

Yard House to Open Third Arizona Location December 15 at Glendale's New Westgate City Center

Friday November 3, 5:38 pm ET

Award-Winning Restaurant to Begin Hiring Process Starting November 7 to Fill More Than 200 Positions

IRVINE, CA--(MARKET WIRE)--Nov 3, 2006 -- A little more than a year ago, Arizona residents didn't know what to make of Yard House. The Southern California restaurant chain was an enigma to many before it made its Phoenix debut at the Desert Ridge Marketplace in fall of 2005. Yard House has quickly become a household name, as well as a favorite dining destination, having opened at Fashion Square in Scottsdale earlier this year. Now the company is on the verge of expanding its Arizona operation with a third location slated to open Westgate City Center in Glendale on December 15.

With less than two months until opening day, Yard House is looking for a few good men -- and women -- to fill approximately 225 positions, from greeters and bussers to bartenders and wait staff. Interviews will begin on November 7, and applications can be downloaded at the company website (www.yardhouse.com).

Source: Yard House Restaurants



. [Yard House](http://www.yardhouse.com)

"We never have a shortage of people applying for employment when we announce we're opening a new location," says Harald Herrmann, president and chief operating officer. "But our emphasis is never on quantity, but rather quality. We've developed a training program called Yard Core, which really speaks to our company's philosophy in that every employee plays an instrumental role in Yard House's success. I believe what sets us apart from the competition is our dedicated employees who are the life blood of this operation."

For those seeking a career in the restaurant industry, Yard House is among one of the best company's to work for. At the managerial level benefits include performance-based promotions, 401(K) plan, comprehensive training, a 50-hour/5-day work week, two consecutive days off, family health benefits, life insurance, paid vacations, and dining privileges.

The Yard House concept is simple: Great food, classic rock, and the world's largest selection of draft beer. The new Westgate City Center location will span more than 13,000 square-feet with a guest capacity of 341 including an outdoor dining area. The interior will showcase a contrasting mix of warm

woods, stainless steel accents and original artwork complete with a signature oval bar and fleet of 130 handles with a handful of taps pouring locally produced brews. The glass-enclosed keg room is essentially the pulse of the operation, and will house as much as 600 kegs and more than 1,000 gallons of beer at a time. More than five miles of beer lines will stretch overhead from the keg room to the signature island bar, creating a rather intricate network in which to transport the chilled liquid. In addition, there will be an assembly of individual

pumps circulating as much as 2,000 gallons of coolant every hour in order to keep the beer consistently fresh and perfectly chilled.

More than two-dozen plasma screens will be strategically placed throughout the restaurant so guests can enjoy the latest sporting or news events. The state-of-the-art sound system will feature a library of more than 5,000 hand picked, digital titles of classic rock tunes with an eclectic mix of '70s and '80s hits along with disco, and contemporary music. A new play list created daily from Platt's home is then sent on to each Yard House location via the Internet. The custom sound system is so sophisticated that Platt can instantly alter or reprogram the music to reflect the age and preference of guests.

"Music is as equally important as our food, beer and service," says Platt. "We take the musical element very seriously. The one thing I don't want our guests to hear is the clatter of forks, knives and spoons, which is typical in other restaurants. I want our guests to have fun and truly enjoy their dining experience at Yard House."

Adding to the ambiance is a menu of American Fusion fare created by award-winning Executive Chef and Partner Carlito Jocson. With a nod to his Filipino heritage, many of Chef Jocson's dishes feature flavors of the Pacific Rim, which are then infused with more traditional fare. The menu, which boasts more than 100 items, includes a creative list of appetizers, salads, sandwiches, rice and pasta dishes, as well as steak and seafood. A prix fixe children's menu, printed on a 12-page activity book, features a selection of items found on the regular menu only served in age-appropriate portions and accompanied with a choice of side dishes, a Kustom Kooler and fresh fruit dessert bar.

Yard House will continue to expand within Arizona when it opens a fourth location in Gilbert next spring. Yard House at Westgate City Center will be open daily for dinner and late-night dining. For employment opportunities and general information, call the corporate offices at 949.727.0959 or visit online at www.yardhouse.com.

About Yard House USA, LLC:

Facts At-A-Glance:

The privately-owned California-based company, known for its eclectic menu and extensive taps of beer, is slated to open three units in the Greater Phoenix area and offers equity stake to key management.

Founder & CEO: Steele Platt
President & COO: Harald Herrmann
Partner & Executive Chef: Carlito Jocson
Headquarters: Irvine, California - Orange County
Founded: 1996
Holdings: 14 units; 8 in Southern California, 2 in Greater Phoenix with single units in Denver Metro, Glenview, Illinois; Kansas City; Palm Beach Gardens, Florida.
Financials: \$115 million for 2006
Average Check Per Person: \$14 lunch/\$22 dinner

Image Available: http://www.marketwire.com/mw/frame_mw?attachid=363348

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