

**CITY OF NORTHGLENN
LIQUOR LICENSING AUTHORITY
November 4, 2013**

CALL TO ORDER Chairman Virgil Hall called a regular meeting of the Northglenn Liquor Licensing Authority to order on Monday, November 4, 2013 at 9:00 a.m. in City Hall Council Chambers, 11701 Community Center Drive, Northglenn.

ROLL CALL Present were: Chairman Virgil Hall, Vice Chairman John Clancy, Authority Members Terri Rikhoff, Gloria Mikan, and Maxine Foster.

ABSENT No one.

STAFF PRESENT Attorney Corey Hoffmann and Deputy City Clerk Andrews.

**APPROVAL
OF MINUTES:**
October 7, 2013 Minutes of the October 7, 2013 meeting were approved as presented.

**NEW LIQUOR LICENSE
APPLICATION –
PUBLIC HEARING**
Rare Hospitality
Management, Inc.
d/b/a Longhorn Steakhouse
100 E. 120th Ave., Bldg. B

Chairman Hall opened the public hearing on the new liquor license application filed by Rare Hospitality Management, Inc. d/b/a Longhorn Steakhouse. There were no objections to the jurisdiction of the Authority or procedure of the hearing.

Mr. Brian Proffitt, counsel for the applicant, was present on behalf of Foster Graham Milstein & Callisher, LLP. Mr. Proffitt provided a brief introduction of the application and asked for all testifying parties to be sworn in by the Deputy City Clerk.

Mr. Tracy Ovitt, present on behalf of Rare Hospitality Management, Inc., testified regarding the application, stating that he has been transferred from Longhorn Steakhouse in Evansville, Indiana to be the managing partner of the Longhorn Steakhouse establishment in Northglenn. Mr. Ovitt provided details regarding his experience with Rare Hospitality Management, Inc. and the overall business operation model. Mr. Ovitt stated that Rare Hospitality Management, Inc. is a division of Darden Companies, who also operate restaurant chains such as Capital Grill Steakhouse, Red Lobster, Olive Garden, Bahama Breeze, Yard House, and several others. Overall, Darden Companies operate 527 restaurants in Colorado and over 1,800 nationwide. Longhorn

Steakhouse will incorporate a wild western theme and provide a family oriented casual to upper-casual steakhouse dining experience. Of total sales, approximately 92% will come from food sales and 8% from alcohol beverage sales.

Mr. Ovitt further testified regarding the layout of the restaurant, staffing plan, and policies and procedures. There will be a half wall between the bar and dining area. Alcohol will be stored at the bar and in a locked cage storage facility at the back of the restaurant. There will be four managers on staff; a staff manager, a culinary manager, a service manager and an assistant service manager. Three to four managers will be on duty at any given time. Approximately 80 employees will receive two to three weeks of formal training before the restaurant opens for business. Training will encompass alcohol service policies and be provided by certified responsible vendor trainers. With regard to policy, Mr. Ovitt testified that identification will be checked for anyone under thirty years old or when age is in doubt. Customers will be only served one drink at a time and if more than two total drinks are ordered, the server must consult with a manager on duty before serving the third drink. Mr. Ovitt stated that the point of sale system asks for the customer's date of birth and that he is familiar with the layout of State of Colorado ID cards and drivers licenses. Mr. Ovitt testified that wine will be sold by the glass or bottle; if a bottle is not finished, a manager will cork the bottle and seal it in a bag for the customer to take and consume off premises. Lastly, Mr. Ovitt testified that Longhorn Steakhouse has a zero tolerance policy; any employee charged with an alcohol violation will be terminated immediately.

Mr. Ovitt addressed questions from the Authority and reiterated that the restaurant is family friendly. The bar area is relatively small and not a focal point of the establishment. There will not be a patio or any private rooms for hosting events.

Ms. Carol Johnson was present on behalf of Esquire Petitioning Services, LLC d/b/a Liquor Licensing Specialists. Ms. Johnson testified regarding the nature of the company, her experience, and the petitions that were circulated within a one-half mile radius of the proposed premises. Ms. Johnson testified that 100% of resident and business respondents signed in favor of the application, demonstrating strong support for the issuance of a new hotel and restaurant liquor license. Chairman Hall entered the petitions and report submitted by Esquire Petitioning Services, LLC d/b/a Liquor Licensing Specialists into the public hearing record.

Chairman Hall asked for any others wishing to speak either in favor or opposition of the application to come forward. There was no response and Chairman Hall closed the public hearing.

MOTION TO PASS

Mr. Clancy **MOVED** and it was **SECONDED** by Ms. Foster to approve the hotel and restaurant liquor license application submitted by Rare Hospitality Management, Inc. d/b/a Longhorn Steakhouse.

MOTION PASSED

There was no discussion and the motion **PASSED**.
IN FAVOR - Hall, Clancy, Rikhoff, Mikan, Foster.
OPPOSED - No one.
ABSENT - No one.

**REPORT OF CHANGES –
MANAGER
REGISTRATION**

Smashburger Acquisition,
LLC d/b/a Smashburger

Deputy City Clerk Andrews provided an overview of the report of changes submitted by Smashburger Acquisition, LLC d/b/a Smashburger to register Nichol Strole as the manager of the Northglenn Establishment.

MOTION TO PASS

Ms. Foster **MOVED** and it was **SECONDED** by Ms. Mikan to approve the report of changes as submitted by Smashburger Acquisition, LLC d/b/a Smashburger.

MOTION PASSED

There was no discussion and the motion **PASSED**.
IN FAVOR - Hall, Clancy, Rikhoff, Mikan, Foster.
OPPOSED - No one.
ABSENT - No one.

OTHER MATTERS:

None.

COMMUNICATIONS:

None.

ADJOURNMENT:

There being no further business, the meeting adjourned at 9:44 a.m.

LISA ANDREWS, CMC
Deputy City Clerk

VIRGIL HALL
Chairman