



ST. CHARLES
SINCE 1834

AGENDA ITEM EXECUTIVE SUMMARY

| | |
|------------|--|
| Title: | Recommendation to approve a Proposal for a Class B Liquor License for McNally's Group, LLC to be Located at 109 W Main Street (former Valley Lodge Tavern) |
| Presenter: | Chief Keegan |

Please check appropriate box:

| | | | |
|--------------------------|------------------------|-------------------------------------|------------------------------------|
| <input type="checkbox"/> | Government Operations | <input type="checkbox"/> | Government Services |
| <input type="checkbox"/> | Planning & Development | <input type="checkbox"/> | City Council |
| <input type="checkbox"/> | Public Hearing | <input checked="" type="checkbox"/> | Liquor Control Commission (011916) |

| | | | | | | |
|-----------------|--|-----------|-----|--------------------------|----|--------------------------|
| Estimated Cost: | | Budgeted: | YES | <input type="checkbox"/> | NO | <input type="checkbox"/> |
|-----------------|--|-----------|-----|--------------------------|----|--------------------------|

If NO, please explain how item will be funded:

Executive Summary:

This is an application request for a new Class B liquor license for McNally's Group LLC d/b/a McNally's Irish Pub to be located at 109 W Main Street, St. Charles (former Valley Lodge). The owner is requesting a late night 1:00 a.m. permit as well. All paper work is in order, background checks have been completed by the Police Department as well as fingerprints have been taken, and BASSET certifications are complete.

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 McNally Group, LLC to be located at 109 W Main Street (former Valley Lodge Tavern).

| | |
|-----------------------------|------------------------------|
| <i>For office use only:</i> | <i>Agenda Item Number: 4</i> |
|-----------------------------|------------------------------|



Memo

Date: 1/5/2016

To: The Honorable Ray Rogina, Mayor-Liquor Commissioner

From: James Keegan, Chief of Police

Re: Background Investigation-McNally Group LLC/109 W. Main Street (Class B)

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, this location housed the former McNally's Pub before transitioning to Valley Lodge Tavern last year. After a year of transition, the business plan submitted seeks approval to bring McNally's back to St. Charles and operate as a class B restaurant/license with a full-service kitchen. McNally's is seeking a 1a.m. late night permit.

The site location/floor plans and the corresponding application materials were reviewed by my staff. We also reviewed their business plan, Dram Shop insurance and their articles of incorporation paperwork through the Illinois Secretary of State. We found nothing of a derogatory nature that would preclude either the site location or the applicant from moving forward with an on-site consumption license, subject to City Council approval.

Thank you in advance for your consideration in this matter.

For Office Use
 Received:
 Fee Paid: \$
 Receipt #

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



City Retail Liquor Dealer License Application (rev. 6/10) 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 Illinois LLC

Business Name McNelly Group, LLC Sales Tax # 2774-9751

Business Address 109 W. Main St. Business Phone # 630-513-6300

Contact Person STACIE GRIMM Title manager Phone # _____

Bassett Certification 2222 045 License Class: B (1:00 permit)
Q.M.

If Corporation, Corporate Name _____

Corporation Address _____
 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 X No
 If yes, list address of business _____

Full Name, include Middle Initial Maurice McNelly Title managing member
 Birth Date _____ Birthplace _____ Driver's License # _____ Home Phone # _____
 Home Address _____
St. Charles, IL 60175

Full Name, include Middle Initial Michael C. Phillips Title managing member
 Birth Date _____ Birthplace Chicago Driver's License # _____ Home Phone # _____
 Home Address _____
West Chicago, IL 60185

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 _____

Schedule of Annual Fees for Retail Liquor Dealer License

Class A Package Liquor Sales:

A-1 (Pkg. Stores Only) \$1,600/year
 A-2 (Pkg. Stores - Grocery/Drug) \$1,600/year
 A-3 (Gourmet Beers & Wine) \$1,600/year
 A-4 (Brewery & Sales) \$1,600/year

Class B Predominately Food

B-1 (Small Restaurant - no holding bar) \$1,200/year
 B-2 (Holding Bar[s]) \$1,600/year
 B-3 (Live Entertainment) \$2,600/year
 B-4 (Beer & Wine Only) \$1,200/year
 B-5 (Counter Service Beer & Wine Only) \$1,200/year

Class C Predominately Liquor:

C-1 (On Premise Sales) \$1,300/year
 C-2 (Entertainment) \$2,600/year
 C-3 (Beer & Wine Only) \$1,200/yea

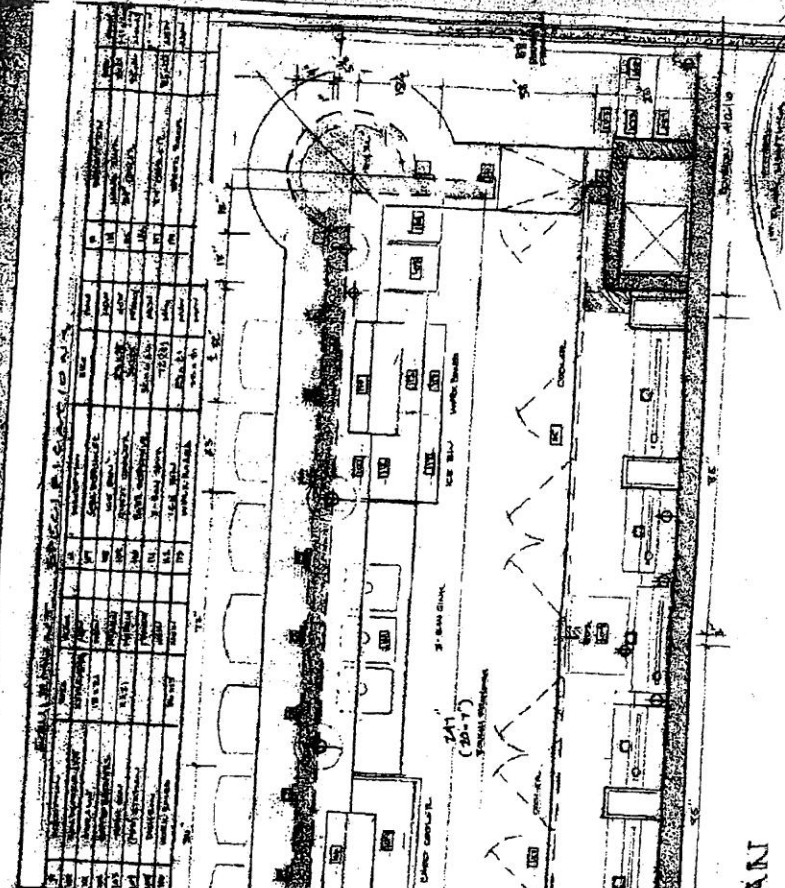
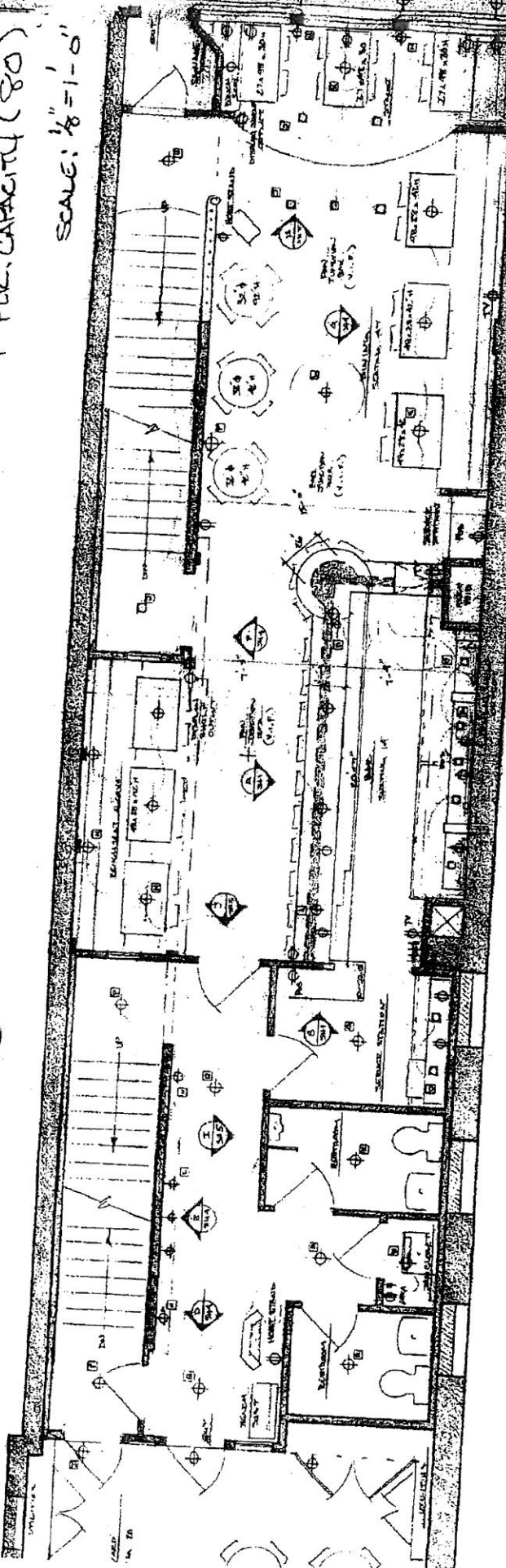
Class D (Site Specific & Hotel/Motel):

D-1 (Pheasant Run) \$4,000/year
 D-2 (Hotels/Motels) \$2,000/year
 D-3 (Banquet Halls & County Clubs) \$2,000/year
 D-4 (Clubs) \$1,000/year
 D-5 (Arcada) \$2,000/year
 D-6 (Q-Center) \$2,000/year

Class E Temporary Licenses: E-1 (Not for Profit) -\$50/day; E-2 (Special Events-Class B&C Only) -\$100/day; E-3 (Fairgrounds) -\$50/day

Mc Nally's

1ST FLR. CAPACITY (80)
SCALE: 1/8" = 1'-0"



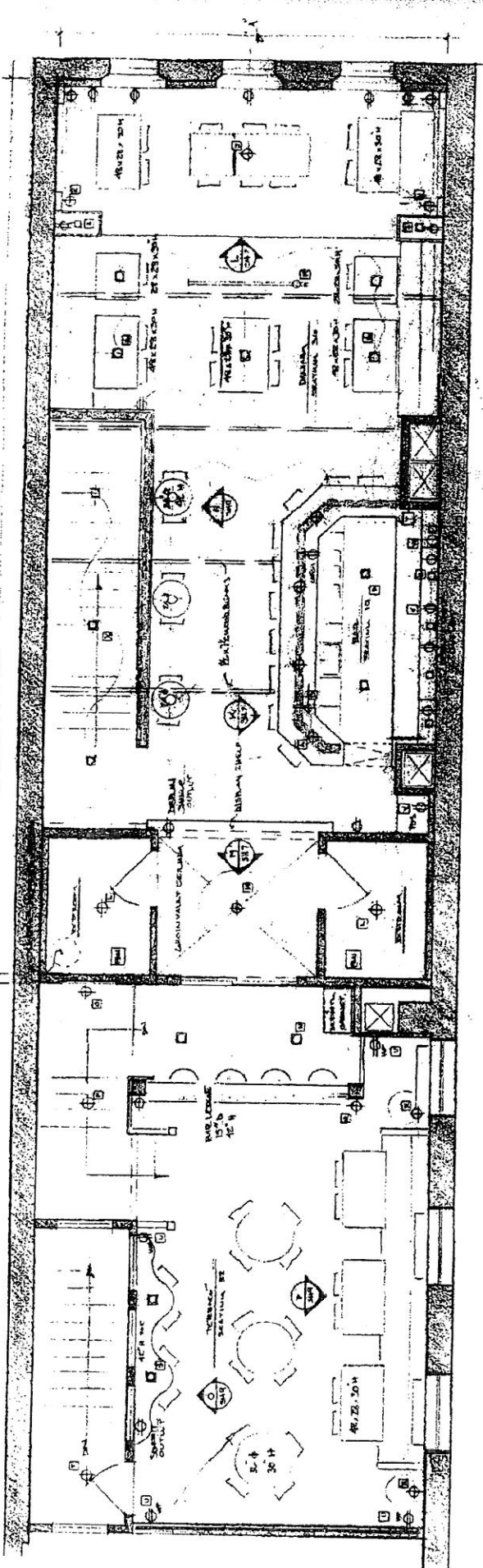
FIRST FLOOR PLAN

LIGHTING PLAN

LIGHTING SCHEDULE

| # | TYPE | PLACEMENT | QTY | REMARKS |
|----|----------------|-----------|-----|---------|
| 1 | RECESSED | BAR AREA | 4 | |
| 2 | LED DOWN LIGHT | BAR TOP | 1 | |
| 3 | 4 PINNACLE | BAR AREA | 3 | |
| 4 | LED TRACK | BAR AREA | 3 | |
| 5 | RECESSED | BAR AREA | 3 | |
| 6 | 4 PINNACLE | BAR AREA | 2 | |
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| 8 | 4 PINNACLE | BAR AREA | 4 | |
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| 29 | 4 PINNACLE | BAR AREA | 3 | |
| 30 | 4 PINNACLE | BAR AREA | 3 | |

2ND FLOOR CAPACITY (69)
SCALE: 1/8" = 1'-0"



SECOND FLOOR PLAN
SHOWN WITH CAPACITY

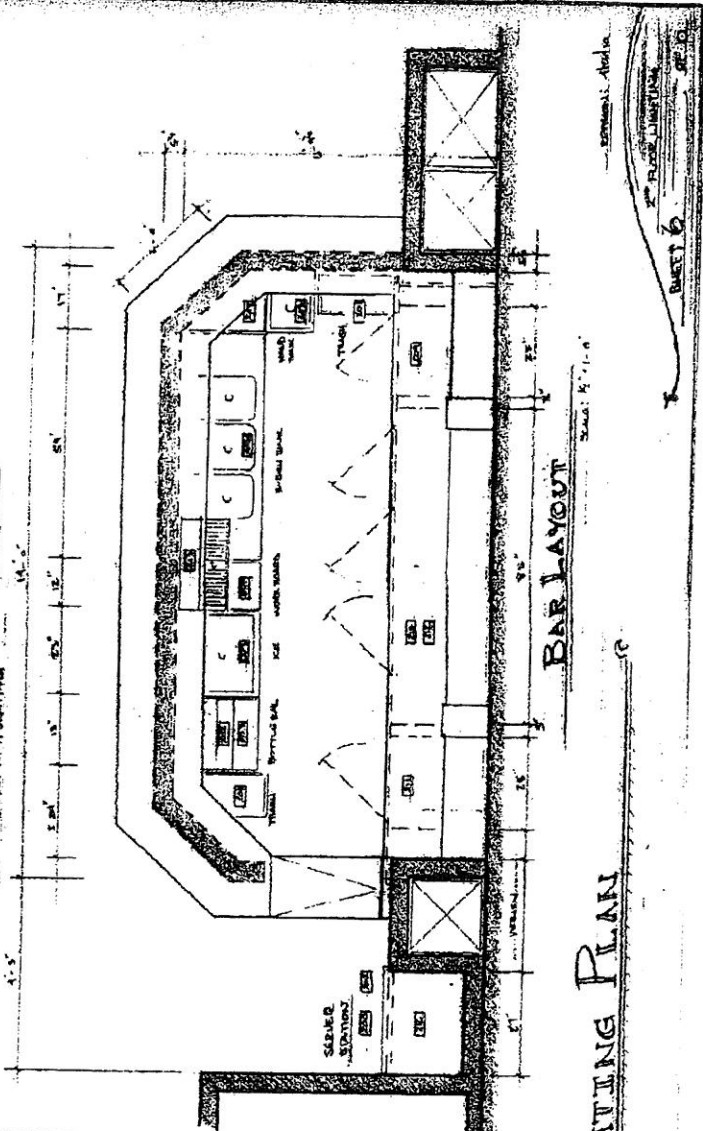
EQUIPMENT SPECIFICATIONS

| NO. | DESCRIPTION | TYPE | SIZE | WATT |
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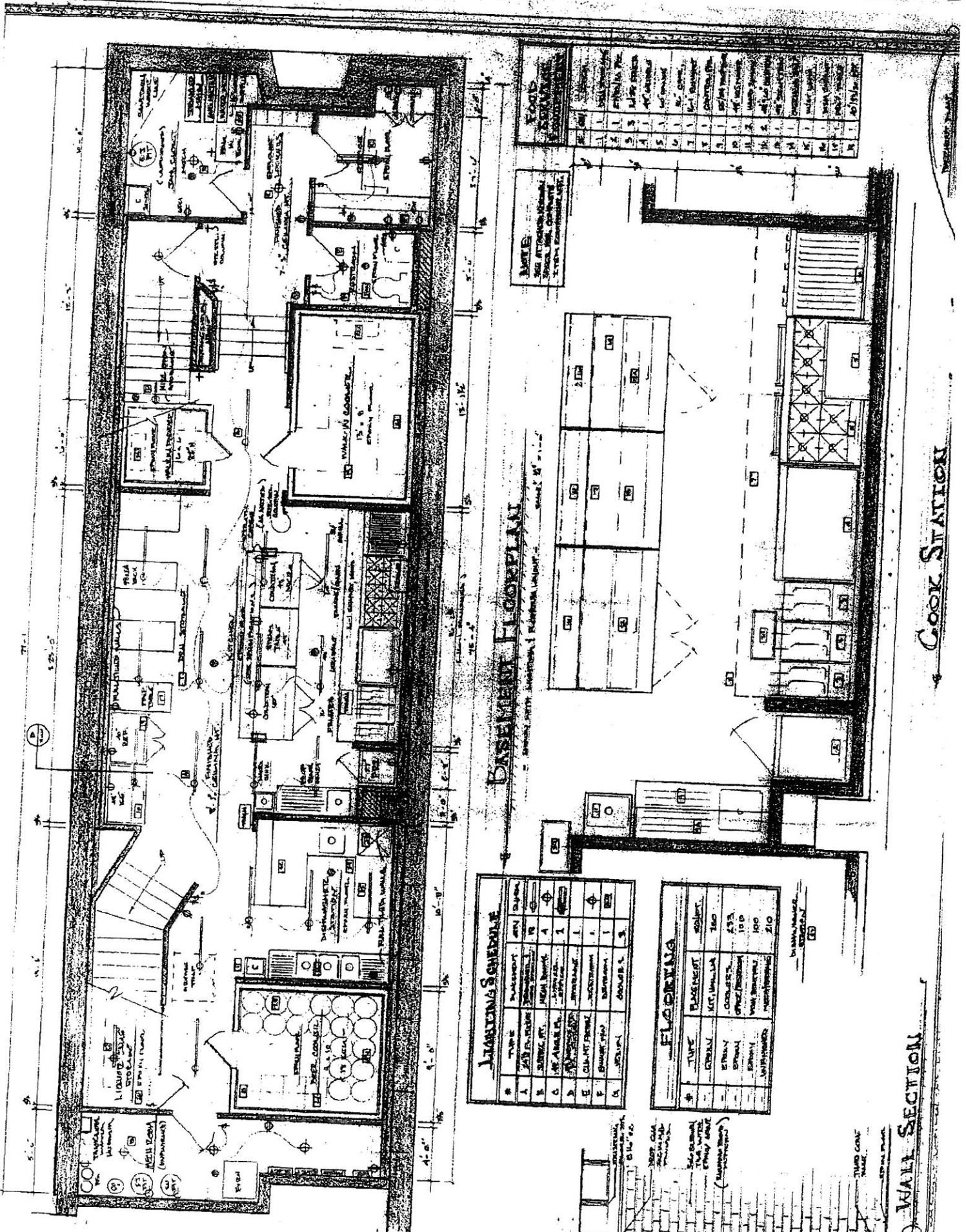
LIGHTING SCHEDULE

| # | TYPE | DESCRIPTION | WATT | NO. | WATT |
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| 2 | TRAY CASE | TRAY CASE | 100W | 1 | 100W |
| 3 | TRAY CASE | TRAY CASE | 100W | 5 | 500W |
| 4 | TRAY CASE | TRAY CASE | 100W | 1 | 100W |
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| 68 | TRAY CASE | TRAY CASE | 100W | 1 | 100W |
| 69 | TRAY CASE | TRAY CASE | 100W | 1 | 100W |

BAR LAYOUT
SCALE: 1/8" = 1'-0"



2ND FLOOR LAYOUT
SCALE: 1/8" = 1'-0"



FINISH SCHEDULE

| # | TYPE | PLACEMENT | QTY | UNIT |
|----|------------|-----------|-----|---------|
| 1 | CONCRETE | FLOOR | 1 | SQ. YD. |
| 2 | CEMENT | WALL | 1 | SQ. YD. |
| 3 | BRICK | WALL | 1 | SQ. YD. |
| 4 | GLASS | WALL | 1 | SQ. YD. |
| 5 | WOOD | FLOOR | 1 | SQ. YD. |
| 6 | PAINT | WALL | 1 | SQ. YD. |
| 7 | CEILING | CEILING | 1 | SQ. YD. |
| 8 | ROOFING | ROOF | 1 | SQ. YD. |
| 9 | INSULATION | WALL | 1 | SQ. YD. |
| 10 | MECHANICAL | M.E. | 1 | SQ. YD. |

FLOORING

| # | TYPE | PLACEMENT | QTY | UNIT |
|----|------------|-----------|-----|---------|
| 1 | CONCRETE | FLOOR | 1 | SQ. YD. |
| 2 | CEMENT | WALL | 1 | SQ. YD. |
| 3 | BRICK | WALL | 1 | SQ. YD. |
| 4 | GLASS | WALL | 1 | SQ. YD. |
| 5 | WOOD | FLOOR | 1 | SQ. YD. |
| 6 | PAINT | WALL | 1 | SQ. YD. |
| 7 | CEILING | CEILING | 1 | SQ. YD. |
| 8 | ROOFING | ROOF | 1 | SQ. YD. |
| 9 | INSULATION | WALL | 1 | SQ. YD. |
| 10 | MECHANICAL | M.E. | 1 | SQ. YD. |

WALL SECTION

COOK STATION

BASEMENT FLOOR PLAN

MEASUREMENTS

| # | TYPE | PLACEMENT | QTY | UNIT |
|----|------------|-----------|-----|---------|
| 1 | CONCRETE | FLOOR | 1 | SQ. YD. |
| 2 | CEMENT | WALL | 1 | SQ. YD. |
| 3 | BRICK | WALL | 1 | SQ. YD. |
| 4 | GLASS | WALL | 1 | SQ. YD. |
| 5 | WOOD | FLOOR | 1 | SQ. YD. |
| 6 | PAINT | WALL | 1 | SQ. YD. |
| 7 | CEILING | CEILING | 1 | SQ. YD. |
| 8 | ROOFING | ROOF | 1 | SQ. YD. |
| 9 | INSULATION | WALL | 1 | SQ. YD. |
| 10 | MECHANICAL | M.E. | 1 | SQ. YD. |

**McNally Group, LLC dba McNally's Irish Pub
Business Plan
December 2015**

TABLE OF CONTENTS

- I. McNally's Summary
 - 1.1 The Concept
 - 1.2 Restaurants Majoring in Atmosphere are growing fast
- II. The Owners and Management
 - 2.1 Maurice McNally
 - 2.2 Michael Phillips
 - 2.3 Cathal Conaty
- III. Consumer Target
 - 3.1 Demographic Profile
 - 3.2 Brand Usage Profile
 - 3.3 Lifestyle Profile
- IV. The Location
 - 4.1 City of St Charles
- V. McNally's Design Concept
 - 5.1 McNally's – The Name
 - 5.2 McNally's Key Elements
 - 5.3 Parking
- VI. Food and Beverage
 - 6.1 Food
 - 6.2 Beverage
- VII. Irish Staff
 - 7.1 General Manager/Owner
 - 7.2 Head Barmen
 - 7.3 Head Cook
 - 7.4 Waitstaff
 - 7.5 Host/Hostess
- VIII. Financial Analysis
 - 8.1 Sales & Cash Flow Analysis
 - 8.2 Elmhurst Building LLC
 - 8.3 Summary of Forecasts & Financing
 - 8.4 Summary of Financial Transactions

I. McNALLY'S SUMMARY

1.1 The Concept

McNally's will be a high quality authentic Irish Pub located in St. Charles, Illinois providing unique Irish atmosphere and service to its clientele. The pub will be designed and operated under the guidelines of the "Irish Pub Concept" (IPC), a highly successful program that was developed by Guinness Brewing worldwide. Through this program, over 650 Irish built, IPC pubs have been established around the globe. No two pubs look alike and all of them have been successful. With this concept, a pub's design and fixtures (the bar, table wall treatments, etc.) are imported from Ireland and installed by Irish craftsmen. Beautiful authentic Irish pubs are the end product. In addition to the authenticity of the design, real Irish drink, food, entertainment, and staff are also central to the concept. Incorporating all of these things, McNally's will be unlike anything yet seen in the western suburbs of Chicago. Patrons that walk into it will genuinely feel as if they have entered one of the many great pubs of Ireland.

The IPC, and therefore McNally's are well positioned to succeed for several reasons. First, American consumers are migrating to high quality products including beers like Guinness and Harp. Second, Irish culture has become remarkably popular in the United States. Third, restaurant concepts that focus on atmosphere are growing at a rate of 42% versus 7% for the rest of the industry. Finally, Guinness informs us that it will spend over 50% on marketing its Guinness, Harp, and Bass brands, which are the three top selling brands in IBC pubs.

1.2 Restaurants Majoring in Atmosphere Are Growing Fast

McNally's will be part of the \$313 billion food service industry. Today, 58% of the American consumer's food dollar is spent on meals and snacks away from home, compared to 25% in 1955. According to the National Restaurant Association, the industry for 2016-2017 should continue to expand, with real sales (sales adjusted for inflation) forecast to advance to a solid 5.4%. The full service restaurant segment represents 32% of the industry and grew to 4.6% in 2014. With more women in the workforce and less leisure time, value oriented restaurant sales have increased substantially. Couple this with plentiful real estate and capital availability; the result is a fast expansion of restaurant food chains. The expansion of food chains inversely creates a large opportunity for atmosphere-oriented concepts. Out of necessity, many American consumers have put up with mass-marketed food served in the predictably bland "chain environment." They do not have time to cook, and they want a quick, healthier meal that is convenient and easy. Many fast serve chicken and pasta concepts have been successful because of these trends. However, the American consumer is tiring of the standardization of the American dining experience. Consumers are increasingly looking for atmosphere, real food and beverage, and real down to earth service. They want to enjoy reasonably priced high quality products in a great environment. Therefore, when they go out to enjoy themselves, they are looking for a quality experience like the IPC. This has caused an attitudinal shift by the American consumer toward higher quality, more distinctive products. The chart below shows that the key "atmosphere" oriented concepts are growing significantly faster than the overall industry.

Sales Growth of Key Atmosphere/Themed Concepts Vs. Top 200 F & B Concepts

| | 2012 | 2013 | 2014 | Annual Growth |
|--------------------------|------|------|------|---------------|
| Outback Steakhouse | 347 | 548 | 798 | 52% |
| Disney Theme Restaurants | 480 | 525 | 601 | 12% |
| Planet Hollywood | 45 | 78 | 166 | 92% |
| Longhorn Steakhouse | 66 | 83 | 118 | 34% |
| Cheesecake Factory | 56 | 73 | 100 | 34% |
| Lone-Star Steakhouse | 96 | 195 | 327 | 85% |
| Levy Restaurants | 34 | 67 | 87 | 60% |

Key "Atmosphere" Concepts:

| | | | | |
|----------------------|---------------|---------------|---------------|-----------|
| Top 100 F&B | 96956 | 103840 | 111277 | 7% |
| Top 100 - 200 F&B | 12249 | 13182 | 14344 | 8% |
| Total Top 200 | 109205 | 117022 | 125621 | 7% |

II. THE OWNERS AND MANAGEMENT

2.1 Maurice McNally – Majority Owner/General Management

Maurice is a very successful Irish businessman and entrepreneur living in St. Charles, Illinois. He is the majority owner of McNally Group LLC, which previously operated McNally's Traditional Irish Pub in St. Charles. Additionally, he owns Avondale Custom Homes, Inc. founded in 1986. Maurice has been in the United States since 1978. McNally's will exhibit the same old-world feel that is represented in the award winning Avondale Custom Homes.

2.2 Michael C. Phillips – Owner/Financial Manager

Michael is an Irish American businessman and currently a partner of Alexander X. Kuhn & Co., a 70-year-old accounting firm located in Wheaton, Illinois. He is also an owner of McNally Group LLC. Michael's responsibilities include overseeing the financial operations of McNally's Traditional Irish Pub in St. Charles.

2.3 Cathal Conaty – Owner/Operations Manager

Cathal is a very successful Irish businessman and entrepreneur living in Buffalo Grove, Illinois. He is also an owner of McNally Group LLC. Cathal's responsibilities include overseeing the overall operations of McNally's Traditional Irish Pub in St. Charles.

III. CONSUMER TARGET

In Ireland, pubs are central to community life. They are the great equalizer, bringing together people from all walks of life. While the concept might evolve into this in the U.S., initially it will appeal to the upper-end demographic target. For it is these people that are interested in distinctive food and beer. The Guinness Import Company defines the target consumer for the IPC as someone who is 21 - 44 years of age, educated, professional, earning an above average income who likes to go out to dine and enjoys "taste beers." Specifically, we define the consumer as follows:

3.1 Demographic Profile

- a) 21 - 44 years old
- b) Educated - 61% College or higher
- c) 54% - Professional/Managerial
- d) Above average income - 45% greater than \$60,000

3.2 Brand Usage Profile (Source: Nielson Brand Data)

- a) Predisposed to import/micro taste beers
- b) Consume at least 20% more of the following taste beers
- c) Guinness Extra Stout
- d) Total Stout
- e) Total Ales
- f) Pete's Wicked Ale
- g) Samuel Adams Boston Ale
- h) Heineken

3.3 Lifestyle Profile (Source: MRI Lifestyle Data)

Twenty percent are more likely to participate in the following activities than the average consumer:

- Frequent upscale establishments
- Dine out

A key success for McNally's will be our ability to attract American consumers who meet the above criteria. While many Irish pubs in the U.S. focus on 1st, 2nd, and 3rd generation Irish consumers, GIC contends that IPC Pubs will attract a much broader mix of people.

IV. THE LOCATION

4.1 St. Charles – A Historic Illinois City

St. Charles is one of Kane County's oldest suburban communities, known for its friendly neighborhoods, numerous parks and tree-lined streets; located 17 miles west of downtown Chicago, and supporting the continued growth of the Irish community from the city and the south suburbs. The building at 109 W. Main was built in the early 1900's, with outstanding European features, a perfect fit for McNally's. The site is located in the progressive 1st Street Development area of St. Charles, a thriving and expanding business district and entertainment/retail district. St. Charles boasts to hold the third most attended St. Patrick's Day parade in the state, trailing only the City of Chicago and South Side Irish parades.

V. McNALLY'S DESIGN CONCEPT

5.1 McNally's - The Name

McNally's takes its name from its owner, Maurice McNally, and will carry with it the traditions of his family as well as his Irish heritage.

5.2 McNally's - Key Elements

The design of McNally's will be in the style of the typical Old World Irish Pub. The overall theme of the pub will be designed around Maurice's love for and experience playing Gaelic football. Gaelic football is to Ireland what baseball is to Americans.

5.3 Parking

McNally's will have access to various street parking, and a multi-level parking deck directly to the rear of the building.

5.4 Design

Design Documents Attached

VI. FOOD AND BEVERAGE

6.1 Food

The food will be authentically Irish, but geared toward the American palate. Average ticket prices will range from \$10 - \$25. Our food offering is based on Guinness research and proven in all Irish Concept Pubs that are currently in operation in the United States. A proposed menu is attached.

VII. IRISH STAFF

McNally's will employ a combination of American and Irish servers. Our connections with various businesses and Irish organizations will insure a direct link with many Irish both here and in Ireland. We will also advertise in the Irish publications in Chicago, Boston, and New York for qualified and experienced staff. The majority of our staff will be locally recruited.

7.1 General Manager/Owner

General Management

- Managing McNally's according to standards set forth by the owners
- Ensuring good relations with the police, authorities, and community
- Establishing and maintaining good relationships with customers
- Maintain courteous and professional relationship with employees

Staff Management

- Ensuring adequate staffing availability for bar, kitchen, and dining areas
- Interviewing and recruiting staff
- Managing and training all staff
- Structure personnel policy of McNally's
- Evaluation, discipline, and termination of staff
- Managing employee work schedules
- Ensuring health, safety and security procedures are adhered to

Food and Beverage

- Overall responsibility for ordering, receiving, and managing all inventory
- Managing food and beverage pricing and control of profit margins
- Ensuring high standard of food and beverage quality and presentation
- Establishing product supplier contracts and ensuring good delivery
- Controlling liquor and food stocking policy and menu development

STAFF (continued)

Sales and Marketing

- Developing and implementation of marketing strategies with owners
- Developing yearly advertising and promotional schedule
- Developing of mailing list

Operations Management

- Establish and maintain customer service policy
- Maintenance of high customer service standard
- Development of good, functional operation systems and procedures throughout McNally's
- Handling customer complaints that cannot be resolved by employees
- Overall interior and exterior cleanliness
- Ensure operations are in compliance with all applicable health codes
- Ensure compliance with all liquor commission regulations
- Arranging for maintenance and repair work as necessary
- Provision and maintenance of adequate security systems
- Providing a safe environment for customers and employees

Financial Management

- Monitoring and recording sales levels and profitability
- Generate all necessary accurately and on time
- Managing A/R and A/P functions
- Handling and accounting for all cash
- Making bank deposits as necessary
- Managing the business efficiently and protecting company assets

7.2 Head Barmen

- Oversee all bar operations and ensure customers are received and served in a friendly, efficient, and timely manner
- Training and supervision of bar staff
- Drafting and maintenance of work schedules for bar staff
- Ensure adequate stock levels of all bar inventory
- Overall maintenance of bar safety, health, and security standards
- Random checking of cash drawers and customer's tabs to prevent pilfering and theft

Barmen

- The role of the bartender is primarily to serve beverage and bar food product to customer. The bartender is also responsible for extending hospitality to everyone in the pub and ensuring that the pub service standards are adhered to at all times.

In addition:

- Performing opening duties to ensure that the pub is ready to open on time
- Serving food and beverage to pub customers while adhering to:

- **STAFF** (continued)
 - Specified glassware crockery and cutlery
 - Correct pouring, recipes, measures, and garnishes for all beverages
- Ensure high standards of cleanliness in the bar and throughout the pub
- Restocking bar supplies throughout the day
- Performing all closing duties and ensuring all bar supplies are restocked and that the bar is properly cleaned and closed down.

7.3 Head Cook

- Over see all kitchen staff
- Establish maximum possible efficiency of the kitchen
- Provide customers with high quality food, well cooked and timely service
- Drafting and maintenance of kitchen staff work schedule
- Training of all kitchen personnel
- Overall maintenance of kitchen equipment
- Overall responsibility for kitchen cleanliness
- Controlling waste and effectively managing food gross profit margins
- Prevention of theft

Cooks

- Ensuring kitchen opening procedures and food preparation procedures are followed
- Ensuring all food orders are correctly cooked within time limits
- Ensuring kitchen closing procedures, food storage and cleaning schedules are followed
- Maintain a clean and safe kitchen
- Ensure health and safety regulations are followed
- Ordering, receiving, and storing all food products

Prep Staff

- Receiving and storing all food products as prescribed
- Preparing all food products according to menu specifications
- Maintaining a clean and safe kitchen

Dishwashers

- Cleaning dishes, pots, pans, and utensils throughout the shift
- Keeping the dishwasher area clean and organized at all times
- Restocking supplies as necessary

Expeditors

- Coordinate hot and cold prep orders to ensure timely service of orders
- Troubleshoot any bottleneck of orders and ensure smooth flow of food preparation and delivery
- Ensure adequate stock on hand for shift and communicating shortages to head cook

STAFF (continued)

7.4 Waitstaff

- Ensuring that the service stations are fully stocked and kept clean and tidy
- Setting the tables and preparing the restaurant before opening
- Meeting and seating the customers host/hostess is not on duty
- Serving the customers in a friendly and efficient manner
- Giving advice on menu selections
- Taking food and beverage orders
- Serving orders according to correct procedures
- Cleaning tables, presenting check and collecting payments
- Ensure that the dining area is kept clean and tidy at all times
- Closing and cleaning the dining area and ensuring that it is ready for the next session

Bussers

- Helping with opening procedures and setting tables
- Running bus tubs and silverware buckets
- Restocking the server stations
- Assisting waitstaff in cleaning tables
- Maintaining the efficiency of the dining area and server stations

7.5 Host/Hostess

- Ensuring that the bar and dining area are kept clean and tidy
- Greeting all arriving customers in a professional and welcoming manner
- Seating customers and maintaining the operational efficiency of the restaurant
- Ensuring that all customers receive prompt and attentive service
- Dealing with incoming telephone calls and bookings
- Assisting customers whenever appropriate
- Thanking outgoing customers and inviting them to return

VII. FINANCIAL ANALYSIS

8.1 Summary of Financial Transactions

To be Provided upon Request and submission of NDA.

Small Plates

| | |
|--|------|
| Poutine Confit- Fresh cut fries, cheese curds, duck confit, onion gravy | \$12 |
| PEI Mussels- leek, shallot, garlic, mandarin orange, apple cider butter sauce, toast points and scallions | \$11 |
| Pork Belly- Ancho glaze, chicharone, lingonberries and micro greens | \$12 |
| Honey Sriracha Glazed Brussel Sprouts- crispy sprouts, raw honey, Neuskies bacon and sriracha sauce | \$11 |
| Baked Mac n' Cheese- elbow macaroni, stilton blue cheese, Irish cheddar, Neuskies bacon, sriracha chile, and scallions | \$10 |
| Shrimp Escabeche Bruschetta- black tiger shrimp, blood orange mojo, yuzu, garlic, basil, avacado puree, cherry tomatoes, toast points and micro greens | \$12 |
| Cahill's Whiskey Saganaki- fried Cahill whiskey cheddar, yuzu, toast points, brandy flambe | \$12 |
| Tempura Eggplant Napoleon- fresh sliced tomato, basil, fresh mozzarella, balsamic reduction, EVOO and fresh cracked peppercorn | \$12 |
| Crab Cakes- lump crab meat, white bean and roasted garlic puree, tarragon aioli | \$13 |
| Charcuterie and Artisanal Cheeses- Chef's selection of cured meats and sausages, artisanal cheeses, pepper jelly, fresh berries and toast points | \$16 |

Salads & Soups

| | |
|---|------|
| House Salad- mixed greens, poached pears, candied pecans, feta, peppadew honey vinaigrette | \$6 |
| Buttercrisp Wedge- sliced radish, pomodoro tomatoes, Neuskies bacon, Stilton blue cheese crumbles and an avacado blue cheese dressing | \$11 |
| Roasted Beet- roasted beets, goat cheese cream, mandarin oranges, candied walnuts, balsamic drizzle and micro greens | \$10 |
| Grilled Chicken Caesar- grilled romaine hearts, organic chicken breast, pomodoro tomatoes, shaved parmesan, pickled red onion, croutons and caesar dressing | \$12 |
| Baked Irish Onion Soup- onions, whiskey beef broth, baguette, gratin Irish cheddar | \$5 |
| Soup Of The Day- chef's selection of daily fresh ingredients | \$5 |

Sandwiches

[All sandwiches served with choice of herb fries or house slaw]

Grilled Chicken Panini- Grilled free range chicken, wild cherry aioli, caramelized onions, Irish Cheddar, honeycrisp apple on pecan raisin loaf \$12

Pub Burger- USDA choice grass fed beef, onion marmalade, Irish cheddar, Guinness reduction and house slaw on artisanal brioche bun \$13

Monte Cristo- smoked turkey, black forest ham, jarlsburg cheese, smoked ghouda, blackberry jam, powder sugar on sourdough \$12

Roasted Portabella Panini- roasted portabella, zuchinni, artichokes, alfalfa sprouts, tomato, avacado puree, smoked ghouda on toasted baguette \$11

Shepherds Pie Sliders- house cured corn beef, braised peas and carrots, whipped potato, onion straws and stout reduction on mini brioche buns \$12

Quinoa Grilled Chicken Lettuce Wraps- grilled chicken, red quinoa salad, hardboiled egg, feta cheese, avacado and a stilton pear vinaigrette on bibb lettuce \$11

Stuffed Irish Boxty- potato pancakes, stuffed with choice of grilled salmon or grilled chicken, sauteed wild mushrooms and pearl onions, creme fraiche and chives \$14

Entrees

[All Entrees served with fresh baked rolls and choice of soup or salad]

- Lollipop Lamb Chops- char crusted New Zealand lamb chops, braised apricot purple cabbage, roasted garlic and white bean puree, rosemary port demi-glace \$27
- Fish and Chips- Guinness malt battered tilapia, herb fries, house slaw, tartar sauce \$16
- Blackberry and Artichoke Chicken- capon breast stuffed with cumberland sausage, over braised baby spinach, ancho chili cream sauce, grilled artichoke hearts and blackberries \$25
- Organic Irish Salmon- grilled certified organic salmon, sweet potato and brisket hash, honey smoked sea salt brussel sprouts, walnut brown butter, creme fraiche and chive \$27
- Broadleaf Wild Boar Chop- charred organic boar chop, braised mustard greens, roasted garlic and white bean puree, toasted cashew cream sauce, fried egg, sweet pomme frites \$31
- Black and Blue New York Strip- black angus grass fed and dry aged beef, topped with caramelized Stilton blue cheese, braised forest mushrooms, roasted garlic whipped yukon gold potatoes and garlic ale demi-glace \$39
- Shepherds Pot Pie- beef brisket, peas, carrots, pearl onions, rosemary, stout gravy, savory butter crust and topped with charred yukon whipped potatoes \$19

Brunch

[Brunch served Saturday and Sunday from 10:00-3:00]

- Traditional Irish Breakfast- two eggs over easy, brashers, bangers, white and black pudding, Irish beans, charred tomatoes, sauteed mushrooms, hash potatoes and soda bread \$15
- Banana Walnut Stuffed French Toast- served with choice of brashers or bangers, hash potatoes, stout whipped cream and powdered sugar \$12
- Country Fried Steak and Eggs Skillet- panko fried skirt steak, hash potatoes, two eggs over easy, onions mushrooms and peppers, peppercorn gravy \$16
- Chicken and Waffles- buttermilk fried chicken thighs, crispy waffles, candied walnuts, stout whipped cream, pure maple syrup \$14
- Granola, Yogurt and Berry Parfait- honey greek yogurt layered with cinnamon granola, fresh seasonal berries and raw honey \$10
- Strawberry and Lemon Zest Pancakes - lemon zest buttermilk pancakes choice of bangers or brashers, lemon whipped cream, fresh cut strawberries and pure maple syrup \$12

Desserts

Espresso Salted Caramel Creme Brulee- espresso and sea salt caramel infused custard with caramelized sugar top, fresh berries and stout whipped creme \$9

Candied Pecan and Cherry Bread Pudding- custard bread pudding, dried cherries, candied pecans, sea salt caramel, stout whipped cream and fresh mint \$9

Sprecker Root Beer Float- 3 scoops of slow churned vanilla bean ice cream, small batch Sprecker root beer and stout whipped cream served tall in Guinness pint \$9

Chocolate Covered Strawberries and Beignets- two chocolate covered strawberries, fresh made beignets, powdered sugar and cinnamon sprinkle, sea salt caramel dipping sauce \$10