

TECHNICAL TENDER TERMS AND CONDITIONS FOR CONTRACTING RESTAURANT SERVICES  
IN THE SPAIN PAVILION AT THE DUBAI WORLD EXPO 2020.

REF: 151019/21 CT

## CONTENTS

1. GENERAL TERMS AND CONDITIONS
  - 1.1. About Expo Dubai 2020
  - 1.2. The Spain Pavilion
  
2. TECHNICAL TERMS AND CONDITIONS
  - 2.1. Scope
  - 2.2. Performance
  - 2.3. General operating conditions
  - 2.4. Special operating conditions. Culinary spaces
  
3. TECHNICAL ANNEXES
  - 3.1. Spain Pavilion at Expo Dubai 2020 Dossier
  - 3.2. Spain Pavilion F&B Dossier
  - 3.3. Architecture Project – Layouts
  - 3.4. Kitchen equipment
  - 3.5. Expo Dubai 2020 official documents

## 1. GENERAL TERMS AND CONDITIONS

### 1.1. ABOUT EXPO DUBAI 2020

The Dubai World Expo will be open from 20 October 2020 to 10 April 2021. Some 190 countries and international bodies will be represented. La Sociedad Estatal de Acción Cultural, S.A. (hereinafter, AC/E) is responsible for the construction and management of the Spain Pavilion in Expo Dubai 2020.

The central theme of Expo Dubai 2020 is “Connecting Minds, Creating the Future”, expressing the need to forge important collaborations and alliances. The current challenges facing us are too complex to be resolved in isolation. The urgent need to find sustainable solutions for common problems demands collaboration that goes beyond borders, institutional limits, industrial groups, cultures and disciplines. Expo Dubai 2020 aims to celebrate how much humanity can achieve if it works together hand in hand to resolve its common challenges. The core theme can be broken down into three subthemes, considered by the EXPO as the three core drivers of progress: Opportunity, Mobility and Sustainability.

### 1.2. THE SPAIN PAVILION

On 8 December 2018 the Government of Spain entered into the contract for participation in Expo Dubai 2020. In order to prepare in good time for participation in the Expo and the work necessary to construct the Spain Pavilion, Acción Cultural Española awarded the architecture project for the Pavilion by a public tender to the bid from Temperaturas Extremas Arquitectos. The tender for the award of the Exhibition Route of the Pavilion has been awarded to the Joint Venture comprising the companies External and Partners S.L.U. and Onionlab. The successful bidders in each of the two processes will be responsible for drawing up the construction documents that will make it possible to construct the building and the permanent exhibition. The architecture project is an annex to these terms and conditions (Annex 4.3) and, together with the rest of the documentation, it is available to interested parties, which may ask for a digital copy from the company’s legal services at: [elena.rodriguez@accioncultural.es](mailto:elena.rodriguez@accioncultural.es); [iber.devicente@accioncultural.es](mailto:iber.devicente@accioncultural.es).

## 2. TECHNICAL TERMS AND CONDITIONS

### 2.1. SCOPE

The operation of the restaurant spaces in the Spain Pavilion at Expo Dubai 2020 that is the subject-matter of this agreement includes the operation of all the logistical, productive, informative and gastronomic activities that will be carried out in the restaurant spaces in the Pavilion, as follows:

- A. Gastronomic restaurant
- B. Live Grill & Tapas
  - B.1. La Gran Barra (with outside tables)
  - B.2. Grill & Tapas
- C. Chill out - After Lunch
- D. Production kitchen

The **regular operation** of the above spaces will include:

- a. Daily operation of the restaurant rooms during the period of the Expo Dubai 2020 (20 October 2020 - 10 April 2021).
- b. Operation of programmed activities, which will be notified to the restaurant operator at least one week in advance, to be carried out in the above spaces or others indicated by AC/E within the Pavilion. The programmed activities will include: Spain Day, Regional Days, etc.
- c. Operation of the daily food service for the AC/E personnel, which will require a weekly rotating set menu.

In addition, the restaurant operator will be responsible for any **additional operation**, involving the management of every gastronomic event that may not be programmed one week in advance.

## 2.2. PERFORMANCE

The contract will enter into force when it is signed and will expire at the close of the Expo and the disassembly of the Pavilion. After the award of the contract, within 7 days of notification, the successful bidder must make itself available to AC/E to begin coordination of the design of the spaces and the definition of the restaurant equipment with the other teams involved (architecture, production and pavilion operation).

Next, some of the milestones of the contract will be announced. They must be specified by the successful bidder in coordination with the other agents, according to the final programme of the works:

January 2020: Collaboration with the design and construction teams to define the equipment, materials, infrastructure and other technical requirements for the restaurant spaces. Presentation of the definitive **list of production equipment** for approval by AC/E.

February 2020: Operator's Dubai South **Trade License** to be submitted in the maximum period of one month after contract assignment, following conditions specified in 2.8. Obligations of the successful bidder (Administrative, legal and financial. A) of Administrative Tender Terms and Conditions document.

March 2020: Submission of final **culinary offering** of the different dishes, set menus, à-la-carte menus and other services that will be offered in the Pavilion, including quality, costs and sale price.

May 2020: Delivery of final **operational plan**, including a start-up plan.

June 2020: Collaboration with the works management, with a personal presence, to **supervise the pre-installation** of the equipment.

September 2020: Submission of final list of human resources, including the organisation chart, CVs, organisation of jobs and shifts, etc. Reception of ancillary materials and operational elements.

October 2020: Performance of functional and load tests, ensuring that the kitchen and the rest of the facilities under Operators responsibility are fully operational and have all the necessary tools and personnel in place.

20 October 2020 - 10 April 2021: **Expo Dubai 2020**. Development of the activity that is the subject-matter of these terms and conditions, related to the operation and management of the restaurant spaces of the Spain Pavilion. During this period the successful bidder must have all the means necessary for the correct operation of the activity related to its bid and all the means that have not been explicitly described but are necessary for the correct performance of the work under the contract.

April 2021: Closure of Expo Dubai 2020 event and disassembly of the Pavilion; removal of all the complementary equipment, operational material, raw materials, etc. that the restaurant operator has provided for its activity and at its cost and return of the space to AC/E in the conditions of initial reception.

## 2.3. GENERAL OPERATING TERMS AND CONDITIONS

### 2.3.1 Hours

The **opening hours** to the public during the Expo for the daily operation of the restaurant spaces are as follows:

- Saturday to Wednesday, 10am - 1am.
- Thursday to Friday, 10am - 2am

Within these opening hours the successful bidder must specify the opening hours for the different spaces. It may adapt them to existing demand with the prior approval of AC/E, or at the justified request of AC/E. In any event, the public may no longer be allowed entry half an hour before the close of the Expo. At this time the operator must ensure that more people do not enter the access doors, there are no new customers on the outside tables, and that no new tables are laid or served.

For the **internal operations** which must begin before the opening of the spaces to the public, the restaurant staff shall have access to the facilities starting at 7am. In addition, there will be access for performance of **logistical tasks** between the closing and opening times of the Pavilion to the public. Specific personnel and transport must be assigned for the necessary night-time access and activity, in accordance with the regulations of Expo Dubai 2020.

The person designated by the successful bidder to act as direct liaison with AC/E in coordinating the restaurant activity must always be present in the Pavilion during the hours of activity and will be on call outside these hours in case of need.

### 2.3.2 Logistics and storage

The successful bidder will provide all the logistical means necessary to transport the elements and fittings involved in the correct performance of its tasks. It will also be responsible for guaranteeing supplies under the appropriate conditions (cold chain, etc.). The management and control of these processes is the exclusive responsibility of the successful bidder and the personnel appointed by it. It must in all cases respect the rules of the Organiser, the city of Dubai and the Spain Pavilion. According to the terms and conditions for participating in Expo Dubai 2020, there must be sufficient stock in the pavilion to guarantee the independent operation of the pavilion for at least 48 hours.

### 2.3.3 Culinary offering

- The offering must include a range of dishes and drinks that highlight quality and are representative of their origin. The aim is to allow the public to experience the best recipes of Spanish cuisine, reflecting both tradition and the avant-garde; to project the Spanish gastronomic culture in all its dimensions; and to use the potential of gastronomy to transmit important messages with respect to the use of raw materials, the overall importance of nutritional values and the common interest in recycling.
- The requirements covering the culinary offering in the different restaurant spaces operated on a daily basis are specified in point 7.4 of these Terms and Conditions: "Special operating conditions".
- All the products used must be costed and labelled, with an indication of their name, type, price, origin, etc., in accordance with applicable law, and must be approved by AC/E.
- The restaurant menus and the lists of the products must be presented to diners in Arabic, English and Spanish. The sales prices must be shown in dirhams (AED), identifying the corresponding tax. Any information panels must specify clearly the food that may provoke allergies and those that contain alcohol or pork.
- The restaurant must take into consideration **halal rules** and the regulations governing the conditions for the use of non-halal products, pork and **alcohol**, which require a specific licence.
- The successful bidder must include a proposal for background music programming that matches the gastronomic experience in the different areas. If live music is included, it must be approved by AC/E and its cost will be included in the bid.

### 2.3.4 Equipment

AC/E has planned the provision of the equipment necessary for the main production kitchen in the Pavilion and for the support satellite facilities. These items are included in the Pavilion construction agreement, up to a maximum established budget. The list of planned equipment is available in Annex 4.4 of these Terms and Conditions.

The successful bidder may request specific replacements of units included in this basic equipment proposal, in order to adapt the service to its working methods and normal culinary production. The proposed changes must in any case be compatible with the plans for the supply and assembly of the equipment, and always have the prior approval of AC/E and the contractor responsible. In no case may the established budget limit be exceeded.

The successful bidder may for its part consider the provision of other additional equipment, assuming the cost of its supply, maintenance and disassembly. The definitive list of equipment must be submitted complete within the deadline set by the parties, following approval by AC/E, in coordination with the team responsible for the execution and technical management of the construction of the Pavilion.

The successful bidder must collaborate with the design team and the contractor to define the details that condition the operation of the restaurant spaces; and with the works management, participating personally in the monitoring and control of the equipment pre-installation and assembly works; finally, it must certify its acceptance of the facilities

when it takes over their operation. It must notify the maintenance team immediately of any faulty operation or breakdown.

#### 2.3.5 Management systems at points of sale and storage

As part of its bid, the successful bidder must describe the management hardware and software it will use in the different establishments and storage areas. The proposed system must allow it to submit, under its responsibility, the accounting figures at any time during the operation, consumption data in all the service areas, and the storage records. It must verify that its operational systems are compatible with those of the Organiser, using those required by the latter where necessary.

The proposed hardware package (POS terminals, order systems, printers, computers, barcode readers, etc.) and software must be capable of carrying out all the management and activity control processes: logistics, storage, cost control, presence of personnel, management of bookings, etc. It must have sufficient teams both in the customer zone and in the production and storage zone.

All the income and consumption must be recorded daily, such that AC/E has direct access to the data, as must the Organisation through the stipulated system of supervision. For statistical purposes, the system must be able to specify the number of active staff on each shift, guaranteeing compliance with legal and agreed standards with respect to staff numbers per diner.

#### 2.3.6 Operational material

The successful bidder is obliged to supply the materials and tools of an operational nature (ancillary services for the kitchen and front of house, serveware, table linen, uniforms, etc.) necessary to carry out its functions and comply with the objectives of these terms and conditions, ensuring that it has the material in sufficient quality and quantity to serve the public correctly. The successful bidder must list the specifications for material and present two models of cutlery, tableware, glassware, table linen, etc. for the different spaces, taking into account the resources needed for parties or special occasions. All the elements needed to provide a correct service for diners, even if not announced in these terms and conditions, will be the responsibility of the successful bidder and must be approved by AC/E. The successful bidder will be responsible for the supply, placement, cleanliness and withdrawal of this operational material.

AC/E shall be responsible for the provision of the internal and external **furniture** of the rooms in the different restaurant spaces.

#### 2.3.7 Uniforms

The successful bidder will be responsible for the choice of design, production and maintenance of the uniforms and their accessories. The design chosen must be compatible with the corporate identity and objectives of the Pavilion, supporting the dissemination of the principles of sustainability, circularity, etc. In any case, it must be approved by AC/E. The successful bidder must present a distinctive type of uniform for each of the points of sale and production. The uniform may include the logo of the concessionaire.

#### 2.3.8 Sponsors

Any incorporation of sponsored products or equipment must be approved by AC/E. No sponsorship will be accepted as exclusively managed by the successful bidder without the authorisation of AC/E.

AC/E may supply sponsored products or equipment. In this case, following prior notification and acceptance, the successful bidder must include them in its activity.

### 2.3.9 Staff

The team proposed by the successful bidder must include at least the following positions and profiles:

- a) **Project Director in Dubai.** With sufficient powers to execute and perform the contract, and with exclusive dedication and availability. He or she will liaise with AC/E on all matters relating to the compliance with and performance of the contract. He or she must speak Spanish and English.
- b) **Executive chef.** In charge of the culinary offering, he or she will create the menu, list of product items and qualities, price each dish, present the dishes, etc. and will be responsible for the operation of the kitchen, storage areas and waste room. The executive chef will be head and highest authority in the kitchen. He or she will submit orders for replacement food and products needed within the area, strictly in line with the guidelines and rules of the Organiser and AC/E, with the power to sign letters and monitor the food quality levels. He or she must speak Spanish and English. The position is full time and exclusive.
- c) **Head of the Gastronomic Restaurant.** Must be present in person at the Spain Pavilion during the whole time it is open to the public, plus the start-up periods and until the close of the facilities. He or she will coordinate all the events within his or her remit, as well as the normal operation of the Restaurant, in coordination with the Chef and the Project Manager, and in coordination with the AC/E Pavilion head at all times. He or she must speak Spanish and English.
- d) **Head of Live Grill & Tapas.** Must be present in person at the Spain Pavilion during the whole time it is open to the public, plus the start-up periods and until the close of the facilities. He or she must coordinate everything related to this space, including the outside tables. He or she must coordinate the bookings and public access for these areas with the Pavilion Management. He or she must speak Spanish and English, and work full-time and exclusively, unless he or she is also the head of the Chill Out space.
- e) **Head of the Chill Out - After Lunch room.** Must be present in person at the Spain Pavilion during the whole time it is open to the public, plus the start-up periods and until the close of the facilities. He or she must coordinate everything related to the Chill Out space, including the outside tables. He or she must coordinate the bookings and events, music programming and the food and drinks service of the area until the close of the Pavilion, in coordination with AC/E. He or she must speak Spanish and English. In this case the position could be taken by the head of *Live Grill & Tapas*.
- f) **Production kitchen, storage and logistics chef.** Must be present in person during the night-time delivery of supplies, preparation of the cleaning activities, collection of waste, etc. Must coordinate with the Pavilion Management and the head of Logistics for the Spain Pavilion. He or she must speak Spanish and English.

The successful bidder may vary the assignment of the roles with respect to that initially planned, explaining the reasons for it, provided that it guarantees compliance with all the requirements and with prior notice to AC/E. It must assign as many people as necessary to each position indicated to cover the service hours during the Expo (including the internal operation and logistical management), coordination with the design and construction team, monitoring of the assembly, and the functional and load tests for visitors prior to the inauguration.

It must submit a preliminary table of weekly hours and organisation of shifts; and a table of customer ratios for each area and category, according to the capacity of each restaurant space, and for the production and storage zone. A preliminary contingency programme will be necessary in case of an unexpected increase in the number of customers, or events, special activities, etc. The following items must be included:

- Service and production hours.
- Hours for product reception, storage and stacking.
- Hours for cleaning and collection of waste, in accordance with the systems provided for by the Organiser.

### 2.3.10. Capacity, queues and booking systems.

The bid must establish a maximum capacity for each point of service to the public. This capacity will take into account the local regulations applicable, as well as the general operational and management plan. The successful bidder will be responsible for ensuring the maximum capacities established for each space are complied with. The capacity must

be duly indicated in each commercial space. If there is a queue to access the spaces that are the subject-matter of this contract, the successful bidder must establish the necessary measures to deal with it, check the bookings and control the rate of access, in accordance with the guidelines set by AC/E. The bid may propose systems for improving waiting times and improving customer experience.

#### 2.3.11. Cleaning and waste

The successful bidder is responsible for guaranteeing a hygienic environment appropriate for the production, handling and provision of final products that are for human consumption. It will be solely responsible for the cleaning of all the work spaces, service areas and other premises, materials and fittings that are the subject-matter of the contract. In the case of one-off activities, it will be responsible for preparing the space indicated and its subsequent cleaning. It is responsible for the maintenance of the waste room, which must have coded containers for classification of waste, in compliance with the rules of the Organisation.

As part of the quality control plan, a preventive system or set of practices must be in place, in compliance with the requirements and conditions, to guarantee safety across the whole food chain, from primary production, retail distribution, storage and preparation, to consumption. It must take into account:

- Waste management
- Maintenance control
- Staff training
- Monitoring of suppliers, raw materials, traceability
- Cleanliness and disinfection
- Water monitoring
- Pest control

During the duration of the Expo, AC/E and the Organiser will establish regular controls, with the authority to demand documents and inspections at any time. Any breach of professional practices that may endanger food safety is liable to be penalised.

#### 2.3.12. Emergency plan

The successful bidder must present a basic contingency programme in case of emergency, through a manual that all the team and professionals who work for it must know. This procedure will be notified to those responsible in AC/E. It must in all cases comply with the regulations finally issued by the Organiser.

#### 2.3.13. Operation of programmed activities

The successful bidder must operate the culinary activities that are programmed, offering any operational, personal etc. support necessary. To ensure proper coordination, the person responsible in AC/E for organising the activity must present an event dossier, indicating the requirements, ten days in advance to the successful bidder. The latter will then design the menu of services for the activity, specifying the set menu, with its cost breakdown, overall costs, retail price, etc. for approval by AC/E. Among other activities, the successful bidder will manage the catering service for the following events:

- Spain Day.
- Days in Honour of the Autonomous Regions.
- Institutional receptions.
- Presentation of gastronomic products.
- Business activities.
- Others (wine and food tastings, workshops, etc.).

The successful bidder may not organise private parties in any space in the Pavilion, apart from the activities and events organised by AC/E. If the successful bidder wishes to theme or create a specific atmosphere for certain events, it must ask for express permission in writing from the Pavilion Management, which may approve or reject this request.

#### 2.3.14. Offer for AC/E personnel

The successful bidder must provide a daily lunch and dinner for the personnel making up the AC/E teams, rotating the menu for the seven days of the week, from Monday to Sunday. The service must be guaranteed for 8-14 people.



The precise number of set menus required will be confirmed every day in advance. The offer must show the quality and variety planned for the set menus offered, indicating prices including and excluding VAT, with the retail price adjusted to cost. For the autonomous regions and other institutions that collaborate with AC/E in the Expo Dubai project, the successful bidder must respect the bid submitted (budget, organisation, etc.) even though the contract and payment may be directly between the successful bidder and the autonomous region/institution.

The organisation of the operation planned by AC/E and experience of previous Expos suggest that, by way of example, the restaurant organiser must deposit individual packages in the office of the personnel work zone, and will be responsible for the returnable packages for their reuse. The bid must define in detail the specifications of the reusable services (packaging, recipients, cutlery) as well as the planned procedure for their distribution and collection. In addition, the deadlines for communicating the cancellations by personnel and other applicable terms must be specified.

#### 2.3.15. Public information systems

The successful bidder may offer the public information on possible commercial deals, free-access days, or gastronomic, sporting etc. events, which are offered live or recorded, by means of audiovisual equipment, on approval by AC/E of a written proposal that includes times, prices, possible special technical and operational needs, acoustic volume, etc.

### 2.4. SPECIAL OPERATING CONDITIONS. CULINARY SPACES

#### 2.4.1 GASTRONOMIC RESTAURANT

Located on the upper floor of the Spain Pavilion, the restaurant is planned as the premium format of the Pavilion's culinary offering. The culinary concept must provide a well thought-out sample of Spanish cuisine, both traditional and contemporary, executed with modern presentations and served tastefully. One aspect to take into account, given that the Expo is open for six months, is the seasonal nature of the products and the different preparations this involves. As a gastronomic restaurant, and given the international fame of Spanish cuisine, it must offer a menu that presents our "star" products through attractive creations with a strong visual content.

##### Restaurant offering

The successful bidder will present an offering of food and drink in line with the capacity of the restaurant's space, and with the dimension of the associated production, storage and refrigerated spaces. The following conditions must be met:

- A premium, more reduced and exclusive offering must be designed for this place, with a menu offering one fixed and another seasonal section.
- Possible formats: tasting or à-la-carte menu.
- Set menus for groups will be available.
- A representative wine list must be included with classic wines and aperitif-style drinks (e.g. vermouth).
- Also included will be a list of liqueurs, sparkling wines, classic cocktails, etc.
- Alcohol-free drinks and cocktails will be included in accordance with local customs.

As well as the commercial offering, the bid must include the culinary offering for any programmed activities that may be held in the Restaurant, submitting a proposal for specific set menus for the following occasions:

- Spain Day: buffet and tray-passed option, appetizers, hot and cold canapés, drinks, etc.
- Autonomous Region Day: buffet and tray-passed option.
- Set menu for institutional receptions.
- Event set menu: with nine dishes to choose from.

##### Capacity

- Room: 75 m2 Capacity for approx. 50 seated diners.
- Service: 30 m2

## Operation

Some advance payment may be required to book a table. Bookings may not be made more than 10 days in advance.

For its part, AC/E estimates that around 30% of the operating days, for either lunch or dinner, the restaurant will organise official, business, VIP etc. activities. They will be notified at least 10 days in advance. In addition, a table must be reserved for the use of the Pavilion Director. The reservation will be confirmed by AC/E by 6pm the previous day.

### **2.4.2 LIVE GRILL & TAPAS**

The main aim of this space, key to the culinary offering of the Spain Pavilion, is to offer the whole wealth of the most famous Spanish cuisine in the world. It will focus on “live cooking” for finishing off various dishes (rice, meats, fish, vegetables...) and will offer a great variety of tapas, *pintxos* (canapés), platters to share and miniature cuisine. The idea is to add visual spectacle and fun to the cuisine. With two bars, a central space and outside tables, all open, Live Grill & Tapas is designed to be a great spectacle of Spanish flavour for all publics.

The tapas bar area and its surroundings must also be a space for eating, a space for demonstrating Spanish diet and gastronomy to people. It will provide offer additional information such as recipes and graphic information on gastronomy from different regions of Spain, our best restaurants, etc., showing the different gastronomic specialities in, e.g. exhibition cases, displays, on tables or the walls of the rooms. Of particular interest in this respect will be to highlight a number of Spanish products with a great importance in agri-food exports, focusing on the Pavilion’s “star products”: tinned foods, horticultural products, wines and oils.

## Capacity

### **La Gran Barra** area:

- Room: 63 m2. Capacity for approx. 45 seated diners.
- Bar: 8.5 m2. Capacity of approx. 8 stools, 15 standing
- Outside tables: 42 m2. Capacity for approx. 25 seated diners.
- Service: 33 m2.

### **Grill & Tapas** area:

- Room: 94 m2. Capacity for approx. 70 seated diners.
- Bar: 8.2 m2. Capacity of approx. 10 stools, 20 standing
- Service: 38.2 m2.

## Live Grill & Tapas offering

The tapas menu must be extensive, providing a non-stop service for the whole day without a break, including breakfast, drinks before lunch, lunch, afternoon snacks and dinner. Hot, cold and sweet tapas will be served. An important part of the menu will be fixed for the whole period of the Expo, but it will include seasonal changes, also with the aim of simplifying the operational management, production, storage capacity, etc.

The culinary offering will be organised into a number of formats: *pintxos*, tapas and small plates, traditional dishes and charcoal-grilled food, with sufficient variety representative of Spanish products. Also offered will be a tapas menu of shared dishes to allow easy and quick service in line with a more informal and relaxed culinary concept.

The drinks list must include a representative variety of Spanish products, covering all of Spain; with the drinks characteristic of each region, including speciality juices, soft drinks, alcoholic drinks, etc. In this drinks menu, wine will be offered by bottle and by the glass. International products may be presented to complete the offering.

## Operation

Seating at the outside tables of **La Gran Barra** will be limited to the zone stipulated in the Pavilion project, and may not be exceeded to allow for the free movement of people.

### 2.4.3 CHILL OUT - AFTER LUNCH

An informal external covered space for sharing food, drink and conversation in a relaxed atmosphere with outside tables. The furniture of the space will reflect its function. It will be organised into small tables and comfortable seats, giving the feeling of comfort, friendliness and a more casual gastronomic experience.

With respect to the culinary and drinks offering, enjoyment and liveliness is key (tapas, finger food, *pintxos*, miniature food), with the possibility to choose either traditional or contemporary cocktails, or a representative sample of the variety of the wines of Spain. It is a wine/gastronomic space created for relaxation, informal meetings and nibbles. It will be a meeting-place to enjoy an after-lunch experience during the day and a chill-out at night. It is therefore designed as an extension of the tapas space or experience, offering a non-stop timetable in one environment during the day and a different one at night. Its menu is more limited, including hot and cold tapas and a list of drinks.

#### Capacity

- Outside tables: 40.5 m2. Capacity for approx. 30 people seated, 8 at the bar.
- Service: 11.2 m2.

#### Chill out - After lunch

The selection of drinks will be accompanied by snacks, *pintxos* and finger food. The set menu presented and offered by the successful bidder must include:

- List of wines representing the different regions of Spain.
- Drinks menu of fruit juices and healthy/detox drinks...
- Drinks menu of alcoholic and non-alcoholic cocktails, both classic and modern.
- Choice of infusions and teas.
- Menu of soft drinks and beers.

#### Operation

The assembly of the space, its operation and the distribution of tables, stools, etc. must respect movement of people, in accordance with the indications of AC/E. Access and activity must end half an hour before the close of the Pavilion. This will be the time limit for serving new customers. Taking into account the concept behind this space, at night different uniforms and accessories will be used to those of Life Grill & Tapas.

### 2.4.4 PRODUCTION KITCHEN

Located in the basement, this central production area will service all the culinary spaces described above. This kitchen receives products for storage, processing and distribution. It handles raw materials, and will also include zones for storage, cleaning and waste. Its service will be supported by the satellite kitchens in the different culinary spaces.

Depending on the actual distribution of the kitchen proposed in the project and all the planned equipment, production may be either cold (deferred, programmed and blast-chilled production which will then be regenerated and plated) or hot (conventional cuisine, cooked and transported on a hot cabinet). It also has a space designed for the handling of non-halal products. This is also where the spaces catering to the workers' needs are located (changing rooms and lockers, washrooms, etc.), as well as an office for the management and coordination of all the operations and tasks.

## 3. TECHNICAL ANNEXES

- 3.1. Spain Pavilion at Expo Dubai 2020 Dossier
- 3.2. Spain Pavilion F&B Dossier
- 3.3. Architecture Project – Layouts
- 3.4. Kitchen equipment
- 3.5. Expo Dubai 2020 official documents