

Ocampo, Nuvia

From: Duane Greenleaf <duane.greenleaf@ColettesEvents.com>
Sent: Monday, May 12, 2025 12:03 PM
To: Santana, Cristian; eComments, PBA
Cc: Pedro Leon; Jeff Coffman
Subject: 601 E Santa Ana Blvd - CUP Hearing

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Good Afternoon Cristian & Team,

Thank you so very much for all the information you provided. I do have a few comments for tonight's hearing and wanted to send them to you in time for the hearing:

1. EXHIBIT A: #3. It is listed on RESOLUTION NO.2025-xx, Section 1 #C, *"In April 2025, the Applicant submitted a CUP application to upgrade to the Type 47, permitting the sale and on-premises consumption on beer, wine and distilled spirits, and to expand its operation to a neighboring suite addressed as 605 E Santa Ana Boulevard"*. My question is, can this address be added to the EXHIBIT A: #3, so it reads: "All alcohol sales shall be served and consumed within the boundaries of the eating establishment (601 & 605 E. Santa Ana Boulevard)"?
2. EXHIBIT A: #5. *"The premises shall not be rented or leased for meetings, parties, ceremonious gathers or similar events in which the public is excluded. Any temporary outdoor or special event activity shall require the review and approval of the Planning Department through the submittal of a Land Use Certificate (LUC) Application pursuant to SAMC Se4ction 41-195-5."* Not allowing us to do small celebrations would greatly hamper our ability to compete with other restaurants and would have a HUGE impact on our revenues. Currently we host private events for OCSA, CHOC Hospital, Floral Park homeowners, small intimate weddings for couples getting married at the Old Courthouse, LGBTQ Center of Orange County, fund raising events for local charities, wine make dinner, and any holiday that guests have small intimate gatherings where they want a more private space feeling. Not allowing us to do these types of events would not only have an impact negatively on our ability to stay in business, but we would also be pushing away business that follows our restaurant's culture of giving back to the community. If you see on our website, we waive any fees that are linked to private events at the restaurant for non-profits events, this will have to be removed and again would go completely against something we feel strongly about. We would ask that #5 be removed or altered to stay within the boundaries of no live or amplified music for these types of events and that revenues of such events not be greater than 20% of our operation.

LIQUOR TRAINING FOR THE STAFF AND GENERAL INFORMATION:

- We have always had our team that handle liquor strictly adhere to the rules that guide proper liquor sales. All staff are **TIPS Certified** and their expiration date on their certification is monitored by our Human Resources staff. Over the last 5 1/2 years that we have been in operation, there has not been one infraction or police calls to our location because we truly are a dining establishment and not a restaurant where guests go to drink only. We learned this very early on in our operation back in 2019, that the sale on an alcoholic beverage at our restaurant is solely to enhance the enjoyment of a meal. We want this to continue, we want to be known as a local favorite for seasonal inspired cuisine and a curated small wine list. To be able to have our guests enjoy a cocktail before dinner would enhance that experience. We are not looking to be a bar, but a local establishment that cares about its customers and the neighbors that surround us
- Our servers ask for ID's when serving any liquor
- We have a very good relationship with ABC and will ask for their continued support at our restaurant, for training and liquor education
- Our restaurant on a typical Friday or Saturday night rarely goes past 10:30 PM, our last dinner reservation is 8:45 pm. This is not a restaurant that guests "hang out and drink", after their dinner is finished, they leave - again guests do not come here to drink, but to enjoy the ambiance and a wonderful dining experience
- We will never do any 2 for 1 specials, nor any free liquor, not what we want our restaurant to be known for
- We are pushing this year to be added as a Michelin "recommended" restaurant, which exhibits our desire to be known as a bonified dining establishment, again not a bar

I do hope this helps and we look forward to seeing you all this evening.

All the best,

Duane Greenleaf

Proprietor

Colette's Catering + Benchmark Restaurant

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