



Return completed
form to:
Alcohol and Gaming
Commission of Ontario
90 SHEPPARD AVE E
SUITE 200
TORONTO ON M2N 0A4

Remplir et retourner cette
formule à :
Commission des alcools
et des jeux de l'Ontario
90 AV SHEPPARD E
BUREAU 200
TORONTO ON M2N 0A4

Municipal Information

Renseignements municipaux

The information requested below is required in support of all applications for a **new** liquor licence or outdoor areas being added to an **existing** liquor licence.

Les renseignements sont recueillis conjointement à toute demande de **nouveau** permis d'alcool ou d'ajout de zones de plein air à un permis d'alcool existant.

Section 1 - Application Details

Section 1 - Détails de la demande

Establishment name / Nom de l'établissement

RICH II FINE CUISINE

Establishment tel. no. / N° de tél. de l'établissement

905-884-4996

Contact name / Nom de la personne à contacter

ANTHONY CARNOVALE

Contact's tel. no. / N° de tél. de la personne à contacter

416-230-7295

Exact location of establishment (not mailing address) / Emplacement exact de l'établissement (non l'adresse postale)

Street Number /
Numéro

4350

Street Name /
Nom de rue

STEELES

Street Type /
Genre de rue

RUE

Direction/
Orientation de rue

EAST

Suite/Floor/Apt. /
Bureau/étage/app.

1A

Lot/Concession/Route /
Lot/concession/route rurale

City/ Town/Municipality /
Ville/village/municipalité

MARKHAM

Postal Code /
Code postal

L3R 9V4

Does the application for a liquor licence include: / La demande de permis d'alcool porte-t-elle entre autres sur :

☒ indoor areas / des zones intérieures ☐ outdoor areas / des zones de plein air

Section 2 - Municipal Clerk's official notice of application for a liquor licence in your municipality

Section 2 - Avis officiel de demande de permis d'alcool dans votre municipalité à l'intention du (de la) secrétaire municipal(e)

Municipal Clerk:
please confirm the "wet/damp/dry" status below.

Secrétaire municipal(e) :
Confirmer le statut de la région ci-dessous.

Name of village, town, township or city where taxes are paid / Nom du village, de la ville ou du canton à qui les impôts sont versés :
(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)

(Si la région où se trouve l'établissement a été annexée ou fusionnée, nom sous lequel le village, la ville ou le canton était connu)

Is the area where the establishment is located: / La vente de boissons alcooliques est-elle autorisée dans la région où se trouve l'établissement?

☐ Wet (for spirits, beer, wine) / Oui (spiritueux, bière, vin) ☐ Damp (for beer and wine only) / Oui (bière et vin seulement) ☐ Dry / Non

Note:

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

Remarque :

Toute préoccupation concernant le zonage ou la non-conformité aux règlements municipaux doit être clairement décrite dans un document distinct ou une lettre, à l'intérieur d'une période de 30 jours après la date du présent avis.

Signature of municipal official / Signature du (de la) représentant(e) municipal(e)

Title / Poste

Address of municipal office / Adresse du bureau municipal

Date



CITY OF MARKHAM

LIQUOR LICENCE QUESTIONNAIRE

To enable our evaluation of your Liquor Licence application, the following information is required.

Please return the completed form to the Clerk's Department.

1. What Type of restaurant is proposed? ☒ Family ☐ Roadhouse ☐ Sports Bar ☐ Fine Dining ☐ Take Out ☐ Cafe		
2. a. What type of Food will be served: <u>Varied menu</u> ☐ Specialty ☐ Snacks b. ☒ Menu attached (Please note, a copy of the menu is required with all applications)		
3. What entertainment or amusements will be provided? <u>N/A</u> ☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☐		
4. a. The maximum seating capacity will be <u>108</u> persons. b. Where the restaurant is existing, the previous seating capacity was <u>108</u> persons.		
5. a. Was this premises previously used as a restaurant? ☒ Yes ☐ No (Note: if the answer to this question is no, a building permit will be required) b. If this premise was previously used as a restaurant, is any construction or alteration purposed? ☐ Yes ☒ No (If the answer to this question is yes, a building permit will be required)		
6. Has a building permit been applied for or obtained in connection with these premises? ☐ Yes Permit no. ----- ☒ No Provide 1 copy of the floor plan showing the dimensioned floor plan showing the dimensioned floor layout, floor areas to be licenced, seating arrangements, washrooms (show fixtures) and exits.		
7. Does the building on the premises have a fire alarm system? Yes ☒ No ☐		
8. Were the premises previously licensed? Yes ☒ No ☐		
9. Is the liquor licence application for an expansion of the existing operations? Yes ☐ No ☒ (If yes, Please provide details on a separate page)		
10. What is the nearest major intersection to the proposed locations? <u>KENNEDY AND STEELES AVE EAST</u>		
11. What is the distance to the nearest residential area? <u>300 METRES</u>		
12. a) Your name (Please Print) <u>ANTHONY CARNOVALE</u>	b) Contact Telephone No. Bus: <u>416-230-7295</u> Res: <u>SAME</u>	c) The restaurant's name <u>RICH II FINE CUISINE</u>



Rich II Fine Cuisine

Soup & Salad

Soup du Jour	9	Coconut Chicken Florentine	9
Winter Arugula Salad	15	Salmon Spinach Salad	16
Fig and Raspberry Ragu, Radishes, Grapefruit, Goat's Cheese Crumble, Toasted Pumpkin Seeds		Grilled Salmon Belly, Citrus Leek Fondue, Toasted Black Sesame, Creamy Wasabi Dressing	

Appetizer

Beet Carpaccio	14	Parmesan Potato Chips	8
Cranberry Goat's Cheese Mousse, White Balsamic Vinaigrette		Shaved Parmigiano Reggiano, Black Truffle Oil, Himalayan Sea Salt, Cracked Black Pepper	
Jumbo Shrimp Cocktail	15	Garlic Escargot	11
Zesty Dill Marinade, Cocktail Sauce, 4-Citrus Marmalade		Oven Dried Tomatoes, Basil Butter, Mozzarella	
Beef Tartare	16	Pan Seared Giant Scallops	16
Prime Grade Tenderloin, Quail Eggs, Cognac Marinade		Sauté Leeks, Confit Cherry Tomatoes, Pernod Foam	
Cheese Platter		Pan Seared Fole Gras (for 2)	20
Please ask your server for details		Sweet Beet Relish, Truffle Crostini, Horseradish Gel	

Certified Angus AAA Cuts

All our Steaks are accompanied by Mash Potatoes, Seasonal Vegetables and Demi-Glace

NY Striploin 8oz	30	Each Additional 2oz	+5
Ribeye 8oz	32	Each Additional 2oz	+6
Filet Mignon 8oz	38	Each Additional 2oz	+8

Entrées

New Zealand Rack of Lamb	36	Chilean Sea Bass	36
Olive-Tapenade Mash, Tomato Caviar, Pommery Mustard, Demi-Glace		Ginger and Scallion Salsa, Sweet Soy Broth, Confit King Oyster Mushroom	
Roasted Breast of Duck	30	Salmon Saltimbocca	30
Pomme Dauphine, Sour Cherry Port Reduction		Caper Beurre Blanc, Sage Pesto, Pastrami, Heirloom Tomato Mosaic	

Sides

Fully Loaded Mash Potatoes	6	Bourbon Roasted Creamed Corn with Prosciutto Crisps	8
Shrimp and Bacon Mac and Cheese	10	Sautéed Seasonal Vegetable Medley	7
Sautéed Trio Mushrooms	8		

7.1
Sprinkler system, fire alarm, and fire extinguishing system shall be installed and maintained prior to occupancy of the area.

7.2
Exhaust hood and door shall be operable without the use of any air conditioning or heat pump.

7.3
Exhaust hood and door shall be constructed of steel type glass.

7.4
Exhaust hood and door shall have a frame spaced used in accordance with TSC.

7.5
Exhaust hood and door shall be operable without the use of any air conditioning or heat pump.

7.6
Exhaust hood and door shall be constructed of steel type glass.

7.7
Exhaust hood and door shall have a frame spaced used in accordance with TSC.

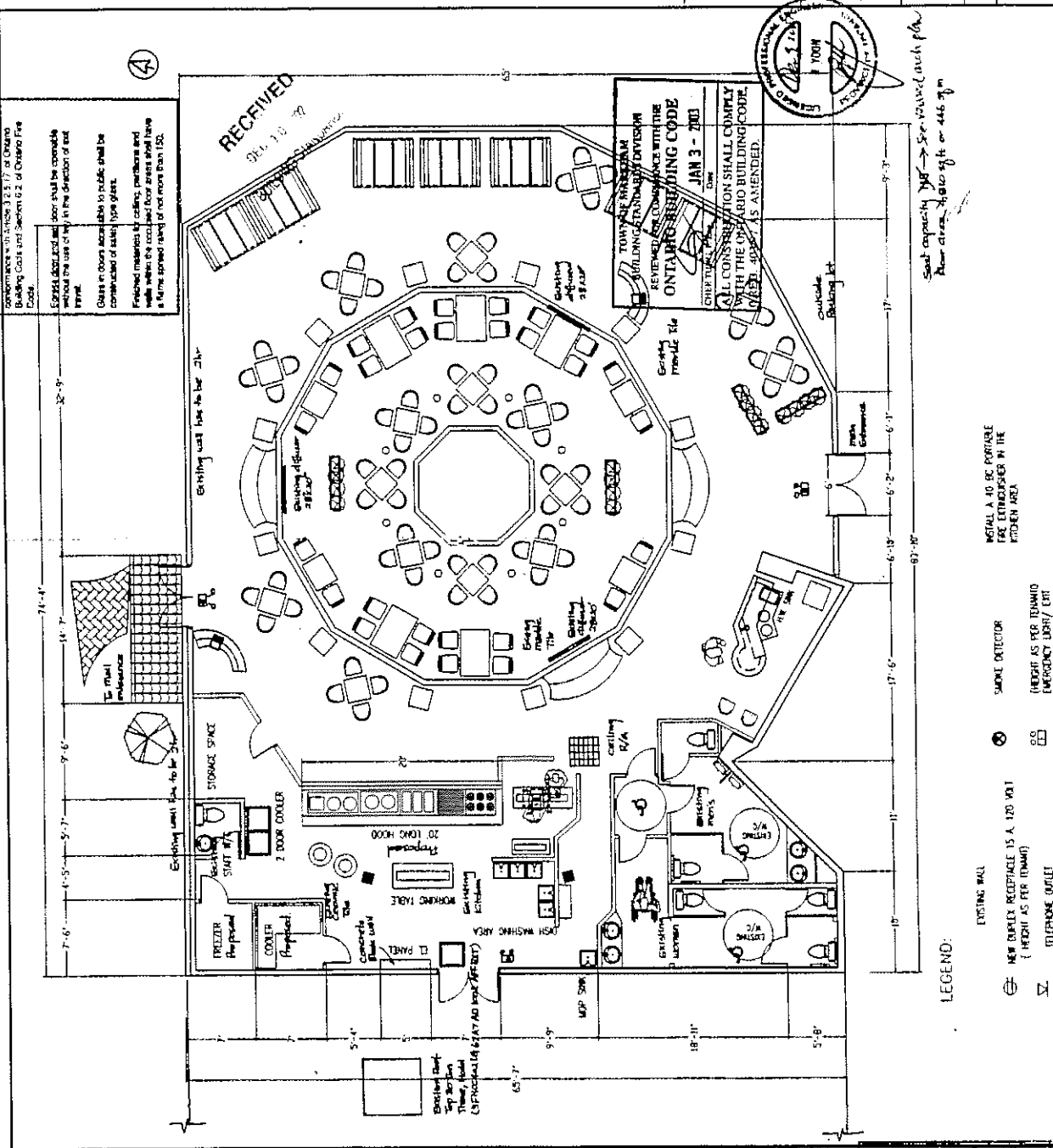
SPECIFICATIONS	
1. THE DRAWINGS AND SPECIFICATIONS SHALL BE READ IN CONJUNCTION WITH THE BUILDING AND INTERIOR DESIGN/MECHANICAL DRAWINGS OF THE PROJECT.	
2. ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE REQUIREMENTS OF ALL APPLICABLE BUILDING AND MECHANICAL CODES.	
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YOON & ASSOCIATES
 195 GLENVIEW AVE. TORONTO, ONT.
 TEL. (416) 322-9081

MARKET VILLAGE
 MARKHAM, ONTARIO

FLOOR PLANS

SCALE: 1/8" = 1'-0"	DATE: 11/11/93	DRG. NO. 100-0002
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TOWN OF MARKHAM
BUILDING STANDARDS DIVISION
REVIEWED FOR COMPLIANCE WITH THE
APPLICABLE ZONING BY-LAW

DATE: DEC 17 2003

NOTE: THE FORGED DEVELOPMENT IS SUBJECT TO COMPLIANCE WITH ALL APPLICABLE ZONING BY-LAWS AND REGULATIONS. A 120 VOLT OUTLET SHALL BE PROVIDED AS PER REMARK.