



ST. CHARLES
SINCE 1834

AGENDA ITEM EXECUTIVE SUMMARY

Title:	Recommendation to Approve a Proposal for Onesti Entertainment Corp. for a New Class B license for Club Arcada to be Located on the 3 rd Floor of 105 E Main Street, St. Charles
Presenter:	Chief Keegan

Please check appropriate box:

	Government Operations		Government Services
	Planning & Development		City Council
	Public Hearing	X	Liquor Control Commission (12/21/15)

Estimated Cost:		Budgeted:	YES		NO	
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If NO, please explain how item will be funded:

Executive Summary:

This is a request from Mr. Onesti of Onesti Entertainment Corp. for a new Class B license with a 1:00 a.m. late night permit to be located on the 3rd floor of 105 E Main Street, St. Charles to introduce a new business model called Club Arcada. All paperwork has been approved as well as fingerprints and BASSET certifications are in order. This will be a second liquor license located in Arcada Theatre at 105 E Main Street and according to City Code any additional licenses under one roof of the same address must be granted as an independent license.

5.08.220 License – Multiple Locations

Where two (2) or more locations, places or premises are under the same roof or at one street address, a separate local liquor license shall be obtained for each such location, place or premise; provided that nothing herein contained shall be so construed as to prevent any hotel or motel operator licensed under the provisions of this chapter from serving alcoholic liquor to his registered guests in any room or part of his hotel or motel, if such liquor so served shall be kept in and served from a licensed location, place or premises in said hotel or motel. (Ord. 2015-M-14 § 1; Ord. 2010-M-29 § 1.)

Attachments: *(please list)*

- Liquor License Application (front page)
- Background Check
- Site Plan
- Business Plan
- Menu

Recommendation / Suggested Action *(briefly explain):*

Recommendation to approve a proposal for Onesti Entertainment Corp. for a new Class B license for Club Arcada to be located on the 3rd floor of 105 E Main Street, St. Charles.

<i>For office use only:</i>	<i>Agenda Item Number: 5</i>
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Memo

Date: 12/18/2015
To: The Honorable Ray Rogina, Mayor-Liquor Commissioner
From: James Keegan, Chief of Police
Re: Background Investigation-Onesti Entertainment/Club Arcada (B License)

The purpose of this memorandum is to document and forward to your attention the results of the background investigation conducted by members of the St. Charles Police Department concerning the above mentioned establishment.

As you are aware, Onesti Entertainment has submitted an application to introduce a new business model in the Arcada Theatre on the third floor called *Club Arcada*. Currently, the Arcada Theatre delivers alcohol pursuant to the following language codified within our D-5 ordinance language:

D-5. Class D-5 licenses shall authorize the retail sale of alcoholic liquors for consumption on the premises only, of the theater premises located at 105 East Main St. The sale of alcoholic liquors shall be from one (1) permanent location in the vestibule, one (1) service bar in the balcony, and up to two (2) other service bars as dictated by the event.

Their request seeks two new alcohol service points on the 3rd floor (see floorplan); therefore this application is a request for Class B liquor license with a 1:00 a.m. late night permit. According to City Code, *Club Arcada* must operate under a separate license even though it will be owned by Mr. Onesti and the business location is at 105 E Main Street pursuant to the following language codified within our ordinance language:

5.08.220 License – Multiple Locations

Where two (2) or more locations, places or premises are under the same roof or at one street address, a separate local liquor license shall be obtained for each such location, place or premise; provided that nothing herein contained shall be so construed as to prevent any hotel or motel operator licensed under the provisions of this chapter from serving alcoholic liquor to his registered guests in any room or part of his hotel or motel, if such liquor so served shall be kept in and served from a licensed location, place or premises in said hotel or motel. (Ord. 2015-M-14 § 1; Ord. 2010-M-29 § 1.)

The site location/floor plans and the corresponding application materials were reviewed by my staff. We also reviewed their business plan and police related calls for service. We found nothing of a derogatory nature that would preclude either the site location or the applicant from moving forward with expanded liquors sales and on-site consumption, subject to City Council approval.

Thank you in advance for your consideration in this matter.

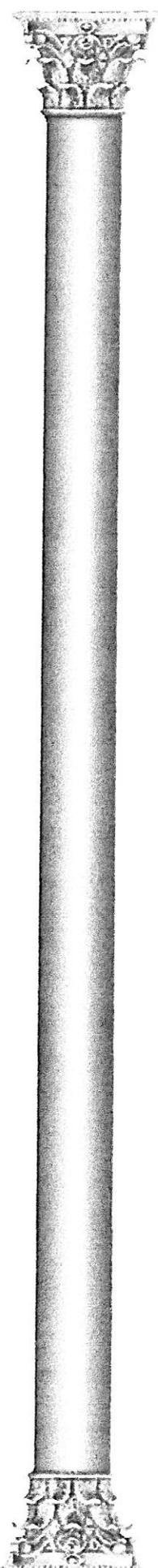
Club Arcada

Scope of Business

Club Arcada was originally opened in 1926 to compliment show attendees with soft drinks and as a pre-show holding room. It operated as a speakeasy during Prohibition, and a Chartreuse room (French Liquor) after Repeal Day in 1933 in what is now operating as The House Pub.

We are looking to bring back that original feel of the Roaring Twenties by re-opening Club Arcada on the 3rd floor of the theatre building. It would feature Prohibition-era drinks, flapper-girl floor shows, period music, comedy, jazz and blues. It would be a 21 and over facility open Wed- Sun until 1am.

The club would also serve a small menu of small plate items to eat and be geared toward pre-show and after show bar activity. Wine, beer and spirits will be served. A full service bar will be located on the third floor.



Club Arcada Speakeasy

St. Charles, Illinois

Proposed Food Menu

Meatball Sliders

Italian Beef Sliders

Tomato Basil Bruschetta

Caprese Salad

Cannoli

Cheese and Salami Platter

The Onesti Entertainment Corporation
105 East Main Street • St. Charles, Illinois 60174
630.962.7000 www.O-Shows.com

Club Arcada Proposed Drink Menu

Moscow Mule

(Tito's Handmade Vodka, Barritts Ginger Beer, Lime Juice)

1.5oz Tito's Vodka

3oz Barritt's Ginger Beer

.5oz Fresh Lime

Glass: Copper Mug

Method: Build in mixing glass. Add vodka and lime juice with ice. Shake. Add ginger beer and strain over fresh ice.

Garnish: Lime Wedge

Old Fashioned

(Woodford Reserve Bourbon, Angostura Bitters,

.5oz simple syrup

2 orange rind

1 cherry

2 dashes of Angostura bitters

2oz of Woodford Reserve Bourbon

1oz Club Soda

Build in mixing glass. Muddle 2 orange rinds in mixing glass. Add simple syrup and two dashes of bitters. Add cherry and fill glass with ice. Add Bourbon and soda. Stir with mixing spoon.

Cheerio AKA Tom Collins

(Smirnoff Vodka, Sour Mix, Club Soda)

1.5oz Smirnoff Vodka

3oz Sour Mix

Splash Club Soda

Glass: 16oz Gibraltar

Method: Build in mixing glass. Add vodka and sour mix with ice. Shake. Add splash of soda water and strain over fresh ice.

Garnish : Two cherries

Purple Haze

(Titos Vodka, Bacardi Razz Rum, Tanqueray Gin, Sour Mix, Lemon-Lime Soda, Chambord Raspberry Liquor)

.5oz Titos Vodka
.5oz Bacardi razz Rum
.5oz Tanqueray Gin
3oz Sour Mix
1oz Lemon-Lime Soda
.5oz Chambord Raspberry Liquor (Float)

Glass: 16oz Gibraltar

Method: Build in mixing glass. Add vodka, rum, gin, and sour mix in mixing glass. Shake. Add lemon lime soda and strain over fresh ice. Float Chambord. Squeeze and drop lemon.

Garnish: Lemon Squeeze

Rusty Nail

(Dewers White Scotch, Drambuie)

1¼ oz Dewers White Scotch
¾ Drambuie

Glass: 8oz Rocks

Method: Build in mixing glass. Add 1 ¼ oz of scotch. Add ¾oz of Drambuie. Stir with stirring spoon.

Garnish : Lemon twist

Vintage Vixen

(Bacardi Rum, Blackberry Brandy, Banana Liquor, Grenadine, Sour mix, Orange Juice, Myers Dark Rum)

.5oz Bacardi Rum
.5oz blackberry brandy
.5oz banana liquor
.5oz grenadine
2oz sour mix
1oz Orange juice
float
.5oz Myers Dark Rum

Glass: 16oz Gibraltar

Method: Build in mixing glass. Add brandy, rum, banana liquor, grenadine, orange juice and sour mix in mixing glass. Shake. Strain over fresh ice. Float Myers Dark rum.

Garnish: Cherry, Orange

Salty Dog

(Titos Vodka, Grapefruit Juice)

1.5 oz Titos Vodka
3oz Grapefruit Juice

Glass: 8oz Rocks

Method: Build in mixing glass. Add 1.5 oz of vodka. Add 3oz of grapefruit juice. Shake. Strain over fresh ice.

Garnish : Lemon twist

The Gatsby

(Grey Goose Citron, Peach Schnapps, Banana Liquor, Orange Juice, Pineapple Juice, Cranberry)

1oz Grey Goose Citron Vodka

.5oz Peach Schnapps

.5oz Banana Liquor

(top with)

Orange/Pineapple juice

(Splash)

Cranberry

Glass: 16oz Gibraltar

Method: Build in mixing glass. Add vodka, peach schnapps, banana liquor in a mixing glass. Shake. Add orange juice and pineapple juice. Strain over fresh ice. Float Cranberry.

Garnish: Orange Twist and cherry