



Wolfgang Puck

Master Chef Wolfgang Puck Brightens Up Dallas' Skyline

Wolfgang Puck Will Debut His First Fine Dining Restaurant in Dallas

(Dallas, Texas – December 15, 2008) – This winter, Dallas' horizon will brighten with the debut of world-renowned Chef Wolfgang Puck's restaurant, Five Sixty, atop Reunion Tower. The skyline's distinguishing 560-foot landmark tower with the distinctive glowing ball will house the master chef's first fine dining restaurant in the city.

"It is an honor to open my first restaurant in Dallas in the city's most memorable and iconic location," said Chef Puck. "We are eager to create an unforgettable dining experience for the community and to be a part of downtown Dallas' rejuvenation."

A newly designed, street-level glass pavilion entrance kicks off the surreal dining experience. Upon ascending 50 stories, diners depart from the elevator at the center of the restaurant. From the moment guests enter the 200-seat dining room, they are greeted by floor-to-ceiling windows that line the restaurant, offering 360-degree views of Dallas as the room revolves. Designers EDG and McCall Design Group have created a Zen-like balance by merging the restaurant's hard structural materials with a sensuous, modern interior, presenting a warm, sophisticated ambiance.

"The renovation of Reunion Tower, the unofficial symbol of the city, and our partnership with Wolfgang Puck, unites Dallas' historic past with our bright future," says John Scovell, CEO of Woodbine Development Corporation. "We know this prominent building will continue to hold great significance for our city."

Five Sixty's menu will feature Chef Puck's signature Asian-influenced cuisine. Guests can enjoy fine dining in the main room as well as a more casual experience at the restaurant's two bars: a stylish rotating bar facing outwards so patrons can enjoy the view, and a stationary, ultra-contemporary illuminated glass bar as patrons enter the restaurant 560 feet above ground.

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Wine aficionados will appreciate an extensive list of more than 400 labels featuring a majority of American producers with a strong selection of wines from Austria, Argentina, France, Germany, Italy, Spain and New Zealand. In addition, the list will include nearly one dozen brands of sake plus by-the-glass selections, as well.

“We welcome the opportunity to offer guests our award-winning service with Wolfgang’s passion for creating incomparable cuisine at this extraordinary location,” said Tom Kaplan, senior managing partner of the Wolfgang Puck Fine Dining Group. “We’re eager to create an unforgettable experience for the Dallas community and for visitors to the city.”

Five Sixty by Wolfgang Puck will open in late January for dinner service; lunch service will begin in February.

Reunion Tower and Union Station, both landmark buildings in downtown Dallas, recently underwent a \$46-million renovation managed by Woodbine Development Corporation. Union Station reopened for event business in late November 2008. Along with Chef Puck’s restaurant, Wolfgang Puck Catering will operate a banquet space on Reunion Tower’s middle floor as well as handle all catering at Union Station.

Reunion Tower and the adjoining Hyatt Regency Dallas are owned by an entity affiliated with Hunt-Woodbine Realty Corporation of Dallas. Union Station is owned by the City of Dallas and managed under a long-term lease by Hunt-Woodbine Realty.

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The award-winning restaurants of the Wolfgang Puck Fine Dining Group include Spago (Beverly Hills, Las Vegas, Maui and Beaver Creek), Postrio (Las Vegas and San Francisco); Chinois (Santa Monica and Las Vegas); Trattoria del Lupo and Wolfgang Puck Bar & Grill in Las Vegas; Wolfgang Puck American Grille at Borgata Hotel Casino & Spa in Atlantic City; the critically acclaimed, steakhouse CUT (Beverly Hills and Las Vegas); the newly opened Wolfgang Puck Grille at the MGM Grand Detroit; and The Source by Wolfgang Puck at the Newseum in Washington, DC. Opening in 2009, Five Sixty in Dallas, Wolfgang Puck Bar & Grill at LA Live (Los Angeles) plus a new restaurant at CityCenter in Las Vegas.

EDG Interior Architecture + Design, based in Northern California, is one of the top restaurant design firms in the country. EDG’s clients are internationally renowned chefs and hospitality giants, including Wolfgang Puck International, Ritz-Carlton Hotels, Four Seasons Hotels and Resorts, Hilton, Conrad Hotels & Resorts and Caesars Palace Las Vegas. Recent projects include 10 Arts by Eric Ripert at the Ritz-Carlton Philadelphia, The Source in Washington, DC, and Yew restaurant + bar at the Four Seasons Vancouver. Jennifer Johanson, AIA, ASID, is principal and design leader of the 30-person firm.

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