

[illegible]

The LEVEL 1 SEATING AREA

④ has a net floor area of 272 m². The maximum occupant load shall be 3227 persons, based on 1.2 m²/person

Reviewed
by City of Kelowna
Inspection Services

MS FEB 5 2018

(WASH ROOMS + STAFF AREAS)
220' 126433DD

SEATING AREA

LEVEL 1



ATTACHMENT B	
This forms part of application # LL18-0011	
Planner Initials	<div>LK</div>
City of Kelowna COMMUNITY PLANNING	



THE CRAFT STORY

CRAFT Beer Market is a premium casual restaurant with a passion for fresh local food and great craft beer. Launched in Calgary in 2011, the CRAFT movement has been spreading ever since, bringing our special recipe of sophisticated comfort food, unique craft beers and active community involvement to new cities every year.

CRAFT has since expanded to Vancouver, Edmonton and Ottawa, with more locations on the way. As it happens, people everywhere love to enjoy great food and drinks in a welcoming environment and we're passionate about delivering just that.

CRAFT isn't just a place where people go to have a beer and a bite. We are actively involved in our community and, like a good neighbour, we try to make positive contributions whenever possible. We believe firmly in supporting the communities that support us and achieve this through active engagement and partnerships with local producers, breweries and charity partners.

HOW IT ALL BEGAN

Founder PJ L'Heureux has long been interested in beer. At the age of 18, he started brewing his own beer at his parents' house. Much to the delight of his folks that venture never took off. But his passion for beer continued to blossom.

A trip to Portland, Oregon – the craft beer capital of America – gave PJ a glimpse of the emerging shift toward craft brewing and local food. He envisioned creating a place where people could enjoy fresh local food and beers from all over the world under one roof. And so the idea for CRAFT Beer Market was born.

After working on the concept for a year, PJ approached his childhood friends John Liwag and Rob Swiderski about joining forces to make it happen. The three of them got to work, honing the idea, assembling a great team, and securing a perfect location in Calgary's historic Beltline. CRAFT Calgary launched in 2011 and was an instant hit.



THE FOOD

The CRAFT culinary tradition is defined by our commitment to fresh, local food, which means we use locally-sourced ingredients whenever possible and make all of our breads, sauces and dressings in-house.

From appetizers and salads to burgers, flatbreads and house favourite entrees, we offer an elevated and sophisticated take on traditional comfort food. We call it “New North American Classic Cuisine” and our guests call it delicious.

We do our best to accommodate special dietary needs so that everyone can enjoy our menu. Whether it’s a food allergy or preference, just let us know and we’ll prepare your dish the way you want it (yes, we have gluten-free breads and pastas!).

Where Everything's On Tap

With the exception of non-alcoholic and gluten free beers, all of our brews are on tap. Why, you ask? It’s the freshest beer you can possibly get and it also reduces the amount of packaging used. We also offer wine, cold pressed coffee and soda all on tap. With over 100 local and international beers, including a one-of-a-kind weekly cask brew, and an extensive list of wine, cocktails, spirits and non-alcoholic options we’ve got you covered.





CRAFT CARES

We believe in making a positive impact in everything we do, from our workplace to our community to the planet as a whole. CRAFT Cares is the embodiment of our mission to support our team members, offer a helping hand in the community, and make the world a better place – one beer, one meal, one experience at a time.

COMMUNITY PARTNERSHIPS

MEALSHARE



We are proud to be partnered with Mealshare, a non-profit dedicated to fighting hunger throughout Canada and around the world. Buy one, give one - it's that simple! For each Mealshare-branded menu item purchased, one meal will also be provided to someone in need. Half the meals provided stay right here in our city while the other half are provided internationally. In 2015 we provided over 3700 meals through this program.



ST. VINCENT DE PAUL SOCIETY

Over the holiday season we challenge our staff to donate funds to provide groceries, clothing and gifts for families in need. We then match their donations. Since 2011, we've raised over \$70,000 for this program and sponsored over 70 families.



RONALD MCDONALD HOUSE – HOME FOR DINNER

Once a month, our team members volunteer for the Home For Dinner program in their city where they cook up a delicious dinner for families with kids being treated at the local children's hospital. This is an evening that all of our team members look forward to and so far they have graciously volunteered over 3000 hours of their time to make a difference.

SUSTAINABILITY INITIATIVES

We believe that environmental and economic sustainability go hand in hand. From composting and recycling to clean energy and green tableware, we pursue a variety of earth-friendly initiatives as part of our sustainability program. Some highlights of this program includes:



LEAF CERTIFIED

We are the largest LEAF-certified restaurant in Canada. LEAF, which stands for Leaders in Environmentally Accountable Foodservice, is an independent body that measures restaurant sustainability.



BULLFROG POWER

All of our beer operating systems – coolers, taps, keg room – are Bullfrog-powered. Bullfrog's generators put 100% green electricity into the grid to match the energy used by our beer systems, thereby reducing our CO2 emissions by 109 tons per year.



OCEAN WISE™

We support the health of our oceans by serving a 100% certified sustainable seafood menu. Vancouver Aquarium's Ocean Wise™ program educates and empowers people to make sustainable seafood choices.



DRESS CODE

Our team uniform includes Levi's waterless technology jeans, chosen specifically because the manufacturing process saves tens of thousands of gallons of water every year.



WASTE MANAGEMENT

Every year, our composting and recycling program diverts thousands of kilograms of garbage from the landfill. We also use biodegradable to-go containers, napkins and other paper products.