

RETAIL TENANCY  
DESIGN GUIDELINES:  
**DOMESTIC TERMINAL  
FOOD & BEVERAGE**

JANUARY 2023

# IT ALL BEGINS HERE

**A liveable airport environment that provides retail, commercial and recreational experiences that is uniquely Brisbane.**

**Brisbane Airport has a vision to be proudly local but world class, a distinctive place that visitors keep coming back to, and the best possible airport partner for airlines.**

**The design approach is set to celebrate the unique attributes and character of the Brisbane Airport location.**

**Considerations of the passenger's priorities, airport operations and good design principles are key in shaping the BAC terminal experience and are embodied the aspirational intentions for the Domestic Terminal Building (DTB) as the primary welcome mat for Brisbane.**

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## PURPOSE

This guide is provided as a tool to inform and inspire and assist tenants in achieving a final design and fit out that offers the highest experience, whilst achieving the design vision for the future of the Brisbane Domestic Airport.

The Guidelines provide design guidance to the tenants to maximise the impact of their shop, set design ideas, framework and direction to evolve brand opportunities to high standards of quality execution. Design doesn't have to be complex but relevant, Authentic and unified into one big idea.

Appointing an experienced Retail Designer will be very important to achieving a successful final fitout result. A competent professional Retail Designer will be key to creating an engaging, efficient and functioning environment that reflects your brand personality and create a retail experience that aims to draw in the customer.

We look forward to working collaboratively to explore the possibilities of each site and focus on all design elements connecting together to create a fantastic terminal experience.

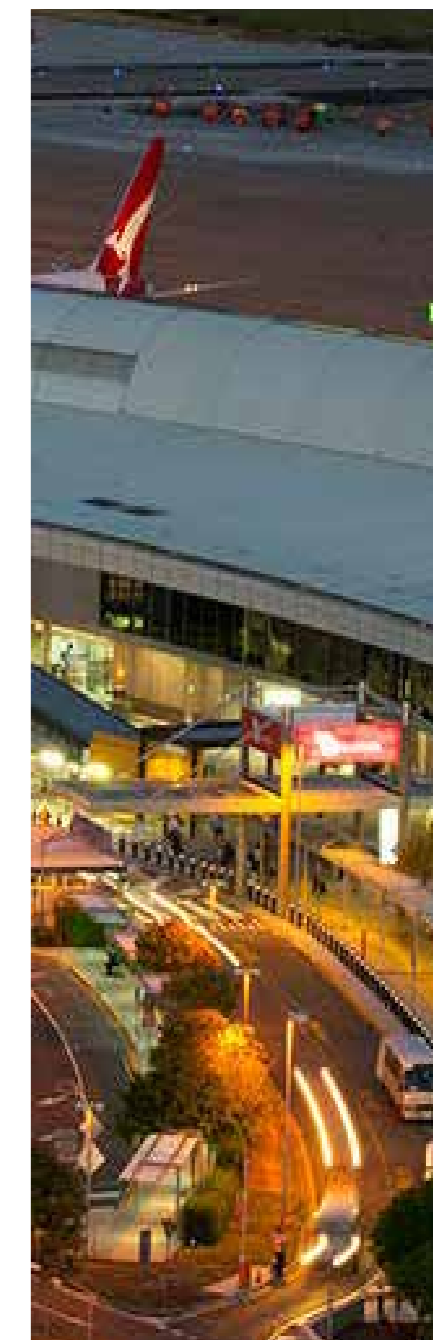
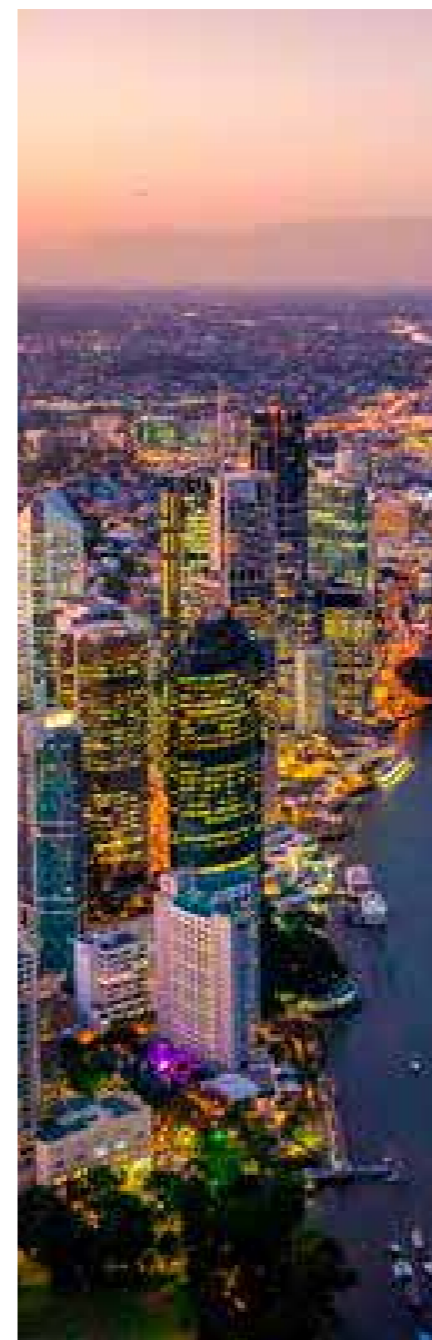
Other relevant references include (subject to updates and not limited to) :

- » Brisbane Domestic Airport Terminal Fitout Guideline
- » BAC Technical Guideline Documents + Register
- » NCC/ABC/BCC building codes and food standards
- » Goods Movement Strategy
- » Airports (Building Control) Regulations 1996 – <http://>
- » Individual Lease + Tenancies Plans
- » Design for Dignity Retail Guidelines (August 2016) or relevant updated version.
- » BAC Fire Engineering Reports



We acknowledge the Turrbal people, the Traditional Custodians of the land on which we work and pay respect to their Elders past, present and emerging.

# START THE TRAVEL ADVENTURE & JOIN THE LIFESTYLE HUB



## INTRODUCTION

Brisbane Airport aims to provide a fresh welcome which captures the local sense of fairness and fun, the drive and enthusiasm of enterprising small business, the state's pristine natural attractions and the organisation's progressive thinking.

From a development perspective, this requires a delicate design balance that embraces the aspirations of a dynamic growing modern city, the traditional values and beauty of an iconic and uniquely charismatic state, alongside an efficient and customer-focused transport hub.

As a flagship development for Brisbane Airport, the redevelopment of the Domestic Terminal Building (DTB) is intended to set the tone for future development.

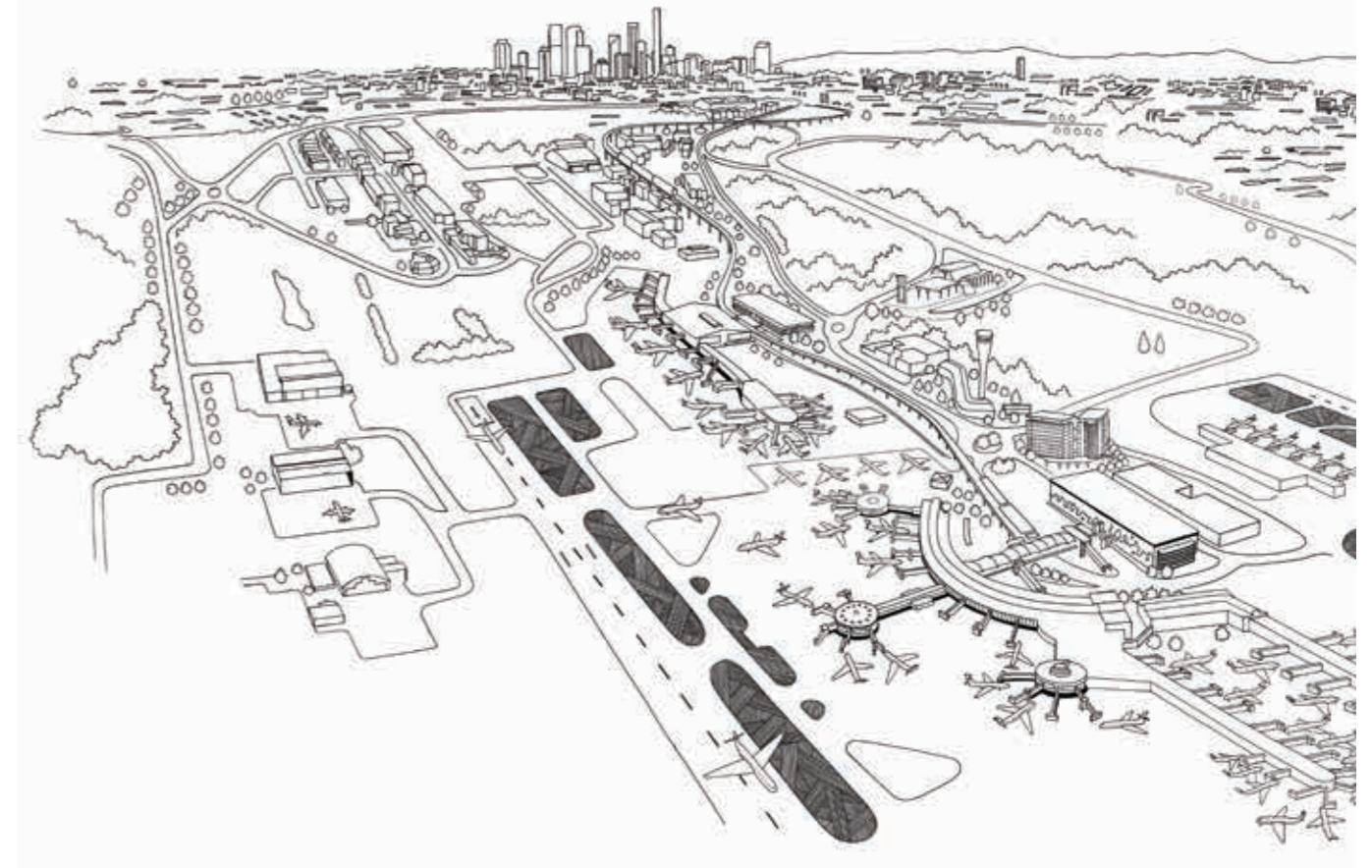
Given its distinct ability to deliver first and last impressions, the Domestic Terminal Building (DTB) is seen as a reflection of the city and the state – a true gateway to Queensland and a statement to the traveller.

We hope to embrace the humming energy and emotion airport environments bring, showcasing global brands and emerging local offers.

Brisbane Sustainability principles are to be embedded into the design and operation of the Domestic Terminal Building.

The redevelopment embraces the buildings heritage, celebrating the traditional architectural.

# A LIVEABLE AIRPORT ENVIRONMENT THAT IS UNIQUELY BRISBANE



## BAC VISION, PURPOSE AND VALUES

### Our Vision – Connect the World. Create the Future.

- » We're building an Airport City that connects people, creates community and fuels our economy
- » If we want to connect the world and create the future, we need to be more than an airport. We need to be a place where business grows. A place people come even when they're not flying
- » We need to be an Airport City – a place that creates jobs for generations to come.

### Our Purpose

**Our purpose is to create value for our four bosses.** This means connecting people with each other, creating places that make life better, and generating opportunities for people and businesses to thrive.

### Our Values

#### Collaboration

Working together is at the heart of everything we do. An airport is a place where there's always a new challenge to solve, but we can tackle anything when we work together. Because teamwork promotes creativity, productivity and growth, our collaboration will help lead BAC to an innovative and bright future.

#### Communication

The first step to successful teamwork is to listen and talk openly, honestly, and respectfully. We all want to be on the same page with each other – it makes projects and innovation much easier. Speaking up, even when it may not be easy, is the best way for our ideas to help shape the future of BAC.

#### Courage

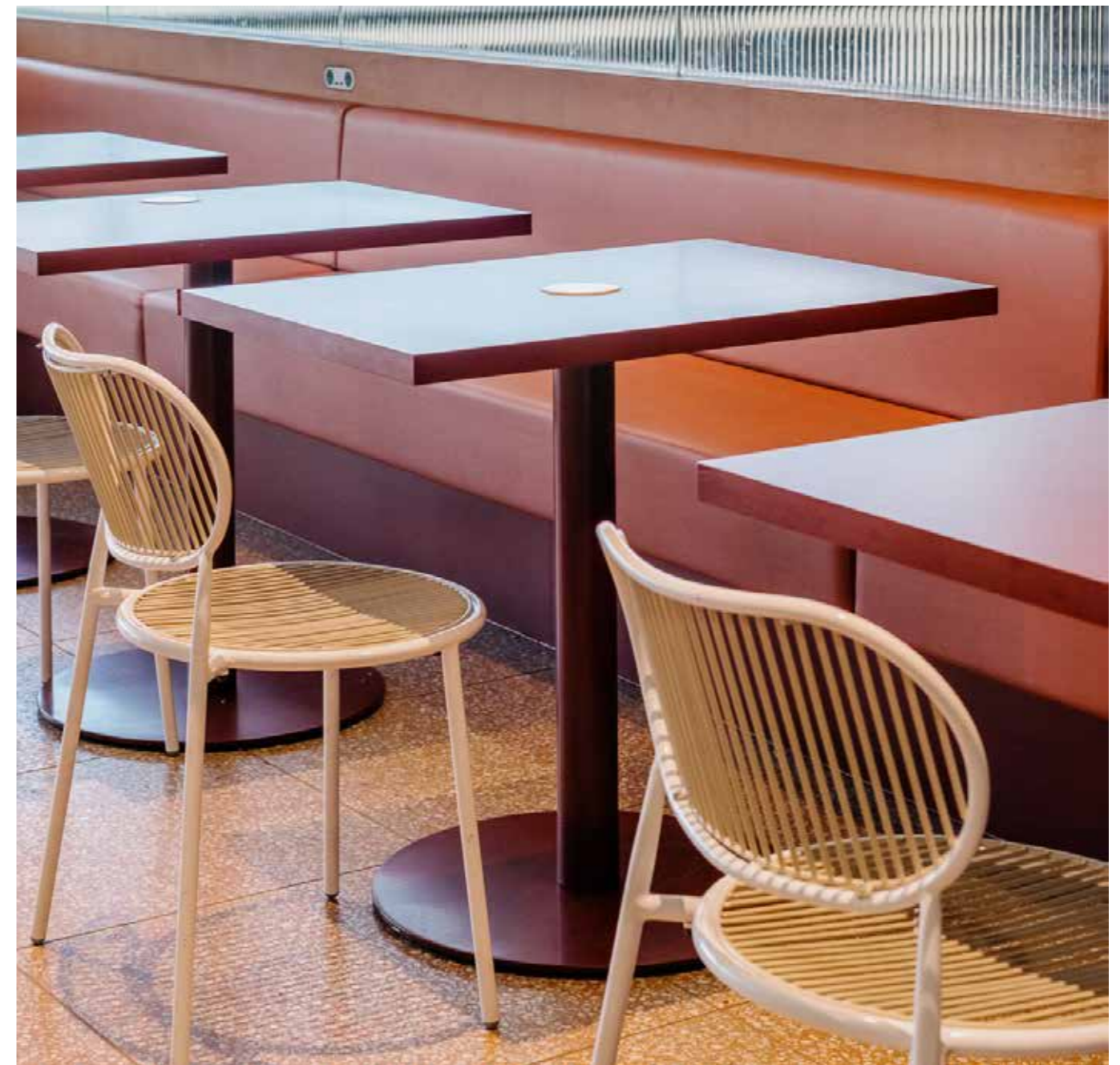
If there's a box, we want to think outside of it. We have the power to innovate, excite and create – whether we're problem-solving, brainstorming, or collaborating, every day is a new opportunity to break barriers and shape the future of BAC. Having the courage to speak up, make hard decisions and ask difficult questions is what allows us to continue to grow.

#### Care

Everything we do comes from a place of care. When we care about the work we do, the environment we work in, and the people we work with, it shows. We pick people up when they fall because we're all in this together. By cultivating a positive atmosphere at BAC, we will have the confidence to work together without fear of judgment. Whether we are working with a team, our customers, the community, or by ourselves, we always make sure care is at the heart of our decisions.



# SHOULD I GET THERE EARLY?



## DINING EXPERIENCE

The Brisbane Airport Domestic Terminal will set a new benchmark for the world's most liveable airport in Brisbane, Queensland. It will offer an unparalleled range of eating options. The food and beverage concepts included in the overall terminal design space will be positioned to serve a range of commuters, from families and individuals departing for leisure activities to the corporate business traveller.

Brisbane Airport Corporation aims to carefully select operators who share its vision for delivering the best standards – in food, beverage, service and experience, every time.

All design elements should be united holistically into a simple big concept idea, with relevant, authentic and considered detailing with a goal to create a bespoke brand experience and maximise patronage.

Ecologically sustainable design elements such as recycled material use, energy efficient lighting and water saving devices are to be used to assist the achievement of Brisbane Airport Corporation's sustainable goals.

The visual interest and excitement created by the live cooking activity, interactive layouts and the display of cuisine ingredients projects a unique dining experience. Open kitchen areas or other opportunities for incorporating an element of food theatre should form part of the tenancy design.



### Indicative Artist's Impression Food Hall

For illustrative purposes only, subject to change.

# CREATE A BESPOKE LOCAL DINING EXPERIENCE



The design approach is guided towards achieving a set of four key outcomes as defined below which are explored further over the following pages:

## ICONIC

Foremost the project is the delivery of a distinctive and memorable environment that embodies not only the local aesthetics of this subtropical city, but Brisbane's cultural spirit.

## ENGAGING

Building in the kinds of facilities that locals will love and visitors will arrive early or stay late to enjoy, the project design will maximise opportunity for retail sales pivotal to project sustainability.

## VIBRANT

Combating the timelessness and placelessness that define so many airports, the project will seek to invigorate and motivate, exceeding traveller expectations.

## PLACEMAKING

The Domestic Terminal retail upgrade will become a destination in its own right. The project will be a testimony to the city's ambition, something locals can be proud of.



# BNE IS COMMITTED TO NET ZERO BY 2025



## SUSTAINABILITY

We recognise that being a leader in sustainability means constantly challenging ourselves to create the best future possible for BNE. Our revised sustainability targets demonstrate our commitment to bringing our purpose of building a world-leading sustainable airport city that future generations trust and are proud of to fruition. To achieve our future ambitions we now commit to be a Net Zero airport city by 2025. Our food and beverage partners will help us achieve this vision.

- » Protect our Planet
- » Grow Responsibly
- » Support our Communities.



**PROTECT.**  
**GROW.**  
**SUPPORT.**

Key principals to be adhered to are –

### Fitout

- » 90% of construction or fit out waste is diverted from landfill
- » Operational waste must be segregated into recycling, landfill and organic waste streams (allow space for 3 waste streams)
- » All products and materials are responsibly sourced
- » Adopt circular economy principles for building materials and products prioritising those that can be disassembled, recycled, or up cycled
- » 5 star energy efficient appliances
- » 5 star WELS rated fixtures and fittings
- » Low or non-toxic paints, sealants, carpets
- » Maximise natural light
- » Use materials with 25% recycled content (where applicable)
- » An operational waste management plan is required.



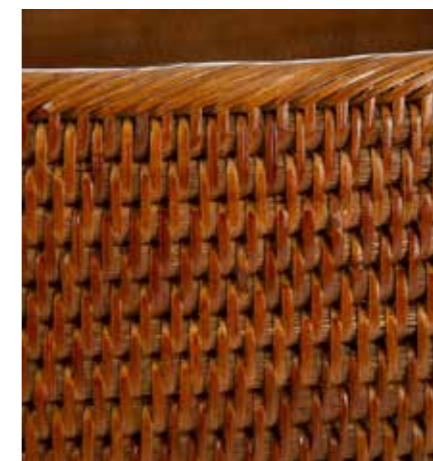
## CELEBRATE A SPACE UNIQUELY BRISBANE

Reflect on the local Brisbane experiences, architectural cues, details, lifestyle hubs and cultural spirit. Explore these local elements as stimulus for a localised modern twist within your space.



## THE GATEWAY TO THE ESSENCE OF QUEENSLAND

Brisbane Airport is the welcome mat to Brisbane, the South East & Queensland. Embrace the colours, light, tones, tactile textures that travel in Queensland brings and capture them conceptually.



## SUBTROPICAL SUNFILLED REALM

Immerse yourself in the lush subtropical climate and sundrenched pristine natural beauty which make Brisbane & Queensland unique within the Australian landscape. Let the elements inspire.

## CHARISMATIC STATE

From the outback, cities, towns and coasts, connect with the local patriotic sense of fairness and fun. Consider the diversity of local personalities & characters which makes it one of a kind. Embrace the spirit, excite and delight by entwining bespoke retail touchpoints.



## CELEBRATE THE NATURAL LIGHT

Maximise the architectural landscape. Play with monolithic rhythmical columns, verticality, volume & light of the vault. Create dynamic freestanding touchpoints & product activations within the space to align. Existing structural columns are to be retained in their original state.



## TRANSPARENCY & VIEWS

A key design element is for transparency through all tenancies to allow views and unimpeded sightlines to the tarmac and celebrate the aviation experience throughout the terminal.



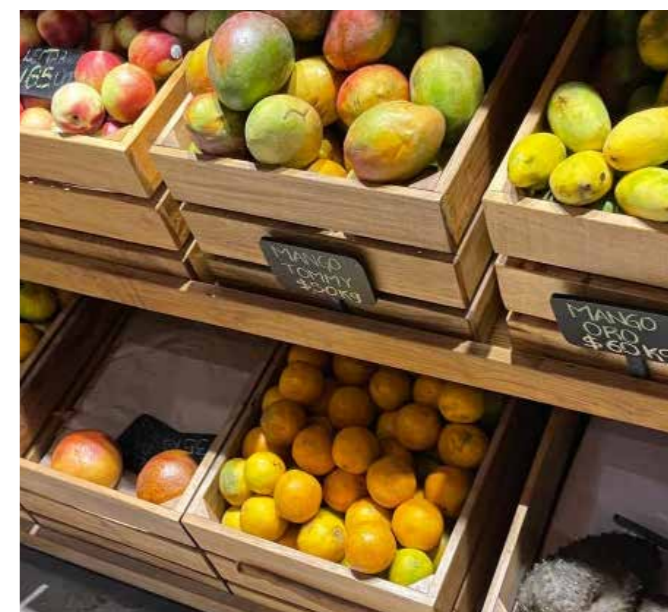
## LAYOUT & LAYERING

Immerse your customers within your brand atmosphere. Utilise the height and engage them with intriguing creative layouts, entry points to invite them into your food experience. Offer bespoke dining within your tenancy. Existing structural columns to be retained in their original form.



## FOOD THEATRE

Share your passion! Excite, delight, celebrate & entertain with your gastronomy specialty and skills. Frame, connect & highlight the art of your unique expertise. Exhaust hood detailing and finish are to be integrated as key design element. Maintain transparency through your tenancy and kitchen – so your customers can see the planes as well as your chefs.



## BRANDING

What's your story? Express your brand personality throughout your built environment, materials, signage, menuing, ticketing, packaging. These elements should all fuse together to create a holistic customer experience. Provide product information on your cuisine and brand origins. Incorporate your story into staff selection and training.

## FOOD STYLING

Stimulate the senses and tantalise the taste buds with abundant displays. Utilise props within styling that talk to your flavours. Use artistic layers for vivid stimulus. With a simple refresh, props can keep your store looking on trend, seasonal, and fresh into the future.



## SIGNAGE

One additional signage location to be creatively integrated into your shopfront zone. Be creative with materials, three dimension, illumination and location. No exposed fixings, cables, standard lightboxes will be permitted, nor full length signage across the ceiling level.



## TENANCY IDENTIFICATION SIGNAGE

Identification signage shells are provided for all retail tenancies. The tenant is to install their logo outline signage onto the panel with no solid background.



## FLOOR

Welcome them in! Let your floors guide people through the space.  
Floors to be high quality and robust for the high traffic airport environment.



## CEILINGS

Submerge your customers in the brand experience and utilise all architectural surfaces to showcase your big design concept for the space. When not required for health compliance ceiling should be focused on open designs to achieve services operations & compliance with Fire Engineering Reports. (Refer to BAC Technical Documents for openness ratio). Services are to be managed neatly.



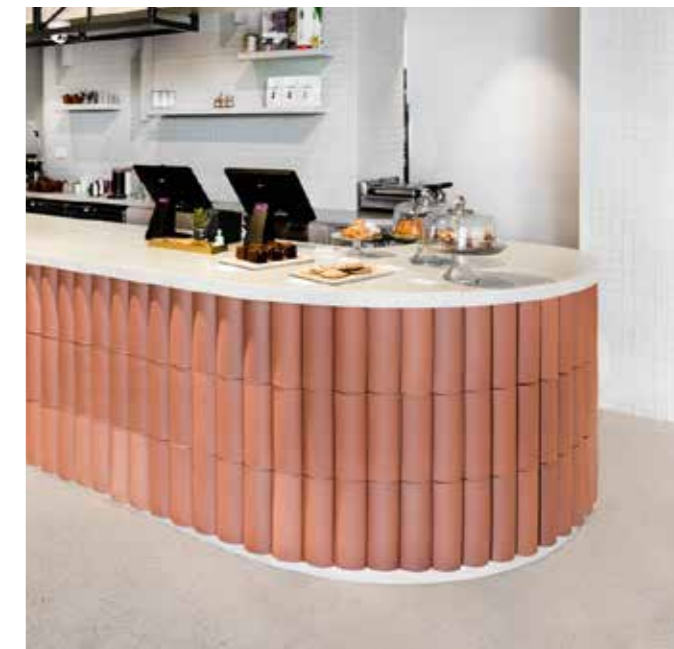


## WALLS

Walls can talk!

Offers adjacent windows should keep all walls and joinery low or translucent to allow light to move through the space. Where full height walls are needed, use them to showcase your brand and your idea.

Create an immersive space for your customers.



## JOINERY & DETAILING

It's all in the detail. Craftsmanship over complexity. Durable yet considered. Utilise built in banquettes and planters to create comfort and identity (900mm high max). Create separation to the concourse, and consider layering, making joinery functional and striking.

Don't forget joinery lighting.

No hard barriers are to be created between the licensed seating zones and the gate lounges, allowing passengers to easily move between the two. The tenant is responsible to ensure the Fire Engineering Report is considered in relation to compliance of fixture ratios, heights, spacing within the tenancy, including equal accessibility.



## MENU, GRAPHICS & TICKETING

Use your menu as a tool to let your passion shine and clearly highlight your offer in an insightful way execution. Considerations of font hierarchy, sub sections, clear pricing should assist with succinct and legible communication to the customers. Cater for all members of the community and guests by providing a bilingual menu. Menus & promotions are to be integrated into the design concept and not free standing.



## FURNITURE

The furniture is where your customers' find their comfort, and why they'll stay longer. Make it durable and comfortable. Consider multiple demographics and ergonomics. Source for universal design principals. Make the furniture near the gate lounges similar to the adjacent gates so that your customers can easily move between zones.

Remember the sustainability principals – responsibly sourced, locally designed and made with circular economy principals.



## COUNTER DETAILING

Create a home for all your needs and be creative.

The full product ranges should be considered with the length of glass displays and frameless where possible.

The counter design should allow for integration of food service equipment, beverage dispensers, promotional advertising, POS (terminal, screen, printers, EFTPOS cradle, cash drawer) impulse items, menus, napkins, straws, sauces and recessed as applicable. Cable management to be considered.

Serving sizes, drinks to be professionally designed, and mounted. Consider the detail of focused lighting.

Fridges are to be integrated within the concept and housed accordingly. Anticipated volume of sales and reserve storage capacity.

Allowance for ample under bench storage of both crockery, napkins, condiments, utensils, packaging system alert beepers and trays should be stored behind the front counter or in purpose built recesses within the counter top to present neatly. There should be no visible ventilation customer facing.

Beverage fridges should target energy efficient models to be used (minimum 5 star energy rating).



## LIGHTING DESIGN

Create an atmosphere and set your mood.

Your lighting consultant should consider all trading hours including both day and night, whilst being mindful of the effect of natural light.

Your food is the hero, so be sure to consider how it is lit in detail.

A 3D false colour rendition diagram with lux levels indicated should be submitted with your detail design. All lighting to meet applicable building codes and safety requirements.

Some good general lighting principles for consideration:

- » Beam widths – lighting control
- » Colour temperature
- » Colour rendition – quality of light
- » Lux levels – amount of light on product/ focal areas.

LED strip within joinery should be detailed & evenly diffused so there is no visible “dotting”.

**Colour rendering** – As a general rule all lights should consider 90+ CRI to ensure quality of light on your within your space.

**Colour temperature** – Generally 3000k is a standard lighting specification for ceiling and feature lighting. Your lighting consultant should consider your counter and fridge lighting with the particular food offer on display and resolve colour temperatures accordingly for a seamless presentation.

Sustainability principles are mandatory – maximise natural light, and use LED lighting exclusively.



## AUTHENTIC, SUSTAINABLE MATERIALS & PALETTES

Explore robust tactile textures with your material selections. They should reflect your mood and atmosphere.

All materials specified should support the sustainability principals of BNE.

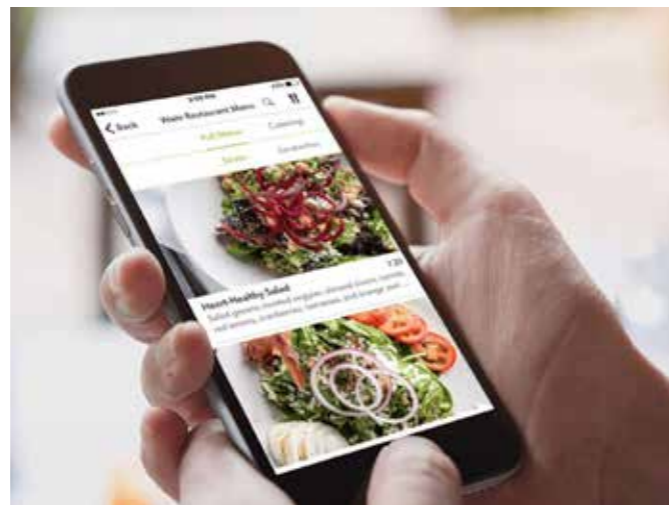


## MATERIALITY

Finishes selection to consider:

- » Where possible, Australian designed & locally made
- » All products and materials are responsibly sourced
- » Adopt circular economy principles for building materials and products prioritising those that can be disassembled, recycled, or up cycled
- » Low or non-toxic paints, sealants, carpets
- » Use materials with 25% recycled content (where applicable)

- » Authentic & Natural variation in material finish
- » Eco certified or reused / recycled timber products
- » Surface texture finished to suit the application, resists staining + slip
- » Robust to suit the airport environment
- » Fire hazard indices, Fire Engineering Requirements + BAC Technical Guideline Register
- » Note – certificates of species and place of origin of all timber to be supplied with authority submission of documentation



## INTERACTIVE TECHNOLOGY #BESOCIALYSAVVY

Make friends, be playful, excite, delight and dare to be different!

Create an instaworthy moment not only through your food styling, but also through your store design! Make customers proud to share their experience at your store and in turn increase brand awareness and attract new customers. Airports involve quick decisions and impulse buys. Consider how interactive technology may assist your brand experience, service processes and customer reach.

Your customers can sit anywhere within the terminal. Make it easier for them by using QR code technology for ordering.



## UNIFORM

As part of your design package, the uniforms should reflect the cuisine concept and be consistent with the brand identity.

A high standard of grooming and uniform for front and back of house staff ensure a positive first impression. Design must consider OH&S & local health regulations, comfort as well as aesthetic considerations.

## UNIVERSAL DESIGN

Accessibility and overall customer service are important not only to customers with a disability, but will benefit all. It is strongly encouraged that tenants go above and beyond compliance with the Australian Building Codes and Standards and incorporate inclusive design strategies for dignified access. Providing inclusive design elements and a positive shopping experience will result in more purchases, ensures customer satisfaction and will result in greater recommendations to family and friends. It is important to communicate and implement strategies early on in the design phase.

Documents and further information: Design for Dignity Retail Guidelines provides detailed information and resources specifically related to universal design principals for the retail sector. This document includes case studies and also provides information on compliance, Australian Codes and Standards. The Disability Discrimination Act (1992) requires that people with disability have equal access to premises as well as goods and services.



## SUSTAINABILITY

The BNE sustainability purpose:

**Creating a sustainable, world leading Airport City that future generations trust and are proud of.**

We recognise that being a leader in sustainability means constantly challenging ourselves to create the best future possible for BNE. Our revised sustainability targets demonstrate our commitment to bringing our purpose of building a world-leading sustainable airport city that future generations trust and are proud of to fruition. To achieve our future ambitions we now commit to be a Net Zero (scope 1 & 2) airport city by 2025.

We know we can't do this in isolation. Your operational efficiency is improved by applying environmentally beneficial processes, systems and practices. Your design will be required to conform to a checklist of requirements, some of which include the below:

### 1. Establish an agreed set of sustainable design values

- » Sustainable outcomes should be considered with each design decision
- » Integration of sustainability into the design process may save on retrofitting and operational costs, resulting in a comprehensively beneficial outcome
- » Communication of sustainability features to the design team up front will reduce potential conflict and ensure desired outcomes are achieved.

### 2. Reduce water use

- » Install flow control devices on all water outlets
- » Water efficient tap ware – self timer tap ware
- » Install tap aerators in hand basins
- » Visibly located smart meters raise awareness of water usage and costs
- » All tapware to have 5 star WELLS rating.

### 3. Manage energy use

- » Reduce energy demand and increase energy efficiency. Staff awareness strategies are encouraged
- » Locate hot water systems close to outlet and insulate pipes from the system. Use water temperature control mechanisms
- » Maximise transparency and access to natural light
- » Where sunlight penetrates the façade, incorporate blinds
- » LED lighting and energy efficient configurations, separating switches for lighting near windows which will not be utilised during the day
- » Use of energy efficient appliances (dishwashers, refrigerators, cooking appliances, water heaters). Minimum 5 star energy rating

- » Visibly located smart meters raise awareness of water usage and costs
- » NCC Section J compliance
- » Connection to BMS system.

### 4. Reduce Waste

- » Use products/packaging that are durable, reusable, recycled and recyclable
- » Minimise packaging
- » Minimise waste
- » Promote recycling and encourage staff awareness strategies
- » No single-use plastic bags
- » No plastic single use service ware (specifically straws, spoons, cutlery, stirrers). Use biodegradable
- » Allow for BOH waste segregation for general, comingled and organics (3 bins/ 3 waste streams)
- » Operational waste management plan required
- » Encourage and enable customers to use keep cups.

### 5. Materials

- » Where possible, Australian designed & locally made.
- » Select products and materials that are durable and from environmentally sustainable sources
- » Adopt circular economy principles for building materials and products prioritising those that can be disassembled, recycled, or up cycled
- » Low or non-toxic paints, sealants, carpets
- » Use materials with 25% recycled content (where applicable)
- » Eco certified or reused / recycled timber products
- » Note – certificates of species and place of origin of all timber to be supplied with authority submission of documentation
- » 90% of construction or fit out waste is diverted from landfill
- » Incorporate renewable, recycled and local materials from initial design phase right through to construction
- » Consider embodied energy of materials
- » Low or non-toxic paints, sealants, carpets: consider air quality produced by materials such as Volatile Organic Compounds (VOC's).

## SECURITY CONSIDERATIONS

The design of the tenancy is to ensure adequate security measures are implemented to secure tools of trade from unauthorised access.

### Open plan food preparation and serving areas

Due to the higher visibility of sharps within this style of tenancy additional thought should be given to the ease of accessibility of sharps by an unauthorised person intent on gaining access to the area:

- » Prep area and sharps use to be the furthest practical location away from the public
- » Sharps to be securely tethered to work space out of reach of public and with only sufficient tether length for work purpose
- » Counter interface with the public incorporate design features to deter and delay access to the work area, use of higher display counters, minimise open space for ease of climbing entry
- » Lockable staff access doors to prevent unauthorised entry
- » To prevent unauthorised access over tenancy walls, the use of 1.8m height walling – combination of solid structure and glass window is acceptable.

### Back of House Kitchen/Prep area

Where the risk of multiple sharp items such as knives are required to be kept on site and the tenancy has a kitchen/ prep area away from the public, consideration should be given for the following design options to be incorporated in the fit-out:

- » Lockable drawers and cupboards to secure sharp items
- » Tethering of sharps to fixtures using tamper proof fittings that prevent unauthorised removal
- » Lockable doors leading to sharps storage and usage areas
- » Secure servery hatches leading to open areas after hours.

### Open plan non-food tenancy

Non-food tenancies may also hold tools of trade that may be considered prohibited items within the sterile area, and as such need to be secured to prevent unauthorised access. Items included within the definition of tools of trade include, scissors, screwdrivers, box cutters, hammers, spanners and pliers. Methods that may be implemented to prevent unauthorised access to these items:

- » It is recommended that only the minimum required items are stored on site
- » Lockable drawers and cupboards to secure sharp items
- » Tethered to counter – scissors used on a regular basis could be retained this way
- » Secure container within a drawer – container secured to drawer to prevent removal
- » Locked store rooms with no public access.

## BACK OF HOUSE

Don't forget your backyard and consider a home for staff belongings, bins, deliveries, equipment, bins, mops & chemical cleaning, recycling. Consider all OH&S safety, security and health requirements.

## FIRE ENGINEERING REPORTS

Fitout works to be carried out in accordance with the current Fire Engineering Report:

All Fire Engineering Reports for the Brisbane Domestic Terminal are required to be complied with and reviewed in wholeness. The exert below is around spatial constraints and will help with the commencement of design development. Should you have any questions in relation to this Report please contact GHD to seek advice on how to develop a compliant layout (contact details in the Tenancy Fitout Guideline).

The increase of the retail limit in the fire engineering reports permits a 10% increase with a hazard classification higher than OH1 subject to the following conditions:

- » 40% coverage. Contents to be well distributed
- » The aggregate height of storage on any given vertical trajectory, must not exceed 2 m, but must not be within 0.5 m of the ceiling in the tenancy trading area (which must be sprinkled as per the approved fire safety reports)
- » If a store room is used to store items within 0.5 m of the ceiling, then the store room must be fully fire rated for a minimum of 2 hours
- » Stock modules shall not exceed a width of 1.5 m unless the store room is fully fire rated for a minimum of 2 hours
- » The clearance between stock modules shall not be less than 1 m, unless the store room is fully fire rated for a minimum of 2 hours.

## SERVICE & STRUCTURAL

Fitout works to be carried out in accordance with but not limited to:

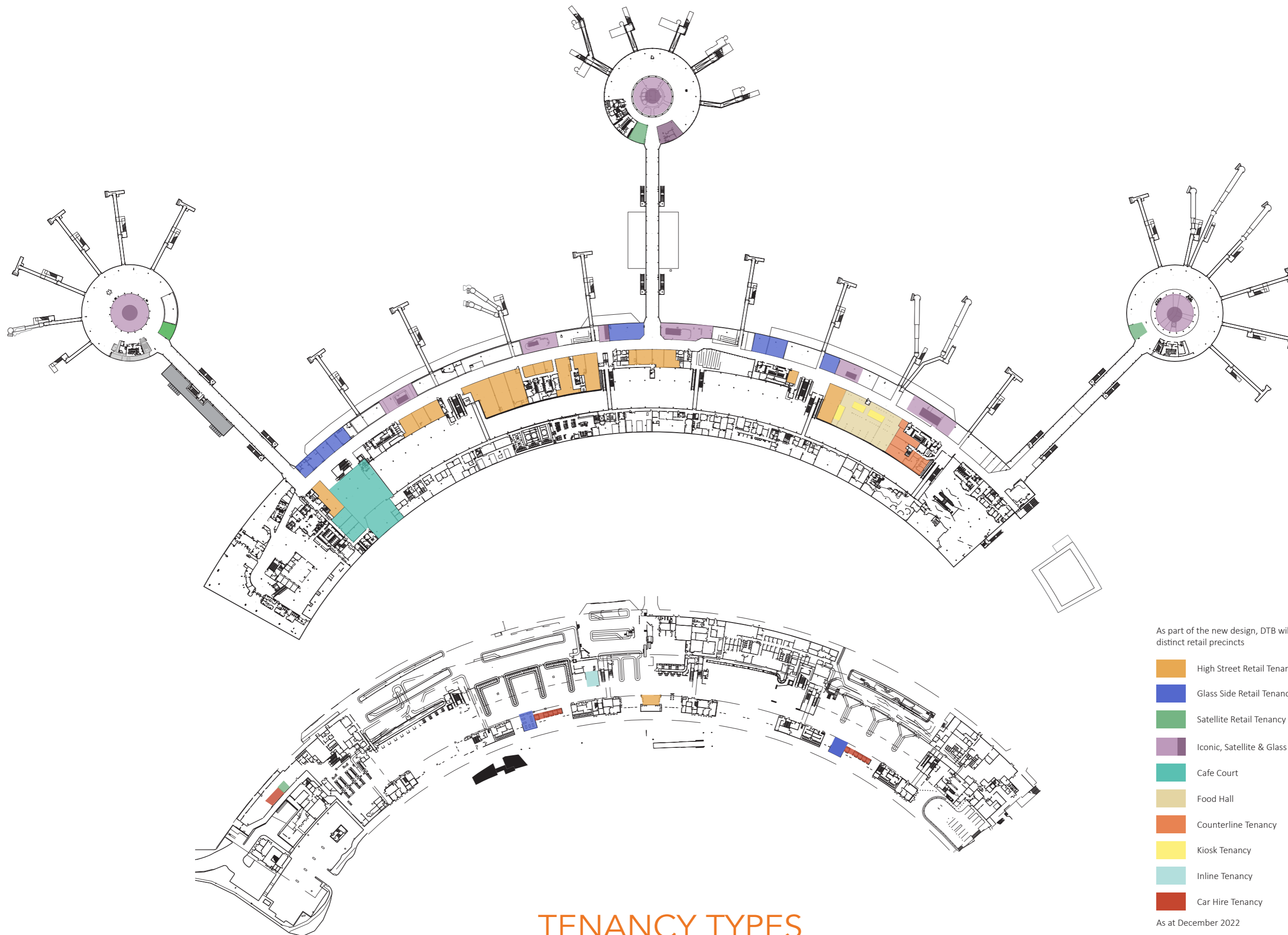
- » Services are typically feed vertically from overhead not from below slab. This needs to be considered in design
- » Latest edition of the Building Code of Australia/National Construction Code. Consider building classifications for any additional requirements
- » Relevant Australian Standards
- » ABC Approval process
- » Mechanical and heat loads calculations. Consider heat from external facades on glass side tenancies
- » Shopfronts and glazing to be installed to comply with Australian Standards & Codes.



**Indicative Artist's Impression Food Hall**

For illustrative purposes only, subject to change.





As part of the new design, DTB will have distinct retail precincts

- High Street Retail Tenancy
- Glass Side Retail Tenancy
- Satellite Retail Tenancy
- Iconic, Satellite & Glass side Food
- Cafe Court
- Food Hall
- Counterline Tenancy
- Kiosk Tenancy
- Inline Tenancy
- Car Hire Tenancy

As at December 2022

# TENANCY TYPES



**Indicative Artist's Impression southern concourse**

For illustrative purposes only, subject to change.



## ICONIC GLASS SIDE & SATELLITE

Distinctive, iconic and open.  
Celebrate the aviation experience capitalising on airport views.

The iconic locations adjacent the glass captures alfresco dining and reflects the casual and relaxed charm of the Queensland experience. Tenant to provide a new ceiling and lighting over bar and kitchen footprint. Exhaust canopy to be high quality finish.

Workflow should consider key sightlines and tenancy approaches, fast service, queuing, ordering and make the most of food theatre. Tenancy structure to be set off glazing 1500 mm min to maintain transparency. Typically, 1200mm high built zone only, with any health screening/ equipment to be integrated into concept to 1400mm and well considered. Signage to rear wall, exhaust canopy, or counter front. Generally loose furniture, any built-in seating joinery to be maximum 900mm high. Lit menu integrated with barrier. You are encouraged to use banquette seating to create separation to the concourse, however no hard barriers are to be created between the licensed seating zones and the gate lounges, allowing passengers to easily move between the two. Make the furniture like the adjacent gate lounges so that your customers can sit within (and be served into) the lounges as well.



## LEVEL 1 INLINE

A first impression and last farewell gesture.

Full height walls to two sides to underside of level 2 floor above. Lighting structures to be integrated into the void area are to be open and transparent. Tenancy height to 1200mm with any health screening to be integrated into concept to 1400mm. Signage to be integrated to rear wall. Utilise joinery full height or key design element to rear wall.

Seating barriers (max 900mm) and planters to define lease line. Image indicative wall example only.



## CAFE COURT

Intriguing creative layouts and entry thresholds to invite customers into the unique dining experience.

Suspended 3D individual sign lettering or integrated into tenancy design. Signage maximum a 1/3 of the shopfront width. Explore materials and illumination. No open ceiling for the first 1200mm.



## FOOD HALL

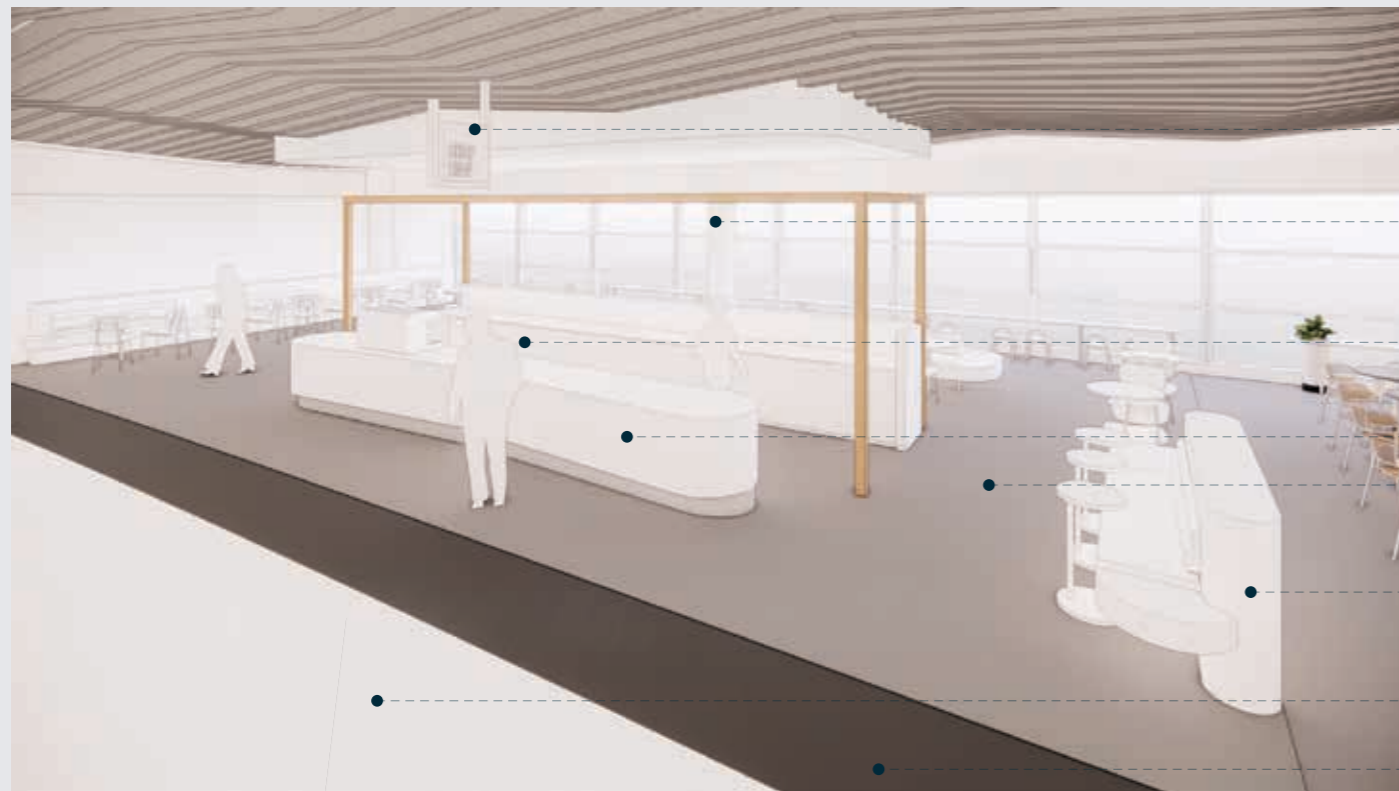
Fun, fresh & fast!

Illuminated 3D sign hanging from the ceiling.

Counterline tenancies to have 200mm high skirting. Rear+ side walls should be articulated to support the branding. Any views to back of house to be well detailed and viewlines considered.

All central / kiosk tenancies to maintain view lines throughout the food hall. Tenant to provide a new ceiling and lighting over bar and/or kitchen footprint. Exhaust canopy to be high quality finish.

Kiosks typically 1200mm high built zone only, with any health screening / equipment to be integrated into concept to 1400mm and well considered. Signage to rear wall, exhaust canopy, or counter front.



Tenancy identification signage.

Existing structural columns are not to be painted. No signs, shelving or walls to fix directly to columns.

Typically, 1200mm high built zone only, with any health screening/ equipment to be integrated into concept to 1400mm and well considered.

Point of Sale Joinery.

Consider coffee collection zone in design

Joinery to concourse edge only, to contain loose seating

Concourse flooring

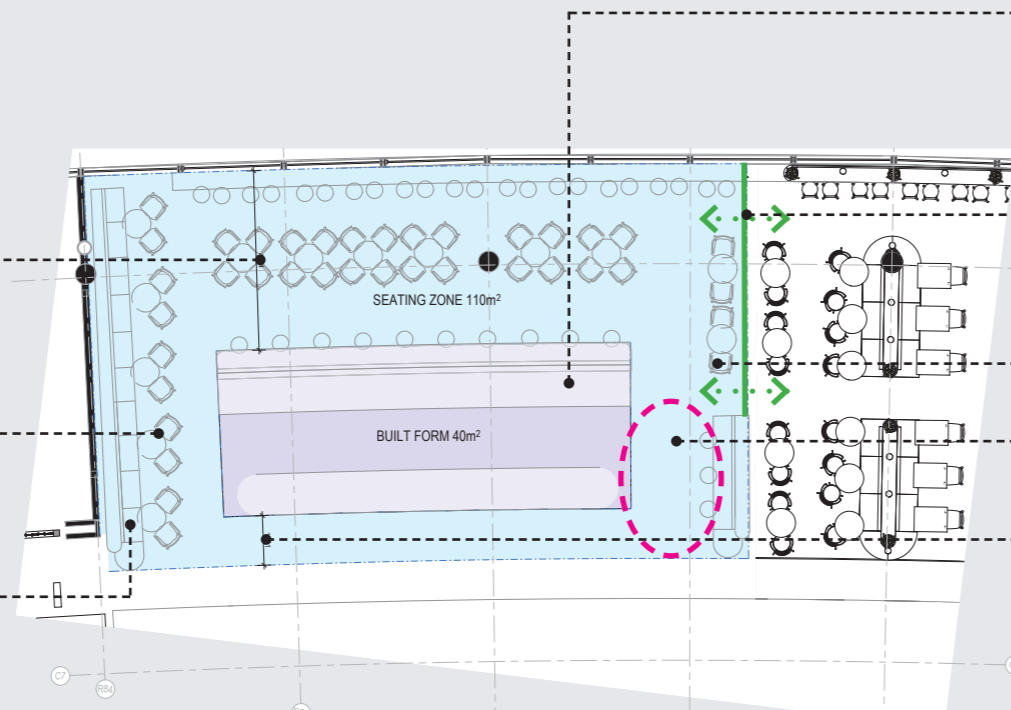
Concourse edge defined with flooring

### Level 2 – Glass Side Tenancy

Tenancy structure to be set off glazing 1500mm min to maintain transparency.

Make the furniture like the adjacent gate lounges so that your customers can sit within (and be served into) the lounges as well.

Generally loose furniture, any built-in seating joinery to be maximum 900mm high.



Typically, 1200mm high built zone only, with any health screening/ equipment to be integrated into concept to 1400mm and well considered.

Tenancy seating to blend into Gate seating to allow passengers to move easily between gate & tenancy

Tenancy seating to blend into Gate seating

Consider coffee collection zone in design

Tenancy structure to be recessed 1200mm from the concourse to allow for queuing

## ICONIC GLASS SIDE & SATELLITE

Distinctive, iconic and open.  
Celebrate the aviation experience capitalising on airport views.

The iconic locations adjacent the glass captures alfresco dining and reflects the casual and relaxed charm of the Queensland experience.

Tenant to provide a new ceiling and lighting over bar and kitchen footprint. Exhaust canopy to be high quality finish.

Workflow should consider key sightlines and tenancy approaches, fast service, queuing, ordering and make the most of food theatre.

Tenancy structure to be set off glazing 1500mm min to maintain transparency.

Typically, 1200mm high built zone only, with any health screening/ equipment to be integrated into concept to 1400mm and well considered.

Signage to rear wall, exhaust canopy, or counter front.

Generally loose furniture, any built-in seating joinery to be maximum 900mm high.

Lit menu integrated with barrier. You are encouraged to use banquette seating to create separation to the concourse, however no hard barriers are to be created between the licensed seating zones and the gate lounges, allowing passengers to easily move between the two.

Make the furniture like the adjacent gate lounges so that your customers can sit within (and be served into) the lounges as well.

TENANCY PLAN 01  
Level 2 – Glass side Tenancy

<b>DRAFT ISSUE</b>		REV	DATE	DESCRIPTION	DRW	ER	AS	AS
<small>Do not make from drawings. Dimensions are to be checked on site prior to commencement of work. Dimensions for built form to be checked with the Author. Drawings are not to be used for construction purposes. Any amendments to the drawings must be approved by the Designer or Author. The use of drawings for any other purpose is at the user's risk. The Designer and Author accept no liability for any loss or damage arising from the use of drawings for any purpose other than that intended.</small>		A	01-12-22	FOR INFORMATION	ER	AS	AS	
PROJECT		DRAWING NAME		CLIENT		DRAWN		CHECKED
DTB SOUTHERN RETAIL UPGRADE		Tenancy Plan - 01		BRISBANE AIRPORT				APPROVED
								PHASE
								DISC.



Tenancy identification signage.

Existing structural columns are not to be painted.  
No signs, shelving or walls to fix directly to columns  
Joinery to concourse edge only, to contain loose seating

Typically, 1200mm high built zone only, with any health screening/ equipment to be integrated into concept to 1400mm and well considered.

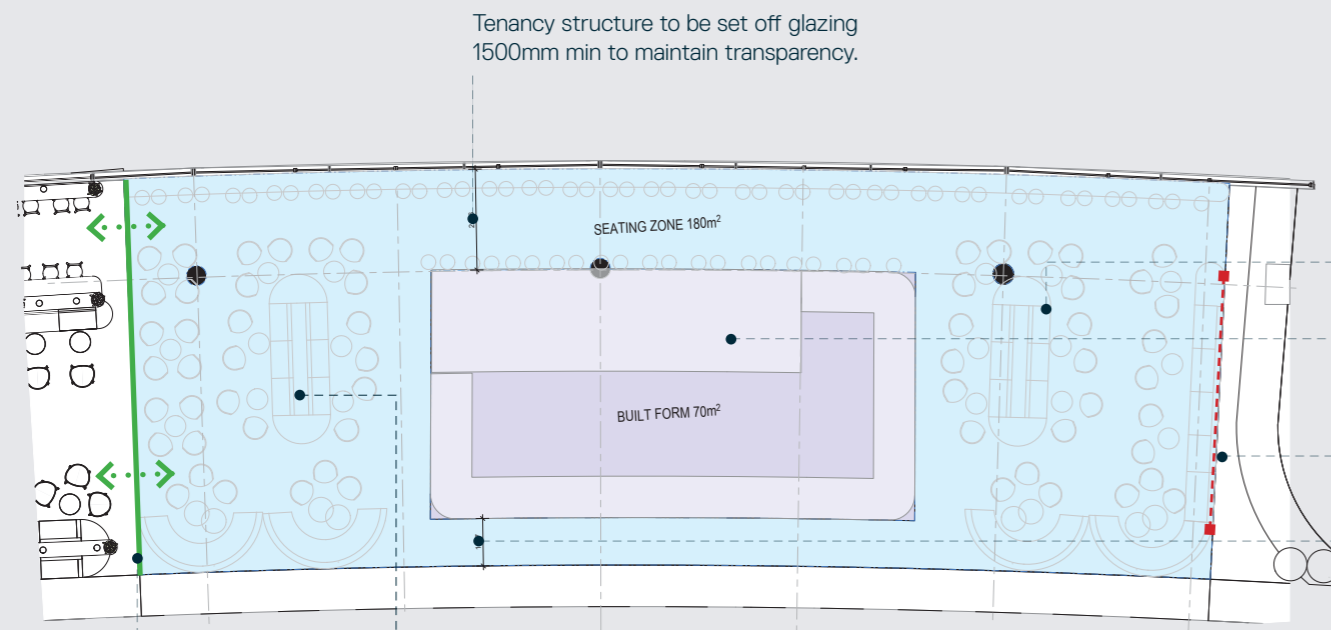
Point of Sale Joinery

Joinery to concourse edge only, to contain loose seating

Concourse flooring

Concourse edge defined with flooring

### Level 2 – Glass Side Tenancy



Tenancy structure to be set off glazing 1500mm min to maintain transparency.

Generally loose furniture, any built-in seating joinery to be maximum 900mm high.

Typically, 1200mm high built zone only, with any health screening/ equipment to be integrated into concept to 1400mm and well considered.

Joinery/ built egde to protect gate queing

Tenancy structure to be recessed 1200mm from the concourse to allow for queing

Tenancy seating to blend into Gate seating

Make the furniture like the adjacent gate lounges so that your customers can sit within (and be served into) the lounges as well.

### Level 2 – Glass Side Tenancy

## ICONIC GLASS SIDE & SATELLITE

Distinctive, iconic and open.  
Celebrate the aviation experience capitalising on airport views.

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Tenant to provide a new ceiling and lighting over bar and kitchen footprint. Exhaust canopy to be high quality finish.

Workflow should consider key sightlines and tenancy approaches, fast service, queuing, ordering and make the most of food theatre.

Tenancy structure to be set off glazing 1500mm min to maintain transparency.

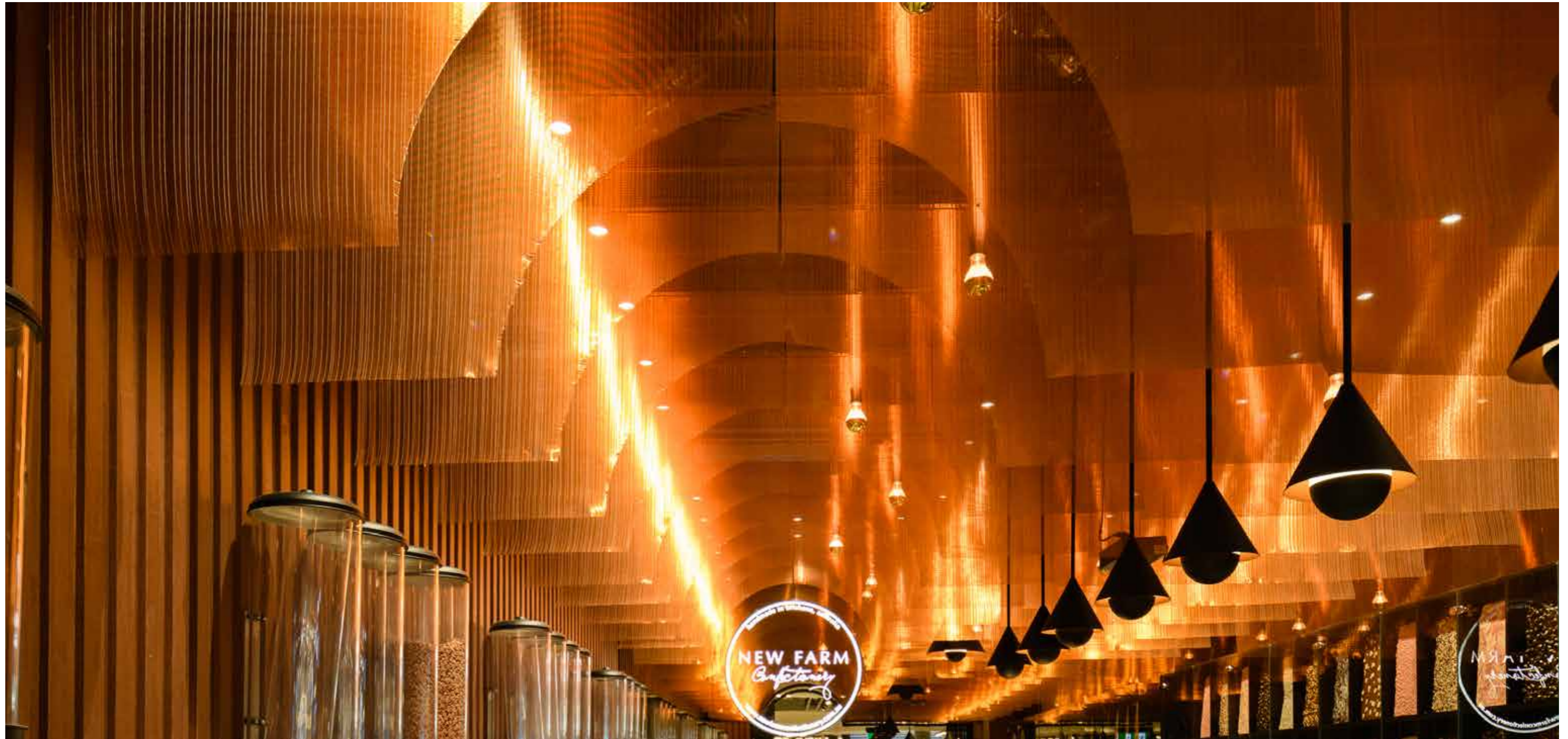
Typically, 1200mm high built zone only, with any health screening/ equipment to be integrated into concept to 1400mm and well considered.

Signage to rear wall, exhaust canopy, or counter front.

Generally loose furniture, any built-in seating joinery to be maximum 900mm high.

Lit menu integrated with barrier. You are encouraged to use banquette seating to create separation to the concourse, however no hard barriers are to be created between the licensed seating zones and the gate lounges, allowing passengers to easily move between the two.

Make the furniture like the adjacent gate lounges so that your customers can sit within (and be served into) the lounges as well.



WE ARE LOOK FORWARD TO  
SEEING WHAT YOUR BIG UNIQUELY  
BRISBANE IDEA WILL BE...

## EXCLUSIONS

In order to be confident all teams achieve our vision, the following items are a list of exclusions which won't be permitted:

- » Roller shutters, in floor tracks.
- » Existing structural columns are not to be painted. No signs, shelving, or walls to fix directly to columns.
- » All furniture to be movable to allow maintenance vehicles access to the glazing line.
- » Continuous bulkheads or horizontal elements across the shopfront zone greater than 150mm.
- » Shopfront outgos, including all displays and fixtures.
- » Glazing fins. Glazing frames to be recessed where setdown is achievable and behind intertenancy capping.
- » Removal mullions.
- » Tenants must not install any blinds, tint film, or covering to window facade.
- » Open void ceiling and services to be painted black behind suspended ceiling structure.
- » More than one primary signage larger than projection depth greater than 50mm and text larger than 400mm high. Exceptions will be reviewed on individual creative merit.
- » Lightboxes, signage on solid boards, vacuum formed or plastic polystyrene signage.
- » Exposed cables or fixings or cable poles.
- » Lifestyle graphics or blank panels applied to the shopfront activation zone.
- » Websites to be max 75mm displayed on shopfront.
- » Handwritten promotional signage or ticketing.
- » A frames or non integrated product displays.
- » Visible ventilation or grills to counter front fridges/ equipment.
- » Blank untreated walls and vast amounts of plasterboard.
- » Exposed or un-rendered block work.
- » Entry points cluttered with free standing elements not integrated into store concept approval.
- » Grid ceilings.
- » Two pack polyurethane to shopfronts. Onsite painted shopfronts will be reviewed on individual creative merit.
- » Laminates including timber laminates to the front of house or food retail areas.
- » Vinyl flooring or timber look tile (maybe reviewed on individual design application+ site constraints).
- » Exposed floor edge strips (recessed edge angle required)
- » Powder coated aluminium glazing frames.
- » Third party branding on fridges, seating, rotating fixtures or equipment.
- » Amateur food photography. Electronic blackboards with fluoro text.
- » Use of laminated menus is discouraged.
- » Lighting & signage elements that are not acceptable areas follows: Exposed fluorescent lights, Strobe lighting, Exposed neon tubes, Lighting with coloured filters, all LED's must be evenly diffused.
- » Digital elements including LCD screens will be considered, however no third party advertising will be permitted. Content is limited to products and offers available for consumers to purchase within the retail tenancy.
- » Surface mounted security cameras to kiosks.
- » Full width food displays. Wash up areas to be concealed behind 1400mm height glazing where applicable.
- » Exposed shelving used for storage in front of house.

## HANDOVER CONDITION AND BASE BUILD SERVICES PROVIDED

It is the Tenant's responsibility to verify BAC's Works by a site inspection prior to the Handover Date.

The Handover Date will not be delayed, extended, or varied if the Tenant fails to verify BAC's Works prior to handover.

Access will be required by BAC for maintenance.

The Premises will be constructed by BAC and handed over as a bare shell with the following:

- » bare concrete floor with a nominal set down of between 20-60mm (to be confirmed on site by tenant) smooth trowel finish;
- » open ceiling within the tenancy shell and no ceiling in go. Some existing ceiling services are required to remain in-situ and require BAC maintenance access;
- » 1 cold water point in existing location;
- » 1 waste point in existing location;
- » 1 trade waste point in existing location;
- » three phase non-essential 100A, a 24 pole electrical distribution board with 16A breaker as the main incomer for essential, switchboard in existing location with temp Double GPO for Fitout;

- » plasterboard inter-tenancy walls ready for paint;
- » fire services to open plan layout;
- » emergency lighting to an open plan layout;
- » air-conditioning as per existing within the Terminal;
- » connection point to an exhaust of 2,500 I/s (1500 I/s for Food Hall Kiosks) with the Tenant responsible for installation of the hood; and
- » LPG feed with capacity for 600MJ/hr gas consumption.

ICT provisions:

- » Cabinet 6RU Cabinet
- » Fibre Patch 24 Port Panel
- » Comms Patch 24 Port Panel
- » Voice Cable 10 Pair Voice
- » Data Cable 4 Pair Cat 6
- » Fibre Cable 6 Core Fibre

This document is to be read in conjunction with the Tenancy Fitout Guide. Lessee / lessor works schedules are included in the lease documents.

Fitout works by tenants shall address the fire engineering requirements. It is the tenants responsibility for having all relevant compliance and authority approvals for your fitout at critical milestones.

Please note this document is illustrative only. BAC does not in anyway provide any warranty or representation as to the appearance of any part of DTB, what tenancies will operate in the DTB, the tenancy mix of the DTB as the potential profitability or turnover of any tenancy within the DTB.

Approvals of shop designs will be made on an individual basis. This document to be read in conjunction with Fitout

Requirements. This document is intended to assist tenants with the design to their tenancies. BAC reserves the right to discuss and agree with the tenant on any aspect of their tenancy design.

This document makes no promise or representation or warranty, trade, quality or fitness for purpose of any items outlined in this document.

BAC reserves the right to make any changes to this document and makes no representation or warranty that BAC will require all tenancies to comply with any or all of the guidelines in this document. BAC will not be liable or responsible for any loss or damages suffered as a result of any decision a tenant may make on the base on the information contained in this document.

# CREDITS

Thank you to all the designers and photographers who have contributed.

Images with the exception of below were created by Arkhefield, Keelcreate or Richards & Spence or from “Go in Places – Blueprint for Brisbane (2013)” or produced for BAC.

Images of Brisbane Airport located tenancies supplied by BAC.

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- 17 Left, Middle Top, Right: Images supplied by Photographer Mitch Lemming, Bottom middle supplied by Creative Nine.
- 19 Left + Right: Images supplied by Photographer Mitch Lemming; Middle Top: Image supplied by Luchetti Krelle – The Butler, Photography Michael Wee.
- 20 Left: Art and image supplied by John Dahlsen, Right image supplied by Rebecca McDonald.
- 21 Photography by Scott Burrows.
- 23 The Aviary.
- 24 Image: Supplied by Marc and Co – Billycart, photography by Scott Burrows.
- 25 Branding & Image: Supplied by End of Work, Iron Grill.
- 26 Bottom Left: Image supplied by Giant Design, Nanm Jimm, Westfield Chatswood.
- 29 Top Left: Image supplied Tom Mark Henry, News Essentials; Bottom Right: Surf, Dive Ski, Emporium.
- 30 Top: New Farm Confectionary; Bottom Left: Image supplied by End of Work, Bib Tucker; Bottom Right: Image supplied by Tom Mark Henry – Bondi’s Best.
- 32 Top Left: Image supplied by Tom Mark Henry – Bondi’s Best; Top Right: Image supplied by Techne, Poachers & Hound, photography by Tom Blachford.
- 34 Top Left: The Common, Top Right – Lord Lamington, Bottom Image Newstead Brewery.
- 35 Top Right: Image supplied by Luchetti Krelle, Single O CBD, photography by Michael Wee; Bottom Right: Image supplied by Giant Design, Sumo Salad.
- 36 Top: Image supplied by Ambience Lighting, Fujisaki by Design Clarity; Bottom: Image supplied by Ambience Lighting – L’Oreal Training Academy by Daniel Shipp.
- 37 Image supplied by Tom Mark Henry, Nandos Robina.
- 38 Top Centre Right: Supplied by Tom Mark Henry.
- 39 Top Left: Example ‘Thr1ve’.
- 51 Left Image: The Common; Right Image: Trader and Co.
- 52 Left Image: Café Court Westside Deli; Right Image: Food Hall Photography by Scott Burrows.

#### Disclaimer

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