



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

1. If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
 Yes (language: Chinese)
 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.

2. This application is for the license period ending June 30, 2014.
 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.

Ming Yang Enterprise LLC

4. Trade Name (doing business as) World Buffet

5. Address to be licensed 499 D'onofrio Drive Madison W.I 53719

6. Mailing address 499 D'onofrio Drive Madison W.I 53719

7. Anticipated opening date 4/01/2014

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 permittee have interest in this business?
 No Yes (explain) _____

Section B—Premises

10. 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.

(Formerly pedros restaurant) main Dining room
outside ~~patio~~ patio basement Storage area. Building
is 10,500 sq. foot

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 300 seat

13. Describe existing parking and how parking lot is to be monitored.

Existing parking lot will be monitored by Cammera.

14. Was this premises licensed for the sale of liquor or beer during the past license year?

No Yes, license issued to pedros Restaurant (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 James Min Jiang

17. City, state in which agent resides 1012 Fiedler Ln unit 24 madison 53713

18. How long has the agent continuously resided in the State of Wisconsin? 15 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 10/1/2005

21. State and date of registration of corporation, nonprofit organization, or LLC.

12/23/2013

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
	James Min Jiang	1012 Fiedler Ln Unit 24 madison
	Qiu Fang chen	3400 Brugger PL McFarland WI 53558

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.

James Min Jiang

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) World Buffet Monrovia James Min Jiang

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 _____
27. Business description Asian, American Buffet Restaurant

28. Hours of operation 10:00 Am - 10:00 pm
29. Describe your management experience 15 years As Same Business

30. List names of managers below, along with city and state of residence.
Self Employee _____

31. Describe staffing levels and staff duties at the proposed establishment _____
Total 15 Employees: 7 Kitchen Staffs &
5 Dinning room Staff
32. Describe your employee training All Employees train for one week
Before working on their own.

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

Local area median income

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

News paper Radio Valpak Magazine

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

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? _____

38. What age range do you hope to attract to your establishment? Between 30-60

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 (Buffet)

41. During what hours of operation do you plan to serve food? All

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

43. Indicate any other product/service offered. None

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? 5

During what hours do you anticipate they will be on duty? 10:00 Am - 10:00 pm

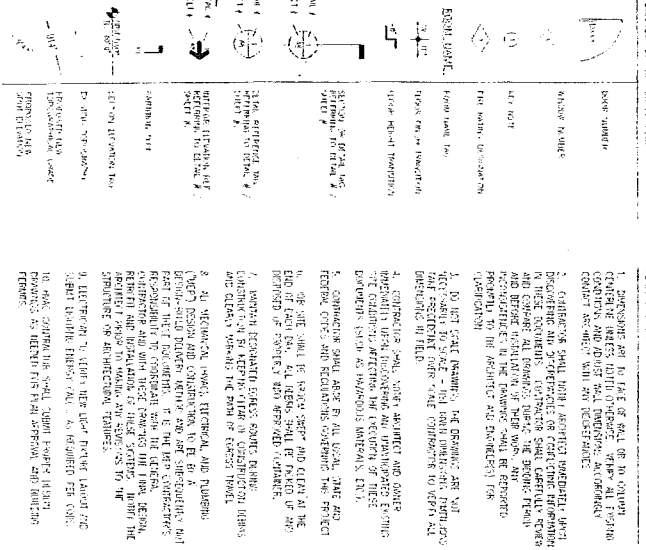
47. Do you plan to have hosts or hostesses seating customers? No Yes

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? _____
49. Will there be a kitchen facility separate from the bar? No Yes *(there will be no sit down bar)*
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? 100%
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? 95%
 What percentage of your advertising budget do you anticipate will be drink related? 5%
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:
5 % Alcohol 95 % 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.

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

SPECIAL USE AND ABBREVIATIONS:



GENERAL NOTES:

1. CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FOR CONSTRUCTION FROM ALL APPLICABLE AGENCIES.
2. CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FOR CONSTRUCTION FROM ALL APPLICABLE AGENCIES.
3. CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FOR CONSTRUCTION FROM ALL APPLICABLE AGENCIES.

PROJECT DATA:

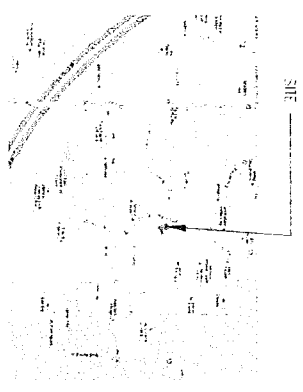
LOCATION: 499 DONFRIO DRIVE, MADISON, WISCONSIN
PROGRAM: RESIDENTIAL
BUILDING TYPE: 30 UNIT APARTMENT BUILDING
CONSTRUCTION TYPE: CONCRETE/STEEL
GENERAL CONTRACTOR: SHULFER CONSTRUCTION, INC.
ARCHITECT: JACQUES SAATCHI & ASSOCIATES, INC.
DATE: 10/15/2011

ACROSS SHEET:

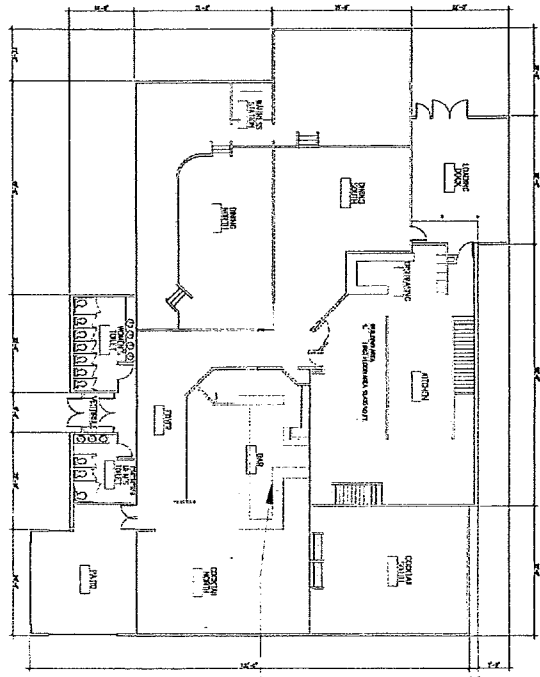
NO.	DESCRIPTION
1	REVISION TO SECTION 05050 - CONCRETE
2	REVISION TO SECTION 05050 - CONCRETE
3	REVISION TO SECTION 05050 - CONCRETE

OLD WORLD BUFFET

499 DONFRIO DRIVE, MADISON, WISCONSIN
FOR CONSTRUCTION



2 LOCATION PLAN



1 EXISTING PLAN

CONTACTS:
 ARCHITECT: JACQUES SAATCHI & ASSOCIATES, INC.
 200 N. MICHIGAN ST., SUITE 1000
 ANN ARBOR, MI 48106
 TEL: (734) 975-1000
 FAX: (734) 975-1001
 www.jacques-saatchi.com



COVER SHEET

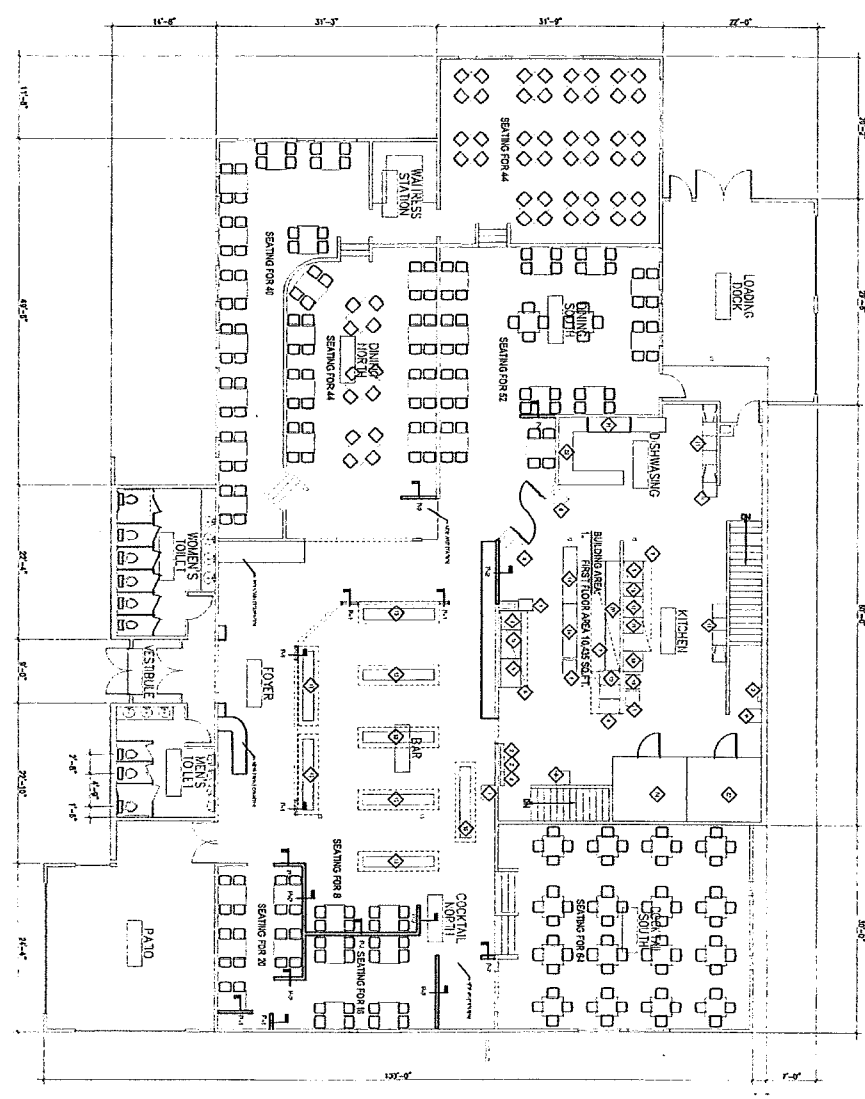
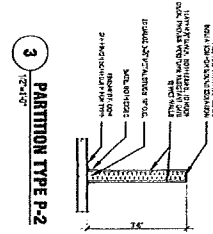
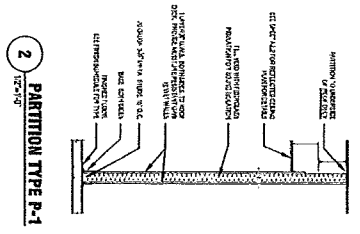
OLD WORLD BUFFET

499 DONFRIO DRIVE
 MADISON, WISCONSIN



SHULFER
 CONSTRUCTION, INC.

01-25-11
 FOR CONSTRUCTION



1 FLOOR PLAN
15'-0"



- EQUIPMENT NOTES**
- ◇ HAND SINK
 - ◇ ELECTRICAL PANEL
 - ◇ SINK
 - ◇ DRAINAGE
 - ◇ FLOOR
 - ◇ AIR DUCT
 - ◇ EXHAUST FAN
 - ◇ ST. SINK
 - ◇ HOOD EXHAUST
 - ◇ FRYER
 - ◇ DRYING PAN
 - ◇ SINK W/ HOT WATER
 - ◇ HOT WATER TANK
 - ◇ COOLER
 - ◇ SINK
 - ◇ HOT CORNER
 - ◇ STOVE
 - ◇ CHARRED STEEL TABLE
 - ◇ SINK
 - ◇ SINK DRAIN
 - ◇ AIR CONDENSER
 - ◇ SINK
 - ◇ WALK-IN FREEZER
 - ◇ WALK-IN COOLER