

SSP America sets Seattle neighbourhood street scene to create a multi-faceted airport experience

By **Jas Ryat** on February, 19 2020 | Confectionery & Fine Foods



SSP America announced the opening of Capitol Hill Food Hall at Seattle-Tacoma International Airport (SEA). Located in Concourse A between Gates A5 and A6, this 7,077 square foot food hall replicates the feeling of a well-known Seattle foodie neighborhood and offers a lively multi-faceted experience to the modern traveler.

Dawn Hunter, Senior Manager – Airport Dining & Retail, SEA, remarks: [“Capitol Hill is one of the most delicious neighborhoods in Seattle. Locavores will delight in the eateries inside Capitol Hill Food Hall pouring Washington wines, serving gourmet grab-and-go and covering local coffee cravings. The menu choices are Instagram-worthy.”]

The SSP owned boutique concept merges the artisanal flair of the Capitol Hill neighborhood with convenience, multiple local food and craft beverage choices, comfortable seating, and – most unusual for an airport – a dedicated performance space for live music. The beautiful and easy to navigate area of multiple stations creates a lively communal space for eating, drinking, shopping and socializing, making the airport experience as enjoyable as the destination.

Sebastian Rotteveel, Senior Director – Restaurant Development & Innovation, SSP America, explains: “This sort of blurring experience is an emerging restaurant trend that we’re delighted to bring to Seattle. Blurring means everything all together, no barriers between your needs.

Why should travelers have to spend time and energy finding every different thing their family or group wants when we can bring it together for them and make their airport visit so much better?

A great food market reflects a city’s heart. To be able to capture that taste of place for airport visitors to enjoy, whether they ever leave the airport or not, is always the goal of SSP America.”

The Capitol Hill Food Hall, open between 4 a.m. and 10 p.m. on the daily and brings a total of ten restaurants (plus kiosks) that SSP America currently operates at SEA. The following is a snapshot of the street scene:

Caffe Ladro: a locally-owned specialty coffee roaster that just celebrated its 25-year anniversary

Salt & Straw: a family-run ice cream company that makes handmade ice cream

Tap & Pour: a bar with local and regional libations, craft brews, regional wines, cocktails and bourbon & whiskey flights

The Bakery: serving fresh-made gourmet sandwiches from a collection of Seattle bakeries

Chowder Shack: serving award-winning traditional and specialty seafood chowders & bisques from Pike's Place Chowder, a local institution