

# SSP Canada wins three new F&B contracts at Vancouver Airport



A rendering of Hawksworth Kitchen by David Hawksworth, set to open at Vancouver Airport

SSP Canada has been awarded three contracts by Vancouver Airport Authority to develop and operate new food and beverage concession spaces at Vancouver International Airport (YVR).

The company will introduce a diverse portfolio of award-winning local brands anchored by two modern, innovative fast-casual brands with a national presence.

Scott Welding, Vice President of Business Development, said: “YVR’s ever-increasing passenger numbers reflect not only the region’s global appeal, but also the gateway’s capacity to accommodate new routes and carriers. With its 20-year capital construction projects, it’s clear that YVR is focused on the future.

“SSP Canada is delighted to be a part of this continued growth and investment. We are enormously proud of our brands and partnerships that highlight the very best of this truly wonderful region.”

SSP’s line-up includes:

**Hawksworth Kitchen by David Hawksworth (Domestic Pier C, Post-Security):** Designed to reflect Vancouver’s role as a gateway into British Columbia and the Pacific Northwest region, this outlet promises a chef-led experience, focused on local ingredients and innovative, contemporary combinations. The menu will span seasonal salads, local seafood and locally farmed meat dishes. Hawksworth will also feature hand-tossed pizzas, artisan coffee and teas, as well as a full-service bar highlighting local craft beers and regional wines.

**Steamworks Bar & Restaurant (Domestic Level 3, Pre-Security):** Inspired by the Gastown neighborhood’s award-winning brewpub, which houses a rare steam heat system and a steam-generated brewery, Steamworks serves a wide range of steam-powered craft brews and an all-day menu of hearty, brewpub fare.

**Whistler Brewing Lodge (International, Post-Security):** Incorporating an attractive design, this mountain lodge retreat features artisanal craft beers from regional brewer, Whistler Brewing Company. With a bar program designed by Vancouver’s World Class Bartender of the Year, Kaitlyn Stewart, this full-service restaurant offers elevated spins on traditional mountain cuisine.

Heritage Asian Eatery (Domestic Pier C Food Hall, Post-Security): With an industrial-yet-rustic decor that seeks to foster a casual and communal atmosphere, Heritage Asian brings an award-winning, chef-driven, counter-service restaurant that features a fusion of Far East flavors created with locally sourced ingredients and modern techniques. Chef Felix Zhou's Asian flavors span congee and breakfast baos in the morning, backed by a wide range of rice bowls, salads and sides throughout the day.

The Dirty Apron (Domestic Pier C Food Hall, Post-Security): This acclaimed, chef-driven, Vancouver delicatessen is centered on fresh ingredients; strong relationships with local farmers, growers and suppliers; and creating memorable moments. Under Chef David Robertson, the outlet offers freshly prepared baguettes, grilled sandwiches, salads and pastries with healthy and vegetarian options.

BUILT Custom Burgers (Domestic Pier C Food Hall, Post-Security): This outlet focuses on customization. Guests can either select a burger that is "BUILT FOR ME", where the build is made in front of the guest using fresh ingredients, sauces and cheese, or guests can create their own burger from more than 300,000 combinations.

Red Truck Beer Company Truck Stop (Domestic Pier C Food Hall, Post-Security): Designed to capture the excitement of West Coast ales stemming from California up the coast to Portland and Seattle, Red Truck Beer Company brings a new and original craft brew destination. The award-winning beers span the smooth Red Truck Lager, the original Red Truck Ale, and the well-balanced Red Truck IPA brewed with five of the best hop varieties from the Pacific Northwest. Spirits, premium wines and soft drinks will also be available. Red Truck will serve an all-day menu including a selection of bar snacks and signature gourmet hot dogs.

Left Coast Café & Bar (Domestic Arrivals, Pre-Security): This outlet brings artisanal coffees and cocktails, and a speedy-service, café-style menu. The design is inspired by contemporary Pacific Northwest style and the menu specializes in locally sourced British Columbia ingredients.

Wahlburgers (International, Post-Security): With celebrity owners, Wahlburgers opened its first restaurant in Hingham, Massachusetts in 2011. Backed by an Emmy-nominated, top-rated A&E reality television show, the concept is the brainchild of Executive Chef and owner/brother Paul Wahlberg. The all-day menu highlights include Mark's favorite Thanksgiving Day Sandwich, and Donnie's favorite BBQ Bacon Burger. A full-service bar including craft beers and premium wine will also be available.