

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
B-2-106D-A01	B40	Fast Food Burger (National)	3,102	10

PACKAGE ACDBE/M/WBE Goals:

Area	Goal	Proposed
ACDBE	45%	
M/WBE	30%	

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

PROPOSER'S ACKNOWLEDGEMENT FOR PACKAGE 8

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

Signature: _____ **Date:** _____

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Percent Rent Category	Bid Range	Proposed
Coffee	17% - 20%	
Prepared or Pre-Packaged Food	17% - 20%	
Non-Alcoholic Beverages	17% - 20%	
Bottled Water	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	\$454,235	XXXXXXXXXX

Concept Description:

This location is a recognizable, national fast food hamburger brand with menu items served within 5 minutes or less. The national brand must have over one billion dollars in annual gross receipts.

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.

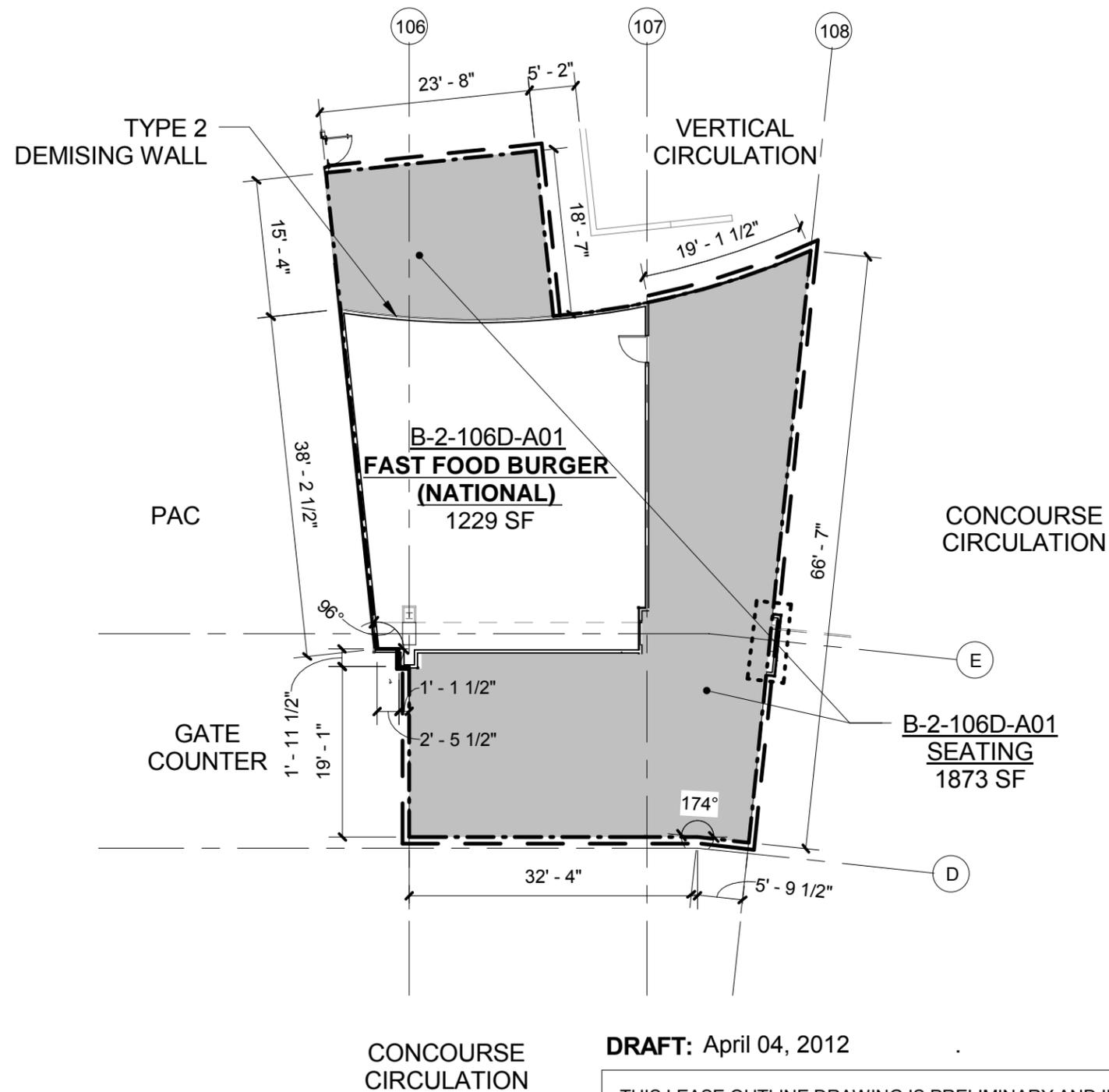
This location is not part of any airport construction project. This location will be expected to start construction 6 months after board approval.

All Minimum Requirements are a **MUST**:

1. The menu must provide options for all day parts.
2. The menu ~~must~~ may feature at least one vegan, ~~one~~-vegetarian, or ~~and one~~ gluten-free ~~entrée~~ item and categorize ~~items~~ as such.
3. Provide combo meals for quick ordering.
4. Provide a children's menu.
5. Have an employee menu and/or employee discounts per the lease.
6. Offer non-alcoholic beverages.
7. Provide implementation plan for participation in food donation, grease recycling and composting programs.
8. Use sustainable and collapsible packaging.
9. Use eco-friendly disposable straws, if applicable.
10. Cooperate fully with the implementation of the POS integration.
11. Provide a self-ordering and/or self-checkout option.
12. The ability to conduct sales transactions using hand-held credit card processing devices or other forms of technology to ensure speed of service.
13. 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 location will not be provided a Whitebox, 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. Selected proposer will be responsible for bringing 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, install an HVAC sensor to connect to base building automation systems. All aspects of the tenant design must be compliant with the Airport Concessions TDM.
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. Refer to the TDM, to which all aspects of the design must align.



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

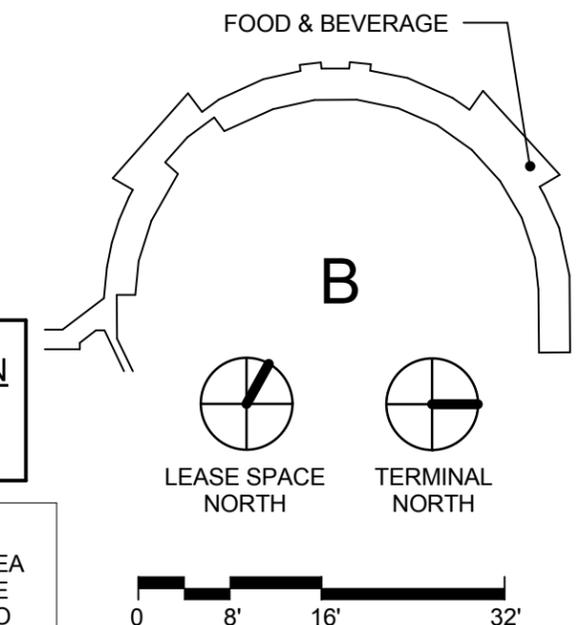
LEASE OUTLINE LOCATION STANDARDS:

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.

KEY LEGEND

- LEASE AREA
- SEATING
- RESTRICTED ZONE
- GUARDRAIL

**CONCESSION
TOTAL
3102 SF**

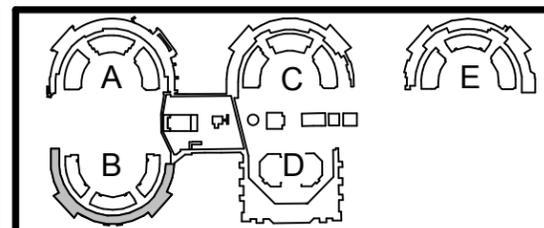


DRAFT: April 04, 2012

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.

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NO.	DATE	REVISION	BY	DATE OF ISSUE:



TYPE OF USE:
TERMINAL LOCATION:
REFERENCE NUMBER:

DESIGN CONDITIONS:
CONTRACT NUMBER:

SHEET NUMBER
1
OF 1 SHEETS
DFW