



REQUEST FOR PROPOSALS: FOOD SERVICE OPERATORS AT BONNET SPRINGS PARK



*good
food
is
good
business*

DEADLINE: OCTOBER 1, 2019, 5 P.M.

KarenKarp&Partners

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ABOUT KK&P

Founded as Karp Resources in 1990, Karen Karp & Partners (KK&P) is the nation's leading problem-solver for food-related enterprises, programs, and policies. Our personalized approach is designed to meet the unique challenges facing our clients. We apply a combination of analytic, strategic, and tactical approaches to every problem and deliver solutions that can be measured and are always meaningful.

KK&P's clients include corporations, government agencies, small businesses, non-profits, and educational organizations. For almost 30 years, KK&P has spearheaded and has been integral to the development and execution of food businesses, policies, and partnerships.

KK&P is a certified Woman-owned Business Enterprise (WBE).

Services

- Food Systems Planning
- Supply Chain Strategies
- Business & Program Development
- Stakeholder Engagement
- Recruiting & Performance Management
- Education & Events

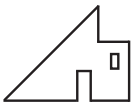
*KK&P works with communities, non-profits,
and the private sector to create stronger food systems.*



In Oneonta, NY, we developed a concept and plan for a regional food and beverage education center and food innovation district to revitalize an underutilized downtown corridor. The plan garnered significant funding and is now in development.



In Northwest Arkansas, we created the strategy and helped design the cutting-edge \$8 million culinary arts school, Brightwater, for Northwest Arkansas Community College. The school opened in Spring 2017.



We worked with the Children's Discovery Museum of San José to transform its café to be a more thoughtful and robust foodservice experience. We oversaw a talented team of designers, contractors, and suppliers to open the café on time and within budget.



Gilbane Development Company retained KK&P to perform a comprehensive analysis of issues related to the location, layout of food manufacturing and retail spaces, equipment considerations, and the mix of tenants for a new mixed-use residential, retail, and light manufacturing site in the Bronx.



To get local food into NYC's Department of Education School Lunch program, we navigated complex policies and supply chains, resulting in \$5 million worth of local food served in schools over the course of three years.



For City Harvest, we designed a strategy that has enabled the organization to increase its rescue and distribution of fresh perishable food from 23 million pounds to 60 million pounds over seven years.

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All design drawings and renderings courtesy Sasaki.

OVERVIEW

SUMMARY

Bonnet Springs Park is a new 180-acre public park in the heart of Lakeland, Florida, slated to open to the public in early 2021. The park will be an urban oasis where art, recreation, fun, and tranquility intersect by design. This blended urban/natural park will provide spaces to escape, engage, and explore with one another and with nature while experiencing and learning about the extraordinary history of Central Florida.

Karen Karp & Partners (KK&P), on behalf of Bonnet Springs Park, is seeking proposals for operations of three distinct food service venues at the park: a restaurant at the Welcome Center, a centrally located café, and an Event Center. This Request For Proposals (RFP) provides detailed information about the opportunity and proposal instructions for potential operators.

DEADLINE

All proposals must be submitted in PDF format no later than 5 p.m. on Tuesday, October 1, 2019.

Proposals should be submitted via email to Christophe Hille, Senior Consultant at KK&P: christophe@kkandp.com.

RFP TIMELINE

The following dates are subject to change.

RFP Released	September 4
Proposal Deadline	Tuesday, October 1, 5 p.m.
Finalist Interviews & Site Visits	October 28-30
Final Phone Interviews (if needed)	November 4-6
Selections Confirmed and Announced	December 3

OVERVIEW



ABOUT BONNET SPRINGS PARK

Following its closure in the early 1980s, Lakeland's nearly century-old railyard operation, once the largest in Florida, left a deep environmental footprint. The property, located between West Memorial Boulevard and George Jenkins Boulevard on the east side of Lake Bonnet, languished for nearly forty years, forgotten by most Lakelanders, until a group of community investors and developers united to repurpose the historic site. Through the collaboration of local developer David Bunch, retired Lakeland Parks and Recreation Director Bill Tinsley, and Carol and Barney Barnett, the purchase of the railyard and more than a dozen adjoining properties were acquired, and master planning and design began in 2016.

Recovering these important lands with skill and purpose, and preparing to develop them required all of the competence that could be marshalled. To meet these challenges, the team partnered with world-renowned architectural and park planning group Sasaki. The Boston-based firm put our vision into reality, designing a unique space that will provide opportunities for all Lakelanders.

Contamination remediation site work began in April 2019, unearthing the ecological impacts of the railroad's steam and coal era's transition to diesel locomotives. Each era from railroad's history had contributed a unique footprint. In early 2021, Bonnet Springs Park will open its doors for the community to experience a world-class park on a beautiful, flourishing property within walking distance of Downtown Lakeland. Ambitious in scale, Bonnet Springs Park will present natural beauty and a wide array of activities that invite visitors to "Escape. Engage. Explore."

OVERVIEW

BONNET SPRINGS PARK CORE VALUES

Park programming, including food service at the park, will be guided by six core values:

- **A passion for Lakeland and its parks**
- **Public access**
- **A new urban landscape**
- **Inclusiveness**
- **A respect for people and nature**
- **Responsible management**

COMMUNITY CONTEXT

Bonnet Springs Park is well-positioned to become a destination not just for residents of Lakeland, but for the larger region of Central Florida and beyond. Key findings from KK&P's earlier research into the park's community and regional market context include:

- 3.1 million residents live within a 1-hour drive of the park.
- Over 163,000 people live within a 15-minute drive of the park (the population of Lakeland is 108,054).
- Lakeland is increasingly considered a college town, with the highest millennial growth rate of any U.S. mid-sized metro (19.8% growth from 2012 to 2017).
- There is a strong interest in more fresh, healthy, and modern food options in Lakeland.

The park will aim to serve locals, visitors from across the region, and national and international tourists. Food business operators at Bonnet Springs Park will help the park to achieve destination status for a diverse range of park visitors, while also benefitting from the robust visitorship the park's developers envision.

THE OPPORTUNITY

GUIDING PRINCIPLES FOR FOOD AT BONNET SPRINGS PARK

Food service programming at Bonnet Springs Park will:

- Feature food offerings that are fresh, healthy, and delicious
- Offer diverse price points and menu items that respond to the diversity of Lakeland and its region
- Create a range of distinct food and beverage experiences, meeting park users' needs at different times of day and for different purposes
- Seek homegrown independent operators that will reflect the culinary heritage of Central Florida

The Bonnet Springs Park team seeks food service operator proposals that will support these principles.

OPPORTUNITY OVERVIEW

Bonnet Springs Park is seeking **operator proposals** for two distinct food service sites - the restaurant at the Welcome Center, and the cafe at the Bridge Building - and **preferred caterer proposals** for the Event Center. Each of these opportunities are detailed on the following pages.

Potential operators may submit proposals for a single site or for multiple sites.

THE OPPORTUNITY

THE RESTAURANT AT THE WELCOME CENTER

The Welcome Center will be the flagship building that park visitors first encounter when they enter the park. The main feature of the Welcome Center will be a beautiful 96-seat ground-floor restaurant, including a bar and private dining room. In addition to the restaurant, the building will house an information hub for visitors and administrative offices.

The Bonnet Springs Park team is seeking proposals to operate a **full-service, fine-dining restaurant** at the Welcome Center (lease terms to be proposed by applicant and negotiated in collaboration with BSP team). We are seeking proposals consistent with the following concept:

The restaurant at the Welcome Center will offer chef-driven, regionally relevant, and contemporary food in an elegant and comfortable destination setting.

Dining Format: Full-service restaurant serving lunch and dinner. Imagined customer uses:

- Destination dining
- Business lunches and professional gatherings
- Graduation dinners for students and parents from local colleges
- Cool date spot for couples
- Baby showers and wedding rehearsal dinners

Square feet of demised space (FOH/BOH total): 4100 SF approx.

- BOH area: 1350 SF
- FOH area: 2750 SF

Seating: 96 seats in indoor areas, 40 seats on covered patio outside

Landlord will provide:

- Overall kitchen finishing:
 - » Health code compliant finishes for all of the floors, walls, and ceilings.
 - » Mechanical, electrical and plumbing infrastructure and capacity for what is shown in full build-out design drawings (drawings may be supplied upon request)
 - » Floor sinks (for equipment-specific indirect waste as well as area floor drains)
- Walk-in cooler
 - » Evaporator coils and air-cooled remote condensers

THE OPPORTUNITY: THE WELCOME CENTER

- » Installation of refrigeration lines for a fully operable system
- » Closure panels from the top of the walk-in to the underside of the finished ceiling
- Walk-in freezer
- Dry-goods storeroom
- Hood exhaust system
 - » Black iron duct work, exhaust fans and built-in fire suppression system for a fully operable exhaust system (fire suppression drops/nozzles will be by the operator once the equipment has been installed)
 - » Closure panels from the top of the hood to the underside of the finished ceiling
 - » Stainless steel wall backing from the underside of the hood to the coved base of the flooring system
- 3-bay dish sink station
- Hand sinks
- Fire suppression
- Conduit in slab for soda system
- Floor trough at ice machine location
- Grease trap
- Floor drains
- Front of house infrastructure:
 - » Lighting: General pendant lights at dining area and accent lighting at bar
 - » POS connection points for power and data
 - » HVAC for base equipment and space
 - » Power, Data, Wifi
 - » Pendant Speakers
 - » Built in TV wall
 - » Security Cameras
- Front of house finishing:
 - » Walls: Painted, accent walls including acoustical wall panels and mirrored metal panel
 - » Floors: polished concrete
 - » Ceilings: Wood soffitt at perimeter edge, drywall ceiling over the bar and acoustical panels above the seating area (mounted to bottom of the metal deck)
 - » Private Dining/Multi-purpose room glass separation with privacy wood screens and drapery
 - » Front Bar and support bar with shelving over mirrored panel

THE OPPORTUNITY: THE WELCOME CENTER

- » Upholstered banquette
- » Built in TV wall in multipurpose room
- » Screens doors to close off restaurant after hours
- » Private Storage area (125 SF)
- » Restrooms: Unisex, Finished (3)
- » Furniture: Tables and Chairs, Stools
- » Outdoor seating area and furniture, with ceiling fans

Tenant to provide:

- All required production and cleaning equipment for proper operation of a full-service restaurant
- Restaurant signage (with Bonnet Springs Park approval)

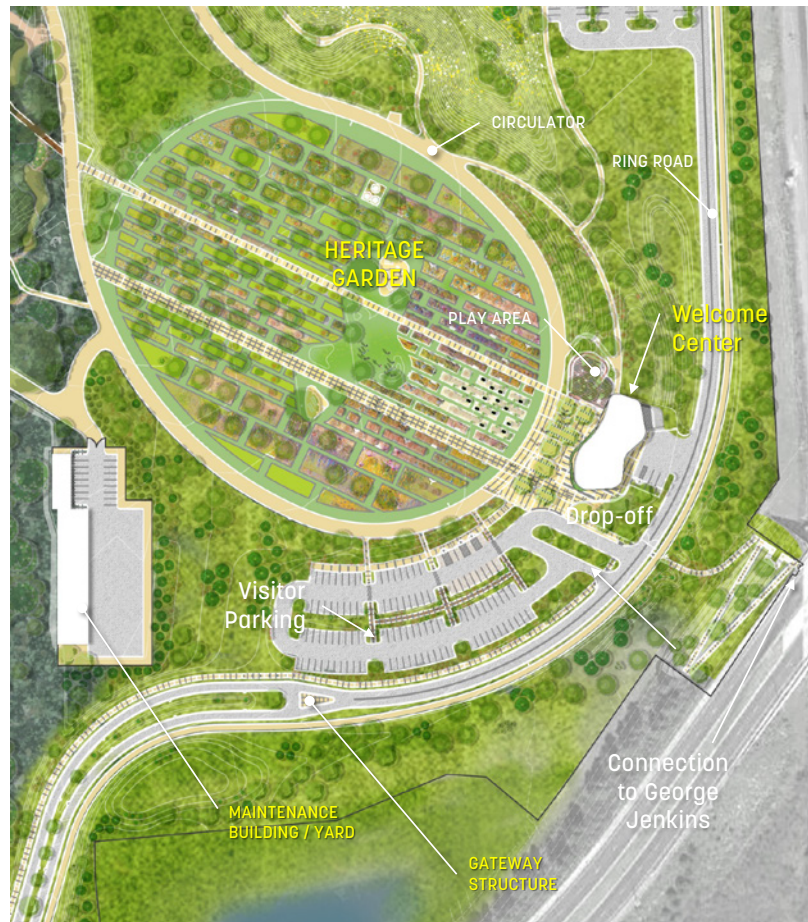
Complete construction documents bid package will include:

- Plans, building works and MEP rough-in drawings
- Fabrication details
- Written equipment specifications
- Specific and general conditions outlining potential bidder responsibilities and obligations under the contract

Kitchen and restaurant schematics can be found on the following pages. Please note that all equipment is shown for illustration and planning purposes but does not indicate that all of the equipment shown will be supplied by landlord. List of landlord-supplied items is as per above.

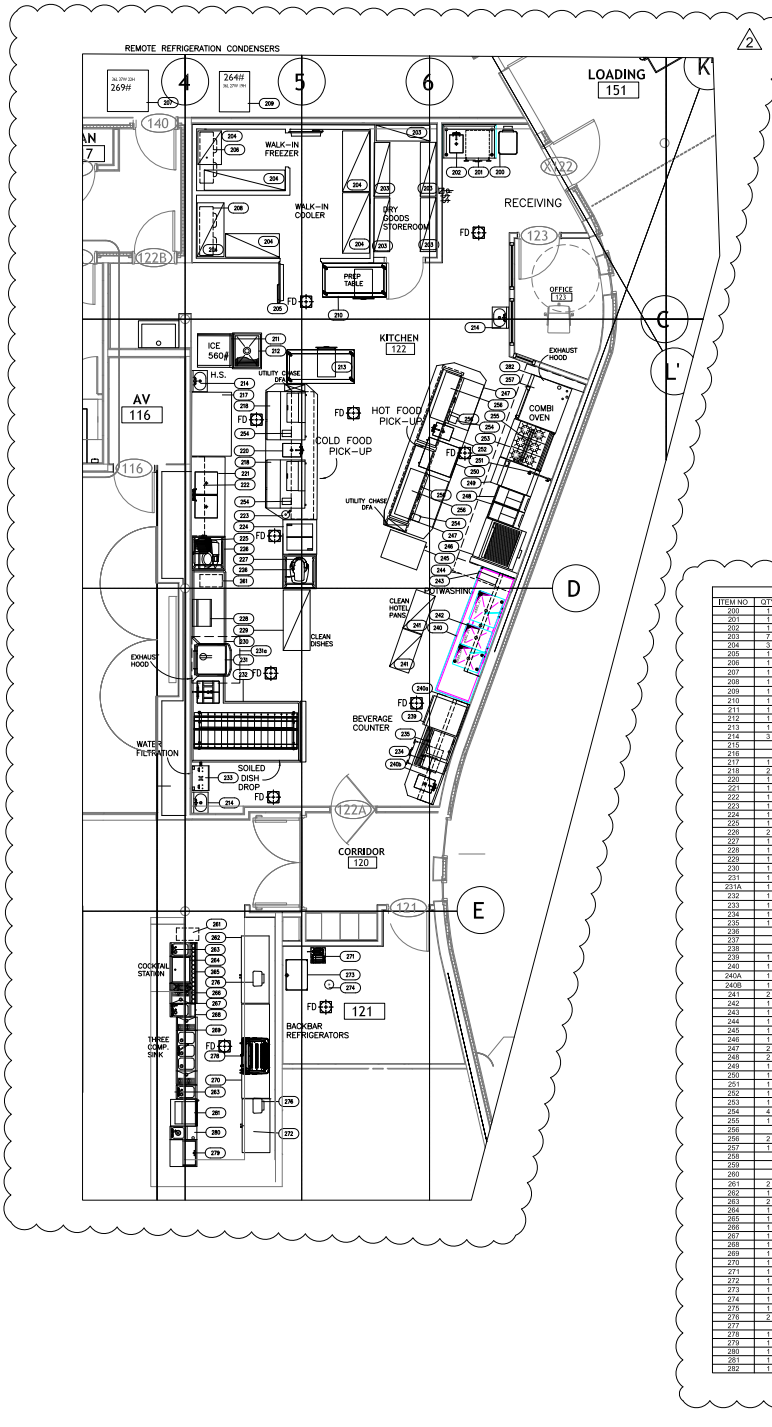
THE OPPORTUNITY: THE WELCOME CENTER

THE WELCOME CENTER CONTEXT



THE OPPORTUNITY: THE WELCOME CENTER

KITCHEN SCHEMATIC



ENVIRONMENTAL NOTES

- GENERAL CONTRACTOR SHALL FURNISH AND INSTALL A TILE FLOOR IN KITCHEN AND RELATED NET AREAS. THESE AREAS SHALL BE PROVIDED WITH WATERPROOF FLOOR MEMBRANE. TILE TO BE INSTALLED WITH 100K OF TILE BEING SLIP RESISTANT AS DEFINED BY ASTM C1028 (STATIC COEFFICIENT OF FRICTION OF 1.0 OR GREATER), CROSSWISE "CROSS-GRIP" EQUAL RECOMMENDED. WALL BASES SHALL BE A MINIMUM OF 6" HIGH BASES, INTEGRAL WITH FLOOR, SHALL HAVE COVERED CORNERS. GROUTING FOR TILE FLOORS SHALL BE EPOXY TYPE AND COLORED TO MATCH TILE. IN AREAS WHERE TILE CAN NOT BE INSTALLED BECAUSE OF STRUCTURAL RESTRICTIONS, PROVIDE INDUSTRIAL VINYL FLOORING ("PROTECT-ALL" BY OSMOSA PLASTICS) FOR COMMERCIAL KITCHEN APPLICATION. REFER TO ARCHITECTURAL DOCUMENTS FOR SPECIFIC REQUIREMENTS.
- CEILING AND WALL SURFACES ADJACENT TO, OR OVER, ANY FOOD PREPARATION AREA, INCLUDING KITCHENS, SERVICE AREAS, BARS, ETC. SHALL BE SMOOTH, EASILY CLEANABLE AND LIGHT IN COLOR. ANY MATERIALS NOT CLEARLY CONSISTENT WITH THIS REQUIREMENT SHOULD BE SUBMITTED TO THE LOCAL HEALTH JURISDICTION FOR PRIOR APPROVAL. FOR USE LAY IN CEILING TILE MUST BE NON-POROUS AND NON-FISSURED, SMOOTH, WASHABLE 24" X 24" PANELS ONLY. A CORROSION RESISTANT SUSPENSION SYSTEM SIMILAR TO "TRELLE FLO" MANUFACTURED BY ARMSTRONG IS RECOMMENDED.
- DIVISION 28 SHALL PROVIDE ALL GENERAL LIGHTING FIXTURES AND INSTALL COMPLETE WITH LAMPS, WIRING AND SWITCHES. ALL EXPOSED LAMPS IN KITCHENS MUST BE PLASTICIZED SHATTERPROOF DESIGNED WITH A MINIMUM OF 50 FOOT CANDLE POWER.
- FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH AND DIVISION 22 SHALL INSTALL STAINLESS STEEL HAND SINKS COMPLETE WITH REGULAR MIXING CONTROLS, UNLESS SPECIFIED OTHERWISE. SOAP & TOWEL DISPENSERS AT ALL HAND SINK LOCATIONS TO BE FURNISHED AND INSTALLED BY OWNER, UNLESS SPECIFIED OTHERWISE.
- ALL INDIRECT WASTE PIPING TO FLOOR SINKS SHALL TERMINATE A MINIMUM OF ONE (1) PIPE DIAMETER ABOVE SINK.
- ALL DISH AND GLASS WASHERS SHALL BE FURNISHED WITH A REMOTE SEALED SYSTEM, HOT WATER BOOSTER DELIVERING 180° HOT WATER TO MACHINES UNLESS SPECIFIED OTHERWISE.
- SPACE BETWEEN ALL UNITS TO WALL, CEILING, FLOORS AND ADJOINING UNITS NOT PORTABLE AND WITH ENCLOSED BODIES SHALL BE COMPLETELY SEALED AGAINST ENTRANCE OF FOOD PARTICLES OR VERMIN BY THE FOODSERVICE EQUIPMENT CONTRACTOR BY MEANS OF TRIM STRIPS, WELDING, SOLDERING OR MASTIC. MASTIC SHALL BE GENERAL ELECTRIC SILICONE CONSTRUCTION SEALANT SERIES SE200 IN APPROPRIATE COLOR.
- ALL EQUIPMENT SITTING ON FLOOR SHALL BE INSTALLED ON MINIMUM 6" HIGH STAINLESS STEEL LESS WITH ADJUSTABLE SANITARY FEET, UNLESS SPECIFIED OTHERWISE.
- FIRE SUPPRESSION SYSTEMS SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH U.L., NFPA AND LOCAL BUILDING CODES.
- PORTABLE FIRE EXTINGUISHERS SHALL BE PROVIDED WITHIN A 30-FOOT TRAVEL DISTANCE OF COMMERCIAL COOKING EQUIPMENT, COOKING EQUIPMENT, VEGETABLE OR ANIMAL OILS AND FATS SHALL BE PROTECTED BY A CLASS-K RATED PORTABLE FIRE EXTINGUISHER. PORTABLE FIRE EXTINGUISHERS ARE SPECIFIED BY THE
- THE KITCHEN SHALL BE DESIGNED FOR A MAX. AVERAGE AMBIENT TEMPERATURE OF 85 DEGREES F. CAFETERIA SERVING AREAS SHOULD BE DESIGNED FOR A MAX. 75 DEGREES F. & 50% RH.

FOODSERVICE EQUIPMENT SCHEDULE

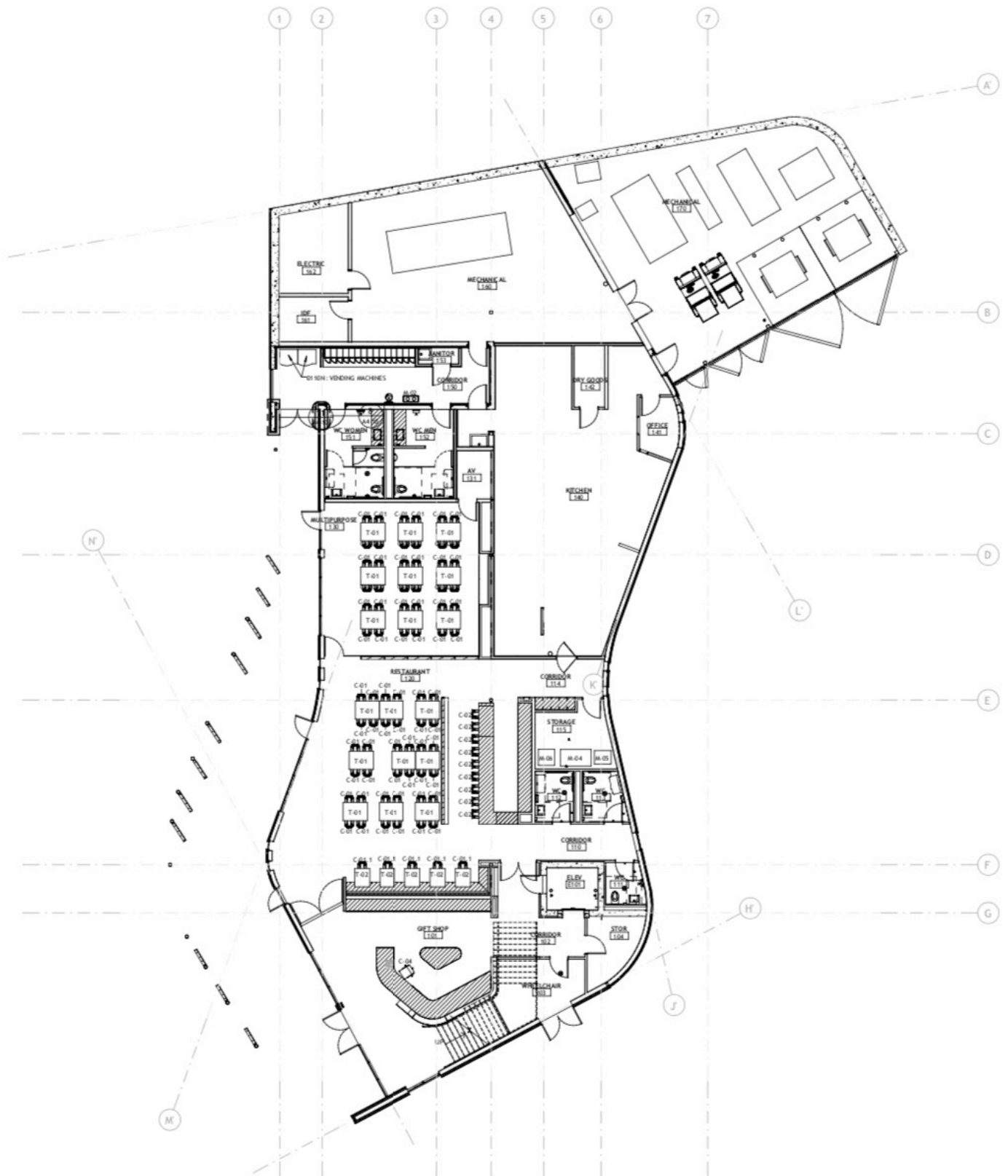
ITEM NO.	QTY.	DESCRIPTION	REMARKS	ITEM NO.
201	1	TABLE		201
202	1	WALK-IN FREEZER		202
203	7	WIRE SHELVING UNIT		203
204	3	WIRE SHELVING UNIT		204
205	1	WALK-IN COOLER		205
206	1	WALK-IN COOLER / LOW TEMPERATURE	PHASE 1 HEAT TAPS ON DRINK LINE	206
207	1	CONDENSING UNIT AIR COOLED	PHASE 1	207
208	1	EVAPORATOR COOL MEDIUM TEMPERATURE	PHASE 1	208
209	1	CONDENSING UNIT AIR COOLED	PHASE 1	209
210	1	TABLE MOBILE		210
211	1	ICE CUBER AND BIN		211
212	1	FLOOR TROUGH	PHASE 1	212
213	1	TABLE		213
214	3	HAND SINK	PHASE 1	214
215	1	SPARE NUMBER		215
216	1	SPARE NUMBER		216
217	1	REACH-IN REFRIGERATOR		217
218	2	UNDERCOUNTER PREP/ PREPARATION REFRIGERATOR		218
219	1	CHEF'S COUNTER		219
220	1	ICE CUBES		220
221	1	SHELF WALL MOUNTED		221
222	1	SHELF WALL MOUNTED		222
223	1	HEAT WELL		223
224	1	ICE CREAM DIPPING CABINET		224
225	1	HEAT WELL		225
226	2	EQUIPMENT STAND FOR MIXER / SLURER		226
227	1	PLASTIC MIBER		227
228	1	SNACK SHELF CLEAN WALL-MOUNTED		228
229	1	WIRE SHELVING UNIT		229
230	1	DISHWASHER CLEAN		230
231	1	DISHWASHER DOOR TYPE	60 AMP CIRCUIT REQ'D	231
232	1	CONDENSATE HOOD		232
233	1	WATER FILTRATION SYSTEM FOR MULTIPLE APPLICATIONS		233
234	1	GRID VIA INVOICE	BY VENDOR	234
235	1	COFFEE BREWER	BY VENDOR	235
236	1	SPARE NUMBER		236
237	1	SPARE NUMBER		237
238	1	SPARE NUMBER		238
239	1	UNDERCOUNTER REFRIGERATOR		239
240	1	SNACK SHELF CLEAN COMPARTMENT		240
240A	1	BEVERAGE COUNTER STRAIGHT	PHASE 1	240A
240B	1	SHELF WALL MOUNTED		240B
241	2	WIRE SHELVING UNIT		241
242	1	SHELF WALL MOUNTED		242
243	1	FIRE SUPPRESSION SYSTEM	PHASE 1	243
244	1	EXHAUST HOOD WALL MOUNTED	PHASE 1	244
245	1	REACH-IN REFRIGERATOR		245
246	1	HD RANGE 36" CHARBOLLER		246
247	2	FLAT PREHEATER REFRIGERATOR		247
248	2	GAS LOOK Fryer		248
249	1	HD RANGE 24" THERMOSTATE CREOLE		249
250	1	REACH-IN UNDERCOUNTER FREEZER		250
251	1	FAUCET TYPE B POT FILL DR. JOINTED		251
252	1	COUNTER TOP SINK		252
253	1	HD RANGE 36" 8 OPEN BURNERS		253
254	1	FOOD HEATER		254
255	1	SALAMANDER BROILER GAS	CAT 1 REQ'D BY OWNER	255
256	1	HEAT LAMP		256
256	2	HEAT LAMP		256
257	1	CORNBREAD PAN GAS		257
258	1	SPARE NUMBER		258
259	1	SPARE NUMBER		259
260	1	SPARE NUMBER		260
261	2	TRASH RECEPTACLE (SLIM JIM)	BY OWNER/OPERATOR	261
262	1	BACK BAR CABINET REFRIGERATED		262
263	1	BINK		263
264	1	ICE BIN		264
265	1	SHREERAIL / TRUCK		265
266	1	SODA DISPENSING FAUCET	BY VENDOR	266
267	1	SPRINKLER		267
268	1	HAND SINK		268
269	1	UNDERBAR SINK UNITS		269
270	1	BACK BAR CABINET REFRIGERATED		270
271	1	CHARBOLLER	BY VENDOR	271
272	1	BACK BAR CABINET NON-REFRIGERATED		272
273	1	BAG N BOX RACK	BY VENDOR	273
274	1	COZ ON TAP WATER 24-BLS	BY VENDOR	274
275	1	BACK BAR CABINET NON-REFRIGERATED	BY VENDOR	275
276	2	FOOT TROUGH	CAT 1 REQ'D BY OWNER	276
277	1	SPARE NUMBER		277
278	1	DISPENSER COFFEE/TEA MACHINE	BY OWNER/OPERATOR	278
279	1	GLASS FROSTER		279
280	1	B LINDER STATION		280
281	1	REACH-IN UNDERCOUNTER FREEZER		281
282	1	WALL FLASHING	PHASE 1	282

Project Directory:

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THE OPPORTUNITY: THE WELCOME CENTER

RESTAURANT FLOOR PLAN

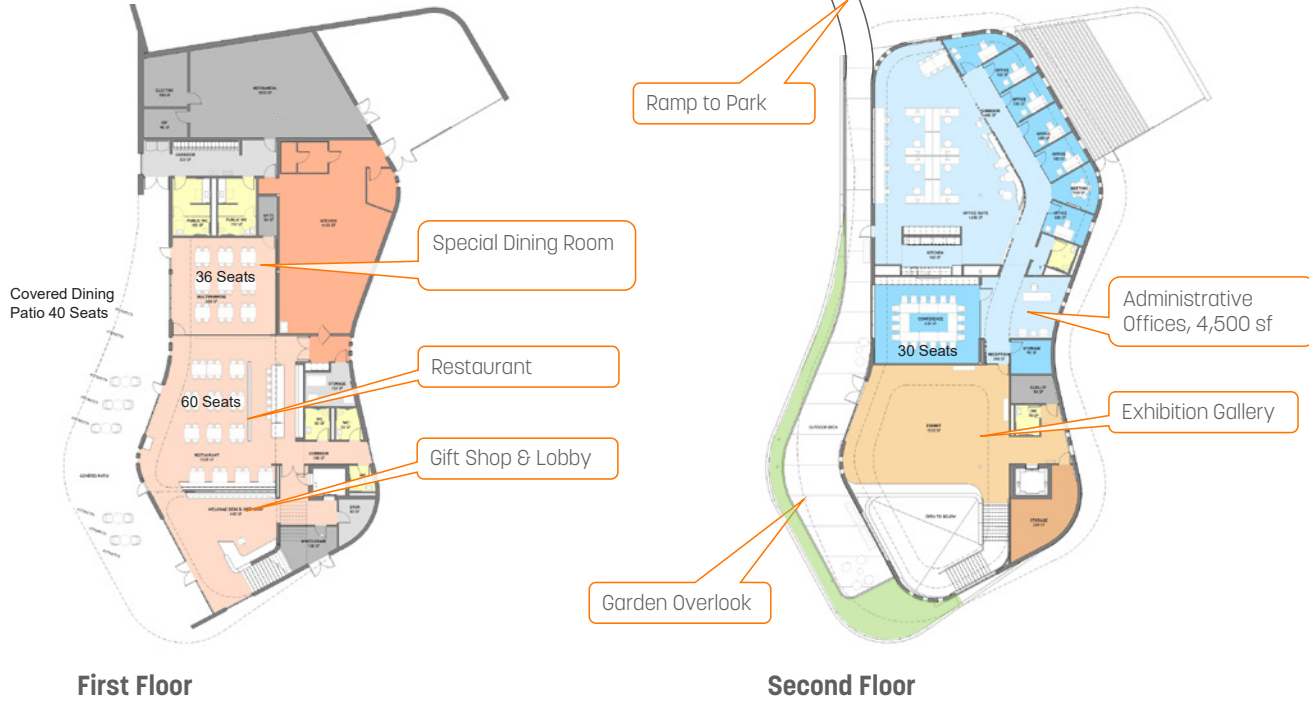


THE OPPORTUNITY: THE WELCOME CENTER

RENDERINGS AND PLAN VIEWS

Welcome Center Plans

15,000 GSF



THE OPPORTUNITY: THE WELCOME CENTER

RENDERINGS AND PLAN VIEWS



THE OPPORTUNITY: THE WELCOME CENTER

RENDERINGS AND PLAN VIEWS

Welcome Center



Entry Approach

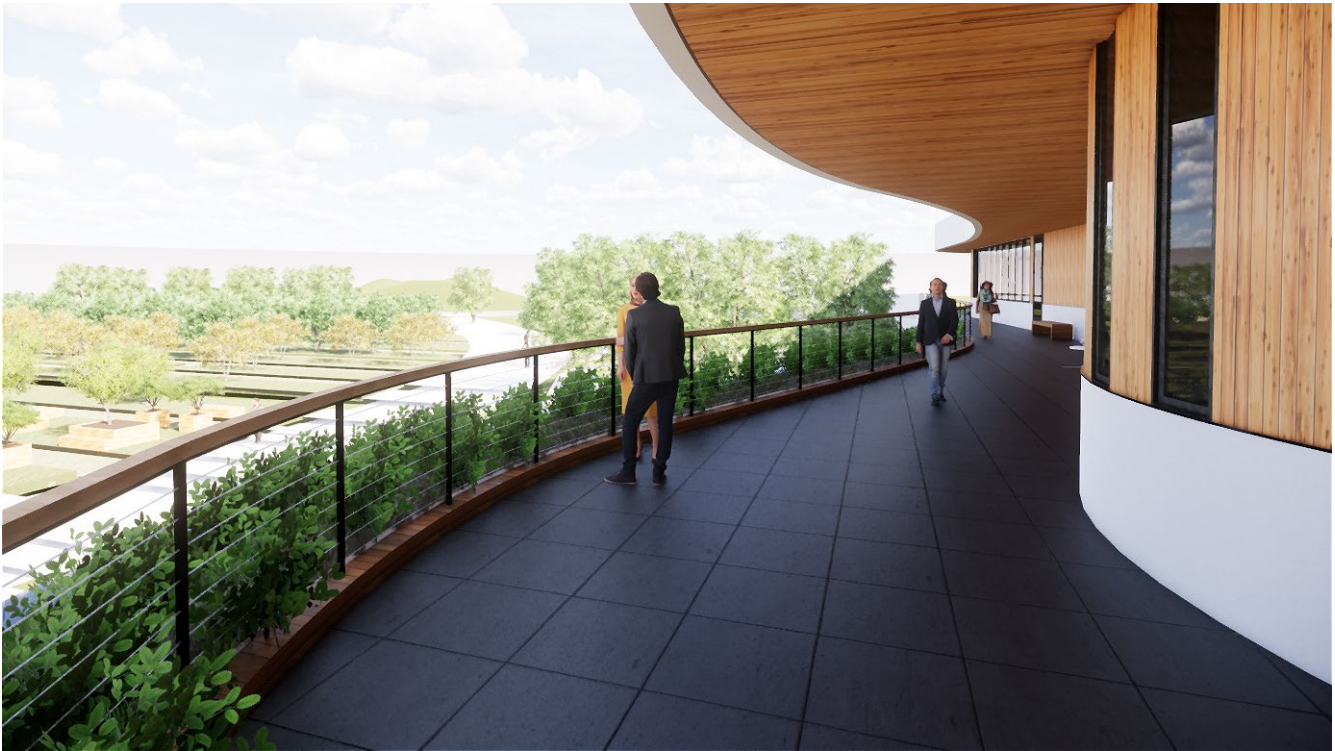


View from South



THE OPPORTUNITY: THE WELCOME CENTER

RENDERINGS AND PLAN VIEWS



THE OPPORTUNITY

THE BRIDGE BUILDING CAFÉ

The Bridge Building Café will be adjacent to the new Explorations V Children’s Museum, and will be centrally located with a sweeping view of the park. The Café building will feature a rooftop garden area that will provide event opportunities for the operator, and is also located adjacent to the Event Lawn, where cultural events will be programmed throughout the year.

The Bonnet Springs Park team is seeking proposals to operate an **upscale fast/casual quick service restaurant** at the Bridge Building (lease terms to be proposed by applicant and negotiated in collaboration with BSP team). We are seeking proposals consistent with the following concept:

The restaurant at the Bridge Building will offer fresh, healthy, accessible meals throughout the day.

Dining Format: Upscale, counter-service/fast casual restaurant. Imagined customer uses:

- Family lunches and snacks before and after Children's Museum visits
- Off-campus college student gathering place
- Healthy, quick rendezvous meals for working adults
- Popular supplier of delivered office lunches through Seamless, et al.
- Affordable, healthy lunches for active seniors
- Children’s birthday party celebrations
- Park staff meals

Square feet of demised space (FOH/BOH total): 3920 SF approx.

- BOH area: 1185 SF
- FOH area: 2735 SF

Seating: 65 seats interior (dedicated seating), 60 seats exterior at ground level (public seating), 70 seats on rooftop (approximate, public seating)

Landlord will provide:

- Overall kitchen finishing:
 - » Health code compliant finishes for all of the floors, walls, and ceilings.

THE OPPORTUNITY: THE BRIDGE BUILDING

- » Mechanical, electrical and plumbing infrastructure and capacity for what is shown in full build-out design drawings (drawings may be supplied upon request)
- » Floor sinks (for equipment-specific indirect waste as well as area floor drains)
- Walk-in cooler
 - » Evaporator coils and air cooled remote condensers
 - » Installation of refrigeration lines for a fully operable system
 - » Closure panels from the top of the walk-in to the underside of the finished ceiling
- Walk-in freezer
- Dry-goods storeroom
- Hood exhaust system
 - » Black iron duct work, exhaust fans and built-in fire suppression system for a fully operable exhaust system (fire suppression drops/nozzles will be by the operator once the equipment has been installed)
 - » Closure panels from the top of the hood to the underside of the finished ceiling
 - » Stainless steel wall backing from the underside of the hood to the coved base of the flooring system
- Make-up air system
- 3-bay dish sink station
- Hand sinks
- Fire suppression
- Conduit in slab for soda system
- Floor trough at ice machine location
- Grease trap
- Floor drains
- Front of house infrastructure:
 - » Lighting: Floor 1 General track lighting, downlights at eating areas. No accent lighting at FOH counter/soffit provided.
 - » Lighting: Rooftop bar accent lighting, canopy general and feature lighting (string lights)
 - » POS connection points for power and data
 - » Plumbing for base equipment, floor drains, floor sinks
 - » HVAC for base equipment and space
 - » Power, Data, Wifi
 - » Pendant Speakers

THE OPPORTUNITY: THE BRIDGE BUILDING

- » Security Camera
- » Floor 1 Base kitchen equipment at FOH and BOH spaces
- » Rooftop Bar counter double sink, floor drain, floor sink
- Front of house finishing:
 - » Wall finishes at FOH are limited to paint and rubber wall base. Includes partial height wall with cementitious backer board substrate, plumbing/elec rough-ins, with no wall finish or countertop.
 - » Floors: polished concrete
 - » Ceilings: Wood soffit at perimeter edge, exposed acoustical deck above seating area, painted.
 - » Built in condiment and trash stations
 - » Upholstered built-in banquettes with integral decorative shelving
 - » Furniture: tables and chairs
 - » Floor 1 outdoor seating area with some built-in seating
 - » Restrooms: Mens, Womens, Family - Finished
 - » Rooftop Bar: Fit out with solid surface quartz counters, tile walls. Canopy over seating area with operable louvers and fans.

Tenant to provide:

- All required production and cleaning equipment for proper operation of a full-service restaurant
- Restaurant signage (with Bonnet Springs Park approval)

Complete construction documents bid package will include:

- Plans, building works and MEP rough-in drawings
- Fabrication details
- Written equipment specifications
- Specific and general conditions outlining potential bidder responsibilities and obligations under the contract

Kitchen and café schematics can be found on the following pages. Please note that all equipment is shown for illustration and planning purposes but does not indicate that all of the equipment shown will be supplied by landlord. List of landlord-supplied items is as per above.

THE OPPORTUNITY: THE BRIDGE BUILDING

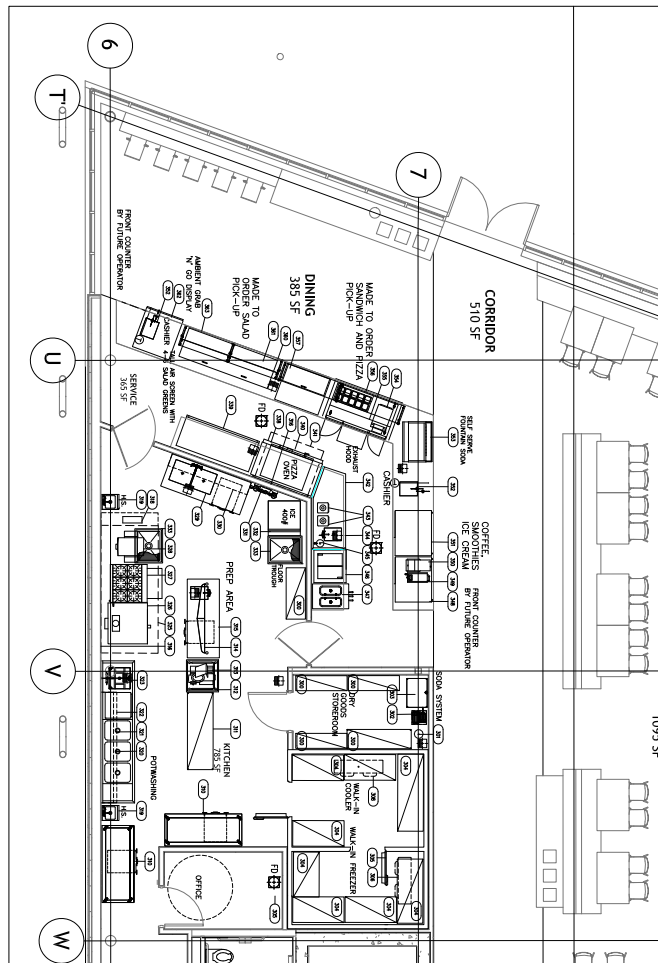
THE BRIDGE BUILDING CONTEXT

Museum & Café -Centrally located within park



THE OPPORTUNITY: THE BRIDGE BUILDING

KITCHEN SCHEMATIC

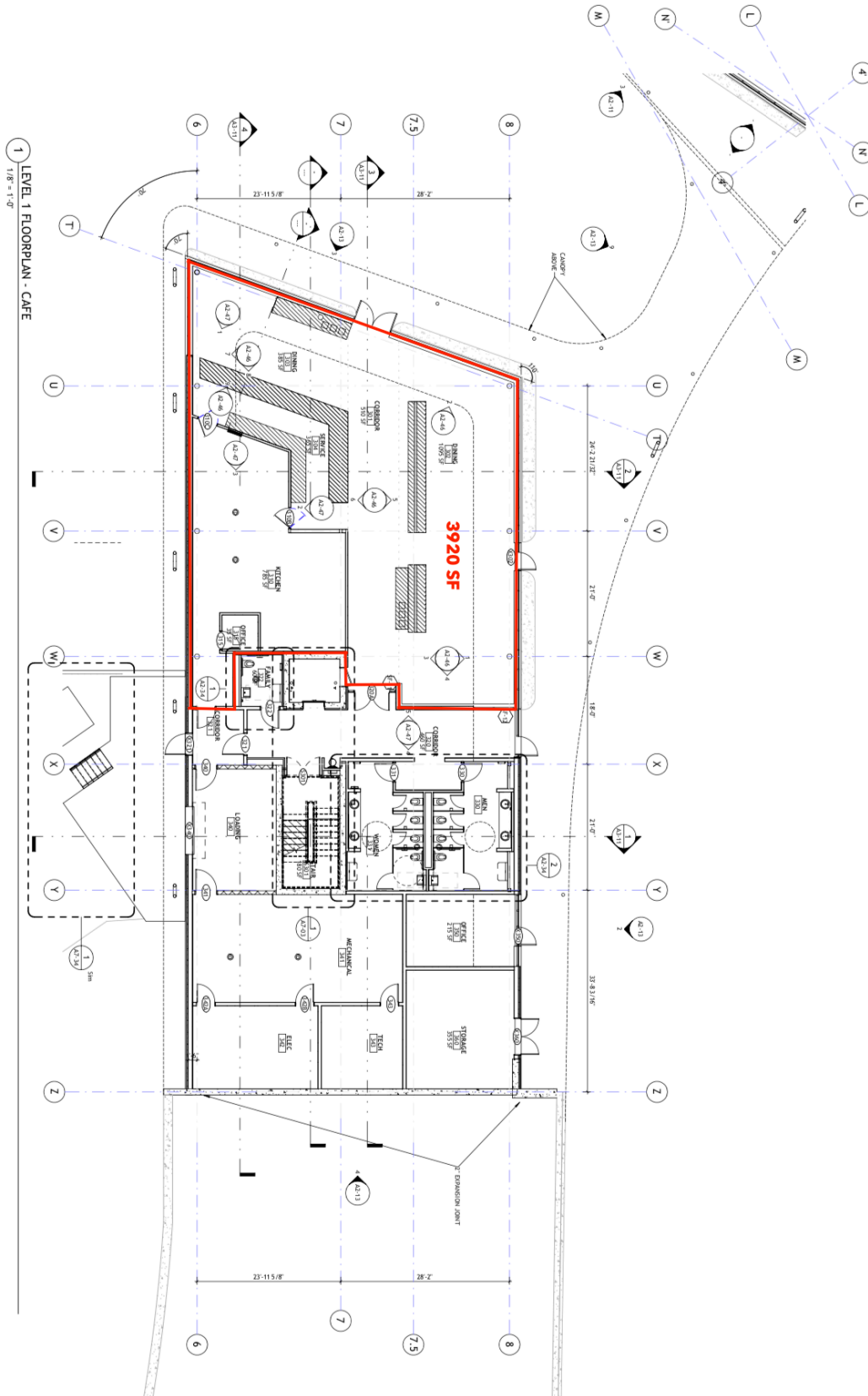


1095 SF

NO.	DESCRIPTION	PHASE	EST. COST
201	FRONT COUNTER	PHASE 1	1,500
202	SERVICE	PHASE 1	1,500
203	FRONT COUNTER	PHASE 1	1,500
204	SERVICE	PHASE 1	1,500
205	FRONT COUNTER	PHASE 1	1,500
206	SERVICE	PHASE 1	1,500
207	FRONT COUNTER	PHASE 1	1,500
208	SERVICE	PHASE 1	1,500
209	FRONT COUNTER	PHASE 1	1,500
210	SERVICE	PHASE 1	1,500
211	FRONT COUNTER	PHASE 1	1,500
212	SERVICE	PHASE 1	1,500
213	FRONT COUNTER	PHASE 1	1,500
214	SERVICE	PHASE 1	1,500
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298	SERVICE	PHASE 1	1,500
299	FRONT COUNTER	PHASE 1	1,500
300	SERVICE	PHASE 1	1,500

THE OPPORTUNITY: THE BRIDGE BUILDING

CAFE FLOOR PLAN



THE OPPORTUNITY: THE BRIDGE BUILDING

RENDERINGS AND PLAN VIEWS



THE OPPORTUNITY: THE BRIDGE BUILDING

RENDERINGS AND PLAN VIEWS



THE OPPORTUNITY: THE BRIDGE BUILDING

RENDERINGS AND PLAN VIEWS



THE OPPORTUNITY: THE BRIDGE BUILDING

RENDERINGS AND PLAN VIEWS



THE OPPORTUNITY

THE EVENT CENTER

The Event Center will be a best-in-class events venue in a memorable setting unlike any other offered in the region.

Unlike for the previous two venues, Bonnet Springs Park is **not** seeking a dedicated operator for Event Center. Rather, the Park is soliciting proposals from interested operators to be identified and featured as preferred caterers for the venue.

The Event Center will be ideally suited for:

- Elegant and intimate wedding celebrations
- Engagement parties and rehearsal dinners
- Graduation parties for local institutions
- Crisp, contemporary corporate events
- Day-long non-profit meetings and retreats
- Garden-side cocktail parties
- Ecologically-oriented parties of all kinds

Square feet of Event Center:

- BOH area: 900 SF (approx.)
- FOH area: 6600 SF (approx.)

Seating: 350 seats (interior) in a dividable room. Additional seating capacity in outdoor patio and in Event Center garden areas

Bonnet Springs Park will provide a built-out kitchen with the following equipment:

- Walk-in cooler
- Reach-in freezer
- Hood exhaust system
- Make-up air system
- 2 combi ovens
- 1 convection oven
- 2 three-bay dish sink stations

THE OPPORTUNITY: THE EVENT CENTER

- 1 six-burner range
- Ice machine
- Mobile tables
- Wash basins
- Plating area
- Electrical drop-cords

Kitchen and event area schematics can be found on the following pages.

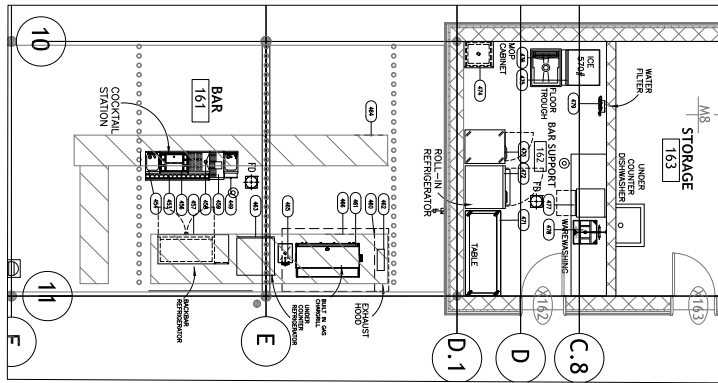
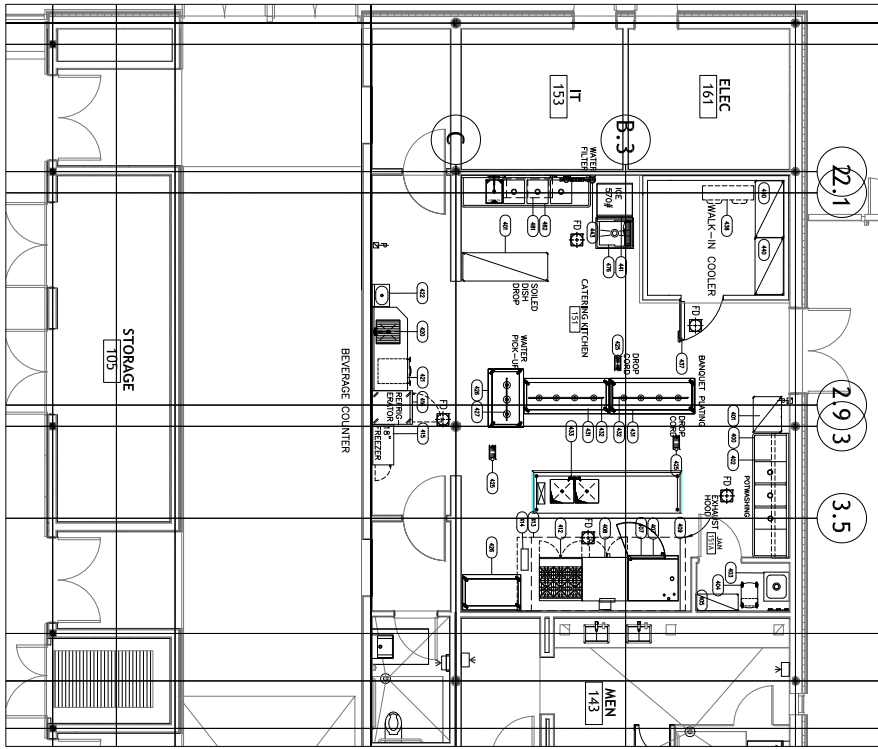
THE OPPORTUNITY: THE EVENT CENTER

THE EVENT CENTER CONTEXT



THE OPPORTUNITY: THE EVENT CENTER

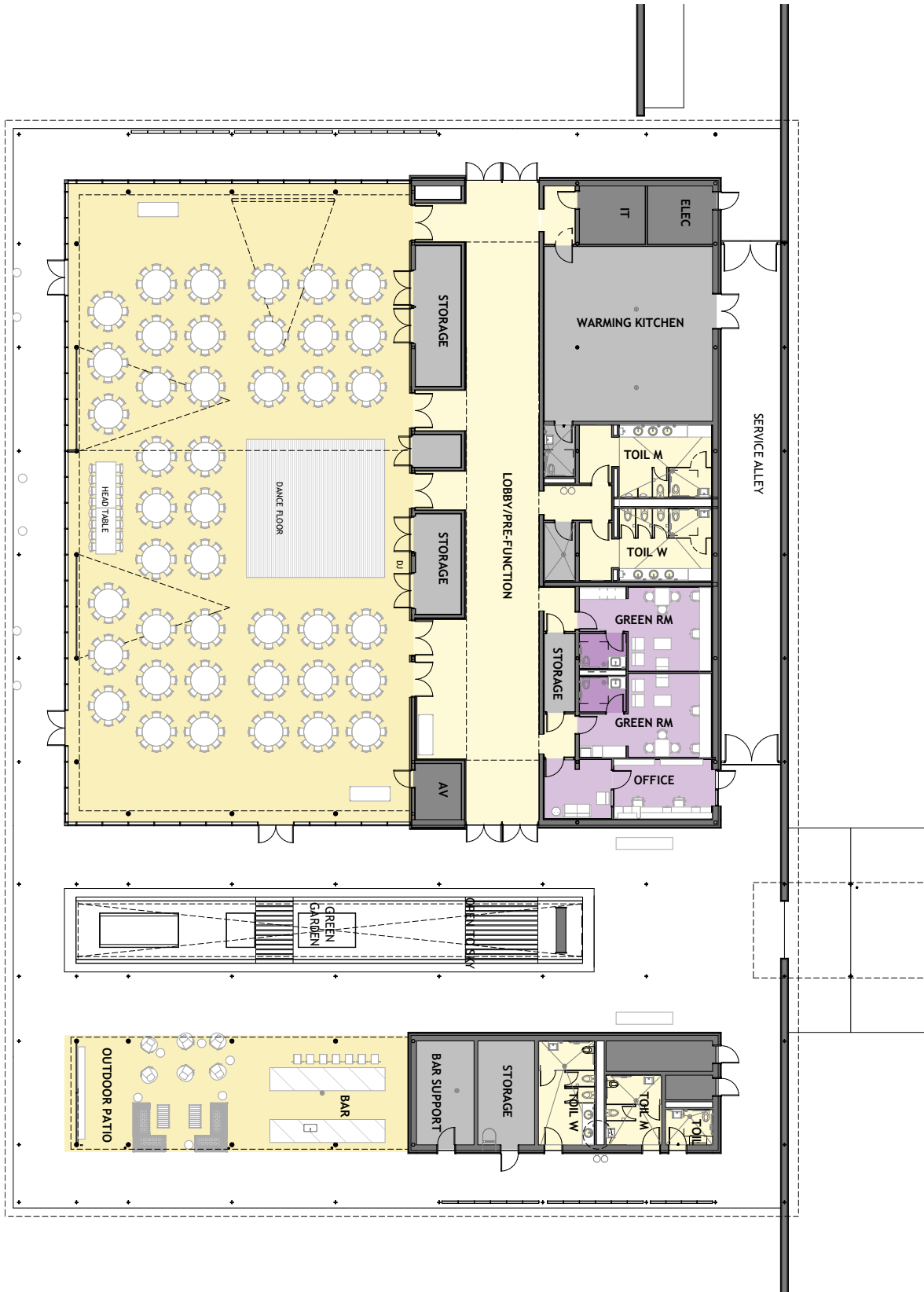
KITCHEN SCHEMATIC



NO.	DESCRIPTION	QUANTITY	UNIT	MARKET VALUE	EST. COST	DATE
1	STOVE	1	EA	1,200	1,200	10/15/10
2	WALK-IN COOLER	1	EA	2,500	2,500	10/15/10
3	BANQUET PANTRY	1	EA	1,500	1,500	10/15/10
4	CATERING KITCHEN	1	EA	10,000	10,000	10/15/10
5	BEVERAGE COUNTER	1	EA	5,000	5,000	10/15/10
6	STORAGE 105	1	EA	1,000	1,000	10/15/10
7	MEN 143	1	EA	2,000	2,000	10/15/10
8	ELEC 161	1	EA	1,000	1,000	10/15/10
9	IT 133	1	EA	1,000	1,000	10/15/10
10	WALK-IN COOLER	1	EA	2,500	2,500	10/15/10
11	BANQUET PANTRY	1	EA	1,500	1,500	10/15/10
12	CATERING KITCHEN	1	EA	10,000	10,000	10/15/10
13	BEVERAGE COUNTER	1	EA	5,000	5,000	10/15/10
14	STORAGE 163	1	EA	1,000	1,000	10/15/10
15	BAR 161	1	EA	2,000	2,000	10/15/10
16	COCKTAIL STATION	1	EA	1,500	1,500	10/15/10
17	BAR SUPPORT	1	EA	1,000	1,000	10/15/10
18	TABLE	1	EA	500	500	10/15/10
19	WAREWASHING	1	EA	1,000	1,000	10/15/10
20	ROLL-IN / REFINISHION	1	EA	1,000	1,000	10/15/10
21	WATER FILTER	1	EA	500	500	10/15/10
22	UNDER COUNTER	1	EA	500	500	10/15/10
23	ICE STOVE	1	EA	500	500	10/15/10
24	WATER FILTER	1	EA	500	500	10/15/10
25	WATER FILTER	1	EA	500	500	10/15/10
26	WATER FILTER	1	EA	500	500	10/15/10
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97	WATER FILTER	1	EA	500	500	10/15/10
98	WATER FILTER	1	EA	500	500	10/15/10
99	WATER FILTER	1	EA	500	500	10/15/10
100	WATER FILTER	1	EA	500	500	10/15/10

THE OPPORTUNITY: THE EVENT CENTER

EVENT CENTER FLOOR PLAN



THE OPPORTUNITY: THE EVENT CENTER

RENDERINGS AND PLAN VIEWS



THE OPPORTUNITY: THE EVENT CENTER

RENDERINGS AND PLAN VIEWS



PROPOSALS

WELCOME CENTER & BRIDGE BUILDING PROPOSAL CONTENTS

All proposals for the Welcome Center and Bridge Building must include the following contents:

1. Basic business information:
 - a. Owner/applicant name with contact information (phone, email, and website)
 - b. Name and address of existing business(es)
 - c. Number of years in business
 - d. Current number of employees (full-time and part-time)
2. Personal and business biography, inclusive of all core team members (chef, GM, partners, designers, contractors, etc.)
3. Identification of the park venue(s) applicant is proposing for
4. Summary of proposed business concept, including how your concept is consistent with both the desired concept sought for the venue and the park's guiding principles for food
5. Proposed lease terms for occupancy of desired venue (terms can include consideration of flat rent, percentage rent, annual escalations, tiered rent, or a mix of any of these). Applicant should assume that operator will be responsible for all typical operational expenses incurred in commercial leases, including but not limited to utilities, trash services, phone service, repairs and maintenance, etc.
6. Food concept and menu, including style, dishes, sourcing, price points, and preliminary sample menu
7. Single season pro forma for the proposed operation
8. Description of operational plan, staffing plan, financial reporting methods, any special delivery requirements or concerns, and equipment plan.
9. Estimate of capital investment needs and fit-out time to become operational from time of move-in
10. Three business references who can speak to your financial and operational capabilities. Include their names, titles, nature of relationship, and contact information.

PROPOSALS

EVENT CENTER PROPOSAL CONTENTS

All proposals for the Event Center must include the following contents:

1. Basic business information:
 - a. Owner/applicant name with contact information (phone, email, and website)
 - b. Name and address of existing business(es)
 - c. Number of years in business
 - d. Current number of employees (full-time and part-time)
2. Personal and business biography, inclusive of all core team members (chef, GM, partners, designers, contractors, etc.)
3. Identification of the park venue(s) applicant is proposing for
4. Summary of proposed business concept, including how your concept is consistent with both the desired concept sought for the venue and the park's guiding principles for food
5. Proposed fee structures for use of space (not to be considered binding or final quotes)
6. Food concept and menu, including style, dishes, sourcing, price points, and preliminary sample menu
7. Sample venue contract for event spaces
8. Sample event plans or Banquet Event Orders detailing specific event menu, event run-of-show, staffing plan, etc.
9. Three business references who can speak to your financial and operational capabilities. Include their names, titles, nature of relationship, and contact information.
10. Three customer references who can speak to your food and service experience and capabilities.

PROPOSALS

PROPOSAL SUBMISSION INSTRUCTIONS

All proposals must be submitted in PDF format no later than 5 p.m. on Tuesday, October 1, 2019.

Proposals should be submitted via email to Christophe Hille, Senior Consultant at KK&P: christophe@kkandp.com.

EVALUATION PROCEDURES

Proposals will be reviewed by a committee of KK&P and Bonnet Springs Park team members. Finalists will be selected based on the following criteria:

- Operating experience
- Proposed concept, including alignment with the park's core values and guiding principles for food
- Proposed lease/fee terms
- Financial, operational, and staff planning, as applicable
- Additional factors, such as quality of presentation and business references

Finalists will be invited for in-person interviews and site visits in late October (Oct. 28-30; dates subject to change). Follow-up phone interviews may be conducted the following week as needed. Selections are expected to be finalized and announced the week of Dec. 3.

QUESTIONS?

Please send any questions related to this RFP to Christophe Hille, Senior Consultant at KK&P (christophe@kkandp.com) ideally no later than Friday, Sept. 13.