

SSP America Team Awarded Food & Beverage Contract by Colorado Springs Airport
9 dining experiences will focus on bringing a 'taste of place' to the Airport

(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 been awarded a contract with Colorado Springs Airport (COS) to develop a portfolio of 9 concepts.

The portfolio of brands will be consistent with the Airport's focus on offering passengers a convenient, comfortable, and friendly travel experience. The lineup will include local restaurants which celebrate the culinary landscape of Colorado, boutique concepts which address the unique needs of passengers and national brands which offer broad, name brand appeal.

The restaurant development is an important component of the Airport's Concourse Modernization project focused, in part, on upgrading the terminal to accommodate more passengers and improve the passenger experience. Commenting on the selection of SSP America for this contract, "We are thrilled to continue our partnership with SSP America and look forward to their plans for enhancing our travelers' dining experience," said Greg Phillips, Director of Aviation for COS. "The sense of place that will be created through SSP America's local portfolio will not only support our community's businesses but will give visitors a taste of what to expect in Colorado Springs."

Vice President of Business Development Kyle Phillips commented, "At SSP America we're all about bringing cool, authentic restaurants to airports that reflect a taste of place. Our COS team, led by our Director of Operations Susan O'Neil, deserve a lot of kudos for working with such passion and dedication. We're looking forward to redeveloping the portfolio at COS and continuing to be enthusiastic members of the COS community."

Brand Line Up

Atrevida Beer Co: Atrevida is a local craft brewer synonymous with award-winning excellence. Founder and Brew Master, Jess Fierro is a modern brewer—the first Latina owner and head brewer in Colorado and the winner of the television series *Beerland*, Season One. The concept will offer an all-day, full-service menu of hearty brewpub fare and a selection of the brewery's draft beers as well as a full bar.

Camden food co.: A quick service market concept tailored to travelers who need 'food on the move' and seek a menu filled with variety that suits a wide range of dietary needs. This quick service market offers passengers a menu of fresh, modern favorites including fresh salads, artisan wraps and sandwiches as well as nourishing snacks with lots of healthy options. Camden at COS will be a 24/7 operation.

Colorado Craft: Celebrated Colorado Springs Chef Mario Vasquez and the accomplished restauranteurs Bryan Bradigan and Dylan Currier are at the forefront of the latest wave of locavorism with Colorado Craft which celebrates Colorado's breweries, distilleries, farms, and purveyors. The menu features chef-driven, scratch-made plates made from hyper-focused, locally sourced ingredients and spins on American classics.

Drifter's Hamburgers: A family friendly restaurant with a world-class, fast-food hamburger that doesn't cost a fortune. Hamburgers, fries, salads, milkshakes, breakfast burritos, and "cracked egg" handheld breakfast sandwiches are the mainstay of the menu. Passengers will appreciate high-quality local beef from humanely raised animals and free of performance enhancing drugs. Burgers are sandwiched between small-batch, 100% all natural hamburger buns and topped with a house-made sauce without stabilizers or BHT preservatives.

Einstein Bros Bagels and Einstein Bros Express: The largest bagel brand in America featuring a delicious menu for all day parts with freshly baked bagels, made-to-order hot breakfast and lunch sandwiches, freshly brewed Breakfast Blend Coffees, and a full line of classic and flavored Sweet Cream Cold Brews and Cold Brew Shakes. Perfect for the airport rush, passengers can enjoy grab-and-go options that include healthy salad options, sandwiches, yogurt, snacks, and beverages.

Mi Casa Cantina: A Mexican cantina featuring an all-day menu bursting with fresh, house-made flavors true to south of the border cooking and prepared with an eye toward speed of service for travelers on the go and healthy cuisine.

Peet's: Will offer a full line-up of 100 percent responsibly sourced coffee per Enveritas standards, and teas prepared by meticulously trained baristas. Enveritas is a 501(c)(3) which works to end global poverty in the coffee industry. The menu will cater to passengers traveling throughout the day and includes gourmet sandwiches and salads, one-of-a-kind breakfast sandwiches as well as a wide range of fresh grab-and-go items—all tailored specifically to the COS location.

Pizzeria Rustica: Award-winning Neapolitan style pizza by local chef and restaurateur Jay Gust. Dough and mozzarella will be made daily, and pizzas will be cooked on a wood fired oven. The menu will also include a range of breakfast plates and pizzas, fresh salads, and Italian desserts.

Street Eats by Chef Brother Luck: A full-service restaurant and bar by the critically acclaimed Chef Brother Luck will feature an all-day menu filled with artisanal, chef driven plates including the *Beat Bobby Flay* Sliders, and famous Bacon Jam Burger featured on the *Rachel Ray Show*.

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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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