

Municipal Information Renseignements municipaux

Return completed
form to:
Alcohol and Gaming
Commission of Ontario
90 Sheppard Avenue, East.
Suite 200
Toronto ON M2N 0A4

Remplir et retourner cette
formule à :
Commission des alcools
et des jeux de l'Ontario
90, avenue Sheppard Est
Bureau 200
Toronto ON M2N 0A4



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

MOTIMAHAL INDIAN CUISINE & BANQUET

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

905-943-9300

Contact name/Nom de la personne à contacter

CARLO PIEROZZI or CHERIE WRIGLEY

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

416-3991026 / 416-6226380

Exact location of establishment (not mailing address - street number and name, city or lot no., concession and township)

Emplacement exact de l'établissement (non l'adresse postale - numéro et nom de la rue, ville ou numéro de lot, concession et canton)

7850 WOODBINE AVENUE, UNITS 103 and 104 - MARKHAM, ON, R4P 1L3R 0B9

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



Town of Markham

N. Karp

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

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?

☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☒ NO

4. a) The maximum seating capacity will be 180/180 persons.

b) Where the restaurant is existing, the previous seating capacity was 360 persons. EXISTING

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 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. _____

☒ No Provide 2 copies 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?

STEELES/WOODBINE

STEELES/WOODBINE

11. What is the distance to the nearest residential area?

MORE THAN 1 KM.

MORE THAN 1 KM.

12. a) Your name (Please print)

CARLO PEROLINI

b) Contact Telephone No.

Bus: 416-399-1026

Res: 416-622-9781

c) The restaurant's name

MOTINELLI

INDIAN CUISINE

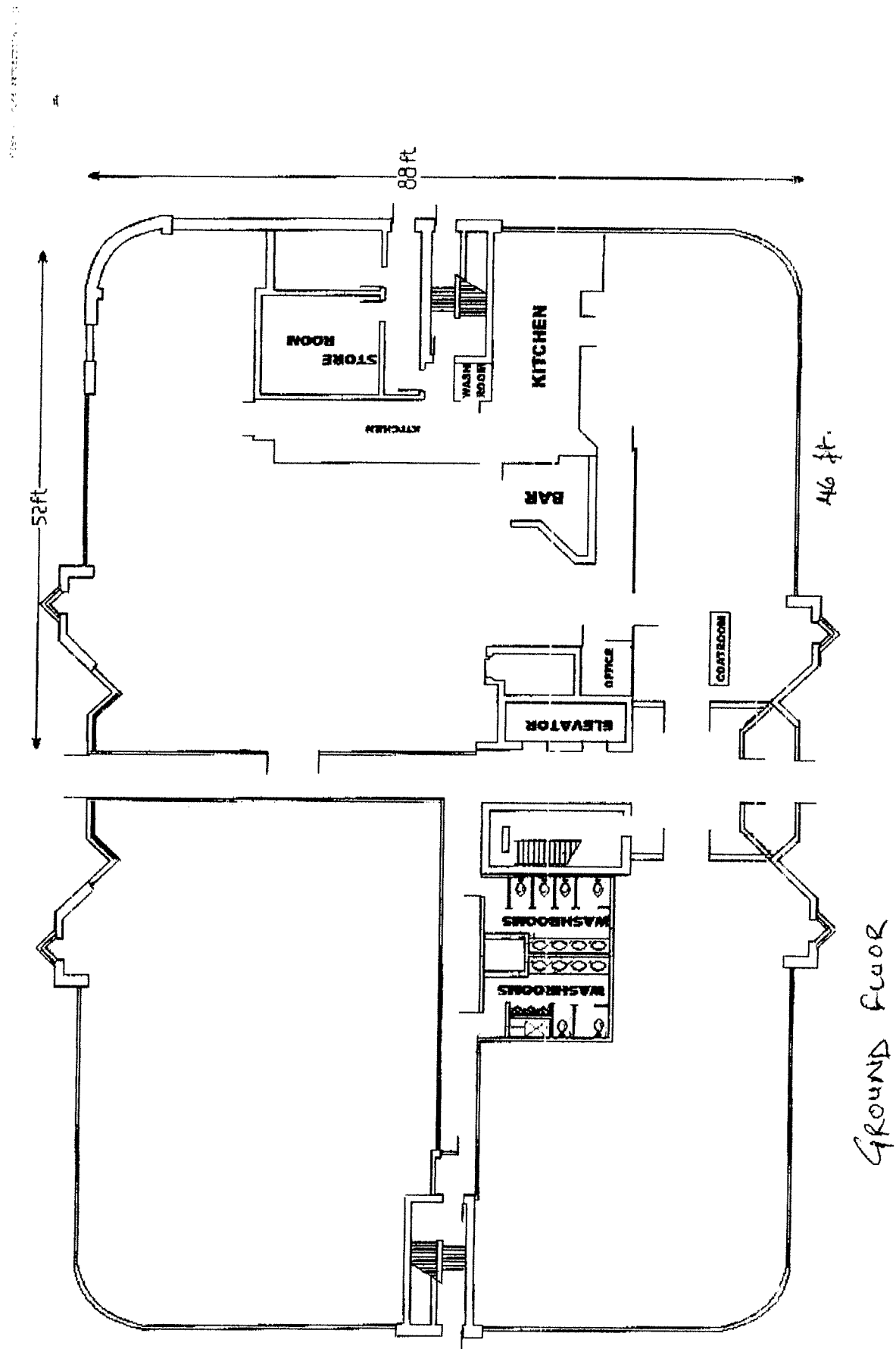
6 BAYVIEW

FOR OFFICIAL USE ONLY

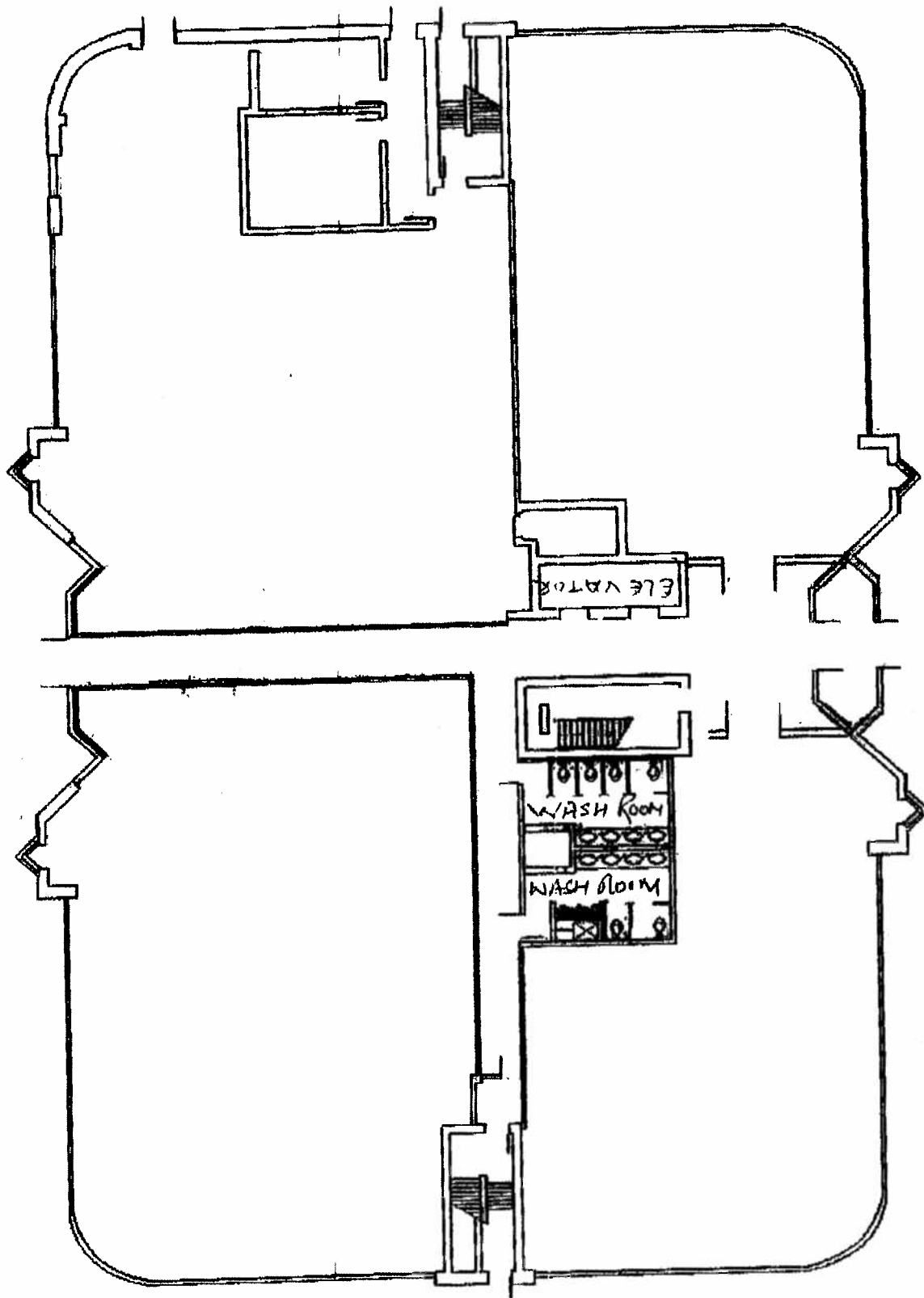
Inspected by By-law Enforcement Date: _____

Comments:

☐ Approved ☐ Not approved



Ground floor



FIRST FLOOR.



MOTIMAHAL
INDIAN CUISINE & BANQUET

Tandoor Description

Tandoor is an oven made from Indian clay a simple artifact which does many things e.g. bake bread, roast lamb/chicken. All preparations cooked in the Tandoor marinated in yogurt together with a special blend of Himalayan herbs and spices to suit each variety of preparations.

The Tandoor is kept at a high temperature with charcoal which heats its walls and the heat thus radiated together with smouldering charcoal does the cooking. This process seals in the goodness and the smouldering charcoal also lends the food a special favour

Indian Food Preparations

Indian Cuisine is a combination of subtle tastes. Flavours are as varied as the climate of India and as exotic as the people of India. Fragrant spices, pungent and warm spices from the four corners of the country are delicately blended in meticulous proportions to create the dishes we present to you. Each dish will have its own distinctive flavour and aroma which cannot come from any Curry powder but from spices that are separately prepared each day afresh for each individual dish. The blending and preparation of spices is a centuries old craft and is indispensable to Indian cuisine.

Our presentations - as we prefer to call our dishes - are rooted in the soil of northern India and are prepared in our restaurant exactly as in our own homes.

Appetizers

Tomato Soup

\$ 3.95

Chicken Soup

(Chicken soup with boneless chicken pieces)

\$ 4.95

Mulligatawny Soup

\$ 4.95

(Lentil soup with rice/minced chicken sprinkled on top)

Starters

Vegetarian

Veg Samosa

\$ 3.00

(Crisped pastry filled with spiced potatoes and peas - 2 pcs)

Veg Pakora

\$ 4.95

(Mixed vegetable fritters - Eggplant Cauliflower, potato and spinach)

Paneer Pakora

\$ 5.95

(spiced cheese fritters)

Veg Seekh Kebab

\$ 7.95

(Minced vegetable put on a skewer in clay oven)

Cheese Kebab

\$ 8.95

(Minced cheese mixed with herbs put on a skewer in clay oven)

Sofiyani Paneer Tikka

\$10.95

(Cheese cubes, onions and green pepper marinated in fennel and spices and cooked in clay oven)

Tandoori Aloo

\$ 8.95

(Stuffed potatoes cooked in clay oven)

Tandoori Shole

(Stuffed Mushrooms - Chef's Special)

\$ 8.95

Chaat Papri

\$ 7.95

(Small crisp patties with chickpeas, potatoes, spices and yogurt)

Seafood

Tandoori Jheenga

\$14.95

(Marinated shrimps in Indian herbs and cooked in clay oven)

Machhi Tikka

\$12.95

(Fish pieces marinated in herbs and cooked in clay oven)

Tandoori Pomfret

\$15.95

(Whole pomfret marinated in herbs and cooked in clay oven)

Non - Vegetarian

Chicken Pakora

\$ 7.95

(Fried chicken pieces marinated in spices and batter)

Meat Samosa

\$ 3.95

(Crisped pastry filled with spiced ground meat - 2 pcs)

Murg Seekh Kebab

\$ 9.95

(Marinated minced chicken put on a skewer in clay oven)

Husaini Kebab

\$12.95

(Chicken kebabs-Chef's Special)

Murg Tikka Haryali

\$10.95

(Boneless marinated chicken pieces with mint and green chillies and cooked in clay oven)

Chicken Wings

\$ 7.95

(Chicken wings marinated in spices and herbs)

Lahori Seekh

\$ 9.95

(Marinated minced meat put on a skewer in clay oven)

Murg Tikka Afghani

\$10.95

(Boneless chicken pieces marinated in fresh cream and nuts cooked in clay oven)

Murg Tikka

\$ 9.95

(Boneless chicken pieces marinated in fresh cream and cooked in clay oven)

Tandoori Murg

Full \$15.95

(Chicken marinated in spices and herbs and cooked in clay oven)

Half \$ 8.95

Mix Grill

\$ 16.95

(Assorted delicacies from clay oven - tandoori chicken/seekh kebab/Lamb chops/Chicken tikka)

Lamb Chops

\$10.95

(Lamb chops marinated in spices and herbs and cooked in clay oven)

Main Course

Vegetarian

Saag Paneer (Cheese cubes in chopped spinach cooked with spices)	\$ 8.95
Malai Kofta (Mashed cheese and mixed vegetable balls cooked in thick creamy gravy)	\$ 8.95
Mattar Paneer (Cheese cubes in Green peas curry cooked with spices)	\$ 8.95
Karahi Paneer (Cheese cubes cooked in special wok with onions, green pepper and spices)	\$ 8.95
Shabnam Curry (Mix vegetables cooked in creamy delicious blend of cashews)	\$ 9.95
Chana Masala (Chick peas cooked with authentic spices and herbs)	\$ 7.95
Dal Makhni (Black Lentils cooked with spices and herbs)	\$ 7.95
Dal Tadka (Yellow lentils cooked with spices and herbs)	\$ 6.95
Achari Paneer (Cubes of cheese in exotic thick gravy cooked with pickle spice)	\$ 8.95
Mix Vegetable (Seasonal vegetables cooked with spices and herbs)	\$ 7.95
Bhindi Do Piazza (Okra, potatoes and onions cooked with spices and herbs)	\$ 7.95
Aloo Gobhi (Cauliflower and potatoes cooked with spices and herbs)	\$ 7.95
Baigan Patiala (Egg plant cooked with onions and authentic herbs in thick sauce)	\$ 7.95
Cheese Stuffed Tomato (Motimahal special)	\$ 9.95

Non - Vegetarian

Murg Makhni (Boneless roasted chicken cooked in cream and tomato sauce)	\$ 9.95
Murg Tikka Masala (Boneless chicken pieces cooked in spices and green pepper)	\$ 9.95
Murg Nawabi Masala (Chicken pieces cooked in white creamy sauce)	\$10.95
Murg Karahi (Chicken pieces cooked in special wok with onion, green pepper and spices)	\$ 9.95
Dam Murg Nizami (Chicken curry cooked in special spices and herbs flavoured with saffron)	\$10.95
Murg Lababdar (Boneless chicken pieces in rich tomato onion sauce)	\$10.95
Vindaloo Curry (Chicken/lamb/beef pieces and potatoes cooked in special spices)	\$ 9.95
Vindaloo Shrimp (Shrimps and potatoes cooked in special spices)	\$15.95
Madras Curry (Boneless Chicken/Lamb/Beef pieces cooked with shredded coconut, spices and rare herbs)	\$10.95
Shrimp Madras (Shrimps flavoured with coconut cooked in thick gravy)	\$15.95
Fish Curry (Marinated Fish cubes cooked in delicious gravy)	\$10.95
Shrimp Masala (Shrimps cooked and mixed with green pepper and onions)	\$15.95
Rogan Josh (Boned Goat pieces cooked with Indian spices and herbs)	\$ 9.95
Bhuna Gosht (Boneless beef curry with shredded peppers in black pepper flavour)	\$ 9.95
Lamb Curry (Boneless Lamb pieces cooked in delicious curry)	\$ 9.95

Combos/Platters

Vegetarian Platter

(Nutritionally well-balanced platter comprised of a variety of the day's vegetarian specialities served with homemade Yogurt and a freshly baked naan)

\$12.95

Non-Veg Platter

(comprised of Piece of chicken tikka, choice of butter chicken or Lamb Rogan Josh, Veg of the day, Pulao rice, Yoghurt and a naan)

\$14.95

Chana Bhatura

(Bhatura and chick peas)

\$ 9.95

Kebab/Tandoori Chicken & Naan

\$ 9.95

Accompaniments

Roti

(Whole wheat baked bread)

\$ 1.50

Naan

(Traditional flour bread)

\$ 2.00

Parantha

(Fresh baked layered bread)

\$ 2.50

Podina Parantha

(Fresh baked bread stuffed with mint and spices)

\$ 3.50

Khurmi Garlic Naan

(Fresh baked bread stuffed with garlic and spices)

\$ 3.50

Stuffed Kulcha

(Fresh baked bread stuffed with onions/potatoes/paneer and spices)

\$ 3.50

Bhatura

(Spiced White flour fried bread)

\$ 2.50

Plain Rice

(Steamed basmati rice)

\$ 4.95

Rice Pulao

(Basmati rice cooked with vegetables)

\$ 5.95

Chicken/Lamb/Beef Biryani

(Basmati rice cooked with chicken/lamb/beef with saffron/mint)

\$11.95

Vegetarian Biryani

(Basmati rice cooked with vegetables, saffron and mint)

\$ 9.95

Green Salad

\$ 3.95

Raita

(Yoghurt with exotic spices and chopped vegetables)

\$ 3.95

Dahi Bhalla

(Lentil balls in spiced yoghurt)

\$ 4.95

Dessert

Ras Malai

(Scoops of cottage cheese in thick milk - serve chilled)

\$ 4.95

Gulab Jamun

(Cheese balls in thick syrup - served hot)

\$ 4.95

Rasgulla

(Scoops of cottage cheese in syrup - serve chilled)

\$ 3.95

Rice Pudding/ Semiyan

\$ 3.95

Kulfi

(Flavoured Indian ice cream)

\$ 4.95