Date: _____

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
E-2-122C-A02	E36	Travel Essentials with Drip Coffee	869	10
E-2-128E-A01	E38	Grab and Go	463	10

Each location will have their own independent lease.

PACKAGE ACDBE/M/WBE Goals:

Area	Goal	Proposed
ACDBE	40%	
M/WBE	30%	

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

PROPOSER S ACKNOWLE	DGEMENT FOR PACKAGE 9
Name and Title of Signer:	
	(Print or Type)

Signature:

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
E-2-122C-A02	E36	Travel Essentials <u>with</u> Drip Coffee	869	10

Percent Rent Category	Bid Range	Proposed
Drip Coffee	<u>17% - 20%</u>	
Prepared or Pre-Packaged Food	<u>17% - 20%</u>	
Non-Alcoholic Beverages	17% - 20%	
Bottled Water	17% - 20%	
Readables – Newspapers, magazines, hardcover and paperback books, digital media/books/magazines	17% - 20%	
Convenience – Nonprescription drugs, sundries, stationery and batteries	17% - 20%	
Snacks – Chips, confections, gum, nuts	17% - 20%	
Specialty Retail – Apparel, hats, souvenirs, and all other retail merchandise not listed in other categories	17% - 20%	
Electronics and technology accessories	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	11%-14%	
listed above. Minimum Annual Guarantee	\$170,128	XXXXXXXX

Concept Description:

This travel essentials location will provide self-serve drip coffee and offer a wide selection of pre-packaged meals, snacks, and beverages. This location will offer innovative payment options for a frictionless experience. The reading assortment must include the top10 bestseller list of readables and children's activity books.

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.

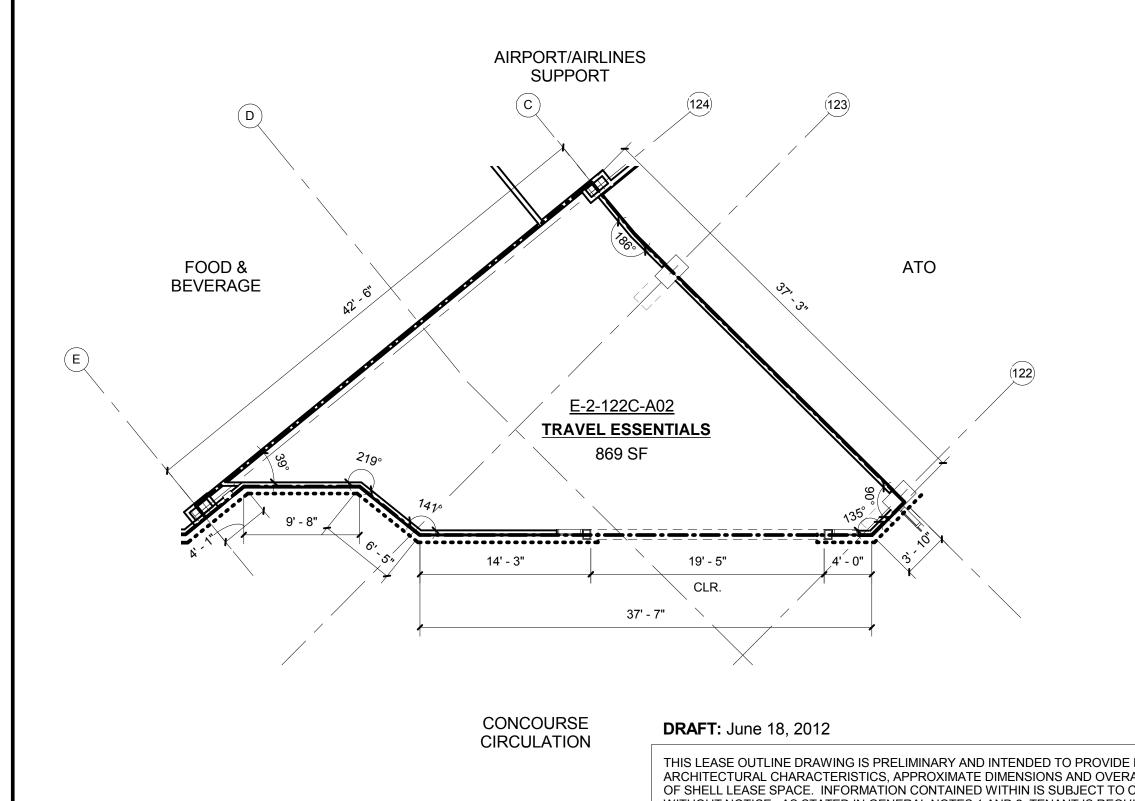
This location is not part of any airport construction project. Construction on this location will be expected to start 6 months after board approval.

All Minimum Requirements are a MUST:

- 1. Top assortment of readables.
- 2. Health and Beauty aids.
- 3. Snack and bottled beverages.
- 4. Small selection of Dallas/Fort Worth/Texas Souvenirs and provide a sense of place for the cities of Dallas and Fort Worth.
- 5. Have an employee menu and/or employee discounts per the lease.
- 6. Provide a variety of fresh food or pre-package items for "grab and go" for all day parts.
- 7. Have sustainable and collapsible packaging.
- 8. Have eco-friendly disposable straws, if applicable.
- 9. Provide implementation plan for participation in food donation, grease recycling and composting programs.
- 10. Provide a self-checkout option.
- 11. Cooperate fully with the implementation of the POS integration.
- 12. The ability to conduct sales transactions using hand-held credit card processing devices or other forms of technology to ensure speed of service.
- 13. 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 location will not be provided a Whitebox, the selected proposer will be responsible for the demolition of all current finishes. The storefront opening and signage shall be placed at the entrance of the space in accordance with the Tenant Design Manual (TDM). The tenant storefront materials may only exist within the stainless-steel neutral frame as depicted in the TDM as a design condition. The electrical service location may need to be relocated/consolidated to accommodate the new layout and comply with applicable codes. The electrical equipment may be reused if deemed sufficient by the Engineer of Record (EOR). Existing HVAC equipment and other infrastructure may be utilized if adequate for the proposed concept, and in good working order as certified by the EOR. Additional HVAC may be required, depending upon kitchen design. The successful proposer will be required to provide branch water, sanitary sewer, and grease waste lines to accommodate the proposed layout. The design should be unique and inviting and should have an iconic appeal. Selected proposer will be responsible for bringing 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. All aspects of the tenant design must be compliant with the Airport Concessions TDM.
- 2. The selected proposer must retain or 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:

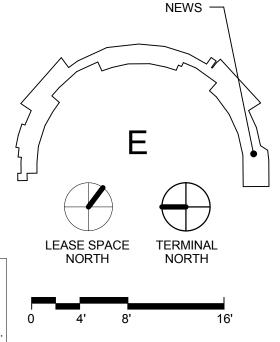
GUARDRAIL

- 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.

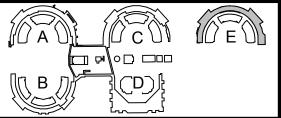




THIS LEASE OUTLINE DRAWING IS PRELIMINARY AND INTENDED TO PROVIDE BASIC ARCHITECTURAL CHARACTERISTICS, APPROXIMATE DIMENSIONS AND OVERALL AREA OF SHELL LEASE SPACE. INFORMATION CONTAINED WITHIN IS SUBJECT TO CHANGE WITHOUT NOTICE. AS STATED IN GENERAL NOTES 1 AND 2, TENANT IS REQUIRED TO FIELD VERIFY ALL EXISTING CONDITIONS PRIOR TO COMMENCEMENT OF DESIGN WORK.

THIS WAS PRODUCED BY OR UNDER THE DIRECT SUPERVISON OF REGISTERED ARCHITECT RALPH BAUER, # 7484, THIS DOCUMENT IS INCOMPLETE AND MAY NOT BE USED FOR REGULATORY APPROVAL, PERMIT OR CONSTRUCTION.

		DATE OF ISSUE: DRAFT 04/23/2012	
NO.	DATE	REVISION	BY





TYPE OF USE: TERMINAL LOCATION: REFERENCE NUMBER:

DESIGN CONDITIONS: CONTRACT NUMBER:

SHEET NUMBER



Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
E-2-128E-A01	E38	Grab and Go	463	10

Percent Rent Category	Bid Range	Proposed
Grab and Go Prepared or Pre-Packaged Food	17% - 20%	
Grab and Go Non-Alcoholic Beverages	17% - 20%	
Grab and Go 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	\$87,744	XXXXXXXX

Concept Description:

This location will be designed to serve passengers with a wide selection of prepackaged meals, snacks, and beverages that will be supported by the E36 Travel Essentials location. This location will provide passengers with a convenient, quick, grab and go experience, minimizing wait times and enhancing overall satisfaction.

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 not part of any airport construction project. Construction on this location will be expected to start 6 months after board approval.

Attachment 1 Package 09

All Minimum Requirements are a MUST:

- 1. Provide options for all day parts.
- 2. Must feature at least one vegan, one vegetarian, and one gluten-free entrée and categorize items as such.
- 3. Have an employee menu for takeout and/or employee discounts per the lease.
- 4. Non-alcoholic beverages.
- 5. Provide implementation plan for participation in food donation, grease recycling and composting programs.
- 6. Use sustainable and collapsible containers.
- 7. Have eco-friendly biodegradable straws.
- 8. Cooperate fully with the implementation of the POS integration.
- 9. Provide a self-ordering and/or self-checkout option.
- 10. The ability to conduct sales transactions using hand-held credit card processing devices or other forms of technology to ensure speed of service.
- 11. 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 location will not be provided a Whitebox, the selected proposer will be responsible for the demolition of all current finishes. The storefront opening and signage shall be placed at the entrance of the space in accordance with the Tenant Design Manual (TDM). The tenant storefront materials may only exist within the stainless-steel neutral frame as depicted in the TDM as a design condition. The electrical service location may need to be relocated/consolidated to accommodate the new layout and comply with applicable codes. The electrical equipment may be reused if deemed sufficient by the Engineer of Record (EOR). Existing HVAC equipment and other infrastructure may be utilized if adequate for the proposed concept, and in good working order as certified by the EOR. Additional HVAC may be required, depending upon kitchen design. The successful proposer will be required to provide branch water, sanitary sewer, and grease waste lines to accommodate the proposed layout. The design should be unique and inviting and should have an iconic appeal. Selected proposer will be responsible for bringing utilities to the space from nearest tie-in point which may be outside of the 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. All aspects of the tenant design must be compliant with the Airport Concessions TDM.
- 2. The selected proposer must retain or 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.

AIRPORT/AIRLINES **SUPPORT** (129)11 11 11 1X 1X 1X 1X 1X 1X ō. E-2-128E-A01 4 **GRAB & GO** AIRPORT/AIRLINES AIRPORT/AIRLINES **SUPPORT SUPPORT** 463 SF 9 -------------ā L 13' - 4" 8' - 10" CLR. 27' - 4" **CONCOURSE CIRCULATION**

GENERAL NOTES:

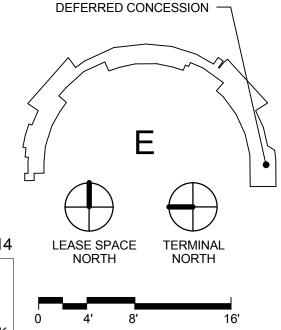
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LEASE OUTLINE LOCATION STANDARDS:

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- **4.** FACING AIRFIELD LEASE LINE IS LOCATED AT THE OUTSIDE FACE OF GLASS.

KEY LEGEND

LEASE AREA
SEATING
RESTRICTED ZONE
GUARDRAIL

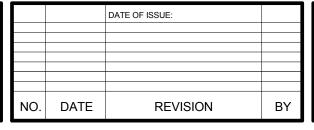


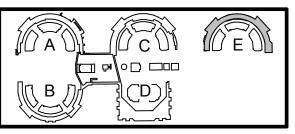
DRAFT: June 18, 2012

UPDATED: October 15, 2014

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OF 1 SHEETS DFW