

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
A-2-048C-A01	A17	Bar	837	10

PACKAGE SBEC/M/WBE Goals:

Area	Goal	Proposed
SBEC	100%	XXXXXXXXXX
M/WBE	30%	

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

PROPOSER'S ACKNOWLEDGEMENT FOR PACKAGE F&B-1 BAR

NAME AND TITLE OF SIGNER: _____
(PRINT OR TYPE)

SIGNATURE: _____ **DATE:** _____

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Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
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Percent Rent Category	Bid Range	Proposed
Alcohol	18% - 21%	
Coffee	14% - 17%	
Prepared or Pre-Packaged Food and Grab and Go	15% - 18%	
Non-Alcoholic Beverages and Grab and Go	15% - 18%	
Bottled Water	15% - 18%	
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	\$103,937	XXXXXXXXXX

Concept Description:

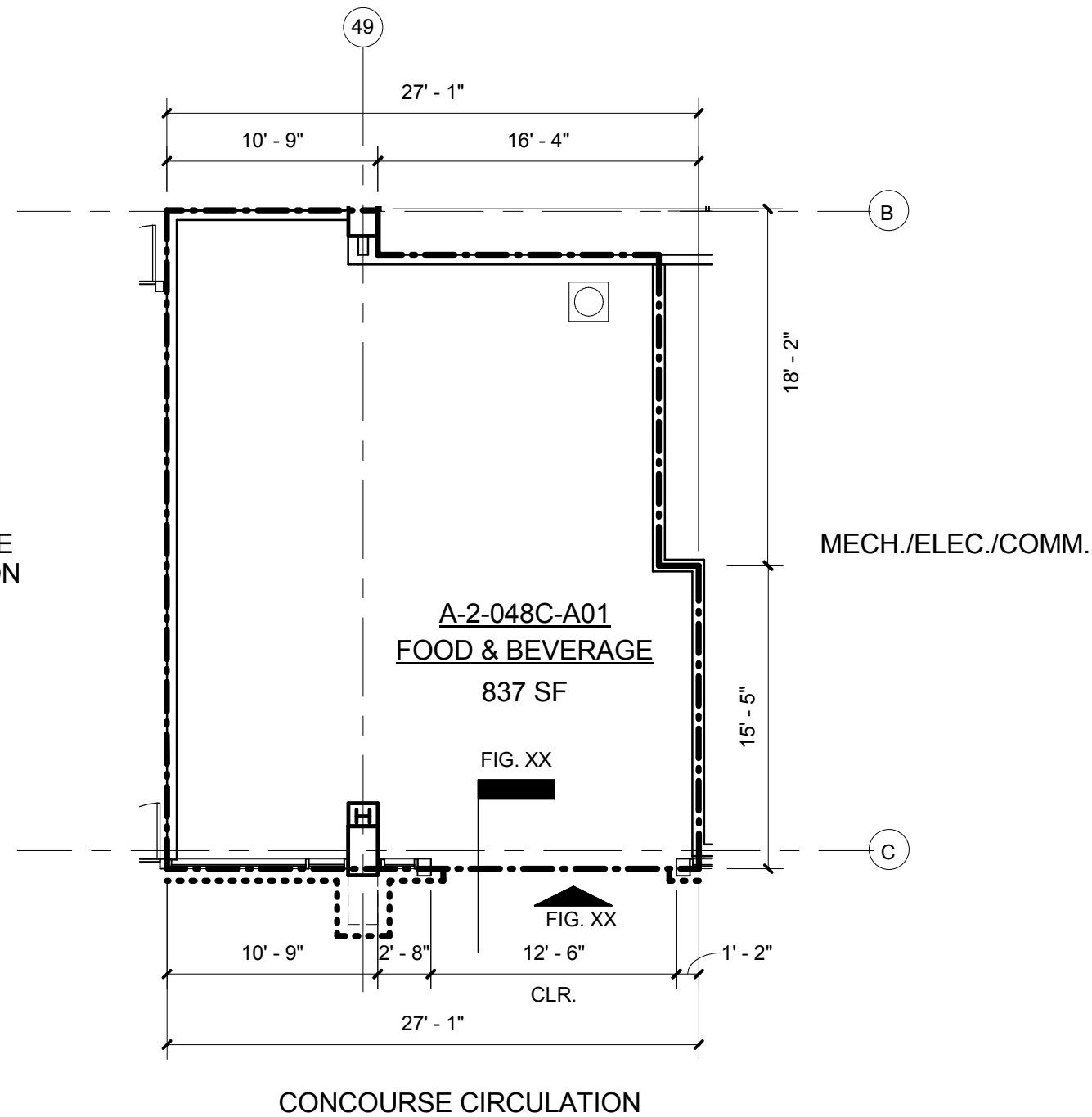
This location will be a bar with the opportunity for innovative entertainment options to enhance the passenger experience. Any merchandise or items inside this lease space must be able to be purchased from any point of sale (POS) station within the location.

All Minimum Requirements are a **MUST**:

1. It can provide service domestic and international alcoholic beverage services including beer, wine, and liquor choices with a well-trained mixologist.
2. Will require a permit from the Texas Alcoholic Beverage Commission (TABC) and must be compliant with all TABC rules. This location can be considered as one alcohol control zone, pending approval by TABC.
3. This location must provide menu options for all three-day parts.
4. The menu must feature at least one vegan, one vegetarian, and one gluten free entrée and categorize items as such.
5. Have an employee menu for dine in and takeout and/or employee discounts per the lease.
6. Have a "grab and go" component with hot and cold items.
7. Account for separate POS for "grab and go" items.
8. The ability to ring up and account for "grab and go" items separately.
9. Participate in food donation, grease recycling and composting programs.
10. Use sustainable packaging.
11. Use sustainable collapsible containers.
12. Have eco-friendly biodegradable straws.
13. Provide a sense of place for the cities of Dallas and Fort Worth.
14. Cooperate fully with the implementation of the POS integration.
15. Provide a self-checkout option.
16. The ability to conduct sales transactions using hand-held credit-card processing devices or other forms of technology to ensure speed of service.
17. 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. The selected proposer will be responsible for the demolition of all current finishes. The storefront opening and signage shall be placed at the entrance of the space in accordance with the Tenant Design Manual (TDM). The tenant storefront materials may only exist within the stainless-steel neutral frame as depicted in the TDM as a design condition. The electrical service location may need to be relocated/consolidated to accommodate the new layout and comply with applicable codes. The electrical equipment may be reused if deemed sufficient by the Engineer of Record (EOR). Existing HVAC equipment and other infrastructure may be utilized if adequate for the proposed concept, and in good working order as certified by the EOR. Additional HVAC may be required, depending upon kitchen design. The successful proposer will be required to provide branch water, sanitary sewer, and grease waste lines to accommodate the proposed layout. The design should be unique and inviting and should have an iconic appeal. Selected proposer will be responsible for bringing utilities to the space from nearest tie-in point which may be outside of the Lease Outline Diagram (LOD).
2. The selected proposer must retain or install a 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.
3. This location currently does not have a type 1 vent hood. If cooking is desired, the type 1 vent will be at the expense of the tenant. In some instances, DFW Fire/Code may allow a recirculating hood.
4. **Do not** provide renderings for this opportunity. A combination of photos, and/or inspirations of your concept along with a layout will be sufficient.
5. Refer to the TDM, to which all aspects of the design must align.



DRAFT: Nov. 3rd, 2010

THIS LEASE OUTLINE DRAWING IS PRELIMINARY AND INTENDED TO PROVIDE 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.

GENERAL NOTES:

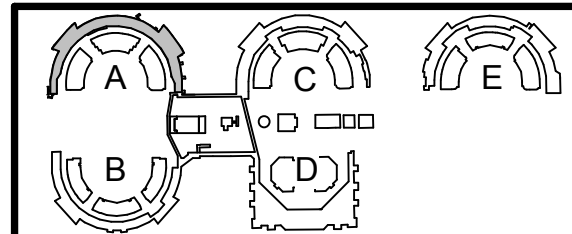
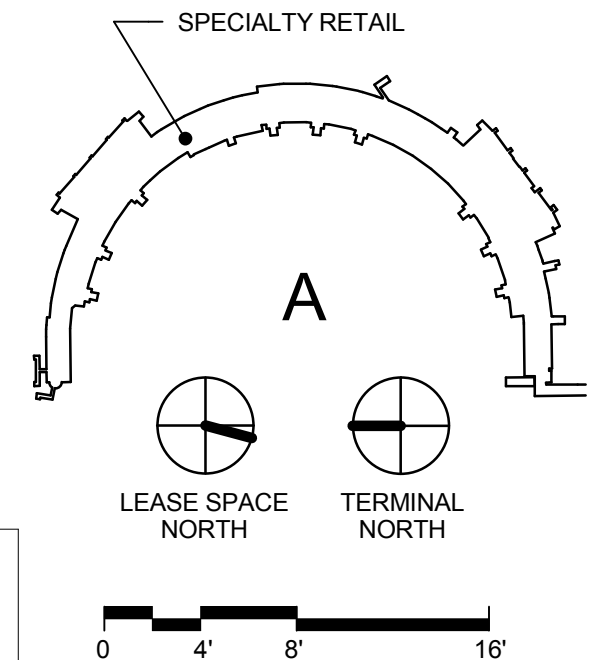
1. ALL DIMENSIONS TO BE FIELD VERIFIED WITH AS-BUILT CONDITIONS AND COORDINATED WITH ALL WALL TYPES
2. OVERHEAD MEP AND STRUCTURAL CONDITIONS VARY. TENANT TO FIELD VERIFY AND CONFIRM ALL AS-BUILT CONDITIONS.
3. REFER TO CONCESSIONS SERVICE MATRIX 6.6 FOR MEP AND STRUCTURAL CONDITIONS RELATIVE TO LEASE SPACE

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.
4. FACING AIRFIELD LEASE LINE IS LOCATED AT THE OUTSIDE FACE OF GLAZING.

KEY LEGEND

- LEASE AREA
- SEATING
- RESTRICTED ZONE
- GUARDRAIL



DFW JACOBS GSO ARCHITECTS CORGAN

DALLAS/FORT WORTH INTERNATIONAL AIRPORT

TYPE OF USE:
 TERMINAL LOCATION:
 REFERENCE NUMBER:
 DESIGN CONDITIONS:
 CONTRACT NUMBER:

SHEET NUMBER
1
 OF 1 SHEETS
 DFW

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NO.	DATE	REVISION	BY

DATE OF ISSUE: DRAFT 11/03/2010