



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

www.cb3manhattan.org - info@cb3manhattan.org

Alysha Lewis-Coleman, 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.
Notice of proposed business to block or tenant association if one exists.
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: 4/2/2018

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: N/A

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Movie Theater

Corporation and trade name of current license: Regal Cinemas, Inc.

APPLICANT:

Premise address: 115 Delancey Street, New York, NY 10002

Cross streets: Essex Street & Norfolk St.

Name of applicant and all principals: Applicant Entity: Regal Cinemas, Inc. Principals: John Curry, Todd Boruff, Vincent Fusco, & Scott Rosenblum

Trade name (DBA): N/A

PREMISE:

Type of building and number of floors: Theater - Floors 1 through 5

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: N/A

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? _____

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):
C6-1

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: This location will be a movie theater and restaurant.

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) The proposed hours of operation are 9 am to 2 am 7 days a week.

Number of tables? 1,257 Total number of seats? 1,257

How many stand-up bars/ bar seats are located on the premise? 1 Bar with no seats (Concession stand)
(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): The concession stand will be the bar. Being that the location is under construction the length is pending.

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
American Cuisine

What are the hours kitchen will be open? All hours alcohol is of operation

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

How many employees will there be? Approximately 75 employees

Do you have or plan to install French doors accordion doors or windows?

Will there be TVs/monitors? Yes No (If Yes, how many?) 14 movie screens

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 Recorded Music

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

Please describe your sound system: The sound system is typical to movie theaters

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? _____

Other than tickets for movies, Regal does not typically charge cover fees for events. However, a special event may be possible at some point but those are not regular events and none are scheduled at this time.

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.")

Vehicular traffic and crowded sidewalks are not intended however, should an issue arise our standard security operations and management will be alerted to any issues and handle as needed.

Will there be security personnel? Yes No (If Yes, how many and when) Pending

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

Standard sound management will be in place for the theater, as is common for the industry. Movie sounds and noise do not protrude to other areas of theater or the exterior of the building as this would inhibit movie watching in other auditoriums.

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: N/A

Address: N/A Community Board # N/A

Dates of operation: N/A

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 _____

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. *Attached

LOCATION:

How many licensed establishments are within 1 block? 1

How many On-Premise (OP) liquor licenses are within 500 feet? 11

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

COMMUNITY OUTREACH:

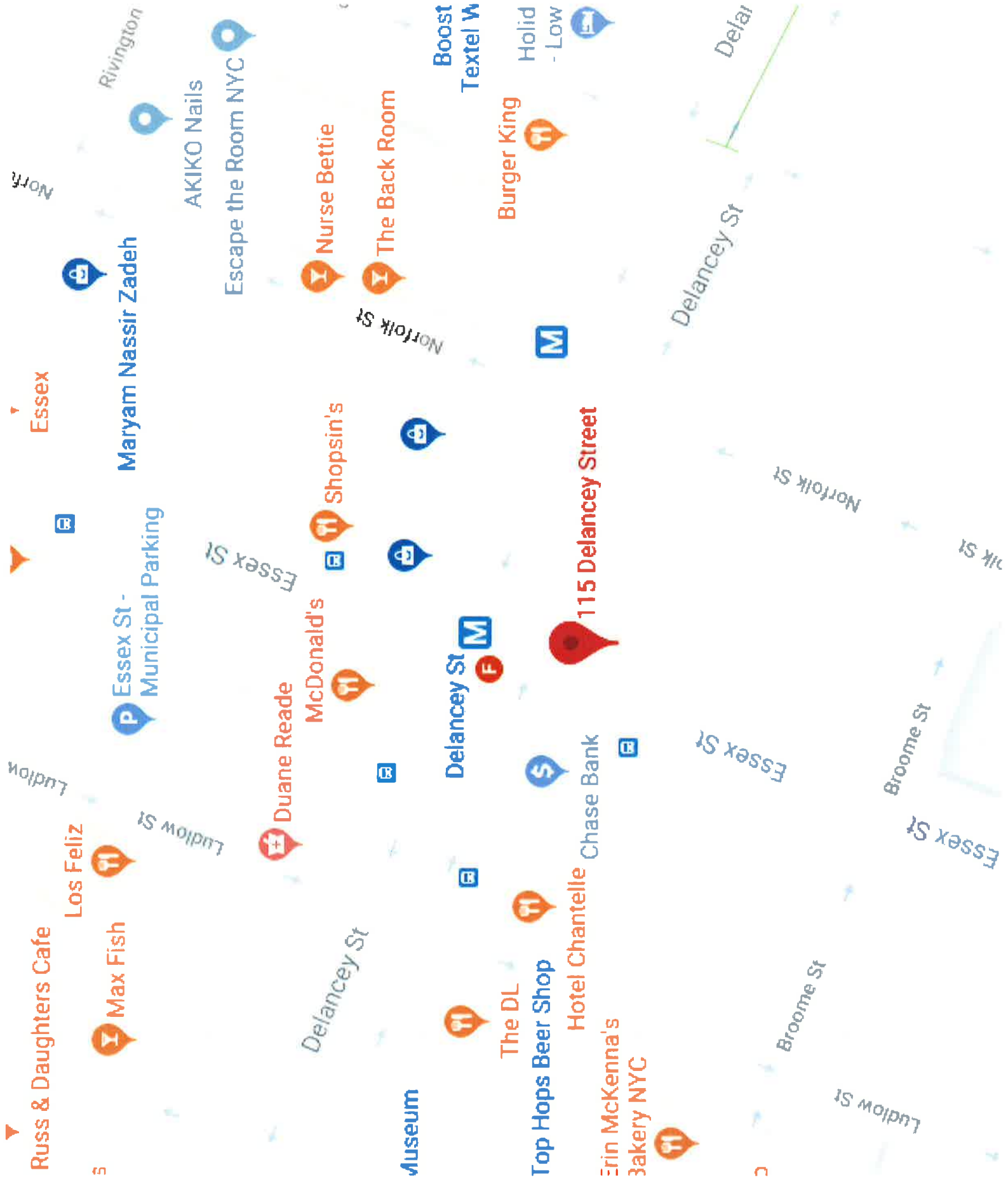
Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which 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.

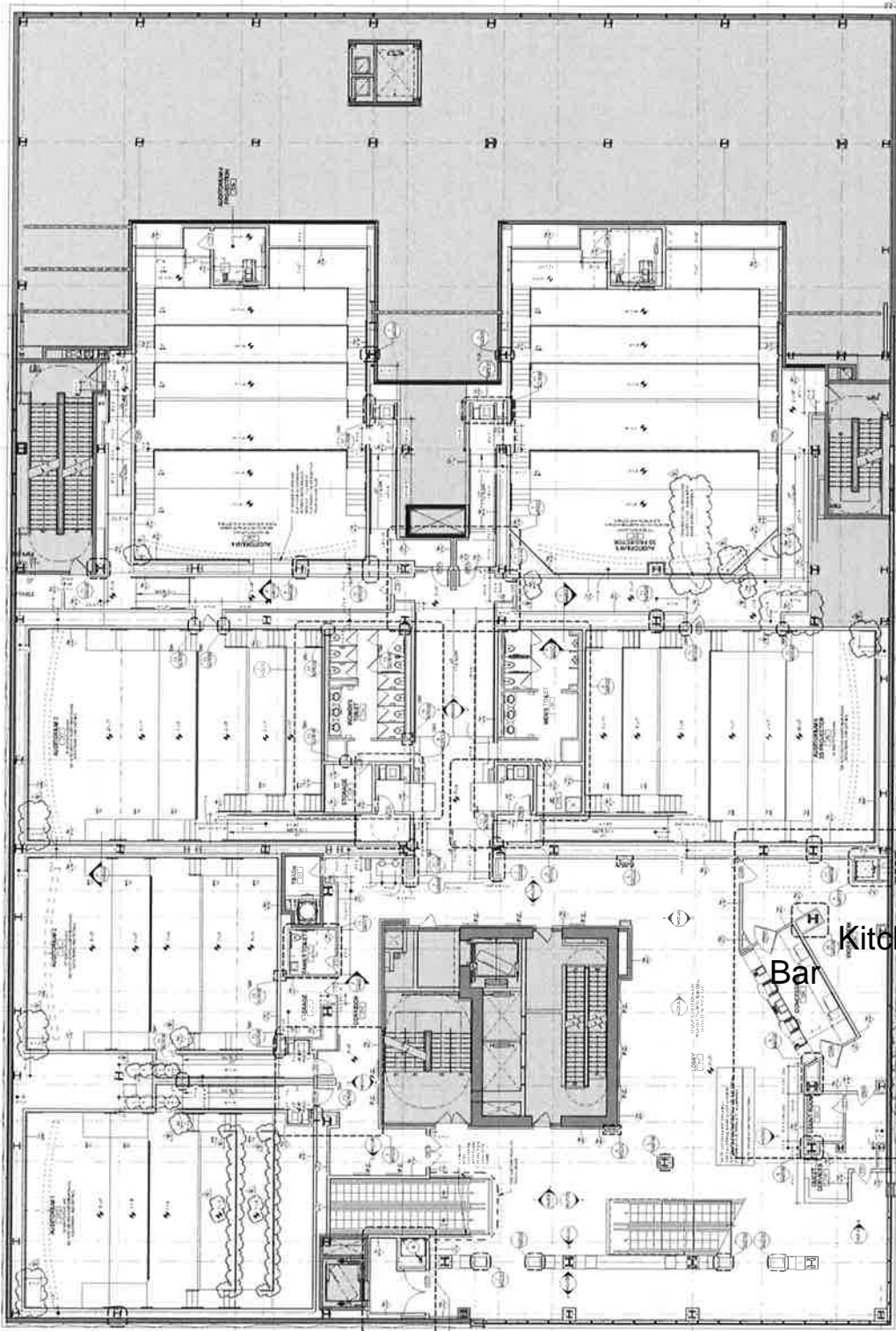
1. I will operate a full-service restaurant, specifically a (type of restaurant) Movie Theater
Movie Theater, with a kitchen open and serving food during all hours of operation OR I have less than full-service kitchen but will serve food all hours of operation.
2. I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
3. 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 _____.
4. I will play ambient recorded background music only.
5. I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
6. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7. I will not participate in pub crawls or have party buses come to my establishment.
8. I will not have a happy hour or drink specials with or without time restrictions OR I will have happy hour and it will end by _____.
9. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10. Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Exterior Photo - location currently under construction





NO.	DESCRIPTION	DATE
1	ISSUED FOR PERMIT	08/14/14
2	ISSUED FOR CONSTRUCTION	08/14/14
3	ISSUED FOR CONSTRUCTION	08/14/14
4	ISSUED FOR CONSTRUCTION	08/14/14
5	ISSUED FOR CONSTRUCTION	08/14/14
6	ISSUED FOR CONSTRUCTION	08/14/14
7	ISSUED FOR CONSTRUCTION	08/14/14
8	ISSUED FOR CONSTRUCTION	08/14/14
9	ISSUED FOR CONSTRUCTION	08/14/14
10	ISSUED FOR CONSTRUCTION	08/14/14

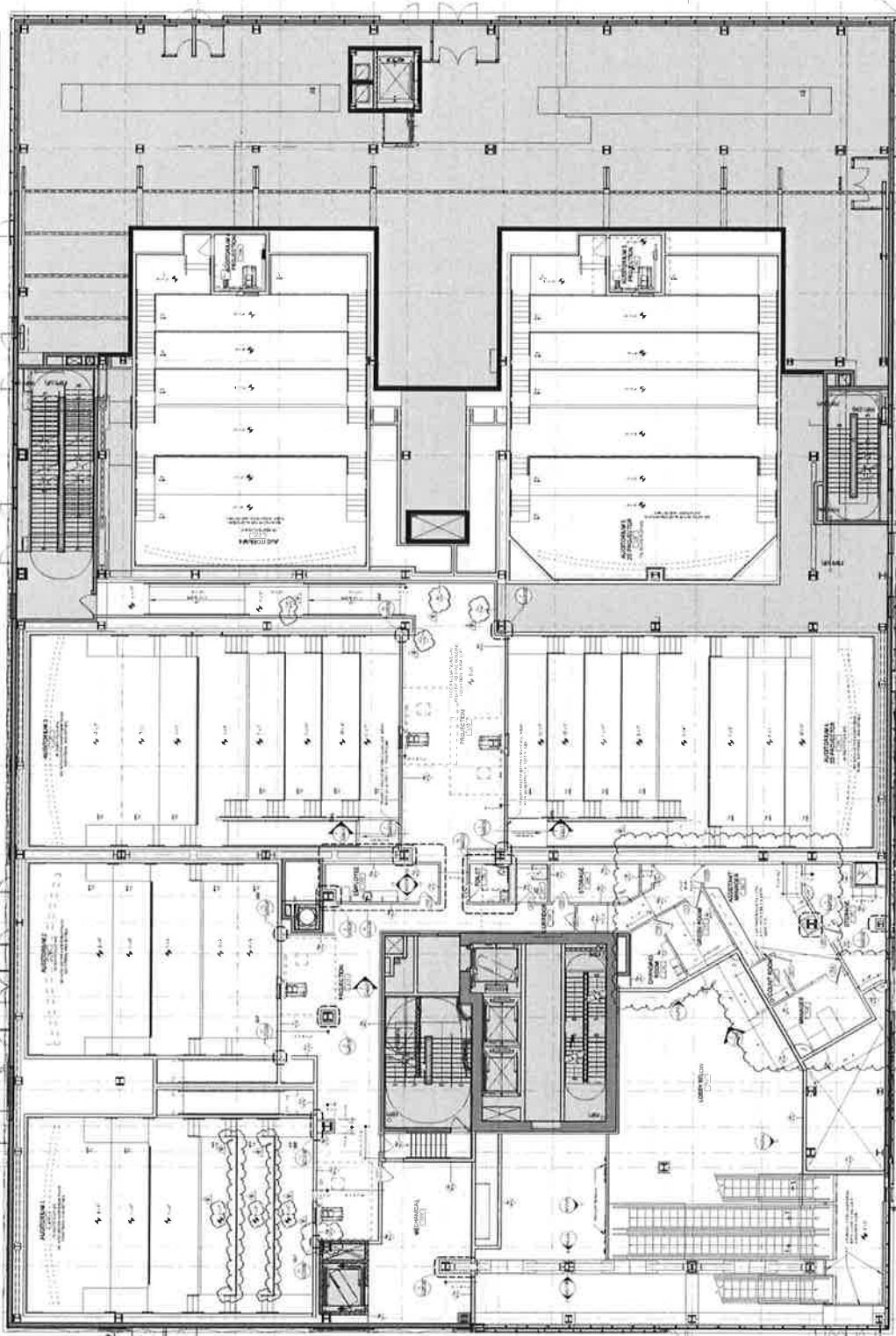


Bar
Kitchen

NO. OF SHEETS: 10
SHEET NO.: 02
DATE: 08/14/14

SECOND FLOOR PLAN
1/8" = 1'-0"

NO.	DESCRIPTION	DATE
1	ISSUED FOR PERMIT	08/14/13
2	ISSUED FOR CONSTRUCTION	08/14/13
3	ISSUED FOR CONSTRUCTION	08/14/13
4	ISSUED FOR CONSTRUCTION	08/14/13
5	ISSUED FOR CONSTRUCTION	08/14/13
6	ISSUED FOR CONSTRUCTION	08/14/13
7	ISSUED FOR CONSTRUCTION	08/14/13
8	ISSUED FOR CONSTRUCTION	08/14/13
9	ISSUED FOR CONSTRUCTION	08/14/13
10	ISSUED FOR CONSTRUCTION	08/14/13

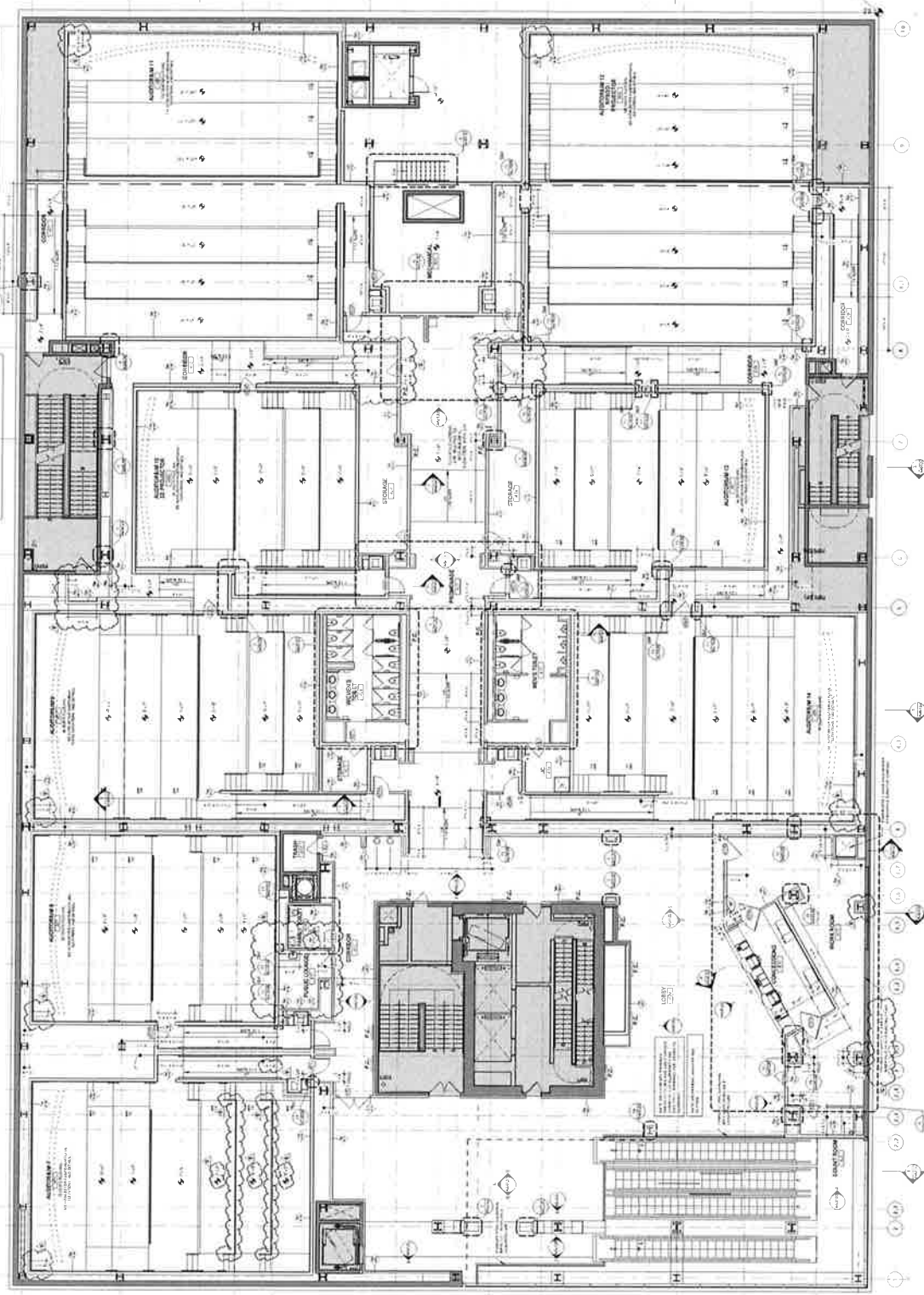


THIRD FLOOR PLAN
 1/8" = 1'-0"

DATE: 08/14/13
 DRAWN: [Name]
 CHECKED: [Name]

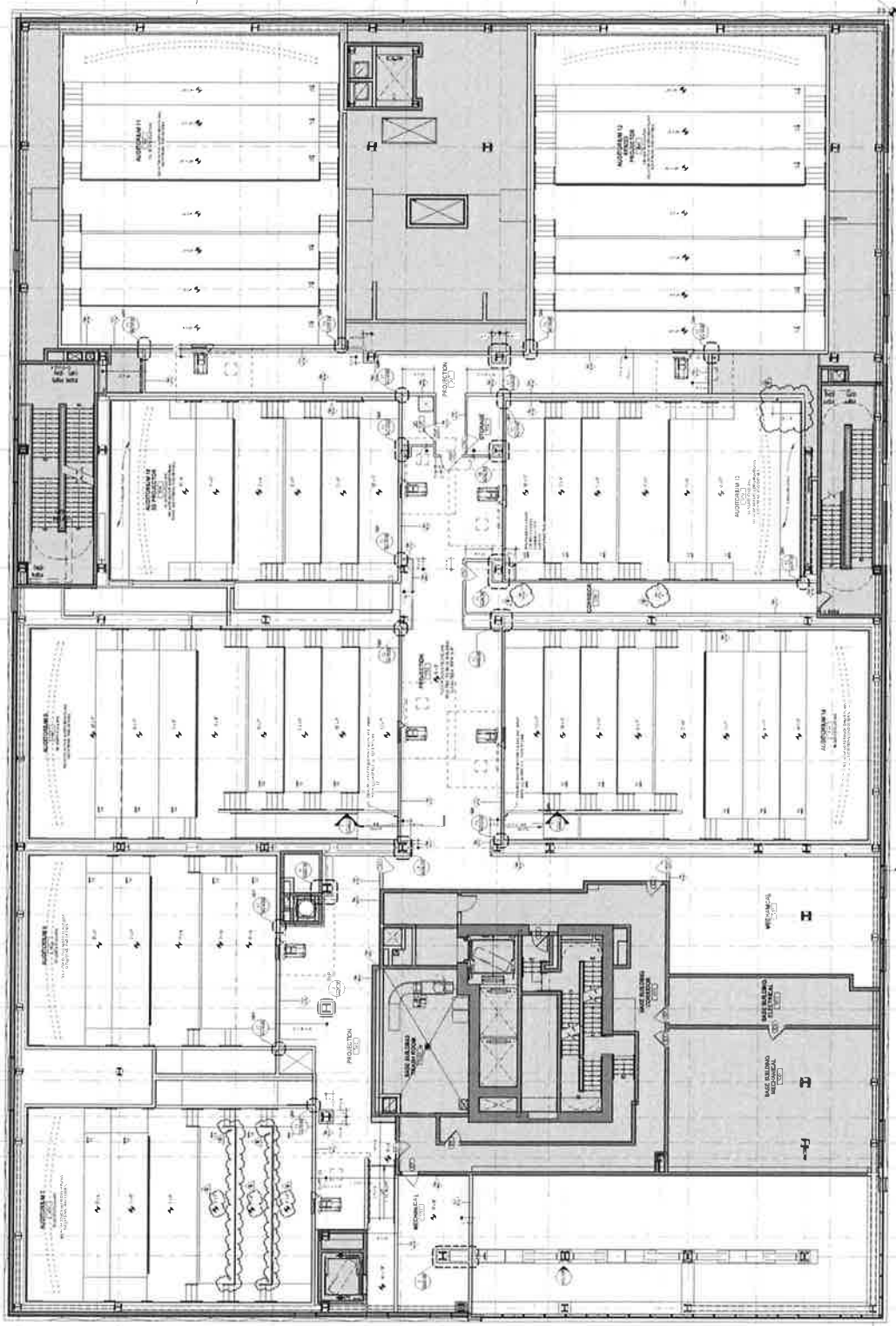
1. SEE ARCHITECT'S RECORD DRAWINGS FOR ALL DETAILS.
2. SEE ARCHITECT'S RECORD DRAWINGS FOR ALL DETAILS.
3. SEE ARCHITECT'S RECORD DRAWINGS FOR ALL DETAILS.

REVISIONS	
NO.	DESCRIPTION
1	ISSUED FOR PERMIT
2	ISSUED FOR PERMIT
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4	ISSUED FOR PERMIT
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49	ISSUED FOR PERMIT
50	ISSUED FOR PERMIT



FOURTH FLOOR PLAN
 1/8" = 1'-0"

GENERAL NOTES	
1.	SEE ARCHITECT'S MANUAL FOR GENERAL NOTES AND SPECIFICATIONS.
2.	ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE BUILDING CODES AND REGULATIONS.
3.	ALL MATERIALS AND METHODS OF CONSTRUCTION SHALL BE APPROVED BY THE ARCHITECT PRIOR TO INSTALLATION.
4.	PROTECT ALL EXISTING WORK AND ADJACENT AREAS FROM DAMAGE DURING CONSTRUCTION.
5.	MAINTAIN CLEAR ACCESS TO ALL EXITS AND COMMON AREAS AT ALL TIMES.
6.	INSTALL ALL WORK TO BE SHOWN ON THIS PLAN.
7.	VERIFY ALL DIMENSIONS AND CONDITIONS PRIOR TO COMMENCEMENT OF WORK.
8.	PROTECT ALL MECHANICAL, ELECTRICAL, AND PLUMBING SYSTEMS FROM DAMAGE.
9.	INSTALL ALL WORK TO BE SHOWN ON THIS PLAN.
10.	VERIFY ALL DIMENSIONS AND CONDITIONS PRIOR TO COMMENCEMENT OF WORK.



FIFTH FLOOR PLAN
 1/8" = 1'-0"

DATE: 08/14/2014
 DRAWN BY: JCRP
 CHECKED BY: JCRP

SAMPLE

STARTERS

Brew Pub Pretzel Sticks

with bavarian-style mustard & warm cheese

👉 \$7.99 · 90 Cal

Green Goddess Salad

spinach, tomatoes, cucumbers & mozzarella cheese; choice of balsamic vinaigrette, house ranch, or sriracha ranch dressing

👉 \$7.99 · 90 Cal

Loaded Nachos

choose steak, chicken or pulled pork topped with queso, diced tomatoes, jalapeños & bacon

👉 \$7.99 · 820-940 Cal



TOASTED SANDWICHES

All sandwiches, tacos & pizzas are served with kettle chips or side salad

Horseradish Steak & Cheese

steak, mozzarella cheese, spinach, diced tomatoes & horseradish sauce

👉 \$9.99 · 630-770 Cal

Hot n' Spicy BBQ Pork

spicy BBQ sauce, pulled pork, sweet n' spicy pickles & crispy onion strings

👉 \$9.99 · 650-790 Cal

Italian Bacon Chicken

grilled chicken, crumbled bacon, mozzarella cheese, diced tomatoes & basil

👉 \$9.99 · 510-650 Cal



STREET TACOS

Choose steak, chicken or pork for any tacos. Topped with spinach and diced tomatoes.

Korean BBQ

👉 \$9.99 · 830-970 Cal

Spicy BBQ BBQ

👉 \$9.99 · 700-840 Cal

Sriracha Ranch

👉 \$9.99 · 870-1010 Cal



STONEFIRE PIZZAS

Caprese

tomatoes, spinach, mozzarella & balsamic drizzle

👉 \$9.99 · 790-930 Cal

Cheese

mozzarella cheese & red sauce

👉 \$9.99 · 560-700 Cal

Chicken Pesto

grilled chicken, pesto sauce, olive oil & tomatoes

👉 \$9.99 · 1080-1220 Cal

Mango Habañero Chicken

grilled chicken, diced jalapeños, spicy mango BBQ sauce & mozzarella cheese

👉 \$9.99 · 690-830 Cal

Pepperoni Classico

pepperoni, mozzarella cheese & red sauce

👉 \$9.99 · 670-810



DESSERTS

**Buy any entree and receive \$2
OFF ANY DESSERT!**

Big Brûlée Cheesecake

with blueberry or strawberry real fruit topping or Ghirardelli chocolate or caramel sauce

👉 \$6.99 · 67-750 Cal

Molten Chocolate Lava Cake

rich chocolate iced cake filled with a molten dark chocolate truffle center, served warm

👉 \$6.99 · 560 Cal

Salted Caramel Crunch Cake

buttery vanilla-caramel cake, salted caramel crunch & creamy custard layers with a smooth caramel finish

👉 \$6.99 · 670 Cal



Licensed locations
within 500 ft.

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
PROLETARIAT V, INC	98 102 NORFOLK	190 ft
106 NORFOLK RESTAURANT, INC.	106 NORFOLK ST - SOUTH STORE	285 ft
106 NORFOLK STREET LLC	106 NORFOLK ST - NORTH STORE	285 ft
AMBER AVALON CORP, THE	92 LUDLOW STREET	300 ft
120 ESSEX MARKET LLC	120 ESSEX STREET	360 ft
93 LUDLOW ST INC	95 DELANCEY ST	385 ft
L E S RESTAURANT CORP	81 LUDLOW ST AKA 246 BROOME	425 ft
TENTH WARD LLC	115 ESSEX ST	465 ft
MPDRAW LLC	109 LUDLOW STREET	465 ft
BG BAR INC	113 LUDLOW ST	480 ft
HI DELANCEY RESTAURANT LLC	148-150 DELANCEY ST	495 ft