

Municipal Information Renseignements municipaux

Return completed
form to:
Alcohol and Gaming
Commission of Ontario
90 Sheppard Avenue, East.
Suite 200
Toronto ON M2N 0A4

Remplir et retourner cette
formule à :
Commission des alcools
et des jeux de l'Ontario
90, avenue Sheppard Est
Bureau 200
Toronto ON M2N 0A4



The information requested below is required in support of all applications for a **new** liquor licence or outdoor areas being added to an **existing** liquor licence.

Les renseignements sont recueillis conjointement à toute demande de **nouveau** permis d'alcool ou d'ajout de zones de plein air à un permis d'alcool **existant**.

Section 1 - Application Details

Section 1 - Détails de la demande

Establishment name/Nom de l'établissement

CENTURY PALACE CHINESE RESTAURANT

Establishment tel. no./ N° de tél. de l'établissement

(905) 415-1988

Contact name/Nom de la personne à contacter

Eddy Cheung

Contact's tel. no./ N° de tél. de la personne à contacter

(905) 881-7722

Exact location of establishment (not mailing address - street number and name, city or lot no., concession and township)

Emplacement exact de l'établissement (non l'adresse postale - numéro et nom de la rue, ville ou numéro de lot, concession et canton)

398 Ferrier Street, Unit 168, Markham, Ontario L3R 2Z5

Does the application for a liquor licence include:/La demande de permis d'alcool porte-t-elle entre autres sur :

☒ indoor areas/des zones intérieures ☐ outdoor areas/des zones de plein air

Section 2 - Municipal Clerk's official notice of application for a liquor licence in your municipality

Section 2 - Avis officiel de demande de permis d'alcool dans votre municipalité à l'intention du (de la) secrétaire municipal(e)

Municipal Clerk -
please confirm the "wet/damp/dry" status below.

Secrétaire municipal(e) :
Confirmer le statut de la région ci-dessous.

Name of village, town, township or city where taxes are paid/Nom du village, de la ville ou du canton à qui les impôts sont versés :

(If the area where the establishment is located was annexed or amalgamated, provide the name of the Village, Town, Township or City was known as)

(Si la région où se trouve l'établissement a été annexée ou fusionnée, nom sous lequel le village, la ville ou le canton était connu)

Is the area where the establishment is located:/ La vente de boissons alcooliques est-elle autorisée dans la région où se trouve l'établissement?

☐ Wet (for spirits, beer, wine)/Oui (spiritueux, bière, vin) ☐ Damp (for beer and wine only)/Oui (bière et vin seulement) ☐ Dry/Non

Note:

Specify concerns regarding zoning, non-compliance with bylaws, or general objections to the application by council or elected municipal representatives, must be clearly outlined, in a separate submission or letter within 30 days of this notification.

Remarque :

Toute question particulière concernant le zonage, la non-conformité aux règlements municipaux ou toute objection générale relative à la demande de la part de membres du conseil ou de représentants municipaux élus doit être décrite clairement dans un document distinct ou une lettre à l'intérieur d'une période de 30 jours après la remise du présent avis.

Signature of municipal official/Signature du (de la) représentant(e) municipal(e)

Title/Poste

Address of municipal office/Adresse du bureau municipal

101 Town Centre Blvd., Markham, Ontario L3R 9W3

Date

LIQUOR LICENCE QUESTIONNAIRE

*To enable our evaluation of your liquor licence application, the following information is required.
Please return the completed form to the Clerk's Department.*

1. What type of restaurant is proposed?

☐ Family ☐ Roadhouse ☐ Sports Bar ☒ Fine Dining ☐ Take Out ☐ Café

2. a) What type of Food will be served:

☒ Varied menu ☐ Specialty ☐ Snacks ☐

b) ☒ Menu attached (Please note, a copy of the menu is required with all applications)

3. What entertainment or amusements will be provided?

☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☐

4. The maximum seating capacity will be 960 persons.

5. Has a building permit been applied for or obtained in connection with these premises?

☐ Yes Permit No. _____
☒ No Provide 2 copies of the floor plan showing the dimensioned floor layout, floor areas to be licenced, seating arrangements. Washrooms(show fixtures) and exits. See attached

6. Does the building on the premises have a fire alarm system? ☒ Yes ☐ No

7. Were the premises previously licenced? ☒ Yes ☐ No

8. Is the liquor licence application for an expansion of the existing operations? ☐ Yes ☒ No
(If yes, please provide details on a separate page)

9. What is the nearest major intersection to the proposed location? Highway 7 /Warden

10. What is the distance to the nearest residential area? 1 km.

11. a) Your name (Please print)

Johnny Wong

b) Contact Telephone No.

Cell: (647) 889-2383

Res: _____

c) The restaurant's name

Century Palace
Chinese Restaurant

FOR OFFICIAL USE ONLY

Inspected by By-law Enforcement

Date

Comments

☒ Approved

☐ Not approved

FLOOR PLAN

MEASUREMENTS

Bar:
26" x 10" = 260 sqf.

Kitchen:
85" x 32" = 2,720 sqf.

A
Large Dining Room:
85" x 85" = 7,225 sqf.

B
Medium Dining Room:
85" x 45" = 3,825 sqf.

C
Small Dining Room:
32" x 17" = 544 sqf.

Men Washroom:
32" x 10" = 320 sqf.

Women Washroom:
32" x 13" = 416 sqf.

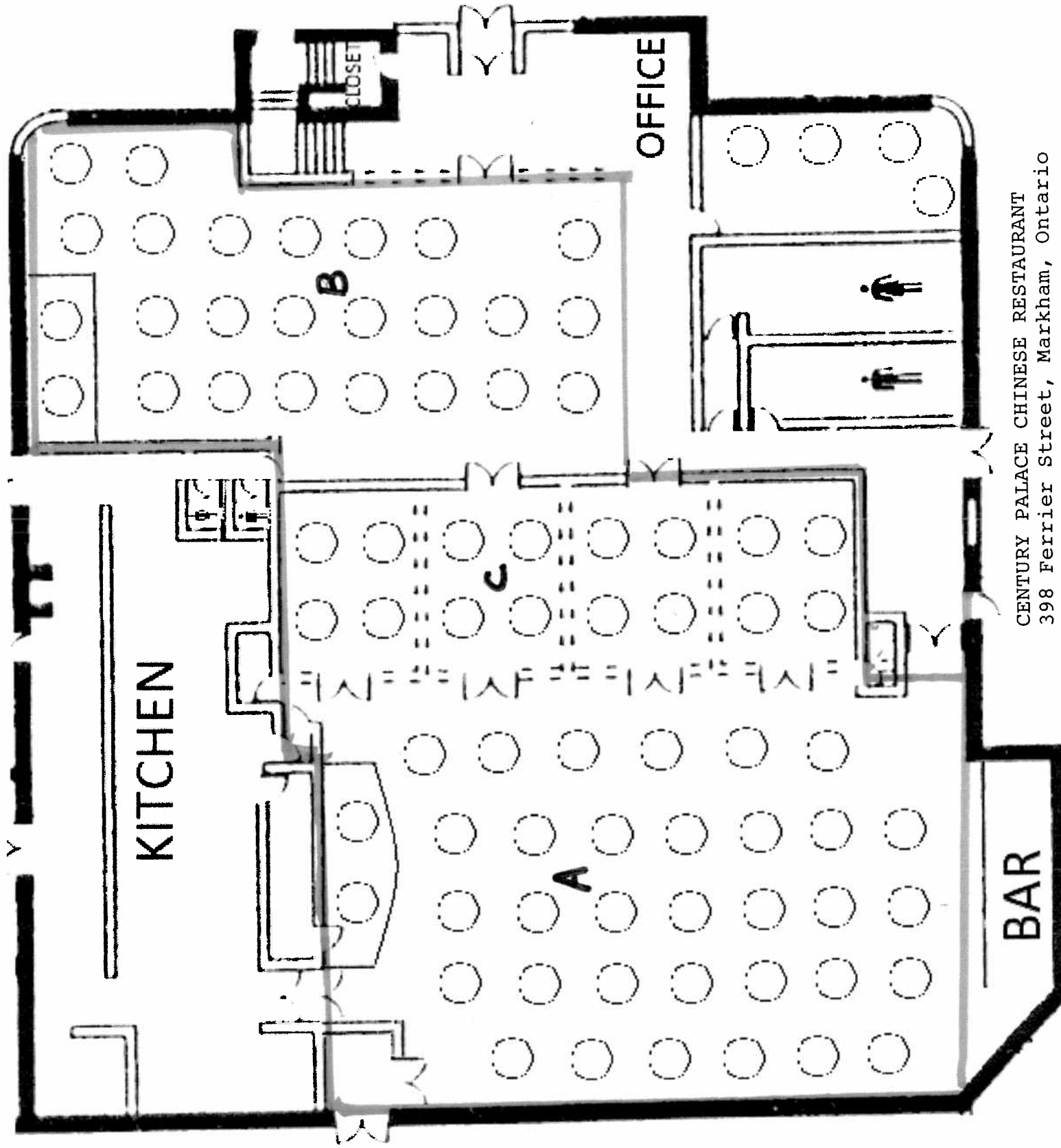
Men Staff Washroom:
5.5" x 5.5" = 30.25 sqf.

Women Staff Washroom:
5.5" x 5.5" = 30.25 sqf.

Office:
37" x 20" = 740 sqf.

Closet:
9.4" x 8.9" = 83.66 sqf.

Total:
16,194.16 sqf.



CENTURY PALACE CHINESE RESTAURANT
398 Ferrier Street, Markham, Ontario

01. 雞絲春卷	SPRING ROLL (TWO)	3.00
02. 百花蝦蚧拼	DEEPIED STUFFED CRAB CLAW (ONE)	3.50
03. 龍蝦沙律	FRESH LOBSTER SALAD (ORDER IN ADVANCE)	Seasonal Price
04. 大蝦沙律	PRAWN SALAD (ORDER IN ADVANCE)	18.00

	例	半隻	一隻
	REG	HALF	WHOLE
05. 乳豬拼盆	SUCKLING PIG AND ROASTED MEAT PLATE	13.00	--
06. 化皮乳豬	BARBECUED SUCKLING PIG	12.00	70.00 140.00
07. 燒味拼盆	ROASTED MEAT COMBINATION	11.00	--
08. 脆皮燒鴨	ROASTED DUCK	7.95	11.00 22.00
09. 桶子油雞	SOYA CHICKEN	7.95	9.00 18.00
10. 蜜汁叉燒	BARBECUED PORK	7.95	--
11. 貴妃鳳爪	MARINATED CHICKEN FEET	6.95	--
12. 海蜆汾蹄	JELLY FISH WITH PORK HOCK	9.50	--
13. 皮蛋酸薑海蜆	JELLY FISH W/ PRESERVED EGG AND GINGER	7.95	--

	每位	例
	PER PERSON	REG.
14. 紅燒蚧肉翅	BRAISED SHARK'S FIN SOUP W/ CRABMEAT	13.50 55.00
15. 紅燒雞絲翅	BRAISED SHARK'S FIN W/ CHICKEN SOUP	13.50 55.00
16. 清湯大生翅	SHARK'S FIN AND SUPREME CLEAR SOUP	-- 90.00
17. 紅燒大生翅	BRAISED SHARK'S FIN SOUP	20.00 75.00
18. 紅燒鮑翅	BRAISED SUPREME SHARK'S FIN SOUP	20.00 90.00
19. 炒桂花魚翅	PANFRIED SHARK'S FIN W/ BEAN SPROUT AND EGG	-- 18.00

	每位	例
	PER PERSON	REG.
20. 海鮮酸辣湯	HOT AND SOUR SOUP W/ SEAFOOD	3.25 8.95
21. 瑤柱竹筴海皇羹	SEAFOOD THICK SOUP W/ CONPOY AND BAMBOO FUNGUS	3.25 11.00
22. 花膠鴨絲羹	SHREDDED DUCK W/ FISH MAW THICK SOUP	-- 11.00
23. 西湖牛肉羹	MINCED BEEF THICK SOUP	3.25 9.50
24. 蚧肉粟米羹	SWEET CORN SOUP W/ CRAB MEAT	3.25 9.50
25. 雞粒粟米羹	SWEET CORN SOUP W/ DICED CHICKEN	3.25 9.50
26. 鮮蝦雲吞湯	SHRIMP WONTON SOUP	3.25 9.50
27. 草菇雞片湯	SLICED CHICKEN W/ MUSHROOM CLEAR SOUP	-- 9.50

	每位	例
	PER PERSON	REG.
28. 婆掌鮮鮑片	BRAISED SLICED ABALONE W/ BICHE-DE-MER AND GREEN	-- 48.00
29. 碧綠鮮鮑片	BRAISED SLICED ABALONE W/ GREEN	-- 45.00
30. 瑤柱原隻鮮禾麻	BRAISED WHOLE ABALONE	16.00 --

雞類 CHICKEN

	例 REG	半隻 HALF	一隻 WHOLE
31. 脆皮炸子雞 DEEPFRIED CRISPY CHICKEN	--	10.50	20.00
32. 翡翠上湯雞 STEAMED CHICKEN W/ GREEN	--	11.00	21.00
33. 世紀一品燒雞 BARBECUED CHICKEN A LA CENTURY	--	11.00	21.00
34. 南乳吊燒雞 BARBECUED CHICKEN W/ BEANCURD SAUCE	--	11.00	21.00
35. 金華玉樹雞 STEAMED BONE LESS CHICKEN W/ HAM AND GREEN	--	15.00	30.00
36. 原粒豆豉雞 PANFRIED CHICKEN W/ SOYA BEAN AND GARLIC	9.50	--	--
37. 西檸煎軟雞 FRIED BONELESS CHICKEN W/ LEMON SAUCE	--	11.00	21.00
38. 腰果炒雞丁 SAUTEED DICED CHICKEN W/ CASHEW NUTS	9.95	--	--
39. 核桃炒雞丁 SAUTEED DICED CHICKEN W/ WALL NUTS	9.95	--	--
40. 咕嚕雞球 DEEP FRIED CHICKEN BALLS IN SWEET AND SOUR SAUCE	9.95	--	--

鴨鵲類 DUCK, PIGEON

	半隻 HALF	一隻 WHOLE
41. 北京片皮鴨 BARBECUED PEKING DUCK		27.00
42. 八珍扒大鴨 BRAISED DUCK W/ ASSORTED		27.00
43. 蒜茸香酥鴨 CRISPY DUCK W/ TARO		25.00
44. 羅漢扒大鴨 BRAISED DUCK W/ 10-HON VEGETABLES	--	25.00
45. 脆皮燒乳鴿 ROASTED PIGEON	預定	15.00
46. 豉油皇乳鴿 PIGEON IN SOYA SAUCE	預定	15.00
47. 菜片乳鴿球 PANFRIED MINCED PIGEON SERVED W/ LETTUCE	預定	16.00

海鮮 SEAFOOD

48. 油泡明蝦球 SAUTEED CRYSTAL PRAWNS	15.00
49. 碧綠明蝦球 SAUTEED PRAWNS W/ GREEN	13.00
50. 吉列明蝦球 DEEP FRIED PRAWNS W/ SWEET AND SOUR SAUCE	13.00
51. 清炒鮮蝦仁 SAUTEED SHRIMPS	13.00
52. 四川鮮蝦仁 SAUTEED SHRIMPS SZECHUAN STYLE	13.00
53. 腰果鮮蝦仁 SAUTEED SHRIMPS W/ CASHEW NUTS	13.00
54. 滑蛋鮮蝦仁 SHRIMPS W/ SCRAMBLED EGGS	10.50
55. 英極煎大蝦 FRIED SHRIMPS IN SHELL W/ HOUSE SAUCE	11.00
56. 椒鹽焗中蝦 FRIED SHRIMPS IN SHELL W/ SPICY SALT	10.50
57. 油泡三鮮 SAUTEED SEAFOOD COMBINATION	14.50
58. 時菜三鮮 SAUTEED SEAFOOD COMBINATION W/ VEGETABLES	13.00
59. 椒鹽鮮魷 FRIED CUTTLE FISH W/ SPICY SALT	10.50
60. 碧綠花枝片 SAUTEED SQUID W/ VEGETABLES	10.50
61. 粟米會班塊 DEEP FRIED FISH FILLET W/ SWEET CORN	10.50
62. 吉列石班塊 DEEP FRIED FISH FILLET W/ SWEET & SOUR SAUCE	10.50

豬、牛類 BEEF, PORK

63. 黑椒焗牛柳	FILLET STEAK W/ BLACK PEPPER	11.50
64. 中式煎牛柳	FILLET STEAK CHINESE STYLE	11.50
65. 雀巢七彩牛柳絲	SHREDDED BEEF IN PHOENIX NEST	10.50
66. 豉椒炒牛肉	SLICED BEEF W/ GREEN PEPPER IN BLACK BEAN SAUCE	9.95
67. 雙冬炒牛肉	PAN FRIED SLICED BEEF W/ MUSHROOM & BAMBOO SHOOT	9.95
68. 京都焗肉排	FRIED SPARE-RIBS CAPITAL STYLE	8.95
69. 椒鹽焗肉排	FRIED SPARZ-RIBS W/ SPICY SALT	8.95
70. 菠蘿咕嚕肉	SWEET AND SOUR PORK W/ PINEAPPLE	8.95
71. 鹹魚蒸肉餅	SETAMED MINCED PORK W/ SALTED FISH	11.50

蔬菜類 VEGETABLES

72. 增城漢上素	BRAISED LO-HON VEGETABLES	8.95
73. 瑤柱扒豆苗	BRAISED SNOW BEAN SPROUT W/ SHREDDED CONPOY	14.80
74. 蚧肉扒時蔬	SAUTEED SEASONAL BEGETABLES W/ CRABMENT SAUCE	11.00
75. 葡汁焗三蔬	BAKED MIXED VEGETABLES W/ MILD CURRY SAUCE	11.00
76. 炒唐生菜	PANFRIED MIXED VEGETABLES	8.95
77. 香煎琵琶豆腐	DEEP FRIED MASHED BEAN CURD W/ VEGETABLES	9.95
78. 麻婆豆腐	BRAISED BEAN CURD W/ MINCED PORK	8.95
79. 潮州炸豆腐	EDDP FRIED BEAN CURD	7.95
80. 北菇扒菜膽	BRAISED VEGETABLES W/ BLACK MUSHROOMS	10.50

飯、麵類 RICE & NOODLES

81. 廣東炒麵	CANTONESE FRIED EGG NOODLES	12.00
82. 牛肉炒麵	FRIED EGG NOODLES W/ BEEF	8.50
83. 肉絲炒麵	FRIED EGG NOODLES W/ SHREDDED PORK	8.50
84. 海鮮炒麵	FRIED EGG NOODLES W/ SEAFOOD	12.00
85. 干燒伊麵	BRAISED E-FU NOODLES	8.50
86. 星洲炒米	FRIED RICE VERMICELLI SINGAPORZ STYLE	8.50
87. 干炒牛河	FRIED RICE NOODLES W/ BEEF AND SOYA SAUCE	8.50
88. 楊州炒飯	FRIED RICE W/ SHRIMP AND PORK	8.50
89. 鴛鴦炒飯	FRIED RICE W/ SHRIMP AND CHICKEN IN TWIN SAUCE	15.00
90. 雞粒炒飯	FRIED RICE W/ DICED CHICKEN	8.50
91. 福建炒飯	FRIED RICE W/ CONPOY AND CHICKEN	15.00

甜品類 DESSERT

	每位 PER PERSON	例 REG.
92. 時果布甸	SEASONAL FRUIT PUDDING	2.50
93. 養顏雙皮奶	DOUBLE BOILED FRESH MILK	2.50 8.00
94. 香滑椰汁糕	COCONUT JUICE PUDDING	2.50
95. 蓮子紅豆沙	RED BEAN CREAM W/ LOTUS SEED	2.50 8.00
96. 荔芋西米露	SAGO CREAM W/ TARO	2.50 8.00