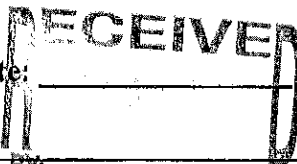


Received by the Town Clerk:

Date:



Application complete _____

Signed:

[Signature] 2/3/21

BY:

Application incomplete _____

APPLICATION COVER PAGE

Date: 1/28/21

Date Received by ZBA: _____

Name of Applicant and Mailing Address: Leila Gardner, P.O. Box 880
West Tisbury, MA, 02575

Email Address: leilagardner77@gmail.com Telephone Number: 774-563-4268

Name of Owner and Mailing Address (If not Applicant): " "

Map and Lot #: 17/71

Street Address of Subject Property: 139 Oak Lane

Applicant is: owner (Owner, Tenant, Purchaser, Other)

Nature of Application (Special Permit, Appeal, Variance): special permit

8.5-2
✓ see att.

Applicable Section of Zoning Bylaw: section 14.2 table 3.1/1 Service Business

Date of Denial by Building Inspector, Zoning Inspector, or Planning Board (If Applicable): 1-22-21

 Plot Plan: Must provide a plan by a registered surveyor showing the total property with the existing buildings, including the proposed project, all setback distances to be provided.

 Plans: 2 sets of scaled drawings of floor plans that show total sq. ft. per floor (measured from exterior of wall), at least 2 elevations with one showing proposed height to ridge. If the project is an addition to existing structure please clearly identify proposed work.

Description of proposed project: Please attach a detailed narrative.

I have read the overview of the ZBA process attached to this application and completed all sections of the application cover page and therefore request a hearing before the West Tisbury Zoning Board of Appeals with reference to the above noted application.

Signed: *[Signature]*
Leila Gardner

Title(s): _____

Application fee of \$200.00 is required. Date Paid: 1/28/21 CK # 142

Zoning Board of Appeals

From: Leila Gardner <leilagardner77@gmail.com>
Sent: Thursday, February 4, 2021 10:09 AM
To: Zoning Board of Appeals
Subject: Application
Attachments: TRAILER TOP VIEW.jpeg; TRAILER FRONT VIEW.jpeg; TRAILER BACK VIEW.jpeg

Hi Pam, here are some plans for my trailer that might be helpful to have on file going forward. Also, I would appreciate if you could add section 8.5-2 to the "Applicable Zoning Bylaw" section of my application.

Thanks again,
Leila

Leila Gardner
Letter to West Tisbury Zoning Board of Appeals
January, 2021

To whom it may concern: In this letter I'll detail my intentions with this business as well as the manner in which it will be operated.

Nature of business:

My intention is to create a mobile bartending service for weddings and other private events. I plan to offer interesting and exciting beverage options to clients, served from a renovated vintage horse trailer. With the constant growth in the wedding industry here on Martha's Vineyard as well as the increasing desire for small and intimate social gatherings I believe this business will fit into an already existing niche in this community. I would also like to have the option of selling fresh juices and other beverages at local farmers markets and other 'pop ups' held by private parties.

Logistics:

Although I will be serving alcoholic beverages, I do not intend to ever sell or provide alcohol. As is standard for most catered events here on the vineyard, all alcohol must be provided and delivered to the site by the host. My service will include the rental of my trailer, bartending services, and the option of juices/mixers that I will prepare. Juices and other beverages will be prepared in a commercial kitchen using restaurant grade tools and containers. Beverages will be transported to events using high quality coolers, with ServSafe food management regulations being carefully followed. All containers, serving utensils and glassware will be either rented from a reputable party equipment rental company or purchased from a restaurant supply company and stored safely at said commercial kitchen.

The Trailer:

The trailer has been stripped completely of all material that is not structurally integral. I have replaced the flooring, installed new interior wood walls and ceilings, removed and treated rust and repainted the entire exterior. I am in the process of installing shelving for glassware, a window and awning for service, and countertop to house both a sink and a tap tower for draught beer. The draught tower, CO2 tank, keg cooler and all draught accessories were purchased from a company that regularly supplies restaurants. The stainless steel sink was also purchased from a restaurant supply

company and will be powered by a foot pump. The water storage containers are made with food-safe materials and will sit under the counter. Each container will be clearly and respectively labeled as 'clean water' (5 gallon) which will supply the sink and 'grey water' (10 gallon) which will collect all liquid that comes through both drains. The bar itself will be a removable feature that is inserted before service and removed before closing the awning. All products used to finish countertops and shelves are non-toxic and will have cured for the appropriate amount of time prior to use.

Location:

While the primary location of the business will be my home, this is only where the trailer will be kept, documents will be stored and where I will plan most events from. I do not plan on installing any signage or altering the property in any significant way to accommodate my business. There will be no increased traffic to my property nor will I be using the property to host events. As I stated, I'll be renting commercial kitchen space to be used for all food prep. The trailer is currently being kept in a Shelter Logic Garage.

Management:

I will be the owner, manager and initially the sole employee of this business. If the business grows and I decide to hire help, all employees will be required to take the ServSafe Food Handler Course, as well as the TIPS certification prior to beginning work.

Qualifications and Licensing:

I've completed the ServSafe Food Management Course, as well as the TIPS On Site Alcohol Training Course. I will be purchasing liability insurance through FLIP. I've worked in many facets of the catering industry here on the Vineyard for years. My experience includes bartending, serving, food prep, on site cooking, event management and rental equipment staging. I believe that with the experience I have in this industry I will be able to conduct this business in a safe and secure manor.

I understand that this business does not fall into any conventional category, and want to be sure to go about this in a way that ensures both physical and legal safety for my clients, myself, and the guests I serve. I'm looking forward to working with the board of health to correct any potential issues and amend any oversights.

Back/Counter View

