Part 5:	Lounge	Proposa	
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This section requires several supporting documents to be submitted with your application. Please see the checklist on page 3 below for more information regarding letter of intent, floor plan and site map.

5a. Proposed Service Areas:

Complete the following based on your establishment floor plan and occupant load (see page 5 of guide):

Area No.	Floor Level (e.g. Basement, Main, 2nd)	Indoor	Patio	Occupant Load
1.	MainFloor	95	92	
2.				
3.				
4.				REVISED PLANS
5.				File No. : LL18-0030 City of
	Total Occupant Load	Date Received: 2018-12-18 Kelowna		

	5b.	Hours	of Lic	шог	Service	:
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Applicant revised to 10am openings but 11pm patio closings

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Open	10	11	11	11	11	11	1 O
Close	12 am	12 am	12 am	12	12 am	12 am	12 am

Part 6: Special Event Area Proposal

This section requires several supporting documents to be submitted with your application. Please see the checklist on page 3 below for more information regarding letter of intent, floor plan and site plan.

6a. Proposed Service Areas:

Complete the following chart based on your establishment floor plan. Occupant load is required for indoor and patio areas (see page 5 of guide). If you want an outdoor area that is not a patio see 6b:

Area No.	Floor Level (e.g. Main, Mezzanine)	Indoor	Patio	Occupant Load
1,,				
2.				
3.				
4.				
•	Total Occupant Load (of all licensed ar	eas):	

6b. Complete the following chart if you will have an outdoor event area (not a patio). Outdoor areas require a person capacity not occupant load (see page 5 of guide):

Area No.	Outdoor Area Identify by location or name	Capacity
120		
2.		
3.		
4.		
	Total Person Capacity for all Outdoor Areas:	



2). Letter of Intent

Shoreline Brewing Company:

Letter of Intent

Primary Focus:

Shore Line Brewing Company (SLBC) is intending to open a Craft Brewery in the Shore Building off Lakeshore Drive in Kelowna. The Beer will be manufactured and sold on site, along with a full service restaurant specializing in top notch comfort food. Focus for both the onsite brew and the food will be local, fresh and imaginative ingredients. The beer products brewed on site will comprise of the majority of liquor sales, though some options will be offered such as wine and cider and other local brews. The Lounge Endorsement will help facilitate this service and the needs of the business to fulfill the business model.

Food Service:

A complete but focused menu of fresh comfort food with locally sourced ingredients will be offered during all hours of operation which include appetizers, main courses and desserts with lunch/brunch and dinner focus. The full 400 sq. ft. kitchen is designed to accommodate the anticipated volume food that will be served during operating hours.

A complimentary selection of non-alcoholic beverages will also be offered including sparkling water, pop, coffee tea etc.

On Site Store/Tasting Area

There will be no formal onsite tasting area. Shore Line brewed product will be sold at a single point of sale at the end of the bar where there will be a growler fill station behind the bar.

Entertainment:

Entertainment is not the focus of the business, but occasional live music may be featured. Examples would include local singers, acoustic artists, etc. Board games may be offered at tables such as cribbage, checkers, cards etc. to enhance the social and community environment of the space.

Composition of Neighborhood/ Minimal Disturbance

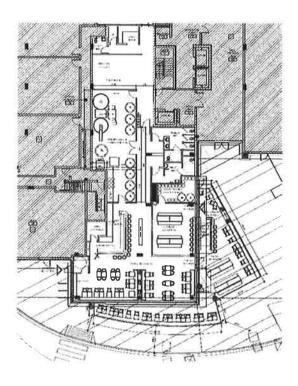
The Shore building where the Brewery is located has a mixture of commercial space with rental residential units. The majority of the surrounding neighborhood is residential, with a busy public beach park (Gyro Beach) just across the road. Shore Line Brewing will be a positive addition to the neighborhood, filling a niche need providing a community oriented brewpub to residents and beach goers alike within walking distance, where none previously existed within a few km's.

As with any establishment where there will be a concentrated gathering of people, there is potential for additional noise due to people talking and socializing. Music will be played during operating hours but will be kept to reasonable levels and will not provide any outside disturbance.

To limit any potential late night and noise disturbance, Shore line will limit operating hours to not later than midnight and not open prior to 10 am. SLBC will be extremely mindful of responsible consumption and will visibly (and verbally) post reminders to patrons as such.

Food and liquor service will be kept to interior area and designated, controlled (fenced) patio area thus limiting any potential disturbance to other tenants of the complex and residents of neighborhood. Staff will be trained on responsible service (pro serve) and sufficient staffing levels will be maintained at all times to manage patrons.

3, 4). Floor Plans with Patio

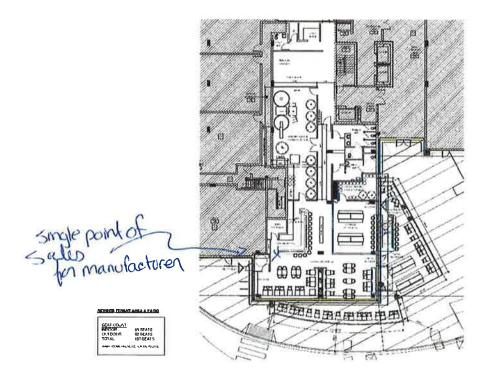




SEAT COLATI FIRECOT GS SEATS OUTDOORD GS SEATS PREFERRED PLAN

FRANK

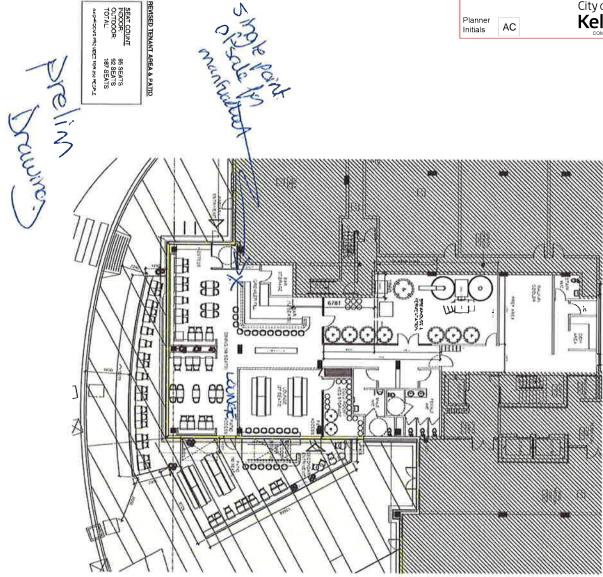




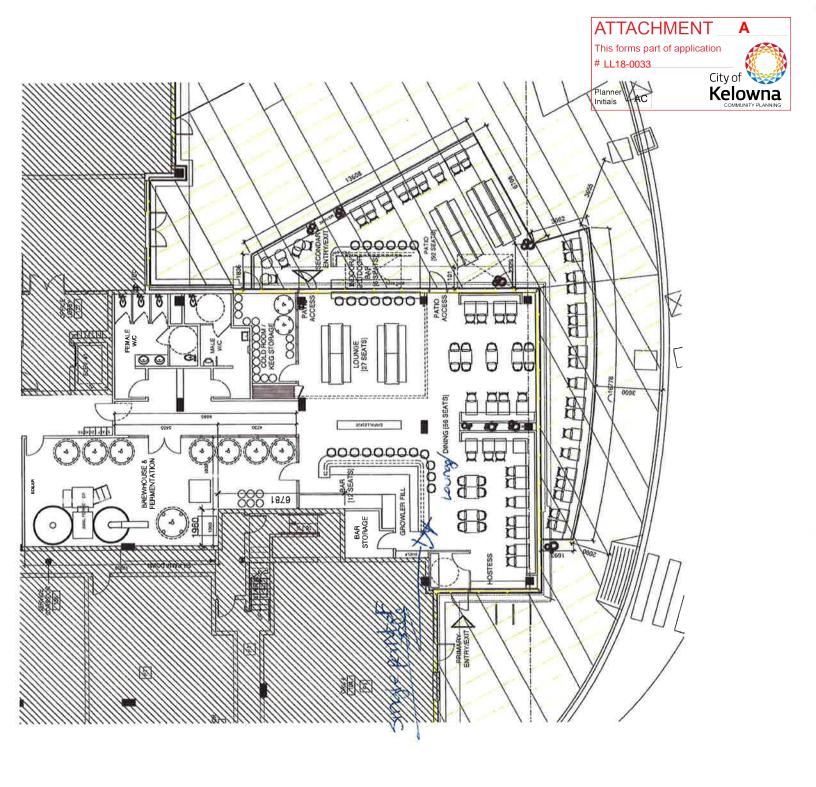
PREFERRED PLAN

FRANK





PREFERRED PLAN





Appendix I - Patio(s)

Complete the following if your proposed endorsement(s) includes a patio(s).

1.	Describe the height and composition of the patio perimeter or bounding (i.e. railings, fencing, planters, hedging, etc.). A patio must be defined and bounded by physical separation in order to control patrons and liquor within the service area. The patroxyill be fully ferred with a 3-4 high glassferring with ment by bottom will be a ward pages study. The patroxyill be fully ferred with a 3-4 high glassferring with ment by bottom will be a ward pages study.
2.	Describe the location based on the endorsement type:
	a. Lounge – may be a standalone patio on the manufacturing site. If there is an interior lounge area,
	the patio must be adjacent to the interior lounge.
	b. Special Event Area – may be a patio attached to the manufacturing building or on-site store.
	There will be an interior i exterior lounge area with the
	outside patio immediately adjacend to the interior lounge
3∙	Describe how staff will manage and control the patio from the interior service area or how you will
	manage and control a stand-alone patio.
	Staff will manage and control patrons on the patro by
	and controlled entrances Therase only twoentrances to the pater.
	through the interior service area which will be monitored; maraged by stall
4.	Specify if liquor service to the patio is from: (a) fixed bar located on the patio, (b) portable bar for the
τ.	patio, (c) licensed interior:
	Liquer service to the palso is from the remain
	interior.
	TO LAND A WOOD OF
5-	Do servers have to carry liquor through any unlicensed areas to get to the patio? Explain:
	No. All areas of the interior Will be licen sed therefore
	they will carry liguer through a fully brenced are to
	Att - NO FIRE CONTO!

Note: Patios on grass, earth or gravel require a permit from the local Health Authority. Sidewalk patios require a permit from LG/FN.