Sawgrass Mills is located on the Sawgrass Expressway (SR 869) just west of Ft. Lauderdale, FL. The center is less than 30 minutes from both Boca Raton and Miami, FL. The sixth largest Mall in the U.S., Sawgrass Mills opened in 1990 and has been renovated and expanded several times, most recently in 2013.
Sawgrass Mills, The Colonnade Outlets and The Oasis at Sawgrass Mills together feature 20 anchor and major stores, more than 350 brand name, outlet, restaurant and food options, providing south Florida shoppers with the largest shopping and entertainment venue in the state.
The **Tenant Information Package (TIP)** is intended to provide you with the project’s design and construction criteria and consists of several parts:

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TENANT INFORMATION PACKAGE

• The Tenant Information Package can be accessed from Simon’s website – www.simon.com.
  » Select the “Business” tab, search for the property name, click on the “Tenant Info Package” link on the lower right side of the page.
  » If you have difficulties working with the website, please contact your Tenant Coordinator.

*For questions regarding the Landlord design and construction requirements, please contact your Tenant Coordinator or call 317-636-1600 and request Tenant Coordination.
MALL BUILDING DATA

Occupancy/ Use: Mercantile
Construction Classification: Type II B
Building Levels: One (1) Level
Sprinkler System: Fully Sprinkled
Interior Tenant storefronts are permitted a large amount of freedom in design and storefront heights vary from 10'-0" to 20'-0". With the freedom comes the responsibility to treat existing continuous storefront elements that are to be removed in a fashion that properly demises two previously joined storefronts. There are no existing demising end caps to give Tenants a neutral pier to butt storefronts into, so storefront design must anchor the ends of the storefront in an acceptable fashion. Field verification of the existing conditions and demonstration of tie-in is the responsibility of the Tenant.
The Oasis is an outdoor retail environment. In-line Oasis Tenants may have a standard aluminum mullion storefront system with a pair of aluminum framed glass doors. The storefront system must meet all jurisdictional requirements including wind loading. Tenants are encouraged to modify the existing system and extending the storefront to the roof line. The overall height of the storefront is 10’-0” Neutral piers if they occur are of one of two types and shall be noted on the LOD. Major Piers are 3’-0” wide with tile mosaic finish. Minor Piers are 2’-0” wide with an EIFS finish.
The Colonnade is a luxury outdoor shopping environment. Colonnade Tenant storefronts are a continuous black mullion storefront system that meets all jurisdictional requirements including wind load. Tenants are discouraged from proposing any changes to the existing system. The overall height of the storefront is 10'-0" with a transom at 8'-0".
NEUTRAL PIER DETAIL
NEUTRAL PIER DETAIL

- Demising Wall
- Break Metal
- Line of Storefront Glass
- Rubber Gasket
- Lease Line
STOREFRONT SIGNS, AWNINGS, & CANOPIES
Note: Signage type and location must be coordinated with Landlord’s Tenant Coordinator.

- Landlord supplied graphics & decor
- Landlord Bulkhead
- Tenant’s sign must be mounted to the sign panel and grid. Tenant may replace sign panel
- Mall Neutral Pier
- 3’-0” Counter Height
- 4’-6” maximum counter equipment height

3’-0” Counter Height
Note: Signage type and location must be coordinated with Landlord’s Tenant Coordinator.

Landlord supplied graphics & décor which may be removed.

Lease line is located 4” behind face of neutral pier.

Landlord Bulkhead

Signage mounting panels & structure

Counter equipment setback line

Mall Neutral Pier
FOOD COURT SIGN ELEVATION

Note: Signage type and location must be coordinated with Landlord’s Tenant Coordinator.

Tenant’s sign must be mounted to the existing sign panel and grid or replace the panel and grid.

Signage mounting panels & structure

Landlord supplied graphics & decor

counter tops extend minimum of 6” past counter face

6” minimum recessed toe kick

Mall Neutral Pier
HVAC – RETAIL TENANTS

This is an enclosed mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store. Also refer to MEP-1 and tab sheets for general criteria.

- **Equipment**  Interior mounted heat pumps cooled by central plant condenser water with automatic flow control valve.
- **Condensate Drain**  Condensate to be piped from unit to condensate drain system located 14'A.F.F.
- **Outside/Relief Air**  Economizer and barometric or fan powered relief through Tenant installed components.
- **Return**  Plenum (Ducted return is for odor producing Tenants only and subject to Landlord approval).
- **Smoke Exhaust/Relief**  Landlord common system – consult MEP-1.
- **Toilet Exhaust**  By Tenant including fan, ductwork and roof cap.
- **Odor, Thermal & Process Equipment Exhaust**  Size for application by Tenant.
- **Temperature Controls**  Stand-alone digital electric/electronic control system by Tenant.
- **Test & Balance**  Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.

Sawgrass Mills – Phase I
PLUMBING – RETAIL TENANTS

- **Water**  Tenants are customers of the Landlord. Designated connection point within or adjacent to space. ¾” minimum valved connection. Tenant required to arrange for utility meter, if not existing.

- **Waste**  4” wye connection off Landlord main below slab. Designated connection point within or adjacent to space.

- **Vent**  Through roof by Tenant.

- **Grease Waste**  No Landlord provisions.

- **Natural Gas**  Available for cooking use only.

- **Toilet Rooms**  As required by code.

- **Drinking Fountain**  Per code and ADA requirements.

- **Service Sink**  As required by code.
FIRE PROTECTION – RETAIL TENANTS

- **Implementation** Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided. Consult Bulletin for greater detail and contact information.

- **Tenant Flow Switch** Not permitted.

- **Valve for Tenant Space** Not permitted.

Sawgrass Mills – Phase I
ELECTRICAL – RETAIL TENANTS

- **Voltage** 277/480V, 3ph, 4-wire
- **Landlord Equipment** Thermal magnetic breaker switchgear.
- **Power** Provided by local utility.
- **Metering** Tenant to contact onsite representative for metering installation. Reuse existing, if applicable.
- **Capacity** TENANT MAXIMUM ALLOTMENT IS 12 WATTS PER SQUARE FOOT. IF AVAILABLE. Submit connected and demand electrical load data to support electric service size requested. If requested service size is unavailable Tenant may request that the switch gear be modified at Tenant’s expense. Landlord reserves the right to decline such request at it’s sole discretion.
- **Telephone** 1” conduit or access way to designated connection point in central locations
- **Fire Alarm** Audible/visual devices as required by code.
HVAC – RESTAURANT/ FOOD TENANTS

- **Equipment**  Interior mounted heat pumps cooled by central plant condenser water with automatic flow control valve.

- **Condensate Drain**  Condensate to be piped from unit to condensate drain system located 14'A.F.F.

- **Return**  Ducted (Plenum return is for non-odor producing Tenants only and subject to Landlord approval).

- **Smoke Exhaust/Relief**  Landlord common system – consult MEP-1.

- **Toilet Exhaust**  By Tenant including fan, ductwork and roof cap.

- **Odor, Thermal & Process Equipment Exhaust**  Size for application by Tenant.

- **Grease Exhaust**  Per code. Protect roof with “Grease Guard” containment system consult Bulletin.

- **Replacement Air**  From Tenant outside air and dedicated makeup air units.

- **Temperature Controls**  Stand-alone digital electric/electronic control system by Tenant.

- **Test & Balance**  Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.

Sawgrass Mills – Phase I
PLUMBING – RESTAURANT/ FOOD TENANTS

• **Water**  Tenants are customers of the Landlord. Designated connection point within or adjacent to space. Valved connection available at city water pressure provided to the Landlord. Tenant required to arrange for utility meter, if not existing.

• **Waste**  4” connection off Landlord main. Designated connection point within or adjacent to space.

• **Vent**  Through roof by Tenant.

• **Grease Waste**  Landlord has provided central grease interceptors and grease waste lines to designated locations within the food court. Additional grease trap may be required by local authorities. Location of separate, in-ground interceptors for Restaurants as approved by Landlord.

• **Natural Gas**  Gas is available from the utility for cooking use at exterior pipe and regulator connections.

• **Toilet Rooms**  Per code.

• **Drinking Fountain**  Per code.

• **Service Sink**  Consult with Health Department for specific requirements.
FIRE PROTECTION – RESTAURANT/FOOD TENANTS

- **Implementation** Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided. Consult Bulletin for greater detail and contact information.

- **Tenant Flow Switch** Not permitted.

- **Valve for Tenant Space** Not permitted.
ELECTRICAL – RESTAURANT/ FOOD TENANTS

• **Voltage** 277/480 V, 3ph, 4-wire

• **Landlord Equipment** Thermal magnetic breaker switchgear.

• **Power** Provided by local utility.

• **Metering** By local utility.

• **Capacity** RESTAURANT/ TENANT MAXIMUM ALLOTMENT IS 12 WATTS PER SQUARE FOOT. FOOD COURT ALLOTMENT IS 50 WATTS PER SQUARE FOOT. Submit connected and demand electrical load data to support electric service size requested.

• **Telephone** 1” conduit or access way to designated connection point in central locations.

• **Fire Alarm** Audible/visual devices per code. Food Court/Restaurant Tenants to connect hood extinguishing alarm to Landlord system.

Sawgrass Mills – Phase I
Tenant’s Engineer shall use their own form for HVAC Load Calculations:

• Appliance Heat Gain
• Electrical Load Summary
• Kitchen Exhaust Fan Specifications
• Kitchen Make-up Air Unit Specification
• RTU/Split System Specification
• Maintenance
HVAC – RETAIL TENANTS

This is an enclosed mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store. Also refer to MEP-1 and tab sheets for general criteria.

- **Equipment**  Interior mounted heat pumps cooled by central plant condenser water with automatic flow control valve. Some spaces are served by roof top mounted HVAC units.

- **Condensate Drain**  Condensate to be piped from unit to condensate drain system located 14’A.F.F.

- **Outside/Relief Air**  Economizer and barometric or fan powered relief through Tenant installed components.

- **Return**  Plenum (Ducted return is for odor producing Tenants only and subject to Landlord approval).

- **Smoke Exhaust/Relief**  Landlord common system – consult MEP-1.

- **Toilet Exhaust**  By Tenant including fan, ductwork and roof cap.

- **Odor, Thermal & Process Equipment Exhaust**  Size for application by Tenant.

- **Temperature Controls**  Stand-alone digital electric/electronic control system by Tenant.

- **Test & Balance**  Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.

Sawgrass Mills – Phase II
• **Water** Tenants are customers of the Landlord. Designated connection point within or adjacent to space. ¾” minimum valved connection. Tenant required to arrange for utility meter, if not existing.

• **Waste** 4” wye connection off Landlord main below slab. Designated connection point within or adjacent to space.

• **Vent** Through roof by Tenant.

• **Grease Waste** No Landlord provisions.

• **Natural Gas** Available for cooking use only.

• **Toilet Rooms** As required by code.

• **Drinking Fountain** Per code and ADA requirements.

• **Service Sink** As required by code.
FIRE PROTECTION – RETAIL TENANTS

- **Implementation** Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided. Consult Bulletin for greater detail and contact information.
- **Tenant Flow Switch** Not permitted.
- **Valve for Tenant Space** Not permitted.
ELECTRICAL – RETAIL TENANTS

- **Voltage** 277/480V, 3ph, 4-wire
- **Landlord Equipment** Thermal magnetic breaker switchgear.
- **Power** Provided by local utility.
- **Metering** Tenant to contact onsite representative for metering installation. Reuse existing, if applicable.
- **Capacity** TENANT MAXIMUM ALLOTMENT IS 12 WATTS PER SQUARE FOOT. IF AVAILABLE. Submit connected and demand electrical load data to support electric service size requested. If requested service size is unavailable Tenant may request that the switch gear be modified at Tenant’s expense. Landlord reserves the right to decline such request at its sole discretion.
- **Telephone** 1” conduit or access way to designated connection point in central locations.
- **Fire Alarm** Audible/visual devices as required by code.
This is an enclosed mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store. Refer to MEP-1 for general criteria.

- **Equipment**  Downflow rooftop unit on full curb with electric heat (natural gas is not available for heat).
- **Condensate Drain**  Condensate to be piped from rooftop unit to splash block system on roof.
- **Return**  Ducted (Plenum return is for non-odor producing Tenants only and subject to Landlord approval).
- **Smoke Exhaust/Relief**  Landlord common system – consult MEP-1.
- **Toilet Exhaust**  By Tenant including fan, ductwork and roof cap.
- **Odor, Thermal & Process Equipment Exhaust**  Size for application by Tenant.
- **Grease Exhaust**  Per code. Protect roof with “Grease Guard” containment system consult Bulletin.
- **Replacement Air**  From Tenant outside air and dedicated makeup air units.
- **Temperature Controls**  Stand-alone digital electric/electronic control system by Tenant.
- **Test & Balance**  Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.
PLUMBING – RESTAURANT/FOOD TENANTS

- **Water**  Tenants are customers of the Landlord. Designated connection point within or adjacent to space. Valved connection available at city water pressure provided to the Landlord. Tenant required to arrange for utility meter, if not existing.

- **Waste**  4” connection off Landlord main. Designated connection point within or adjacent to space.

- **Vent**  Through roof by Tenant.

- **Grease Waste**  Landlord has provided central grease interceptors and grease waste lines to designated locations within the food court. Additional grease trap may be required by local authorities. Location of separate, in-ground interceptors for Restaurants as approved by Landlord.

- **Natural Gas**  Gas is available from the utility for cooking use at exterior pipe and regulator connections.

- **Toilet Rooms**  Per code.

- **Drinking Fountain**  Per code.

- **Service Sink**  Consult with Health Department for specific requirements.

Sawgrass Mills – Phase II
FIRE PROTECTION – RESTAURANT/FOOD TENANTS

• **Implementation** Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided. Consult Bulletin for greater detail and contact information.

• **Tenant Flow Switch** Not permitted.

• **Valve for Tenant Space** Not permitted.
ELECTRICAL – RESTAURANT/FOOD TENANTS

- **Voltage** 277/480 V, 3ph, 4-wire
- **Landlord Equipment** Thermal magnetic breaker switchgear.
- **Power** Provided by local utility
- **Metering** By local utility.
- **Capacity** RESTAURANT/ TENANT MAXIMUM ALLOTMENT IS 12 WATTS PER SQUARE FOOT. FOOD COURT ALLOTMENT IS 50 WATTS PER SQUARE FOOT. Submit connected and demand electrical load data to support electric service size requested.
- **Telephone** 1” conduit or access way to designated connection point in central locations.
- **Fire Alarm** Audible/visual devices per code. Food Court/Restaurant Tenants to connect hood extinguishing alarm to Landlord system.

Sawgrass Mills – Phase II
Tenant’s Engineer shall use their own form for HVAC Load Calculations:

- Appliance Heat Gain
- Electrical Load Summary
- Kitchen Exhaust Fan Specifications
- Kitchen Make-up Air Unit Specification
- RTU/Split System Specification
- Maintenance
These areas are open air potions of the mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store. Also refer to MEP-1 and tab sheets for general criteria.

- **Equipment** Downflow rooftop unit on full curb with electric heat (natural gas is not available for heat).
- **Condensate Drain** Condensate to be piped from the RTU to the splash block system on the roof.
- **Outside/Relief Air** Economizer and barometric or fan powered relief through Tenant installed components.
- **Return** Plenum (Ducted return is for odor producing Tenants only and subject to Landlord approval).
- **Toilet Exhaust** By Tenant including fan, ductwork and roof cap.
- **Odor, Thermal & Process Equipment Exhaust** Size for application by Tenant.
- **Temperature Controls** Stand-alone digital electric/electronic control system by Tenant.
- **Test & Balance** Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.
• **Water**  Tenants are customers of the Landlord. Designated connection point within or adjacent to space. ¾” minimum valved connection. Tenant required to arrange for utility meter, if not existing.

• **Waste**  4” wye connection off Landlord main below slab. Designated connection point within or adjacent to space.

• **Vent**  Through roof by Tenant.

• **Grease Waste**  No Landlord provisions.

• **Natural Gas**  Available for cooking use only.

• **Toilet Rooms**  As required by code.

• **Drinking Fountain**  Per code and ADA requirements.

• **Service Sink**  As required by code.

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Colonnade at Sawgrass - Oasis
FIRE PROTECTION – RETAIL TENANTS

- **Implementation**  Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided. Consult Bulletin for greater detail and contact information.

- **Tenant Flow Switch**  Not permitted.

- **Valve for Tenant Space**  Not permitted.
ELECTRICAL – RETAIL TENANTS

- **Voltage** 277/480V, 3ph, 4-wire
- **Landlord Equipment** Thermal magnetic breaker switchgear.
- **Power** Provided by local utility.
- **Metering** Tenant to contact onsite representative for metering installation. Reuse existing, if applicable.
- **Capacity** TENANT MAXIMUM ALLOTMENT IS 12 WATTS PER SQUARE FOOT. IF AVAILABLE. Submit connected and demand electrical load data to support electric service size requested. If requested service size is unavailable Tenant may request that the switch gear be modified at Tenant’s expense. Landlord reserves the right to decline such request at it’s sole discretion.
- **Telephone** 1” conduit or access way to designated connection point in central locations.
- **Fire Alarm** Audible/visual devices as required by code.

Colonnade at Sawgrass - Oasis
HVAC – RESTAURANT/FOOD TENANTS

These are open air portions of the mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store. Refer to MEP-1 for general criteria.

- **Equipment**  Downflow rooftop unit on full curb with electric heat (natural gas is not available for heat).
- **Condensate Drain**  Condensate to be piped from rooftop unit to splash block system on roof.
- **Return**  Ducted (Plenum return is for non-odor producing Tenants only and subject to Landlord approval).
- **Toilet Exhaust**  By Tenant including fan, ductwork and roof cap.
- **Odor, Thermal & Process Equipment Exhaust**  Size for application by Tenant.
- **Grease Exhaust**  Per code. Protect roof with “Grease Guard” containment system consult Bulletin.
- **Replacement Air**  From Tenant outside air and dedicated makeup air units.
- **Temperature Controls**  Stand-alone digital electric/electronic control system by Tenant.
- **Test & Balance**  Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.

Colonnade at Sawgrass - Oasis
PLUMBING – RESTAURANT/FOOD TENANTS

- **Water**  Tenants are customers of the Landlord. Designated connection point within or adjacent to space. Valved connection available at city water pressure provided to the Landlord. Tenant required to arrange for utility meter, if not existing.

- **Waste**  4” connection off Landlord main. Designated connection point within or adjacent to space.

- **Vent**  Through roof by Tenant.

- **Grease Waste**  Grease trap may be required by local authorities. Location of separate, in-ground interceptors for Restaurants as approved by Landlord.

- **Natural Gas**  Gas is available from the utility for cooking use at exterior pipe and regulator connections.

- **Toilet Rooms**  Per code.

- **Drinking Fountain**  Per code.

- **Service Sink**  Consult with Health Department for specific requirements.

Colonnade at Sawgrass - Oasis
FIRE PROTECTION – RESTAURANT/FOOD TENANTS

• **Implementation**  Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided. Consult Bulletin for greater detail and contact information.

• **Tenant Flow Switch**  Not permitted.

• **Valve for Tenant Space**  Not permitted.
ELECTRICAL – RESTAURANT/FOOD TENANTS

- **Voltage** 277/480 V, 3ph, 4-wire
- **Landlord Equipment** Thermal magnetic breaker switchgear.
- **Power** Provided by local utility.
- **Metering** By local utility.
- **Capacity** RESTAURANT/TENANT MAXIMUM ALLOTMENT IS 35 WATTS PER SQUARE FOOT. FOOD COURT ALLOTMENT IS 50 WATTS PER SQUARE FOOT. Submit connected and demand electrical load data to support electric service size requested.
- **Telephone** 1” conduit or access way to designated connection point in central locations.
- **Fire Alarm** Audible/visual devices per code. Food Court/Restaurant Tenants to connect hood extinguishing alarm to Landlord system.

Colonnade at Sawgrass - Oasis
MEP CALCULATION FORMS

Tenant’s Engineer shall use their own form for HVAC Load Calculations:

- Appliance Heat Gain
- Electrical Load Summary
- Kitchen Exhaust Fan Specifications
- Kitchen Make-up Air Unit Specification
- RTU/Split System Specification
- Maintenance