



ST. CHARLES
SINCE 1834

AGENDA ITEM EXECUTIVE SUMMARY

Title: Recommendation to approve a Proposal for a Class D2 Liquor License St. Charles Hotel Partners, LLC d/b/a Hilton Garden Inn Located at 4070 E Main Street, St. Charles

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:

Hilton Garden Inn located at 4070 E Main Street has undergone a corporate name change as well as new ownership. This is an application request for a Class D2 liquor license under the corporate name of St. Charles Hotel Partners, LLC d/b/a Hilton Garden Inn. All paper work is in order, background checks have been completed by the Police Department. Mr. Peter Ehrenberg who has been the on-site manager for Hilton Garden Inn for many years is staying on in this position of manager.

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 D2 liquor license St. Charles Hotel Partners, LLC d/b/a Hilton Garden Inn located at 4070 E Main Street, St. Charles.

For office use only: *Agenda Item Number: 5*

Date: 12/30/15
 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 Limited Liability Company

Business Name St. Charles Hotel Partners, LLC Sales Tax # 4196-0068

Business Address 4070 E. Main Street, St. Charles, IL 60174 Business Phone # (404) 786-5744
Liquor

Contact Person Dean T. Maragos Title Attorney Phone # (312) 578-1012

If Corporation, Corporate Name N/A

Corporation Address N/A

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 N/A

Full Name, include Middle Initial Peter F. Ehrenberg Title Hotel General Manager

Birth Date [REDACTED] Birthplace Spokane, WA Driver's License # [REDACTED] Home Phone # [REDACTED]

Home Address [REDACTED]

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/
Arcade/Q-Center () Other _____

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

Brief Business Plan Description based on type of establishment listed above:
Conducting hotel activities in the normal course of business as a limited service hotel lodging facility

Initial: Liq Comm _____
Police Chief _____



Memo

Date: 1/12/2016

To: The Honorable Ray Rogina, Mayor - Liquor Commissioner

From: James Keegan, Chief of Police

Re: Background Investigation – Hilton Garden Inn 4070 E. Main Street (Class D-2)

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 site has operated as a longstanding St. Charles hotel complex with a banquet facility and on-site restaurant (Garden Grille & Bar). Recently, the ownership group changed hands from Oakbrook Properties to Banyan Investment Group but will remain operating under St. Charles Hotel Partners LLC. The general manager is remaining the same through the ownership group transition-Peter Ehrenberg.

The site location/floor plans and the corresponding application materials were reviewed by my staff. We found nothing of a derogatory nature that would preclude either the site location or the applicants from moving forward with an on-site consumption license, subject to City Council approval.

As you know, a D-2 license is an all-encompassing site license meaning the banquet facilities; hotel and restaurant are all licensed under the umbrella of the D-2 license.

Thank you in advance for your consideration in this matter.

Business Plan

Hilton Garden Inn, St. Charles

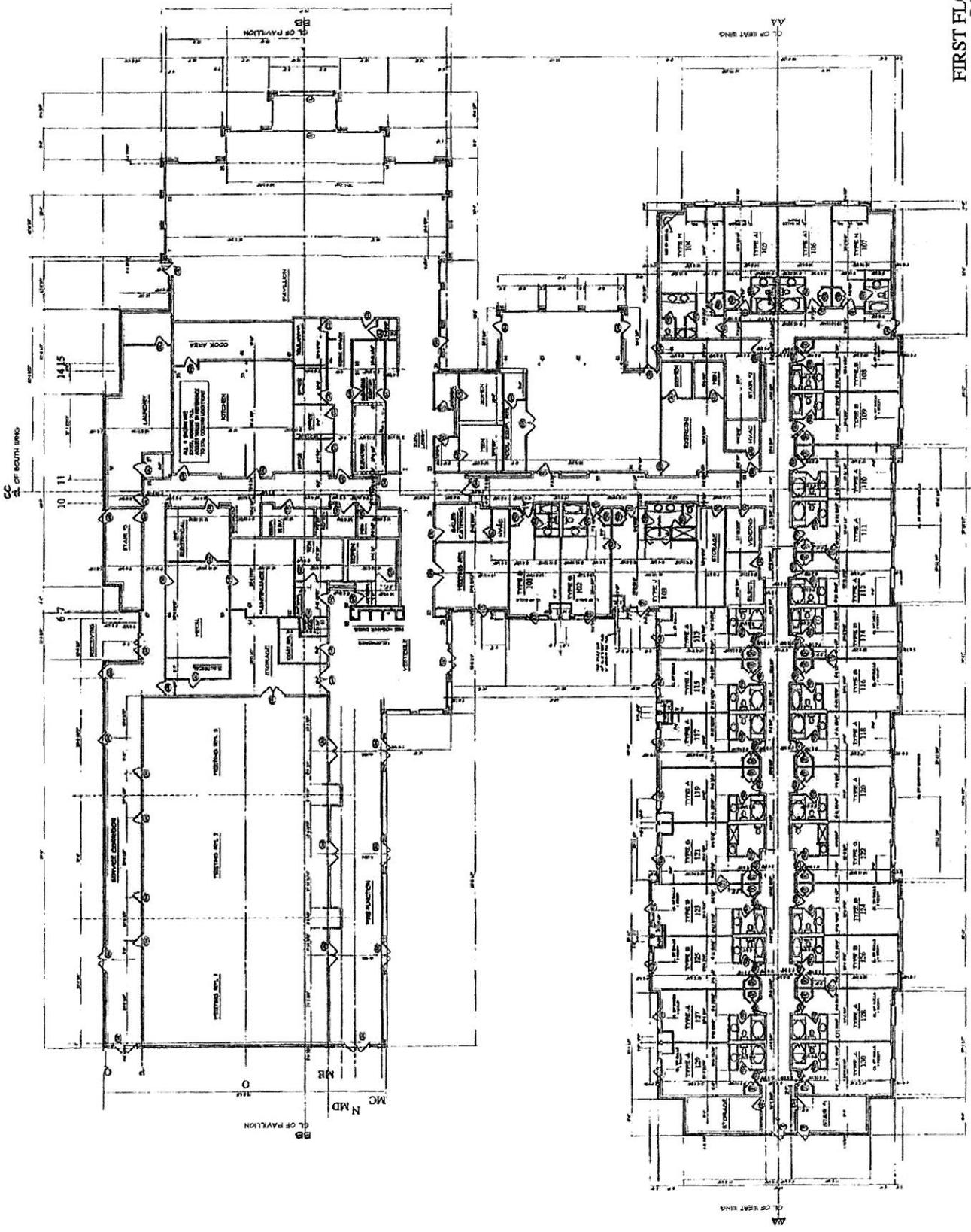
Liquor Sales at the Hilton Garden Inn St. Charles consists of the following: Day to day operations of the restaurant and room service, beer, wine, mixed drinks. Standardly 5pm-10pm, however on occasion someone will purchase at lunch time. Guest seated on our patio can also order dinner and/or alcoholic beverages. Pavilion Pantry where guests can come down and purchase from Pantry beer, and wine. Banquets receptions and/or weddings, approximately 30 combined throughout the year. This has been our current pattern and anticipated future services. Thanks and let us know if you need any further information.

Peter Ehrenberg

General Manager Hilton Garden Inn.

Hotel: (630) 584-0700 Fax: (630) 762-9152: Peter.Ehrenberg@hilton.com

Website: www.stcharles.hgi.com or www.trainatact.com



FIRST FLOOR PLAN
7-20-99

REVISED 7-20-99
ADD DOOR TAGS 8-25-99
RPT. BY: *CHANG, L...*

CL. OF SOUTH WING

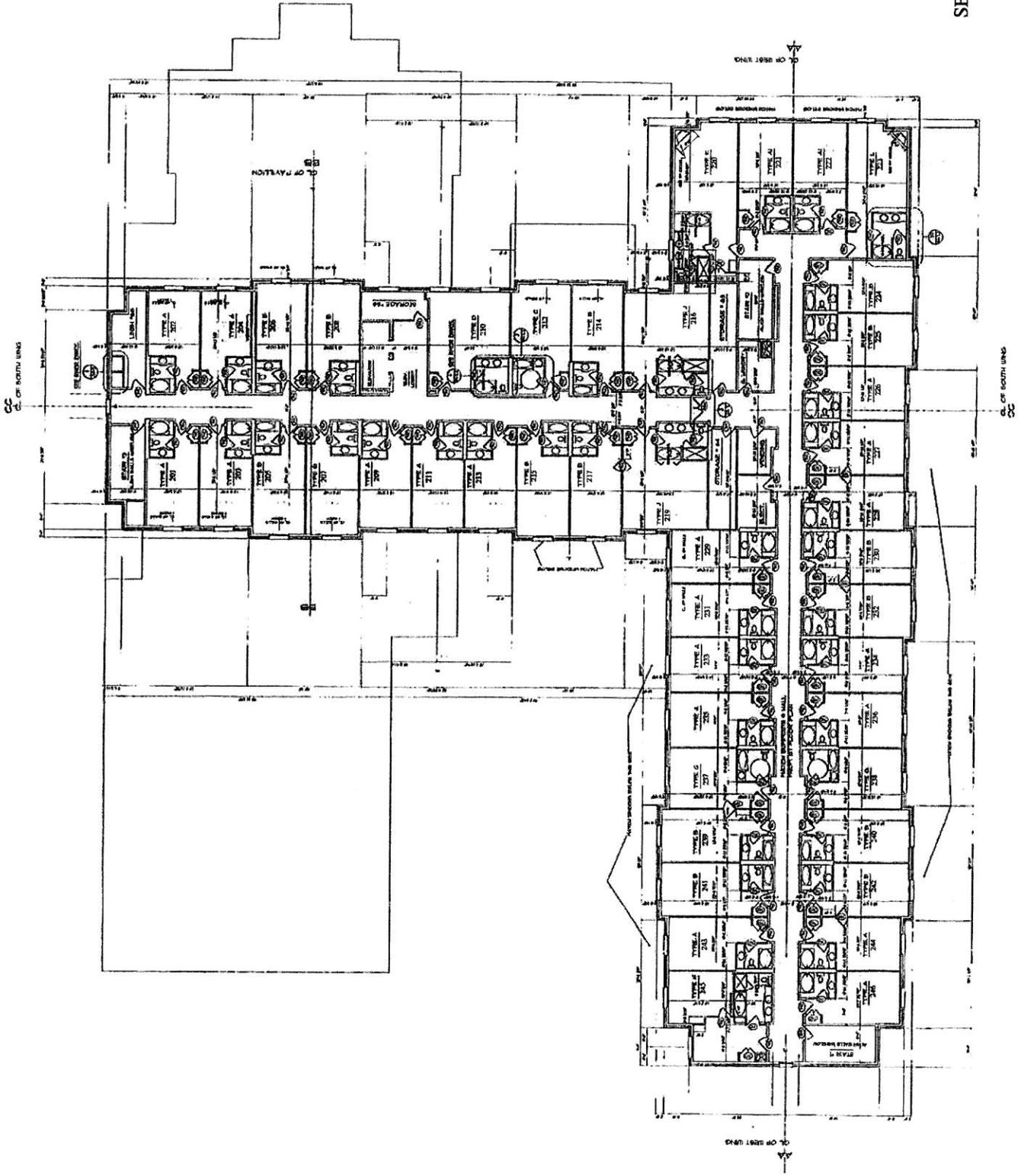
CL. OF SOUTH WING

BB CL. OF PAVILION

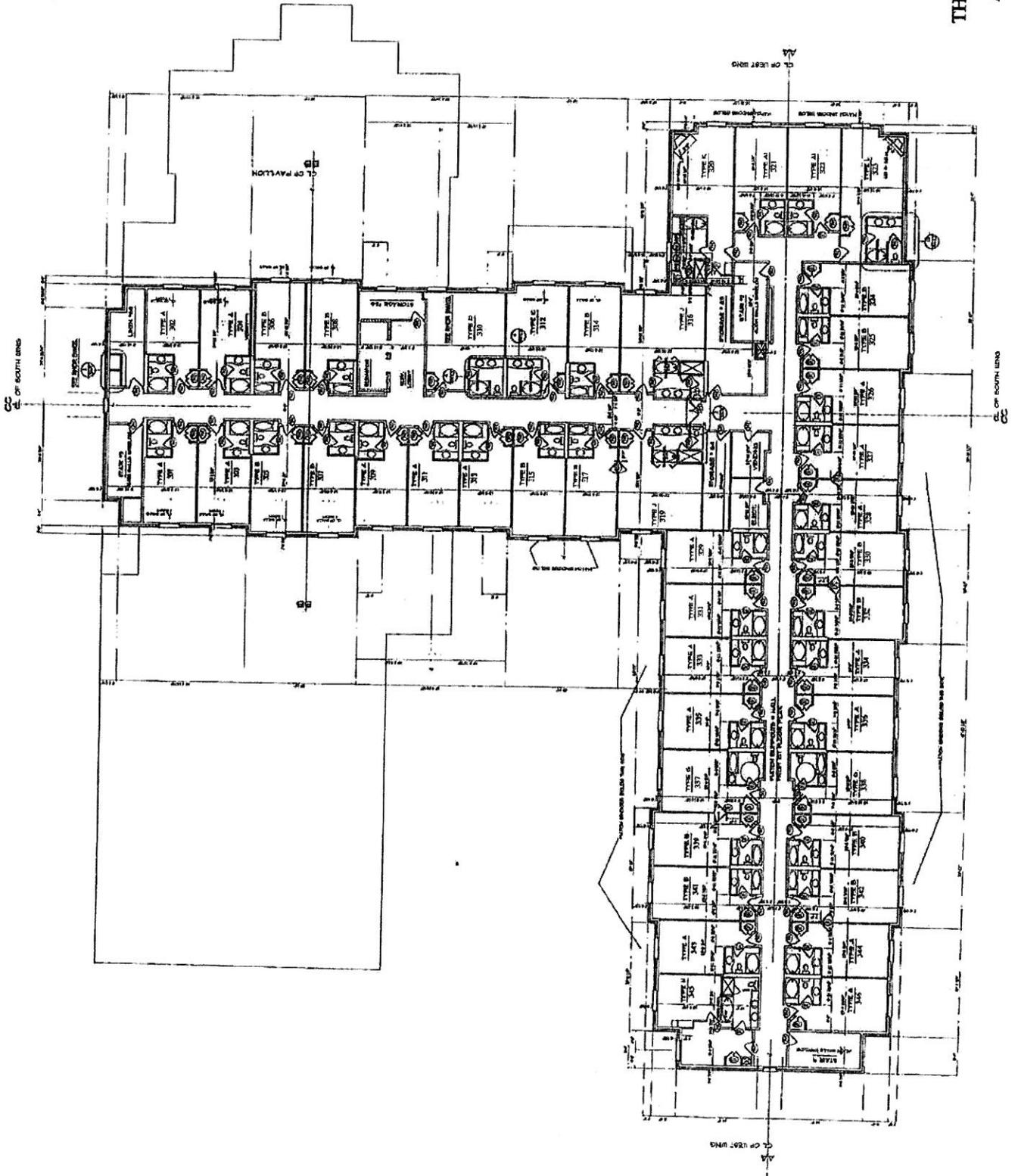
MC N MD

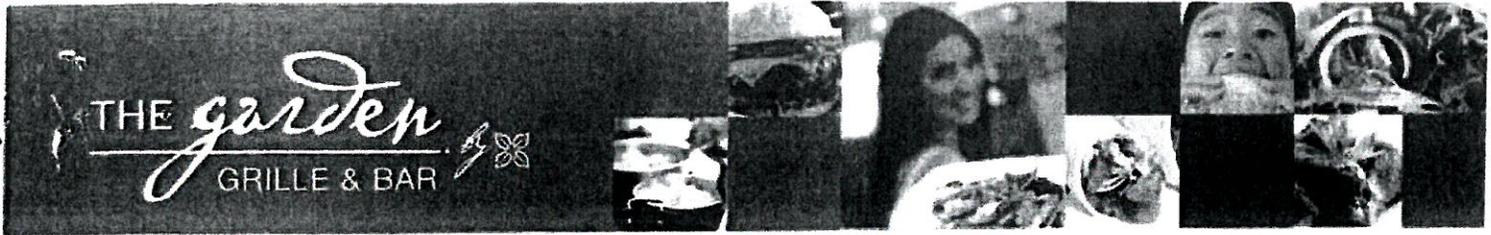
AA CL. OF WEST WING

SECOND FLOOR PLAN
7-28-99
ADD DOOR TAGS 8-25-99



THIRD FLOOR PLAN
7-28-99
ADD DOOR TAGS 8-25-99





BURGERS & SANDWICHES*

Served with choice of side.

BLACK 'N BLEU BURGER 11

Cajun spice-dusted burger, bleu cheese, crispy-fried onions, tomato and arugula on rustic ciabatta

✓ GARDENBURGER® 9

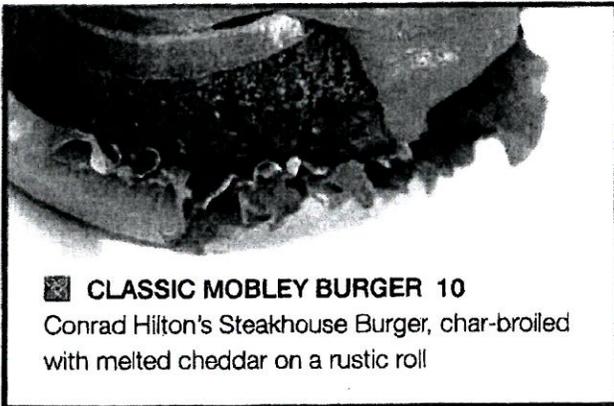
An organic grain and veggie "burger" on ciabatta with avocado, arugula, ripe tomato and citrus aioli

CALIFORNIA TURKEY CLUB 10

Turkey, Swiss, applewood bacon, avocado, tomato, mixed greens, sun-dried tomato aioli, sunflower bread

BISTRO GRILLED CHICKEN 11

Balsamic grilled chicken, Canadian bacon, mozzarella, arugula, sun dried tomato mayo on ciabatta



☒ CLASSIC MOBLEY BURGER 10

Conrad Hilton's Steakhouse Burger, char-broiled with melted cheddar on a rustic roll

DESSERTS*

CLASSIC KEY LIME PIE 6

Tart and refreshing Florida Key Lime custard, silky whipped cream in a traditional graham cracker crust

☒ SIGNATURE ROCKSLIDE BROWNIE 6

Chocolate chunk brownie with pecans, caramel drizzle, vanilla ice cream and chocolate sauce

NY STYLE CHEESECAKE 6

Smooth, rich and creamy, made with fresh sour cream and drenched with house-made berry compote

MOLTEN CHOCOLATE MELTDOWN 6

Rich, deeply chocolate cake, served warm with an

ENTRÉES*

Served with choice of two sides. Pasta served with tossed green salad.

GRILLED VEGETABLE PASTA 12

Zucchini, Squash, Bell Peppers and Portobello Mushrooms, on a Bed of Fettuccini Complimented With a Sundried Tomato Asiago Broth Sauce

TUSCAN RAGOUT 16

Slow-cooked pork and beef, hearty red sauce, herbs, vegetables and red wine with fettuccine

PAN ASIAN RIBS 14

Slow-cooked fall-off-the-bone ribs with a sweet-and-tangy honey-citrus pepper glaze

NY STRIP 22

Char-broiled USDA Choice center-cut strip loin finished with roasted garlic and herb butter

FISH AND CHIPS 12

Beer-battered cod and kettle chips, hand-crafted malt vinegar tartar sauce (Side items not included)

CRISPY SALMON 18

Pan-seared and lacquered salmon with a sweet sesame sauce layered atop a bed of sauteed bok choy

GRILLED CHICKEN FETTUCCINE 16

Grilled chicken breast, mushrooms, spinach, roasted peppers, asparagus in a creamy white wine sauce

BEVERAGES*

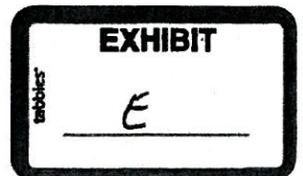
SOFT DRINKS

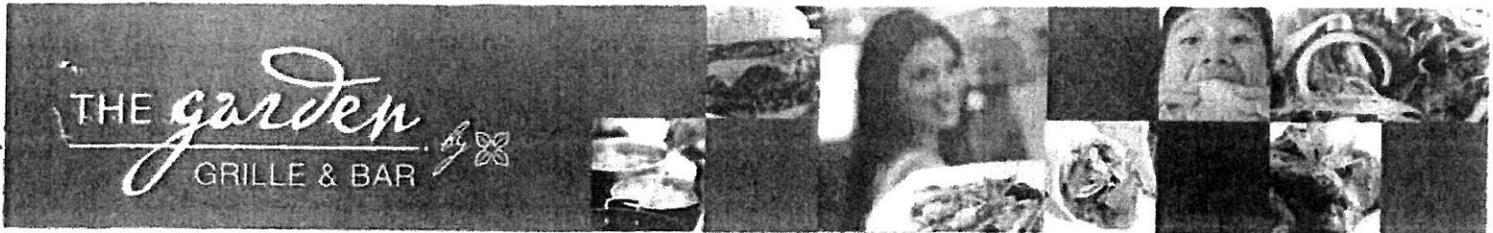
AMERICAN, CRAFT AND IMPORT BEERS

WORLD CLASS WHITE AND RED WINES

(by the glass or by the bottle)

COCKTAIL FAVORITES MADE WITH PREMIUM SPIRITS





APPETIZERS*

UNTRADITIONAL SHRIMP COCKTAIL 12

Chilled gulf shrimp, avocado, tomatoes, cilantro and fresh lime layered together with piquant cocktail sauce

✔ GRANDE GARDEN QUESADILLA 8

Fire-grilled veggies, avocado, cilantro, jalapeños, melted cheese served with chipotle sour cream and salsa

PAN-FRIED DUMPLINGS 8

Crispy potstickers stuffed with minced pork, pan-seared then steamed served with a sweet chili sauce

SZECHUAN ORANGE PEEL SHRIMP MARTINI 9

Crispy panko shrimp, shaken with a creamy Szechuan orange peel sauce, served straight up martini style

WINGS OF THE WORLD 8

Chicken wings tossed and sauced. Choose Traditional Buffalo with Garden Ranch or Kentucky Bourbon Barrel

ACCOMPANIMENTS*

RICE/MULTIGRAIN RICE BLENDS 4

A distinctive blend of premium gourmet rice, wild grains, legumes and lentils simmered in stock

BACON 'N BRIE MASHED POTATOES 4

Fully loaded redskin potatoes with crumbled bacon, Brie, green onions and sour cream

FRIES 3

Rustic, skin-on, natural cut Burbank russet potatoes, golden fried and sea salt dusted

FRUIT 4

Hand cut, sun-ripened melon and juicy seasonal berries picked at peak freshness

SOUPS & SALADS*

BAKED FRENCH ONION SOUP 4

SOUP OF THE DAY 4

Warm up to HGI's pipin' hot soup of the day. Ask your server for details

FIESTA GARDEN COBB SALAD 12

Mixed greens, grilled chicken, avocado, applewood bacon, onion, tomato, egg and Cheddar Jack cheese

SPINACH SALAD 8

Spinach, applewood bacon, mushrooms, red onions, bleu cheese and almonds

HARVEST CHICKEN SALAD 12

Greens, chicken, apples, bleu cheese, cucumbers, red onions, tomatoes, almonds, and dried cranberries

✔ TOSSED GREEN SALAD 5

Spring greens, cucumbers, tomatoes, red onions, orange slices, peppers, olives and toasted almonds

TRADITIONAL CAESAR SALAD 9

Hearts of romaine tossed with traditional olive oil Caesar dressing, shaved Parmesan cheese and garlic croutons

FLATBREADS*

DRAGONFIRE CHICKEN 12

Sesame glazed chicken, carrots, mozzarella cheese, green onion, cilantro and spicy chill-garlic drizzle

✔ GRILLED GARDEN VEGGIES 12

Seasonal grilled veggies, extra virgin olive oil, fresh rosemary and shaved Parmesan

KIDS MENU*

CHICKEN TENDERS 6

✔ KRAFT® MACARONI & CHEESE 6

HAM & CHEESE PINWHEELS 4

✔ PEANUT BUTTER & JELLY 4

☒ Hilton Garden Inn Signature Dish ✔ Vegetarian

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES IT INCLUDES OR IS CASHEW

Specials

BUILD YOUR OWN BURGER.....\$9.00
8oz Angus Burger Char Broiled. Choice of
Mushrooms, Onions, Bacon, Avocado, American,
Cheddar or Swiss Served with French fries

CHICKEN OR SHRIMP ALFREDO.....\$13.00
Fettuccine combined with a grilled breast of chicken
or sautéed shrimp, mushrooms and smothered in a
creamy Alfredo sauce. Served With soup or salad

STIR FRY WITH CHICKEN OR SHRIMP ADD
BOTH FOR \$3 MORE.....\$13.00
Stir Fry is made with Sautéed Fresh Veggies with
Chicken or Shrimp, Rice and a Tangy Teriyaki
Sauce

HARVEST SHRIMP SALAD\$12.00
Set on a Bed of Mixed Greens. Apples, Bleu
Cheese, Cucumbers, Red Onion, Tomatoes,
Almonds and Cranberries

TEXAS BBQ RIBS\$13.00
Half Slab Baby Back Ribs. Slow-Cooked Fall Off
The Bone With BBQ Sauce. Served with French
Fries & 1 Domestic Beer.

12" PIZZA\$14.00
You Choice of 2 Toppings & Mozzarella Cheese
Additional Toppings\$1.25 each
Pepperoni, Italian Sausage, Bacon, Ham, Onion,
Tomatoes, Mushrooms, Bell Peppers, Black Olives,
Pineapple or Extra Cheese

**Please note that some of our dishes may contain traces of nuts. For
guests with special dietary requirements or allergies who may wish to
know about the food ingredients used, please ask a member of the
Restaurant team. Consuming raw or undercooked meats, poultry or
seafood may increase your risk of foodborne illness, especially if you
have certain medical conditions.*