

37765

P 115
A 20



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

Section 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 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, 20 15.
- 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.
GEORGE VITENSE GOLFLAND, INC
- Trade Name (doing business as) VITENSE GOLFLAND
- Address to be licensed 5501 SCHROEDER ROAD
- Mailing address 5501 SCHROEDER ROAD MADISON WI 53711
- Anticipated opening date ASAP
- 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) WE ALREADY HAVE A BEER/WINE LICENCE

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.

PLEASE SEE ATTACHED INFORMATION

11. Attach a floor plan, no larger than 8 1/2 by 14, showing the space described above.
12. Applicants for on-premises consumption: list estimated capacity 500 ^{400 INSIDE} 600 ^{OUTSIDE}
13. Describe existing parking and how parking lot is to be monitored. PARKING LOT IS LOCATED IN AREA WITH HIGH VISIBILITY APPROXIMATELY 180 PARKING STALLS DIRECTLY ADJACENT TO BUILDING & ENTRY VISIBLE TO MANAGEMENT, STAFF-OVERSEENING
14. Was this premises licensed for the sale of liquor or beer during the past license year? ALL ACTIVITIES
- No Yes, license issued to GEORGE VIDENCE COLQUAND, INC (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 JOEL WEITZ
17. City, state in which agent resides MADISON, WISCONSIN
18. How long has the agent continuously resided in the State of Wisconsin? 23 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 ORIGINAL 2-4-06
WILL UPDATE BEFORE ALRC MEETING
21. State and date of registration of corporation, nonprofit organization, or LLC.
WISCONSIN 1958
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
PRESIDENT	JOEL WEITZ	MADISON WISCONSIN
VICE PRESIDENT	SARAH WEITZ	MADISON WISCONSIN

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.

JOEL WEITZ

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) CLASS B ^{BEER} CLASS C WINE AT VITENSE GOLFLAND

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 GOLF COURSE / RANGE RECREATION FACILITY
27. Business description MULTI FACETED RECREATIONAL FACILITY OPEN YEAR
ROUND OFFERING = GOLF RANGE, GOLF COURSE, BATTING
CAGES, INDOOR + OUTDOOR MINIATURE GOLF, GOLF SHOP, GOLF ACADEMY
ARCADE, REMOTE CONTROL BOATS, WATER BALLOON GAME, CLIMBING WALL
+ JUMP SHOT TRAMPOLINE GAME + PLATFORM TENNIS
28. Hours of operation 7:30 AM - 11:30 PM
29. Describe your management experience _____
23 YEARS MANAGING VITENSE GOLFLAND
30. List names of managers below, along with city and state of residence.
SARAH WEITZ MADISON WI
DM SCHAVO MADISON WI
31. Describe staffing levels and staff duties at the proposed establishment _____
50-70 EMPLOYEES - SERVERS & ATTENDANTS - WORKING
IN ALL RECREATIONAL ACTIVITIES + FOOD + BEVERAGE OPERATIONS
32. Describe your employee training _____
EVERY EMPLOYEE RECEIVES ORIENTATION TRAINING FROM
MANAGERS + THEN IS TRAINED FOR EACH ACTIVITY DIRECT
TRAINING

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

MARKET-DEMOGRAPHICS - OF CUSTOMERS VARIES CONSIDERABLY

GIVEN GOLF COURSE, GOLF RANGE, BATTING CAGES, MINIATURE GOLF GOLF ACADEMY, CORPORATE + A WIDE VARIETY OF

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

PLEASE SEE VITENSE.COM FOR A MORE COMPREHENSIVE REVIEW OF ALL ACTIVITIES. WE USE TV, NEWSPAPER, WEBSITE, FACEBOOK, EMAILS + SPONSORSHIP

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? N/A
 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? INFREQUENTLY FOR SPECIAL EVENTS

38. What age range do you hope to attract to your establishment? ALL 20 + UNDER NOT LEGAL ALL 21 + OLDER LEGAL CONSUMERS

39. What type of food will you be serving, if any? ALL AT OUR VITENSE GRILL
 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? 8 AM - 11 PM

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

43. Indicate any other product/service offered. NORMAL GRILL TYPE ITEMS

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? 10-20

During what hours do you anticipate they will be on duty? 8 AM - 11 PM

47. Do you plan to have hosts or hostesses seating customers? No Yes, MOSTLY ON GOLF SUITE AREA OF GOLF RANGE

48. Do your plans call for a full-service bar? No Yes
 If yes, how many barstools do you anticipate having at your bar? N/A
 How many bartenders do you anticipate having work at one time on a busy night? 1-4
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
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? 15%
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? 8%
 What percentage of your advertising budget do you anticipate will be drink related? 2%
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:
4 % Alcohol 21 % Food 75 % 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

Original Supplement Form

SECTION B - PREMISES 10,

Question 3. Description of Building / Premises

Alcohol will be sold primarily from the new main building which is approximately 20,000 square feet in total. There will also be sales on the terrace and deck for corporate and other group outings. Like other many other golf courses in Madison, including the City of Madison courses, we would like to serve on our golf course. Although the above may be the primary sales points, alcohol beverages may be carried and consumed anywhere within the premises.

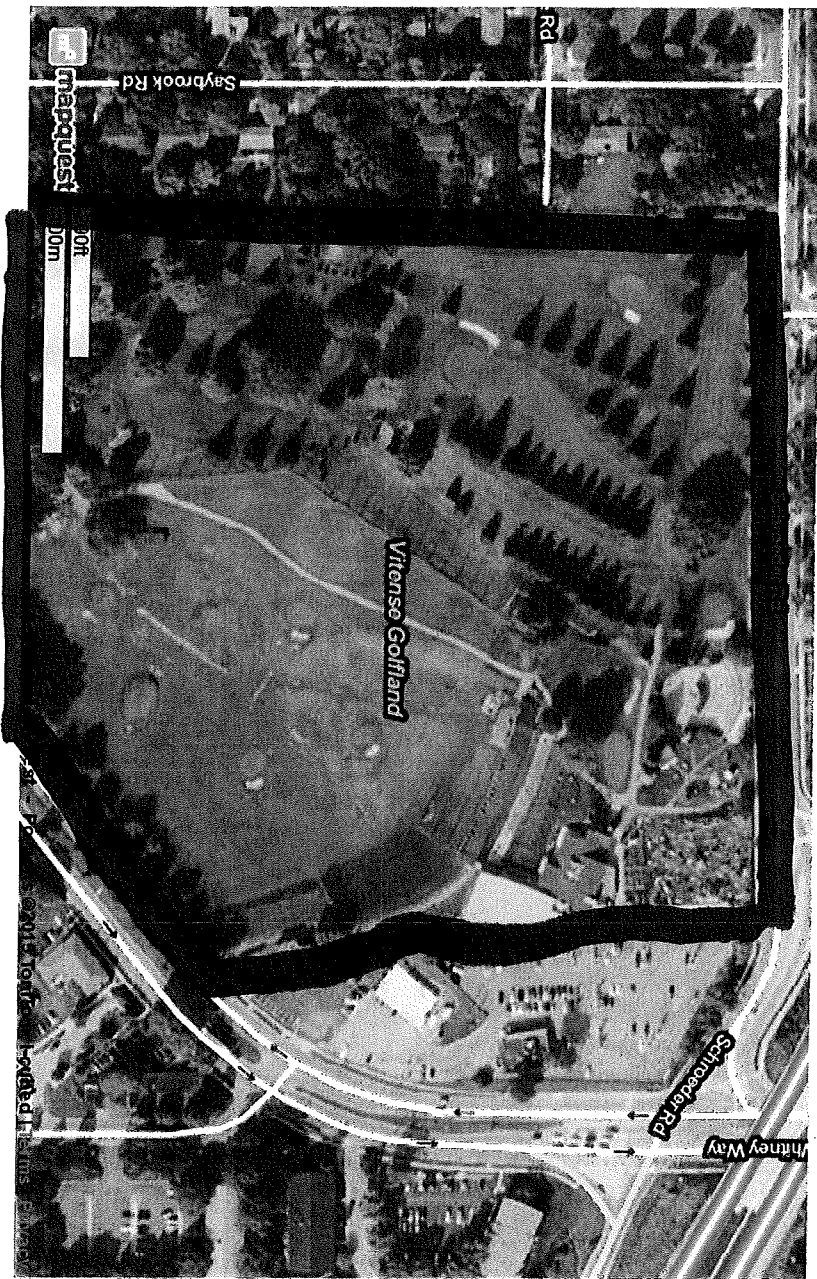
We have included a floor plan of the basement, main floor and top floor (second floor) of the new building. We have numbered the various rooms starting from the basement.

Alcohol will be transported from the parking lot upon delivery into the basement through the driveway at the west entry of the new building. The half barrels and cases will be stored in either the walk-in refrigerator located at #4 or in the kitchen dry storage #3 or perhaps in the general storage in area #6. The alcohol beverages will be stored and served primarily in area #13 which is the food & beverage area of the new building. When purchased from the food & beverage counter in #13, the beverages may be taken anywhere on the main floor where customers have access including: #8 - dining area, #9 & #10, - community rooms, #12 - bathrooms, #14 - lobby, #16 - golf shop, #17 - academy studio, #15 - arcade and #18 indoor miniature golf area. They may also be taken upstairs for meetings in the conference room at #21 in the second level or #20 when more space is needed for meetings. The basement area normally will not be used by customers unless for some unusual situation.

The community rooms have a capacity of approximately 20 people each. The dining area can accommodate approximately 40. There may be 144 people or more playing the indoor miniature golf course and using the arcade area which together area roughly 8,500 square feet. The golf range and par 3 golf courses, like any golf course, occupy considerable acreage and with the other outdoor areas of the business utilize about 25 acres.

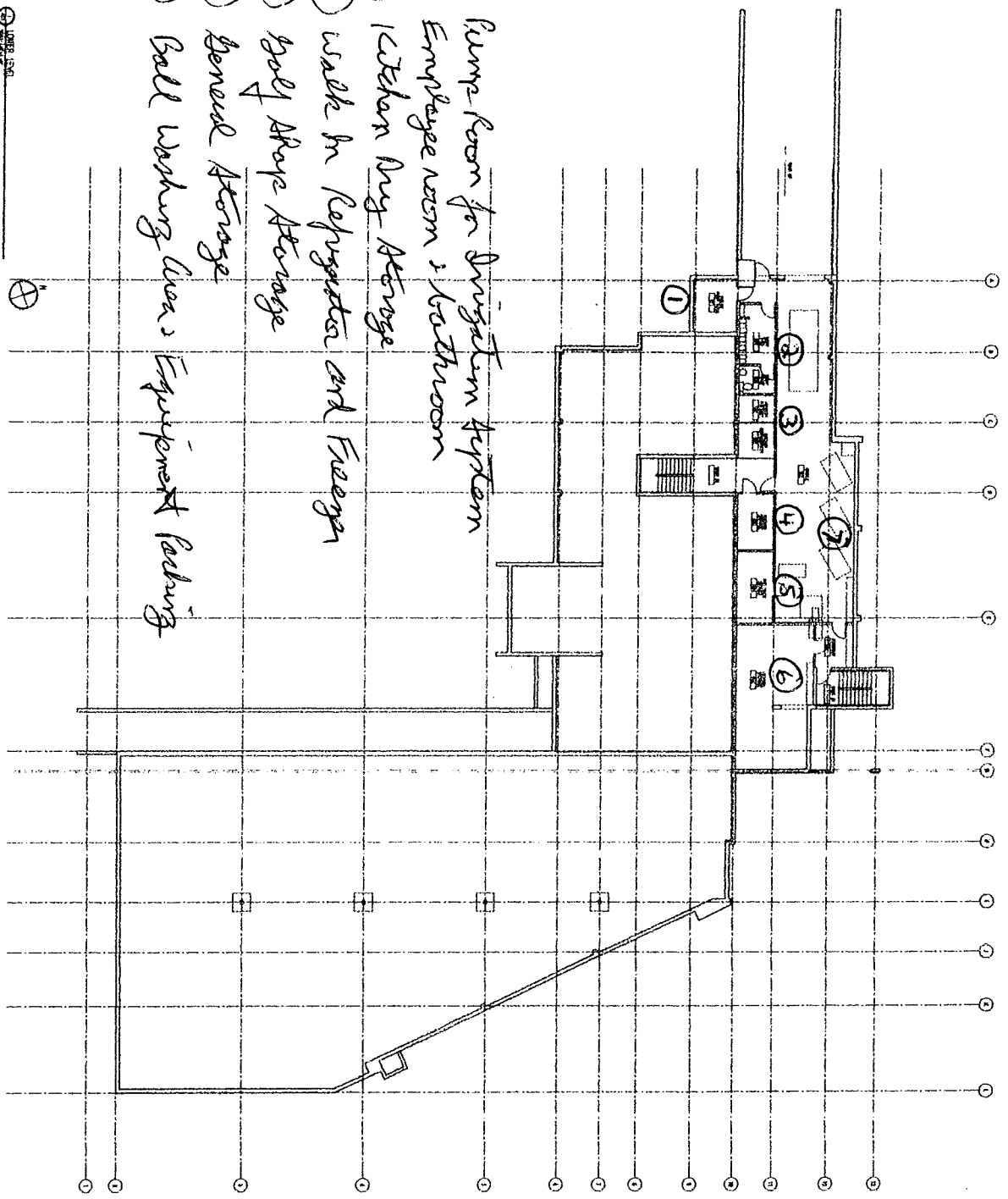
Records documenting the purchase and sale of beverages will be maintained on the point of sales terminals located at the main level in the food & beverage area #13 and will also be kept in the offices upstairs identified with #19 and #20.

Alcohol beverages will not be allowed in the parking lot but will be allowed within the fenced area of the Vitense Golfland operation which includes the area outside of the new main building and including: golf range, par 3 golf course, miniature golf courses, practice greens, batting cages, and interactive game area.



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PREMISES Delineated WITHIN BLACK LINES



- ① Pump Room for Dringulum System
- ② Employee room + Bathroom
- ③ Kitchen Dry Storage
- ④ Walk in Refrigerator and Freezer
- ⑤ Golf Shoe Storage
- ⑥ General Storage
- ⑦ Ball Washing Area + Equipment Parking

① NORTH



George William O'Neil
 State of New York
 License No. 12517

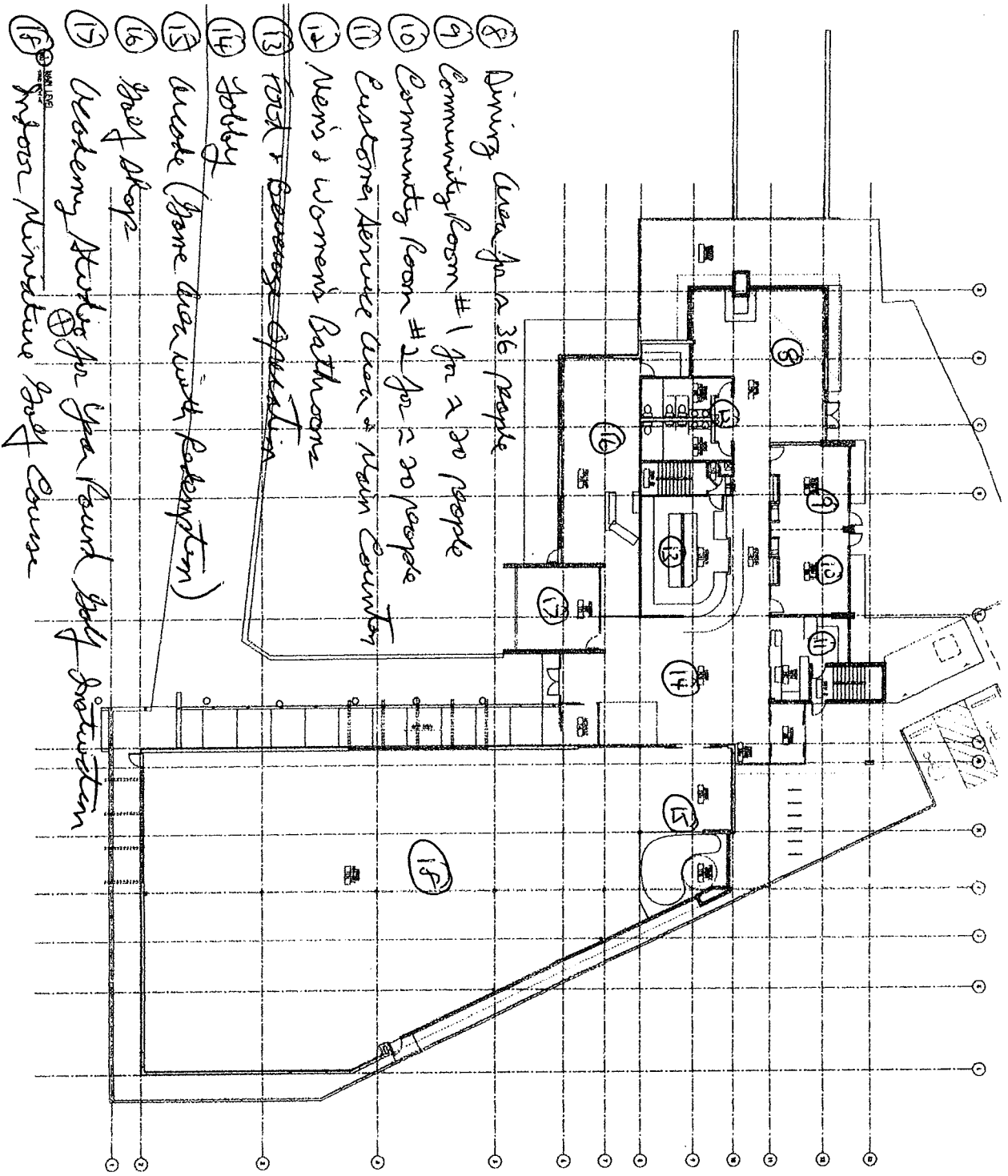
NO.	DESCRIPTION	DATE
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50	12/15/11	12/15/11

XX% REVIEW SET - NOT FOR CONSTRUCTION

Lower Level
 BASEMENT

A21

PROJECT: County Water Pollution Control Plant, 1st, 2nd, 3rd, 4th, 5th, 6th, 7th, 8th, 9th, 10th, 11th, 12th, 13th, 14th, 15th, 16th, 17th, 18th, 19th, 20th, 21st, 22nd, 23rd, 24th, 25th, 26th, 27th, 28th, 29th, 30th, 31st, 32nd, 33rd, 34th, 35th, 36th, 37th, 38th, 39th, 40th, 41st, 42nd, 43rd, 44th, 45th, 46th, 47th, 48th, 49th, 50th, 51st, 52nd, 53rd, 54th, 55th, 56th, 57th, 58th, 59th, 60th, 61st, 62nd, 63rd, 64th, 65th, 66th, 67th, 68th, 69th, 70th, 71st, 72nd, 73rd, 74th, 75th, 76th, 77th, 78th, 79th, 80th, 81st, 82nd, 83rd, 84th, 85th, 86th, 87th, 88th, 89th, 90th, 91st, 92nd, 93rd, 94th, 95th, 96th, 97th, 98th, 99th, 100th



- 8 Dining Area for 36 people
- 9 Community Room #1 for 20 people
- 10 Community Room #2 for 20 people
- 11 Customer Service Area & Main Counter
- 12 Men's & Women's Bathrooms
- 13 Rest & Beverage Area
- 14 Lobby
- 15 Game Area with Pool Table
- 16 Golf Shop
- 17 Western Attire for Golf Tournament
- 18 Indoor Miniature Golf Course



George Thomas Gifford
 Architect
 1000 1st Street
 San Francisco, CA 94102
 Phone: (415) 774-1111
 Fax: (415) 774-1112

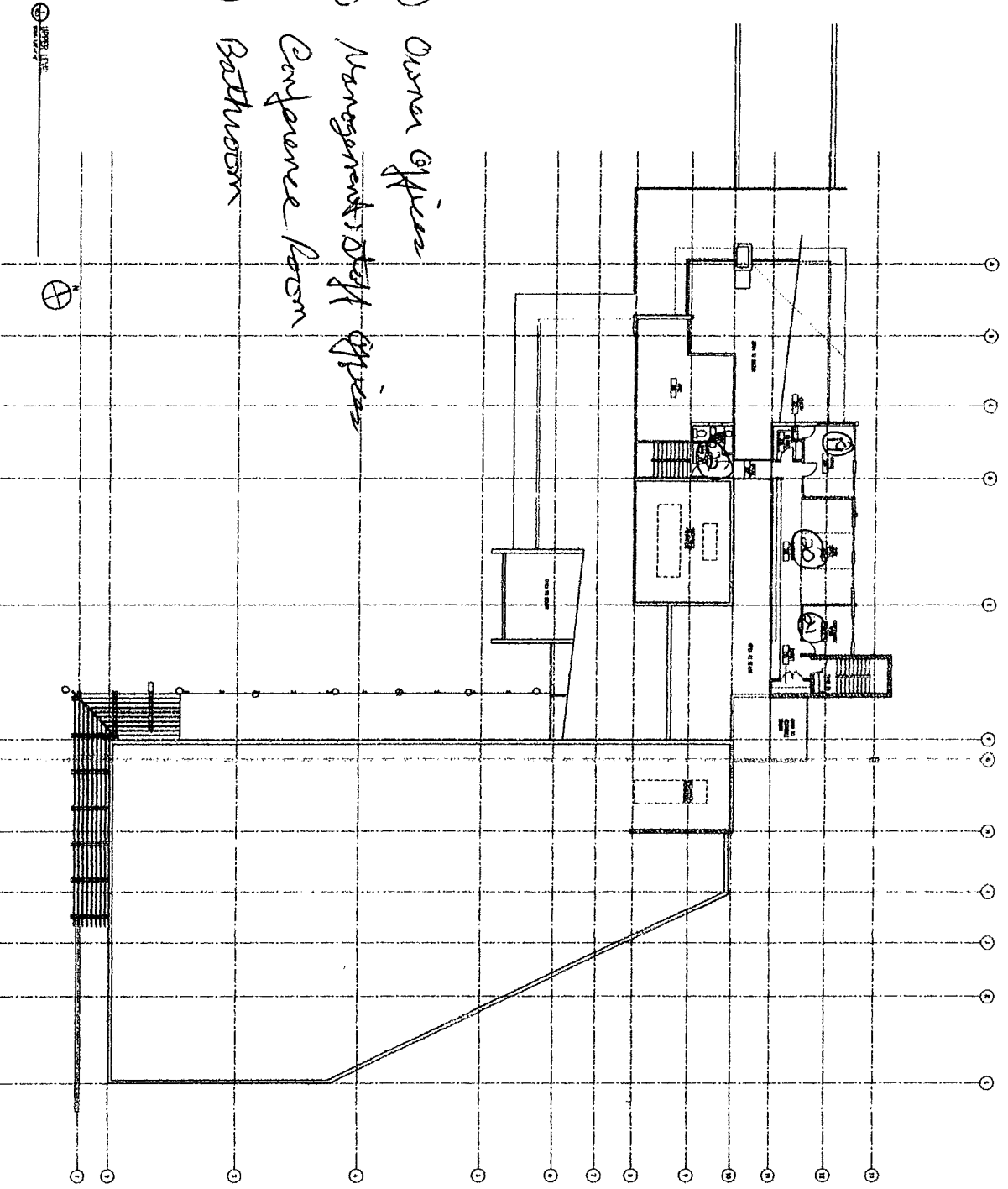
George Thomas Gifford
 Architect

NO.	DATE	DESCRIPTION
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2	10/15/88	REVISED
3	10/25/88	REVISED
4	11/5/88	REVISED
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7	12/5/88	REVISED
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14	2/15/89	REVISED
15	2/25/89	REVISED
16	3/5/89	REVISED
17	3/15/89	REVISED
18	3/25/89	REVISED

XXX REVIEW SET - NOT
 FOR CONSTRUCTION

NO.	DATE	DESCRIPTION
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3	10/25/88	REVISED
4	11/5/88	REVISED
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12	1/25/89	REVISED
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16	3/5/89	REVISED
17	3/15/89	REVISED
18	3/25/89	REVISED

A22.2



- 19 Owner Offices
- 20 Management Staff Offices
- 21 Conference Room
- 22 Bathrooms



Professional Seal
 State of Florida
 No. 12345
 Date: 12/31/2023

George Thomas O'Connell
 Architect
 123 Main Street
 Suite 100
 Miami, FL 33101
 Phone: 305-123-4567
 Fax: 305-123-4568
 Email: gtoconnell@gtoc.com

NO.	DESCRIPTION	QTY	UNIT	PRICE	TOTAL
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XXX REVIEW SET - NOT FOR CONSTRUCTION

NO.	DESCRIPTION	QTY	UNIT	PRICE	TOTAL
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A2.3

EXHIBIT A
to
GROUND LEASE FOR
GEORGE VITENSE GOLFLAND CENTER

Legal Description of Parcels A, B and C
and
Total Boundary Description of Center (includes Parcels A, B, C)

DESCRIPTION PARCEL "A" (Golfland Parcel – "Premises")

A parcel of land located in the NE 1/4 of the NW 1/4 of Section 31 T7N, R9E, City of Madison, Dane County, Wisconsin being a part of Lot 2, Certified Survey Map No. 161 and also part of Lot 1, Golfland more particularly described as follows:

Commencing at the North 1/4 corner of said Section 31; thence S 0° 34'25" E, 408.60 feet; thence S 89° 25'35" W, 70.00 feet to the point of beginning.

Thence S 73° 38'47" W, 124.82 feet; thence S 37° 48'43" W, 105.94 feet; thence S 9° 31'08" W, 125.15 feet; thence S 15° 25' 37" E, 150.34 feet; thence S 49° 53'25" W, 10.22 feet; thence S 50° 28'15" W, 798.80 feet; thence S 89° 39'30" W, 455.75 feet; thence N 0° 14'30" W 1274.35 feet; thence N 88° 46'05" E, 500.02 feet; thence S 89° 17'19" E, 503.16 feet; thence S 0° 25'45" E, 17.00 feet; thence N 89° 34'15" E, 98.18 feet; thence S 58° 10'15" E, 172.39 feet; thence S 89° 25'35" W, 150.00 feet; thence S 0° 34'25" E, 266.77 feet; thence N 89° 25'35" E, 150.00 feet to the point of beginning.

DESCRIPTION PARCEL "B" (Restaurant Premises)

A parcel of land located in the NE 1/4 of the NW 1/4 of Section 31 T7N, R9E, City of Madison, Dane County, Wisconsin being a part of Lot 1, Golfland more particularly described as follows:

Commencing at the North 1/4 corner of said Section 31; thence S 0° 34'25" E, 408.60 feet; thence S 89° 25'35" W, 70.00 feet to the point of beginning.

Thence continue S 89° 25'35" W, 150.00 feet; thence N 0° 34'25" W, 266.77 feet; thence N 89° 25'35" E, 150.00 feet; thence S 0° 34'25" E, 266.77 feet to the point of beginning.

DESCRIPTION PARCEL "C" (Convenience Store Premises)

A parcel of land located in the NE 1/4 of the NW 1/4 of Section 31 T7N, R9E, City of Madison, Dane County, Wisconsin being a part of Lot 1 and all of Lot 2, Golfland more particularly described as follows:

Commencing at the North 1/4 corner of said Section 31; thence S 0° 34'25" E, 408.60 feet; thence S 89° 25'35" W, 60.00 feet to the point of beginning.

Thence along the arc of a curve concaved northwesterly having a radius of 504.12 feet and a long chord bearing S 12° 55'36" W and a distance of 235.37 feet; thence N 52° 07'54" W, 119.96 feet; thence S 38° 09'56" W, 110.14 feet; thence N 9° 31'08" E, 125.15 feet; thence N 37° 38'43" E, 105.94 feet; thence N 73° 38'47" E, 124.82 feet; thence N 89° 25'35" E, 10.00 feet to the point of beginning.

EXHIBIT "A"

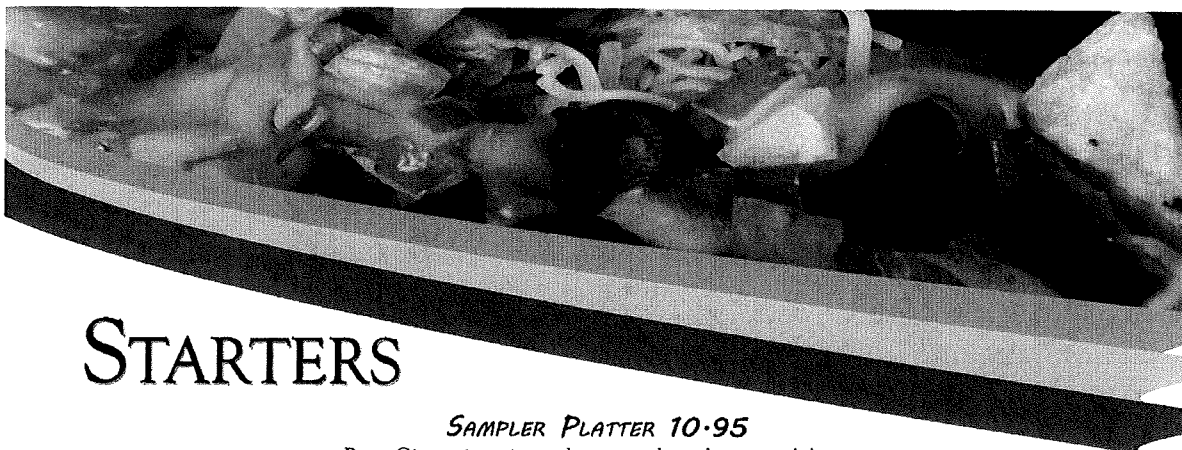
LEGAL DESCRIPTION
of CENTER

PARCEL 1: Lot Two (2), Golfland, in the City of Madison, Dane County, Wisconsin.

PARCEL 2: A parcel of land located in the Northeast 1/4 of the Northwest 1/4 of Section 31, Township 7 North, Range 9 East, in the City of Madison, Dane County, Wisconsin, being a part of Lot 2, Certified Survey Map No. 161, and part of the Plat of Golfland, more fully described as follows:

Commencing at the North 1/4 corner of said Section 31; thence South 00 degrees 34 minutes 25 seconds East 422.70 feet; thence South 89 degrees 25 minutes 35 seconds West 60.00 feet to the Northeast corner of Lot 2 of said Plat of Golfland; thence continuing South 89 degrees 25 minutes 35 seconds West along the North line of said Lot 2, 10.00 feet to the point of beginning; thence South 73 degrees 25 minutes 46 seconds West 107.26 feet (recorded as South 73 degrees 40 minutes 33 seconds West 107.53 feet); thence South 37 degrees 52 minutes 06 seconds West 120.00 feet; thence South 52 degrees 07 minutes 54 seconds East 50.00 feet; thence South 37 degrees 52 minutes 06 seconds West 85.77 feet; thence North 52 degrees 07 minutes 54 seconds West 5.00 feet; thence South 36 degrees 20 minutes 15 seconds West 29.84 feet; thence South 15 degrees 15 minutes 34 seconds East 60.00 feet; thence South 21 degrees 54 minutes 50 seconds East 60.41 feet; thence South 15 degrees 15 minutes 34 seconds East 30.00 feet; thence on a curve to the right whose radius is 504.12 feet and whose long chord bears South 49 degrees 41 minutes 37 seconds West 9.70 feet (recorded as South 49 degrees 53 minutes 25 seconds West 10.22 feet); thence South 50 degrees 28 minutes 15 seconds West 798.91 feet (recorded as 798.8 feet) to the North line of Green Tree Estates; thence along said line South 89 degrees 36 minutes 17 seconds West 455.59 feet (recorded as South 89 degrees 39 minutes 30 seconds West 455.75 feet) to the southeast corner of Sherwood Forest; thence North 00 degrees 16 minutes 52 seconds West along the East line of Sherwood Forest 1273.~7 feet (recorded as North 00 degrees 14 minutes 30 seconds West 1274.35 feet) to the South right-of-way line of Schroeder Road; thence North 89 degrees 40 minutes 51 seconds East along said line 1002.93 feet (recorded as North 88 degrees 46 minutes 05 seconds East 500.02 feet and North 89 degrees 16 minutes 05 seconds East on CSM No. 161 and recorded as North 89 degrees 34 minutes 15 seconds East on the plat of Golfland); thence South 00 degrees 41 minutes 10 seconds East 17.02 feet (recorded as South 00 degrees 25 minutes 45 seconds East 17.00 feet); thence North 89 degrees 21 minutes 17 seconds East, 98.40 feet (recorded as North 89 degrees 34 minutes 15 seconds East 98.18 feet); thence South 58 degrees 05 minutes 05 seconds East 172.48 feet (recorded as South 58 degrees 10 minutes 15 seconds East 172.39 feet); thence South 00 degrees 32 minutes 47 seconds East 268.89 feet (recorded as South 00 degrees 34 minutes 25 seconds East 266.77 feet) to the point of beginning.

Tax Parcel Numbers: 251-0709-312-0123-3
 251-0709-312-0124-1



STARTERS

SAMPLER PLATTER 10.95

Brew City onion rings, cheese curds and seasoned fries.
Served with a side of bistro sauce
(For those of you who can't make up your mind)

VEGETABLE QUESADILLA 8.25

A Wisconsin cheese blend, tomatoes, grilled peppers & onions.
Served with guacamole, sour cream & pico de gallo.
Add Chicken or beef for 2.00

DEEP FRIED QUESO STICKS 8.45

Mild queso dip coated in tri-color tortilla chips & deep fried. Served with a side of salsa

NACHOS SUPREME 8.95

Tri-color tortilla chips topped with a blend of Wisconsin cheese & cheese sauce, shredded lettuce, diced tomatoes, black olives, sour cream, pico de gallo, guacamole & onion.
Add Chicken or beef for 2.00

CHICKEN TENDERS 8.95

All white breast meat chicken tenders served with seasoned fries & ranch dressing

BREW CITY CHEESE CURDS 8.25

Served with a side of bistro dijon dipping sauce

BAVARIAN PRETZEL STICKS 4.95

Three soft pretzel sticks with honey dijon dipping sauce

FRIED GREEN BEANS 5.95

Tender whole green beans coated in a light, crispy, seasoned batter. Served with a side of cucumber-wasabi dipping sauce

BONELESS CHICKEN WINGS 7.95

Breaded and served in buffalo or BBQ sauce with a side of ranch dressing and carrot sticks

BONE IN CHICKEN WINGS 9.95

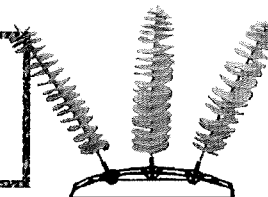
Breaded wing served plain, buffalo, Carolina BBQ or sweet ginger sauce with a side of ranch dressing and carrot sticks

TATOSTIX 1 STICK \$2 3 STICKS \$5 5 STICKS \$8

18" spiral cut, fried and seasoned potato on a stick.

Add a flavor for a good time!

cheesy cheddar, flame grilled BBQ, sour cream & onion, ketchup, salt & vinegar, buffalo, garlic Parmesan or salt & garlic



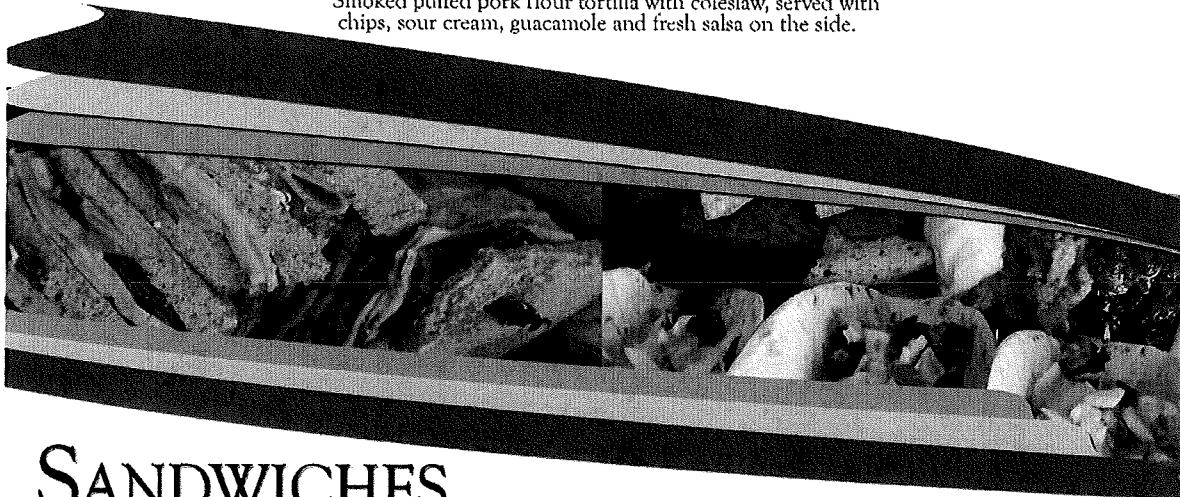
TACOS

FISH TACOS 8.95

Tilapia served in a flour tortilla with coleslaw, served with chips, sour cream, guacamole and fresh salsa on the side.

PORK TACOS 7.75

Smoked pulled pork flour tortilla with coleslaw, served with chips, sour cream, guacamole and fresh salsa on the side.



SANDWICHES

CLASSIC CLUB 8.95

Oven-roasted turkey, smoked bacon, tomato, lettuce and cheese piled high on white or wheat bread.

CAROLINA BBQ 7.75

Barbecued pork in a vinegary Carolina BBQ sauce, topped with coleslaw, pickles and red onion.
(and yes vinegary is a word)

B.L.A.T. 6.25

Soon to be famous; bacon, lettuce, guacamole and tomato served on white or wheat with mayonnaise.

3 CHEESE GRILLED CHEESE 5.95

Cheddar, Swiss, American and Provolone served on Texas toast.

BIG BERTHA BRAT 4.95

Jumbo Klements brat prepared "Wisconsin style"
Add grilled onions and sauerkraut upon request.
(True Scennie favorite, pair it with an ice cold beer)

HOT DOG 4.75

Jumbo all beef hot dog. Add chili and onion for 2.00

SALADS

CAESAR SALAD 6.45

Romaine lettuce, tossed in creamy Caesar dressing, Parmesan cheese & croûtons.
Add chicken for 2.00

COBB SALAD 9.45

Romaine lettuce, jack and cheddar cheese, sliced black olives, diced red onions, diced ham, turkey, bacon, bleu cheese crumbles, diced hard boiled eggs & tomato.
ranch or bleu cheese on the side.

BUFFALO SALAD 9.45

Romaine lettuce tossed in bleu cheese dressing topped with diced carrots, diced red onions, bleu cheese crumbles & boneless wings tossed in buffalo sauce
(WE ALWAYS WONDERED WHAT HAPPENED TO THE BUFFALOES WITH WINGS)



WRAPS

ALL OF OUR WRAPS INCLUDE SEASONED FRENCH FRIES & A PICKLE SPEAR

HONEY DIJON CHICKEN TENDER 8.95

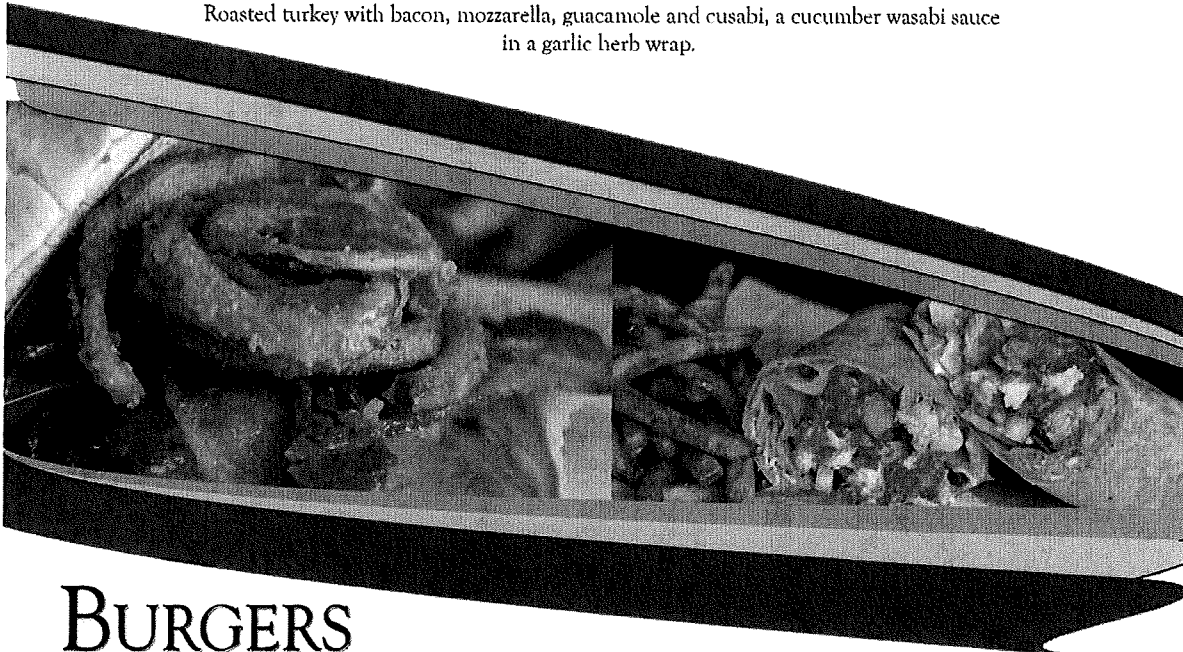
Chicken tenders topped with mozzarella cheese, romaine lettuce, tomatoes, and honey Dijon dressing in a garlic herb wrap.

BUFFALO CHICKEN 8.95

Boneless chicken tossed in buffalo sauce, lettuce, tomato, red onion and jack cheddar in a jalapeno wrap.

TURKEY AVOCADO 8.95

Roasted turkey with bacon, mozzarella, guacamole and cusabi, a cucumber wasabi sauce in a garlic herb wrap.



BURGERS

All of our burgers are 1/3 pound fresh Hereford beef. Beef can be substituted for chicken breast or a veggie burger. All burgers are served with a side of seasoned fries and pickle spear.

***SMOKEHOUSE 7.50**

Topped with cheddar, BBQ, bacon and house-made onion strings

***BIG GEORGE 10.95**

Double patties, double cheese, double bacon, served with an ancho chile sauce.

(We know the big guy is smiling down on us for this one)

***BLACK AND BLEU 8.95**

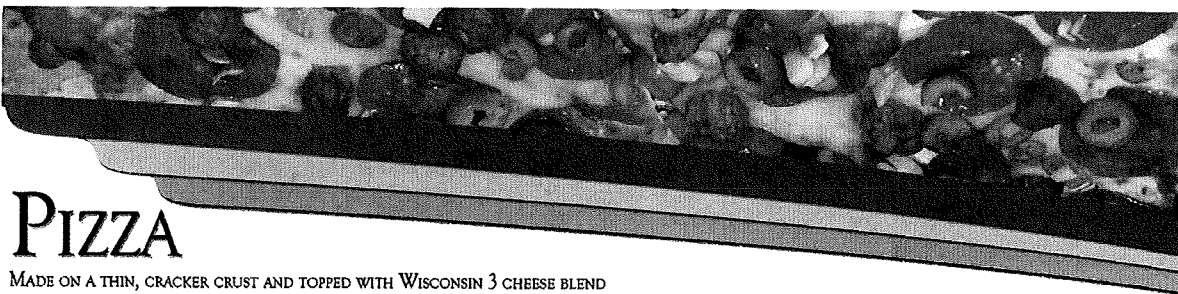
Bleu cheese and caramelized onions make this a classic.

***PLAIN JANE 6.95**

Classic burger, grilled to perfection! Add cheese (american or cheddar) if you please.

**Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness*





PIZZA

MADE ON A THIN, CRACKER CRUST AND TOPPED WITH WISCONSIN 3 CHEESE BLEND

JOEL'S DELUXE 15.95

Pepperoni, sausage, red onion and green olives
(His extension is 302 if you can't finish!)

SUPER PEPPERONI 14.95

Pepperoni, pepperoni and some more pepperoni!

BBQ CHICKEN 14.95

Covered in authentic BBQ flavor; piled high with grilled all-white chicken and fresh sliced onion.

VEGGIE 13.95

Packed with four veggies; green pepper, onion, tomato and green olive

CHEESE 10.95

We like it cheesy in Wisconsin

BEVERAGES

PEPSI PRODUCTS: 1.95 2.50

PEPSI, DIET PEPSI, MOUNTAIN DEW, DIET MOUNTAIN DEW,
MUG ROOT BEER, SIERRA MIST, FRUIT PUNCH, LEMONADE
RASPBERRY ICED TEA

ANCORA COFFEE

1.75 2.25

SMOOTHIES: 3.95

STRAWBERRY, STRAWBERRY-BANANA, RASPBERRY, BANANA, MANGO

BEER:

TAP BEER: MILLER LITE, SPOTTED COW, CAPITAL AMBER AND CAPITAL SEASONAL
BOTTLED BEER: COORS LIGHT, MILLER LITE, BUD LIGHT, BUDWEISER, PABST, SIERRA NEVADA, 19TH HOLE
BUD LIGHT LIME, MIKES HARD LEMONADE, MIKE'S HARD CHERRY, CIDER BOYS, MARGARITAVILLE PUNCH,
LIME-ARITA, MANGO-RITA, STRAW-BE-RITA AND O'DOULS

WINE: CANYON ROAD 4.25

MERLOT, CABERNET-SAUVIGNON
CHARDONNAY, PINOT GRIGIO, WHITE ZINFANDEL AND
MOSCATO

CHOCOLATE SHOPPE ICE CREAM 2.84 3.84

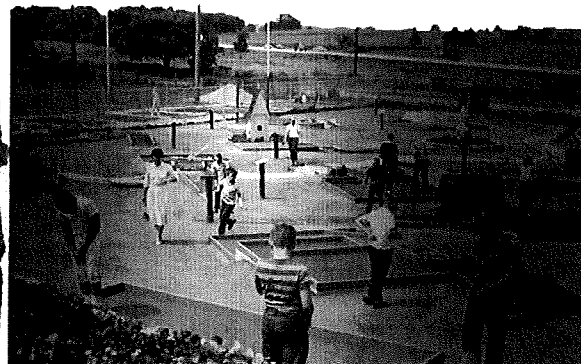
8 FLAVORS AVAILABLE IN A CONE OR A DISH

ROOT BEER FLOAT 4.60

MALTS 4.95

SHAKES 4.95

MADE WITH PREMIUM
CHOCOLATE SHOPPE ICE CREAM



KIDS

ALL KIDS MEALS COME WITH A BEVERAGE, FRIES, YOGURT OR APPLE SAUCE AND 4 ARCADE TOKENS 4.95

MAC AND CHEESE
HAMBURGER
CHEESEBURGER
CHICKEN TENDERS
HOT DOG
GRILLED CHEESE

BREAKFAST

*TWO EGG BREAKFAST 5.95

Two eggs any style, hash-browns, bacon, ham or sausage and toast or english muffin

*BREAKFAST SANDWICH 6.95

Fresh scrambled egg with bacon or sausage & cheese on an English muffin.

Pancake Breakfast 5.95

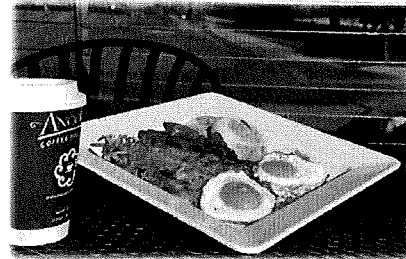
Three pancakes with bacon, sausage or ham.

*French Toast Breakfast 5.95

Three cinnamon swirl french toast with bacon, sausage or ham.

*Omelet Breakfast 6.95

Add three ingredients of your choice. Served with bacon, sausage or ham and toast. Options: ham, bacon, sausage, onion, tomato, green pepper, mushroom, black olives, cheddar, American or Swiss cheese. Served with hash-browns.



**Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness*

Vitense Golfland was founded in 1955 by George Vitense, PGA Professional, Wisconsin PGA Past President and Madison Sports Hall of Fame member. His grandson, Joel Weitz, PGA Professional & Wisconsin PGA Past President, owns and operates Vitense Golfland today with his wife Sarah.

The business was established with the vision of developing a multifaceted, affordable, day & night family and friends golf environment. In its first few years of operation, Vitense Golfland already featured a large double deck golf range, two 18 hole miniature golf courses, and a 9 hole par 3 golf course.

Joel & Sarah Weitz have continued the family vision of offering high quality, affordable, family golf & sports related entertainment. The facility has been elevated to the status of being Madison's Recreation & Event Destination. The golf range is recognized as a Top 50 Rated Golf Range in America open year round! The two 18 hole outdoor miniature golf courses are continually improved every year and have been recognized as the #1 rated miniature golf courses in Dane County.

In September of 2006, a major investment occurred with the expansion of a 20,000 square foot building including an INDOOR Madison Landmark 18 hole miniature golf course. The indoor miniature golf course recognizes a miniature golf replica of significant landmarks such as the State's Capitol building a landmark that makes Madison such a special place. If you haven't experienced this course, you will be in for a miniature golf experience that is interactive, educational and fun! Learn about the significant Madison landmarks and the important businesses that make Madison a world class City.

Since opening day, Vitense Golfland has offered outstanding golf instruction for every level of player. In 2005, Vitense Golf Academy was established to expand programming and further recognize the outstanding PGA Professional staff.

With the expansion of the 20,000 square foot building in 2006, a beautiful dining room with fireplace and events rooms were included to accommodate a wide variety of meetings and special events. Vitense Catering & Grill was established to offer daily grill services and on-site and off premise catering services.

In 1955, Vitense Golfland was a pioneer in developing the first and still the only lit golf course in Wisconsin.

In 2014, the new "Golf Suites" were added to the golf range - blending an upscale entertainment environment directly on the golf range. Full service staff delivers food & beverages (including beer & wine) directly to your Golf Suite (of course additional range balls too). This expansion elevates the status of a true entertainment and golf experience.

Vitense Golfland has been fortunate to be successful nearly 60 years through generations of dedicated excellent employees and generations of Madison community support. We appreciate every customer who walks through our doors to enjoy Madison's "Year Round Recreation & Event Destination". Visit vitense.com for information about our golf range, golf course, miniature golf courses, Vitense Catering & Grill, Vitense Golf Academy, Madison's TaylorMade Player Development Center, batting cages, climbing wall, Jumpshot, Water Wars, arcade, remote control boats, and platform tennis.