

Attachment 1- F&B-1

Release: 4-11-2022

Revised: 4-22-2022

Package Summary and Requirements

Space Identifier	Near Gate	Proposed Concept	Square Footage	Term in Years
A-2-002B-A01	A08	Bar and Coffee	3,932 1,882 (Inline) 2,050 (Integrated Gate/Lounge)	10

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-1

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

Signature: _____ Date: _____

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Percent Rent Category	Bid Range	Proposed
Alcohol	18% - 21%	
Coffee	14% - 17%	
Prepared or Pre-Packaged Food	15% - 18%	
Non-Alcoholic Beverages	15% - 18%	
Bottled Water	15% - 18%	
Specialty Retail	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	\$425,017	XXXXXXXXXX

Concept Description:

This is an inline food and beverage sit-down with an integrated holdroom concept. This location will serve a full bar with coffee and a sit-down full menu. All food must be prepared in the inline location and served to the integrated holdroom. There will be close coordination with American Airlines on the construction and layout. Any merchandise or items inside this lease space must be able to be purchased from any point of sale (POS) station within the location.

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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, pending approval by TABC.
3. Menu must provide options for all three-day parts.
4. Must have an employee menu for dine in and takeout **and/or employee discounts per the lease.**
5. The area must have a “grab and go” component **with hot and cold items.**
6. Must provide a self-check out option for sit-down and “grab and go”.
7. The menu must feature at least one vegan and one vegetarian entree. The menu must categorize the items as being vegan and/or vegetarian.
8. The location 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.
9. This location must sign-up with our mobile ordering partner GRAB to participate in the DFW Market and to provide passengers with the ability to order on the go and/or delivery.

Design Requirements:

1. A portion of this LOD is a raw/unfinished space or whitebox condition another portion is an existing, active gate lounge. The storefront openings and signage shall be placed at the entrance of the unfinished space only. The airline will also need to approve the layout and furniture selection of the common area. The tenant storefront materials may only exist within the stainless-steel neutral frame as depicted in the TDM for this design condition. The electrical service location may need to be relocated/consolidated to accommodate the new layout and comply with applicable codes. Existing HVAC equipment and other infrastructure 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. The design should be unique and inviting and should have an iconic appeal. Tenant will be responsible for bringing

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- some utilities to the space from nearest tie-in point which may be outside of the LOD.
2. The integrated holdroom location must have a minimum of 112 seats. The bar seating will not count toward the seating requirement. An additional 10% of seating is recommended.
 3. As defined in the LOD, Concessionaire shall provide all the seating, tables, and other furniture design applications and amenities to create an appealing common area that meets the standards and approval of the DFW International Airport Board. The DFW Airport Board will provide routine trash removal and cleaning of tables, chairs, floors, and all other required janitorial services within the common area. To maximize passenger experience, the Concessionaire will visually inspect the common area seating every thirty (30) minutes during Concessionaire's hours of operation and provide additional bussing and cleaning support as needed. Common area seating will be included in the concessionaire's mid-term refurbishment. Operation and Maintenance (O&M) charges will be based on the 3,932-square footage (1,882 (Inline) 2,050 (Integrated Gate/Lounge) of space only as determined by the DFW Airport Board.
 4. The selected tenant must provide a door sensor and controller module that will communicate to the passengers when the location is open. This is a proprietary system that must integrate into the airports existing Building Automation System. More details will be provided during the design review process.
 5. Refer to the Tenant Design Manual (TDM), to which all aspects of the design must adhere.

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. AA CARPET SHALL BE USED ON THE FLOOR IN THE SEATING AREA, THE CARPET SHALL BE PROCURED BY THE CONCESSIONAIRE FROM THE AA VENDOR
6. ALL OTHER FINISHES IN THE RETAIL, FOOD PREP, BAR AND SERVICE AREAS SHOULD ALIGN WITH THE STANDARDS IN THE TENANT DESIGN MANUAL.
6. THE DESIGN WILL BE REVIEWED AND APPROVED BY AIRLINE. THE SEATING QUANTITY AND CONFIGURATION MUST MEET THE AIRLINES REQUIREMENTS.
7. THE GATE LOUNGE AREA/DINING AREA WILL REQUIRE BOARDING ANNOUNCEMENTS AND COORDINATION OF THE PUBLIC ADDRESS SYSTEM.

A minimum of 112 Seats will be required by the airline for this area. Bar seating will not count toward the seating requirement. an additional 10% is recommended

A-2-002B-A01
Intergrated Gate Lounge/F&B
3932 SF

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.

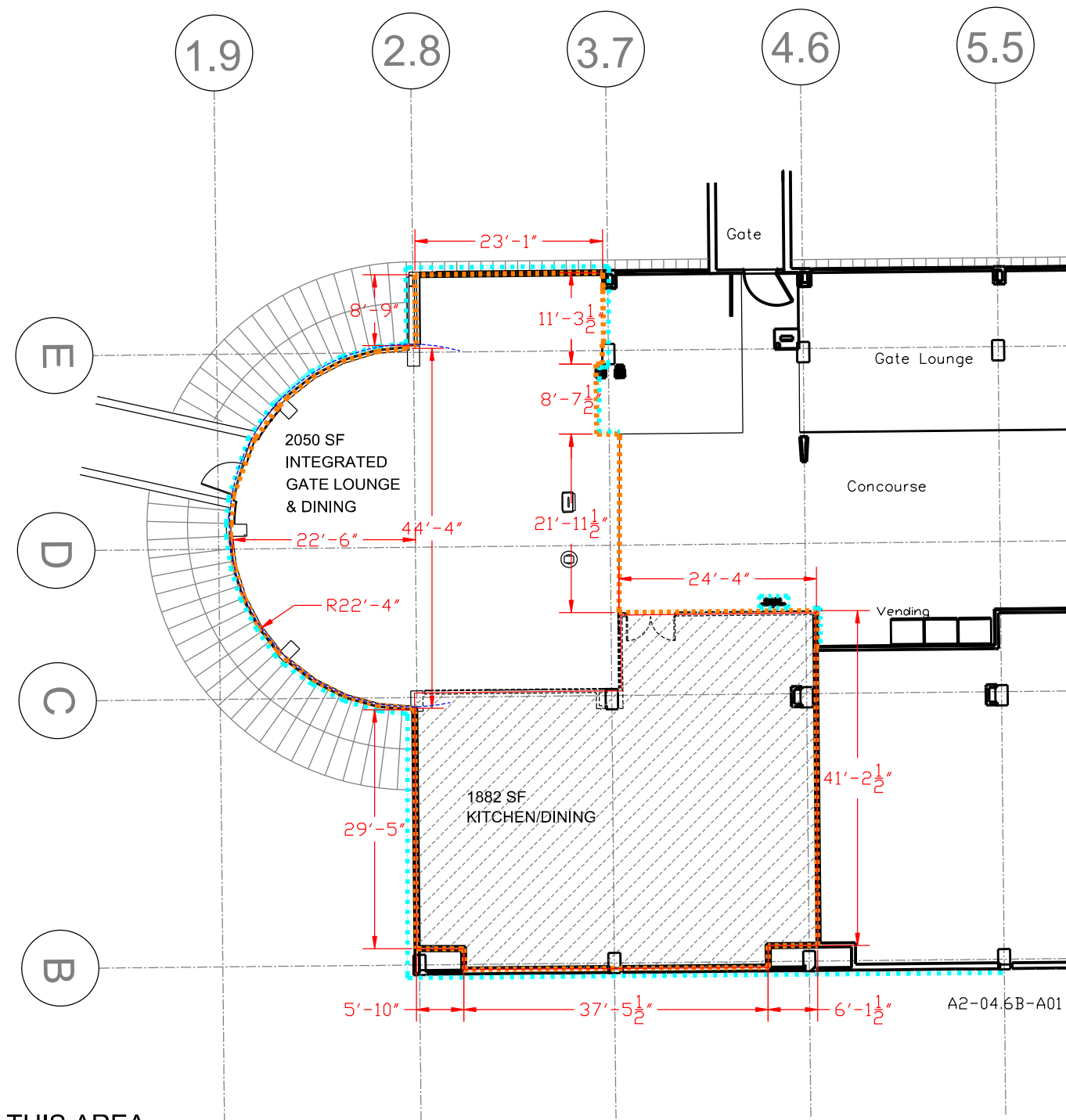
RESTRICTED AREA



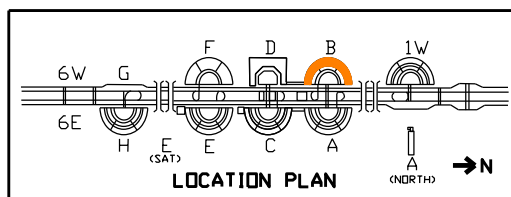
EXTENT OF LEASE



KITCHEN AND DINING AREA; THIS AREA MAY CONTAIN FULL HEIGHT PARTITIONS AND MORE EXTENSIVE DESIGN. THE UNHATCHED AREA MAY NOT CONTAIN ANY FULL HEIGHT PARTITIONS & MAY ONLY INCLUDE TABLE AND BAR HEIGHT SEATING ONLY.



1 LEASE OUTLINE DIAGRAM



DALLAS / FORT WORTH INTERNATIONAL AIRPORT

DRAWN BY: DNORRIS
APPROVED BY:
ISSUE DATE: 12.10.2019

TYPE OF USE: INTERGRATED F&B / BAR
TERMINAL LOCATION: TERMINAL A CONCOURSE
REFERENCE NUMBER: GATE: 6

DESIGN CONDITION: INTERGRATED FLEXIBLE
CONTRACT NUMBER:

SHEET NUMBER