Ma	City of Madison Liquor/Beer License Application On-Premises Consumption: Class B Beer Class B Liquor Class C Wine Class A Liquor Class A Liquor			
•	ction 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 mage delay your application process)			
2.	This application is for the license period ending June 30, 20_14			
3.	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. Red Zone of Madison, Inc.			
4.	Trade Name (doing business as) The Red Zone			
5.	Address to be licensed 1212 Regent Street			
6.	Mailing address 1212 Regent Street, Madison WI 537			
7.	Anticipated opening date August 15, 2013			
8.	Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2? ■ No □ Yes (explain)			
9.	Does another alcohol beverage licensee or wholesale permitee have interest in this business? ■ No □ Yes (explain)			
	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. 1206-1212 Regent Street. Three rooms (5000 square feet) plus courtyard & building (400 square feet),			
	1216 Regent Street kitchen, back bar and dry storage (2000 square feet).			
	On home Badger football games, premises include adjacent parking lot for beer garden			
	adjacent parking lot for beer garden			
11.	Attach a floor plan, no larger than 8 ½ by 14, showing the space described below.			
12.	Applicants for on-premises consumption: list estimated capacity625			

#30709

13.	Describe existing parking and how parking lot is to be monitored.				
	Parking is on-stre	et		AA-01/2-1/2-1/2-1	
14.	Was this premises	licensed for the sale of lie	quor or beer during the past lic	cense year?	
	·	cense issued toBrice		(name of licensee)	
	□ No ■ Yes, lic	erise issued to	5.1 1 5.11.1		
15.	☐ Attach copy of I	ease. Lin process	, will be submitted		
Sec This	ction C—Corpora s section applies to o	ate Information	ganizations, and Limited Liabili		
16.	Name of liquor lice	nse agent <u>Ricky</u> L. Imh	noff		
17.	City, state in which	agent resides McFarla	and, WI		
18.			d in the State of Wisconsin? _	37 years	
19.			 ind check form are attached.		
20.	• • • • • • • • • • • • • • • • • • • •		responsible beverage server tr	aining course?	
20.	•	•	. ,		
21.	□ No, but will complete prior to ALRC meeting ☑ Yes, date completed ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐				
22.			orporation or the members of y	our LLC.	
	Title	Ind check forms for each Name	City and State of Residence		
	President/CEO	Richard K. Booy	Vernon Hills, Illinois		
	Vice President	Ricky L. Imhoff	McFarland, Wisconsin		
	Vice President	Ryan W. Hoelker	Madison, Wisconsin		
	Sec/Treasurer	Patricia V. Gehler	McFarland, Wisconsin		
		,			
23.			. This is your agent for service		
	demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.				
	• •	Murphy & Desmond, 33 E. Main St. suite s	500, Madison WI 53703		
24.	Is applicant a subsid	diary of any other corpora	ation or LLC?		
	■ No ☐ Yes (ex	plain)			

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)
	ction D—Business Plan What type of establishment is contemplated? ■ Tavern ■ Nightclub ■ Restaurant □ Liquor Store □ Grocery Store □ Convenience Store without gas pumps □ Convenience Store with gas pumps □ Other
27.	Business description Multi-faceted entertainment venue: Sports bar, music venue, restaurant
28.	Hours of operation 11:00 a.m. to bar time
	Describe your management experience <u>See</u> attached
30.	List names of managers below, along with city and state of residence. Ricky L. Imhoff, McFarland WI
	Ryan W. Hoelker, Madison WI
31.	Describe staffing levels and staff duties at the proposed establishment Front of House Manager, Kitchen Manager, Bouncers, Wait Staff - 5 to 50 varying based on expected
	occupancy. The goal is to err on the side of over-staffing.
32.	Describe your employee training Employee Manual for general overview of policies. Each position will have 5-10 shift training periods with specific emphasis on responsible
	service, customer service, money handling, and job-specific training.
33.	Utilizing your market research, describe your target market. Upper-class students, alums, local residents (lunchtime - local business professionals, con
	struction crews, etc.) looking for quality food and entertainment.

29. Describe your management experience:

Rick Imhoff:

- -- 1.5 years with BSSI (Bill Scherck Sound, Inc.) as Stage Manager touring throughout the country setting up, coordinating and trouble-shooting all things related to sound systems for performances by bands such as Kiss, Kansas, Styx, Aerosmith, Rush and Ted Neugent
- -- 2.0 years
 - -- Personal guitar roadie for Ted Neugent
- -- Working with all sound techs, stage managers, etc. that were involved with Ted's national performances
- -- 7.0 years
- -- Manager for the rock band Falcon; handling bookings and transportation, hiring roadies and other crew while also being a guitar player in the band.
 - -- Owner of Peregrine Productions, Inc.
- -- 2.0 years Capital Polymers Production Supervisor
- -- 7.5 years Schoep's Ice Cream Production Lead and Assistant Foreman
- -- 1.0 year SubZero Corporation Production Lead and worked closely with management and the Engineering Department at the Wine Division

Ryan Hoelker:

- -- 5.0 years at State Street Brats
 - -- Catering Manager
 - -- Kitchen and Bar Manager
- -- 7.5 years at Stadium Bar
 - -- Restaurant Manager
 - -- Assistant General Manager
 - -- General Manager

34.	advertising?				
	Local print media, local radio, social media. Food, entertainment, and liquor/beer				
	(including local micro brews).				
35.	Are you operating under a lease or franchise agreement? ☐ No ■ Yes				
36.	6. 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 orig ☐ No ☐ Yes				
This	ction E—Consumption on Premises s section applies to Class B and Class C applicants only. Class A license applicants (consumption premises) may skip to Section F.				
37.	Do you plan to have live entertainment? ☐ No ☐ Yes—what kind? Primarily musical,				
	with potential for other acts such as comedians, spoken word performances, etc.				
38.					
39.	Standard har fare along with rotating daily energials outside regular me				
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? 11:00 a.m12:30 a.m.				
42.	What hours, if any, will food service <u>not</u> be available?12:30 a.m. to close				
43.	Indicate any other product/service offered. Red Zone retail promotional items				
44.					
45.	Will you have a kitchen support staff? □ No ■ Yes				
46.	How many wait staff do you anticipate will be employed at your establishment?15-20				
	During what hours do you anticipate they will be on duty? 11:00 a.m12:30 a.m.				
47.	Do you plan to have hosts or hostesses seating customers? ■ No □ Yes				
48.	Do your plans call for a full-service bar? No Yes If yes, how many barstools do you anticipate having at your bar? How many bartenders do you anticipate having work at one time on a busy night? 5 to 8				
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? $\frac{30 \text{ to } 40\%}{35\%}$
54.	If your business plan includes an advertising budget:
	What percentage of your advertising budget do you anticipate will be related to food? 30 to 40% 35 %
	What percentage of your advertising budget do you anticipate will be drink related? 25%
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:
	60 % Alcohol 20 % Food 20 % 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.
	ction F—Required Contacts and Filings 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.	l 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.	l 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
65.	l understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] □ No ■ Yes
66.	I understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in section 2, above. [phone 608-266-2776] □ No ■ Yes
67.	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
68. State Seller's Permit
Section G—Information for Clerk's Office 68. State Seller's Permit
70. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license? Contact person Rick Imhoff E-mail address rli19@yahoo.com Phone 608-576-2581 Preferred language for correspondence English
Read carefully before signing in front of a notary: 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. Subscribed and Sworn to before me: this Aday of August 1997 (Clerk/Notary Public) My commission expires 10 2013
DA CONTRACTOR OF THE PROPERTY
Clerk's Office checklist for complete applications
☐ Orange sign ☐ WI Seller's Permit Certificate (matching articles of incorporation) ☐ FEIN ☐ Notarized application ☐ Written description of premises ☐ Background investigation form(s) ☐ Form for surrender of previous license ☐ *Articles of Incorporation ☐ *Notarized Appointment of Agent ☐ *Corporation/LLC only ☐ Business Plan ☐ *Business Plan ☐ *Corporation/LLC only
Date complete application filed with Clerk's Office <u>4-24-13</u>
Date of ALRC meeting Date license granted by Common Council
Date provisional issued Date license issued License number \(\begin{aligned} \textit{LCL1B-2013-005} \textit{20} \\ \textit{2013-005} \textit{2013-005} \\ 2

Voluntary License Conditions applicable to the entire premises:

- 1) All staff and owner/managers shall make arrangements to attend the Madison Police Department Safer Bars Training when it becomes available.
- 2) Licensee shall train all staff in the provisions of Section 38.06(10), Madison General Ordinances, the Unruly Patron Ordinance, and institute a written policy that when a patron acts in a manner that is violent, abusive, indecent, profane or otherwise disorderly, to immediately contact the police and request the police to invoke the provisions of the ordinance.
- 3) Licensee shall institute a written policy and train all staff in that the licensee, its agents and employees may not sell, dispense or give away alcohol to any person who is under the influence of alcoholic beverages as that term is defined in Section 38.02, Madison General Ordinances, nor shall such person be permitted to be on the premises.
- 4) Except to bona fide employees, licensee shall not assign, delegate or in any manner cede supervision and control of security, finances, alcohol service, door receipts, or duties placed upon licensee by State Statute, City Ordinance, or these license conditions, with the exception f contracting with a state licensed private security business for security services.

Voluntary License Condition applicable to the Annex:

5) A method of determining an accurate capacity count will be used and the current count will be made available to any Madison Police officer upon request.