

1. Hours to be Open?

The hours would be Monday-Sunday. We would require whomever is running the restaurant to be open 90 minutes before each departure and a half hour after each departure. If there were delays in flights it would be expected that the restaurant would remain open until after the delayed departure. We would also require you be here for the earliest arrival/departure at 4:00 am. The hours for the airport can fluctuate throughout the year as flights are added or deleted.

2. Are liquor sales included in total revenue?

Unfortunately, the revenue that we have supplied does not have a separation of liquor sales to food sales as we had never required it in the past, however this will be a requirement in the new contract.

3. Rent Paid in 2022?

The restaurant is responsible to pay the minimum guaranteed rent of \$683.33 a month plus 8% of all food & beverage sales. If they do any catering preparation from the restaurant, they must report that as well and pay 8% of those sales.

4. Vending machine own & operated by the airport?

Yes, the vending machines will be operated and managed by the airport.

5. Is the current restaurant keeping the catering or is it through the airlines?

From our understanding Johnston Little Foods is keeping their catering agreements with both ONEC Logistics and Bruce Jack Mine. If this is something that you would be interested in taking over you would need to approach both on your own as this does not have anything to do with the airport.

6. Electricity Charges Annually:

Roughly \$3000.00 a year.

7. Property Tax:

Average \$2200.00 a year.