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Mad	Off-Premises Consumption:   Class A Beer   Class A Liquor   Class A Cider
<b>Sec</b> 1.	If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?  Yes (language: MANDALIN)  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 \( \subseteq \subseteq \).
3.	List the name of your □ Sole Proprietor, □ Partnership, □ Corporation/Nonprofit Organization o □ Limited Liability Company exactly as it appears on your State Seller's Permit.
	Hua Va LLC
4.	Trade Name (doing business as)
5.	Address to be licensed 429 Commerce Dr Maddeson WT 5379
3.	Mailing address 429 Commerce Dr. Madison WI 53719
7.	Anticipated opening date Exciting business
3.	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.  He will store the beer in the conferrat the cost of 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.  He will store the beer in the conferrat the cost of the sales, service, and sold and stored.  See Year Served on the tables.
	Counter

11.	☐ 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.  Northing is outside the building.
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 Sole	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
	City, state in which agent resides Wadison Wit
18.	How long has the agent continuously resided in the State of Wisconsin?
	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.
	Wisconsin 2014
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 Yajun Tu Madroon WI
23.	Registered agent for your corporation or LLC. This is your agent for service of process, notice of demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

Is applicant a subsidiary of any other corporation or LLC?
□ No 1 Yes (explain) Zhong Mao USALL C
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)
tion D—Business Plan What type of establishment is contemplated? □ Tavern □ Nightclub 苽 Restaurant □ Liquor Store □ Grocery Store
☐ Convenience Store without gas pumps ☐ Convenience Store with gas pumps
□ Other
Business description <u>Dine in or Take-out chinese Food</u> Restautant.
- 10:00 Pm VD:30 P.W. F.S. +
Hours of operation 10 iv a. M 10 vo v v v v v v v v v v v v v v v v v v
Describe your management experience Working and Manager
Hours of operation 10:00 a.m - 10:00 Pm. NO:30. P.M. F. Sat  Describe your management experience Working and Manager  at Happy Wok for 8 years. Good management
skills. Sicressful beadership.
List names of managers below, along with city and state of residence.
Va Jun Tu Madizon WI
Cai Hua Zhou Madison WI
Describe staffing levels and staff duties at the proposed establishment
Describe your employee training Employees are trained in Samitzing took service, handling Food rules, how to stope food label and check
Sam Tring Jood Gervice, handling tood
rules, how to stope food, label and Check
temperature and expiration date fores clean.

33.	Utilizing your market research, describe your target market.
	To in crease pusiness by adding liquar.
34.	advertising?
	We advertise in Newspapers. Print proches to districte to hotels around us and send to veryfor
	frood area through MSpate.
35.	Are you operating under a lease or franchise agreement?   No X 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? _20 ~ 50.
39.	What type of food will you be serving, if any? □ Breakfast □ Brunch ☒ Lunch ☒ Dinner
	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? 10 00 00 00 00 00 00 00 00 00 00 00 00
42.	During what hours of operation do you plan to serve food? $0:0000.0000.00000000000000000000000000$
43.	Indicate any other product/service offered. Chinese Food. Drinks (Sida)
44.	Will your establishment have a kitchen manager? □ No ឪ Yes
45.	Will you have a kitchen support staff? □ No ជ 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? $\frac{10:00  \text{A.M.} - 10:00  \text{O.m.}}{10:30  \text{F.}}$ Do you plan to have hosts or hostesses seating customers? $\frac{1}{2}$ No $\frac{1}{2}$ Yes
47.	Do you plan to have hosts or hostesses seating customers? 以 No ロ Yes しょうりんこう

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
50.	Will there be a separate and specific area for eating only?
	□ No ☆ Yes, capacity of that area <u>�� 6</u>
51.	What type of cooking equipment will you have?  ☑ Stove □ Oven ☑ Fryers □ Grill ☑ Microwave
	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? $\alpha = 25 / 0$
54.	If your business plan includes an advertising budget:
	What percentage of your advertising budget do you anticipate will be related to food? 1070
	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:
	<u>56</u> % Alcohol % 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.
Sec	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. $\Box$ No $\Box$ Yes
61.	I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. $\Box$ No $\Box$ 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

Business Plan Most of our customers are adults. We have dining - in seats over go. If we have beer, we can in crease our business. We Will advertise after we get the lisence for Beer.

Happy Woks
H29 Commerce Dr.
Wadison WI 52719

