

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
B-2-058C-A01	B14	All American Gourmet Hot Dog	2,556	10

PACKAGE ACDBE/M/WBE Goals:

Area	Goal	Proposed
ACDBE	35%	
M/WBE	30%	

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

PROPOSER'S ACKNOWLEDGEMENT FOR PACKAGE 11

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

Signature: _____ **Date:** _____

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Percent Rent Category	Bid Range	Proposed
Alcohol	19% - 22%	
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	\$416,000	XXXXXXXXXX

Concept Description:

This location is a recognizable national or regional gourmet all-American hot dog concept. If national, the national brand must have over one billion dollars in annual gross receipts. This location may provide a limited menu. Alcohol for this location is limited to beer and wine only.

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 is part of American Airlines Terminal B Expansion project. This location will be available for construction in October of 2024.

All Minimum Requirements are a MUST:

1. The menu must provide options for all day parts.
2. The menu offers only beer and wine.
3. 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.
4. The menu must feature at least one vegan, one vegetarian, and one gluten-free entrée and categorize items as such.
5. Provide combo meals for quick ordering.
6. Provide a children's menu.
7. Offer non-alcohol beverages.
8. Provide implementation plan for participation in food donation, grease recycling and composting programs.
9. Use sustainable and collapsible packaging.
10. Have eco-friendly biodegradable straws.
11. Cooperate fully with the implementation of the POS integration.
12. Provide a self-ordering and 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. This is a mostly raw/unfinished space or Whitebox condition. Some demolition may be required. The storefront design may require the tenant to expand the neutral frame if the proposed layout necessitates a second opening. The design must incorporate a proportional and efficient grab and go that is well integrated into the function of the space. The location currently has a single neutral frame opening. The location currently has an empty conduit from the designated electrical room to the tenant location. The design must incorporate a proportional and efficient grab and go that is well integrated into the function of the space. 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, 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).
2. The selected proposer must 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.

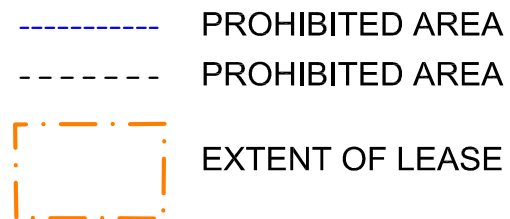
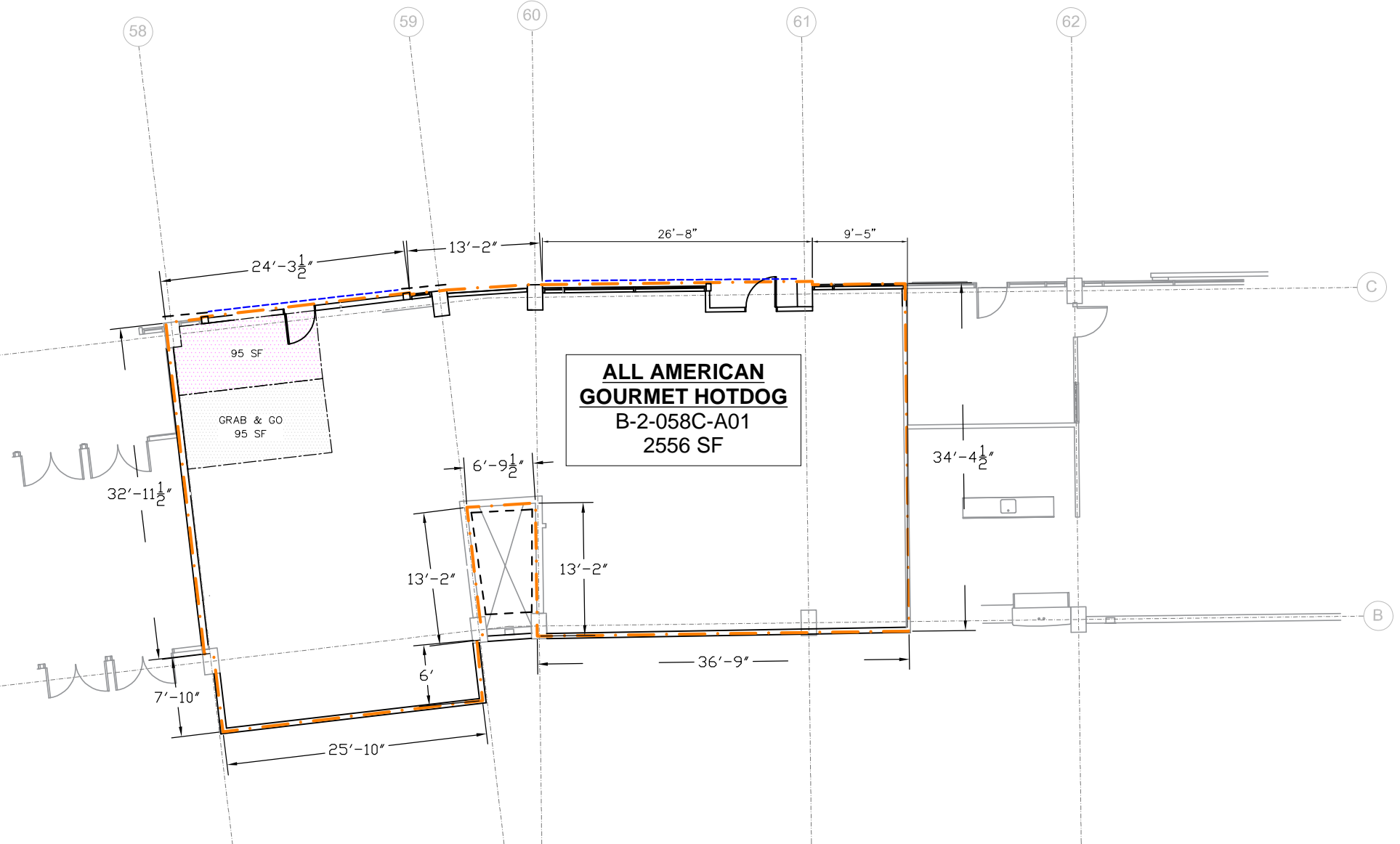
GENERAL NOTES:

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 FOR MEP AND STRUCTURAL CONDITIONS RELATIVE TO LEASE SPACE
4. ALL EXISTING PARTITIONS MAY BE RECONFIGURED EXCEPT FOR THE RESTRICTED AREA
5. "LOW SEATING" AREAS ARE DESIGNATED AS SUCH TO PRESERVE LINES OF SIGHT TO CRITICAL FUNCTIONS OF THE AIRPORT. NO WALLS OR FF&E ABOVE 42" WILL BE ALLOWED IN THESE AREAS.
6. ALL FINISHES IN THE RETAIL, FOOD PREP, BAR AND SERVICE AREAS SHOULD ALIGN WITH THE STANDARDS IN THE TENANT DESIGN MANUAL.
7. THE DESIGN WILL BE REVIEWED AND APPROVED BY AIRLINE. THE SEATING QUANTITY AND CONFIGURATION MUST MEET THE AIRLINES REQUIREMENTS.
8. THE GATE LOUNGE AREA/DINING AREA WILL REQUIRE BOARDING ANNOUNCEMENTS AND COORDINATION OF THE PUBLIC ADDRESS SYSTEM.
9. TENANT SHALL PROVIDE MINIMUM BACK OF HOUSE SPACES AS A % OF TOTAL SQUARE FOOTAGE AS FOLLOWS:
 FAST FOOD - 65-75%
 QUICK SERVE - 40-50%
 SIT DOWN - 25-35%

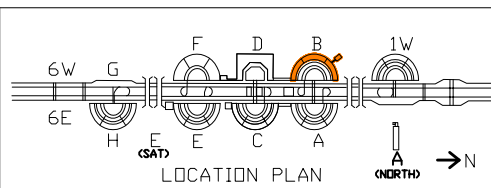
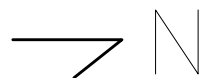
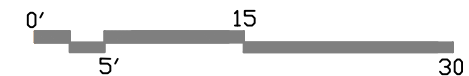
LEASE OUTLINE LOCATION STANDARDS:

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
6. LAYOUT MUST ACCOMMODATE QUEUING WITHIN THE TENANTS LEASED AREA.

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: 04/24/2024

TYPE OF USE: FOOD & BEVERAGE
 TERMINAL LOCATION: TERMINAL B
 REFERENCE NUMBER: GATE: B17
 DESIGN CONDITION: See TDM
 CONTRACT NUMBER:



SHEET NUMBER