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**CONTACT:**

**Becky Mayad 214-352-1881w  
214-697-7745c  
[becky@mayadpr.com](mailto:becky@mayadpr.com)**

## **WOLFGANG PUCK NAMED EXCLUSIVE CATERER FOR PEROT MUSEUM OF NATURE & SCIENCE**

***Wolfgang Puck Catering's sister division Restaurant Associates to operate museum café;  
Museum to begin taking special-event reservations on January 2, 2012***

**DALLAS (September 14, 2011)** – Internationally renowned **Wolfgang Puck Catering** has been named the exclusive caterer for the new **Perot Museum of Nature & Science**, and sister organization **Restaurant Associates** will operate the Museum's family-oriented, value-priced café. The \$185-million Perot Museum, currently under construction in Dallas' Victory Park, is expected to open in early 2013. And beginning January 2, 2012, the Perot Museum will begin taking reservations for special events of all kinds and groups of all sizes – from weddings and convention galas, to birthday parties and quinceañeras, to receptions, business meetings and bar mitzvahs.

"We're absolutely thrilled that Wolfgang Puck Catering will bring the Chef's legendary passion for food and entertaining to the Perot Museum of Nature and Science," said Nicole G. Small, CEO of the Museum of Nature & Science. "And Restaurant Associates is considered one of the finest museum café operators in the world. They have a great reputation for creating tasty, fun and affordable foods that are not only healthy and environmentally sustainable but have huge appeal to both kids and adults."

Wolfgang Puck Catering, known for the cuisine at such noteworthy events as the Academy Awards® Governors Ball, has established an international reputation for customized service that "brings a restaurant-quality experience to a special-event setting." His full-time catering team will operate onsite at the Museum, combining award-winning cuisine with flawless service and creative flair to design one-of-a-kind, exclusive experiences perfectly matched to the occasion and stunning setting.

Additionally, **Real. Delicious.** by Wolfgang Puck will offer a simplified program of flavorful seasonal menus when full-service catering is not required. Online ordering and drop-off service will be ideal for events such as children's birthday parties, breakfast meetings and picnics. Tasty kid-friendly menus and birthday cakes will also be available.

"By offering two catering concepts, the Perot Museum will be able to accommodate almost every budget and need – from casual to ultra-sophisticated, from a group of 10 to 1,000-plus guests," said Linda Murdock, the Museum's director of sales. "Wolfgang Puck Catering will be a true asset and partner, especially as we begin taking reservations for special events and business gatherings at the Museum in January 2012."

Restaurant Associates is recognized as the nation's premier hospitality company, operating over 100 prestigious locations including museums, performing arts centers and aquariums. They provide the casual dining services at such iconic institutions as the Metropolitan Museum of Art, the National Gallery of Art, American Museum of Natural History, the Georgia Aquarium, Boston's Museum of Science, New York's Liberty Science Center and the Smithsonian Institutes National Museum of the American Indian, National Museum of American History and National Museum of National History in Washington, D.C.

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## **Wolfgang Puck named exclusive caterer for Perot Museum of Nature & Science – Page Two**

The varied café menu designed for the Perot Museum will include local flavors and kid-friendly items. Market salads sold by the ounce feature ingredients such as sweet corn, chanterelle mushroom, basil and truffle vinaigrette; pizzas with Texas-smoked tomato, fresh mozzarella and arugula; and sides such as zucchini and smoked ham, and wild mushrooms with wheatberries. The grill will feature traditional fare made with top quality ingredients, such as the certified angus natural beef burger, grilled free range chicken sandwich with smoked tomato jam, and chopped steak chili. The kids menu includes all natural chicken tenders, organic peanut butter and jelly sandwich, and organic mac and cheese with a goldfish topping, accompanied by milk or juice box with whole fruit. The café's "grab and go" items include sandwiches, sushi and sweets.

In addition to the café, Restaurant Associates will also offer specialized cuisine via seasonal outdoor carts and concession stands.

"We are very proud to partner with the Perot Museum, a visionary organization, and to build on our current success in Dallas. What better way to support the museum's mission to inspire and educate than through wholesome delicious food and genuine hospitality," said renowned chef Wolfgang Puck.

Both Wolfgang Puck Catering and Restaurant Associates are committed to using fresh, natural and organic ingredients and celebrate local farmers, sustainable seafood and humanely treated animals. Partnering with Museum staff, both café and catering chefs will create menus and experiences that reflect the traveling exhibitions and the collections of the Museum.

Wolfgang Puck Catering and Restaurant Associates are a part of Compass Group North America, the leading foodservice and support-services company with \$9.9 billion in revenues in 2010.

The Perot Museum of Nature & Science has been designed by 2005 Pritzker Prize Laureate Thom Mayne and his California-based firm Morphosis and described by *The Dallas Morning News* architecture critic Scott Cantrell as "the boldest piece of modern architecture to hit Dallas." The new museum is located on a 4.7-acre site at 1155 Broom Street at the northwest corner of Woodall Rodgers Freeway and Field Street in Victory Park adjacent to downtown Dallas.

The facility's interior will include five floors of public space featuring 11 permanent exhibition halls, including a children's museum and outdoor playspace/courtyard; an expansive glass-enclosed lobby and adjacent outdoor terrace with a downtown view; state-of-the art exhibition hall designed to host world-class traveling exhibitions; an education wing equipped with six learning labs; a large-format, multi-media digital cinema with seating for 300; flexible-space auditorium; public café; retail store; visible exhibit workshops; and offices. Lastly, the building itself will be used as a "living" example of engineering, sustainability and technology at work.

To learn more about the Perot Museum of Nature & Science, go to [natureandscience.org](http://natureandscience.org). To donate to the Expansion Campaign, please call Mary Crain at 972-201-0555 or email her at [expansion@natureandscience.org](mailto:expansion@natureandscience.org).

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### **About the Museum of Nature & Science**

*The Museum of Nature & Science – the result of a unique merger in 2006 between the Dallas Museum of Natural History, The Science Place and the Dallas Children's Museum – is an AAM-accredited non-profit educational organization located in Dallas's Fair Park. In support of its mission to inspire minds through nature and science, the museum delivers exciting, engaging and innovative visitor experiences through its education, exhibition, and research and collections programming for children, students, teachers, families and life-long learners. The facility also includes the TI Founders IMAX® Theater and a cutting-edge digital planetarium. The Museum of Nature & Science is supported in part by funds from the City of Dallas Office of Cultural Affairs, the Texas Commission on the Arts and HP. The Museum of Nature & Science also is building a new \$185-million museum on a 4.7-acre site in Victory Park to complement the Fair Park facilities. To learn more about the Museum of Nature & Science, please visit [natureandscience.org](http://natureandscience.org).*

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**About Wolfgang Puck Catering**

*Founded in 1998, Wolfgang Puck Catering continues to set the standard for culinary excellence, bringing our team's legendary combination of innovative cuisine and refined service to the worlds' most renowned and demanding corporate, cultural and entertainment settings. Delivering a restaurant-quality experience in a special event setting, Wolfgang's experienced team caters intimate weddings, convention galas, family occasions, and such noteworthy events as the Academy Awards® Governors Ball. In keeping with Wolfgang's culinary passion, Wolfgang's Eat, Love, Live™ (WELL™) philosophy is a commitment to provide fresh, natural and organic ingredients and celebrate local farmers, sustainable seafood and humanely treated animals.*

*WPC is part of Compass Group North America, the leading foodservice and support services company with \$9.9 billion in revenues in 2010. WPC currently provides catering services at entertainment and cultural centers in major markets including Los Angeles, San Francisco, San Diego, Seattle, Dallas, Chicago, Boston, Philadelphia, Washington, DC and Atlanta. For additional information, visit [www.wolfgangpuck.com](http://www.wolfgangpuck.com).*

**About Restaurant Associates**

*Restaurant Associates is recognized as the nation's premier hospitality company, operating over 100 prestigious locations. Restaurant Associates, based in New York City, provides premium food services to museums, performing arts centers, aquariums, corporate dining, educational facilities and off-premise catering events in New York City, Boston, Hartford, Atlanta, Washington D.C., Philadelphia and Toronto. Restaurant Associates is an operating company of Compass Group North America, the world's leading foodservice management and support services company. For additional information, visit [www.restaurantassociates.com](http://www.restaurantassociates.com).*