



## TRANSFORMATIVE PLANS ANNOUNCED FOR TERMINAL B AT PHILADELPHIA INTERNATIONAL AIRPORT

*Local Chefs Roll Out Upgraded Culinary Options,  
Beautiful Design and New Technology for American Airlines Customers*

**Philadelphia, May, 18, 2016:** Philadelphia International Airport (PHL), American Airlines and MarketPlace Philadelphia announced plans today for award-winning hospitality group OTG to transform the dining and retail experience from the ground up at the PHL’s Terminal B.

A capital investment of more than \$30 million will transform Terminal B, one of five terminals operated by American, with the introduction of chef-driven dining and thousands of iPads powered by OTG’s customer experience platform flo®. Customers will be able to experience exciting new food options from some of Philadelphia’s most celebrated chefs, an expansive food hall, gourmet markets and world-class retail shopping in an innovative airport experience.

“Our team is inspired by the revolutionary work ahead at Terminal B at Philadelphia International. In collaborating with American Airlines, MarketPlace and the Airport, we’re all working together to create a completely reenergized American Airlines PHL hub, said Rick Blatstein, OTG’s Chief Executive Officer. “The traveler’s experience at the Airport will be transformed by incredible Philly chefs, redesigned gate areas and exciting new retail.”

“American is proud to offer our customers a taste of local flavors and the convenience of high-tech amenities at our PHL hub,” said Cedric Rockamore, American’s vice president – PHL Hub Operations. “The transformation of Terminal B is the latest in our more than \$3 billion investment in improving the travel experience for our customers.”

**Chef-Driven Dining with Unique Local Flavor:** Eight new dining venues are anticipated to provide travelers with an array of culinary choices, as well as markets, cafes and exceptional food and beverage service in 15 gate areas. Menus at all price points will emphasize fresh, locally sourced ingredients and will highlight regional and local dining experiences. These dining experiences will include concepts from a number of celebrated Philadelphia area chefs, such as:

- **Chef Kevin Sbraga:** Chef Sbraga, winner of “Top Chef: Season 7,” and owner of his eponymous restaurant in Philadelphia, focuses on pairing the most flavorful ingredients with the perfect beverages. Kevin also has a southern comfort, small plates restaurant called The Fat Ham.
- **Chef Nicholas Elmi:** Chef Elmi is the chef and owner behind celebrated Philadelphia

restaurant Laurel. Elmi is also the winner of “Top Chef: Season 11,” and has extensive experience working at some of the top rated French restaurants on the East Coast, including Le Bec Fin, Union Pacific, Oceana and Lutece as well as Paris’ Guy Savoy.

- **Chef Erin O’Shea:** Chef O’Shea arrived in Philadelphia in 2006 and brought her much-lauded Southern style cooking with her. In 2009 O’Shea opened up Percy Street Barbecue, which serves Texas-style smoked meats and home-style side dishes alongside the city’s largest selection of craft beers and tasty cocktails.
- **Chef Hiroyuki “Zama” Tanaka:** Chef Zama moved from Japan to Philadelphia when he attended Temple University. With a unique vision of what a Japanese restaurant should be, Zama opened up his own restaurant, where the restaurant’s Celebrity Roll Series recently received one of Philadelphia Magazine’s “Best of Philly” awards.
- **Chef Anne Coll:** Born and raised right outside Philadelphia, Chef Coll’s approach to food draws on blending traditional French techniques with Asian profiles, while still including the tastes of today. Serving as the executive chef at Meritage in Philadelphia, Chef Coll was named one of Philly’s Next Great Chefs by Philadelphia Magazine in 2006. Anne is currently the Executive Chef at The Whip Tavern.
- **Chef Joe Cicala:** Chef Joe Cicala trained in Salerno, Italy under Chef Pietro Rispoli before embarking on a U.S. based career that would take him through some of the East Coast’s best kitchens. As executive chef at Le Virtu, Chef Cicala brings a great respect and knowledge for Italian traditions.
- **John Myerow and Michael McCaulley:** Myerow and McCaulley are the owners of Philadelphia’s Tria. A James Beard Nominee for Outstanding Wine Program, as well as being placed on Philadelphia Magazine’s Best of Philly list for Outstanding Wine List and Beer Bar, Tria is a top destination in Philadelphia for artisanal wine, cheese, and beer.
- **Chef Stalin Bedon:** Chef Bedon is the owner of Nomad Pizza in Philadelphia, which began as a food truck in the city. Bedon eventually opened up sit-down Nomad Pizza locations in Philadelphia, Princeton, N.J. and Hopewell, N.J., utilizing big wood-fired ovens, combined with Neapolitan techniques and high-quality ingredients.

**Trendsetting Design:** Renowned architects and designers will transform the physical interior of Terminal B into a world-class setting that combines comfort with beautiful, free flowing spaces. Customers can expect to see immediate improvements when temporary restaurant locations pop up to offer a taste of what’s to come. The full experience is expected to be phased in over the next 18 to 24 months.

The airport facility will be modernized with the introduction of 15 tech-driven gate lounges that allow guests to order food, drink and amenities from the comfort of their gate.

Renderings of the cutting-edge designs can be found [here](#).

**Leading Edge Technology:** Upon completion of the planned project, travelers waiting for a flight will be able to access more than 1,000 iPads positioned throughout restaurants and gate lounges. Featuring OTG's award-winning flo® tech, the iPads will allow guests to track their flight, browse the web, play games, and order food and amenities from intuitive visual menus, all delivered directly to their seat. Customers will have access to more than 1,000 power ports with the redesigned terminal seating.

"We want the traveling experience at PHL to reflect the vitality and innovation of our great city and we are very pleased to be expanding these options for our passengers," said PHL CEO Chellie Cameron. "We are proud to be one of American's hubs and our partnership will be enhanced and deepened by this redesign of Terminal B."

"It's an exciting time to be here, as Philadelphia International Airport continues to grow its reputation as a top tier airport. The world class design and contemporary concepts that OTG is bringing to Terminal B will greatly enhance our extensive shopping and dining options for passengers," said Clarence LeJeune, Operating Partner, MarketPlacePHL, LLC and President, LeJeune and Associates, LLC. "This is a great opportunity for the City of Philadelphia and for Philadelphia International Airport."

#### **About OTG**

OTG is an award-winning restaurateur, elevating the airport experience with enhanced dining, design and technology in more than 250 restaurants and retail concepts in 11 airports across North America. OTG has been recognized throughout the industry for its exceptional customer focus and groundbreaking innovation. In 2014, it ranked among the World's 50 Most Innovative Companies in Fast Company Magazine, and then again in 2016 as one of the World's Most Innovative Travel Companies.

#### **About American Airlines Group**

American Airlines and American Eagle offer an average of nearly 6,700 flights per day to nearly 350 destinations in more than 50 countries. American has hubs in Charlotte, Chicago, Dallas/Fort Worth, Los Angeles, Miami, New York, Philadelphia, Phoenix, and Washington, D.C. American is a founding member of the oneworld alliance, whose members and members-elect serve nearly 1,000 destinations with 14,250 daily flights to 150 countries. Shares of American Airlines Group Inc. trade on Nasdaq under the ticker symbol AAL. In 2015, its stock joined the S&P 500 index. Connect with American on Twitter @AmericanAir and at Facebook.com/AmericanAirlines.

#### **About Philadelphia International Airport**

Philadelphia International Airport is owned and operated by the City of Philadelphia. The Airport is a self-sustaining entity that operates without the use of local tax dollars. It is one of the largest economic engines in Pennsylvania, generating an estimated \$14.4 billion in spending

to the regional economy and accounting for more than 141,000 jobs. Philadelphia International Airport is one of the busiest airports in the world, serving more than 31 million travelers in 2015 with 129 non-stop domestic and international destinations. @PHLAirport and [Facebook.com/Philadelphia](https://www.facebook.com/PhiladelphiaInternationalAirport) International Airport

### **ABOUT MARKETPLACE PHL, LLC**

MarketPlace PHL, LLC, is the private partner with the City of Philadelphia in the management of the food and retail program throughout Philadelphia International Airport. The award-winning program consists of over 170 stores, restaurants and services, featuring regional, national and international brands as well as local Philadelphia favorites. MarketPlace PHL also manages approximately 20 specialty carts and kiosks throughout all seven terminals. MarketPlace PHL, LLC, is a partnership between MarketPlace Development, a Boston-based airport retail development firm, and LeJeune & Associates, a Philadelphia-based retail development, management and consulting firm. For more information, visit [www.philamarketplace.com](http://www.philamarketplace.com).

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