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For Immediate Release

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Buffalo Wild Wings Flies Into Hartsfield-Jackson Atlanta International Airport

Airport Officials Celebrate Grand Opening with a Ribbon Cutting Ceremony

ATLANTA – Hartsfield-Jackson Atlanta International Airport officially welcomed Buffalo Wild Wings® with a ribbon cutting ceremony on Tuesday, September 10.

Buffalo Wild Wings®, winner of scores of best wings and best sports bar awards, opened its newest location at Hartsfield-Jackson in August 2013, bringing its mouth-watering wings, great beer selection and ultimate sports viewing experience to travelers. Buffalo Wild Wings® is the latest opening on Concourse D-Centerpoint.

"I'm pleased to welcome Delaware North and PhaseNext Hospitality as they provide travelers with another terrific dining option," said Hartsfield-Jackson General Manager Louis Miller. "The opening of Buffalo Wild Wings® represents the next exciting phase in our expansion project on Concourse D, and it will greatly improve our customers' travelling experience. This is a great location – it's vibrant, comfortable and it offers a wide range of games to watch while travelers wait for their flights."

"We are very excited to bring the Buffalo Wild Wings® experience to the Hartsfield-Jackson Atlanta Airport, and we are thrilled to be a part of this dynamic community," said Kathy Benning, Executive Vice President, Global Brand and Business Development for Buffalo Wild Wings®.

In addition to a ribbon cutting ceremony, attendees enjoyed traditional and boneless wings and entered to win door prizes for Buffalo Wild Wings® gift cards. Georgia Tech cheerleaders and Buffalo Wild Wings® mascot Blazin' Bill entertained the crowd before keynote speakers gave brief speeches.

The Buffalo Wild Wings® at Hartsfield-Jackson features 24 beers on draft and 45 big screen and HD televisions where guests play trivia and watch sports while dining on wings and other offerings in a fun and social atmosphere. Its boldly flavored menu includes boneless wings, specialty burgers and sandwiches, finger foods, wraps, salads and Naked Tenders®, but the main attraction continues to be Buffalo NY-style chicken wings as well as its 21 signature sauces and seasonings. Early travelers can take advantage of the breakfast menu and try the Chicken and Waffles – an item that has quickly become a crowd favorite.

Power outlets are located throughout the restaurant and at the bar, so that guests can recharge their portable devices. The spacious 4,800-square-foot restaurant has floor to ceiling windows and can seat up to 198 guests who are looking for a place to enjoy a view of the runway. The restaurant is open daily from 6 a.m. until last flight departure from Concourse D. For more information, call 404-763-0770.

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## Hartsfield-Jackson Atlanta International Airport

Hartsfield-Jackson is the world's busiest airport, serving more than 95 million passengers annually with nonstop service to 160 U.S. destinations and nearly 70 international destinations in more than 45 countries. The Airport is a frequent recipient of awards of excellence for concessions, operations, architectural engineering and construction – including the 2013 Global Efficiency Excellence Award from the Air Transport Research Society (for more information, go to www.atrsworld.org), 2013 Project of the Year, Architectural Category for the Maynard H. Jackson Jr. International Terminal from the American Association of Airport Executives Southeast chapter (for more information, go to www.secaaae.org) and the 2012 Best Airport in North America, Business Travel Award from the Business Traveler Magazine (for more information, go to www.businesstravelerusa.com). ATL is undergoing more than \$6 billion worth of capital improvements, which include a new, energy-efficient rental car center, a gold LEED certified international terminal which opened to the general public on May 16, 2012 (for more information, go to www.atlanta-airport.com/internationalterminal/) and aesthetic and functional upgrades to its concourses, people movers and parking services. For more information, go to www.atlanta-airport.com. Check out the Airport's YouTube channel by visiting http://www.youtube.com/AtlantaHartsfield, follow

us on Twitter (@Atlanta\_Airport) and become a fan on Facebook (Hartsfield-Jackson Atlanta International Airport).

## **Buffalo Wild Wings**

Buffalo Wild Wings, Inc., founded in 1982 and headquartered in Minneapolis, Minnesota is a growing owner, operator and franchisor of Buffalo Wild Wings® restaurants featuring a variety of boldly flavored, made-to-order menu items including its namesake Buffalo, New York-style chicken wings. The Buffalo Wild Wings menu specializes in 21 mouth-watering signature sauces and seasonings with flavor sensations ranging from Sweet BBQ™ to Blazin'®. Guests enjoy a welcoming neighborhood atmosphere that includes an extensive multi-media system for watching their favorite sporting events. Buffalo Wild Wings is the recipient of hundreds of "Best Wings" and "Best Sports Bar" awards from across the country. There are currently more than 940 Buffalo Wild Wings locations across 49 states in the United States, as well as in Canada. To stay up-to-date on all the latest events and offers for sports fans and wing lovers, like Buffalo Wild Wings on Facebook, follow @BWWings on Twitter and visit www.buffalowildwings.com ,

## PhaseNext Hospitality (PNH)

PhaseNext Hospitality's leadership team brings over 50 years of combined restaurant experience with an emphasis in hospitality, operations, franchising and non-traditional venues. PNH CEO and President Roz Mallet and PNH COO and co-owner Amy O'Neil oversee the woman and minority owned business that operates best-in class brands in non-traditional venues such as airport and military installations. PNH operates Buffalo Wild Wings and Smashburger restaurants and was recently awarded four locations at Hartsfield-Jackson Atlanta International Airport – three Corner Bakery Cafes and a Buffalo Wild Wings. PhaseNext Hospitality also plans to open a Smashburger at the Dallas/Fort Worth International Airport and a Potbelly in Houston Bush Intercontinental among other locations.