PROJECT OVERVIEW

• The Florida Mall is the largest enclosed mall in Orlando, FL.
• It is located at Sand Lake Road and Orange Blossom Trail.
• The Florida Mall opened in 1986 and has been renovated and expanded several times, most recently in 2002.
PROJECT OVERVIEW

• The Florida Mall is anchored by Dillard’s, JCPenney, Macy’s, Nordstrom and Sears.

• Adjacent to some of Orlando’s popular tourist attractions and The Florida Hotel and Conference Center, The Florida Mall offers over 250 shopping options and 30 restaurants and cafés in an elegant setting.
The Tenant Information Package (TIP) is intended to provide you with the project’s design and construction criteria and consists of seven parts:

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<td>Pre-Construction Meeting Drawing</td>
<td>Contains important construction information for General Contractors and should be included in your bid sets</td>
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TENANT INFORMATION PACKAGE

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

• For questions regarding the Landlord’s design and construction requirements, please contact your Tenant Coordinator or call 317-636-1600 and ask for Tenant Coordination.
STOREFRONT ZONE PLAN – WEST (PHASE 1 / LIFESTYLE)

USE THIS PLAN AS A GUIDE TO THE BUILDING STOREFRONT SIGN MODELS ON THE PAGES THAT FOLLOW.
STOREFRONT ZONE PLAN – CENTRAL (PHASE 1 / DINING PAVILION)

USE THIS PLAN AS A GUIDE TO THE BUILDING STOREFRONT SIGN MODELS ON THE PAGES THAT FOLLOW.
STOREFRONT ZONE PLAN – EAST (PHASE 1 AND 2)

USE THIS PLAN AS A GUIDE TO THE BUILDING STOREFRONT SIGN MODELS ON THE PAGES THAT FOLLOW.
STOREFRONT ELEVATIONS

TYPE A STOREFRONT

HEIGHT IS 12’-0” A.F.F.

TYPE B STOREFRONT

HEIGHT IS 14’-0” A.F.F.
STOREFRONT ELEVATIONS

TYPE C STOREFRONT
HEIGHT IS 15’-0” A.F.F.

TYPE D STOREFRONT
HEIGHT IS 19’-0” A.F.F.
STOREFRONT ELEVATIONS

TYPE E STOREFRONT
HEIGHT IS 20’-0” A.F.F.

TYPE F STOREFRONT
HEIGHT IS 26’-0” A.F.F.
STOREFRONT ELEVATIONS

TYPE G STOREFRONT

HEIGHT IS 26’-10” A.F.F.
LIFESTYLE STOREFRONT ELEVATION
NEUTRAL PIER DETAIL

5/8" TYPE X GYP. BD.

6" 20 GA. METAL STUDS @ 24" O.C.

3 5/8" 20 GA. METAL STUDS

STEEL COLUMN

INTERSECTION POINT OF TENANT WALL AND NEUTRAL PIER

1'-5"

6 5/8"

5/8" TYPE X GYP. BD. ON 6" 20 GA. METAL STUDS

6" HIGH CERAMIC TILE BASE ON THIN SET
NEUTRAL PIER DETAIL

5/8" TYPE X GYP. BD.

6" 20 GA. METAL STUDS @ 24" O.C.

INTERSECTION POINT OF TENANT WALL AND NEUTRAL PIER

5/8" TYPE X GYP. BD. ON 6" 20 GA. METAL STUDS

6" HIGH CERAMIC TILE BASE ON THIN SET

1'-0" 1'-0"

2'-0"

6'-5/8"
NEUTRAL PIER DETAIL: DINING PAVILION ZONE - FOOD COURT

1 HR RATED TENANT DEMISING WALL FROM TOP OF FLOOR SLAB TO UNDERSIDE OF ROOF DECK.

8'-3" HIGH WALL. 8" FRAMING AT 16" OC MAX. 5/8" GYP BOARD ON EACH SIDE. FINISH BY TENANT.

4'-3" HIGH WALL WITH 4'-0" HIGH PatternED GLASS ON TOP. 8" FRAMING AT 16" OC MAX. 5/8" GYP BOARD ON EACH SIDE. FINISH BY TENANT.

LEASE LINE / CENTER LINE OF PIER AND WALL

LEASE LINE
NEUTRAL PIER DETAIL: DINING PAVILION ZONE - RETAIL
STOREFRONT SIGNS, AWNINGS AND CANOPIES
HVAC – RETAIL TENANTS

This is an enclosed rooftop unit mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store.

- **Equipment**  Downflow rooftop unit on full curb with electric heat. Split systems are allowable with Landlord approval. Unit(s) to be located in designated structural bays. Modify existing roof structure to support equipment.

- **Condensate Drain**  Condensate to be piped from rooftop unit to an approved connection location.

- **HVAC Load Calculation**  Tenant to submit a detailed computer generated load calculation to justify equipment sizing. Tenants room temperature shall be 75 degrees.

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

- **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.

- **See Criteria Sheet MEP-1 for further information.**
HVAC – ROOF TOP EQUIPMENT ZONE
PLUMBING – RETAIL TENANTS

- **Water**  Redistribution by Landlord via overhead mains with 1-1/4” valve connection.
- **Waste**  4” wye connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent**  Connect to Landlord common or through roof by Tenant
- **Natural Gas**  No gas for retail tenants.
- **Toilet Rooms**  Per code.
- **Drinking Fountain**  Per code.
- **Service Sink**  As required by code or Authority Having Jurisdiction.
- **See Criteria Sheet MEP-1 for further information.**
FIRE PROTECTION – RETAIL TENANTS

- **Implementation** Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided.

- **Tenant Flow Switch** Not permitted.

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

- **See Criteria Sheet MEP-1 for further information.**
ELECTRICAL – RETAIL TENANTS

- **Voltage** 277/480 volt, 3ph, 4-wire
- **Landlord Equipment** Landlord provided electrical conduit and pull wire. Feeder cables are by the Tenant.
- **Power** Provided by local utility.
- **Metering** Tenant to provide disconnect, meter and connect to Landlord meter bank per local utility company.
- **Capacity** Tenant maximum connection is 20 watts per square foot. Submit connected and demand electrical load data to support electrical service size requested.
- **Telephone** 1” minimum conduit with pull wire to designated connection point in central locations.
- **Fire Alarm** Interface with Landlord system is only required when the Tenant occupancy requires a system to meet Code. Tenant to tie into Landlord’s system. Duct detectors to shut down RTU equipment to be annunciated within Tenant space only.
- **See Criteria Sheet MEP-1 for further information.**
HVAC – RESTAURANT TENANTS

This is an enclosed rooftop unit mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store.

- **Equipment**  Down flow rooftop unit on full curb with electric heat. Unit(s) to be located in designated structural bays. Modify existing roof structure to support equipment.

- **Condensate Drain**  Condensate to be piped from rooftop unit to an approved connection location.

- **HVAC Load Calculation**  Tenant to submit a detailed computer generated load calculation to justify equipment sizing. Tenants room temperature shall be 75 degrees.

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

- **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.

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

- **Restrooms**  Tenant is required to install scrubber system.

- **Replacement Air**  From tenant to outside air and / or 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.

- **See Criteria Sheet MEP-1 for further information.**
PLUMBING – RESTAURANT TENANTS

• **Water**  Redistribution by Landlord via overhead mains with 2” valve connection.

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

• **Vent**  Through roof by Tenant

• **Grease Waste**  Landlord provided common GI available.

• **Natural Gas**  Gas is available from the Mall for cooking use. Connection at Landlord provided meter bank at roof. Available for Dining Pavilion and Restaurants only. Tenant to provide meter.

• **Toilet Rooms**  Per code.

• **Drinking Fountain**  Per code.

• **Service Sink**  As required by code or Authority Having Jurisdiction.

• **Oil Waste Management**  Tenant is required to connect to grease recovery system which Landlord will provide stub in their space.

• **See Criteria Sheet MEP-1 for further information.**
FIRE PROTECTION – RESTAURANT TENANTS

• **Implementation** Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided.

• **Tenant Flow Switch** Not permitted.

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

• **See Criteria Sheet MEP-1 for further information.**
ELECTRICAL – RESTAURANT TENANTS

• **Voltage** 277/480 volt, 3ph, 4-wire

• **Landlord Equipment** Landlord provided electrical conduit and pull wire. Feeder cables are by the Tenant.

• **Power** Provided by local utility.

• **Metering** Tenant to provide disconnect, meter and connect to Landlord meter bank per local utility company.

• **Capacity** Tenant maximum connection is 50 watts per square foot. Submit connected and demand electrical load data to support electrical service size requested.

• **Telephone** 1” minimum conduit with pull wire to designated connection point in central locations.

• **Fire Alarm** Interface with Landlord system is only required when the Tenant occupancy requires a system to meet Code. Tenant to tie into Landlord’s system. Duct detectors to shut down HVAC equipment to be annunciated within Tenant space only.

• **See Criteria Sheet MEP-1 for further information.**
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
DINING PAVILION CRITERIA
PROJECT OVERVIEW

STATEMENT
To create and completely redefine the “food experience” at The Florida Mall through thoughtfully placed and arranged architectural events, natural sunlight, finish materials and finishes all within a new, family friendly environment.

GOALS
Create a unique, fashionable, simulating and family friend food destination.

STRATEGY
• Create an all new food experience within a large formally retail volume.
• Select strong existing “good bones” to work from.
• Allow for fashion & food experiences to coexist where paired.
• Envision a new façade and seating pavilion that focuses on entry as a statement.
• Enhance seating clusters with simple diversity of fixtures, amenities and floor treatments.
• Design ceiling system that enhances seating clusters.
• Upgrade the presence of the Florida Mall dining experience through strategically placed details, textures and finishes.
SITE AND BUILDING LOCATION

The Florida Mall

Site Plan
Scale: NTS

Building Plan
Scale: NTS
OVERALL DINING PAVILION PLAN
INLINE TENANT CRITERIA - PERSPECTIVE

- Bulkhead and Lighting by Landlord
- Ceiling Finishes and Cove by Landlord
- Extraction Hood and BY Tenant to Landlord Specifications
- Ceiling Mounted Signage by Tenant to Landlord Specifications
- Demising Wall Neutral Pier / Glass by Landlord
- Digital Menu Graphics by Tenant to Landlord Specifications
- Service Counter W/ Display, POS, and Integrated Lighting by Tenant to Landlord Specifications
INLINE TENANT – WORK DISTRIBUTION

Legend
- By Landlord
- By Tenant
- By Tenant to Landlord Specifications
INLINE TENANT – TYPICAL SECTION

- Landlord Ceiling/ Bulkhead, Lighting
- Suspended Acrylic and Stainless Steel Signage – front face of signage to be painted interior color
- Roof Signage Details
- Ceiling Finish and Lighting by tenant for landlord criteria
  - By Landlord
  - By Tenant
- Tenant Signage – See Signage Details
- Neutra Plan & Finish by Landlord
- Decorative Stainless Steel and Acrylic Tenant Signage – See Signage Details
- Laminted Hanging Wall Glass by Landlord
- Laminted Wall by Landlord, Finish to Tenant’s Submittal Specification
- Counter Top, Face & Base – by Tenant to Landlord Specification
- Landlord Mall Tie to Extend 12” Beyond Lease Line to Tenant Side

Smart Transitions to Center and End Vert. At Site Conditions Prior to Construction

THE FLORIDA MALL
A SIMON MALL

SIMON
INLINE TENANT – TYPICAL ELEVATION
INLINE TENANT – TYPICAL PLAN
INLINE TENANT – TYPICAL REFLECTED CEILING PLAN
INLINE BEFORE AND AFTER EXAMPLES - NATIONAL
INLINE BEFORE AND AFTER EXAMPLES - LOCAL

BEFORE

AFTER

BEFORE

AFTER
KIOSK TENANT – KIT OF PARTS
KIOSK TENANT – KIT OF PARTS
KIOSK TENANT EXAMPLES
KIOSK TENANT - EXAMPLES
SIGNAGE EXHIBITS

PRIMARY SIGNAGE
Tenant signage is for the purpose of identification only and must be limited to trading name and logo. The sign must not exceed 12’ maximum of the signage zone length. Advertising of product names may not be displayed as part of the signage. Advertising of tenant email or web address by means of duratrans, decal vinyl stickers, will not be permitted. Other graphics are subject to approval.

INLINE TENANT
Stainless steel channel letter with internal face illumination and illuminated returns.

KIOSK TENANT
Stainless steel channel letter with internal face illumination and illuminated returns.

SECONDARY SIGNAGE
Tenant secondary signage is to be a stainless steel sign face that has Tenant logo cut out and is illuminated with internal white acrylic landlord supplied light box. Tenant to submit logo artwork and / or graphics to Landlord for approval prior to execution of sign.
SIGNAGE EXHIBITS
SIGNAGE EXHIBITS

Neutral Pier Column by Landlord

Stainless Steel Sign Face, Tenant logo cut out and internally illuminated from Acrylic light box behind

Stainless Steel wraps front and into each Tenant sides of Column

Access to Internal Acrylic Light box by Landlord

Internally Illuminated White Acrylic Light box by Landlord

Stainless Steel Tenant Sign Panel by Tenant to Landlord Specifications

Tenant Specific Font or Logo Sign Through Cut into Stainless Steel Panel

Secondary Signage Perspective
Scale: NT8

Secondary Signage Perspective Detail
Scale: NT8

Secondary Signage Elevation
Scale: 3/4" = 1 - 0"
FINISH MATERIALS

All materials are to be installed over a durable substrate and must be long lasting with minimal maintenance required.

All tenants shall comply with all governing and applicable building and fire code requirements.

The Landlord reserves the right to reject or request substitutions or adjustments to the proposed finishes.

All materials must be approved by the Landlord prior to installation.

Nothing is to be overlaid over the Landlord’s decorative finishes.

Permitted in *Service Area

- Finish grade figured hardwood, stained and/or lacquered
- Quality porcelain
- Stainless steel and chrome
- Honed, polished or bush hammered natural stone
- Decorative, sandblasted, stained, or etched glass
- Mosaic tiles
- Polished, brushed or textured metals
- Tempered glass
- Quality acrylic surfaces, polyester resin

*Service Area is all Visible Area Forward

of Back of House Partitions
CEILING AND LIGHTING

TENANT CEILING AND LIGHTING

- Drywall ceiling in service area by Tenant to Landlord specifications, Tenant install.
- Additional lighting (general, task or decorative) will be considered and is subject to Landlord review and approval.
- The use of fluorescent lighting and is not permitted.
- Sprinkler heads in the ceiling shall be the fully recessed type with cover plates or concealed in the design.
MENU BOARDS

In order to maintain a pleasant and high quality food service ambiance, Tenants are encouraged to use well designed, non-commercial menu boards in their stores. Menu board designs must be reviewed and approved by the Landlord before construction. Below is a list of requirements:

• Integrated digital screens will be used for the menu boards by all Tenants.
• All digital screen menus will be integrated into the back wall design and are a part of the overall design concept.
• Digital screen frames will be concealed in a unique and innovative way.
• No mechanical attachments or electrical facilities can be visible.
• No more than an area of 50% illustrations will be permitted on the menu boards.
• No gratuitous panels of illustrations other than menu boards will be permitted.

NON-PERMITTED MENU BOARDS

- Printed Menu Boards
MENU BOARDS

Note:
- Maximum Height, 48"
- Menu Boards to be mounted to back wall
EXHAUST HOODS

EXHAUST HOODS AND BULKHEAD TREATMENTS

Tenant’s hood must be clad in a stainless steel box with high quality detailing. Hood must be located behind the lease line.
Exposed non-clad hoods will not be accepted.

Note:
All Signage over or applied to Hood is subject to Landlord approval.
DESIGN AND PRESENTATION CONCEPTS

TEXTURED FINISHES

MATERIALS

INTEGRATED GRAPHICS

PRODUCT PRESENTATION
This is an enclosed mall. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store.

- **System Type** Tenant is responsible for their own HVAC system.
- **Condensate Drain** Condensate to be piped in accordance with local code.
- **Process Cooking Equipment Exhaust** Size for application by Tenant. Distance between exhaust and inset to be determined by Field Tenant Coordinator or Property Management.
- **Make Up Air** Tenant is responsible for their own make up air.
- **Test & Balance** Tenant shall employ a TAB, NEBB or AABC Certified Air Balance Contractor to perform final testing and balancing.
- **See Criteria Sheet MEP-1 for further information.**
HVAC – ROOF TOP EQUIPMENT ZONE
PLUMBING – DINING PAVILION TENANTS FC-1 TO FC-16

- **Water**  Redistributed by Landlord via overhead mains with 2” valve connection.
- **Waste**  4” wye connection off Landlord main. Designated connection point within or adjacent to space.
- **Vent**  Connect to Landlord common vent or through roof by Tenant.
- **Natural Gas**  Gas is available from the Gas Company for cooking use only. Connection at Landlord provided manifold. Tenant to run piping, Landlord to determine route. Available for Dining Pavilion and Restaurants only. Tenant to provide meter.
- **Grease Waste**  Landlord provided 4” connections for Dining Pavilion only.
- **Toilet Rooms**  As required by code.
- **Drinking Fountain**  Per code and ADA requirements.
- **Service Sink**  As required by code or Authority Having Jurisdiction.
- **Oil Waste Management**  Tenant is required to connect to oil recovery system which Landlord will provide stub in their space.
- **Food Digester**  Tenant to participate in Food Digester Program. See bulletin for additional information.
- **See Criteria Sheet MEP-1 for further information.**
FIRE PROTECTION – DINING PAVILION
TENANTS FC-1 TO FC-16

• **Implementation** Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided.

• **Tenant Flow Switch** Not permitted.

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

• **See Criteria Sheet MEP-1 for further information.**
ELECTRICAL – DINING PAVILION
TENANTS FC-1 TO FC-16

- Voltage  277/480 volt, 3ph, 4-wire.
- Landlord Equipment  Landlord provided electrical conduit and pull string. Feeder cables are by the Tenant.
- Power  Tenant to obtain power from local utility.
- Metering  Tenant to provide disconnect, meter and connect to Landlord meter bank per local utility company.
- Capacity  Tenant maximum connection is 100 watts per square foot. Submit connected and demand electrical load data to support electrical service size requested.
- Telephone  1” minimum conduit with pull wire to designated connection point in central locations.
- Fire Alarm  Interface with Landlord system is only required when the Tenant occupancy requires a system to meet Code. Tenant to tied into Landlord’s system. Duct detectors to shut down RTU equipment to be annunciateg within Tenant space only.
- See Criteria Sheet MEP-1 for further information.
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