Package F&B-3 Released: 9-29-17

Package Summary

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
C-2-079D-A01	C22	Gelato/Frozen Treat	190	<u>57</u>
D- SV101 <u>SV102</u>	D12	Gelato/Frozen Treat	387	5 <u>7</u>

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.

PROPOSER'S ACKNOWLEDGEMENT FOR PACKAGE F&B-3

Name and Title of Signer:		
	(Print or Type)	
Signature:	Date:	

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

Package F&B-3 Released: 9-29-17 Package F&B-3 (continuation)

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
C-2-079D-A01	C22	Gelato/Frozen Treat	190	<u>57</u>

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	\$50,000	XXXXXXXXX

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 location will feature frozen treats. If featuring yogurt, ice cream or gelato the concept(s) must offer a minimum of eight (8) flavor selections at all times. Either concept must have current locations in operation.

Minimum Requirements:

- 1. Non-alcoholic beverages
- 2. Sugar free options must be available
- 3. 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.

Package F&B-3 Released: 9-29-17 Package F&B-3 (continuation)

Desired:

1. Toppings can be made available

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

Package F&B-3 Released: 9-29-17 Package F&B-3 (continuation)

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
D- SV101 SV102	D12	Gelato/Frozen Treat	387	5 <u>7</u>

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	XXXXXXXXX

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 location will feature gelato or frozen treats. If featuring yogurt or ice cream or gelato the concept(s) must offer a minimum of eight (8) flavor selections at all times. Either concept must have current locations in operation.

Minimum Requirements:

- 1. Non-alcoholic beverages
- 2. Sugar free options must be available
- 3. 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

Package F&B-3 Released: 9-29-17 Package F&B-3 (continuation)

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1. Toppings can be made available

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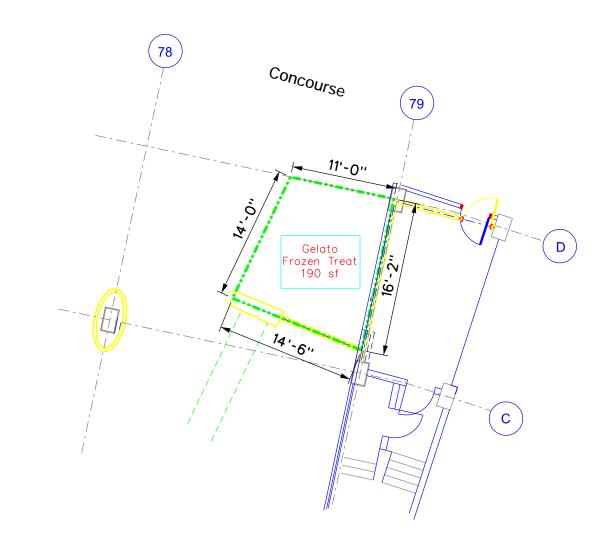
GENERAL NOTES:

- 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

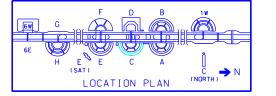
LEASE OUTLINE LOCATION STANDARDS:

- 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







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-2-079D-A01

DESIGN CONDITION:
CONTRACT NUMBER: 238845

GATE: 22



SHEET NUMBER

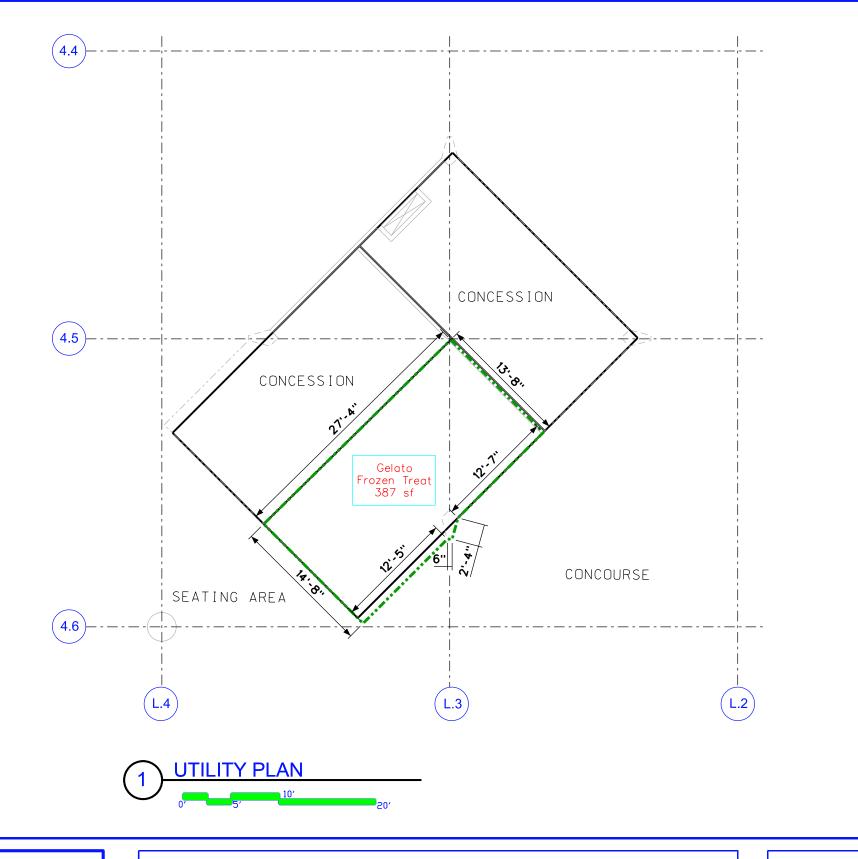
GENERAL NOTES:

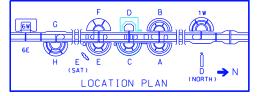
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DALLAS / FORT WORTH INTERNATIONAL AIRPORT

DRAWN BY: TDP

APPROVED BY:

ISSUE DATE: 09.12.2017

TYPE OF USE: FOOD & BEVERAGE
TERMINAL LOCATION: **TERMINAL D**REFERENCE NUMBER: D-SV102 GATE: 12

DESIGN CONDITION: CONTRACT NUMBER: 238998



SHEET NUMBER