



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

The Marleigh Retirement Residence

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

905-947-9990

Contact name / Nom de la personne à contacter

Linda Schell

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

905-947-9990 cell 416-917-9512

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

Street Number /
Numéro

Street Name /
Nom de rue

Street Type /
Genre de rue

Direction/
Orientation de rue

Suite/Floor/Apt. /
Bureau/étage/app.

34

Main Street

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

City/ Town/Municipality /
Ville/village/municipalité

Postal Code /
Code postal

UNIONVILLE, ON

L3R 4Z8

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:

Specify concerns regarding zoning, non-compliance with bylaws, or general objections to the application by council or elected municipal representatives, must be clearly outlined, **in a separate submission or letter within 30 days of this notification.**

Remarque :

Toute question particulière concernant le zonage, la non-conformité aux règlements municipaux ou toute objection générale relative à la demande de la part de membres du conseil ou de représentants municipaux élus doit être décrite clairement **dans un document distinct ou une lettre à l'intérieur d'une période de 30 jours après la remise 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



Pickup

Town 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 ☐ Café

Retirement Residence Dining Bistro

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)

No menu at this time

3. What entertainment or amusements will be provided?

☐ Karaoke ☒ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☐

Piano, Taped music

4. a) The maximum seating capacity will be 150 persons.

NA

b) Where the restaurant is existing, the previous seating capacity was _____ 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) *NA*
If this premises was previously used as a restaurant, is any construction or alteration proposed?

☐ 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. 10/29211 00001 NH

☐ No Provide 1 copy of the 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 licenced? ☐ 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 location? Main Street & Enterprise

11. What is the distance to the nearest residential area? 1/4 mile

12. a) Your name (Please print)

LINDA SUTELL

b) Contact Telephone No.

Bus: 905-947-9990

Res: (905) 416-917-9512

c) The restaurant's name

NOT NAMED AS FOR

THE MARLEIGH RETIREMENT RES.

THE MARLEIGH BISTRO

In addition to the daily dining menu the Marleigh Bistro will have the following light fare foods on hand or readily available by self-serve at the Bistro or ordered from the Kitchen:

Hot and Cold Beverages

Short Order Menu such as:

- Soup of the Day
- Toasted Sandwiches i.e. Toasted Welsh Rarebit, Turkey & Cranberry, Pulled Pork
- Cold sandwich Selection
- Choice of Salads of the Day
- Cheese & Fruit Plates
- Muffins, Cookies
- Desserts
- Ice Cream
- Bar Snacks: potatoe chips, nuts, pretzels

DEDICATED TO COOKING FOR YOU.

Nutritious, freshly prepared meals for the week of:

BAYBRIDGE
SENIOR LIVING

Wk1	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
BREAKFAST	Pancakes* Bacon^*	Lemon Poppy Seed Muffin*	Bagel	Bacon^*	Carrot Pineapple Muffin*	Sausage Link*	Banana Bread*
LUNCH	Broccoli Cheese Soup^ Chicken Salad Sandwich Perogies & Sour Cream Apple Pineapple Carrot Salad>	Black Bean Soup^ Fish Cakes Beef Medley Tomato Cucumber Salad>	Tomato Lentil Soup^ BBQ Beef on a Bun Egg Supreme Potato Salad~	Cr. Of Mushroom Soup Pork Riblette Baked Veal Cutlet Easy Baked Beans Vinaigrette Coleslaw>	Beef Noodle Soup^ Vegetarian Chili Pork Sweet Potato Stew Corn Muffin Spinach Orange Salad>	Chicken Mulligatawny Soup^ Ham & Potato Casserole Cheese Beef Macaroni Mixed Greens Salad>	Tomato & Rice Soup^ Grilled Cheese Sandwich Chicken Salad on a Croissant Citrus Beef Salad>
DINNER	Beet & Onion Salad> Pot Roast Au Jus Glazed Pork Loaf Herb Mashed Potatoes~ Seasoned Green Peas> Fresh Baked Bread Apple Brown Betty*	Carrot Raisin Salad> Sweet-n-Sour Pork Bites Turkey Rice Casserole Paprika Potatoes~ Cauliflower> Fresh Baked Bread Lemon Bar*	Waldorf Salad> Crispy Herb Chicken Smothered Pork Chop Homefries Seasoned Green Beans> Fresh Baked Bread Chocolate Pound Cake*	Iceberg Salad> Fruity Lamb Chop Creole Baked Fish Almond Raisin Rice Roast Butternut Squash~ Fresh Baked Bread Banana Cream Pie*	Caesar Salad Spaghetti & Meatballs Chicken & Noodles Italian Mix Vegetables> Fresh Baked Bread Tiramisu Mousse*	Marinated 4 Bean Salad> Fresh Catch of the Day Breaded Turkey Cutlet Chive Whipped Potatoes~ Peppers, Mushrooms & Onions> Fresh Baked Bread Mint Chocolate Chip Ice Cream*	Macaroni Salad> Braised Beef Steak Tarragon Lemon Fish Boiled Potatoes~ Caulco Corn~ Fresh Baked Bread Hot Fruit Compote*

es selections from our dessert cart.*

Extended Menu (available at dinner & supper meals)
includes:

- Chef's Choice
- Deli Delights
- Regional Local Favourites

Symbol Key:

* Foods high in sugar or fat, may not be appropriate for diabetics

^ Canned or prepared foods are often high in sodium. May not be appropriate for low sodium diet

~ Vegetable is high in starch/carbohydrates

> Lower in fat

*** We serve eggs cooked to order. Please note that consuming raw eggs or undercooked beef, eggs, pork, seafood or shellfish may increase your risk of food borne illness.

DEDICATED TO COOKING FOR YOU.

Nutritious, freshly prepared meals for the week of:



Wk2	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
BREAKFAST	Breakfast each day includes assorted fruit & juice*, hot & cold cereal, breakfast parfaits* and eggs cooked to order. **						
LUNCH	Bran Muffin*	Cherry Cream Cheese Swirl Scone*	Bacon^*	Balrd Scone*	Sausage Link^*	Apple Muffin*	Bagel
	Apple & Parsnip Soup^ Pulled Pork on a Bun Montreal Meat on Rye Cucumber Dill Salad>	Pumpkin Harvest Soup^ Sloppy Joe on a Bun Cheese Quiche Seasoned Green Beans>	Scotch Broth^ Hot Turkey Sandwich & Gravy Pork Apple Casserole Roasted Fall Vegetables>	Cabbage Beef Soup^ Tuna Salad on Wheat Egg & Cheese Bagel Tomato Basil Salad>	Won Ton Soup^ Chicken & Veg Stir Fry Beef Stir Fry Wild & Brown Rice Oriental Vegetables>	Veggie Florentine Soup^ Beef Goulash Spinach Mushroom Pizza Marinated Zucchini Salad>	Cream of Spinach Soup Salmon Burger Beef Rice Bake Mixed Greens Salad>
DINNER	Mixed Greens Salad> Roasted Stuffed Turkey Ratatouille Garlic Mashed Potatoes~ Brussels Sprouts> Fresh Baked Bread Blueberry Pie*	Apple Pineapple Carrot Salad> Pork Medallions Orange Thyme Chicken Confetti Rice Baby Carrots> Fresh Baked Bread Almond Crème*	Rainbow Coleslaw> Pub Battered Fish Veal Scallopsini Mashed Potatoes~ Sautéed Spinach> Fresh Baked Bread Strawberry Ice Cream*	Copper Penny Salad> Beef Pepper Skillet Lemon & Spice Chicken Parisienne Potatoes~ Wax Beans> Fresh Baked Bread English Trifle*	Mix Salad w/Mustard Vinaigrette> Pork Tortiere Turkey Pot Pie Parslled Cauliflower> Fresh Baked Bread Rhubarb Crisp*	Vinaigrette Coleslaw> Fresh Catch of the Day Classic Chicken Paprika Lyonnaise Potatoes~ California Vegetables> Fresh Baked Bread Pears w/ Chocolate Sauce*	Marinated Vegetables> BBQ Chicken BBQ Pork Chop Sweet Potato Fries~ Steamed Broccoli> Fresh Baked Bread Blonde Chip Brownie*

Supper each day includes selections from our dessert cart. *

Extended Menu (available at dinner & supper meals)

includes:

- Chef's Choice
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DEDICATED TO COOKING FOR YOU.

Nutritious, freshly prepared meals for the week of:



Wk3

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Breakfast each day includes assorted fruit & juice*, hot & cold cereal, breakfast parfaits> and eggs cooked to order. **							
BREAKFAST	Bacon^	Lemon Poppy Seed Muffin*	Balrd Scone*	Apple Bran Muffin*	Bacon^*	Sausage Link^*	Banana Bread*
LUNCH	Pepper Pot Soup^ Broccoli & Swiss Quiche Sliced Chicken Sandwich California Salad>	Tomato Basil Soup^ Oktoberfest Sausage Veal Schnitzel German Potato Salad Sauerkraut	Clam Chowder Chicken Salad Sandwich Ham Salad on Croissant Caesar Salad	Chicken Noodle Soup^ Egg Salad Wrap Tuna Rice Casserole Green Pepper Slaw>	Carrot Ginger Soup^ Hamburger on a Bun Cheese, Lettuce, Tomato Sandwich Classic Vegetables>	Borscht Soup^ Weiners & Beans Turkey Melt Red Cabbage & Apples	Navy Bean Soup^ Seafood Shepherd's Pie Beef Pinwheels Confetti Coleslaw
DINNER	Kidney Bean Salad> Glazed Ham Cabbage Roll Casserole Scalloped Potatoes~ Buttered Corn~ Fresh Baked Bread Apple Pie*	Red Beef Citrus Salad> Chicken & Dumplings Salmon Loaf Seasoned Green Beans> Fresh Baked Bread Crème Brulee*	Pea Salad> Beef & Vegetable Stew Turkey Fricassee Harvard Beets> Buttermilk Biscuit Vanilla Ice Cream*	Cucumber Dill Salad> Stuffed Pork Chop Beef Pot Pie Garlic Whipped Potatoes Peas & Pearl Onions> Peach Crisp*	Bean Salad> Turkey & Penne Pasta Lamb Provinciale Brussels and Carrots> Fresh Baked Bread Carrot Cake*	Carrot Raisin Salad> Fresh Catch of the Day Chicken a la King Sweet Potato Fries Cauliflower Polanaise> Fresh Baked Bread Chocolate Mousse*	Tossed Salad> Chicken Rice Casserole Pork Loin w/ Mushroom Sauce California Vegetables> Fresh Baked Bread Date Square*

Supper each day includes selections from our dessert cart. *

Extended Menu (available at dinner & supper meals)
includes:

- Chef's Choice
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DEDICATED TO COOKING FOR YOU.

Nutritious, freshly prepared meals for the week of:



WK4	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
BREAKFAST	Cinnamon Raisin Scone*	Breakfast Ham^*	Bran Muffin*	Balrd Scone*	Carrot Pineapple Muffin*	Bacon^*	Bagel
LUNCH	Golden Mushroom Soup^ Chicken Caesar Salad Four Cheese Pasta Garlic Toast	Pasta Fagioli Soup^ Tuna Melt Beef Cubes with Rice Glazed Orange Beets>	Cream Cauliflower Soup Hungarian Pork Goulash Sliced Chicken Wrap Hashbrown Potatoes~	Fall Harvest Soup^ Mushroom Cheese Omelet Monte Cristo Sandwich Whole Wheat Toast Tomato Slices>	French Onion Soup^ Chicken Nuggets Vegetable Quiche French Fries Mixed Vegetables>	Chicken Rice Soup^ Pastrami on Rye Sandwich Turkey Reuben on Rye Confetti Coleslaw>	Creamy Tomato Soup Macaroni & Cheese Grilled Tuna & Tomato Sandwich PEI Vegetables>
DINNER	Tomato & Onion Salad> Roast Leg of Lamb Canned Beef Potatoes Romanoff~ Green Beans> Fresh Baked Bread Strawberry Rhubarb Pie*	Pearl Shell & Vegetable Pasta Salad Turkey Loaf Brown Sugar Ham Boiled Potatoes~ Sautéed Cabbage> Fresh Baked Bread Lemon Pudding*	Mediterranean Salad> Braised Beef Shortribs Turkey Dijonnaise Parisienne Potatoes~ Parslled Parsnips> Fresh Baked Bread Macaroon Bars*	Black Bean Corn Salad> Chicken a L'Orange Glazed Salmon Brown Rice Roast Fall Vegetables> Fresh Baked Bread Maple Mousse*	Cucumber Salad> 5 Spiced Pork Chop Country Steak & Gravy Chive Whipped Potatoes~ Squash> Fresh Baked Bread Apple Crisp*	Mixed Greens Salad> Fresh Catch of the Day Italian Sausage Boiled Mini Red Potatoes~ Creamed Spinach> Fresh Baked Bread Glazed Bananas*	Marinated Green Bean Salad> Honey Garlic Chicken Beef & Mushrooms Fluffy Rice Parsley Carrots> Fresh Baked Bread Chimpunk Bars*

Supper each day includes selections from our dessert cart. *

Extended Menu (available at dinner & supper meals) includes:

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