



Application Copy

File Number: 157536

Job Type: Renewal Application

LICENSE # HOT-09-101334	APPLICATION DATE RECEIVED 2026-06-12
LICENSE TYPE On-Premises: Beer, Wine & Spirits	LICENSEE Roosevelt Conference Center
AGENT NAME	EFFECTIVE DATE 2025-08-21
EXPIRES 2026-08-20	STATUS Active
PREMISES NAME Eagle Lake Sporting Camps	
NEW SECONDARY LICENSE(S) None selected	
PREMISES TYPE Hotel	PREMISES NAME Eagle Lake Sporting Camps
OPERATOR Roosevelt Conference Center	
PHYSICAL ADDRESS T16 R6 WELLS EAGLE LAKE ME 04739	
MAILING ADDRESS T16 R6 WELLS EAGLE LAKE ME 04739	
CONTACT NAME Gloria B Theriault	PREFERRED CONTACT METHOD Email

CONTACT PHONE

ALTERNATE PHONE

FAX

EMAIL

QUESTIONS

On-Premises: Beer, Wine & Spirit

1. Is your business (including any DBA) registered and in good standing with the Maine Secretary of State?

Answer "No" if you are a Sole Proprietor.

Yes

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2. Does the licensee or applicant(s) have any interest in any other Maine Liquor License?

No

3. Is the applicant/licensee an individual, partnership, or association? (Not a corporation or LLC)

No

4. Are all licensees/applicants residents of the State of Maine?

Yes

5. Is your license for a club with a membership?

No

6. Is your license application for a vessel?

No

7. Do you have a valid and current health license issued by Maine Department of Health and Human Services OR the Department of Agriculture?

Yes

(document uploaded)

8. Do you have a license from the Office of the State Fire Marshal? Contact (207) 626-3870 to determine whether licensure is necessary.

No

9. Will any law enforcement officer directly benefit financially from this license?

No

10 Is the licensee or applicant for a license receiving, directly or indirectly, any money, credit, thing of value, endorsement of commercial paper, guarantee of credit or financial assistance of any sort from any person or entity within or without the State, if the person or entity is engaged, directly or indirectly, in the manufacture, distribution, wholesale sale, storage or transportation of liquor.

No

11 Is the licensee/applicant(s) directly or indirectly giving aid or assistance in the form of money, property, credit, or financial assistance of any sort, to any person or business entity holding a liquor license granted by the State of Maine?

No

12 What is the full name and date of birth of the person managing this premises?

Alan D Theriault,

13 Has any of the listed applicants, an immediate family member of an applicant, or an employed manager been denied a liquor license or had a liquor license revoked within the last 5 years?

No

14 Is any of the listed applicants the spouse, father, mother, child or other immediate family member of a person whose liquor license has been revoked or denied in the last 6 months?

No

15 Has any licensee/applicant or employed manager ever been convicted of any violation of the liquor laws in Maine or any State of the United States within the last 5 years?

No

16 Has the licensee/applicant(s) or manager ever been convicted of any violation of any law, other than minor traffic violations, in Maine or any State of the United States?

No

17 Does the licensee/applicant have any arrangement such as a lease where rent is based on sales, an agreement where another party receives a portion of the revenue or profits from the business, or a right to acquire an ownership interest in the business?

No

18 At which address are your business records located?

19 Furlong Rd
Eagle Lake, MAINE (ME) 04739

19 What will be your business hours? Please indicate each day's open and close times.

Daily 11 am to 10 pm

20 Please provide the name and distance from the premises to the nearest school, school dormitory and place of place of worship, measured from the main entrance of the premises to the main entrance of the school, school dormitory and place of worship by the ordinary course of travel.

30 miles

21 Is your application for a Hotel or Bed & Breakfast?

Yes

8

22 What is the gross food income for the licensure period that will end on the expiration date?

23 What is the gross income from beer, wine, and spirits for the licensing period ending on the expiration date?

24 Do you have a food menu?

Yes

(document uploaded)

25 How many seats do you have? Include indoor and outdoor seating.

36

26 How many bathrooms do you have available to patrons?

3

27 Do you currently have any advertising or sponsorship agreements with a wholesale licensee or certificate of approval holder (including agreements for signage, naming rights, event sponsorships or branded areas)?

No

28 Describe each area of the premises where alcoholic beverages will be served, consumed, or stored.

Include all interior and exterior areas (e.g., dining rooms, bars, patios, decks, function rooms, etc.) and use names or labels that correspond to your submitted floor plan.

Lounge and dining room each about 1,000 sq. ft

DOCUMENTS

TYPE	FILE NAME	DESCRIPTION
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Food Menu	Dinner Menu - Eagle Lake Sporting Camps 2026.pdf	ELSC Dinner Menu
Food Menu	Lunch Menu - Eagle Lake Sporting Camps - 2026.pdf	ELSC Lunch Menu
Maine Health or Agriculture License	2025-26 ELSC Eating and Catering License.pdf	Eating and Catering License
Maine Health or Agriculture License	2026-2027 - ELSC Lodging License.pdf	Lodging License
Supplemental Ownership Form	102 Supplemental Ownership Form and Affidavit-2 Liquor License RCC - 20025.pdf	Supplemental Ownership Form
Premises Floor Plan	Floor plan for Liquor License.pdf	Floor Plan

APPLICANT

Roosevelt Conference Center

DECLARATION

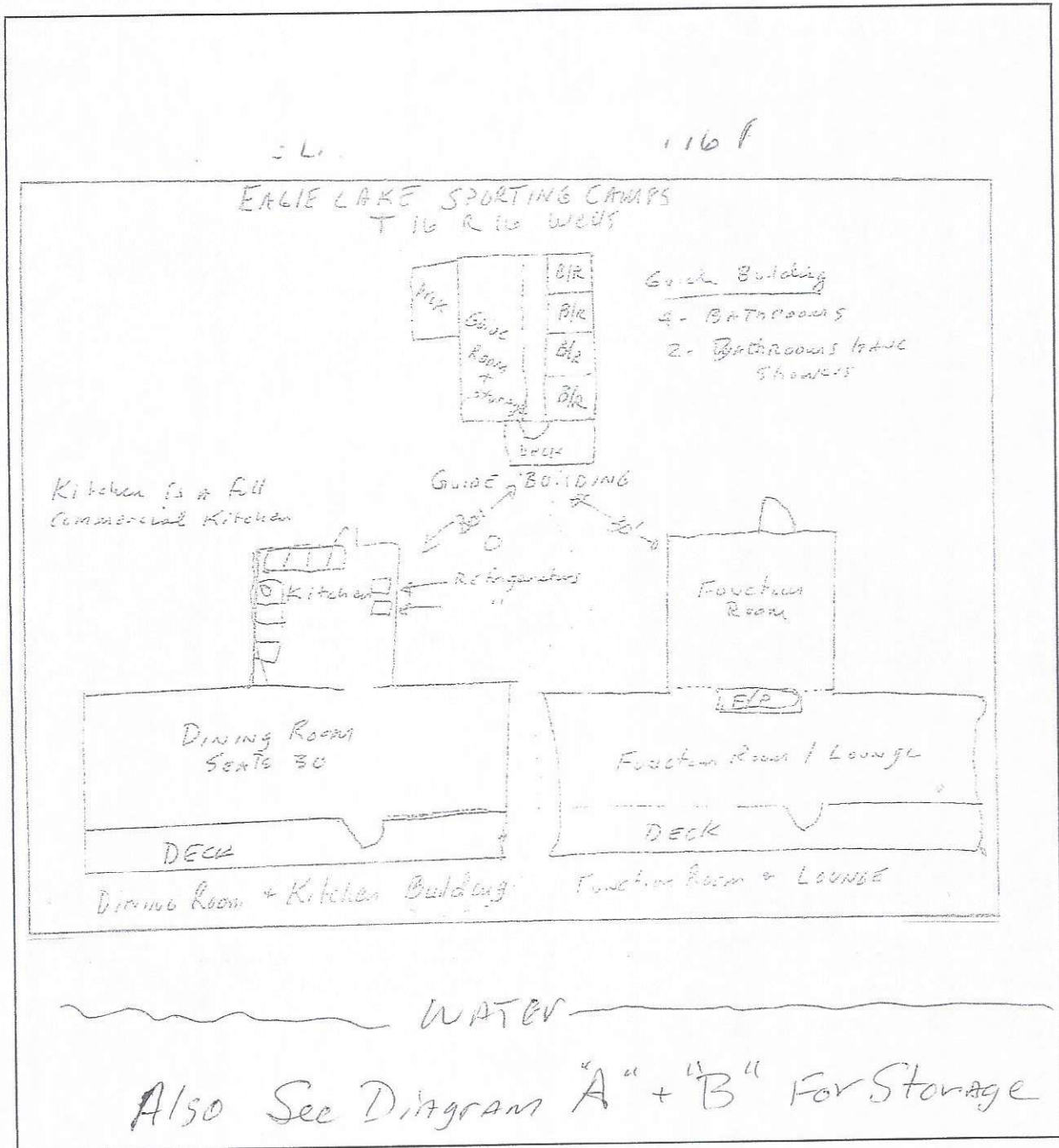
I certify that I am the applicant as described in this application, or that I am duly authorized to submit this application on the applicant's behalf.

All information provided in this application is accurate and correct. I understand that false statements made on this application are punishable by law. Knowingly supplying false information on this application is a Class D Offense under Maine's Criminal Code, punishable by confinement of up to one year, or by monetary fine of up to \$2,000 or by both.

Section VII Premises Floor Plan

In an effort to clearly define your license premise and the areas that consumption and storage of liquor authorized by your license type is allowed, the Bureau requires all applications to include a diagram of the premise to be licensed.

Diagrams should be submitted on this form and should be as accurate as possible. Be sure to label the following areas: entrances, office area, coolers, storage areas, display cases, shelves, restroom, point of sale area, area for on-premise consumption, dining rooms, event/function rooms, lounges, outside area/decks or any other areas on the premise that you are requesting approval. Attached an additional page as needed to fully describe the premise.



75 OLD MAIN EAGLE LAKE



Diagram
B



Scale: 1 square = 1 foot



STATE OF MAINE
 DEPARTMENT OF ADMINISTRATIVE AND FINANCIAL SERVICES
 BUREAU OF ALCOHOLIC BEVERAGES AND LOTTERY OPERATIONS
 DIVISION OF LIQUOR LICENSING AND ENFORCEMENT

Supplemental Ownership Form

[28-A M.R.S. §651](#)

All Questions Must Be Answered Completely.

1. Company or sole proprietor legal name: Roosevelt Conference Center	2. Date of incorporation/registration: 4-11-2002	3. State of incorporation: Maine
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List the following information for officers, directors, owners equal to or over 10%, and persons with indirect financial interest in the applicant.

Name	Date of Birth	Phone or E-mail	Address	Title	Ownership Stake (%)
Gloria Theriault				President	100
Nathan Theriault				EVP	0
Alan Theriault				Vice-president	0

2026 Lunch Menu

BURGERS & SANDWICHES

Garnished with lettuce, tomato, and onions. Served with chips and/or potato salad.

Roosevelt Double Burger-Double Cheese*	16.00
Hamburgers	12.00
Cheeseburgers*	13.00
Partridge Wannabe (Chicken Breast) Sandwich	13.00

VEGETARIAN OPTIONS

Goat Cheese Veggies Sandwich	15.00
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Flavorful Sun-dried tomatoes, goat cheese, lettuce, and basil on toasted ciabatta bread.

QUESADILLAS

Cheese Quesadilla	9.00
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A grilled flour tortilla filled with melted cheddar cheese.

Chicken & Cheese Quesadilla	15.00
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A grilled flour tortilla filled with melted cheddar cheese and Pico de Gallo. Served with sour cream and salsa on the side.

SALADS & SOUPS

Caesar Salad	10.00
Caesar Salad with Char-Broiled Chicken	14.00

Tomato Basil Soup **8.00**

Lightly flavored with organic sweet basil and garlic. Served with saltine crackers.

HOT & HEARTY

Not So Chilly Chili & Cornbread **12.00**

Beef & organic great northern and garbanzo bean chili, moderately spiced, garnished with sour cream, green scallions & shredded cheddar cheese.

CLASSIC FAVORITES

Coyote Dogs (1) **3.00** **Two (2)** **5.00**

A grilled beef hot dog served with chips and/or potato salad.

Grilled Cheese Sandwich **8.00**

Also available with ham. Served with chips and potato salad.

SIDES & DESSERTS

Potato Salad **3.50**

Cheesecake or Cobbler **8.50**

BEVERAGES

Non-Alcoholic Beverages • Beer • Wine • Cocktails **Varies**

*** STATE CONSUMER ADVISORY**

State Consumer Advisory regarding beef, lamb, eggs, milk, pork, poultry, or shellfish that is raw, undercooked, or not otherwise processed: This food is or may be served raw or undercooked, or may contain raw or undercooked foods. Consumption of these foods may increase the risk of foodborne illness. If you have certain medical conditions, consult your physician before consuming raw or undercooked foods.

2026 Dinner Menu

STEAKS & SPECIALTIES

New York Strip Steak-Char-Broiled* **70.00**

Lots of flavor and moisture from a high degree of marbling make these slabs of beef a perfect choice for steak lovers. Steaks are wet-aged and cut around 1.75 - inches thick right before going on the grill or in the smoker. Steaks run 16-oz. or so and are seasoned with Kosher Salt and Ground Pepper.

Surf-&-Turf- Tenderloin Steak and Divers Scallops* **70.00**

A tender Tenderloin Steak prepared on the char-broiler and tasty baked scallops seasoned as you like - simple and elegant. Choose your seafood seasoning - spicy Cajun, garlic pepper, or white wine.

SEAFOOD SELECTIONS

Salmon **38.00**

Atlantic Salmon - "the King of Fish" - farm raised in Maine, this dish is an excellent source of protein and omega-fatty acids. Salmon ranges in colour from white to deep red. Choose your seasoning - plain, spicy Cajun, or garlic pepper.

Fiery Salmon **40.00**

A kicked up version of our Cajun salmon which is first marinated in a spicy sauce then cooked in the sauce rather than a rub.

Baked Stuffed Scallops **48.00**

Sweet scallops are topped with a mix of buttery panko, parmesan cheese, chives, lemon, garlic and other seasonings and baked until golden.

Seafood Scampi **42.00**

A delightful pasta dish including jumbo shrimp and divers scallops prepared in olive oil, wine and special seasonings. Enjoy the Kendall Jackson Chardonnay or a favourite red wine with this dish.

Jumbo Maine Lobster (Seasonal) **95.00**

Two pounds plus of Maine's most famous treat. Steamed and served with traditional fixings. Served hot or cold. Lobsters are also available for takeout at the Eagle Lake Inn across from the Old Mill Marina.

CLASSIC CHICKEN FAVORITES

Airline Chicken **38.00**

Made famous over 100 years ago at the Statler Hotel in New York - this is a classic. Boneless chicken breast with the first wing joint (drumette) still attached. It's known for its elegant presentation and juicy, flavorful results due to the skin and bone.

SPECIAL ORDERS

Ask about your favourite dish and with notice we may be able to prepare it for your next visit. Vegetarian options are available upon request. We also feature from time to time Rack-of-Lamb and Duck (for two). Jumbo Lobsters and Aged Sirloin steaks and roasts are also a special option.

DESSERTS

Cheesecake or Apple Crisp **8.50**

Peanut Butter, Chocolate Pecan or Blueberry Pie **8.50**

BEVERAGES

Non-Alcoholic Beverages • Beer • Wine • Cocktails **Varies**

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State of Maine

DEPARTMENT OF HEALTH AND HUMAN SERVICES

EST ID: 25181

EATING AND CATERING 8 Seats (in)

EAGLE LAKE SPORTING CAMPS
23 FURLONG RD
T16 R6 WELS ME 04739

EXPIRES: 09/16/2026

FEE: \$300.00

ATTN ALAN THERIAULT
ROOSEVELT CONFERENCE CENTER
EAGLE LAKE SPORTING CAMPS
PO BOX 249
EAGLE LAKE ME 04739



Jane Hynes

Commissioner

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State of Maine

DEPARTMENT OF HEALTH AND HUMAN SERVICES

EST ID: 9862

LODGING TIER 1 6 Rooms

EAGLE LAKE SPORTING CAMPS
23 FURLONG RD
T16 R6 WELS ME 04739

EXPIRES: 02/07/2027

FEE: \$205.00

ATTN ALAN THERIAULT
ROOSEVELT CONFERENCE CENTER
EAGLE LAKE SPORTING CAMPS
PO BOX 249
EAGLE LAKE ME 04739-0249



Jane G. H. Holmes

Commissioner

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02/07/2027
16 R6 WELS ME