CITY OF NOVI CITY COUNCIL MAY 19, 2022



SUBJECT:

Approval of request to transfer ownership of escrowed 2021 Class C and SDM licensed business from Twelve Mile Crossing, LLC (a Texas Limited Liability Company), to Hub Stadium of Fountain Walk at Novi, LLC, transfer location from 44375 W 12 Mile Road, Ste G-147, Novi to 44175 W 12 Mile Road, Ste H-160, Novi, with new Sunday Sales Permit (AM), New Sunday Sales Permit (PM) for Class C license- Spirits and Mixed Spirit Drink, new Outdoor Service Area, new Dance-Entertainment Permit, new Sunday Sales Permit (PM) for SDM license- Mixed Spirit Drink, new (5) add bars, for a total of (6) bars.

SUBMITTING DEPARTMENT: City Clerk

BACKGROUND INFORMATION:

Hub Stadium of Fountain Walk at Novi, LLC requests to transfer ownership of an escrowed Class C and SDM licensed business from Twelve Mile Crossing, LLC (formerly Lucky Strike). Brian Hussey, owner of Hub Stadium of Fountain Walk at Novi, LLC has also owned Hub Stadium in Auburn Hills for the last five years and has 20 years of owner/operator experience in Michigan. The new Novi location will feature additional amenities, including meeting room facilities.

The general licensing policy as stated in Chapter 3 of the City Code states, at Section 3-13, that an applicant must demonstrate in particular that the proposed facility:

- (a) Will provide a service, product, or function that is not presently available within the city or that would be unique to the city or to an identifiable area within the city.
- (b) Is of a character that will foster or generate economic development or growth within the city, or an identifiable area of the city, in a manner consistent with the city's policies.
- (c) Represents an added financial investment on the part of a long-term business or resident with recognized ties to the city and the local community.

More specific review criteria are set forth at subsection 3-15(g), and in addition to the general information regarding the applicant and the facility or building at issue, they require a review of the benefits to the community of the proposed use:

- (3) Benefits to community:
- a. The effects that the issuance of a license would have upon the economic development of the city or the surrounding area.
- b. The effects that the issuance of a license would have on the health, welfare, and safety of the general public.
- c. Whether the applicant has demonstrated a public need or convenience for the issuance of the liquor license for the business facility at the location proposed, taking into consideration the following, together with other factors deemed relevant by the council:
- 1. The total number of licenses for similar establishments and/or operations in the city, considered both in terms of whether such number of similar establishments is needed and whether there may be a need for other types of establishments that could go unmet if the requested license were granted.
- 2. The proximity of the establishment to other licensed liquor establishments, the type of such establishments, whether such other establishments are similar to that proposed, and the anticipated impact of all such determinations.
- 3. Whether the proposed location is in an area characterized as developed, redeveloping, or undeveloped, and the anticipated impact of approving the newly proposed establishment in light of such character, taking into consideration the need for any type of additional licensed establishment in the area, and the need the particular type of establishment proposed.
- 4. The uniqueness of the proposed facility when contrasted against other existing or proposed facilities, and the compatibility of the proposed facility to surrounding architecture and land use.
- 5. The permanence of the establishment in the community, as evidenced by the prior or proposed contributions to the city or community by the applicant or business, and the extent to which the issuance of the license will assist in the further investment of the applicant or business in the city or the community.
- 6. The character and extent of investment in improvements to the building, premises, and general area.

RECOMMENDED ACTION:

Approval of request to transfer ownership of escrowed 2021 Class C and SDM licensed business from Twelve Mile Crossing, LLC (a Texas Limited Liability Company), to Hub Stadium of Fountain Walk at Novi, LLC, transfer location from 44375 W 12 Mile Road, Ste G-147, Novi to 44175 W 12 Mile Road, Ste H-160, Novi, with new Sunday Sales Permit (AM), New Sunday Sales Permit (PM) for Class C license- Spirits and Mixed Spirit Drink, new Outdoor Service Area, new Dance-Entertainment Permit, new Sunday Sales Permit (PM) for SDM license- Mixed Spirit Drink, new (5) add bars, for a total of (6) bars because the applicant will provide services that are unique to the shopping center, including curling, football bowling, and axe throwing, among other amenities, including meeting room facilities.

Brian Hussey

HUB (248) 364-4000

Brian @ thenubstadium.com



CITY OF NOVI CITY CLERK'S OFFICE 2022 MAR 29 P 12: 39

CITY OF NOVI, MICHIGAN

Liquor License Application

Questionnaires A and B

Questionnaires A and B are to be completed and returned to the Novi City Clerk's Office

Licensing Policy

This article establishes an application and review process for the issuance of both new licenses and the transfer of existing licenses into the city or between or among applicants. The process is intended to ensure that the individuals and entities seeking licenses from, or charged with operating licensed establishments within, the city meet certain minimum requirements as to criminal history, past conduct, and ongoing business operation standards. It requires city council review of application information in light of certain criteria that is established for purposes of identifying the kinds of facilities that qualify for a license. It reserves to the city any and all discretion afforded it under applicable law relating to the issuance of licenses.

As a general matter of policy, applicants for a license will need to demonstrate an identifiable benefit to the city and its inhabitants resulting from the granting of the license. While all of the criteria set forth in this article are relevant to the decision whether to grant a license, an applicant must demonstrate in particular that the proposed facility:

- (a) Will provide a service, product, or function that is not presently available within the city
 or that would be unique to the city or to an identifiable area within the city;
- (b) Is of a character that will foster or generate economic development or growth within the city, or an identifiable area of the city, in a manner consistent with the city's policies; or,
- (c) Represents an added financial investment on the part of a long-term business or resident with recognized ties to the city and the local community.

The weight to be given to each item of the criteria identified in this article, and the determination whether a particular applicant meets or satisfies those criteria is intended to be within the sole discretion of the city council.

Requirements and Procedures

- Complete the Michigan Liquor Control Commission Application. Contact M.L.C.C. in Lansing at 517-322-1400 or toll free 1-866-813-0011.
- Fully complete the Novi Liquor License Application Questionnaires A and B and return them
 to the City of Novi Clerk's Office within 30 days. Complete Questionnaire C and return it to
 the Novi Police Department within 30 days.
- Please review and include with the applicant's initial cover letter, a response to the Novi Alcoholic Liquor Ordinance, Article II, Section 3.14 (a) Facilities for which new licenses may be granted.
- 4. Attach a <u>non-refundable</u> application fee of \$1,000.00, plus \$210.00 for each person with a financial or management interest in the application including, but not limited to, partnership partners, corporate officers and directors. Please make the check payable to the City of Novi.
- 5. *Site Plan (1 copy signed and sealed by a registered architect/engineer). If the facility is to be located in a proposed building for which site plan approval has not yet been obtained, or in an existing building that is to be remodeled, you must submit a conceptual site plan showing the proposed building and the relationship of the building to the surrounding properties and their uses.
- 6. *Building Façade Plan (1 copy signed and sealed by a registered architect/engineer) all sides, including signage. If the proposed building final site plan has been previously approved by the Novi Planning and Community Development Department and there are no changes, then please submit a letter of verification stating there will be no such changes along with this application.
- 7. *Interior Plan with seating arrangement (1 copy signed and sealed by a registered architect/engineer). If the proposed interior has been previously approved by the City of Novi Building Department and there are no changes, then please submit a letter of verification stating there will be no such changes along with this application.
- 8. One full copy of the **menu**.
- Administrative Special Land Use (see next page).
- 10. Provide any other information pertinent to the applicant and operation of the proposed facility that may be required by the Novi Alcoholic Liquor Ordinance, Article II.

*No site plan, building façade plan, interior plan or any part thereof, may be changed by the applicant once they have received approval in conjunction with the liquor licensing process. Applicant must submit separate plans and fees as required by other City of Novi departments and consultants in accordance with standard review procedures, if applicable.

Administrative Special Land Use

In addition to the Liquor License procedures noted above, any new establishment serving alcoholic beverages, and/or any expansion or significant change of site plan for an existing establishment, will need to follow the administrative Special Land Use public hearing process through the Community Development Department. The following must be submitted <u>directly to the Community Development Department</u> when a Liquor License application is submitted.

- Application for Site Plan and Land Use Approval form.
- Completed Service of Alcoholic Beverages Special Land Use Application Checklist, along with four sets of site plans and narratives as described in the checklist.
- Special Land Use fees (and possibly Site Plan review fees) will be assessed to the applicant.

The applicant is asked to contact the Community Development Department Planning Division at (248) 347-0475 to determine exactly what is needed for the Special Land Use application and site plan.

The Special Land Use and public hearing process will be handled by a committee represented by members of the Community Development Department, Public Services, and Assessing Departments for any new liquor license application, or for those applications that request an amendment to a site plan. The results of the special land use consideration and the public hearing process will be forwarded to the City Council for consideration along with the consideration of the Liquor License.

Special Circumstances

Transfers that involve the following circumstances may be placed on a City Council agenda for consideration without payment of a fee and without the necessity of furnishing the information required for new licenses:

- (1) The exchange of the assets of a licensed sole proprietorship, licensed general partnership, or licensed limited partnership for all outstanding shares of stock in a corporation in which the sole proprietor, all members of the general partnership, or all members of the limited partnership are the only stockholders of that corporation.
- (2) The removal of a member of a firm, a stockholder, a member of a general partnership or limited partnership, or association of licensees from a license.
- (3) The occurrence of any of the following events:
 - (a) A corporate stock split of a licensed corporation.
 - (b) The issuance to an existing stockholder of a licensed corporation of previously unissued stock as compensation for services performed.
 - (c) The redemption by a licensed corporation of its own stock.
 - (d) A corporate public offering.

| Questionnaire A – Applicant Cover Information and Procedures for Liquor License CITY OF NOYI | | | | | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|--|--|
| The Novi City Council will consider whether an applicant's propose the information contained within this completed application. Pleas typed or printed legibly and neatly in black ink. If the space prosheets of paper, following the same format used in the questions provide all required information or attachments could result in dela are subject to final approval by the Novi City Council. Please refer | al for a liquor license is reasonable when measured agains e answer each question thoroughly. All answers should be evided is insufficient for a complete answer, use additional maire and attach to that part of the application. Failure to ay or denial of liquor license. All liquor license applications | | | | |
| 1(a). Name, address and phone number of applicant: Brian Hussey | 1(b). Name, address and phone number of business: HUB Stadium, 44325 W. 12 Mile Rd., No. H-160 Novi 4837 | | | | |
| | | | | | |
| | | | | | |
| NOTE: If the applicant is a partnership, you must include the name an agreement. If the applicant is a privately held corporation, you must include the board of directors and/or stockholders. Attach a copy of the articles of | lude the name and address of each corporate officer, member of | | | | |
| 2. Type of liquor license applying for (circle all those that apply): | | | | | |
| Class C Resort Tavern Club Hotel A B | Quota XTransfer Microbrewery/Brewpub | | | | |
| Theme of Proposed Business: Entertainment (Football-Bowling, Axe-Throwing, Curling) Restaurant and Business: | anquets | | | | |
| | | | | | |
| 3. Street address and legal description of the property where liquid | or license is to be located: | | | | |
| 44325 W.12 Mile Rd. No H-160 Novi, Mi 48377 In the 12 Mile Crossings Center (Formerly Lucky Strikes) | | | | | |
| Legal Description attached. | | | | | |
| | | | | | |

Questionnaire B - Administrative Background Information for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council. 1. What is the applicant's alcohol/liquor management experience the business? in

| I have been managing and/owning restaurants since 1982 |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| |
| What is the applicant's general business management experience? I have managed and worked with several different restaurant concepts over the years and have seen different ways to run operations. Some |
| |
| successfull and some not so successful. I have been running the HUB Stadium in Auburn Hills for the past five years with increasing sales |
| year over year pre-pandemic. Then navigated through the pandemic, which hit us particularly hard to emerge to pre-pandemic sales figures |
| 3. What is the applicant's general business reputation? I have long established relationships with all the big food purveyors in this market dating back to 1992 and am known for sourcing quality |
| products and running successful operations. |
| |
| 4. What is the applicant's financial status and ability to build and/or operate the proposed facility on which the proposed liquor license is to be located? With the strength of the other location in Auburn Hills, and the team and systems we have built over the past five years, I am very confident |
| we can open and operate the Novi location successfully. |
| |
| 5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors? |
| |
| |
| |
| Does the applicant use alcoholic beverages to excess? |
| |

| center. | |
|-------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| | |
| | Id the issuance of a license have on the health, welfare and safety of the general public? In exciting place for the public to gather and recreate while enjoying food and beverages. In addition we offer many |
| different private room | ms to host meetings or private affairs which is a big part of our business is Auburn Hills. |
| 9. Has the applic regard to the propos | cant received responses from the Police Department, Building Department and/or Fire Department with sed facility? |
| We have been working | ng with the building department and fire department through our general contractor and architects. |
| We will employ appre | olic need or convenience for issuance of a liquor license for this facility at the proposed location? oximately 200 people, mostly from the local community. We will be an active member of the local chamber of commerces affairs and become an active part of the community in any and all ways we can. Our 6 private rooms that can |
| | to 300 people affords us the opportunity to provide another service most facilities are not able to provide. |
| 11. What is the ur | niqueness of the proposed facility when contrasted against other existing or proposed facilities and the proposed facility to surrounding architecture and land use? |
| compatibility of the p | om other venues is our Active Entertainment. Especially in the winter months in Michigan people want to go out and do |
| compatibility of the p What sets us apart fr | rom other venues is our Active Entertainment. Especially in the winter months in Michigan people want to go out and do itting at a table or bar and our games provide that opportunity. Secondly, our private rooms are great gathering spaces |
| compatibility of the p What sets us apart fr | |

| 13. What effect will the facility to which the proposed liquor license is to be issued have upon vehicular and pedestrian traffic in the area? | | | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|--|--|
| The center was designed to accomodate this facility and there was a similar concept open in this location for several years before us. | | | | |
| 14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities? There are many licensed establishments in this center. | | | | |
| 15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development? There are many nearby offices, hotels, retail, dining and other entertainment venues. | | | | |
| 16. What effect would the proposed facility have upon the surrounding neighborhood and/or business establishmen including impacts upon residential areas, church and school districts? One aspect of our business is catering to large groups in any of our 6 private spaces. We can accomodate groups from 20 to 300, from meeting to team building, to social events, weddings, or team banquets. Our sales team can set up all kinds of special menus and | | | | |
| arrangement to fit all kinds of needs of any group. | | | | |
| 17. What proposed or actual commitments are being made by the applicant to establish permanency in the community? We look to provide as many as 200 jobs and become a very active participant in many ways in the community. | | | | |
| 18. What utilities are available to serve the facility? electric, gas and water | | | | |
| | | | | |
| 19. What other factors should the Novi City Council consider? In our five years in Auburn Hills, we have been a very active member in the Auburn Hills Chamber of Commerce, hosting annual events, | | | | |
| sponsoring events and have worked well with the city and consider the city of Auburn Hills to be our friends. | | | | |
| | | | | |

TO SHARE (OR NOT

HUMMUS WITH GRILLED VEGETABLES.....1500/7803 4200/PARTY

House-made hummus and red-pepper hummus topped with kalamata olives, served with grilled pita and chef selected grilled vegetables with romesco suuce

ONION RINGS.....1200/REG 3200/PARTY

Hand-breaded Jumbo Onion Rings using the Sweetest Onions Available

BUFFALO WINGS.....1200/118

Served bone-in or boneless, tossed & sauced with your choice of one of our signature sauces: Buffalo, Hot Buffalo, BBQ Hot BBQ Korean BBQ Nashville HOT!, Tropical Habanero, Garlic-Parmesan, or Sweet-Chile.

PIZZA BOX NACHOS.....1400/REG 40^{00/94817}

refried beans, pico de gallo, pickled jalapenos, with a Mexican crema and avocado crema drizzle. Sub Steak for \$2 Stadium-style nachos topped with choice of picadillo beef or chipotle chicken tinga

SPINACH ARTICHOKE DIP.....1200/186

Our hand-cut fries topped with beef grayy, and fresh cheese curds.

LUMBERJACK POUTINE.....1000/REG

2300/PMRTY

rendition of this infamous dip we serve with fresh fried corn chips. Add chicken \$5, add salmon or shrimp \$10 Artichoke hearts combine with fresh spinach in our creamy 3200/PARTY

SHRIMP TATONKA.....1400/FEG 4000/PARTY

Gulf shrimp deep-fried and tossed in the traditional buffalo sauce, served with carrot and celery sticks and choice of bleu cheese or ranch dressing

QUESADILLA.....800/FIEG 3000/PARTY

choice of grilled chicken, steak, or shrimp resh madew flour tortilla stuffed with jack cheese, pico de gallo, and

CHILE CHEESE FRIES.....1000/FEG 2500/PARTY

Topped with pickled jalapenos. Our hand-cut files smothered in chile and chile con queso.

[HIPS & SALSA TRIO.....1200/HEE 3200/PAHTY

Chile con Queso, Salsa de Tomate Roja, Guacamole Endless basket of fresh fried corn chips served with 3 home made salsas.

CRISPY CHICKEN FINGERS.....1400/16

4000/зив

perfection, served with celery and carrot sticks and your choice of ranch, honey mustard, or BBQ sauce. Can also be tossed in our Our famous marinated chicken tenders, hand-breaded and fried to Vashville Hot Sauce for an extra kick!

CAULIFLOWER BANG BANG.....1000/PBG 2800/PMRTTY

Breaded and Flash Fried Fresh Cauliflower served with our

Shrimp grilled over wood, basted with and served with garlic

Bang Bang Sauce

4500/3 DOZEN

WOOD-GRILLED SHRIMP.....1600/002EN



roll topped with chile con queso, fried Thin sliced grilled bologna on a hoagle BOLDGNA HOAGIE HUB GRILLED

ANDHELDS

onions, and pickled jalupenos.

in Nashville Hot Sauce with pickles and Doop Fried Coleman Chicken Breast Dipped HOT MOTHER CLUCKER Mayo,

700

CRISPY CHICKEN

Chicken breast panko encrusted, fried crispy with lettuce, tumatu, red onion, pickles and mayo, Add cheese+\$1

STREET TACOS

KOLALOJ

DOUBLE SMASH

CHEESEBURGER

portabella with chopped onion and cilantro, Soft corn tortillas stuffed with your choice of steak, grilled chicken, chicken tinga, boe' barbacoa, pork al pastor, or grilled and homemade salsa

PHILLY CHEESESTEAN

House-sliced Ribeye griddled with onions, topped with a mix of checses.

Griddled soft corn tortilla with jack cheese, pico degallo, pickled jalapeños, chipotla crema, and your choice of steak, grilled chicken, shrimp, or grilled veggies Two house ground patties smashed and grilled, served with chaose, lottuce, onion, pickles, and Hub sauco

FRENCH DIP

Slow roasted Medium-Rare Prime Rib, thin sliced and served on a butter grilled baguett

귾



SWEET TREATS

ROUND THIN CRUST

CARROT CAKE AND ICE CREAM.....10∞

CHOCOLATE CAKE AND ICE CREAM..... 1000

RASPBERRY SAUCE....10∞ CHEESECAKE WITH FRESH

HOT FUDGE BROWNIE SUNDAE.....1000

PECAN BALL....1000 HOT FUDGE

Add Chicken...5⁰⁰ Add Shrimp or Salmon....10⁰⁰

GREENS

Honey Difon Vinaigrette, Low-fat Raspberry Vinaigrette, Caesar. Dressings: Fresh Herb Ranch, Bleu Cheese, Italian, Greek,

TRAVERSE CITY SALAD.....1000

Salad greens tossed in our Honey-Dijon vinaigrette and topped with red onion, Roma tomato, candied pecans, dried cherries, and crumbled Bleu cheese.

CAESAR SALAD.....1100

Crisp romaine lettuce and house-baked croutons tossed with our Caesar Dressing and dusting of Parmesan.

ANTIPASTO SALAD.....1300

PEPPERON.

anion, Garbanzo beans, with red wine vinalgrette Salami, ham, capicola, mozzarella, tomato, red

GREEK SALAD 1400

green bell peppers, Greek peppers, capers, red onion, Feta cheese, Kalamata olives, Roma tomatoes cucumbers, baked beets, and fresh lemon with Greek dressing.

(Geriffed Veg)

BLT PIZZA PROSCIUTTO & ARUGULA MARGHERITA VERDURI PIE

Party (24 slices)...4500 Large (8 slices)... 2400 Small (5 slices)... 1200 SQUARE DETROIT STYLE Large (8 slices)_2400 Small (6 slices)....1200

SAUSAGE, PEPPERS & SHROOMS HAWAIIAN PIE

CARNIVOR

CHICKEN, BACON, RANCH PIE

EL DIABLO PIE

Far per depling to create BUILD YOUR OWN PIE

*Consuming raw ar undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Receipt: 10964

04/04/22

Page

The sum of:

\$1,210.00

HUB STADIUM OF FOUNTAIN WALK AT NO

44325 TWELVE MILE ROAD #H160 NOVI MI 48377

 LIQUOR
 1,210.00

 Total
 1,210.00

 TENDERED:
 CHECKS
 1124
 1,210.00

Signed:_____



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS LANSING

ORLENE HAWKS DIRECTOR

Monday, February 07, 2022

James Bellanca II, Attorney C/O Hub Stadium of Fountain Walk at Novi, LLC jbellanca@cebhlaw.com

RID# RQ-2111-19659 Reference/Transaction: TRANSFER OWNERSHIP ESCROWED 2021 CLASS C AND SDM LICENSED BUSINESS FROM TWELVE MILE CROSSING, LLC (A TEXAS LIMITED LIABILITY COMPANY), TRANSFER LOCATION FROM 44375 W 12 MILE RD,STE G-147, NOVI TO 44175 W 12 MILE RD STE H-160, NOVI, NEW SUNDAY SALES PERMIT (AM), NEW SUNDAY SALES PERMIT (PM) FOR CLASS C LICENSE – SPIRITS AND MIXED SPIRIT DRINK, NEW OUTDOOR SERVICE AREA, NEW DANCE-ENTERTAINMENT PERMIT, NEW SUNDAY SALES PERMIT (PM) FOR SDM LICENSE – MIXED SPIRIT DRINK, NEW (5) ADD BARS, FOR A TOTAL OF (6) BARS

Please let this letter serve as notice the Michigan Liquor Control Commission has referred your application to our Enforcement Division for investigation of your request.

Applicant/Licensee: Hub Stadium of Fountain Walk at Novi, LLC

Business address and phone number: 44175 W 12 Mile Rd Ste H-160, Novi, MI 48377

Home address and phone number of partner(s)/subordinates: Brian Hussey, 4999 Cavendish Ct., Ann Arbor, MI 48103, C: 734-546-2475

As part of the licensing process, an investigation is required by the Michigan Liquor Control Commission Enforcement Division. The Enforcement investigation will be conducted from the following designated District Office:

Southfield District Office (313) 456-1170

You may contact your designated District Office regarding any appointments or questions on documentation requested by the Investigator. Failure to provide requested information or to keep scheduled appointments will cause the application to be returned to the Lansing office for cancellation.

Since this request is a transfer under MCL 436.1529(1), approval of the local unit of government is <u>not</u> required. However, a copy of this notice is also being provided to **Local Governmental Unit** should they wish to submit an opinion on the application or advise of any local non-compliance issues.

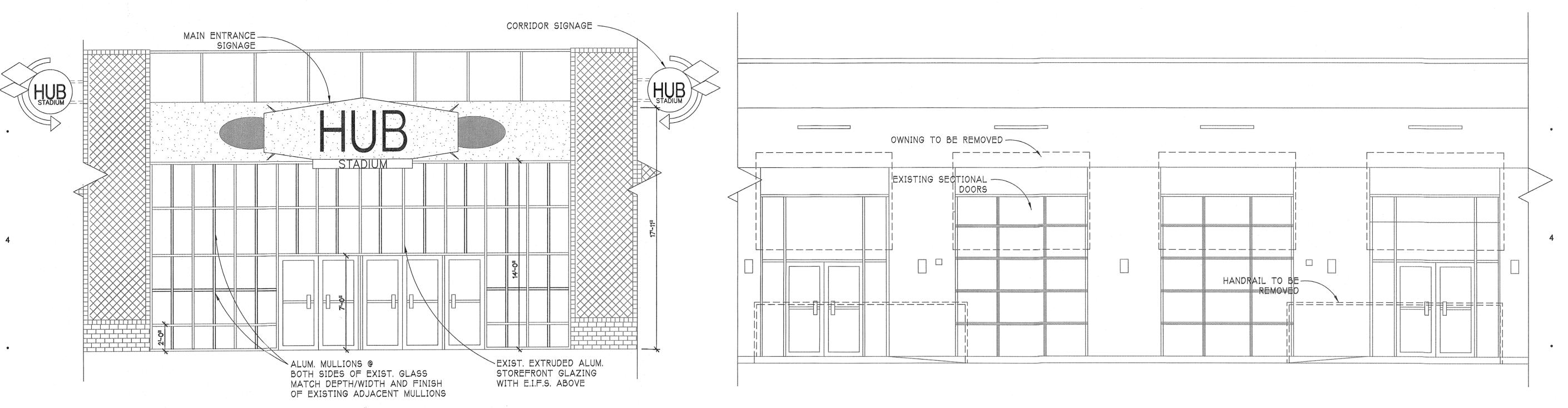
Under administrative rule R 436.1105, the Commission shall consider the opinions of the local residents, local legislative body, or local law enforcement agency with regard to the proposed business when determining whether an applicant may be issued a license or permit.

Under administrative rule R 436.1003, the licensee shall comply with all state and local building, plumbing, zoning, sanitation, and health laws, rules, and ordinances as determined by the state and local law enforcements officials who have jurisdiction over the licensee. The licensee must obtain all other required state and local licenses, permits, and approvals before using this license for the sale of alcoholic liquor. Approval of this license by the Michigan Liquor Control Commission does not waive any of these requirements.

MICHIGAN LIQUOR CONTROL COMMISSION Retail Licensing Division (866) 813-0011

SR cc:

HUB STADIUM OF FOUNTAIN WALK AT NOVI, LLC: brian@thehubstadium.com
TWELVE MILE CROSSING, LLC (A TEXAS LIMITED LIABILITY COMPANY): michael@mdzproperties.com
NOVI CITY: chanson@cityofnovi.org



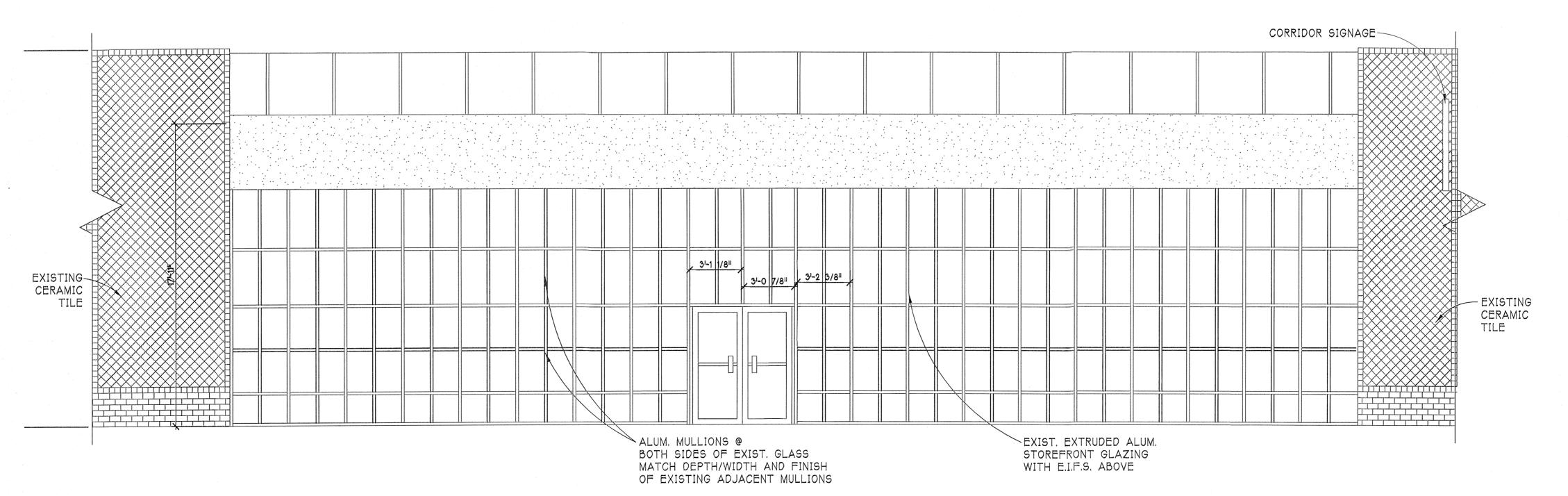
SOUTH CORNER EXTERIOR ELEVATION

G3 ALUMINUM STOREFRONT

A-200 SCALE 1/4" = 1"

SECOND FLOOR
SOUTH CORNER EXTERIOR ELEVATION

A-200 SCALE 1/4" = 1"



SOUTH CORNER EXTERIOR ELEVATION ALUMINUM STOREFRONT A-200 SCALE 1/4" = 1'

WILLIAM S. HOBBS ARCHITECT

EXTERIOR ELEVATIONS

STADIUM

Sheet Size - 34x22

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DATE ISSUED

DRAWN BY

CHECKED BY

SHEET TITLE

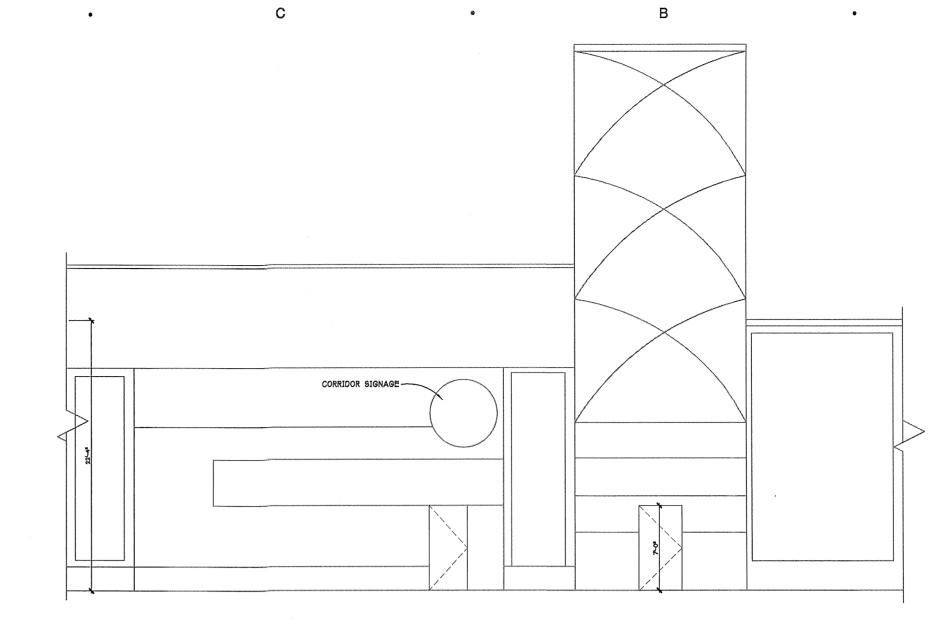
CONSULTANT

PROJECT

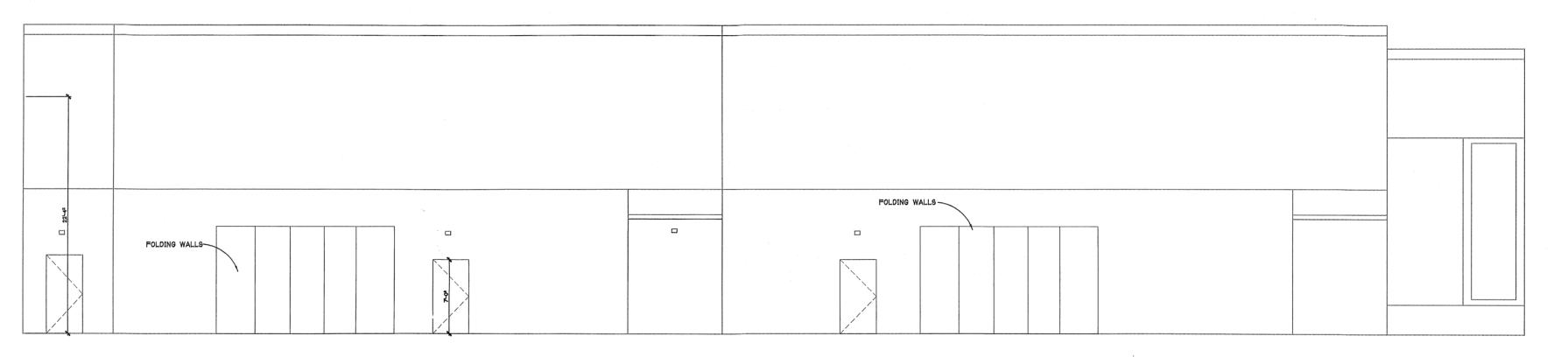
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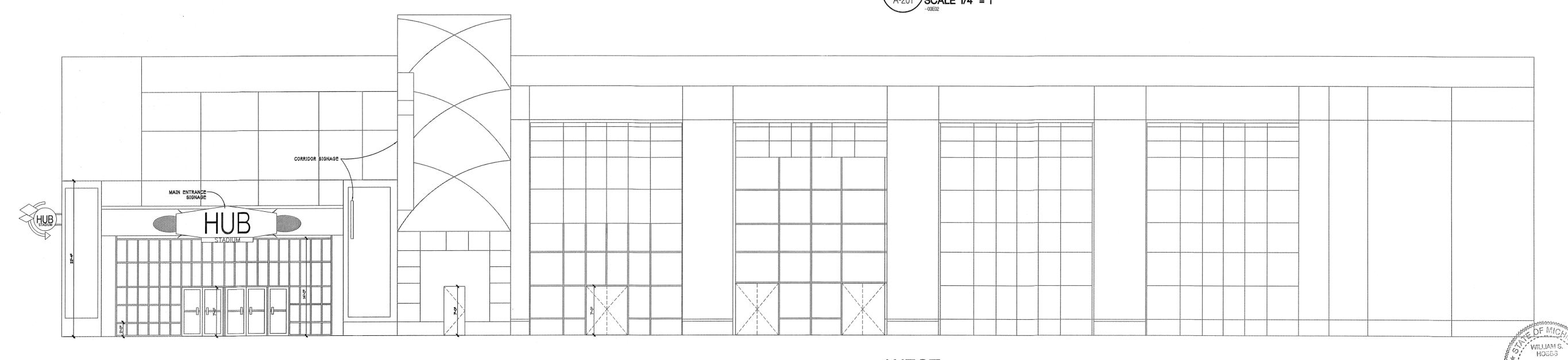
A-200



NORTH EAST EXTERIOR ELEVATION A-201 SCALE 1/4" = 1'



EAST
D3 EXTERIOR ELEVATION
A-201 SCALE 1/4" = 1"



2

WEST
D1 EXTERIOR ELEVATION A-201 SCALE 1/16" = 1'

04/12/2022

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42325 TWELVE MILE ROAD NOVI, MI HUB STADIUM

PROJECT

CONSULTANT

EXTERIOR ELEVATIONS

2

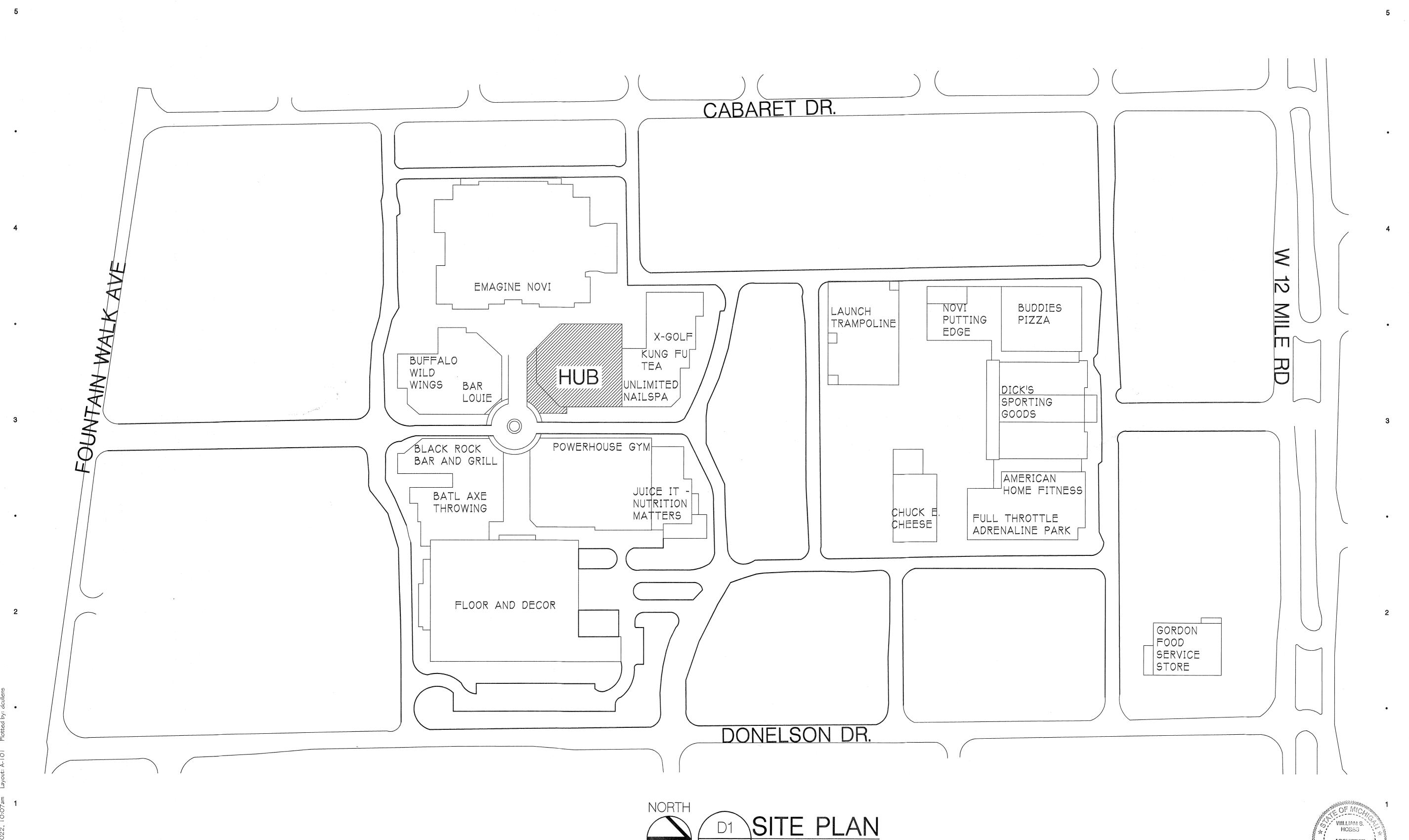
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21-500

PROJECT NUMBER

A-201



A-100 SCALE - 1' = 100"

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LICENSE 04/12/2022
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BBS + BLACO

100 N. State St. Ann Arbor, MI 4810 P.734.663.4189

HUB STADIUM
42325 TWELVE MILE

PROJECT

CONSULTANT

SITE PLAN

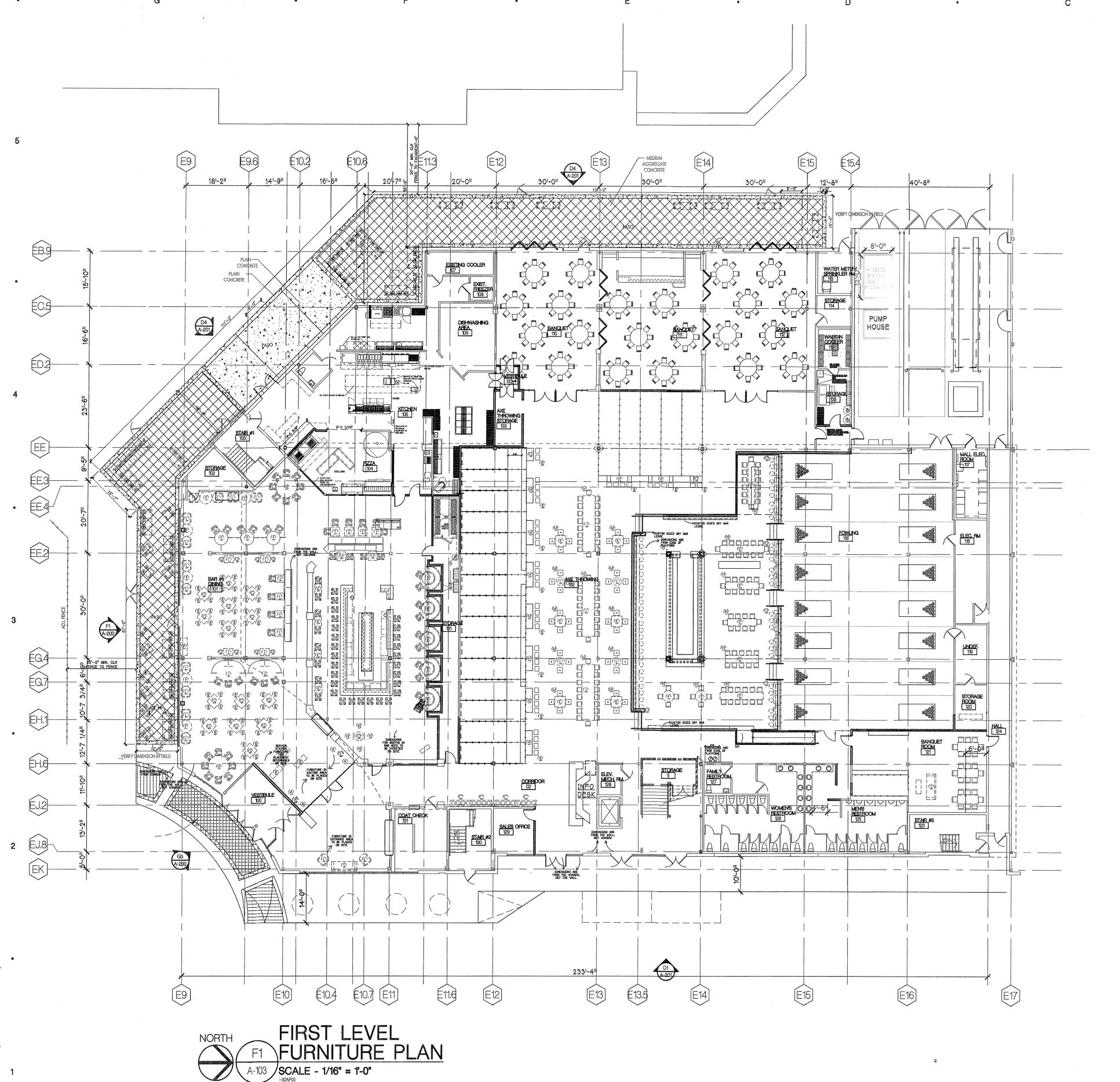
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21-500

ARCHITECT

PROJECT NUMBER

A-100



| (| SAMING AREA FURNITURE KE |
|------------------------|-----------------------------------------------------------------------------------------------------|
| (\hat{A}) | Existing Barstool W/ Back - Square |
| (\hat{B}) | Existing Barstool W/O Back - Square |
| (Ĉ) | Existing Black Granite High Top To |
| $(\hat{\mathbb{D}})$ | |
| (Ê) | Live Edge Communal Tables (dimensions vary) |
| (<u>F</u>) | 42" Round Live Edge Bar Height Tab |
| (Ĝ) | 42" x 18" Dry Bar Ledge |
| (Ĥ) | 7' x 18" Dry Bar Ledge |
| (<u>[</u>) | 6' x 18" Dry Bar Ledge |
| (Ĵ) | 42" X 16' Bowling Lane Table |
| (<u>K</u>) | 36" Square Bar Height Table (refinish top from existing dinin tables, secure to bar height ba |
| (<u>[</u>) | 30" DIA. Existing Bar Height Tab |
| $\widehat{\mathbb{W}}$ | Webstaurant Alloy Barstool - Re |
| (Ŋ) | Webstaurant Alloy Barstool - Blo |
| (Q) | Existing Barstool W/O Back - Rou |
| | |

| - | DINING / BAR FURNITURE KEY |
|-----------------|----------------------------------------------------|
| (\hat{A}) | Arhaus Sadle Leather Chairs |
| (\widehat{B}) | Sunpan Paisley Dining Arm Chair |
| | Sunpan Brylea Dining Arm Chair |
| (<u>D</u>) | |
| (<u>Ē</u>) | 20" DIA. West Elm Side Table |
| (<u>F</u>) | 44" West Elm Silhouette Dining Table |
| (Ĝ) | 36" Square Wood D+D Dining Table |
| (H) | 72" Round Wood D+D Dining Table |
| (1) | 24"x32" Faux Marble Restaurant Furn. Plus Table |
| (<u>k</u>) | 78"x48" Modway Faux Marble Oval Dining Table |
| (<u>K</u>) | 24"x32" Faux Marble West Elm Bar Table |
| (<u>[</u>) | Arhaus Portsmouth Chair |
| W | Sunpan Keagan Barstool |
| (Ŋ) | Sunpan Hazel Swivel Lounge Chair |
| (Q) | West Elm 30.5" DIA Coffee Table |
| (<u>P</u>) | 36"x21" Copper / Black Chairish Cabinet |
| (Q) | Sunpan Callem / Richie or Bellevue TBD |
| (\hat{R}) | Host Stand - TBD |
| (Ŝ) | Existing 98" Sofa - as is |
| (Î) | 30"x30" Faux Marble Restaurant Furn. Plus Table |
| 닌가 | of you i day Mainie Residulatif fatti' 1 103 lable |

1ST FLOOR FURNITURE PLAN WILLIAM S. HOBBS

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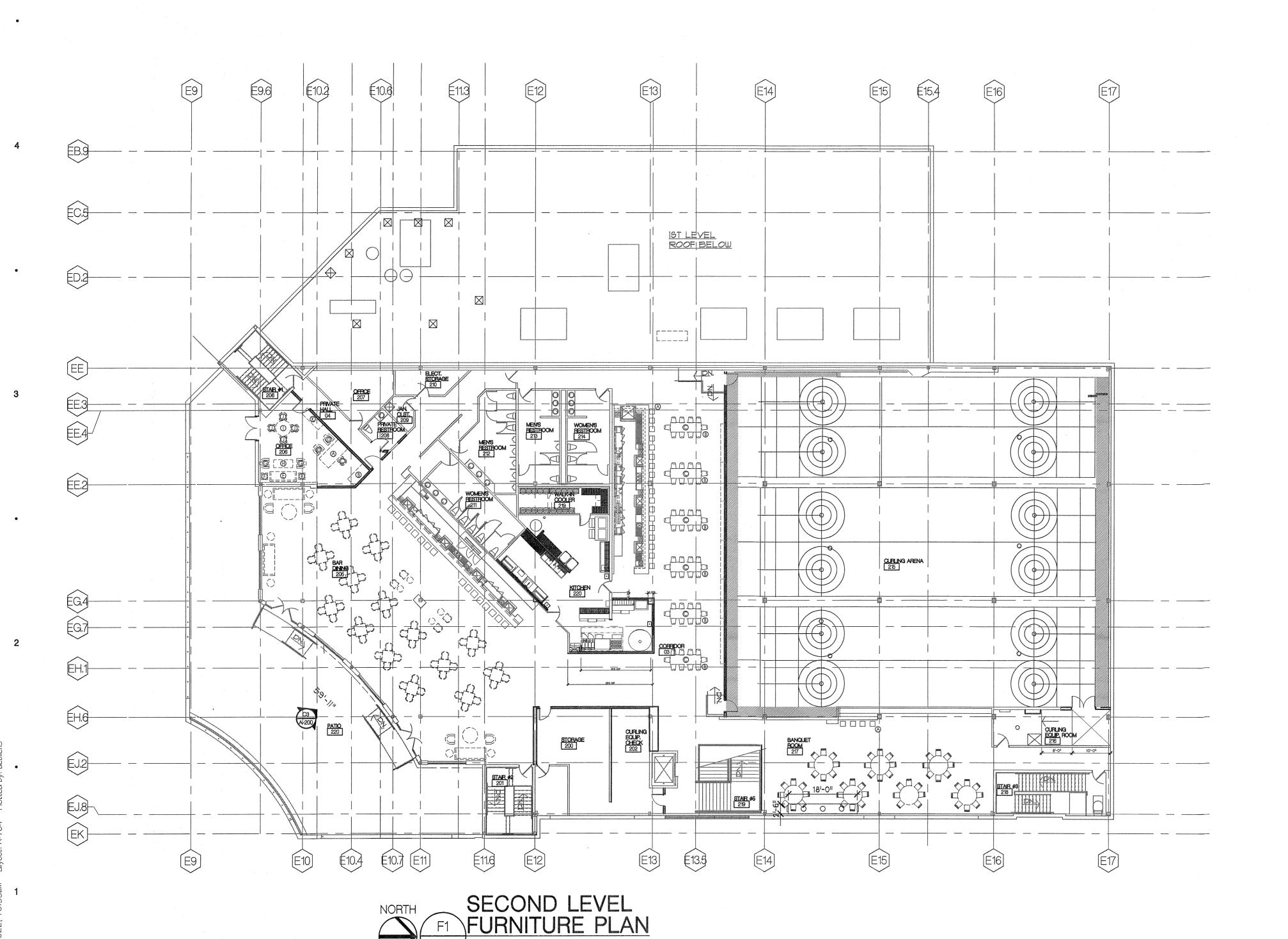
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| FURNITURE KEY | | |
|---------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| \bigcirc | Existing Chrome and White Stools x2 | |
| B | Bar Stools TBD x60 | |
| \bigcirc | Curling Bar Tables (96"W x 30"D) x | |
| 0 | Existing Oval Back Stools x36 | |
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| | FURNITURE KEY |
|------------|-------------------------------------|
| (A) | Existing Chrome and White Stools x2 |
| B | Bar Stools TBD x60 |
| 0 | Curling Bar Tables (96"W x 30"D) x6 |
| (| Existing Oval Back Stools x36 |
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2ND FLOOR FURNITURE PLAN

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WILLIAM S. THOSES

ARCHITECT

PROJECT NUMBER

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