have funded research on AI application for fisheries on the Great Barrier Reef and aquaculture farming practices in Vietnam. Having banned shark fin in 2014 and red groupa in 2017, Marina Bay Sands continues to receive consultation from sustainable fishery experts and conservationists on species to avoid, and we are expanding our traceability programme with DNA testing and product trackbacks.

CULTURE & CAPACITY BUILDING

Communicate our commitments across both operations and the supply chain by inspiring and engaging our customers, partners and Team Members



PROTECTING LOCAL MARINE ECOSYSTEMS WITH OUR TEAM MEMBERS

In February and March 2021, over 400 Team Members from across 50 departments participated in Operation Beach Clean-Up, a community effort to reduce plastic pollution in the marine ecosystem. Team Members removed more than 12,000kg of trash over 10 clean-up sessions led by Seven Clean Seas, a 2020 grant recipient of The Drop by Drop Project. The sessions also provided Team Members with insights into the effects of plastic pollution on marine life, as well as the importance of responsible consumerism and ocean conversation.

In April, the north-east monsoon brought with it a seasonal wave of debris that washed up onto Singapore's shores. In response to this and coupled with the tightened social gathering measures in Singapore, Team Members were encouraged to organise their own beach clean-ups. Over 400 Team Members went on to participate in this meaningful activity, together with their families and friends.

With the increasing urgency of the climate crisis, business as usual is no longer an option. The sheer scale and complex nature of the crisis calls for stakeholders to act in unison in the fight against climate change.

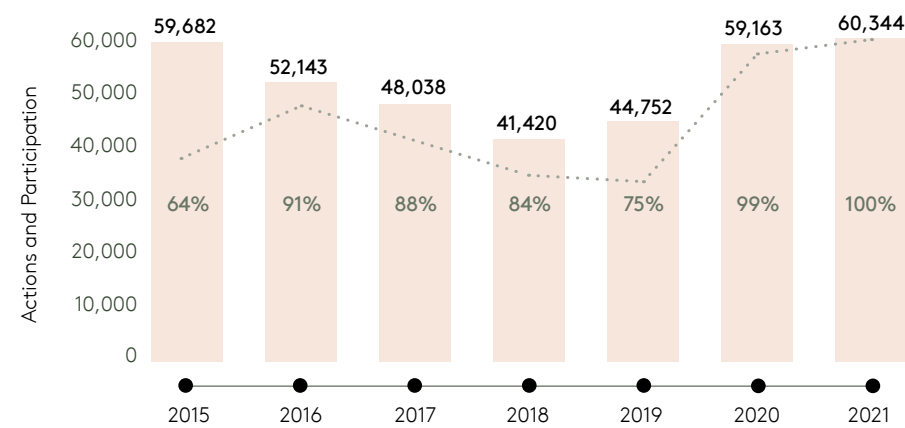
At Marina Bay Sands, we are committed to building strong relationships with our stakeholders through meaningful certifications and partnerships, empowering and inspiring our Team Members, and advocating for sustainability among our guests, suppliers and partners. By collaborating with a wide range of stakeholders, we aim to accelerate the pace towards solving systemic sustainability challenges.

To ensure that our programme is aligned with stakeholder priorities and expectations, comprehensive materiality assessments are conducted on a regular basis with our Team Members, tenants, suppliers and guests.

TEAM MEMBERS

Over the years, we have invested considerable resources in educating our Team Members, going beyond raising awareness to nurturing mindsets and behaviours connected to our sustainability purpose. In 2021, our Team Members achieved a record 60,344 sustainability actions across a variety of activities, such as sustainability courses on the company's e-learning platform, beach clean-ups and food donation drives.

SUSTAINABILITY ACTIONS AND PARTICIPATION



CUSTOMERS

Amid an increasingly competitive landscape and growing demand from consumers for sustainable products, the need to engage our customers remains as strong as ever. We work closely with them to lower their environmental impact, while actively using our brand to raise awareness of sustainable buildings and operations, food waste, ocean conservation and responsible seafood, as well as broader issues relating to climate change.

Marina Bay Sands engages millions of visitors annually on sustainability issues through several touchpoints, including environmental-themed programmes and exhibitions at our ArtScience Museum, as well as lighting up our iconic building to raise awareness of sustainability causes.



LISTENING CLOSELY TO CUSTOMERS' SUSTAINABILITY EXPECTATIONS

To better understand guest attitudes towards the integrated resort's sustainability measures, electric vehicles and sustainable food, we engaged a market research agency in 2021, reaching out to 1,400 guests. Insights gained from the study will inform and shape strategic plans and execution of our sustainability initiatives.

Stakeholder Impact: Top 5

- 58%** Waste management and recycling
- 56%** Energy conservation
- 51%** Carbon footprint
- 49%** Food waste
- 46%** Sustainable/Responsible sourcing

Business Impact: Top 5

- 57%** Waste management and recycling
- 52%** Energy conservation
- 48%** Sustainable/Responsible sourcing
- 48%** Water wastage
- 44%** Carbon footprint

Key findings:



Materiality

- Waste management and recycling, as well as energy conservation, are the two environmental issues identified by guests as most critical for Marina Bay Sands due to the perceived high implication for both stakeholders and the business.
- Guests consider the reduction of single-use items and the usage of sustainably sourced products/materials to create a more favourable customer experience compared to sustainability certifications.



Sustainable Food

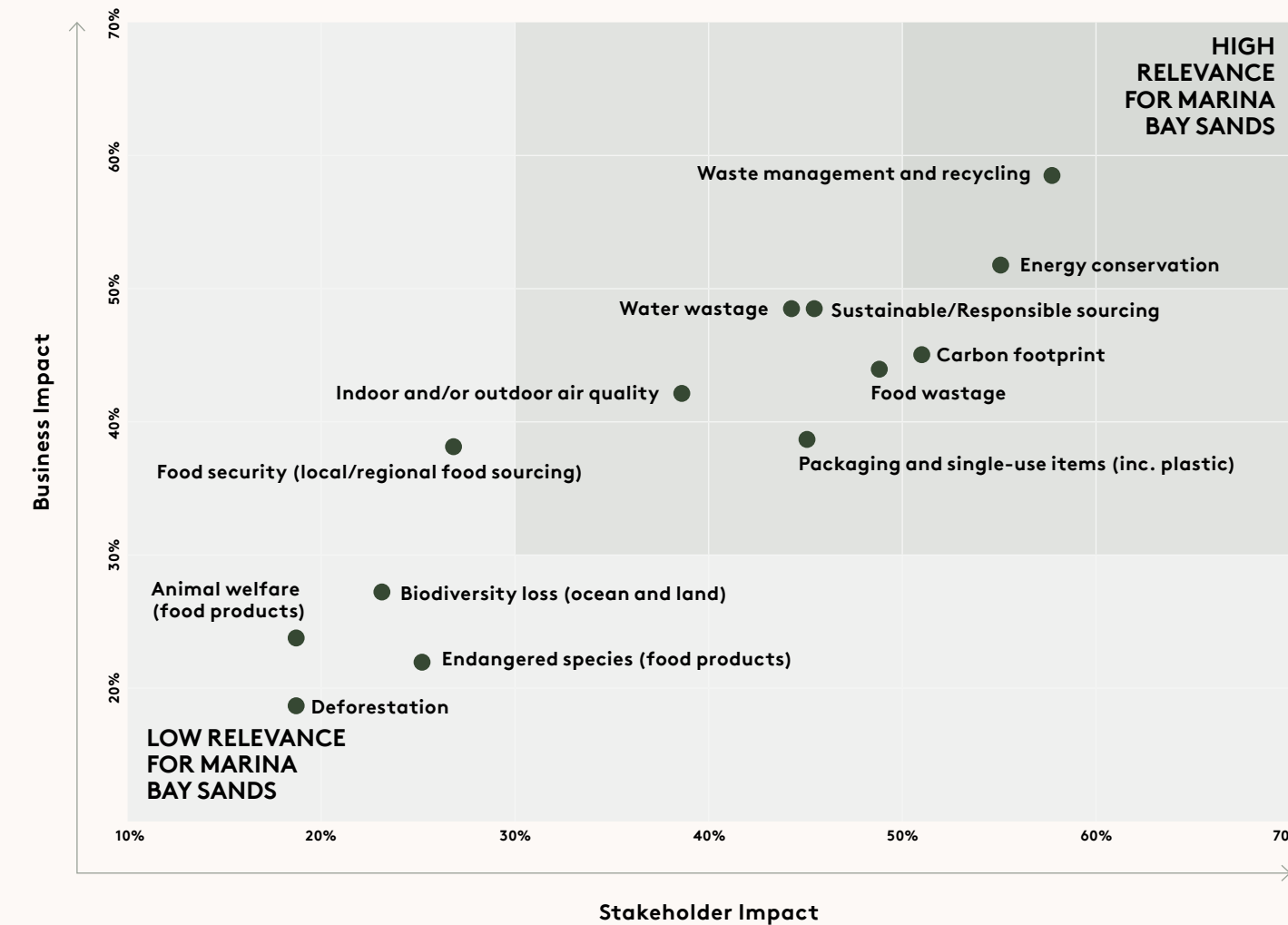
- Restaurants offering certified sustainable products leave a more favourable impression on guests dining at Marina Bay Sands.
- Guests identified keeping food waste to a minimum, reducing the use of plastic and finding sustainable products/foods to buy as their top concerns when it comes to dining out or taking away food sustainably.
- Our diners are generally more flexible in terms of dietary preferences, with two-thirds consuming plant-based protein alternatives a few times a year.



Electric-Vehicle Readiness

- 84% of our guests still drive petrol-fuelled cars, though this will likely change in the coming years with the Singapore Government's announcement that all new car registrations must be of cleaner energy models – including electric, hybrid and hydrogen fuel cell cars – by 2030.
- Close to 70% of guests who drive would drive to the integrated resort.

TOP 5 ENVIRONMENTAL ISSUES THAT WOULD MAKE AN IMPACT FOR MARINA BAY SANDS





IMPACT MEETINGS – HIGH-IMPACT EVENTS WITH LOW ENVIRONMENTAL IMPACT

Elevating our sustainable events offering, the newly launched Impact Meetings programme enables our clients to organise high-impact events with low environmental impact at Sands Expo and Convention Centre. Key features of the package include:

- A dedicated sustainable event advisory team to support and guide clients looking to reduce their event’s environmental footprint.
- An industry-leading Event Impact Statement detailing the event’s carbon, energy and waste footprint, to help clients benchmark and better understand their event’s environmental impact.
- No single-use plastic bottles (rPET bottles provided amid hygiene concerns during the pandemic), straws or stirrers.
- A selection of innovative plant-based beef, chicken and pork alternatives, which generate up to 89% fewer GHG emissions and use up to 87% less water than beef production.
- A selection of sustainable beverages, including Fairtrade-certified coffee and locally brewed beer made from surplus bread.
- A majority of vegetables, such as asparagus, potatoes and onions, are regionally sourced, reducing travel-related carbon emissions.

- Unserved, safe food from events is frozen in industrial blast chillers and donated to over 370 member beneficiaries of The Food Bank Singapore within a day.
- Five on-site food digesters process food trimmings and plate waste into grey water.
- Circularity lectern made from upcycled PET bottles and paper.
- Banquet table numbers made using upcycled wine corks from Marina Bay Sands’ own restaurants.
- Use of Forest Stewardship Council (FSC)-certified paper for writing materials, menus, labels and flipcharts.

Since 2013, the carbon neutral and LEED platinum-certified Sands Expo has hosted over 700 sustainable events in hand with MICE clients delivering international sustainability-themed events: Ecosperity, Singapore International Energy Week, International Built Environment Week and Responsible Business Forum, and with leading corporates like EY, DBS, OCBC Bank, Google, SAP and Schneider Electric.

EVENTS WITH IMPACT

In November 2021, Marina Bay Sands co-organised the ‘Events with Impact’ hybrid session with SITE (Society for Incentive Travel Excellence) and BEAM. The session shed light on industry trends and consumer demand for sustainable events, and the various ways organisers can bring sustainability to life at their events.

Tapping into the capabilities of Sands Expo and Convention Centre’s state-of-the-art hybrid broadcast studio allowed us to showcase our sustainability commitments and engage

delegates on this hot topic. The event reached a physical and live virtual audience of more than 150 from 10 different countries, including China, the UK, Germany, Japan and Korea.

The event is testament to Marina Bay Sands’ commitment to inspiring industry players to take action on sustainability. It also served to promote Singapore as a leading destination for sustainable events as the nation works on becoming one of the world’s most sustainable urban destinations.



CREATING NEW AND UNFORGETTABLE MEMORIES FOR OUR GUESTS

In response to the increase in local guests due to global travel bans, Marina Bay Sands launched a special staycation package in January with an exclusive 75-minute Sustainability and Art guided tour around the property. The tour brought guests on a journey exploring the unique sustainability, art and architectural design elements around Marina Bay Sands while shedding light on how sustainability plays a key role in the integrated resort's daily operations. Over 400 guests embarked on the tour in 2021.



NON-PROFIT ORGANISATIONS

The multi-dimensional nature of sustainability challenges calls for strategic partnerships between governments, businesses and civil society to trailblaze pathways towards a more sustainable future. While action by individual businesses is imperative, it is insufficient to drive the transformational change needed to address the pressing climate emergency. Given our scale, we recognise that we have an important role to play and are committed to working with like-minded partners to advance the sustainability agenda.



PARTNERING WITH THE FOOD BANK SINGAPORE TO BENEFIT LOCAL COMMUNITIES

Marina Bay Sands reaffirmed its support for The Food Bank Singapore through a new partnership in 2021, including funding the operating costs of a chiller delivery truck for two years. This is on top of ongoing donations of surplus food, as well as support from Team Members packing food bundles and preparing care kits for the food bank's beneficiaries.

Supported by Marina Bay Sands, the chiller truck is commonly driven straight to the community, where food is donated directly to The Food Bank Singapore's 370 member beneficiaries, including homes, family services centres and schools with children from low-income families.

Leftover catered food at Marina Bay Sands is fast frozen with two industrial blast chillers, bringing the food down to -18°C in 90 minutes. Coupled with the newly branded The Food Bank Singapore chiller truck, which maintains the produce at low temperatures, this ensures all the food we donate is fresh and safe for consumption.

Thanks to the dedication of our chefs and the F&B team in ensuring food safety and facilitating the donation process, over 9,000kg of unserved cooked food has been donated to communities in need since 2016 through The Food Bank Singapore.

Learn more about our partnership with [The Food Bank Singapore](#).



MARINA BAY SANDS LIGHTS UP FOR UN CLIMATE CHANGE CONFERENCE COP26

As world leaders gathered in Glasgow to participate in the 26th UN Climate Change Conference of the Parties (COP26), Marina Bay Sands lit up its building façade in the official COP26 colours to support the momentous occasion. ArtScience Museum also projected the distinctive blue-green globe of the COP26 logo, reflecting the call for a greener, bluer world. The COP26 light-up ran every night from 30 October to 4 November, coinciding with the crucial World Leaders Summit that kicked off COP26 proceedings.





CONTACT US

sandscares@marinabaysands.com
www.marinabaysands.com/company-information/corporate-social-responsibility.html

sustainability@marinabaysands.com
www.marinabaysands.com/sustainability

SANDS CARES

SANDS ECO•360

MARINA BAY  **Sands**
SINGAPORE

For more information on our global Sands Cares and Sands ECO360 initiatives, please visit:
www.sands.com/responsibility/planet.html

To download our annual ESG Report, please visit:
investor.sands.com/Company/Sustainability/default.aspx