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For Immediate Release

Michigan Inspired Restaurants by HMSHost at Gerald R. Ford International Airport are Cause for Celebration



From left to right, HMSHost Joint Venture Partner Steve Jenkins, HMSHost Senior Director Bryan Loden, Bell's Brewery Vice President Laura Bell, Gerald R. Ford International Airport Board Chairman Roger Morgan, and Gerald R. Ford International Airport Executive Director Brian Ryks.

GRAND RAPIDS, MI —Today, global restaurateur [HMSHost](#) and the Gerald R. Ford International Airport celebrated the recent opening of the airport's new restaurant lineup with a ribbon cutting ceremony and reception. The event was held inside the brand new **Bell's Brewhouse**, a West Michigan favorite. More cause for celebration included the opening of HMSHost's restaurant, **Greens**, which features healthy, fresh dishes, and the refurbishing of an existing **Starbucks**. Each new restaurant is located inside the airport, which is celebrating its fiftieth anniversary at its current location.

"I am very pleased with the additions and changes to Gerald R. Ford International Airport's concessions," said Kent County Department of Aeronautics Executive Director Brian Ryks, A.A.A.E. "We are proud to say that airport guests now have access to dining and retail options that capture the essence of West Michigan, and this incorporation of area businesses into our airport could not have been made possible without our committed partner, HMSHost."

Bell's Brewhouse, located in the airport's pre-security Grand Hall Food Court, serves award-winning craft beers alongside a modified version of Bell's own Eccentric Café menu. Dishes like the pork tacos or the popular Zingerman's soft pretzels served with mustard made with Bell's beer go great with Bell's famous Kalamazoo beers. Also in the Grand Hall, travelers will find **Greens**, a restaurant that is focused on personalization and offers healthy and nutritious food any time of day. A variety of crisp greens, vegetables, cheeses, and savory meats can be found in the delicious entrée sized salads.

Only the freshest regional ingredients are used in the recipes in these restaurants at Gerald R. Ford International. Sourcing locally enhances flavors and ensures quality, and items like Michigan honey, Great Lakes Fuji apples, and Traverse City cherries do not have to travel very far before reaching the airport. A favorite in the Ann Arbor community, Zingerman's Bakehouse provides baked goods for Bell's, and further, depending on seasonality, the restaurants use locally-sourced produce such as cucumbers, blueberries, and strawberries.

"Today we celebrated the greatness of Michigan with the welcome of some fantastic, locally relevant restaurants," said HMShost Senior Director of Business Development Bryan Loden. "We are thrilled at how these restaurants look, as well as the amazing food and drinks that they serve. The airport has been a superb partner and we look forward to continuing to serve Michigan's travelers for many years."

About HMShost

Global restaurateur [HMShost](http://www.HMShost.com) is a world leader in creating dining for travel venues. HMShost operates in more than 100 airports around the globe, including the 20 busiest airports in North America. The Company has annual sales in excess of \$2.7 billion and employs more than 30,000 sales associates worldwide. HMShost is a part of Autogrill Group, the world's leading provider of food & beverage and retail services for people on the move. With sales of over €6 billion in 2012, the Group operates in 38 countries and employs some 63,000 people. It manages approximately 5,300 stores in approximately 1,200 locations worldwide. Visit www.HMShost.com for more information. We can also be found on Facebook at [fb.com/HMShost](https://www.facebook.com/HMShost) and Twitter [@HMShost](https://twitter.com/HMShost).

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