

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

Day and Night Firewood Steak House

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

(905) 477-8182

Contact name/Nom de la personne à contacter

Kenny Wan Chartered Accountant Professional Corporation/Christine Chiu

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

(416) 297-9188

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)

Unit 2 & 3, 2 Fenton Road, Markham, Ontario, L3R 7B3

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

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? N/A

☐ Karioke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☐

4. a) The maximum seating capacity will be 136 **persons.**

b) Where the restaurant is existing, the previous seating capacity was 100 **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 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. 06-129070

☐ 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) Application for liquor licence of outdoor patio

10. What is the nearest major intersection to the proposed location? Brimley Road & Stiles Avenue East

11. What is the distance to the nearest residential area? 100 meters

12. a) Your name (Please print)

CHRISTINE CHIU
KENNY WAN CHARTERED ACCOUNTANT
PROFESSIONAL CORPORATION

b) Contact Telephone No.

Bus: (416) 297-9188

Res:

c) The restaurant's name

DAY AND NIGHT FIREWOOD

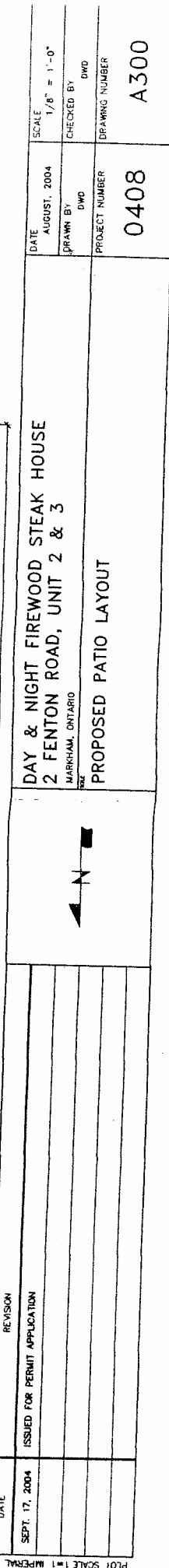
STEAK HOUSE

FOR OFFICIAL USE ONLY

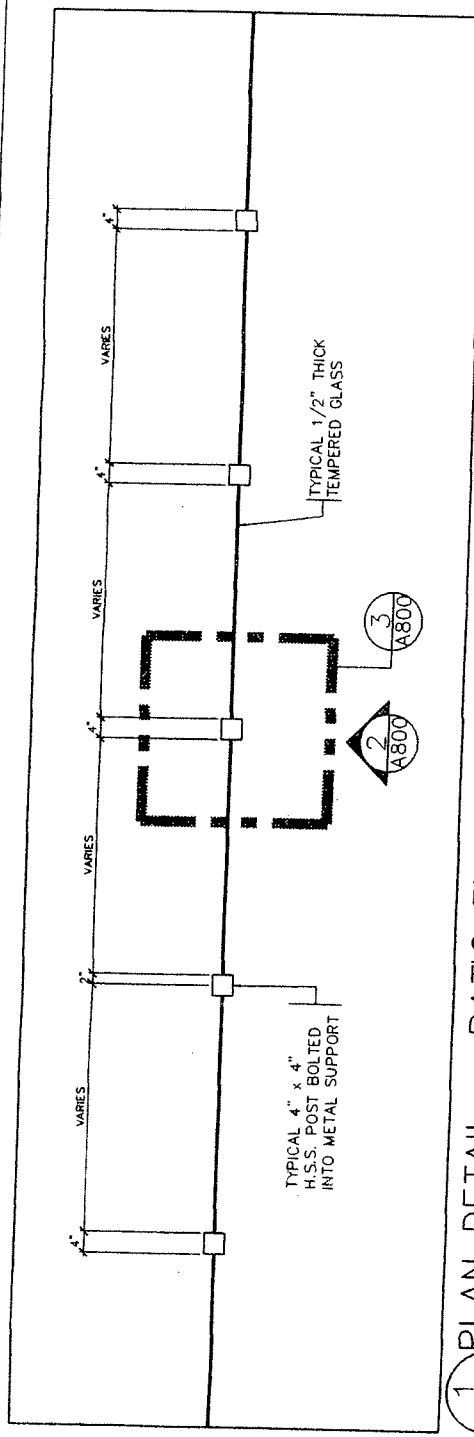
Inspected by By-law Enforcement Date: _____

☐ Approved ☐ Not approved

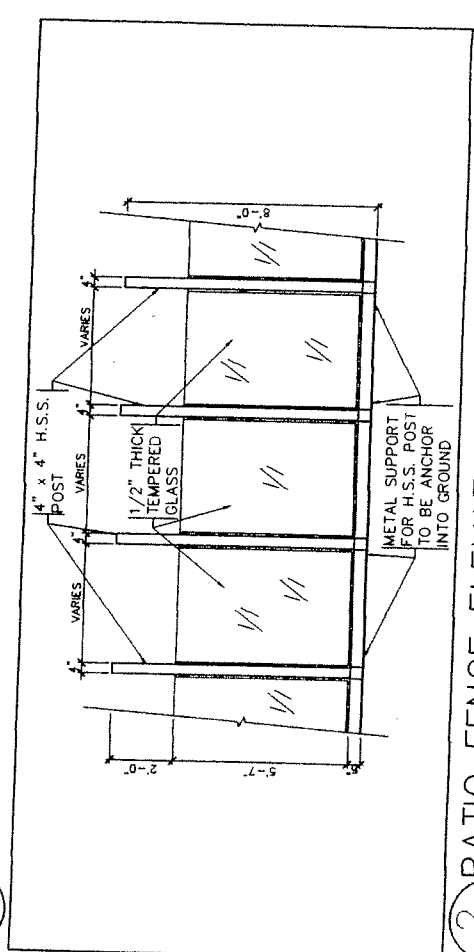
Comments:



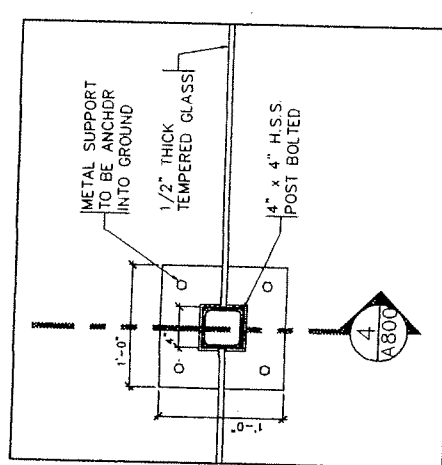
PLT DATE: SEPTEMBER 16, 2004



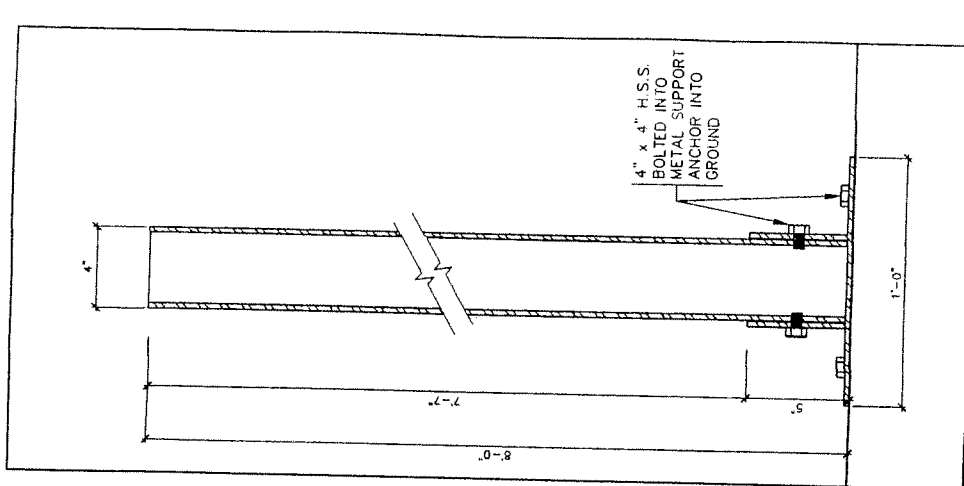
1 PLAN DETAIL - PATIO FENCE
A800 SCALE 1/2" = 1'-0"



2 PATIO FENCE ELEVATION
A800 SCALE 1/4" = 1'-0"



3 H.S.S. POST DETAIL
A800 SCALE 1" = 1'-0"



4 POST SECTION
A800 SCALE 2" = 1'-0"

DATE		REVISION	DATE		SCALE
SEPT. 17, 2004		ISSUED FOR PERMIT APPLICATION	AUGUST, 2004		1/2" = 1'-0"
			DRAWN BY		DWG
			PROJECT NUMBER		DRAWING NUMBER
			0408		A800

DAY & NIGHT FIREWOOD STEAK HOUSE
2 FENTON ROAD, UNIT 2 & 3
MARIHAM, ONTARIO

PROPOSED RAILING FOR PATIO



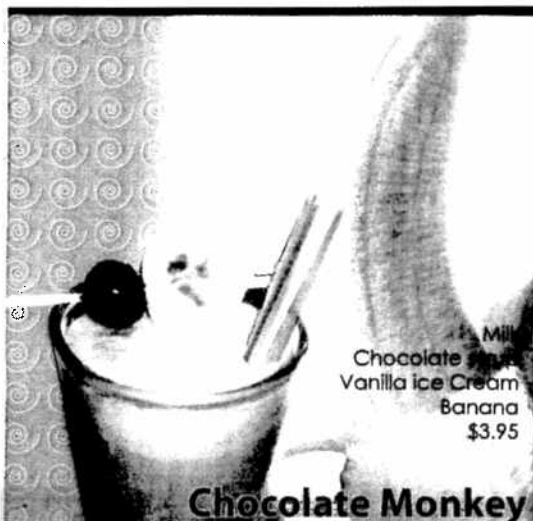
DAY & NIGHT® FIREWOOD STEAK HOUSE

安格斯牛扒專門店

	"At Day & Night Firewood Steak House We've Got Great Steaks" All of our steaks are selected from only the best three-year-old grain-ten steer, graded USDA Certified Angus. After starting with the finest beef, we age the loins for a minimum of four to five weeks for tenderness and flavor. When the time is right, we cut the loins into steaks and trim, away most of the excess fat, leaving only enough for flavor. Then we prepare the steaks and flame-broil them on our custom-built natural wood-burning pit. Our specially built pit and flame-broiling secret, date back to Florida's Own Seminole Indians, whereby Meats, Poultry and Seafood were cooked over easily accessible hardwoods. Three carefully chosen hardwoods are combined in our custom pit, producing a clean aromatic, lodged fire while it leaves no petroleum or charcoal after taste. Our unique cooking method quickly sears the meat and seals in the natural steak juices, Protecting and preserving the flavor of our perfectly aged steaks. This isn't the steak you buy at your local grocery or find at ordinary restaurants.		

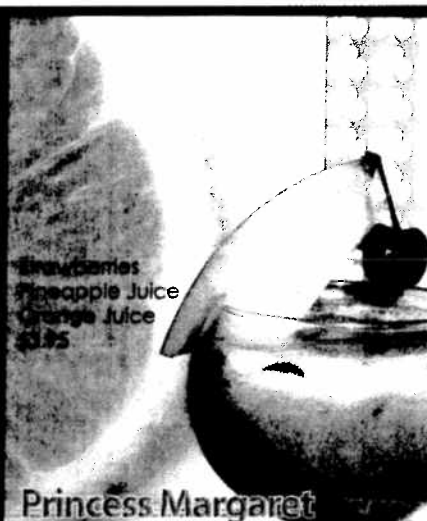


Clearly a matter of Taste!



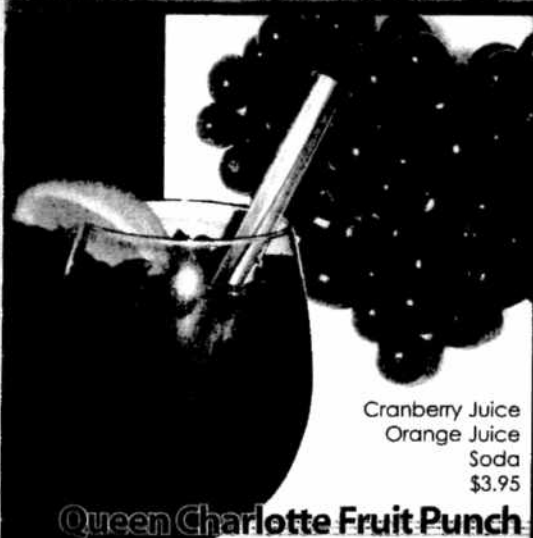
1/2 Milk
Chocolate Syrup
Vanilla Ice Cream
Banana
\$3.95

Chocolate Monkey



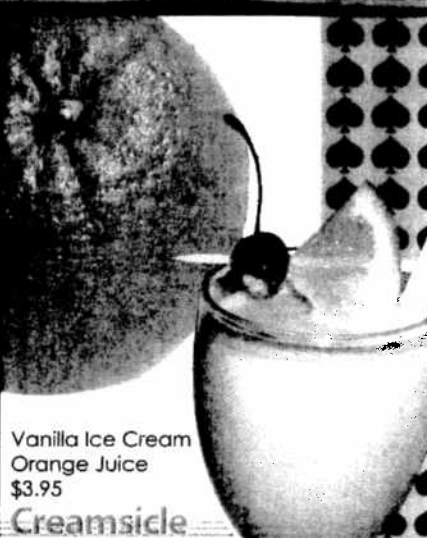
Strawberries
Pineapple Juice
Orange Juice
\$3.95

Princess Margaret



Cranberry Juice
Orange Juice
Soda
\$3.95

Queen Charlotte Fruit Punch



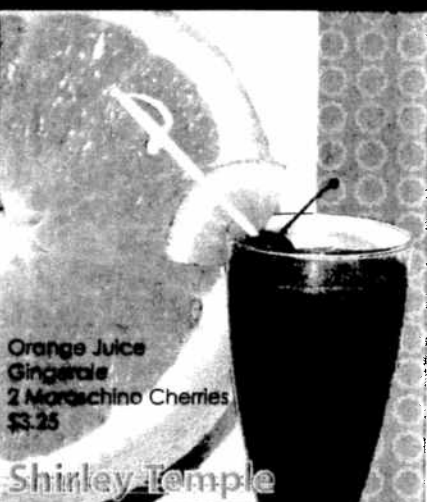
Vanilla Ice Cream
Orange Juice
\$3.95

Creamsicle



Strawberries
Pineapple Juice
Orange Juice
Peach nectar
\$3.95

Tropical Storm



Orange Juice
Gingerale
2 Maraschino Cherries
\$3.25

Shirley Temple

♪ All drinks are Non-Alcoholic drinks ♪



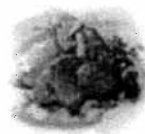
Main Dishes

Seafood

	(1 lb)	\$24.99	
EAST COAST Lobster Cooked by your choice (Boiled or Grilled)	(1.5lb)	\$29.99	
	(2 lb)	\$36.99	
DAY & NIGHT Seafood Platter (For Two)		\$99.99	
(1.5lb Lobster, King Crab Legs, Scampies, White Shrimps, Oysters, Cherry Stone Clams, Mussels)			
ALASKAN King Crab Legs come with Salad Bar and Soup		\$41.99	
ICELAND Scampies pan fried in White Wine Garlic Butter (6)		\$28.99	
CUBA Lobster Tail pan fried in White Wine Butter		\$28.99	
ATLANTIC Fresh Salmon Supreme served with Dill Cream Sauce	(8oz)	\$15.99	(12oz) \$21.99
B.C. Sea Bass Fillet served with Ginger Teriyaki Sauce		\$21.99	
Seafood Kebob (Shrimp, Scallops, Mussels) served with Sesame Sauce		\$16.99	

Lamb

NEW ZEALAND Rack of Lamb



(8oz)	\$24.99
(12oz)	\$29.99
(16oz)	\$34.99

Poultry

Corish Game Hen Grilled with Mixed Herbs		\$15.99	
Free Range Chicken Supreme cooked in Natural Juice	(8oz)	\$13.99	(12oz) \$19.99
Chicken Dark Meat glazed with home made Teriyaki Ginger Sauce	(8oz)	\$12.99	(12oz) \$18.99

Pork

Pork Steak served with Red Wine Vinegar Sauce	(10oz)	\$17.99	
Pork Back Rib glazed with home made B.B.Q. sauce		\$16.99	
Pork Chop in Demi-glace Sauce	(8oz)	\$13.99	(12oz) \$19.99



Pastas

FOIE GRAS (Goose Liver) pan-seared and served with Fettuccine	\$24.99
Seafood Fettuccine in Cream Sauce	\$12.99
Tiger Shrimps, Scallops and Salmon in Cream Sauce with Fettuccine	\$16.99
Chicken Fettuccine in Cream Sauce	\$10.99
Mixed Vegetables Fettuccine in Basil Cream Sauce	\$9.99
Chicken & Crab Pie	\$7.99

Certified Angus Beef

	(8oz)	(12oz)	(16oz)	(20oz)
ANGUS Tenderloin	\$23.99	\$29.99	\$35.99	
ANGUS Striploin	\$21.99	\$27.99	\$33.99	\$39.99
ANGUS Rib Eye	\$22.99	\$28.99	\$34.99	\$40.99
ANGUS T Bone Steak			\$33.99	\$39.99
ANGUS Rib Steak			\$32.99	\$38.99



Chef's Grill Suggestions

Rare - Cool Red Center Medium Rare - Warm Red Center
Medium - Hot Pink Center Medium Well - Hot Slightly Pink Center
Well Done - Brailed Throughout

We appreciate your preference but cannot be held responsible for the perfection of well done beef

Appetizers



ALASKAN King Crab Legs served hot or cold	\$36.99
FOIE GRAS (Goose Liver) pan-seared and served with Balsamic Vinaigrette	\$19.99
B.C. Smoked Salmon with Onion, Capers and Horseradish Cream	\$12.99
NEW ZEALAND Mussels in Coriander Rum Cream Sauce	\$9.99
U.S. Jumbo White Shrimps served with Cocktail Sauce (6)	\$12.99
Tiger Shrimps sautéed in Garlic White Wine Butter (9)	\$12.99
Fresh Oysters served cold (6)	\$9.99
Fresh Cherry Stone Clams served with Horseradish and Cocktail Sauce (6)	\$9.99
Mixed Rocks (Cherry Stone Clams and Oysters served cold) (6)	\$9.99

Kids Menu

Party Hour 12:00pm-10:30pm Daily
(10 and Under)

Soup and Salad Bar	Lunch	\$2.99
	Dinner	\$3.99
ANGUS Tenderloin	(4oz)	\$12.99
ANGUS Tenderloin Kebob	(4oz)	\$12.99
ANGUS Striploin	(4oz)	\$10.99
NEW ZEALAND Lamb Rack	(4oz)	\$13.99
ATLANTIC Fresh Salmon Supreme served with Dill Cream Sauce	(4oz)	\$9.99
Fresh Range Chicken Supreme cooked in Natural Juice	(4oz)	\$8.99
Pork Chop in Demi-glace Sauce	(4oz)	\$8.99

Side Dishes

Baked Mushroom with Garlic Butter	\$5.99
Mixed Vegetables	\$1.99
Fettuccine	\$1.99
Baked Potato	\$0.99
Garlic Bread	\$1.99





Bar Mixed & Liqueurs

Bar Brands

Gordons Gin
Smirnoff Vodka

Premium House Brands

Tanqueray Gin
Finlandia Vodka

Cognacs V.S.O.P. (1 oz)

Courvoisier

Cognacs X.O. (1 oz)

Courvoisier

\$4.50

Captain Morgan Rum
St. Remy Brand

\$5.25

Bacardi White Rum
E & J Brandy

\$8.99

Hennessy

\$14.99

Hennessy

Canadian Club Rye
Cutty Sark Scotch

Crown Royal Rye
Johnnie Walker Scotch

Remy Martin

Remy Martin

Beers

Domestic Beers

Labatt Carsberg
Canadian Ice

Light Beers

Molson Coors Light

Imported Beers

Heineken Lager (Holland)
Corona Extra (Mexico)

Grish \$5.95

Smirnoff Ice \$5.95

Mike's Hard Cranberry Lemonade
Lemonade

Woody's Ice Orange

Pink Grapefruit

\$3.75

Labatt Blue
Molson Dry

\$3.75

Labatt Blue Light

\$4.75

Tsing Tao (China)
Sapporo Draft (Japan)

Alexander Keith \$4.75

Bacardi Silver \$5.95

\$5.25

\$5.25

Labatt Budweiser
Miller Genuine Draft



Beverages

Tea \$1.95

Ice Tea \$1.95

Milk \$1.75

Soft Drink \$1.75

Chocolate \$2.45

Water

Spring \$1.95

Perrier \$2.75

Juice

Apple \$2.25

Cranberry \$2.25

Mango \$2.45

Pineapple \$2.25

Apple Sider \$2.95

Guava \$2.45

Orange \$2.25

Tomato \$2.45

Clamato \$2.45

Lichee \$2.45

Peach \$2.25

Honey Fruit Fizz \$4.25

Milk Shakes or Ice Cream (Double Scopes) \$3.95

Coffee

Mango

Sesame

Green Tea

Strawberry

Lichee

Vanilla



European Coffees

Coffee \$1.95

Espresso \$2.25

Iced European Coffees

Iced Coffee \$3.55

Café Latte' \$2.95

Mochaccino \$3.25

Iced Cappuccino \$3.75

Cappuccino \$2.75

Mocha Latte' \$3.55

Iced Mocha Latte' \$3.95