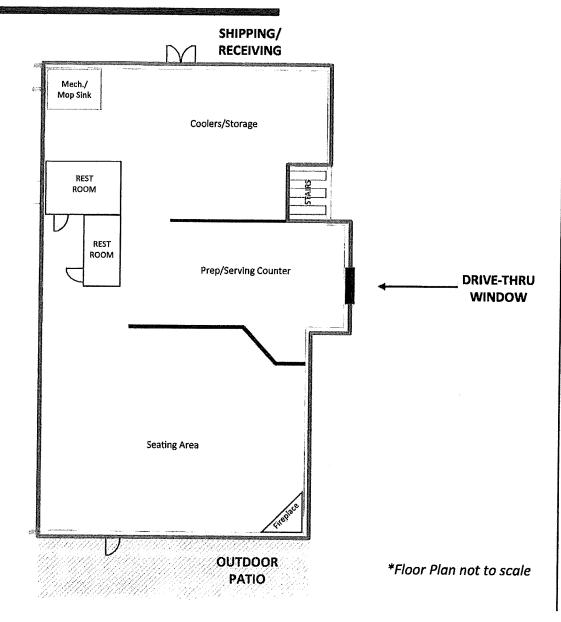
	LICLIB-2016-01157
Mad Mad	City of Madison Liquor/Beer License Application On-Premises Consumption: Class B Beer Class B Liquor Off-Premises Consumption: Class A Beer Class A Liquor Class A Cider
Sec 1.	If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter? 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_17.
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) Helbachs Coffee House
5.	Address to be licensed b'one Lio Orive
6.	Mailing address Maclison, WI 53719
7.	Anticipated opening date May 1, 2016
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)
	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. 100 Square foor Commercial Space W/ 200 Square foor Ourdow Sewing area (Seosorel) Space includes 2 Berhooms and Commercial Wirchan area Alcohol Rept in Localid Gares.
	1 KITCHE OVEC 18-124

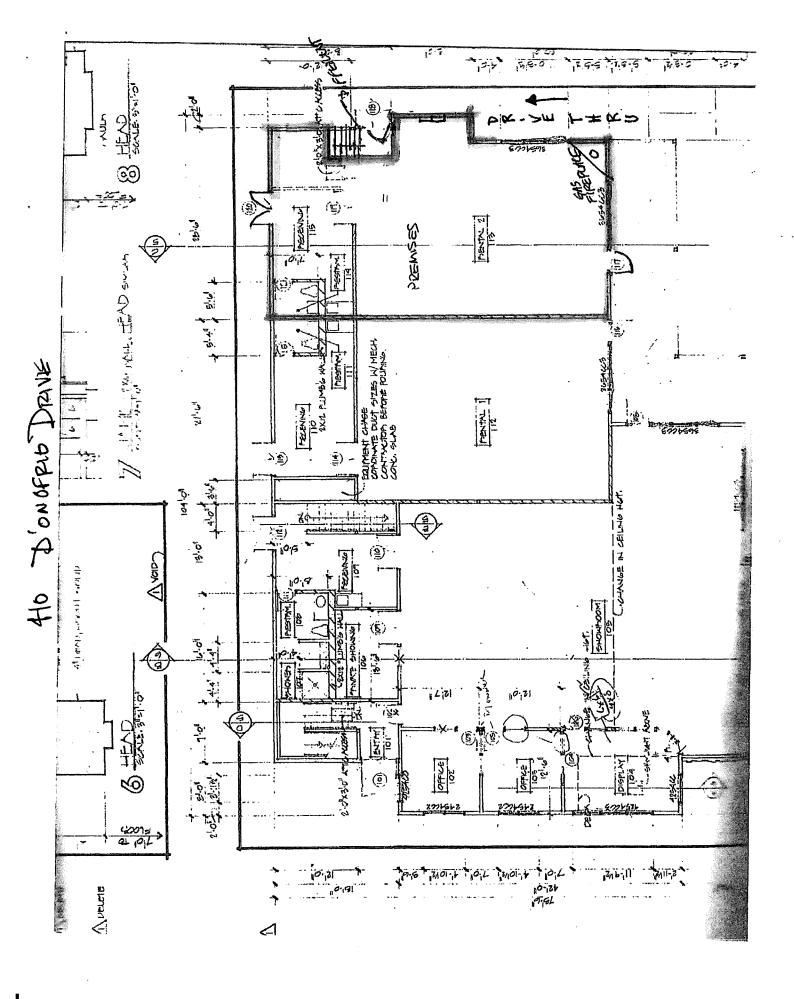
11.	Attach a floor plan, no larger than 8 ½ by 14, showing the space described above.
12.	Applicants for on-premises consumption: list estimated capacity <u>75</u>
13.	Describe existing parking and how parking lot is to be monitored. Apply 15 parking Spaces W/ 2 Harriceped Spaces. Lot is Well litt W/ Security Comerces
14.	Was this premises licensed for the sale of liquor or beer during the past license year?
	No □ Yes, license issued to (name of licensee)
15.	Attach copy of lease.
This Sole	etion C—Corporate Information section applies to corporations, nonprofit organizations, and Limited Liability Companies only. se proprietorships and partnerships, skip to Section D. Name of liquor license agent
	0.2
	City, state in which agent resides Mcclison, WT
	How long has the agent continuously resided in the State of Wisconsin? 40 xees
19.	☐ Appointment of agent form and background check form are attached.
20.	Has the liquor license agent completed the responsible beverage server training course?
	No, but will complete prior to ALRC meeting Yes, date completed
21.	State and date of registration of corporation, nonprofit organization, or LLC. Wt January 27, 2016
22.	In the table below list the directors of your corporation or the members of your LLC. Attach background check forms for each director/member.
	Title Name City and State of Residence
	CFO Casex Helbach Medison, WI CEO Melissa Helback Medison, WI
23.	Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

24.	Is applieant 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)
504	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 ☐ Convenience Store with gas pumps
27.	Pestires, Seleds, Soups, Schauiches.
	Vestries, Selects, Soups, Schalwiches.
28.	Hours of operation M-F 7an-Spn Ser 8cn-4pn Sun 9cn-2p
29.	Hours of operation M-F 7an-Spn Ses 8cn-4pn Sun 9cn-2p Describe your management experience Family owned business. I have fun a Cleaning Company for the last 30 years.
30.	List names of managers below, along with city and state of residence.
	Melisse Helback Norther Ouplayer
	Modison, WI Madison, WI
31.	Describe staffing levels and staff duties at the proposed establishment 2 people of
	all times, with approx 7 part-Time stall
32.	Describe your employee training All employees are cross-Trained
	Describe your employees are cross-Trained for Serving, Coshier, food prep + clean-up.

33.	Utilizing your market research, describe your target market.
	Regarding Wine + Beer we plan to host
	special events (especially bringing in Wineries
34.	Describe how you plan to advertise and promote your business. What products will you be advertising?
	Re: wine obeer. We will host Tickere
	Duents, pairing food to wine from
	Local + our of state Wineries.
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? ID 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 Ves—what kind? Holder
38.	What age range do you hope to attract to your establishment? 25 +
39.	What type of food will you be serving, if any? ☐ Breakfast ☐ Brunch ☐ Lunch ☐ Dinner
	Submit a sample menu if applicable. What will be included on your operational menu? ☐ Appetizers ☐ Salads ☐ Soups ☐ Sandwiches ☐ Entrees ☐ Desserts ☐ Pizza ☐ Full Dinners
41.	During what hours of operation do you plan to serve food?
42.	What hours, if any, will food service <u>not</u> be available?
43.	Indicate any other product/service offered
44.	Will your establishment have a kitchen manager? ☐ No ☐ Yes
45.	Will you have a kitchen support staff? ☐ No ☐ Yes
46.	How many wait staff do you anticipate will be employed at your establishment? $\frac{2-10}{}$
	During what hours do you anticipate they will be on duty?
4 7	Do you plan to have hosts or hostesses seating customers? If No. II Ves

48.	Do your plans call for a full-service bar?	
49.	Will there be a kitchen facility separate from the bar? ☐ No ☐ Yes	
50.	Will there be a separate and specific area for eating only?	
	□ No □ Yes, capacity of that area <u>75</u>	
51.	What type of cooking equipment will you have? □ Stove IZ Oven □ Fryers □ Grill □ Microwave	
	Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products? ☐ No ☐ Yes	
53.	What percentage of payroll do you anticipate devoting to food operation salaries? 5006	
	If your business plan includes an advertising budget:	
	What percentage of your advertising budget do you anticipate will be related to food? 20 1/2	
	What percentage of your advertising budget do you anticipate will be drink related? <u> </u>	
55.		
56.	Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? ☐ Yes	
57.	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:	
58.	Do you have written records to document the percentages shown? No Dyes You may be required to submit documentation verifying the percentages you've indicated.	
Section F—Required Contacts and Filings		
59.	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.	I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting. ☐ No ☐ Yes	
64.	I agree to contact the neighborhood association representative prior to the ALRC meeting. ☐ No ☐ Yes	





Floor Plan

