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SSP America opens first pre-security full service restaurant at Minneapolis-St Paul International Airport

SSP America has opened a new Houlihan's Restaurant at Minneapolis-St Paul International Airport (MSP). Located near Security Checkpoint 1 in the Lindbergh Terminal, the new facility has been strategically placed to provide the airport's 35 million-plus annual travellers with a pre-security dining option.

'One of the most frequent requests we've received in recent years has been for an airport restaurant accessible to travellers and visitors alike,' said Jack Lanners, Chairman of the Metropolitan Airports Commission. 'With the opening of Houlihan's, Minneapolis-St. Paul International Airport offers the perfect venue in which to see loved ones off, welcome home family members, or meet friends catching a connecting flight. Houlihan's is a welcomed new amenity and one more reason for travellers to make Minneapolis-St. Paul International their airport of choice.'

The new restaurant will offer food that is 'freshly prepared from scratch'. According to Stuart Alperin, Regional Operations Director for Houlihan's Restaurants Inc., this sets the renowned 'hip and casual' US brand apart from its competition. 'We give a jolt to people's expectations of casual dining,' said Alperin. 'Everything from our modern, open décor, fashionable uniforms, indie music soundtrack, unique menu design and our ageless bar experience has been carefully thought out to set us apart from other casual restaurants.' Houlihan's at MSP will serve a menu familiar to Houlihan's regulars, including Thai Chili buffalo wings, French-fried asparagus and mini martini 'flights'. The interior of the 4,500-square-foot facility features dark woods and bright welcoming colours throughout. Flat screen monitors will display flight departure and arrival gate information so customers can easily check their flight's status without leaving the restaurant. The open kitchen welcomes guests who can choose to sit at the walk-around bar, in the patio area or the dining room. It will be open to every day from 6 am to 9 pm.

'We're delighted to be working in partnership with the Metropolitan Airports Commission to create a highly enjoyable experience for those travelling through MSP,' said Les Cappetta, Chief Executive Officer of SSP America. 'The Commission's commitment to offering Twin Cities' travellers the best in amenities and services, combined with SSP America's dedication to providing the travelling consumer fresh, quality dining options, makes for an exciting collaboration.'

SSP America's operations team at MSP will be led by Kristin Tiarks. With more than fifteen years of experience in the food service sector, Tiarks has supervised various store openings, handled day-to-day operations in properties with direct customer contact and recently completed SSP America's Multi-Site Management Program at Rosen College of Hospitality Management.

Further information:
Clare Williams Fannin
Templemere Public Relations
+44 (0) 1483 243546
Clare@templemerepr.co.uk

Editor's notes:

SSP, the Food Travel Experts, is the leading dedicated operator of food and beverage brands in travel locations worldwide, with operations in more than 130 airports in 30 countries. Its unparalleled portfolio of international, national, local, specialty and new breakthrough food and beverage brands includes its own national and international brands. Among these are Starbucks, Caffè Ritazza, Burger King, M&S Simply Food, Bonne Journée, Caviar House & Prunier, Pizza Hut, Upper Crust and Le Train Bleu. SSP has operations in airports, train stations, retail parks and conference centres.