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HMSHost Completes \$4 Million in Upgrades at Salt Lake City International Airport

Adds Popular Salt Lake City Business Mill Creek Coffee Roasters

BETHESDA, MD – HMSHost Corporation, a world leader in travel dining and shopping, announced today the completion of more than \$4 million in renovations at Salt Lake City International Airport (SLC.) The renovations are part of HMSHost’s recently extended food, beverage and retail contract that runs through 2011. Improvements include upgraded seating in the airport’s common areas, a new restaurant with local Salt Lake City history, and the addition of well-known national brands, all of which will enhance the overall airport experience for SLC travelers.

“We are very pleased that HMSHost selected a mix of local and national restaurant brands to make the airport experience more authentic and enjoyable for the more than 22 million passengers that travel through our airport each year,” said John Buckner, Director, Administration/Commercial, Salt Lake City International Airport.

“As one of the largest airports in the Mountain West region of the United States, Salt Lake City International Airport is an important flight hub,” said Steve Johnson, Senior Vice President, Business Development for HMSHost. “The recent upgrades and additions of local and nationally recognized brands have transformed the busy airport into a place where travelers can relax and enjoy their ever-increasing time spent in the airport.”

HMSHost partnered with local brand *Mill Creek Coffee Roasters* and nationally known brands to revamp the airport’s dining facilities which now offer travelers an array of gourmet fare, popular favorites, international cuisine and healthy choices, including:

- *Mill Creek Coffee Roasters*– A Salt Lake City local brand and coffee enthusiast favorite, Mill Creek Coffee Roasters made its debut in the International Terminal Rotunda and Lower D Concourse at SLC. The company is committed to providing its customers with the highest quality coffee by roasting its beans daily and delivering them promptly to ensure exceptional flavor. Mill Creek Coffee Roasters specializes in coffee varieties from around the world, and are masters at unlocking the hidden flavor of every variety of bean, continually tasting and creating different roasts and blends to ensure the highest quality coffee.
- *Yovana* – Known as “pure yogurt nirvana,” Yovana prepares freshly made yogurt on the premises several times a day. This new concept located in the International Terminal Level 2 comes from the makers of TCBY and offers premium yogurt prepared in small batches allowing for the freshest product possible. Unique flavors such as Very Berry Pomegranate, Citrus Berry and Piña Colada are offered in regular, low-fat, fat-free and no-sugar versions, with toppings such as fresh seasonal berries and organic granola. Yovana also offers yogurt smoothies and parfaits with fiber, energy and protein supplements for an extra healthy boost. Beverages and organic free-trade coffee, espresso and tea, cold drinks, iced tea and water also are available.



Yovana, photo credit: HMSHost

- **Wolfgang Puck Gourmet Express** – World-renowned chef and restaurateur Wolfgang Puck has teamed up with HMSHost to bring his distinctive gourmet cooking to Salt Lake City in Concourse C. The menu includes unique specialty sandwiches, Wolfgang's signature soups, Spago's Famous Chinois Chicken Salad, and a variety of his celebrated individual gourmet pizzas.



Wolfgang Puck Gourmet Express, photo credit: HMSHost

- **Blue Burrito Grille** – One of the region's most notable quick casual restaurant chains, Blue Burrito Grille offers full-flavored, healthy Mexican food made from the freshest ingredients available. As one of the first Mexican food restaurants to receive approval from Heart Smart Restaurants International for many of their menu items, travelers in the Lower B Concourse can enjoy a variety of exciting low-fat dishes such as Carne Asada Burritos and the Chicken Fajita Rice Bowl.

Other new locations include **Manchu Wok** in the International Terminal Rotunda and **Quiznos Sub** on Concourses A and E. These new additions to the airport join a strong existing lineup of the already established and well-known brands **Starbucks Coffee**, **HMSHost's own Simply Books**, **Sporting Eyes**, **Dick Clark's American Bandstand Grill & Bar**, **Brookstone**, and **Wilson's Leather**. **City Deli** also was recently refurbished as part of the \$4 million upgrades by HMSHost.



Quiznos Sub, photo credit: HMSHost

About HMSHost

HMSHost is world-renowned for creating customized shopping and dining spaces in travel venues. The innovative company operates in more than 100 airport locations around the globe, including 19 of the 20 busiest airports in North America. HMSHost has annual sales in excess of \$2.3 billion and employs more than 28,000 associates worldwide.

A wholly-owned subsidiary of Autogrill S.p.A, HMSHost and the rest of the Autogrill Group are recognized leaders in travel amenities. With sales exceeding €3.9 billion, Autogrill is present in 33 countries with more than 4,800 points of sale in more than 1050 locations (including 163 airports and 689 motorways) where 51,000 employees serve over 840 million customers every year. Visit www.HMSHost.com for more information.

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