CDA
Chicago Department of Aviation

ATTACHMENT 1

Permitted Uses and Business Terms

Package FB2 (Group A)

Space ID	Subcategory	Proposed-Concept	Gate	Concourse	Terminal	Size (SF)
T1C.U.30	C Concourse Food Hall (FH)	Desired concepts: • Casual Full Service Restaurant with Bar – Open • Multiple Quick Service Restaurants – Open • Seating	C FH	C	1	8,979
T1B.U.113.B	Casual Full Service Restaurant w/ Full Bar	Open	B18	B	1	2,986
T3.U.8U.2	Casual Full Service Restaurant w/ Full Bar	Open	T3 Main	Main	3	1,685
T1C.U.36.A	Quick Service Restaurant	QSR Mexican/Latin	C20	C	1	1,115
T3H.U.9L.D	Quick Service Restaurant	Pizza	H08	HK	3	1,005
T1B.U.L80.B	Coffee	Coffee	T1 Baggage	Pre-security	1	398
T3H.U.63.B	Coffee	Coffee	H14	HK	3	361
T1B.U.113.A	Fresh Market	Fresh Market	B18	B	1	645
					TOTAL	**17,174**

BUSINESS TERMS	
Term	15 years from Effective Date
Base Rent*	$55 per SF
Percentage Rent (in addition to Base Rent)	Biddable rent range: 12-15%
ACDBE Participation Goal	32%

*Base rent increases by 3.0% annually

It is each Respondent's sole responsibility to verify all existing uses, permits, entitlements, improvement and utility conditions, size and configuration to confirm the feasibility of all elements of Respondent's proposal.

Respondent Entity: _____

Name of Signer (Print): _____

Title of Signer (Print): _____

Signature: _____

Date: _____

C Concourse Food Hall

Location:

- T1C.U.30

Description: This concept is intended for a Food Hall that is inspired by Chicago's culinary scene. Elements of the food hall desired are multiple quick service restaurant concepts, and a casual full service restaurant with full bar. The Food Hall's design should be drawn from the design elements outlined in the O'Hare Concessionaire Design Guidelines and from public markets in Chicago and globally. It should embrace a holistic approach, integrating communal and inviting environments into a conceptual design that caters to all types of travelers. The concepts may include "Grab n Go" items from the existing menus that are representative of the concept.

Kiosk ordering, touchless transactions, remote ordering, gate delivery, and self-service ordering kiosks may be incorporated. The menu requirements and permitted uses are described below.

Requirements: All concepts must address the following requirements:

- Menu items must serve all day parts: breakfast, lunch, and dinner.
- Healthy and varied choices must be offered to meet the dietary needs and preferences of travelers, including food and beverage options that consider dietary restrictions, food allergies, and food intolerances such as, but not limited to, vegan, vegetarian, and gluten free entrees. Where such menu options are not possible due to brand restrictions or other reasons, Respondent must include an explanation of these limitations in its Proposal. Where feasible, consideration should also be made to meet the needs of travelers with religious and cultural restrictions or preferences through the offering of items that meet standards including, but not limited to, kosher and halal.
- The concepts must offer only quality products, served quickly and efficiently in sustainable packaging, defined as packaging made from recycled materials or that will biodegrade in compost, where applicable. Where such packaging options are not possible due to brand restrictions or other reasons, Respondent must include an explanation of these limitations in its Proposal.
- Menus must include customizable or "build-your-own" items.
- Menus must indicate food preference, food allergy, and food intolerance items as well as calories. Operators must have the full ingredient list of every menu item available for customers upon request.
- Concepts may, but are not required to, include a local, regional, national, or proprietary brand. Any location that is based on a currently existing and operating local, regional, or national brand having an existing presence on the street must have a menu that reflects the street locations to the greatest extent possible. Loyalty programs and gift cards available at the street locations must also be available, recognized, and redeemable at the airport location unless expressly waived by CDA.
- A children's menu is required in the full service restaurant space, and highly encouraged at other concepts.
- A minimum 10% airport employee discount is required and an employee value meal is optional.

Quick Service Restaurants

Description: This concept is intended as a quick and casual, made to order, counter service style restaurant concept preparing and serving food to go. Concept appropriate alcoholic beverages are permitted. The restaurant may include "Grab n Go" items from the existing menu that are representative of the concept, but the primary model is made to order takeaway food. Kiosk ordering, touchless transactions, remote ordering, gate delivery, and self-service table ordering may be incorporated.

Casual Full Service Restaurant with Full Bar

Description: This concept is intended as a casual style, full service, sit-down restaurant concept that will offer wait and serve table service to customers, where customers are seated and order from a fixed menu and are served by wait staff. A separate "To Go" or "Grab n Go" counter is optional, and may only carry items from the existing menu that are representative of the concept.

Additional Requirements: In addition to the requirements above, the Casual Full Service Restaurant with Full Bar concept must meet the following requirements:

- This location requires a full-service bar selling beer, wine, spirits, and cocktails, as well as food from the main menu which also must be available at any bar seating. Alcoholic selections at both the bar and in restaurant seating must include draft and bottled or canned beer, wine by the glass, a full spirits menu, and cocktails. The beverage menu must contain offerings at various price points, from "well" liquor to "top-shelf" premium liquor, and beer offerings must include local craft beers from a minimum of four different craft breweries. Beverage items must include a minimum of one gluten free beer option (not "gluten removed").
- Menus are encouraged to change periodically, including seasonally with limited time offers to reflect seasonal changes and holiday events and changing customer food desires and to keep the menu fresh. A "signature" menu item and/or alcoholic drink created specifically for Chicago O'Hare is highly encouraged.
- A children's menu is required.

Concepts/Permitted Uses:

Quick Service Restaurants – Open. Permitted concepts include but are not limited to:

- Local/Regional Brands
- National/International Brands
- Proprietary Brands
- Ethnic (Mexican/Latin, Asian, Mediterranean)
- Category (burger/sandwich-deli/sushi/fast food/chicken)
- Local Cuisine (Chicago hot dog/Italian beef)
- Bowls (noodle, grain, rice, etc.)
- Sushi or Poke
- Salads/Wraps
- Bagels

Casual Full Service Restaurant with Full Bar – Open. Permitted concepts include but are not limited to:

- All American bar & grill
- Diner
- Mexican/Latin
- Asian
- Italian/Mediterranean
- Chicago style pizza
- Other ethnic
- General casual dining

NOTE: The proposer will be required to design, construct, manage, and maintain the seating area of the space. The seating area should provide adequate seating and queuing space for the restaurants within.

Casual Full Service Restaurants with Full Bar

Locations:

- T1B.U.113.B: Open
- T3.8U.2: Open

Description: This concept is intended as a casual style, full service, sit-down restaurant concept that will offer wait and serve table service to customers, where customers are seated and order from a fixed menu and are served by wait staff. A separate “To Go” or “Grab n Go” counter is optional, and may only carry items from the existing menu that are representative of the concept.

Requirements: The Casual Full Service Restaurant with Full Bar concepts must include the following requirements:

- Menu items must serve all day parts: breakfast, lunch, and dinner.
- Healthy and varied choices must be offered to meet the dietary needs and preferences of travelers, including food and beverage options that consider dietary restrictions, food allergies, and food intolerances such as, but not limited to, vegan, vegetarian, and gluten free entrees. Where such menu options are not possible due to brand restrictions or other reasons, Respondent must include an explanation of these limitations in its Proposal. Where feasible, consideration should also be made to meet the needs of travelers with religious and cultural restrictions or preferences through the offering of items that meet standards including, but not limited to, kosher and halal.

- The concepts must offer only quality products, served quickly and efficiently. Any “To Go” or “Grab n Go” items must be contained in sustainable packaging, defined as packaging made from recycled materials or that will biodegrade in compost, where applicable. Where such packaging options are not possible due to brand restrictions or other reasons, Respondent must include an explanation of these limitations in its Proposal.
- Menus must include customizable or “build-your-own” items.
- Menus must indicate food preference, food allergy, and food intolerance items as well as calories. Operators must have the full ingredient list of every menu item available for customers upon request.
- These locations require a full-service bar selling beer, wine, spirits, and cocktails, as well as food from the main menu which also must be available at any bar seating. Alcoholic selections at both the bar and in restaurant seating must include draft and bottled or canned beer, wine by the glass, a full spirits menu, and cocktails. The beverage menu must contain offerings at various price points, from “well” liquor to “top-shelf” premium liquor, and beer offerings must include local craft beers from a minimum of four different craft breweries. Beverage items must include a minimum of one gluten free beer option (not “gluten removed”).
- Concepts may, but are not required to, include a local, regional, national, or proprietary brand. Any location that is based on a currently existing and operating local, regional, or national brand having an existing presence on the street must have a menu that reflects the street locations to the greatest extent possible. Loyalty programs and gift cards available at the street locations must also be available, recognized, and redeemable at the airport location unless expressly waived by CDA.
- Menus are encouraged to change periodically, including seasonally with limited time offers to reflect seasonal changes and holiday events and changing customer food desires and to keep the menu fresh. A “signature” menu item and/or alcoholic drink created specifically for Chicago O’Hare is highly encouraged.
- A children’s menu is required.
- A minimum 10% airport employee discount is required and an employee value meal is optional.

Touchless transactions, remote ordering, gate delivery, and self-service table ordering may be incorporated.

Concepts/Permitted Uses:

- **Open**: This location is across the concourse from a food court area and has a window wall with natural light and views. Designs should create an elevated dining option with a relaxed seating environment and full bar. Permitted concepts include, but are not limited to:
    - All American Bar & Grill
    - Diner
    - Mexican/Latin
    - Asian
    - Italian/Mediterranean
    - Chicago style pizza
    - Other ethnic
    - General casual dining

Special Conditions:

- **Space T1B.U.113.B** will require construction of a tenant support space prior to commencement of tenant improvements. The cost of the construction will be reimbursable to tenant by the City.

Quick Service Restaurants

Locations:

- T1C.U.36.A: Mexican/Latin
- T3H.U.9L.D: Pizza

Description: This concept is intended as a quick and casual, made to order, counter service style restaurant concept preparing and serving food to go. Concept appropriate alcoholic beverages are permitted. The restaurant may include "Grab n Go" items from the existing menu that are representative of the concept, but the primary model is made to order takeaway food. Kiosk ordering, touchless transactions, remote ordering, gate delivery, and self-service table ordering may be incorporated.

Requirements: Quick Service Restaurant concepts must include the following requirements:

- Menu items must serve all day parts: breakfast, lunch, and dinner.
- Healthy and varied choices must be offered to meet the dietary needs and preferences of travelers, including food and beverage options that consider dietary restrictions, food allergies, and food intolerances such as, but not limited to, vegan, vegetarian, and gluten free entrees. Where such menu options are not possible due to brand restrictions or other reasons, Respondent must include an explanation of these limitations in its Proposal. Where feasible, consideration should also be made to meet the needs of travelers with religious and cultural restrictions or preferences through the offering of items that meet standards including, but not limited to, kosher and halal.
- The concepts must offer only quality products, served quickly and efficiently in sustainable packaging, defined as packaging made from recycled materials or that will biodegrade in compost, where applicable. Where such packaging options are not possible due to brand restrictions or other reasons, Respondent must include an explanation of these limitations in its Proposal.
- Menus must include customizable or "build-your-own" items.
- Menus must indicate food preference, food allergy, and food intolerance items as well as calories. Operators must have the full ingredient list of every menu item available for customers upon request.
- Concepts may, but are not required to (unless otherwise specified), include a local, regional, national, or proprietary brand. Any location that is based on a currently existing and operating local, regional, or national brand having an existing presence on the street must have a menu that reflects the street locations to the greatest extent possible. Loyalty programs and gift cards available at the street locations must also be available, recognized, and redeemable at the airport location unless expressly waived by CDA.
- A children's menu is highly encouraged.
- A minimum 10% airport employee discount is required and an employee value meal is optional.

Seating, if provided in the LOD, and/or queuing must be contained within the lease line of the premises.

Concepts/Permitted Uses:

- **Mexican/Latin** – This location should feature customizable favorites such as tacos, burritos, empanadas, enchiladas, bowls, salads, and tortas. A selection of side dishes as well as chips, salsas, queso, and guacamole should be available.
- **Pizza** – For speed of service, this location should offer fully customizable, individual pizzas with a variety of meats, cheeses, and sauces as well as multiple crust thicknesses. A gluten free crust option is required. Salads, desserts, and other dishes are also desired.

Special Conditions:

- **Space T1C.36.A** will require construction of and relocation of a tenant support space prior to commencement of tenant improvements. The cost of the construction and relocation will be reimbursable to tenant by the City.

Coffee

Locations:

- T3H.U.63.B
- T1B.U.L80.B (Pre-Security)

Description: This concept is intended for the operation of a branded coffee concept whose product offering is primarily premium quality coffee and other beverages, and food.

Requirements: The Coffee concept must meet the following requirements:

- The coffee location must be a branded coffee concept whose product offering is primarily premium quality coffee and espresso-based beverages, which include espressos, lattes, cappuccinos, macchiatos, etc., and tea-based beverages, both hot and cold. The unit may also offer other beverages such as water, soft drinks, juices, and smoothies.
- Beverage menu items must be customizable and “build-your-own” to serve the needs of the customers.
- Healthy and varied choices must be offered to meet the dietary needs and preferences of travelers, including food and beverage options that consider dietary restrictions, food allergies, and food intolerances such as, but not limited to, vegan, vegetarian, and gluten free items. Where such menu options are not possible due to brand restrictions or other reasons, Respondent must include an explanation of these limitations in its Proposal. Where feasible, consideration should also be made to meet the needs of travelers with religious and cultural restrictions or preferences through the offering of items that meet standards including, but not limited to, kosher and halal.

- Any location that is based on a currently existing and operating local, regional, or national brand having an existing presence on the street must have a menu that reflects the street locations to the greatest extent possible. Loyalty programs and gift cards available at the street locations must also be available, recognized, and redeemable at the airport location unless expressly waived by CDA.
- Food offerings are required. Food items offered may include items traditionally found in a bakery or café such as fresh-made pastries, muffins, breads, bagels, donuts, sandwiches, salads, wraps, parfaits, fresh fruits, cookies, and desserts. A limited amount of ancillary branded retail products may also be offered.
- A minimum 10% airport employee discount is required and an employee value meal is optional.

Kiosk ordering, touchless transactions, remote ordering, gate delivery, and self-service ordering kiosks may be incorporated. Queueing and seating must be contained within the premises.

Concepts/Permitted Uses:

- National Branded Coffee
- Local Branded Coffee
- Regional Branded Coffee

Fresh Market

Location:

- T1B.U.113.A

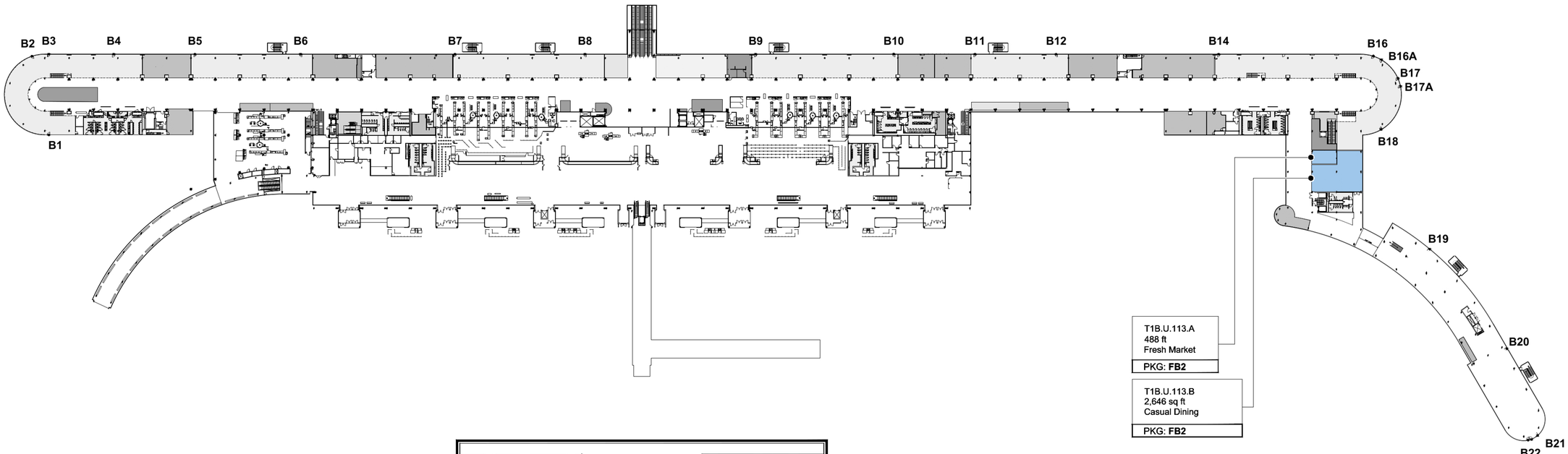
Description: This concept is intended for the operation of a food and retail market featuring fresh, made on-site, packaged to order, and Grab n Go food, as well as prepackaged food and beverage items. Retail items may include local and regional artisan crafted sauces, jellies, jarred and canned goods, snack foods, confections, baked goods, meats and cheeses, herbs and spices, teas, coffees, etc. Concept appropriate alcoholic beverages are permitted.

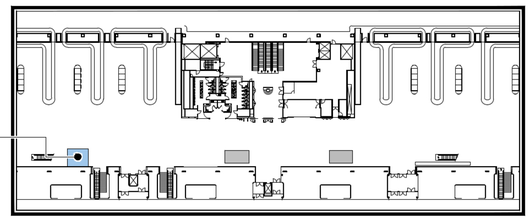
Requirements: The Fresh Market concept must include the following requirements:

- Menu items must serve all day parts: breakfast, lunch, and dinner.
- The Fresh Market concept must provide on-site production of made-to-order menu items as well as the production of fresh-made daily packaged Grab n Go menu items including but not limited to daily specials, entrées, soups, salads, gourmet sandwiches, pastries, and desserts. The operator may utilize the kitchen of the adjacent restaurant to support this space.

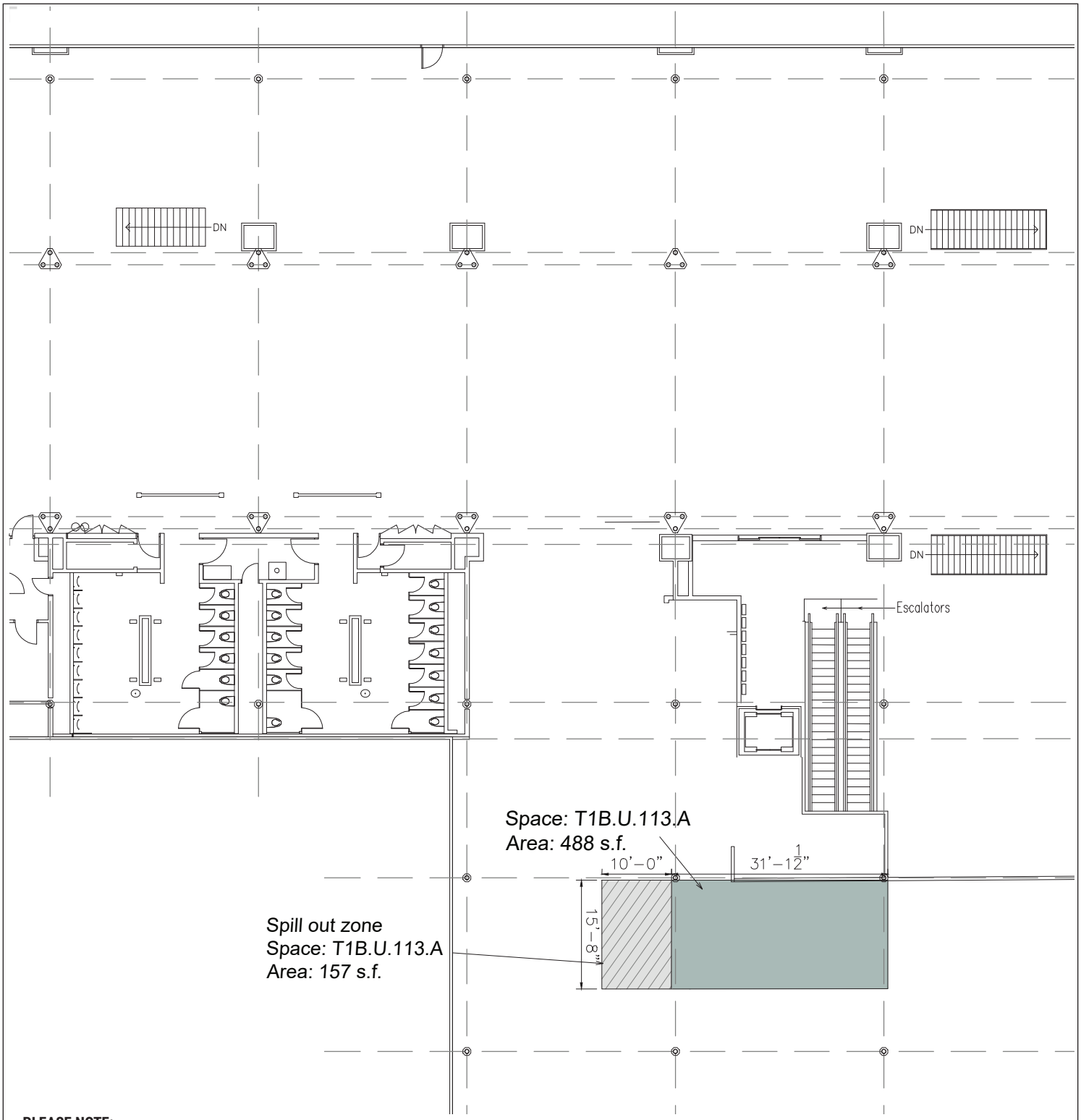
- Healthy and varied choices must be offered to meet the dietary needs and preferences of travelers, including food and beverage options that consider dietary restrictions, food allergies, and food intolerances such as, but not limited to, vegan, vegetarian, and gluten free items. Where such menu options are not possible due to brand restrictions or other reasons, Respondent must include an explanation of these limitations in its Proposal. Where feasible, consideration should also be made to meet the needs of travelers with religious and cultural restrictions or preferences through the offering of items that meet standards including, but not limited to, kosher and halal.
- The concept must offer only quality products, served quickly and efficiently. Any “To Go” or “Grab n Go” items must be contained in sustainable packaging, defined as packaging made from recycled materials or that will biodegrade in compost, where applicable. Where such packaging options are not possible due to brand restrictions or other reasons, Respondent must include an explanation of these limitations in its Proposal.
- The Fresh Market concept must source locally produced ingredients and pre-packaged goods to the extent possible and practical. The Fresh Market concept may also feature a dedicated drip coffee station.
- A minimum 10% airport employee discount is required and an employee value meal is optional.

Terminal 1
Concourse B
Package **FB2** Location





T1B Baggage Claim



PLEASE NOTE:

1. The identified square footage are approximate and subject to finalcorrection for purposes of determining the Fixed Fee in accordance withfield measurements to be taken after completion
2. City reserves the right to change locations and dimension

O'Hare International Airport
Lease Outline Drawing

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

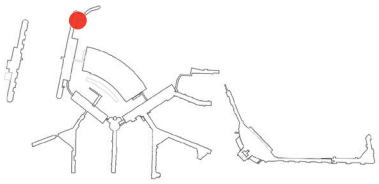
Terminal 1 » Concourse B » Upper Level

T1B.U.113.A

Typology: Inline Type I

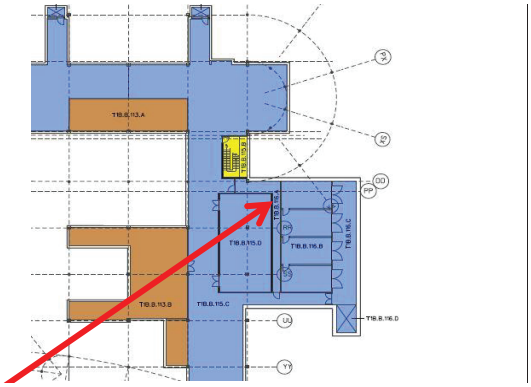
Interior: 488 s.f.
Spill Out Zone: 157 s.f. (A - Seating)
Total Square Footage: 645 s.f.

Date: April 2024 Scale: 1'=20'-0'



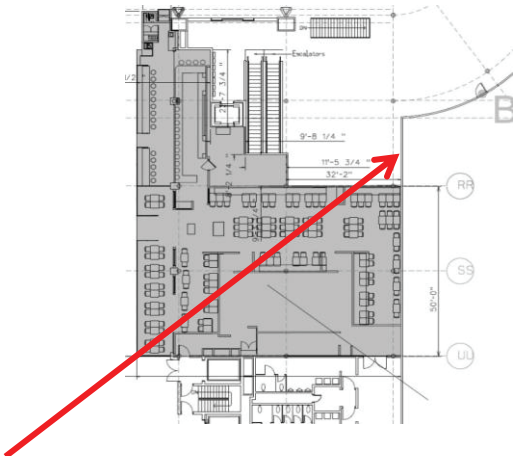
KEY PLAN

Electric Meter



Electric Meter Panel Location Plan

Electric Meter Panel
Basement Level



Electrical Panel Plan
Upper Level

BOH Electrical Panels
Upper Level

SEE 2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Electric Meter and Panel Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

Terminal 1 » Concourse B » Upper Level

T1B.U.113.A

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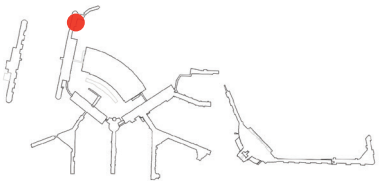
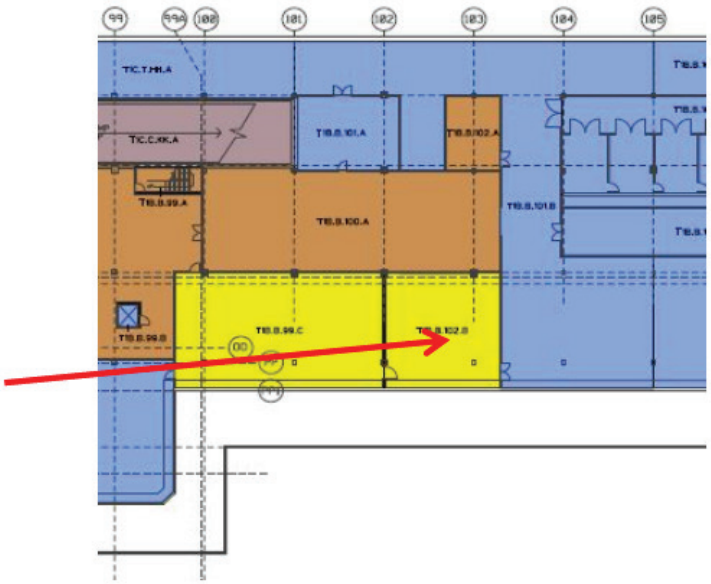


KEY PLAN

No Water Meter For This Location

Water Meter



Water Meter Panel Location
Basement Level

SEE 2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Water Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

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Chicago Department of Aviation

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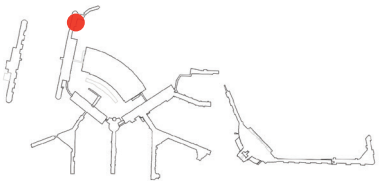

KEY PLAN

No Gas Service At This Location

SEE **2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX** FOR UTILITY DETAILS

O'Hare International Airport
Gas Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

Terminal 1 » Concourse B » Upper Level

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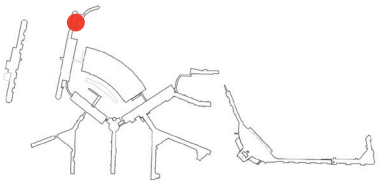

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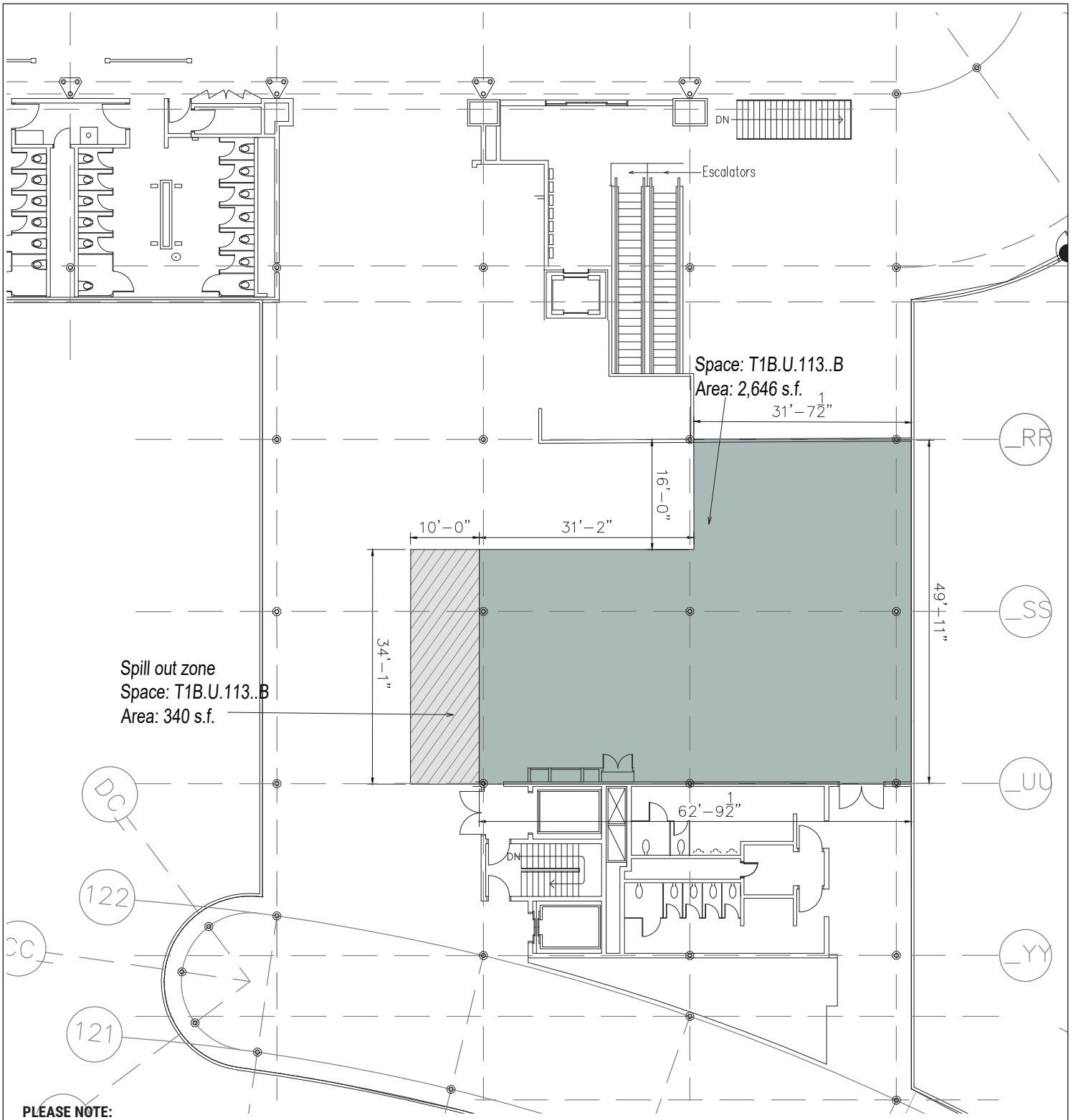

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Lease Outline Drawing

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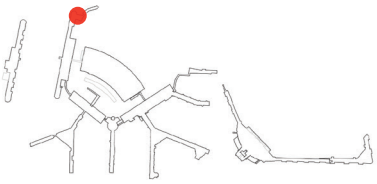
Terminal 1 » Concourse B » Upper Level

T1B.U.113.B

Typology: Inline Type I

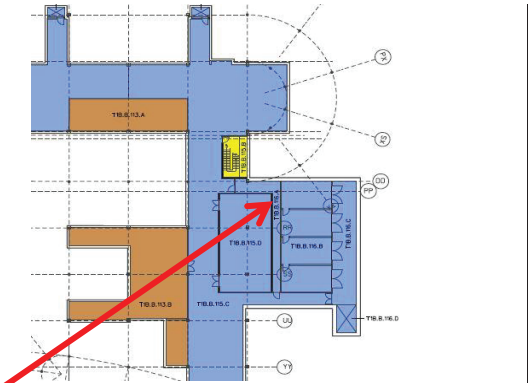
Interior: 2,646 s.f.
Spill Out Zone: 340 s.f. (A - Seating)
Total Square Footage: 2,986 s.f.

Date: April 2024 Scale: 1'=20'-0'



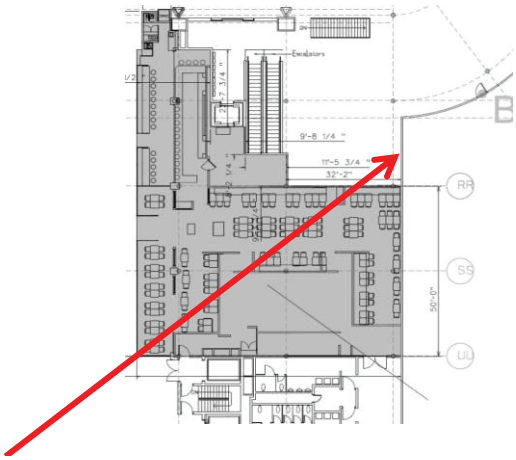
KEY PLAN

Electric Meter



Electric Meter Panel Location Plan

Electric Meter Panel
Basement Level



Electrical Panel Plan
Upper Level

BOH Electrical Panels
Upper Level

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Electric Meter and Panel Location

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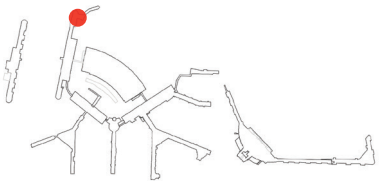
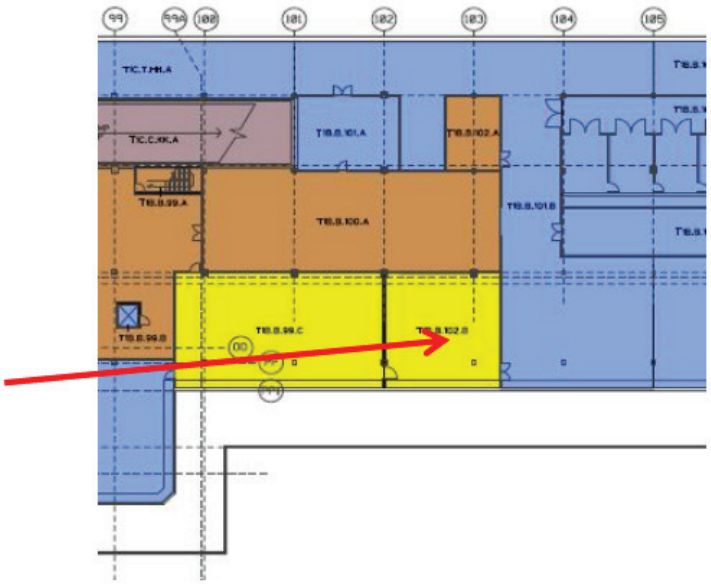


KEY PLAN

No Water Meter For This Location

Water Meter



Water Meter Panel Location
Basement Level

SEE 2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Water Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

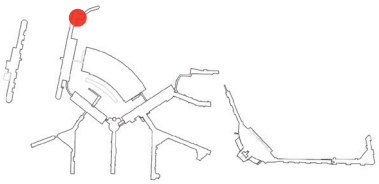
Terminal 1 » Concourse B » Upper Level

T1B.U.113.B

Typology: Inline Type I

Interior: 2,646 s.f.
Spill Out Zone: 340 s.f. (A - Seating)
Total Square Footage: 2,986 s.f.

Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

No Gas Service At This Location

SEE **2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX** FOR UTILITY DETAILS

O'Hare International Airport
Gas Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

Terminal 1 » Concourse B » Upper Level

T1B.U.113.B

Typology: Inline Type I

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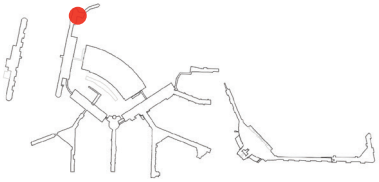
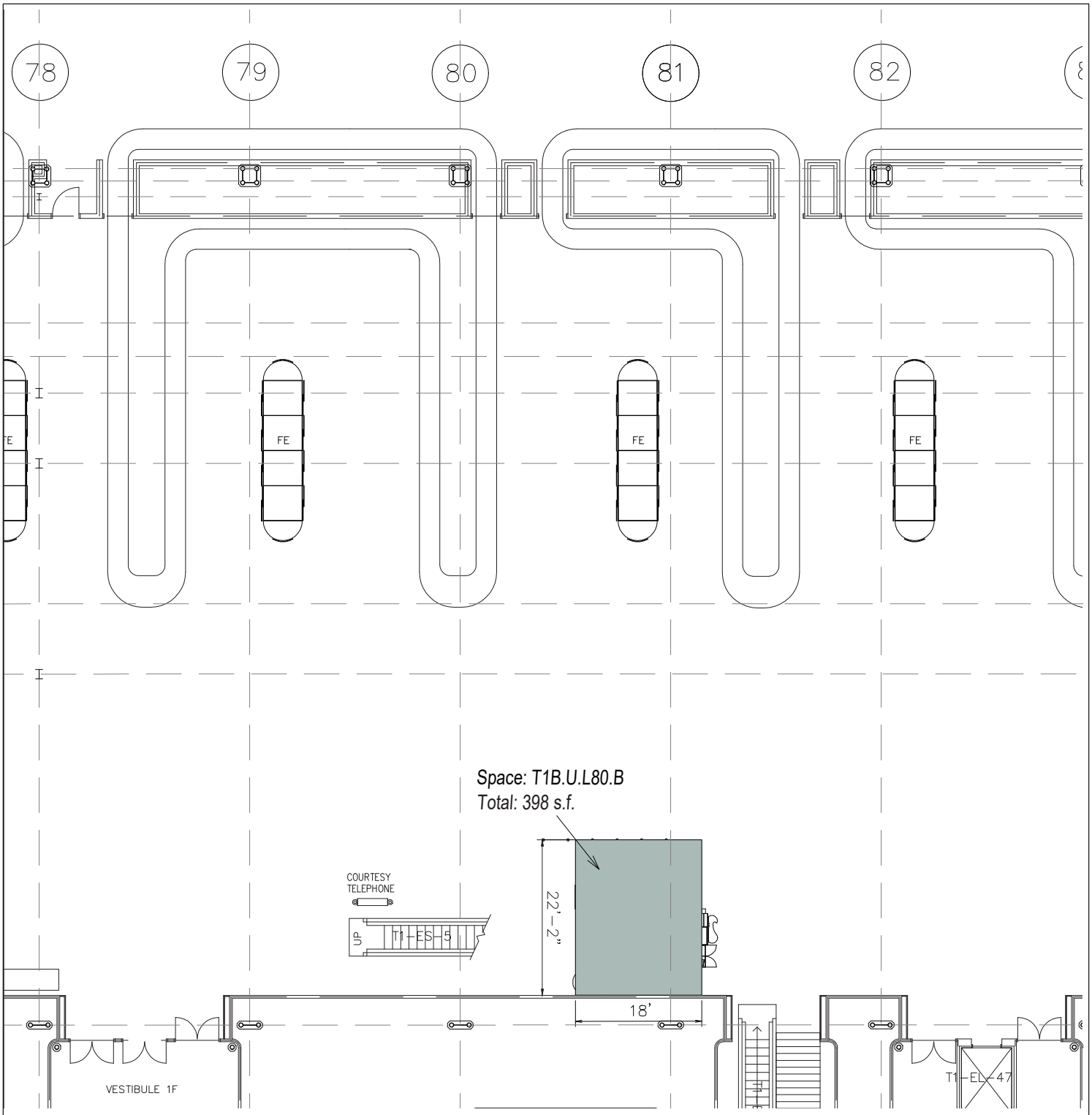
Date: April 2024 Scale: 1'=20'-0'



KEY PLAN



PLEASE NOTE:

1. The identified square footage are approximate and subject to finalcorrection for purposes of determining the Fixed Fee in accordance withfield measurements to be taken after completion
2. City reserves the right to change locations and dimension

O'Hare International Airport
Lease Outline Drawing

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

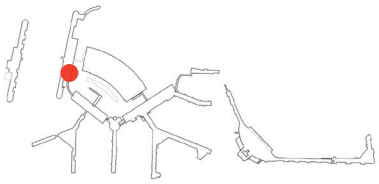
Terminal 1 » Concourse B » Lower Level

T1B.U.L80.B

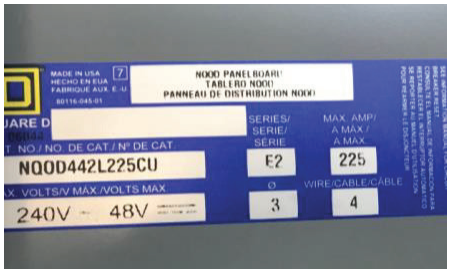
Typology: Attached Kiosk

Interior: 398 s.f.
Spill Out Zone: N/A
Total Square Footage: 398 s.f.

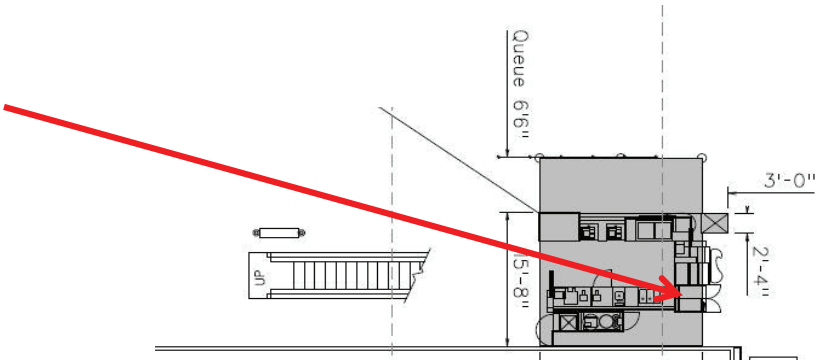
Date: April 2024 Scale: 1'=20'-0'



KEY PLAN



BOH Electric Panel
Lower Level



Electrical Panel Plan
Upper Level

No Electrical Meter Found For This Location

SEE 2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Electric Meter and Panel Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

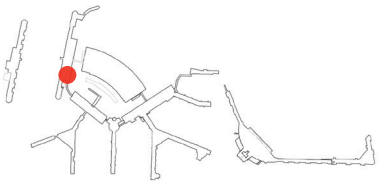
Terminal 1 » Concourse B » Lower Level

T1B.U.L80.B

Typology: Attached Kiosk

Interior: 398 s.f.
Spill Out Zone: N/A
Total Square Footage: 398 s.f.

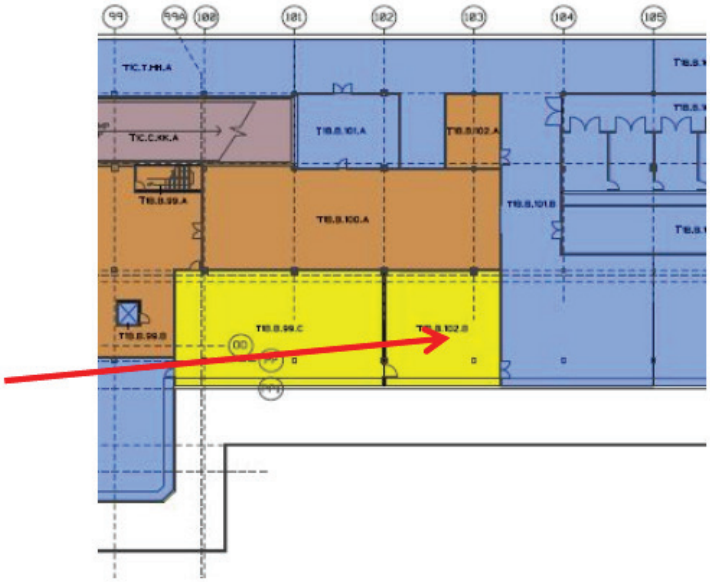
Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

No Water Meter For This Location

Water Meter



Water Meter Panel Location
Basement Level

SEE 2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Water Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

Terminal 1 » Concourse B » Lower Level

T1B.U.L80.B

Typology: Attached Kiosk

Interior: 398 s.f.
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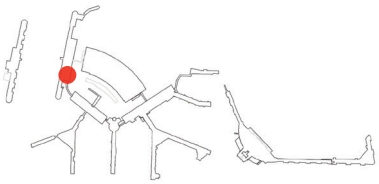
Total Square Footage: 398 s.f.

Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

No Gas Service At This Location

SEE **2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX** FOR UTILITY DETAILS

O'Hare International Airport
Gas Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

Terminal 1 » Concourse B » Lower Level

T1B.U.L80.B

Typology: Attached Kiosk

Interior: 398 s.f.
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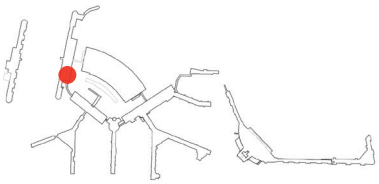
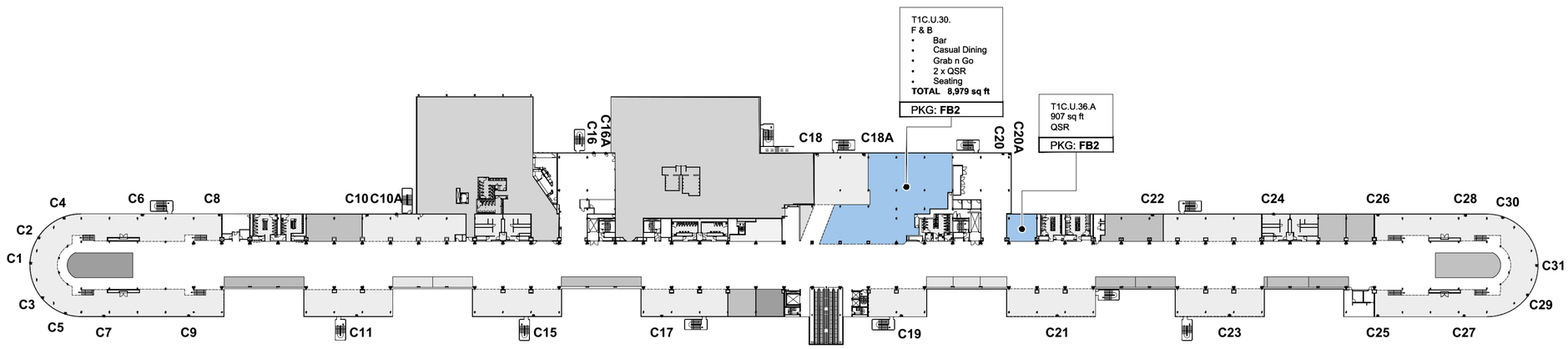
Total Square Footage: 398 s.f.

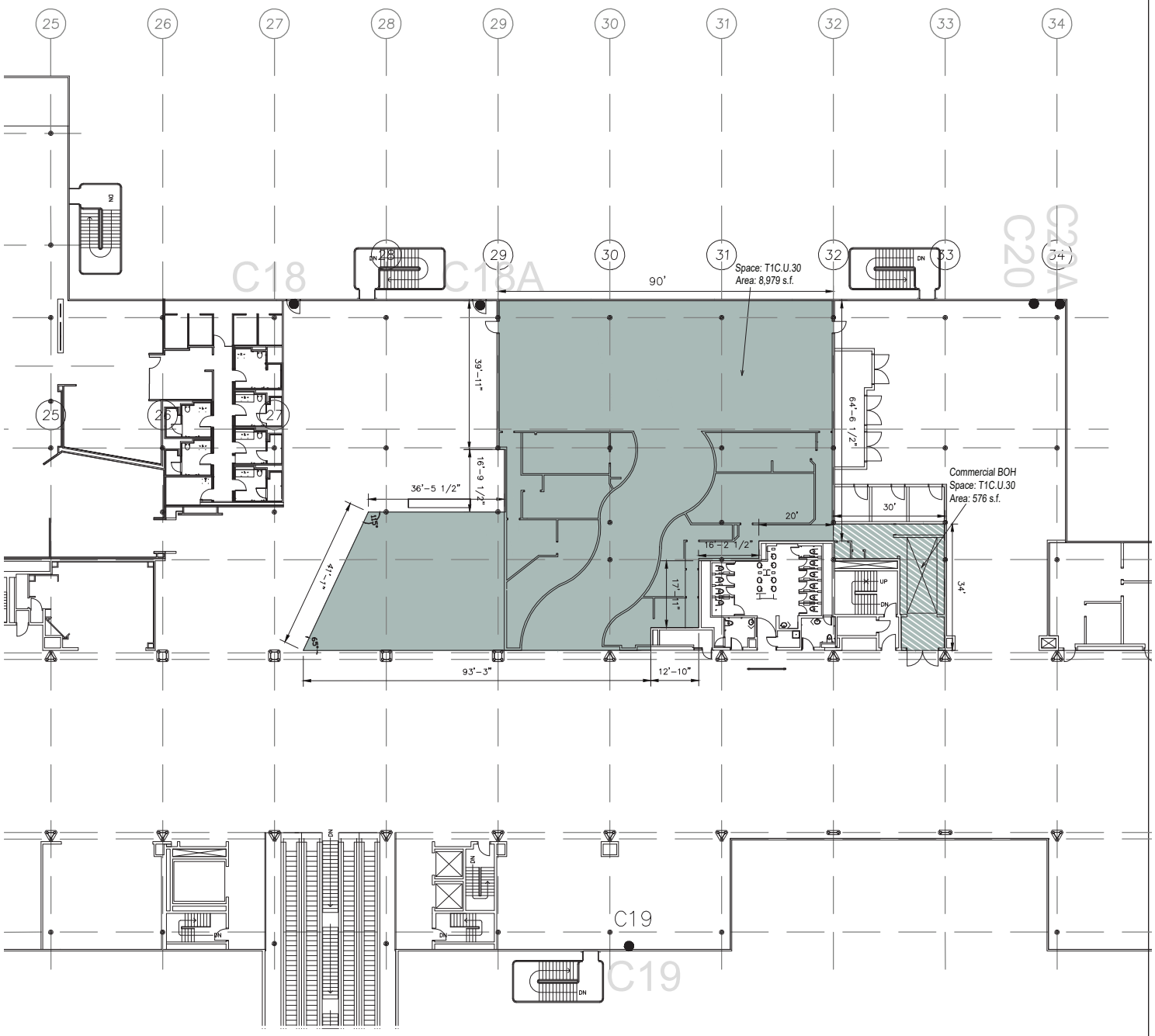
Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

Terminal 1
Concourse C
Package **FB2** Location





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O'Hare International Airport

Lease Outline Drawing

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

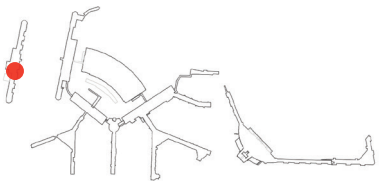
Terminal 1 » Concourse C » Upper Level

T1C.U.30

Typology: Food Hall

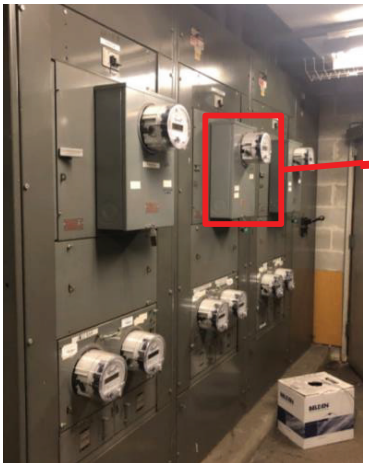
Interior: 8,979 s.f.
Spill Out Zone: N/A
Total Square Footage: 8,979s.f.

Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

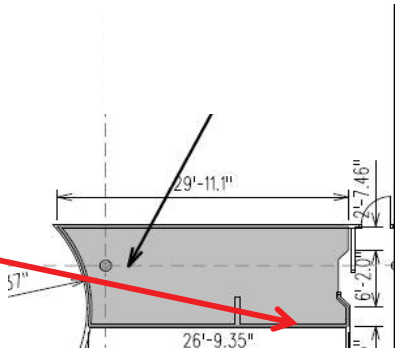
Electrical Meter



Electrical Meter Panel
Basement Level

Electrical Meter Panel Location
Basement Level

BOH Electrical Panel
Upper Level



Electrical Panel Plan
Upper level

SEE 2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Electric Meter and Panel Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

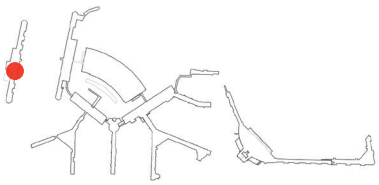
Terminal 1 » Concourse C » Upper Level

T1C.U.30

Typology: Food Hall

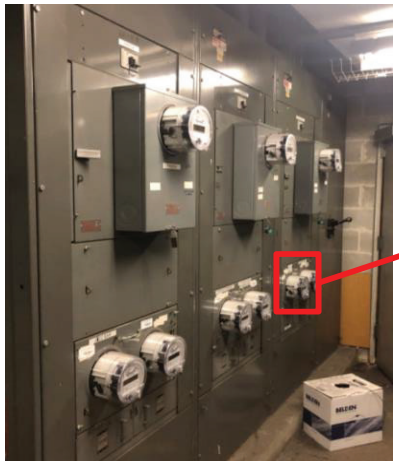
Interior: 8,979 s.f.
Spill Out Zone: N/A
Total Square Footage: 8,979s.f.

Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

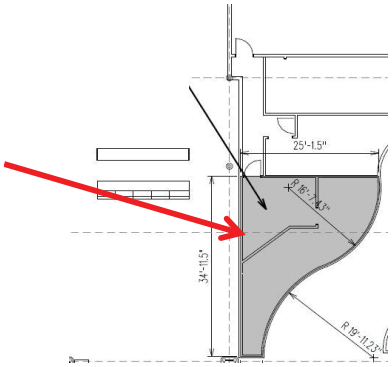
Electrical Meter



Electrical Meter Panel
Basement Level

Electrical Meter Panel Location
Basement Level

BOH Electrical Panel
Upper Level



Electrical Panel Plan
Upper level

SEE 2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Electric Meter and Panel Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

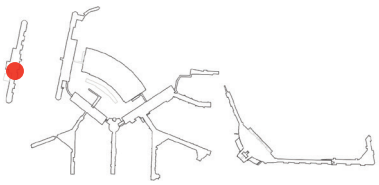
Terminal 1 » Concourse C » Upper Level

T1C.U.30

Typology: Food Hall

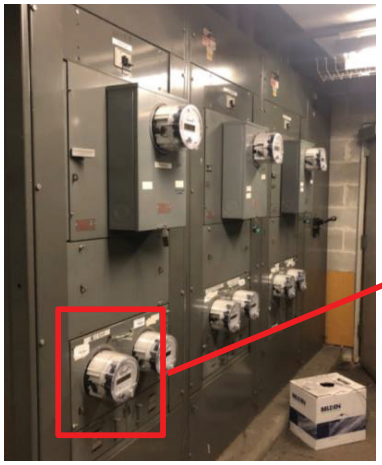
Interior: 8,979 s.f.
Spill Out Zone: N/A
Total Square Footage: 8,979s.f.

Date: April 2024 Scale: 1'=20'-0'



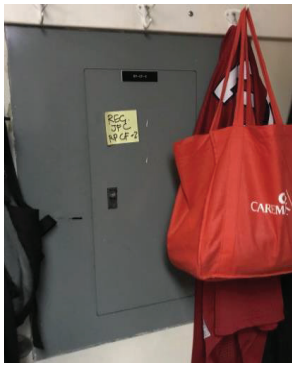
KEY PLAN

Electrical Meter

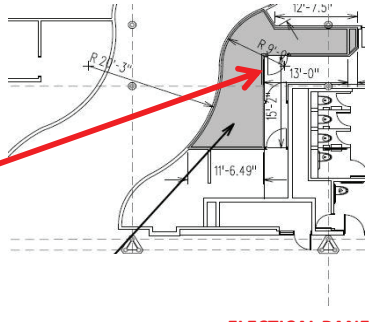


Electrical Meter Panel
Basement Level

Electrical Meter Panel Location
Basement Level



Electrical Panel
Upper Level



Electrical Panel Plan
Upper level

SEE 2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Electric Meter and Panel Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

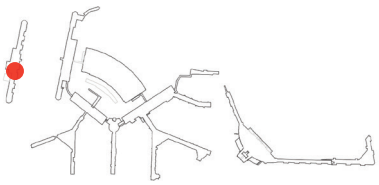
Terminal 1 » Concourse C » Upper Level

T1C.U.30

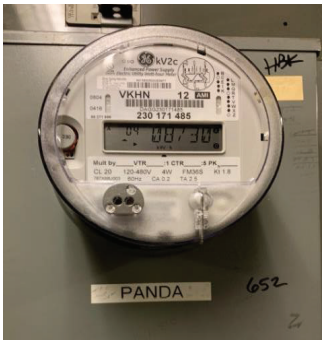
Typology: Food Hall

Interior: 8,979 s.f.
Spill Out Zone: N/A
Total Square Footage: 8,979s.f.

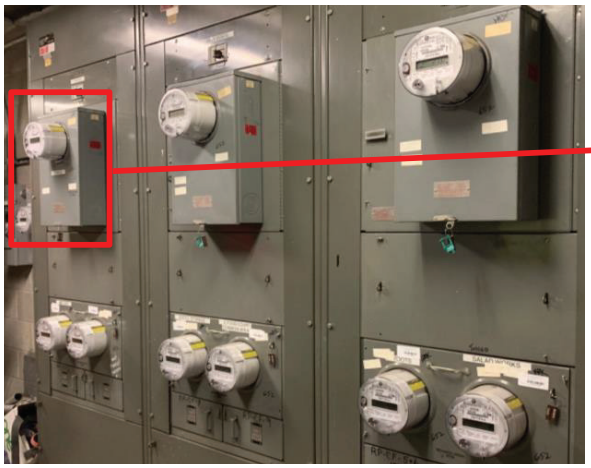
Date: April 2024 Scale: 1'=20'-0'



KEY PLAN



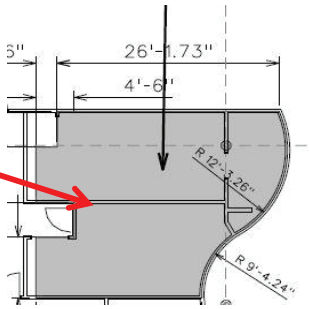
Electrical Meter



Electrical Meter Panel
Basement Level

Electrical Meter Panel Location
Basement Level

Electrical Panels and labels
Upper Level



Electrical Panel Plan
Upper level

SEE 2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Electric Meter and Panel Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

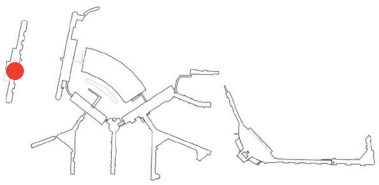
Terminal 1 » Concourse C » Upper Level

T1C.U.30

Typology: Food Hall

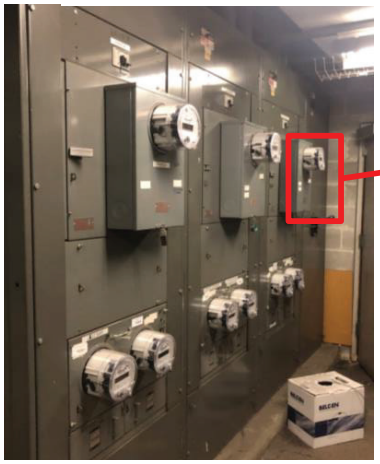
Interior: 8,979 s.f.
Spill Out Zone: N/A
Total Square Footage: 8,979s.f.

Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

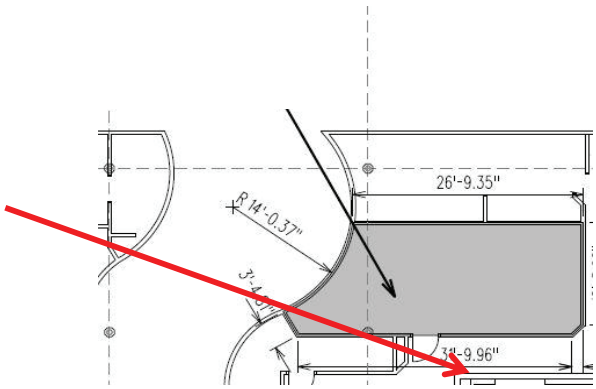
Electrical Meter



Electrical Meter Panel
Basement Level

Electrical Meter Panel Location
Basement Level

Electrical Panels and labels
Upper Level



Electrical Panel Plan
Upper level

SEE 2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Electric Meter and Panel Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

Terminal 1 » Concourse C » Upper Level

T1C.U.30

Typology: Food Hall

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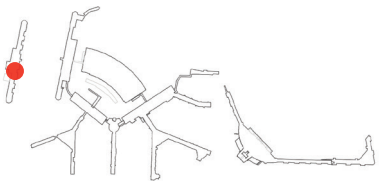


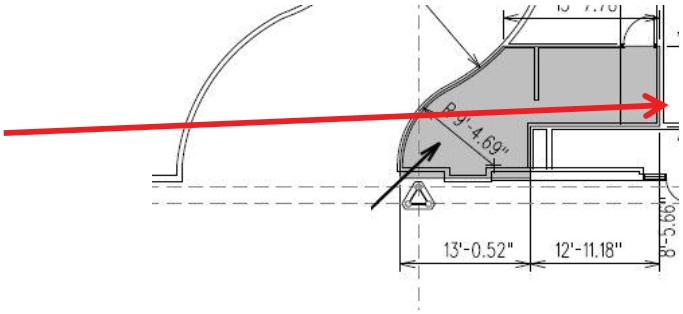
KEY PLAN

Electrical Meter

Electrical Meter Panel
Basement Level

Electrical Meter Panel Location
Basement Level

Electrical Panel
Upper Level



Electrical Panel Plan
Upper level

SEE 2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Electric Meter and Panel Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

Terminal 1 » Concourse C » Upper Level

T1C.U.30

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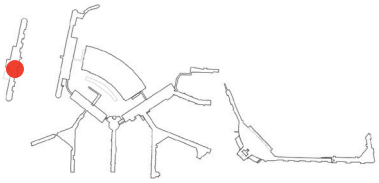
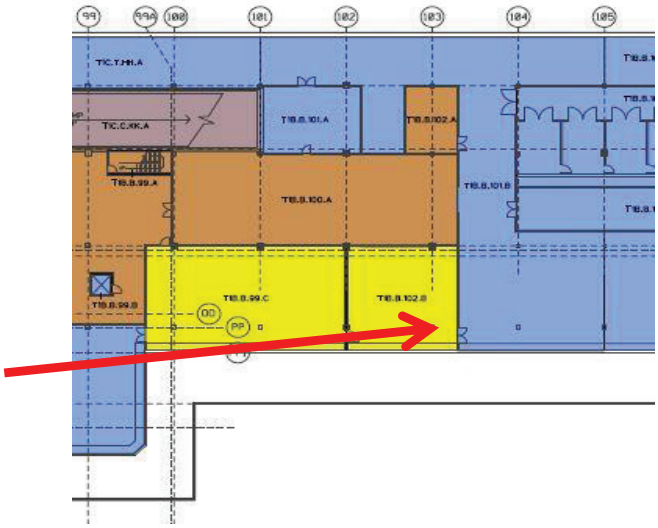


KEY PLAN

No Water Meter for this Location

Water Meter



Water Meter Panel Location
Basement Level

SEE 2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Water Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

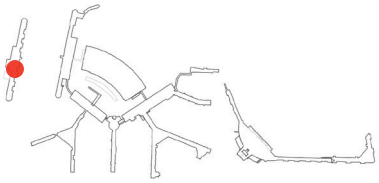
Terminal 1 » Concourse C » Upper Level

T1C.U.30

Typology: Food Hall

Interior: 8,979 s.f.
Spill Out Zone: N/A
Total Square Footage: 8,979s.f.

Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

No Gas Service At This Location

SEE **2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX** FOR UTILITY DETAILS

O'Hare International Airport
Gas Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

Terminal 1 » Concourse C » Upper Level

T1C.U.30

Typology: Food Hall

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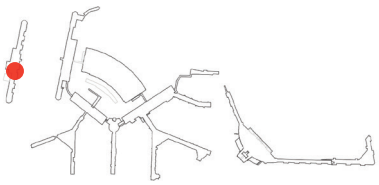
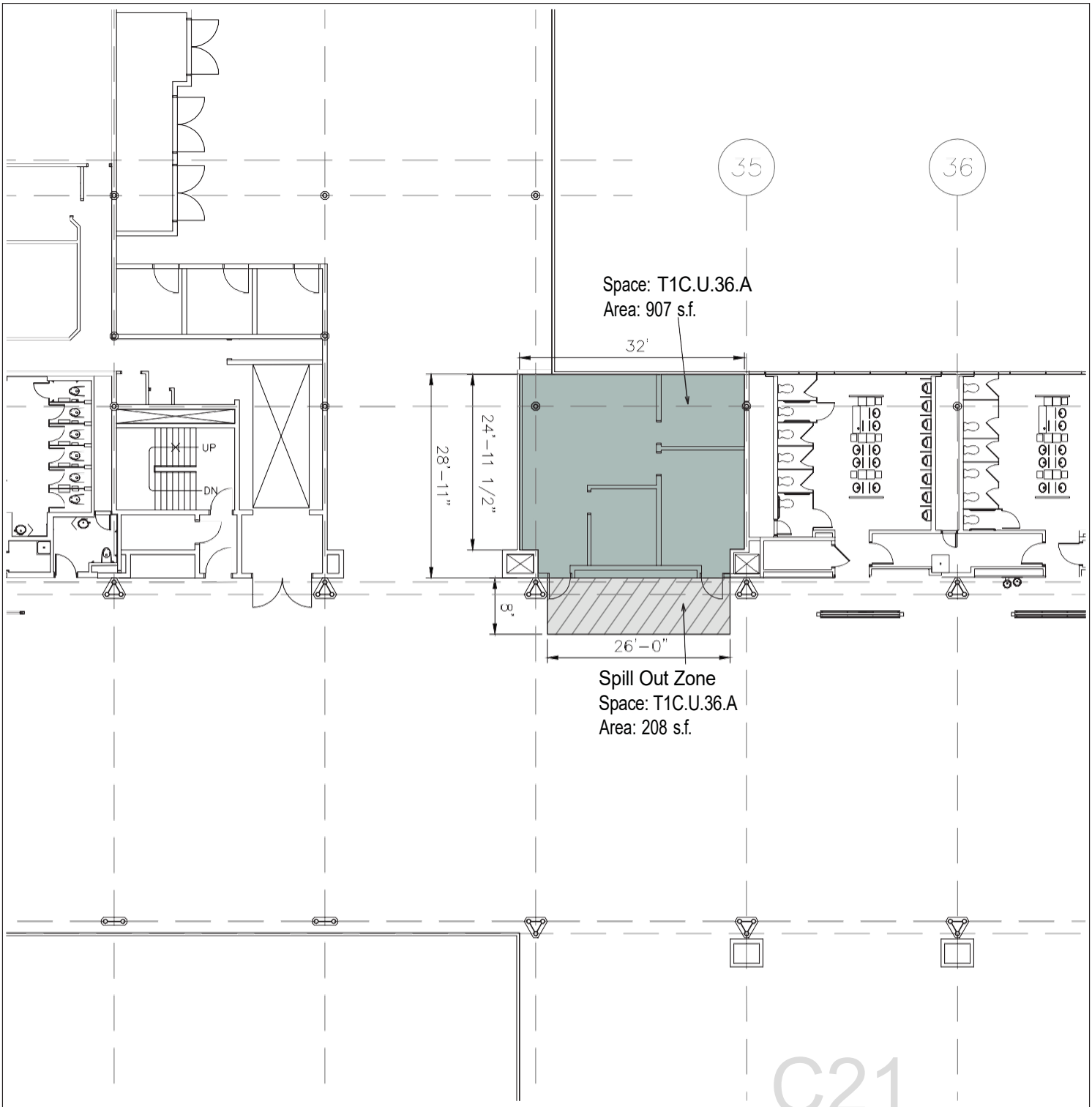


KEY PLAN



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2. City reserves the right to change locations and dimension

O'Hare International Airport

Lease Outline Drawing

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

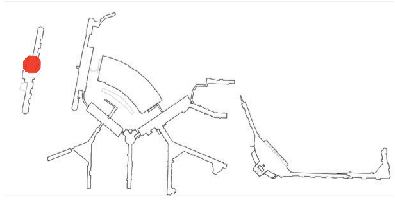
Terminal 1 » Concourse C » Upper Level

T1C.U.36.A

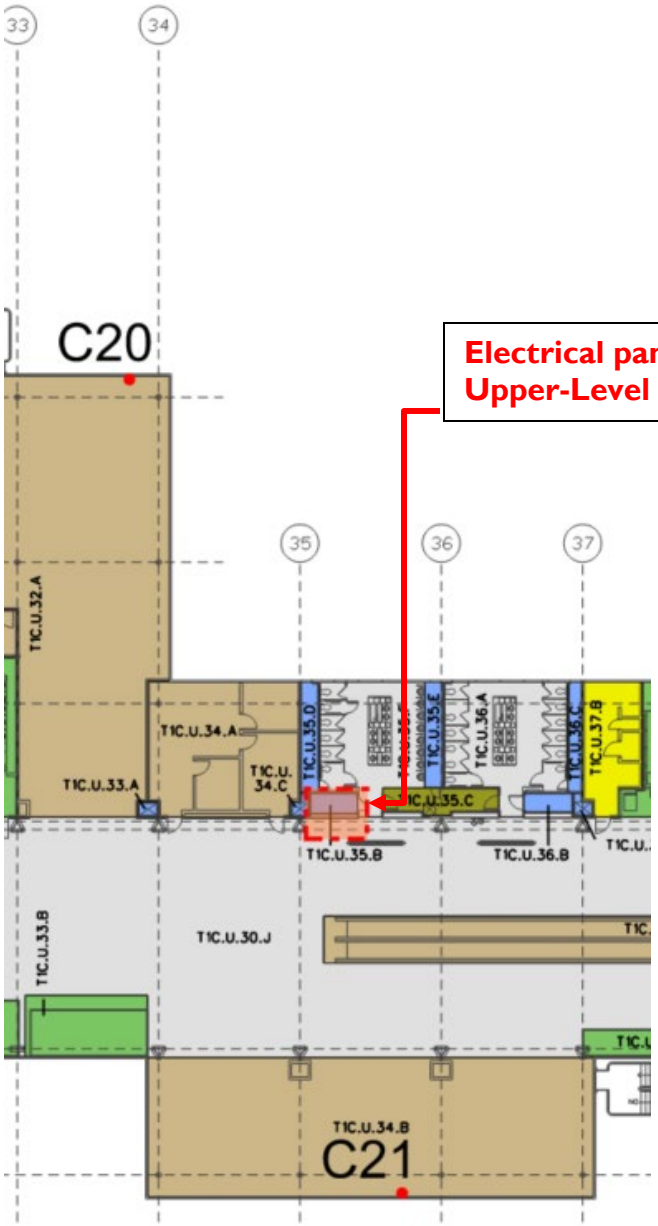
Typology: Inline Type I

Interior: 907 s.f.
Spill Out Zone: 208 s.f. (B - Queuing)
Total Square Footage: 1,115 s.f.

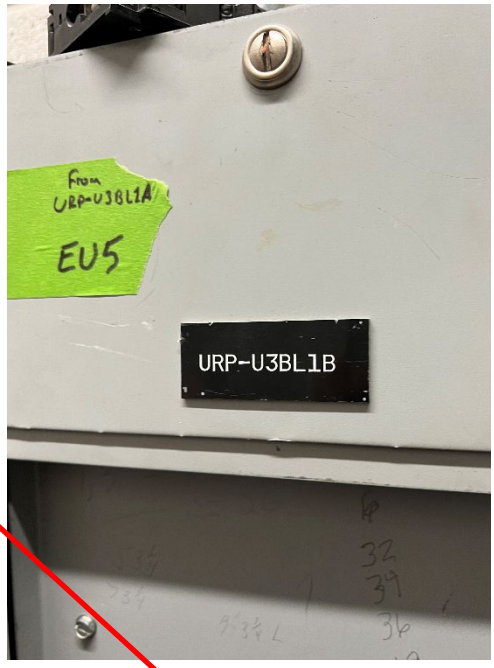
Date: April 2024 Scale: 1'=20'-0'

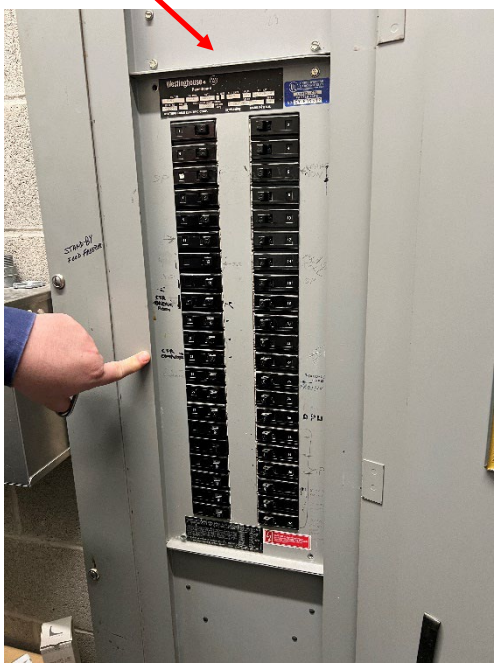


KEY PLAN



Electrical panel at Upper-Level Partial Plan





Existing Panel

SEE **2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX** FOR UTILITY DETAILS

O'Hare International Airport
Electric Meter and Panel Location

City of Chicago
Brandon Johnson, Mayor
Chicago Department of Aviation
Jamie L. Rhee, Commissioner

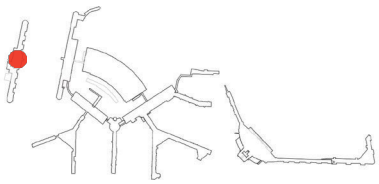
Terminal 1 » Concourse C » Upper Level

T1C.U.36.A

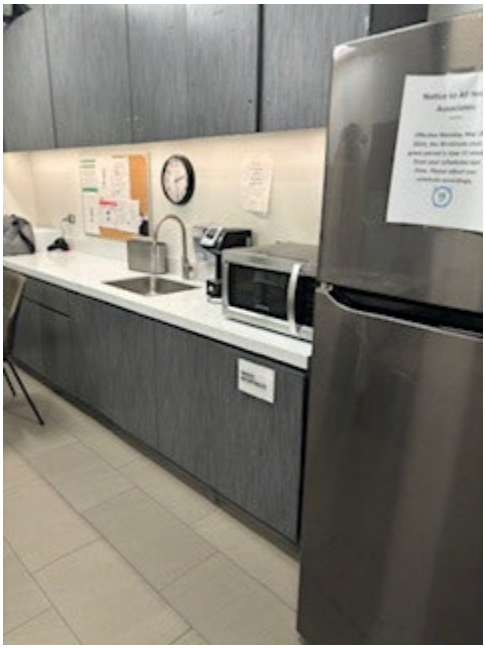
Typology: Inline Type I

Interior: 907 s.f.
Spill Out Zone: 208 s.f. (B - Queuing)
Total Square Footage: 1,115 s.f.

Date: April 2024 Scale: NTS



KEY PLAN



Existing Sink

SEE **2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX** FOR UTILITY DETAILS

O'Hare International Airport
Water Meter Location

City of Chicago
Brandon Johnson, Mayor
Chicago Department of Aviation
Jamie L. Rhee, Commissioner

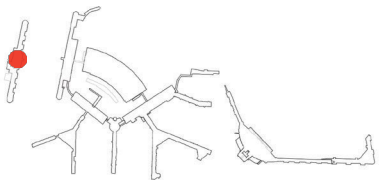
Terminal 1 » Concourse C » Upper Level

T1C.U.36.A

Typology: Inline Type I

Interior: 907 s.f.
Spill Out Zone: 208 s.f. (B - Queuing)
Total Square Footage: 1,115 s.f.

Date: April 2024 Scale: NTS



KEY PLAN

No Gas Service At This Location

SEE **2024 0429 ORD T1 PROPOSED CONC UTILITY MATRIX.XLSX** FOR UTILITY DETAILS

O'Hare International Airport
Gas Meter Location

City of Chicago
Brandon Johnson, Mayor
Chicago Department of Aviation
Jamie L. Rhee, Commissioner

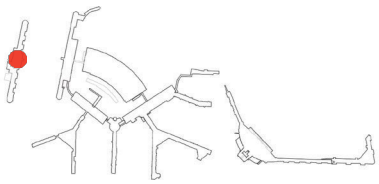
Terminal 1 » Concourse C » Upper Level

T1C.U.36.A

Typology: Inline Type I

Interior: 907 s.f.
Spill Out Zone: 208 s.f. (B - Queuing)
Total Square Footage: 1,115 s.f.

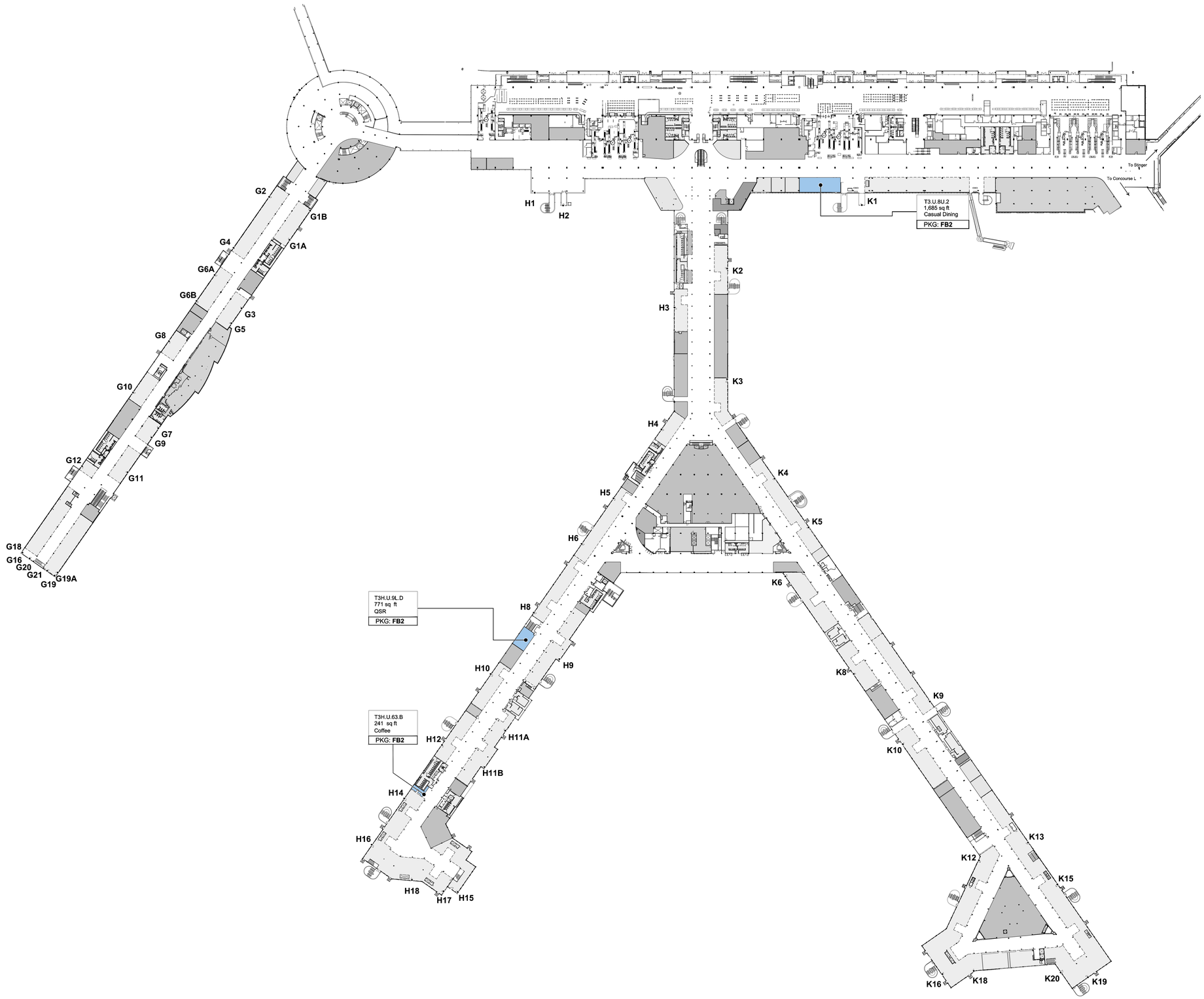
Date: April 2024 Scale: NTS

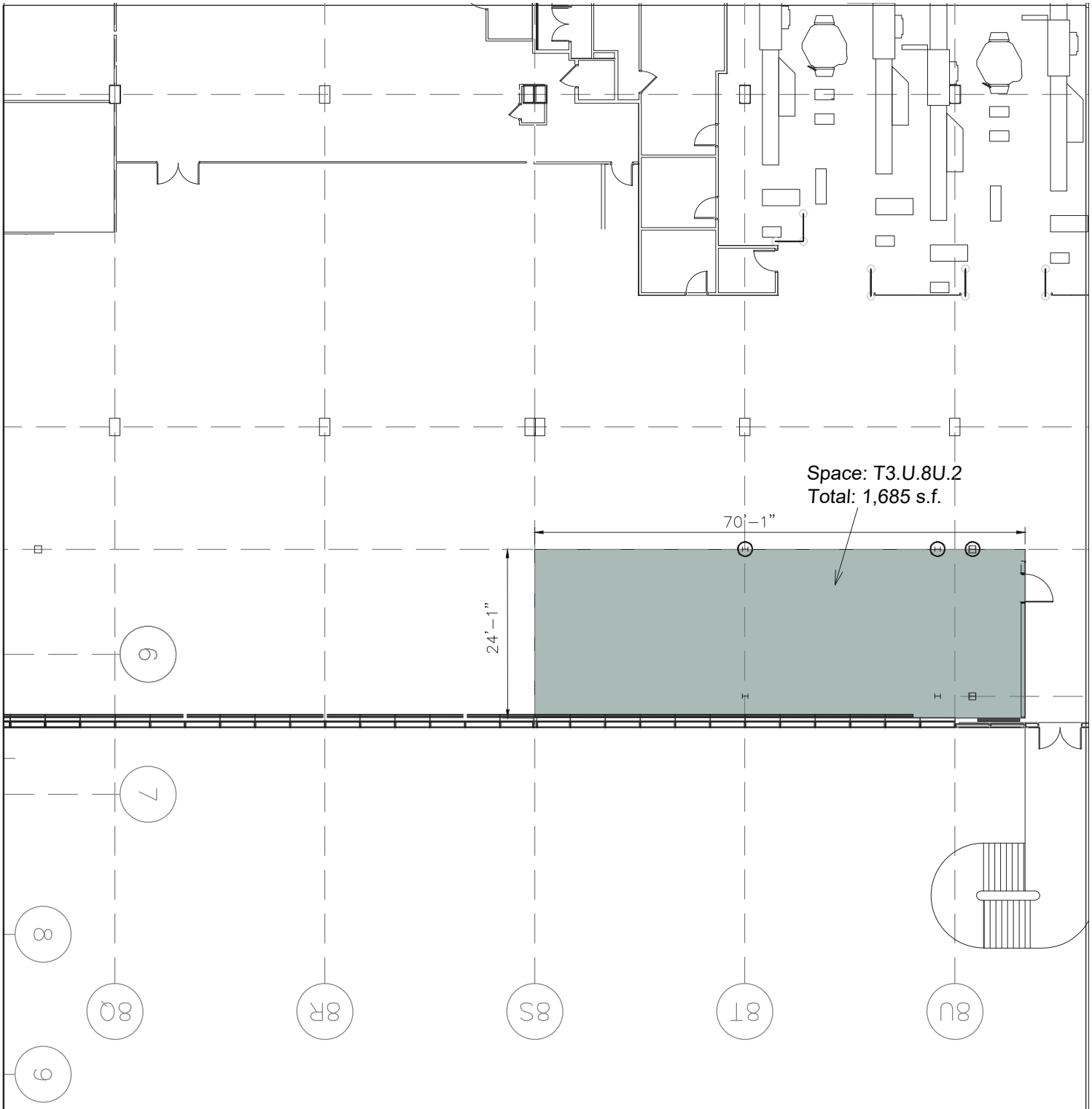


KEY PLAN

Terminal 3

Package **FB2** Location





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O'Hare International Airport

Lease Outline Drawing

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

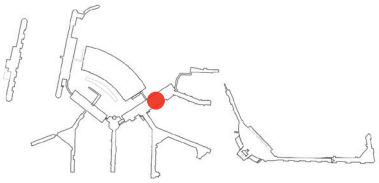
Terminal 3 » Main » Upper Level

T3.U.8U.2

Typology: Inline Type I

Interior: 1,685 s.f.
Spill Out Zone: N/A
Total Square Footage: 1,685 s.f.

Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

New Unit

SEE 2024 0429 ORD T3 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Electric Meter and Panel Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

Terminal 3 » Main » Upper Level

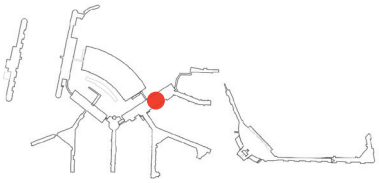
T3.U.8U.2

Typology: Inline Type I

Interior: 1,685 s.f.
Spill Out Zone: N/A
Total Square Footage: 1,685 s.f.

Date: April 2024

Scale: 1'=20'-0'



KEY PLAN

New Unit

SEE 2024 0429 ORD T3 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Water Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

Terminal 3 » Main » Upper Level

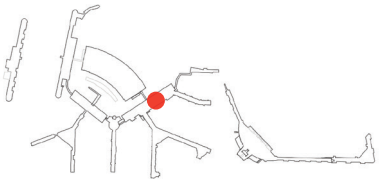
T3.U.8U.2

Typology: Inline Type I

Interior: 1,685 s.f.
Spill Out Zone: N/A
Total Square Footage: 1,685 s.f.

Date: April 2024

Scale: 1'=20'-0'



KEY PLAN

New Unit

SEE **2024 0429 ORD T3 PROPOSED CONC UTILITY MATRIX.XLSX** FOR UTILITY DETAILS

O'Hare International Airport
Gas Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

Terminal 3 » Main » Upper Level

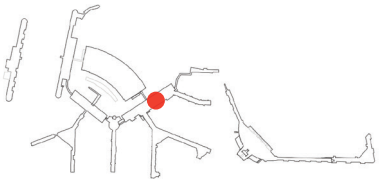
T3.U.8U.2

Typology: Inline Type I

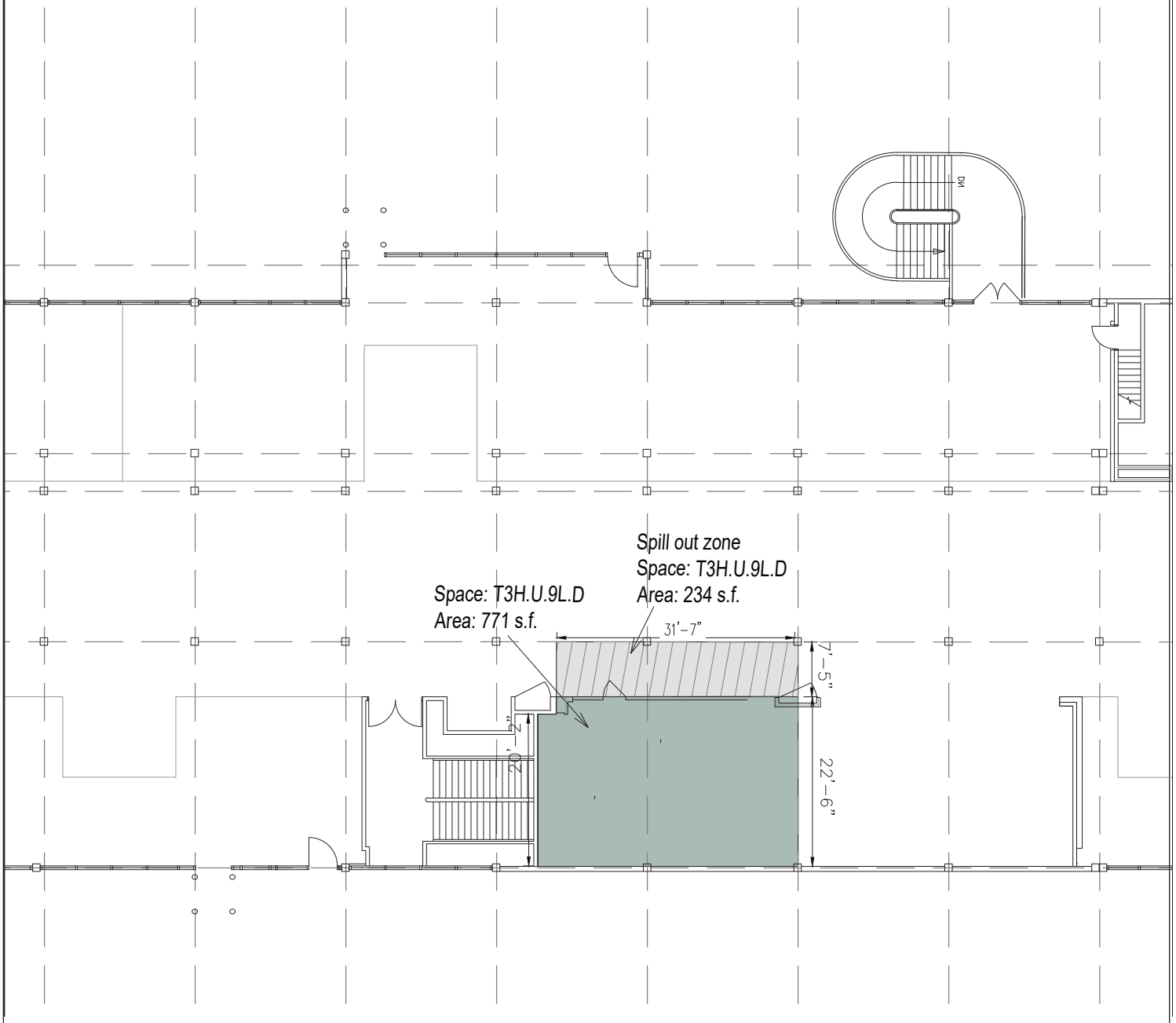
Interior: 1,685 s.f.
Spill Out Zone: N/A
Total Square Footage: 1,685 s.f.

Date: April 2024

Scale: 1'=20'-0'



KEY PLAN



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O'Hare International Airport

Lease Outline Drawing

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

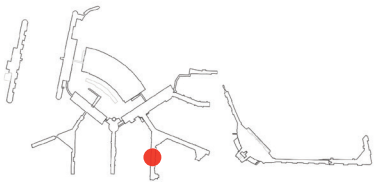
Terminal 3 » Concourse H » Upper Level

T3H.U.9L.D

Typology: Inline Type I- B

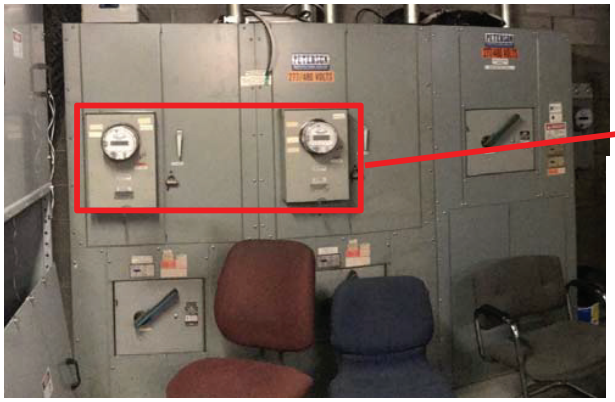
Interior: 771 s.f.
Spill Out Zone: 234 s.f. (B - Queuing)
Total Square Footage: 1,005 s.f.

Date: April 2024 Scale: 1'=20'-0'



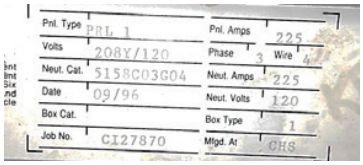
KEY PLAN

Electric Meters

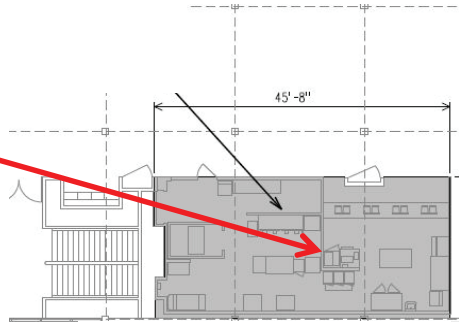


Electrical Meter Panel
Basement Level

Electrical Meter Panel Location
Penthouse Level



Electrical Panels & Labels
Upper Level



BOH Electrical Panels Plan
Upper Level

SEE 2024 0429 ORD T3 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Electric Meter and Panel Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

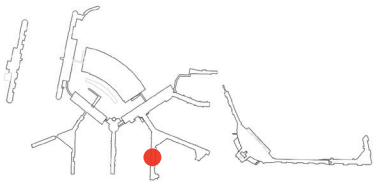
Terminal 3 » Concourse H » Upper Level

T3H.U.9L.D

Typology: Inline Type I- B

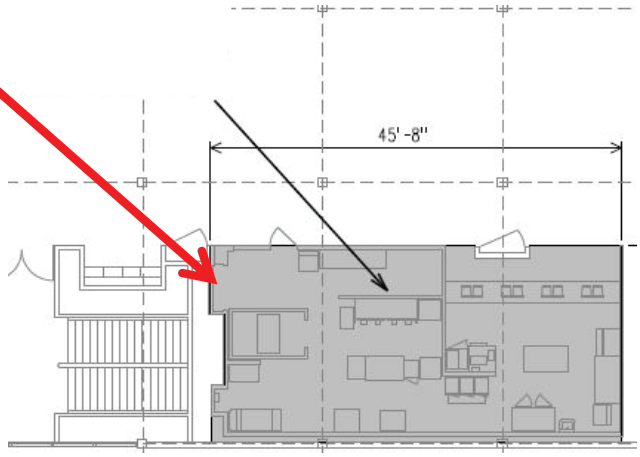
Interior: 771 s.f.
Spill Out Zone: 234 s.f. (B - Queuing)
Total Square Footage: 1,005 s.f.

Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

BOH Water Meter
W/Remote Reader



BOH Water Meter Location Plan
Upper Level

SEE 2024 0429 ORD T3 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Water Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

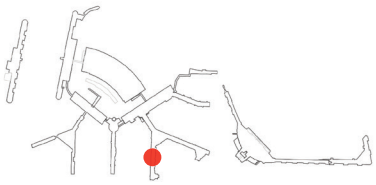
Terminal 3 » Concourse H » Upper Level

T3H.U.9L.D

Typology: Inline Type I- B

Interior: 771 s.f.
Spill Out Zone: 234 s.f. (B - Queuing)
Total Square Footage: 1,005 s.f.

Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

No Gas Service At This Location

SEE **2024 0429 ORD T3 PROPOSED CONC UTILITY MATRIX.XLSX** FOR UTILITY DETAILS

O'Hare International Airport
Gas Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

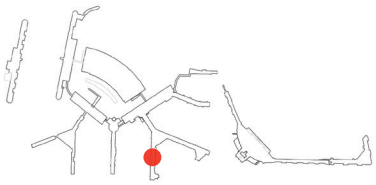
Terminal 3 » Concourse H » Upper Level

T3H.U.9L.D

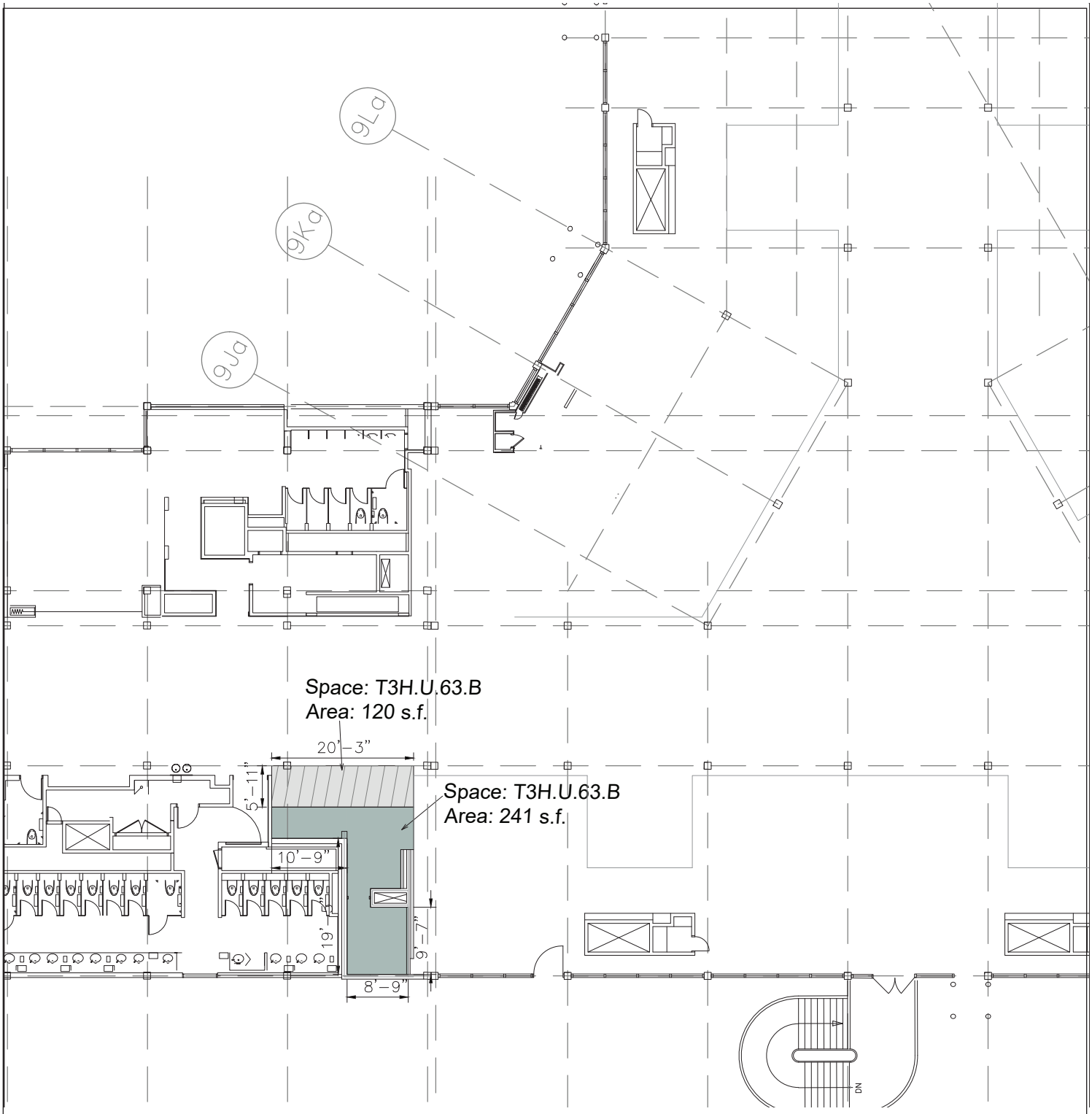
Typology: Inline Type I- B

Interior: 771 s.f.
Spill Out Zone: 234 s.f. (B - Queuing)
Total Square Footage: 1,005 s.f.

Date: April 2024 Scale: 1'=20'-0'



KEY PLAN



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O'Hare International Airport

Lease Outline Drawing

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

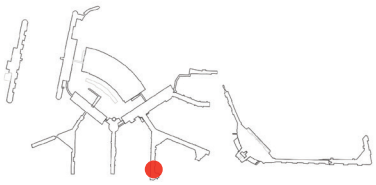
Terminal 3 » Concourse H » Upper Level

T3H.U.63.B

Typology: Inline Type II- A

Interior: 241 s.f.
Spill Out Zone: 120 s.f. (B - Queuing)
Total Square Footage: 361 s.f.

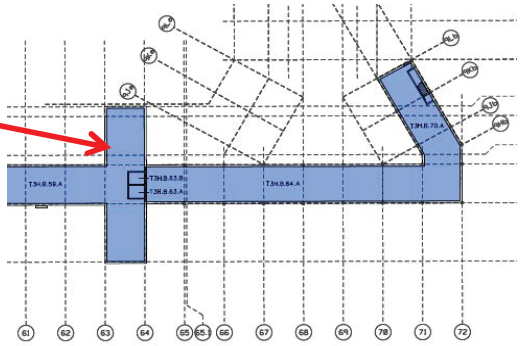
Date: April 2024 Scale: 1'=20'-0'



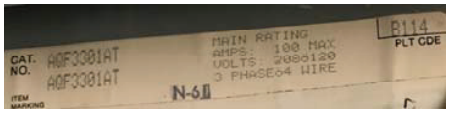
KEY PLAN

Electric Meter

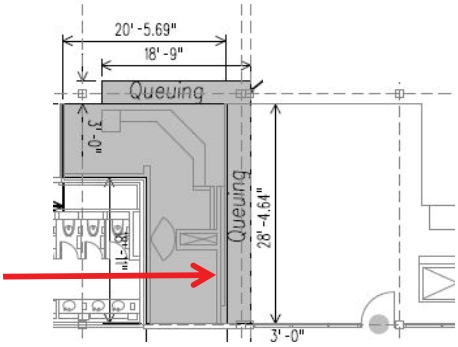
Electrical Meter Panel
Basement Level



Electrical Meter Panel Location
Basement Level



Electrical Panel & Label
Upper Level



Electrical Panel Plan
Upper Level

SEE 2024 0429 ORD T3 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Electric Meter and Panel Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

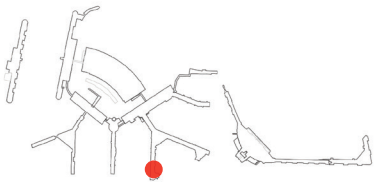
Terminal 3 » Concourse H » Upper Level

T3H.U.63.B

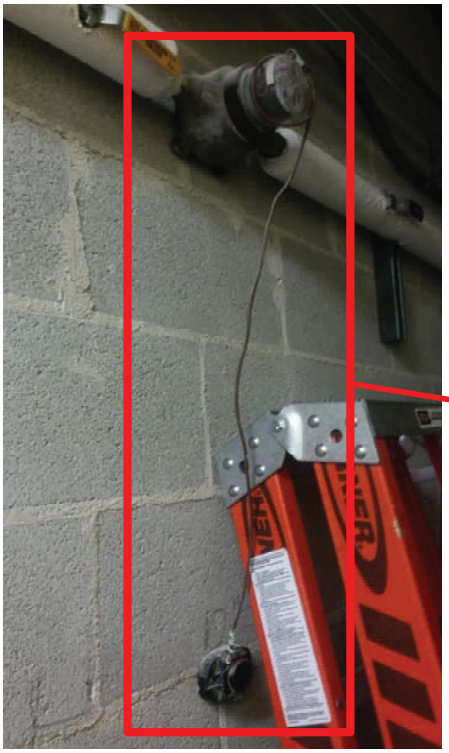
Typology: Inline Type II- A

Interior: 241 s.f.
Spill Out Zone: 120 s.f. (B - Queuing)
Total Square Footage: 361 s.f.

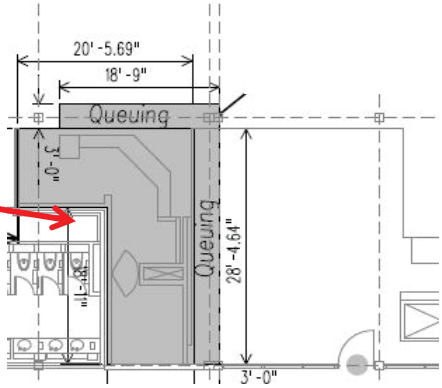
Date: April 2024 Scale: 1'=20'-0'



KEY PLAN



Water Service Meter
Upper Level



Water Meter Location Plan
Upper Level

SEE 2024 0429 ORD T3 PROPOSED CONC UTILITY MATRIX.XLSX FOR UTILITY DETAILS

O'Hare International Airport
Water Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

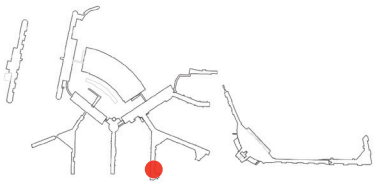
Terminal 3 » Concourse H » Upper Level

T3H.U.63.B

Typology: Inline Type II- A

Interior: 241 s.f.
Spill Out Zone: 120 s.f. (B - Queuing)
Total Square Footage: 361 s.f.

Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

No Gas Service At This Location

SEE **2024 0429 ORD T3 PROPOSED CONC UTILITY MATRIX.XLSX** FOR UTILITY DETAILS

O'Hare International Airport
Gas Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

Terminal 3 » Concourse H » Upper Level

T3H.U.63.B

Typology: Inline Type II- A

Interior: 241 s.f.
Spill Out Zone: 120 s.f. (B - Queuing)
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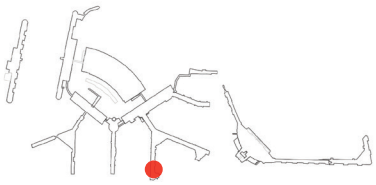

KEY PLAN