
GRAND CENTRAL TERMINAL ARCHITECTURAL DESIGN GUIDELINES

DINING CONCOURSE

05/27/11

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Grand Central Terminal Dining Concourse: I. INTRODUCTION

PREFACE

The Tenant Package is comprised of:

- Grand Central Terminal Dining Concourse Architectural Design Criteria
- MEP Design Criteria
- Landlord/Tenant Work Schedules as outlined in Lease Documents
- Lease Outline Drawings

Each Tenant and its Architect must be familiar with the intent, scope, and requirements of these documents.

The Architectural Design Criteria are intended to encourage design of the tenant space which is both individualized and sensitive to Grand Central Terminal. The Architectural Design Criteria is an extension of and supplement to the lease, and is a legally binding document. Tenants should familiarize themselves with the Criteria before the Design Conference, at which time the Tenant’s questions will be discussed.

The Architectural Design Criteria are organized as indicated in the Table of Contents. General Criteria, which pertain to all tenant improvements, are in the beginning of this document. Criteria pertaining to specific areas of the project only are located in later pages entitled Specific Area Criteria.

The renderings, drawings and floor plans contained in this Architectural Design Criteria approximate the plans and are not intended for actual construction. They are included here for illustrative purposes as an aid to Tenant compliance with the Architectural Design Criteria. The actual configuration and design of spaces within Grand Central Terminal as constructed, however, may vary in certain aspects from such renderings, drawings, and floor plans. In case of deviations between the Design Criteria drawings and the Landlord’s Lease Outline Drawings, the latter will apply. However, the Landlord does not guarantee the accuracy of the Lease Outline Drawings, and all Tenants are required to field verify all as-built conditions.

All Tenants are responsible for ensuring that their designs comply with NY State Building Code 2007 and Federal ADA regulations.

SUSTAINABLE DESIGN

All tenant build-outs will contribute to Grand Central Terminal’s overall direction towards sustainable design practices. Retail areas are to be compliant with the United States Green Building Council’s (USGBC) sustainable design requirements. Standards are to be followed as per the 2009 LEED-ID&C for Retail rating system.

For all Sustainable Design Criteria details and requirements, refer to Section V. Technical Information for All Tenants.

Grand Central Terminal Dining Concourse: LANDLORD CONTACTS

TENANT COORDINATION STAFF

The Landlord’s Tenant Coordination and Design Review staff (“Tenant Coordinator”) will provide liaison between the Landlord, Landlord’s Architect, Leasing Agent, Tenant, Tenant’s Architect/Designer, Tenant’s Contractor, Landlord’s Contractor, and Metro North Railroad’s Code Compliance Office.

Contact: Tenant Coordinator

Tenant Coordinator Office

Jones Lang LaSalle Americas, Inc.
attn: Tenant Coordinator
Grand Central Terminal
25 Vanderbilt Avenue Hall 3A
New York, New York 10017
tel: (212) 340-3403
fax: (212) 340-4895

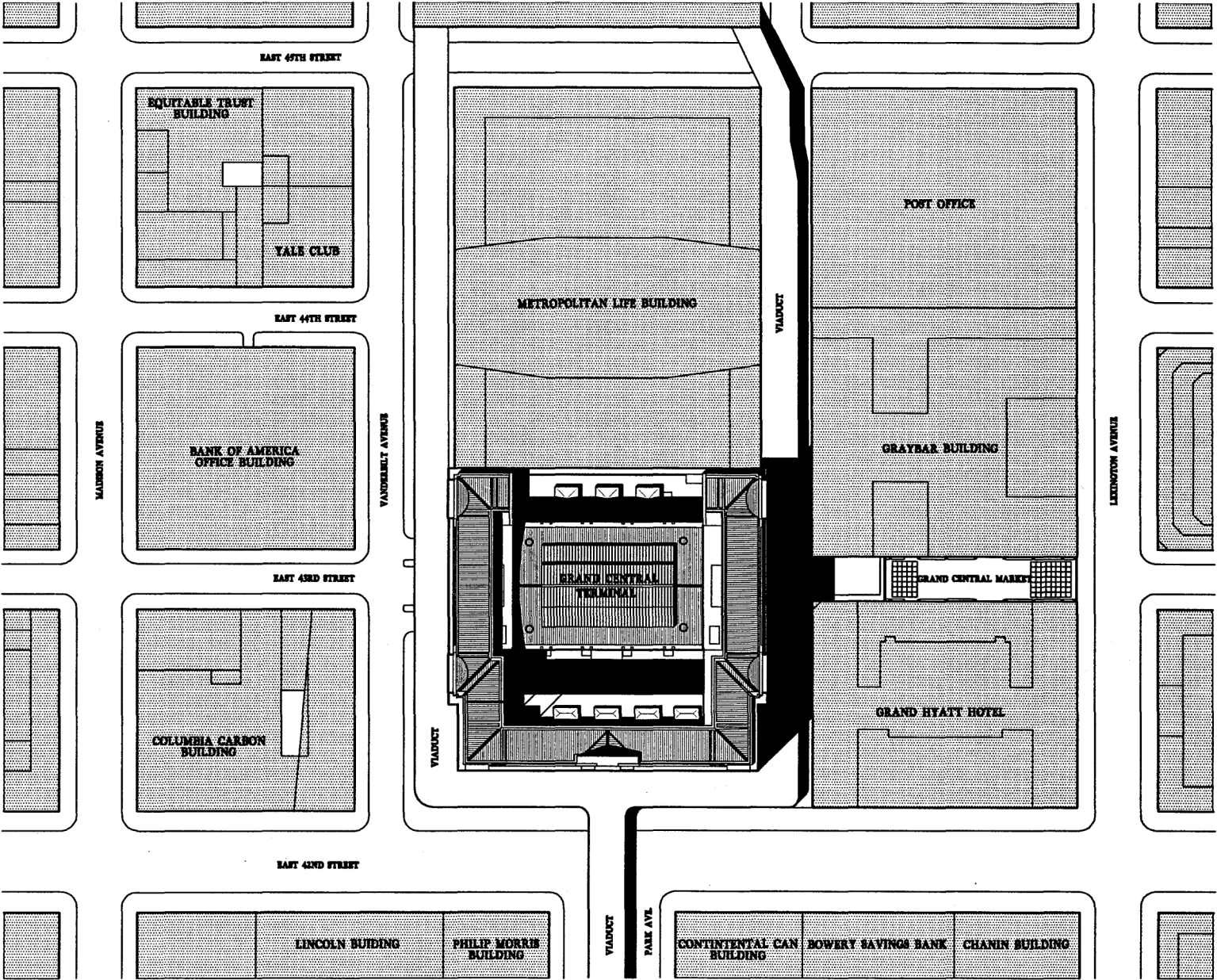
CODE ENFORCEMENT AGENCY

Metro-North Railroad is the authority having jurisdiction for code enforcement issues. The Tenant Coordinator will assist in coordinating the code enforcement process. The Tenant, the Tenant’s Architect and Tenant’s Engineer will not have direct contact with the Metro-North personnel administering the code enforcement process. Submission of drawings and required forms will be made to the Tenant Coordinator. The Tenant Coordinator will submit the information to Metro-North. Responses such as the Building Permits, the Punchlists, and the all items related to Temporary Certificate of Occupancy and Certificate of Occupancy will be supplied by Metro-North to the Tenant Coordinator who will provide these documents to the Tenant.

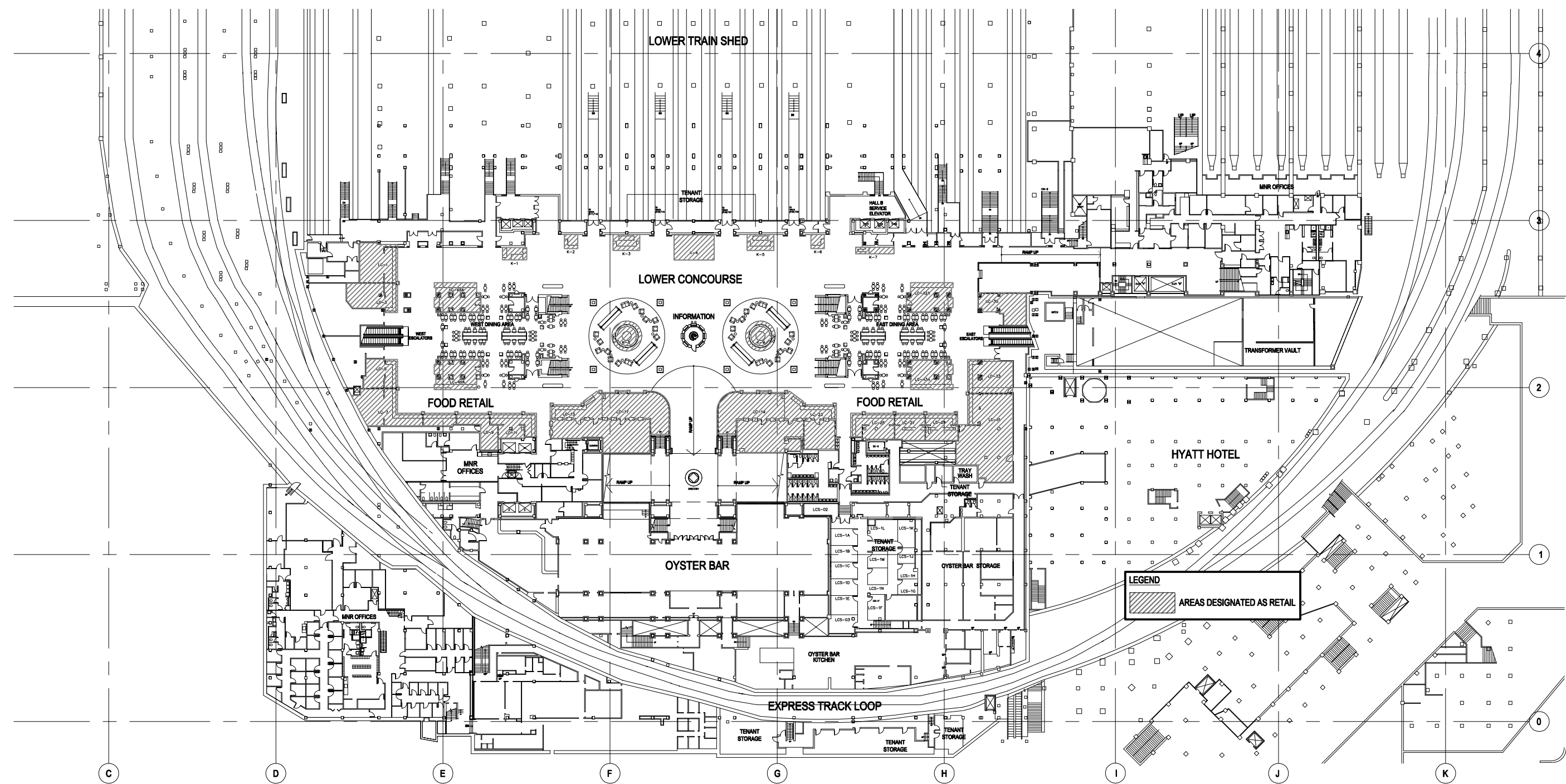
HEALTH DEPARTMENT

The City of New York Department of Health has jurisdiction over prepared food uses in the Terminal. Application should be made directly to that agency.

Grand Central Terminal Dining Concourse: LOCATION PLAN



Grand Central Terminal Dining Concourse: LOWER CONCOURSE PLAN



LOWER CONCOURSE PLAN



ISSUED: 05/27/10

Grand Central Terminal Dining Concourse: DEFINITIONS

DEFINITIONS

Common Area - The areas built and/or maintained by the Landlord, i.e., Concourse, etc.

Common Area Materials - The selected materials and finishes maintained by the Landlord used consistently throughout the Common Areas of Grand Central Terminal.

Demising Column (Neutral Column) - The existing finished surface, pier or object on the lease line separating Tenant Premises.

Demising Wall - Wall surrounding individual Tenant Premises.

Design Criteria - The “tool” used by the Landlord and Tenant to ensure compatibility between the Landlord’s Common Area and the Tenant Premises. It is a document which clearly defines, through the use of drawings, sketches, etc., the Tenant’s design responsibilities.

Lease Line - The line established by the Landlord to define the Tenant’s leasable area.

Premises - The area within the Lease Lines for the specific use of the Tenant.

Merchandise Zone - Any part of the Tenant’s Premises visible to the public, or designated in the Criteria graphically, which must conform to all guidelines described in the Specific Area Criteria. The Tenant is required to maintain all finishes and displays in the Merchandise Zone in a clean, orderly and attractive manner, to achieve the highest possible quality of appearance at all times.

Display Zone - That part of the Tenant’s Premises shown by a designated dimension or area in the Criteria graphically, which must conform to all guidelines described in the Specific Area Criteria.

Seating Zone - That area designated to public for eating and drinking, i.e., Cafe Tenant, or General Dining area by Landlord.

Work Zone - That part of the Tenant’s Premises which is not visible to the public, except through a pass-through window or a door. Work Zone finishes must also conform to all guidelines described in the Specific Area Criteria.

Cafe Tenant - Those Tenants who sell prepared food with sit-down eating on the Premises.

Take-Out Tenant - Those tenants who sell prepared food over the counter, for customers to take out or eat in the public seating areas.

Grand Central Terminal Dining Concourse: II. TECHNICAL INFORMATION FOR ALL TENANTS

Grand Central Terminal Dining Concourse: TENANT SUBMISSION REQUIREMENTS AND PROCEDURES

TENANT SUBMISSION REQUIREMENTS AND PROCEDURES

Tenant improvements are subject to Landlord’s approval and shall conform to all Design Criteria. Tenant must use an Architect and/or Engineer registered in the State of New York for preparation of all submittals. Submittals must bear the Architect’s and/or Engineer’s title block with name and address. Submittals must be signed and sealed by the Architect and/or Engineer, depending on the scope of renovation. Plans prepared by anyone other than a New York State registered Architect and/or a New York State registered Engineer will be rejected. Tenant must notify Tenant Coordinator of the name, address and phone number of the Architect and/or Engineer.

All Tenant submittals as outlined in this section must be submitted to the Landlord as a complete package. Partial submittals will not be accepted and will be rejected without review.

Each Tenant is responsible for plan compliance with all governmental codes and regulations. Metro North Railroad is the authority having jurisdiction on code compliance. The Tenant Coordinator will provide application forms. Drawings and applications submitted to the Tenant Coordinator will be sent to Metro-North Railroad for code compliance review. Building Permits and Certificate of Occupancies will be issued to the Tenant from Metro-North Railroad through the Landlord’s Tenant Coordination office. The City of New York Department of Health has jurisdiction over food uses in the Terminal. The State Department of Agriculture and Markets, and for certain uses the City of New York Department of Health, has jurisdiction over food uses in Grand Central Market. An application for approval must be made directly to the agency. The Tenant Coordinator will assist with which agency has jurisdiction.

The Landlord is not responsible for any delay or costs that result from Tenant’s failure to submit complete information, failure to follow the criteria and procedures and/or failure to submit information to the appropriate government agencies for review. All plans, submissions and inquiries should be directed to the attention of:

Jones Lang LaSalle Americas, Inc.
attn: Tenant Coordinator
Grand Central Terminal
25 Vanderbilt Avenue Hall 3A
New York, New York 10017
tel: (212) 340-3403
fax: (212) 340-4895

Design Package

The Landlord shall furnish the Tenant and/or its Architect with a design package consisting of the following:

1. Lease Outline Drawings
2. Tenant Design Criteria
3. As-Built Drawings from Prior Tenant (if available)
4. Metro-North Permit Application Forms
5. Grand Central Terminal Construction Rules & Regulations
6. Landlord/Tenant Work Schedules as outlined in Lease Documents

Design Conference

An on-site design conference must be held between Tenant’s Architect and the Tenant Coordinator to review Design Criteria, procedures and schedules prior to starting design. This conference must be scheduled through the Tenant Coordination office.

The purpose of the conference is to acquaint Landlord with Tenant’s intentions, to fully coordinate the Tenant design with the Design Criteria, and to agree on a design concept before drawings are begun.

Grand Central Terminal Dining Concourse: TENANT SUBMISSION REQUIREMENTS AND PROCEDURES

Physical On-Site Inspection

During all phases of plan development, and prior to commencing construction, Tenant or Tenant's Architect shall make physical on-site inspections of the premises to verify as-built conditions and locations, utility locations and physical dimensions of the space.

Landlord shall not be responsible for as-built conditions differing from Lease Outline Drawings, Tenant's construction documents or Design Criteria. Tenant's Architects and Engineers are required to schedule all site visits with the Tenant Coordination office.

Tenant agrees that Tenant's plans will be prepared in strict accordance with Landlord's construction requirements, relevant codes, and the applicable provisions of the Tenant Design Package.

Pre-Construction Submittal

Upon signing of lease, retailer must submit a storefront or counter elevation showing proposed "Coming Soon" retail signage. This should be submitted within one (1) week of lease execution for Landlord review and approval. Submittal should include the following:

- ☐ **Storefront or Counter Elevation** (scale: 1/2" = 1'-0")
- ☐ Drawings should include noted material & **method of signage application**. Recommended material for retail storefronts: 3M Controltac Removable Graphic Film with Comply Adhesive 3545C. For technical information, go to <http://multimedia.3m.com/mws/mediawebserver?666666UuZjcFSLXTtMxTVox&EVuQEcuZqVs6EVs6E666666-->

Submission I

Submission I shall be submitted within thirty (30) days after the execution of the Lease.

Landlord requires that Submission I include full sets of architectural and engineering drawings with as much detail as possible. Tenant shall submit to Landlord ten (10) sets of signed and sealed drawings showing the intended design, character and finishes of the Demised Premises. Submission I shall comply with the requirements and specifications of the Design Criteria contained herein.

Submission I shall include the following information at a minimum:

- ☐ **Finish Board** consisting of materials and color chips firmly applied to a 8-1/2" x 11" illustration board. All samples must be clearly labeled.
- ☐ **Floor plans** (scale: 1/4" = 1'-0") indicating interior design, finishes, display, and space planning concept, including fixture layout. Lease lines & demising lines must be indicated on the plan. LOD must be included on a sheet in the set of drawings.
- ☐ **Reflected ceiling plans** (scale: 1/4" = 1'-0"). Include lighting specifications/cut sheets for all proposed lighting.
- ☐ **Typical interior elevations and sections** (scale: 1/2" = 1'-0").
- ☐ **Storefront, counter and partition elevations and sections** (scale: 1/2" = 1'-0"), including graphics, display cases, signage, materials and color of finish.
- ☐ **Plan, section and elevation (including signage and graphics) of storefront and counter fixtures** (if applicable) (scale: 1/2" = 1'-0").
- ☐ **Detailed merchandising display plan & elevations** including equipment selections.
- ☐ **Schematic plumbing, HVAC, electrical and fire protection drawings** (Scale 1/4" = 1'-0").
- ☐ **Location and quantity of all items that require roof or floor penetration.**
- ☐ **Lighting plan** (scale 1/4" = 1'-0").
- ☐ **Signage drawings** indicating the following:
 - Sign size
 - Sign artwork (logo)
 - Materials & Colors
 - Elevation showing mounting height (scale: 1/2" = 1'-0")
 - Plan showing mounting location (scale: 1/2" = 1'-0")

Signage submittals are to be coordinated with the drawings of the Tenant's Architect.
The scale of all signage drawings should be at 3" = 1'-0" unless otherwise noted.

Grand Central Terminal Dining Concourse: TENANT SUBMISSION REQUIREMENTS AND PROCEDURES

Unless otherwise noted, all Submissions must be in 11" x 17" format. Since floor plans, reflected ceiling plans, equipment plans, etc., are to be submitted at a scale of 1/4" = 1'-0", it is not acceptable to take a typical sheet size which includes door schedules, finish schedules, details, etc., in addition to plans, and reduce it down to 11' x 17". Whether hand drawn or computer generated, drawings must be formatted from the beginning to allow plans to be both at 1/4" = 1'-0" and on 11" x 17" sheet. It is not only acceptable, but desirable, to have schedules and details on 8-1/2" x 11" pages.

As soon as possible after receipt of Submission I, Landlord shall return comments to the Tenant. If Submission I, or any part thereof, is returned to Tenant without approval by Landlord, Tenant shall revise plans and submit Submission II within fourteen (14) days for further review and approval by Landlord.

Submission II

Submission II consists of revised architectural and engineering plans addressing all comments raised during the Submission I Design Review. Tenant shall submit to Landlord ten (10) sets of signed and sealed drawings.

In addition to the drawings submitted to the Tenant Coordinator for Landlord review, the Tenant or representative should submit a Building Permit Application, a Design Compliance Certification, and Code Compliance Certificates.

Submission II shall include the following information at a minimum:

- ☐ **Interior Finish Schedule and Finish Board** consisting of materials and color chips firmly applied to a 8-1/2" x 11" illustration board. All samples must be clearly labeled.
- ☐ **Floor plans** (scale: 1/4" = 1'-0"), indicating storefront, counter and partition construction by tenant; materials, colors and finishes, location of partitions and type of construction, doors by tenant, placement of fixtures and equipment.

- ☐ **Reflected ceiling plan** (scale: 1/4" = 1'-0") indicating any suspended ceiling, light fixture and color of lamps, sprinklers, HVAC ducts and partitions.
Interior elevations, sections and details sufficient for construction (scale: 1/2" = 1'-0").
- ☐ **Storefront, counter and partition elevations, sections and details** (scale: 1/2" = 1'-0").
- ☐ **Plan, section and elevation (including signage and graphics) of storefront and counter fixtures** (if applicable) (scale: 1/2" = 1'-0").
- ☐ **Detailed merchandising and display plan.**
- ☐ **Plumbing drawings** (scale: 1/4" = 1'-0") as indicated in MEP Design Criteria.
- ☐ **HVAC drawings** (scale: 1/4" = 1'-0").
- ☐ **Electrical drawings** (scale: 1/4" = 1'-0") as indicated in MEP Design Criteria including fire alarm system components. Drawings must indicate connected electrical loads, weight of heavy equipment cases, etc.
- ☐ **Fire protection drawings** (scale: 1/4" = 1'-0").
- ☐ **Tenant data sheet** (see MEP Design Criteria) indicating the Tenant utility load demands.
- ☐ **Lighting plan** (scale 1/4" = 1'-0").
- ☐ **Sign shop drawings by signage fabricators**, including but not limited to:
 - Refined plan showing mounting location (scale: 1/2" = 1'-0")
 - Refined elevation showing mounting height (scale: 1/2" = 1'-0")
 - Mounting Details
 - Fabrication methodSignage submittals are to be coordinated with the drawings of the Tenant's Architect. The scale of all signage drawings should be at 3" = 1'-0" unless otherwise noted.
- ☐ **Sign sample:** actual samples of prints and materials must be submitted. Paint samples shall be submitted on a sample of the actual sign material which shall be 12" long by the proposed height. A letter of the actual size, style and color shall appear on the sample.

Grand Central Terminal Dining Concourse: TENANT SUBMISSION REQUIREMENTS AND PROCEDURES

Unless otherwise noted, all Submissions must be in 11" x 17" format. Since floor plans, reflected ceiling plans, equipment plans, etc., are to be submitted at a scale of 1/4" = 1'-0", it is not acceptable to take a typical sheet size which includes door schedules, finish schedules, details, etc., in addition to plans, and reduce it down to 11' x 17". Whether hand drawn or computer generated, drawings must be formatted from the beginning to allow plans to be both at 1/4" = 1'-0" and on 11" x 17" sheet. It is not only acceptable, but desirable, to have schedules and details on 8-1/2" x 11" pages.

As soon as possible after receipt of Submission II, the Landlord shall return comments (if any) to the Tenant. If plans are approved by the Landlord, a building permit will be issued. If Submission II, or any part thereof, is returned to the Tenant without approval by the Landlord, the Tenant must re-submit revised drawings for approval.

Issued for Construction Drawings

After Submission II has been approved by the Landlord, the Tenant is required to deliver three (3) sets of signed and sealed "Issued for Construction Drawings" in 11" x 17" format and one (1) CD containing the same in AutoCAD to the Landlord. No building permit will be issued until these drawings are received. The building permit number must be referenced in the title block.

Changes after Final Plan Approval

After Landlord's approval of Submission II, no changes shall be made except with the prior written approval of Landlord. However, in the course of construction, Tenant may make such changes in, on, or about the Demised Premises as may be required as a result of "as-built" conditions, provided they are approved in writing and in advance by the Landlord.

Extent of Landlord Plan Review and/or Approval

Landlord's plan review and/or approval is for compliance with Tenant Design Package and Building Code only. This approval does not relieve Tenant of responsibility for compliance with Lease documents, field verification of dimensions and existing conditions, discrepancies between final working drawings and as-built conditions for Tenant's space, and coordination with other trades and job conditions. No responsibility for proper engineering, safety, and/or design of Tenant Work on the Premises is implied or inferred on the part of Landlord by this approval, and any such responsibility is hereby expressly disclaimed.

Tenant shall have sole responsibility for compliance with all applicable governing codes, laws, statutes, ordinances, rules, orders, regulations and other authorities for all work performed by or on the behalf of Tenant in Tenant's Premises. Landlord's or Landlord's agents or representative's approval of Tenant's drawings or of Tenant's Work shall not constitute an implication-representation or certification that said working drawings or Tenant's Work is in compliance with said codes, laws, statutes, ordinances, rules, orders, regulations or other authorities. In instances where several sets of requirements must be met, the requirements of Landlord's Insurance Underwriter or the strictest standard shall apply where not prohibited by applicable codes. In addition, Tenant shall have sole responsibility for compliance with all applicable Federal and New York State requirements for the use of the Premises permitted by Tenant's Lease and Tenant must file for and obtain all required occupancy permits and licenses.

Grand Central Terminal Dining Concourse: TENANT SUBMISSION REQUIREMENTS AND PROCEDURES

Landlord Notes

Please be advised that the following notations must appear on all submissions to Landlord for plan review. If they are not on the submitted set of plans, they will be returned back to you “Revise and Resubmit” until they are present.

Please place these notations under the title “Landlord Notations” on the sheet where your General Notes are located, in addition place the Landlord notation with your corresponding detail, that matches the Landlord notation.

General

1. Contractor must provide the following prior to starting Construction:
 - A.) Proper Insurance Certificate listing (Please get additional insured list from Tenant Coordinator)
 - B.) A set of Landlord approved plans and a copy of the Landlords approval letter.
 - C.) A building permit issued by Metro North Railroad
2. Submit any material substitutions to Landlord for approval.
3. Work affecting any other Tenants must be coordinated after hours.
4. Tenant accepts space in as-is condition.
5. All ceilings in sales area or area visible to the public shall be gypsum board ceiling or alternate hard surface ceiling material.
6. All access doors in ceilings visible Display zone and sales area shall be GFRG access panels by Intexforms, Inc. or similar. (www.intexforms.com)
7. No Core-drilling is allowed without written permission by Landlord. All trenching must be reviewed by Landlord’s representative prior to first cut.
8. No thresholds or vinyl reducer strips are permitted in the sale area. Use only 1/8” metal terrazzo strip.
9. No vinyl base is permitted in the sales/public areas.
10. No VCT is permitted in the sales/public areas or where water is prevalent.

11. All areas where water is prevalent must be protected by waterproofing the slab with a membrane and sealant that is water tested for a minimum of four hours. The waterproofing should reach the nearest walls and extend up them at least six inches to create a ‘tub’. The water test will be observed and signed off by Landlord’s Representative prior to install of finished flooring.
12. All work before or after hours must be scheduled 72 hours in advance. Landlord’s representative must be on site during this time.
13. Any items to be hung from base building structure or placed on or through the roof must be reviewed and approved by the Landlord.
14. Maximum load on all levels is calculated at 75 lbs. per square foot. For loads exceeding 75 lbs. per square foot (i.e., safes, restaurant equipment, etc.) the Tenant shall provide engineered drawings depicting the required additional structural support framing to be reviewed by the Landlord’s structural engineer. Any structural work shall be by the Landlord, or at the Landlord’s option, by the Tenant at the Tenant’s sole cost and expense.
15. Upon substantial completion of the demised premises, the Landlord’s Tenant Coordinator will formulate a punch list. The store cannot receive merchandise until all items on the punch list are completed and written permission is received from the Landlord.

Mechanical

16. All kitchen exhaust ductwork must be installed in conformance with NFPA Bulletin 96, and the NYC Building Code
17. All Tenant air and water systems shall be balanced by a certified air and water balancer and a copy of the report must be left with the Landlord prior to store opening. The Tenant’s store will not be allowed to open without a copy of the air and water balancing report given to the Landlord.
18. Tenants using Landlord provided chilled water system must install regulating valve to modulate flow of chilled water to their condensers in response to demand.

Grand Central Terminal Dining Concourse: TENANT SUBMISSION REQUIREMENTS AND PROCEDURES

- 19. Tenant HVAC documentation must show a table detailing compliance with the Building Code Index for Ventilation
- 20. Flex duct cannot be greater than six (6) feet in length.

Plumbing

- 21. Low water consumption fixtures and controls shall be required for water conservation.
- 22. Floor drains with trap primers shall be installed in each tenant toilet room.
- 23. Water hammer arrestors shall be installed per PDI requirements.
- 24. All Tenant gas piping must follow the route designated by the Landlord from the point of the gas manifold to the leased premises.
- 25. All gas pipe joints out side the leased premises greater than 2 inches shall be welded.
- 26. All gas piping in plenum spaces shall be welded connections.
- 27. Relief drain for water heater must be piped to nearest drain.
- 28. All sprinkler heads in sales area must be concealed type, centered in the tile.
- 29. Water heater must be set in a water heater pan.

Electrical

- 30. Cut sheets of all light fixtures shall be included in the design submittal.
- 31. All track lighting in public view shall be accommodated with a black metal snap-on hex cell louver.
- 32. Exit signs that are visible to the public must be edge lit type.
- 33. All electric must be run through hard conduit. MC not permitted for runs over six (6) feet. MC ok inside walls.
- 34. Any Tenant requiring additional electrical capacity will be responsible for the cost incurred for construction of additional infrastructure. This is in addition to a capacity allocation charge at Landlord's then current rate (currently \$200 per amp).

Signage

- 1. All Tenant signage is subject to Landlord's field review prior to installation. Any non-conformance will result in disapproval of signage.
- 2. Internally illuminated acrylic signage is not permitted.
- 3. Time clocks are required to control storefront lighting and signage.

Pest Control

- 1. All pipe penetrations and wall openings from the ground to the ceiling larger than 1/4" must be sealed with approved industrial sealant (NOT a caulking or expansion foam).

GCT approved industrial elastomeric sealants are: NP-1™; Geocel™; and Rustoleum's Industrial-Grade Sealant Compound.

Other suitable materials for sealing small holes are: copper mesh plugs sealed with mortar, stainless steel or aluminum sheets or metal screens mounted with an approved elastomeric sealant or screwed into the surface.

Non-approved sealants are: caulking, expanding foam, steel mesh plugs.

Additional Landlord Notations for Restaurants:

Grease Traps

- 1. Installation:
 - a. Grease traps shall be provided and installed by Tenant to confirm to location and capacity as determined by Tenant's architect/engineer, subject Landlord's reasonable approval and the Design Criteria.
 - b. Tenants that prepare or serve food shall discharge waste from grease producing plumbing fixtures through a tenant provided grease interceptor prior to connection to the base building grease waste system. Dishwasher machines are exempt from this requirement.

Grand Central Terminal Dining Concourse: TENANT SUBMISSION REQUIREMENTS AND PROCEDURES

- c. In certain spaces, an independent grease waste system shall be provided by the Landlord. This system shall be routed to an external grease interceptor, the discharge of which shall connect to the sanitary sewer.
 - i. A grease waste riser or main will be made available within 75 feet of each tenant space.
 - ii. Dishwashers shall be connected to the grease waste system.
 - iii. Tenant is still required to provide a local grease interceptor.
- d. All grease interceptors shall be completely contained within the demised premises, and shall be above floor type complete with flow control fitting and sized as using manufacturers procedure for sizing grease interceptors. Grease interceptors must be approved by the Landlord prior to installation.
- e. At the Tenant's expense, designated Tenants must employ an independent service contractor clean and maintain the grease interceptor within their premises. Tenant must provide Landlord with the name of the contractor and their plumbing / grease disposal license number.

Kitchen Hoods

- 1. Installation:
 - a. Kitchen hoods with adequate exhaust capabilities shall be provided by Tenant above for all ovens, ranges, fryers, dishwashers, and equipment for the removal of all grease or moisture laden vapors and cooking or objectionable odors.
 - b. All hoods and installation shall comply with the Design Criteria, NFPA requirements, the requirements of state and local codes, and the local health and fire departments.
 - c. All exhaust fans shall be mounted on curbs with a minimum height of 18" above the finished roof, or higher as required by the Design Criteria or local code officials.
 - d. Tenant shall provide adequate protection for roofing material at exhaust fan locations. The cost to repair any damages to roof caused by grease or other materials exhausted shall be borne solely by Tenant.

- e. All hoods shall be provided with ansul (or equal) fire protection systems.
- f. All roofing and roof related work shall be performed, at Tenant's sole cost and expense, by Landlord's roofing contractor.

Natural Gas

- a. Each restaurant tenant will be provided with (2) gas connections; a connection for equipment (cooking) within their space and a connection on the roof for a makeup air rooftop unit (heating).
- b. Gas piping from the meters at the manifold, to the restaurant tenant space will be schedule 40 black steel and be able to deliver an operating pressure of 6 to 11 inches W.C. A manual shut-off valve will be provided and the piping will be capped at the ceiling of each leased space.
- c. Size of gas piping shall be determined based on the following criteria:
 - i. Rooftop units: capacity required to offset building envelope losses and heat ventilation air.
 - ii. Kitchen equipment: 150 Btuh/ Sq. ft. for restaurant tenants.
 - iii. Makeup air units: 100 Btuh / Sq. ft. for restaurant tenants.

Domestic Water

- a. Each restaurant tenant shall be responsible for the coordination, supply and installation of a water meter at the point of connection to the Landlord provided service. Water meters with remote reading capabilities shall be installed in the tenant space. The Tenant is responsible for all work associated with the meter and remote reading hardware installation.
 - i. Restaurant Tenants: 2" size, Model #572IIS, with ER-1 Encoder.

Grand Central Terminal Dining Concourse: CONSTRUCTION PROCEDURES

Commencement of Construction

Tenant must start construction within fourteen (14) days from the date upon which a building permit is issued by the Landlord.

Prior to construction, the necessary building permits and licenses must be obtained by tenant from the Metro-North Code Compliance Office through the Tenant Coordinator. In addition, all food service Tenants must have approved plans from the State of New York Department of Agriculture and Markets and the New York City Health Department, as required. These permits must be posted conspicuously on the inside of the storefront during the duration of construction.

Prior to commencing construction, the following must be on file with the Tenant Coordinator:

- Copy of approved building permits and licenses.
- Copy of application for Certificate of Occupancy.
- Names, addresses and phone numbers of all contractors, subcontractors and suppliers.
- Construction schedule.
- Itemized estimate of construction costs, including architectural and engineering fees.
- Original copy of insurance certificates (both Tenant and Tenant Contractor).
- Three (3) complete sets of construction plans, complete with Metro-North Code Compliance Office stamp and permit number
- A CD containing CAD files of all Construction Documents.
- HASP Report.
- General Contractors who have not previously worked in Grand Central Terminal are required to submit AIA Document A305 - Contractor's Qualification Statement.

Tenant construction shall proceed only on the basis of Submission II as approved, stamped and signed by Landlord. Construction will be monitored for compliance with approved plans. Deviations will result in construction being halted immediately. Any changes to the construction work or costs of delays will be at Tenant's expense.

Construction Rules

A contractor's manual will be issued to the Tenant contractor outlining the construction rules and regulations and all relevant information.

Temporary Facilities during Construction

Utility costs or charges for any service to the premises shall be the responsibility of the Tenant from the date Tenant is obligated to commence Tenant's work. If required by Landlord, Tenant must erect a barricade to be constructed to Landlord's specification.

Pre-Opening

Prior to opening for business, the following must be completed:

- Pre-opening inspection by Landlord
- Completion of all items on pre-opening inspection punchlist
- Certificate of Occupancy from Metro-North Railroad, Inspection Certificate from New York City Department of Health, Sprinkler Test, Underwriters Certificate of Inspection of Electrical System.
- Payment of all monies to date
- All required insurance certificates must be on file with the Landlord

Written approval to open must be obtained from the Landlord prior to opening and prior to the removal of any barricades or Coming Soon signage on the storefront. No merchandising is allowed until the tenant has passed the final inspection.

Grand Central Terminal Dining Concourse: CONSTRUCTION PROCEDURES

Post-Opening Inspection

After store is open for business and within thirty (30) days of opening, Tenant must schedule a punchlist inspection with Landlord.

Landlord's Optional Right to Correct Deficiencies in Tenant's Construction

Landlord may, but shall not be obligated to, correct any of the items of Tenant's construction which have not been finished or completed in accordance with the requirements of its lease and Tenant's drawings and specs as approved.

Landlord shall not undertake the performance of any such work until it shall have furnished Tenant with a final punchlist of deficient items and permitted Tenant thirty (30) days to complete the punchlist of deficient items. In the event Landlord performs such work, Tenant shall reimburse Landlord upon demand for any and all costs and expenses including a fee for administration.

Certificate of Acceptance

Upon completion of Tenant's Work within the Premises, Tenant must request in writing a Certificate of Acceptance from the Landlord, but the issuing of such a certificate shall be contingent upon satisfaction by Tenant of all of the following:

1. The satisfactory completion by Tenant of all work to be performed by Tenant in accordance with approved Submission II and in good and workmanlike manner.
2. Receipt by Landlord of as-built drawings from Tenant.
3. Completion of all items on punchlist issued by Landlord upon inspection of the Premises.

4. Receipt by Landlord of all required AIA forms and supporting waivers and lien releases from all contractors, subcontractors and suppliers.
5. Submission by Tenant to Landlord of a detailed breakdown of Tenant's final and total construction costs, together with receipted invoices showing payment thereof.
6. Tenant shall have reimbursed Landlord for the cost of Tenant's Work done for Tenant by Landlord, the cost of trash removal and any other sums owed by Tenant to Landlord pursuant to the Lease or Schedule E or both.
7. Submission by Tenant of a statement wherein Tenant agrees to indemnify Landlord against any and all claims and liens against the premises (Landlord's and Tenant's) or Tenant's leasehold therein, or the complex, by any material suppliers, contractors or subcontractors.
8. Submission to Landlord of copies of Certificate of Occupancy, all licenses, certificates, permits and other governmental authorization necessary in connection with Tenant's Work or the operation of Tenant's business.
9. Any other documentation Landlord may require.

Grand Central Terminal Dining Concourse: CONSTRUCTION PROCEDURES

Default

Without limiting any provision of the Lease with-respect to defaults, if Tenant fails to do any of the following, Landlord may at any time thereafter give tenant notice that Tenant is in default of Lease:

- Submit to Landlord the Submission I in accordance with above.
- Submit to Landlord the Submission II in accordance with above.
- Present a full set of construction drawings endorsed with the approval stamp and permit number.
- Failure to provide Landlord with required insurance certificates.
- Failure of Tenant contractor to abide by Rules and Regulations.
- Failure to complete Landlord's punchlist items within thirty (30) days after receipt thereof.

If Landlord does give such notice of default, such notice shall describe the nature of Tenant's default and shall specify a date not less than thirty (30) calendar days after giving of such notice by which such default shall be cured by Tenant. If Tenant fails to so cure such default, Tenant shall be deemed incurably in default of the Lease and Landlord shall be entitled to all remedies specified in the Lease.

Grand Central Terminal Dining Concourse: SUSTAINABLE DESIGN CRITERIA

Part 1 - Introduction

- a. The overall Retail Tenant Building Standards Agreement is for the use of the existing and the prospective Tenant within the retail spaces of Grand Central Terminal (GCT). These standards present the sustainable construction techniques and features which must be implemented within individual Tenant build-outs that will contribute to the overall retail concourse compliance with the United States Green Building Councils sustainable design requirements. GCT's Retail Space Tenant Building Standards Agreement is designed to follow the structure of the 2009 LEED-ID&C for Retail rating system.
- b. **A Different Kind of Retail Space:** While GCT has taken a number of significant steps towards creating a high-performance, healthy environment for the Retail Tenant, any decisions during build-out can dramatically impact the Tenant's long-term bottom line, the health and well-being of employees and customers, as well as the condition of the local environment.
- c. **What is My Triple Bottom Line?** The Retail Tenant's triple bottom line consists not only of financial returns on one's retail investment, but also the social and environmental benefits that are achieved through a sustainable approach to building. In the United States and around the world an increasing number of public and private organizations, along with their development teams are using this triple bottom line concept to build and operate their facilities in a more efficient and integrated manner.
- d. **How Has GCT Started this Process for Me?** The most important element in creating a high-performance and sustainable retail space is the base building itself, as well as the features and materials with which the build-out will integrate. MTA/MNR at Grand Central Terminal have employed certain strategies that will help maximize the value of the Tenant space. Some of those strategies include locally sourced materials where practical, landfill diversion of construction materials, and energy conservation.
- e. This guideline includes general requirements and procedures for compliance with certain USGBC LEED prerequisites and credits needed for Grand Central Terminal to obtain LEED certification based on the 2009 version of **LEED-ID&C for Retail applications**.

- i. Other LEED prerequisites and credits needed to obtain LEED certification depend on material selections and may not be specifically identified as LEED requirements. Compliance with requirements needed to obtain LEED prerequisites and credits may be used as one criterion to evaluate substitution requests and comparable product requests.
- ii. Additional LEED prerequisites and credits needed to obtain the indicated LEED certification depend on Architect's design and other aspects of Project that are not part of the Work of the Contract

Part 2 - Retail Common Area Operations and Maintenance (Performed by Landlord)

- a. The following items are existing programs or policies already in place or will be in place at the time of tenant move-in.
 - i. **Recycling:** A recycling program to include paper, cardboard, bottles and cans is under development. Due to terminal space restrictions, recycling will be managed by a waste management vendor who will sort at their off-site facilities. Tenant(s) will be required to participate in the program as required.
 - ii. **Green Cleaning:** Green cleaning policy and practices will be in place to improve indoor air quality and personal safety.
 - iii. **No Smoking:** The building is a non-smoking facility. Exterior designated smoking areas will be located away from all entrances, operable windows, and air intakes.
 - iv. **Installed Lighting Systems:**
 - 1. Interior lighting power density:
 - a. The allowable lighting power density shall comply with ASHRAE 90.1-2007
 - 2. Lamps and fixtures: Utilize efficient lighting equipment to ensure lighting efficiency by implementing the following lamp types in all fixture specifications:
 - a. Electronically ballasted fluorescent T-8 systems
 - b. Compact fluorescent systems

Grand Central Terminal Dining Concourse: SUSTAINABLE DESIGN CRITERIA

- c. Light Emitting Diode (LED) technology where feasible for accent and display lighting systems
- d. Internally illuminated exit signs shall not exceed 5 watts per face
- v. **Energy Use:** All common area energy systems will be commissioned to optimize energy efficiency in the retail component.
- vi. **Carbon Dioxide Sensors:** CO2 sensors will be incorporate in the MEP system where retrofit is economical.
- vii. **Air Filtration Systems:** The HVAC system will use high-efficiency particle (HEPA) filters to eliminate viruses and bacteria. MERV 8 and MERV 13 filters or higher will be used for all air intakes and inside air recirculation returns where able to retrofit in existing system.

Part 3 - Retail Common Area Upgrades (Performed by Landlord)

- a. The following are retail upgrades either currently in place or will be in development at the time of tenant occupancy.
 - i. **LEED™ Standards as a Baseline for Building Renovations and Additions:** Future work in retail areas, such as energy efficient lighting systems, will be designed to incorporate sustainable practices aligned with 2009 LEED-ID&C for Retail certification criteria.
 - ii. **Water Conservation:** Existing plumbing fixture replacement will be phased and aligned with tenant construction where possible to include low-flow fixtures and aerators.
 - iii. **Lighting Controls:** Lighting will be controlled by a combination of time clocks and occupancy sensors in concourse upgrades where possible to decrease energy usage in all future renovations and in existing areas where economical.
 - iv. **HVAC Duct Work:** Exterior insulation will be on all new duct work – no internally lined.
 - v. **Air Filtration Systems:** MERV 8 filters or higher will be installed during construction activities.

Part 4 - Tenant Design, Construction, and Operations Guidelines

- a. The following are design, construction, and operational guidelines to be incorporated into all tenant interior improvements and operations. All tenant design and construction guidelines are aligned with minimal 2009 LEED-ID&C for Retail (commercial interiors) certification. The tenants design and construction documentation will contribute to the overall and ongoing LEED-ID&C for Retail certification on interior fit-out of existing space.
 - i. **Flexible Space Planning:** Design should keep in mind maximizing the flexibility of spaces for multiple uses.
 - ii. **Water efficiency:**
 - 1. All new plumbing fixtures should be low-flow and include aerators where applicable. Refer to table WE-1 for maximum allowable flush and flow fixture rates.
 - 2. Each tenant is required to achieve a minimum of 20% water use reduction below established industry standards. All plumbing fixtures are required to be approved by the landlord prior to implementation into the work.
 - iii. **Lighting Controls:** Utilize occupancy sensors, programmable time clocks, and task lighting, wherever applicable in new space in order to increase occupancy control. Task lighting in office areas will reduce the foot-candles needed for general lighting.
 - iv. **Lighting efficiency:**
 - 1. Lighting design should be no more than the watt per square foot maximums established in ASHRAE 90.1-2007 for each use type.
 - 2. Interior lighting power density:
 - a. Utilize light fixtures with above 70% efficiency in order to reduce energy usage.
 - b. The allowable lighting power density (LPD) shall comply with ASHRAE 90.1-2007 as well as the design criteria from IESNA Lighting Handbook, 9th Edition
 - c. All tenants will submit comprehensive lighting design density calculations to the landlord for approval to illustrate compliance with ASHRAE guidelines

Grand Central Terminal Dining Concourse: SUSTAINABLE DESIGN CRITERIA

- 3. Lamps and fixtures: Utilize efficient lighting equipment to ensure lighting efficiency by implementing the following lamp types in all fixture specifications:
 - a. Electronically ballasted fluorescent T-8 systems
 - b. Compact fluorescent systems
 - c. Light Emitting Diode (LED) technology where feasible for accent and display lighting systems
 - d. Internally illuminated exit signs shall not exceed 5 watts per face
- 4. Occupancy sensing and automatic lighting control devices
 - a. Retail areas shall be controlled by an integrated time clock system, or appropriate time scheduling device, coordinated appropriately with the tenants regular business hours
 - i. Areas intended for 24-hour operation are exempt from time-clock requirements.
 - b. All back of house areas, classified as non-regularly occupied spaces, shall be controlled by occupancy sensors.
 - i. Each sensor must turn off lights within individually controlled areas no more than 30 minutes after the last occupant detection
 - c. These areas are not limited to the following types for example:
 - i. Offices
 - ii. Storage rooms
 - iii. Bathrooms / washrooms
 - iv. Lockers and changing areas
 - v. Meeting and conference areas
 - vi. Employee lunch and break rooms
- v. **Material Selection:** Include in material specifications the requirements for recycled content, not limited to the following materials, as follows:

- 1. Gypsum assemblies – **90%** Combined PI & PC
- 2. Carpet – **48%** Combined PI & PC
- 3. Ceiling Tile – **50%** Post Industrial and 15% Post Consumer
- 4. Ceiling Grid – **25%** Combined
- 5. Metal Studs – **30%** Combined PI & PC
- 6. These are minimum guidelines for standard construction materials. Preference should be given to the selection of materials with high recycled content percentages.
- vi. **Reduce and Reuse:** Tenant is encouraged to find ways to reduce material usage and reuse existing materials and/or furniture where applicable to new design.
- vii. **Recycling:** Tenants will be required to coordinate with management's off-site recycling vendor for the disposal of all materials, both during construction and throughout the lease period.
- viii. **Furniture Selection:**
 - 1. Give preference to GreenGuard™ or SCS™ certified furniture where applicable to improve indoor air quality.
 - 2. Specify furniture and systems furniture with recycled content where available.
- ix. **HVAC:**
 - 1. Provide multiple thermostats to maximize environmental occupant controls.
 - 2. No use of CFC-based refrigerants is allowed.
- x. **Energy Star Appliances and Equipment:** Purchase EnergyStar appliances where available. See table EA-1 for a list of EnergyStar eligible equipment.
- xi. **Paints:** All paints will have zero or low-VOC. See table IEQ-1 for maximum allowable VOC values.
- xii. **Adhesives:** All adhesives will have zero or low-VOC. See table IEQ-2 for maximum allowable VOC values.

Grand Central Terminal Dining Concourse: SUSTAINABLE DESIGN CRITERIA

xiii. **Flooring Systems:**

- 1. Carpet
 - a. Choose carpets that meet or exceed Carpet & Rug Institute’s Green Label Plus testing and product requirements.
 - b. Carpet pads shall also meet or exceed CRI Green Label testing and product requirements.
 - c. Carpet adhesive must also be low-emitting materials and comply with “Adhesives” requirements noted elsewhere in these guidelines.
 - i. Avoiding 4-PCH entirely can improve indoor air quality in your space and avoid the cost of testing for the compound later.
 - d. Optional: Specify carpet tile for ease of replacement and repair.
- 2. Resilient Flooring
 - a. All hard surface flooring must be certified by the most \ current FloorScore certification standard.
 - b. FloorScore products include:
 - i. Vinyl
 - ii. Linoleum
 - iii. Laminate flooring
 - iv. Wood Flooring
 - v. Ceramic flooring
 - vi. Rubber flooring
 - vii. Wall base
 - c. Concrete, wood, bamboo, and cork floor finishes must comply with the VOC levels outlined within this guideline.
 - d. Tile setting adhesives and grout must comply with the VOC levels outlined within this guideline.

xiv. **Toxic or Emissive Products:** Avoid toxic or highly emissive materials and adhesives.

- xv. **Regional Materials:** Specify gypsum, metal studs, and ceiling tile within a 500 mile radius of construction site where available. Optional: specify other finish materials and furniture (and furnishing) with a 500-mile radius.
- xvi. **Construction Waste Management:** Require contractor to divert over 75% of construction waste from landfill or incineration.
- xvii. **Construction IAQ:**
 - 1. Require contractor to develop and implement an indoor air quality plan during construction.
 - 2. An IAQ Management plan, implemented by GCT’s retail area, will be available for tenant’s reference.
 - 3. The IAQ management plan should cover the following at a minimum:

Part 5 - Tables

Table WE-1
Water Efficiency

Flow Fixtures		Flush Fixtures	
Lavatory Faucet	0.5gpm	Water Closet	1.28gpf
Shower	1.5gpm	Dual Flush Water Closet	1.6/1.1gpf
Kitchen Faucet	1.5gpm	Urinal	0.125gpf
Janitor Sink	2.2gpm		
Hand Wash Fountain	0.5gpm		

Table EA-1
EnergyStar Eligible Equipment

Desktop Computers	Fax Machines	Commercial Refrigerator
Notebook Computers	Scanners	Commercial Fryer
Monitors (15"-21")	Refrigerators	Commercial hot food holding cabinets
Laser Printers	Dishwashers	Commercial steam cooker
Desktop copiers	Televisions	Clothes washer
Office copier		Clothes dryer

Grand Central Terminal Dining Concourse: SUSTAINABLE DESIGN CRITERIA

Table EQ-1
VOC Limits for Paints and Coatings (g/l)

Coating	Ceiling Unit	Coating	Ceiling Unit
Bond breakers	350	Clear wood finishes	350
		Varnish	350
		Sanding	350
		Lacquer sealer	680
Clear brushing lacquer	680	Concrete curing compounds	950
Dry-fog coatings	400	Fire retardant coatings	
		Clear	650
		pigmented	350
Flats	250	Floor coatings	420
Graphic arts sign coatings	500	Industrial maintenance	420
		Zinc rich primers	420
Japans/face finish	700	Magnesium cement	600
Mastic	300	Metallic pigmented	500
Multicolor	420	Non-flat	250
Non-flat high-gloss	250	Pigmented lacquer	680
Pretreatment wash primer	780	Primers, sealers, undercoatings	950
Quick-dry enamels	400	Quick-dry primers, sealers, undercoatings	350
Roof coating	900	Roof primers, bituminous	950
Aluminum roof coatings	500		
Rust preventive coatings	420	Clear shellac	730
		Pigmented shellac	550
Specialty primers	950	Stains	950
		Interior stains	250
Traffic coatings	250	Waterproofing sealers	400
Waterproofing concrete, masonry sealers	400	Other	950

Part 6 - Definitions

- a. **Chain-of-Custody Certificates:** Certificates signed by manufacturers certifying that wood used to make products was obtained from forests certified by an FSC-accredited certification body to comply with FSC STD-01-001, "FSC Principles and Criteria for Forest Stewardship." Certificates shall include evidence that manufacturer is certified for chain of custody by an FSC-accredited certification body.
- b. **Commissioning (Cx):** is the process of verifying and documenting that a building and all of its systems and assemblies are planned, designed, installed, tested, operated, and maintained to meet the owner's project requirements.
- c. **Construction and Demolition Debris:** Solid wastes arising from demolition or removal, excess or unusable construction materials, packing materials for construction products, and other materials generated on site during the construction process but not incorporated into the Work.
- d. **LEED:** Leadership in Energy & Environmental Design.
- e. **Non-Recyclable Materials:** Construction and demolition debris not capable of being reused or reprocessed, exclusive of the recyclable materials listed in the Recyclable Materials definition.
- f. **Rapidly Renewable Materials:** Materials made from plants that are typically harvested within a 10-year or shorter cycle. Rapidly renewable materials include products made from bamboo, cotton, flax, jute, straw, sunflower seed hulls, vegetable oils, or wool.
- g. **Recyclable Materials:** Construction and demolition debris that can be recovered and processed into new products or materials. Recyclable materials include, but are not limited to, the following:
 - i. Metals: Ferrous (iron, steel, stainless steel, galvanized steel) and non-ferrous (copper, brass, bronze, aluminum) types and containers made from metals such as pails, buckets and beverage cans.
 - ii. Concrete.
 - iii. Gypsum wallboard.
 - iv. Paper products such as generated from field office activities and clean corrugated packaging cardboard.

Grand Central Terminal Dining Concourse: SUSTAINABLE DESIGN CRITERIA

- v. Wood products, including untreated dimensional lumber, plywood, oriented strand board, hardboard, particleboard and crates and pallets made from wood products.
- vi. Carpet and padding.
- vii. Plastics and containers made from plastics such as pails, buckets, and beverage bottles.
- viii. Copper wiring.
- ix. Glass: Glass beverage containers, window and mirror glass.
- h. **Recycled Content:** The percentage by weight of constituents that have been recovered or otherwise diverted from the solid waste stream, either during the manufacturing process (pre-consumer), or after consumer use (post-consumer).
 - i. Spills and scraps from the original manufacturing process that are combined with other constituents after a minimal amount of reprocessing for use in further production of the same product are not recycled materials.
 - ii. Discarded materials from one manufacturing process that are used as constituents in another manufacturing process are pre-consumer recycled materials.
- i. **Regionally Manufactured Materials:** Materials that are manufactured within a radius of 500 miles (800 km) from Project site. Manufacturing refers to the final assembly of components into the building product that is installed at Project site.
- j. Regionally Extracted and Manufactured Materials: Regionally manufactured materials made from raw materials that are extracted, harvested, or recovered within a radius of 500 miles (800 km) from Project site.
- k. Submetering: is used to determine the proportion of energy use within a building attributable to specific end uses of subsystems.
- l. Waste Reduction: Construction practices that achieve the most efficient use of resources and materials; uses water efficiently; avoids practices such as over-packaging, improper storage, ordering errors, poor planning, breakage, mishandling and contamination.

NOTE:

The engineering team will propose and validate detailed guidelines for all MEP systems within the identified facility scope. The divisions related to water conservation and energy usage are only generic guidelines to give direction related to basic sustainable strategies. Refer to MEP Design Criteria for specific technical requirements.

Grand Central Terminal Dining Concourse: III. GENERAL DESIGN CRITERIA

Grand Central Terminal Dining Concourse: COMMON AREA MATERIALS

COMMON AREA MATERIALS

Existing Historical Shell

- Botticino marble walls
- Terrazzo floors and bases
- Painted ornamental plaster ceilings
- Stained oak benches
- Historic lighting
- Cast bronze grilles
- Wood and painted metal railings
- Wood doors
- Bronze hardware

Additions by Landlord

- Patterned terrazzo floor medallions
- Patterned linoleum flooring
- Plaster and glass ceiling medallions
- Demising Columns: Painted pylons with specialty rear-lit slumped glass inserts
- Seating area wall finishes: porcelain panels, antiqued pressed metal panels
- Stained wood structural ribs and trim
- Specialty finish walls
- Stained wood furnishings
- Brushed stainless steel furnishings
- Painted molded fiberglass seating
- Satin finish aluminum trimh

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Grand Central Terminal Dining Concourse: GENERAL TENANT FINISHES

GENERAL TENANT FINISHES

All tenant materials must provide a durable, washable, hard-surfaced finish. No plastic laminate, painted gypsum board walls, or vinyl tile will be permitted on surfaces within customer view. The Landlord reserves the right to reject any designs or finishes submitted which do not reflect the high quality desired or compliment the common area designs and finishes. Refer to the Specific Criteria for each Tenant Type for information on Landlord shell conditions and exact finish criteria, since these vary greatly among types.

Tenant facades will conform to a uniform design and palette of materials, with coordinated, but not identical counter fronts. This approach is in keeping with the “grand” and formally finished envelope provided by the existing space.

Tenants will be responsible for constructing and finishing their signage and menu boards, display cabinetry or service counters (including countertop and interior cabinetry or equipment below), walls, lighting, eating area furniture (if applicable) and back-of-house as required. Tenant materials are to be selected from the palette described in the Specific Criteria for each Tenant Type.

Required Tenant Materials and Recommended Sources: (See Tenant Type Premises Plan)

Retail Tenant Type A, B: White Marble Countertop: Bianco Gioia, honed finish

Retail Tenant Types F, G: Metal Countertop: Non-Directional Satin Stainless Steel, 20 Gauge

Retail Tenant Types B, D, F, G: Ceramic Wall Tile: Choice of Daltile “Natural Hues” Series. Colors: Vanilla - QH23, Pine - QH64 or Ginger - QH53. Size: 3” x 6” x 5/16” wall tile, 6” x 6” cove base. Tile will be set horizontally, with staggered joints. Start with full tile at center of aluminum surround and work out. www.daltileproducts.com

Retail Tenant Types B: Counterface Panels: Cherry Veneer, Vertical Grain. Finish w/ Low V.O.C. Clear Sealer/Satin Sheen.

Retail Tenant Types F, G: Counterface Panels: Choice of Veneer Specialists veneers, Spectrum Collection. Tulip: STP-057, STP-069, STP-083 Ash: SAS-070, SAS-073. Install panels with a metal channel reveal. www.veneerspecialists.com

Retail Tenant Types B, D, F, G: Stainless Steel Doors: Eliason, www.eliasoncorp.com

Retail Tenant Types B, D, F, G: Modular Rubber Floor Mats: Suggested color: tan. Submit proposed sample and spec sheet.

Retail Tenant Type B, D, F, G: Flooring: Choice of Crossville Color Blox Series: Roasted Marshmallow - A1102, Slinky - A1103, Mud Pie - A1107. Color Blox Too Series: Hi Ho Silver - A1123, Goldilocks - A1122. Stone Source: Corton Limestone, Honed Finish.

All Tenants: Satin finish stainless steel corner guards are to be provided at all outside corners. Angle depth to be 1-1/2” x 1/2”. All corner guards are to be non-mechanically secured (ie: removable mastic). Satin finish aluminum framing and trim at rear walls.

Materials Not Allowed:

Wall Coverings, Plexiglass, Highly Polished Metals or Mirrors are not allowed in Merchandising or Seating Zones.

Counter Seating:

Approved Seating at Counters: Indecasa TB Counter Stool (25.5” h), Seat Finish: Varnished Plywood, Frame Finish: Aluminum. www.indecasa.com

NOTE: Tenants LC-11, LC-13, LC-17, LC-19, LC-23 & LC-25 are not permitted, by Landmarks, to use “Ginger Tile,” SAS-073 Veneer, or Benjamin Moore Colors #HC-50 & #1877.

Grand Central Terminal Dining Concourse: TENANT SIGNAGE

Tenant Signage

The Tenant sign is the most important tool for conveying the Tenant identity and overall image. The Landlord encourages the use of dark jeweltone colors, layered graphic treatments, fabricated on 3/4" backing board substrate material and illumination on (not within) Tenant signage. A combination of a logo image plus a lettered name is recommended for perimeter signs, where longer boards are provided. Signs and menu boards should be lively-looking and easy to read, and will be evaluated on the quality of design and detail, the choice of color (see below), finish, required illumination and compatibility with surrounding Tenant and Common Area elements. It is strongly recommended that Tenants retain the services of a graphic designer to develop their sign and menu board designs. Complete sign fabricator shop drawings must be submitted for final approval. Shop drawings must be in 11" x 17" format, as outlined in the Tenant Submission Requirements section.

Exact sign requirements and dimensions are indicated in the Specific Criteria for each Tenant Type, and fall into the following categories:

Tenant Type A: Metal band with cut-out letters over internally-lit box.

Tenant Types B, D, F & G: Lettering and/or graphic in sign board frame.

Tenant Type H: Lettering and/or graphic in 3-sided signage box.

See **General Tenant Menu Boards** for other signage restrictions.

Tenant Signage Color Finishes

To match Benjamin Moore or Pratt & Lambert Colors:

BLUE:

Light: Pratt & Lambert: 1319/24-22 - Briny Deep

Dark: Pratt & Lambert: 1325/23-20 - Eucalyptus Leaf

GREEN:

Light: Benjamin Moore: HC-22 - Blair Gold

Dark: Benjamin Moore: HC-112- Tate Olive

TAN:

Light: Benjamin Moore: HC-21 - Huntington Beige

Dark: Benjamin Moore: HC-20 - Woodstock Tan

BEIGE:

Light: Pratt & Lambert: 2055/10-27 - Peanut Shell

Dark: Benjamin Moore: HC-42 / Roxbury Caramel

AQUA:

Light: Pratt & Lambert: 1319/24-22 - Briny Deep

Dark: Benjamin Moore: HC-134 - Tarrytown Green

RED:

Light Benjamin Moore: HC-50 - Georgian Brick

Dark: Pratt & Lambert: 1877/5-20 - Herminston Red

NOTE: Red colors not permitted by Landmarks for Tenants LC-11, LC-13, LC-17, LC-19, LC-23 & LC-25

Tenant to choose a pair; lighter hue to be for Pylon Signs, and darker hue for menu boards.

Grand Central Terminal Dining Concourse: TENANT SIGNAGE

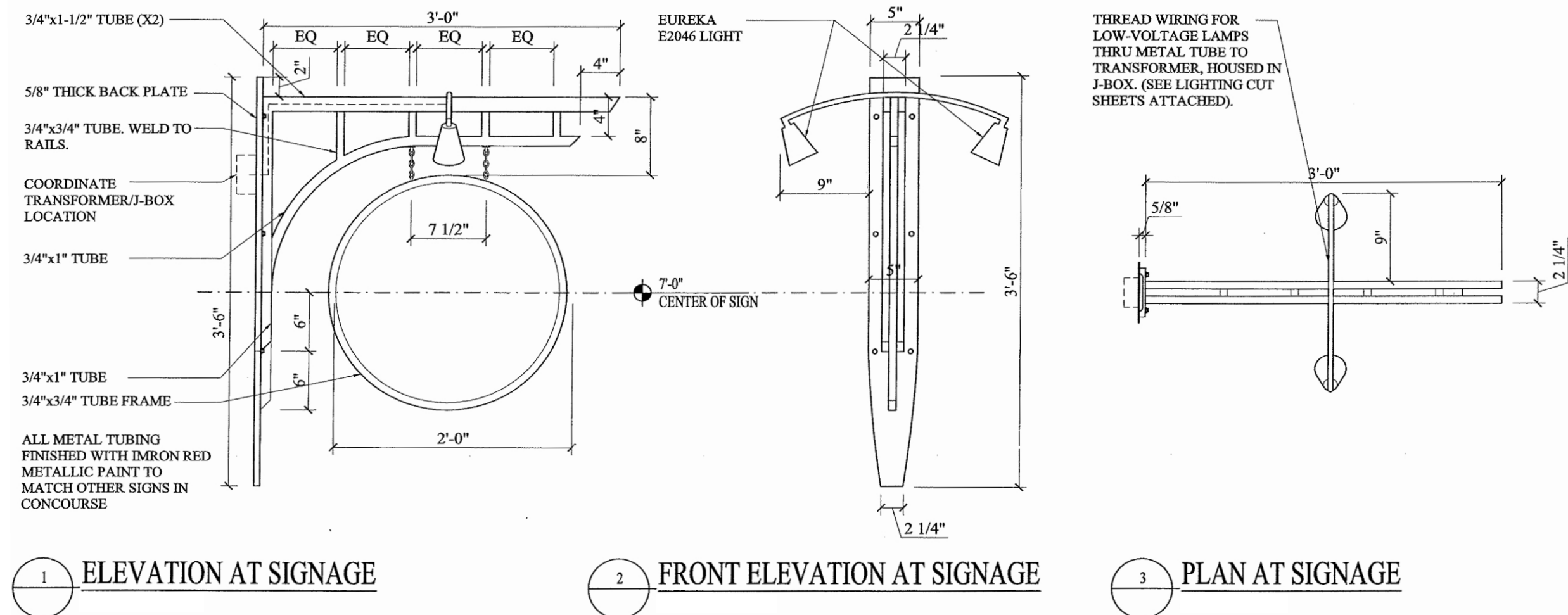
Blade-Type Signage

(Tenant Types B, F & G Only)

Retail Tenant's logo (identity/branding) signage should be placed within the standard circular area of the blade sign. Follow all requirements indicated within Tenant Signage/Color Finishes section. Refer to Specific Criteria for Tenant Types B, F & G for more information.

All retail signage proposals must be submitted at the pre-construction submittal phase. See Tenant Submission Requirements and Procedures for more information. All signage must be shown within Construction Drawing set for review/approval by Landlord.

- ALL WELDS TO BE FILLED & GROUND SMOOTH.
- ANY EXPOSED SCREWS/MOUNTING BOLTS TO BE COUNTER SUNK FLUSH.

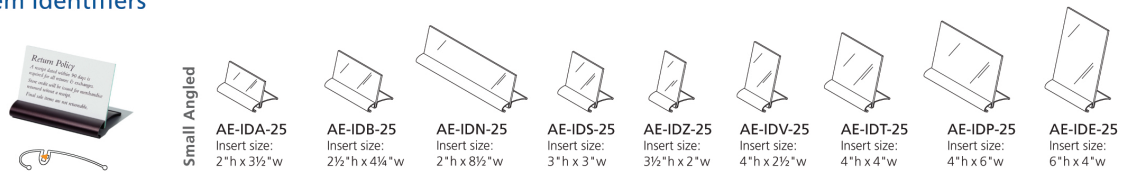


Grand Central Terminal Dining Concourse: TENANT SIGNAGE

Example of Preferred Countertop Signage System:

VGS AeroLinea Series - Item Identifiers & CounterToppers

Item Identifiers









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Systems / Options	Base Finish		Backplate		Lens	
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Item Identifiers	●	●	●		●	●
CounterToppers®	●	●		●	●	●

Unacceptable Signs

No sale signs, posters, advertisements, notices or other lettering shall be affixed on any part of the tenant or landlord installation unless approved by the Landlord. Charge card decals shall not be affixed to any part of the tenant or landlord installation, nor shall any charge card identification be immediately visible from public space. Vendors names or brand name signage or advertising may not appear on tenant installed equipment. The Tenant may use card identification graphics only in the immediate area of the cash register in a discreet manner. Under no circumstance will signs be attached with exposed tape of any type.

The following sign types are not permitted:

1. Internally illuminated channel letters.
2. Formed or injection molded plastic letters.
3. Iridescent, flashing, oscillating and moving signs.
4. Temporary "Special" or other signs, banners, or posters other than the Landlord approved sign and menu board.
5. Exposed neon.
6. Sandblasted, etched, or carved wood signs.

Grand Central Terminal Dining Concourse: VISUAL MERCHANDISING

VISUAL MERCHANDISING

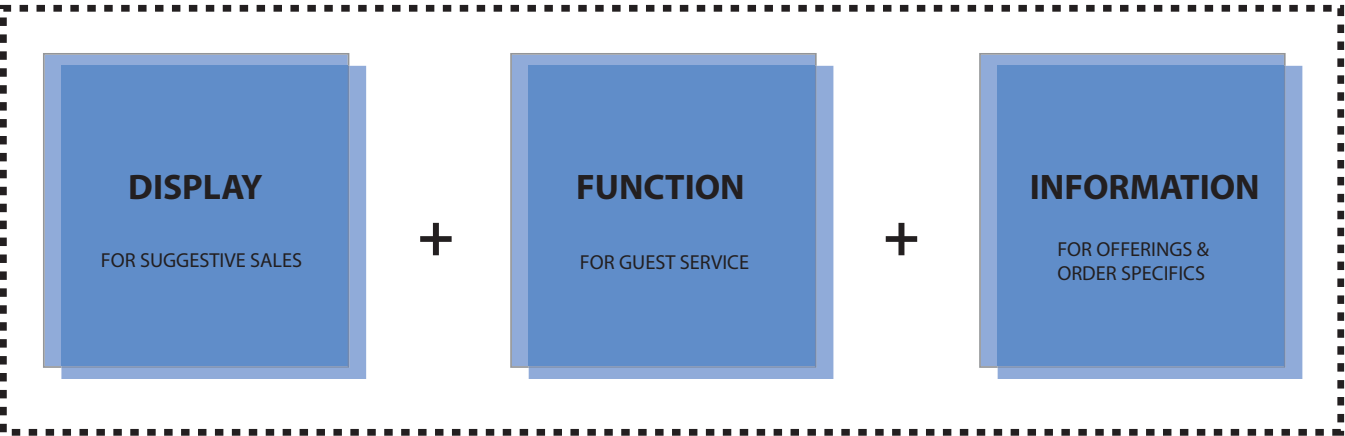
A well-planned display will increase sales for the Tenant while contributing energy and variety to the larger environment.

Photos of displays at existing operating locations should be submitted if applicable.

BENEFITS FROM EFFECTIVE MERCHANDISING DISPLAY:

- Enhanced, unified appearance of entire service counter
- Higher customer satisfaction & frequency at counter
- Improved operator transaction time & efficiency

INTENT OF MERCHANDISING:



Fast food Tenants must focus careful attention on food displays at the front counter, creating an abundant, attractive impression. Each Tenant should strive for an image of quality, freshness and uniqueness. Food must be displayed in attractive containers or platforms that enhance the Tenant’s design.

An entire food counter’s detailed merchandising and display plan is required as part of the Tenant Submission Requirements. All at-counter merchandising is subject to Landlord review and approval. The Landlord reserves the right to reject any food display or signage that is not compatible with the overall image of the Dining Concourse.

Counters and Equipment:

1. All sneezeguards must be tempered safety glass or laminated safety glass, not plexi-glass, and must be of glass-to-glass construction as illustrated in guidelines without heavy-looking supports. See Figure 2 on the following page.
2. All cash registers or other equipment located on service counters within customer view must be recessed into those counters so that the top of the machine extends no higher than 6” above the top of the counter. See Figure 1 on the following page.
3. Soda towers are not to be permitted on front counter. Display of bottled or canned drinks are not permitted on front counter. All soda towers must be stainless steel finish, with no advertising displayed on them. See Figure 3 on the following page.
4. At any edge where a tenant counter approaches an existing historic wall, the Tenant must install aluminum channel with rubber gasket to protect the historic wall. See Detail C in the General Details section.
5. Counters may vary in width, but must be continuous between demising walls or pylons, except where a flip-up door entrance is required.
6. All paper goods and supplies must be stored in areas not visible to the public. Any clutter or other unsightly equipment or items such as boxes, shelves, sinks, etc. shall be fully concealed from public view.
7. Tenants must submit manufacturer’s catalog sheets of all equipment for Landlord review. Beverage machines, coffee makers, and other equipment of any kind are not permitted at the front counter.
8. No used equipment is permitted.

Grand Central Terminal Dining Concourse: VISUAL MERCHANDISING

9. No mechanical attachments of any kind is to be made to the existing pylons, railings, etc.

10. Condiment and utensil retainers must be constructed of Stainless Steel and be designed as recessed in-counter units (See Figure 4). Countertop units may not be used.

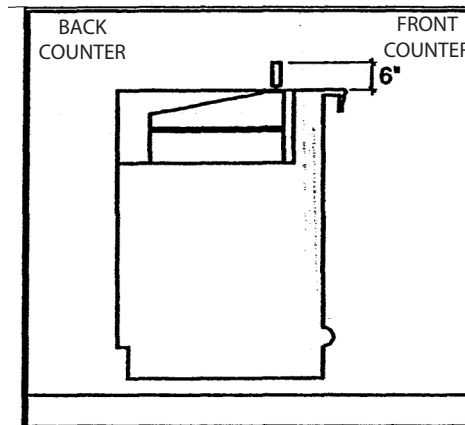
11. It is required that all napkin dispensers be recessed in-counter units (See Figure 5).

12. Refrigerator cases set into the counter may not form more than one-quarter of the counter's total length. Cases may be of a maximum height of 58" above floor. They should be set into the counter line so that the base of the cabinet is constructed of counter fascia and toe space design in materials and profile. The combined height of these must be at least 12" in height.

13. Ice bucket drink wells must be double walled with a catch basin. Refrigerated cases are preferred in this merchandising situation.

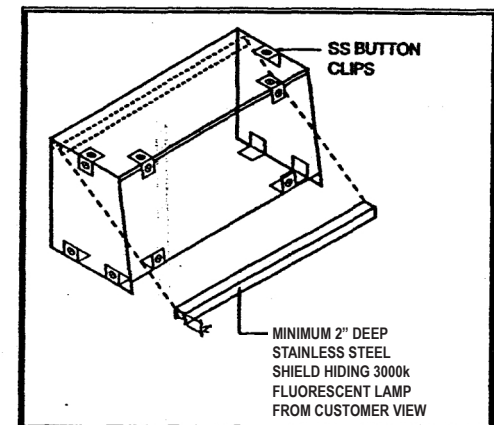
NOTE: All proposed merchandising display equipment and accessories are subject to Landlord review and approval.

FIGURE 1



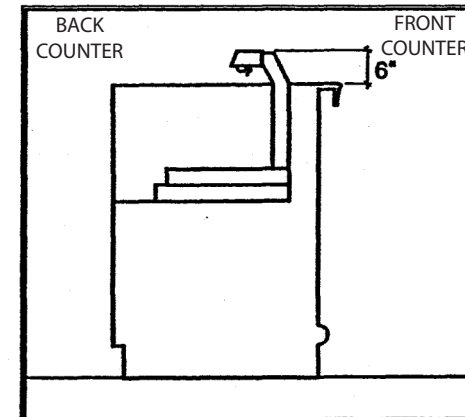
RECESSED CASH REGISTER DETAIL

FIGURE 2



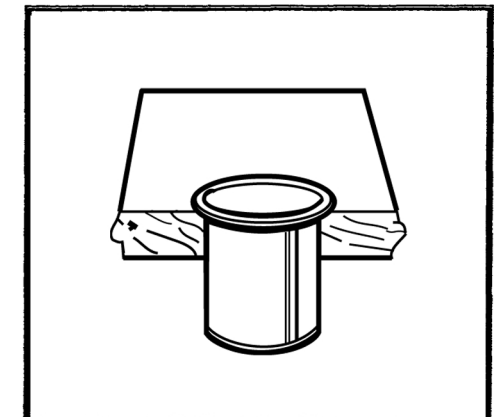
GLASS TO GLASS SNEEZE GUARD

FIGURE 3



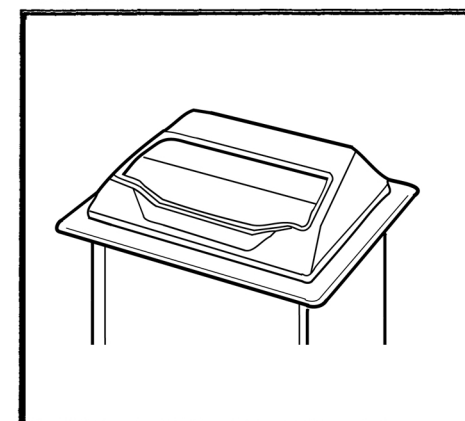
RECESSED SODA TOWER DETAIL
(SIDE OR BACK COUNTERS ONLY)

FIGURE 4



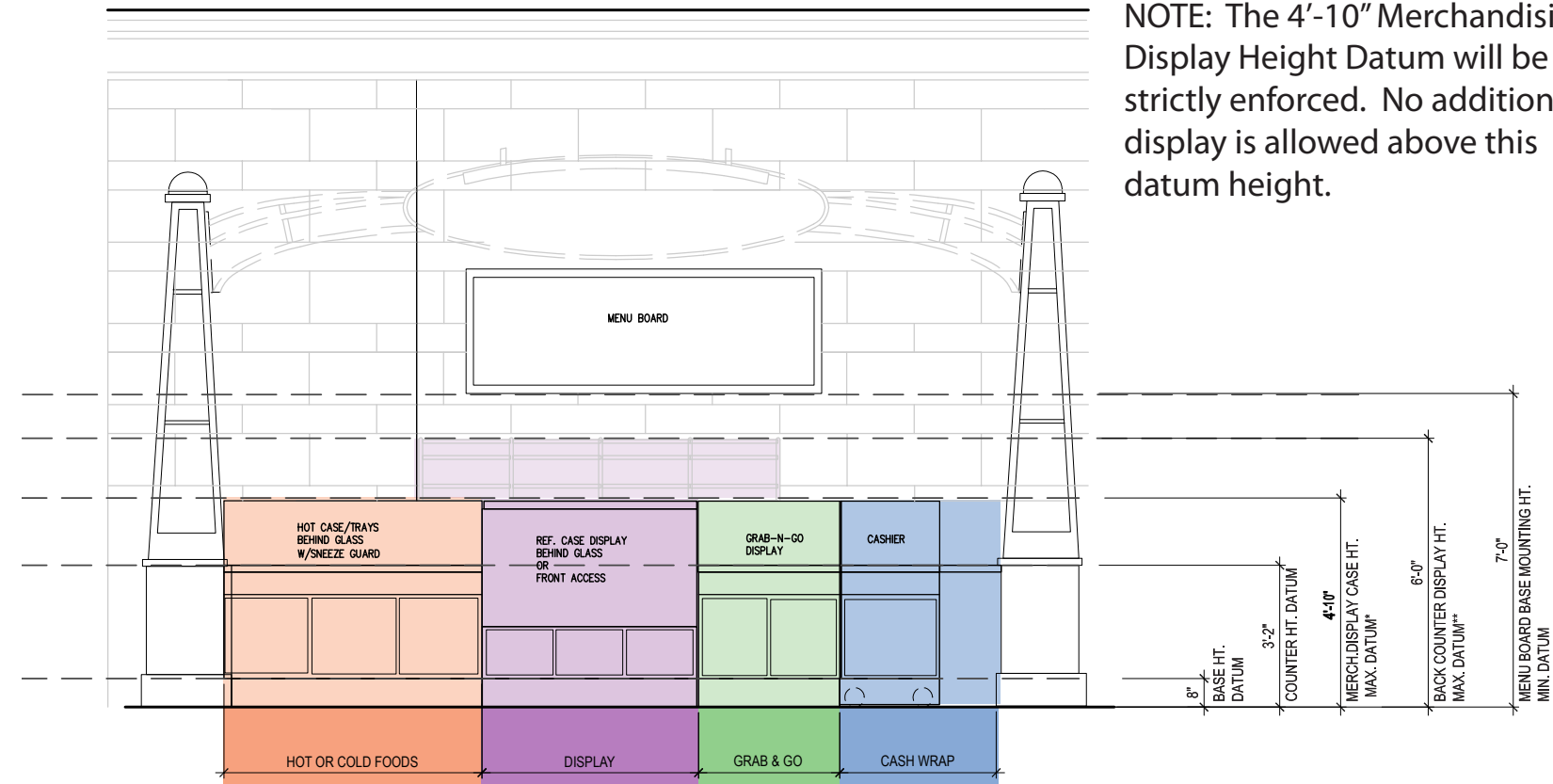
IN-COUNTER CONDIMENT / UTENSIL
RETAINER

FIGURE 5

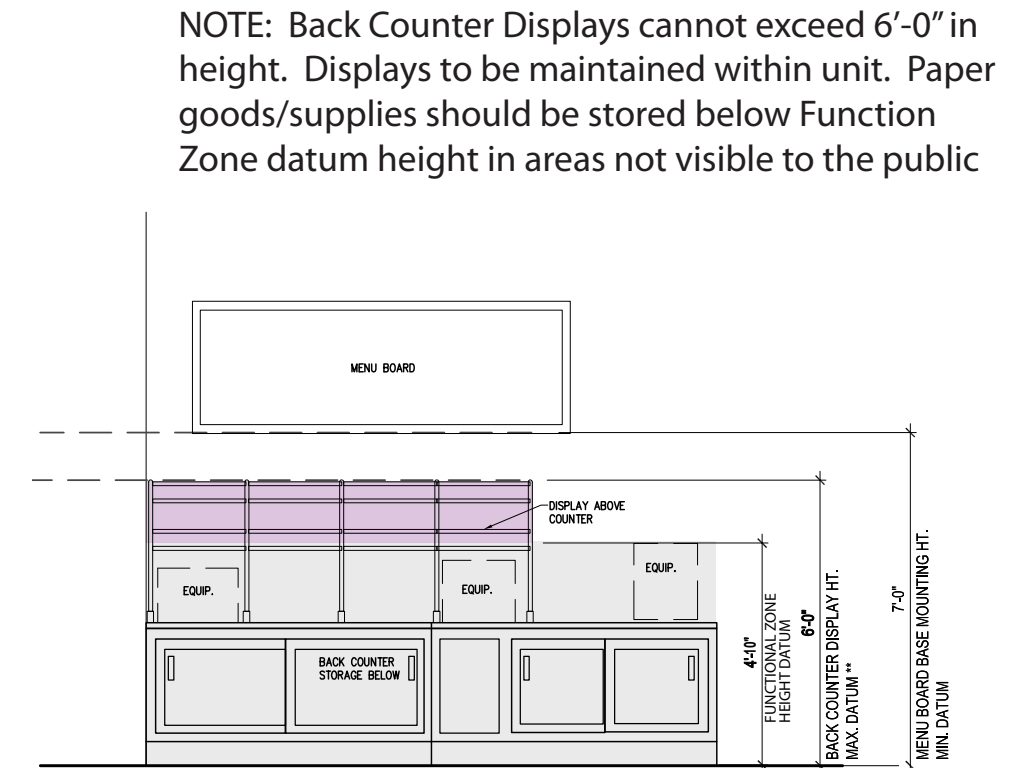


IN-COUNTER NAPKIN DISPENSER

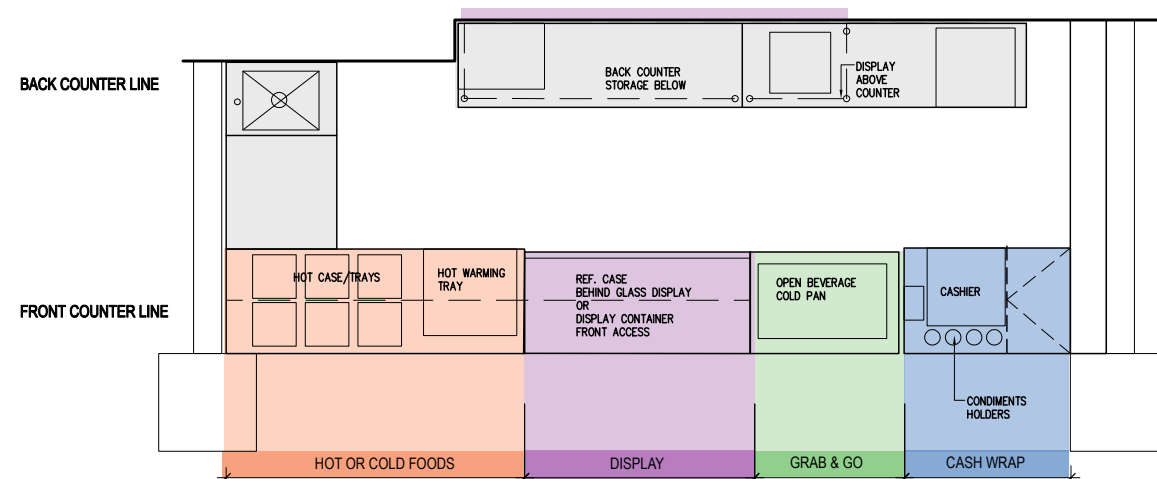
Grand Central Terminal Dining Concourse: VISUAL MERCHANDISING



FRONT COUNTER ELEVATION



BACK COUNTER ELEVATION



PLAN

NOTE: The 4'-10" Merchandising Display Height Datum will be strictly enforced. No additional display is allowed above this datum height.

NOTE: Back Counter Displays cannot exceed 6'-0" in height. Displays to be maintained within unit. Paper goods/supplies should be stored below Function Zone datum height in areas not visible to the public

NOTE: Counters to be designed to accommodate its necessary retail approach which may include some or all of the following:

- Hot Foods Display (wet)
- Display (dry goods)
- Grab & Go (self-service casing)
- Cash Transaction Area

Design Submission Drawings should include a detailed merchandising plan & elevations showing how goods are to be displayed.

Food service equipment specifications and data sheets required with submissions.

Prototypical layout shown. Should be modified to individual tenant operations.

Grand Central Terminal Dining Concourse: GENERAL TENANT LIGHTING

LIGHTING

The Tenant’s lighting goals should be to emphasize the distinctive food and merchandise displays on the front counters, to create enough contrast so that the product stands out from the historical architectural surroundings, and to make signs and menu boards easy to read. Tenant lighting must be glare-free, and all light sources must be shielded from view. The Specific Criteria indicates required lighting for each Tenant Type. General guidelines are as follows:

- 1. No fluorescent lighting will be permitted in the Merchandise Zone.
- 2. Fluorescent lighting in the Work Zone must be carefully located and shielded so that the fixtures and lamps are not visible through a pass-through or other opening between the Work Zone and the Merchandise Zone. Spill of fluorescent light through these openings must be minimized by shielding the fixtures, Fluorescent lamps must have a color temperature of 3000 Kelvin or lower, and an RDI (Color Rendering Index) of 80 or higher.
- 3. Display cases must be lit with shielded internal LED or fluorescent lamps. Lit Sneeze Guards are preferred.
- 4. No heat lamps will be permitted above the front counter or within the Merchandise Zone.

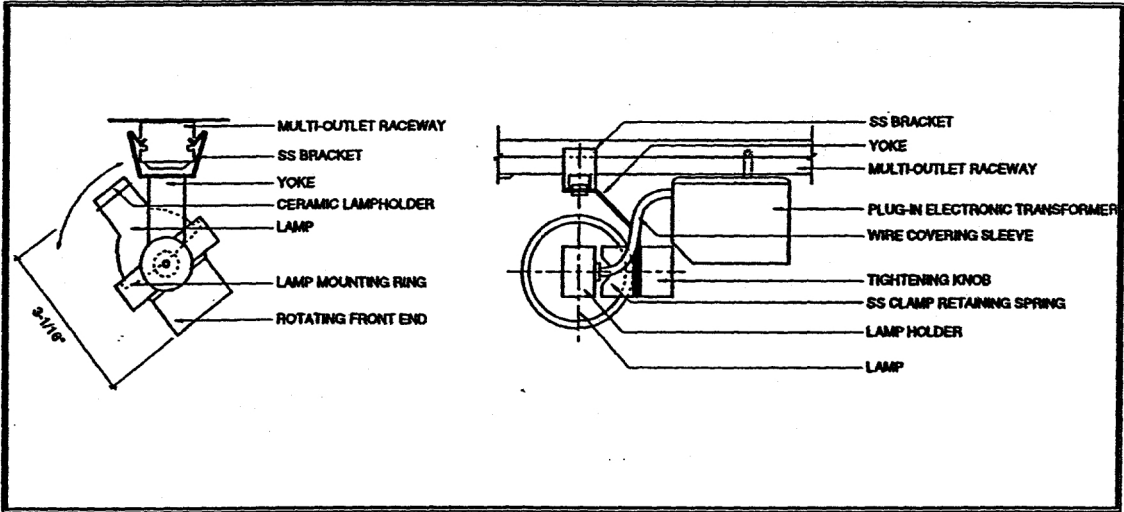
When Tenants are required to install low-voltage fixtures to existing pylon structure, it must be the Nulux MRLux - MR16 Fixture, illustrated on the right.

Manufacturer:
Nulux Inc.
1717 Troutman Street
Ridgewood, New York 11385
718-383-1112
www.nulux.com

Fixture: MRLux - MR16 Fixture
Finish: White
Top, side or stem-mounted as required by Specific Criteria.
Lamps are to be 35 watt MR-16 narrow spots or narrow floods.

There is an existing multi-outlet raceway for Tenant fixture heads. A minimum of 1 fixture every 2’-0” is required for Type B over the Tenant counter and Types D, F & G behind the signage panel.

There is existing conduit to a power source for Tenant installed stem mounted pendant lighting at the Merchandising Zone of Type B and Type G where no signage panel exists over counter areas.



Grand Central Terminal Dining Concourse: GENERAL TENANT LIGHTING

Tenant to provide Bartco Re292-BAM Linear T5 LED fixtures to light Tenant signs on existing pylon structures.



Re292-BAM

type:

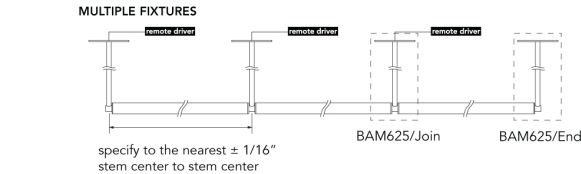
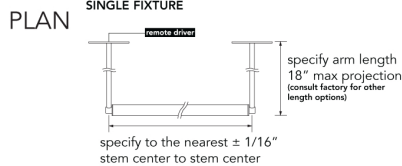
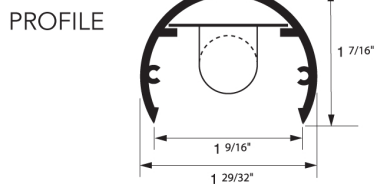
LINEAR T5 LED

remote driver arm mounted 1-29/32" diameter LED fixture

- SPECIFICATIONS |**
- Arms allow luminaires to project away from a wall or ceiling
 - Arms mount to fixture end caps and allow a 360° adjustable rotation of the housing for aiming
 - Extruded aluminum housing available in anodized polished chrome, satin, or brushed satin and white or black powder coat, applied post production
 - Steel linear/wireway finished in high reflectance white powdercoat
 - All fixtures made to specified length $\pm 1/16"$
 - Three mounting options available (dependent on type of mounting surface)
 - Kit includes end couplers (BAM625/END) or end/center couplers (BAM625/JOIN), 5/8" OD aluminum tube, hardware, optional mounting components as specified
 - Rotational locking lamp holders
 - Includes 180° rotational ReLED G3 stick, available in warm (3,000K) or cool (5,000K) color temperatures
 - Wired with 12' leads for Re Driver operation
 - Requires a remote driver and enclosure (ordered seperately)
 - UL and ULC listed for dry locations
 - IBEW

Two BAM625/End required for each fixture run

One BAM625/Join required between each fixture



Tenant to provide Bartco Re-Stem Mount Linear T5 LED fixtures to light display cases.
Note: Some modification is necessary for the replacement of in-counter lighting at existing casework. A remote driver to be located within the casework is required for this fixture.



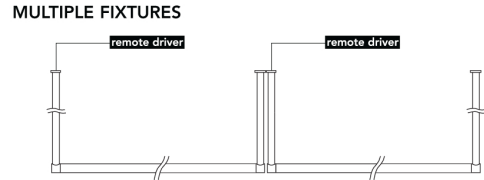
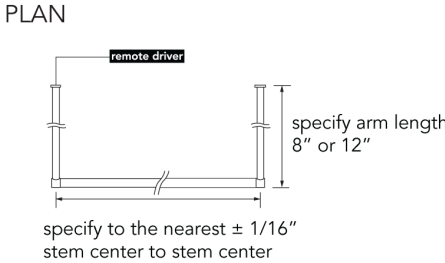
Re-Stem Mount

type:

LINEAR T5 LED

remote driver stab-lock 5/8" diameter LED fixture

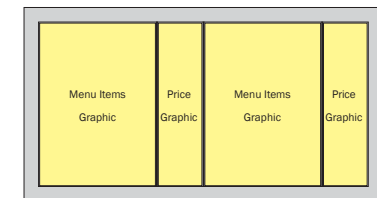
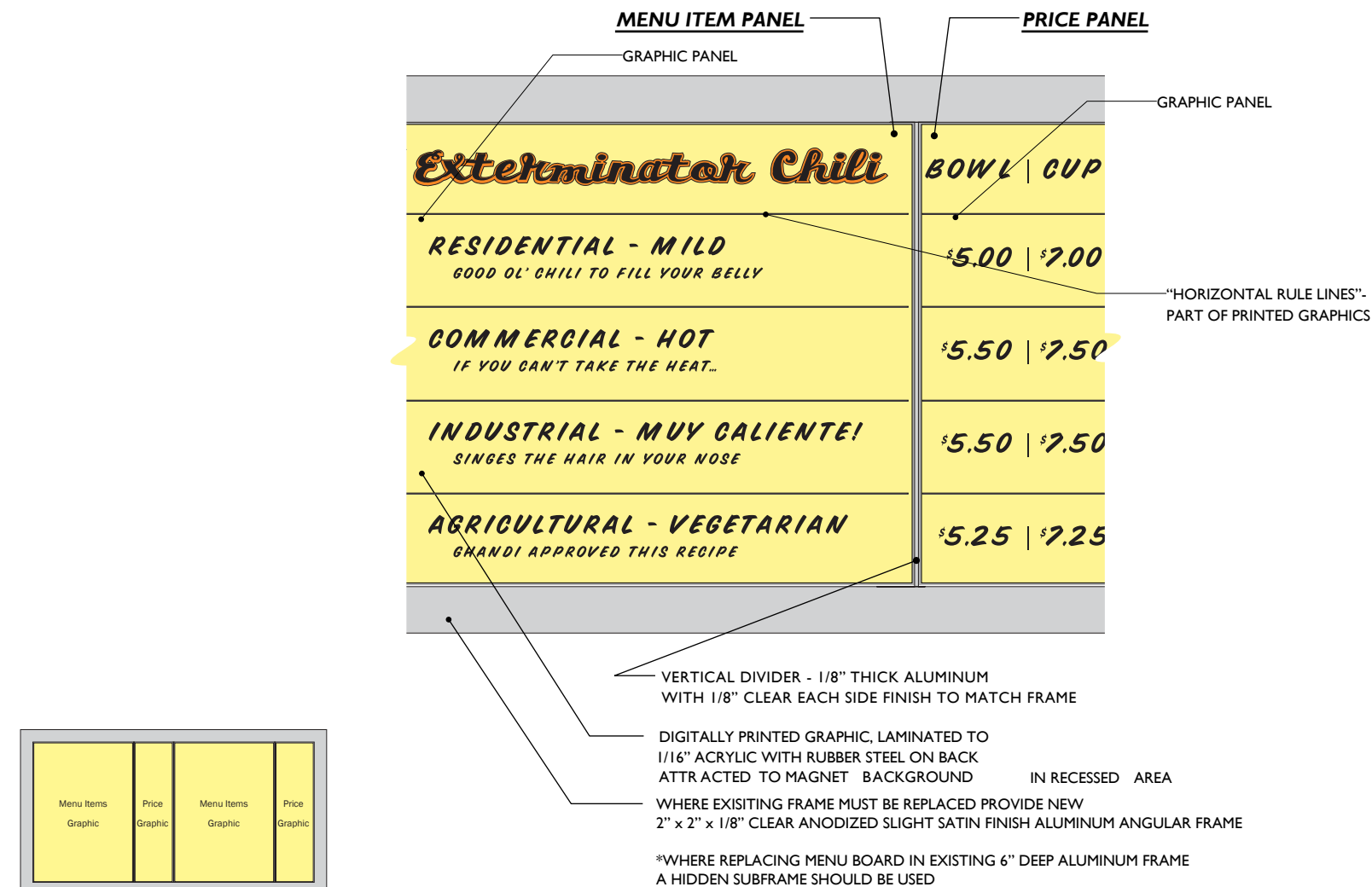
- SPECIFICATIONS |**
- Arms allow luminaires to project away from a wall or ceiling
 - Re-LED tube mounting allows a 360° adjustable rotation for aiming
 - Extruded aluminum available in white powder coat, applied post production
 - Two mounting options available (dependent on type of mounting surface)
 - Kit includes 5/8" ReLED tube, 7/16" OD aluminum stems, hardware, optional mounting components as specified
 - Available in 3000K, 4000K and 5000K color temperatures
 - Wired with 12' leads for Re Driver operation
 - Requires a remote driver and enclosure (ordered seperately)
 - UL and ULC listed for dry locations



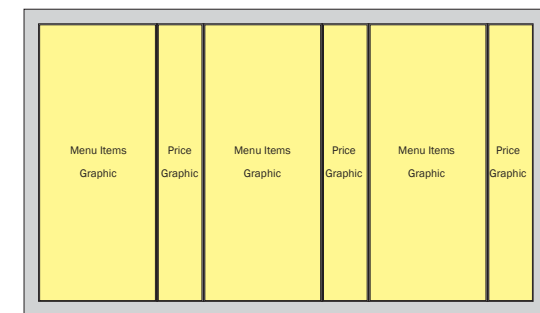
Bartco Lighting
bartcolighting.com
tel: 714-230-3222
fax: 714-230-3222

ISSUED: 05/27/11

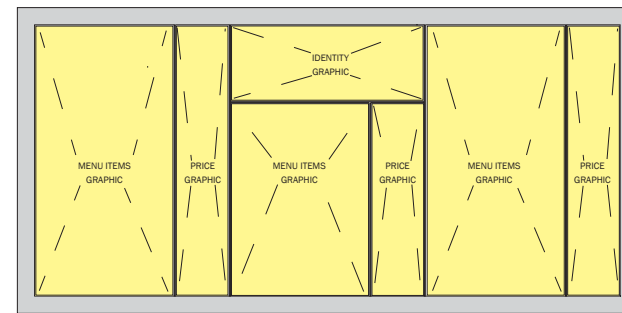
Grand Central Terminal Dining Concourse: GENERAL TENANT MENU BOARDS



Layout: example - C

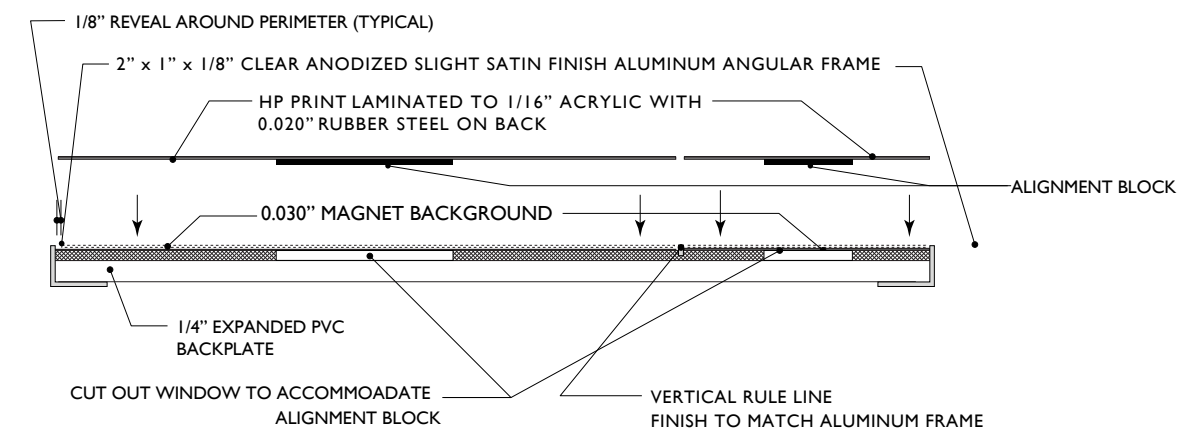


Layout: example - B

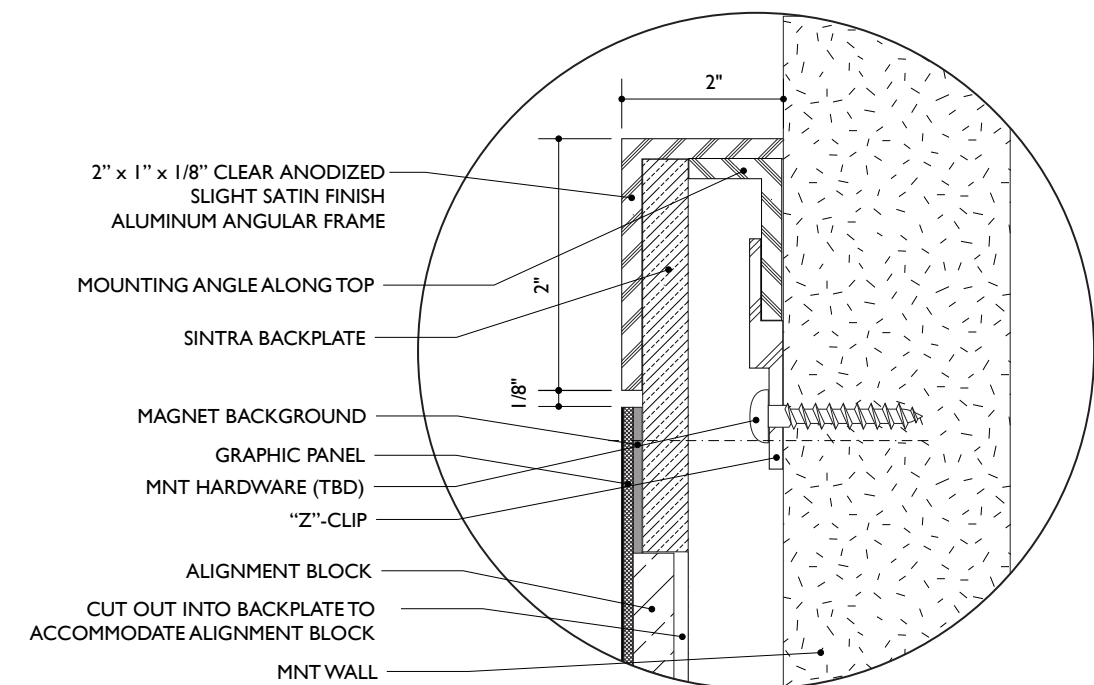


Layout: example - A

FRONT VIEW
N.T.S.



HORIZONTAL SECTION VIEW (PARTIAL)
N.T.S.



*MOUNTING DETAIL FOR MENU BOARD WITH NEW ALUMINUM FRAME
SIDE SECTION PARTIAL VIEW
N.T.S.

• ARTWORK AND SHOP DRAWINGS MUST BE SUBMITTED FOR LANDLORD REVIEW & APPROVAL PRIOR TO FABRICATION.

• LANDLORD TO INSPECT ALL FABRICATED MENU BOARDS PRIOR TO INSTALLATION.

Grand Central Terminal Dining Concourse: IV. SPECIFIC CRITERIA

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE A

EAST & WEST RETAIL KIOSK

Existing Elements:

- Public area and Work Zone finished flooring: specialty terrazzo
- Circular front counter: white marble top and edge
- Ceiling medallion with lighting for front and rear counters
- Pole supporting tenant sign box with interior lighting
- Historic benches and occasional seating

Tenant-Supplied Elements:

- Work Zone flooring: Tenant to place modular rubber matting over the existing terrazzo floor
- Cherry veneer finished w/ low V.O.C. clear sealer/satin sheen at circular rear counter with white marble top and edge to match front counter.
- Interior undercounter equipment and cabinetry for front and rear counters
- Merchandise display on rear countertop
- Signage

Lighting:

The Tenant may install *shielded* interior case lighting into any glass case or sneeze guard required. Tenant to maintain front and rear countertop lighting fixtures in the existing ceiling medallion above. Refer to General Lighting Criteria for information on recommended lighting fixtures.

Menu Boards:

The Tenant shall provide framed menus to stand on the front and/or rear counters. Menu board is not to exceed 18" in height. Professional graphics are required; well maintained and easily readable chalkboards are also acceptable. No menu board shall extend higher than 4'-6" AFF.

Merchandising:

The central location and high-visibility of this lease area makes it a focal point within the Concourse. The Tenant is expected to maintain high-quality food displays on the front and rear counters at all times.

Food displays must not extend higher than 4'-10" AFF on the front counter, and to the bottom of tenant signage on the rear counter. No unsightly stacks of paper supplies, trash, etc. will be permitted. Condiments must be housed in an orderly, enclosed piece of countertop cabinetry and constantly monitored for freshness; cleanliness and availability. (See Visual Merchandising, under General Design Criteria)

Vendor equipment cannot sit more than 6" above the front counter; ie: cash registers, etc. Soda towers are not allowed on the front counter. Soda towers can not sit more than 6" above the rear counter and should contain no dealer or supplier logos. (See Visual Merchandising, under General Design Criteria)

Signage:

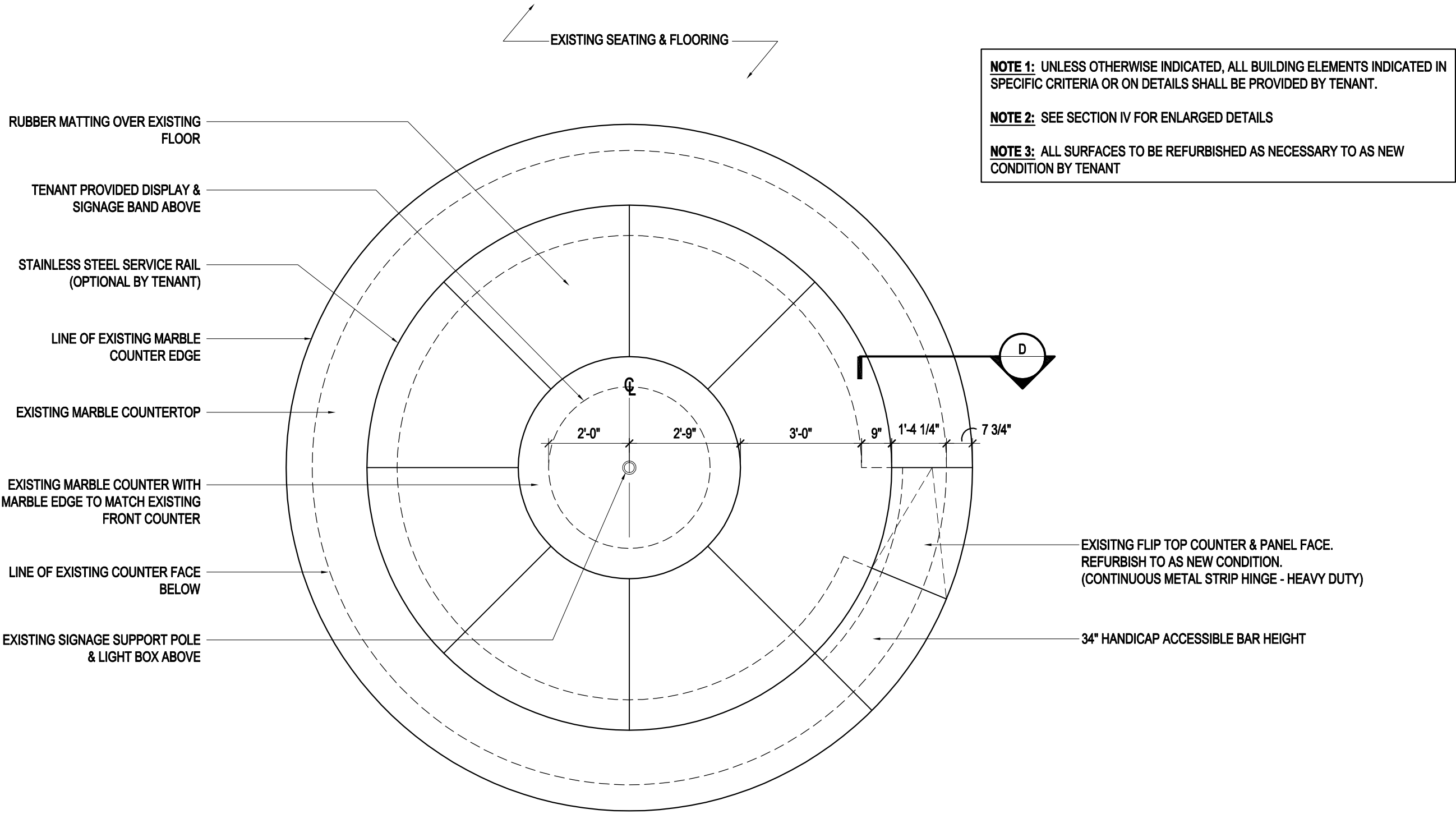
The Tenant shall install a sign on the back of the existing lighted circular sign box. Tenant work includes an opaque metal sign band with push-through 1/4" thick translucent acrylic letter forms. Suggested metal finishes can be oxidized bronze, non-directional brushed bronze, or non-directional brushed stainless steel. Maximum cap height for lettering shall be 8". Landlord approved tenant display features, made of materials mentioned above may be added to the sign post.

Security:

The Tenant shall be responsible for locking supplies and valuables at closing. No gate or grille closure will be permitted.

Note: Unless otherwise indicated, all building elements indicated in the Specific Criteria or on details shall be provided by the Tenant.

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE A

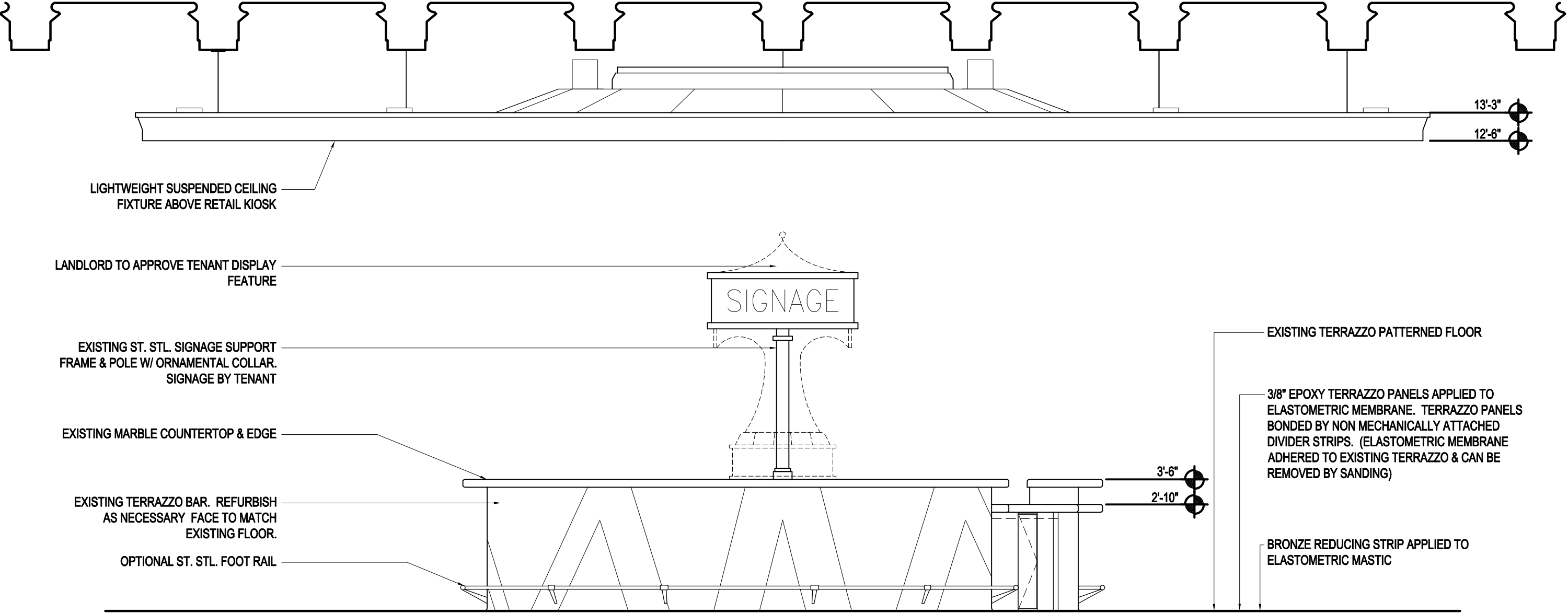


TENANT TYPE "A" PLAN
SCALE: 3/8" = 1'-0"
ISSUED: 05/27/10

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE A

NOTE 1: UNLESS OTHERWISE INDICATED, ALL BUILDING ELEMENTS INDICATED IN SPECIFIC CRITERIA OR ON DETAILS SHALL BE PROVIDED BY TENANT.

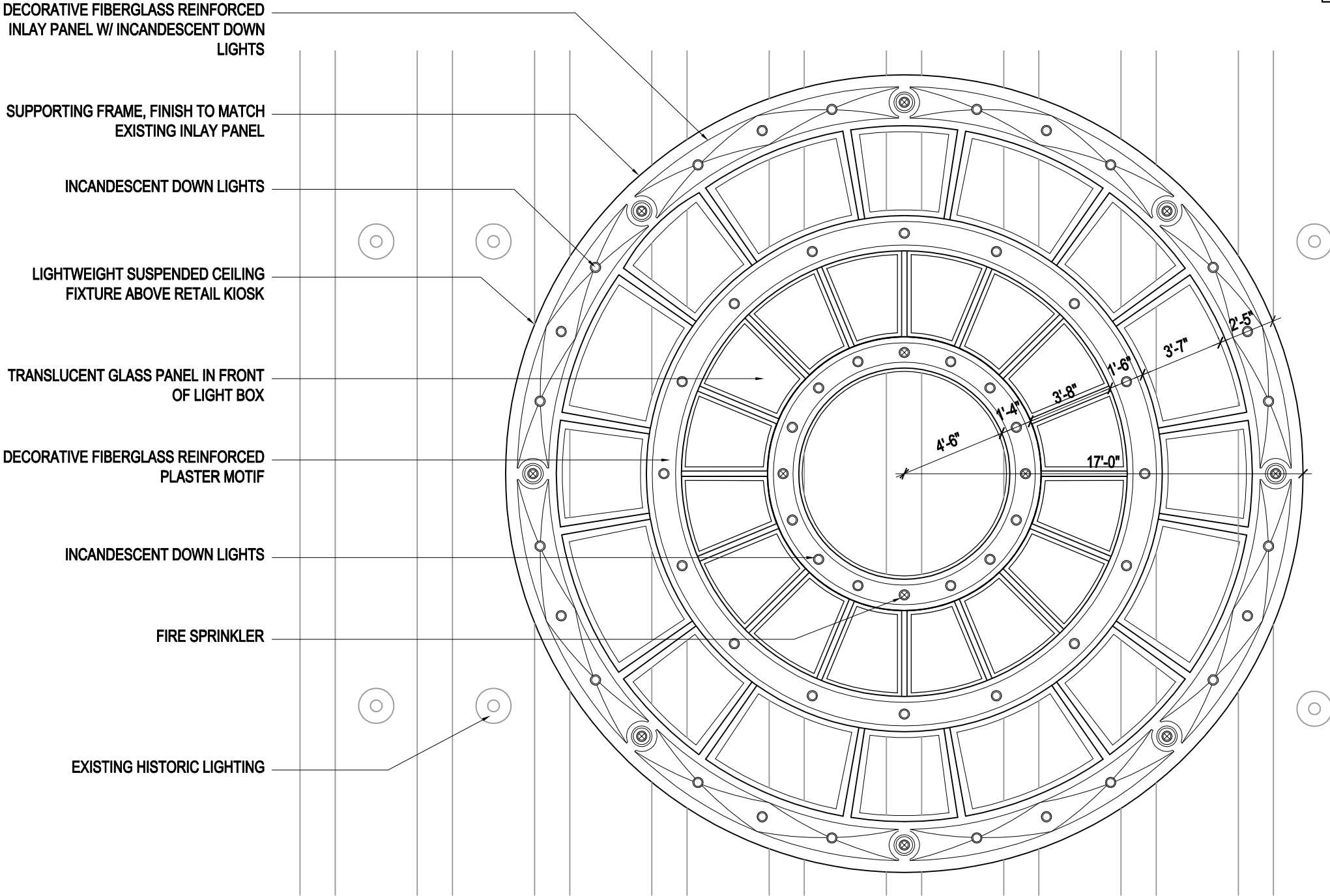
NOTE 2: SEE SECTION IV FOR ENLARGED DETAILS



TENANT TYPE "A" ELEVATION
SCALE: 3/8" = 1'-0"

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE A

NOTE 1: UNLESS OTHERWISE INDICATED, ALL BUILDING ELEMENTS INDICATED IN SPECIFIC CRITERIA OR ON DETAILS SHALL BE PROVIDED BY TENANT.

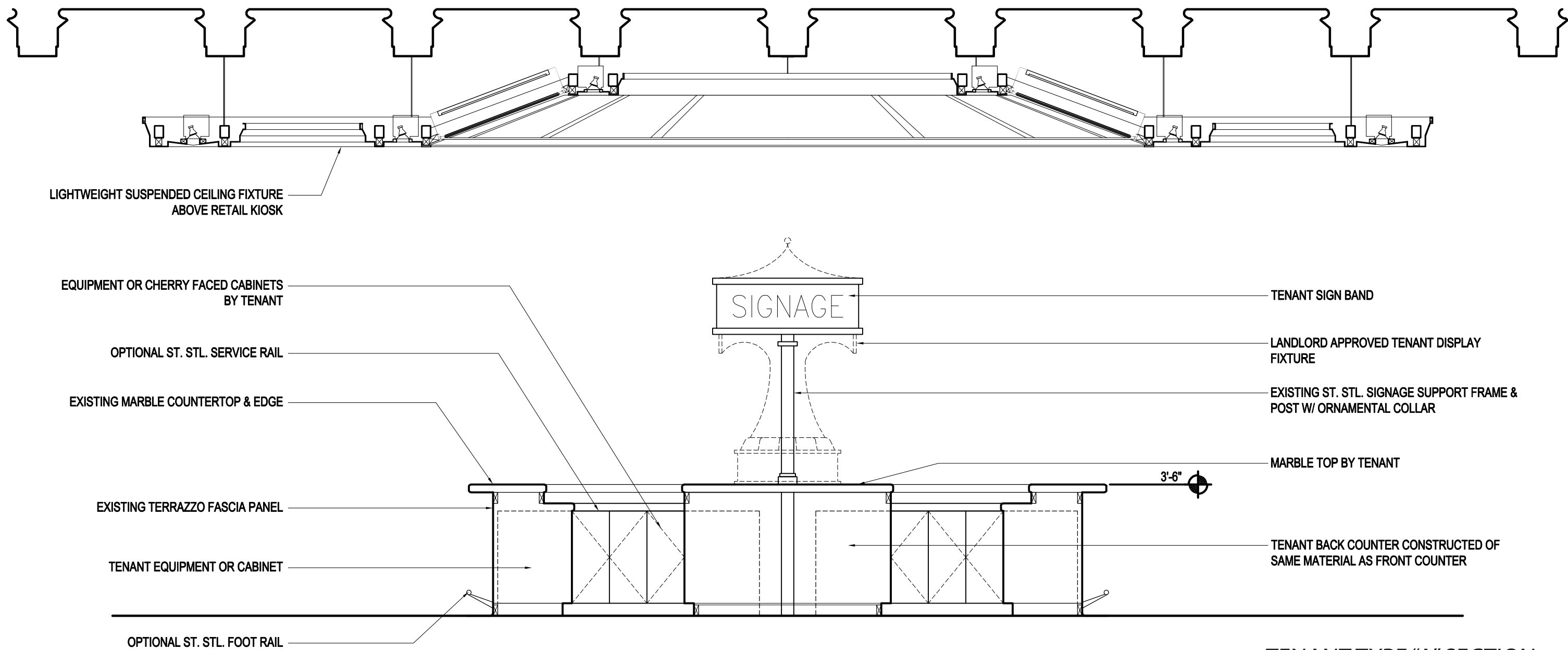


TENANT TYPE "A" REFLECTED CEILING PLAN
SCALE: 3/16" = 1'-0"
ISSUED: 05/27/10

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE A

NOTE 1: UNLESS OTHERWISE INDICATED, ALL BUILDING ELEMENTS INDICATED IN SPECIFIC CRITERIA OR ON DETAILS SHALL BE PROVIDED BY TENANT.

NOTE 2: SEE SECTION IV FOR ENLARGED DETAILS



TENANT TYPE "A" SECTION
SCALE: 3/8" = 1'-0"

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE B

FOOD AND BEVERAGE BAR TENANTS

Existing Elements:

- Existing Concourse terrazzo extends partially into Display Zone
- Fixing channel in historic floor for counter attachment, if required (no attachment to existing floor allowed by Tenant)
- Stone piers at locations designated in drawings

Tenant-Supplied Elements:

- Front counter with 11 gauge stainless steel base, counterface of cherry veneer plywood and marble top. Counters may not attach to existing columns or walls, but must stand free of them by a continuous strip of neoprene. In plan, counters may not extend beyond the column faces.
- Merchandising Zone flooring: 12" x12" Porcelain tile to coordinate with existing terrazzo color. See General Finishes.
- Interior wall finishes: Ceramic tile as required by materials listed in General Tenant Finishes.
- Rear counter equipment and cabinetry visible to public: Cherry veneer plywood cabinets with marble top as materials listed in General Tenant finishes. When not visible to public, then as approved by Landlord.
- General lighting in all zones as specified

Merchandising:

All guidelines in the General Criteria apply.

Lighting:

Tenant shall mount low-voltage Nulux MRLux - Track Mount MR16 Fixture to existing track over counter. Refer to General Lighting Criteria for information on recommended lighting fixtures.

Tenant must install same Nulux MRLux - Track Mount MR16 Fixture stem-mounted 9'-0" AFF for Merchandising Zone, in West and East.

No fluorescent fixtures will be permitted in the Merchandise Zone except within glass cases or sneezeguards, where they must be shielded.

Signage:

- The Tenant shall provide signs made from 1/2" backing board substrate, which may include lettering, logo or graphic within the storefront openings, conforming to the following requirements:
- Satin finish aluminum frames to be built and installed by Tenant according to Landlord specifications.
 - Frame to hang down 1" from soffit ceiling with 1" spacing on both sides.
 - Overall sign height including 3/4" frame edge wrapping all sides is shown in Detail H (providing 6'8" clearance below). Note: Refer to frame detail showing all exact dimensions.
 - Hang sign 12" back from column front face (see Detail H).
 - Two signs only per facade may bear the Tenant name; others may be used for generic descriptions of the products sold or logo graphics. (Name should be dominant and the tallest letters.)
 - Back of sign should be same color as background of sign front.
 - A sign must be installed in the smaller opening facing escalators. Sign there is to have name only.
 - Maximum 8" high letters in any color and typeface subject to Landlord approval.

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE B

If using the 'Jeweltone' colored menu boards, it is suggested that the lighter Jeweltone color be used for the Tenant Signage:

- BLUE: Pratt & Lambert: 1319/24-22 - Briny Deep
- RED: Benjamin Moore: HC-50 - Georgian Brick
- GREEN: Benjamin Moore: HC-22 - Blair Gold
- BEIGE: Pratt & Lambert: 2055/10-27 - Peanut Shell
- AQUA: Pratt & Lambert: 1319/24-22 - Briny Deep
- TAN: Benjamin Moore: HC-21 - Huntington Beige

Refer to "Blade-Type Signage" within the "Tenant Signage" section of the General Design Criteria.

Menu Boards:

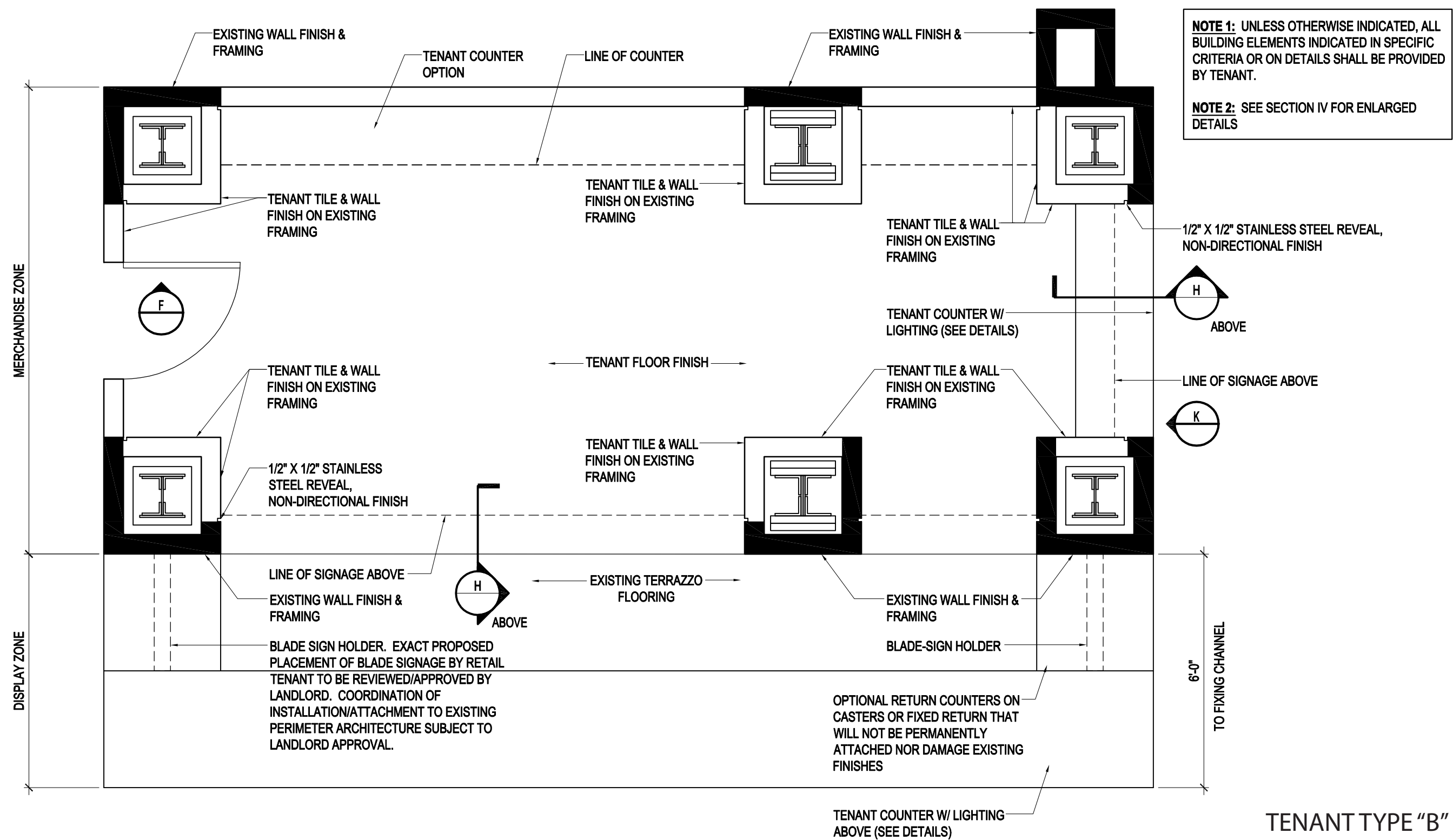
The Tenant may provide stainless steel framed menu boards to stand on the front and/or rear counters. Professional graphics are required; well-maintained and easily readable chalkboards are also acceptable. No menu board shall extend higher than 4'-8" AFF.

Security:

The tenant shall be responsible for locking supplies and valuables at closing. No gate or grille closure will be permitted.

Note: Unless otherwise indicated, all building elements indicated in the Specific Criteria or on details shall be provided by the Tenant.

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE B



TENANT TYPE "B" PLAN

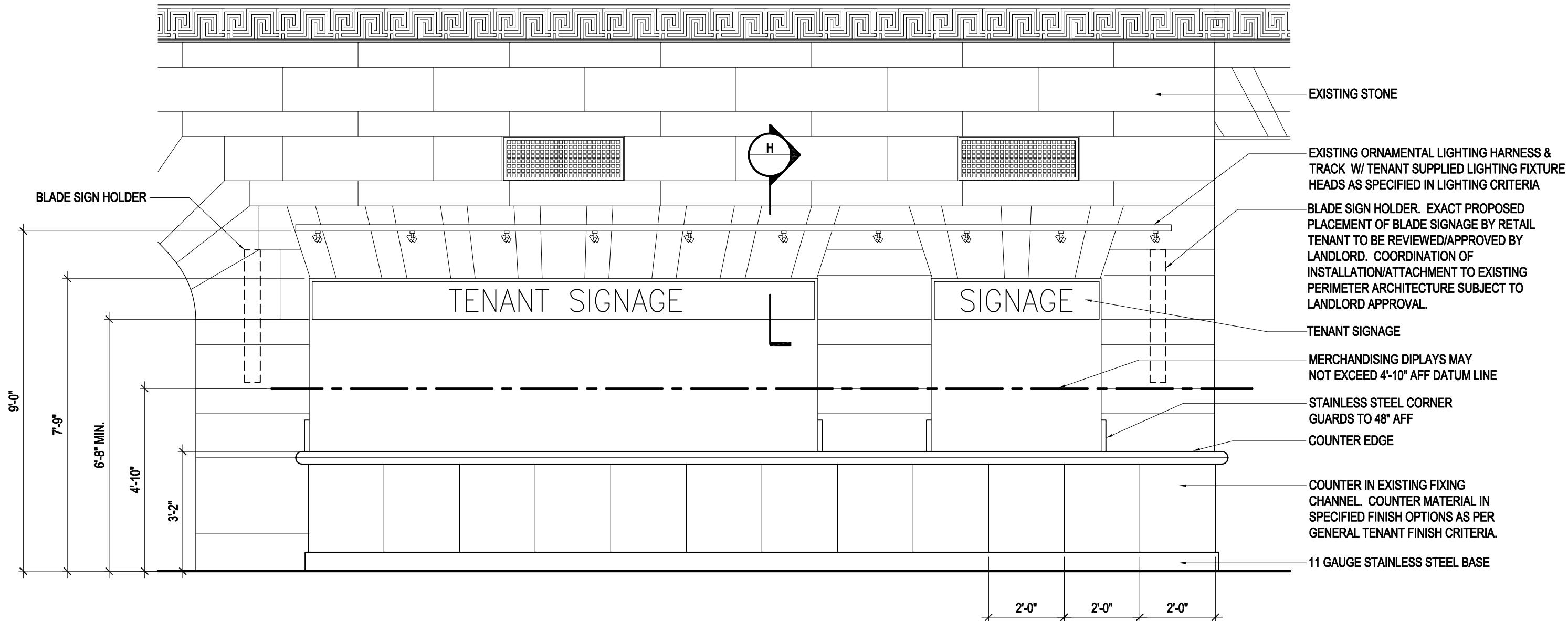
SCALE: 3/8" = 1'-0"

ISSUED: 05/27/10

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE B

NOTE 1: UNLESS OTHERWISE INDICATED, ALL BUILDING ELEMENTS INDICATED IN SPECIFIC CRITERIA OR ON DETAILS SHALL BE PROVIDED BY TENANT.

NOTE 2: SEE SECTION IV FOR ENLARGED DETAILS



TENANT TYPE "B" ELEVATION

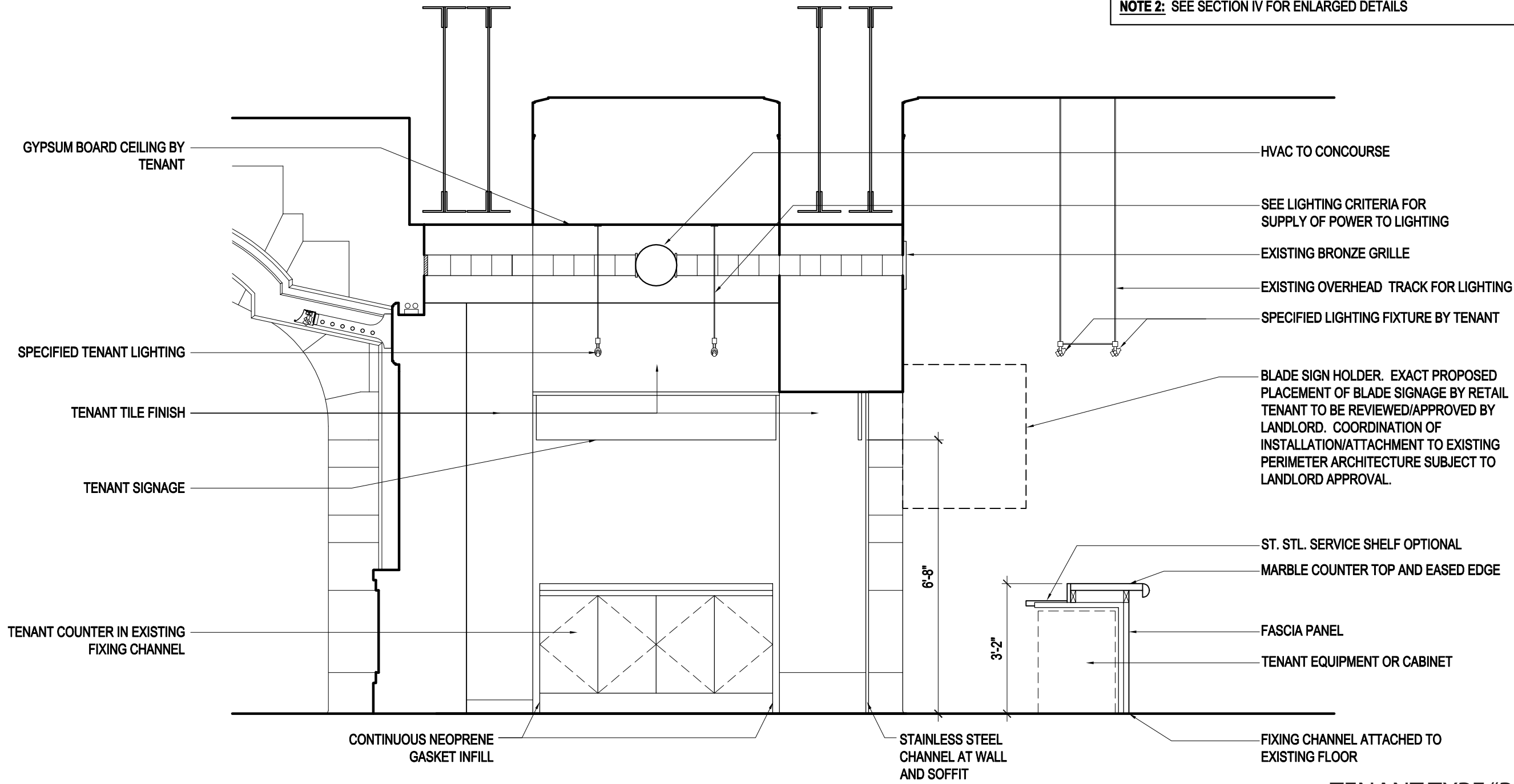
SCALE: 3/8" = 1'-0"

ISSUED: 05/27/10

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE B

NOTE 1: UNLESS OTHERWISE INDICATED, ALL BUILDING ELEMENTS INDICATED IN SPECIFIC CRITERIA OR ON DETAILS SHALL BE PROVIDED BY TENANT.

NOTE 2: SEE SECTION IV FOR ENLARGED DETAILS



TENANT TYPE "B" SECTION
 SCALE: 3/8" = 1'-0"
 ISSUED: 05/27/10

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE D

RAMP CAFE

Existing Elements:

- Platform and subflooring
- Finished stair to Concourse ramp
- Pylons with sign board frames
- Railing at front lease line
- Finished ceiling in public seating area (forward of historic wall)
- Wall finish in Seating Zone: existing historic stone

Tenant-Supplied Elements:

- Flooring in Seating Zone: as listed in General Finishes.
- Flooring in Work Zone: porcelain tile
- Wall finishes in Work Zone: ceramic tile (non-specialty)
- Ceiling in Work Zone: washable vinyl lay-in panels.
- Take-out counter at front lease line, if desired: must be constructed as indicated in the General Details Section of this document, and finished with materials as directed in Tenant Type F.
- Sneezeguard, if required (See Visual Merchandising)
- All Work Zone fixtures, cabinetry, and equipment
- Lighting at seating area
- Stainless Steel frame at all ticket windows for attachment of menu boards & protection of existing stone. (See General Details)
- Optional light fixture for menu boards only at ticket windows (see General Details)

Merchandising:

All guidelines in the General Criteria apply.

Security:

All equipment behind the lease line is the Tenant’s responsibility. No gates or grilles are permitted in Type D, Tenant Premises.

Signage at Pylon:

- The Tenant shall mount signs (using 3/4” backing board substrate), including lettering, logo or graphic, to the sign frames provided on the pylons. Paint back face of sign to match pylon frame. Paint: DuPont Imron Polyurethane Enamel, color 44458, Autumn Red Metallic.
- Logos and lettering may be fabricated utilizing three dimensional letters with a maximum thickness of 3/16” or non-dimensional screened graphics. There is a 1” slot allowance for sign installation.
- A combination of silkscreening or other digital printing maybe employed for secondary copy or other graphic elements. All signs require approval by Landlord.
- Maximum cap height for letters to be 10”.

If using the ‘Jeweltone’ colored menu boards, it is suggested that the lighter Jeweltone color be used for the pylon sign:

- BLUE: Pratt & Lambert: 1319/24-22 - Briny Deep
- GREEN: Benjamin Moore: HC-22 - Blair Gold
- BEIGE: Pratt & Lambert: 2055/10-27 - Peanut Shell
- AQUA: Pratt & Lambert: 1319/24-22 - Briny Deep
- TAN: Benjamin Moore: HC-21 - Huntington Beige

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE D

Menu Boards:

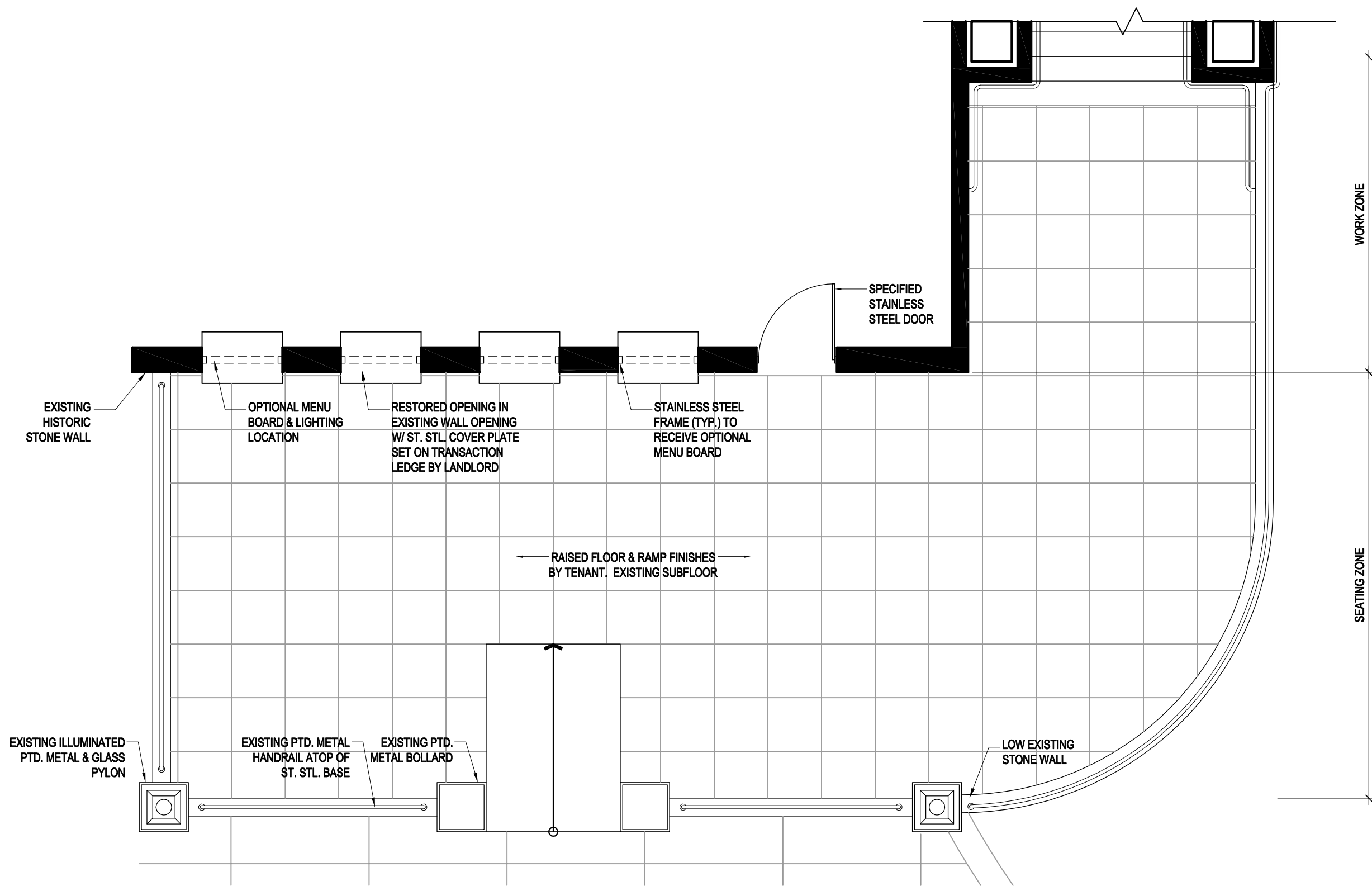
The Tenant shall suspend a menu board or menu boards, within the existing historical ticket windows on the tenant-provided frames and lights. Menu boards shall have a black or jewel-toned background and white lettering. No food images (Duratrans) will be permitted. Menu board materials and fabrication shall conform to the guidelines listed in Tenant Menu Boards section of this document.

Lighting:

No fluorescent fixtures will be permitted in the Seating or Merchandising Zone except within glass cases or sneezeguards, where they must be shielded. Fluorescent lighting in the Work Zone must be located to minimize spill into the Merchandise Zone, and any direct views to the fixtures or lamps must be shielded. Refer to General Lighting Criteria for information on recommended lighting fixtures.

Note: Unless otherwise indicated, all building elements indicated in the Specific Criteria or on details shall be provided by the Tenant.

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE D



NOTE 1: UNLESS OTHERWISE INDICATED, ALL BUILDING ELEMENTS INDICATED IN SPECIFIC CRITERIA OR ON DETAILS SHALL BE PROVIDED BY TENANT.

NOTE 2: SEE SECTION IV FOR ENLARGED DETAILS

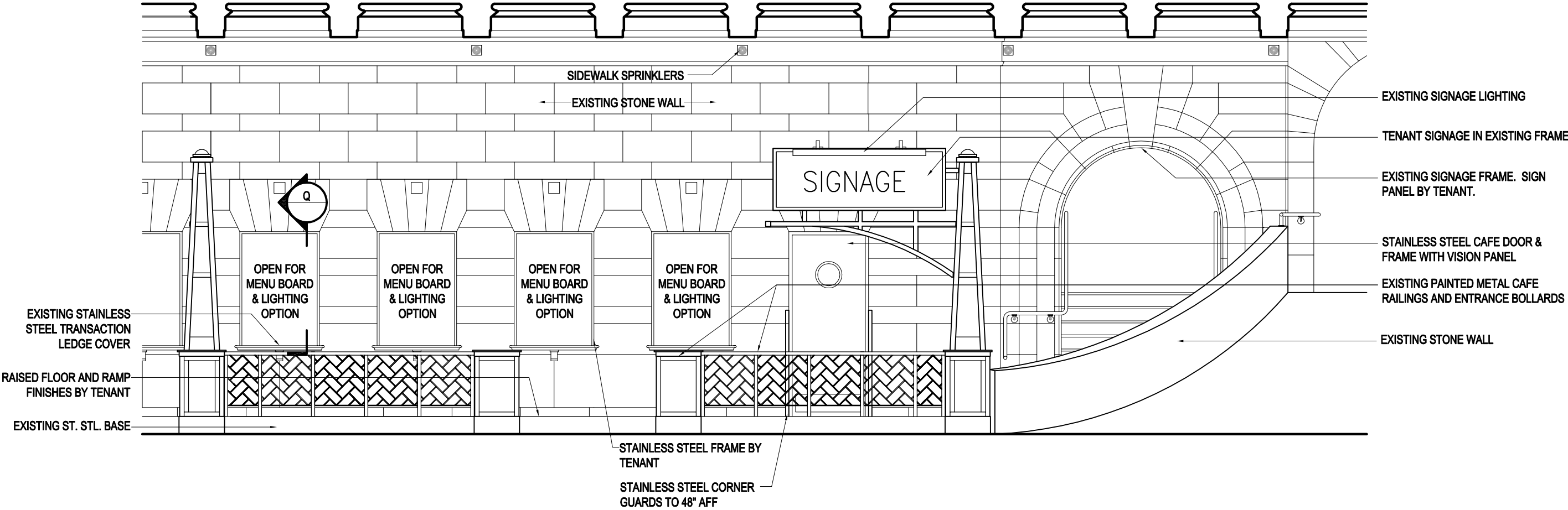
TENANT TYPE "D" PLAN
SCALE: 1/4" = 1'-0"

ISSUED: 05/27/10

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE D

NOTE 1: UNLESS OTHERWISE INDICATED, ALL BUILDING ELEMENTS INDICATED IN SPECIFIC CRITERIA OR ON DETAILS SHALL BE PROVIDED BY TENANT.

NOTE 2: SEE SECTION IV FOR ENLARGED DETAILS



TENANT TYPE "D" ELEVATION

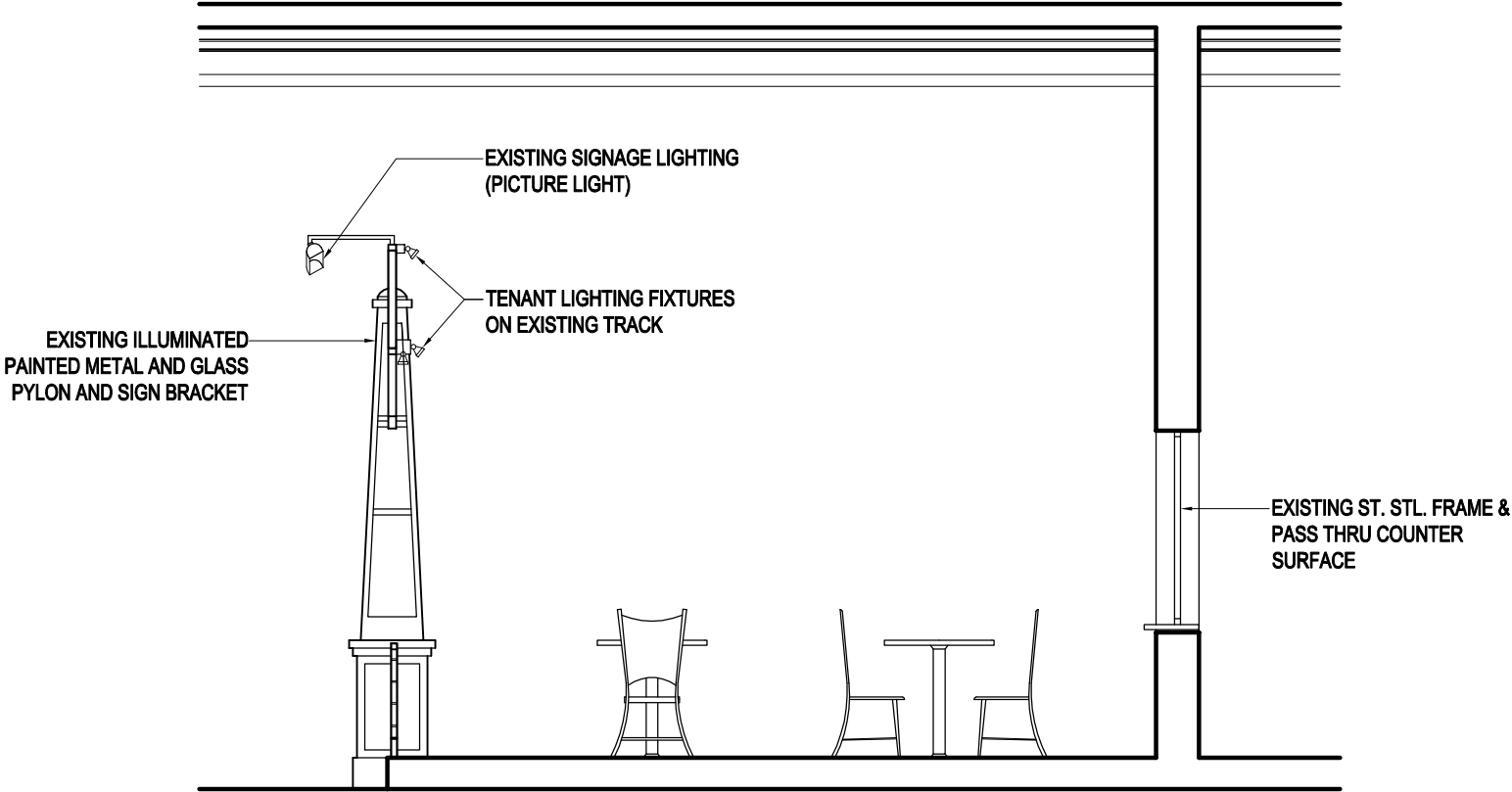
SCALE: 1/4" = 1'-0"

ISSUED: 05/27/10

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE D

NOTE 1: UNLESS OTHERWISE INDICATED, ALL BUILDING ELEMENTS INDICATED IN SPECIFIC CRITERIA OR ON DETAILS SHALL BE PROVIDED BY TENANT.

NOTE 2: SEE SECTION IV FOR ENLARGED DETAILS



TENANT TYPE “D” SECTION
SCALE: 1/4” = 1’-0”

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE F

TYPICAL PERIMETER TENANTS

Existing Elements:

- Pylon/arch system with sign board frame, sign lighting and menu board light track
- Side or “T”-wall framing
- Finished ceiling in Merchandise Zone forward of historic wall
- Flooring in Merchandise Zone: terrazzo
- Rear wall: existing historic stone with standard opening to Work Zone beyond

Tenant-Supplied Elements:

- Front counter to be constructed as indicated in Detail M. Finish with one of the approved materials listed in General Finishes.
- Countertop with satin stainless steel finish
- Sneezeguard, if required (See Visual Merchandising)
- Installations within existing opening in historic wall:
 - Pass through window to be no larger than 1’-6” high x 6’-0” long. Top of window at 6’-0” AFF
 - Rear wall: specified ceramic tile as listed in General Finishes.
 - 180 degree stainless steel door between Work & Merchandise Zones.
- Tenant to place modular rubber matting over existing floor in Merchandise Zone.
- Flooring in Work Zone: porcelain tile.
- Wall finishes in Work Zone: ceramic tile (non-specialty)
- Ceiling in Work Zone: Washable vinyl coated lay-in tile.
- All cabinetry at side wall(s): laminate or other washable cabinetry finish as approved by Landlord with stainless steel top.
- Side wall finish: specialty ceramic tile, installed as indicated in Detail A, with painted aluminum cap.
- Lighting fixtures behind sign board for general illumination
- Stainless steel corner guards
- At the counter, if no side or rear access available, Tenant will provide an operable front and top panel. Access door must have a minimum opening of 32”. Construction should match adjacent design, materials, and profile. Door may be located where front counter meets side counter as shown on Tenant Type F Plan and Elevation.

Merchandising:

All guidelines in the General Criteria apply.

Security:

All equipment behind the Lease Line is the Tenant’s responsibility. No gates or grilles will be permitted.

Signage:

- The Tenant shall mount a sign (using 3/4” backing board substrate), including lettering, logo or graphic, to the sign frame provided on the arch. Paint back face of sign to match pylon frame. Paint: DuPont Imron Polyurethane Enamel, color 44458, Autumn Red Metallic.
- Logos and lettering may be fabricated utilizing three dimensional letters with a maximum thickness of 3/16” or non-dimensional screened graphics. There is a 1” slot allowance for sign installation.
- A combination of silk screening or other digital printing may be employed for secondary copy or other graphic elements. All signs require approval by Landlord.
- Maximum cap height for letters to be 10”. (See General Tenant Signage)

If using the ‘Jeweltone’ colored menu boards, it is suggested that the lighter Jeweltone color be used for the pylon sign:

- BLUE: Pratt & Lambert: 1319/24-22 - Briny Deep
- RED: Benjamin Moore: HC-50 - Georgian Brick (except at LC-11, LC-13, LC-17, LC-19, LC-23, LC-25)
- GREEN: Benjamin Moore: HC-22 - Blair Gold
- BEIGE: Pratt & Lambert: 2055/10-27 - Peanut Shell
- AQUA: Pratt & Lambert: 1319/24-22 - Briny Deep
- TAN: Benjamin Moore: HC-21 - Huntington Beige

Refer to “Blade-Type Signage” within the “Tenant Signage” section of the General Design Criteria.

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE F

Menu Boards:

The Tenant shall suspend a continuous menu board within the opening in the historic stone wall, from 6'-8" AFF to 9'-0" AFF in the existing frame. Menu boards shall have a black or jewel-toned background and white lettering. All materials and fabrication shall conform to the guidelines for Tenant Menu Boards. Graphics, colors and logos are encouraged; however, no food photos (Duratrans) will be permitted.

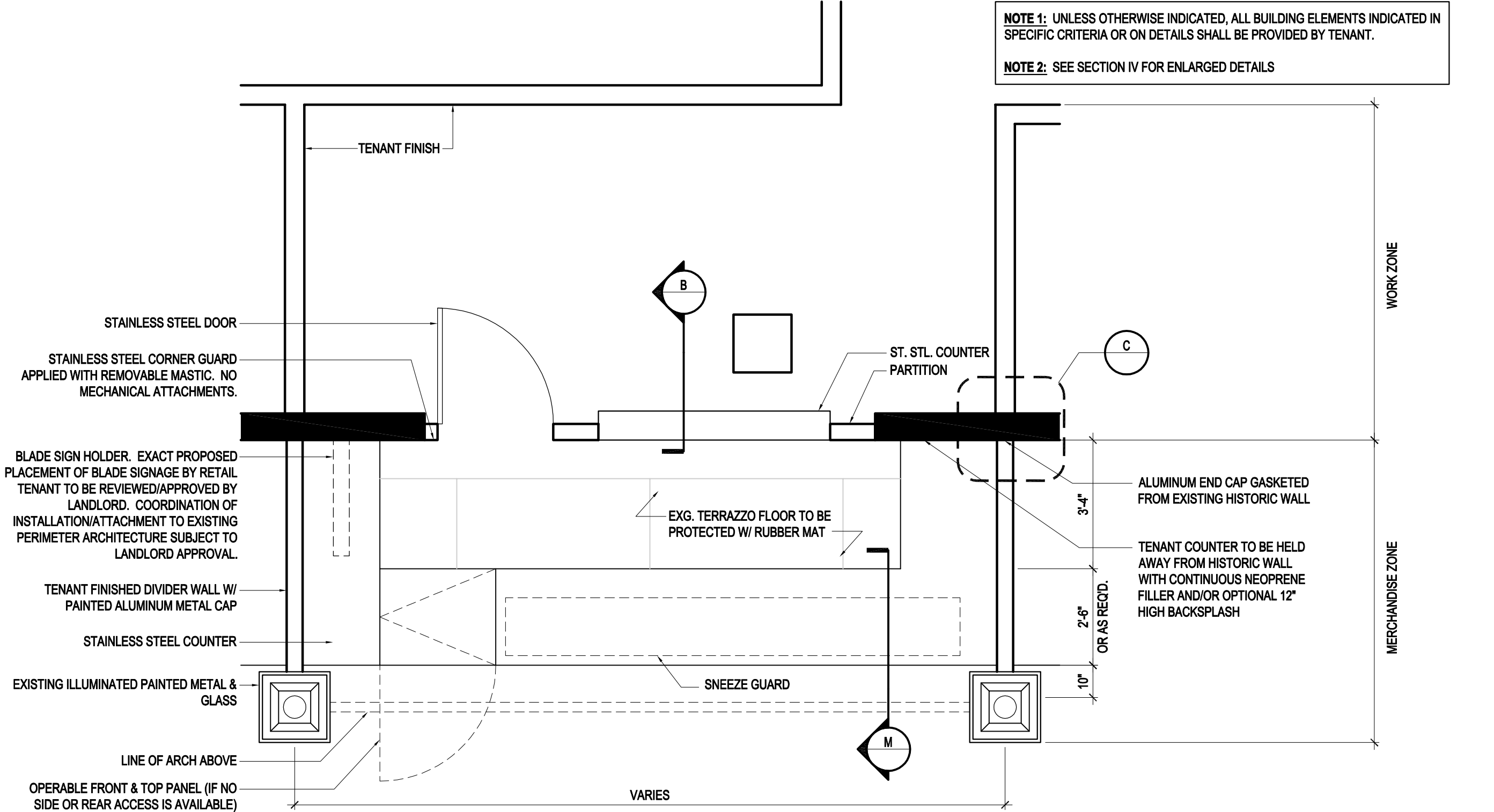
Lighting:

There is an existing multi-outlet raceway to the sign arch for Tenant counter and menu board lighting. The Tenant shall mount low-voltage Nulux MRLux - Track Mount MR16 fixtures to the raceway as required.

No fluorescent fixtures will be permitted in the merchandise zone except within glass cases or sneezeguards, where they must be shielded. Fluorescent lighting in the Work Zone must be located to minimize spill into the Merchandise Zone, and any direct views to the fixtures or lamps must be shielded. Refer to General Lighting Criteria for information on recommended lighting fixtures.

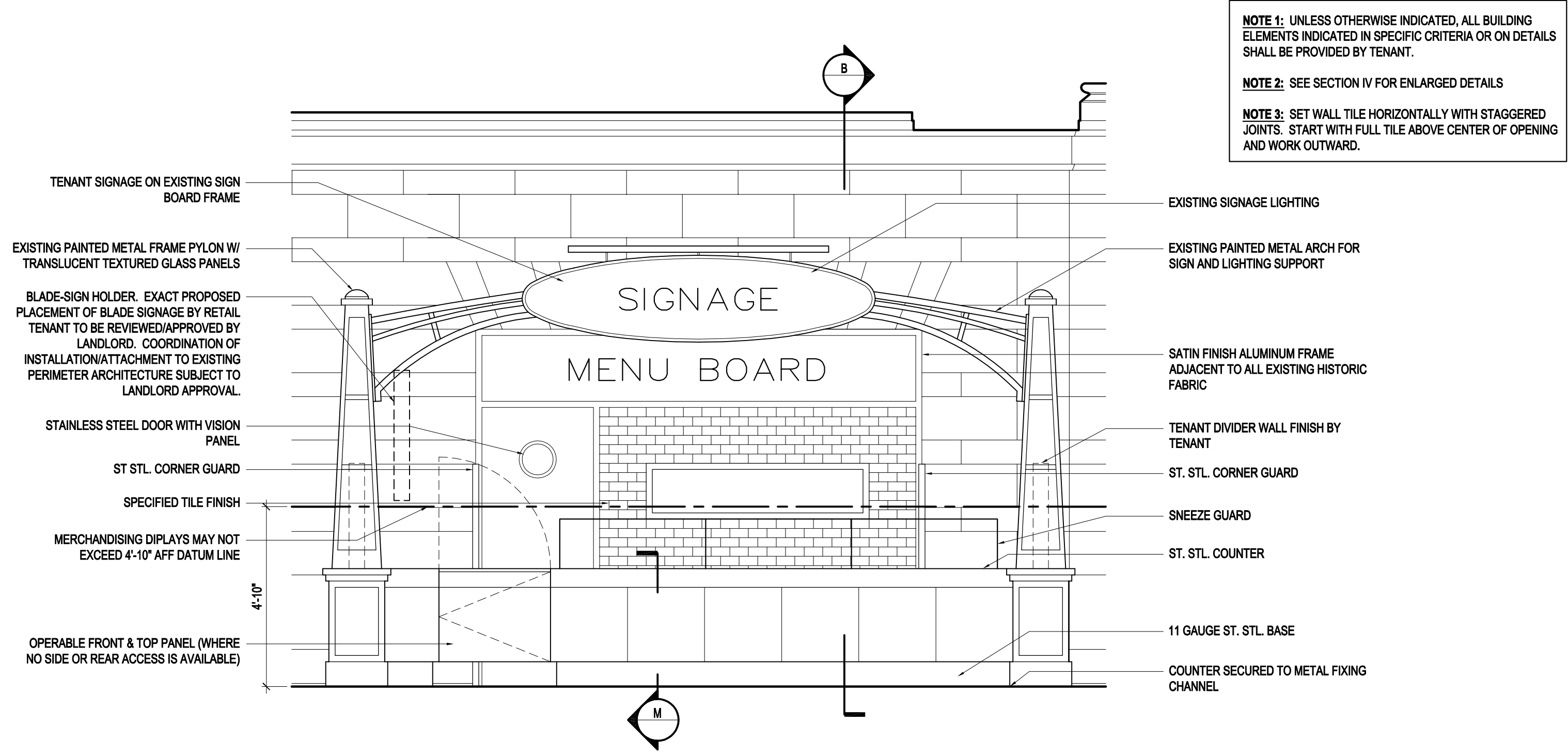
Note: Unless otherwise indicated, all building elements indicated in the Specific Criteria or on details shall be provided by the Tenant.

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE F



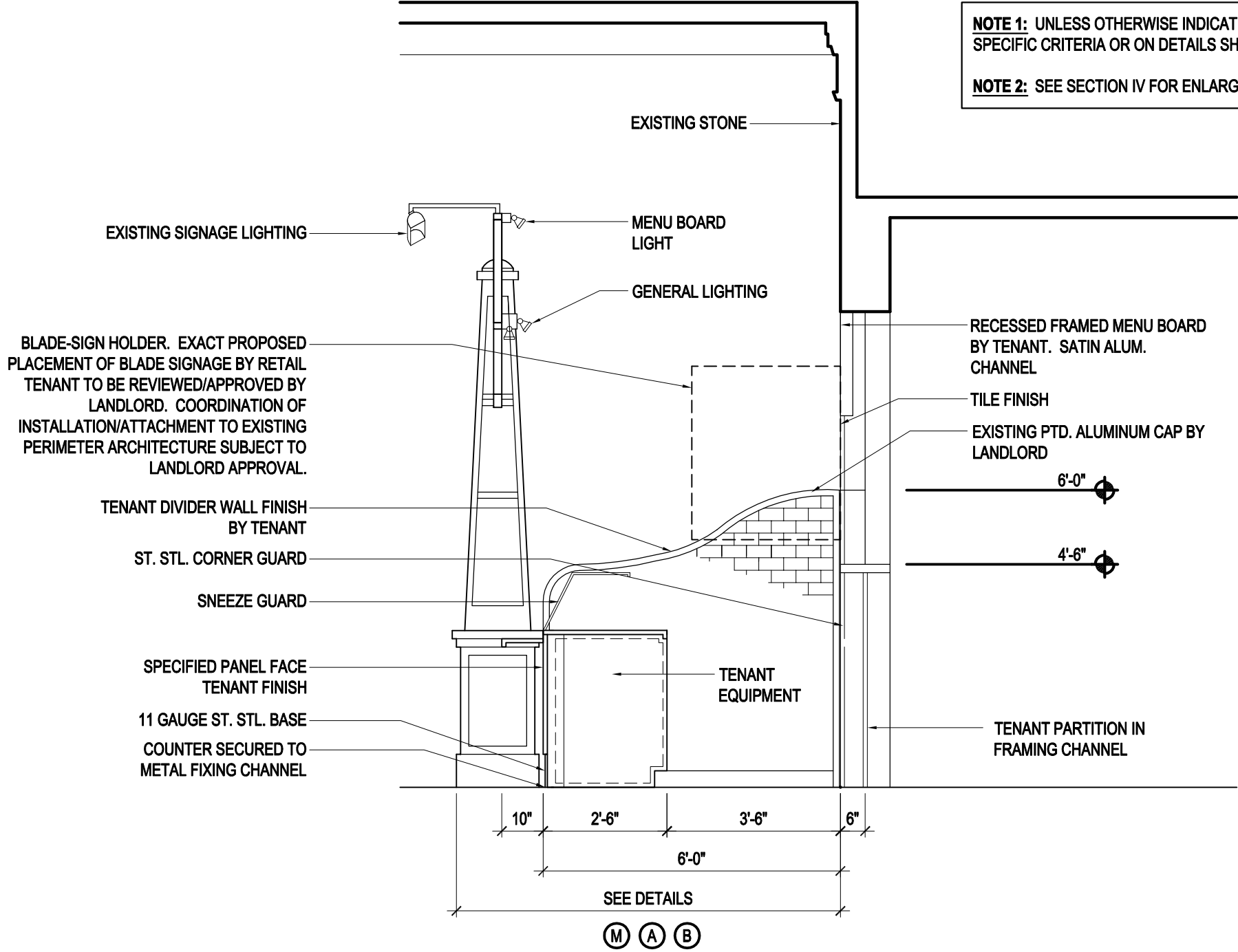
TENANT TYPE "F" PLAN
SCALE: 3/8" = 1'-0"
ISSUED: 05/27/10

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE F



TENANT TYPE "F" ELEVATION
SCALE: 3/8" = 1'-0"

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE F



TENANT TYPE "F" SECTION

SCALE: 3/8" = 1'-0"

ISSUED: 05/27/10

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE G

EAST AND WEST PERIMETER TENANTS

Existing Elements:

- Pylon/arch system with sign board frame, sign lighting and menu board light track
- Side or “T”-wall framing
- Finished ceiling in Merchandise Zone forward of historic wall
- Flooring in Merchandise Zone: terrazzo
- Rear wall: existing historic stone with standard opening to Work Zone beyond

Tenant-Supplied Elements:

- Front counter to be constructed as indicated in Detail M. Finish with one of the approved materials listed in General Finishes.
- Countertop with satin stainless steel finish
- Sneezeguard, if required (See Visual Merchandising)
- Installations within existing opening in historic wall:
 - Pass through window to be no larger than 1’-6” high x 6’-0” long. Top of window at 6’-0” AFF
 - Rear wall: specified ceramic tile as listed in General Finishes.
 - 180 degree stainless steel door between Work & Merchandise Zones.
- Tenant to place modular rubber matting over existing floor in Merchandise Zone.
- Flooring in Work Zone: porcelain tile.
- Wall finishes in Work Zone: ceramic tile (non-specialty)
- Ceiling in Work Zone: Washable vinyl coated lay-in tile.
- All cabinetry at side wall(s): laminate or other washable cabinetry finish as approved by Landlord with stainless steel top.
- Side wall finish: specialty ceramic tile, installed as indicated in Detail A with painted aluminum cap.
- Lighting fixtures behind sign board for general illumination
- Stainless steel corner guards
- At the counter, if no side or rear access available, tenant will provide an operable front and top panel. Access door must have a minimum opening of 32”. Construction should match adjacent design, materials, and profile. Door may be located where front counter meets side counter.

Merchandising:

All guidelines in the General Criteria apply.

Security:

All equipment behind the Lease Line is the Tenant’s responsibility. No gates-or grilles will be permitted.

Signage:

- The Tenant shall mount a sign (using 3/4” backing board substrate), including lettering, logo or graphic, to the sign frame provided on the arch. Paint back face of sign to match pylon frame. Paint: DuPont Imron Polyurethane Enamel, color 44458, Autumn Red Metallic.
- Logos and lettering may be fabricated utilizing three dimensional letters with a maximum thickness of 3/16” or non-dimensional screened graphics. There is a 1” slot allowance for sign installation.
- A combination of silk screening or other digital printing may be employed for secondary copy or other graphic elements. All signs require approval by Landlord.
- Maximum cap height for letters to be 10”. (See Tenant Signage)

If using the ‘Jeweltone’ colored menu boards, it is suggested that the lighter Jeweltone color be used for the pylon sign:

- BLUE: Pratt & Lambert: 1319/24-22 - Briny Deep
- RED: Benjamin Moore: HC-50 - Georgian Brick
- GREEN: Benjamin Moore: HC-22 - Blair Gold
- BEIGE: Pratt & Lambert: 2055/10-27 - Peanut Shell
- AQUA: Pratt & Lambert: 1319/24-22 - Briny Deep
- TAN: Benjamin Moore: HC-21 - Huntington Beige

Refer to “Blade-Type Signage” within the “Tenant Signage” section of the General Design Criteria.

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE G

Menu Boards:

The Tenant shall suspend a continuous menu board within the opening in the historic stone wall, from 6'-8" AFF to 9'-0" AFF in the existing frame. Menu boards shall have black or jewel-toned background and white lettering, and materials and fabrication shall conform to the guidelines for Tenant Menu Boards. Graphics, colors and logos are encouraged; however, no food photos (Duratrans) will be permitted.

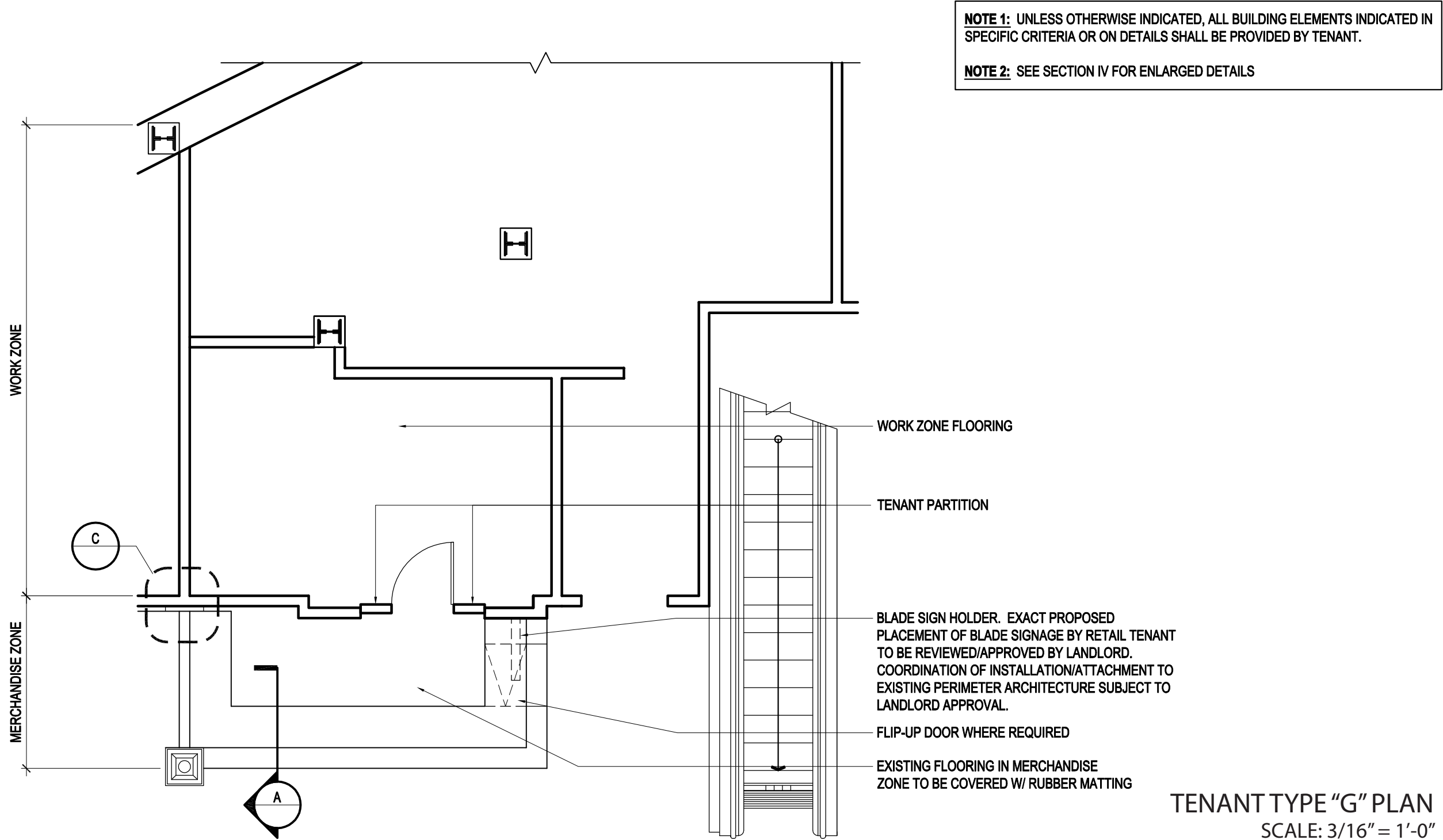
Lighting:

Stem-mounted Nulux MRLux MR16 fixtures are allowed over counter areas without signage panels above. Tenant must install the stem-mounted lighting fixture 9'-0" AFF for Merchandising Zone.

No fluorescent fixtures will be permitted in the Merchandise Zone except within glass cases or sneezeguards, where they must be shielded. Fluorescent lighting in the Work Zone must be located to minimize spill into the Merchandise Zone, and any direct views to the fixtures or lamps must be shielded. Refer to General Lighting Criteria for information on recommended lighting fixtures.

Note: Unless otherwise indicated, all building elements indicated in the Specific Criteria or on details shall be provided by the Tenant.

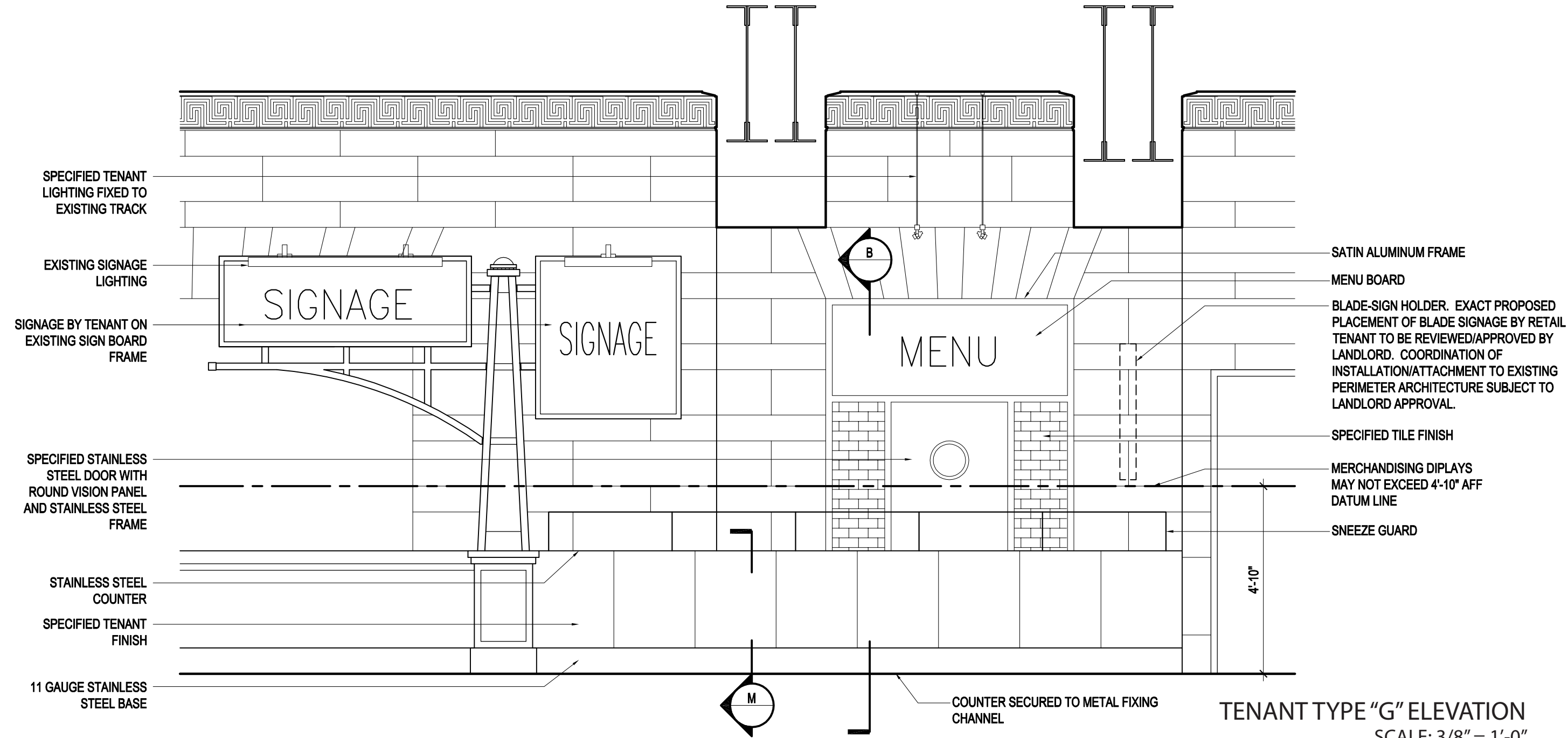
Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE G



Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE G

NOTE 1: UNLESS OTHERWISE INDICATED, ALL BUILDING ELEMENTS INDICATED IN SPECIFIC CRITERIA OR ON DETAILS SHALL BE PROVIDED BY TENANT.

NOTE 2: SEE SECTION IV FOR ENLARGED DETAILS



TENANT TYPE "G" ELEVATION
SCALE: 3/8" = 1'-0"
ISSUED: 05/27/10

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE H

NORTH WALL CARTS

Existing Elements:

- Finished flooring (terrazzo)
- Rear wall of existing historic stone

Tenant-Supplied Elements:

- All North Wall Cart components are to be provided by the Tenant.
- Tenant to design and fabricate North Wall Carts to meet their specific functional needs.
- Refer to Finish Schedule/Elevations on in this section for required materials.

Menu Boards:

- To be housed within provided 3-sided signage box. See 'Signage' requirements on following page.

Merchandising:

- The high-visibility of this lease area makes it a focal point within the Dining Concourse. The Tenant is expected to maintain high-quality food display on the front counter at all times.
- Food displays must not extend higher than 4'-2" AFF on the front counter. No unsightly stacks of paper supplies, trash, etc. Condiments must be house in an orderly, enclosed piece of countertop cabinetry. It is recommended that all condiment/utensil retainers and napkin dispensers be in-counter units. Vendor equipment cannot sit more than 6" above the front counter; ie: cash registers, etc. Refer to the Visual Merchandising section under General Design Criteria. All guidelines in the General Criteria apply.

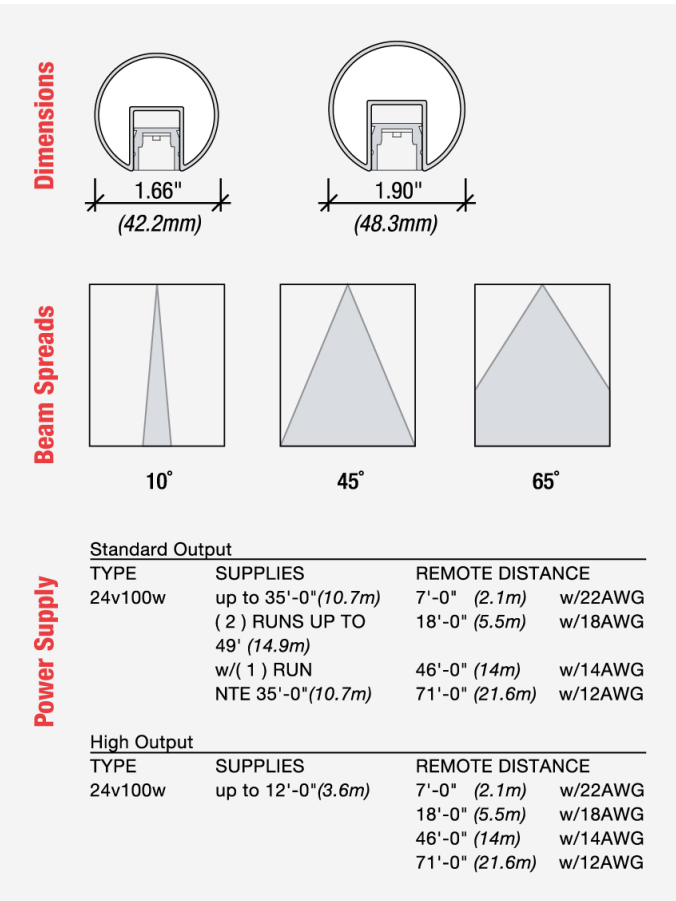
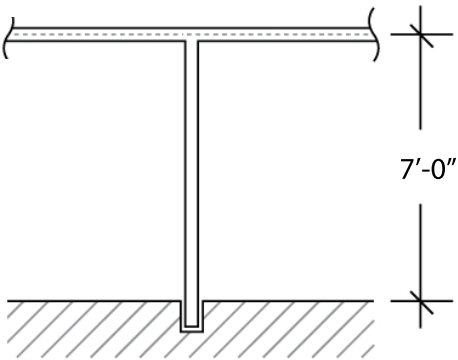
Lighting:

- The Tenant may install shielded interior case lighting into any glass case or sneeze guard required. Refer to General Lighting Criteria for information on recommended lighting fixtures.

"T" lighting: Tenant to provide IO Lighting "Luxrail" LED tube light fixture

IO Lighting
370 Corporate Woods Parkway
Vernon Hills, IL 60061-3107
tel: 847-735-7000
fax: 847-735-7001
www.iolighting.com

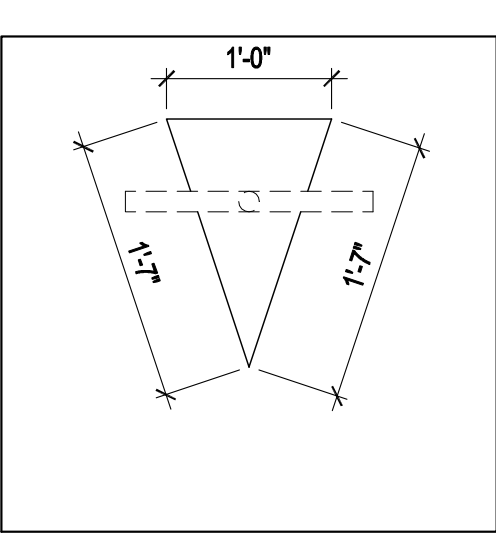
POST MOUNT APPLICATION



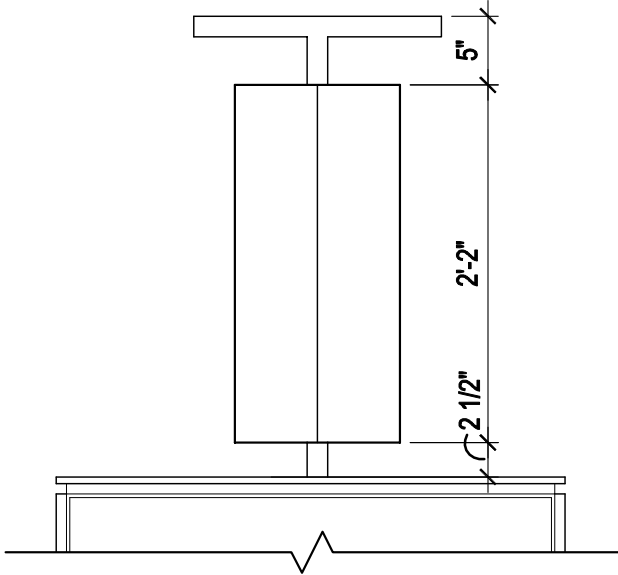
Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE H

Signage:

- The Tenant is to install a sign within the 3-sided signage box.
- The outer face shall house tenant logo and/branding graphic. The inner face toward counter shall house tenant’s menu board.



PLAN



ELEVATION

Security:

- The tenant shall be responsible for locking supplies and valuables at closing.

Note: Unless otherwise indicated, all building elements indicated in the Specific Criteria or on details shall be provided by the Tenant.

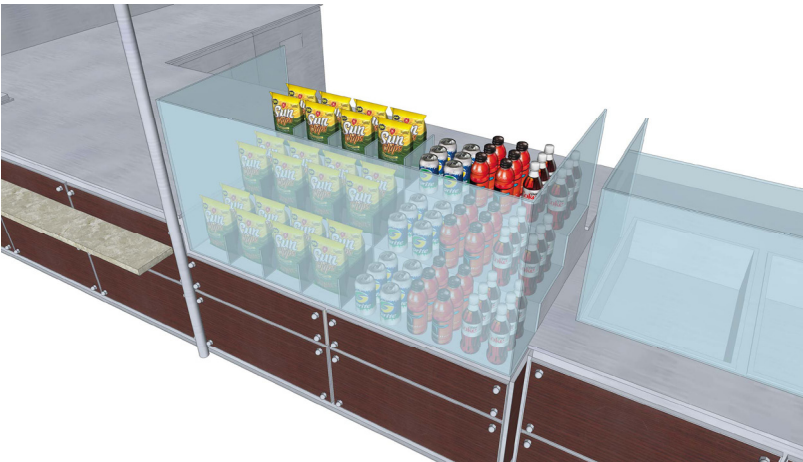
Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE H



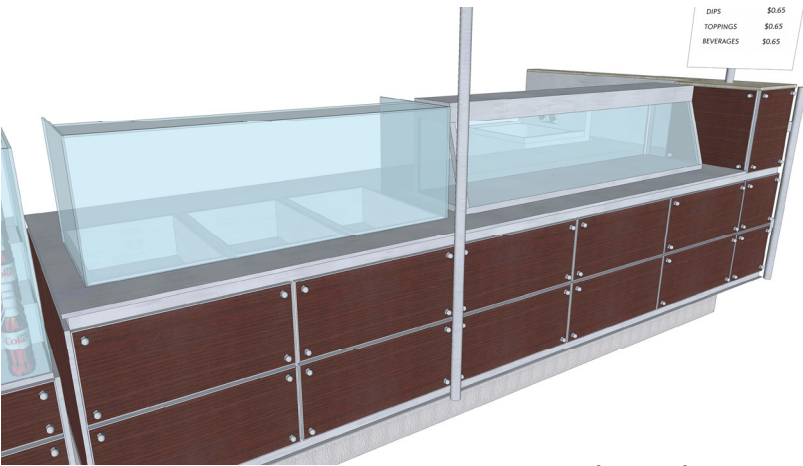
Total Counter View



Cash Transaction Area

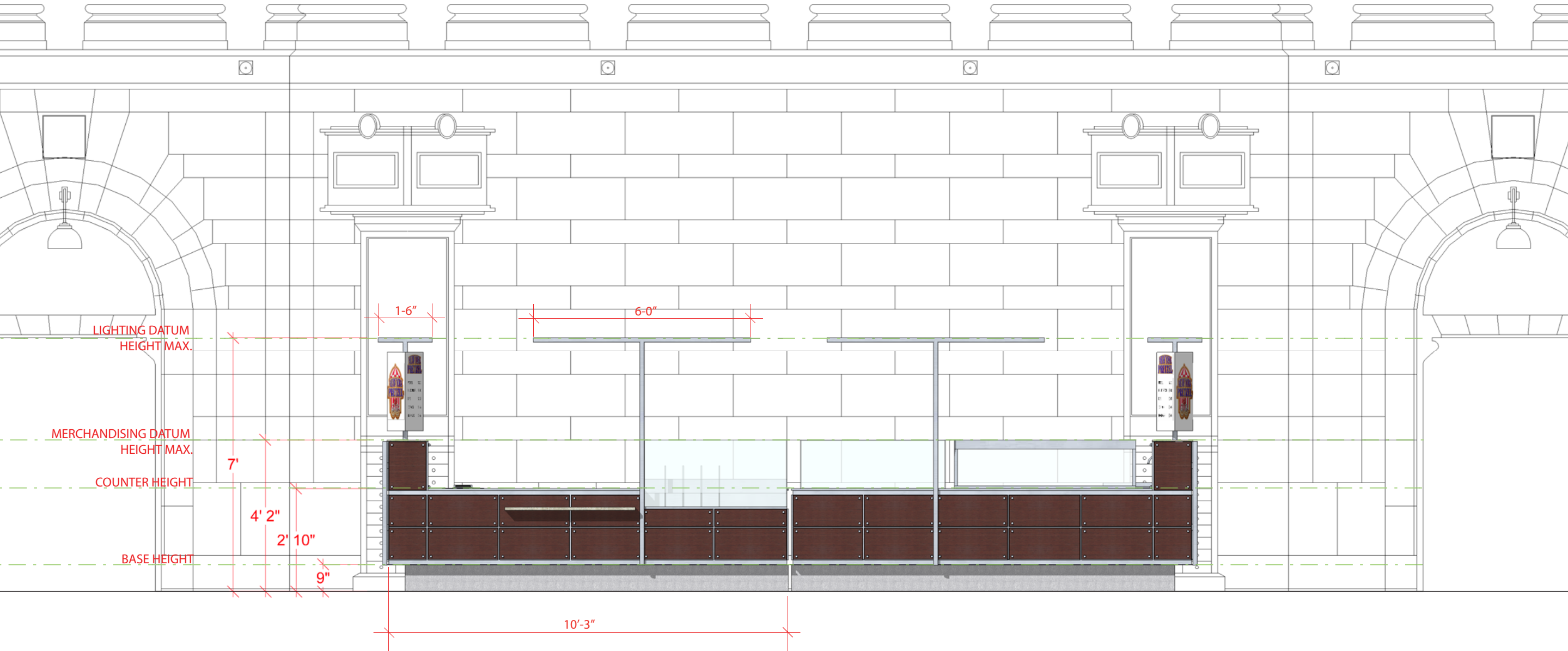


Display Area



Food Display Area

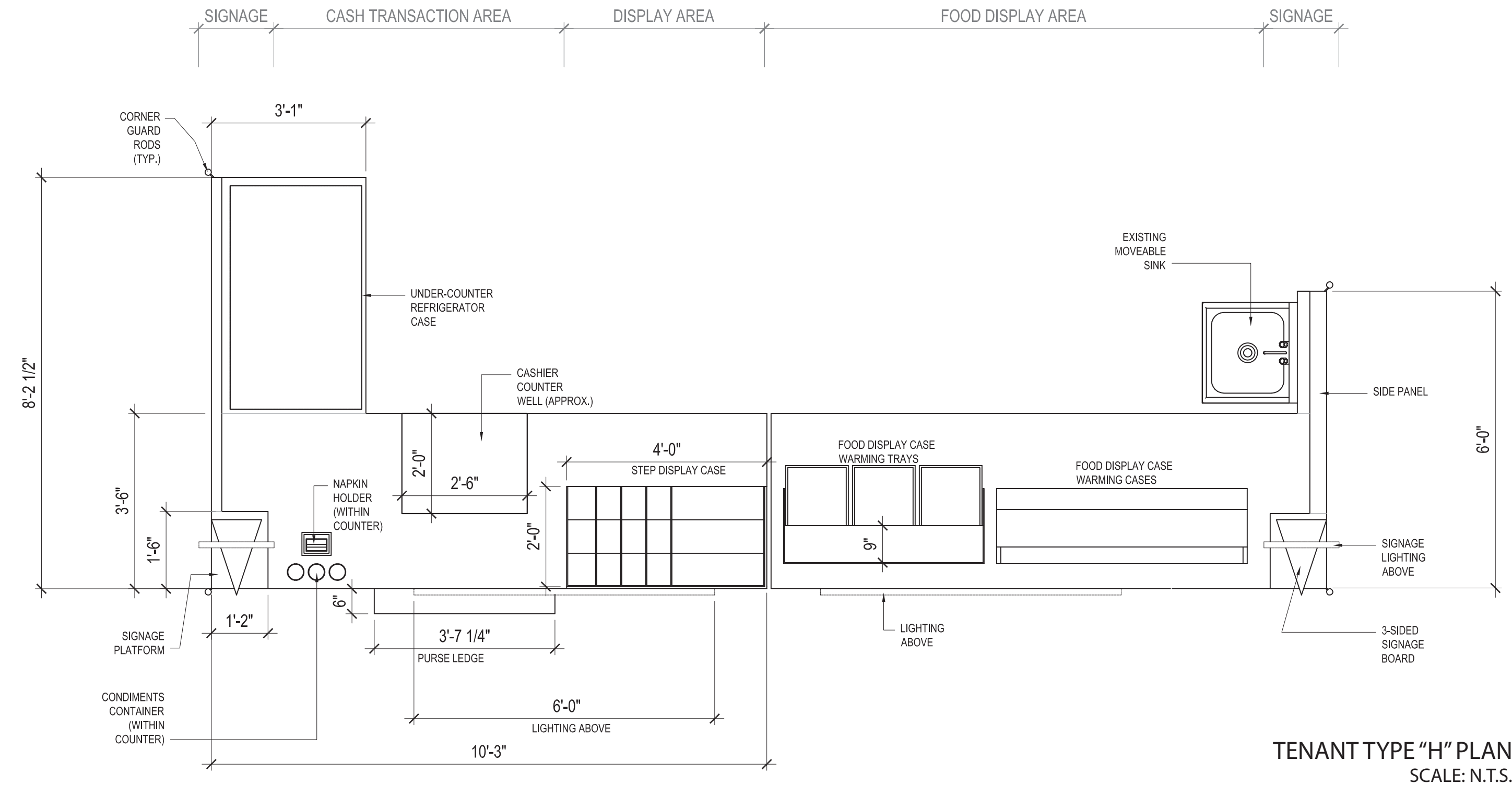
Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE H



TENANT TYPE "H" ELEVATION
SCALE: N.T.S.

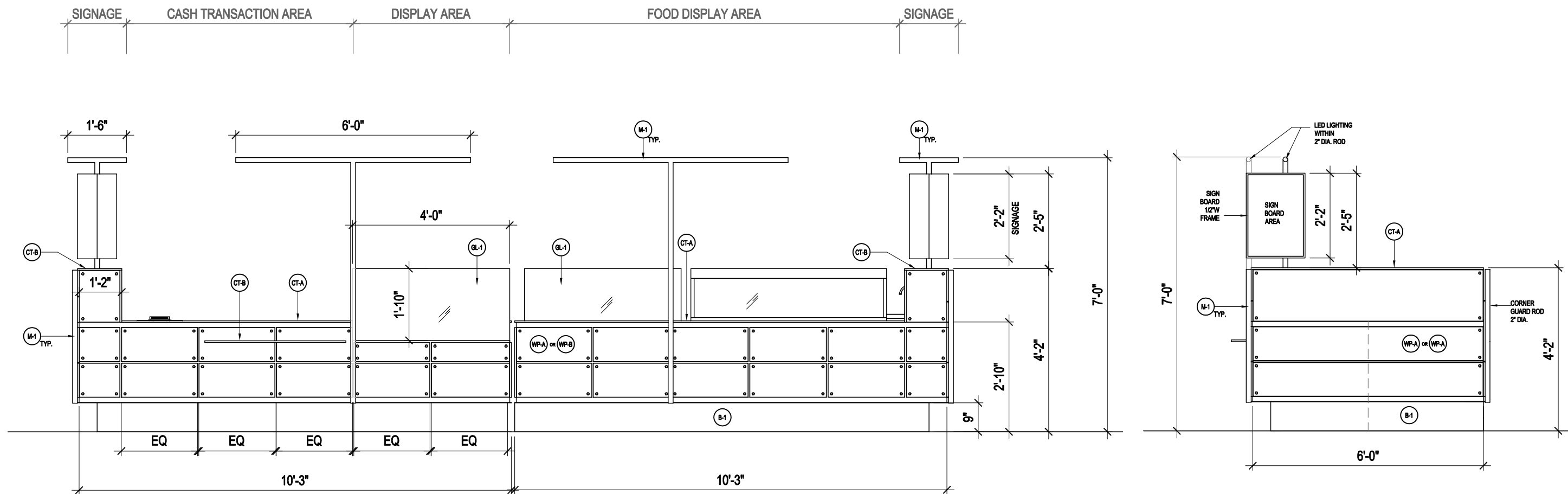
ISSUED: 05/27/10

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE H



ISSUED: 05/27/10

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE H



NORTH WALL CART FINISHES:

Wood Panel:

Option WP-A: (woodgrain laminate) Formica Artisan Finish - #7008 Acajou Mahogany
Option WP-B: (wood veneer) Formica Veneer - #8438 Grand Mahogany

Counter Top:

Option CT-A: Stainless Steel w/ #4 Finish
Option CT-B: Botticino Classico Marble

Base:

B-1: Ridigized Metal Corp. - Pattern #I-SLG, Material #304 SS w/ Satin Finish

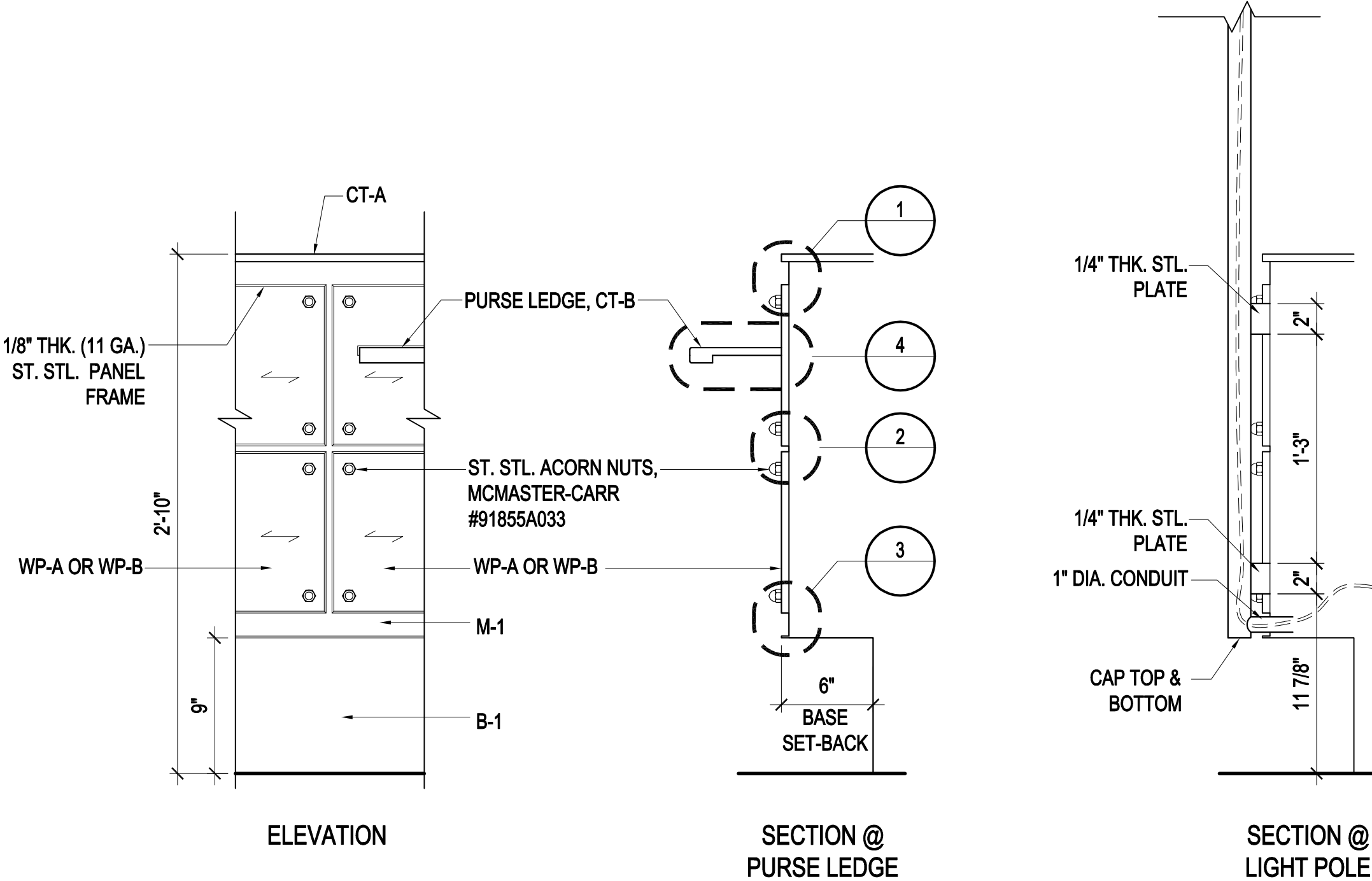
Metal Finish:

M-1: Stainless Steel w/ #4 Finish

Glass:

GL-1: Clear Glass

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE H

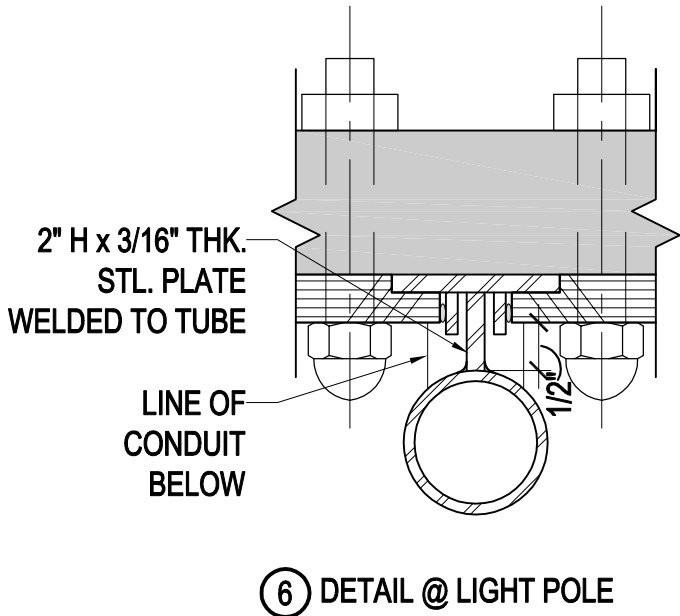
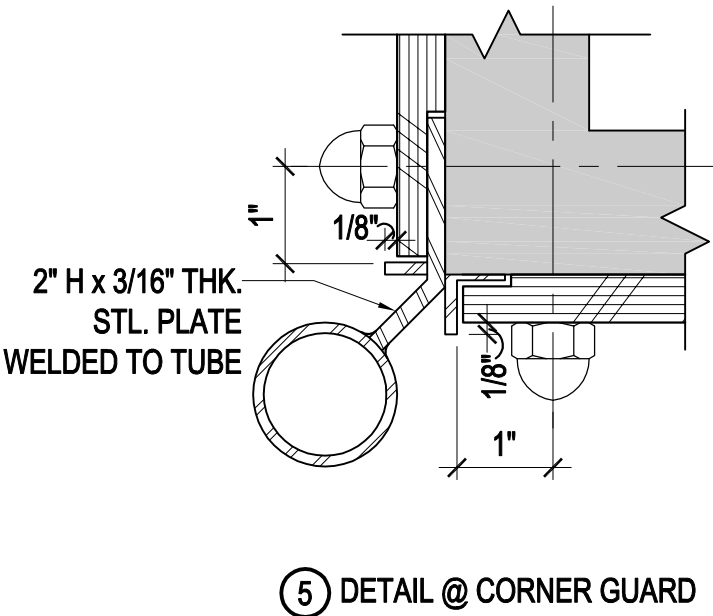
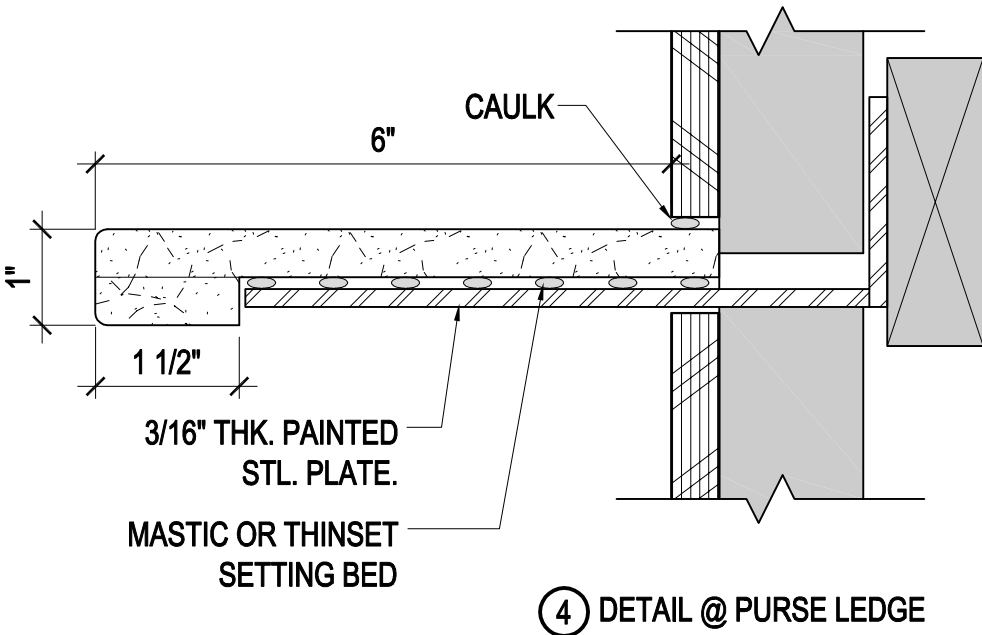
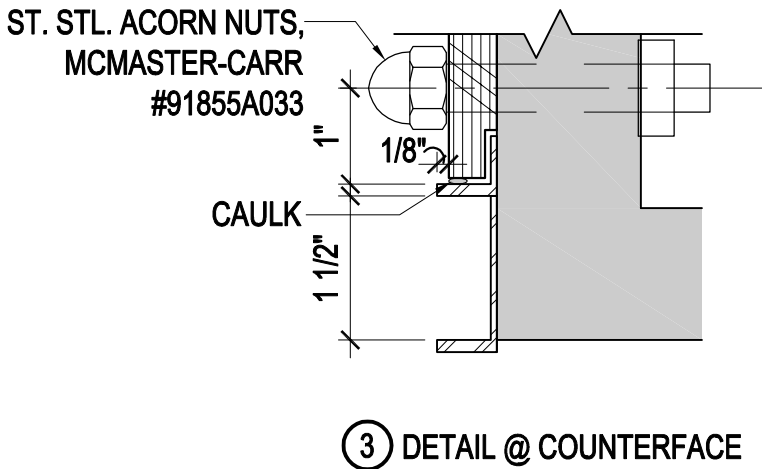
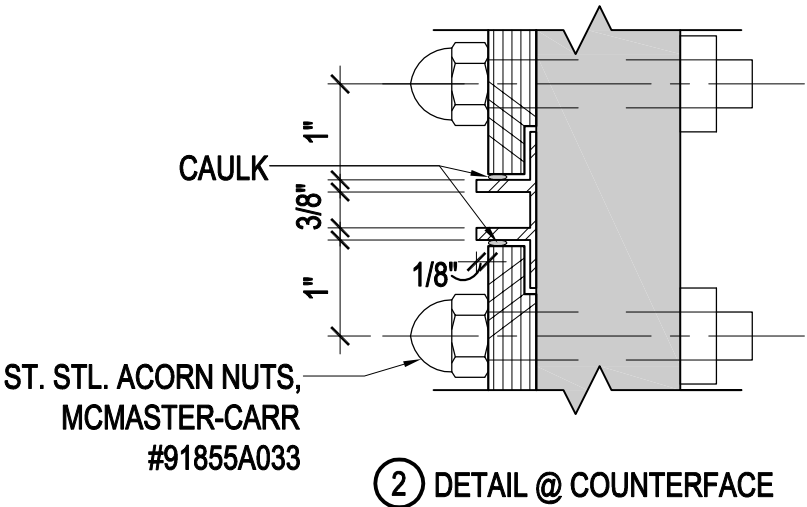
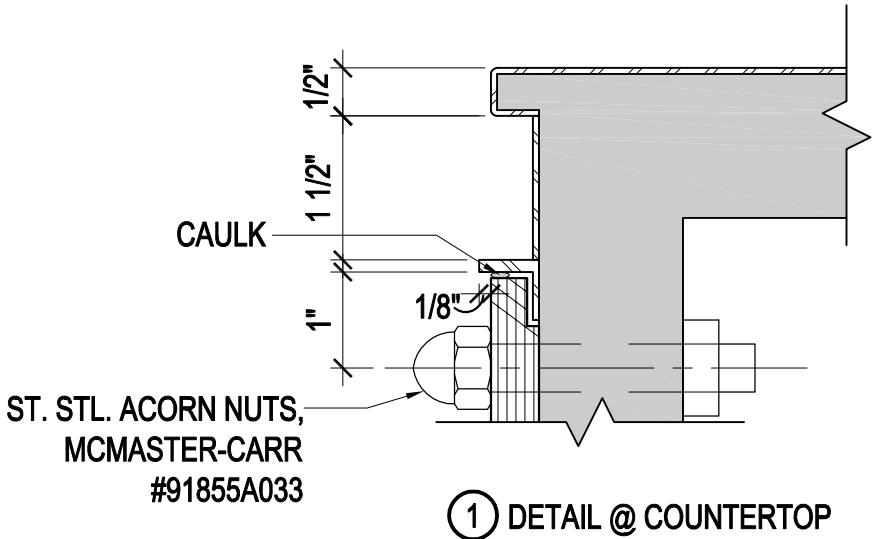


TENANT TYPE "H" DETAILS
SCALE: 1 1/2" = 1'-0"

Grand Central Terminal Dining Concourse: SPECIFIC CRITERIA TENANT TYPE H

NOTE 1: ALL EXPOSED WELDS FILL & GRIND SMOOTH

NOTE 2: ALL EXPOSED EDGES @ ST. STL. MUST BE SMOOTH



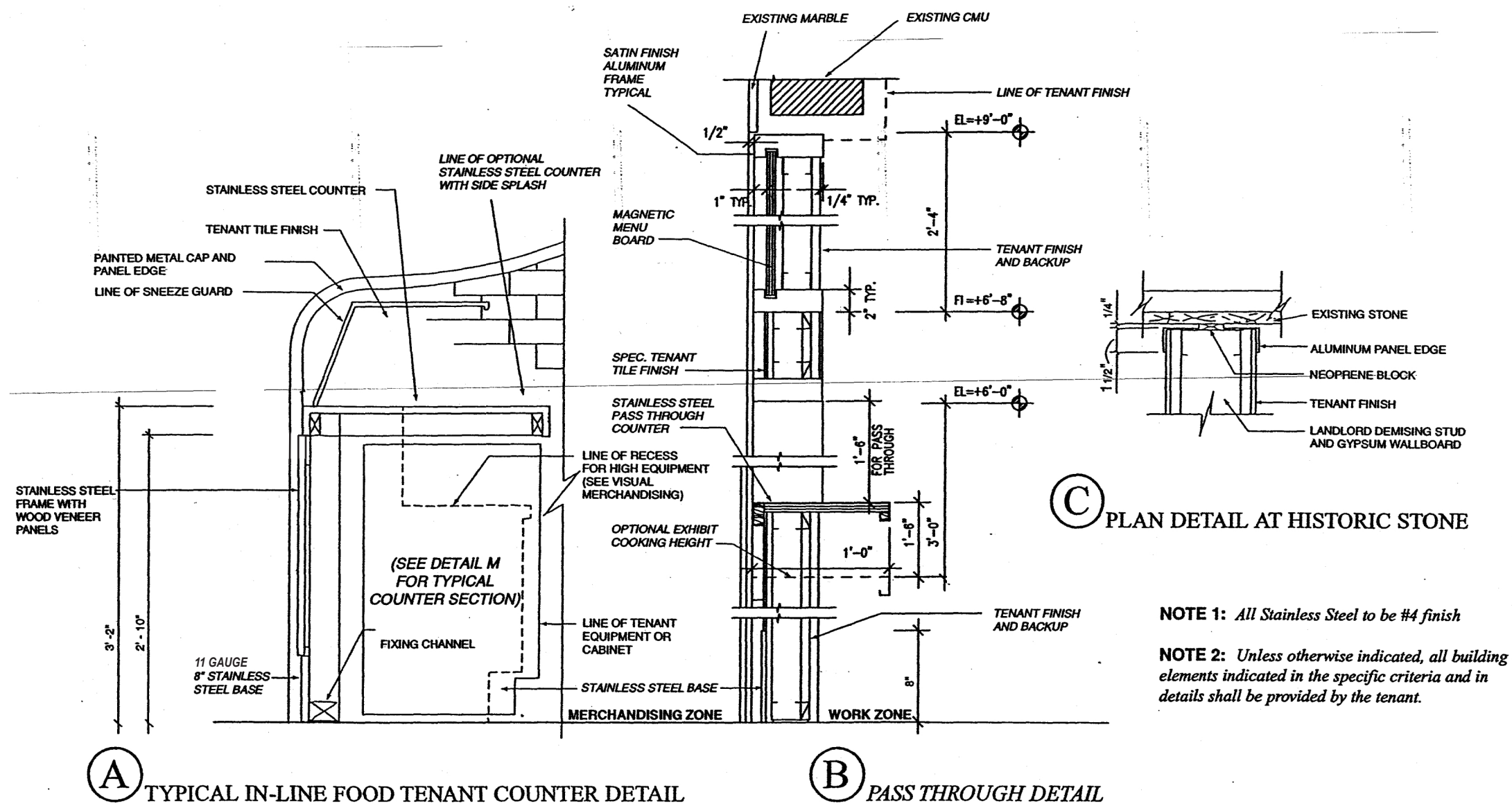
TENANT TYPE "H" DETAILS

SCALE: 6" = 1'-0"

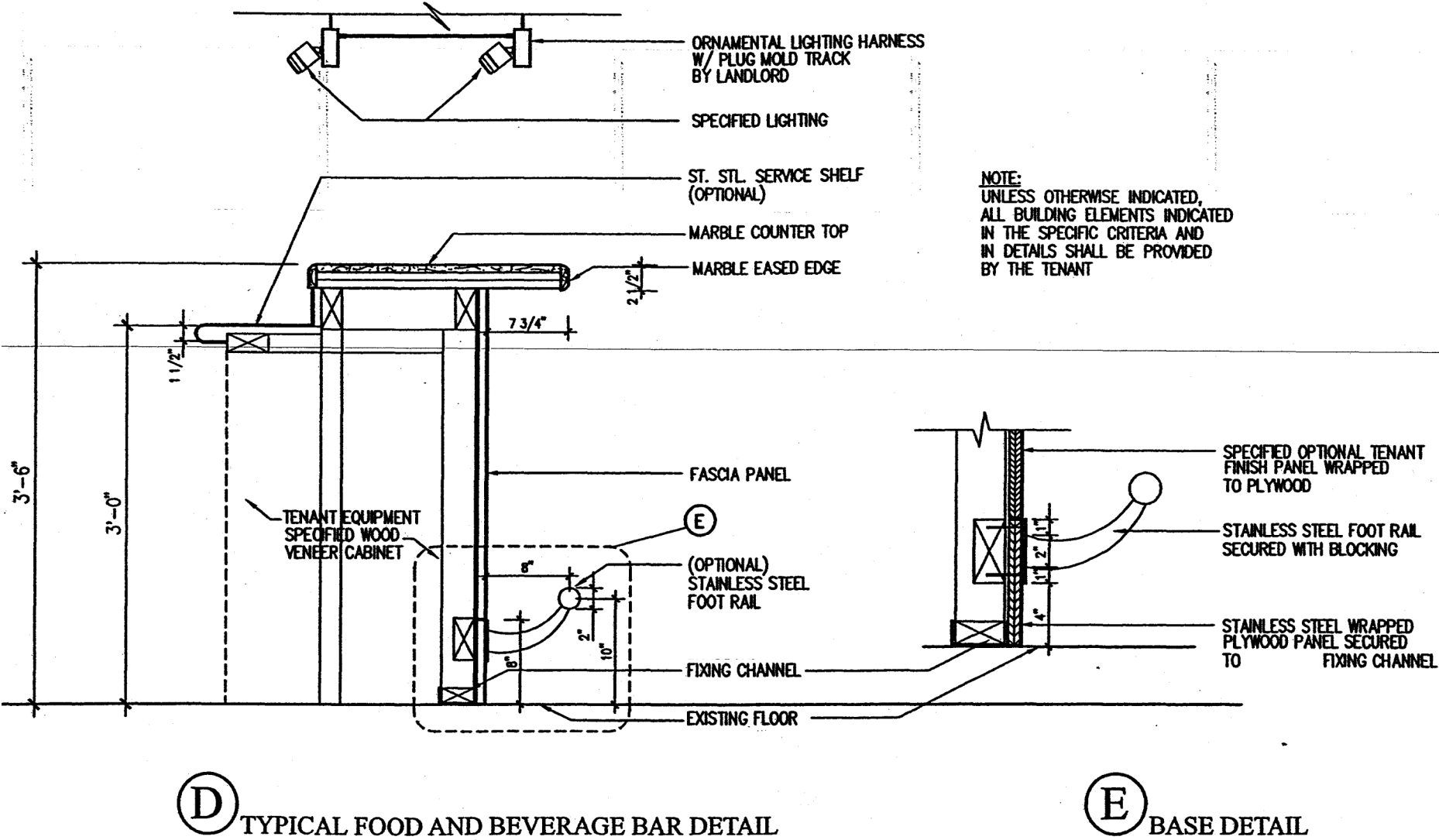
ISSUED: 05/27/10

Grand Central Terminal Dining Concourse: V. GENERAL DETAILS

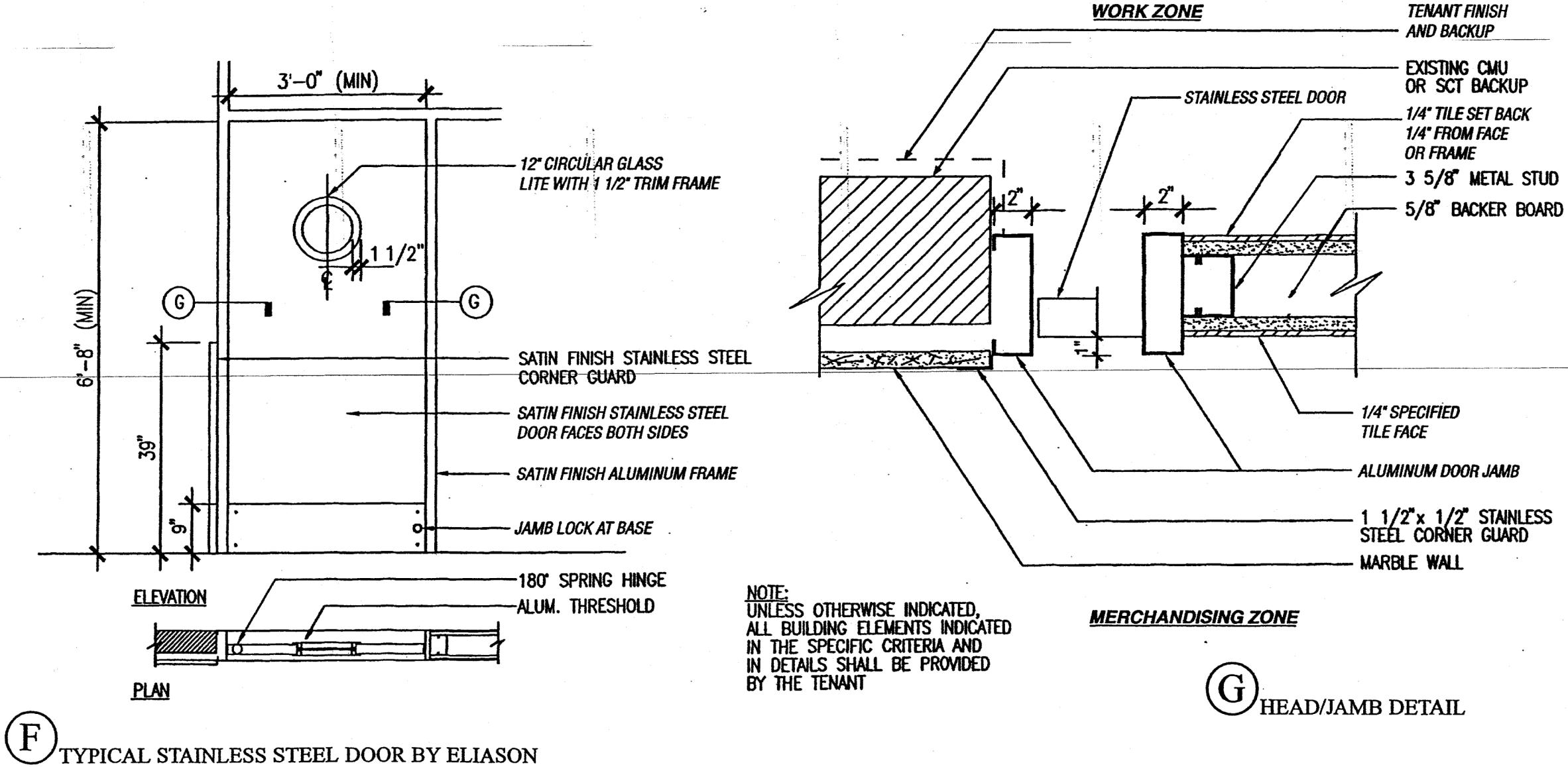
Grand Central Terminal Dining Concourse: GENERAL DETAILS



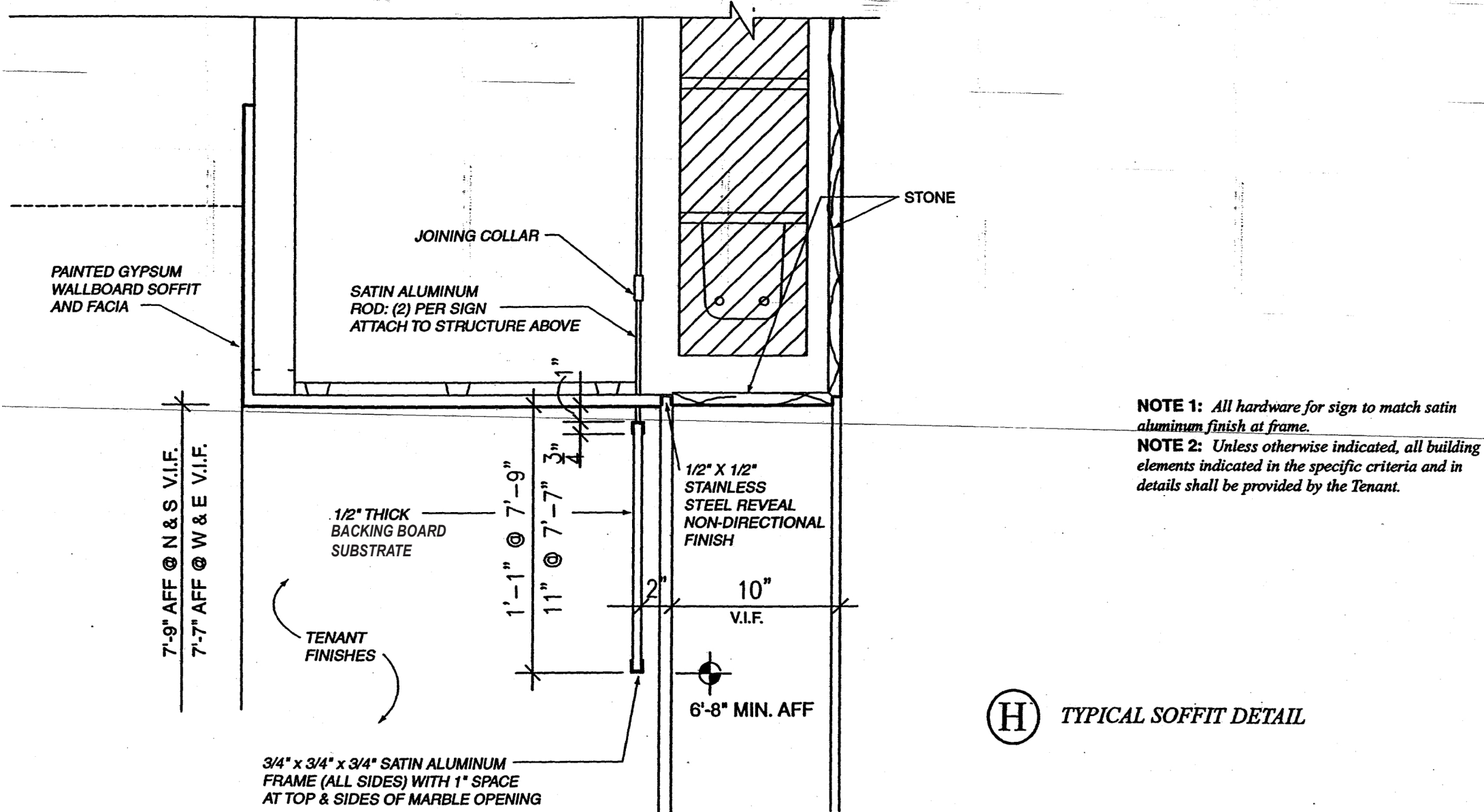
Grand Central Terminal Dining Concourse: GENERAL DETAILS



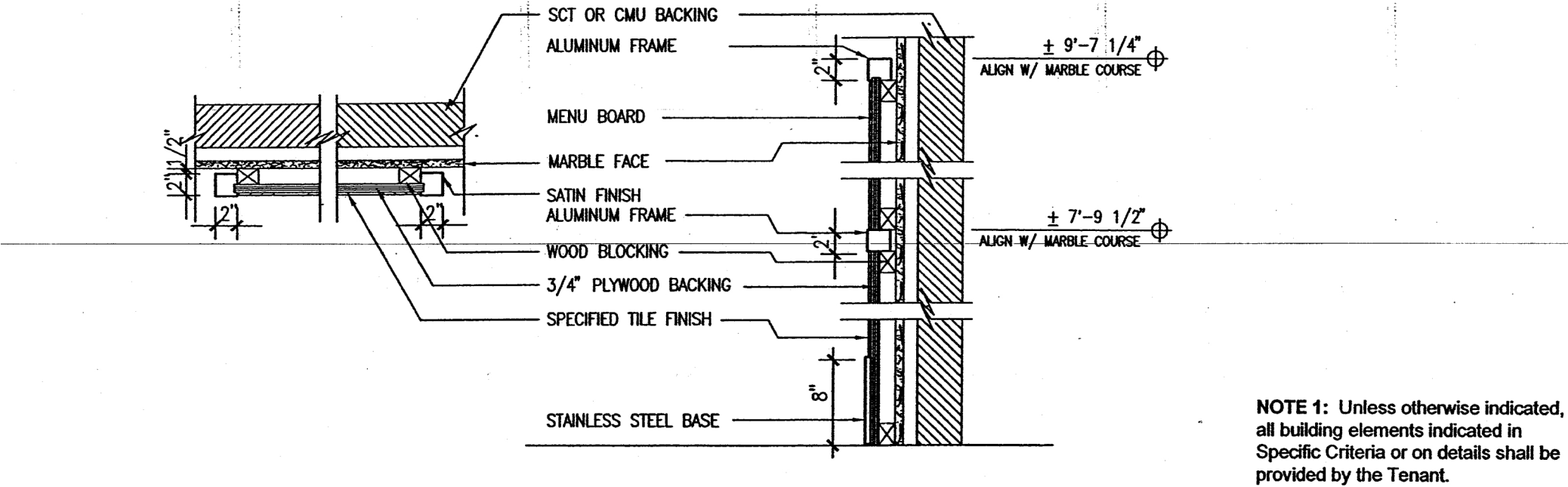
Grand Central Terminal Dining Concourse: GENERAL DETAILS



Grand Central Terminal Dining Concourse: GENERAL DETAILS



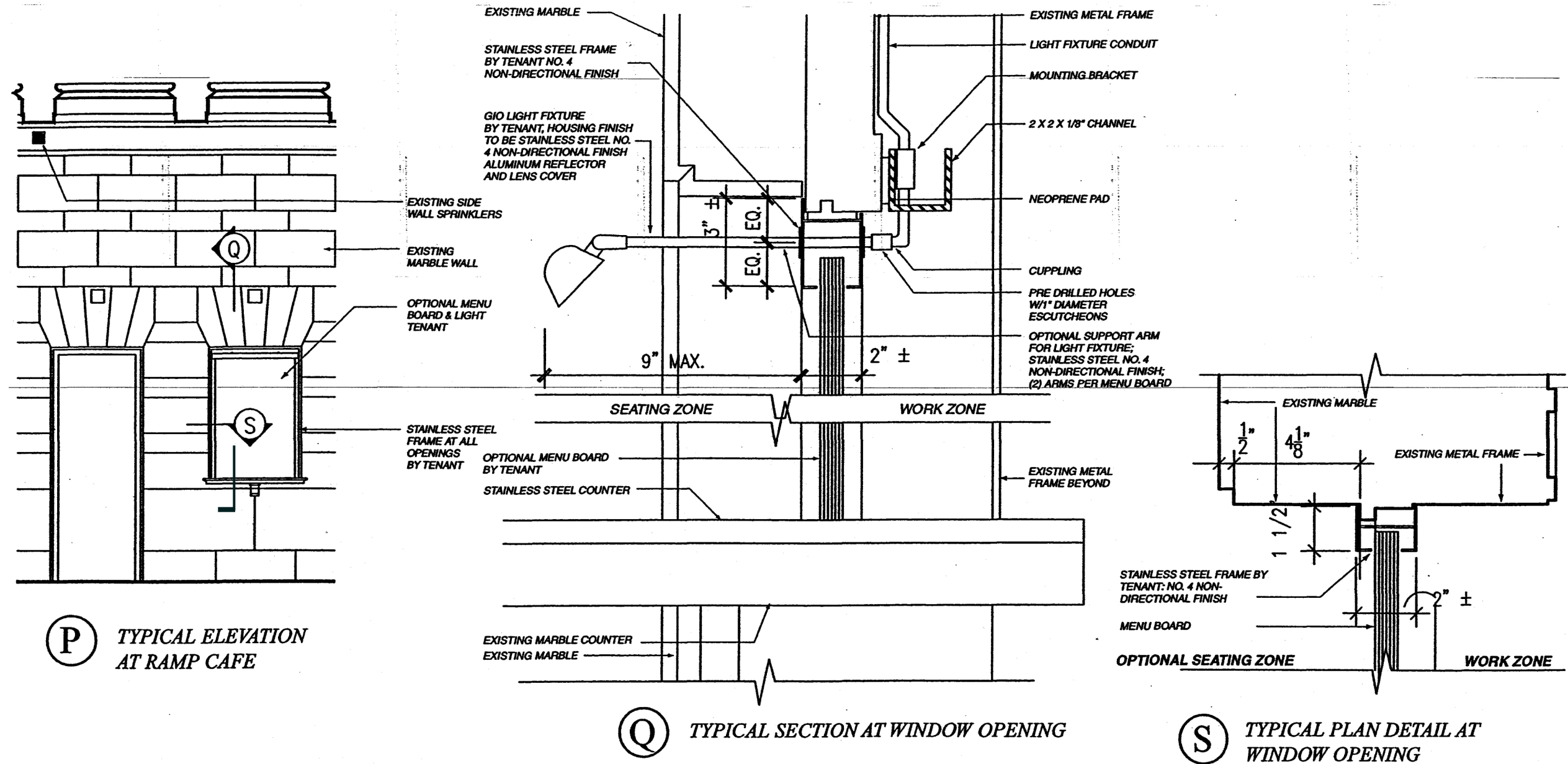
Grand Central Terminal Dining Concourse: GENERAL DETAILS



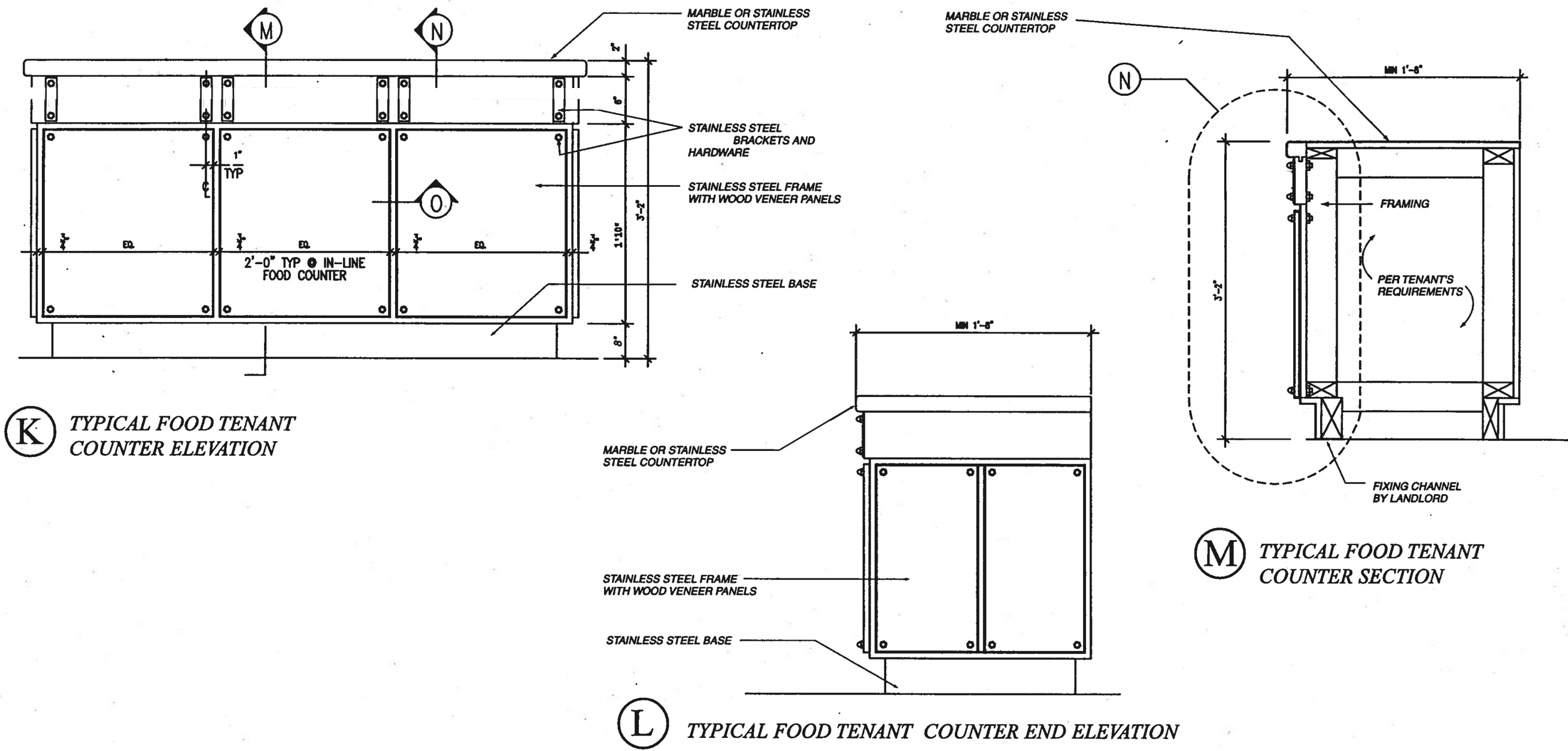
I PLAN - MENU BOARD & TILE WALL DETAIL
AT WEST END OF SOUTH WALL

J SECTION - MENU BOARD & TILE WALL DETAIL
AT WEST END OF SOUTH WALL

Grand Central Terminal Dining Concourse: GENERAL DETAILS



Grand Central Terminal Dining Concourse: GENERAL DETAILS



Grand Central Terminal Dining Concourse: GENERAL DETAILS

