

THE MARKET PAVILION

Tenancy Fit Out Criteria

Part of the Landlord's Fit out Guidelines

Prepared by Vicinity Centres

CHADSTONE
THE FASHION CAPITAL

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1.0

Introduction

This document has been prepared to assist the Tenant and their representatives with the requirements of tenancy design, materials, finishes, authorities, approvals, Tenant/Landlord obligations, essential services, delivery process, fitout works and Health and Safety requirements in preparation for shop opening to The Market Pavilion Development located Chadstone Shopping Centre.

This document should be read in conjunction with the following:

- Lease and any associated documents
- Disclosure Statement (if any)
- Relevant Building and Authority Codes
- Design Vision.

1.1 Centre overview

Chadstone Shopping Centre is a two level Super Regional shopping centre located approximately 17 kilometres south-east of Melbourne CBD. It is anchored by David Jones, Myer, Kmart, Target, ALDI, Coles, Woolworths and HOYTS Cinemas and includes more than 550 specialty stores. Chadstone hosts Australia's most expansive luxury offer, a large range of international and Australian flagship stores such as H&M, Uniqlo and Zara. Australia's only LEGOLAND Discovery Centre, a five-star Hotel, as well as a world class food, lifestyle and entertainment precinct.

1.2 Acknowledgment

The Tenant acknowledges that:

- Should there be any inconsistency between this document and the Lease, the terms within the Lease will take precedence.
- They recognize the Landlord's statutory obligations with respect to obtaining all necessary approvals, consents and permits prior to commencing works on site.
- The Landlord may not allow the Tenant to commence the Fitout Works until all pre-handover requirements outlined in the Lease have been fulfilled and provided to the Landlord.
- The Landlord may not allow the Tenant to open for trade from the Premises until all pre-trade requirements outlined in **Annexure 20** of this document have been fulfilled and provided to the Landlord's satisfaction.
- All documentation and communications shall be in the English language and use metric measurements.

1.3 Annexures

The Annexures referred to are included within this document and will also be available from the Landlord's Retail Design Manager (RDM) and Tenancy Delivery Manager (TDM).

2.0

Definitions and Abbreviations

Terms used within this document, whether in general or specific context have the meaning given to those terms in the Lease (where defined) and otherwise have the following specific meaning and should be read in the context set out below:

BACK OF HOUSE	Means area within the Premises that is out of the view of customers. This includes storage rooms, food preparation, temporary waste storage, and staff rooms.
BUILDING MANAGEMENT SYSTEM (BMS)	Means a computer-based control system that, once installed, controls and monitors the building's mechanical and electrical equipment such as ventilation, lighting, power systems, fire systems, and security systems.
CATEGORY ONE WORKS	Means any works that the Landlord agrees to do on the Tenant's behalf and any alterations that are required to the base building works or Centre Services to suit the Tenant's design fitout requirements, which works will be undertaken by the Landlord's contractor at the cost of the Tenant as set out in section 7.0.
CONSTRUCTION SITE	Means site of construction works at and surrounding the Centre.
DEFECTS NOTICE	Means a notice from the RDM to the Tenant identifying defects or works in the Fitout Works which do not comply with the Design Approval or other Authority requirements and which the Tenant must rectify.
DESIGN APPROVAL	Means the Tenant's final plans which have been approved by the RDM acting on behalf of the Landlord. As described in Annexure 1 Design Vision .
DESIGN CONCEPT SUBMISSION	Means the Tenant's design concept submission to the Landlord for review as described in Annexure 1 Design Vision , the Checklist of which is contained within Annexure 3 .
DESIGN DELIVERY PROGRAMME	Means the programme communicated to the Tenant by the RDM after the Landlord's acceptance of the Tenant's offer to lease the Premises setting out the dates by which the Tenant must submit its plans for the Fitout Works and achieve other key milestones in the Tenancy Design Process as described in Annexure 1 Design Vision .
DESIGN DOCUMENTATION SUBMISSION	Means the Tenant's design documentation submission to the Landlord for review included in the Design Vision, the requirements of which are contained within Annexure 5 .
DESIGN REVIEW PROCESS	Means the process of reviewing the Tenant's plans and specifications as part of the Tenancy Design Process as described in the Design Vision.
DESIGN VISION	Means the guidelines setting the inspirational design direction for the development included as Annexure 1 .
DISABILITY PROVISIONS	Means requirements of the Disability Discrimination Act (DDA).

ESD CHECKLIST	Means the ESD services questionnaire annexed to this document to be completed by the Tenant and returned to the Landlord together with the Services Submission as described in Annexure 1 Design vision of this document and which is contained within Annexure 6 .
FITOUT CONTRACTOR	Means a person engaged by the Tenant to undertake and construct the Fitout Works.
FIRE AUTHORITY	Means the department, agency, or public entity with responsibility to review and approve the feasibility of fire protection and suppression services for the subject property.
FIRE ENGINEERING BRIEF	Means a brief prepared by the Landlord's fire engineer detailing requirements of the Centre in relation to fire protection, management and monitoring.
FIRE ENGINEERING REQUIREMENTS	Means a report, developed from the Fire Engineering Brief, prepared by the Landlord's fire engineer detailing requirements of the Centre in relation to fire protection, management and monitoring, the requirements of which are contained within Annexure 17 .
FITOUT PERIOD	Means the period of time in which the Tenant is required to complete its Fitout Works in order to open the Premises for trade as set out in the Lease commencing on the Actual Handover Date (whether or not the Tenant commences the Fitout Works on that date).
FITOUT WORKS	Means the works set out in the Lease and any other works to be carried out by the Tenant as set out in the drawings and specifications approved or amended by the Landlord.
PAVILION/FOOD KIOSK	Means a food and beverage retail tenancy located within the Common Areas of the Centre.
FOOD TENANCY	Means a food and beverage retail tenancy.
FRONT OF HOUSE	Means the area within the Premises that has a level of presentation that is suitable to be viewed by the customer. This area includes any retail sales space, dining space and any food preparation or storage with a high level of presentation that is approved by the Landlord.
GRAPHIC DESIGNER	Means a graphic design consultant with relevant qualifications and experience to prepare a graphics package as required under section 3.4 of this document.
LANDLORD'S CONSULTANT	Means any architect, engineer, or employee of the Landlord or other person at any time appointed by or on behalf of the Landlord to be responsible for the supervision or management of any works to be conducted in the Premises.
LANDLORD'S WORKS	Means the works to be carried out by the Landlord generally detailed in the schedule of Landlords Works as set out in the Lease.
LEASE	Means the lease and/or agreement for lease entered into between the Landlord and Tenant in respect of the Tenant's occupation of the Premises at the Centre.
LEASELINE	Means the line that defines the extent of the Premises.

OWNER'S CONSENT FORM	Means authority provided by the Landlord to the Tenant in the appropriate form permitting the Tenant to apply for a building permit and other relevant Authority approvals.
PRE-HANDOVER REQUIREMENTS	Means the conditions that the Tenant must satisfy before being permitted to commence their Fitout Works in the Premises as set out in the Lease.
PRE-TRADE REQUIREMENTS	Means the conditions that the Tenant must satisfy before being permitted to trade from the Premises as set out in the Lease and Annexure 20 .
PREMISES OR TENANCY	Has the meaning given to the term "Premises" in the Lease.
RETAIL DESIGN MANAGER (RDM)	Means the person representing Vicinity Centres who oversees the Tenancy Design Process.
PRINCIPAL CONTRACTOR	Means the person appointed by the Landlord for the construction of the base building and services to the Centre who has control of the Construction Site.
SITE CONDITIONS	Any conditions or directions that the Landlord or the Landlord's Consultant imposes on the Tenant in respect of the Centre and/or the Construction Site.
STANDARD KIOSK	Means a tenancy located within the Common Areas of the Centre that is not a food Kiosk.
SPECIALTY TENANCY	Means a retail tenancy that is not a Food Tenancy.
TENANCY COST VARIATION	Means the estimate of the cost of the Category One Works submitted by the Landlord to the Tenant under section 8.2.
TENANCY DESIGN CRITERIA	Means the Landlord's criteria for the Tenant's design of the Fitout Works as set out in Annexure 1 Design Vision.
TENANCY DESIGN PROCESS	Means the process of the submission, review and approval of the design of the Fitout Works as described in Annexure 1 Design Vision.
TENANCY PLAN	Means the tenancy drawings and plans delineating the Premises provided by the Landlord to the Tenant under section 3.2.
TENANCY DELIVERY MANAGER (TDM)	Means the representative of the Landlord who coordinates the Fitout Works with the Landlord's Works and assists with the establishment of an agreed Premises-specific fitout program with the Tenant, as well as monitoring progress of the Fitout Works for completion prior to the opening day.
TENANT'S DESIGNER	Means a qualified retail architect or interior designer engaged by the Tenant to prepare and certify design fitout drawings as required under the Design Vision in Annexure 1 of this document.

Abbreviations

AFFL	Above Finished Floor Level
AHU	Air Handling Unit
BCA	Building Code of Australia
BMS	Building Management System
DDA	Disability Discrimination Act (1992)
EDB	Electrical Distribution Board
ESD	Ecologically Sustainable Design – as described in section 3.7
EWIS	Emergency Warning and Intercommunication System
FCU	Fan Coil Unit
HHW	Heating Hot Water
H&S	Health and Safety
NCC	National Construction Code
NBN	National Broadband Network
NTD	Network Termination Device
RDM	Retail Design Manager
SWMS	Safe Work Method Statement
TDM	Tenancy Delivery Manager
VAV	Variable Air Volume
VSD	Variable Speed Drive
WELS	Water Efficiency Labelling and Standards

3.0

Tenant Responsibilities

3.1 General

The Tenant is responsible for any other works not listed as Landlord's Works that are required to be carried out to enable the Tenant to commence trading from the Premises.

The Tenant must pay the Design Review Fee to the Landlord prior to the commencement of the Lease as a once-off payment for design review services relating to the Premises and the Tenant's Fitout Works.

The Tenant and its Fitout Contractor must comply with the Principal Contractor's site induction process in all aspects of the Fitout Works.

The Tenant is to provide space within the Premises for the holding or temporary storage of waste. Recyclable, compostable and other waste is to be held in separate containers when required by any Authority.

Staff amenities required other than those located within the Common Area and shared with other tenants must be provided by the Tenant at Tenant's cost.

The Tenant must reimburse the Landlord for all additional costs including reinstatement of Centre mall tiles and security for after-hours access.

Landlord's Consultants' engineering review of Tenant's architectural Fitout drawings which include structural, mechanical, fire, electrical and hydraulic shall be provided by the Landlord at the Tenant's cost.

3.2 Tenancy Drawings

The following drawings may be issued by the Landlord to the Tenant to represent the Premises.

SKETCH PLAN

Schematic drawings indicating overall size and dimensions for the Tenancy. These drawings are for information only and not to be used for documentation or construction purposes and are only produced at the request of the leasing executive.

TENANCY PRELIMINARY PLAN

These drawings are a representation of all information available with regard to the Tenancy at the time they are produced. The information in these drawings may be subject to change in conditions.

They include:

- Plan indicating tenancy dimensions, boundary walls (including type), floor levels/mall level, floor grade, construction joints, waste point locations and pipe risers.
- Reflected ceiling plan with indicative proposed ceiling levels, services layout (mechanical and hydraulic only) baffle requirements, water and gas supply locations.
- Section indicating structural heights/levels, ceiling services zone, mall bulkhead detail and ceiling levels.
- External elevation indicating shopfront extent and pavement levels if applicable.

TENANCY PLAN PACK

These drawings include:

- All information from the Tenancy preliminary plan.
- Overlay of mechanical and fire services information based on Landlord's Consultant's documentation available with regard to the Tenancy at the time they are produced, which information is subject to change in conditions.
- Reflected ceiling plan with notional sprinkler and mechanical diffuser layout (for flat ceiling condition).
- Electrical supply point location.
- Hydraulic points including gas, waste, trade waste and water supply.
- Ceiling levels adjusted to suit available site conditions.

It is a requirement for all tenancy drawings supplied by the Landlord that all dimensions, services and existing conditions must be confirmed by the Tenant at the Tenant's cost. This must occur on site as soon as the Tenancy is made available to the Tenant by the Landlord or prior to completion of the Design Documentation Submission.

3.3 Tenancy Design Vision

The Landlord has prepared a Design Vision as outlined in **Annexure 1** which includes the categories of Market Pavilion, Premium Food Retail, Inline Specialty Retail, Pavilion Kiosk Retail and Dining Laneway to assist with the Tenancy Design Process.

3.4 Statutory obligations, authority approvals and permits

The Tenant recognises the Landlord's statutory obligations with respect to obtaining all necessary permits and certificates for works on the Construction Site. The Tenant must comply with the current requirements of the Building Regulations and Codes of Practice including Environmental Laws and any other Authorities and applicable laws, including any anti-discrimination and accessibility legislation.

BUILDING PERMITS

The Tenant must apply for a building permit in respect of the Fitout Works and appoint a building surveyor for regulatory approval prior to commencement of the Fitout Works. A copy of the building permit must be submitted to the TDM prior to commencing works.

In order for the Tenant to open their Premises for trade, the Tenant must contact the Authority or Tenant appointed building surveyor to arrange final inspection of the Fitout Works and provide all trade certifications demonstrating that all works comply with the prescriptive requirements of the Building Regulations and Codes of Practice.

Upon all requirements being met, the Authority or Tenant appointed building surveyor will issue a certificate of final inspection to the Tenant which the Tenant will then be required to submit to the TDM.

The Landlord will not be responsible for any delays incurred through the failure of the Tenant in meeting time frames, inaccurate and/or missing information required in obtaining the building permit or certificate of final inspection in respect of the Fitout Works.

TOWN PLANNING CONSENT

It may be necessary for the Tenant to obtain development approval from the local Authority (generally where external works are proposed, including externally facing signage). If required, the Tenant is responsible to lodge a planning and/or development application with any associated fees at the Tenant's cost.

FOOD SAFETY AND HEALTH REQUIREMENTS

All food premises must meet the requirements of the local council as set out in their guidelines for food premises. It is the responsibility of the Tenant to contact the local Authority to lodge any applications relating to the registration of a food business and obtain approvals prior to the commencement of the Tenant's Fitout Works.

LIQUOR LICENCE

The Tenant must contact the Landlord's leasing executive for all information relating to applying for a liquor licence.

AUTHORITY APPLICATIONS, FEES AND CHARGES

The Tenant must make application to the relevant Authorities for all approvals and pay all associated fees and charges including, but not limited to, the following.

- Electricity metering and switchboards.
- National broad band network (NBN) refers to **Annexure 15** for specific Tenant requirements.
- Heating and cooling connection (as applicable).
- Kitchen exhaust and canopy guidelines refer to **Annexure 12** for specific Tenant requirements.
- Gas metering for food related premises (if required) refer to **Annexure 16** for specific Tenant requirements.

- Water metering for all tenancy types.
- Environmental health and food registrations, permits, fees, approvals and inspections.
- Building surveyor permits, fees, approvals and inspections.
- Alternative Solution Reports as defined in the BCA (if required).

3.5 Indemnity and insurance

The Tenant and its Fitout Contractor must carry all necessary insurances required by the Lease and the Principal Contractor prior to the commencement of the Fitout Works and during such works.

4.0

Structural and Service Requirements

It is a requirement that the Landlord's Consultant review the Tenant's fitout design to ensure all Authority requirements are being satisfied to current standards.

4.1 Structural

APPOINTMENT OF STRUCTURAL ENGINEER

The Tenant must engage a qualified licensed structural engineer to undertake engineering drawings and computations for the Tenancy shopfront structure, signs, ceilings and bulkheads. Engineering drawings and 1507 certification are required to be submitted to the Landlord's Consultant via the TDM for review and approval prior to any shop drawings being undertaken and fitout works commencing on site.

The Tenant may consider engaging the Landlord's structural engineer at its own cost to prepare the necessary drawings and computations required for the Landlord's approval. The engagement of such services will be between the Tenant and the Structural Engineer (the Landlord will not be responsible for any cost or time delays incurred through the failure of the Tenant meeting time frames, inaccurate and/or missing information required in obtaining engineering drawings should the Tenant engage the Landlord's structural engineer directly).

Tenant to refer to **Annexure 14** for structural design requirements as a reference, however it is important to note, all structural elements such as location of core holes, weights, fixing to base build structure, will be required to be independently reviewed and approved by the Landlord's structural engineer which will be coordinated through the nominated Tenancy Delivery Manager.

4.2 Electrical

Embedded network metering to retail tenancies will be provided throughout at the Landlord cost.

Tenant's Air-conditioning Plant and kitchen exhaust and make-up air systems will be served from the Tenant's switchboard. Any supplementary Air-conditioning Plant installed will also be fed from the Tenant's switchboard.

Sub-mains to the Tenant's meter panels are sized accordingly to ensure appropriate voltage drop at tenancies is achieved.

Where Tenant electrical loads exceed the nominated rating, further assessment will be made to augment the submains cabling as necessary with costs to be negotiated accordingly.

4.3 Mechanical

Common system air-conditioning will be provided as heating, cooling and ventilation to each tenancy. Return air for units will be hard ducted via ceiling grilles.

The design for air conditioning systems servicing the Tenancy is typically based on available internal lighting and equipment loads of:

- 35 watts per square metre to open plan layout for Specialty (non-food) Tenancies.
- 45 watts per square metre to open plan layout for Food and Restaurant Tenancies.
- Kiosk Pavilions will be provided with air-conditioning via naturally ventilated mall.

AIR-CONDITIONING

The Tenant's supplementary air-conditioning should be on a timer to coincide with Trading Hours. The Tenants mechanical and electrical engineer must consult with the Landlord's mechanical and electrical engineer to design the Tenant's supplementary air-conditioning to fully integrate with the Centre's main system. Tenants should consider widening the set temperature range by a few degrees to save on energy and costs. Reducing unnecessary heat from lighting and electronics will also minimize energy used for cooling. Air-conditioning models with a high Coefficient of Performance (COP), greater than 5, are considered best practice.

RATINGS

Fittings and appliances should be selected in relation to their efficiency ratings. 'White goods' should carry

a high Star Energy Rating whilst fixtures using water should carry a high WELS Star Rating.

Fridges should be set on a thermostat of no lower than 4 degrees and be cooled with hydrocarbon refrigerants opposed to HFC's.

Hot water boilers should not be used when possible. If required, ensure boiler has a timer and manual switch off. It should use less than 50W when on standby and have a maximum capacity of 2.5L.

CONTRACTORS

Select contractors who have a proven understanding of correct environmental practices. This includes the proper disposal of waste from the site. For best practices, make sure the contractor has an environmental management plan and waste management plan in place.

Tenants must adhere to the specific service requirements as noted in the following annexures of this document.

- **Annexure 10** Spill Air Requirements & Thermal Comfort.
- **Annexure 11** Fishmonger Smell Control Requirements.
- **Annexure 12** Kitchen Exhaust and Canopy Requirements.
- **Annexure 13** Kiosk Pavilion Ceiling Permeability Requirements.

Tenancies will be provided with standard square 4-way blow diffusers designed to an open plan layout. Any alternative diffusers may be installed by the Landlord at the Tenant's cost.

Natural gas will be provided to selected tenancies. Should the Tenancy be supplied with gas it will be delivered at a pressure of 2.75Kpa. Tenants to refer to **Annexure 16** for gas meter process.

4.4 Hydraulic

The Landlord will provide different tenancy types with minimum hydraulic services as outlined in the Landlord's Works in accordance with NCC regulations and requirements.

The Tenant will be responsible for any above slab reticulation, connections and upgrade works as part of the Fitout Works at Tenant's cost. Any modifications that require works outside the Premises (e.g. relocation of sewerage points) shall be advised as early as possible to enable the impact to other tenancies to be assessed. A check meter will be installed to allow the on charging of water usage.

Tenant shall provide:

- Pressure reducing valve at the incoming water supply to the Tenancy (if necessary).
- Backflow prevention device to water supply to appliances and fixtures as required by AS3500.
- Air admittance valve to sewer branch pipe serving tenancy fixtures. Should the Tenancy require, or be provided with a trade waste point, a trade waste vent will be required to be installed.

4.5 Fire Protection

An automatic wet pipe fire sprinkler system(s) will be provided throughout all areas of the Centre. The fire sprinkler system will be installed in accordance with the requirements of the BCA, AS2118.1, relevant authorities, and Fire Engineering Report.

Concealed space sprinkler protection and fixed sprinkler droppers (not on flexible droppers), semi-recessed escutcheon and sprinkler head for future installation by Landlord at Tenant's cost, for below ceiling sprinkler protection. Any relocation/modification to suit Tenant's layout will be by Landlord's contractors at Tenant's cost.

Fire hydrant and hose reel protection for effective operation by the Centre occupants and firefighting personnel will be provided throughout the Centre in accordance with the relevant statutory authorities' requirements. The fire hydrant hose reel system will comprise of the following.

- Hydrant outlets fitted with approved couplings as required by the Fire Authority.
- Hose reels installed within cabinets.
- Fire hydrant and hose reels will be provided throughout to suit open plan layout floor coverage. Any alternations, additional hydrants and hose reels to suit Tenancy modifications and or Fitout Works shall be undertaken by the Landlord at the Tenant's cost.
- Portable fire extinguishers as required by the NCC to suit the Fitout Works (eg. adjacent to electrical switchboard) shall be provided by the Tenant at the Tenant's cost.

Where a Fire Hose Reel (FHR) cupboard is located in shopfront the tenant is responsible for cladding/treatment, inclusive of FHR signage.

Where FHR signage is required by the Tenant for the cupboard and must be completed in the following format:

- 50mm high individually cut letter
- Font- Helvetica: type – Capitals

- Complete words (not abbreviations) – ‘FIRE HYDRANT’ or ‘FIRE HOSE REEL’
- Set at height of 1300mm AFFL (above finish floor level)
- Finish to contrast cladding material (eg. black or stainless steel).

Smoke detectors are provided to selected tenancies based on an open plan layout, where required by the Fire Engineering Requirements as outlined in **Annexure 17**. Any alterations or additional as required shall be undertaken by the Landlord’s contractors at the Tenant’s cost.

The Tenant and the Tenant’s Designer are to ensure that all proposed materials fire hazard properties (fire indices for materials/fire hazard properties) comply with the BCA and the Landlord’s requirements. Where materials are proposed that do not comply with the Landlord’s requirements the Landlord reserves its right to require alternate and compliant materials.

The Landlord’s fire engineer will provided a summary of the information contained within the Fire Engineering Brief and Fire Engineering Report via the TDM to assist the Tenant and the Tenant’s Designers to complete a compliant design.

4.6 Communications (NBN)

Provision of a NBN will be provided to tenancies. Refer to final Tenancy Plans for location of the NBN. This will allow the Tenant to make application for connection of its phone and data requirements.

5.0

Tenant Requirements

The following works will be undertaken by the Tenant at the Tenant's cost and at no cost to the Landlord. All proposed Tenant Fitout Works must be approved by the Landlord prior to commencing on site. Refer to Design Vision for the Tenancy Design Process.

The works contained in this section apply to all tenancy categories and additional specific criteria are itemised under the following categories:

1. New Specialty
2. Existing Specialty
3. Food Inline (including exhaust)
4. Food Inline (excluding exhaust)
5. Kiosk Pavilion (including exhaust)
6. Kiosk Pavilion (excluding exhaust)
7. Kiosk Standard
8. Restaurants
9. Mini Major
10. Multi-category

All internal services are to be integrated and concealed as part of the fitout design.

5.1 Floors

Minor floor preparation and repairs may be required prior to the installation of approved treatment.

Where mall flooring is removed to accommodate approved outgo, the floor will be reinstated at the Tenant's cost on vacation of the Tenancy.

The selection of tile is to be in keeping with the overall design aesthetic of the Premises. Selection and installation of the tile is by the Tenant to the Landlord's approval.

Any internal ramping needs to be identified and allowed for during the Tenancy planning stage to ensure joinery units in this area can be installed level.

Floors within kitchen, food preparation and hair/beauty/skin penetration areas must comply with the BCA and local Authority requirements.

All wet areas to the Tenancy (kitchen, food preparation, toilets and hair/beauty/skin penetration, external seating areas) must have a waterproofing treatment applied. The waterproofing product is to be flood tested for a minimum of 12 hours to ensure integrity. This must be witnessed by the TDM at the point of flooding and at the end of the test prior to removing the water.

Example product: Mapei Mapelastic Aqua Defence. This product can be flood tested after 12 hours drying time. Please contact Mapei for further information on this product.

Changes in floor level due to mall and Tenancy ramping also define the Tenancy shopfront entry location and require careful consideration when selecting entry floor finish.

The approximate Common Area and Tenancy floor ramps and levels are indicated on the Tenancy Plan. The Tenant is responsible for levelling the Tenancy floor where required.

The Floor finish across the entirety of the shopfront zone must sit flush with mall floor finish. Any ramping must not appear visible.

5.2 Treatment of movement joints and penetrations

The Tenant is not permitted to saw, cut, chase or alter the floor slab or columns. The Landlord's building structure must not be altered by the Tenant.

The Tenant may not penetrate the slab for core holes or penetrations. If the Tenant requires any additional penetrations this must be approved by the Landlord and the Landlord's structural engineer. Any approved additional works will be performed by the Landlord at the Tenant's cost.

The Tenant must allow for movement joints in the floor, walls, ceilings and columns. The treatment for these movement joints must be consistent and integrated with the Tenant's finishes.

Movement joints within the kitchen, food preparation and other areas designated by Authorities requiring waterproofing must have a waterproof treatment to movement joints or penetrations.

The Tenancy Plan will indicate typical location of movement joints to floors where these are known. The Tenant must verify the location and type of all floor joints onsite and allow to treat these joints as part of the Fitout Works at the Tenant's cost. Floor joints treatments are subject to RDM approval.

5.3 Walls

The Tenant must provide all walls and partitions within the Premises. The walls between the Front of House and Back of House must be full height.

The Landlord's perimeter Tenancy walls will either be a steel stud construction with plasterboard lining, smoke walls clad in plasterboard lining, exposed masonry or exposed concrete walls.

Exposed walls must have a lining or cladding installed by the Tenant which must be approved by the Landlord.

Where an open ceiling has been proposed, all walls are to be extended to the underside of the slab/ceiling. Works are at the Tenant's cost.

The Landlord will only consider decorative masonry wall finishes should these finishes form an integral component of a Tenant's brand identity.

Minor wall preparation and repairs may be required prior to the installation of the approved cladding or lining.

Landlord's perimeter Tenancy walls vary in height, please refer to final Tenancy Plan for height of Tenancy walls.

The Tenant must provide as part of their Fitout Works all boxing, false walls or linings to structure, services or other elements.

The Tenant must maintain all treatment and installations related to fire protection of walls and smoke walls. They may not be penetrated or altered. The Landlord must be notified if damage or alterations occur, any rectification of damage will be the responsibility and cost of the Tenant.

The Tenant is responsible for ensuring that any noise transmission complies with the requirements of the Lease and the Centre Rules.

Walls to be treated one or both sides of the inter tenancy wall ends. Refer to Tenancy Plans.

Wall shelving and fittings need to be self-supporting. Otherwise, additional wall bracing is required which must not alter the inter tenancy walls in any way.

Inter-tenancy walls are not to be chased or penetrated in any way. False walls are to be used for any structural or services reticulation requirements.

For Food Tenancies, any 'pass through' openings must be at eye height and minimize views to Back of House storage and wash up areas.

Offset entry to Back of House areas required. Offset entry to incorporate Front of House finishes.

5.4 Ceilings

The max heights are to be considered throughout the Tenancy, refer to Tenancy Plan for details.

The ceiling shall be custom designed or set plasterboard ceiling to areas visible to the customer. The Landlord encourages maximizing ceiling heights where possible.

The Landlord will mark out services penetrations and the Tenant must cut any required penetration holes in the ceiling ready for the Landlord to install services.

The Tenant must install flush mounted, fully integrated access panels for maintenance of services as directed by the Landlord. This shall provide access to the Landlord's services such as water, gas, fire sprinklers, kitchen exhaust ductwork and Air-conditioning Plant where applicable. Location of access panels to be discretely located and integrated with the ceiling design and finished to match with concealed hinges and key locks.

Integrated mechanical, electrical and plumbing services are mandatory. All penetrations for services located within the ceiling to be coordinated with the Tenant's Fitout Works, marked and cut out by the Tenant. Ceiling supports must not be connected to any Landlord's services under any circumstance.

Open or no ceilings will be considered by the Landlord where they are an integral part of the Tenant's brand or design concept. If an open or no ceiling is required, it must meet the following criteria:

- Services are to be provided in a cable tray or catenary wire (subject to Landlord approval) and in a tidy manner to the approval of the Landlord.
- Any additional rigid ductwork is to be provided by the Landlord at the Tenant's cost. Where the Tenant's design does not include the provision of a ceiling then any flexi duct and any replacement of base build flexi duct will be by the Landlord at

the Tenant's cost. Further, perimeter inter-tenancy walls must be extended to the underside of the open ceiling by the Landlord at the Tenant's cost. The entire ceiling must be painted out including the structure, services and soffit.

Any access panels required to accommodate the Tenant's design or required to access equipment to be by Tenant at Tenant's cost.

FOOD INLINE

All food preparation and open food display areas must be located under a ceiling area that has a finish approved by the local Authority.

Open ceilings will not be permitted.

5.5 Columns

All cladding or lining to exposed columns must be first approved by the Landlord.

Minor column preparation and repairs may be required prior to the installation of the approved cladding or lining.

Incorporate any columns, fire hose reel cupboards, side closing doors and returns to corridors into the shopfront design.

Fixing through any Landlord installed column cladding/finish, such as fire spray or carbon fibre-reinforcement will not be approved.

5.6 Electrical

The Landlord will supply main cable including EDB to a nominated point as indicated on the Tenancy Plan. The Tenant is to supply reticulation of all electrical wiring, power outlets, light fittings, signage, illumination, electrical fittings and equipment for the Premises to the EDB.

The Landlord will supply electrical provision for Specialty and Food Kiosks via a junction box to a Landlord nominated point as indicated on the Tenancy Plan. The Tenant must supply an EDB and reticulate electrical wiring, power outlets, light fittings, signage, illumination, electrical fittings and equipment for the Premises to the EDB.

Any upgrade or relocation of mains power requirements and Landlord's infrastructure because of the Tenant's design will be completed by the Landlord at the Tenant's cost through the category one process.

All electrical works required throughout the fitout are to be either reticulated through core holes through the slab ensuring they are sealed (no raised floors permitted) locations are subject to structural engineer approval.

Any under slab works including but not limited to common areas, access, reinstatement of services and ceilings will be completed by the Landlord contractors at Tenant cost.

Electrical meter to embedded network will be installed by the Landlord at the Landlord cost.

Where a Tenant chooses not to join the embedded network then the supply and install of an Authority meter will be the sole responsibility of the Tenant. The Tenant must install all power and lighting to their Tenancy in accordance with current Authorities' standards and Landlord requirements.

The power supply for any supplementary air-conditioning units required by the Tenant is to be connected to the Tenant's distribution switchboard within the Tenancy by the Tenant.

5.7 Audio, visual and digital technology

AUDIO

Only professional standard recessed speakers, finished flush with the ceiling are permitted. Non-commercial systems are not permitted.

Permitted sound systems are to be fitted with a sound leveller set at 75db maximum and located a minimum 3000mm from the entry. Sound systems are to sit flush with the ceiling.

5.8 Emergency lighting, and exit signs

The Tenant is to supply and install emergency and exit lights to the relevant Authority's requirements as part of their fitout requirements. Signs must be blade (edge lit) type, box style signs are not permitted.

5.9 Mechanical

The Tenant must provide all supplementary Air-conditioning Plant at the Tenant's cost, including any ductwork associated with the supplementary air-conditioning.

The Landlord will provide air conditioning and mechanical ventilation, including duct work and standard registers to the Tenancy from the common base build system air conditioning unit to an open plan layout.

Distribution ducts and registers will be altered to suit the Tenant's layout by the Landlord at Tenant's cost and to Landlord's engineer's design.

The conversion of the mechanical system to spiro or rigid duct work where exposed to suit Tenant's design of open or no ceiling is at the Tenant's cost by

the Landlord's contractors. This ductwork must be painted, or spray painted to suit the ceiling finish.

If the Tenant's design or layout includes supplementary air the work will be at Tenant's cost by either Landlord's contractors or Tenant contractor subject to Landlord approvals

Exhaust grilles and all associated connections are provided by the Tenant.

Any mechanical ventilation which involves work outside the Premises must be carried out by the Landlord at the Tenant's cost.

Consideration should be given to noise transfer via mechanical plant and ventilation ductwork to adjacent tenancies and other buildings. External plant to comply with EPA (SEPP N1) requirements. The Tenant is responsible for the supply and installation of ductwork, plant and fans within the Premises for toilet exhaust systems, when required.

COOL ROOMS

Factory Mutual (FM) approved cool room insulation panelling are required. The Tenant acknowledges the following design elements will not be acceptable to the Landlord.

- Extruded or expanded polystyrene (EPS).
- FM approved class 1 materials must be specified including polyisocyanurate (PIR) panels and/or non-combustible insulation material such as rockwool or glass wool.

FOOD INLINE AND FOOD/PAVILION KIOSK

Kitchen exhaust ductwork including exhaust canopy and all associated connections by Tenant connecting to Landlord's exhaust system. Where required, the Tenant must provide kitchen exhaust in accordance with **Annexure 12** of this document.

Make up air provided via the Landlord's make-up air system. Tenant to pay for connection from make-up air system to kitchen exhaust canopy as outlined in **Annexure 12** of this document.

All necessary gas equipment pipe work, reticulation connections, application fees and authorities' approvals are by the Tenant.

Supply and installation of plant platforms for condenser units, remote motors and equipment to suit refrigerator displays and cool room refrigeration design. Locations, screening, vents and structural engineering is to be approved by the Landlord and all works complete by Tenant at Tenant cost.

5.10 Hydraulic

The plumbing and drainage systems within the Tenancy shall be by the Tenant in accordance with current BCA and to the Landlord's approval. The Tenant is responsible for all connections to Landlord's plumbing, drainage and refrigeration supplies.

The items included in the Fitout Works are all hot and cold-water reticulation, hot water units, piping to under slab, pumps, meters, distribution, vents, sewer point fittings, and all fittings and fixtures.

Hydraulic connection points are indicated on the Tenancy Plan.

FOOD INLINE AND FOOD/KIOSK PAVILION

Hot Water Units, Pumps, bucket traps, vents, fittings, gas piping, distribution and all fittings to suit the Tenant's design is by the Tenant at Tenant cost. All sewer and greasy waste pipe work including coring of structural slabs, to suit Tenant's fixtures and equipment done by the Landlord at the Tenant's cost. Pipe work will be terminated by the Landlord at slab level.

Supply and installation of all refrigeration and pipe work, heating and/or cooking equipment is by Tenant.

Gas pipework reticulation from location provided by Landlord to gas-fired equipment, including pressure regulator devices as required in accordance with AS 5601 requirements is by the Tenant at the Tenant's cost.

5.11 Fire protection

The Tenant shall supply and install fire protection equipment, portable fire extinguishers and blankets as required by the local Fire Authority, the Landlord and the BCA to suit the Fitout Works (eg adjacent to electrical switchboard).

Fire protection equipment must be maintained by the Tenant at the Tenant's cost and access provided for the Landlord to carry out regular inspections.

Fire protection equipment located close to the entrance is to be integrated into the overall design whilst remaining accessible. Chrome extinguishers are preferred.

Emergency luminaires must be provided by the Tenant within the Tenancy where required. All exit signage (running man type) in Front of House areas are to be specified as edge-lit glass. In smaller tenancies exit signs may not be required. Boxed opal acrylic types will not be permitted.

Refer to the relevant building surveyor for approval.

The Tenant must maintain the fire protection integrity for the Centre and any damage to the fire protection measures must be rectified by the Tenant at Tenant's cost.

5.12 Communications (telephone and data)

The Tenant must provide telephone and data system and wiring from location provided by the Landlord to outlet points in the Premises.

The Tenant must provide all telephone, fax, alarm, computer or other communication equipment.

In all Speciality Kiosks and Food Kiosks, the Tenant is responsible for the supply and install of a local distribution frame.

5.13 Security system

The Tenant must provide any security system within the Tenancy. The specifications and details for any security system proposed must be approved by the Landlord.

All security devices and alarms must be concealed within the shop front structure and located behind the Tenancy Lease line.

The system location is to be nominated on all drawings and power supply to the system is to be concealed into the surrounding shopfront structure floor finish, but not the Landlord's slab.

Freestanding posts are to be concealed or treated and unobtrusive (i.e. work within the overall presentation of the store).

No components are to be attached to Landlord's bulkheads.

For all kiosks, the type of security cameras must be a considered item during design planning phase to ensure that they are concealed and do not compromise the visual presentation of the structure that they are fixed to. No retrofitting of security cameras permitted. No components are to be attached to Landlord's bulkheads.

Dome style cameras are to be specified and are to match surrounding materiality in colour.

5.14 Permits

Tenant to obtain all relevant Authority approvals and applications including, but not limited to, plumbing approvals, water, electrical, gas, installation of meters, health, food, building, town planning, development approval/construction certificate (CC), for Fitout Works. Refer to Section 3.

5.15 Disability Provisions

Store design is required to comply with DDA and with the requirements of all Authorities and applicable laws, including but without limitation to any anti-discrimination legislation. Counter design must consider DDA.

5.16 ATM, vending, services & other categories

ATM

- Maximum height is 1650mm in freestanding mall locations.
- Maximum height is 1800mm against walls.
- Communication box must be integrated.
- Maximum of 1 brand name/logo per side.
- Casing to be new with concealed cabling and wiring.

VENDING, SERVICES & OTHER CATEGORIES

Please refer to the RDM for specific Tenancy Design Criteria that applies to vending machines, external tenancies, carwash, pad sites, offices and service providers.

6.0

Landlord's Works at Landlord's Cost

Refer to Landlord's Schedule of Works included in Lease for the provision of Landlord's Works at Landlord's Cost.

7.0

Landlord's Works at Tenant's Cost

The Landlord will provide the works relevant to your Tenancy type (Specialty, Food, Kiosk etc.) as detailed within the Landlord Schedule of Works annexed to the Lease.

7.1 Landlord's works at tenant's cost

Any works that the Landlord agrees to do on the Tenant's behalf and any alterations that are required to the base building works or Centre Services to suit the Tenant's design fitout requirements will be undertaken by the Landlord's contractor at the cost of the Tenant in accordance with **Annexure 18**). The Landlord will provide coordination of these Category One Works including management of the consultant service review phase, obtaining and reviewing building and services cost as provided by the Principal Contractor at an administration fee of 15% of the total cost of works. A breakdown of the cost of the Category One Works will be provided to the Tenant for their review and formal approval prior to any works being undertaken. The cost of the Category One Works will be in line with the rates set out in the costs of works schedule in **Annexure 18**.

The Tenant must ensure the cost of any Category One Works are agreed prior to handover and paid prior to trade.

Refer to section 8.2 of this document for more detail on the Category One Works process.

7.2 Floors

Chasing of floors for electrical works is subject to landlord Engineer review and approval. Works are by Tenant at Tenant cost.

7.3 Walls

Wall claddings/linings to any perimeter walls other than plasterboard provided are subject to the approval of the Landlord. The perimeter walls are not for load bearing or chasing use. The Tenant is to provide all boxing, false walls or linings to piers. Services or other elements (exposed masonry or concrete walls not acceptable). Minor wall preparation and repairs may be required prior to the installation of the approved cladding/lining. No penetrations are permitted in smoke walls.

Extension of inter tenancy walls to accommodate the Tenant's design will be undertaken by the Landlord Contractors at the Tenant's cost.

7.4 Ceilings

The Landlord does not provide any tenancy ceilings. Ceilings form part of the Tenant's Fitout Works.

7.5 Electrical

Meter installation and connection are through embedded network metering provided by the Landlord at Landlord cost.

Power supply cable only will be provided to a point nominated by the Landlord, any upgrade or relocation of power requirements to suit Tenant's design at Tenant's cost by the Landlord contractors.

7.6 Mechanical

Any additional, relocation and upgrade of mechanical services to suit the Tenant's Fitout Works including, but not limited to, flexi ductwork, hard rigid duct work, standard square registers, linear slot and circular diffusers, pop cuts into duct work, thermostat and control units, gas works etc., will be undertaken by the Landlord at the Tenant's cost.

All ceiling alterations for the installation of new registers to be undertaken by the Tenant including, but not limited to, ceiling mark out, penetration for new register, adjustment of ceiling framing, and support system.

Supplementary air systems (if applicable) to suit Tenant's layout at Tenant's cost by the Landlord's contractors.

Supply and install of linear diffusers (if applicable) to suit Tenant's design and approved by the Landlord to be at the Tenant's cost by the Landlord's contractors.

Internally lagged hard rigid duct work to exposed ceilings to suit Tenant's design and approved by the Landlord is to be installed at Tenant's cost by the Landlord Contractors.

Exhaust hood connection from base build to Tenant's location by Landlord at Tenant's cost.

The supply and installation of the Kitchen Exhaust canopy by Tenant at Tenant cost.

Any upgrade works to Air-conditioning Plant to suit Tenant's design is at Tenant's cost by the Landlord's contractors.

Design of mechanical and gas services must comply with the Landlord's engineer design specifications for all tenancy types.

FOOD INLINE & FOOD/KIOSK PAVILION

Supplementary Air-conditioning Plant to suit Tenant's layout at Tenant's cost by the Landlord's contractors.

Any upgrade works to Air-conditioning Plant or gas supply to suit Tenant's design at Tenant's cost by the Landlord Contractors.

7.7 Tenancy exhaust systems

Any extension, relocation and upgrade of tenancy exhaust air systems to suit the Tenant's Fitout Works including, but not limited to, ducts (from risers/ existing location) access panels, fittings and ducting to exhaust canopy, fans, connections, canopies, electrical works, controls, testing, and commissioning.

The design of the exhaust system must be to Landlord's engineer design specifications for all tenancy types.

7.8 Make up air systems

Any extension, relocation and upgrade of tenancy make up air systems to suit Tenant's fitout including, but not limited to; ducts, access panels, fans, fittings and ducting, connections, controls, testing and commissioning.

Design of make-up air system must be to Landlord's engineer design specifications for all tenancy types.

7.9 Hydraulic, plumbing

Any additional, relocation and upgrade of hydraulic services to suit Tenant fitout design including, but not limited to; under slab water reticulation, sewer reticulation and pipe work for floor wastes, tundishes, trade wastes, bucket traps terminating at floor level, core holes, fire collars, connection to fixtures and equipment.

Any upgrade and additional hydraulic works to Tenant's design at Tenant's cost by the Landlord Contractors.

All tenancies will be supplied with a water meter to facilitate usage charges.

The design of hydraulic services must comply with the Landlord's engineer design specifications for all tenancy types.

7.10 Fire protection

Any additional, relocation or upgrade of fire services to suit the Tenant's Fitout Works including but not limited to below ceiling sprinkler heads, high temperature heads for kitchen exhaust, low temperature heads for cool rooms, hydrants, hose reels and smoke baffles, signage and smoke detectors etc.

Upgrade to fire hose reels and hydrants at Tenant's cost by the Landlord's contractors. Any additional fire hose reels or hydrants at Tenant's cost by the Landlord's contractors.

Modification to smoke detectors in tenancies with a floor area greater than 1000m² or requiring dedicated smoke exhaust to suit Tenant's fitout to be completed by the Landlord at the Tenant's cost.

Sprinklers in kitchen exhaust duct work and hoods in Tenancy to suit Tenancy layout.

Drain down recharge of sprinkler system.

Modification to/or additional EWIS speaker/horns to suit Tenant's layout (all tenancy types).

Design of fire services must comply with the Landlord's engineer design specifications for all tenancy types.

7.11 Communications (telephone and data)

Upgrade or relocation of cable, frame etc. (all tenancy types) by Landlord at Tenant's cost.

Telephone patching lines from the main distribution frame (MDF) to Tenant's independent distribution frame (IDF) to be undertaken by Landlord at Tenant's cost. Only Landlord nominated electrical contractor is permitted to access the MDF room.

Patching of phone lines from MDF to IDF is by landlords contractors at tenants cost.

7.12 Sundry works

The following works may be required as part of the Tenant's Fitout Works which includes, but not limited to (all tenancy types), the supply, installation and/or reinstatement of Common Area tiles, security for after-hours access, engineering fees (which include structural, mechanical, fire, electrical and hydraulic), cleaning of Common Areas, rubbish removal, and temporary power required by the Tenant.

The Tenant must pay to the Landlord:

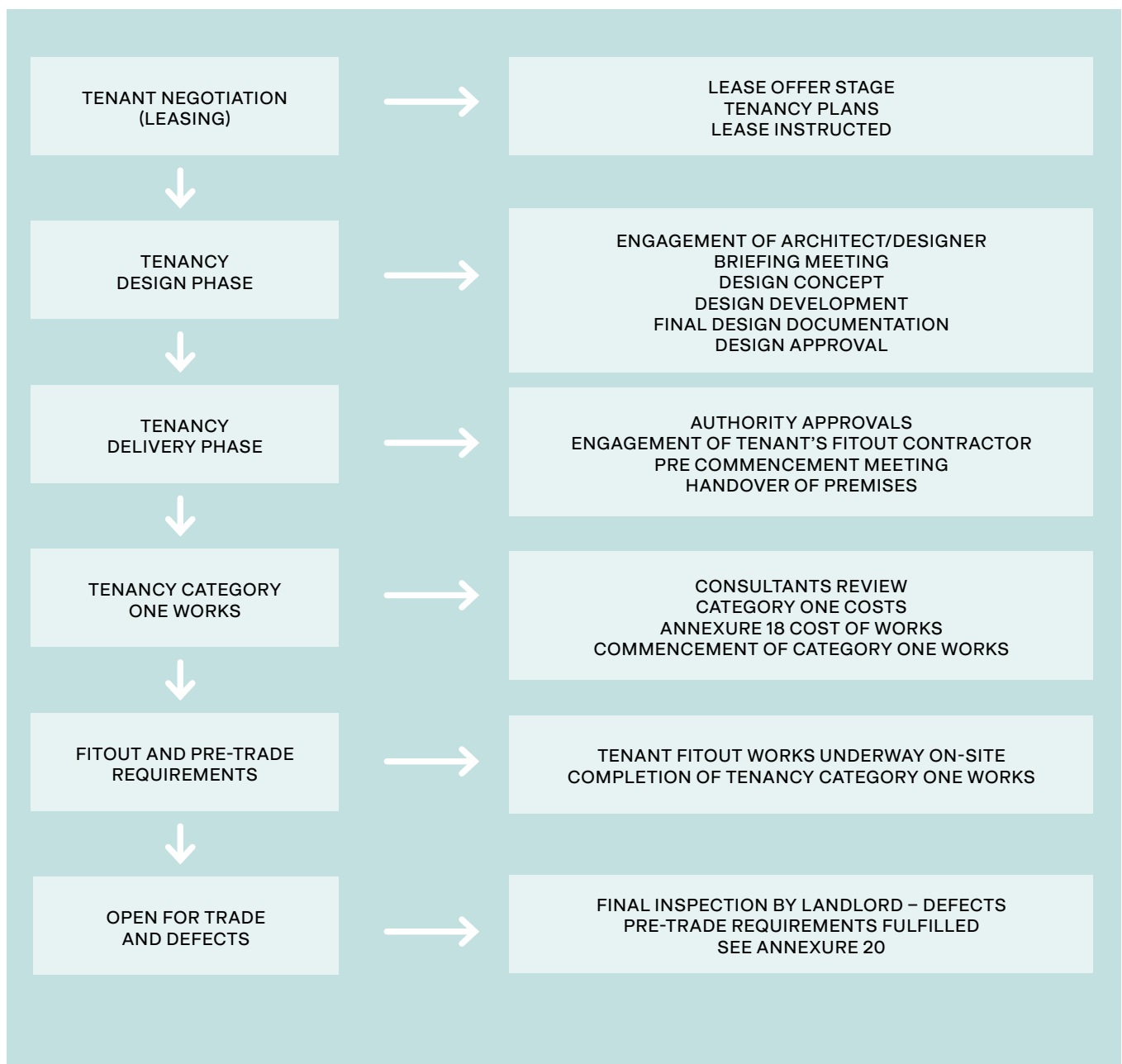
- Builder's margin and preliminaries are inclusive in the Cost of Works Schedule for Category One Works.
- An administration fee of 15% (plus GST) of the total invoice of Category One Works.
- Fees for security for after-hour access.

8.0

Tenancy Delivery Process

The Landlord's tenancy delivery team is responsible for managing and implementing the services required to facilitate the fitout of the Tenancy, ensuring that Vicinity standards and procedures are being met during the pre-fitout and post-fitout stages on a project.

Below is a summary of the overall delivery process from leasing through to design, delivery and shop opening.



8.1 Tenancy delivery manager responsibilities

The TDM facilitates the tenancy delivery process on behalf of the Landlord, Tenant and Tenant's representatives to ensure fitouts are completed in accordance with site policy and procedures and Tenants are open for trade within the timeframes provided.

The tasks of the TDM include, but are not limited to, the following:

- Contact the Tenant and their nominated Fitout Contractor to arrange any site visits to the Premises.
- Receive from the Tenant the necessary documentation as outlined in this document.
- Complete and issue an estimate of the cost of the Category One Works to the Tenant for the Tenant's approval.
- Coordinate Category One Works on site in conjunction with Tenant's Fitout Contractor.
- Schedule pre-commencement/pre-handover meeting between the Landlord, Tenant and the Tenant's representatives to ensure all items are fulfilled prior to Handover of premises.
- Schedule and undertake handover of Premises from the Landlord's Principal Contractor to the Tenant.
- Monitor daily Fitout Works progress to monitor whether timelines are being met.
- Liaise with Tenant and its Fitout Contractor on any tenancy issues that may arise.
- Assist the Tenant's contractors with site requirements in relation to H&S, access, loading of equipment and materials.
- Complete final inspection with RDM to ensure the Fitout Works comply with the Design Approval.
- Liaise with Tenant to ensure all pre-trade requirements are fulfilled as outlined in Section 9 of this document.

8.2 Tenancy category one works process

The TDM will review the Final Design Submission and determine if the Tenant's Fitout Works will require alterations to the Landlord's Works or structure of the Centre. The TDM will issue the Final Design Submission to the Landlord's Consultants for services (fire, mechanical, electrical, hydraulic, and structural) review to ensure the Tenant's requirements comply with base building provisions

and if services upgrade, relocations and/or alterations are required.

The TDM will submit to the Tenant an estimate of the costs of Category One Works (Tenancy Cost Variation) for their approval.

Provided the Tenant complies with its obligations under the Tenancy Design Process and the Lease, the Tenancy Cost Variation will be issued to the Tenant 4 weeks prior to the Actual Handover Date. If there is a delay in the submission of any of the Tenant's drawings or specifications for the Fitout Works, the issue of the Tenancy Cost Variation may be delayed by a period the Landlord considers reasonable.

The Tenant must return a formal approval and sign the Tenancy Cost Variation within 5 days of issue. Should the Tenant delay approval of the Tenancy Cost Variation, Category One Works will be delayed on site. The Tenancy Cost Variation will be in line with the rates set out in the costs of works schedule in **Annexure 18**. The Tenant must pay the Tenancy Cost Variation to the Landlord prior to the commencement of trade.

8.3 Appointment of tenant's fitout contractor

The Tenant must formally engage a licensed/registered Fitout Contractor to undertake the Fitout Works on site.

Tenant must provide the Landlord with the following details of their Fitout Contractor:

- Company/Business Name Address Details
- Contact Person(s) Contact Phone Numbers
- Emergency Contact Details ACN/ABN
- License/Registration Number

8.4 Contractor insurances

It is essential that the Tenant and/or the Fitout Contractor carry all necessary insurances in respect of the Premises and the Fitout Works as these are not covered by the Landlord.

These insurances must include:

WORKCOVER:

In respect of employees, contractors, sub-contractors and any other persons engaged by the Tenant.

PUBLIC RISK:

In respect to injury to persons and damage to the property of others. (Minimum cover required is \$20 million).

CONTRACTORS ALL RISK:

In respect of damage to fixtures, fittings, plant and equipment installed or being used during installation. (Minimum cover required is \$20 million)

PERSONAL ACCIDENT (INCLUDING DEATH) AND ILLNESS INSURANCE:

If the contractor is a sole trader/self-employed/ or partnership.

Motor Vehicle 3rd Party Insurance. (Minimum cover required is \$5 million).

8.5 Pre-handover requirements

Prior to the Tenant taking possession of the Premises, the TDM will send a notice to advise the Tenant the date the Premises will be ready for handover.

The following conditions and requirements must be fulfilled by the Tenant and issued to the Landlord prior to the Tenant being permitted to commence the Fitout Works to **Annexure 19**.

- Lease has been executed and returned to the Landlord's solicitors in the agreed form.
- Design Approval has been granted by the RDM.
- Authority approvals received eg. Building Permit, Planning Permit, etc.
- Fitout Contractor has all insurances in place and approved by the Landlord.
- Fitout Contractor has submitted Schedule of Works/Fitout Program to the TDM for review.
- Tenant's Fitout Contractor and any sub-contractor's inductions have been completed and approval granted by Landlord's Principal Contractor.
- Structural engineering drawings and computations (if applicable) are approved by the Landlord.
- Certificate of Currency of the Tenant's public liability insurance received and approved by the Landlord.
- The Bank Guarantee required under the Lease has been provided to the Landlord (if applicable).

8.6 Pre-commencement Meeting

The Landlord's TDM will arrange a pre-start meeting along with the RDM, Tenant, Tenant's Designer and the Fitout Contractor to go through the following requirements:

- Design Approval: Review drawings in detail ensuring clarity and understanding of drawings and any conditions that may require resolution prior to works commencing on site.

- Schedule of Fitout Works is in line with opening date.
- Tenancy services requirements are understood.
- Category One Works and Tenancy Cost Variation(s) are agreed by the Tenant in order for Landlord to proceed with base build or services alterations.

8.7 Handover of premises to tenant

The TDM will arrange an appropriate time on site with the Tenant and or their representative on the Actual Handover Date of the Premises.

The TDM will complete a formal Handover Checklist with the Tenant which will be in accordance with the Landlord's Works. Any Residual Works (as defined in the Lease) will be identified.

On completion of the checklist, the Tenant will be required to confirm acceptance of the Premises and conditions in writing and provide this to the Landlord.

Should Tenant not be present for the handover an absentee handover notice will be sent.

8.8 Fitout and on-site conditions

All on site works shall be coordinated with the TDM.

It will be the Tenant's Fitout Contractor's responsibility to arrange delivery, unloading and storage of materials supplied to the site for the Tenant's Fitout Works to be undertaken.

All Fitout Works undertaken by the Tenant's Fitout Contractor must be in accordance with the Landlord's Site Conditions. In the event the Tenant's Fitout Contractors do not follow the Landlord's Site Conditions, they may be removed from site until further notice is provided by the Landlord.

The cost of any industrial dispute or disruption to site owing to the Tenant's Fitout Contractor's noncompliance with conditions of employment, failure to comply with Site Conditions or H&S will be borne by the Tenant.

8.9 Stocking and merchandising

The TDM will advise the Tenant on the process for stocking and merchandising its Premises during the Fitout Period. These processes will be in accordance with the Landlord's Principal Contractor's policy and procedures.

9.0

Authority to Trade Requirements

It is a requirement that the following documents are received/paid prior to the Tenancy opening for trade, refer to **Annexure 20** for reference.

- Any outstanding pre-handover requirements must be provided.
- Rent in Advance paid to the Landlord (proof of payment required).
- Design Review Fee paid to the Landlord (proof of payment required).
- Tenancy Cost Variation paid to the Landlord (proof of payment required).
- All Fitout Works trade and services certification are received by the Landlord.
- Occupancy certification and/or certificate of final inspection received by the Landlord.
- All other Authority certifications.
- Final inspection completed by the RDM and TDM of the Tenancy.
- Major defects to the Tenant's Fitout Works identified by the RDM and TDM must be remedied.

Should the above pre-trade requirements not be fulfilled by the Tenant, the Tenant will not be permitted to open for trade from the Premises. The Tenant must notify the TDM 48hrs prior to the Tenant's proposed opening date should they not be able to fulfil these requirements.

SHOPS FAILING TO TRADE ON THE COMMON OPENING DATE

This section only applies where the Lease specifies that there is a Common Opening Date for the Premises.

If, in the opinion of the Landlord, the fitout of a shopfront and/or shop interior is incomplete and the Tenancy is unable to trade on the Common Opening Date, the Landlord may erect a full height hoarding to the shopfront of the Premises at the Tenant's cost.

Once the Centre has opened and is operating the Tenant and Fitout Contractors must follow the Centre Rules, including but not limited to, no noisy or dusty works taking place in the Tenancy during Trading Hours and that the Tenant must notify Centre Management in advance should they require any afterhours work in the Centre to complete the

Fitout Works. Security charges may be applicable for afterhours work. The Tenant should confirm any charges with Centre Management prior to works commencing on site

9.1 Tenancy defects liability phase

Prior to the completion of the Fitout Works, the Tenant and their Fitout Contractor must notify the RDM to schedule a final defects inspection.

The TDM and RDM will attend site and assess whether the Fitout Works are in accordance with the Design Approval and workmanship is in line with Landlord's requirements. Any major defects as identified by either the RDM or TDM will need to be rectified by the Tenant prior to the Premises opening for trade.

Following opening, the RDM will prepare a notice setting out all the defects within the Premises (Defects Notice) and issue to the Tenant in order for their Fitout Contractors to complete the remainder of defects within 14 days of the defects notice being issued.

Once defects have been rectified, the Tenant must notify the RDM to complete further inspection in order for the Landlord to issue a defects rectification letter stating all items have been completed to the Landlord's satisfaction.

Should the Tenant not complete the defects as identified in the Defects Notice within the 14 days period, the Landlord will send a notice that the Tenant has failed to rectify the Defects Notice to the Tenant detailing the defects that remain outstanding, and the Landlord may exercise its right to rectify the defects at the Tenant's cost.

10.0

Health & Safety

10.1 Principal contractors' requirements

The Tenant, the Tenant's designers and the Fitout Contractors must follow the Principal Contractor's site rules, materials delivery requirements, logistics plans, and traffic and emergency procedures as outlined in the Principal Contractor Information Kit.

The Tenant must ensure that all contractors and employees involved with the construction of the Fitout Works consult with the Principal Contractor regarding H&S at all relevant stages of the Fitout Works process.

Centre Management will endeavour to answer any questions you may have and should be your point of contact if you require any further information on the operations of the Centre.

DOCUMENTS REQUIRED FOR INDUCTION

Inductions and requirements will be coordinated with the Principal Contractor direct.

10.2 Inductions

As the Centre is under development, the induction process is split into two facets.

Firstly, the Principal Contractor will conduct the induction process in relation to development site related safety issues.

In particular, the Principal Contractor representative will identify:

- The development site safety requirements and procedures.
- Any restrictions on work times and activities.
- The development site conditions and constraints; and

The Tenant's Fitout Contractors' personnel will not be permitted to enter the site until they have received a full site specific safety induction given by the Principal Contractor.

Secondly, in the event the Tenancy fails to open on the specified Common Opening Date, Centre Management (or their representative) will conduct the induction process in relation to Centre issues.

In particular, Centre Management will communicate:

- All restraints posed by the Centre's operations.
- All emergency exits, evacuation plans and meeting points.
- Any requirements for fitout and tenancy works; and
- Issues specifically associated with the site (electrical services, public movements, etc.).

11.0

Site Requirements Overview

The following site requirements overview is to be read in conjunction with the Principal Contractor (John Holland) HSE project Information Kit.

11.1 Site access

Site access will be managed by the Principal Contractor. All details including hours of access and relevant conditions will be outlined during the induction process and procedure.

11.2 Security

Any additional security required by the Tenant (e.g. for after-hours works) will be arranged through the Principal Contractor at the Tenant's cost.

11.3 Out of hours working

Site working days will be as per the working day calendar for the respective year.

Any out of hours work must receive a permit from the local Authorities. This will be facilitated through the Principal Contractor along with Permits to which will be at the Tenant's cost.

11.4 Emergency procedures

Emergency procedures in the event of an accident/incident will be included in the Principal Contractor induction information process and procedures. Do not leave an injured person: summon the help of the First Aider if not already on the scene.

11.5 Shopfitting operations

Fitout Works will be limited to the Principal Contractor site working hours.

Any work outside of these hours is to be agreed with the Landlord at least two clear working days in advance of the works occurring. The Landlord reserves the right to refuse permission for out of hours working.

Note: working hours are governed by a permit issued by the local Authority, as such permission must be obtained to deviate from the above hours. All applications shall be facilitated via the Principal Contractor.

Landlord's Common Areas are to be protected from any damage. Any rectification works will be at the cost of the Tenant.

Floors in Common Areas outside the Premises are to be left clean and tidy at all times.

Movement of materials and bulky equipment is only permitted within the site working hours specified within this document unless prior approval from the Principal Contractor has been received.

REMOVAL OF TENANT'S WASTE

The Landlord will provide a waste management service (at the Tenant's cost). This is limited to the provision of skip bins, or similar, in loading docks etc. The transport of waste between the Premises and the provided skip bins is solely the responsibility of the Tenant.

TENANT'S DELIVERIES

All Tenant's deliveries, whether shopfitting, plant, goods or materials, or retail merchandise, must comply with the requirements as detailed in the shopfitter pack which will be supplied upon the Tenant's nomination of Fitout Contractor.

INSPECTIONS AND MONITORING

In accordance with the terms of the Lease, the Landlord reserves the right for it, or others directed by it, to inspect and carry out any reasonable inspection of the Premises at any reasonable time:

- To satisfy themselves that all requirements of the site requirements are being adhered to as necessary.
- To ensure that all works are carried out in accordance with agreed designs and methods.

STORAGE

Materials and equipment can only be stored within the Premises and at no other location on site, unless approved by Landlord.

FIRST AID

The Tenant or its Fitout Contractor shall ensure an employee with an appropriate 'first aid at work' certificate is on site at all times and ensure that appropriate first aid supplies are available.

SECURITY OF PREMISES

The Tenant or its Fitout Contractor are responsible for security relating to Fitout Works, and the security of the Premises is entirely the responsibility of the Tenant. This includes all works, materials and plant/equipment.

The Landlord and the Principal Contractor accept no responsibility for loss or damage to Tenant's materials or equipment due to security breaches.

ROAD CLOSURES

Any road closures required by the Tenant must be approved by the Landlord, the Principal Contractor and any relevant Authorities.

PERMITS

Tenant is to make contact with the Principal Contractor to confirm any permits required prior to site works.

ACCIDENTS AND INJURIES

All injuries, accidents and near misses must be reported to the Principal Contractor.

12.0

Annexures

ANNEXURE	1	Design Vision
ANNEXURE	2	Mood Board Proposal Checklist
ANNEXURE	3	Design Concept Proposal Checklist
ANNEXURE	4	Services Submission Checklist
ANNEXURE	5	Final Design Submission Checklist
ANNEXURE	6	ESD Checklist
ANNEXURE	7	Sustainability Requirements
ANNEXURE	8	Safety in Design Checklist
ANNEXURE	9	Shopfront Glazing Checklist
ANNEXURE	10	Spill Air Requirements & Thermal Comfort
ANNEXURE	11	Fishmonger Smell Control Requirements
ANNEXURE	12	Kitchen Exhaust and Canopy Requirements
ANNEXURE	13	Kiosk Ceiling Permeability Requirements
ANNEXURE	14	Structural Design Requirements
ANNEXURE	15	NBN Requirements
ANNEXURE	16	Gas Requirements
ANNEXURE	17	Fire Engineering Requirements
ANNEXURE	18	Cost of Works Schedule
ANNEXURE	19	Pre-commencement Checklist
ANNEXURE	20	Pre-trade Checklist

Annexure 1

DESIGN VISION

THE MARKET PAVILION

Design Vision

At The Market Pavilion, we're anything but ordinary.
Because this isn't your standard shopping centre.
It's the vibrant heart of a new cultural hub where food
is as much a part of a stylish life as fashion.
Our modern marketplace brings artisan producers together.
One destination – everything you need.
Welcome to the new centre of Melbourne's culinary scene.

Contents

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Vicinity Centres is committed to reconciliation with the Aboriginal and Torres Strait Islander Peoples of Australia. We acknowledge and respect Traditional Owners across Australia as the original custodians of our land and waters, their unique ability to care for country and deep spiritual connection to it. We honour Elders past, present and emerging whose knowledge and wisdom has and will ensure the continuation of cultures and traditional practices.

Not Your Standard Market



The Development Brief

Building on Chadstone’s arresting network of glazed barrel vaults and arches, the new Market Pavilion will celebrate the heritage of place – both of Chadstone and of Melbourne as a celebrated food city.

Referencing Melbourne’s boulevards, arcades and lanes, The Market Pavilion will be a true 21st century marketplace, attuned to the values and aspirations of a new generation of consumers.

Manifesting the modern desire for provenance, connection to producer, sustainable practice and understanding the true cost of our choices, The Market Pavilion will take its place among the great icons of Melbourne. A setting that brings people together, it is the organic evolution of the Prahran, South Melbourne and Queen Victoria Markets.



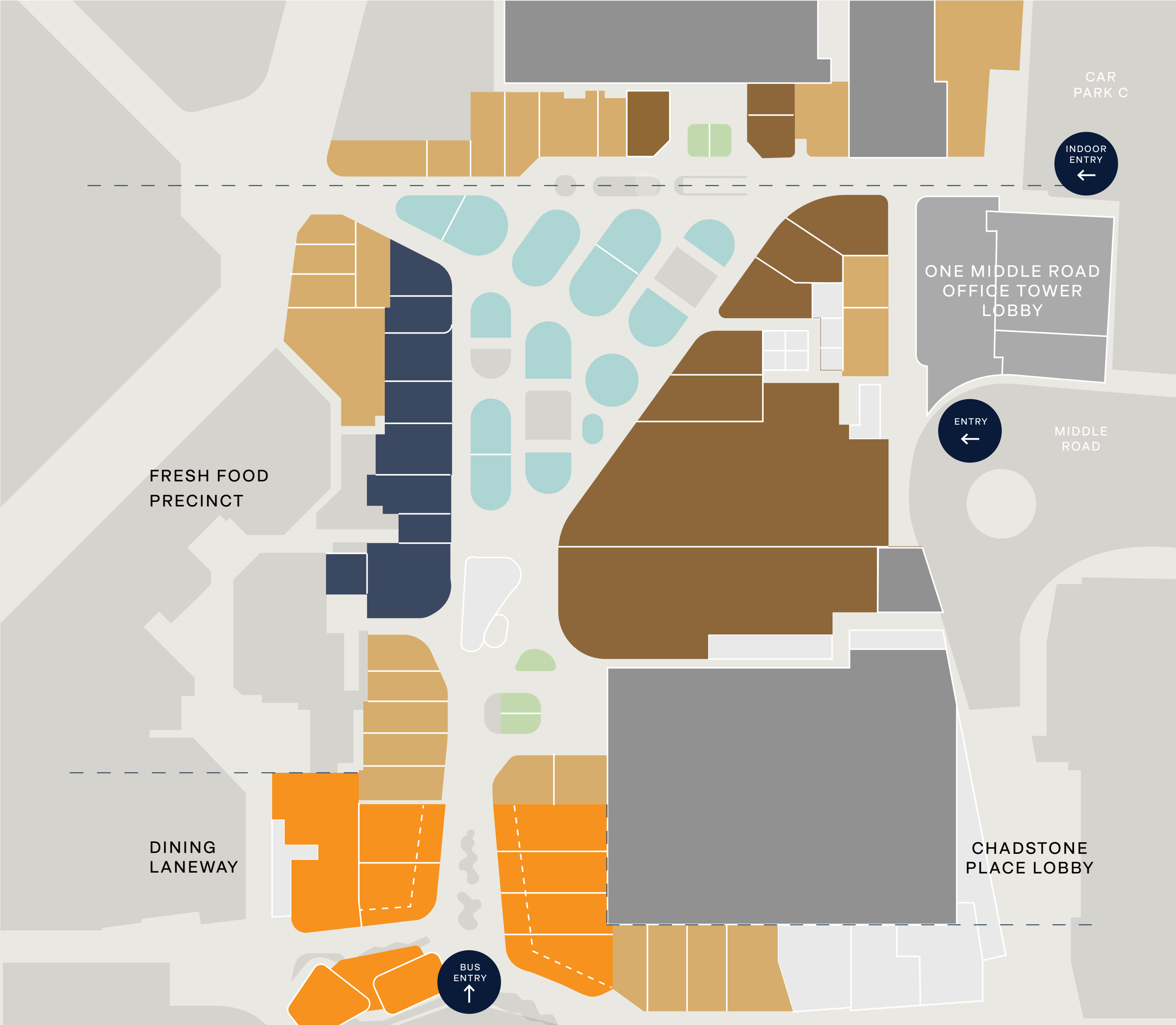
Artist impression only*

Market Heart Plan

Locate your tenancy on the Market Heart Plan, then select the correlating Neighbourhood Design Vision Guideline to discover further your design requirements for your tenancy.

Neighbourhood Design Visions

- A** Market Lane – High Street
- B** Market Lane – Speciality
- C** Market Lane – Food
- D** Market Pavilions
- E** Dining Laneway
- F** Chadstone Kiosks



Design Dimensions

Chadstone’s iconic Market Pavilion will re-define fresh food and locally sourced produce at a national and global level through unique design characteristics.

The architecture draws customers through the market heart providing energy and abundance, engagement with all your senses.

Fusing authentic storytelling with progressive and memorable design solutions, a lively market is re-imagined, offering unparalleled experiences that repeatedly engage and delight.

We invite you to organically weave the Design Dimensions into your design by creating and capturing a unique theatre experience across this environment.

- 01

Time

Carefully curated and visually captivating merchandising displays which hero your produce encourage customers to slow down and immerse themselves into the environment.
- 02

Individualism

Celebrate your unique offering by incorporating captivating architectural elements that frame the energy and activity of your space. Showcasing the process of preparation, cooking and serving emphasises freshness and authenticity, encouraging your customers to engage and participate in the experience.
- 03

Creativity

Innovative spaces transport your customers, immersing them in a new experience that cannot be encountered anywhere else.
- 04

Authenticity

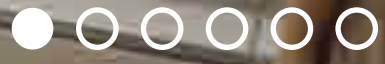
The spaces we are most drawn to are often layered and eclectic, having evolved over time to tell a story. Create this eclectic atmosphere through artisanal touches, hand crafted details and an overlay of styling to personalise the experience.
- 05

Artisanship

Celebrate craftsmanship with bespoke furniture, detailing and artwork executed by local artisans that connect and build trust in your brand.



Market Pavilions — View from outside G-120 looking towards bus interchange entrance – artist impression only*





Market Pavilions — View from inside G-120 looking out into the market heart – artist impression only*





Market Pavilions — View from outside G-120 looking towards Coles entrance – artist impression only*





Dining Laneway — view towards The Market Pavilion — artist impression only*



Dining Laneway — view towards bus interchange – artist impression only*



Dining Laneway — view towards EX021 from EX015 – artist impression only*

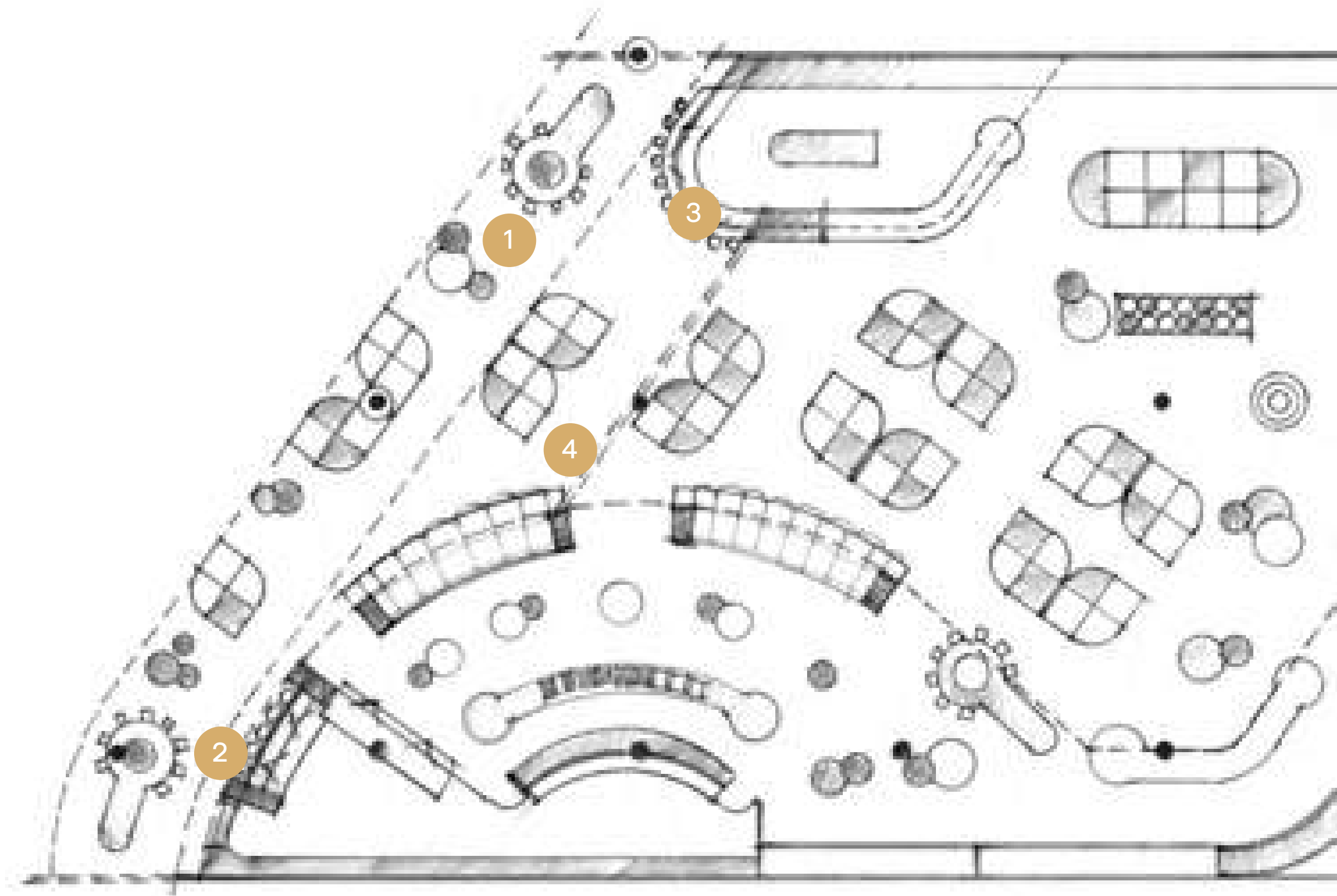


Market Lane – Food and High Street

Interpreting Key Design Elements

The success of your design will be achieved by carefully Interpreting the Key Design Elements to ensure all retail spaces are seamlessly embedded into The Market Pavilion and provide an authentic, exciting environment to engage with your customers.

- 1 Your shopfront zone will reinforce the energetic atmosphere of The Market Pavilion. Consider the spatial flow of people from the shared social spaces and how your customer will be enticed by the activity.
- 2 Remove hard physical barriers between your shopfront and ‘Activation Zone’ by locating a variety of closures, operable elements, seating and architecturally embedded displays.
- 3 Showcasing the process of preparation, cooking, serving and play reinforces freshness and authenticity, encouraging customers to engage and participate in the experience.
- 4 Doors are to be expressed or concealed and setback from the lease line 900mm.



Interpreting Key Design Elements

- 1 Investigate framing elements as an opportunity to express your brand, embed storytelling, celebrate product display and the theatre of your offer and strengthen your presence.
- 2 Showcase abundance by creating hierarchy through variation in forms and heights along side dynamic and layered visual styling.
- 3 Celebrate the theatre of food and display by creating immersive focal points through clever spatial arrangements.



Interpreting Key Design Elements

- 1 Your Trade Out Zone will reinforce the energetic atmosphere of a market environment. Consider the spatial flow of people from the shared social spaces, and how your customers will be enticed by the activity.
- 2 Immerse customers in the theatre of preparation, cooking, serving and play, encouraging energy and excitement. Showcasing the process reinforces freshness and authenticity, encouraging customers to engage and participate in the experience.
- 3 Shopfront framing will maximise views into the tenancy whilst visually delineating spaces to reinforce the suggested nature of the shopfront.
- 4 Your closures are to be customised, varied, implementing an assortment of gas struts, bespoke bi-folds, sash windows, sliding elements and tilt doors.



Interpreting Key Design Elements

- 1 Establish a strong connection to The Market Pavilion with layered and suggested shopfronts that blur the lease lines. This connection transports your customers into a lively and chaotic, yet refined market atmosphere.
- 2 Accentuate displays and create spatial hierarchy by introducing thoughtful framing elements that celebrate the authenticity of your offer.
- 3 Consider how your customers will experience your authentic story in a sensory manner, reinforcing the energy of the market.
- 4 Ground your product displays with walk through, fixed monolithic forms that are created from an unexpected and detailing use of materials.



Food Retailer Shopfronts

Drawing inspiration from traditional market stalls, your shopfront will engage your customers with activated displays that reinforce the experiential atmosphere of The Market Pavilion.

Key Considerations

- Creating layering by incorporating framing elements as an opportunity to express your brand, embed storytelling, celebrate product display and the theatre of your offer and strengthen your presence.
- Remove hard physical barriers between your Shopfront and ‘Activation Zone’ by locating a variety of closures, operable elements, seating and architecturally embedded displays. Closures are to be bespoke designs using exterior grade solutions. Doors are to be expressed or concealed and setback from the lease line 900mm. A minimum door entry height of 3000mm is to be maintained.
- Incorporate a mix of framed glazing, closures, solid material and framing which together with in-go’s and out-go’s, to create a dynamic and engaging facade to ignite customers that is layered and articulated, connecting your customer with the action, aroma and taste of your offer.
- Consider the spatial flow of people from the shared social spaces and how your customer will be enticed by the activity. Consider how your customers will experience your authentic story in a sensory manner. Ground your product displays with walk through, fixed monolithic forms.
- Showcase abundance by creating hierarchy through variation in forms and heights, alongside dynamic and layered visual styling. Display heights are to be a max of 1350mm with any adjoining overhead structure at max of 2100mm high.
- The first 900mm from the lease line is considered your ‘Shopfront Activation Zone’ and will be a continuation of the shopfront design, encompassing shopfront quality finishes to the walls, floors and ceiling. Your Point of Sale units are not to be located within this zone.
- At least 40% of the shopfront is to consist of solid architectural form, finishes specified to these zones are to have a focus on layering and texture.
- Allow for 300mm solid neutral zone to both sides of the tenancy ends prior to the commencement of glazing or permitted outgo.
- Note: a minimum shopfront permeability (opening) of 0.0035m² of open area per 1m² of tenancy GLA is permanently required to facilitate spill air from tenancy to naturally ventilated mall. Please refer to Fit-out Criteria Annexure 8 ‘Shopfront Spill Air Requirements’ for further detail’.



High Street Retailer Shopfronts

Drawing inspiration from traditional High Street architecture, your shopfront will transport your customers from the hustle and bustle of the main Market Pavilions to a unique experience within.

Key Considerations

- Re-image your Traditional Shopfront inspiration into a modern interpretation with framing openings, showcasing displays and food theatre on the lease line, employing contrasting external finishes and raising window displays from the ground.
- In addition to your main shopfront sign, secondary signage that speaks to your unique heritage and offering is encouraged. Your secondary signage design will reinforce the market environment, embracing opportunities to reference artisanal high street solutions such as gold leafing, metal lettering and flooring inlays.
- Door closures are to be bespoke designs using exterior grade finishes. Doors are to be expressed and not concealed in the form of double or single leaf pivot, swing, or sliding doors. A minimum door entry height of 3000mm is to be maintained.
- The first 900mm from the lease line is considered your ‘Shopfront Activation Zone’ and will be a continuation of the shopfront design, encompassing shopfront quality finishes to the walls, floors, ceiling and joinery units.
- Glazing is to be framed on all sides without any visible silicon. Glazing frames are to be custom designed and considered a design feature of your shopfront.
- At least 70% of the shopfront is to consist of solid architectural form, finishes specified to these zones are to have a focus on layering and texture.
- Allow for 300mm solid neutral zone to both sides of the tenancy ends prior to the commencement of glazing or permitted outgo.
- In-go’s and Out-go’s are encouraged within the shop front design, whereby a maximum of 60% of the Activation Zone may either protrude or retract over the lease-line. In-go’s and Out-go’s are limited to 200mm and must be contained to around display windows and openings.
- Note: a minimum shopfront permeability (opening) of 0.0035m² of open area per 1m² of tenancy GLA is permanently required to facilitate spill air from tenancy to naturally ventilated mall. Please refer to Fit-out Criteria Annexure 8 ‘Shopfront Spill Air Requirements’ for further detail’.



Key Design Elements

- 01 Ceilings
- 02 Framing
- 03 Wall and Floor Fixtures
- 04 Counters
- 05 Counter Food Display
- 06 Lighting and Ambience
- 07 Architectural Materials
- 08 Primary Signage
- 09 Menu, Branding, Packaging and Graphics
- 10 Visual Styling

Ceilings

From intricate to simple details, ceilings are a significant design medium that will reinforce the strength of the brand and highlight desired zones.

Key Considerations

- The first 900mm from the lease line is considered your ‘Shopfront Activation Zone’ so your ceiling design will play a critical part in the impact of your shopfront and your space as a whole. No painted ceilings will be supported in this zone
- Develop an architectural approach to the ceiling design, with use of interesting forms and innovative materials ensuring it becomes a meaningful aspect of your overarching design language.
- When designing the ceiling, consider the alignment of wall finishes, display systems and secondary signage to create a strong and cohesive architectural statement.
- Create depth and dimension by sculpting and layering ceiling forms, incorporating varied lighting and artisan fittings throughout the space.
- Open ceilings may form part of the ceiling design but are to combined with articulated ceiling structures that highlight key areas within the store design, for example point of sale counters and type of product on offer to the customers, note a solid ceiling must be installed for the first 3000mm as part of your ‘Shopfront Activation Zone’.
- All exposed services are to be finished and reflect the interior standard, including the hard ductwork, pipework, cabling, cable trays, speakers and security cameras.
- Flat non articulated ceilings or ceilings with a single step will not be permitted.
- Speakers cannot be located within the first 3000mm of the tenancy to ensure neighbouring retailers are not affected.
- All food preparation and open food display areas must be located under a ceiling area that has a finish approved by the local authority.



Framing

Accentuate displays and create spatial hierarchy by introducing framing elements that celebrate the authenticity of your offer.

Key Considerations

- Investigate framing elements as an opportunity to express your brand, embed storytelling, celebrate product display and the theatre of your offer, and strengthen your presence.
- Integrate joinery supported overhead framing, creating a layer between the floor and ceiling to bring down the scale of the space and reinforce the bustling market atmosphere.
- Any overhead framing is to be purposeful, delicate, and lightweight, and can accommodate your secondary signage, merchandising, ticketing and integrated lighting.
- Overhead frame heights in Trade Out Zones are to be sensitive to neighbouring tenancies sightlines, height for overhead framing in this zone to a maximum of 2100mm high.
- Overhead framing is for decorative purposes only, security cameras and other technology is not to be fixed to the frame.
- Shopfront framing will be sculptural and articulated, incorporating a variety of innovative and interesting materials.
- Transparent shopfront framing will maximise views into the tenancy, while visually delineating spaces to reinforce the suggested nature of the shopfront.
- Introduce framed elements internally to accentuate displays, define zones and create spatial hierarchy to encourage an explorative shopping experience.



Wall and Floor Fixtures

Celebrate craftsmanship with bespoke detailing that connects your customers to your brand story and reinforces the market environment.

Key Considerations

- Your fixtures offer an opportunity to explore bespoke detailing and craftsmanship, from display fixtures and lighting to handles and hooks.
- Specify a combination of fixtures types varying in finishes and design, each supporting your overarching design concept.
- Integrate wall fixtures with framing, detailing and bulkhead treatments. Ensure that perimeter display units extend full height to the ceiling or terminate under a bulkhead.
- All wall fixtures to have concealed self-leveling feet.
- All joinery units located within the ‘Shopfront Activation Zone’ are to reflect shopfront materiality and detailing.
- Inject your brand story into your interior with the inclusion of a key piece of furniture offers both an opportunity to pause, and a setting around which to merchandise. Consider how a found object, unique light fitting, a bespoke finish or other feature elements may set a scene for displaying your product and connect to your brand.
- Where lighting is to be included in your joinery, it must be fully integrated to ensure that LED diodes are never visible. All lighting must be concealed from the source. No skirting lighting for Point of Sale units.
- Units that are moveable, are to be designed to have concealed caster wheels.
- All glass display units are to be UV bonded.
- No ceiling cable droppers to be used, call cabling to be allowed through the floor.
- All fixtures in your trade out LSA to be fixed and monolithic, no casters.



Counters

Counters become the hero feature of a space, acting as a key link in the overall design story. Counters are the first opportunity to introduce your offer and celebrate your product.

Key Considerations

- Encourage customers to engage with your products by locating counters on the lease line. These counters may not exceed 30% of the shopfront and need to include a focal food display point as an introduction to your brand offer.
- The location and orientation of counters should be carefully considered alongside the nominated ‘Shopfront Activation Zone’. Position the order and pick-up points to minimise queuing and optimise customer flow.
- Be sculptural in your approach. Create focal points and impact with articulated form, focussing on layering, considered framing or a monolithic base design.
- Glass cabinetry is to be integrated into the counter design and have square profile detailing. All channels must be recessed with UV bonded joints.
- Ensure lighting to your counter is fully integrated and concealed and is appropriate for the offer on display.
- Ensure operational aspects are carefully considered and resolved including POS and cash registers are recessed into counter with concealed wiring.
- All counters and joinery units located within the ‘Shopfront Activation Zone’ are to reflect shopfront materiality and detailing.
- The Point of Sale is an icon within your store. It should read as a designer object; customised, bespoke and seamlessly integrated with technology, storage and display. Be monolithic in its form and sculptural.



Counter Food Display

People shop with their senses, with food displays being the most critical opportunity to entice your customers. Explore creative and unique ways to maximise the visual attraction of your food, investing in custom displays and abundant food visual styling.

Key Considerations

- Critical to the success of your offer, is how your products will be displayed within your counter design, how staff can easily access the product, how customers engage with your product and most importantly how the displays remain abundance, fresh, hygienic, restrained and organised throughout trade.
- Consider the spatial flow of people from the shared social spaces and how your customer will be enticed by your food displays.
- Counter lengths and size of counter food display should be determined in line with proposed product range to ensure adequate display of offer, total counter lengths must not exceed 30% of the shopfront and need to include a focal food display point as an introduction to your brand offer.
- Seamlessly integrate equipment around the lease line with a consistent serving height of 1100 - 1200mm high to allow for easy serving and interaction with your customers.
- Only custom counter displays and fridges are to be located around the Service Zone and are to follow the curved lease line, with a maximum glass display shelf height of 2 levels
- All display fridge's and cabinets will have frameless UV bonded and square edged glass with maximum panel size with minimal clear silicon joints and recessed glazing channels. Your countertop finish is to be integrated as a base to the food display this includes cold and ambient display
- Remote refrigeration motors, contained within the tenancy area are preferred and these need to be water cooled. If remote ventilation is not possible, any necessary vents must be located behind the counter and not through the front face of the counters.
- Custom drinks fridges are to be located in the Food Prep Zone, are not to exceed 1400mm in height, are to be black, white or stainless steel and fully recessed and integrated with overall finishes and design concept.
- All food display and merchandising is be positioned above the counter height. All shelving or visual styling items below counter height will not be supported.
- Within your counter food displays, showcase abundance by creating hierarchy through variation in forms and heights, alongside dynamic and layered visual styling
- Within your Service Zone allow for adequate storage of items such as takeaway containers, disposable cups, coffee cups/lids, chopsticks, condiments napkins and straws including ample under bench storage for all packaging and contained, your Point of Sale station needs to present a clean, uncluttered counter at all times.
- Food preparation equipment is not to be located within the Service, all equipment unless this is specifically required for Food Theatre purposes, everything else is to located within the Food Prep Zone.
- Joinery and equipment within the kiosk are not permitted to extend above 1400mm in height without RDM endorsement. All equipment is to included in the documentation and will be assessed on design and operational merit for inclusion into the design.



Lighting and Ambience

Lighting plays an integral role in overall presentation. It creates a sense of theatre and visual impact resulting in a space that is interesting and engaging, enhancing ones mood and experience.

Key Considerations

- A professional retail lighting designer is to be engaged to develop the lighting concept, this will form part of your design approval submission.
- Ensure all elements of the design that require lighting are fully integrated and tied back to the overall design.
- Be thoughtful and creative with lighting solutions to create a warm and inviting atmosphere. Play with light and shadow to create texture and mood as well as ensuring the product on offer and food theatre is the hero.
- Be hierarchical in your lighting design. Allow for flexible, direct and controlled lighting to illuminate your product. Use indirect, concealed lighting to illuminate the architecture.
- Decorative lights should be carefully chosen to ensure they tie in with the overall design and architectural lighting characteristics.
- Consideration of the transition from day to night trade, incorporating varied lighting types.
- Play with light and shadow to create texture, mood and atmosphere through the use of various luminaires and beam angles.
- Lighting is to be of a consistent warm colour temperature throughout the design, including signage and fridge displays. All lighting is to be dimmable and to accommodate the changing mall conditions, ideally the implementation of a Dali lighting system would allow for maximum flexibility.
- All lighting to your counter is to be responsive to your product offering, and fully concealed. Lighting to the counter face will not be supported.
- Any fridge illumination must be 3000k to compliment your design.



Architectural Materials

The materials palette will be a subtle nod to The Market Pavilion architecture – tonal and textural, with accents of colour provided by the fresh and packaged produce.

Key Considerations

- Select authentic quality materials with a focus on artisan and textural qualities.
- Create a point of difference by expressing traditional finishes in new and unique ways. Experiment with structure, tone and layering to create textural depth.
- 80% of finishes are to be tonal in the grey and brown colourways, with colour to be introduced as an accent only. Where colour is utilised the focus is to be on texture, layering and being complementary to the surrounding materials.
- Ensure a high degree of detailing and consideration to the junction of finishes and change in direction of materials.
- Select interesting and bespoke handles, light fittings and fixtures, and incorporate unique custom joinery items.
- Non approved materials include; imitation materials, laminates, composite aluminium panels, painted finishes including 2pac, timber veneer, solid surface materials, vinyl, acrylic, flat solid tiles, clear float glass and render to all counters.

- Long runs of painted plasterboard walls will not be approved. The interior is to have every touchpoint within the tenancy designed and considered.

Palette Inspiration

- Solid Timber
 - Natural Stone
 - Handcrafted Ceramics
 - Authentic Metals
 - Brick
 - Mesh
 - Terracotta
 - Terrazzo
 - Fluted Glass
 - Solid Render
 - Artisan Concrete
 - Leather
- Under floor finish fatigue matts are to be installed in key traffic zones only. Loose fatigue mats will not be supported.
 - All edge protection to be custom and responsive to surround finishes, with no anodised flat bar. All Skirting to be recessed and not applied to the front of your nominated finish.

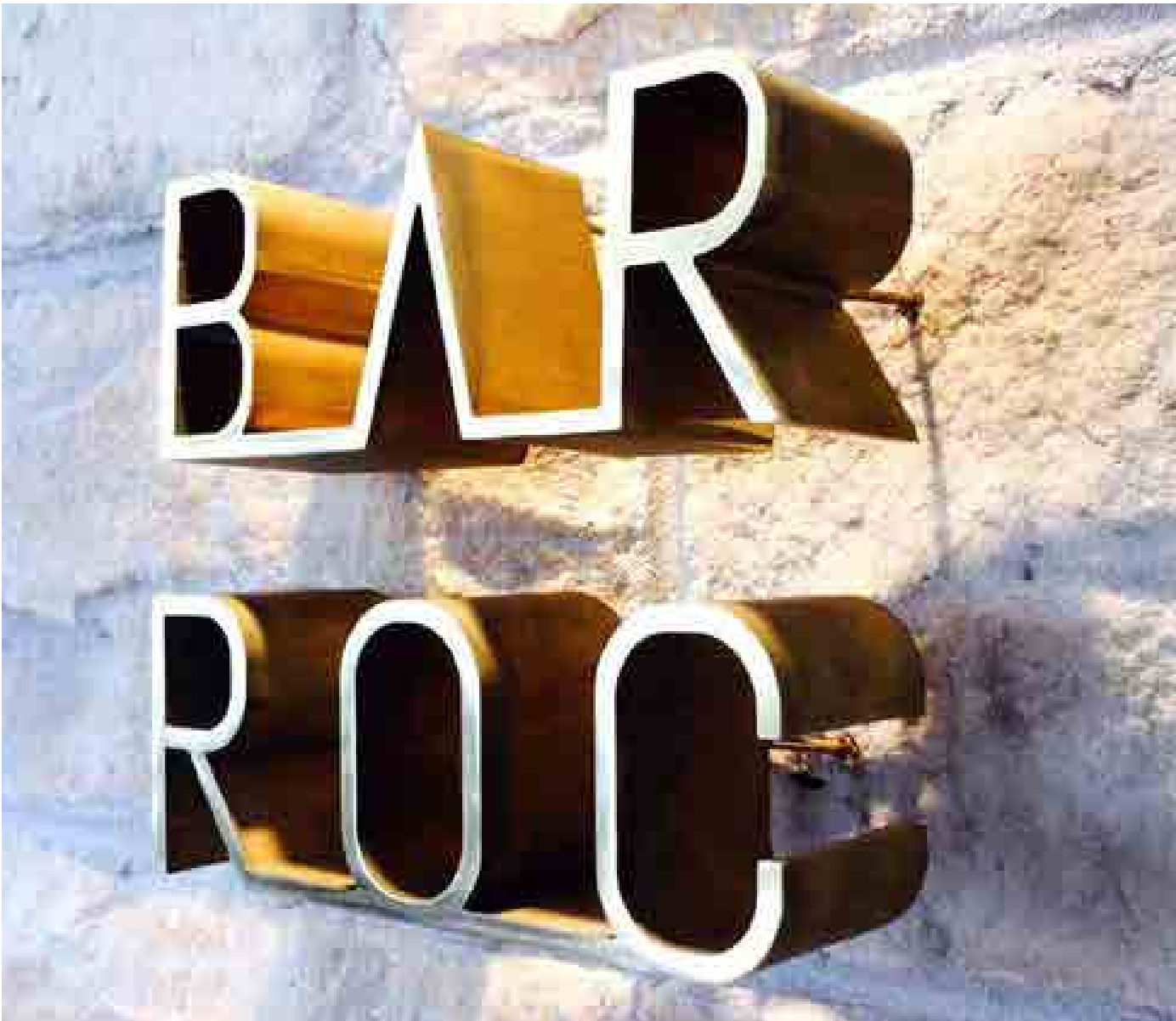


Primary Signage

Integration of your signage is key to bringing your brand narrative to life. An unconventional approach injects personality into your space, helping to create a new brand experience.

Key Considerations

- A qualified and experienced graphic designer is to be engaged to develop the signage package and will form part of the design approval submission.
- Develop a memorable signage solution to entice customers using authentic quality materials in an artisan way. This might include integrating unique detailing and fixing solutions.
- Explore unique placement and detailing opportunities to display your sign within the shopfront forms, while being responsive to sightlines through the precinct.
- Illuminated signage is to be either halo or rear illuminated, with all illuminated signage to be dimmable.
- Signage materials should compliment your overall shopfront concept. Specify natural tones and apply accents of colour in a refined manner. Non-approved materials include: vinyl, acrylic, imitation materials and lightboxes.
- Illuminated signage is to be either halo or rear illuminated. Front illuminated letters will only be approved where there is strong design merit.
- 1 x Primary Sign with lettering heights to be a maximum of 300mm high and is to be proportional to the architectural form of your shopfront zone.
- When applying secondary signage within the Shopfront Activation Zone, be mindful of signage hierarchy and ensure the brand message remains clear and concise. All secondary signage is to be non-illuminated and artisanal.
- For complicated fixing details or particularly heavy signs, engineering may be required with certification from a structural engineer.
- Your primary signage should consist of the trading name only. Logos, commercial branding or alternative language lettering is not permitted.
- Third party supplier branding is not permitted without RDM approval.



Menu, Branding, Packaging and Graphics

Your menus, branding and graphics speaks to your offering and expresses the personality of the offer, stimulating the customer’s intrigue and curiosity.

Key Considerations

- A qualified and experienced graphic designer or branding agency is to be engaged to develop your brand strategy narrative. Your strategy covering all branding touch points will form part of your design approval submission.
- The brand strategy package will include:
 - Packaging suite; fresh, freshly prepared takeaway, or pre-packaged including for catering.
 - Complete signage package
 - Complete menu package
 - Ticketing for all displays
 - VM solutions for all product displays
 - Point of sale items and location map of where they will be located.
 - How promotional offers will be presented.
 - loyalty programs/cards
 - Dining placement and table numbers
 - Staff uniforms
 - Tableware package
 - All custom graphics or artwork
 - Food display solutions including layout and serving solutions. This is to be a detailed layout plan showing the food display strategy
- Your customers are more interested than ever before in the origins of their food, therefore it is important to clearly communicate your food story.
- As a minimum, it should be a recyclable product, consistent with the logo, brand exclusive, with no third party advertising, flat packed where possible for efficient under counter storage.
- Menus should seamlessly complement the architectural forms and the overall materials with bespoke detailing and a focus on an artisan style to create an authentic aesthetic.
- Packaging design will help the brand connect with customers to build loyalty and sales.
- Consider how your packaging can add value to your product and deliver an experience
- Eco-friendly packaging that is 100% recyclable or biodegradable is strongly encouraged.
- Provide quality custom packaging that showcases your food and reflects your concept.
- Packaging should reflect the concept positioning statement.
- Graphics may not have more than 50% saturation when applied to a tenancy fitout and may not be applied to counter fronts.
- Graphics should be professionally communicated as an art form or in a textural format, forming part of the cohesive retail spatial experience.
- When graphics are applied to the tenancy fitout, illustrative graphics are encouraged. It can be layered or patterned but must be subtle.



Visual Styling

Visual styling enhances your offer and brings your brand personality to life. A carefully curated combination of product, propping and brand storytelling creates intrigue and a sense of discovery.

Key Considerations

- Visual styling is to be undertaken by a professional interior designer or stylist. They will develop a cohesive selection of accessory items to feature in the space and develop a visual strategy that includes all aspects below, and will form part of the design approval submission.
- Visual Mechanising should include food relevant product such as bottled or canned ingredients and props such as utensils and cookware. Consider unexpected items that resonate with the brand and bring joy to the customer.
- Celebrate the notion of abundance and create visual impact through product density and vibrant colour blocking.
- Ensure your merchandising is adaptable and regularly updated to stay fresh and interesting.
- Accessorise your space with the inclusion of a statement furniture or styling piece, this offers both an opportunity to pause and a setting around which to merchandise.
- Your brand story should be used to inform the response to all your design decisions and is at its most tangible in your styling and VM choices.
- Your ethos should be embedded in all customer touch points, displays, materiality, graphics overlay and visual styling.
- Consider how your customers will experience your authentic story in a sensory manner at all critical touch points – reinforcing the abundant nature and energy of the market.
- Staff uniforms should reflect the brand identity. Consider colour, cut and fabric selection as these elements reinforce the brand. A focus on authentic natural materials is encouraged.



Market Lane – Speciality

Interpreting Key Design Elements

The success of your design will be achieved by carefully Interpreting the Key Design Elements to ensure all retail spaces are seamlessly embedded into The Market Pavilion and provide an authentic, exciting environment to engage with your customers.

- 1 Apply a textural application of colour as a secondary layer either within the reveals of the shopfront or as an accent upon the framing.
- 2 Glazing frames are to be custom designed and are considered a design feature of your shopfront.
- 3 Explore unique placement and detailing opportunities to display your sign within the shopfront forms, while being responsive to sightlines through the precinct.
- 4 The in-go floor tile is to match the main floor body tile – changing the scale/pattern to define the zone is encouraged.



Interpreting Key Design Elements

- 1 Consider the look of your store when closed.
- 2 Create layering by incorporating a double framed element in your shopfront design. Double framing can be achieved by introducing a glazing frame set adjacent to a solid finish.
- 3 Your ethos should be embedded in all customer touch points – displays, materiality, graphics overlay and visual styling.
- 4 The first 900mm from the lease line is considered your 'Shopfront Activation Zone' and will be a continuation of the shopfront design, encompassing shopfront quality finishes to the walls, floors, ceiling and joinery units.



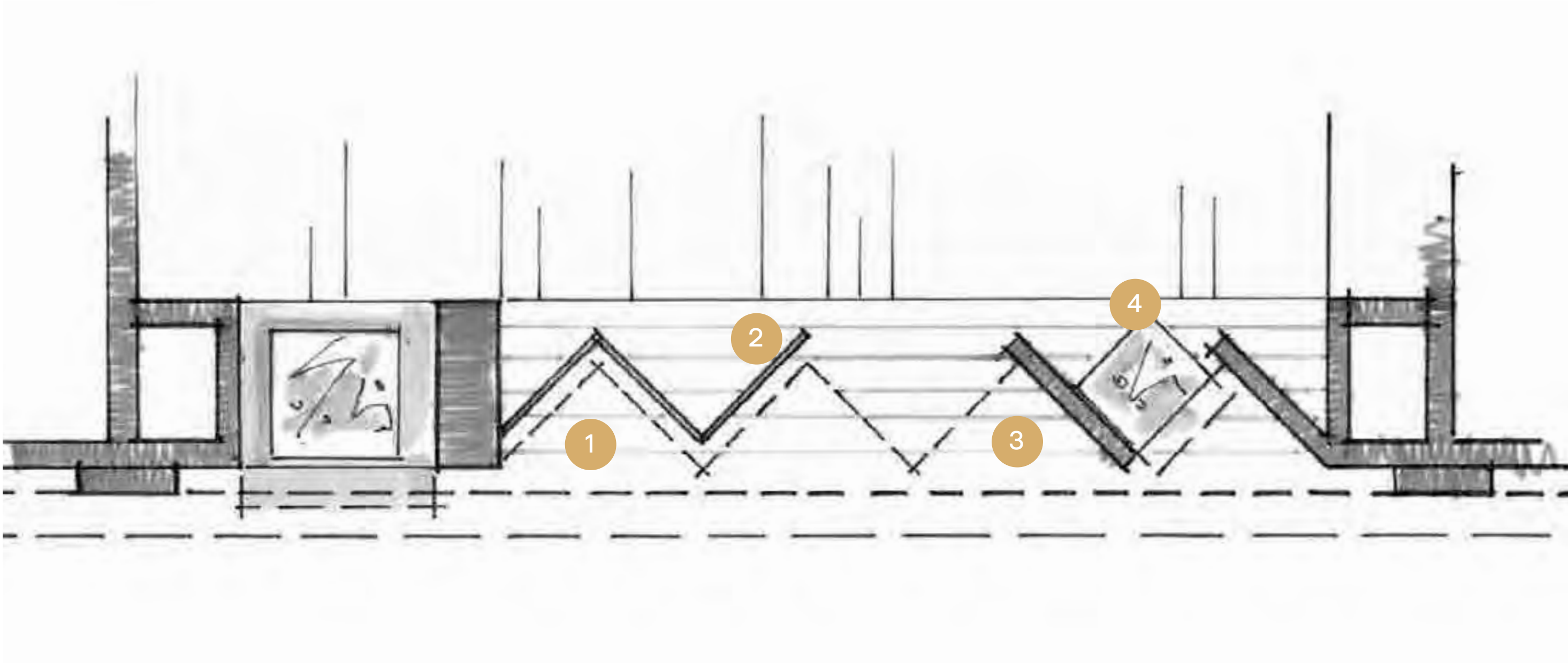
Interpreting Key Design Elements

- 1 Apply textural application of colour as a secondary layer either within the reveals of the shopfront or as an accent upon the framing.
- 2 Implement external closure solutions that architecturally activate the shopfront. Closures are to be customised and are to form a feature of the shopfront.



Interpreting Key Design Elements

- 1 The in-go floor tile is to match the main floor body tile – changing the scale/pattern to define the zone is encouraged.
- 2 Implement external closure solutions that architecturally activate the shopfront. Closures are to be customised and are to form a feature of the shopfront.
- 3 The first 900mm from the lease line is considered your ‘Shopfront Activation Zone’ and will be a continuation of the shopfront design, encompassing shopfront quality finishes to the walls, floors, ceiling and joinery units.
- 4 Celebrate craftsmanship with bespoke furniture, detailing and artwork executed by local artisans that connects your customers with their community and builds upon your brand story.



Key Design Elements

- 01 Shopfront Design
- 02 Ceilings
- 03 Wall and Floor Fixtures
- 04 Lighting and Ambience
- 05 Architectural Materials
- 06 Primary Signage
- 07 Digital Technology and Graphics
- 08 Visual Styling

Shopfront Design

Your shopfront presentation is a pivotal opportunity to connect with your customers. Layer creative forms, specify inspiring materials and apply artisanal signage to effectively communicate your unique brand message within The Market Pavilion environment.

Key Considerations

- Remove hard physical barriers between the shopfront and the market environment by locating a variety of external customised closures set back at varying distances from the lease line are to form and considered a design feature of your shopfront. A minimum entrance height of 3000mm is maintained.
- Apply a textural application of colour as a secondary layer either within the reveals of the shopfront or as an accent upon the framing.
- Glazing is to be framed on all sides without any visible silicon. Glazing frames are to be custom designed and considered a design feature of your shopfront.
- Create layering by incorporating a double framed element in your shopfront design.
- The first 900mm from the lease line is considered your ‘Shopfront Activation Zone’ and will be a continuation of the shopfront design, encompassing shopfront quality finishes to the walls, floors, ceiling and joinery units.
- At least 40% of the shopfront is to consist of architectural form, finishes specified to these zones are to have a focus on layering and texture.
- Allow for 300mm solid neutral zone to both sides of the tenancy ends prior to the commencement of glazing or permitted outgo.
- The in-go floor tile is to match the main floor body tile – changing the scale/ pattern to define the zone is required.
- In-go’s and out-go’s are encouraged within the shop front design, whereby a maximum of 60% of the Activation Zone may either protrude or retract over the lease-line. In-go’s and out-go’s are limited to 200mm.
- Note: a minimum shopfront permeability (opening) of 0.0035m² of open area per 1m² of tenancy GLA is permanently required to facilitate spill air from tenancy to naturally ventilated mall. Please refer to Fit-out Criteria Annexure 8 ‘Shopfront Spill Air Requirements’ for further detail’.



Ceilings

From intricate to simple details, ceilings are a significant design medium that will reinforce the strength of your brand and highlight feature zones.

Key Considerations

- The first 900mm from the lease line is considered your ‘Shopfront Activation Zone’ and will be a continuation of the shopfront design, encompassing shopfront quality finishes to the walls, floors and ceiling. No painted ceilings will be supported in this zone
- Develop an architectural approach to ceiling design, with use of interesting forms and innovative materials so they are extension of the overarching shopfront design language and communicate the overarching design concept. This might include alignment of wall finishes, visual styling display structures, secondary signage and the ceiling to create a strong architectural statement.
- Create depth and dimension by sculpting and layering ceiling forms, incorporating varied lighting and artisan fittings throughout the space.
- Open ceilings may form part of the ceiling design but are to be combined with articulated ceiling structures that highlight key areas within the store design. Note a solid ceiling must be installed for the first 3000mm.
- All exposed services are to be finished and reflect the interior standard, including the hard ductwork, pipework, cabling, cable trays, speakers and security cameras.
- Flat non-articulated ceilings or ceilings with a single step will not be permitted.
- Speakers cannot be located within the first 3000mm of the tenancy to ensure neighbouring retailers are not affected.



Wall and Floor Fixtures

Celebrate craftsmanship with bespoke furniture, detailing and artwork executed by local artisans that connects your customers with their community and builds upon your brand story.

Key Considerations

- Your fittings and fixtures offer an opportunity to explore bespoke detail and craftsmanship, from display fixtures and light fittings to handles and hooks. Specify a combination of fixture types varying in finishes and design, each supporting your overarching design concept.
- Engage your customer with elements of surprise through unexpected detail.
- Integrate wall fixtures with framing, detailing and bulkhead treatments. Ensure that perimeter display units extend full height to the ceiling or terminate under a bulkhead.
- The point of sale is an icon within your store. It should read as a designer object; customised, bespoke and seamlessly integrated with technology, storage and display. A ‘clean desk’ is required at all times.
- All wall fixtures to have concealed self-leveling feet.
- All joinery units located within the shopfront zone are to reflect shopfront materiality and detailing.
- All proposed visual styling and joinery units to the shopfront zone are to be included in the documentation package.
- Inject your brand story into your interior with the inclusion of a key piece of furniture offers both an opportunity to pause, and a setting around which to merchandise. Consider how a chair, lamp, rug, a bespoke finish or other feature elements may set a scene for displaying your product.
- Where lighting is to be included in your joinery, it must be fully integrated to ensure that LED diodes are never visible. All lighting must be concealed from the source.
- Glass is to be UV bonded.
- No ceiling cable droppers to be used, call cabling to be allowed through the floor.



Lighting and Ambience

Lighting plays an integral role in overall presentation. It creates a sense of theatre and visual impact resulting in a space that is interesting and engaging, enhancing ones mood and experience.

Key Considerations

- A professional retail lighting designer is to be engaged to develop the lighting concept, this will form part of your design approval submission.
- Ensure all elements of the design that require lighting are fully integrated and tied back to the overall design.
- Be thoughtful and creative with lighting solutions to create a warm and inviting atmosphere.
- Play with light and shadow to create texture, mood and atmosphere through the use of various luminaires and beam angles.
- Be hierarchical in your lighting design. Allow for flexible, direct and controlled lighting to illuminate your product. Use indirect, concealed lighting to illuminate the architecture.
- Lighting with the right colour portfolio should be used to enhance your merchandise, create ambience and encourage dwell times within your tenancy. Lighting specified should be between 3000-3500 Kelvin and have a colour rendering of 90+.
- Decorative lights should be carefully chosen to ensure they tie in with the overall design and architectural lighting characteristics.
- Consideration of the transition from day to night trade, incorporating varied lighting types.



Architectural Materials

The materials palette will be a subtle nod to The Market Pavilion architecture tonal and textural, with accents of colour introduced as a secondary element.

Key Considerations

- Select authentic quality materials with a focus on artisan and textural qualities.
- Create a point of difference by expressing traditional finishes in new and unique ways. Experiment with structure, tone and layering to create textural depth.
- 80% of finishes are to be tonal in the grey and brown colourways, with colour to be introduced as an accent only. Where colour is utilised the focus is to be on texture, layering and being complementary to the surrounding materials.
- Ensure a high degree of detailing and consideration to the junction of finishes and change in direction of materials.
- Select interesting and bespoke handles, light fittings and fixtures, and incorporate unique custom joinery items.
- Non approved materials include; imitation materials, laminates, composite aluminium panels, painted finishes including 2pac, timber veneer, solid surface materials, vinyl, acrylic, flat solid tiles, clear float glass and render to all shopfronts.

- Long runs of painted plasterboard walls will not be approved. The interior is to have every touch point designed and considered.

Palette Inspiration

- Solid timber
 - Natural stone
 - Handcrafted ceramics
 - Authentic metals
 - Brick
 - Mesh
 - Terracotta
 - Terrazzo
 - Fluted glass
 - Solid render
 - Artisan concrete
 - Leather
- Under floor finish fatigue matts are to be installed in key traffic zones only. Loose fatigue mats will not be supported.
 - All edge protection to be custom and responsive to surround finishes, with no anodised flat bar. All Skirting to be recessed and not applied to the front of your nominated finish

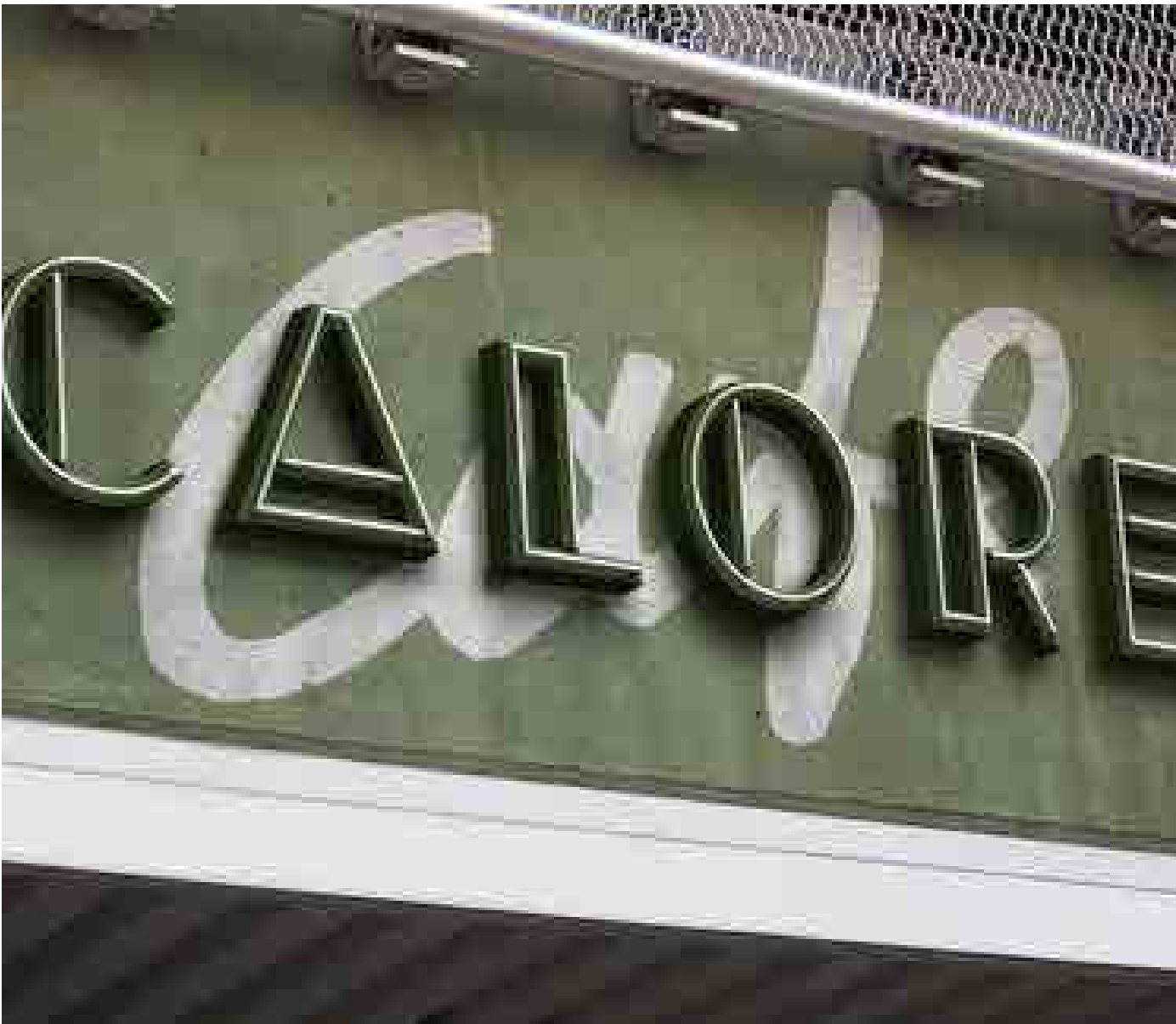


Primary Signage

Signage speaks to your unique visual language and brand identity. Its successful integration is key to bringing a brand narrative to life and enhancing the surrounding environmental design.

Key Considerations

- A qualified and experienced graphic designer is to be engaged to develop the signage package and will form part of the design approval submission.
- Develop a memorable signage solution to entice customers using authentic, quality materials in an artisan way. Include unique detailing and considered fixing solutions.
- Signage materials should complement your overall shopfront concept. Specify natural tones and apply accents of colour in a refined manner. Non-approved materials include: vinyl, acrylic, imitation materials and lightboxes.
- Explore unique placement and detailing opportunities to display your sign within the shopfront forms, while being responsive to sightlines through the precinct.
- Illuminated signage is to be either halo or rear illuminated, with all illuminated signage to be dimmable.
- 1 x primary sign is permitted with lettering maximum 300mm high. This sign should also be proportional to the architectural form of your shopfront zone.
- When applying secondary signage within the Shopfront Activation Zone, be mindful of signage hierarchy and ensure the brand message remains clear and concise. All secondary signage is to be non-illuminated and artisanal.
- For complicated fixing details or particularly heavy signs, engineering may be required with certification from a structural engineer.
- Your primary signage should consist of the trading name only. Logos, commercial branding or alternative language lettering is not permitted.
- Third party supplier branding is not permitted without RDM approval.

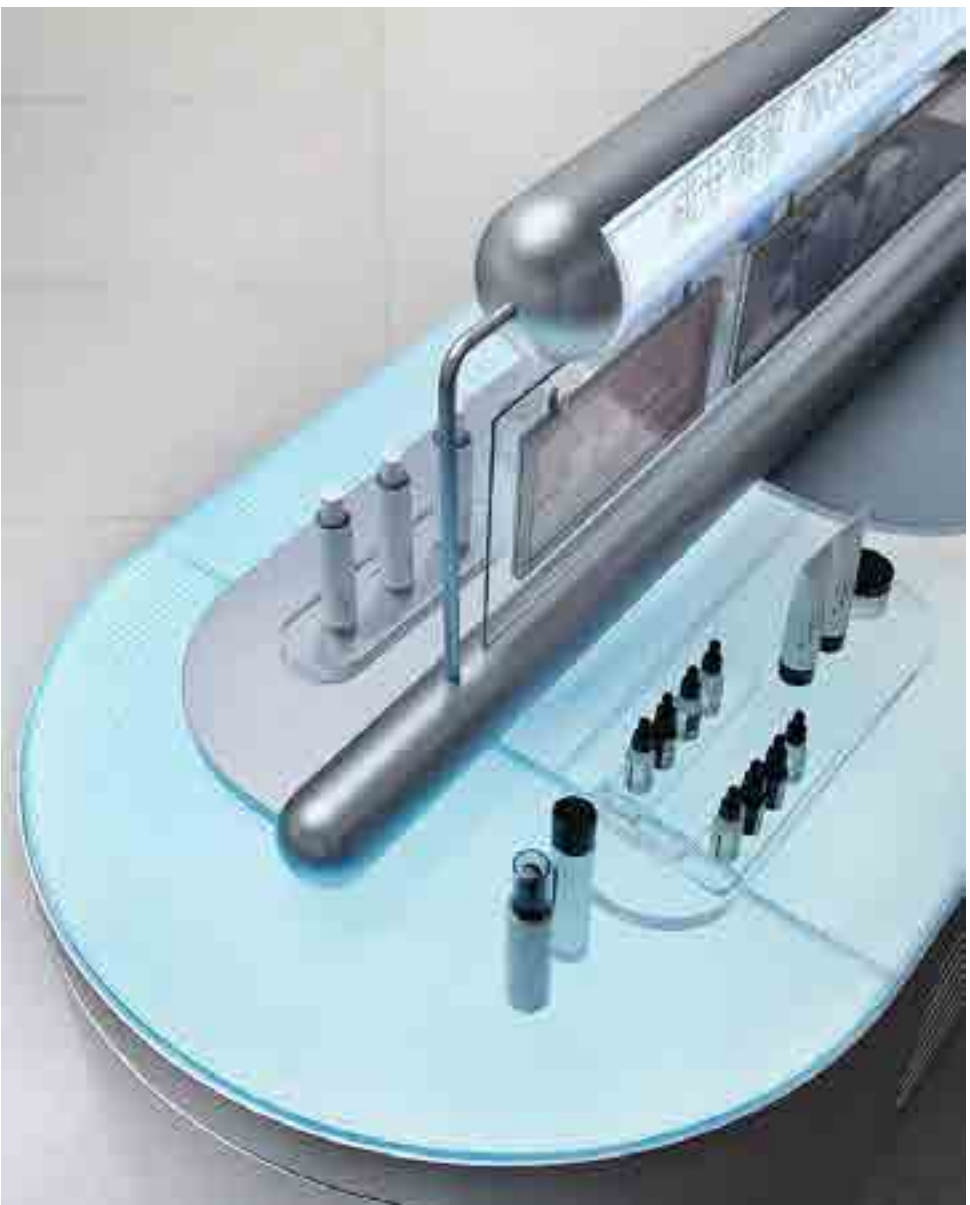


Digital Technology and Graphics

The successful integration of technology within the retail environment is a critical element of the customer experience. Digital messaging allows brands to speak to their customers in a dynamic, relevant and constantly evolving manner.

Key Considerations

- A qualified and experienced graphic designer is to be engaged to develop all aspects of digital content and graphics solutions that will form part of the design approval submission. All content is to be static and seasonal.
 - All digital displays are to be fully integrated within the surrounding architecture and should support and complement the brand message.
 - An emphasis is to be placed on bespoke detailing and customisation to promote a unique aesthetic.
 - Interior graphics to support your brand narrative to be unique, detailed and artisanal. Large application of vinyl decals will not be supported.
 - Explore opportunities for experiential digital solutions throughout your interior.
 - Location, scale, relevance and detailing.
- Integrating digital graphics into your shopfront design will consist of:
 - LED Digital tiles only, other traditional TV screens will not be supported for this development.
 - The proportion to be 20% solid of your shopfront zone only
 - Your graphic will be still, no moving images or sounds
 - No glass to the front of the Digital Tiles
 - Be fully framed and recessed 150mm behind the lease line
 - Will be graphics only, no sale content
 - Integrating digital graphics into your window display will consist of:
 - All technology will be considered for this installation
 - Screens displayed within the shopfront window are to be fully integrated within bespoke joinery solutions
 - Proprietary systems will not be approved
 - Graphic content to focus on imagery over text - they should be used to inform customers of your brand message rather than promote sales
 - Screens are not to exceed 30% of the window display zone, site lines into the store must be maintained
 - Moving images may be considered, however your Digital Concept Package will clearly explain your brand intent for the graphics.



Visual Styling

Visual styling enhances your offer and brings your brand personality to life. A carefully curated combination of product, propping and brand storytelling creates intrigue and a sense of discovery.

Key Considerations

- Styling should be undertaken by a professional interior designer, stylist or visual stylist. By specifying relevant objects to form a curated display they will develop a visual strategy to form part of the design approval submission.
- Your brand story should be used to inform the response to all your design decisions and is at its most tangible in your styling and visual styling choices.
- Your ethos should be embedded in all customer touch points – displays, materiality, graphics overlay and visual styling.
- Consider how your customers will experience your authentic story in a sensory manner at all critical touch points – reinforcing the abundant nature and energy of the market.
- Ensure your merchandising is adaptable and regularly updated to stay relevant and engaging.
- Consider unexpected items that resonate with the brand and bring joy to the customer as well as tying into the precinct.
- Staff uniforms, way finding signage, graphics, ticketing and packaging should all reflect the brand identity. A focus on authentic and natural materials is desired.



Market Pavilions

The Pavilion Structure

The pavilion structure, provided by the Landlord, is to be considered as a bespoke architectural installation, engaging the customer from all sides with exemplary design.

Key Considerations

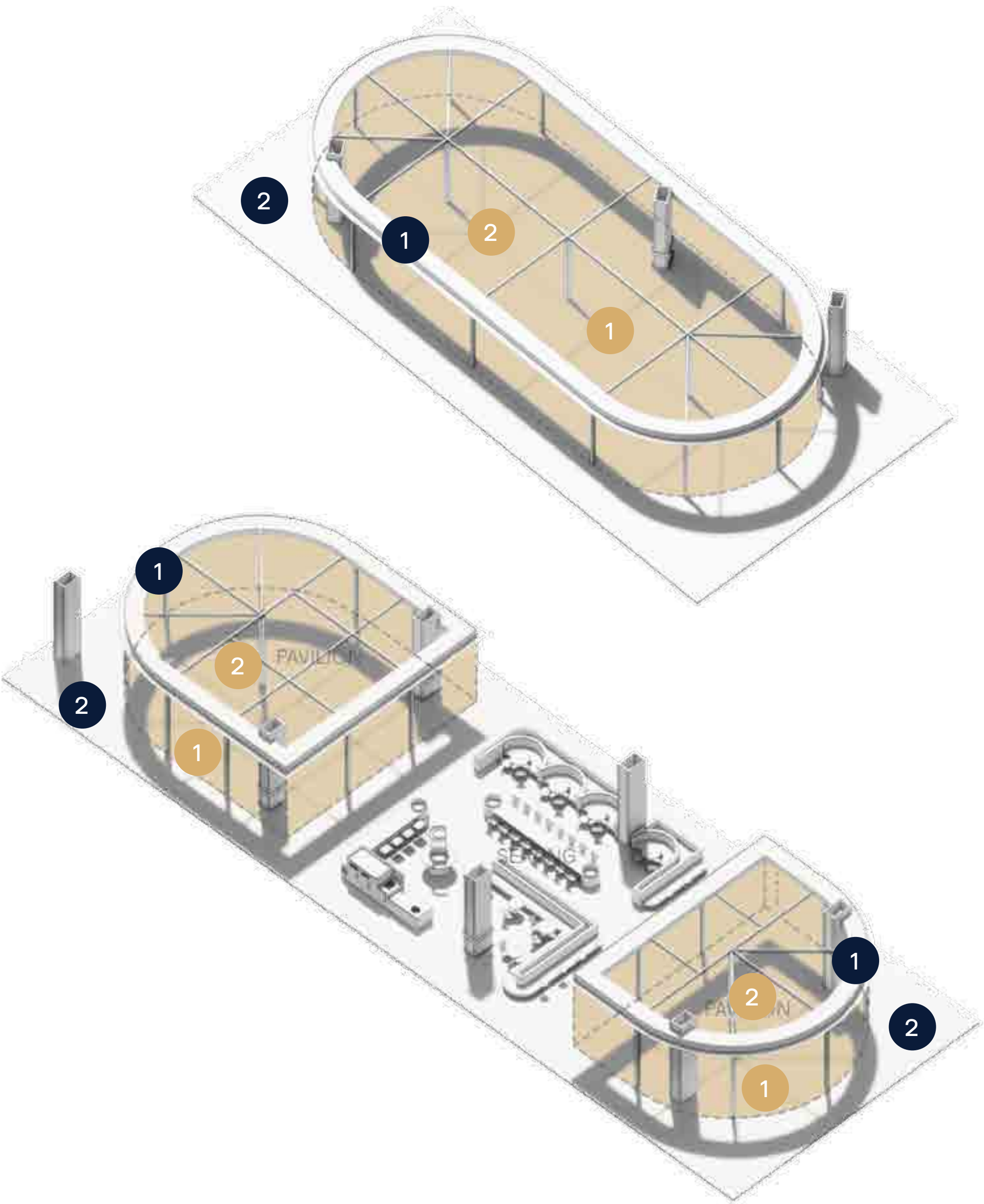
- From the best in fashion to the best in food, Chadstone boasts a proven track record of attracting the leaders in their field. Designed as a world-class food destination, The Market Pavilion promises to capture the diversity and quality of our city’s unique and varied food culture while cultivating its own style and taste.
- The pavilion structures will anchor a strong design concept, demonstrating a sense of simplicity that will outlast trends. It will incorporate high quality finishes, responsive to Chadstone’s design DNA, with the overall design aesthetic contributing to The Market Pavilion experience.
- The pavilion structures are an architectural expression within The Market Pavilion precinct creating unique tenancy footprints under the naturally ventilated market heart to the use of solar power harvested on site. The structures offer an extraordinary opportunity to express the tenant’s brand and offering, as well as provide a backdrop for product displays. The structures borrow inspiration from Chadstone’s iconic architecture, creating repetition and vaulted elements that relate to Chadstone. The pavilion structures will be in a blackened steel with an illuminated halo around the top perimeter of the structure.

By Landlord

- 1 Pavilion structure
- 2 Pavilion mall floor finishes

By Tenant

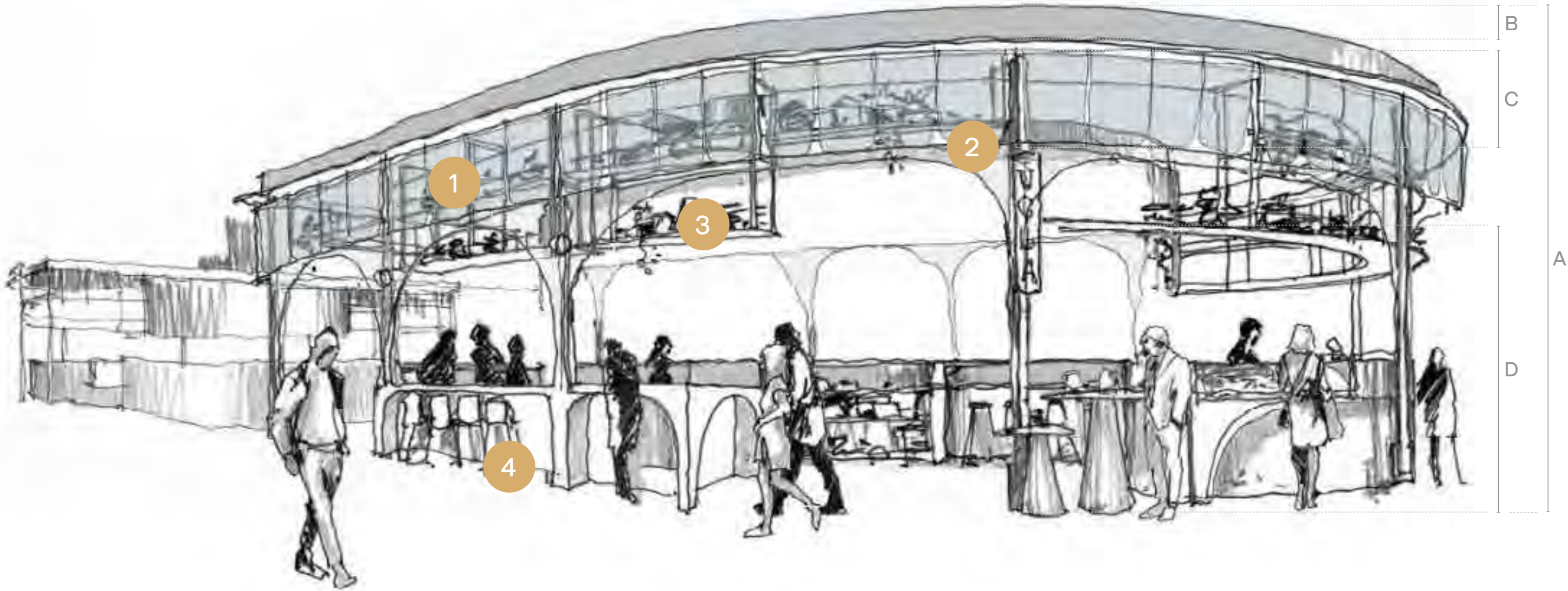
- 1 Pavilion floor finishes
- 2 Pavilion fitout



Interpreting Key Design Elements

The success of your design will be achieved by carefully Interpreting the Key Design Elements to ensure all retail spaces are seamlessly embedded into The Market Pavilion and provide an authentic, exciting environment to engage with your customers.

- 1 Architectural adornment – applying an architectural adornment to your pavilion framework allows for strong visual connection within the precinct and is the starting point for layering key design elements to showcase your unique brand personality.
- 2 Gantries – are to be used for high level brand expressions and story telling allows for strong visual connection within the precinct.
- 3 Suspended displays – provide your brand ample attention and visibility within the precinct allowing you to feature your products in a layered and eye-catching way.
- 4 Counter dining – one of the best seats in any restaurant is at the counter of the kitchen or bar. Allow the customer to experience the theatre of the preparation, produce and sale by incorporating an element of counter dining into your tenancy design.



A – THE PAVILION
STRUCTURE HEIGHT
3300mm

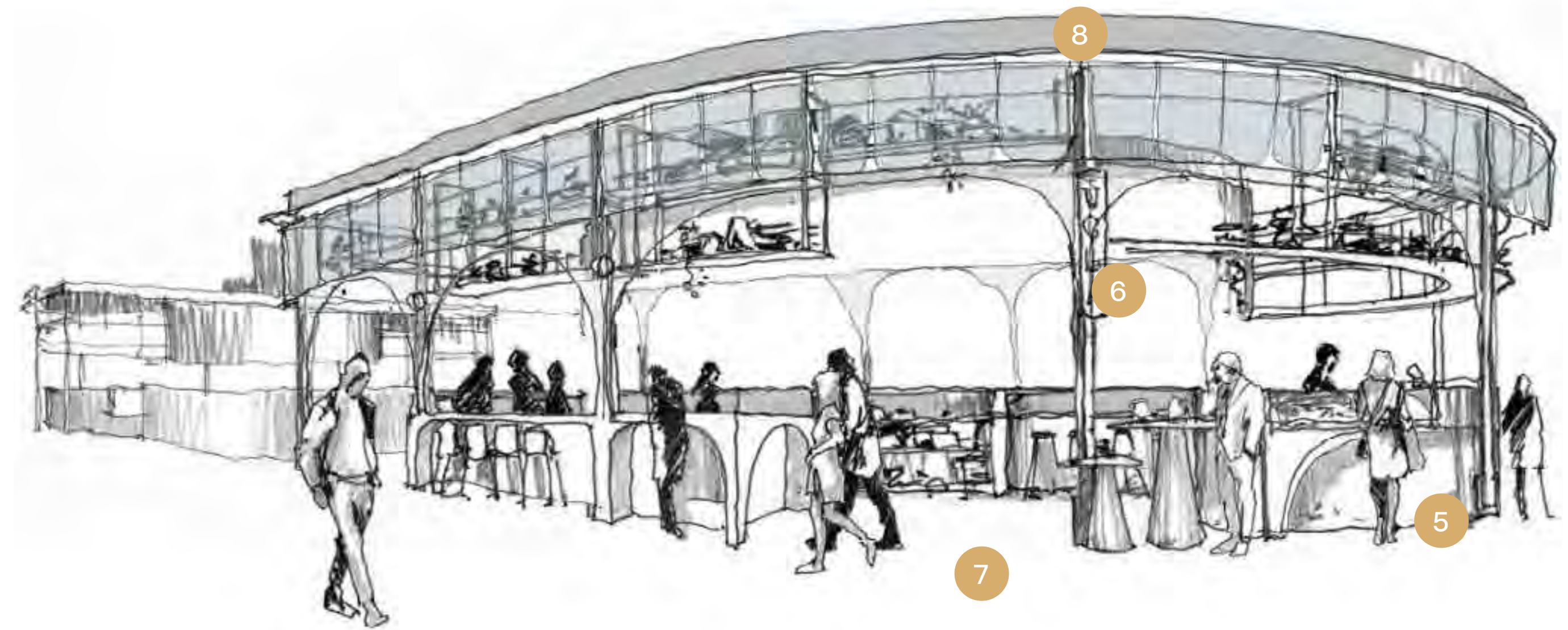
B – THE PAVILION
STRUCTURE HEADER
300mm

C – DECORATIVE
OVERLAY HEIGHT
550mm

D – SUGGESTED FINISH HEIGHTS FOR
GANTRIES AND OR HANGING DISPLAY SHELVES
1900mm

Interpreting Key Design Elements

- 5 Counters – become the hero feature of a space, acting as a key link in the overall design story. Counters are the first opportunity to introduce your offer and celebrate your product.
- 6 Signage – speaks to your brand. It's successful integration is key to bringing your brand narrative to life.
- 7 Spatial planning – careful consideration of the functional layout and operation of the kitchen will influence architectural forms and spatial planning.
- 8 Pavilion structure – forms the foundational architecture to layer upon.



Key Design Elements

01	Architectural Adornment	11	Visual Styling
02	Gantries	12	Furniture
03	Suspended Display	13	Branding, Packaging and Graphics
04	Spatial Planning	14	Lighting and Ambience
04	Counters	15	Primary Signage
06	Counter Food Display	16	Gantry Signage
07	Counter Dining	17	Suspended and Directional Signage
08	Food Theatre	18	Suspended menus
09	Open Kitchens	19	Environmental Signage
10	Architectural Materials	20	Dining Menus

Architectural Adornment

Applying an architectural adornment to your pavilion framework allows for strong visual connection within the precinct and is the starting point for layering key design elements to showcase your unique brand personality.

Key Considerations

- Your pavilion footprint will be largely defined by the Landlord provided, overhead framework that provides a blank foundation for you to architecturally adorn.
- The successful approach to the framework adornment must be architectural, lightweight, and respond to the curved nature of the lease line.
- Your architectural adornment will wrap the entire framework, and be layered with gantries and suspended hanging displays to create depth to your overhead structure as well as maintain sightlines across the space.
- It is preferable for the architectural adornment to be continual in height around the pavilion footprint, ensuring site lines are not blocked within The Market Pavilion.
- The finishing of the architectural adornment should compliment the neutral tones of the framework and structure. Colour is to be kept to a minimum, only being introduced sparingly in fixing mechanisms or other artisanal touches.
- Carefully integrate concealed lighting within your architectural adornment that allows transitions from day to night trading.
- Primary signage is to be uniquely integrated within the architectural adornment.
- Security cameras are to be fully integrated and hidden from view, speakers and TVs will not be permitted on the overhead structure zone.
- When designing your architectural adornment, please seek guidance from your structural engineer on the load capability for the framework and Landlord slab below to ensure your concept can be structurally supported.

Palette Inspiration

- Glass including fluted, wired, hammered, acrylic will not be supported.
- Woven wire mesh
- Handcrafted ceramics
- Timber
- Authentic metals, powdercoat colours to replicate authentic metals will not be supported.



Gantries

Gantries are to be used for high level brand expressions, with storytelling reinforcing the market ambience of the precinct.

Key Considerations

- Gantries are to not exceed 40-60% of perimeter of your overall pavilion footprint and should not exceed 2500mm in length per gantry.
- The height of your gantries should form an overlay story with both the base build structure and the suspended displays.
- Gantries are to be accessible, with consideration placed on maintenance and cleanability.
- Your gantries are to be visually merchandised to reinforce your brand story. A qualified and experienced stylist or visual stylist is to be engaged to develop your visual strategy and will form part of your design approval submission. Gantries are not to be used for storage purposes without strong visual merit.
- Be considerate of placement of your gantries and how they relate to the placement of your product displays, merchandise, dining and activity below.
- Your gantries should also form part of the authentic dining experience for your customers by layering lighting, visual excitement and creating a sense of scale within the vaulted ceiling spaces.
- Be thoughtful in how displays will be maintained and evolved over time to maintain a sense of freshness and relevance within the market space. Our Centre Management team will oversee the ongoing presentation standards.
- Secondary non-illuminated signage can be integrated into your gantry design to reinforce your offer.



Suspended Display

Abundant suspended displays are a unique opportunity to showcase and celebrate your offering, establishing recognisable brand visibility within the precinct.

Key Considerations

- Your suspended displays are to be a mixture of static propping and active product display that the customers can easily purchase and interact with. Heights should be to be easily accessible by staff and/ or your customers as necessary.
- Careful placement and design integration is required for the suspended displays. This component is not to exceed 30-50% and must respond to your gantry design.
- A qualified and experienced stylist or visual stylist is to be engaged to develop your visual strategy and will form part of your design approval submission.
- Be thoughtful in how suspended displays will be evolved over time to remain current and relevant within the market space.
- Look for creative hanging methods that express your brand narrative whilst responding to the market environment.
- Be considerate with your lighting design to enhance the overall ambience of the displays and products you are featuring.
- Signage is to be interwoven within the suspended displays, with careful consideration placed on way finding, directional, and secondary branded elements that reinforce your brand identity and enhance the customer’s experience.
- Ensure your suspended display is sympathetic to neighbouring tenancies by locating these without obstructing site lines.
- Look for opportunities to locate elements of your suspended displays above your counter dining zones.



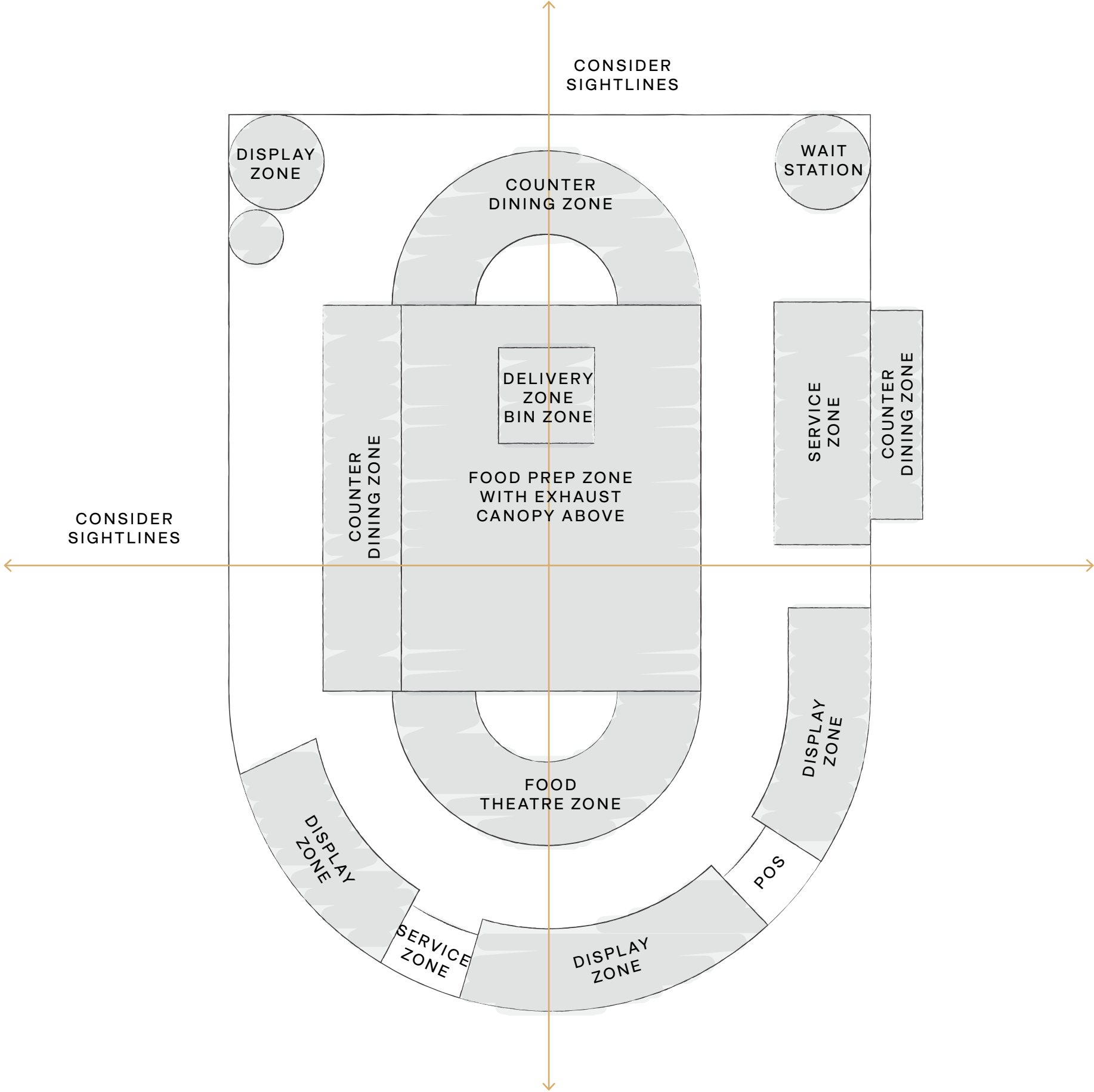
Spatial Planning

Your pavilion layout plan will be shaped by how your customer navigates and interacts with both your space and within the broader context of The Market Precinct. A strong spatial arrangement will emphasise your sense of place within the busy market environment.

Key Considerations

- As part of your design concept submission an operational workflow plan is to supplied as well a list of equipment necessary for your trade. Make your brand operations appear well developed and so efficient that the customer is not unaware of the day-to-day necessities that make the magic happen.
- Understanding customer flow is critical within the pavilion and surrounding mall space. Attention should be given to the relationship between display zones, interactive touchpoints and customer dining areas, as well as the location of the point of sale and queuing as this must not inhibit mall circulation.
- Careful consideration of the functional layout and operation of the kitchen will influence architectural forms. Shield customer views to sinks and operational components by positioning these centrally.
- Allocate purpose-built areas for operational housekeeping essentials such as stock storage, cleaning materials and equipment, rubbish and recycling bins. Factor frequency and timing of use into their location, ensuring these areas are always concealed from customer views.
- Dedicate an area for deliveries which enables staff your team to deal with the delivered stock during trade, while concealing these from customer view. Delivery locations and operational flow should be reflected in your workflow plan, along with permitted delivery times.
- Allow for bespoke waiters’ stations, to welcome your customers and to store menus, napkins, cutlery, glassware and water jugs.
- When designing your seating area, discretely integrate requirements for built in rubbish bins, high-chair, additional seating storage, and accessibility for prams.
- The location and orientation of counters should be carefully considered, with order and pick-up points positioned to minimise queuing and optimise customer flow. Counters may be located at any point within the lease line, with cash registers recessed into counters with all wiring concealed.
- Counters must follow the curved nature of your tenancy line with bespoke, sculptural cabinetry.
- Counter seating is required to create a non-traditional dining experience. Allow for fixed stools within the tenancy line that ensure compliance with liquor licensing requirements as well as maintaining clear paths of travel of our customers.

Please refer to the Food Spatial Planning Checklist within the Design Vision package to be used when designing your layout to ensure all key elements are thoughtfully included into your plan. Your checklist will accompany your operational workflow plan and detailed equipment list as part of your preliminary design submission to Vicinity.



Counters

Counters become the hero feature of a space, acting as a key link in the overall design story. Counters are the first opportunity to introduce your offer, celebrate your product, and interact with your customer.

Key Considerations

- Your pavilion will be visible from all sides and careful consideration is to be given from all viewpoints within The Market Pavilion.
- Be sculptural in your approach. Create focal points and visual impact with articulated forms, that focus on layering and considered framing.
- Counters must follow the curved nature of your tenancy line with bespoke, sculptural cabinetry.
- Encourage customers to engage with your product offering by emphasising your sense of place within the busy market environment.
- All counter bases are to be monolithic in form and have a consistent height, including the service and dining zone when located on the lease line and must not exceed 60% of the pavilion floor plan layout.
- Counters are to embrace breakups in the spatial layouts to avoid long runs of counters and display through the use of material depth and texture. Look for creative solutions to use your counter placements to relate to overhead gantries and suspended framing elements to tell your brand story succinctly.
- Your planning is to seamlessly integrate all technology, sales equipment, display, storage and bins. All joinery is to have cupboard doors, with no open shelves at counter level. Consider security requirements to joinery elements with the inclusion of locks.
- Access into the tenancy through the counter should be seamlessly integrated into the design and positioned with key sightlines and customer traffic flow considered.



Counter Food Display

People shop with their senses, with food displays being the most critical opportunity to entice your customers. Explore creative and unique ways to maximise the visual attraction of your food, investing in custom displays and abundant food visual styling.

Key Considerations

- Critical to the success of your offer, is how your products will be displayed within your counter design. How staff can easily access the product, how customers engage with your product and most importantly how the displays remain abundance, fresh, hygienic, restrained and organised throughout trade.
- Consider the spatial flow of people from the shared social spaces and how your customer will be enticed by your food displays.
- Counter lengths and size of counter food display should be determined in line with proposed product range to ensure adequate display of offer, total counter lengths must not exceed 60% of the pavilion floor plan layout.
- Seamlessly integrate equipment around the lease line with a consistent serving height of 1100 -1200mm high to allow for easy serving and interaction with your customers.
- Only custom counter displays and fridges are to be located around the service zone and are to follow the curved lease line, with a maximum glass display shelf height of two levels.
- All display fridges and cabinets will have frameless UV bonded and square edged glass with maximum panel size with minimal clear silicon joints and recessed glazing channels. Your countertop finish is to be integrated as a base to the food display this includes cold and ambient display.
- Remote refrigeration motors, contained within the tenancy area are preferred and these need to be water cooled. If remote ventilation is not possible, any necessary vents must be located behind the counter and not through the front face of the pavilion counters.
- Custom drinks fridges are to be located in the food prep zone, are not to exceed 1400mm in height, are to be black, white or stainless steel and fully recessed and integrated with overall finishes and design concept.
- All food display and merchandising is be positioned above the counter height. All shelving or visual styling items below counter height will not be supported.
- Within your counter food displays, showcase abundance by creating hierarchy through variation in forms and heights, alongside dynamic and layered visual styling.
- Within your service zone allow for adequate storage of items such as takeaway containers, disposable cups, coffee cups/lids, chopsticks, condiments napkins and straws including ample under bench storage for all packaging and contained, your point of sale station needs to present a clean, uncluttered counter at all times.
- Food preparation equipment is not to be located within the service or dining counter zones, all equipment unless this is specifically required for food theatre purposes, everything else is to located within the food prep zone.
- Joinery and equipment within the kiosk are not permitted to extend above 1400mmin height without RDM endorsement. All equipment is to included in the documentation and will be assessed on design and operational merit for inclusion into the design.
- Elements at 1400mms should be positioned central within the Food Prep Zone cognisant of sightlines and limited to 40% of the kiosk design – plan and elevation diagrams for zones to be provided showing all equipment.



Counter Dining

One of the best seats in any restaurant is at the counter of the kitchen or bar. Allow the customer to experience the theatre of your food preparation, produce and sale by incorporating an element of counter dining into your design.

Key Considerations

- Your pavilion design must include counter dining whereby customers can closely engage with the action and theatre of the food preparation and cooking.
- Counter dining offers an opportunity for your customer to establish a stronger connection with your brand, immersing themselves in a longer and memorable experience rather than a short takeaway transaction.
- Counter dining helps to reinforce the energy of The Market Pavilion, by celebrating the blend of the experiences from buying the highest quality produce, observing the chefs and food artisans preparing ingredients to take home, to creating a restaurant experience at your very own table.
- Consider what is visible to the customer when seated at the counter, ensuring that they are part of the best possible experience and not overlooking any element that may be considered back of house.
- Consider the height of the counter and how this will affect the dining experience. For example, elevating the customer on barstools will create a different dining experience to being seated on low chairs at a typical bench height. Consider implementing a variety of experiences where possible.
- Ensure that the seating selection is with keeping with your overall design aesthetic, as well as considering durability and longevity within the busy precinct.
- Please consider how small gestures can elevate the dining experience by building in footrests and bag hooks.
- In your counter dining zone, please incorporate a built in footrest by continuing the counter finish face down to the mall floor creating a hob for feet to rest during dining.

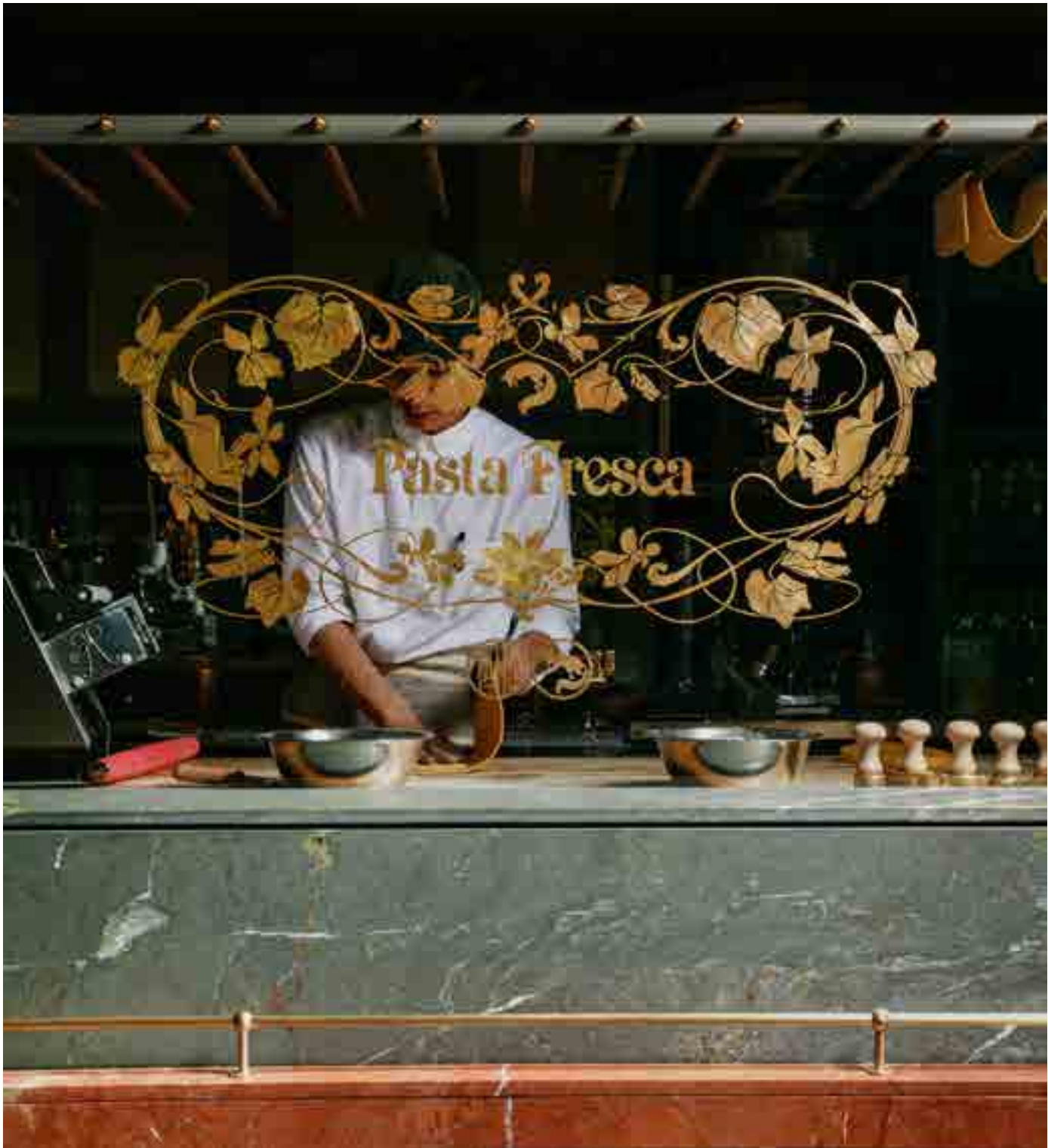


Food Theatre

Food presentation and theatre is the key to igniting all five senses with the experience of dining.

Key Considerations

- Celebrate the theatre of food preparation and display by creating unique focal points through clever spatial arrangement.
- Encourage customers to engage and participate in the experience by showcasing preparation, cooking and serving to reinforce freshness and authenticity.
- Consider how your customers will experience your authentic story in a sensory manner, reinforcing the energy of the market.
- Investigate framing elements as an opportunity to express your brand, embed storytelling, celebrate product display and the theatre of your offer to strengthen your presence.
- Showcase abundance by creating hierarchy through variation in forms and heights, alongside dynamic and layered visual styling. Display heights are to be a max of 1200mm.
- Be thoughtful in the spatial planning of your food theatre zones. Ensure all key functional considerations have been seamlessly implemented to support your staff creating the theatre, including lighting, storage, bins etc.
- Utilise the counter dining zones as an opportunity to engage with your customers in the culinary theatrics of your food service and bar tending flair.
- Freshness and abundance are critical design elements that need to be introduced and maintained during the food theatre process.
- Any feature equipment proposed for use within the food theatre zone is to be of both aesthetic and functional quality. All other equipment to be positioned and concealed within the food prep zone.



Open Kitchens

Your customers are more interested than ever before in the origins of their food, therefore it is important to visually communicate your food story and menu offer.

Key Considerations

- The pavilion will contain an element of open kitchens. Allow the customer to see your food being presented and assembled with the fresh ingredients as the basis for the theatre.
- Professional and confident preparation and presentation of the food connects the customer to your brand experience and instils a sense of trust and wonder.
- Conceal and fully integrate wash-up areas, refrigerators, rubbish bin areas, non-decorative storage, unsightly preparation so that they may not be viewed by the customer.
- Visual interest and excitement is created by live cooking activity that, together with the display of equipment and ingredients, projects a fresh image.
- Incorporate framed vistas through to the kitchen showing the preparation of food to entice the customer’s natural curiosity and avid interest in the cooking process. Ensure that care is taken to protect the customer from the hot cooking areas.
- Utilises the Gantries and Hanging Displays to reinforce your brand narrative to the food theatre. Elements are to be aesthetic features, not to be used as chef storage zones.



Architectural Materials

Your brand narrative should inform the selection of architectural materials for every aspect of your design and should respond to the broader aesthetic of the Market Precinct. Embrace a palette of colours, finishes and textures that create a rich and layered market experience.

Key Considerations

- Select high-end, authentic materials with a focus on the layering and textural quality. The cladding of every surface should be of architectural quality and rated for commercial use.
- 80% of finishes are to be tonal in the grey and brown colourways, with colour to be introduced as an accent only. Where colour is utilised, the focus is to be on texture, layering and being complementary to the surrounding materials.
- Ensure a high degree of detailing and consideration to the junction of finishes and change in direction of materials. Each surface should compliment the overall design intent.
- Select interesting and bespoke handles, light fittings and fixtures, incorporate unique custom joinery items.
- It is critical that material nomination is suitable for a high traffic food environment. Non approved materials include; imitation materials, laminates, composite aluminium panels, painted finishes including 2pac, timber veneer, solid surface materials, vinyl, acrylic, flat solid tiles, clear float glass and render to all counters.
- The nominated floor finish within your pavilion is to compliment the base build tile finish in tone and format. Colour will not be supported. Your nominated floor finish is to be appropriate for commercial application. Tiles are to be used in the main trading zones, no vinyl, concrete, rubber or timber floors to be nominated. Commercial grade vinyl is supported for kitchen zones only.
- Under floor finish fatigue matts are to be installed in key traffic zones only. Loose fatigue mats will not be supported.
- All edge protection to be custom and responsive to surround finishes, with no anodised flat bar. All skirting to be recessed and not applied to the front of your nominated finish.



Visual Styling

Visual styling is the personality of your brand and essential to creating a sensory market experience. A carefully curated combination of product, propping and brand story telling creates intrigue and a sense of discovery.

Key Considerations

- A qualified and experienced stylist or visual stylist is to be engaged to develop your visual strategy including all aspects below, and will form part of your design approval submission.
- Emphasize a sense of abundance, layering, and texture.
- Utilise the overhead gantries and hanging rails in creative and unique ways, ensure their design language speaks to the elements displayed at lower level.
- Consider additional propping such as decorative pots, display accessories and unexpected items that resonates with your brand and brings joy to your customer.
- Ensure access to all areas and surfaces are maintained for cleaning. Be clever in the construction of your displays to allow for cleanability, i.e preassemble arrangements so they can be removed and reinstalled efficiently.
- Ensure your merchandising is adaptable and regularly updated to stay current and interesting.
- To ensure counters are neat and tidy, consider all customer touch points including:
 - Crockery
 - Cutlery
 - Glassware
 - Table numbers
 - Condiments
 - Food and bar displays
 - Integrated display and storage of takeaway utensils, cups, plates and packaging
 - Items to transition from day to night
- Professionally designed staff uniforms in keeping with the heritage of your food are essential and should reflect your brand identity. Consider colour, cut and fabric selection as these elements each reinforce the brand.
- Inject your brand story into your interior with the inclusion of a key piece of furniture to offer both an opportunity to pause, and a set around which to merchandise. Consider how a found object, unique light fitting, a bespoke finish or other feature elements may set a scene for displaying your product and connect to your brand.
- All greenery is to be specified as live and a maintenance plan is to be provided to support it's ongoing upkeep. Faux planting will not be permitted.



Furniture

The furniture selection should be an extension of your pavilion design concept, creating ambience and defining the dining experience. Your furniture design will offer a variety of dining styles, informed by your food and drink offering.

Key Considerations

- Bar dining stools are to be fixed, have a swivel base and backrest.
- Allow for bag hanging hooks.
- In your counter dining zones, please incorporate a built in foot rest by continuing the counter finish face down to the mall floor creating a hob for feet to rest during dining.
- Customers seated at the counter will have views into your food theatre and preparation. Consider how your customers will experience your authentic story in a sensory manner, reinforcing the energy of the market.
- Create zones with a variety of loose and fixed furniture to define the boundaries of your pavilion. Consider how your customer will experience the space.
- Introduce a mix of dining styles and varied seating options, layering shape and texture through various materials.
- Your table design should compliment the overall design concept with consideration of detailing, material selection, shape and flexibility. Laminate, timber veneer and Corian will not be supported for your table top specification.
- Locally sourced furniture celebrating Australian design is encouraged. All furniture is to be commercial grade and fit for purpose. Furniture selections should be authentic, the use of ‘replica’ copies will not be approved.
- Furniture should be suitable for a commercial grade application, represent the quality aesthetic of Chadstone, selections should complement The Market Pavilions base build finishes.
- Consider every detail, edge and corner to ensure that your furniture sustains its appearance. Double stitch seams of upholstery items.
- Create an unexpected table setting experience and visual styling that is an integral element to the overall space with a furniture package that includes a combination of hard, soft, integrated and banquettes style seating.
- Provide planting and props that reinforce your brand concept.



Branding, Packaging and Graphics

Consider location, proportion, three-dimensionality, finishes, and illumination of your branding. A handcrafted artisanal quality is preferred.

Key Considerations

- A qualified and experienced graphic designer or branding agency is to be engaged to develop your brand strategy narrative. Your strategy covering all branding touch points will form part of your design approval submission.
- The brand strategy package will include:
 - Packaging suite; fresh, freshly prepared takeaway, or pre-packaged including for catering.
 - Complete signage package
 - Complete menu package
 - Ticketing for all displays
 - VM solutions for all product displays
 - Point of sale items and location map of where they will be located.
 - How promotional offers will be presented.
 - loyalty programs/cards
 - Dining placement and table numbers
 - Staff uniforms
 - Tableware package
 - All custom graphics or artwork
- Food display solutions including layout and serving solutions. This is to be a detailed layout plan showing the food display strategy.
- Your customers are more interested than ever before in the origins of their food, therefore it is important to clearly communicate your food story.
- As a minimum, it should be a recyclable product, consistent with the logo, brand exclusive, with no third party advertising, flat packed where possible for efficient under counter storage.
- Packaging design will help the brand connect with customers to build loyalty and sales.
- Consider how your packaging can add value to your product and deliver an experience
- Eco-friendly packaging that is 100% recyclable or biodegradable is strongly encouraged.
- Provide quality custom packaging that showcases your food and reflects your concept.
- Packaging should reflect the concept positioning statement.
- Graphics may not have more than 50% saturation when applied to a tenancy fitout and may not be applied to counter fronts.
- Graphics should be professionally communicated as an art form or in a textural format, forming part of the cohesive retail spatial experience.
- When graphics are applied to the tenancy fitout, illustrative graphics are encouraged. It can be layered or patterned but must be subtle.



Lighting and Ambience

Lighting plays an integral role in your customer experience and the overall presentation of your pavilion design.

Key Considerations

- A professional retail lighting designer is to be engaged to develop your lighting concept, this will form part of your design approval submission.
- Lighting levels are critical for the successful impact of your pavilion design. Include lighting for your product and display, architectural adornment, gantry, visual styling, signage, counters displays and dining zones.
- Consider layout, colour, lamp source, fixtures and your focal points when illuminating the different zones within your pavilion space. Use pendant or table lighting to create intimacy in relevant areas.
- Be hierarchical in your lighting design. Allow for flexible, direct and controlled lighting to illuminate your product. Use indirect, concealed lighting to illuminate the architecture.
- Lighting is to be of a consistent warm colour temperature throughout the design, including signage and fridge displays. All lighting is to be dimmable and to accommodate the changing mall conditions, ideally the implementation of a Dali lighting system would allow for maximum flexibility.
- Ensure food display cabinets are appropriately lit, highlighting your produce as the hero. Carefully select light sources that compliment the food being served.
- All lighting to your counter is to be responsive to your product offering, and fully concealed. Lighting to the counter face will not be supported.
- Counter front face lighting, including skirting and under bench LED lighting, will not be supported.
- Integrated artisan lighting will be considered for overhead structures as part of the sculptural form.
- If you are placing shelving at high level to your pavilion consider how you might light this area so that it is not perceived to be dark and lifeless, but bright and eye catching with focus on the visual merchandise that will be abundant to this zone.
- Lighting to counters should be fully concealed and within a metal framing when contained within counter top displays ridges and cabinets.
- Any fridge illumination must be 3000k to compliment your design.

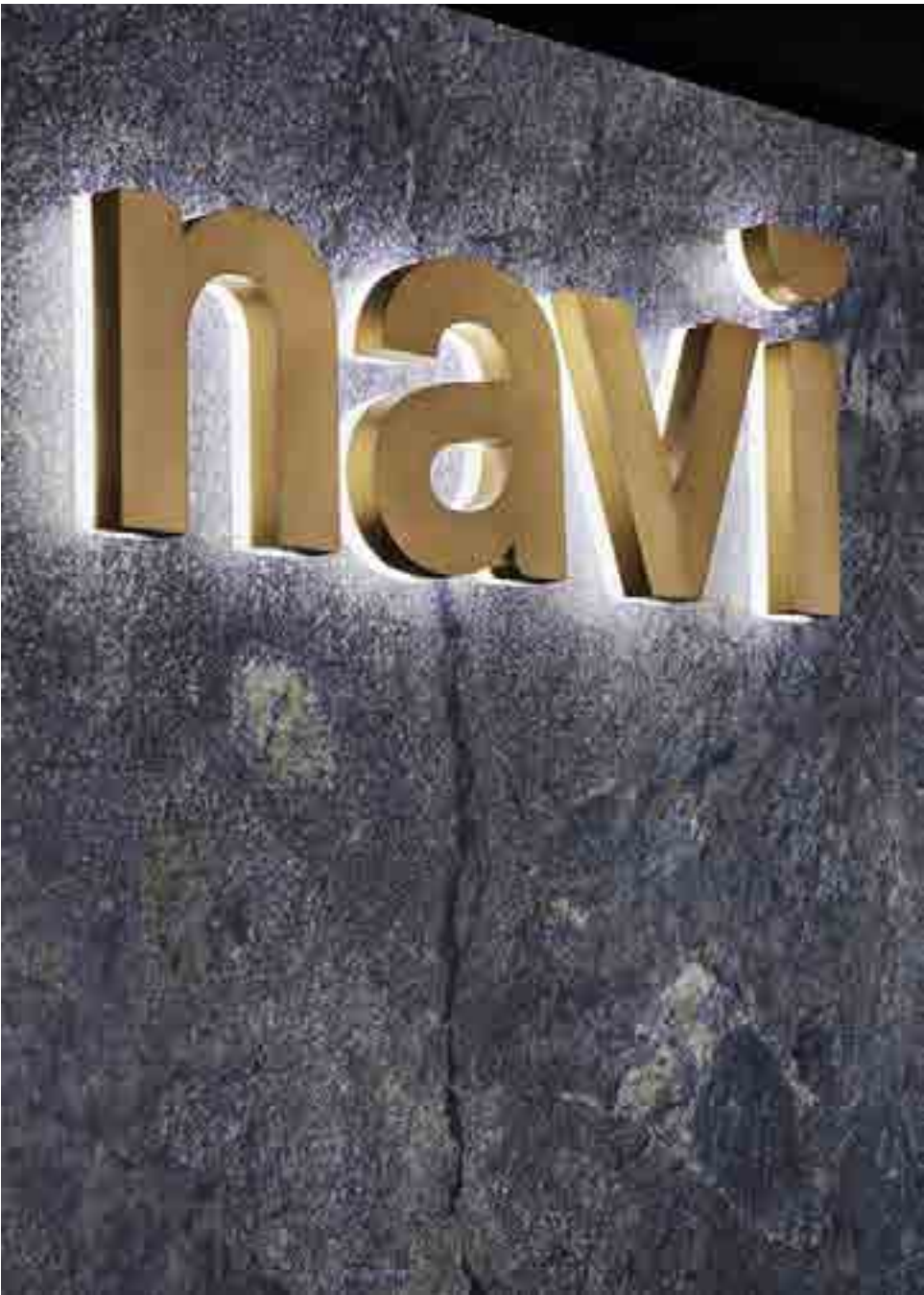


Primary Signage

Signage speaks to your brand. It’s successful integration is key to bringing your brand narrative to life.

Key Considerations

- A qualified and experienced graphic designer is to be engaged to develop your signage package and will form part of your design approval submission.
- Your primary sign must be imbedded into the architectural adornment element only.
- The execution of your primary signage is an opportunity to create a brand statement. Develop a memorable signage solution to entice customers, with unexpected and unique forms, finishing, detailing and fixing solutions.
- Illuminated signage is to be either halo or rear illuminated with solid sides with three dimensional individual letters. Front illuminated lettering will not be approved.
- Materials should include warm metals, timber or stone and are to be selected as part of your overall architectural vision. Non-approved materials include; vinyl, acrylic, imitation materials and traditional light boxes.
- The design of your primary signage needs to respond to the curved nature of the overhead structure and its architectural adornment.
- A maximum of two x main signs can be located at high level, with a maximum height of 250mm. The placement of these primary signs should consider the orientation, position and sightlines of the overall precinct, as well as customer circulation.
- Your primary signage should consist of the trading name only. Logos, commercial branding or alternative language lettering is not permitted.
- Third party supplier branding is not permitted without RDM approval.



Gantry Signage

The introduction of gold leaf applied to glass can create beautiful and exquisite signs that can give a sense of stability to your business. Throughout history, gilding has been employed to accentuate details, decoration, and craftsmanship, and it remains a significant detail in architecture signifying prominence.

Key Considerations

- A qualified and experienced graphic designer is to be engaged to design all aspects of your gantry signage and will form part of your design approval submission.
- Consider signage hierarchy with the possibility to implement secondary signage that will complement the primary signage to convey and or compliment your offer and relate to the surrounding gantries, hanging displays and counter displays.
- Gantry signage is to be treated as secondary signage to your primary illuminated sign. This signage is to provide customers with orientation around the pavilion and can consist of your trading name or wording support your offer.
- Gantry signage is to be non-illuminated and be treated as secondary in text height to your primary signage, maximum letter height is 150mm high.
- Ideally the signage will be gilded lettering to reference the nostalgic era of markets.



Suspended and Directional Signage

First impressions count, your wayfinding should be clear, convey a single message and embrace unique methods of communication.

Key Considerations

- A qualified and experienced graphic designer is to be engaged to design all aspects of your menus and will form part of your design approval submission.
- Any suspended and directional signage is to be aesthetically integrated within the forms and finishes. Directional signage is to be bespoke and specifically designed.
- Suspended and directional signage is to be non-illuminated and be treated as secondary maximum letter height is 150mm high.
- Ideally, this signage will be suspended from your architectural hanging rail and create identity at each location through the story telling with the product display or assist with your customers to navigate around the pavilion with clear way finding.
- The suspended or directional signage should be thoughtful of the medium that it is presented upon, embracing fabrics, timbers and glass.
- Generic or snap frames will not be supported.
- Signage is to be words only, no logo, graphics or pictures will be supported for this solution.
- Sales or pricing is not to be displayed in these zones.



Suspended Menus

Presentation of menus in a concise and creative manner can inspire and delight your customers.

Key Considerations

- A qualified and experienced graphic designer is to be engaged to design all aspects of your menus and will form part of your design approval submission.
- Suspended menus may to be integrated into your hanging rail zone only. The position of your menus should relate to the product offer within the service zone and be limited to two x A2 menus per zone.
- Suspended menus should be thoughtful of the medium that they are presented upon, embracing fabrics, timbers and glass, and be non-illuminated.
- Menu placement and size is to be mindful not to block sightlines.
- Menus are to be words only and easily updated as required
- Your menu design is to be innovative and reinforce the market ambience.
- The following will not be supported for your menu design proposal:
 - Generic snap frames
 - Light boxes
 - Promotional graphics and posters
 - Digital screens
 - Self ordering kiosk stations
 - Laminated offers on the counter tops
 - Counter or pylon menus
 - Pull up banners
 - Hand written menus or specials
 - Anything illuminated
 - No photos of food
 - No graphics



Environmental Signage

When an environment expresses your brand using environmental signage design, it becomes a constant reminder of your company’s vision, mission and culture, it has the power to bring your brand narrative to life.

Key Considerations

- A qualified and experienced graphic designer is to be engaged to design all aspects of your menus and will form part of your design approval submission.
- Identify opportunities within the design where your story will unfold and implementation of environmental signage can be incorporated.
- Telling stories through environmental signage design or interpretive graphics can tell stories about a company’s history or origins that reinforce your place within the market environment.
- Ensure your environmental signage design are embedded into your architectural DNA in a thoughtful and sensitive way. These elements are to be treated as complimentary, non-illuminated and not overpowering the main design.
- Environmental signage design involves lots of problem-solving to meet the needs of the complex pavilion 360 degree designs and can entail anything from imbedded logos into furniture items, naming on your coffee machine, branding on bottles, art installations, murals and interpretive graphics to more playful and immersive features.
- There is an opportunity for 4 x Brass inlay logo letters only in 1 x mall tile per logo located around your kiosk footprint to allow for layering of your brand in a classic way that would be found in the markets around the world. Text height and design to be confirmed your RDM.



Dining Menus

Great menu design will express the personality of your offer and stimulating the customers appetite. Your menu design should support the ordering process and enhance the dining experience. Its imperative your menu is clear, concise and easy to digest.

Key Considerations

- A qualified and experienced graphic designer is to be engaged to design all aspects of your menus and will form part of your design approval submission.
- A quality menu is key. Not only does it need to look good, but it must be well-designed and successful in order to get customers to buy more and engage with your brand.
- Consider the various touch points where menus will be required such as counter ordering, table service and QR codes.
- It is preferred that the menu is provided to the customer in the form of a place mat, a countertop card or table cards for quality dining appeal.
- Your menu should include pricing strategies, clear menu descriptions avoiding industry jargon or complicated words, organised items within and have legible font size for all customers.
- Your menu should be updated and reprinted seasonal.
- A well appointed wait station at the entry into your dining zone should house your menus and other items to enhance your customers dining experience.
- The use of food imagery is discouraged, but where approved, must be by a professional food stylist and food photographer and should only be used as a ‘hero’ shot, rather than images of every menu item.
- The following will not be supported for your menu design proposal:
 - Laminated menus
 - Digital screens
 - Supplier branding
 - Handwritten menu specials boards
 - A-frame menu boards
 - Promotional graphics and posters
 - Supplier branding with meal deals



Dining Laneway

The Precinct Brief

The gateway to Chadstone’s iconic Market Pavilion, the new Dining Laneway destination delivers a vibrant and inspired Asian culinary experience amidst an invigorated urban streetscape. Considered landscape architecture draws customers through the environment, providing places to gather, unwind and absorb the energetic atmosphere.

With a playful nod to the bustling food capitals of Asia, the Laneway pays homage to Melbourne’s world renowned street style dining whilst embracing a new opportunity for uniquely animated and sophisticated brand expressions. Restaurants beckon diners through inviting atrium spaces that act as social connectors to the surroundings, taking them on a cinematic journey of discovery where layering, innovation and social interaction is celebrated.

By fusing authentic storytelling with progressive and memorable design solutions a lively community hub is reimagined, offering unparalleled experiences that repeatedly engage and delight.

We invite you to act and think with renewed perspective in order to build upon this vision, establishing a sought after super city destination like no other.

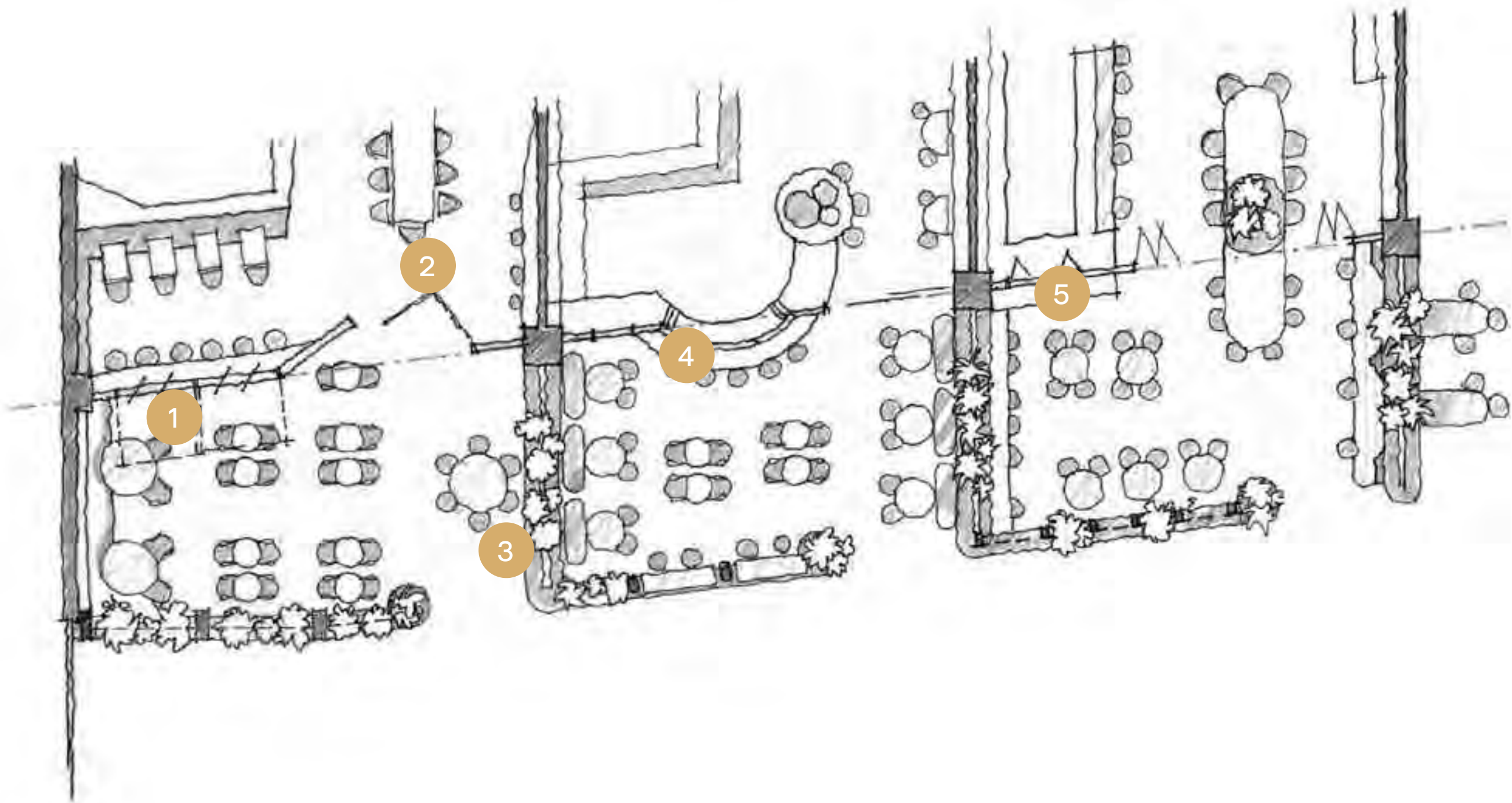


Artist impression only*

Interpreting Key Design Elements

The success of your design will be achieved by carefully Interpreting the Key Design Elements to ensure all retail spaces are seamlessly embedded into The Market Pavilion and provide an authentic, exciting environment to engage with your customers.

- 1 Atrium – Include a combination of loose and fixed furniture to accommodate couples, groups, solo diners as well as day to night trade settings.
- 2 Scale – Transport your customers with a sense of anticipation and discovery, create spaces of intimacy and authenticity with zones.
- 3 Shared Atrium Wall – Transparent solutions will be required to maintain sightliness through the precinct whilst visually delineating between spaces.
- 4 Activated Shopfronts – Shopfronts are to be designed to stay open through trade. Closure systems should be carefully integrated to minimise impact whilst the spaces are open.
- 5 Socially Connected Spaces – Consider key activation points such as pick up windows, preparation zones and built in seating solutions within the entry zone.



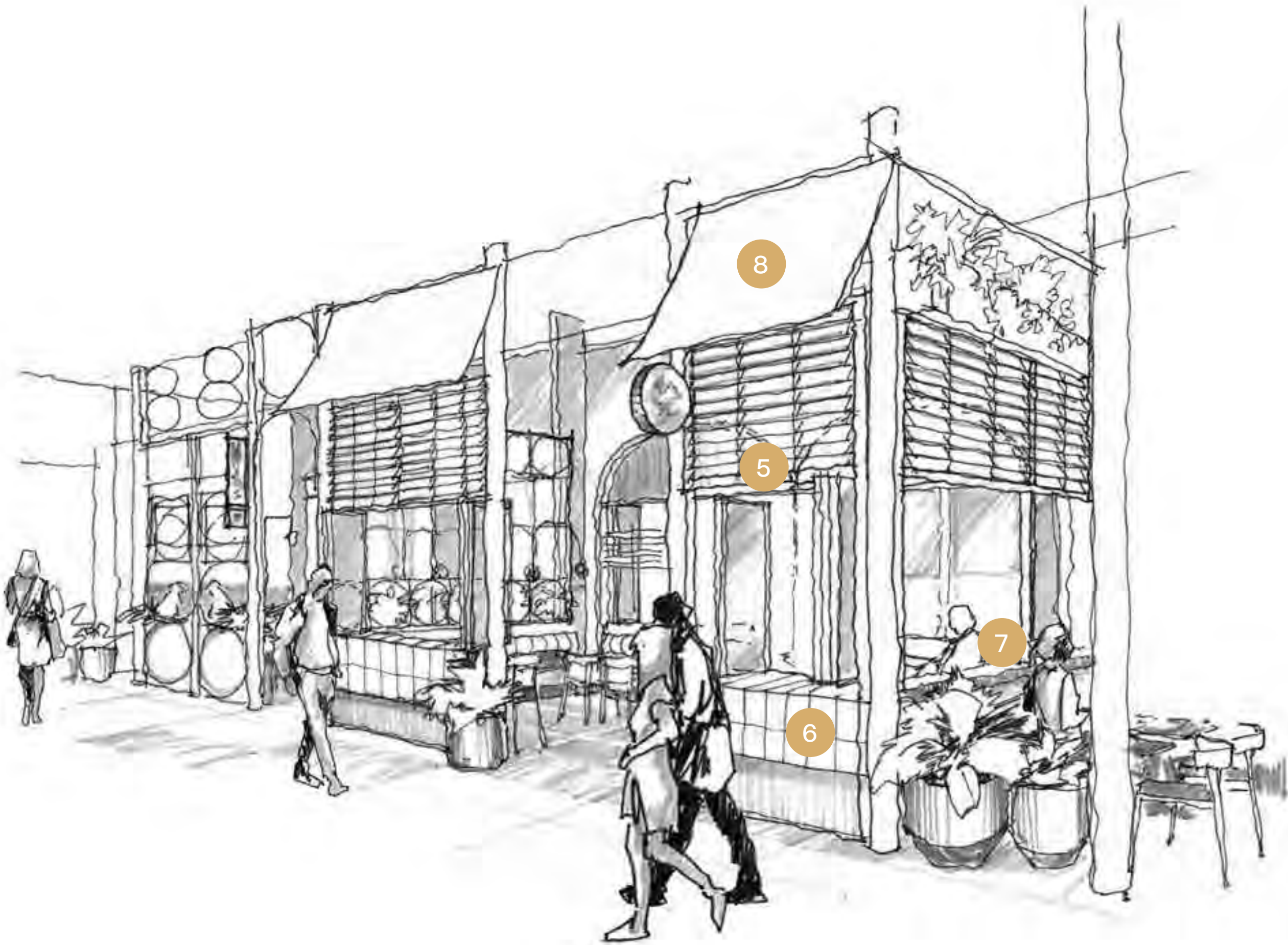
Interpreting Key Design Elements

- 1 Stacked Blade Sign – Your Stacked Blade Sign is to be inspired by neon glow of nightscapes, futuristic and cinematic.
- 2 Atriums – The atrium is your entrance, a unique extension of the shopfront zone. Serving as a social connector for the surrounding environment it should be both inviting and functional.
- 3 Shared Atrium Wall – Shared atrium walls will be architectural and purposeful, providing an opportunity to define and celebrate the feel of your space while connecting you to the neighbouring tenancy and surrounding social landscape.
- 4 Activated Shopfronts – Your shopfront is set back and therefore becomes a supportive framework to capture the energy and activity of the atrium and interior dining zones. A layered design aesthetic is key.



Interpreting Key Design Elements

- 5 Scale – Transport your customers with a sense of anticipation and discovery, create spaces of intimacy and authenticity with zones.
- 6 Architectural Finishes – Aim to celebrate local materials and craftsmanship with bespoke fixture and furnishing selections.
- 7 Socially Connected Spaces – Establish a strong connection to the surrounding landscape of the Dining Laneway restaurants with open and inviting atriums.
- 8 Brand Expression – Consider how the inclusion of a featured aspect within your design links the interior surroundings to your brand story.



Key Design Elements

- 01

Activated shopfronts
- 02

Connected Atrium
- 03

Brand Expression
- 04

Scale
- 05

Shared Atrium Wall
- 06

Architectural Materials
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Visual Styling

Activated Shopfronts

The shopfront acts as a key operative layer between the atrium and internal space. Seek to blur the moment of transition by creating opportunities for engagement that encourage social interaction and openness.

Key Considerations

- The shopfront is set back and therefore becomes a supportive framework to capture the energy and activity of the atrium and interior dining zones. A layered design aesthetic is key.
- Blur the interior and exterior boundaries to encourage movement, building upon the lively and vibrant social landscape. Flow and function should be seamlessly intertwined.
- Shopfronts are to be operable and stay open in ‘all or some’ capacity during trade to accommodate the elements. Closure systems should be set back and integrated to minimise impact whilst spaces are open.
- Door closures solutions are to be bespoke designs using exterior grade finishes. The setback closure system should be seamlessly integrated, providing ease of use and optimal efficiency.
- Capture customer attention by positioning an activation zone on the shopfront such as a coffee station, cocktail bar, or takeaway food window.
- Customise the shopfront vista by framing dedicated visual openings and ensure sightlines are maintained where required.
- The first 3000mm in from the shopfront line is considered the feature zone. All elements in this zone including walls, floors, ceiling and lighting are to be of a higher quality, yet complementary to surrounding materials.
- Consider the combination of materials and their connection points between the shopfront and the atrium structure.
- All shopfront finishes are to be of exterior quality finishes. Finishes are to be textural and layered, with colour integrated as an accent only.



Connected Atriums

Establish a strong connection to the surrounding landscape of the restaurants with open and inviting atriums. This multifunctional zone will offer key moments of engagement while thoughtfully transitioning customers from the streetscape to the internal spaces beyond.

Key Considerations

- Your Atrium is the first opportunity to captivate customers with unique brand expression whilst contributing to the social energetic atmosphere connection with the surrounding restaurants.
- Explore ways to express brand identity within your Atrium zone through the layered use of relevant architectural forms, finishes and considered signage. Your design should be both inviting and functional.
- Integrate key activation points such as pick up windows, preparation zones and built-in seating within the Shopfront Activation zone.
- Include a combination of loose and fixed furniture elements to accommodate couples, groups, and solo diners.
- Your furniture selection should reflect and assist in telling your authentic brand narrative.
- Incorporate clever custom external functional and operable screening solutions to protect customers from inclement weather and promote year-round usability of the area. Screen should be automated to allow for ease of use and have a transparent quality to allow for the social connection to the Dining Laneway environment.
- Consider the comfort of customers in the Atrium with integrated concealed heating and fans to promote year-round usability of the zone.
- Encourage the flow of natural light with a variety of direct and indirect lighting solutions to transform the space from day to night.



Brand Expression

Consider how your brands DNA can be expressed in a dynamic, unexpected way. Explore the boundaries of creativity that result in memorable experiences for your customers.

Key Considerations

- Create memorable moments that communicate your brand story. The location, message and tone of your expression should have purpose and support your food narrative.
- Consider how the inclusion of a featured aspect within your design links the interior surroundings to your brand story.
- Use sculpture, artwork, or apply materials in unexpected ways to draw emotive responses from your customers.
- A brand expression can be made through a dynamic combination of form and finishes. Repetition of elements create a sense of abundance and striking visual impact.
- Connect with local artisans to create one of a kind pieces for your space, ensuring your designs originality and relevance to the community.
- Consider custom signage and graphics as an opportunity to communicate unique brand messaging.
- Use lighting to enhance the brand gesture - it should appear intentional, considered and integral.
- Colour should be carefully implemented and complement the overall look and feel of the space.
- Explore unusual bespoke detailing of your element, this could be quirky furniture or found objects.
- Your Brand Story is to be submitted as part of your initial Design Submission.



Scale

Experiment with scale to emphasise desired focal points. Inform your customer journey by suggesting spaces of seclusion and discovery.

Key Considerations

- Transport your customers to the streets of a super city, by reducing the scale of the shopfront to appear integrated within a larger building.
- Opening heights are to be 3000mm to mimic the urban scale of a city scape, with the remaining shopfront surfaces articulated through form and finishing.
- Celebrate the unique offering by incorporating relevant architectural forms that draw your customers into the environment.
- Consider how activation points such as take out windows, bars, integrated seating or bespoke entrances can enhance the sense of scale on the shopfront.
- Determine optimal vistas to frame the desired exposure areas from communal spaces. Explore layering and screening to curate the visual journey of discovery within.
- Visually draw your customers through the space using graphics, pattern, and texture.
- Transport your customers with a sense of anticipation and discovery, create spaces of intimacy and authenticity with zones that include customised seating and mood lighting.
- Scale and space can be emphasised with curated lighting designs. Consider how lighting can be employed to showcase the offer and encourage customers to explore the space.



Shared Atrium Wall

Shared Atrium Walls will be architectural and purposeful, providing an opportunity to define and celebrate the feel of your space while connecting you to the neighbouring tenancy and surrounding social landscape.

Key Considerations

- Consider the shared wall as a transparent key element of your atrium structure, it will be a focal point of your seating area and provide critical screening and protection from the elements.
- The design will be responsive to the overall concept whilst being thoughtful to neighbouring tenancies.
- Careful collaboration will be required to achieve a solution appropriate for your space and suitable for other tenancies.
- Transparent solutions will be required to maintain sightlines through the precinct whilst visually delineating between spaces.
- Refer to the tenancy plan to locate your nominated shared wall. Each shared wall will require finishing to each side.
- The wall is a designated neutral zone and is not an opportunity for signage, branding or coloured finishes.
- Thoughtful and considered illumination of the shared wall will be permitted upon review. All wiring and power to be integrated and concealed.
- The shared wall framing will require engineering and must be independently supported.
- All materials used in the design of the shared wall should be suitable for exterior use.



Architectural Materials

The materials palette celebrates innovation by applying modern references from the animated laneways of Asia. The Dining Laneway pays homage to Melbourne’s bustling street style dining whilst embracing a new opportunity to celebrate authenticity, texture, accents of colour and repetition.

Key Considerations

- Select authentic quality materials with consideration to artisan and textural qualities. We support local craftsmanship with bespoke fixture and furnishing selections.
- Explore new materials, with a focus on sustainability and innovation.
- Create a point of difference by expressing traditional finishes in new and unique ways. Experiment with structure, tone and layering to create textural depth.
- 80% of finishes are to be tonal in the grey and brown colourways, with colour to be introduced as an accent only. Where colour is utilised the focus is to be on texture, layering and being complementary to the surrounding materials.
- Select interesting and bespoke handles, light fittings and fixtures, and incorporate unique custom joinery items.
- Focus on honest, simple materials to support the external Dining Laneway vision with an emphasis on unique and unexpected applications.
- Non approved materials for your shopfront include; imitation materials, laminates, composite aluminium panels, painted finishes including 2pac, timber veneer, solid surface materials, vinyl, acrylic, flat solid tiles, clear float glass and no render to shopfronts or counters.
- Long runs of painted plasterboard walls will not be approved. The interior is to have every touch point within the tenancy designed and considered.

Palette Inspiration

- Solid timber
- Natural stone
- Handcrafted ceramics
- Authentic metals
- Brick
- Mesh
- Terracotta
- Terrazzo
- Fluted glass
- Solid render
- Artisan concrete
- Leather
- Under floor finish fatigue matts are to be installed in key traffic zones only. Loose fatigue mats will not be supported.
- All edge protection to be custom and responsive to surround finishes, with no anodised flat bar. All Skirting to be recessed and not applied to the front of your nominated finish.



Ceilings

From intricate details to striking features, ceilings are a significant design medium that reinforce the visual impact of the brand environment.

Key Considerations

- Develop an architectural approach to ceiling design, with use of interesting forms and innovative materials.
- Creative ceiling designs will be focussed on the interior spaces with the atriums spaces being covered by a pre-existing ceiling canopy.
- Create depth and dimension by sculpting and layering ceiling forms, incorporating varied lighting and artisan fittings thought out the space.
- Open ceilings may form part of the design. All exposed services are to be finished and reflect the interior standard, including hard cladding of ductwork, pipework and containment of exposed cabling.
- Flat non articulated ceilings or ceilings with a single step will not be permitted.
- Open ceilings are to be painted and combined with other articulated ceiling elements that integrate holistically to the overall design. No painted ceilings will be supported in this zone.
- Consideration to be given to how the ceiling design connects to walls and other elements within the space.
- Carefully consider and integrate services into the design. Speakers and security cameras are to be colour matched to the surface they are fixed to.
- Exit signage to be clear edge lit type.
- The first 900mm from the lease line is considered your ‘Shopfront Activation Zone’ so your ceiling design will play a critical part in the impact of your shopfront and your space as a whole.
- Open ceilings may form part of the ceiling design but are to combined with articulated ceiling structures that highlight key areas within the store design, for example point of sale counters and type of product on offer to the customers, note a solid ceiling must be installed for the first 3000mm as part of your ‘Shopfront Activation Zone’.



Lighting and Ambiance

Lighting plays an integral role in overall presentation. It creates a sense of theatre and visual impact resulting in a space that is interesting and engaging, enhancing ones mood and experience.

Key Considerations

- A professional lighting designer is to be engaged to develop the lighting concept, this will form part of your design approval submission.
- Consider the availability of natural light, ensure this is maximised to enhance the alfresco nature of the Atriums. Thoughtful solutions for dining spaces should incorporate low level and overhead lighting to create interest and ambience for the customer dining experience.
- Allow for flexible, direct, and controlled lighting to illuminate areas promoting food theatre and food display cabinets. Use indirect, concealed lighting to complement architectural forms.
- The illumination of your shopfront facade and atriums will add a cinematic layer to the vibrant Dining Laneway atmosphere.
- Integrated artisan lighting will assist in creating an intriguing space for dining. Decorative lights should be carefully chosen to ensure they tie in with the overall design and architectural lighting characteristics. All lighting and signage to be on dimmers.
- Play with light and shadow to create texture, mood and atmosphere through the use of various luminaires and beam angles.



Primary Signage

Integration of your signage is key to bringing your brand narrative to life. An unconventional approach injects personality into your space, helping to create a new brand experience.

Key Considerations

- A qualified and experienced graphic designer is to be engaged to develop the signage package and will form part of the design approval submission.
- The design for your shopfront sign should draw inspiration from the city scape and add to the energetic vibe of the precinct.
- With consideration given to the set back nature of the shopfront, illumination is encouraged to maximise visibility.
- Illuminated signage is to be either halo or rear illuminated. Front illuminated letters will be considered based on design merit.
- Introduce colour into your shopfront signage, using unexpected detailing and material selection. Strong focus on technology and innovation is encouraged.
- The notion of layering of materials, form and light should continue throughout the signage design aesthetic.
- 1 x Primary Sign is permitted with lettering a maximum of 350mm high. This sign should also be proportional to the architectural form of your shopfront zone.
- When applying secondary signage within the shopfront activation zone, be mindful of signage hierarchy and ensure the brand message remains clear and concise. All secondary signage is to be non-illuminated and artisanal.
- Your primary signage should consist of the trading name only. Logos, commercial branding or alternative language lettering is not permitted.
- Third party supplier branding is not permitted without RDM approval.



Stacked Blade Sign

Signage speaks to your brand. Its successful integration is key to bringing your brand narrative to life. Your Stacked Blade Sign is to be inspired by the neon glow of a cityscape, futuristic and cinematic. A key component of your brief is the design of a dramatic lightbox installation that transports customers to the streets of a super-city.

Key Considerations

- Bold typography
- Playful visual language
- Unique complementary shapes
- Colourful
- Unusual lighting methods
- Layered illuminated and non-illuminated elements
- A digital or projected execution
- Neon
- In situ artwork
- A sculptural piece

Blade One Sign

- Shape to be three dimensional
- All sides to the shape to be treated
- Stacked Blade Sign to be located on the left hand side entry column into your LSA only and be located within the nominated zone.

- Sign to include:
- Trading Name
 - Graphic

Blade Two Sign

- Shape to be three dimensional and be complementary to your Blade Sign two.
- All sides to the shape to be treated
- Stacked Blade Sign to be located on the left hand side entry column into your LSA only and be located within the nominated zone.

- Sign to include:
- Icon image only
 - Graphic
 - Blade sign two is to be stacked below or above Blade sign 1

Specific Considerations

- A qualified and experienced graphic designer is to be engaged to develop your signage package and will form part of your design approval submission.



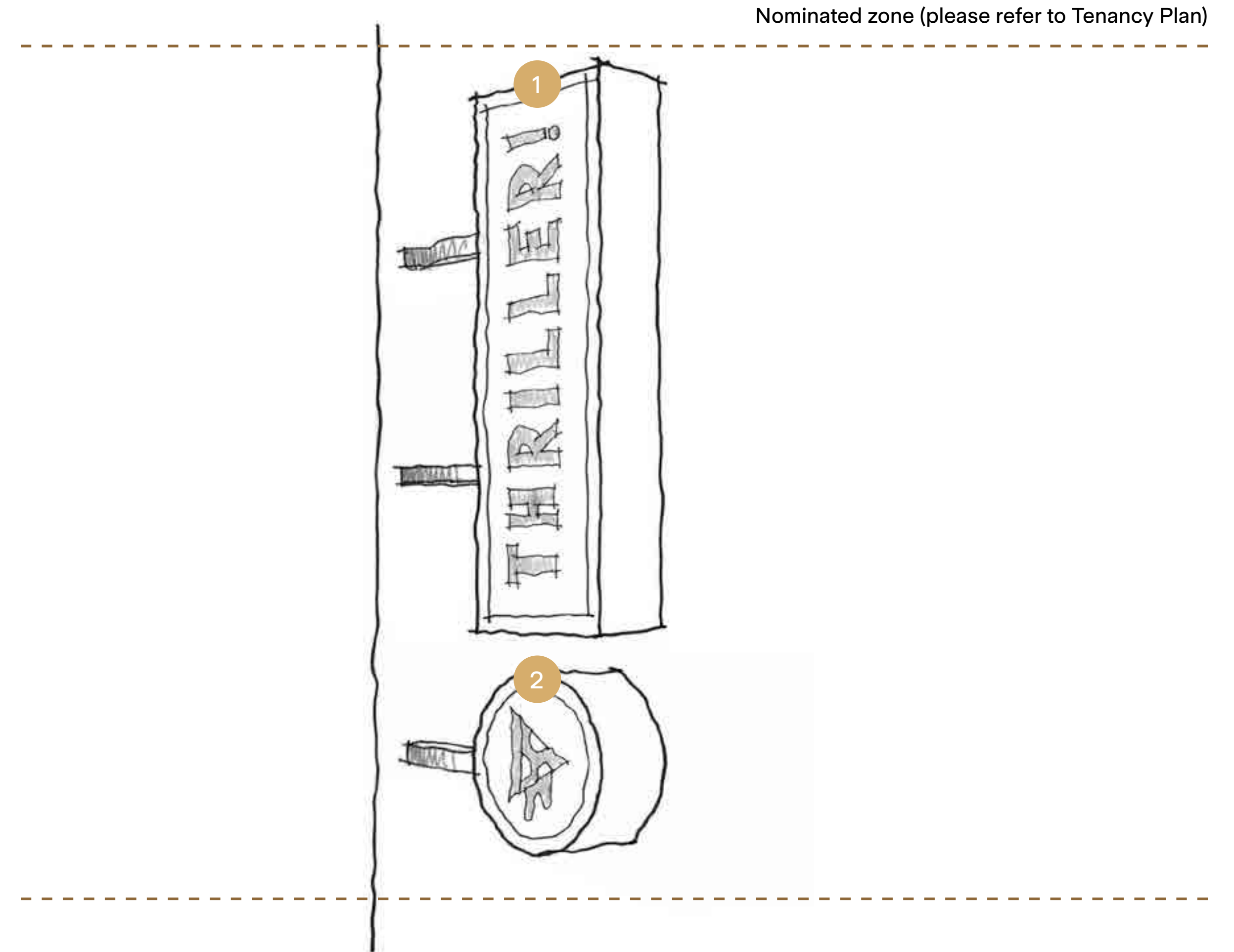
Stacked Blade Sign

1 Blade Sign One

- Shape to be three dimensional
- All sides to the shape to be treated
- Trading Name with graphic overlay

2 Blade Sign Two

- Shape to be three dimensional and be complementary to your Blade Sign Two
- All sides to the shape to be treated
- Icon image only with graphic overlay
- Blade Sign Two is to be stacked below or above Blade Sign One



Menus and Directional Signage

First Impressions count, your wayfinding should be clear, convey a single message and embrace unique methods of communication.

Key Considerations

- A qualified and experienced graphic designer is to be engaged to design all aspects of menus which will form part of the design approval submission.
- Menus and wayfinding signage should seamlessly complement the surrounding architectural and finishes with customised elements to suit their function.
- Digital menu proposals must be innovative by design and include bespoke detailing, reinforcing a future focussed street style aesthetic.
- No handwritten menu specials boards, A frame menu boards, pull up banners or aftermarket off the shelf digital display menus will be approved.
- Wayfinding is critical medium to help your customers navigate through the space using their available senses. It can take the form of visual, audible, architectural or even aromatic such as food smells from a restaurant.
- While information is important, placement of your wayfinding is key. Clever and thoughtful integration of branding elements are also critical considerations, to ensure your brand messaging is properly reflected and reinforced.
- The branding package will include:
 - Menu
 - Wayfinding Signage
 - All packaging
 - Ticketing and display solutions
 - Specials display solutions
 - Food display solutions including layout and serving solutions. This is to be a detailed layout plan showing the food display strategy
 - Opening hours, social handles, QR codes
- Commercial branded logos or references are not permitted.



Furniture

Thoughtful curation will set the tone and inform the customer journey. Collections should be cohesive and respond to the desired ambience of the environment.

Key Considerations

- Accentuate each zone with a variety of loose and fixed furniture throughout, creating a sense of discovery and blurring of lines. Consider how the customer will experience the spaces.
- The interior settings will build upon the design concept, with selections that support the customer journey.
- The atrium furniture will be pivotal in the critical first impression of the space. Include a thoughtful mix of dining styles and varied seating options, layering the design and creating spaces of intimacy.
- Atrium furniture to have an outdoor dining feel that enhances the opportunities for social connection in the space.
- Explore eclectic designs, play with scale and a variation of heights. Built in elements promote connection to the surrounding landscape.
- Table design should complement the overall design concept with consideration to detailing, material selection, shape and flexibility.
- Locally sourced furniture celebrating Australian design is encouraged. All furniture is to be commercial grade and fit for purpose.
- Use authentic designer furniture to ensure a quality finish for the life of the fit out.
- The schedule of loose furniture items should carefully complement the entire design palette, reflecting key colours, textures or details of the design. Compact laminate table tops will not be supported.
- Furniture selections should be authentic with the use of ‘replica’ copies will not be approved.



Counters

Counters become the hero feature of a space, acting as a key link in the overall design story. A sleek cocktail bar, a theatrical dining counter or busy coffee station, every detail is critical in conveying your unique brand experience.

Key Considerations

- The location and orientation of counters should be carefully considered within your Shopfront Activation Zone.
- Locating your counter on the lease line allows for an opportunity to showcase your authentic food offering to your customers.
- Encourage customers sitting at your counter or kitchen bar zone to allow interaction with your food theatre. Consider overhead gantries in the overall design.
- Be sculptural in your approach. Create focal points and impact with articulated form, focussing on layering, considered framing and a monolithic base design.
- Drawing inspiration from urban environments. Materials specified to clad the counter must reflect your overall design intent, have bespoke detailing, longevity, and durability.
- Glass display cabinetry is to be integrated into the counter design and have square profile detailing. All channels must be recessed with UV bonded joints.
- Where a drinks fridge drinks display is proposed it must fully be integrated into the design with no supplier branding permitted. Vents or grilles are not approved to counter fronts.
- At serving stations, your design is to allow for storage of items such as takeaway containers, disposable cups, coffee cups/lids, chopsticks, condiments napkins and straws.
- Open kitchen designs will be considered; however, all finishes and lighting must be consistent with your overall restaurant design. Conceal views through to back of house.
- Careful consideration must be given to your counter and front of house kitchen design. There should be no loose items in the walkways of the counters such as rubbish bins, everything should have its place. All joinery to have cupboard doors, no open shelves at low levels.



Visual Styling

Visual styling enhances your offer and brings your brand personality to life. A carefully curated combination of product, propping and brand storytelling creates intrigue and a sense of discovery.

Key Considerations

- Styling should utilise accessories and accents to create authenticity and design detail within the space. Concepts that are both appropriate to the Atrium and the interior space needs to be thoughtfully considered.
- Styling should be undertaken by a professional interior designer, stylist or visual stylist.
- They will develop a cohesive selection of accessory items to feature in the space and develop a visual strategy that includes all aspects below, and will form part of the design approval submission.
- Consider all customer touch points including:
 - Crockery
 - Cutlery
 - Glassware
 - Table numbers
 - Condiments
 - Display of takeaway utensils
 - Bar and food displays
 - Items to transition from day to night dining
 - Cushions and blankets for outdoor dining
- Visual Mechanising propping such as decorative pots, display accessories and unexpected items that resonate with the brand and bring joy to the customer.
- Staff uniforms should reflect the brand identity. Consider colour, cut and fabric selection as these elements reinforce the brand.
- Visual styling scope may extend to wall fixtures, bar walls and window display. Regular maintenance access (dusting cleaning and updating of displays) will ensure the displays do not detract from the presentation of your tenancy.
- Real plants are to be used in a creative manner that resonates with The Dining Laneway landscaping design and should be supported by a maintenance solution.



Chadstone Food Kiosks

Key Design Elements

- 01 Spacial Planning
- 02 Counter Design
- 03 Counter Food Display
- 04 Architectural Materials
- 05 Lighting and Ambience
- 06 Primary Signage
- 07 Integrated Menus
- 08 Visual Styling
- 09 Branding, Packaging and Graphics

Spatial Planning

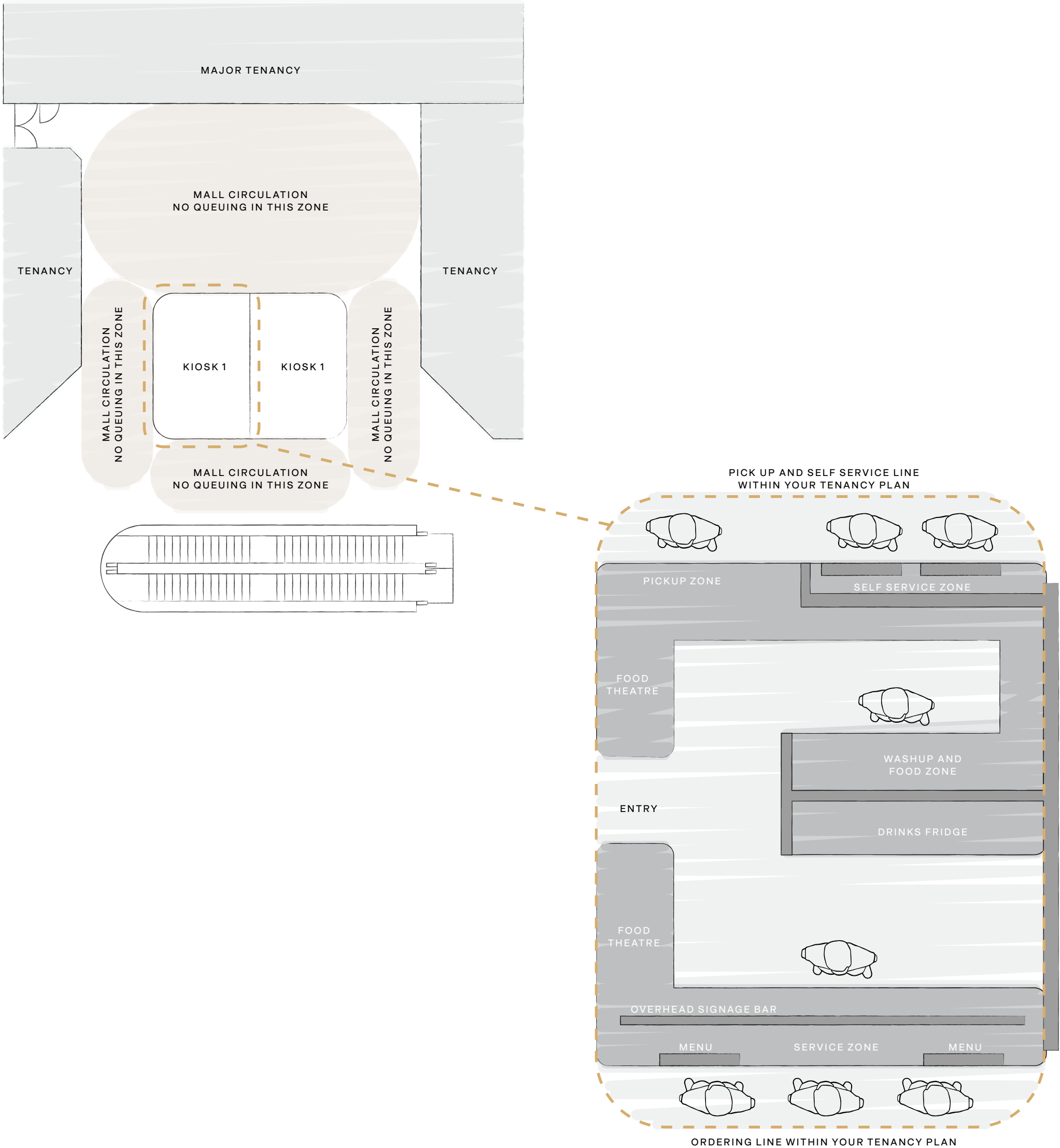
Your Kiosk layout plan will be shaped by how your customer navigates and interacts with both your space and within the broader context of The Market Precinct. A strong spatial arrangement will emphasize your sense of place within the busy market environment.

Key Considerations

- As part of your design concept submission an operational workflow plan is to supplied as well a list of equipment necessary for your trade. Make your brand operations appear well developed and so efficient that the customer is not unaware of the day-to-day necessities that make the magic happen.
- Understanding customer flow is critical within the Kiosk and surrounding mall space. Attention should be given to the relationship between display zones and interactive touchpoints, as well as the location of the point of sale self service machines and queuing as this must not inhibit mall circulation.
- Careful consideration of the functional layout and operation of the kitchen will influence architectural forms. Shield customer views to sinks and operational components by positioning these centrally.
- Allocate purpose-built areas for operational housekeeping essentials such as stock storage, cleaning materials and equipment, rubbish and recycling bins. Factor frequency and timing of use into their location, ensuring these areas are always concealed from customer views.
- Dedicate an area for deliveries which enables staff your team to deal with the delivered stock during trade, while concealing these from customer view. Delivery locations and operational flow should be reflected in your workflow plan, along with permitted delivery times.
- The location and orientation of counters should be carefully considered, with order and pick-up points positioned to minimise queuing and optimise customer flow. Counters may be located at any point within the lease line, with cash registered recessed into counters with all wiring concealed.

- Counters must follow the curved nature of your tenancy line with bespoke, sculptural cabinetry.
- If including counter seating allow for fixed stools within the tenancy line ensuring there is clear paths of travel of our customers being maintained.

Please refer to the Food Spatial Planning Checklist within the Design Vision package to be used when designing your layout to ensure all key elements are thoughtfully included into your plan. Your checklist will accompany your operational workflow plan and detailed equipment list as part of your preliminary design submission to Vicinity.



Counter Design

Counters become the hero feature of a space, acting as a key link in the overall design story. Counters are the first opportunity to introduce your offer, celebrate your product, and interact with your customer.

Key Considerations

- Your Kiosk will be visible from all sides and careful consideration is to be given from all viewpoints within The Market Pavilion.
- Be sculptural in your approach. Create focal points and visual impact with articulated forms, that focus on layering and considered framing.
- Counters must follow the curved nature of your tenancy line with bespoke, sculptural cabinetry.
- Encourage customers to engage with your product offering by emphasize your sense of place within the busy market environment.
- All counter bases are to be monolithic in form and have a consistent height, including the Service when located on the Lease Line and must not exceed 60% of the Kiosk Floor Plan Layout.
- Counters are to embrace breakups in the spatial layouts to avoid long runs of counters and display through the use of material depth and texture. Look for creative solutions to use your counter placements.
- Your planning is to seamlessly integrate all technology, sales equipment, display, storage and bins. All joinery is to have cupboard doors, with no open shelves at counter level. Consider security requirements to joinery elements with the inclusion of locks.
- Access into the tenancy through the counter should be seamlessly integrated into the design and positioned with key sightlines and customer traffic flow considered.



Counter Food Display

People shop with their senses, with food displays being the most critical opportunity to entice your customers. Explore creative and unique ways to maximise the visual attraction of your food, investing in custom displays and abundant food visual styling.

Key Considerations

- Critical to the success of your offer, is how your products will be displayed within your counter design. How staff can easily access the product, how customers engage with your product and most importantly how the displays remain abundance, fresh, hygienic, restrained and organised throughout trade.
- Consider the spatial flow of people from the shared social spaces and how your customer will be enticed by your food displays.
- Counter lengths and size of counter food display should be determined in line with proposed product range to ensure adequate display of offer, total counter lengths must not exceed 60% of the pavilion floor plan layout.
- Seamlessly integrate equipment around the lease line with a consistent serving height of 1100 - 1200mm high to allow for easy serving and interaction with your customers.
- Only custom counter displays and fridges are to be located around the service zone and are to follow the curved lease line, with a maximum glass display shelf height of two levels.
- All display fridges and cabinets will have frameless UV bonded and square edged glass with maximum panel size with minimal clear silicon joints and recessed glazing channels. Your countertop finish is to be integrated as a base to the food display this includes cold and ambient display.
- Remote refrigeration motors, contained within the tenancy area are preferred and these need to be water cooled. If remote ventilation is not possible, any necessary vents must be located behind the counter and not through the front face of the pavilion counters.
- Custom drinks fridges are to be located in the food prep zone, are not to exceed 1400mm in height, are to be black, white or stainless steel and fully recessed and integrated with overall finishes and design concept.
- All food display and merchandising is be positioned above the counter height. All shelving or visual styling items below counter height will not be supported.
- Within your counter food displays, showcase abundance by creating hierarchy through variation in forms and heights, alongside dynamic and layered visual styling.
- Within your service zone allow for adequate storage of items such as takeaway containers, disposable cups, coffee cups/lids, chopsticks, condiments napkins and straws including ample under bench storage for all packaging and contained, your point of sale station needs to present a clean, uncluttered counter at all times.
- Food preparation equipment is not to be located within the service or dining counter zones, all equipment unless this is specifically required for food theatre purposes, everything else is to located within the food prep zone.
- Joinery and equipment within the kiosk are not permitted to extend above 1400mm in height without RDM endorsement. All equipment is to included in the documentation and will be assessed on design and operational merit for inclusion into the design.
- Elements at 1400mm should be positioned central within the Food Prep Zone cognisant of sightlines and limited to 40% of the kiosk design – plan and elevation diagrams for zones to be provided showing all equipment.



Architectural Materials

Your brand narrative should inform the selection of Architectural Materials for every aspect of your design and should respond to the broader aesthetic of the Market Precinct. Embrace a palette of colours, finishes and textures that create a rich and layered market experience.

Key Considerations

- Select high-end, authentic materials with a focus on the layering and textural quality. The cladding of every surface should be of architectural quality and rated for commercial use.
- 80% of finishes are to be tonal in the grey and brown colourways, with colour to be introduced as an accent only. Where colour is utilised, the focus is to be on texture, layering and being complementary to the surrounding materials.
- Ensure a high degree of detailing and consideration to the junction of finishes and change in direction of materials. Each surface should compliment the overall design intent.
- Select interesting and bespoke handles, light fittings and fixtures, incorporate unique custom joinery items.
- It is critical that material nomination is suitable for a high traffic food environment. Non approved materials include; imitation materials, laminates, composite aluminium panels, painted finishes including 2pac, timber veneer, solid surface materials, vinyl, acrylic, flat solid tiles, clear float glass and render to all counters.
- Your nominated floor finish is to be appropriate for commercial application. Tiles are to be used in the main trading zones, no vinyl, concrete, rubber or timber floors to be nominated. Commercial grade vinyl is supported for Kitchen Zones only.
- Under floor finish fatigue matts are to be installed in key traffic zones only. Loose fatigue mats will not be supported.
- All edge protection to be custom and responsive to surround finishes, with no anodised flat bar. All skirting to be recessed and not applied to the front of your nominated finish.

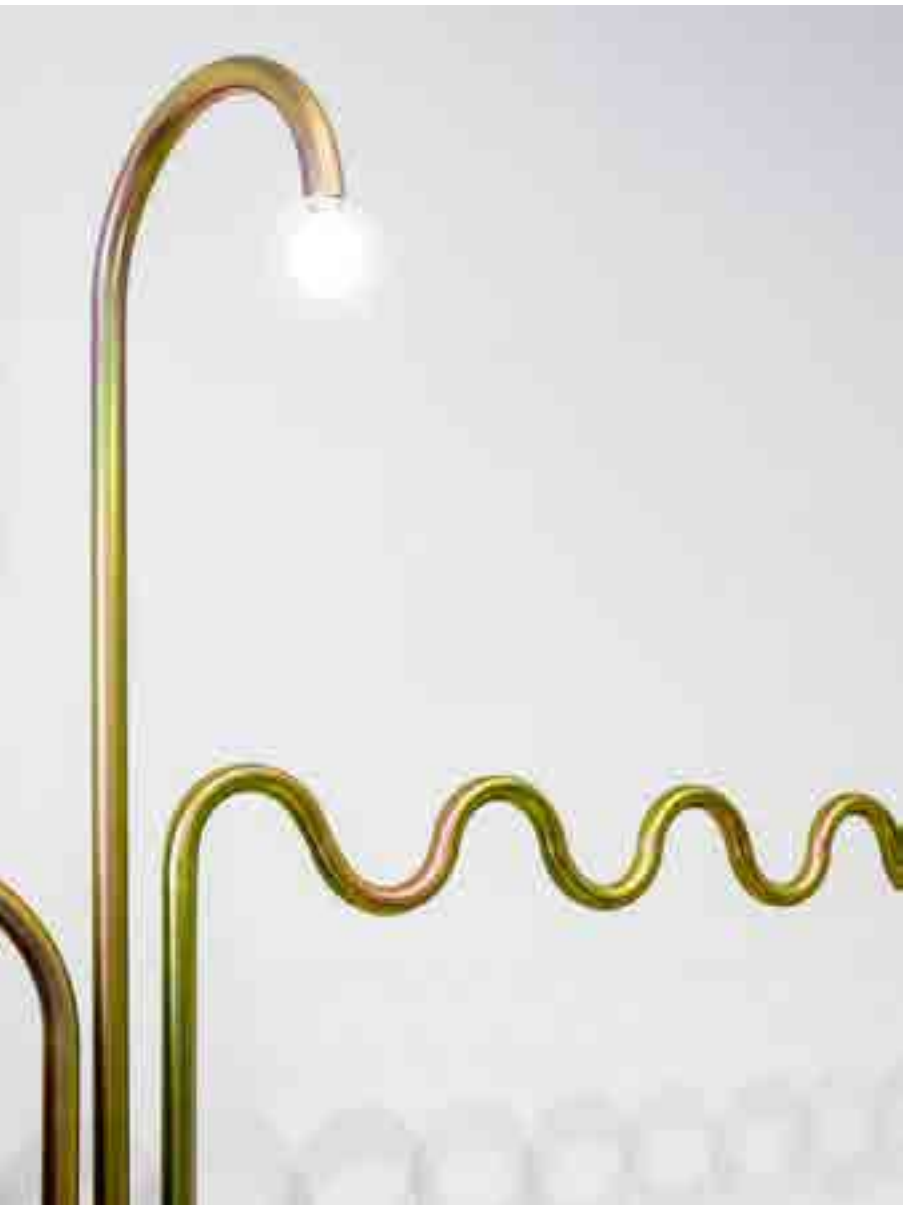


Lighting and Ambience

Lighting plays an integral role in your customer experience and the overall presentation of your kiosk design.

Key Considerations

- A professional retail lighting designer is to be engaged to develop your lighting concept, this will form part of your design approval submission.
- Lighting levels are critical for the successful impact of your Kiosk design. Include lighting for your product and display, visual merchandising, signage and counters displays.
- Consider layout, colour, lamp source, fixtures and your focal points when illuminating the different zones within your Kiosk space.
- Be hierarchical in your lighting design. Allow for flexible, direct and controlled lighting to illuminate your product. Use indirect, concealed lighting to illuminate the architecture.
- Lighting is to be of a consistent warm colour temperature throughout the design, including signage and fridge displays. All lighting is to be dimmable and to accommodate the changing mall conditions, ideally the implementation of a Dali lighting system would allow for maximum flexibility.
- Ensure food display cabinets are appropriately lit, highlighting your produce as the hero. Carefully select light sources that compliment the food being served.
- All lighting to your counter is to be responsive to your product offering, and fully concealed. Lighting to the counter face will not be supported.
- Counter front face lighting, including skirting and under bench LED lighting, will not be supported.
- Any fridge illumination must be 3000k to compliment your design.

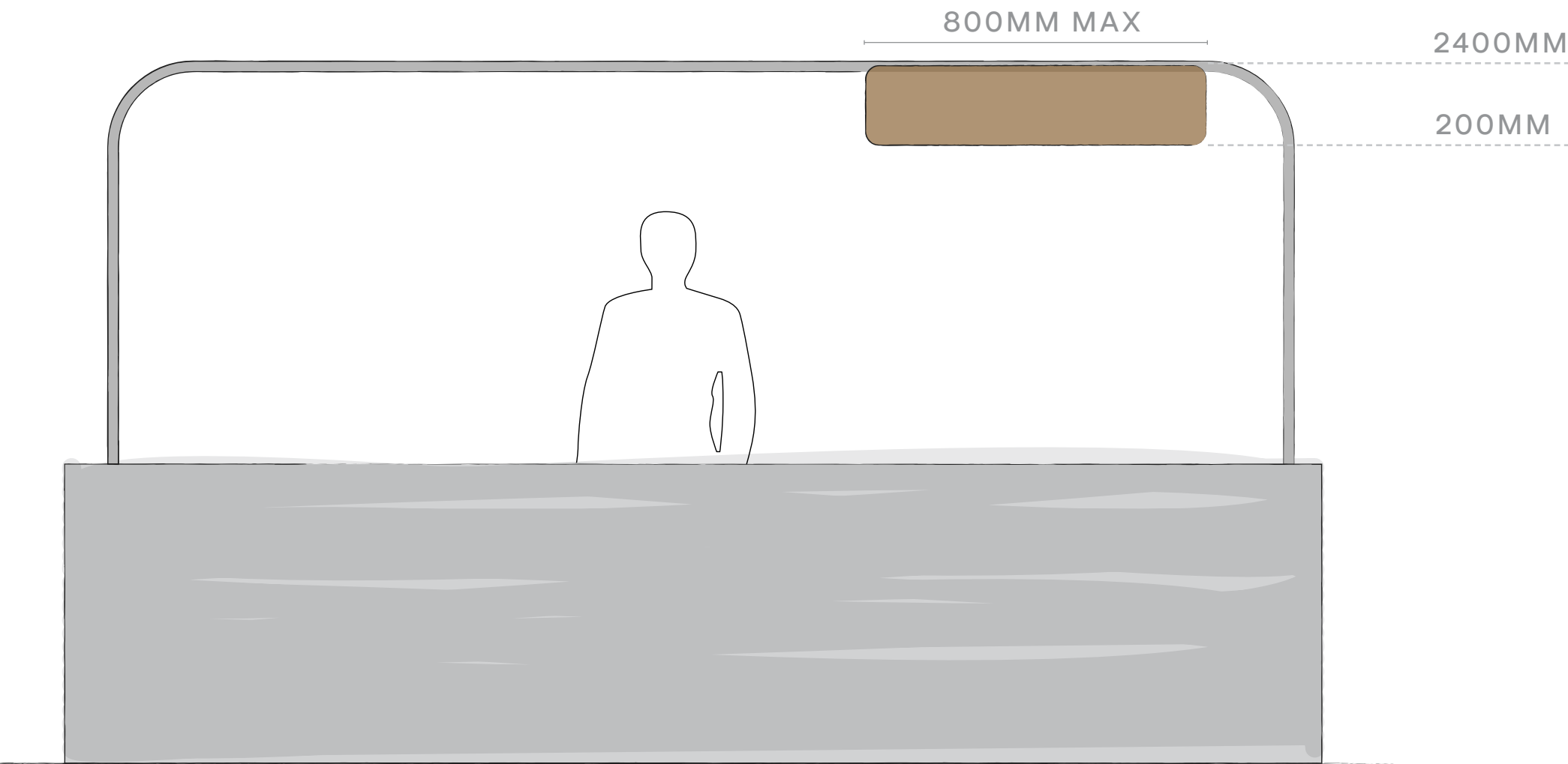


Primary Signage

Signage speaks to your brand. It’s successful integration is key to bringing your brand narrative to life.

Key Considerations

- A qualified and experienced graphic designer is to be engaged to develop your signage package and will form part of your design approval submission.
- Your primary signage must be cleverly imbedded under 40mm diameter tube in your nominated metal finish concealed fixed to your benchtop. Powdercoated finishes will not be supported for the overhead element. Within your overhead frame allow for LED strip conceal lighting with opal diffuser to underside of the frame, no hot spots.
- A maximum of 1 x primary signage panel per kiosk that can be double sided on your overhead frame only. No other locations will be supported for your primary signage.
- Primary signage to be located within a transparent or metal folded feature element zone that will be a max of 800mm long x 200mm high.
- Illuminated signage is to be either halo or rear illuminated with solid sides with 3 dimensional individual letters. Front illuminated lettering will not be approved.
- Non approved materials include; vinyl, acrylic, imitation materials and traditional light boxes.
- Your primary signage should consist of the trading name only. Logos, commercial branding or alternative language lettering is not permitted.
- Frame heights are to be sensitive to neighbouring tenancies sightlines and must be adhered to in your Kiosk location, heights may vary depending on your location within The Pavilion Development, please refer to your RDM for further details.
- Framing is for primary signage purposes only, security cameras and other technology is strictly not to be fixed to the frame at any time.
- Engineering will be required for any overhead elements.

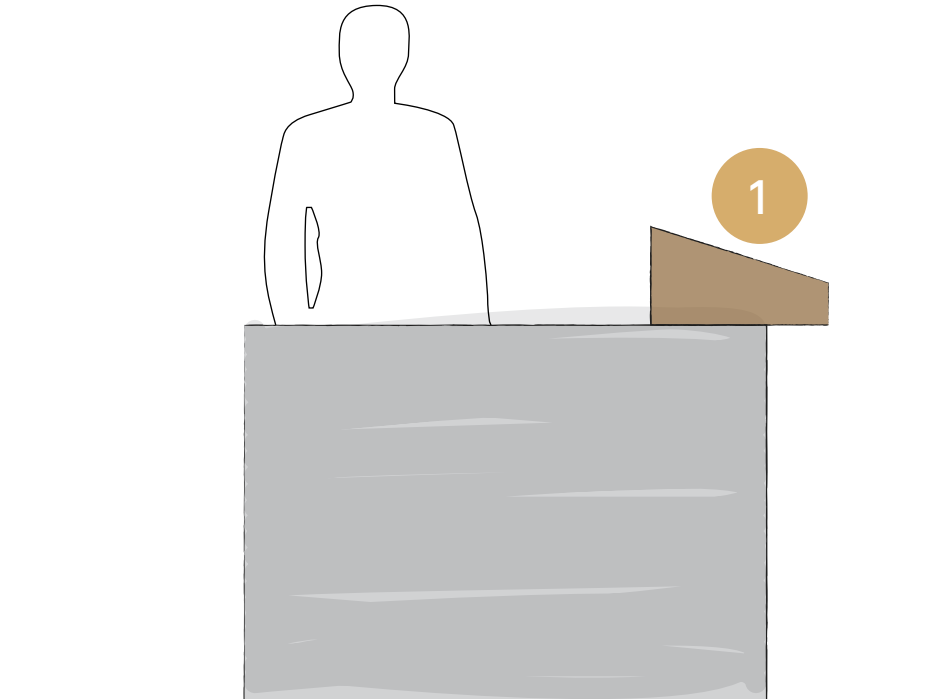


Integrated Menus

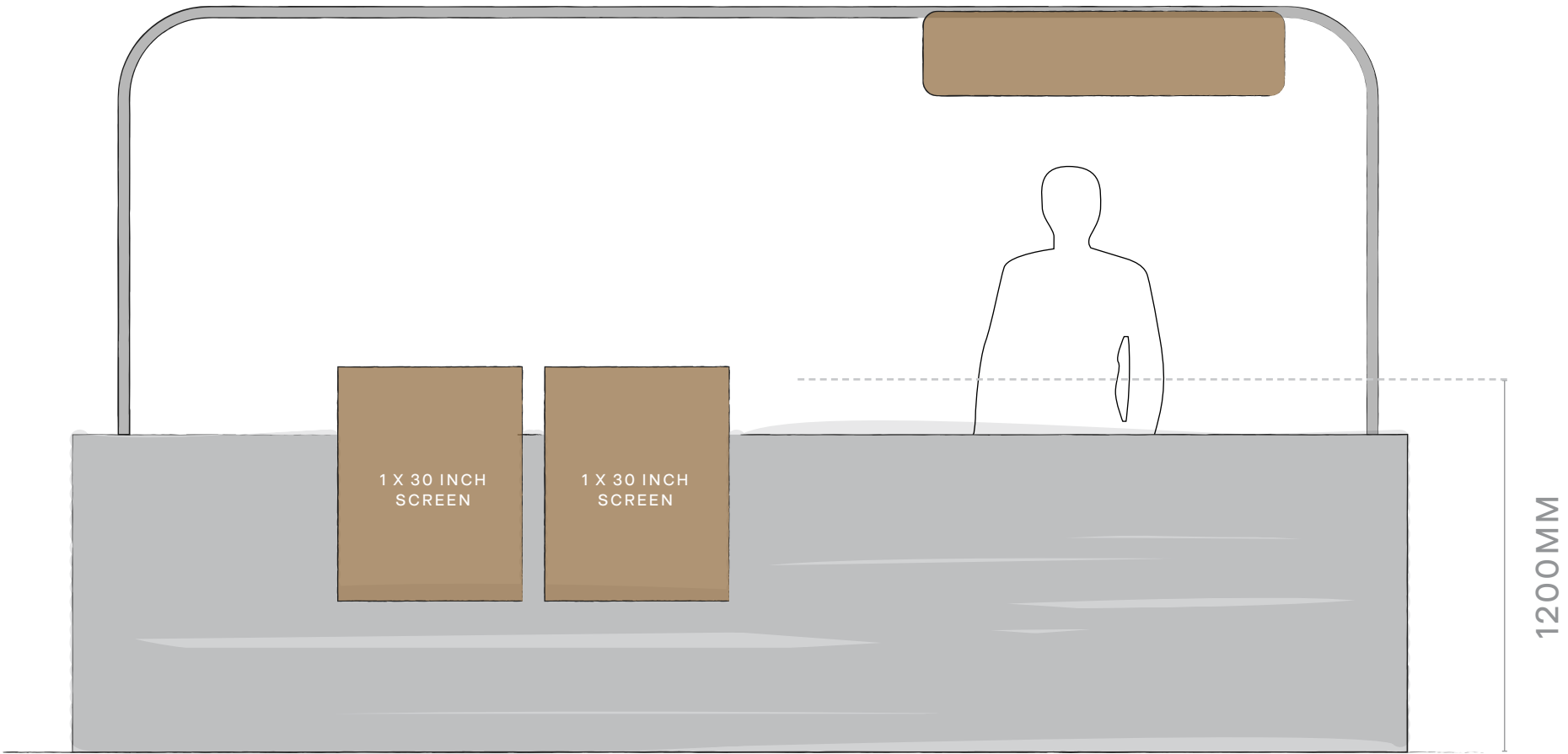
Great menu design will express the personality of your offer, enhancing the dining experience and stimulating the customers appetite.

Key Considerations

- An qualified and experienced graphic designer is to be engaged to design all aspects of your menus and will form part of your design approval submission.
 - Menus should compliment the overall architectural materials and ideally be non illuminated with bespoke detailing and reinforce the market ambience.
 - Consider the various touch points where menus will be required such as counter ordering and take away.
 - Integrating of non digital menus into your kiosk design will consist.
 - Smaller menu offer at the POS ordering station to assist your customers with selecting their items.
 - Be fully framed and recessed into your counter design.
 - Ideally this element will be non illuminated to avoid presenting as a lightbox.
- Integrating digital menu into your kiosk design will consist of:
 - A maximum of 2 x A2 digital menu as individual, not 1 large screen will be permitted
 - Your graphic will be still, no moving images or sounds
 - Glass to the front of the digital screen
 - Be fully framed and recessed
 - Will be graphics only, no sale content
 - Not exceed 1200mm high
 - Be integrated into the monolithic base of the kiosk
 - The screen output is to be consistent with the overall lux level of the kiosk and precinct
 - The use of food imagery is discouraged and graphics are to be illustrative rather than photographic. If required, your images must be professionally styled, photographed and aesthetically integrated.



SIDE ELEVATION - INTEGRATING OF NON DIGITAL MENUS INTO YOUR KIOSK



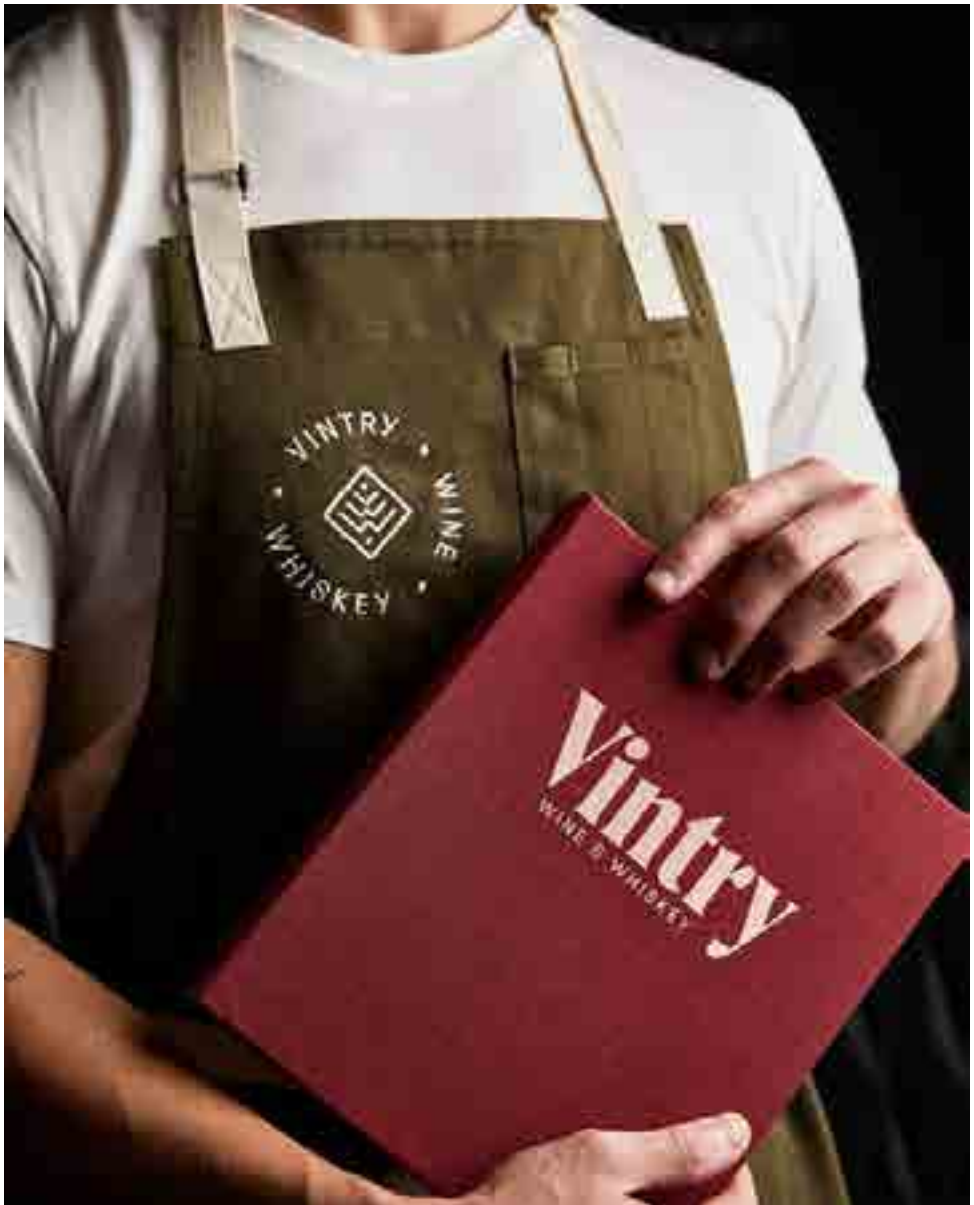
FRONT ELEVATION - INTEGRATING OF DIGITAL MENUS INTO YOUR KIOSK

Visual Styling

Visual Merchandising is the personality of your brand. A carefully curated combination of product, propping and brand story telling creates intrigue and a sense of discovery.

Key Considerations

- A qualified and experienced stylist or visual stylist is to be engaged to develop your visual strategy including all aspects below, and will form part of your design approval submission.
- Emphasize a sense of abundance, layering, and texture.
- Consider additional propping such as decorative pots, display accessories and unexpected items that resonates with your brand and brings joy to your customer.
- Ensure your merchandising is adaptable and regularly updated to stay current and interesting.
- To ensure counters are neat and tidy, consider all customer touch points including:
 - Condiments
 - Food displays
 - Integrated display and storage of takeaway utensils, cups, plates and packaging
 - Items to transition from day to night
- Professionally designed staff uniforms in keeping with the heritage of your food are essential and should reflect your brand identity. Consider colour, cut and fabric selection as these elements each reinforce the brand.
- Inject your brand story into your interior with the inclusion of a key piece of furniture to offer both an opportunity to pause, and a set around which to merchandise. Consider how a found object, unique light fitting, a bespoke finish or other feature elements may set a scene for displaying your product and connect to your brand.
- All greenery is to be specified as live and a maintenance plan is to be provided to support it’s ongoing upkeep. Faux planting will not be permitted.



Branding, Packaging and Graphics

Consider location, proportion, three-dimensionality, finishes, and illumination of your branding. A handcrafted artisanal quality is preferred.

Key Considerations

- A qualified and experienced graphic designer or Branding Agency is to be engaged to develop your brand strategy narrative. Your strategy covering all branding touch points will form part of your Design Approval submission.
- The brand strategy package will include:
 - Packaging suite; fresh, freshly prepared take-away, or pre-packaged including for catering
 - Complete Signage Package
 - Complete Menu Package
 - Ticketing for all displays
 - VMSolutions for all product displays
 - Point of sale items and location map of where they will be located
 - How promotional offers will be presented
 - Loyalty programs/cards
 - Staff Uniforms
 - All custom graphics or artwork
 - Food display solutions including layout and serving solutions. This is to be a detailed layout plan showing the food display strategy
- Your customers are more interested than ever before in the origins of their food, therefore it is important to clearly communicate your food story.
- As a minimum, it should be a recyclable product, consistent with the logo, brand exclusive, with no third party advertising, flat packed where possible for efficient under counter storage.
- Packaging design will help the brand connect with customers to build loyalty and sales.
- Consider how your packaging can add value to your product and deliver an experience.
- Eco-friendly packaging that is 100% recyclable or biodegradable is strongly encouraged.
- Provide quality custom packaging that showcases your food and reflects your concept.
- Packaging should reflect the concept positioning statement.
- Graphics may not have more than 50% saturation when applied to a tenancy fitout and may not be applied to counter fronts.
- Graphics should be professionally communicated as an art form or in a textural format, forming part of the cohesive retail spatial experience.
- When graphics are applied to the tenancy fitout, illustrative graphics are encouraged. It can be layered or patterned but must be subtle.



Sustainability

Sustainability

Consider the environmental impact of your design in the finishes, equipment and lighting.

Overview

- The Market Pavilion has been designed to reduce its environmental impact and provide a more comfortable environment for the building users. It is targeting the following environmental performance ratings and initiatives:
 - 5 Star Green Star Design and As Built v1.3
 - Net-zero operational carbon emissions
 - Naturally ventilated market heart
 - Dedicated waste management plan
 - Solar PV: 746kW (127kW on terrace, and 619kW on Hoyts roof)
- For the full benefits of these initiatives to be realised by the occupants, it is recommended that any Tenant fitout adopts similar design principles to their works. This document has been prepared to list the key initiatives and specific requirements for the ratings targeted by the base building.
- Tenants should consider designer, suppliers and contractors with a proven understanding of sustainable retail design and standards such as Green Star, Global Green Tag, DECLARE or GECA. Refer to the Greenstar website for a list of Green Star practitioners: <https://www.gbca.org.au/people>.

Procurement

- Use products and materials with sustainable and ethical supply chains.
- Design to reduce waste in the fit-out process, ongoing operation of the tenancy and the deficit process.

Finishes

- Timber to be from environmentally certified - FSC (Forest Stewardship Council), PEFC (Programme of the Endorsement of Forest Certification) certified timber and wood products or recycled sources.
- Select products and finishes with certification from GECA, Global GreenTag or equivalent. Use of timber from illegal sources or old growth forests is not permitted.
- Engineered wood products to have low formaldehyde emissions of E1 or EO and includes all adhesives, joinery and composite wood products.
- Bamboo or Natural fibre products are to be considered.
- Alternative plastics to PVC for pipework, flooring, conduit and cabling to be considered including HDPE (high density polyethylene) or PP (polypropylene).
- Consider stewardship programmes and products that have a high recycled content and take-back option at end of use.
- Paint to be Ultra Low VOC (a TVOC content of <5g/L). Low VOC to all adhesives, inks, sealants and adhesives.

Lighting

- Lighting must be certified and compliant with Section J of BCA/NCC, including following consideration:
 - Use of energy efficient LED fittings
 - Zoned appropriately with separate circuiting of displays, selling floor, staff and back of house areas
 - Dimming controls and controlled by time clock as per the centre operating schedules
 - Daylight dimming functions in spaces where high daylight levels are experienced
 - All lights on the project to be flicker free and accurately address the perception of colour in the space as per Greenstar Credit 11.0

Equipment and Appliances

- The tenancy fit-out will be undertaken with an environmental management plan or waste management plan prepared by the fit-out contractor. This plan will include construction waste recycling measures and nominate a target recycling rate of no less than 80% by mass of all waste generated, and contribute to overall meeting a fixed benchmark of 5kg of waste per square meter of gross floor area (GFA).

Shopfront Glazing

- Internal mall shopfront and external facade glazing to comply with the following facade performances requirements:
 - Maximum total system U-value: 3.5 U-value
 - SHGC 0.45
 - VT > 60%
- Alternatively, a performance solution (by Base Building ESD Engineer) may be sought by the Tenant should the facade parameters be deemed unsuitable. Meeting these requirement, as well as matching the adjacent Landlord supplied shop front glass will be imperative to a successful design outcome.

Waste

- The tenancy fit-out will be undertaken with an environmental management plan or waste management plan prepared by the fit-out contractor. This plan will include construction waste recycling measures and nominate a target recycling rate of no less than 80% by mass of all waste generated, and contribute to overall meeting a fixed benchmark of 5kg of waste per square meter of gross floor area (GFA).



The Design Process

The Design Process

01 Tenant Engaged

Tenant, Vicinity Leasing and Vicinity Retail Design Manager (RDM)

An in person meeting between Tenant, Vicinity Leasing and RDM to go through development and relative design requirements. This is an opportunity for the tenant to consider and discuss how important elements of their brand can be brought to life in the development space and aspects of interest in the neighbouring common mall space.

02 Signing of Lease

Tenant and Vicinity Leasing

03 Tenant’s Retail Designer Engaged

Tenant, retail designer and RDM

The retail designer for the project needs to have a high level of relative industry experience, including conceptual design, understand the expectations of the tenants brand and development as well as a style aesthetic which aligns or compliments the tenant. Retail designer may be required to supply a portfolio to demonstrate this to RDM. The Tenant is to meet with RDM to discuss proposed retail designer to gain alignment.

04 Explore Spatial Layouts

Tenant and designer

As you explore floor plan options, think of the overall story and how the layout of your space can enhance this. What are the sightlines while walking past? Will movements flow easily or are there bottlenecks? How will the overarching key design principles be incorporated into the design?

05 Development of Moodboard’s

Tenant and Retail Designer

From here the retail designer and Tenant will work together to develop the look and feel for the new tenancy, creating three page moodboard for the tenancy containing draft floorplan, proposed architectural materials and contextual imagery – refer checklist.

06 Moodboard Presentation

Tenant, retail designer and RDM

Retail designer to present moodboard’s for project to RDM, talking through proposed design relative to Vicinity’s design dimensions for the development to gain RDM alignment. Feedback will be issued to retail designer and Tenant by RDM following meeting and is to be incorporated into design moving forward into design concept. Note, approval of moodboard’s is not a full design approval but approval to move to the concept design stage.

07 Design Concept Proposal

Tenant, retail designer and RDM

Taking the agreed design direction and developing further to understand and show the evolution of the design, the design concept proposal includes coloured 3D visualisations of the tenancy (shopfront and two internals minimum) as well as an updated floor plan and finishes –refer checklist.

Retail designer to present design concept proposal to RDM, talking through to gain RDM alignment, referencing development design dimensions. Feedback will be issued to retail designer and Tenant by RDM following meeting and is to be incorporated into design moving forward into services & developed design. Note, design concept approval is not a full design approval but approval to move to the services and developed sesign stage.

At this point either the retail designer or the Tenant should engage a structural engineer for the tenancy shopfront and other elements relative to the site and overall design.

08 Services Proposal

Tenant, retail designer and RDM

Further evolution of the approved design concept, the services proposal will be issued and utilised for services and category 1 work reviews so its important supplied information is correct and agreed. This is issue captures the latest floor plan, reflected ceiling plan (RCP), relative cross sections, desired services, ceiling features and heights, lighting, air conditioning and mechanical – refer to checklist for complete list.

The retail designer or Tenant should now engage a lighting designer, visual styling consultant and graphic designer for the tenancy. As with the retail designer, these consultants should have relative industry experience and be able to demonstrate in a portfolio to the RDM if required.

Retail designer to issue services proposal to RDM for further distribution and feedback. Any feedback is to be incorporated into design moving forward into developed design.

09 Developed Design Proposal

Tenant, retail designer and RDM

Full documentation is issued to RDM for review with the intent of final design approval. The proposal will capture all aspect of the design including engineering, visual styling design, signage and graphics package, furniture package, lighting design and any other items relating to the design of the tenancy – refer checklist.

10 Final Design Approval

Tenant, retail designer and RDM

Final design approval is issued by email once all required documentation for the tenancy is supplied to the RDM in alignment and fitout criteria, design vision and the design concept has evolved to include all Vicinity feedback. Documentation should be submitted a minimum of five weeks prior to handover of site to ensure approval is issued in the necessary timeframes.

11 Tender Process

12 Trade Begins

13 Relevant Authority Approvals

14 Pre Commencement On-site Process

15 Handover of Premises

16 Commencement of Fitout On-site

17 Pre-tradeProcess

Housekeeping

Spatial Planning Checklist – Food

As part of your preliminary design submission, you will need to provide the following checklist completed along with your operational workflow plan and detailed equipment list to Vicinity.

Spatial Planning

- Provide clear plans that demonstrates the inclusion and consideration of the following areas into the pavilion proposed concept design:
- ☐ The relationship between display zones, interactive touchpoints, customer dining zones, and the location of point of sale and queuing as they must not inhibit mall circulation.
 - ☐ Lengths and size of display cabinets should be determined in line with proposed product range to ensure adequate display of offer.
 - ☐ How access from all staff, customers and delivery people, queuing and ordering will work.
 - ☐ Customer flow within and around the pavilion including the interaction with the surrounding mall.
 - ☐ Functional layout and operation of the kitchen.
 - ☐ How the dining service will be delivered, from greeting, seating, ordering, plate pickup, plate clearing, location for dirty dishes.
 - ☐ How the food display, takeaway journey and point of sale will be for the customer including wayfinding locations.
 - ☐ What will be the restocking processes?
 - ☐ What will be the bin management plan? The area within must be large enough to hold waste during trade and empty after hours.
 - ☐ What is the proposed security consideration for the pavilion?
 - ☐ Integration of hand washing basins including soap dispensers, disposable towel/foot pedal for ease.
 - ☐ Position sinks and less desirable operational components central to overall plan, views are to be shielded into these zones.
 - ☐ Seamless integration of all technology, sales equipment, display, storage and bins.
 - ☐ Location of baby high chairs, prams and extra chairs.
 - ☐ Location of all critical items including the food theatre zone, serving zone, food prep zone and back of house. Wash up areas must not be visible, this includes mops, brooms and chemicals.

- ☐ Sufficient storage allocation for the following:
 - ☐ Dry, refrigerated and frozen goods
 - ☐ Chemicals and cleaning materials (with MSDS Material Safety Data Sheets) in a nominated
 - ☐ Staff belongings

Counters Zones

- Your plan must demonstrate the process will work operationally and the inclusions of:
- ☐ Are to the curved lease line.
 - ☐ Be monolithic, no kickers or lighting on the counter face.
 - ☐ Are to embrace breakups in the spatial layouts to avoid long runs of counters.
 - ☐ Food prep equipment is not to be located within the service or dining counter zones.
 - ☐ A maximum of 50% of counters, equipment and merchandise are permitted to sit at 1400mm high with remaining elements to sit between 900-1200mm high.
 - ☐ No solid walls over 1400mm high.
 - ☐ Lighting to the counter face will not be supported.
 - ☐ Any access through a counter must be fully integrated and appear as part of the counter.
 - ☐ No loose items in the walkways of the counters such as rubbish bins, trolleys, shelving and non approved equipment.
 - ☐ All joinery to have cupboard doors, no open shelves at low levels.
 - ☐ All views through to back of house must be concealed.
 - ☐ Hatch doors will no be permitted.
 - ☐ No additional non-approved fixtures to be added to the design.
 - ☐ Stand alone drinks fridges and loose bottles on counter tops will no be permitted.
 - ☐ No supplier branding permitted on any equipment.
 - ☐ Vents or grilles to counter fronts will not be permitted.

Point of Sale Zones

- Your plan must demonstrate the process will work operationally and the inclusions of:
- ☐ Seamless integration of all technology, sales equipment, display, storage and bins.
 - ☐ A ‘clean desk’ is required at all times.
 - ☐ How will your takeaway drinks be displayed including pricing?
 - ☐ Ample storage location for:
 - ☐ Takeaway containers
 - ☐ Packaging
 - ☐ Bags
 - ☐ Disposable cups, coffee cups/lids
 - ☐ Cutlery including chopsticks
 - ☐ Condiments
 - ☐ Napkins
 - ☐ Straws
 - ☐ Ample under bench storage for all packaging and contained
 - ☐ Type of POS system
 - ☐ Sales associate with a roaming terminal

Condiments and Customer Amenities

- Your plan must demonstrate the process will work operationally and the inclusions of:
- ☐ Your plan must demonstrate location and proposed design for:
 - ☐ Cutlery, including chopsticks
 - ☐ Condiments
 - ☐ Napkins
 - ☐ Straws
 - ☐ Bins for customers

Coffee Zone

- Your plan must demonstrate the process will work operationally and the inclusions of:
- ☐ All wiring and mess to be concealed.
 - ☐ Ample storage.
 - ☐ Process of ordering.
 - ☐ Pricing and cup display.
 - ☐ Takeaway items, croissants etc.
 - ☐ Cutlery, including spoons and stirrers.
 - ☐ Sugar.
 - ☐ Napkins.
 - ☐ No loose bins.
 - ☐ Where will milk and other items be stored?

Waiter’s Station Zones

- Your plan must demonstrate the process will work operationally and the inclusions of:
- ☐ Direction wayfinding (ie. wait here)
 - ☐ Ample storage location for:
 - ☐ Napkins
 - ☐ Cutlery
 - ☐ Glassware
 - ☐ Water jugs
 - ☐ Menus
 - ☐ POS charger
 - ☐ Staff drink bottles
 - ☐ All wiring and mess to be concealed.
 - ☐ How will the dirty dishes be considered?

Spatial Planning Checklist – Food

Food Preparation Zones

- Your plan must demonstrate the process will work operationally and the inclusions of:
- ☐ How will freshness and food theatre be integrated?
 - ☐ Are to be located behind a low height wall to conceal views into the zone.
 - ☐ Ample storage.
 - ☐ Rational of kitchen and food preparation zone is critical.
 - ☐ Bins locations.
 - ☐ A well organised work bench is required at all times.
 - ☐ Taps to be below 1400mm, no large goose necks.
 - ☐ Display kitchens in the storefront will only be permitted if all finishes and details are commensurate with a front of house presentation.
 - ☐ Lighting within the open kitchen is to match the overall lighting levels of the pavilion design, fluorescent or cool lighting will not be accepted including lighting with in the mechanical hoods.

Washup Area

- Your plan must demonstrate the process will work operationally and the inclusions of:
- ☐ Everything to be concealed.
 - ☐ No sinks on the edge.
 - ☐ Taps to be below 1400mm no large goose necks.
 - ☐ Mops and all cleaning equipment must be concealed at all times.

Deliveries

- Your plan must demonstrate the process will work operationally and the inclusions of:
- ☐ Dedicate an area for deliveries which enables your team to deal with the products during trade, while screening from customer and common mall view.
 - ☐ Deliveries must be made to the BOH area, deliveries placed and left in the front of house visible to the customer is not acceptable.
 - ☐ Delivery holding area.

Custom Fridges

- Your plan must demonstrate the process will work operationally and the inclusions of:
- ☐ Lengths and size of custom counter display fridges should be determined in line with proposed product range to ensure adequate display of offer.
 - ☐ Only custom counter display fridges are to be located around the service zone, with a maximum display shelf height of two levels.
 - ☐ Custom display fridges are to follow the lease line.
 - ☐ All internal shelves are to be glass.
 - ☐ Integration of lighting within the display fridges at 3000k.
 - ☐ Frameless UV bonded and square edged glass display cabinets only.
 - ☐ Glazing shall have a maximum panel size with minimal clear silicon joins and recessed glazing channels and is to follow the lease line.
 - ☐ Remote refrigeration motors, contained within the tenancy area are preferred and these need to be water cooled.
 - ☐ Vent must be located behind the counter. No vents to the front face of the pavilion counters.
 - ☐ When refrigeration slots are required they must be fully concealed and integrated.
 - ☐ Custom drinks fridges are to be located in the food prep zone and are not to exceed 1400mm in height, be black, white or stainless steel and integrate with overall finishes and design concept.
 - ☐ Supplier fridges are not permitted.
 - ☐ Equipment specification is requested when submitting your design for consideration by the Landlord.

Closures

- ☐ Roller shutters are not permitted.
- ☐ No covers to be placed over kiosks or pavilions after trade.

Flooring

- ☐ Fatigue matts are not permitted.

Music

- ☐ Music and TVs will not be permitted.

Storage

- Your plan must demonstrate the process will work operationally and the inclusions of:
- ☐ All storage areas to be obscured or as a minimum consideration around the story of produce stored on display for the customer.
 - ☐ Sufficient storage allocation for the following:
 - ☐ Dry, refrigerated and frozen goods.
 - ☐ Chemicals and cleaning materials (with MSDS Material Safety Data Sheets) in a nominated and separate area.
 - ☐ Rubbish bins (minimum ‘Sim Jims’ or equivalent with canvas covers).
 - ☐ Off the floor/hanging rail for mops/brooms and concealed.
 - ☐ Staff belongings.

Equipment List

- Your plan must demonstrate the process will work operationally and the inclusions of:
- ☐ Extensive equipment list and specifications and photos of proposed equipment.
 - ☐ What does the equipment look like from the rear?
 - ☐ What will be the view from the mall into the pavilion?
 - ☐ Heights of all equipment.
 - ☐ Feature equipment proposed for use within food theatre zone is to be of display and functionality quality. All other equipment to be positioned and concealed within food prep zone.
 - ☐ No additional equipment to be added to your fitout without prior approval from your RDM.

Furniture

- ☐ Bar dining stools are to be fixed, have a swivel base and backrest.
- ☐ Laminate, timber veneer and Corian will not be supported for your table top specification.
- ☐ All furniture is to be commercial grade and fit for purpose.
- ☐ Furniture selections should be authentic, the use of replica copies are not permitted.

Rubbish and Recycling Bins

- Your plan must demonstrate the process will work operationally and the inclusions of:
- ☐ All rubbish and storage facilities is to be either purpose built to efficiently use under bench space.
 - ☐ Consideration around the volume of refuse that will be generated when planning the areas of BOH is critical, this includes general waste and recycled materials.
 - ☐ Bins to any areas visible by the customer must be concealed under counter at all times, joinery considerations around slots to countertop or door front to be incorporated.
 - ☐ Rubbermaid – ‘Slim Jim’ rubbish bins or equivalent is to be specified to ensure efficient waste removal as well as maintaining a clean and safe environment.
 - ☐ Recycling is a core component of Vicinity’s sustainability strategy and as such we have a closed loop process with two dedicated waste streams: paper, PET, cans, bottles and general waste.
 - ☐ Rubbish bins with lids.
 - ☐ No loose bins in walkways including coffee making zones.

Overhead Gantry

- ☐ Display only, not for backup stock, boxes, cups, equipment etc.
- ☐ How will this area be cleaned.
- ☐ Accessibility (no ladder).

Trolleys and Baskets

- ☐ Shopping trolleys are not permitted.
- ☐ Baskets within the pavilion design is supported.

Delivery Zone

- ☐ Dedicated delivery zone must be allocated within the kiosk.
- ☐ No trolleys and storage unit must not to be left during trade inside or outside kiosk during trade.
- ☐ All delivery should adhere to the centres delivery time table.

Fitout Criteria – Retail

Floors

- Use durable floor finishes that include natural or reconstituted stone, solid timber, terrazzo and/or fully vitrified tiles as floor finishes.
- Textured, mosaic, highly detailed and decorative floor finishes are encouraged.
- Carpet tiles, sheet vinyl, laminate and non-vitrified floor tiles are not permitted to the front of house areas.
- Loose entrance matting will not be permitted.
- Unfinished concrete floors will not be accepted. Polished concrete floor topping are subject to approval by the RDM and the Landlord’s structural engineer.
- Polishing of the Landlord’s slab is not permitted.
- Food imagery, promotional graphics and posters may not be fixed to any floors.
- Tenancy floor finish must sit flush with the common area floor across the entirety of the shopfront zone.
- Tenant must allow for a 3mm stainless steel recessed demising strip transition between the common area floor finish and the Tenant’s floor finish.
- Steps at the entry within two meters of the leased line or the external entry will not be permitted unless approved by the Landlord.
- Where mall flooring is removed to accommodate approved outgo, the floor will be reinstated at the Tenant’s cost on vacation of the tenancy.
- Any internal ramping needs to be identified and allowed for during the tenancy planning stage to ensure joinery units in this area can be installed level.
- Floors within kitchen, food preparation and hair/beauty/skin penetration areas must comply with the BCA and local authority requirements.
- All wet areas to the tenancy (kitchen, food preparation, toilets and hair/beauty/skin penetration, external seating areas) must have a waterproofing treatment applied. The waterproofing product is to be flood tested for a minimum of 12 hours to ensure integrity. This must be witnessed by the TDM at the point of flooding and at the end of the test prior to removing the water.
- Example product: Mapei Mapelastic Aqua Defence. This product can be flood tested after 12 hours drying time. Please contact Mapei for further information on this product.
- Changes in floor level due to mall and tenancy ramping also define the tenancy shopfront entry location and require careful consideration when selecting entry floor finish.
- The approximate common area and tenancy floor ramps and levels are indicated on the tenancy plan. The Tenant is responsible for levelling the tenancy floor where required.
- The floor finish across the entirety of the shopfront zone must sit flush with mall floor finish. Any ramping must not appear visible.

Treatment of Movement Joints and Penetrations

- The Tenant is not permitted to saw, cut, chase or alter the floor slab or columns. The Landlord’s building structure must not be altered by the Tenant.
- The Tenant may not penetrate the slab for core holes or penetrations.
- If the Tenant requires any additional penetrations this must be approved by the Landlord and the Landlord’s structural engineer. Any approved additional works will be performed by the Landlord at the Tenant’s cost.
- The Tenant must allow for movement joints in the floor, walls, ceilings and columns. The treatment for these movement joints must be consistent and integrated with the Tenant’s finishes.
- Movement joints within the kitchen, food preparation and other areas designated by authorities requiring waterproofing must have a waterproof treatment to movement joints or penetrations.
- The tenancy plan will indicate typical location of movement joints to floors where these are known.
- The Tenant must verify the location and type of all floor joints onsite and allow to treat these joints as part of the fitout works at the Tenant’s cost.
- Floor joints treatments are subject to RDM approval.

Walls

- The Tenant must provide all walls and partitions within the premises. The walls between the front of house and back of house must be full height.
- The Landlord’s perimeter tenancy walls will either be a steel stud construction with plasterboard lining, smoke walls clad in plasterboard lining, exposed masonry or exposed concrete walls.
- Exposed walls must have a lining or cladding installed by the Tenant which must be approved by the Landlord.
- Where an open ceiling has been proposed, all walls are to be extended to the underside of the slab/ceiling. Works are at the Tenant’s cost.
- Wall shelving and fittings need to be self-supporting. Otherwise additional wall bracing is required which must not alter the inter tenancy walls in any way.
- Inter-tenancy walls are not to be chased or penetrated in any way. False walls are to be used for any structural or services reticulation requirements.
- For food tenancies, any pass through openings must be at eye height and minimise views to Back of House storage and wash up areas.
- Offset entry to back of house areas required. Offset entry to incorporate front of house finishes.

Ceilings

- The first three meters on the tenancy side of the leased line must be solid ceiling as a minimum requirement.
- Services are to be provided in a cable tray or catenary wire (subject to Landlord approval) and in a tidy manner to the approval of the Landlord.
- Any additional rigid ductwork is to be provided by the Landlord at the Tenant’s cost.
- Where the Tenant’s design does not include the provision of a ceiling then any flexi duct and any replacement of base build flexi duct will be by the Landlord at the Tenant’s cost.
- Further, perimeter inter-tenancy walls must be extended to the underside of the open ceiling by the Landlord at the Tenant’s cost.
- The entire ceiling must be painted out including the structure, services and soffit.

Ceilings - Standard, Food and Pavilion Kiosk

- Canopies may be considered by the Landlord where they do not obstruct sight lines to surrounding retailers.
- In situations where canopies are required, they must comply with law and any authority requirement.
- Fire sprinklers may be required (unless otherwise allowed by the building surveyor) and must be incorporated into the design and be installed at the Tenant’s cost.
- Where fabric is incorporated in projected canopies it shall comply with fire hazard properties as per the BCA.
- All food preparation and open food display areas must be approved by the local authority.

Ceilings – Food Inline

- All food preparation and open food display areas must be located under a ceiling area that has a finish approved by the local authority.
- Open ceilings will not be permitted.

Columns

- All exposed columns must be clad within the customer interface zones.
- Fixing through any Landlord installed column cladding/finish, such as fire spray or carbon fibre-reinforcement will not be approved.

Fitout Criteria – Retail

Fire Hose Reel Cupboards

- All fire hose reel cupboards are to be incorporated into the shopfront design.
- Lettering to the front of the FHR cupboard will be by the Tenant. Letters will be individual letters in laser cut metal or 2pac, acrylic or vinal will not be supported.

Corridor Returns

- All side closing doors and returns to corridors are to be incorporated into the shopfront design.

Audio

- Only professional standard recessed speakers, finished flush with the ceiling are permitted.
- Non-commercial systems are not permitted.
- Permitted sound systems are to be fitted with a sound leveller set at 75db maximum and located a minimum 3000mm from the entry.
- Sound systems are to sit flush with the ceiling.
- Proposed speaker locations to be clearly notated on final design submission.
- Sound systems or stereos are not permitted in kiosk tenancies.

Technology – General

- The Tenant must integrate all point-of-sale equipment into surrounding joinery elements.
- Ensure a seamless integration of all audio visual/ technology items, including but not limited to speakers, security devices, cabling and alarms.

Visual

- All screens are to be programmed with a timer that allows it to be operational when tenancy lighting is switched on.
- Content must be built within Final Cut Pro or similar high-quality program. Content must be managed either in store or via head office systems using a professional content management system.
- Secondary branding or third party promotional material is not permitted.
- Flashing imagery, words, moving still images, secondary or third-party branding television, YouTube or other public visual channels are not permitted content.
- All content proposals must be submitted to RDM and centre management for approval.
- All digital screens are to have a maximum resolution with high definition display technology. Pixelated or visible diodes are not permitted.
- All screens must have controls for screen brightness and contrast. Brightness to be within reasonable visual ratios to the common area lighting. Brightness must not overpower the space. Centre management may request variation via these controls.
- External screens are required to accommodate the correct contrast ratio to maximise visible contrast.
- Sound not permitted

Lighting

- A lux level diagram is required for submission and approval to the RDM.
- Lighting solutions should be better than best practice for compliance with section J6 of the BCA.
- All lighting to be dimmable.
- Signage and shop front illumination must have a time clock set to trading hours and to be dimmable.
- Shopfront illumination levels should generally be provided in line with the following, subject to final Landlord review and approval and compliance with Section J6 of the BCA.
- All strip lighting to have all channels concealed with no visible diodes/hot spotting visible.
- Fluorescent lighting is not permitted. This excludes closed kitchens or back of house areas.
- Where slot views into kitchens are incorporated the lux levels should be considered to ensure a warm and engaging ambience from the counter line.
- Any LED strips used must have an opal acrylic diffuser and be recessed/concealed, and spotting must not reflect off any shiny surfaces.
- Back of house lighting must have a timer or motion sensor for switching in compliance with Section J6 of the NCC/BCA.
- Generally, the Tenant is to provide tenancy lighting with a temperature of 3000K, subject to the Landlord’s final approval.

Security Systems

- The Tenant must provide any security system within the tenancy. The specifications and details for any security system proposed must be approved by the Landlord.
- All security devices and alarms must be concealed within the shopfront structure and located behind the tenancy lease line.
- Freestanding security pedestals are not permitted.
- The system location is to be nominated on all drawings and power supply to the system is to be concealed into the surrounding shopfront structure floor finish, but not the Landlord’s slab.
- No components are to be attached to Landlord’s bulkheads.
- For kiosks, the type of security cameras must be a considered item during design planning phase to ensure that they are concealed and do not compromise the visual presentation of the structure that they are fixed to.
- Small unobscured cameras to be nominated for kiosks.
- No retrofitting of security cameras permitted.
- Dome style cameras are to be specified and are to match surrounding materiality in colour.

Mechanical

- Integrated mechanical services are mandatory.
- The conversion of the mechanical system to spiro or rigid duct work where exposed to suit Tenant’s design of open or no ceiling is at the Tenant’s cost by the Landlord’s contractors. This ductwork must be painted, or spray painted to suit the ceiling finish.
- Linea diffusers are a standard diffusers for all front of house tenancies for Chadstone.

Hydraulic

- It is mandatory to integrate and conceal all hydraulic services.
- No raised floors in kiosk to accommodated reticulation.

Fitout Criteria – Retail

Shopfronts

- Incorporate any columns, fire hose reel cupboards, side closing doors and returns.
- Limit opening to 60% of the shopfront’s width.
- All displays must be located behind the leased line.
- Changes in floor level due to common area ramping may define your shopfront entry location and require careful consideration when selecting an entry floor finish.
- Where installed, it is a requirement for door enclosures to have floor locking plates and holes are to be sleeved and finished flush with the floor.
- Where permitted all dynamic/side closing bifold style doors are to be set back 1000mm in from the lease line and powder coated in a finish to marry with the shopfront detailing.
- All doors to be setback 1000mm from lease line.
- Roller shutters are not permitted.
- For dynamic doors, a mesh infill or similar is required to panels, acrylic infill panels are not permitted. During trade doors must be able to be completely open.
- Glazing to maximise panel size with minimal clear silicon joints and recessed glazing channels. Glazing fins are not permitted.
- Design and certification of structural elements is to be undertaken by a qualified and licensed structural engineer.
- The Tenant and Tenant’s designer must consult with their nominated structural glazing or facade engineer to obtain advice with regard to proposed shopfront design during the design development submission stage. This is to ensure that any structural glazing recommendation is sympathetic to the overall shopfront design concept. Structural glazing/facade engineers completed documentation and certification is to be submitted as part of the final design submission. Refer to Annexure 3.
- The shopfront structure, sign and bulkheads are to be supported independently of the Landlord’s common area ceiling and bulkheads. Where an exposed steel frame bulkhead is provided by the Landlord the Tenant will be permitted to fix signage and branding subject to the RDM’s approval. The Tenant, in conjunction with the Tenant’s designer, must confirm locations of support structures prior to commencing construction drawings. The Tenant must not alter any of the Landlord’s services.

Fixtures, Fittings, Furniture and Equipment

- Proprietary display cabinets will not be permitted.
- Conceal display systems in the wall design with a bulkhead. No fixtures to be pushed against tenancy walls.
- No exposed casters or feet to units.
- All stripping is to be fully recessed and emphasis placed on creative, custom bracketing and shelving.
- Recycled fixtures will be permitted based on design merit within the context of the store concept.
- Excessive areas of unbroken slat wall displays will not be approved.
- Where slat walls are incorporated, framing, divisions, colour blocking, signage and a header detail to the top of the wall is expected.
- No slat wall is permitted within the first 1500mm of the shopfront.
- All loose mobile fixtures are to be located on the floor plan and be of quality standard.

Food Kiosks

- Solid joinery counter at customer interaction sections is to be a maximum height of 1100mm. All counter heights are to comply with relevant Australian standards.
- Solid structure to maximum 1400mm will be permitted to a small section of the kiosk perimeter.
- Any structure above 1400mm is subject to approval by the RDM and be clear glazed.
- All equipment including drinks fridges must maintain a maximum height restriction of 1400mm. Subject to RDM approval any equipment over 1400mm must be concealed and integrated as part of the overall design solution.

Food Inline, Food/Pavilion Kiosk

- All equipment must be recessed or built into the counter, rear and side walls and excluding inter-tenancy walls.
- All front counter equipment to be incorporated into the joinery.
- Establish capacity required for refrigerated bottled drinks to ensure adequate storage.
- No counter top fridges by third party suppliers or generic fridges permitted at any time.
- Designate areas for crockery, packaging, paper goods, staff bags and personal possessions, administration materials, cleaning products and garbage bins etc.
- Drinks display fridges to be shrouded or built in and free of supplier branding. Drinks fridges to be black, white or stainless steel.
- Equipment is to be stainless steel or black only. Any variation to this must be submitted for consideration.
- Glazing channels for glass display cabinets to be set into the joinery units and utilise UV rated silicone for butt joints.
- Lighting in glass cabinets must be concealed.
- All equipment must be new and fully integrated into the tenancy design.
- Plumbing and basins should be integrated with sightlines onto such areas minimised.
- Frameless, square edge profile display cabinets are encouraged. Completely framed units will not be permitted unless there is strong design merit.
- Where glass cabinets or displays are proposed they shall have all glazing channels set into the joinery units and utilise silicone butt joints.
- Compressors and condensers are generally to be located external to the tenancy. Condensers and compressors will not be permitted within tenancy ceiling spaces or above cool rooms.
- Ventilation slots for integrated refrigeration are not permitted on counter face.
- If seating is included, the area must be demarcated by fixed barriers to the Landlord’s approval.

Inter-tenancy Junction

- The Inter-tenancy junction describes the connection point between two shopfronts, allowing appropriate separation between neighbouring facades.
- Unless instructed otherwise by your RDM, all tenants are to treat the left-hand-side inter-tenancy wall, as seen from the mall side.
- Finish is to be continual with no joins.
- Colour to be approved by your RDM.
- This is to be finished as per the lessor’s standard detail.

In-Go’s and Out-Go’s

- In-go’s and out-go’s are encouraged within the shop front design, whereby a maximum of 60% of the activation zone may either protrude or retract over the lease-line.
- In-go’s and out-go’s are limited to 200mm.
- In-go’s and out-go’s can not be located within the 300mm neutral zone.

Cool Rooms

- Factory Mutual (FM) approved cool room insulation panelling. The Tenant acknowledges the following design elements will not be acceptable to the Landlord:
 - Extruded or expanded polystyrene (EPS)
 - FM approved Class 1 materials must be specified including polyisocyanurate (PIR) panels and/or non-combustible insulation material such as rockwool or glass wool

This document should be read in conjunction with the Fitout Guide document, the Disclosure Statement (if any) and the agreement for lease and/or lease (‘Lease Documents’) issued to you by the Landlord. This document is not a legal document and is produced to assist tenants by prescribing the Landlord’s general requirements for the design, layout, standard and quality of tenancies. The Lease Documents require you to comply with the Landlord’s fit out guidelines of which this document forms part. To the extent of any inconsistency between this document and the Lease Documents, the Lease Documents take precedence.

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CHADSTONE
THE FASHION CAPITAL



Annexure 2

MOOD BOARD PROPOSAL CHECKLIST

Moodboard Proposal Checklist

In preparation for your Moodboard presentation with your Vicinity RDM, please refer to the following checklist items to ensure you have

everything in your presentation pack ready.

Subsequent drawing submissions shall address the comments from the RDM Moodboards Review feedback.

DRAWINGS

- ☐ Minimum of 3 pages of coloured imagery supporting design intent and demonstrating relevance to The Pavilion's overall design direction, submitted in A3 PDF format,
- ☐ 1:50 Draft floor plan showing proposed layout of the tenancy including joinery, fixtures and furniture,
- ☐ Details and specifications of any speciality items or elements intended to be included within the tenancy which Vicinity, Services Consultants or Council need to be aware of with regard to weight, connections and/or permits,

FINISHES

- ☐ Minimum of 1 page of coloured imagery of proposed finishes supporting design intent and demonstrating relevance to The Pavilion's overall design direction, submitted in A3 PDF format,

Annexure 3

DESIGN CONCEPT PROPOSAL CHECKLIST

Design Concept Proposal Checklist

In preparation for your Design Concept presentation with your Vicinity RDM, please refer to the following checklist items to ensure you have everything in your presentation pack ready.

Subsequent drawing submissions shall address the comments from the Design Concept Review feedback.

DRAWINGS - INLINE TENANCY

- ☐ Minimum of 2 coloured shopfront perspectives submitted in A3 PDF format,
- ☐ Minimum of 3 coloured internal perspectives submitted in A3 PDF format,
- ☐ 1:50 Floor plan showing proposed layout of the tenancy including joinery, fixtures and furniture, submitted in A3 PDF format,

DRAWINGS - KIOSK

- ☐ Minimum of 4 coloured perspectives, showing all 4 sides of kiosk, including any related seating areas, submitted in A3 PDF format,
- ☐ 1:20 Floor plan showing proposed layout of the kiosk including joinery, fixtures and furniture, submitted in A3 PDF format,

ARCHITECTURAL MATERIALS

- ☐ Finishes Board with physical samples of proposed finishes,
 - ☐ Finishes to be notated on relative drawings,
- Note: Check on availability of materials and potential lead times and factor into section,

IMAGERY

- ☐ Further developed imagery to support Design Concept Proposal including, but not limited to, key design elements, furniture, lighting

EQUIPMENT

- ☐ Details and specifications of all equipment and elements necessary for trade, including elements which Vicinity, Services Consultants or Council need to be aware of with regard to weight, connections and/or permits,

OPERATIONAL PLANNING

- ☐ Operational workflow plan demonstrating all aspects including flow of stock and management of waste.

Annexure 4

SERVICES SUBMISSION CHECKLIST

Services Proposal Checklist

In preparation for submitting your Services Proposal to your Vicinity RDM, please refer to the following checklist items to ensure you have everything in your documentation pack ready.

Subsequent drawing submissions shall address the comments from the Services Review feedback.

DRAWINGS – INLINE TENANCY

- ☐ 1:50 Dimensioned floor plan submitted in A3 PDF and CAD format, showing approved layout of the tenancy including all relative information including but not limited to:
 - Joinery, fixtures, and furniture,
 - Building grid lines in line with tenancy lease plans,
 - Nominated EDB & NBN location, dimensioned if location is critical to the design, noting 600mm required for EDB door swing,
 - Nominated air conditioning thermostat location (this may have to be adjusted to suit system),
 - Where applicable, kitchen exhaust canopy location nominated with dimensions & specifications,
 - Nominated connection points for standard and greasy waste, dimensioned off grid lines,
 - Location of all core hole penetrations, (including tundish points, electrical, hydraulic, refrigerant), dimensioned off grid lines. Please note size of penetration required,
 - Location, size, and depth of any proposed chasing to tenancy slab for review,
 - Location of heavy equipment (compactors, HWC, safes) including weight, height, specifications,
 - Location of any recessed door pivots and depth required to be embedded in slab,

- ☐ 1:50 Dimensioned reflected ceiling plan (RCP) submitted in A3 PDF and CAD format, showing approved layout of the tenancy ceiling including all relative information including but not limited to:
 - Ceiling height,
 - Lighting layout, including dimensions,
 - Type of diffusers nominated in preferred locations, (square, round, linear (1,2 or 3 slot, continuous),
 - Preferred colour of registers,
 - Preferred air conditioning return grille location, or proposed perforation ceiling detail to balance air flow,

DRAWINGS – KIOSK

- ☐ 1:20 Dimensioned floor plan submitted in A3 PDF and CAD format, showing approved layout of the tenancy including all relative information including but not limited to:
 - Joinery, fixtures, and furniture,
 - Building grid lines in line with tenancy lease plans,
 - Nominated EDB & NBN location, dimensioned if location is critical to the design, noting 600mm required for EDB door swing,
 - Where applicable, kitchen exhaust canopy location nominated with dimensions & specifications,

- Nominated connection points for standard and greasy waste, dimensioned off grid lines,
- Location of all core hole penetrations, (including tundish points, electrical, hydraulic, refrigerant), dimensioned off grid lines. Please note size of penetration required,
- Location, size, and depth of any proposed chasing to tenancy slab for review,
- Location of heavy equipment (ovens, HWC, safes) including weight, height, specifications,

ADDITIONAL REQUIRED SUPPORTING INFORMATION

- ☐ Lighting specifications & Section J calculations for lighting demonstrating Building Code compliance as well as Design Vision & Fitout Criteria compliance,
- ☐ Confirmation if electrical underslung conduit required for cable reticulation under slab,
- ☐ Doors to rooms inside tenancy to be undercut to balance air conditioning system rather than door grilles,
- ☐ Specifications of all condenser units to be located remotely, noting this needs to be balanced with Vicinity's other operating requirements, thus tenants preferred locations may not be achievable

ENVIRONMENTALLY SUSTAINABLE DESIGN (ESD) CHECKLIST

- ☐ Checklist completed accurately, signed, and dated,

SPECIFIC FOOD EXHAUST REQUIREMENT CHECKS

- ☐ Check Exhaust nominated in Market Hall (Blue & Orange Zones),
- ☐ Specifications of equipment required for display cooking (Blue Zone),
- ☐ Orange Zone – (Light Cooking) Portable engineered recirculating hoods (Limited capacity of 3 X Mobile Kitchen Hoods only out of the 6 Orange zone)
- ☐ Proprietary commercial low velocity engineered kitchen exhaust hoods specified

SPILL AIR REQUIREMENTS

- Inline Tenancy**
- ☐ Permeability (opening) in shopfront zone (0.0035m²) per 1 m²,
- ☐ Permeability must be permanent to shopfront zone including when shop is closed,
- Kiosk Tenancy**
- ☐ Permeability to ceilings above kiosks to be documented if required,
- ☐ Type of open area can be designed via louvers, perforation, or launder slots,
- ☐ Location of open area must be beneath the smoke buffer

ODOUR CONTROL – FISH & BEAUTY OPERATORS, RUBBISH AREAS

- ☐ Dedicated supplementary exhaust & make up air to tenancy (beauty) & enclosed room (fish, rubbish),
- ☐ Dedicated enclosed room for fish cleaning & preparation, documented on drawings, with self-closing mechanism to door, floor waste and drain with bucket trap,
- ☐ Operational waste management plan to be provided

Annexure 5

FINAL DESIGN SUBMISSION CHECKLIST

Final Design Documentation Submission Checklist

DRAWINGS

- ☐ Drawing Schedule / Transmittal Form listing all pages submitted All Drawing submissions are to be electronically emailed in A3 PDF format.
- ☐ All Drawing submissions are to be electronically emailed in A3 PDF format
- ☐ All revisions to be clouded and cross reference to a revision number
- ☐ All Plans must include the building gridlines that are identified on the Landlord's Tenancy drawings.
- ☐ 1:50 Floor plan that includes:
 - ☐ All joinery locations, fixtures, fittings and floor finishes.
 - ☐ Storage areas and location of fixtures including the size and if they are free standing or require structural support
 - ☐ Electrical Distribution Board (EDB). Clear access 600mm for door swing.
 - ☐ Locations and specifications for size and weight of heavy equipment which includes safes, hot water services and compactors.
 - ☐ Fire extinguisher and fire blanket location.
 - ☐ Left hand side inter tenancy wall capping is indicated as by Landlord at Tenant's cost.
- ☐ 1:50 Services plan that includes all floor penetrations / services dimensioned from the building gridlines including:
 - ☐ The floor slab cannot be chased. This must be considered when selecting a power reticulation method. RDM to confirm Centre specific requirements.
 - ☐ Proposed core hole penetrations required for electrical or hydraulic purposes including tundishes and silt-buckets, floor wastes; (locations to be approved); RDM to confirm Centre specific requirements.
 - ☐ Telephone and data requirements and locations. This includes GPOs, data outlets and internet connections.
 - ☐ Electrical Distribution Board (EDB). Clear access 600mm for door swing.
 - ☐ Preferred location for VAV Air Conditioning thermostat.
- ☐ 1:50 Floor Finishes plan that includes all floor penetrations dimensioned from the building gridlines including:
 - ☐ Floor wastes;
 - ☐ Slab and Finished floor level to suit levels nominated on Landlord's Tenancy drawings.
 - ☐ Ramps and gradients of floors that comply with all relevant authorities requirements;
 - ☐ Mall tile to tenancy floor threshold / junction detail.

DRAWINGS CONTINUED

- ☐ 1:50 Articulated Reflected Ceiling plan including:
 - ☐ Ceiling heights to suit levels nominated on Landlord's Tenancy drawings shown as RL (Reduced Level).
 - ☐ Lighting Layout and images of all light fittings. Please note that all Tenancy lighting must comply with current BCA requirements;
 - ☐ Specification of all lights. Include lighting layout for external seating area (if applicable)
 - ☐ Preferred Air Conditioning diffuser locations and type;
 - ☐ Preferred air relief type- linear slot grille or architectural opening;
 - ☐ Location of ceiling access panels;
 - ☐ Ensure all suspended light fittings are a minimum 550mm below ceiling
 - ☐ Exit lights and signs if required by Building Surveyor;

Food Tenancies require additional information:

- ☐ Size and location for exhaust hood; (Exhaust hood to be procured in line with Exhaust hood Annexure and include in ESD checklist annexure)
- ☐ Specification, dimension and location of all hardwired and plug-in equipment and refrigeration. Ensure compliance with heat rejection guidelines.
- ☐ Specification, dimension, location, fixing detail, access provisions and weight of refrigeration condenser unit. Unit to be located within the tenancy joinery or ceiling space subject to approval by Vicinity Centres services consultants.
- ☐ 1:50 Coloured shopfront section.
- ☐ 1:50 Internal elevations.
- ☐ Coloured shopfront perspective
- ☐ Lux level diagram of the Tenancy

JOINERY

- ☐ Wall and floor display unit details @ 1:20 scale.
- ☐ Sales Counter details @ 1:20 scale.
- ☐ Photographs of units if available.

SIGNAGE

- ☐ 1:20 detail and specification showing all proposed finishes, dimensions, form of illumination, construction and installation detail.
- ☐ Section detail through signage and mall bulkhead, showing fixings to main structural elements within the ceiling, if applicable.

GRAPHICS

- ☐ Graphic print specifications and installation detail.
- ☐ Graphic locations to be nominated on the drawings
- ☐ Final Graphics documentation

FINISHES

- ☐ Finishes specification
- ☐ Hard copy of Materials and Finishes Board (max A3 format).
- ☐ PDF Colour version of Materials & Finishes Board.
- ☐ All finishes to be nominated on the drawings
- ☐ Ensure availability of materials and lead times are allowed

SHOPFRONT STRUCTURAL AND GLAZING ENGINEERING

- ☐ Glazing Engineer's documentation to be carried out by a certified Structural Glazing/Façade Engineer. Glazing to be clear with no tinting unless approved by RDM
- ☐ Submit copy of Certified Structural Engineer's drawings as a reference only as to be supplied to relevant Building Surveyor and LandLord for approval.
- ☐ Structural Engineer's drawings for any bulkheads or similar elements and signage are required for the shopfront construction, All connection details of these elements to the base building are to be submitted.

TENANT'S SERVICES AND ESD CHECKLIST

- ☐ To be completed and included with Design submission.

TENANCY PROJECT MANAGER

- ☐ Tenancy Project Manager/Centre Operations Manager to forward to Landlord's consultants for review.
- ☐ The Tenancy Project Manager/Centre Operations Manager will forward all plans and relevant information for Category 1 costing of Landlord's works at Tenant's cost.

Annexure 6

ESD CHECKLIST

Sustainability VISION

Vicinity Centres' (Vicinity's) purpose is to enrich community experiences.

Our Sustainability strategy is focused on the areas where Vicinity can directly make the greatest difference; that is creating low carbon, sustainable destinations that are resilient to climate change and support the local community. For more on our sustainability strategy, please visit: <http://sustainability.vicinity.com.au/>

As a global leader in sustainability, we are focused on providing healthy, enticing and inclusive spaces for our tenants and customers and ensuring our centres use resources in the most efficient way.

By working with our tenants, together we can drive better sustainability outcomes.

SUSTAINABILITY

Consider the environmental impact of your design in the finishes displays and lighting.

Key Considerations

PROCUREMENT

- Use products and materials with sustainable and ethical supply chains.
- Design to reduce waste in the fitout process, ongoing operation of the tenancy and the deficit process.

FINISHES

- Specify Low VOC (Volatile Organic Compound) to all paints, finishes, adhesives, inks, sealants & adhesives.
- Specify E1 or E0 (low formaldehyde emission) to all adhesives, joinery and composite wood products.
- Specify FSC (Forest Stewardship Council), PEFC (Programme for the Endorsement of Forest Certification) certified timber & wood products.
- Specify HDPE (high-density polyethylene) or PP (polypropylene) instead of PVC where possible.
- Select products and finishes with certification from GECA, Global GreenTag or equivalent. Use of timber from illegal sources or old growth forests is not permitted.
- Consider Stewardship Programs that allow for take-back/recycling at end of use.

LIGHTING

- Specify LED lighting rather than metal halide or fluorescent with control gear, sensors & timers. Low voltage lighting is not permitted.

EQUIPMENT & APPLIANCES

- Ensure equipment has the highest Energy Star rating possible.
- Appliances such as washing machines and dishwashers must have the highest WELS rating possible.
- Water efficient Woks or cooking systems such as induction cooking must be used.

DESIGN & CONSTRUCTION

- Tenants should consider designers, suppliers and contractors with a proven understanding of sustainable retail design and standards such as Green Star, Global Green Tag, DECLARE or GECA. Refer to the GreenStar website for a list of GreenStar practitioners – <https://www.gbca.org.au/people/>

FOR MORE INFORMATION

- Refer links for additional information.

ESD & Services Checklist

Complete and submit to Landlord's representative

Centre Name	<input type="text"/>	Centre State	<input type="text"/>
Tenancy No	<input type="text"/>	Tenancy Name	<input type="text"/>
Tenancy Usage	<input type="text"/>	Tenancy Area (m2)	<input type="text"/>
Intended hours of operation	<input type="text"/>	Average Population (i.e. Staff & Customers)	<input type="text"/>

Contact Name	<input type="text"/>	Tel No.	<input type="text"/>
Mobile	<input type="text"/>		
Email	<input type="text"/>		
Contact Address	<input type="text"/>		

Tenancy Designer	<input type="text"/>	Contact	<input type="text"/>
Phone	<input type="text"/>		
Email	<input type="text"/>		
Address	<input type="text"/>		

Contractor	<input type="text"/>	Contact	<input type="text"/>
Phone	<input type="text"/>		
Email	<input type="text"/>		
Address	<input type="text"/>		

Lighting	No. of Phases	Watts	Power	No. Of
NOTE: 2019 BCA Section J changes apply from 1 May 2019: The allowable maximum illumination power density (measured in W/m ²) has been reduced from 22 W/m ² to 14 W/m ²				
LED (preferred)	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Incandescent	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Fluorescent	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Other	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Total Lighting and appliances	<input type="text"/>	Heat Output (watts)	<input type="text"/>	Watts/m2
				<input type="text"/>

APPLIANCE (TYPE)	No. of Phases	Power (Watts)	Heat Output (Watts)	Gas (mj/hour)
------------------	---------------	---------------	---------------------	---------------

Attach details of Additional items including Computer, Fax, Stereo, etc.

1.				
2.				
3.				
4.				
5.				
6.				
7.				
8.				

COOKING EQUIPMENT	No. of Phases	Power (Watts)	Heat Output (Watts)	Gas (mj/hour)
-------------------	---------------	---------------	---------------------	---------------

Attach details of Additional items

1.				
2.				
3.				
4.				
5.				
6.				
7.				
8.				
9.				
10.				
11.				
12.				

AIR CONDITIONING (TYPE)	No. of Phases	Power (Watts)	Heat Output (Watts)	Gas (mj/hour)
-------------------------	---------------	---------------	---------------------	---------------

Attach details of Additional items – Application to be made for supplementary air.

1.				
2.				

REFRIGERATION EQUIPMENT (TYPE)	No. of Phases	Power (Watts)	Heat Output (Watts)	Gas (mj/hour)
--------------------------------	---------------	---------------	---------------------	---------------

Attach details of Additional items

1.				
2.				
3.				
4.				
5.				
6.				
7.				
8.				

EXHAUST AND MAKE UP SYSTEM (TYPE)	No. of Phases	Power (Watts)	Heat Output (Watts)	Gas (mj/hour)
-----------------------------------	---------------	---------------	---------------------	---------------

Attach details of Additional items

Tn. 1-8 Common Exhaust. If exhaust exceeds common supply an application must be made for a separate exhaust generally conforming to attached design.

1.				
2.				
3.				
4.				
5.				

Special Requirements

Computer ☐ TV ☐ Fax ☐

Appliance & Equipment Brochure ☐ Exhaust Hood Layout ☐ Make-up System Layout ☐

Ventilation Exhaust Requirements

Hood Size:

Exhaust air quality

Air Conditioning Layout ☐

Litres per second:

Refrigeration services

Location of coolroom/freezer

Room compressor/condenser
(Attach additional information)

Plumbing Requirements:

Confirmation (circle)

Type: list equipment/or type

Hot water requirements

☐ Yes

☐ No

Domestic waste requirements

☐ Yes

☐ No

Natural gas requirements

☐ Yes

☐ No

mj/hour

Water supply requirements

☐ Yes

☐ No

Trade waste (grease) requirements

☐ Yes

☐ No

Electrical provisions for (please tick)

☐ Signage

☐ Refrigeration

☐ Exhaust Ventilation

☐ Security

☐ Make-up Air System

☐ Other

Security system requirements:

☐ Yes

☐ No

☐ Other

MATERIALS & FINISHES

Timber Products & Joinery

Are timber products specified on approved drawings as FSC (Forestry Standards Council), PEFC (Programme for the Endorsement of Forest Certification) products with certified CoC (Chain of Custody) to merchant level? Note: illegal or old growth timbers are banned within Vicinity Centres.	N/A <input type="checkbox"/>	FSC <input type="checkbox"/>
All wood composite wood products (e.g. joinery, plywood etc) are required to be specified on approved drawings as low in formaldehyde emissions i.e. E0 rated.	Confirmed <input type="checkbox"/>	

Glass & Glazing

Specify the total area of glass m2 within shopfront glazing.	M2
Specify the largest glass dimensions of each panel (refer to your shopfitter or glazing engineer if required)	H x L

Paint Finishes

All paint finishes are required to be specified on approved drawings as low in Volatile Organic Compounds (VOCs). Note: this includes 2 pack and hand applied finishes.	N/A <input type="checkbox"/>	Confirmed <input type="checkbox"/>
--	---------------------------------	---------------------------------------

Graphics & Signage

All graphics and signage substrates and inks are required to be specified as low in VOCs.	N/A <input type="checkbox"/>	Confirmed <input type="checkbox"/>
Are polymers specified to be biodegradable?	No <input type="checkbox"/>	Yes <input type="checkbox"/>

Lacquers, Adhesives & Sealants

All lacquers, adhesives and sealants are required to be specified on approved drawings as low in VOCs.	No <input type="checkbox"/>	Yes <input type="checkbox"/>
--	-----------------------------	------------------------------

MATERIALS & FINISHES

Plasterboard Walls (not including landlord inter-tenancy walls)

Are plasterboard products specified as recycled or recyclable? le: Knauf, or Powerscape?	No <input type="checkbox"/>	Yes <input type="checkbox"/>
---	-----------------------------	------------------------------

Display & Racking Systems

Are any of the display systems powder coated rather than chromed or plated?	No <input type="checkbox"/>	Yes <input type="checkbox"/>
Are any of the plastics products specified as recyclable?	No <input type="checkbox"/>	Yes <input type="checkbox"/>
Are displays specified with glass rather than acrylics?	No <input type="checkbox"/>	Yes <input type="checkbox"/>

Materials – Floor Finishes

All floor finishes are required to be specified on approved drawings as low in VOCs.	N/A <input type="checkbox"/>	Confirmed <input type="checkbox"/>
Finishes should be specified with 2 or more of the following:		
More than 10% recycled or recycled content	No <input type="checkbox"/>	Yes <input type="checkbox"/>
Warranty of more than 7 years	No <input type="checkbox"/>	Yes <input type="checkbox"/>
Manufacturer is ISO14001 certified	No <input type="checkbox"/>	Yes <input type="checkbox"/>
Manufacturer/ supplier operates a take-back programme	No <input type="checkbox"/>	Yes <input type="checkbox"/>
Are produced locally (within 500km of the site)	No <input type="checkbox"/>	Yes <input type="checkbox"/>

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Estate Licence Pty Ltd
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Vicinity (Vic) Pty Ltd
ABN 47 054 494 352

Vicinity Limited

ABN 90 114 757 783
and Vicinity Centres RE Ltd
ABN 88 149 781 322
as responsible entity for:
Vicinity Centres Trust
ARSN 104 931 928

Annexure 7

SUSTAINABILITY REQUIREMENTS

Sustainability Requirements

Sustainability Reference

Credit 8a – Operational Waste

- Recycling streams should be considered in the back of house design to incorporate adequate spacing and facilities for the collection and separation of paper and cardboard, glass, plastic and organics.

Credit 9.1 – Ventilation System Attributes

- All building ventilation systems must be designed to comply with ASHRAE Standard 62.1:2013 in regards to minimum separation distances between pollution sources and outdoor air intakes.
- Any mechanical system must be designed to provide adequate access for maintenance to both sides of all moisture and debris-catching components, within the air distribution system.
- All new and existing ductwork must be cleaned in accordance with the recognised standards per the following.

Credit 9.1 Ventilation System Attributes

- AIRAH HVAC 2010 Hygiene Best Practice Guideline.
- ASHRAE Standard 62.1:2013, Section 5
- ACR 2006 Assessment, Cleaning and Restoration of HVAC Systems
- SMACNA IAQ Guidelines for Occupied Buildings Under Construction

Credit 9.3B Exhausting the Pollutants Directly to the Outside

- All kitchens must be ventilated in accordance with AS 1668.2:2012.
- A separate exhaust system must be provided for the kitchen exhaust.
- The kitchen must be physically separated from the adjacent spaces or have an opening no larger than an area of 2.5m²
- Kitchenettes, tea points or cooking equipment employed for the preparation of food which has a power input less than 0.5kW/m² is excluded.

Credit 11.0 – Minimum Lighting Comfort

- All lighting must meet these requirements:
 - o Luminaires that have either
 - A minimum Class A1 and A2 ballast for all fluorescent lighting;
 - Electronic ballasts for all High Intensity Discharge (HID) lighting;
 - Electronic drivers that feature 12-bit or greater resolution for all Light - emitting Diode (LED) lighting; or
 - High frequency ballasts for all other lighting types, including incandescent (incl Halogen, dichroic (eg low voltage downlights) and High Intensity Discharge (eg metal halide, low/high pressure sodium)
 - o All light sources to have a minimum Colour Rendering Index (CRI) of 80.

Credit 11.1 - General Illuminance and Glare reduction

- Lighting levels are to be designed to comply with best practice guidelines and glare to be eliminated in accordance with the following requirements:
 - o Best practice lighting levels for each task within each space type is designed a lighting with a maintained illuminance that meets the levels recommended in the relevant standard.

Type of Task/Activity	Guidance
Industrial tasks and processes	Table E1 of AS/NZS 1680.2.4
Circulation and other general areas	Table D1 of AS/NZS 1680.2.1
Healthcare spaces	Table F1 of AS/NZS 1680.2.5
Office spaces	Table E.1 of AS/NZS 1680.2.2
Workspaces and other activities	Table 3.1 of AS/NZS 1680.1

- Bare light sources must be fitted with baffles, louvers, translucent diffusers, ceiling design or other means that obscure the direct light source from all viewing angles of occupants including occupants looking directly upwards.

Credit 11.3 – Localised Lighting Control

Where Tenants are to install their own lighting, the lighting control design shall provide the ability for occupants (staff) to control the lighting in their immediate environment. This includes turning the lights on and off adjusting their lighting levels.

Credit 13.1.1 - Paints, Adhesives and Sealants

Product Category	Max TVOC content in grams per Litre (g/L) of ready to use product
General purpose adhesives and sealants	50
Interior wall and ceiling paint, all sheen levels	16 with at least 50% of paints (by volume) achieving a maximum TVOC content of 5g
Trim, varnishes and wood stains	75
Primers, sealers and prep coats	65
One and two pack performance coatings for floors	140
Acoustic sealants, architectural sealant, waterproofing membranes and sealant, fire retardant sealants and adhesives	250
Structural glazing adhesive, wood flooring and laminate adhesives and sealants	100

- All carpets must meet the TVOC Emissions Limits as set out in the table below or be certified under a recognised Product Certification Scheme, with the product certificate being current at the time of purchase.

Table 13.1.2B Carpet Test Standards and TVOC Emissions Limits		
Compliance Option	Test Protocol	Limit
ASTM D5116	ASTM D5116 – Total VOC Limit*	0.5mg/m2 per hour
	ASTM D5116 – 4-PC (4 -Phenylcyclohexene)*	0.5mg/m2 per hour
ISO 16000/EN 13419	ISO 16000 / EN 13419 – TVOC at three days	0.5mg/m2 per hour
ISO 10580 / ISO/TC 219 (Document N238)	ISO 10580 / ISO / TC 219 (Document N238)- TVOC at 24 hours	0.5mg/m2 per hour
Both limits should be met when testing against ASTM D5116		

Credit 13.2 – Engineered Wood Products

- Engineered wood products included as part of the fitout must meet the below formaldehyde emission limits as set out in the table below or be certified under a recognised Product Certification Scheme, with the product certificate being current at the time of purchase.

Table 13.28 : Formaldehyde Emission Limit Values for Engineered Wood Products

Test Protocol	Emission Limit / Unit of Measurement
AS/NZS 2269:2004, testing procedure AS/NZS 2098. 11:2005 method	≤1mg/L
AS/NZS 1859.1:2004 – Particle Board, with use of testing procedure AS/NZS 4266.16:2004 Method 16	≤1mg/L
AS/NZS 1859.2:2004 – MDF with use of testing procedure AS/NZS 4266.16:2004 Method 16	≤1mg/L
AS/NZS 4357.4 Laminated Veneer Lumber (LVL)	≤1mg/L
Japanese Agricultural Standard MAFF Notification No. 701 Appendix Clause 3 (11) – LVL	≤1mg/L
JIS A 5908:2003 – Particle Board and Plywood, with use of testing procedure JIS A 1460	≤1mg/L
JIS A5905: 2003 – MDF with use of testing procedure JIS A 1460	≤1mg/L
JIS A1901 (not applicable to Plywood, applicable to high pressure laminates and compact laminates)	≤1mg/m ² hr*
ASTM D5116 (applicable to high pressure laminates and compact laminates)	≤1mg/m ² hr
ISO 16000 part 9, 10 and 11 (also known as EN 13419) applicable to high pressure laminates and compact laminates	≤1mg/m ² hr (at 3 days)
ASTM D6007	≤0.12mg/m ³ **
ASTM E1333	≤0.12mg/m ³ ***
EN717-1 (also known as DIN EN 717-1)	≤0.12mg/m ³
EN717-2 (also known as DIN EN 717-2)	≤3.5mg/m ² hr
<p>*mg/m²hr may also be represented as mg/m²/hr</p> <p>** The test report must confirm that the conditions of Table 3 comply for the particular wood product type, the final results must be presented in EN 717-1 equivalent (as presented in the table) using the correlation ratio 0.98.</p> <p>*** The final results must be presented in EN 717 -1 equivalent (as presented in the table) using the correlation ratio of 0.98.</p>	

Credit 18 – Potable Water

- Sanitary fixtures and equipment to be installed that meets the below WELS ratings for each fixture/equipment type.

Table 18B.1 Nominated Fixture WELS Rating	
Fixture / Equipment Type	Wels Rating
Taps	6 Star
Urinals	6 Star
Toilet	5 Star
Showers	3 Start (> 4.5 But <= 6.0)**
Clothes Washing Machines	5 Star
Dishwasher	6 Star
** The 3 star (> 4.5 but <= 6.0) requirement relates to Range F which is specified for both High Pressure and Low Pressure Showers as per Table 3.1 and Table 3.2 respectively of the AS NZS 6400-2016 Water Efficient Products Standard. For Showers, within one start of this Category F WELS rating means showers number either 3 star (6.0 but <= 7.5) 3 star (4.5 but <= 6.0) 4 star (>6.0 but <= 7.5) or 4 star (>4.5 but <= 6.0)	

Credit 20.2 – Timber

- Timber used on the project must meet either of the below requirements:
 - o Certification by a forest certification scheme, such as FSC International or PEFC-accredited.
 - o Be from a reused source.
- Certified timber and timber products must be sourced from certified forests and be accompanied by a relevant Chain of Custody (CoC) in order to be recognised as certified timber.
- Timber that is reused includes timber that is pre-existing in a building and timber that is procured from a second-hand source. If the timber is produced from 100% post-consumer recycled timber without the incorporation of any virgin timber this can be included as 'reused timber'.
- Bamboo and cork are not covered under any forest management standards and are therefore excluded from this requirement.

Credit 20.3 – Permanent Formwork, Pipes, Flooring, Blinds and Cables

- Permanent formwork, pipes, flooring, blinds and cables installed as part of the fitout should meet the following requirements, either:
 - o Do not contain PVC, examples include HDPE for pipes and cabling
 - o Meet the GBCA's Best Practice Guidelines for PVC including a valid audit verification certificate for each of the PVC products used.
- The Vinyl Council of Australia has developed a registry of products that meet these requirements which is available [here](#).

Credit 21 – Sustainable Products

- It is recommended that the fit out incorporates materials that meet the following:
 - Reused products: Products that have been previously used and are incorporated in the project without significant changes to the structure or function of the item
 - Recycled Content Products: Recycled content items are items produced with recovered materials.
 - Environmental Product Declarations (EPD): Products that have a product specific or industry wide, third party published EPD.
 - Third Party Certification: Products certified through a product certification scheme such as GECA, Global Green Tag and Declare.

Credit 22 – Construction and Demolition Waste

- It is recommended that the fit out meets construction and demolition waste to landfill requirements of total waste generation of <10kg/m².
- It is recommended the design incorporates elements of prefabrication or modular installations which reduce the tenancy fitout waste generated.

Annexure 8

SAFETY IN DESIGN CHECKLIST

Safety in Design Report

PART 1: INSTRUCTIONS

The Work, Health and Safety (WHS) Regulations (2011) require the designer of a structure, or any part of a structure to provide a written Safety in Design report to the person conducting a business or undertaking (PCBU) who commissioned the design.

To facilitate compliance with this regulation (295.1), this template has been created for use by designers engaged by Vicinity. A Safety in Design Report must be generated for each individual design generated for Vicinity whether by an internal or externally engaged designer. A designer may opt to use another version of a Safety in Design Report, e.g. an in house version.

Note that a Safety in Design Report is not required in Victoria or Western Australia as at September 2014, but is a legal requirement in all other jurisdictions.

This template (or equivalent) must be completed and submitted with any design to Vicinity.

THE ABOVE INFORMATION IS A TRUE AND ACCURATE AT THE TIME OF WRITING.

Designer(s) name:

Employer:

Centre name:

Date:

Description of design:

THE ABOVE INFORMATION IS A TRUE AND ACCURATE AT THE TIME OF WRITING.

Attach to this report a statement including details of any hazardous materials or structural features and your assessment of the risks to WHS resulting from these hazards.

☐ Attached

☐ N/A

Attach to this report a statement including details of any actions you have taken to reduce the risks associated with the design.

☐ Attached

☐ N/A

Attach to this report a statement including details of any changes required to construction methods to reduce or eliminate risks.

☐ Attached

☐ N/A

Attach to this report a statement including details of any parts of the design where hazards have been identified but not resolved.

☐ Attached

☐ N/A

Additional information that may be attached to facilitate this report but is not mandatory to provide may include:

- The purpose for which the plant or structure was designed,
- The results of any testing and analysis,
- Any conditions the designer may impose to ensure that the structure is without risk for the purpose it was designed or when carrying out related activities such as construction, maintenance and demolition and
- Any risk to the health and safety of persons in the vicinity of the workplace, e.g. neighbours or tenants.

THE ABOVE INFORMATION IS A TRUE AND ACCURATE AT THE TIME OF WRITING.

The above information is a true and accurate at the time of writing.

Print name:

Signature:

Date:

Annexure 9

SHOPFRONT GLAZING CHECKLIST

Shopfront Glazing Checklist

DESIGN CHECKLIST AND INSTALLATION CERTIFICATE

The Tenant is required to engage a suitably qualified Structural Glazing/Façade Engineer to consult, design and document the tenancy shopfront glazing installation. All associated costs including Structural Engineers fees are the responsibility of the Tenant.

In addition to the required Building Permit the Tenant is required to submit structural certification in regard to the shopfront and glazing, confirming compliance with all statutory requirements including the Building Code of Australia & relevant Australian Standards to the Landlord

GLAZING DESIGN SUBMISSION

- Tenant and Tenant's Designer must consult with their nominated Structural Glazing/Façade Engineer to obtain advice in relation to proposed shopfront design at Preliminary Design Stage.
- **In conjunction with The Market Pavilion Fitout Criteria, the Tenant and Tenant's Designer must ensure the following is also integrated;**

Shopfront glazing is to be clear, silicon butt joined, integrating full height glazing panels and recessed glazing channels.

Note; completely flat, glazed shopfronts will not be approved.

Shopfront glazing is to be on lease line. Solid elements or components may protrude forward by max 250mm. A neutral zone of 300mm from each demising inter-tenancy wall is to be maintained however, where the shopfront is to run along lease line.

All structures supporting the glazing must be concealed or form part of the overall shopfront design.

Ratio of glazing to solid components is to be 70% (glazing) to 30% (solid)

Full height glazing fins are not permitted. High level fins may be allowed if they are 2800mm above from floor level. The location of any glazing fins are subject to approval.

- External Shopfronts.

Note that external shopfronts form part of the thermal envelope for the Centre and are required to comply with NCC Section J requirements. Section J requirements for the Centre have been verified via an energy model, with nominal performance requirements for external window systems (including glazed doors) and walls as follows:

- Whole Window System - U-Value $\leq 4.5 \text{ W/m}^2\text{.K}$
- Whole Window System – SHGC 0.55 ± 0.05
- Wall – Total R2.8

The Landlord's consultant will access the Tenants fitout design to verify compliance with these Part J requirements and the Tenant is obliged to make any changes to their fitout design to achieve compliance. All costs, including the consultant review(s) and any works will be payable by the Tenant.

All nominated building envelope R-values will be for the system and take thermal bridging impacts into consideration (per NCC 2019)

- Glazing Design Documentation

Structural Glazing/Façade Engineer's complete documentation is to be submitted as part of the Final Drawings submission

- The Structural Glazing/Façade Engineer's design and detailing must specify:

- the shopfront glazing(including thickness, weight & panel sizes)
- the structural support for the glazing and fixing to the base building
- the method of installation of signage, if relevant
- an elevation of the shopfront showing the number of glazing panels, their sizes, support and fixings.

Timing

- The shopfitter must advise their glazier as to the pending order as specified so that the glazing is ready to be delivered and installed according to the fit out programme.

Glazing Certification

- The Structural Glazing/Façade Engineer is required to inspect the installation of the glazing during the construction once the structural supports have been installed. The inspection is to take place while the structural supports are still visible and are not concealed by the ceiling installation or other fit out components.
- On completion of the shopfront installation the Structural Glazing/Façade Engineer is required to make a further inspection and confirm that the shopfront, the fixings, framing and connection to the base building structure are as per the approved design. The Structural Glazing/Facade Engineer is to issue Form of Compliance prior to the trading date. Note; Tenants will not be permitted to open for trade unless all documentation is submitted to Vicinity.

LIST OF SUGGESTED STRUCTURAL GLAZING/FAÇADE ENGINEERS

The Tenant is under no obligation to engage any of the following consultants and is free to use any consultant provided they meet the standards set out in the requirements. You must make your own enquiries and carry out your own negotiations. All applicable fees are the responsibility of the Tenant.

Please be advised that your selected Engineer will be required to submit 'Design and Installation Compliance Certificate for Shopfront Glazing' (Form of Compliance).

Vicinity assumes no responsibility for, and does not guarantee the performance of any of the listed consultants. This list is provided only as a guide.

Arup Façade Engineering

Contact: Rod Veal
Telephone: (03) 9668 5545 / 0413 332 683
E-mail: Rod.Veal@arup.com.au
Facsimile: (03) 9663 1546
Address: Level 17, 1 Nicholson Street, Melbourne, Victoria 3000

Calderone and Associates Pty Ltd

Contact: Ignatius Calderone
Telephone: (03) 9561 1781 / 0409 136 353
E-mail: icalder1@bigpond.net.au
Address: 58 Atheldene Drive, Glen Waverley, VICTORIA 3150

Connell Wagner

Contact: Weng Choong Chan
Telephone: (03) 8683 1391 / 0403 229 727
E-mail: chanw@conwag.com
Address: 60 Albert Road South Melbourne, VICTORIA 3205

David Novak and Associates Pty Ltd

Contact: David Novak
Telephone: (03) 9427 0733 / 0407 526 616
E-mail: david@davidnovak.com.au
Facsimile: (03) 9429 8985
Address: Ground Floor, 1 Allowah Terrace, Richmond, Victoria

Hyder Consulting Pty. Ltd.

Contact: Dominic Li
Telephone: (03) 8623 4162 / 0403 454 199
E-mail: Dominic.Li@hyderconsulting.com
Facsimile : (03) 8623 4111
Address: Level 16, 31 Queen Street, Melbourne, VICTORIA 3000

Meinhardt Façade Technology Pty Ltd

Contact: Chris Drzewucki
E-Mail: chris.drzewucki@meinhardtgroup.com
Telephone: (03) 8676 1200 / 0413 706 784 Facsimile: (03) 8676 1201
Address: Level 12, 501 Swanston Street, Melbourne, VICTORIA 3000

LIST OF SUGGESTED GLAZIERS/INSTALLERS

The Tenant is under no obligation to engage any of the following suppliers. You must make your own enquiries and carry out your own negotiations. All applicable costs are the responsibility of the Tenant.

Vicinity assumes no responsibility for, and does not guarantee the performance of any of the listed supplier. This list is provided only as a guide.

NOTE: To place an order for the glazing, the final dimensions can only be determined once the glazing channels have been installed. The Tenant must ensure that the glazing channels are installed as soon as possible to allow enough time to manufacture and install the glazing.

Bent and Curved Glass (Manufactures curved glass)
257 Milperra Rd, Revesby NSW 2212

Tel: (02) 9773 1022

Peerless Glass (Bent Glass supplier located in Melbourne)
Contact: Adrian 9480 4011

Century Glass
4/ 405 Maroondah Hwy, Ringwood VIC 3134
Tel: 9879 5933

Diamond Valley Glazing
29B Nathan Drive, Campbellfield VIC 3061 Tel: 9469 4973

Dingley Glass Pty Ltd
51 Rhoda St, Dingley Village VIC 3172
Tel: 0411 558 279

Heritage Glass Products (Aust) Pty Ltd
91 Cook Street, Port Melbourne VIC 3207 Tel: 9251 2888

Hills & Mason Pty Ltd
21 Carrington Drive, Albion VIC 3020
Tel: 9363 4411

Stevens Glass (Croydon) Pty Ltd
375 Maroondah Highway, Croydon VIC 3136 Tel: 9726 6488

Viewtech Glass
12 Bate Drive, Braeside VIC 3195
Tel: 9588 1766

Annexure 10

SPIRIT AIR & THERMAL COMFORT REQUIREMENTS

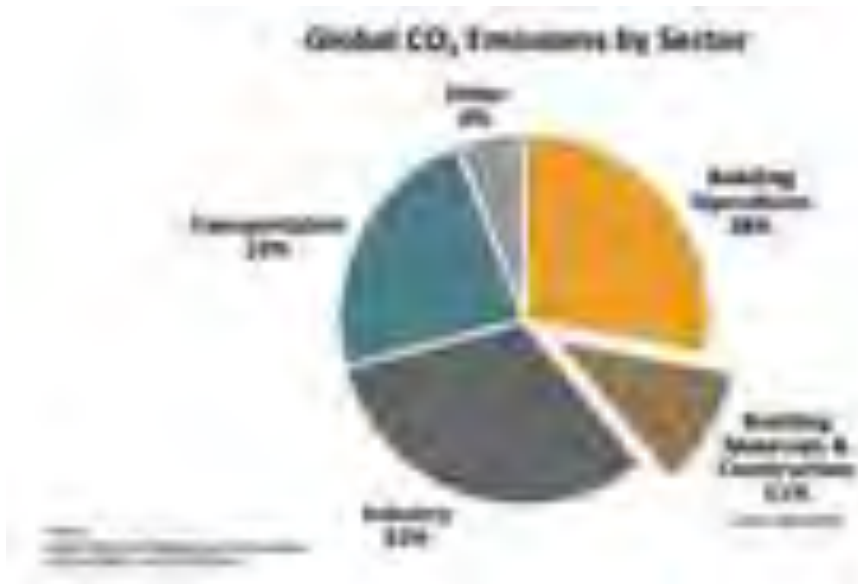
Market Hall Chadstone Fresh Food Story Board

Prepared By: ADP Consulting

Date: 15/11/2022



Carbon is a problem



Concept of Natural Ventilation and Spill Air



- Use of spill outdoor air from tenancies via shopfront (Blue) to the surrounding Market Hall (Yellow)
 - Regulatory Outside Air Requirement is getting spilled from tenancy to the mall
 - No impacts on outgoing as Outdoor Air is a regulatory requirement to be provided in any tenancy – irrespective of Heating/Cooling requirement. Instead of the outdoor air being released via the AC systems, it is released via the Market Hall
- Operable louvres allow the building to have natural ventilation throughout, while promoting a greater association with the outside weather conditions.
- Louvre Operation:
 - Open: when external temperatures are between 17 and 28°C - 34% of occupied hours
 - Closed: Use of spill air

Shopfront Permeability



- Tenancy shopfront design and as-built must meet the minimum permeability (opening) requirement of **0.0035m² of open area per 1m² of NLA**. This permeability requirement **must be permanent** and able to be achieved both during and outside of trading hours (example. when the shopfront is closed). The required open area (via the use of louvres, perforation or linear slots) must be located beneath the smoke buffer zone outlined in the fire engineering report, (this is the line below the smoke level zone).
- Internal Temperature within tenancy remain unchanged as per conventional tenancy – 21.5deg.C +/- 1.5deg.C

Shopfronts Principles

Simple Design
Slot in Shopfront at high level (Section)



Integrated Shopfront Design
within Door



Market Hall – Thermal Comfort



Human Comfort Influences



Human Comfort Evaluation



Market Hall Response



Climate control through multiple sensors for comfort



Operable louvres above fresh food kiosks area are operated in response to internal sensors (temperature, CO2 levels) and external weather station (outdoor temperature, wind, humidity, rain) to ensure internal conditions are maintained during extreme outdoor conditions

Market Hall – Thermal Comfort



Outcomes of the Design:

Through a combination of improved building fabric (e.g. insulation and glazing), architectural design, provision of natural ventilation and spill air from surrounding tenancies, the current results indicate that **adaptive thermal comfort has an acceptability limit of more than 80%, achieved across 95% of the floor area for 98% of the hours of operation.**

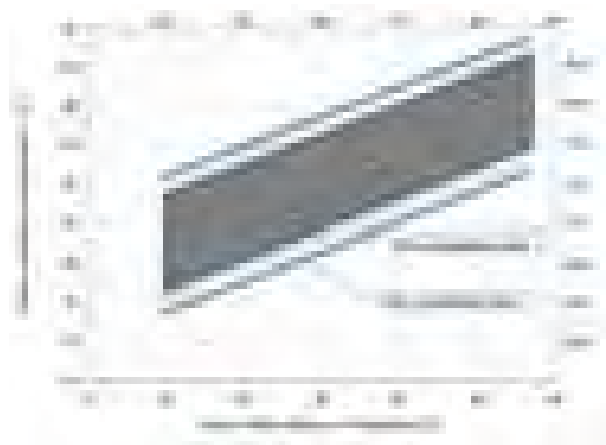
The results equates to a **Predicted Mean Vote (PMV) between -1 & 1**. This is inline with the minimum requirement stated in ASHRAE 55 and mandated by the NCC under JV2 & JV3.

Thermal Comfort Methodology takes the following into consideration in its evaluation:

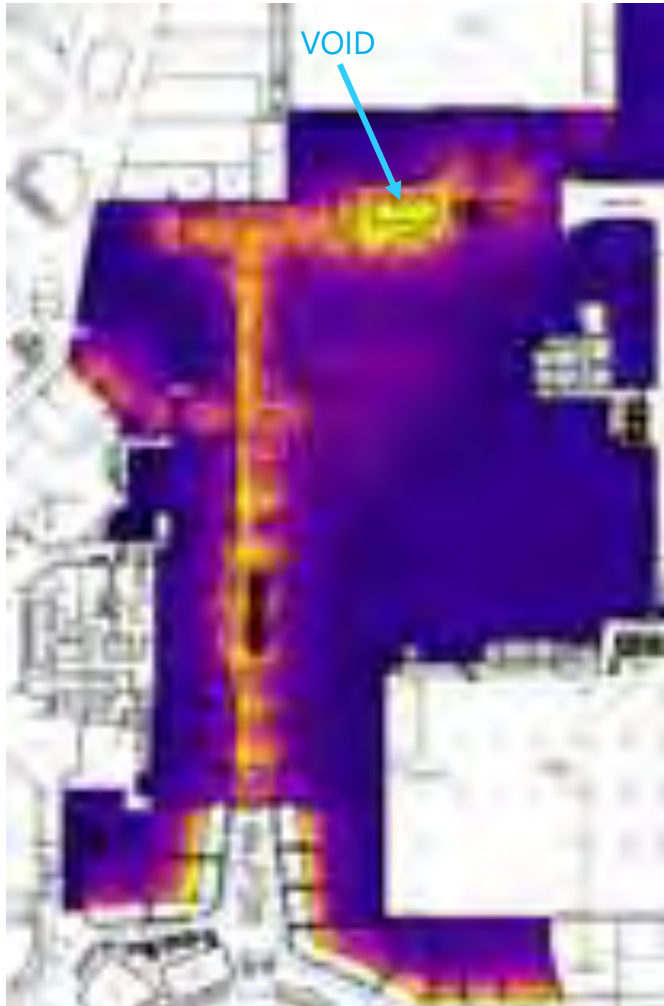
- Air Temperature – Internal & External
- Radiant Temperature (direct solar)
- Air-Speed / Air Movement
- Relative Humidity
- Activity type
- Clothing (people wearing different clothes depending on season)

The notion of “internal Temperature” is not the sole contributor factor of thermal comfort in the space. Thermal comfort can be quantified by the PMV. The PMV is an index (between -3 “cold” and +3 “hot”) which predicts the average climate assessment value of a large group of people. The PMV values between -1 “slightly cool” and +1 “slightly warm” are considered to provide adequate levels of comfort, with values closer to 0 being the ideal scenario.

Fresh Food Zone	80% acceptability	90% acceptability
Zone 1	100%	94%
Zone 2	99%	88%
Zone 3	98%	86%
Zone 4	98%	89%
Zone 5	99%	85%



Market Hall – Kiosks



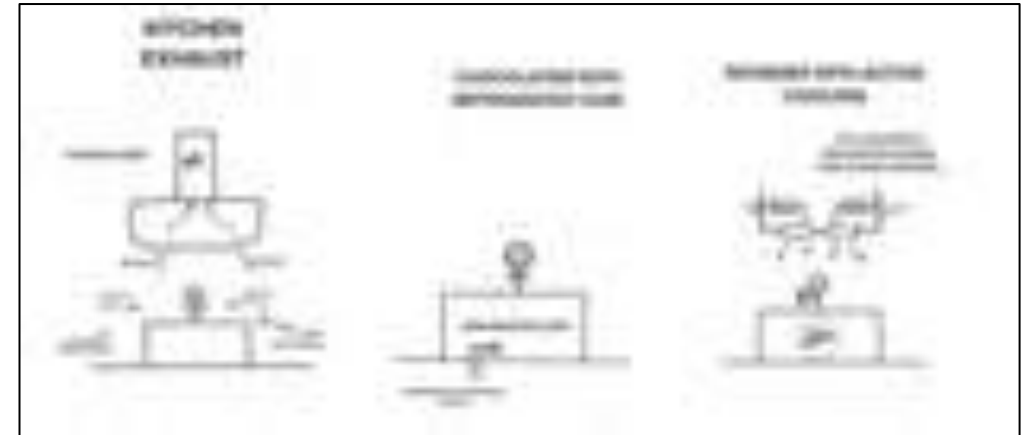
Kiosks have been positioned to ensure direct sunlight is limited via passive design of new roof – daylight is promoted via southern facing windows, that enable no direct sunlight

Yellow areas indicate direct sun from roof to the Market Hall.

Roof design and kiosks positioning have been made in such a way that direct sun is limited (bright yellow is in a void area to lower ground floor) therefore not impacting patrons and employees in the kiosks with discomfort of extreme direct sun

Kiosks have been designed to enable flexibility for the tenant, with the possibility of installing:

- Supplementary kitchen exhaust
- Refrigerated cases
- Active cooling



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South Melbourne VIC 3205
T. 03 9521 1195

Sydney

Level 3, 8 Spring Street
Sydney NSW 2000
T. 02 8203 5447

Brisbane

Ground Floor,
102 Adelaide Street
Brisbane QLD 4000
T. 07 3088 4022

adpconsulting.com.au

Annexure 11

FISHMONGER SMELL CONTROL REQUIREMENTS

Fishmonger **Smell Control Requirements**



- Guidance for fishmonger
 - Dedicated enclosed room to be provided where fish cleaning and preparation is carried out. No preparation and fish cleaning shall be made within the selling area.
 - Dedicated tenant supplementary exhaust and make-up air to be provided in the abovementioned room to mitigate smells from the tenancy to the shopping centre. The room is to be negatively pressured. (Note, the door to the enclosed room is to be installed with a self closing mechanisms to ensure this zones remains shut on a consistent basis and odours are contained within the space).
 - Design Criteria for supplementary exhaust
 - **EXHAUST CRITERION – 10 Air Changes per Hour**
 - Make-up air – 85% of exhaust air
 - Exhaust and make-up air shall be interlocked to ensure operation of both systems occurs simultaneously.
 - Fans are to be provided by tenant.
 - Dedicated floor waste and drains to be installed in abovementioned room with bucket trap
- Tenant to remove fish off-cut and waste on a regular basis. Prep areas to be cleaned regularly and testing process report to be provided to landlord at specified intervals.
- Tenant to provide waste management plan to Landlord for final review and approval.
- Tenant to provide a self closing door between the prep area and the selling area
- Sealed and final flooring type/covings to meet health department regulations and BCA separating requirement to wet zones to submitted to landlord for final approval by tenant.
- All works to be in accordance with council health and safety regulations.

Annexure 12

KITCHEN EXHAUST AND CANOPY REQUIREMENTS

Kitchen Exhaust and Canopy Requirements



Cooking in Pavilions

Options are available in the Market Hall for the individual tenant needs kitchen hoods as shown highlighted in the diagram.

1. Green Zone – Dedicated kitchen exhaust fans ductwork and make-up air take-off point are provided to the central kitchen by Vicinity. Commercial Kitchen hoods by tenants
2. Blue Zones - Display Cooking is available, where kitchen exhaust hoods can be provided by tenant. Landlord provides kitchen exhaust fan and a duct take-off points to connect a kitchen hood with a limit of 3000L/s cooking apparatus. (Note the below table of a typical kitchen hood size expected and ducting take of point size provided for 3000L/s). Natural make-up air from the mall

Type	Typical Kitchen hood size for 3000L/s WxL [mm]	Exhaust air volume [l/s]	Duct diameter [mm]
Kiosk	2,000x1,000mm	3,000	700

3. Orange Zones - Light Cooking + Chilled – Shown in Orange – where portable engineer recirculating hoods can be used (to be provided by tenant) and space for refrigerated case (by tenant) – Note there is a Limited capacity to 3 x mobile kitchen hoods possible thus for the 6 highlighted orange zones only 3 tenancies are able to utilize this criterion.

It should be noted that the kitchen fan and ducting points are provided by the Landlord and any kitchen hoods or recirculating kitchen hoods are to be provided by the tenant.

Kitchen Exhaust and Canopy Requirements



Recommend Hoods Type (applicable for Production Cooking and Kiosks) by Tenant

The following explains the benefits of utilising proprietary commercial low velocity Engineered kitchen exhaust hoods, when compared to standard commercial kitchen exhaust hoods as nominated in Australian Standard AS1668.2-2012 Mechanical Ventilation in Buildings.

The proprietary commercial kitchen exhaust hoods considered utilise low velocity, airflow induction technology to reduce the exhaust airflow rates below the calculated prescriptive methodology in AS1668.2. The table below compares a Standard Kitchen Exhaust Hood with an Eco canopy Low Velocity Engineered Exhaust Hood based on a canopy serving 2No oven ranges, 2No flat grilles, 2No deep fat fryers.



	Standard Kitchen Exhaust Hood	Eco canopy Low Velocity Engineered Exhaust Hood
Exhaust Airflow Rate (m³/s)	0.5	0.25
Exhaust Airflow Rate (m³/min)	30	15
Exhaust Airflow Rate (CFM)	1074	538
Exhaust Airflow Rate (L/s)	450	225
Exhaust Airflow Rate (m³/h)	180	90
Exhaust Airflow Rate (m³/s)	0.5	0.25
Exhaust Airflow Rate (m³/min)	30	15
Exhaust Airflow Rate (CFM)	1074	538
Exhaust Airflow Rate (L/s)	450	225
Exhaust Airflow Rate (m³/h)	180	90
Exhaust Airflow Rate (m³/s)	0.5	0.25
Exhaust Airflow Rate (m³/min)	30	15
Exhaust Airflow Rate (CFM)	1074	538
Exhaust Airflow Rate (L/s)	450	225
Exhaust Airflow Rate (m³/h)	180	90

For the Kiosks, natural make-up air is to be provided from the space (market hall) to the hood. No dedicated make-up air is required for the central zoned tenancies highlighted in Orange/Blue.

It is noted that the Ecocanopy is compliant with AS1668.2-2012 Section 3.6 Proprietary Kitchen Exhaust Equipment; which notes "The basis for these designs is to lower energy costs by reducing exhaust air requirements and, consequently, they generally require more detailed calculation methods.

It is important to note the above Engineered kitchen hoods are the recommended preference for tenant installation as the exhaust flow amounts will be significantly reduce from the base Australian Standard Rate by up to 45%. These types of hoods due to the overall benefits are the preferred option from the Landlord as benefiting to energy efficient measures forming part of the development and reducing electrical usage.

Annexure 13

KIOSK CEILING PERMEABILITY REQUIREMENTS

Consultant Advice Notice

From	Lucas Mory	Advice No.	CAN No-G-14
Project	Chadstone The Market Pavilion	Project No.	MEL2446
Date	20 December 2022	Pages	1/3
Subject	Kiosks Permeability for Services	Revision:	01

Distribution to:

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Damon Barbaresco	Vicinity	Aconex
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Cc		
Laurent Deleu	ADP Consulting	Aconex
Michael Delaney	ADP Consulting	Aconex
Neville Wilson	Buchan	Aconex
Alex Dickson	Buchan	Aconex

Introduction

The purpose of this Consultation Advice Notice (CAN) is to define roof/ceiling permeability to proposed kiosks that will dictate services requirements.

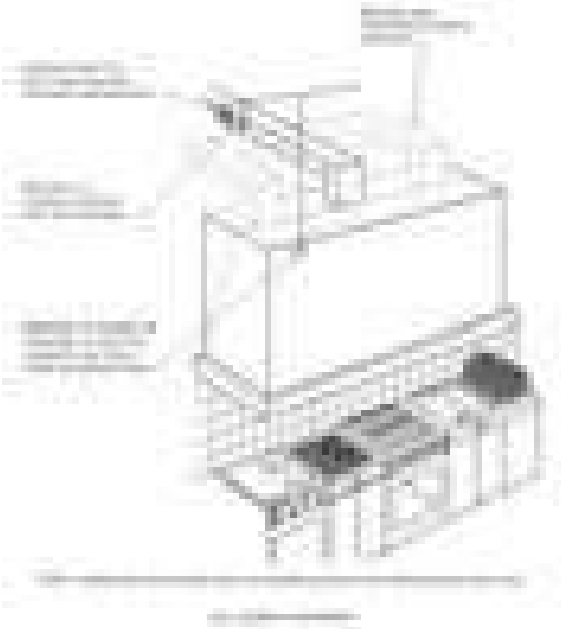
Currently, the Market Hall is naturally ventilated and therefore not provided with mechanical ventilation – no outside air is provided via mechanical Air-Handling Unit but provided by louvres and awning windows to satisfy the requirement under BCA and AS1668.2 & AS1668.4. No kiosks are currently provided with supplementary outside air for tenants.

Also, the Market Hall will be fully sprinklered in accordance with AS2118.1-2017 requirement. Shall ceiling / roof are provided to the future kiosks, consideration will need to applied with regards to the permeability of potential ceilings in order to enable the proposed market hall sprinkler protection to also protect the kiosks (the definition is provided in Table 1).

For the kiosks provided with Kitchen Exhaust (refer services and architectural drawings), sprinklers will be provided

Ceiling in kiosks vs. Services

Table 1:

Sprinklers AS2118.1-2017	<p>Suspended Open Grid ceilings: If ceilings are installed above kiosks, they will require to be permeable in order to ensure no sprinklers are required within the kiosks. The permeability requirement is defined as below as per AS2118.1-2017 Section 5.7.9.5 <i>Suspended open grid ceilings</i></p> <p>(c) The open area of the ceiling grid is greater than 70% of the total plan area.</p> <p>(d) Where services are installed within the grid ceiling, e.g., light fittings, these features do not reduce the open area to less than 60%.</p> <p>Note that for selected kiosks provided with Kitchen Exhaust and commercial kitchen hood, sprinklers will be provided and required as per AS2118.1-2017 Section 5.9.14 (refer figure below).</p> <p>Sprinkler pipework will be reticulated via the kitchen exhaust riser to roof enabling to provide ceiling mounted sprinkler to the selected kiosk</p> 
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Ventilation
NCC, AS1668.1,
AS1668.2 & AS1668.4

Borrowed ventilation principles can be applied to selected kiosks. The principle defined in AS1668.4-2012 relies on *air that is borrowed from a naturally ventilated enclosure and used to ventilate an adjoining enclosure*. Note that this applies to *an enclosure, which is defined as an individual room, space or part thereof*.

Shall a kiosk or part of kiosk include an enclosure, the below principle is to be applied with regards to free area from an enclosure to the market hall (naturally ventilated).

Market Hall: 5% free area open to outside (via louvres and awning windows)

Enclosure: 10% free area of enclosure open to Market Hall



Smoke Detection
AS1670.1-2017

Open Grid Ceilings: If ceilings are installed above kiosks, they will require to be permeable in order to ensure no smoke detection are required within the kiosks. The permeability requirement is defined as below as per AS1670.1-2018 Section 3.27.7 *Open grid ceilings*

Detectors are not required on the underside of open grid ceiling, where the open grid portions have not less than two-thirds of the total ceiling area open to the free flow of air and have detectors installed on the ceiling above the open grid.

Based on the above, the ceilings are required to be open 67% in order **not to provide** smoke detection

Lucas Mory
Associate
ADP Consulting Pty Ltd

Annexure 14

STRUCTURAL DESIGN REQUIREMENTS



Robert
Bird
Group

Tenant Structural Design Guidelines Chadstone Shopping Centre - The Market Pavilion

Issue: A - Draft

16 August 2022

Prepared For: Vicinity Centre PM Pty Ltd

Project No.: 19315

Document No.: 001

Report Amendment Register

Issue Ref	Amended Section(s)	Issue / Amendment Details	Author(s)	Reviewer	Date
001	N/A	A - Draft	Michael Grey	Michael Grey	16/08/22



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APPENDICES

Appendix A Allowable Design Loads Plan

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1 Introduction

This document serves as a structural engineering guideline to Tenants in relation to tenancy structural related works. All Tenants are to adhere to the requirements and approval processes as outlined in the attached guidelines.

It is the Tenants responsibility to engage a qualified Structural Engineer to undertake structural engineering drawings and computations and engineering drawings for tenancy structural related works including shopfronts, signs, ceilings, bulkheads, glazing and the like.

2 Core Holes & Penetration

2.1 General Requirements

A number of different types of suspended slabs exist throughout the Shopping Centre. In general, these include the following:

- a) Post tensioned slabs.
- b) Condeck slabs supported on either steel beams or block/reinforced concrete walls.
- c) Two-way slabs.

Any penetration shall be approved in writing by the Landlord's Structural Engineer.

The Tenant shall seek approval from the Landlord's Structural Engineer via the Landlord's Tenancy Project Manager prior to coring or larger penetration works.

All coring/penetration and associated works, including structural engineering fees, shall be undertaken at the Tenant's cost. We note that slab scanning is required prior to coring to ensure that core holes are located clear of existing beams, post tensioned cables, services, etc.

2.2 Electrical Floor Outlet Boxes

Subject to the conditions as stipulated in Section 2.1 above, it shall be acceptable to increase the allowable core hole diameter to 115mm to suit the GESRM2 Series floor outlet.

2.3 Door Pivots

Allowable floor recesses for pivot doors shall comply with the core hole requirements in Section 2.1 above. Where this is not achievable, pivot doors shall be hung/supported by structure above.

3 Floor Chasing Requirements

3.1 Suspended Slabs

Unless otherwise approved in writing by the Landlord's Structural Engineer, floor chasing shall strictly not be permitted within suspended slabs.

Remedial works costs, including consulting engineering fees, associated with any floor chases that have not been approved structurally, shall be the responsibility of the Tenant.



4 Allowable Floor Loads

4.1 Superimposed Dead Loads

Allowable floor superimposed dead loads vary throughout the Shopping Centre due to the different stages and types of construction over the years. As a result, a structural engineering assessment will be required by the Landlord's Structural Engineer where the Tenant proposes work involving additional superimposed dead loads on the floor, such as screeds and topping slabs. The Tenant shall be responsible for all associated consulting engineering costs.

RBG note that the following loads relate to new Fresh Food development zones only loading of existing Retail Zones should allow for a maximum SDL of 2.3 kPa.

Design slab superimposed floor dead loads are shown in Appendix A. Note that the design loads/weights provided include floor finishes, screeds, topping slabs, partitions, ceilings and the like.

Indicative superimposed floor dead loads/weights for a range of raised floor types are shown in Appendix A. Note that the floor type weights do not include an allowance for ceilings, partitions and existing screeds/topping slabs. As a result, if these exist, the associated weights will need to be added to the floor weights as specified. In general, we forewarn that existing screeds and topping slabs will need to be removed prior to the addition of any raised floors.

4.2 Live Loads

Design live loads for the tenancies affected by the Fresh Food development are shown in Appendix A.

All costs associated with floor loading structural assessments, including consulting engineering, back propping, floor stiffening, etc., shall be the responsibility of the Tenant.

5 Fixing Requirements to Slabs & Steelwork

5.1 Slabs

Allowable fixings to slabs shall vary depending on the composition of the slab. Refer Appendix A for slab/floor types. RBG note that new floors for the Fresh Food development are generally PT banded concrete slabs.

In general, it shall be acceptable to fix to existing concrete slabs subject to the following conditions:-

- a) Approval is obtained by the Landlord's Structural Engineer prior to commencement. The Tenant's Structural Engineer shall provide fixing loads to the Landlord for assessment by the Landlord's Structural Engineer.
- b) Fixings are to be located clear of existing slab/beam post tensioned cables and any services, or similar items, that may be cast within the slabs. As a result, slab scanning is required prior to fixing into suspended concrete slabs.
- c) Subject to 'a)' above, fixings shall be permitted in slabs provided that there is 50mm minimum clear cover from the end of the fixing.

All costs associated with the structural assessment by the Landlord's Structural

Engineer shall be the responsibility of the Tenant.

5.2 Steel

A structural assessment is required by the Landlord's Structural Engineer for all tenancy related fixings to steelwork. Approval shall be obtained by the Landlord's Structural Engineer prior to commencement. The Tenant's Structural Engineer shall provide all fixing loads on the steelwork for assessment by the Landlord's Structural Engineer.

All costs associated with the structural assessment by the Landlord's Structural Engineer shall be the responsibility of the Tenant.

6 Shopfronts, Bulkheads & Signage

The structural engineering design of the tenancy shopfront, bulkheads, signage and glazing is the responsibility of the Tenant's Structural Engineer.

Form 126 design certification including calculations and structural engineering drawings shall be issued to the Landlord's TDM and RDM for approval prior to commencement of construction. Design loads on the existing structure shall also be issued to the Landlord's Structural Engineer to enable verification of the existing structure to support the proposed tenancy loads. The Landlord's Structural Engineer shall be responsible for checking the existing structure, except for the existing roof structure, for the proposed tenancy works. The Tenant's Structural Engineer shall be responsible for checking the existing roof structure, where applicable, for the proposed tenancy loads.

The design of the tenancy structural components shall take into consideration movement joints in the existing structure when present. All costs associated with the structural design and certification of the tenancy structural works (e.g. shopfront, bulkhead, glazing, signage, etc.), including existing structural design checks by the Landlord's Structural Engineer, shall be the responsibility of the Tenant.

Any stiffening works or modifications resulting from the Landlord's existing structural check shall also be the responsibility of the Tenant.

No alterations shall be made to the existing structure without written authorization from the Landlord's Structural Engineer.

7 Mezzanine Floors

In general, allowances have not been made for mezzanine floors in individual tenancies throughout the Shopping Centre.

Where mezzanine floors are proposed for a particular tenancy, structural engineering drawings, calculations (including reactions on the existing structure) shall be issued to the Landlord's Project Manager for review/approval by the Landlord's Structural Engineer prior to commencement.

All costs associated with the structural engineering check by the Landlord's Structural Engineer shall be the responsibility of the Tenant, including any stiffening works.

Where mezzanine floors are deemed acceptable by the Landlord's Structural Engineer, as a minimum they shall comply with the following constraints:-

- a) Timber floors and stairs.
- b) Lightweight stud walls.



- c) The mezzanine floor structure is to be designed and certified (Form 126) by the Tenant's Structural Engineer.
- d) The Tenant is responsible for maintaining the fire rating integrity where the mezzanine structure connects to the main structure.
- e) Subject to a structural engineering check, the mezzanine floor is to be supported on existing columns or new columns located over existing columns under. Mezzanine support columns are not to be supported on suspended slabs or beams.

All mezzanine floor costs, including the Landlord's Structural Engineering fees, shall be the responsibility of the Tenant.

8 Screeds & Built Up Floors

All screeds and built up floors shall be approved by the Landlord's Structural Engineer, prior to construction.

In general, it is recommended that all built up floors be constructed using timber framing and flooring. Concrete screeds shall be subject to approval by the Landlord's Structural Engineer.

Refer Section '5.1' of this report for allowable floor superimposed dead loads.

Existing floor joints shall be matched in the screeds, built up floors and floor finishes.

All costs associated with screeds and built up floors, including the Landlord's Structural Engineering fees, shall be the responsibility of the Tenant.

Note: Subject to a structural engineering check, no grinding on Landlord's slab is permitted.

9 Inter-Tenancy Walls

As a minimum, the following inter-tenancy wall guidelines shall be strictly adhered to:-

- a) Tenants are not permitted to apply any loading to partition walls.
- b) Cantilever shelving systems are not permitted to be fixed to inter-tenancy walls. The Tenant's Structural Engineer is responsible for designing support structures for shelving which is to be independent to inter-tenancy walls. Reactions onto the existing structure shall be submitted to the Landlord's Structural Engineer for assessment prior to commencement. The Landlord's structural engineering fees shall be the responsibility of the Tenant.
- c) Tenants are not permitted to make structural alterations to any inter-tenancy walls without written approval from the Landlord's RDM and TDM.
- d) Fixings to inter-tenancy walls shall be approved by the Landlord's Tenancy Project Manager.
- e) Where applicable, fire rating of inter-tenancy walls shall be maintained. Any damage to existing fire rated inter-tenancy walls, including fire spray and sealants, shall be made good by the Tenant to the satisfaction of the Landlord's Tenancy Project Manager. All associated costs shall be the responsibility of the Tenant.
- f) Where smoke walls exist, they shall not be penetrated or altered without approval from the Landlord's Tenancy Project Manager.



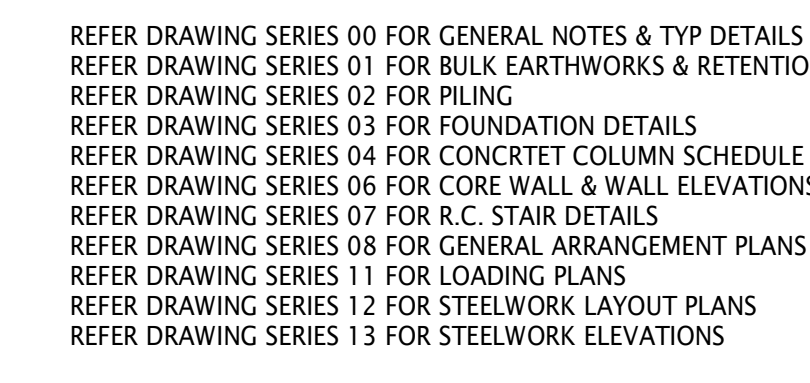
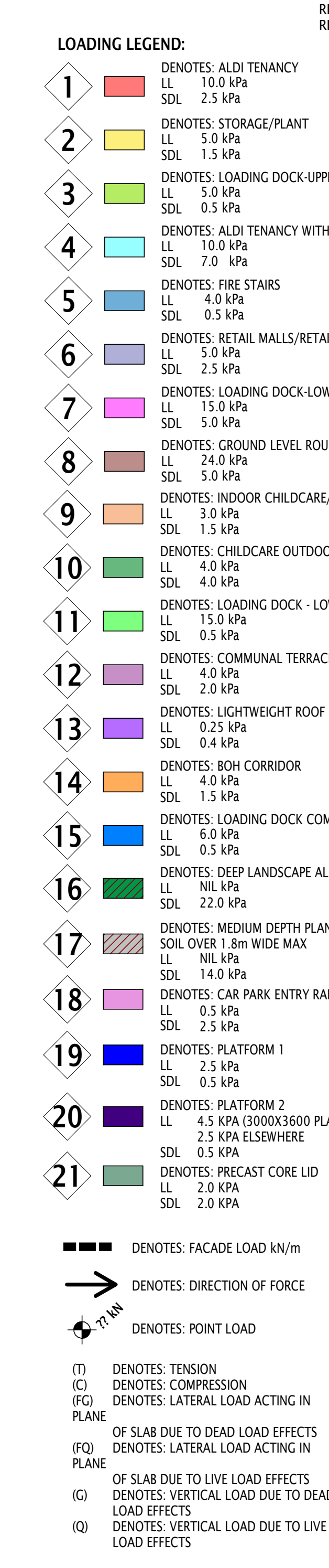
APPENDICES

Appendix A Allowable Design Loads Plan

Appendix A Allowable Design Loads Plan

A1 – The Market Pavilion development loading plans

A2 – Existing centre structure types ground level



LOADING LEGEND:	
1	DENOTES: ALDI TENANCY LL 10.0 PA SOL 2.5 PA
2	DENOTES: STORAGE/PLANT LL 5.0 PA SOL 1.5 PA
3	DENOTES: LOADING DOCK UPPER LL 5.0 PA SOL 0.5 PA
4	DENOTES: ALDI RESTAURANT WITH LL 10.0 PA SOL 7.0 PA
5	DENOTES: FIRE STAIRS LL 4.0 PA SOL 0.5 PA
6	DENOTES: RETAIL MALLS/RETAILS LL 5.0 PA SOL 2.5 PA
7	DENOTES: LOADING DOCK LOWER LL 15.0 PA SOL 5.0 PA
8	DENOTES: GROUND LEVEL ROU LL 24.0 PA SOL 5.0 PA
9	DENOTES: INDOOR CHILD CARE LL 3.0 PA SOL 1.5 PA
10	DENOTES: CHILD CARE OUTDOOR LL 4.0 PA SOL 4.0 PA
11	DENOTES: LOADING DOCK LOWER LL 15.0 PA SOL 0.5 PA
12	DENOTES: COMMUNAL TERRACE LL 4.0 PA SOL 2.0 PA
13	DENOTES: LIGHTWEIGHT ROOF LL 0.25 PA SOL 0.4 PA
14	DENOTES: BOH CORRIDOR LL 4.0 PA SOL 1.5 PA
15	DENOTES: LOADING DOCK COMM LL 4.0 PA SOL 0.5 PA
16	DENOTES: DEEP LANDSCAPE AREA LL 6.0 PA SOL 22.0 PA
17	DENOTES: MEDIAN DEPTH PLAIN SOIL OVER 1.8M WIDE MAX LL NIL PA SOL 14.0 PA
18	DENOTES: CAR PARK ENTRY RAMP LL 0.5 PA SOL 2.5 PA
19	DENOTES: PLATFORM 1 LL 2.5 PA SOL 0.5 PA
20	DENOTES: PLATFORM 2 LL 4.5 PA (3000/3600 PL) LL 2.5 PA (LOWSEWER) SOL 0.5 PA
21	DENOTES: PRECAST CORE LID LL 2.0 PA SOL 2.0 PA
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<div> <div></div> DENOTES: DIRECTION OF FORCE </div>	
<div> <div></div> DENOTES: POINT LOAD </div>	
<div> <div>(T)</div> DENOTES: TENSION </div>	
<div> <div>(C)</div> DENOTES: COMPRESSION </div>	
<div> <div>(FC)</div> DENOTES: LATERAL LOAD ACTING IN PLANE </div>	
<div> <div>(F)</div> OF SLAB DUE TO DEAD LOAD EFFECTS </div>	
<div> <div>(L)</div> DENOTES: LATERAL LOAD ACTING IN PLANE </div>	
<div> <div>(V)</div> OF SLAB DUE TO LIVE LOAD EFFECTS </div>	
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<div> <div>(V)</div> DENOTES: VERTICAL LOAD DUE TO LIVE LOAD EFFECTS </div>	

PI PRESUMPTION ISSUE		CR		JH		16-09-22	
Rev		Revision Description		By		App Date	
SCALE	1	2	3	4	5	6	7

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Client



Project
CHADSTONE FRESH FOOD

Title
GROUND LEVEL
LOADING PLAN
ZONE 6

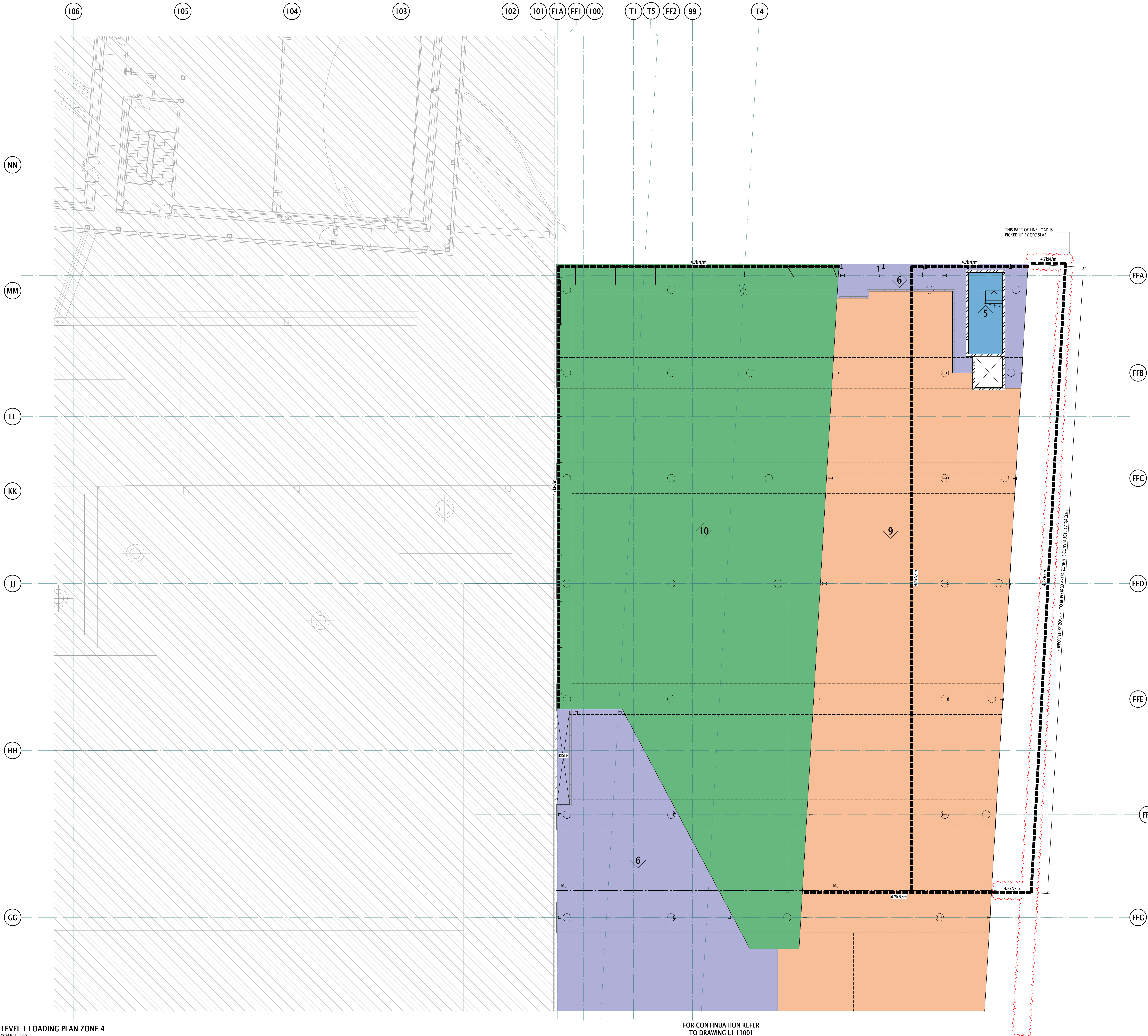
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Sep 2022	W.HARVEY
Scale at A0	Designer
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	Design Checker

Job Number
19315M

Approved
M.GREY

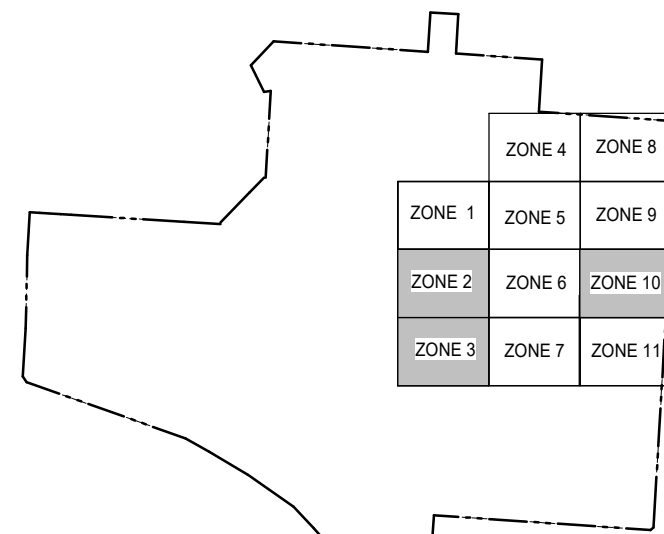
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SDL 2.5 kPa
 - 2 DENOTES: STORAGE/PLANT
LL 5.0 kPa
SDL 1.5 kPa
 - 3 DENOTES: LOADING DOCK-UPPER LEVEL
LL 5.0 kPa
SDL 0.5 kPa
 - 4 DENOTES: ALDI TENANCY WITH SECONDARY SLAB
LL 10.0 kPa
SDL 7.0 kPa
 - 5 DENOTES: FIRE STAIRS
LL 4.0 kPa
SDL 0.5 kPa
 - 6 DENOTES: RETAIL MALLS/RETAIL TENANCIES/MULTI CATEGORY SPACE
LL 2.0 kPa
SDL 2.5 kPa
 - 7 DENOTES: LOADING DOCK-LOWER LEVEL WITH SECONDARY SLAB
LL 15.0 kPa
SDL 5.0 kPa
 - 8 DENOTES: GROUND LEVEL ROUNDABOUT & OFFICE DROP-OFF
LL 24.0 kPa
SDL 5.0 kPa
 - 9 DENOTES: INDOOR CHILDCARE/OFFICE SPACE
LL 3.0 kPa
SDL 1.5 kPa
 - 10 DENOTES: CHILDCARE OUTDOOR
LL 4.0 kPa
SDL 4.0 kPa
 - 11 DENOTES: LOADING DOCK - LOWER LEVEL
LL 15.0 kPa
SDL 0.5 kPa
 - 12 DENOTES: COMMUNAL TERRACE
LL 4.0 kPa
SDL 2.0 kPa
 - 13 DENOTES: LIGHTWEIGHT ROOF
LL 0.25 kPa
SDL 0.4 kPa
 - 14 DENOTES: BOH CORRIDOR
LL 4.0 kPa
SDL 1.5 kPa
 - 15 DENOTES: LOADING DOCK COMPACTOR
LL 6.0 kPa
SDL 0.5 kPa
 - 16 DENOTES: DEEP LANDSCAPE ALLOWANCE 1000D SOIL OVER 3.6qm
LL NL kPa
SDL 2.0 kPa
 - 17 DENOTES: MEDIUM DEPTH PLANTER ALLOWANCE 500D
SOIL OVER 1.8m WIDE MAX
LL NL kPa
SDL 14.0 kPa
 - 18 DENOTES: CAR PARK ENTRY RAMP
LL 0.5 kPa
SDL 2.5 kPa
 - 19 DENOTES: PLATFORM 1
LL 2.5 kPa
SDL 0.5 kPa
 - 20 DENOTES: PLATFORM 2
LL 4.5 kPa (3000X3600 PLANT)
2.5 kPa ELSEWHERE
SDL 0.5 kPa
 - 21 DENOTES: PRECAST CORE LID
LL 2.0 kPa
SDL 2.0 kPa

- DENOTES: FACADE LOAD kN/m
- DENOTES: DIRECTION OF FORCE
- 7T kN DENOTES: POINT LOAD
- (T) DENOTES: TENSION
- (C) DENOTES: COMPRESSION
- (FG) DENOTES: LATERAL LOAD ACTING IN PLANE
- OF SLAB DUE TO DEAD LOAD EFFECTS
- (FQ) DENOTES: LATERAL LOAD ACTING IN PLANE
- OF SLAB DUE TO LIVE LOAD EFFECTS
- (G) DENOTES: VERTICAL LOAD DUE TO DEAD LOAD EFFECTS
- (Q) DENOTES: VERTICAL LOAD DUE TO LIVE LOAD EFFECTS



OVERALL KEY PLAN

DRAWING REFERENCES

REFER DRAWING SERIES 00 FOR GENERAL NOTES & TYP DETAILS
REFER DRAWING SERIES 01 FOR BULK EARTHWORKS & RETENTION
REFER DRAWING SERIES 02 FOR PILING
REFER DRAWING SERIES 03 FOR FOUNDATION DETAILS
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Rev	Revision Description	By	App	Date
1	PRELIMINARY ISSUE	JH		16-02-22

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Client



Project
CHADSTONE FRESH FOOD

Title
LEVEL 1
LOADING PLAN
OVERALL

Date
Jul 2021
Scale at A0
1:100

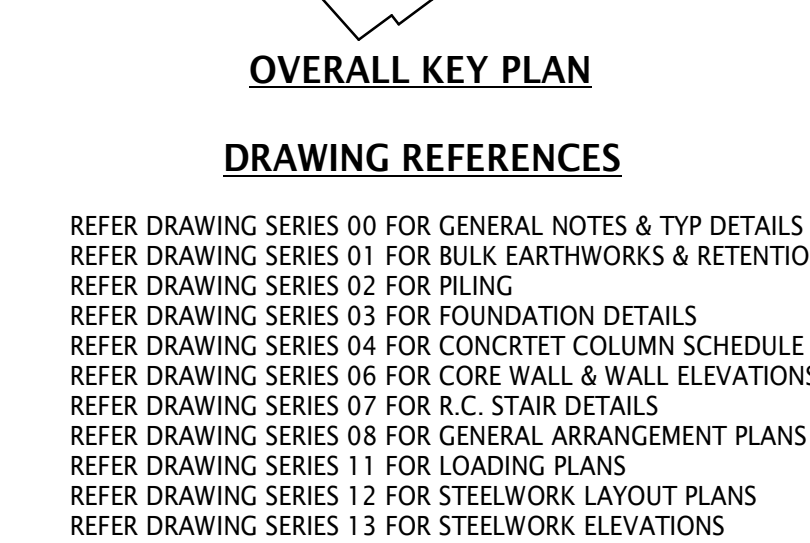
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W.HARVEY
Designer
B.HOWIE
Design Checker

Job Number
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Approved
M.GREY

Drawing Number
19315-RBG-ZZ-L1-DR-ST-11000

Revision
P1

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Project
CHADSTONE FRESH FOOD

Title

GROUND LEVEL
LOADING PLAN
ZONE 5

Date	Drawn
Sep 2022	W.HARVEY
Scale at A0	Designer
1:100	B.SCANLAN
	Design Checker

Job Number
19315M

Approved
M.GREY

Drawing Number	Revision
19315-RBG-ZZ-GF-DR-ST-11001	



LOADING LEGEND:

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- 2 DENOTES: STORAGE/PLANT
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SDL: 1.5 kPa
- 3 DENOTES: LOADING DOCK-UPPER LEVEL
LL: 5.0 kPa
SDL: 0.5 kPa
- 4 DENOTES: ALDI TENANCY WITH SECONDARY SLAB
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- 5 DENOTES: FIRE STAIRS
LL: 4.0 kPa
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- 6 DENOTES: RETAIL MALLS/RETAIL TENANCIES/MULTI CATEGORY SPACE
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SDL: 2.5 kPa
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- 8 DENOTES: GROUND LEVEL ROUNDABOUT & OFFICE DROP-OFF
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SDL: 5.0 kPa
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- 10 DENOTES: CHILDCARE OUTDOOR
LL: 4.0 kPa
SDL: 4.0 kPa
- 11 DENOTES: LOADING DOCK - LOWER LEVEL
LL: 15.0 kPa
SDL: 0.5 kPa
- 12 DENOTES: COMMUNAL TERRACE
LL: 4.0 kPa
SDL: 2.0 kPa
- 13 DENOTES: LIGHTWEIGHT ROOF
LL: 0.25 kPa
SDL: 0.4 kPa
- 14 DENOTES: ROOM CORRIDOR
LL: 4.0 kPa
SDL: 1.5 kPa
- 15 DENOTES: LOADING DOCK COMPACTOR
LL: 6.0 kPa
SDL: 0.5 kPa
- 16 DENOTES: DEEP LANDSCAPE ALLOWANCE 10000 SOIL OVER 3.6sqm
LL: 16.0 kPa
SDL: 22.0 kPa
- 17 DENOTES: MEDIUM DEPTH PLANTER ALLOWANCE 5000
SOIL OVER 1.8m WIDE MAX
LL: 16.0 kPa
SDL: 14.0 kPa
- 18 DENOTES: CAR PARK ENTRY RAMP
LL: 4.0 kPa
SDL: 2.5 kPa
- 19 DENOTES: PLATFORM 1
LL: 2.5 kPa
SDL: 0.5 kPa
- 20 DENOTES: PLATFORM 2
LL: 4.5 kPa (5000/3000 PLANT)
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EISENBERG
LL: 0.5 kPa
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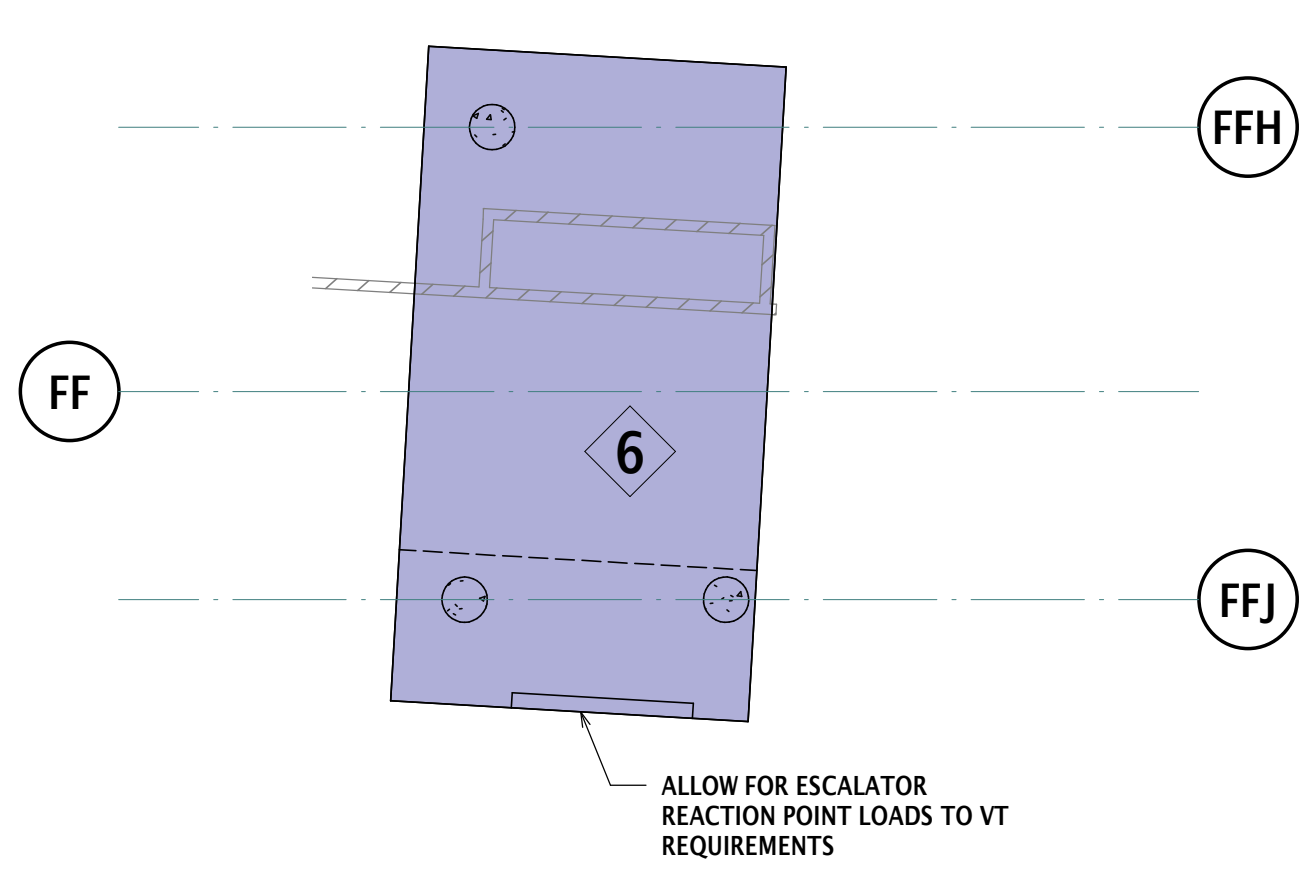
OVERALL KEY PLAN

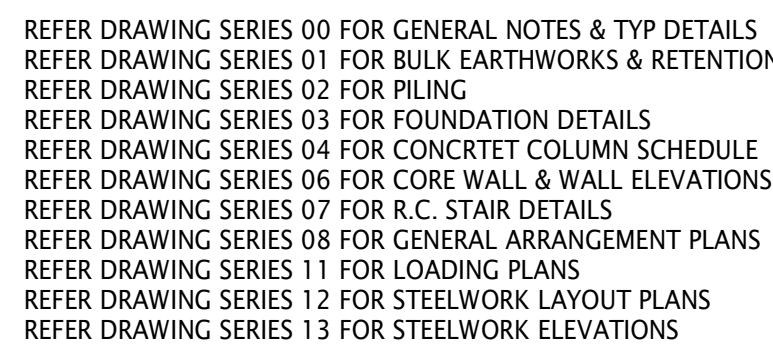
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Legend:

- DENOTES: FACADE LOAD kN/m
- DENOTES: DIRECTION OF FORCE
- DENOTES: POINT LOAD
- (T) DENOTES: TENSION
- (C) DENOTES: COMPRESSION
- (FG) DENOTES: LATERAL LOAD ACTING IN PLANE
- OF SLAB DUE TO DEAD LOAD EFFECTS
- (FD) DENOTES: LATERAL LOAD ACTING IN PLANE
- OF SLAB DUE TO LIVE LOAD EFFECTS
- (G) DENOTES: VERTICAL LOAD DUE TO DEAD LOAD EFFECTS
- (Q) DENOTES: VERTICAL LOAD DUE TO LIVE LOAD EFFECTS





PI	PRELIMINARY ISSUE	CR	JH	16-08-22
Rev.	Revising Description	Rev.	App.	Date

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Melbourne VIC 3000
Client

VICINITY

1100-411

Project

CHADSTONE FRESH FOOD

LEVEL 2

LOADING PLAN

ZONE 3

Date
Drawn

Scale at A0

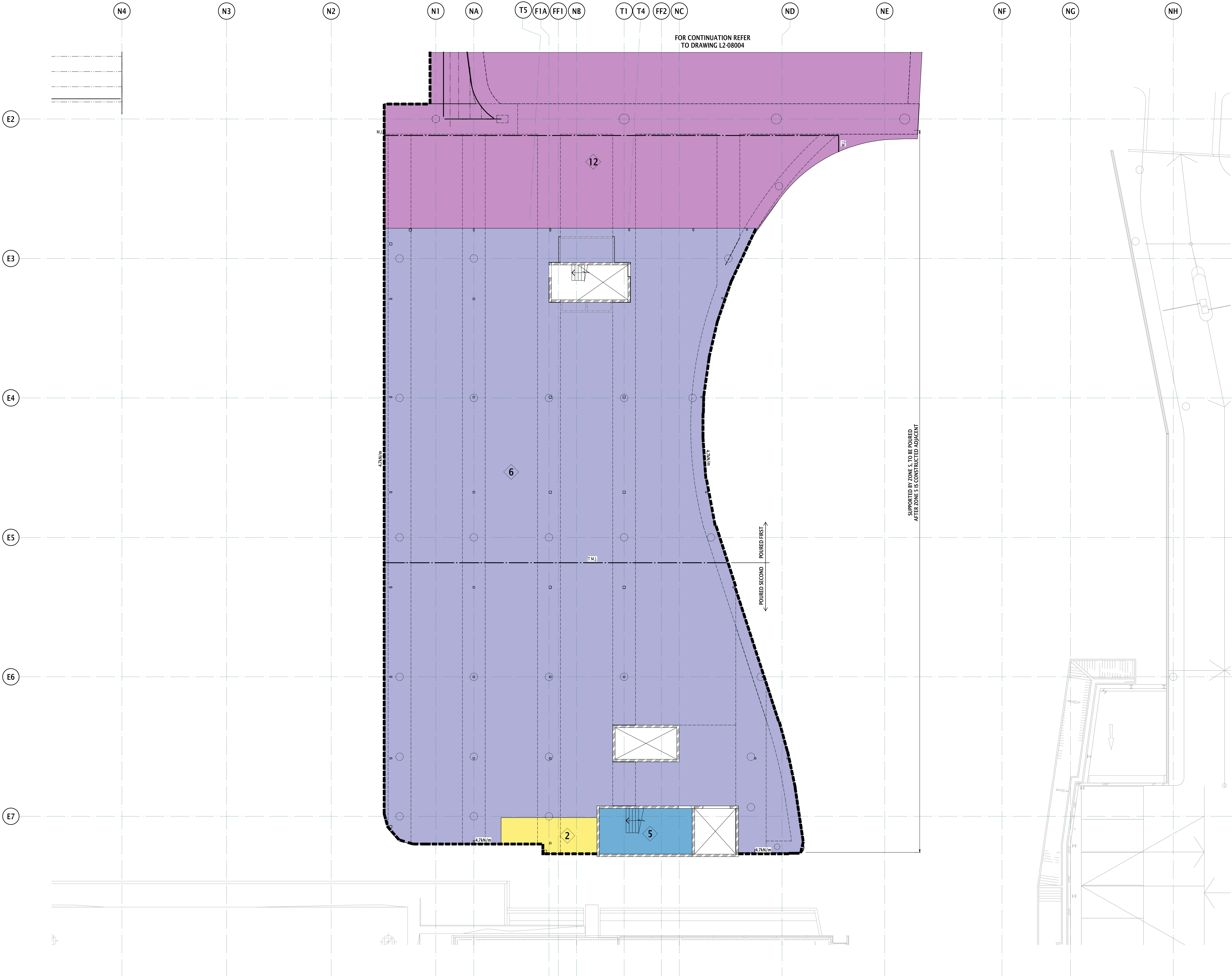
D. SCANDIN
Design Checker

Job Number _____ Approved _____

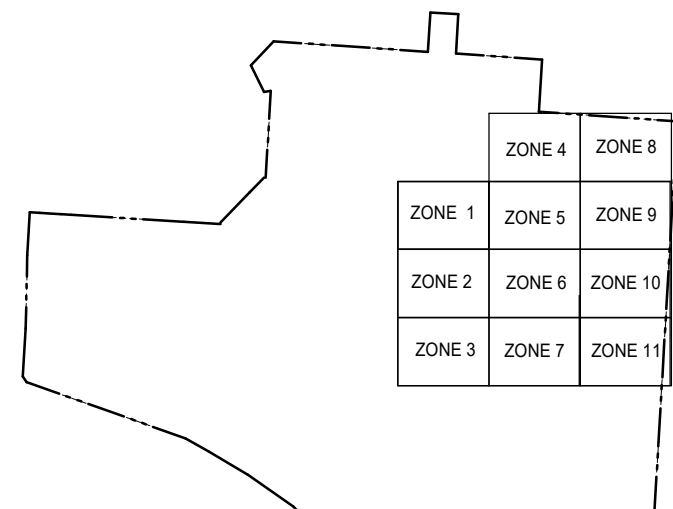
19313M

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10315 PRC 7712 DB 6T 11001 B1



LEVEL 2 LOADING PLAN ZONE 6
SCALE 1:100



OVERALL KEY PLAN

DRAWING REFERENCES

REFER DRAWING SERIES 00 FOR GENERAL NOTES & TYP DETAILS
REFER DRAWING SERIES 01 FOR BULK EARTHWORKS & RETENTION
REFER DRAWING SERIES 02 FOR PILING
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REFER DRAWING SERIES 11 FOR LOADING PLANS
REFER DRAWING SERIES 12 FOR STEELWORK LAYOUT PLANS
REFER DRAWING SERIES 13 FOR STEELWORK ELEVATIONS

LOADING LEGEND:

- 1 DENOTES: ALDI TENANCY
LL 10.0 kPa
SDL 2.5 kPa
- 2 DENOTES: STORAGE/PLANT
LL 5.0 kPa
SDL 1.5 kPa
- 3 DENOTES: LOADING DOCK-UPPER LEVEL
LL 5.0 kPa
SDL 0.5 kPa
- 4 DENOTES: ALDI TENANCY WITH SECONDARY SLAB
LL 10.0 kPa
SDL 7.0 kPa
- 5 DENOTES: FIRE STAIRS
LL 5.0 kPa
SDL 2.5 kPa
- 6 DENOTES: RETAIL MALLS/RETAIL TENANCIES/MULTI CATEGORY SPACE
LL 15.0 kPa
SDL 5.0 kPa
- 7 DENOTES: LOADING DOCK-LOWER LEVEL WITH SECONDARY SLAB
LL 15.0 kPa
SDL 5.0 kPa
- 8 DENOTES: GROUND LEVEL ROUNDABOUT & OFFICE DROP-OFF
LL 24.0 kPa
SDL 5.0 kPa
- 9 DENOTES: INDOOR CHILDCARE/OFFICE SPACE
LL 3.0 kPa
SDL 1.5 kPa
- 10 DENOTES: CHILDCARE OUTDOOR
LL 4.0 kPa
SDL 4.0 kPa
- 11 DENOTES: LOADING DOCK - LOWER LEVEL
LL 15.0 kPa
SDL 0.5 kPa
- 12 DENOTES: COMMUNAL TERRACE
LL 4.0 kPa
SDL 2.0 kPa
- 13 DENOTES: LIGHTWEIGHT ROOF
LL 0.25 kPa
SDL 0.4 kPa
- 14 DENOTES: BOH CORRIDOR
LL 4.0 kPa
SDL 1.5 kPa
- 15 DENOTES: LOADING DOCK COMPACTOR
LL 6.0 kPa
SDL 0.5 kPa
- 16 DENOTES: DEEP LANDSCAPE ALLOWANCE 1000D SOIL OVER 3.6sqm
LL NIL kPa
SDL 22.0 kPa
- 17 DENOTES: MEDIUM DEPTH PLANTER ALLOWANCE 500D
SOIL OVER 1.8m WIDE MAX
LL NIL kPa
SDL 14.0 kPa
- 18 DENOTES: CAR PARK ENTRY RAMP
LL 0.5 kPa
SDL 2.5 kPa
- 19 DENOTES: PLATFORM 1
LL 2.5 kPa
SDL 0.5 kPa
- 20 DENOTES: PLATFORM 2
LL 4.5 kPa (3000X3500 PLANT)
SDL 0.5 kPa
ELSEWHERE
LL 2.0 kPa
SDL 2.0 kPa
- 21 DENOTES: PRECAST CORE LID
LL 2.0 kPa
SDL 2.0 kPa

--- DENOTES: FACADE LOAD kN/m

→ DENOTES: DIRECTION OF FORCE

71 kN DENOTES: POINT LOAD

(T) DENOTES: TENSION

(C) DENOTES: COMPRESSION

(FG) DENOTES: LATERAL LOAD ACTING IN PLANE

OF SLAB DUE TO DEAD LOAD EFFECTS

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Melbourne VIC 3000

Client

Project

CHADSTONE FRESH FOOD

Title

LEVEL 2

LOADING PLAN

ZONE 6

Date

Oct 2022

Scale at A0

1:100

Job Number

19315M

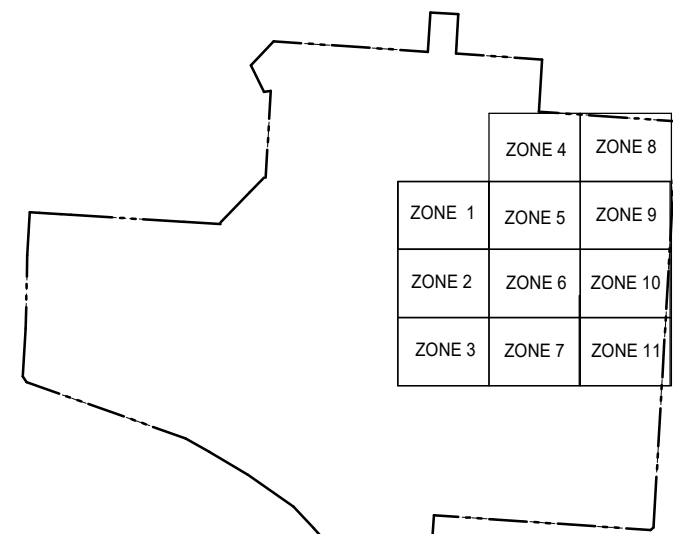
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M.GREY

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Drawing Number

























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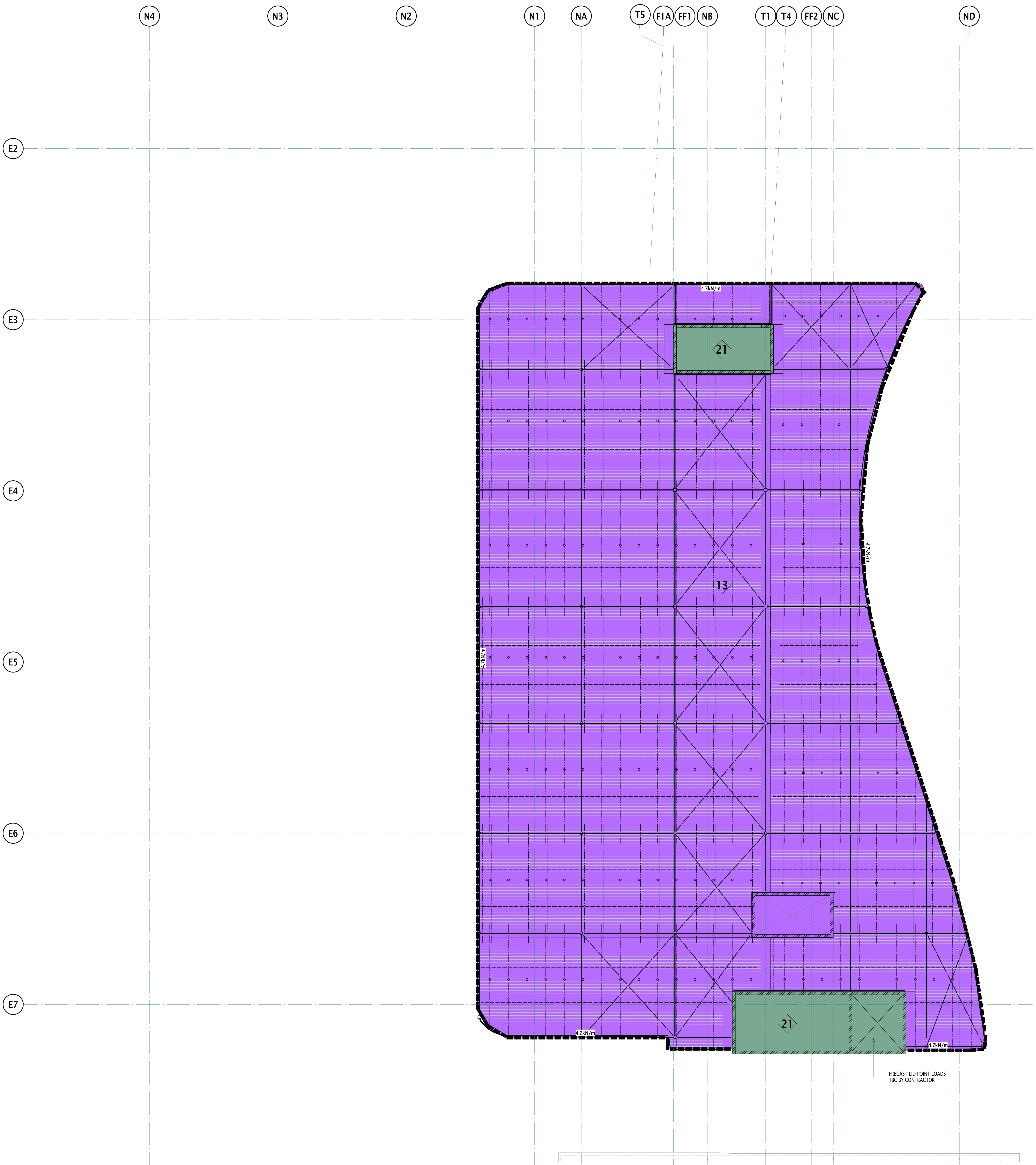
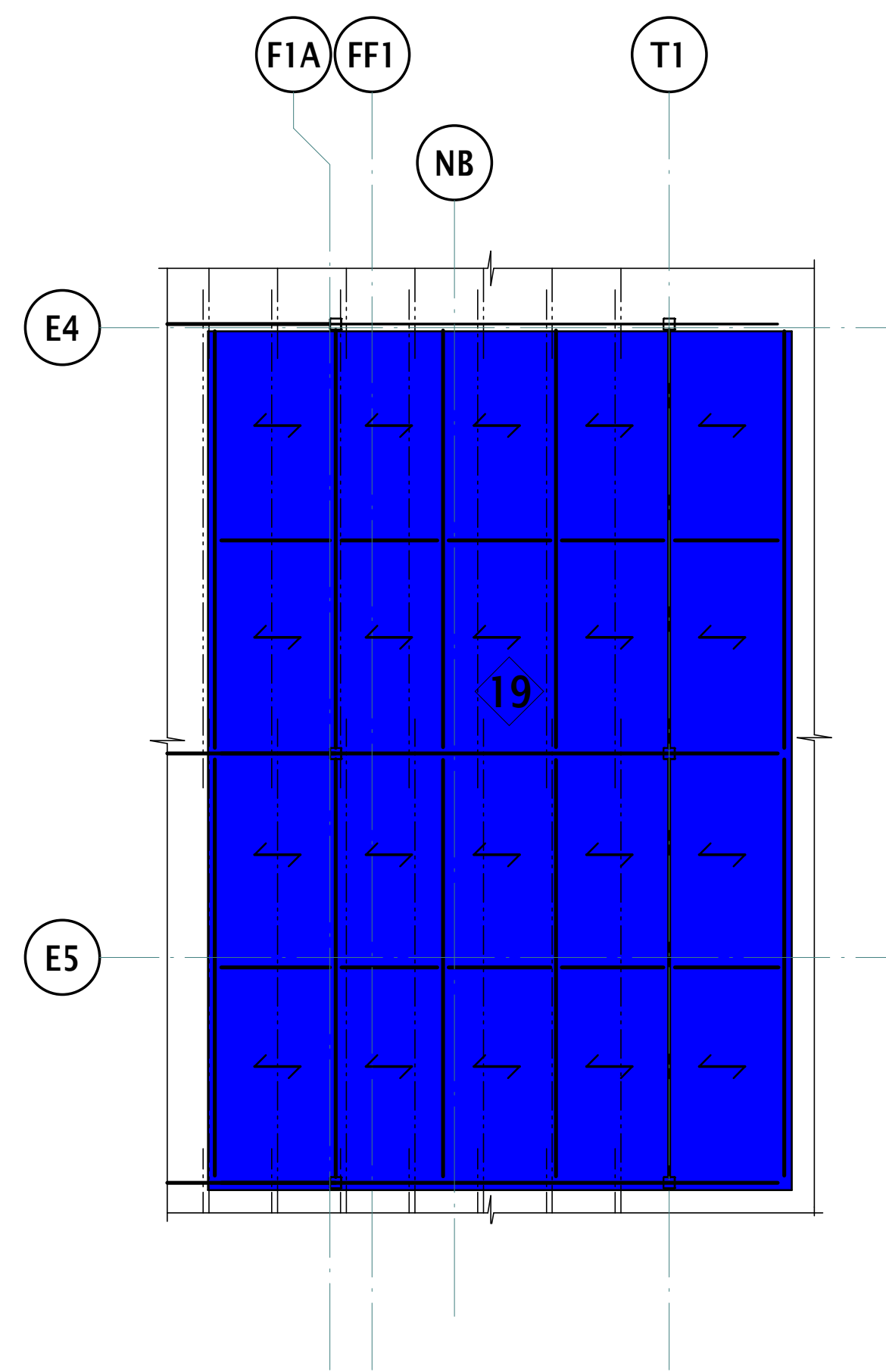


DRAWING REFERENCES

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REFER DRAWING SERIES 13 FOR STEELWORK ELEVATIONS



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|-------|---|---|
| 1 |  | DENOTES: ALDI TENANCY
LL 10.0 kPa
SDL 2.5 kPa |
| 2 |  | DENOTES: STORAGE/PLANT
LL 5.0 kPa
SDL 1.5 kPa |
| 3 |  | DENOTES: LOADING DOCK UPPER LEVEL
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SDL 0.5 kPa |
| 4 |  | DENOTES: ALDI TENANCY WITH SECONDARY SLAB
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SDL 7.0 kPa |
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LL 4.0 kPa
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SDL 22.0 kPa |
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SOIL OVER 1.8m WIDE MAX
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SDL 14.0 kPa |
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LL 0.5 kPa
SDL 2.5 kPa |
| 19 |  | DENOTES: PLATFORM 1
LL 2.5 kPa
SDL 0.5 kPa |
| 20 |  | DENOTES: PLATFORM 2
LL 4.5 kPa (5000x3600 PLANT)
LL 0.5 kPa ELSEWHERE
SDL 0.5 kPa |
| 21 |  | DENOTES: PRECAST CORE LID
LL 2.0 kPa
SDL 2.0 kPa |
| <hr/> | | |
| |  | DENOTES: FACADE LOAD kN/m |
| |  | DENOTES: DIRECTION OF FORCE |
| |  | DENOTES: POINT LOAD |
| (T) | DENOTES: TENSION | |
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| (FD) | OF SLAB DUE TO DEAD LOAD EFFECTS | |
| (FL) | DENOTES: LATERAL LOAD ACTING IN PLANE | |
| (FV) | OF SLAB DUE TO LIVE LOAD EFFECTS | |
| (G) | DENOTES: VERTICAL LOAD DUE TO DEAD LOAD EFFECTS | |
| (Q) | DENOTES: VERTICAL LOAD DUE TO LIVE LOAD EFFECTS | |



LEVEL 3 LOADING PLAN - ZONE 6
SCALE 1 : 100

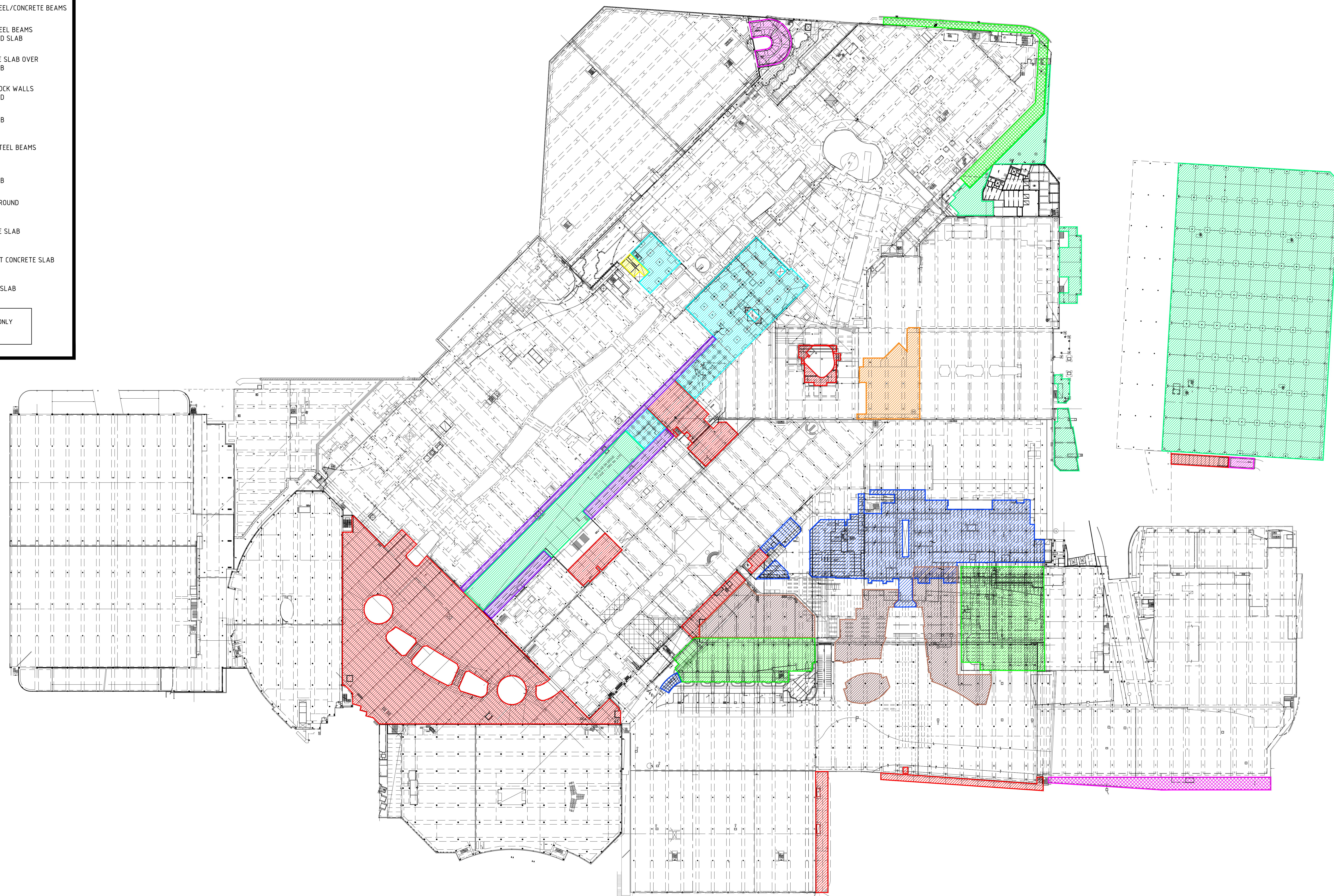
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ALL GROUND LEVEL SLABS ARE
POST-TENSIONED CONCRETE
SLABS U.N.O. IN LEGEND BELOW

LEGEND

-  SUSPENDED SLAB ON BLOCK/CONCRETE
WALLS OVER POST-TENSIONED SLAB
-  CONDECK SLAB ON STEEL/CONCRETE BEAMS
-  CONDECK SLAB ON STEEL BEAMS
OVER POST-TENSIONED SLAB
-  SUSPENDED CONCRETE SLAB OVER
POST-TENSIONED SLAB
-  CONDECK SLAB ON BLOCK WALLS
OVER SLAB ON GROUND
-  2 WAY CONCRETE SLAB
-  CONCRETE SLAB ON STEEL BEAMS
-  TIMBER FLOOR OVER
POST-TENSIONED SLAB
-  CONCRETE SLAB ON GROUND
-  REINFORCED CONCRETE SLAB
-  HOLLOWCORE PRECAST CONCRETE SLAB
-  TRUSSDEK CONCRETE SLAB

NOTE:
SLAB TYPES SHOWN IDICATIVE ONLY



A2 - Existing Centre Structure Types - Ground Level

Note indicative Only
To be confirmed on-site prior to approvals



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Bird
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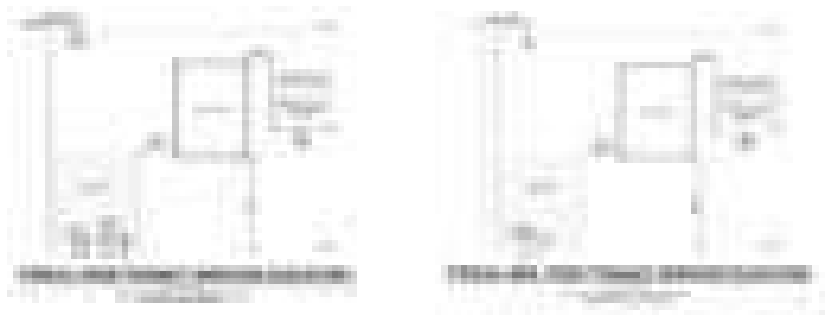
Annexure 15

NBN REQUIREMENTS

NBN Installation to Tenancies - Fibre To The Premise (FTTP) CHADSTONE

Below are approximate timeframes for **nbn** (advised by Service Engineer) to complete the relocation of the network or equipment. Actual timeframes will depend on complexity, scope of work, location, the [time it takes to accept the offer and make payment](#) for the work and final step of contacting the tenant's ISP provider.

Step	Action With	Action	Estimated Lead-time	Comment
1-8	Vicinity	Handover of Tenancy	Fitout Period of 4, 6, 8 weeks	
9.	Vicinity	Loc Id's issued to Tenants	1 business day	2 Weeks prior to trade date
10.	Tenant	Tenant to provide Loc Id to their Internet Service Provider (ISP). ISP to issue a modem to Tenant (to be plugged into NTD box).	2 business days	Tenant to contact their ISP immediately following Lock ID issue



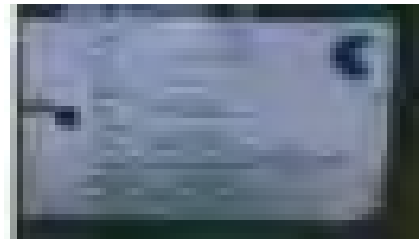
NBN Installation to Kiosks - Fiber To The Node (FTTN)**

** FTTN or 'Fiber to the Node' has a fiber running to a mini-exchange or node near your premises, which is then connected from that point to your tenancy through traditional copper line (CAT 6). You do not require a Loc ID number for this type of phone line connection.

Below are approximate timeframes for services provider to complete the relocation of our network or equipment. Actual timeframes for each case will depend on complexity, scope of work, location and the time it takes to organise the application and make payment for the work. The timeframes below are indicative.

The Centre Address is: Chadstone Shopping Centre, 1341 Dandenong Rd, Chadstone VIC 3148. Please specify your tenancy number.

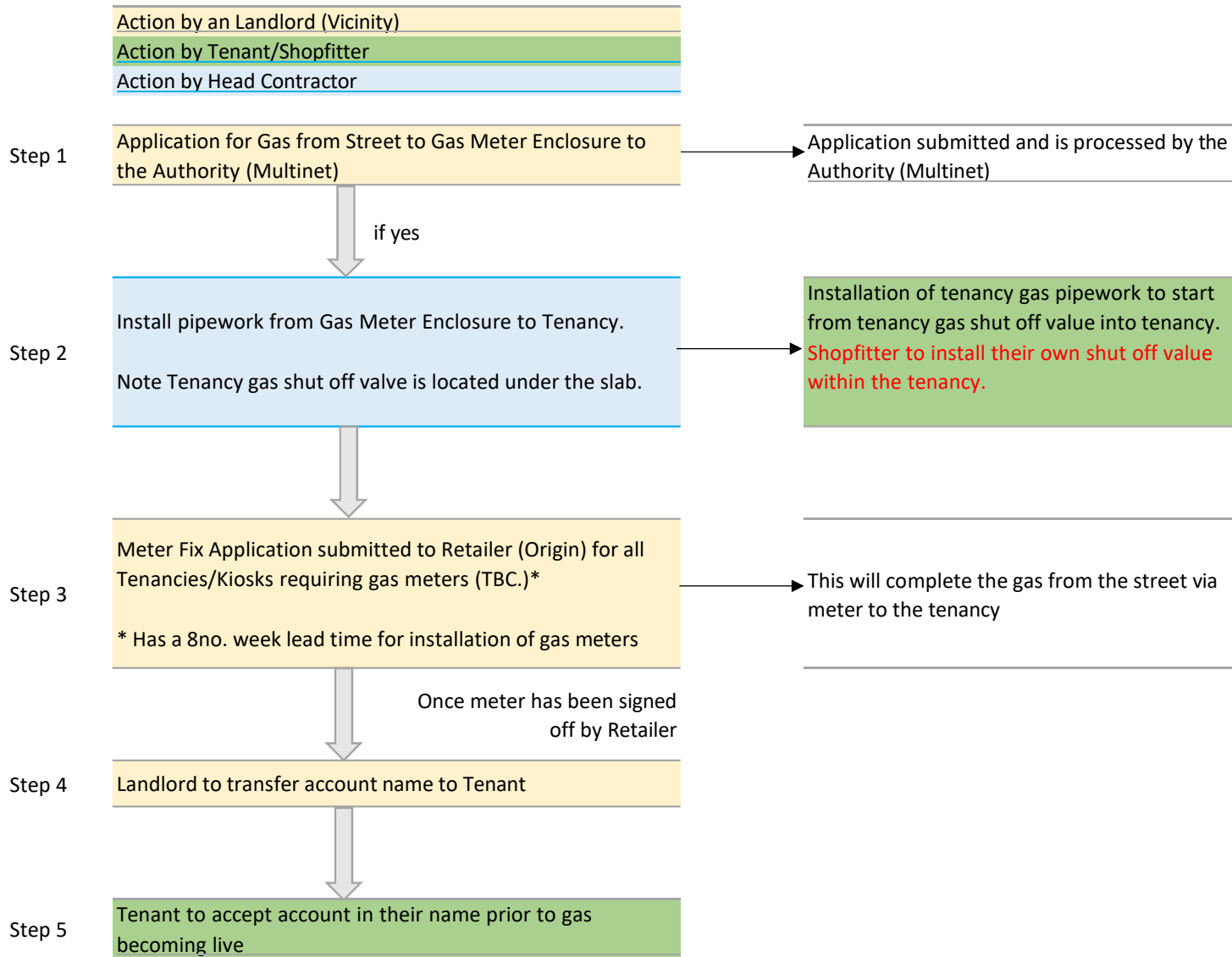
Step	Action With	Action	Estimated Lead-time	Comment
1.	Tenant	Make application relevant services provider (Telstra, Optus, TPG, etc), and arrange an appointment to tag lines at the MDF.	Minimum 10 business days.	6 weeks ahead of trade date
2.	Tenant	Once Tenant's service provider has confirmed they have tagged the lines at the MDF, Tenant to get service provider to provide the tag details (refer below example) and forward to the TDM. * Note Landlord will jump the phone line from MDF to tenancy.	1 business day	2 weeks ahead of trade date
3.	TDM	Will issue tag details to Landlords Electrical Contractor to jump phone line to tenancy. * Note electrical contractor cannot confirm if the line has been jumped if the line is NBN connection.	3 business days	1 week ahead of trade date
4.	TDM	Will confirm to tenant that phone line has been jumped to tenancy.	1 business day	



Annexure 16

GAS REQUIREMENTS

Gas Meter Installation to Food Tenancies CHADSTONE



Annexure 17

FIRE ENGINEERING REQUIREMENTS

Technical Note

Project title Chadstone The Market Pavilion Development Fitout
Tenancy Requirements
Job number 274012-01
File reference 274012-01 D1 Chadstone FF Fitout Requirements
cc
Prepared by Arup
Date 1 September 2022
Subject

Wurundjeri Woiwurrung Country Sky Park One Melbourne Quarter 699 Collins Street Docklands VIC 3008 Australia
t +61 3 9668 5500 d +61 3 9668 5608
arup.com

1. Introduction and Background

This is a preliminary summary of the base building fire engineering brief (FEB) requirements and ultimately each tenancy still requires a fitout permit and regulatory review by a relevant building surveyor (RBS). If there are any anomalies noted or queries in relation to this please refer to Arup, contact details as follows:

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Email: travis.stirling@arup.com
Phone: 0403 0456 369 or (03) 9668 5814
Project Manager: Andrew Chak
Email: andrew.chak@arup.com
Phone: (03) 9668 5608

Note that at the time of issuance of this document, the FEB (and subsequently FER) is yet to be finalised. The requirements listed below may therefore be subject to change. In addition, once the FEB/FER for the base building works are concluded, the FF fitout requirements will be further simplified for tenancy fit-out teams.

2. Requirements Applicable for All Tenancies

2.1 Fire Resistance and Compartmentation

New extension structural elements are generally required to have an FRL in accordance with the requirements listed in BCA Specification C1.1 for Type A Construction, however noting that proposed Performance Solution(s) support:

- FRL to all new structural elements in all areas to be 120 minutes in lieu of 180 minutes and 240 minutes (consistent with the overall centre).

Job number

274012-01

Date

1 September 2022

-
- New columns supporting the (non-combustible) roof (only) are permitted to have nil FRL (in lieu of 180 mins, 240 mins or 60 mins FRL).
 - The external walls / façade of the building and any associated attachments are to be non-combustible and be tested in accordance with AS1530.1 (or meet the other prescriptive exemption / concession criteria), this includes existing cladding at the interface of the new works.
 - Note, any combustible noggins, plastic packers or similar combustible elements are not permitted to be installed within external walls (per DTS restrictions) unless further reviewed under fire engineering.
 - The only exception to this is the roof infills for alfresco tenancy areas within Southern Laneway – which are permitted to be of combustible material PTFE/ETFE (pending testing results for review within the FER).

Smoke separation is required:

- To new egress corridors (in addition to the provision of sprinklers and smoke detection).
- On Level 1:
 - The new mall areas and tenancies (specialty tenancies and multi-category space) are to be smoke separated from the Ground Level in fire mode. This should consist of a smoke curtain at the ‘juliet balcony’ and at least a baffle around the connection escalators.
 - The new childcare facility on Level 1 to be smoke separated from Level 1 retail areas and the mall.
- To separate mall smoke zones as identified in FEB.
- To separate mini-majors, majors and the childcare.

Note – The mall interface with mini-majors and majors may need additional smoke baffle treatment (further information in Section 2.9).

2.2 Penetrations and Smoke Seals

Any penetrations into the smoke-isolated passageways are to be smoke stopped in lieu of fire stopped. Any mechanical ducts passing through the smoke-isolated corridors:

- are required to be constructed of metal and any duct connections to be smoke sealed (against any leakage) appropriately.
- are not required to have smoke dampers at mechanical ducts if they do not have an opening into the smoke-isolated corridor(s).
- smoke seals on doors required by this report are to be fitted on the top edge and both sides of the required doors and shall have been tested to AS1530.7 at ambient and medium temperatures,

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Date

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achieving a leakage rate of not more than $2\text{m}^3/\text{hr}/\text{m}$ at 10Pa, or $3\text{m}^3/\text{hr}/\text{m}$ of door perimeter at 25Pa.

Any service penetration passing through floors (within the same fire compartments) are permitted smoke stopped in lieu of fire stopped.

Service penetrations between fire compartments or different classifications (e.g. loading dock or Fresh Food Development and carpark or 1 Middle Road) are to remain fire stopped. The fire stop systems are to be appropriately tested to AS1530.4 and AS4072.1.

2.2.1 Construction of smoke rated construction

At the boundary of new smoke zones and for smoke-isolated passageways, the bounding construction is to consist of the following:

- The barriers are to be of non-combustible construction and be extended to the underside of the floor slab above or to a non-combustible roof covering.
- If plasterboard is used in the lining of barriers, it is to be at least 13mm standard grade plasterboard and to be lined on both sides of the stud.
- If solid concrete barriers are to be used, the barriers are to comply with AS3600.
- If masonry barriers are to be used, the barriers are to comply with AS3700.
- Any glazed areas are to be safety glass as defined by AS1288.
- All gaps around service penetrations and the junction of barriers are to be sealed with non-combustible material / sealants to prevent the passage of smoke via gaps.

2.3 Egress

2.3.1 Extended Travel Distances

Extended overall travel distance to an exit via a point of choice has been permitted to be in excess of 40m as follows:

- Up to ~80m in LG (Stage 10/Kmart) mall;
- Up to ~80m in LG (new) loading dock;
- Up to ~75m in LG Carpark E/F;
- Up to ~110m in new G Fresh Food mall);
- Up to ~85m in new L1 mall;
- Up to ~50m in L2;
- Up to ~70m in new mini-majors.

Note: These are subject to final co-ordination and confirmation with the RBS, and subsequently finalisation within the FER.

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Date

1 September 2022

2.3.2 Exit Requirements

A reduction in aggregate exit / egress width is supported in malls and majors per FEB documentation and consistent with existing centre.

Note: The exact permitted widths will be summarised and provided in the subsequent FER for various areas and thus the associated shortfall/s. Noting that this may be subject to minor changes between now and FER.

Tenancies that are over 200m², can be provided with bi-fold doors, or bottom latching storefronts. This is acceptable as long as:

- For a ground latching device / locking mechanism that occupants are trained in the operation of such a device / system and it is operable at all times from a person seeking egress by a simple, continuous movement (e.g. snib lock internally, may be key lockable from outside); and

In any event, these doors are expected to be in the open position during business hours and are not to close on alarm or power failure.

2.4 Smoke Detection and Occupant Warning

A monitored smoke detection system is required to be installed throughout new areas to meet the following requirements:

- Where applicable, addressable smoke detectors (below ceilings) are to be installed throughout in accordance with Specification E2.2a and AS1670.1-2018. This includes detection in all new malls, majors and mini-majors (>1,000m²). It also includes detection in all smoke isolated corridors.

Note: smoke detection is not required in concealed ceiling spaces that are sprinkler protected (DTS).

2.4.1 Detector Spacing

- Smoke detection within majors and mini-majors (>1000m²) is to consist of point type smoke detectors to BCA Spec E2.2a. This requires:
 - Maximum 20m extended spacing (and not more than 10m from any wall, bulkhead or curtain) throughout the trading areas of tenancies provided with smoke exhaust.
 - Maximum 15m extended spacing (and not more than 7.5m from any wall, bulkhead or curtain) throughout the trading areas of tenancies not provided with smoke exhaust.
 - Smoke detection is required in all BOH areas of the tenancies in accordance with AS1670.1 (maximum 10m spacing).
- Fresh Food mall areas & smoke corridors: 15m spacing (it is understood that an aspirating system may be proposed for under the new mall roof – TBC).

Job number

274012-01

Date

1 September 2022

-
- New multi-category space (Level 1): 10m spacing of detection (to provide flexibility support provision of any potential performance solutions).
 - Smoke detection is not required to be provided in areas where false alarms are prone – such are kitchens, food serveries, etc. For such areas heat/thermal detectors (or sprinklers as heat detectors) are to be provided only.
 - Smoke detection is generally not required in specialty stores (i.e. <1000m²) as per DTS requirements unless there are travel distance issues to a point of choice, as follows:
 - Less than 25m, smoke detection is not required (provided that fast response sprinklers are available for the specialty shops);
 - Between 25-35m, smoke detection is required to meet AS1670.1 spacing below the ceiling.

Note: This is inclusive of tenancy fitout and thus it is recommended that consideration is given to this at base building stage (e.g. greater than 25m straight line travel pre-fitout should allow for provision of smoke detection).

- The smoke detection within the childcare and multi-category tenancy is to be in accordance with AS1670.1 with maximum 10m spacing and installed within every room.

The following detection strategy is noted for other miscellaneous areas:

- Thermal detector shall be provided on top of new lift shafts (in lieu of sprinklers).
- Smoke or thermal detector (as relevant) shall be provided within small / slim-line services cupboards (in lieu of sprinklers).

2.4.2 Other Smoke Detection Requirements

The smoke detection system of the respective areas will be connected to the respective smoke management systems in the relevant zones and the new occupant warning system; to raise an alarm with the fire brigade (via a monitoring service).

The occupant warning system is to be extended from the existing system into all developed areas to provide full and complete coverage. The system is to permit cascading / staged evacuation of the centre, in order to initially warn those occupants considered to be in the most immediate threat. This sequence will then be cascaded into adjacent zones in order to allow sufficient time for the initial threatened zones to successfully complete egress.

The occupant warning system will be extended (i.e. new fire rated cabling and new speakers) to suit new areas in accordance with AS2220/AS1670.4. The system is to be programmed to activate automatically on General Fire Alarm (GFA) from the Fire Indicator Panel (FIP).

Upon activation of GFA via the smoke detection and sprinkler system, the FIP shall automatically, without delay, activate the following systems:

- Occupant warning system to initiate evacuation alarm in the respective evacuation zone;

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- Smoke exhaust system in the relevant zone and corresponding AHU's, doors required for make-up air.

2.5 Fire Hose Reels and Portable Extinguishers

Permitted variations to Fire Hose Reel provisions are currently as follows:

- FHRs may be located >4m from exits within Fresh Food Development; and
- Coverage shortfalls within Fresh Food Development (up to 10-15m to provide flexibility for future fitouts). As a minimum cold shell, base building coverage should be achieved for FHRs.

Where coverage shortfalls are expected, additional fire extinguishers shall be provided. The provision of these fire extinguishers (type and coverage) shall be in accordance with AS2444-2001 and Table E1.6 in the BCA.

Fire extinguishers will also be otherwise provided in accordance with Clause E1.6 of the BCA.

2.5.1 Standards of Installation Gaps

The overall development works comprise both new construction and refurbishment / alterations in some areas. The general premise is:

- New works to comply with current BCA and relevant Australian Standards
- Alterations to existing areas may comply with existing codes / standards of original construction (a) unless noted within the Fire Engineering documentation and (b) subject to understanding the fire safety departures of the previous standards.

For the existing areas and the interfaces areas in this development, the services engineer shall provide advice on location of the new or altered works will not comply with current standards aforementioned.

The following is the suggested pathway to address installation gaps:

1. Services engineer to advise areas not compliant.
2. Services engineer to provide GAP analysis between applicable standards and new standards.
3. Arup and Gardner Group assess GAP analysis and Arup include in FEB/FER.

Pending receipt of GAP analysis, Arup shall review the impact of fire safety system within the development installed to previous standards with systems that will be installed to the current standards.

Where there are no changes to be noted for systems installed to previous standard when compared to current standards (e.g. only changes in the year of the standard revision), there will be no impact on current installation and thus, it is considered a minor issue. If there are changes noted from previous standard when compared to current standard, understanding of existing fire safety system performance and its impact on any fire safety strategy are to be documented within the FER (or subsequent separate fitout FER).

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2.6 Active Fire Suppression System

A sprinkler system is to be provided throughout the entire new Fresh Food Development in accordance with NCC/BCA Clause E1.5 and AS 2118.1-2017 via fast-response sprinkler heads achieving an RTI and activation temperature of no greater than $50 \text{ m}^{1/2}\text{s}^{1/2}$ and 68°C respectively.

- If a tenant wishes to utilise concealed heads (or other variations to performance listed above), these must be cross checked with the Fire Safety Engineer (Arup) and may require further assessment.
- Existing system may be retained in existing areas where possible. This will be subject to review and consideration within any areas subject to alteration (e.g. Coles and Woolworths) and interface mall & specialty zones. Zoning of all systems to be reviewed and clearly summarised as part of FER in co-ordination with the services engineer.

2.7 Smoke Exhaust System

A Performance Solution is proposed which supports rationalised smoke exhaust rates, deletion of smoke baffles (in malls) and smoke reservoirs to exceed $2,000\text{m}^2$ and 60m in length.

- New mall areas as well as the associated specialty stores are to be divided into smoke control zones (refer to full FEB/FER for details).
- Majors and mini-majors are also to be provided with smoke exhaust and be individual smoke zones. The smoke exhaust system for various areas and tenancies are to be provided with the volume of smoke extract and number of fans as summarised in Section 3.
- Where existing fans have been tested to reduced capacities, these shall be replaced/upgraded to meet original design quantities as a minimum (or, as confirmed and supported otherwise by fire engineering).
- If a security shutter (at a shopfront) is utilised (descend) to create a minimum $1\text{-}1.5\text{m}^1$ delineation upon building alarm to provide a smoke barrier / baffle in fire mode, ongoing maintenance by the centre or tenant (to be agreed between the two parties) is required. In addition, local back up power supply required is also required to reduce the risk of shutter failure due to power cut.

2.7.1 Make-up Air, Power & Controls

- The required mass flow rates of make-up air shall be equal to the smoke exhaust mass flow rates (i.e. a balanced system).
- During business hours make-up air to the new parts of the shopping centre is to be provided via automatic supply air in smoke zones remote from the fire origin and/or mall entries/exits.
- Make-up air (in zone of origin) is to be supplied at as low a level velocity as reasonably practicable to limit turbulence in smoke mixing (i.e. ideally this should be at around 1m/s in malls and not greater than 2.5m/s at mall entries/exits).

¹ Note: This exact height and detail will be agreed per mini-major and major tenancy in combination with reviewing the smoke exhaust.

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- After business hours, make-up air is to be provided via remote zone AHU's only (such that the centre can remain secure).
 - The supply air fans in the zone of fire origin are to either exhaust to outside (i.e. recirculation dampers shut off) or shut down entirely in the event of a fire alarm.
 - The controls for mechanical smoke exhaust systems are to be grouped together in their respective 'zone' (at the Fire Control Centre) and include a group / zone manual over-ride to allow the Fire Brigade to manually override the exhaust systems (as / if needed).

2.8 Exit Signage

- All emergency exit signage and lighting are to be provided throughout the building in accordance with BCA Part E4 and AS 2293.1 (2005).
- Noting that, there will need to be works within existing areas and individual tenancies to reflect revised exits (e.g. Coles, Woolworths, etc).
- Clear supplementary signage in stairs identifying the level of discharge to outside and clear signage from the stair discharge to outside to facilitate occupant to move towards open space/ road.
- All the exit signs shall be illuminated and provided at the lowest practicable height, immediately above the exit doors.

2.9 Smoke Baffles, Bulkheads, Shutters

Majors and mini-majors ($>1,000\text{m}^2$) which are to be provided with a smoke exhaust system (refer Section 3) are to be bounded by smoke proof construction (i.e. full height, sealed walls), except at the shop front / mall interface.

The shop front / mall interface may comprise one of a few options, including baffles, bulkheads or semi-imperforate shutters (i.e. a security shutter which doubles as a mechanism of smoke containment), as indicatively depicted in Figure 1.

In the event of a fire within a mini-major ($>1,000\text{m}^2$) or a major, the aim / intent is to contain smoke within the store and prevent the bulk of smoke from migrating into the mall area by provision of mechanical smoke exhaust system and a barrier (as noted above).

The barrier is to either permanently create a 1-1.5m height differential between the zones (i.e. store and mall), or, in the case of a security shutter, descend to create this minimum 1-1.5m delineation upon building alarm (whilst also aiming to provide $>2\text{m}$ clearance such that egress can still be safely achieved). This will be subject to review and confirmation for each tenancy with smoke exhaust within subsequent modelling to be undertaken.

In doing so, the aim is to keep the bulk smoke layer contained within this 'reservoir' (which is also above occupant's heads during evacuation).

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Note: If a shutter is used to provide a smoke barrier / baffle in fire mode, this will require ongoing maintenance by the centre or tenant (to be agreed between the two parties). Emergency back-up power supply is required to be provided to shutters that are required to act as a baffle in fire mode.



Figure 1: Partially perforated shutter to tenancies provided with smoke exhaust

2.9.1 Automatic Shutters

On GFA, the storefront shutters are generally to remain open (or only partially to descend per above requirements), to allow occupants to evacuate to the mall and then travel to exits. Where / if the tenant of a major/mini-major require the shutters to automatically close on GFA, then at least one dedicated emergency egress door (swinging in the direction of travel) shall be provided adjacent to the shutter to enable egress directly to the mall from the trading floor. This door may be locked, however must automatically unlock on GFA in that smoke zone. The clear width required to the door shall be determined through fire engineering review.

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3. Tenancy Specific Requirements

The following sections lists requirements applicable to specific tenancies. The requirements below are to be complied with in addition to those outlined in Section 2 above. Where requirements conflict, the tenancy-specific requirements take precedence.

It is recommended that each mini major (tenancy >1,000m²) is referred to Arup Fire Safety Engineering for further review of the overall design once tenancies / leases are locked in as the base building fire engineering is general / high level in nature only and further efficiencies (notably re. smoke exhaust), checks and co-ordination will likely still need to occur to co-ordinate the fitout works with the base building works.

3.1 Kmart

It is noted that the RBS has confirmed that if both existing eastern exits can be retained 'like for like' (other than switched from stairs to horizontal exits) then there is limited statutory upgrade triggers.

The key requirements applicable to this specific tenancy is as follows:

- The smoke exhaust is understood to not currently be achieving its design capacity; this is an issue regardless of the development works, it is non-compliant and should be subject to centre and tenant action.
 - It is noted that by nature of being a plenum system; the effectiveness of the system is quite low. Based on recent testing, it is understood the effective exhaust capacity is only 10% of the design capacity.
- Although generally speaking, most fire safety systems should be acceptable to remain 'as is' under this approach, albeit still recommended to be subject to staged upgrades given their age and how dated and misaligned they are with current standards.
- As part of staging works that has occurred, the following are understood to be achieved as a minimum:
 - The existing system is understood to be designed in accordance with BCA and AS2118.1-1999
 - The sprinkler system has since been upgraded with quick-response sprinkler heads.
 - The sprinkler system has been configured to activate the smoke exhaust system when activated.

Whilst not strictly required, the below are strongly recommended to be considered by the centre operations team and tenant in the future to improve the overall level of fire and life safety:

- Consider provision of an automated OWS – with the tenancy forming a separate zone to the adjacent mall zone 15.
- Consider inclusion of a AS1670.1 smoke detection system to provide automated detection to occupants.

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3.2 Coles

The key requirements applicable to Coles (new fitout works) is as follows:

- A smoke detection system would be required to be installed in accordance with Specification E2.2a of the NCC BCA.
- The occupant warning system needs to be an automated system. Interface with the main centre OWS system if recommended, but not fundamental (i.e. if smoke ‘spills’ into the mall, the fresh food OW system would activate).
- Existing sprinkler system can be retained. However (as it is standard response heads) this may result in larger fires and subsequently larger smoke exhaust capacity. There may be a cost-benefit analysis study to review changing to fast response heads and reduction in smoke exhaust.
 - The existing system is understood to be designed in accordance with BCA and AS2118.1-1999 with standard response sprinklers heads were installed with RTI and activation temperature of no greater $300 \text{ m}^{1/2}\text{s}^{1/2}$ and 68°C respectively.
- Smoke exhaust capacity will be further confirmed upon further modelling assessment undertaken at FER stage.
 - It is expected the system will need to achieve $\sim 25\text{-}35\text{m}^3/\text{s}$ in line with modern majors. Considering testing results (Current capacity is $21.5\text{m}^3/\text{s}$ based on D&E Air conditioning Pty Ltd testing), existing exhaust capacity may need some upgrade works.
 - This would need to be cognisant of the storefront / mall interface; with the aim of ‘containing smoke within the tenancy’.
- Exit signage to be revised to reflect new proposed exit arrangements.

3.3 Woolworths

The key requirements applicable to Woolworths is as follows:

- The existing smoke detection system is to be checked. Assuming it meets the relevant standards, it may be retained (alternatively, if subsequent to total replacement, to meet current code).
 - Note: This will depend also if smoke exhaust is proposed to the whole tenancy or only to the trading floor. i.e:
 - if exhaust is only to the trading floor, then a full height smoke sealed wall to BOH and 10m spacing of detection should be allowed for in BOH areas.
 - if even distribution of exhaust is provided throughout all areas, then standard spacing is acceptable (20m spacing).
- The occupant warning system needs to be an automated system; thus, if not provided, this will need to be installed.

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- Interface with the main centre OWS system if recommended, but not fundamental (i.e. if smoke ‘spills’ into the mall, the fresh food OW system would activate).
- Existing sprinkler system can be retained. However (as it is standard response heads) this may result in larger fires and subsequently larger smoke exhaust capacity. There may be a cost-benefit analysis study to review changing to fast response heads and reduction in smoke exhaust.
 - The existing system is understood to be designed in accordance with BCA and AS2118.1-1999 with standard response sprinklers heads were installed with RTI and activation temperature of no greater $200 \text{ m}^{1/2}\text{s}^{1/2}$ and 68°C respectively.
- Smoke exhaust capacity will be further confirmed upon further modelling assessment undertaken at FER stage.
 - It is expected the system will need to achieve $\sim 25\text{-}35\text{m}^3/\text{s}$ in line with modern majors. Considering testing results, existing exhaust capacity may need some upgrade works.
 - The new storefront / mall interface will need to be considered with respect to the modelling.
- Exit signage to be revised to reflect new proposed exit arrangements.

3.4 Existing CMO & Gymnasium Strategy

The key requirements applicable to this specific tenancy is as follows:

- Existing smoke detection system is to be extended to serve the new gymnasium extension at similar 10m spacings.
- The occupant warning system needs to be (a) an automated system; thus, if not provided, this will need to be installed and (b) the system needs to be interfaced with the retail system, i.e. so that a ‘mall fire’ could be alerted to occupants in the upper levels of this building.
- Retain the existing sprinkler system, extend to serve new areas with matching head types.
 - The existing system is understood to be designed in accordance with BCA and AS2118.1-1999 with standard response sprinklers heads were installed with RTI and activation temperature of no greater $200 \text{ m}^{1/2}\text{s}^{1/2}$ and 68°C respectively.
- Proposed to retain support of existing strategy and solution of not providing smoke exhaust to this tenancy; this is contingent on having minimal performance solutions associated with this area.
- Exit signage to be revised to reflect new proposed exit arrangements

3.5 Aldi

The key requirements applicable to the new Aldi tenancy is as follows:

- Aldi (Tenancy M003) will be a single smoke zone with total extraction of $15\text{-}20\text{m}^3/\text{s}$. Aldi smoke zone should consist of minimum 2 fans with 2 points (typical/common), or 4 straight through fans.

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3.6 Tenancy G-120 & Tenancy G-121(Ground)

It is likely that G-120 will require smoke exhaust system whereas G-121 may be supportable to omit exhaust (TBC during design development).

The following are recommended allowances for these tenancies at this point:

- A separate smoke exhaust system per tenancy. The systems for both tenancies should be designed as similar allowance to Aldi specifications; or
- A more efficient design may be pursued consisting of provision of a single common smoke exhaust system serving both tenancies with a damper arrangement that allows exhaust from either tenancy (i.e. assume a 'fire' in 1 tenancy at a time). This arrangement has previously been applied in Stage 40.

3.7 New Childcare Facility 1-013 (Level 1) & Multi-category Tenancy 1-014 (Level 1 and 2)




Prescriptive requirements are that smoke exhaust is required for a 'large-isolated building' and therefore smoke exhaust is technically applicable to both the childcare and multi-category tenancies.

The tenancies may be reviewed post tender from a performance basis with potential justification to (1) rationalised smoke exhaust or (2) to omit smoke exhaust system.

However, for the purposes of tender, we recommend allowance be made for DTS smoke exhaust to each of these tenancies (refer to ADP documentation for further information).

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DOCUMENT CHECKING

	Prepared by	Checked by	Approved by
Name	Andrew Chak	Grant Wang / Travis Stirling	Travis Stirling
Signature			

Annexure 18

COST OF WORKS SCHEDULE

Cost of Works Schedule

Chadstone | The Market Pavilion

DATE: 8 September 2022

1. Works

	Per Unit	Trade ex GST
1.1 Demolish & remove		
Rates vary depending on scope of works - quotation will be provided to Tenant for approval prior to works being undertaken	each	POA
1.2 Building Works		
Core hole in suspended slab up to 100 dia & 200mm thick	each	\$753.00
Chasing slab up to 25mm wide and max 25mm deep (subject to engineer approval)	per metre	\$247.00
Bins for rubbish removal per bin (all tenancy categories)	per tenancy	\$1,048.00
Temporary Power Board, connection to tenancy mains (for the duration of fitout works only) (all tenancy categories)	per tenancy	\$2,500.00
Equipment hire – Scissor lift	per day	\$377.00
Ceiling – 13 thick suspended flush plasterboard ceiling	m2	\$145.00
Ceiling – Suspended drop in acoustic tile ceiling (vinyl faced plasterboard tiles)	Per meter	\$105.00
Bulkhead including framing to ceiling not exceeding 250mm high	Per meter	\$126.00
Bulkhead including framing to ceiling greater than 250mm high and not exceeding 500 high	m2	\$126.00
Acoustic Treatment to tenancies with No ceilings	m2	\$104.00
1.3 Walls		
13mm plaster board fixed to stud wall	m2	\$53.00
13mm plaster board direct stick	m2	\$67.00
13mm plaster board including furring channels fixed precast or block wall	m2	\$92.00
Walls 90mm metal stud – up to 3m high – 0.55mm BMT at 600mm cc	m2	\$59.00
Walls 90mm metal stud – 3m to 5m high – 0.55mm BMT at 600mm cc	m2	\$67.00
Walls 90mm thick partition stud walls incl. 13mm plasterboard both sides	m2	\$168.00
140 Block Wall hollow core to 3600mm excluding wall stiffeners	m2	\$258.00
140 Block Wall hollow core to 6000mm excluding wall stiffeners	m2	\$266.00

190 Block Wall hollow core	m2	\$301.00
140 Block Wall core filled to 3500mm	m2	\$412.00
190 Block Wall core filled to 3500mm	m2	\$454.00
140 Block Wall over 3500mm high incl, steel stiffening mullions as required	EO per lm	\$224.00
190 Block Wall over 3500mm high incl, steel stiffening mullions as required	EO per lm	\$224.00
Supply and install vertical IT wall capping at lease line to standard detail	-	-
Primed structural steelwork	Per tonne	\$15,373.00
Security mesh to single side metal stud wall – F52 Mesh allowed	m2	\$70.00
1.4 Paint		
Specific paint finish to walls, ceilings & bulkheads (standard dulux colours, incl. sealer & two finished coats)	m2	\$24.00
1.5 Doors		
Rates vary depending on scope of works - quotation will be provided to Tenant for approval prior to works being undertaken	-	
Single hinged hollow core door incl. frame (excl. hardware & paint)	each	\$769.00
Single glazed doors to external tenancy to landlord design	each	\$1,613.00
1.6 Floors		
Floor prep to suit vinyl (ardit 1mm - 3mm self-levelling screed)	m2	\$43.00
Floor prep to suit vinyl (ardit 3mm -5mm skim coat)	m2	\$66.00
Pull up existing mall tiles (incl. screed but excl. out of hrs, dust control, noise & vibration control, scabbling & floor levelling)	m2	\$108.00
Supply and install porcelain mall tiling including screed, installed whilst main floor being laid,	m2	\$339.00
Supply and install porcelain mall tiling including screed, installed post completion of main floor (during normal hours).	m2	\$339.00
Supply and lay stone mall tile, installed whilst floor main floor being laid	m2	\$436.00
Supply and lay stone mall tile, installed post completion of main floor (during normal hours).	m2	\$660.00
Floor Scanning (mobilisation & reporting)	each	\$800.00
Concrete floor topping in tenancy up to 50mm thick (+/- 10mm over 3m) – (unreinforced)	m2	\$109.00
Mall Ingos		
Porcelain tiling completed out of sequence from mall finishes (during	m2	\$430.00

normal hours)		
Stone tiling completed out of sequence from mall finishes (during normal hours)	m2	\$527.00
Cutting of existing mall tiles beyond lease line	per metre	\$132.00
Assumed no cutting & removal of existing mall tile for the outgo, if required cost is per metre	m2	\$99.00
1.7 Roof		
Trim roof penetration (less than 500mm x 500mm)	each	POA
Trim roof penetration (greater than 500mm x 500mm)	each	POA
Specified roof screed to existing concrete deck	-	\$104.00
1.8 Hydraulics		
Sewer Works – Slab on Ground including all excavation & backfill as required		
Relocate 100 dia sewer rise point prior to 2 nd fix, up to 3m from design location (no allowance for removal of slab or make good)	per point	\$1,306.00
Additional 100 dia sewer point less than 1000mm from last (assumes prior to slab construction)	per point	\$734.00
Additional 100 dia sewer point more than 1000mm from last (up to 6m assumes prior to slab construction)	per point	\$2,208.00
Additional 100 dia sewer point less than 1000mm from last (to existing slab on ground or post slab construction)	per point	\$1,006.00
Additional 100 dia sewer point more than 1000mm from last (to existing slab on ground or post slab construction)	per point	\$3,843.00
Additional concrete cutting to slab	m	\$84.00
Sewer Works – Suspended Slab		
Relocate 100 dia sewer rise point prior to 2 nd fix, up to 3m from design location (includes core hole)	per point	\$1,565.00
Additional 100 dia sewer point less than 1000mm from last	per point	\$1,058.00
Additional 100 dia sewer point more than 1000mm from last (up to 6m)	per point	\$2,236.00
Greasy Waste / Trade Waste Works – Slab on Ground		
locate base point prior to install	per point	POA
Additional point less than 1000mm from last	per point	\$880.00
Additional point more than 1000mm from last (up to 6m)	per point	\$2,557.00
Suspended Slab		
Relocate base point prior to install	per point	POA
Additional point less than 1000mm from last	per point	\$847.00
Extended beyond base	-	

Additional Tundish point including up to 3m pipe run of 50 dia pipe work (includes core hole)	per point	\$4,495.00
Water Works		
Confirmation of location of first point within tenancy	per point	\$366.00
Relocate in-ceiling 20 dia water point prior up to 10m from design location	per point	\$1,277.00
Accessories		
Additional Water Meter (addressable / connected BMS)	each	\$1,398.00
Stainless Steel bucket trap	each	\$1,328.00
Cut penetration & install deck tight	each	POA
Cut and flash roof penetration (less than 500 x 500)	each	POA
Cut and flash roof penetration (greater than 500 x 500 to max 1000 x1000)	each	POA
Additional Vent	point	POA
Gas Works		POA
Relocate base point prior to install (within 3000mm)	per point	POA
Additional point less than 1000 from last	per point	POA
Suspended Copper pipe including supports - 25mm	per metre	POA
Suspended Copper pipe including supports – 65mm	per metre	POA
Suspended Copper pipe including supports – 80mm	per metre	POA
Miscellaneous items		
Fire Collar to Hole Cores	each	\$168.00
Supply & install of additional floor waste during construction	each	\$1,090.00
Supply & Install of additional sink waste during construction	each	\$1,118.00
Supply & Install of tundish and drain (within 1m of drain)	each	\$1,230.00
Cap and make good redundant drain points	per point	\$349.00
Additional Work relating to Hydraulic	per hour	\$179.00
Core Hole to suspended slab for tenant refrigeration works	each	\$323.00
1.9 Electrical		
New tenancy sub main cabling		
Supply and install 1x2C+E 16mm orange PVC/PVC cable (excludes terminations)	per meter	\$43.00
Supply and install 1x2C+E 25mm orange PVC/PVC cable (excludes terminations)	per meter	\$52.00
Supply and install 1x4C+E 16mm XPLE cable (excludes terminations)	per meter	\$62.00
Supply and install 1x4C+E 25mm XPLE cable (excludes terminations)	per meter	\$83.00
Supply and install 1 x 4C+E 35mm XPLE cable (excludes terminations)	per meter	\$106.00

Supply and install 1x4C+E 50mm XPLE cable (excludes terminations)	per meter	\$137.00
Supply and install 4x1C+E 50mm XPLE cable (excludes terminations)	per meter	\$204.00
Supply and install 4x1C+E 70mm XPLE cable (excludes terminations)	per meter	\$261.00
Supply and install 4x1C+E 95mm XPLE cable (excludes terminations)	per meter	\$335.00
Supply and install 4x1C+E 120mm XPLE cable (excludes terminations)	per meter	\$392.00
Supply and install 4x1C+E 150mm XPLE cable (excludes terminations)	per meter	\$460.00
Power Upgrades		
1 phase 80 Amp to 1 phase 100 Amp	per tenancy	\$2,026.00
1 phase 80 Amp to 3 phase 80 Amp	per tenancy	\$4,487.00
1 phase 80 Amp to 3 phase 100 Amp	per tenancy	\$7,445.00
3 phase 100 Amp to 3 phase 140Amp	per tenancy	\$7,924.00
Switchboards		
Relocate existing switchboard up to 160 Amps within 10m of the nominated point (tenancy board)	Each	\$1,398.00
Supply & Install certify 36 pole tenancy DB c/w RCD circuit breaker (single phase)	each	\$1,613.00
Supply & Install certify 48 pole tenancy DB c/w RCD circuit breaker (three phase)	each	\$3,102.00
Supply and install 18 pole 63A switchboard c/w isolator (single phase)	each	\$1,613.00
Supply and install 18 pole 63A switchboard c/w isolator (three phase)	each	\$2,043.00
Supply and install 36 pole 80A switchboard c/w isolator (three phase)	each	\$1,935.00
Supply and install 36 pole 100A switchboard c/w isolator (three phase)	each	\$2,446.00
Supply and install 36 pole 160A switchboard c/w isolator (three phase)	each	\$3,102.00
Supply and install 36 pole 200A switchboard c/w isolator (three phase)	each	\$3,717.00
Meters		
Supply and install 1 phase meter (embedded network)	each	POA
Supply and install 3 phase meter (embedded network)	each	POA
Lighting		
Supply & installation of LED edge lit exit light (monitored)	each	\$651.00
Supply & installation of LED spitfire emergency light (monitored)	each	\$689.00
Communications - Data & Phone		
Relocation of communication points (within 10m radius, subject to available cable length)	each	\$376.00
Additional communication points	meter	\$215.00
Core Hole including fire seal electrical penetrations	each	\$323.00
Additional Work relating to Electrical	per hour	\$170.00

1.10 Mechanical		
Tenancy Air Conditioning (all rates to be inclusive of commissioning & as built drawings)		
Supply and install 600mm x 600mm standard square, white powder coated, aluminium supply air grille including 4 metres of flexible duct, spigots and similar (Excludes commissioning)	each	\$876.00
Supply and install 600mm x 600mm standard square, white powder coated, aluminium return air grille including 4 metres of flexible duct, spigots and similar (Excludes commissioning)	each	\$860.00
Hang diffusers from structure where no tenancy ceiling point	each	\$280.00
Ceiling ventilation transfer grille (600x600 egg crate grille only)	each	\$517.00
Relocate supply air diffuser (c/w existing flex , duct on original spigot, maximum 3m duct work, excludes rebalancing)	each	\$624.00
Relocate return air diffuser (c/w existing flex , duct on original spigot, maximum 3m duct work, excludes rebalancing)	each	\$624.00
Relocate thermostat	each	\$1,011.00
Additional new thermostat (during fitout construction only)	each	\$1,548.00
1 slot supply air linear type ceiling diffuser (1200 H Long) and plenum including flex ductwork up to 5m	-	POA
2 slot supply air linear type ceiling diffuser (excludes blanking plate, plenum and flex ductwork)	m	POA
3 slot supply air linear type ceiling diffuser (excludes blanking plate, plenum and flex ductwork)	m	POA
Concealed linear slot diffuser (continuous) Flowline flangless– Nailor	-	POA
Linear slot relief air (inactive slots)	-	
New pop cut into rigid duct	each	N/A
Supply and install Standard rectangular ductwork including, bends, transitions and supports - 0 - 300mm (max dimension)	m2	\$409.00
Supply and install Standard rectangular ductwork including, bends, transitions and supports - 325 - 750mm (max dimension)	m2	\$419.00
Supply and install Standard rectangular ductwork including, bends, transitions and supports - 775 - 1390mm (max dimension)	m2	\$559.00
Supply and install Standard rectangular ductwork including, bends, transitions and supports - 1400 - 2145mm (max dimension)	m2	\$962.00
Supply and install Standard rectangular ductwork including, bends, transitions and supports - 2150 - 3000mm (max dimension)	m2	\$1,102.00
Additional flex spiro ductwork (open ceiling design)	per meter	\$70.00
Supply and install 600 x 600 return air grille (Face only)	each	\$559.00
Supply and install grille to door	each	\$301.00
Balancing of supply and return air	per outlet	\$129.00
Additional Work relating to Mechanical	per hour	\$183.00

Supply and install Tundish from split A/C system to agreed drainage point based upon 12m max run – maximum 4 bends allowed, 25mm PVC not lagged	No	\$1,188.00
Supply and install Tundish from split A/C system to agreed drainage point based upon 12m max run – maximum 4 bends allowed, 25mm PVC lagged	No	\$1,467.00
Supply and install Tundish from split A/C system to agreed drainage point based upon 12m max run – maximum 4 bends allowed, 25mm PVC copper lagged 19mm armaflex	No	\$1,957.00
Tenancy Exhaust Systems		
Supply and Install Kitchen Exhaust System (incl fan and associated ductworks) to landlord engineer design to suit tenant fitout design. Provide a connection point within the tenancy for connection by tenant	Up to 5,000l/sec which includes fan, electrical, VSD & 6m of Duct -	\$12,214.00
Hang and connect canopy supplied by Tenant to landlord Engineer design to suite tenants fitout design requirements	-	\$1,183.00
Supply and Install Toilet Exhaust System (incl fan and associated ductworks) to landlord engineer design to suit tenant fitout design. Provide a connection point within the tenancy for connection by tenant		\$10,411.00
Rebalancing of exhaust system	Per hour	\$199.00
Make up air systems		
Supply and Install make up air System to landlord Engineer design to suite tenant fitout design requirements	-	\$11,992.00
Penetrations		
Roof penetrations incl. flashings up to 350mm square or dia	each	POA
Roof penetrations incl. flashings up to 800mm square or dia	each	POA
Roof penetrations incl. flashings up to 800mm square or dia (maximum 1000 mm square or dia)	each	POA
Supply and Install decktites to pipework up to 100mm ² (per pipe)	each	\$349.00
Supply and Install condenser platform 1000 x 600mm wide for refrigeration &/or split system (assumes brackets fixed to wall to support condenser)	each	\$973.00
75mm thick insulation retrofitted to underside of soffit for tenancies with No ceiling	m ²	\$105.00
Exclusions to Mechanical works:		

<p>(a) Specialist Building works;)</p> <p>(b) Modifications or additions to other services;)</p> <p>(c) Use of crane and other equipment;)</p> <p>(d) Night Shift; and)</p> <p>(e) Other ancillary costs not provided for above.)</p>	<p>Reasonable additional costs incurred – mechanical rates as specified <u>do</u> <u>not</u> include these exclusion items – the cost of these exclusions will be as quoted</p>	
Qualifications		
Rates are based on free and unrestricted access to complete works		
1.11 Fire		
Sprinkler System		
System drain down and re-charge, locally	each	\$774.00
Drain down and re-charge, system drain down	each	\$774.00
Sprinkler Heads - Relocate existing head including design, commissioning	each	\$349.00

& required pipework		
Sprinkler Heads - Cap off existing	each	\$161.00
Sprinkler Heads - Additional head (Concealed space) including required pipework	each	\$302.00
Sprinkler Heads - Additional head normal (chrome) including required pipework	each	\$387.00
Sprinkler Heads - Additional high temp head (bronze) including required pipework	each	\$303.00
Sprinkler Heads - Additional low temperature head Cool room. including required pipework	each	\$355.00
Sprinkler Heads - Additional low temperature head Freezer. including required pipework	each	\$355.00
Sprinkler Heads - Additional head fitted to canopy / hood including required pipework	each	\$495.00
Sprinkler Heads - Additional flush mounted including required pipework	each	\$400.00
Supply and Install new concealed space sprinkler head before ceiling installation including 5m of range pipe and dropper	each	\$335.00
Supply and Install of chrome droppers for fat fryers	each	\$297.00
Remove an existing sprinkler head	each	\$134.00
Exposed sprinkler head on pipework	each	\$194.00
Relocate exposed sprinkler head on pipework	each	\$226.00
Flush plate sprinkler heads (standard colours, black, white, chrome)	each	\$339.00
Flush plate sprinkler head (non-standard colour – specialised)	each	\$366.00
Supply and Install Fire Suppression System to engineers requirements	-	POA
Additional Work relating to Sprinkler System	per hour	\$172.00
Smoke Detectors		
Supply and Install of new smoke detector during construction including 10m of cabling	each	\$629.00
Relocate an existing smoke detector within 10m of base build location	each	\$344.00
Smoke detection isolation	each	\$473.00
Additional Work relating to fire detection and alarm system	per hour	\$183.00
EWIS		
Additional speaker for occupant warning system (above ceiling) including 10m cabling	each	\$510.00
Additional speaker for occupant warning system (ceiling mounted) 10m including cabling	each	\$477.00
Unit rate for 1 off re-programme after system modifications	each	\$1,344.00

Accessories		
2.5kg dry extinguishers (supply and install)	each	\$349.00
3.5kg 5B(E) Carbon Dioxide c/w hook & signage	each	\$446.00
4.5kg 60B(E) Chemical c/w hook & signage	each	\$478.00
7l Wet Chemical c/w hook & signage	each	\$258.00
Additional Fire Hose Reel (FHR) and bracket including 10m of pipework	each	\$2,580.00
Additional Fire Hydrant including 3m of pipework	each	\$2,903.00
Additional Fire Blanket	each	\$210.00
Relocation of Fire Hose Reel including 10m of pipework	each	\$3,333.00
Relocation of Fire Hydrant including 10m of pipework	each	\$3,118.00
Flow Switch – Wired	each	\$581.00
DN 15 stop valve - lock shut	each	\$129.00
Security		
Monitoring if tenant fitout contractors if required – normal hourly rate (Monday – Friday 7.00am – 7.00pm) – (per guard)	per hour	\$84.00
Monitoring if tenant fitout contractors if required – public holidays hourly rate (7.00am – 7.00pm) – (per guard)	per hour	\$118.00
Monitoring if tenant fitout contractors if required – hourly rate (Saturday & Sunday 7.00am – 7.00pm) – (per guard)	per hour	\$146.00
Labour Rates		
Bricklayer (normal time)	per hour	\$151.00
Carpenter (normal time)	per hour	\$151.00
Carpenter (night works)	per hour	\$232.00
Electrician (normal time)	per hour	\$185.00
Electrician (night works)	per hour	\$280.00
Labourer (normal time)	per hour	\$134.00
Labourer (night works)	per hour	\$215.00
Plumber (normal time)	per hour	\$183.00
Plumber (night works)	per hour	\$247.00
Mechanical Services Tradesman (normal time)	per hour	\$183.00
Mechanical Services Tradesman (night works)	per hour	\$247.00
Sprinkler Fitter (normal time)	per hour	\$172.00
Sprinkler Fitter (night works)	per hour	\$226.00

2. Consultants' fees		
<i>Services Engineer - fees per tenancy include Mechanical, Fire, Electrical & Hydraulic (one service review only)</i>		
Existing and New Speciality Tenancies (includes hydraulics, mechanical, electrical, fire)	per tenancy	\$4,800.00
Standard Kiosk (hydraulic & electrical)	per tenancy	\$3,500.00
Food inline including Exhaust (includes hydraulics, mechanical, electrical, fire)	per tenancy	\$6,500.00
Food inline excluding Exhaust (includes hydraulics, mechanical, electrical, fire)	Per tenancy	\$6,000.00
Food Pavilions including Exhaust (includes hydraulics, mechanical, electrical, fire)	per tenancy	\$5,800.00
Food Pavilions excluding Exhaust (includes hydraulics, mechanical, electrical, fire)	per tenancy	\$5,200.00
Mini Major / Multi-Category Stores (includes hydraulics, mechanical, electrical, fire) excluding fire engineering	per tenancy	\$12,500.00
Restaurants (includes hydraulics, mechanical, electrical, fire)	per tenancy	\$8,500.00
Multiple Service Reviews as required will be charged at an hourly rate per service discipline	per hour	\$280.00
Mechanical Contractor As built Shop drawing	per tenancy	\$1,200.00
Hydraulic Contractor As built Shop drawing	per tenancy	\$1,200.00
<i>Structural Engineer</i>		
Initial design review to consider core holes, slab chasing, tenant specific point loads such as safes and specialty equipment. <i>Additional structural design works required following the initial review will be charged at hourly rates.</i>	per tenancy	POA
Shopfront design review (Tenant to provide shopfront structural drawings and calculations). Standard laterally / horizontally loaded shopfront from slab to steel roof above. <i>Non-standard shopfronts may attract additional review fees which will be charged at hourly rates.</i>	per tenancy	POA
Shopfront design review (Tenant to provide shopfront structural drawings and calculations). Standard laterally / horizontally loaded shopfront from slab to slab soffit above. <i>Non-standard shopfronts may attract additional review fees which will be charged at hourly rates.</i>	per tenancy	POA
Structural Engineer – additional design services	per hour	280.00
<i>Fire Engineering</i> – Senior Fire engineer review / advice and report	per hour	280.00
Design Review Fee	per tenancy	\$3000.00

Survey Fee	Per tenancy	\$1,400.00
Hoardings		
Melamine hoarding (up to 5m high), on TITAN impact system including removal and make good. Excludes graphics	Per meter	POA
Melamine hoarding (2.4m high), on TITAN impact system including removal and make good. Excludes graphics	Per meter	POA
Melamine hoarding (1.2m high), on TITAN impact system including removal and make good. Excludes graphics	Per meter	POA
Hire after First Month (from Installation)	m2	POA
Double hinged door to hoarding including Digi-Lock	No.	POA
Graphic Skin to all panels of hoarding		POA
NOTES Fixed / Nett Rates		
<p>the rates set out in this schedule are fixed for the duration of the development up until practical completion date.</p> <p>these are nett rates (excluding gst) include builder's margin and preliminaries.</p>		
<p>administration fee (Vicinity)</p> <p>the tenant must pay a fee equal to 15% of the aggregate of the total invoices issued pursuant to this schedule.</p>		
<p>hourly rates</p> <p>where an hourly rate applies, the maximum cost of the works will be the hourly rate specified above multiplied by the number of hours (or part thereof) taken to complete the works. However, the hourly rates specified in this schedule do not contain any component for overtime. The tenant will be advised of any overtime charge if and when appropriate and will be liable for any overtime charges.</p>		
<p>square meterage rates</p> <p>where a square meterage rate applies, the maximum cost of the works will be the square meterage rate specified above multiplied by the number of square metres (or part thereof) of the works completed.</p>		
<p>linear meterage rates</p> <p>where a linear meterage rate applies, the maximum cost of the works will be the linear meterage rate specified above multiplied by the number of metres of the works completed.</p>		

Annexure 19

PRE-COMMENCEMENT CHECKLIST

Pre-Commencement Checklist

PRE- COMMENCEMENT ONSITE

Prior to the Tenant taking possession of their premises, the Tenancy Delivery Manager (TDM) will send an Impending Handover Notice to advise the Tenant their premises will be ready as per agreed Handover date. The following conditions and requirements must be fulfilled by the Tenant and issued to the Landlord prior to Handover of premises.

PRE START MEETING & PRE HANDOVER REQUIREMENTS

The Landlord's TDM will arrange a pre- start meeting along with the RDM, Tenant and Tenant's Architect / Retail Designer and Shopfitter to go through the following requirements.

CHECKLIST

Shopfitter / principle contractor appointed with Building Licence approval	Yes	No
Vicinity Design Approval granted	Yes	No
Any design conditions on approved drawings fulfilled	Yes	No
Full set of the latest approved Design Fitout Drawings must be available on site at all times	Yes	No
Structural Engineering Drawings & Computations (if applicable) Approved by the Landlords Services Consultants	Yes	No
Environmental and Health Consent issued (food, hairdresser, nail bar / spa related tenancies)	Yes	N/A
Shopfitter Fitout Programme provided	Yes	No
Tenants Shopfitter, Contractors and Sub-contractors Inductions completed and approval granted by Landlord's Principle builder	Yes	No
Tenancy Variations (Category One Works) Approved by Tenant	Yes	No
Tenant must ensure they make application to relevant Authorities for electricity, telephones, gas, water etc to their premises.	Yes	No
Agreement for Lease has been executed and returned to the Landlord's Solicitors	Yes	No
Public Liability Insurance received	Yes	No
Bank Guarantee received	Yes	No

Annexure 20

PRE-TRADE CHECKLIST

Pre-Trade Checklist

It is a requirement that the following documents are received/paid prior to your tenancy opening.

By Tenant

The following documents/invoices are to be supplied by the Tenant to the Landlord no later than 48 hours prior to opening date.

Lease Executed	Rcvd	Yes	No
Public Liability insurance (PLI)	Rcvd	Yes	No
Bank Guarantee	Rcvd	Yes	No
Rent in Advance	Rcvd	Yes	No
Category One costs	Paid	Yes	No
Design Review Fee	Paid	Yes	No
Major Defects	Completed	Yes	No

By Shopfitter

The following certificates are to be provided by the shopfitter/principal contractor no later than 48 hours prior to the proposed opening date.

Electrical certificate, incl emergency lighting, exit signs & stating compliance with Section J of the BCA	Rcvd	Yes	No
Hydraulic certificate	N/A	Yes	No
Structural certificate (bulkheads, ceilings, signs, shopfronts, shelving to walls)	Rcvd	Yes	No
Glazing certificate	Rcvd	Yes	No
Fire Sprinkler certificate	Rcvd	Yes	No
Mechanical certificate	Rcvd	Yes	No
Gas installation certificate	N/A	Yes	No
Health Consent	N/A	Yes	No
Floor Slip Test Certification	N/A	Yes	No
Waterproof membrane installation certification	N/A	Yes	No
Certificate of Final Inspection (CFI) & or Occupancy Certificate (OC)	Rcvd	Yes	No

