



REQUEST FOR PROPOSALS: FOOD SERVICE OPERATORS AT BONNET SPRINGS PARK



*good
food
is
good
business*

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

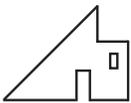
*KK&P works with communities, non-profits,
and the private sector to create stronger food systems.*



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 two food service venues at the park: a restaurant at the Welcome Center, and a centrally located café, adjacent to the new location of the Explorations V children's museum. This Request For Proposals (RFP) provides detailed information about the opportunity and proposal instructions for potential operators.

PROPOSAL SUBMISSIONS

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

The project team hopes to have all proposals received by Dec. 15, 2019, but there is some flexibility on this date. If this date is not feasible for you, but you would still like to submit a proposal, please contact Christophe Hille.

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. 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. These opportunities are detailed on the following pages.

Potential operators may submit proposals for a single site or for both 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)

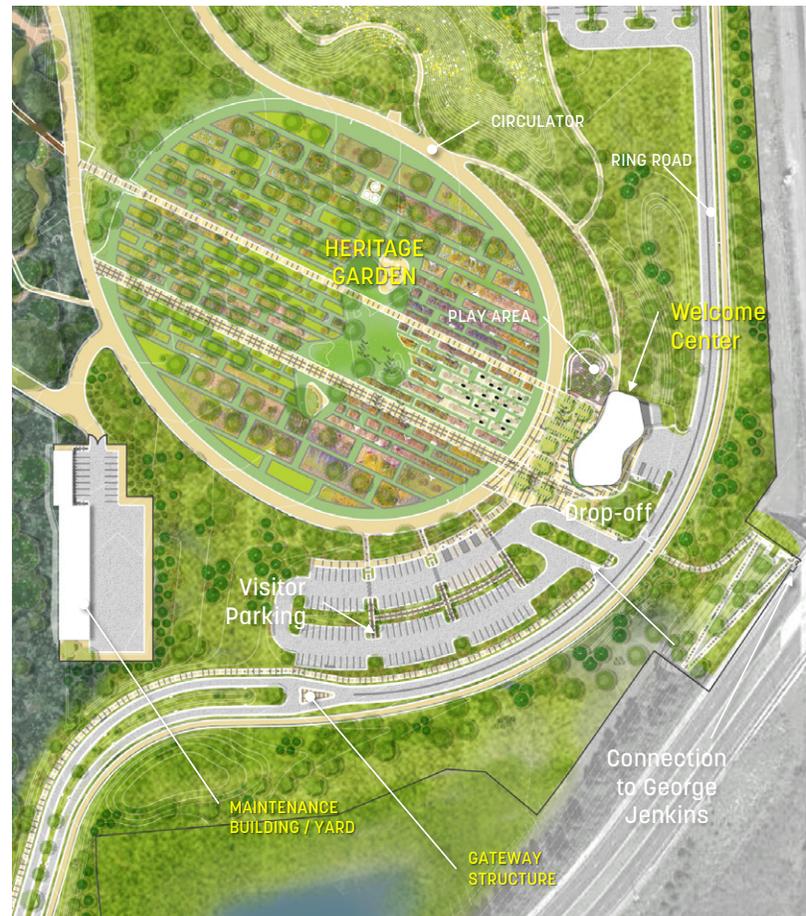
Complete construction documents bid package will include:

- 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.

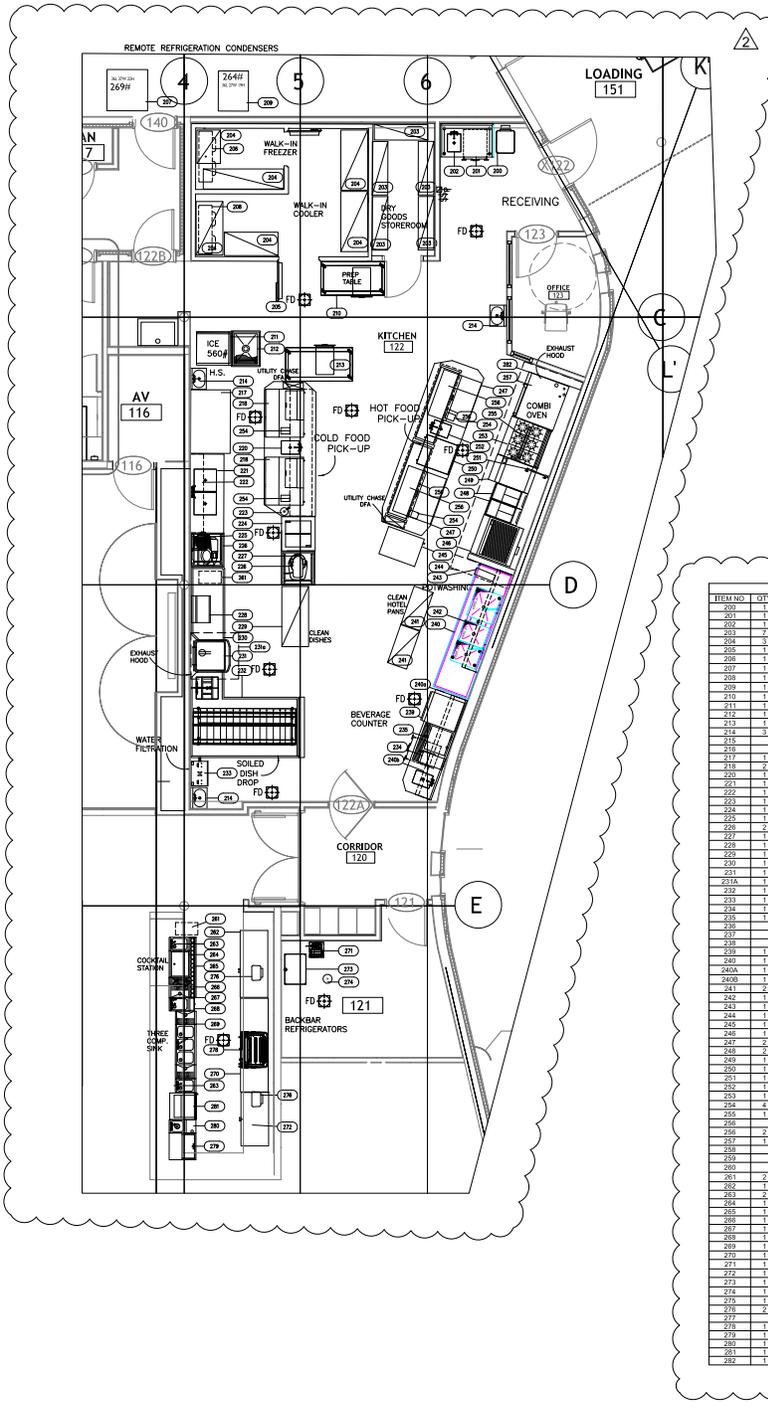
THE OPPORTUNITY: THE WELCOME CENTER

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 OSMODA 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 "TRELLELU FLOES" MANUFACTURED BY ARMSTRONG IS RECOMMENDED.
- DIVISION 26 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

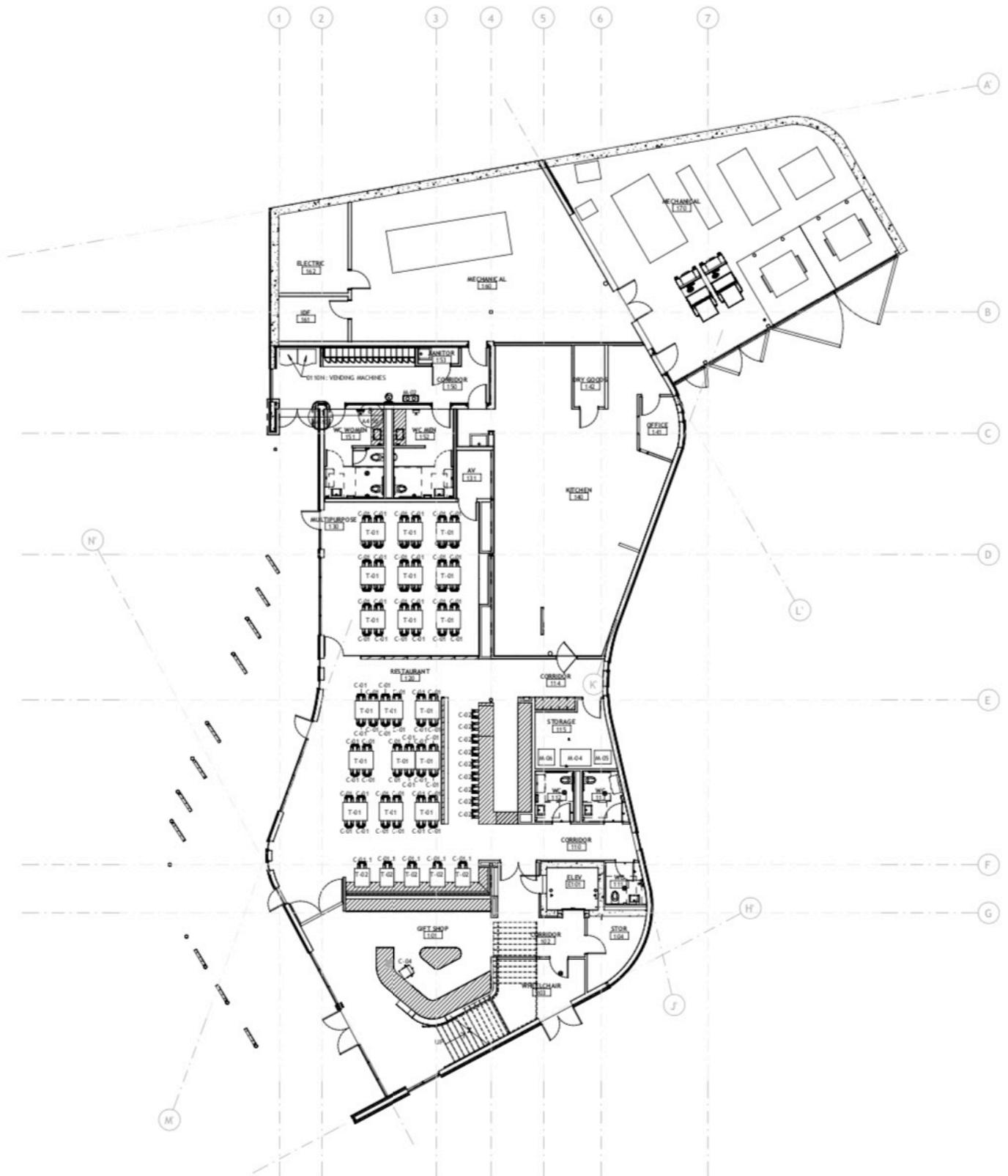
ITEM NO.	QTY.	DESCRIPTION	REMARKS	ITEM NO.
201	1	TABLE		201
202	1	WALK-IN FREEZER		202
203	7	WIRE SHELVING UNIT		203
204	3	WIRE SHELVING UNIT		204
205	1	WALK-IN COOLER	PHASE 1	205
206	1	EXHAUST HOOD FOR LOW TEMPERATURE	PHASE 1 HEAT TAPS ON DRAIN LINE	206
207	1	CONDENSING UNIT AIR COOLED	PHASE 1	207
208	1	EVAPORATOR COOL MEDIUM TEMPERATURE	PHASE 1	208
209	1	CONDENSING UNIT AIR COOLED	PHASE 1	209
210	1	TABLE MOBILE	PHASE 1	210
211	1	ICE CUBER AND BIN	PHASE 1	211
212	1	FLOOR TROUGH	PHASE 1	212
213	1	TABLE MOBILE	PHASE 1	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 PREPARATION REFRIGERATOR		218
219	1	CHEF'S COUNTER		219
220	1	ICE CUBES		220
221	1	SHIELD WALL MOUNTED		221
222	1	SHIELD 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/SLICER		226
227	1	PLANETARY MIXER		227
228	1	SNACK SHELF CLEAN WALL-MOUNTED		228
229	1	WIRE SHELVING UNIT		229
230	1	DEBTABLE CLEAN		230
231	1	DISHWASHER DOOR TYPE	60 AMP CIRCUIT REQ'D	231
232	1	CONCRETE FLOOR		232
233	1	WATER FILTRATION SYSTEM FOR MULTIPLE APPLICATIONS		233
234	1	GRID OVER SINK	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	TRINKET COMPARTMENT		240
240A	1	BEVERAGE COUNTER STRAIGHT	PHASE 1	240A
240B	1	SHIELD WALL MOUNTED		240B
241	2	WIRE SHELVING UNIT		241
242	1	SHIELD 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	PIZZA PREPARATION REFRIGERATOR		247
248	1	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 ORL. JOINTED		251
252	1	COUNTER TOP SINK		252
253	1	HD RANGE 36" 8 OPEN BURNERS		253
254	1	FOOT FINISH		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 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	SPARE NUMBER		267
268	1	HAND SINK		268
269	1	UNDERBAR SINK UNITS		269
270	1	BACK BAR CABINET REFRIGERATED		270
271	1	CHARBOLLER		271
272	1	BACK BAR CABINET NON-REFRIGERATED	BY VENDOR	272
273	1	BAG N BOX RACK	BY VENDOR	273
274	1	COZ ON TAP WATER 24.6L	BY VENDOR	274
275	1	BACK BAR CABINET NON-REFRIGERATED	BY VENDOR	275
276	2	FOOT FINISH	CAT 1 REQ'D BY OWNER	276
277	1	SPARE NUMBER		277
278	1	DISPENSING COFFEE/TEA MACHINE	BY OWNER/OPERATOR	278
279	1	GLASS FROSTER		279
280	1	BURNER 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

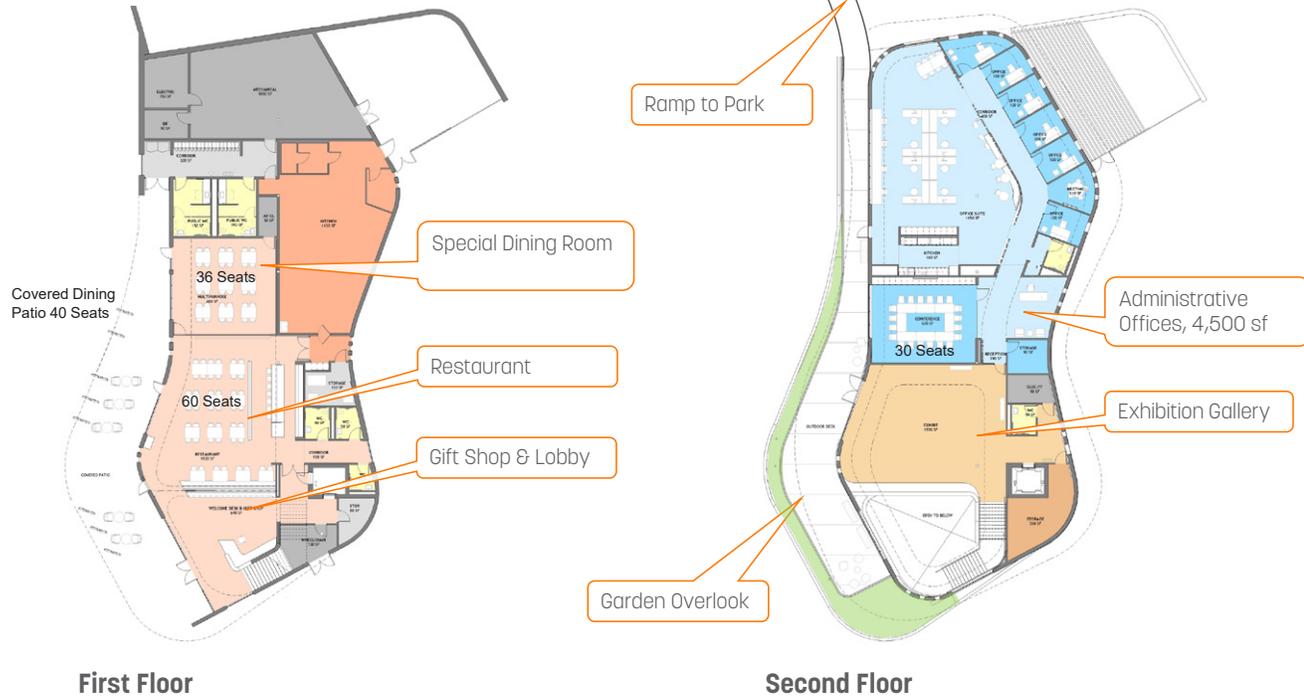


THE OPPORTUNITY: THE WELCOME CENTER

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

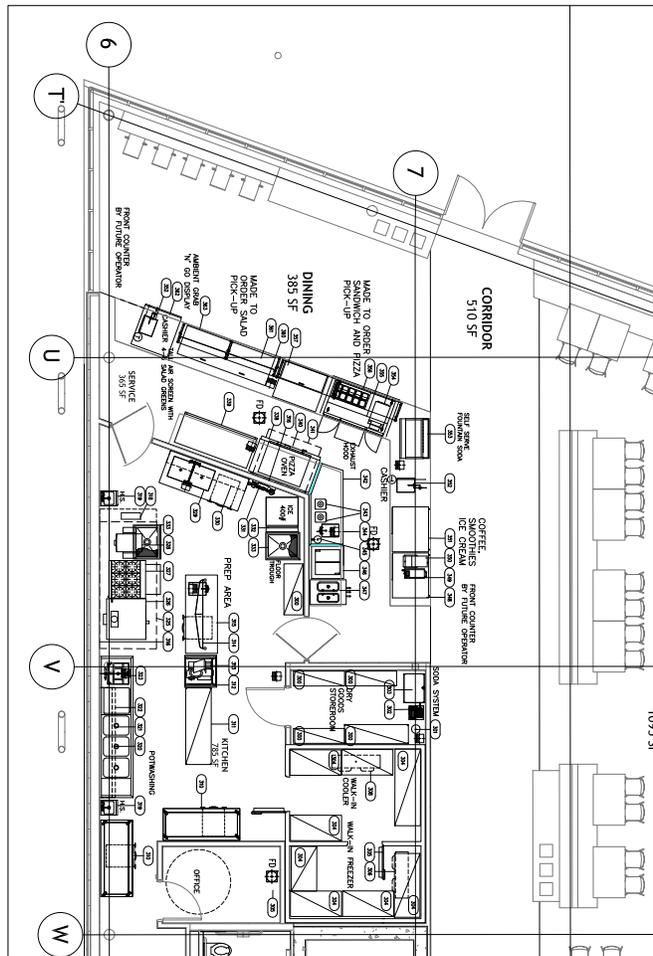
THE BRIDGE BUILDING CONTEXT

Museum & Café - Centrally located within park



THE OPPORTUNITY: THE BRIDGE BUILDING

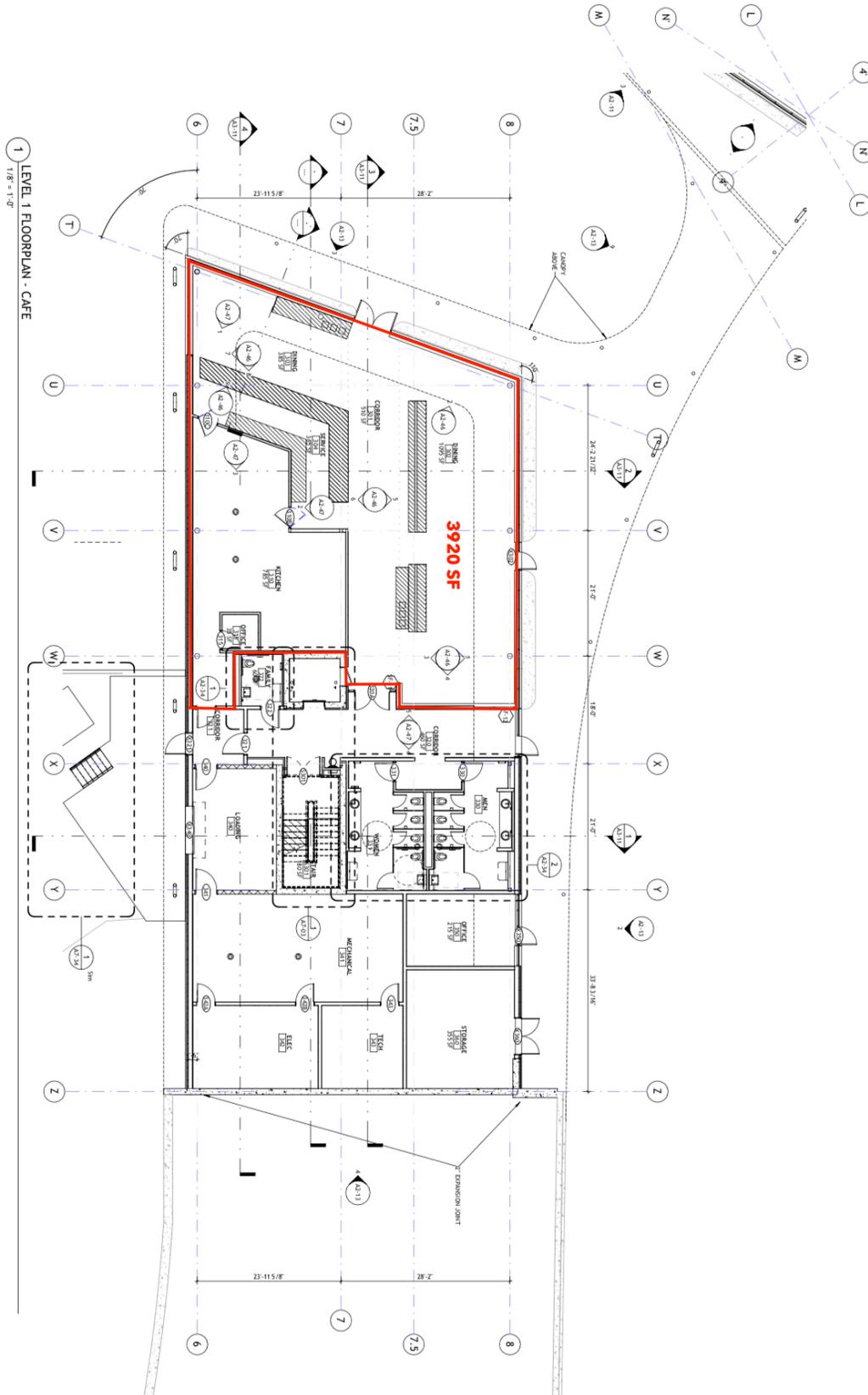
KITCHEN SCHEMATIC



NO.	DESCRIPTION	QUANTITY	UNIT	MARKET VALUE	INSTALLATION	PHASE
201	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
202	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
203	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
204	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
205	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
206	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
207	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
208	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
209	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
210	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
211	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
212	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
213	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
214	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
215	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
216	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
217	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
218	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
219	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
220	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
221	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
222	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
223	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
224	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
225	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
226	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
227	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
228	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
229	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
230	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
231	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
232	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
233	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
234	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
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251	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
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254	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
255	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
256	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
257	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
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267	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
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292	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
293	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
294	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
295	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
296	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
297	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
298	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
299	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1
300	FRONT COUNTER	1	LINEAR FOOT	100	100	PHASE 1

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



PROPOSALS

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

PROPOSAL SUBMISSION INSTRUCTIONS

All proposals must be submitted in PDF format, ideally no later than Dec. 15, 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

QUESTIONS?

Please send any questions related to this RFP to Christophe Hille, Senior Consultant at KK&P (christophe@kkandp.com).



LAKELAND TOP RANKINGS

-  **#1 TOP CITIES TO BUY A HOME**
Businessinsider.com
-  **#1 MOST PHILANTHROPIC CITY**
Philanthropy.com
-  **#1 FASTEST GROWING CITY IN THE US**
Bloomberg.com
-  **HOTTEST HOUSING MARKET IN THE US**
Realtor.com
-  **#7 BEST PLACE TO MOVE IN THE US**
Usnews.com
-  **#6 SAFEST PLACE TO LIVE**
Usnews.com
-  **#10 MID-SIZED METRO JOB GROWTH**
Businessfacilities.com
-  **#8 BEST MANUFACTURING JOBS**
Smartasset.com

LAKELAND DEMOGRAPHICS

-  City of Lakeland population: 104,185
-  Unincorporated Lakeland population: 283,742
-  Largest municipality in Polk County
-  Average annual wage: \$41,162
-  Average home price: \$194,283
-  (Florida) 4th in the tax foundation's state business tax climate index
-  Unemployment rate: 4.1%



LAKELAND LOGISTICS

-  Over 10 million people within 100 miles
-  Tampa: 35 miles, and Orlando: 55 miles
-  Gulf of Mexico: 50 miles, and Atlantic Ocean: 100 miles
-  North/South Highways: Interstate 75, 95, and Highway 27
-  East/West Highways: Highway 60, 92, and Interstate 4
-  CSX Rail Access and 2 major airports less than one hour away
-  Lakeland Linder International Airport for jet use and Amazon Prime

TOP TEN MAJOR PRIVATE EMPLOYERS

- | | | | |
|--|--|--|---|
| 
8,008 employees | 
5,500 employees | 
3,700 employees | 
1,857 employees |
| 
1,072 employees | 
1,000 employees | 
900 employees | 
850 employees |
| 
800 employees | 
792 employees | | |