

DAVE &
BUSTER'S

MAIN EVENT

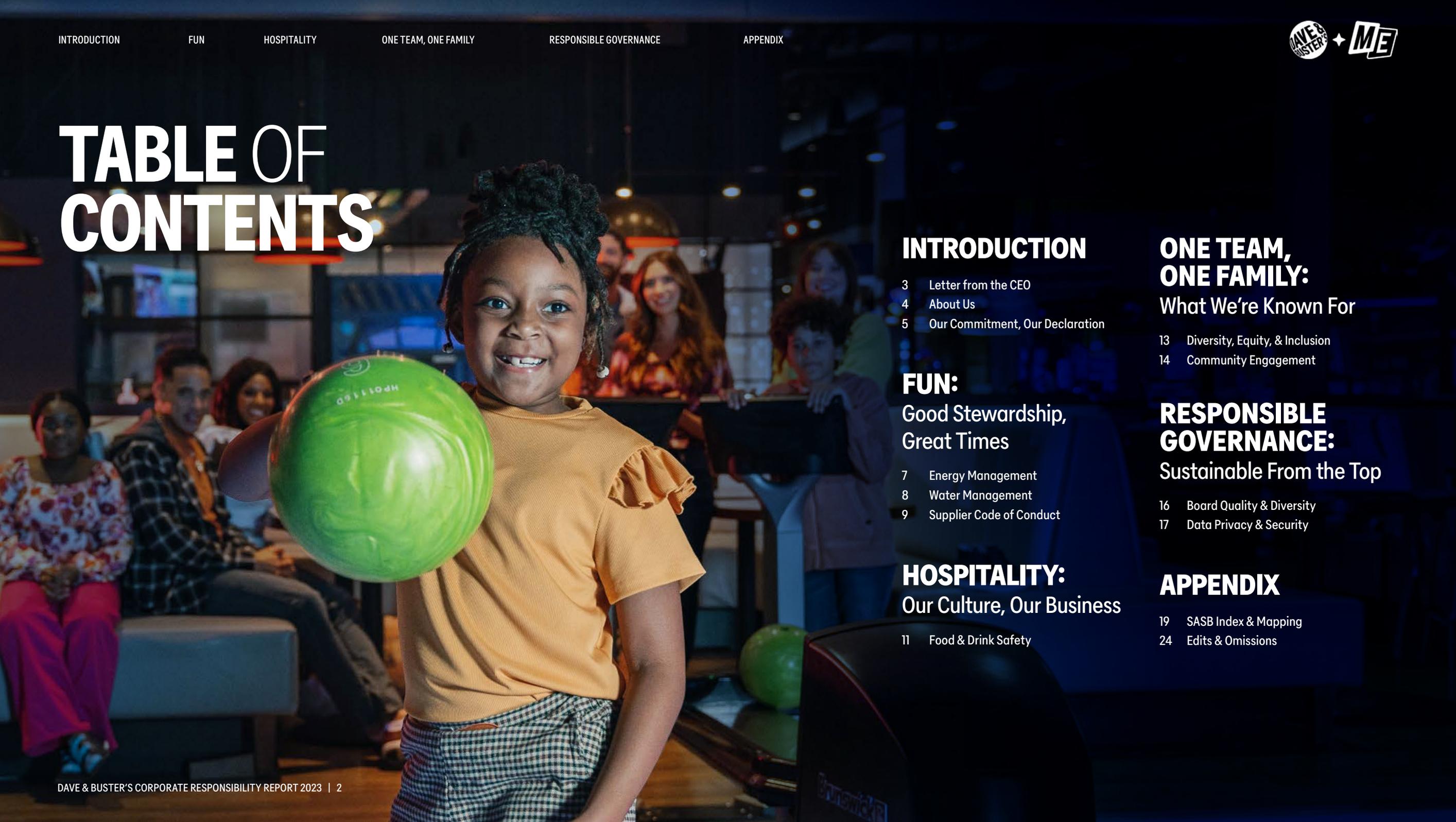
MAKING FUN SUSTAINABLE

CORPORATE RESPONSIBILITY REPORT 2023





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LETTER FROM THE CEO

DEAR STAKEHOLDERS, TEAM MEMBERS, AND FRIENDS,



This year has been a very exciting time for us at Dave & Buster's. I am honored to be leading us into the next chapter of sustainable growth as we continue to build new stores, accelerate reinvestment to enhance the Guest experience, and truly unlock the power of a fun, productive business.

Our sector is poised for double-digit expansion in the foreseeable future, and we're excellently positioned to capitalize on this growth while leveraging our distinctive services to make positive impacts within the industry. With over 220 stores and counting, we are serious about our role as a steward of out-of-home entertainment across America. It is paramount to us that we are a trusted member of the communities we serve and deliver lasting memories to our Guests on each visit. We pride ourselves on proactively responding to – and building on – Guest feedback, leveraging this valuable tool to drive operations forward.

Our team members are the indispensable pillars of our business, so we strive to always treat them fairly, providing them with a healthy, safe, and fun working environment that allows them to reach their full potential. We look to our local General Managers to cultivate an inclusive, supportive culture with a laser focus on Guest satisfaction.

We also foster a culture in which team members are encouraged to exceed expectations by actively engaging with their communities to promote social causes close to their hearts. This empowers our team members to make a meaningful difference outside of their regular responsibilities. By championing such endeavors, we not only enhance our impact, but also cultivate a sense of purpose and fulfillment among our team.

As you will see in this report, our Core Values begin with clear governance and accountability from the top that runs all the way down the organization. We are committed to ensuring we follow ethical standards for social responsibility, our supply chain, and our environment. And, through it all, we work constantly to enhance value for all our stakeholders and the legacy of our great brands.

Thank you for your interest in our story. I am proud of the progress we have made and look forward to the year ahead as we work hard across this talented team to bring to market the reimagined future of PLAY.

Sincerely

Chris Morris
Chief Executive Officer

ABOUT US

Dave & Buster's opened its first store in Dallas, Texas, in 1982 and, ever since, has created moments of shareable, contagious fun.

We own and operate premier venues that provide interactive entertainment options for adults and families to enjoy alongside high-quality food and beverages.

Main Event was acquired by Dave & Buster's Entertainment, Inc. in 2022. At Main Event, we offer food, drinks, and amusements, including state-of-the-art bowling, laser tag, arcade games, and virtual reality offerings, making it the perfect place for families to connect and make memories.

Our brands bring together groups and families to enjoy a fun and memorable experience through entertainment and food.

As of February 4, 2024 (the last day of fiscal 2023), Dave & Buster's owned and operated 162 stores located across 43 states, Puerto Rico, and Ontario, Canada. By the same date, we also owned and operated 58 Main Event centers across 20 states.

23,463

Team members



21,130

Store hourly workers



1,810

Store management



379

Store support



144

Dedicated special events force



OUR COMMITMENT, OUR DECLARATION

Welcome to our 2023 Corporate Responsibility Report, in which we celebrate our second year of tracking our environmental and social responsibility efforts here at Dave & Buster's.

At Dave & Buster's, our actions are guided by our shared Values and a passion for delivering superior hospitality. Whether it's assisting a Guest or supporting a team member, we prioritize prompt and dedicated service.

We firmly believe in bringing our best selves to work every day, infusing our roles with a sense of fun. We also know we are better as One Team, One Family, and work hard to be inclusive and uplifting to all. And we count on every team member to be engaged with innovating and improving our brands.

In alignment with our Core Values, we understand the importance of clear governance and accountability. These principles are essential in upholding our commitments to key stakeholders: our shareholders, our Guests, our team members, and our communities.

By conducting ourselves with integrity, we remain committed to doing what is right, ensuring our actions follow ethical standards. Guided by these principles, we encourage team members to invest their energies in our charities, to be socially responsible, and to protect the environment.

This report details how we put our Values into action. The Fun section outlines our resource use, nutrition, and sustainable sourcing practices. This is followed by the Hospitality section, which discusses safety priorities and how we work to ensure Guest and team member safety is always a priority.

The One Team, One Family section provides an overview of our social landscape, including diversity, equity, and inclusion (DEI) initiatives, our involvement in our communities, our support for team member wellbeing, and wages. Finally, the Responsible Governance section outlines our ethical governance practices.





FUN GOOD STEWARDSHIP, GREAT TIMES

ENERGY MANAGEMENT

As a business, it's essential that we manage our energy effectively. Doing so helps us cut costs, reduce our impact on the environment, and stay true to our environmental commitments while ensuring we're prepared for the future.

Understanding how energy is utilized within our stores, from lighting and control systems to the use of more energy-efficient appliances, is key to optimizing our operations. We have transitioned from incandescent and compact fluorescent lamps to LED light fixtures, including outdoor signage and parking lot lighting. We have also installed lighting control systems that enhance energy efficiency during periods of inactivity. Energy control programs for our heating, ventilation, and air conditioning (HVAC) systems also help optimize energy consumption, leading to reduced use throughout the day.

Total energy used in 2023:

929,313 GJ¹
for Dave & Buster's and Main Event

Our kitchens use ENERGY STAR-certified appliances, including fryers, griddles, dishwashers, refrigerators, freezers, and convection ovens. Additionally, our kitchen exhaust systems feature variable speed fans that save energy during periods of lower activity.²

In contributing to our sustainability efforts, both our choice of high-efficiency, low-nitrogen-oxide (NOx) commercial hot water heaters and our use of local power grids play significant roles. Our energy primarily comes from local power grids, which are shifting toward including a higher proportion of renewables in the mix.



1. Total energy consumption has risen compared to 2022 figures reported due to increased number of locations and extreme temperatures throughout the summer of 2023.
2. 2023 energy consumption data is available for 190 Dave & Buster's and Main Event locations.

WATER MANAGEMENT

Water is essential in our locations, particularly for maintaining cleanliness and ensuring food quality. We prioritize efficient water usage by implementing technologies and practices to conserve this precious resource.

Using efficient tools and appliances can help minimize water usage within our facilities. All offices and stores use plumbing fixtures that include automatic-shut-off faucets. These faucets cut water usage by 50% for lavatories and 20% for water closets (lavatories without sinks), in accordance with local codes.

ESTIMATED TOTAL WATER WITHDRAWAL IN 2023

We conduct regular evaluations of our equipment and facilities to gauge water efficiency, enabling us to identify areas for improvement and take measures to enhance operational effectiveness. This includes investing in upgrades and replacements as necessary, in line with state or local regulations.

Estimated total amount of water withdrawn in 2023:

1,168.6

cubic meters³

WASTE MANAGEMENT & RECYCLING (FOOD & PACKAGING)

Our stores follow all applicable state and local recycling mandates, including for cardboard, glass, plastic, and organic waste. We recycle our cooking oil, using systems that make handling hot oil safer and prevent spills during transfer.

At our corporate office, we also recycle paper and cardboard to reduce waste to landfills. Our low-energy compaction system for trash and cardboard helps reduce cardboard waste while using less energy compared to large commercial compactors.

Additionally, we're transitioning to more sustainable packaging for some food products, which reduces plastic usage. We continue to partner with Waste Management's Sustainability Services to maximize the number of locations using cardboard recycling, single-source recycling services, and/or organics-recycling services.



3. 2023 water withdrawal data is available for 146 locations.

SUPPLIER CODE OF CONDUCT

Our products come from a diverse range of suppliers around the world. We want our suppliers to share our commitment to ethical business conduct, fair labor practices, proven environmental, health, and safety practices, and sustainability. Alongside our Code of Business Conduct and Ethics (the “Code”), we uphold a Supplier Code of Business Conduct that outlines our expectations in these areas.

Environmental stewardship, which involves responsible management and conservation of natural resources, holds significant importance throughout our supply chain. Suppliers have the option to certify themselves to their own internal environmental and/or social sourcing standards through methods like upholding

strong supplier codes of conduct, engaging in voluntary reporting, and implementing internal sustainability initiatives. As an alternative, they can opt for third-party standards endorsed by environmental councils and/or sustainability alliances.

These third-party standards include but are not limited to the following:

- Roundtable on Sustainable Palm Oil (RSPO)
- North American Sustainable Palm Oil Network (NASPON)
- Fair Trade USA/Fairtrade International
- U.S. Roundtable for Sustainable Beef (USRSB)
- Clean Energy Buyers Association (CEBA)
- Rainforest Alliance
- Aquaculture Stewardship Council (ASC)
- North American Meat Institute (NAMI)
- National Chicken Council – Animal Welfare Guidelines
- Global Good Agriculture Practice (GLOBALG.A.P.)
- One Planet Business for Biodiversity (OP2B)
- Consumer Goods Forum (Food Waste and Plastic Waste Coalitions of Action)
- Consumer Goods Forum Workforce Nutrition Alliance
- National Association of Food Industries (ANIA)
- American Society for Nutrition (ASN)
- Supplier Leadership on Climate Transition (Supplier LoCT)
- U.S. National Residue Program
- U.S. Dairy Stewardship Commitment
- World Resources Institute (WRI) – Aqueduct Alliance
- National Dairy FARM Program
- Potato Sustainability Alliance (PSA)
- National Fisheries Institute (NFI) Crab Council
- Marine Stewardship Council (MSC)
- Global Seafood Alliance (GSA)
- Forest, Land and Agriculture Guidance (FLAG)
- Forest Stewardship Council (FSC)
- Sustainable Forestry Initiative (SFI)



We regularly review supplier compliance with our Supplier Code of Conduct and assess the capability of new suppliers to adhere to our standards.



HOSPITALITY

OUR CULTURE,
OUR BUSINESS

FOOD & DRINK SAFETY

Safeguarding public health and prioritizing Guest safety are fundamental aspects of our daily operations. Through continual monitoring and implementation of safety measures, we ensure our Guests' wellbeing is always a priority.

Both Dave & Buster's and Main Event undergo quarterly third-party food safety audits to ensure our products uphold the highest certification standards. All our restaurants are subject to ongoing reviews by local health authorities.

Our systems are made to sustain the safety and quality of our food supply from procurement to preparation. Each store is equipped with various tools and trainings, including ServSafe® Food Managers training, allergen protocols, and our Hazard Analysis and Critical Control Points plan. This is overseen by a Kitchen Manager who ensures timely and precise food preparation according to our standardized recipes.

TEAM MEMBER & GUEST SAFETY

We maintain a strong commitment to the health and safety of our Guests and team members. Specifically, we have:

- dedicated staff to clean stores;
- job-specific training checklists, which include safety practices and shadowing trainers;
- training in ServSafe or other alcohol service training deemed appropriate by local authorities; and
- food allergen protocols for Guests with food allergies.

All Dave & Buster's games are inspected weekly to ensure they are ready for a great Guest experience. This involves assessing their presentation, ensuring they are in optimal working order, and reviewing each for any safety concerns. Any issues are addressed by on-site technicians.

NUTRITION & HEALTH

Our menus, including our children's menu, offer several gluten-friendly and/or vegetarian options so everyone can continue enjoying our food, no matter their dietary requirements. We also have options for children to have vegetables as a side dish with their meals.



Occupational Safety and Health Administration (OSHA) team member training covers topics like emergency procedures, materials handling, injury prevention, safe food handling, and responsibly serving alcohol. Initial training occurs during hire, with refresher training delivered annually.

Additionally, we offer a Safety and Security course to equip Dave & Buster's team members with the skills to handle safety situations within the store. At Main Event, our team members receive training for operating Gravity ropes.



ONE TEAM, ONE FAMILY

WHAT
WE'RE
KNOWN
FOR



DIVERSITY, EQUITY, & INCLUSION

Racial minorities make up approximately 65% of our U.S. workforce. We're dedicated to fostering a more equitable and supportive workplace for everyone, prioritizing improvements in DEI.

In fiscal 2023, we further strengthened our commitment to DEI. Among other key accomplishments, we:

- enhanced our commitment to women in leadership through greater participation in membership in, and activity with, Women's Foodservice Forum (WFF); and
- emphasized our commitment to diversity and belonging throughout the year in internal and external communications, including social media.

We support underrepresented groups through engagement initiatives, such as the advancement of women through our dedicated WFF membership.

The WFF offers valuable insights, leadership development, role modeling, and strategic networking, promoting the growth of the next generation of leaders.

Our Diversity Committee comprises team members from a variety of backgrounds and organizational levels, and serves as a central force for inclusivity. Its collective insights and experiences inform our strategies and initiatives, ensuring they resonate with the diverse team members within our workforce.

Moreover, our leadership actively champions DEI by highlighting success stories that demonstrate the tangible benefits of fostering a diverse workplace. These stories not only inspire but also serve as practical examples of how diversity enriches our culture and drives innovation.

For our team members, we have various ongoing initiatives to build on progress. These include podcasts covering topics related to diversity, inclusion, and belonging, and a book club focusing on inclusive titles.

RECENT AWARDS

Our commitment to DEI has been recognized through several prestigious awards, reflecting our ongoing efforts to cultivate a workplace that celebrates diversity and promotes equity and inclusion for all team members.

Diversity (including BIPOC & white female) in Dave & Buster's workforce

	TOTAL DIVERSE WORKFORCE	TOTAL WORKFORCE	DIVERSITY %
Dave & Buster's	13,345	17,021	78%
Main Event	4,957	6,442	77%
Total	18,302	23,463	78%

65%

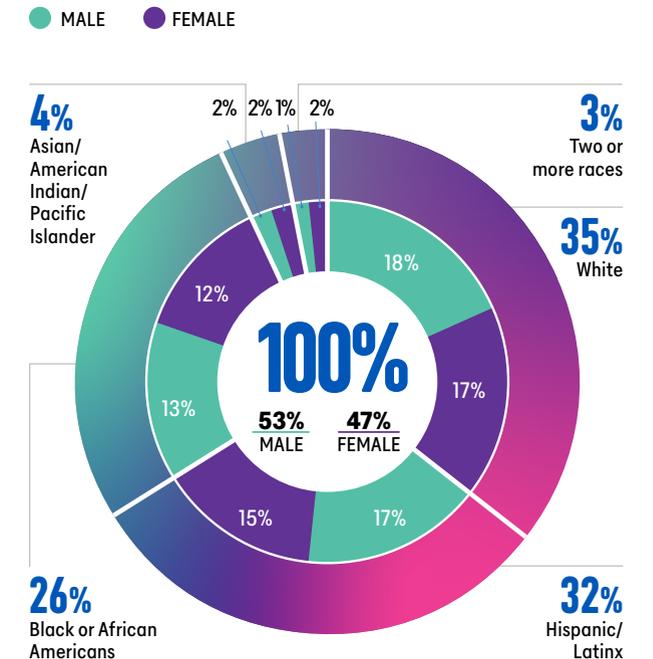
of our U.S. workforce is made up of racial minorities

Recent Awards

Forbes' lists of Best Employers for Diversity (2022)

Newsweek's list of America's Greatest Workplaces for Women (2023)

Ethnic breakdown for Dave & Buster's U.S. workforce



COMMUNITY ENGAGEMENT

At Dave & Buster's, we are committed to giving back to, and strengthening connections with, the places where we live and work.

Since 2012, we have devoted time and energy to supporting Make-A-Wish®. We have helped to grant the wishes of over 2,000 children who are suffering life-threatening illnesses, having raised over \$1.5 million in 2023 for this cause.

We offer Guests the opportunity to make a difference with each classic arcade game they play, from Pac-Man

\$1.5

million donated to Make-A-Wish in 2023

\$650

thousand contributed to help team members

to Donkey Kong. With 100% of the cash donations to play these "throwback" arcade games directed to Make-A-Wish, every game becomes an act of kindness and support for children in need.

We also invest in our own team members in their times of greatest need. The Buster's Legacy Fund stands as an independent not-for-profit, initially established to aid team members facing catastrophic events or severe economic hardship. This fund, solely dedicated to the welfare of our team, is sustained by contributions from our team members, Guests, and business partners.

Last year, we contributed nearly \$650,000 to help our team members struggling with adversity.

In addition, Main Event has been a proud supporter of the Special Olympics since 2019. Since then, Main Event has raised over \$500,000. We actively engage with local charities and community initiatives, serving food during national disasters such as hurricanes, sponsoring beach clean-ups, and contributing to other meaningful activities.

WELLBEING, WAGES, AND BENEFITS

We promote wellbeing through a collection of benefits and perks. These include, but are not limited to:

- medical benefits for full-time and part-time team members;
- paid time off;
- an employee-funded not-for-profit dedicated to assisting team members during rough times; and
- access to hundreds of wellbeing discounts through PerkSpot®, our discount program partner.

Our team members can get support through SupportLinc, our Employee Assistance Program. This program offers all team members and their families free access to mental health, financial, and legal support.





RESPONSIBLE GOVERNANCE

SUSTAINABLE FROM THE TOP

BOARD QUALITY & DIVERSITY

Strong, diverse governance ensures decisions draw on a variety of perspectives and expertise, leading to more comprehensive and effective outcomes. We are dedicated to upholding strong corporate governance practices to promote and safeguard the long-term interests of our shareholders.

As a public company, we have always had a strong, diversified Board. Despite anticipated turnover, we have successfully recruited qualified Board members that allow the Board to retain diversity, and we will endeavor to keep that a part of our governance strategy.

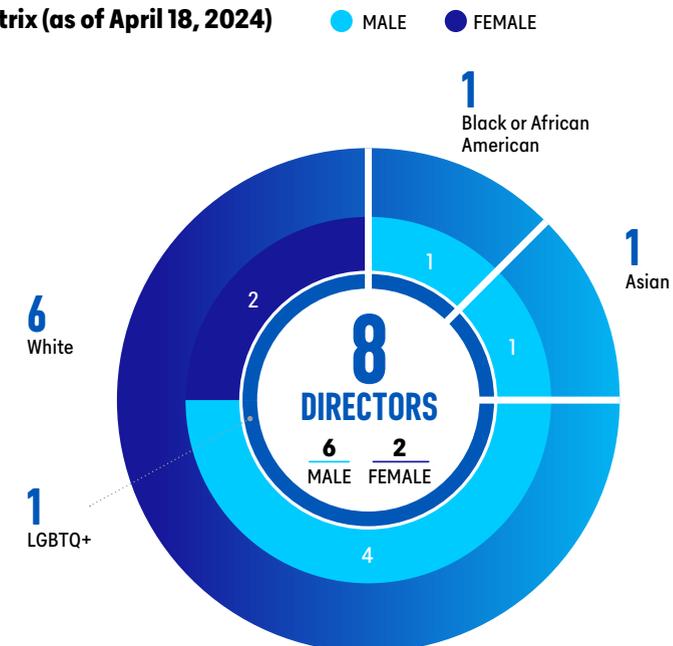
Our Board's practices ensure effective Company oversight and management, while also fulfilling our regulatory and NASDAQ requirements. These practices include:

- lead independent director
- independent Chair of the Board
- Audit, Compensation, and Nominating and Corporate Governance Committees comprising only independent directors
- regular executive sessions of independent directors
- diverse Board
- commitment to Board refreshment
- annual director elections
- majority voting in uncontested director elections
- share-ownership requirements for directors and top officers
- strong director attendance record
- director overboarding policy
- mandatory director retirement age
- annual Board and Committee evaluations
- continued engagement with our shareholders
- no shareholder rights agreement

We are dedicated to sustainability through our thoughtful approach to environmental, social, and governance (ESG) practices. In 2022, we partnered with PricewaterhouseCoopers (PwC) to review and enhance our ESG initiatives and disclosures. Based on its insights, we've implemented improvement plans across these key areas.

Our Corporate Responsibility Committee crafted a specific ESG action plan in fiscal 2022, aligning with Sustainability Accounting Standards Board Standards. In fiscal 2023, we established baseline data for our operational footprint. In fiscal 2024, we'll use this data for peer analysis and start mapping required data for future value chain assessments.

Board diversity matrix (as of April 18, 2024)



DATA PRIVACY & SECURITY

Safeguarding sensitive information, maintaining stakeholder trust, and ensuring compliance with regulatory standards start with data security. By prioritizing data security, we can continue to monitor and preserve our data protection standards across the entire value chain.

Our cybersecurity policy covers a range of procedures, including continuous monitoring and detection programs, network protections, team member training and awareness, and incident-response preparedness. Additionally, we conduct periodic environment vulnerability scans, perform penetration testing, and engage third parties to assess the effectiveness of our data security measures.

Our Audit Committee is responsible for overseeing information security matters. Company management ensures the Audit Committee receives comprehensive updates, at least annually, on the status of information security, including:

- the results of annual Sarbanes–Oxley Act (SOX) and Payment Card Industry (PCI) Data Security Standard audits;
- voluntary benchmarking to a hybrid framework that incorporates relevant standards from PCI, SOX, HIPAA, CCPA, GDPR, SAN, PII and COPPA;
- independent third-party assessments of our cyber environment; and
- our annual team member awareness training.

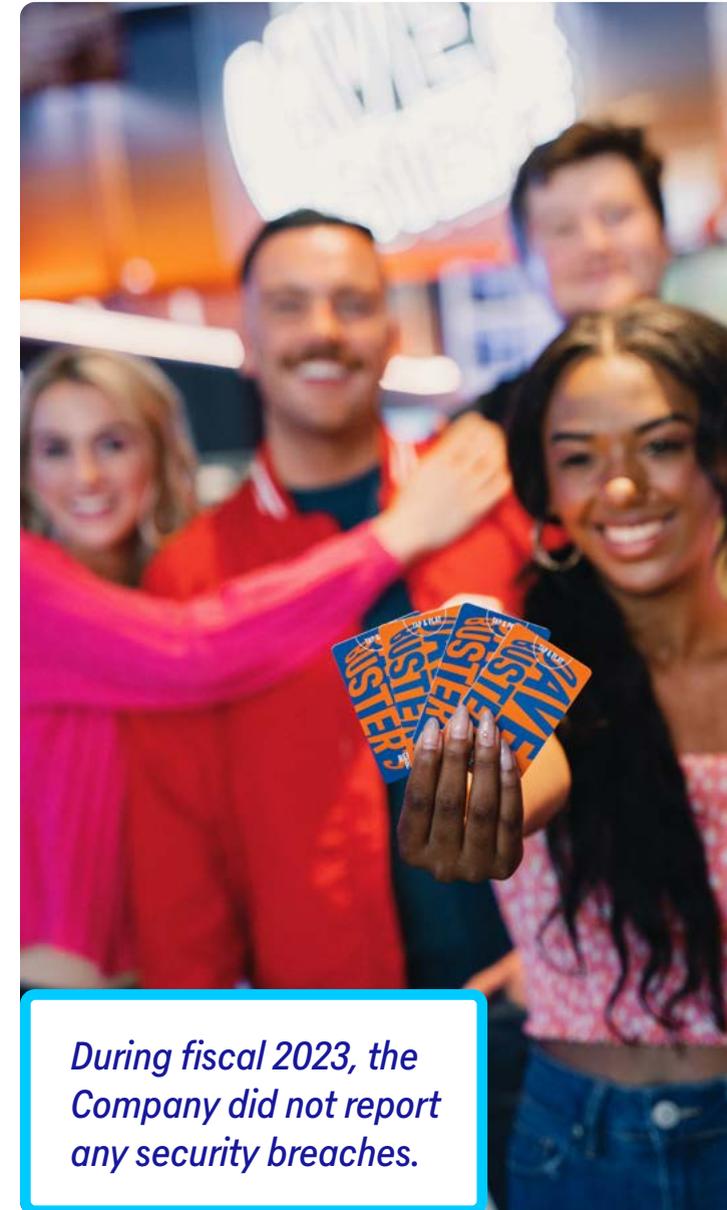
ETHICS & COMPLIANCE

We value all our team members. Everyone, from the Board of Directors to in-store staff, is expected to act with honesty, integrity, and compliance with laws and regulations, as outlined in our Code of Business Conduct and Ethics (the “Code”). This Code reflects our Core Values and commitment to human rights, and promotes an enjoyable work environment for all at Dave & Buster’s.

We also expect our suppliers to align with Dave & Buster’s expectations and principles. For further information on this, please refer to our discussion on the Supplier Code of Conduct in this report.

We require our vendors and suppliers to align with the principles outlined in the Code by committing to ethical business practices and adherence to applicable laws. This includes those prohibiting corruption, protecting our environment, upholding safe and healthy work environments, and ensuring food safety, sustainability, human dignity and equal rights, and fair labor.

During fiscal 2023, the Company did not report any security breaches.





APPENDIX

SASB INDEX & MAPPING

The SASB (Sustainability Accounting Standards Board) is an independent organization that created sustainability standards that companies can use to report key ESG data that is relevant to their area of business. Sustainability reporting aims to identify areas of strength and weakness regarding business longevity and long-term value. By reporting this information, we aim to increase transparency about key sustainability and ESG issues that are important to our stakeholders.

To develop our initial framework, we assessed the priorities of our Executive Team and our Corporate Responsibility Team, and considered public guidance by key stakeholders. Our materiality assessment was further informed by performing a peer analysis of our current programs. Dave & Buster's provides services that are compatible with different categories in the SASB Food & Beverage and Services sectors. We reviewed the Restaurant, Casinos and Gaming, and Leisure Facilities industries as the most relevant categories. We further reviewed the sustainability disclosure topics and accounting metrics of these industries to determine their materiality to the organization.

Supported by the Executive Team, our Corporate Responsibility Team reviewed and refined our priorities. We believe the restaurant industry best represents our unique industry, and addressed the different disclosure topics for that industry set. We further adjusted some of those topics to align with measurements available to us through our service providers.

The disclosure topics reviewed were:

- Energy Management
- Water Management (modified for available information)
- Food & Packaging Waste Management (modified related to "to-go" packaging, as our business involves very little use of this packaging compared to our restaurant peers)
- Food Safety
- Nutritional Content (modified for data available)
- Labor Practices (more inclusive language from Restaurant Standards as we fit both dining and leisure experiences)
- Supply Chain Management and Food Sourcing

Next, we defined activity metrics to reflect the measurements available to the organization in the categories above.

These disclosure topics are included in portions of our Enterprise Risk Management review. This review includes participation from several levels of the Company. An annual assessment is conducted with input from the Board, the Executive Team, and our Senior Director and Vice President Team.

We will utilize data from some third-party providers. These providers include our utility suppliers, our supply chain providers, our distribution partners, and third parties we utilize for assistance with food and workplace safety programs and calorie and nutritional analysis, as well as outside counsel. The Company may further partner with organizations that specialize in the collection of ESG data and analysis.

Since reporting using the SASB Standards is voluntary, SASB allows for their standards to be edited and/or omitted if proper documentation and rationale for the edits/omissions is provided. A company may edit and omit standards according to its reporting needs and data limitations. Omissions and edits are documented toward the end of this Appendix.



TOPIC	ACCOUNTING METRIC	CATEGORY	UNIT OF MEASURE	CODE	2022 DAVE & BUSTER'S RESPONSE
Food and Beverage Sector: Restaurants Standard					
Energy Management	(1) Total energy consumed, (2) percentage grid electricity, (3) percentage renewable	Quantitative	Gigajoules (GJ), Percentage (%)	FB-RN-130a.1	(1) 929,313 GJ (190 locations with full 12-month usage paid directly by the Company. Does not include Common Area Maintenance (CAM) billed locations.) (2) 100% (3) Dependent on individual grid.
Water Management	(1) Total water withdrawn, (2) total water consumed, percentage of each in regions with High or Extremely High Baseline Water Stress	Quantitative	Thousand cubic meters (m ³), Percentage (%)	FB-RN-140a.1	(1) 1,168.6 cubic meters (data available from 146 locations) (2) We do not track this information at this time.
Food & Packaging Waste Management	(1) Total amount of waste, (2) percentage food waste, and (3) percentage diverted	Quantitative	Metric tons (t), Percentage (%)	FB-RN-150a.1	Our waste management providers do not provide metrics to us regarding metric tons disposed of or diverted.
Food Safety	(1) Percentage of restaurants inspected by a food safety oversight body, (2) percentage receiving critical violations	Quantitative	Percentage (%)	FB-RN-250a.1	All locations are inspected by a third-party vendor on a quarterly basis. We do not disclose the breakdown of these inspections.
	(1) Number of recalls issued and (2) total amount of food product recalled	Quantitative	Number, Metric tons (t)	FB-RN-250a.2	We do not disclose these metrics, but recall data is tracked to ensure the safety of our Guests.
	Number of confirmed foodborne illness outbreaks, percentage resulting in U.S. Centers for Disease Control and Prevention (CDC) investigation	Quantitative	Number, Percentage (%)	FB-RN-250a.3	No confirmed foodborne illness outbreaks.
Nutritional Content	(1) Percentage of meal options consistent with national dietary guidelines and (2) revenue from these options	Quantitative	Percentage (%), Reporting currency	FB-RN-260a.1	Data is not currently collected on this metric.
	(1) Percentage of children's meal options consistent with national dietary guidelines for children and (2) revenue from these options	Quantitative	Percentage (%), Reporting currency	FB-RN-260a.2	Data is not currently collected on this metric.
	Number of advertising impressions made on children, percentage promoting products that meet national dietary guidelines for children	Quantitative	Number, Percentage (%)	FB-RN-260a.3	Data is not currently collected on this metric.
Labor Practices	(1) Voluntary and (2) involuntary turnover rate for restaurant employees	Quantitative	Rate	FB-RN-310a.1	Voluntary – 102% Involuntary – 18.2%
	(1) Average hourly wage, by region and (2) percentage of restaurant employees earning minimum wage, by region	Quantitative	Reporting currency, Percentage (%)	FB-RN-310a.2	(1) \$13.20 (2) 34.6%



TOPIC	ACCOUNTING METRIC	CATEGORY	UNIT OF MEASURE	CODE	2022 DAVE & BUSTER'S RESPONSE
Supply Chain Management & Food Sourcing	Percentage of food purchased that (1) meets environmental and social sourcing standards and (2) is certified to third-party environmental and/or social standards	Quantitative	Percentage (%) by cost	FB-RN-430a.1	Data is not currently collected on this metric.
	Percentage of (1) eggs that originated from a cage-free environment and (2) pork that was produced without the use of gestation crates	Quantitative	Percentage (%) by number, Percentage (%) by weight	FB-RN-430a.2	(1) We do not currently purchase eggs directly from suppliers. The sourcing of egg products already contained in pre-made products is not tracked. (2) Data is not currently collected on this metric.
	Discussion of strategy to manage environmental and social risks within the supply chain, including animal welfare	Discussion and Analysis	n/a	FB-RN-430a.3	Suppliers must comply with all applicable environmental laws and regulations. Suppliers must demonstrate sound environmental practices. Suppliers must provide a safe and healthy work environment pursuant to applicable laws and regulations. Suppliers are expected to comply with all applicable laws and regulations regarding the use of natural resources and to otherwise use good-faith efforts to use those natural resources in a sustainable way, including freshwater and wastewater management, soil management in agricultural and construction operations, energy reduction and fossil fuel usage, material and food waste reduction, packaging and recycling, solid waste reduction, emissions from manufacturing, processing, and transportation, responsible construction and development, protection of forests and high-conservation-value areas, hazardous material handling and disposal, and responsible sourcing of raw materials.

ACTIVITY METRIC	CATEGORY	UNIT OF MEASURE	CODE	2022 DAVE & BUSTER'S RESPONSE
Number of (1) company-owned and (2) franchise restaurants	Quantitative	Number	FB-RN-000.A	(1) 220 (2) N/A
Number of employees at (1) company-owned and (2) franchise locations	Quantitative	Number	FB-RN-000.B	(1) 23,463 (2) N/A



TOPIC	ACCOUNTING METRIC	CATEGORY	UNIT OF MEASURE	CODE	2022 DAVE & BUSTER'S RESPONSE
Services Sector: Leisure Facilities					
Energy Management	(1) Total energy consumed, (2) percentage grid electricity, (3) percentage renewable	Quantitative	Gigajoules (GJ), Percentage (%)	SV-LF-130.a.1	(1) 929,313 GJ (190 locations with full 12-month usage paid directly by the Company. Does not include CAM billed locations.) (2) 100% (3) Dependent on individual grid.
Customer Safety	(1) Fatality rate and (2) injury rate for customers	Quantitative	Rate	SV-LF-250a.1	Guest counts are not available to calculate these rates.
	Percentage of facilities inspected for safety, percentage of facilities that failed inspection.	Quantitative	Percentage (%)	SV-LF-250a.2	All locations are inspected by a third-party vendor on a quarterly basis for food safety. We do not disclose the breakdown of these inspections.
Workforce Safety	(1) Total recordable incident rate (TRIR) and (2) near miss frequency rate (NMFR) for (a) permanent employees and (b) seasonal employees	Quantitative	Rate	SV-LF-320a.1	The Company is classified under Full-Service Restaurants, which is classified as a partially exempt industry and does not keep these statistics.
ACTIVITY METRIC		CATEGORY	UNIT OF MEASURE	CODE	2022 DAVE & BUSTER'S RESPONSE
Attendance		Quantitative	Number	SV-FL-000.A	Data is not collected in the manner measured by this metric.
Number of customer-days		Quantitative	Number	SV-LF-000.B	Data is not collected in the manner measured by this metric.



TOPIC	ACCOUNTING METRIC	CATEGORY	UNIT OF MEASURE	CODE	2022 DAVE & BUSTER'S RESPONSE
Services Sector: Casinos & Gaming					
Energy Management	(1) Total energy consumed, (2) percentage grid electricity, (3) percentage renewable	Quantitative	Gigajoules (GJ),	SV-LF-130.a.1	(1) 929,313 GJ (190 locations with full 12-month usage paid directly by the Company. Does not include CAM billed locations.) (2) 100% (3) Dependent on individual grid.
Responsible Gaming	Percentage of gaming facilities that implement the Responsible Gambling Index. Percentage of online gaming operations that implement the National Council on Problem Gambling (NCPGG) Internet Responsible Gambling Standards	Quantitative	Percentage Revenue	SV-CA-260a.1 and 2	Locations are not considered gaming facilities and are not regulated by the Responsible Gambling Council.
Smoke-free Casinos	Percentage of gaming floor where smoking is allowed	Quantitative	Percentage of gaming floor	SV-CA-320a.1 and 2	0%; Smoking is not allowed inside our facilities.
Internal Controls on Money Laundering	Description of anti-money laundering policies and practices.	Discussion	n/a	SV-CA-510a.1 and 2	The Company does not tolerate any misclassification of transactions regarding accounts, departments, or accounting periods. Records are kept and presented in accordance with the laws of each applicable jurisdiction.

ACTIVITY METRIC	CATEGORY	UNIT OF MEASURE	CODE	2022 DAVE & BUSTER'S RESPONSE
Number of tables, slots and active online gaming customers.	Quantitative	Number	SV-CV-000.A-C	This measurement is not applicable to our business.
Total area of gaming floor	Quantitative	Square meters	SV-CA-000.D	This measurement is not applicable to our business.

EDITS & OMISSIONS

We have omitted Part 2 of FB-RN-140a.1 due to the nature of our restaurant operations, which do not currently have a way to calculate the amount of water consumed versus the amount returned to the water supply. We omitted reporting the percentage of water withdrawn in regions with High or Extremely High Baseline Water Stress because we do not currently have the data to differentiate water use regionally by different stores.

In FB-RN-150a.2, although SASB includes to-go packaging in the definition of “packaging” in the SASB Restaurant Standards, we did not include it in our reporting. This is due to Dave & Buster’s having a negligible number of to-go boxes after Guests dine at our restaurants.

We have modified Part 1 of FB-RN-260a.1 and Part 1 of FB-RN-260a.2 to allow us to discuss our menus from a qualitative approach, which we feel allows us to better represent our reporting goals.

Part 2 of FB-RN-260a.1 and Part 2 of FB-RN-260a.2 have been omitted because we do not disclose revenue from specific products.

We have modified the language in FB-RN-310a.1 and FB-RN-210a.2 to include all team members at Dave & Buster’s stores, not just restaurant team members. Because our locations include both dining and leisure experiences, our standards required more inclusive language.

FB-RN-310a.3 is omitted because we do not disclose this data to the public.

We have omitted Part 2 of SV-LF-320a.1 because we do not currently collect this data.

We have omitted SV-LF-000.A because we do not currently collect this data.



**DAVE &
BUSTER'S**

MAIN EVENT

GUEST RELATIONS
(888) 300-1515

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CORPORATE OFFICE
(214) 357-9588

Business hours: Monday–Friday 8am–5pm CST
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