

Welcome to Banks Food Hall, we appreciate your interest and have prepared the following FAQ's to help address some of the most common questions. If after your review you have further questions, please don't hesitate to reach out to us for further clarification.

Thank You!

Banks Food Hall Management

Who is the developer Banks Food Hall?

- W.C. Bradley Real Estate has created Banks Food Hall in the Uptown District of Columbus, Georgia. W. C. Bradley Real Estate is a 135-year-old privately owned company based in Columbus. W.C. Bradley Real Estate owns and manages retail, office, multifamily and industrial space in and around Columbus.

What is Banks Food Hall?

- 12,000 square foot collective eatery
- 10 hand-selected, affordable food vendor space opportunities available
 - Each stall is 340-400 square feet of space
 - Designed by proprietor, thus representing its own unique personality
- Indoor and outdoor seating for more than 250 patrons

Where is Banks Food Hall Located?

- Physical Address: 1002 Bay Avenue Columbus, GA 31901
- The Food Hall is in the heart of Uptown Columbus, situated between the central business core, the historic residential district of Columbus and the Chattahoochee River. Adjacent to Whitewater Express, the Woodruff Park playground and splashpad, CSU Riverside Theatre, 22-mile Chattahoochee Riverwalk and the Zipline.

What is the vision for the food offerings at Banks Food Hall?

- To create a collection of food offerings housed in a series of "stalls" offering high quality, chef-driven specialty culinary experiences with a wide range of diversity.

What is the purpose of Banks Food Hall?

- Provide a space for both local and regional chefs/restaurateurs to:
 - Expand brand identities
 - Create new brand identities
 - Provide test kitchens for new concepts in the patio and alleyway at the Banks Food

Hall pet friendly?

- Absolutely



How do I apply to become a vendor at the Banks Food Hall?

- All potential vendors can apply through the website. Within the application, you will be asked to present a detail of your concept, a little about your background and other relevant information. The application is the first step in the process. After your application is received Banks management will arrange for presentations, interviews, and potential tastings. Please understand Banks Food Hall representatives review all potential applicants and Banks reserves the right, in its sole discretion, to make determinations as to the best mix of vendors to ensure a vibrant, non-repetitive and expansive line-up of unique concepts and start-ups for a projected opening Summer 2019. The success of Banks will hinge on the delicate balance of a carefully curated, diverse line-up of vendors.

Is Equipment included?

- Banks Food Hall provides exhaust hood roof penetrations (but not the hood or duct work)
- Each stall will need to house whatever cooking and refrigeration equipment is needed.

Is Seating provided with each stall?

- Banks Hall seating will be plentiful, both indoors and out, however we strongly encourage stall occupants to design for some seating at their counter to create energy at the counter itself.

What is the overall design of each stall?

- All stalls will have open space in the front to provide customization of displays including refrigerated cooler for prepared food and heat if needed. No ceilings are needed as this will be an entirely enclosed area, but we will review all design drawings to allow for vendors to personalize the space and determine if it calls for some type of cover or grid work to hang lighting or other design elements. Each stall's design must be approved for certain design criteria and service flow process but again, we will do our best to allow the Banks to develop a personalized look and feel that is both astounding and unique. Lastly, we would highly recommend each vendor utilize Square Feet Studio (<http://www.square-feetstudio.com/>) for the design of their stall. Square Feet is both the designer of the Banks Food Hall in addition to many other restaurants and similar hall concepts around the country. They offer a thorough understanding of the design and costs that should be very beneficial to each vendor.

What utilities are provided with the leasing agreement?

- Utilities including water, sewer, gas, internet and power are all stubbed to the stall space and we provide a facade on which to mount signage. Most stalls have access to a grease trap.
- Each stall is sub-metered for gas, water and power, which the vendor will be responsible for.
- All common area utilities are the responsibility of the Banks Food Hall Management.



What do you think this will cost a Vendor in build-out and overall cost of opening?

- Obviously, there is no way to estimate a total without knowing what each stall will offer.
- Our estimation the Vendor might spend within a range of \$35,000-\$70,000 to design, build and up-fit their stall in addition to their equipment costs.
- For most stalls we estimate between \$10,000 and \$20,000 in equipment costs.

Will the Food Hall provide any improvement allowances?

- We will not be providing any improvement allowances due to our provision of the ductwork, utilities services, facade, floor drains and skeletal walls. It is our estimation that your overall costs will be minimal compared to inline retail locations and overall size considerations – as well as the savings enjoyed by not having to provide seating or other guest accommodation such as restrooms or an office area as well as cleaning of the dining area. Estimates of costs do not include potential permits, fees and costs that Tenants will incur in planning and permitting with the city/county.

What about storage?

- Stalls will need to have storage on site within their footprint, Banks may be able to offer some onsite dry storage, but on a very limited basis.

What about general maintenance/upkeep and trash removal?

- Banks Food Hall provides trash-handling facility on site. In addition, Banks will provide staff to keep the general area, all common seating areas and the restrooms clean and accessible. While we hope Banks patrons will “self-bus” the tables, Banks Hall staff will also ensure that tables are bussed and wiped clean and service trays or baskets are returned to each vendor. Each stall operator will be responsible for and expected to maintain their stall with a high level of cleanliness and attention to detail.

What about Health Inspection?

- Each stall operator will secure their own Health Permit, if applicable, and will be required to maintain certain scores dictated in the lease agreement. There will be a recycling area in the main trash handling area, both of which are maintained by the Banks Management Staff. Banks Food Hall will manage all waste removal from those common waste receptacles throughout Banks.

What will the lease terms look like?

- There are a variety of lease terms to consider. Our leases are established for each vendor based on the size of the desired space and the investment made by the vendor, but most base rents will be between \$2,750 and \$4,000 per month. The various term options will be discussed individually with potential Tenants during the application process. Our leases are inclusive of marketing, common area utilities, common areas maintenance, taxes and building insurance so it's all in one monthly fee. If your business exceeds a certain break point in sales, a percentage of your sales is added to the rent payment on a quarterly basis.



What else do I need to know?

- One alcohol license including beer, wine & liquor will be held by Banks Food Hall or the dedicated vendor, and service of alcohol will be limited to one vendor at the dedicated bar stall. Individual stall owners are not allowed to sell or serve alcohol at their stalls. Your guests may wander the hall and choose their own beverages from multiple locations in the Food Hall and each vendor is encouraged to sell non-alcoholic beverages that best represent your food and vibe.
- Banks Food Hall has a marketing and promotions staff that will constantly promote and book events at the Food Hall. While it is impossible to estimate the percentage of time that there will be events in hall, there will always be a focus on events to highlight the overall Food Hall and drive traffic to the vendors' establishments.
- Banks Food Hall is open seven days a week for breakfast, lunch and dinner. The specific hours for the Food Hall are tentatively 7 a.m. – 10 p.m. with possible consideration for extended hours on weekends.
- Each potential stall vendor will be asked to present a simple and thorough business plan that will detail the specific stall concept/culture feel, design inspirations, menu, including preliminary pricing, and general layout of the space – all of which will become exhibits to the individual stall vendors lease agreement. While Banks Food Hall may have a general feel of stall design ideas in mind we will be completely open to new and innovative concepts that we might not have on our list of potential stall occupants. The collective goal is 'best of class' in all offerings and to that end we will conduct comprehensive food tastings with potential Vendors.