

## Fact Sheet

Opening:	June 2007
Executive Chef:	Craig Koketsu
Executive Pastry Chef:	Richard Leach
General Manager:	Sam Pack
Designer:	AvroKO
Cuisine:	Summer-inspired New American
Address:	100 East 63 <sup>rd</sup> Street at Park Avenue
Hours:	Lunch 11:30 a.m. – 3:00 p.m. Dinner nightly: Monday through Thursday 5:30 – 11:00 p.m. Friday/Saturday 5:30 – 11:30 p.m. Sunday 5:30 – 10:00 p.m. Saturday/Sunday brunch: 11:00 a.m. – 3:00 p.m. Bar open daily 4:00 p.m.
Capacity:	130 in dining room
Private Dining:	The adjoining Townhouse at the Park Avenue Summer can accommodate up to 50 guests. The Archive Room can also be used for private functions for up to 75 guests seated and xx reception. The Kitchen Table seats ten at a glass-encased table in the heart of the kitchen. For more information on private events, please contact Denise Bryant at 212-360-0438.
Parking:	Narragansett Parking Garage 124 East 63rd Street between Park and Lexington Avenues
Reservations:	212-644-1900
Credit Cards:	All major credit cards accepted.
Website:	<a href="http://www.parkavenyc.com">www.parkavenyc.com</a> ; <a href="http://www.parkavenuesummer.com">www.parkavenuesummer.com</a>
Images:	High resolution photographs of the chefs, interior, and several dishes are available upon request. Please see enclosed sample images.

FOR MORE INFORMATION ON PARK AVENUE SUMMER,  
PLEASE CONTACT ALLISON GOOD  
([agood@swrg.com](mailto:agood@swrg.com)) AT 646-277-2379