SkyCity Fact Sheet

Guests come to SkyCity at the Needle to celebrate special occasions with Pacific Northwest cuisine matched only by the views served with it. Located at 500 feet, SkyCity is the world’s oldest revolving restaurant. The culinary team, led by Executive Chef Jeff Maxfield, uses local ingredients to create some of the most flavorful and dazzling cuisine in Seattle. From wild seafood caught on American vessels to mushrooms, berries, and nettles, SkyCity consistently presents a creative sampling of regional offerings. Compliment your meal with a Washington or Oregon wine from our extensive, award-winning wine list. Be sure to end your experience with our famous Lunar Orbiter dessert served since the World’s Fair opened in 1962. When you dine at SkyCity, the elevator ride and Observation Deck visit are complimentary.

Offerings
SkyCity serves quintessential Pacific Northwest cuisine accompanied by an award-winning wine list, as well as local beers and spirits. SkyCity is open for lunch and dinner year round, and brunch on summer weekends. Offerings rotate seasonally, and sample menus are provided below.

Leadership
Jeff Maxfield, Executive Chef

Awards
2009 Restaurant of the Year, Washington Wine Commission

Select Local Vendors
The following list represents a handful of SkyCity’s partners.

- Berries: Sterino Farms, Puyallup Valley, WA
- Bread: Macrina Bakery, Seattle, WA
- Ice cream: Snoqualmie Ice Cream, Snohomish, WA
- Saffron: Phocas Farms, Port Angeles, WA
- Salt: Alaska Pure Sea Salt Co., Sitka, AK
- Swiss cheese: Rosecrest Farms, Chehalis, WA

Fast Facts
- SkyCity is now the oldest operating revolving restaurant, but it was the second one ever built. The first was in the Ala Moana shopping mall in Hawaii.
- The Lunar Orbiter, our famous sundae that arrives at the table “smoking,” has been on the menu since 1962.
- The diameter of the SkyCity Restaurant is 94.5 feet.
- The entire Space Needle saucer does not rotate, only a 14-foot ring next to the windows rotates on the SkyCity level.
- The restaurant turntable revolves on a track and wheel system borrowed from railroad technology, weighing roughly 125 tons. All it takes to make the turntable revolve is a 1½ horsepower motor. (For reference, a push lawn mower uses 3-4 horsepower.)
The restaurant was originally called Eye of the Needle.

**Hours (seasonal)**
- Lunch: Monday-Friday, 11:00 a.m.-2:45 p.m.
- Dinner: Monday-Sunday, 5-9:45 p.m.
- Brunch: Saturday and Sunday, 9:30 a.m.-2:45 p.m.

**Reservations**
Reservations are strongly recommended. SkyCity accommodates parties of up to 10, and accepts reservations up to 90 days in advance, except for holidays. Every dining visit includes a complimentary trip to the Observation Deck.

To make a reservation, call (206) 905-2100 or (800) 937-9582. Parties of up to 4 can make reservations online.

**Attire**
SkyCity is the place for celebrations. It’s also a great place to get above it all and have an amazing dining experience paired with spectacular views. So we welcome all—from suits and ties to casual attire. We just ask that, as a general rule, attire be appropriate for a family environment—no bathing suits, inappropriate slogans on clothing, or sleeveless shirts for men.

**Wheelchair Accessible:** Yes

**Parking:** Valet

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