

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
A-2-031F-A01	A Pier	Fast Food Chicken	2,449	10
C-2-100M-A01	C Pier	Dessert/Salty Snack	687	10
E-2-085C-A01	E19	Coffee (Local)	473	10

Each location will have their own independent lease.

This package does allow for sublease opportunities.

PACKAGE ACDBE/M/WBE Goals:

Area	Goal	Proposed
ACDBE	30%	
M/WBE	30%	

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

PROPOSER'S ACKNOWLEDGEMENT FOR PACKAGE 1

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

Signature: _____ **Date:** _____

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
A-2-031F-A01	A Pier	Fast Food Chicken	2,449	10

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	\$630,000	XXXXXXXXXX

Concept Description:

This fast food location is intended to be a best-in-class local and/or national brand chicken concept serving high quality food ready for pickup. Suggested offerings may include grilled or fried chicken, strips, tenders, sandwiches, nuggets, salads, and/or wings (bone-in or boneless). The location ~~must~~ may also have a variety of sides and dessert options.

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.

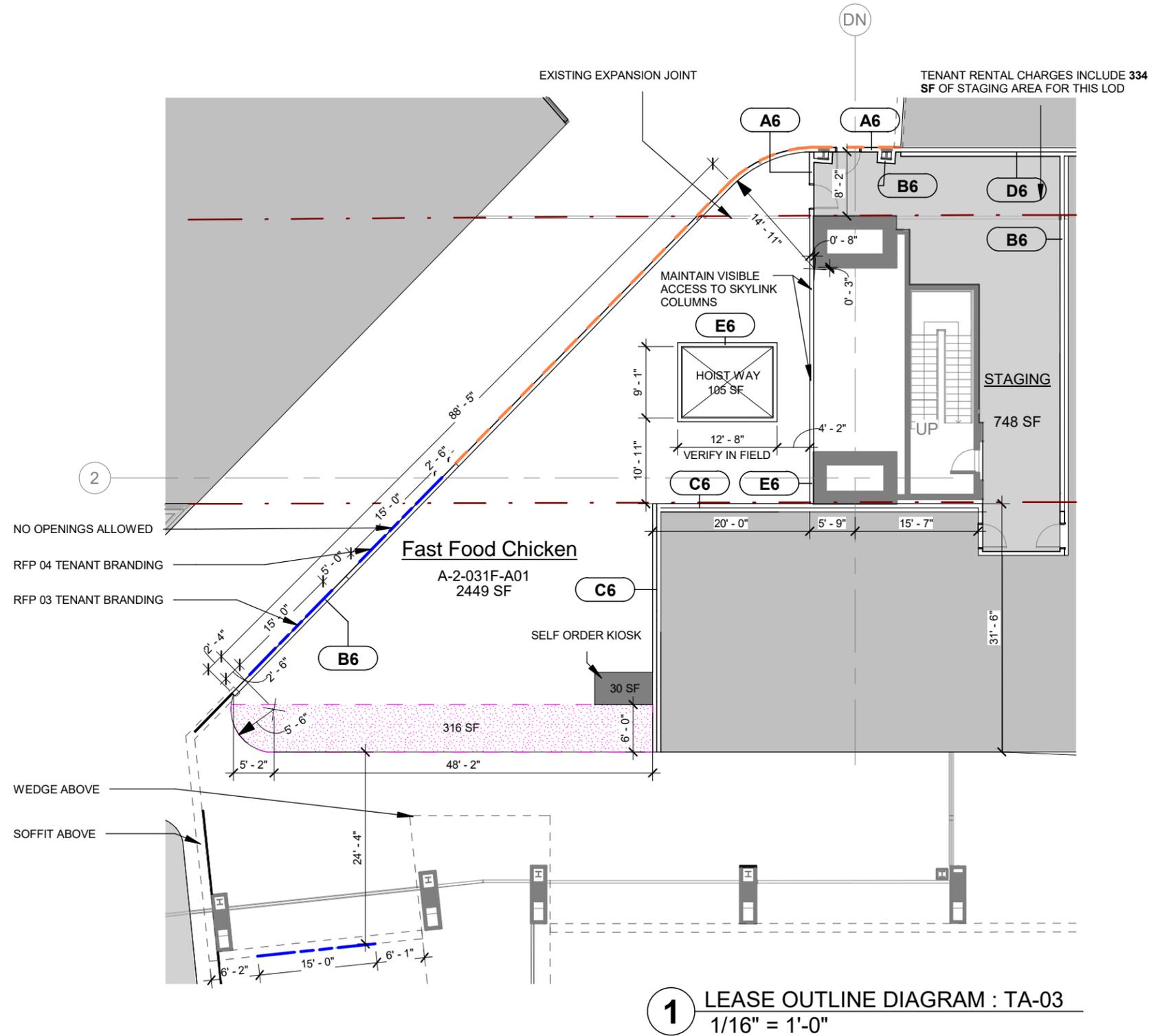
This location will open in the Terminal C Pier in the Spring of 2026. Construction will start 6 months prior.

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, ~~and one~~ or gluten-free ~~entrée~~ item and categorize ~~items~~ as such.
3. Provide combo meals for quick ordering.
4. Provide a children's menu.
5. Offer non-alcoholic beverages.
6. Have an employee menu and/or employee discounts per the lease.
7. Provide implementation plan for participation in food donation, grease recycling and composting programs.
8. Use sustainable and collapsible packaging.
9. Use eco-friendly biodegradable straws.
10. Cooperate fully with the implementation of the POS integration.
11. Provide a self-ordering and 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 is a raw/unfinished space or Whitebox condition. This is a food court location with common seating provided by the airport. 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.
2. 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 TDM. All aspects of the tenant design must be compliant with the Airport Concessions TDM.
3. 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.
4. Refer to the TDM, to which all aspects of the design must align.



1 LEASE OUTLINE DIAGRAM : TA-03
1/16" = 1'-0"

GENERAL NOTES

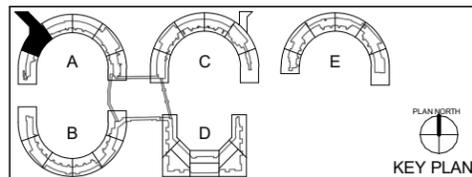
- 1 TENANT SHALL BE RESPONSIBLE FOR VERIFYING DIMENSIONS IN THE FIELD AND COORDINATING WITH WITH EXISTING CONDITIONS.
- 2 TENANT SHALL BE RESPONSIBLE FOR VERIFYING MEP AND STRUCTURAL CONDITIONS IN THE FIELD.
- 3 REFER TO THE CONSTRUCTION SERVICE MATRIX FOR MEP AND STRUCTURAL CONDITIONS RELATIVE TO LEASE SPACE.
- 4 EXISTING PARTITIONS MAY BE RECONFIGURED UNLESS DESIGNATED PART OF THE RESTRICTED AREA.
- 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%
- 11 HATCH AREA - ENSURE VISIBILITY WITH NO FULL-HEIGHT PARTITIONS EXCEPT GLASS

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 TENANT'S LEASED AREA.

SYMBOLS LEGEND

-  RESTRICTED AREA
-  QUEUING AREA
-  TERMINAL FINISHES
-  EXISTING SKYLINK ABOVE
-  PROPOSED IDENTITY CONTROL ZONE
-  HATCH AREA



DFW DALLAS
FORT WORTH
INTERNATIONAL
AIRPORT

2040 S INTERNATIONAL PARKWAY
DFW AIRPORT, TX 75261

TYPE OF USE: FOOD & BEVERAGE
TERMINAL LOCATION: TERMINAL A PIER
REFERENCE NUMBER: 03 GATE: N/A

DESIGN CONDITION: A8
CONTRACT NUMBER:

SHEET NUMBER

TA-03

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
C-2-100M-A01	C Pier	Dessert/Salty Snack	687	10

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	\$223,389	XXXXXXXXXX

Concept Description:

This concept can be an established local and/or national brand. The proposer should provide a concept that best fits the area and is proven to satisfy passenger demand. The location can feature an assortment of freshly prepared dessert or salty snack items, that are cooked on the premises. Menu items can include, but not limited to, cookies, pastries, cakes, pies, cupcakes, cheesecakes, funnel cakes, candies, fudge, cinnamon rolls, crepes, candied fruits, dessert waffles or dessert tacos, popcorn, pretzels, fresh-made chips and dips, roasted nuts, fresh-made snack/health bars, custom trail mixes, or other freshly prepared baked goods and confectioneries.

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

All Minimum Requirements are a MUST:

1. The menu must provide options for all day parts.
2. The menu must feature at least one vegan, one vegetarian, and one gluten-free entrée and categorize items as such.
3. Have an employee menu and/or employee discounts per lease.
4. Provide a mix of items ready for immediate consumption and packaged for take away.
5. Offer non-alcoholic beverages.
6. Provide implementation plan for participation in food donation, grease recycling and composting programs.
7. Use sustainable and collapsible packaging.
8. Use eco-friendly biodegradable straws.
9. Cooperate fully with the implementation of the POS integration.
10. Provide a self-ordering and/or self-checkout option.
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 raw/unfinished space or Whitebox condition. This is a food court location with common seating provided by the airport. 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 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.
2. 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 (TDM). All aspects of the tenant design must be compliant with the Airport Concessions TDM.
3. The selected proposer must retain or 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.
4. Refer to the TDM, to which all aspects of the design must align.

GENERAL NOTES

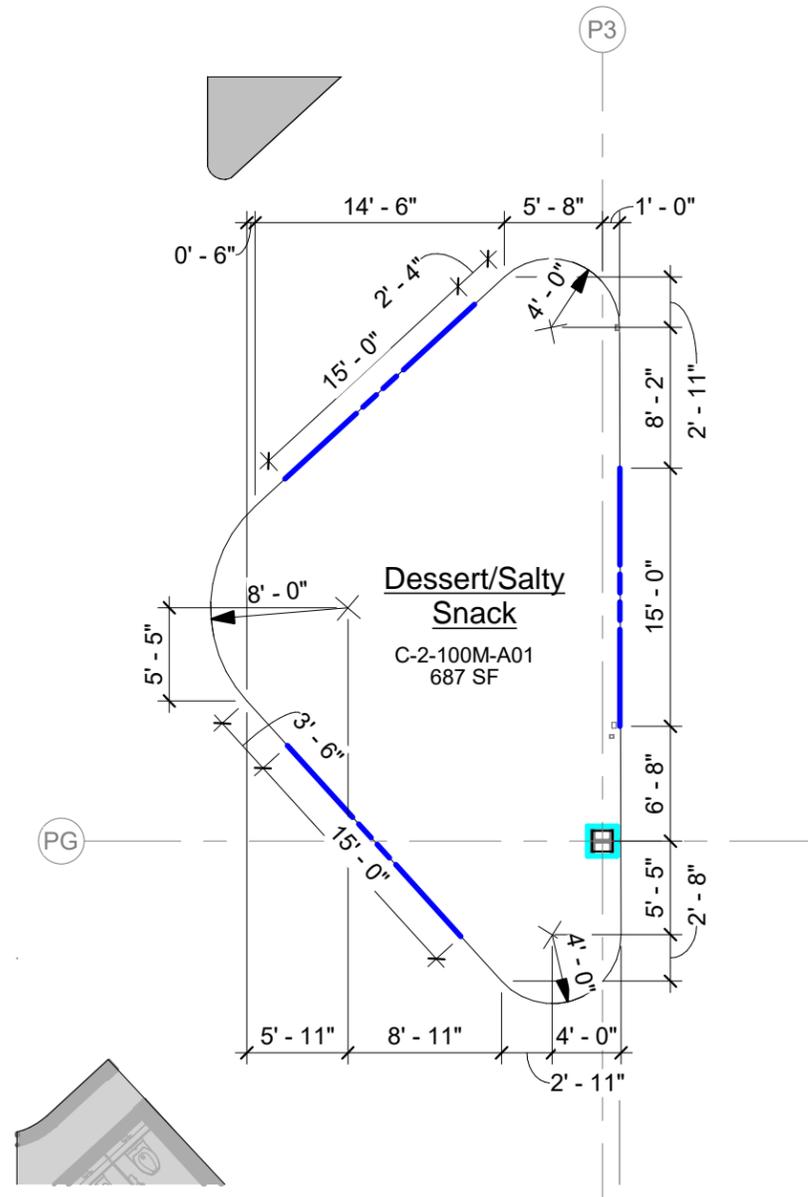
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- 3 REFER TO THE CONSTRUCTION SERVICE MATRIX FOR MEP AND STRUCTURAL CONDITIONS RELATIVE TO LEASE SPACE.
- 4 EXISTING PARTITIONS MAY BE RECONFIGURED UNLESS DESIGNATED PART OF THE RESTRICTED AREA.
- 5 FINISHES SHALL ALIGN WITH THE STANDARDS IN THE TENANT DESIGN MANUAL.
- 6 GRAB & GO, SELF ORDER KIOSK AND ASSOCIATED QUEUING INDICATE SIZE AND PRPORTION, WITH FLEXIBLE PLACEMENT DURING TENANT DESIGN
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- 9 REFER TO GW-01 FOR WALL TYPES
- 10 TENANT SHALL PROVIDE MINIMUM BACK OF HOUSE SPACES AS A % OF TOTAL SQUARE FOOTAGE AS FOLLOWS:
FAST FOOD - 65-75%,
QUICK SERVE - 40-50%,
SIT DOWN - 25-35%

LEASE OUTLINE LOCATION STANDARDS

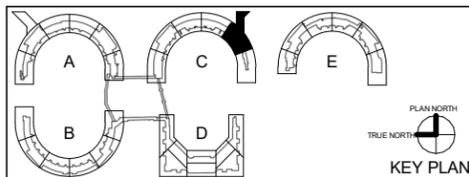
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- 5 THE TENANT SHALL PROTECT ALL EXISTING BASE BUILDING FLOOR FINISHES.
- 6 TENANT RELATED QUEUING MUST BE CONTAINED WITHIN THE TENANTS LEASED AREA.

SYMBOLS LEGEND

-  RESTRICTED AREA
-  QUEUING AREA
-  TERMINAL FINISHES
-  SKYLINK ABOVE
-  PROPOSED IDENTITY CONTROL ZONE



1 LEASE OUTLINE DIAGRAM : TC-46
3/32" = 1'-0"



DFW DALLAS
FORT WORTH
INTERNATIONAL
AIRPORT

2040 S INTERNATIONAL PARKWAY
DFW AIRPORT, TX 75261

TYPE OF USE: RETAIL
TERMINAL LOCATION: TERMINAL C - PHASE 1
REFERENCE NUMBER: 46 GATE: C31C

DESIGN CONDITION: B7
CONTRACT NUMBER:

SHEET NUMBER

TC-46

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
E-2-085C-A01	E19	Coffee (Local)	473	10

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	\$117,753	XXXXXXXXXX

Concept Description:

This concept must be an established local coffee brand. The location can feature an assortment of coffee and freshly prepared dessert or snacks items, that are cooked or heated on the premises.

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 impacted by any airport construction projects. The location will 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 feature at least one vegan, one vegetarian, and one gluten-free entrée and categorize items as such.
3. Have an employee menu and/or employee discounts per lease.
4. The items can be offered for immediate consumption or packaged for take away.
5. Offer non-alcoholic beverages.
6. Provide implementation plan for participation in food donation, grease recycling and composting programs.
7. Use sustainable collapsible packaging.
8. Use eco-friendly biodegradable straws.
9. Cooperate fully with the implementation of the POS integration.
10. Provide a self-ordering and/or self-checkout option.
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 location will not be provided a Whitebox, the selected proposer will be responsible for the demolition of all 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 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 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.
3. Refer to the TDM, to which all aspects of the design must align.

GENERAL NOTES:

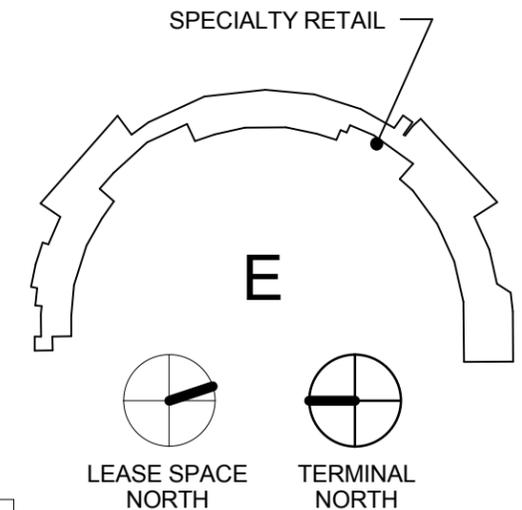
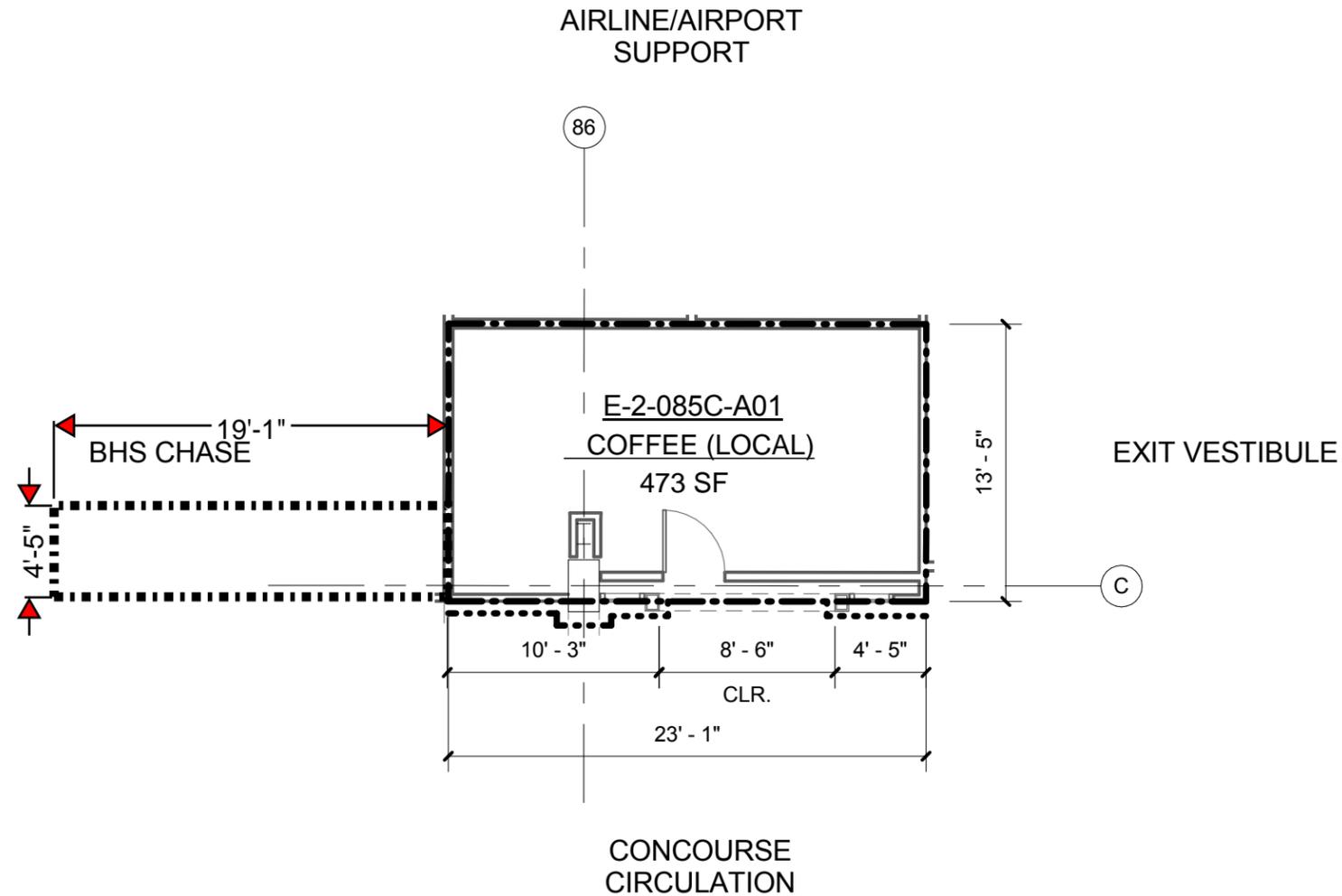
1. ALL DIMENSIONS TO BE FIELD VERIFIED WITH AS-BUILT CONDITIONS AND COORDINATED WITH ALL WALL TYPES
2. OVERHEAD MEP AND STRUCTURAL CONDITIONS VARY. TENANT TO FIELD VERIFY AND CONFIRM ALL AS-BUILT CONDITIONS.
3. REFER TO CONCESSIONS SERVICE MATRIX 7.6 FOR MEP AND STRUCTURAL CONDITIONS RELATIVE TO LEASE 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



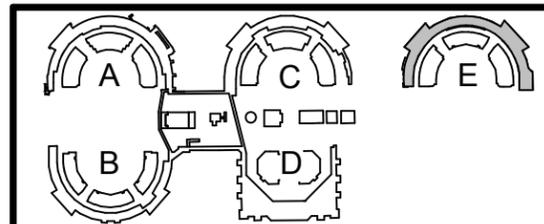
DRAFT: June 18, 2012

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: DRAFT 04/23/2012	



DFW DALLAS FORT WORTH INTERNATIONAL AIRPORT

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

SHEET NUMBER
1
 OF 1 SHEETS
 DFW