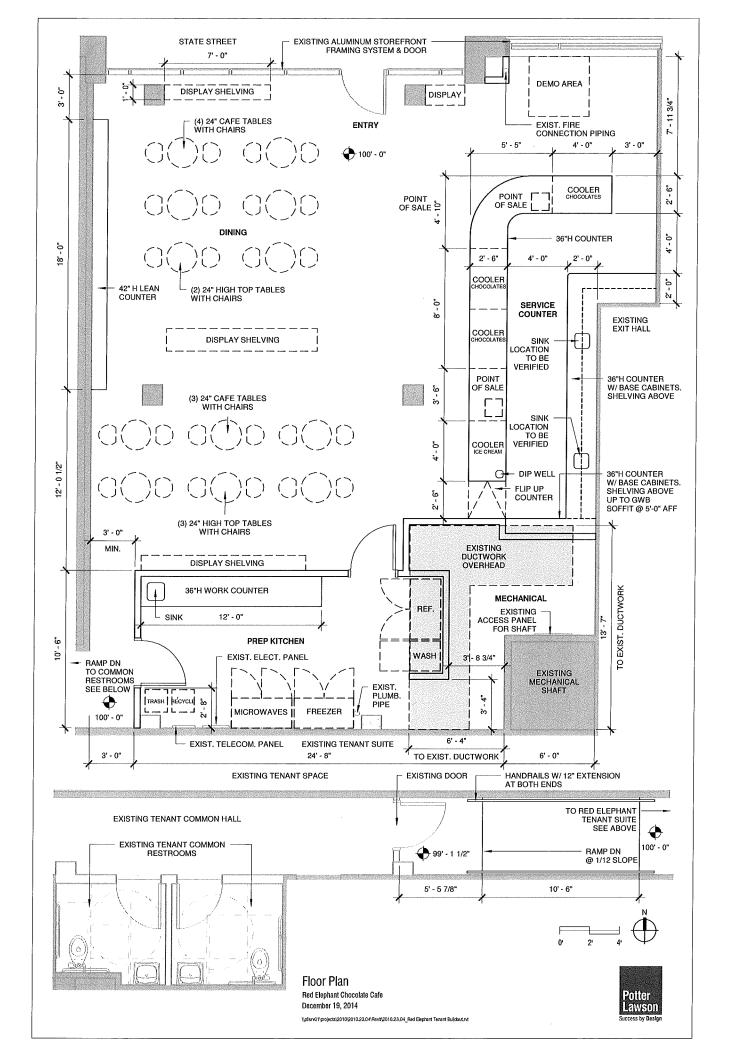
| | 36667 LICLIB-2014-01269 |
|-------------|--|
| Mad | City of Madison Liquor/Beer License Application On-Premises Consumption: Class B Beer Class B Liquor Class C Wine Off-Premises Consumption: Class A Beer Class A Liquor |
| Se 0 | If needed, a qualified interpreter can be provided at no charge to 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_15 |
| 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 Elephant, LLC owned by Archard Koenings Trade Name (doing business as) Red Elephant Chocolate |
| 4. | · |
| 5. | Address to be licensed 119 state St Unit 105 Madison, W) 53703 |
| 6. | Mailing address 333 N Broodway St. Milwankeg 61 532,02 |
| 7. | Anticipated opening date 2/6/15 |
| 8. | Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2? 区 No 口 Yes (explain) |
| 9. | Does another alcohol beverage licensee or wholesale permitee have interest in this business? |
| | ™ No □ Yes (explain) |
| 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. |
| 4 | Block 100 Property, Unit 105, 119 Ster St. |
| 50 | Block 100 Proporty, Unit 105, 119 Step St. Madison, W 1 53703. Expect to have outside side walk serving when weether permits |
| 6, y | side walk serving when weather permits |
| 4 | 1534 sq feet, wine derage in Display cabinet +storage room |

| 11. | 图 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 30 | |
| 13. | Describe existing parking and how parking lot is to be monitored. | |
| | <u>h</u> ,@. | |
| 14. | Was this premises licensed for the sale of liquor or beer during the past license year? | _ |
| | ☑ No ☐ Yes, license issued to (name of license | e) |
| 15. | ⋈ Attach copy of lease. | |
| This | ction C—Corporate Information s section applies to corporations, nonprofit organizations, and Limited Liability Companies only. e proprietorships and partnerships, skip to Section D. | |
| 16. | Name of liquor license agent <u>Richard Koenings</u> City, state in which agent resides <u>Milwankee</u> , WI | |
| 17. | City, state in which agent resides Milwaykee, 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 Yes, date completed | |
| 21. | State and date of registration of corporation, nonprofit organization, or LLC. | |
| 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 | |
| | President Richard Boenings Milwaukee W | |
| | Mamber Lawrence Laux Dousman (0) Member Rex Capuell Racine (0) | |
| | 7,000 / 7,400 / | |
| | | |
| | | |
| | | |
| 23. | Registered agent for your corporation or LLC. This is your agent for service of process, notice demand required or permitted by law to be served on the corporation. This is not necessarily to same as your liquor agent. | |

| 24. | Is applicant a subsidiary of any other corporation or LLC? |
|-----|---|
| 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 A Chocolok Cafe that produces, serve sage its |
| | chocolor products or products containing chocolor (bakery, ice |
| | cream, coffe, tea). Sell wine, cheese, & non-food items |
| | related to or in association with chocologo or elephants |
| 28. | Hours of operation who days 1/2-8p when de 100-10p adjusted for exemts |
| 29. | Describe your management experience 35 yrs basiness mgt + 5 years |
| | chowlake basiness met |
| | |
| 30. | List names of managers below, along with city and state of residence. |
| | Bichard Koenings Milwoukee, W/ |
| | Slizabeth Swirth Barlington, 101 |
| 31. | Describe staffing levels and staff duties at the proposed establishment |
| | Batrocen 1+ 4 persons producing & selling products |
| | product product |
| 32. | Describe your employee training Prior preferred experience + |
| | Red Slophant orientation + periodic training |
| | |

| 33. | Utilizing your market research, describe your target market. |
|------|---|
| u | freming chocolote is enjoyed by ongone 8-80, 60-65% |
| | are women concentrated in the 20-60 age grown |
| 34. | Describe how you plan to advertise and promote your business. What products will you be advertising? |
| | Sected ned a print, rodio, digital. Chocolate |
| | |
| 35. | Are you operating under a lease or franchise agreement? ☐ No ឪ 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? |
| 39. | What type of food will you be serving, if any? <u>snaks</u> desserts ☑ Breakfast □ Brunch □ Lunch □ Dinner |
| 40. | Submit a sample menu if applicable. What will be included on your operational menu? ☐ Appetizers ☐ Salads ☐ Soups ☐ Sandwiches ☐ Entrees ত 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? |
| 43. | Indicate any other product/service offered. non-food items themed technical at a |
| 44. | Will your establishment have a kitchen manager? □ No ☒ Yes |
| 45. | Will you have a kitchen support staff? □ No Д Yes |
| 46. | How many wait staff do you anticipate will be employed at your establishment? nove, counter |
| | During what hours do you anticipate they will be on duty? |
| 47. | Do you plan to have hosts or hostesses seating customers? 又 No 口Yes |

| 48. | Do your plans call for a full-service bar? 反 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 幫 Yes |
| 50. | Will there be a separate and specific area for eating only? |
| | □ No ৷ Yes, capacity of that area |
| 51. | What type of cooking equipment will you have? □ Stove ৷ Oven □ Fryers □ Grill ৷ 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? <u>35</u> / |
| | If your business plan includes an advertising budget: |
| | What percentage of your advertising budget do you anticipate will be related to food? <u>90 7</u> 0 |
| | 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? ☑ 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: |
| : | 20 % Alcohol 70 % Food 10 % Other |
| 58. | Do you have written records to document the percentages shown? 耳 No 口 Yes You may be required to submit documentation verifying the percentages you've indicated. |
| Sec | ction 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 점 Yes |
| 62. | I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. □ No 枢 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 |





Madison Café Business Plan

It is the intention of Red Elephant LLC to open its second upscale Chocolate Café at 119 State St Madison, WI by Valentine's Day 2015.

The concept of a Chocolate Café is to provide a comfortable but upscale environment to appreciate the special qualities and sociability of chocolate in its many forms.

To accomplish that, seating will be part of the Café per the current space plan. There will also be a demonstration area to show the process and steps involved in creating and decorating some of the chocolate products we produce. We also provide fun and interesting facts and information about both chocolate and elephants, which we refer to as 'cocoaphacts' and 'elephacts', and weave them through presentations or trivia events we refer to as the 'history and mystery' of Chocolate.

We are Red because of the 2 most important chocolate days of the year, Christmas and Valentines. We are Elephant because of their intelligent and social nature and family structure; characteristics we think apply to connoisseurs of premium and artistic chocolates

As at our 2 year old Third Ward Milwaukee Chocolate Café, it will feature creative premium chocolate products, hand made and artistically designed and decorated. They will be sold out of the case and packaged.

Bakery, various drink products, and non-food items will also be available as are set forth in the Sample Menu. However, new for this location will be wine by the glass and cheese options to provide another extension to our Chocolate Café concept and personality.

Richard Koenings, founder Red Elephant Chocolate

December 2014





Madison Café preliminary Sample Menu

Individual chocolates or bakery or drink items range in price from \$1 to \$8. Packaged chocolates generally range from \$3 to \$60. Special order products are available with personalized elements.

Chocolates: bulk out of the case or pre-packed boxes, trays, cello wrapped, and closed tubs in various milk or dark chocolates hand painted with cocoa butter, dipped, molded, or tumbled

Truffles: seasonal and daily flavors, shapes, and artistry

Clusters (caramel and nuts) Meltaways (various flavors

Sea Salt Caramels

Figures: solids, on sticks/pops or various shapes and colors

Peanut butter/caramel/marshmallow figures seasonal

Chocolate covered trail mix (nuts and dried fruit

Bars plain and with nut, fruit, and various complementary ingredients

Finely ground dark chocolate for hot chocolate, chocolate coffee, or topping

Finely ground cocoa beans for cocoa bean tea

Bakery items: from the counter case

Cake bites

Chocolate covered Oreo cookies, rice crispies, pertzels, etc

Cake slices

Chocolate whipped cream puff

Ice creams, by the scoop, cones, shakes

Cheeses plated with or w/o wine and chocolates

Wine, coffee, hot chocolate, tea by the glass/cup to be of various sizes varieties and sources

Non food items themed to chocolate and elephants such as plush figures, games, ornaments, books, prints, etc

December 2014