



Peachtree Center Announces Five New Restaurants Coming to The Hub

Delectable local, first-to-market and national concepts heading to revamped mixed-use center

ATLANTA (Oct. 30, 2017) – Peachtree Center announced today five new eateries coming to The Hub as part of a project to renovate and modernize the retail center that serves the complex's six office towers and multiple connecting hotels. Salata, BEP!, Southern Candy Company, Taste of India and Beni's Cubano will join the restaurant line-up at The Hub. The restaurants will open on a rolling schedule beginning later this year and into early 2018, as work continues to progress on transforming the retail center into The Hub.

"Downtown Atlanta is the city's cultural core, and an important part of that experience is food," said Amy Fingerhut, first vice president at CBRE, who leased the new restaurants. "Peachtree Center, an active, transit-oriented destination, needs palate-pleasing eateries to serve the 12 million people who visit The Hub annually, and we're positioned in a great spot for any restaurant, from healthy, quick-service concepts to sit-down spots for a business meeting or dinner with friends and family."

Salata at The Hub will be the build-your-own salad chain's third location in Atlanta, bringing a healthy, fast casual option to Peachtree Center, with dozens of delicious toppings for your greens and house made dressings and beverages. BEP! at Peachtree Center is its first location in Georgia. BEP! means "kitchen" in Vietnamese and for most Vietnamese, the kitchen is where all the memories are made. BEP! offers fresh and delicious Vietnamese cuisine in a fast and casual atmosphere, including the option to fully customize your own dish, from Banh Mi, a French style baguette stuffed with savory traditional Vietnamese meats and vegetables, to Pho, a light and flavorful rice noodle soup that has been stewed overnight and topped with your choice of proteins and fresh herbs. Additionally, BEP! will also offer weekly chef specials, such as Bun Bo Hue (Spicy Beef Noodle Soup), Banh Xeo (Savory Vietnamese Crepe), and desserts like Che (pudding). BEP! will fulfill every foodie's dream without having to hop onto the next flight to Vietnam.

From the Southern Proper Hospitality team behind fellow Peachtree Center eatery Tin Lizzy's Cantina, the first intown Atlanta location of Beni's Cubano will open at The Hub. Featuring robust, authentic Cuban recipes, diners can expect classic Cuban sandwiches, plates piled high with vaca frita, mojo grilled chicken, rice, beans and plantains, and flavorful bites like yucca fries, empanadas and maduros. Beni's also offers a selection of Cuban cocktails perfect for happy hour or Cuban coffee for a quick pick-me-up.

"We are so excited to open a second location in The Hub at Peachtree Center and be a part of this exciting transformation!" said Tory Bartlett, CEO of Southern Proper Hospitality. "Beni's offers a unique addition to the other food choices Downtown, and we can't wait to share our Cuban favorites that have been so well received at our East Cobb location."

Taste of India, from Paradise Biryani's Siva Gandikota, will offer a true mix of authentic north and south Indian cuisine specially prepared to give customers the essence of a rich heritage of taste and culinary culture. Lastly, Southern Candy Company has experienced resounding success as a current favorite in The Hub's retail pop-up concept, and is excited to expand and move into a permanent location after 20 years in Downtown Atlanta. Treat your sweet tooth or pick up goodies for the whole office, including their famous pralines, chocolate-covered pretzels, fudge and caramel turtles.

"For people who work Downtown, fast food restaurants are no longer enough to satisfy them on their lunch breaks," said Fingerhut. "We're specifically targeting fresh, exciting concepts that can't be found anywhere else in the submarket to bring new, international tastes for our tenants and visitors, activating The Hub from breakfast to dinner and establishing ourselves as Downtown's foodie destination."

All five new restaurants will open on the Gallery Level of The Hub, located directly under the courtyard and at the center of the renovation project, joining fan favorites Aviva By Kameel, Panbury's, Chick-fil-A and Yami Yami. Peachtree Center's retail center is currently evolving into The Hub, which will wrap up construction in spring 2019, bringing new food offerings and experiences to Downtown Atlanta. The indoor dining area will receive a complete facelift, better connecting it to the outdoor courtyard and bustling Peachtree Street, and Fingerhut is working to remerchandise the retail mix to better suit the office workers, locals and hotel guests who visit The Hub.

For the latest information on construction progress and new arrivals, stay tuned to peachtreecenter.com/renovation.

About Peachtree Center:

Peachtree Center, developed by renowned architect John Portman, is an office, retail and dining destination in the heart of Downtown Atlanta. Comprised of six high-rise buildings and The Hub, Peachtree Center is centrally located over a MARTA station and adjacent to three hotels accessible by pedestrian bridges. Miami-based Banyan Street Capital recapped Peachtree Center in 2014 after a nine-year association with the property. For the latest information on Peachtree Center, visit www.peachtreecenter.com and engage with Peachtree Center on [Twitter](#), [Instagram](#) and [Facebook](#).

About Banyan Street Capital

Banyan Street Capital is a private equity firm focused on acquiring and managing office properties directly or in joint ventures with institutional capital partners. With a concentrated presence in the Eastern United States, the company capitalizes on the team's experience and expertise to remain at the forefront of today's emerging economic growth and investment strategies. Banyan Street Capital's mission is to implement strategies that add value and deliver high risk-adjusted returns to its investors. More information about Banyan Street Capital is available at banyanstreet.com.

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