



Maynard's Media Fact Sheet	Kitsap's Culinary Destination – New American Food & Drink
<ul style="list-style-type: none"> <li>• Overlooking the northern shores of Dyes Inlet in downtown Silverdale on 2.7 lush acres.</li> <li>• Water &amp; Olympic Mountain view Restaurant, Bar, Marketplace/Grab &amp; Go/Restaurant Quality Take Home Meals To-Go/Local Produce/ Artisan Goods, Farmer's Market, Group Event Space (Social &amp; Corporate), Dedicated Kitchen for cooking classes</li> <li>• Late Summer 2019 projected soft opening</li> </ul>	 <p data-bbox="610 1005 1352 1104">           Maynard's Owner, Chef Maynard "JJ" Meland <i>CEC, CCA, WCCE, CE</i>            Longtime Kitsap County Resident  <a href="http://maynardsrestaurant.com">maynardsrestaurant.com</a> </p>

**Facts & Figures at a glance:**

Designed by:	BCRA 2106 Pacific Avenue, Suite 300 Tacoma, WA 98402
Ground Breaking:	Fall 2018
Construction Company	Wilcox
Location address & mailing address:	2251 NW Bucklin Hill Road Silverdale, WA 98383
Seating/sq. footage/specs	View Restaurant & Bar: 335 Water & Olympic Mountains Deck/Patio: 150+ Market Place: 1,000sf Private Dining: 1,000sf Parking spots: 160 Outdoor Event Space: 10,000K+ Distillery of 1,200 sq. feet to be built on grounds as a separate structure at future date.
Offerings by time of day:	Coffee Bar/Grab & Go 6:00 am Lunch Daily 11:00 am Dinner Daily 3:00 pm
	Happy Hour Daily 3:00 to 6:00 pm
	Brunch Sat & Sun a la carte 10:00 am

<p>Owner Chef Maynard "J.J." Meland *** 2019 WA State Chef of the Year American Chef's Federation (ACF) National Certification Board (ACF) National President's Award (ACF)</p>	<p>Privately owned &amp; operated - See attached resume for details about Owner Chef Meland. J.J. comes from a restaurant family, he is the son of Chef Maynard Meland, Sr., his mother is also a long-time hospitality professional who worked in restaurant accounting/management.</p>
<p>Maynard's Management Team &amp; Staff</p>	<p>Total number of employees will be 100 full and part-time staff.</p>
<p>Maynard's Restaurant - New American Food &amp; Drink</p>	<p>Elevated chef driven New American Cuisine with global influences, featuring sustainable, natural Northwest beef, poultry and seafood, focusing on local Kitsap sourced seasonal farm to table ingredients to create a familiar, but unique dining experience. Food &amp; beverages are graciously prepared, presented and served in an environment that offers extraordinary experiences.</p>
<p>The Market</p>	<p>Adjacent to the lobby, restaurant &amp; bar is a retail area called The Market. During the local growing season, the Central Kitsap Farmers Market will be located outside the doors of our market.</p>
<p>Maynard's Bar</p>	<p>Signature cocktails, beer &amp; wine. 20 tap beers &amp; 4 wines on tap. The Market features an additional rotating beer &amp; wine on tap.</p>
<p>Maynard's Educational Kitchen</p>	<p>A combination of dedicated educational/chef demo kitchen and event space. Maynard's offers various cooking classes &amp; demos in this expanse for individual guests and groups.</p>
<p>Water &amp; Olympic Mountain View Outdoor Dining/Patio/Grounds</p>	<p>The location has multiple seasonal dining spaces on expensive heated decks, garden areas and the front entrance patio. The water view 10,000K+ lawn area, to the west of the deck, offers large groups prime event space.</p>
<p>Private Dining</p>	<p>2 beautiful, fully private adjoining rooms, for 40pp, both can be combined to seat 80pp.</p>
<p>Group &amp; Semi Private Dining</p>	<p>The restaurant and grounds accommodate groups from 6pp to buy-out sized gatherings.</p>
<p>Target Guests:</p>	<p>The Kitsap Peninsula's diverse residents, visitors to Kitsap for business or pleasure. Because of the configuration and size of the location, Maynard's can easily accommodate families, couples, business and social groups simultaneously.</p>
<p>Branding/Media/PR Contact:</p>	<p>Deba Wegner – Principal 425-241-9023 Recipe for Success, Inc. deba@yourrecipeforsuccess.com</p>

