

SSP America takes on new F&B contract with Bermuda L.F. Wade International Airport



As part of SSP's F&B line-up, The Whistling Rum Bar & Grill will showcase Bermuda's culinary culture and serve as a new "neighborhood" addition to on-island dining

SSP America, a leading operator of F&B brands in travel locations worldwide, has been awarded a food and beverage contract by Bermuda L.F. Wade International Airport (BDA). The restaurants developed and operated as part of the contract will be featured in BDA's new, state-of-the-art passenger terminal building, part of the gateway's wider Bermuda Airport Redevelopment Project.

Kyle Phillips Senior Director of Business Development, SSP America, shares: "The Bermuda L.F. Wade International Airport team sought an elevated experience for its passengers and SSP America answered the call. Our strategy was to deliver the 'taste of place' for which we're known as well as unsurpassed operational know how. We're looking forward to being part of the BDA Airport community."

Aaron Adderley, President, Skyport, comments: "Creating interesting, high quality restaurants that will resonate with passengers traveling through the LF Wade International Airport was a top priority for us. We are excited to partner with SSP America and look forward to launching these three new elevated dining experiences next year when we open the new passenger terminal building."

SSP America teams up with two outstanding local Bermudian entrepreneurs, Dennie O'Connor and Jennifer Turini Ysseldyke to form a joint venture, Bermuda Travel Concessions. The restaurants the joint venture will operate have been designed specifically for the new terminal and will reflect Bermuda's rich culinary landscape and culture as well as the island's position as a premier holiday destination.

SSP's line-up includes:

The Whistling Rum Bar & Grill, Departures Check-in Area (Pre-Security)— As a full service landside bar and grill, The Whistling Rum Bar will welcome passengers, airport and airline staff, meeters and greeters, as well as locals alike—all looking for a fun and energetic, world-class meal

that showcases Bermuda's culinary culture including Jerk Roasted Chicken, Fish Tacos, Fish Chowder and Warm Rum Cake. Featuring a line-up of ice-cold beers, international wines and bubbles, as well as a wide-ranging menu of signature cocktails, the Whistling Rum Bar will be a stunning new "neighborhood" addition to on-island dining.

Rock & Barrel Gastro Bar, US Departures Hold Room—Rock & Barrel Gastro Bar will make the last port of call one to remember for passengers traveling to and from The Rock via BDA's US Departures Hold Room. This buzzing, modern full service gastro bar will have a universally inviting landscape that beckons all travelers looking for one last on-island drink to go. Featuring signature Bermudian cocktails, a lavish line-up of topnotch local and international brews and freshly prepared, unique, island dishes, Rock & Barrel will be a stunning showcase of island dining.

The Heron & the Sea Public House, International Departures Hold Room—Beautiful and stylish yet welcoming to all, The Heron & the Sea will invite globetrotters to enjoy a deeply stocked cellar, global brews and classic Bermudian cocktails, as well as housemade plates that nod to the piscine delights of Bermuda's coastal waters, including warming bowls of traditional Fish Chowder, Seared George Bank Scallops, Blackened Wahoo and Shrimp Kebabs with Guava BBQ Sauce. With ample space, capacious seating that expands out onto the open-air terrace and majestic, engaging views of the runway and horizon beyond, The Heron & the Sea will be the ultimate BDA oasis.

Kyle Phillips, Senior Director - Business Development, SSP America, concludes: "SSP America is delighted to be showcasing the true flavors of Bermuda at BDA's new passenger terminal. Together with our locally-based partners, Dennie O'Connor and Jennifer Ysseldyke, SSP's new restaurants will ensure passengers will remember their last taste of island life long after departure."