

Seasons 52
FRESH | GRILL 52®

CELEBRATING LIVING WELL

PHILOSOPHY

Seasons 52 is a fresh grill and wine bar that invites guests to discover what's good now through seasonally inspired cooking and a selection of carefully curated wines, served in a casually sophisticated atmosphere. We recognize that our guests express themselves through the choices they make as consumers and do the right thing with regards to ethical and responsible sourcing, farming practices, buying local where possible and understand our impact on the environment.

OFFERING

We believe in seasonal cooking, inspired by the fresh appeal of a farmer's market where local growers, ranchers, and artisans present seasonal produce, quality seafood, all-natural meats and artisanal food. The open kitchen features rustic cooking techniques, like brick-oven roasting and grilling on an open fire of oak and mesquite, to bring out the natural flavors of our food and help us create dishes that are well balanced and lighter. Our wine list is an international collection of more than 100 wines carefully curated by our master sommelier including unique small vintages, organic, as well as more familiar favorites. 52+ wines are available by the glass so weekly discovery of a new favorite is a real possibility. In addition we offer a selection of artisanal and organic spirits and local craft beers.

GUEST

Seasons 52 appeals to guests across a broad range of interests and demographic segments. The core target guest lives a sophisticated, healthy, active lifestyle and enjoys higher income and education levels than traditional polished casual dining. They appreciate living stylishly and are mindful of their choices. Our brand gives them the freedom and confidence to explore and discover across a range of progressive food and beverage selections







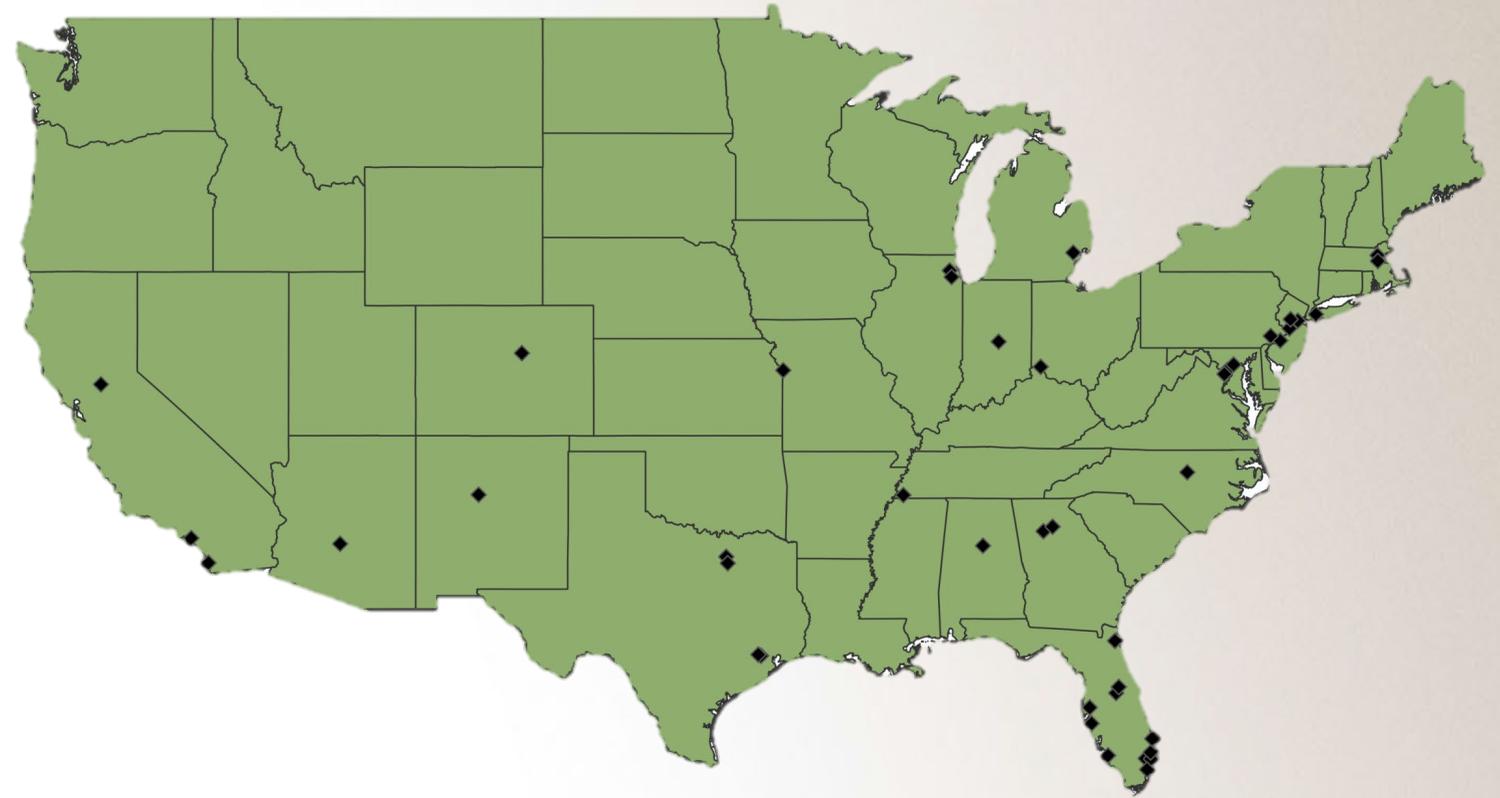
ARCHITECTURE

The ambiance is one of casual sophistication – a warm and welcoming restaurant that also feels special. The clean, contemporary style is highlighted by soft lighting, rich colors, natural finishes as well as stone and warm wood accents that result in dramatic architectural lines. An open kitchen with a brick oven, and visible flames from the wood grill, an intimate chef's table, and climate controlled wine room holding 2,000 bottles of wine round out the experience. For private events, Seasons 52 also offers well-appointed private dining rooms perfect for any business or social gathering.



SITE REQUIREMENTS

- Prefer established fine dining nodes with above average incomes and complimentary upscale chain restaurants.
- Trade area population of 350,000+ within 15 minute drive time.



Albuquerque, NM
Altamonte Springs, FL
Atlanta (Perimeter), GA
Birmingham, AL
Boca Raton, FL
Bridgewater, NJ
Buford, GA – Mall of GA
Burlington, MA
Cherry Hill, NJ
Chestnut Hill, MA
Cincinnati, OH

City Centre - Houston, TX
Columbia, MD
Coral Gables, FL
Costa Mesa, CA
Ft. Lauderdale, FL
Garden City, NY
Hanover, NJ
Houston - Westheimer, TX
Indianapolis (Keystone), IN
Jacksonville, FL
Kansas City, MO

King of Prussia, PA
Lone Tree, CO
McLean, VA
Memphis, TN
Menlo Park - Edison, NJ
Naples, FL
North Bethesda, MD
NorthPark - Dallas, TX
Oak Brook, IL
Orlando, FL
Palm Beach Gardens, FL

Phoenix, AZ
Plano, TX
Princeton, NJ
Raleigh, NC
Sacramento, CA
San Diego - UTC, CA
Sarasota, FL
Schaumburg, IL
Sunrise, FL
Tampa, FL
Troy, MI

BUILDING CRITERIA

LOCATION

Free standing or premier in-line sites. In line sites need to have the ability to apply full trade dress on at least two elevations.

BUILDING SQUARE FOOTAGE

7,500 – 9,500 sf (rectangular shape layout desired)

PATIO SQUARE FOOTAGE

750-1,500 sf

LAND NEEDS

Pad, 2 acres +/-

PARKING REQUIREMENTS

Access to 150+ spaces on site or via cross parking. Depending on parking we need the right to provide or participate in a valet program.

BUILDING HEIGHT

22' (with architectural features up to 28'6")

HVAC SYSTEM

Prefer roof top units but can utilize chilled or condensed water. Unless required by code, we will not utilize a Pollution Control Unit (PCU).

SEATING

260-300

Utility Requirements

ELECTRIC

120/208, 3PH, 4 Wire, 1200 amp or 277/480 3 PH, 4 Wire 600 amp for lease space of 10,000 sq. ft. or less with gas heat, and 277/480 800 amp if electric heat required.

GAS

2,600,000 to 3,500,000 BTU Per Hour (min. 2-5 PSI) natural gas.

WATER

2" Domestic Water line; 1 1/2" meter 2" Irrigation Water line; 1" meter; LL to provide sub-meter 8-10,000 Gallon a Day usage based on historical data
50-60 PSI.

FIRE PROTECTION

6" Line; 4" meter complete with detector check valve; for in-line space LL to provide system interface/connection to master system.

SANITARY SEWER

6" Line with min 2% min fall w/o need for sump or lift station.

GREASE TRAP

Minimum 1,250 gallon or larger as required by code.