



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

WARD 8

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	Premises Telephone Number		
New Century Banquet	4169189770		
Contact Name	Contact's Telephone Number	Email Address	
Wa Luo	6475143666	newcenturybanquet@gmail.com	
Address	City / Town	Province / State	Postal Code
Unit 168, 398 Ferrier Street	Markham	ON	L3R 2Z5

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.

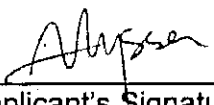
Applicant Contact Information

First Name Mengxue		Last Name Li	
Street Number 398	Street Name Ferrier Street		Suite/Unit Number 168
City Markham		Postal Code L6B 0Z5	Province ON
Telephone Number	Mobile Number 6475143666	Email newcenturybanquet@gmail.com	

Restaurant Information

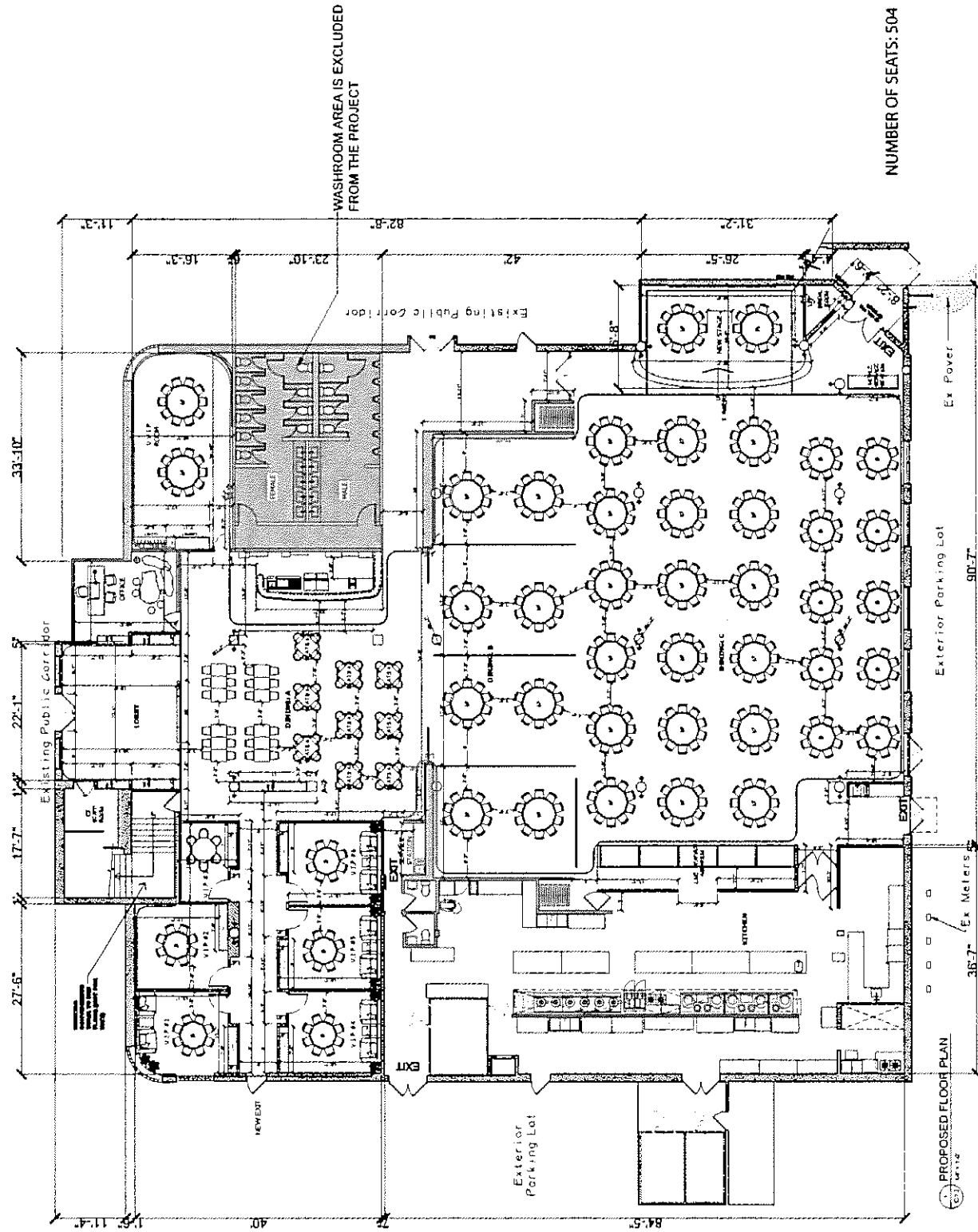
Name of Restaurant New Century Banquet (2700549 Ontario INC)			
Street Number 398	Street Name Ferrier Street		Suite/Unit Number 168
City Markham		Postal Code L6B 0Z5	Province ON

What is the closest major intersection to the restaurant? N/A	What is the distance between the restaurant and the closest residential area? (in kilometres) 1
Does the restaurant have a valid Business Licence Issued by the City of Markham? <input type="radio"/> Yes <input checked="" type="radio"/> No Business Licence Number: _____ If no, please note that a Business Licence is required.	Does the restaurant have a working Fire Alarm System? <input checked="" type="radio"/> Yes <input type="radio"/> No
Type of restaurant (select one) <input type="checkbox"/> Family <input type="checkbox"/> Roadhouse <input type="checkbox"/> Sports Bar <input checked="" type="checkbox"/> Fine Dining <input type="checkbox"/> Take Out <input type="checkbox"/> Cafe	
What, if any, entertainment or amusements will be provided in the restaurant? (select all that apply) <input checked="" type="checkbox"/> Karaoke <input type="checkbox"/> Live Entertainment <input type="checkbox"/> Casino <input type="checkbox"/> Off-Track Betting <input type="checkbox"/> Arcade	
Is the liquor licence application for an expansion of the existing operations? <input checked="" type="radio"/> Yes <input type="radio"/> 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: _____	
Location History	
Has a Building Permit been applied for or obtained for this location? <input checked="" type="radio"/> Yes Building Permit Number: <u>19 126604 000 01 AL</u> <input type="radio"/> No	
Was the location previously used as a restaurant? <input checked="" type="radio"/> Yes <input type="radio"/> 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? <input checked="" type="radio"/> Yes <input type="radio"/> No If yes, please provide Alteration Permit Number: <u>19 126604 000 01 AL</u>	


Applicant's Signature

Aug 20 2020

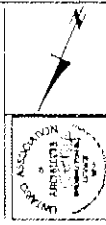
Date



No	Particulars	Date	Dr	Cr
1	Salary Expense	2014-07-08	50	
2	Dr Cr Salary Pay	2014-06-02	50	
3	Dr Cr Salary Pay	2014-06-18	50	
4	Dr Cr Salary Pay	2014-06-30	50	

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ARCHITECT.



TAES Architects Inc.
96 BURNSDALE RD
TORONTO, ONTARIO, M8B 2B7
T: 416 862 1784
F: 416 862 1405

RESTAURANT
 8180-308 Fether St. Marquette, ON L4A 1R8

Project number	T20190417		
Drawn	Scale	1:50	Date
Checked			Oct. 2019

FLOOR PLAN

Creating the

潮好味

新世紀皇宮

海鮮酒

潮州菜

Chiu Chow Cuisine

潮

味家鄉菜

- | | |
|--|---------|
| 潮式蠔烙 | \$22.80 |
| Pan Fried Oyster Omelette | |
| 九層塔炒蜆 | \$22.80 |
| Stir Fried Clams w/Basil | |
| 芥蘭沙爹炒牛肉 | \$22.80 |
| Stir Fried Beef w/Chinese Kale in Satay Sauce | |
| 九層塔炒牛柳絲 | \$23.80 |
| Stir Fried Beef Tenderloin w/Basil | |
| 咸菜銀杏猪肚湯 | \$21.80 |
| Ginkgo Pork Belly Soup w/Pickles | |
| 涼瓜味菜大腸 | \$23.80 |
| Stir Fried Intestine w/Bitter Melon & Pickles | |
| 乾貝蝦乾浸冬瓜 | \$19.80 |
| Winter Melon w/Dried Scallops & Dried Shrimp | |
| 潮式川椒雞 | \$23.80 |
| Chicken w/Sichuan Peppers in Chiu Chow Style | |
| 沙爹粉絲大蝦煲 | \$32.80 |
| Prawns w/Vermicelli in Satay Sauce | |
| 厚菇大芥菜 | \$19.80 |
| Mustard Green with Mushroom | |
| 潮式大芥菜炖排骨 | \$18.80 |
| Braised Pork Ribs w/Mustard in Chiu Chow Style | |
| 潮味豆醬魚 | \$18.80 |
| Chiu Chow Style Fish w/Bean Sauce | |
| 潮州凍蟹 | 時價 |
| Steamed Crab in Chiu Chow Style (Cold Platter) | |

滷

水

- | | |
|--------------------------------|-----------|
| 滷水拼盤 | \$23.80 |
| Marinated Delights Combination | |
| 滷水鴨 | \$21.80 |
| Marinated Duck | |
| 滷水大腸 | \$13.99 |
| Marinated Pork Intestines | |
| 滷水豆腐 | \$9.80 |
| Marinated Tofu | |
| 滷水雞蛋 | \$1.80 每隻 |
| Marinated Egg (each) | |

點

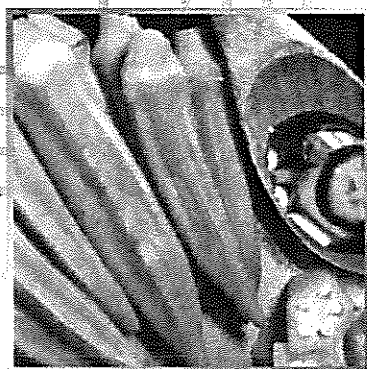
心

- | | |
|-------------------------------------|--------|
| 潮州蒸粉果 | \$4.90 |
| Chiu Chow Style Steamed Dumplings | |
| 韭菜粿 | \$6.90 |
| Chiu Chow Style Chive Dumplings | |
| 炸春餅 | \$5.90 |
| Chiu Chow Style Crispy Spring Cakes | |
| 三色水晶包 | \$5.90 |
| Steamed Crystal Bun | |
| 潮式糯米卷 | \$5.90 |
| Steamed Glutinous Rice Rolls | |
| 綠豆爽 | \$5.90 |
| Green Beans Sweet Soup | |

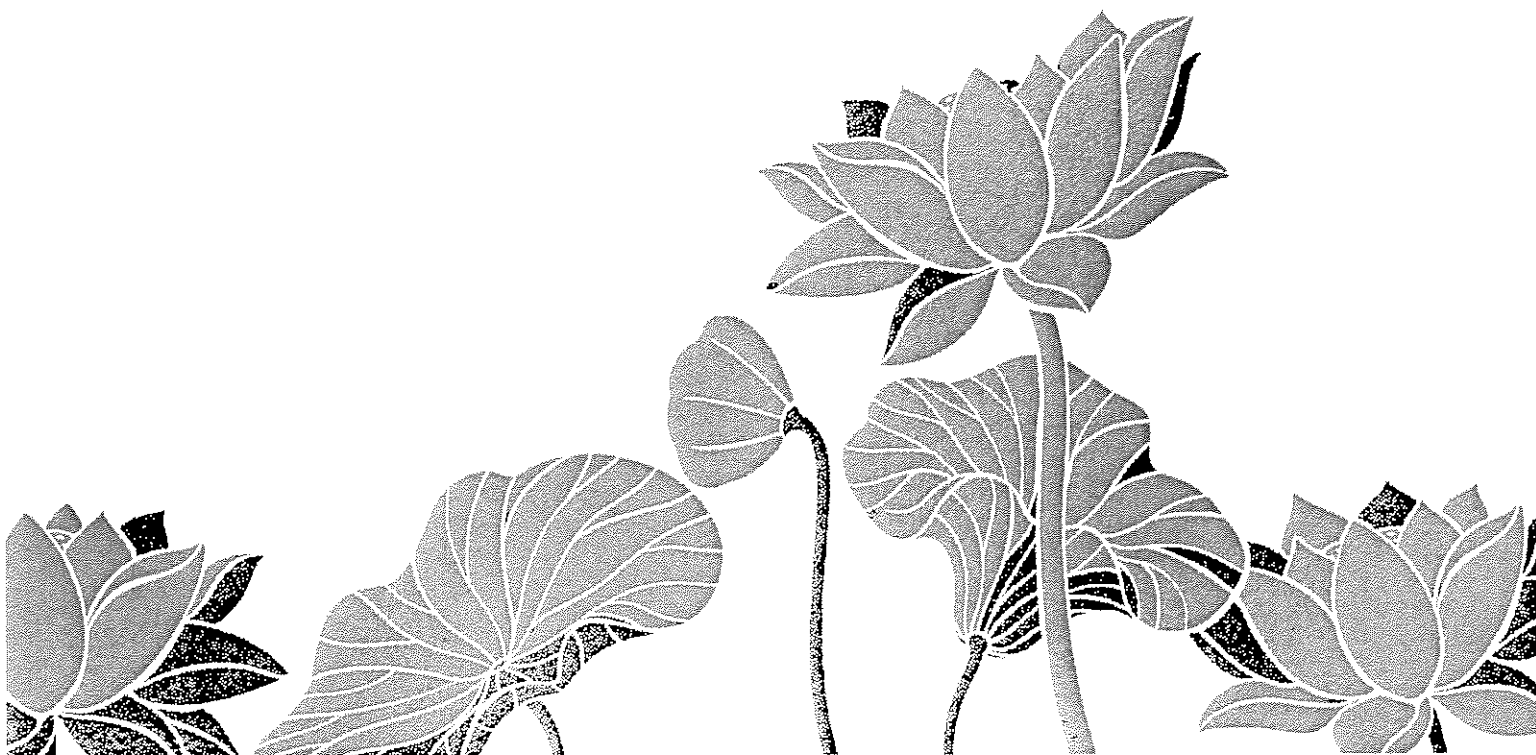
Appetizer & Cold Dishes

精選小菜 滋味小食

醬油童子蒜	Seasoned Baby Garlics W/ Soy Sauce (Cold Platter)	\$8.00
涼拌青瓜仔	Seasoned Cucumbers (Cold Platter)	\$8.00
涼拌衝菜絲	Seasoned Shredded Mustard Stems(Cold Platter)	\$8.00
金蒜泡茄子	Golden Garlic with Eggplant	\$8.00
水煮花生	Salted Boiled Peanuts	\$8.00
菠菜花生	Seasoned Spinach W/ Fried Peanuts (Cold Platter)	\$8.00
青芥辣黑木耳	Seasoned Black Fungus W/ Wasabi (Cold Platter)	\$8.00
榨菜腎片	Seasoned Pickled Mustard Tuber And Kidney Slice (Cold Platter)	\$10.00
四川五香牛腱	Szechwan Spiced Beef Tendon	\$10.00
泰式鳳爪	Thai Style Chicken Feet	\$10.00
五香熏魚	Spiced Smoked Fish	\$10.00
日式海藻	Japanese Seaweed Salad	\$8.00
芥末秋葵	Cold-dressed Okra w/ Wasabi	\$8.00
涼拌皮蛋	Seasoned preserved eggs	\$8.00
秘制素鵝	Seasoned Mock Goose (Soya)	\$10.00



金湯海皇羹	Braised Pumpkin Soup w/Dice Seafood	\$8. ⁸⁰ /每位 per person	\$24. ⁸⁰ /例 regular
西湖牛肉羹	Minced Beef & Egg White Thick Soup	\$8. ⁸⁰ /每位 per person	\$22. ⁸⁰ /例 regular
鷄茸粟米羹	Minced Chicken w/Sweet Corn Thick Soup	\$6. ⁰⁰ /每位 per person	\$20. ⁸⁰ /例 regular
鮮蟹肉魚肚羹	Fresh Crab Meat & Fish Maw Thick Soup	\$8. ⁸⁰ /每位 per person	\$26. ⁸⁰ /例 regular
鮮蝦雲吞湯	Fresh Shrimp Wonton Soup	\$6. ⁰⁰ /每位 per person	\$22. ⁸⁰ /例 regular
素酸辣湯	Hot & Sour Vegetable Soup	\$6. ⁰⁰ /每位 per person	\$20. ⁸⁰ /例 regular
海皇酸辣湯	Hot & Sour Seafood Soup	\$8. ⁰⁰ /每位 per person	\$22. ⁸⁰ /例 regular



廚師推薦

Chef's Recommendations

金銀蒜蒸開邊蝦

Steamed Prawns w/Garlic

\$8 / 每隻 each (四隻起)

黑椒牛油焗蝦皇

Butter Baked Prawns w/Black Pepper

\$8 / 每隻 each (四隻起)

蜜椒生蠔

Oyster w/Honey & Black Pepper

\$7 / 每隻 each (四隻起)

峨眉生蠔

O mei Style Oyster

\$7 / 每隻 each (四隻起)

潮式凍大蟹

Chiu Chow Style Steamed Crabs (cold platter)

時價

沙姜生炒黃油走地雞件

Stir Fried Chicken w/Ginger

\$21.⁸⁰



名菜精選

荷塘清爽 Stir Fried Assorted Vegetables (Sliced Lotus Root, Sweet Bean, Black Fungus, Green Edamame, Celery, Water Chestnut Slices, Sweet Bamboo Shoots)
(蓮藕、甜豆、雲耳、青毛豆、西芹、馬蹄片、甘筍) **\$19.⁸⁰**

麵醬茄子花腩 Braised Pork Belly & Eggplants w/Sweet Soy Sauce **\$20.⁸⁰**

飄香橢角蒸腩仔 Steamed Pork Belly w/Chinese Olives **\$20.⁸⁰**

蘿蔔煮魚崙 Turnip & Fish Paste Fillet Stew **\$19.⁸⁰**

橫菜肉碎四季豆 Stir Fried Green Bean w/Minced Pork & Chinese Olive Vegetable **\$19.⁸⁰**

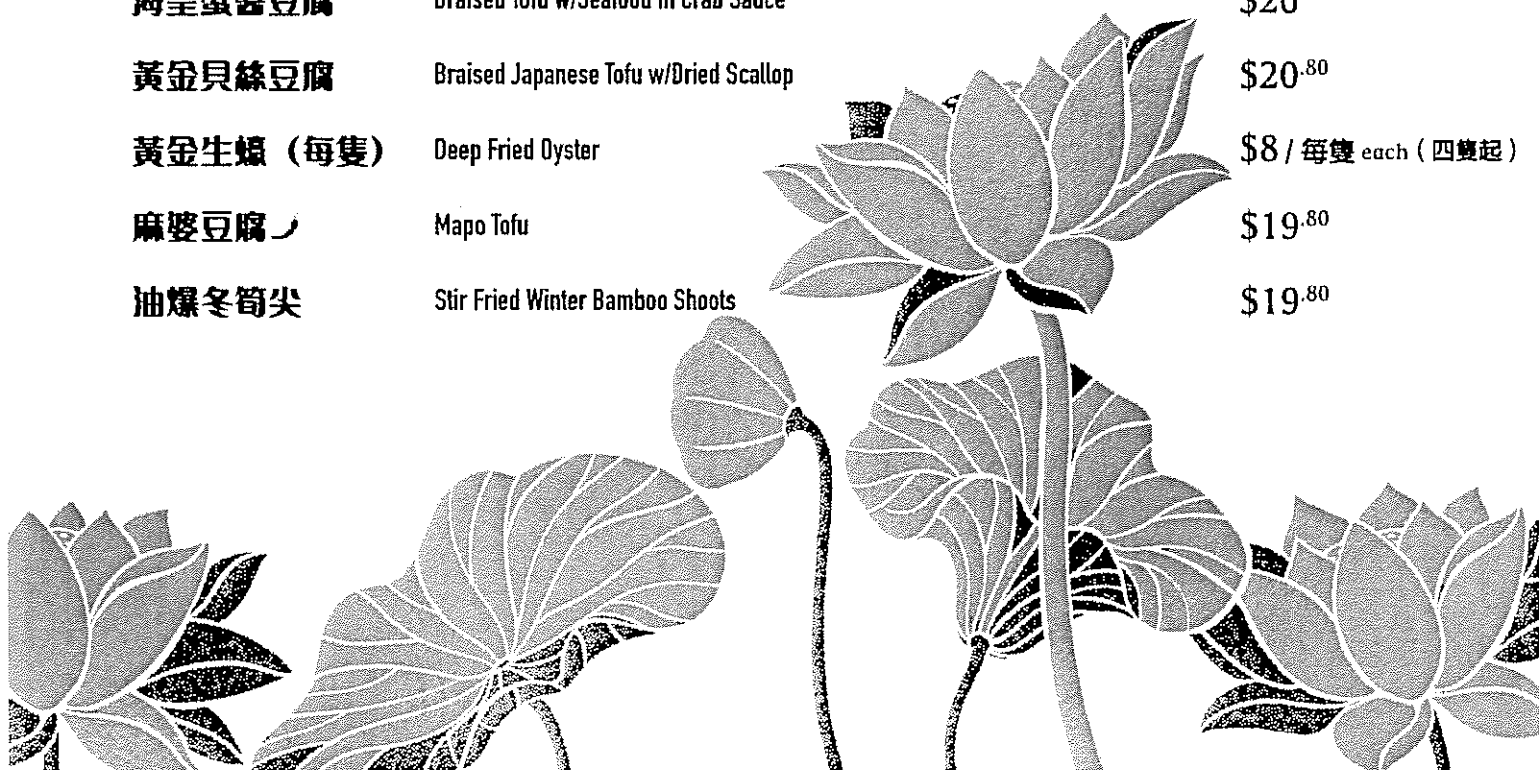
海皇蟹醬豆腐 Braised Tofu w/Seafood in Crab Sauce **\$26.⁸⁰**

黃金貝絲豆腐 Braised Japanese Tofu w/Dried Scallop **\$20.⁸⁰**

黃金生蠔 (每隻) Deep Fried Oyster **\$8 / 每隻 each (四隻起)**

麻婆豆腐 Mapo Tofu **\$19.⁸⁰**

油爆冬筍尖 Stir Fried Winter Bamboo Shoots **\$19.⁸⁰**





名菜精選

京都焗肉骨	Stir Fried Spare Ribs w/Sweet & Sour Sauce	\$22. ⁸⁰
金蒜梅香欖角骨	Spare Ribs w/Garlic & Marinated Olives	\$22. ⁸⁰
七彩味菜牛柳絲	Stir Fried Shredded Beef w/Preserved Vegetable	\$26. ⁸⁰
陳皮金針雲耳蒸文昌雞	Steamed Chicken w/Black Fungus & Dried Tangerine Peel	\$23. ⁸⁰
台灣三杯雞	Taiwan-style Stewed Chicken w/Three Cups Sauce	\$22. ⁸⁰
蔥燒海參	Braised Sea Cucumber w/Green Onions	\$48. ⁸⁰
豉油皇虎皮尖椒	Pan-Seared Green Chili Pepper w/Soy Sauce	\$13. ⁸⁰
鮮蝦肉碎燴魚肚	Braised Fish Maw w/Prawns & Minced Pork	\$24. ⁸⁰

名菜精選

童子蒜牛柳粒	Stir Fried Diced Beef w/Garlic	\$26. ⁹⁹
鹹魚蒸花腩	Steamed Pork Belly w/Salted Fish	\$19. ⁸⁰
鹹魚蒸肉餅	Steamed Pork Patty w/Salted Fish	\$21. ⁸⁰
梅菜蒸白肉餅	Steamed Pork Patty w/Preserved Vegetables	\$19. ⁸⁰
醬椒黃斑頭腩	Braised Grouper Belly w/Pepper	\$32. ⁸⁰
蔥油香煎帶魚	Deep Fried Hairtail Fish	\$20. ⁸⁰
番茄蛋煮紅衫魚	Braised Golden Thread Fish w/Tomatoes & Eggs	\$20. ⁸⁰
酸豆角肉碎紅衫魚	Braised Golden Thread Fish w/Minced Pork & Pickled Cowpea	\$18. ⁸⁰
碧綠炒魚崙	Stir Fried Fish Paste Fillet w/Vegetable	\$14. ⁸⁰
世紀金牌蒜香骨	Deep Fried Spare Ribs w/Garlic	\$21. ⁸⁰
松仁魚米之香	Fish Ball w/Roasted Pine Nuts & Corns	\$19. ⁸⁰
藍莓咕嚕肉	Sweet & Sour Pork w/Blueberries	\$21. ⁸⁰
黑椒琥珀牛柳	Stir Fried Diced Steak w/Walnut in Black Pepper Sauce	\$32. ⁸⁰
蔥爆磨菇牛仔肉	Stir Fried Sliced Beef w/Mushroom	\$18. ⁸⁰
火爆孜然牛仔肉	Stir Fried Sliced Beef w/Cumin	\$18. ⁸⁰



名菜精選

脆皮乳鴿	Crispy Roasted Pigeon		\$32. ⁸⁰
豉汁蒸白鱔	Steamed Eels w/Black Bean Sauce		\$32. ⁸⁰
皇子菇扒豆苗	King Oyster Mushroom & Pea Sprout		\$24. ⁸⁰
金銀蛋浸菜心	Braised Choi Sum w/Salted Eggs & Preserved Eggs		\$19. ⁸⁰
巴蜀豆瓣魚	Braised Fish w/Spicy Bean Sauce		\$29. ⁸⁰
府膳烤羊架	Roasted Lamb Rack		\$8 / 每件 each
豉汁炒蜆	Stir Fried Clams w/Black Bean Sauce		\$20. ⁸⁰
明爐燒鴨	Roasted Duck	\$33. ⁸⁰ /每隻 whole	\$18. ⁸⁰ /半隻 half
白切文昌雞	Cantonese Poached Chicken	\$33. ⁸⁰ /每隻 whole	\$18. ⁸⁰ /半隻 half
砂鍋手撕雞	Shredded Chicken in Casserole	\$33. ⁸⁰ /每隻 whole	\$18. ⁸⁰ /半隻 half
砂鍋豉油雞	Braised Chicken w/Soy Sauce in Casserole	\$33. ⁸⁰ /每隻 whole	\$18. ⁸⁰ /半隻 half
秘制肥叉燒	Honey Glazed B.B.Q. Pork		\$18. ⁸⁰

四位套餐

Combo for 4

時令足料靚湯

Soup of The Day

明爐叉燒

Honey Glazed B.B.Q. Pork

鮮蝦肉碎魚肚

Braised Fish Maw w/Prawns & Minced pork

荷塘清爽

Stir Fried Assorted Vegetables

清蒸蔥油海上鮮

Steamed Seafood w/Scallion Oil

滋潤甜品

Dessert Specialty

\$148

六位套餐

Combo for 6

時令足料靚湯

Soup of The Day

XO醬松茸炒鮮蝦魚肚

Stir Fried Prawns, Fish Maw & Matsutake w/ X.O sauce

荷塘清爽

Stir Fried Assorted Vegetables

金蒜梅欖角骨

Pork Ribs w/Marinated Olives

砂鍋豉油雞 [半隻]

Braised Chicken w/Soy Sauce in Casserole (half)

清蒸蔥油青斑

Steamed Green Bass w/Scallion Oil

滋潤甜品

Dessert Specialty

\$178

八至十位套餐

Combo for 8 - 10

明爐片皮鴨(一隻)
二度炒蜆或斬件
金湯松茸貝絲魚肚羹
鮮蘑菇蔥燒海參蝦仁
蛋絲紅杞浸豆苗
潮式鹹菜煮魚鮮
砂鍋手撕雞一隻
蒜蓉粉絲蛋白蒸龍蝦(三磅)
櫻菜肉碎炒飯
滋潤甜品

\$378

八至十位套餐

Combo for 8 - 10

明爐片皮鴨(一隻)
二度炒蜆或斬件
香芒珍寶蝦球(十隻)
金湯海皇松茸魚肚羹
鮮蘑菇蔥燒海參蝦仁
荷塘清爽
潮式鹹菜煮海上鮮
砂鍋豉油雞
蟹皇扒豆腐
金銀蒜粉絲蒸龍蝦(三磅)
櫻菜肉碎炒飯
滋潤甜品

Sliced Roasted Marinated Duck Meat

Stir Fried Jumbo Prawns w/Mango (10pcs)

Matsutake & Fish Maw Thick soup

Braised Sea Cucumbers & Shrimps w/Mushrooms & Green Onions

Stir Fried Assorted Vegetables

Stir Fried Assorted Seafood w/Pickled Sour Mustard

Braised Chicken w/Soy Sauce in Casserole

Braised Tofu w/Crab Meat

Steamed Lobsters & w/Garlic & Vermicelli

Fried Rice w/Chinese Olive Vegetable & Minced Pork

Dessert Specialty

\$458

Drink List-New Century Banquet

Chinese Wine

- Flying Fairy Kweichow Moutai
Chiew 貴州茅台
- Er Guo Tou 北京二鍋頭
- TianZhiLan Sky Blue 天之藍

Japanese Sake

- NANBU BIJIN

Korean Spirits

- CHARM SOJU

Beer

- CANADIAN
- BUDWERSER
- COOL LIGHT
- SAPPORO-import beer
- ASAHI-import beer
- HEINEKEN-import beer
- TSING TAO-import beer

Soft drink /Juice

- Ice tea
- Coke
- Diet-Coke
- Sprite
- Ice Herbal Tea 加多寶
- 桂花酸梅湯
- Orange juice
- Apple juice

Red wine

- J.LOHR Merlot
- WOODBRIDGE Cabernet sauvignon
- WOLF BLESS Cabernet sauvignon
- MASI Campofiorin
- BERINGER BRO Bourbon barrel red
blend
- RUFFINO Chianti

White wine

- BAREFOOT Chardonnay
- BAREFOOT Riesling

Cognac

- Remy Martin XO
- Hennessy VSOP

Spirits

- VODKA
- RUM
- GIN
- WHISKEY