

## **Chef Nicole Gomes' Wander Kitchen & Bar Now Open at YYC Calgary International Airport**

*Legendary Canadian Chef Welcomes Travellers with Fresh Flavours and a Taste of Home*

(Canada, 22 October 2025): SSP Canada, a division of SSP Group, a leading operator of food and beverage brands in travel locations worldwide, is delighted to announce the opening of Wander Kitchen & Bar by Chef Nicole Gomes at YYC Calgary International Airport's C Gates.

On Wednesday, the restaurant's debut was celebrated by: Chef Gomes; Calgary Airports' Chief Executive Officer Chris Dinsdale, General Manager of Retail & Hospitality Development Chris Niergarth, Chief Operating Officer Chris Miles, and Chief Commercial Officer Balazs Bogats; as well as SSP Canada's Senior Vice President of Business Development Bob Stanton, Vice President of Brands and Concepts Rich Wilson, Regional Vice President of Operations Cale Inglis, and Senior Director of Brand Development Michelle LeBleu.

For Chef Nicole Gomes, one of Canada's most popular culinary voices, Wander Kitchen & Bar marks a new chapter. Known for her bold flavours, welcoming style, and award-winning talent—including her titles as Top Chef Canada: All-Stars champion and Beat Bobby Flay winner—Chef Gomes has cooked in kitchens around the world, from Paris and Sydney to Vancouver and Calgary. With Wander, she invites travellers to slow down, savour the moment, and enjoy food that feels both adventurous and comforting.

"Travel has always been such a meaningful source of inspiration for me," said Chef Gomes. "With Wander Kitchen & Bar, I wanted to create more than just a restaurant. I wanted to offer travellers a warm, welcoming pause in their journey. Together with SSP Canada, we've created a place where people can enjoy bold flavours, fresh ingredients, and the comfort of a well-made meal. It's a taste of home, with the spirit of discovery that makes travel so special."

Designed as a haven for travellers, Wander Kitchen & Bar blends modern comfort with the elegance of the golden age of travel. The inviting mid-century modern setting is the perfect backdrop for a globally inspired menu crafted from fresh, seasonal ingredients. Guests can sip handcrafted cocktails, share a leisurely meal, or grab something satisfying before heading to their gate. Serving all dayparts, morning favourites include the hearty Classic Canadian Breakfast and the much-loved Breakfast Sammie. For lunch and dinner, highlights range from House-Made Italian Meatballs and a crisp Green Goddess Salad to comfort-driven mains like the Wander Burger, Fried Chicken Parm Sandwich, Salmon & Greens, and the aptly named Wander Winner Chicken Dinner.

Whether fuelling up before take-off or finding a moment of calm during a layover, Wander Kitchen & Bar promises to make every stop at YYC a little warmer, a little tastier, and a lot more memorable.

"Wander Kitchen & Bar beautifully captures what travel through YYC is all about — connection, comfort, and discovery," said Chris Niergarth, general manager, retail and hospitality development, Calgary Airports. "Partnering with Chef Nicole Gomes and SSP Canada allows us to showcase the heart

of Calgary’s local culinary community at YYC and highlight our commitment to bringing in new and exciting dining experiences to our terminal.”

“Our collaboration with Chef Gomes and YYC reflects SSP Canada’s ongoing commitment to bringing local culinary icons to the global travel stage,” said Bob Stanton. “Chef Gomes’ creativity and deep roots in Calgary’s dining scene make Wander Kitchen & Bar an exceptional addition to YYC, offering travellers a genuine taste of place and a memorable dining experience that feels both local and world-class.”

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### **About SSP Canada/America**

SSP America is a division of SSP Group, a leading global operator of food and beverage outlets in travel locations employing around 49,000 colleagues in over 3,000 units across 38 countries. We specialise in designing, creating and operating a diverse range of food and drink outlets in airports, train stations and other travel hubs across six formats: sit-down and quick service restaurants, bars, cafés, lounges, and food-led convenience stores. Our extensive portfolio of brands features a mix of international, national, and local brands, tailored to meet the diverse needs of our clients and customers. 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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### **About Calgary Airports**

Calgary Airports (formally the Calgary Airport Authority) is a non-share capital corporation incorporated under the Regional Airports Authorities Act of Alberta. It is responsible for the management, operation and development of YYC Calgary International Airport and YBW Springbank Airport. Calgary Airports’ commitment to safety remains a top priority. Our airports are important economic generators for the city, region and province, supporting thousands of jobs and generating billions in GDP through associated economic activity. Calgary Airports was also recognized as one of Alberta’s Top Employers for 2025.