

DAVE &
BUSTER'S

MAIN EVENT

MAKING PLAY SUSTAINABLE

CORPORATE
RESPONSIBILITY
REPORT 2022



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LETTER FROM THE CEO

DEAR STAKEHOLDERS, ASSOCIATES, AND FRIENDS

It is my honor to serve as CEO of Dave & Buster's. With the acquisition and integration of Main Event, we have two brands that perfectly complement each other, and their joining puts our Company in a strategically unparalleled position for accelerated, profitable growth. This is a transformational period for our Company, and it sets the stage for how we approach our priorities, commitments, and corporate responsibility.

Expectations are rising. People increasingly expect businesses to provide products and services responsibly, safely, and sustainably. We understand that at Dave & Buster's, and we are committed to providing an experiential entertainment environment consistent with our Core Values. Our brands and our reputation are among our most important assets. Our ability to attract and retain customers depends, in part, upon the external perception of our Company, the quality of our food service and facilities, and our integrity.

For us, Fun is about bringing the right resources together to allow our customers to have an entertaining and memorable dining experience. In doing so, we seek to be good stewards of the natural environment, and this includes how we consume energy, source nutrition, and manage our supply chain.

Hospitality is a way in which our customers unwind and enjoy, but it is also inherently an area where we think about safety and social responsibility. Safe sourcing and serving of food and drink is part of our culture and business processes. We care about team members and customer safety and strive to create a safe and responsible environment in which to have fun.

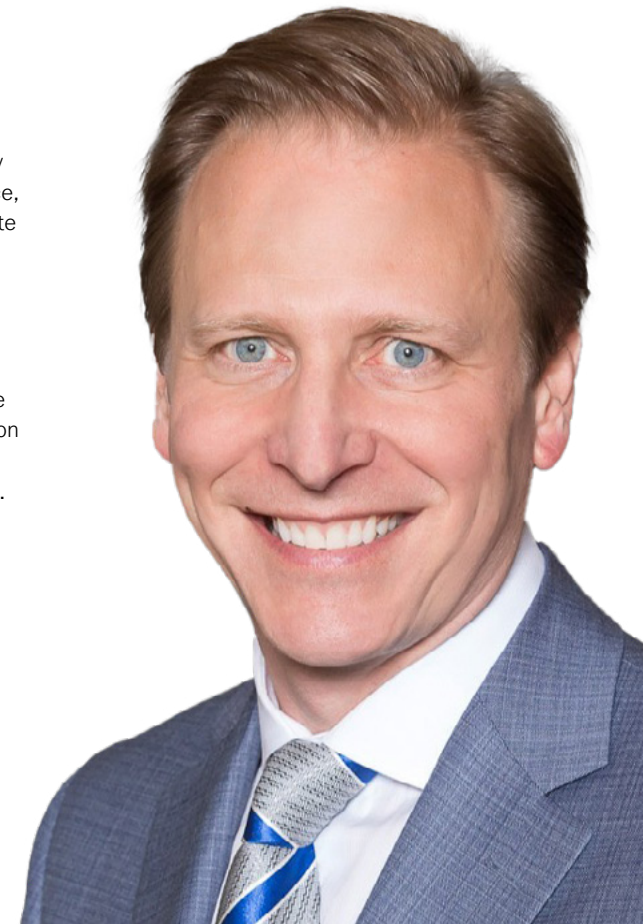
**One Team, One Family
is what Dave & Buster's
is known for and also
reflects how we serve
the communities in
which we PLAY.**

Responsible Governance is how we think about corporate governance and oversight. The Board of Directors of Dave & Buster's sets high standards for the Company's team members, officers, and directors. Implicit in this philosophy is the importance of sound corporate governance, and that extends to how we think about corporate responsibility and sustainability.

I'm excited about all the initiatives we have underway and planned that will help us continue to make a positive impact on the world while delivering strong business results. We have more work ahead of us, but we have a strong foundation to build upon and an amazing assembly of team members that are ready to help us achieve more.

Sincerely

Chris Morris
Chief Executive Officer



ABOUT US

Dave & Buster's is the owner and operator of venues that offer premier entertainment and dining experiences to its Guests. We provide our Guests with the most social, shareable fun, with high-quality food and beverages, as well as interactive entertainment options for adults and families to enjoy together.

We opened the first Dave & Buster's store in Dallas, Texas in 1982, and as of January 29, 2023 (the last day of fiscal 2022), we owned and operated 151 stores located in 41 states, Puerto Rico, and Ontario, Canada.

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

The first Main Event opened in Lewisville, Texas in 1998, and as of January 29, 2023, we owned and operated 53 centers located in 17 states (meaning that, together with Dave & Buster's, we are present in 42 states).

Both of our brands bring together groups and families to enjoy an exciting and memorable experience together through entertainment and food.

Recent Awards

[Forbes' lists of Best Employers for Diversity \(2022\)](#)

[Newsweek's list of America's Greatest Workplaces for Women \(2023\)](#)

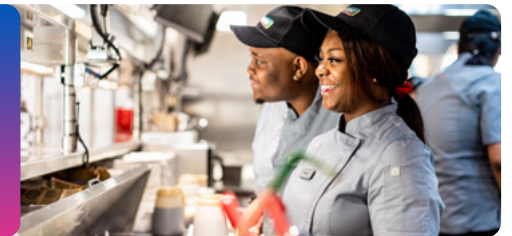
23,566

Team members



21,472

Store hourly workers



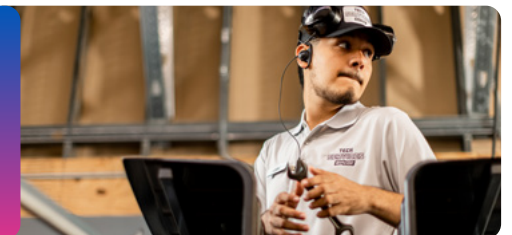
1,587

Store management



344

Store support



163

Dedicated special events force



OUR COMMITMENT, OUR DECLARATION

Welcome to our first Corporate Responsibility Report.

At Dave & Buster's, we live by and are committed to our Values. We share a passion for superior hospitality – when a Guest or team member asks for help, we act.

We believe you must show up every day bringing everything you've got. Each of us has a passion for fun and for getting the job done. We also know we are better as One Team, One Family, and we work hard to be inclusive and lift up others. And we count on all our team members to be ever-focused on innovating and improving our brands.

In living by our Core Values, we know having clear governance and accountability are essential to meeting our commitments to key stakeholders: our shareholders, our Guests, our team members, and our communities.

We are committed to doing what is right, conducting ourselves with integrity, and ensuring our actions follow the highest ethical standards. We encourage our team members to give back by investing their energies in our charities, being socially responsible, and protecting our environment.

This report will detail how we put this into action. The **Fun** section outlines our resource usage, nutrition, and sustainable sourcing practices. This is followed by the **Hospitality** section, which discusses safety priorities at Dave & Buster's, and how we work to ensure that customer and team member safety is always a top priority.

Next, the **One Team, One Family** section provides an overview of our social landscape, including diversity, equity, and inclusion initiatives, our involvement in the community, our support for our team's wellbeing, and wages. In conclusion, the **Responsible Governance** section will outline our ethical governance practices.

We hope that this Corporate Responsibility Report gives you an insight into the efforts we are making and the progress we have achieved so far.





FUN

GOOD STEWARDSHIP, GREAT TIMES

ENERGY MANAGEMENT¹

All our stores have transitioned from incandescent and compact fluorescent lamps (CFL) to LED light fixtures. Furthermore, we have installed lighting control systems that help in improving energy efficiency when certain areas are not in use. We use energy control programs for our heating, ventilation, and air conditioning (HVAC) systems to manage our energy consumption throughout the day, resulting in lower energy usage.

Our kitchens use Energy Star-certified appliances, including fryers, griddles, dishwashers, refrigerators and freezers, and convection ovens. Our kitchen exhaust fans are also equipped with variable speed fans that save energy during lower traffic times.

Our new stores use high efficiency commercial hot water heaters that are low emitters of nitrogen oxides (NOx).

Our energy comes from local power grids and we are seeing a general shift in energy grids sourcing more renewable energy.

Total amount of energy used in 2022

907,518 GJ

for Dave & Buster's and Main Event

We will continue to evaluate our energy usage and energy sources to identify areas of improvement. We continuously evaluate our equipment and facilities' efficiency, and we will take steps within Dave & Buster's control to make wise investments and replacements that drive operational efficiencies and are consistent with any state or local regulations.

¹ We plan to continue our use of the SASB Standards to monitor and collect data on the Company's electricity, waste, and water usage, as well as the other categories for reporting. In compliance with SEC filing rules, we plan to include sustainability data in our 10-K and to produce an annual ESG report in compliance with the SASB Standards.



WATER MANAGEMENT

All offices and stores use plumbing fixtures that include automatic shut-off faucets. These faucets reduce our water consumption by 50% for lavatories and 20% for water closets (lavatories without sinks), which is in compliance with the local codes.

Estimated total amount of water withdrawn in 2022

1,257.4
cubic meters

We will continue to evaluate our water usage to identify areas of improvement. We continuously evaluate our equipment and facilities' efficiency, and we will take steps within D&B's control to make wise investments and replacements that drive operational efficiencies and are consistent with any state or local regulations.

WASTE MANAGEMENT & RECYCLING (FOOD & PACKAGING)

Our stores follow all state and local recycling mandates, including for cardboard, glass, plastic, and organic waste as applicable in each community we serve.

We recycle our cooking oil with systems designed to reduce handling of hot oil and spills in transfer. Our corporate office also recycles paper and cardboard, reducing our paper waste in landfills. We use a low-energy compaction system for trash and cardboard. The system allows us to reduce our cardboard waste in landfills and use less energy than large commercial compactors. In addition, we recycle our cooking oil with systems designed to reduce handling of hot oil and spills in transfer.

We continuously evaluate how to meet customer needs and provide the best menu options consistent with our business strategy.



NUTRITION & HEALTH

At our Dave & Buster's restaurants, our menus contain several gluten-friendly and/or vegetarian menu options for individuals who wish to adhere to a specific diet while continuing to enjoy our food. Our children's menu contains vegetarian and gluten-friendly options, as well as options for children to have vegetables as a side with their meals.

The Main Event menu contains a calorie listing for menu items so that Guests can make an informed choice when deciding what to eat. Salads and other healthier options are available on most Main Event menus, including vegetarian options, allowing people with dietary restrictions to still enjoy the food Main Event has to offer. All Main Event children's menu options include a side of fruit, ensuring that children who order at Main Event have the opportunity to eat a more balanced meal.

SUPPLIER CODE OF CONDUCT

We source products from multiple suppliers in many countries. We want our suppliers to share our commitment to ethical business conduct; fair labor practices; proven environmental, health, and safety practices; and sustainability. In addition to our [Code of Business Conduct and Ethics](#) (the “Code”), we maintain a Supplier Code of Business Conduct that outlines our expectations in these areas and more.

At D&B, we value environmental stewardship at every step of our supply chain. Suppliers can certify themselves to their own internal environmental and/or social sourcing standards, which they can do in many ways, such as maintaining strong supplier codes of conduct, voluntary reporting, internal sustainability initiatives, etc. Suppliers can also certify themselves to third-party standards, which are usually approved by environmental councils and/or sustainability alliances.

Suppliers publicly certified to standards (2022)

Dave & Buster's

62%

Internal

41.6%

External/third-party

Main Event

60%

Internal

27%

External/third-party

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

- Roundtable on Sustainable Palm Oil (RSPO)
- Fair Trade USA/Fairtrade International
- U.S. Roundtable for Sustainable Beef (USRSB)
- GlobalG.A.P.
- Rainforest Alliance
- Aquaculture Stewardship Council (ASC)
- North American Meat Institute (NAMI)
- U.S. Dairy Stewardship Commitment
- Sustainable Supply Chain Initiative
- National Dairy FARM Program
- Potato Sustainability Alliance (PSA)
- National Fisheries Institute (NFI) Crab Council
- Alliance for Water Stewardship
- U.S. Plastics Pact
- Forest Stewardship Council
- Sustainable Forestry Initiative (SFI)



We conduct regular reviews to ensure suppliers are compliant with our code of conduct and we will evaluate new suppliers' ability to comply; as we continue to integrate Main Event, we will review and extend best practices, processes, and oversight to manage procurement responsibly.



HOSPITALITY

OUR CULTURE, OUR BUSINESS

FOOD & DRINK SAFETY

Both D&B and Main Event undergo quarterly third-party audits for food safety to ensure that our products are always certified to the highest standards. All of our restaurants are under constant review by local health authorities.

Our systems are designed to protect the safety and quality of our food supply throughout the procurement and preparation process. Within each store, the Kitchen Manager is primarily responsible for ensuring the timely and correct preparation of food products per the recipes we specify. We provide each of our stores with various tools and training to facilitate these activities.



EMPLOYEE & CUSTOMER SAFETY

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

- **multiple sanitation stations in all stores;**
- **dedicated staffing to cleaning 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**
- **D&B food allergen protocols for Guests with food allergies.**

All D&B games are inspected weekly to ensure they are ready for a great Guest experience. This includes inspecting for proper game presentation, ensuring they are working in proper order, and reviewing each game for any safety concerns. Our on-site technicians are able to address any game issues.



In 2022, we updated Occupational Safety and Health Administration (OSHA) training for D&B team members. The training includes safety topics such as emergency procedures, materials handling, injury prevention, safe food handling, and responsibly serving alcohol.

We also provide a Safety and Security course for D&B team members on handling safety situations in the store. At Main Event, our team members receive training for operating Gravity® ropes. Our aim is to integrate both brands and leverage best practices from each to make the business stronger and more resilient.



ONE TEAM, ONE FAMILY

WHAT WE'RE KNOWN FOR

DIVERSITY, EQUITY, & INCLUSION

Racial minorities make up approximately 65% of our U.S. workforce. In fiscal 2022, we strengthened our commitment to diversity, equity, and inclusion. Among other key accomplishments, we:

- progressed on our goals to improve representation of women and team members who are Black, Indigenous, or People of Color (BIPOC) in our corporate and field leadership before the end of FY2025;
- enhanced our commitment to women in leadership through greater participation in membership 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.

65%
of our U.S. workforce is made up of racial minorities

We seek to promote women through dedicated membership of the WFF. The WFF offers insight and leadership development, role modeling, and strategic networking to cultivate the next generation of leaders.

Our Diversity Committee comprises a group of team members from a variety of backgrounds from all levels within the organization.

Our leadership is driven by examples of success stories for diversity and inclusion. Kathryn Rainey, Vice President, People Experience, who reports directly to the CEO, started her career with us as a Management Recruiter in 2000 after graduating from Baylor University. Additionally, LaVecia Brookins, our current Senior Purchasing Manager, began her career as a Purchasing Coordinator in 1992.

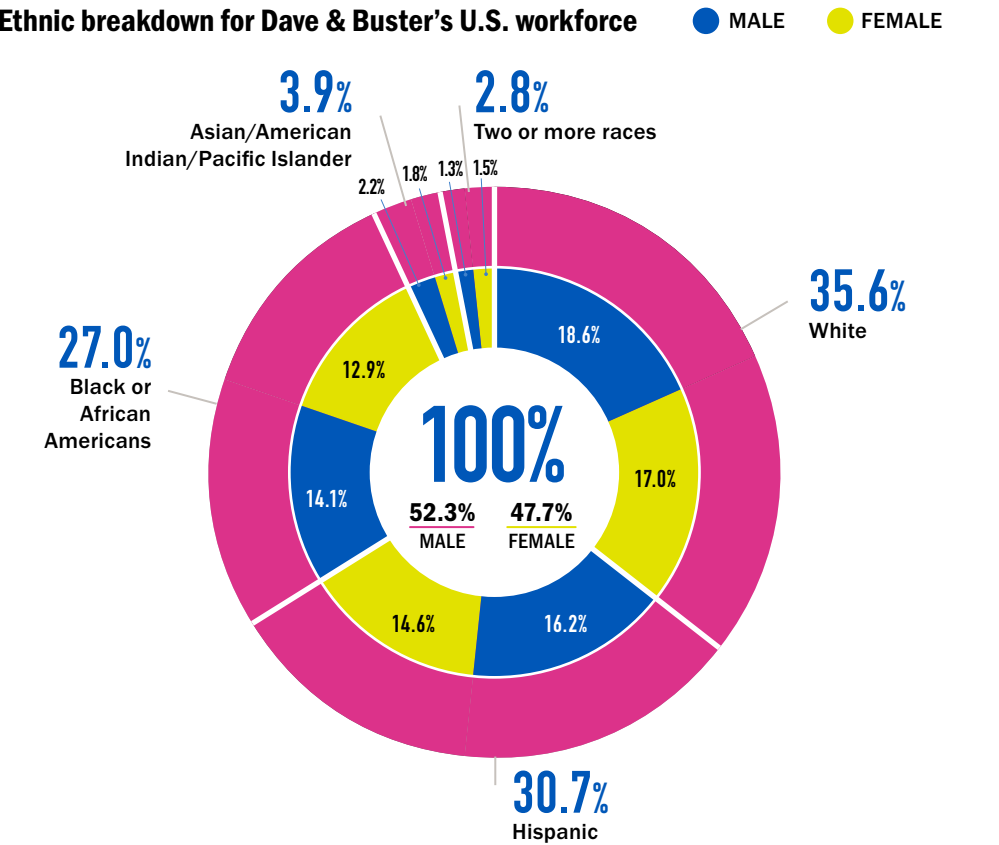
For our team members, we already have multiple initiatives underway that will continue to build on progress. Those efforts include podcasts dedicated to topics associated with diversity, inclusion, and belonging, and a supportive book club focusing on inclusive titles.

- Recent Awards**
- [Forbes’ America’s Best Large Employers \(2021\)](#)
 - [Forbes’ The Best Employers for Women \(2021\)](#)
 - [Forbes’ The Best Employers for Diversity \(2022\)](#)
 - [Newsweek’s list of America’s Greatest Workplaces for Women \(2023\)](#)

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

	TOTAL DIVERSE WORKFORCE	TOTAL WORKFORCE	DIVERSITY %
Dave & Buster’s	13,229	16,253	81.39%
Main Event	5,954	7,313	81.42%
Total	19,183	23,566	81.40%

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



COMMUNITY ENGAGEMENT

At Dave & Buster's, we desire to give back to, and stay connected with, the places where we live and work.

We encourage our team members to give back to the communities we serve. As a company, we invest our time and efforts to support Make-A-Wish® and have done since 2012. In 2022, we raised over \$17 million to this worthy cause and helped grant more than 1,000 wishes to children with life-threatening medical conditions.

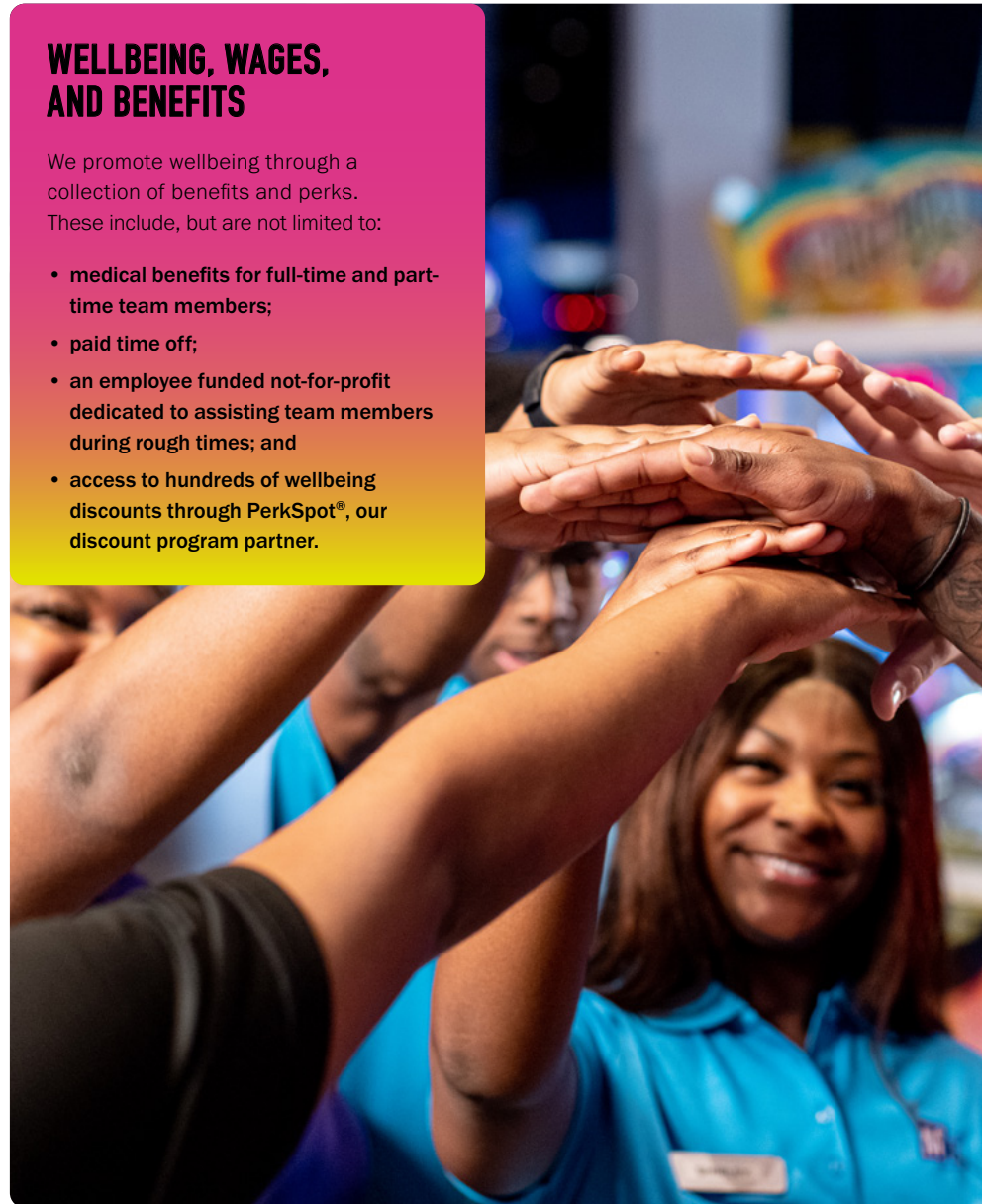
We also invest in helping our own team members in their times of greatest need. Our Buster's Legacy Fund is an independent nonprofit established to create an employee assistance fund for the benefit of our team members who suffer catastrophic events, resulting in a need for immediate attention and severe economic hardship. The Buster's Legacy Fund is financed by contributions from our team members, Guests, and business partners. Last year, we contributed nearly \$628,000 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 also participate with local charities and community efforts, such as serving food during national disasters such as hurricanes, sponsoring beach clean-ups, and other community 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.

\$17

million donated to Make-A-Wish in 2022

\$628

thousand contributed to help team members



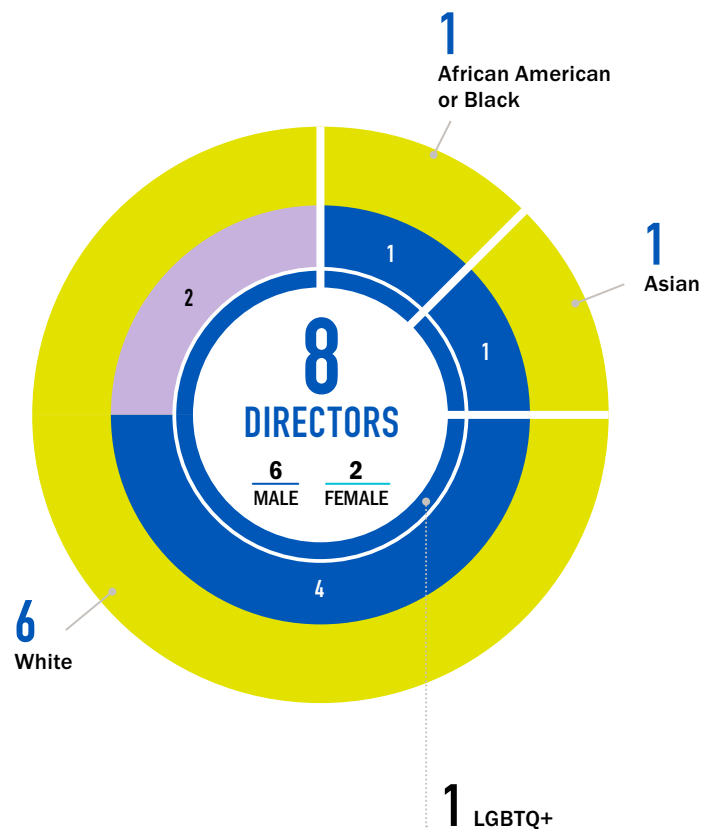
RESPONSIBLE GOVERNANCE

SUSTAINABLE FROM THE TOP

BOARD QUALITY & DIVERSITY

We are committed to maintaining strong corporate governance practices that promote and protect the long-term interests of our shareholders.

Board diversity matrix (as of April 18, 2022) ● MALE ● FEMALE



Our practices are designed to provide effective oversight and management of our Company as well as meet our regulatory and NASDAQ requirements, including the following:

- 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 agreements

We remain committed to sustainability through thoughtful environmental, social, and governance (ESG) practices. To this end, we engaged PwC to conduct a review of our current ESG efforts and disclosures, and we have begun to implement plans based on this review to improve our work across each of these areas. In particular, this includes adopting a specific ESG action plan in fiscal 2022 through our Corporate Responsibility Committee, which calls for measuring each compliance against a combination of SASB Standards for restaurants, leisure facilities, and gaming. In addition, we're developing baseline data for greenhouse gas emissions and energy water usage.

As a public company, we have always had a strong, diversified Board. Even with the expected turnover, we have been able to find qualified Board members that retain diversity and will continually endeavor to keep that a part of our governance strategy.

DATA PRIVACY & SECURITY

Our existing cybersecurity policy includes techniques, tactics, and procedures, including continuous monitoring and detection programs, network protections, employee training and awareness, and incident response preparedness. In addition, we periodically scan our environment for any vulnerability, perform penetration testing, and engage third parties to assess the effectiveness of our data security practices.

Our Audit Committee also has oversight of the Company's information security matters. The Audit Committee is provided regular comprehensive updates by the Company management at least annually on the information security status, including:

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

During fiscal 2022, the Company did not report any security breaches.

ETHICS & COMPLIANCE

We know that our success stems from our exceptional team members in our stores and our Company headquarters. Every team member, including our Board of Directors, our leaders, and everyone who works with our Company at every level, is expected to act with honesty and integrity, abide by all applicable laws and regulations, and honor our Code of Business Conduct and Ethics (the "Code"). The Code sets out the policies that are aimed at helping all of us at Dave & Buster's live our Core Values, demonstrate our commitment to human rights, and have fun in doing so.

We expect our vendors and suppliers to live up to the spirit of the Code by committing to conduct business ethically and comply with applicable laws, including 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.





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 Environmental, Social, and Governance (ESG) data that is relevant to their area of business. The goal of sustainability reporting is to identify the areas in which we have strengths and weaknesses regarding business longevity and long-term value. By reporting this information, we hope 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 Leadership Team, our Corporate Responsibility Team and public guidance by key stakeholders. We further informed our materiality by performing a peer analysis of our current programs on which the organization has focused. Dave & Buster's provides services that are combatable 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.

We refined our priorities after review by our Corporate Responsibility Team, which is supported by the Executive Team. After review, we believe the Restaurant industry best represents our unique industry and addressed the different disclosure topics for that industry set. We further refined some of those topics by modifying for measurements available to us by our service providers.

The disclosure topics reviewed were:

- a. Energy Management**
- b. Water Management (modified for available information)**
- c. Food & Packaging Waste Management (modified related to "to-go" packaging as our business involves very little use of this packaging compared to other restaurant peers)**
- d. Food Safety**
- e. Nutritional Content (modified for data available)**
- f. Labor Practices (more inclusive language from restaurant standards as we fit both dining and leisure experiences)**
- g. Supply Chain Management and Food Sourcing**

We further 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 Corporate Responsibility Team.

We will utilize the 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, 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 in the Appendix section of the report.



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) 907,518 (for locations with full 12-months usage) (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 (m³), Percentage (%)	FB-RN-140a.1	(1) 1,257.4 m³ (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 numbers, 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.

TOPIC	ACCOUNTING METRIC	CATEGORY	UNIT OF MEASURE	CODE	2022 DAVE & BUSTER'S RESPONSE
Labor Practices	(1) Voluntary and (2) involuntary turnover rate for restaurant employees	Quantitative	Rate	FB-RN-310a.1	(1) 109.3% - all team members; (2) 19.3% - all team members
	(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) \$13.39 with no overtime or other earnings (2) 18.4% of hourly store team members earning minimum wage
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. (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 to 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) 204 (2) N/A
Number of employees at (1) company-owned and (2) franchise locations	Quantitative	Number	FB-RN-000.B	(1) 22,748 (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) 907,518 (for locations with full 12-months usage) (2) 100% (3) Dependent on different grids and their investments in renewable energy.
Customer Safety	(1) Fatality rate and (2) injury rate for customers	Quantitative	Rate	SV-LF-250a.1	Guest counts are not available to calculate this rate.
	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) 907,518 (for locations with full 12-months usage) (2) 100% (3) Dependent on different grids and their investments in renewable energy.
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 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 as to 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 the nature of Dave & Buster’s having a negligible number of takeaway 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 employees at Dave & Buster’s stores, not just restaurant employees. 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.





GUEST RELATIONS
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