

Description:

Architectural Drawings:

- | | | |
|----------------|--|--|
| A-003 | Partition Types | <ul style="list-style-type: none">• Added partition type C2 and updated UL Test Number. |
| AD-112 | First Floor Demolition Plan Area 2 – Interior | <ul style="list-style-type: none">• Dimensions added. |
| A-110 | First Floor Plan Overall | <ul style="list-style-type: none">• Added elevation marker. |
| A-110.1 | First Floor Plan Overall - Interior | <ul style="list-style-type: none">• Added room number 113A Closet.• Dimension for grid line V changed. |
| A-110.2 | First Floor Plan –Access Floor – Interior | <ul style="list-style-type: none">• Added room number 113A Closet• Dimensions from grid line to grid line were added. |
| A-111 | First Floor Plan Area 1 | <ul style="list-style-type: none">• Added elevation markers. |
| A-111.1 | First Floor Plan Area 1 – Interior | <ul style="list-style-type: none">• Dimensions have been updated.• Sheet note 4 was added and tagged in specific locations.• Millwork in Admission/Coat Room was added and elevated (1/A-436)• Column enclosures have been updated.• Wall type tags have been added.• Door numbers have been added. |
| A-112 | First Floor Plan Area 2 | <ul style="list-style-type: none">• Added elevation marker |
| A-112.1 | First Floor Plan Area 2 - Interior | <ul style="list-style-type: none">• Wall type tags have been added.• Column enclosures have been updated.• Door numbers have been updated.• Wall was added to Kitchenette per Food Service Request.• Added room number 113A Closet.• Details were added |
| A-113 | First Floor Area 3 | <ul style="list-style-type: none">• Revised dimensions.• Added section marker. |

- A-113.1 First Floor Plan Area 3 – Interior**
- Door numbers have been updated.
- A-122.1 Mezzanine Floor Plan Area 2 – Interior**
- Wall type tags have been added.
 - Dimensions were updated.
 - Data Room was added.
 - Wall shifted position.
- AC-111.1 Reflected Ceiling Plan First Floor Area 1 – Interior**
- Light fixtures were coordinated with ceiling grids.
- AC-112.1 Reflected Ceiling Plan First Floor Area 2 - Interior**
- Light fixtures were coordinated with ceiling grids.
 - Room numbers were updated.
- A-120 Second Floor Plan Overall**
- Added elevation marker.
- A-122 Second Floor Plan Area 2**
- Added elevation marker.
- AC-122.1 Reflected Ceiling Plan Mezzanine Level Area 2**
- Ceiling and light fixtures were added to Data Room.
 - Light fixtures were coordinated with ceiling grids.
- A-130 Roof Plan Overall**
- Added elevation markers.
 - Added section marker.
 - Revised detail callout reference.
 - Added roofing and scuppers/conductor heads at area 3 corridor.
- A-201 Exterior Elevations**
- Revised mullion layout.
 - Revised railing design.
 - Removed GKD Mediamesh display.
 - Added elevation callout markers.
- A-202 Exterior Elevations**
- Revised mullion layout.
 - Revised railing design.
 - Added elevation callout markers.
 - Drawing C1 has been added.
- A-203 Exterior Elevations**

- Added elevation callout markers.
- Revised railing design.

A-204 Metal Panel Elevations

- Added sheet.

A-205 Metal Panel Elevations

- Added sheet.

A-210 Gaming Interior Elevations

- Detail callouts were added.
- Finishes were updated.
- Level tags were added.

A-211 Gaming Interior Elevations

- Finishes were updated.
- Column details were called out.

A-212 Gaming Interior Elevations

- Notes and finishes updated.
- Detail callouts added.

A-213 Multipurpose Room Elevations

- Notes and finishes were updated.
- Detail callouts added.
- Railings updated.
- Grids are now shown.
- Dimensions were updated.

A-214 Multipurpose Room Elevations

- Notes and finishes were updated.
- Detail callouts added.

A-215 Entertainment Bar Elevations

- Notes and finishes were updated.
- Detail callouts added.
- Dimensions were updated and added.

A-216 Entertainment Bar Elevations

- Detail callouts added.
- Notes and finishes were updated.
- Dimensions were added.

A-218 BOH Elevations

- Notes and finishes were updated.

- A-320** **Wall Sections**
- Revised under slab condition. Waterproofing board, foundation insulation, vapor barrier, and granular fill added.
- A-321** **Wall Sections**
- Revised under slab condition. Waterproofing board, foundation insulation, vapor barrier, and granular fill added.
 - Revised expansion joints.
- A-322** **Wall Sections**
- Drawings A1 & A3 have been added.
 - Revised expansion joint.
- A-410** **Enlarged Restroom Plans**
- Dimensions added and updated.
- A-420** **Stair Sections and Details.**
- Stair 1 has been revised. Stringers and all supports have been changed from wood to steel. The treads and risers will remain wood.
 - Detail 4 – detail 13/A-550 has been added.
 - Detail 2 - the wall types have been changed.
 - Details 8 and 9 - the railings have been revised.
- A-421** **Stair Details**
- Details for Stair 1 have been revised. Stringers and all supports have been changed from wood to steel. The treads and risers will remain wood.
 - Detail 4 – detail 13/A-421 has been revised.
 - Detail 18 – Stair 3 section has been added.
- A-422** **Elevator**
- Waterproofing membrane has been added.
 - Note for sump pump has been revised.
- A-424** **Exterior Stair Sections**
- Revised railing design.
- A-430** **Enlarged Plans, Elevations and Details**
- Cabinets added
 - Dimensions added and updated.
- A-435** **Storage Room Plan and Details**
- Ramp clarifications to plan and sections, which includes dimensions and notes.
 - Detail 2 “SECTION AT WEST WALL OF STORAGE 022” has been added.
- A-436** **Interior Plan Details**
- New Drawing.
 - Detail 1,2,3,4 & 5 A-590 has been relocated to this drawing and revised.

- A-511 Exterior Section Details**
- Revised under slab condition. Waterproofing board, foundation insulation, vapor barrier, and granular fill added.
- A-512 Exterior Section Details**
- Revised under slab condition. Waterproofing board, foundation insulation, vapor barrier, and granular fill added.
 - Revised expansion joints.
 - Details B1 & C1 have been added.
- A-531 Interior Plan Details**
- Details 2 & 5 A-531 have been added.
- A-532 Interior Plan Details**
- New Drawing.
 - Detail 6 & 7 A-590 has been relocated to this drawing and revised.
- A-540 Interior Vertical Details**
- New Detail 10 A-540 has been added.
- A-560 Door schedule and Details**
- Aluminum automatic sliding door S1 thru S3 has been added.
 - Door Details have been revised and added.
- A-580 Miscellaneous Details**
- Dimensions added and updated.
 - New detail 8 A-580 has been added.
- A-590 Miscellaneous Details**
- Drawing deleted.
- AF-112 First Floor Area 2 Finish Plan**
- Floor Finish RF-1 added to Corridor 143.
 - Finish schedule have been updated.



FOOD SERVICE AT KITCHEN SERVING EMPLOYEE DINING ROOM & CLUB

Design Objectives:

- A Provide a kitchen to serve casino employees. Meal service to consist of breakfast, lunch and dinner. Facility to operate 24 hours per day.
- B Provide a kitchen to meet the needs of EDR and Stand-Up Bar/Club.
- C Prepare and serve meals for EDR and “Heavy Hors d’oeuvres” for Stand-Up Bar/Club. .
- D Provide an on-site food preparation and production facility.
- E Provide an on-site ware washing to service the kitchen, dining room and club.
- F Food will be served on permanent ware. Soiled service ware will be self bussed. Beverages will be served in disposable cups.
- G Provide adequate storage space for refrigerated and dry goods.
- H Provide a serving line to consist of four (4) cold wells, three (3) hot wells, two (2) soup wells and shielded ambient space.
- I Provide beverage counter, stainless steel construction with plastic laminate face and stainless steel top. Include toaster, microwave oven and “residential type” refrigerator for employee use.

Storage:

- A The areas will include dry and refrigerated food storage and paper supply storage.
- B Dry storage will store food, paper and supplies.
- C Refrigerated and frozen food will be stored in walk-in cooler and walk-in freezer vaults.

Food Preparation:

- A Kitchen area will include food preparation, production, utensil washing and serving area.
- B Food preparation and production will be done on-site.

Serving Area:

- A The serving line will be adjacent to the kitchen.
- B Melamine plates and silverware will be picked up at the start of the serving line.
- C The serving line will include an offering of hot foods, cold foods and desserts. There will be ambient space at the end of the serving line.
- D Serving line will be completely self-serve.

Equipment:

- A All new foodservice equipment will bear the NSF label and custom fabricated equipment, with electrical components, will also bear the U.L. label.
- B Equipment will be on casters whenever practical.
- C Combi oven and ice makers will be provided with water filters.
- D The cooking equipment will primarily be gas fired.
- E Equipment energy efficiency will be considered when making foodservice equipment selection.
- F Proposed foodservice equipment list:

Storage Areas:

Adjustable epoxy coated wire shelving (storage room and walk-in vaults)

Cooking:

Combi Oven / Steamer

Mobile Two Burner Range

Griddle

Char-Broiler

Fryer Battery w/ Dump station

Ventilators with Fire Suppression Systems

Work Tables

Preparation Tables

Mobile Sheet Pan Rack

Mobile Heater/Proof Cabinet

Mobile Cooking Equipment furnished with AGA approved quick disconnect hose.

Ware Washing:

Mobile Pan Storage Rack

Dishwasher w/ Vent Ducts & Booster Heater

Dish Tables w/ Spray Rinse & Scraper

Three (3) Compartment Pot Sink

Hose Reel

BEVERAGE SERVICE AT KEG COOLER

Design Objectives:

- A Provide beer keg storage to serve Stand-Up Bar/Club, Island Bar and Event Center Concession.
- B Provide draft beer taps through rear wall of cooler to serve Stand-Up Bar/Club.
- C Provide glycol system to supply beer to Island Bar.
- D Cooler to have multi-level aluminum racks to hold kegs.

BEVERAGE SERVICE FOR STAND-UP BAR/CLUB

Design Objectives:

- A Provide a concept similar to Rock & Brews or Cains Ballroom.
- B Exterior finish of cooler at bar side to be galvanized and/or have "tin barn" facade.
- C Mount a total of thirty (30) draft beer arms directly through the cooler wall.
- D Beer will be served in chilled mugs.
- E Drinks will be served in permanent glassware.
- F Bottled beers will be merchandised in open-air displays.
- G Provide 5 to 6 "cock pit" style bar stations.
- H Liquor will be metered-pour.
- I Soda will be provided by speed guns.
- J Foodservice will consist of limited hot hors d'oeuvres prepared in the EDR kitchen.
- K Ice production will be located in Food Staging area.

Equipment:

- A Proposed foodservice equipment list:
 - Tobin Ellis Bar Stations
 - Mug Chillers
 - Back-Bar Refrigerators
 - Cashier's Stands
 - Ice machine with large capacity bin

BEVERAGE SERVICE FOR ISLAND BAR

Design Objectives:

- A Mount a total of six (6) dual service draft beer arms into center island counter.
- B Beer will be served in chilled mugs.
- C Drinks will be served in permanent glassware.
- D Bottled beers will be stored in back-bar refrigerators.
- E Provide 5 “cock pit” style bar stations.
- F Soda will be provided by speed guns.
- G Liquor will be metered-pour.
- H Provide space for mobile ice storage carts.
- I Ice production will be located in Food Staging area.
- J Allow space behind bar for trash accumulation.

Equipment:

- A Proposed foodservice equipment list:
 - Tobin Ellis Bar Stations
 - Mug Chillers
 - Back-Bar Refrigerators
 - Cashier’s Stands

BEVERAGE SERVICE FOR CASINO FLOOR

Design Objectives:

- A Provide Complimentary Beverage Station, stainless steel construction with plastic laminate face and engineered stone counter top.
- B Beverages offered will be coffee, tea and soda.
- C Cocktail service to the casino floor will be from the Island Bar and an existing Cocktail Station in Casino 3.

FOOD SERVICE AT EVENT CENTER

Design Objectives:

- A Room capacity of approximately 210 seats.
- B Provide similar foodservice concept as The Joint at Hard Rock Casino.
- C Menu to consist of hot dogs, nachos, popcorn and pizza.
- D Beer will be served through a "Bottoms-Up" dispensing system.
- E Liquor will be metered-pour.
- F Provide staging area for catered events.
- G Staging area to consist of beverage counters and parking area for food carts.

Equipment:

- A Proposed foodservice equipment list:

- Chip warmer
- Hot Cheese Dispenser
- Roller Grille w/ Bun Warmer
- Warming Drawers
- Popcorn Popper
- Popcorn Oiler System
- Bar Stations
- Back-Bar Refrigerators
- Cashier's Stands

BEVERAGE SERVICE FOR POKER ROOM

Design Objectives:

- A Provide Complimentary Beverage Station, stainless steel construction with plastic laminate face and engineered stone counter top.
- B Beverages offered will be coffee, tea and soda.
- C Cocktail service to the casino floor will be from the Island Bar and an existing Cocktail Station in Casino 3.

END OF NARRATIVE



This Addendum contains changes to the requirements of the Bidding Documents, Technical Specifications and Construction Drawings which have been issued to date. Such changes are to be incorporated into the Construction Documents and shall apply to the Work with the same meaning and force as if they had been included in the original documents. Wherever this Addendum modifies a portion of a paragraph of the Project Manual, or portion of any Drawings, the remainder of the paragraph or Drawing shall remain in force.

CHANGES TO THE DRAWINGS:

- A. Refer to Drawing No. LT001
 - 1. Revised exterior lighting specifications, decorative lighting and down lighting on luminaire schedule.
 - 2. Revised dimming schedules.
- B. Refer to Drawing No. LT002
 - 1. Added color change lighting on façade.
 - 2. Added color change neon at entry overhang.
 - 3. Added flood fixtures at open patio area.
- C. Refer to Drawing No. LT111
 - 1. Added color change lighting on gaming floor columns.
 - 2. Added lighting in entry vestibule area.
- D. Refer to Drawing No. LT112
 - 1. Revised lighting at casino bar and standing bar areas.
 - 2. Added gaming floor column lighting.
 - 3. Revised lighting at stage area.
 - 4. Revised lighting under VIP mezzanine.
 - 5. Added control zones at smoke shop.
- E. Refer to Drawing No. LT122
 - 1. Revised lighting at VIP mezzanine.
 - 2. Revised down lighting at lounge area.

- F. Refer to Drawing No. LT200
 - 1. New drawing to add elevations.
- G. Refer to Drawing No. LT201
 - 1. New drawing to add elevations.
- H. Refer to Drawing No. LT202
 - 1. New drawing to add elevations.
- I. Refer to Drawing No. LV001
 - 1. Revised data symbols.
- J. Refer to Drawing No. LV111
 - 1. Added cable label tags to all drops.
- K. Refer to Drawing No. LV112
 - 1. Added cable label tags to all drops.
- L. Refer to Drawing No. LV400
 - 1. Revised data room part plans.

END OF ADDENDUM NO. 2