Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years	
C-2-109E-A01	C Pier	Store-within-a- Store	4,018	10	

PACKAGE ACDBE/M/WBE Goals:

Area	Goal	Proposed
ACDBE	35%	
M/WBE	30%	

For more information on ACDBE/M/WBE requirements, see Tab 10 of the RFP.

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Name and Title of Signer:			
	(Print or Type)		
Signature:		Date:	

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Percent Rent Category	Bid Range	Proposed
		•
Prepared or Pre-Packaged Food	17% - 20%	
Non-Alcoholic Beverages	17% - 20%	
Bottled Water	17% - 20%	
Convenience – Nonprescription drugs, sundries, stationery	17% - 20%	
Snacks - Chips, confections, gum, nuts	17% - 20%	
Specialty Retail – Apparel, hats, souvenirs, comfort, therapeutics and all other retail merchandise not listed in other categories	17% - 20%	
Allowances - Branding Fees, Display/Fixture Allowances, Performance Allowances, Promotional Allowances, Retail Display Allowances (RDAs) and Special Purchase Allowances	11% - 14%	
Miscellaneous – All other Gross Receipts not listed above.	11%-14%	
Minimum Annual Guarantee	\$468,000	XXXXXXXX

Concept Description:

This store-within-a-store retail concept presents an opportunity for more than one brand to operate within a single store. This location will add value to the customer experience by providing a wide array of products including an assortment of themed retail, gourmet snacks, bottled beverages, local gifts, souvenirs, travel essentials, and accessories. Additional offerings may include high-quality grab and go gourmet options such as fresh-made salads, wraps, bowls, sandwiches, baked goods, and/or soups.

Any merchandise or items inside this space must be able to be purchased from any point of sale (POS) in the space.

This location will open in the Terminal C Pier in the Spring of 2026. Construction will start 6 months prior.

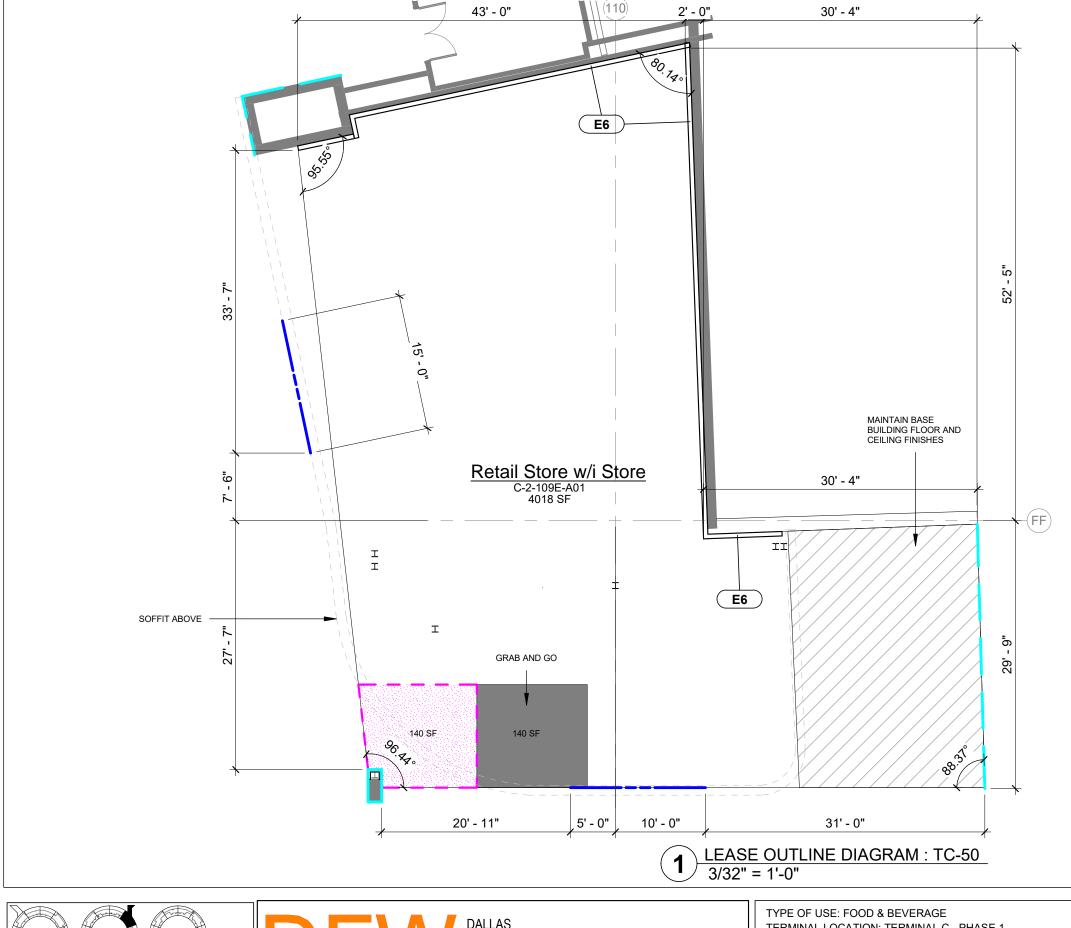
The proposed concept should not compete with another existing concept within 3 gates on either side of proposed location. (Refer to **Attachment 4 Package Directory and Maps**). Provide sufficient justification of how the proposed concept is the best fit for this location.

All Minimum Requirements are a MUST:

- 1. Health and Beauty aids.
- 2. Snack options and bottled beverages.
- 3. Provide a sense of place for the cities of Dallas and Fort Worth as well as a small selection of Dallas/Fort Worth/Texas souvenirs.
- 4. Have an employee menu and/or employee discounts per lease.
- 5. Provide a variety of fresh food or pre-packaged grab and go items for all day parts.
- 6. Use sustainable and collapsible packaging.
- 7. Use eco-friendly disposable straws, if applicable.
- 8. Provide implementation plan for participation in food donation, grease recycling and composting programs.
- 9. Provide a self-ordering and/or self-checkout option.
- 10. Cooperate fully with the implementation of the POS integration.
- 11. The ability to conduct sales transactions using hand-held credit card processing devices or other forms of technology to ensure speed of service.
- 12. Sign up with our mobile ordering partner to participate in the DFW Market and to provide passengers with the ability to order on the go and/or delivery.

Design Requirements:

- 1. This is a partially raw/unfinished space or Whitebox condition. A portion of this space will require demolition, and a portion of this space currently has base building ceiling. The area with existing ceiling must be maintained for patio/cafe seating or sales area; no walls or partitions above 48" will be permitted in the patio area. Any merchandising fixtures in this area must be lockable fixtures. The carpet tiles in this area may be removed and the tenant may install flooring and perimeter railing.
- 2. The unique design should incorporate an attractive collection of retail and food & beverage stations in a thematic urban market style design.
- 3. This is a raw/unfinished space or Whitebox condition. This location must incorporate queuing within the tenant's lease space. The location currently has an empty conduit from the designated electrical room to the tenant location. The selected proposer will need to extend new electrical service using the airport provided empty conduit. If HVAC equipment and other infrastructure is existing, they may be utilized if adequate for new concept, and in good working order as certified by the engineer of record; cooking may require additional HVAC. The successful proposer will be required to provide branch water, sanitary sewer, and grease waste lines to accommodate the proposed layout. All utilities are delivered to the lease line of this location. Selected proposer will be responsible for bringing some utilities to the space from nearest tie-in point which may be outside of the Lease Outline Drawing (LOD). All tenants will be required to connect to the Airports proprietary life safety systems and install an HVAC sensor to connect to base building automation systems.
- 4. The new pier locations will have design conditions different from any existing terminal conditions. The airports concession's soffit must be maintained, signage will be placed in the designated space as shown on the LOD and in the Tenant Design Manual. All aspects of the tenant design must be compliant with the Airport Concessions TDM.
- 5. The LOD indicates where full height walls may be placed, and this area should be secured with a glass operable wall system. Fixtures outside of this operable wall must be self-secured.
- 6. The selected proposer must install an Airport approved door sensor and controller module. This is a proprietary system that must integrate into DFW's existing building automation system. More details will be provided during the design review process.
- 7. Refer to the TDM, to which all aspects of the design must align.



GENERAL NOTES

- TENANT SHALL BE RESPONSIBLE FOR VERIFYING DIMENSIONS IN THE FIELD AND COORDINATING WITH WITH EXISTING CONDITIONS.
- 2 TENANT SHALL BE RESPONSIBLE FOR VERIFYING MEP AND STRUCTURAL CONDITIONS IN THE FIELD.
- 3 REFER TO THE CONSTRUCTION SERVICE MATRIX FOR MEP AND STRUCTURAL CONDITIONS RELATIVE TO LEASE SPACE.
- 4 EXISTING PARTITIONS MAY BE RECONFIGURED UNLESS DESIGNATED PART OF THE
- 5 FINISHES SHALL ALIGN WITH THE STANDARDS IN THE TENANT DESIGN MANUAL.
- 6 GRAB & GO, SELF ORDER KIOSK AND ASSOCIATED QUEUING INDICATE SIZE AND PRPORTION, WITH FLEXIBLE PLACEMENT DURING TENANT DESIGN
- 7 BACK OF HOUSE SIZE REQUIREMENTS SHOULD BE REFERRED TO THE APPROPRIATE TDM SECTION
- 8 GYP FINISH IS PROVIDED IN EXISTING DEMISING WALLS AT A LEVEL ABOVE FINISHED FLOOR THAT IS FLUSH WITH THE BOTTOM OF THE BASE BUILDING SOFFIT. GYP SURFACE CONTINUES TO DECK.
- 9 REFER TO GW-01 FOR WALL TYPES
- 10 TENANT SHALL PROVIDE MINIMUM BACK OF HOUSE SPACES AS A % OF TOTALSQUARE FOOTAGE AS FOLLOWS:

FAST FOOD - 65-75%,

QUICK SERVE - 40-50%, SIT DOWN - 25-35%

LEASE OUTLINE LOCATION STANDARDS

- 1 LEASE LINE IS LOCATED ON THE CENTERLINE OF DEMISING WALLS WHEN WALLS ARE BETWEEN DEMISED CONCESSIONS.
- 2 LEASE LINE IS LOCATED ON THE HOLD LOUNGE SIDE OF DEMISING WALLS BETWEEN CONCESSION UNITS AND HOLD LOUNGE AREAS.
- 3 LEASE LINE IS LOCATED ON THE OUTSIDE FACE OF GLAZING SYSTEMS FACING CONCOURSE CIRCULATION.
- 4 LEASE LINE IS LOCATED ON THE OUTSIDE FACE OF GLAZING FACING THE AIRFIELD.
- 5 THE TENANT SHALL PROTECT ALL EXISTING BASE BUILDING FLOOR FINISHES.
- 6 TENANT RELATED QUEUING MUST BE CONTAINED WITHIN THE TENANTS LEASED AREA.

SYMBOLS LEGEND

RESTRICTED AREA

QUEUING AREA

TERMINAL FINISHES

SKYLINK ABOVE

PROPOSED IDENTITY CONTROL ZONE

KEY PLAN

FORT WORTH INTERNATIONAL **AIRPORT**

TERMINAL LOCATION: TERMINAL C - PHASE 1 2040 S INTERNATIONAL PARKWAY REFERENCE NUMBER: 50D GATE: PIER

DFW AIRPORT, TX 75261

DESIGN CONDITION: B7 CONTRACT NUMBER:

SHEET NUMBER

TC-50