



VILLAGE OF PALATINE
VILLAGE HALL - COUNCIL CHAMBERS
200 E. WOOD STREET
PALATINE, IL 60067-5339 – (847) 359-9050
<http://www.palatine.il.us>

PALATINE LIQUOR COMMISSION

AGENDA

MAY 12, 2025

Regular Meeting

7:05 PM

I. ROLL CALL

II. MINUTES APPROVAL

1. Palatine Liquor Commission - Regular Meeting - April 14, 2025

III. AGENDA ITEMS

1. Consider an Application for a Class G Restaurant (Beer & Wine) Liquor License for Sushi+Thai by Sensei Located at 309 E. Northwest Hwy
2. Consider a Request for a Class E (Temporary) Liquor License for the Rotary Club of Palatine's 'Oktoberfest' Celebration on September 19 - 21, 2025
3. Consider an Application for a Class B-1 Liquor License for Addison Fresh Market, Inc. dba Jimenez International at 2070 N. Rand Road

IV. ADJOURNMENT



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PALATINE LIQUOR COMMISSION

MINUTES

APRIL 14, 2025

Regular Meeting

7:05 PM

I. ROLL CALL – TIME: 8:18 PM

Attendee Name	Title	Status	Arrived
Jim Schwantz	Commissioner	Present	
Tim Millar	Commissioner	Present	
Scott Lamerand	Commissioner	Present	
Doug Myslinski	Commissioner	Present	
Joe Falkenberg	Commissioner	Present	
Kollin Kozlowski	Commissioner	Present	
Brad Helms	Commissioner	Present	

Also Present:

Village Clerk Marg Duer, Village Manager Reid Ottesen, Deputy Village Manager Hadley Skeffington-Vos, Village Attorney Patrick Brankin, Director of Community Development Mike Jacobs, Director of Planning & Zoning Ben Vyverberg, Director of Public Works Matt Barry, Police Chief William Nord, Fire Chief Patrick Gratianna, IT Director Larry Schroth, Director of Finance Andrew Brown, Director of Human Resources Monika Pandya, and Deputy Village Clerk Kristin La Russo

II. MINUTES APPROVAL

1. Palatine Liquor Commission - Regular Meeting - March 10, 2025 - **Accepted**

RESULT:	ACCEPTED [UNANIMOUS]
MOVER:	Doug Myslinski, Commissioner
SECONDER:	Joe Falkenberg, Commissioner
AYES:	Schwantz, Millar, Lamerand, Myslinski, Falkenberg, Kozlowski, Helms

III. AGENDA ITEMS

1. Consider a Motion Granting a Class E (Temporary) Liquor License for the St. Nectarios Greek Orthodox Church Annual 'GreekFest' to be Held on June 20 - 22, 2025 at 133 S. Roselle Road - **Approved by Voice Vote**

Minutes Acceptance: Minutes of Apr 14, 2025 7:05 PM (Minutes Approval)

RESULT: APPROVED BY VOICE VOTE [UNANIMOUS]
MOVER: Tim Millar, Commissioner
SECONDER: Kollin Kozlowski, Commissioner
AYES: Schwantz, Millar, Lamerand, Myslinski, Falkenberg, Kozlowski, Helms

2. Consider an Application for a Class G-1 Restaurant (Seasonal Beer & Wine) Liquor License for Morkes Chocolates Located at 1890 N. Rand Road - **Approved by Voice Vote**

RESULT: APPROVED BY VOICE VOTE [UNANIMOUS]
MOVER: Joe Falkenberg, Commissioner
SECONDER: Kollin Kozlowski, Commissioner
AYES: Schwantz, Millar, Lamerand, Myslinski, Falkenberg, Kozlowski, Helms

IV. ADJOURNMENT - TIME: 8:20 PM

1. Motion to Adjourn the Liquor Commission - **Motion Carried by Voice Vote**

RESULT: MOTION CARRIED BY VOICE VOTE [UNANIMOUS]
MOVER: Brad Helms, Commissioner
SECONDER: Tim Millar, Commissioner
AYES: Schwantz, Millar, Lamerand, Myslinski, Falkenberg, Kozlowski, Helms

SUBMITTED BY:

Margaret R. Duer
 Village Clerk

Minutes Acceptance: Minutes of Apr 14, 2025 7:05 PM (Minutes Approval)

Consider an Application for a Class G Restaurant (Beer & Wine) Liquor License for Sushi+Thai by Sensei Located at 309 E. Northwest Hwy

BACKGROUND:

On this evening's agenda is a request for an increase in the number of Class G Restaurant (Beer & Wine) Liquor Licenses for Sushi+Thai by Sensei located at 309 E. Northwest Highway. The permitted hours for a Class G Liquor License are Sunday through Thursday 6 AM - Midnight and Friday & Saturday 6 AM - 1 AM.

KEY ISSUES:

A copy of the application is on file in the Village Manager's Office. The Petitioner will be present Monday evening to answer any questions of the Commission.

ALTERNATIVES:

1. Approve the Class G liquor license.
2. Do not approve the Class G liquor license.

BUDGET IMPACT:

\$2,675 Annual Fee for a Class G Liquor License.

RECOMMENDATION:

Action is at the discretion of the Commission.

ACTION REQUIRED:

Action is at the discretion of the Commission.

ATTACHMENTS:

- Business Plan
- Floor Plan
- Menu

Business Plan: Sushi + Thai by Sensei Restaurant

1. Executive Summary

This business plan outlines the strategy for opening a high-quality, approachable Thai and Sushi restaurant in Palatine, IL.

The restaurant will offer authentic Thai cuisine, fresh sushi, and Japanese noodle dishes in a warm, casual setting.

Located on a high-traffic corridor, our goal is to deliver excellent food with consistent quality, hospitality, and the value of blending tradition with culinary creativity.

2. Business Description

Our restaurant will specialize in a fusion of Thai and Japanese cuisine, offering:

- ✓ Fresh, premium-quality ingredients
- ✓ Casual, inviting, and family-friendly atmosphere
- ✓ Friendly, attentive customer service

3. Market Analysis









Palatine is a growing, culturally diverse suburb with strong interest in Asian cuisine.

- ✓ Rising demand for authentic and flavorful Asian food
- ✓ Local families and professionals seeking dependable, high-quality dining
- ✓ Excellent visibility and accessibility from Northwest Highway







These advantages position our restaurant for long-term success in the community.

4. Menu Offerings






Our well-rounded menu will include:

-  Fresh sushi & sashimi
-  Creative specialty rolls & chef's omakase sets
-   Classic & modern Thai dishes (Pad Thai, Green Curry, Tom Yum)
-  Japanese ramen & noodle dishes (Shoyu, Tonkotsu, Spicy Miso)
-  Street food-inspired appetizers
-  Homemade Thai desserts
-  Sake, beer, wine & curated non-alcoholic drinks (no hard liquor)

5. Marketing Strategy

-  Social Media (Instagram, TikTok, Facebook)
-  Food blogger tastings and influencer soft openings
-  Community-driven promotions and events
-  Punch card loyalty programs & weekday lunch specials
-  Collaborations with Palatine small businesses and city events
-  Palatine Chamber of Commerce engagement & festivals

6. Operations Plan

-  Open 7 days a week for lunch and dinner
-  Experienced chefs specializing in Thai and sushi cuisine
-  Dine-in, takeout, and delivery via food apps
-  Clear kitchen and front-of-house systems for service efficiency
-  High standards for cleanliness, food safety, and prep consistency

7. Management & Experience

Led by Sarayuth Techaun (Executive Sushi Chef) and Papassara Techaun (restaurant operations manager), our leadership team brings 20+ years of experience in fast-paced restaurants — with proven skills in menu development, service training, and kitchen leadership.

8. Conclusion

Our Thai & Sushi restaurant at 309 E Northwest Highway, Palatine, IL 60067 will serve the community with consistently flavorful food, welcoming service, and a family-friendly atmosphere.

- ✓ Quality-focused concept
- ✓ Experienced team
- ✓ Prime location

We are confident this restaurant will thrive and grow as a trusted part of Palatine's dining scene.

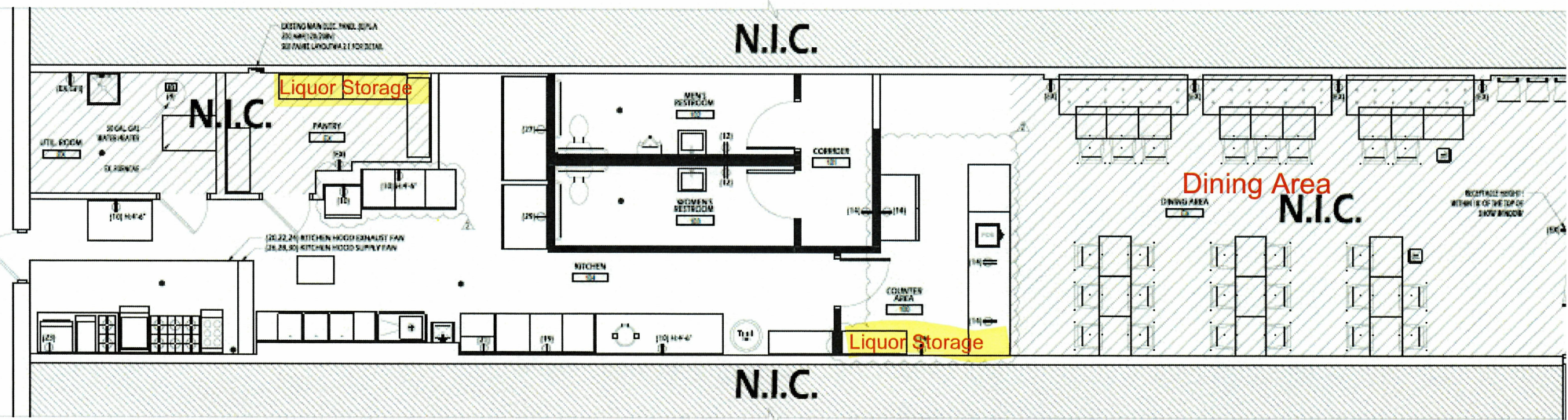
9. Business Hours

We will be open 7 days a week with the following hours of operation:

- 🕒 Monday to Sunday: 11:00 AM – 9:00 PM

10. Number of Employee

✓ Initial staffing will include 7 employees, covering kitchen, sushi, and front-of-house roles.



Attachment: Floor Plan (309 E. Northwest Hwy - Class G Liquor App. - Sushi+Thai by Sensei)

Menu Thai and Sushi

• 309 E Northwest Highway, Palatine, IL 60067

Appetizers

- Thai Spring Rolls – Crispy veggie rolls with sweet chili sauce
- Fresh Summer Rolls – Rice paper wraps with shrimp and herbs
- Gyoza – Pan-fried pork dumplings
- Edamame – Steamed soybeans with sea salt
- Crab Rangoon – Cream cheese & crab in wonton wrappers
- Shrimp Tempura – Crispy fried shrimp with dipping sauce
- Chicken Satay – Grilled marinated skewers with peanut sauce
- Tuna Tataki – Lightly seared tuna with ponzu
- Takoyaki – Fried octopus balls with mayo and bonito flakes
- Agedashi Tofu – Crispy tofu in dashi broth
- Moo Ping – Grilled marinated pork skewers with sticky rice
- Tod Mun Pla – Thai fish cakes with cucumber relish
- Thai Sausage – Fermented Thai sausage with fresh ginger and herbs

Sushi & Sashimi A La Carte (2 pcs)

- Salmon (Sake)
- Tuna (Maguro)
- Yellowtail (Hamachi)
- Eel (Unagi)
- Shrimp (Ebi)
- Octopus (Tako)
- Scallop (Hotate)
- Mackerel (Saba)
- Squid (Ika)

- Surf Clam (Hokkigai)
- Sweet Shrimp (Amaebi)
- Tamago (Egg)

Chef's Signature Sushi Rolls

- Sensei Roll – Spicy tuna, avocado, topped with salmon & spicy mayo
- Golden Dragon – Shrimp tempura, mango, avocado, eel sauce
- Volcano Roll – Baked spicy crab, scallop, masago, special sauce
- Rainbow Roll – California roll topped with assorted sashimi
- Crunchy Spider – Soft shell crab, cucumber, spicy mayo, tempura crunch
- Firecracker Roll – Shrimp tempura, spicy crab, jalapeño, sriracha aioli
- Caterpillar Roll – Eel and cucumber topped with avocado and eel sauce
- Samurai Roll – Spicy tuna, cream cheese, tempura fried, eel sauce drizzle
- Sunset Roll – Salmon, avocado, lemon slices, chili oil
- White Tiger – Spicy scallop, tempura flakes, white tuna, garlic ponzu

Ramen & Japanese Noodle Dishes

- Tonkotsu Ramen – Creamy pork bone broth, chashu, egg, nori
- Spicy Miso Ramen – Rich miso broth, ground pork, chili oil
- Shoyu Ramen – Light soy broth with sliced pork, scallions
- Vegetarian Ramen – Miso broth, tofu, mushrooms, corn, spinach
- Seafood Ramen – Shrimp, scallop, squid in spicy seafood broth
- Yaki Udon – Stir-fried udon noodles with vegetables and protein choice
- Tempura Udon – Udon soup with shrimp tempura
- Soba Noodle Soup – Buckwheat noodles in light dashi broth

TH Thai Entrées – Classic Favorites

- Pad Thai – Stir-fried rice noodles, egg, bean sprouts, and peanuts
- Pad See Ew – Wide rice noodles, egg, and Chinese broccoli in soy sauce
- Drunken Noodles – Spicy basil rice noodles with chili garlic sauce

- Green Curry – Thai eggplant, bamboo shoot, basil in green coconut curry
- Red Curry – Zucchini, bell pepper, basil in red coconut curry
- Panang Curry – Creamy red curry with bell pepper and kaffir lime
- Massaman Curry – Rich curry with potato, onion, and peanuts
- Pad Kra Pao – Stir-fried basil with ground meat, garlic, and chili
- Khao Soi – Northern Thai curry noodle soup with crispy egg noodles

Thai Entrées – Crispy Pork Specials

- Crispy Pork with Chinese Broccoli – Stir-fried with garlic soy sauce
- Crispy Pork Basil – Thai basil stir-fry with chili and garlic
- Crispy Pork Red Curry – Sautéed with red curry, kaffir lime, and bell peppers
- Crispy Pork Fried Rice – Thai-style fried rice with crispy pork and egg

Thai Street Food & Rice Dishes

- Sticky Rice – Classic Thai-style sticky rice
- Nam Tok Moo – Spicy grilled pork salad with herbs and toasted rice
- Som Tum Thai – Green papaya salad with peanut, lime, and chili
- Tom Saap – Spicy and sour pork rib soup with herbs
- Khao Man Gai – Steamed chicken over garlic rice with ginger soy sauce
- Khao Pad – Thai fried rice with choice of protein
- Pad Pak Ruam – Stir-fried mixed vegetables in light soy sauce
- Gaeng Som – Southern-style sour curry with shrimp and vegetables

Desserts

- Mango Sticky Rice – Coconut sticky rice with ripe mango
- Thai Donuts – Fried dough with condensed milk dip
- Green Tea Ice Cream
- Mochi Ice Cream
- Fried Banana with Honey
- Black Sticky Rice Pudding – Sweet coconut rice dessert

 **Beverages**

- Thai Iced Tea
- Thai Iced Coffee
- Sparkling Water
- Soft Drinks
- Japanese Ramune Soda
- Green Tea (Hot/Cold)
- Chrysanthemum Tea
- Premium Japanese and Thai Beer
- House Selection Wine
- Hot or Cold Sake

Consider a Request for a Class E (Temporary) Liquor License for the Rotary Club of Palatine's 'Oktoberfest' Celebration on September 19 - 21, 2025

BACKGROUND:

The Rotary Club of Palatine wishes to hold their annual Oktoberfest Celebration on September 19 - 21 (Friday - Sunday).

KEY ISSUES:

The Rotary Club of Palatine is requesting a temporary liquor license for the sale of alcoholic beverages (beer and wine) at this event.

The hours will be:

- Friday, September 19: 5 p.m. to 12 a.m.
- Saturday, September 20: 12 p.m. to 12 a.m.
- Sunday, September 21: 12 p.m. to 6 p.m.

The proposed hours are consistent with previous year.

ALTERNATIVES:

1. Approve the request.
2. Recommend different hours.

RECOMMENDATION:

Action is at the discretion of the Commission.

ACTION REQUIRED:

Action is at the discretion of the Commission.

ATTACHMENTS:

- Oktoberfest Application
- Oktoberfest New Site Plan for 2025



VILLAGE MANAGER'S OFFICE
200 East Wood Street • Palatine, IL 60067-5339
Telephone (847) 359-9050 • Fax (847) 359-9094
www.palatine.il.us

TEMPORARY EVENT LIQUOR LICENSE APPLICATION

THIS FORM MUST BE SUBMITTED 20 BUSINESS DAYS PRIOR TO THE EVENT

Event Information

Name of Event: OKTOBERFEST
Exact Address of Event: 142 W Slade St (parking lots J, K and L) City: Palatine Zip: 60067
Date(s) of Event: September 19-21, 2025 Hours of Event: 5p-12a, 12p-12a, 12p-6p Est. Attendance: 10,000

Applicant Information

Applicant's Name (Organization): Rotary Club of Palatine Phone Number:
Contact Person: Email:
Sponsoring Organization's Address: City: Zip:

Alcohol Service Information

Table with 3 columns: Date(s) of Alcohol Service, Service Start Time, Service End Time. Rows include dates 9/19/2025, 9/20/2025, 9/21/2025 and corresponding times.

Address (location) of Alcohol Service 142 W Slade St, Palatine, IL 60067

Type of Alcoholic Beverages: (Please Check)

Beer Wine Mixed Drinks Other (Please Describe):

The following Supporting Documents Must be Submitted with the Application:

- Site Plan
• A Letter from Organization Authorizing the Temporary Liquor License Application
• Certificate of Dram Shop Insurance

Conditions of Liquor License Approval

- Applicants must provide a copy of their State Liquor License to the Village of Palatine once received.
• All persons who sell or service liquor and/or check ID's must satisfactorily complete the Village of Palatine Liquor Ordinance Compliance Training Course. To schedule a training course, please contact the Crime Prevention Unit at (847) 359-9061.

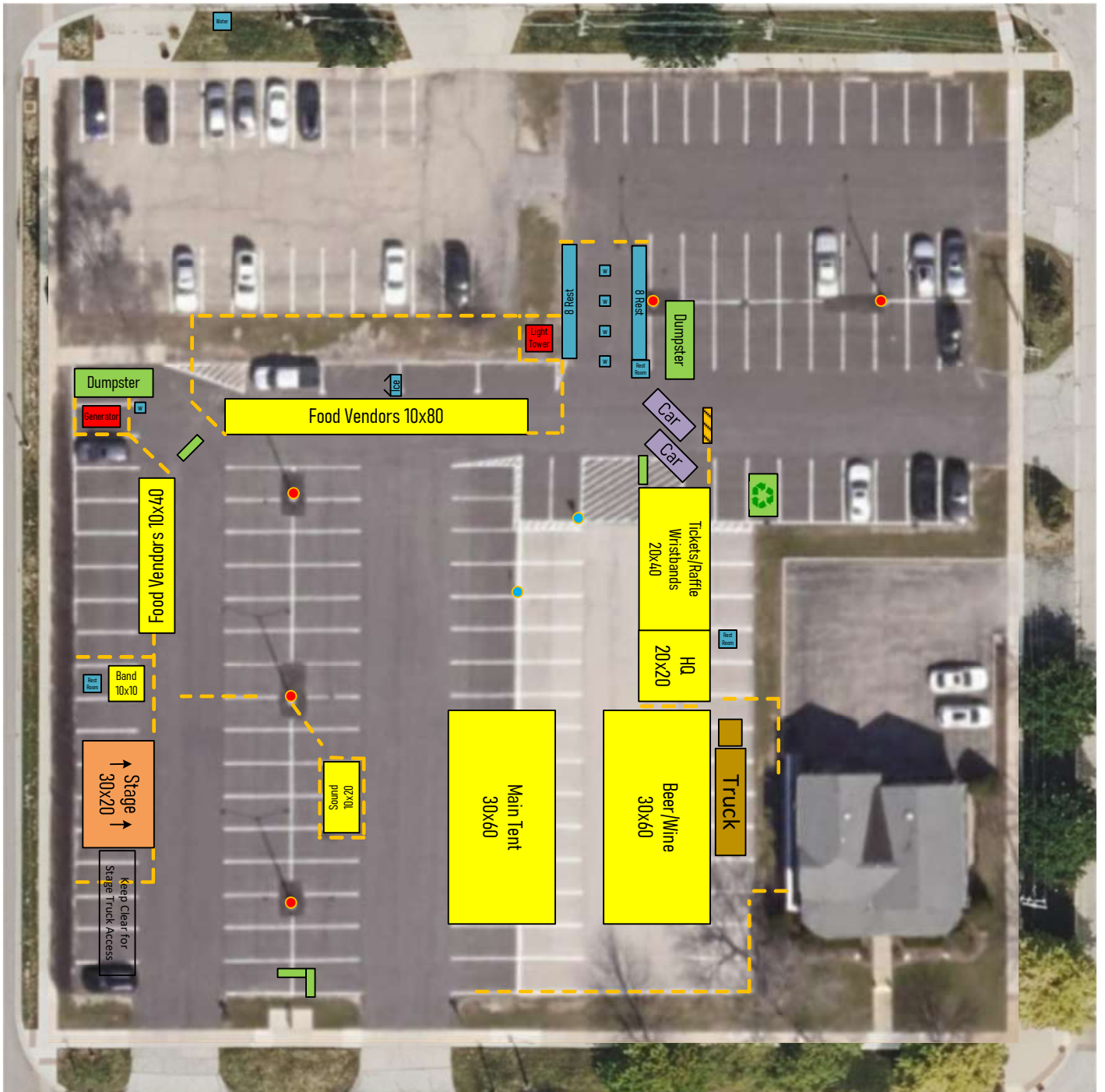
Signature: Michael P. Reis Date: April 21, 2025

Attachment: Oktoberfest Application (Oktoberfest 2025 - Liquor License)

ROTARY CLUB OF PALATINE OKTOBERFEST SITE LAYOUT SEPTEMBER 19-21, 2025 PARKING LOTS J, K, L

W WILSON ST

N SMITH ST



W SLADE ST

Consider an Application for a Class B-1 Liquor License for Addison Fresh Market, Inc. dba Jimenez International at 2070 N. Rand Road

BACKGROUND:

Addison Fresh Market, Inc. acquired the Butera Fruit Market located at 2070 N. Rand Road in March of 2025. On this evening's Village Council agenda is a request for a Minor Amendment to the Planned Use Development for this property. The Petitioner wishes to apply for a Class B-1 (Grocery Store with Liquor) liquor license. The Village has an available Class B-1 license due to the 100% ownership change of this store. The permitted hours for a Class B-1 Liquor License are 6 AM - midnight daily Sunday through Saturday.

KEY ISSUES:

A copy of the application and business plan are on file in the Village Manager's office.

ALTERNATIVES:

1. Approve the Class B-1 liquor license.
2. Do not approve the Class B-1 liquor license.

RECOMMENDATION:

Action is at the discretion of the Commission.

BUDGET IMPACT:

\$4,097 Annual Fee for a Class B-1 liquor license.

ACTION REQUIRED:

Action is at the discretion of the Commission.

ATTACHMENTS:

- Business Plan
- Floor Plan

Business Plan

Date: March 19, 2025

Business Name: Addison Fresh Market, Inc. DBA Jimenez International
Business Address: 2070 N. Rand Road, Palatine, IL 60074

Store Hours: Monday through Friday 8am – 9pm
Number of Employees: 55

Business Scope: Provide customers with essential food and household items by providing competitive pricing, excellent quality, product range, customer service and convenience.

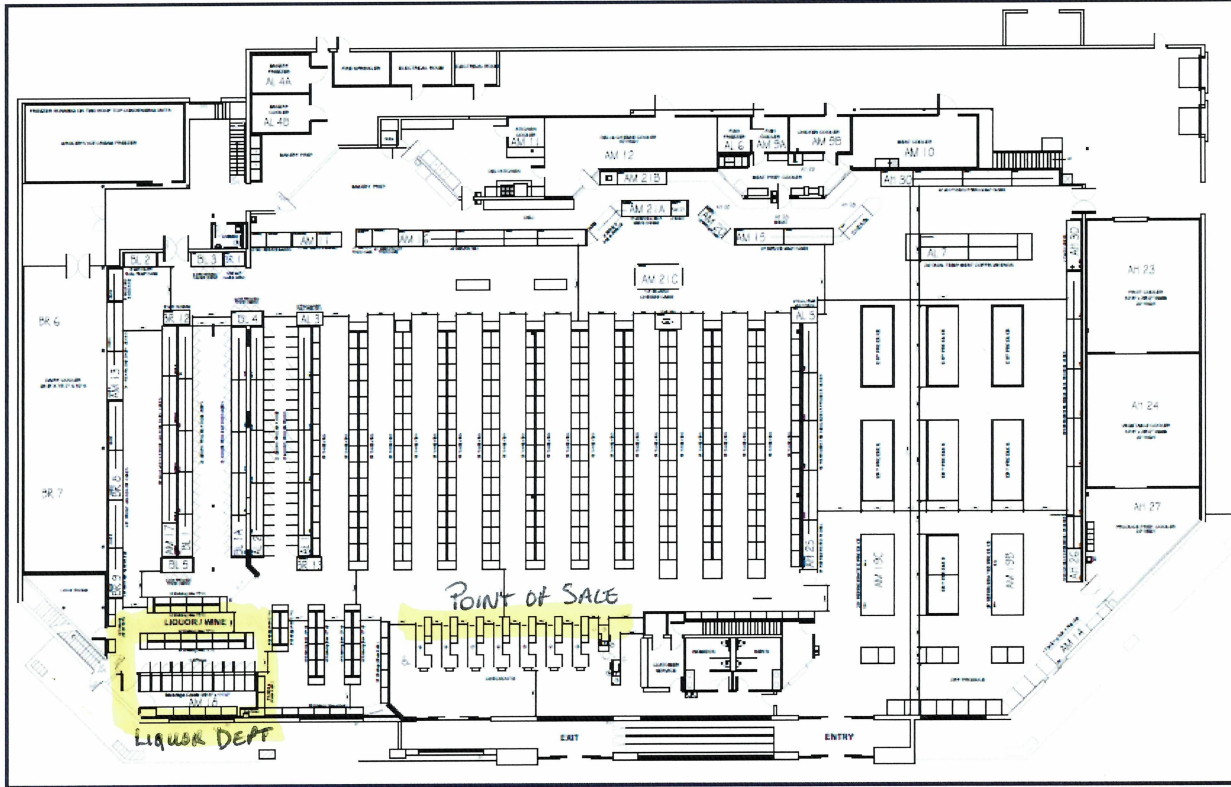
Product Offering:

Groceries: fresh produce, fresh meats and seafood, dairy products, canned and packaged goods, snacks, beverages, bakery products, deli items, hot deli items, alcoholic packaged beverages.
Household items: cleaning supplies, paper products, personal care items and pet food.

In-Store Services:

Deli, bakery, and butcher shop

Schedule 1.01
(Fixture Drawing)



Attachment: Floor Plan (2070 N. Rand Rd - Class B-1 Liquor App. - Jimenez International)

This fixture drawing is included exclusively as an accommodation to Buyer to indicate Seller's general expectations regarding the presence and location of the furniture, fixtures, equipment (FFE) and other improvements at the Business as shown therein. Although the Seller believes the fixture plan to be materially accurate, it may have minor inconsistencies, errors and/or omissions. Seller shall not be required to purchase any missing equipment or to repair and/or replace any outmoded, obsolete and/or inoperable equipment shown hereon, other than at Seller's discretion. Buyer shall have the opportunity to conduct a physical inspection of the Business and the FFE thereon. Any entry shall be subject to Seller's prior consent and accompaniment, and shall be discrete, conducted in manner intended to maintain strict confidentiality.