



Alcohol and Gaming Commission of Ontario
Licensing and Registration
90 SHEPPARD AVE E SUITE 200
TORONTO ON M2N 0A4
Fax: 416-326-8711
Tel: 416-326-8700 or 1-800-522-2876 toll free in Ontario

Municipal Information

The information requested below is required in support of all applications for a new Liquor Sales Licence or outdoor areas being added to an existing Liquor Sales Licence.

Section 1 - Application Details

Premises Name Dancing Noodle	Premises Telephone Number 905-604-8268		
Contact Name Haibo Liu	Contact's Telephone Number 416-829-9138	Email Address haibo.liu@hotmail.com	
Address 3235 Highway 7 East, Unit 16817	City / Town Markham	Province / State ON	Postal Code L3R 3P3

Does the application for a Liquor Sales Licence include:

- ☒ Indoor areas
☐ Outdoor areas

Section 2 - Municipal Clerk's Official Notice of Application for a Liquor Sales Licence in your Municipality

Municipal Clerk:

Please confirm the "Wet/Damp/Dry" status below.

Name of village, town, township or city where taxes are paid: (If the area where the establishment is located was annexed or amalgamated, provide the name of the Village, Town, Township or City was known as)

Is the area where the establishment is located:

- ☐ Wet (for spirits, beer, wine) ☐ Damp (for beer and wine only) ☐ Dry

Note:

Specific concerns regarding zoning or non-compliance with by-laws must be clearly outlined **in a separate submission or letter within 30 days of this notification.**

Signature of Municipal Official	Title
Address of Municipal Office	Date YYYY MM DD



Liquor Licence Questionnaire

The Corporation of the City of Markham

To evaluate your Liquor Licence Application, you are required to complete this Questionnaire.

Submit the all required documentation to the Clerk's Office by mail or in-person to the address below.

City of Markham
Clerk's Office
Legislative Services Department
101 Town Centre Boulevard
Markham, Ontario
L3R 9W3

Attention: Public Services Assistant

If you have any questions about this Questionnaire, please call 905-477-7000 ext. 2366.

Liquor Licence Questionnaire Checklist

The following items **must** be submitted with this completed Questionnaire to the Clerk's Office:

- ✓ Applicable fee;
- ✓ A sample menu; and,
- ✓ Copy of the floor plan showing the layout, areas that require licensing, seating arrangements, washrooms (show fixtures) and exits.

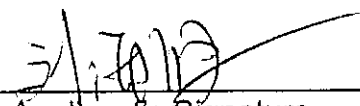
Applicant Contact Information

First Name Haibo Li		Last Name Liu	
Street Number 97	Street Name Jefferson Forest Dr.		Suite/Unit Number
City Richmond Hill		Postal Code L4E 4J4	Province O.N
Telephone Number 416-829-9138	Mobile Number 416-829-9138	Email haibo.liu@hotmail.com	

Restaurant Information

Name of Restaurant Dancing Noodle			
Street Number 3235	Street Name Highway 7 East		Suite/Unit Number 16 & 17
City Markham		Postal Code L3R 3P3	Province O.N.

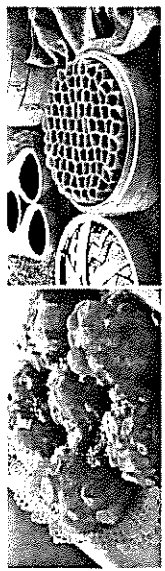
What is the closest major intersection to the restaurant? <u>Highway 7 East / Rodick</u>	What is the distance between the restaurant and the closest residential area? (in kilometres) <u>1 kilometre</u>
Does the restaurant have a valid Business Licence issued by the City of Markham? ☒ Yes ☐ No Business Licence Number: <u>19121437EE</u> If no, please note that a Business Licence is required.	Does the restaurant have a working Fire Alarm System? ☒ Yes ☐ No
Type of restaurant (select one) ☐ Family ☐ Roadhouse ☐ Sports Bar ☒ Fine Dining ☐ Take Out ☐ Cafe	
What, if any, entertainment or amusements will be provided in the restaurant? (select all that apply) ☐ Karaoke ☐ Live Entertainment ☐ Casino ☐ Off-Track Betting ☐ Arcade	
Is the liquor licence application for an expansion of the existing operations? ☐ Yes ☒ No If yes, please provide the <u>current</u> existing maximum seating capacity: _____ If no, please provide the <u>planned</u> existing maximum seating capacity: <u>102</u>	
Location History	
Has a Building Permit been applied for or obtained for this location? ☒ Yes ☐ No Building Permit Number: <u>16138966 000 00 AL</u>	
Was the location previously used as a restaurant? ☒ Yes ☐ No If no, a Building Permit is required. Contact Building Services at 905-477-7000 ext. 4870 for more information.	
If the location was previously used as a restaurant, has construction or alteration been proposed? ☐ Yes ☒ No If yes, please provide Alteration Permit Number: _____	


Applicant's Signature

May 28th, 2019
Date

DRY ON THE TONGUE!
你吃过，你会吃!

厨师推荐



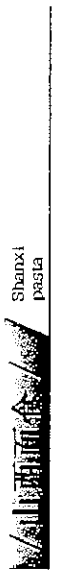
油糕 (4个一盅)
The oil cake
\$8.99/盅 VIP 7.99/盅



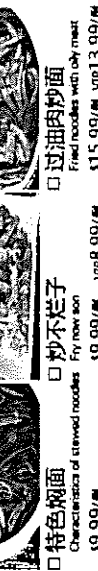
三晋蒸四碗
Shensi Steaming Four-Dishes
\$26.99/盅 VIP 24.99/盅
猪肉/丸子/海味豆腐/海带/金针菇



香酥走地鸡
Crispy Deep-Fried Chicken
\$26.88/只 VIP 24.88/只
Special Assorted Meat-Pot
\$15.88/450g VIP \$13.88/450g



山西刀削面
Shanxi Noodle Soup
\$15.99/碗 VIP 13.99/碗



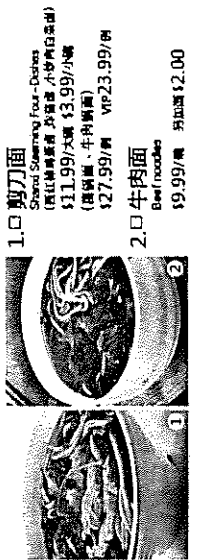
过油肉炒面
Fried noodles with oily meat
\$15.99/碗 VIP 13.99/碗



手擀面
The hand hammer
\$7.99/碗 另加汤 \$2.00
\$12.99/碗 VIP \$11.99/碗



金线米
Golden millet
\$12.99/碗 VIP \$11.99/碗



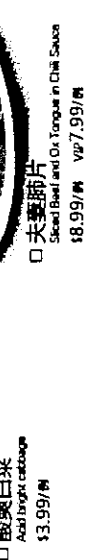
1. 剪刀面
Shensi Steaming Four-Dishes
猪肉/牛肉/鸡肉/羊肉/豆腐/金针菇/海带/丸子/海味豆腐/海带/金针菇
\$11.99/大碗 \$3.99/小碗
(猪肉/牛肉/鸡肉/羊肉)
\$27.99/碗 VIP 23.99/碗



2. 牛肉面
Beef noodles
\$9.99/碗 另加汤 \$2.00



猫耳朵 (新面)
The cat's ear
\$11.99/大碗 \$3.99/小碗



刀削面
Take up surface
\$7.99/大碗 另加汤 \$2.00



刀削面
Take up surface
\$7.99/大碗 另加汤 \$2.00



刀削面
Take up surface
\$7.99/大碗 另加汤 \$2.00



刀削面
Take up surface
\$7.99/大碗 另加汤 \$2.00



老汤牛肉
Beef in sauce
\$18.99/碗 VIP 7.99/碗



陈醋腌菜
Vinegar Pickled Pork
\$18.99/碗 VIP 7.99/碗



刀削面
Take up surface
\$7.99/大碗 另加汤 \$2.00



刀削面
Take up surface
\$7.99/大碗 另加汤 \$2.00



刀削面
Take up surface
\$7.99/大碗 另加汤 \$2.00



刀削面
Take up surface
\$7.99/大碗 另加汤 \$2.00



刀削面
Take up surface
\$7.99/大碗 另加汤 \$2.00

山西宴

山西宴

小炒系列

Stir-fry series



□ 大厨师炖牛肉
Old Chef Beef Stew
\$19.99/份 VIP 17.99/份



□ 水煮肉片
Stir-fried Meat Slices
\$16.99/份 VIP 14.99/份



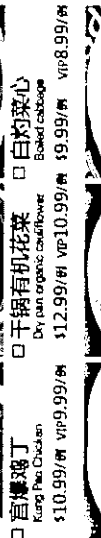
□ 酸辣肥牛
Beef in Sour Soup
\$118.99/份 VIP 16.99/份



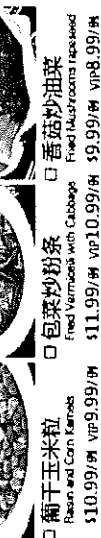
□ 山西孜然羊肉
Fried Pork Slices with Cumin
\$15.99/份 VIP 13.99/份



□ 鱼茄子煲
Fish-flavored eggplant pot
\$12.99/份 VIP 11.99/份



□ 干锅有机花菜
Dry pan organic cauliflower
\$12.99/份 VIP 10.99/份



□ 宫爆鸡丁
Kung Pao Chicken
\$10.99/份 VIP 9.99/份



□ 包菜炒粉条
Fried Vermicelli with Cabbage
\$11.99/份 VIP 10.99/份



□ 香菇炒油菜
Fried Mushrooms with vegetable
\$9.99/份 VIP 8.99/份

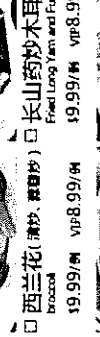
□ 山西大烩菜
Shanxi Hei Cai
\$16.99/份 VIP 14.99/份



□ 糖醋丸子
Sweet and sour balls
\$15.99/份 VIP 13.99/份



□ 土豆丝 (酸辣炒、尖椒炒、醋溜、酸辣)



□ 地三鲜
The three fresh
\$9.99/份 VIP 8.99/份



□ 干炸蘑菇
Dry fry the mushrooms
\$11.99/份 VIP 9.99/份



□ 田园椒香鸡
Garden chicken
\$14.99/份 VIP 12.99/份



1. 风味熬鱼
The boiling fish flavor
\$19.99/份
2. 酱香大骨头
Big spiced bone
\$15.99/份
3. 雁北肉勾鸡
Yanbei chicken hook
\$15.99/份
4. 酱梅肉
Sauce meaty
\$15.99/份



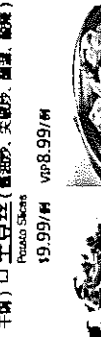
□ 回锅肉
Sichuan style stir-fry pork
\$16.99/份 VIP 14.99/份



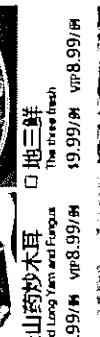
□ 铁板黑椒牛柳
Iron plate black pepper beef
\$16.99/份 VIP 14.99/份



□ 铁板培根土豆泥
Matched iron bacon
\$12.99/份 VIP 10.99/份



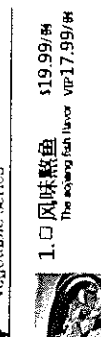
□ 铁板香嫩牛双筋
Sicy Beef Tender Trippennyaki
\$18.99/份 VIP 16.99/份



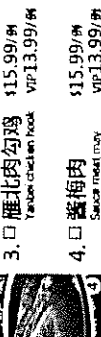
□ 铁板蒜苗培根
Garlic and Fungus Trippennyaki
\$14.99/份 VIP 12.99/份



□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



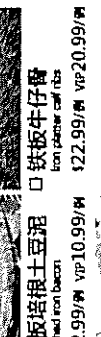
□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



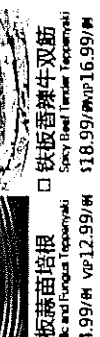
□ 铁板黑椒牛柳
Iron plate black pepper beef
\$16.99/份 VIP 14.99/份



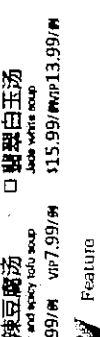
□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



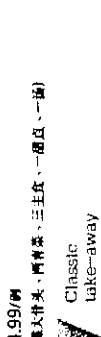
□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



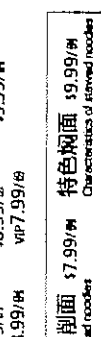
□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



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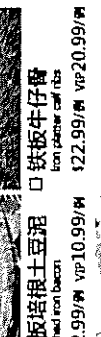
□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



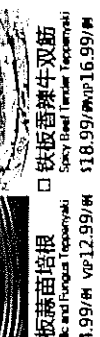
□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



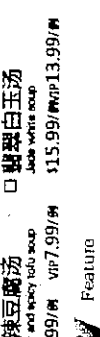
□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



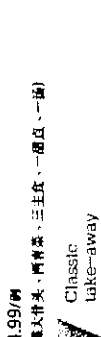
□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



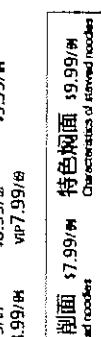
□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



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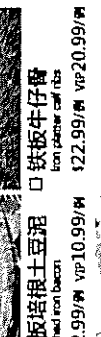
□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



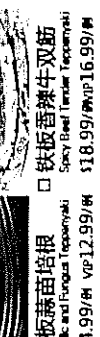
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Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



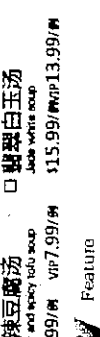
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Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



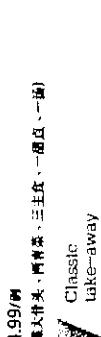
□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



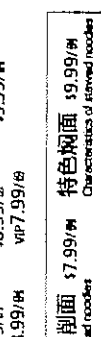
□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



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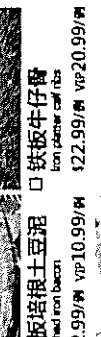
□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



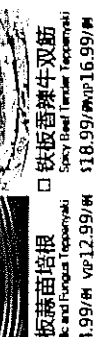
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Pig fillet in iron sauce
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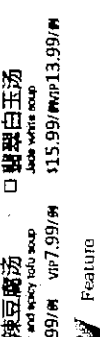
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Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



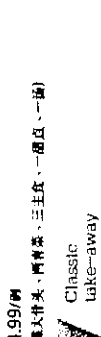
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Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



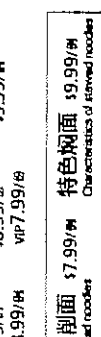
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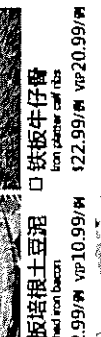
□ 铁板酱汁猪柳
Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



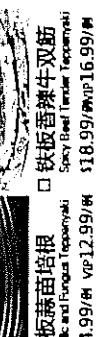
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Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



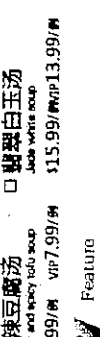
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Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



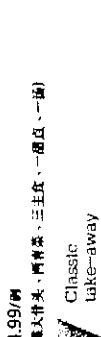
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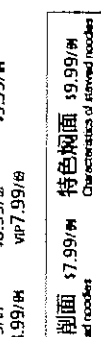
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Pig fillet in iron sauce
\$16.99/份 VIP 14.99/份



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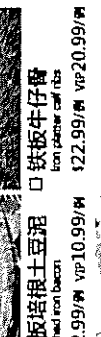
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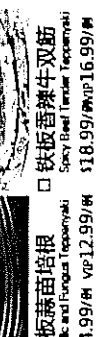
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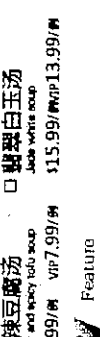
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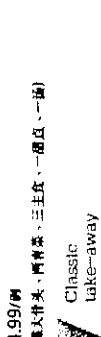
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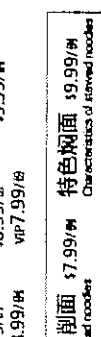
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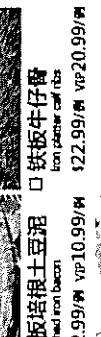
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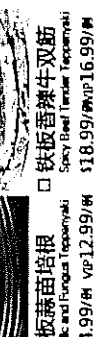
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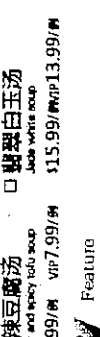
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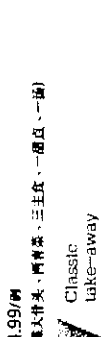
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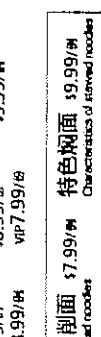
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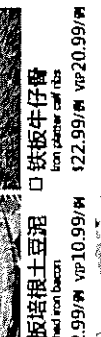
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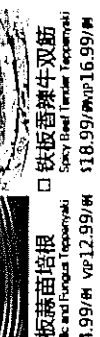
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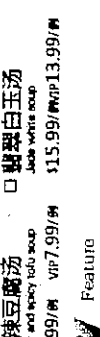
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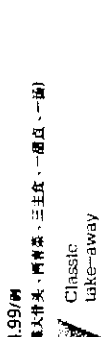
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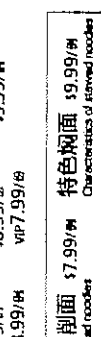
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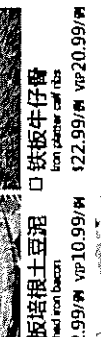
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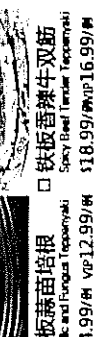
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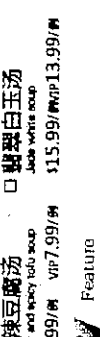
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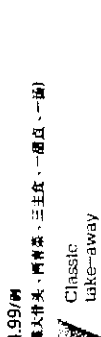
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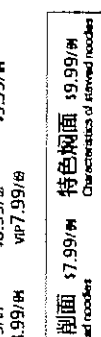
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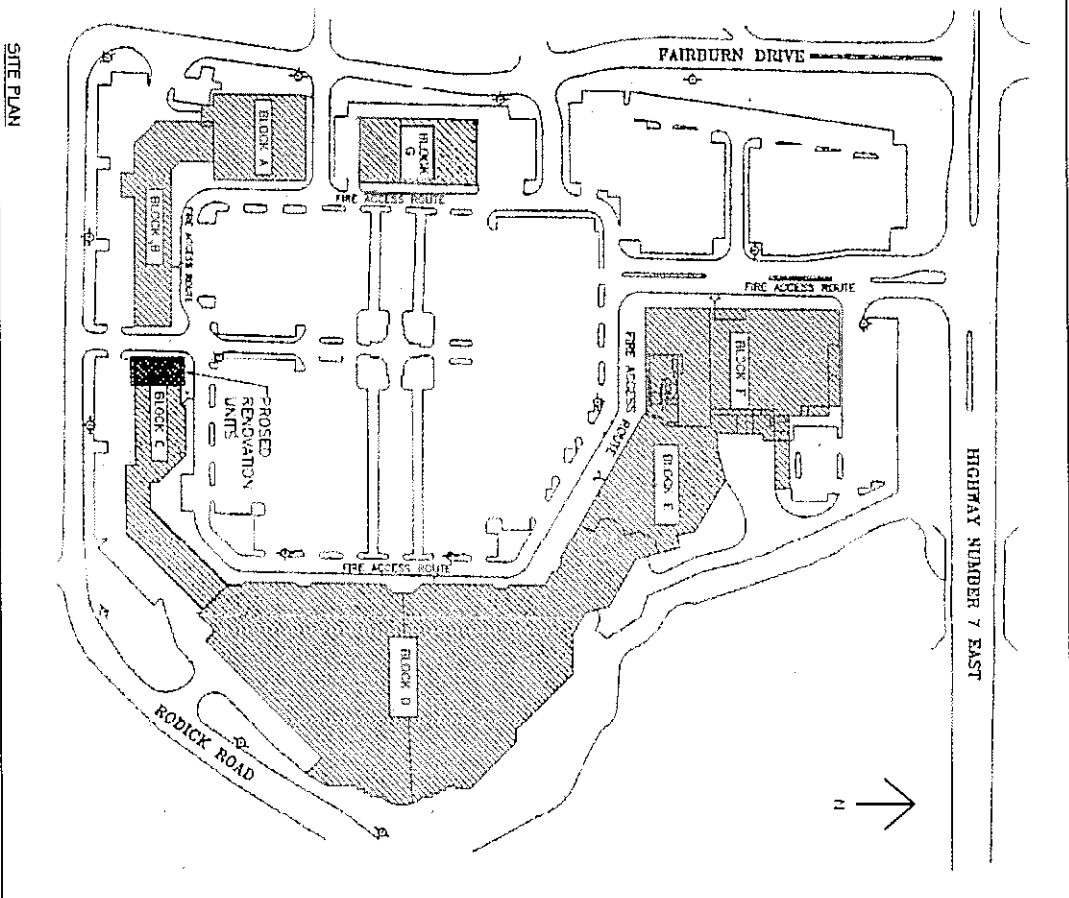
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\$16.99/份 VIP 14.99/份



□ 铁板酱汁猪柳
Pig fil



SITE PLAN

General Building Data		Fire Protection	
1. Project Name	2. Building Name	3. Fire Alarm	4. Fire Alarm
5. Project Number	6. Building Number	7. Fire Alarm	8. Fire Alarm
9. Project Number	10. Building Number	11. Fire Alarm	12. Fire Alarm
13. Project Number	14. Building Number	15. Fire Alarm	16. Fire Alarm
17. Project Number	18. Building Number	19. Fire Alarm	20. Fire Alarm
21. Project Number	22. Building Number	23. Fire Alarm	24. Fire Alarm
25. Project Number	26. Building Number	27. Fire Alarm	28. Fire Alarm
29. Project Number	30. Building Number	31. Fire Alarm	32. Fire Alarm
33. Project Number	34. Building Number	35. Fire Alarm	36. Fire Alarm
37. Project Number	38. Building Number	39. Fire Alarm	40. Fire Alarm
41. Project Number	42. Building Number	43. Fire Alarm	44. Fire Alarm
45. Project Number	46. Building Number	47. Fire Alarm	48. Fire Alarm
49. Project Number	50. Building Number	51. Fire Alarm	52. Fire Alarm
53. Project Number	54. Building Number	55. Fire Alarm	56. Fire Alarm
57. Project Number	58. Building Number	59. Fire Alarm	60. Fire Alarm
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65. Project Number	66. Building Number	67. Fire Alarm	68. Fire Alarm
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81. Project Number	82. Building Number	83. Fire Alarm	84. Fire Alarm
85. Project Number	86. Building Number	87. Fire Alarm	88. Fire Alarm
89. Project Number	90. Building Number	91. Fire Alarm	92. Fire Alarm
93. Project Number	94. Building Number	95. Fire Alarm	96. Fire Alarm
97. Project Number	98. Building Number	99. Fire Alarm	100. Fire Alarm

PROJECT DESCRIPTION
COMMERCIAL / RETAIL TRADING IMPROVEMENTS

BUILDING LOCATION
8235 Hwy 70W & 164th NW, MINNAPOLIS, MN 55412

GROSS FLOOR AREA (EXCLUDING KITCHEN)
162,905 SQ. FT. (15,345 SQ. M.)

EXISTING RESTAURANT
PROPOSED RESTAURANT

PROJECT DATA
1. NUMBER OF EXIST. REST. 2
2. EXIST. DOOR WITH VIEWED 36" (91.4 CM)
3. MAINWAY TRAVEL DISTANCE TO EXITS 45M (147.6 M)
O.B.C. 3.4.2.5 (B1C)

NOTES:
(1) NO CHANGE IN FLOOR AREA
(2) EXISTING KITCHEN & EQUIPMENTS TO BE REMAIN

CZC BUILDING
CONSTRUCTION

David A. Lioo
Site Plan
A100

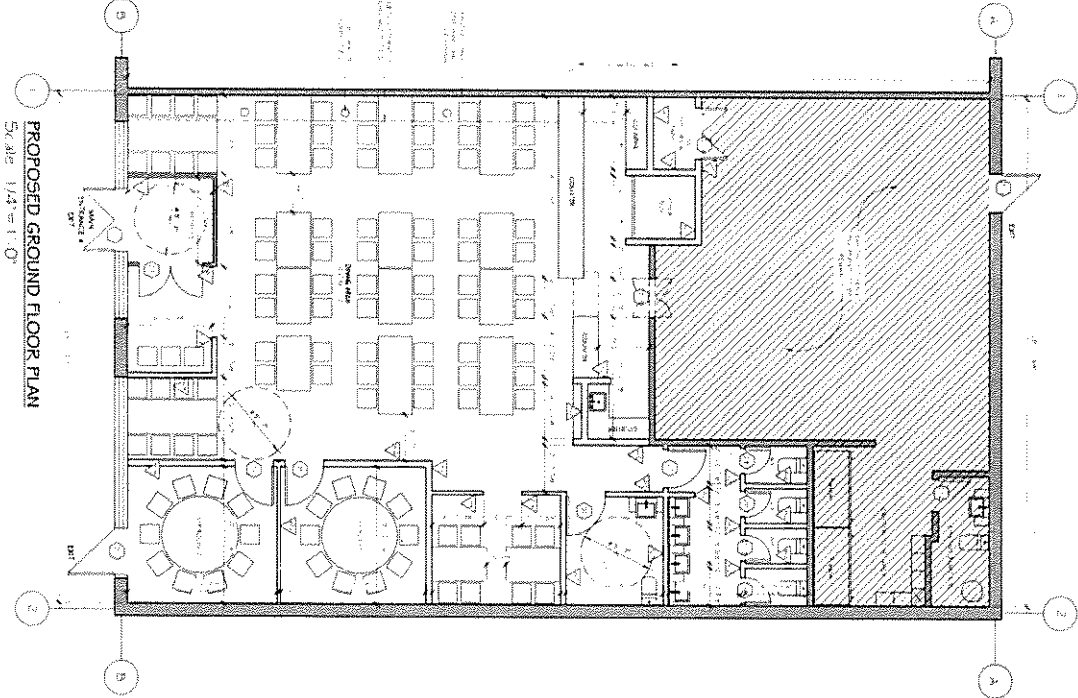
GENERAL NOTES

1. The building is to be constructed in accordance with the provisions of the Building Code of the City of Chicago, Illinois, and the applicable provisions of the International Building Code, 2003 Edition, as amended.
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ROOM NUMBER	AREA	PERIMETER	VOLUME
100	100.00	100.00	100.00
200	200.00	200.00	200.00
300	300.00	300.00	300.00
400	400.00	400.00	400.00
500	500.00	500.00	500.00
600	600.00	600.00	600.00
700	700.00	700.00	700.00
800	800.00	800.00	800.00
900	900.00	900.00	900.00
1000	1000.00	1000.00	1000.00
1100	1100.00	1100.00	1100.00
1200	1200.00	1200.00	1200.00
1300	1300.00	1300.00	1300.00
1400	1400.00	1400.00	1400.00
1500	1500.00	1500.00	1500.00
1600	1600.00	1600.00	1600.00
1700	1700.00	1700.00	1700.00
1800	1800.00	1800.00	1800.00
1900	1900.00	1900.00	1900.00
2000	2000.00	2000.00	2000.00

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600	600.00	600.00	600.00
700	700.00	700.00	700.00
800	800.00	800.00	800.00
900	900.00	900.00	900.00
1000	1000.00	1000.00	1000.00
1100	1100.00	1100.00	1100.00
1200	1200.00	1200.00	1200.00
1300	1300.00	1300.00	1300.00
1400	1400.00	1400.00	1400.00
1500	1500.00	1500.00	1500.00
1600	1600.00	1600.00	1600.00
1700	1700.00	1700.00	1700.00
1800	1800.00	1800.00	1800.00
1900	1900.00	1900.00	1900.00
2000	2000.00	2000.00	2000.00



CZC BUILDING

CONSTRUCTION

Project Name: **BH PRIC KNO D ANG**

Proposed Ground Floor Plan

Scale: **5/8\"/>**

Author: **AI01**

Check: **AI01**

