

Attachment 1
Package F&B-4
Released: 9-29-17
[Revised: 11-13-17](#)

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
D-NV101	D25	Home-style Texas Cuisine	2,121 <u>2,300</u>	10

Product Description	Bid Range	Proposed
Food and Non-Alcoholic Beverages	12% - 15%	
Alcohol (Full Bar)	18% - 21%	
Allowances - Display/Fixture Allowances, Performance Allowances, Promotional Allowances, Retail Display Allowances (RDAs) and Special Purchase Allowances	11% - 14%	
Minimum Annual Guarantee	\$223,000	XXXXXXXXXX

CATEGORY: Full Service (FS)

These locations are expected to have a menu and style of service that allows customers to be served their drink orders within 5 minutes and their food orders in less than fifteen (15) minutes.

Concept:

Home-style Texas cuisine combines traditional American tastes and cooking techniques with influences from the Southern United States. This could include, but not limited to, hamburgers, chicken fried steak, pan-fried chicken, seafood, vegetables, and potatoes. Dessert could include pie, cobbler and other desserts featuring locally sourced fruits and nuts.

PROPOSER'S ACKNOWLEDGEMENT FOR PACKAGE F&B-4

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

Signature: _____ **Date:** _____

Attachment 1
Package F&B-4
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Package F&B-4 (continuation)

Minimum Requirements:

1. A locally or regionally recognized brand is preferred.
2. The location must have full alcoholic beverage service including beer, wine and liquor.
3. This location will require full mixed beverage permit from the Texas Alcoholic Beverage Commission (TABC), and must be compliant with all TABC rules.
4. The menu must feature at least one vegan and one vegetarian entree that are low-cholesterol, fiber-packed, plant-based entrée. The menu must categorize the items as being vegan and/or vegetarian.
5. Menu options must include offerings for all three day parts.
6. The location must have a “grab and go” component.
7. The design must take advantage of dynamic displays to draw customers into the store.
8. The location should also provide staff with the ability to conduct sales transactions using hand-held credit-card processing devices or other form of technology to ensure speed of service.
9. Must have fresh sides and salads
10. Must have an employee menu
11. Barbecue or Tex-Mex should be no more than 25% of the menu.
12. Dallas or Fort Worth locations are desired.
13. 60% of menu, including a non-alcoholic beverage, should cost no more than \$25.
14. This location must sign-up with our mobile ordering partner GRAB to provide our passengers with the capabilities to order on the go.

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Package F&B-4 (continuation)

Design Requirements:

1. All existing finishes should 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. The design should be unique and inviting and should have an iconic appeal. Design of the space should reflect a bold theme with a contemporary aesthetic that generates national 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 of the space should reflect a bold, fun/exciting theme with either a traditional or contemporary aesthetic.
3. Refer to the Tenant Design Manual

PACKAGE ACDBE/M/WBE Goals:

Area	Goal	Proposed
ACDBE	35%	
M/WBE	30%	

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

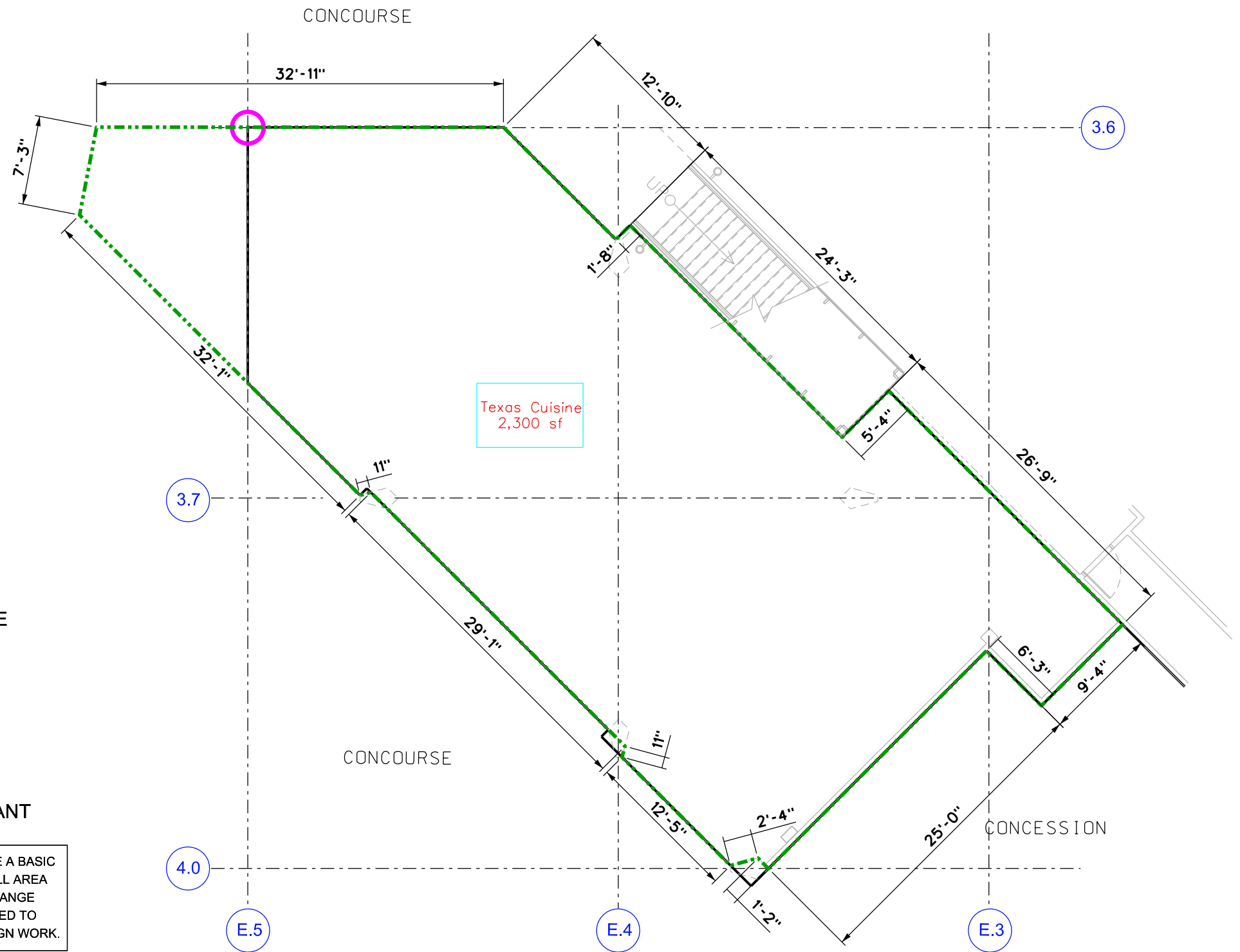
GENERAL NOTES:

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. REFER TO CONCESSIONS SERVICE MATRIX 7.6 FOR MEP AND STRUCTURAL CONDITIONS RELATIVE TO LEASE SPACE

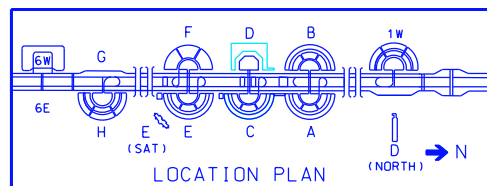
LEASE OUTLINE LOCATION STANDARDS:

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.
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 UTILITY PLAN
 0' 5' 10' 20'



DALLAS / FORT WORTH INTERNATIONAL AIRPORT
 DRAWN BY: TDP
 APPROVED BY:
 ISSUE DATE: 11.13.2017

TYPE OF USE: FOOD & BEVERAGE
 TERMINAL LOCATION: TERMINAL D
 REFERENCE NUMBER: D-NV101 GATE: 25
 DESIGN CONDITION:
 CONTRACT NUMBER: 008571



SHEET NUMBER