



**Request for Proposals**  
**Food Service Operator at**  
**Northland Beltline Corridor**



**2025**

**Northland Central**  
**683 Northland Avenue**  
**Buffalo, New York 14211**

**Buffalo Urban Development Corporation**  
**95 Perry Street, Suite 404**  
**Buffalo, NY 14203**

**Buffalo Urban Development Corporation**

**Request for Proposals**  
**Food Service Operator at**  
**Northland Corridor Redevelopment Area**  
**Northland Central**  
**683 Northland Avenue**  
**Buffalo, New York**

**I. OVERVIEW**

Buffalo Urban Development Corporation (“BUDC”) is issuing this Request for Proposals (“RFP”) for a food service vendor and operator to be located inside the Northland Central building at 683 Northland Ave, the initial centerpiece building of the Northland Beltline Corridor Redevelopment Area (AKA the “Northland Beltline Campus”) on the East Side of Buffalo, New York. The facility is home to several prominent operations, including the Northland Workforce Training Center (“NWTC”), which began operations in September 2018, Buffalo Manufacturing Works (BMW), Retech, Rookery Labs Inc., Rodriguez Construction Group, and Bank on Buffalo. BUDC is seeking an operator that is experienced with serving the East Side, African-American community in which this fully-developed restaurant is located, as well as students, faculty and staff of the Northland Workforce Training Center.

The food service vendor will operate in a 3,647-square foot café-style space on the first floor of Northland Central, directly adjacent to the NWTC with shared public access. It includes a fully-equipped kitchen, dining area, and outdoor patio space. The space fronts on Northland Avenue to serve all tenants of Northland Central, as well as the surrounding community. It is located on the ground floor which is shared with NWTC training labs, office space, conference room and Bank on Buffalo. This location generates patrons from the broader East Side Community, the Northland Campus, NWTC and other business tenants within the Corridor.

The purpose of this RFP is to select a qualified and experienced operator for the food service component of the Northland Campus.

**II. GENERAL BACKGROUND**

BUDC, under agreements with and funding from Empire State Development (“ESD”), the New York Power Authority (“NYPA”), and the City of Buffalo, is undertaking the Northland Beltline Corridor Redevelopment Project, which has involved the stabilization, remediation, and redevelopment of multiple vacant buildings/properties in an approximately 35-acre historic manufacturing district located on Buffalo’s East Side. The mission is to create a state-of-the-art hub campus for workforce training and advanced manufacturing to support the revitalization of this critical inner-city neighborhood. Beginning in late 2014, BUDC acquired 13 properties, totaling approximately 700,000 SF of existing structures, of which approximately 376,415 SF are estimated to be preserved. BUDC has developed a master campus plan to progressively upgrade and re-purpose the properties for new institutional, educational, and manufacturing uses.

The restoration/rehabilitation of 683 Northland Avenue, formerly the Niagara Machine & Toolworks Complex – now known as “Northland Central” was spearheaded by the NWTC as part of Phase 1. This phase involved transforming 120,000 square feet into state-of-the-art administrative areas, classrooms, industrial shops, and labs designed to train the local workforce to meet the demands of the 21<sup>st</sup> century advanced manufacturing and clean energy. An additional 115,000 square feet was repurposed into office and manufacturing spaces for tenants such as BMW, Retech, Rookery Labs Inc., Rodriguez Construction Group, and Bank on Buffalo.



With strategic guidance and support from its educational partners, Alfred State College and SUNY Erie Community College, the Northland Workforce Training Center (NWTC) continues to advance its mission of preparing underrepresented populations for careers in advanced manufacturing and clean energy. NWTC provides certificate and degree programs, along with hands-on training, internships, and apprenticeships to foster career readiness. During the 2022-2023 academic year, NWTC exceeded its enrollment goals, training over 346 students and maintaining a graduation rate of 62%, which is more than double the national average for community colleges. The Economic Development Group, Inc. (EDG), a consortium of local nonprofit organizations, serves as NWTC’s turn-key operator, ensuring comprehensive wraparound services such as tuition assistance, transportation, and childcare. These efforts have resulted in 83% of graduates securing employment, contributing more than \$15 million in wages to the local economy and creating a diverse pipeline of talent to meet the needs of Western New York’s workforce.

On September 1, 2022, BUDC received grant funding through the U.S. Economic Development Administration (EDA) Build Back Better program for the Phase 3 redevelopment. The project is also funded through ESD Regional Economic & Community Assistance Program (RECAP) grant, an initiative introduced by Governor Hochul in April 2022. The funding will support the transformation of 541 E. Delavan and 612 Northland “B” building into light industrial and advance manufacturing space for prospective tenants. Phase 3 will also include substation upgrades and the installation of solar photovoltaic systems, both rooftop and ground-mounted.

The Phase 4 Northland redevelopment involves the renovation of 631 Northland, a 40,000 square-foot historic building listed on the National Register of Historic Places. The project is also funded through ESD RECAP grant.

### **III. SITE LOCATION AND DETAILS:**

*Address:*

Northland Central  
683 Northland Ave  
Buffalo, NY 14211

*Size of available space:*

3,647 sq. ft. (see **Exhibit A**)

*Overview & Features:*

The 3,647 square-foot café features a modern design, equipped with state-of-the-art kitchen appliances, spacious open seating areas, and a patio for seasonal outdoor dining.

*Equipment Provided:*

As part of the design and programming of the NWTC, the kitchen servicing the Café has been fully built-out and equipped with critical key elements to support food service operations, including a ventilation hood with fire protection facilities, wash-sinks and dishwashers, floor drains/grease separators, and utility bus bars to support a variety of cooking equipment configurations. The equipment for the restaurant space has been previously used by the current food operator. BUDC has also completed a full-build out of the kitchen and dining area with all major equipment required for a full-service restaurant operation. The Operator will be responsible for periodic maintenance. It is also anticipated that the selected Operator would be responsible for smaller kitchen equipment and all other items necessary for food service. (See **Exhibit E** for photos of the completed space and **Exhibit D** for full list of Landlord-Provided Equipment).

*Operator Responsibilities:*

- All costs of operations
- Food products, kitchen, and server supplies.
- Taxes, insurance, and labor including wages, benefits, Social Security tax, Workers’ Compensation, Disability and unemployment insurance.
- All uniforms, linens, towels, and laundry service.
- Paper goods and utensils.

- Routine sanitation and cleaning of kitchen and service equipment necessary to the operation of food services including but not limited to cleaning solutions, degreasing chemicals for drains, other chemical treatments as required and preventative maintenance calls.
- Business operation expenses including data, telephone, copier, and all office supplies.
- Transportation and vehicle costs required for food service operation.
- Any costs associated with facility improvements or electrical upgrades required for any additional Operator-provided equipment.
- Any replacement of BUDC-furnished or supplied equipment damaged or destroyed by Operator and/or its employees.
- Trash disposal and recycling
- Grease trap cleaning
- Sharing the cost for restroom cleaning, including supplies. Plans are in place to construct a new restroom within the restaurant space.

*Market Opportunities:*

The first floor of Northland Central offers 3,647 square feet dedicated to food and “Grab-n-Go” services. These services are designed to cater to the daily needs of 350-400 students and 50 staff on-site at NWTC from Monday to Friday. Additionally, the target audience includes employees, students, and tenants of Northland Central, as well as prospective tenants of Phases 3 and 4.

The selected food service Operator shall be given the opportunity to periodically bid on catered events and programming with the NWTC. A large multi-purpose room may be available to the restaurant for both NWTC-sponsored and outside special events, with permission of the NWTC.

There is also a significant market opportunity to provide much needed food options to the 455 workers employed at businesses in the area surrounding Northland Beltline Campus on a daily basis, along with the 2,337 residents that live in the immediate area surrounding the campus. The trade area is underserved as far as food options for workers or residents in the neighborhood. **Exhibit B** provides a full trade area analysis outlining potential market opportunity for a potential Operator.

**IV. STATEMENT OF OBJECTIVES:**

A quality food service program is considered a contributing force in the well-being and academic progress of students, faculty, and staff who have made the decision to seek training at the NWTC. there. BUDC also believes that the quality food service options are a necessary campus amenity, and where feasible, wish to open the provision of food service at Northland Central as a positive addition to the quality of life in the surrounding neighborhood.

Listed below are BUDC’s main objectives in this procurement:

- The food service program is considered an essential service among the NWTC's educational responsibilities and activities.

- The food service Operator must design and maintain a food service program that enhances the quality of life for NWTC students, faculty, and staff; other Northland Central tenants; and the larger campus and neighborhood. This charge to the Operator will require the following:
  - An experienced management staff:
  - The offering of quality and healthy, nutritious foods, which are attractively and courteously served in a clean and sanitary environment;
  - Satisfying portions at reasonable prices;
  - Food options in casual dining, counter service, and “grab and go” varieties;
  - Experience serving the East Side, African-American community, as well as students, faculty and staff of the Northland Workforce Training Center.;
  - A well-trained, diverse work force, that is reflective of the community in which the restaurant is located; (preference should be given to City of Buffalo residents and minority candidates)
  - Convenient service schedule to align with NWTC school hours;
  - A “client-first” service attitude; and
  - Economically sound operation practices.
- BUDC is seeking a company that is vitally interested in food service and one that is innovative, vigorous, imaginative, and realistically mindful of resource limitations, and with whom BUDC can develop a long-term partnership.
- BUDC is looking for an operation that can be open for business as soon as possible. This will be an important factor in the rating and evaluation of proposals.
- BUDC is willing to negotiate with operators who may want to initially limit their operation to breakfast and lunch to start, along with catering.
- BUDC will entertain proposals for a shared or “collective” of food service vendors to operate the facility.
- Given the nature and purposes of the Northland Corridor Redevelopment (innovation, training, manufacturing, diversity/inclusiveness), BUDC will also entertain – *as secondary objectives* - proposals that provide necessary food service offerings, while also potentially involving, but not limited to:
  - Start-up businesses involving on-site manufacturing or preparation of food products for sale on- or off-premises (e.g., packaged food goods, commercial kitchen prep for food truck operations, etc.);

- Programs for on-site training in culinary/food service operations; and/or
  - Arrangements that foster participation/start-up of minority- and/or women-owned business, potentially including but not limited to mentoring relationships between start-ups and more experienced operators.
- A minority workforce participation goal of twenty-five percent (25%) and a woman workforce participation goal of five percent (5%) shall apply, as well as preference to persons residing in the City of Buffalo when filling employment vacancies or hiring new employees

**Community Resources for Business Planning**

- Beverly Gray Business Exchange is a resource center with a mission to connect minority/women businesses to resources, financing and business development opportunities in the City of Buffalo.
  - **Derrick Parson, The Exchange at Beverly Gray Business Exchange, 332 E. Utica Street, Buffalo, NY (716) 800-2171**
- The Small Business Development Center is available to assist retailers with writing a business plan.
  - **Susan McCartney, Small Business Development Center  
Buffalo State College, Cleveland Hall Room 206, Buffalo, NY (716) 878-4030**
- The Mayor's Office of Strategic Planning is available to assist with obtaining City of Buffalo approvals.
  - **Trevor Griffis, Mayor's Office of Strategic Planning  
Buffalo City Hall, 65 Niagara Square, Room 920, Buffalo, NY (716) 851-5053**
- Erie County Industrial Development Agency (ECIDA) has small- and minority business loan programs.
  - **Gerald Manhard, Chief Lending Officer, ECIDA  
95 Perry Street, Suite 403, Buffalo, NY (716) 362-8368**



## **V. PROPOSAL REQUIREMENTS:**

### **A. SUBMISSION**

Any questions regarding this RFP should be made in writing to Angelo Rhodes II at [arhodes@buffalourbandevelopment.com](mailto:arhodes@buffalourbandevelopment.com) no later than April 28, 2025, at 4:00 PM. **Ten (10) printed copies and one (1) electronic copy on a flash drive of the Proposal must be submitted, no later than 4:00 PM, on Monday, May 12, 2025 to:**

**Angelo Rhodes II | Project Manager**  
**Buffalo Urban Development Corporation**  
**95 Perry Street, Suite 404**  
**Buffalo, New York, 14203**  
[arhodes@buffalourbandevelopment.com](mailto:arhodes@buffalourbandevelopment.com)

### **B. SUBMISSION REQUIREMENTS**

Proposals should include the following information:

- 1) **Overall Project Description:** Narrative description of business operations and plan to provide food services in the 3,647 sq. ft. Café-style Space, and how the proposal would meet above-stated objectives.
- 2) **Respondent Description:** Description of the Operator, including relevant experience on similar food retail space(s) that demonstrate ability to operate the facility and experience with serving the East Side, African-American community in which this fully-developed restaurant is located, as well as students, faculty and staff of the Northland Workforce Training Center. Existing marketing materials may be used to describe respondent's capacity and experience.
- 3) **Preliminary/Potential Lease Terms:** BUDC is seeking a 5-year lease with options for up to an additional 5-year period, starting at a \$10/sf NNN lease rate (\$3,250 per month). A graduated lease schedule for a start-up period of 3-6 months will be considered. Projected expenses for 2025 are \$3.40 PSF. Final lease and associated terms are subject to negotiation.
- 4) **Preliminary Schedule:** Illustrative schedule (in months) showing operations start date, and any phasing of operations.
- 5) Sample Menus for a typical week (Minimum breakfast & lunch); including prices, nutritional information and ingredients, and specifically noting "healthy choice", "vegetarian," and "grab-and-go" items;
- 6) Sample catering menu; at a minimum targeted at "working lunch" meetings, (although respondents may include menus for other catering items/events);
- 7) Expected hours of operation;
- 8) Projected Revenue and Expenses for 3 years (April 2025-May 2028)



- 9) Additional kitchen equipment you will purchase and bring on-site for food preparation and service;
- 10) Details of any past experience in a similar operation.
  
- 11) If you currently operate an existing restaurant or other food-service operation (catering, food truck, etc.) please provide:
  - a. Information on that restaurant's operation: location, years of operation;
  - b. Whether Northland Central will be a second location and/or whether you will continue to operate multiple locations;
  - c. 3 years of financial statements (P&L) plus Balance Sheet for Year Ending 2024;
  - d. Annual sales revenue of existing restaurant;
  - e. Identify Key management team and their experience (e.g. manager, cook, etc.) and potential source and strategy for new hires;
  - f. Number of employees at restaurant;
  - g. Established terms with vendors and suppliers, including "Open-to-Buy" (OTB) Inventory
  - h. Marketing strategy in promoting restaurant
  
- 12) If you are a startup, please provide:
  - a. Resume on previous work experience, staffs experience;
  - b. Identify Key management team and their experience (e.g. manager, cook, etc.) and potential source and strategy for new hires;
  - c. Key financial partners, such as accountant, CPA, banker, investment partner;
  - d. Relationship with a retail or restaurant consultant to assist with operation of restaurant, and terms of any contracts or agreements with such consultants;
  - e. Available working capital or expected source of working capital;
  - f. Established terms with vendors and suppliers, including "Open-to-Buy" (OTB) Inventory;
  - g. Demonstration of a working knowledge or use of food system software (point of sale).
  - h. Marketing strategy in promoting restaurant.

**NOTE:** BUDC reserves the right to make the award based upon the initial qualification statements submitted, without presentations or discussions.

BUDC does not assume the responsibility or liability for costs incurred by firms responding to this RFP or to any subsequent requests for proposals, interviews, additional information, submissions, etc. prior to issuance of a contract.

**THE BUDC RESERVES THE RIGHT TO REJECT ANY OR ALL PROPOSALS, AND THE RIGHT TO WAIVE ANY INFORMALITIES THEREIN.**

### **C. PRE-SUBMITTAL CONFERENCE / INFORMATION SESSION**

Interested parties are strongly encouraged to attend a pre-submittal information meeting on **Thursday, April 10, 2025 at 2:00 PM** at 683 Northland Avenue (Main Lobby, Entrance A). Respondents will have the opportunity to ask questions about the Project and/or submittal requirements of the RFP. Immediately following the pre-submittal conference, a tour of the restaurant space will be conducted.

RSVPs for the pre-submittal conference and site tour are required and should be emailed to [arhodes@buffalourbandevelopment.com](mailto:arhodes@buffalourbandevelopment.com). If there are any questions, please call 716-362-8384.

### **D. ADDITIONAL INFORMATION**

#### **Public Domain**

Respondents (“Bidder”) are advised that New York law provides that, upon the award of a contract subsequent to an RFP, the contents of all qualification statements received pursuant to said request may be placed in the public domain and become public records subject to examination by any interested parties pursuant to the New York State Freedom of Information Law (FOIL). Trade secrets and proprietary information, recognized by BUDC as such, may be protected from public disclosure if respondents clearly identify, in writing, any part of their qualification statements which they claim to be proprietary information, trade secrets or other commercial information, or non-individual financial information that may be protected under FOIL. After the recommendation of the Selection Committee to the BUDC Board and a contract is awarded, all qualification statements are considered public documents, except those items specifically identified as proprietary. Qualification statements in total will not be considered proprietary. All materials submitted by a respondent in response to this RFP will become the property of BUDC.

#### **1. Restrictions on Bidder Communications with BUDC**

Bidders are hereby notified that BUDC is required to collect certain information when contacted by a Bidder during the Restricted Period and make a determination of the responsibility of the Bidder pursuant to State Finance Law §§139-j and 139-k. Certain findings of non-responsibility can result in rejection of a contract award, and in the event of two findings within a four (4) year period, the Bidder may be barred from obtaining governmental procurement contracts.

2. **Bidder's Affirmation of Understanding of and Agreement pursuant to State Finance Law §139-j (3) and §139-j (6)(b)**

BUDC is required to obtain written affirmations from all Bidders as to the Bidder's understanding of, and agreement to comply with BUDC's procedures relating to permissible contacts (described in paragraph 1 above). The affirmation must be provided to BUDC when the Bidder submits its qualification statement. The form of affirmation to be completed and submitted by the Bidder is included herein as **Attachment C (Attachment 1)**.

3. **Bidder's Certification of Compliance with State Finance Law §139-k(5)**

State Finance Law §139-k(5) requires Bidders to provide written certification that all information provided to BUDC with respect to State Finance Law §139-k is complete, true and accurate. The certification must be provided to BUDC when Bidder submits its qualification statement. The form of certification to be completed and submitted by the Bidder is included herein as **Exhibit C (Attachment 2)**.

4. **Bidder Disclosure of Prior Non-Responsibility Determinations**

State Finance Law §139-k (2) obligates BUDC to obtain specific information regarding prior non-responsibility determinations with respect to State Finance Law §139-j. In accordance with State Finance Law §139-k, each Bidder must disclose whether there has been a finding of non-responsibility made within the previous four (4) years by any Governmental Entity due to: (a) a violation of State Finance Law §139-j or (b) the intentional provision of false or incomplete information to a Governmental Entity. State Finance Law §139-j sets forth detailed requirements about the restrictions on contacts during the procurement process. A violation of State Finance Law §139-j includes, but is not limited to, an impermissible contact during the Restricted Period (for example, contacting a person or entity other than the designated contact person, when such contact does not fall within one of the exemptions).

As part of its responsibility determination, State Finance Law §139-k(3) mandates consideration of whether a Bidder fails to timely disclose accurate or complete information regarding the above non-responsibility determination. In accordance with the law, no procurement contract shall be awarded to any Bidder that fails to timely disclose accurate or complete information under this section, unless a finding is made that the award of the procurement contract to the Bidder is necessary to protect public property or public health and safety, and that the Bidder is the only source capable of supplying the required article of procurement within the necessary timeframe. **Exhibit C – Attachment 3** entitled "Offerer Disclosure of Prior Non-Responsibility Determinations" must be completed by the Bidder and submitted to BUDC at the time of Bidder's submission of its qualification statement.

New York State Finance Law §139-k (5) provides that every procurement contract award subject to the provisions of State Finance Law §§139-k and 139-j shall contain a provision authorizing termination of the contract in the event that the certification provided by the

Bidder that is awarded the contract is found to be intentionally false or intentionally incomplete. The following provision is hereby incorporated by reference and included in the contract that is awarded (if one is awarded) pursuant to this Request for Proposals:

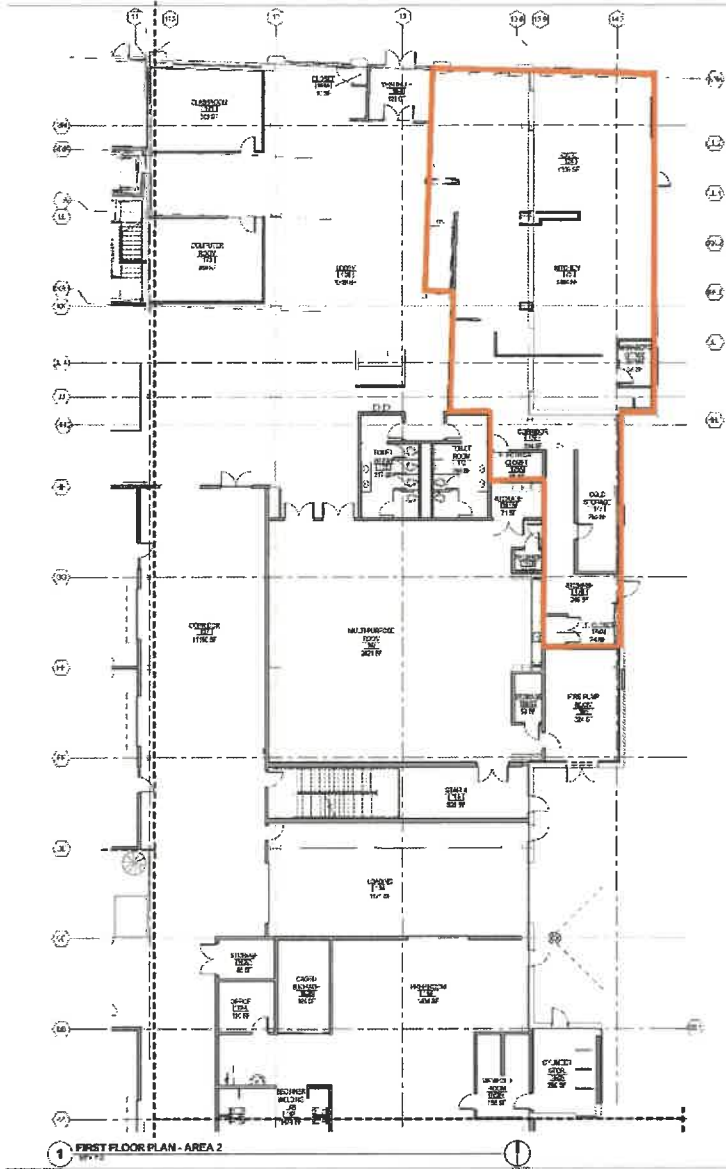
## **VI. TERMS AND LIMITATIONS**

The submissions of Proposals in response to this RFP, and any relationship between the BUDC and respondents arising from or connected or related to this RFP, are subject to the specific limitations and representations expressed below:

- 1) By responding to this RFP, respondents are deemed to accept and agree to this Statement of Limitations. By submitting a PROPOSAL in response to this RFP, the entity acknowledges and accepts BUDC's rights as set forth in the RFP, including this Statement of Terms and Limitations.
- 2) The issuance of this RFP and the submission of a PROPOSAL by any firm or the acceptance of such PROPOSAL by BUDC does not obligate BUDC in any manner whatsoever. Legal obligations will only arise upon execution of a contract by BUDC and a company/entity selected and approved by the BUDC Board of Directors.
- 3) BUDC reserves the right: (i) to amend, modify, or withdraw this RFP; (ii) to revise any requirements of this RFP; (iii) to require supplemental statements or information from any responding party; (iv) to accept or reject any or all responses thereto; (v) to extend the deadline for submission of responses thereto; (vi) to negotiate or hold discussions with any respondent and to correct deficient responses which do not completely conform to the instructions contained herein; and (vii) to cancel, in whole or part, this RFP, for any reason or for no reason. BUDC may exercise the foregoing rights at any time without notice and without liability to any respondent or any other party for its expenses incurred in the preparation of responses hereto or otherwise. Responses hereto will be prepared at the sole cost and expense of each respondent.
- 4) All information submitted in response to this RFP, including accompanying documents, is subject to the Freedom of Information Law (FOIL) found in Article 6 of the N.Y. Public Officer Law. FOIL provides that certain records are exempt from disclosure, including those that contain (1) trade secrets, (2) information that, if disclosed, would cause substantial injury to the competitive position of your organization, or (3) critical infrastructure information. Please identify those portions of your PROPOSAL and accompanying documents you believe fall under these exemptions by submitting your PROPOSAL in both redacted and un-redacted form. Records may be redacted to protect only the portions of documents that fall within a FOIL exemption. An entire document may not be withheld if only a portion of the document is exempt from disclosure. Along with the redacted version, please provide a detailed justification for the portions of your Proposal that you believe fall into the exemptions discussed above. Blanket assertions that information is a trade secret, confidential, or proprietary are insufficient to justify withholding information under FOIL. The identified information will be reviewed and a determination will be made as to whether the information is exempt from disclosure under FOIL.

- 5) BUDC reserves the right, in its sole discretion, without liability, to utilize any or all of the RFP responses, including late Responses, in its planning efforts. BUDC reserves the right to retain and use all the materials and information, and the ideas, suggestions therein, submitted in response to this RFP (collectively, the “Response Information”) for any purpose. By submitting a PROPOSAL, each respondent waives any and all claims against BUDC, relating to the retention or use of the Response Information.
- 6) This RFP shall not be construed in any manner to implement any of the actions contemplated herein, nor to serve as the basis for any claim whatsoever for reimbursement of costs for efforts expended in preparing a PROPOSAL in response to the RFP. BUDC will not be responsible for any costs incurred by respondents related to preparing and submitting a PROPOSAL in response to this RFP, attending oral presentations or meetings, or for any other associated costs.
- 7) To the best of BUDC’s knowledge, the information provided herein is accurate. Respondents should undertake appropriate investigation in preparation of PROPOSALS.

**EXHIBIT A:**  
**Floor Plan – Workforce Training Center and Food Service Space**



PROJECT  
**NORTHLAND  
 WORKFORCE  
 TRAINING CENTER**  
 883 NORTHLAND AVENUE  
 BUFFALO, NY 14211

683 NORTHLAND LLC  
 86 PERRY STREET, SUITE 404  
 BUFFALO, NY 14203



Legend

Symbol	Description
—	Vegetation
—	Proposed
—	Existing



PROJECT  
**AREA 2 - FIRST  
 FLOOR PLAN**

PROJECT NUMBER: 100712  
 DRAWN BY: CMC  
 CHECKED BY: JVS  
 DATE: 10/10/09  
 SCALE: 1/8" = 1'-0"

SHEET NUMBER  
**A1-111**  
2009W 017 E 3017



# 683 Northland Ave.

Buffalo, New York 14211

Request For Proposals





**683 Northland Avenue**  
Buffalo, NY 14211

For Lease

The Buffalo Urban Development Corporation (BUDC) is issuing a request for proposals in search of a food service operator for its cafe/restaurant space on the ground floor of the approximately 235,000 SF multi-tenant Northland Central building which is anchored by the Northland Workforce Training Center (NWTC). The NWTC houses training facilities that prepare local candidates for careers in the energy, advanced manufacturing, and automotive industries.

The 3,900 SF restaurant space fronts Northland Avenue and offers accessibility to all building tenants as well as the surrounding community. The space features a fully-equipped kitchen, lunch counter, dining area, and outdoor patio space.

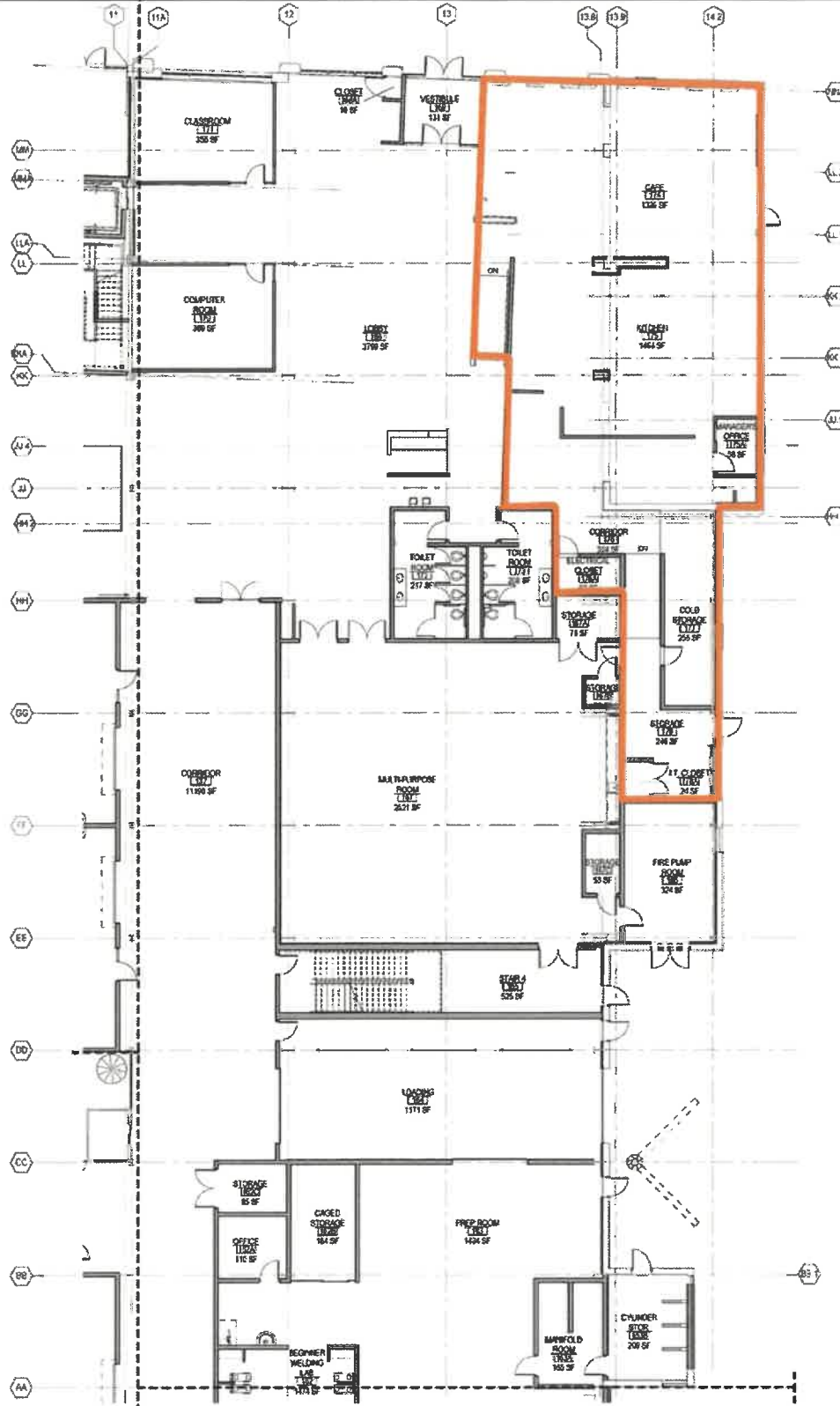
**Space Highlights**

- + 3,900 SF cafe space equipped with state-of-the-art appliances
- + Neighboring tenants include: Northland Workforce Training Center, Retech, Buffalo Manufacturing Works, Rodriguez Construction Group, Rookery Labs, Well Worth Products, BankOnBuffalo, and Insyte Consulting

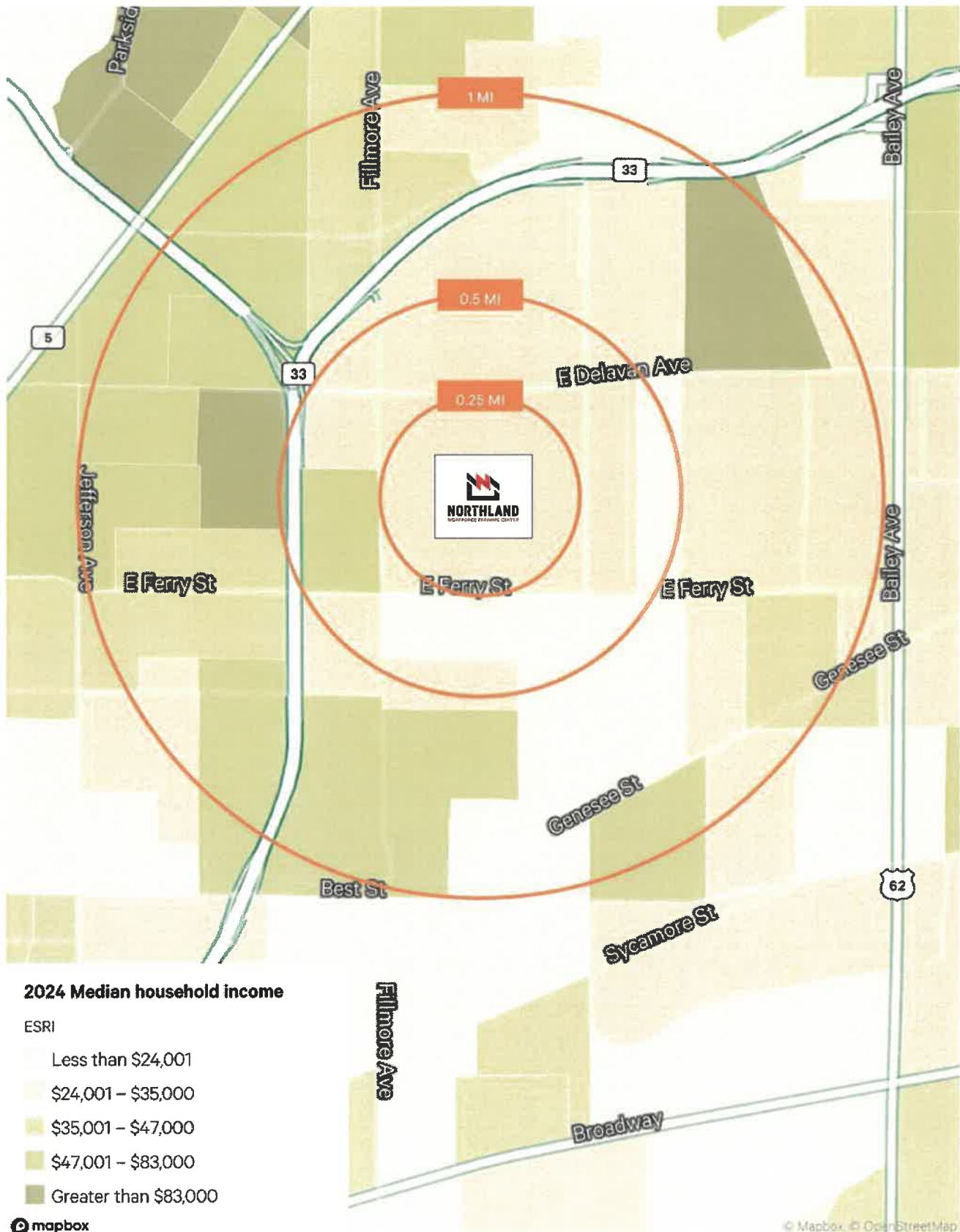


Area Demographics	.25 mi.	.5 mi	1 mi.
Total Population	448	4,892	23,474
Daytime Population	635	5,412	26,779
Avg. Household Income	\$55,545	\$52,016	\$57,587
Housing Units	318	2,222	10,992

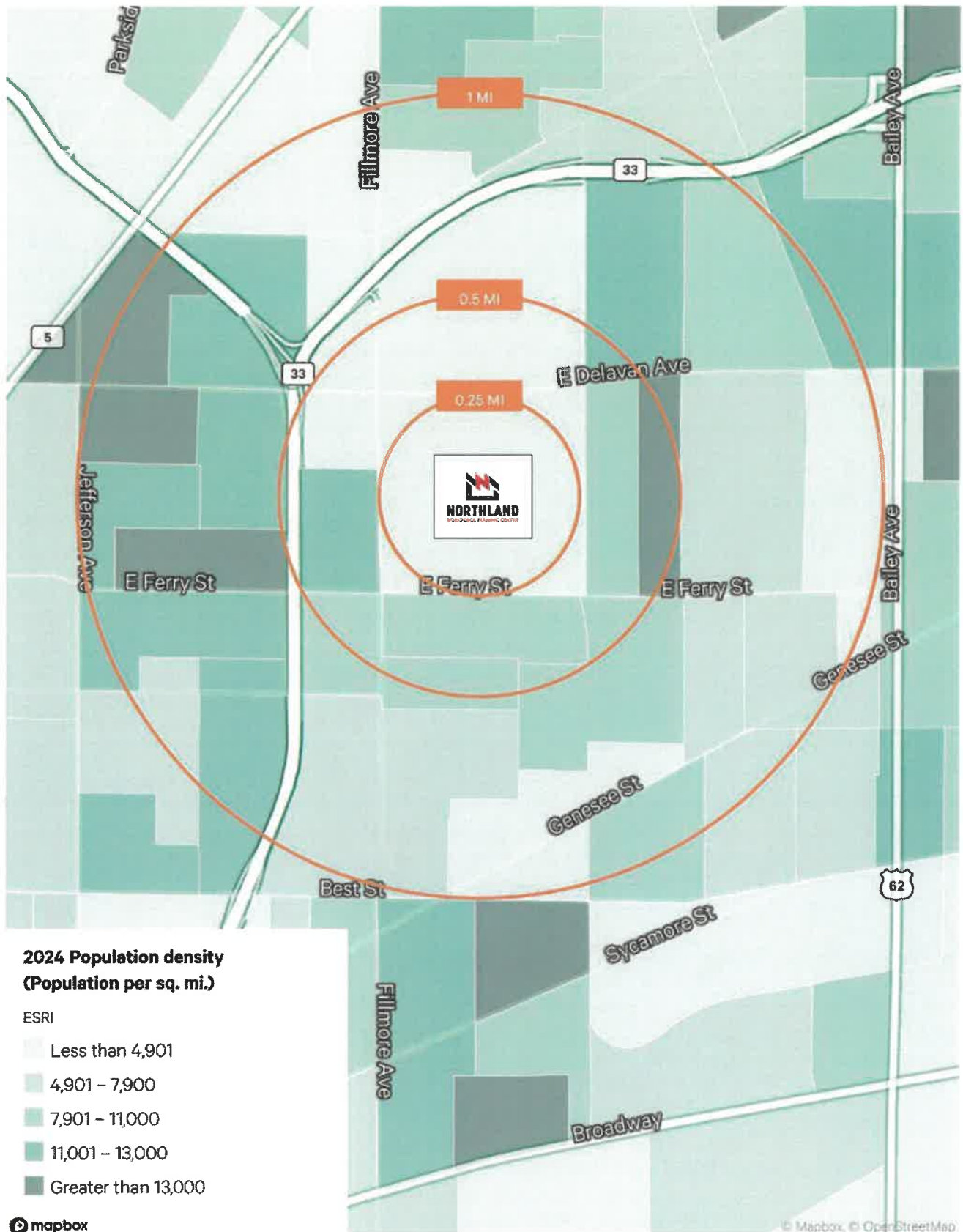




1 FIRST FLOOR PLAN - AREA 2

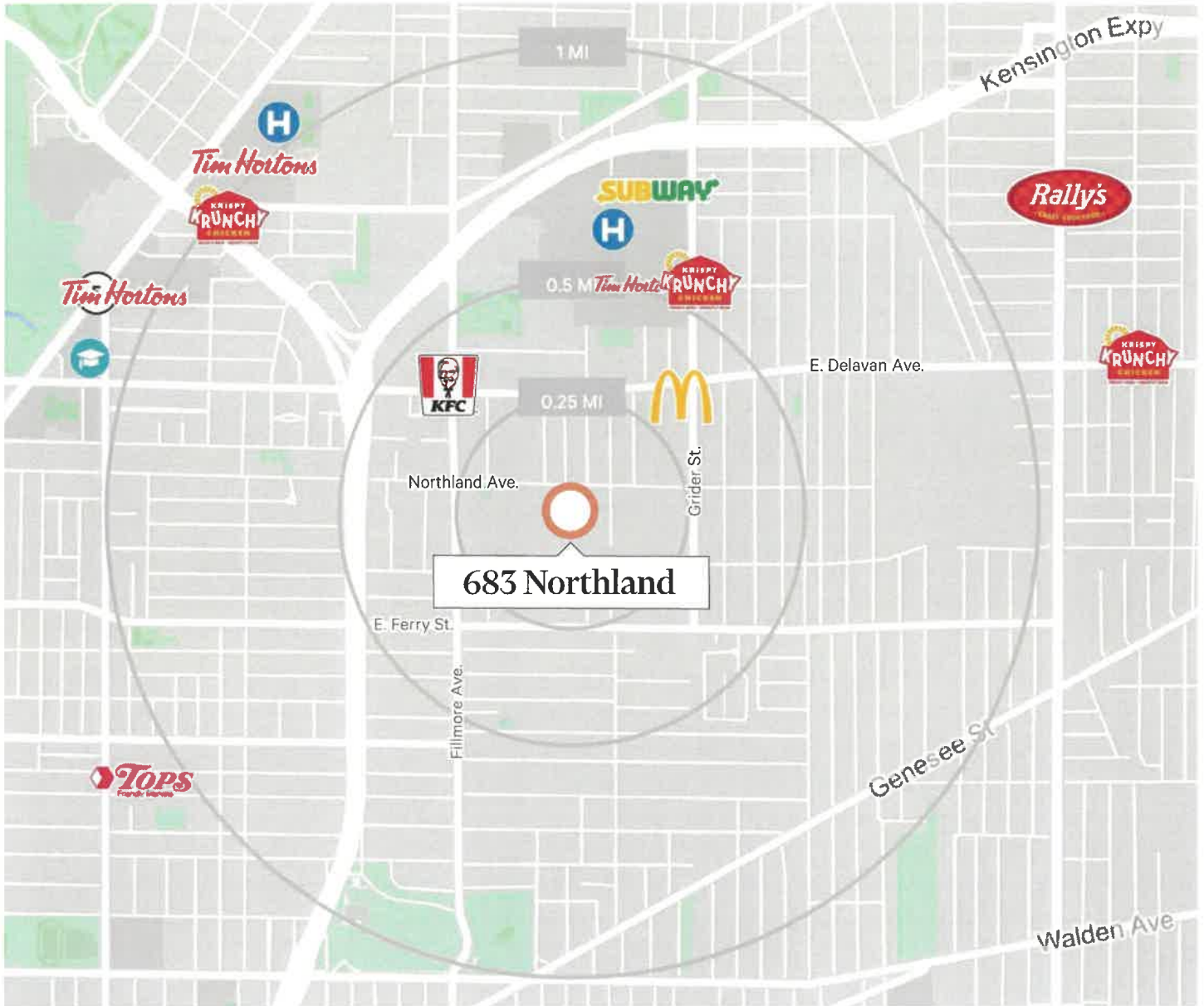






683 Northland Avenue  
Buffalo, NY 14211

For Lease



## Contact Us

**Matthew DiFrancesco, CCIM**  
Lic. Real Estate Salesperson  
+1 716 855 3700 x 8730  
matt.difrancesco@cbre-buffalo.com

**CBRE Upstate NY**  
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Buffalo, New York 14204  
+1 716 855 3700

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## EXHIBIT C

### Exhibit C – Attachment 1

#### **Affirmation of Understanding & Agreement pursuant to State Finance Law §139-j (3) and §139-j (6) (b)**

I affirm that I understand and agree to comply with the procedures of BUDC relative to permissible contacts as required by State Finance Law §139-j (3) and §139-j (6) (b).

By: \_\_\_\_\_

Date: \_\_\_\_\_

Name: \_\_\_\_\_

Title: \_\_\_\_\_

Operator Name:

\_\_\_\_\_

Operator Address:

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Exhibit C – Attachment 2**

**Operator Certification:**

I certify that all information provided to BUDC with respect to State Finance Law §139-k is complete, true and accurate.

By: \_\_\_\_\_

Date: \_\_\_\_\_

Name: \_\_\_\_\_

Title: \_\_\_\_\_

Operator Name:

\_\_\_\_\_

Operator Address:

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



**Exhibit C – Attachment 3**

**Offerer Disclosure of Prior Non-Responsibility Determinations**

Name of Individual or Entity Seeking to Enter into the Lease:

\_\_\_\_\_

Address:

\_\_\_\_\_

\_\_\_\_\_

Name and Title of Person Submitting this Form:

\_\_\_\_\_

Lease Number: N/A

Date: \_\_\_\_\_

1. Has any Governmental Entity made a finding of non-responsibility regarding the individual or entity seeking to enter into the Procurement Contract or Lease in the previous four years? (Please circle):

No                      Yes

If yes, please answer the next questions:

2. Was the basis for the finding of non-responsibility due to a violation of State Finance Law §139-j (Please circle):

No                      Yes

3. Was the basis for the finding of non-responsibility due to the intentional provision of false or incomplete information to a Governmental Entity? (Please circle):

No                      Yes

4. If you answered yes to any of the above questions, please provide details regarding the finding of non-responsibility below.

Governmental Entity:

\_\_\_\_\_

Date of Finding of Non-responsibility:

\_\_\_\_\_

Basis of Finding of Non-Responsibility:

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*(Add additional pages as necessary)*

5. Has any Governmental Entity or other governmental agency terminated or withheld a Procurement Contract with the above-named individual or entity due to the intentional provision of false or incomplete information? (Please circle):

No

Yes

6. If yes, please provide details below.

Governmental Entity:

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Date of Termination or Withholding of Contract:

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Basis of Termination or Withholding:

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*(Add additional pages as necessary)*

Offerer certifies that all information provided to BUDC with respect to State Finance Law §139-k is complete, true and accurate.

By: \_\_\_\_\_ Date: \_\_\_\_\_

Signature

Name: \_\_\_\_\_ Title: \_\_\_\_\_

**EXHIBIT D:**  
**Equipment List for Food Service Area**

**Landlord-Provided Equipment**

WALK-IN COOLER/FREEZER	1
COOLER EVAPORATOR COIL	1
COOLER CONDENSER/COMPRESSOR	1
FREEZER EVAPORATOR COIL	1
FREEZER CONDENSER/COMPRESSOR	1
WALK-IN SHELVING	7
DRY STORAGE SHELVING	3
CART	1
HAND SINK	2
PAPER TOWEL & SOAP DISPENSER	2
VEGETABLE PREPARATION TABLE, 12' - 30"	1
FOOD PROCESSOR	1
5 QT. MIXER	1
SLICER	1
WALL SHELF, 10' X 12'	1
TWO SECTION REGRIGERATOR	1
REFRIGERATED PIZZA PREP TABLE	1
WALL SHELF, 4' X 12'	1
EXHAUST HOOD 14' X 60"	1
EXHAUST HOOD 11' X 54"	1
FIRE SUPPRESSION SYSTEM	1
20 QT TILTING KETTLE W/STAND	1
48' GRIDDLE	1
DBL CONVECTION	1
WAFFLE IRON	1
TWO 80 LB FRYER SYSTEM W/FILTER	2
GRIDDLE 36"	1
CHAR BROILER 36"	1
REFRIGERATED EQUIPMENT STAND	1
WORK COUNTER W/SINK 7' X 36"	1
SIX BURNER RANGE W/CONVECTION OVEN BASE	1
UNDERCOUNTER REFRIGERATOR	1
REFRIGERATED EQUIPMENT STAND	1
POT FILLER	1
PANINI GRILL	1
ICE MACHINE, 400 LBS W/FILTER SYSTEM	1
ROTISSERIE OVEN W/EXHAUST HOOD	1

S/S WORK TABLE W/ENCLOSED BASE 5' X 36"	1
SERVICE COUNTER	1
CHEF'S TABLE W/OVER SHELF 4' X 36"	1
REFRIGERATOR SANDWICH UNIT	1
DROP-IN HOT FOOD WELL, FOUR	2
WAIT STAFF PICK-UP TABLE	1
SERVICE COUNTER	1
STOOL SEATING	10
BEVERAGE COUNTER W/ENCLOSED BASE	1
REFRIGERATED PIE MERCHANDISER	1
REFRIGERATED MERCHANDISER	1
CASH REGISTER STAND	1
CASH REGISTER	2
REFRIGERATED GRAB-N-GO MERCHANDISER	1
HEATED GRAB-N-GO MERCHANDISER	1
REFRIGERATED MERCHANDISER	1
THREE COMPARTMENT SINK	1
UTENSIT RACK	1
MOP SINK W/HANGER	1
SOILED DISH TABLE	1
DISH MACHINE	1
DISPOSER	1
WALL MOUNTED POT RACK	1
DESK AND CHAIR	1

## EXHIBIT E – PHOTOS























**EXHIBIT E – PHOTOS**