

Sustainability Framework

At Singapore EXPO, we bring a fresh perspective to hosting eco-friendly events as Asia's leading sustainable event venue partner-of-choice.

SINGAPORE
EXPO

Playground of Possibilities



Why Sustainability?

As a leader in the MICE industry, we recognise that large-scale events are major consumers of energy, water and resources, not to mention major producers of waste.

This is why we are committed to creating positive change through our work. Beyond providing spaces and platforms to connect global partners, businesses, and consumers, we aim to be a positive force within the MICE ecosystem by executing events sustainably. As Asia's most sustainable MICE venue powered by renewable energy, we have reimagined what it means to host truly green events.

At Singapore EXPO, we bring a fresh perspective to hosting eco-friendly events as Asia's leading sustainable event venue partner-of-choice, integrating eco-friendly practices in every aspect of our building operations.

From our expansive array of solar panels and smart buildings to our zero-waste solutions and responsible food practices, our initiatives are aligned with Singapore's Green Plan 2030 and the United Nations Sustainable Development Goals (SDGs) to set the gold standard for sustainability within the industry. We are also a proud participant of the United Nations Global Compact.

By choosing our venue, you're not just selecting a space – you're making a statement about your commitment to environmental stewardship and positively impacting communities. Together, we can redefine the future, where every event contributes to a cleaner, greener planet.



SUSTAINABILITY FRAMEWORK

Asia's Most Sustainable MICE Venue

Powered by Renewable Energy

To drive sustainability, we have a comprehensive framework that focuses on four key pillars:

GREEN ENERGY ONSITE Aligned with SDGs:	7 AFFORDABLE AND CLEAN ENERGY 	13 CLIMATE ACTION 			
SMART & SUSTAINABLE BUILDINGS Aligned with SDGs:	9 INDUSTRY, INNOVATION AND INFRASTRUCTURE 	11 SUSTAINABLE CITIES AND COMMUNITIES 			
ZERO WASTE SOLUTION Aligned with SDGs:	6 CLEAN WATER AND SANITATION 	15 LIFE ON LAND 	17 PARTNERSHIPS FOR THE GOALS 		
RESPONSIBLE FOOD PRACTICES Aligned with SDGs:	2 ZERO HUNGER 	3 GOOD HEALTH AND WELL-BEING 	12 RESPONSIBLE CONSUMPTION AND PRODUCTION 	14 LIFE BELOW WATER 	15 LIFE ON LAND



HERE'S HOW WE DO IT AT SINGAPORE EXPO

Green Energy Onsite

Our solar panel system, approximately the size of eight football fields, generates almost all the energy needed to power our buildings and electric vehicle charging stations. Any remaining energy consumption will be sourced from carbon-neutral green electricity.

THE NIFTY DETAILS

- 16,508 solar panels with a capacity of 9.7MWp installed on our roof since December 2023
- Generates 12GWh annually
- Avoids the equivalent of 5,000 metric tons of carbon dioxide yearly



WHAT THIS MEANS FOR YOU



Our team is able to collect and compare your event's electricity usage with our renewable energy data to help you determine your event's energy usage. You may request this carbon footprint report* from your sales manager.

**Available for B2B events*



HERE'S HOW WE DO IT AT SINGAPORE EXPO

Smart & Sustainable Buildings

To reduce our overall water and electricity consumption, our buildings are fitted with smart technologies such as smart sensors that automatically adjust light and room temperature based on traffic flow and amount of natural light.

Our buildings are also designed to reduce our reliance on artificial lighting, with strategically placed skylights and large windows for ample natural light to flow into our spaces.

THE NIFTY DETAILS

- BCA Green Mark Platinum Certified
- SACEOS MICE Sustainability Certification – Gold
- Highly efficient and scalable HVAC cooling plants
- Lighting control systems to schedule and manage lighting across our buildings
- Motion sensors in restrooms
- Replacement of diesel-run mobile elevated work platforms and forklifts with electric alternatives
- SG Green Label products for cleaning consumables
- Digitisation of work processes



WHAT THIS MEANS FOR YOU
Your event will have a lower carbon footprint without compromising quality or comfort.



HERE'S HOW WE DO IT AT SINGAPORE EXPO

Zero Waste Solution

We have a robust recycling process that focuses on reusing, reducing and recycling waste at every opportunity.

Our powerful food digester can process 365 tonnes of food waste annually, transforming waste into greywater safe for release into the public sewage system.

As part of our conservation efforts and reducing reliance on potable water, air-conditioning condensate and rainwater go through a water harvesting system before they are used for landscape irrigation and jet washing of common areas.

And for our visitors, from ample water dispensers to clear waste-sorting guidelines on our recycling bins, we make zero-waste easy for everyone.

THE NIFTY DETAILS

- Water harvesting system to repurpose air-conditioning condensate and rainwater for landscape irrigation and jet washing
- User-friendly labels on recycling bins across common areas to aid waste separation
- Onsite waste separation and sorting centre to ensure non-contamination of waste streams
- Food digester reduces carbon emissions by minimising the need for transportation to incinerators
- Onsite weighing of waste produced
- Digital screens instead of physical advertising and marketing materials to reduce waste
- Water dispensers in common areas to encourage visitors to use their own reusable water bottles



WHAT THIS MEANS FOR YOU

We can collect, weigh and transfer your waste to the food digester, and provide you with a report on the amount of waste digested after the event.



HERE'S HOW WE DO IT AT SINGAPORE EXPO

Responsible Food Practices

We believe that sustainability starts right from the food source to the table and beyond. This is why we work with catering partners who advocate seasonal and locally harvested produce to reduce food miles and carbon emissions. We also grow our own herbs onsite to supplement our kitchens with the freshest ingredients possible.

THE NIFTY DETAILS

- Farm-to-table practices via our onsite herb gardens
- Close partnerships with F&B partners to adopt plant-based food and use local products
- Eco-friendly cutlery and packaging for our F&B products



WHAT THIS MEANS FOR YOU

Sustainable dining is now easily accessible through our supply chain.



Your Guide to Sustainable Events at Singapore EXPO

ZERO WASTE SOLUTIONS

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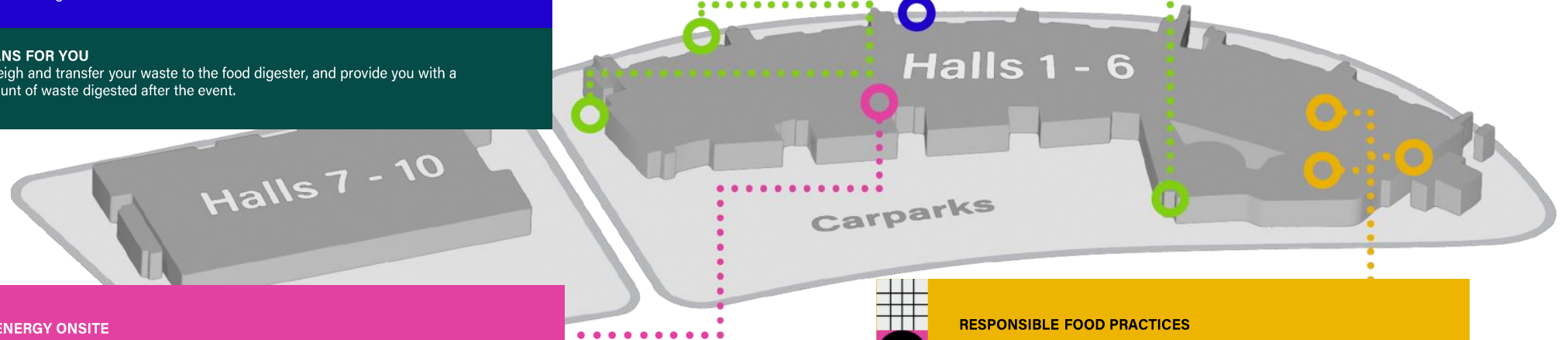
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SMART & SUSTAINABLE BUILDINGS

- BCA Green Mark Platinum Certified
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- Lighting control systems to schedule and manage lighting across our buildings
- Motion sensors in restrooms
- Replacement of diesel-run mobile elevated work platforms and forklifts with electric alternatives
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GREEN ENERGY ONSITE

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*Available for B2B events

RESPONSIBLE FOOD PRACTICES

- Farm-to-table practices via our onsite urban farm and herb gardens
- Close partnerships with F&B partners to adopt plant-based food and use local products
- Eco-friendly cutlery and packaging for our F&B products

WHAT THIS MEANS FOR YOU

Sustainable dining is now easily accessible through our supply chain. More options, such as plant-based food, are available to you and your attendees.



PLAY YOUR PART

Now that you know what's available at our venue, here's what you can do to operate your event sustainably.

Energy Saving

Before the Event

- Encourage your attendees to take public transportation, carpool or rideshare to and from Singapore EXPO.

During the Event

- Inform your attendees of the electric vehicle charging stations available in our car park. These stations are powered by renewable energy.
- Unplug chargers and devices when not in use to prevent phantom power consumption.
- Encourage logistics partners to switch off engines during loading and unloading.



PLAY YOUR PART

Waste Management

Before the Event

- Stop usage of Styrofoam products.
- Adopt a less-is-more mentality and approach.
- Work with suppliers that provide environmentally friendly booths and logistics to help exhibitors adopt sustainable practices.
- For standard booth components, utilise off-the-shelf products that can be reused and reconfigured for the next event.
- Reduce physical promotional materials. Ideally, these collaterals should be made from sustainable materials and can be reused in the long term.
- Remind attendees to bring their own water bottles and refill them at our water dispensers.

During the Event

- Use our onsite waste separation and sorting centres.
- Educate and encourage your attendees to properly sort different waste streams (ie: recyclable vs non-recyclable).
- Set up food sorting areas to get event attendees to self-sort their food waste.



PLAY YOUR PART

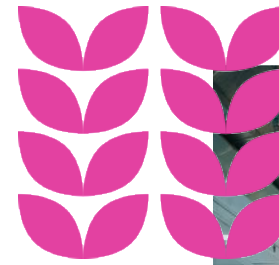
Sustainable F&B

Before the Event

- Understand the carbon footprint of different foods and champion sustainable ingredients when requesting event menus.
- Order only the amount of food needed for the number of attendees.

A Quick Look at Sustainable Sourcing

- Prioritise locally sourced ingredients to minimise transport requirements
- Animal-based food, especially red meat, dairy, and farmed shrimp, are generally associated with the highest greenhouse gas emissions.
- Plant-based food, such as fruits and vegetables, whole grains, beans, peas, nuts, and lentils, generally use less energy, land and water, and have lower greenhouse gas intensities than animal-based food.
- Seafood products that carry either the MSC or ASC eco-labels are preferred.



Your Checklist to Hosting a Sustainable Event



Waste Management

- Use environmentally friendly booths
- Replace physical marketing collaterals with digital collaterals
- Reduce, reuse and recycle at every opportunity, and encourage attendees to do the same



Energy Saving

- Take public transportation, carpool or ride-share
- Use our electric vehicle charging stations
- Unplug chargers and devices when not in use



Sustainable F&B

- Choose foods that are lower in greenhouse gas emissions
- Prioritise locally-sourced ingredients



Our Sustainability Roadmap



ENERGY MANAGEMENT

75% reduction in Scope 1 and 2 emissions by 2025

Achieve **30%** improvement of Energy Use Intensity from 2019 Baseline

Powered by **75%** renewable electricity by 2025

WASTE MANAGEMENT & REDUCTION

30% of waste diverted from landfill by 2025

Phase out problematic and unnecessary single-use plastic packaging by **2026**

All event packaging to be **100%** recyclable, reusable or compostable by 2026

WATER EFFICIENCY

Achieve **10%** improvement in Water Efficiency Index from PUB Median Value by 2025





2012

- BCA Green Mark Platinum Award for MAX Atria



2017

- ISO 14001: 2015 Environmental Management System
- PUB Water Efficient Building Base

Our Green Journey

It's been over 10 years since we embarked on this journey, and we are proud to be recognised for our efforts.

2023

- BCA Green Mark Platinum Award



2019

- SEC-STATS Asia Pacific Singapore Environmental Achievement Award (Services)
- BCA Green Mark Gold Plus Award for Halls 1-10

2024

- AIPC Quality Standards Certification – Gold
- BCA Green Mark Platinum Award
- EarthCheck Bronze
- EcoVadis Sustainable Certification - Bronze
- EIC Sustainable Events Standard
- Events Industry Council Sustainable Event Standards – Gold
- ISO 14001
- SACEOS MICE Sustainability Certification (Gold)
- Sustainability Initiative of the Year Award



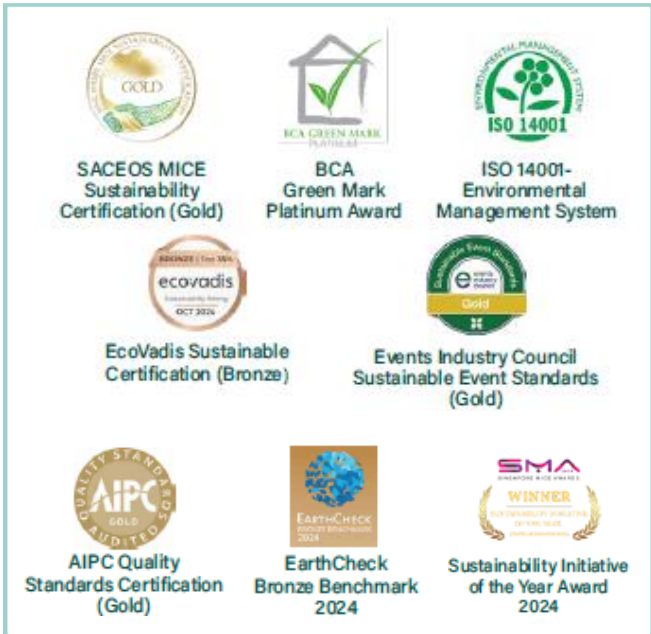
SUSTAINABILITY FRAMEWORK

Our Commitment

Singapore EXPO consistently upholds high sustainability standards and goes above and beyond for our clients.

Certificates & Awards

Memberships & Pledges




- SACEOS MICE Sustainability Certification (Gold)
- BCA Green Mark Platinum Award
- ISO 14001-Environmental Management System
- EcoVadis Sustainable Certification (Bronze)
- Events Industry Council Sustainable Event Standards (Gold)
- AIPC Quality Standards Certification (Gold)
- EarthCheck Bronze Benchmark 2024
- Sustainability Initiative of the Year Award 2024



- LowCarbonSG Participant
- Net Zero Carbon Events Pledge
- GSTC MEMBER
- Global Sustainability Tourism Council (GSTC) Member





Host Your Next Event With Us

Have any questions?
Reach out to us and we'll
take it from there.



✉ sustainability@constellar.co

🌐 <https://www.singaporeexpo.com.sg/sg>



SINGAPORE EXPO

To find out how Singapore EXPO can transform your next event, please feel free to reach out or scan the QR code to submit your interest and we will be in touch with you.



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