



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 SHEPPARDE  
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 <b>Inspire Restaurant Ltd</b>		Establishment tel. no. / N° de tél. de l'établissement		
Contact name / Nom de la personne à contacter <b>John - Hoy Our</b>		Contact's tel. no. / N° de tél. de la personne à contacter <b>(647) 833-9649</b>		
Exact location of establishment (not mailing address) / Emplacement exact de l'établissement (non l'adresse postale)				
Street Number / Numéro <b>144</b>	Street Name / Nom de rue <b>Main St. N. Markham</b>	Street Type / Genre de rue	Direction / Orientation de rue	Suite/Floor/Apt. / Bureau/étage/app. <b>Unit #1</b>
Lot/Concession/Route / Lot/concession/route rurale		City/ Town/Municipality / Ville/village/municipalité <b>Markham</b>		Postal Code / Code postal <b>L3R-5T3</b>

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

**Clear Form Entries/Effacer des entrées de la Formule**



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: Varied menu  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?  
 Karioke     Live entertainment     Casino     Off-tract betting     Arcade     none

4. a. The maximum seating capacity will be 55 persons.  
b. Where the restaurant is existing, the previous seating capacity was 80 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. 14-101860  
 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)

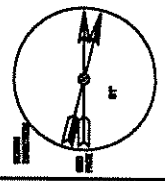
10. What is the nearest major intersection to the proposed locations? Main St. N Markham and Highway 7

11. What is the distance to the nearest residential area? 1/2 mile

12. a) Your name (Please Print) John-Hoy Duk    b) Contact Telephone No. (647) 833-9649    c) The restaurant's name Inspire Restaurant Ltd.  
Bus: \_\_\_\_\_    Res: \_\_\_\_\_

General Notes

Copyright reserved. This Design and all other rights reserved. No part of this design may be reproduced, stored in a retrieval system, or transmitted in any form or by any means, electronic, mechanical, photocopying, recording, or by any information storage and retrieval system, without the prior written permission of the owner.

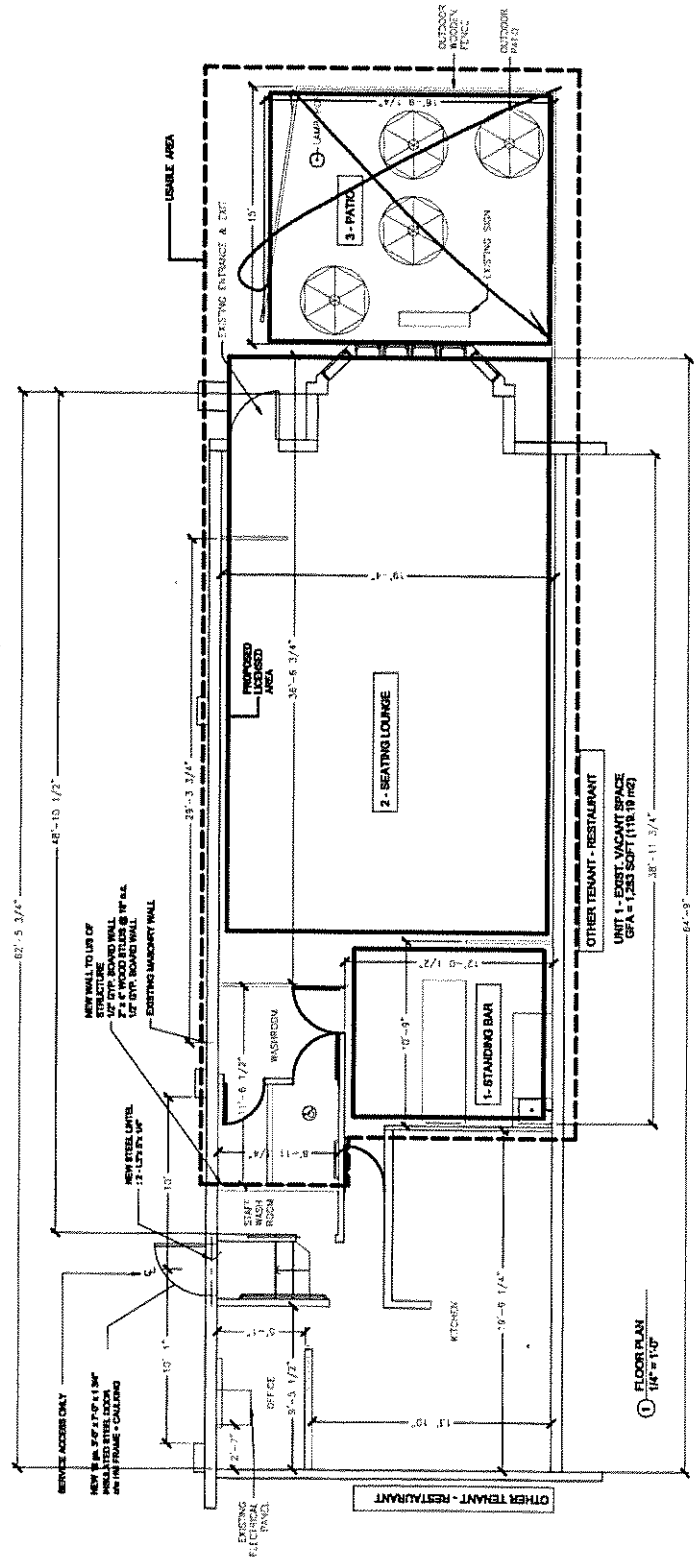


No.	Revisions/Notes	Date

Per Sheet 2 of 2

**JASPERE - FUSION RESTAURANT**  
 1800 MAIN ST. UNIT 1  
 MARKHAM, ONTARIO.

DATE: JANUARY 2014  
 DRAWN BY: JASPERE  
 SHEET NO: 2 OF 4



LEGEND	DESCRIPTION OF THE LEGEND
---	CUSTOMER USABLE AREA
---	PROPOSED LIQUOR LICENSED AREA

AREA NO.	EXACT LOCATION OF LICENSED AREA	INDOOR OR OUTDOOR	TOTAL AREA	ESTIMATED CAPACITY
1	STANDING BAR	IN	131 SQFT	5
2	SEATING LOUNGE	IN	718 SQFT	50
3	PATIO	OUT	237 SQFT	12

**FLOOR PLAN**

① FLOOR PLAN  
 1/4" = 1'-0"

## **Sample Inspired Menu**

### **Appetizers**

#### **Grilled Calamari**

Piano Cut Calamari, Glazed with Miso Orange Reduction, topped on a Bed of Shaved Fennel and Mandarin Orange Slaw, Drizzled with Spiced Orange Reduction

#### **Mammoth Sea Scallops**

Cajun Dusted Mammoth Sea Scallops, Pan-Seared, Green Pea Puree, Garnished with Fresh Mache and Paprika Oil

#### **Dim Sum Platter**

Homemade Pork Dumplings, Garlic Shrimps, Beef and Vegetable Dumplings, Crispy Mandarin Buns, Steamed Shrimp Dumplings, Accompanied with House Dipping Sauce, Chili Garlic Oil and Spicy Soy Honey Mayonnaise

#### **Chicken Wing Drumsticks**

Frenched Cut Chicken Wings, Marinated with a Blend of House Tandoori and Masala Spices, Yogurt and Minced Garlic, Grilled, Served with Homemade Mango Chutney and Sweet Chili Sauce

#### **Moroccan Braised Lamb Spring Rolls**

Leg of Lamb Marinated with a Blend of Turmeric, Fennel, Anise, Ginger and Garlic, Braised till Fork Tender, Mixed with Seasoned Diced Potatoes and Wrapped with Spring Roll Pastry, Served with Spiced Apple Sauce

### **Salad**

#### **Grilled Pineapple Salad**

Fresh Grilled Sliced Pineapple Medallions, Layered with Fresh Mixed Greens tossed with Pineapple Coconut Dressing, topped with Shaved Chilled Red Onions, Toasted Coconuts, and Crispy Cured Pork Belly

#### **Spinach Salad**

Fresh Baby Spinach tossed with Homemade Toasted Pecan and Shallot Dressing, Ringed with Sliced Cucumbers, Cherry Tomatoes, topped with Sliced Strawberry Fan and Spicy Honey Roasted Pecan, Crumbled Blue Cheese

### **Bundled Arugula Salad**

Baby Arugula tossed with Strawberry Vinaigrette, Bundled with Grilled Red Onions, Grilled King Oyster Mushrooms, topped with Crispy Proscuitto

### **Proscuitto Wrapped Potato Salad**

Butter Poached Fingerling Potatoes, Wrapped with Thinly Sliced Proscuitto, Pan-Seared till Crispy, tossed with Grainy Mustard Champagne Vinegar Dressing, Sliced Quail Eggs and Sprinkled with Fine Diced Sweet Cornichons

### **Pasta & Pizza**

#### **Smoked Chicken Tortellini**

Cheese Filled Tortellini, Sautéed with Smoked Chicken, Patty pans, Fresh Baby Spinach, Cherry Tomatoes, Smoked Chicken Stock Reduction and Homemade Pesto, topped with Toasted Pine Nuts

#### **Moroccan Seafood Linguini**

Seafood Medley of Fresh Mussels, Black Tiger Shrimps, Calamari, and Scallops, Sautéed with House Blend of Spices, Golden Raisins and Homemade Tomato Sauce

#### **Jerk Chicken Pizza**

Thin Crust Pizza topped with Homemade Pizza Sauce, Jerk Spiced Marinated Chicken, Pulled from the Bone, Shredded Mozzarella, Sliced Brie, Scallions, and Fresh Mango Salsa

#### **Grilled Beef Stilton Cheese Pizza**

Thin Crust Pizza topped with Seasoned Grilled Beef, Sautéed Mushroom Medley of Shitake, Oyster, and Portabello, Stilton Blue Cheese and Candied Pecans, Diced Granny Smith Apples

### **Entrees**

#### **Cashew Crusted Chicken Supreme**

Fresh 9oz Chicken Supreme, Pan-Seared, Crusted with Chopped Cashews, Baked till Tender, Served with Herb Baked Stacked Potatoes, Sautéed Chef's Vegetables and Caramelized Pineapple Demi Sauce

#### **Sesame Crusted Salmon**

Fresh Atlantic Salmon, Crusted with Black and Sesame Seeds, Pan-Seared and Oven Baked, Served with Sautéed Chef's Vegetables, Herb Roasted Potatoes and Citrus Sesame Buerre Blanc

### **Braised Osso Bucco**

Slow Braised Veal Osso Bucco with Aromatic Vegetables, Smokey Chipotle Peppers, Shiraz Red Wine and Veal Stock, Served with Creamy Risotto, and Sautéed Chef's Vegetables

### **Certified New York Striploin**

Seasoned 10oz Certified New York Striploin Steak, Grilled, Served with Roasted Garlic Caramelized Pineapple Mashed Potatoes, Sautéed Chef's Vegetables and Mushroom Medley Demi Sauce

### **Desserts**

#### **Ginger Crème Brule**

Ginger Infused Crème Brule, topped with Fresh Fruit and Berries and Candied Ginger

#### **Crispy Meringue Napoleon**

Layered Homemade Meringue with Tahitian Vanilla Bean Custard, Fresh Fruit and Caramelized Bananas

#### **Pineapple Crème Caramel**

Light Pineapple Caramel Flan, Drizzled with Raspberry Coulis, topped with Thin Candied Pineapple Slices