

**Hawaii State Art Museum Cafe**  
**No. 1 Capitol District Building 250 South Hotel Street**  
**Honolulu, Hawaii 96813**

**Request for Proposals**

A selection committee will evaluate all offers according to the published criteria. Those offerors who satisfy the minimum requirements will be invited to an interview and may be asked to present a sample tasting menu for the committee. Award shall be made to the responsible offeror whose submittal is determined to be the most advantageous.

The State Foundation on Culture and the Arts (SFCA) is seeking submittals from qualified individual or corporation to develop, manage and operate the Hawaii State Art Museum (HiSAM) Cafe (working title). The successful contractor will be fully in charge of managing and staffing a high quality food service for the downtown business community as well as catered private parties and special event receptions for the art museum.

Located on the first floor of the historic No. 1 Capital District Building and designed by Group 70 International, a leading Hawaii-based architectural and interior design firm, the cafe is comprised of a total of 2,307 square feet of interior space, an office/storage area and the option to rent on-site parking. The kitchen is equipped with a variety of kitchen equipment in a well-designed 887 square foot facility. Additional kitchen equipment is the responsibility of tenant. The restaurant accommodates 75 customers and is outfitted with a built-in counter space, stools, tables and chairs. An additional 15 customers may be served in the sculpture garden under umbrella tables. It is envisioned that take-out services for lunch may also be provided.

Priority consideration will be given to offers with a focus on food sustainability, culinary arts, cultural practice, supporting value added product development and creating opportunity. The successful contractor chosen to run the HiSAM Cafe must satisfy all of the following criteria:

1. Open during regular museum hours (hours may vary). Serve lunch five days a week, Monday-Friday. Provide limited menu on Saturdays. Open for HiSAM weekend and after hours events.
2. Offer exclusive catering option for HiSAM rentals and SFCA events and functions.
3. Have a sufficient number of adequately trained personnel to manage the HiSAM cafe operations and open on a date mutually agreed upon but by the Spring of 2022.
4. Ensure that the HiSAM cafe menu will feature moderately priced fresh food, of the highest caliber; a sample tasting menu will be included in the interview process.
5. Propose a marketing and advertising program.
6. Pay the State Foundation on Culture and the Arts an appropriate fee based on percentage receipts.
7. Observe and comply with all laws and <sup>ordinances</sup> ordinances.
8. Pay all site utilities and fees.
9. Secure and keep current all permits or licenses including liquor permits for HiSAM events.