



Making the Traveler's Day Better®

An Autogrill Company 



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## For Immediate Release

### **Wine and Dine at Miami International Airport** *HMSHost unveils the award-winning **Beaudevin** for airport travelers*



Celebrating the grand opening, left to right: Elie W. Maalouf, President & CEO, HMSHost, Miguel Southwell, MDAD Deputy Director of Business Development and Retention, and José Abreu, Miami-Dade Aviation Director

**MIAMI** – [HMSHost](http://HMSHost) and Miami International Airport (MIA) celebrated today the grand opening of **Beaudevin**, a stylish wine bar making its American debut at MIA. Brought to the airport by HMSHost, a world leader in travel dining and shopping, Beaudevin is a sophisticated yet informal wine bar offering travelers a tranquil haven where they can enjoy fine wine and gourmet dishes.

Beaudevin's food menu has been conceived to pair perfectly with suggested vintages. Small plate offerings include gourmet European appetizers, while entrée selections satisfy more hearty appetites. A menu highlight allows diners to compare and contrast different wines with a

Beadevin Wine Flight of three samplings from selections such as Adventurous Whites, Invigorating Chardonnays, Vibrant Reds, Italian Classico and Provocative Pinots.

"We congratulate HMShost for opening yet another fine dining concept at MIA, which adds even greater variety to our diverse collection of restaurants in North Terminal," said Miguel Southwell, Miami-Dade Aviation Department Deputy Director of Business Development and Retention. "We are proud to be home to the first Beadevin location in the U.S. and only the second in the world. North Terminal passengers can now sample exotic wines from all over the world without even leaving the airport."

Located post-security in Concourse D, the restaurant boasts a sumptuous wine list, complemented by a wine tasting area where travelers may sample global brands and regional labels that will change with the season. The upscale food display features gourmet offerings, as well as plated selections. In addition to morning selections of Berry Yogurt Parfait, Hand-Crafted Pastries and others, menu options also include small plates of Caprese Skewers and Olives de' Provence,



large plates of Artisan Cheese Plate and Mediterranean Misto Salad, and Tartine open faced sandwiches such as Scottish Smoked Salmon and Capicola & Mozzarella. Travelers may dine in or take a dish away to enjoy on the flight.

Beadevin also serves Illy Gourmet Coffee, offering authentic Italian espresso, cappuccino, and classic brewed coffee.

"Named for a favorite château cellar in Europe, Beadevin means "beautiful wine" and this new restaurant presents a beautifully designed, contemporary setting for travelers—and especially wine connoisseurs," said Stephen Douglas, Vice President, Business Development for HMShost. We're especially pleased to debut Beadevin at Miami International Airport."

The first Beadevin opened in the Brussels (Belgium) Airport in 2008.

#### **About HMShost**

[HMShost](http://www.HMShost.com) is a world leader in creating dining and shopping 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 \$2.5 billion and employs more than 34,000 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 €5.7 billion in 2009, the Group operates in 39 countries and employs some 70,000 people. It manages over 5,300 stores in more than 1,200 locations worldwide. Visit [www.HMShost.com](http://www.HMShost.com) for more information and find us on [Facebook](https://www.facebook.com/HMShost) at *HMShost Making the Traveler's Day Better*.

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