

730 Massachusetts Avenue
Town of Arlington
Massachusetts 02476-4908

(781) 316-3020
(781) 316-3029 fax

\$60.00 Filing Fee

Inspections Dept. at 51 Grove St. must review completed application before returning to this office.

APPLICATION

To the Licensing Authorities of the Town of Arlington

The Undersigned hereby makes application for a

- ☒ **COMMON VICTUALLER LICENSE(Eat In)**
☐ **FOOD VENDOR LICENSE (Take Out Only)**

Location 190-192 Mass Ave
Name of Applicant ~~Parthenon~~ Athena Z Peters
Corporate Name (if applicable) Parthenon Entertainment, Inc
D/B/A Adventure Pub
Date 7/24/18

I/We hereby agree to conform in all respects to the conditions governing such License as printed in the By-Laws of the Town, and such other rules and regulations as the Selectmen may establish. With the signing of this application, the applicant acknowledges that:

(A) it is understood that the Board is not required to grant the license.

(B) no work is to commence at the premises of the proposed location which is the subject matter of this application until the license is approved by the Board of Selectmen, and, furthermore, any work done is done at the applicant's risk, and

(C) in the event of a proposed sale of a business requiring a Common Victualler License, an application for a transfer of said license will be deemed to be an application for a new license (subject to the rules and regulations herein contained), and the owner of such business shall be required to file with the Board of Selectmen a thirty day notice of his intention to sell same before such application will be acted upon by the Selectmen.

(D) that the license is subject to revocation if the holder of the license does not comply with Town By-Laws or the Rules and Regulations of the Board.

Signature Name Athena Z Peters

Signature Name _____

Phone (Home) 978-760-3603 (Business) same

Note: (A) If a corporation, state full names and addresses of principal officers.

(B) If a co-partnership, information must be provided on each partner; if a corporation, information must be provided on corporate officer making application.

Name Athena Z Peters Name _____
Address 2 Mountain Road Address _____
City N Easton Zip 02356 City _____ Zip _____
DESCRIPTION OF APPLICANT DESCRIPTION OF APPLICANT
Born in the U.S., Yes ☒ No _____ Born in the U.S., Yes _____ No _____
Born Where San Benito, TX Born Where _____
Date of Naturalization _____ Date of Naturalization _____
Male or Female F Male or Female _____
Date of birth 10/27/1979 Date of birth _____
Photo 1 inch by 1 inch

please see attached

The Establishment shall operate as:

☒ Sole Ownership ☐ Partnership ☐ Total Number of Partners ☐

Corporation Based in MA

(Once approved, please go to Clerk's Office for Business Certificate)

Corporate Information Required:

President Athena Z Peters 2 Mountain Road 02356
Secretary same
Treasurer same
Name Address Zip

INFORMATION RELATIVE TO APPLICATION

Breakfast

Yes ___ No X

Lunch

Yes X No ___

Dinner

Yes X No ___

Do you own the property? Yes ___ No X Tenant At Will ___ Lease 5 (years)

Hours of Operation:

Day M-F Hours 3pm - Midnight

Day Sat & Sun Hours 11am - Midnight

Day _____ Hours _____

Floor Space 7343 Sq. Ft. Seating Capacity (if any) 118

Parking Capacity (if any) 3 spaces Number of Employees ~20

List Cooking Facilities (and implements)

Open Kitchen: 6 burner stove, ovens, fryer, griddle, hood, 3
pizza top refrigerators, ventilation hood / Basement: Walk-in refrigerators
and freezer

Will a food scale be in use for sale of items to the public? Yes ✓ No ___

Will catering services be provided by you? Yes ✓ No ___

Eight copies of the following items must be submitted with the application:

1. Layout Plan of Facility & Fixtures Date Received _____
2. Site Plan (obtained at Bldg. Dept., 51 Grove St.) Date Received _____
3. Outside Facade and Sign Plan (dimensions, color) Date Received _____
4. Menu Date Received _____
5. Maintenance Program Date Received _____

If the facilities are not yet completed, provide estimated cost of work to be done \$ 10,000 signage and equipment purchase

FOR OFFICE USE ONLY

Scheduled Hearing when Application will be presented to Board of Selectmen for approval:

Date _____ Time _____

Board Action: Approved Yes ___ No ___

APPLICANT'S RESUME

Food Business Experience of Applicant

From _____	to _____
Employee _____	D/B/A _____
Sole Owner _____	Location _____
Partnership _____	Type Food _____
Corporation _____	Number of Employees _____

From _____	to _____
Employee _____	D/B/A _____
Sole Owner _____	Location _____
Partnership _____	Type Food _____
Corporation _____	Number of Employees _____

List any other information that you feel will assist in the review of this application.

I have attached resumes for myself and my Executive Chef. He has all of the most recent Food Business experience. I have spent the last 15 years working in video game software. I am now taking that management experience to apply to Adventure Pub. I also have been running a Live Events company, Incantrix Productions, LLC for two years. Before entering software, I did spend five years on so waiting tables at a number of restaurants and clubs in central TX while going to school from the age of 18 till 22. I waited tables from chains like Pappasitos to mom and pop BBQ and cocktail clubs.



Jason Smith
Culinary Sales Representative
6 Kenney St
Jamaica Plains, MA
JasonSmith2588@gmail.com
(551) 265 - 9609

SKILLS

Experienced in customer service; an active listener with clear communication, I ask qualifying questions to ensure satisfaction for all parties. Having worked as a line-cook and pastry chef I possess a unique ability to easily and quickly relate information and assess situations clearly and competently for both customer and vendor.

EXPERIENCE

Xanterra, Yellowstone National Park, WY- Line Cook

MAY 2017 - OCTOBER 2017

- Prepared large quantities of items for dinner service
- Came up with an executed lunch and dinner specials
- Worked multiple stations through high volume services, while making items for a breakfast buffet
- Ensured prompt ticket times, and exacting standards in regards to presentation, serving size and any food allergies or special needs customers may have had

ezCater, Boston, MA - Customer Service Ninja

MAY 2016 - JANUARY 2017

- Assisting customers of the ezCater website in any difficulties they had with our interface or with unique issues specific to the customers needs.
- Communicating clearly and concisely through language and etiquette in the negotiations of issues between customers and vendors.
- Managing tasks through an in-house task-based system to ensure the smooth delivery of orders and satisfaction of customer and caterer.

PennyPacker's, Somerville, MA - Chef, Pastry Chef, Front End Admin

AUGUST 2014 - MAY 2016, NOVEMBER 2017-PRESENT

- Aided in the preparation, formal display, and delivery of daily seasonal items and large catering orders.
- Assisted head chef with use of knowledge regarding ethnic ingredients to create new menu items
- Displayed noted excellent customer service in unusual and non-standard settings.

Crabtree & Evelyn, Woodstock, CT - Customer Service Representative

NOVEMBER 2013 - JANUARY 2014

- Met and exceeded sales goals garnering awards for excellent service, speed, and customer satisfaction.
- Displayed quality service through a very high volume sales period for the company

Puddin' By Clio, Manhattan, NY - Chef, Front End Admin

JUNE 2012 - SEPTEMBER 2013

-
- Cooked, prepared, and displayed all products within the store.
 - Assisted customers in the selection of process with commendations for excellent service.

EDUCATION

Johnson & Wales University, Providence, RI - *Associates in Science; Baking and Pastry*

SEPTEMBER 2006 - FEBRUARY 2009

ATHENA Z PETERS

2 Mountain Road | N Easton, MA 02356 | 978-760-3603 | AthenaZPeters@gmail.com

OBJECTIVE

I am a Director level Producer with over a decade of software development focusing on Mobile and PC games. My forte and passion is building and organizing teams of creative people to assist in bringing their ideas to life. Communication is the main role of a producer and I facilitate the communication needed from all areas of the company and external parties to keep us working as a comprehensive unit. I have launched multiple projects through my career from smaller scale titles to running multi-billion dollar P&Ls from pre-production through several years of post-production support. I bring the knowledge of what worked and what didn't along with me to every new challenge, learning from what went before. With my extensive history in the industry, I am a person who can effortlessly switch hats and accomplish goals through all stages of development and release at a high degree of excellence.

EMPLOYMENT HISTORY

Executive Producer, Turbine- WB Games 2011 – 03/18

Needham, MA

- Currently in charge of maintaining the Turbine Studio Roadmap ensuring daily smooth operation of the business across projects which includes Game of Thrones: Conquest with both Studio and Cross-Studio deadlines and dependencies
- As Executive Producer at different points in time, I have lead Batman Arkham Underworld, Lord of the Rings Online and Dungeons and Dragons Online with full ownership and responsibility for P&L as well as direct management of the development team
- I have lead a few mobile game incubation initiatives at both the Turbine as well as WB Games level
- Managed design, planning and production of monetization, game features and Live deployments for the products including launches on both IOs and Google Play stores
- Manage development relationship with IP partners
- Own, maintain and publish high quality project documentation in weekly email reports, executive and studio presentations and post mortem papers after every major release
- Proactively identify potential problems and implement creative solutions to eliminate roadblocks or other project delays and drive issues to resolution
- Coordinate with other managers to eliminate resource conflicts and plan for multiple project releases over the calendar years with regular updates and coordination for any needed changes to strategic planning

Producer, Disruptor Beam 2010 — 2011

Somerville, MA

- Handled Partner communications including coordinating meetings, determining and managing deliverables and expectations, and pitching new project ideas

- Managed the day to day operations, project management and planning for six mobile and social products in various states of development with a globally remote team including 50cent Blackjack and Game of Thrones: Ascent.
- Created Project Process to standardize development process and deliverables from Design through to Launch and Support
- Created the Deployment Process used for all updates to make their way from Development to the Live Service.
- Implemented use of a Staging Server and smoke test system to improve deployment quality control.

Live Producer, Realtime Worlds 2009 — 2010

Dundee, UK

- Decision maker for the Live product regarding emergency shutdowns, escalations, deployments, updates and Beta management
- Created company policy and plans regarding Deployment, Escalation and acceptable Employee Behavior on Live service

Content Designer, Stray Bullet Games 2007 — 2009

Austin, TX

Quality Assurance Lead, NCsoft 2004 — 2007

Austin, TX

Community Relations, Wolfpack Studios 2003

Austin, TX

ACTIVITIES

- Founder and CEO Incantrix Productions- A theatrical events company
- Mentor and speaker for a number of University Design programs, Mass DIGI and Boston Festival of Independent Games
- Production Director, The Baron's Men, Austin

EDUCATION

- Texas State University, BFA Theatre- Directing
- Austin Community College, Completed Interactive Writing course taught by Susan O'Connor and Python for Gaming course taught by Marc Majcher

A

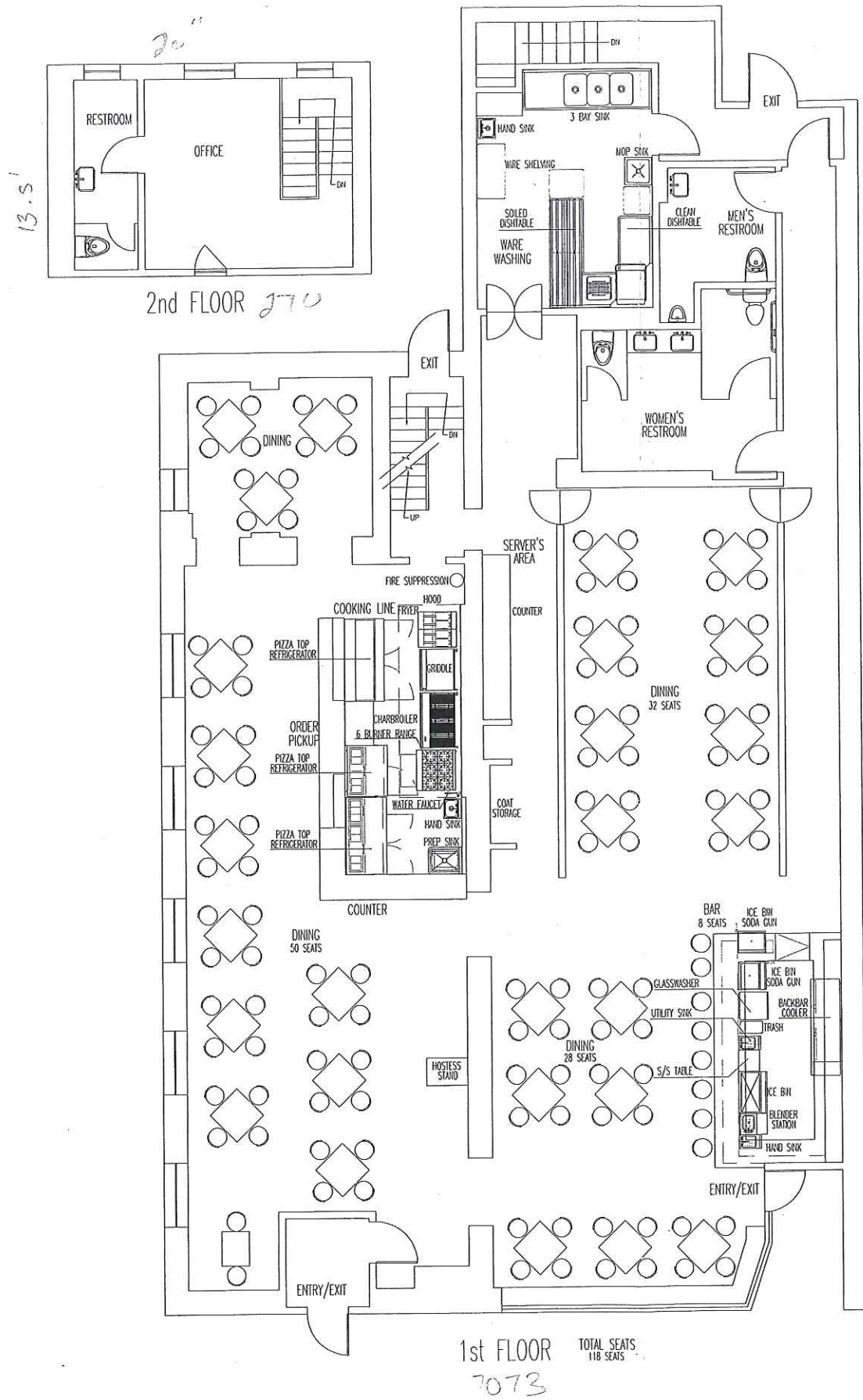
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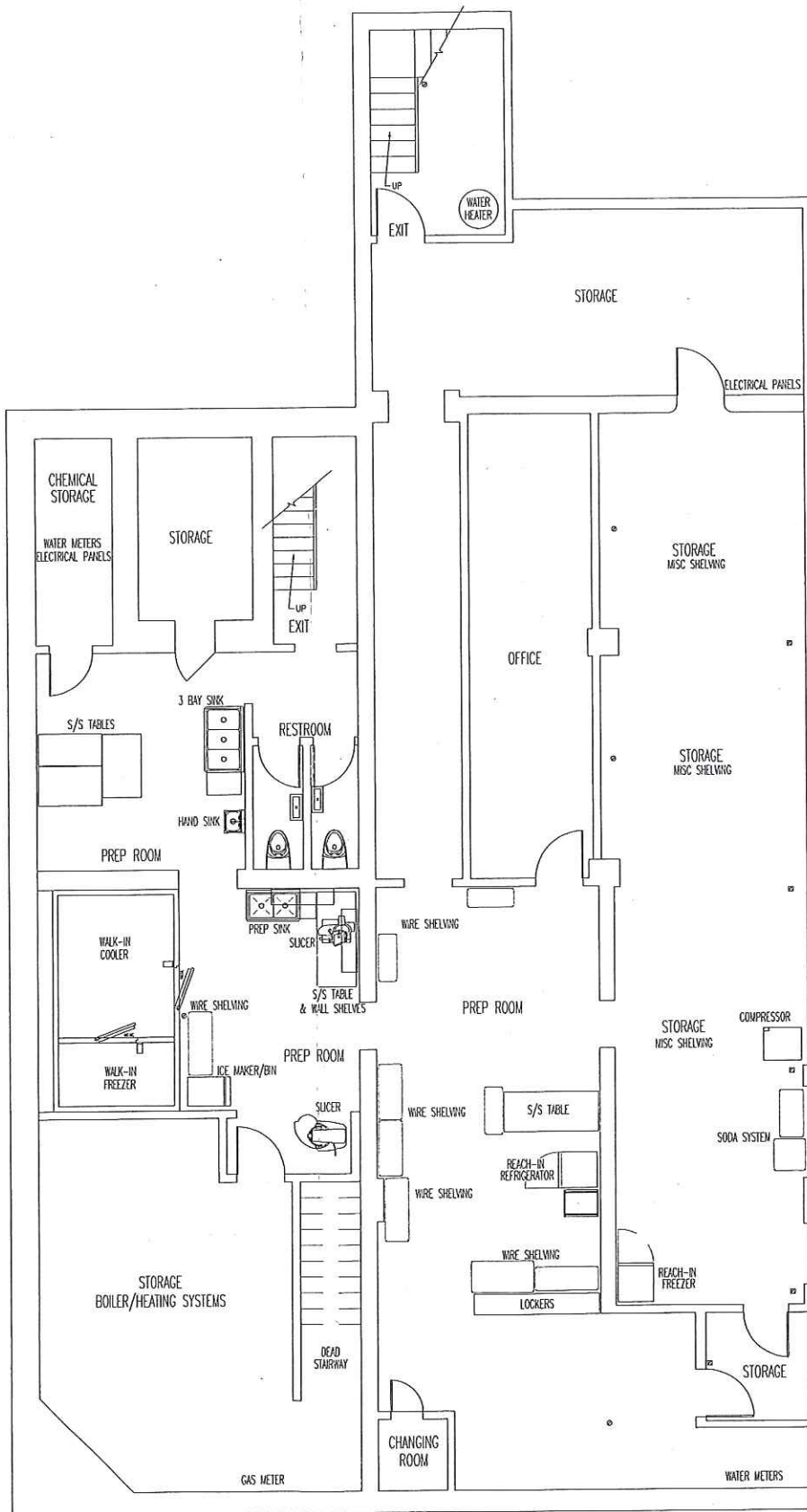
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BASEMENT

CROWELL CONSULTING, INC.

27 Glen Street, Suite 5, Springfield, MA, 01102
Phone (413) 244-7891 Fax (413) 244-7894
www.crowellconsulting.com

Status:

- ☐ SCHEMATIC DESIGN
- ☐ REVIEW
- ☐ DESIGN DEVELOPMENT
- ☐ FINAL REVIEW
- ☐ BIDDING
- ☐ CONSTRUCTION
- ☐ POST-CONSTRUCTION
- ☐ AS-BUILT

Revisions

1	
2	
3	
4	
5	
6	
7	
8	
9	
10	

Drawn by	MMB
Checked by	KTC
Date Issued	
Date Revised	6-22-19

PROJECT # -

ADVENTURE PUB

190-192 MASSACHUSETTS AVE - ARLINGTON MA

RESTAURANT LAYOUT

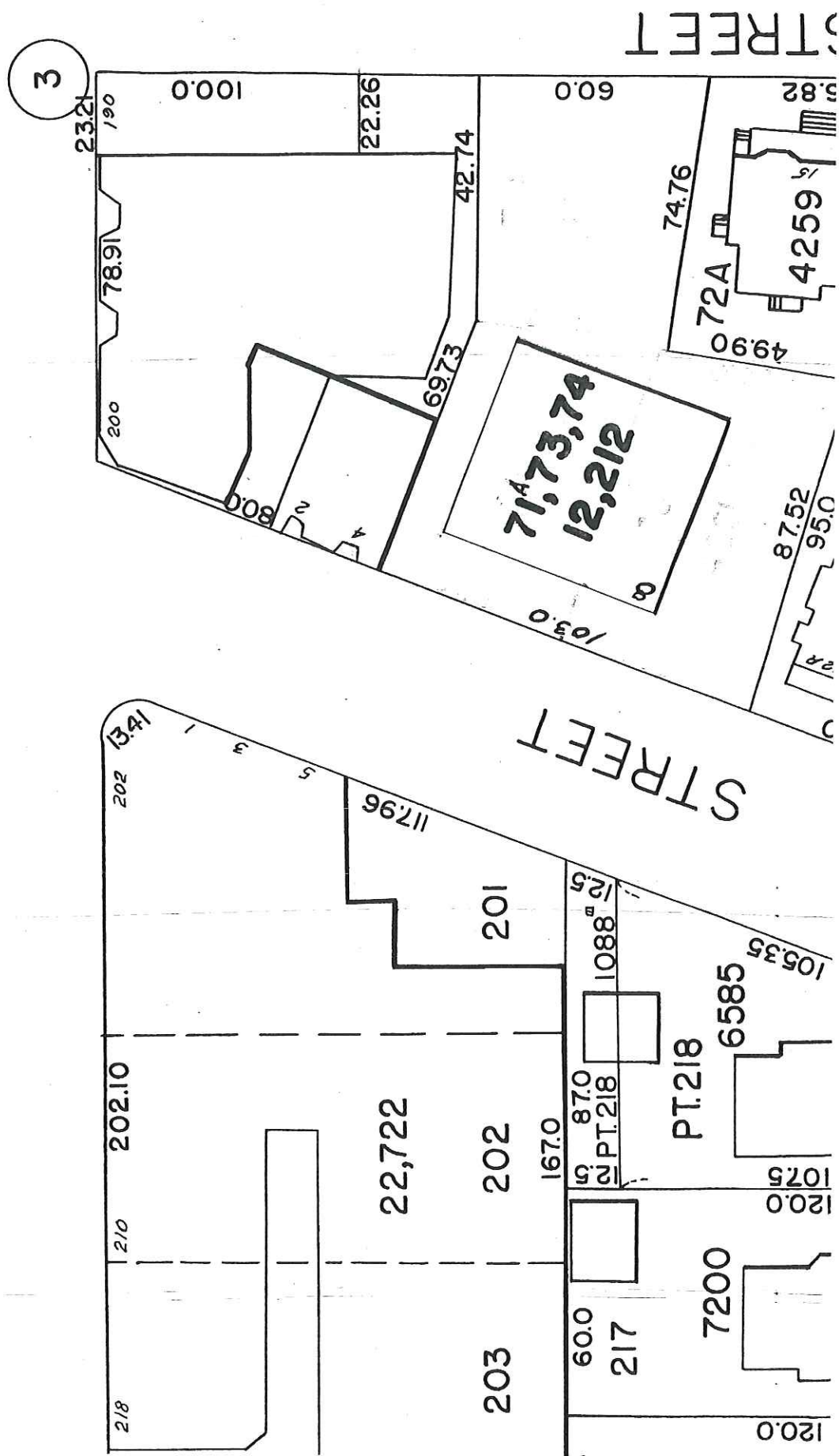
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SCALE - 1/4" = 1'

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AVENUE

82





ADVENTURE PUB

Great Food, Great Friends, Great Fun!

Window Logos- 5" x 22" vinyl 1 color

Entry Door Lettering 12" x 8" vinyl 1 color

Double Sided Telephone Pole Banner 48" x 24" 18oz Matte 1 color

Spring:

Fried Chicken Thighs: served with shallot vinaigrette dressed fava bean salad

Assorted Pickle Plate: Pickled Blueberries, Beets, and Scallion, served with fresh bread and black pepper goat cheese spread

Flank Steak Skewers: served with a chimichurri dipping sauce

Honeydew Melon Panna Cotta: served with a lime syrup

Crushed Fried New Potatoes: tossed with salt, olive oil, gorgonzola and garlic chips

Spring Green Salad: served with a guava vinaigrette and bucheron cheese

Honey Roasted Vegetable Plate: carrots, parsnips, and radish garnished with crushed hazelnuts

Summer:

Roasted chicken drumettes: frenched chicken drumettes roasted with black pepper, olive oil, salt, dressed with a green peppercorn and parsley sauce

Asparagus salad: shaved asparagus, country ham, and herbs, lemon vinaigrette dressing, garnished with chive flowers

Honey zabaglione : champagne whipped cream over fresh peach slices, garnished with a honey sugar strand web

Quail: grains of paradise roasted quail with pickled watermelon rind over bed of lemon zest couscous

Summer vegetable medley: roasted summer vegetables over a bed of whipped goat cheese cream, garnished with pea blossoms and fava beans

Watermelon gazpacho shooter: watermelon gazpacho served cold with blueberry salt rim

Fall:

Kabocha Squash Tempura: Tempura battered Kabocha Squash served with an Apple Cider Soy reduction

Chicken "Lollipops": Frenched Chicken Drummettes served atop a celery root puree with a pomegranate molasses drizzle

Bacon Wrapped Dates: Housemade bacon, dried dates with a muhammara dipping sauce

Pickled Fruit Plate: Assortment of pickled Muscat Grapes, Blood Orange, Persimmon and Asian Pears, served with bread and unsweetened whipped cream.

Mushroom Escabeche Crostini: Red Wine pickled mushroom and vegetables atop crostini, garnished with grated cured egg yolk

Apple Hand Pies: served with caramel whipped cream

Winter:

"fairy ring" mushroom salad: roasted enoki, shiitake, and oyster mushrooms with a red wine reduction served atop a celery root puree. Garnished with viola flowers

Braised beef stew: beef braised with black pepper, mirepoix, clove, and red wine. Au Jus served on side

Figgy pudding: fig and honey traditional pudding, served with a mulled wine sauce and fresh whipped cream

Soda bread plate: soda bread served with housemade whipped butter, honey, and coarse sea salt in separate containers

Roasted vegetable plate: root vegetables (turnip, parsnip, celery root, radish) roasted, served with chive flowers, blood orange vin.

Grilled Chicken Skewers: served with roasted chestnuts, and drizzled with an apple brandy sauce

Catering Passed Appetizers:

Chicken Liver Pate a Choux: Herb Pate A Choux filled with a chicken liver mousse and garnished with a red currant sauce

Chicken "Lollipops": Frenched Chicken Drummettes served with an italian style salsa verde

Seasonal Vegetable Crostini: seasonal vegetables roasted and diced atop crostini served with sliced cured quail egg yolk

Strawberry gazpacho shooters with basil salt rims

Juniper and Honey Pot De Creme

Catering Buffet:

Roasted Fingerling Potatoes: herb garnish

Roasted Haricot Vert: served with toasted almonds and an orange zest dressing

Brick Roasted Chicken: brined whole chicken, seared under a brick and then carved. Served with chimichurri sauce

Grilled Flank Steak Skewers: dusted with ras-el-hanout spice mix

Salad Bar: assorted greens and vegetables with an assortment of housemade dressings

Beignets: Fresh hot beignets served with a rose powdered sugar and honey drizzle

Adventure Pub Maintenance Program

There will be covered trash bins in all food prep areas and bar areas of the restaurant. Every night and as needed trash and refuse will be removed from the building to the dumpster out back rented and serviced by a licensed dumpster company. This dumpster will be serviced weekly or more often if needed.

A Licenced Pest control service will be on contract with a regular pest control maintenance plan.

Cooking and ventilation equipment will be regularly cleaned per the manufacturer instructions and industry recommendations and in accordance with the Arlington Board of Health.

Kitchen, food prep, bars and dining areas will be cleaned and wiped down at least daily at the end of service including moping of all floor surfaces if not more frequently as needed for spills, etc.

Bathrooms will be cleaned 1-2 times daily if not more frequently as needed.

All entries and exits will be monitored daily and cleaned and swept free of any debris or obstructions including ice and snow removal.

All HAVC systems will be monitored and maintained according to manufacturer recommendations.