



City of Madison Liquor/Beer License Application

On-Premises Consumption: ☒ Class B Beer ☐ Class B Liquor ☐ Class C Wine
 Off-Premises Consumption: ☒ Class A Beer ☐ Class A Liquor ☐ Class A Cider

Section A – Applicant

- If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
☒ Yes (language: Mandarin)
☐ No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this may 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.
- This application is for the license period ending June 30, 2025.
- 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.
Sunflower LLC
- Trade Name (doing business as) Restaurant TBD
- Address to be licensed 1272 S Park St Madison WI 53715
- Mailing address 1272 S Park St Madison WI 53715
- Anticipated opening date 11/01/2016
- Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2?
☒ No ☐ Yes (explain) _____
- Does another alcohol beverage licensee or wholesale permittee have interest in this business?
☒ No ☐ Yes (explain) _____

Section B—Premises

- 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.
Only one room restaurant and can be seat 57 people.
All alcohol beverages will storge in the back cooler.
Waiter to serve and sell all alcohol beverages with buyer
phote ID.

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 60

13. Describe existing parking and how parking lot is to be monitored.

over 40 parking space

14. Was this premises licensed for the sale of liquor or beer during the past license year?

☒ No ☒ Yes, license issued to shi shi FA LLC (name of licensee)

15. ☒ Attach copy of lease.

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

16. Name of liquor license agent Yunkeng Pan

17. City, state in which agent resides Verona WI

18. How long has the agent continuously resided in the State of Wisconsin? 8 years

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 11/8/2016 NS

21. State and date of registration of corporation, nonprofit organization, or LLC.

10 / 10 / 2013 WI

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
Yunkeng Pan	Owner	Madison WI
Star Jiang	Owner	Madison 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 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) _____

Section D—Business Plan

26. What type of establishment is contemplated?

- ☐ Tavern ☐ Nightclub ☒ Restaurant ☐ Liquor Store ☐ Grocery Store
☐ Convenience Store without gas pumps ☐ Convenience Store with gas pumps
☐ Other _____

27. Business description Chinese Restaurant.

28. Hours of operation 7 day pre-week, 11:00 am ~ 10:00 pm

29. Describe your management experience Over 10 years Chinese Restaurant management experience.

30. List names of managers below, along with city and state of residence.

<u>Shuping Pan</u>	<u>1272 S Park Street, Madison.</u>
<u>Yunfeng Pan</u>	<u>Same</u>

31. Describe staffing levels and staff duties at the proposed establishment _____

Good Levels

32. Describe your employee training attend classes.

33. Utilizing your market research, describe your target market.

For restaurant's customers

34. Describe how you plan to advertise and promote your business. What products will you be advertising?

post on newspapers and online

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

Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

37. Do you plan to have live entertainment? ☒ No ☐ Yes—what kind? _____

38. What age range do you hope to attract to your establishment? over 21 years old.

39. What type of food will you be serving, if any? _____

☐ Breakfast ☐ Brunch ☒ Lunch ☒ Dinner

40. 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? 10:00 am ~ 11:00 PM

42. What hours, if any, will food service not be available? none

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? 3~5

During what hours do you anticipate they will be on duty? business hours

47. Do you plan to have hosts or hostesses seating customers? ☒ No ☐ Yes

43. Do your plans call for a full-service bar? ☒ No ☐ Yes
If yes, how many barstools do you anticipate having at your bar? _____
How many bartenders do you anticipate having work at one time on a busy night? _____
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 _____
51. What type of cooking equipment will you have?
☒ Stove ☐ Oven ☐ Fryers ☐ Grill ☐ Microwave *Woke*
52. 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? _____
54. If your business plan includes an advertising budget:
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? _____
55. 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
56. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? ☐ No ☐ 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:
5 % Alcohol 90 % Food 5 % Other
58. 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.

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

火鍋晚餐

Hot Pot Dinner

自選鍋底+蔬菜拼盤+自選肉一盤 - Choice of Broth + Mixed Vegetables (Chef's Choice) + Meat (Choose 1)

Choice of Meat: (Soup base price is included already)

<input type="checkbox"/> 牛肉	Beef	15.95
<input type="checkbox"/> 豬肉	Pork	15.95
<input type="checkbox"/> 雞肉	Chicken	15.95
<input type="checkbox"/> 羊肉	Lamb	15.95
<input type="checkbox"/> 蟹腳	Snow Crab Leg	18.99
<input type="checkbox"/> 魚片	Fish Fillet	15.95
<input type="checkbox"/> 海鮮	Seafood	18.99
<input type="checkbox"/> 素菜	(Fresh shrimp, squid, cuttlefish, scallop, fish fillet) Mixed Vegetables	13.95
	(Broccoli, carrot, tofu, frozen tofu, enoki mushroom)	

Choice of Soup Base:

<input type="checkbox"/> 川味麻辣鍋	Szechwan Spicy Broth	5.99/person
<input type="checkbox"/> 養生菌湯鍋	Mushroom Broth	5.99/person
<input type="checkbox"/> 蕃茄營養鍋	Tomato Broth	5.99/person
<input type="checkbox"/> 韓國泡菜鍋	Korean Kimchi	5.99/person
<input type="checkbox"/> 星洲椰汁鍋	Singapore Coconut Broth	5.99/person
<input type="checkbox"/> 泰式酸辣鍋	Thai Hot Sour Broth	5.99/person
<input type="checkbox"/> 蔬菜清湯鍋	Vegetarian Broth	5.99/person
<input type="checkbox"/> 印度咖哩鍋	Indian Curry Broth	5.99/person

本店為一人一鍋，如合吃一鍋，第二人以上要加收醬料費\$3.99

Limit 1 pot per person. Extra \$3.99 per person for sharing.

加點類 Side Order

肉類 Meat

<input type="checkbox"/> 雪花肥牛 Beef	4.95
<input type="checkbox"/> 鮮嫩羊肉 Lamb	4.95
<input type="checkbox"/> 五花豬肉 Pork	4.95
<input type="checkbox"/> 雞肉 Chicken	4.95
<input type="checkbox"/> 豬紅 Pork Blood	2.95
<input type="checkbox"/> 牛百葉 Tripe (Omasum)	2.95
<input type="checkbox"/> 貢丸 Pork Ball	1.95
<input type="checkbox"/> 福州丸 Fuzhou Ball	1.95
<input type="checkbox"/> 牛肉丸 Beef Ball	1.95
<input type="checkbox"/> 甜不辣 Tempura	1.95
<input type="checkbox"/> 午餐肉 Ham	1.95
<input type="checkbox"/> 小香腸 Sausage	1.95
<input type="checkbox"/> 雞蛋 Egg (4)	1.95

海鮮類 Seafood

<input type="checkbox"/> 大蝦 Fresh Shrimp	2.95
<input type="checkbox"/> 魷魚 Squid	2.95
<input type="checkbox"/> 花枝 Cuttlefish	2.95
<input type="checkbox"/> 干貝 Scallop	2.95
<input type="checkbox"/> 魚片 Fish Fillet	2.95
<input type="checkbox"/> 海瓜子 Clam	2.95
<input type="checkbox"/> 蟹條 Krab Stick	1.95
<input type="checkbox"/> 青口 Mussels	2.95
<input type="checkbox"/> 蟹腳 Snow Crab Leg	5.95
<input type="checkbox"/> 蝦滑 Shrimp Paste	4.95
<input type="checkbox"/> 魚豆腐 Fish Tofu	1.95
<input type="checkbox"/> 魚丸 Fish Ball	1.95
<input type="checkbox"/> 蝦丸 Shrimp Ball	1.95

菌類 Mushroom

<input type="checkbox"/> 金針菇 Enoki Mushroom	1.95
<input type="checkbox"/> 杏鮑菇 Oyster Mushroom	1.95
<input type="checkbox"/> 木耳 Wood Ear	1.95
<input type="checkbox"/> 平菇 Black Mushroom	1.95
<input type="checkbox"/> 海帶 Seaweed	1.95
<input type="checkbox"/> 凍豆腐 Cold Tofu	1.95
<input type="checkbox"/> 豆腐 Tofu	1.95
<input type="checkbox"/> 腐竹皮 Fried Bean Curd Skin	1.95
<input type="checkbox"/> 竹筍 Bamboo Shoot	1.95
<input type="checkbox"/> 油豆腐 Tofu Puff	1.95

素菜 Vegetable

<input type="checkbox"/> 玉米 Fresh Corn	1.95
<input type="checkbox"/> 土豆 Potato	1.95
<input type="checkbox"/> 紅薯片 Sweet Potato ...	1.95
<input type="checkbox"/> 菠菜 Spinach	1.95
<input type="checkbox"/> 白菜 Napa	1.95
<input type="checkbox"/> 芋頭 Taro	1.95
<input type="checkbox"/> 生菜 Lettuce	1.95
<input type="checkbox"/> 油菜 Bok Choy	1.95
<input type="checkbox"/> 芥蘭 Broccoli	1.95
<input type="checkbox"/> 胡蘿蔔 Baby Carrot	1.95

麵類 Noodle

<input type="checkbox"/> 年糕 Rice Cake	1.95
<input type="checkbox"/> 烏冬 Udon Noodle	1.95
<input type="checkbox"/> 寬粉 Flat Noodle	1.95
<input type="checkbox"/> 蕃薯粉 Sweet Potato Noodle	1.95

<input type="checkbox"/> 公仔麵 Instant Noodle	1.95
<input type="checkbox"/> 粉絲 Crystal Noodle	1.95
<input type="checkbox"/> 越南麵 Vermicelli	1.95

Indicates Hot & Spicy

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

特價午餐迷你鍋 \$11.95 /person

Lunch Special Hot Pot

Mon - Fri: 11am - 2pm

本店為一人一鍋，如合吃一鍋，第二人以上要加收醬料費\$5.99
Limit 1 pot per person. Extra \$5.99 per person for sharing.

自選鍋底+蔬菜拼盤+自選肉一盤
Choice of Broth + Mixed Vegetables (Chef's Choice) + Meat (choose 1)

Choice of Meat: (Soup base price is included already)

- ☐ 牛肉
☐ 豬肉
☐ 雞肉
☐ 羊肉
☐ 魚片
☐ 素菜

Choice of Soup Base:

- ☐ 川味麻辣鍋 Szechwan Spicy Broth
☐ 養生菌湯鍋 Mushroom Broth
☐ 蕃茄營養鍋 Tomato Broth
☐ 韓國泡菜鍋 Korean Kimchi
☐ 星洲椰汁鍋 Singapore Coconut Broth
☐ 泰式酸辣鍋 Thai Hot Sour Broth
☐ 蔬菜清湯鍋 Vegetarian Broth
☐ 印度咖喱鍋 Indian Curry Broth

麻辣系列 Spicy Selection

Tue. - Fri. 11am - 2pm

- ☐ 牛肉麻辣燙 Beef Mala Tang 8.50
☐ 豬肉麻辣燙 Pork Mala Tang 8.50
☐ 羊肉麻辣燙 Lamb Mala Tang 8.50
☐ 雞肉麻辣燙 Chicken Mala Tang 8.50
☐ 海鮮麻辣燙 Seafood Mala Tang 8.50
☐ 牛肉麻辣香鍋 Spicy Beef Bowl 8.50
☐ 豬肉麻辣香鍋 Spicy Pork Bowl 8.50
☐ 羊肉麻辣香鍋 Spicy Lamb Bowl 8.50
☐ 雞肉麻辣香鍋 Spicy Chicken Bowl 8.50
☐ 海鮮麻辣香鍋 Spicy Seafood Bowl 8.50

☐ Non Spicy 不辣 ☐ Mild Hot 少辣 ☐ Spicy Hot 中辣 ☐ Super Hot 大辣

飲料 Beverage

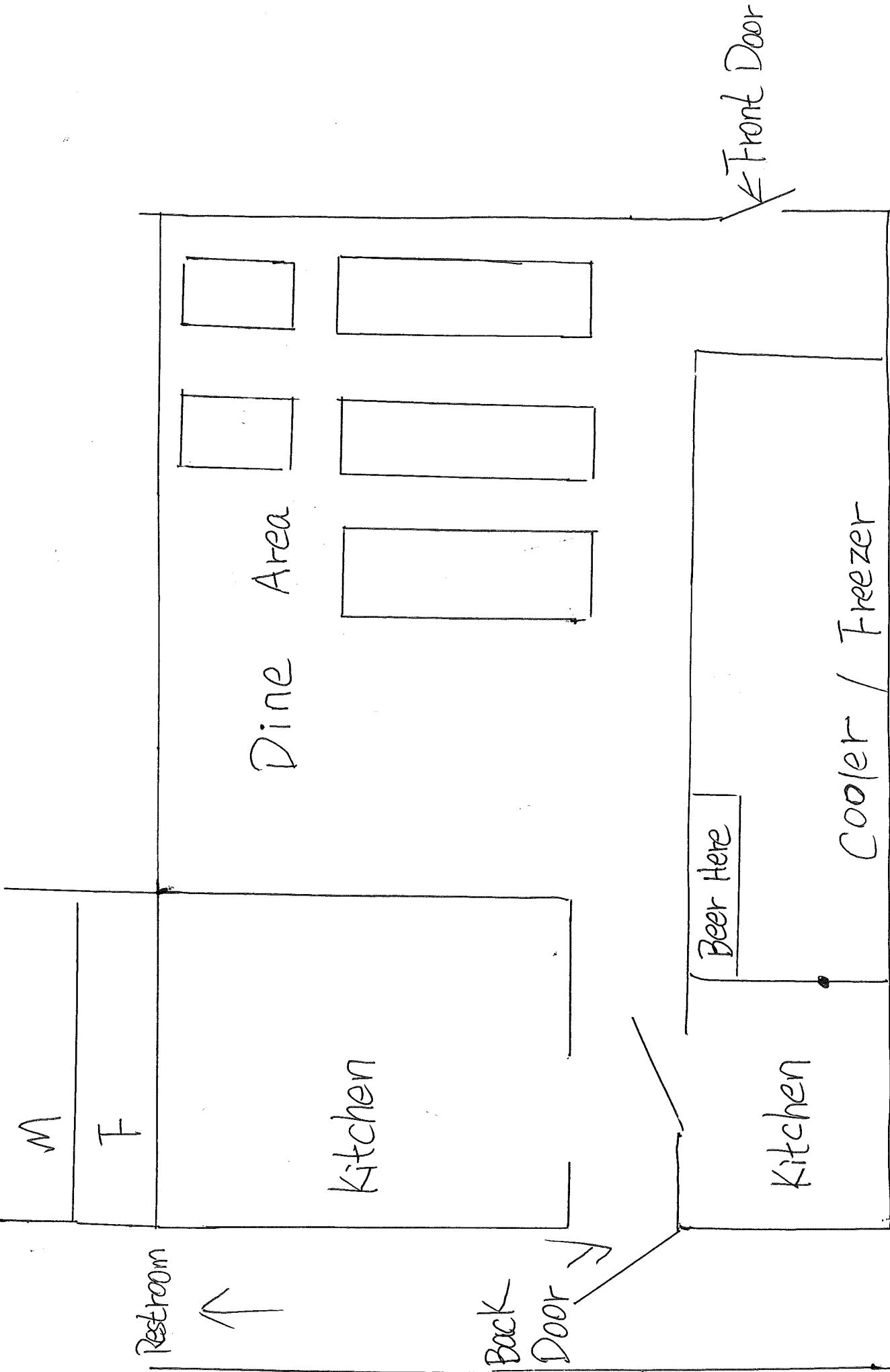
- 可樂 Coke 1.75
雪碧 Sprite 1.75
無糖可樂 Diet Coke 1.75
烏龍茶 Oolong Hot Tea 2.25
珍珠奶茶 Bubble Milk Tea 3.75
果汁 Apple or Orange Juice 1.75
王老吉 Herbal Tea 1.75
百事可樂 Pepsi 1.75
塑料瓶裝飲料 Bottled Drink 2.25
啤酒 Bottled Beer (Tsingtao, Sapporo, Miller Lite) 3.50

Indicates Hot & Spicy

Mini Hot Pot SHABU SHABU

肥牛海底撈火鍋城

1272 S. Park St., Madison, WI 53715 608-709-6558 Open 7 Days A Week



Mini Hot Pot 1272 S. Park St, Madison WI.
53715

Business plans

Double 10 (mini hot pot)

It is a Chinese restaurant locate on 1272 s park St. Madison Wi 53715.

Our restaurant has 57 seats and 15 tables. Each table has four burners.

When the waiters bring the hot pots, Customers can cook their orders on the tables, and customers can always turn off. We also cook normal Chinese food as other restaurant have. (Chicken with broccoli ,general Taos chicken and Kungpao chicken). All the customers can dine, carry out and delivery in the future. Our chef and Manager both have ten years Chinese restaurant experiences. And our goal exceed \$300,000 in sale by year. We will bring the best food and service to Madison Customers.

Double 10(Mini Hot Pot)

Yunfeng pan

11/10/2016

