

**NATIONAL CAPITAL COMMISSION  
COMMISSION DE LA CAPITALE NATIONALE**

**Request For Proposals  
for Food and Beverage Offerings  
at  
Confederation Park on Elgin**



**and**

**Lock Office at Rideau Canal Locks**



**Ottawa, ON**

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## 1. INTRODUCTION

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The National Capital Commission (NCC) is the principal planner and steward of Canada's National Capital Region and manages an extensive portfolio of strategically located land assets, including urban green spaces and picturesque waterfronts connected by over 600 km of Capital Pathway networks. The intent of this request for proposals (RFP) is to solicit proposals from local food and beverage concession operators to animate one or both historical sites within the urban core, with options for multi-year agreements (up to five (5) years each):

- ***Confederation Park on Elgin, Elgin Street, Ottawa*** (see Appendix A), starting in the 2026 operating season, that being May 15 to October 31; and
- ***Ottawa Lock Office at Rideau Canal Locks*** (see Appendix B), starting in the 2027 operating season, that being May 15 to October 31.

All proposals received for operation at the above-mentioned locations will be reviewed and evaluated to determine compatibility with the NCC Mandate and Approved Land Use Plans and Design Guidelines, and all operations will be subject to receiving federal land use, design, and transaction approvals (FLUDTA). Compliance with approved plans and policies is necessary to be granted Federal Approvals and Concession Agreement. All proponents are responsible to review the Plan for Canada's Capital 2017–2067 and other applicable planning documents to ensure compliance prior to submitting a proposal. For more information on the federal approval process, see the Proponent's Guide to the NCC's Federal Land Use, Design and Transaction Approval Process. The NCC does not guarantee that federal approvals will be granted, and timelines for the approval process may fluctuate or lengthen depending upon demand and the complexity of the proposal.

As the main federal urban planner in Canada's National Capital Region, the NCC works to ensure that the highest standards of excellence in urban design are upheld, and that they consider environmental sensitivity, sustainability and best practices. The NCC's Planning Framework, anchored by the Plan for Canada's Capital 2017–2067, as well as associated master plans, sector plans and design guidelines, provide comprehensive guidance for land use and design on federal lands in Canada's National Capital Region.

Preference will be given to proponents and proposals that complement existing NCC initiatives and all the National Capital Region has to offer, add to the visitor experience, and that can demonstrate success in running similar operations.

Proponents will have until **Thursday April 9, 2026, 4 pm EST** to submit their proposal.

All proponents are asked to submit a proposal of no more than ten (10) pages in their preferred language of French or English.

## 2. INTERPRETATION

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In the information for proposals, words importing the singular include the plural and vice versa, words importing gender include all genders and words importing persons include corporations and vice versa. All capitalized terms in this RFP documentation shall have the meaning given to such terms in the Concession Agreement, unless the context otherwise requires.

## 3. DEFINITIONS

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**Gross Revenue** means:

1. The entire amount of the sale price, whether for cash or otherwise, of all sales (including rentals, barter or leasing) of merchandise and services and of all other receipts whatsoever in respect of all business conducted from the Leased Premises, although orders may be filled elsewhere;
2. All rental income from banking machines and any other vending machine from which rental income is derived;
3. All sales by any sub-tenant, concessionaire, operator, licensee, vending machine, coin operated machine or otherwise in the Leased Premises;
4. Any insurance, damaged goods claims, warranty or other proceeds received in lieu of income that would otherwise be included in Gross Revenue;
5. All deposits given on merchandise and services purchased from the Leased Premises and not refunded to purchasers; (vi) the selling price of all gift certificates;
6. All display fees, slotting allowances, promotional considerations, rebates or other payments received by the Tenant to stock, promote or advertise any product; and
7. All other receipts and receivables whatsoever (including all interest, installment and finance charges) from all business conducted in the Leased Premises.

Each sale upon an installment or credit basis will be included and treated as a sale for the full price in the month in which the sale is made, regardless of whether or when the Tenant receives payment. No deduction is allowed for uncollected or uncollectible credit accounts. Transactions through an internet website of the Tenant or an affiliate of the Tenant, where the sales are generated through a computer terminal located within the Leased Premises or are fulfilled from the Leased Premises, will be included in Gross Revenue. Refunds which relate to a sale made through a computer terminal located within the Leased Premises or fulfilled from the Leased Premises will be deducted from Gross Revenue only to the extent the sale was previously included in Gross Revenue.

**concession agreement** means a contract by which the Landlord conveys the Leased Premises to a Tenant for a specified Term.

**leased premises** means Confederation Park on Elgin Street in Ottawa ON, and the Ottawa Lock Office at the Rideau Canal Ottawa Locks, as described, identified and marked on appendices A and B, respectively. The Landlord reserves the right in its unfettered discretion to adjust the locations, configuration and size of the Leased Premises.

**leasehold improvements** means:

1. All improvements, fixtures, installations, alterations and additions from time to time made, erected or installed to or in the Leased Premises, in addition to, beyond or replacing the base building standards, including millwork and affixed wall units, doors, hardware, light fixtures, carpeting and other applied floor finishes, and heating, ventilating and air conditioning equipment and other building services;
2. Alterations, improvements and equipment made or installed for the exclusive benefit of the Tenant elsewhere in the project.

**landlord** means the National Capital Commission (NCC).

**operating costs** means in respect of any fiscal year the total of all costs, expenses and amounts, incurred or accrued in that fiscal year for or with respect to ownership, management, operation, administration, maintenance, repair, upkeep, insurance, supervision, decoration, cleaning and upgrading of the Leased Premises and the determination and allocation of such costs, expenses and amounts, whether incurred or accrued by or on behalf of the Landlord or by or on behalf of the Landlord's Agent including, without limitation and without duplication:

- a) The cost of providing and maintaining security, landscaping, gardening, public washroom maintenance, recycling and garbage removal;
- b) Property taxes;
- c) The cost of all insurance required for the operation of the Leased Premises; and
- d) The cost of renting or leasing any rented or leased equipment acquired for the operation or maintenance of the Leased Premises (i.e. portable washrooms).

**tenant** means the selected Proponent for the Leased Premises.

## 4. CONFIDENTIALITY

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All documentation and information obtained by the Proponent, the Proponent's business partners, representatives, and other third parties associated with the Proponent in respect of this RFP, are the property of the Landlord, and must be treated as confidential and must not be used for any purpose other than for responding to this RFP and for fulfilling any subsequent agreement with the Landlord. Upon the request, all such documentation and information, and copies thereof, must be returned to the Landlord.

Proponents shall not disclose, without the Landlord's prior written approval, any details pertaining to their proposal, offer to lease and/or the selection process in whole or in part to any business partners, representatives, or other third parties associated with the Proponent in respect of this proposal except to such of them to whom disclosure is necessary in connection with this proposal and who have agreed to be bound by the obligations of confidentiality under this offer.

Proponents shall not issue a news release or other public announcement pertaining to details of their proposal, this RFP and/or the selection process without the Landlord's prior written approval.

Proponents must ensure that the Proponent, the Proponent's business partners, representatives, and other third parties associated with the Proponent in respect of this proposal do not disclose or publicize

at any time any of the information provided to it by the Landlord, or any of the information obtained in connection with this proposal without the prior written consent of the Landlord.

Any violation of this provision will result in the rejection of the Proponent's proposal and disqualification from further participation in this RFP process.

## **5. EXAMINATION OF DOCUMENTS**

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By submitting a proposal, the Proponent agrees they have ascertained the extent of their obligations under this proposal and any resulting agreement, by calculation and by examination of the documents concerning this offer. The Proponent shall not, under any pretense whatsoever, make any claim because of errors or omissions that may exist in the documents and drawings associated with this offer.

## **6. CONCESSION AGREEMENT AUTHORITY**

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All enquiries and questions regarding this RFP and the completion of a proposal must be directed, in writing, to the following Concession Agreement Authority:

c/o Deanne Skukowski  
National Capital Commission  
202-40 Elgin Street, Ottawa ON K1P 1C7  
Email: leasing-location@ncc-ccn.ca

Questions will be answered to the best of the Concession Agreement Authority's ability, knowledge and as quickly as possible. However, there is no obligation to respond to any questions. Questions and their answers will be provided to all proponents who have been invited to submit a proposal.

Offers shall be submitted via electronic copy directed to the above Concession Agreement Authority.

Email receipt will be provided by Concession Agreement Authority, confirming receipt of its proposal.

## **7. PREPARING THE PROPOSAL**

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1. The Proponent must comply with all mandatory requirements;
2. The Proponent must demonstrate its understanding of, and its ability to meet the requirements set out in the proposal information document; and
3. The proposal should completely and thoroughly address each element of the requirement as described in the proposal information document.

## **8. SUBMISSION OF PROPOSAL**

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It is the sole responsibility of the Proponent to:

1. Return a digitally signed original of the proposal;
2. Return completed and signed Appendix C – RFP Form;

3. Direct its proposal to the Concession Agreement Authority;
4. Ensure that the Proponent's full legal name and contact information are clearly visible on the proposal;
5. Provide a comprehensive and sufficiently detailed proposal, including all requested details that will permit a complete evaluation;
6. Deliver their proposal in the appropriate manner and time to the Concession Agreement Authority; and
7. Review any applicable master plan to ensure compliance, as noted in Appendix D – NCC Documentation and Guidelines.

Proposals received on or before the stipulated closing date and time will become the property of the Landlord. All proposals will be treated as confidential until opening and seasonal launch.

## **9. LEGAL NAME**

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Proposals shall clearly indicate the complete legal name, address and telephone number of the Proponent. Proposals shall be signed above with the typed or printed name of the signatory and title of the signatory. The signatory shall have the authority to bind the Proponent to the submitted proposal.

## **10. REVISION OF PROPOSAL**

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Changes to proposals after their submission to the Landlord are prohibited.

## **11. RESERVE RIGHTS**

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1. For the purpose of evaluating the proposals, the Landlord is not obligated to do any one or all of the following:
  - a) To seek clarification of or confirm any information or data provided by the Proponent;
  - b) To contact any reference provided by the Proponent; and
  - c) To interview the Proponent and/or any person proposed by the Proponent.
2. The Landlord reserves the right to accept or reject any and/or all proposals; to waive irregularities and technicalities; to enter into negotiations with Proponents on any or all aspects of their proposal, request a resubmission; and to cancel and/or re-issue this RFP at its sole and absolute discretion. Any response received may or may not be rejected by the Landlord depending on available competition and requirements of the Landlord. The Landlord reserves the right to negotiate with the sole responsive Proponent to ensure best value.
3. There is no obligation on the part of the Landlord to award the Leased Premises to the highest scored Proponent and the Landlord reserves the right to award an agreement in a negotiated agreement, which is most advantageous, and in the best interests of the Landlord. The Landlord shall be the sole judge of the proposal and the resulting negotiated agreement that is in its best interest and the Landlord's decision shall be final. The Landlord also reserves the right to investigate, as deemed necessary, the ability of any Proponent to operate the Leased Premises.

The Proponent shall provide information to the Landlord that it deems necessary to make this determination. The Landlord reserves the right to subsequently modify the Concession Agreement based on the Proponent's performance and/or the Landlord's needs.

4. The Proponent agrees that the exercise of any right described herein shall be without liability on the part of the Landlord for any damage or claim brought by a Proponent because of same nor shall the Proponent seek any recourse of any kind against Landlord because of same.

## 12. LIMITATION OF LIABILITY

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The Landlord does not accept any responsibility for any verbal information or advice or any errors or omissions, which may be contained in this document or any documentation, disclosed or otherwise provided by or with information for proposal document. The Landlord does not make any representations or warranties, either express or implied, with respect to the completeness or accuracy of this information for proposal document and any supporting documentation, or any information or opinion contained herein. Any use, or reliance on the information for the proposal or on any information or opinion contained herein, or documentation disclosed or otherwise provided by or with this document, is at the risk of the Proponent, and the Landlord shall not be liable for any action, cost, loss, damage, injury and/or liability whatsoever incurred by any person arising out of the same. The Proponent is responsible for obtaining its own independent legal, accounting, engineering and other advice with respect to its proposal.

## 13. AWARDING OF AGREEMENT

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The Landlord assumes that the Proponent has read the information for the proposal document. If a Concession Agreement is awarded to the Proponent as a result of their submission to this information for the proposal document, the resulting Concession Agreement will consist of the terms and conditions detailed in the offer; however, it is the intent of the Landlord to allow for some flexibility with respect to said terms and conditions in order to arrive at a mutually agreeable Concession Agreement. It is not the intent of the Landlord to allow for new or significantly altered terms and conditions. The Landlord shall not be obligated to any Proponent in any manner until a Concession Agreement has been duly executed.

## 14. GENERAL INFORMATION

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### A. Proposed Terms of Concession Agreement

#### I. Confederation Park on Elgin

The intent is for the Concession Agreement to run for at least one (1) operating period commencing on **May 15, 2026** (the "Commencement Date") and ending on **October 31, 2026**, with option for a multi-year agreement up to five (5) years. All start and end dates are subject to change the sole discretion of the NCC.

Set in the heart of Confederation Park, adjacent to the historic fountain honouring Lieutenant Colonel John By, proposals can include interest for one of the following concepts:

1. **NCC-branded Bistro** – The NCC would provide two branded and fit-up sea containers (one for operations and one for storage), black tables and chairs to accommodate the site design and layout, signature NCC red umbrellas and Muskoka chairs, portable washroom facilities, patio fencing and planters, and branded site signage; the Proponent would provide all equipment and material for the operations; *OR*
2. **Private Operator Food Truck(s)** – The NCC would supply black tables and chairs, to accommodate the site design and layout, signature NCC red umbrellas and Muskoka chairs, portable washroom facilities, patio fencing and planters, and branded site signage; the Proponent would supply the food truck(s) and provide all equipment and material for the operations; *OR*
3. **Private Operator Concept** – All infrastructure, equipment and material to be provided by the Proponent.

## II. Ottawa Lock Office at Rideau Canal Locks

The intent is for the Concession Agreement to run for at least one (1) operating period commencing on **May 15, 2027** (the “Commencement Date”) and ending on **October 31, 2027**, with option for a multi-year agreement up to five (5) years. All start and end dates are subject to change at the sole discretion of the NCC.

Set within the historic Ottawa Lock Office building at the Rideau Canal Locks (see Appendices “B” and “G”), proposals can include interest for one of the following concepts:

1. NCC-branded Bistro – The NCC would provide black tables and chairs to accommodate the site design and layout, signature NCC red umbrellas and Muskoka chairs, patio fencing and planters, and branded site signage; the Proponent would provide all equipment and material for the operation; *OR*
2. Private operator concept – All interior and exterior equipment and material to be provided by the Proponent.

The Landlord shall have the right, in its unfettered discretion, to extend the Concession Agreement for successive periods and adjust the Commencement Date.

## B. Design

The design and layout of the sites for *Confederation Park on Elgin* and *Ottawa Lock Office at Rideau Canal Locks* are prescribed in Appendices “A” and “B”. The Tenants will operate the Leased Premises in accordance with the prescribed site layouts (commercial animation zone), and any and all alterations

to the sites will be subject to NCC approval according to the level of complexity outlined in the Proponent's Guide to the NCC's Federal Land Use, Design and Transaction Approval Process.

All vendor-supplied infrastructure, including but not limited to sea containers, storage units, kiosks, and food trucks, will be subject to NCC approval. The NCC reserves the right to call for the alternation and/or removal of any infrastructure.

### C. Use of the Concession Leased Premises

The Tenant will operate and conduct its operation on the Leased Premises in a good and business-like manner so as to comply with all requirements of public health authorities and of provincial, municipal and federal authorities, of the Alcohol and Gaming Commission of Ontario (AGCO) and using good management practices. In this regard, the Tenant shall:

1. Maintain, renew and replace its fixtures in or on the Leased Premises so that they will be suitable for the operation of the Tenant's business;
2. Continuously, actively and diligently operate its business in the whole of the Leased Premises, in an up-to-date, first-class and reputable manner befitting a facility of the nature of the Leased Premises;
3. Maintain on the Leased Premises a complete stock of merchandise so as to produce the maximum amount of sales;
4. Keep display windows neatly dressed. Illuminated signs (if any) will be kept illuminated by the Tenant during normal business hours. The Tenant shall not place, hang, display or affix goods and/or signage to the interior or exterior glazing without the Landlord's prior written consent;
5. Keep the Leased Premises, all signage, canopies and awnings and patio seating area and other areas adjacent to the Leased Premises clean and free of refuse and other obstructions, and shall comply with any laws governing universal accessibility, the condition or cleanliness of the Leased Premises; and
6. Receive the prior approval in writing from the Landlord for all construction hoarding and signage identifying a construction or a reconstruction project.

## D. Permits

The Tenant will apply for any licenses related to the operation of the Leased Premises including, but not limited to: business licence, liquor licence, public health inspections, open fire pit (subject to Landlord approval), and food safety inspections. The Landlord will support the Tenant's efforts, to the extent possible, to obtain timely approvals.

## E. Rental Structure

### I. Percentage Rent

1. The lease rate will be based on a percentage of gross sales, to be determined depending on whether the term option is Gross, Semi-Gross or Net;
2. On or before the 15th day of the second and each succeeding calendar month during the term and of the month following the end of the Term, the Tenant shall deliver to the Landlord a written statement in a form acceptable to the Landlord certified to be correct by the Tenant showing in reasonable detail the Gross Revenue in the immediately preceding month; and
3. The Landlord is entitled at any time and from time to time to have all or any of the accounting records and procedures of the Tenant, and/or any other person affecting the determination of Gross Revenue, audited or examined by an independent practising qualified accountant or expert designated by the Landlord.

The Tenant shall make all payments required to be made by it under this Concession Agreement as and when due without any prior demand therefore and without deduction, abatement, set-off or compensation. The Tenant shall be responsible for all costs or obligations with regard to the Leased Premises and except for those matters which are the responsibility of the Landlord pursuant to an express provision of this Concession Agreement. Without limiting the generality of the foregoing, in those instances in which a matter is stated to be the responsibility of the Tenant, such responsibility shall include the responsibility for all related costs and expenses.

### II. Operating Costs and Taxes

1. The Tenant shall be responsible for payment of all operating expenses, repairs and maintenance costs, and taxes associated their operation, if applicable.

## F. Concession Agreement

The Landlord shall prepare the Concession Agreement to be entered between the Landlord and the selected Proponent, based on the Landlord's standard form and with the specific terms of the offer incorporated therein. The selected Proponent shall execute and return the Concession Agreement to the Landlord within ten (10) business days of receiving it. The Concession Agreement shall not conflict with any of the terms of the Proponent's proposal, and the selected Proponent acknowledges that once fully executed, the Concession Agreement supersedes any terms of the Proponent's proposal.

## G. Official Languages

As a public-facing offering on NCC and/or federal lands, the Tenant shall ensure that all goods, services and information made available, visible or provided to the public and customers will be provided in both official languages of Canada, and that the public can be served in their official language of choice.

All operations are to be fully bilingual in both official languages of Canada and compliant with the *Official Languages Act*, which includes but is not limited to: staff and client service, on-site communication (e.g. boards, sandwich boards, feather banners, signage, menus, etc., and shall be of equal size including text font size), online menus, digital communications, QR code accesses and all social media postings, including landing pages (e.g. Facebook, Instagram, LinkedIn, etc.).

The NCC reserves the right to request from Tenant to confirm staff fluency in both official languages during recruitment and maintain documentation of assessments and sign an attestation confirming availability of service offering at all times. In the event that a complaint is received regarding non-compliance, the Tenant must:

- investigate and respond to the NCC in writing within 48 hours of being notified of a complaint.
- provide corrective actions where required; take immediate steps to rectify any non-compliance (e.g. correct signage issues, address communication issues) at the Tenant's expense.

The NCC reserves the right to inspect the location and social media of the Tenant to ensure service compliance per the *Official Languages Act*.

The Concession Agreement will include provisions whereby the Tenant shall be subject to performance evaluation based on key performance indicators (KPIs) as it relates to official languages, such as:

1. availability at all times of services;
2. signage;
3. verbal and written communication;
4. number of official and unofficial language complaints; and
5. timely response to complaints.

Where required, the NCC may also instruct the temporary shutdown of operations or removal/disablement of non-compliant public-facing materials until compliance is restored.

The NCC may conduct a follow-up verification after the cure period to confirm that non-compliant items have been corrected. If permanent materials require additional lead-time, a subsequent verification may be conducted once permanent changes are implemented.

Failure to meet the *Official Languages Act* requirements may result in administrative fees, concession agreement amendment or termination.

For more information refer to:

<https://laws-lois.justice.gc.ca/eng/acts/O-3.01/index.html>

## 15. EVALUATION OF PROPOSAL

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In no more than ten (10) pages, the Proponent shall provide a proposal that addresses the Mandatory and Other Evaluation requirements. The Proponent can refer to following appendices:

- Appendix A for the site description of Confederation Park;
- Appendix B for the site description of the Ottawa Lock Office;
- Appendix C for the RFP form to complete;
- Appendix E for more information on the Evaluation of Proposals;
- Appendix F for the Evaluation Rubric;
- Appendix G for additional background on the Ottawa Lock Office.

### A. Mandatory Requirements

The NCC will review all submitted proposals and may further engage with prospective proponent(s) if the proposal meets each of the following mandatory requirements (see Appendix C).

1. **Official Languages:** The submitted proposal clearly demonstrates the ability to:

- provide any public offerings or communications in both official languages, Part IV, Sections No. 21, 25, 28 (for NCC Bistro models);
- respond to formal and informal official languages complaints in accordance with Part IX, Section No. 62 (performance evaluation criteria and KPI);
- submit information related to the qualifications and experience of all personnel who will be assigned to the Leased Premises. Submissions may include: resumes, documentation of accreditation, language capabilities and references.

2. **Acknowledgement and Acceptance of the Rental Structure:**

The Proponent has checked the box in Appendix C acknowledging and agreeing to the terms of the Rental Structure based on the percentage of gross sales, to be determined by the NCC based on whether their terms are Gross, Semi-Gross or Net.

The NCC may request additional information from Proponents if it is not clear that the mandatory minimums are met.

### B. Other Evaluation Criteria

In no more than ten (10) pages, provide a proposal that addresses the below requirements in the following order with clearly defined headings (see Appendix C for RFP form).

#### I. Operational Experience

Demonstrate the capability of operating a food and beverage concession service with patio operation. Provide examples of recent (within the past 5 to 7 years) successful locations/businesses, understanding

of supply chains and logistics, and day-to-day operation of a similar business. Provide a business plan detailing the strategy for successful operation; this may be included as an appendix to your submission.

## II. Sustainable Initiatives

Submit sustainable initiatives to be implemented as part of the operation of the Leased Premises. The submission may include but not be limited to: energy-efficient equipment and practices, cleaning routines, take-out food containers, waste management, recycling, composting, etc.

## Appendix A

### Confederation Park on Elgin

#### Elgin Street, Ottawa, ON K1P 5J2

The NCC wishes to obtain proposals from Proponents with proven experience and expertise in the food and beverage service and in the hospitality industry for commercial/public offerings located at NCC's Confederation Park. Located in Ottawa's downtown core at the corner of Elgin Street and Laurier Avenue, directly across from the historic Lord Elgin Hotel and Ottawa City Hall, Confederation Park is ideally situated at the heart of both the business and federal districts, benefiting from significant local and visitor pedestrian traffic. The park is within walking distance of Sparks Street, borders the National Arts Centre, the Rideau Canal, cycling and multi-use paths, several hotels, and is a short walking distance from the ByWard Market, the Rideau Shopping Centre, and the Rogers Convention Centre.

The site is easily accessible by motor vehicle with many paid parking amenities on adjacent streets and in nearby parking garages. Universally accessible and centrally located in Canada's capital, Confederation Park provides an ideal open-air destination to relax, socialize and enjoy local food and beverages. The total footprint of the site (leased premises) is 338 m<sup>2</sup> and the area open to the clients, including the patio and circulation area, is 250 m<sup>2</sup>.

Facing the site's leased premises is a beautiful fountain honouring Lieutenant Colonel John By. Its red granite centrepiece has a history far older than the park itself. Crafted from Aberdeenshire red granite more than 150 years ago, the fountain originally stood in London's Trafalgar Square from 1845 to 1948. It was later gifted to Canada along with a second matching piece, which now stands on the grounds of the Saskatchewan Legislative Building in Regina. In 1955, the fountain was officially dedicated to Lieutenant Colonel John By.

As one of Ottawa's most vibrant festival and event parks, the site consistently draws large crowds throughout the year, creating an energetic atmosphere and a compelling opportunity for a signature patio and eatery to experience in the City of Ottawa.

Some of these events and festivals include:

- Winterlude 2026 activities (returning to Confederation Park in 2026): Winterlude takes place the first three weekends of February;
- Tamarack Race Weekend 2026 edition: May 23–24 (typically an annual event);
- Jazz Festival 2026 edition: June 19–28 (typically an annual event);
- Ceremony of Remembrance – Aboriginal Veterans Monument 2026 edition: June 19 (an annual event);
- IRONMAN 2026 and 2027 editions: July 30 to August 3;
- Open NCC 2026 Bike Night: September;
- Ad hoc/unplanned festivals and events for 2026–2027.

There is always ongoing interest and assessments for additional events and ceremonies at the park, year-round.

Proponents shall identify which of the three model outlines below they are bidding for.

1. **NCC-branded Bistro** – The NCC would provide two branded and fit-up sea containers (one for operations and one for storage), black tables and chairs to accommodate the site design and layout, signature NCC red umbrellas and Muskoka chairs, portable washroom facilities, patio fencing and planters, branded site signage; the Proponent would provide all equipment and material for the operations; *OR*
2. **Private operator food truck(s)** – The NCC would supply black tables and chairs to accommodate the site design and layout, signature NCC red umbrellas and Muskoka chairs, portable washroom facilities, patio fencing and planters, branded site signage; the Proponent would supply the food truck(s) and provide all equipment and material for the operations; *OR*
3. **Private operator concept** – All infrastructure, equipment and material to be provided by the Proponent.

The three operating options described above represent a baseline framework and may be refined based on the proponent's proposed approach.

- **Design and Site Offering**

### **Option 1 – NCC-branded Bistro**

The NCC would provide infrastructure, including:

- Electricity (on-site), limited to 100 amps;
- Potable water (on-site), with gray water sewage pit;
- Exterior and interior spaces
  - 2 custom kitchen containers (2.4 m wide x 6 m long [8 ft. wide x 20 ft. long])
  - First container which would be a storefront facing container equipped with base kitchen and air conditioning unit
    - All stainless-steel counters, prep tables
    - Stainless-steel sink
    - One (1) under-counter freezer
    - Three (3) refrigerators
    - One (1) double-glass-door drink refrigerator
    - One (1) refrigerated display case for grab and go options
    - One (1) TurboChef oven;

Not included: propane tanks, barbecue grill, ice machine and other menu and operations equipment.

- Second container, serving as support container for food supplies, storage, etc., equipped with a grease interceptor;

Note: It is the proponent's responsibility to inspect, maintain and clean throughout the season.

- Washrooms (on-site)
  - Portable rented restroom with hand sanitizer, supplied by the NCC;
- Patio fencing with flower planters are supplied to delineate the patio sitting area:
  - Flowers and care are included in the NCC Bistro option package;
  - Patio furniture such as tables, chairs, bar stools, umbrellas are supplied up to a capacity of 60 seats;
- Three (3) waste receptacles.

The NCC would be responsible for the maintenance of the planters, of the waste management disposal and of the maintenance and janitorial cleaning of the washrooms.

### **Option 2 – Private Operator Food Trucks(s)**

For this option, the proponent would provide the food truck(s) and related equipment and material. The proponent would be responsible for the electrical tie-in and connection to the potable water spigot. The NCC would provide electricity (on-site), which is limited to 100 amps. The NCC would provide potable water, with a gray water sewage pit. The proponent would be responsible for obtaining all required connections, certifications and permits.

The NCC would supply black tables and chairs, to accommodate the site design and layout, signature NCC red umbrellas and Muskoka chairs, portable washroom facilities, three waste receptacles, patio fencing and planters, and branded site signage.

The NCC would be responsible for the maintenance of the planters, of the waste management disposal and of the maintenance and janitorial cleaning of the washrooms.

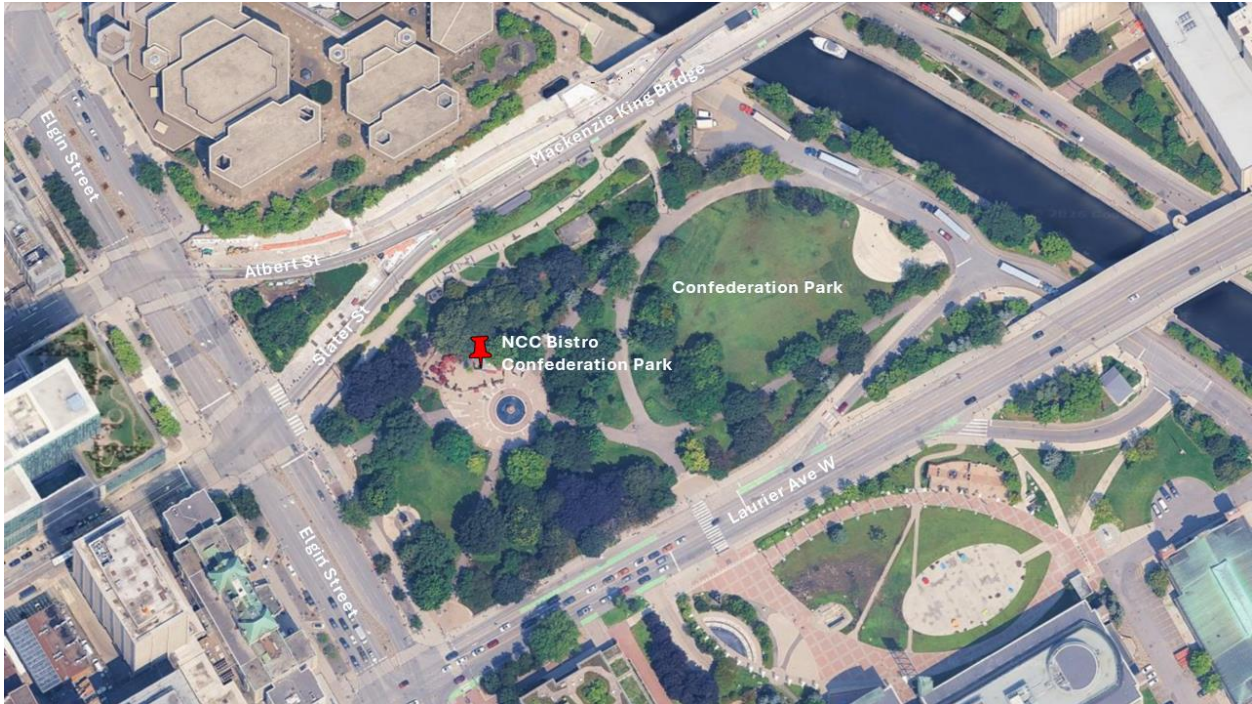
### **Option 3 – Private Operator Concept**

For this option, the proponent would bring their own infrastructure, equipment and material. The proponent would be required to supply all patio furniture, tables, chairs, umbrellas, garbage receptacles, patio fencing and planters to delineate the patio area.

The proponent would be responsible for the electrical tie-in/connection and connection to the potable water spigot. The NCC would provide electricity (on-site) which is limited to 100 amps. The NCC would provide potable water, with a gray water sewage pit. The proponent would be responsible for obtaining all required connections, certifications and permits.

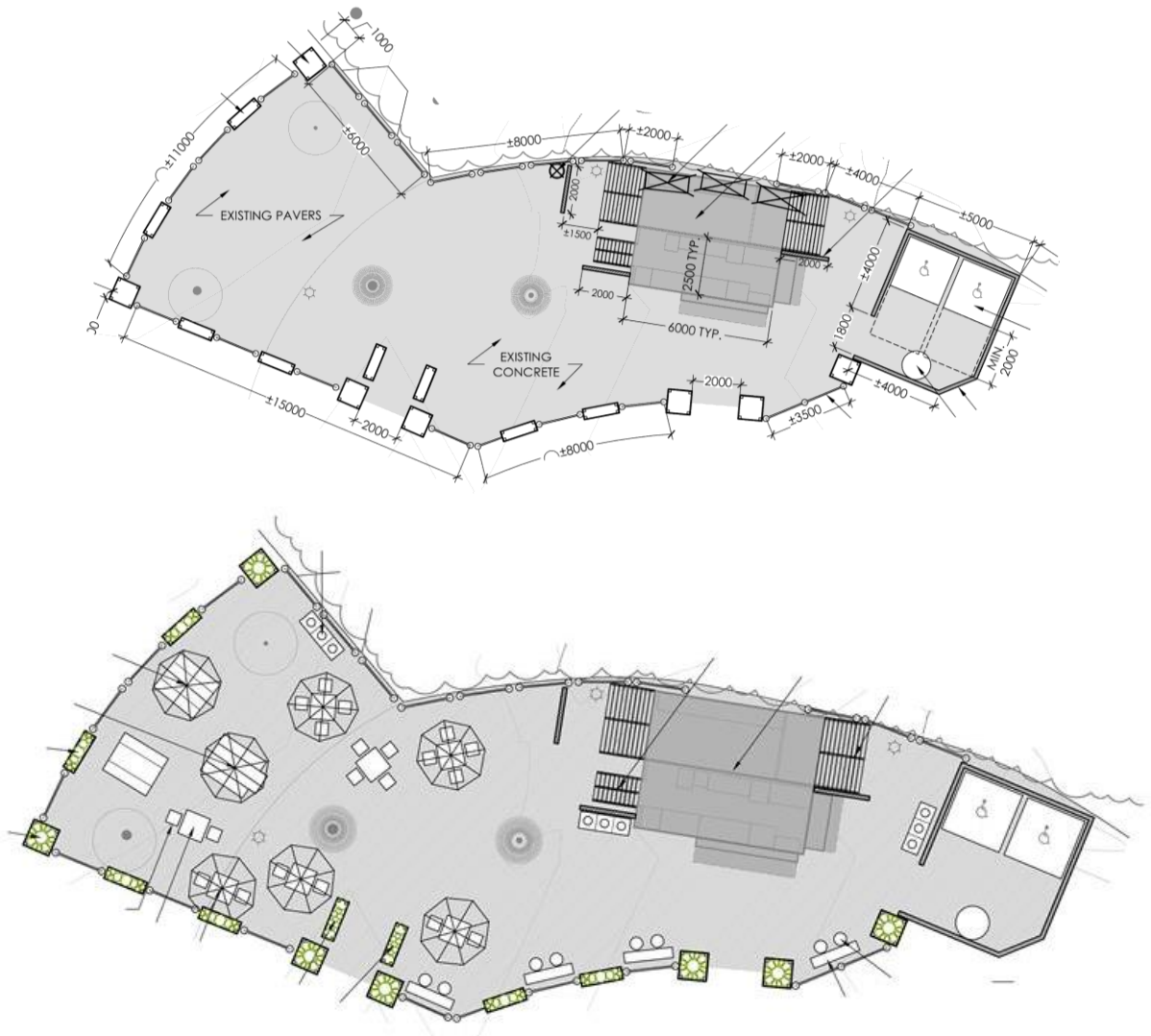
Maintenance and care of the flower planters, watering, weeding, waste management and disposal, and public washroom maintenance (with daily janitorial service) and repairs would be the responsibility of the proponent.

## Site location



Focal point to the park is the historic water fountain

### Conceptual site design and footprint in the park





## Appendix B

### Ottawa Lock Office 3 Canal Lane, Ottawa Rideau Canal National Historic Site

The NCC wishes to obtain proposals from Proponents with proven experience and expertise in the food and beverage service and in the hospitality industry for a commercial/public offering at the Lock Office at the northernmost end of the Rideau Canal, near the Ottawa River.

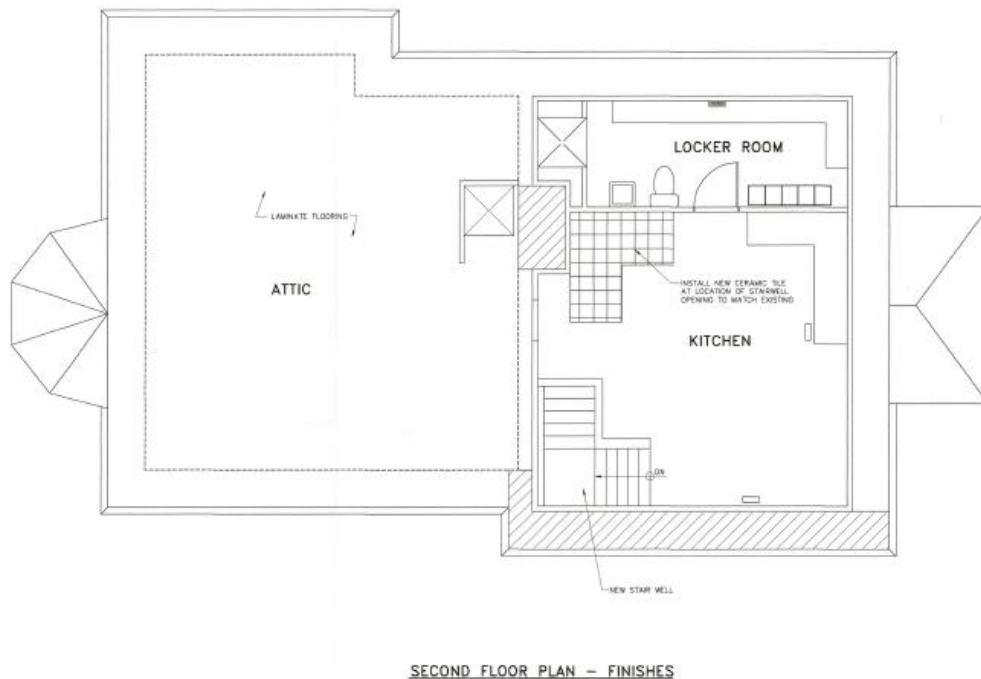
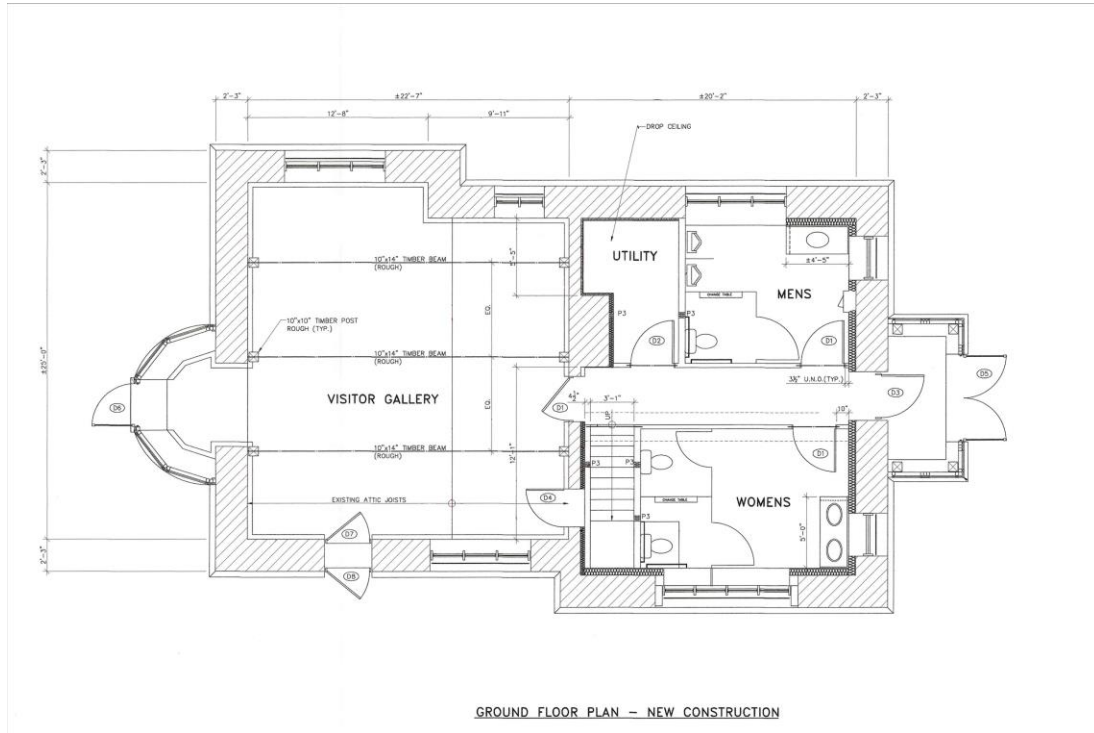


The Lock Office at the Rideau Canal lockstation in Ottawa was built in 1884 by the Department of Railways and Canals, following the construction of the canal. Sitting east of the Parliament Hill escarpment, this asymmetrical, one-and-a-half storey heritage building is a regional landmark right in the heart of Ottawa, in a location renown for providing excellent views to residents and visitors alike of the canal locks, the Ottawa River, the historic Chateau Laurier, interprovincial bridges, the province of Quebec, as well as the Parliament buildings to the west. The building is visible from Sapper's Bridge along Wellington Street (the view seen above), which crosses the canal between the Chateau Laurier and Parliament Hill.

Featuring beautiful stonework, large arched windows and two enclosed porches at either end, with universally accessible public washrooms on its north side, this type of building and location are exceptionally rare, and will be of great interest to operators and the public.

The interior layout is split into two levels with:

- a visitor gallery with serving and seating/dining areas, utility room and, men’s and women’s washrooms with universal accessibility on the main level; and
- a working kitchen with additional seating/dining capacity and a locker room on the second level.



Key features include:

- **Dining/seating area:** The visitor gallery provides a room of approximately 25 ft. x 20 ft. (7.6 m x 6 m) with tall ceilings and a good amount of space for interior seating (estimated 10 to 12 smaller tables and chairs).
- **Serving area/kitchen:** Main level L-shaped counter for serving beverages and ready-to-go foods. Additional small counters for smaller appliances, point of sale units and refrigerated display cases. The second level features a small kitchen area with cabinets, fridge and stove.
- **Heating-cooling and electrical:** Utility room with 225-volt electrical panel, a boiler, air handling system, hot water tank and mop sink. There are electric baseboards along the walls in most rooms under the windows, with supplementary heating and cooling provided by the boiler.
- **Washrooms:** Two spacious universally accessible washrooms, two urinals and one toilet stall in the men's washroom and two stalls in the women's washrooms. Staff washrooms on the second level.
- **Accessible entrances:** North and south entrances of the building are universally accessible, with 35-in. (89 cm) wide door frames, all with accessible buttons to open the doors.
- **Locker room, storage areas:** On the second level.
- **Exterior patio area:** Seating capacity along the north and east sides between the building and edge of the locks, and in a grassy section on the southeast side of the site (see diagram below).

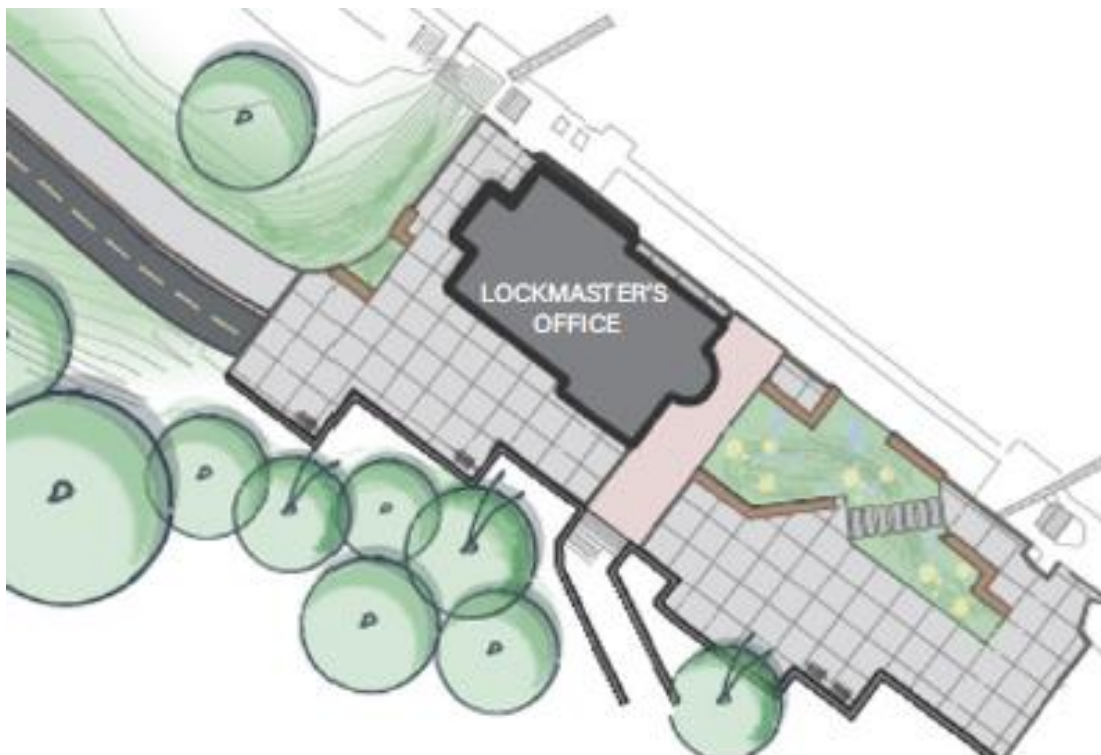


Lock Office and potential commercial/patio zone near building



This building is an ideal location for visitors to stop and enjoy the views, experience the heritage and history of the site, watch the (locks keepers) manually open the locks, while enjoying a beverage or a meal.

Exterior improvements planned for this project include the redesign and replacement of pavement surrounding the Lock Office with a focus on designated pedestrian and cyclist accesses, enhanced landscaping, wayfinding and bike racks for cyclists to safely secure their bike while taking in the site.



## Appendix C

### RFP Form

The following RFP form is intended to guide Proponents in the completion of their RFP submission. The NCC asks that Proponents complete the following form and return it to the Concession Agreement Authority by **Thursday April 9, 2026, 4 pm EST**.

If more writing space is required than what has been provided below, additional pages may be added to the RFP, noting a maximum page limit of ten (10) pages, not including appendices.

Proponent to check the site(s) being submitted for.

- Confederation Park on Elgin – Food and Beverage Concession Operations RFP Form
- Ottawa Lock Office at Rideau Canal Locks – Food and Beverage Concession Operations RFP Form

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

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

#### ***Contact Information***

Email: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Address: \_\_\_\_\_

#### ***Mandatory Requirements***

##### **1) Official Languages**

By checking this box, I acknowledge and agree that:

- all operations must meet the requirement to provide any and all public offerings and/or communications in both official languages; and
  - failure to adequately provide services in both official languages may result in a fee or termination of the Concession Agreement.

##### **2) Acknowledgement and Acceptance of the Leasing Structure**

- By checking this box, I acknowledge and agree to the terms of the Rental Structure based on the percentage of gross sales, to be determined by the NCC based on whether their terms are Gross, Semi-Gross or Net.

## ***Other Evaluation Criteria***

### **1) Operational Experience**

Give a brief history of your business and personal experience, and operational resources demonstrating your experience in operating a food and beverage concession service with patio operation. Provide examples of recent (within the past 5 to 7 years) successful locations/businesses, understanding of supply chains and logistics, and day-to-day operation of a similar business. Provide a business plan detailing the strategy for successful operation; this may be included as an appendix to your submission.

Include your business plan for successful operation. This may be detailed below or provided in an appendix to your submission.

Click or tap here to enter text.

## 2) Personnel

Give a description of the qualifications and experience of the personnel who will be assigned to the Leased Premises, including language capabilities. You may include: resumes, documentation of accreditation and references.

It is a Mandatory Requirement that all public offerings and/or communications be provided in both official languages as previously noted.

[Click or tap here to enter text.](#)

### **3) Food and Beverage Menu**

Provide the proposed food and beverage menu as well as pricing.

Click or tap here to enter text.

#### **4) Sustainable Initiatives**

Submit a complete list of all sustainable initiatives to be implemented as part of the operation of the Leased Premises. The submission may include but not be limited to: energy efficient equipment and practices, cleaning routines, take-out food containers, waste management, recycling, composting, etc.

[Click or tap here to enter text.](#)

## Appendix D

### NCC Documentation and Guidelines

It is recommended that Proponents familiarize themselves with the following NCC documents and processes, as applicable to your pursuits:

The National Capital Commission's [Plan for Canada's Capital](#)

The National Capital Commission's [Master Plans](#)

The National Capital Commission's [Proponent's Guide to the NCC's Federal Land Use, Design and Transaction Approval Process](#)

## Appendix E

### Evaluation of Proposals

<b>Mandatory Requirements (PASS-FAIL)</b>	
Official Languages	0-1
Acknowledgement and Acceptance of the Rental Structure	0-1
<b>Part 1 – Operational Experience (Maximum of 15 points available to award; Category weight 30%)</b>	
Industry Experience	5 Points
Operational Resources	5 Points
Business Plan	5 Points
<b>Part 2 – Qualifications and Experience (Maximum of 15 points available to award; Category weight 30%)</b>	
Personnel Experience (may include resumes or letters of reference)	5 Points
Personnel Bilingualism	5 Points
Awards and Community Ratings	5 Points
<b>Part 3 – Offerings (Maximum of 10 points available to award; Category weight 25%)</b>	
Proposed Offerings	5 Points
Realistic Offerings	5 Points
<b>Part 4 – Sustainable Initiatives (Maximum of 10 points available to award; Category weight 15%)</b>	
Waste Management	5 Points
Sustainable Operations	5 Points

## Appendix F

### Evaluation Rubric

\* Both Mandatory Requirements below must be met (pass) for the Proposal to be evaluated and scored:

1. **Official Languages:** The submitted proposal clearly demonstrates the ability to:
  - a. provide any public offerings or communications in both official languages, Part IV, Sections No. 21, 25, 28 (for NCC Bistro models);
  - b. respond to formal and informal official languages complaints in accordance with Part IX, Section No. 62 (performance evaluation criteria and KPI);
  - c. submit information related to the qualifications and experience of all personnel who will be assigned to the Leased Premises. Submissions may include: resumes, documentation of accreditation, language capabilities, and references.
2. **Acknowledgement and Acceptance of the Rental Structure:** By checking the box in Appendix C, the Proponent acknowledges and agrees to the terms of the Rental Structure base on the percentage of gross sales, to be determined by NCC based on whether their terms are Gross, Semi-Gross or Net.

The NCC may request additional information from respondents if it is not clear the mandatory minimums are met.

**Operational Experience** (Maximum: 15 points; Category weight: 30%)

	<b>Unsatisfactory</b> (1 Point)	<b>Marginal</b> (2 Points)	<b>Satisfactory</b> (3 Points)	<b>Good</b> (4 Points)	<b>Exceptional</b> (5 Points)
<b>Industry Experience</b>	No demonstrated proof of operational experience within the realm of concession operations (food services management, etc.).	The proponent has operated a successful business within the same (or a related) field of food services management for one (1) year.	The proponent has operated a successful business within the same (or a related) field of food services management for two (2) years.	The proponent has operated a successful business within the same (or a related) field of food services management for three (3) years.	The proponent has operated a successful business within the same or a related field of food services management for four or more (4+) years.
<b>Operational Resources</b>	The proponent does not indicate any existing resources (staff, capital, equipment, established partnerships, etc.) for successful operation of the concession.	<p>The proponent has limited access to existing resources for successful operation, indicating stable, dedicated access to only one (1) of the following:</p> <ul style="list-style-type: none"> <li>- Concession stand, as applicable</li> <li>- Experienced staff pool from a secondary or related enterprise</li> <li>- Established inventory connections already in use (supply chain management)</li> <li>- Local partnerships (confirmed by letter of support)</li> </ul>	<p>The proponent has some access to existing resources for successful operation, indicating stable, dedicated access to two (2) of the following:</p> <ul style="list-style-type: none"> <li>- Concession stand, as applicable*</li> <li>- Experienced staff pool from a secondary or related enterprise</li> <li>- Established inventory connections already in use (supply chain management)</li> <li>- Local partnerships (confirmed by letter of support)</li> </ul> <p>*must include</p>	<p>The proponent has good access to existing resources for successful operation, indicating stable, dedicated access to three (3) of the following:</p> <ul style="list-style-type: none"> <li>- Concession stand, as applicable*</li> <li>- Experienced staff pool from a secondary or related enterprise</li> <li>- Established inventory connections already in use (supply chain management)</li> <li>- Local partnerships (confirmed by letter of support)</li> </ul> <p>*must include</p>	<p>The proponent has substantial access to existing resources for successful operation, indicating stable, dedicated access to all four (4) of the following:</p> <ul style="list-style-type: none"> <li>- Concession stand, as applicable*</li> <li>- Experienced staff pool from a secondary or related enterprise*</li> <li>- Established inventory connections already in use (supply chain management)*</li> <li>- Local partnerships (confirmed by letter of support)*</li> </ul> <p>*must include</p>

	<b>Unsatisfactory</b> (1 Point)	<b>Marginal</b> (2 Points)	<b>Satisfactory</b> (3 Points)	<b>Good</b> (4 Points)	<b>Exceptional</b> (5 Points)
<b>Business Plan</b>	The proponent does not include a business plan in their submission.	The business plan proposed by the proponent includes little detail for successful operation of their proposed offering, indicating only one (1) of the following: <ul style="list-style-type: none"> <li>- Financial resources/plans</li> <li>- Market analysis</li> <li>- Proposed timeline for implementation (considering NCC approvals process)</li> <li>- Compliance with NCC mandates, master plans, etc.</li> </ul>	The business plan proposed by the proponent includes some detail for successful operation of their proposed offering, indicating two (2) of the following: <ul style="list-style-type: none"> <li>- Financial resources/plans</li> <li>- Market analysis</li> <li>- Proposed timeline for implementation (considering NCC approvals process)</li> <li>- Compliance with NCC mandates, master plans, etc.</li> </ul>	The business plan proposed by the proponent includes sufficient detail for successful operation of their proposed offering, indicating only three (3) of the following: <ul style="list-style-type: none"> <li>- Financial resources/plans</li> <li>- Market analysis</li> <li>- Proposed timeline for implementation (considering NCC approvals process)</li> <li>- Compliance with NCC mandates, master plans, etc.</li> </ul>	The business plan proposed by the proponent includes thorough detail for successful operation of their proposed offering, indicating all four (4) of the following: <ul style="list-style-type: none"> <li>- Financial resources/plans</li> <li>- Market analysis</li> <li>- Proposed timeline for implementation (considering NCC approvals process)</li> <li>- Compliance with NCC mandates, master plans, etc.</li> </ul>

**Personnel Qualification and Experience (Maximum: 15 points; Category weight: 30%)**

	<b>Unsatisfactory (1 Point)</b>	<b>Marginal (2 Points)</b>	<b>Satisfactory (3 Points)</b>	<b>Good (4 Points)</b>	<b>Exceptional (5 Points)</b>
<b>Personnel Experience</b>	The proponent's team consists of no staff with experience in relevant domains.	The proponent's team consists of 1%-25% of staff with experience in relevant domains, as demonstrated through history of successful operation, submission of resumes, or letters of reference <b>OR</b> confirmation of access to an established staff pool from a secondary or related enterprise.	The proponent's team consists of 26%-60% of staff with experience in relevant domains, as demonstrated through history of successful operation, submission of resumes or letters of reference <b>OR</b> confirmation of access to an established staff pool from a secondary or related enterprise.	The proponent's team consists of 61%-80% of staff with experience in relevant domains, as demonstrated through history of successful operation, submission of resumes or letters of reference <b>OR</b> confirmation of access to an established staff pool from a secondary or related enterprise.	The proponent's team consists of 81%-100% of staff with experience in relevant domains, as demonstrated through history of successful operation, submission of resumes or letters of reference <b>OR</b> confirmation of access to an established staff pool from a secondary or related enterprise.
<b>Personnel Bilingualism*</b>	The proponent's team consists of one (1) fully bilingual customer-facing staff member, fluent in both French and English.	The proponent's team consists of two (2) fully bilingual customer-facing staff members, fluent in both French and English <b>OR</b> 15%-29% of staff are fluent in both French and English.	The proponent's team consists of three (3) fully bilingual customer-facing staff members, fluent in both French and English <b>OR</b> 30%-59% of staff are fluent in both French and English.	The proponent's team consists of four (4) fully bilingual customer-facing staff members, fluent in both French and English <b>OR</b> 60%-79% of staff are fluent in both French and English.	The proponent's team consists of five or more (5+) fully bilingual customer-facing staff members, fluent in both French and English <b>OR</b> 80%-100% of staff are fluent in both French and English.
<b>Awards and Community Ratings</b>	The proponent does not provide proof of any received awards, public recognition, community ratings, etc.	The proponent provides proof of one (1) received award/community rating/instance of public recognition, etc.	The proponent provides proof of two (2) awards/community ratings/instances of recognition, etc.  Proof may consist of award certificate,	The proponent provides proof of three (3) awards/community ratings/instances of public recognition, etc.  Proof may consist of award certificate,	The proponent provides proof of four or more (4+) awards/community ratings/instances of public recognition, etc.  Proof may consist of award certificate,

	<b>Unsatisfactory (1 Point)</b>	<b>Marginal (2 Points)</b>	<b>Satisfactory (3 Points)</b>	<b>Good (4 Points)</b>	<b>Exceptional (5 Points)</b>
		Proof may consist of award certificate, credible news articles, a reputable letter of reference, or another form of industry-recognized accreditation.	credible news articles, a reputable letter of reference, or another form of industry-recognized accreditation.	credible news articles, a reputable letter of reference, or another form of industry-recognized accreditation.	credible news articles, a reputable letter of reference, or another form of industry-recognized accreditation.

**Offerings** (Maximum: 10 points; Category Weight: 25%)

	<b>Unsatisfactory</b> (1 Point)	<b>Marginal</b> (2 Points)	<b>Satisfactory</b> (3 Points)	<b>Good</b> (4 Points)	<b>Exceptional</b> (5 Points)
<b>Proposed Offerings</b>	The proponent does not submit a list of goods/services being offered.	The proponent submits a partial list or vague reference to the goods/services being offered.	The proponent submits a complete list of goods/services being offered.	The proponent submits a complete list of goods/services being offered, including: <ul style="list-style-type: none"> <li>- a pricing model <b>OR</b></li> <li>- demonstrating the presence of local influences in their offerings (e.g. local sourcing or partnerships, etc.).</li> </ul>	The proponent submits a complete list of goods/services being offered, including: <ul style="list-style-type: none"> <li>- a pricing model <b>AND</b></li> <li>- demonstrating the presence of local influences in their offerings (e.g. local sourcing or partnerships, etc.).</li> </ul>
<b>Realistic Offerings</b>	The Leased Premises cannot feasibly accommodate the proponent's proposed offerings due to site restrictions.	With a few modifications, the proponent's offerings will be feasible for the constraints of the Leased Premises.	As is, the proponent's offerings feasibly conform to the constraints of the Leased Premises.	As is, the proponent's offerings conform to the constraints of the Leased Premises <b>AND</b> <ul style="list-style-type: none"> <li>- presents unique offerings that will add interest to Wellington Street and Elgin Street <b>OR</b></li> <li>- highlight local influences.</li> </ul>	As is, the proponent's offerings conform to the constraints of the Leased Premises <b>AND</b> <ul style="list-style-type: none"> <li>- presents unique offerings that will add interest to Wellington Street and Elgin Street <b>AND</b></li> <li>- highlight local influences.</li> </ul>

**Sustainable Initiatives** (Maximum: 10 points; Category Weight: 15%)

	<b>Unsatisfactory</b> (1 Point)	<b>Marginal</b> (2 Points)	<b>Satisfactory</b> (3 Points)	<b>Good</b> (4 Points)	<b>Exceptional</b> (5 Points)
<b>Waste Reduction</b>	The proponent does not indicate any plans for waste material reduction (e.g. food containers, utensils, straws, equipment made of recycled material, etc.).	There is a significant presence of single-use items and there is a limited presence of compostable containers, utensils, straws, etc., indicated for use;  <b>OR</b> the proposal incompletely explains the implementation of a waste reduction plan (e.g. equipment made of recycled material, etc.), providing a plan with one (1) example.	There is a moderate presence of single-use items, and some compostable containers, utensils, straws, etc., are indicated for use;  <b>OR</b> the proposal somewhat explains the implementation of a waste reduction plan (e.g. equipment made of recycled material, etc.), providing a plan with two (2) examples.	There is limited presence of single-use items, and mostly compostable containers, utensils, straws, etc., are indicated for use;  <b>OR</b> the proposal sufficiently explains the implementation of a waste reduction plan (e.g. equipment made of recycled material, etc.), providing a plan with three (3) examples.	There is no presence of single-use items, and only compostable containers, utensils, straws, etc. are indicated for use;  <b>OR</b> the proposal clearly explains the implementation of a waste reduction plan (e.g. equipment made of recycled material, etc.), providing a thorough plan with four or more (4+) examples.
<b>Sustainable Operations</b>	The proponent does not indicate any plans to implement sustainable initiatives in their operation (e.g. “green” cleaning materials, policies, technologies, etc.).	The proponent indicates one (1) sustainable initiative that will be implemented in their operation (e.g. “green” cleaning materials, policies, technologies, etc.); <b>OR</b> the proposal incompletely explains the implementation of sustainable initiatives.	The proponent indicates two (2) sustainable initiatives that will be implemented in their operation (e.g. “green” cleaning materials, policies, technologies, etc.); <b>AND</b> the proposal adequately explains the implementation of sustainable initiatives.	The proponent indicates three (3) sustainable initiatives that will be implemented in their operation (e.g. “green” cleaning materials, policies, technologies, etc.); <b>AND</b> the proposal clearly explains the implementation of sustainable initiatives.	The proponent indicates four or more (4+) sustainable initiatives that will be implemented in their operation (e.g. “green” cleaning materials, policies, technologies, etc.); <b>AND</b> the proposal clearly explains the implementation of sustainable initiatives.

## Appendix G

### Lock Office Background



Former Lock Office in present-day Major's Hill Park (mid-1800s)



Lock Office (left side), circa 1900

The Lock Office building is the most architecturally distinguished of the several lock offices along the Rideau Canal, and the only surviving one that was constructed of masonry in the 19th century. The solid composition and eclectic architectural expression exemplifies the combination of different styles that typified the work of the Department of Railways and Canal. It became a Recognized Federal Heritage Building in 1994 and is a very good example of a building associated with the construction and operation of the Rideau Canal, as it illustrates the theme of military defence strategy for Upper and Lower Canada in the second quarter of the 19th century, and the evolution and transformation of the waterway as a federal public work.

The first lockmaster's house was a log house built during the construction period of the canal and was farther north and closer to the Ottawa River. A more permanent, stone structure known as "a defensible lockmaster's house" was built in 1849–1850, located near the site of the Château Laurier Hotel (seen in the photo above). In 1872, the construction of a new bridge (the Dufferin Bridge) connecting Wellington and Rideau Streets, resulted in the destruction of the lockmaster's house, with the new building in its current location having been completed by 1884.

The building reinforces the historic character of the Ottawa Lockstation and is a familiar landmark to local residents and visitors alike. Extensive interior renovations occurred in 2013–2014 to modernize the interior spaces, which had previously been used as a visitor centre (until 2020). The building has been primarily used by Parks Canada staff as office space since the pandemic began.

