

LOCAL FLAVORS AND REIMAGINED SPACES ROLLED OUT AT THE GRAND OPENING FOR TERMINAL B AT PHILADELPHIA INTERNATIONAL AIRPORT

Local Chefs Feature True Philly Flavors in A Wide Range of Restaurant Concepts, American Airlines' Beautifully Redesigned Terminal B is Now Open

Philadelphia, October 16, 2017: Today, just a year and a half after their initial announcement, Philadelphia International Airport (PHL), American Airlines, MarketPlace PHL and awardwinning hospitality group OTG held the grand opening for PHL's new Terminal B. The grand opening finds the project on schedule for its phased 18-24 month roll-out plan.

The \$30 million investment in Terminal B includes everything from new and improved technology offerings, to local chef-driven restaurant concepts, to immersive, free-flowing design and more.

"American is excited about the transformation we have seen Terminal B undergo over the past months," said Olympia Colasante, American's Vice President – PHL Hub Operations. "It is a joy to walk through the new Terminal B, between the amazing new restaurants, waiting areas and shops. I wouldn't be surprised to see our passengers arriving at this terminal a little earlier than normal for their flights in the future."

The team implementing the innovative changes at PHL Terminal B was led by OTG in partnership with the airline, airport and MarketPlace PHL.

"When I got into this business, I always looked forward to the day I could come back to reinvent my hometown airport at this scale," said Rick Blatstein, OTG's Founder & CEO. "Today, that dream becomes a reality. I couldn't be prouder of our team, who have done an amazing job here at PHL."

Today's grand opening event at the terminal includes a stage presentation and ribbon cutting with Philadelphia Mayor Jim Kenney, followed by concept tastings and chef demos by Nicholas Elmi, Erin O'Shea and Stalin Bedon. A small gathering of media and stakeholders will also take place.

"Today's grand opening is an opportunity for us to show some of the results of our hard work over the past several years," said PHL CEO Chellie Cameron. "Terminal B reflects the spirit and the tastes of our great city, and I know our passengers will enjoy spending time here."

The newly-designed terminal includes a new, wider range of shopping and dining options for

travelers. New concepts have already begun to open along with OTG's award-winning CIBO Express Gourmet Markets. The markets feature locally sourced and inspired items from small businesses throughout Philadelphia and the surrounding area.

"With the incredible dining experience and market options OTG is bringing to the table, travelers will need to leave a little extra room in their bags and stomachs before leaving for their destinations" said Clarence LeJeune, Operating Partner, MarketPlace PHL, LLC and President/CEO of LeJeune and Associates, LLC. "We are excited for PHL passengers to experience it – we know they are going to react just like we did – they are going to love it."

Leading-Edge Technology: Now, travelers waiting for a flight can access more than 1,000 iPads positioned throughout restaurants and gate lounges. Driven by OTG's award-winning flo® technology, the iPads allow guests to track their flight, browse the web, play games, and order food and amenities from intuitive visual menus, all delivered directly to their seat. Customers also have access to more than 2,000 power & USB ports with the redesigned terminal seating.

Chef-Driven Dining with Unique Local Flavor: Eight new dining venues will provide travelers with an array of culinary choices, as well as markets, cafes and exceptional food and beverage service in 15 Gate Lounge areas. Menus at all price points will emphasize fresh, locally sourced ingredients and will highlight regional and local dining experiences. New concepts include French-inspired bakery Boule Café, Mediterranean mezze concept Baba Bar, Italian eatery CIBO Bistro & Wine Bar, beer & brat concept Germantown Biergarten, steak & chop house Independence Prime, fresh sushi concept Noobar, Philly comfort food concept LOVE Grille and Neapolitan Pizza concept Mezzogiorno.

Trendsetting Design: OTG worked with renowned architects and designers to transform the physical interior of Terminal B into a world-class setting that combines comfort with beautiful, free flowing spaces. The design features include a collaboration with celebrated British lighting designer Tom Dixon. His unique Melt fixtures in the gate areas represent the largest installation Tom Dixon has ever designed. The airport facility has also been modernized with the introduction of 15 tech-driven Gate Lounges that allow guests to order food, drinks and amenities from the comfort of their gate.

OTG retained Philadelphia-based Daroff Design Inc. + DDI Architects, PC (DDI) to provide architect of record, design and consultant coordination services for their new PHL/B restaurant concepts.

Photos of the cutting-edge redesign can be found here.

In addition to the improvements by OTG to the gate areas and culinary offering, the Airport has undertaken a "Touch Every Surface" program that includes new ceiling tiles, new heating and air conditioning, new ceramic tiles and refinished terrazzo floors to ensure all areas are upgraded to provide a total transformation to Terminal B.

About OTG

OTG is a high-growth company that is transforming the airport travel experience for millions of travelers every year. OTG combines world-class hospitality and award-winning cuisine with innovative design and state-of-the-art technology. OTG's restaurant concepts are complemented by the company's tablet experience, which was the first of its kind in the industry. Since 1996, OTG has been redefining the guest experience in airports, transforming the way passengers interact with the terminal. The company is currently one of the leading airport food and beverage operators in North America with more than 300 restaurants and retail locations across 10 airports. For more information, visit OTGexp.com.

About American Airlines Group

American Airlines and American Eagle offer an average of nearly 6,700 flights per day to nearly 350 destinations in more than 50 countries. American has hubs in Charlotte, Chicago, Dallas/Fort Worth, Los Angeles, Miami, New York, Philadelphia, Phoenix and Washington, D.C. American is a founding member of the **one**world alliance, whose members and members-elect serve nearly 1,000 destinations with 14,250 daily flights to 150 countries. Shares of American Airlines Group Inc. trade on Nasdaq under the ticker symbol AAL. In 2015, its stock joined the S&P 500 index. Connect with American on Twitter @AmericanAir and at Facebook.com/AmericanAirlines.

About Philadelphia International Airport

Philadelphia International Airport is owned and operated by the City of Philadelphia. The Airport is a self-sustaining entity that operates without the use of local tax dollars. It is one of the largest economic engines in Pennsylvania, generating an estimated \$15.4 billion in spending annually and supporting more than 96,300 full-time jobs for the 11-county Philadelphia MSA.

ABOUT MARKETPLACE PHL, LLC

MarketPlace PHL, LLC, is the private partner with the City of Philadelphia in the management of the food and retail program throughout Philadelphia International Airport. The award-winning program consists of over 170 stores, restaurants and services, featuring regional, national and international brands as well as local Philadelphia favorites. MarketPlace PHL also manages approximately 20 specialty carts and kiosks throughout all seven terminals. MarketPlace PHL, LLC, is a partnership between MarketPlace Development, a Boston-based airport retail development firm, and LeJeune & Associates, a Philadelphia-based retail development, management and consulting firm. For more information, visit www.philamarketplace.com.

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