

Paris, September 2, 2015

International business development Elior strengthens its presence at Los Angeles International Airport

The Elior group, through its subsidiary Áreas, has been awarded a 10-year contract for four new dining spaces in Terminal 1 at Los Angeles International Airport (LAX). This means that the Group is now responsible for the food and beverage services at 15 catering outlets in the airport that welcomes some 70 million passengers a year. The Group's winning proposal is based on an offering of unique concepts that will deliver "a taste of California".

Pedro Fontana, Elior CEO of Concession Catering Worldwide, said : *"This contract strengthens our leadership position in the international concession catering market. We have been present at Los Angeles airport since 2010 and this new success clearly demonstrates our ability to fully meet the needs of international airport operators by offering passengers innovative and high-quality food and beverage services."*

A catering offering inspired by the Californian mindset

In order to help Terminal Developer Westfield achieve its objective of delivering the best customer experience for passengers at LAX, Elior has designed a catering offering that reflects the hip and modern spirit of California.

The restaurants, which will open throughout 2016 and 2017, are inspired by the inimitable Californian mindset and way of life. The brands proposed will cater to guests who value having vegetarian/vegan or gluten free options, and the use of locally sourced, fresh ingredients will satisfy sophisticated palates as well as the environmentally conscious.

Unique concepts

- **Coffee Bean & Tea Leaf :**
Guests can now experience the Coffee Bean & Tea Leaf in two locations at LAX (TBIT and Terminal 1). This well loved west coast coffee shop also provides fare for all cravings – from light options to indulgent snacks. The 762 sq ft concept will incorporate dynamic displays and grab & go service to deliver more than just a beverage.
- **Deli & Co :**
Deli & Co, a proprietary brand for Áreas, brings the delicatessen feel to the airport. Quality ingredients are the basis for preparing freshly baked goods, toasty sandwiches, panini, wraps, salads, and flatbreads for breakfast, lunch, and dinner at this 149 sq ft grab & go concept. Guests can also refresh themselves with fresh juices, coffee, and a wide variety of beverages.
- **California Pizza Kitchen :**
California Pizza Kitchen (CPK) puts the flavor of California into delicious food renowned all over the world. This LA based restaurant started with pizza, but it has evolved into so much. The 2,964 sq ft family friendly restaurant uses locally sourced

ingredients, serves local wines, and will offer a combination of small plates, appetizers, pastas, pizzas, salads, and sweet treats to cater to almost any guests' needs at any time of day.

- **Reilly's :**
Good food, good drink, and good fun are the cornerstones of the Reilly's experience. The 1,237 sq ft space is inspired by Rock & Reilly's Irish Pub, a hot spot in Hollywood boasting the largest stock of Irish whiskey in LA. This modern take on a traditional Irish pub offers an inviting environment to indulge in one of the vast selection of whiskeys offered, and catch a game on one of the bar's two oversized TVs. The breakfast, lunch, and dinner menus offer twists on traditional Irish food including the award winning Irish cheddar grilled cheese and tomato soup.

About Areas

Areas manages over 1,100 outlets in concession spaces such as airports, highway service plazas, train stations, shopping centers, exhibition venues and central city locations. Over the course of 45 years, Areas has developed a strong network in 7 countries. In Spain, Areas is the leading operator of food and beverage and retail establishments on motorways and in airports, such as Madrid Barajas airport. In the US, Areas has strengthened its position since it won its first contract in 2006. It is now present in 10 US airports and is the country's second largest operator of highway service plazas.

About Elior

Founded in 1991, Elior has grown into one of the world's leading operators in the contracted food and support services industry, generating revenue of €5,341 million in FY 2013-2014 through 18,000 restaurants and points of sale in 13 countries. Driven by an unwavering commitment to excellence, our 106,000 passionately professional employees provide personalized catering and service solutions on a daily basis to 3.8 million customers in the business & industry, education, healthcare, leisure and travel markets, taking genuine care of each and every person they serve. We place particular importance on corporate social responsibility and have been a member of the United Nations Global Compact since 2004. Our corporate philosophy - which is centered on quality and innovation as well as responsible relations with others and the community at large - is clearly reflected in our motto: "Because the whole experience matters".

Information : elior.com - Elior on Twitter : [@Elior_Group](https://twitter.com/Elior_Group) / [@Elior_France](https://twitter.com/Elior_France)

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