42229



On-Premises Consumption: Class B Beer Class B Lic Off-Premises Consumption: Class A Beer Class A Lic

Class B Liquor Class C Wine Class A Liquor Class A Cider

1CUB-2016-00213

### Section A – Applicant

Madison

- 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\_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.

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- 4. Trade Name (doing business as) Friends of the ZOO
- 5. Address to be licensed 10010 South Kandall Ave Madison
- 6. Mailing address <u>Same</u>
- 7. Anticipated opening date already open
- 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)
- Does another alcohol beverage licensee or wholesale permitee 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.

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- 11. Z 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 \_\_\_\_\_\_
- 13. Describe existing parking and how parking lot is to be monitored.

unci

- 14. Was this premises licensed for the sale of liquor or beer during the past license year? □ No I Yes, license issued to Sarah Mupny (name of licensee)
- 15. If 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.

- Name of liquor license agent <u>Sarah Muphy</u>
   City, state in which agent resides <u>Pounette</u> Wisconsun
- 18. How long has the agent continuously resided in the State of Wisconsin? 13 (Lac
- 19. 
  Appointment of agent form and background check form are attached.
- 20. Has the liquor license agent completed the responsible beverage server training course?

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

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22. In the table below list the directors of your corporation or the members of your LLC.

Title	Name	City and State of Residence
Beard Member	Thomas I-lanson	McTanand WI
· · · · · · · · · · · · · · · · · · ·	Jeff Bonner	Merrimac WE
		i Middleien WE
	Chase Inda	Cottage Grove WT
	Christure Senty	Vertha WI
	Amy Supple.	Verona WE
·	Shrie Kupy	Maduren WI
	Kana Ali and	1 Jacliscon 14

23. Registered agent for your corporation of 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.

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24. Is applicant a subsidiary of any other corporation or LLC?

III-No II 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)

### 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 <u>Zoo</u>
27. Business description <u>The Zoo hosts</u> <u>Several</u> <u>Catered</u> <u>events</u>

through out the year. We would like to serve liquice, beer and were at these events

- 29. Describe your management experience <u>Fifteen years working in</u> He food and beverage, and hospitality industry
- 30. List names of managers below, along with city and state of residence.

31. Describe staffing levels and staff duties at the proposed establishment There is a

part time Staff of 40-50 8 and a seasonal

32. Describe your employee training Employees are trained by Shadowing a manager There's a lot of hands on training. All staff go thru a customer Service program as Twell. 33. Utilizing your market research, describe your target market.

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

- 35. Are you operating under a lease or franchise agreement?
- 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? D No D Yes-what kind? At Certain

a Small Might

- 38. What age range do you hope to attract to your establishment? <u><u>Famulus</u></u>
- 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? <u>9:30am 5:00pm</u>

42. What hours, if any, will food service not be available? N/A

- 43. Indicate any other product/service offered. N/A
- 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?  $\underline{N/A}$ During what hours do you anticipate they will be on duty?
- 47. Do you plan to have hosts or hostesses seating customers? 
  ☐ No □ Yes

48.	Do your plans call for a full-service bar? If No I 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? $\Box$ No $\Box$ Yes $\mathcal{N}/\mathcal{A}$		
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?		
	Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?		
53.	What percentage of payroll do you anticipate devoting to food operation salaries?		
54.	If your business plan includes an advertising budget:		
	What percentage of your advertising budget do you anticipate will be related to food?/o		
	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 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?		
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		
	2 % Alcohol 98 % Food 76 % Other		
58.	Do you have written records to document the percentages shown? INO I Yes You may be required to submit documentation verifying the percentages you've indicated.		
	tion 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.		
60.	I understand that I am required to host an information session at least one week before the ALRC meeting.		
61.	I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session.		
62.	I agree to contact the Police Department District Captain for this location prior to the ALRC meeting.		

- 63. I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting.
- 64. I agree to contact the neighborhood association representative prior to the ALRC meeting. □ No □ Yes

### Henry Vilas Park Zoological Society Business Plan for Class B Beer, Class B Liquor and C Wine License

The Henry Vilas Park Zoological Society hosts several catered events throughout the year. The majority of these events are fundraisers for the zoo. The money that's generated through these fundraisers help us maintain the zoo, provide for the animals and continue to carry on the tradition of keeping the zoo free for families and friends to enjoy. In hopes to generate more money for the zoo the society would like to be able to serve beer, wine and liquor during a few of our events.

There are several people on our staff that have completed the responsible beverage server training course. During times when alcohol is available they will be responsible for serving all alcoholic beverages and monitoring our guests for any safety issues.

All alcohol inventories will be monitored and controlled by the Foodservice Manager. Since we will only be serving beer, wine and liquor during special events there will be a limited amount on hand. There is a storage area in the basement of the upper food stand where we plan to keep the alcohol inventory locked up.



# Henry Vilas Zoo

Concession Menuboards - 24"W x 36"H Full Menu 03.19.15

Fountain Soda Small \$2.29 Medium \$2.89 Large \$3.99 Pepsi Det Pepsi Mountain Dew, Det Mountain Dew, Bootleed Water \$3.00 Apple Julice \$3.00 Milk \$3.00 Milk \$3.00 Frozen Slush \$2.29 Coffee \$2.29 162 162 162 162 162 162	Pepperoni or Sausage Cheese Slice \$4.29 Slice \$3.99 Whole Pie \$16.99 Chicken Strips \$5.29 Summer Salad \$4.49 Glacier Salad \$4.49 Add chicken \$1.50 BEVERAGES	SANDWICHES Make it a Meal for \$4.00 The Grizzly Burger \$6.79 Portabella Mushroom Sandwich \$5.99 Grilled Chicken Sandwich \$6.29 Turkey Wrap \$4.29 Hamburger \$4.29 Cheeseburger \$5.29 Klement's Hot Dog \$4.29 Wisconsin Brat \$4.29 Corn Dog \$4.29 Misconsin Brat \$4.29 PIZZA & MEALS
Sour Wower \$1.42 Cookie Sandwich \$1.90 Lee Cream Sandwich \$1.90 Sundae Nut Cone \$1.90 Sundae Nut Cone \$1.90 Function Chiller \$5.29 Frozen strawberry lemonade Funky Monkey \$5.29 Barna & ree cream flavors blended together & topped with crushed Oree Cookies Polar Fusion Pasich Mango Smoothle, made with 100% fruit Juce	Pretzel Cheese With Ranch Sup E CREAM . \$2.99 Dish fie Cone \$3.99 Chocolate Chip George Doug Chocolate Chip George Doug	KID'S MENUMake it a Meal for \$3.00Turkey Sandwich\$3.29Peanut Butter & Jelly Sandwich\$2.99Corn Dog\$3.49Hot Dog\$3.49Chicken Tenders\$3.99Fresh Fruit Cup\$4.49Squeezable Yogurt Tube\$1.50Apple Sauce\$1.50SIDES & SNACKS\$1.50French Fries\$3.29Kisconsin Cheese Curds\$1.49Chocolate Chip Cookie\$1.49

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Anna Vilas Hall Terrace Entrance





Primate Building

Service area









HENRY VILAS ZOO Arctic Exhibit







Food service Storage Building