LICLIB-2013-00750

虚急
Madison

City of Madison Liquor/Beer License Application

Mad	Off-Premises Consumption: Class A Beer Class A Liquor Class A Liquor				
Sec 1.	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)				
	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.				
2.	This application is for the license period ending June 30, 20 12.				
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. Soukup Restaurant Group, inc.				
4.	Trade Name (doing business as) O.S.S.				
5.	Address to be licensed 910 Regent St.				
6.	Mailing address 1023 16th Ave. Monroe, WI 53566				
7.	Anticipated opening date <u>Jan. 1, 2014</u>				
8.	Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2? No May Yes (explain) Also agent/owner Bannartner Cheese Store, inc. M				
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. The first floor of the building located at 910.912 Regent St., as well as the outdoon fenced area on the North side of building				

11.	. 図 Attach a floor plan, no larger than 8 ½ by 14, showing the space described above.				
12.	Applicants for on-premises consumption: list estimated capacity 60 inside 60 outside				
13.	Describe existing parking and how parking lot is to be monitored.				
	There is only an alley shared with neighbor, will not				
	be used for customer parking				
14.	Was this premises licensed for the sale of liquor or beer during the past license year?				
	⊠ No □ Yes, license issued to (name of licensee)				
15.	☐ Attach copy of lease.				
This	etion C—Corporate Information section applies to corporations, nonprofit organizations, and Limited Liability Companies only. sproprietorships and partnerships, skip to Section D.				
16.	Name of liquor license agent Christophen Soukup				
17.	City, state in which agent resides Monoce, WI				
18.	How long has the agent continuously resided in the State of Wisconsin?				
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 四 Yes, date completed <u> </u>				
21.	State and date of registration of corporation, nonprofit organization, or LLC. $WL, 8-15-2013$				
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				
	Christopher Sonup Monroe, WI Tyler Soukup Monong, WI				
	Tyler Johnson, W.F				
	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. Christophen Soukap				

24.	Is applicant a subsidiary of any other corporation or LLC?				
25.					
	or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin? No M Yes (explain) Agent/Owner Baumgantner Cheese Stone, inc. Monnee				
	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 Fast casual restaurant with soda, been, and milk shakes				
28.	Hours of operation 11:00 A.M. until 11:00 p.m., possibly later				
29.					
30.	List names of managers below, along with city and state of residence. Jeshua Boll Monroe, WI Dustin Bornenga Monroe, WI				
31.	Describe staffing levels and staff duties at the proposed establishment Two managers, one head chef, 5-6 support staff in Kitchen, 5-6 support staff in front of house.				
32.	Describe your employee training <u>Several</u> weeks of "on the job" training with managers, as well as responsible beverage courses				
	for front of house staff				

	This restaurant will be geared towards all demographics, including			
	college students, families, health come staff and patients at neighboring clinic.			
34.	Describe how you plan to advertise and promote your business. What products will you be advertising?			
	We will be primarily depending on social media to			
	advertise our food, which will feature a frequently changing			
	maenu			
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? □ 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?			
38.	. What age range do you hope to attract to your establishment? 1-99			
39.	. What type of food will you be serving, if any? □ 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?			
42.	What hours, if any, will food service <u>not</u> be available?//A			
43.	Indicate any other product/service offered.			
44.	Will your establishment have a kitchen manager? □ No ☑ Yes			
45.	Will you have a kitchen support staff? □ No 尨 Yes			
46.	How many wait staff do you anticipate will be employed at your establishment?			
	During what hours do you anticipate they will be on duty?			
47	Do you plan to have hosts or hostesses seating customers? © No. C. Yes			

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

48.	Do your plans call for a full-service bar? 凶 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?				
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? 凶 Stove □ Oven 罓 Fryers ☑ Grill 図 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? 95				
54.	If your business plan includes an advertising budget:				
What percentage of your advertising budget do you anticipate will be related to food?					
	What percentage of your advertising budget do you anticipate will be drink related?				
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?				
56.	Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association?				
	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:				
25	<u>30</u> % Alcohol <u>70 - 7√</u> % Food % 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.				
	tion 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 函 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 및 Yes				
62.	I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. □ No 园 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				

6 5.	5. I 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 w ☑ No ☐ Yes	holesaler beyond 15 days for be	er or 30 days for liquor?		
Sec	ction G—Information for Cle	rk's Office			
68.	. State Seller's Permit				
69.	Federal Employer Identification Number 46-3424412				
70.	D. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?				
	Contact person Christophen	Soukup			
	E-mail address Chrissoukup				
	Phone 608-214-1959	Preferred language			
71.	Corporate attorney, if applicable:	Name			
	Phone	E-mail			
the a to op grant will b	d carefully before signing in front of above information has been truthfully of perate the business according to law, a ted, will not be assigned to another. L be deemed a refusal to permit inspecti- icense.	completed to the best of the knowle and that the rights and responsibiliti ack of access to any portion of lice	dge of the signer. Signer agree es conferred by the license(s), i nsed premises during inspection	s if	
Subs	scribed and Sworn to before me:				
this	Brdday of August, 20	<u>13</u>	•		
Él	Kuk Muller (Notary Public)	(had	//Member of LLC/Partner/Sole Propriet		
•	ommission expires January 10		Mienber of Ecoreather/Sole Propriet	UI)	
Cleri	k's Office checklist for complete applic	ations			
□ V (r □ F	Orange sign VI Seller's Permit Certificate matching articles of incorporation) EIN lotarized application /ritten description of premises	 ☐ Background investigation form ☐ Form for surrender of previous ☐ *Articles of Incorporation ☐ *Notarized Appointment of Ag * Corporation/LLC only 	s license		
Date	complete application filed with Clerk's Offi	ce			
	of ALRC meeting Date I				
∪ate	provisional issued Date li	cense issued Licens	e number	_ '	

out door Seating mea

	<u> </u>	Building		
		Kitchen/Service Counter	Bath roc	m 9
	. /			
				Main Entry
deliverys		Indoor	Seating area	