



Return completed  
form to:  
Alcohol and Gaming  
Commission of Ontario  
90 SHEPPARD AVE E  
SUITE 200  
TORONTO ON M2N 0A4

Remplir et retourner cette  
formulaire 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

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

Toronto Marriott Markham

(647) 965-6253

Contact name / Nom de la personne à contacter

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

Alan Laking

416-865-7062

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.

170

Enterprise

Blvd

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

City/ Town/Municipality /  
Ville/village/municipalité

Postal Code /  
Code postal

Markham

L6G0E6

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

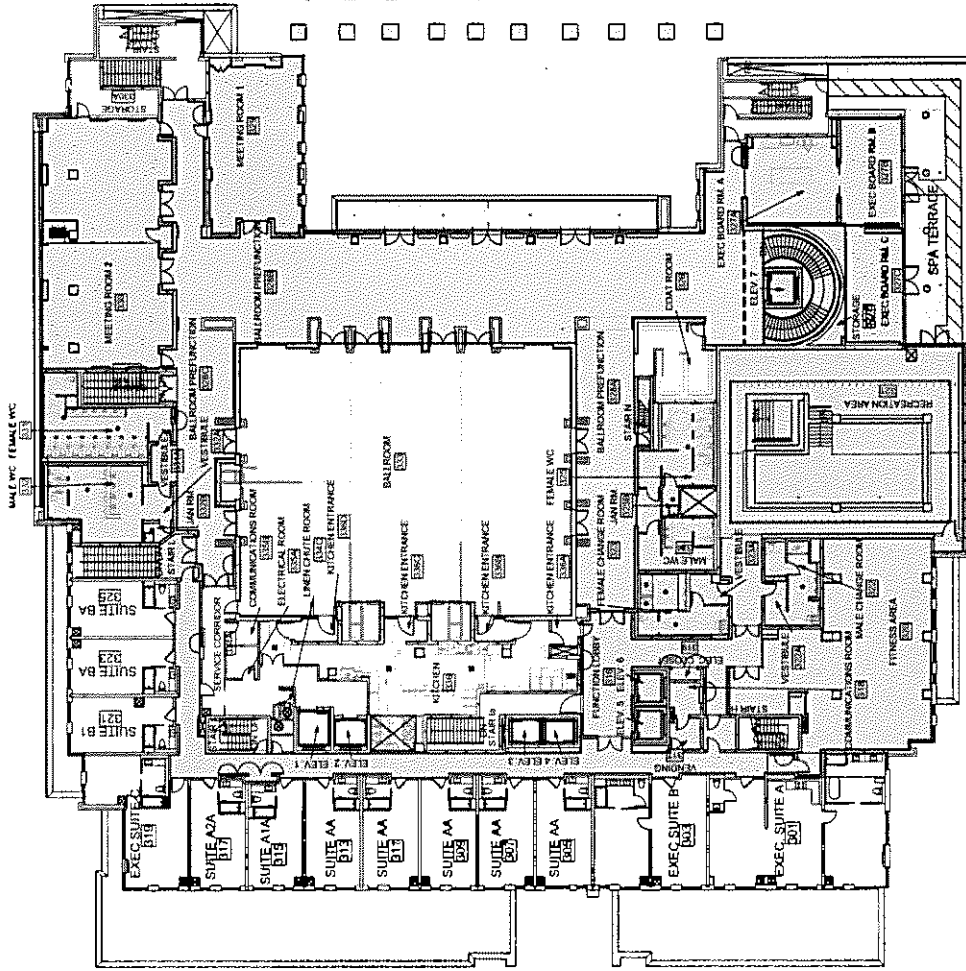
Address of municipal office / Adresse du bureau municipal

Date

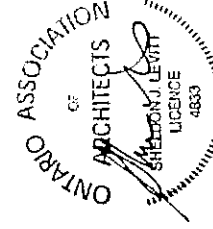
What is the closest major intersection to the restaurant? <i>Enterprise Boulevard and Birchmount Road</i>	What is the distance between the restaurant and the closest residential area? (In kilometres) <i>7.1 km</i>
Does the restaurant have a valid Business Licence issued by the City of Markham?  Yes <input type="radio"/> <b>No</b> <i>In Progress</i> Business Licence Number: _____ If no, please note that a Business Licence is required.	Does the restaurant have a working Fire Alarm System?  <b>Yes</b> <input checked="" type="radio"/> No <input type="radio"/>
Type of restaurant (select one) <b>Family</b> <input checked="" type="radio"/> Roadhouse <input type="radio"/> Sports Bar <input type="radio"/> Fine Dining <input type="radio"/> Take Out <input type="radio"/> Cafe <input type="radio"/>	
What, if any, entertainment or amusements will be provided in the restaurant? (select all that apply) Karaoke <input type="checkbox"/> Live Entertainment <input type="checkbox"/> Casino <input type="checkbox"/> Off-Track Betting <input type="checkbox"/> Arcade <input type="checkbox"/>	
Is the liquor licence application for an expansion of the existing operations?  Yes <input type="radio"/> <b>No</b> <input checked="" type="radio"/> If yes, please provide the <u>current</u> existing maximum seating capacity: _____ If no, please provide the <u>planned</u> existing maximum seating capacity: _____	
<b>Location History</b>	
Has a Building Permit been applied for or obtained for this location?  <b>Yes</b> <input checked="" type="radio"/> Building Permit Number: <i>12 131164 000 00 NH</i> No <input type="radio"/>	
Was the location previously used as a restaurant? Yes <input type="radio"/> <b>No</b> <input checked="" type="radio"/> If no, a Building Permit is required. Contact Building Services at 905-477-7000 ext. 4870 for more information.	
If the location was previously used as a restaurant, has construction or alteration been proposed?  Yes <input type="radio"/> <b>No</b> <input checked="" type="radio"/> If yes, please provide Alteration Permit Number: _____	

*Adkins*  
Applicant's Signature

*22/02/2018*  
Date



- ☐ ANCILLARY AREAS: 973.45 SM
- ☐ BALLROOM AREA: 487.92 SM
- ☐ BALLROOM PREFUNCTION AREA: 548.61 SM
- ☐ PREFUNCTION OUTDOOR TERRACE AREA: 51.69 SM
- ☐ SPA TERRACE AREA: 121.78 SM
- ☐ MEETING ROOM ONE: 83.40 SM
- ☐ MEETING ROOM TWO: 167.44 SM
- ☐ EXECUTIVE BOARD ROOM A: 43.38 SM
- ☐ EXECUTIVE BOARD ROOM B: 35.52 SM
- ☐ EXECUTIVE BOARD ROOM C: 36.41 SM



BLOCK CA-6-BUILDING J

HOTEL LIQUOR LICENSE- THIRD FLOOR

170 ENTERPRISE BLVD  
MARIQUAM, ONTARIO

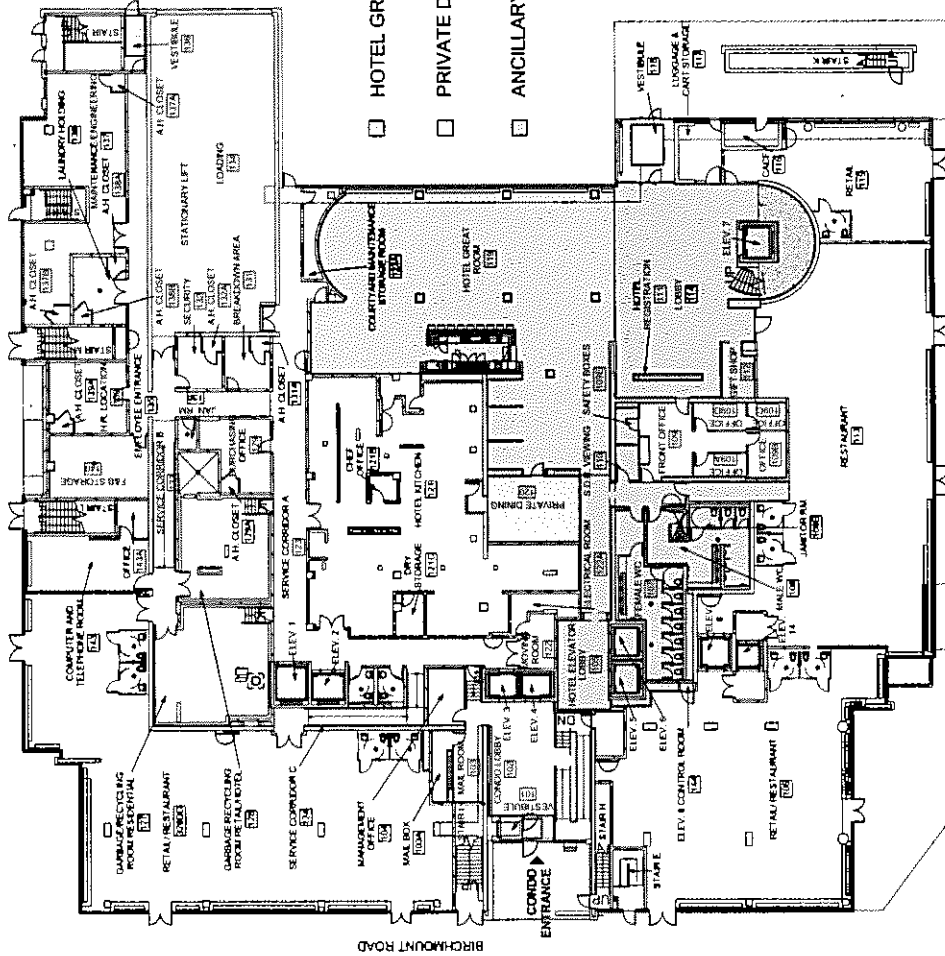
Project No: 11037  
17 OCTOBER 2017



**Quadrangle**

Quadrangle Architects Limited  
901 King Street West, Suite 701  
Toronto, ON M5V 3K5

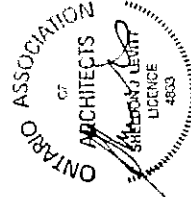




□ HOTEL GREAT ROOM AREA: 372.89 SM

□ PRIVATE DINING AREA: 34.63 SM

□ ANCILLARY AREAS: 393.94 SM



BLOCK CA-6-BUILDING J

ENTERPRISE BOULEVARD

HOTEL LIQUOR LICENSE- GROUND FLOOR

170 ENTERPRISE BLVD  
MARKHAM, ONTARIO

Project No. 11037

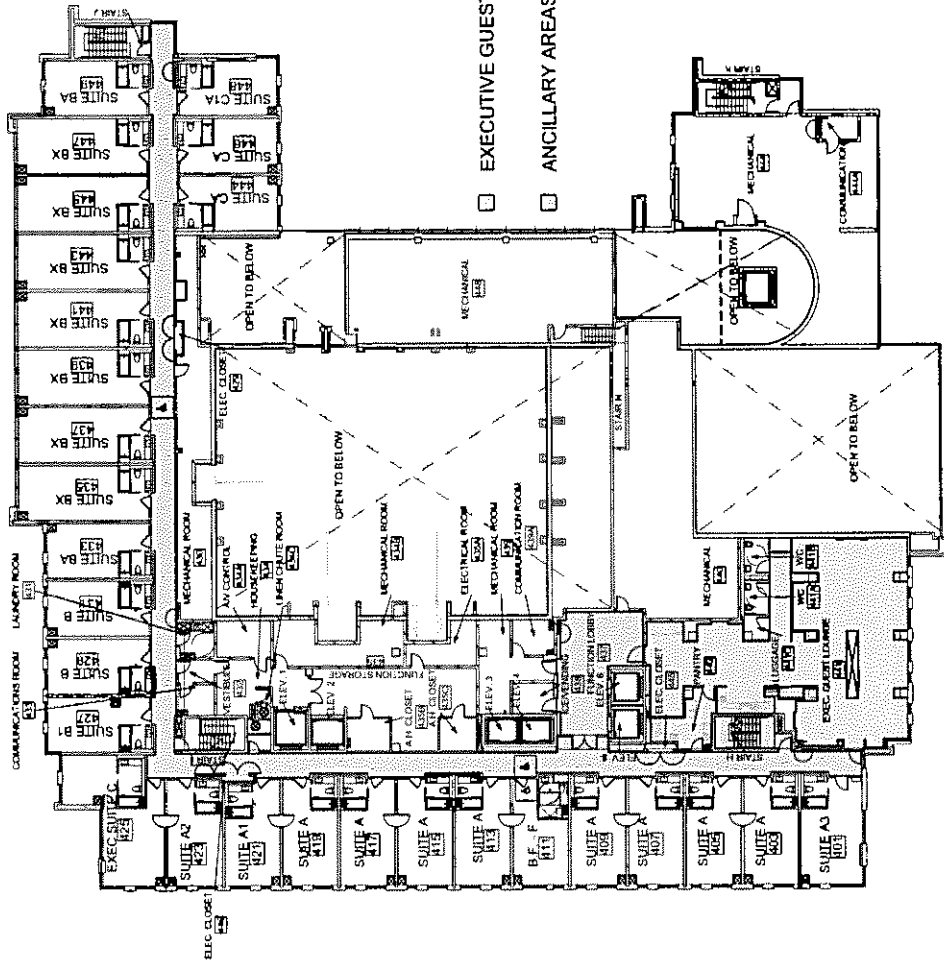
17 OCTOBER 2017

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901 King Street West, Suite 701  
Toronto, ON M5V 3K5

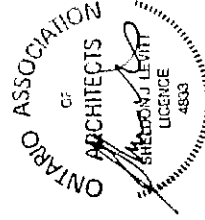
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EXECUTIVE GUEST LOUNGE AREA: 207.82 SM

ANCILLARY AREAS: 240.88 SM



BLOCK CA-6-BUILDING J

HOTEL LIQUOR LICENSE- FOURTH FLOOR

170 ENTERPRISE BLVD  
MARKHAM, ONTARIO  
Project No. 11037  
17 OCTOBER 2017

Quadrangle

Quadrangle Architects Limited  
901 King Street West, Suite 701  
Toronto, ON M5V 3A5

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DAILY OFFERINGS  
BREAKFAST

JUICE 4 CHOICE ORANGE JUICE GRAPEFRUIT TOMATO AND APPLE AND  
COFFEE  
FRESHLY BAKED DANISH MUFFIN AND CROISSANTS  
SLICE BREADS FOR TOASTING (RYE, MULTI GRAIN, WHITE AND WHOLE WHEAT  
ENGLISH MUFFIN)  
ASSORTED PRESERVES HONEY  
ASSORTED BAGEL 2 FLAVOR WITH CREAM CHEESE PEANUT BUTTER  
BREAKFAST CEREALS 3 HEALTHY 3 SWEET KELLOGG'S (INDIVIDUAL BOX)  
FRESHLY MADE GRANOLA OR MUESLIS  
2%, SKIM MILK AND SOYA  
CANTALOUPE, HONEY MELON, GOLDEN PINEAPPLE, WATERMELON  
ORANGE SEGMENTS BERRIES  
HARD BOILED EGG PEELED  
SLICED SMOKED SALMON CAPPERS RED ONION RINGS AND LEMON  
ASSORTED EUROPEAN DRIED MEATS (OPTIONAL) DEPENDING ON COST  
STEEL CUT OATMEAL WITH GOLDEN SUGAR AND RAISONS DRIED CRANBERRIES  
TOASTED PECANS

ROTATIONAL OFFERINGS DAILY

SCRAMBLED EGG CHANGED DAILY  
TOMATO CHEDDAR  
SMOKED SALMON AND DILL  
WESTERN  
OMELET TOMATO AND SPINACH AGED CHEDDAR  
POACHED EGG WITH SAUTÉED SPINACH AND MUSHROOM  
BREAKFAST MEATS  
SAUSAGE, BACON, CANADIAN, GRILLED HAM  
BREAKFAST POTATO  
PANCAKES WITH WARM MAPLE SYRUP  
GRANOLA PANCAKES WITH SYRUP  
PUMPKIN SPICED PANCAKES  
BELGIAN WAFFLES WITH BERRY COMPOTE WHIPPED CREAM AND SYRUP

### **GRAB AND GO OFFERINGS**

WHOLE FRUITS APPLE ORANGE PEARS BANANA  
BOTTLED WATER AND POP (PEPSI PRODUCT)  
BOTTLED JUICES HAPPY PLANT  
TRAIL MIX, DRIED FRUIT, NUTS, POWER BARS GRANOLA BARS, CEREAL BARS  
CHEESE STICKS? IF NO CHEESE OFFERINGS  
BAGGED CHIPS PRETZELS

### **EVENING OFFERINGS DAILY**

Local cheese display  
Fresh and dried fruits assorted crisps bread sticks chutneys and preserves  
Antipasto  
Genoa salami, prosciutto, Parmesan cheese, grilled vegetable pickles and mustards  
Dips  
Baba ghanoush, humus, roasted garlic artichoke dips with flat breads, bread sticks

### **Hot canapés changed daily**

Pot stickers and dim sum & satays, tempura shrimp and vegetable  
Spring rolls samosa etc.  
Offering from lounge menu for up sell. Weekly  
Calamari, chicken bites,

Action stations wine beer bourbon tasting local suppliers. Weekly

Local sweets mini bites  
Brownie's, French pasties tarts and squares mini Brulee rice pudding or bread pudding  
Sliced fruits and berries

Menu proposal for lobby Breakfast as much as possible locally sourced

## **BUFFET**

JUICE 4 CHOICE AND COFFEE SERVED TO TABLE  
FRESHLY BAKED DANISH MUFFIN AND CROISSANTS  
SLICE BREADS FOR TOASTING (RYE, MULTI GRAIN, WHITE AND WHOLE WHEAT  
ENGLISH MUFFIN)

ASSORTED PRESERVES HONEY  
ASSORTED BAGEL 2 FLAVOR WITH CREAM CHEESE PEANUT BUTTER

BREAKFAST CEREALS 3 HEALTHY 3 SWEET KELLOGG'S (BULK OR IND BOX)  
FRESHLY MADE GRANOLA OR MUESLIS  
2%, SKIM MILK AND SOYA

STEEL CUT OATMEAL WITH GOLDEN SUGAR AND RAISONS DRIED CRANBERRIES  
TOASTED PECANS

CONGEE WITH ROASTED SHITAKE MUSHROOM SCALLIONS PICKLED GINGER  
SEEDS TOASTED SEAWEED

FRESHLY CUT/COLD???OPTIONAL

CANTALOUPE, HONEY MELON, GOLDEN PINEAPPLE, WATERMELON  
ORANGE SEGMENTS BERRIES  
WHOLE FRUITS APPLE ORANGE PEARS

SLICED SMOKED SALMON CAPPERS RED ONION RINGS AND LEMON  
ASSORTED EUROPEAN DRIED MEATS (OPTIONAL)

HOT SELECTION (MIXED DAILY SO REPEAT GUEST DOES NOT SEE SAME  
ITEMS USING THE 12/20 RULE)

SCRAMBLED EGG  
EGGS BENEDICT  
POACHED EGG ON A BED OF SAUTÉED SPINACH AND MUSHROOM  
OMELET (WESTERN, SPINACH TOMATO, ASPARAGUS SWISS)  
FRENCH TOAST  
WARM MAPLE SYRUP  
CRISPY BACON  
BREAKFAST BAGGERS  
CORN BEEF WITH ONION AND POTATO  
PEAMEAL BACON  
GRILLED HAM  
GRILLED TOMATO AND ASPARAGUS



## HOME FRIED POTATO OR POTATO O'BRIAN

### OMELET & WAFFLE STATION AS PER STANDARDS

#### CONTINENTAL BREAKFAST

Fresh Pastries or Toast, Butter & Local Preserves

Fresh Fruit Salad ,Yoghurt includes coffee and juice

#### CANADIAN

2 Eggs, any style, with crisp hash browns Bacon, Ham Steak, Sausage or Canadian bacon

And toast bagels or muffin includes coffee and juice

#### Good start

Oatmeal, cold cereal or house made granola with fresh berries or bananas skim milk and choice of toast bagels or muffin includes coffee and juice

#### LOW CARB BREAKFAST

2 Poached Eggs on a bed of Sautéed spinach and mushrooms,

Your choice of Smoked Salmon or grilled breast of chicken,

Steamed Green Asparagus, Multigrain Toast

#### *three egg omelet*

*aged cheddar, ham with crisp hash browns*

#### *three egg omelet*

*asparagus, spinach and goat cheese with crisp hash browns*

*the denver*

*aged cheddar, ham, mushrooms and peppers with crisp hash browns*

#### *egg white omelet*

*sautéed mushroom and spinach with avocado and sliced tomato*

#### *Egg benedict*

*2 eggs poached with toasted English muffin and Canadian bacon hollandaise sauce*

*congee*

*with roasted shitake mushroom scallions pickled ginger seeds toasted seaweed*

*Indulge breakfast favorites choice one*

*Belgian waffles, fluffy buttermilk pancakes, grand marine flavored french toast*

*Served with warm maple syrup your choice of crisp bacon, sausage or fresh berries*

*add-ons*

*bacon, ham, sausage or pea meal bacon turkey bacon*

*breakfast potatoes*

*breakfast pastries*

*toast*

*white, multigrain or rye, butter & local preserves*

*banana sliced*

*grapefruit half*

*tomato sliced*

*fresh fruit salad*

*organic Greek low fat yoghurt*

*seasonal berries*

## **Restaurant menu**

### **Apps/salads**

Soup of the day prepared fresh daily from our chefs

Thai salmon bisque with soya glaze

Charcuterie locally cured meats and cheeses salami bleu cheese pepperoni, prosciutto herbed pate  
Mango chutney and crunchy mustards crostini bread sticks Add Wedge of cheese??

Dusted calamari with hot pepper seafood dip

Sesame Seared Tuna loin with vegetable threads and micro greens with ponzu

Seared lump crab cakes with chunky avocado and tomato salad micro greens

Arugula and baby frizze salad with Asian pear relish and tempura brie maple cranberry vinaigrette

Hearts of romaine salad with focaccia crouton creamy dressing and pancetta crisp

Grilled seafood salad Shrimp, scallop and salmon on a bed of butter lettuce with a roasted jalapeno  
cilantro yogurt dressing

### **Sandwich**

Marriott bacon cheddar burger with choice of fries, soup or salad

Asian Style Crispy Chicken wrap with Nappa slaw and cucumber Wasabi aioli choice of fries, soup or  
salad

Prairie club sandwich shaved black forest ham and smoked turkey breast crisp bacon tomato butter  
lettuce served with fries soup or salad on choice of bread with or whole wheat

Lobster grilled cheese on thick cut brioche bread and white cheddar and Swiss mixture with fries soup or  
salad

### **Pasta**

Tagliatelle Pasta with charred tomato fresh basil and jumbo shrimp EVO and white wine

Penne pasta with grilled seasonal Vegetable pesto cream sauce and crumbled goat cheese

Mixed Grilled Seafood lobster jumbo shrimp, scallop risotto with tarragon and roasted shitake  
mushroom

## **Mains**

Spiced Cornish hen wild rice pilaf bok choy and Asian slaw pan drippings

Seared Trout herbed warm quinoa raisin salad micro greens green pea puree

Grilled salmon fillet chow main salad with soya glaze

Potato Crusted halibut fillet with lemon sun choke puree French beans with red Thai curry butter

Grilled sirloin with hotel butter with sweet potato fries and herbed tomato

Tomato cumin braised osso buco herbed risotto and roasted vegetable

Surf and turf grilled 4oz beef tenderloin with 2 jumbo shrimp 2 fresh scallop smashed potato mixed sautéed vegetable beef reduction

Seared beef tenderloin with lentils roasted beets and asparagus spears potato straws beef reduction

## **Sweets**

Trio of sorbets ask your server for daily flavors short bread

Maple crème Brulee with raspberry sauce fresh berries and almond crisp

Trio of chocolate mousse S'mores, candied orange and decadent chocolate with gram cracked crumble and tuiles

Apple cinnamon cheese cake with whiskey caramel and berries

Sweet sampler Mini maple crème Brulee, chocolate molten, apple crumble square sauces and berries

### **Quick bites**

Soup of the day prepared fresh daily from our chefs

Thai salmon bisque with soya glaze

### **Charcuterie**

Locally cured meats and cheeses salami bleu cheese pepperoni, prosciutto herbed pate Mango chutney and crunchy mustards crostini bread sticks

Sunchoke and eggplant spread and spiced olives with grilled bread

Warm Cajon buffalo Chips with roasted garlic dip

Parmesan and thyme Fries with lemon Aioli

Canadian Cheese sampler with fresh and dried fruits, preserves, crostini

### **To Share**

Hot and honey Crispy chicken bites with butter milk aioli

Sweet potato and 5 spiced braised short rib poutine, cheese curds

Chicken and leek pot sticker with spicy plum sauce and scallion

Dusted calamari with hot pepper cucumber and wasabi dip

Beet and Vine ripe tomato caprese salad with beet and balsamic oil

Tuna tartar with Avocado and edamame with soya reduction and lotus chips

Crab cakes with chunky avocado tomato salad and micro greens

Warmed Goat cheese with roasted garlic sunchoke puree arugula and pickled onion with grilled bread

Arugula and baby frizze salad with Asian pear relish and tempura brie maple cranberry vinaigrette

Grilled Gem lettuce salad with warm charred tomato and lemon vinaigrette and quick fried trout fillet

Braised 5 spice beef soft tacos with shredded lettuce pickled onion cilantro cream

Crispy spiced fish taco with Baja marinated vegetable and chunky avocado salad

## **Full meals**

Marriott bacon cheddar burger with choice of fries, soup or salad add Fried onion, duck prosciutto grilled Portobello

Marriott smoked turkey breast crisp bacon tomato butter lettuce served with fries soup or salad on choice of bread with or whole wheat

Asian Style Crispy Chicken wrap with Nappa slaw and cucumber Wasabi aioli choice of fries, soup or salad

Lobster grilled cheese on thick cut brioche bread and white cheddar and Swiss mixture with fries soup or salad

Tagliatelle Pasta with charred tomato fresh basil and jumbo shrimp EVO and white wine

Truffle Macaroni and Cheese, tossed in a truffle Mornay sauce with shaved truffle and topped with parmesan herbs

Crispy chicken Pad Tai with tamarin, lime sauce, chopped peanuts and scrambled egg

BBQ chili duck breast on a warmed noodle vegetable salad

Crispy-skinned chicken supreme with pan drippings smashed creamer potato and garlic sesame beans

Grilled sirloin tempered onion with sweet potato fries and herbed tomato

Miso soya glazed cod with steamed jasmine rice and Asian slaw

Grilled salmon fillet with seared greens and fava beans soya glaze cilantro lime aioli

## **Sweets**

Crispy churro fries with warm chocolate cinnamon sauce

Square trio pecan, Lime Matcha, and blond brownie with berries and caramel sauce

Trio of sorbets ask your server for daily flavors short bread

Maple crème Brulee with raspberry sauce fresh berries and almond cookie