CDA
Chicago Department of Aviation

ATTACHMENT 1
Permitted Uses and Business Terms

Package FB6 (Group B)

Space ID	Subcategory	Proposed-Concept	Gate	Concourse	Terminal	Size (SF)
T3G.U.29.B	Casual Full Service Restaurant with Full Bar	Open	G10	G	3	1,602
T3K.U.15.A	Casual Full Service Restaurant with Full Bar	Open – Elevated Dining Concept	K02	HK	3	4,153
T1C.U.10.A	Quick Service Restaurant	Chicken	C10	C	1	2,125
T1C.U.45.B	Quick Service Restaurant	National Burger	C26	C	1	1,060
T3G.U.38.E	Coffee	Coffee	G19	G	3	568
T3HK.U.90.E	Coffee	Coffee with Seating	H - K	HK	3	2,557
					TOTAL	**12,065**

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: _____

Casual Full Service Restaurants with Full Bar

Locations:

- T3G.U.29.B: Open
- T3K.U.15.A: Open – Elevated Dining Concept

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 concept 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.
- 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").

- 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**: As the only casual dining option in Concourse G, this location should offer broad appeal to passengers, in menu offerings, order styles, seating options, and price point. Permitted concepts include, but are not limited to:
    - Diner
    - Mexican/Latin
    - Asian
    - Italian/Mediterranean
    - Chicago style pizza
    - Other ethnic
    - General casual dining

- **Open: Elevated Dining Concept:** This location is a highly visible location seen by passengers in both the H and K concourses, therefore, the design should be appealing and eye-catching. The location should offer an upscale dining experience with a variety of entree options as well as an assortment of salads, sides, desserts, and beverage options.

Quick Service Restaurants

Locations:

- T1C.U.10.A: Chicken
- T1C.U.45.B: National Burger

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:

- **Chicken** – This location should have a variety of options, but may feature chicken strips, chicken sandwiches, chicken nuggets, salads, and/or wings (bone-in or boneless). A variety of sides should also be available.
- **National Burger** – This location should be a nationally recognized burger brand, featuring customizable burgers and fresh-made fries, as well as an assortment of options such as chicken sandwiches, salads, or other non-burger entrees.

Coffee

Locations:

- T3G.U.38.E
- T3HK.U.90.E: Includes seating area

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:

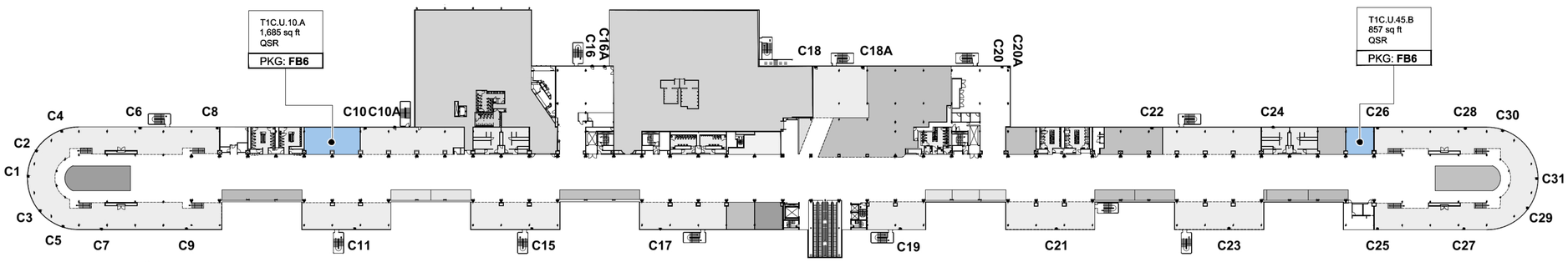
- The coffee location must be a branded coffee concept whose product offering is primarily premium quality coffee and espresso-based beverages, which include espressos, lattes, cappuccinos, macchiatos, etc., and tea-based beverages, both hot and cold. The unit may also offer other beverages such as water, 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.

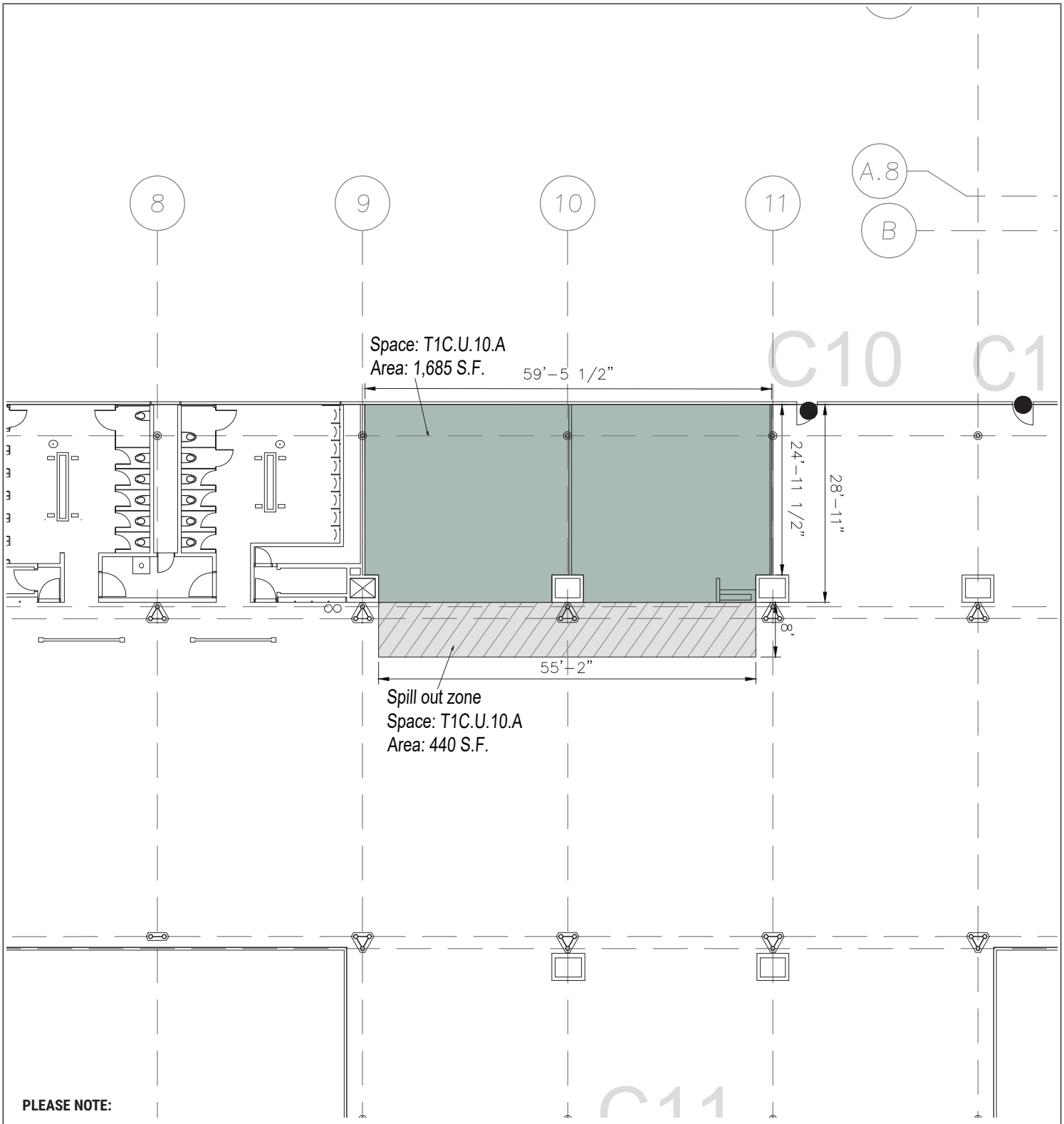
Kiosk ordering, touchless transactions, remote ordering, gate delivery, and self-service ordering kiosks may be incorporated. Queueing and seating must be contained within the premises.

Concepts/Permitted Uses:

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

Terminal 1
Concourse C
Package **FB6** Location





PLEASE NOTE:

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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

CDA
Chicago Department of Aviation

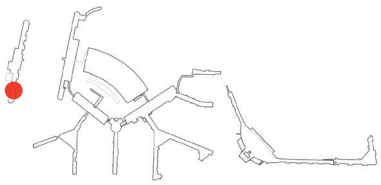
Terminal 1 » Concourse C » Upper Level

T1C.U.10.A

Typology: Inline Type I

Interior: 1,685 s.f.
Spill Out Zone: 440 s.f. (A - Seating)
Total Square Footage: 2,125 s.f.

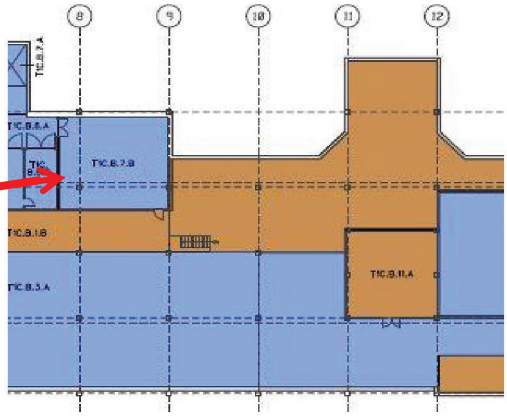
Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

Electrical Meter & Breaker

Electrical Meter Panel Basement Level



Electrical Meter Panel Location Basement Level

BOH Electrical Panels & 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.10.A

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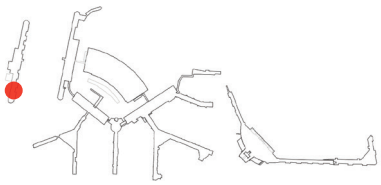
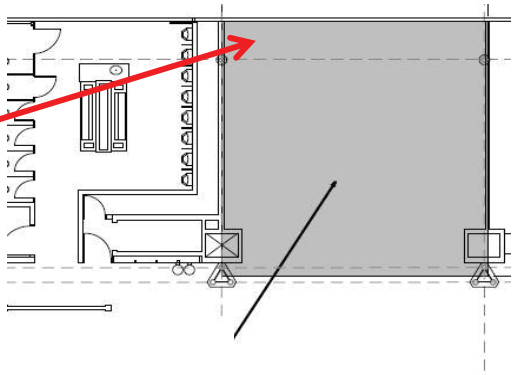


KEY PLAN



BOH Electrical Panel

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 C » Upper Level

T1C.U.10.A

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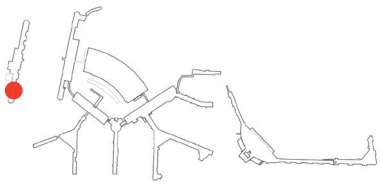
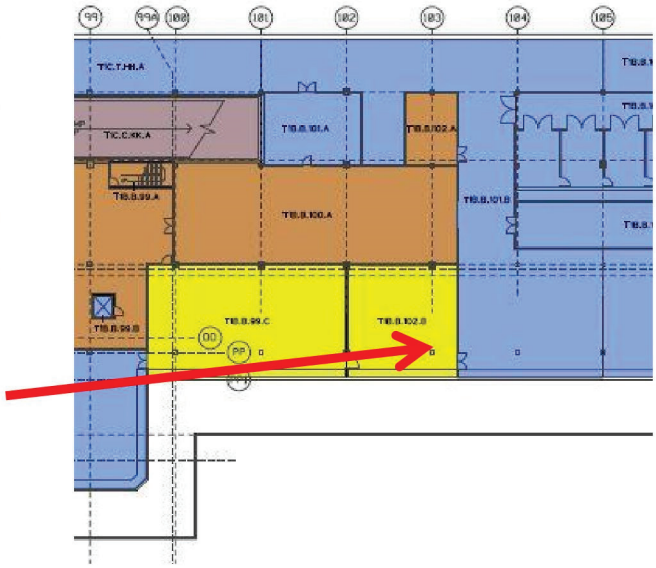


KEY PLAN

No Water Meter For This Location



Water Meter

Water Meter 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.10.A

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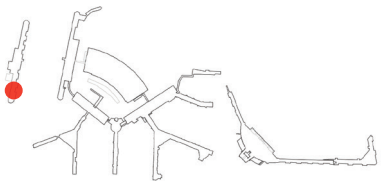

KEY PLAN

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

CDA
Chicago Department of Aviation

Terminal 1 » Concourse C » Upper Level

T1C.U.10.A

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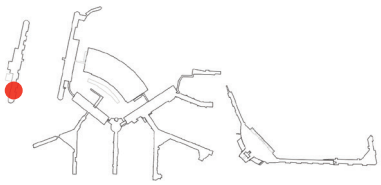
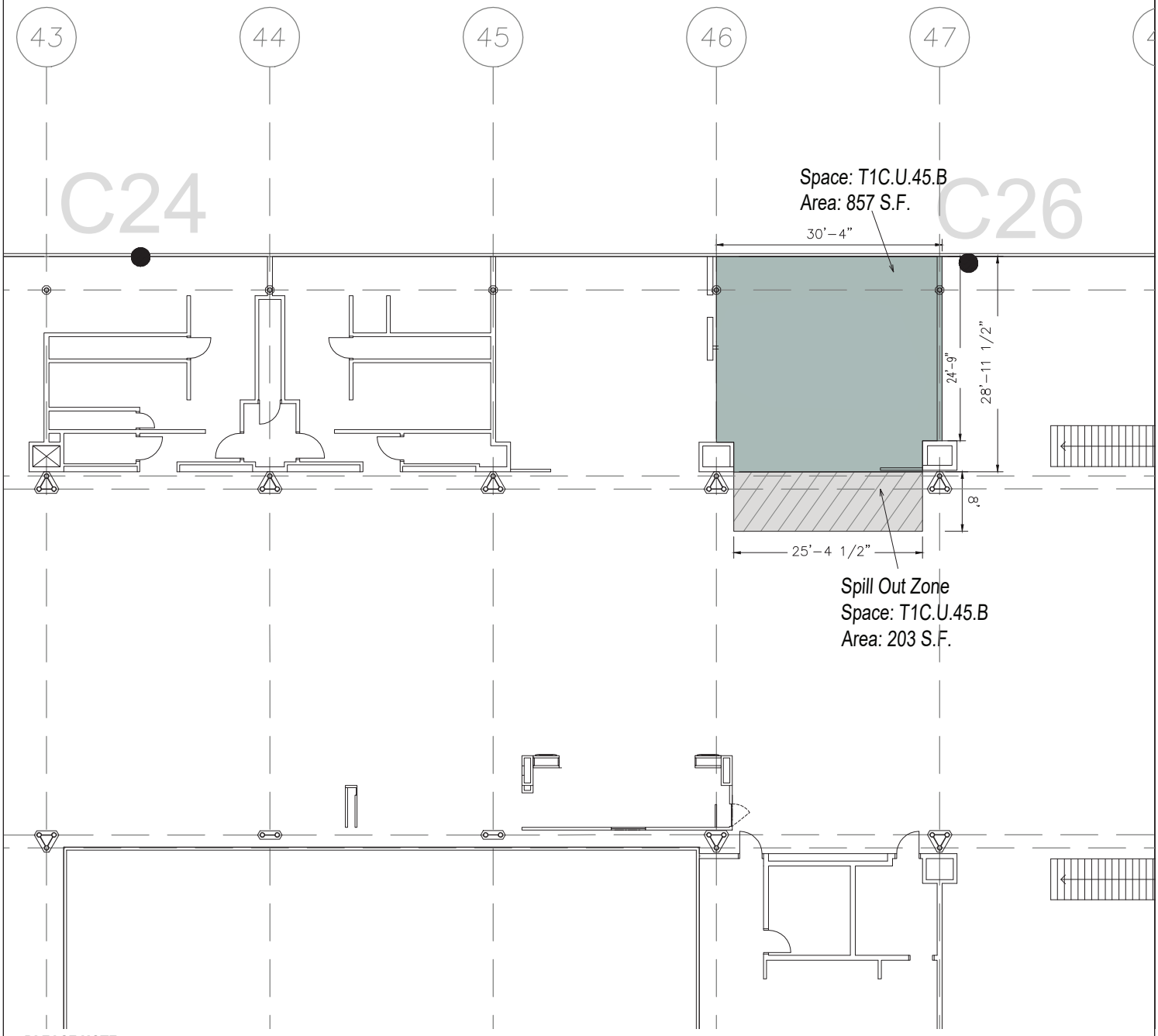


KEY PLAN



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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

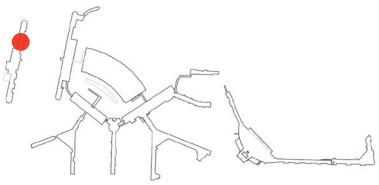
Terminal 1 » Concourse C » Upper Level

T1C.U.45.B

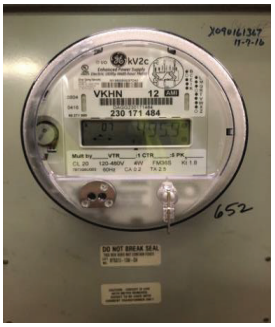
Typology: Inline Type I

Interior: 857 s.f.
Spill Out Zone: 203 s.f. (A - Seating)
Total Square Footage: 1,060 s.f.

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

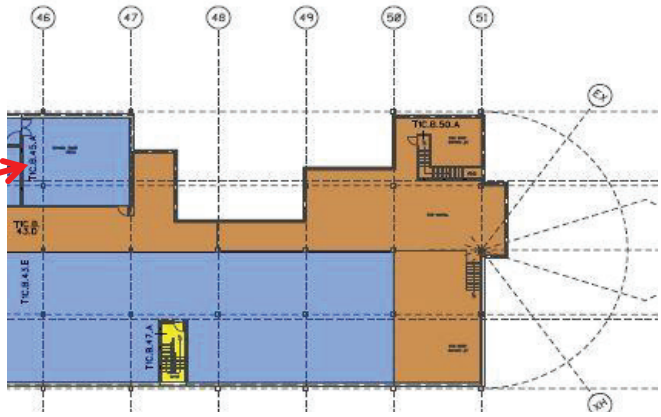


KEY PLAN

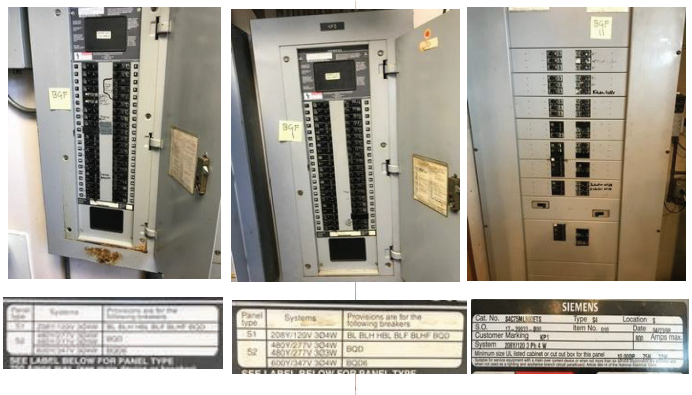


Electrical Meter

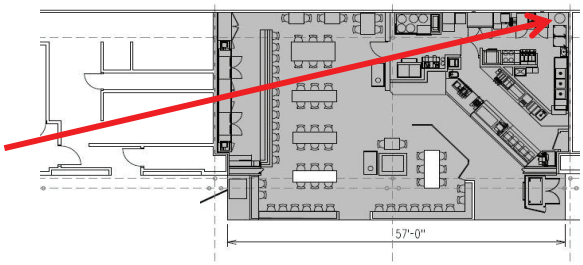
Electrical Meter Panel
Basement Level



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

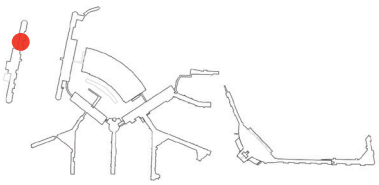
Terminal 1 » Concourse C » Upper Level

T1C.U.45.B

Typology: Inline Type I

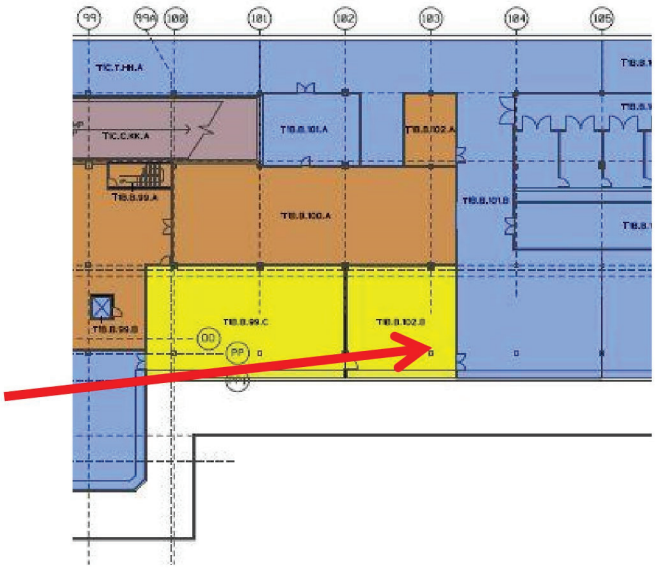
Interior: 857 s.f.
Spill Out Zone: 203 s.f. (A - Seating)
Total Square Footage: 1,060 s.f.

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



KEY PLAN

No Water Meter for this Location



Water Meter

Water Meter Location Plan
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

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Terminal 1 » Concourse C » Upper Level

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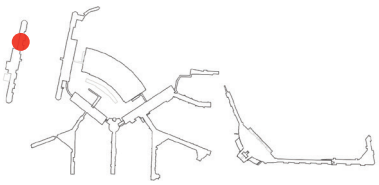
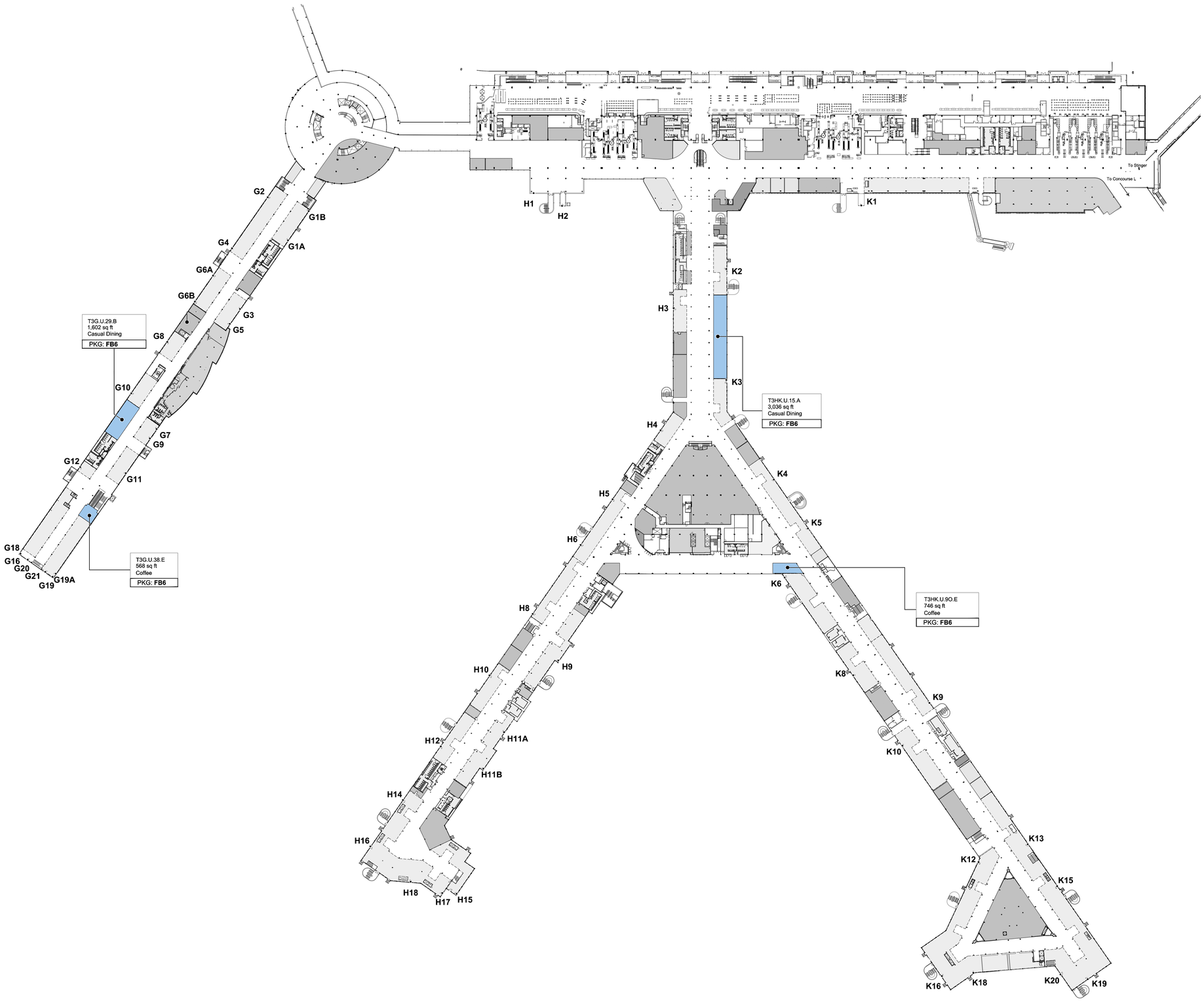


KEY PLAN

Terminal 3

Package **FB6** 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

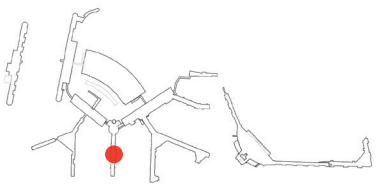
Terminal 3 » Concourse G » Upper Level

T3G.U.29.B

Typology: Inline Type I-B ALT

Interior: 1,602 s.f.
Spill Out Zone: N/A
Total Square Footage: 1,602 s.f.

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

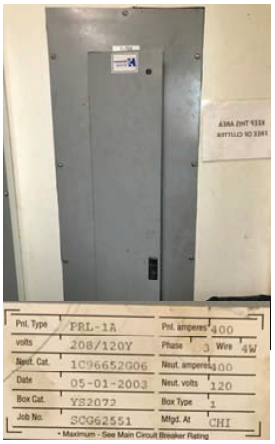


KEY PLAN

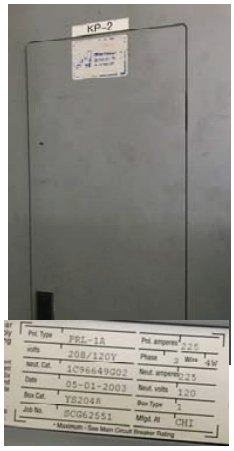
Electric Meter

Electrical Main Shut - Off

Electric Meter Location Plan Lower Level

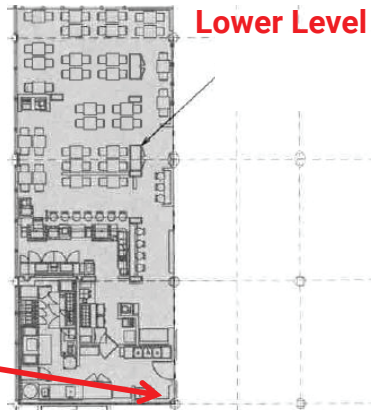


Electrical Panel



Electrical Panel

Electrical Panel



BOH Electrical Panel Location Plan

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

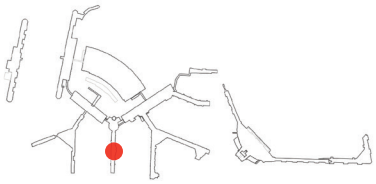
Terminal 3 » Concourse G » Upper Level

T3G.U.29.B

Typology: Inline Type I-B ALT

Interior: 1,602 s.f.
Spill Out Zone: N/A
Total Square Footage: 1,602 s.f.

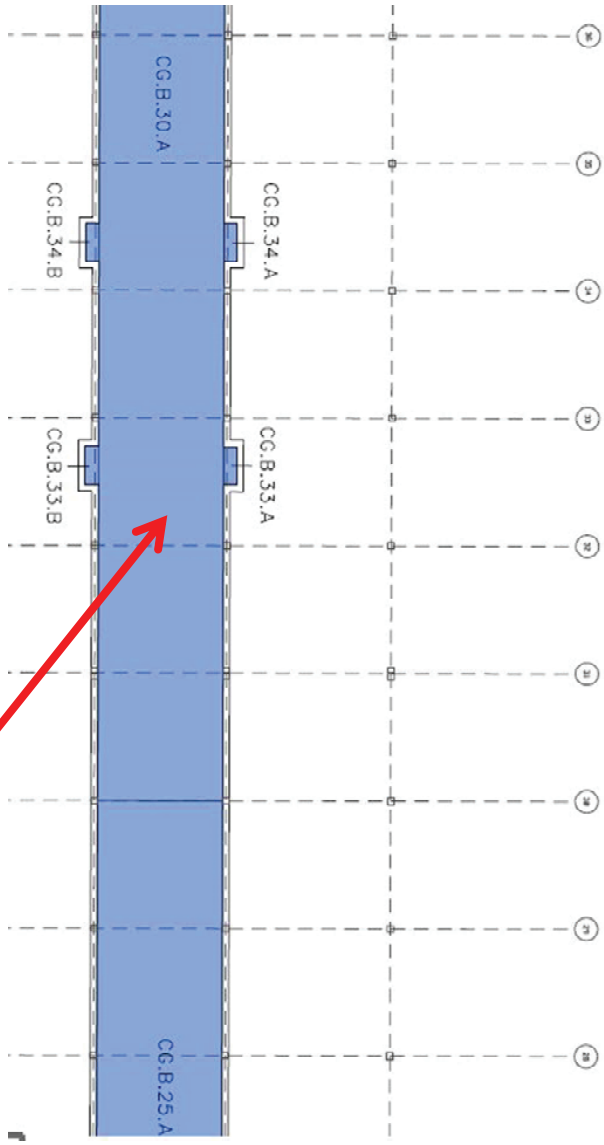
Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

Water Meter
Basement Level

Water Meter Gauge



Water Meter Location Plan
Basement 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

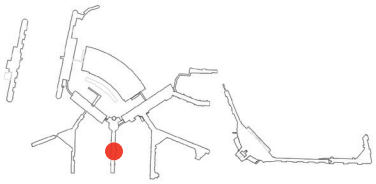
Terminal 3 » Concourse G » Upper Level

T3G.U.29.B

Typology: Inline Type I-B ALT

Interior: 1,602 s.f.
Spill Out Zone: N/A
Total Square Footage: 1602 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

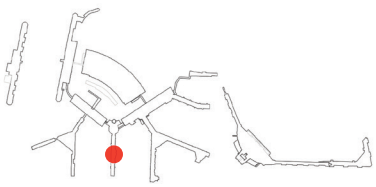
Terminal 3 » Concourse G » Upper Level

T3G.U.29.B

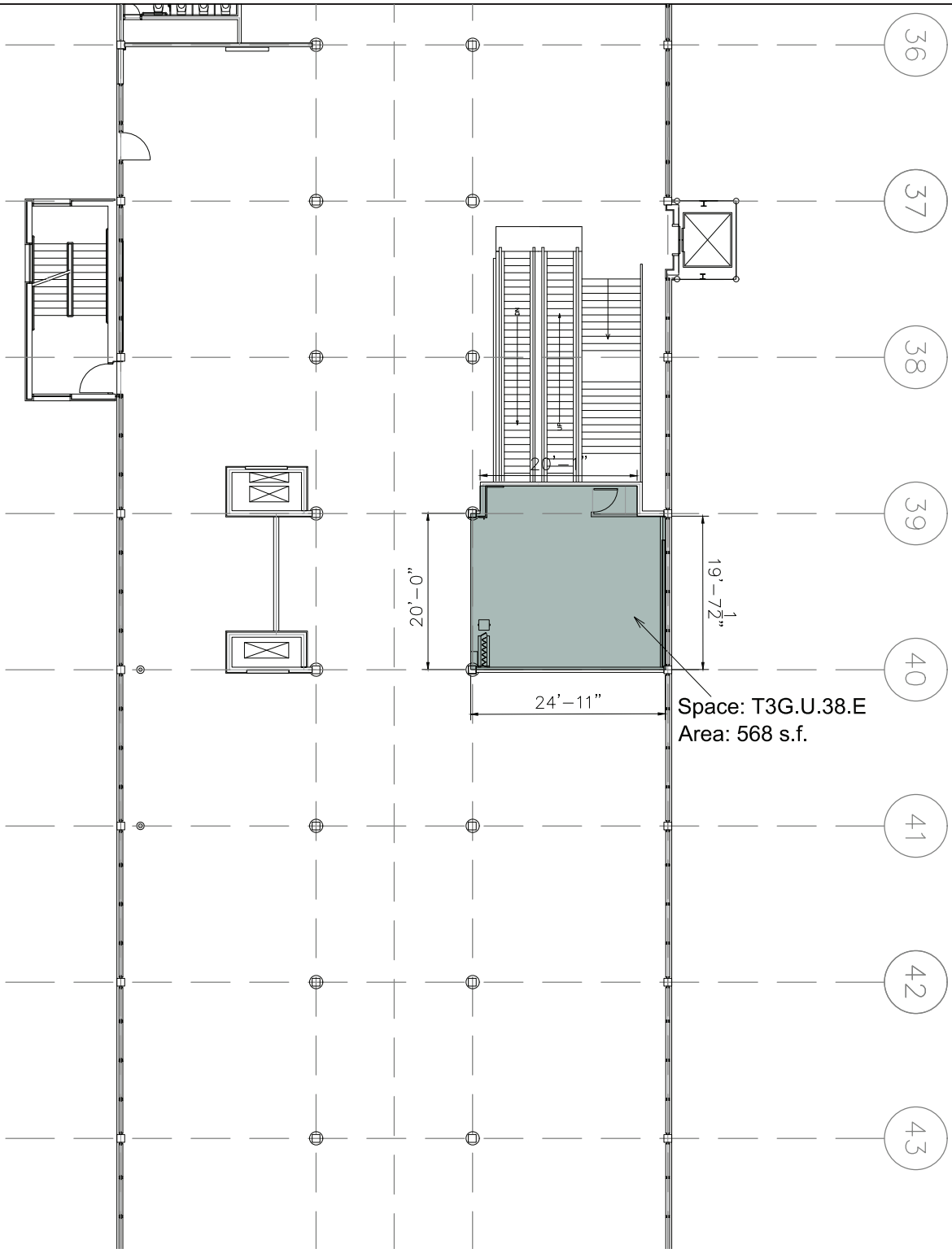
Typology: Inline Type I-B ALT

Interior: 1,602 s.f.
Spill Out Zone: N/A
Total Square Footage: 1,602 s.f.

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



KEY PLAN



PLEASE NOTE:

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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

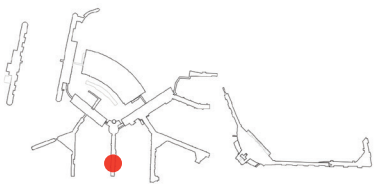
Terminal 3 » Concourse G » Upper Level

T3G.U.38.E

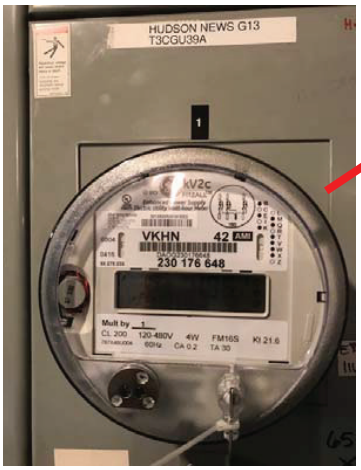
Typology: Inline Type I-B ALT

Interior: 568 s.f.
Spill Out Zone: N/A
Total Square Footage: 568 s.f.

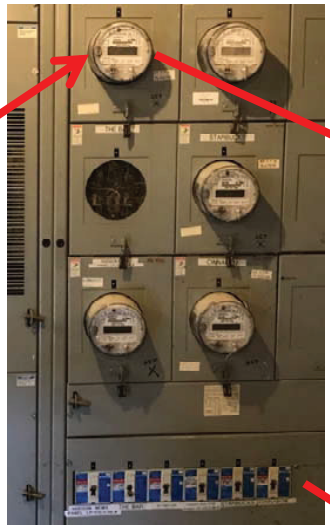
Date: April 2024 Scale: 1'=20'-0'



KEY PLAN



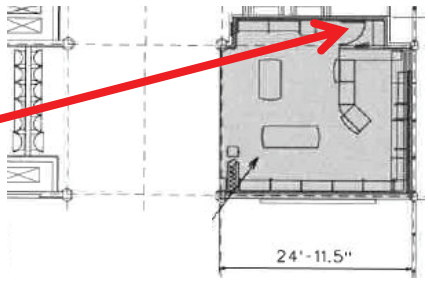
Electric Meter



Electric Meter

Electric Meter Location Plan
Lower Level

BOH Electrical Panel



BOH Electrical Panel
Location Plan

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

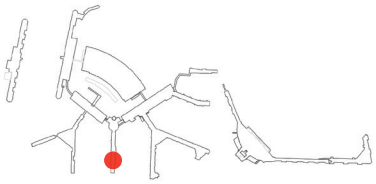
Terminal 3 » Concourse G » Upper Level

T3G.U.38.E

Typology: Inline Type I-B ALT

Interior: 568 s.f.
Spill Out Zone: N/A
Total Square Footage: 568 s.f.

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



KEY PLAN

No Water Meter For This Location

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 G » Upper Level

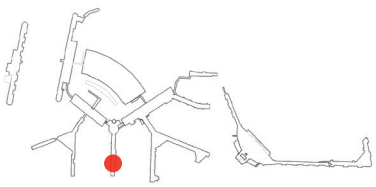
T3G.U.38.E

Typology: Inline Type I-B ALT

Interior: 568 s.f.
Spill Out Zone: N/A
Total Square Footage: 568 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 G » Upper Level

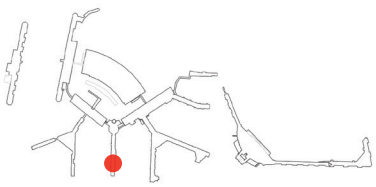
T3G.U.38.E

Typology: Inline Type I-B ALT

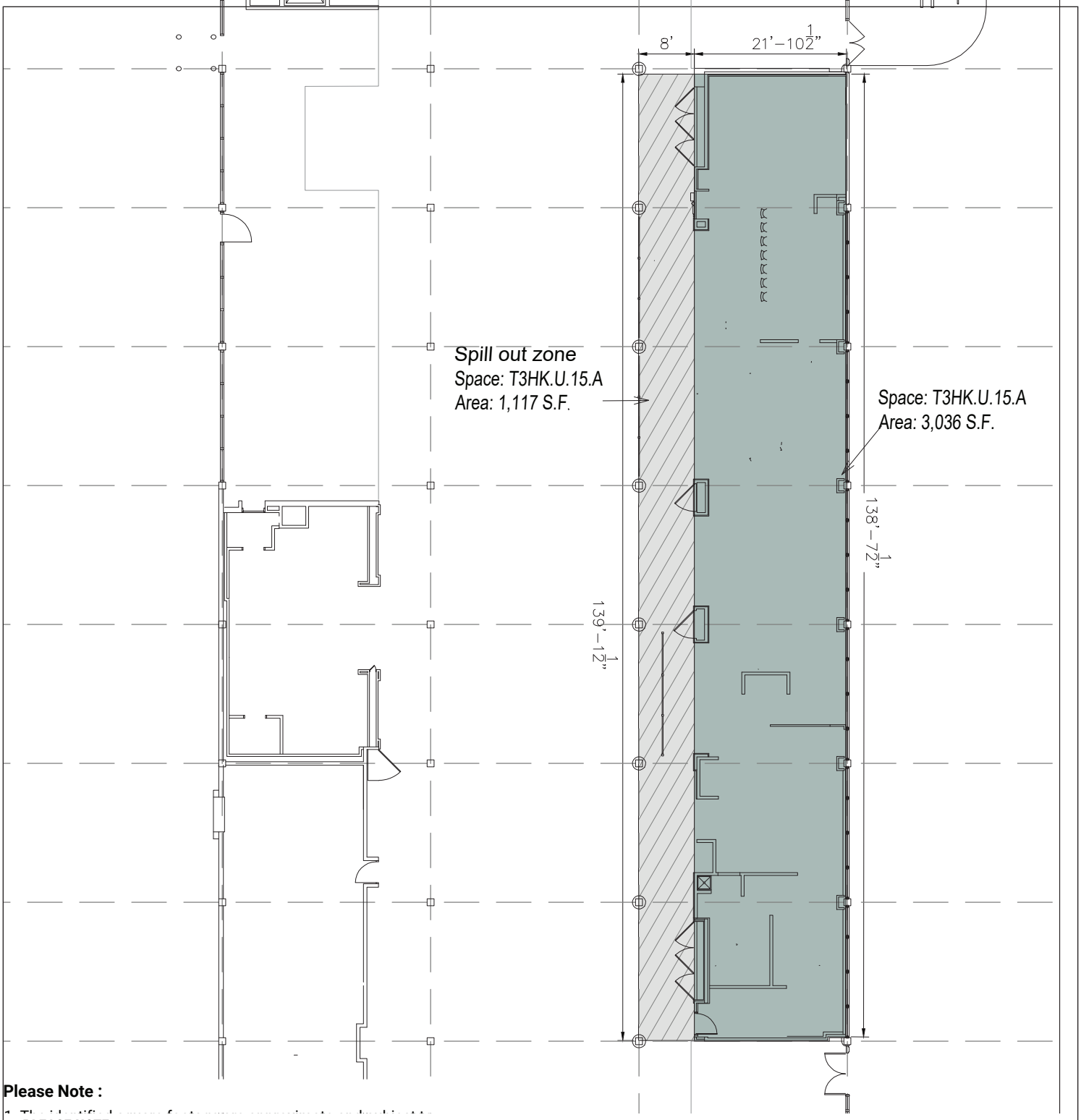
Interior: 568 s.f.
Spill Out Zone: N/A
Total Square Footage: 568 s.f.

Date: April 2024

Scale: 1'=20'-0'



KEY PLAN



Please Note :

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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

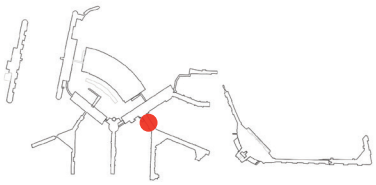
Terminal 3» Concourse HK» Upper Level

T3HK.U.15.A

Typology: Inline Type I - B

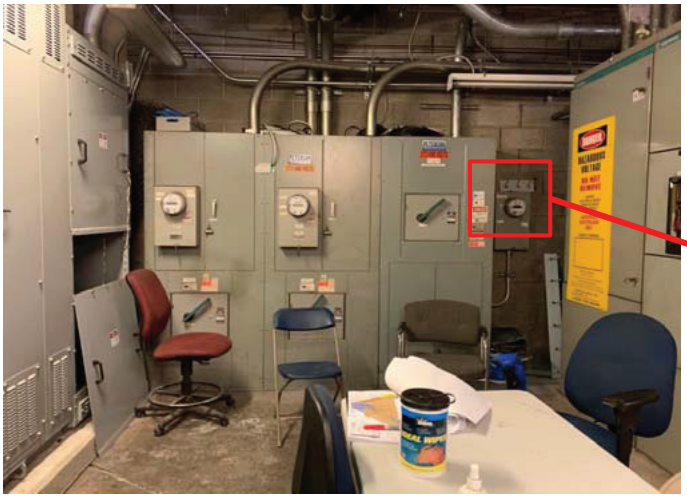
Interior: 3,036 s.f.
Spill Out Zone: 1,117 s.f. (A - Seating)
Total Square Footage: 4,153 s.f.

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

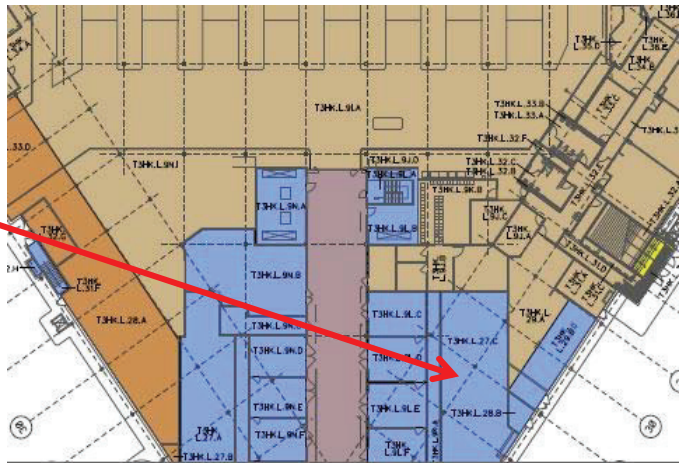


KEY PLAN

Electric Meter

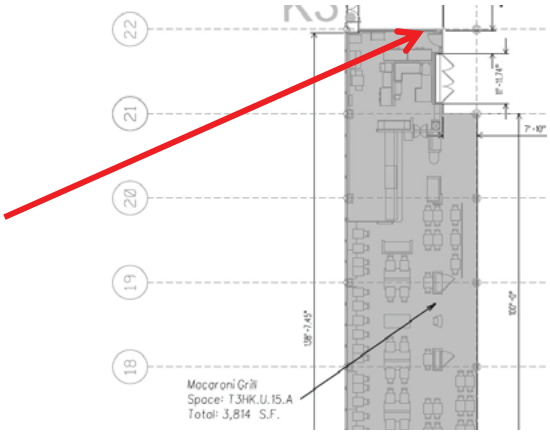


Electric Meter Panel
Lower Level



Electric Meter Panel Location
Lower Level

BOH Electrical Panel Location and Label
Upper Level



BOH Electrical Panel Location 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

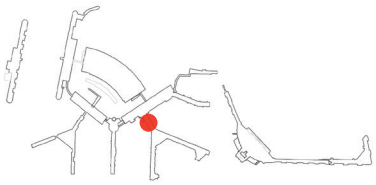
Terminal 3» Concourse HK» Upper Level

T3HK.U.15.A

Typology: Inline Type I - B

Interior: 3,036 s.f.
Spill Out Zone: 1,117 s.f. (A - Seating)
Total Square Footage: 4,153 s.f.

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



KEY PLAN

No Water Meter At This Location

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

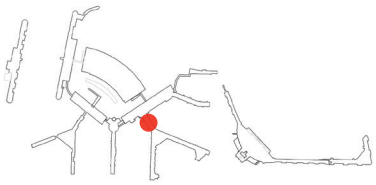
Terminal 3» Concourse HK» Upper Level

T3HK.U.15.A

Typology: Inline Type I - B

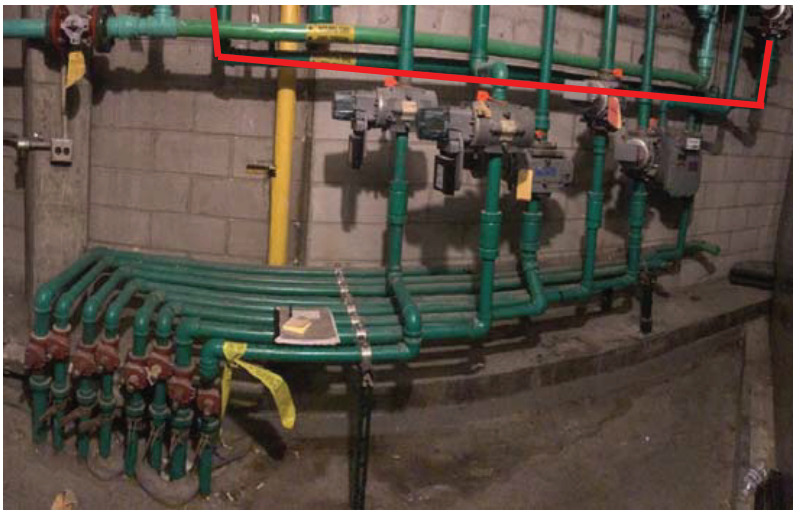
Interior: 3,036 s.f.
Spill Out Zone: 1,117 s.f. (A - Seating)
Total Square Footage: 4,153 s.f.

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

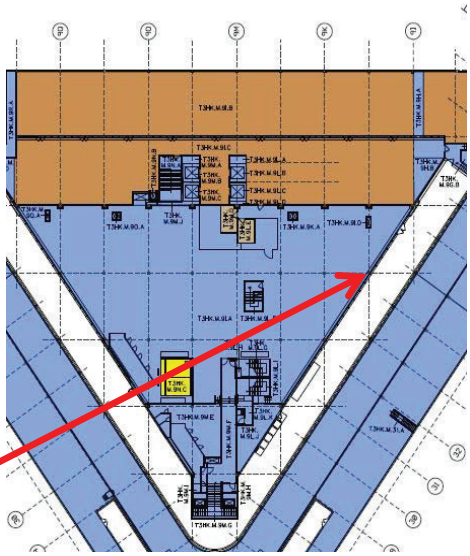


KEY PLAN

Gas Meter
Penthouse Level



Gas Service Line
Penthouse Level



Gas Service Meter
Location Plan
Penthouse Level

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

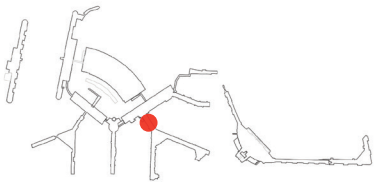
Terminal 3» Concourse HK» Upper Level

T3HK.U.15.A

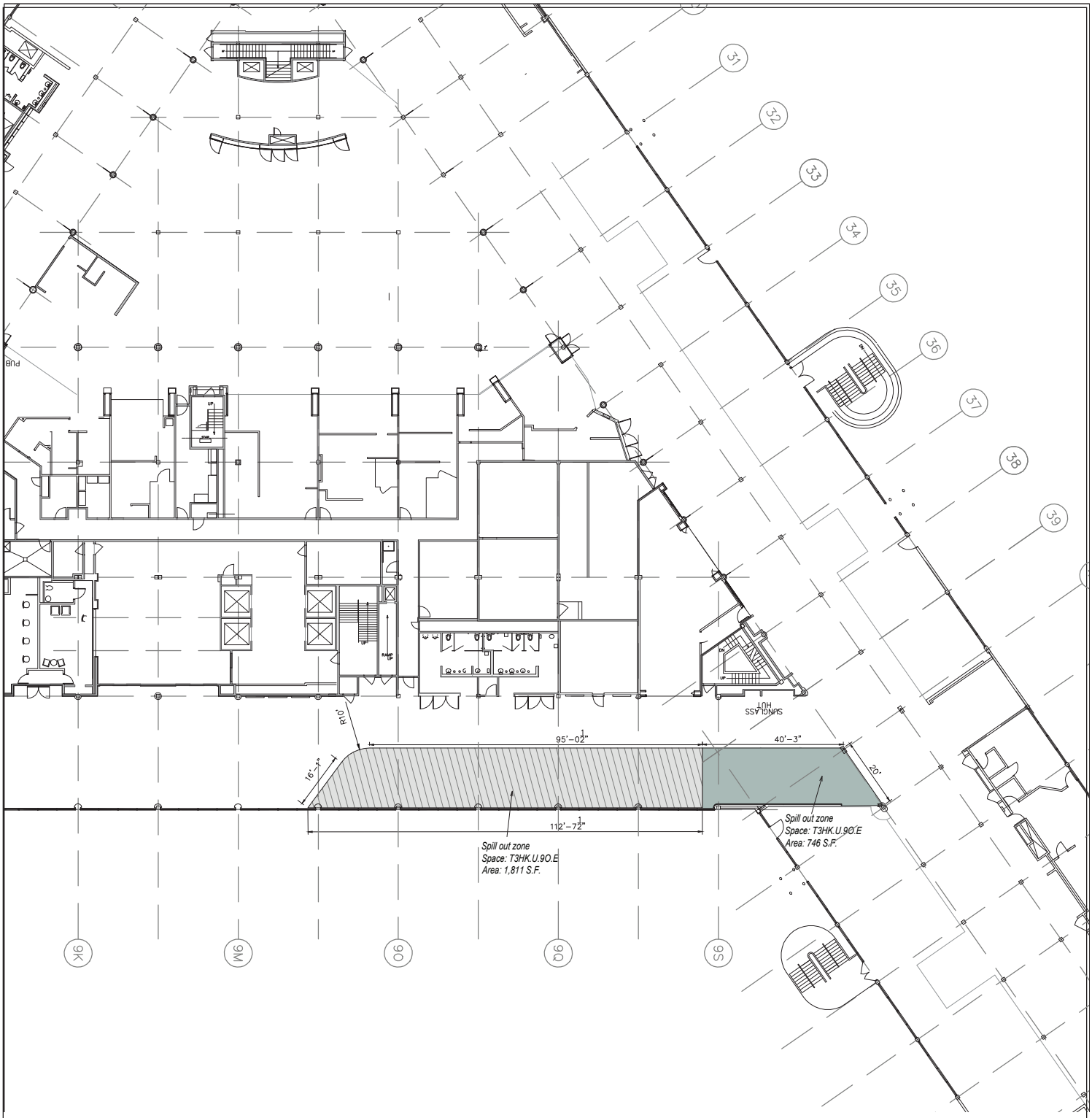
Typology: Inline Type I - B

Interior: 3,036 s.f.
Spill Out Zone: 1,117 s.f. (A - Seating)
Total Square Footage: 4,153 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

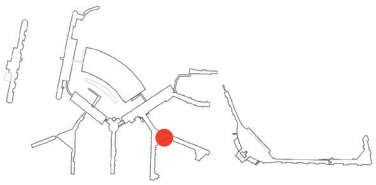
Terminal 3» Concourse HK» Upper Level

T3HK.U.9O.E

Typology: Inline Type II- A

Interior: 746 s.f.
Spill Out Zone: 1,811 s.f. (A - Seating)
Total Square Footage: 2,557 s.f.

Date: April 2024 Scale: 1'= 40'-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» Concourse HK» Upper Level

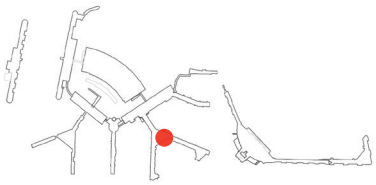
T3HK.U.9O.E

Typology: Inline Type II- A

Interior: 746 s.f.
Spill Out Zone: 1,811 s.f. (A - Seating)
Total Square Footage: 2,557 s.f.

Date: April 2024

Scale: 1'= 40'-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» Concourse HK» Upper Level

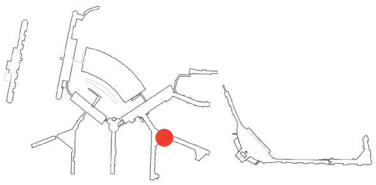
T3HK.U.9O.E

Typology: Inline Type II- A

Interior: 746 s.f.
Spill Out Zone: 1,811 s.f. (A - Seating)
Total Square Footage: 2,557 s.f.

Date: April 2024

Scale: 1'= 40'-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» Concourse HK» Upper Level

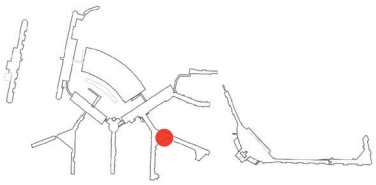
T3HK.U.9O.E

Typology: Inline Type II- A

Interior: 746 s.f.
Spill Out Zone: 1,811 s.f. (A - Seating)
Total Square Footage: 2,557 s.f.

Date: April 2024

Scale: 1'= 40'-0'



KEY PLAN