

25263

ORIGINAL ALCOHOL BEVERAGE RETAIL LICENSE APPLICATION

Submit to municipal clerk.

For the license period beginning 20 ending 20

Table with columns: LICENSE REQUESTED, TYPE, FEE. Includes rows for Class A beer, Class B beer, Class C wine, Class A liquor, Class B liquor, Reserve Class B liquor, Publication fee, and TOTAL FEE.

TO THE GOVERNING BODY of the: Madison City of

County of Dane Aldermanic Dist. No. (if required by ordinance)

- 1. The named INDIVIDUAL PARTNERSHIP LIMITED LIABILITY COMPANY CORPORATION/NONPROFIT ORGANIZATION

hereby makes application for the alcohol beverage license(s) checked above.

2. Name (individual/partners give last name, first, middle; corporations/limited liability companies give registered name): Flambe Gourmet LLC

An "Auxiliary Questionnaire," Form AT-103, must be completed and attached to this application by each individual applicant, by each member of a partnership, and by each officer, director and agent of a corporation or nonprofit organization, and by each member/manager and agent of a limited liability company.

Table with columns: Title, Name, Home Address, Post Office & Zip Code. Lists Jessica Cattaneo and Angelo Cattaneo as owners.

3. Trade Name: Flambe Gourmet Business Phone Number: 608-320-2556

4. Address of Premises: 1 Sherman Terrace 102B Post Office & Zip Code: 53704

- 5. Is individual, partners or agent of corporation/limited liability company subject to completion of the responsible beverage server training course for this license period?
6. Is the applicant an employe or agent of, or acting on behalf of anyone except the named applicant?
7. Does any other alcohol beverage retail licensee or wholesale permittee have any interest in or control of this business?
8. (a) Corporate/limited liability company applicants only: Insert state WI and date 12/12/11 of registration.
(b) Is applicant corporation/limited liability company a subsidiary of any other corporation or limited liability company?
(c) Does the corporation, or any officer, director, stockholder or agent or limited liability company, or any member/manager or agent hold any interest in any other alcohol beverage license or permit in Wisconsin?

9. Premises description: Describe building or buildings where alcohol beverages are to be sold and stored. The applicant must include all rooms including living quarters, if used, for the sales, service, and/or storage of alcohol beverages and records. (Alcohol beverages may be sold and stored only on the premises described.) 1 Sherman Terrace 102B

- 10. Legal description (omit if street address is given above):
11. (a) Was this premises licensed for the sale of liquor or beer during the past license year?
(b) If yes, under what name was license issued?
12. Does the applicant understand they must file a Special Occupational Tax return (TTB form 5630.5) before beginning business?
13. Does the applicant understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in Section 2, above?
14. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor?

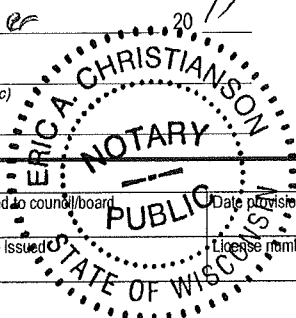
READ CAREFULLY BEFORE SIGNING: Under penalty provided by law, the applicant states that each of the above questions has been truthfully answered to the best of the knowledge of the signers. Signers agree to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another.

SUBSCRIBED AND SWORN TO BEFORE ME

this 12th day of December 2011

(Clerk/Notary Public) My commission expires 6/29/2014

Angelo Cattaneo (Officer of Corporation/Member/Manager of Limited Liability Company/Partner/Individual)
Jessica J. Cattaneo (Officer of Corporation/Member/Manager of Limited Liability Company/Partner)
(Additional Partner(s)/Member/Manager of Limited Liability Company if Any)



TO BE COMPLETED BY CLERK

Table with columns: Date received and filed with municipal clerk, Date reported to council/board, Date provisional license issued, License number issued, Signature of Clerk / Deputy Clerk.

Handwritten notes: LIC 1B.2011.01784, Registrar: 25263, PO-409, AD-2, MA-SHER TERR

15. Utilizing your market research, who would you project your target market to be?

All ages + skill levels.

16. What age range would you hope to attract to your establishment? 5+

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

Local publications, email. Catering + Cooking classes

18. Are you operating under a lease or franchise agreement? Yes (attach a copy) No

19. Owner of building where establishment is located: RPG

Address of Owner: 1 Sherman Terrace 102A 53704 Phone Number 608-301-2005

20. 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? Yes No

21. List the Directors of your Corporation/LLC

Jessica Cattaneo 5222 Trafalger Pl Madison WI 53714

Name Address

Angelo Cattaneo 5222 Trafalger Pl Madison WI 53714

Name Address

Name Address

22. List the Stockholders of your Corporation/LLC

Name Address % of Ownership

Name Address % of Ownership

Name Address % of Ownership

23. What type of establishment are you? (Check all that apply) Tavern Nightclub Restaurant

Other Please Explain. Cooking School

24. What type of food will you be serving, if any? All types

Breakfast Lunch Dinner

25. Please submit a sample menu with your application, if possible. What might eventually be included on your operational menu when you open? Appetizers Salads Soups Sandwiches Entrees

Desserts Pizza Full Dinners

26. During what hours of your operation do you plan to serve food? Only during classes.

27. What hours, if any, will food service not be available? Food will be served during classes.
28. Indicate any other product/service offered. Catering, event planning
29. Will your establishment have a kitchen manager? Yes No
30. Will you have a kitchen support staff? Yes No
31. How many wait staff do you anticipate will be employed at your establishment? 0
During what hours do you anticipate they will be on duty? _____
32. Do you plan to have hosts or hostesses seating customers? Yes No
33. Do your plans call for a full-service bar? Yes No
If yes, how many bar stools do you anticipate having at your bar? _____
How many bartenders do you anticipate you would have working at one time on a busy night? _____
34. Will there be a kitchen facility separate from the bar? Yes No
35. Will there be a separate and specific area for eating only? Yes No
If yes, what will be the seating capacity for that area? 20 ppl
36. What type of cooking equipment will you have? Stove Oven Fryers Grill Microwave
37. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products? Yes No
38. What percentage of your overall payroll do you anticipate will be devoted to food operation salaries?
30%
39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? 90%
What percentage of your advertising budget do you anticipate will be drink related? 10%
40. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? Yes No
41. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? Yes No
-

42. What is your estimated capacity? 40

43. Pursuant to Chapter 38.02 of the Madison General Ordinances, all restaurants and taverns serving alcohol beverages shall substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. For new establishments, the percentage will be an estimate.

Gross Receipts from Alcoholic Beverages	15%
Gross Receipts from Food and Non-Alcoholic Beverages	85%
Gross Receipts from Other	%
Total Gross Receipts	100%

44. Do you have written records to document the percentages shown? Yes No
You may be required to submit documentation verifying the percentages you've indicated.

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 this business according to law and that the rights and responsibilities conferred by the license(s), if granted will not be assigned to another. Any lack of access to any portion of a licensed premise during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

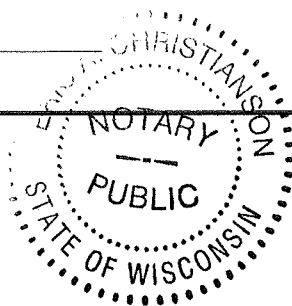
Subscribed and Sworn to before me:

this 12th day of December, 2011

Jessica L. Cattano
(Officer of Corporation/Member of LLC/Partner/Individual)

[Signature]
(Clerk/Notary Public)

My commission expires 6/29/2014



Appointment of New Liquor/Beer Agent

To be completed by Corporate Officer or Member of LLC

I, Jessica Cattaneo, officer/member for Flambe Gourmet LLC
(Corporation/LLC), doing business as Flambe Gourmet, authorize and appoint
Jessica Cattaneo (Name) as the liquor/beer agent for the premise
located at 1 Sherman Terrace Ste. 102B Madison WI 53704

Subscribed and sworn to before me this

12 Day of December, 2011

Jessica L. Cattaneo
Signature of Officer/Member

[Signature]
Notary Public, Dane County, Wisconsin
My Commission Expires 6/29/2011



To be completed by appointed Liquor/Beer Agent

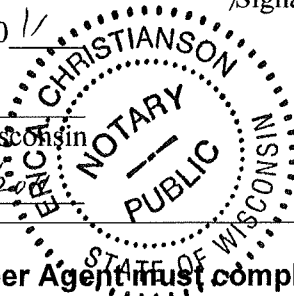
I, Jessica Cattaneo, appointed liquor/beer agent for
Flambe Gourmet LLC (name of Corporation or LLC), being first duly sworn
say I have vested in me, by properly authorized and executed written delegation, full authority
and control of the premise described in the license of such corporation or limited liability
company, and I am involved in the actual conduct of the business as an employee, or have a
direct financial interest in the business of the licensee, therein relating to the intoxicating
liquor/fermented malt beverage. The interest I have in the business is 50 %.

Subscribed and sworn to before me this

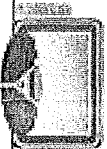
12th Day of December, 2011

Jessica L. Cattaneo
Signature of Agent

[Signature]
Notary Public, Dane County, Wisconsin
My Commission Expires 6/29/2011



The appointed Liquor/Beer Agent must complete the other side of this form.



VALIDATE ONLINE AT SERVINGALCOHOL.COM

CODE: SUWD80YPBR

ONLINE TRAINING

SERVING ALCOHOL INC
UNITED STATES OF AMERICA
team@servingalcohol.com



Jessica Cattaneo

has completed the Serving Alcohol Inc. approved course
Wisconsin Alcohol Seller-Server (2011)

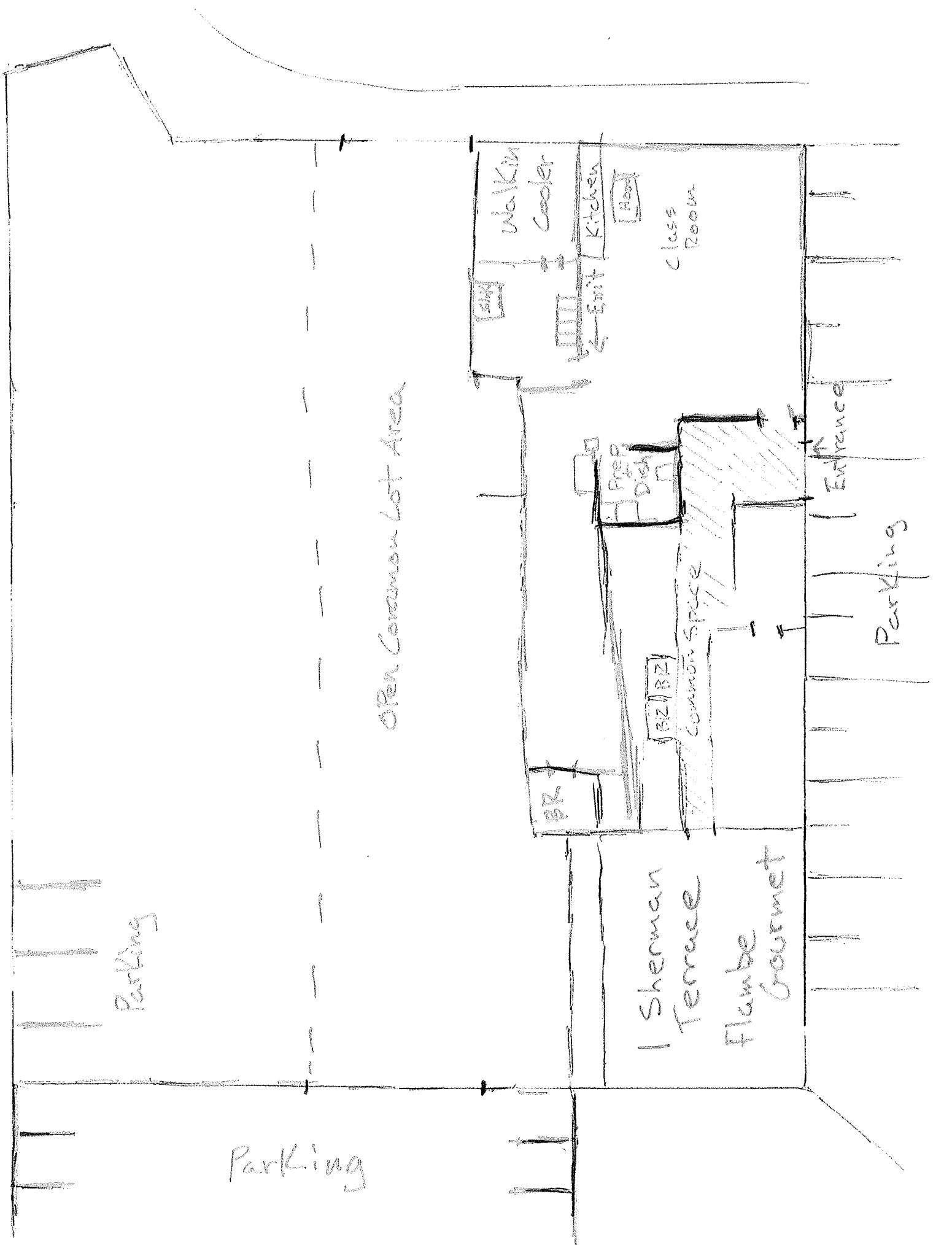
May 22, 2011

APPROVED BY THE STATE OF WISCONSIN SS-125.04
PROVIDER TRAINING IN COMPLIANCE WITH SS-134.66

STUDENT ACKNOWLEDGED UNDERSTANDING OF SS-134.88:
Restrictions on sale or gift of cigarettes or tobacco products: that state law prohibits selling tobacco products to any person under the age of 18; and failure to comply with these restrictions may result in a citation.

PERSONS COMPLETING THIS COURSE HAVE AGREED TO EXECUTE THE FOLLOWING POLICIES TO THE BEST OF THEIR ABILITIES:

- * CARD ANY PERSON 35 YEARS OF AGE OR YOUNGER
- * OBSERVE AND REPORT ANY CUSTOMER SHOWING SIGNS OF POSSIBLE IMPAIRED BEHAVIOR
- * RESPOND IMMEDIATELY TO ANY POSSIBLE PROBLEM SITUATIONS
- * DETERMINE THAT PEOPLE ENTERING THE PREMISES TO CONSUME ALCOHOL ARE OF LEGAL ALCOHOL DRINKING AGE AND RECORD THEM IF THERE IS ANY QUESTION AS TO THEIR AGE
- * ENSURE A PERSON MATCHES THEIR VALID LEGAL IDENTIFICATION



Parking

Parking

Open Common Lot Area

BR

Sherman Terrace

Flambe Gourmet

BR BR

Common Space

Prep Dish

Class Room

Walkin Cooler

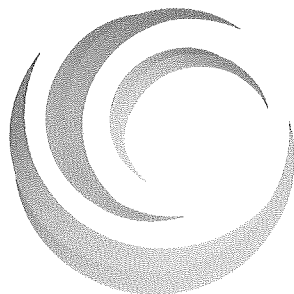
Kitchen

Exit

Entrance

Parking

FLAMBÉ GOURMET
CATERING | EVENTS | CLASSES



Business Plan

OWNERS- Jessica Cattaneo, Angelo Cattaneo

Flambé Gourmet Cooking School & Catering

Madison, WI

608-320-2556

angelo@flambegourmet.net

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II. Business Summary

Imagine yourself in your favorite restaurant—whether your tastes are upscale or simplistic, nothing beats indulging in that perfectly cooked meal that only that only a skilled professional can provide. But what if that professional chef could offer you a hands-on teaching experience transforming you you're your own personal chef and allowing you to prepare amazing meals for your family or entertain friends? Flambé Gourmet Cooking School can offer that and so much more!

In today's economy, obtaining a high-quality meal in an overly-priced restaurant is not always as feasible or desirable. Not only are the costs high, but many find that frequent dining out also adds inches to the waistline. As a result, many people are eating at home and relying on home-cooked meals to save money and eat healthier. These are two fundamental concepts of the Flambé Gourmet Cooking School and one of the greatest appeals of this business!

Flambé will offer a wide array of exciting cooking classes taught by professional Chefs who have worked at a variety of upscale restaurants in Madison. The classes will be taught in a relaxed professional setting and offer a hands-on experience that no other cooking school can provide. Customers can try their hand at technique at our lab style seating, or simply sit back and take it all in—but no matter one's learning style, the classes are open and inviting to all! Each customer takes home the recipes to the meals taught in the class and knowledge of the concepts and techniques needed to replicate the meal for their family and friends.

Flambé is not only a cooking school—it is a night out! With the hands-on experience and fun and outgoing personality of the Chefs, each cooking class is entertaining and exciting. Take a class with your significant other, a friend, or a family member—a cooking class at Flambé promises to be two hours of social interaction and an amazing meal, all while learning specific cooking techniques, healthier eating tips and walking away with amazing recipes used by professional chefs.

Have you ever wanted to learn to cook, but were too afraid to try? Do you want to know how to cook simply to feed your family? How about to entertain your friends and hold extravagant dinner parties? If you answered 'yes' to any of these questions, taking a class at Flambé Gourmet cooking school is for you! The classes are designed to cater to all individuals with an interest in cooking—from beginner to experienced, anyone can take a class and will feel comfortable in Flambé's relaxed environment. Flambé will also offer classes for children interested in cooking—or for a bonding experience, take a class with your young one to share in the experience together. We have plans to work with the community and provide a needed service to schools and the underprivileged, by offering community workshops during the day.

While Flambé's immediate goal is to provide hands-on cooking classes, its owners, Angelo and Jessica also provide catering services. This is an area that allows for great potential growth for Flambé and we

will eventually serve as a greater business front for catering. Flambé offers the unique experience to come take a class and experience Angelo's amazing food and infectious personality before deciding on a caterer. If you're planning a wedding, Flambé will also do monthly food tastings to try out specific entrees before making the important decision to go with a caterer. We are confident that after experiencing all that Flambé has to offer, the decision will be simple!

The culinary opportunities at Flambé are endless! Learn to cook like a professional chef and maintain a healthier lifestyle as a result. At Flambé, you will not only learn techniques that will allow you to save money by eating at home, but also to prepare amazing, high-quality, restaurant-style food that will wow your friends and keep your family coming back for more. Flambé offers an essential easy-going learning environment and an entertaining atmosphere that is sure to make the experience fun and exciting.

III. General Company Description

Flambé will offer cooking classes to the public in a comfortable setting where participation will be greatly encouraged. Future retail sales of culinary items like knives, pot and pans may be considered. This will also be our home base for Flambé catering.

Flambé believes that a return to the kitchen in our homes will strengthen the family and offer a healthier lifestyle. We will create excitement and educate people of all ages and levels of culinary aptitude.

Flambé has many goals, but most importantly to be financially successful, well known for customer satisfaction and a leader in our field. Our first year sales gross projection is \$200k, with a yearly increase of 20%.

Flambé will offer Madison its first full time cooking school focused on the people— accessible, unique, and a positive influence on the community. Our catering will become known for its reasonable price and delicious and wonderful selections.

Our services will be available to all—children and adults alike will enjoy our classes. Our catering covers all types of events. Typically, however, our focused demographic is for those with incomes over \$50k.

The public cooking school industry has been recently growing, along with interests in healthy living, saving money, reality TV food shows and a return to natural foods. In all major cities there are many flourishing cooking schools. Madison, however, lacks a full time cooking school. There are only two businesses (Orange Tree and Whole Foods) that offer classes. They both hold sporadic classes that always sell out. Each week, Flambé will offer classes during the day and in the evening as well as on weekends.

Catering has proven to be a recession-proof industry with a 10% increase last year. This is mainly due to upper-class clientele. Flambé's catering is growing quickly (\$6k average 2010 monthly sales), and with the addition of a "home base" where we can sample our products and prepare them in a professional setting, we expect to continue its growth. Both sides of Flambé will complement the other and act as a marketing tool for one other.

IV. About the Owners

Flambé is owned and run by Angelo Cattaneo and Jessica Cattaneo:

Angelo Cattaneo

Angelo has over 15 years experience working in restaurants, catering, food retail and cooking classes. He has recently spent the last three years as an Executive Chef in Madison. Prior to that, he managed kitchens in Madison and at Whole Foods Market. Since 2007 he has taught classes part time at Orange Tree, where his classes always sell out and he is consistently offered two classes a session. Angelo brings a “local personality” to Flambé as he has competed at the Food and Wine show, participated in Flavors of Madison and done cooking benefits for the Ronald McDonald House. Angelo is a chef of the people—personable, knowledgeable and has a contagious love for food. His culinary efforts have been well documented in Madison magazines and online.

Jessica Cattaneo

Jessica is a recent graduate of the University of Wisconsin-Madison where she obtained her Bachelor’s degree in 2007. Her college career and variety of professional work experience has equipped her with a wide variety of skill sets, but most importantly, excellent communication and organizational skills. Jessica is also exceptional at multi-tasking and prioritizing numerous tasks under often stressful conditions.

Excellent communication skills are vital to any professional work setting and Jess will not only enhance this particular setting in the everyday interactions with new customers/clients, but her outgoing personality and infectious attitude will also prove useful in advertising our new business and getting the word out to potential customers.

In addition to Jessica’s college career and experience, she has also worked in an upscale restaurant in downtown Madison and is no stranger to the fine dining scene in Madison. Jessica appreciates wonderful food and is both excited and compelled to assist others in developing the same appreciation as well as learning to lead and maintain healthier lives and enjoy doing so.

Partnership

By combining Angelo’s professional cooking and teaching expertise and Jessica’s excellent organizational and communication skills, Flambé will no doubt be a success. We believe our company’s strengths lie in staying “with the times” and leaving room for change and growth within an ever-changing society. Flambé will succeed due to the strengths that we as individuals bring to the business and we are excited to bring this business to life together.

V. Products and Services

Services

Our primary services include providing a wide variety of cooking classes to the public. These classes will change weekly and include everything from ethnic food themes to more specific food classes such as desserts. The classes will be based on demand and we will be open to customer suggestions to maintain interest and excitement. We will also introduce other local Chefs to teach several classes throughout the month as well both to ease the workload for Angelo and also to provide variety to regular customers. Along with cooking classes, Flambé will offer a variety of “skills” classes such as knife skills or other more specific cooking techniques offered for interested individuals.

Flambé’s primary focus will be a cooking school and catering. Angelo has years of experience with catering a wide variety of events and the goal is to make customers aware of Flambé as a potential caterer for their next event. Flambé has proven itself with its growing catering business and will now be a multi-service business offering cooking classes as well as catering events, small and large.

Competitive Advantages

Flambé will offer a number of competitive advantages—it will be the only business of its kind on the east side of Madison. The only other cooking schools or businesses that offer cooking classes that we are aware of are located on the West side of Madison. Flambé will also focus primarily on cooking classes—a concept that no other similar business in Madison maintains. In competition with other businesses that offer cooking classes, Flambé will be able to offer daily classes at a slightly lower cost and provide high-quality food and a hands-on experience in a relaxed setting. Flambé is designed to cater to a wide audience—it will accommodate those who want to learn how to cook highly upscale food to those who simply want to learn to make comfort food or develop basic cooking techniques. The possibilities are endless and Flambé will be open to customer suggestions to keep the interest high and to help regular class-goers obtain a wide variety of cooking skills.

Flambé will also be competitive by including an often looked past audience—children. In our research and conversations with potentially interested customers, many indicated an interest in either taking cooking classes with their children or enrolling their fascinated children in classes of their own. Flambé completely agrees with this idea and fully supports holding classes for all age groups. Flambé also hopes to serve as a resource to peak children’s interest in cooking and help teach them healthy eating concepts at an early age.

Pricing

The pricing structure at Flambé will be both competitive and varied. Typical classes will run anywhere from \$25 to \$60. The pricing will depend on the type of class offered; the cost of the ingredients used in particular

classes, the age group of the class, etc. Flambé also intends to reward customers that may elect to sign up for a series of classes and we may offer a slightly lower rate to do so. The catering services offered by Flambé will also be competitively priced—Flambé will offer high-quality and personal catering that many larger catering companies do not; therefore, our pricing will rightfully compete with that of larger companies. Flambé does leave room; however, to work with lower income customers and negotiate if need be to remain accessible to a very large and varied clientele.

VI. Marketing Plan

Angelo and Jess are very aware of and sincerely believe that marketing is essential to a successful business. No matter how great the product or service, it is only as good as the amount of people that are aware of its existence. Therefore, Flambé plans to get the word out about the business in a variety of ways starting from the day we sign the lease and begin building it.

We have researched various ways that we will advertise the business. We have already begun spreading the word and collecting an email database. Once the business gets under way, however, we will need to be more proactive and hope to do so in the following ways:

--**Website:** A catchy and appealing as well as easily-accessible website will be fundamental to Flambé's success. We plan to get this up and running before our doors open. This will be where people can learn all about the business as well as sign up for classes at the click of a mouse. The website will be a quick way to direct people to learn about the business without having to spend all the one-on-one time to get into detail about it with everyone we meet.

--**Radio and newspaper ads:** At least at the very start of the business, we would like to place an ad in the popular and widespread newspapers in Madison such as the Isthmus (a food and entertainment based paper), or Madison Magazine. We have discussed maybe trying to do a radio spot of some kind. These are more expensive marketing techniques, however, at the get-go may be very important and worth the extra dollar to spread the word.

--**Fliers:** A more inexpensive way we intend to market ourselves is by creating a catchy flier that highlights all that Flambé has to offer and placing them in target areas such as grocery stores (the Co-op), flier people's cars and post them at the many public advertisement spaces in Madison. Guerrilla style marketing has long been proven to jump start many small businesses.

--**Business cards:** We have professional business cards that contain our business phone number and website so that we can hand them out at all events and each time we are in a position to network.

--**Word-of-mouth:** Is definitely one of the most powerful marketing tools there is. We will continue to get the word out there and continuously work to convey our excitement about this venture—that contagious excitement can sometimes be enough motivation in itself to get someone to at least explore what the business is about.

VII. Start-up Expenses and Sales Forecast

While we have spent a lot of time developing our ideas for the business, we need to realistically assess our start-up costs and sales projection. This is important not only to determine the funding we need to get this started, but also to realistically assess how we will sustain business.

The advantages to our start-up costs are that we will have very low initial labor costs as Angelo and Jess will take care of the majority of the classes and management of the business. We do intend to introduce other Chefs into the mix to take on some of the classes and will compensate about \$100 per class to these individuals. We will take care of the food shopping and purchasing—they must only come and conduct the class. Another advantage is that customers pre-pay for the classes, so we will normally have the money up-front to put into food purchases.

Below is the breakdown of what we believe to be our total start-up costs as well as a low-end sales projection for our first few months/year in business. We came to this conclusion by overestimating and projecting the minimum amount of classes/sales we would need to break even and to make profit.

Start-up Costs	
1 st Month, Last month +Deposit	\$10,000
Insurance for Year 1	\$2,000
Paint and Lighting	\$750
Kitchen build (including appliances)	\$60,000
Marketing/Grand opening Costs	\$4,000
Tables and Chairs	\$2,000
Cooking equipment (pots/pans, etc.)	\$1,200
Decorating	\$2,000
Sign	\$1,400
Miscellaneous Expenses	\$2,000
Total Start-up costs	\$85,350

Beginning Monthly Costs Projection	
Rent	\$1,000
Loan	\$1000
Marketing	\$400
Utilities	\$1400
Total Monthly Expense	\$3,800

On the very low end, if we do 10 classes a week, averaging 12 people per class, and charging an average \$40 per class, and predict another \$7,000 in monthly catering sales, our monthly sales projection would be as follows:

Total Monthly sales (before taxes)	\$19,200
+ \$7,000 avg. monthly catering sales	\$26,200
-\$3,800 in monthly expenses	\$22,400
-\$4,000 labor	\$18,400
-\$3,500 in monthly food costs	\$14,900 (pre-federal/state tax)
Tax holding	\$5,500
Net	\$9,400

VII. Conclusions

In conclusion, we feel we have covered the major issues that we need to take into account in starting up our small business. There are other factors and details that we will also need to address as we get into depth in the start-up process such as managing payment from customers and developing our first several months' class schedules. But that is in the forefront of our minds and we are already beginning to formulate those ideas as they will need to happen in conjunction with the commencement of this business.

Factoring in what we believe to be a feasible start and a lower-end estimate of our actual sales and customer turnout, we feel that we will be able to sustain ourselves if we maintain that minimum and any additional classes or catering events we take on will only increase our sales and thus our monthly profit.

This is a relatively simple start-up in terms of a small business—but one that we expect to be a great success. With our business plan in tow, sufficient funding, and the ambition and enthusiasm we have maintained in the planning process, Flambé is sure to succeed and experience continuous and consistent growth.

2/2/11



Parking

Access

Parking

Open Common Lot Area

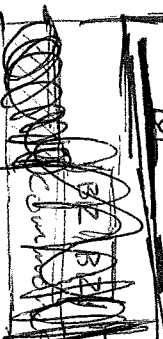
Office

BR

Panel

Column

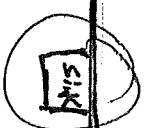
Bathroom



Space

Fence

TRIP



Walkin cooler

Exit

Hood



GATE

to the