

## ADDENDUM #1

FOR

### **RFP – Exhibit Halls A, B, C, & F Concession Stand Renovations**

11/27/19

#### **Questions:**

- 1) Are you anticipating custom Point Of Sale design for the project? **Answer: No, we do not anticipate any custom POS design. Aramark will provide the POS system itself, we just need to provide the data lines.**
  
- 2) With regards to cost estimates, can you confirm the number of cost estimates for this project and during what % completion each is due. **Answer: 3 cost estimates are expected as outlined in the scope of work. Estimates at 50%, 90%, and 100% design completion.**
  
- 3) Will natural gas be required for cooking in the stands? Is natural gas readily available? **Answer: Natural gas is available on that side of the building on the first floor, in the back of the building. It will need to be determined during the design phase if natural gas for cooking is actually a viable option.**
  
- 4) The existing stands do not appear to include kitchen exhaust hoods. The concept sketches indicate cooking that will require the addition of hoods. Will exhaust hoods and associated ductwork and fans be required? **Answer: The concept sketches are fairly loose, general ideas for layout. We don't expect them to be followed exactly and do anticipate needing exhaust hoods, duct, fans, etc for the concession stands that plan to fry and cook.**

#### **Attachments:**

Attendance sheet from the Pre-Bid meeting.

