



ST. CHARLES
SINCE 1834

AGENDA ITEM EXECUTIVE SUMMARY

Title: Recommendation to Approve a Class D1 Liquor License for Pheasant Run Resort located at 4051 E Main Street, St. Charles

Presenter: Mayor Rogina

Please check appropriate box:

	Government Operations		Government Services
X	Planning & Development (4/14/14)		City Council
	Public Hearing		

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

Executive Summary:

This is a request for a Class D1 liquor license for Pheasant Run Resort located at 4051 E Main Street, St. Charles. Recently this business establishment went through foreclosure and was purchased by new management, St. Charles Resort LLC, located in Florida.

Under this new management Pheasant Run was granted a temporary license on March 28, 2014 until the Police Department had time to process the formal application for a new license. All paperwork has been submitted and approved by the Police Department. Ms. Tracy Gniewek is currently acting manager and has been fingerprinted and the City has received a list of employees who are BASSET certified.

Attachments: *(please list)*

- Liquor License Application (front page) and list of officers
- Background Check
- Site Plans
- Menus

Recommendation / Suggested Action *(briefly explain):*

Recommendation to approve a Class D1 Liquor License for Pheasant Run Resort located at 4051 E Main Street, St. Charles.

For office use only:

Agenda Item Number: 4a

Date: _____
() New Application
() Renewal Application

CITY OF ST. CHARLES
LIQUOR CONTROL COMMISSIONER
TWO EAST MAIN STREET
ST. CHARLES, ILLINOIS 60174-1984



City Retail Liquor Dealer License Application (rev. 12/13) Non-Refundable

Ordinance 5.08.050.A1 Application must be completed in full Incomplete applications will be rejected

Business Type: Circle one Individual Partnership Corporation Other _____

Business Name Pheasant Run Resort Sales Tax # Applied For

Business Address 4051 E Main Street St Charles IL 60174 Business Phone # 630-584-6300

Contact Person Tracy Gniewek Title Acting GM Phone # 630-584-6300

If Corporation, Corporate Name Saint Charles Resort LLC

Corporation Address 1111 Lincoln Road Suite 802 Miami Beach, FL 33139

Corporate Officers, plus Manager of Establishment, Officers must include President, Vice President, Secretary and Treasurer Or Sole Proprietor

Have you had a business within the City of St. Charles under any other corporate name: Yes No
If yes, list address of business _____

Full Name, include Middle Initial See attached Title _____
Birth Date _____ Birthplace _____ Driver's License # _____ Home Phone # _____
Home Address _____

Full Name, include Middle Initial _____ Title _____
Birth Date _____ Birthplace _____ Driver's License # _____ Home Phone # _____
Home Address _____

Full Name, include Middle Initial _____ Title _____
Birth Date _____ Birthplace _____ Driver's License # _____ Home Phone # _____
Home Address _____

Type of Establishment: () Package () Restaurant () Tavern Hotel/Banquet/Arcada/Q-Center Other _____

Check as Applicable to Type of Establishment: Holding Bar [5.08.010-F] Service Bar [5.08.010-O] Live Entertainment [5.08.010-H]
 Outside Dining [17.20.020-R]

Brief Business Plan Description based on type of establishment listed above:
Resort complex encompassing over 245 acres including 18-hole golf course, 3 pools, spa, 7 restaurants and lounges. The resort boasts catering and meeting facilities that include the 3500 sq.ft. Mega Center.

Initial: Liq Comm _____
Police Chief

March 14, 2014

Manager of Establishment and Officers

Pheasant Run

Legal Entity Saint Charles Resort LLC

Acting Manager of Establishment

Tracy E Gniewek Director of Human Resources

Birth Date [REDACTED]

Birth Place Harvey, IL

Driver's License # [REDACTED]

Home Phone # [REDACTED]

Home Address [REDACTED]

President

Robert B Cherry

Birth Date [REDACTED]

Birth Place New York City, NY

Driver's License # [REDACTED]

Home Phone [REDACTED]

Home Address [REDACTED]

Vice President, Treasurer, Assistant Secretary

Brian A Tageson

Birth Date [REDACTED]

Birth Place Indianapolis, IN

Driver's License # [REDACTED]

Home Phone # [REDACTED]

Home Address [REDACTED]

Vice President, Secretary

Richard S Shannon

Birth Date [REDACTED]

Birth Place Highland Park, IL

Driver's license # [REDACTED]

Home Phone [REDACTED]

Home Address [REDACTED]

March 14, 2014

Manger of Establishment and Officers

Vice President

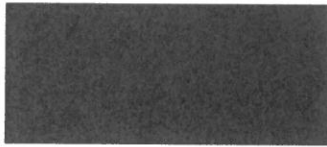
Jerome F Cataldo

Birth Date



Birth Place Chicago, IL

Driver's License #




Home Phone #

Home Address




Memo

Date: 040714
To: Commander Gatlin
From: Detective Janis Schuessler #325 
Re: Pheasant Run Liquor License Application/Tracy Gniewek

Applicant:

Tracy Gniewek



- Gniewek currently lives at the above address. She had lived in Las Vegas for over twenty years prior to living in Illinois. She grew up in Illinois.
- This department does not have any contacts with Gniewek.
- Gniewek is a U.S. Citizen. She possesses a valid IL driver's license ()
- Gniewek was fingerprinted by this department at the time she applied for this liquor license.

On 040214, I spoke with Gniewek. She informed me that she is the Director of Human Resources at Pheasant Run. She told me she previously worked for Interstate Hotels. Interstate was the management company at Pheasant Run prior to 032814. On 032814, Hostmark became the Property Manager. Gniewek said her expertise prior to moving to Illinois was working in the Las Vegas gaming industry.

Gniewek advised that they recently hired Richard Remington to be their Director of food and beverage. He is scheduled to start on 041414. I asked her if he was Basset certified. She said she was unsure but if he wasn't, they would get him certified.

Remington currently works for Eagle Ridge Resort in Galena. He has been the Director of food and beverage there for two and a half years. Prior to that, he was the Director of food and beverage at Westin in Rosemont for two years and at a Crown Plaza for five years. He said he applied for the position at Pheasant Run because his home is in Arlington Heights and it was difficult to be away from his wife while he worked in Galena. He said he interviewed with Hostmark for a different property in the past and that is how he came across this job opening. He said it is a good company. He has lived in Arlington Heights for three years. I asked Remington if he was Basset certified. He said he had been three or four times in the past but his certification lapsed. He said he would have to recertify. Remington possesses a valid IL driver's license [REDACTED]. He resides at [REDACTED]. His date of birth is [REDACTED]. The Arlington Heights Police Department has no negative contacts with Remington.

Currently, Nicole Fleck is the Manager of food and beverage and oversees the day to day operations. She has been employed with Pheasant Run since 031312. Fleck is Basset certified.

Gniewek said that currently there are no changes planned in the near future for the bars, restaurants and the golf course who currently serve alcohol at Pheasant Run. They will continue to operate as they have been. She said that may change after the new Director gets acclimated but she is not expecting major changes.

Gniewek said that their servers are Basset certified. She also teaches the Basset certification course (certificate attached).

Gniewek has no police contacts with Roselle PD or Dupage County.

**Note: Criminal history on the applicant is pending receipt of conviction from the Illinois Bureau of Identification.*

This concludes this background investigation.

Jes #325

07 Harvest Restaurant

Restaurant: Harvest Rest | Shift: Dinner | Today: 3/12/2014 | 5:45 PM | Total Count: 2 | Next 15 min: 1 | Now: 5:42 PM | Connection Status

State: Lounge | Main Dinin | Options: Add, Change, Status, Card

Sheet | Book | Waitlist | Floor | Future | Guests | Reserve | Notes | Admin | Reports

HARVEST Lounge

Bar area: B12, B11, B10, B9, B8, B7, B6, B5, B4, B3

Tables: A, B, C, 3, 4, 5, 6, 7, 8, 9, 10

Sofa: B1, B2

Time	Pr	Name	#	N	Tbl
5:45		JANE	1		

Servers | Sections | Floor Timers

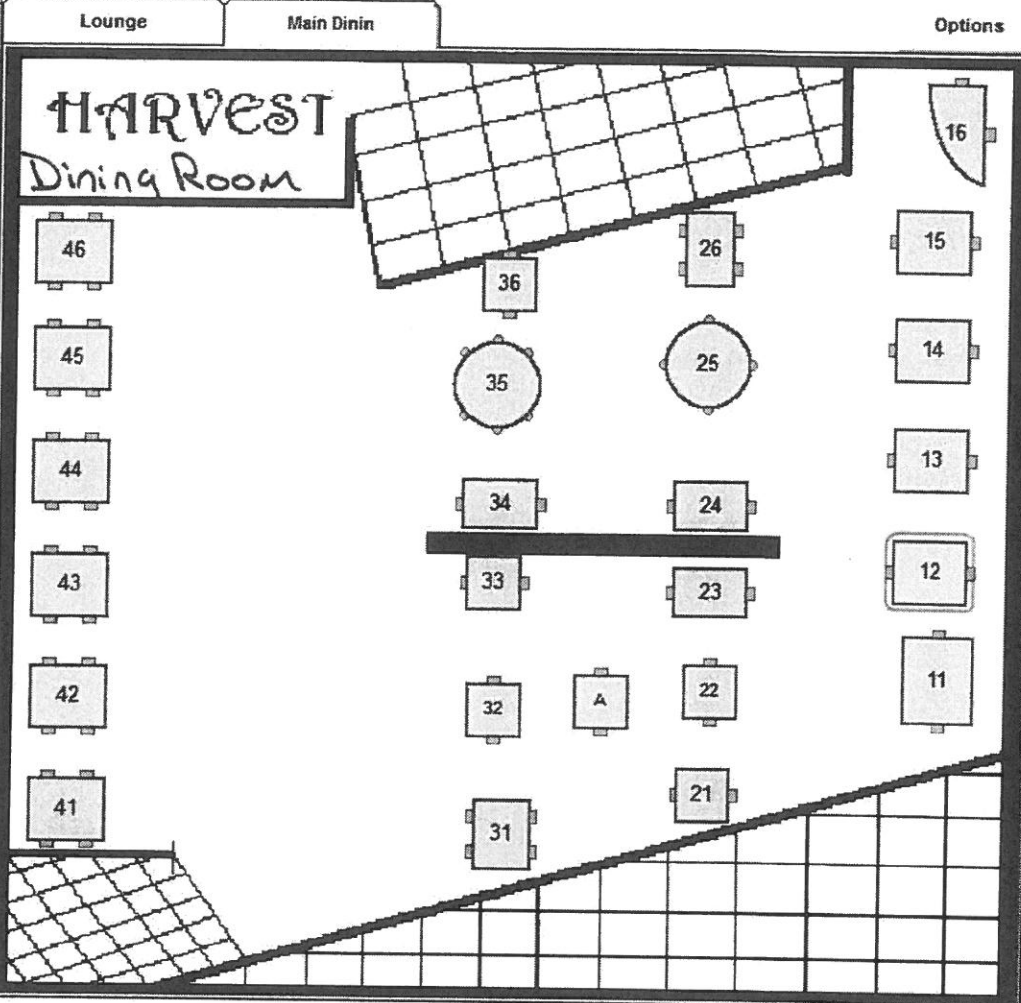
Res Notes	Res Codes	Guest Notes	Guest Codes	Party Size	Table	Arrived at	E.T.D.	Server
				1				

Seat: Done | Black Table | Walk-In

OT

Opera Login

- Stats
- Sheet
- Book
- Waitlist
- Floor
- Future
- Guests
- Reserve
- Notes
- Admin
- Reports
- OT



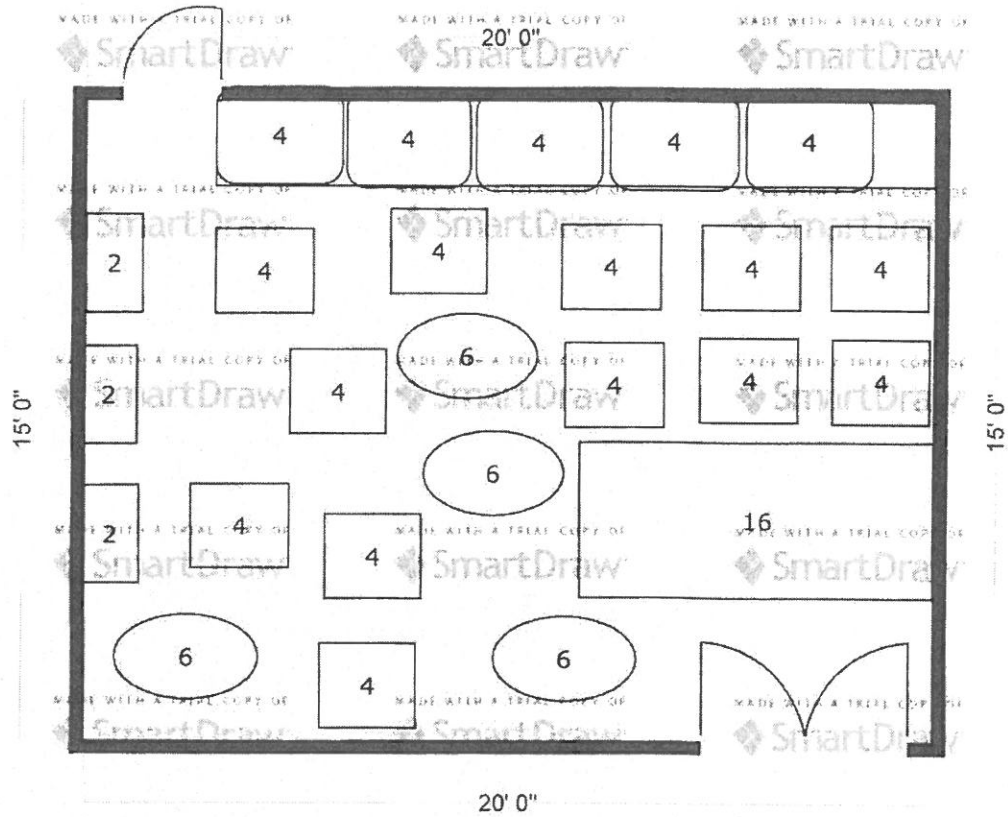
Options: Add, Change

Reservations: All

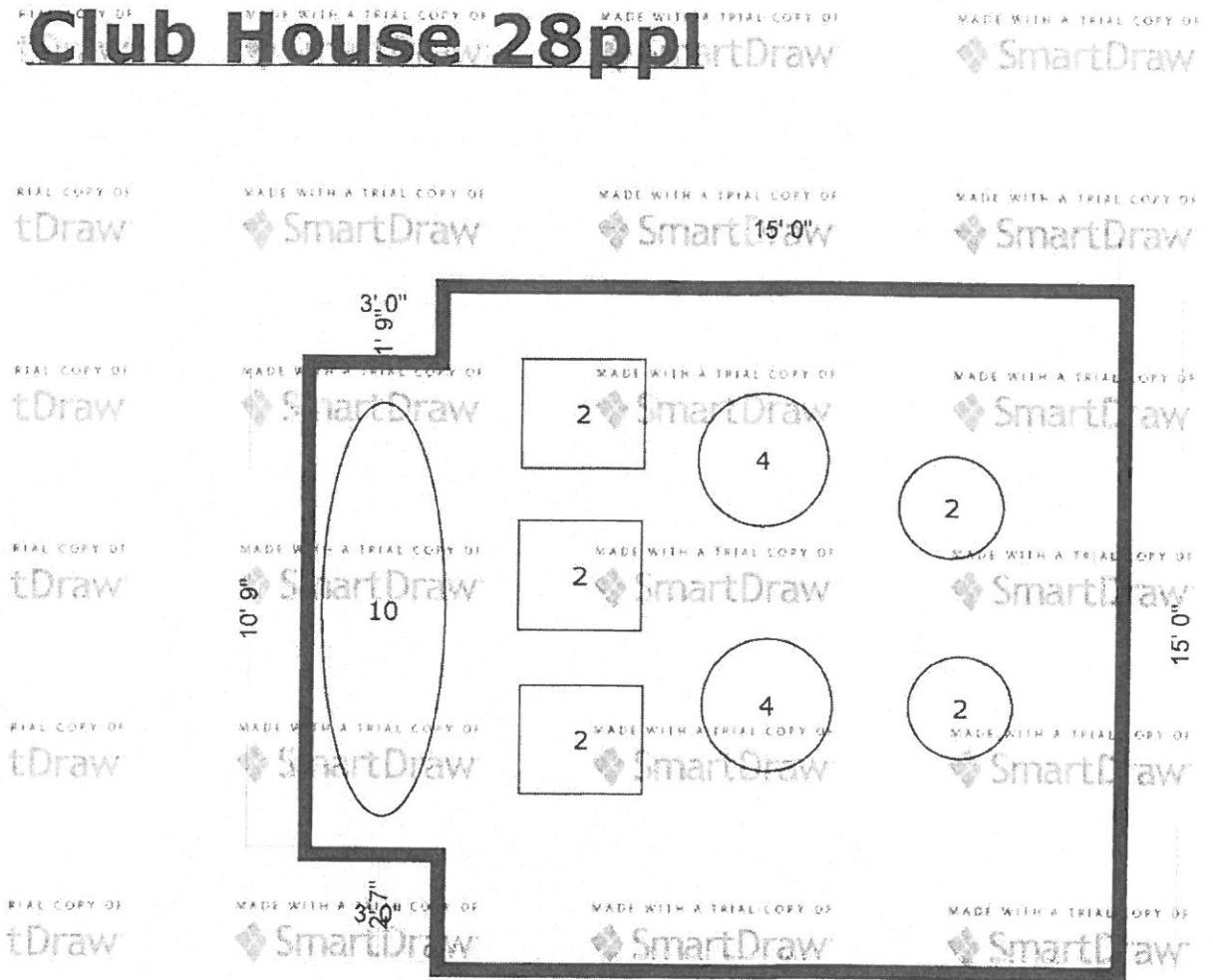
Time	Pr	Na
5:45		JAN

Res Notes	Res Codes	Guest Notes	Guest Codes	Party Size	Table	Arrived at	E.T.D.	Server	Seat
				1					

Jambalaya 110ppi



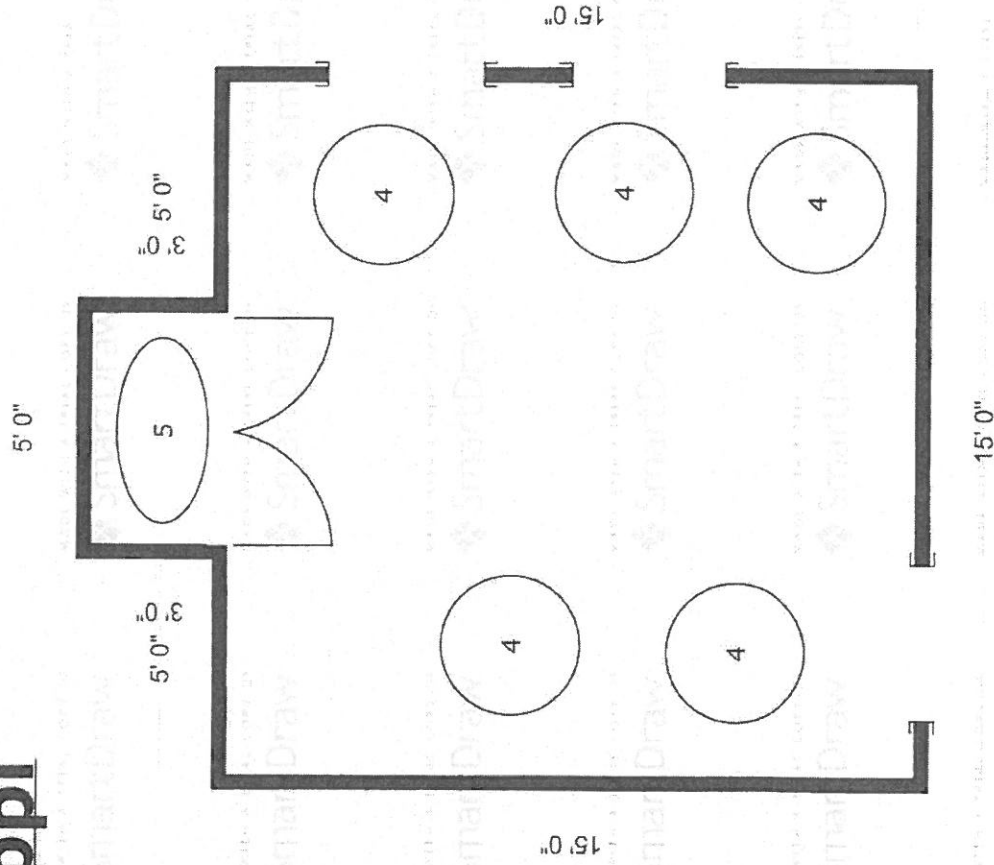
Club House 28 ppl



15' 0"

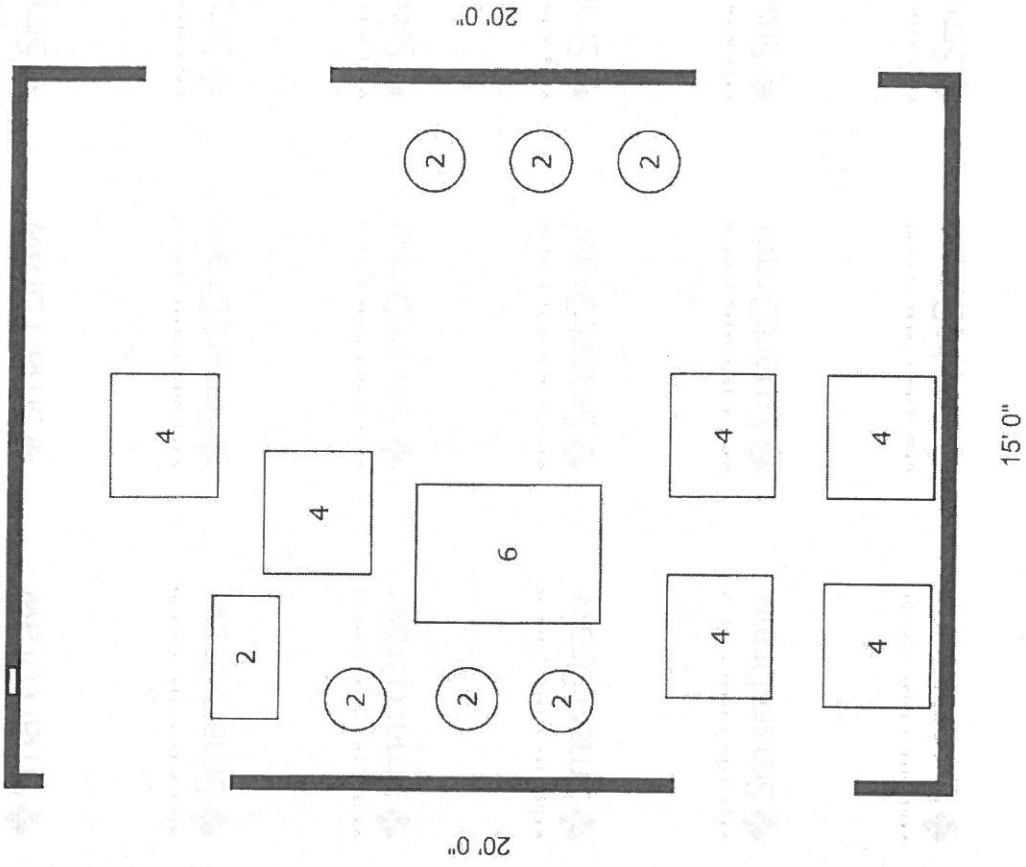
Zydeco Jacks

25ppi



Terrace Cafe 40ppi

15'0"



20'0"

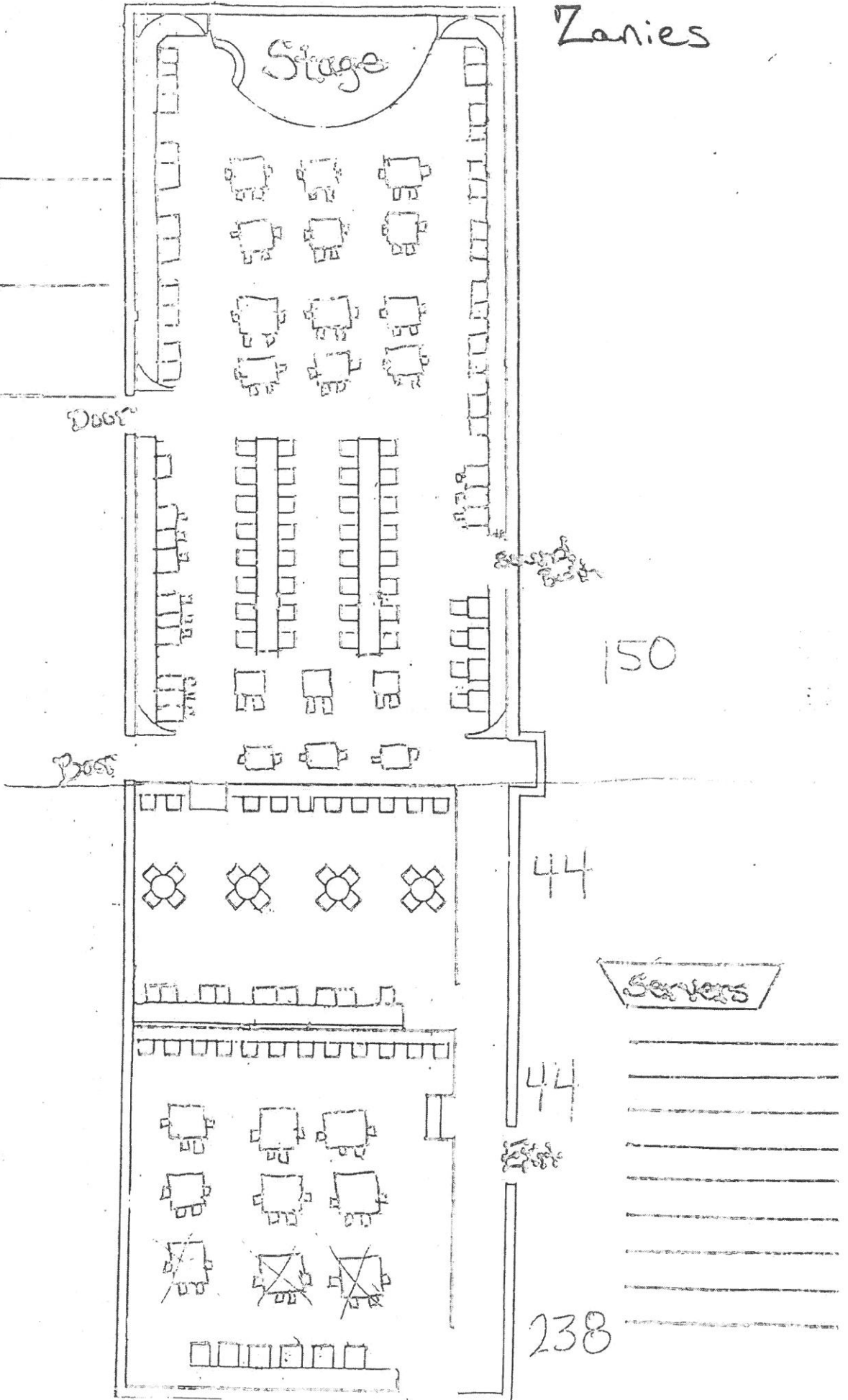
15'0"

Zanies

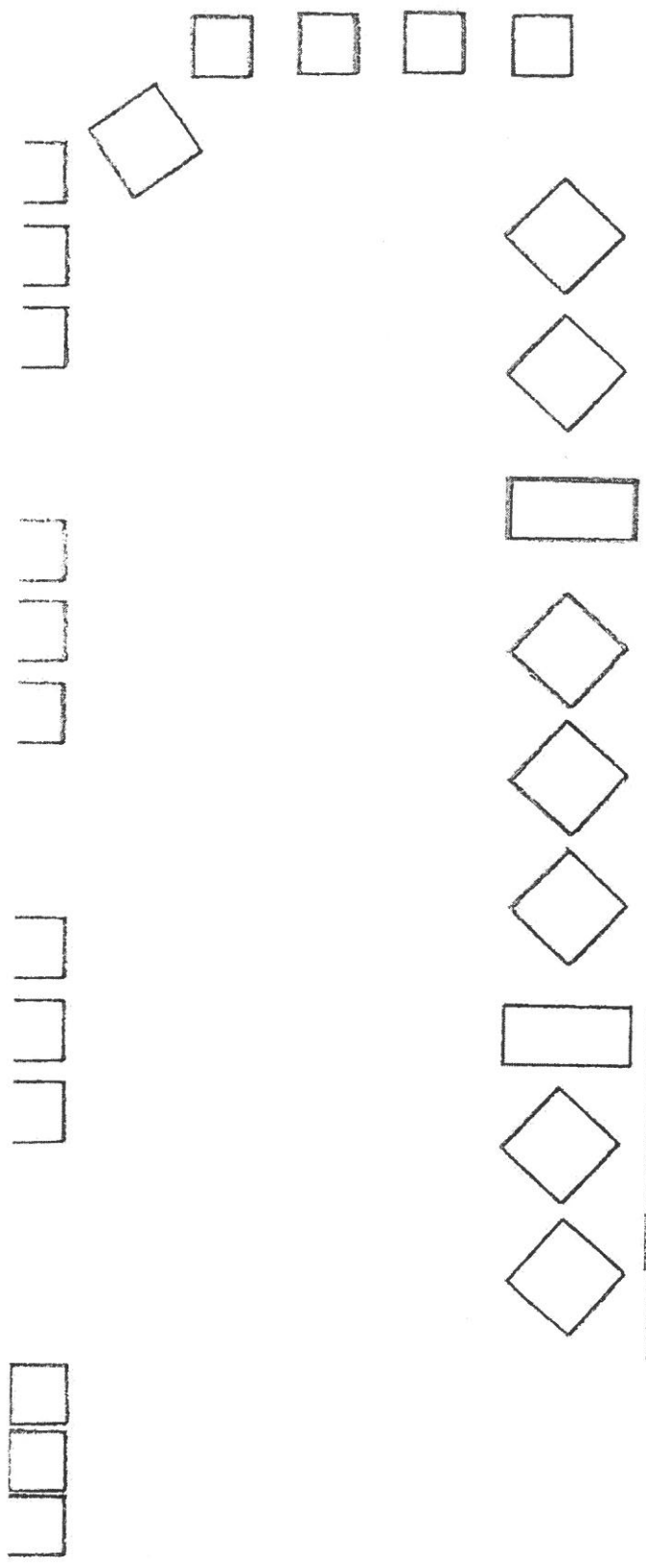
Date:

Day:

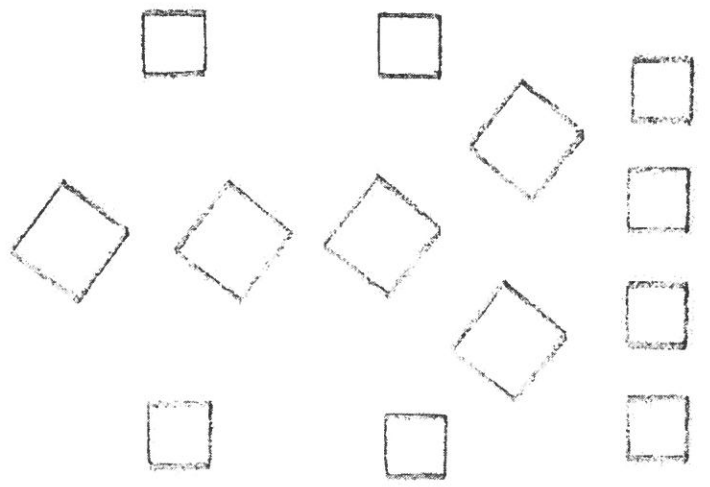
Show:



Garden Atrium
- Sunday Brunch



Buffet Area



server
station

Business Plan Pheasant Run March 2014

Pheasant Run will continue the current operational mix under the new ownership. The resort and conference center will continue its food and beverage (alcohol service) operations as they currently exist.

The outlets providing alcohol service are as follows:

Jambalaya – a full service restaurant open for lunch and dinner that at times offers live music.

Harvest – a full service restaurant open for breakfast and dinner.

Club Lounge – a full service bar serving light snacks that is open from noon to 1AM.

Zanies – a comedy club which has a liquor service.

Halfway House – a golf course venue which serves snacks and beverages.

Beverage Carts – provides snack and beverages on the golf course.

Banquets – provides breakfast, lunch and dinner service as required by groups.

Room Service –provides meals and beverages 7am-10pmt to guest rooms.

Mega Center (convention center) – provides food and beverage concessions as required by group business.

Pool Side Service –a pool deck tiki bar which provides snacks and beverages.



Appetizers

***Steak Tartare** 14

freshly ground with shallots and capers topped with raw egg yolk

Shrimp 13

bleu cheese olive kabob, organic American harvest vodka cocktail sauce

Deconstructed Bruschetta 12

fresh herbed tomato, spicy shrimp and roasted tomato, baba ganoush

***Carpaccio** 14

seared peppercorn tenderloin, roasted mushrooms, port wine drizzle, ground asiago

Sea Scallops 14

apple bacon wrap, apricot sauce

Wild Mushrooms 12

baked with herbed crème, buttermilk bleu gratin, garlic crostinis

Oysters 14

rockefeller style, pernod, hollandaise glazed

Soup

French Onion au Gratin 7

gruyere, provolone, parmesan cheese

Bookbinder Soup 7

roasted seafood broth, sherry infused snapper

Salad

Wedge 8

apple smoked bacon, buttermilk bleu cheese, marinated tomatoes

Caesar for Two 15

hearts of romaine, grated asiago cheese, anchovy stuffed olives

Smoked Durham Ranch Duck 13

mesquite seared, roasted apples, nut crusted goat cheese, apple cranberry jam, creole mustard aioli

Beet Salad 9

salt roasted, goat cheese, candied pecans, maple sherry vinaigrette

There will be an 18% gratuity added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



HARVEST

Specialties

MacFarlane Farms Pheasant Schnitzel 28
buttered spatzle, lemon caper glaze

Coleman Farms Raised Organic Chicken Breast 26
goat cheese, pancetta bacon and roasted tomato stuffing, mushroom risotto, madeira balsamic crème

***Wild Mushroom Crusted Twin Petite Filets** 32
seared spinach risotto, roasted asparagus and herb pan sauce

Steaks and Chops

Harvest proudly serves USDA certified aurora angus

Add a Crust: choice of peppercorn, buttermilk bleu cheese or asiago crust

***Filet of Beef** 34
balsamic caramelized onions and mushrooms, béarnaise sauce

***New York Strip** 40
balsamic caramelized onions and mushrooms

***Iowa Raised Roast Prime Rib** 28
(available thursday- saturday evening)
balsamic pan sauce, harvest popover

***Slow Braised Lamb Shank** 29
red wine, plum tomatoes, garlic mashed potatoes

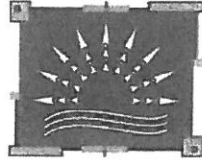
***White Marble Farms Pork Chop** 28
mesquite rub, cranberry spatzle, bbq glaze with red onion and apple marmalade

***Horseradish Crusted Lamb Chops** 38
creamed spinach, garlic mashed potatoes, red wine butter

***The Cowboy Steak 18ounce** 42
balsamic caramelized onions and mushrooms, garlic mashed potatoes

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HARVEST

Pasta

- Penne Pasta and Roasted Vegetables** 22
portobello mushrooms, zucchini, asparagus, roasted carrots, sun dried tomato broth, fresh goat cheese
- Ravioli and Romano Garlic Crusted Sea Scallops** 28
buffalo mozzarella stuffed ravioli, market fresh vegetables, pesto broth

Seafood

- Mahi Mahi Puttanesca Style** 29
grilled zucchini and portobello mushrooms, seared spinach and vesuvio potatoes
- Citrus Crusted Salmon** 28
stir fried vegetables, roasted red potatoes, soy maple glaze

Winter Specialties

Appetizer

- Roasted Brussel Sprouts with Burrata Cheese** 12
seared pancetta, roasted tomato and caramelized onion jam, balsamic drizzle

Salad

- Stuffed Baked Brie with Candied Pecans and Arugula Salad** 10
peppered bacon and wild mushrooms, cranberry apple jam, maple citrus vinaigrette

Entrees

- Thai Seared Panko Crusted Halibut** 30
gingered curry couscous, coconut pineapple broth, roasted asparagus
- *Southwestern Spiced Rubbed Mango Glazed Pork Tenderloin** 26
grilled potatoes, roasted carrots, avocado relish

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Terrace Cafe

BREAKFAST

Bacon, Egg & Cheese English Muffin	5.25
Sausage, Egg & Cheese Bagel	5.25
Hot Oatmeal	4.50
Dry Cereal w/Milk	4.50
Yogurt	2.50
Bagel	2.50
Cream Cheese Topping	.75
Assorted Pastries	2.50 - 3.00

PIZZA

7 inch Pizza	7.95
12 inch Pizza	14.95
Each Additional Topping Italian Sausage, Pepperoni, Tomatoes, Green Peppers, Mushrooms, Onions	1.25

DELI BOARD

All Sandwiches Served with Potato Salad or Chips

Freshly Made To Order Sandwiches Lettuce, Tomato, along with your choice of bread, one meat, and one cheese	7.75
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SALADS

Caesar Salad	6.00
Romaine Lettuce, Croutons, Sliced Tomatoes, Red Onions, Caesar Dressing	
Grilled Chicken Caesar Salad Grilled Chicken Romaine Lettuce, Croutons, Sliced Tomatoes, Red Onions, Caesar Dressing	8.50
Large Fruit Plate w/Cottage Cheese	6.50

STARTERS

Soup of the Day	3.75
Chili Served w/Cheese, Onions & Crackers	4.50
Nachos Tortilla Chips, Cheese Sauce Jalapeños	5.00
Mozzarella Sticks	.75
	6.75

SANDWICHES

All Sandwiches Served with French Fries	
Grilled Angus Hamburger 5 oz. grilled patty with lettuce, tomato, onion, and a pickle on the side.	6.00
Grilled Angus Cheeseburger 5 oz. grilled patty with your choice of cheese, lettuce, tomato, onion, and a pickle on the side.	6.75
BBQ Chicken with Swiss and Bacon 6 oz. grilled chicken breast with BBQ sauce, Swiss and Bacon	8.00
Grilled Vegetable Wrap Mozzarella cheese, lettuce, tomato, mushrooms, carrots, zucchini, wrapped up in a flour tortilla	7.00
Terrace Club Turkey, Ham, Bacon, Lettuce, Tomato on your choice of bread	9.00
Chicken Fingers 4 Chicken Fingers with either Sweet & Sour or BBQ Sauce	6.75
Hot Dog Condiments on the side	4.00
Chili Dog Add Cheese and/or Onions	4.75 .75
Grilled Cheese & Tomato Sandwich Italian Beef Sandwich	6.00 7.00

Each Additional Meat or Cheese

- Breads**
Hoagie Roll
Sour Dough
Marble Rye
Honey Wheat

Meats

- Honey Baked Ham
Oven Roasted Turkey
Roast Beef
Corned Beef
Chicken Salad
Tuna Salad

Cheese

- Swiss
Provolone
Cheddar
American

JAMBALAYA



Appetizers

- Bourbon Street Nachos** 9.50
Cheddar, Tomatoes, Jalapeño Peppers,
Sour Cream and Guacamole
Add Beef or Pork 2.50
- Spicy Carnival Wings** 9.50
Tender Chicken Wings Tossed with our
Voodoo Sauce and Cajun Bleu Cheese Dip
- Spinach Fondeaux** 11.50
Baked Parmesan Gratin with Louisiana
Garlic Bread for Mopping
- Jambo Burgers** 9.50
Three (3) Mini Cheeseburgers

Soup and Salad

- Baked French Onion Soup** 7
Brandy Enhanced Broth, Caramelized
Great Lakes Onions, Gruyere, Smoked
Provolone, Parmesan
- Dixie Land Chopped** 11.50
Seared Chicken, Apple Wood Bacon, Ditalini
Pasta, Tomatoes, Bleu Cheese, Green Onions,
Crisp Iceberg and Romaine tossed with our
Voodoo Vinaigrette
- Caesar Salad** 8.50
Hearts of Romaine, Grated Parmesan, and
Crostini's
Add Chicken 3.50
- Crab Cake Salad** 13.50
Pan Seared Lump Crab Cake on a bed of Mixed
Greens, Roasted Corn Relish, and Asparagus
with a Smoked Pepper and Buttermilk Dressing

Sweets and Treats

- Molten Lava Carrot Cake** 7.50
Individually Baked Cake with Warm Sweet
Cream Cheese Lava and Anglaise Sauce
- Brownie ala Mode** 7.50
Chocolate Fudge Brownie sauced with
Chocolate and Caramel, Topped with
Ben & Jerry's Vanilla Bean Ice Cream

House Specialties

- Big Easy Seafood Gumbo**
Cup 4.50 Bowl 5.50
Shrimp, Crawfish, Andouille and Okra
Cast Iron simmered in a Rich Seafood Broth
- Jambalaya** 16.50
Chicken, Shrimp, Andouille, Onion, Vegetables,
Smoked Ham in our Creole Broth.
Served with Garlic Bread
- New Orleans Poor Boy's**
Southern Style Pulled Pork 10.50
Crab Cake 12.50
Served with Southern Slaw on a Grilled French
Bread and Curly Fries

Sandwiches and Burgers

- Served with Curly Fries*
- Black Magic Chicken Wrap** 10.50
Spicy Blackened Chicken, Bacon, Avocado, Tomato
and Jack Cheese Twisted up in a Tomato Wrap
Smokey Buttermilk Dressing
- Voodoo Burger** 10.50
Angus Burger Blackened & topped with Bleu Cheese
- BYOB** 10.50
Build Your Own Burger with Your Choice of Three:
Mushrooms, Onions, Bacon, Avocado, Swiss,
American, Cheddar, Smoked Gouda or Provolone
- Steak Sandwich** 13.50
Smothered with Sautéed Mushrooms, Tomato Basil
Chutney, Smoked Gouda, Crispy Onions,
on Grilled French Bread

Friday Special

Fish Fry

5pm – 8pm \$11.99

All-U-Can-Eat

Mama's Salad Kitchen

Corn Flour Battered Atlantic Whitefish
and Bread Pud'n with Bourbon Sauce.

Saturday Special

Rib-Fest

5pm – 8pm \$14.99

All-U-Can-Eat

Mama's Salad Kitchen

Baby Back Ribs Dipped in Sweet BBQ
and Bread Pud'n with Bourbon Sauce.



Club House

PHEASANT RUN

RESORT

Chicken Caesar Salad 12

Hearts of Romaine, Grated Parmesan,
Tomato Basil Crostinis
With Creamy Caesar Dressing

Angus Burger 10.50

Served with Lettuce, Tomato,
Crisp Red Onion, Pickle, Served with Fries
Additional Toppings \$0.95

Chicken Wrap 10.50

Spicy Blackened Chicken, Bacon, Avocado,
Tomato and Jack Cheese, Twisted up in a
Tomato Wrap Smokey Buttermilk Dressing

Turkey Club 11.50

Turkey, Ham, Bacon, Tomato,
Filed High on Toasted White Bread
Served With Fries

Shrimp Cocktail 13

Six Jumbo Shrimp
Served with Cocktail Sauce

St. Charles Wings 9.50

Our Version of the Original,
Only Better!
Served with Tangy Blue Cheese Dipping Sauce

Nachos 12

Complete with Seasoned Ground Beef,
Refried Beans and Melted Cheddar Cheese,
Topped with Tomatoes, Jalapenos, Sour Cream,
Guacamole and Salsa

Mozzarella Cheese Sticks 9.50

10 Cheese Sticks
Served With Marinara Dipping Sauce