



MEMORANDUM

TO: Board Chair and
Members of the ABC Board

DATE: August 14, 2018

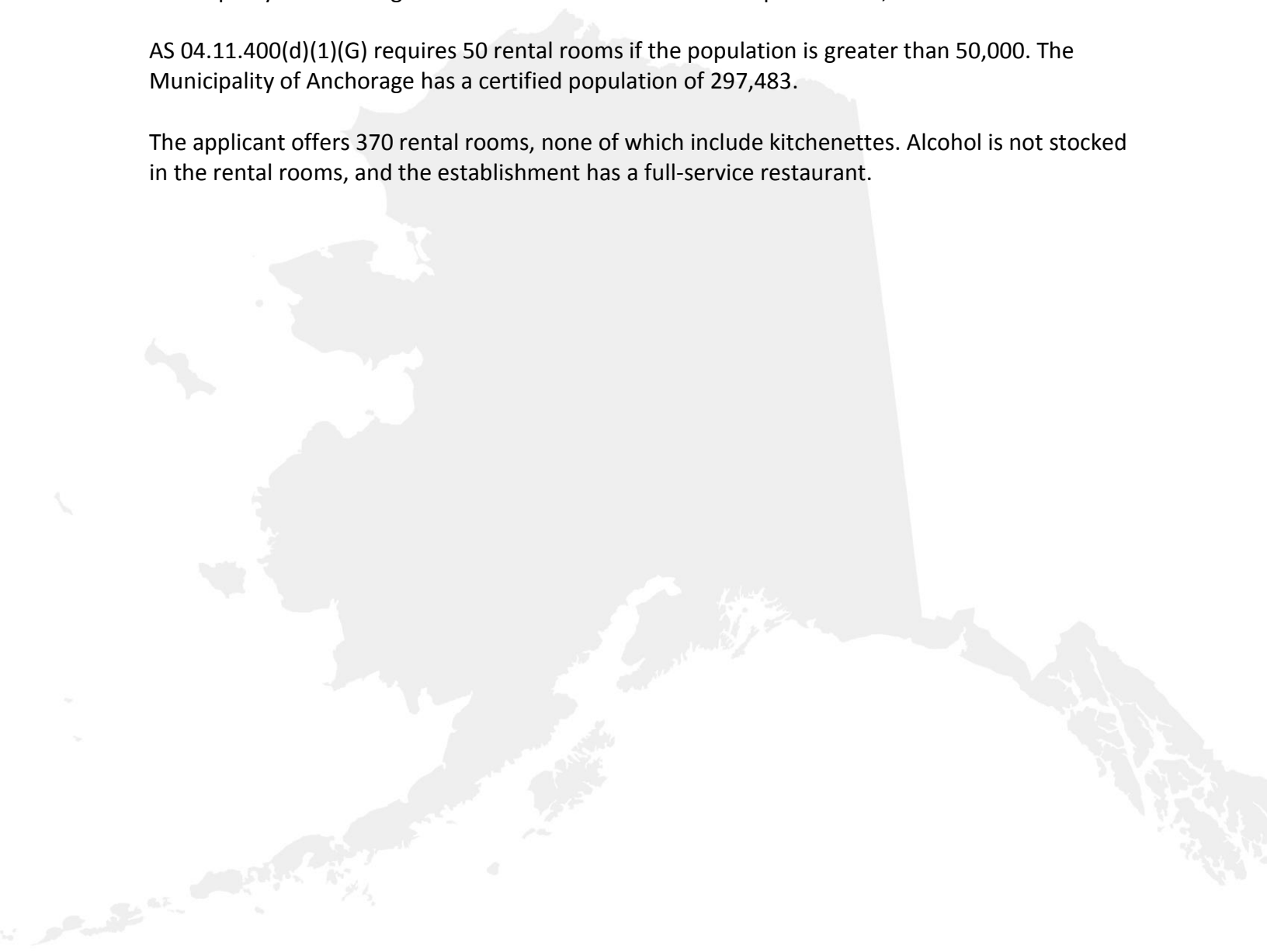
FROM: Erika McConnell, Director

RE: #1443 Sheraton Anchorage Hotel
& Spa

This is an application to transfer the ownership of a Beverage Dispensary – Tourism license in the Municipality of Anchorage. This license was first issued on September 28, 1979.

AS 04.11.400(d)(1)(G) requires 50 rental rooms if the population is greater than 50,000. The Municipality of Anchorage has a certified population of 297,483.

The applicant offers 370 rental rooms, none of which include kitchenettes. Alcohol is not stocked in the rental rooms, and the establishment has a full-service restaurant.



2018 Alcohol License Renewal: Tourism Statement

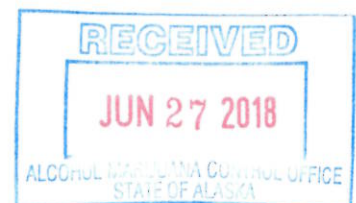
Ashford TRS Anchorage LLC operates The Sheraton Anchorage Hotel & Spa and encourages tourism by providing lodging and dining services in an Authentic Alaskan setting. We are not located within an airport terminal, but we provide 370 well-appointed sleeping rooms with majestic Alaskan views, as well as several dining options for our guests. The sales team helps to sell Alaska as a destination through significant investment in marketing and by traveling to feeder cities with our convention bureau, spreading the good word about our state.

In addition to providing lodging and dining, we have 13 meeting rooms, totaling 24,000 sq. feet of flexible meeting space.

While our guest rooms do not have kitchen facilities or stocked alcoholic beverages, we offer catering services as well as breakfast, lunch and dinner in our restaurant and lounge. We also feature Starbucks coffee in our signature coffee bar as well.

The Sheraton Anchorage Hotel provides a warm, genuine, well-trained staff that is knowledgeable of local area attractions. In the peak summer season, we have an in-house concierge service that assists with trip planning, entertainment options and transportation. Year round, our Lobby Experience Manager is available to make each visit a memorable one.

There has been no significant construction or improvement in the last two years, as we completed over \$35M in renovation in 2009. Since 1979, The Sheraton Anchorage has firmly established itself as an Anchorage gem, providing employment to countless Alaskans and a home away from home for thousands of annual visitors to Alaska.





Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

What is this form?

This transfer license application form is required for all individuals or entities seeking to apply for the transfer of ownership and/or location of an existing liquor license. Applicants should review **Title 04 of Alaska Statutes** and **Chapter 304 of the Alaska Administrative Code**. All fields of this form must be completed, per AS 04.11.260, AS 04.11.280, AS 04.11.290, and 3 AAC 304.105.

This form must be completed and submitted to AMCO's main office, along with all other required forms and documents, before any license application will be considered complete.

Section 1 – Transferor Information

Enter information for the **current** licensee and licensed establishment.

Licensee:	Ashford TRS Nickel LLC	License #:	1443		
License Type:	Beverage Dispensary-Tourism	Statutory Reference:	AS 04.11.400 (d)		
Doing Business As:	Sheraton Anchorage Hotel & Spa				
Premises Address:	401 E. 6th Avenue				
City:	Anchorage	State:	AK	ZIP:	99501
Local Governing Body:	Municipality of Anchorage				

Transfer Type:

- Regular transfer
 Transfer with security interest
 Involuntary retransfer

OFFICE USE ONLY			
Complete Date:	7/26/18	Transaction #:	108470, 108472
Board Meeting Date:	8/14/18	License Years:	17/18
Issue Date:		BRE:	CDC





Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 2 – Transferee Information

Enter information for the *new* applicant and/or location seeking to be licensed.

Licensee:	Ashford TRS Anchorage LLC				
Doing Business As:	Sheraton Anchorage Hotel & Spa				
Premises Address:	401 E. 6th Avenue				
City:	Anchorage	State:	Alaska	ZIP:	99501
Community Council:	Downtown				

Mailing Address:	14185 Dallas Parkway, Suite 1150				
City:	Dallas	State:	Texas	ZIP:	75254

Designated Licensee:	Deric Eubanks				
Contact Phone:	972-778-9316	Business Phone:	972-778-9451		
Contact Email:	lisasalts@remingtonhotels.com				

Seasonal License? Yes No If "Yes", write your six-month operating period: _____

Section 3 – Premises Information

Premises to be licensed is:

an existing facility a new building a proposed building

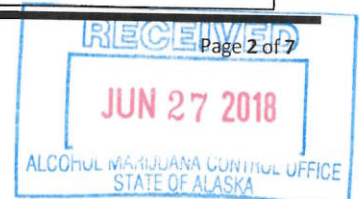
The next two questions must be completed by beverage dispensary (including tourism) and package store applicants only:

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the outer boundaries of the nearest school grounds? Include the unit of measurement in your answer.

To Avail HS: 0.5 miles walking

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the public entrance of the nearest church building? Include the unit of measurement in your answer.

To Archdiocese of Anchorage: 0.4 miles walking





Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 4 – Sole Proprietor Ownership Information

This section must be completed by any sole proprietor who is applying for a license. Entities should skip to Section 5.
If more space is needed, please attach a separate sheet with the required information.
The following information must be completed for each licensee and each affiliate (spouse).

This individual is an: applicant affiliate

Name:					
Address:					
City:		State:		ZIP:	

This individual is an: applicant affiliate

Name:					
Address:					
City:		State:		ZIP:	

Section 5 – Entity Ownership Information

This section must be completed by any entity, including a corporation, limited liability company (LLC), partnership, or limited partnership, that is applying for a license. Sole proprietors should skip to Section 6.

If more space is needed, please attach a separate sheet with the required information.

- If the applicant is a corporation, the following information must be completed for each *stockholder who owns 10% or more* of the stock in the corporation, and for each *president, vice-president, secretary, and managing officer*.
- If the applicant is a limited liability organization, the following information must be completed for each *member with an ownership interest of 10% or more*, and for each *manager*.
- If the applicant is a partnership, including a limited partnership, the following information must be completed for each *partner with an interest of 10% or more*, and for each *general partner*.

Entity Official:	Ashford TRS Senior E LLC				
Title(s):	Member	Phone:	972-490-9600	% Owned:	100%
Address:	14185 Dallas Parkway, Suite 1100				
City:	Dallas	State:	TX	ZIP:	75254





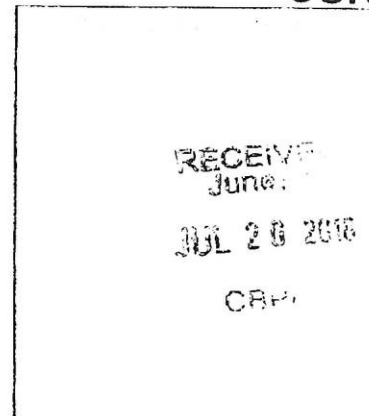
THE STATE
of **ALASKA**

Department of Commerce, Community and Economic Development
Division of Corporations, Business and Professional Licensing

Corporations Section

State Office Building, 333 Willoughby Avenue, 9th Floor
PO Box 110806, Juneau, AK 99811-0806
Phone: (907) 465-2550 · Fax: (907) 465-2974
Email: corporations@alaska.gov
Website: Corporations.Alaska.Gov

COR



Statement of Change

Foreign Limited Liability Company (AS 10.50)

- This Statement of Change form for Registered Agents or Registered Agent Address Changes is only for Foreign Limited Liability Companies.
- The Statement of Change will not be filed if the official signing this form does not match an official on record for this entity and/or if your entity's biennial report is not current. To verify your entity information on record, go online to Corporations.Alaska.Gov, *Search Corporations Database*
- Standard processing time for complete and correct filings submitted to this office is approximately 10-15 business days. All filings are reviewed in the date order they are received.
- The information you submit is a public record and will be posted on the State's website.

1. Important:		AS 10.50.635-.640
<p>Per AS 10.50.635, each Foreign Limited Liability Company shall (must) continuously (without interruption) maintain in this state (Alaska) a registered agent AND a registered office (with an Alaskan physical location and an Alaskan mailing address) for the purpose of a registered agent's statutory requirements to receive service of processes, notices, or demands required or permitted by law to be served upon the limited liability company.</p> <p>Failure to meet registered agent requirements could result in revocation of the entity's authority to transact business in the State of Alaska. — AS 10.50.408(a)(2),(3)</p> <p>For more registered agent information go to Corporations.Alaska.Gov, <i>Registered Agents FAQs</i>.</p>		

2. Fee:	<input checked="" type="checkbox"/> \$25 Nonrefundable Filing Fee (CORF)	3 AAC 16.065(b)
<p>Mail this form and the non-refundable \$25 filing fee in U.S. dollars to the letterhead address. Make the check or money order payable to the State of Alaska, or use the attached credit card payment form.</p>		

3. Entity Information on Record with the State:		AS 10.50.637(1)
<p>Entity Name: <u>Ashford TRS Anchorage LLC</u></p> <p>Alaska Entity Number: <u>10082278</u></p>		



4. PREVIOUS Registered Agent Information on Record with the State:

AS 10.50.637(2), (4)

PREVIOUS Registered Agent Name: Corporation Service Company

RECEIVED
Juneau

PREVIOUS Registered Agent Addresses:

JUL 20 2018

→ PHYSICAL Address: 9360 GLACIER HIGHWAY, SUITE 202

CBPL

City: JUNEAU

State: AK (mandatory)

ZIP Code: 99801

→ MAILING Address: 9360 GLACIER HIGHWAY, SUITE 202

City: JUNEAU

State: AK (mandatory)

ZIP Code: 99801

5. NEW Registered Agent Information to be Updated with the State:

AS 10.50.637(3), (5)

NEW Registered Agent Name: Walter T. Featherly III

(Registered agent cannot be the entity listed in Item 3 on Page 1 and cannot be an LLC)

If the new Registered Agent is an entity, provide its entity number:

NEW Registered Agent Addresses:

→ PHYSICAL Address: 420 L Street, Suite 400

City: Anchorage

State: AK (mandatory)

ZIP Code: 99501

→ MAILING Address: 420 L Street, Suite 400

City: Anchorage

State: AK (mandatory)

ZIP Code: 99501

6. Authorization per Alaska Statute:

AS 10.50.637(7)

The registered agent change was authorized by the company. Per AS 10.50.860, a limited liability company is to keep and make available the record of the resolution.

7. Required Signature:

AS 10.50.840

The Statement of Change must be signed by: a member (per AS 10.50.840.(a)(2)) or a manager (per AS 10.50.840(a)(1)) currently on record; or an attorney-in-fact (per AS 10.50.840(c)). Persons who sign documents filed with the commissioner that are known to the person to be false in material respects are guilty of a class A misdemeanor.

Signature:

Jess

Date: 7/19/18

Printed Name:

Jessica M. Brown

Title of Authorized Signer:

Member

Manager

Attorney-in-fact

If signing on behalf of a member or manager which is an entity, then identify signer's relationship and signing authority with the member entity. For example: John Smith, President of XYZ Inc. the sole member of ABC LLC.





Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Entity Official:	Deric Eubanks				
Title(s):	Manager	Phone:	972-778-9316	% Owned:	0
Address:	14185 Dallas Parkway, Suite 1100				
City:	Dallas	State:	Texas	ZIP:	75254

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	

This subsection must be completed by any applicant that is a corporation or LLC. Corporations and LLCs are required to be in good standing with the Alaska Division of Corporations (DOC) and have a registered agent who is an individual resident of the state of Alaska.

DOC Entity #:	10082278	AK Formed Date:	04/12/2018	Home State:	DE
Registered Agent:	Walter T. Featherly III	Agent's Phone:	907-263-6300		
Agent's Mailing Address:	420 L Street, Suite 400				
City:	Anchorage	State:	Alaska	ZIP:	99501

Residency of Agent:

Yes No

Is your corporation or LLC's registered agent an individual resident of the state of Alaska?





Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 6 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses:

Yes No

Does any representative or owner named as a transferee in this application have any direct or indirect financial interest in any other alcoholic beverage business that does business in or is licensed in Alaska?

If "Yes", disclose which individual(s) has the financial interest, what the type of business is, and if licensed in Alaska, which license number(s) and license type(s):

[Empty box for disclosure]

Section 7 – Authorization

Communication with AMCO staff:

Yes No

Does any person other than a licensee named in this application have authority to discuss this license with AMCO staff?

If "Yes", disclose the name of the individual and the reason for this authorization:

Lisa Salts, Sr. Manager - Licensing Administration
972-778-9316; lisasalts@remingtonhotels.com
Lisa Salts handles the licenses and permits for the Sheraton Anchorage Hotel & Spa.

Jessica Brown, Associate, Holland & Knight LLP
907-263-6309; jessica.brown@hklaw.com
Jessica Brown is assisting with all Anchorage licensing transfers for Ashford TRS Anchorage LLC.

Monica Cunningham, Paralegal, Holland & Knight LLP
907-263-6322; monica.cunningham@hklaw.com
Monica Cunningham is assisting with all Anchorage licensing transfers for Ashford TRS Anchorage LLC.





Alcohol and Marijuana Control Office
550 W 7th Avenue, Suite 1600
Anchorage, AK 99501
alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/home>
Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board
Form AB-01: Transfer License Application

Section 8 – Transferor Certifications

Additional copies of this page may be attached, as needed, for the controlling interest of the current licensee to be represented.

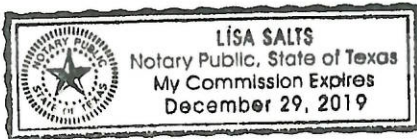
I declare under penalty of perjury that the undersigned represents a **controlling interest** of the current licensee. I additionally certify that I, as the current licensee (either the sole proprietor or the controlling interest of the currently licensed entity) have examined this application, approve of the transfer of this license, and find the information on this application to be true, correct, and complete.

Signature of transferor

Ashford TRS Nickel LLC/Deric Eubanks

Printed name of transferor

Subscribed and sworn to before me this 26 day of June, 2018.



Signature of Notary Public

Notary Public in and for the State of Texas

My commission expires: 12-29-2019

Signature of transferor

Printed name of transferor

Subscribed and sworn to before me this ____ day of _____, 20____.

Signature of Notary Public

Notary Public in and for the State of _____

My commission expires: _____





Alcohol and Marijuana Control Office
 550 W 7th Avenue, Suite 1600
 Anchorage, AK 99501
alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
 Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board
Form AB-01: Transfer License Application

Section 9 – Transferee Certifications

Read each line below, and then sign your initials in the box to the right of each statement:

Initials

I certify that all proposed licensees (as defined in AS 04.11.260) and affiliates have been listed on this application.

 DE

I certify that all proposed licensees have been listed with the Division of Corporations.

 DE

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.

 DE

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and, while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3 AAC 304.465.

 DE

I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

 DE

As an applicant for a liquor license, I declare under penalty of perjury that I have read and am familiar with AS 04 and 3 AAC 304, and that this application, including all accompanying schedules and statements, is true, correct, and complete.

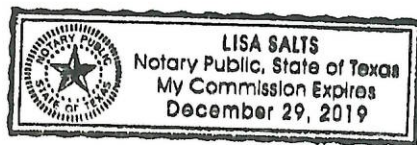


Signature of transferee

Ashford TRS Anchorage LLC/Deric Eubanks

Printed name

Subscribed and sworn to before me this 26 day of June, 2018.

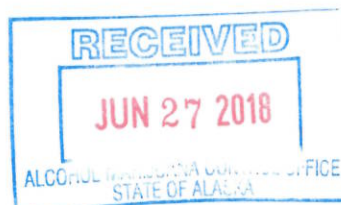




Signature of Notary Public

Notary Public in and for the State of Texas

My commission expires: 12-29-2019





Alaska Alcoholic Beverage Control Board Form AB-02: Premises Diagram

What is this form?

A detailed diagram of the proposed licensed premises is required for all liquor license applications, per AS 04.11.260 and 3 AAC 304.185. Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, consumption, and manufacturing. If your proposed premises is located within a building or building complex that contains multiple businesses and/or tenants, please provide an additional page that clearly shows the location of your proposed premises within the building or building complex, along with the addresses and/or suite numbers of the other businesses and/or tenants within the building or building complex.

The second page of this form is not required. Blueprints, CAD drawings, or other clearly drawn and marked diagrams may be submitted in lieu of the second page of this form. The first page must still be completed, attached to, and submitted with any supplemental diagrams. An AMCO employee may require you to complete the second page of this form if additional documentation for your premises diagram is needed.

This form must be completed and submitted to AMCO's main office before any license application will be considered complete.

Yes No

I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the second page of this form.

Section 1 – Establishment Information

Enter information for the business seeking to be licensed, as identified on the license application.

Licensee:	Ashford TRS Anchorage LLC	License Number:	1443		
License Type:	Beverage Dispensary - Tourism				
Doing Business As:	Sheraton Anchorage Hotel & Spa				
Premises Address:	401 E. 6th Avenue				
City:	Anchorage	State:	AK	ZIP:	99501





Alcohol and Marijuana Control Office
550 W 7th Avenue, Suite 1600
Anchorage, AK 99501
alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board
Form AB-02: Premises Diagram

Section 2 – Detailed Premises Diagram

Clearly indicate the boundaries of the premises and the proposed licensed area within that property. Clearly indicate the interior layout of any enclosed areas on the proposed premises. Clearly identify all entrances and exits, walls, bars, and fixtures, and outline in red the perimeter of the areas designated for alcohol storage, service, consumption, and manufacturing. Include dimensions, cross-streets, and points of reference in your drawing. You may attach blueprints or other detailed drawings that meet the requirements of this form.

Please see attached.





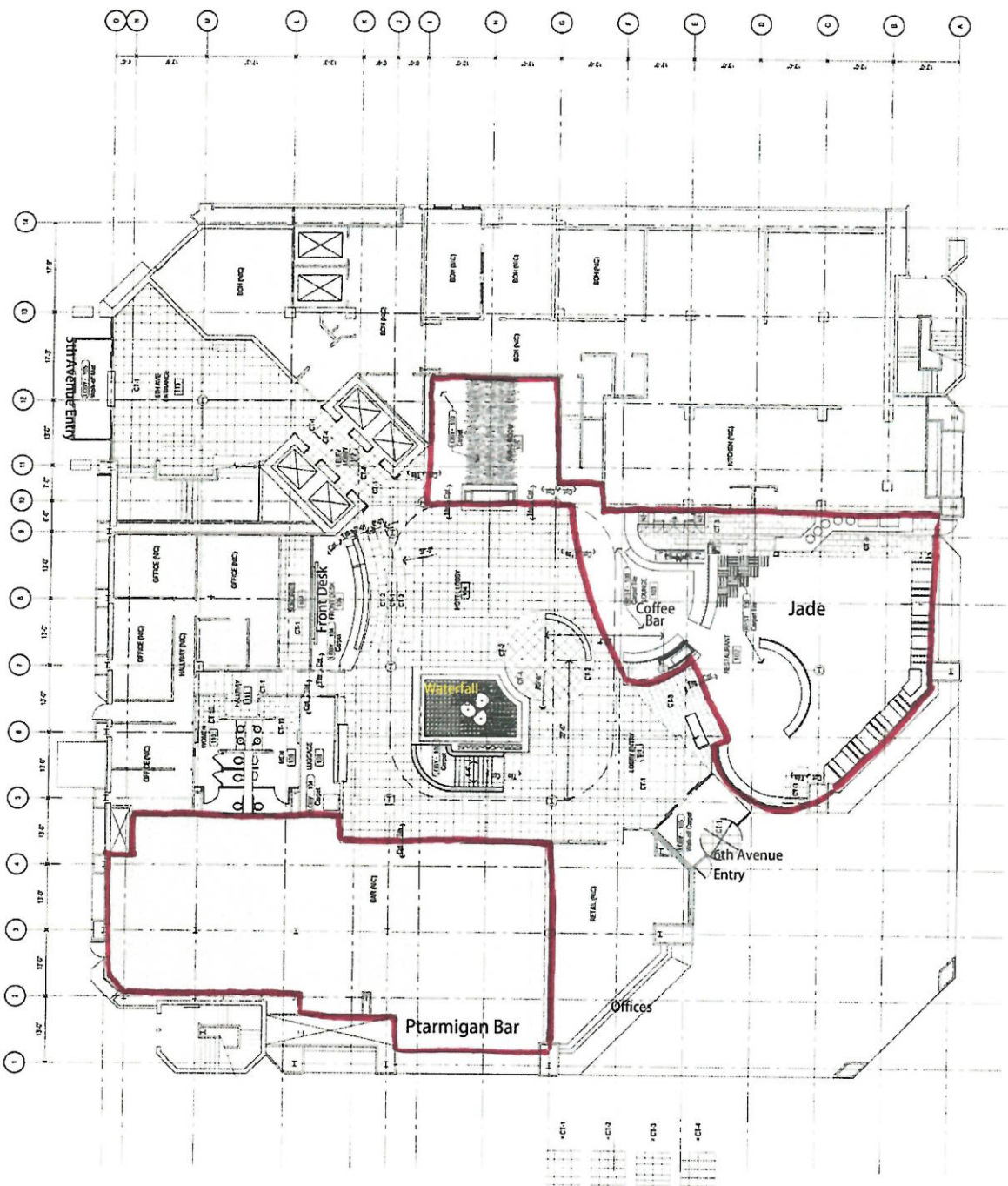
NOT FOR CONSTRUCTION
ISSUED
 Date: 06/27/2018
 Designer: J. Deegan
 Checker: J. Deegan
 Project No: 18-001
 Revision: 1

Sheraton
SHERATON Anchorage
 401 E 6th Ave
 Anchorage, AK 99501

REVISIONS
 PROJECT NO: 18-001

FLOOR FINISH PLAN L1

DATE: 06/27/2018
 SCALE: 1/8" = 1'-0"
 DRAWN BY: JDD
 CHECKED BY: JDD
A3.01

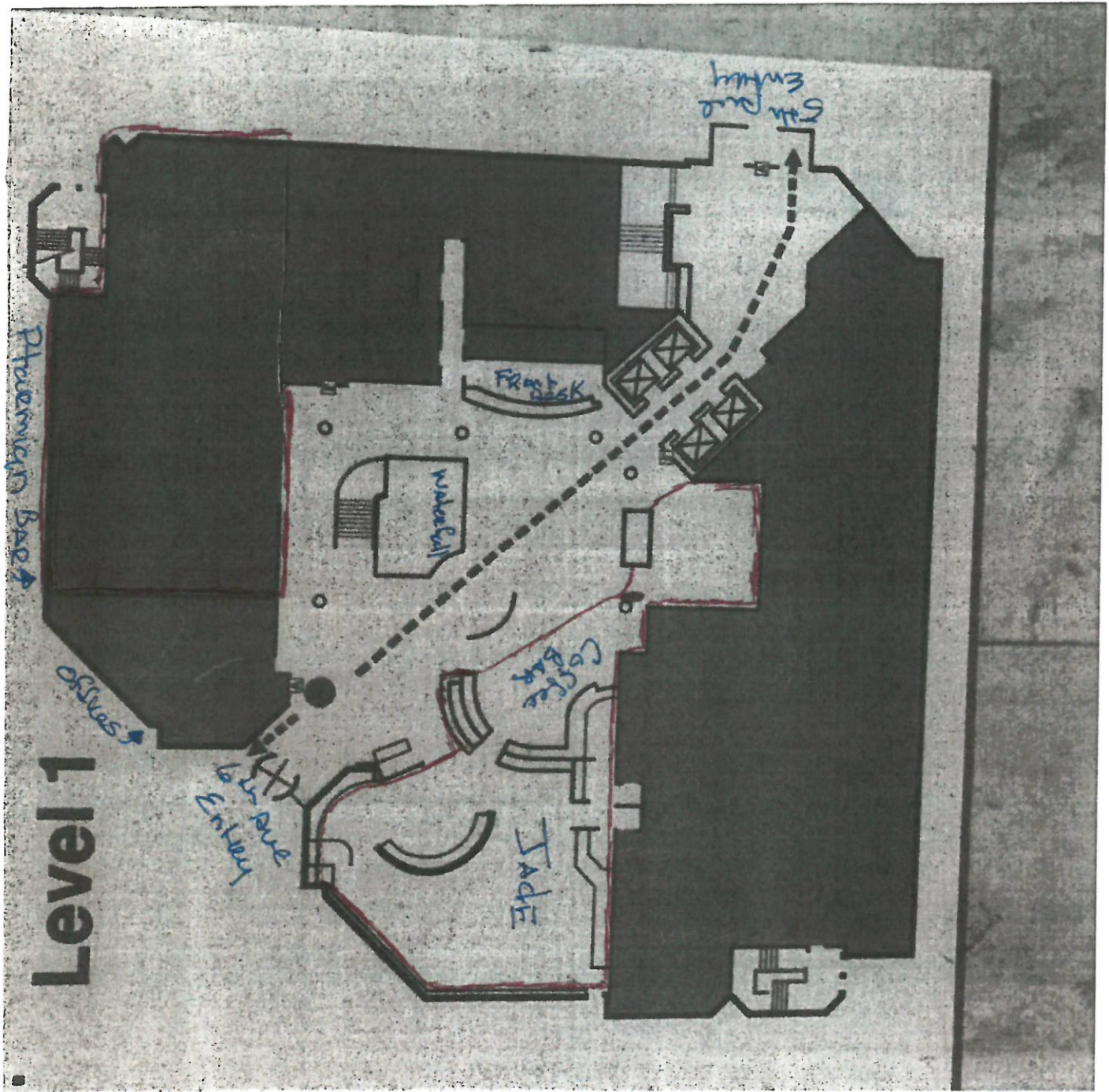


**1st Floor
 Lobby and
 Restaurants**

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JUN 27 2018
 ALCOHOL & TOBACCO CONTROL OFFICE
 STATE OF ALASKA

Floor Finish Plan L1
 1/8" = 1'-0"

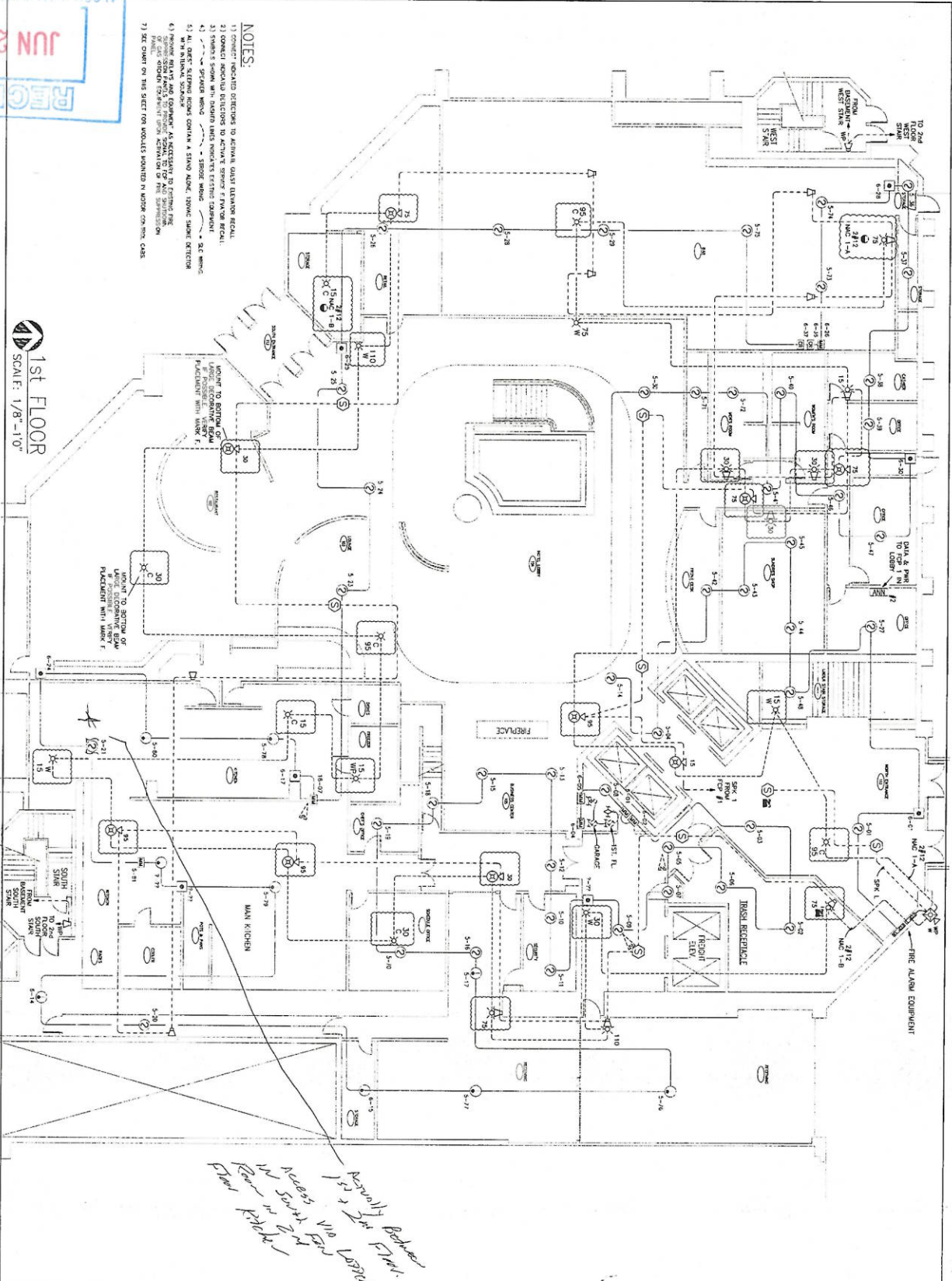
1st
FL.



Level 1

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JUN 27 2018
ALCOHOL MARIJUANA CONTROL OFFICE
STATE OF ALASKA

RECEIVED
 JUN 27 2018
 ANCHORAGE FIRE DEPARTMENT
 STATE OF ALASKA



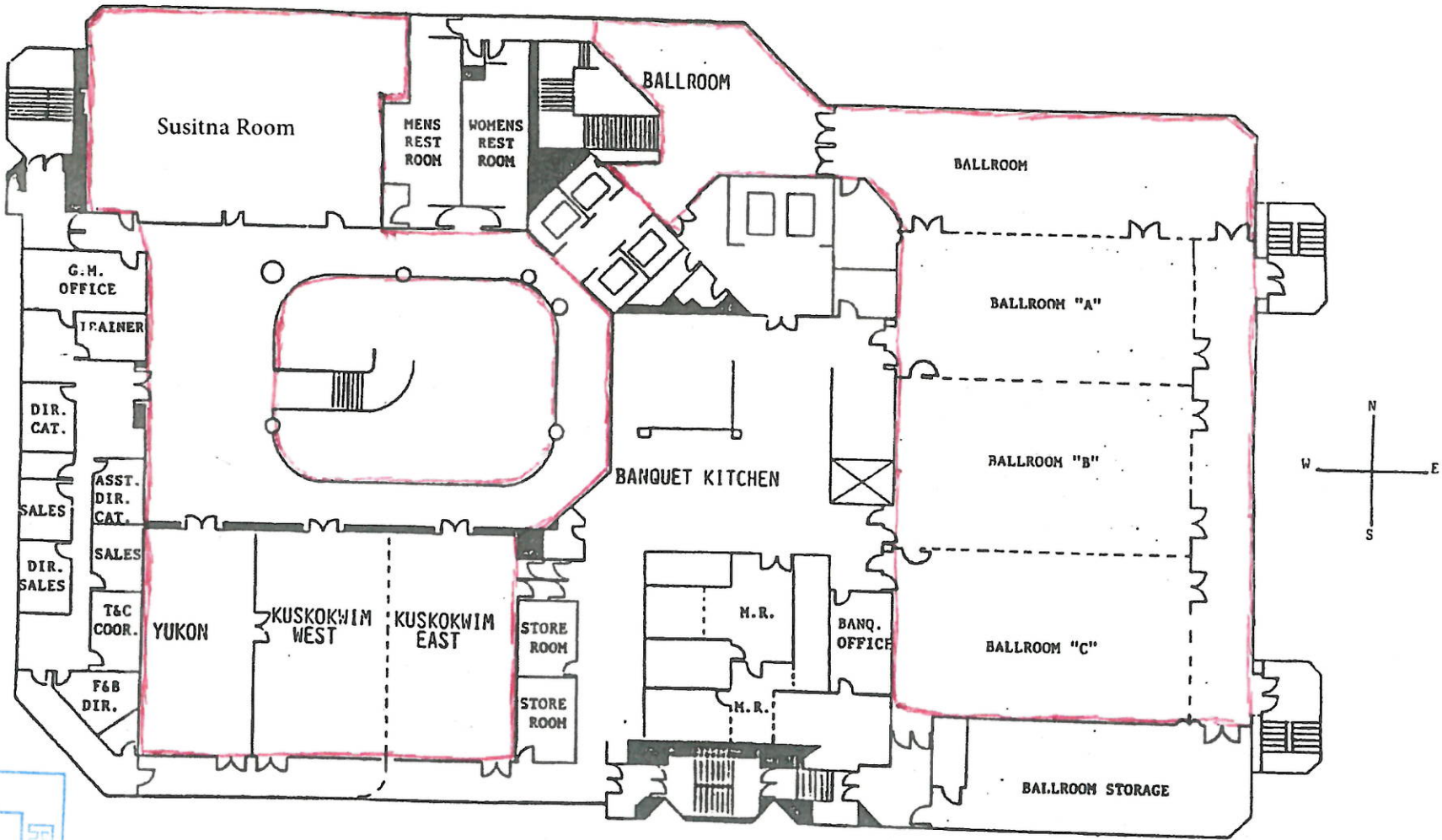
- NOTES:**
- 1) CONNECTIONS TO EXISTING SYSTEMS SHALL BE MADE AS SHOWN.
 - 2) CONNECTIONS TO EXISTING SYSTEMS SHALL BE MADE AS SHOWN.
 - 3) SYMBOLS SHOWN WITH DASHED LINES INDICATE EXISTING EQUIPMENT.
 - 4) "S" SYMBOLS WITH DASHED LINES INDICATE EXISTING DETECTORS.
 - 5) "M" SYMBOLS WITH DASHED LINES INDICATE EXISTING MANUAL PULL STATIONS.
 - 6) "N" SYMBOLS WITH DASHED LINES INDICATE EXISTING NOTIFICATION APPLIANCES.
 - 7) SEE OTHER SHEETS FOR DETAILS NOT SHOWN ON THIS SHEET.

1st FLOOR
 SCALE: 1/8"=1'-0"

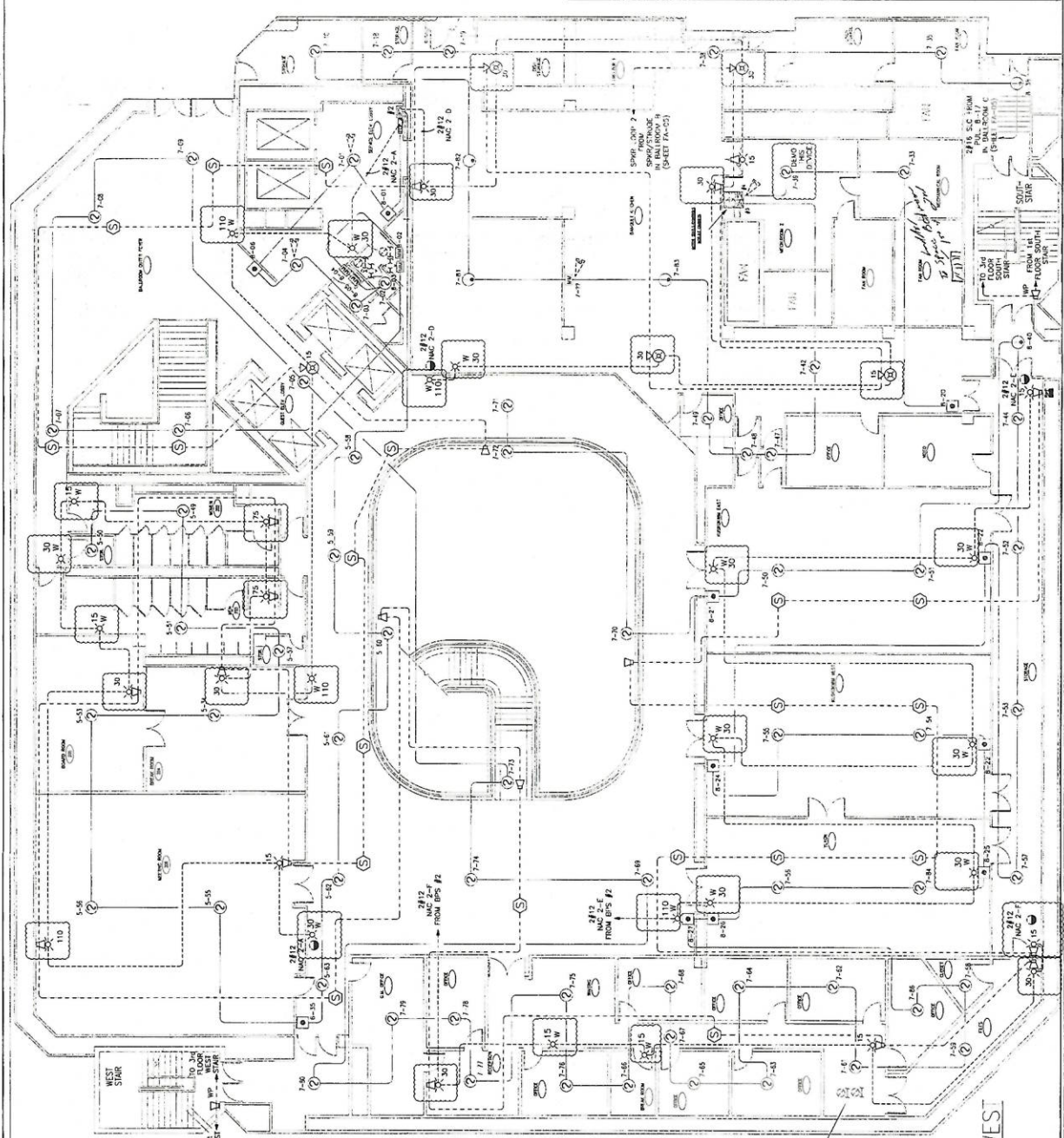
*Actually Between
 1st & 2nd Floor
 Access Via Lobby
 Room in 2nd
 Floor Right*

		PROJECT SEASIDE HOTEL UPGRADE 401 EAST 4TH AVENUE ANCHORAGE, AK	DESIGN PARTNER F.P. NPA 72 STAFF AND LEVEL ANCHORAGE
CONTRACT WITH GMW FIRE PROTECTION		DRAWING TITLE FA DEVICE LAYOUT 1ST FLOOR	APPROVALS BY: [Signature] DATE: [Date] CHECKED: [Signature] DATE: [Date] DESIGNED: [Signature] DATE: [Date] DRAWN: [Signature] DATE: [Date]
JOB NO.	SHEET NO.	DATE	SCALE
16-19C	FA-03	9/17/16	AS-NCH-DWAK FURMAN
FILE NUMBER	DATE		
ACAD 2015			

2ND FLOOR



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JUN 27 2018
ALCOHOL CONTROL OFFICE
SITKA, ALASKA



2nd Floor West
 SCALE: 1/8"=10"
 RECEIVED
 JUN 27 2018
 ALCOHOL/MARIJUANA CONTROL OFFICE
 STATE OF ALASKA

MOTOR STATUS/CONTROLS
MCC #3
 MOTOR ON OFF
 EA-1 / B-55 / B-56 / B-57
 ME-2 / B-62 / B-63 / B-64
 ME-1 / B-59 / B-60 / B-61
 EF-4 / B-47 / B-48 / B-49

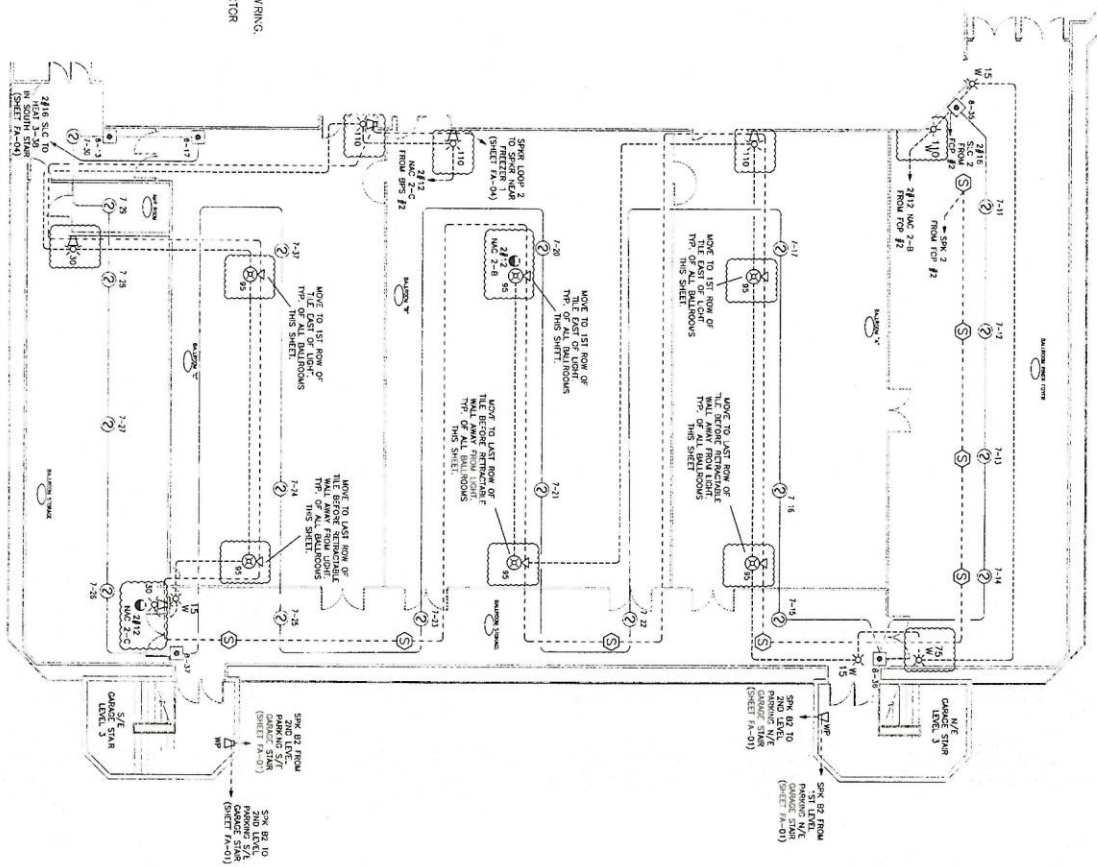
MCC #4
 EF-15 / B-58 / B-57 / B-58
 EF-6 / B-53 / B-54 / B-55
 LL-5 / B-50 / B-51 / B-52
 AC-1 / B-41 / B-42 / B-43

MU-2 / B-56 / B-57 / B-58
 (MOUNTED ON WALL IN XL ID MCC #3)

**TWO GLYCOL TAMPERS
 NEED INSTALL**

- NOTES:**
- 1) CONNECT INDICATED DETECTORS TO ACTIVATE GUEST ELEVATOR RECALL.
 - 2) CONNECT INDICATED DETECTORS TO ACTIVATE SPRINT ELEVATOR RECALL.
 - 3) 3" SCHED 40S GALV STEEL RISER CONNECTION.
 - 4) 1" SCHED 40S GALV STEEL RISER CONNECTION.
 - 5) ALL GUEST ELEVATOR HOLES CONTAIN A 3" DIA. TONIC TONIC SMOKE DETECTOR WITH INTERNAL SOUNDER.
 - 6) FLOOR RISER AND EQUIPMENT AS NECESSARY TO EXISTING FLOOR.
 - 7) SEE DRAWING ON THIS SHEET FOR MODELS MOUNTED IN WATERS CONTROL CAB.

2nd Floor East



NOTES:

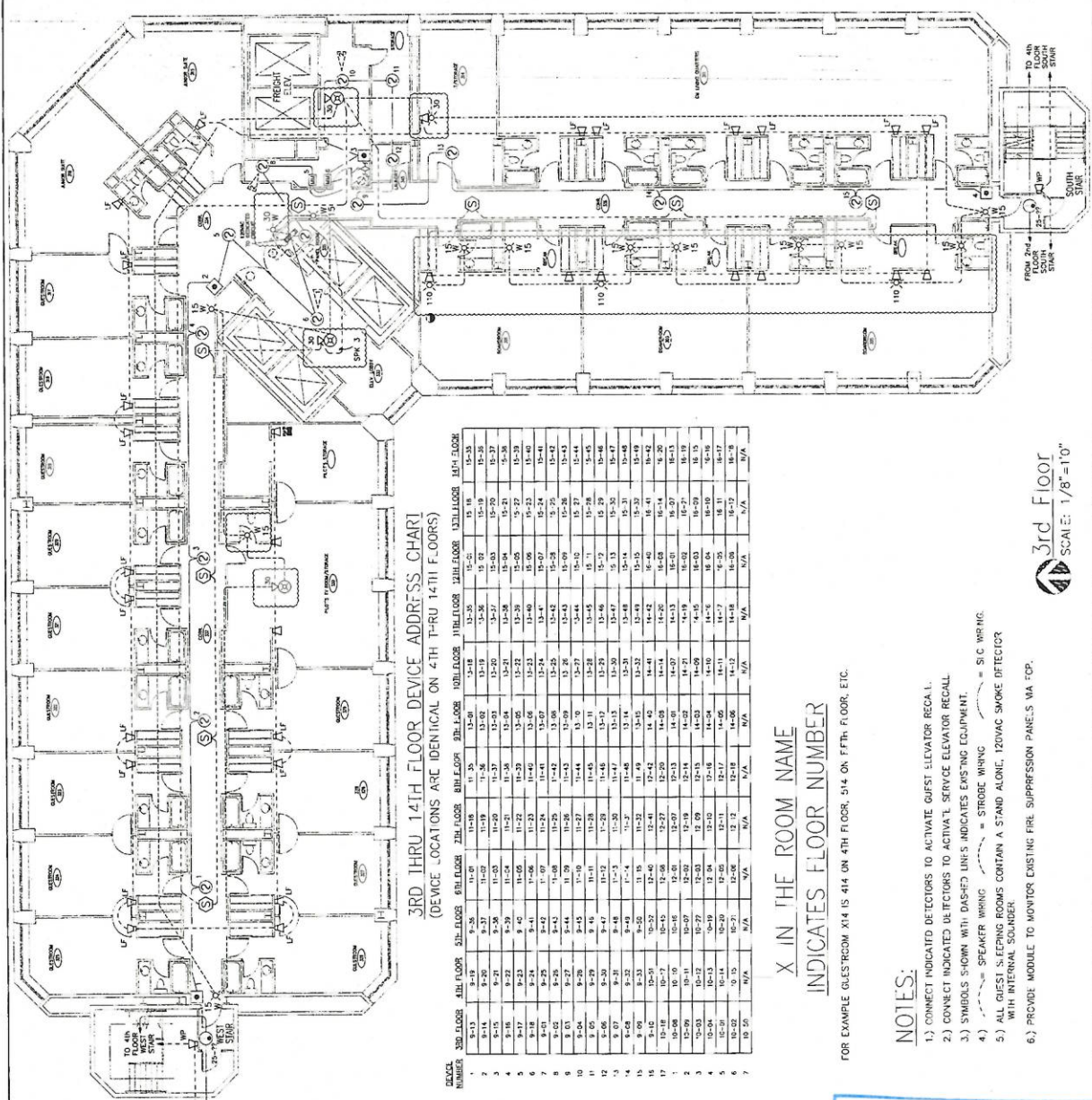
- 1) CONNECT INDICATED DETECTORS TO ACTIVATE GUEST ELEVATOR RECALL.
- 2) CONNECT INDICATED DETECTORS TO ACTIVATE SERVICE ELEVATOR RECALL.
- 3) SYMBOLS SHOWN WITH DASHED LINES INDICATES EXISTING EQUIPMENT.
- 4) = SPEAKER WIRING = STROBE WIRING = SLG WIRING.
- 5) ALL GUEST SLEEPING ROOMS CONTAIN A STAND ALONE, 120VAC SMOKE DETECTOR WITH INTRINSICAL SOUNDER.
- 6) PROVIDE RELAYS AND EQUIPMENT AS NECESSARY TO EXISTING FIRE SUPPRESSION PANELS TO PROVIDE SIGNAL TO FCP AND SHUTDOWN OF GAS KITCHEN EQUIPMENT UPON ACTIVATION OF FIRE SUPPRESSION PANEL.

RECEIVED
 JUN 27 2018
 ALCOHOL BEVERAGE CONTROL OFFICE
 STATE OF ALASKA

2ND. FLOOR EAST
 SCALE: 1/8" = 1'-0"

 CONTRACT WITH GMW FIRE PROTECTION	PROJECT SHEETON HOTEL UPGRADE 121 EAST 2ND AVENUE ANCHORAGE, AK	DESIGN OR TEAM F.P. NTRA 72 STATE AND LOCAL AMENDMENTS
	DRAWING TITLE FA DEVICE LAYOUT 2ND FLOOR EAST	APPROVALS [] CITY PW [] ET PW [] STATE PW [] ISO [] ARCH [] CB [] OTHER [] WEAR
6128 MARKEY STREET ANCHORAGE, AK 99516 PHONE: (907) 335-5000 FAX: (907) 335-5000	DRAWN BY: TJE FORNAT PLOT DATE: 8/1/16 16-196 FA 02	ACSI 2015

PROJECT: GMW FIRE PROTECTION
 CONTRACT WITH: GMW FIRE PROTECTION
 DRAWING TITLE: 3RD FLOOR LAYOUT
 SHEET NO. 14-300 DATE: 07/15/16
 SCALE: AS SHOWN
 DRAWN BY: J. L. VAUGHN
 CHECKED BY: J. L. VAUGHN
 PROJECT LOCATION: 1000 W. 5TH AVENUE, ANCHORAGE, AK 99501
 CLIENT: GMW FIRE PROTECTION
 PROJECT NO.: 14-300



3RD THRU 14TH FLOOR DEVICE ADDRESS CHART
 (DEVICE LOCATIONS ARE IDENTICAL ON 4TH THRU 14TH FLOORS)

DEVICE NUMBER	3RD FLOOR	4TH FLOOR	5TH FLOOR	6TH FLOOR	7TH FLOOR	8TH FLOOR	9TH FLOOR	10TH FLOOR	11TH FLOOR	12TH FLOOR	13TH FLOOR	14TH FLOOR
1	9-11	9-11	9-11	9-11	9-11	9-11	9-11	9-11	9-11	9-11	9-11	9-11
2	9-12	9-12	9-12	9-12	9-12	9-12	9-12	9-12	9-12	9-12	9-12	9-12
3	9-13	9-13	9-13	9-13	9-13	9-13	9-13	9-13	9-13	9-13	9-13	9-13
4	9-14	9-14	9-14	9-14	9-14	9-14	9-14	9-14	9-14	9-14	9-14	9-14
5	9-15	9-15	9-15	9-15	9-15	9-15	9-15	9-15	9-15	9-15	9-15	9-15
6	9-16	9-16	9-16	9-16	9-16	9-16	9-16	9-16	9-16	9-16	9-16	9-16
7	9-17	9-17	9-17	9-17	9-17	9-17	9-17	9-17	9-17	9-17	9-17	9-17
8	9-18	9-18	9-18	9-18	9-18	9-18	9-18	9-18	9-18	9-18	9-18	9-18
9	9-19	9-19	9-19	9-19	9-19	9-19	9-19	9-19	9-19	9-19	9-19	9-19
10	9-20	9-20	9-20	9-20	9-20	9-20	9-20	9-20	9-20	9-20	9-20	9-20
11	9-21	9-21	9-21	9-21	9-21	9-21	9-21	9-21	9-21	9-21	9-21	9-21
12	9-22	9-22	9-22	9-22	9-22	9-22	9-22	9-22	9-22	9-22	9-22	9-22
13	9-23	9-23	9-23	9-23	9-23	9-23	9-23	9-23	9-23	9-23	9-23	9-23
14	9-24	9-24	9-24	9-24	9-24	9-24	9-24	9-24	9-24	9-24	9-24	9-24
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18	9-28	9-28	9-28	9-28	9-28	9-28	9-28	9-28	9-28	9-28	9-28	9-28
19	9-29	9-29	9-29	9-29	9-29	9-29	9-29	9-29	9-29	9-29	9-29	9-29
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58	9-68	9-68	9-68	9-68	9-68	9-68	9-68	9-68	9-68	9-68	9-68	9-68
59	9-69	9-69	9-69	9-69	9-69	9-69	9-69	9-69	9-69	9-69	9-69	9-69
60	9-70	9-70	9-70	9-70	9-70	9-70	9-70	9-70	9-70	9-70	9-70	9-70

FOR EXAMPLE GUESTROOM X14 IS 414 ON 4TH FLOOR, 514 ON 5TH FLOOR, ETC.

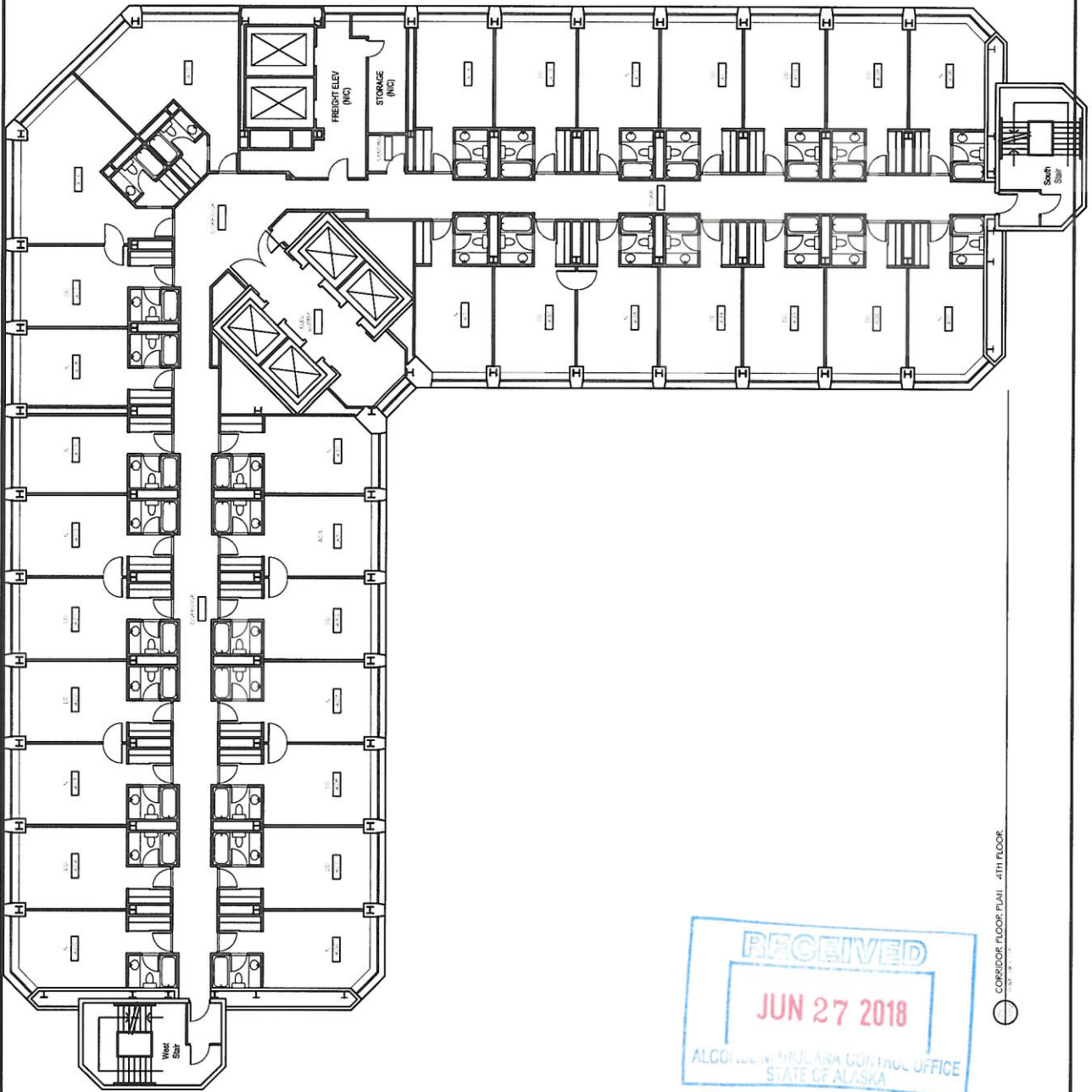
- NOTES:
- 1.) CONNECT INDICATED DETECTORS TO ACTIVATE GUEST ELEVATOR RECALL.
 - 2.) CONNECT INDICATED DETECTORS TO ACTIVATE SERVICE ELEVATOR RECALL.
 - 3.) SYMBOLS SHOWN WITH DASHED LINES INDICATES EXISTING EQUIPMENT.
 - 4.) --- = SPEAKER WRING --- = STROBE WRING --- = S.I.C. WRING
 - 5.) ALL GUEST SLEEPING ROOMS CONTAIN A STAND ALONE, 120VAC SMOKE DETECTOR WITH INTERNAL SOUNDER.
 - 6.) PROVIDE MODULE TO MONITOR EXISTING FIRE SUPPRESSION PANELS. MA TOP.

X IN THE ROOM NAME INDICATES FLOOR NUMBER

3rd Floor SCALE: 1/8" = 10'



3rd Floor



TYPICAL DEMOLITION NOTES

1. REMOVE EXISTING PARTS AND/OR:
2. REMOVE ALL PARTS OF WALLS AND CEILING SYSTEMS
3. EXISTING WALLS TO REMAIN
4. REMOVE ALL PARTS OF FLOOR
5. REMOVE ALL PARTS OF CEILING SYSTEMS
6. REMOVE ALL PARTS OF ROOF
7. REMOVE ALL PARTS OF FOUNDATION

SPECIFIC DEMOLITION NOTES

TYPICAL CONSTRUCTION NOTES

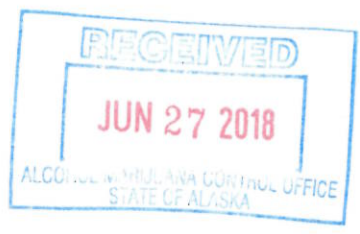
1. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL BUILDING CODE (IBC) AND THE 2015 INTERNATIONAL MECHANICAL AND ELECTRICAL CODE (IMC).
2. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL PLUMBING AND MECHANICAL CODE (IPC) AND THE 2015 INTERNATIONAL ELECTRICAL CODE (IEC).
3. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL FIRE AND SAFETY CODE (IFSC) AND THE 2015 INTERNATIONAL SAFETY CODE (ISC).
4. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL CONSTRUCTION CODE (ICC) AND THE 2015 INTERNATIONAL CONSTRUCTION CODE (ICC).
5. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL CONSTRUCTION CODE (ICC) AND THE 2015 INTERNATIONAL CONSTRUCTION CODE (ICC).
6. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL CONSTRUCTION CODE (ICC) AND THE 2015 INTERNATIONAL CONSTRUCTION CODE (ICC).
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15. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL CONSTRUCTION CODE (ICC) AND THE 2015 INTERNATIONAL CONSTRUCTION CODE (ICC).
16. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL CONSTRUCTION CODE (ICC) AND THE 2015 INTERNATIONAL CONSTRUCTION CODE (ICC).
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19. ALL WORK SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL CONSTRUCTION CODE (ICC) AND THE 2015 INTERNATIONAL CONSTRUCTION CODE (ICC).
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SPECIFIC CONSTRUCTION NOTES

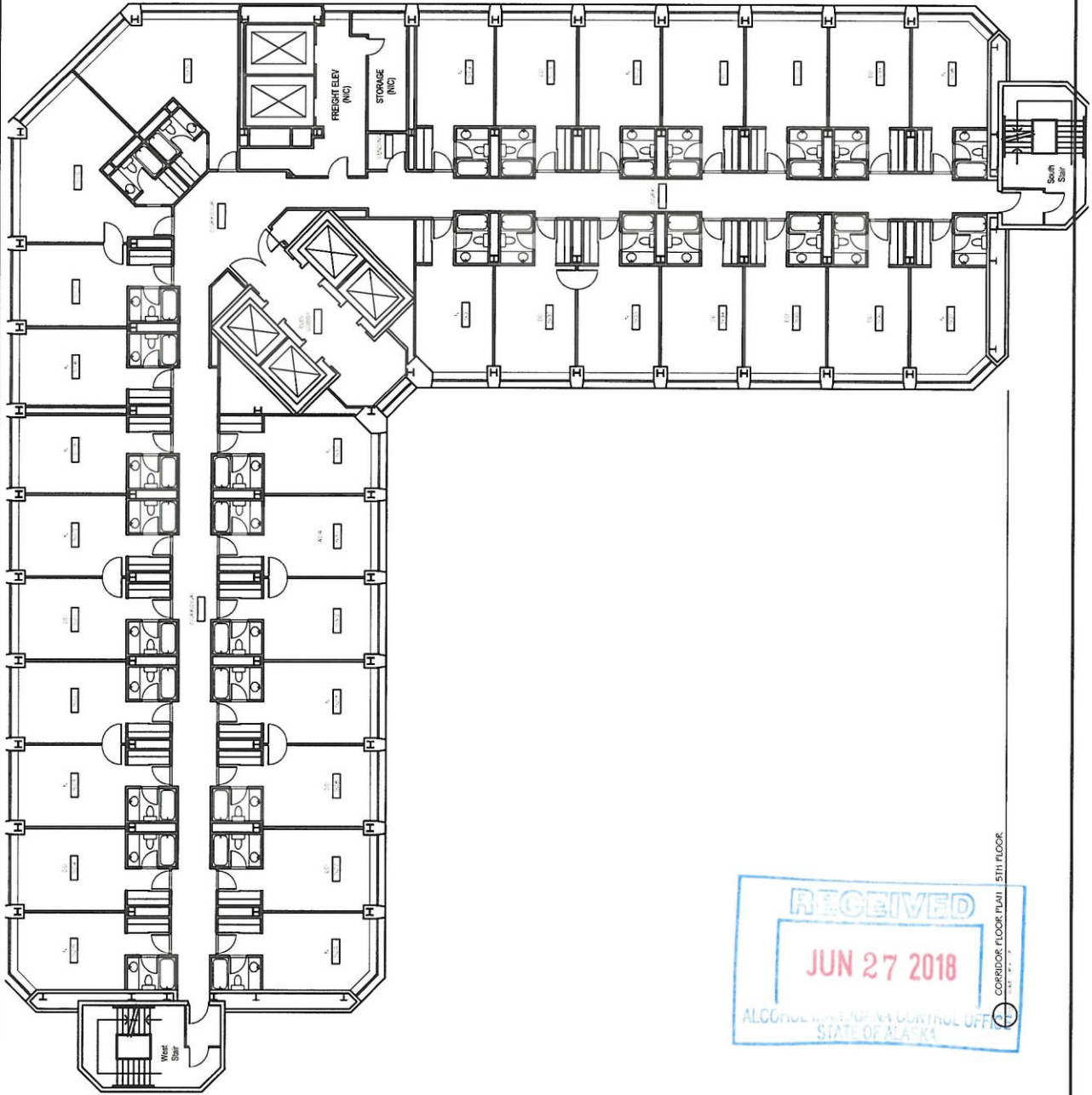


SHERATON ANCHORAGE HOTEL & SPA
 GUESTROOMS RENOVATION
 401 E 6TH AVE
 ANCHORAGE, AK 99501
 (907) 276-8700

revisions:	
date:	07/01/17
sheet title:	CONSTRUCTION PLAN
	1-102



CORRIDOR FLOOR PLAN - 4TH FLOOR



TYPICAL DEMOLITION NOTES

1. REMOVE EXISTING GYPSUM AND JAC
2. REMOVE ALL TYPE OF FLOORING AND FINISHES
3. EXISTING WALLS REMAIN IN PLACE
4. REMOVE ALL EXISTING CEILING
5. REMOVE ALL EXISTING PARTITION WALLS
6. REMOVE EXISTING FINISH TO EXPOSE
7. REMOVE EXISTING WALLS TO EXPOSE

SPECIFIC DEMOLITION NOTES

(Empty space for specific demolition notes)

TYPICAL CONSTRUCTION NOTES

1. ALL EXISTING WALLS TO REMAIN UNLESS NOTED OTHERWISE
2. FINISH FLOORING TO BE DETERMINED BY THE ARCHITECT
3. FINISH FLOORING TO BE DETERMINED BY THE ARCHITECT
4. FINISH FLOORING TO BE DETERMINED BY THE ARCHITECT
5. FINISH FLOORING TO BE DETERMINED BY THE ARCHITECT
6. FINISH FLOORING TO BE DETERMINED BY THE ARCHITECT
7. FINISH FLOORING TO BE DETERMINED BY THE ARCHITECT
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14. FINISH FLOORING TO BE DETERMINED BY THE ARCHITECT
15. FINISH FLOORING TO BE DETERMINED BY THE ARCHITECT
16. FINISH FLOORING TO BE DETERMINED BY THE ARCHITECT
17. FINISH FLOORING TO BE DETERMINED BY THE ARCHITECT

SPECIFIC CONSTRUCTION NOTES

(Empty space for specific construction notes)



SHERATON ANCHORAGE HOTEL # SPA
 GUESTROOMS RENOVATION
 401 E 6TH AVE
 ANCHORAGE, AK 99501
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revisions:	
date:	8/20/17
sheet title:	CORRIDOR FLOOR PLAN - 5TH FLOOR
I-103	



CORRIDOR FLOOR PLAN | 5TH FLOOR



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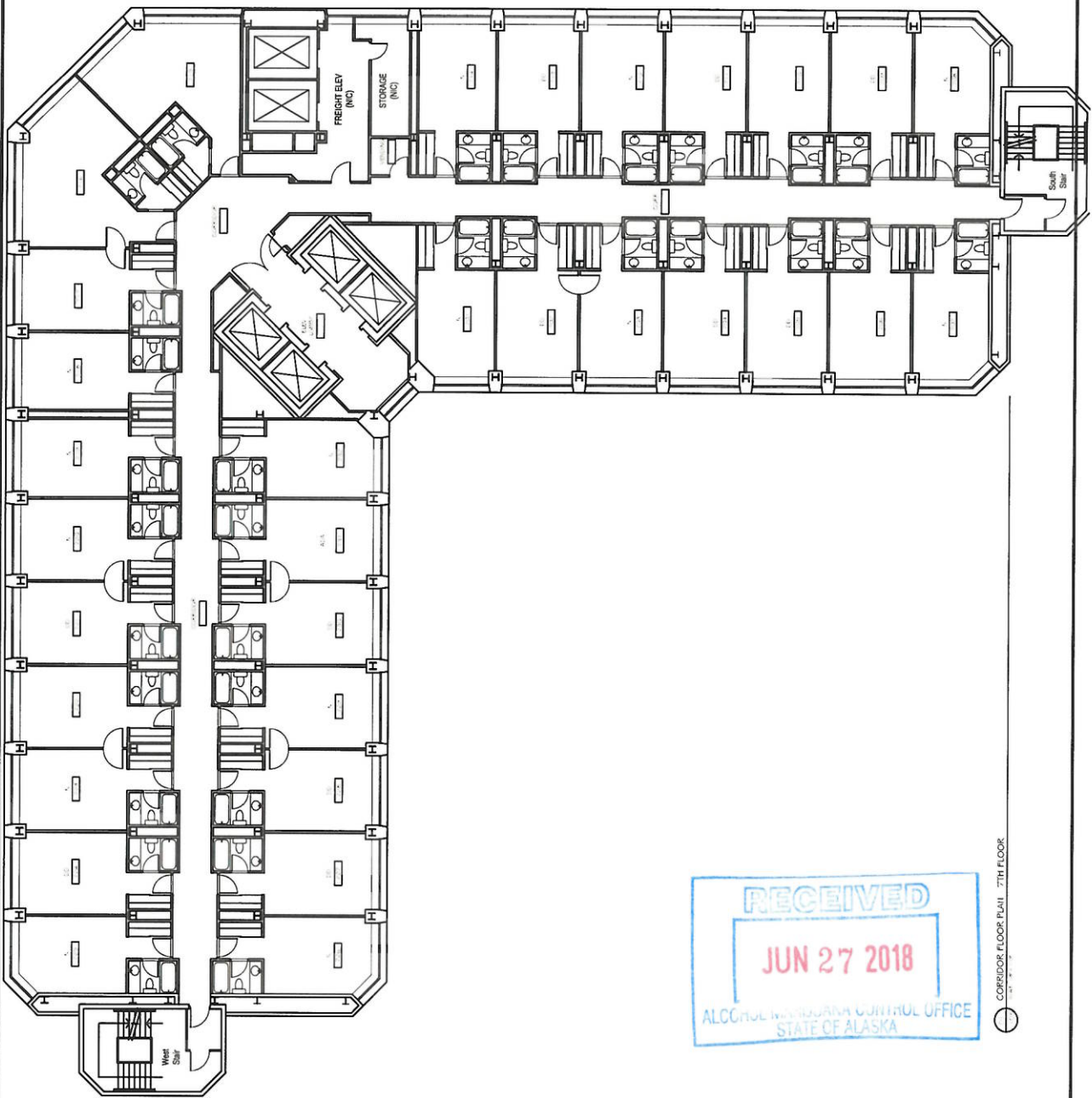
revisions:	
date:	5/29/17
sheet title:	CORRIDOR FLOOR PLAN 7TH FLOOR
	1-105

- TYPICAL DEMOLITION NOTES**
1. REMOVE EXISTING PARTS AND PAZ.
 2. REMOVE ALL PORTS OF ENTRY FROM EXISTING WALLS.
 3. DEMOLISH EXISTING PARTS TO REMAIN.
 4. REMOVE ALL FINISHES TO REMAIN.
 5. REMOVE ALL PORTS OF ENTRY FROM EXISTING WALLS.
 6. REMOVE EXISTING PARTS TO REMAIN.
 7. REMOVE EXISTING PARTS TO REMAIN.

SPECIFIC DEMOLITION NOTES

- TYPICAL CONSTRUCTION NOTES**
1. SEE ALL NOTES FOR THE RENOVATION OF ROOMS 701-702.
 2. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 3. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 4. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 5. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 6. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 7. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 8. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 9. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 10. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 11. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 12. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 13. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 14. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 15. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 16. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 17. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 18. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 19. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.
 20. REMOVE EXISTING WALLS IN ALL AREAS AREAS OF REPAIR TO MATCH EXISTING WALLS TO REMAIN.

SPECIFIC CONSTRUCTION NOTES



CORRIDOR FLOOR PLAN - 7TH FLOOR



SHERATON ANCHORAGE HOTEL # SPA
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REVISIONS

DATE

SHEET TITLE

1-106

TYPICAL DEMOLITION NOTES

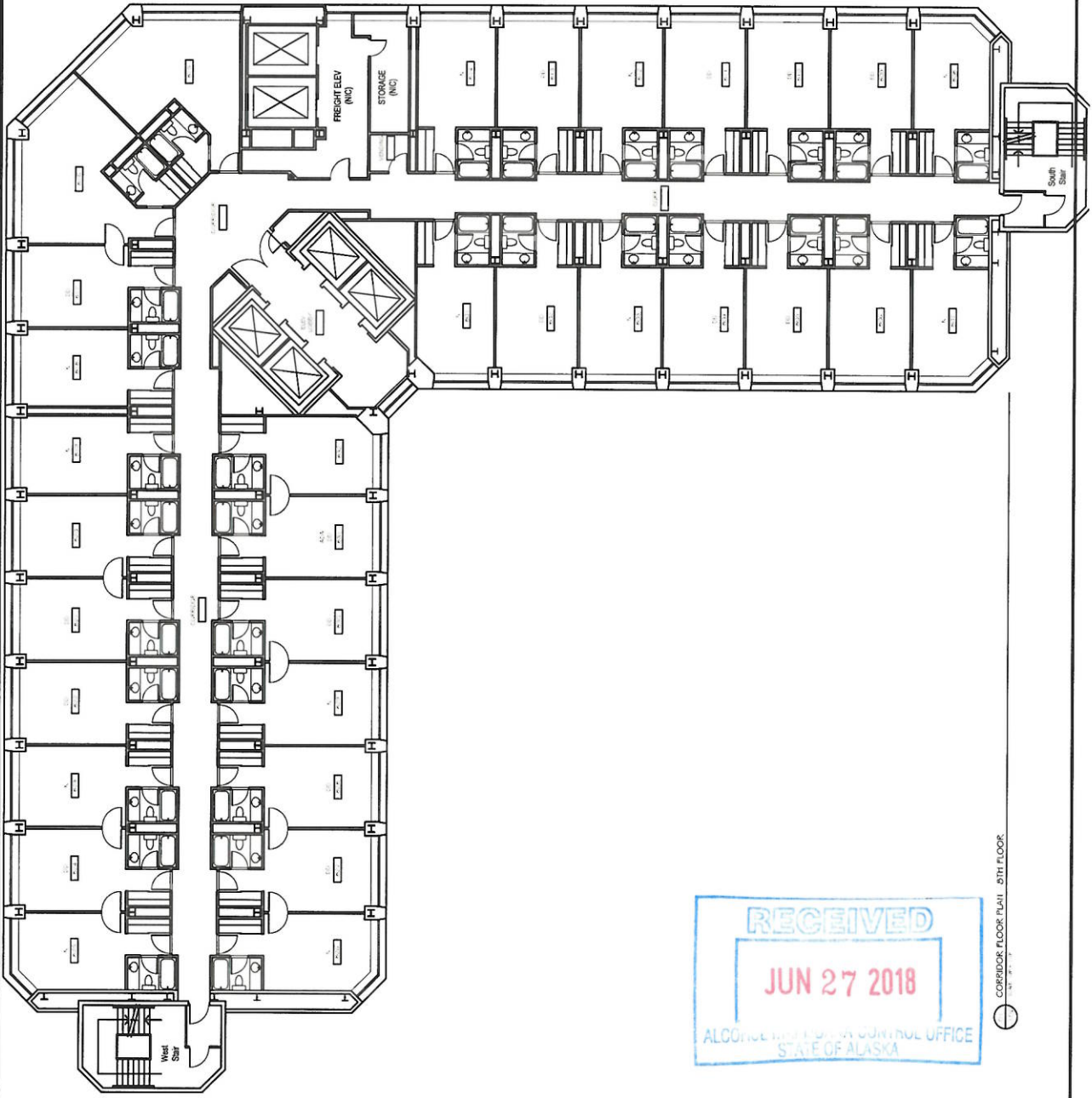
1. REMOVE EXISTING PARTS AND FINISHES
2. REMOVE ALL PORTION OF WALLS, MOUNTED OBJECTS, PARTS
3. REMOVE ALL PORTION OF WALLS TO REMAIN
4. REMOVE ALL PORTION OF WALLS TO REMAIN
5. REMOVE ALL PORTION OF WALLS TO REMAIN
6. REMOVE ALL PORTION OF WALLS TO REMAIN
7. REMOVE ALL PORTION OF WALLS TO REMAIN

SPECIFIC DEMOLITION NOTES

TYPICAL CONSTRUCTION NOTES

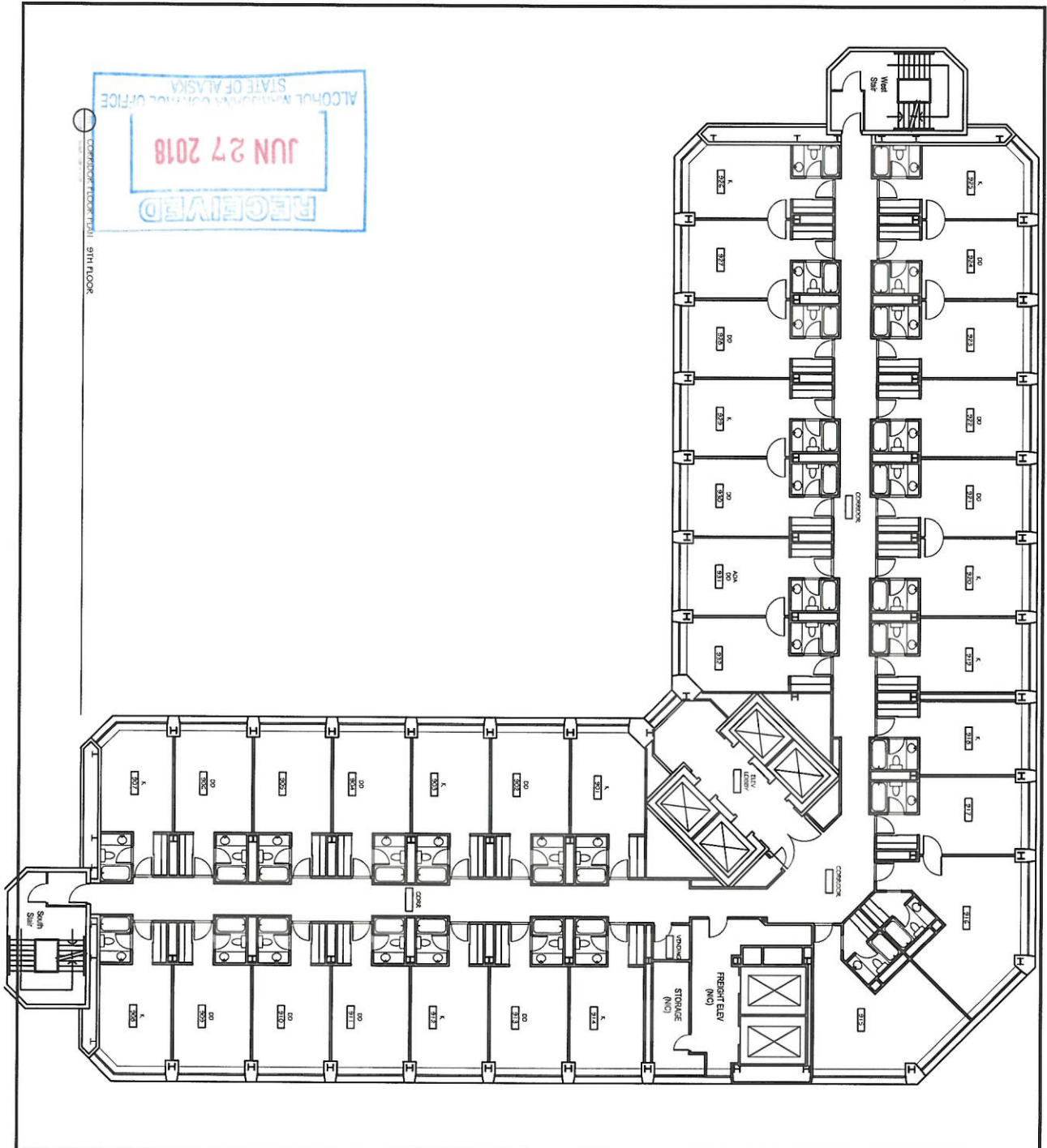
1. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE
2. FINISHES ARE TO BE AS SHOWN ON THE DRAWINGS UNLESS NOTED OTHERWISE
3. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE
4. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE
5. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE
6. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE
7. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE
8. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE
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13. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE
14. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE
15. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE
16. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE
17. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE

SPECIFIC CONSTRUCTION NOTES



CORRIDOR FLOOR PLAN 8TH FLOOR

8th Floor



RECEIVED
 JUN 27 2018
 ALCOHOL BEVERAGES CONTROL BOARD OFFICE
 STATE OF ALASKA

CORRIDOR/ELEVATOR/STAIR 9TH FLOOR

TYPICAL DEMOLITION NOTES

1. REMOVE ALL EXISTING WALLS, PARTITIONS AND CEILING.
2. REMOVE ALL EXISTING FLOOR FINISHES, INCLUDING CARPETING.
3. REMOVE ALL EXISTING DOORS AND WINDOWS.
4. REMOVE ALL EXISTING PARTITIONS AND WALLS.
5. REMOVE ALL EXISTING CEILING AND LIGHT FIXTURES.
6. REMOVE ALL EXISTING FLOORING AND PARTITIONS.
7. REMOVE ALL EXISTING WALLS AND PARTITIONS.

SPECIFIC DEMOLITION NOTES

TYPICAL CONSTRUCTION NOTES

1. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL BUILDING CODE (IBC) AND THE 2015 INTERNATIONAL MECHANICAL AND ELECTRICAL CODE (IMC).
2. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL PLUMBING AND MECHANICAL CODE (IPC).
3. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL FIRE AND SAFETY CODE (IFSC).
4. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL ENERGY CONSERVATION CODE (IECC).
5. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL SMOKE AND ALARM CODE (ISAC).
6. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL SOUND AND VIBRATION CODE (ISAV).
7. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL GREENING CODE (IGBC).
8. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL WELLNESS CODE (IWC).
9. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL ACCESSIBILITY AND MOBILITY ACT (IAMA).
10. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL SUSTAINABLE DESIGN AND CONSTRUCTION (ISDC).
11. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL WELLNESS AND PRODUCTIVITY (IWP).
12. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL WELLNESS AND PRODUCTIVITY (IWP).
13. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL WELLNESS AND PRODUCTIVITY (IWP).
14. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL WELLNESS AND PRODUCTIVITY (IWP).
15. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL WELLNESS AND PRODUCTIVITY (IWP).
16. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL WELLNESS AND PRODUCTIVITY (IWP).
17. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL WELLNESS AND PRODUCTIVITY (IWP).
18. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL WELLNESS AND PRODUCTIVITY (IWP).
19. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL WELLNESS AND PRODUCTIVITY (IWP).
20. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL WELLNESS AND PRODUCTIVITY (IWP).

SPECIFIC CONSTRUCTION NOTES

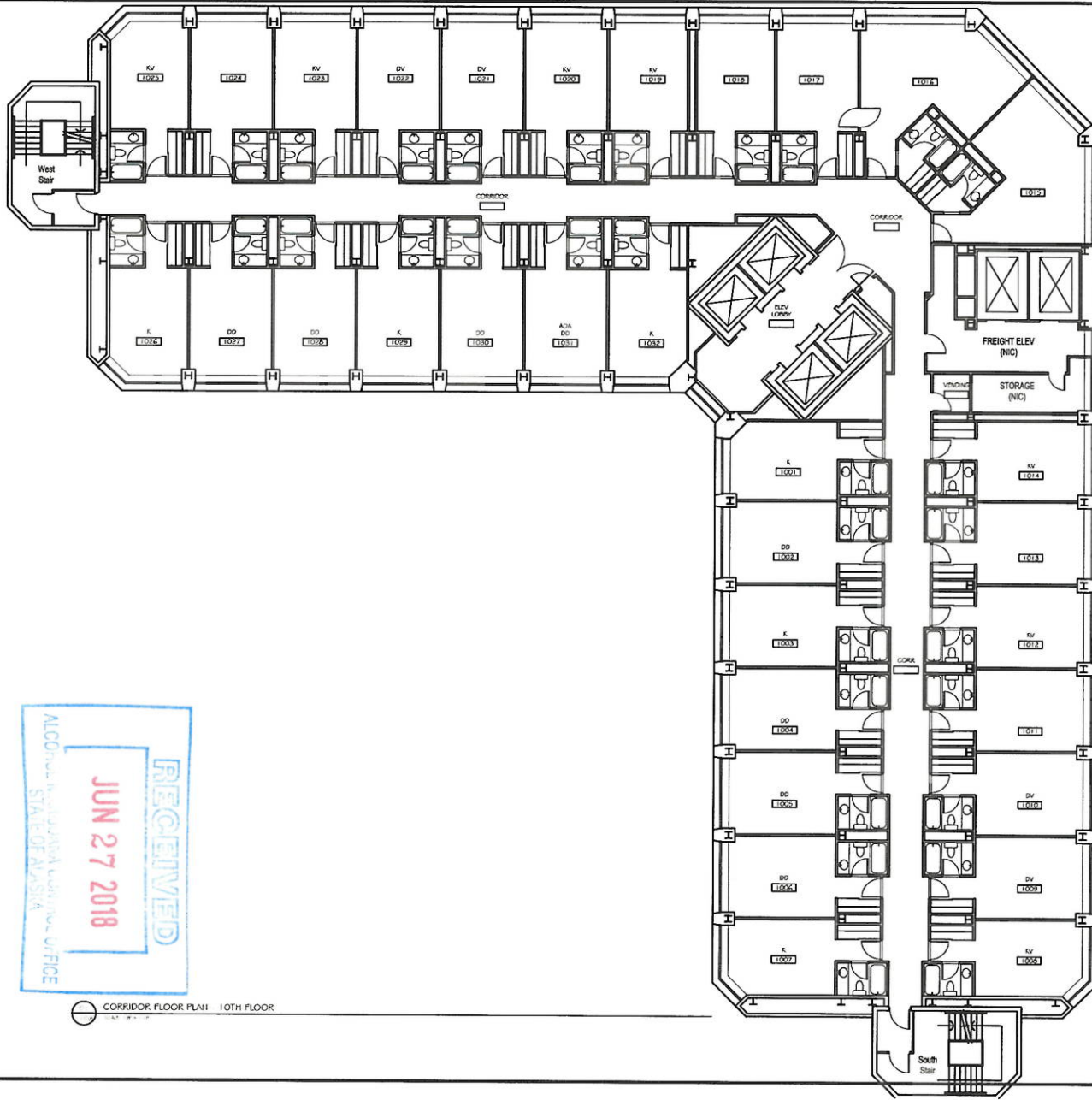
1. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL BUILDING CODE (IBC) AND THE 2015 INTERNATIONAL MECHANICAL AND ELECTRICAL CODE (IMC).
 2. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL PLUMBING AND MECHANICAL CODE (IPC).
 3. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL FIRE AND SAFETY CODE (IFSC).
 4. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL ENERGY CONSERVATION CODE (IECC).
 5. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL SMOKE AND ALARM CODE (ISAC).
 6. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL SOUND AND VIBRATION CODE (ISAV).
 7. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL GREENING CODE (IGBC).
 8. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL WELLNESS CODE (IWC).
 9. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL ACCESSIBILITY AND MOBILITY ACT (IAMA).
 10. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL SUSTAINABLE DESIGN AND CONSTRUCTION (ISDC).
 11. ALL NEW CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE 2015 INTERNATIONAL WELLNESS AND PRODUCTIVITY (IWP).



SHERATON ANCHORAGE HOTEL & SPA
GUESTROOMS RENOVATION
 401 E 6TH AVE
 ANCHORAGE, AK 99501
 (907) 276-8700

REVISIONS
 date: _____
 sheet title: _____
 1-107

10th Floor



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 ADDRESS: 401 E 6TH AVE ANCHORAGE, ALASKA
 STAFF: AUSTIN

CORRIDOR, FLOOR PLAN - 10TH FLOOR

- TYPICAL DEMOLITION NOTES**
1. REMOVE EXISTING CARPET AND PAD
 2. REMOVE ALL FLOOR OR WALL-MOUNTED DOOR STOPS
 3. EXISTING WOOD FLOOR TO REMAIN
 4. REMOVE ALL DOOR HARDWARE
 5. REMOVE ALL CASINGS ON EXISTING DOOR & WALL
 6. REMOVE EXISTING LINEN TO REMAIN
 7. REMOVE EXISTING SWITCHES AND OUTLETS

SPECIFIC DEMOLITION NOTES

- TYPICAL CONSTRUCTION NOTES**
1. GO TO LEVEL ALL FLOORS PRIOR TO INSTALLATION OF NEW CARPET. INSTALL CARPET AND PADDING AS FAD
 2. PAINT EXISTING WOOD FLOOR IN ALL AREAS ARE DAMAGED. REPAIR TO MATCH EXISTING FLOOR TO FINISH
 3. PAINT FRAME & TRIM. PAINT OTHER WALLS REQUIRED. LOCATE OR REPAIR AND REPAIR TO MATCH EXISTING
 4. REMOVE ALL TRIM OR THAT DOES NOT MATCH WALLS AND DISPOSE. REINSTALL NEW TRIM AS NOTED
 5. INSTALL WALL COVERING & METAL TRIM. FINISH AS NOTED
 6. INSTALL PAINT AS NOTED
 7. PAINT TRIM AS NOTED
 8. PAINT HORIZONTAL SURFACE AND PAINT OF DOORS AS NOTED
 9. INSTALL WOOD TRIM & ALL WALL FINISH AS NOTED
 10. INSTALL OPERATIVE LIGHTS AS NOTED AT EXISTING LUMEN LOCATIONS
 11. VERIFY HEIGHTS WITH ELEVATOR PRIOR TO INSTALLING ANY FINISHING
 12. PROVIDE NEW WHITE CLOSED DOOR FLOOR PLATE AT ALL DOOR LOCATIONS, IF N/A
 13. ALL FIRE PROTECTION DEVICES - DETECTORS & SPRINKLERS TO REMAIN. EXISTING DEVICES ARE ALLOWED FROM AREA OF REWORKED AREAS TO WHITE
 14. EXISTING SOUND RIGGING TO REMAIN
 15. ALL DOOR HARDWARE FINISH LOCATED TO BE CHANGED OUT TO BE FINISHED SPECIES
 16. NOTED TO REMOVE MECHANICAL EQUIPMENT - PROTECT DURING CONSTRUCTION
 17. ALL EXISTING AREAS EXISTING TO REMAIN UNLESS NOTED OTHERWISE

SPECIFIC CONSTRUCTION NOTES



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 GUESTROOMS RENOVATION
 401 E 6TH AVE ANCHORAGE, AK 99501
 (907) 276-8700

revisions:

date: 10/20/17

sheet title:
CORRIDOR PLAN
10TH FLOOR

1-108



SHERATON ANCHORAGE HOTEL # SPA
 GUESTROOMS RENOVATION
 401 E 6TH AVE
 ANCHORAGE, AK 99501
 (907) 276-8700

REVISIONS:

DATE:

SHEET TITLE:

1-110

TYPICAL DEMOLITION NOTES

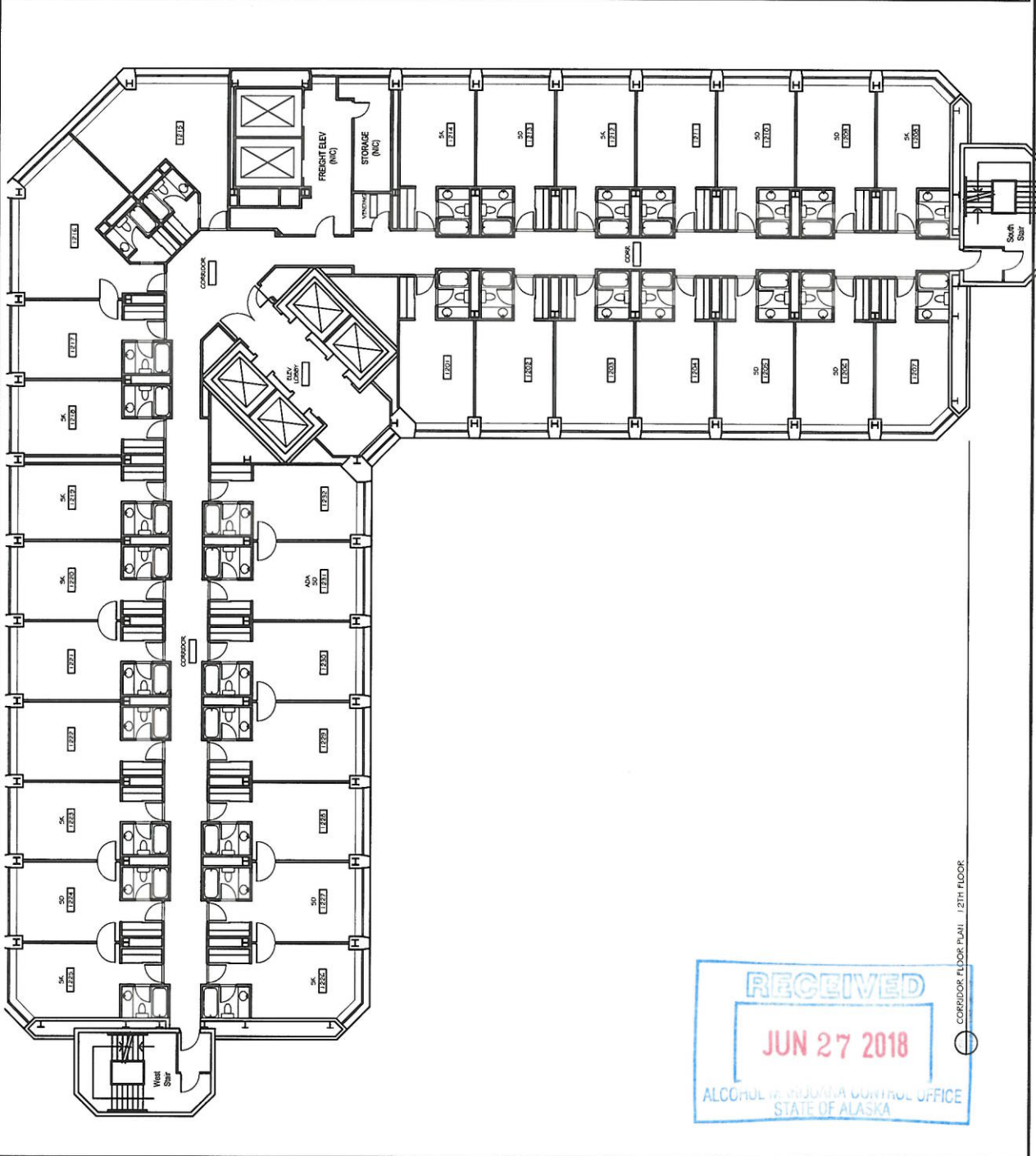
- REMOVE EXISTING WALLS AND PARTS
- REMOVE ALL PARTS OF WALL, MINIMUM 6" CLEARANCE
- REMOVE EXISTING WALLS TO ROOMS
- REMOVE ALL JOISTS AND PARTS
- REMOVE ALL JOISTS EXCEPT FOR EXISTING WALLS
- REMOVE EXISTING FLOOR TO REMAIN
- REMOVE EXISTING CEILING AND PARTS

SPECIFIC DEMOLITION NOTES

TYPICAL CONSTRUCTION NOTES

- SEE ALL NOTES AND SPECIFICATIONS FOR THIS PROJECT.
- CONSTRUCTION SHALL BE ACCORDING TO ALL APPLICABLE CODES AND REGULATIONS.
- ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE PERMITS AND ORDINANCES OF THE CITY OF ANCHORAGE.
- ALL MATERIALS SHALL BE INSTALLED AND FINISHED IN ACCORDANCE WITH THE MANUFACTURER'S RECOMMENDATIONS.
- ALL MATERIALS SHALL BE INSTALLED AND FINISHED IN ACCORDANCE WITH THE MANUFACTURER'S RECOMMENDATIONS.
- ALL MATERIALS SHALL BE INSTALLED AND FINISHED IN ACCORDANCE WITH THE MANUFACTURER'S RECOMMENDATIONS.
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- ALL MATERIALS SHALL BE INSTALLED AND FINISHED IN ACCORDANCE WITH THE MANUFACTURER'S RECOMMENDATIONS.

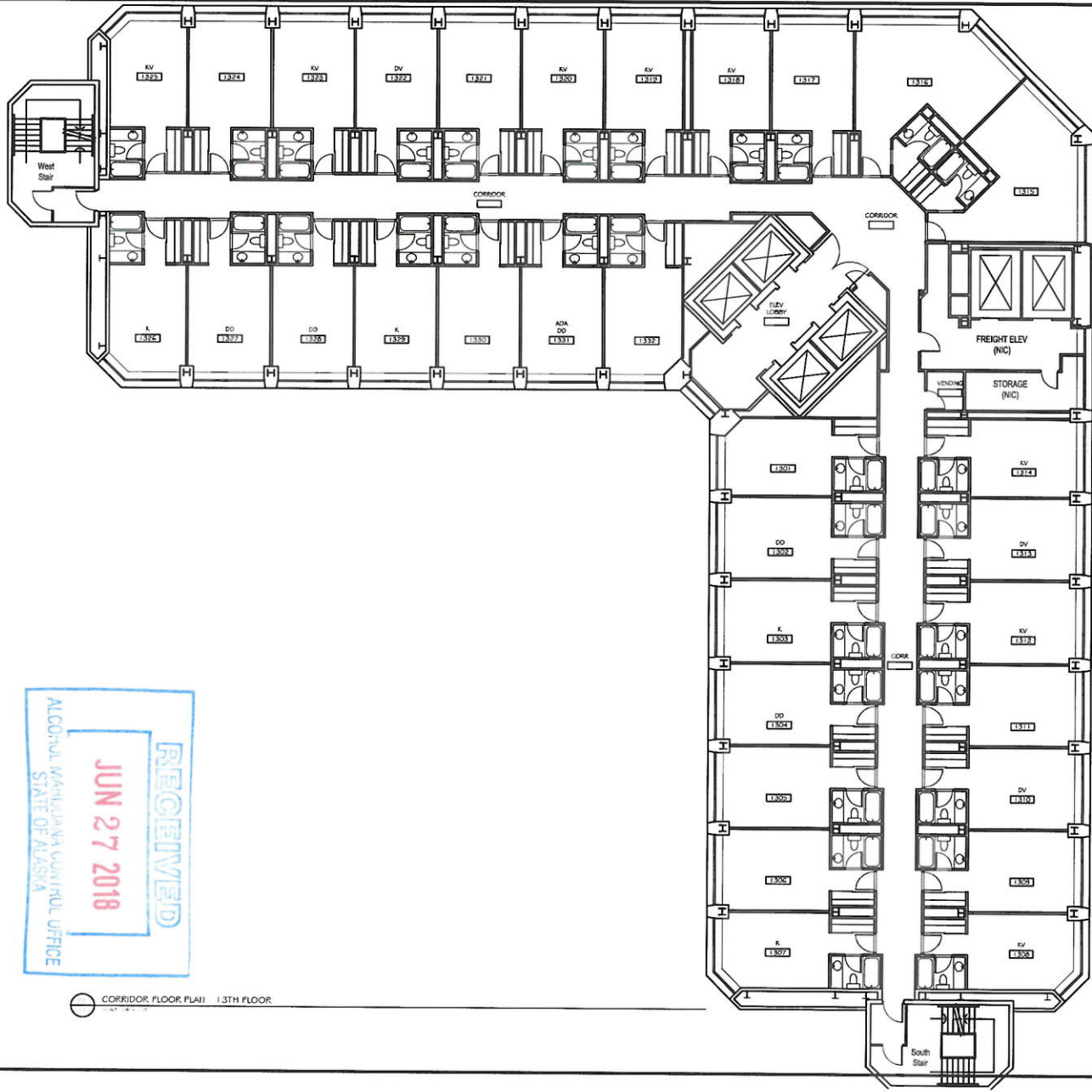
SPECIFIC CONSTRUCTION NOTES



12th Floor

CORRIDOR FLOOR PLAN, 12TH FLOOR

13th Floor



CORRIDOR FLOOR PLAN 13TH FLOOR

- TYPICAL DEMOLITION NOTES**
1. REMOVE EXISTING TARGET AND PAO
 2. REMOVE ALL FLOOR OR WALL MOUNTED DEVICES
 3. EXISTING WIRE SHALL BE REMAIN
 4. REMOVE ALL CORNER GUARDS
 5. REMOVE ALL SHAWLS ON BOTH SIDEWALLS
 6. REMOVE EXISTING LINER TO REMAIN
 7. REMOVE ELECTRICAL DEVICES AND WIRING

SPECIFIC DEMOLITION NOTES

- TYPICAL CONSTRUCTION NOTES**
1. GO TO LEVEL ALL FLOORS PRIOR TO INSTALLATION OF NEW TARGET, NUTAL TARGET AND FRESH A PAO
 2. PAINT EXISTING WOOD PANELS IF ANY ARE DAMAGED REPAIR TO MATCH EXISTING FROM THE PAINTING
 3. PAINT FRAME & TRIM PAINT COLOR WILL BE WHITE (GATE OF FRAME AND 2" WIDE OF TRIM)
 4. REMOVE AND DISPOSE OF ALL EXISTING GROUT AND CEILING REPAIRS IN EXISTING LOCATION
 5. NUTAL WALL COVERING METAL TRIM CORNER GUARDS ALL NUTED
 6. PAINT PANELS AS SPECIFIED
 7. PAINT TRIM AS SPECIFIED
 8. PAINT NUTAL CORNER AND PAINT OF TRIM AS SPECIFIED
 9. NUTAL CORNER METAL ALL WAY FINISH GRABBAR
 10. NUTAL CEILING LIGHTS REMOVE ALL NUTED AT EXISTING LUMEN LOCATION
 11. VERIFY HEIGHT WITH DESIGNER PRIOR TO INSTALLING ART OR MIRROR
 12. PROVIDE NEW WHITE CEILING LIGHTS COVER PLATE AT ALL VISIBLE LOCATION
 13. ALL FIRE PROTECTION DEVICES, DETECTORS & SPRINKLERS TO REMAIN IN PLACE EXCEPT WHERE YELLOWED FROM AGE OR REQUIRING REPAIR TO WHITE
 14. EXISTING CEILING HEIGHT TO REMAIN
 15. ALL OTHER HARDWARE FINISH LAMP FIXTURES TO BE REPLACED OUT TO BE PROVIDED SPECIFIC
 16. NOT RESPONSIBLE FOR EXISTING MECHANICAL EQUIPMENT PROTECTED DURING CONSTRUCTION
 17. ALL NOTES ARE EXCEPT TO REMAIN UNLESS NOTED OTHERWISE

SPECIFIC CONSTRUCTION NOTES



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 GUESTROOMS RENOVATION
 401 E 6TH AVE ANCHORAGE, AK 99501
 (907) 276-8700

revisions:

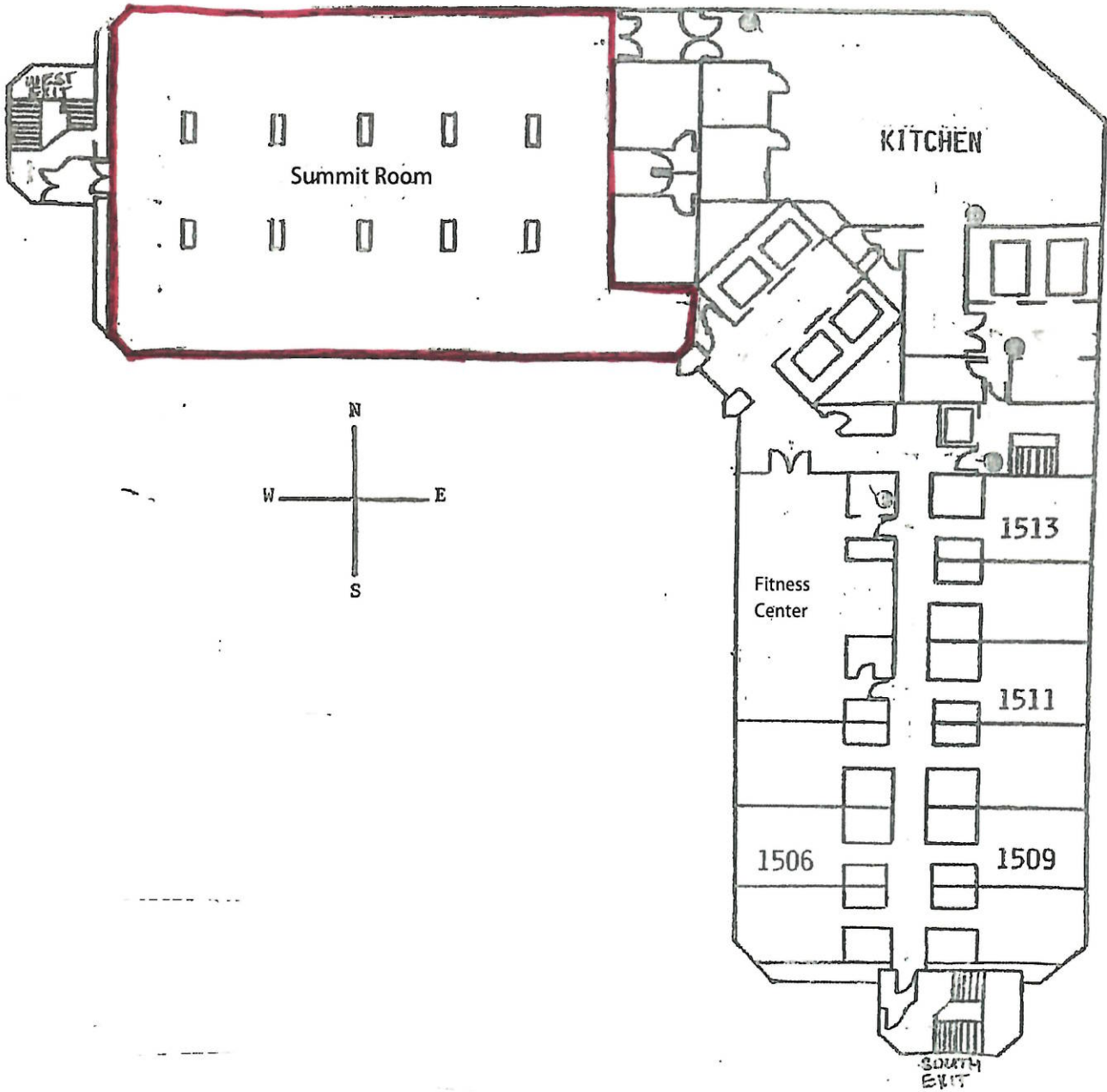
date:
 10/20/17

sheet title:
 CORRIDOR PLAN
 13TH FLOOR

1-111

15th Floor
Banquet Room

15TH FLOOR



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STATE OF ALASKA



NOT FOR CONSTRUCTION
DATE: 05/20/18
PROJECT: SHERATON ANCHORAGE
DRAWN BY: [Redacted]
CHECKED BY: [Redacted]
DATE: 05/20/18
PROJECT: SHERATON ANCHORAGE
DRAWN BY: [Redacted]
CHECKED BY: [Redacted]
DATE: 05/20/18

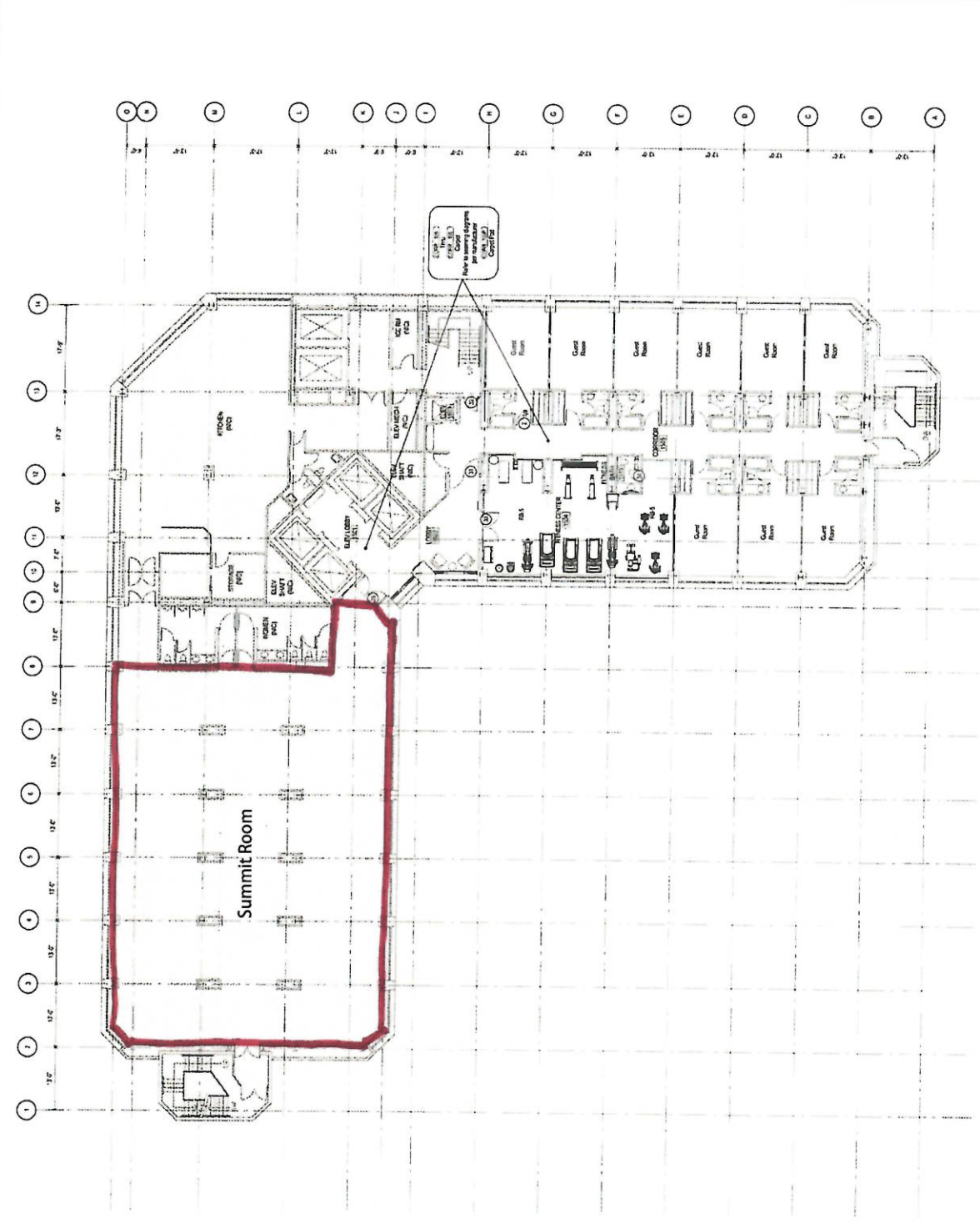
Sheraton
SHERATON
Anchorage
401 E. 6th Ave.
Anchorage, AK 99501

RELATIONSHIP
PROJECT NO. 1818
DATE: 05/20/18

FLOOR PLAN
L15

DATE: 05/20/18
SCALE: 1/8" = 1'-0"
DRAWN BY: DMO

A2.04



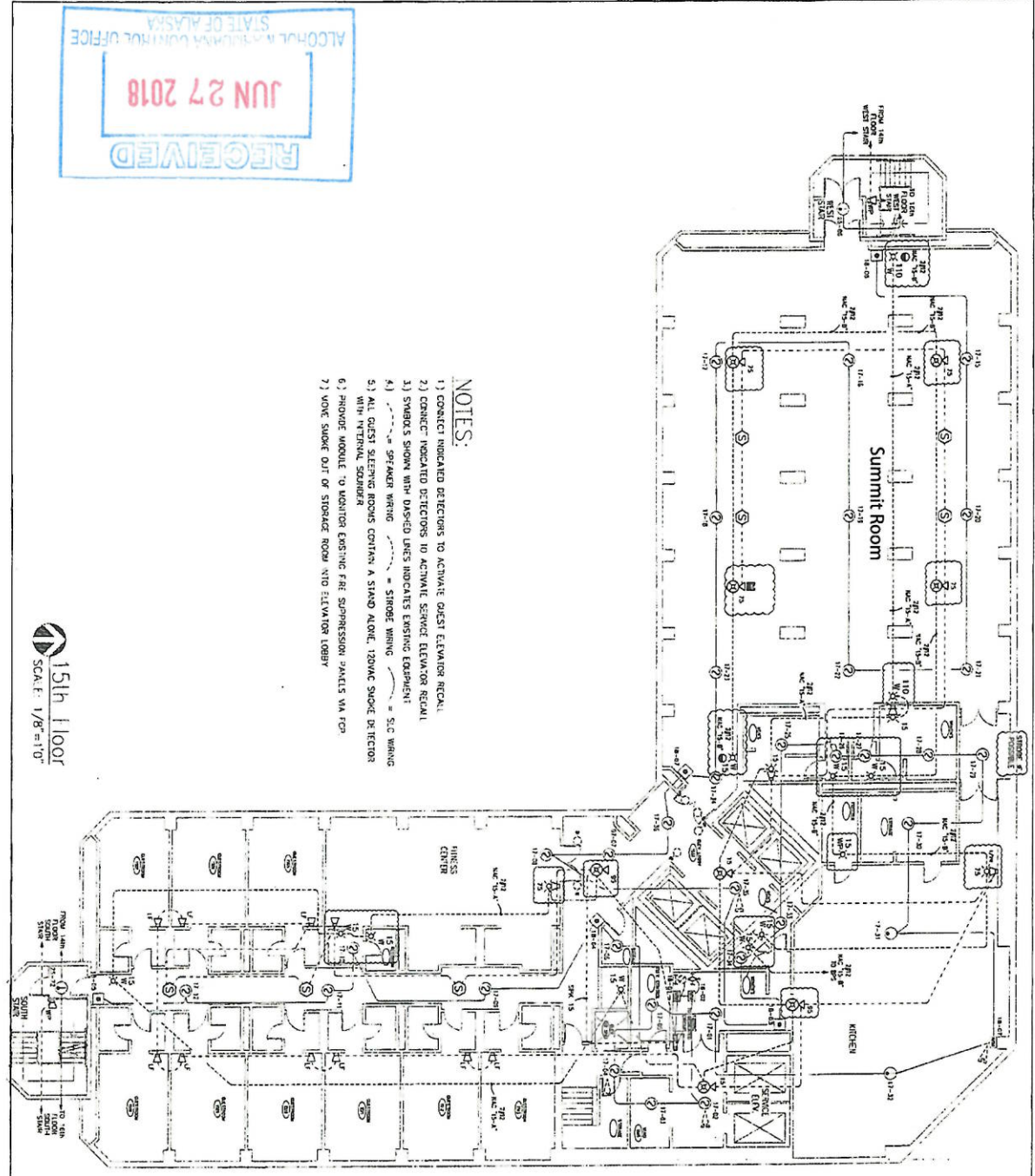
Floor Plan L15
1/8" = 1'-0"

15th Floor
Banquet Room

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STATE OF ALASKA

15th Floor
Banquet Room

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- NOTES:
- 1) CIRCLES INDICATED DETECTORS TO ACTIVATE GUEST ELEVATOR RECALL
 - 2) CIRCLES INDICATED DETECTORS TO ACTIVATE SERVICE ELEVATOR RECALL
 - 3) SYMBOLS SHOWN WITH DASHED LINES INDICATES EXISTING EQUIPMENT
 - 4) --- = SPEAKER WIRING --- = SMOKE WIRING --- = SIC WIRING
 - 5) ALL GUEST SLEEPING ROOMS CONTAIN A STAND ALONE 120VAC SMOKE DETECTOR WITH INTERNAL SENSORS
 - 6) PROVIDE MODULE TO MONITOR EXISTING FIRE SUPPRESSION PANELS VIA PDP
 - 7) VOICE SMOKE OUT OF STORAGE ROOM INTO ELEVATOR LOBBY

15th Floor
SCALE: 1/8"=1'-0"

	6108 MULLEN STREET ANCHORAGE, AK 99510 PHONE (907)254-6200 FAX (907)254-5550	PROJECT SHERATON HOTEL UPGRADE 421 EAST 5TH AVENUE ANCHORAGE, AK	DESIGN CRITERIA 11 C AFTER 23 STATE AND LOCAL REQUIREMENTS
	CONTRACT WITH GMW FIRE PROTECTION	DRAWING TITLE FA DEVICE LAYOUT 15TH FLOOR	11 C 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72 73 74 75 76 77 78 79 80 81 82 83 84 85 86 87 88 89 90 91 92 93 94 95 96 97 98 99 100
16-18C FA-01 9/1/16 AS-NOTEMARK FORWARD	DATE SCALE DRAWN BY CHECKED BY TITLE	DATE SCALE DRAWN BY CHECKED BY TITLE	DATE SCALE DRAWN BY CHECKED BY TITLE

THIS IS CORRECT 3-19-08

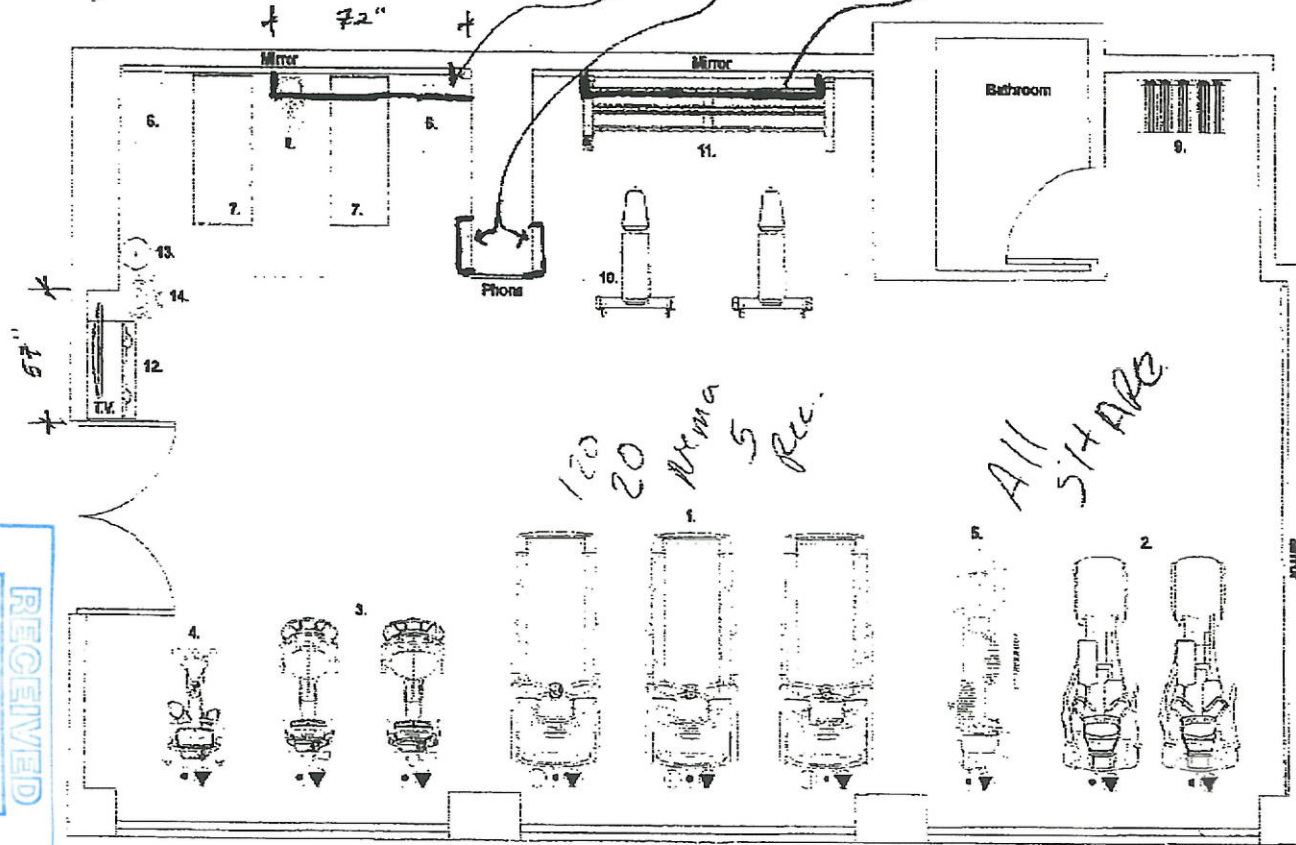
Fitness Room Equipment

602
330 8513

CELL FOR JOELLE

BUMP OUTS

HVAC UNIT



LEGEND

Cardio

- 1. Treadmill
- 2. Elliptical
- 3. Row/beret
- 4. Upright
- 5. Chesttrainer

Freeweights / Core

- 6. Fitness Ball
- 7. Stretch Mat
- 8. Medicine Ball Rack
- 9. FB Bar Rack
- 10. Ag. DB Bench
- 11. 10 Pat. DB Rack

Misc

- 12. Towel Rack
- 13. Water Cooler
- 14. Wipe Stand

Flooring

Wood Flooring
818 Approx SF

Scale

3/16" = 1'
Alternate scale available upon request

Power Requirements

- Indicates 120VAC 20AMP Dedicated line
- NEMA 5-20R PLUG
- P/S Requires 100-240 VAC 80/60 Hz
- ◄ - Indicates Cable Feed

100
20 Maxima
5 Rec.

ALL SHARED

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STATE OF ALASKA

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Design For **Sheraton - Alaska**

Plan Number **290721 v10**

Date **01/24/08**

Design **Joelle McCasland**
Consultant

Room specifications included in this layout have been approved for AFP by the client. These Specifications include information on room dimensions as well as ceiling height, placement of windows, doors, closets, electrical, audio/visual, lighting, and any pre-existing equipment. By signing below you are agreeing to the accuracy of specifications submitted to AFP as well as approval of this drawing.

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Developed by:
Advantage Fitness Products
10131 National Blvd.
Los Angeles, CA 90034
Phone (310) 559-9949
Fax (310) 559-9953

Design
 4750 West 14th Avenue
 Suite 100
 Anchorage, Alaska 99515
 Tel: 907.561.1000
 Fax: 907.561.1001
 www.designfirm.com



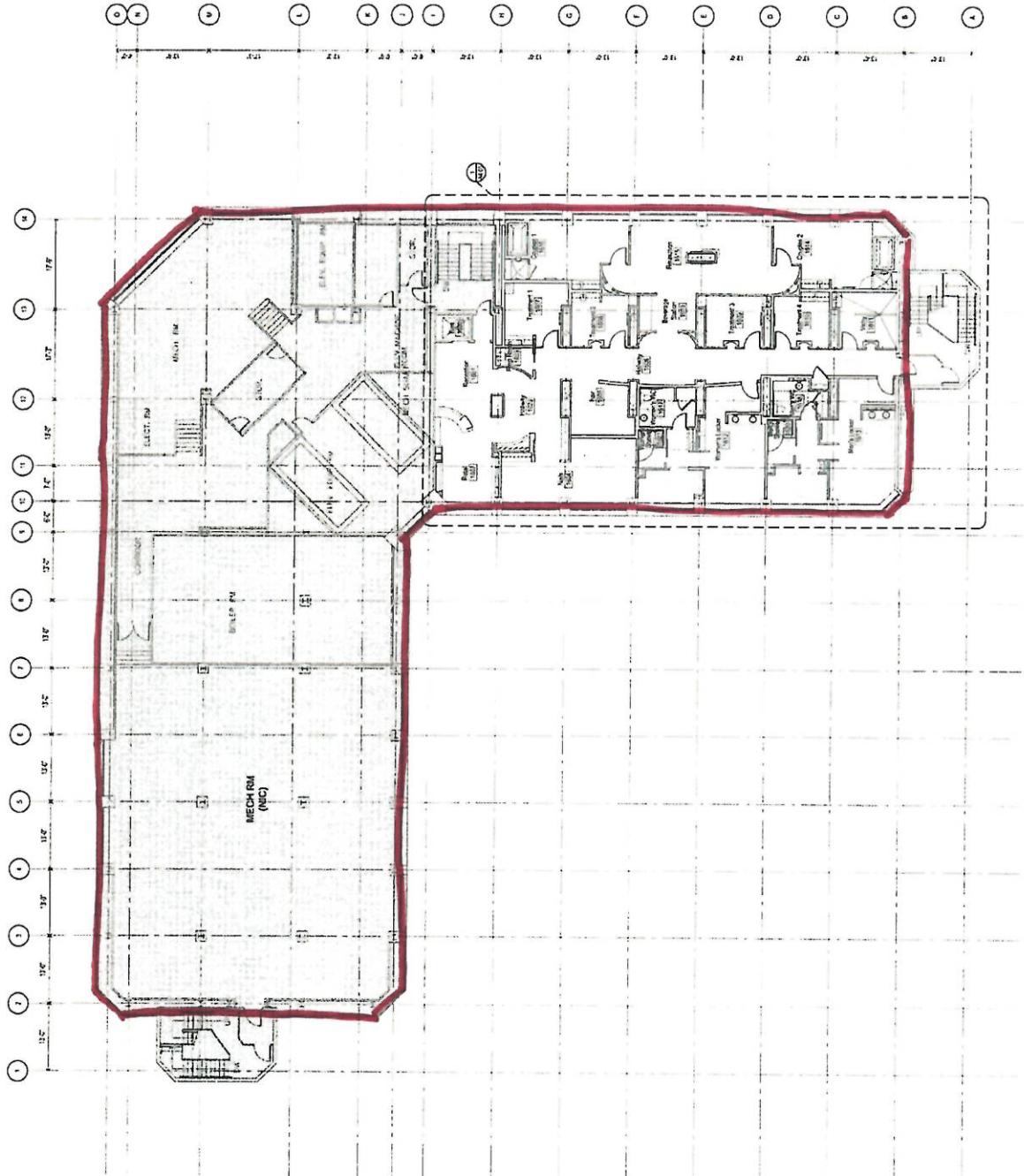
NOT FOR CONSTRUCTION
 ISSUED
 Name: _____
 Date: _____
 Project: _____
 Location: _____
 Scale: _____
 Drawing No.: _____
 Revision: _____

Sheraton
SHERATON Anchorage
 401 E 6th Ave
 Anchorage, AK 99501

REMININGTON
 PROJECT NO. 878

FLOOR PLAN L16 - ICE SPA

DATE: 03/28/18
 SCALE: NONE
 DRAWN BY: CDD
A2.05



1 Floor Plan L16 - Ice Spa
 1/8" = 1'-0"

16th Floor
 Ice Spa

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 STATE OF ALASKA

STATE OF ALASKA
ALCOHOL BEVERAGE CONTROL BOARD
Licensed Premises Diagram

INSTRUCTIONS: Draw a detailed floor plan of your present or proposed licensed premises on the graph below; show all entrances and exits, and all fixtures such as tables, booths, games, counters, bars, coolers, stages, etc.

DBA: Sheraton Anchorage Hotel & Spa

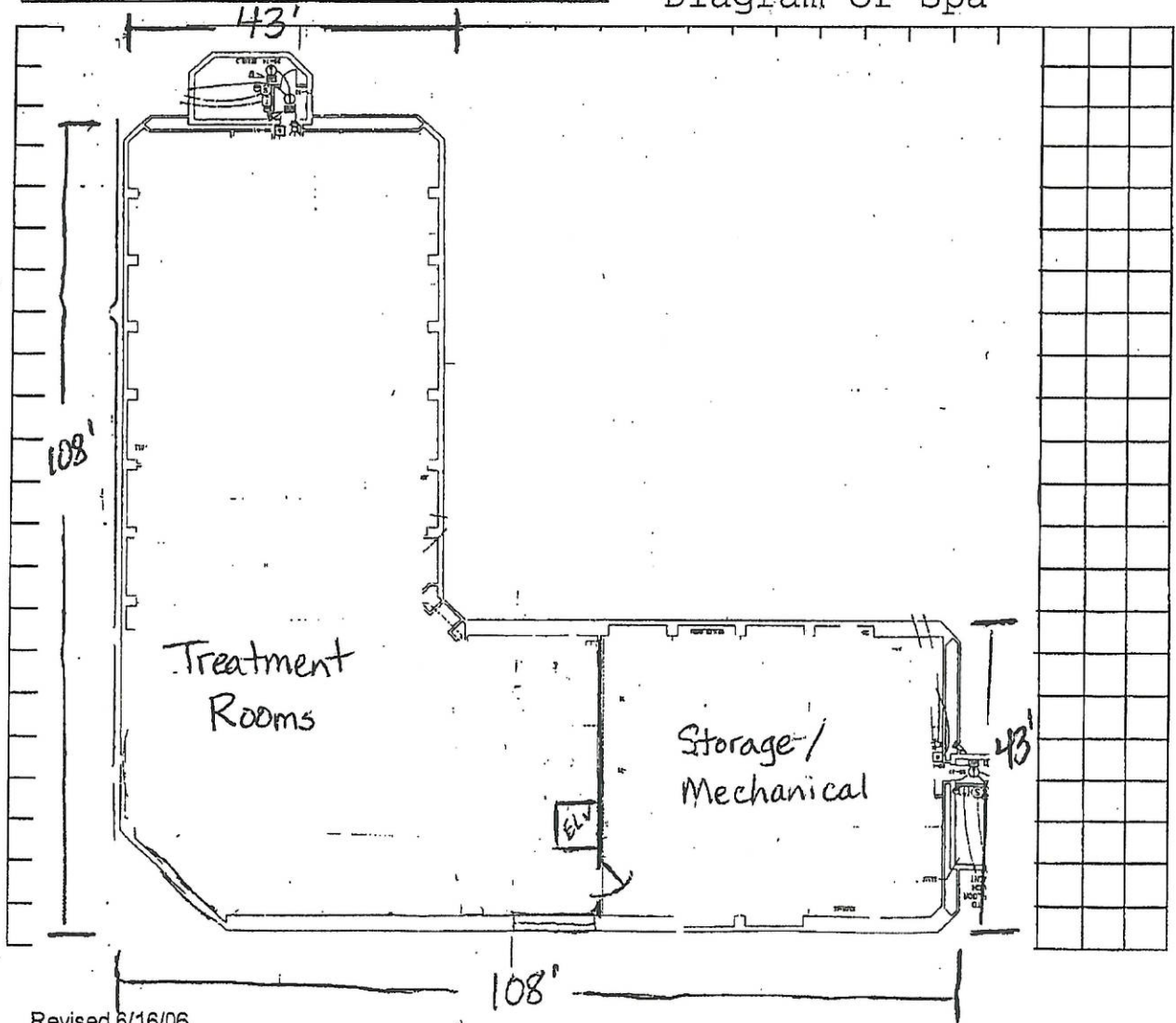
PREMISES LOCATION: 401 East 6th Avenue, Anchorage, AK 99501

Indicate scale by x after appropriate statement or show length and width of premises.

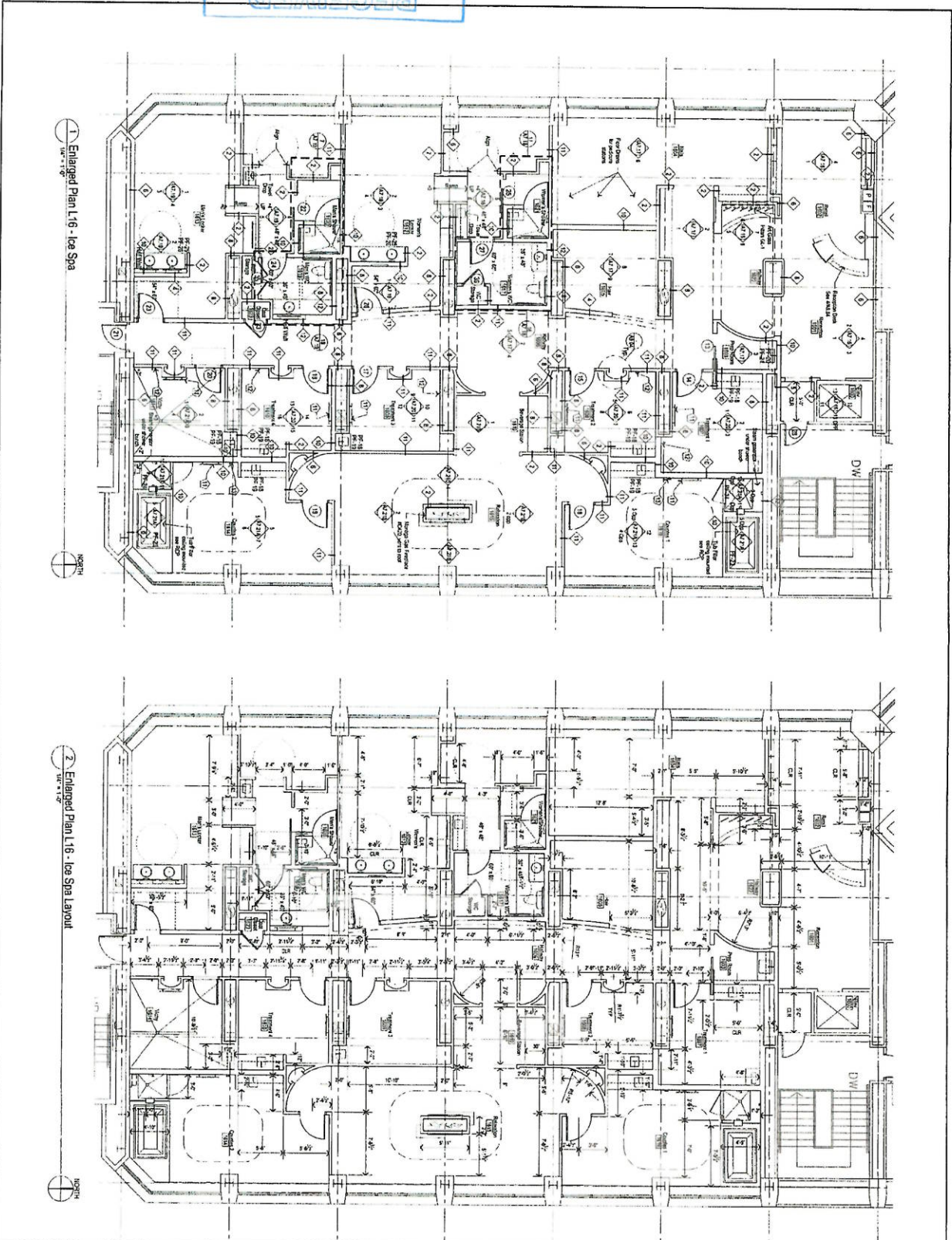
SCALE A: _____ 1 SQ. = 4 FT. **SCALE B:** _____ 1 SQ. = 1 FT.

Length and width of premises in feet: 43' w x 108' L

Outline the area to be designated for sale, service, storage, and consumption of alcoholic beverages in red.
DO NOT USE BLUE INK OR PENCIL ON THIS DIAGRAM. Diagram of Spa



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STATE OF ALASKA



1 Enlarged Plan L16 - Ice Spa
1/8" = 1'-0"

2 Enlarged Plan L16 - Ice Spa Layout
1/8" = 1'-0"

Deegan Design
ARCHITECTS AND INTERIORS
1422 Tenth Avenue
Anchorage, Alaska 99501
TEL: 281.523.5288
FAX: 281.523.5289
WWW.DEGEANDDESIGN.COM

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DATE	2/10/17
SCALE	1/8" = 1'-0"
PROJECT	16th Floor
NO.	2017-0001
REV.	1
DATE	2/10/17
BY	SSB
CHECKED	SSB
DATE	2/10/17

Sheraton Anchorage
SHERATON
ANCHORAGE
401 First Ave. 99501
ANCHORAGE, ALASKA 99501

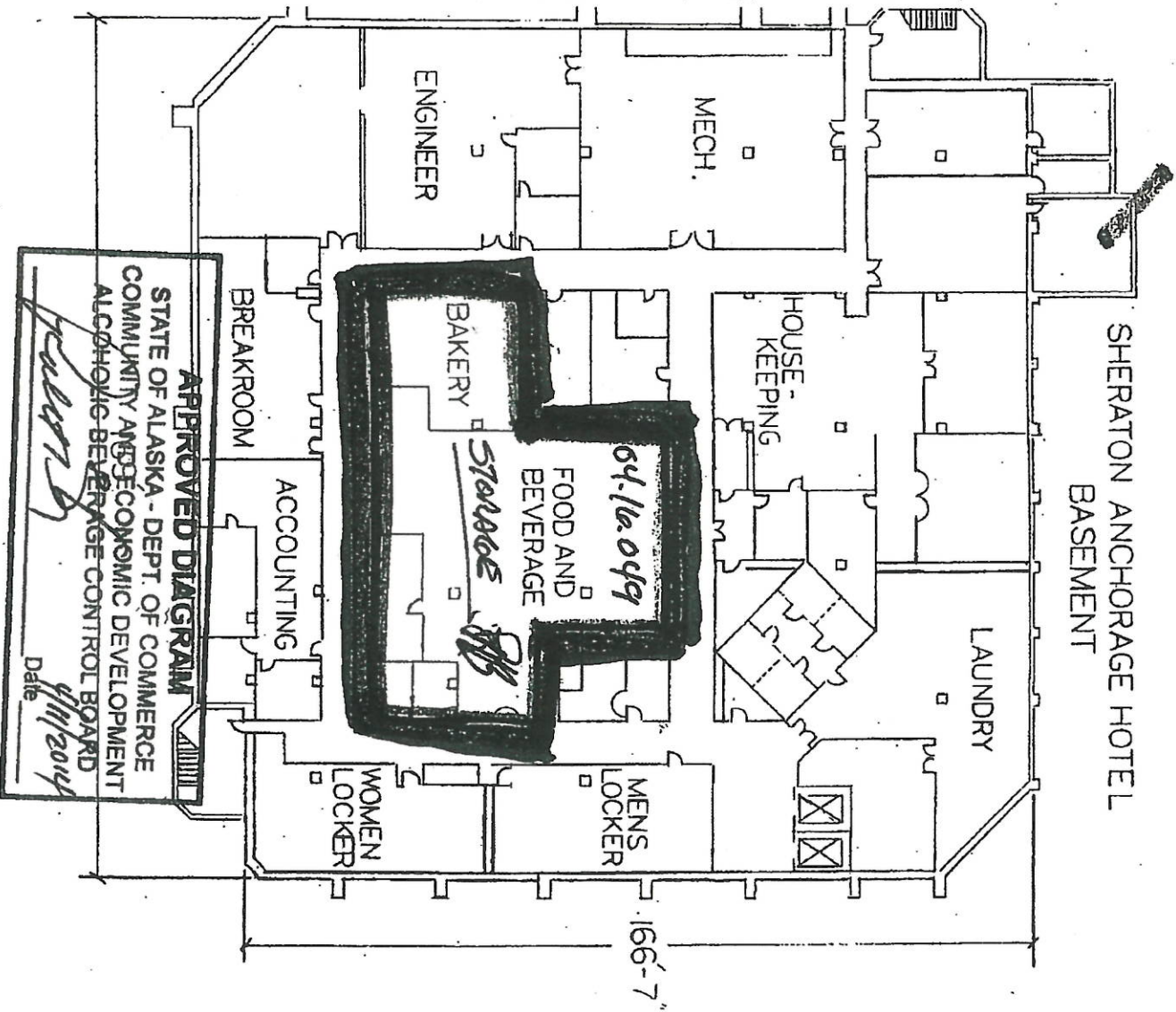
SEMINATION
ARCHITECTS
1000 W. 11th Ave.
ANCHORAGE, ALASKA 99501

ENLARGED PLAN L16 - ICE SPA
DATE: 2/10/17
SCALE: 1/8" = 1'-0"
PROJECT: 16th Floor
NO.: 2017-0001
REV.: 1
DATE: 2/10/17
BY: SSB
CHECKED: SSB
DATE: 2/10/17

A4.05

Sheraton Anchorage Hotel

Basement
and Storage



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STATE OF ALASKA



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

What is this form?

A restaurant designation permit application is required for a licensee desiring designation under 3 AAC 304.715 – 3 AAC 304.795 as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049. Designation will be granted only to a holder of a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license, and only if the requirements of 3 AAC 304.305, 3 AAC 304.725, and 3 AAC 304.745, as applicable, are met. A **detailed floor plan** of the proposed designated and undesignated areas of the licensed business and a **menu** or expected menu listing the meals to be offered to patrons must accompany this form. Applicants should review AS 04.16.049 – AS 04.16.052 and 3 AAC 304.715 – 3 AAC 304.795. All fields of this form must be completed. The required \$50 permit fee may be made by credit card, check, or money order.

Section 1 – Establishment Information

Enter information for licensed establishment.

Licensee:	Ashford TRS Anchorage LLC				
License Type:	Beverage Dispensary-Tourism	License Number:	1443		
Doing Business As:	Sheraton Anchorage Hotel & Spa -Ptarmigan (to include Jade) also				
Premises Address:	401 E. 6th Avenue				
City:	Anchorage	State:	AK	ZIP:	99501
Contact Name:	Lisa Salts	Contact Phone:	972-778-9316		

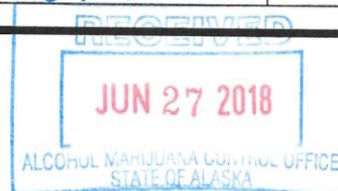
Section 2 – Type of Designation Requested

This application is for the request of designation as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049, and for the request of the following designation(s) (check all that apply):

- Dining after standard closing hours: AS 04.16.010(c)
- Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)
- Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
- Employment for persons 16 or 17 years of age: AS 04.16.049(c)

NOTE: Under AS 04.16.049(d), this permit is not required to employ a person 18 - 20 years of age.

OFFICE USE ONLY					
Issue Date:		Transaction #:	108470	BRE:	CDC





Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 3 – Additional Information

Enter all hours that your establishment intends to be open. Include variances in weekend/weekday hours, and indicate am/pm:

6:00 a.m. to 12:00 a.m.

Are any forms of entertainment offered or available within the licensed business or on the proposed designated portions of the premises?

Yes No

If "Yes", describe the entertainment offered or available:

[Empty text box for describing entertainment]

Food and beverage service offered or anticipated is:

table service buffet service counter service other

If "other", describe the manner of food and beverage service offered or anticipated:

[Empty text box for describing other food and beverage service]

Is an owner, manager, or assistant manager 21 years of age or older always present on the premises during business hours?

Yes No

Blueprints, CAD drawings, or other clearly drawn and marked diagrams may be submitted in lieu of the third page of this form.

I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the third page of this form that meet the requirements of this form.

Yes No





Alcohol and Marijuana Control Office
550 W 7th Avenue, Suite 1600
Anchorage, AK 99501
alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 4 – Detailed Floor Plan

Provide a detailed floor plan that meets the requirements listed in Form AB-02 **and** clearly indicates the proposed designated and undesignated areas of the licensed business for purposes of this permit application.

Please see attached.



Degen Design
 1423 Third Avenue
 Suite 1000
 Anchorage, Alaska 99501
 Tel: 206.623.6200
 Fax: 206.623.6208
 www.dengendesign.com



NOT FOR CONSTRUCTION
 DESIGNED BY: [Redacted]
 DRAWN BY: [Redacted]
 CHECKED BY: [Redacted]
 DATE: 7/20/17
 PROJECT NO: 17-001
 SHEET NO: 17-001-01

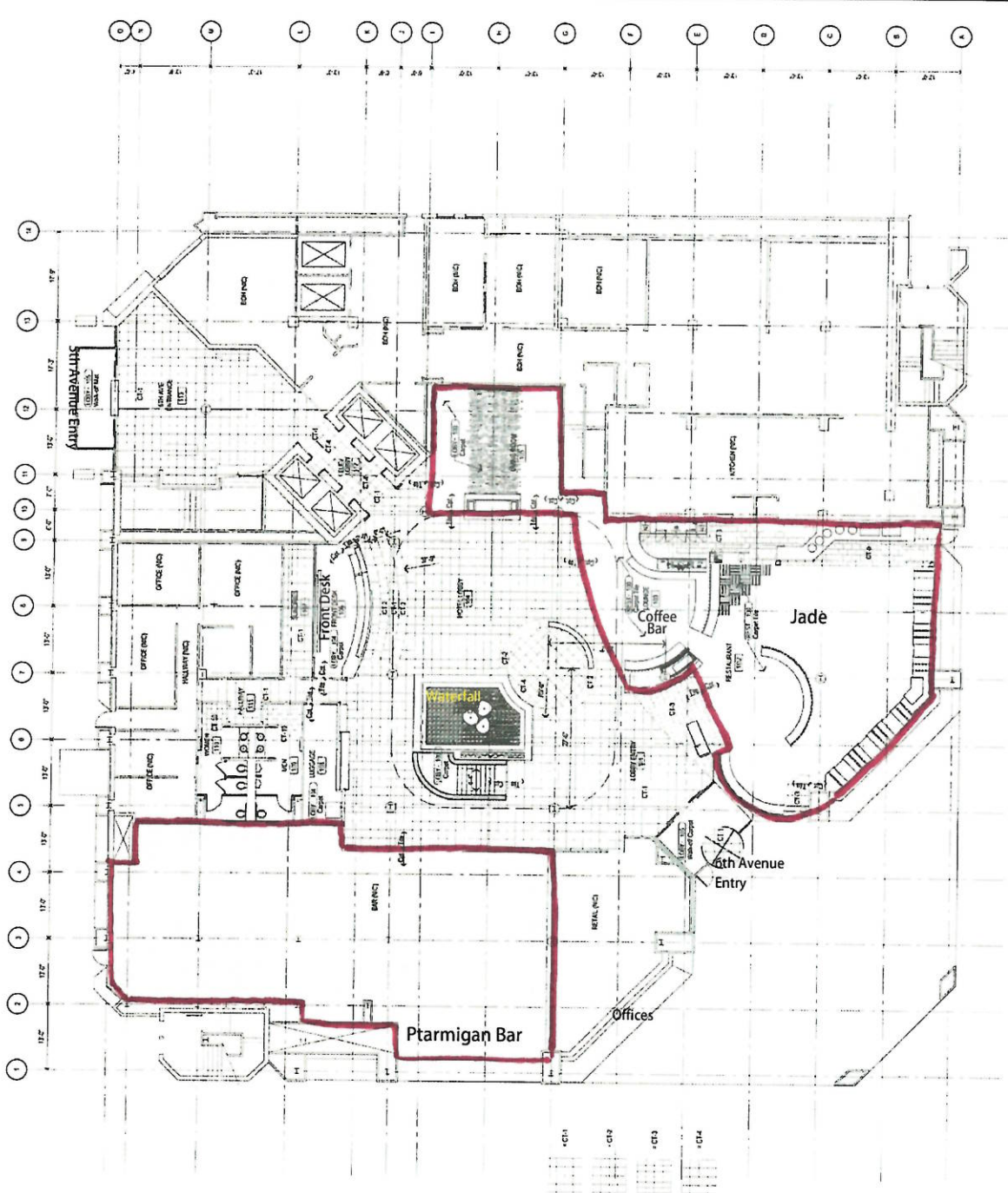
Sheraton Anchorage
 401 E 6th Ave
 Anchorage, AK 99501

REVISION
 PROJECT NO: 022

FLOOR FINISH PLAN L1

DATE: 04/25/17
 SCALE: 1/8" = 1'-0"
 DRAWN BY: [Redacted]
A3.01

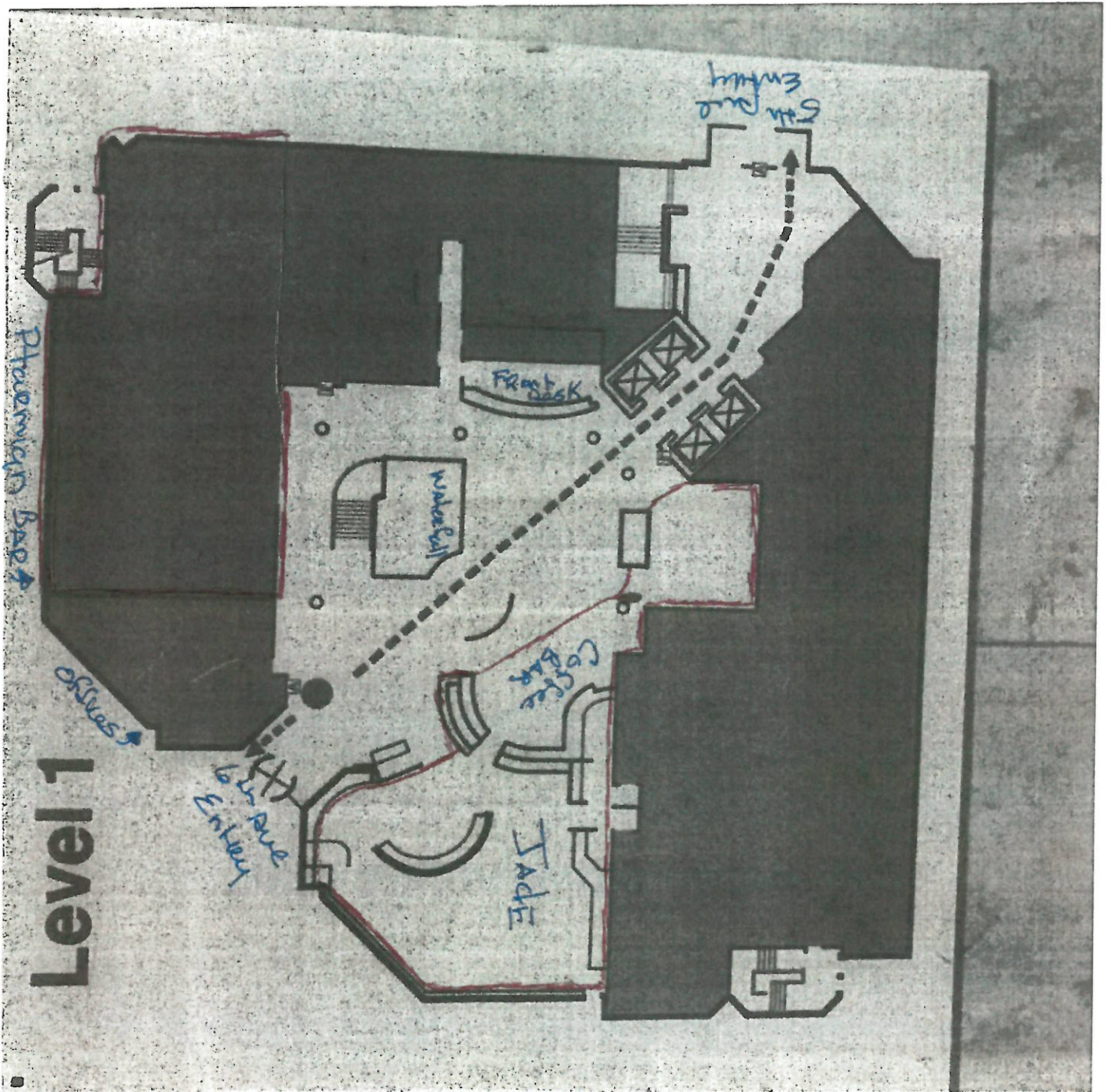
**1st Floor
 Lobby and
 Restaurants**



1 Floor Finish Plan L1
 A3.01 1/8" = 1'-0"

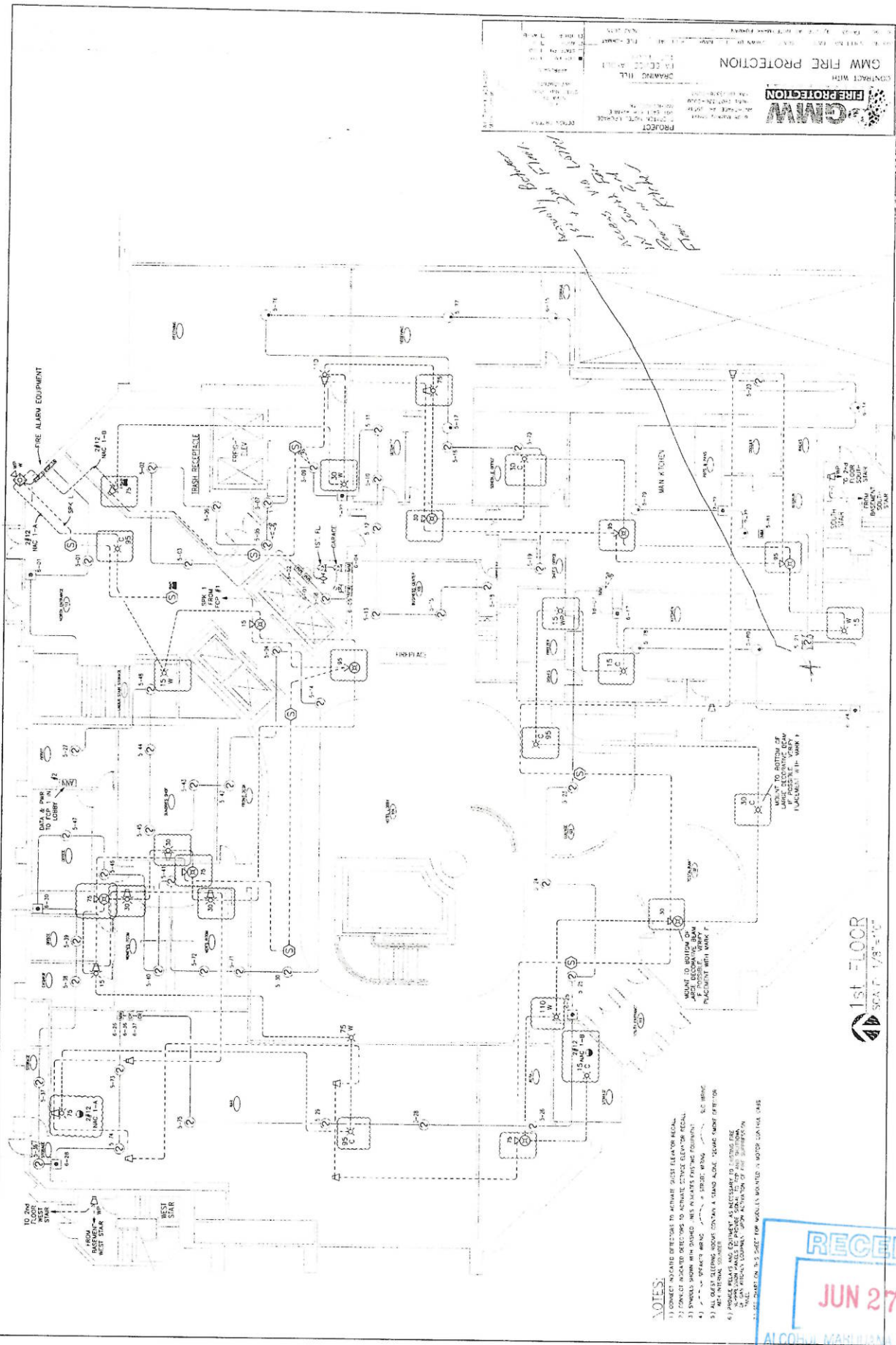
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 STATE OF ALASKA

1st
FL.



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STATE OF ALASKA

1st Floor



GMW FIRE PROTECTION
 CONTRACT WITH
 PROJECT
 DRAWING TITLE
 1ST FLOOR FIRE ALARM SYSTEM
 CONTRACT NO. 15-0000000000
 PROJECT NO. 15-0000000000
 DATE: 11/15/17
 15-0000000000

- NOTES:**
- 1) VERIFY ALL WIRING DEVICES TO BE INSTALLED IN ACCORDANCE WITH THE NATIONAL FIRE ALARM CODE (NFPA 72).
 - 2) SYMBOLS SHOWN WITH SHADING ARE INDICATED FOR THE CONTRACTOR TO VERIFY.
 - 3) ALL WIRING SHALL BE IN ACCORDANCE WITH THE NATIONAL FIRE ALARM CODE (NFPA 72).
 - 4) ALL WIRING SHALL BE IN ACCORDANCE WITH THE NATIONAL FIRE ALARM CODE (NFPA 72).
 - 5) ALL GUEST ELEVATOR ROOMS CONTAIN A STAND ALONE - STANDBY BELL STATION.
 - 6) ALL INTERNAL CIRCUITS SHALL BE IN ACCORDANCE WITH THE NATIONAL FIRE ALARM CODE (NFPA 72).
 - 7) ALL WIRING SHALL BE IN ACCORDANCE WITH THE NATIONAL FIRE ALARM CODE (NFPA 72).
 - 8) ALL WIRING SHALL BE IN ACCORDANCE WITH THE NATIONAL FIRE ALARM CODE (NFPA 72).
 - 9) ALL WIRING SHALL BE IN ACCORDANCE WITH THE NATIONAL FIRE ALARM CODE (NFPA 72).
 - 10) ALL WIRING SHALL BE IN ACCORDANCE WITH THE NATIONAL FIRE ALARM CODE (NFPA 72).

1st FLOOR
 SCA. F. 1/8"=1'-0"

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 STATE OF ALASKA



Alcohol and Marijuana Control Office
550 W 7th Avenue, Suite 1600
Anchorage, AK 99501

Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 5 – Certifications and Approvals

Read each line below, and then sign your initials in the box to the right of each statement:

Initials

I have included with this form a detailed floor plan of the proposed designated and undesignated areas of the licensed business for purposes of this application. I understand that this diagram is different than my licensed premises diagram.

DE

DE

I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons.

DE

DE

I certify that the license for which I am requesting designation is either a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license.

DE

DE

I declare under penalty of perjury that this form, including all attachments and accompanying schedules and statements, is true, correct, and complete.

[Signature]

Signature of licensee

Ashford TRS Anchorage LLC/Deric Eubanks

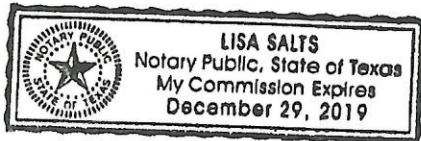
Printed name of licensee

[Signature]

Signature of Notary Public

Notary Public in and for the State of Texas

My commission expires: 12-29-2019



Subscribed and sworn to before me this 26 day of June, 2018.

Local Government Review (to be completed by an appropriate local government official):

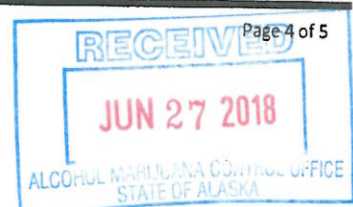
Approved Disapproved

Signature of local government official

Date

Printed name of local government official

Title





Alaska Alcoholic Beverage Control Board

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AMCO Enforcement Review:

Signature of AMCO Enforcement Supervisor

Printed name of AMCO Enforcement Supervisor

Enforcement Recommendations:

AMCO Director Review:

Approved Disapproved

Signature of AMCO Director

Printed name of AMCO Director

Date

Limitations:



PTARMIGAN

Alaskan Salmon Cakes 16
 Julienne Red Cabbage,
 Green Cabbage, Carrots
 & Roasted Red Pepper
 Aioli

Coconut Crusted Shrimp ... 15
 Served with Asian salad
 & Sweet Chili Sauce

Alaska Cod Bites 14
 Fresh Alaskan Cod
 Coated in Macadamia
 Nuts Served with Fresh
 Mango Salsa

Buffalo Wings 11
 Spicy, BBQ or Teriyaki
 Wings with Carrots,
 Celery & Ranch or Blue
 Cheese Dressing

Breaded Squid 13
 Seasoned Squid with Red
 and Yellow Pepper,
 Cilantro, Arrabiata,
 Fresh Lemon

Chicken Quesadilla 12
 Guacamole, Sour Cream,
 Shredded Lettuce &
 Salsa

Smoked Alaskan Platter

Alaska Caught Smoked Salmon, Halibut, Cod with Capers & Dijon Dill Sauce

15

Soup & Salad

Add Chicken \$5, Salmon \$8 or Halibut \$10 to any of the Salads

Jade House Salad 9
 Mixed Greens, Carrot,
 Cabbage, Cucumber, Red
 Onion & Grape Tomato
 with Choice of Dressing

Chef's Soup of the Day
 Cup \$6 Bowl \$8

Classic Caesar Salad 9
 Romaine, Parmesan
 Cheese & Croutons with
 Creamy Caesar Dressing

Tomato Basil Bisque
 Cup \$6 Bowl \$8

Iceberg Wedge Salad 10
 Chopped Candied Bacon,
 Red Onion, Grape
 Tomato, Gorgonzola
 Crumbles & Dressing

Bristol Bay Seafood Chowder
 Cup \$9 Bowl \$12

Sandwiches

Served with Choice of French Fries or Side Garden Salad

Blackened Halibut 19
 Sandwich
 Alaskan Halibut,
 Lettuce, Tomato &
 Chipotle Aioli, Ciabatta
 Roll

The Magpie 16
 Grilled Chicken Breast,
 Thick Cut Hickory
 Bacon, Pepper Jack
 Cheese, Dijon on a Corn
 Dusted Kaiser Bun

Turkey, Ham, Bacon 16
 Swiss Club
 Lettuce, Tomato &
 Garlic Aioli on
 Sourdough Bread

The Wolverine 18
 ½ lb. Blackened Kobe
 Burger, Danish Blue
 Cheese, Sautéed
 Mushrooms, Tobacco
 Onions, Corn Dusted
 Kaiser Bun

The Ptarmigan 19
 ½ lb. Kobe Burger,
 Thick Cut Hickory
 Bacon, Smoked
 Tillamook Cheddar,
 Caramelized Onions,
 Fried Egg, Ciabatta Roll

The Sockeye 17
 Alaskan Smoked Sockeye
 Salmon, Lettuce,
 Tomato, Lemon Dill
 Aioli on a Croissant

Land & Sea

Beer Battered Fish and 21
 Chips
 Cod Harvested in
 Alaskan Waters, Beer
 Batter, Tartar Sauce &
 Lemon Wedge

Pasta Rosa 25
 Penne Pasta, Tomato
 Basil Cream Sauce,
 Spinach, Wild
 Mushrooms, Parmesan
 Cheese & Fresh Herbs -
 Add Chicken \$5, Salmon
 \$8 or Halibut \$10

Pecan Crusted Alaskan 27
 Cod Filet
 Served with White Rice,
 Seasonal Vegetables,
 Julienne Red Pepper,
 Garlic & Mango Salsa

Seared Herb Pork Chop ... 27
 Pork Chop with Bourbon
 Apple Chutney and
 Demi, Creamy Mashed
 Potato, Seasonal
 Vegetable, Julienne Red
 Pepper

Blackened Alaskan 36
 Halibut
 Served with White Rice,
 Sweet Asian Cucumber
 Salad, Lemon Garnish

Grilled Hand Cut Ribeye .. 36
 Seasonal Vegetables,
 Grape Tomato, Garlic,
 Creamy Mashed Potato,
 Herb Demi-Glace

Grilled Alaskan Wild Salmon

Creamy Mashed Potato, Grilled Asparagus, Lemon, Citrus Beurre Blanc

31



Food + Drink

HOTEL RESTAURANT / BAR

JADE RESTAURANT

Located in Lobby

PTARMIGAN BAR

Located in Lobby

Seasonal Hours

Please check with Front Desk for current hours.



BREAKFAST

Dial 0 to place your order.
To order breakfast for the next morning,
please place your order by 11:00 PM.

FROM THE SKILLET

**OUR "FROM THE SKILLET" BREAKFAST IS SERVED WITH
YOUR CHOICE OF WHEAT, WHITE, RYE OR SOURDOUGH
TOAST AND BREAKFAST POTATOES**

Traditional Breakfast

Two eggs any style, choice of bacon, sausage or ham 17.00

Breakfast Burrito

Scrambled eggs, chorizo, black beans and cheese, smothered in pork chili verde 19.00

Alaskan Crab Benedict

Toasted English muffin, Alaskan crab, poached eggs & creamy hollandaise sauce 25.00

Vegetarian Egg White Frittata

Fluffy egg white frittata with Chef's selection of seasonal vegetables & fresh seasonal sliced fruit cup 18.00

Classic Eggs Benedict

Toasted English muffin, Canadian bacon, poached eggs & creamy hollandaise sauce 20.00

Tomato and Spinach Omelet

Egg whites, baby spinach, tomato, onion, low fat cheddar cheese, served with fresh seasonal sliced fruit & berries 19.00

Berry and Yogurt Parfait 12.00

FROM THE GRIDDLE

Belgian Waffle

Light and crispy covered in strawberries & whipped cream 14.00

Pancakes

Original 12.00

Add apples, bananas, blueberries or chocolate chips 5.00

Classic French Toast

Served with sweet creamery butter & warm maple syrup 14.00

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices are inclusive to a 23% service charge and applicable government taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

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BUILD YOUR OWN OMELET - Dial 0 to place your order.

Choose any two meats, one cheese and one vegetable 17.00

Additional items 2.00 each

Meats:

Reindeer sausage, bacon, ham, chorizo

Cheeses:

Cheddar, swiss, provolone, pepper jack

Vegetables:

Mushrooms, peppers, tomato, onions

BREAKFAST SIDES

1 Egg 5.00

2 Eggs 8.00

Bacon, Sausage or Ham 5.00

Toast, English Muffin or Biscuit 5.00

Banana Nut or Blueberry Muffin 5.00

Cheese or Apple Danish 5.00

Breakfast Potatoes 5.00

Oatmeal

Pecans & raisins 11.00

Cereal

Granola, Raisin Bran[®] or Cheerios[®] 8.00

Fresh Fruit Plate 12.00

Yogurt, Strawberry or Blueberry 5.00



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KIDS BREAKFAST

6:00 AM–11:00 AM

Dial 0 to place your order.

Kid's Griddle Cakes

A nice stack of chocolate chip loaded pancakes with maple syrup and choice of bacon or sausage 13.00

Kid's Scramble

Scrambled eggs served on breakfast potatoes with cheese. Choice of bacon or sausage and toast 13.00

Kid's French Toast

Dipped in creamy batter, grilled to a golden brown, topped with powdered sugar and strawberries. Served with a choice of bacon or sausage 13.00

BREAKFAST SIDES

1 Egg 4.00

2 Eggs 5.00

Oatmeal with Raisins 8.00

Granola, Raisin Bran or Cheerios 5.00

Yogurt - Strawberry or Blueberry 4.00



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LUNCH / DINNER

Dial 0 to place your order.

APPETIZERS

Alaskan Salmon Cakes

Julienne red cabbage, green cabbage, carrots & roasted red pepper aioli 22.00

Coconut Crusted Shrimp

Served with Asian salad & sweet chili sauce 21.00

Alaska Cod Bites

Fresh Alaskan cod coated in macadamia nuts served with fresh mango salsa 20.00

Buffalo Wings

Spicy, BBQ or teriyaki wings with carrots, celery & ranch or blue cheese dressing 17.00

Breaded Squid

Seasoned squid with red and yellow pepper, cilantro, arrabiata, fresh lemon 19.00

Chicken Quesadilla

Guacamole, sour cream, shredded lettuce & salsa 18.00

Smoked Alaskan Platter

Alaska caught smoked salmon, halibut, cod with capers & Dijon dill sauce 21.00



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SOUP AND SALAD - Dial 0 to place your order.

Add Chicken 9.00, Salmon 14.00 or Halibut 16.00 to any of the salads

Jade House Salad

Mixed greens, carrot, cabbage, cucumber, red onion & grape tomato with choice of dressing 15.00

Classic Caesar Salad

Romaine, Parmesan cheese & croutons with creamy Caesar dressing 15.00

Iceberg Wedge Salad

Chopped candied bacon, red onion, grape tomato, gorgonzola crumbles & dressing 16.00

Bristol Bay Seafood Chowder

Cup 15.00 Bowl 18.00

Chef's Soup of the Day

Cup 10.00 Bowl 14.00

Tomato Bisque

Cup 10.00 Bowl 14.00



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SANDWICHES - Dial 0 to place your order.

Served with choice of french fries or side garden salad

Blackened Halibut Sandwich

Alaskan halibut, lettuce, tomato & chipotle aioli, ciabatta roll 26.00

The Magpie

Grilled chicken breast, thick cut hickory bacon, pepper jack cheese, Dijon on a corn dusted kaiser bun 22.00

Turkey, Ham, Bacon & Swiss Club

Lettuce, tomato & garlic aioli on sourdough bread 22.00

The Wolverine

1/2 lb. Blackened Kobe burger, Danish blue cheese, sautéed mushrooms, tobacco onions, corn dusted Kaiser bun 25.00

The Ptarmigan

1/2 lb. Kobe burger, thick cut hickory bacon, smoked tillamook cheddar, caramelized onions, fried egg, ciabatta roll 26.00

The Sockeye

Alaskan smoked sockeye salmon, lettuce, tomato, lemon dill aioli on a croissant 24.00



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LAND & SEA - Dial 0 to place your order.

Beer Battered Fish and Chips

Cod harvested in Alaskan waters, beer batter, tartar sauce & lemon wedge 29.00

Pasta Rosa

Penne pasta, tomato basil cream sauce, spinach, wild mushrooms, Parmesan cheese & fresh herbs 33.00

Add Chicken 5.00, Salmon 8.00 or Halibut 10.00

Pecan Crusted Alaskan Cod Filet

Served with white rice, seasonal vegetables, julienne red pepper, garlic & mango salsa 35.00

Seared Herb Pork Chop

Pork chop with bourbon apple chutney and demi, creamy mashed potato, seasonal vegetable, julienne red pepper 35.00

Blackened Alaskan Halibut

Served with white rice, sweet Asian cucumber salad, lemon garnish 46.00

Grilled Hand Cut Ribeye

Seasonal vegetables, grape tomato, garlic, creamy mashed potato, herb demi-glace 46.00

Grilled Alaskan Wild Salmon

Creamy mashed potato, grilled asparagus, lemon, citrus beurre blanc 40.00

SWEET ENDINGS

Crème Brulee

House made vanilla custard with burnt sugar crust 14.00

New York Cheese Cake

Served with fresh berries 8.00

Jumbo Warm Chocolate Chip Cookie

Served with a glass of milk 10.00

Ice Cream

Chocolate, strawberry or classic vanilla 8.00

Fresh Seasonal Berry Bowl

Assorted fresh berries (gluten free option) 14.00



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BEVERAGES - Dial 0 to place your order.

Starbucks® Serena Organic or Decaf 6.00

Tazo® Hot Tea or Black Iced Tea 6.00

	12 oz	16 oz	20 oz
Americana	6.00	6.50	7.50
Cappuccino	6.00	7.00	8.00
Latte	6.00	7.00	8.00
Flavored Latte	7.00	8.00	9.00
Soy Latte	7.00	8.00	9.00
Breve	7.00	8.00	9.00
Mocha	7.00	8.00	9.00
Chai Tea	7.00	8.00	9.00
Hot Chocolate	6.00	7.00	8.00
	shot	double	
Espresso	4.00	6.00	
Extra flavor	1.00	2.00	

Juice

Apple, orange, cranberry, grapefruit, tomato or V8® 6.00

Milk

2%, Whole, soy, or skim milk 6.00

Soda

Coke®, Diet Coke®, Barq's Root Beer®, Sprite® or Mello Yellow® 6.00

Wine, Beer and Spirits

Please contact in-room dining for a complete range of popular imported and domestic beers and our seasonal variety of wines by the glass and bottle.

We also feature a premium collection of spirits and liqueurs.

Must be 21 years of age or older to purchase and/or consume alcohol.



Must be of legal drinking age to purchase and/or consume alcohol

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KIDS ALL DAY

Dial 0 to place your order.

CHOICE OF ONE SIDE, ONE DESSERT AND ONE BEVERAGE

Grilled Cheese

A double layer of cheese, grilled golden brown 15.00

Seared Salmon

Alaska salmon filet seared and served with steamed veggies 19.00

Grilled Chicken

Grilled Chicken Breast lightly seasoned and served with Steamed Veggies 18.00

Kid's Pasta

Penne Pasta lightly seasoned and tossed in Butter 14.00

Chicken Fingers

Fried golden brown. Served with Honey Mustard or BBQ Sauce for dipping 15.00

Cheeseburger

All Beef Patty, Flame Broiled, served on a toasted bun with lettuce, pickle & tomato 18.00

DESSERTS

Cheesecake, Chocolate Chip Cookie, Sliced Fruit Plate,
Ice Cream: Strawberry, Chocolate or Vanilla

SIDES

French Fries, Mashed Potatoes, Fruit Cup, Kid's Salad

BEVERAGES

Juices

Orange, apple, cranberry, grapefruit or V8*

Milk

2%, whole or skim

Soda

Coke*, Diet Coke*, Barq's Root Beer*, Sprite* or Mello Yellow*

Hot Chocolate, Iced Tea, Hot Apple Cider or Lemonade

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