

Municipal Information Renseignements municipaux

Return completed
form to:
Alcohol and Gaming
Commission of Ontario
20 Dundas St. W.
7th Floor
Toronto ON M5G 2N6

Remplir et retourner cette
formule à :
Commission des alcools
et des jeux de l'Ontario
20, rue Dundas Ouest
7^e étage
Toronto ON M5G 2N6



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

DIAMOND BANQUET HALL

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

905-944-8288

Contact name/Nom de la personne à contacter

STEWART CHENG

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

416-716-4466

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)

3225 HIGHWAY 7 EAST, UNIT 1, MARKHAM, ONT. L3R 9T3

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

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 ☐

Handwritten mark 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-track betting ☐ Arcade ☐ NONE

4. *Handwritten mark* a) The maximum seating capacity will be 328 persons.

Handwritten mark 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) 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?

Handwritten mark ☒ Yes Permit No. #05026288 000 00 AL

☐ 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? Highway 7 East / Woodbine AVE

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

12. a) Your name (Please print)

STEWART CHENG

b) Contact Telephone No.

Bus: 905-944-8288

Res: 905-889-3535

c) The restaurant's name

DIAMOND BANQUET HALL

FOR OFFICIAL USE ONLY

Inspected by By-law Enforcement Date: _____ ☐ Approved ☐ Not approved

Comments:

鑽石
喜宴酒家
DIAMOND BANQUET HALL

DRAFT MENU

風味小食 Appertizers

每位
Each

- | | | |
|---|---|------|
| 1 | 百花炸釀蟹鉗 | 4.50 |
| | Deep Fried Crab Claw Stuffed with Minced Shrimp | |
| 2 | 三絲脆春卷 | 1.50 |
| | Deep Fried Crispy Golden Spring Roll | |
| 3 | 大蝦鮮果沙律 | 8.00 |
| | Fresh Fruit Salad with Prawn | |
| 4 | 麻辣海蜆 | 4.50 |
| | Shredded Jelly Fish in Spicy Sauce | |
| 5 | 酥炸雲吞 | 4.50 |
| | Deep Fried Wonton | |
| 6 | 五香鴨舌 | 4.50 |
| | Marinated Duck's Tongue | |
| 7 | 麻辣鮮掌 | 4.50 |
| | Marinated Duck's Web with Chilli Sauce | |
| 8 | 蜜糖排骨 | 4.50 |
| | Honey Garlic Spare Rib | |
| 9 | 脆皮炸明蝦 | 4.50 |
| | Crispy Deep Fried Jumbo Shrimp | |



燒味 B.B.Q.

例
Regular

- | | | |
|----|---|-------|
| 10 | 燒味拼盆 | 13.50 |
| | Assorted B.B.Q. Combination Platter | |
| 11 | 明爐燒鴨 | 8.00 |
| | Roasted Duck | |
| 12 | 桶子油雞 | 8.00 |
| | Chicken Marinated with Special Soya Sauce | |
| 13 | 西施白雞 | 8.00 |
| | Steamed Chicken (Served Cold) | |
| 14 | 海蜆薰蹄 | 9.50 |
| | Shredded Jelly Fish with Delicious Pig's Hock | |
| 15 | 蜜汁叉燒 | 8.00 |
| | B.B.Q. Pork | |
| 16 | 五香牛肉 | 8.00 |
| | Sliced Beef Marinated with Special Sauce | |
| 17 | 冰鎮醉鵪 | 18.00 |
| | Cold Pigeon in Wine Sauce | |
| 18 | 豉油皇乳鵪 | 18.00 |
| | Pigeon in Soya Sauce | |

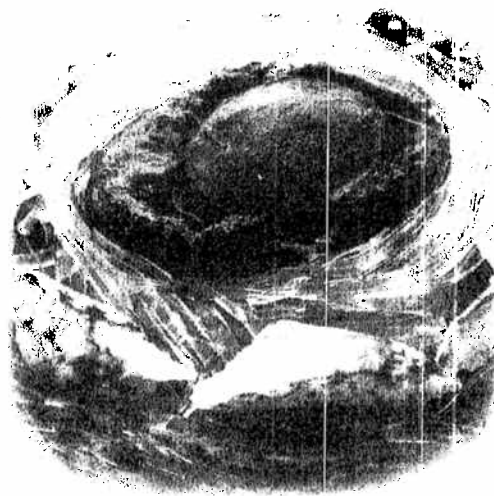


鮑魚 Abalone

- | | | |
|----|--|----------------|
| 19 | 精製各式窩麻，吉品及網鮑 | 預訂
Reserved |
| | Oma, Yoshihama & Amidori Abalone | |
| | | 例
Regular |
| 20 | 奶油鮑甫 | 36.00 |
| | Braised Whole Abalone in Cream Sauce | |
| 21 | 蠔皇鮑片 | 36.00 |
| | Braised Sliced Abalone in Oyster Sauce | |
| 22 | 雞球鮑片 | 28.00 |
| | Braised Sliced Abalone with Chicken | |
| 23 | 麻醬鮑片 | 36.00 |
| | Braised Sliced Abalone with Sesame Sauce | |
| 24 | 海參鮑片 | 28.00 |
| | Braised Sliced Abalone with Sea Cucumber | |
| 25 | 北菇美鮑片 | 32.00 |
| | Braised Sliced Abalone with Chinese Mushroom | |
| 26 | 蝦子海參 | 16.50 |
| | Braised Sea Cucumber with Shrimp Roe | |

Abalone

Among the best dried seafood, abalones are the most remarkable. They are primarily produced in the far north of Honshu in Japan. The most famous types of abalones are called AMIDORI, OMA and YOSHIHAMA. People believe that abalones have unique properties that would bring good health and long lives. The value of abalone depends on their sizes and quality, ranging from \$10 to over \$500 each.



魚翅 Shark's Fin

	每位 Each	例 Regular
27 紅燒雞絲翅 Braised Shark's Fin Soup with Shredded Chicken	15.00	45.00
28 蟹肉燴魚翅 Braised Shark's Fin Soup with Crab Meat	16.00	48.00
29 瑤柱燴魚翅 Braised Shark's Fin Soup with Conpoy	16.00	48.00
30 紅燒竹笙翅 Braised Shark's Fin Soup with Bamboo Fungus	16.00	48.00
31 清湯大散翅 Superior Shark's Fin in Clear Soup	每位 Each	28.00
32 紅燒大鮑翅 Braised Superior Shark's Fin in Brown Sauce	每位 Each	34.00
33 寶鼎佛跳牆 Double Boiled Shark's Fin, Abalone, Sea Cucumber, Fish Maw, Conpoy & Japanese Mushroom		預訂 Reserved
34 大燉燉鮑翅 Double Boiled Shark's Fin Soup with Yuen Nam Ham		預訂 Reserved
35 原燉海中寶 Double Boiled Shark's Fin, Sea Cucumber, Fish Maw, Sea-Whelk, Japanese Mushroom & Conpoy		預訂 Reserved

Shark Fins

The sources of shark fins are mainly from the coastal areas of South China Sea, Indian Ocean and South America. The manufacturing process is complicated, after removing the flesh from the fins, they are cooked, cooled down, preserved with salt, and dried under the sun. The shark fins can be kept for years if stored in a dry and cool place. The shark fin soup is the most popular soup in Chinese banquet party.



湯羹類 Soup

		每位 Each	例 Regular
36	瑤柱豆腐羹 Bean Curd & Conpoy Thick Soup	5.00	15.00
37	竹笙海皇羹 Seafood & Bamboo Fungus Thick Soup	5.00	15.00
38	蟹肉魚肚羹 Crab Meat & Fish Maw Thick Soup	6.00	18.00
39	花膠鴨絲羹 Shredded Duck & Fish Maw Thick Soup	6.00	18.00
40	西湖牛肉羹 Minced Beef & Egg White Thick Soup	3.50	10.00
41	雞茸粟米羹 Diced Chicken & Sweet Corn Thick Soup	3.50	10.00
42	海鮮酸辣湯 Hot & Sour Seafood Soup	4.50	13.00
43	蟹肉草菇蛋花湯 Crab Meat, Mushroom & Egg's White Soup	3.50	10.00
44	清菜雲吞湯 Supreme Wonton Soup with Vegetable	3.50	10.00



海鮮類 Seafood

例
Regular

- | | | |
|----|--|----------------------|
| 45 | 薑蔥焗溫哥華蟹 | 每隻 Each 18.00 |
| | Baked Vancouver Crab with Ginger & Green Onion | |
| 46 | 豉汁焗溫哥華蟹 | 每隻 Each 18.00 |
| | Baked Vancouver Crab with Black Bean Sauce | |
| 47 | 上湯焗龍蝦 | 時價
Seasonal Price |
| | Baked Lobster with Supreme Soup | |
| 48 | 奶油焗龍蝦 | 時價
Seasonal Price |
| | Baked Lobster with Cream Sauce | |
| 49 | 賽螃蟹 | 12.00 |
| | Crab Meat with Egg White | |
| 50 | 香煎芙蓉蟹 | 8.00 |
| | Pan Fried Crab Meat, BBQ Pork & Egg | |
| 51 | 糟汁炒帶子 | 16.00 |
| | Sauteed Fresh Scallops with Fermented Rice Sauce | |
| 52 | 碧綠炒帶子 | 16.00 |
| | Sauteed Fresh Scallops with Vegetable | |
| 53 | 油泡鮮魷花 | 12.50 |
| | Stir-Fried Fresh Squid | |
| 54 | 翡翠炒魚球 | 16.00 |
| | Sauteed Fish Fillet with Vegetable | |
| 55 | 糖醋炒魚球 | 14.50 |
| | Sauteed Fish Fillet in Sweet & Sour Sauce | |



蝦類 Shrimp

例
Regular

- ♪ 56 沙爹粉絲蝦 13.50
Fresh Shrimp with Green Bean Vermicelli in Satay Sauce
- 57 時菜炒蝦球 16.00
Sauteed Prawn with Vegetable
- 58 乾燒明蝦仁 16.00
Pan Fried Shrimp
- 59 糖醋明蝦球 13.50
Sauteed Prawn in Sweet & Sour Sauce
- 60 筍炒鮮蝦仁 13.50
Sauteed Shrimp with Bamboo Root
- 61 滑蛋鮮蝦仁 10.50
Fresh Shrimp with Scrambled Egg
- ♪ 62 四川鮮蝦仁 12.50
Sauteed Shrimp with Chilli in Szechun Style

蔬菜類 Vegetable

例
Regular

- 63 羅漢燴上素 9.50
Buddha's Delight Vegetarian Combo
- 64 清炒季節菜 8.50
Stir Fried Seasonal Vegetable
- 65 瑤柱扒時蔬 12.50
Braised Vegetable with Shredded Conpoy
- 66 蟹肉扒時蔬 12.50
Braised Vegetable with Crab Meat
- 67 粉絲雜菜煲 10.50
Assorted Vegetable with Green Bean Vermicelli in Hot Pot
- ♪ 68 魚香茄子煲 9.50
Braised Egg-Plant & Minced Pork with Sweet & Spicy Sauce in Hot Pot

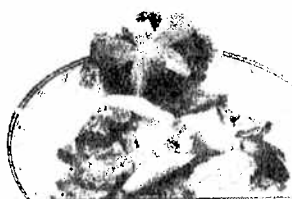
雞、鴨類 Poultry

69	金陵片皮鴨 兩食 (炒鬆)	25.00	
	Barbecue Peking Duck (2 Course)		
		半只	全只
		Half	Whole
70	京醬扒大鴨	12.00	23.50
	Braised Duck with Spicy Sauce		
71	羅漢扒大鴨	13.50	26.00
	Braised Duck with Mix Vegetable		
72	紅棉扒大鴨	13.50	26.00
	Braised Duck with Fish Maw		
73	八珍扒大鴨	14.50	28.00
	Braised Duck with Assorted Meat & Seafood		
74	菜膽上湯雞	10.50	20.00
	Steamed Chicken with Vegetable in Supreme Soup		
75	鴻運脆皮雞	10.50	20.00
	Deep Fried Crispy Golden Chicken		
76	翡翠花彫雞	12.50	25.00
	Stewed Chicken with Chinese Wine and Vegetable		
		例	
		Regular	
77	紫蘿炒鴨片	9.50	
	Sauteed Sliced Duck with Ginger & Pineapple		
78	蔥油脆炸雞	9.50	
	Braised Crispy Fried Chicken with Ginger & Green Onion		
79	腰果炒雞丁	10.50	
	Stir Fried Diced Chicken with Cashew Nut		
80	西檸煎軟雞	10.50	
	Deep Fried Boneless Chicken with Lemon Sauce		
81	辣爆雞丁	9.50	
	Stir Fried Diced Chicken with Spicy Sauce		
82	磨菇雞球	9.50	
	Stir Fried Chicken Fillet with Mushroom		
83	西芹雞片	9.00	
	Stir Fried Sliced Chicken with Celery		

牛肉類 Beef

例
Regular

- 84 中式煎牛柳 10.50
Beef Fillet in Chinese Style
- 85 黑椒煎牛柳 12.00
Beef Fillet in Black Pepper Sauce
- 86 時菜牛肉 8.50
Sliced Beef with Vegetable
- 87 咖喱牛肉 8.50
Sliced Beef with Curry Sauce
- 88 豉汁炒牛肉 8.50
Sliced Beef with Black Bean Sauce
- 89 鬼馬牛肉 9.50
Sliced Beef with Water Chestnut and Fried Dough



豬肉類 Pork

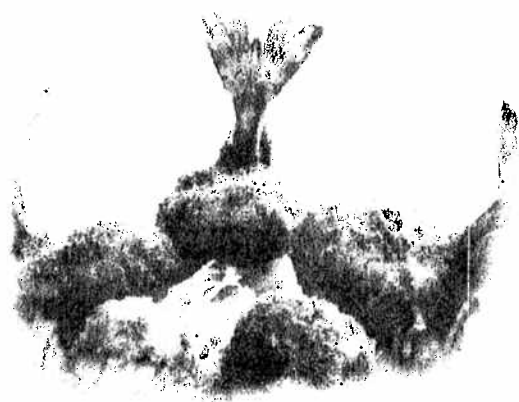
例
Regular

- 90 香蘿咕嚕肉 8.50
Sweet & Sour Pork with Pineapple
- 91 椒鹽上肉排 9.00
Baked Pork Chop with Spicy Salt
- 92 西檸焗肉排 9.00
Baked Pork Chop with Lemon Sauce
- 93 青椒炒肉絲 8.50
Stir Fried Shredded Pork with Green Pepper
- 94 炸菜炒肉絲 8.50
Stir Fried Shredded Pork with Preserved Vegetable

酥炸類 Deep Fried Food

例
Regular

- | | | |
|-----|---|-------|
| 95 | 鮮果炸魚柳 | 9.50 |
| | Deep Fried Fish Fillet with Fresh Fruit | |
| 96 | 脆皮炸豆腐 | 6.50 |
| | Deep Fried Bean Curd | |
| 97 | 炸鳳尾大蝦 | 10.50 |
| | Deep Fried Prawn | |
| 98 | 酥炸魷花 | 8.50 |
| | Deep Fried Squid | |
| 99 | 窩貼炸魚球 | 10.50 |
| | Deep Fried Fish Balls | |
| 100 | 酸甜炸蝦棗 | 12.50 |
| | Deep Fried Shrimp Balls with Sweet & Sour Sauce | |
| 101 | 香煎羅漢卷 | 8.50 |
| | Pan Fried Vegetarian Roll | |
| 102 | 杏香酥雞甫 | 9.50 |
| | Deep Fried Chicken Fillet with Sliced Almond | |
| 103 | 炸素菜 | 8.50 |
| | Deep Fried Vegetable | |
| 104 | 醋柳魚塊 | 9.50 |
| | Deep Fried Fish Fillet with Sour Sauce | |



飯、麵類 Rice & Noodles

例
Regular

- | | | |
|-----|--|-------|
| 105 | 黃金閣炒飯
Golden Court Fried Rice with Seafood | 13.50 |
| 106 | 鴛鴦炒飯
Fried Rice with Shrimp in Cream Sauce & Chicken
in Tomato Sauce | 12.50 |
| 107 | 家鄉肉碎炒飯
Fried Rice with Minced Pork in Traditional Style | 8.50 |
| 108 | 生炒牛肉飯
Fried Rice with Minced Beef | 8.50 |
| 109 | 楊州炒飯
Fried Rice with Shrimp & B.B.Q. Pork in Yeung-Chow Style | 8.50 |
| 110 | 海皇烏冬煲
Japanese Noodle in Soup with Seafood in Hot Pot | 12.50 |
| 111 | 雪菜火鴨絲湯米
Vermicelli in Soup with Shredded Roasted Duck & Pickled Greens | 10.50 |
| 112 | 金菇瑤柱炆米
Braised Vermicelli with Conpoy and Pine Mushroom | 12.50 |
| 113 | 海鮮干燒伊麵
Braised E-Fu Noodle with Seafood | 12.50 |
| 114 | 星洲炒米
Fried Vermicelli in Singapore Style | 8.50 |
| 115 | 干炒牛河
Fried Rice Noodle with Sliced Beef in Soya Sauce | 8.50 |
| 116 | 肉絲炒麵
Fried Noodle with Shredded Pork | 8.50 |
| 117 | 廣東炒麵
Fried Noodle in Cantonese Style | 10.50 |
| 118 | 福建炒飯
"Fuk Kin" Fried Rice with Assorted Meat & Shrimp | 12.50 |



精美甜品 Dessert

- | | | 每位
Each |
|-----|--|------------|
| 119 | 鮮果拼盆
Fresh Seasonal Fruit Platter | 3.50 |
| 120 | 香芒凍布甸
Cold Mango Pudding | 3.50 |
| 121 | 酥炸馬蹄條 (6條)
Deep Fried Crispy Water Chestnut Cake (6 pcs.) | 2.50 |
| 122 | 薑汁雙皮奶
Double Boiled Egg White with Milk | 3.50 |
| 123 | 鮮果凍豆腐
Cold Bean Curd with Mixed Fruit | 2.50 |
| 124 | 檸檬馬蹄露
Mashed Water Chestnut Cream | 3.50 |

酒、飲品 Wines / Beverages List

- | | | |
|-----|---|--------------------------------|
| 125 | 咖啡/奶茶
Coffee/ Tea | 1.50 |
| 126 | 凍咖啡/凍奶茶
Iced Coffee/ Iced Tea | 2.50 |
| 127 | 鮮榨果汁
Fresh Juices | 3.50 |
| 128 | 本地啤酒
Domestic Beer | 3.50 |
| 129 | 入口啤酒
Imported Beer | 4.00 |
| 130 | 紅酒、白酒
House Wine (Red or White) | (6 oz.) 4.00
(750cc.) 20.00 |
| 131 | 拔蘭地 VS.O.P Cognac
Brandy X.O. | (1 oz.) 6.00
(1 oz.) 15.00 |