



Liquor/Beer License Application

City of Madison Clerk
210 MLK Jr Blvd, Room 103
Madison, WI 53703

licensing@cityofmadison.com
608-266-4601

(Agenda Item Number)

58364
(Legistar file number)

LICUB-2019-0144
(License number)

17 633
(Alder District #) (Police Sector)
Office Use Only

Class A: Beer, Liquor, Cider

Class B: Beer, Liquor,
 Class C Wine

Section A – Applicant

1. 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.

BTM Wisconsin Concessions, LLC

2. Trade Name (doing business as) Courtyard East Madison

3. Address to be licensed 2502 Crossroads Drive, Madison, WI 53718

4. Mailing address 10065 Emerald Coast Pkwy., Ste. C201-A, Miramar Beach, FL 32550

5. Anticipated opening date _____

6. Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 3?

No Yes (explain)

7. Does another alcohol beverage licensee or wholesale permittee have interest in this business? No Yes (explain)

Section B—Premises

8. 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.

In the hotel, restaurant and lounge further described as - 127 room select service hotel including lobby, meeting rooms, and pool.

9. Applicants for on-premises consumption only. Estimated capacity (patrons and employees):
Indoor: Restaurant and bar 127 Outdoor: n/a

10. Describe existing parking and how parking lot is to be monitored.
Surface lot - 128 spaces.

11. Was this premises licensed for the sale of liquor or beer during the past license year?
 No Yes, license issued to _____ (name of licensee)

Section C—Corporate Information

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

12. Name of liquor license agent Jeff Ryan

13. City, state in which agent resides Lake Mills, Wisconsin

14. How long has the agent continuously resided in the State of Wisconsin? 20 years

15. Has the liquor license agent completed the responsible beverage server training course?

No, but will complete prior to ALRC meeting Yes, date completed July 10, 2019

16. State and date of registration of corporation, nonprofit organization, or LLC.
Wisconsin, 6/14/19

17. 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
Manager	Rakesh Chauhan	Atlanta, GA
Manager	Andy Chopra	Atlanta, GA

18. 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.

Paracorp Incorporated, 901 S Whitney Way, Madison, WI 53711, Dane County

19. Is applicant a subsidiary of any other corporation or LLC?
 No Yes (explain) _____

20. 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

21. What type of establishment is contemplated?
 Tavern Nightclub Restaurant Liquor Store Grocery Store
 Convenience Store without gas pumps Convenience Store with gas pumps
 Other Hotel
22. 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
23. Hours of operation: please enter opening and closing times in the table below.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
6pm - 11pm	6pm - 11pm	6pm - 11pm	6pm - 11pm	6pm - 11pm	6pm - 11pm	6pm - 11pm
<i>(Class B only) Enter below any hours when food service will not be available, if applicable</i>						
9pm- 6am	9pm- 6am	9pm -6am	9pm- 6am	9pm -6am	9pm- 6am	9pm- 6am

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.

24. Indicate any other product/service offered. Breakfast, Lunch and Dinner
25. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. (Note: Non-alcoholic drinks are classified as "Food.") New establishments estimate percentages:
9 % Alcohol 91 % Food _____ % Other
 If applicable, describe "Other": _____
- Do you have written records to document the percentages shown? No Yes
 You may be required to submit documentation verifying the percentages indicated.
26. Do you plan to have live entertainment? No Yes—what kind? _____

If planned entertainment includes live music (except solo acoustic), a DJ, or a designated dance floor, please also complete an Entertainment License.

Section F—Required Contacts and Filings

27. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. No Yes
28. I understand that I am required to host an information session at least one week before the ALRC meeting. No Yes
29. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. No Yes

30. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. No Yes
31. I agree to contact the Deputy Clerk prior to the ALRC meeting. No Yes
32. I agree to contact the neighborhood association representative prior to the ALRC meeting. No Yes
33. I intend to operate under the alcohol license within 90 days of the Common Council granting this license. The license shall be considered surrendered if not issued within 90 days of being granted. No Yes
34. I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] No Yes
35. I understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in question 1, above. [phone 608-266-2776] No Yes
36. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor? No Yes

Section G—Information for Clerk's Office

37. This application is for the license period ending June 30, 20_____.
38. State Seller's Permit 4 5 6 - 1 0 3 0 5 1 3 0 5 5 - 0 2
39. Federal Employer Identification Number 84-2084654
40. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?

Contact person Vick Chauhan

Business phone (404) 786-5744 Business e-mail address vc@banyan-ig.com

Preferred language English

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 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.

41. Corporate attorney, if applicable: Name _____
- Phone _____ E-mail _____


NOTICE: Completed application are due by noon of the third Monday (fourth, if the Clerk's office is closed on the third Monday) to get on the agenda for the proceeding months Alcohol License Review Committee. A completed application **must** be accompanied by the following items:

- Copy of State Seller's Permit (Not Business Tax Registration Certificate), Appointment of Agent (if Corp/LLC),
- Member background investigation forms, Articles of Incorporation (if Corp/LLC), Floor Plans,
- Copy of Lease, Business Plan, and Sample Menu (if applying for Class B license)

If required items are missing, the application will not be considered complete and will not be accepted by the Clerk's Office until all requirements are submitted. No exceptions are made.

Read carefully before signing: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate the business according to law, and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. Lack of access to any portion of licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Penalty for materially false application information: Any person who knowingly provides materially false information on this application may be required to forfeit not more than \$1,000.



 (Officer of Corporation/Member of LLC/Partner/Sole Proprietor)

November 15, 2019

 (Date)

Clerk's Office checklist for complete applications

- | | | |
|--|--|---|
| <input checked="" type="checkbox"/> WI Seller's Permit Certificate
(matching articles of incorporation) | <input checked="" type="checkbox"/> Background investigation form(s) | <input checked="" type="checkbox"/> Floor Plans |
| <input checked="" type="checkbox"/> FEIN | <input type="checkbox"/> Form for surrender of previous license | <input checked="" type="checkbox"/> Lease |
| <input checked="" type="checkbox"/> Written description of premises | <input checked="" type="checkbox"/> *Articles of Incorporation | <input checked="" type="checkbox"/> Business Plan |
| | <input checked="" type="checkbox"/> *Appointment of Agent | <input checked="" type="checkbox"/> **Sample Menu |
| | * Corporation/LLC only | ** Class B only |

Upon Application Submission, the Clerk's Office issued to the application:

- Orange sign Orange business card
 - "Applying for a Liquor/Beer License in the City of Madison" brochure with contact information
- Date complete application filed with Clerk's Office 11/15/19
 Date of ALRC meeting 12/18/19 Date license granted by Common Council _____
 Date provisional issued _____ Date license issued _____

COCKTAILS

black cherry old-fashioned | 210 GAl
maker's mark bourbon | demerara sugar |
cherry bitters
*1806 style old-fashioned "No Muddled Fruit" crafted
with Maker's Mark bourbon, demerara syrup,
finished with cherry bitters + a Bordeaux cherry.*

southside | 190 GAl
tanqueray gin | lime | sugar | mint
*A pre-Prohibition classic cocktail made popular at
the "21 Club" in New York. A refreshing combination
of Tanqueray gin, citrus + a kiss of mint.*

whiskey buck | 300 GAl
bullet rye | lemon | ginger beer |
angostura bitters
*Southern twist on a Dark + Stormy, highlighted
with Bullet high-rye whiskey.*

french 77 | 230 GAl
st-germain elderflower liqueur | bombay
sapphire gin lemon | prosecco
*A bright + floral take on the timeless classic created
at "Harry's New York Bar" in Paris, France.*

coconut collins | 210 GAl
absolut vodka | lemon | coconut water
*Refreshing + mindful concoction accentuated with
nutrient-dense coconut water — nature's natural
electrolyte beverage. Topped with toasted coconut.*

fresh margarita | 210 GAl
patron silver tequila | lime | cane sugar
*Freshly squeezed lime juice, cane sugar + Patron
Silver tequila.*

KIDS' MENU AVAILABLE

2,000 calories a day is used for general nutrition advice,
but calorie needs vary.

*Consuming raw or under-cooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
Additional nutritional information is available upon request
before placing your order. Please inform your server if a
person in your party has a food allergy.

**Please ask your server for our
spirit selections**

BEER

100-150 GAl

regional craft
ipa | lager | pale ale | wheat

always available
corona light | corona extra | heineken |
samuel adam boston lager | stella artois
budweiser | bud light | michelob ultra

WINE

145-193 GAl

6oz | 8oz

sparkling | blush
beringer white zinfandel, usa
milanetto prosecco d.o.c. brut nv,
italy (187 ml only)

white
brancott sauvignon blanc, new zealand
clean slate riesling, germany
clos du bois chardonnay, usa
meridian pinot grigio, usa

red
alamos malbec, argentina
clos du bois merlot, usa
estancia cabernet sauvignon, usa
estancia pinot noir, usa

Please ask your server for bottle prices

BISTRO

CLASSICS WITH A TWIST

ASK ABOUT OUR SEASONAL MENU ITEMS

Bistro To Go, available in the evenings
Call the Front Desk to place your order
and pick up in the Bistro

FRUITS + GRAINS

classic fruit + yogurt bowl | 310 CAL
greek yogurt, fresh berries, granola + honey

classic or vanilla nut oatmeal | 430| 390 CAL
infused oatmeal, maple syrup, bananas + candied nuts

awakening acai bowl | 670 CAL
acai smoothie topped with fresh berries, bananas + granola

fruit + berry bowl | 70 CAL
fresh mint

BREAKFAST BOARDS

avocado toast | 480 CAL
avoo + lemon + flaky sea salt on whole grain toast with pickled red onions, roasted tomatoes, hard-cooked egg + lemon-dressed arugula

contemporary continental | 410-390 CAL
choice of cheerios or granola, strawberries, milk, banana bread + orange juice, coffee or tea

EGGS

eggs your way* | 550-810 CAL
choice of applewood-smoked bacon, chicken or pork sausage or thin-sliced prosciutto, with breakfast potatoes + choice of artisan or whole grain toast

two egg omelette | 1080 CAL
gruyere, caramelized onions + applewood-smoked bacon

egg white frittata | 370 CAL
monterey jack cheese, avocado, lightly dressed arugula, tom basil, cucumber + grape tomatoes

farm stand breakfast bowl* | 750 CAL
oven-roasted broccoli, tomatoes, baby kale + breakfast potatoes topped with two cage-free eggs your way, basil pesto + parmesan

bistro breakfast sandwich | 820 CAL
cage-free scrambled eggs, applewood-smoked bacon, aged white cheddar, arugula + avocado on a brioche roll

EGGS

balanced breakfast sandwich | 450 CAL
scrambled cage-free egg whites, turkey breast with arugula, roasted green chiles + cheddar on english muffin

breakfast burrito | 550 CAL
cage-free scrambled eggs, applewood-smoked bacon, breakfast potatoes, cheddar in a tortilla with tomato salsa + avocado mash

GRIDDLED

lemon blueberry ricotta pancakes | 700 CAL
topped with blueberry reduction + whipped ricotta, vermont maple syrup

banana bread french toast | 1090 CAL
dipped in cinnamon-vanilla custard + griddled, topped with powdered sugar, fresh bananas, whipped ricotta + candied walnuts, vermont maple syrup

BITES + BOARDS

crispy brussels sprouts | 550| 810 CAL HALF | FULL
fried brussels sprouts, parmesan + lemon, with garlic aioli

pesto prosciutto flatbread | 720 CAL
pesto, roasted tomatoes, ricotta + prosciutto

margherita flatbread | 620 CAL
roasted tomatoes, basil + cheese

SOCIAL SNACKS

french fries + dip trio | 1070 CAL
spicy ketchup, garlic aioli + green goddess ranch

skillet meatballs | 800 CAL
pomodoro sauce, ricotta + parmesan, with artisan toast

grilled chicken + bacon quesadilla | 850 CAL
tomato salsa, avocado mash

classic chicken wings | 1040-1160 CAL
traditional or hot honey garlic

GREENS + GRAINS

modern Cobb salad | 750 CAL
little gems, grilled chicken, applewood-smoked bacon, hard-cooked egg, grape tomatoes, pickled red onions, goirgonzola + green goddess ranch

little gems caesar | 400| 750 CAL HALF | FULL
parmesan, olive oil, roasted croustons, creamy caesar, add chicken | 110 CAL

mediterranean grain bowl | 820 CAL
grilled chicken, roasted broccoli, lemon-dressed arugula, goat cheese, tomatoes + almonds over quinoa + brown rice

BISTRO CLASSICS

the bistro burger | 800-1460 CAL
gruyere, lettuce, tomato + garlic aioli on a brioche roll, with french fries or arugula salad

green goddess chicken bit | 800-1460 CAL
applewood-smoked bacon, avocado, lettuce, pickled red onions, tomato + green goddess ranch, stacked between toasted artisan bread, with french fries or arugula salad

three-cheese grilled cheese + tomato soup | 840 CAL
white cheddar, gruyere + parmesan on artisan bread, classic tomato soup

individual chicken pot pie | 830 CAL
roasted chicken, vegetables + herbs, topped with flaky pie crust

vegetable baked pasta | 820 CAL
roasted peppers, broccoli + tomatoes, baked with pesto cream sauce, parmesan

roasted herb chicken breast | 470 CAL
broccolini + lemon-dressed arugula

SWEETS

dark chocolate + sea salt cookie | 380 CAL
ask for it warmed to order

old-fashioned carrot cake | 560 CAL
cream cheese frosting + candied walnuts with whipped ricotta

we proudly serve cage-free eggs