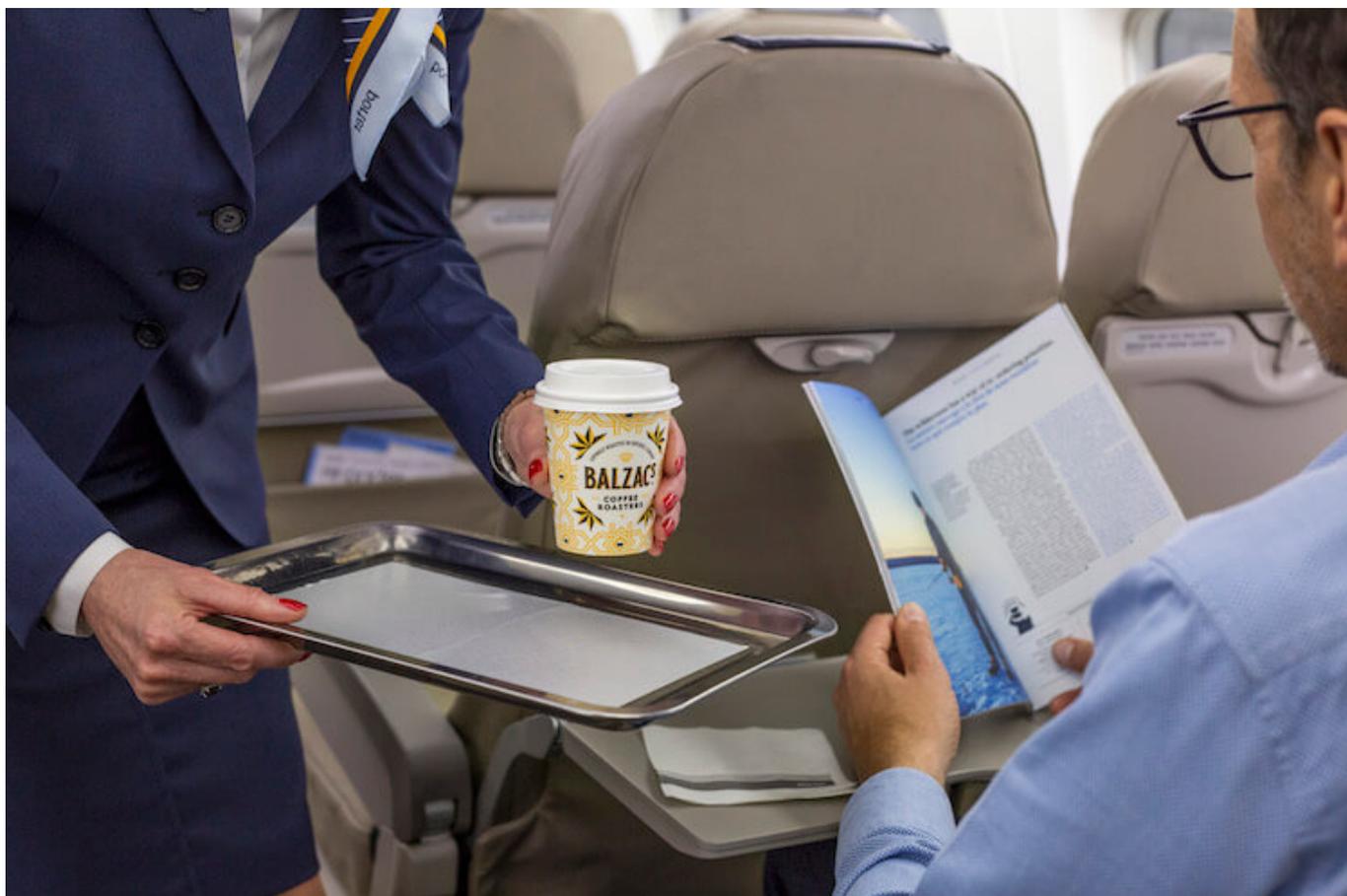


Porter Airlines to introduce new premium onboard catering



Porter's new enhanced onboard food and beverage services showcase the best of Canada

Following the delivery of the first three of a firm commitment of 50 Embraer E195-E2 aircraft, [Porter Airlines](#) has unveiled details of its new updated premium inflight service offering, which will be introduced on February 1.

As the airline expands its network throughout North America, the airline is focused on partnering with high-quality Canadian brands that are selected for the locality, quality ingredients, brand alignment and focus on sustainability.

"All of our food and beverage partners are Canadian, deeply passionate about their craft, and have strong relationships within their communities," said Kevin Jackson, Executive Vice President and Chief Commercial Officer, Porter Airlines in a January 12 press release. "Porter is aligning our brand with premium partners who emulate our values and the distinct service that we pride ourselves in delivering. With a focus on high-quality products, generous service and competitive prices, our passengers will experience economy air travel in a way that no other airline is offering."

Porter's existing signature inflight service "PorterClassic" features complimentary beer and wine served in glassware, along with a selection of premium snacks. It will continue to be part of the journey on both the De Havilland Dash 8-400 and E195-E2 aircraft.

This includes a rotating selection of [Beau's Brewing Co.](#) (Vankleek Hill, Ontario.) craft beer, as well as

[Jackson-Triggs](#) (Niagara Peninsula, ON) and Pinot Grigio and Cabernet Sauvignon. Hot drinks include tea from [Sloane Fine Tea Merchants](#) (Toronto, ON) and freshly brewed arabica beans from [Balzac's Coffee Roasters](#) (Stratford, ON).

An assortment of premium snacks includes [Hardbite](#) (Surrey, B.C.) All Natural Kettle Cooked Chips, [Good For You Desserts](#) (Toronto, ON) chocolate chip banana bread, [naturSource](#) (Saint-Laurent, QC) Olio d'Oliva and Tamari® Almonds, [Three Farmers](#) (Saskatoon, SK) zesty cheddar roasted fava beans and [Cookie It Up](#) (Aurora, ON) milk chocolate shortbread.

On longer haul E195-E2 flights, the option of fresh food made with healthy ingredients is also available, along with additional premium beverages. These menu items are included with PorterReserve a new, all-inclusive economy experience, and are also available for purchase with PorterClassic. The selection includes Canadian cheese from the [Cheese Boutique](#) (Toronto, ON), entrees and side dishes in partnership with local kitchens across Canada and deliciously prepared gourmet croissants from [Nadège](#) (Toronto, ON).

Additional beverage options include organic wellness shots from [Greenhouse](#) (Toronto, ON) and premium pre-mixed cocktails, such as Old Fashioneds, Martinis and Margaritas from [Tumbler & Rocks](#) (Fort Saskatchewan, AB).

Other packaged menu items include oatmeal pasta, noodles, beef jerky and protein bars. Vegetarian, vegan and gluten-free options are available on every flight.

Sustainability is at the heart of the new menu design, with a priority on reducing and eventually eliminating single-use plastics onboard, providing biodegradable cups and cutlery, and eco-friendly packaging.

The new E195-E2 aircraft will initially be deployed from Toronto Pearson International Airport, with Halifax, Montreal and Ottawa also seeing new services with the aircraft. Porter has chosen to configure the 146-seat aircraft in a 132-seat all-economy configuration, with a variety of seat pitches on offer for their guests: 36, 34, and 30 inches.