

Attachment 1- F&B-1

Release: 12-20-19

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
A-2-040C-A01	A15	Fast Food Chicken	1,670	10

Product Description	Bid Range	Proposed
Prepared or Pre-Packaged Food	15% - 18%	
Bottled Water	15% - 18%	
Non-Alcoholic Beverages	15% - 18%	
Allowances - 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	\$345,000	XXXXXXXXXX

Concept Description:

This location will be a local, regional, national or international fast food location that offers a fresh-prepared menu built around chicken. The concept may be one specific cuisine, or it may be themed to a type of preparation, such as fried chicken, chicken salads, chicken tenders, or chicken wings. Any merchandise or items inside this lease space must be able to be purchased from any point of sale (POS) station within the location.

PROPOSER'S ACKNOWLEDGEMENT FOR Attachment 1

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

Signature: _____ Date: _____

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Minimum Requirements:

1. Menu must provide options for all three-day parts.
2. Must have an employee menu.
3. Must have value-priced combo meal offerings.
4. The area must have a “grab and go” component.
5. Tenant staff must have the ability to conduct sales transactions using hand-held credit-card processing devices or other forms of technology to ensure speed of service.
6. This location must sign-up with our mobile ordering partner GRAB to provide passengers with the ability to order on the go.

Desirable:

1. Grilled entrees
2. Vegetarian or vegan options
3. Kids’ menu
4. Creative solutions for speed of service (self-service kiosks, enhanced grab and go, line-busting technology, kitchen equipment, innovative cooking methodology)

Design Requirements:

1. The tenant will combine two locations to make one large fast food location. Existing furnishings will need to 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 as certified by the engineer of record. The successful proposer may be required to add water and sanitary sewer. The design should be unique and inviting and should have an iconic 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. Design should include considerable space for queueing and seating to effectively support operations and minimize impact to the concourse.
3. Refer to the Tenant Design Manual (TDM), to which the design must adhere.

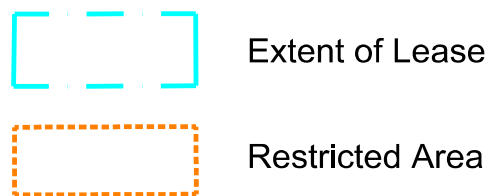
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PACKAGE ACDBE/M/WBE Goals:

Area	Goal	Proposed
ACDBE	40%	
M/WBE	30%	

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



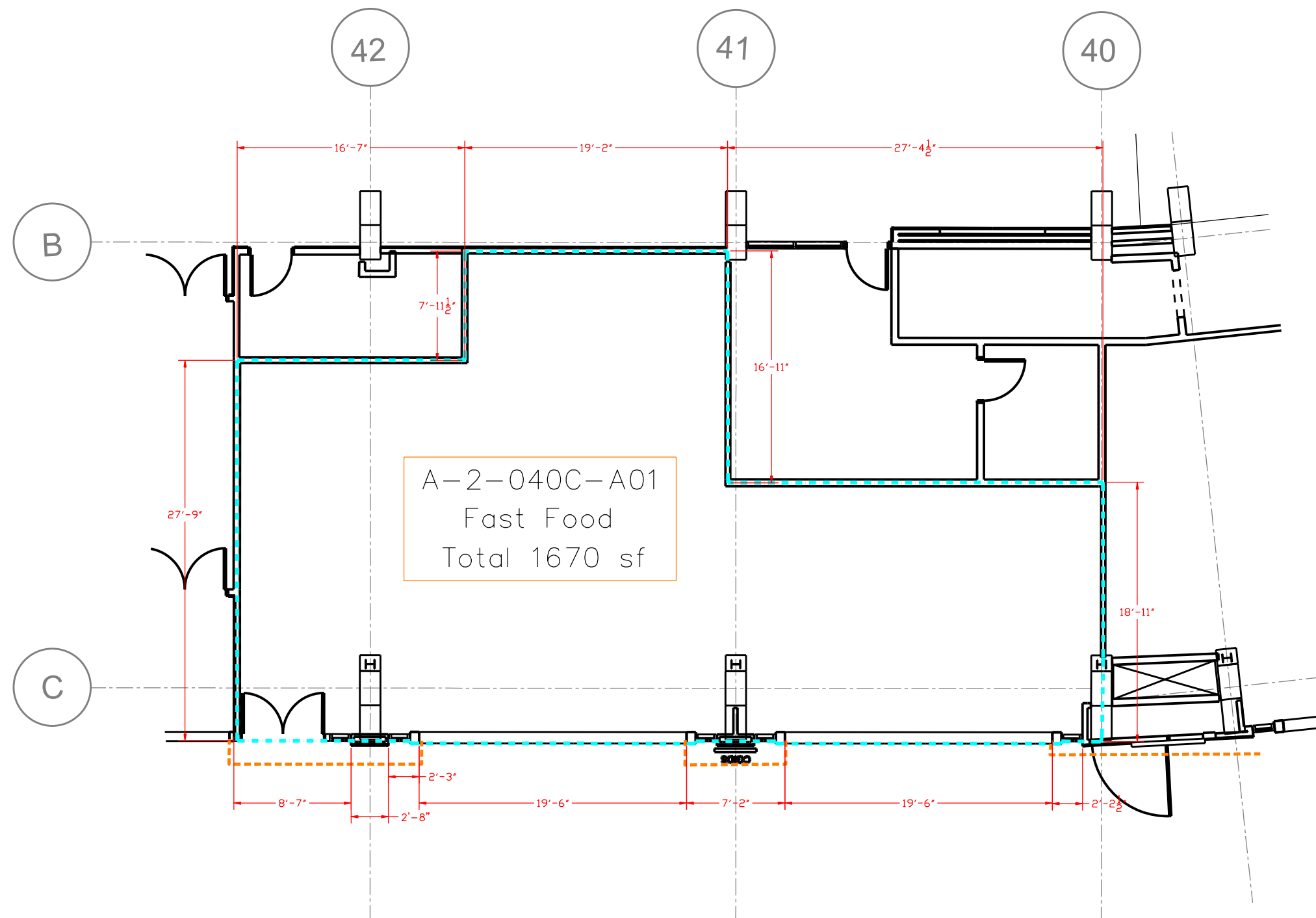
GENERAL NOTES:

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. THE UTILITIES CURRENTLY LOCATED IN THE SPACE ARE THE ONLY UTILITIES AVAILABLE. NO OTHER OR ADDITIONAL UTILITIES SHOULD BE EXPECTED
4. FIXTURES IN THE UNWALLED SALES AREA SHALL BE NO HIGHER THAN 48" AND MUST BE ATTACHED TO THE FLOOR. SIGNAGE ON TOP OF THE FIXTURES IN THIS AREA CAN BE NO TALLER THAN 8"
5. FIXTURES IN AN UNSECURED SALES AREA MUST BE LOCKABLE WITH GLASS SLIDING, HINGED OR PIVOTING POCKET DOORS, TOP OR SIDE MOUNTED SOLID COILING SHUTTER, NO MESH OR CANVAS CAPES WILL BE ALLOWED
6. TENANT IS RESPONSIBLE FOR THE REMOVAL OF ALL EXISTING FINISHES.
7. THE TENANT IS RESPONSIBLE FOR COMPLIANCE WITH ALL APPLICABLE CODES AND REGULATORY AGENCIES

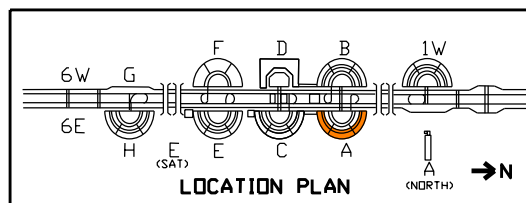
LEASE OUTLINE LOCATION STANDARDS:

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: 09.09.2019



TYPE OF USE: Concessions - Fast Food
 TERMINAL LOCATION: A
 REFERENCE NUMBER: GATE: 15
 DESIGN CONDITION:
 CONTRACT NUMBER:

SHEET NUMBER