

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

ASOKA

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

905-554-6666

Contact name/Nom de la personne à contacter

VICK

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

416-873-3855

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)

60 MAIN STREET Unit 19A MARKHAM

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

Date



Pick

Town of Markham

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 ☒ N/A

4. a) The maximum seating capacity will be 90 **persons.** *Indoor*

b) Where the restaurant is existing, the previous seating capacity was 36 *Outdoor -* 90 **persons.**

5. a) Was this premises previously used as a restaurant?

☒ Yes ☐ No (Note: If the answer to this question is no, a building permit will be required)

b) If this premises was previously used as a restaurant, is any construction or alteration proposed?

☒ Yes ☐ No (If the answer to this question is yes, a building permit will be required)

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

☐ Yes Permit No. _____

☒ No Provide 1 copy of the floor plan showing the dimensioned floor layout, floor areas to be licenced, seating arrangements, washrooms (show fixtures) and exits.

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

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

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

10. What is the nearest major intersection to the proposed location? HWY 7 & HWY 8

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

12. a) Your name (Please print)

VICTOR NATH

b) Contact Telephone No.

Bus: 416-873-3855 - 905-554-6116

Res: 416-873-3855

c) The restaurant's name

ASOKA

RESTAURANT FLOOR AREA

RESTAURANT AREA 1664 SQFT
PATIO AREA 690 SQFT

RATIO OF PATIO FLOOR AREA TO RESTAURANT FLOOR AREA = 40%

SEATING CAPACITY

NUMBER OF RESTAURANT SEATING = 90
NUMBER OF PATIO SEATING = 36

RESTAURANT

101
1664 SF
TOTAL INTERIOR SEATING: 90

WOMEN'S WASHROOM

102
98 SF

KITCHEN

103
884 SF

VESTIBULE

105
194 SF

MEN'S WASHROOM

104
86 SF

PATIO

107

696 SF

TOTAL EXTERIOR SEATING: 36

1 1/F PLAN - SEATING DIAGRAM 2
SK-2 1" = 10'-0"

DAVID JOHNSTON ARCHITECT

No 8 Maple Lane
Unionville, Ontario L3R 1R2
Phone (905) 479 - 9992
Fax: (905) 479 - 9985

Drawn by **KT** Date **JUN 2009**

Scale **1" = 10'-0"**

DRAWING NAME

SEATING PLAN

Project Number **09005**

SHEET NUMBER

SK-2

60 MAIN ST.

**UPPER FLOOR UNIT, 60 MAIN STREET MARKHAM
MARKHAM, ONTARIO**

No.	Description	Date	By
1	LIQUOR LICENSE PERMIT APPLICATION	JUL 13, 09	KT

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ignite senses | destroy inhibitions

welcome to our family

indian tradition brings friends and family together to share in the joy of dining together. with love we present the following...

to start

pakorras w/ tamarind chutney	7
vegetable samosas w/ mint-cilantro chutney	7
beef samosas w/ sweet chilli sauce	8
coconut curried calamari	11
grilled prawns w/ fresh mango salsa	12

soups & salads

lentil dhaal & wilted spinach	6
mixed herb salad w/ toasted cashews & pomegranate	6
pan seared duck breast w/ mango salad	12

main entrees

home made paneer & mushrooms in light cream curry // basmati	16
slow roasted eggplant w/ minted peas & lentils // meththi roti	17
trio of vegetables // carrots & cilantro // curried rutabaga // spinach aloo w/paratha	17
chicken tikka masala // tandoori roasted chicken w/ basmati	17
tandoori roasted chicken w/ butter sauce // wilted rrpini & naan	19
charbroiled pork loin w/ potatoes in vindaloo curry // punjabi pilau	18
lamb chops in korma w/roasted nuts // punjabi pilau	21
fresh grilled salmon & halibut w/ mango salsa // basmati	24

sides

bhartha // roasted cinnamon eggplant	5
curried rutabaga	5
spinach aloo	5
papadum w/ mango chutney	3
raita // yogurt mixed with cucumber & mint	3
pickled ginger, carrots, & chillies	3
basmati rice	3
punjabi pilau	4

bread

naan bread	3
meththi roti // unleavened ferugreek layered bread w/ whipped butter	3
paratha // unleavened butter layered bread w/ mango pickle	4

DRINKS LIST

BEERS

Kingfisher (Indian)
Heineken
Corona
Creemore Premium
Sleeman Ale
Sleeman Dark
Coors Light
Canadian

MIXES

All our Martinis and Margaritas are hand shaken and contain 1.5oz liquor

Screw Driver
Ceasar
Dry Martini
Apple Martini
Mango Martini House specialty
Cosmopolitan
DHABA's Dirty Martini House specialty
Nimboo Margarita
Eemlee Margarita Chef's choice
Mango Margarita
Strawberry Margarita
Mango Fizz (Non-Alc)
Fruit Punch (Non-Alc)

All Margaritas can be served as Daiquiris of Your choice

SPIRITS

Vodka Grey Goose
Gin Bombay Sapphire
Bacardi Clear or Dark
Canadian Club
Rye Whisky
Tequila
Red Label J.W.
Black Label J.W.
Gold Label J.W.
Chivas Regal
Crown Royal
Bourbon "Woodford Reserve"
Jack Daniels
Glenfiddich 12yrs old
Bruichladdich 15yrs old Islay Single Malt
Glenmorangie 18yrs old Highland Single Malt

BEVERAGES

Fresh Lime Soda Sweet / Salted

Mango Lassi or Mango Shake
Lassi Sweet / Salted
Tea / Coffee
Masala Chai
Juices of choice
Orange/ Litchi / Apple / Mango / Cranberry
Cold Coffee
Coke / Sprite / Ginger Ale
Nestea
Spring Water
Perrier Water

WINE LIST

RED by Glass

Conchy Toro, Cab. S. Merlot	Chile
Lindmens, Shiraz	Aus
Sula, Cab. Sauv. Shiraz	Ind
Masi, Valpolicella	Ita
Carmen, Reserve, Merlot	Chlie
Chianti Rufina D.O.C.G	Ita
Pinot Noir, Louis Latour	Fra
Wolf Blass, Yellow Lbl. (Cabernet Sauvignon)	Aus
Chateaufort-du-pape (MOUSSET)	Fra

WHITE by Glass

Chardonnay, E & J Gallo	USA
Sauvignon Blanc, Jack. Triggs	Can
Soave, Masi	Ita
Sauvignon Blanc, Sula winery	Ind
Reisling, 00 "Reserve" VQA (Cave Springs Cellars)	Can
Pinot Grigio, Santa Margherita	Ita
Gewurztraminer, Alsace	Fra

ROSE by Glass

Rose d'Anjou	Fra
Beringer W. Zinfandel	USa

CHAMPAGNE & SPARKLING WINE

Henkell Trocken Brut	Ger
Moet & Chandon Brut Imperial	Fra
Veuve Clicquet-Ponsardin (Vintage Réserve) Brut	Fra
La Grande-dame AC Champagne Veuve Clicquet-Ponsardin	Fra

RED BOTTLE 750ml

Gamay, VQA Henry of Pelham	Can
Perrin Reserve, Cotes du Rhone	Fra
Cannonau di sardegna, 98 "Reserve" DOC	Ita
Beaujolais-Villages, 01 Louis Jadot	Fra
Mouton Cadet Bordeaux	Fra
Merlot, Bordeaux	Fra
Pinot Noir, Louis Latour	Fra
Shiraz, Rosemount Estate South of	Aus
Shiraz, Cab. Sauv. Red Label South of	Aus
Cab.Sauv"Reserve"00 VQA Okangn. Valley	Can
Chianti Classico, 01 DOCG Tuscany Ita	Ita
Shiraz Classic, Grey Label Aus	Aus
Shiraz, Wolf Blass Premium Selection Aus	Aus
Merlot, 00 Napa Valley, Sterling	USA
Amarone, 99 Della Valpollichella DOCTideschi	Ita
Chateauneuf-du-pape Pere Anslem La Fiole	Fra
Chateauneuf-du-pape, 99 Le Bernardine	Fra
Cab.Sauvignon, 99 Napa Valley, R. Mondavi	USA
Cab.Sauvignon, 98 Knights valley Beringer	USA
Barolo, 98 DOCG Giacomo Ashcheri	Ita
Brunello Di Montalcino, 98 DOCG Castello Banfi	Ita

DESSERTS

Ice Wines

'INDIAN SUMMER' RIESLING (V) 59
Select Late Harvest, VQA Niagara Peninsula , 375ml
(Cave Spring Cellars)
This wine was vinified from Riesling grapes which were left on the vine until late autumn to concentrate their natural sugars and flavours.

VIDAL ICEWINE (V) 19
VQA Niagara Peninsula, 50ml
(Inniskillin Wines)
A sweet little offering for those who have never tried Ice wine.

Brandy

Remy Martini Cognac V.S.O.P 9
ANTIQUE Hine's Cognac 15
Remy Martini X.O 20

Liquers

Kahlua 6
Baileys 6
Drambuie 6
Triple Sec 6
Sambuca 6
Crème de menthe 6
Malibu 6
Grand Marnier 7
GRAND MARNIER 100TH ANNIVERSARY 20
Medium-deep amber colour; rich orange aromas with vanilla and spice notes;
Balanced palate with a rich, long finish. Made from a blend of cognacs, aged up to 25 yrs.

Desserts

Pistachio Kulfi 5
Home made ice cream made with pistachio, almonds and cashew nuts.

Mango Kulfi 6
Home made mango pistachio ice cream.

Rice Puding 5
Home made rice pudding with cashew nuts, served cold.

Gulab Jamun 5
Exotic milk-puffs soaked in homemade rose sugar syrup, garnished with fresh pistachios.

Rasmalai 6