

Attachment 1- Integrated Holdroom

Release: 5-13-19

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
F-2-S01-A01	S1	Kitchen	927	10
F-2-S02-A01	S2	Coffee/Bar	600	10
F-2-S03-A01	S3	Coffee/Bar	600	10
F-2-S04-A01	S4	Kitchen	2,690	10

Product Description	Bid Range	Proposed
Alcohol (Full Bar)	18% - 21%	
Food and Fountain Non-Alcoholic Beverages	15% - 18%	
Bottled Water and Bottled Non-Alcoholic Drinks	15% - 18%	
Readables - Newspapers, magazines, hardcover and paperback books, digital media/books/magazines	10%-13%	
Convenience - Nonprescription drugs, sundries, snacks, candy, chewing gum, mints, stationery, and chilled/canned/boxed/bagged food	12%-15%	
Specialty Retail - Apparel, hats, souvenirs, tobacco products, batteries and all other merchandise not listed in other categories	15% - 18%	
Allowances - 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	\$318,000	XXXXXXXXXX

PROPOSER'S ACKNOWLEDGEMENT FOR Attachment 1

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

Signature: _____ Date: _____

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CATEGORY: Integrated Holdroom

The integrated holdroom is expected to include alcoholic and non-alcoholic beverage options, coffee/tea, hot and cold food items prepared to order and available to go, last minute convenience items, physical and digital readables, electronics, candy/snacks, and select specialty retail items/souvenirs.

Concept Description:

This concept is first of its kind at DFW, an integrated holdroom with a food and beverage concept with bar and convenience. The operator will work closely with airlines and DFW staff to implement various treatments.

Minimum Requirements:

1. This area must have full service domestic and international alcoholic beverage service including beer and liquor choices with a well-trained mixologist.
2. This area will require full mixed beverage permit from the Texas Alcoholic Beverage Commission (TABC), and must be compliant with all TABC rules. This area can be considered as one alcohol control zone.
3. Menu must provide options for all three-day parts.
4. Must have an employee menu
5. The area must have a “grab and go” component.
6. The menu must feature at least one vegan and one vegetarian entree. The menu must categorize the items as being vegan and/or vegetarian.
7. Tenant staff must have the ability to conduct sales transactions using hand-held credit-card processing devices or other forms of technology to ensure speed of service.
8. Tenant must provide a digital solution for ordering and delivery throughout the integrated holdroom. (Tenant cannot use the moving sidewalks for delivery).
9. Tenant must be able to service customers within 5 minutes for drink order and 15 minutes for food order.
10. Staff must be professionally uniformed and easily identifiable.
11. This location must sign-up with our mobile ordering partner GRAB to provide our passengers with the ability to order on the go.
12. Must provide items listed in the Integrated Holdroom category description above
13. Tenant will be charged O&M on S1, S2, S3, and S4.
14. Construction must be completed and all locations operational three weeks before flight operations begin.

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15. Must provide a seamless experience and operational plan for entire integrated holdroom area.
16. Innovative kitchen equipment and cooking techniques to meet customer service standards
17. Have a Sustainability Plan for construction and operations
18. No disposable plastic straws

Design Requirements:

Please see Concessions Guidelines for Design requirements and Proposed Zone Layouts.

1. Kitchen (S1): This location identified as the kitchen is meant to be for cooking and preparation and not to serve customers.
2. Kitchen concessions: The preferred location is at the southeast corner of the holdroom, next to the Concessions dedicated service bridge, to avoid kitchen-related obstructions in the gate area and facilitate movement of service traffic to and from storage and waste areas via the service elevator.
3. Tenant will be responsible for bringing some utilities to the space from nearest tie-in point which may be outside of the LOD.
4. Tenant will be responsible for the purchase and maintenance of concessionable seating.
5. Placement of concepts with excessive queueing should consider boarding and line-of-sight restrictions.

PACKAGE ACDBE/M/WBE Goals:

Area	Goal	Proposed
ACDBE	20%	
M/WBE	30%	

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