CDA
Chicago Department of Aviation

ATTACHMENT 1
Permitted Uses and Business Terms

Package FB3 (Group A) - Revised 1-23-2025

Changes have strikethrough with new updates noted in red.

Space ID	Subcategory	Proposed-Concept	Gate	Concourse	Terminal	Size (SF)

T3HK.U.9L.D	Concourse H/K Food Hall	Desired concepts:
		• Casual/Fast Casual Service Restaurant with Bar, or Similar Concept with Counter Ordering – Open
		• Quick Service Restaurants:
		  • Sandwiches/Deli
		  • Chicken QSR
		  • National Burger
		• Chicago Classics
		• Asian/Ethnic
		• Specialty Bar
		• Seating
			HK FH	HK	3	15,503

T3HK.U.30.E	H/K Food Hall Order Kiosks	Order Kiosks	H4	HK	3	219
T3G.U.61.A	Rotunda Food Hall	Desired concepts: • Multiple Quick Service Restaurants (Open) • Bar • Seating	Rotunda FH	G	3	5,580
T1B.U.97.A	Quick Service Restaurant	~~Open~~ Chicken	B10	B	1	~~1,268~~ 1,687
					TOTAL	~~22,570~~ 22,989

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: _____

Concourse H/K Food Hall

Locations:

- T3HK.U.9L.D
- T3HK.U.30.E (Space for order kiosks)

Description: This concept is intended for a Food Hall featuring international, national and/or regional/local inspired eateries. Elements of the food hall desired are multiple quick service restaurant concepts, and a casual/fast casual full service restaurant with bar or a similar concept with counter ordering, as described below. The Food Hall should be designed based on the design elements 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.

Quick Service Restaurants

Requirements: The Quick Service Restaurant 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, unless otherwise specified. 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.

Casual/Fast Casual Service Restaurant with Bar, or Similar Concept with Counter Ordering

Description: This concept is intended as a casual style, full service, sit-down restaurant concept with a bar 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 in a designated seating area. In the alternative, Respondents may propose a fast casual style, sit-down restaurant concept with a bar where customers order at the counter or by other means and customers self-pick-up or wait staff serves the food and beverages to a customer's table in a designated or communal seating area. 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/Fast Casual Service Restaurant with Full Bar concept, or Similar Concept with Counter Ordering, 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 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 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:

Quick Service Restaurants – Preferred concepts are:

- **Sandwiches/Deli** – This location must feature an assortment of freshly prepared sandwiches, salads, and optional soups. The menu should offer a variety of bread, meat, and vegetable options. Sandwiches may be available hot or cold.
- **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 unit 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.
- **Asian** – As an Asian concept, the location must feature an assortment of freshly prepared, traditional Asian offerings such as noodle bowls, rice dishes, and stir fry meals with a variety of proteins available. Soups and/or sushi bento meals are also acceptable.
- **Open:**
    - 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 Bar, or Similar Concept with Counter Ordering:

- **Open**: With a significant and prominent footprint, this location should offer broad appeal to passengers, in menu offerings, order styles, seating options, and price point. Permitted uses include, but are not limited to:
  - Diner
  - Mexican/Latin
  - Asian
  - Italian/Mediterranean
  - Chicago style pizza
  - Other ethnic
  - General casual dining

NOTE: The proposer is permitted and encouraged to install ordering kiosks on the adjacent space located at T3HK.U.30.E. Plans should be presented in the proposal.

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

Rotunda Food Hall

Location:

- T3G.U.61.A

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 bar. The Food Hall should be designed based on the design elements 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.

Quick Service Restaurants

Requirements: The Quick Service Restaurant 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, including drinks (both alcoholic and non-alcoholic), children's menu items, and limited time offers. 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.

Bar

Requirements: The Bar concept must include the following requirements:

- The bar must be a full-service bar selling beer, wine, spirits, and cocktails. The selections 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").
- Food service is optional.

Concepts/Permitted Uses:

Quick Service Restaurants:

- Open:
    - 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

Quick Service Restaurants

Location:

- T1B.U.097.A: ~~Open~~ Chicken

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:

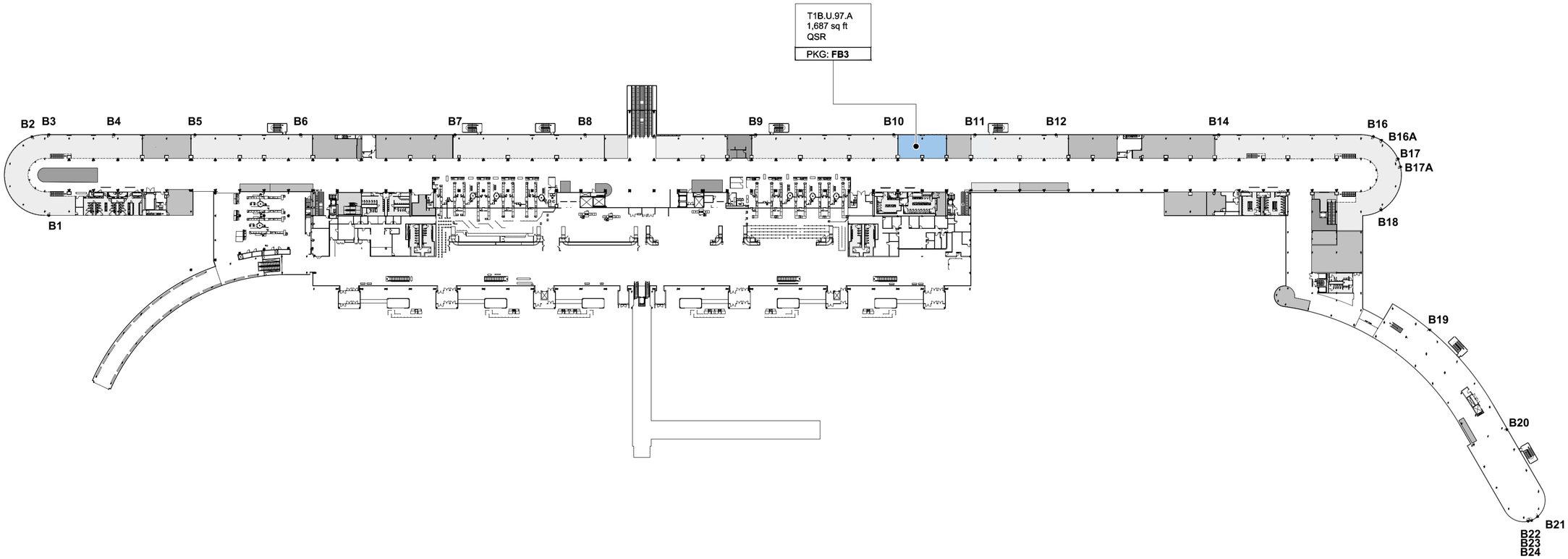
- Menu items must serve all day parts: breakfast, lunch, and dinner.
- Healthy and varied choices must be offered to meet the dietary needs and preferences of travelers, including food and beverage options that consider dietary restrictions, food allergies, and food intolerances such as, but not limited 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, including drinks (both alcoholic and non-alcoholic), children's menu items, and limited time offers. 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.

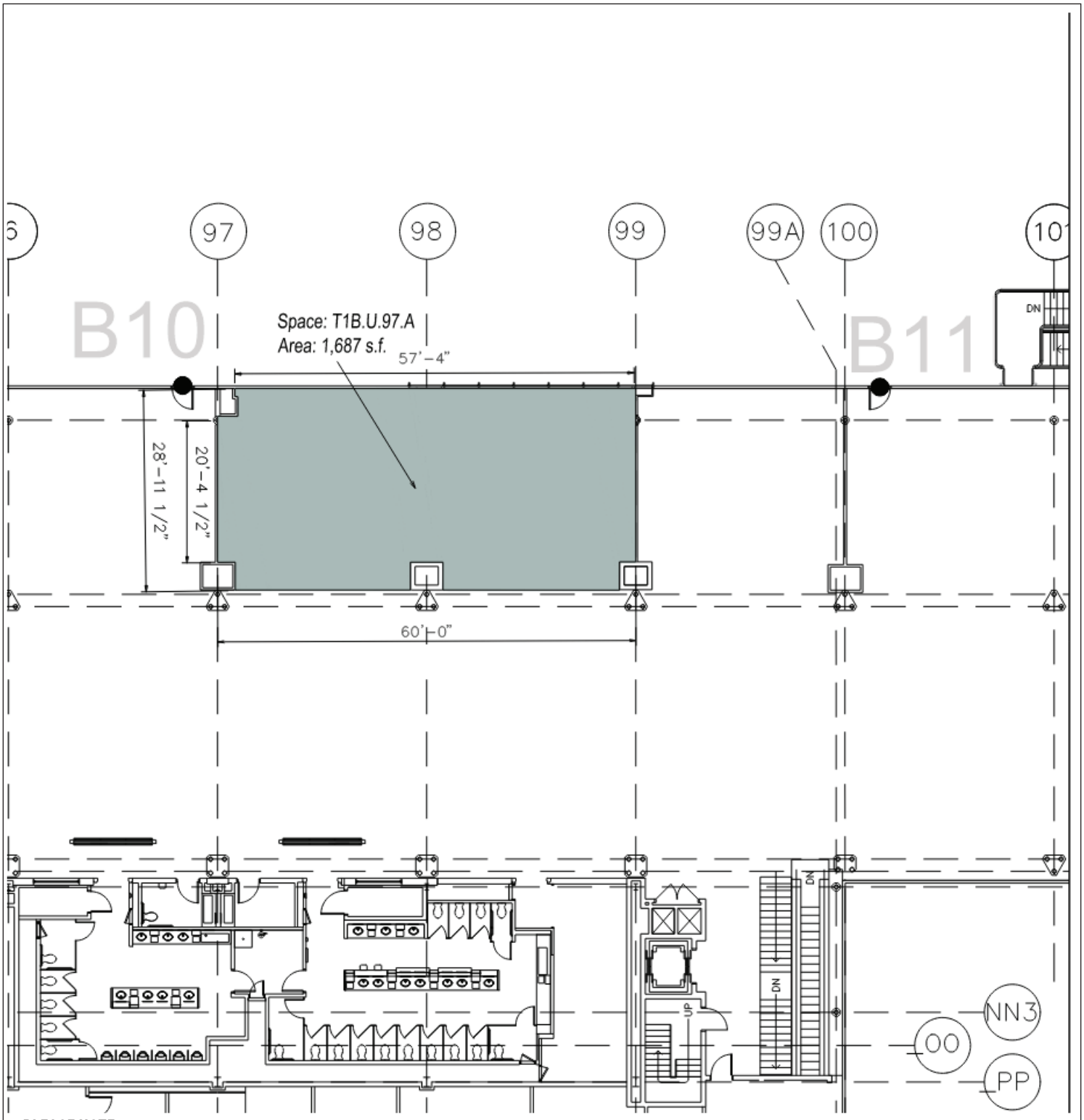
Seating, if provided in the LOD, and/or queuing must be contained within the lease line of the premises.

Concepts/Permitted Uses:

- ~~**Open:** Permitted uses 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~~
  - ~~Bagels~~
- **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.

Terminal 1
Concourse B
Package **FB3** Location





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

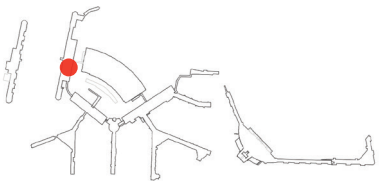
Terminal 1 » Concourse B » Upper Level

T1B.U.97.A

Typology: Inline Type I

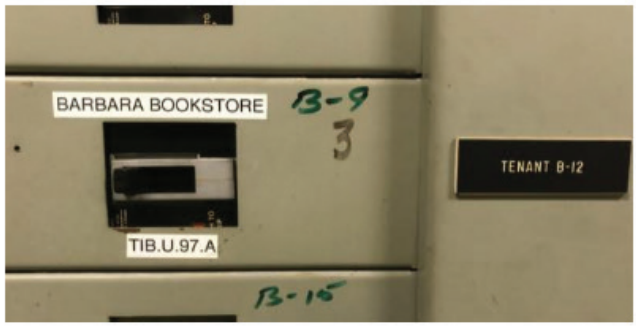
Interior: 1,687 s.f.
Spill Out Zone: N/A
Total Square Footage: 1,687 s.f.

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



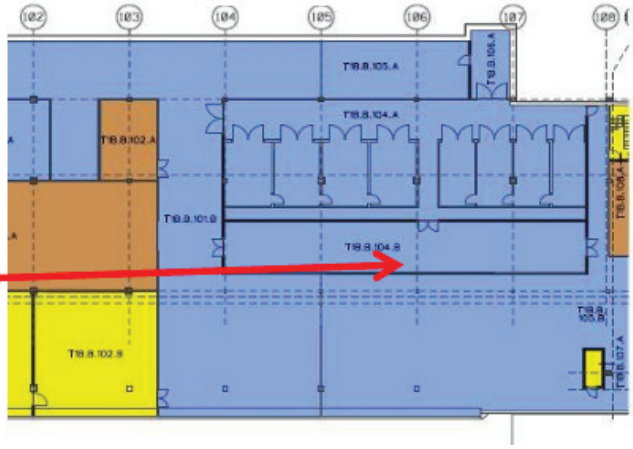
KEY PLAN

Electric Meter



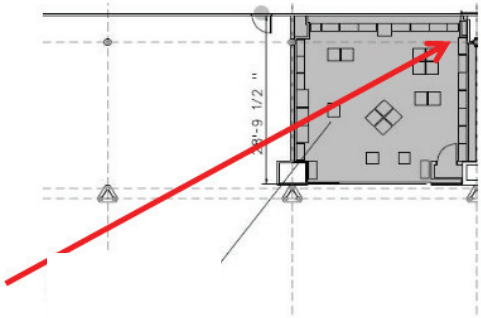
Breaker

Electric Meter Panel



Electric Meter Panel Location

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

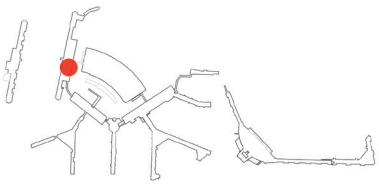
Terminal 1 » Concourse B » Upper Level

T1B.U.97.A

Typology: Inline Type I

Interior: 1,687 s.f.
Spill Out Zone: N/A
Total Square Footage: 1,687 s.f.

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

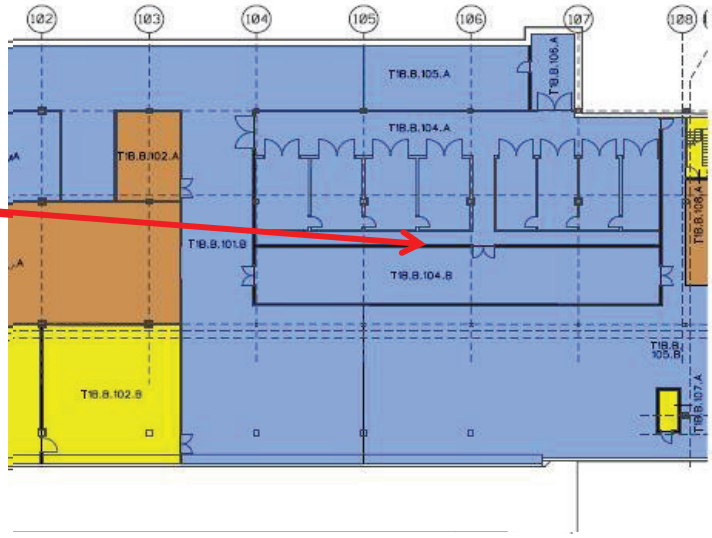


KEY PLAN

Electric Meter

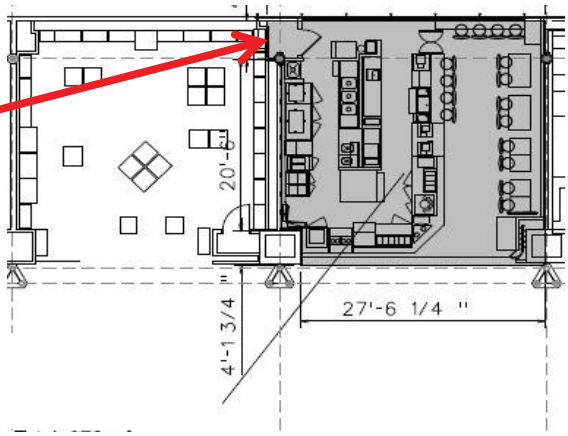
Breaker

Electric Meter Panel



Electric Meter Panel Location

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

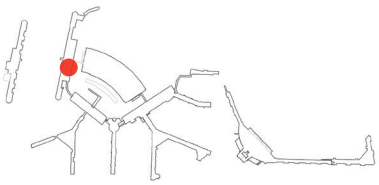
Terminal 1 » Concourse B » Upper Level

T1B.U.97.A

Typology: Inline Type I

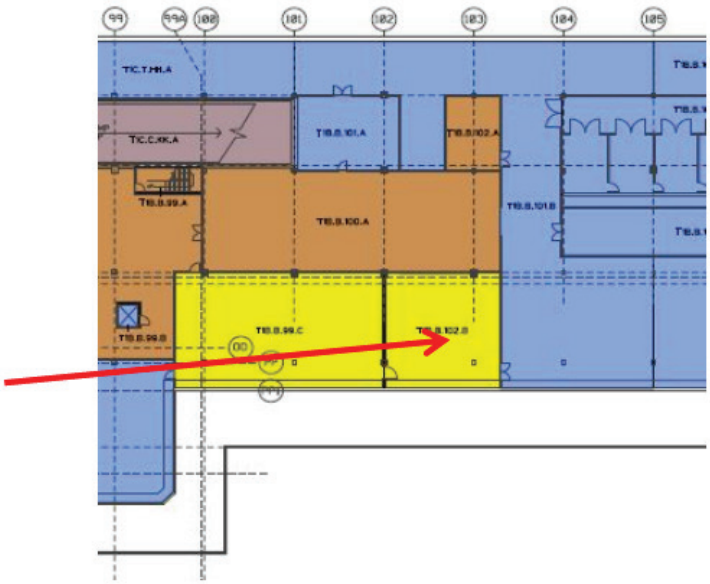
Interior: 1,687 s.f.
Spill Out Zone: N/A
Total Square Footage: 1,687 s.f.

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



KEY PLAN

No Water Meter For This Location



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

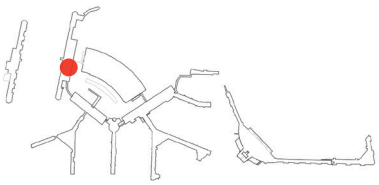
Terminal 1 » Concourse B » Upper Level

T1B.U.97.A

Typology: Inline Type I

Interior: 1,687 s.f.
Spill Out Zone: N/A
Total Square Footage: 1,687 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

CDA
Chicago Department of Aviation

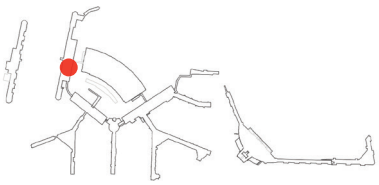
Terminal 1 » Concourse B » Upper Level

T1B.U.97.A

Typology: Inline Type I

Interior: 1,687 s.f.
Spill Out Zone: N/A
Total Square Footage: 1,687 s.f.

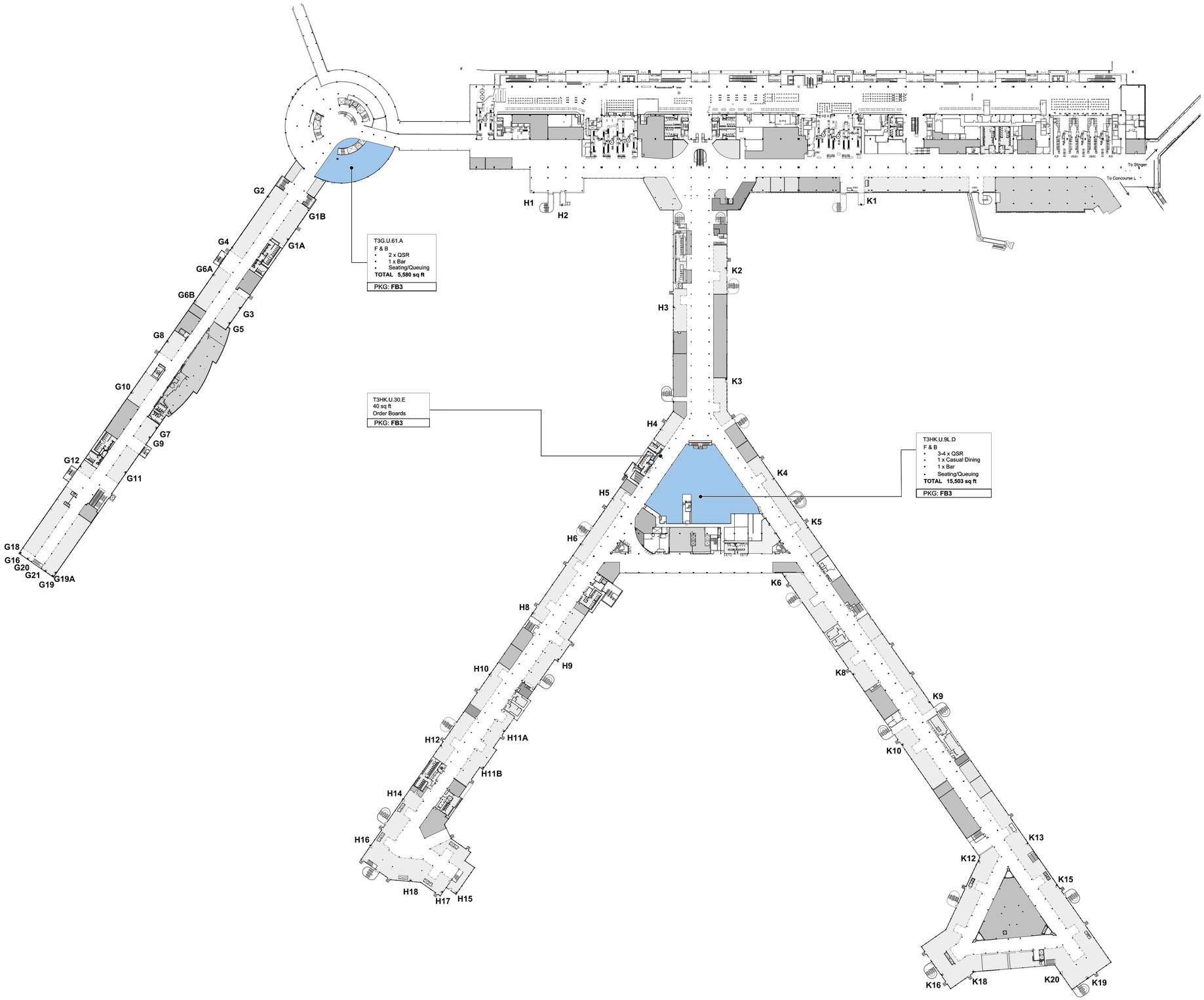
Date: April 2024 Scale: 1'=20'-0'

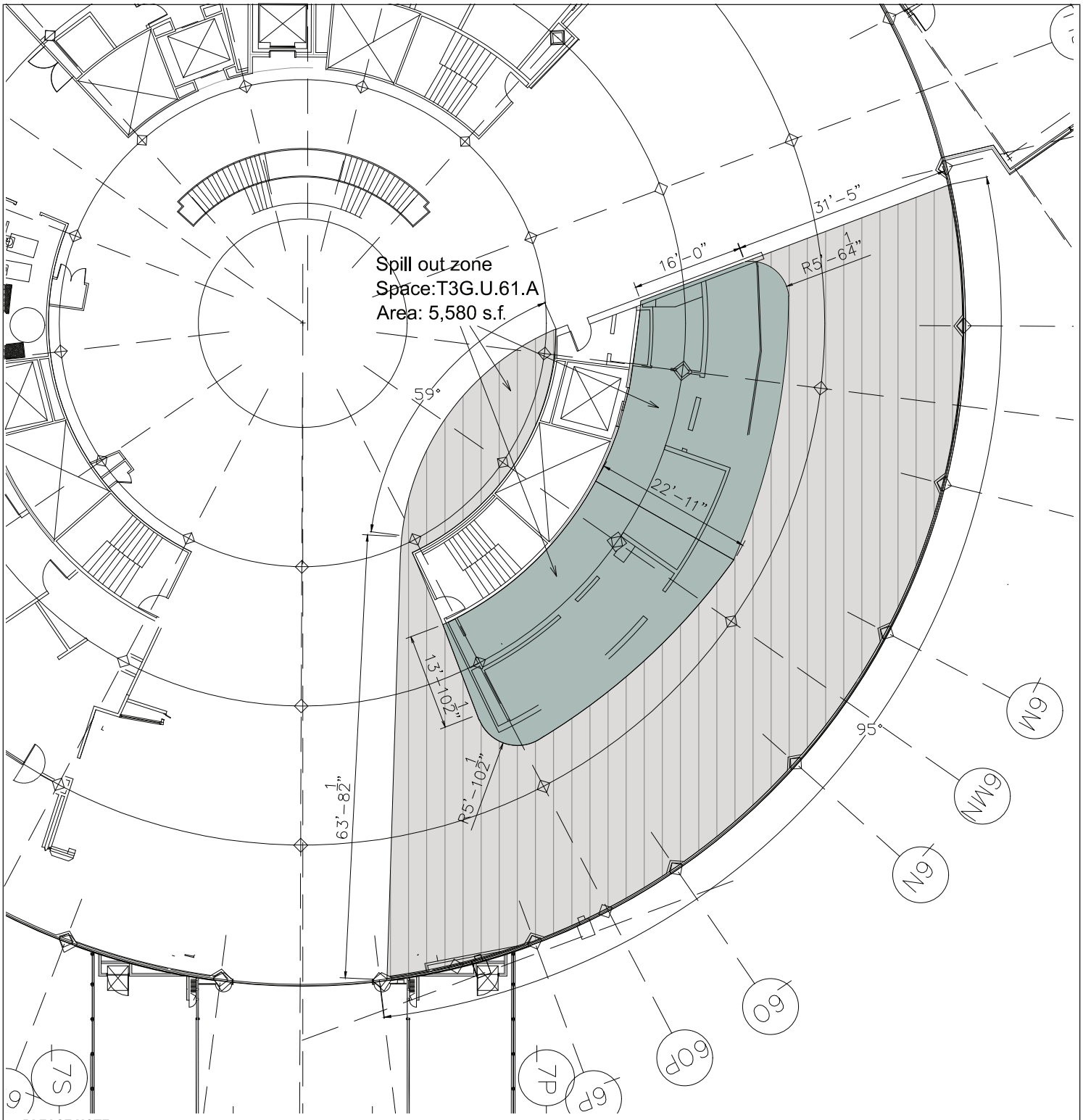


KEY PLAN

Terminal 3

Package **FB3** Location





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

CDA
Chicago Department of Aviation

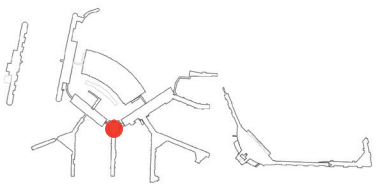
Terminal 3 » Rotunda » Upper Level

T3R.U.61.A

Typology: Food Hall

Interior: 1,600 s.f.
Spill Out Zone: 3,980 s.f. (A- Seating)
Total Square Footage: 5,580 s.f.

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



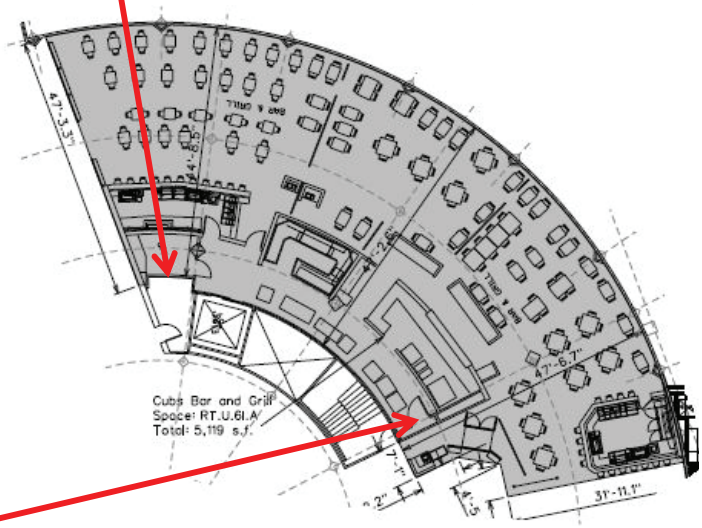
KEY PLAN

Electrical Panel 1

Electrical Panel 2

Electrical Panel 3

Electrical Panel 4



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

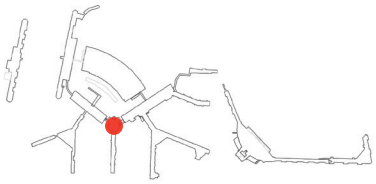
Terminal 3 » Rotunda » Upper Level

T3R.U.61.A

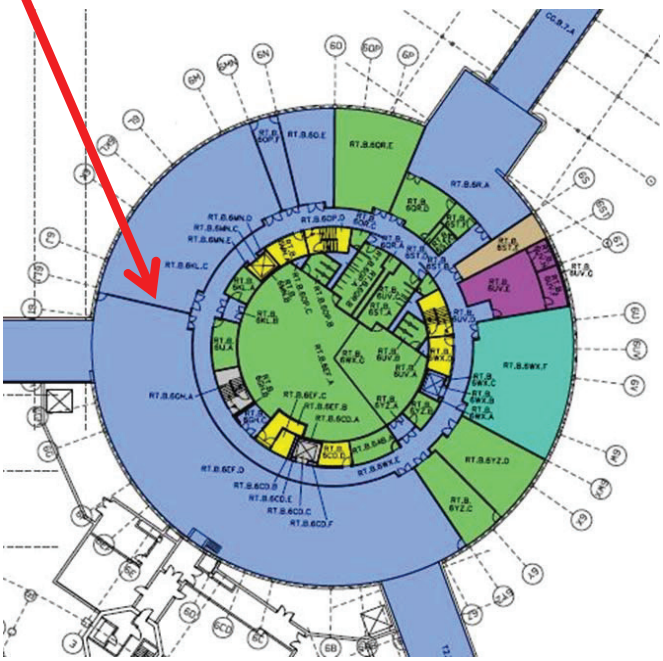
Typology: Food Hall

Interior: 1,600 s.f.
Spill Out Zone: 3,980 s.f. (A- Seating)
Total Square Footage: 5,580 s.f.

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



KEY PLAN



Water Meter
Basement Level

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

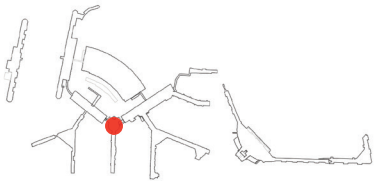
Terminal 3 » Rotunda » Upper Level

T3R.U.61.A

Typology: Food Hall

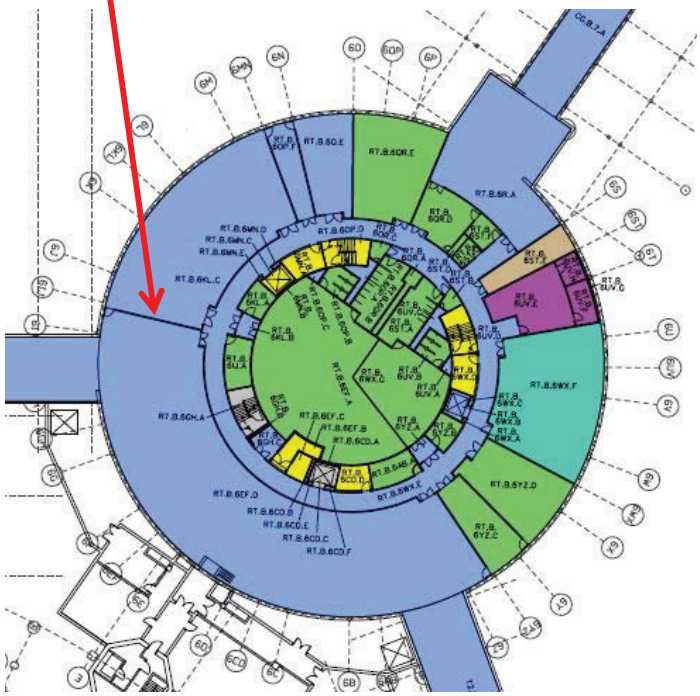
Interior: 1,600 s.f.
Spill Out Zone: 3,980 s.f. (A- Seating)
Total Square Footage: 5,580 s.f.

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



KEY PLAN

Gas Meter
Basement Level



Gas Meter Location Plan
Basement 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

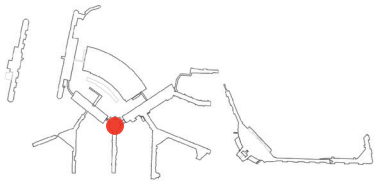
Terminal 3 » Rotunda » Upper Level

T3R.U.61.A

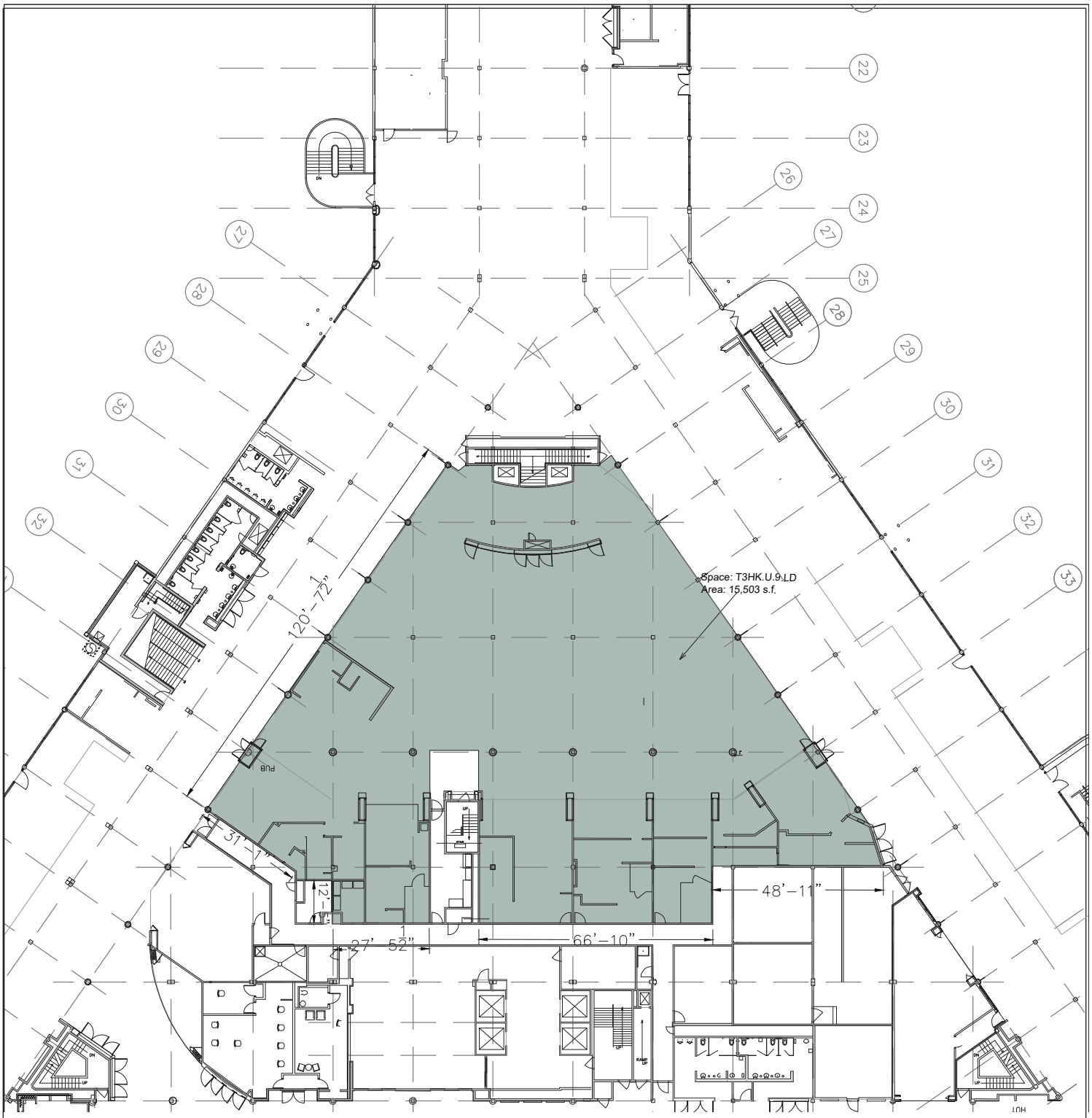
Typology: Food Hall

Interior: 1,600 s.f.
Spill Out Zone: 3,980 s.f. (A- Seating)
Total Square Footage: 5,580 s.f.

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

CDA
Chicago Department of Aviation

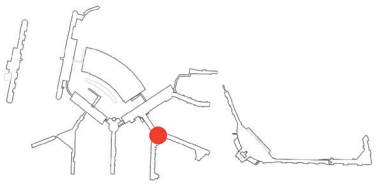
Terminal 3» Concourse HK» Upper Level

T3HK.U.9L.D

Typology: Food Hall

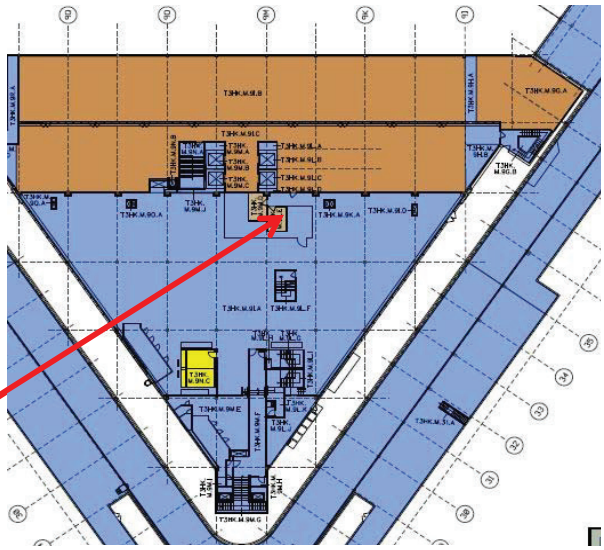
Interior: 15,503 s.f.
Spill Out Zone: N/A
Total Square Footage: 15,503 s.f.

Date: April 2024 Scale: 1'= 40'-0'



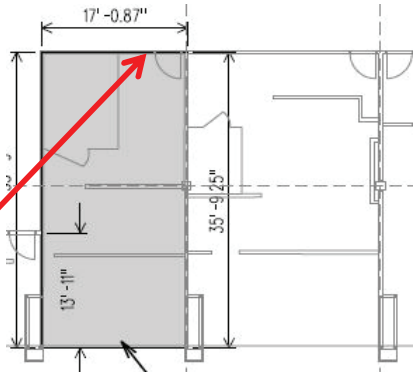
KEY PLAN

Electric Meters 1 &2

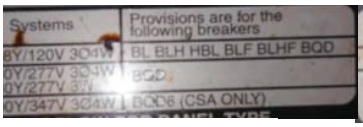


Electrical Meter Panel Location
Penthouse Level

Electrical Meter Panel
Penthouse Level



BOH Electrical Panels Location Plan
Upper Level



BOH Electrical
Panel 1

BOH Electrical
Panel 2

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.9L.D

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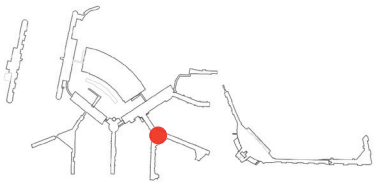
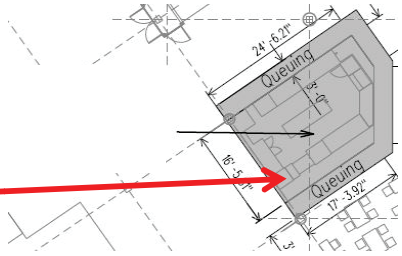


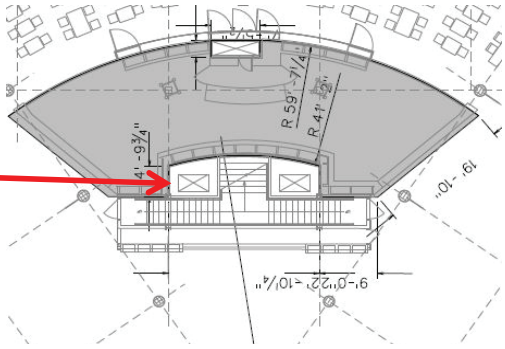
KEY PLAN

Electrical Panel
Upper Level



Electrical Panel Plan Location
Upper Level

BOH Electrical Panel



BOH Electrical Panel Location Plan
Upper Level

BOH Electrical Panel Label

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.9L.D

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Interior: 15,503 s.f.
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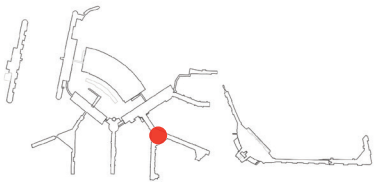
Total Square Footage: 15,503 s.f.

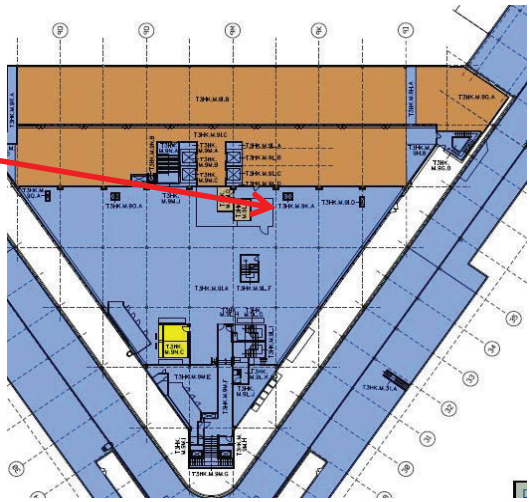
Date: April 2024 Scale: 1'= 40'-0'



KEY PLAN

Electric Meter

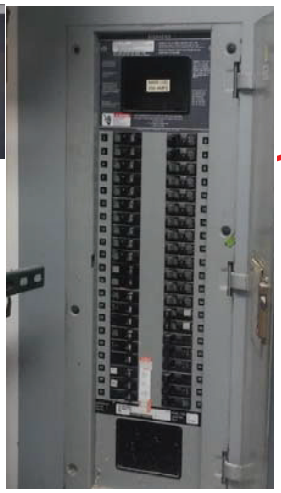
Electrical Meter Panel
Penthouse Level



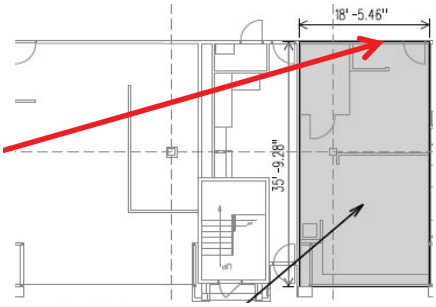
Electrical Meter Panel Plan Location
Penthouse Level

Panel type	Systems	Provisions are for the following breakers
S1	208Y/120V 3Ø4W	BL BLH HBL BLF BLHF BQD
S2	480Y/277V 3Ø4W 480Y/277V 3W	BQD
	600Y/347V 3Ø4W	BQD6 (CSA ONLY)

SEE LABEL BELOW FOR PANEL TYPE



BOH Electrical Panel & 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

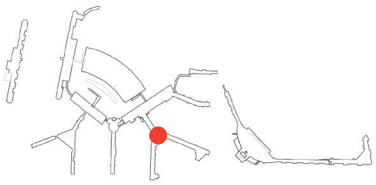
Terminal 3» Concourse HK» Upper Level

T3HK.U.9L.D

Typology: Food Hall

Interior: 15,503 s.f.
Spill Out Zone: N/A
Total Square Footage: 15,503 s.f.

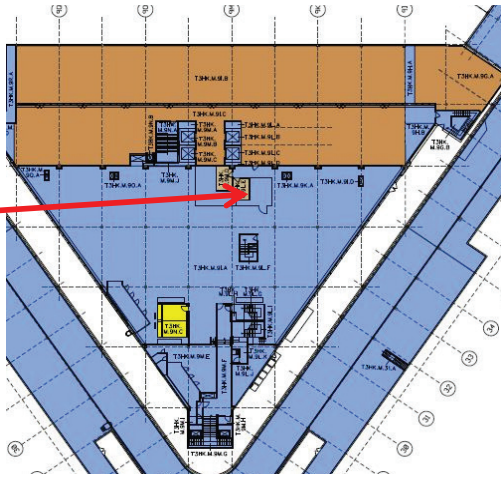
Date: April 2024 Scale: 1'= 40'-0'



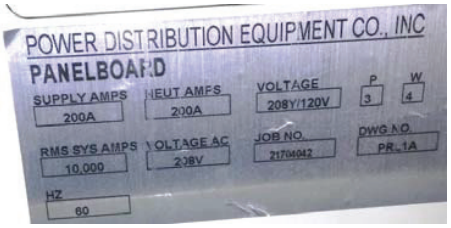
KEY PLAN

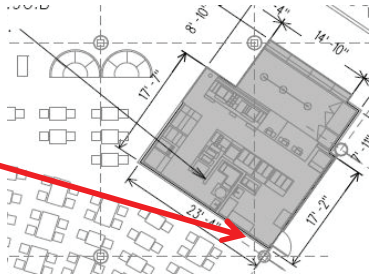
Electric Meter

Electrical Meter Panel
Penthouse Level



Electrical Meter Panel Plan Location
Penthouse Level





BOH Electrical Panel & 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

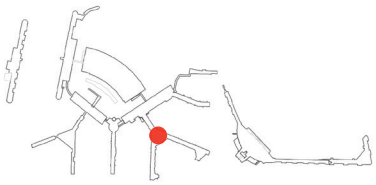
Terminal 3» Concourse HK» Upper Level

T3HK.U.9L.D

Typology: Food Hall

Interior: 15,503 s.f.
Spill Out Zone: N/A
Total Square Footage: 15,503 s.f.

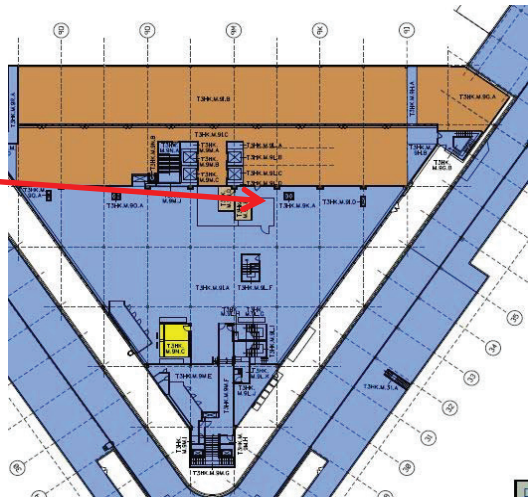
Date: April 2024 Scale: 1'= 40'-0'



KEY PLAN

Electric Meter

Electrical Meter Panel
Penthouse Level



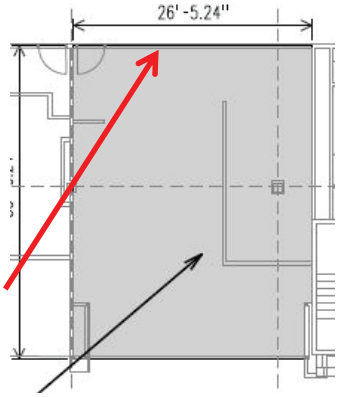
Electrical Meter Panel Plan Location
Penthouse Level

Panel type	Systems	Provisions are for the following breakers
S1	208Y/120V 3Ø4W	BL BLH HBL BLF BLHF BQD
S2	480Y/277V 3Ø4W 480Y/277V 3W	BQD
	600Y/347V 3Ø4W	BQD6 (CSA ONLY)

BOH Electric Panel & Label 1
Upper Level

Panel type	Systems	Provisions are for the following breakers
S1	208Y/120V 3Ø4W	BL BLH HBL BLF BLHF BQD
S2	480Y/277V 3Ø4W 480Y/277V 3W	BQD
	600Y/347V 3Ø4W	BQD6 (CSA ONLY)

BOH Electric Panel & Label 2
Upper Level



BOH Electrical Panels
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

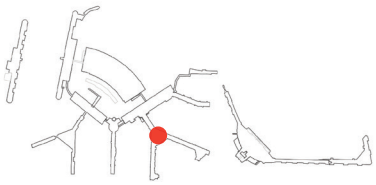
Terminal 3» Concourse HK» Upper Level

T3HK.U.9L.D

Typology: Food Hall

Interior: 15,503 s.f.
Spill Out Zone: N/A
Total Square Footage: 15,503 s.f.

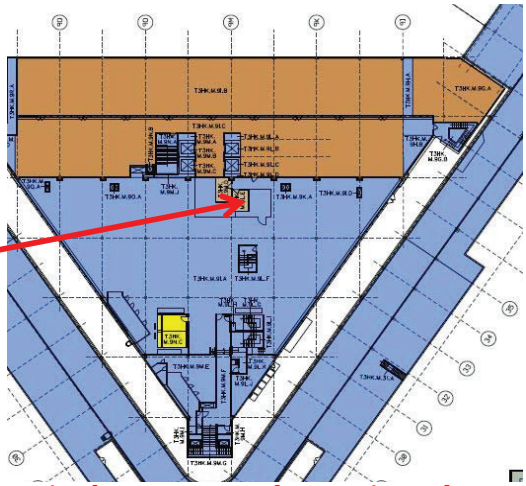
Date: April 2024 Scale: 1'= 40'-0'



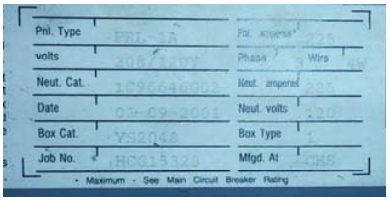
KEY PLAN

Electric Meter

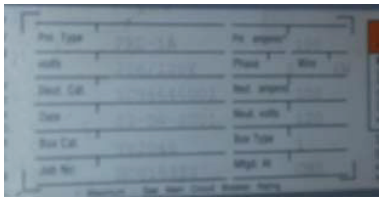
Electrical Meter Panel
Penthouse Level



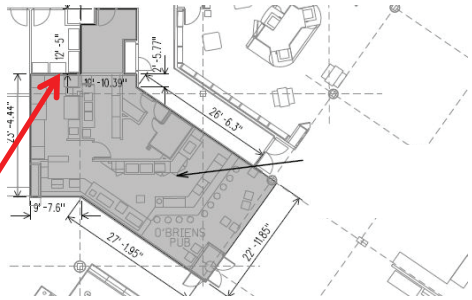
Electrical Meter Panel Location Plan
Penthouse Level



BOH Electric Panel & Label 1
Upper Level



BOH Electric Panel & Label 2
Upper Level



BOH Electrical Panels
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

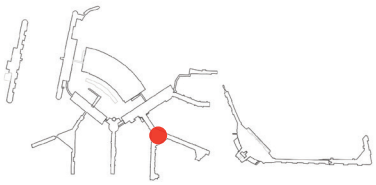
Terminal 3» Concourse HK» Upper Level

T3HK.U.9L.D

Typology: Food Hall

Interior: 15,503 s.f.
Spill Out Zone: N/A
Total Square Footage: 15,503 s.f.

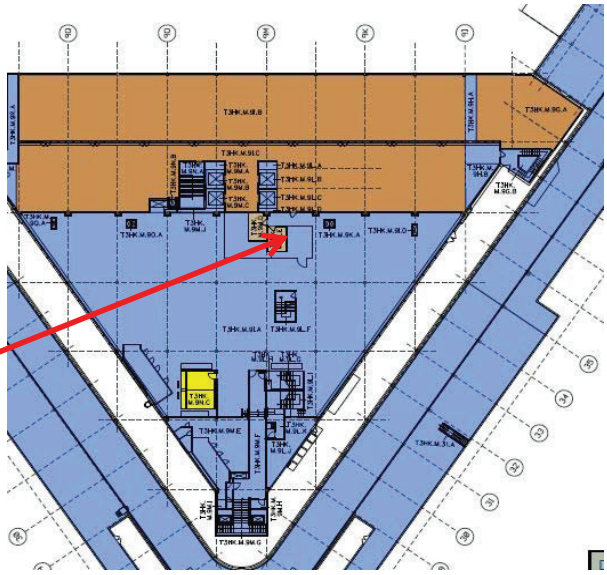
Date: April 2024 Scale: 1'= 40'-0'



KEY PLAN

Electric Meters

Electrical Meter Panel
Penthouse Level



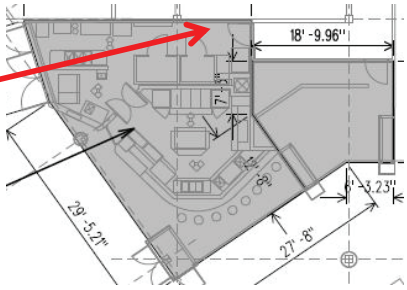
Electrical Meter Panel Location Plan
Penthouse Level

Panel type	Systems	Provisions are for the following breakers
S1	208Y/120V 3Ø4W	BL BLH HBL BLF BLHF BQD
S2	480Y/277V 3Ø4W 480Y/277V 3Ø3W	BQD
	600Y/347V 3Ø4W	BQD6 (CSA ONLY)

Panel type	Systems	Provisions are for the following breakers
S1	208Y/120V 3Ø4W	BL BLH HBL BLF BLHF BQD
S2	480Y/277V 3Ø4W 480Y/277V 3Ø3W	BQD
	600Y/347V 3Ø4W	BQD6 (CSA ONLY)

BOH Electric Panel
& Label 1 Upper

BOH Electric Panel
& Label 2 Upper



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.9L.D

Typology: Food Hall

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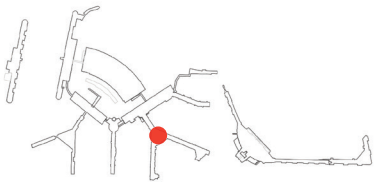
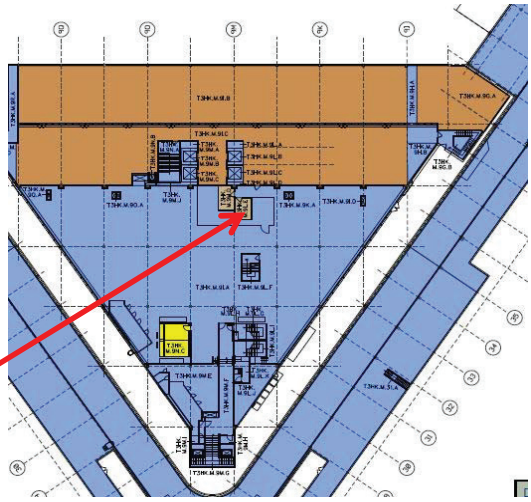


KEY PLAN

Electric Meter

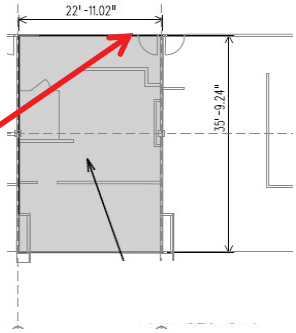
Electrical Meter Panel
Penthouse Level



Electrical Meter Panel Location Plan
Penthouse Level

Panel type	Systems	Provisions are for the following breakers
S1	208Y/120V 3Ø4W	BL BLH HBL BLF BLHF BQD
S2	480Y/277V 3Ø4W 480Y/277V 3W	BQD
	600Y/347V 3Ø4W	BQD6 (CSA ONLY)

BOH Electrical Panel & Label
Upper Level



BOH Electrical Panels 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.9L.D

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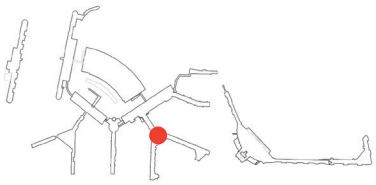
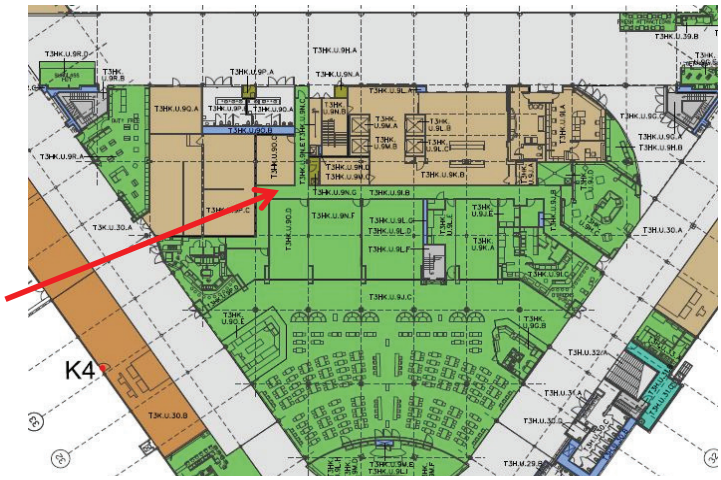
Date: April 2024 Scale: 1'= 40'-0'



KEY PLAN

BOH Water Meter



BOH Water Meter Location Plan
Upper Level

Water Meter
W/ Remote Reader

Water Meter Location Plan
Lower 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

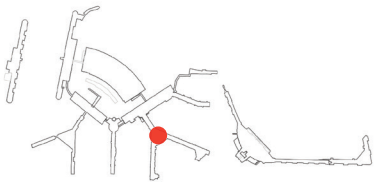
Terminal 3» Concourse HK» Upper Level

T3HK.U.9L.D

Typology: Food Hall

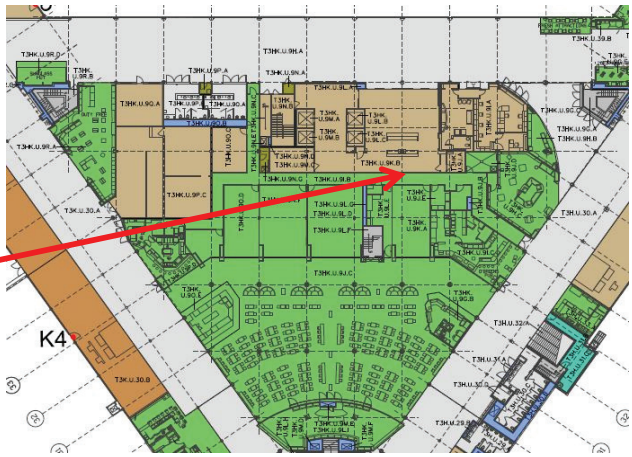
Interior: 15,503 s.f.
Spill Out Zone: N/A
Total Square Footage: 15,503 s.f.

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



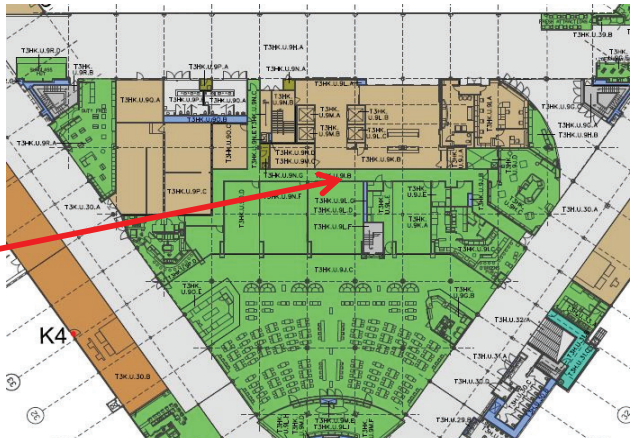
KEY PLAN

BOH Water Meter
W/ Remote Reader



BOH Water Meter Location Plan
Upper Level

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

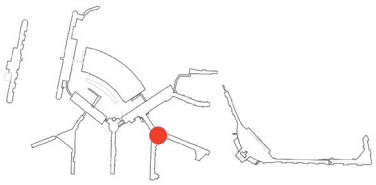
Terminal 3» Concourse HK» Upper Level

T3HK.U.9L.D

Typology: Food Hall

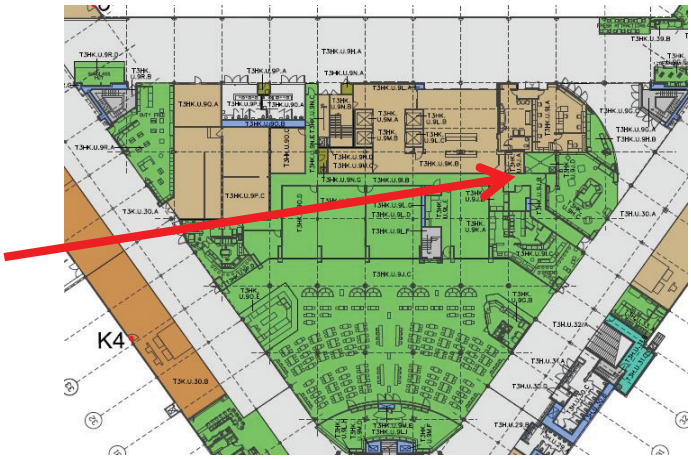
Interior: 15,503 s.f.
Spill Out Zone: N/A
Total Square Footage: 15,503 s.f.

Date: April 2024 Scale: 1'= 40'-0'



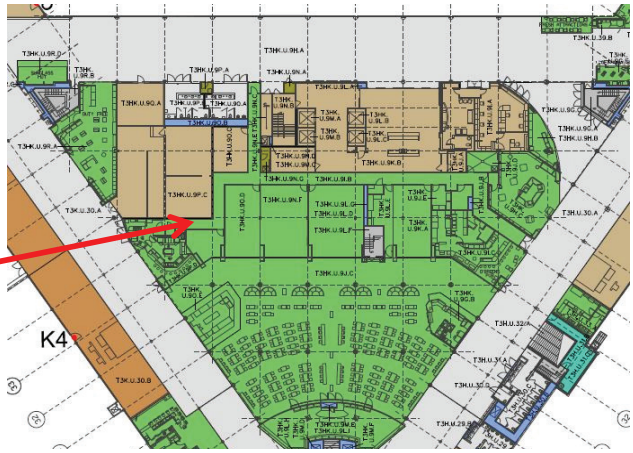
KEY PLAN

BOH Water Meter
W/ Remote Reader



BOH Water Meter Location Plan
Upper Level

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

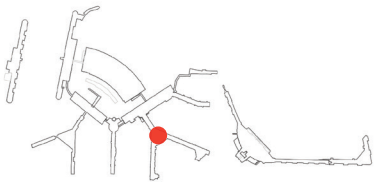
Terminal 3» Concourse HK» Upper Level

T3HK.U.9L.D

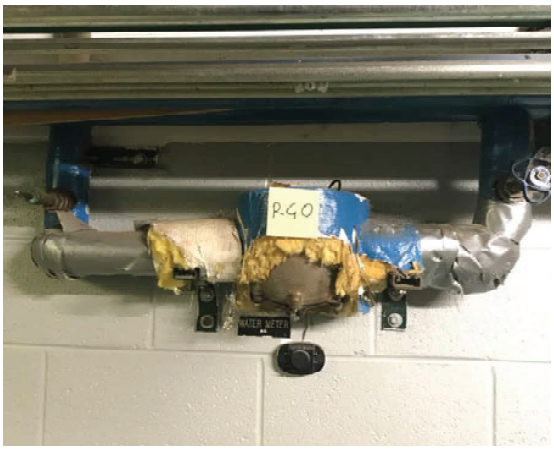
Typology: Food Hall

Interior: 15,503 s.f.
Spill Out Zone: N/A
Total Square Footage: 15,503 s.f.

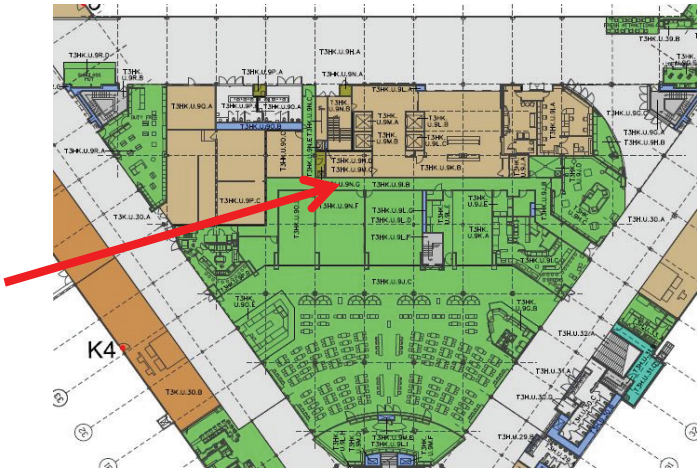
Date: April 2024 Scale: 1'= 40'-0'



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

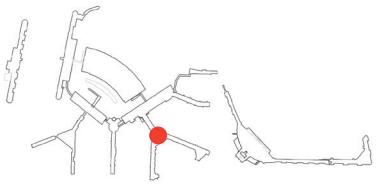
Terminal 3» Concourse HK» Upper Level

T3HK.U.9L.D

Typology: Food Hall

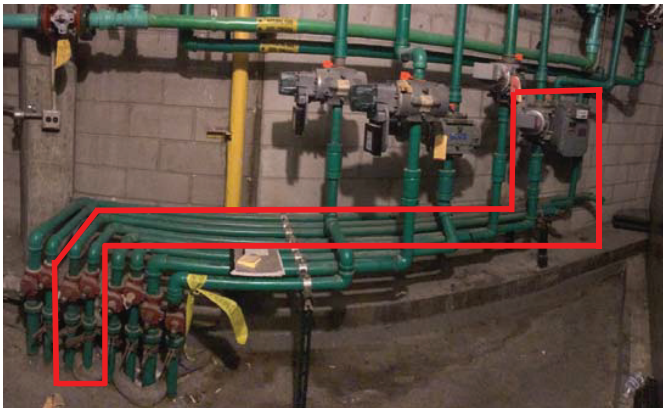
Interior: 15,503 s.f.
Spill Out Zone: N/A
Total Square Footage: 15,503 s.f.

Date: April 2024 Scale: 1'= 40'-0'

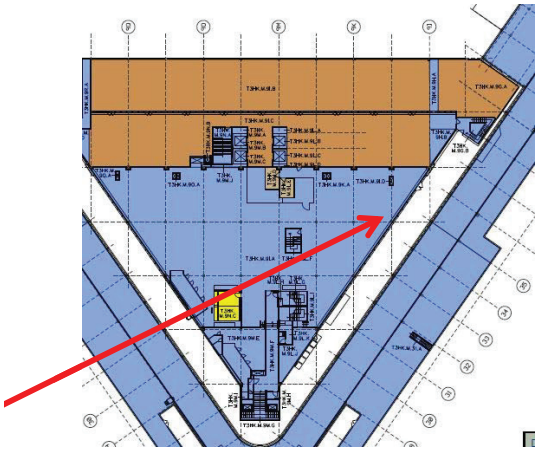


KEY PLAN

2 Gas Meters
Penthouse Level



2 Gas Service lines
Penthouse Level



Gas Service Meters 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

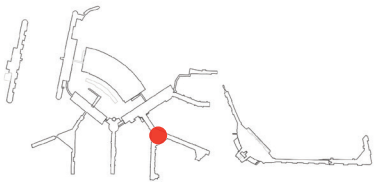
Terminal 3» Concourse HK» Upper Level

T3HK.U.9L.D

Typology: Food Hall

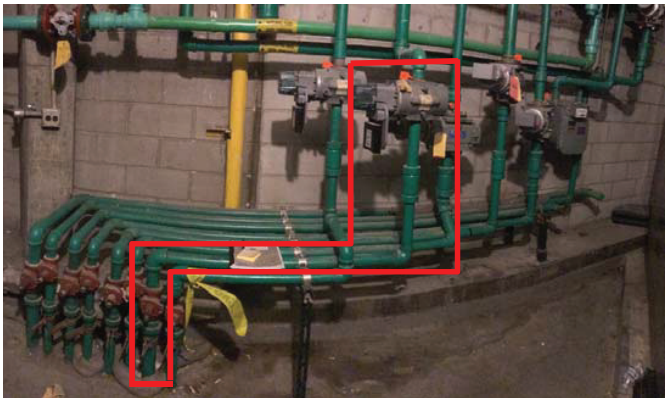
Interior: 15,503 s.f.
Spill Out Zone: N/A
Total Square Footage: 15,503 s.f.

Date: April 2024 Scale: 1'= 40'-0'

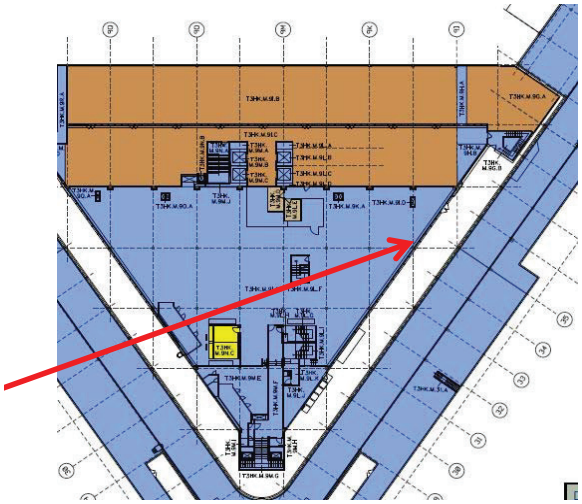


KEY PLAN

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

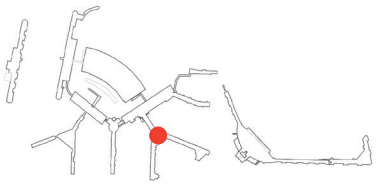
Terminal 3» Concourse HK» Upper Level

T3HK.U.9L.D

Typology: Food Hall

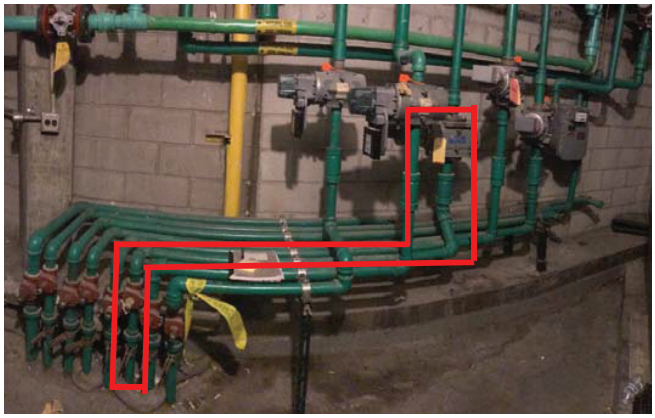
Interior: 15,503 s.f.
Spill Out Zone: N/A
Total Square Footage: 15,503 s.f.

Date: April 2024 Scale: 1'= 40'-0'

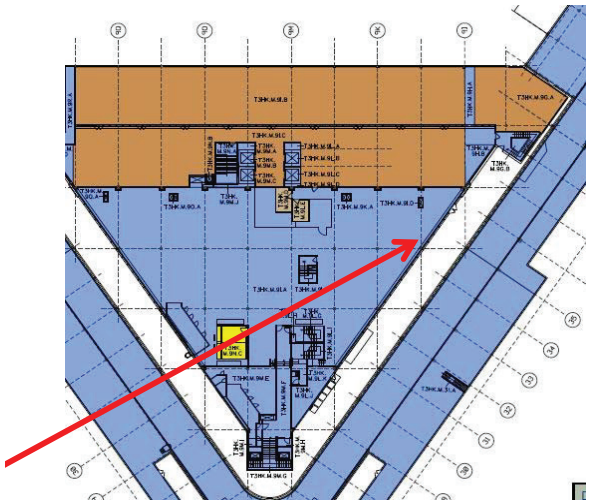


KEY PLAN

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.9L.D

Typology: Food Hall

Interior: 15,503 s.f.
Spill Out Zone: N/A
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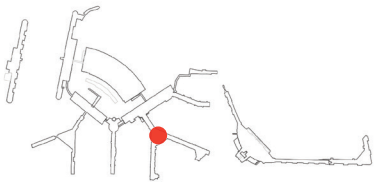
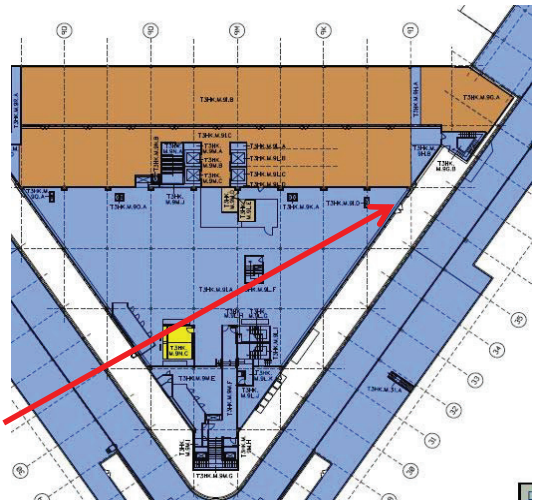
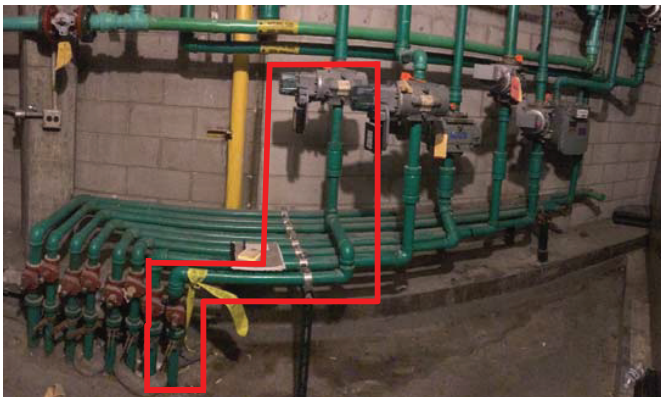


KEY PLAN

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

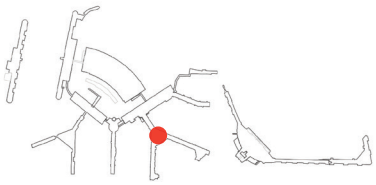
Terminal 3» Concourse HK» Upper Level

T3HK.U.9L.D

Typology: Food Hall

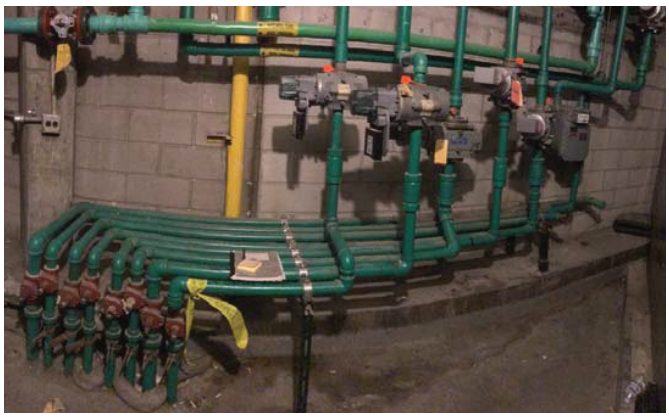
Interior: 15,503 s.f.
Spill Out Zone: N/A
Total Square Footage: 15,503 s.f.

Date: April 2024 Scale: 1'= 40'-0'

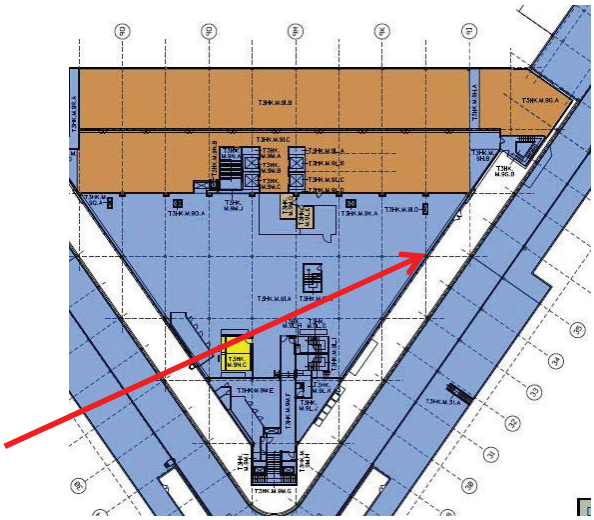


KEY PLAN

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

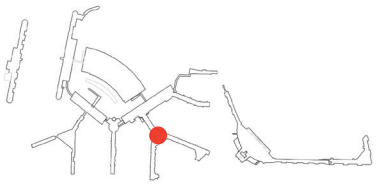
Terminal 3» Concourse HK» Upper Level

T3HK.U.9L.D

Typology: Food Hall

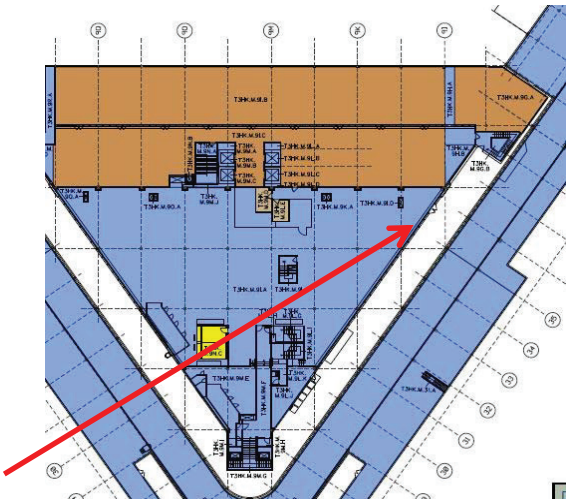
Interior: 15,503 s.f.
Spill Out Zone: N/A
Total Square Footage: 15,503 s.f.

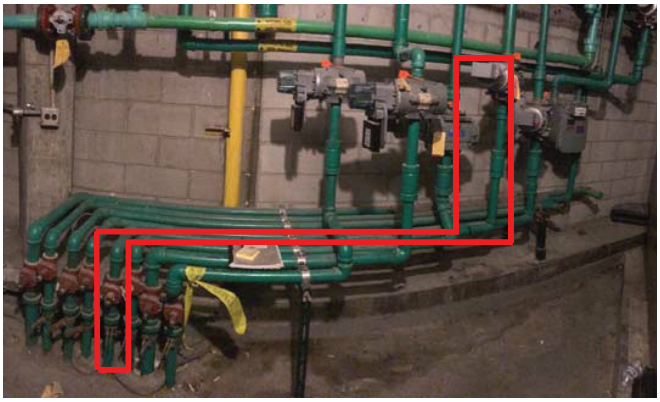
Date: April 2024 Scale: 1'= 40'-0'



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

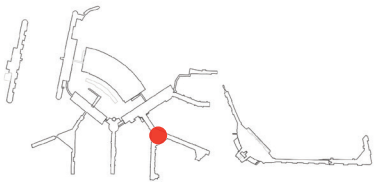
Terminal 3» Concourse HK» Upper Level

T3HK.U.9L.D

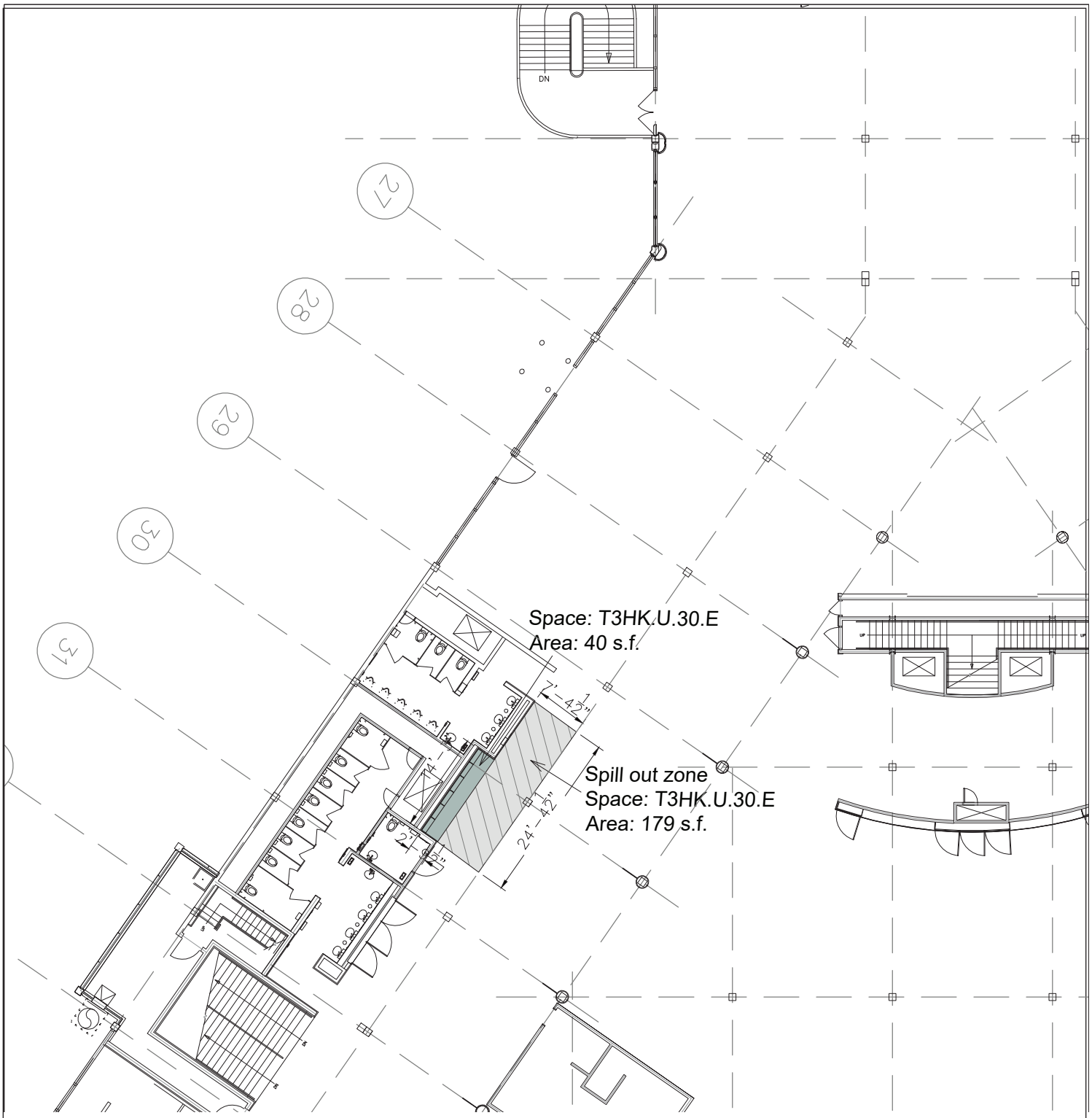
Typology: Food Hall

Interior: 15,503 s.f.
Spill Out Zone: N/A
Total Square Footage: 15,503 s.f.

Date: April 2024 Scale: 1'= 40'-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

CDA
Chicago Department of Aviation

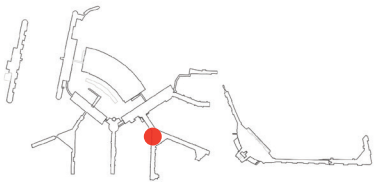
Terminal 3» Concourse HK» Upper Level

T3HK.U.30.E

Typology: Freestanding Kiosk

Interior: 40 s.f.
Spill Out Zone: 179 s.f. (B - Queuing)
Total Square Footage: 219 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

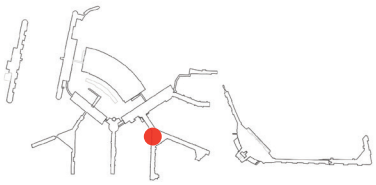
Terminal 3» Concourse HK» Upper Level

T3HK.U.30.E

Typology: Freestanding Kiosk

Interior: 40 s.f.
Spill Out Zone: 179 s.f. (B - Queuing)
Total Square Footage: 219 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

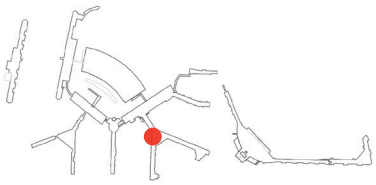
Terminal 3» Concourse HK» Upper Level

T3HK.U.30.E

Typology: Freestanding Kiosk

Interior: 40 s.f.
Spill Out Zone: 179 s.f. (B - Queuing)
Total Square Footage: 219 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

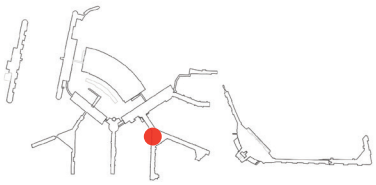
Terminal 3» Concourse HK» Upper Level

T3HK.U.30.E

Typology: Freestanding Kiosk

Interior: 40 s.f.
Spill Out Zone: 179 s.f. (B - Queuing)
Total Square Footage: 219 s.f.

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



KEY PLAN