



MAIN EVENT

MAKING FUN SUSTAINABLE

CORPORATE RESPONSIBILITY REPORT 2024



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PLAY WITH A PURPOSE

Dear respected friends, stakeholders, and team members.

As a leader in out-of-home entertainment across America, we pride ourselves on continually enhancing the Guest experience through our entertainment, food, and beverage offerings, and exceptional customer service.

As you'll see in this report, our Core Values are built on strong governance and accountability, guiding every level of our organization. We remain steadfast in our commitment to ethical business practices, responsible sourcing, and environmental sustainability, while working to create lasting value and uphold the legacy of our brands.

At Dave & Buster's, fun is for everyone. We are committed to building a team that reflects the customers we serve, and an inclusive environment that promotes teamwork and drives better decision-making for all stakeholders. Our team members are empowered to reach their full potential through dedicated training and career development opportunities. By fostering a culture of belonging, we strengthen our ability to grow and succeed together.

In addition, our culture, policies, and labor practices foster strong engagement among our team. Our leaders prioritize open communication and meaningful relationships, ensuring every team member feels valued and supported.

As a responsible corporate citizen, we also prioritize environmental stewardship and sustainable business practices. We partner with suppliers who share our commitment to ethical conduct, fair labor standards, environmental sustainability, and health and safety best practices.

Our belief in PLAY with a purpose extends to the communities we live and work in. We encourage our team members to give back to their communities. While we support various charitable causes, one that is close to our heart is the Buster's Legacy Fund, an independent not-for-profit providing financial assistance to team members facing severe economic hardship. The fund is sustained through contributions from our own team members, Guests, and business partners that come full circle to support our team members in times of need.

Thank you for your support and interest in this report. I am proud of our Company's history, humbled to be in my leadership position, and excited for the year ahead as we continue to enrich the communities we serve.

Sincerely,

Kevin Sheehan

Board Chair and Interim Chief Executive Officer



ABOUT US

Since opening our flagship store in Dallas, Texas, in 1982, Dave & Buster's has continued to create moments of shareable, irresistible fun.

We provide interactive entertainment options for adults and families to enjoy alongside high-quality food and beverages at our state-of-the-art venues.

Main Event was acquired by Dave & Buster's Entertainment, Inc. in 2022. At Main Event, we offer food, drinks, and amusements for everyone – from classics such as bowling and laser tag to nostalgic arcade games and exciting virtual reality offerings – making it the perfect place for families to connect and share experiences.

Our brands bring people together. From friends to families, birthday parties to teambuilding events, we inspire lifelong memories through mouthwatering food and next-level entertainment.

As of February 4, 2025 (the last day of fiscal 2024), Dave & Buster's owned and operated 172 stores located across 43 states, Puerto Rico, and Ontario, Canada. By the same date, we also owned and operated 61 Main Event centers across 22 states.



OUR COMMITMENT, OUR DECLARATION

Welcome to our 2024 Corporate Responsibility Report, in which we celebrate our third year of tracking our environmental and social responsibility efforts here at Dave & Buster's.

Our actions are guided by our shared values and a passion for delivering superior hospitality. Whether assisting a Guest or supporting a team member, we prioritize prompt and dedicated service.

We encourage all our team members to bring their best selves to work every day, cultivating an infectious sense of fun that makes Dave & Buster's a great place to work and play.

We pride ourselves on being One Team, One Family, where every team member's contributions are valued and they are provided with opportunities to innovate and improve our brands. By working together, we build a stronger and more engaged team.

Always building on our shared values, we understand the importance of clear governance and accountability. These principles are the foundation of our relationship with key stakeholders: our shareholders, our Guests, our team members, and our communities.

Integrity is at the core of our actions. We remain committed to doing what is right, ensuring we conduct our business to the highest ethical standards. In alignment with these principles, we support team members to give back to our communities through charitable actions, 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 and environmental stewardship practices. This is followed by the Hospitality section, which discusses our approach to nutrition and how we prioritize Guest and team member safety, always.

The One Team, One Family section provides an overview of our community engagement activities and how we support the wellbeing of our team, including benefits and wages. Finally, the Responsible Governance section outlines our ethical governance practices.



FUN

GOOD STEWARDSHIP, GREAT TIMES



ENERGY MANAGEMENT

Effective energy management is central to doing business responsibly. Saving energy not only cuts costs but also reduces our impact on the environment. By assessing our energy use, we encourage good environmental stewardship for our communities today and in the future.

We are committed to continually optimizing our operations by finding solutions to improve how energy is used within our stores, from lighting and control systems to more energy-efficient appliances.

TOTAL ENERGY USED IN 2024:

994,751

GJ¹ FOR DAVE & BUSTER'S AND MAIN EVENT

We use LED light fixtures, including outdoor signage and parking lot lighting. We utilize lighting control systems that enhance energy efficiency during periods of inactivity. Our energy use is further optimized and reduced through energy control programs for our heating, ventilation, and air conditioning (HVAC) systems.

Our kitchens use ENERGY STAR™-certified appliances, including fryers, griddles, dishwashers, refrigerators, freezers, and convection ovens. Additionally, our kitchen exhaust systems use variable speed fans that can reduce energy use during periods of lower activity. As we engage in store upgrade processes, we select equipment with ENERGY STAR™ certifications.

We use high-efficiency, low-nitrogen-oxide (NOx) commercial hot water and our energy primarily comes from local power grids, many of which are shifting toward including a higher proportion of renewable energy, which contributes to our sustainability efforts.



¹ Total energy consumption has risen compared to 2023 figures reported due to increased number of locations with energy consumption data available, from 190 to 210.

WATER MANAGEMENT

We practice water conservation throughout our operations by harnessing efficient technologies. We promote awareness of water-saving techniques while maintaining a safe and hygienic environment and ensuring food quality.

Implementing efficient tools and appliances within our facilities supports our water conservation efforts. Our offices and stores are equipped with plumbing fixtures that include automatic-shut-off faucets, in accordance with local codes.

ESTIMATED TOTAL WATER WITHDRAWAL IN 2024

We continually identify areas for improvement by conducting regular evaluations of our equipment and facilities to assess water efficiency. This enables us to take measures to enhance operational effectiveness, such as investing in upgrades and replacements as necessary, in line with state or local regulations.

ESTIMATED TOTAL AMOUNT OF WATER WITHDRAWN IN 2024:

1,199.8

THOUSAND CUBIC METERS²

WASTE MANAGEMENT & RECYCLING (FOOD & PACKAGING)

Throughout our stores, we follow all applicable state and local recycling mandates. This includes separating cardboard, glass, plastic, and organic waste to ensure materials are recycled at their highest value. We have reduced our cardboard waste by installing a low-energy compaction system for trash and cardboard, which uses less energy compared to large commercial compactors. We also recycle our cooking oil, using systems that make handling hot oil safer and prevent spills during transfer.

Additionally, we're working to reduce our single-use plastic usage by transitioning to more sustainable packaging for some food products.



² 2024 water consumption data is available for 227 locations.

SUPPLIER CODE OF CONDUCT

To deliver award-winning food, we have a diverse, global supply chain. We aim to work with suppliers who share our commitment to ethical business conduct. Alongside our Code of Business Conduct and Ethics (the “Code”), we expect our suppliers to uphold standards outlined in our Supplier Code of Conduct.

Environmental stewardship is a factor in our supply chain decisions. This includes assessing suppliers for responsible management and conservation of natural resources. We drive sustainable supply chain progress by encouraging our suppliers to set their own internal environmental and/or social sourcing standards. For example, many of our suppliers maintain strong codes of conduct of their own, engage in voluntary reporting, and implement internal sustainability initiatives. Alternatively, suppliers 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)
- Rainforest Alliance
- Aquaculture Stewardship Council (ASC)
- North American Meat Institute (NAMI)
- National Chicken Council – Animal Welfare Guidelines
- Global Good Agriculture Practice (GLOBALG.A.P.)
- 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
- National Dairy FARM Program
- Potato Sustainability Alliance (PSA)
- National Fisheries Institute (NFI) Crab Council
- Marine Stewardship Council (MSC)
- Global Seafood Alliance (GSA)
- Forest Stewardship Council (FSC)
- Sustainable Forestry Initiative (SFI)
- Sustainable Agriculture Initiative (SAI) Platform



HOSPITALITY

OUR CULTURE,
OUR BUSINESS



FOOD & DRINK SAFETY

The health and safety of our Guests and team members is our priority. We maintain a safe environment to work and play through continual monitoring and implementation of safety measures.



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

From procurement to preparation, our systems ensure the safety and quality of our food supply. 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. Our Kitchen Managers oversee these processes to ensure timely and precise food preparation according to our standardized recipes.

TEAM MEMBER & GUEST SAFETY

Safeguarding the health and safety of our team members and Guests is fundamental to our daily operations.

We ensure their wellbeing is always a priority by putting specific measures in place, including:

- dedicated team members 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 safety tested weekly and inspected to ensure they are in optimal working order and ready for a great Guest experience. Any safety concerns that arise are addressed promptly by on-site technicians.

NUTRITION & HEALTH

We ensure everyone can enjoy our food, no matter their dietary requirements, by offering several gluten-friendly and/or vegetarian options, including on our children's menu. We support healthy choices by including options for children to have vegetables as a side dish with their meals.

All team members receive training on Occupational Safety and Health Administration (OSHA) standards, which covers topics like emergency procedures, materials handling, injury prevention, safe food handling, and responsibly serving alcohol. Initial training takes place during hire, with refresher training delivered annually.

We also offer a Safety and Security course to equip Dave & Buster's team members with additional 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



BELONGING

At Dave & Buster's, we are committed to fostering a workplace where every individual is valued and respected.

Our values bind us to a shared commitment to attract, retain, engage, and develop a team that mirrors the community of customers we serve. We strive to provide fun for all, which we believe promotes teamwork to achieve our common goals, helps our team members reach their highest potential at work, enables our team members to make better decisions to serve all our Guests, and fuels innovation.

Through ongoing training and a supportive work environment, we strive to create a culture that reflects the growing number of communities we serve. We are proud of our progress and we remain dedicated to continually advancing our efforts to build a vibrant, respectful, and supportive workplace – and an underlying culture of belonging.

OUR TEAM IS SHAPED BY THE COMMUNITIES WE SERVE, WITH

22,580

TEAM MEMBERS AS OF FEBRUARY 4, 2025



COMMUNITY ENGAGEMENT

We fuel our purpose by giving back to the communities where we live and work and supporting the wellbeing of our team members, fostering a culture of unmatched hospitality.

\$1.175

MILLION DONATED TO
MAKE-A-WISH IN 2024

\$409.6

THOUSAND CONTRIBUTED
TO HELP TEAM MEMBERS

We achieve this primarily through our continued support for Make-A-Wish®, an organization we have partnered with since 2012. In 2024, we raised over \$1.175 million to help grant the wishes of over 2,000 children who are suffering life-threatening illnesses.

We create opportunities for Guests to feel good by giving back through our classic arcade games such as Pac-Man and Donkey Kong. Every game becomes an act of kindness and support for children in need, with 100% of the cash donation to play these “throwback” arcade games directed to Make-A-Wish.

We also support our own team members in their times of greatest need through the Buster's Legacy Fund – an independent not-for-profit, initially established to aid team members facing challenging 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.

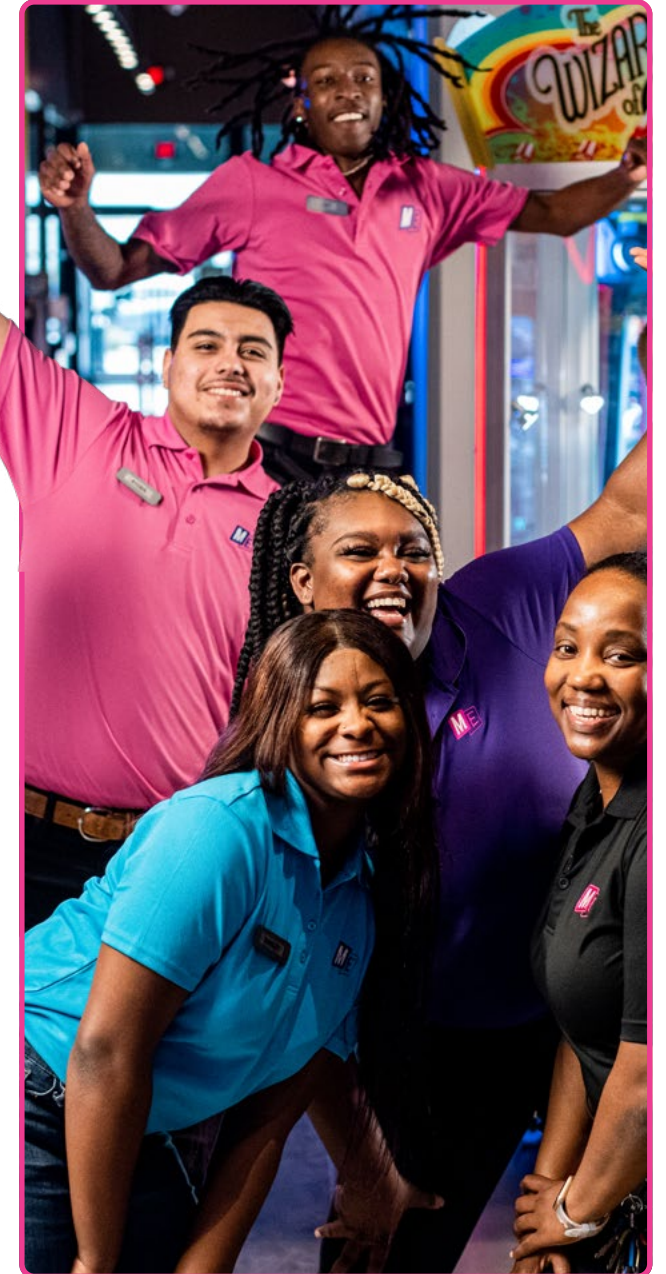
Last year, we contributed nearly \$409,578 to help our team members struggling with adversity.

WELLBEING, WAGES, AND BENEFITS

We promote the wellbeing of our team members through a range 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 fund 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 access dedicated 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 & COMPOSITION

We believe that drawing on a range of perspectives and expertise leads to stronger and more comprehensive decision-making and improved business results. Our Board practices support effective corporate governance to uphold and protect the long-term interests of our shareholders.

As part of our governance strategy, we recruit qualified Board members that allow the Board to retain a strong, diversified leadership and drive progress toward our business aims and objectives.

Our Corporate Responsibility Committee developed a tailored environmental, social, and governance (ESG) action plan in fiscal 2022, aligning with Sustainability Accounting Standards Board (SASB) Standards. In fiscal 2023, we established baseline data for our operational footprint. In 2024, we completed our first physical risk analysis.

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
- 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



DATA PRIVACY & SECURITY

Robust data security is critical to multiple aspects of our business, from safeguarding sensitive information to maintaining stakeholder trust, and ensuring compliance with regulatory standards. We ensure high standards of data protection through continuous monitoring 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;³
- independent third-party assessments of our cyber environment; and
- our annual team member awareness training.

During fiscal 2024, the Company did not report any information security breaches.

ETHICS & COMPLIANCE

We are committed to operating our business responsibly and ethically. Our Code of Business Conduct and Ethics (the “Code”) outlines our expectations for all staff to act with honesty, integrity, and compliance with laws and regulations. This Code reflects our Core Values and commitment to human rights and promotes a safe and enjoyable work environment for everyone at Dave & Buster’s.

We also require 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.

To ensure ethical business practices are being upheld in our supply chain, we regularly review supplier compliance with our Supplier Code of Conduct and assess the capability of new suppliers to adhere to our standards.



³ HIPAA (Health Insurance Portability and Accountability Act), CCPA (California Consumer Privacy Act), GDPR (General Data Protection Regulation), SAN (Storage Area Network), PII (Personally Identifiable Information), and COPPA (Children’s Online Privacy Protection Act).

APPENDIX



SASB INDEX & MAPPING

The SASB is an independent organization that develops voluntary and industry-specific standards for companies to report on key ESG data. 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 topics that are important to our stakeholders.

To develop our initial framework, we assessed the priorities of our Executive Team and our Senior Director and Vice President 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 and 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 Senior Director and Vice President Team reviewed and refined our priorities. We believe the Restaurant category best represents our unique business and addressed the 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:

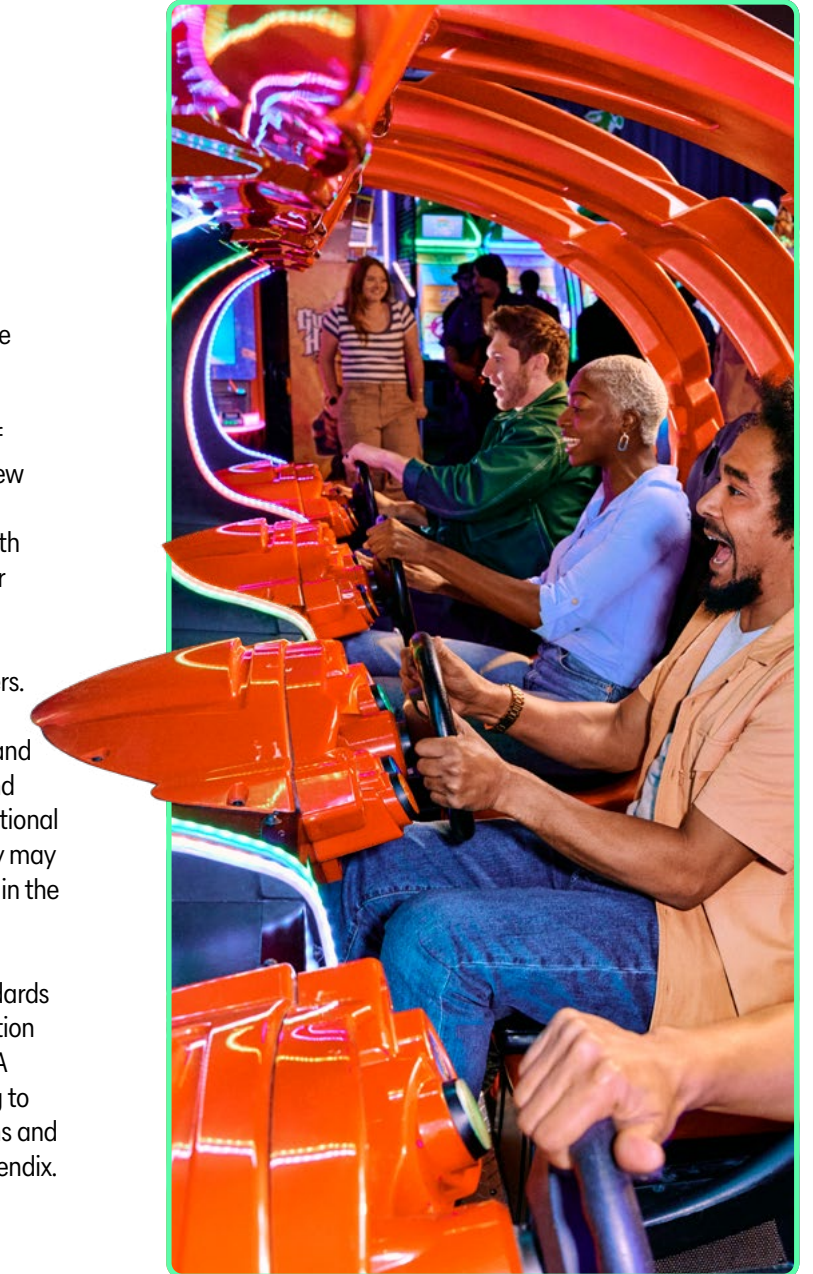
- Energy Management
- Water Management (modified for available information)
- Food & Packaging Waste Management (modified related to "to-go" packaging, as our business involves very little use of this packaging compared to our restaurant peers)
- Food Safety
- Nutritional Content (modified for data available)
- 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 to the left.

These disclosure topics are included in sections 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.

The SASB Standards are voluntary, allowing 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	2024 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) 994,751 GJ (210 locations including corporate buildings with full 12-month usage paid directly by the Company. Does not include Common Area Maintenance (CAM) billed locations.) (2) Dependent on individual grid. (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) 1,199.84 thousand cubic meters (data available from 227 locations including corporate buildings). (2) We do not track this information currently.
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 and 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 – 85.3% Involuntary – 14.7%
	(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) \$14.52 (national) (2) 32.16% (national)

TOPIC	ACCOUNTING METRIC	CATEGORY	UNIT OF MEASURE	CODE	2024 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) Data is not currently collected on this metric. (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 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	2024 DAVE & BUSTER’S RESPONSE
Number of (1) company-owned and (2) franchise restaurants	Quantitative	Number	FB-RN-000.A	(1) 215 (2) 1 (Not in U.S.)
Number of employees at (1) company-owned and (2) franchise locations	Quantitative	Number	FB-RN-000.B	(1) 22,580 (2) Not tracked by Dave & Buster’s

TOPIC	ACCOUNTING METRIC	CATEGORY	UNIT OF MEASURE	CODE	2024 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) 994,751 GJ (210 locations including corporate buildings with full 12-month usage paid directly by the Company. Does not include CAM billed locations.) (2) Dependent on individual grid. (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	2024 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	2024 DAVE & BUSTER’S RESPONSE
Services Sector: Casinos & Gaming					
Energy Management	(1) Total energy consumed, (2) percentage grid electricity, (3) percentage renewable	Quantitative	Gigajoules (GJ), Percentage (%)	SV-CA-130a.1	(1) 994,751 GJ (210 locations including corporate buildings with full 12-month usage paid directly by the Company. Does not include CAM billed locations.) (2) Dependent on individual grid. (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 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	2024 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.





GUEST RELATIONS
(888) 300-1515

Business hours: Monday–Friday 8am–7pm CST
Voicemails can be left after hours at (800) 842-5369

CORPORATE OFFICE
(214) 357-9588

Business hours: Monday–Friday 8am–5pm CST
Address: 1221 S. Belt Line Rd Ste. 500, Coppell, TX 75019