

**LICENSE REVIEW COMMITTEE  
SPECIAL MEETING  
TUESDAY – MAY 24, 2016  
MONONA CITY HALL  
LARGE CONFERENCE ROOM  
4:00 P.M.**

1. Call To Order
2. Roll Call
3. Approval of Minutes of May 10, 2016
4. Appearances
5. Unfinished Business
  - A. Consideration Of 2015/2016 Patio Permit Application For Breakwater Monona, LLC d/b/a Breakwater, 6308 Metropolitan Lane, Monona, Wisconsin, 53713
6. New Business
  - A. Renewal Application For 2016/2017 Patio Permit For Breakwater Monona, LLC d/b/a Breakwater, 6308 Metropolitan Lane
7. Adjournment

**NOTE:** Upon reasonable notice, the City of Monona will accommodate the needs of disabled individuals through auxiliary aids or services. For additional information or to request this service, contact Joan Andrusz at (608) 222-2525 (not a TDD telephone number), FAX: (608) 222-9225, or through the City Police Department TDD telephone number 441-0399.

The public is notified that any final action taken at a previous meeting may be reconsidered pursuant to the City of Monona ordinances. A suspension of the rules may allow for final action to be taken on an item of New Business.

It is possible that members of and a possible quorum of members of other governmental bodies of the municipality may be in attendance at the above stated meeting to gather information or speak about a subject, over which they have decision-making responsibility. Any governmental body at the above stated meeting will take no action other than the governmental body specifically referred to above in this notice.

## LICENSE REVIEW COMMITTEE MINUTES

May 10, 2016

The regular meeting of the License Review Committee for the City of Monona was called to order by Chairman Wood at 4:02 p.m.

Present: Chairman Doug Wood, Wayne Kimmell, John Klinzing, and Jim Pflasterer

Excused: Scott Warner

Also Present: Detective Sergeant Ryan Losby, Timothy Trpkosh from Breakwater, Ken Clark, current Four Lakes Yacht Club Commodore, and Tom Thompson, former Four Lakes Yacht Club Commodore, Rebecca Anderson from Treysta on the Water, James Sarbacker from Shopko, Jaye and Ozzie Clemmons from Mr. Brews Tap House, Kevin Carey from Village Lanes, and City Clerk Joan Andrusz

### ROLL CALL; APPROVAL OF MINUTES

A motion by Mr. Pflasterer, seconded by Mr. Klinzing to approve the minutes of March 8, 2016, was carried.

### APPEARANCES

There were no Appearances.

### UNFINISHED BUSINESS

There was no Unfinished Business.

### NEW BUSINESS

Mr. Trpkosh provided information on the plans for operation of Breakwater in the former Bourbon Street Grille location. Higher-end food prepared by an experienced chef will be provided with faster service than the former restaurant. Mr. Klinzing asked how much experience Mr. Trpkosh has had in the restaurant industry. Mr. Trpkosh responded he has had very little experience; his focus is on financing. The Agent, Nick Pazour, who was unable to attend tonight, worked at Bourbon Street Grille and saw the need for improvement and the unwillingness of the former owners to make changes. The lease with Four Lakes Yacht Club is in progress. Mr. Clark stated there is a Memorandum of Understanding regarding the lease, contingent upon approval of the patio and the business opening. Mr. Trpkosh states he wants to open early this summer to accommodate boat traffic.

Mr. Kimmell stated applicants usually provide a plan illustrating the seating layout. Mr. Trpkosh stated no change or expansion is planned for the inside seating capacity or layout. Mr. Thompson stated the City has previous plans from the Bourbon Street Grille. Mr. Klinzing stated that without a floor plan it is hard to visualize the layout. City Clerk Andrusz stated she told the applicant, in error, that an inside plan was not necessary as there were no changes, but a patio layout was definitely required. Mr. Thompson and Mr. Trpkosh state they think a disconnection in communication between them and the City Clerk and City Planner has occurred and they provided what they understood was needed. A copy of an email the City Planner sent to Mr. Trpkosh late today was distributed. Parking was discussed. Detective Sergeant Losby provided information on past issues with enforcement. There have been many changes in parking

over the years and leases have been in dispute.

Chairman Wood states there have been issues in the past with large events and asked about plans for rentals. Mr. Trpkosh responded that banquets will be scheduled more in the daytime for business meetings and for smaller events like rehearsal dinners. He wants the space available for patrons. The Commodores have made him aware of problems with the past tenant, which they don't want repeated. Detective Sergeant Losby suggested solutions other bars in the County use for control, like charging a deposit so the renter knows if they go over the stated number of attendees, or other issues occur, they won't get a full refund.

Mr. Klinzing cautioned that boating traffic is largely young adult partiers, which differs from the targeted patrons. Detective Sergeant Losby asked if the cameras that are still there are working. They never worked in the past and there were none on the outside decks. Mr. Trpkosh accepted Detective Sergeant Losby's offer to help him figure out how many cameras are needed, placement, etc. and stated the patio seating capacity issue brought this business process to a halt. Members discussed approval contingencies to move the process forward while issues are worked out. Mr. Klinzing abstained from the following vote due to professional involvement with the applicant.

A motion by Mr. Pflasterer, seconded by Chairman Wood to approve the 2015/2016 Class "B" Fermented Malt Beverage and "Class B" Liquor License Applications For Breakwater Monona, LLC d/b/a Breakwater, 6308 Metropolitan Lane, Monona, Wisconsin, 53713, contingent upon the applicant providing video surveillance inside and outside the premise and a signed lease agreement with Four Lake Yacht Club, was carried.

Mr. Trpkosh stated he wants the Breakwater patio to be the same as it was at Bourbon Street Grille; he is not planning on expansion. He and Mr. Clark described plans for the lower level. Under the roofed area there will be quick items for sale to boaters, like ice, packaged beer, and bait. There will be three tables for delivery of food sales from the restaurant above and a movable bar cart. All employees will take the alcohol awareness class and be licensed. Chairman Wood stated a licensed Operator would be required to staff that area continuously. The Committee needs the number of patrons, the plan for adequate control of alcohol, and a patio plan for review, including a proposal of what is needed on each level of the patio. Detective Sergeant Losby described past noise issues and neighbor complaints.

Mr. Trpkosh stated this process will cut into the time the business can be open this summer, but the fact that the Committee is willing to consider a variance is positive. Members agree they want the business to open, but need more information. Mr. Clark asked for guidance on next steps regarding number of patrons, hours, and when music needs to be shut off. Members agree to hold a special meeting the week before Memorial Day, and request a business plan for the patio that includes staffing, access, capacity, and layout.

A motion by Mr. Klinzing, seconded by Mr. Kimmell to table Consideration Of 2015/2016 Patio Permit Application For Breakwater Monona, LLC d/b/a Breakwater, 6308 Metropolitan Lane, Monona, Wisconsin, 53713 until the next meeting, date to be determined, was carried.

Detective Sergeant Losby reported there have been no problems with fermented malt beverage sales at Treysta on the Water. Ms. Anderson stated she had thought wine was originally included in their license.

A motion by Chairman Wood, seconded by Mr. Kimmell to approve the 2016/2017 Class "A" Liquor License Application For Treysta Holdings LLC, d/b/a Treysta On The Water, 320 West Broadway, was carried.

Chairman Wood asked Mr. Sarbacker if cider will be locked away at 9:00 p.m. as is done with the fermented malt beverages. Mr. Sarbacker stated there are no changes to any process or set-up.

A motion by Mr. Kimmell, seconded by Mr. Klinzing to approve the 2016/2017 "Class A" Liquor (Cider Only) License Application For Shopko Holding Company LLC, 700 Pilgrim Way, Green Bay, Wisconsin, 54307 d/b/a Shopko #32, 2101 West Broadway, was carried.

Mr. Jaye Clemmons stated he wants the Mr. Brews Tap House patio to remain open until 10:30 p.m. for patrons and 11:00 p.m. for staff clean-up. The music would be turned off at 10:30 p.m. and the lights at 11:00 p.m. Both music and lights are kept low. Detective Sergeant Losby reported there have been no issues with this business.

A motion by Mr. Pflasterer, seconded by Mr. Klinzing to approve the extension of hours of operation for the 2015/2016 Patio Permit For Mr Brews Tap House Monona LLC, d/b/a Mr Brews Tap House Monona, 103 West Broadway, Suite B, was carried.

City Clerk Andrusz reported the following item should have been listed on the Agenda as a Beer Garden Permit, not a Patio Permit, and noted that four of the dates requested tonight are within the 2015/2016 licensing year. Mr. Carey stated the events are low-key bean bag tournaments, wedding and graduation parties, marketing, and fundraising. Although there are no lights in the beer garden area he may ask for a variance in the hours of operation; he wasn't aware until tonight that that was an option. Members agree that because he only held one of the two events approved in 2015, more experience is needed before extensions are allowed. Mr. Carey will plan dates for 2016/2017 and submit that application and list to the Clerk.

A motion by Mr. Pflasterer, seconded by Mr. Klinzing to approve the 2015/2016 Beer Garden Dates For Badger Bowl, Inc., 506 E. Badger Road, Madison, Wisconsin, 53713, d/b/a Monona Village Lanes, 208 Owen Road as listed below, was carried:

- May 21, 2016
- May 28, 2016
- June 11, 2016
- June 25, 2016

A motion by Chairman Wood, seconded by Mr. Pflasterer to approve the following, was carried. Mr. Klinzing abstained from items I.2.; J.2., 5., 6., 8., 10., 13., and 17; M.1. and N.3. due to professional involvement. Item N. 1. was removed from consideration due to tonight's decision.

G. Renewal Applications for 2016/2017 Class "A" Fermented Malt Beverage Licenses:

1. La Rosita of Wisconsin, Inc., d/b/a La Rosita Latina, 6005 Monona Drive
2. Shopko Holding Company LLC, 700 Pilgrim Way, Green Bay, Wisconsin, 54307 d/b/a Shopko #32, 2101 West Broadway
3. Treysta Holdings LLC, d/b/a Treysta On The Water, 320 West Broadway

H. Renewal Applications for 2016/2017 Class "A" Fermented Malt Beverage and "Class A" Liquor (Cider Only) Licenses:

1. PDQ Food Stores, Inc., P. O. Box 620997, Middleton, Wisconsin, 53562, d/b/a PDQ #123, 105 East Broadway
2. Speedway LLC, P. O. Box 1580, Springfield, Ohio, 45501, d/b/a Speedway #4088, 5450 Monona Drive

3. Speedway LLC, P. O. Box 1580, Springfield, Ohio, 45501, d/b/a Speedway #4533, 2500 Royal Avenue

I. Renewal Applications for 2016/2017 Class "A" Fermented Malt Beverage and "Class A" Liquor Licenses:

1. Ultimate Mart, LLC, Owned By Roundy's Supermarkets, Inc., P. O. Box 473, MS-2650, Milwaukee, Wisconsin, 53201, d/b/a Copps #8181, 6540 Monona Drive
2. Fellerson, Inc., 1012 Birch Haven Circle, Monona, Wisconsin, 53716, d/b/a Ken's Meats & Deli, 5725 Monona Drive
3. W.D.S. Inc., 704 Raymond Road, Waunakee, Wisconsin, 53597 d/b/a Licali's Lakeside Liquor, 6325 Monona Drive
4. Monona Mart, LLC, 4967 Highwood Circle, Middleton, Wisconsin, 53562, d/b/a Monona Mart, 1220 East Broadway
5. Kwik Trip, Inc., P. O. Box 2107, LaCrosse, Wisconsin, 54602, d/b/a Tobacco Outlet Plus #531, 6300 Monona Drive, Suite 2
6. Walgreen Co, P. O. Box 901, Deerfield, Illinois, 60015, d/b/a Walgreens #04830, 5300 Monona Drive
7. Wal-Mart Stores East, LP, 702 SW 8<sup>th</sup> Street, Bentonville, Arkansas, 72716, d/b/a Wal-Mart Supercenter #3857, 2151 Royal Avenue

J. Renewal Applications for 2016/2017 Class "B" Fermented Malt Beverage and "Class B" Liquor Licenses:

1. EZ August, LLC, d/b/a Angelo's, 5801 Monona Drive
2. Breakwater Monona, LLC d/b/a Breakwater, 6308 Metropolitan Lane
3. Bridge Road LLC, d/b/a Bridge Lounge, 6414 Bridge Road
4. Blazin Wings, Inc., 5500 Wayzata Boulevard, Suite 1600, Golden Valley, Minnesota, 55416, d/b/a Buffalo Wild Wings, 6544 Monona Drive
5. Blake & Blake, d/b/a David's Jamaican Cuisine, 5734 Monona Drive
6. The East Side Club, Inc., d/b/a The East Side Club, 3735 Monona Drive
7. Mr. Luo LLC Owned by Jun Luo, d/b/a Edo Garden Japanese Restaurant, 6309 Monona Drive
8. Fat Jacks Monona, Inc., d/b/a Fat Jack's Barbecue, 6207 Monona Drive
9. Joe's Fire Station LLC, 1910 Tarragon Drive, Madison, Wisconsin, 53716, d/b/a Joe's Fire Station, 900 East Broadway
10. Monona Garden Family Restaurant, Inc., d/b/a Monona Garden Family Restaurant, 6501 Bridge Road
11. Pizza Oven of Monona LLC, d/b/a Pizza Oven, 5511 Monona Drive
12. Red Robin International, Inc., 6312 S. Fiddlers Green Circle, Suite 200N, Greenwood Village, Colorado, 80111, d/b/a Red Robin Gourmet Burgers, 6522 Monona Drive
13. Valdimark, Inc., d/b/a Silver Eagle Bar & Grill, 5805 Monona Drive
14. Snick's Sportsman's Bar, LLC, 2004 Barger Drive, Stoughton, Wisconsin, 53589, d/b/a Snick's Sportsman's Bar, 4605 Monona Drive
15. Tasting Room of Monona Inc., d/b/a The Tasting Room, 6000 Monona Drive, Suite 103
16. Wiltzius LLC, 5250 Summer Ridge Drive, Madison, Wisconsin, 53704, d/b/a Tower Inn, 1008 East Broadway
17. Leskes Inc., d/b/a Tully's II Food & Spirits, 6401 Monona Drive
18. Badger Bowl, Inc., 506 E. Badger Road, Madison, Wisconsin, 53713, d/b/a Monona Village Lanes, 208 Owen Road

- 19. FHMonona, LLC, 5279 Scenic Ridge Trail, Middleton, Wisconsin, 53562, d/b/a Waypoint Public House, 320 West Broadway
  
- K. Renewal Application for 2016/2017 "Class A" Liquor License:
  - 1. Fraboni's Italian Specialties, Inc., d/b/a Fraboni's, 108 Owen Road
  
- L. Renewal Applications for 2016/2017 Class "B" Fermented Malt Beverage and "Class C" Wine Licenses:
  - 1. Huang & Lin China Star LLC Owned by Ming Yi Huang, 2935 South Fish Hatchery Road, Madison, Wisconsin, 53711, d/b/a China Star Restaurant, 111 River Place
  - 2. Mr Brews Tap House Monona LLC, d/b/a Mr Brews Tap House Monona, 103 West Broadway, Suite B
  - 3. The Noodle Shop, CO. – Wisconsin, Inc., 520 Zang Street, Suite D, Broomfield, Colorado, 80021, d/b/a Noodles & Company #203, 6520 Monona Drive
  - 4. Shrestha Family, LLC, Owned by Madan Shrestha, d/b/a Swad Indian Restaurant, 6007A Monona Drive
  - 5. Jiang & Chen Enterprise, LLC, d/b/a World Buffet, 2451 West Broadway
  
- M. Renewal Application for 2016/2017 Class "B" Fermented Malt Beverage License:
  - 1. Mitchell Marks, 4040 Vilas Hope Road, Cottage Grove, Wisconsin, 53527, d/b/a Marks Enterprise, Monona Community Center, 1011 Nichols Road
  
- N. Renewal Applications for 2016/2017 Patio Permit:
  - 1. Mr Brews Tap House Monona LLC, d/b/a Mr Brews Tap House Monona, 103 West Broadway, Suite B
  - 2. Valdimark, Inc., d/b/a Silver Eagle Bar & Grill, 5805 Monona Drive
  - 3. Badger Bowl, Inc., 506 E. Badger Road, Madison, Wisconsin, 53713, d/b/a Monona Village Lanes, 208 Owen Road
  - 4. FHMonona, LLC, 5279 Scenic Ridge Trail, Middleton, Wisconsin, 53562, d/b/a Waypoint Public House, 320 West Broadway
  
- O. Renewal Applications for 2016/2017 Beer Garden Permit:
  - 1. Badger Bowl, Inc., 506 E. Badger Road, Madison, Wisconsin, 53713, d/b/a Monona Village Lanes, 208 Owen Road

Detective Sergeant Losby began Discussion Of Next Steps Regarding Product Accessibility After Salable Hours. Stores have improved closing off products. There are far fewer thefts at Copps grocery store, especially at night. However, they only have theatre-style ropes like banks use. Mr. Pflasterer doesn't think that's adequate. Chairman Wood stated they have moved the alcohol back from the doorway and it's not throughout the store anymore. The motive of the Ordinance is both to reduce theft and keep products from minors. Mr. Pflasterer stated the Committee's job is not to re-think the Ordinance; unequal treatment is the issue. It is difficult and costly for Copps to change their layout. Detective Sergeant Losby and Mr. Klinzing agree it is not consistent or fair for Copps to follow less stringent rules than other stores. Mr. Kimmell stated Copps is willing to do what's asked as long as the requirements are made clear. They have put up signage, locked one set of doors, and roped off the products. The Committee could go to the Council with Ordinance language stating the requirements. Chairman Wood stated the Committee has gotten more stringent within the Ordinance as new licenses are approved. He directs City Clerk Andrusz to write to Copps and PDQ inviting them to the next regular meeting to talk about accessibility. Mr. Kimmell proposed, and members agreed that the definition of "inaccessible" is: "Out of reach and unable to remove a product". City Clerk Andrusz will send this definition via email to the

Police Chief, copying Chairman Wood, so he can share it with officers to use when doing compliance checks.

City Clerk Andrusz began Discussion Of Recently Enacted Alcohol License Laws. The "Regional Transfer Option" would allow the City to purchase up to three "Class B" Liquor Licenses from the City of Madison for a one-time minimum fee of \$10,000. The fee cannot be rebated or refunded. City Clerk Andrusz learned that Madison's quota is 435 and they have 44 licenses available as of April 20, 2016. More may become available after license renewal reviews. In addition, the 300-seat restaurant quota exception was changed to only count inside, permanent seating. Because the change first applies to licenses issued after the law is effective Buffalo Wild Wings continues to be exempt from the quota.

Mr. Kimmell has agreed to continue to serve on the Committee. City Clerk Andrusz confirmed that Scott Warner wishes to remain on the Committee as well. Members discussed the Ordinance requirement that citizen appointees are required to attend all scheduled meetings. No one on the Committee has missed enough meetings to be considered for removal. Chairman Wood will contact Mr. Warner about whether his work schedule interferes with his ability to serve.

The special meeting to review the Breakwater patio permit was set for May 24, 2016 at 4:00 p.m.

#### ADJOURNMENT

A motion by Mr. Kimmell, seconded by Mr. Klinzing to adjourn, was carried. (6:11 p.m.)

Joan Andrusz  
City Clerk

16-2970

# ORIGINAL ALCOHOL BEVERAGE RETAIL LICENSE APPLICATION

Submit to municipal clerk.

For the license period beginning MAY 20<sup>th</sup> 20 16 ;  
ending JUNE 30<sup>th</sup> 20 16

TO THE GOVERNING BODY of the:  Town of  
 Village of } MONONA  
 City of }

County of DANE Aldermanic Dist. No. \_\_\_\_\_ (if required by ordinance)

1. The named  INDIVIDUAL  PARTNERSHIP  LIMITED LIABILITY COMPANY  
 CORPORATION/NONPROFIT ORGANIZATION

hereby makes application for the alcohol beverage license(s) checked above.

2. Name (individual/partners give last name, first, middle; corporations/limited liability companies give registered name): BREAKWATER MONONA, LLC

An "Auxiliary Questionnaire," Form AT-103, must be completed and attached to this application by each individual applicant, by each member of a partnership, and by each officer, director and agent of a corporation or nonprofit organization, and by each member/manager and agent of a limited liability company. List the name, title, and place of residence of each person.

Title	Name	Home Address	Post Office & Zip Code
President/Member	<u>BRANDON REID</u>	<u>1631 O'KEEFE AVE SUN PRINGS WI 53590</u>	<u>[REDACTED]</u>
Vice President/Member	<u>NICK PAZOUR</u>	<u>622 WINGRA ST. MADISON, WI 53715</u>	<u>[REDACTED]</u>
Secretary/Member	<del>Timothy Trpkosh</del>	<u>Timothy R Trpkosh 745 Reflector Dr</u>	<u>[REDACTED]</u>
Treasurer/Member	<del>Timothy Trpkosh</del>	<u>BRANDON REID</u>	<u>Verona WI 53593</u>
Agent	<u>NICK PAZOUR</u>		
Directors/Managers	<u>BRANDON REID NICK PAZOUR</u>		

3. Trade Name BREAKWATER Business Phone Number \_\_\_\_\_  
 4. Address of Premises 6308 Metropolitan Ln Post Office & Zip Code MONONA 53713

5. Is individual, partners or agent of corporation/limited liability company subject to completion of the responsible beverage server training course for this license period?  Yes  No
6. Is the applicant an employe or agent of, or acting on behalf of anyone except the named applicant?  Yes  No
7. Does any other alcohol beverage retail licensee or wholesale permittee have any interest in or control of this business?  Yes  No
8. (a) Corporate/limited liability company applicants only: Insert state WI and date 4/27/16 of registration.  
 (b) Is applicant corporation/limited liability company a subsidiary of any other corporation or limited liability company?  Yes  No  
 (c) Does the corporation, or any officer, director, stockholder or agent or limited liability company, or any member/manager or agent hold any interest in any other alcohol beverage license or permit in Wisconsin?  Yes  No

(NOTE: All applicants explain fully on reverse side of this form every YES answer in sections 5, 6, 7 and 8 above.)

9. Premises description: Describe building or buildings where alcohol beverages are to be sold and stored. The applicant must include all rooms including living quarters, if used, for the sales, service, consumption, and/or storage of alcohol beverages and records. (Alcohol beverages may be sold and stored only on the premises described.) Main Floor Banquet room, the BAR, liquor room, storage closet

10. Legal description (omit if street address is given above): outside patio and rooftop deck ad BAR

11. Was this premises licensed for the sale of liquor or beer during the past license year?  Yes  No

12. If yes, under what name was license issued? Barbours St Brae Grill Agent: Patrick K. Mackesey

13. Does the applicant understand they must file a Special Occupational Tax return (TTB form 5630.5) before beginning business? [phone 1-800-937-8864]  Yes  No

13. Does the applicant understand they must hold a Wisconsin Seller's Permit? [phone (608) 266-2776].  Yes  No

14. Does the applicant understand that they must purchase alcohol beverages only from Wisconsin wholesalers, breweries and brewpubs?  Yes  No

**READ CAREFULLY BEFORE SIGNING:** Under penalty provided by law, the applicant states that each of the above questions has been truthfully answered to the best of the knowledge of the signers. Signers agree to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. (Each individual applicants and each member of a partnership applicant must sign; corporate officer(s), members/managers of Limited Liability Companies must sign.) Any lack of access to any portion of a licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

### SUBSCRIBED AND SWORN TO BEFORE ME

this 28<sup>th</sup> day of April, 20 16

[Signature]  
(Clerk/Notary Public)

My commission expires March 05, 2017

[Signature]  
(Officer of Corporation/Member/Manager of Limited Liability Company/Partner/Individual)

[Signature]  
(Officer of Corporation/Member/Manager of Limited Liability Company/Partner)

[Signature]  
(Additional Parties/Member/Manager of Limited Liability Company if Any)

### TO BE COMPLETED BY CLERK

Date received and filed with municipal clerk <u>4-28-16</u>	Date reported to council/board	Date provisional license issued	Signature of Clerk / Deputy Clerk
Date license granted	Date license issued	License number issued	

CITY OF MONONA APPLICATION

PATIO PERMIT

Fee: \$50 (non-refundable) This permit expires on June 30, 20 16 Permit # \_\_\_\_\_

New Permit X Renewal Permit \_\_\_\_\_

The undersigned hereby makes application for a Patio Permit, as defined in Title 7, Chapter 2 of the Monona Municipal Code, to engage in said business at the premises described below, in the City of Monona, Wisconsin, subject to the limitations imposed by law, and hereby agrees to comply with all laws, resolutions, Ordinances, and regulations and grants permission to the Monona Building Inspector and Monona Police and Fire Departments and all members thereof to inspect and search the premises described below. I(We) further understand that this permit is not transferable.

Business Name and Address: BREAKWATER

6308 Metropolitan Ln Monona WI 53713 Telephone: \_\_\_\_\_

Attach a map of the premises showing the location and dimensions of the Patio. (Note: not required if this is a renewal application unless there is a change to the area.)

How is visual surveillance of the area maintained? PROPER STAFFING OF SERVERS & MANAGERS  
during the high traffic times, plus bouncers & hostesses

Description of video surveillance: NONE - will be looking to add

Amplified sound in Patio? Yes X No \_\_\_\_\_

If yes, please describe: SPEAKERS FOR RADIO/MUSIC

Under penalty of law, I swear that the information provided in this application is true and correct to the best of my knowledge.

[Signature]  
Applicant/Agent Signature

4/28/16  
Date

NEW/REVISED APPLICANTS

Plan Commission Approval: Granted: \_\_\_\_\_ Denied: \_\_\_\_\_ Date: \_\_\_\_\_

Fencing required? No \_\_\_\_\_ Yes \_\_\_\_\_ (Attach Plan Commission minutes)

License Review Committee Approval: Recommended: \_\_\_\_\_ Not Recommended: \_\_\_\_\_ Date: \_\_\_\_\_

City Council Approval: Granted: \_\_\_\_\_ Denied: \_\_\_\_\_ Date: \_\_\_\_\_

Building Inspector Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Police Chief Signature: Det Sgt R LOSBY Date: 05 03 16

Fire Chief Signature: \_\_\_\_\_ Date: \_\_\_\_\_

City Clerk Signature: \_\_\_\_\_ Date Issued: \_\_\_\_\_

CITY OF MONONA APPLICATION

PATIO PERMIT

Fee: \$50 (non-refundable) This permit expires on June 30, 20 17 Permit # \_\_\_\_\_

New Permit \_\_\_\_\_ Renewal Permit X

The undersigned hereby makes application for a Patio Permit, as defined in Title 7, Chapter 2 of the Monona Municipal Code, to engage in said business at the premises described below, in the City of Monona, Wisconsin, subject to the limitations imposed by law, and hereby agrees to comply with all laws, resolutions, Ordinances, and regulations and grants permission to the Monona Building Inspector and Monona Police and Fire Departments and all members thereof to inspect and search the premises described below. I(We) further understand that this permit is not transferable.

Business Name and Address: BREAKWATER  
6308 Metropolitan Ln Monona WI 53713 Telephone: \_\_\_\_\_

Attach a map of the premises showing the location and dimensions of the Patio. (Note: not required if this is a renewal application unless there is a change to the area.)

How is visual surveillance of the area maintained? Through proper staffing of the area during the high traffic times. Servers & hostesses.

Description of video surveillance: None - will be looking to add

Amplified sound in Patio? Yes X No \_\_\_\_\_

If yes, please describe: SPEAKERS FOR RADIO/MUSIC

Under penalty of law, I swear that the information provided in this application is true and correct to the best of my knowledge.

[Signature]  
Applicant/Agent Signature

4/28/16  
Date

NEW/REVISED APPLICANTS

Plan Commission Approval: Granted: \_\_\_\_\_ Denied: \_\_\_\_\_ Date: \_\_\_\_\_

Fencing required? No \_\_\_\_\_ Yes \_\_\_\_\_ (Attach Plan Commission minutes)

License Review Committee Approval: Recommended: \_\_\_\_\_ Not Recommended: \_\_\_\_\_ Date: \_\_\_\_\_

City Council Approval: Granted: \_\_\_\_\_ Denied: \_\_\_\_\_ Date: \_\_\_\_\_

Building Inspector Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Police Chief Signature: Det Sgt R LOSBY Date: 050316

Fire Chief Signature: \_\_\_\_\_ Date: \_\_\_\_\_

City Clerk Signature: \_\_\_\_\_ Date Issued: \_\_\_\_\_

- 1) Breakwater will rely on the boating season and the vast amount of slips that is provided with the lease. This has been the ideal place for boaters to stop when looking to get off the water and is also a meeting place from those looking to meet up with someone who is on the water. The automobile traffic is less than ¼ mile from Broadway and is ideal for people looking to find a place not too far off the beltline.
- 2) The location was targeted because of the lack of finer neighborhood bars in the surrounding Madison area. There has been an increase in these types of establishments but there still is a lack in the Monona, Stoughton, Oregon, other South suburbs of Madison.
- 3) The size of the establishment is 7,000 sq ft in the main restaurant. Along with the main area, there is main level patio consisting of 1,800 sq ft, a riverside deck with 910 sq ft and a rooftop deck that consist of restrooms, bar, kitchen and a sitting area, all totaling an additional 2,400 sq ft.
- 4) The layout is currently divided into an area that served as a banquet room, a game room off to the side, the main bar area and the three levels of patios. There is no reason to change the patio area as it is ideal for the location and the setting. The inside will be altered but under current lease, there will be little done to the property. Should anything be done, the wall separating the bar and the game room will be removed or opened up more to make it flow better than the current set up. The walls will be repaired and painted, the carpet will be replaced with vinyl flooring to better handle people coming from the water.
- 5) There are two people on staff that have worked at the former establishment in the past. They know the level of security needed and will handle all scheduling to meet those needs. Also, one of the owners has many ties to downtown bars and the staff in order to assure proper security. IF there is a larger event where there is an increased need for security we would outsource it to one of the local security firms in Madison such as PerMar or JBM.
- 6) There is sufficient parking to meet out basic needs with the use of the yacht clubs parking lot and the lot along the building. Also there are ample boat slips in the back to help handle the busier season due to proximity to the lake.
- 7) The lighting will not be change from the past owners and seemed to be sufficient. In the future, there might be a desire to add more lighting in the form of signage on both the front and back of the building. We also will add simple lighting to the outside such as rope lighting along the railing and other areas that need to be illuminated more than in the past.
- 8) The area is mixed use with the residential being on the North and East side of the river. There are also lake homes that are west of the establishment but they are not within site. The closest residences to the property are those that sit on the other side of the river. There are few churches in that part of Monona but the Global Presence Ministries is within a block. However, when looking at the Monona Riverfront Project, there is little chance that building will still exist in the coming years.
- 9) We want to be a favorite place for all types of clientele whether you are in a suit coming from one of the businesses in the area, still have on your construction clothes or stopping in from the water to get out of the sun, we will want people to feel like this is the place to be. It will have a wide variety of foods that cater to all people. We will hopefully be able to get acoustic musicians on the patio during happy hours and early evenings.

- 10) Brandon Reid has been in cooking since he was 15. He will be bringing with him a farm to table ideology. . Brandon has worked with many great chef's in Wisconsin including, Dan Fox of the Heritage Tavern, Michael Pruett of Steenbock's on Orchard and Cento, Nick Szombatfalvy of Craftsman Table and Tap, and Allen Boltik of The Wisconsin Club. Currently the executive chef at The Coopers Tavern, he has developed a solid relationship with many of the local purveyors and farmers by being understanding and caring to their difficult job.

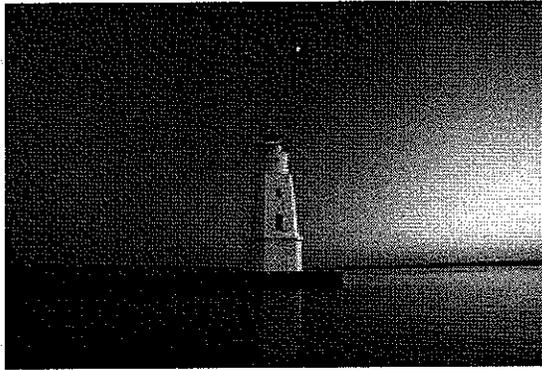
Nick Pazour has been running or helping start bars around the downtown area for over a decade. Most recently, he helped the Comedy Club ownership transition over to running the Orpheum Theater. One of the bigger undertakings was the transition of what was once the Pub into Whiskey Jacks, where he did the hiring, training and scheduling during the busy reopening to ensure it success on State St. Currently, he rotates between the Orpheum and the RedZone bartending and training those who get hired.

Timothy Trpkosh is not in the bar/restaurant business and will not be handling direct operations but rather the back of the house, number crunching and marketing to the businesses within the Monona/south suburb area. Tim graduated from UW-Madison and has never left because of his love for the lakes and amazing food that is in downtown Madison. He is looking forward to bringing those two passions together for an amazing experience at Breakwater.

- 11) The license would be consistent with the planning for development and would help with the Riverfront Plans causing that area and Monona to be the place for people to visit and stay when coming into Dane Co.
- 12) The new Waypoint Public House would be the main competitor to Breakwater. Both have water access and will offer a wide variety of craft beers. Our direct location on the water, number of slips and higher quality of food will be our advantage. However, having competition within close proximity can create a positive result within the community. Along with the Waypoint, there is Buffalo Wild Wings, Sliver Eagle Bar and Grill and Tullys' II that would be licensed similarly. However, none of these places have water access nor do they have a farm to table concept. Actually, there is no farm to table concept in the Monona area. These are becoming increasingly popular in many trendy communities and Breakwater would love to add this to the Monona Community. We don't know about this year but we will also be doing wood fire pizzas as this too is a missing trend in the Monona area.
- 13) All three owners live in the Madison area and are easily reachable by calling their cell phones. A vast majority of the time, one of the three will be at the establishment since two of the three owners are managing as well.
- 14) Looking to obtain a Class B Beer and Class B liquor license to allow people to come directly off the lake to have a cold beer, frozen drink, ice cream drink. Or after a long day at the office a place overlooking the water to kick back and unwind. All while having fresh and amazing food available to satisfy the community and its guest.

- 15) Going above the State requirements for our staff is a must. All people working at Breakwater will take the Alcohol Awareness Program whether they are serving or bartending. This will help identify those that have been over served and keep the community safe from drunk drivers. This is increasingly important with boaters as there has been an increase in accidents and tickets on the lake itself. We will reimburse them for the class and will allow them a period of time once hired to take the class otherwise they will be terminated.
- 16) No, there is no need for a zoning permit change. Breakwater will be an upgraded version of the former occupant. Better service, better food, better overall experience.
- 17) Please see attached plan

# BREAKWATER



## Executive Summary

Breakwater has an amazing location on the water in the town of Monona, WI. Coupled with the opportunity the large patio provides, Breakwater will be the talk of the town while being raved throughout Dane County and all of Wisconsin. While the location and the patio give Breakwater a summer time advantage among other restaurants, the vast selection of local craft beers and wines, mouth watering farm to table food and an exciting and lively environment will create the perfect spot for diners in surrounding areas and Monona to frequent.

The success of Breakwater will not be solely on the location but rather a combination of the location, quality food, amazing drinks and superb service. In the past, the location was the primary reason people would stop by. Under our team at Breakwater, the location will be an added bonus, with people mainly coming for the food, drinks and experience. By combining a seasoned bar manager, who has helped start up two bars on State Street, with one of Madison's best chefs will create an equally balanced operation putting out top food and exceptional service. Breakwater will be committed to making this operation a successful one. Even our servers will be hand selected and share the owners vision, in that, keeping customer happy assures repeat business.

Word-of-mouth advertising is priceless and a must for new restaurants. It means everything is right. Everything is happening. The bar is alive. The food is great and the employees love working there. They are talking and saying great things about the place, and that is passed on to your customers. The customers will love going to Breakwater, and they will tell other customers. When we can get to that point, it will be just priceless.

Breakwater will provide a comfortable place for locals to come and gather from being out on the lake during a summer day while striving to be the bar of choice for the locals in the Monona and suburban Madison. Boaters tend to be a tighter nit group and having the Four Lakes Yacht Club within the building will help with word of mouth spreading out in the lake. By providing fast and superior service, in a relaxed atmosphere, it will encourage patrons to unwind. Breakwater will be based on the guiding principles that life is to be enjoyed and this will be reflected in the vast selection of beverages, its' delicious food offerings and the professional team members.

## **Products/Services Descriptions**

Breakwater will offer a broad and deep variety of specialty beers and wines which will appeal to the public's ever changing and increasingly more sophisticated demands for a variety of beer and wines. The bar will offer a full service liquor bar along with ice cream and frozen drinks that are hand crafted.

Patrons that desire food will have two options; our quick menu with items meant to target someone looking to get back on the water or back to work. But just because it is quick, the experience and taste will stay on people's minds creating a natural desire to come back. If people have more time and they desire to have a sit down dinner, they will be able to enjoy that in the restaurant area. Here they will experience farm to table, top quality preparation and presentation from our top level executive chef Brandon Reid.

## **Professional Team Members**

Brandon Reid has been in cooking since he was 15. He will be bringing with him a farm to table ideology. . Brandon has worked with many great chef's in Wisconsin including, Dan Fox of the Heritage Tavern, Michael Pruett of Steenbock's on Orchard and Cento, Nick Szombatfalvy of Craftsman Table and Tap, and Allen Boltik of The Wisconsin Club. Currently the executive chef at The Coopers Tavern, he has developed a solid relationship with many of the local purveyors and farmers by being understanding and caring to their difficult job.

Nick Pazour has been running or helping start bars around the downtown area for over a decade. Most recently, he helped the Comedy Club ownership transition over to running the Orpheum Theater. One of the bigger undertakings was the transition of what was once the Pub into Whiskey Jacks, where he did the hiring, training and scheduling during the busy reopening to ensure it success on State St. Currently, he rotates between the Orpheum and the RedZone bartending and training those who get hired.

Timothy Trpkosh is not in the bar/restaurant business and will not be handling direct operations but rather the back of the house, number crunching and marketing to the businesses within the Monona/south suburb area. Tim graduated from UW-Madison and has never left because of his love for the lakes and amazing food that is in downtown Madison. He is looking forward to bringing those two passions together for an amazing experience at Breakwater.

## Start-Up Summary

- Following is a summary of required funds to establish the business:
- Tenant improvement costs have estimated to include, known as MUST; in the form of cleaning the whole restaurant, painting all walls, staining bar and other wood items, replacing carpet in all rooms with luxury vinyl, replacing the wall art, add signage on both sides of bar, bathroom improvements, ceiling tiles and air vents, replacing non working kitchen equipment.
- Possible improvements would include, known as WANT: replacing the boat slip with composite wood, adding a stain glass fixture in the bar and between the banquet room and the current game room (Will be turned to dining area), getting a better room divider in the banquet room, adding beer lines, installing wine machine, ice cream/frozen drink machines.
- The owners have estimated the improvements to be in the ballpark of 150,000 to do the MUST items and 150,000 to do the WANT items.
- The owners are currently fixing leaks in the ceiling and will maintain that component once lease is executed.
- The owners are seeking a 300,000 working capital loan to meet start-up inventory requirements, and licensing requirements. The loan will be secured by silent partners funds along with the use of personal real estate.
- Further, the owners are seeking a commercial loan in the amount of \$100,000 to purchase kitchen equipment, supplies and bar supplies. The space was formerly a restaurant and the layout is perfect for the proposed kitchen. The equipment itself is not in great shape and presents a large concern for overhead should anything need to be replaced early in the lease. Contingencies are being created for this and are included in the WANT numbers from above.
- Total starts up costs are estimated to run in the neighborhood of \$150,000.00.

The owners specifically targeted this location because of the lack of finer 'neighborhood bars' in the suburbs – but also provides a great option to take out of town guests with finer food and beverage offerings. The water access increases the traffic for those summer months but the food quality and service will maintain a consistent business in the winter months. The banquet room will be used to hold meetings from local business like WPS and weddings for people wanting to be on the water.

While patrons can find similar bars in the trendier downtown Madison, surrounding areas desire those place but that don't require the traveling downtown due to hassle and parking. Experienced in the business, the owners listened to their patrons and boaters, creating Breakwater based on these requested needs.

## Target Market Segment Strategy

- Breakwater specifically targets individuals in the local market and surrounding areas with incomes greater than \$75,000 desiring a neighborhood bar and fine dining to relax and unwind. The marketing strategy is designed to target this group.
- With this much space, Breakwater will be dividing into four different offerings to attract a wide range of customer within and out of our target market. Here are the four sections:

### *The lower level under the deck and slips:*

- Breakwater will be adding a Tiki Bar to this level complete with six packs of beer to go, wine, ice, bait, and other items we identify as a possibility through listening to the patrons as they get off their boats. Also we will be offering "slip side service" so people can stay on their boats, get food and head back out. Everything down here will be built for someone looking for a minimal stop with little needs. We also will be handing out water with our "Quick Menu" printed on the label with our web address or app to place and pay for food using a payment service like PayPal. Our primary goal here is to get people to stop by, get them what they want, and get them back out in the sun and water.

### *The deck and upstairs patio:*

- Again, speed will be a must. We are currently looking into the Ziosk or similar machine that are table top tablet for people to order and pay for dinner when they want. No more waiting for the bill as the day passes by! It will be serviced by our amazing and well trained staff but the tablets would give the patron more control on the time they spend there. The upstairs bar will be stocked with craft beers and a handful of our wines. We will try to maintain all liquor orders in the main level but will be willing to stock the upstairs should we determine we need it. It will also be a full food menu so the patrons can order either off the quick menu or the restaurant's menu depending on their time. The main goal here is to allow people to hang out and enjoy the patio for as long as they want or make it quick so they can get back on the water or work.

### *Inside bar and restaurant:*

- **Bar-** This will be for people looking to get out of the sun but still have the fun and experience those on the patio are having. There will be a full bar with numerous craft beer taps, along with the staples like Miller Lite, Spotted Cow, and many other favorites. Along with our beer, the wine selection will be beautifully displayed in our By The Glass USA dispenser similar to the one shown here:



- These dispensers not only make pouring a glass of wine faster but preserve the wine so you get your wine in perfect condition at the ideal temperature. This will allow us to offer a finer wine list because we won't have to worry about pouring the wine out after a day or two. Along with an amazing beer and wine selection, we will have a vast array of single malt bourbons, whiskey and rye. With additions to all that, we will be creating a selection of ice cream and frozen drinks for those days that are just too hot to drink anything else. That will be the goal with everything we do at Breakpoint: create an amazing summertime bar so that people will desire coming during the long winter months.
- **Restaurant-** Again, the food is going to be the reason to come here. The water will be a bonus. Unlike in the past, our chef will be recreating a menu based upon in season foods and making dishes that will get the lake buzzing. A farm to table menu that changes often. Take a look at the sample menu attached. There you will see just a few of the creations that are in store for Breakwater. There will be gourmet pizzas (maybe wood burning), mouth watering burgers, and entrees that will leave you wanting more. Everything from the ketchup down to the sausage and pickles would be made in-house. The sample menu items might stay, but our real jumping off menu would probably be dialed back to appeal to a wider audience to begin with. This is just to display what we would be capable of.

#### ***Banquet dining/meetings/catering:***

- We plan on using the banquet room to facilitate meetings, host events where people want to be close to the water and hold special cooking event and other events to continue to drive people through the doors during the slower winter months. With the vast amount of business in the area, it leads to a need for meeting space. While there are a lot of hotels offering this service, our staff and food will be superior while our pricing is in line with the competition.

## Joan Andrusz

---

**From:** William S. Cole - Work <wcole@execpc.com>  
**Sent:** Thursday, May 19, 2016 2:09 PM  
**To:** Doug Wood  
**Cc:** Joan Andrusz  
**Subject:** RE: Breakwater patio permit

Doug,

If I am reading your message correctly, Level 1 is the lowest deck and Level 3 is the roof deck. My references below are based on that assumption. I interpret what they are proposing is a hybrid application, with Levels 1 and 2 being used for table service only, and Level 3 used for full service. If so, Levels 1 and 2 would be considered "patios" and subject to the restrictions of sec. 7-2-19(d), MCO. Level 3 would be a "garden" and subject to the restrictions of 7-2-19(c). All three levels would be subject to the restrictions of 7-2-19(b). Assuming that is what they are requesting, the answer to your questions would be as follows:

### Level 3

- A licensed operator must be present at all times alcohol is sold or consumed on that level per 7-2-19(c)1.
- A latched gate will be required to separate Level 3 from Level 2 per 7-2-19(c)4.
- Since beer gardens are not limited to table service only, customers would be permitted to order alcohol inside and take it to Level 3, if they can do so directly from the interior premises. Note, they could not do so by walking through Level 2 because that is limited to table service only.

### Levels 1 and 2

- Alcohol may only be sold to, and consumed by, patrons seated at tables per 7-2-19(d)2
- The combined seating capacity for both levels is limited to 40 persons per 7-2-19(d)1, unless a variance is granted by the council
- If Levels 1 and 2 are not "directly accessible" from the indoor premises, the alcohol must be served by a licensed operator. It appears to me from your photos, those two levels are directly accessible through the door on Level 2. If so, a licensed operator would not be necessary for service to the tables on those two levels.
  - o However, if unlicensed wait staff is used for service, they must serve the alcohol under "the immediate supervision of" a licensed operator. Actual, constant vision of the server is not necessary. However, the supervision would have to be more than the licensed operator being able to see the service if they were standing at the railing, as you say. It is not sufficient if the licensed operator has to walk to a specific limited area to be able to observe the service. It is sufficient if the service area is readily visible by the licensed operator from the location they are normally working. For example, if the licensed operator is normally inside behind the bar and the bar is directly on the other side of the windows facing Levels 1 and 2 that would be sufficient. If Levels 1 and 2 are not readily observable from the licensed operator's duty position, then a licensed operator would have to be located out there. The LRC should make a finding in that regard so what is required of the establishment is clear.
  - o The landing beneath Level 1 and the stairway leading to Level 1 should be excluded from the patio description as those areas would not be observable.
- You say it would be easy for customers to walk out the backdoor of the restaurant to Levels 1 and 2 with a drink in hand. The physical possibility of that occurring does not prevent the issuance of a patio permit. However, such activity by customers would violate the requirement for table service only. As such, the licensee needs to take reasonable steps to prevent their customers from doing so. At a minimum, they should post signage in appropriate places and instruct their staff to stop

such activity if it occurs. They will be required to have video surveillance of the patio. They should be informed that video may be reviewed by the city and if it shows such carryout to the patio the permit will be subject to revocation.

I trust this is responsive to your questions. As always, please let me know if I can provide anything further.

Bill

*William S. Cole*

2945 Triverton Pike Drive, Suite 101  
Fitchburg, Wisconsin 53711-7508  
608/221-0079  
608/221-7335 FAX  
[wcole@execpc.com](mailto:wcole@execpc.com)

*This e-mail is intended only for the use of the individual to which it is addressed and may contain legally privileged and confidential information. If you are not the intended recipient of this message, any dissemination, distribution or copying of this message is prohibited. If you receive this message in error, please delete it and immediately notify me by telephone or e-mail.*

---

**From:** Doug Wood [mailto:dwood@ci.monona.wi.us]  
**Sent:** Wednesday, May 18, 2016 3:41 PM  
**To:** Bill Cole  
**Cc:** Joan Andrusz  
**Subject:** Breakwater patio permit

Bill,

I'm attaching two documents showing the patio layout of the Breakwater application I got from Tom Thompson. He said they don't really plan on having this many tables; it's just a CAD drawing of the maximum number of tables that would physically fit. Hopefully, Breakwater will tell the LRC how much seating they are asking for.

I'm also attaching photos I took when I visited the restaurant earlier this week. The photos help make drawings more understandable.

As described by Tom Thompson, there will only be table service on levels one and two, i.e. there won't be a bar on those levels. However, it would be easy for customers to walk out the backdoor of the restaurant to levels two and one with drink in hand.

Level 3 can be reached by the stairs shown in the photos. I'm not sure if there's any other way to reach it (i.e. the elevator). There could be a bar on the 3rd level according to Tom Thompson (see photos). He also said the 3rd level might be limited to private parties.

From my visit, I can confirm the only way to reach the patios is either from the river through a gated entrance or by entering the front entrance and walking through the bar.

It appeared to me that a person standing at the railing on level 3 could see all the tables on levels 1 and 2. Likewise, a person standing at the railing on level 2 could see all the tables on level 1.

I'd like your opinion as to whether they need a licensed operator continuously present on each level? If alcohol service is limited solely to table service (i.e. customers would be prohibited from carrying their own

drinks from the bar to the patio), would a licensed operator be needed on levels 1 and 2? Any other thoughts would be appreciated.

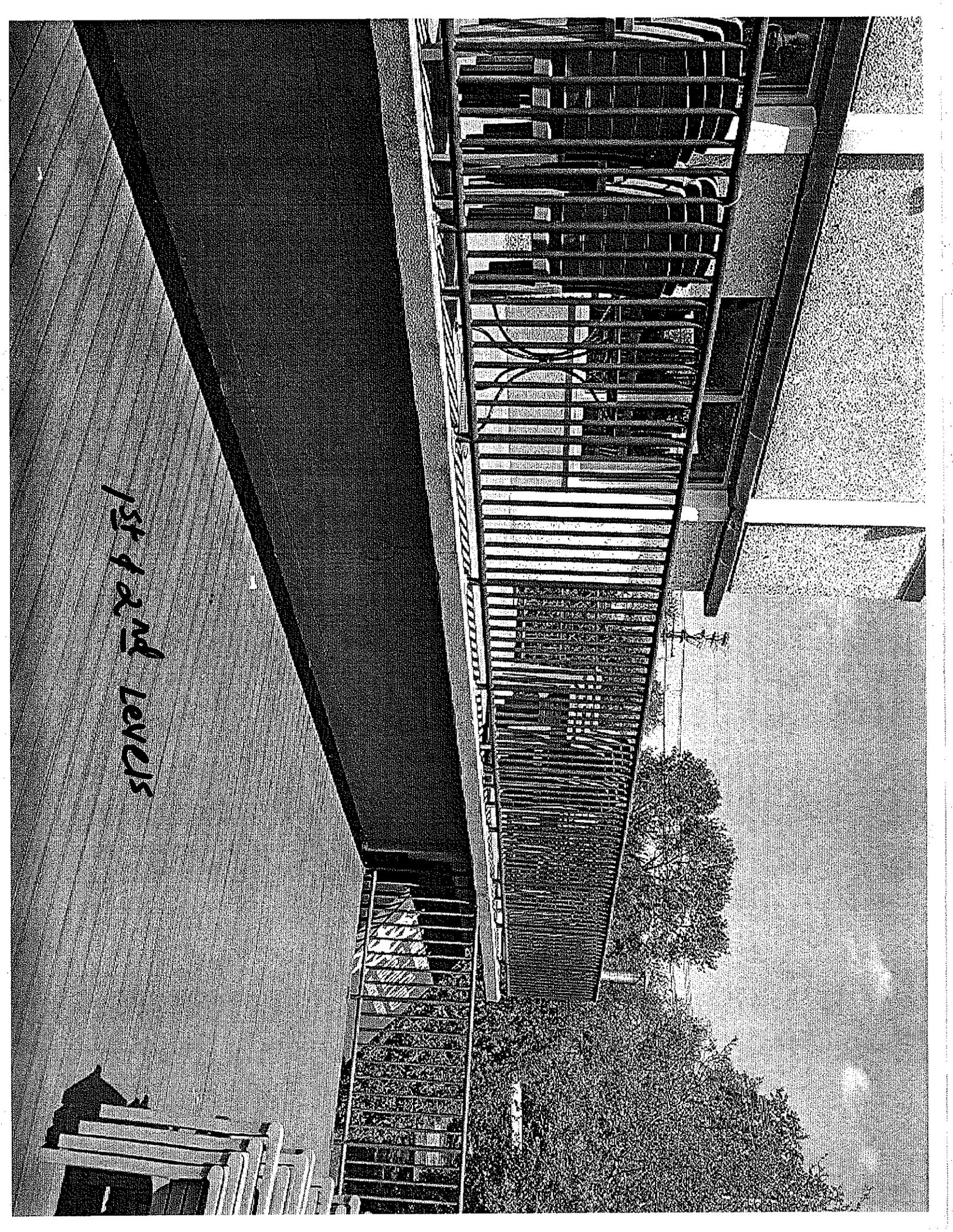
Joan, could you please print the photos for the committee? Alternatively, we could show the photos on the monitor.

Thanks,

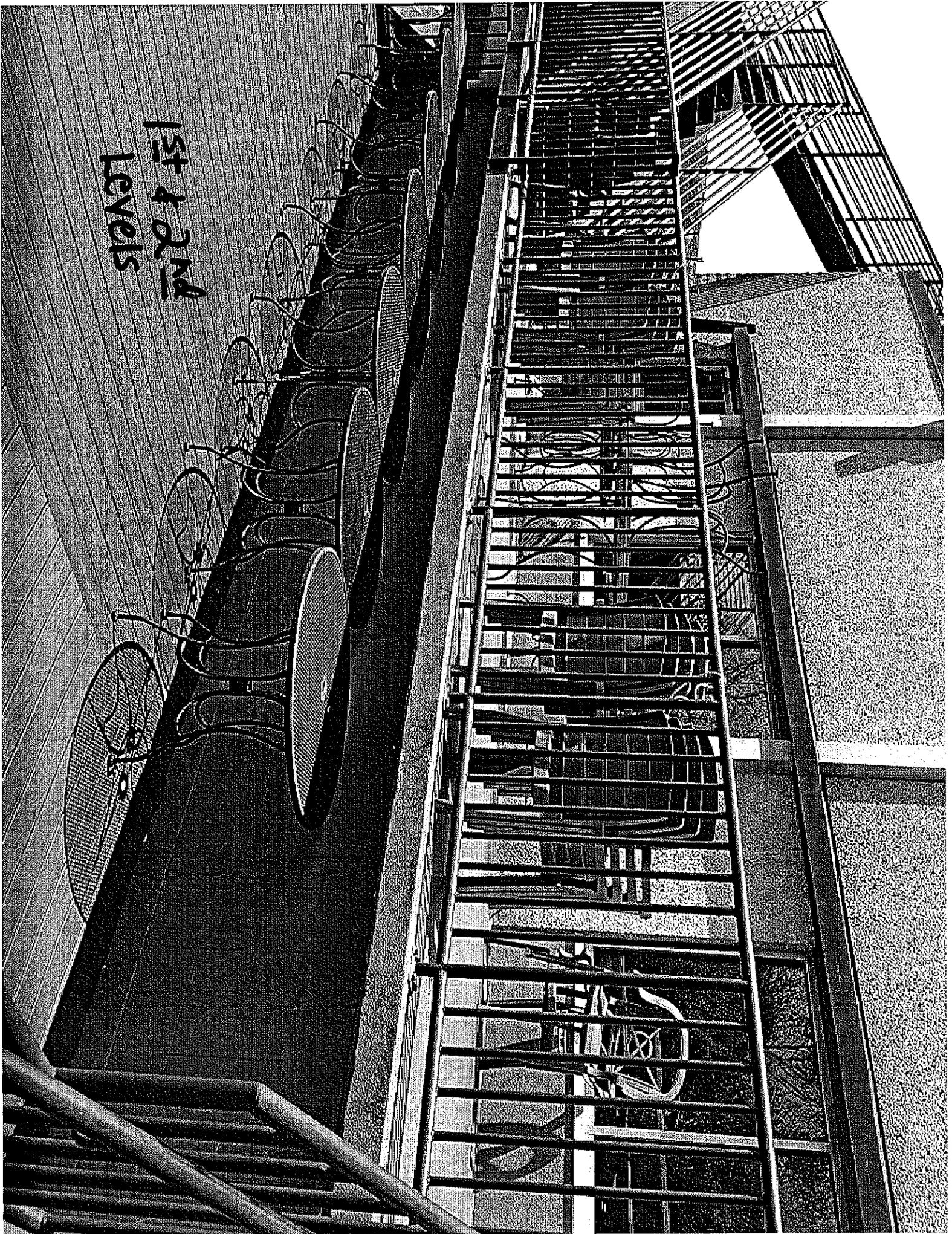
Doug

Doug Wood  
Monona Alder

1st & 2nd levels

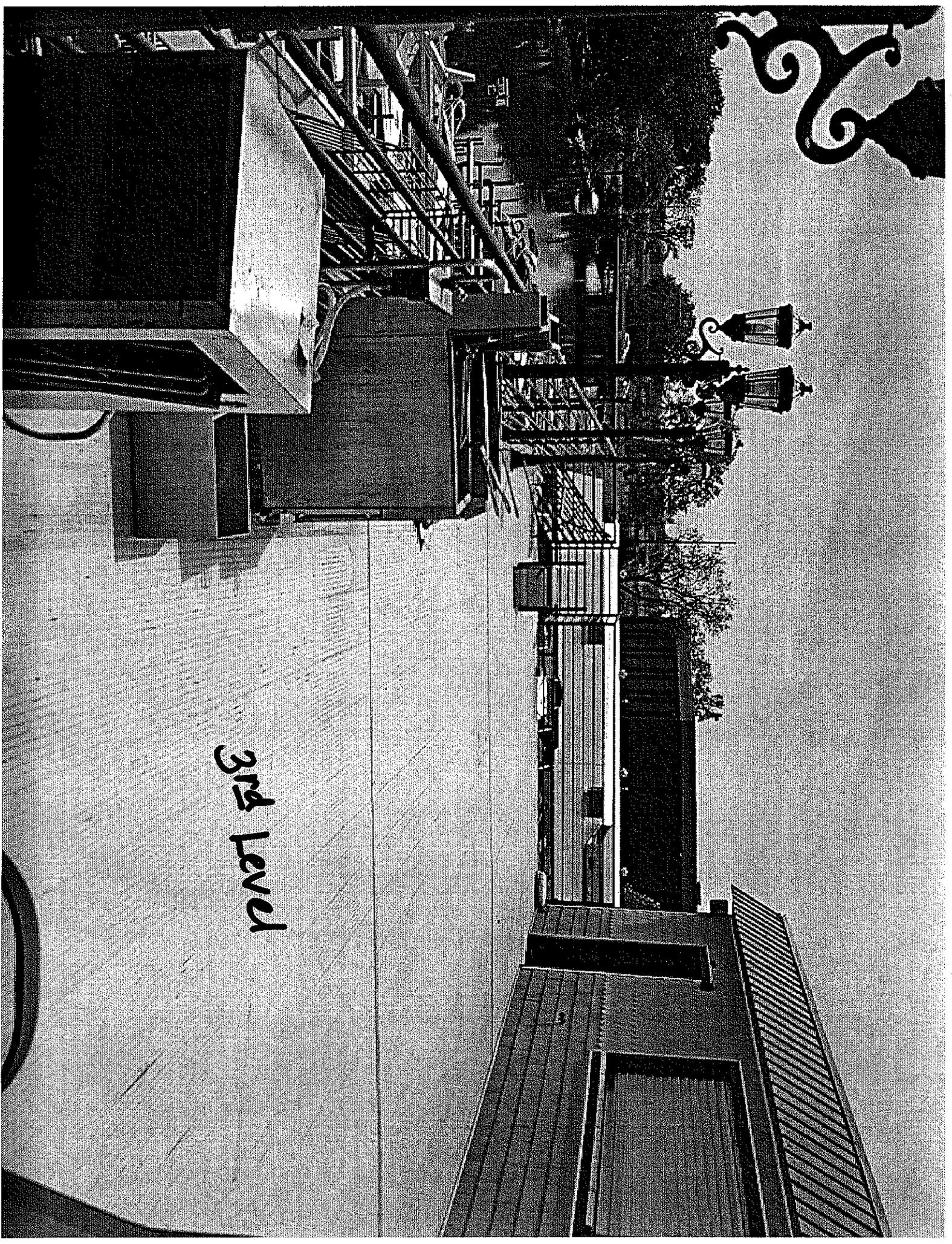


1st & 2nd  
Levels



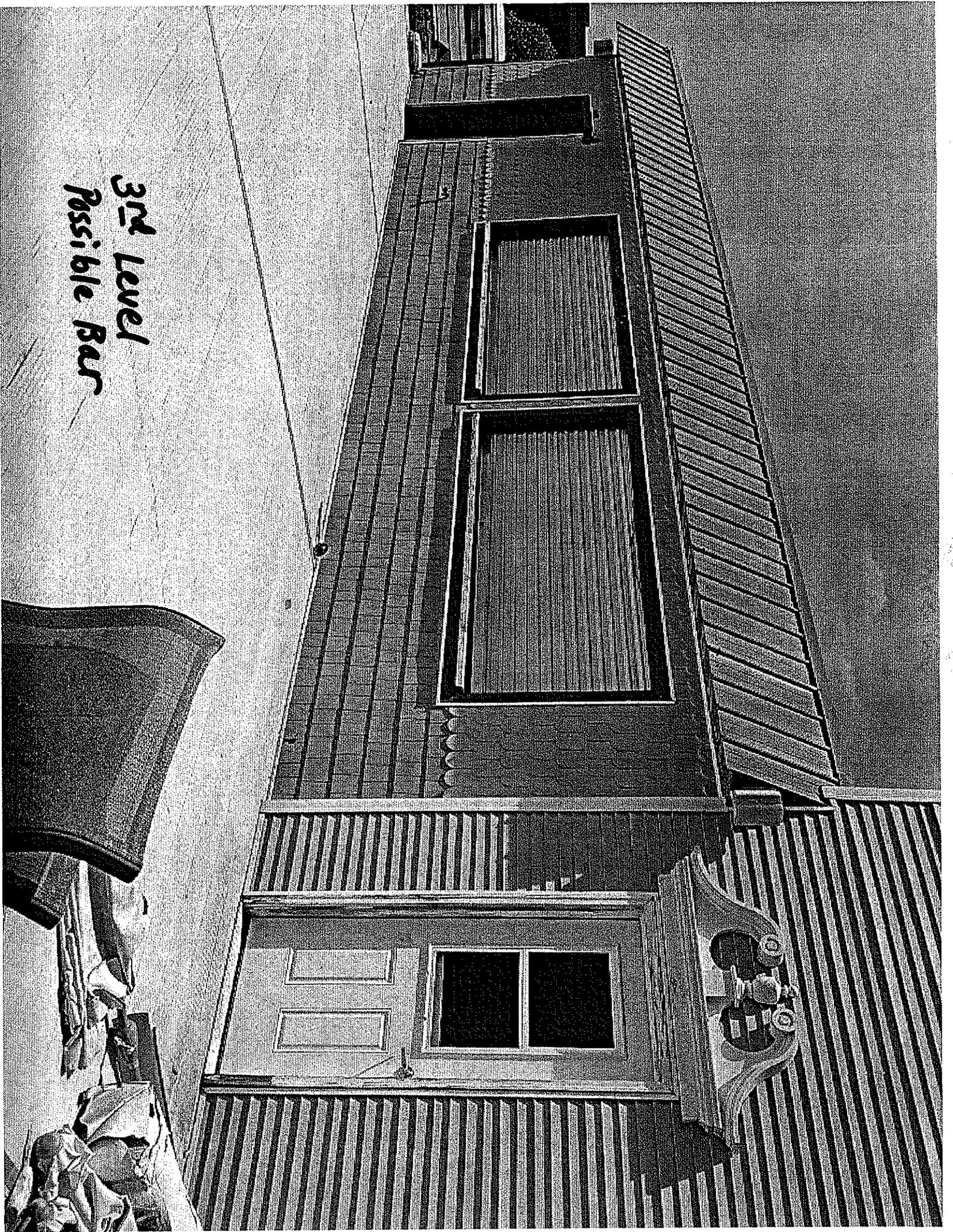
Stairs from  
1st to 2nd

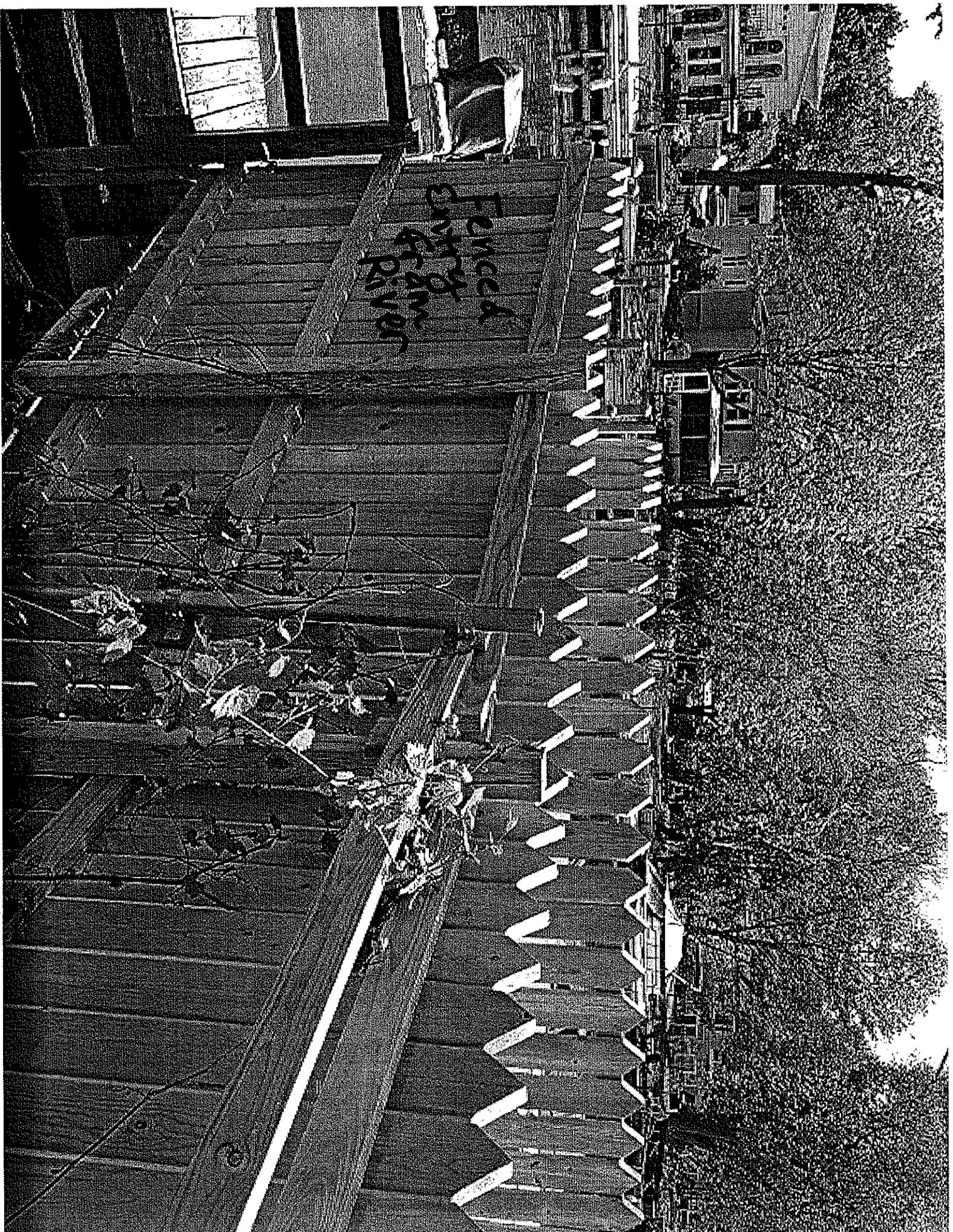


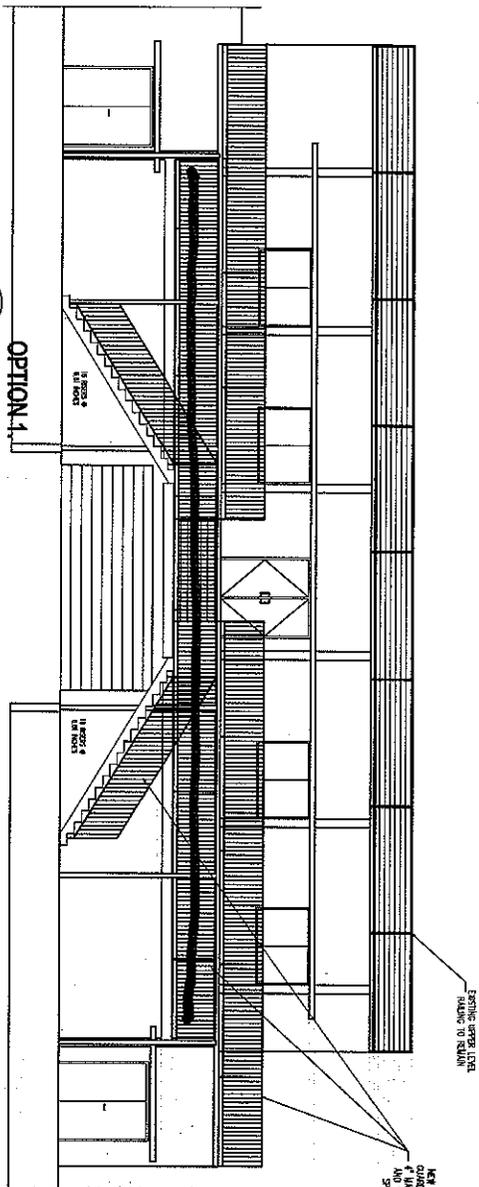


3rd level

3rd Level  
Possible Bar







1  
A2.0  
OPTION 1  
EAST ELEVATION W/ ALL NEW RAILINGS  
SCALE: 1/4" = 1'-0"

SEE DETAILS 10, 11, 12 AND 13 ON SHEET S203 FOR RAILING OPTION 1. ELEVATION IS TO BE CONSIDERED AS A REFERENCE ONLY.

NEW RAILING WITH 1/2" DIA. BALUSTERS AND 1/2" DIA. SPINDLES. 1/2" DIA. BAN.

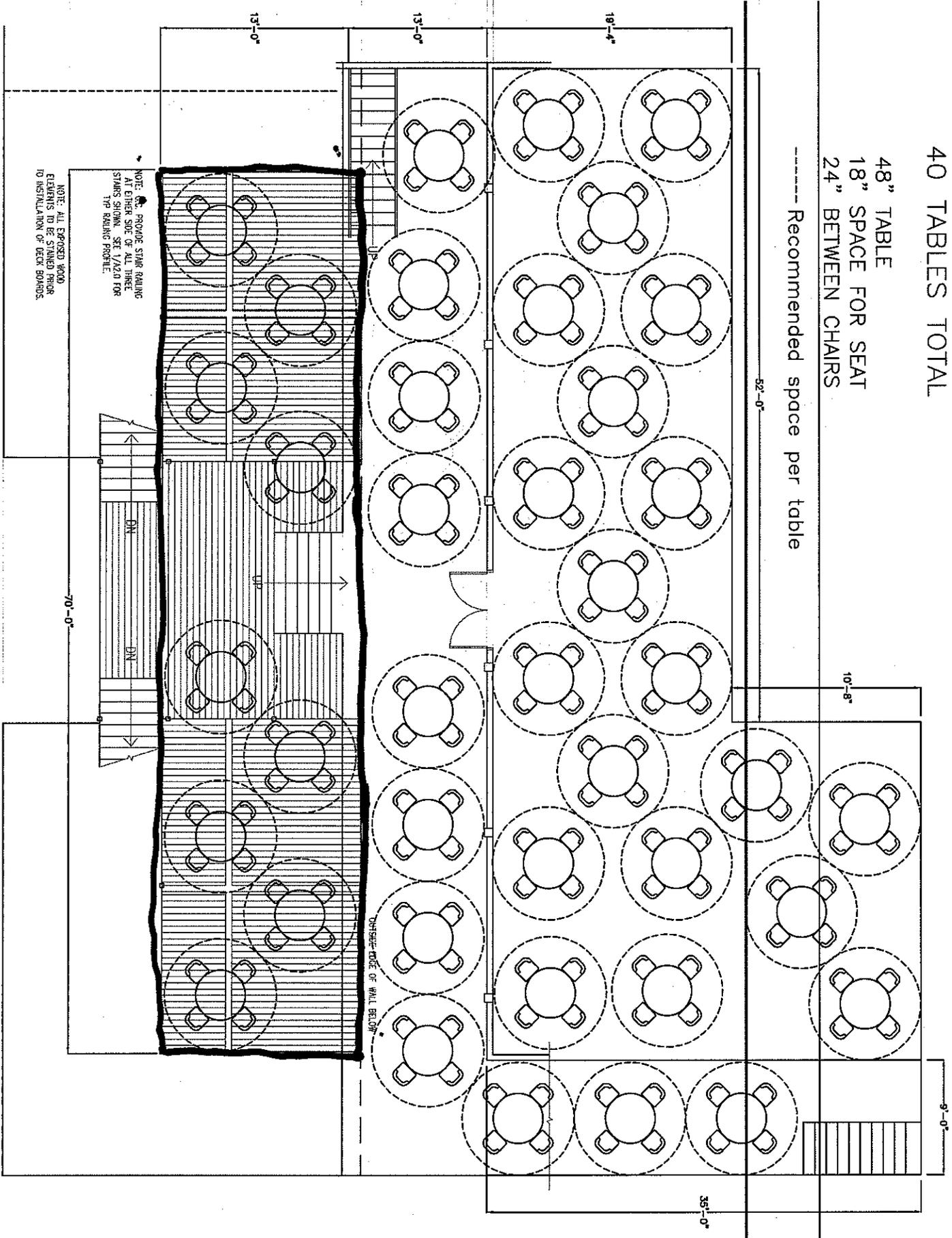
EXISTING UPPER LEVEL FINISH TO REMAIN

<p><b>A2.0</b></p> <p>EAST ELEVATION OPTIONS</p>	<p>DATE: 10/12/2010</p> <p>BY: [Signature]</p> <p>CHECKED: [Signature]</p>	<p>PROJECT: FOUR LAKES YACHT CLUB</p> <p>LOCATION: 6312 METROPOLITAN LANE - MONONA, WI 53713</p>	<p>Cold Spring Design</p>
	<p>SCALE: 1/4" = 1'-0"</p> <p>DATE: 10/12/2010</p>	<p>PROJECT: FOUR LAKES YACHT CLUB</p> <p>LOCATION: 6312 METROPOLITAN LANE - MONONA, WI 53713</p>	<p>Cold Spring Design</p>

40 TABLES TOTAL

48" TABLE  
18" SPACE FOR SEAT  
24" BETWEEN CHAIRS

-----Recommended space per table



NOTE: PROVIDE STAIR RAILING AT EITHER SIDE OF ALL THREE STAIRS SHOWN. SET 1/2X2 FOR TOP RAILING PROFILE.

NOTE: ALL EXPOSED WOOD ELEMENTS TO BE STAINED PRIOR TO INSTALLATION OF DECK BOARDS.

70'-0"

DN

DN

OUTSIDE EDGE OF WALL BELOW

52'-0"

10'-8"

9'-0"

36'-0"