

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
A-2-038L-A01	A Pier	Bar	1,426	10
A-2-041C-A01	A14	Fast Food Pizza	1,157	10
A-2-038P-A01	A Pier	Grab and Go	406	10
A-2-037J-A01	A Pier	Quick Serve Salad	868	10
A-2-041H-A01	A Pier	Dessert/Baked Goods	919	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	40%	
M/WBE	30%	

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

PROPOSER'S ACKNOWLEDGEMENT FOR PACKAGE 2

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-2-038L-A01	A Pier	Bar	1,426	10

Percent Rent Category	Bid Range	Proposed
Alcohol	19% - 22%	
Coffee	17% - 20%	
Prepared or Pre-Packaged Food	17% - 20%	
Non-Alcoholic Beverages	17% - 20%	
Bottled Water	17% - 20%	
Grab and Go Prepared or Pre-Packaged Food	17% - 20%	
Grab and Go Non-Alcoholic Beverages	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	\$236,853	XXXXXXXXXX

Concept Description:

This is a unique iconic bar opportunity that necessitates a creative response. This location is intended to be a full bar featuring specialty cocktails, appetizers, and entrées.

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.

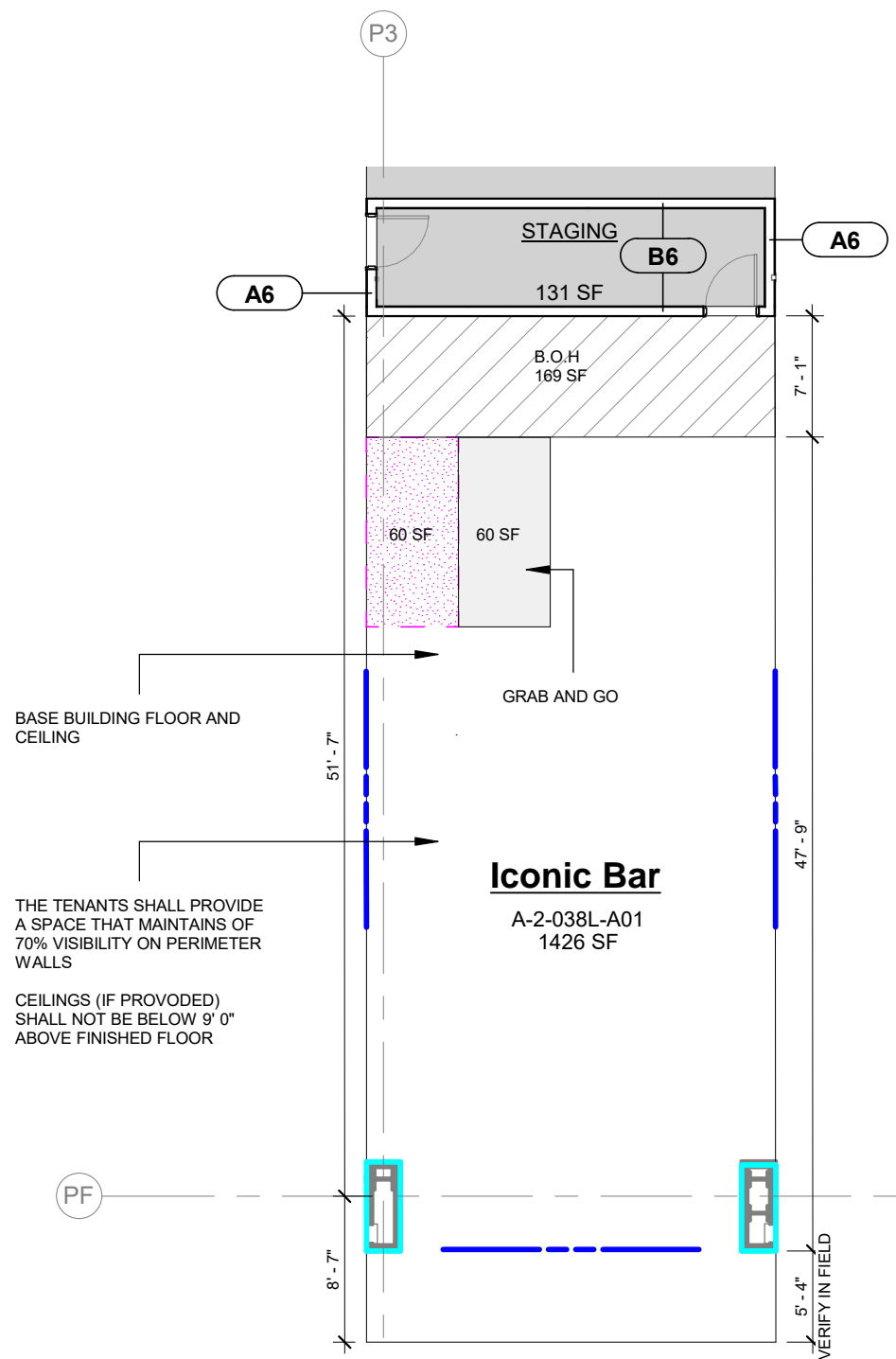
This location will open in the Terminal A Pier in the Summer of 2026. Construction will start 6 months prior.

All Minimum Requirements are a MUST:

1. Provide domestic and imported alcoholic beverage services including beer, wine, and liquor choices with a well-trained mixologist.
2. Will require a permit from the Texas Alcoholic Beverage Commissions (TABC) and must be compliant with all TABC rules. This location can be considered as one alcohol control zone, pending approval by TABC.
3. Provide menu options for all day parts either cooked/prepare in this location or from another location within the package.
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 and/or employee discounts per lease.
6. Have a “grab and go” component with hot and cold items.
7. The ability to ring up and account for “grab and go” items separately.
8. Provide implementation plan for participation in food donation, grease recycling and composting programs.
9. Use sustainable and collapsible packaging.
10. Use eco-friendly biodegradable straws.
11. Cooperate fully with the implementation of the POS integration.
12. Provide a self-ordering and/or self-checkout option.
13. The ability to conduct sales transactions using hand-held credit card processing devices or other forms of technology to ensure speed of service.
14. 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. There will be no walls enclosing this space. Optimum visibility is expected. The space will be finished with terrazzo floor and base building concourse ceiling. Lighting, ceiling elements suspended from the structure above, captivating finishes, and the design of the bar should create a sense of place and visually enhance the design. The central location of this space and the proposer's creativity should evoke a wow-factor with a sense of allure and appeal. The design should consider food offerings for this location will be fed from another location in this package requiring operational consideration in design. The layout should allow for circulation around the bar without impeding concourse traffic.
2. 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, install an HVAC sensor to connect to base building automation systems. The new pier locations will have new design conditions different from any existing terminal conditions. All aspects of the tenant design must be compliant with the Airport Concessions Tenant Design Manual (TDM).
3. The selected proposer must install a door or shutter system to secure the alcohol and install a door sensor and controller module that will integrate into the airports open/close door sensor system. 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-17
 3/32" = 1'-0"

GENERAL NOTES

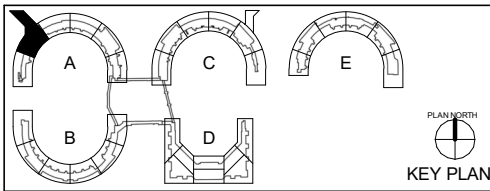
- 1 TENANT SHALL BE RESPONSIBLE FOR VERIFYING DIMENSIONS IN THE FIELD AND COORDINATING WITH WITH EXISTING CONDITIONS.
- 2 TENANT SHALL BE RESPONSIBLE FOR VERIFYING MEP AND STRUCTURAL CONDITIONS IN THE FIELD.
- 3 REFER TO THE CONSTRUCTION SERVICE MATRIX FOR MEP AND STRUCTURAL CONDITIONS RELATIVE TO LEASE 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



Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
A-2-041C-A01	A14	Fast Food Pizza	1,157	10

Percent Rent Category	Bid Range	Proposed
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	\$200,549	XXXXXXXXXX

Concept Description:

This location can be a local, regional, national, or international brand that will be a fast food option featuring an assortment of freshly prepared pizza. Menu items can include, but not limited to, by the slice, personal size, stromboli's, pasta, salad, bread sticks and desserts.

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.

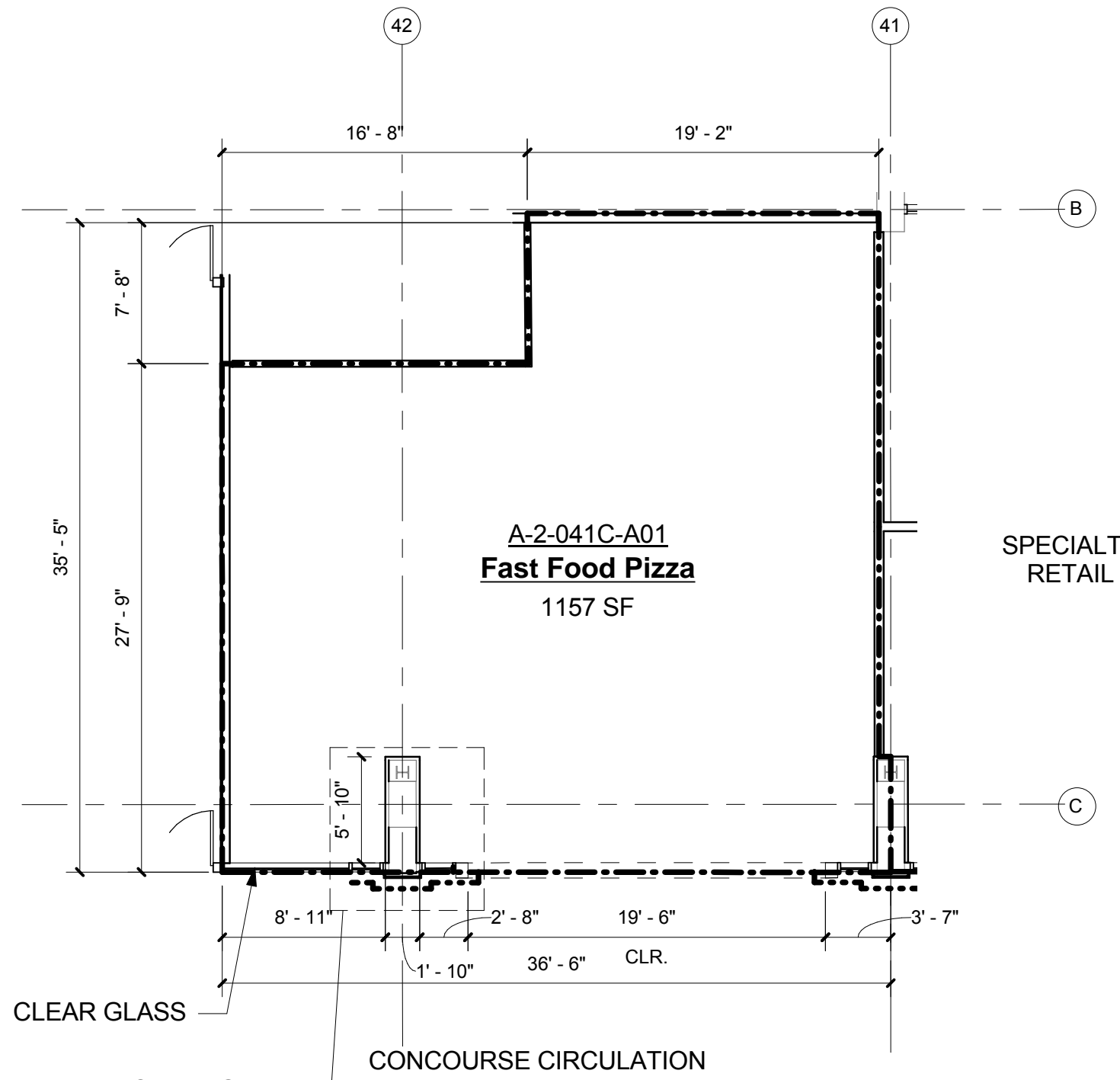
This location will start construction **AFTER** the Terminal A Pier opens.

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 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 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 design must incorporate a proportional and efficient grab and go that is well integrated into the function of the space. 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:

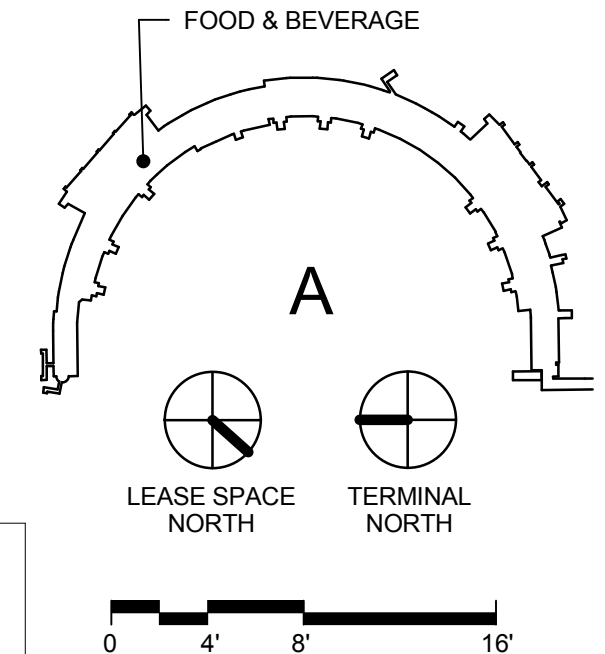
1. ALL DIMENSIONS TO BE FIELD VERIFIED WITH AS-BUILT CONDITIONS AND COORDINATED WITH ALL WALL TYPES
2. OVERHEAD MEP AND STRUCTURAL CONDITIONS VARY. TENANT TO FIELD VERIFY AND CONFIRM ALL AS-BUILT CONDITIONS.
3. REFER TO CONCESSIONS SERVICE MATRIX 7.6 FOR MEP AND STRUCTURAL CONDITIONS RELATIVE TO LEASE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



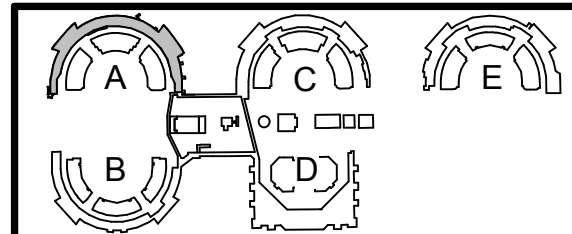
OPTIONAL NEUTRAL FRAME AND SIDE LIGHT ASSEMBLY AVAILABLE IN AREA INDICATED BY DASHED LINE. CONCESSIONAIRE TO COORDINATE THIS REQUEST THROUGH TPC PRIOR TO START OF DESIGN.

DRAFT: Nov. 8th, 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.

THIS WAS PRODUCED BY OR UNDER THE DIRECT SUPERVISION OF REGISTERED ARCHITECT RALPH BAUER, # 7484. THIS DOCUMENT IS INCOMPLETE AND MAY NOT BE USED FOR REGULATORY APPROVAL, PERMIT OR CONSTRUCTION.

NO.	DATE	REVISION	BY



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

SHEET NUMBER
1
 OF 1 SHEETS
 DFW

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
A-2-038P-A01	A Pier	Grab and Go	406	10

Percent Rent Category	Bid Range	Proposed
Grab and Go Prepared or Pre-Packaged Food	17% - 20%	
Grab and Go Non-Alcoholic Beverages	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	\$101,336	XXXXXXXXXX

Concept Description:

This location will be designed to serve passengers with a wide selection of pre-made and packaged meals and beverages supported by another location within this package. This option will provide passengers with a convenient, quick, grab and go experience, minimizing wait times and enhancing overall satisfaction.

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 A Pier in the Summer of 2026. Construction will start 6 months prior.

All Minimum Requirements are a MUST:

1. The menu must provide options for all day parts including hot and cold items.
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 should be 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-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 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. 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.
2. This location must be design and laid-out for maximum efficiency to accommodate high through put.
3. 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.
4. Refer to the TDM, to which all aspects of the design must align.







GENERAL NOTES

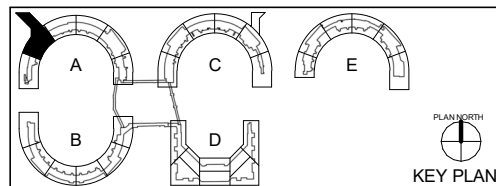
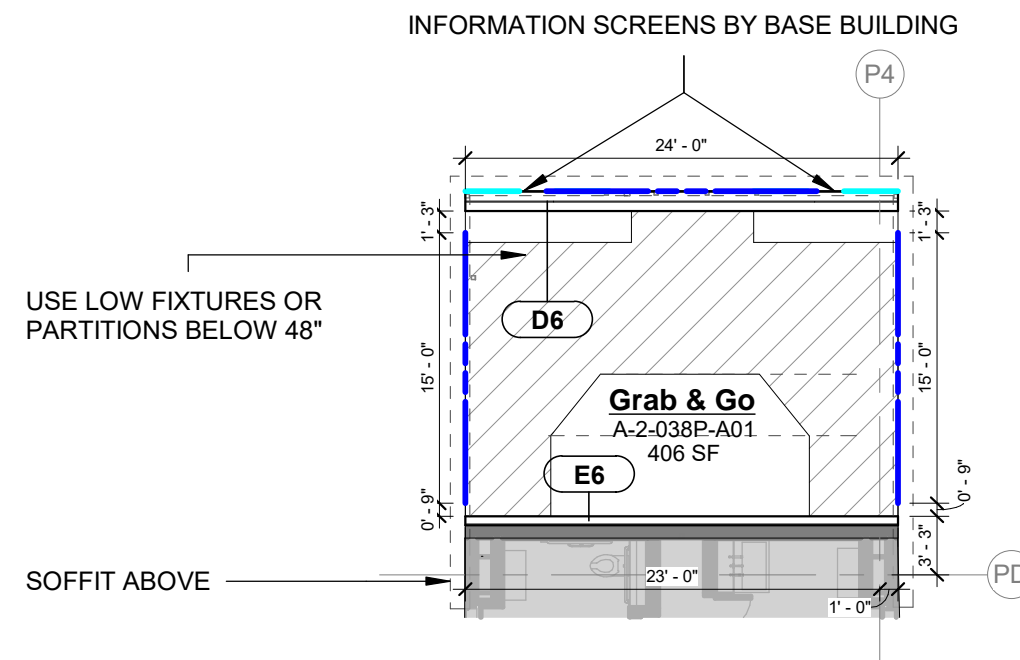
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- 7 BACK OF HOUSE SIZE REQUIREMENTS SHOULD BE REFERRED TO THE APPROPRIATE TDM SECTION
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- 9 REFER TO GW-01 FOR WALL TYPES
- 10 TENANT SHALL PROVIDE MINIMUM BACK OF HOUSE SPACES AS A % OF TOTALSQUARE 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

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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: 14 GATE: N/A

DESIGN CONDITION: B7
CONTRACT NUMBER:

SHEET NUMBER

TA-14

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
A-2-037J-A01	A Pier	Quick Serve Salad	868	10

Percent Rent Category	Bid Range	Proposed
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	\$179,490	XXXXXXXXXX

Concept Description:

This location will provide customers with fast, healthy, and customizable salads and wraps in a timely manner. Passengers will be able to choose a salad or wrap made to order with toppings and dressings. Items can include a variety of fresh, high-quality greens as well as other complimentary toppings like fruits, cucumbers, tomatoes, corn, onions, olives, lentils, rice, nuts, cheeses, and protein options (grilled chicken, quinoa, avocado, tofu, boiled eggs, salmon, tuna). An assortment of national and international sauces and dressings should be offered.

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 A Pier in the Summer 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 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:

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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

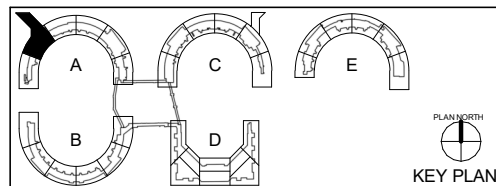
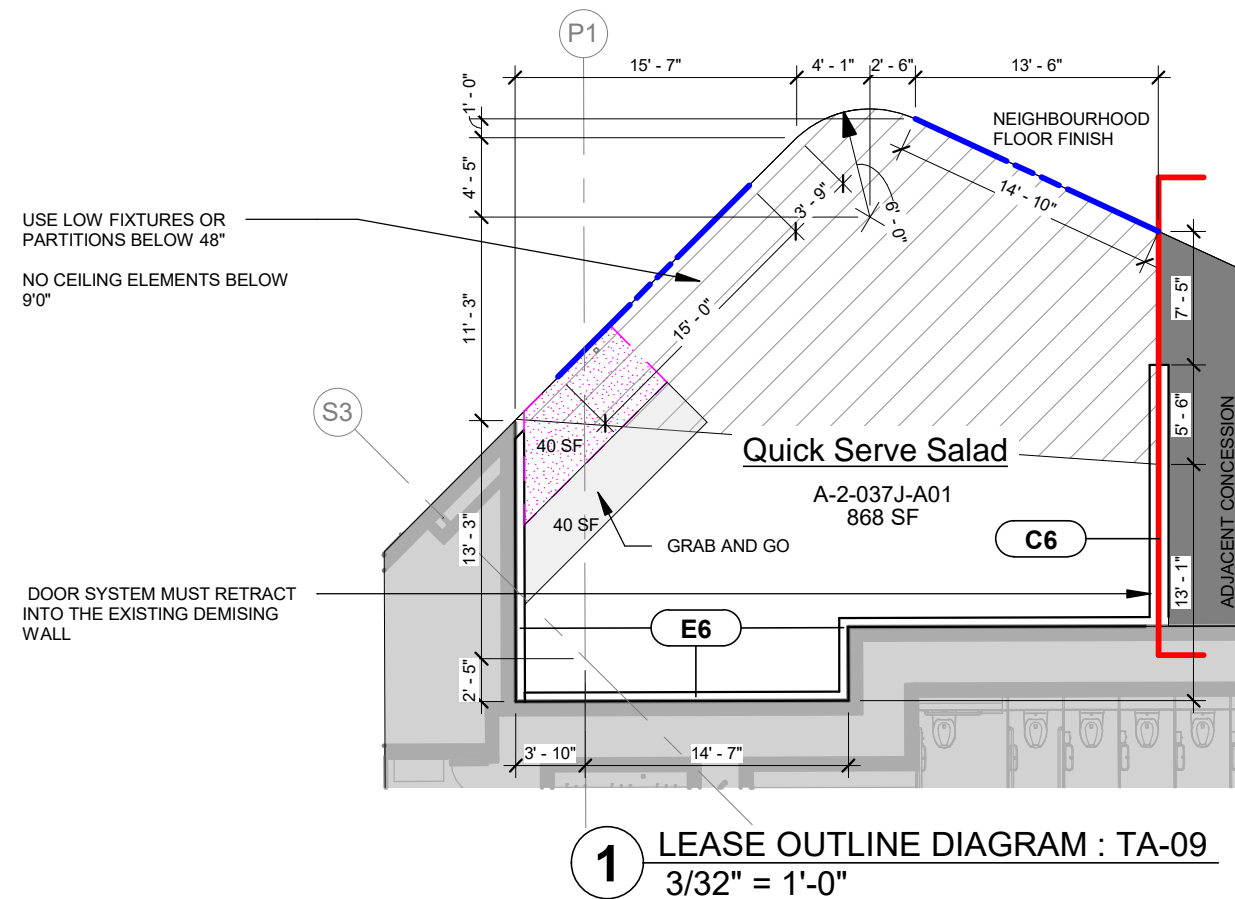
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FAST FOOD - 65-75%,
QUICK SERVE - 40-50%,
SIT DOWN - 25-35%
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LEASE OUTLINE LOCATION STANDARDS

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- 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: RETAIL
TERMINAL LOCATION: TERMINAL A PIER
REFERENCE NUMBER: 09 GATE: N/A

DESIGN CONDITION: B7
CONTRACT NUMBER:

SHEET NUMBER

TA-09

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
A-2-041H-A01	A Pier	Dessert/Baked Goods	919	10

Percent Rent Category	Bid Range	Proposed
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	\$173,641	XXXXXXXXXX

Concept Description:

This concept must be an established local, regional and/or national brand. The location will feature an assortment of freshly prepared sweet snacks. Offerings may include cookies, cakes, buns, cheesecake, cinnamon rolls, croissants, tarts, pastries, cupcakes, dessert waffles, dessert tacos, crepes, pies, brownies, or other freshly prepared 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 A Pier in the Summer of 2026. Construction will start 6 months prior.

All Minimum Requirements are a MUST:

1. The menu must provide dessert or baked good 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 items 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-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 location must incorporate queuing within the tenant's lease space. This cafe style 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 Tenant Design Manual (TDM). This location has unique signage restrictions due to base building architecture; see the TDM design condition for details. All aspects of the tenant design must be compliant with the Airport Concessions TDM.
3. The interior fit out should evoke allure and pique the interest of the passengers. The preparation, baking, garnishment and decorating of the offerings may be visible to the patrons.
4. 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.
5. Refer to the TDM, to which all aspects of the design must align.







GENERAL NOTES

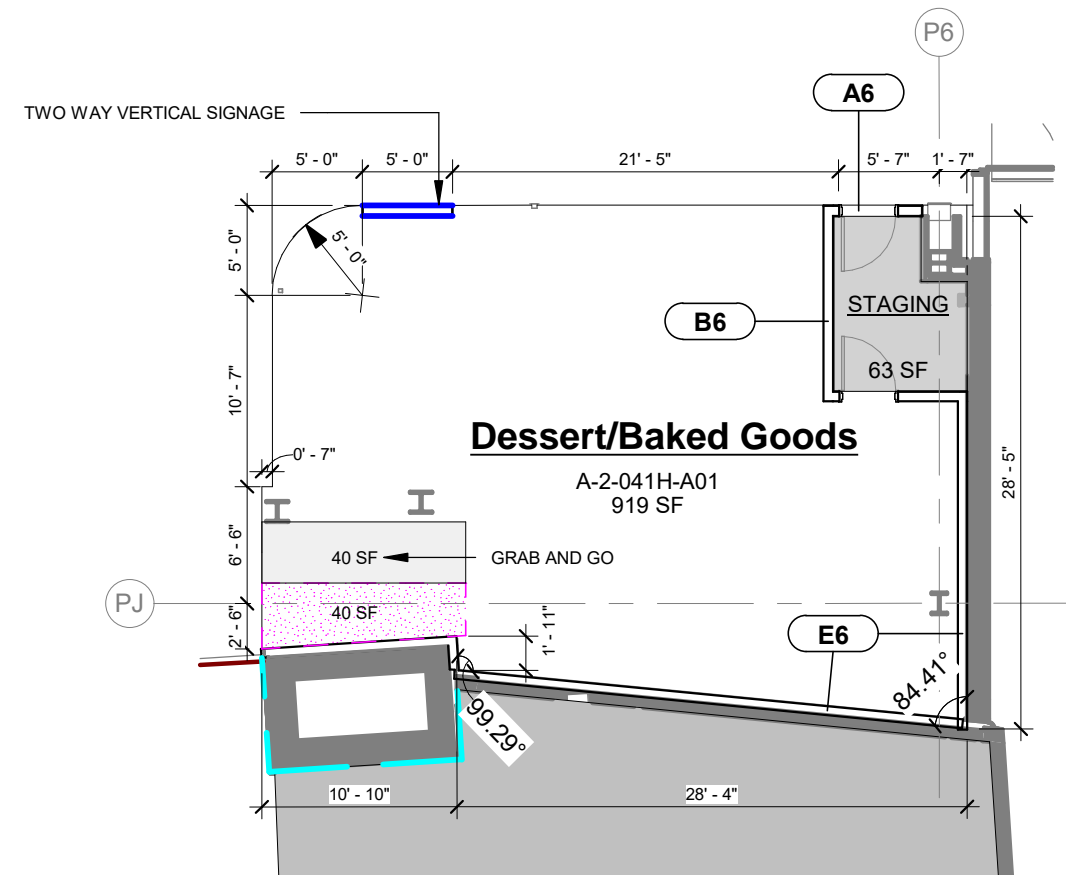
- 1 TENANT SHALL BE RESPONSIBLE FOR VERIFYING DIMENSIONS IN THE FIELD AND COORDINATING WITH WITH EXISTING CONDITIONS.
- 2 TENANT SHALL BE RESPONSIBLE FOR VERIFYING MEP AND STRUCTURAL CONDITIONS IN THE FIELD.
- 3 REFER TO THE CONSTRUCTION SERVICE MATRIX FOR MEP AND STRUCTURAL CONDITIONS RELATIVE TO LEASE 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

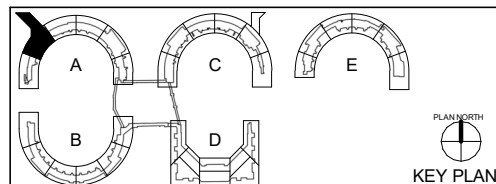
- 1 LEASE LINE IS LOCATED ON THE CENTERLINE OF DEMISING WALLS WHEN WALLS ARE BETWEEN DEMISED CONCESSIONS.
- 2 LEASE LINE IS LOCATED ON THE HOLD LOUNGE SIDE OF DEMISING WALLS BETWEEN CONCESSION UNITS AND HOLD LOUNGE AREAS.
- 3 LEASE LINE IS LOCATED ON THE OUTSIDE FACE OF GLAZING SYSTEMS FACING CONCOURSE 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



1 LEASE OUTLINE DIAGRAM : TA-15
3/32" = 1'-0"



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: 15 GATE: N/A

DESIGN CONDITION: C5
CONTRACT NUMBER:

SHEET NUMBER

TA-15