

PRESS RELEASE

Paris, June 9, 2016

FAB Awards 2016  
Seven Areas concepts nominated  
for the Oscars of airport catering

With seven concepts selected, Areas<sup>1</sup> will make its mark at the prestigious Airport Food & Beverage Awards (FAB Awards), the Oscars of the airport catering world. Organized by The Moodie Davitt Report and The Foodie Report, the FAB Awards are the key event of the year for the airport catering industry. The awards ceremony will be held in Geneva (Switzerland) on June 30.

Areas' seven nominated concepts are:

**DELICIA – in the Airport Food To Go of the Year category**

Deli&Cia is a grab and go concept, comprising products prepared for take-out and ready to eat, created by Areas exclusively for airports after considering the best practices from leading international concepts. Deli&Cia offers healthy food based on a high-quality generalized offer, fresh and tasty, ready to take away and eat, for all tastes and all hours of the day. The brand was established in 2013 and operates in the airport market in France, Mexico, Portugal, Spain and the USA, with 13 outlets, an offer that will be boosted when a new outlet opens soon at the Nice (France) train station.

**MADRID-BARAJAS – in the Airport Food & Beverage Offer of the Year category**

Areas heads up the restaurant offering at Madrid-Barajas, Spain's leading airport in passenger traffic, with 26 food & beverage brands for 47 outlets covering a wide spectrum of offers, services, pricing levels, and culinary options to satisfy the needs of all types of travelers. The food & beverage offer uses the codes of the high street, with franchised brands of national and international renown, own brands, and co-branding concepts. Areas continues to shore up its sales offer at Barajas with new openings of some of its most emblematic outlets. Espace Evian will also include a corner of the well-known brand, Casa Ametller.

**I LOVE PARIS – in the Airport Chef-Led/Fine Dining of the Year and Food & Beverage Reflecting 'Sense of Place' of the Year categories**

A high-end restaurant from renowned chef Guy Martin, awarded three Michelin stars. Located at Paris-Charles-de-Gaulle airport, the restaurant has been designed to convey the Parisian identity. A love letter to the French capital, it is inspired by another famous restaurant from the same chef: Le Grand Véfour. Its location is ideal, its interior is designed by India Mahdavi and its dishes are a twist on classic French cuisine, always featuring organic and seasonal ingredients.

**MICHELANGELO – in the Airport Chef-Led/Fine Dining of the Year category**

Excellent cuisine, a meticulous design, and a friendly welcome, associating traditional cuisine and an exceptional panoramic view. This is the combination afforded by Michelangelo, a prestigious restaurant that opened at Milan-Linate airport in 2013 in a unique location to reach out to all types of passengers. The

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<sup>1</sup> the global catering concession brand of Elior Group

restaurant bears the name of its executive chef, Michelangelo Citino, and pays homage to the “made in Italy” concept. Each dish reveals unique flavors and the sophistication of a restaurant designed to enjoy the airport in a different, relaxed fashion, always with fresh, seasonal and strictly Italian products.

#### **BRICIOLE – in the Fast Food/Quick Service Restaurant of the Year category**

Opened in March 2010 at Milan-Linate airport, Briciole takes its inspiration from traditional bakeries and offers fresh-baked quality goods that can be enjoyed instore or to take out. Briciole was designed to offer travelers the typical ambiance of a neighborhood bakery: a warm and family place with the aroma of freshly-baked bread, a place to escape from the usual hectic pace of an airport. The space is dedicated to passengers looking to wind down while they sample delicious and natural baked goods along with an excellent Italian coffee. Briciole has also recently introduced Satsipay, a groundbreaking system for simple, convenient payment from a smartphone.

#### **O’MERCADO – in the Airport Food & Beverage Reflecting ‘Sense of Place’ of the Year category**

O’Mercado, at Lisbon-Portela airport, is a new space which captures the essence of Portugal and offers it to travelers. An idea designed so that passengers can keep the flavor of Lisbon with them before heading off to their destination. This new concept recreates a traditional market where customers can choose from a selection of typical Portuguese dishes made from fresh, locally-sourced ingredients. It is divided into five purchasing points: a fruits and vegetables kiosk, a tap house, an area dedicated to traditional dishes, a cod fishcake factory, and a pastry area that includes *pastéis de nata* run by the emblematic pastry store, Aloma. This traditional pastry is the star product of this multi-concept space, with more than 14,000 tarts being sold every month.

#### **MALPENSA AIRPORT FOOD COURT – in the Airport Food Court of the Year category**

A multi-concept space at Milan-Malpensa airport, inspired by traditional markets, which combines three options: slow food, fast food, and a food bar, all of maximum quality. Passengers are enveloped in typically Italian aromas and fragrances. A place where you can enjoy leading brands of Italian pasta and true Italian cooking without leaving the airport. The food court also features a healthy area with fresh fruit and a wide range of salads and organic produce, a perfect option for vegetarians and vegans, and also suitable for people on a gluten-free diet, in line with its firm commitment to the Italian Celiac Association.

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#### **About Elior Group**

Founded in 1991, Elior Group has grown into one of the world’s leading operators in the catering and support services industry, and is now a benchmark player in the business & industry, education, healthcare, and travel markets.

In FY 2014-2015, it generated €5,674 million in revenue through 18,600 restaurants and points of sale in 13 countries. Our 108,000 employees serve 4 million customers on a daily basis, taking genuine care of each and every one by providing personalized catering and service solutions to ensure an innovative customer experience.

We place particular importance on corporate social responsibility and have been a member of the United Nations Global Compact since 2004. The professional excellence of our teams, as well as their unwavering commitment to quality and innovation and to providing best-in-class service is embodied in our corporate motto: “Time savored”.

For further information: <http://www.eliorgroup.com> Elior Group on Twitter: @Elior\_Group / @Elior\_France / @elioruk

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#### **About Areas**

Areas is one of the global leaders in the travel catering and retail industry, generating €1.679 billion in revenue in 2015. A global brand of Elior Group, Areas welcomes 330 million customers each year in 2,200 restaurants and points of sale in 12 countries, throughout Europe as well as in the USA, Mexico and Chile.

As the caterer of choice in the travel and leisure markets, focusing on quality for 45 years, Areas is present in transportation hubs large and small across the world (airports, train stations, motorway service plazas), as well as in exhibition centers and leisure parks.

Building upon a culture of operational excellence, Areas draws on its in-depth understanding of travelers’ needs and the most extensive range of catering concepts on the market to offer the perfect blend of ingredients for each of its 900,000 daily customers to savor.

For further information: <http://www.areas.com> Areas on Twitter @Areas / @Areas\_FR / @Areas\_ES

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#### **Press contacts**

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