AGENDA ITEM EXECUTIVE SUMMARY								
	Title:Recommendation to Approve a Proposal for a Class B Liquor License for Ram Restaurant Group Inc d/b/a Abby's to be located at 11 N 3rd Street, St. Charles (Former Thai Zie Restaurant)					be		
ST. CHARLES	Presenter:	Mayor Rogina						
Please check appropriate box: Government Operations X Government Services 03.23.15						5		
Planning & Development				City Council				
Public Hearing				Liquor Control Commission				
Estimated Cost:	timated Cost:			eted:	YES		NO	
If NO, please explain h	now item will l	be funded:						
Executive Summary:								
This is a request for a new Class B liquor license for Ram Restaurant Group Inc. d/b/a Abby's to be located at 11 N 3rd Street, St. Charles (Former Thai Zie Restaurant). The owners are not requesting a late night permit. All paper work is in order and background checks are being completed by the Police Department as well as fingerprints have been taken and BASSET certifications are complete. This application is recommended by the Liquor Control Commission meeting held on March 16, 201.								
Attachments: (please list)								
Liquor License Application (front page) Background Check Site Plan and Business Plan Menu								
Recommendation / Suggested Action (briefly explain):								
Recommendation to approve a proposal for a Class B Liquor License for Ram Restaurant Group Inc								
d/b/a Abby's to be located at 11 N 3rd Street, St. Charles (Former Thai Zie Restaurant).								
For office use only: Agenda Item Number: 8.c								

Date: 35/15 (New Application () Renewal Application City Retail Liquor Dealer License Application (rev. 12/13)	ER
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 Ram Restaurant Group Inc.	
	Business Phone #
Contact Person Rob Mondi	
If Corporation, Corporate Name Ran Restaurant Group loc	
Corporation Address <u>2410</u> <u>Danbung Ct.</u> <u>General</u> <u>60134</u> Corporate Officers, plus Manager of Establishment, Officers must include Preside Or Sole Proprietor <u>DIBIA</u> <u>ABBI'S</u> <u>BREAKFAST</u> <u>4</u> <u>Lu</u> Have you had a business within the City of St. Charles under any other corporate If yes, list address of business	nt, Vice President, Secretary and Treasurer (사CH
Full Name, include Middle Initial Robert C. Moral	Title President
Birth Date Birthplad	
Home Address 2410 Danbury Ct.; General, IL. 6034	_Home Phone #
Full Name, include Middle Initial James M. McCoy Birth Dat Birthplace Driver's License # Home Address 2473 On Elda Lane; Naperville IL 60563	Title <u>VicePver</u> pme Phone #
Full Name, include Middle Initial	Title
Birth DateBirthplaceDriver's License #	
Type of Establishment: () Package () Restaurant () Tavern () Hotel/Ban Arcada/O Check as Applicable to () Holding Bar [5.08.010-F] () Service Bar [5.08.010-O Type of Establishment: () Outside Dining [17.20.020-R] Brief Business Plan Description based on type of establishment listed above: Breafort K Lunch W Homemade u G:30 3:30 We Would uke to the	l-Center

Initial: Liq Comm	
Police Chief	

Police Department

Memo



Date: 3/13/2015

- To: The Honorable Ray Rogina, Mayor-Liquor Commissioner
- From: James Keegan, Chief of Police
- Re: Background Investigations; Abby's; Salsa Verde & Shima's Sushi (All Class B Requests)

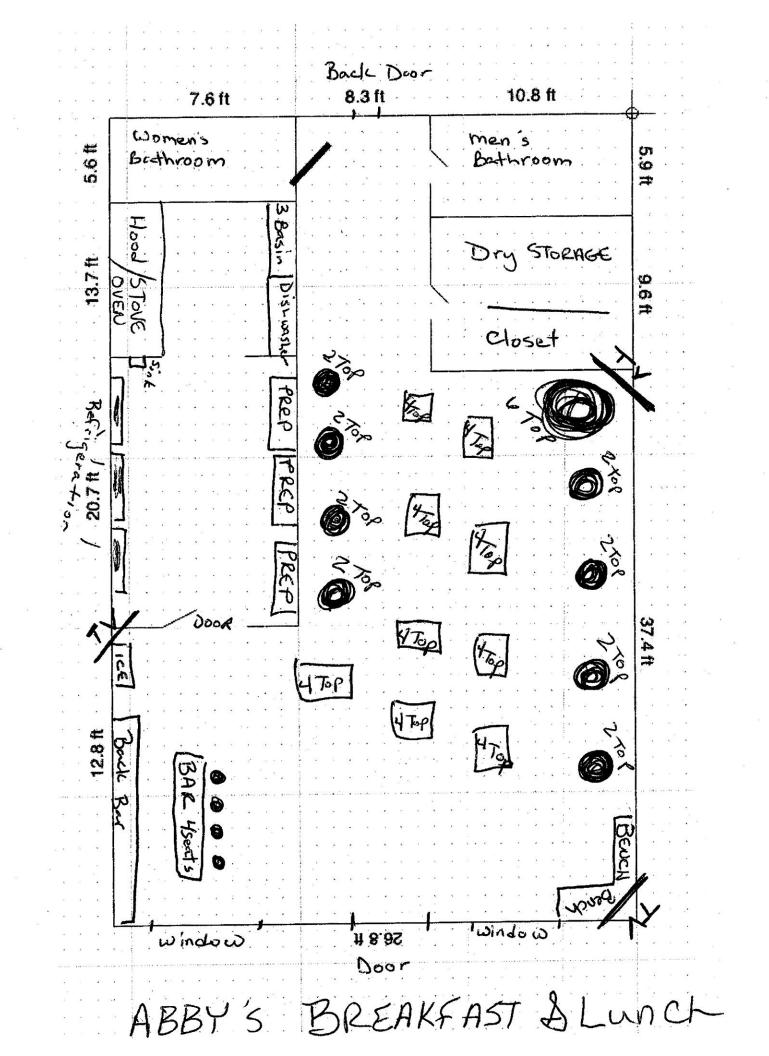
The purpose of this memorandum is to document and forward to your attention the results of the background investigations conducted by members of the St. Charles Police Department concerning the above mentioned establishments.

As is customary procedure, a detective was assigned each of these investigations and reviewed both the site location and the corresponding applicants of these proposed liquor license applications.

We found nothing that would preclude either of the site locations and the applicants from moving forward with liquors sales and on-site consumption, subject to Council/Commission approval.

Thank you in advance for your consideration in this matter.

Abby's:	11 N. 3 rd Street				
Salsa Verde:	1850 Lincoln Highway				
Shima's Sushi:	2400 E. Main Street #107A				



Abby's Breakfast & Lunch

11 N 3rd Street St. Charles, IL 60174 630-377-0797

Business Plan

Executive Summary: RAM Restaurant Group is going to open a Breakfast and Lunch Restaurant in downtown St. Charles, Illinois in the former Thai-Zie restaurant located in unit B/2 on 11 N 3rd Street.

Objective: Abby's primary objective is to serve Breakfast from 7:30-3:30 7 days a week and the lunch menu from 11:30 to close. We will serve a traditional style American breakfast with a few signature dishes.

Key to Success: The key to success is to provide excellent service, quality food and a fair price. Abby's will be the only downtown breakfast spot in St. Charles since the Manor closed its doors. There is a demand for this type of restaurant and participating in all the chamber, downtown association and local business groups to get the word out is the key.

Ownership: Rob Mondi and J Matt McCoy. Both have extensive restaurant experience as well as business ownership experience

Menu: We have several signature dishes including corn beef hash w sweet potato, andouille sausage gravy with waffle biscuits, chicken chorizo breakfast enchiladas as well as all the traditional American breakfast items: eggs, bacon, pancakes, waffles, omelets skillets, etc. see attached menu.

Target Market: We think our target market for downtown St. Charles is the local businesses and their employees before work. The Church going crowd at St. Patrick's Church as well as the parents with students at their preschool and kindergarten. The retirement home and Baker hotel will also provide patrons for Abby's. In addition we feel the entire St. Charles community will support Abby's because there just isn't a breakfast presence.

Competitive edge: We feel we have a competitive edge over other establishments' because we are new and all our items are made fresh. Additionally, with the closing of Gabby's, the manor, the old downtown colonial there really isn't any competition except on the east side of town. There is mother's, Corfu and Ihop and we have differentiated our menu as well as our beverage selection from them.

Management Team: Every one of our employees and manager has extensive restaurant experience which is key to the patron's of Abby's dining Experience. **Conclusion:** To be successful there will always be one of the owners working as well as a senior manager. The preparation of good tasting food in a timely manner at a fair price is key to our success and we are committed to the experience for our guests.

ABBY'S

Eggs Benedict Traditional Florentine Irish Mexican Southwestern Omelettes Veggie Irish Mexican Southwestern Hobo French toast Reg Texas toast Pancakes Blueberry Plain Pecan Chocolate chip Waffles Plain W fruit topping Corned beef hash W sweet potato W reg potato Skillets Irish Mexican Hobo Southwestern Veggie Meat

Waffle biscuits and gravy

Breakfast tacos or burritos w chicken chorizo sausage and egg

Coffee Jamaican or kona blend

Juice, soft drink milk tea choc milk

Sides Cereal Cottage cheese Fresh fruit Sausage link or patty Bacon Duck bacon Oatmeal Gravy Egg Bagel Muffin Toast Corn beef hash Pancake waffle or French toast slice

english muffin shredded potatoes

CRAFT COCKTAILS

- 1. SANGRIA-RED WINE BASED WITH OUR HOUSE RECIPE
- 2. MELON PATCH-VODKA BASED
- 3. ABBY'S COCKTAIL-GIN BASED
- 4. ICEBREAKER MOJITO-RUM BASED
- 5. CUCUMBER MARTINI-VODKA BASED
- 6. NOSE TO COCKTAIL-IRISH WHISKEY BASED
- 7. HONEY DEW MIMOSA-CHAMPAGNE BASED
- 8. SPARKLING ORANGE GINGER MIMOSA-CHAMPAGNE BASED
- 9. WAKE COUNTY COOLER-VODKA BASED

- 10. SPICEY PINEAPPLE MARGARITA-TEQUILLA BASED
- 11. WATERMELON ROSEMARY LEMONADE-GIN BASED
- 12. BLOODY MARY-VODKA BASED WITH OUR HOUSE MADE MIX

COFFEE DRINKS

- 1. IRISH-WHISKEY BASED
- 2. BAILEYS-BAILEYS BASED
- 3. MEXICAN-KAHLUA BASED
- 4. NOSE WARMER-FRANGELICO BASED

WINE

- 1. CHARDONNAY
- 2. RIESLING
- 3. PINOT GRIGIO
- 4. MERLOT
- 5. CHAMPAGNE

CRAFT BEER

-TO BE DETERMINED. 8 DIFFERENT BOTTLES SEASONAL DEPENDANT