

GROUPONE INSURANCE SERVICES

50 Leek Crescent, Suite 101, Richmond Hill, ON L4B 4J3
Tel: 905-305-0852 ° Toll: 1-888-489-2234 ° Fax: 905-305-9884

www.grouponeis.com

HOSPITALITY APPLICATION					
BROKERAGE:					
Broker contact:	Phone No.:				
Email address:		Fax No.:			
INSURED:	☐Individual ☐Partnership ☐Corpo	ooration Joint Venture			
Full Legal Name of Applicant:					
Operating Name:					
Mailing Address:					
Risk Location:					
Principal Owner(s		Website Address:			
Has the principal or any active partner filed for bankruptcy? \[\subseteq Yes \subseteq No \] If yes, provide details:					
Insured is:	wner				
Is the landlord to be added as an additional Insured on binding? Yes No Loss Payee / Mortgagee / Additional Insured (include address below): 1.					
_					
INSURANCE EXPERIENCE: New Business Renewal Are you incumbent broker? Yes No					
Existing Insurer: Target Premium Required:					
Renewal Offered: Yes No If not, why?					
Have you had any insurance refused or cancelled within the past 5 years?					
LIST OF ALL CLAIMS OR ANY OTHER CIRCUMSTANCES, INCIDENTS OR FACTS WHICH MAY GIVE RISE TO A CLAIM AGAINST YOU, THAT HAVE OCCURRED IN THE PAST 5 YEARS:					
Date of Loss	Details of Loss	Amount Paid/Reserve Open/Closed			
Dute of Loss	Details of Boss	Taniount Tutty Reserve Speny Glossed			
If previous losses/claims have occurred, please advise the steps taken to prevent a re-occurrence?					

Operating Expension New Venture:				
Years in Business	S: Years of Current Ownership: Years at this Location:			
	xperience/number of years at other locations:			
Existing Location	ns (Names and Addresses) to enable credit to be applied:			
Is this a family ru	in business:			
	COVERAGE REQUESTED			
	☐ Section 1 – Property ☐ Section 2 – Crime			
	☐ Section 3 – Commercial General Liability ☐ Section 4 – Boiler			
GENERAL INF	ORMATION:			
Description of	Operations:			
☐Adult Entertai	nment Pub/Sports Bar Restaurant Night Club Private Club/Legions			
☐Beer/Liquor S	tore			
Describe in detail	I the nature of the applicants operations and/or group activities (i.e. Private Clubs/Legions):			
Does the insured	have a valid liquor license issued in the same name as the Insured?			
Is this a seasonal	operation?			
Number of Rented Rooms: Are rooms Government subsidized?No				
How are rooms r	ented: Daily Weekly Monthly What % of rooms are rented on a monthly basis:			
Other, please des	cribe:			
Do Rental Rooms	s have any cooking equipment?			
If yes, please describe:				
	SECTION 1 – PROPERTY			
Year Built:	Number of Stories: Are you responsible for building insurance? YesNo			
Total Area:	sq ft Area Occupied By Insured : sq ft Occupies Basement? Yes No			
Structure Type:	☐ Industrial Plaza ☐ Strip Plaza ☐ Stand-Alone Building ☐ Commercial/Residential			
	Commercial Condo Other:			
Walls:	☐Frame ☐Brick Veneer ☐Masonry ☐ HBC ☐Non-Combustible			
	Stucco Alum. Siding Fire Resistive Others:			
Floor:	☐Concrete ☐Wood Joist ☐Wood Others:			
Roof:	□Wood Joist □ Steel Deck □ Concrete □ Patent Others:			
Heating:	☐Gas ☐Electric ☐Oil ☐Combination Furnace ☐Wood Stove Others:			
Electrical:	Fuses: Circuit Breakers:			

Year of Updates: Heating: Electrical :	Plumbing: Roof:			
Fire Protection: Fire hydrant within 300 metres/		u Unprotected		
Sprinklered: \[Yes% [No			
Any instances of Sewer Backup at your establishment or	in the vicinity in the past 5 years: \Box]Yes □No		
If yes, provide details:				
Does the operation include deep fat frying? Yes No If yes: Vegetable Oil Animal Fat				
Does the operation include grilling?				
Is the kitchen equipped with an automatic fire extinguish	ner System (CO2 System)? Yes	□No □Wet □Dry		
Is there a 6 months maintenance agreement in place?	□Yes □No			
Are grease traps cleaned and serviced regularly?	□No How often?			
Is stock kept on shelves or skids? Yes No				
SEC	TION 2 – CRIME			
Burglar Alarm: Central Station Monitored	□Local □Nor	ne		
Percentage of Premises Alarmed:	%_			
Monitoring Company:	Perce	ntage protected:%		
Dedicated line: Yes No Connected for fire d	etection: Yes No			
CCTV in place:				
If yes, do you retain copies of the video for future use?				
Metal bars on all windows & doors: Yes No Are all doors fitted with deadbolts? Yes No				
Other Security Features:				
Number of Employees Handling money: Manage	ers Staff	Others		
SECTION 3 – COMMERCIAL GENERAL LIABILITY				
Licensed Seating Capacity: Internal:	Patio:	Other:		
Hours of Operation: From:				
Days of Operation: From:				
GROSS RECEIPTS DECLARATION:				
	Annual Gross Receipt	Projected Gross Receipt		
Food Sales	\$	\$		
Liquor Sales	\$	\$		
Cover Charge	\$	\$		
VLTs	\$	\$		
Room Sales	\$	\$		
Liquor Store Sales	\$	\$		
Others (details)	\$	\$		
Total Receipts:	'	\$		
If other, provide details of what makes up that revenue:				

DESCRIPTION OF ACTIVITIES:					
Pool Tables	□Yes	□No	No.:	-	
Video Lottery Terminals		□No	No.:	<u>-</u>	
Dance Floor	∐Yes	□No	Sq Ft:	<u>-</u>	
Is this a designated dance area?	□Yes	□No			
Are Drinks allowed on the dance floor?	∐Yes	□No	How is it monitored:		
Disc Jockey	□Yes	□No	Nights/week:	_	
Live Bands	□Yes	□No	Nights/week:	<u>-</u>	
Entertainment	□Yes	□No	Nights/week:	Type:	
Karaoke	□Yes	□No	Nights/week:	_	
Rave/All Age Events	□Yes	□No	Nights/week:	_	
Exotic Dancers	□Yes	□No	Nights/week:	_	
Comedy Club	□Yes	□No	Nights/week:	_	
Cover Charge	□Yes	□No	Average/person:	_	
Happy Hour	□Yes	□No	Days:	Hours:	
Athletic Events	□Yes	□No	How many:	_	
Mechanical Amusement Devices Including Mechanical Bulls	□Yes	□No	How many:	_	
Do you use bubble, foam or dry ice:	∐Yes	□No	Describe procedure and times used:		
Sporting Activities/Special Events		□No	If yes, please describe:		
Pyrotechnics/Special Lighting		□No			
Describe in detail:					
Are Customers subjected to a metal detec	ctor upon	entry to	o your premises?		
Door Control	of days:				
If yes, specify: #			ncers (Authorized to Forcibly Eject)	la Maranthada da	
#		eject	r Security (Check Identification/Count Head c)	us, Not authorized to	
#		Host	t or Hostess (To Seat Customers Only)		
Do you employ security?					
If subcontracted, proved name of Security Company:					
Is proof of liability insurance obtained?					
Have any security/doorman taken the basic security training course?					
Are all door persons/security licensed under the Provincial Security Act as of Nov 1, 2009?					
Does the Insured engage in rental of location for special functions (i.e. weddings, banquets, etc.)?					
If yes, please describe:					
Do you or your staff provide liquor serving at these functions?					
If yes, please describe:					

OPERATIONS:	
Is there stair access to public restrooms?	□Yes □No
Are all restrooms inspected on a regular basis during business hours?	□Yes □No
Is there a plastic cup rule in effect?	□Yes □No
Is beer sold in Jugs?	□Yes □No
Do you employ staff to specifically collect empty glasses and bottles?	□Yes □No
Does the Insured offer food delivery service themselves?	□Yes □No
Does the Insured offer food delivery service through a third party i.e. Uber Eats / Skip The Dishes?	□Yes □No
Is there a Taxi/Public phone on premises with a phone number?	□Yes □No
Is public transport readily available?	□Yes □No
Is there a designated driver program in place, is it promoted by servers?	□Yes □No
Do you provide valet parking?	□Yes □No
Is a contractor hired to perform snow removal operations? If yes, please provide Certificate of Insurance showing Insured as an Additional Insured? If no, please explain	□Yes □No
Has the Insured had any food or health violations?	—— □Yes □No
Has the insured's liquor permit ever been revoked or suspended?	□ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □
If yes, provide details:	
Who would be barred from the premises: Are employees permitted to consume alcohol on the applicant's premises prior to, during or after their shape.	hift ends? Yes N
STAFFING:	
STAFFING: Number of Employees: Managers: Full Time:	Part Time:
	Part Time:
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Are there set procedures & written guidelines for handling intoxicated patrifyes, describe:	rons?	□No			
Are Police called to handle intoxicated patrons who resist the invitation to leave?					
How many times in last 12 Months?					
Are patrons evicted from the premises?	aff contact a ta	xi? □Yes	□No		
SECTION 4 – BOILER INSURANCE/MECH	IANICAL BR	EAKDOWN	N .		
Is the coverage required?					
Coverage will follow form to the Property Section					
LIMITS OF INSURANCE					
Coverage:- Broad Form Named Perils	Deductible	Co-Ins	Limit of Insurance		
Building(s)		80%/90%	\$		
Contents		80%/90%	\$		
Equipment		80%/90%	\$		
Consequential Loss of Stock		, ,	\$		
Electronic Data Processing Equipment		80%/90%	\$		
Profits			\$		
Gross Earnings		80%	\$		
Extra Expense		-	\$		
Rents or Rental Value Form		100%	\$		
Sign Form	\$500	100%	\$ 10,000		
Blanket Glass	\$500	-	\$ Blanket		
Office Equipment		80%/90%	\$		
Fine Arts Floater	\$2,500		\$ 20,000		
Professional Fees	\$2,500		\$ 25,000		
Sewer Back-Up	\$2,500		\$ 10,000		
Earthquake – All Other Provinces	3% or \$100,000		\$		
	10% or				
Earthquake – BC	100,000		\$		
Valuable Papers and Records	\$50,000		\$ 10,000		
Accounts Receivable	\$2,500	-	\$ 10,000		
Newly Acquired or Constructed Buildings	\$2,500 \$2,500	-	\$ 10,000 \$ 1,000,000		
Newly Acquired Business Personal Property	\$2,500		\$ 500,000		
Fire Department Service Charges	φ 2 ,500		\$ 20,000		
Peak Season Endorsement			\$ 25,000		
Personal Effects			\$ 5,000		
Property Off Premises	\$2,500		\$ 10,000		
Property In Transit	\$2,500		\$ 10,000		
Damage to Building by Theft	r =,000		\$ 5,000		
EDP Equipment, Data and Media	\$2,500		\$ 25,000		

Coverage:-	Deductible	Co-Ins	Limit of Insurance		
Employee Dishonesty		_	\$		
Interior, Messenger and Paymaster Robbery			\$		
Broad Form Money and Securities (overnight coverage is limited to \$250 subject to a ULC/CSA approved minimum Class II Safe or better)		-	\$		
Safe Burglary (ULC/CSA approved minimum Class II Safe or better)		-	\$		
Liability – Occurrence Form		-	\$		
Tenants Legal Liability		-	\$ 250,000		
Aggregate Limit – Products and Completed Operations			\$		
Medical Payments	\$2,500	_	\$ 10,000 Per Person \$ 10,000 Per Occurrence		
Personal Injury	\$2,500	-	\$1,000,000		
Advertising Injury	\$2,500	-	\$1,000,000		
Non-Owned Automobile – SPF #6		-	\$		
S.E.F. #99 Excluding Long Term Leased Vehicles Endorsement			\$		
Mechanical Breakdown	\$2,500	80%/90%	\$		
Other Coverage		, ,			
· ·					
BROKER DECLARATION					
Is this account NEW to your office?	ave you knowr	n the applica	nt?		
Is the applicant financially sound?					
Do you recommend this applicant?					
Comments:					
I/We hereby declare that the statements and particulars contained in this application are true and that I/we have not suppressed or mis-stated any material facts and I/we agree that should a policy be issued then this application shall be the basis of the contract with Underwriters. This application must be signed by the Producer/Account Executive.					
, in the same of t					
Signature of Producer/Account Executive:		Date	2:		
Print Name of Broker/Producer & Brokerage:					
DISCLAIMER					

Consumer and previous insurer reports containing personal, credit, factual, or investigate information about the applicant may be sought in connection with this Application for insurance or any renewal, extension, or variation thereof. All provisions contained in the various forms issued under this contract shall be deemed to be contained in the present Application of insurance.

The policy may be deemed to be void and claims may be denied where:

- 1. An applicant for a contract:
 - a) Provides false or erroneous information to the prejudice of the insurer; or
 - b) Knowingly misrepresents or fails to disclose in the Application any fact required to be stated therein; or
- 2. The insured contravenes a term of the Contract or commits a fraud; or
- 3. The insured willfully makes a false statement in respect of a claim under the Contract.

I CERTIFY THAT ALL STATEMENTS MADE IN THIS APPLICATION ARE COMPLETE AND ACCURATE AND APPLY FOR A CONTRACT OF INSURANCE BASED UPON THE TRUTH OF THE STATEMENS.

I AM IN AGREEMENT THAT THIS DECLARATION SHALL HEREBY FORM PART OF THE INSURANCE CONTRACT BETWEEN THE INVOLVED PARTIES. Date: Signature of Applicant: Position: Name of Applicant: Broker's Signature: Date: