

VILLAGE OF LOMBARD
REQUEST FOR BOARD OF TRUSTEES ACTION
For Inclusion on Board Agenda

 X Resolution or Ordinance (Blue) X *Waiver of First Requested*
 Recommendations of Boards, Commissions & Committees (Green)
 Other Business (Pink)

TO: PRESIDENT AND BOARD OF TRUSTEES

FROM: Scott Niehaus, Village Manager

DATE: May 7, 2018 (B of T) Date: May 17, 2018

TITLE: Title 11, Chapter 112, Section 112.13(A) – Alcoholic Beverages
Yard House, 2301 Fountain Square Drive

SUBMITTED BY: Keith T. Giagnorio
Local Liquor Control Commissioner
Village President

BACKGROUND/POLICY IMPLICATIONS:

Attached for your consideration is an ordinance amending Village Code reflecting an increase in the Class "A/B-III" liquor license category by one and granting a liquor license to Yard House USA, Inc. d/b/a Yard House located at 2301 Fountain Square Drive, effective June 1, 2018.

The applicant is requesting a waiver of first reading in anticipation of their projected opening date.

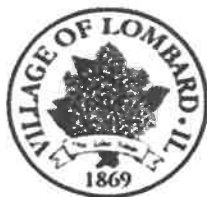
Please place this item on the May 17, 2018 Board of Trustees agenda for consideration.

Fiscal Impact/Funding Source:

Review (as necessary):

Village Attorney X _____	Date _____
Finance Director X _____	Date _____
Village Manager X _____	Date _____

NOTE: All materials must be submitted to and approved by the Village Manager's Office by 12:00 noon, Wednesday, prior to the Agenda Distribution.



MEMORANDUM

TO: Scott Niehaus, Village Manager

FROM: Keith Giagnorio
Local Liquor Control Commissioner
Village President

DATE: May 17, 2018

SUBJECT: **Yard House – 2301 Fountain Square Drive
Liquor License Request**

Staff has received a liquor license application requesting a Class “A/B-III” liquor license from Yard House USA, Inc. d/b/a Yard House located at 2301 Fountain Square Drive which would allow alcoholic beverages served as an adjunct to food service with no package sales allowed. Yard House is a proposed new restaurant that is being built on the former Champps Americana site. Yard House will offer a full service adult menu, a children’s menu as well as a variety of cocktails, craft beers and wines (see attached). The restaurant will also have a bar with approximately 31 seats.

Yard House’s anticipated opening date is late July, 2018 but they are requesting consideration of their liquor license to be effective as of June 1, 2018 in order to set up vendors, stock, hire and train employees.

Attached is an ordinance increasing the number of entries in the Class “A/B-III” liquor license category by one, effective June 1, 2018, and issuing a liquor license to Yard House USA, Inc. d/b/a Yard House

The applicant is requesting a waiver of first reading due to the Board’s summer schedule and to accommodate their anticipated timeline.

/jd

**Yard House USA, Inc.
d/b/a Yard House #8377
Lombard, IL**



Yard House

ABOUT YARD HOUSE

Description of the operation of the Restaurant

When Yard House opened in 1996 in Long Beach, California, it revolutionized the restaurant industry.

Food is the soul of our restaurant. Every day, our kitchen prepares over 100+ menu items from scratch. This means that our team builds that item from its raw ingredients and does not use any pre-prepared ingredients, sauces, or even garnishes. Even the biscotti that frames our cappuccino is prepared each morning. We believe it is important because we take ownership of our food and ensure the highest quality of care to make every dish great. We strive to ensure that our ingredients are the freshest available and meet the needs of our guest. Not only does this mean finding the best and the freshest, but also the most relevant ingredients to our guests as well. Our chefs are immersed in the world's emerging food trends and bring forward new tastes and dishes based on these innovations and regions, such as bringing in saffron spice from the Middle East. Our menu ranges from classic favorites with a twist to new, innovative items made approachable by design. Our chefs are inspired by discovering food around the world. A menu item might be developed around an ingredient or preparation style that they come across in their travels or by an entire region's influence on food. Our open kitchen keeps everyone entertained as entrees are prepared.



Yard House

Secondary and ancillary to the food sales are alcohol sales. Like the food, Yard House puts an equal amount of innovation, quality and thought into the alcoholic beverages that complement the substantial food menu. They provide a 350-tap draft beer system. Nearly 20 years and 59 restaurants later, Yard House still leads the way with great food, classic rock and a vast selection of draft beer while evolving into an award-winning dining destination known for its menu of American favorites, crafted cocktails and endless fleet of tap handles featuring the best American craft beers and imports.

Description of what the atmosphere and Brand of the Restaurant is all about

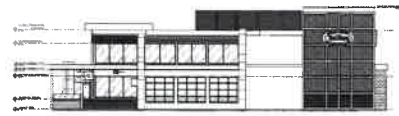
The exhibition kitchen creates more than 100 items made from scratch infused with quality ingredients and globally inspired flavors. The menu includes everything from shareable plates and appetizers to grilled burgers, steaks and seafood. Each Yard House has its own distinct beer list with a handful of taps reserved for local and regional brewers along with an offering of seasonal and small-batch selections as part of its rotating "Onk!board Series." The glass-enclosed keg room showcases hundreds of steel barrels containing some 4,000 gallons of beer that flow to the center island bar through an extensive network of tubing positioned overhead where it's served ice-cold by the pint, 9-ounce shotty, goblet or half-yard glass container. Yard House is also well-known for its classic and alternative rock boasting a library of 5,000 songs, with each location having its own distinct playlist. Yard House is open daily for lunch, dinner and late-night dining for the full range of customer including an important children and family demographic.

Description of the type of Guest that visits the Restaurant

Yard House is great for any occasion and accommodates a wide variety of guests including foodies, beer enthusiasts and families and the children's menu is great for our pint-sized guest.



**Exterior Elevations
East & South**



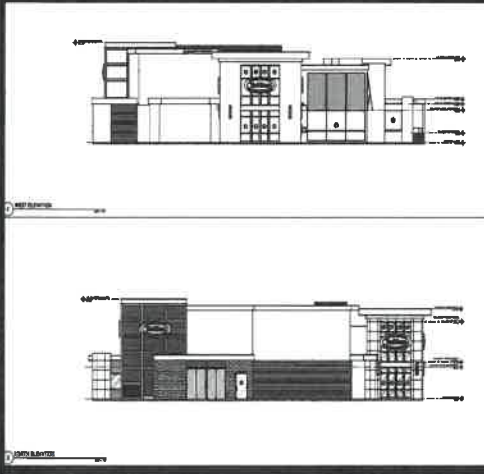
01 EAST ELEVATION



02 SOUTH ELEVATION

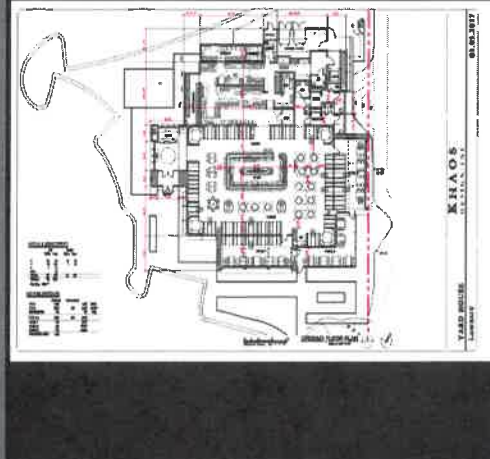


Exterior Elevations West & North



Yard House

Ground Floor Plan



Yard House

Fact Sheet

APPLICANT:	Yard House USA, Inc.
PARENT COMPANY:	Darden Restaurants, Inc., whose stock is publicly traded on the New York Stock Exchange
LICENSE FILED FOR:	Alcoholic Beverage
PROPERTY LEASED FROM:	Buherma #21 LLC
SEATING:	374 seats (only 31 bar seats)
SQUARE FOOTAGE:	Approx. 9,518 square foot ground floor
PROPOSED OPENING DATE:	5/21/2018
EMPLOYEES:	Approximately 150-200
HOURS OF OPERATION:	Sunday – Thursday – 11 a.m. to 1 a.m. Friday & Saturday – 11 a.m. to 2 a.m.
LUNCH:	Daily – 11 a.m. – 5 p.m.
FOOD LAST CALL:	Sunday – Thursday – 12 a.m. Friday & Saturday – 1 a.m.
ALCOHOL LAST CALL:	Sunday – Thursday – 12:00 a.m. Friday & Saturday – 1:20 a.m.
PROJECTED REVENUE:	64% Food, 36% Alcohol

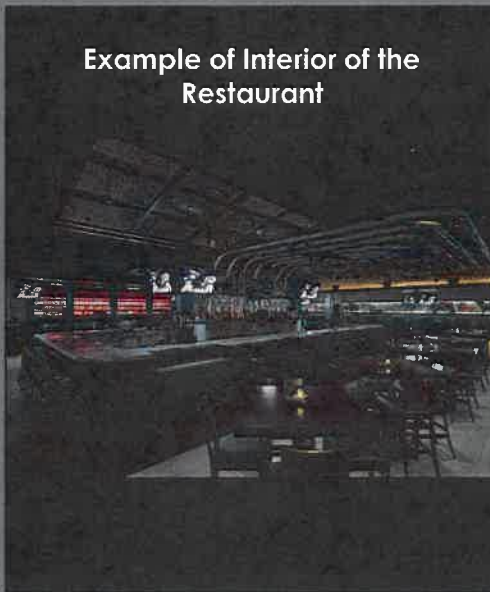
IN-HOUSE ALCOHOL TRAINING PROGRAM:

Yard House has an extensive alcohol awareness training program which addresses the following:

- Proper carding procedures
- Acceptable ID's
- Spotting the Fakes
- Signs of Intoxication
- Preventive Measures
- Guidelines for Dealing with an intoxicated guest
- Employee is tested and signs "Service of Alcohol Commitment" which, in addition to adhering to all they have learned above, also includes:
 - Promise to card anyone who looks under 35 – including acknowledgment that failing to card someone under the age of 31 results in termination and failing to card a guest between the ages of 31-35 results in a Final Written Warning.

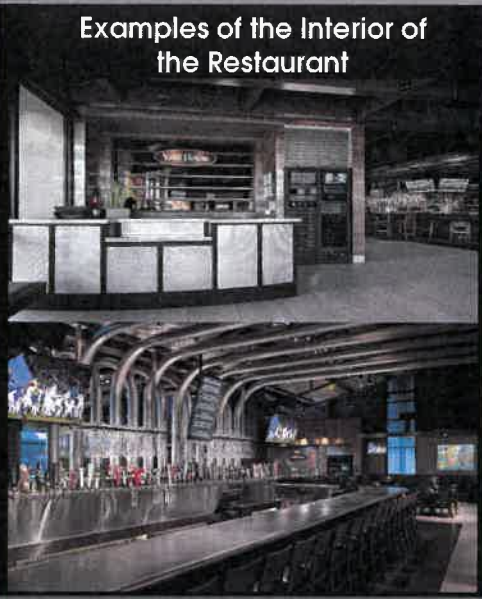
Yard House

Example of Interior of the Restaurant



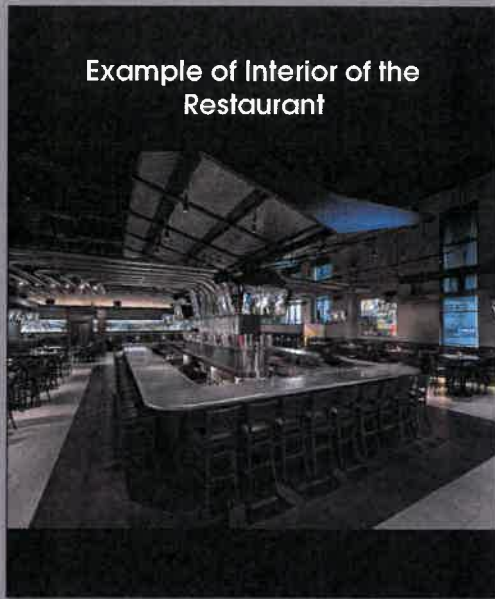
Yard House

Examples of the Interior of the Restaurant



Yard House

Example of Interior of the Restaurant



Yard House

Sample Menu

	APPETIZERS
SHAKERS	PIZZA
STARTERS	HAPPY HOUR
ENTREES	
DESSERTS	

Yard House

Sample Menu

	APPETIZERS
SHAKERS	PIZZA
STARTERS	HAPPY HOUR
ENTREES	
DESSERTS	

Yard House

Sample Menu

COCKTAILS

MARTINI'S	HOUSE CRAFTED COCKTAILS
angels on fire A hot martini with a spicy kick	angels on fire A hot martini with a spicy kick
citrus twist A refreshing martini with a citrus twist	citrus twist A refreshing martini with a citrus twist
classic martini A classic martini with a twist	classic martini A classic martini with a twist
dry martini A dry martini with a twist	dry martini A dry martini with a twist
spicy martini A spicy martini with a twist	spicy martini A spicy martini with a twist
signature martini A signature martini with a twist	signature martini A signature martini with a twist

M.M.I.E'S

FRESH & SQUIPPY™

SPIRITS

The Yard House logo is at the bottom.

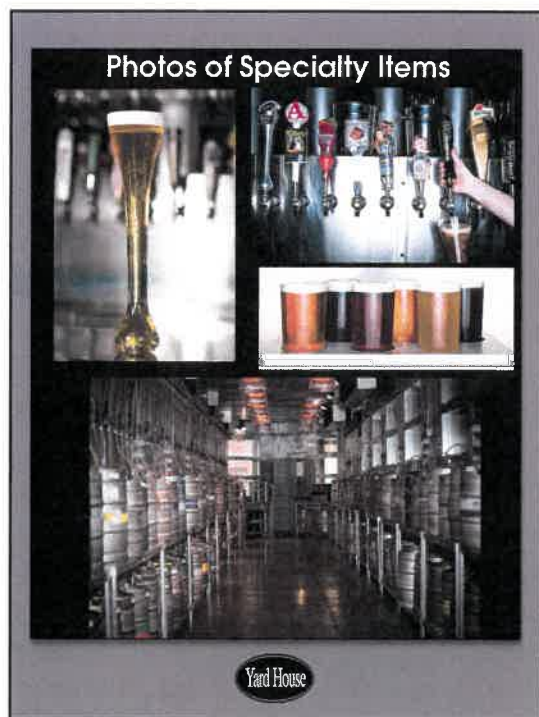
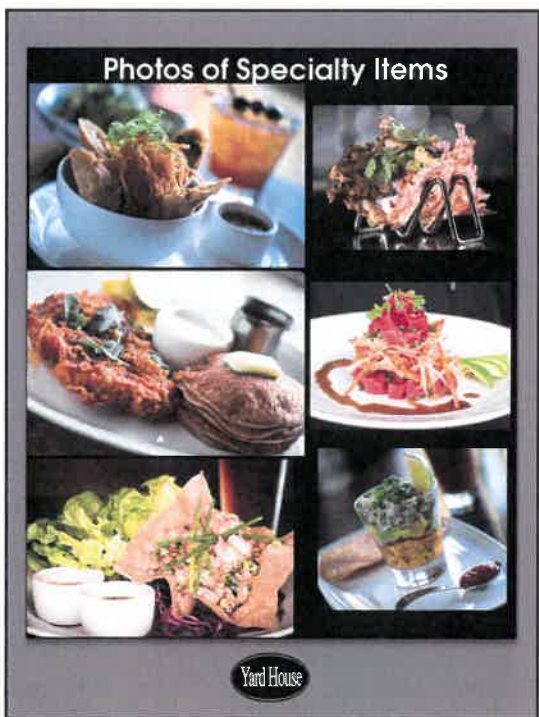
Sample Menu

WINE & SAKE

WHITES	REDS	SAKE
White wine A white wine with a twist	Red wine A red wine with a twist	Sake A sake with a twist
Signature white wine A signature white wine with a twist	Signature red wine A signature red wine with a twist	Signature sake A signature sake with a twist
House crafted white wine A house crafted white wine with a twist	House crafted red wine A house crafted red wine with a twist	House crafted sake A house crafted sake with a twist

HAPPY HOUR

The Yard House logo is at the bottom.



Photos of Specialty Items



Yard House

Career Opportunities

We are BEER... We are CLASSY ROCK... We are GREAT FOOD!

Our Restaurant Managers are responsible for leading exceptional Restaurant operations. They model and demonstrate leadership that is grounded in the Golden Rule. Successful performance is measured by consistent delivery of top-notch results through our systems, methods and procedures from the perspective of all our stakeholders. This leads to sustained growth in sales and profits achieved through personal, people, business and results leadership.

Job Requirements preferred are a minimum of 2 years current, related management experience in a high volume, upscale or casual restaurant. We feel our Managers must possess a strong passion for running operations and guest service in addition to a working knowledge of high volume Bar/Beverage Operations. Proven ability to develop a team is as critical as a good working knowledge of systems, methods and procedures that contribute to great execution each and every day!

Our Management Structure is as follows:

- General Manager
- Assistant General Manager
- Operations Manager
- Executive Chef
- Bar/Back

Team Member positions include:

- Front Door Greeter
- Busser
- Food Runner
- Server
- Barback
- Bar/Utility
- Prep Cook
- Line Cook

Benefits:

- Flexible Schedules
- Weekly Pay
- Day Care Medical Coverage
- Retirement Plans
- Eye Care Savings Plan
- Paid Vacation
- Dining Discounts
- 401K Savings Plan
- Life Insurance

Yard House

ORDINANCE _____

**AN ORDINANCE AMENDING TITLE 11, CHAPTER 112,
SECTION 112.13(A) OF THE LOMBARD VILLAGE CODE IN
REGARD TO ALCOHOLIC BEVERAGES**

**BE IT ORDAINED BY THE PRESIDENT AND BOARD OF TRUSTEES
OF THE VILLAGE OF LOMBARD, DU PAGE COUNTY, ILLINOIS** as follows:

Section 1: That, effective June 1, 2018, Title 11, Chapter 112, Section 112.13(A) of the Lombard Village Code is amended by revising the entry relative to the Class "A/B-III" liquor license, contained therein, to read as follows:

Class "A/B-III" - 14

This increase in Class "A/B-III" liquor licenses reflects the issuance of a Class "A/B-III" liquor license to Yard House USA, Inc. who will be operating the business commonly known as Yard House located at 2301 Fountain Square Drive, Lombard.

Section 2: This Ordinance shall be in full force and effect from and after its passage and approval as required by law.

Passed on first reading this _____ day of _____, 2018

First reading waived by action of the Board of Trustees this _____ day of _____, 2018.

Passed on second reading this _____ day of _____, 2018, pursuant to a roll call vote as follows:

Ayes: _____

Nays: _____

Absent: _____

Approved by me this _____ day of _____, 2018

Keith T. Giagnorio, Village President

ATTEST:

Sharon Kuderna, Village Clerk