



Experts in liquor licensing for the success of your business

January 14, 2018

MEMORANDUM OF **ADDITIONAL INFORMATION**

**TO: MR. RYAN MORHART, MANAGER & CHIEF BUILDING OFFICIAL,
PERMITS & INSPECTIONS** .

**TO: MS. ANDREA HUDSON, ACTING DIRECTOR, SUSTAINABLE PLANNING
AND COMMUNITY DEVELOPMENT** .

TO: THE COMMITTEE OF THE WHOLE, CITY OF VICTORIA .

**FROM MR. GRANT TURNER, APPLICANT HUDSON TAPHOUSE & GRILL
BREWERY AND DISTILLERY** .

**RE: APPLICATION FOR LOUNGE ENDORSEMENTS FOR THE
MANUFACTURING LICENSES AT HUDSON TAPHOUSE & GRILL
BREWERY AND DISTILLERY, 785 CALEDONIA AVENUE, VICTORIA, B.C.**

Thank you for the opportunity to give further information regarding the Hudson Taphouse & Grill Brewery and Distillery. As outlined previously the application is with respect to the manufacturing licenses with lounge endorsements.

My concept uses local ingredients and Artisans to produce our craft products. Our focus is on a unique experience that joins food pairings with craft beverage offerings.

SOME PRODUCT NOTES:

- Source local and sustainable.
- Craft Distillery is limited in scope - 120 gallons for restricted production.
- Taps include small batch and seasonal brews, cider, sodas.
- Non-alcoholic offerings focus fresh hand-crafted root beer, vanilla cream soda, organic tonic and more.
- Extensive food program designed by Executive Chef James Work pairing.



Experts in liquor licensing for the success of your business

BUSINESS MODEL:

- The Hudson Taphouse Brewery and Distillery focuses on small batch production and a Gastro pub focus on food. Hudson walk residents are current patrons of Yates Street Taphouse, over 100 "Hudson Resident Cards" are currently in use. With limited responses from the Hudson District up to approximately 1,300 residents (when all residences are completed at the site).
- -Not a surprise! We have participated in two resident parties where we provided tastings and information and an opportunity to meet management and ownership. Both cases were well received, residents were supportive and excited. The main questions were when we would be complete and who the brewer was going to be.
- Contribute to the vibrancy of the neighbourhood drawing people to the Hudson District, Market and surrounding businesses.
- Tourism, tours, fundraisers.

NOISE ABATEMENT:

- We moved main entrance away from residential tower accessing close to Jack Davis building - making use of Driveway for drop off and pick up.
- State of the art building designed for quiet enjoyment of residents.
- Centre patio closes 10 pm.
- Early closing hour at 12 Midnight.
- Design by Acoustical Specialist, Andrew Williamson who has diverse experience in acoustics, noise and vibration consulting of RWDI Consulting Engineers and Scientists, to minimize sound throughout the space. RWDI have assisted in acoustic testing in the residential units as well as run models to mitigate noise from equipment that might impact residents' peace and comfort. In his preliminary assessment and walk through, Mr. Williamson has provided suggestions and approaches to deal with noise transfer issues and indicated that he has worked on similar projects/applications before.
- The Developer has made revisions during construction to ensure all of the walls in the space were finished with concrete or block walls rather than the typical drywall finish (built to a four hour firewall standard). Using concrete and/or block will help buffer noise transfer into common areas of the building as well as through shafts, stairwells etc.



Experts in liquor licensing for the success of your business

ODOURS, FUMES AND POTENTIAL TOXIC GASES:

- Distillery built within highest fire code.
- WorkSafeBC regulation and practices ensure staff and public safety.
- All air exchange is vented and conditioned as it leaves the building - following building code and environmental regulations.
- Comparisons to large scale breweries such as Hoyne, Driftwood, Philips and Vancouver Island are not accurate in production Hudson is 10 hectoliter vs Philips 120 hectoliters but represent the same compliance.

YATES STREET TAPHOUSE COMPARISON

- Since opening Yates Street Taphouse has operated with a clean record, no infractions regarding over-service, overcrowding, control etc. Continues in good standing with the Police Department, Fire Department, Health Inspectors, Liquor Control and Licensing Branch and City of Victoria.
- WorkSafeBC rating of .76% extremely low for restaurant/ hospitality sector.
- Yates Street Taphouse Building was built in 1903. A liquor primary license has operated out of the space for over 60 years. Construction, insulation and windows nowhere near the building standard of Hudson Walk.
- Yates Street Taphouse is open until 1:30am and is operated within its liquor license as a night spot.
- Directional signage regarding direction to smoking and awareness of residents and noise is a courtesy to our neighbours.
- Residents of Dominion Rocket are loyal patrons to Yates Street Taphouse frequenting as part of resident card program.

Thank you very much.

All of which is respectfully submitted to the City of Victoria this 14th day of January, 2019.

Grant Turner
Applicant
HUDSON BREW CORP.



101-1814 Vancouver Street
Victoria, BC V8T 5E3
778-265-0327
harbourcats.com @harbourcats

November 26, 2018

To Whom It May Concern,

This letter is in support of the efforts of Grant Turner and the ownership group of the Yates Street Taphouse, as they look to add an establishment in the area near the Save On Foods Memorial Centre (Blanshard and Caledonia).

The Victoria HarbourCats have had a tremendous relationship with Grant and Yates Street Taphouse since the team's introduction in 2012 and first season in 2013, that has included a true partnership involving the HarbourCats and other community/tourism endeavours, including the 2017 Baseball Canada Men's Championship, held at Royal Athletic Park.

We have always enjoyed working with Grant and his partners/staff, involving them in aspects of our sports-entertainment efforts, as well as holding events at Yates Street Taphouse with our ownership, staff, players and supporters. We have held many team social events there, notably our annual Canada Day gathering which ends up as a large crew walking down to the inner harbour to see the fireworks, and two years ago we welcomed current and former MLB players to Yates Street Taphouse for a night of celebration of the game of baseball – the Hot Stove Dinner.

It is clearly our position that Grant and the Yates Street Taphouse operation bring a tremendous net benefit to the city and in particular the downtown core, working with many community groups and representing the best in responsible business practices. The impact of the Yates Street Taphouse is felt by many, and adding another location near the arena and Royal Athletic Park would only add to that positive influence.

I hope this helps with this process, and I would be glad to answer any questions you have on our opinions of not just Yates Street Taphouse and our relationship, but in the value of adding another great venue to the area near our home park.

Sincerely,

A handwritten signature in blue ink, appearing to read "Jim Swanson", written over a light blue horizontal line.

Jim Swanson
Managing Partner