

Attachment 1
Package F&B-2
 Released: 9-29-17

Package Summary

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
C-2-076D-A01	C22	Salty Snack	370	5 7
D-SV103	D12	Salty Snack	387	5 7

PACKAGE ACDBE/M/WBE Goals:

Area	Goal	Proposed
ACDBE	25%	
M/WBE	30%	

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

*Although offered as a package each location will have their own independent lease.

PROPOSER'S ACKNOWLEDGEMENT FOR PACKAGE F&B-2

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

Signature: _____ **Date:** _____

Attachment 1
Package F&B-2
Released: 9-29-17
Package F&B-2 (continuation)

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
C-2-076D-A01	C22	Salty Snack	370	57

Product Description	Bid Range	Proposed
Food and Non-Alcoholic Beverages	15% - 18%	
Allowances - Display/Fixture Allowances, Performance Allowances, Promotional Allowances, Retail Display Allowances (RDAs) and Special Purchase Allowances	11% - 14%	
Minimum Annual Guarantee	\$100,000	XXXXXXXXXX

CATEGORY: Snack

A portion of food, often smaller than a regular meal, that is freshly prepared. Should be served quickly and can be eaten on-the-go.

Concept Description:

This concept must be an established local and/or national brand. The location will feature an assortment of freshly-prepared salty snacks that are cooked on the premises. The dominant product line may be pretzels, popcorn, or other freshly prepared goods.

Minimum Requirements:

1. An assortment of freshly prepared salty snacks.
2. The items can be offered for immediate consumption or packaged for take away.
3. Non-alcoholic beverages
4. 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.
5. The design must take advantage of dynamic displays to draw customers into the store.
6. Frozen treats will not be permitted.

Attachment 1
Package F&B-2
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Package F&B-2 (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. Display of the products should be appetizing and appealing.
3. Refer to the Tenant Design Manual

Attachment 1
Package F&B-2
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Package F&B-2 (continuation)

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
D-SV103	D12	Salty Snack	387	57

Product Description	Bid Range	Proposed
Food and Non-Alcoholic Beverages	15% - 18%	
Allowances - Display/Fixture Allowances, Performance Allowances, Promotional Allowances, Retail Display Allowances (RDAs) and Special Purchase Allowances	11% - 14%	
Minimum Annual Guarantee	\$40,000	XXXXXXXXXX

CATEGORY: Snack

A portion of food, often smaller than a regular meal, that is freshly prepared or prepackaged. Should be served quickly and can be eaten on-the-go.

Concept Description:

This concept must be an established local and/or national brand. The location will feature an assortment of freshly-prepared salty snacks that are cooked on the premises. The dominant product line may be pretzels, popcorn, or other freshly prepared goods.

Minimum Requirements:

1. An assortment of freshly prepared salty snacks.
2. The items can be offered for immediate consumption or package for take away.
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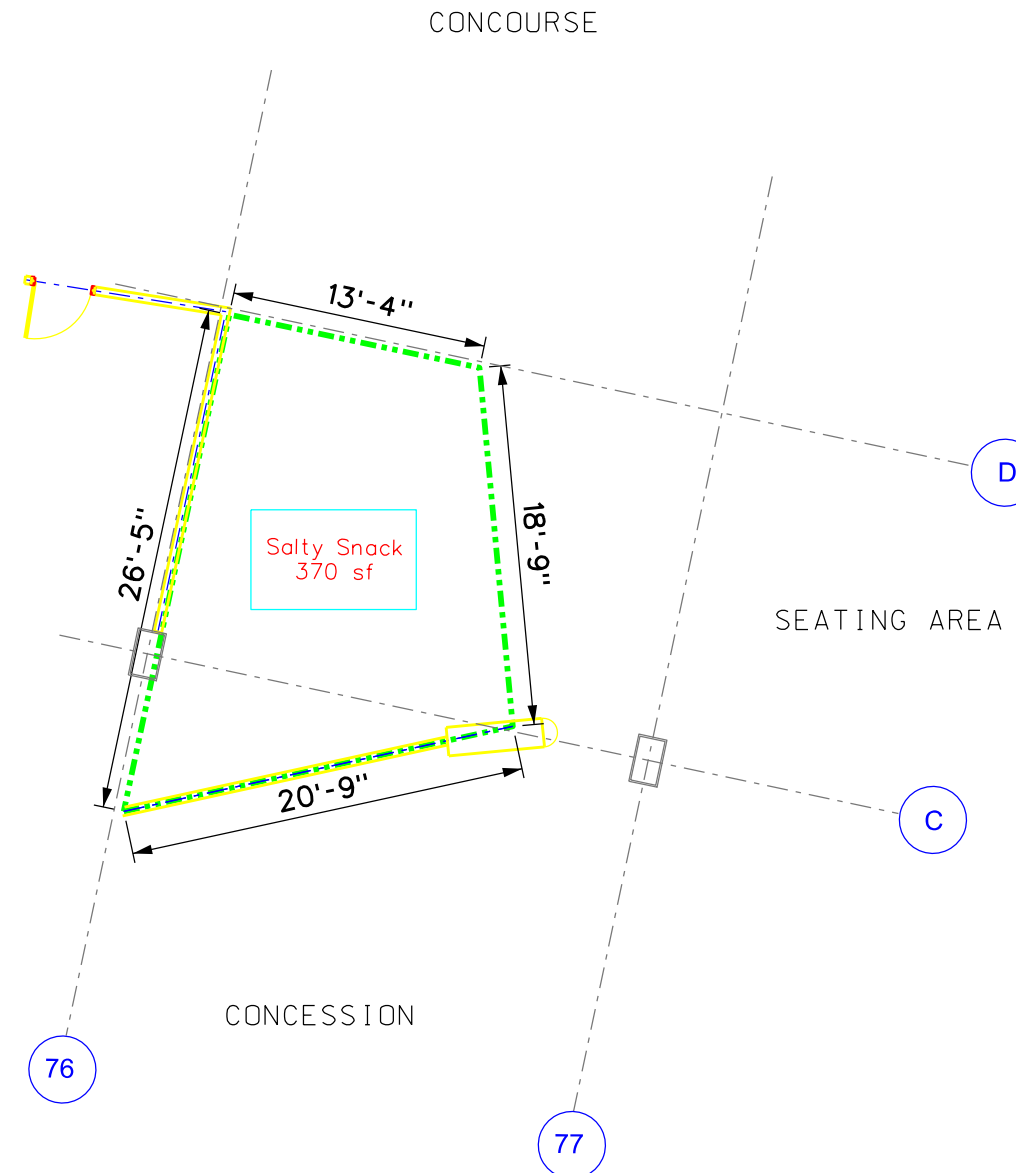
GENERAL NOTES:

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

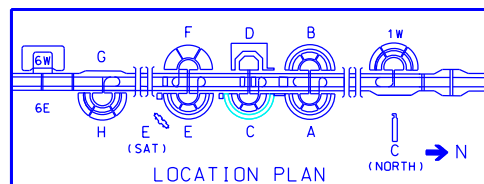
LEASE OUTLINE LOCATION STANDARDS:

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



DALLAS / FORT WORTH INTERNATIONAL AIRPORT

DRAWN BY: TDP
 APPROVED BY:
 ISSUE DATE: 09.12.2017

TYPE OF USE: FOOD & BEVERAGE
 TERMINAL LOCATION: **TERMINAL C**
 REFERENCE NUMBER: C-2-076D-A01 GATE: 22

DESIGN CONDITION:
 CONTRACT NUMBER: 238844

SHEET NUMBER

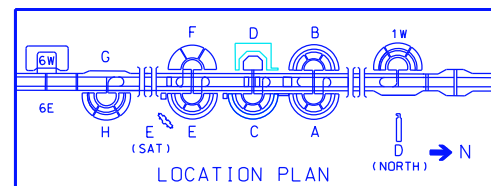
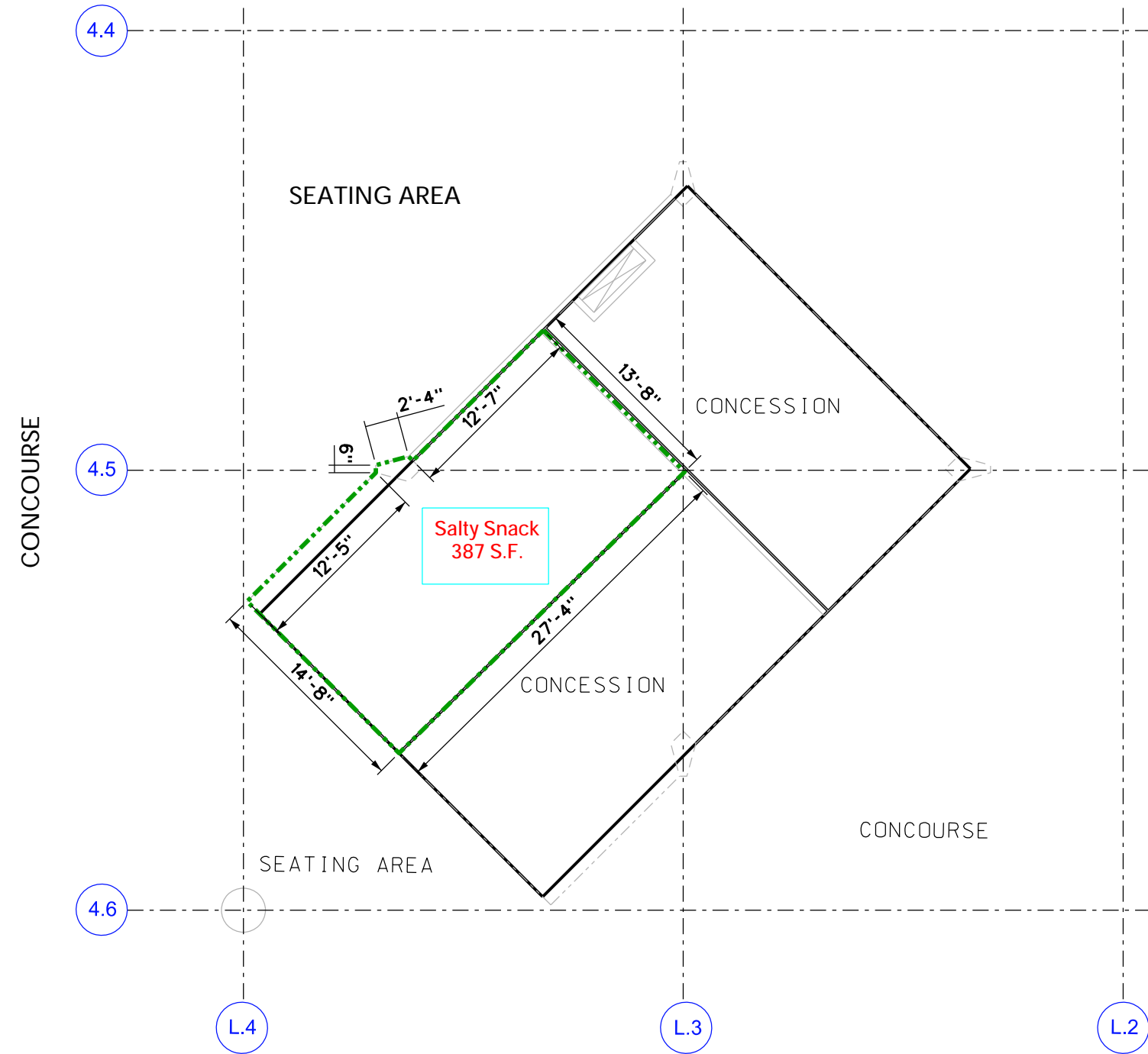
GENERAL NOTES:

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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

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DALLAS / FORT WORTH INTERNATIONAL AIRPORT

DRAWN BY: TDP
 APPROVED BY:
 ISSUE DATE: 09.12.2017

TYPE OF USE: FOOD & BEVERAGE
 TERMINAL LOCATION: TERMINAL D
 REFERENCE NUMBER: D-SV103 GATE: 12

DESIGN CONDITION:
 CONTRACT NUMBER: 238792

SHEET NUMBER