50246

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		Off-Premises Consumption: ☐ Class B Beer ☐ Class B Liquor ☐ Class C Wine  Off-Premises Consumption: ☐ Class A Beer ☐ Class A Liquor ☐ Class A Cider
<b>Se</b> (1.	If need interpre ☐ Yes ☐ No	a — Applicant ed, a qualified interpreter can be provided at no charge to you. Would you like an eter? (language:) (If you answer no and you do require an interpreter, the ALRC will refer your application bsequent meeting and this may delay your application process)
	costo a □ Sí, le □ No.	d requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin alguno. ¿Le gustaría tener un/a intérprete? enguaje Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su d.
2.	This ap	pplication is for the license period ending June 30, 20 <u>18</u> .
3.		name of your □ Sole Proprietor, □ Partnership, ■ Corporation/Nonprofit Organization or ted Liability Company exactly as it appears on your State Seller's Permit.
	Nortl-	n Central Management, Inc.
4.	Trade N	Name (doing business as) Tru by Hilton
5.	Addres	s to be licensed 8102 Watts Road, Madison, WI 53719
6.	Mailing	address PO Box 620994, Middleton, WI 53562
7.		ated opening dateApril 11, 2018
8.	named	pplicant an employee or agent of, or acting of behalf of anyone except the applicant in question 3?  □ Yes (explain)
9.	Does a	nother alcohol beverage licensee or wholesale permitee have interest in this business?
	■ No	☐ Yes (explain)
	Describ Include service, stored o	—Premises e in words the building or buildings where alcohol beverages are to be sold and stored. all rooms including living quarters, if used, and any outdoor seating used for the sales, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and only on the premises as approved by Common Council and described on license. ttached.

11.	■ Attach a floor p	lan, no larger than 8 ½ by	14, showing the space descri	bed above.						
12.	Applicants for on-premises consumption: list estimated capacity Total building capacity is 417									
13.	Describe existing parking and how parking lot is to be monitored.  There are 100 parking spaces at the property. Parking is for hotel guests.									
		<u> </u>								
14.	Was this premises licensed for the sale of liquor or beer during the past license year?									
	■ No □ Yes, I	icense issued to		(name of licensee)						
15.	☐ Attach copy of lease.									
This	section applies to	rate Information corporations, nonprofit org d partnerships, skip to Sec	anizations, and Limited Liabili ction D.	ity Companies only.						
16.	Name of liquor lice	ense agent Stephanie E	Bracken							
		n agent resides_Cottage Gr								
18.	•		d in the State of Wisconsin? _	15 years						
19.	Thew long has the agent continuously resided in the state of visconism.									
20.			esponsible beverage server tr	aining course?						
	•	No, but will complete prior to ALRC meeting ■ Yes, date completed 4/27/2004								
21.										
22.		list the directors of your co	orporation or the members of y	your LLC.						
	Title	Name	City and State of Residence							
	Director	David A. Lenz	Madison, WI							
	Director	Kris Lenz	Madison, WI							
	Director	Jonathan D. Bogatay	Fall River, WI							
		-		_						
	,									
23.		or permitted by law to be so or agent.	<ul> <li>This is your agent for service erved on the corporation. This</li> </ul>							

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24.	Is applicant a subsidiary of any other corporation or LLC?  ☐ No ☐ Yes (explain) North Central Group, Inc. is the sole owner of North Central Management, Inc.								
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) See attached statements.								
<b>Se</b> (26.	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 Hotel								
27.	Business description Beer and wine will be sold to hotel guests from a market located in the hotel lobby.								
28.	Hotel & lobby market will be open 24/7. Beer and wine will be sold during hours allowed by law.								
29.	Describe your management experience North Central Management, Inc. will manage the								
	day-to-day operation of the hotel and has over 30+ years of experience managing								
	hotels with responsible liquor operations.								
30.	List names of managers below, along with city and state of residence.  Stephanie Bracken, Cottage Grove, WI								
	Amy Simchak, Oconomowoc, WI								
31.	Describe staffing levels and staff duties at the proposed establishment Regional Manager, General								
	Manager, Operations Manager, Front Office Manager. All are involved in the day-to-day operations and								
	management of the hotel.								
32.	Describe your employee training All employees who woll be involved in selling beer/wine from the								
	lobby market will complete the online Safe Serv class.								

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33.	Utilizing your market research, describe your target market.  Hotel guests										
34.	Describe how you plan to advertise and promote your business. What products will you be advertising?  N/A										
	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.										
·	Do you plan to have live entertainment? ■ No □ Yes—what kind?										
38.	What age range do you hope to attract to your establishment? Various age groups; hotel guests										
39.	What type of food will you be serving, if any? Prepackaged snacks will be sold from the market  ☐ 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? Prepackaged snacks will be available for purchase 24/7										
42.	What hours, if any, will food service <u>not</u> be available? N/A										
43.	Indicate any other product/service offered. Sundries, water, soda, snacks.										
44.	Will your establishment have a kitchen manager? ■ No □ Yes										
45.	Will you have a kitchen support staff? ■ No □ Yes										
<b>4</b> 6.	How many wait staff do you anticipate will be employed at your establishment? N/A										
	During what hours do you anticipate they will be on duty? N/A										
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
50. <b>≡</b>	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? $^{N/A}$ $\Box$ Stove $\Box$ Oven $\Box$ Fryers $\Box$ Grill $\Box$ Microwave
52.	Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products? $\hfill\Box$ No $\hfill\Box$ Yes $\hfill$ N/A
53.	What percentage of payroll do you anticipate devoting to food operation salaries?
54.	If your business plan includes an advertising budget: N/A
	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? ■ No □ Yes
56.	Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? $\blacksquare$ No $\square$ 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: $\frac{20}{20}$ % Alcohol $\frac{40}{20}$ % Food $\frac{20}{20}$ % 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.
	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. □ 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 Deputy Clerk prior to the ALRC meeting. ☐ No ☐ Yes
64.	I agree to contact the neighborhood association representative prior to the ALRC meeting. $\hfill\square$ No $\hfill$ Yes
65.	I intend to operate under the alcohol license within 90 days of the Common Council granting this license. The license shall be considered surrendered if not issued within 90 days of being granted. ☐ No ☐ Yes

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66.	I understand we must file a business. [phone 1-800-93						turn (	TTB	form	5630	0.5) b	efore	e begi	nning
67.	. 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													
68.	Is the applicant indebted to ■ No □ Yes	any wh	olesal	er be	yond	15 da	ays fo	or be	er or	30 d	ays fo	or liqu	uor?	
	tion G—Information fo													
69.	State Seller's Permit 4	6	0	0	0	0	0	5	8	2	4	3	0	3
70.	. State Seller's Permit 4 5 6 0 0 0 0 5 8 2 4 3 0 3 Federal Employer Identification Number 46-3793484													
71.	. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?													
	Contact person Christin	е Но	ebe											
					.cor	n								
	E-mail address choebel Phone 608-662-3628	3	Pref	erred	llang	uage	En	glis	sh					
72.	Corporate attorney, if applic	able: N	Name .	Cat	her	ine	Gill	ma	n					
	Phone 608-662-3615													
the a	d carefully before signing in fabove information has been trutterate the business according to ted, will not be assigned to anothe deemed a refusal to permit in incense.  Scribed and Sworn to before many day of	nfully co law, and ther. La spectful sp	omplete nd that ack of a NEABA OTAR	the rinccess	he be ghts a s to ar isal is	nd re	he kn spons	owled sibilitie	dge o	f the s	signer ed by t	. Sig	ner ag cense(	rees s), if
(Clerk	Motory Public)	Marin Con	WISC	JAN HILL	10	ficer of	Corne	ration	/Memb	er of L	I C/Par	tner/S	ole Proj	orietor
· ()	ommission expires <u>II ( / / /</u>	3030	annalithians.	-	(0)		Colpo	714110111		01 01 1	.20/1 41		<i>p</i> .o	
Cler	k's Office checklist for complete	applica	itions			*)								
V (I	Orange sign VI Seller's Permit Certificate matching articles of incorporation EIN lotarized application /ritten description of premises	on)	*A □ *N	orm fo rticles otariz	r surre	ender corpoi pointi	of pre ration ment	evious	s licer	nse		Leas Sam	r Plans se nple Me ness F	enu
Date	complete application filed with Cle	rk's Offic	e								•			
	of ALRC meeting									•				
Date	provisional issued	Date lic	ense is:	sued			L	icens	e num	ber				_ ==

## City of Madison Liquor/Beer License Application Tru by Hilton

## 10.) Premises description:

The premises is a 106 room, 46,725 sq. ft limited service hotel with 4 floors plus an outdoor patio area. The Tru by Hilton hotel will include a small, in-house market located in the hotel lobby (shown as the Command Center 129 on the 1<sup>st</sup> Floor Plan). The market is intended for hotel guests to purchase snacks, beverages (including beer and wine), and other sundries. The market will be located on the first floor at the front desk area shown as area 129 on the plans and will be managed by North Central Management, Inc. Alcohol will be stored in closet 136A shown on the 1<sup>st</sup> Floor Plan.