
SSP to operate 24 units at DUB

By **Sabrina Pirillo** on February, 5 2020 | Airline & Terminal News



[SSP Group](#) announced today that it has secured a 10-year contract at [Dublin Airport](#) (DUB), with goals of “bringing the best of Ireland’s local food scene to the airport,” according to today’s press release from SSP.

The deal will see SSP trade 24 units at DUB, and when the investment program has been completed, it is expected to contribute approximately €40 to €50 million annually by 2023. Mobilisation of the units started this month and will be rebranded to incorporate a mix of international and local brands and partnerships with local suppliers as well as new concepts.

The statements said: “The new facilities are set to transform the food and beverage offering, improve passenger experience and make Dublin Airport a true dining destination for passengers. About 200 people will transfer to SSP from the existing units, adding to the team of more than 300 colleagues already employed by SSP at the airport.”

In addition to renowned international brands, SSP is introducing up-and-coming local brands to the airport, including, Handsome Burger, 3fe, Camile Thai Kitchen, Cloud Picker Coffee Roasters, Offbeat Donut Co. and Bretzel Bakery.

SSP has also created bespoke concepts tailored specifically to the unique passenger mix at each terminal. At Terminal 2, SSP will open outlets that celebrate links between Ireland and the US to appeal to North American travellers, who make up over a quarter of all passengers passing through the terminal. This includes Whiskey Bread, an all-day Irish bar and kitchen that pays homage to the culinary history between America and Ireland dating back to the 1600s, partnering with Dublin-based Teeling Whiskey.

The new SSP outlets will incorporate the latest technology, including mobile ‘order at table’ services to provide a smoother and quicker customer experience. Sustainability has also been a key element of SSP’s proposal, with a focus on a removal of single-use plastic. Local and certified ingredients will also be used in dishes served at the new units.

“We are confident that our bespoke lineup will meet the diverse needs of all of our customers, providing a true Irish experience to the international traveller as well as those looking to enjoy a real taste of home,” said Richard Lewis, Chief Executive Officer of SSP UK and Ireland.

“We want to ensure our customers have a quality dining experience at Dublin Airport with a sense of connectedness to Ireland using fresh and local quality produce,” said Dublin Airport Managing Director Vincent Harrison.

More than 100,000 passengers and airport workers pass through DUB daily.