

OTL

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HAPPY VILLAGE

an upscale neighborhood tavern

CONCEPT

Happy Village is a proposed tavern and restaurant (approximate capacity of 50) to be located at 1059 N Wolcott Ave in the East Village area of Chicago. Happy Village was conceived by Andrew Miller, Charles Welch, and Hector Gonzalez. Happy Village will be a neighborhood tap and restaurant with midwestern ingredients.. The space will feature whiskey, beer, wine, classic cocktails, and food in a laid back, unpretentious environment. The design and service will give a nod to old Chicago taverns while giving a modern take on classic tavern food. Happy Village will be located in one of the most established neighborhoods in Chicago. Our menu will be created and prepared by Chef Charles Welch of Out To Lunch Hospitality in Chicago.

Featured items will include burgers, salads, chops, pasta and appetizers. The menu will consist of everything from bar bites starting at \$3, to appetizers for \$8-13, and entrees for \$14-27. The drinks menu will consist of a small, highly curated wine list, craft beers, and progressive drinks. The focus will be whiskey, with a good selection of other spirits as well. Although Happy Village will be a low key food concept, it will simultaneously be sophisticated and relaxed, unpretentious, and reasonable. Drinks will clock in at \$10, Beer by the piece will be \$4-10, Wine by the keg, can, and glass will be \$7-12, and bottles will all be under \$50. With the approachable styles of Andrew and his OTLH team, Happy Village will be a "home away from home" for locals and wanderers alike



John
'18

ABOUT OUT TO LUNCH HOSPITALITY

Spearheaded by Creative Director Andrew Miller, an international culinary and food services strategist, and Executive Chef Charles Welch (Sepia, mk Restaurant), Out To Lunch serves as an innovative collective with deeply rooted passions for food and hospitality. The pair achieved previous success working together on the upscale Mediterranean-inspired restaurant, Honey's, earning critical acclaim and earning multiple nominations for the 2017 Jean Banchet Awards. In late 2017, Welch and Miller branched out to form Out To Lunch Hospitality, bringing along Hector Gonzalez, a tour de force in international hospitality, to partner as Director of Operations. Together, they combine their respective talents in culinary, service, and operations to offer a higher caliber of hospitality with an individualistic approach. The brand emulates a shared ethos of creative collaboration, fostering new talent, and bold design. Out To Lunch launched their first seafood-focused concept, Good Fortune, in late August 2017, as a creative pop-up restaurant and late night bar. The pop-up closed in October to make room for a permanent location of the restaurant coming in 2018. The collective will further their progressive plans to unveil multiple new concepts in Chicago's Logan Square neighborhood in the upcoming year.

ANDREW MILLER | FOUNDER & CREATIVE DIRECTOR

Andrew Miller's start in hospitality began in Providence, Rhode Island as a bus boy for Al Forno Restaurant, one of the city's most longstanding and iconic Italian restaurants. As Miller ascended positions at Al Forno, his connection to food and wine blossomed; the importance of quality service, regular guests and local character stuck with him, laying the foundation for his own ethos. Miller simultaneously earned his associate's degree in culinary arts from Johnson and Wales University, followed by a joint bachelor's degree in Psychology and Food Marketing in 2008. Upon graduating, Miller joined KB Network News as a public relations associate, where he worked with fine dining clients in New York such as Lever House and Irving Mill, which then led to an internship with Culinpro, a culinary trade organization. In 2009, Miller moved to Madrid, where he founded The Pork Belly Group, a company offering public relations and design consultancy with an emphasis on new media promotions. Miller spent two years in Spain before returning to the States, setting his sights on the rising food scene in Chicago. As culinary and food services communications strategist for Chicago's Ketchum Public Relations, Miller consulted internally for large-scale brand teams such as ConAgra and National Cattlemen's Beef Association. In 2016, Miller along with chef Charles Welch and additional partners, opened Honey's restaurant in the West Loop to critical acclaim, grabbing three nominations and one win in the 2017 Jean Banchet Awards and making the top 20 restaurants in Phil Vettel's Top 50 Chicago Restaurants in the Chicago Tribune. In 2017, Miller created a lifestyle community, Fine Diving, that brings together like-minded creative talent for hospitality services. Teaming up again with Welch in 2017, Miller takes on the role of Creative Director for the duo's newly announced restaurant collective, Out To Lunch Hospitality, with plans to launch several new concepts in 2018.

CHARLES WELCH | CO FOUNDER & CULINARY DIRECTOR

Charles Welch's curiosity with food began for him as a small child. His family was centered around the kitchen for the love of cooking, preparing weekly Sunday suppers together. As a teenager, he started working in the front of house of restaurants, but quickly took notice to what was happening in the kitchens. The progression to cooking was inevitable and Charles soon found himself at Le Cordon Bleu in Chicago, earning his degree in Culinary Arts. Following his graduation in 2005, he began interning at Thyme, a former Chicago upscale dining restaurant opened in 1998 in Lincoln Park. There he gained appreciation to the honest style of cooking by using natural ingredients and traditional cooking methods. He then furthered his fine dining training for three years with James Beard nominated chef and national leader in the culinary arts, Michael Kornick at mk The Restaurant. Learning everything he could, Charles fully immersed himself into every aspect of the kitchen under his esteemed mentor. Later, he was invited by five time James Beard nominated chef Andrew Zimmerman to join Sepia, an internationally acclaimed new-American fine dining establishment. Beginning there as a line cook, he continued mastering his skills under Zimmerman for six years, eventually working his way up to the Executive Sous Chef position and helping the restaurant earn their first Michelin star. In 2013, Charles was introduced to Andrew Miller, international culinary and food services strategist, and along with additional partners, they began to bring to life the restaurant Honey's in the West Loop where Charles took the helm as Executive Chef. There, he gained recognition for his Mediterranean-inspired dishes, earning him a nomination for "Rising Chef of the Year" for the 2017 Jean Banchet Awards, and rave reviews noting the restaurant as one of the "best openings this year" from Red Eye critic Michael Nagrant, as well as one of the top 20 restaurants in Phil Vettel's Top 50 Chicago Restaurants in the Chicago Tribune. In late 2017, Charles and Andrew announced their departure from Honey's to launch several new concepts under their own collective known as Out To Lunch Hospitality.

HECTOR GONZALES | PARTNER & DIRECTOR OF OPERATIONS

Hector Gonzalez, native to San Diego, CA was born into the restaurant business. His family owned and operated a restaurant in Tijuana, Mexico that was in existence for over 50 years. After achieving his Bachelor of Arts in Hospitality Management from Les Roches School of Hotel Management Switzerland, he began earning international experience in Spain, China and Vietnam before returning to the States. Moving to Chicago in 2009, he furthered his experience at award-winning establishments such as the Michelin starred L20, Spiaggia, and Travelle inside the Langham Hotel. In 2016, Hector began working at Honey's, a critically acclaimed upscale dining spot in the West Loop, where he met Creative Director Andrew Miller and Executive Chef Charles Welch. With his extensive background in food and beverage programming, service standards, and restaurant operations, Hector was invited to partner with the pair as Director of Operations for Out To Lunch Hospitality that launched in late 2017.

