

Mama Thai Kitchen is formally requesting competitive bids from qualified, licensed contractors for a comprehensive **Capital Improvement Project** at our restaurant location. This initiative is designed to modernize our facility, improve accessibility, enhance safety standards, and expand our overall service offerings.

Contractors may bid on distinct sub-components of the project or submit an all-inclusive proposal for the entire scope.

All bids must be submitted via email to **mamathaikitchenmn@gmail.com**, Attention: **Chanda Kouanchao**, referencing the **Mama Thai Kitchen Capital Improvement Project**. Submissions should include:

- **Scope Designation:** Clear indication of whether the bid is partial or for the full scope.
- **Pricing Breakdown:** Itemized material, labor, and timeline estimates.
- **Credentials:** Relevant licensing, proof of insurance, and references.

The deadline for bid submission is September 11th, 2026. Project completion date is May 31st, 2027. In Minnesota, a general contractor must hold a valid state license, and individual subcontractors must maintain their own specific trade licenses.

The comprehensive modernization is divided into five distinct projects:

- **Project 1: ADA Compliant Doorway and Restroom:** Widening the front entrance doorway for barrier-free access, constructing a fully compliant ADA restroom with modern fixtures, and adjusting interior dining pathways for safe, smooth traffic flow.
- **Project 2: New Exterior Light Box Sign:** Removing the existing outdated sign and installing a modern, energy-efficient LED illuminated light box to enhance street visibility and brand recognition.
- **Project 3: Enhanced Front Area Lighting:** Installing new LED architectural and facade lighting along the entryway to create an inviting, well-lit, and safe environment for evening patrons and pedestrians.
- **Project 4: Replacement of Old Kitchen Equipment:** Decommissioning aging cooking appliances to install new commercial-grade stoves, ovens, and fryers, along with upgrading the existing kitchen ventilation and fire suppression systems.
- **Project 5: Addition of a Bar Area for Alcohol Service:** Constructing a brand-new, dedicated service bar inside the dining room—complete with counters, refrigeration, and seating—to accommodate our expanded beer, wine, and cocktail menu.