Madison

City of Madison Liquor/Beer License Application

Mad	On-Premises Consumption: Class B Beer Class B Liquor Class C Wine Class A Cider Class A Cider
Sec 1.	ction A – Applicant If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter? ☐ Yes (language:) ☐ No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this mage delay your application process)
	Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete? ☐ Sí, lenguaje ☐ No. Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.
2.	This application is for the license period ending June 30, 20
3.	List the name of your Sole Proprietor, Partnership, Corporation/Nonprofit Organization or Limited Liability Company exactly as it appears on your State Seller's Permit.
4.	Trade Name (doing business as) Divive Orders Cottening LLC
5.	Address to be licensed 2/22 LUANN LN MADISON (UT 53)
6.	Mailing address 2/22 (UBM) LN MADISW WIT 537
7.	Anticipated opening date <u>June 30, 2016</u>
8.	Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2? □ No □ Yes (explain)
9.	Does another alcohol beverage licensee or wholesale permitee have interest in this business?
/	No □ Yes (explain)
Sec 10.	Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license. Beverages Sdd And Consumed on the ground the upper And basement Level of the Building. Beverages stored by Level of the Building. Beverages stored by Level of the Building.
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11.	Attach a floor pl	an, no larger than 8 ½ b	y 14, showing the space desc	ribed above.
12.	Applicants for on-p	premises consumption:	list estimated capacity	5
13.	Describe existing p	parking and how parking		
	parking building.	in Front a	nd/or Behind pr	nem ise
14.	Was this premises	licensed for the sale of	liquor or beer during the past l	license year?
-	No ☐ Yes, lic	cense issued to	,	(name of licensee)
	1		ded prior to A	LRC meeting
This			rganizations, and Limited Liab ection D.	ility Companies only.
16.	Name of liquor lice	nse agent <u>Sebrio</u>	a Smith	-
17.	City, state in which	agent resides Mad	ison WI	
18.	How long has the a	agent continuously reside	ed in the State of Wisconsin?	37 years
19.	☐ Appointment of	agent form and backgro	ound check form are attached.	·
20.	Has the liquor licen	se agent completed the	responsible beverage server	training course?
	No, but will com	plete prior to ALRC mee	eting □ Yes, date completed	d
21.	State and date of re	egistration of corporation	n, nonprofit organization, or LL	.C.
22.		ist the directors of your o	corporation or the members of	your LLC.
	Title	Name	City and State of Residenc	е
S	HARDENE !			
	ownerget	M. CAVEME Buch	AN MADDISON, WIT	
		,		
23.	demand required or	r permitted by law to be	C. This is your agent for serv served on the corporation. The	nis is not necessarily the
	WII LA	JULIU DULIN	Jirsia Justo of Berry	

24.	Is applicant a subsidiary of any other corporation or LLC?
	No □ Yes (explain)
25.	Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?
	No □ Yes (explain)
	Ction D—Business Plan What type of establishment is contemplated? □ Tavern □ Nightclub □ Restaurant □ Liquor Store □ Grocery Store □ Convenience Store without gas pumps □ Convenience Store with gas pumps □ Other CHEDING EVENT SPACE DUD DE RESTAURANT
27	COCKTAILBAR. Business description
21.	See D-D-COE
	Hours of operation SEE AHACKED
28.	Hours of operation SEE HARMEN
29.	Describe your management experience
	All Employee hined my Divine Orders Catering LCC Are
30.	experience. If employees are not experience a manager
	DONA
	Sebaina Lynn Smith Madison Wisconsin
31.	Describe staffing levels and staff duties at the proposed establishment
	1 or 2 Bartendons -Bartending
	1 or 2 Selling Food (Temp Staff will be hired firevests)
32.	Describe your employee training
	Existing Staff Aud/or Staff currently hired through
	coloble la a schuice cherin de dont non ne
	DERMANENT HOURLY STAFF HOWELDE SAFF WILL SE
	hired to run the Event space and cocktail BAR
	permanent housely staff. However, staff will be hired to now the Event space and cocktail BAR and Deli Nestament, D. O.C. has its own training school-coming soon.

33.	Utilizing your market research, describe your target market.
	Existing Event clients and the neighborhood that
	host regorisible Events: receptions, Bonquets, BOII norm
34.	host regrisble events: receptions, Briquets, Ball nom Doucing, step Doucing, cine dancing, 6TC. Describe how you plan to advertise and promote your business. What products will you be advertising?
	word of mouth, support neighborhood Events, and
	advertising CFOCUS ON EVENTS).
35.	Are you operating under a lease or franchise agreement? No Yes
36.	Private organizations (clubs): Do your membership policies contain any requirement of "invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin? □ No □ Yes
This	ction E—Consumption on Premises s section applies to Class B and Class C applicants only. Class A license applicants (consumption premises) may skip to Section F.
37.	Do you plan to have live entertainment? ☐ No ☐ Yes—what kind? ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐
	BANDS, DJ (no Hip Hop will be Bllowed)
38.	What age range do you hope to attract to your establishment?
39.	What type of food will you be serving, if any? Breakfast Brunch Dinner chicken, chips, pizza, del: sanduch
40.	Submit a sample menu if applicable. What will be included on your operational menu? □ Appetizers □ Salads □ Soups □ Sandwiches □ Entrees □ Desserts □ Pizza □ Full Dinners Food Catered from Feet. The sell of refrigerates
41.	During what hours of operation do you plan to serve food?
42.	What hours, if any, will food service not be available? None (AS 1000 AS operations) of
43.	Indicate any other product/service offered. Kgreakee, by CFL sueots
44.	Will your establishment have a kitchen manager? □ No ▼ Yes ← Fre EventS
45.	Will you have a kitchen support staff? No Yes No No Yes No N
46.	How many wait staff do you anticipate will be employed at your establishment?
	During what hours do you anticipate they will be on duty?
47.	Do you plan to have hosts or hostesses seating customers? ☐ No ☐ Yes
	mouse in the future.

	8.	Do your plans call for a full-service bar? If yes, how many barstools do you anticipate having at your bar? No Description Yes How many bartenders do you anticipate having work at one time on a busy night?
4	9.	Will there be a kitchen facility separate from the bar? No Yes Will there be a separate and specific area for eating only?
5	0.	Will there be a separate and specific area for eating only?
	,	No □ Yes, capacity of that area
5	1.	What type of cooking equipment will you have? ☐ Stove ☐ Oven ☐ Fryers ☐ Grill ☐ Microwave
		Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products? No Yes We Deli Food. What percentage of payroll do you anticipate devoting to food operation salaries?
5	υ. 1	What percentage of payroll do you anticipate devoting to food operation salaries?
J	4.	200
		What percentage of your advertising budget do you anticipate will be related to food?
		What percentage of your advertising budget do you anticipate will be drink related?
5	5.	Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? No Yes OCE I am we and of Misconsin.
50	6.	Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? No Yes
(5)		All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. New establishments estimate percentages:
		% Alcohol% Food% Other See Atlacked
58	8.	Do you have written records to document the percentages shown? ☐ No ☐ Yes You may be required to submit documentation verifying the percentages you've indicated.
S	ec	tion F—Required Contacts and Filings
		I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. No Yes
60).	I understand that I am required to host an information session at least one week before the ALRC meeting. □ No ☑ Yes
61		I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. □ No □ Yes
62		I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. ☐ No ☐ Yes
63	3.	I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting. No Yes
64	1.	I agree to contact the neighborhood association representative prior to the ALRC meeting. ☐ No ☐ Yes



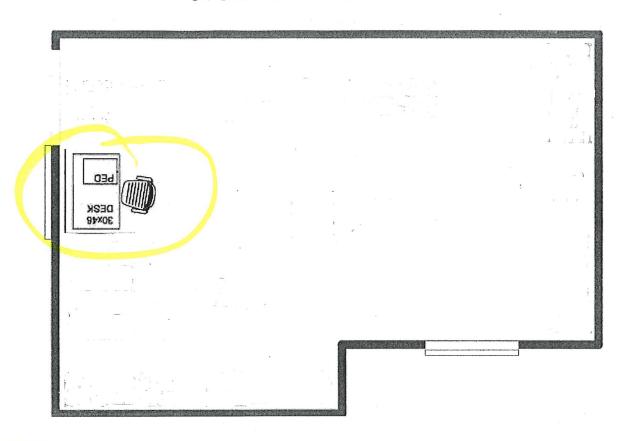
State of Wisconsin • DEPARTMENT OF REVENUE

Personal Wallet Copy

Seller's Permit: 456-1028212079-02 Legal/Real Name: DIVINE ORDERS CATERING LLC OWNED BY M LAVERNE BUCHANAN

Signature

STORAGE FLOOR PLAN



Divine Orders catering LLC

1502 Greenway Cross

Madison WI, 53713

Office suite # 101A

Storage room #6