



June 2012

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www.Seasons52.com

FACT SHEET

Concept:

Seasons 52 is a fresh grill and wine bar that provides guests with a fresh dining experience, enabling them to celebrate living well. The brand consists of four primary features:

- A seasonally inspired menu designed to excite and surprise the palate
- An award-winning international wine list offering diverse selections
- Knowledgeable, approachable service
- A casually sophisticated ambiance that feels comfortable and inviting

The name "Seasons 52" reflects the fact that the menu is inspired by the seasons and the fresh appeal of the farmer's market ... every week of the year the restaurant strives to feature the freshest ingredients at the peak of ripeness and flavor, and offer them in ways that showcase culinary art and creativity. The signature flatbreads and Mini Indulgence desserts are the bookends to a complete and ever-changing dining experience. Seasons 52 uses natural cooking techniques like wood-fire grilling and brick-oven cooking, resulting in meals that are naturally lower in calories. In fact, the restaurant promises that nothing on its menu is over 475 calories.

Seasons 52 considers itself to be a "change" restaurant. The brand celebrates change and innovation every day, offering guests a unique dining experience that provides positive lifestyle benefits ... a concept that is "right for the times."

Menu examples:

Flatbreads

- *Steak and Cremini Mushroom Flatbread* with fresh spinach and Wisconsin blue cheese
- *Garlic Chicken Flatbread* with balsamic onions, roasted red peppers and mozzarella cheese
- *Spicy Chipotle Shrimp Flatbread* with grilled pineapple, feta cheese and roasted poblano peppers

Entrées

- *Cedar Plank Roasted Salmon* with whole-roasted sweet carrots, fresh asparagus and red bliss potatoes
- *Wood-Roasted Pork Tenderloin* with herb polenta, broccoli, cremini mushrooms and shallot-Dijon glaze
- *Caramelized Sea Scallops* grilled and served with roasted asparagus and tomato-mushroom pearl pasta
- *Oak-Grilled Filet Mignon* with Yukon Gold garlic mashed potatoes, fresh vegetables and roasted mushrooms

Mini Indulgences

- Seasons 52, creator and founder of the award-winning Mini Indulgences, offers individual servings of nine classic desserts ranging from Key Lime Pie and Old Fashioned Carrot Cake, to Rocky Road and Pecan Pie. We also feature seasonal favorites like our Pumpkin Pie Mini with Double Gingersnap Crust in the Autumn, Strawberry Shortcake in the Spring and Blueberry Cheesecake in the Summer. Available individually or to share as a “dessert flight.”
- Celebration Mini Indulgence Cake-Guests can personalize a collection of our signature Mini Indulgences served in a cake stand with a candle on top! Perfect for the celebratory dining occasion!

Wine list: Seasons 52 offers a *Wine Spectator* award-winning international wine list with more than 100 selections and more than 52 available by the glass. Similar to the menu, the wine list also evolves with each season to bring the best offerings from around the globe. The international wine list is renowned for its diversity of 26 different varietal selections and includes many well known labels, as well as outstanding wines from lesser known growing regions that offer exceptional value.

Event capabilities: With private dining rooms and a chef’s table, full service audio-visual amenities and dedicated event planners, Seasons 52 offers the perfect setting for private and semi-private events. Whether you are planning a family celebration or corporate event, we have the perfect venue for you. For smaller groups, consider our chef’s table for an intimate and unique dining experience. For more information on Group and Event Dining, menu options and room layouts, visit www.Seasons52.com.

Design & décor: The restaurant features a warm contemporary design with soft lighting, rich colors, and accents of wood and stone creating an air of casual sophistication. With a circular piano bar featuring live entertainment nightly and an open kitchen where guests can see their meals being freshly prepared, the restaurant is always vibrant with energy.

Hours: Open daily for lunch and dinner. Hours vary by location.

Locations:

- Arizona** - Phoenix
- California** - Costa Mesa
- Florida** - Altamonte Springs, Boca Raton, Coral Gables, Ft. Lauderdale, Jacksonville, Naples, Orlando, Palm Beach Gardens, Tampa
- Georgia** - Atlanta (Buckhead and Perimeter Mall)
- Illinois** - Schaumburg, Oak Brook
- Indiana** - Indianapolis
- Maryland** - North Bethesda
- Missouri** - Kansas City
- New Jersey** - Cherry Hill
- New York** - Garden City
- Pennsylvania** - King of Prussia
- Texas** - Plano
- Virginia** - McLean

Coming Soon:

- Opening Autumn 2012** - Los Angeles, CA; Santa Monica, CA; Dallas, TX
- Opening Spring 2013** - Houston, TX; Sacramento, CA; San Diego, CA; Edison, NJ
- Opening Autumn 2013** - Memphis, TN
- Opening Spring 2014** - Princeton, NJ

Employees: Approximately 100 employees per restaurant
Seating: Approximately 300 per restaurant
Reservations: Reservations are available at www.Seasons52.com. Walk-ins welcomed.
Web Site: www.Seasons52.com
Social Media: www.facebook.com/Seasons52 www.twitter.com/Seasons52

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