



bar & restaurant

INDUSTRY EXCELLENCE AWARDS

2024 WINNER
Best Hospitality Training Program

2025 TOP 3 FINALIST
Restaurant Of The Year



Best Bar Best First Date Restaurant Best Patio



Hottest Restaurant Best Late-Night Nosh



Best Event Venue



OUR OFFERINGS

Up to 80 rotating tech and analog experiences designed to connect groups.

■ Cabanas

Moveable Low Tech Games & Unique Spaces

Gaming

- Retro Arcade | 35-50 Games
- Shuffleboard, Darts, Curling, Skeech
- Bowling
 - » 10-14 Main Lanes, 1-2 Private Bowling Spaces

■ Cornhole Arena

Multiple Low-Tech Games

■ Patio

- 4000 Sq Ft of games, fun seating for groups and a chill outdoor vibe
- Interactive Yard Games: Yard Pong, On Top Ball Toss
- Patio connects to a large outdoor park and the Y3S
 Patio Bar can serve food & drinks to that area

Events

• Flexible spaces for events up to 1000 guests

■ Small Plates & Cocktails

Memorable small plates & craft cocktails













AMPUP1.COM/DEVELOPMENT

MARKET REQUIREMENTS

- Super-regional Draw: 700,000+ daytime population (within 10 miles)
- Average guest travels 15-20 minutes to visit our venues.
- Income \$75k+
- **Core Guest**
 - Your 3rd Spot brand has a broad demographic appeal, serving as a place to meet and make new friends with a high end mix of games, upscale food, craft cocktails and beer.

Core Audience

- 21-35 y/o Young Professionals/Millennials
- **Corporate Consumer/ Group Events**
- Daytime/Families*
- Late Night/ Industry/hospitality crowd *Your 3rd Spot is a 21+ venue in the evenings. All children 17 and under are required to be supervised at all times.

Typical Schedule

- Mon-Thurs 3pm-12am
- Fri 12pm 2am
- Sat 10:30am 2am
- Sun 10:30am-10pm









MEP/FP SERVICES

This is a guide to the performance requirements for mechanical, electrical, and plumbing - all numbers are estimates for the preliminary phases of design and will be finalized once the architectural and kitchen designs are complete.

BUILDING CRITERIA

■ LOCATION

Locations with signalized corners, easy entry & exit, multiple access points as visible as possible on the going home side. In-line, end cap or free standing box. No enclosed malls.

- BUILDING SQUARE FOOTAGE 17,000 - 32,000k sq. Ft (with additional 250 sq ft. Area for storage)
- PATIO SQUARE FOOTAGE
 4000 sq ft with hard ceiling over patio
- PARKING REQUIREMENTS

1 space per 100 sq. Ft of rentable sq. Footage. Complimentary guest parking or minimum 4hr validation

■ BUILDING HEIGHT

Ceiling heights minimum 18' and 23' column width

HVAC SYSTEM

Preference to roof top units but can utilize chilled or condensed water

■ FLOOR LOADS

100 lb. Psf for the restaurant and 200 lb. Psf for the keg room

- **SEATING** 225-375
- **SIGNAGE**

Main roadway visibility. Max signage allowed by city code.

SITE REQUIREMENTS

- Upscale, mixed use lifestyle centers with dining & hotels surrounding.
- Markets that can support 3-5 locations within 30 miles
- The only upscale eatertainment within 10 mile radius
- No "big box," "discount" brand retail co-tenants. No beer garden or other gaming activity co-tenants
- Detailed work letter available

UTILITY REQUIREMENTS

■ ELECTRIC

800amp, 480/277v 3 Phase, 4 Wire Service, Meter And Disconnects Per Tenants Plans And Spec's. Two 4" Empty Conduit And Pull String From The Shell Ca/Tv/It Room To Tenant's Premises.

■ WATER

3" Line, 1 1/2" Meter, 90 Gpm; 9,000-10,000 Gallons/Day

■ GAS

4" Gas Main, Assuming 4,500 Mbh Capacity At 7" Wc With A Developed Length Of 200'. (Varies By Gas Company)

SANITARY SEWER

4" Sanitary Service

FIRE PROTECTION

6" Line

GREASE WASTE

4" Grease Waste Service Terminating At Exterior Grease Interceptor. Exterior Interceptor With Minimum Capacity Of 3000 Gal Or 25 Gal/Seat, Whichever Is Greater Or As Required By Local Code









BRAND COMPARISON





VIBE	Sophisticated, social club	Immersive, playful, high-energy
PURPOSE	Personal connection	Team-building, exploration
DINING	Reservations + service	Upscale casual, no reservations
GUEST STAY	148 minutes avg.	Designed for < 2 hours
TRAFFIC TYPE	Nightly local traffic	Stadium/attraction adjacent surges
STAFFING MODEL	Team-guided hospitality	Hospitality-forward, light-touch tech
TECH FLOW	Seamless service	Self-ordering, lockers, automation
LOCATION	Suburban and urban settings with strong corporate presence	Convention and stadium environment







