



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3
59 East 4th Street - New York, NY 10003
Phone: (212) 533-5300 - Fax: (212) 533-3659
www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- ☐ Photographs of the inside and outside of the premise.
- ☐ Schematics, floor plans or architectural drawings of the inside of the premise.
- ☐ A proposed food and or drink menu.
- ☐ Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- ☐ Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:
http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml
- ☐ Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- ☐ If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- ☒ new liquor license ☐ alteration of an existing liquor license ☐ corporate change

Check if either of these apply:

- ☐ sale of assets ☐ upgrade (change of class) of an existing liquor license

Today's Date: _____ 1/25/2016 _____

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Is location currently licensed? ☐ Yes ☒ No Type of license: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: _____ 50 Bowery, New York, NY 10013 _____

Cross streets: _____ Canal _____

Name of applicant and all principals: Alex Chu, David Massoni, John Bush, Dale Talde _____

Bridgeview Hotel LLC. Joie de Vivre Hospitality LLC. DJD Hospitality LLC. _____

Trade name (DBA): _____ Second Floor Breezeway _____

PREMISE:

Type of building and number of floors: Commercial, 22

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?
(includes roof & yard) ☒ Yes ☐ No If Yes, describe and show on diagram: see diagram.

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any
back or side yard use? ☐ Yes ☐ No What is maximum NUMBER of people permitted? Application on file

Do you plan to apply for Public Assembly permit? ☒ Yes ☐ No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> -
please give specific zoning designation, such as R8 or C2):

C6-R2

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? ☐ Yes ☒ No

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) 7 days/week 8am-12am

Number of tables? TBD Total number of seats? 150

How many stand-up bars/ bar seats are located on the premise? NA

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order,
pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): NA

Does premise have a full kitchen ☐ Yes ☒ No?

Does it have a food preparation area? ☐ Yes ☒ No (If any, show on diagram)

Is food available for sale? ☐ Yes ☒ No If yes, describe type of food and submit a menu

What are the hours kitchen will be open? NA

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? _____

How many employees will there be? As needed.

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows? NO.

Will there be TVs/monitors? ☐ Yes ☒ No (If Yes, how many?) _____

Will premise have music? ☒ Yes ☐ No

If Yes, what type of music? ☐ Live musician ☐ DJ ☐ Juke box ☒ Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? ☒ Background (quiet) ☐ Entertainment level

Please describe your sound system: acoustically limited sound system

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? _____

Will host the occasional private banquet event.

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Will there be security personnel? ☒ Yes ☐ No (If Yes, how many and when) We will provide staff at street level, and we have engaged the assistance of traffic consultants. Number of security personnel TBD.

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. See acoustic report.

Do you have sound proofing installed? ☐ Yes ☒ No

If not, do you plan to install sound-proofing? ☐ Yes ☒ No

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? ☐ Yes ☒ No

If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

Dates of operation: _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? ☐ Yes ☒ No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? ☐ Yes ☒ No If Yes, please give trade name and describe type of business However, management company hired with extensive food and beverage experience.

Has any principal had SLA reports or action within the past 3 years? ☐ Yes ☒ No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? _____ 1

How many On-Premise (OP) liquor licenses are within 500 feet? _____ 1

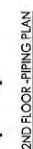
Is premise within 200 feet of any school or place of worship? ☐ Yes ☒ No

COMMUNITY OUTREACH:

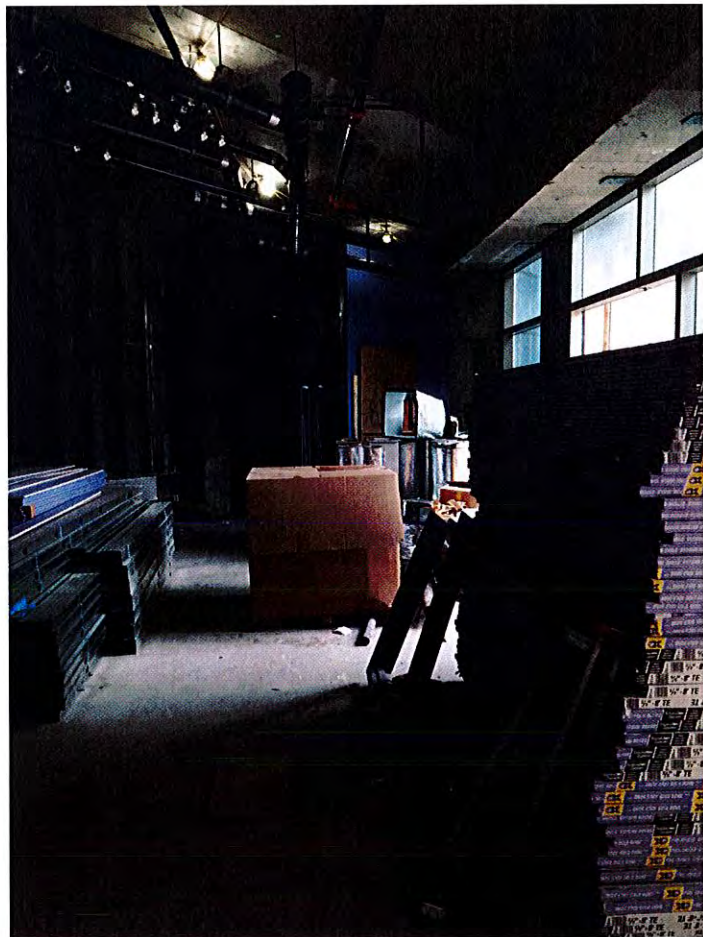
Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. ☒ I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances.
2. ☒ I will not have ☐ DJs, ☐ live music, ☐ promoted events, ☐ any event at which a cover fee is charged, ☐ scheduled performances, ☒ more than 10 DJs/ promoted events per year, ☐ more than _____ private parties per _____.
3. ☐ I will play ambient recorded background music only.
4. ☒ I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. ☒ I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
6. ☒ I will not participate in pub crawls or have party buses come to my establishment.
7. ☒ I will not have a happy hour. ☐ I will have happy hour and it will end by _____.
8. ☒ I will not have wait lines outside. ☒ There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. ☒ Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.











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Bridgeview Hotel LLC. Joie de Vivre Hospitality LLC. DJD Hospitality LLC.

Trade name (DBA): Green Lady (Cellar)

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(includes roof & yard) ☐ Yes ☒ No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any
back or side yard use? ☐ Yes ☐ No What is maximum NUMBER of people permitted? Application on file

Do you plan to apply for Public Assembly permit? ☒ Yes ☐ No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> -
please give specific zoning designation, such as R8 or C2):
C6-R2

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? ☐ Yes ☒ No

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) 7 days/week 5pm-4am
No outdoor space

Number of tables? 20 Total number of seats? 119

How many stand-up bars/ bar seats are located on the premise? 1 bar, 7 seats

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order,
pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): straight bar along the north wall

Does premise have a full kitchen ☒ Yes ☐ No?

Does it have a food preparation area? ☒ Yes ☐ No (If any, show on diagram)

Is food available for sale? ☒ Yes ☐ No If yes, describe type of food and submit a menu
menu attached.

What are the hours kitchen will be open? 5pm-4am

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? _____

How many employees will there be? 40

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows? No

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) _____

Will premise have music? ☒ Yes ☐ No

If Yes, what type of music? ☒ Live musician ☒ DJ ☐ Juke box ☒ Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? ☐ Background (quiet) ☒ Entertainment level

Please describe your sound system: acoustically limited sound system

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? _____

Yes, live music and DJs weekly

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Will there be security personnel? ☒ Yes ☐ No (If Yes, how many and when) We will provide staff at street level, and we have engaged the assistance of traffic consultants. Number of security personnel TBD.

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

See acoustic report.

Do you have sound proofing installed? ☒ Yes ☐ No

If not, do you plan to install sound-proofing? ☐ Yes ☐ No

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? ☐ Yes ☒ No

If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

Dates of operation: _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? ☐ Yes ☒ No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? ☐ Yes ☒ No If Yes, please give trade name and describe type of business However, management company hired with extensive food and beverage experience.

Has any principal had SLA reports or action within the past 3 years? ☐ Yes ☒ No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

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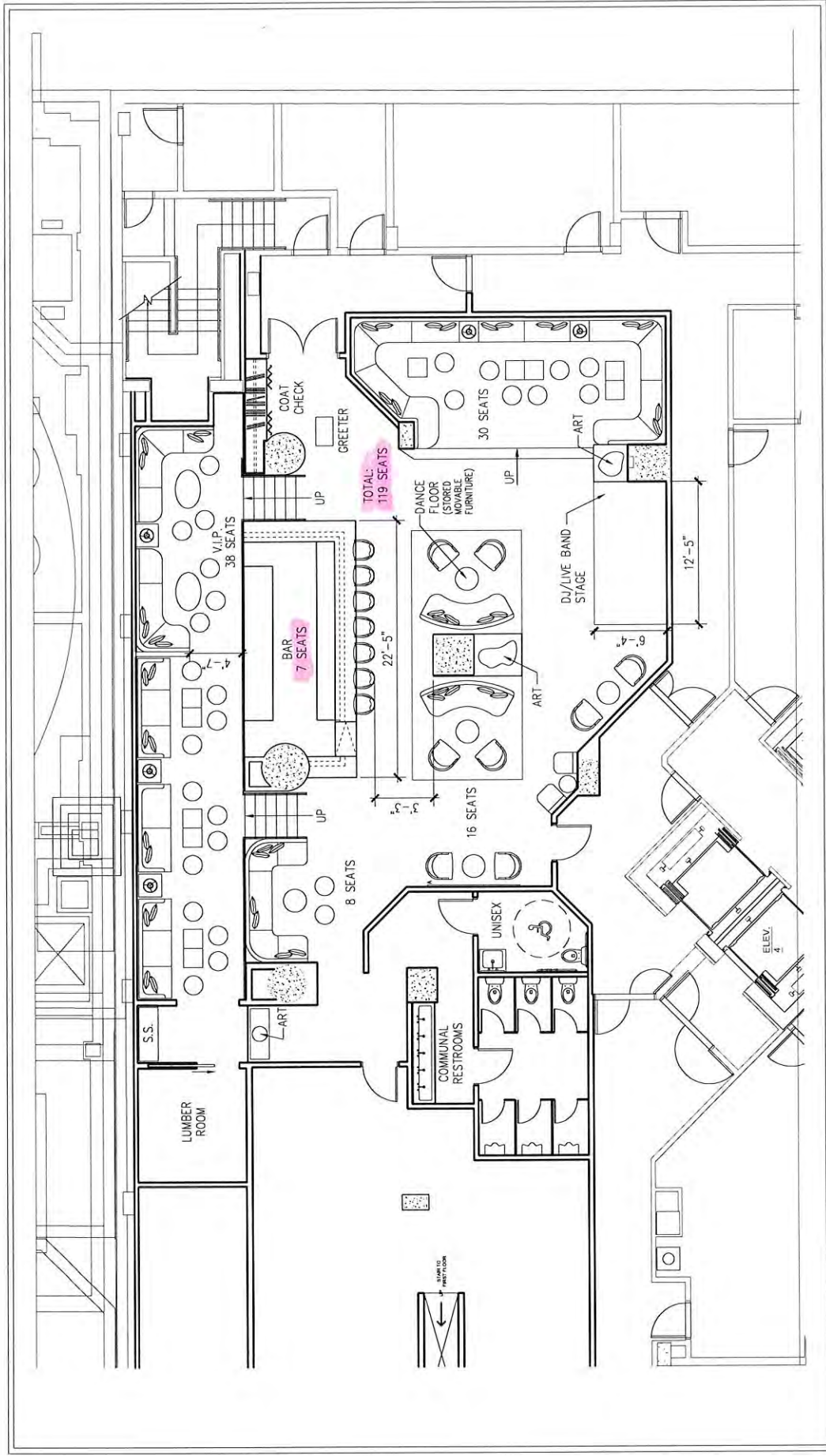
Is premise within 200 feet of any school or place of worship? ☐ Yes ☒ No

COMMUNITY OUTREACH:

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3. ☐ I will play ambient recorded background music only.
4. ☒ I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. ☒ I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
6. ☐ I will not participate in pub crawls or have party buses come to my establishment.
7. ☐ I will not have a happy hour. ☐ I will have happy hour and it will end by ____.
8. ☐ I will not have wait lines outside. ☒ There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. ☒ Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.



OWNER: BOWERY HOLDINGS, LLC
 100 W. 11TH ST.
 NEW YORK, NY 10013

OWNER REPRESENTATIVE: [Name]
 CONSULTANT: [Name]
 ARCHITECT: [Name]

GENERAL CONTRACTOR: [Name]

NO.	DATE	DESCRIPTION
1	10/1/13	ISSUED FOR PERMIT
2	10/1/13	ISSUED FOR PERMIT
3	10/1/13	ISSUED FOR PERMIT
4	10/1/13	ISSUED FOR PERMIT
5	10/1/13	ISSUED FOR PERMIT
6	10/1/13	ISSUED FOR PERMIT
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100	10/1/13	ISSUED FOR PERMIT

HOTEL

SE BOWERY
 NEW YORK, NY 10013

CELLAR FLOOR PLAN 10/1/13

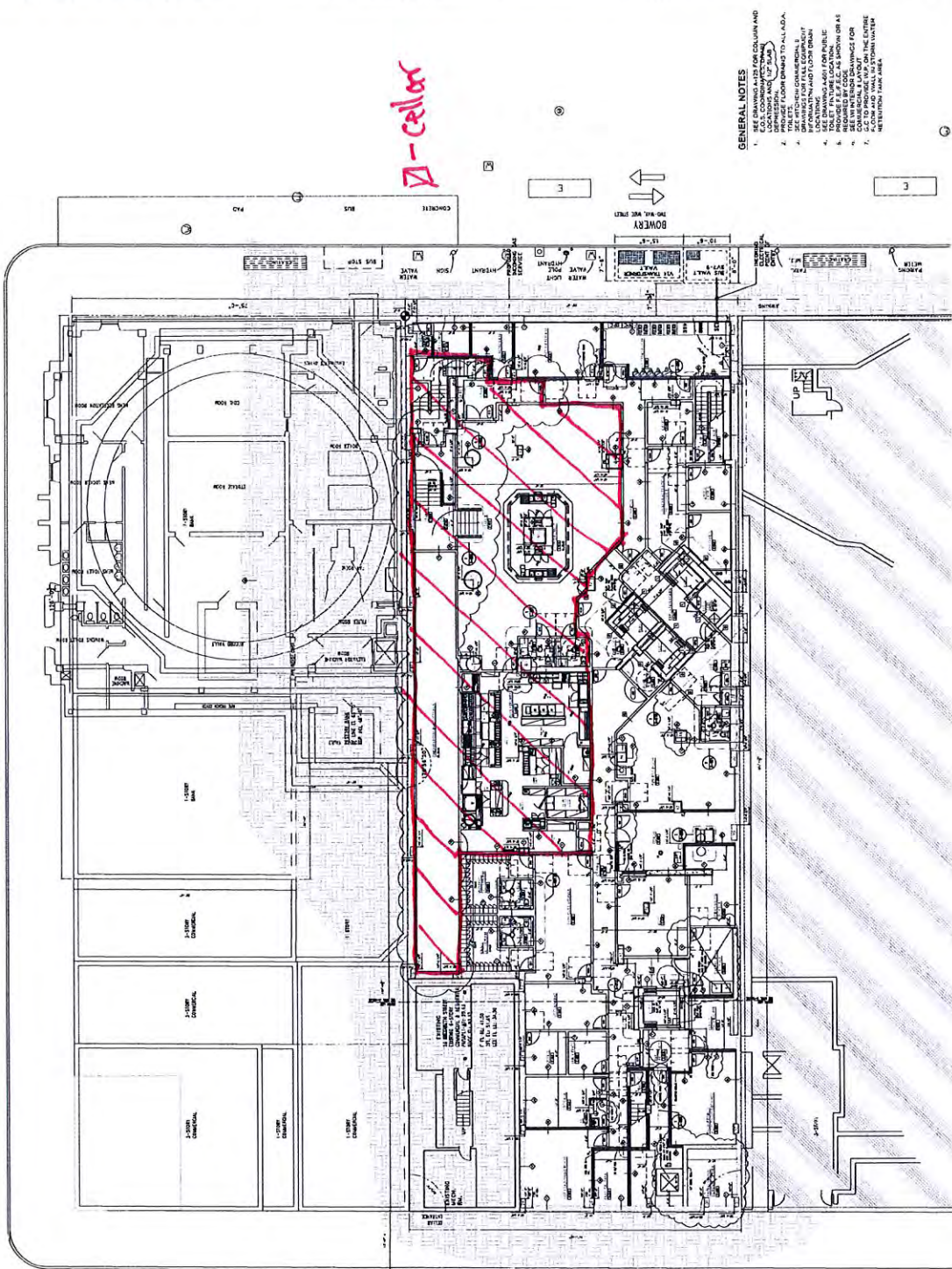
A-100.00

Prepared by: [Name]
 Checked by: [Name]
 Project: [Name]

CANAL STREET

ELIZABETH STREET

Handwritten: 2-cellar



- GENERAL NOTES**
1. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE NYC DEPARTMENT OF BUILDINGS (DOB) REGULATIONS AND THE NYC DEPARTMENT OF ENVIRONMENTAL CONSERVATION (DEC) REGULATIONS.
 2. THE DESIGNER HAS CONDUCTED VISUAL VERIFICATION OF THE EXISTING CONDITIONS AND HAS FOUND THEM TO BE AS SHOWN ON THE DRAWINGS.
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The Green Lady
Menu

Dim Sum Style

Prime Rib Cart | Steamed Onion Bun, Horseradish Jus - \$7

Raw Bar Cart | King Crab - \$10, ½ lobster - \$15, Razor Clam - \$12, Oysters - \$2.50
Served with Black Bean Aioli, Meyer Lemon and Calabrian Chili Oil, Black Vin Mignonette

Peking Duck Cart | Kimchee Russian Dressing, Rye Seed Bao Bun - \$8

Sashimi Cart | Hamachi Tartar, Hand Roll - \$12

Dry-Aged Beef Pho Tea Service - \$7

Tartar Service | Beet, Tuna, Lamb, or Beef Served with Deviled Egg Aioli, Tarragon, and Rice Cracker - \$17

Crudités | Baby Fennel, Roasted and Raw Heirloom Carrots, Pickled and Fermented Radish, Black Garlic Vin - \$8

Caesar Salad Service - \$15

Blue Crab and Shrimp Shu Mai, Xold Bay, Meyer Lemon - \$8





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Trade name (DBA): _____ Rice and Gold (Ground Floor) _____

PREMISE:

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(includes roof & yard) ☒ Yes ☐ No If Yes, describe and show on diagram: see diagram.

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back or side yard use? ☐ Yes ☐ No What is maximum NUMBER of people permitted? Application on file

Do you plan to apply for Public Assembly permit? ☒ Yes ☐ No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> -
please give specific zoning designation, such as R8 or C2):

C6-R2

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? ☐ Yes ☒ No

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) 7 days/week 7am-2am
Outdoor space 7am-12am

Number of tables? 39 Total number of seats? 218

How many stand-up bars/ bar seats are located on the premise? 1 bar, 10 seats

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order,
pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): one oval centralized bar, towards the front of the establishment

Does premise have a full kitchen ☒ Yes ☐ No?

Does it have a food preparation area? ☒ Yes ☐ No (If any, show on diagram)

Is food available for sale? ☒ Yes ☐ No If yes, describe type of food and submit a menu
menu attached.

What are the hours kitchen will be open? 7am-2am

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? _____

How many employees will there be? 120

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows? No.

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) TBD

Will premise have music? ☒ Yes ☐ No

If Yes, what type of music? ☐ Live musician ☐ DJ ☐ Juke box ☒ Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? ☒ Background (quiet) ☐ Entertainment level

Please describe your sound system: _____ acoustically limited sound system

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? No

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Will there be security personnel? ☒ Yes ☐ No (If Yes, how many and when) We will provide staff
at street level, and we have engaged the assistance of traffic consultants. Number of security personnel TBD.

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. see acoustic report.

Do you have sound proofing installed? ☒ Yes ☐ No

If not, do you plan to install sound-proofing? ☐ Yes ☐ No

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? ☐ Yes ☒ No

If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

Dates of operation: _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? ☐ Yes ☒ No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? ☐ Yes ☒ No If Yes, please give trade name and describe type of business However, management company hired with extensive food and beverage experience.

Has any principal had SLA reports or action within the past 3 years? ☐ Yes ☒ No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? _____ 1

How many On-Premise (OP) liquor licenses are within 500 feet? _____ 1

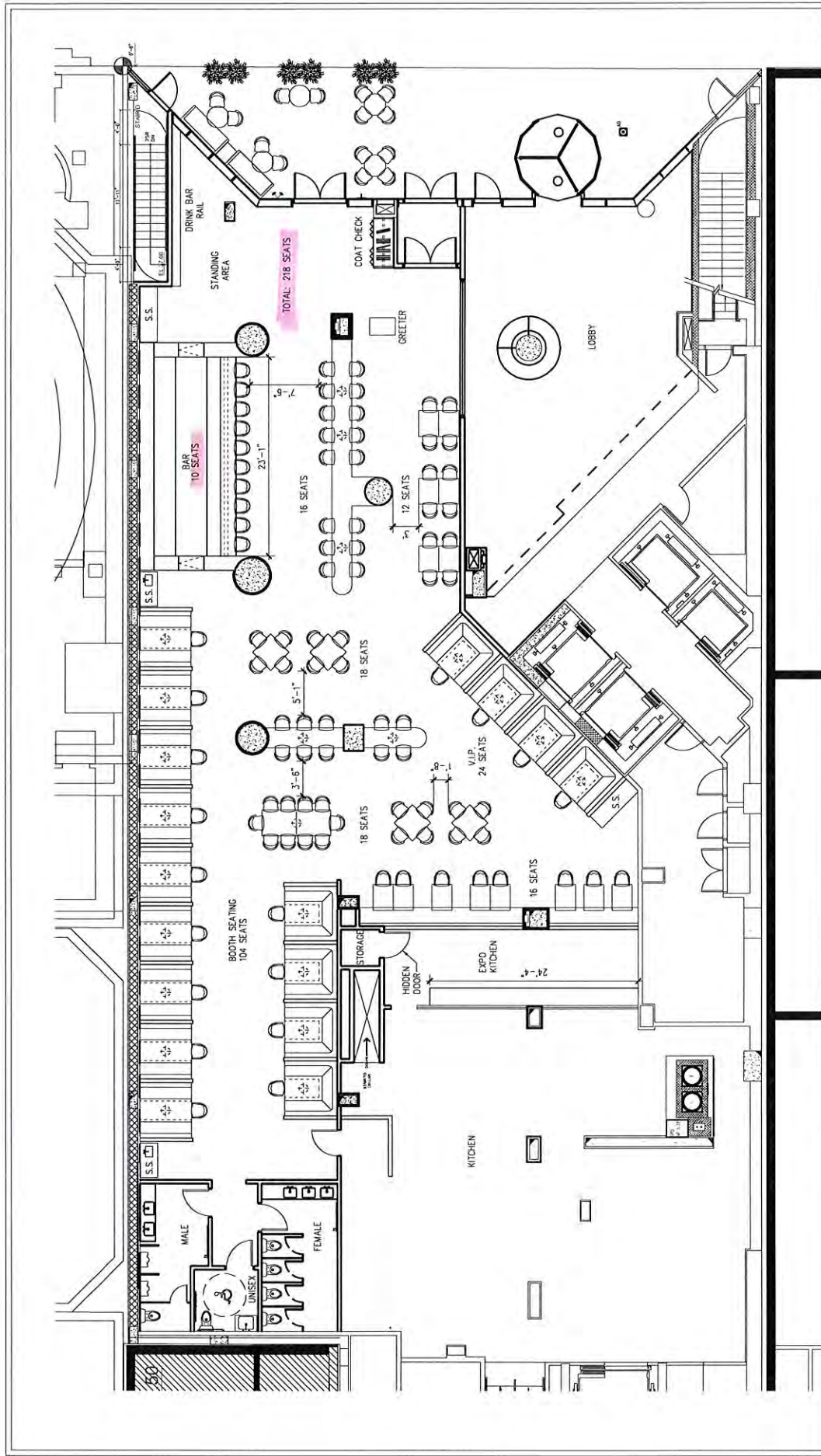
Is premise within 200 feet of any school or place of worship? ☐ Yes ☒ No

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. ☒ I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances.
2. ☒ I will not have ☒ DJs, ☒ live music, ☒ promoted events, ☒ any event at which a cover fee is charged, ☒ scheduled performances, ☐ more than _____ DJs/ promoted events per _____, ☐ more than _____ private parties per _____.
3. ☒ I will play ambient recorded background music only.
4. ☒ I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. ☒ I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
6. ☒ I will not participate in pub crawls or have party buses come to my establishment.
7. ☐ I will not have a happy hour. ☐ I will have happy hour and it will end by _____.
8. ☐ I will not have wait lines outside. ☒ There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. ☒ Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.



Restaurant - Floor Plan

Rice & Gold

Menu

Chicken Wings, Smoked Fish Sauce, Pickled Chilies, Peanuts - 6pcs/\$10 or 12/\$18

Rice & Gold Mezze - Gouguchang Eggplant, Soy-Molasses Crispy Anchovies, Daily Kimchee Selection, Scallion pancake - \$15

Lechon Kawali - Crispy Pork Belly, Pickled Green Tomatoes, Pink Lady Apples, Sherry Chili Lacquer - \$16

Charred Cauliflower Robata, Garlic Brown Butter Breadcrumbs, Pickled Raisins - \$12

Grilled Shrimp, Chorizo Oil, Soccarat - \$15

Grilled Octopus, Adobo Kale & Potatoes, Grapes - \$18

Crispy Papaya Salad, Avocado, Apple Nuoc Mam, Herb Salad - \$14

Gold Salad, Cucumber, Baby Kale, Chinese Black Vinegar, Pastrami Spice, Black Sesame Chang Fun - \$13

Noodles

Ricotta Angnilotti, Curried Cauliflower & Potato Ragu - \$16

Hand-Pulled Noodle, Szechuan Braised Rabbit, Carrot Escabeche - \$20

Smoked Mushroom Khao Soy, Egg Noodle, 6-Minute Egg - \$16

Beef Short Rib Mole, Housemade Chow Fun, Sesame - \$21

Roasted Chicken Dinner Pho, Hong Kong Noodles, Traditional Garnish - \$19

Entrée

Thai Fried Chicken, Watermelon Nim Jam, Sticky Rice - \$24

Red Cooked Pork Shank, Cabbage, Everything Bao - \$28

Angry Lobster Rice, Spicy Lobster Aioli, Seasoned Nori - \$32

24oz Allen Bros Prime Rib Eye, Bo Saam Style, Oysters, Kimchee Butter - \$75

Whole Roasted Dover Sole, Black Bean Scallion Yogurt, Almonds - \$33







TIME TO GET WILD!

The News gives you the best NFL Bettors Guide in town; Pages 42-43

SPORTS
FINAL

Friday, January 8, 2010

DAILY NEWS

Mystery's over:
Piazza going to Hall
as Met, of course



HAT'S MORE LIKE IT

all of Fans

BE A WINNER

As if there was really any question, now that of course everyone knows Piazza will be wearing a Mets cap when he goes to this party. Pages 38-39

Get In The Game!



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone: (212) 533-5300 - Fax: (212) 533-3659

www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- ☐ Photographs of the inside and outside of the premise.
- ☐ Schematics, floor plans or architectural drawings of the inside of the premise.
- ☐ A proposed food and or drink menu.
- ☐ Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- ☐ Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:
http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml
- ☐ Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- ☐ If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- ☒ new liquor license ☐ alteration of an existing liquor license ☐ corporate change

Check if either of these apply:

- ☐ sale of assets ☐ upgrade (change of class) of an existing liquor license

Today's Date: _____ 1/25/2016 _____

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Is location currently licensed? ☐ Yes ☒ No Type of license: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: _____ 50 Bowery, New York, NY 10013 _____

Cross streets: _____ Canal _____

Name of applicant and all principals: Alex Chu, David Massoni, John Bush, Dale Talde _____

Bridgeview Hotel LLC. Joie de Vivre Hospitality LLC. DJD Hospitality LLC. _____

Trade name (DBA): _____ Name TBD (Top Floor) _____

PREMISE:

Type of building and number of floors: Commercial, 22

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?
(includes roof & yard) ☒ Yes ☐ No If Yes, describe and show on diagram: Yes, roof. See diagram.

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any
back or side yard use? ☐ Yes ☐ No What is maximum NUMBER of people permitted? Application on file

Do you plan to apply for Public Assembly permit? ☒ Yes ☐ No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> -
please give specific zoning designation, such as R8 or C2):

C6-R2

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? ☐ Yes ☒ No

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) 7 days/week 7am-4am for indoor space
7am-2am for outdoor space

Number of tables? 31 Total number of seats? 75

How many stand-up bars/ bar seats are located on the premise? 1 stand up bar, 10 seats

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order,
pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): 12' length stand up bar

Does premise have a full kitchen ☐ Yes ☒ No?

Does it have a food preparation area? ☒ Yes ☐ No (If any, show on diagram)

Is food available for sale? ☒ Yes ☐ No If yes, describe type of food and submit a menu
menu attached.

What are the hours kitchen will be open? 12pm-2am

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? _____

How many employees will there be? 30

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows? No.

Will there be TVs/monitors? ☐ Yes ☒ No (If Yes, how many?) _____

Will premise have music? ☒ Yes ☐ No

If Yes, what type of music? ☐ Live musician ☒ DJ ☐ Juke box ☒ Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? ☒ Background (quiet) ☒ Entertainment level

Please describe your sound system: _____ acoustically limited sound system

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? Yes

Special events, less than five per year.

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Will there be security personnel? ☒ Yes ☐ No (If Yes, how many and when) We will provide staff
at street level, and we have engaged the assistance of traffic consultants. Number of security personnel TBD.

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

see acoustic report.

Do you have sound proofing installed? ☒ Yes ☐ No

If not, do you plan to install sound-proofing? ☐ Yes ☐ No

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? ☐ Yes ☒ No

If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

Dates of operation: _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? ☐ Yes ☒ No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? ☐ Yes ☒ No If Yes, please give trade name and describe type of business However, management company hired with extensive food and beverage experience.

Has any principal had SLA reports or action within the past 3 years? ☐ Yes ☒ No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? _____ 1

How many On-Premise (OP) liquor licenses are within 500 feet? _____ 1

Is premise within 200 feet of any school or place of worship? ☐ Yes ☒ No

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

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2. ☒ I will not have ☐ DJs, ☐ live music, ☐ promoted events, ☐ any event at which a cover fee is charged, ☐ scheduled performances, ☒ more than 5 DJs/ promoted events per year, ☐ more than _____ private parties per _____.
3. ☐ I will play ambient recorded background music only.
4. ☒ I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. ☒ I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
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7. ☒ I will not have a happy hour. ☐ I will have happy hour and it will end by _____.
8. ☒ I will not have wait lines outside. ☐ There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. ☒ Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

[illegible]

Architectural site plan of the University of Illinois at Chicago, showing building footprints, parking lots, and surrounding streets. The plan includes labels for "TERRACE", "SKYLIGHT BAR", and "LOUNGE". It also shows "ELEV. 3" and "ELEV. 4" markers. A north arrow is present in the upper right corner. The plan is overlaid with a grid of blue and red lines, and various dimensions and elevations are noted throughout.

[illegible]

Kirby/Slate Bar top



Concept

The incredible view that the space offers will be the main focal point – guests will find classic viewfinders strategically placed around the space, floor-to-ceiling windows inside and glass partitions outside to further enhance the view. The décor features items reminiscent of a New York City park, including lamp post lighting, black and white photos from iconic city parks and potted plants and trees, while overhead string lighting mimics the nearby Brooklyn Bridge. Seating is comprised of park benches and metal tables and chairs, similar to ones found throughout New York City streets and parks, yet more comfortable. A new take on New York street food will be served from a vintage NYC hot dog stand, while the bar blends seamlessly into the city park feel by incorporating greenery and industrial-style seating.

Food

New York Street Food:

Jamaican Jerk Dog / pineapple mango salsa

Tandoori Chicken Dog / chickpea cilantro relish, mango chutney on grilled pita

Beirut Dog / pickled turnips, tomatoes, tahini, parsley, mint

Roasted Chicken Dog / portabella mushrooms, basil, goat cheese, arugula, balsamic vinegar

Spicy Italian Dog / melted mozzarella, basil and sautéed peppers and onions

Berlin Brat Dog / spicy brown mustard and sauerkraut on a pretzel bun

Banh Mi Dog / spicy pork sausage, spicy mayo, sriracha, cucumber, carrot, mint, daikon, cilantro, jalapeño

Korean BBQ Dog / cucumber kimchi, Korean tahini, scallion and basil

Pigs in a Kimono / Chinese Hot Mustard

Classic New York Dog / your choice of toppings



Bar Program

New York Born (Classic NY cocktails made from NY craft spirits)

- Negroni made with Prohibition Gin
- Manhattan made with Tuthilltown Hudson Baby Bourbon Whiskey
- Old Fashioned made with Catskill Distilling Co Defiant Rye Whiskey
- Vodka Martini made with Breuckelen Vodka and Atsby Vermouth



New York Brewed (a selection of New York's based craft beers)

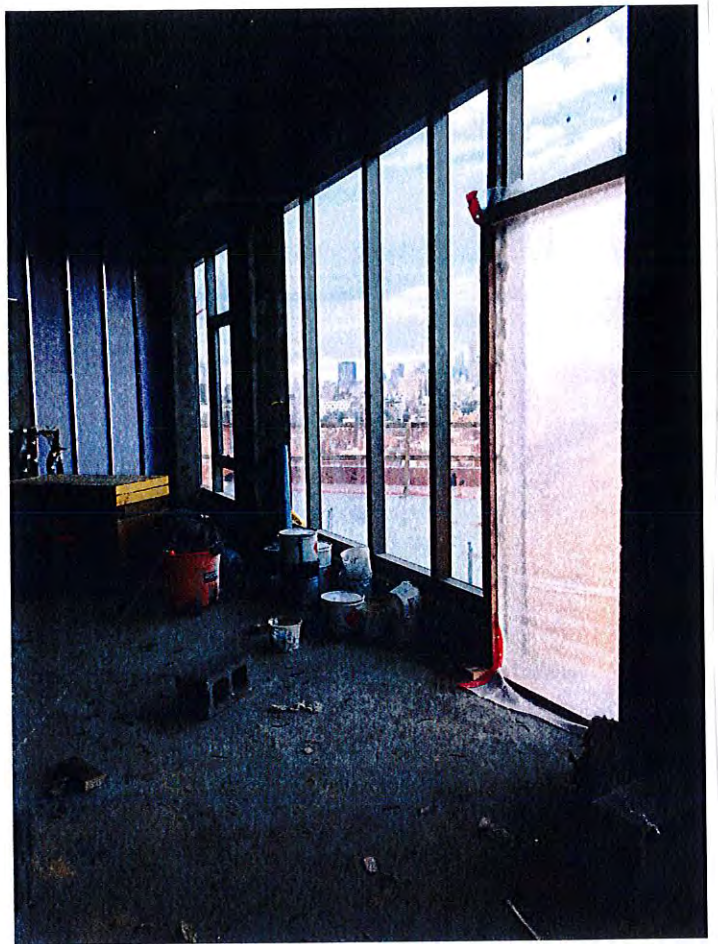
- Catskill Brewery
- Captain Lawrence Brewing Co
- Brooklyn Brewery
- Peekskill Brewery



New York Grown (a selection of New York's best wines)

- Warwick Valley Winery
- Brotherhood Winery
- Brooklyn Winery
- Shinn Estate Vineyards





Formed in October 2011, Commune Hotels & Resorts is an international, multi-brand lifestyle hotel group comprising Thompson Hotels, a luxury lifestyle brand, Joie de Vivre Hotels, a collection of independently branded boutique hotels, and tommie. The San Francisco-based company manages more than 40 hotels and resorts across the U.S., Canada, and Europe, and is expanding its portfolio while establishing a presence in Mexico. Since its inception, Commune Hotels & Resorts has announced its acquisition and/or management of Chicago's historic Chicago Athletic Association, Thompson Chicago (formerly Sutton Place Hotel), Thompson Playa del Carmen and The Epiphany in Palo Alto, California, among several other exciting developments. They currently manage the following food and beverage establishments at the following locations:

Thompson Miami Beach: Seagrape three meal restaurant, Talde dinner restaurant, 1930's house lounge, Banquet Events.

The Hall: Sunny's Restaurant, Holidays Lounge, Banquet Events.

Chicago Athletic Association: Cindy's Rooftop, Banquet Events.

Thompson Toronto: Rooftop nightclub, Banquet events, Diner Restaurant.

Thompson Playa Del Carmen: Catch Restaurant, Cinco Restaurant, Rooftop night club, Banquet Events.

Thompson Beach House: C-Grill Restaurant, Beach Club, Banquet Events.

Liaison DC: Art and Soul Restaurant, Rooftop Bar, Banquet Events.

Talbott Hotel Chicago: Talbott Restaurant, Banquet Events.

Thompson Cabo San Lucas: Manta Restaurant, Banquet Events.

Vitale Hotel:Americano Restaurant, Banquet Events.

Formed in October 2011, Commune Hotels & Resorts is an international, multi-brand lifestyle hotel group comprising Thompson Hotels, a luxury lifestyle brand, Joie de Vivre Hotels, a collection of independently branded boutique hotels, and tommie. The San Francisco-based company manages more than 40 hotels and resorts across the U.S., Canada, and Europe, and is expanding its portfolio while establishing a presence in Mexico. Since its inception, Commune Hotels & Resorts has announced its acquisition and/or management of Chicago's historic Chicago Athletic Association, Thompson Chicago (formerly Sutton Place Hotel), Thompson Playa del Carmen and The Epiphany in Palo Alto, California, among several other exciting developments. They currently manage the following food and beverage establishments at the following locations:

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Liaison DC: Art and Soul Restaurant, Rooftop Bar, Banquet Events.

Talbott Hotel Chicago: Talbott Restaurant, Banquet Events.

Thompson Cabo San Lucas: Manta Restaurant, Banquet Events.

Vitale Hotel: Americano Restaurant, Banquet Events.



ROBERT A. HANSEN ASSOCIATES, INC
ACOUSTICAL / AUDIO / VIDEO CONSULTANTS

Draft 2 - January 26, 2016

Mr. Jonathan Chu
Bridgeview Hotel LLC
183 Centre Street, 6th Floor
New York, NY 10013

Re: Acoustical Compliance Letter
Proposed New Hotel
50 Bowery
Block 202, Lot 23
Manhattan, NY, NY

Dear Mr. Chu,

This letter certifies that based upon our acoustical survey of the proposed new hotel building at 50 Bowery in lower Manhattan on January 21, 2016, and our review of the architect's design drawings, it is our finding that the operation of proposed commercial music systems and performance of any commercial music in the hotel shall comply with the noise control requirements of the NYC Administrative Code.

Compliance with paragraph 24-231, Commercial Music, of the NYC Administrative Code requires the commercial tenant to reduce the transmission of music reproduction sound levels to prevent intrusion on residential dwelling units:

§ 24-231 Commercial music. (a) No person shall make or cause or permit to be made or caused any music originating from or in connection with the operation of any commercial establishment or enterprise when the level of sound attributable to such music, as measured inside any receiving property dwelling unit:

(1) is in excess of 42 dB(A) as measured with a sound level meter; or

(2) is in excess of 45 dB in any one-third octave band having a center frequency between 63 hertz and 500 hertz (ANSI bands numbers 18 through 27, Inclusive), in accordance with American National Standards Institute standard S1.6-1984; or

(3) causes a 6 dB(C) or more increase in the total sound level above the ambient sound level as measured in decibels in the "C" weighting network provided that the ambient sound level is in excess of 62 dB(C).

The hotel design drawings indicate that there shall potentially be commercial music operations in the following spaces:

21st floor - rooftop bar
2nd floor - indoor event space
2nd floor - breezeway event space
Ground floor - restaurant/bar

Cellar - restaurant/bar

Compliance with NYC Administrative Code paragraph 24-231 shall be effected by:

A. Rooftop Bar and 2nd Floor Breezeway Event Space

1. Design and install a low-level distributed loudspeaker background music system that locates loudspeakers in close proximity to listeners, in order to limit the loudness settings of the speakers.
2. Incorporate audio processing devices in the music system and then professionally calibrating the overall sound system volume controls to regulate the overall loudness levels. Audio processing devices will include:
 - a. dbx Professional 1066 Compressor/Limiter – to automatically limit loudness levels to preset limits established by hotel management.
 - b. dbx Professional 231 Dual 31-Band Graphic Equalizer – to limit and attenuate the music program's lower bass frequencies.
 - c. In addition to the audio processing devices, the hotel management shall purchase and employ the regular use of a professional sound level meter to monitor music reproduction sound levels. A recommended sound level meter is the Quest Technologies Model 2100 Sound Level Meter.

B. 2nd Floor Enclosed Event Space and Ground Floor Restaurant-Bar and Cellar Restaurant-Bar

1. Solid exterior walls shall consist of masonry block, gypsum board, exterior metal paneling, and acoustical sound batt insulation. Exterior walls shall be rated to provide a minimum ASTM Sound Transmission Class rating of STC 55 and ASTM Outdoor-Indoor Transmission Class rating of OITC 50 in order to control music sound levels from intruding upon residential dwelling units in the neighborhood.
2. Glazed exterior curtain walls shall consist of insulated double glazed window units rated to provide a minimum ASTM Sound Transmission Class rating of STC __ and ASTM Outdoor-Indoor Transmission Class rating of OITC __ in order to control music sound levels from intruding upon residential dwelling units in the neighborhood.
3. Background music systems shall be designed and installed in the same manner as the Rooftop Bar and 2nd Floor Breezeway in order to prevent excessive music loudness levels within these enclosed spaces from transmitting through exterior walls and intruding upon residential dwelling units in the neighborhood.



4. The loudness operation of music sound systems that shall be employed by hotel patrons for special events within the 2nd floor enclosed event space shall be controlled by hotel management by the use of a professional sound level meter to monitor music reproduction sound levels. We estimate that music sound levels within the 2nd floor event space shall be limited to 85 dBA maximum loudness in order to prevent transmission through the exterior wall constructions.

In conclusion, commercial music operation within the hotel shall comply with the NYC noise code and shall not be intrusive to residential dwelling units in the neighborhood.

Very truly yours,
ROBERT A. HANSEN ASSOCIATES, INC.

Robert S. Lee
President



TABLE 1

Existing Neighborhood Ambient Noise Levels

Baseline exterior ambient background noise levels measured at potentially affected properties zoned for residential occupancy. Survey was conducted in the daytime hours on January 21, 2016. Estimated nighttime noise levels shall be 5 dBA lower.

<u>#</u>	<u>Residential Property</u>	<u>Block</u>	<u>Lot</u>	<u>Distance</u>	<u>dBA</u>
01	58 Elizabeth Street				56
02	54 Elizabeth Street				56
03	87 Bowery				61
04	85 Bowery				61
05	83 Bowery				61
06	81 Bowery				61
07	76 Bowery				61
08	64 Bowery				60
09	151 Canal Street				61
10	93 Canal Street				58
11	28 Forsyth Street				56
12	2 Division Street				55
13	50 Bayard Street (East)				58
14	40 Bowery				58
15	42 Bowery				58
16	44 Bowery				58
17	46 Bowery				58
18	156 Canal Street				58
19	158 Canal Street				58
20	160 Canal Street				58
21	170 Canal Street				56
22	174 Canal Street				56
23	177 Canal Street				56
24	76 Mott Street				55



25	74 Mott Street	55
26	72 Mott Street	55
27	70 Mott Street	55
28	68 Mott Street	55
29	66 Mott Street	55
30	58 Mott Street	57
31	72 Bayard Street	56
32	70 Bayard Street	56
33	68 Bayard Street	56
34	66 Bayard Street	55
35	62 Bayard Street	55
36	50 Bayard Street (South)	55
37	50 Bayard Street (West)	54
38	1 - 3 Elizabeth Street	54
39	5 Elizabeth Street	54
40	9 Elizabeth Street	54
41	10 Elizabeth Street	54

