

## Liquor/Beer License **Application**

(Agenda Item Number) 64407 (Legistar file number) LICLIB-2021-00053 (License number) 9 124 (Alder District #) (Police Sector) Office Use Only

City of Madison Clerk 210 MLK Jr Blvd, Room 103 Class A: ☐ Beer, ☐ Liquor, ☐ Cider Madison, WI 53703

Class B: ☐ Beer, ☐ Liquor, Class C Wine

licensing@cityofmadison.com 608-266-4601 Section A - Applicant List the name of your  $\square$  Sole Proprietor,  $\square$  Partnership,  $\square$  Corporation/Nonprofit Organization or Limited Liability Company exactly as it appears on your State Seller's Permit. Trade Name (doing business as) 2. Address to be licensed 4. Mailing address Anticipated opening date 5. Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 1? U No ☐ Yes (explain) Does another alcohol beverage licensee or wholesale permitee have interest in this business? **V** 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 receipts. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.

9.	Applicants for on-premises consumption only. Estimated capacity (patrons and employees):
	Indoor: Outdoor:
10.	Describe existing parking and how parking lot is to be monitored.
	Agroximarely 20 Spaces moritared by multiple Comeras
11.	Was this premises licensed for the sale of liquor or beer during the past license year?
	□ No □ Yes, license issued to Helincehs Cele UC (name of licensee)
Sec	tion C-Corporate Information (Some) (Mey here been 2019)
This only	section applies to corporations, nonprofit organizations, and Limited Liability Companies . Sole proprietorships and partnerships, skip to Section D.
12.	Name of liquor license agent <u>Casex</u> Helbach
13.	City, state in which agent resides Malison, WT
	How long has the agent continuously resided in the State of Wisconsin?
15.	Has the liquor license agent completed the responsible beverage server training course?
	$\square$ No, but will complete prior to ALRC meeting $\square$ Yes, date completed $2-5-2$
16.	State and date of registration of corporation, nonprofit organization, or LLC.
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
	CFO Casey Helbach Machison, WI
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.
	Cosey Helbuch
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 D Yes (explain)

	tion D—Bus What type of □ Tavern	establishme	nt is contemp	olated? urant □ Liq	uor Store 🏻 🖺	Grocery S	tore
	$\square$ Convenience Store without gas pumps $\square$ Convenience Store with gas pumps						
	Other						
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		1	Saturday
	8-00		7-80	1	7 am		8-an
	(Class B on	lý) Enter belo	w any hours	when food ser	vice will not b	e available,	if applicable
	3-po	$\rightarrow$	Z-PA	2-12	2-pm	2-12	36
This (cor. 24. 25.	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.  14. Indicate any other product/service offered.  15. 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:  16. Do you have written records to document the percentages shown?  17. Do you plan to have live entertainment?  18. No Pes—what kind?						
Sec	dance floor, p	olease also co	omplete an E	music (except ntertainment L ilings	ıcense.		
27.	I understand regardless of	that liquor/b when license	eer license ro was initially	enewal applicat granted. 🗖 N	lo 🖆 Yes		
	ALRC meeting	g. 🛘 No 🛭	Yes	st an informatio			
29.	I agree to co	ntact the Ald	erperson for ormation ses	this location to sion. <b>D</b> No	discuss my a	pplication ar	nd to invite

30.	I agree to contact the Pelice Department District Captain for this location prior to the ALRC meeting. $\Box$ No $\Box$ 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. $\Box$ No $\Box$ Yes
33.	I intend to operate under the alcohol license within 180 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] $\square$ No $\square$ 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] $\square$ No $\square$ Yes
36.	Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor? No $\square$ Yes
Sec	tion G—Information for Clerk's Office
	This application is for the license period ending June 30, 20
38.	State Seller's Permit 4 5 6 - 1 0 2 9 1 1 6 6 28 - 0 2
39.	Federal Employer Identification Number 32-0484086
40.	Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?
	Contact person Cosey Helbach
	Business phone 608-83/18/6 Business e-mail address Coscylic Buch @
	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

<b>NOTICE:</b> 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 <b>must</b> 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 of the control of t	on will not be considered complete and will not be a No exceptions are made.	ccepted by the Clerk's				
been truthfully completed to the best of the to law, and that the rights and responsibilit	enalty provided by law, the applicant states that the e knowledge of the signer. Signer agrees to operate ries conferred by the license(s), if granted, will not b remises during inspection will be deemed a refusal to s for revocation of this license.	the business according one assigned to another.				
Penalty for materially false application inforon this application may be required to forfe	mation: Any person who knowingly provides mater it not more than \$1,000.	ially false information				
(Officer of Corporation/Member of LLC/Partner/Sole Proprietor)  (Date)						
(Officer of Corporation/Member of Eccyratther/Sole Proprietor)						
Clerk's Office checklist for complete a	pplications	er og grænnen skriver i skriver i skriver i til stærre skriver i til stærre skriver om skriver om skriver skri				
<ul><li>□ WI Seller's Permit Certificate (matching articles of incorporation)</li><li>□ FEIN</li></ul>	<ul> <li>□ Background investigation form(s)</li> <li>□ Form for surrender of previous license</li> <li>□ *Articles of Incorporation</li> <li>□ *Appointment of Agent</li> </ul>	☐ Floor Plans ☐ Lease ☐ Business Plan ☐ **Sample Menu				
☐ Written description of premises	* Corporation/LLC only	** Class B only				
Upon Application Submission, the	Clerk's Office issued to the application:	en de la companya de Companya de la companya de la compa				
☐ Orange sign ☐ Orange business	• •					
	in the City of Madison" brochure with contact	information				
Date complete application filed with Clerk's	alimpa minimum ara a filosoficial a carban a carban ara a como como en como como de co	difficial Management of the second section of the second s				
Date of ALRC meeting Date						
Date provisional issued Date license issued						

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## State of Wisconsin • DEPARTMENT OF REVENUE

Personal Wallet Copy

Seller's Permit: 456-1029116628-02 Legal/Real Name: HELBACHS CAFE LLC

Signature

## WELCOME HOME







## **GRILLED SOUTHWEST WRAP 9**

Scrambled Eggs, Cheddar Cheese, Hash Browns, Bacon, and Housemade Chipotle Dressing Grilled in a Flour Tortilla

## BACON & EGG SANDWICH 10

Egg Omelet with Bacon and Cheddar Cheese with Bloody Mary Mustard, on a Grilled Bun or Bed of Greens

## PEPPER & EGG SANDWICH 10

Egg Omelet with Roasted Red Peppers, and Feta on a Grilled Bun or Bed of Greens

#### CHICKEN CASHEW CROISSANT 11

Made with Shredded Oven Roasted Chicken, Celery, Green Onions, Grapes, Cashews, yogurt Dressing, and Mixed Greens or a Seeded Croissant

## GRILLED MIDWEST WRAP 9

Scrambled Eggs, Feta, Roasted Red Pepper, Spinach, Hash Browns and Roasted Garlic Yogurt Sauce, Grilled in a Flour Tortilla

## TOAST 8

Avocado Smash On Heirloom Grain Bread

Add Egg 2 Add Bacon 2

## **GRANOLA**

Served with Yogurt or Milk, & Fruit

Almond, Pecan & Oats 6

Millet & Fig

6

6

Oat & Cranberry

## **COFFEE MENU**

#### COFFEE

Coffee	\$2.75 / \$3.00
Latte	\$4.00
Cappuccino	\$3.75
Cold Brew	\$4.00 / \$4.50
Cortado	\$3.50

#### LATTE

Mocha	\$4.75
Vanilla Latte	\$4.50
Chai	\$4.50
Caramel Latte	\$4.50
Butterscotch Mocha	\$4.50

#### TEA

Black Tea	\$3.75
Seasonal Rooibus	\$3.75
Earl Grey	\$3.75
Lemon Ginger	\$3.75
Chamomile	\$3.75
Green	\$3.75
London Fog	\$4.50

All Available Iced Add CBD \$2.00 Almond or Oat Milk \$.75

## **PROTEIN SMOOTHIES 6.50**

## **PURE HEALTH**

Strawberry Kefir, Mixed Berries, Spinach, Banana, and Milk

## VITALITY

Strawberry Kefir, Mango, Banana, Strawberry, and Milk



# Helbachs Coffee Co.

Roaster & Kitchen

# Table of Contents

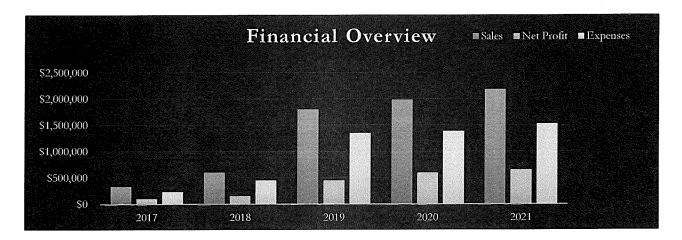
1.	Executive Summary
	Highlights
	Objectives
	Mission Statement
	Keys to Success
II.	Description of Business
	Company Ownership/Legal Entity
	Location
	Interior
	Hours of Operation
	Products and Services
	Suppliers
	Service
	Manufacturing
	Management
	Financial Management
III.	Marketing
	Market Analysis
	Competition

## **Executive Summary**

Helbachs Coffee Co. Is a locally owned family run coffee company and kitchen. We opened our first location in 2016 at 410 D'onofrio drive Madison, WI. Then in 2017 we opened our warehouse with roastery. Now in 2018 it is time to start expanding stores. Our goal is to open one new store every year for the next five years. Middleton Center will be our first of the five new stores. Our first location has been an amazing learning experience for all six partners. We have been able to go from nothing to; building a brand, roasting artisan, small batch coffee, training a successful kitchen and barista team, and being able to efficiently manage a coffeehouse.

## Highlights

The Below chart represents a 5-year sales stat and projection. 2017 is a full year at our current location, not including commercial bulk sales. Growth for 2019 assumes 2018's base times 3 (3x floorspace) and 10% growth. Helbachs suppliers currently all have substantial discounts when we increase purchasing power. Since the new location will almost triple purchasing power, our profit margins will increase in 2019 by over 5 percent.



## **Objectives**

For 2018 our goal is to be open by December 1<sup>st</sup> 2018. At our current location we don't have a ton of fluctuation in sales from season to season, but December is definitely our busiest month.

## **Mission Statement**

Helbachs Coffee Co; "We put our beans through hell.... To make your day heavenly."

## **Keys to Success**

Madison Metro area (Dane county) has a current population of 532,000 people. A stat from reuters.com said that sixty four percent of American's have a cup of coffee every morning. Just in Dane county alone that is 340,480 cups a day, and 124.3M each year. If we can capitalize on just 1 percent of that. It would be 1.2M cups per year, and 3,400 cups per day. Just in coffee sales that's \$8,513 per day, and \$3.1M a year.



## Description of Business

The Helbach Family has been chasing waves, sunsets, and good times around the globe since the day Joshua was born in 1996. From the beaches of California to the mountains of Argentina, to the back alleyways of Europe and the hilltop pagodas of Asia, we have been blessed to make the world our kids' classroom. Upon return from each adventure, we always say, "There is no place like Madison."

Since Melissa was 10 years old she dreamed of opening a "little cafe." Authenticity is our signature at Helbachs. The finely crafted espresso drinks house-made baked goods, and carefully curated breakfast and lunch menus are made up of tried and true favorites from the Helbach's home kitchen and are inspired by the family's love for cooking and their travels around the globe.

Over the past two and a half years of running a successful "little café" it is time to expand. Josh Helbach (our master roaster), went to Diedrich Coffee Roasters out in Idaho last fall to learn all he could about the art of roasting coffee. We then hired a consultant, who was a head roaster & partner at Copa Vida Coffee in San Diego. Josh apprenticed under him for 3 months to learn even more about the art. Since May of 2018 Josh has been roasting tasteful, artisan coffee blends for Helbachs Coffee Co.

With Josh being our master roaster, and Melissa Helbach our head chef, we feel like we have the tools and resources to expand into a larger café, while maintaining the feeling of a little welcoming café. This is precisely what we want to do at Middleton Center.

## Company Ownership/Legal Entity

Helbachs Cafe LLC which will operate as Helbachs Coffee Roaster and Kitchen. Helbachs has six partners. All are family members within the LLC. Casey Helbach is the CEO.

## Location

Helbachs Coffee Co. is an existing, thriving business that specializes in artisan coffee and food. The current location is at 410 D'onofrio Drive Madison, WI. The new store is located in T. Wall's new development; Middleton Center Phase 1. The store will face Hubbard Ave., and will be directly across the street from a new planned public space that will act as a park, public gathering place, and farmer's market.

## Interior

The space that will be leased is brand new and will require a build-out. Developer is allocating \$52 a square foot for this process, which will include wallcoverings, stock room, and bathroom. Space will have high ceilings that are exposed for a "loft like" feeling with polished concrete floors and a brick feature wall. Overall space is planned to be around 3,800 square feet, selling space roughly 3,550 square feet. The store will have a barista bar, coffee roaster, and full kitchen. The designers of Helbach's have been to hundreds of coffee houses throughout the world and are pulling ideas from each one, to create a welcoming rustic coffeehouse & kitchen.

## **Hours of Operation**

Hours of operation will be Mon-Sat 6:00am to 7:00pm, Sun 8:00am to 4:00pm.



## **Products and Services**

## Management

Currently Helbachs is primarily run by Josh Helbach (manager and head roaster) Melissa Helbach (head baker & chef) and Noah Helbach (head barista). This will continue at the new location in Middleton center. We will be adding another full-time manager for both locations, and Josh will be full-time head roaster. We will also be hiring a full-time head chef, and head barista.

## Financial Management

For 2018, target sales of 180,000 from November, 15<sup>th</sup> to January, 1<sup>st</sup> 2019 are planned to be an above breakeven yield. Following our ramp up period our breakeven assumption is 90,000 per month in 2019. Helbachs Coffee Co. planned goal is to do 120,000 per month. Our current revenue at 410 D'onofrio drive is 30,000. We believe with this space offering a full kitchen, roaster, larger barista bar, and quadrupling our seating capacity we can quadruple our revenue.

a <u>v</u>	Week	N. M 4.1.	
	TTCCK	<u>Month</u>	<u>Year</u>
4,285	\$30,000	\$120,00	\$1,440,000
3,214	\$22,500	\$90,000	\$1,080,000
1,071	\$7,500	\$30,000	\$360,000
5%	25%	25%	25%
	3,214 1,071	\$22,500 1,071 \$7,500	\$22,500 \$90,000 1,071 \$7,500 \$30,000

## Marketing

We have a saying at Helbachs that, "our customers walk in as strangers and leave as friends." We feel if we stay consistent with this theme, we will continue to grow our consistent, avid client basis. At our current location we have not done any formal marketing. Nate Helbach is the Head of Sales and Marketing. He manages and runs the social media, email campaigns, website, and subscriptions. When we started Helbachs back in 2016 Nate was given no budget for advertisement, because we had no funds for it. What he decided to do was go door to door and give out free coffee and "buy one get one free" lattes. To this day Helbachs has not spent a dime on marketing.

- Cross Marketing Helbachs Current location has over 1,000 consistent clients. (data pulled from square POS)
- Local Involvement Helbachs Coffee Co. will continue to target events and sponsorship in the greater Madison and Dane County area.
- Internet Marketing Local and National, focus on organic search and brand recognition, and Social.
- Email Weekly cadence, subscribers and profiling target audience.



## **Market Analysis**

Dane County is growing much faster than projected. The Wisconsin Department of Administration projected Dane County to grow by 42,547 over the 10-year period from 2010 to 2020. The county, however, already passed that number by 2016. From a Midwest perspective, the Madison region experienced the fourth highest metro growth rate, of 1.3 percent, from 2015 to 2016. Des Moines, IA topped this list with 2 percent, followed by Fargo, ND (1.9) and Sioux Falls, S.D. (1.5).

Helbachs Coffee Co. primarily focuses on targeting men and women ages 20 to 60 years old. Target customers are spread throughout the area. However, within the immediate surrounding area of Helbachs Coffee Co. neighborhoods of Blackhawk, West Middleton, and Bishops Bay, have the 4th highest average household income outside of Maple Bluff, Shorewood, and University Heights, with a much greater population. (Source DATAUSA: Dane County <a href="https://datausa.io/profile/geo/dane-county-wi/#">https://datausa.io/profile/geo/dane-county-wi/#</a>) Another primary source of clients Helbachs Coffee Co. attracts is the young college student for a study break.

## Competition

Competition for Helbachs Coffee Co. is almost nonexistent and not comparable. The overall market is completely void of a small batch coffeehouse and kitchen with an exquisite menu of entirely home-made goods. Notwithstanding, potential clients could go to Starbucks, Kwik Trip, or Barriques to get a morning coffee or treat, but none of those businesses have the level of artisan touch Helbachs crafts into each and every one of our home-made goods.



