

SSP America Opens Three Local Restaurants at Boston Logan International Airport *Additions expand SSP America's Boston portfolio*

(United States, October xx, 2023): SSP America, a division of SSP Group, a leading operator of food and beverage brands in travel locations worldwide, has opened three restaurants at Boston Logan International Airport (BOS) which sees the company expand its BOS portfolio with additional concepts which reflect the local culinary landscape.

The restaurants are important additions to the newly expanded Terminal E built to accommodate increased passenger demand while elevating the passenger experience. The Terminal's striking 'Boston red' roof has quickly become an iconic symbol for the City.

The trio of concepts from Boston natives include a renowned woman-led distillery, a New England pizza mainstay, and one of the best-known families in the entertainment industry. SSP America's Vice President of Business Development Bob Stanton commented on the openings, "These iconic restaurants perfectly deliver the 'taste of place' for which the SSP America team is known. Delivering a culinary experience to passengers in the expanded, and really cool, Terminal E wouldn't be possible without our Boston team led by our Director of Operations Jackie Genao. Jackie is an amazing leader, and we're so grateful for the entire team's commitment and passion."

The **Boston Harbor Distillery** was founded by Rhonda Kallman in 2012 to make whole-grain whiskey and other inventive spirits. She is considered one of America's craft beverage industry thought leaders and a pioneering woman in the beer industry. After a decades-long career at the forefront of the U.S. craft beer movement, she founded Boston Harbor Distillery to produce her first love, whiskey, in her beloved city of Boston. The distillery is located on Boston's southernmost waterfront in the historic Port/Norfolk Neponset section of Dorchester. SSP America's BOS restaurant serves pub classics throughout the day along with an extensive cocktail menu featuring the brand's highly regarded spirits such as a Putnam Barrel Aged Old Fashioned, Boston Blaze Bloody Mary made with Demon Seed Whiskey and all-natural Maple Cream Espresso Martini

Rhonda Kallman commented, "Boston Harbor Distillery is proud to have been selected by SSP America to be the featured concept representing a taste of Boston inside Logan Airport's newly expanded International Terminal E. This world-class concept showcases our small batch, hand crafted whiskey and inventive spirits to be enjoyed when a passengers' travels take them through Logan. Come raise a glass with us. Cheers!"

Sal's Pizza is one the most recognizable pizza names in New England. The pizza brand is the brainchild of Sal Lupoli who is an East Boston native who opened his first shop in the 1990s with the support of his family. Today, more than 120 locations sell Sal's pies which include standalone restaurants, express locations, and the frozen aisle at the grocery store. Sal first learned to make pizza at a family run pizza shop in the North End while he attended Northeastern University. The menu will include the brand's speciality pies as well as sandwiches, salads, and breakfast strombolis.

Sal Lupoli remarked, "We are thrilled to partner with SSP to bring Sal's Pizza to the newly expanded Terminal E," said CEO and Founder Sal Lupoli, "We take great pride in being Boston's hometown pizza, made with only the freshest ingredients, and we look forward to offering the Sal's experience to travelers."

Even before the Emmy-nominated, A&E reality show catapulted the Wahlberg clan into our living rooms, Wahlburgers had been an award-winning restaurant south of Boston. Mark, Donnie, and Paul created Wahlburgers to share the family's love of great food with Chef Paul's menu of handcrafted premium burgers, sandwiches, salads, and sides. This quick serve concept in Terminal E is the second Wahlburgers at BOS and will

feature the brand's signature burgers such as The Our Burger topped with Paul's signature Wahl Sauce, sandwiches and salads including Jenn's Chicken Salad.

"We've worked with SSP for a number of years and have had great success with our restaurant in Terminal C at Logan. We're excited to expand our footprint with the opening of Terminal E and look forward to greeting even more travelers with the Boston experience at Wahlburgers," added Chef Paul Wahlburg.

SSP America also operates three restaurants in Terminal C which are the modern Asian and Boston restaurant Shojo, a full-service Wahlburgers and SSP America's proprietary brand Camden food co. which offers healthy and quick meals to passengers throughout the day. SSP America also operates a one restaurant in Terminal B as well as local Mexican favorite Temazcal Tequila Cantina.

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About SSP America

SSP America is a division of SSP Group, a leading operator of food and beverage concessions in travel locations, operating restaurants, bars, cafés, food courts, lounges and convenience stores in airports, train stations, motorway service stations and other leisure locations. We operate in approximately 600 travel locations and manage more than 550 international, national, and local brands across our 2,600 units. The SSP America team is driven by a shared vision to bring authentic restaurant experiences to every airport in North America. Our employees have a passion for exceptional food served by people who believe in heartfelt hospitality. Our airport partners trust SSP America to deliver a world-class portfolio of brands with broad passenger appeal and lasting commercial viability. Our brand heroes trust us to bring a taste of place to their hometown airport.

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