CDA
Chicago Department of Aviation

ATTACHMENT 1
Permitted Uses and Business Terms

Package FB4 (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)
T3.U.C.8Q.E	Terminal 3 Main Concourse Food Hall	Desired concepts: • Quick Service Restaurants – Open • Walk Away – Snack • Seating	T3 Main FH	Main	3	4,013
T1C.U.37.A	Casual Full Service Restaurant with Full Bar	Chicago Classics	C22	C	1	~~2,340~~ 1,350
T3K.U.63.A	Casual Full Service Restaurant with Full Bar	Open	K12	HK	3	2,315
T1B.U.EC.A	Full Bar with Small Bites	Specialty Bar	B19	B	1	760
					TOTAL	~~**9,428**~~ 8,438

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: _____

Terminal 3 Main Concourse Food Hall

Location:

- T3.U.C.8Q.E

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 walk away – snack location. 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

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: The 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, 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.

Concept appropriate alcoholic beverages are permitted.

Walk Away – Snack

Description: This concept is intended for the operation of a Snack concept. Snacks are typically defined as freshly prepackaged and freshly prepared food items that are primarily single servings for immediate consumption but may be purchased to go for later consumption. Snacks may include such items as pretzels, popcorn, desserts, cookies, ice cream, frozen yogurts, churros, boba drinks and smoothies. The Snack concept may also sell water and soft drinks and a limited amount of concept appropriate packaged snack foods such as chips, crackers, cookies, and candies.

Requirements: The Walk Away – Snack concepts must include the following requirements:

- Healthy and varied choices must be offered to meet the dietary needs and preferences of travelers, including food and beverage options that consider dietary restrictions, food allergies, and food intolerances such as, but not limited to, vegan, vegetarian, and gluten free items. Where such menu options are not possible due to brand restrictions or other reasons, Respondent must include an explanation of these limitations in its Proposal. Where feasible, consideration should also be made to meet the needs of travelers with religious and cultural restrictions or preferences through the offering of items that meet standards including, but not limited to, kosher and halal.
- The concept must offer only quality products, served quickly and efficiently 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.
- A minimum 10% airport employee discount is required.

Touchless transactions and self-checkout kiosks may be incorporated.

Concepts/Permitted Uses:

Quick Service Restaurants – 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
- Salads/Wraps
- Bagels

Snack – Open. Permitted uses include, but are not limited to:

- Salty snacks
- Sweet treats
- Frozen/smoothie/boba drinks
- Desserts

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

Casual Full Service Restaurants with Full Bar

Locations:

- T1C.U.37.A: Chicago Classics

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 (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.
- 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:

- **Chicago Classics** - A local, regional, national or proprietary brand that reflects the essence of Chicago and/or represents Chicago as an international gateway to the world. Experiential design elements, decor, and menu should create a memorable dining destination. The location should feature foods known to Chicago such as (but not limited to) deep-dish pizzas, Chicago-style hot dogs or Italian beef sandwiches.
- **Open** – Permitted concepts include, but are not limited to:
    - All American Bar & Grill
    - Diner
    - Mexican/Latin
    - Asian
    - Italian/Mediterranean
    - Chicago style pizza
    - Other ethnic
    - General casual dining

Full Bar with Small Bites

Location:

- T1B.EC.A

Description: This concept is intended as a bar serving a full line of alcoholic and non-alcoholic drinks, and a menu of concept-themed small plate food items such as appetizers, finger foods, sweet and savory snacks, or charcuterie plates. If Respondent will operate an existing food and beverage facility within proximity to the proposed Full Bar with Small Bites, the operator may offer menu items from the other proximate food and beverage unit at this concept. 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 Full Bar with Small Bites 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 items. Where such menu options are not possible due to brand restrictions or other reasons, Respondent must include an explanation of these limitations in its Proposal. Where feasible, consideration should also be made to meet the needs of travelers with religious and cultural restrictions or preferences through the offering of items that meet standards including, but not limited to, kosher and halal.
- The 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 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. Alcoholic 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").
- 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.

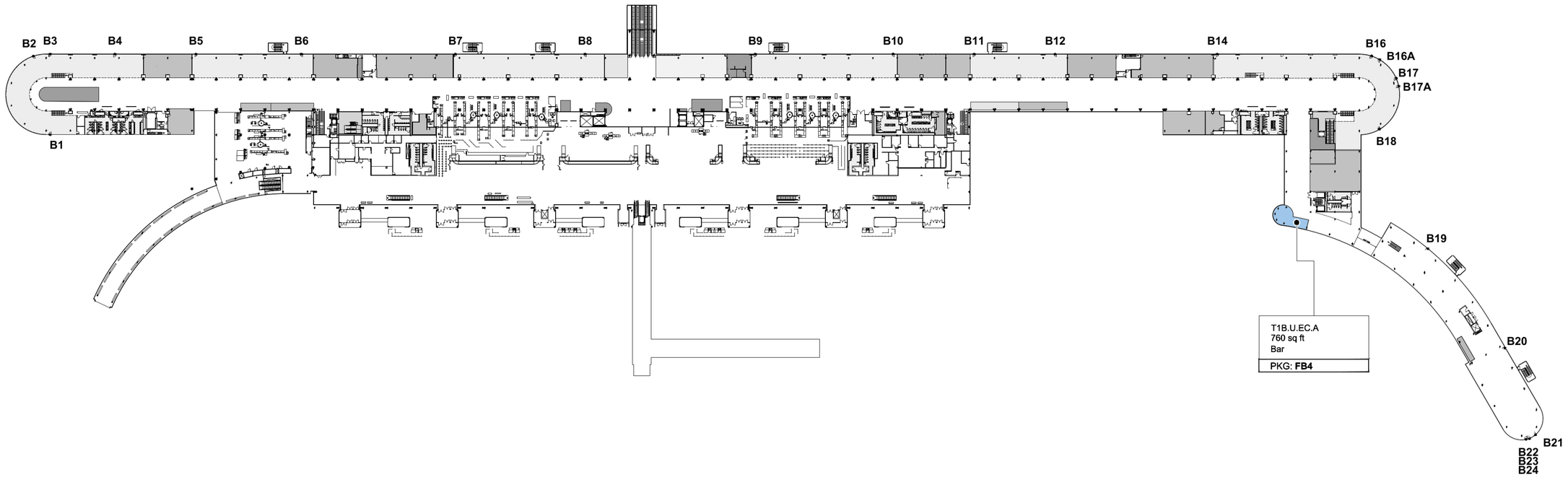
- Menus are encouraged to change periodically, including seasonally with limited time offers to reflect seasonal changes and holiday events and changing customer food desires and to keep the menu fresh. A “signature” menu item and/or alcoholic drink created specifically for Chicago O’Hare is highly encouraged.
- The facility must have seating options within the unit and offer to-go drinks if permitted by the local liquor license and CDA.
- A minimum 10% airport employee discount is required and an employee value meal is optional.

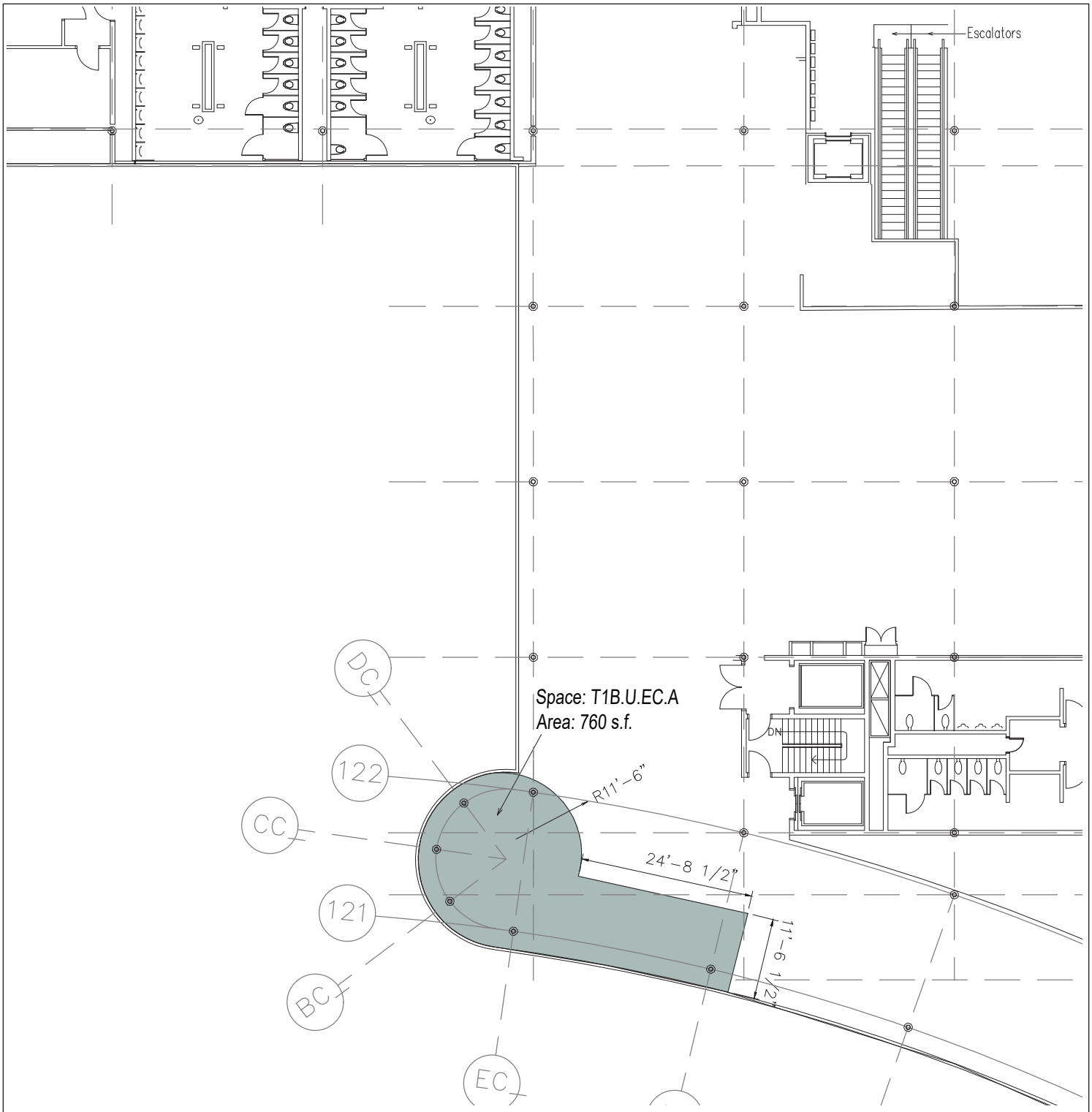
Touchless transactions, remote ordering, gate delivery, and self-service table ordering may be incorporated.

Concepts/Permitted Uses: Permitted uses include, but are not limited to:

- Tavern/Pub
- Wine Bar
- Brewery
- Distillery or Spirit Bar
- Beer Hall/Biergarten
- Champagne or Other Liquor based Bar

Terminal 1
Concourse B
Package **FB4** Location





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

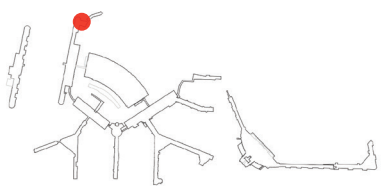
Terminal 1 » Concourse B » Upper Level

T1B.U.EC.A

Typology: Freestanding Kiosk

Interior: 760 s.f.
Spill Out Zone: N/A
Total Square Footage: 760 s.f.

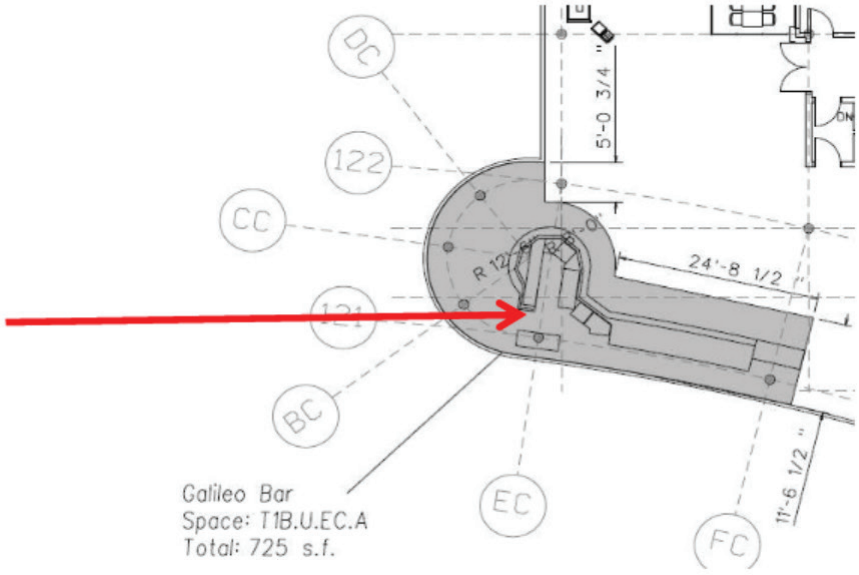
Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

NO ELECTRICAL METER FOUND FOR GALILEO BAR & GRILL B18

Under Counter Electrical Panel
Basement Level



Electrical Panel Plan
Upper Level

No Electrical Meter Found For This Location

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

O'Hare International Airport
Electric Meter and Panel Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA Chicago Department of Aviation

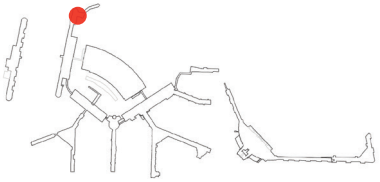
Terminal 1 » Concourse B » Upper Level

T1B.U.EC.A

Typology: Freestanding Kiosk

Interior: 760 s.f.
Spill Out Zone: N/A
Total Square Footage: 760 s.f.

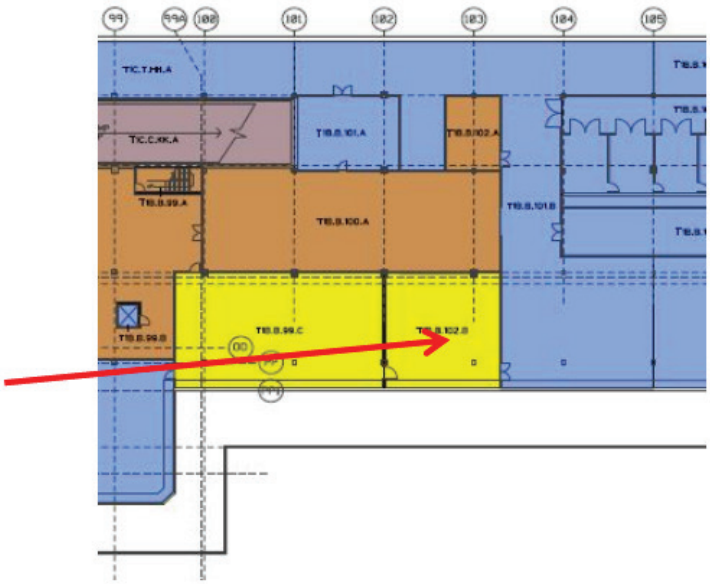
Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

No Water Meter For This Location

Water Meter



Water Meter Panel Location
Basement Level

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

O'Hare International Airport
Water Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

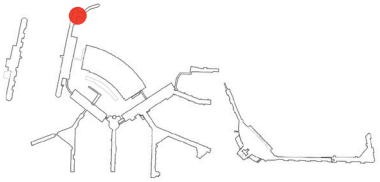
Terminal 1 » Concourse B » Upper Level

T1B.U.EC.A

Typology: Freestanding Kiosk

Interior: 760 s.f.
Spill Out Zone: N/A
Total Square Footage: 760 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

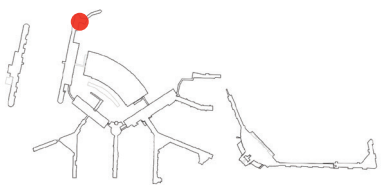
T1B.U.EC.A

Typology: Freestanding Kiosk

Interior: 760 s.f.
Spill Out Zone: N/A
Total Square Footage: 760 s.f.

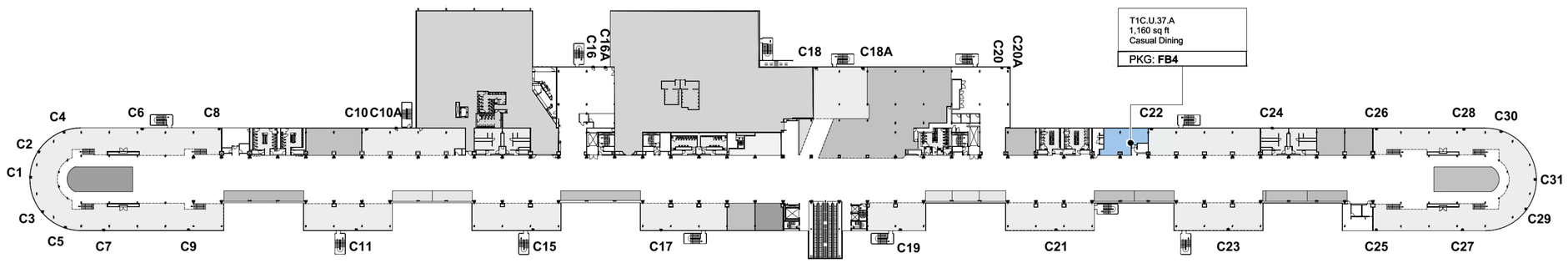
Date: April 2024

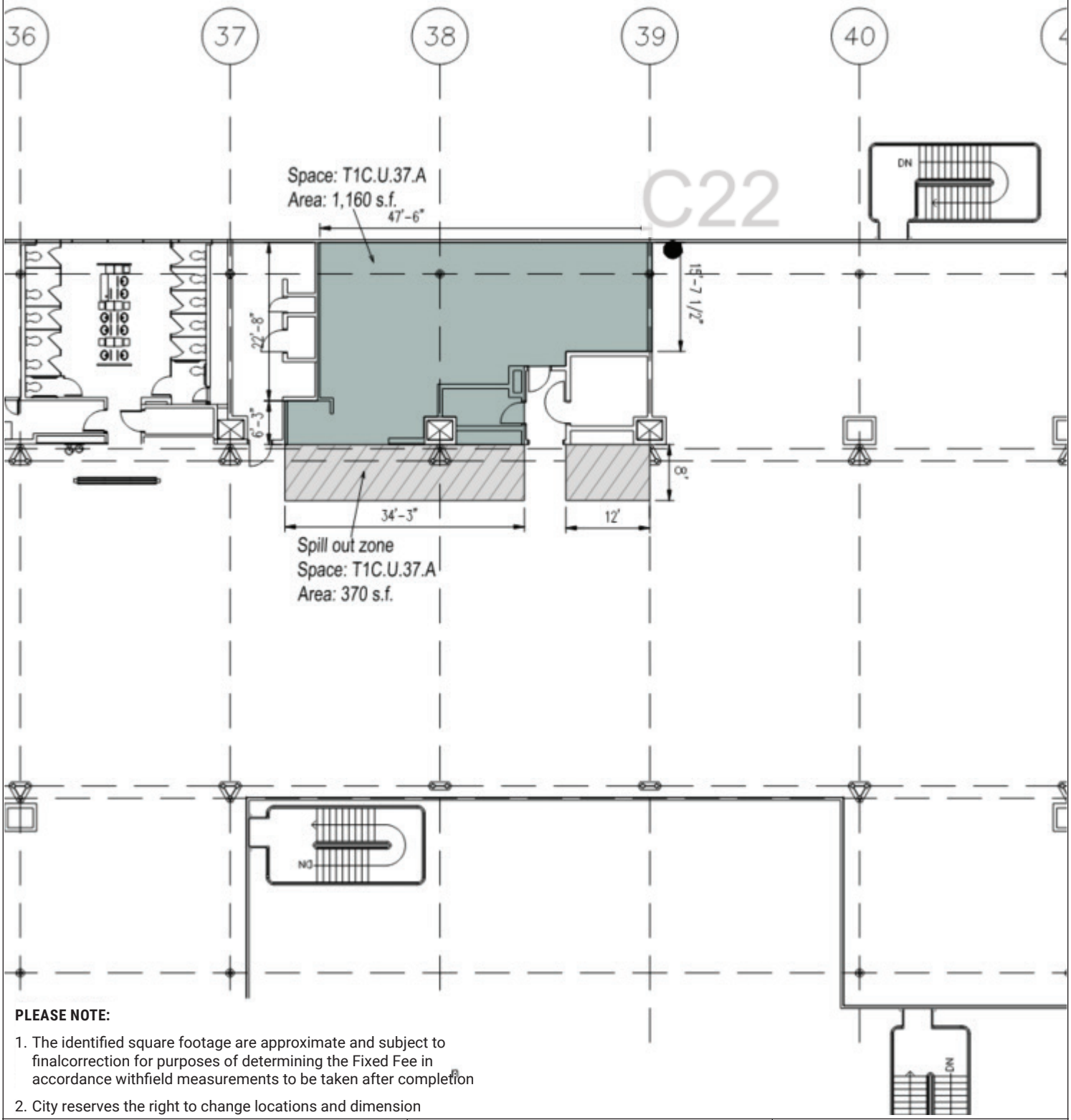
Scale: 1'=20'-0'



KEY PLAN

Terminal 1
Concourse C
Package **FB4** 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

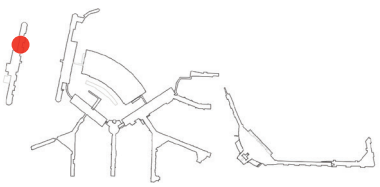
Terminal 1 » Concourse C » Upper Level

T1C.U.37.A

Typology: Inline Type I

Interior: 1,160 s.f.
Spill Out Zone: 370 s.f. (A - Seating)
Total Square Footage: 1,350 s.f.

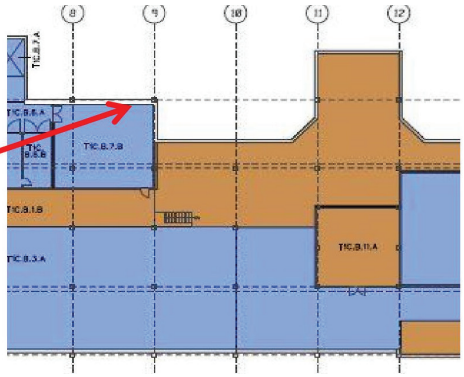
Date: April 2024 Scale: 1'=20'-0'



KEY PLAN

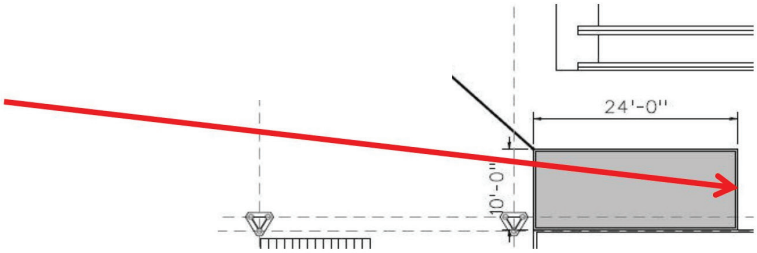
Electrical Meter & Breaker

Electrical Meter Panel
Basement Level



Electrical Meter Panel Location
Basement Level

BOH Electrical Panel & Label
Upper Level



BOH 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

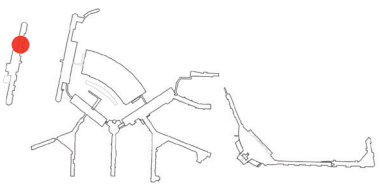
Terminal 1 » Concourse C » Upper Level

T1C.U.37.A

Typology: Inline Type I

Interior: 1,160 s.f.
Spill Out Zone: 370 s.f. (A - Seating)
Total Square Footage: 1,350 s.f.

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



KEY PLAN

No Water Meter For This Location

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

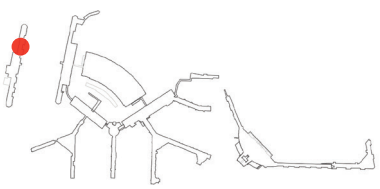
Terminal 1 » Concourse C » Upper Level

T1C.U.37.A

Typology: Inline Type I

Interior: 1,160 s.f.
Spill Out Zone: 370 s.f. (A - Seating)
Total Square Footage: 1,350 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

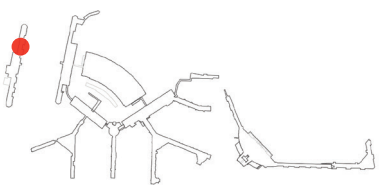
Terminal 1 » Concourse C » Upper Level

T1C.U.37.A

Typology: Inline Type I

Interior: 1,160 s.f.
Spill Out Zone: 370 s.f. (A - Seating)
Total Square Footage: 1,350 s.f.

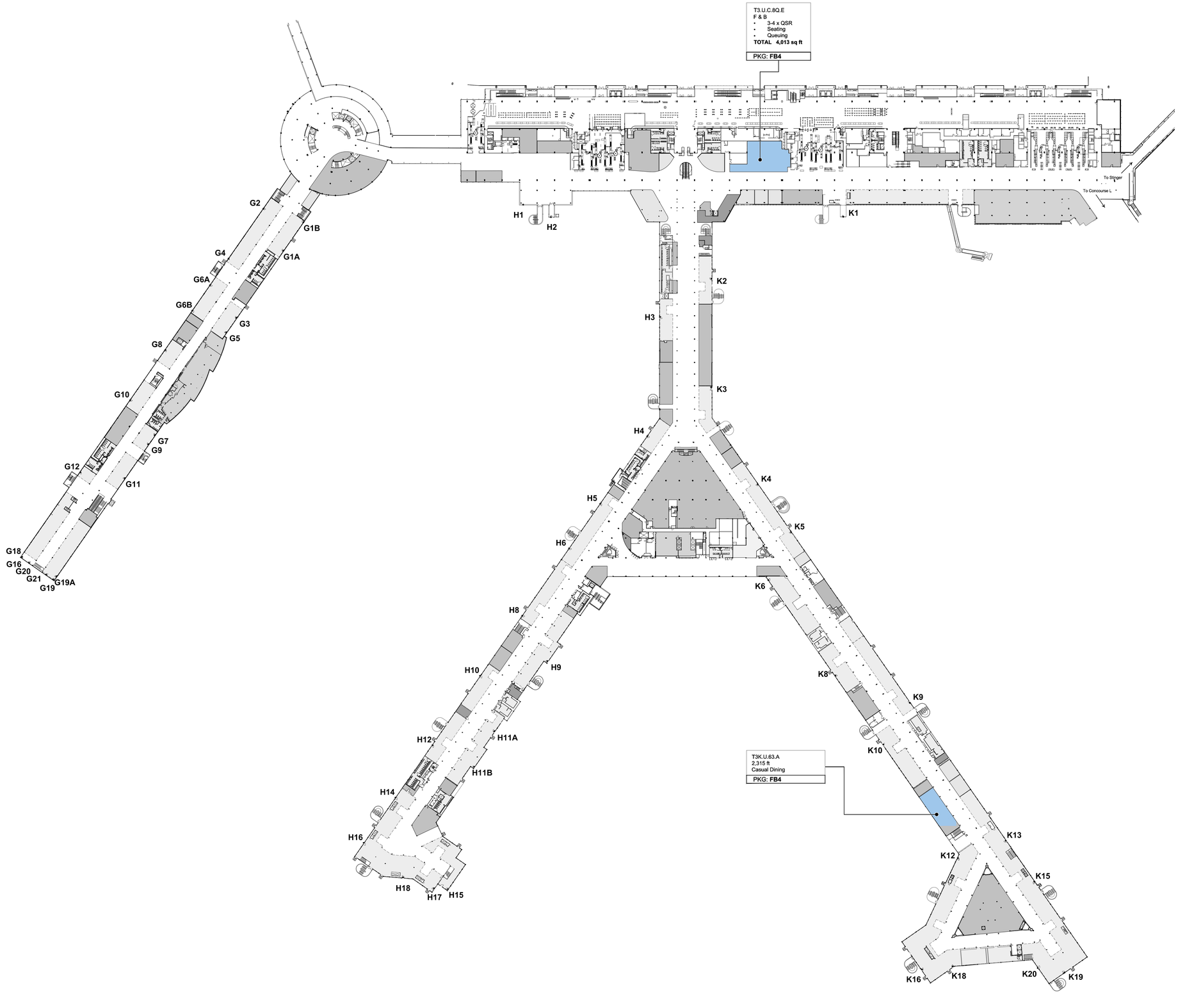
Date: April 2024 Scale: 1'=20'-0'

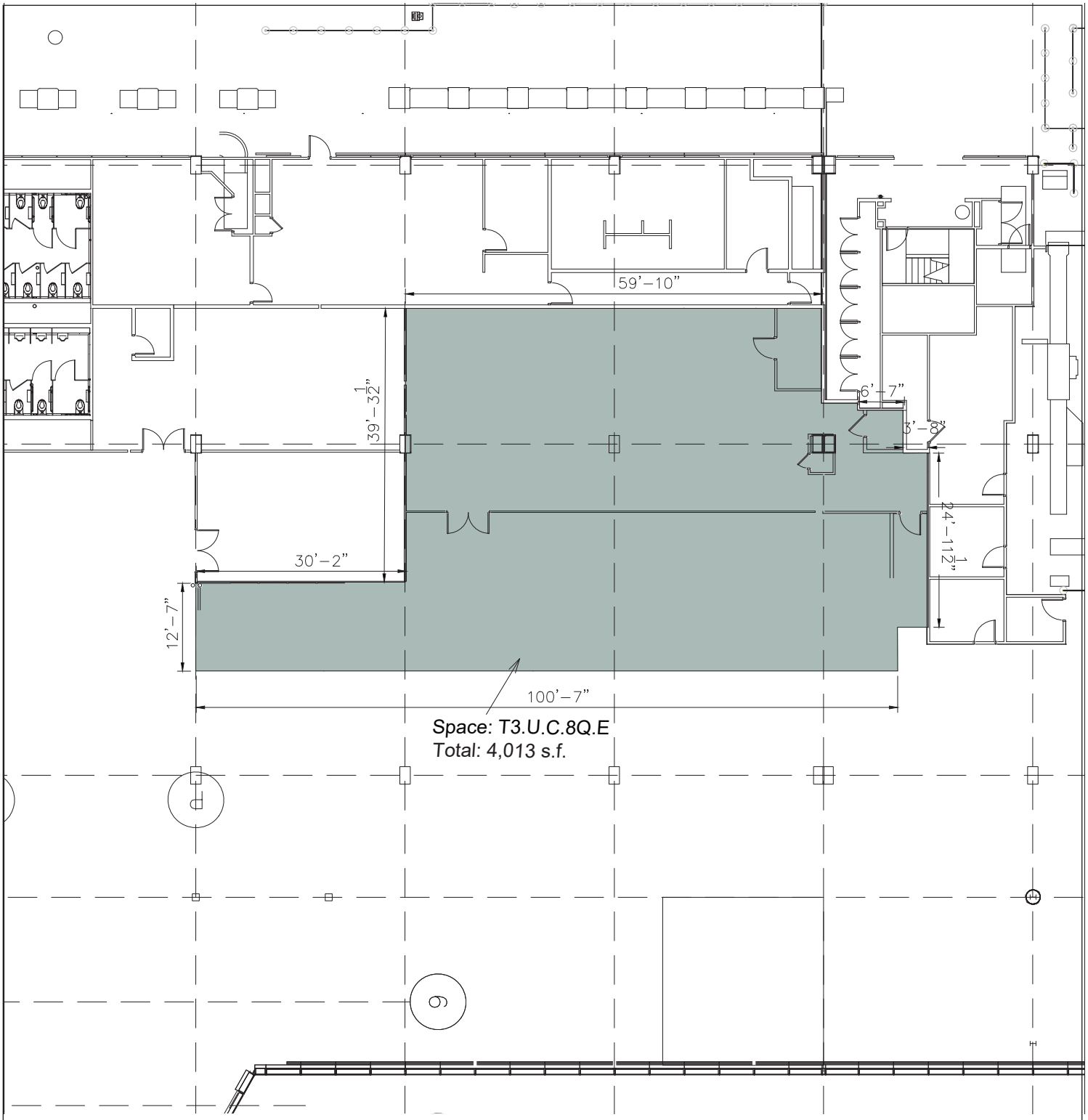


KEY PLAN

Terminal 3

Package **FB4** 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 » Main » Upper Level

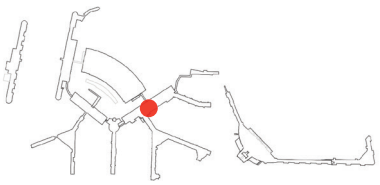
T3.U.C.8Q.E

Typology: Inline Type I

Interior: 4,013 s.f.
Spill Out Zone: N/A
Total Square Footage: 4,013 s.f.

Date: April 2024

Scale: 1'=20'-0'



KEY PLAN

New Unit

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

O'Hare International Airport
Electric Meter and Panel Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

Terminal 3 » Main » Upper Level

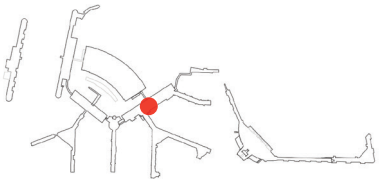
T3.U.C.8Q.E

Typology: Inline Type I

Interior: 4,013 s.f.
Spill Out Zone: N/A
Total Square Footage: 4,013 s.f.

Date: April 2024

Scale: 1'=20'-0'



KEY PLAN

New Unit

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

O'Hare International Airport
Water Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

Terminal 3 » Main » Upper Level

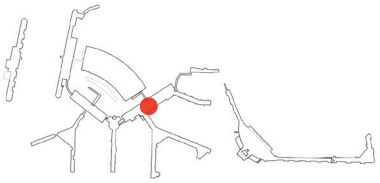
T3.U.C.8Q.E

Typology: Inline Type I

Interior: 4,013 s.f.
Spill Out Zone: N/A
Total Square Footage: 4,013 s.f.

Date: April 2024

Scale: 1'=20'-0'



KEY PLAN

New Unit

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

O'Hare International Airport
Gas Meter Location

City of Chicago
Brandon Johnson, Mayor

Chicago Department of Aviation
Jamie L. Rhee, Commissioner

CDA
Chicago Department of Aviation

Terminal 3 » Main » Upper Level

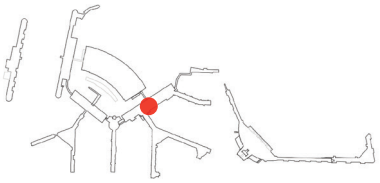
T3.U.C.8Q.E

Typology: Inline Type I

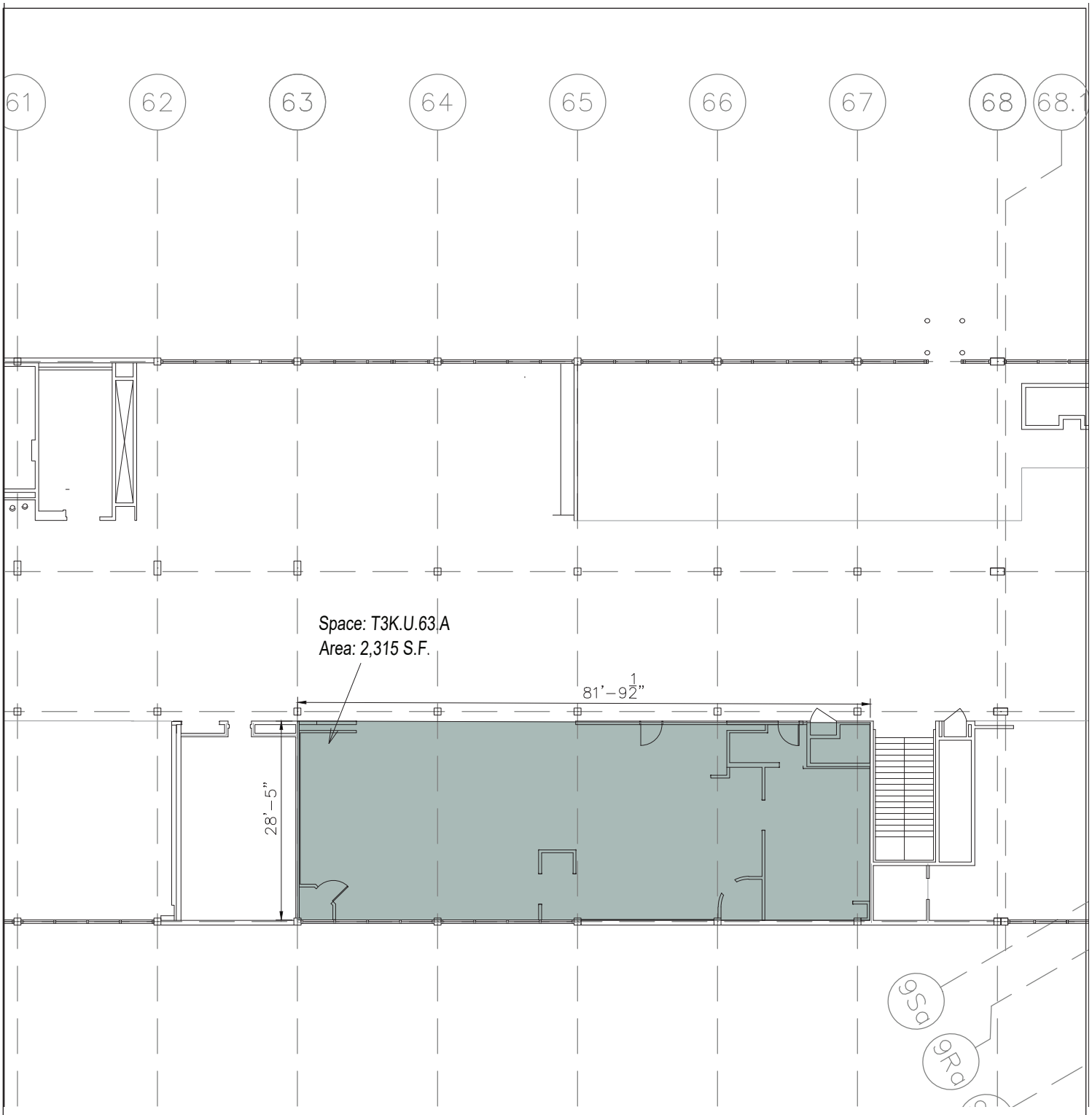
Interior: 4,013 s.f.
Spill Out Zone: N/A
Total Square Footage: 4,013 s.f.

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

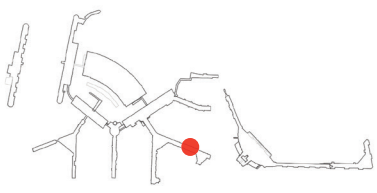
Terminal 3 » Concourse K » Upper Level

T3K.U.63.A

Typology: Inline Type I - A

Interior: 2,315 s.f.
Spill Out Zone: N/A
Total Square Footage: 2,315 s.f.

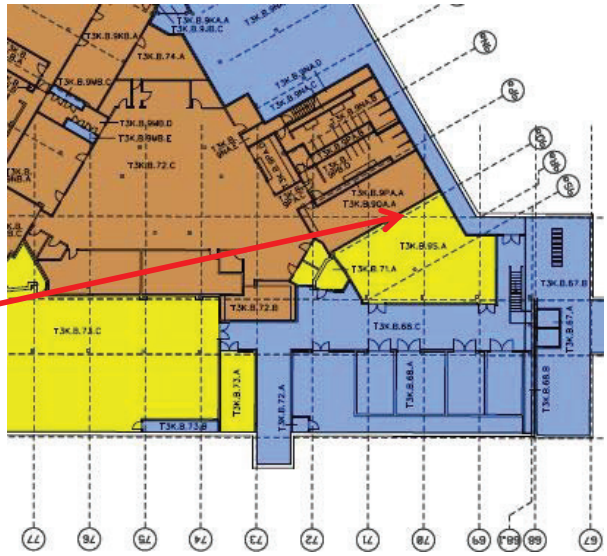
Date: April 2024 Scale: 1'=20'-0'



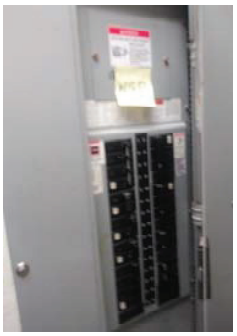
KEY PLAN

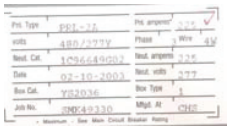
Electric Meters

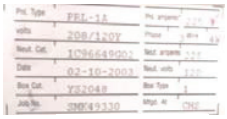
Electrical Meter Panel
Lower Level

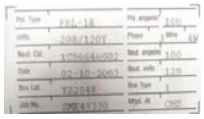


Electrical Meter Panel Location
Lower Level







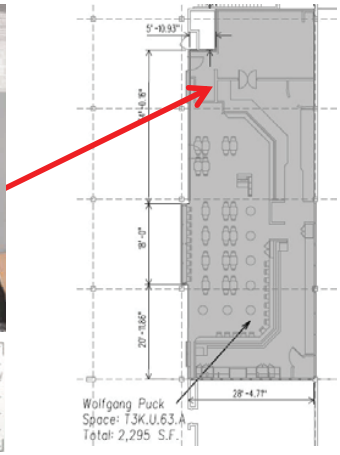


Panel 1

Panel 2

Panel 2

Panel 2



BOH Electrical Panel
Location
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

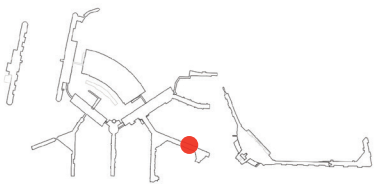
Terminal 3 » Concourse K » Upper Level

T3K.U.63.A

Typology: Inline Type I - A

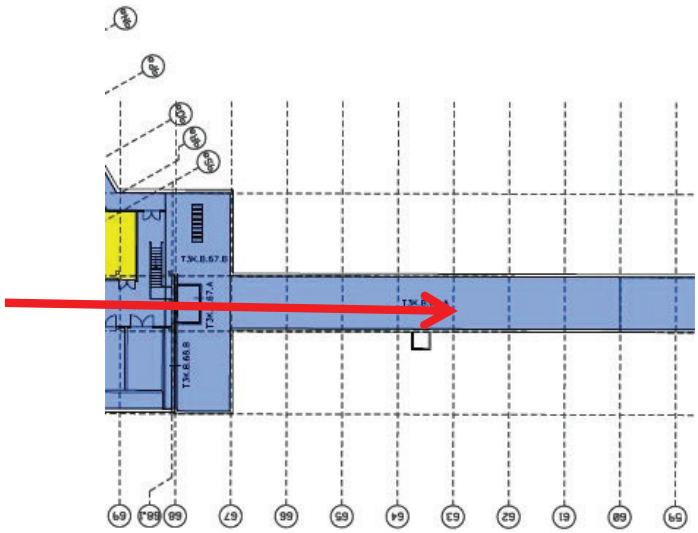
Interior: 2,315 s.f.
Spill Out Zone: N/A
Total Square Footage: 2,315 s.f.

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

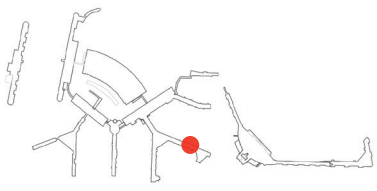
Terminal 3 » Concourse K » Upper Level

T3K.U.63.A

Typology: Inline Type I - A

Interior: 2,315 s.f.
Spill Out Zone: N/A
Total Square Footage: 2,315 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 K » Upper Level

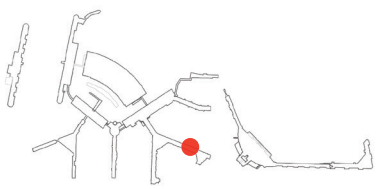
T3K.U.63.A

Typology: Inline Type I - A

Interior: 2,315 s.f.
Spill Out Zone: N/A
Total Square Footage: 2,315 s.f.

Date: April 2024

Scale: 1'=20'-0'



KEY PLAN