TENANT DESIGN MANUAL

ORLAND SQUARE

A SIMON MALL

UPDATED JULY 2015

SIMON℠

PROJECT OVERVIEW

ORLAND SQUARE
A SIMON MALL

Orland Square is located on South La Grange Road, between West 143rd Street and West 151st Street, near I-80, in Orland Park. The center opened in 1976 and it was renovated in 1995. It is the largest shopping center in Chicago's southwest suburbs.

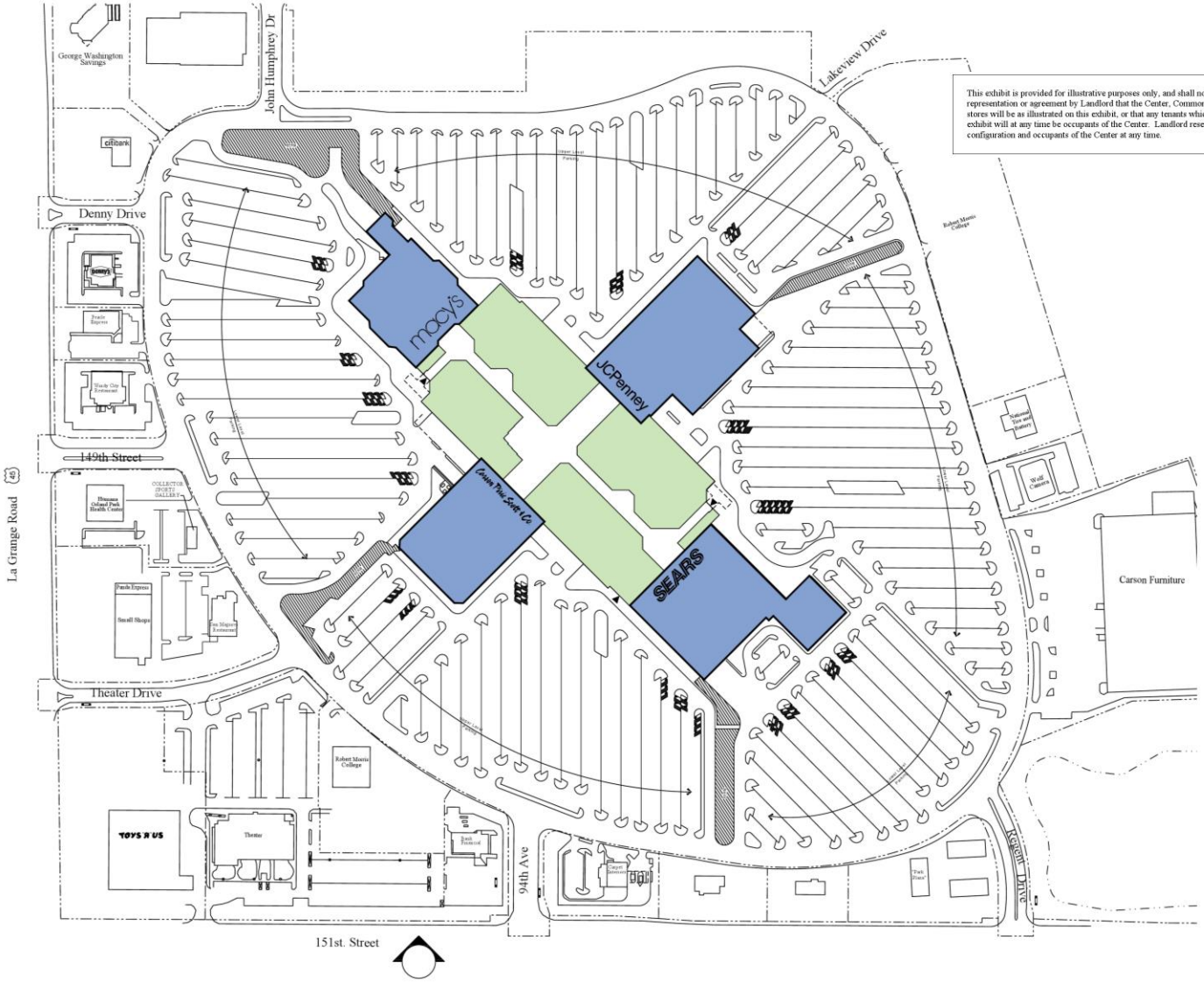
PROJECT OVERVIEW

ORLAND SQUARE
A SIMON MALL

Orland Square features Macy*s, Carson Pirie Scott, Sears, JCPenney, and more than 140 top specialty shops and eateries.

SITE PLAN

ORLAND SQUARE
A SIMON MALL



TENANT INFORMATION PACKAGE

ORLAND SQUARE
A SIMON MALL

The **Tenant Information Package (TIP)** is intended to provide you with the project's design and construction criteria and consists of several parts:

COMPONENT	DESCRIPTION
TIP Index	Will provide a comprehensive list of topics to help locate information
Tenant Design Manual	Provide mall specific architectural, sign and engineering design criteria
Kiosk Design Manual	
Architectural Criteria	Outline submission requirements and will provide necessary guidelines to design your store.
MEP/FP Criteria	(same as Architectural Criteria)
Bulletins	

TENANT INFORMATION PACKAGE

ORLAND SQUARE
A SIMON MALL

- 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

ORLAND SQUARE
A SIMON MALL

Occupancy/ Use:	Mercantile
Construction Classification:	Type II B
Building Levels:	Two (2) Levels
Sprinkler System:	Fully Sprinkled

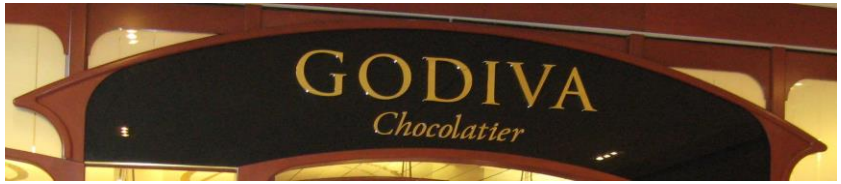
STOREFRONT ELEVATION

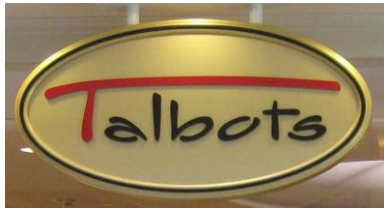
ORLAND SQUARE
A SIMON MALL

Tenants shall construct storefronts to underside of the Landlord's bulkhead at 12'-0" A.F.F.

STOREFRONT SIGNS, AWNINGS, & CANOPIES

ORLAND SQUARE
A SIMON MALL





FOOD CAFÉ - OVERVIEW

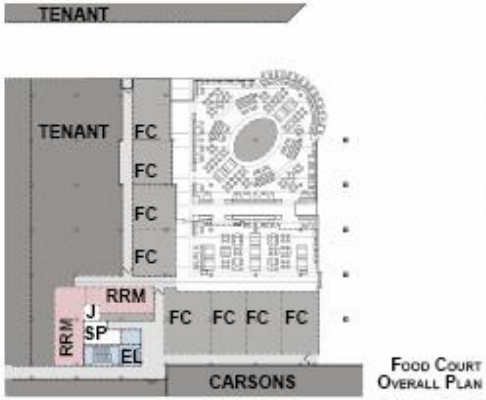
ORLAND SQUARE
A SIMON MALL

The Orland Square renovation will introduce a new Café area for food service Tenants. It will offer an exciting culinary experience within a modern and upscale setting. Tenants are therefore challenged to present a visually stimulating design. A strong presentation is encouraged through creative use of architectural materials and graphic design, along with signing consistent with the overall vision of the new Café setting.

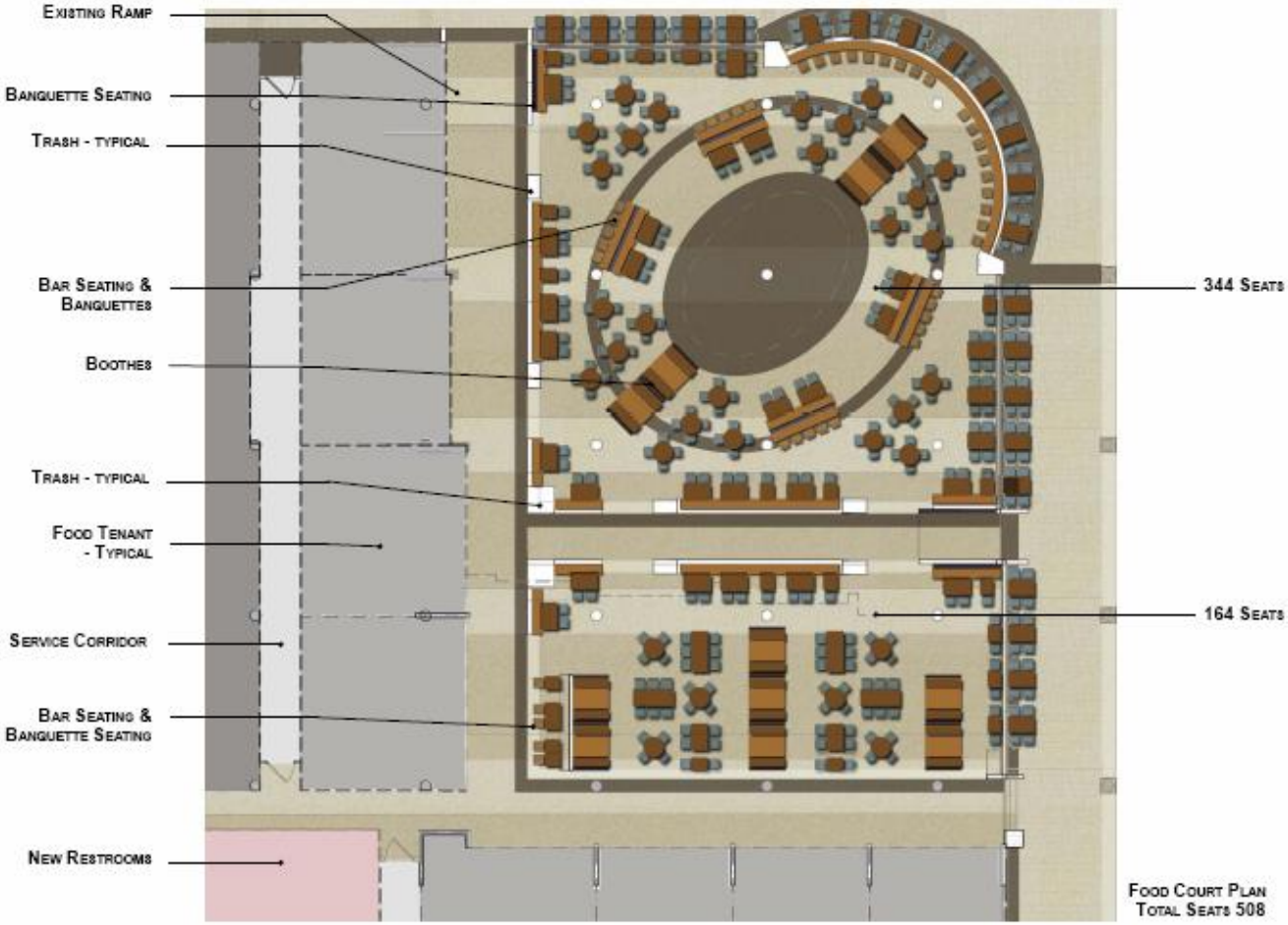
These graphics are for illustrative purposes only. Refer to the Landlord Drawings for more accurate details and information.

FOOD CAFÉ - OVERVIEW

ORLAND SQUARE
A SIMON MALL



Food Court Overall Plan



Food Court Plan
Total Seats 508

These graphics are for illustrative purposes only. Refer to the Landlord Drawings for more accurate details and information.

FOOD CAFÉ - OVERVIEW

ORLAND SQUARE
A SIMON MALL

These graphics are for illustrative purposes only. Refer to the Landlord Drawings for more accurate details and information.

FOOD CAFÉ - OVERVIEW

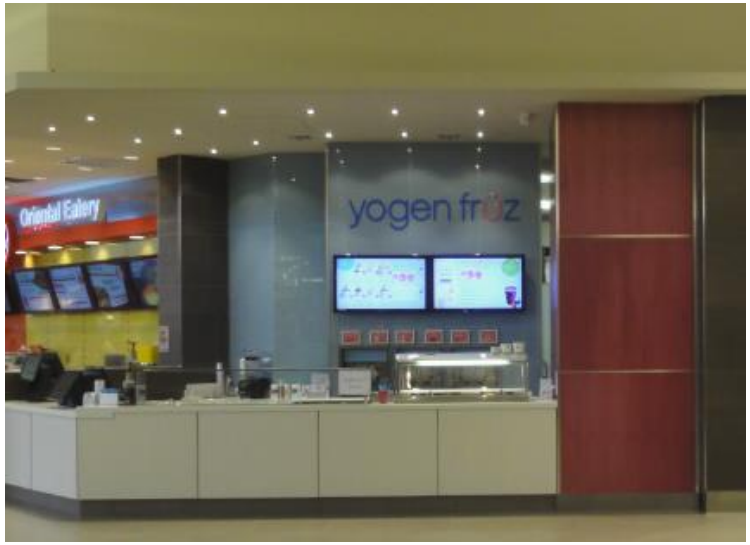
ORLAND SQUARE
A SIMON MALL

These graphics are for illustrative purposes only. Refer to the Landlord Drawings for more accurate details and information.

FOOD CAFÉ

ORLAND SQUARE
A SIMON MALL

Tenants are required to design a unique, upscale bistro type restaurant for counter service. The areas visible to the public need to have a high level of design and project an overall image of an uncluttered, fresh look. Counters, lighting, materials, signing, menu boards all need to present a bold, “one of a kind” design. The creative use of interesting textures and dimension are expected. Review the following pages carefully. This is not a foodcourt. Be innovative.



FOOD CAFÉ

ORLAND SQUARE
A SIMON MALL

FOOD CAFÉ

ORLAND SQUARE
A SIMON MALL

Front Counters should be interesting, focused on food display and inviting to the public to visually lure customers to the space.

• All equipment must be recessed or shielded from public view. Cash registers should extend no more than 9” inches above counter top.
• Frameless glass sneeze guards shall be utilized.
• Sneeze guards may not have any other items or signing attached to or resting upon it.
• Countertops shall be monolithic and a durable material such as stainless steel, resin, granite, quartz or concrete.
• Counter fronts of a single, flat material will not be approved. Counter fronts should be visually interesting. The service area and front counter shall utilize multiple types of finishes.
• Tenants are encouraged to separate the selling and pick up of food that requires extended waiting times.
• All finished wood shall be millwork quality kiln dried with a durable protective finish.
• Tenant equipment on counters will be limited, and when allowed, should be set back a minimum of 8” from the front edge of counter.
• Drink dispensers are not permitted on front counter in direct view.
• Condiment and utensil dispensers and holders are not permitted at the front counter unless they are fully recessed into the counter or handed out to customers individually
• No tray slides allowed.
• No power cords or data lines to be visible to the public.
• No self-service dispensers will be permitted on front counter.
• Counter face and under counter illumination is permitted.
• Toe kick material along front counter must be durable. No illumination will be permitted at toe kick.
• Employee access through the front counter is not permitted.

Materials: Use innovative, high tech materials that project a fresh, modern look to the customer. The materials of the counter, ceiling and back Feature Wall need to include the latest materials available on the market. Materials such as:

• Large format tile or stone such as 6” x 24”,12” x 24”or 4” x 30”. Natural, polished or honed.
• Textured finishes that create shade and shadow such as:
• Stainless steel
• Back illuminated glass
• Polished concrete
• Textured metal or resin panels
• Bold wood veneers

FOOD CAFÉ

ORLAND SQUARE
A SIMON MALL

Materials not to be used:
- Clear anodized aluminum
- Consistent use of glazed tile on any one plain.
- 4” x 4”, 6” x 6”, 8” x 8” tile – glazed or unglazed.
- Plastics or laminates
- Faux materials (ie. Brick)

Feature Wall is the wall separating the sales from the back of house/kitchen area. This feature wall is expected to be one of the major focal points in establishing the store image to the public and should be used as a billboard or visually stimulating to promote Tenant’s product. Things to consider:

• Both durable and interesting combination of materials should be used on all walls visible to the public. For example, large format stone, glass, metal panels, high quality wood veneer.
• The materials should highlight the overall store design, be full height and act as a backdrop for the uncluttered presentation.
• Site lines to the back of house/kitchen area must be blocked or visually obscured by a full height staggered wall. Typical foodcourt doors will not be permitted.
• Extend the neutral pier demising wall tile to the intersection with the Feature Wall, when possible.
• Work islands in front of the Feature Wall area allowed.
• No doors or rolling grilles are allowed.
• No open storage is allowed along this back Feature wall. If storage is integrated, it must be closed cabinetry
• Digital menu boards and store signing should be a part of the Feature wall design.
• Any food passageways between kitchen and front sales area must be kept to a maximum of 24” wide x 10 “ high.
• Painted walls surfaces, plastic laminate or anodized aluminum are not permitted within the areas visible to the public.

Electronic Digital Menu Boards are required**.** Menu boards must be built into the architecture of the overall storefront design and should not be applied an as afterthought.

• Placement of menu boards should be located so that they do not extend in front of the neutral pier opening and are not placed too far back to read. Placement may occur on the feature wall.
• The brightness of the electronic menu board should not be brighter than the storefront

FOOD CAFÉ

ORLAND SQUARE
A SIMON MALL

•No static graphics or supplemental menu boards are allowed.
- Product logos are not allowed.
- Ghost images in the background of Tenant's name are not allowed.
- Limited to 4 panels unless approved by Landlord.
- No unfinished backs or data lines to be exposed to public.
- Internally illuminated menu boards are not permitted.

Exhaust Hoods must also be designed into the overall layout and architecture of the storefront design.
- Any hood placed over the front counter must integrated with the storefront signing and menu boards.
- Hoods must be clad to complement the design palate.
- Hoods may be internally illuminated
- Hoods may not extend beyond the lease line
- Hoods may not be located within 24" from the side demising piers

Ceilings: The ceiling design, height and material is an additional surface that gives the Tenant and opportunity to reinforce the storefront design.
- The ceiling in the sales area should not be a flat single, plane horizontal surface.
- The ceiling design must coordinate, align and transition with the adjacent Tenant's ceiling
- Fresh, upscale materials are encouraged, in addition to the required gypsum board ceiling
- Ceilings shall be a minimum of painted gypsum board.
- Lay-in ceiling tiles will not be permitted in any area visible to public.
- Ceilings shall be installed at (???) with a painted reveal between adjacent Tenants. Paint color is (????)
- All sprinkler heads to be fully recessed.
- If security cameras are used, they must be integrated and recessed into ceiling.
- All HVAC diffusers shall be flush with ceiling finishes.

FOOD CAFÉ

ORLAND SQUARE
A SIMON MALL

Lighting: Decorative lighting should be used to convey the image of the overall design. Lighting should be focused on the food and the architecture of the store. Avoid an even lighting scheme throughout the entire public area. Recommended lighting approaches include but are not limited to:

- Decorative pendant light fixtures over front sales area.
- Fully recessed track and light fixtures
- Indirect ceiling cove lighting systems
- No surface mounted track, acrylic or plastic lensed fixtures permitted.
- Illuminated exhaust hoods must be concealed and integrated into the design
- . No fluorescents lighting in public areas.

Flooring: The Tenant is required to extend the mall common area floor paving materials to Tenant's toe kick, with materials, pattern and grout color to match Landlord's materials. Flooring material behind the sales counter and in the kitchen must be durable and waterproof. A waterproof membrane must be included throughout the entire demised space floor surface area and turned up 4'-0" along all demising walls to protect the adjacent Tenants and common areas.

Rolling Grilles: Rolling security grilles are not allowed along the front sales counter or in public view between sales area and the prep/kitchen area.

FOOD CAFÉ SIGNAGE

ORLAND SQUARE
A SIMON MALL

Unlike a typical food court, Tenants are expected to integrate signing and graphics into the architecture of the storefront design. Signs must not be an afterthought and applied or hung without understanding the storefront sight lines.

Tenants will not be permitted to build a sign band over the front sales counter.

Graphic statements are encouraged as part of the back feature wall architecture or on glass panels.

FOOD CAFÉ SIGNAGE

ORLAND SQUARE
A SIMON MALL

- Storefront signing cannot be installed over the front sales counter and must be a minimum 4’-0” behind the lease line.
- Maximum overall letter height will be 14”.
- Signing can be suspended from the ceiling, mounted on an illuminated light frame, applied onto the feature wall or a part of the menu board.

- Place Order” and “Pick up” signs should be incorporated into the overall design.

Tenants are encouraged to incorporate bold, creative and unique signing into their design, such as:

- Metal letters backlit to produce a halo effect
- Pin mounted metal, porcelain, polished brass or copper letters
- Edge lit, sandblasted glass
- Edge lit letters with push thru lettering
- Individually illuminated letters / plex face type signs on pendant mounted raceways.

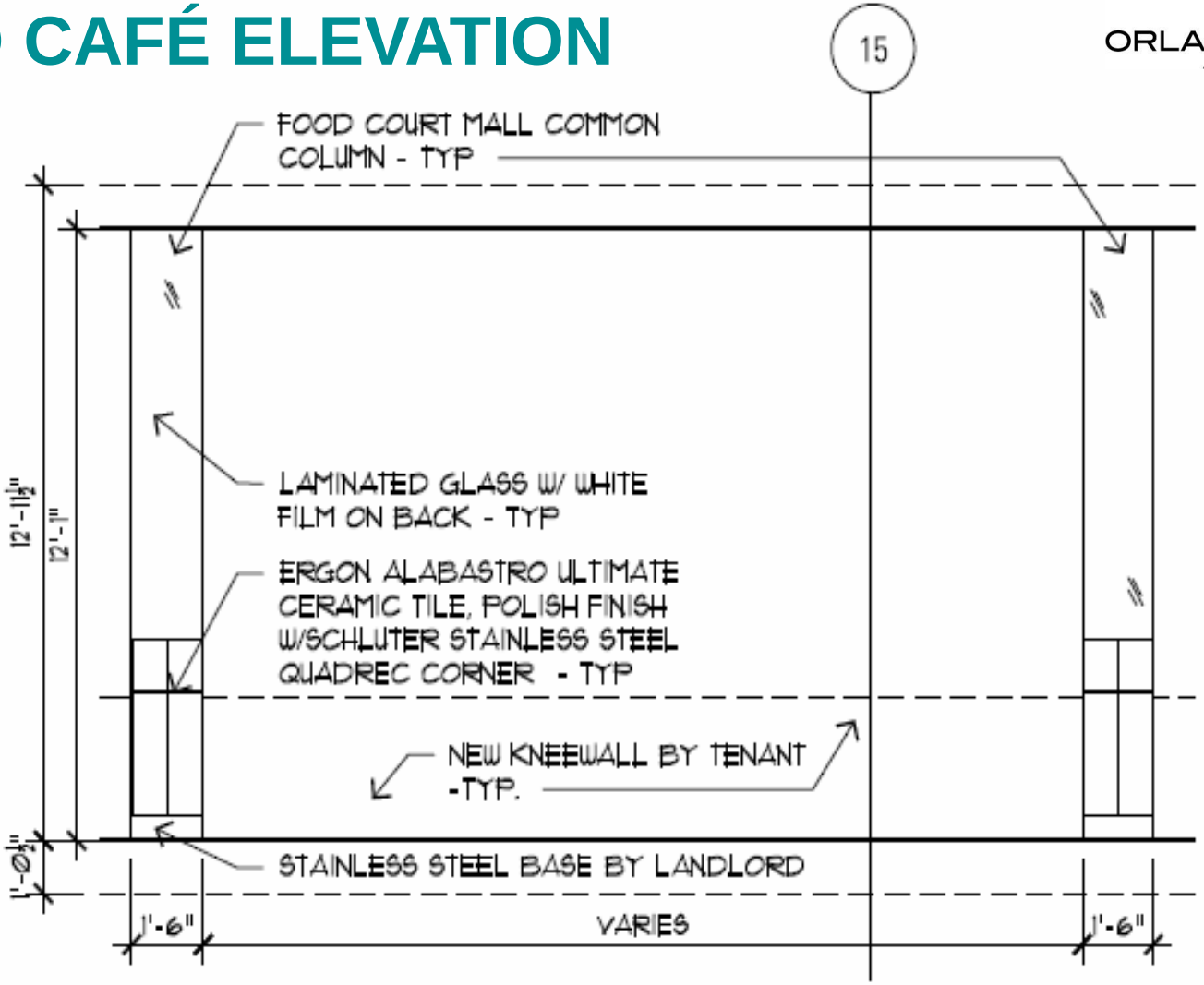
Prohibited Sign Types

- Box or Cabinet type signs
- Exposed Neon type signs
- Non illuminated signs
- Tag lines or daily special signs

These graphics are for illustrative purposes only. Refer to the Landlord Drawings for more accurate details and information.

FOOD CAFÉ ELEVATION

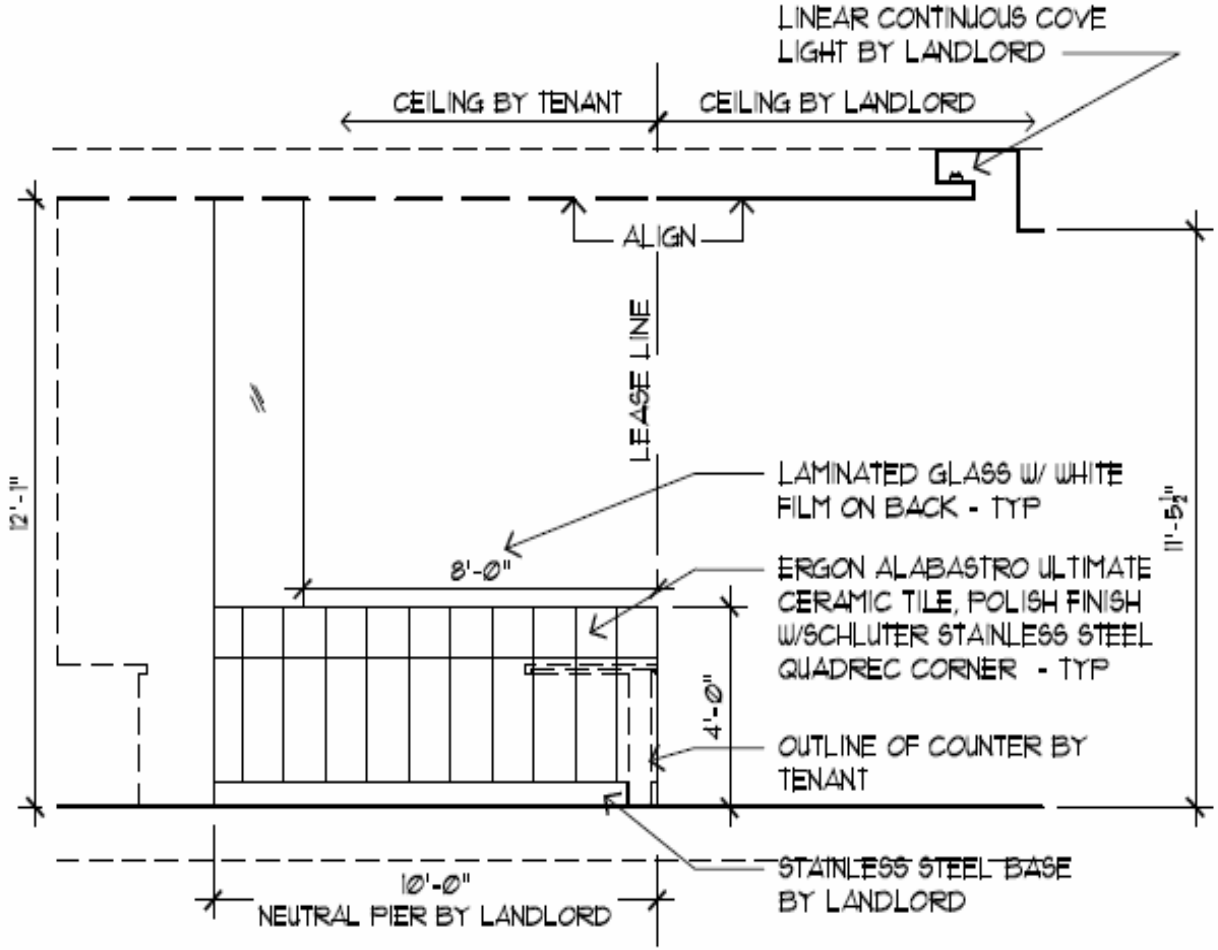
ORLAND SQUARE
A SIMON MALL



These graphics are for illustrative purposes only. Refer to the Landlord Drawings for more accurate details and information.

FOOD CAFÉ SECTION

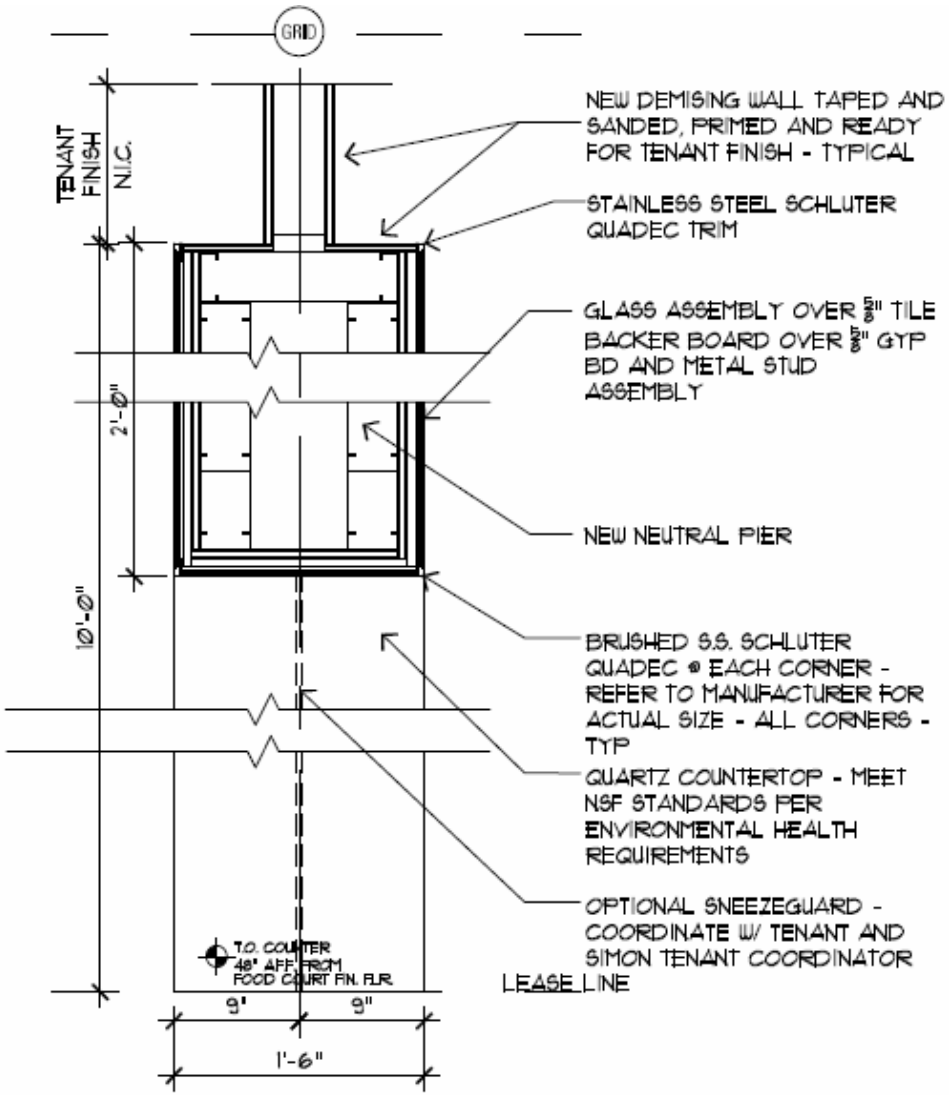
ORLAND SQUARE
A SIMON MALL



These graphics are for illustrative purposes only. Refer to the Landlord Drawings for more accurate details and information.

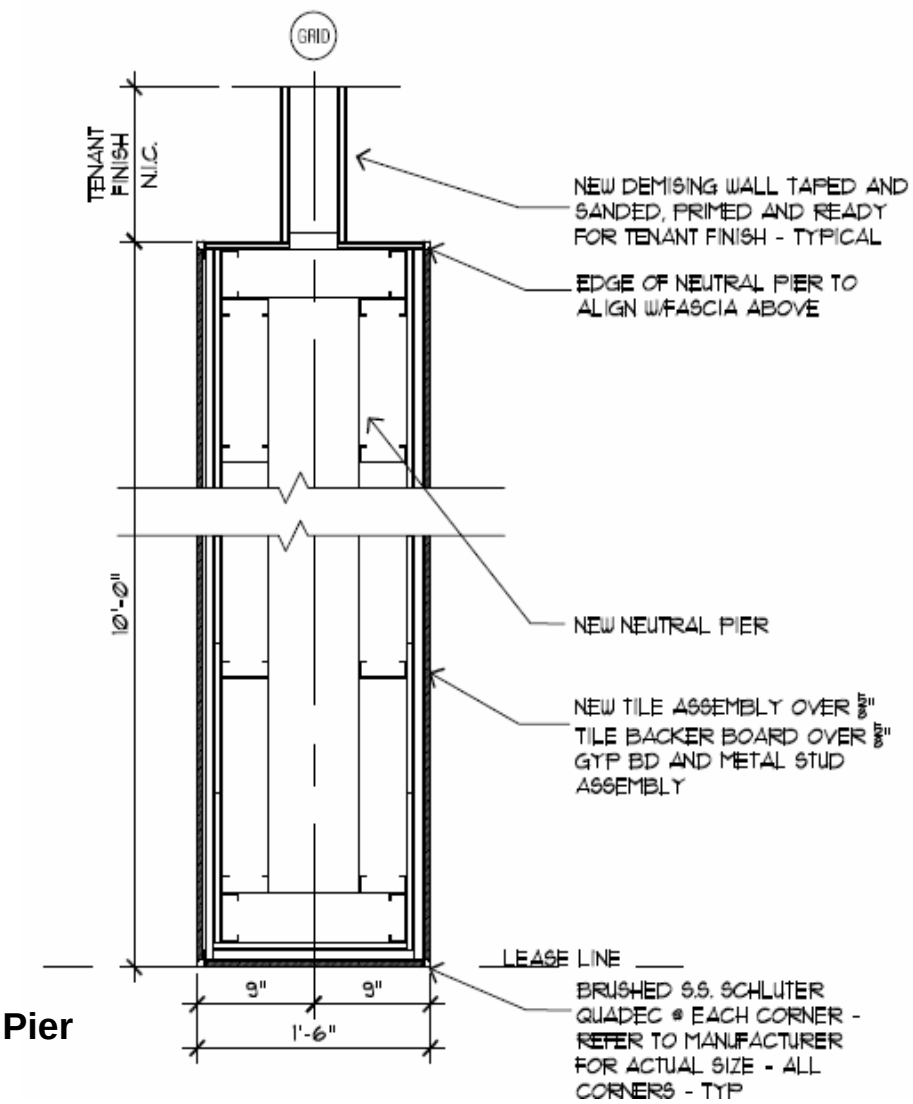
NEUTRAL PIER DETAIL

ORLAND SQUARE
A SIMON MALL



NEUTRAL PIER DETAIL

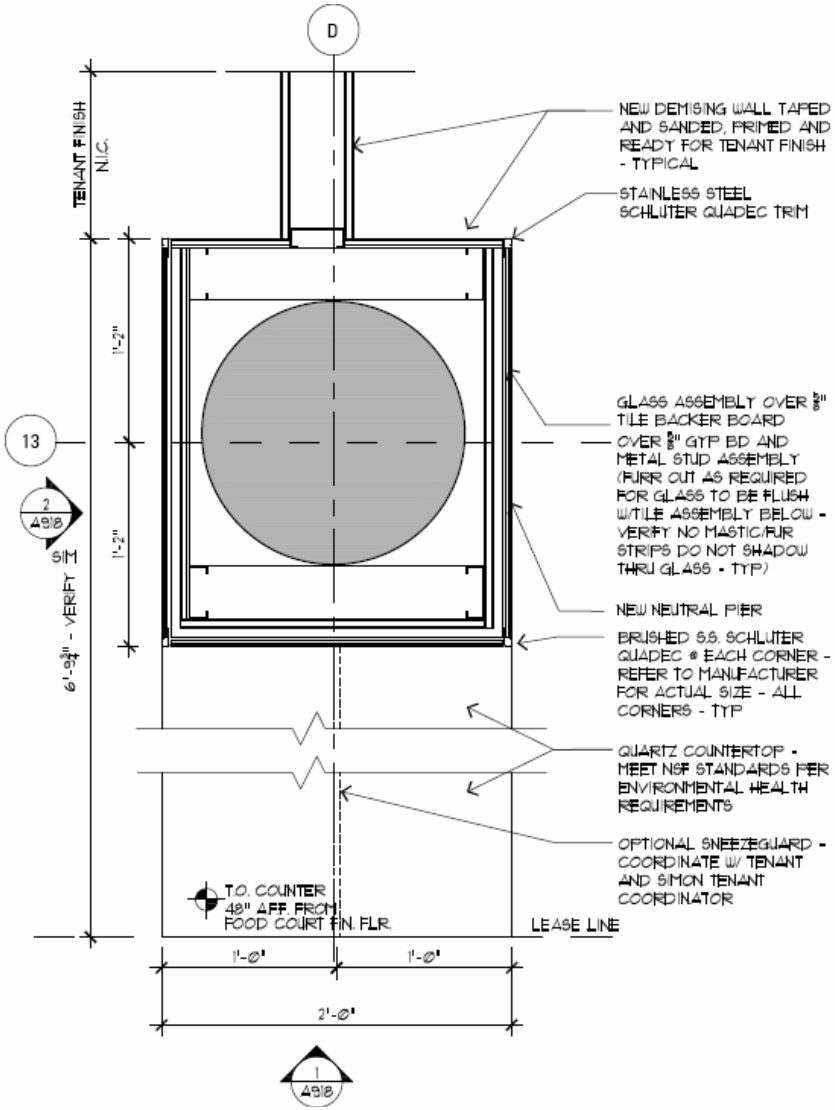
ORLAND SQUARE
A SIMON MALL



Base of Neutral Pier

NEUTRAL PIER DETAIL

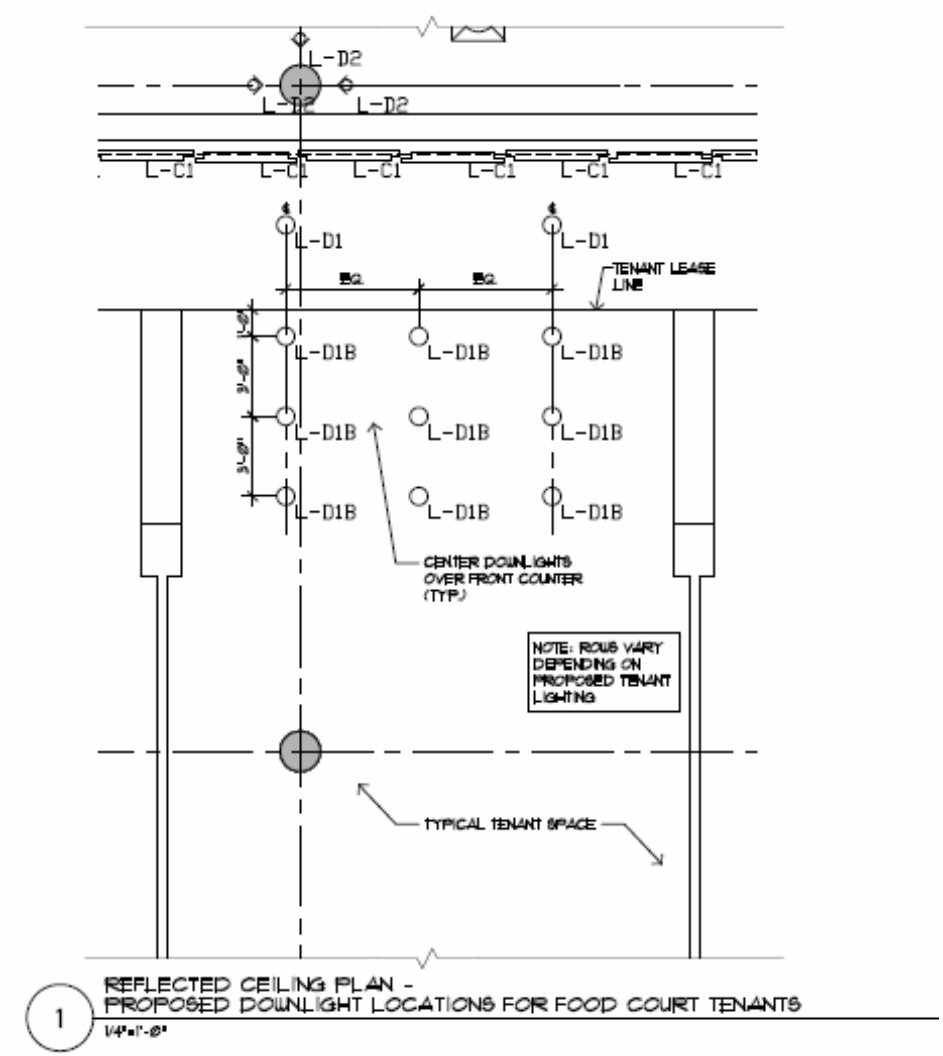
ORLAND SQUARE
A SIMON MALL



SIMON

SUGGESTED LIGHTING PLAN

ORLAND SQUARE
A SIMON MALL



SUGGESTED FIXTURE OPTIONS

ORLAND SQUARE
A SIMON MALL

Gotham Architectural Downlighting fixture options and specification:

AF 2/42TRT 8AR (blank) PCL MVOLT (blank)

EXAMPLE: AF 2/32TRT 8AR MVOLT

Series	Wattage/Lamp		Aperture/Trim color		Finish		Lens type		Voltage	Ballast[3]	
AF	**1/13TRT**	**2/13TRT**	**8AR**	Clear	(blank)	Semi-specular	(blank)	No lens	**MVOLT**[2]	(blank)	Electronic ballast
	1/18TRT	**2/18TRT**	**8PR**	Pewter	**LD**	Matte-diffuse	**CGL**	Clear glass lens	**120**	**ECOS**[2,4]	Lutron® EcoSystem® electronic dimming ballast. Minimum dimming level 5%
	1/26TRT	**2/26TRT**	**8WTR**	Wheat			**PCL**	Clear polycarbonate lens	**277**	**ADEZ**[4,5]	Advance Mark 10® electronic dimming ballast. Minimum dimming level 5%
	1/32TRT	**2/32TRT**	**8WR**[1]	White painted			**T73**	Tempered prismatic lens	**347**	**ADZT**[2]	Advance Mark 7® electronic dimming ballast. Minimum dimming level 5%
	1/42TRT	**2/42TRT**	**8MB**[1]	Black baffle			**PPC**	Prismatic polycarbonate lens		**S5**[6]	SIMPLY5™ system ballast. Minimum dimming level 15%
	1/57TRT		**8WB**[1]	White baffle			**FOL**	Flat opal lens			
			8BC[1]	Black cone							

MEP CALCULATION FORMS

ORLAND SQUARE
A SIMON MALL

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**

SIMON℠