



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

Beverage Dispensary – Tourism License
Form AB-17d: 2018/2019 Renewal License Application

What is this form?

This renewal license application form is required for all individuals or entities seeking to apply for renewal of an existing beverage dispensary – tourism liquor license that will expire on December 31, 2017. All fields of this form must be complete and correct, or the application will be returned to you in the manner in which it was received, per AS 04.11.270 and 3 AAC 304.105. The Community Council field only should be verified/completed by licensees whose establishments are located within the Municipality of Anchorage or outside of city limits within the Matanuska-Susitna Borough.

This form must be completed correctly and submitted to the Alcohol & Marijuana Control Office (AMCO)'s main office, along with all other required documents and fees, before any renewal license application will be considered complete.

Section 1 – Establishment and Contact Information

Enter information for the business seeking to have its license renewed. If any populated information is incorrect, please contact AMCO.

Licensee:	Apple Nine Hospitality Management, Inc.	License #:	4774
License Type:	Beverage Dispensary - Tourism	Statute:	AS 04.11.400(d)
Doing Business As:	Embassy Suites Anchorage		
Premises Address:	600 E Benson Blvd		
Local Governing Body:	Municipality of Anchorage		
Community Council:	Midtown		

Mailing Address:	814 E. Main Street				
City:	Richmond	State:	VA	ZIP:	23219

Enter information for the individual who will be designated as the primary point of contact regarding this application. This individual must be a licensee who is required to be listed in and authorized to sign this application.

Point of Contact:	David Buckley		
Contact Phone:	804-344-8121	Business Phone:	
Contact Email:	akramer@applereit.com		

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





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Section 2 – 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?

Yes No

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

Bill Remmer, General Manager of Hotel

Section 3 – Sole Proprietor Ownership Information

This section must be completed by any sole proprietorship who is applying for license renewal. Entities should skip to Section 4. 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:				
Mailing Address:				
City:	State:	ZIP:		
Email:				
Contact Phone:				

This individual is an: applicant affiliate

Name:				
Mailing Address:				
City:	State:	ZIP:		
Email:				
Contact Phone:				





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Section 4 – Entity Ownership Information

This subsection must be completed by any licensee that is a corporation or LLC. Corporations and LLCs are required to be in good standing with the Alaska Division of Corporations, Business & Professional Licensing (CBPL). You may view your entity's status or find your CBPL entity number by using the following site: <https://www.commerce.alaska.gov/cbp/main/search/entities>
 Partnerships may skip to the second half of this page. Sole proprietorships should skip to Section 5.

Alaska CBPL Entity #:	127143
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You must ensure that you are able to certify the following statement before signing your initials in the box to the right: Initials

I certify that this entity is in good standing with CBPL and that all current entity officials and stakeholders (listed below) are also currently and accurately listed with CBPL.

This subsection must be completed by any community or entity, including a corporation, limited liability company, partnership, or limited partnership, that is applying for renewal. If more space is needed, please attach additional completed copies of this page.

- 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 Name:	Bryan Peery				
Title(s):	Director, President	Phone:	804-344-8121	% Owned:	0
Mailing Address:	814 E. Main St.				
City:	Richmond	State:	VA	ZIP:	23219

Entity Official Name:	David Buckley				
Title(s):	VP, Secretary	Phone:	804-344-8121	% Owned:	0
Mailing Address:	814 E Main St				
City:	Richmond	State:	VA	ZIP:	23219

Entity Official Name:	Apple Nine Hospitality, Inc.				
Title(s):	Sole Shareholder	Phone:	804-344-8121	% Owned:	100
Mailing Address:	814 E Main St				
City:	Richmond	State:	VA	ZIP:	23219





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Section 5 – License Operation

Check a single box for each calendar year that best describes how this liquor license was operated:	2016	2017
The license was regularly operated continuously throughout each year, for 8 or more hours each day.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
The license was regularly operated during a specific season each year, for 8 or more hours each day.	<input type="checkbox"/>	<input type="checkbox"/>
The license was only operated to meet the minimum requirement of 30 days each year, 8 hours each day. If this box is checked, a complete copy of Form AB-30: Proof of Minimum Operation Checklist, and all necessary documentation must be provided with this application.	<input type="checkbox"/>	<input type="checkbox"/>
The license was not operated at all or was not operated for at least the minimum requirement of 30 days each year, 8 hours each day, during one or both of the calendar years. If this box is checked, a complete copy of Form AB-29: Waiver of Operation Application and corresponding fees must be submitted with this application for each calendar year during which the license was not operated for at least the minimum requirement.	<input type="checkbox"/>	<input type="checkbox"/>

Section 6 – Violations and Convictions

Applicant violations and convictions in calendar years 2016 and 2017:	Yes	No
Have any notices of violation (NOVs) been issued to this licensee in the calendar years 2016 or 2017?	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Has any person or entity named in this application been convicted of a violation of Title 04, of 3 AAC 304, or a local ordinance adopted under AS 04.21.010 in the calendar years 2016 or 2017?	<input type="checkbox"/>	<input checked="" type="checkbox"/>

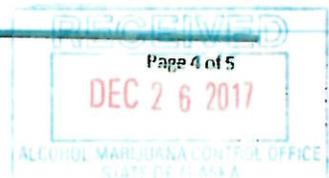
If "Yes" to either of the previous two questions, attach a separate page to this application listing all NOVs and/or convictions.

Section 7 – Alcohol Server Education

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

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check identification of a patron have completed an alcohol server education course approved by the ABC Board and keep current, valid copies of their course completion cards on the licensed premises during all working hours, as required under AS 04.21.025 and 3 AAC 304.465.

DB





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Section 8 – Certifications

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

Initials

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

DB

I certify that in accordance with AS 04.11.450, no one other than the licensee(s) has a direct or indirect financial interest in the licensed business.

DB

I certify that I have not altered the functional floor plan or reduced or expanded the area of the licensed premises, and I have not changed the business name or the ownership (including officers, managers, general partners, or stakeholders) from what is currently on file with the Alcoholic Beverage Control Board.

DB

I certify on behalf of myself or of the organized entity 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.

DB

I am submitting as part of this application a written statement that meets the attached Tourism Statement Guidelines, for review by the Alcoholic Beverage Control Board.

DB

As an applicant for a liquor license renewal, 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. I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application and understand that failure to do so by any deadline given to me by AMCO staff will result in this application being returned to me as incomplete.

[Signature]
 Signature of licensee

David Buckley
Vice President

Printed name of licensee



[Signature]
 Signature of Notary Public

Subscribed and sworn to before me in and for the State of Virginia
City of Richmond
 My commission expires: 12-31-20

Subscribed and sworn to before me this 10th day of November, 2017.

License Fee:	\$ 2500.00	Application Fee:	\$ 200.00	TOTAL:	\$ 2700.00
Late Fee of \$500.00 – if received or postmarked after 01/02/2018:					
Miscellaneous Fees:					
GRAND TOTAL (if different than TOTAL):					



Tourism Statement

Embassy Suites by Hilton Anchorage

This Tourism Statement is in support of a liquor license renewal for the Embassy Suites Anchorage Hotel located at 600 East Benson Blvd, Anchorage Alaska. Our hotel has been constructed to give guests luxurious accommodations and excellent service. The Embassy Suites brand is part of the Hilton Hotel family and is recognized throughout the US and the world as a deluxe hotel company. Embassy Suites Anchorage is subject to strict brand standards for quality and optimal guest experience. The hotel is a preferred destination for travelers to the Anchorage area.

Hotel Description

The Embassy Suites by Hilton Anchorage is centrally located in Midtown Anchorage. Recently renovated, the Embassy offers luxurious accommodations in Anchorage for out of state tourists, business travelers and in-state guests traveling from throughout the state of Alaska. The Embassy offers travelers access to a variety of recreation and entertainment, both on-site and nearby. Our staff works closely with tour operators and restaurants, etc. to promote Alaska tourism and enriching our guest's experience.

The Embassy Suites Anchorage has 169 superior two and three-room suites with guest amenities such as two HD televisions, in-room refrigerators, microwaves and separate bedroom design. Additionally, guests have access to the hotel's fitness center, indoor pool, whirlpool, library, business center, meeting rooms and full-service restaurant and bar.

The hotel offers six meeting rooms and a pre-function area encompassing 4500 sq ft. With a wide array of business services, the Embassy Suites offers the perfect setting for many types of events. The flexible meeting space is ideal for corporate events, conferences, seminars or social event such as holiday parties or weddings. Full catering services are offered on-site that includes breakfast, lunch, dinner, meeting breaks and bar service when requested.

Territory Kitchen and Bar

Exclusive to the Embassy Suites Anchorage features the Territory Kitchen + Bar offering visitors a metropolitan décor with an Alaskan flair that complements a healthy collection of American and Alaskan specialties. From a complimentary cooked-to-order breakfast to the nightly evening reception, the dining choices offer the guest fine dining for lunch and dinner every day of the week.

Territory Kitchen + Bar boasts an upscale, full-service bar and lounge making it a unique hotel destination for travelers in midtown Anchorage. The selection of wines, cocktails and micro-brews offered make Territory Kitchen + Bar a place for guests to unwind with family and friends. An evening reception is held nightly for the hotel guests.

Territory Kitchen + Bar offers the following service:

- Breakfast: Serving complimentary breakfast daily
- Lunch: Serving 11:30am to 1:30pm Mon-Friday
- Dinner: Serving 5:00pm to 10:00pm daily
- Bar and cocktail service: Serving 5:00pm to 11:00pm daily
- Room service: Serving to all 169 guest suites from 5:00pm to 11:00pm daily
- Banquet service: Catered banquets and events with alcohol service (when requested) to 12:00am



Embassy Brand, Tourism and Marketing

The Embassy Suites Anchorage is part of the vast Hilton family of hotels, the global leader in hospitality. With both product and services that meets the needs of global travelers, the Embassy Suites shapes experiences in which every guest feels cared for, valued and respected. All hotel guests are welcomed with a two-room suite, complimentary made-to-order breakfast each morning and drinks and snacks each evening. Embassy Suites staff is well known to anticipate travelers' needs and deliver what matters most.

To support Embassy Suites Anchorage and encourage tourism within Alaska, our staff connects our guests to numerous local independent area tours, guided hunting and fishing, aerial tours and other local companies providing transportation and other services that encourage tourism and generate revenue for the city and the state.

We have found that in the summer season over 70% of our guests are from outside Alaska, but our hotel is also popular with the local and corporate sector as well. Embassy Suites Anchorage utilizes extensive marketing in print, tv and digital advertising.

Ownership and Management

Embassy Suites by Hilton Anchorage hotel is owned by Apple Hospitality Management and managed by Stonebridge Companies in Denver, Colo. Since the Embassy Suites opened in 2008 the hotel ownership and management has remained the same.



Lunch Menu

Shareable Plates

Alaska Salmon Tacos 13

Grilled Alaskan salmon with Napa cabbage, spicy black beans, shredded cheddar cheese, cilantro sour cream & house made Pico on soft flour tortillas

Kachemak Bay Tacos 15

Amber beer battered Alaskan halibut with Napa cabbage, spicy black beans, shredded cheddar cheese, cilantro sour cream & house-made Pico on soft flour tortillas

Alaska Fish & Chips 16

Amber beer battered Alaskan cod with fries & house tartar sauce

Territory Potato Fries 5

Sea salt, garlic & pepper

Territory Sweet Potato Fries 7

Sea salt, garlic & pepper

Stuff on Flat Bread (flatbreads take 15-20 minutes to prepare)

Indian Valley Reindeer Sausage 15

Indian Valley reindeer sausage, marinara sauce, red peppers, mozzarella & scallions

Grilled Chicken Ranch 14

Grilled chicken breast, ranch sauce, mozzarella, hickory bacon & tomatoes

Chorizo Gorgonzola 15

Chorizo sausage, gorgonzola, roasted garlic cream & onions

Greens

Dressings: Ranch, Bleu Cheese, Mango Vinaigrette, Chipotle-Lime Vinaigrette, Balsamic Vinaigrette

Salad Extras: Chicken Breast +4,

AK Salmon or AK Halibut +Market Price

House Salad Small 6 Entree 11

Mixed greens, dried cherries, almonds

Caesar Salad Small 7 Entrée 12

Our classic preparation served with croutons

Territory Salad 13

Romaine and kale blend, toasted pine nuts, dried cranberries, shredded parmesan & mango vinaigrette

Chop Salad 15

Romaine and kale blend, Brussels sprouts, artichoke hearts, grilled chicken breast, smoked bacon, egg, tomato & gorgonzola crumbles with choice of dressing

Southwest Chop Chicken Salad 17

Romaine and kale blend, blackened chicken breast, tomatoes, shredded havarti cheese, sweet corn, red peppers, avocado, chipotle-lime vinaigrette

Kettle Soups

Alaska Seafood Chowder

Cup 6 Bowl 9

Soup du Jour

Cup 4 Bowl 6

18% gratuity added to parties of six (6) or more / Gluten free bread is available upon request.

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We are proud to support local meats, fish and vegetables when possible.



Lunch Menu

Sandwiches

Served with choice of house chips or fries. Substitute a Caesar Salad, House Salad, Territory Salad, Sweet Potato Fries or Soup d' Jour for 3. Substitute AK Chowder for 5

Denali BHTO 12

Hickory smoked bacon, ham, Swiss cheese, tomato, grilled onions & roasted red pepper aioli

Ptarmigan Club 14

Lightly toasted multigrain bread, marinated grilled chicken breast, hickory smoked bacon, tomatoes, green leaf lettuce and pesto aioli

Turkey Sandwich 12

Turkey, hickory smoked bacon, Swiss cheese, green leaf lettuce, tomato & pesto aioli

*** Philly Cheese Steak Sandwich 18**

Thinly sliced steak with sautéed peppers and onions topped with melted American cheese

*** Territory Burger 15**

1/2 lb, green leaf lettuce, tomato & red onion

Add bacon 2 Add Cheese 1

*** Jalapeño Jammin' Burger 16**

1/2 lb house made jalapeño jam & grilled onions

Add bacon 2 Add Cheese 1

Salmon BLT Burger 15

Grilled Alaskan salmon, grilled onions, bacon, green leaf lettuce, tomato & house tartar sauce

Add bacon 2 Add Cheese 1

Alaska Battered Cod Burger 14

Amber beer battered Alaskan cod with house tartar sauce, green leaf lettuce & tomato

*** Elk Burger 15**

Indian Valley 1/2 lb elk burger, green leaf lettuce, tomato & roasted garlic mayo

Add bacon 2 Add Cheese 1

Desserts 8

Warm Apple Pie ala mode +3

Molten Lava Chocolate Cake ala mode +3

Cheesecake

Topped with your choice of chocolate or caramel sauce

Malted Chocolate Caramel

Layers of chocolate truffle mousse, malted milk and sweet caramel and chocolate graham cracker crust

Chocolate Turtle Cake ala mode +3

Chocolate Bundt cake topped with pecans, caramel sauce

Strawberry, Chocolate or Vanilla Ice Cream

2 scoops for 6 1 scoop for 4

18% gratuity added to parties of six (6) or more / Gluten free bread is available upon request.

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We are proud to support local meats, fish and vegetables when possible.



Dinner Menu

Shareable Plates

Bristol Bay Crab Cakes 15

Our house made crab cakes seared to order & served with chipotle aioli

Alaska Salmon Tacos 13

Three soft shell flour tortillas filled with grilled Alaskan salmon, napa cabbage, spicy black beans, shredded cheddar, house cilantro sour cream & pico de gallo

Buffalo Chicken Wings 14

8 breaded wings, homemade hot sauce, celery, carrots & ranch

*** Kobe Beef Sliders 12**

Two Kobe beef patties served with lettuce, tomato, onions & your choice of cheddar, pepper jack, swiss or gorgonzola cheese

Bacon Nacho Taco Cheese Fries 12

French fries, cheese sauce, bacon, shredded jack cheese, with sour cream & house made pico de gallo

Alaska Fish and Chips 16

Amber beer battered cod served with fries & house made tartar sauce

Kachemak Bay Tacos 15

Three soft shell flour tortillas filled with beer battered Alaskan halibut, napa cabbage, spicy black beans, shredded cheddar, house cilantro sour cream & pico de gallo

*** Steak Tips 16**

Marinated beef tips, caramelized mushrooms, red wine demi-glace

*** Buffalo Sliders 14**

Two buffalo sliders topped with house made jalapeno jam & your choice of cheddar, pepper jack, swiss or gorgonzola cheese

Chicken Pot Pie 14

Served hot and delicious, just like mom used to make

Stuff on Flat Bread

flatbreads take 15-20 minutes to prepare

Indian Valley Reindeer Sausage 15

Indian Valley reindeer sausage, marinara sauce, red peppers, mozzarella & scallions

Chorizo Gorgonzola 15

Chorizo sausage, gorgonzola, roasted garlic cream sauce & onions

Grilled Chicken Ranch 14

Grilled chicken breast, ranch sauce, mozzarella, hickory bacon & tomatoes

Fresh Greens

Dressings: Ranch, Bleu Cheese, 1,000 Island, Mango Vinaigrette, Chipotle-Lime Vinaigrette, Balsamic Vinaigrette

House Salad Small 6 Entrée 11
Mixed greens, dried cherries, almonds

Territory Salad 13
Romaine & kale blend, toasted pine nuts, dried cranberries, shredded parmesan & mango vinaigrette

Salad Extras: Chicken Breast +4,
AK Salmon or AK Halibut +MARKET PRICE

Caesar Salad Small 7 Entrée 12
Our classic preparation

Southwest Chopped Chicken Salad 17
Romaine & kale blend, blackened chicken breast, tomatoes, shredded mozzarella, sweet corn, red peppers, avocado & chipotle- lime vinaigrette

18% gratuity added to parties of (6) or more.

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
We are proud to support local meats, fish & vegetables when possible.



Dinner Menu

Kettle Soups

Alaska Seafood Chowder Cup 6 Bowl 9 Soup du Jour Cup 4 Bowl 6

Sandwiches

Sandwiches served with house chips or fries.

* **Philly Cheese Steak Sandwich 18**

Thinly sliced steak with sautéed peppers and onions topped with melted American cheese

* **Territory Burger 15**

1/2 lb beef patty, mayo, green leaf lettuce, tomato, red onion & roasted garlic aioli

Add bacon 2 | Add Cheese 1

Sub a Caesar Salad, House Salad, Sweet Potato Fries or Soup d' Jour for +3 or AK Chowder for +5

Pasta

Cajun Chicken Penne 20

Chicken breast, onions, bell peppers, Cajun cream sauce & grated parmesan cheese

Alaskan Smoked Salmon Fettuccine 25

Tossed in a rich garlic cream sauce

Entrees

Entrees served with seasonal vegetables & your choice of mashed potatoes, white rice or fries

* **Alaskan Halibut Entree Market Price**

Fresh, mouthwatering Alaskan halibut grilled to perfection & topped with a house made lemon-basil vinaigrette

* **Alaskan Salmon Entree Market Price**

Grilled, fresh Alaskan salmon, topped with a house made strawberry-tomato pico de gallo

* **Crab Crusted Halibut 40**

Fresh Alaskan halibut meets succulent crab, topped with thai chili glaze

* **New Zealand Lamb Chops 28**

Tender lamb chops topped with a red wine-cherry demi-glace

* **Grilled Ribeye 26**

Grilled to perfection, topped with jalapeno jam & bleu cheese

* **Filet Mignon 35**

Tender filet, grilled & topped with a red wine demi-glace

* **New York Steak 28**

Choice NY steak, grilled & topped with a red wine demi-glace

Thai Chicken Breast 23

Marinated chicken breast, peanut sauce, sesame seeds & scallions

Desserts

Any dessert ala mode +3

Warm Apple Pie 8

Philly Style Cheesecake 8

Topped with your choice of chocolate or caramel sauce

Molten Lava Chocolate Cake 8

Malted Chocolate Caramel Pie 8

Layers of chocolate truffle mousse, malted milk & sweet caramel on a chocolate graham cracker crust

Chocolate Turtle Cake 8

Chocolate bundt cake topped with pecans & caramel sauce

Chocolate, Strawberry or Vanilla Ice Cream

one scoop 4

two scoops 6

18% gratuity added to parties of (6) or more.

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