

Attachment 1
Package F&B-5
 Released: 9-29-17

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
D-NV205	D33 (Mezzanine)	Entertainment Bar	5,457	10

Product Description	Bid Range	Proposed
Food and Non-Alcoholic Beverages	12% - 15%	
Alcohol (Full Bar)	18% - 21%	
Allowances - Display/Fixture Allowances, Performance Allowances, Promotional Allowances, Retail Display Allowances (RDAs) and Special Purchase Allowances	11% - 14%	
Minimum Annual Guarantee	\$180,000	XXXXXXXXXX

CATEGORY: Full Service (FS)

These locations are expected to have a menu and style of service that allows customers to be served their drink orders within 5 minutes and their food orders in less than fifteen (15) minutes.

Concept Description:

This concept is intended to be a full bar featuring specialty cocktails, high-quality appetizers, distinctive entrees, and a unique entertainment experience. With a sophisticated ambience and one-of-a-kind entertainment element, this location will be a destination for passengers wanting something memorable and different.

PROPOSER'S ACKNOWLEDGEMENT FOR PACKAGE F&B-5

Name and Title of Signer: _____
 (Print or Type)

Signature: _____ **Date:** _____

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Minimum Requirements:

1. This location is a high-energy, entertainment bar that must feature enclosed experiential opportunities such as live music, a piano bar, interactive digital and/or sports-based gaming experiences and/or other similar interactive elements.
2. The location must have full service domestic and international alcoholic beverage service including beer and liquor choices with a well-trained mixologist.
3. This location will require full mixed beverage permit from the Texas Alcoholic Beverage Commission (TABC), and must be compliant with all TABC rules.
4. Menu must provide options for all three day parts and feature small plates that can be paired with unique cocktails or wine.
5. 60% of menu, including a non-alcoholic beverage, should cost no more than \$20.
6. Must have an employee menu
7. The location must have bar and table service.
8. The location must have a “grab and go” component.
9. The menu must feature at least one vegan and one vegetarian entree. The menu must categorize the items as being vegan and/or vegetarian.
10. The location must also provide staff with the ability to conduct sales transactions using hand-held credit-card processing devices or other forms of technology to ensure speed of service.
11. This location must sign-up with our mobile ordering partner GRAB to provide our passengers with the ability to order on the go.

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Design Requirements:

1. All existing finishes should be replaced with new finishes. The storefront openings should be modified to match the LOD. The electrical service location may need to be relocated to accommodate the new layout and/or comply with applicable codes. Existing electrical HVAC equipment and other infrastructure may be utilized if adequate for new concept, and in good working order. The design should be unique and inviting and should have an iconic appeal. Design of the space should reflect a bold theme with a contemporary aesthetic that generates national appeal. Tenant will be responsible for bringing some utilities to the space from nearest tie-in point which may be outside of the LOD.
2. There should be an emphasis on the bar with visibility from the concourse.
3. The entertainment design component needs to be enclosed to reduce noise.
4. Refer to the Tenant Design Manual.

PACKAGE ACDBE/M/WBE Goals:

Area	Goal	Proposed
ACDBE	30%	
M/WBE	30%	

For more information on ACDBE/M/WBE requirements, see section 2.4 of the RFP.



EXTENT OF LEASE

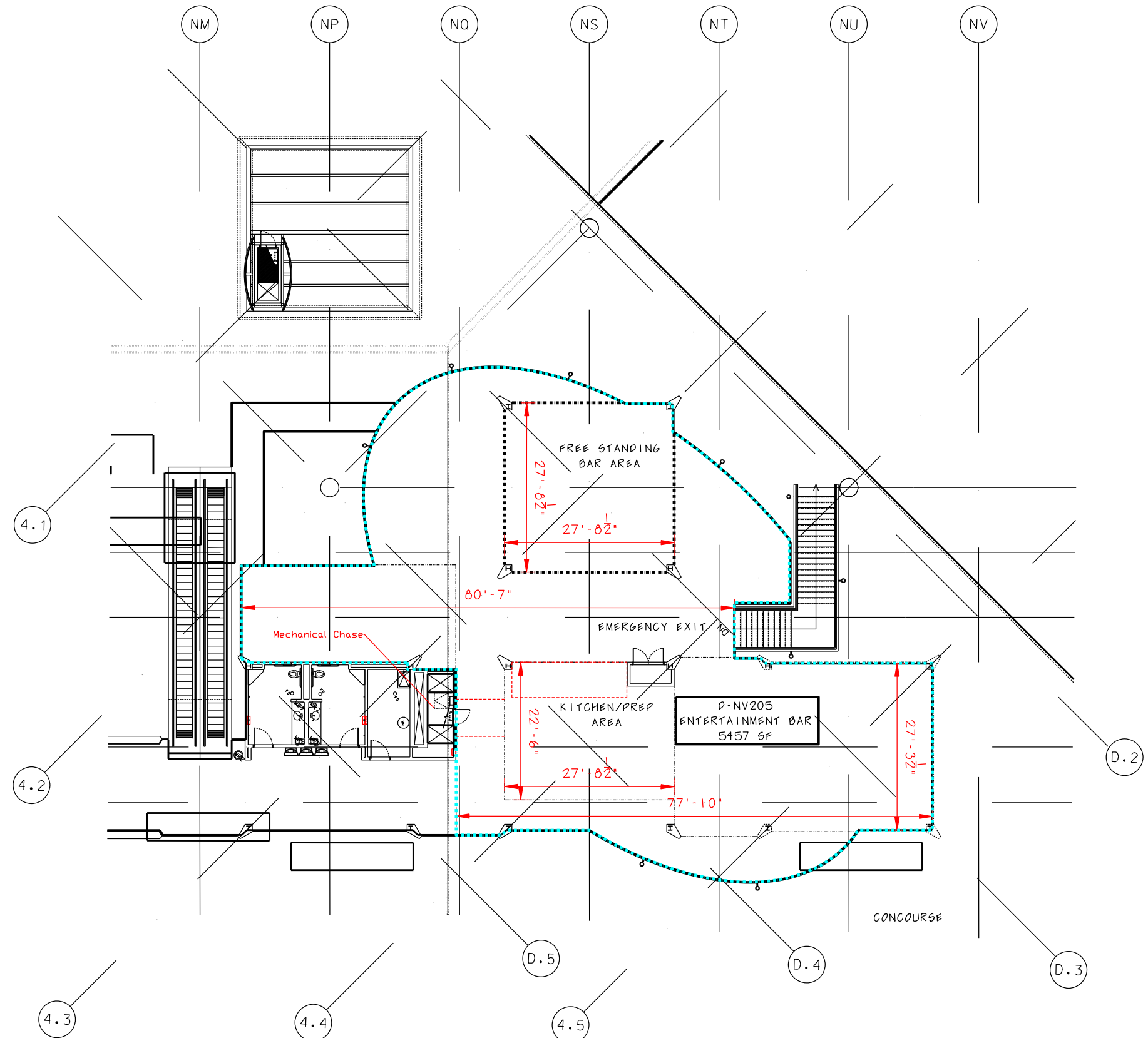
GENERAL NOTES:

1. ALL DIMENSIONS TO BE FIELD VERIFIED WITH AS-BUILT CONDITIONS AND COORDINATED WITH ALL WALL TYPES
2. OVERHEAD MEP AND STRUCTURAL CONDITIONS VARY. TENANT TO FIELD VERIFY AND CONFIRM ALL AS-BUILT CONDITIONS.
3. REFER TO CONCESSIONS SERVICE MATRIX 7.6 FOR MEP AND STRUCTURAL CONDITIONS RELATIVE TO LEASE SPACE
4. ACCESS TO THE EGRESS STAIR MUST BE MAINTAINED AT ALL TIMES. THIS SERVICES AS THE SECONDARY EGRESS FOR THE NEIGHBORING TENANTS

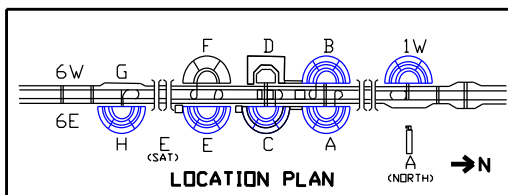
LEASE OUTLINE LOCATION STANDARDS:

1. BETWEEN DEMISED CONCESSION UNITS LEASE LINE IS LOCATED ON THE CENTERLINE OF DEMISING WALLS.
2. BETWEEN CONCESSION UNITS AND HOLD LOUNGE AREAS LEASE LINE IS LOCATED ON THE HOLD LOUNGE SIDE OF THE DEMISING WALL.
3. FACING CONCOURSE CIRCULATION LEASE LINE IS LOCATED AT THE OUTSIDE FACE OF GLAZING SYSTEM.
4. FACING AIRFIELD LEASE LINE IS LOCATED AT THE OUTSIDE FACE OF GLASS.
5. TERMINAL TERRAZZO TO BE PROTECTED BY TENANT

THIS LEASE OUTLINE DRAWING IS PRELIMINARY AND IS INTENDED TO PROVIDE A BASIC ARCHITECTURAL CHARACTERISTICS, APPROXIMATE DIMENSIONS AND OVERALL AREA OF SHELL LEASE SPACE. INFORMATION CONTAINED WITHIN IS SUBJECT TO CHANGE WITHOUT NOTICE. AS STATED IN GENERAL NOTES 1 AND 2, TENANT IS REQUIRED TO FIELD VERIFY ALL EXISTING CONDITIONS PRIOR TO COMMENCEMENT OF DESIGN WORK.



1 LEASE OUTLINE DIAGRAM



DALLAS / FORT WORTH INTERNATIONAL AIRPORT

DRAWN BY: DNORRIS
 APPROVED BY:
 ISSUE DATE: 08.17.2017

TYPE OF USE: CONCESSIONS FOOD & BEVERAGE
 TERMINAL LOCATION: TERMINAL D MEZZANINE
 REFERENCE NUMBER: GATE: 25

DESIGN CONDITION: ENTERTAINMENT BAR/RESTAURANT
 CONTRACT NUMBER:



SHEET NUMBER