



Welcome to Banks Food Hall! Have a question? We have an answer! This FAQ sheet was made to answer Banks Food Hall's most commonly asked questions. If you don't see an answer to a question you may have, please don't hesitate to reach out to us. We appreciate your patronage!

Thanks,  
Banks Food Hall Management

### **Who is the developer Banks Food Hall?**

- W.C. Bradley Real Estate created Banks Food Hall in Uptown Columbus, Georgia. W. C. Bradley Real Estate is over 135 years old, and is a privately owned company based in Columbus. W.C. Bradley Real Estate owns and manages retail, office, multifamily, hospitality and industrial space in and around surrounding regions of Columbus.

### **What is Banks Food Hall?**

- A 12,000 square foot collective eatery with up to ten hand-selected food vendors, each occupying their own food stall. Current vendors are as follows: The Bakeshop of Columbus, Malt'i'TWOd Bar at Banks, Jeremiah's Italian Ice, Filberto's Authentic Filipino Cuisine, Poke Sun, The Original Hotdog Factory, and El Primo Taqueria. Each stall was designed by its proprietor, thus representing its own unique personality. Banks has indoor and outdoor seating for more than 250 patrons. Occasional live music occurs- check our social media for updates!

### **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, Woodruff Park playground/splashpad, CSU Riverside Theatre, the 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?**

- To provide a space for both local and regional chefs/restaurateurs to both expand and create brand identities, provide test kitchens for new concepts. More importantly, Banks Food Hall brings people together, and is the only one of its kind in Columbus, GA.

### **Hall pet friendly?**

- Yes! We always welcome furry friends on our outdoor patio areas. However, service animals are the only ones allowed in the indoor portion of Banks.



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

- All potential vendors can apply through the website via the contact form. Once you fill out your contact information, someone from our team will reach out to you with an application. 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. The success of Banks hinges 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 coolers 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 aesthetically pleasing and unique. Lastly, we would highly recommend each vendor utilize Square Feet Studio (<http://www.squarefeetstudio.com/>) for the design of their stall. Square Feet is the designer of 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 could be very beneficial to each vendor.

## What utilities are provided with the leasing agreement?

- Utilities including water, sewer, gas, internet, and power. All are 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.