

Eddie V's[®]

PRIME SEAFOOD

THE MODERN-DAY GATSBY

PHILOSOPHY

Eddie V's Prime Seafood is a stylish and vibrant dining destination that specializes in an ultra-fresh, culinary-forward seafood experience in a refined setting. With strong ties to jazz music, the restaurant prides itself on a culture of gracious service with a live jazz trio nightly.

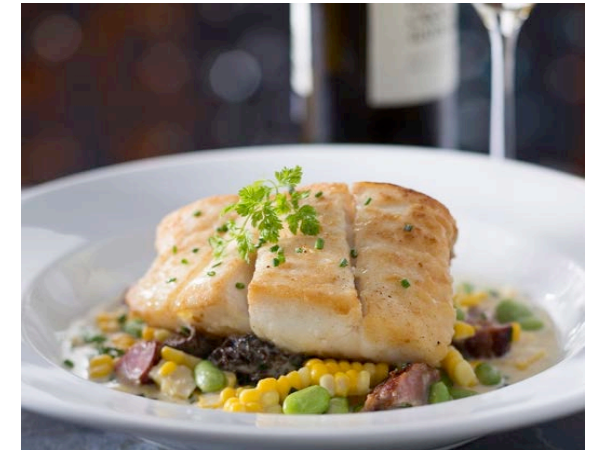
OFFERING

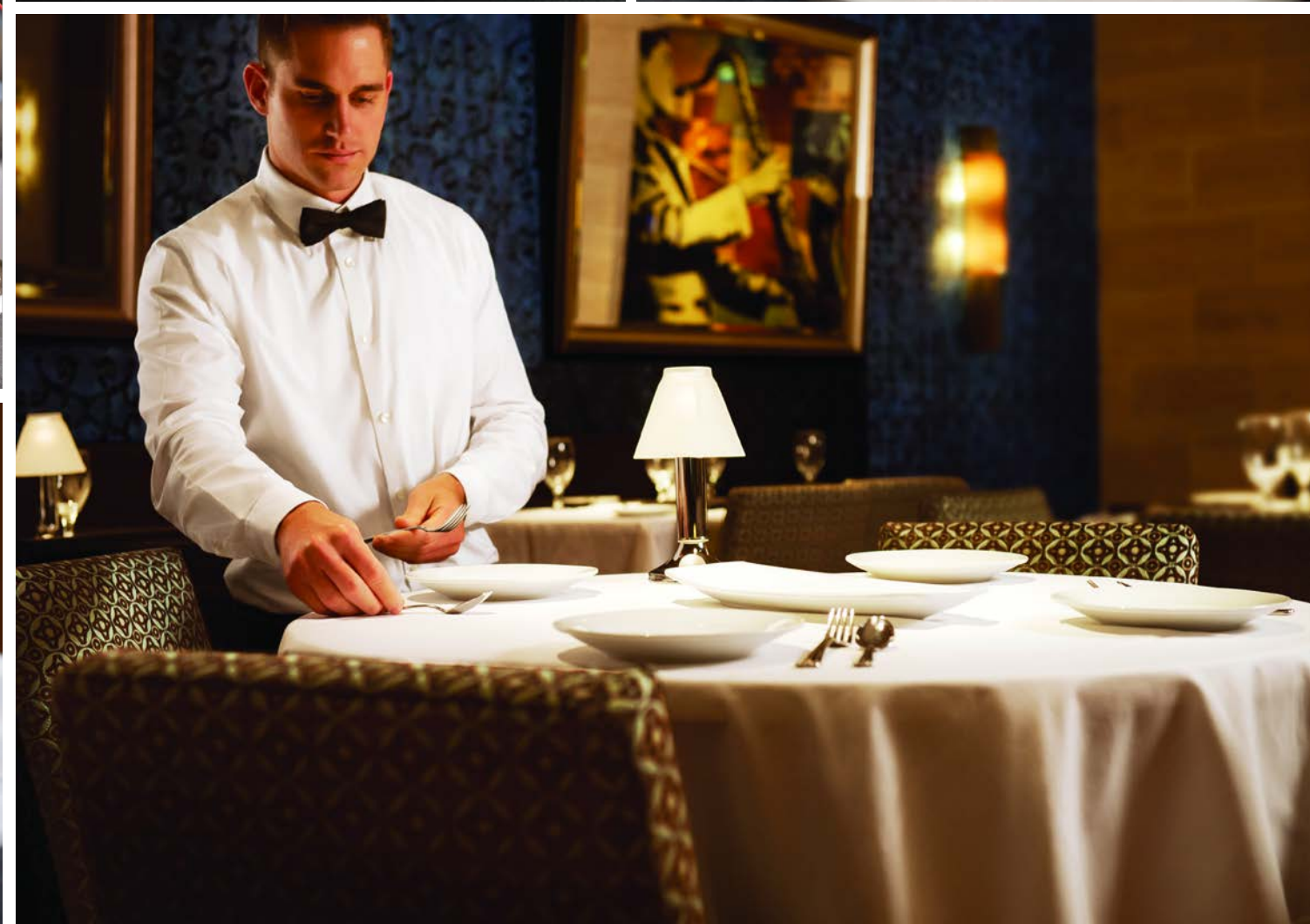
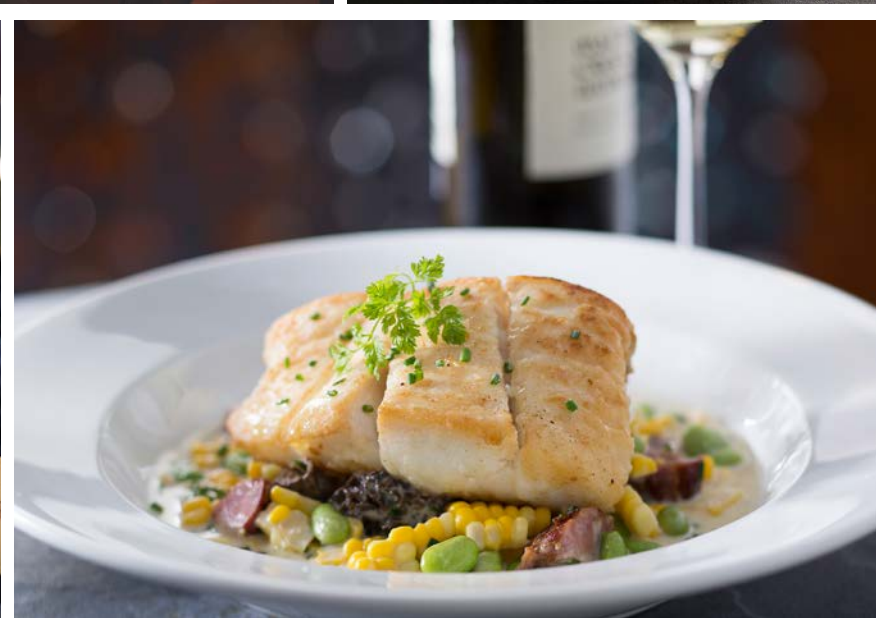
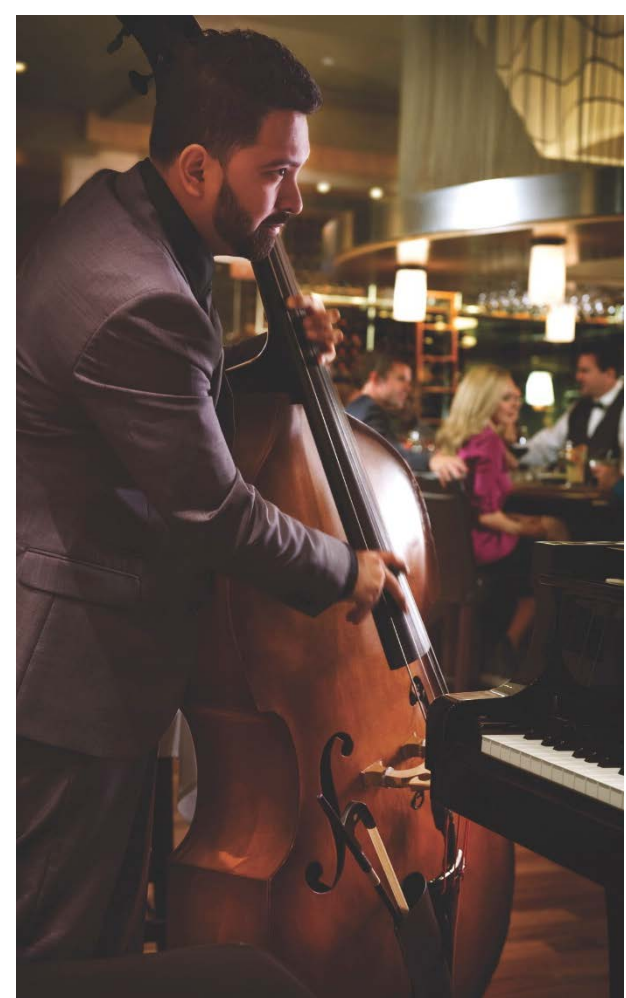
Eddie V's proudly serves pristine seafood, flown in fresh from the coasts and includes highly prized seasonal selections like Halibut, Wild Salmon and Nantucket Bay Scallops. Steaks are hand-cut from the finest, specialty-aged, USDA Prime center-cut beef available. Dishes are prepared to heighten natural flavors and please the eye. They are accompanied by selections from a world-class wine list and Prohibition-inspired cocktails.

GUEST

Affluent Adults age 30+ encompassing Millennials, Gen X, and Boomers; HHI \$100K+ who are confident, successful, discerning achievers; 50/50 social and business occasions, including private dining.

These are highly social guests - successful people who operate in a story-based economy and are looking for the best in the products and services they buy and – importantly – the social validation that comes with it.

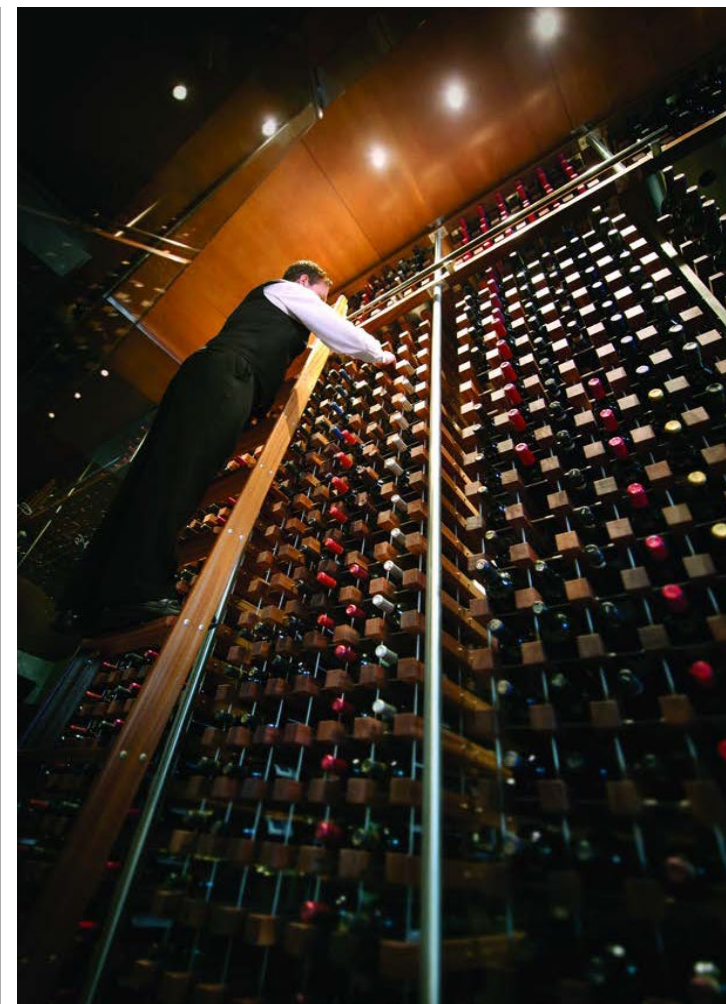






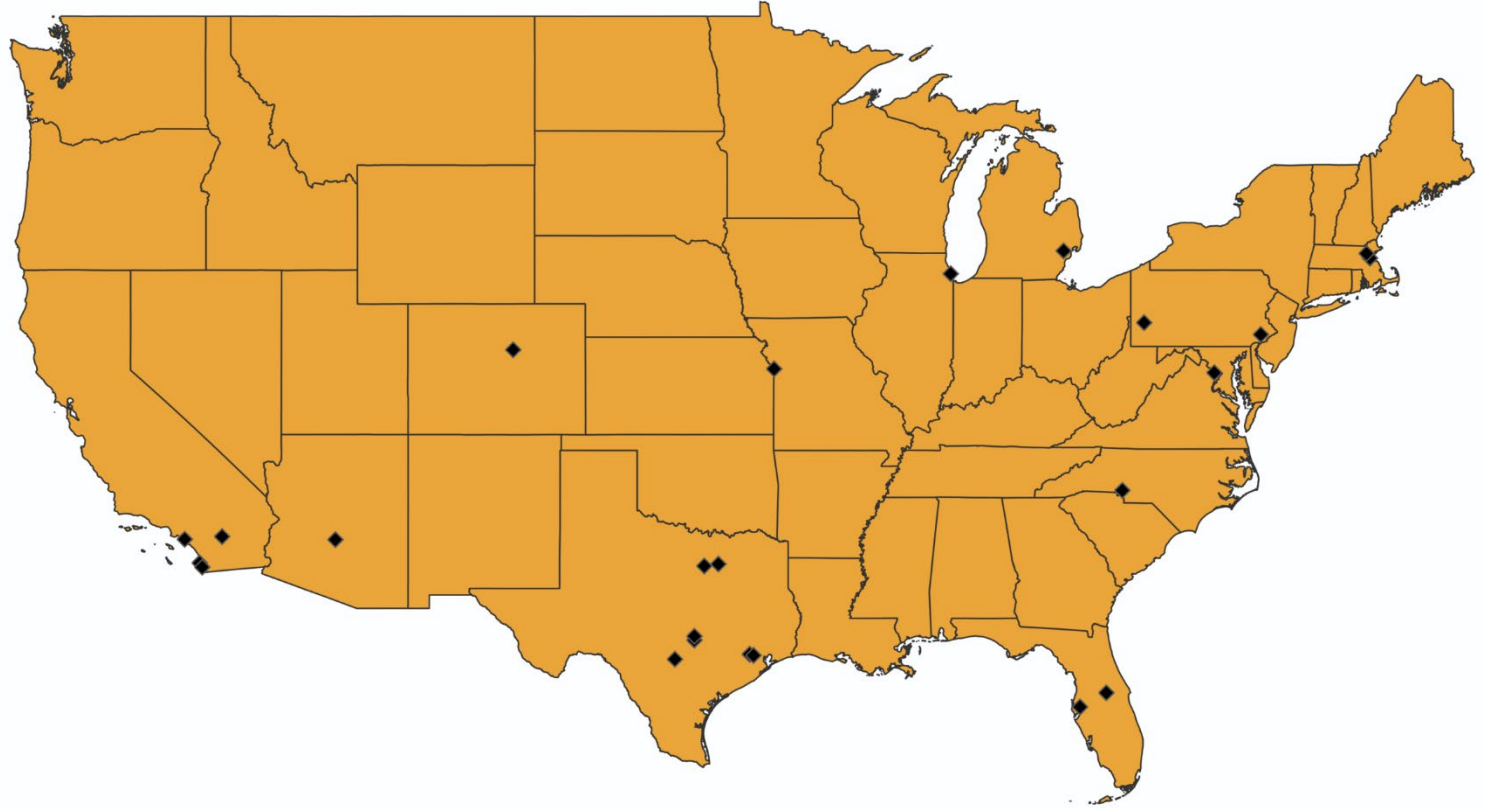
ARCHITECTURE

Eddie V's warm, contemporary design is marked by floor-to-ceiling windows, a glass-encased wine cellar, indoor and outdoor dining spaces, and a lively exposition kitchen. The interior color palette showcases soft, sultry variations of beige, gold and blue, including curvaceous mixed-wood finishes, sleek tiled stone walls, and glittery stacked glass accents. Custom, Art Deco inspired light sconces and pendant chandeliers lend sophistication while rich, velvety fabrics achieve an alluring balance of elegance and comfort. Custom works of art are exhibited throughout the restaurant.



SITE REQUIREMENTS

- Prefer established fine dining nodes with above average incomes, strong employment and better hotel density.
- Trade area population of 500,000+ within 20 minute drive time.
- Valet parking.
- Dinner only.



5th Street - Austin, TX
Arboretum - Austin, TX
Boston, MA – Prudential Center
Burlington, MA
Charlotte, NC
Chicago, IL
Citycentre - Houston, TX
Dallas, TX
Fort Lauderdale, FL

Fort Worth, TX
Greenwood Village, CO
King of Prussia, PA
Kansas City, MO
La Jolla, CA
Nashville, TN
New Port Beach, CA
Orlando, FL
Palm Desert, CA

Pittsburgh, PA
San Antonio, TX
San Diego, CA
Scottsdale, AZ
Tampa, FL
Troy, MI
Tysons Corner - McLean, VA
West Ave - Houston, TX

BUILDING CRITERIA

LOCATION	Free-standing or premier in-line sites. Will consider 2 story locations depending on the layout.
BUILDING SQUARE FOOTAGE	8,500 – 10,000 SF
PATIO SQUARE FOOTAGE	Depends on the site
LAND NEEDS	Pad, 2 acres +/-
PARKING REQUIREMENTS	Access for one parking spot for every two guests; 100-120 min Valet parking required and parking spaces needed for valet.
BUILDING HEIGHT	20'-0" to parapet / 32'-0" to top of architectural tower feature.
HVAC SYSTEM	Prefer roof top units but can utilize chilled or condensed water.
FLOOR LOADS	100 lbs. psf for the restaurant and 200 lbs. psf for the wine room.
SEATING	260-320

UTILITY REQUIREMENTS

ELECTRIC	208V. 3PH, 4 wire, 60 HZ, 1600 AMP service or 277/480V. 3PH, 4 wire, 60 HZ, 800 AMP service with transformer.
GAS	3.5MBH, medium pressure (min. 2 to 5 PSI) natural gas service delivered to tenant designated POC.
WATER	2" Domestic Water line; 1 ½" meter line pressure at tap; 10,000 – 12,000 gal/day 2" Irrigation Water line; 1" meter; LL to provide sub-meter.
WATER PRESSURE	50 – 60 PSI
FIRE PROTECTION	6" line; 4" meter complete with detector/check valve; LL to provide system interface/connection(s) to master system.
SANITARY SEWER	6" Line set at depth to allow 2% min. fall w/o need for sump, lift station or similar device.
GREASE WASTE	4" min. grease waste line set at depth to allow 2% min. fall w/o need for sump, lift station or similar device. 1,250 gallon grease trap or larger required as code.