



REQUEST FOR PROPOSALS

Fair Oaks Recreation & Park Concessions Opportunity – Fair Oaks Performing Arts Center Concessions

OPENING DATE

July 7th, 2025

SEALED PROPOSALS DUE

August 8th, 2025

CONTACT

Jen Schuler

Arts & Entertainment Manager
Fair Oaks Recreation & Park District
4150 Temescal Street
Fair Oaks, CA. 95628
jschuler@forpd.org
(916) 241-3819

NOTICE

In order to receive any possible amendments to or additional information regarding this RFP directly, you must e-mail jschuler@forpd.org to register as a potential applicant. Please include all contact information: name, email address, and phone number.

All proposals must be received by Fair Oaks Recreation & Park District no later than 3 p.m. on August 8th, 2025

Late and emailed proposals will not be accepted.

Issued: July 7th, 2025

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SECTION 1. INTRODUCTION

The Fair Oaks Recreation & Park District (“DISTRICT”) is pleased to invite proposals from qualified vendors to operate concessions services at one or more of the District’s facilities, including but not limited to the entirety of the Fair Oaks Performing Arts Center, Veterans Memorial Amphitheater, the Black Box Theater, District-wide events, the Old Fair Oaks Library, and the McMillan Center. This Request for Proposals (“RFP”) is issued to identify food and beverage providers capable of enhancing the overall experience of patrons attending performances, programs, and community events.

The District is committed to creating welcoming and enjoyable environments across its venues. We are seeking concession partners that provide high-quality, reliable, and engaging service offerings that reflect the character of the Fair Oaks community. Proposals may include a variety of food, beverage (alcoholic and non-alcoholic), or retail components and may be tailored to one or multiple locations and events.

Selected concessionaire (“VENDOR”) will be responsible for the daily operation and management of their concessions, including staffing, equipment, inventory, compliance with local health and safety standards, and coordination with District staff for event scheduling and site access. The District will retain responsibility for facility maintenance, landscaping, programming, and security.

This RFP is open to individuals, businesses, or collaborative partnerships that meet the following minimum qualifications:

- At least three (3) years of demonstrated experience managing food and beverage or similar concession operations.
- Adequate financial capacity to execute and sustain the proposed service model.

The final Agreement(s) will be negotiated with the “District” and will follow the terms outlined in the District’s standard contract, included as (**APPENDIX A.**) All interested parties must thoroughly review the sample contract and terms before submitting a proposal.



SECTION 2. PROJECT DESCRIPTION

The district is seeking proposals from qualified vendors to manage food and beverage services at key locations throughout the district. This initiative aligns with the Measure J-fund revitalization of Fair Oaks Village and aims to deliver exceptional concession experiences to enhance District events and venues. It is the intent of the district to select a qualified and experienced vendor capable of providing the public with the best and most satisfactory service from a Concessionaire and to ensure that the district receives adequate and appropriate compensation from the vendor allowed to operate within the district.

BACKGROUND – FAIR OAKS VILLAGE PARK & AMPHITHEATER HISTORY

Nestled in the heart of Fair Oaks Village, a census-designated place located in Sacramento County, California, the district owns and operates a historic 4.2-acre parcel known as Village Park. This property includes two public parks—Village Plaza and Village Park—a vintage schoolhouse converted into a Community Clubhouse featuring a 1910 theater organ and Village Hall meeting room, an outdoor bandstand, and the iconic Fair Oaks Veterans Memorial Amphitheater, originally built in 1971.

In 2018, Fair Oaks voters overwhelmingly approved Measure J, a \$26.9 million general obligation bond that enabled a full revitalization of the Village Park campus. The reimagined site now includes a modernized Veterans Memorial Amphitheater and a state-of-the-art Performing Arts Center, featuring a convertible Black Box Theater, rehearsal space, classrooms, and dressing rooms. Enhancements include ADA-compliant indoor and outdoor seating, updated restrooms, accessible pathways, and fully integrated digital box office and ticketing systems.

This new cultural and recreational hub is designed to support year-round programming—such as concerts, plays, festivals, and educational offerings—while honoring the district's deep roots in community service. The District is committed to making Village Park campus a vibrant gathering space for residents and visitors alike. Through this RFP, FORPD seeks concession partners who share this vision and can contribute to the success and vitality of this community destination.

Notice is hereby given that the Fair Oaks Recreation & Park District is now accepting proposals for concession operations described below. The following summarizes this proposal.

Summary of the RFP	
Opportunity	Lease of concession in the newly constructed Fair Oaks Performing Arts Center and renovated Village Park Community Center in the heart of Old Fair Oaks Village. Other opportunities include the McMillan Center in Fair Oaks Park, the Old Fair Oaks Library in historic Fair Oaks Village, and other district-wide events and services.
Location/Premises	The Fair Oaks Recreation & Park District's venues—including the Veterans Memorial Amphitheater, Black Box Theater, Flex Rooms, Old Fair Oaks Library, McMillan Center, and event spaces—are located near the American River and Sunrise Boulevard, forming a central hub for community events, performances, and rentals.
Financial Requirements	Respondents should propose a revenue-sharing arrangement where rent is a percentage of gross revenues ("Percentage Rent"). In addition, respondents should include a minimum annual guarantee ("MAG") to be paid monthly and increased annually by CPI. Rent will be the higher of the Percentage Rent or the MAG each month. Lessee will be responsible for the repair and improvements of the premises and is required to maintain insurance coverage in the minimum amounts as described in the agreement. (Appendix A. – Section 8.)
Suggested Lease Term	Fair Oaks Recreation & Parks District is open to lease terms of not less than (3) years but not exceeding (10) years . With possible extensions based on performance.
Selection Process	Responses will be evaluated by a selection committee and ranked on how well they meet the project objectives and selection criteria described in this RFP. The District may request additional information from respondents during the evaluation process. The Fair Oaks Recreation & Park District Board of Directors must approve the lease.
Pre-submittal Site Visits and Meetings	The Department will host a pre-submittal meeting on Tuesday, July 22 nd , at 10:00 am. This will be followed by a Tour of the Fair Oaks Performing Arts Center and Village Park Community Center site visit at 11 am. The District will host a second site visit on Monday, July 29 th at 2 pm. Please come to the Fair Oaks Recreation & Park District Office. Please RSVP by contacting Jen Schuler at jschuler@forpd.org . If you would like to visit any of the other sites, those tours will have to be scheduled on alternate dates.
Proposal Due Date	Responses must be submitted to the contact below no later than 3:00 p.m. on Friday, August 8 th , 2025. They should include (3) hard copies (one of which can be easily duplicated) and a flash drive.
Contact	Jen Schuler-Arts & Entertainment Manager 4150 Temescal Street Fair Oaks, CA 95628 916-966-1036 jschuler@forpd.org

SECTION 3. LOCATIONS AND SITE DESCRIPTIONS

Proposers may apply for all locations listed below; the District would prefer that the proposal include **Concessions for the Fair Oaks Performing Arts Center's Veterans Memorial Amphitheater and Black Box Theater Concessions. (APPENDIX B. INCLUDES ALL SITE MAPS AND DRAWINGS)**

I. PREFERRED LOCATIONS

Veterans Memorial Amphitheater

Location: 7991 California Avenue, Fair Oaks, CA 95628

Primary Concessions Space: Approx. **909 sq. ft.** (Lower Level-Technical Annex)

As the centerpiece of the newly redeveloped Village Park campus, the Veterans Memorial Amphitheater is a state-of-the-art outdoor performance venue intended to host a wide range of cultural, recreational, and community events. Featuring 475 permanent stadium-style seats, accessible viewing areas, and modern audiovisual capabilities, the amphitheater stands out as a signature venue within the Fair Oaks Recreation & Park District. This includes the courtyard adjacent to the box office.

Concession operations for this site will be anchored in the **Technical Annex**, a dedicated concessions and production support building located adjacent to the seating bowl. The Annex includes:

- Two locations totaling approx. **909 sq. ft.** for prep, refrigeration, and dry storage
- **(4) roll-up service windows** offering high-volume service potential
- Right Wing front – approx. **180 sq. ft.**, Right Wing back/walk-in fridge – approx. **72 sq. ft.**
- Left Wing front – approx. **196 sq. ft.**, Left Wing back – approx. **126 sq. ft.**
- Basic utilities (water, electricity, lighting) suitable for food and beverage prep

This facility is designed to accommodate a **primary concessionaire** who can serve amphitheater audiences during regular programming, including:

- **Seasonal performances** and ticketed productions
- **Community festivals and special events** hosted by the District.
- **Private rentals** such as recitals, performances, or community group showcases
- **Public programs** like movie nights, markets, or cultural celebrations

Proposals should outline how the vendor intends to use the space, including:

- Equipment needed (District-owned or vendor-supplied)
- Staffing model
- Menu offerings
- Estimated service capacity per event
- Hours and days of proposed operation

Please note:

- The selected vendor will be responsible for **daily setup, staffing, food safety compliance, and cleaning** of the concession area.
- Any **equipment brought in by the vendor** must be approved by the District and meet all applicable health and safety regulations.
- Vendors must coordinate with District staff on **scheduling, access, and any potential shared use** with renters or co-programmed events.
- **Alcohol service** is permitted at this location under a District-held or transferred Type 47 license (subject to ABC approval), and wine service is reserved for the District's preferred wine partner.

This is the **primary and highest-traffic concessions opportunity** within the RFP. Vendors selected for this location will be expected to maintain a professional and reliable presence and be capable of handling high-volume service during key events throughout the season. The Vendor would be required to provide concession services for all events in the Amphitheatre unless otherwise directed by the District.



Figure 1 Concessions Patron View



Figure 2 Concessions Left Wing Front

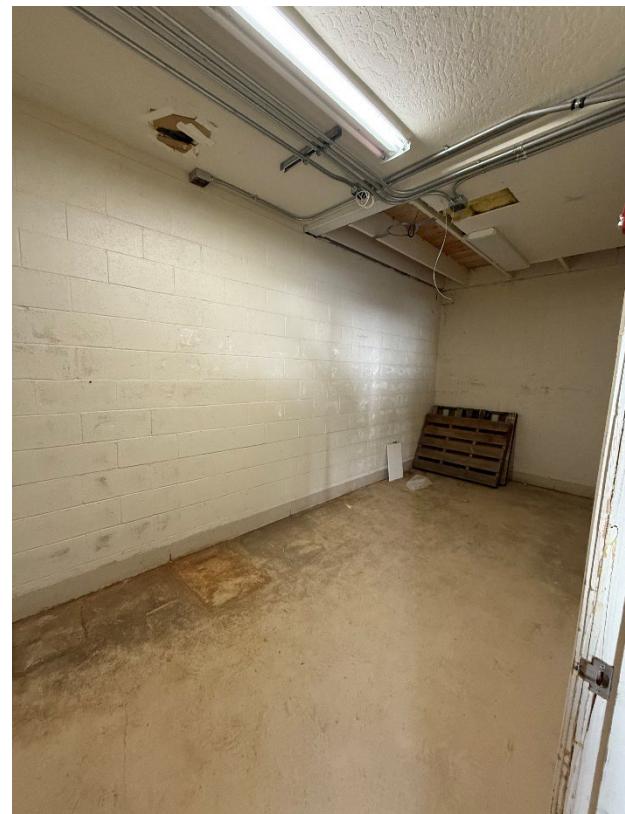


Figure 3 Concessions Left Wing Back



Figure 4 Concessions Right Wing Front



Figure 5 Concessions Right Wing Walk-In Fridge

Black Box Theater

Location: 7991 California Avenue, Fair Oaks, CA 95628

Indoor Venue Capacity: Seating for 150 guests, standing room capacity is 350

Concessions Service Area: Approx **93 sq. ft.** space available for mobile/portable setup)

The **Black Box Theater** is an intimate, multi-use indoor venue located within the Fair Oaks Performing Arts Center campus. Designed for flexibility and creative programming, this space accommodates seated events up to a minimum of **150 guests** in configurable seating layouts and hosts a wide range of year-round events, including:

- Theatrical productions
- Classes and workshops
- Private rentals (e.g., celebrations, meetings, small receptions)
- Film screenings and lectures
- Recitals and student showcases

Though the venue **lacks a built-in kitchen or dedicated concessions infrastructure**, it is well-suited for **light concessions offerings** such as:

- Pre-packaged snacks
- Bottled and canned beverages
- Simple grab-and-go items
- Mobile concessions carts, rolling bars, or tabletop setups (approved by the District)

Vendors awarded a contract for the Black Box Theater will be expected to:

- Coordinate with District staff to **align service times with show schedules and renter needs**
- Maintain a **minimal-footprint setup** that allows for flexible and fast load-in/load-out
- Comply with all **health and safety regulations**, including those governing temporary indoor food service
- Ensure all equipment and waste are **removed or stored properly between uses**, as storage space is limited

Please note:

- Alcohol service is **permitted at this venue** under the District's license and must follow ABC guidelines. Wine service must align with the District's preferred wine vendor agreement.
- Noise, lighting, and odors from concessions must not interfere with performances or venue rentals.
- All equipment and sales activity must be **self-contained and approved in advance** by the District. As this is a **required service location**, proposals must include a concessions plan specific to the Black Box Theater. This should outline service style, sample menu, equipment used, event types the vendor can support, and a strategy for operating efficiently within a flexible and intimate environment.

This is the **primary concessions opportunity** within the RFP. Vendors selected for this location will be expected to maintain a professional and reliable presence and be capable of handling high-volume service during key events throughout the season. The Vendor would be required to provide concession services for all events in the Black Box Theatre unless otherwise directed by the District.

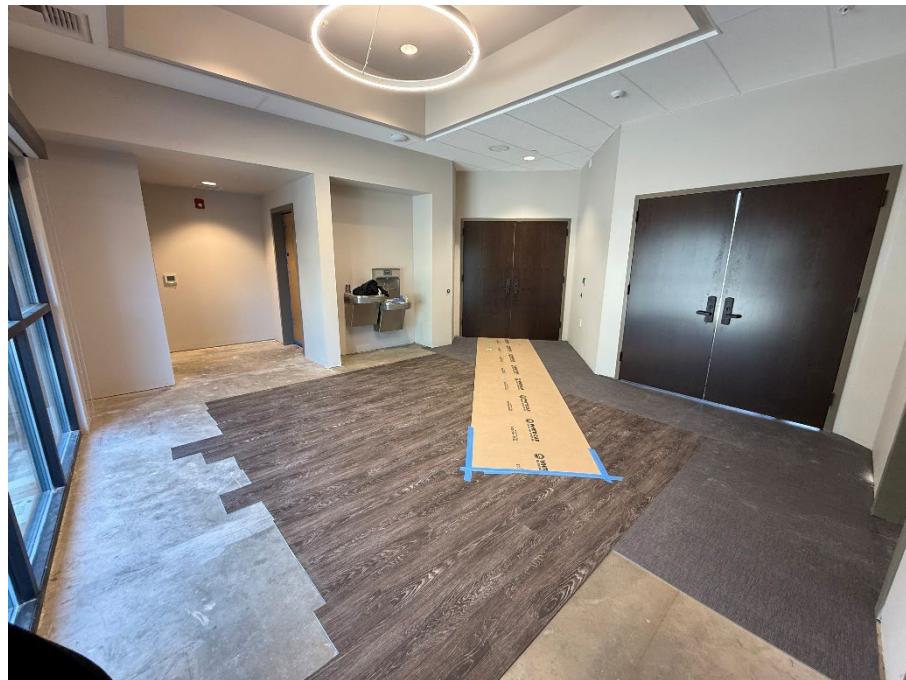


Figure 6 Black Box Lobby Entrance



Figure 7 Black Box Concessions Area

Community Clubhouse Commercial Kitchens (Available to Successful Vendors)

Location: 7997 California Avenue, Fair Oaks, CA 95628

Available Facilities: Two commercial kitchen spaces (located within the Community Clubhouse)

In support of concession services proposed through this RFP, the Fair Oaks Recreation & Park District is making two fully licensed commercial kitchen facilities available for use by the selected vendor(s). These kitchens are located within the Community Clubhouse—adjacent to the Veterans Memorial Amphitheater and Black Box Theater—and are equipped to support a wide range of food preparation and service needs.

The kitchens are currently undergoing final licensing as full commercial kitchens and are anticipated to be available for use concurrent with the launch of concession operations.

Access to these facilities will be coordinated through the District and subject to scheduling, insurance, and compliance requirements. Use of the kitchens must be outlined as part of the vendor's operations plan and approved in advance. These facilities may provide significant value for vendors looking to stage or prepare food for on-site sales, off-site catering, or event-based concessions without relying solely on mobile or temporary infrastructure.

II. OPTIONAL LOCATIONS AND OPPORTUNITIES

Old Fair Oaks Library

Location: 4200 Temescal Street, Fair Oaks, CA 95628

Available Space: Approx. 1,280 sq. ft.

The Old Fair Oaks Library is a modest, repurposed facility situated in the heart of the Fair Oaks Village. While previously used as a branch of the Sacramento County Library, the building has not undergone a complete renovation and retains much of its original condition. It offers approximately 1,280 square feet of interior space with basic utilities and limited accessibility.

The site is adjacent to key District venues—including the Amphitheater and Village Park—and may serve as a functional, low-traffic location for creative concession uses, such as:

- **Pop-up or seasonal concessions** tied to Village events and festivals
- **Limited café or beverage service** during rentals or special programs
- **Small-scale arts retail or tasting events** in coordination with District programming

Please note:

- The building is **not fully ADA accessible**, and any proposed operations must acknowledge existing accessibility limitations.
- **No major improvements or permanent alterations will be made by the District.**
- **Any required modifications or upgrades are the sole financial responsibility of the Concessionaire** and must be pre-approved in writing by the District.

Proposals involving this location are optional. However, respondents are encouraged to consider flexible and low-impact use models that complement the character of the space and its proximity to other Fair Oaks Village amenities.



Figure 8 Old Fair Oaks Library Lobby



Figure 9 Old Fair Oaks Library Door View

The McMillan Center

Location: 11549 Fair Oaks Boulevard, Fair Oaks, CA 95628

Available Space: Approx. 2500 sq. ft. (shared use; location and access to be coordinated)

The McMillan Center is an older, multipurpose community building located in Fair Oaks Park. It serves primarily as a rental space for small community meetings, private events, and District programs. The facility offers a central location and direct pedestrian access from Fair Oaks Boulevard.

Limited kitchen amenities may be available (subject to existing infrastructure and District review), and indoor space is shared with other uses. There is also a small exterior area that may be utilized for concessions setup, pending event coordination and District approval.

Possible concession concepts may include:

- **Mobile or pop-up food/beverage service** during community events
- **Pre-packaged snacks or light refreshments** for rental groups or meetings
- **Limited catering services** for private events hosted at the facility
- **Outdoor concessions setup** during special events, using temporary equipment or carts

Please note:

- The facility includes some modern upgrades and is partially ADA accessible, though additional improvements are needed to meet full accessibility standards.
- Space access and service times must be coordinated in advance with District staff due to shared use with rentals and programs.
- The District will complete no structural modifications or improvements.
- Any proposed improvements or equipment installations are the full financial responsibility of the Concessionaire and must receive prior written District approval. Use of this location is optional. Vendors interested in proposing services at the McMillan Center should consider minimal-footprint operations that can adapt to the space as-is, with a focus on enhancing the user experience during programmed activities and events.



Figure 10 McMillan Center Main Space



Figure 11 McMillan Center Kitchen

District Preferred Catering Vendor: District Wide

Throughout the year, the Fair Oaks Recreation & Park District (FORPD) hosts a variety of large-scale public events and private facility rentals across multiple venues,

- Concerts, festivals, markets, and seasonal celebrations
- Performances and film screenings
- Facility rentals for weddings, receptions, meetings, and private gatherings
- Classes, workshops, and community programs

Vendors selected through this RFP may be designated as **District Preferred Catering and Concession Vendors**, meaning they may be invited to provide services at District-hosted events and/or be listed as a **preferred provider for private rentals**.

Preferred vendors may be utilized in a variety of ways, including but not limited to:

- Mobile food trucks, carts, or tent setups at outdoor festivals, concerts, and public celebrations
- Full-service or drop-off catering for private events (e.g., weddings, birthdays, meetings etc.)
- Snack or beverage stations during workshops, educational programs, or community meetings
- Light concessions or bar service at theatrical performances, recitals, or film nights
- Pop-up food and beverage services coordinated around special performances or rental events

Private Rentals: Client-facing Service Opportunities

FORPD facilities—such as the Veterans Memorial Amphitheater, Black Box Theater, Community Clubhouse, McMillan Center, and Old Fair Oaks Library—are frequently rented by individuals, community groups, and organizations. Preferred vendors may be offered the opportunity to provide food and beverage services for these private rentals.

While use of a Preferred Vendor is not mandatory for private renters, it is **highly encouraged** to streamline coordination, support quality service delivery, and ensure regulatory compliance.

Vendors selected for this program may be promoted through District rental packets, marketing materials, or booking systems to increase visibility and attract client interest.

Operations will vary by site and event type. All details—including setup locations, service times, health and fire permits, parking and load-in logistics, and access to power or water—will be coordinated in advance with District staff.

The District may feature preferred vendors on its website, marketing materials, or rental booking forms, and while use by private renters is not mandatory, they are strongly encouraged to select

from the District's preferred list to ensure smooth coordination and compliance with facility policies.

Please note:

- Participation as a preferred vendor is **optional**, but may increase opportunities for exposure and engagement across District programming.
- Vendors must be flexible and capable of adapting operations to multiple site conditions, including indoor and outdoor environments.
- Vendors must hold and maintain all appropriate business licenses, insurance, and health permits, and comply with all applicable regulations for food service, alcohol (where permitted), and temporary event operations.

Respondents interested in this opportunity should indicate their **availability, menu flexibility, and capacity for off-site catering or concessions**, as well as any limitations (e.g., equipment requirements, weather conditions, etc.) in their proposal.

III. GOALS OF THE RFP

1. Offer distinctive food and beverage concessions that reflect the character and quality of the Fair Oaks community and enhance the experience at District events and facilities.
2. Provide guests with exceptional service that complements the recreational and cultural programming of the Fair Oaks Performing Arts Center and surrounding District venues.
3. Ensure operations are maintained to high standards consistent with a professionally managed, publicly accessible event and performance environment.

IV. SUMMARY OF ROLES AND RESPONSIBILITIES

Concessionaire – The selected vendor(s) will be responsible for the following:

- **Services:** Provide food and beverage offerings (including alcoholic and non-alcoholic options, if applicable) and customer service that support events, performances, and community use at designated District facilities.
- **Hours of Operation:** Operate during scheduled events and programs as coordinated with District staff. Proposals should specify anticipated hours of service by location and event type.
- **Customer Service:** Deliver a positive and engaging experience for all patrons. Staff must be professional, courteous, and responsive. Vendors should maintain active feedback channels and monitor public review platforms (e.g., Google, Yelp) for quality control.
- **Equipment and Setup:** Vendor must outline any equipment or infrastructure they plan to provide (e.g., concession trailers, carts, booths, and/or portable bars) and describe setup/strike procedures in coordination with District timelines. The district will provide designated secure storage space for these items if space allows.
- **Maintenance and Cleanliness:** Maintain a clean and sanitary concessions area, storage spaces, and any vendor-provided infrastructure. Vendors are responsible for all trash, recycling, and food safety compliance within their footprint.
- **Coordination with Other Events:** Work cooperatively with District staff and third-party users of the venues to ensure smooth operations during concurrent events. Vendor operations must not interfere with performances, rentals, or community programs.

District – The Fair Oaks Recreation & Park District will provide the following:

- **Facility Maintenance:** Maintain general infrastructure, restrooms, and common areas at the District venues.
- **Event Coordination:** Provide advance notice of scheduled events, performances, or rentals to coordinate concession needs and access.
- **Oversight and Inspections:** Conduct periodic inspections to ensure compliance with health and safety standards, licensing, and vendor performance.

V. LIQUOR, FOOD SERVICE, AND BUSINESS LICENSES

It is the sole responsibility of each respondent to obtain and maintain all required licenses and permits for their operations. These may include:

- A liquor license from the **California Department of Alcoholic Beverage Control (ABC)**
- Health permits from the **Sacramento County Environmental Management Department**
- Any applicable business licenses or seller's permits required for operation within the District or County

The District's preferred wine vendor will retain exclusive rights for wine service for up to one year; however, respondents may propose additional alcoholic offerings subject to District approval and ABC compliance.

VI. REVENUE HISTORY

As this is a newly renovated facility, historical revenue data is limited or unavailable for many of the designated concession areas. Respondents are encouraged to include revenue projections based on their own pricing, service model, and proposed scope of operations.



SECTION 4. PREFERRED WINE VENDOR

The DISTRICT has designated a preferred wine vendor for the 2025–2026 season. While **VENDORS** **may include wine sales** in their proposals, the District strongly prefers that selected concessionaires are willing to collaborate with the current wine vendor for the duration of their exclusive agreement.

This arrangement supports an established sponsorship and partnership with the District and allows for consistent branding and service across District venues and events. VENDORS may propose joint service models, cross-promotion, or coordination plans with the preferred vendor. Independent wine service may be considered only if it does not conflict with existing obligations and is pre-approved by the District.

Following the expiration of the current wine vendor contract in mid-2026, the District may revisit the terms of exclusivity and future involvement in wine service.

All alcohol service, including wine, must comply with applicable California ABC laws and District policies, and final approval is subject to District review.

SECTION 5. SCOPE OF SERVICES

Selected vendors will be expected to provide high-quality, customer-focused concession services that align with the District's mission and community standards. The scope of services includes, but is not limited to, the following:

1. **Concession Operations:** Provide food and beverage service during District events, facility rentals, and performances at designated venues, including setup, staffing, and teardown. Vendors must ensure timely and efficient service for patrons.
2. **Maintenance and Improvements:** Be responsible for any necessary upgrades, equipment installation, or improvements to the assigned concession space, subject to prior approval by the District.
3. **Health and Safety Compliance:** Maintain all required licenses and permits, and ensure full compliance with local, state, and federal health and safety regulations, including ADA accessibility standards.
4. **Staffing and Training:** Provide a qualified and well-trained staff, including supervisors and food handlers. Staff should demonstrate professionalism, customer service skills, and knowledge of District operations.
5. **Sustainability and Waste Management:** Implement environmentally friendly practices such as compostable packaging, minimal single-use plastics, and recycling and waste-reduction protocols. Vendors are encouraged to support local sourcing.
6. **Coordination with District Events:** Work closely with District staff to align service schedules with programming calendars, facility rental needs, and special events. Flexibility and adaptability to the District's programming needs are essential.
7. **Menu Development:** Offer a diverse, family-friendly, and reasonably priced menu tailored to the demographics and nature of the venue. Specialty items, local flair, and seasonal offerings are encouraged. We are looking for non-traditional concession offers. Not just hot dogs and popcorn.
8. **Marketing and Promotion:** Submit a marketing plan that includes brand alignment, community engagement, signage, digital integration, and promotional efforts that enhance visibility at events and venues. (optional)
9. All vendors must demonstrate the capacity to provide services at the level expected for public-facing community facilities, maintain operational consistency, and meet the expectations outlined in this RFP.



SECTION 6. PROPOSAL REQUIREMENTS

To be considered complete, all proposals must include the following materials and address each section in detail. Proposals should be organized and clearly labeled according to the structure below. Incomplete proposals or those not conforming to the required format may be deemed non-responsive.

1. **Cover Letter & Executive Summary**

A signed cover letter summarizing the proposal, company information, and primary point of contact. Include a brief narrative introducing your business, philosophy, and interest in the opportunity.

2. **Company Background and Experience**

Describe the history of your company, years in business, organizational structure, and relevant experience providing concessions, catering, or hospitality services in public venues or event settings. Include any prior work with municipalities or public agencies.

3. **Locations Included in Proposal (Amphitheater and Black Box Required)**

Indicate which sites you are applying to serve and describe how your approach will vary by location. Explain how your operations at the required Fair Oaks Performing Arts Center will integrate with your proposed work at any other venues.

4. **Menu with Sample Pricing**

Provide a sample menu for each proposed location, including product descriptions and proposed price ranges. Menus should reflect quality, affordability, and appeal to a diverse community audience.

5. **Operations Plan**

Describe how you will operate each concession site. Include details on equipment, infrastructure needs, hours of operation, payment systems (e.g., POS), supply chains, and setup/cleanup procedures.

6. Staffing & Management Plan

Provide an organizational chart or staffing overview. Identify key management personnel and describe staff roles, responsibilities, training protocols, and supervision plans.

7. Sustainability & Waste Reduction Plan

Outline practices and policies to minimize environmental impact. Include proposed use of compostable products, recycling, food waste reduction strategies, and sourcing from local or regional vendors where possible.

8. Capital Investment/Improvement Plan (if applicable)

If improvements to the concession areas are proposed, provide a brief description of planned investments, associated costs, timeline, and any requests for District coordination or approvals.

9. Proposed Financial Structure

Outline your proposed revenue-sharing model with the District, including:

1. Minimum Annual Guarantee
2. Percentage of gross revenue by product type or location
3. Any tiered or incentive-based revenue proposals

10. Proof of Insurance & Required Permits

Include documentation or confirmation of your ability to obtain required insurance coverages (e.g., general liability, workers' comp) and health or business permits as applicable.

11. References (3 minimum)

Provide contact information for three professional references familiar with your services in similar environments. Include venue names, contact persons, email addresses, and phone numbers.

All proposal submissions must be complete, professional in presentation, and reflect the vendor's capacity to meet the expectations outlined in this RFP.



SECTION 7. COMPENSATION STRUCTURE

VENDORS must submit a clearly defined financial proposal that outlines the revenue-sharing model proposed for each venue. The DISTRICT seeks an agreement that supports both financial sustainability for the vendor and reinvestment into public programs and services.

Each proposal must include:

- **Minimum Annual Guarantee:** A flat annual minimum fee paid to the District, to be paid monthly and adjusted annually based on the Consumer Price Index (CPI). This ensures a baseline revenue stream regardless of actual sales.
- **Percentage of Gross Revenue:** A proposed percentage of gross sales that will be paid to the District, broken down by:
 - Food sales
 - Beverage (non-alcoholic and alcoholic, where permitted) sales
 - Special items or merchandising (if applicable)
- **Location-Specific Projections:** Vendors should include anticipated gross revenue projections per location and how those estimates were derived (i.e., foot traffic, event attendance, seasonal fluctuations, etc.).
- **Optional Incentive-Based Models:** Vendors may include any alternative financial structures or bonuses (e.g., higher revenue shares during peak months, multi-year escalators, or performance-based incentives).
- **Capital Improvement Offsets (if applicable):** If the proposal includes vendor-funded infrastructure or equipment upgrades, vendors may include proposed offset structures or cost-sharing mechanisms with the District for consideration.

The DISTRICT will assess compensation proposals based not only on total return but also on long-term value, risk mitigation, and financial feasibility. Final terms will be negotiated with the selected vendor(s) based on the strength and viability of their proposed model.



SECTION 9. RFP SCHEDULE, SELECTION PROCESS, AND TIMELINE

A. Submission of Proposals

All proposals must be delivered no later than **3:00 PM on Friday, August 8th, 2025**, to the Fair Oaks Recreation & Park District, Attn: Jen Schuler, Arts & Entertainment Manager, at 4150 Temescal Street, Fair Oaks, CA 95628. Proposals must include **two hard copies** (one clearly marked as “copy”) and **one searchable, non-password-protected USB drive**.

B. Evaluation by Selection Committee

Following the submission deadline, a **selection committee** appointed by the District will review all proposals that meet the submission requirements. The criteria for evaluating proposals are outlined in **Section VI** of this RFP.

Initial review by District staff will assess whether proposals are **complete, responsive to minimum qualifications**, and include **sufficient documentation**. Proposals with significant deficiencies may be disqualified from further review. Respondents who do not meet the stated minimum qualifications will be considered non-responsive and will not be scored or ranked.

Proposals that meet the minimum requirements will be forwarded to the committee, who will determine which best meet the selection criteria. The committee may also request **oral interviews** with select respondents. Interview scheduling will be coordinated by District staff.

C. Approval by the Fair Oaks Recreation & Park District Board

Recommendations from the selection committee, along with the proposed contract(s), will be presented to the **Fair Oaks Recreation & Park District Board of Directors** for review and approval. The Board may approve, reject, or request modifications to the recommendation(s) at its sole discretion.

D. Proposed Timeline

The City expects to proceed with the RFP selection process on the following schedule:

- **July 7th, 2025** – RFP Released
- **July 22nd, 2025** – Optional Pre-Proposal Meeting/Site Tour (RSVP to jschuler@forpd.org)
10:00 AM

- **July 23rd, 2025** – RFP Questions and Answers posted on <http://ww.forpd.org> by 4:00 pm
- **July 29th, 2025** – Optional Pre-Proposal Meeting/Site Tour (RSVP to jschuler@forpd.org) 2:00 PM
- **August 8th, 2025** – Proposals Due by 3:00 PM
- **Week of August 11th, 2025** – Interviews and Review (if necessary)
- **August 20th, 2025** – FORPD Board of Directors Meeting – Approval and possible action of selecting the recommended concessionaire.
- **August 22nd, 2025** – Contract Awarded and Finalized (*if the Board approves the contract and selection)
- **Construction and Concessions may begin post-“Final Project Completion of Space”.**

E. Pre-Submittal Meeting and Questions

Attendance at a pre-submittal meeting is optional but encouraged. These meetings and site tours will provide prospective respondents with important information about the RFP process and offer an opportunity to visit the concession and storage areas.

To attend, RSVP to Jen Schuler at jschuler@forpd.org.

All questions regarding the RFP should be submitted **in writing via email** to Jen Schuler at jschuler@forpd.org no later than **Wednesday, July 22nd, 2025, at 3:00 PM**. Verbal inquiries outside of the pre-submittal meetings will not be accepted.

Written responses to all timely questions will be posted on the District’s website under the RFP section, and notifications will be sent to all registered interested parties. Respondents are encouraged to register for updates and monitor the site regularly.

F. Limitation of Communications During Solicitation

From the date this RFP is issued until the conclusion of the selection process (either by cancellation or final award), **all communication must be directed exclusively to the RFP Administrator:**

Jen Schuler
Arts & Entertainment Manager
Email: jschuler@forpd.org

Any attempt by respondents or affiliated parties to contact other District staff, board members, or representatives regarding this RFP may result in disqualification from the process. This restriction applies solely to this RFP and does not prohibit unrelated communication with the District.

SECTION 8. EVALUATION CRITERIA

Proposals will be reviewed and scored by a panel of District staff and may include additional stakeholders or advisors. Evaluation will consider both qualitative and quantitative criteria to ensure the selected vendor(s) align with the District's mission, community values, and operational expectations. The following categories will guide the evaluation process:

1. **Business Experience and References (20 points):** Demonstrated experience in concession, food service, or hospitality management, particularly in public venues, events, or parks. Strong references that attest to professionalism, quality, and reliability.
2. **Menu Quality and Community Relevance (20 points):** Menu offerings that are family-friendly, affordable, diverse, and aligned with local tastes and health-conscious practices. Inclusion of unique, seasonal, or locally sourced items is encouraged.
3. **Sustainability and Health Standards (15 points):** Implementation of environmentally responsible practices, including use of compostable products, waste-reduction strategies, and support for regional agriculture or sustainable sourcing.
4. **Feasibility and Operational Readiness (15 points):** Clearly defined and practical plans for launch, staffing, setup, and ongoing operations. Demonstrated understanding of site-specific logistics and event coordination.
5. **Financial Proposal (20 points):** Strength of the financial offer, including Minimum Annual Guarantee (MAG), percentage of gross revenue, and any capital improvements. Consideration will be given to proposals that balance financial return with realistic and sustainable operations.
6. **Innovation and Value-Added Services (10 points):** Creative enhancements to service delivery, community engagement strategies, marketing approaches, or collaborative models with the District and its partners.

Top-ranking proposals may be invited to interview with the review panel. Final recommendations will be presented to the District Board for approval. The recommended concessionaire must be present at the FORPD Board Meeting on August 20th, 2025, to answer any questions arising from the presentation.

SECTION 10. SUBMISSION INSTRUCTIONS

Submit:

- One (1) original hard copy labeled "ORIGINAL"
- Four (2) copies labeled "COPY"
- One (1) electronic copy (USB drive)

Delivery to:

Fair Oaks Recreation & Park District
Attn: Jen Schuler – Arts & Entertainment Manager

4150 Temescal Street
Fair Oaks, CA 95628

Late submissions or emailed proposals will not be accepted

SECTION 11. GENERAL CONDITIONS

- The DISTRICT reserves the right to accept, reject, or request modifications to any proposal.
- The DISTRICT may negotiate contract terms with selected VENDORS.
- All submitted proposals become the property of the DISTRICT.
- Proposers are responsible for all costs associated with the preparation and submission of proposals.

SECTION 12. APPENDICES

Appendix A. – Agreement for Concessionaire Services FORPD (Draft)

Appendix B.. – Site Maps for All Locations



FAIR OAKS

RECREATION & PARK DISTRICT

AGREEMENT FOR CONCESSIONAIRE SERVICES

Fair Oaks Recreation & Parks District

This Agreement is made and entered into this day of _____ by and between the **FAIR OAKS RECREATION & PARK DISTRICT**, a political subdivision of the State of California, hereinafter referred to as "District" and _____ hereinafter referred to as "Concessionaire". Referenced together, the District and Concessionaire are "Parties" to this agreement.

RECITALS

WHEREAS, the District is the owner of premises known as the Village Park Community Center and Fair Oaks Performing Arts Center, which include a variety of indoor and outdoor event spaces used for public performances, private rentals, community programs, and special events; and

WHEREAS, Concessionaire wishes to provide food and beverage services, including alcoholic beverages where permitted, at said premises to serve patrons attending performances, events, and rentals hosted by the District; and

NOW, THEREFORE, recognizing that the development of an agreement for the use of designated concession areas at the Village Park Community Center and Fair Oaks Performing Arts Center is advantageous to both parties, the Parties do hereby, in consideration of mutual promises and other good and valuable consideration, agree as follows:

1. Grant of Concession

Concessionaire is hereby granted a non-exclusive concession and privilege to occupy and use designated concession areas at the **Village Park Community Center** and the **Fair Oaks Performing Arts Center** for the purpose of operating food and beverage services, including the sale of alcoholic beverages where permitted, subject to the terms and conditions set forth in this Agreement. Concessionaire hereby accepts this grant and agrees to operate in accordance with the District's guidelines and the applicable provisions of this Agreement.

2. Terms

The initial term of this Agreement shall be for **three (3) years**, commencing on _____, 2025, and expiring on _____, 2028. Upon mutual agreement, the District may extend this Agreement for **up to two (2) additional terms of three (3) years each**, not to exceed a total of **nine (9) years**. Any extension shall be documented through written amendment signed by both Parties.

3. Use and Operation

- A. Concessionaire's use of the premises shall be limited to the operation of food and beverage services during District-approved events, performances, facility rentals, and programs. All menu items and offerings shall be subject to prior approval by the District, including coordination with any existing exclusive or preferred beverage vendors.
- B. Concessionaire shall provide all necessary labor, staffing, supervision, training, supplies, and equipment (excluding any equipment supplied by the District as outlined in Exhibit "A") to fulfill the scope of services under this Agreement.
- C. Concessionaire shall comply with all federal, state, and county public health regulations, including requirements established by the California Department of Public Health and Sacramento County Environmental Management. All food and beverages must be stored and served in a clean, safe, and sanitary manner.
- D. Concessionaire shall not display any signs, banners, or promotional materials at or around the venues without prior written approval from the District.

- E. Hours of operation will be determined by the District based on the event schedule. The Concessionaire agrees to be open for service at least one hour prior to the start of each scheduled event and remain open through intermission or peak periods as directed. The District may adjust these expectations with reasonable notice to the Concessionaire.
- F. Concessionaire is responsible for proper disposal of trash, food waste, and grease. The Concessionaire must contract directly with a licensed service provider for trash and grease disposal and ensure compliance with environmental and wildlife safety standards. The location and service frequency of any dumpsters or receptacles must be approved by the District in advance.
- G. Concessionaire is responsible for securing any necessary utility services (e.g., internet, phone) not provided by the District.

4. Compensation

- A. Compensation Structure: In consideration for the right to provide food and beverage services at designated District facilities, the Concessionaire agrees to pay the District the greater of:
 - A Minimum Annual Guarantee (MAG) of \$_____ per year, payable in equal quarterly installments; or
 - A percentage of gross receipts from all sales made on District property as follows:
 - _____ % of gross sales from non-alcoholic beverages and food
 - _____ % of gross sales from alcoholic beverage service
- B. **Payment Schedule and Method:** Payments shall be made on a quarterly basis and are due within thirty (30) days following the end of each calendar quarter. Payments shall be submitted to: Fair Oaks Recreation & Parks District, 4150 Temescal Street Fair Oaks, CA 95628.

Payments not received within five (5) business days of the due date are subject to a late fee of \$100. Continued late payments may be considered grounds for termination.
- C. Security Deposit for Concessionaire's Performance. Upon execution of this Agreement, the Concessionaire shall provide a security deposit of **\$1,000**, to be held by the District to ensure faithful performance of the terms herein. This deposit shall be returned upon expiration or termination of the Agreement, provided all obligations have been fulfilled and no damages or fees remain outstanding.
- D. District will pay for the following utilities:
 1. Electricity
 11. Water/Sewer
- E. Concessionaire shall maintain complete and accurate books and records of all gross receipts from operations at District facilities. The District shall have the right to inspect and audit such records with reasonable notice during standard business hours. Concessionaire shall submit quarterly sales reports with each payment, and an annual gross sales statement within sixty (60) days after the close of each calendar year.
- F. In the event this Agreement is extended beyond the initial term, the compensation structure—including MAG and percentage rates—may be renegotiated in good faith by both parties.

5. Equipment

- A. The Concessionaire shall have the right to use any existing District-owned equipment located at the Fair Oaks Performing Arts Center, Village Park Community Center, or other assigned venues, as listed in Exhibit "A." Concessionaire shall provide, at its own expense, all additional equipment and supplies necessary for the delivery of concession services at the approved sites. A joint inspection will be completed prior to commencement to confirm the condition of any District-provided equipment. Non-functioning equipment may be removed or repaired at the discretion of the District.
- B. Concessionaire retains ownership of any equipment it installs and may remove such equipment upon termination, provided the facilities are returned to their original condition.
- C. District-owned equipment remains the property of the District and may not be removed without written authorization.

6. Alterations and Improvements

- A. Concessionaire may make improvements or modifications to concession areas only with prior written approval from the District. All modifications must meet applicable codes and regulations and be completed at the Concessionaire's expense.
- B. Upon expiration or termination, Concessionaire shall return the premises in good condition. Any personal property not removed within 30 days will be considered abandoned and become property of the District.

7. Maintenance and Repairs

- A. Concessionaire shall keep all assigned concession areas in a clean, safe, and sanitary condition, including regular waste removal.
- B. Concessionaire is responsible for maintaining all equipment it provides, as well as District equipment unless repair costs exceed \$1,000. In such cases, the District reserves the right to determine whether repairs are made.
- C. All repair needs or building damage must be reported to the District. Unauthorized repairs are not permitted.
- D. The District is not responsible for damages caused by the Concessionaire or its personnel.
- E. The District may inspect concession areas at any time. Reasonable notice will be given unless in the case of an emergency.
- F. Concessionaire will receive a set of keys. District staff may retain keys for emergency access or inspections.
- G. Upon contract termination, the concession area must be returned in clean condition. Any damage from equipment removal shall be repaired at the Concessionaire's expense.
- H. The District is responsible for HVAC and hot water systems.

8. Indemnification and Insurance

- A. This Agreement is made upon the express condition that the District is to be free from all liability and claims for damage by reason of any injury to any person or persons, including Concessionaire, its agents and employees, or by reason of any injury to property of any kind whatsoever, and to whomever belonging, including Concessionaire, its agents and employees, from any cause or causes whatsoever, in, upon or in any way connected with the premises used by Concessionaire during the term of this Agreement, or any extension thereof, or any occupancy hereunder.
- B. The Concessionaire shall indemnify, defend, and hold harmless the District, its officers, employees, and agents from any and all losses, costs, expenses, claims, liabilities, actions, or damages, including liability for injuries to any person or persons or damage to property arising at any time out of or in any way related to the Concessionaire's use or occupancy of a facility or property controlled by the District, unless solely caused by the gross negligence or willful misconduct of the District, its officers, employees, or agents.
- C. The Concessionaire shall procure and maintain, for the duration of the use period contemplated herein, insurance with coverage at least as broad as Insurance Services Office Form CG 00 01, in an amount not less than \$1,000,000 per occurrence, \$2,000,000 general aggregate, for bodily injury, personal injury, and property damage. The policy must include contractual liability that has not been amended. Any endorsement restricting standard ISO "insured contract" language will not be accepted. If alcohol is sold during the permitted activity, coverage must meet all standard(s) set-forth by the California Department of Alcoholic Beverage Control.
 - I. Such insurance shall name the District, its officers, employees, agents, and volunteers as additional insureds prior to the use of the facility. The Concessionaire shall file certificates of such insurance with the District, which shall be endorsed to provide thirty (30) days' notice to the District of cancellation or any change of coverage or limits. If a copy of the insurance certificate is not on file prior to the event, the District may deny access to the facility.
 - II. All insurance policies shall be issued by an insurance company currently authorized by the Insurance Commissioner to transact business of insurance or is the List of Approved Surplus Line Insurers in the State of California with an assigned policyholder Rating of A- (or *higher*) and Financial Size Category Class VII (or larger) in accordance with the latest edition of Best's Key Rating Guide, unless otherwise approved by the district's self-insurance pool.
 - III. Requirements of specific coverage features, or limits contained in this Section are not intended as a limitation on coverage, limits or other requirements, or a waiver of any coverage normally provided by any insurance. Specific reference to a given coverage feature is for purposes of clarification only as it pertains to a given issue and is not intended by any party or insured to be all inclusive, or to the exclusion of other coverage, or a waiver of any type. If the Concessionaire maintains higher limits than the minimums shown above, the District requires and shall be entitled to coverage for the higher limits maintained by the Concessionaire. Any available insurance proceeds in excess of the specified minimum limits of insurance and coverage shall be available to the District.

9. Risk of Loss

Concessionaire agrees to accept all risks of loss or damage to the restaurant facility, including vandalism and acts of nature. Risks of loss or damage will include improvements or fixtures located within the concessions area throughout the term of this Agreement.

10. Licenses and Permits

Concessionaire shall comply with all license requirements of the State of California applicable to Concessionaire's use of the premises, and Concessionaire shall comply with all federal, state, county and local statutes, laws, regulations and ordinances affecting the premises, the improvements thereon, the conditions existing thereon, and all activities conducted on the premises, including, without limitation, the obligation of Concessionaire at Concessionaire's expense to alter, repair, maintain and restore the premises in compliance and conformity with all laws and regulations relating to the condition, use or occupancy of the premises.

11. Taxes

Concessionaire shall, at its sole cost and expense, pay any and all taxes for which it is responsible, or which may be assessed against it.

12. Assignment and Subletting

Concessionaire shall have no right, authority, or power to sell or assign the concession rights herein granted to any other person, nor shall Concessionaire have any right, authority, or power to allow or permit any other person or party to have any interest in this Agreement without the written consent of the District. It is the purpose and intent of this Agreement to grant said concession privileges solely to said Concessionaire and neither directly nor indirectly to any other person or party. The assignment, subletting or encumbrance of said concession rights without the prior written consent of the District shall be void and, at the option of the District, shall terminate this Agreement. No assignment shall relieve Concessionaire of its obligations under the terms of this Agreement. The written consent of the District to one assignment, occupation or use by another person shall not be deemed to be consent to any subsequent assignment, subletting, occupation or use by another person.

13. Termination

This agreement may be terminated in any one of the following ways, which will not be exclusive, but will be cumulative with any other remedies provided by law or equity:

A. Force Majeure

This Agreement shall be considered terminated if any act of the federal, state, or county government, act of war, or act of God prevents the parties from fulfilling their obligations under this Agreement. No damages shall be allowed to either party because of such termination.

B. Termination for Concessionaire's Convenience or by Concessionaire's Breach

If Concessionaire determines to terminate this Agreement or breaches it in any way, it shall not be entitled to any compensation for the value of its improvements and shall not be entitled to compensation for any damages it suffers. In the event of the Concessionaire's termination of this agreement by breach or otherwise, all improvements shall revert to the District. Before exercising this right, the District shall give Concessionaire thirty (30) days' notice of the nature of the breach, and the Concessionaire shall be entitled to cure any such breach within that period.

C. Termination for Park District's Convenience

Upon 60 days' prior written notice, the District may terminate this agreement at its convenience, with cause. Concessionaire may continue to operate during the 60-day notice period and shall vacate the premises on or before the 65th day from the date of notice. The District will pay the concessionaire the reasonable value of any improvements, structures, or fixtures constructed thereon at the time of such termination of this agreement. At the District's option, the concessionaire may be allowed or required to remove any portion of said improvements, structures, or fixtures located on the premises. The District shall not be liable to the concessionaire for any consequential or other damages except as expressly provided herein.

14. Concessionaire as Independent Contractor

The parties hereto agree that at all times during the term of this Agreement, Concessionaire and Concessionaire's employees hired to perform services pursuant to this Agreement are independent contractors for all purposes of this Concessionaire Agreement. Under no circumstances shall Concessionaire or Concessionaire's employees be considered agents or employees of the District. Concessionaire acknowledges, therefore, that it and its agents and employees are not entitled to workers' compensation benefits from the District should Concessionaire or its agents and employees sustain an injury in the course of performing services specified in this Agreement. The District shall have the right to control the Concessionaire only as to the results to be obtained in the operation of the concessions of Village Park and/or the Fair Oaks Performing Arts Center, but not as to the means of accomplishing such results. Concessionaire shall be solely responsible for and have control over the means, methods, details, techniques, and procedures for operating the concession facility referred to in this Agreement. Concessionaire shall have no authority, express or implied, to act on behalf of the District in any capacity whatsoever as an agent except as the District may specify in writing. Concessionaire shall have no authority, express or implied, pursuant to this Agreement, to bind the District to any obligation whatsoever.

15. Renegotiation

District and Concessionaire retain the right to renegotiate the terms and conditions of this Concessionaire Agreement which option is exercisable on an annual basis on the anniversary date of this Agreement. Both the District and Concessionaire may exercise the right to request renegotiation by giving not less than thirty (30) days' written notice to the other party of the exercise of such right. The District and Concessionaire agree to enter into such negotiations, if any, in good faith.

16. Negotiation of Partnership

District shall not become or be deemed a partner or joint venture with Concessionaire by reason of the provisions of this Agreement.

17. Non-Waiver

The failure or omission by District to terminate this Agreement for any violation of its terms, conditions or agreements shall in no way bar, stop or prevent the District from terminating this Agreement thereafter, either for such or for any subsequent violation of any such term, condition, or covenant. The acceptance of rent hereunder shall not be, or be construed to be, a waiver of any breach of any term, covenant, or condition of this Agreement.

18. Attorney's Fees

In the event of any litigation between the parties hereto arising out of this Agreement or in connection with the premises, the losing party agrees to pay to the prevailing party a reasonable sum as and for attorneys' fees, which shall be added to and become a part of any judgment therein.

19. Complete Agreement

This instrument contains all of the agreements and covenants made between the parties to this Agreement and may not be modified orally or in any other manner than by agreement in writing signed by all the parties to this Agreement or their respective successors or assigns.

20. Service of Notice

Any notice to or demand upon the District or Concessionaire required or permitted to be made under the provisions of this Agreement or any provisions of law, shall be given or made by registered mail, postage prepaid, and addressed as follows until changed:

To the District:

FAIR OAKS RECREATION & PARK DISTRICT
Michael J. Aho, District
Administrator
4150 Temescal Street, Fair Oaks,
CA 95628

To the Concessionaire:

21. Timeline

The Concessionaire will have use of the concessions at Village Park Community Center and Fair Oaks Performing Arts Center from the date established in this Agreement until the contract is terminated.

IN WITNESS WHEREOF, the Fair Oaks Recreation & Park District Board of Directors has caused this Agreement to be executed on its behalf by the District Administrator, and the Concessionaire has executed this Agreement on the day and year first written above.

FAIR OAKS RECREATION
& PARK DISTRICT

Concessionaire

By: _____
Michael J. Aho
District Administrator

By: _____

Date: _____

Date: _____

EXHIBIT "A"

DISTRJCT PROVIDED EQUIPMENT LIST

Location and Area:

Concessions, Windows, and
rooms
(2) Commercial
Kitchen Storage
Room
Outdoor Patio Area

Equipment-

Name of equipment	Quantity
Range Hood and fire suppression unit (inactive)	2
Imperial Walk-in Refrigerator	1

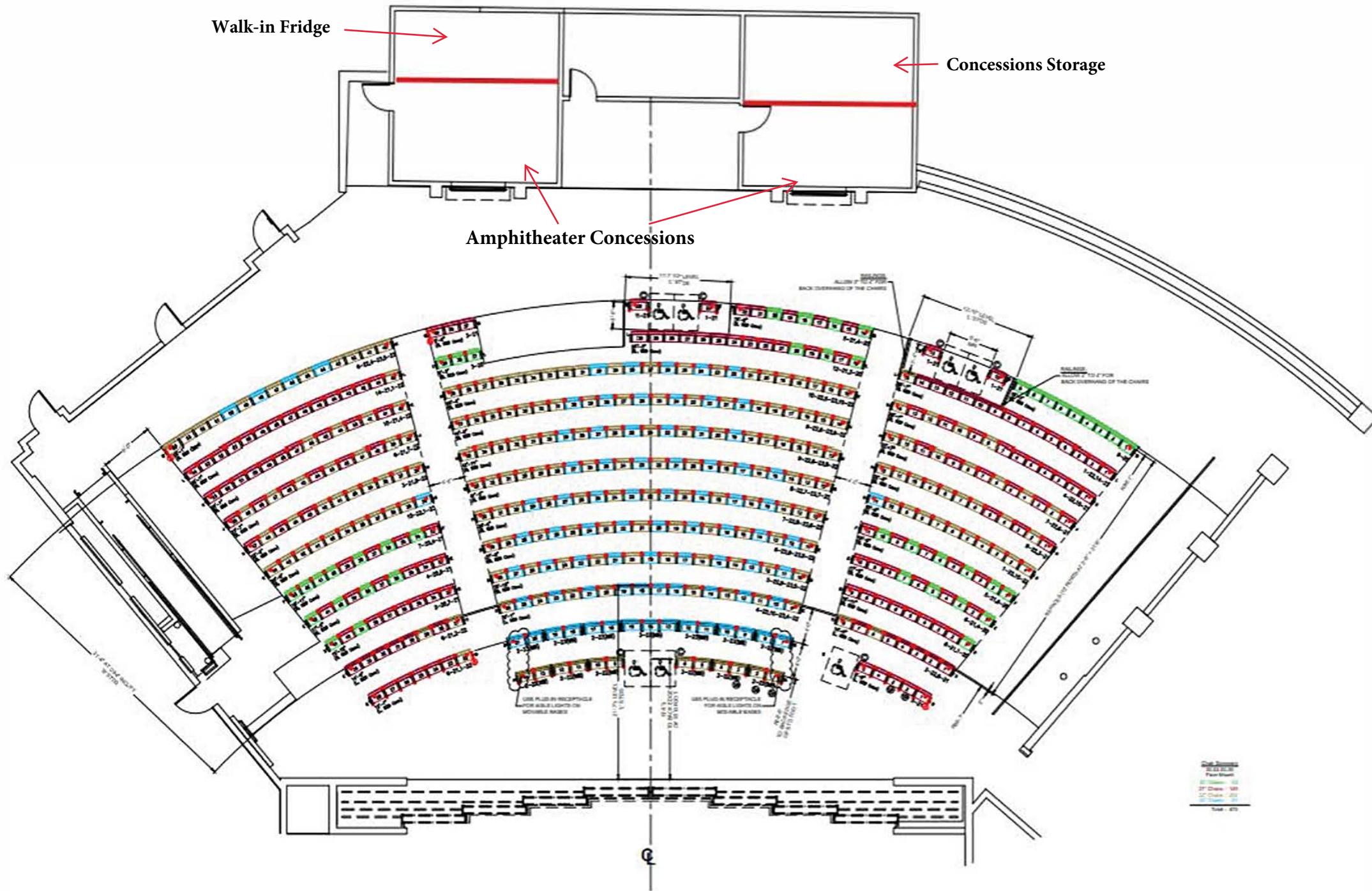
Furnishings

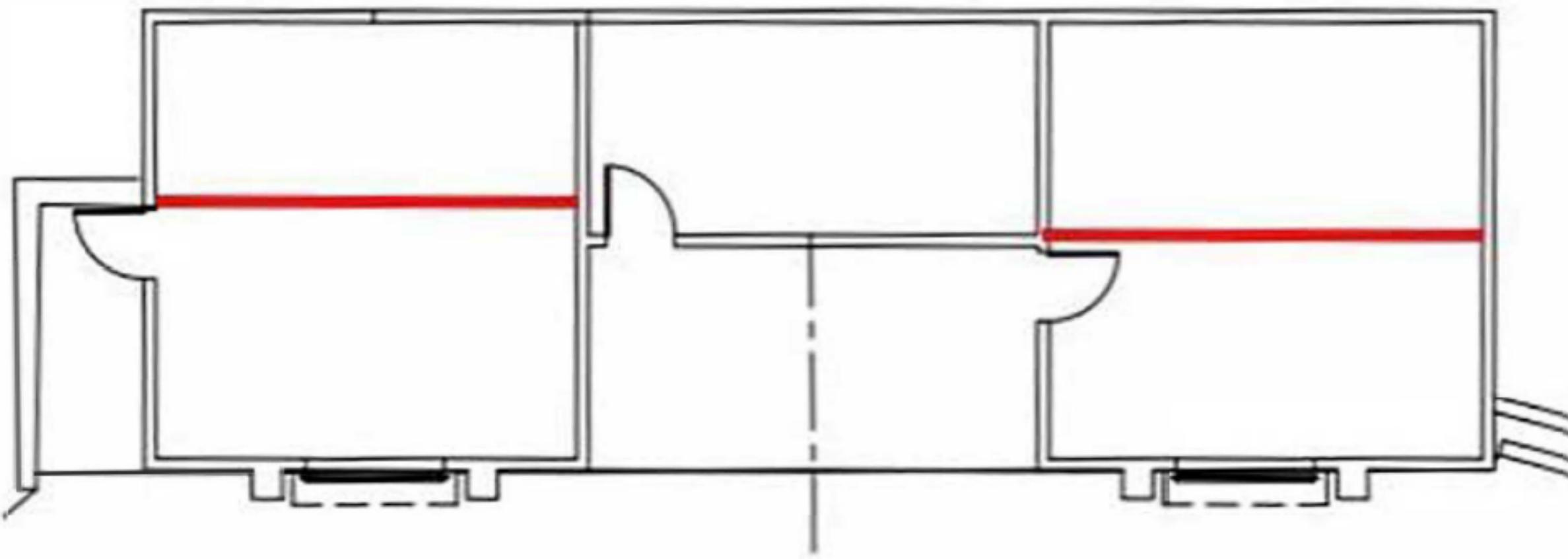
N/A

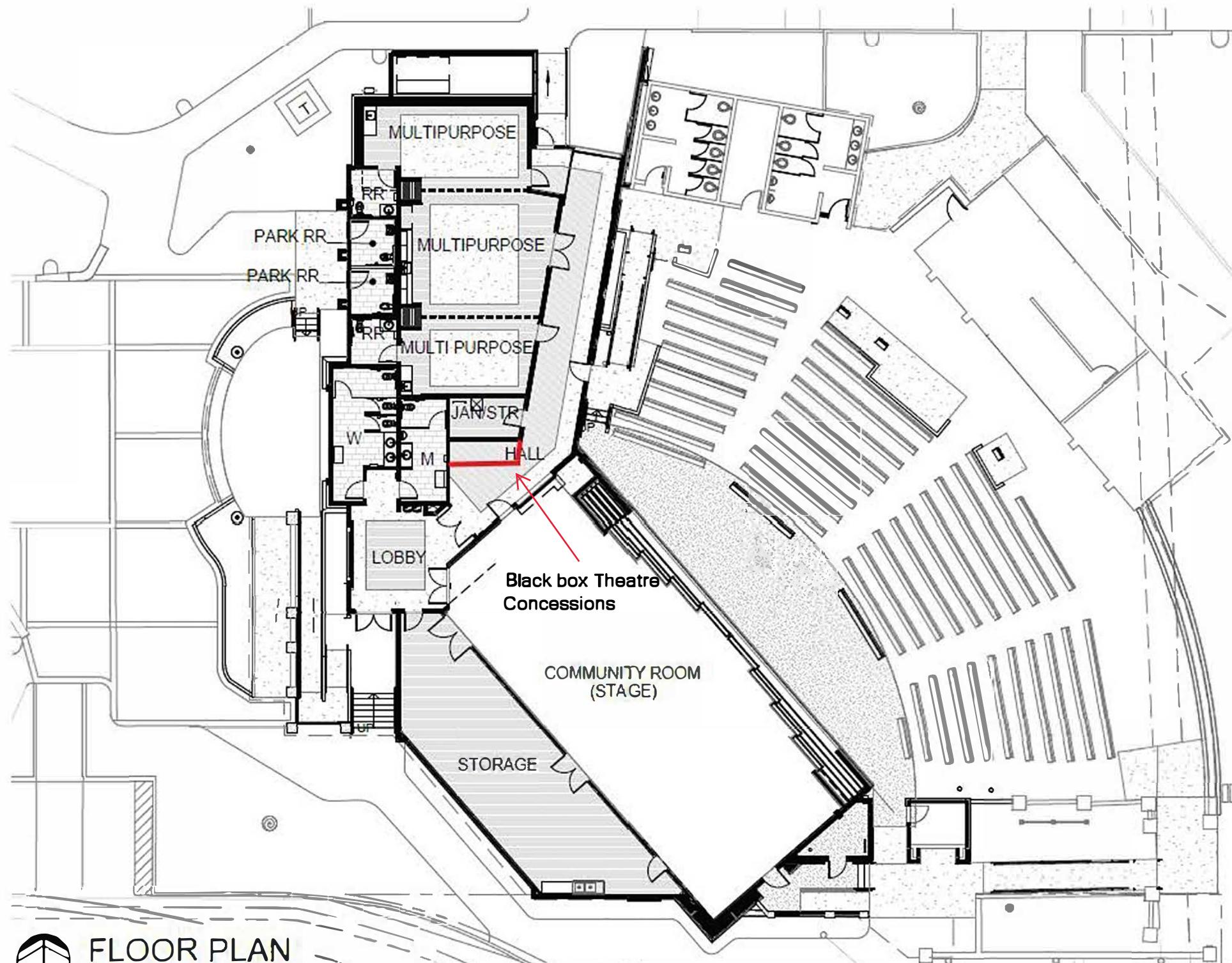
Utilities

Electricity
Water/Sewage

DRAFT







FLOOR PLAN

SCALE: 1/16" = 1'-0"

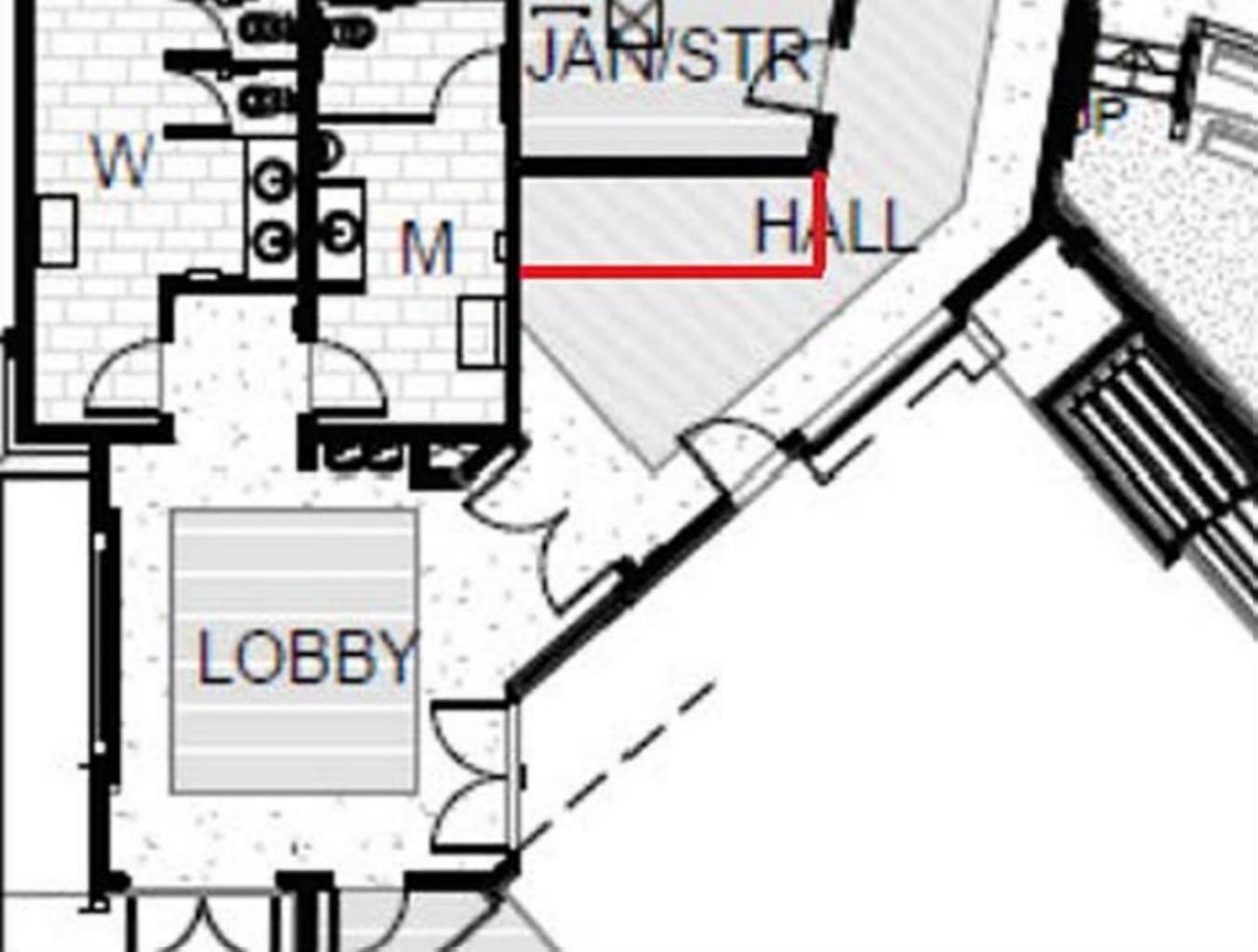
FAIR OAKS
RECREATION & PARK DISTRICT

19-111 08/12/20

VILLAGE PARK COMMUNITY CENTER



WMB ARCHITECTS



Lower Level Commercial Kitchen

COMMUNITY ROOM

1420 SF	
SEE NOTE	130
2	

DIAGONAL = 55' - 0"
DIAGONAL/3 = 18' - 3"

25' - 11" > 18' - 3"

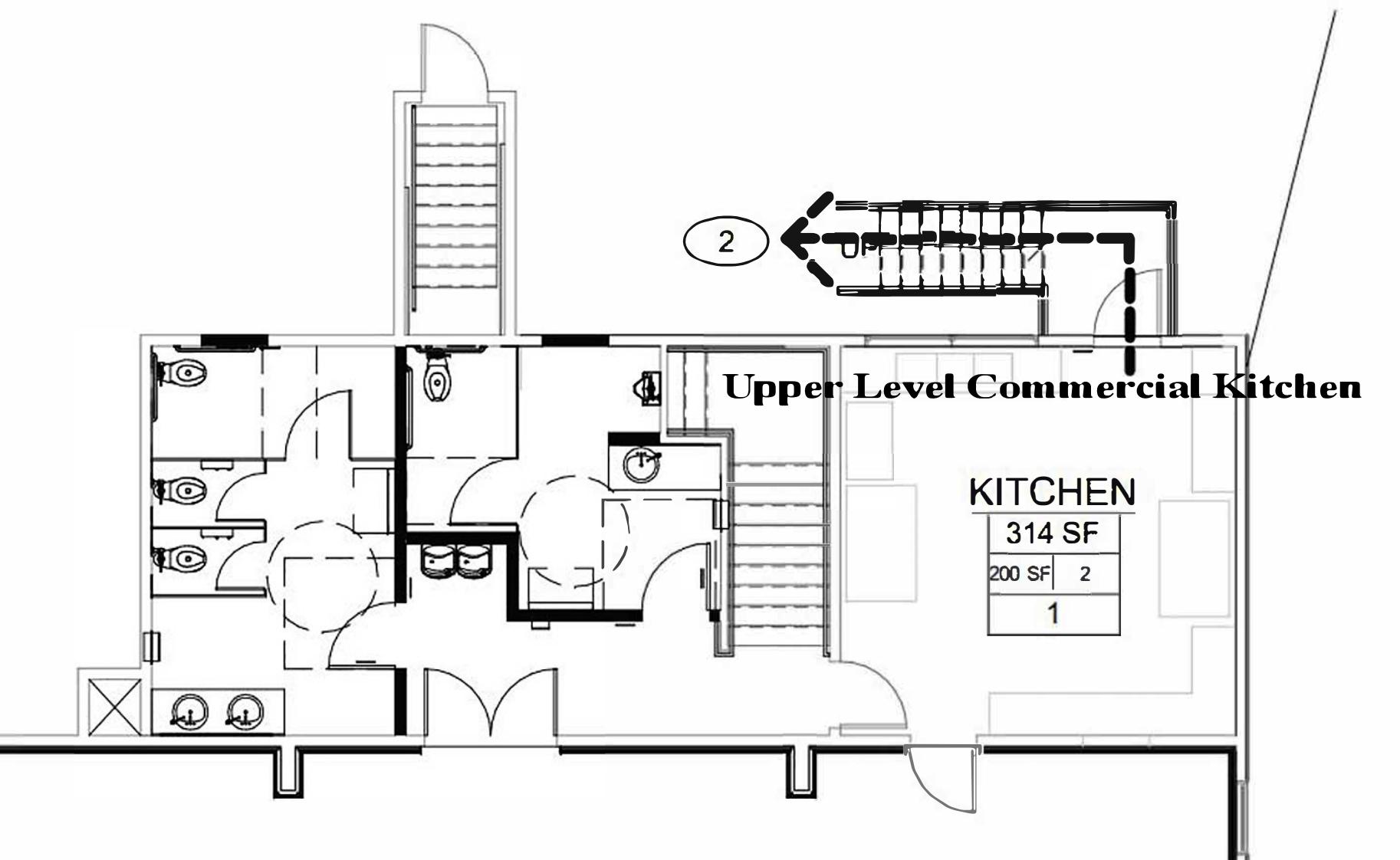
KITCHEN	
216 SF	
200 SF	2
1	

NO WORK

FOYER

213 SF	
10 SF	21
1	





2

Upper Level Commercial Kitchen

KITCHEN

314 SF

200 SF | 2

1