RIVERFRONT PLACE



A UNIQUE
RETAIL AND
RESTAURANT
OPPORTUNITY

THE RAPIDS

AT RIVERFRONT PLACE

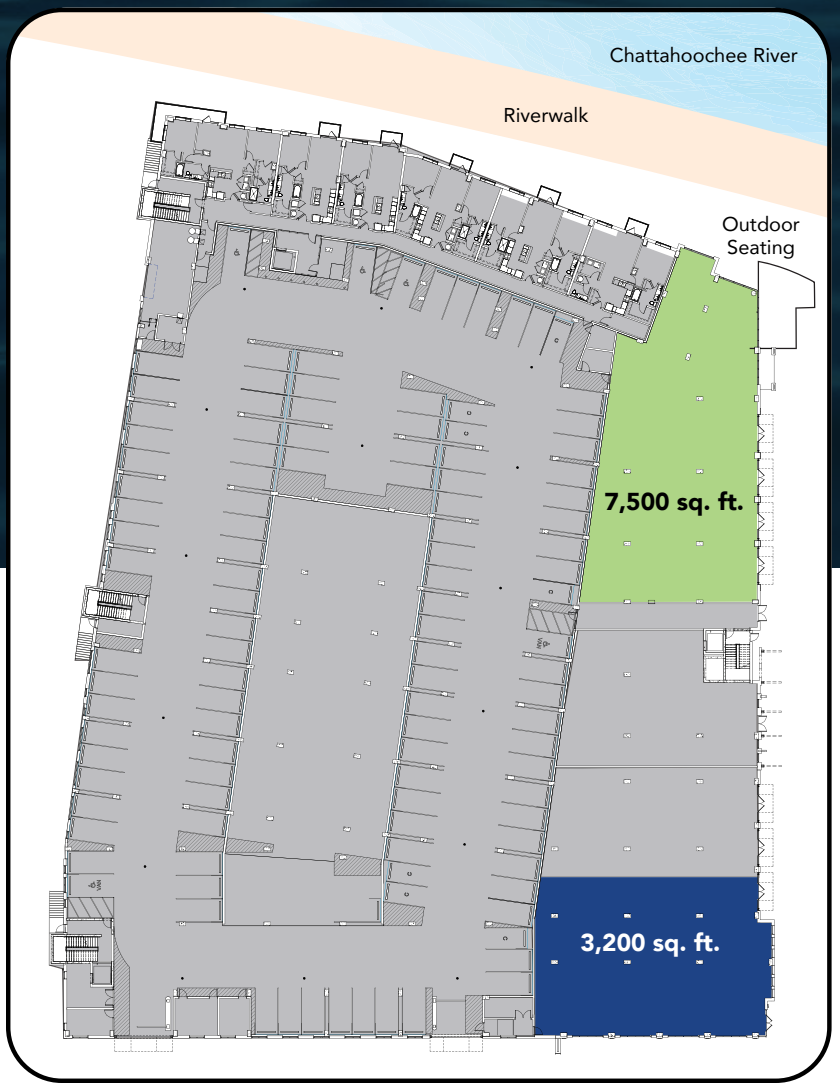
OFFERING TWO UNIQUE RETAIL AND RESTAURANT ON THE RIVER

RESTAURANT SPACE

- 7,500 sq. ft. of premier restaurant space
- Including a dedicated outdoor dining environment overlooking the Riverwalk, the Chattahoochee River and Mathews D. Swift Park
- 2" water service
- 2" gas service
- Welded ducted vent shaft to the roof
- 120/208 3 phase electrical service 600 Amp electrical panel (up to 1200 Amp)
- 1,500 gallon grease trap installed
- Concrete ribbon slab for design flexibility

RETAIL SPACE

- 3,200 sq. ft. of commercial and retail space
- Devisable as small as 1,500 sq. ft.
- 2" water service
- 120/208 3 phase electrical service (up to 600 Amp)
- IT conduit installed
- Ribbon slab for maximum design flexibility
- Welded ducted vent shaft to the roof
- 1,500 gallon grease trap installed







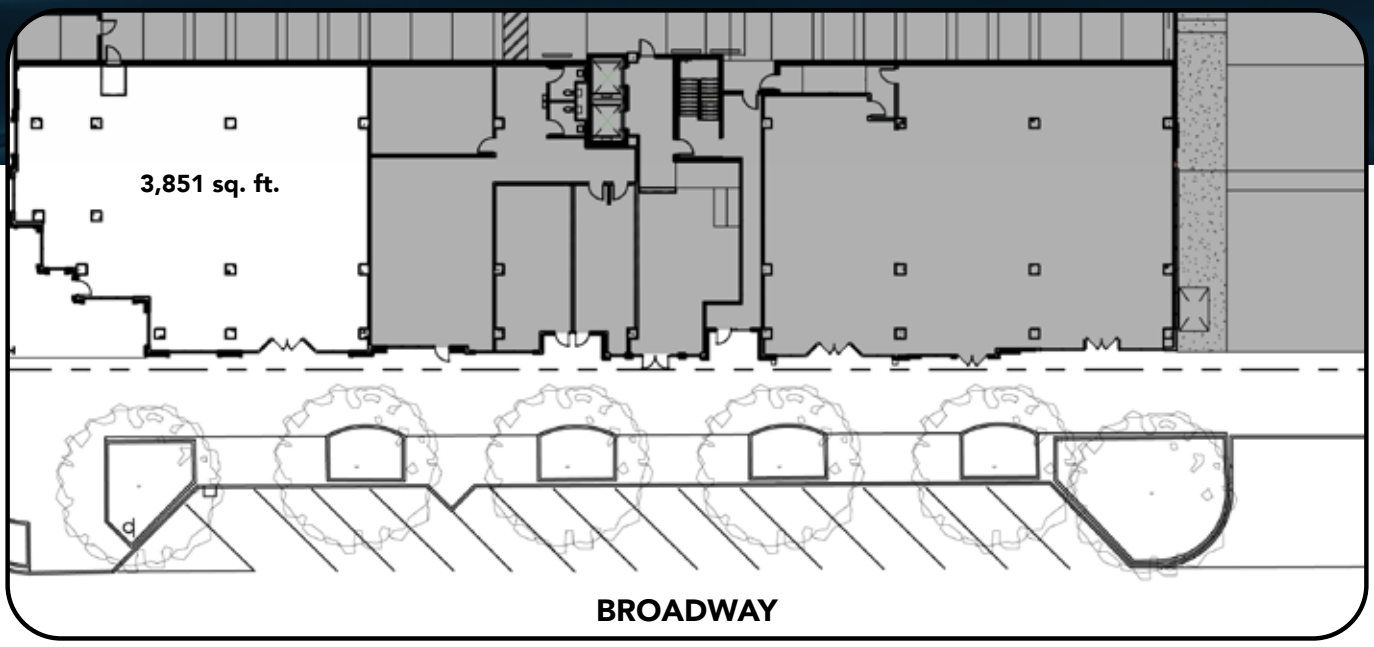
THE
CURRENTS
AT RIVERFRONT PLACE

OFFERING THE LAST PRIME CORNER SPACE AT RIVERFRONT PLACE AND BROADWAY

This oppertunity is for 3,851 square feet restaurant or retail space.

Already at The Currents at Riverfront Place

- 270,000 square feet
- 5 Stories
- 400 Car parking structure
- 226 Residences
- 1, 2 And 3 bedroom homes
- 12,500 Square feet of front ave and broadway level retail
- Building amenities:
  - Onsite staffed leasing office
  - 24/7 Fitness center
  - Resident club room with billiards, shuffle board, large entertainment tv wall, poker table and bar







Rapids at Riverfront Place Opportunities

1. Perimeter Walls: All shell building walls will be of either exposed masonry, concrete or drywall, at Landlord's discretion, per Landlord's drawings.
2. Floor Slabs: All bays contain a perimeter "ribbon slab" allowing for maximum flexibility in design.
3. Storefront: Shall be installed by Landlord to meet required building design standards.
4. Electrical Service for Restaurants: An electrical service panel will be provided. Electrical service will be 120/208 volt (3 phase). Electrical Panel in the restaurant space is upgraded to a 800-1200 AMP panel
5. Telephone and Data Service: A 1" conduit for telephone and data lines with pull string will be provided and telephone backboard installed at rear of space.
6. Heating and Air Conditioning System: Will be installed; restaurant space will be upgraded to 1 ton per 125 square feet.
7. Hood Vent: Landlord to provide welded ductwork for kitchen hood vent vertically through building to allow venting to the roof.
8. Sewer and Water: 4" sanitary sewer line with clean-out will be stubbed at rear of space. Water line stub size is 2" for restaurants.
9. Natural Gas: Landlord will provide a 2" natural gas line to restaurant spaces.
10. Grease Trap: Landlord to provided 2 - 1,500 gallon grease traps.
11. Ceiling Treatment: An open ceiling will be provided.
12. Fire Sprinkler: Landlord will provide sprinkler riser and distribution system per code requirements.
13. Columns: Any freestanding structural columns will be fireproofed in accordance with the requirements of jurisdictional authorities.
14. Lighting: Emergency and exit lighting will be supplied and installed for a shell space. Exterior lights will be provided per Landlord building plans.
15. Dumpster Pad/Fencing: Tenant will use Landlord's common area dumpsters.
16. Hose Bib: Landlord will furnish and install hose bib on building exterior per Landlord plans.
17. IT Infrastructure: Fiber speed internet available

Currents at Riverfront Place Opportunities

Landlord shall perform the following work in or for the Demised Premises at Landlord's expense. All other work in the Demised Premises shall be performed at tenant's expense.

1. Perimeter Walls. All shell building walls will be of either exposed masonry, concrete, drywall or plaster construction, at Landlord's discretion, per Landlord's drawings.
2. Floor Slabs. The concrete slabs in the retail area are structural slabs. Cutting, drilling or other modifications must be coordinated with the Landlord.
3. Egress Door. An egress door (not customer storefront door), with butt hinges and standard lockset closure, will be provided per Landlord's Drawings. Tenant, at Tenant's expense, shall provide any additional hardware as required by jurisdictional authorities.
4. Electrical Service for Restaurants. An electrical service panel will be provided. Electrical service will be 120/208 volt (3 phase). Electrical Panel Sized as follows for restaurants: a. 600 Amp Panel
5. Telephone and Data Service. A 1" conduit for telephone and data lines with pull string will be provided and telephone backboard installed at rear of space.
6. Heating and Air Conditioning System. Heating and Air Conditioning will be installed at (1) one ton per 125 sq. ft. by Landlord and in good working order. All HVAC distribution shall be provided by tenant. Landlord will assign all warranties to Tenant.
7. Hood Vent. Minimum Requirements for Kitchen Hoods and associated Exhaust Equipment in tenant spaces
   - The Landlord shall provide a central kitchen exhaust Pollution Control Unit and kitchen exhaust ductwork to the tenant space downstream of the Pollution Control Unit. Landlord shall also provide the Pollution Control Unit(s) and duct capped connection upstream of the PCU and connect to capped duct connection provided by the Landlord
   - It will be the Landlord's responsibility to gain approval from the local authority on the Scrubber system and common duct
   - The Tenant shall be responsible for the supply and installation of the kitchen exhaust hood(s). Tenant kitchen exhaust hoods are required to be U.L. 710 Listed Halton Capture jet hoods, M.A.R.V.E.L. control system suitable for control and monitoring by the Landlord's B.A.S. Tenant shall also provide kitchen exhaust up to the designated point of connection provided by the Landlord (refer to document XXX)
   - It will be the Tenant's responsibility to gain approval from the local authority on their duct system and connection to the common duct from the local authority
   - Kitchen Exhaust ductwork upstream of the PCU unit shall be manufactured from 16 ga cold rolled steel and comply with all the requirements of NFPA 96 and be continuously welded
   - The entire system design and installation shall beet NFPA 96 and other applicable local codes and requirements of the authority having jurisdiction
   - Tenants are responsible for connecting their kitchen exhaust hood fire suppression, fire alarm and control panels to the Landlord's central fire alarm system by engaging the services of the Landlord's base building fire alarm contractor
   - A regular inspection and maintenance service schedule will be required by the Tenant on the U.L. 710 listed Halton Capture Jet hood and will be administered by the Landlord at the Tenants expense.
   - The Landlord will be responsible for the maintenance of the Pollution Control system.
8. Sewer and Water. 4" sanitary sewer line with clean-out will be stubbed at rear of space. Potable water service access will be provided. Water line stub size is 2" for restaurants. Water line will be stubbed at rear wall per Landlord's drawings. Restaurants to be provided separately metered water service.
9. Natural Gas. Landlord will provide a 2" natural gas line to restaurant spaces. Meters, gas pressure regulators and gas piping from the meters to Tenant's equipment shall be provided by the Tenant. Landlord shall determine the location of all meters and piping.
10. Grease Trap. Restaurants to be provided grease trap(s) as required by local jurisdictions. (Tenant to provide connection)
11. Ceiling Treatment. An open ceiling will be provided. Any changes or upgrades to the ceiling configuration will be made at Tenant's expense. Tenant is responsible for maintaining all fire-rated and insulated assemblies.
12. Fire Sprinkler. If required, Landlord will provide sprinkler riser and distribution system per code requirements. The sprinkler riser locations, if required, will be designated in Landlord's Drawings. The sprinkler heads will be installed by Landlord in an upright position. The sprinkler head layout will be for an open "shell". All fire sprinkler modifications required for tenant build-out shall be the responsibility of the tenant.
13. Store Fronts. Storefronts will be provided per the Landlord's building plans.
14. Columns. Columns are structural elements and cannot be modified or altered by the tenant.
15. Lighting. Emergency and exit lighting will be supplied and installed for a shell space. Exterior lights will be provided per Landlord building plans.
16. Dumpster Pad/Fencing. Tenant will use Landlord's common area dumpsters.
17. Hose Bib. Landlord will furnish and install hose bib on building exterior per Landlord plans.

Developer reserves the right to make changes and modifications. Illustrations may not be to scale and are artistic representations of present intention and not future fact Finish specifications and design standards are subject to change without notice. Final design shall be determined by the lease document.