

PHX DVT BYR

☉ CITY OF PHOENIX AVIATION DEPARTMENT

Terminal 3 Modernization Media Kit



2019

Phoenix Sky Harbor International Airport – Terminal 3 Modernization



Phoenix Sky Harbor International Airport's Terminal 3 Modernization Project is two-thirds complete. The program is intended to enhance the customer experience for travelers by providing a more efficient way to get through Terminal 3. The program has been run as three distinct components to maximize flexibility and minimize impact to travelers.

Component 1 – Completed in December 2016, the Terminal Processor has improved the way passengers travel through America's Friendliest Airport® with a consolidated security checkpoint and new, efficient airline ticket counters, as well as a Museum Gallery and outdoor plaza.

Component 2 – Now complete, the new South Concourse has 15 gates and several additional customer amenities.

Component 3 – Now getting underway, this phase will include enhancements to the North Concourse with new food and beverage outlets and other amenities.

The entire program represents an approximate cost of \$590 million. Completion of the project is scheduled for 2020.



Visit skyharbor.com/TerminalModernization for more information.

Terminal Modernization – South Concourse Food and Beverage

America's Friendliest Airport® continues its mission to add tasty and unique offerings with exciting new, local restaurants and nationally-recognized retail options open in Terminal 3. Phoenix City Council approved proposals in February 2018 by Host International Inc. and SSP America for food and beverage contracts. JV (Hudson) and Stellar Retail Group PHX, LLC. were approved for the retail contracts.

New open restaurants in the South Concourse include:

- Christopher's
- Mustache Pretzels
- Panera Bread
- SanTan Brewing Company
- Shake Shack
- Starbucks (inside Best of the Valley)
- The Tavern
- Giant Coffee (inside Ironwood by Hudson)



New retail spots opening include:

- L'Occitane
- Sol Shades
- Best of the Valley
- Indigenous/Mosaic
- Tech on the Go



A new 7,500-square-foot Delta Sky Club is also open for business on the South Concourse. It features a design inspired by the desert landscape; customizable food offerings echoing seasonal, local cuisine; a full-service, complimentary bar; and artwork throughout created by regional artists.

Terminal Modernization – Lobby Food and Beverage

New stores and restaurants have arrived at the Level 4 Lobby in Terminal 3, which is also known as the Terminal Processor. This is where passengers can gather themselves after going through security before heading to their gate or after arriving in PHX, and in the future, it will be a waypoint for travelers before going to either the South or the North Concourse.

The following new stores and restaurants opened at the same time as the new South Concourse. Additional shops and restaurants will open in 2020 after renovations to the North Concourse are complete. Current openings are:

- Passage by Hudson
- Johnston & Murphy
- InMotion Entertainment
- Travel Outfitters
- Sugarfina
- The Parlor
- Original ChopShop
- Habit Burger Grill
- Überrito Fresh Mex
- Market Grab n Go
- Starbucks



Terminal Modernization – Facts and History

Terminal 3 is the third of four terminals constructed at Phoenix Sky Harbor International Airport (Terminal 1 was demolished in 1991 and the other terminals were never renumbered.) Terminal 3 was completed in 1979 when Sky Harbor served 7 million passengers. Today, Sky Harbor serves about 44 million passengers annually.

Terminal 3 is home to five airlines: Delta Air Lines, Frontier Airlines, Hawaiian Airlines, JetBlue Airways and Sun Country Airlines. Currently, they utilize the South Concourse and its 15 gates as the last phase of the Terminal Modernization Project begins work on the North Concourse. Terminal 3 will absorb the airlines currently housed in Terminal 2 when it closes upon completion of the Modernization Project, scheduled to be in 2020.

Some features of Terminal 3 Lobby and South Concourse include:

- A video relay service for hearing and speech-impaired travelers is located on Level 4 at the Information Counter in the lobby.
- Hearing loop connectivity is available in all gate areas and hold rooms.
- A nursing room is located on the South Concourse.
- An animal relief area is located on the South Concourse.
- A new children's play area designed for kids six and under—the PHX Play-viation Park—is on the South Concourse.



Terminal 3 is also home to several display areas and galleries for the renown Phoenix Airport Museum: display cases on Level 1 and Level 2; a display wall pre-security near the PHX Sky Train® portal on Level 4; and the Gallery on Level 4 post-security. New public art is also unveiling on the walkway to the South Concourse and at the east end of the Level 4 Lobby.

On the sustainability front, Sky Harbor will apply for LEED (Leadership in Energy and Environmental Design) Silver Certification for the entire Terminal 3 Modernization Project once the North Concourse renovation is complete. The airport has already achieved LEED Certification for its PHX Sky Train® by taking airport buses off the roads and easing passenger travel.



HMSHost at Phoenix Sky Harbor

Global restaurateur [HMSHost](#) delivers world-class dining, including more than a dozen award-winning restaurants, local chef partnerships, and innovative dining choices to Phoenix travelers. This includes national favorites including Starbucks and Shake Shack, along with local favorites such as Barrio Café, Le Grande Orange, and Olive & Ivy.

HMSHost by Terminal

Terminal 3 - Post-Security

- Mustache Pretzels (opens early 2019)
- Panera Bread (opens early 2019)
- SanTan Brewing (opens early 2019)
- Shake Shack (opens early 2019)
- Starbucks (opens early 2019)
- The Parlor (opens early 2019)

Terminal 4 - Pre-Security

- Chelsea's Kitchen
- The Rocket
- Starbucks (Level 1 Baggage Claim & Level 3)

Terminal 4 - Post-Security

- Barrio Café
- Blanco Tacos & Tequila
- Cowboy Ciao
- Dilly's Deli
- Le Grande Orange
- Modern Burger
- Olive & Ivy
- Starbucks (Gate B17 & C1)

HMSHost in the Community

HMSHost employs more than 800 associates at Phoenix Sky Harbor International Airport. HMSHost is also active in giving back to the community working and volunteering with local organizations including through the Phoenix Children's Hospital and the Arizona Hispanic Chamber of Commerce.

HMSHost is considered a sustainability leader in our industry for its recycling and conservation initiatives. Through its robust food donation program, in 2018, HMSHost at PHX donated more than 15,000 meals to Phoenix community food banks and local charities.

New Terminal 3 Openings

National & Local Flavors

Greeting travelers in the new Terminal 3 is The Parlor pizzeria, a local restaurant voted #1 by Arizonans for their artisan pizza and handmade pastas. Joining The Parlor is a new Starbucks® that not only offers travelers their favorite coffee, but is designed with inspiration from the Phoenix skyline and surrounding mountains.

HMSHost also debuts the PHX Food Hall in the Terminal 3 South Concourse. This new open and inviting space includes Panera Bread, local food truck favorite Mustache Pretzels, as well as Shake Shack's critically acclaimed, modern day "roadside" burger stand.

SanTan Brewing, Arizona's largest craft brewery, opens a new full-service restaurant and bar in Terminal 3. Here, travelers can enjoy its award-winning craft beers, including a rotation of seasonal specials, as well as its craft food classics.

HMSHost brings this outstanding line-up of new food and beverage locations to the airport's modernized Terminal 3 in partnership with KIND Hospitality, Inc. and Emerging Domestic Market Ventures, LLC.



HMSHost Photos & Menus

Restaurant photos, menus, & press materials are available at the following link: <http://bit.ly/HMSHost-PHX>



Barrio Café - Terminal 4

About HMSHost

Global restaurateur [HMSHost](https://www.hmshost.com) is a world leader in creating dining for travel venues. HMSHost operates in more than 120 airports around the globe and at more than 100 travel plazas in North America. The company has annual sales of nearly \$3.3 billion and employs more than 41,000 associates worldwide. HMSHost is a part of Autogrill Group, the world's leading provider of food & beverage services for people on the move.

HMSHost is recognized by the industry as the top provider of travel dining with awards such as 2018 Best Overall Food & Beverage Operator (for the eleventh consecutive year) by Airport Experience News. HMSHost is a leader in sustainability practices which include plans to eliminate conventional plastic straw use by 2020. The company also creates original award-winning events like Airport Restaurant Month, Channel Your Inner Chef live culinary contest, and the Adrian Awards Gold winning campaigns, #HMSHostLove and Eat Well. Travel Further.

Visit [HMSHost.com](https://www.hmshost.com) for more information and connect with HMSHost on [Facebook](https://www.facebook.com/hmshost), [Twitter](https://twitter.com/hmshost) and [Instagram](https://www.instagram.com/hmshost).

Contact Information

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PHX Units



(Post-Security)—The Habit Burger Grill is a burger-centric, fast casual restaurant concept that specializes in preparing fresh, made-to-order chargrilled burgers and sandwiches featuring USDA choice tri-tip steak, grilled chicken and sushi-grade tuna cooked over an open flame. In addition, it features fresh made-to-order salads and an appealing selection of sides, shakes and malts. The Habit was named the "best tasting burger in America" in July 2014 in a comprehensive survey conducted by one of America's leading consumer magazines.



(Post-Security)—Local favorite Original ChopShop is a neighborhood eatery crafting 'Just Feel Good Food' from whole ingredients. The menu offers protein bowls, acai and pitaya bowls, fresh-squeezed juices, protein shakes, salads and sandwiches that are made from scratch on-site with real, quality ingredients.



(Post-Security)—Combining the German word, "Über" meaning "above" or "beyond" with the Mexican culinary mainstay "burrito"—Überrito brings passengers above and beyond über fresh, über delicious burritos. By combining an abundance of the very best ingredients at their peak of freshness, Überrito defies predictable preconceptions of Fresh-Mex offering taste combinations you won't find anywhere else.



(South Concourse)—Straight from its East Camelback Road location, Chef Mark Tarbell's, The Tavern, brings a relaxed and approachable foodie oasis—a tony little gem serving fresh-forward, chef-driven plates in a fast and casual environment. The Tavern's South Concourse location will also include a large wine retail component that will allow passengers to buy handpicked, premium wines to enjoy at their next destination.



(South Concourse)—James Beard Award-winning chef and restaurateur, Christopher Gross, brings his thoroughly modern, locally laurelled, Christopher's Crush to PHX's South Concourse. Featuring handcrafted cocktails, top-notch local and international brews, handpicked wines and award-winning, chef-driven gourmand plates—Christopher's Crush will be the ultimate PHX oasis.



(North Concourse)—Straight from its super hip CenPho location, Phoenix Ale Brewery Central Kitchen is a celebration of craft beer and craft food. PAB Central Kitchen brings a unique, only in Phoenix experience serving up Phoenix Ale Brewery's top-notch local brews and pairing them with one-of-a-kind dishes that make guests wonder why they ever settled for traditional pub fare.



(North Concourse)—Family owned and operated, Tru Burger Co., welcomes travelers to a menu made from TRU local flavors. Handcrafted, gourmet burgers are made fresh daily from locally sourced ingredients and fresh custom baked breads, delivered daily; all meats are antibiotic and hormone free. From crafting your own burger, to salads, fresh sides, sandwiches, big dogs and more, Tru Burger’s goal is to inspire community awareness with a TRU-Passion for a custom, fresh, high quality experience while ensuring dedicated support to the local Valley economy.



(North Concourse)—The best, most memorable sandwiches begin with the best bread, and at Valley-based Danielle Leoni’s Leoni’s Focaccia, the freshly baked, Roman-style focaccia bread isn’t just the best in the Valley—it’s in a memorable league of its own. Leoni’s Focaccia brings innovative, chef-driven spins on classic Italian sandwiches, keeping jetsetters and local fans, coming back for more.



(North Concourse)—Using the freshest ingredients and authentic recipes, Ajo Al's Mexican Café provides a taste of traditional Mexican cuisine with a modern Sonoran style twist and a casual, fun atmosphere they have been famous for since 1986. With fresh, handcrafted house specialties locals have known and loved for years, Ajo Al's is the perfect spot to enjoy delicious, handmade Mexican food in Phoenix.



(North Concourse)—Jim Murphy's Crave Grounds in North Scottsdale brings America's favorite breakfast time, snack time, any time coffee and donuts combo into the modern day. Offering a unique and inviting local coffee and donut experience, Crave Grounds features an endless variety of hot & fresh, made-to-order mini donuts, specialty tea, and a full espresso bar using a locally roasted four bean coffee blend, offered only at Crave Grounds.



20408 Bashan Drive
Suite 300
Ashburn, VA 20147, USA

foodtravelexperts.com/america



(Ticketing)—As one of the nation's favorite premium coffee companies, Peet's Coffee delivers a deep, rich coffee drinking experience. Guests will enjoy fresh roasted and handcrafted hot espresso drinks and an assortment of cold brewed coffee drinks all prepared from Peet's full line of fair trade, responsibly sourced coffee beans. Peet's ticketing location will offer other retail items—from bestselling newspapers, magazines and books, to travel related sundries, luggage, souvenirs and gifts; the range will offer passengers the conveniences they need.

PHX Terminal 3 Media Kit – Hudson Group Information

Hudson Group Boiler Plate

Hudson Group (NYSE: HUD), a Dufry Company and one of the largest travel retailers in North America, is committed to enhancing the travel experience for over 300,000 travelers every day in the continental United States and Canada. The Company is anchored by its iconic Hudson, Hudson News and Hudson Bookseller brands and operates over 1,000 duty-paid and duty-free stores in 87 locations, including airports, commuter terminals, hotels and some of the most visited landmarks and tourist destinations in the world. Our wide range of store concepts include travel essentials and convenience stores, bookstores, duty-free shops, branded specialty stores, electronics stores, and quick-service food and beverage outlets. For more information visit www.hudsongroup.com and www.dufry.com.

Hudson Group PHX Relationship & Store Descriptions

Since 2006, Hudson Group has been a longstanding partner of Phoenix Sky Harbor International Airport (PHX). Hudson Group's new stores in PHX Terminal 3 will expand Hudson Group's footprint to 11 stores across 15,685 sq. ft. in the Southwest travel hub. The new stores include an eclectic mix of leading national and local brands, including: Passage by Hudson, Ironwood by Hudson and Giant Coffee, Discover Arizona, and Tech on the Go, which Hudson Group will own and operate while subleasing the retail space for Johnson & Murphy and Indigenous & Mosaic.

Travel Essentials

- *Passage by Hudson*: A travel essentials and convenience store inspired by the unique form of Hole-in-the-Rock, a natural stone formation in Papago Park. Like Hudson Group's flagship Hudson brand, Passage by Hudson centers on customer convenience, and features a variety of travel essentials ranging from books, magazines, snacks and beverages, to an expanded Destinations regional gifts and souvenirs selection.
- *Ironwood by Hudson and Giant Coffee*: Taking a cue from the theme of the South Concourse, "path through the desert," Ironwood by Hudson is a strikingly visual travel essentials and convenience store that offers passengers a strong sense of place. The expanded merchandise sections include a wide variety of healthy grab-and-go meals and snacks, electronics, travel accessories, local and regional gifts, which is further complemented by the inclusion of the popular Phoenix-based – Giant Coffee – a traditional coffee shop serving organic locally roasted coffee, teas, and scratch pastries.

Specialty Retail

- *Discover Arizona/Tech on the Go*: The unique combination of a high tech electronics shop with an upscale regionally focused gift store offers PHX Terminal 3 passengers an unprecedented travel retail experience. Merchandise and product assortment includes a number of local and regional brands that are exclusive to Hudson Group, as well as a shop-in-shop with House of Marley, offering a signature sound experience.
- *Tech on the Go*: Passengers will find everything to fulfill their tech-related needs and desires in Tech on the Go. Featuring leading brand names Sony, Bose, Wicked, and so many more, Tech on

the Go is a visual and auditory experiential journey that will satisfy both the technophile and the tech-novice.

- *Johnson & Murphy*: A pillar of classic workmanship and a beacon of American style, Johnson & Murphy prides itself on offering a wider assortment of shoes, apparel, and accessories for both men and women.
- *Indigenous & Mosaic*: A combination store that offers customers a unique mix of both Native American and contemporary jewelry, art, ceramics, glasswork, collectibles and souvenirs. This freshly designed concept and its retail offerings reflects the sophisticated personality and culture of Phoenix and the state of Arizona.

PUBLIC ART PROJECT FACT SHEET
Phoenix Sky Harbor Airport Terminal 3 – *The Aviators*



ARTIST:	Donald Lipski
TITLE:	<i>The Aviators</i>
DATE:	2018
ADDRESS:	Terminal 3, East Atrium
TYPE:	Sculpture
MATERIAL:	Steel, Chromed Fiberglass, Mural, Wood
SIZE	Glasses – 25' 4 ³ / ₄ " Wide x 9'3 ⁵ / ₁₆ " High Mural - 88' 9" Wide x 13' High
BUDGET:	\$957,000
DISTRICT:	8
ZIP CODE:	85034
PRODUCTION TEAM	
MANAGEMENT	John Grant
MURAL	Chris and Will Kreig
ENGINEER	Nick Guerts
GRAPHIC SERVICES	Michael Mowry
SUNGLASSES:	Yetiweurks Art+Engineering;
PICTURE FRAME	Jeffrey Bludeau
SITE PREPARATION	Hunt-Austin Joint Venture
INSTALLATION	Public Art Services & Yetiweurks Art+Engineering

Welcoming travelers to Phoenix Sky Harbor International Airport's Terminal 3, ***The Aviators*** celebrates Arizona's rich history of civil and military aviation. The stainless steel shades weigh 2,000 pounds, have fully functioning hinges, and nose pads to fit a giant. The Magritte-like sky was hand painted with oil on canvas. The enormous mirrored lenses provide a unique perspective on the large arrivals atrium – the perfect place for families, friends and travelers alike to grab an airport selfie.

Phoenix Public Art Fact Sheet

Phoenix Sky Harbor Airport Terminal 3 South Concourse Bridge - *Light, Love, Life*



ARTIST:	Teresa Villegas
TITLE:	<i>Light, Love, Life</i>
DATE:	2018
LOCATION:	Terminal 3, South Concourse Bridge
TYPE:	Floor
MATERIAL:	Terrazzo
SIZE:	25' 6" x 246' 8" (6,650 S.F.)
PRODUCTION TEAM	
Metal Line Work	Marzee Waterjet Services
Terrazzo Fabrication	Stone Finish, LLC
General Construction	Hunt Austin Joint Venture
BUDGET:	\$245,000
DISTRICT:	8
ZIP CODE:	85034

Teresa Villegas’s colorful floor – filled with whimsical abstractions of people, flowers, plants and animals – celebrates the magical light, colors and elongated shadows of Arizona landscapes at sunrise and sunset. The bridge features 13 distinct terrazzo colors and flowing lines made of 3/8-inch aluminum strips cut by waterjet. To capture the sparkle of natural light pouring through the western windows, she added white shell, and clear and mirrored glass to the aggregate mix. The floor’s detailed patterns and shapes were designed not to be seen at once, but gradually, at the pace of a leisurely walk across the bridge.