

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT		DOING BUSINESS AS (DBA)		
635 Catering, LLC		espace		
STREET ADDRESS		CROSS STREETS		
635 West 42 nd Street N.Y. 10036		11 th and 12 th Avenues		
OWNER	NAME:	SETH GREENBERG	ATTORNEY NAME: Terrence R. Flynn Jr.	
	PHONE:	646-283-2792	PHONE: (718) 945-1000	
	FAX:	212-967-7183	FAX: (718) 318-6162	
MANAGER	NAME:	SETH GREENBERG	LANDLORD NAME: Moinan Group	
	PHONE:	212-967-7003	PHONE: 212-808-4000	
	FAX:	212-967-7183	FAX:	
DESCRIPTION OF BUSINESS				
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Restaurant <input checked="" type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain): _____			
Method of Operation:	<input type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input checked="" type="radio"/> Other (Explain): <u>Catering Facility</u>			
License Type:	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
APPLICATION TYPE (check one)	<input type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input checked="" type="radio"/> Transfer	What is the prior license #?	11 92573	
		What is the expiration date on the prior license?	10-31-2015	
		Are you making any alterations or operational changes?	YES	NO
		If alterations or operational changes are being made, please attach the plans to this form.		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
Please describe the nature of the alterations and attach the plans				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	Varies weekly	Varies weekly	Varies weekly	Varies weekly	Varies weekly	Varies weekly	Varies weekly	Varies weekly	
	Music	Varies weekly	Varies weekly	"	"	"	"	"	"	
	Kitchen	Varies weekly	"	"	"	"	"	"	"	
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	460		N/A	N/A	N/A	N/A	0	0	0	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					(2)	34	57	2 FLOORS, 1 MAIN FLOOR FOR PUBLIC SPACE		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A	YES, AND ENTERTAINMENT CABARET		
Will applicant have bottle service?					YES	NO	N/A	NO YES, PRIVATE EVENTS ONLY		
Will you be hosting private parties and promotional events?					YES	NO	N/A	YES		
Will outside promoters be used?					YES	NO	N/A	YES		
Will the security plan submitted be implemented?					YES	NO	N/A	YES		
Will State certified security personnel be used?					YES	NO	N/A	YES		
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	N/A	YES		
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	N/A	NO		
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A	NO		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A	N/A		
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A	YES		
If you plan to have music, what type(s)?					BACKGROUND	LIVE MUSIC	DJ	YES		
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A	YES		
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	N/A	YES		
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.					YES	NO	N/A	YES		

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="radio"/> NO	N/A	NO
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	<input checked="" type="radio"/> N/A	N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	<input checked="" type="radio"/> N/A	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	<input checked="" type="radio"/> N/A	N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	<input checked="" type="radio"/> YES	NO	N/A	YES
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	<input checked="" type="radio"/> YES	NO	N/A	YES
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	<input checked="" type="radio"/> N/A	N/A

LOCATION & ZONING				
Primary Zoning District:		Overlay (If Applicable):		
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	N/A	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	N/A	
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="radio"/> YES	NO	N/A	500' Rule
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	NO	N/A	
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	NO	N/A	
Building Type	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
Adjacent Buildings	<input checked="" type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	#1			
	#2			
	#3			

ADDITIONAL INFORMATION (Applicant Use)

ADDITIONAL NOTES (Office Use Only)

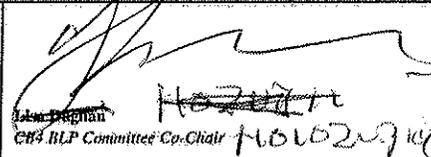
ADDITIONAL STIPULATIONS (Office Use Only)

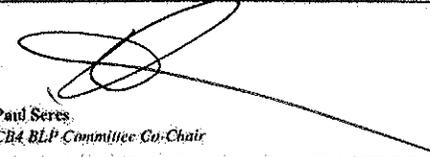
Manhattan Community Board 4 (MCB4) recommends:

Approval Denial unless all agreed to by applicant is part of the method of operation Denial

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Community Associate

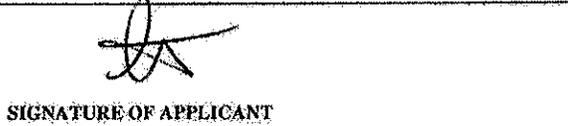

~~John Pagan~~ ~~HOZUR~~
CB4 BLP Committee Co-Chair


Paul Seres
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE →


SIGNATURE OF APPLICANT

DATE





SAMPLE DINNER MENU

SCHEDULE OF EVENTS

TO BE ADVISED

RECEPTION

PASSED BUTLER STYLE

HOT

- Marinated Steak on Garlic Toast
- Mini Croque Monsieur with Dijon Mustard
- Grilled Pizza Pita Bread, Gruyere, Prosciutto, Truffle Oil
- Vegetable Spring Rolls with Sweet Chili Sauce
- Grilled Shrimp with a Dona Isabelle Chili Sauce
- Chicken Satay with Thai Peanut Sauce
- Black and Blue Pita Pizza (Black Olives & Gorgonzola)
- Wild Mushroom Pizza
- Swedish Meatball
- Crab Cakes with Caramelized Corn Aioli
- Baby Lamb Chops Provençale
- Artichoke Gratin in Phyllo Pastry
- Chicken Croquettes
- Stuffed Mushrooms Filled with Vegetables
- Cocktail Franks in a Blanket with Mustard
- Mini Potato Pancakes with Crème Fraiche and Apple Sauce
- Caramelized Onion & Tomato Confit Tart

COLD

- Tarragon Scented Shrimp in a Phyllo Cup
- Carpaccio of Filet Mignon with Toasted Pignoli Nut Oil
- Tuna Tartare on a Wonton Crisp with Avocado Mousse
- Smoked Salmon on Cucumber Rounds with Crème Fraiche & Salmon Roe
- Pear Chips with Crumbled Roquefort & Spiced Walnuts
- Marinated Goat Cheese on Beet Chips
- Eggplant Caponata on Parmesan Crisps
- Bocconcini, Tomato and Basil on a Skewer
- Hamachi Escabeche on Scallion Pancakes
- Chive Blini with Caviar & Crème Fraiche
- American Caviar Beggars Purse
- Bresaola on a Lavash Cracker
- Marinated Salmon Canapes with Capers
- Cherry Tomatoes with Pesto and Pine Nuts
- Nuggets of Aged Parmigiano Reggiano
- Endive Leaf with Chevre
- Asparagus Spears Wrapped with Prosciutto di Parma

(please select 10 hors d'oeuvres passed butler style)

BUFFET OPTIONS

HOT

PASTA STATION

Cheese-Filled Tortellini with Pesto
Orchiette with Broccoli Rabe, Oil and Garlic
Penne alla Vodka
Grated Parmesan Cheese

FILET OF BEEF TAGLIATA

(sauce on the beef)
Carved at Buffet

CARVER

ROAST RACK OF LAMB

Carved at Buffet, Natural Sauce

CARVER

ROASTED VIRGINIA HAM

Carved at Buffet

CARVER

FRESH WHOLE HONEY-ROASTED TURKEY

Carved at the Buffet
Natural Sauce

CARVER

ASIAN STATION

Peking Duck, Hoisin Sauce and Scallion Pancake and Jullienne Scallions
Assorted Dim Sum, Pork or Vegetable Fried Rice
Chicken or Vegetable Pad Thai

COLD

SMOKED SALMON STATION

Carved at Buffet

Garniture of

Lemon, Capers, Chopped Onions, Chopped Egg

Minced Chives, Lemon Half in Gauze

Extra Virgin Olive Oil, Pepper Mill

Buckwheat Blinis, Brown Bread Tartines

CARVER

ANTIPASTO STATION

(to consist of all of the following)

Soppressata, Capocollo, Prosciutto and Carpaccio

Grilled Italian Vegetables and Roasted Peppers,

Marinated Olives and Mushrooms, Provolone, Boccconcini,

Chunks of Aged Parmigiano, Caprese Salad, Bruschetta,

Beans and Shrimp Salad, Seafood Salad with Lentils,

Avocado and Artichoke Salad with Shaved Parmesan,

Baby Artichokes alla Romana, Marinated Salmon, Tuna Tartare,

Asparagus Vinaigrette, Braised Endive in Red Wine, White Bean Salad,

Rotolini of Eggplant, Avocado and Cherry Tomato Salad

ADDITIONAL OPTIONS

ICED SHRIMP STATION

Pyramid of Fresh Jumbo Shrimp (U 10's)

In Iced Silver Bowls

Cocktail Sauce, Lemon Halves in Cheese Cloth

(Additional Charge of \$10.00 per Person)

SUSHI BY NIPPON

Complete with Nippon Chefs

Nigiri Sushi including Tuna, Yellow Tail, Smoked Salmon,

Eel, Shrimp, Fluke and Spanish Mackerel

Roll Sushi including Tuna Rolls, California Rolls, Spicy Tuna,

Salmon Avocado, Eel and Cucumber, Vegetable Rolls

(Additional charge of \$20.00 per person)

CAVIAR STATION

Beluga, Oscetra or American Caviar
Served with Blinis, Toast Points,
Minced Onions and Chives, Chopped Egg,
Crème Fraiche, Capers and Half Lemons in Cheese Cloth

(Charged as Consumed by the
Pound at Current Market Price)

Displayed in a Custom Ice Sculpture with Frozen Vodka - \$500.00

RAW BAR

Little Neck, Top Neck and
Cherry Stone Clams, Cotuit, Malapeque
Belon and Olympia Oysters
Cocktail Sauce, Oysterettes, Freshly Grated Horseradish
Lemon Halves in Cheese Cloth
Sauce Mignonette

(Additional charge of \$20.00 per person)

OYSTERMAN

Served from a Carved Iced Oyster Bar \$350.00

STONE CRAB STATION

Florida Stone Crabs
(in season)
(well cracked)
Mustard Sauce

(Additional charge of \$20.00 per person)

DINNER MENU
Rustic Sourdough Roll Passed

APPETIZERS
(Please select one)

- Salad of Italian Arugula
Shaved Parmigiano Reggiano, and Chianti Vinaigrette
OR
Caesar Salad
OR
Grilled Vegetable Terrine with Pesto and Goat Cheese
OR
Wild Mushroom Risotto
OR
Risotto Primavera
OR
Lobster and Asparagus Risotto
OR
Farfalle Pasta with Proscuitto, Peas and a Light Tomato Cream Sauce
OR
Grilled Artichoke, Wild Arugula, Frisee and Trumpet Royal Mushroom Salad
Pecorino and Aged Balsamic
OR
Yellowfin Tuna Sashimi with Citrus Infused Extra Virgin Olive Oil
OR
Scottish Smoked Salmon
On a Watercress Salad with a Single Malt Dressing
OR
Pumpkin Ravioli with Brown Butter, Citrus and Sage
OR
Wild Mushroom Ravioli
OR
Spinach and Cheese Ravioli with Fresh Tomato and Zucchini
OR
Grilled Peppered Shrimp Salad with Baby Lettuces
OR
Lobster and Avocado Salad
With Orange Supremes, Fennel Chip and Tabiko Served in a Cosmopolitan Glass
OR
Cold Lobster Salad with Haricots Verts and Lemon and Oil
OR
Seared Sea Scallop and Microgreen Salad
OR
String Bean and Goat Cheese Salad

MAIN COURSES
(Please select one)

Tournedo of Boeuf

Black Truffle Sauce, Mélange of Seasonal Vegetables, Dauphinoise Potatoes

OR

Aged Ribeye Steak

With Roasted Baby Potatoes and Green Peppercorn Bourbon Sauce

OR

Braised Short Ribs

With Roasted Carrots, Fingerlings and a Horseradish Sauce

OR

Stuffed Leg of Lamb

With Black Olives, Sundried Tomato, Rice Pilaf and Feta Cheese

OR

Herb Crusted Rack of Lamb

Natural Jus with Rosemary, Provençal Vegetables and Potatoes Gratin

(Additional charge of \$20.00 per person)

OR

Herb Crusted Roast Loin of Lamb

Natural Lamb Sauce, Flageolets Bretonne and Wild Rice with Toasted Pine Nuts and Currants

OR

Roast Veal Chop

With Morels (when in season), Haricot Vert and Baby Carrots, Garlic Whipped Potatoes

(Additional charge of \$20.00 per person)

OR

Roasted Chicken

With Slow-Roasted Tomatoes and Green Olives, Fresh Asparagus, Roasted Duchesse Potatoes

OR

Glazed Organic Chicken Breast with Peas and vanilla scented sweet potato puree

OR

Pistachio Dusted Cod

With a Ginger Kaffir Lime Sauce, Chanterelles, Spinach and Tomato Confit

OR

Slow Cooked Salmon with Pickled Beets and Ginger-Carrot Broth

OR

Steamed Bass with Sake Nage with Bok Choy and Shitake Mushrooms

OR

Pan Seared Sea Scallops

Riding a Crab Cake, Sweet Corn Chowder, Popcorn Shoots

OR

Grilled Filet of Grey Sole with Capers and Lemon Sauce

OR

Pan Seared Arctic Char

Cipollini Onion, Lentils Verte and Chianti Red Wine Reduction

DESSERTS

(Please select one)

Apple Tarte Tartin

Caramelized Apple Tart with Spiced Mascarpone Cream
And Crisp Apple Tuile

OR
Fuji Apple Financier
Crisp Apple Cake with Bourbon Reduction and Vanilla Ice Cream
OR
Chocolate Passion Fruit Parfait
Passion Fruit Gelee Citrus Syrup and Passion Sorbet
OR
Chocolate Lava Cake
Sweet Vanilla Cream and Vehrnona Chocolate Sauce
OR
Trio of Crème Brulee
Classic Vanilla, Espresso and Citrus
OR
Individual Tiramisu
Served in Cosmopolitan Glass
OR
Pear Financier
Served with Vanilla Ice Cream
OR
Lychee Pomegranate Fruit Salad
With Coconut Lemon Grass Broth and Tropical Sorbet
OR
Bananas Foster Sabayon
Rum Glazed Bananas and Peanut Butter Ice Cream
OR
Lemon Meringue Tart
Lemon Sorbet and Toasted Meringue
OR
Homemade Raspberry, Lemon and Peach Sorbets
With Fresh Raspberries, Blueberries, Blackberries and Strawberries in a Chocolate Shell

Pretzels Dipped in White, Milk and Dark Chocolates
Giant Driscoll Strawberries, dipped in Bittersweet Chocolate, stems on
Assorted Cookies

Standard Wedding Cake

Coffee, Tea, Brewed Decaffeinated

BEVERAGES:

During your event we will have several complete bars set up for the service of the following:

Chivas Regal, Dewars, Johnnie Walker Black, Macallan's 12 Year, Beefeater, Bombay Sapphire, Tanqueray Gin, Canadian Club, Jack Daniels, Jameson, Seagram's 7, Absolut, Belvedere, Finlandia, Ketel One, Stolichnaya, Grey Goose, Bacardi Light and Dark Rum, Meyers Rum, Captain Morgan's, Mount Gay Rum, Jose Cuervo Gold Tequila, Patron Silver Tequila, Knob Creek, Makers Mark, Dry and Sweet Vermouth, Triple Séc, Sour Apple Pucker, Orange Juice, Grapefruit Juice, Cranberry Juice, Bloody Mary Mix,

the

Pineapple Juice, Sour Mix, Roses Lime Juice, Amstel Light, Heineken, Bass Ale, Budweiser, Bud Light, Anheuser Select, O'Doul's, Mineral Water, Coke, Diet Coke, Ginger Ale, Sprite, Red and White Wine

Bombay
Ale,
Coke,
Tequila,
le Sec,
y Mix,

CORDIAL BAR:

Courvoisier VS, Remy Martin VSOP, Hennessy VS, Amaretto di Saronno, Bailey's, Campari, Chambord, Cointreau, Drambuie, Dry Sack, Fernet Branca, Fonseca Port, Taylor Fladgate Port, Frangelico, Godiva, Grand Marnier, Kahlua, Romana Black, Sambuca Romana, Peter Herring, Poire William, Framboise, Delamein Pale Dry, Midori, Cassis

Bars will remain open for complete beverage service; waiters are to take drink orders throughout the evening

SET UP:

Per diagram

LINEN:

Ivory or White Linens

the

FLOWERS:

We suggest Atlas Floral Decorators at 212-707-355

Bombay
Ale,
Coke,
Tequila,
le Sec,

CANDLES:

Teller Walls and Cocktail Reception by Capitale

Tequila,
le Sec,
y Mix,

MUSIC:

We suggest Hank Lane Music at 516-626-8300

Bailey's,
Port,
Jack,
ry,

PHOTOGRAPHY:

We suggest Sarah Merians at 212-633-0502

VALET PARKING:

We suggest Advanced Parking Concepts at 973-857-2008

NEARBY GARAGES:

Park-In Auto (212-966-1186)

SOUND/STAGE & LIGHTING:

BML; Contact Geoff Fraize (212-334-5500 x109) **EXCLUSIVE VENDOR**

ers

COAT CHECK ATTENDANTS:

Included - by Capitale

LOUNGE ATTENDANTS:

Included - by Capitale

the

FINAL GUARANTEE:

No later than seventy-two (72) hours in advance of the day of the event, patron agrees to specify in writing to the establishment the exact number of guests that will be in attendance. This number of guests will then be your final guarantee for which you will be charged. Should a greater number than the final guarantee attends, the charge will be based on the actual number of guests attending the event. In the event patron does not specify the number of guests within the timeframe specified in this section, establishment shall determine the final guarantee in its discretion.

Bombay
Ale,
Coke,
Tequila,
le Sec,

y Mix,
Bailey's,
Port,
Jack,
ry,

Bailey's,
Port,
Jack,
ry,

OVERTIME:

Over 5 hours from the start of contracted reception time, overtime of \$25.00 per person per hour plus 22% service charge and 8.375% NYC tax will be charged, based on minimum guaranteed attendance or actual number of guests attending the event, whichever is greater.

Bailey's,
Port,
Jack,
ry,

Bailey's,
Port,
Jack,
ry,

at

Bombay
Ale,
Coke,

FOOD AND BEVERAGE: Price based upon number of guests guaranteed and date of event
SERVICE CHARGE: 22%
CITY SALES TAX: 8.375%
DEPOSIT: \$20,000.00 is required; We do not hold rooms on a tentative basis

SAMPLE WEDDING MENU

SCHEDULE OF EVENTS TO BE ADVISED

IN BRIDAL SUITE – TIME TBD
ASSORTED TEA SANDWICHES
ASSORTED FRESH FRUIT
FRUIT JUICE, SOFT DRINKS, MINERAL WATERS
COFFEE, TEA, BREWED DECAFFEINATED

RECEPTION

PASSED BUTLER STYLE

HOT

MARINATED STEAK ON GARLIC TOAST
MINI CROQUE MONSIEUR WITH DIJON MUSTARD
GRILLED PIZZA PITA BREAD, GRUYERE, PROSCIUTTO, TRUFFLE OIL
VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE
GRILLED SHRIMP WITH A DONA ISABELLE CHILI SAUCE
CHICKEN SATAY WITH THAI PEANUT SAUCE
BLACK AND BLUE PITA PIZZA (BLACK OLIVES & GORGONZOLA)
WILD MUSHROOM PIZZA
SWEDISH MEATBALL
CRAB CAKES WITH CARAMELIZED CORN AIOLI
BABY LAMB CHOPS PROVENÇALE
ARTICHOKE GRATIN IN PHYLLO PASTRY
CHICKEN CROQUETTES
STUFFED MUSHROOMS FILLED WITH VEGETABLES
COCKTAIL FRANKS IN A BLANKET WITH MUSTARD
MINI POTATO PANCAKES WITH CRÈME FRAICHE AND APPLE SAUCE
CARAMELIZED ONION & TOMATO CONFIT TART

COLD

TARRAGON SCENTED SHRIMP IN A PHYLLO CUP
CARPACCIO OF FILET MIGNON WITH TOASTED PIGNOLI NUT OIL
TUNA TARTARE ON A WONTON CRISP WITH AVOCADO MOUSSE
SMOKED SALMON ON CUCUMBER ROUNDS WITH CRÈME FRAICHE & SALMON ROE
PEAR CHIPS WITH CRUMBLER ROQUEFORT & SPICED WALNUTS
MARINATED GOAT CHEESE ON BEET CHIPS
EGGPLANT CAPONATA ON PARMESAN CRISPS
BOCCONCINI, TOMATO AND BASIL ON A SKEWER
HAMACHI ESCABECHE ON SCALLION PANCAKES
CHIVE BLINI WITH CAVIAR & CRÈME FRAICHE
AMERICAN CAVIAR BEGGARS PURSE
BRESAOLA ON A LAVASH CRACKER
MARINATED SALMON CANAPÉS WITH CAPERS
CHERRY TOMATOES WITH PESTO AND PINE NUTS
NUGGETS OF AGED PARMIGIANO REGGIANO
ENDIVE LEAF WITH CHEVRE
ASPARAGUS SPEARS WRAPPED WITH PROSCIUTTO DI PARMA

(PLEASE SELECT 10 HORS D'OEUVRES PASSED BUTLER STYLE)

BUFFET OPTIONS

HOT

PASTA STATION

CHEESE-FILLED TORTELLINI WITH PESTO
ORICHETTE WITH BROCCOLI RABE, OIL AND GARLIC
PENNE ALLA VODKA
GRATED PARMESAN CHEESE

FILET OF BEEF TAGLIATA
(SAUCE ON THE BEEF)
CARVED AT BUFFET

CARVER

ROAST RACK OF LAMB
CARVED AT BUFFET, NATURAL SAUCE

CARVER

FRESH WHOLE HONEY-ROASTED TURKEY
CARVED AT THE BUFFET
NATURAL SAUCE

CARVER

ASIAN STATION

PEKING DUCK, HOISIN SAUCE AND SCALLION PANCAKE AND JULLIENNE SCALLIONS
ASSORTED DIM SUM, PORK OR VEGETABLE FRIED RICE
CHICKEN OR VEGETABLE PAD THAI

SMOKED SALMON STATION
CARVED AT BUFFET

GARNITURE OF
LEMON, CAPERS, CHOPPED ONIONS, CHOPPED EGG
MINCED CHIVES, LEMON HALF IN GAUZE
EXTRA VIRGIN OLIVE OIL, PEPPER MILL
BUCKWHEAT BLINIS, BROWN BREAD TARTINES

CARVER

ANTIPASTO STATION
(TO CONSIST OF ALL OF THE FOLLOWING)

SOPPRESSATA, CAPOCOLLA, PROSCIUTTO AND CARPACCIO
GRILLED ITALIAN VEGETABLES AND ROASTED PEPPERS,
MARINATED OLIVES AND MUSHROOMS, PROVOLONE, BOCCONCINI,
CHUNKS OF AGED PARMIGIANO, CAPRESE SALAD, BRUSCHETTA,
BEANS AND SHRIMP SALAD, SEAFOOD SALAD WITH LENTILS,
AVOCADO AND ARTICHOKE SALAD WITH SHAVED PARMESAN,
BABY ARTICHOKE ALLA ROMANA, MARINATED SALMON, TUNA TARTARE,
ASPARAGUS VINAIGRETTE, BRAISED ENDIVE IN RED WINE, WHITE BEAN SALAD,
ROTOLINI OF EGGPLANT, AVOCADO AND CHERRY TOMATO SALAD

ADDITIONAL OPTIONS

ICED SHRIMP STATION

PYRAMID OF FRESH JUMBO SHRIMP (U 10's)
IN ICED SILVER BOWLS
COCKTAIL SAUCE, LEMON HALVES IN CHEESE CLOTH
(ADDITIONAL CHARGE OF \$10.00 PER PERSON)

SUSHI BAR

COMPLETE WITH SUSHI CHEFS AND ATTENDANTS

NIGIRI SUSHI INCLUDING TUNA, YELLOW TAIL, SMOKED SALMON,
EEL, SHRIMP, FLUKE AND SPANISH MACKEREL

ROLL SUSHI INCLUDING TUNA ROLLS, CALIFORNIA ROLLS, SPICY TUNA,
SALMON AVOCADO, EEL AND CUCUMBER, VEGETABLE ROLLS

(ADDITIONAL CHARGE OF \$20.00 PER PERSON)

CAVIAR STATION

BELUGA, OSCETRA OR AMERICAN CAVIAR
SERVED WITH BLINIS, TOAST POINTS,
MINCED ONIONS AND CHIVES, CHOPPED EGG,
CRÈME FRAICHE, CAPERS AND HALF LEMONS IN CHEESE CLOTH

(CHARGED AS CONSUMED BY THE
POUND AT CURRENT MARKET PRICE)

DISPLAYED IN A CUSTOM ICE SCULPTURE WITH FROZEN VODKA - \$500.00

RAW BAR

LITTLE NECK, TOP NECK AND
CHERRY STONE CLAMS, COTUIT, MALAPEQUE
BELON AND OLYMPIA OYSTERS
COCKTAIL SAUCE, OYSTERETTES, FRESHLY GRATED HORSERADISH
LEMON HALVES IN CHEESE CLOTH
SAUCE MIGNONETTE

OYSTERMAN

(ADDITIONAL CHARGE OF \$20.00 PER PERSON)

SERVED FROM A CARVED ICED OYSTER BAR \$350.00

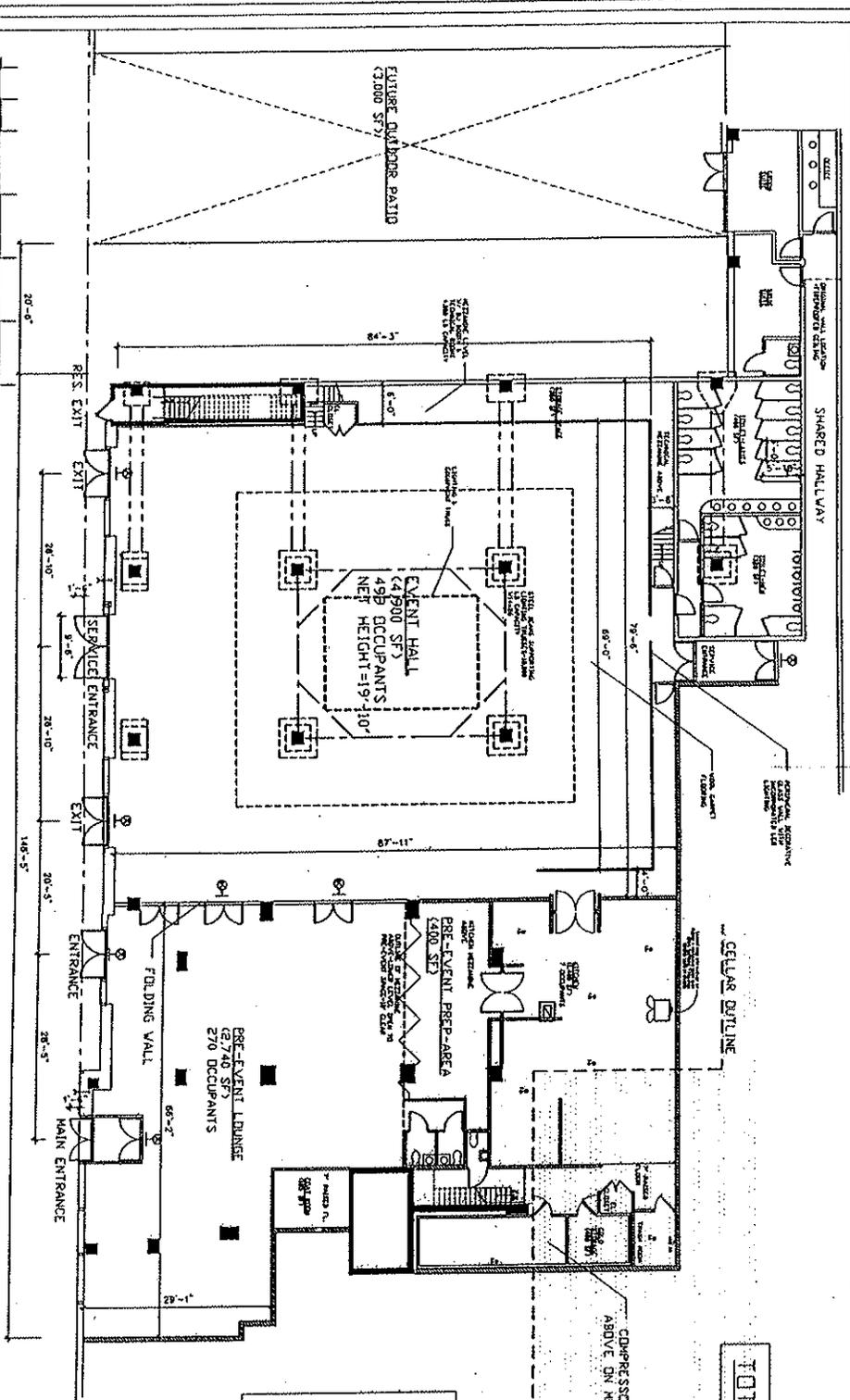
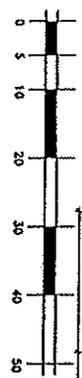
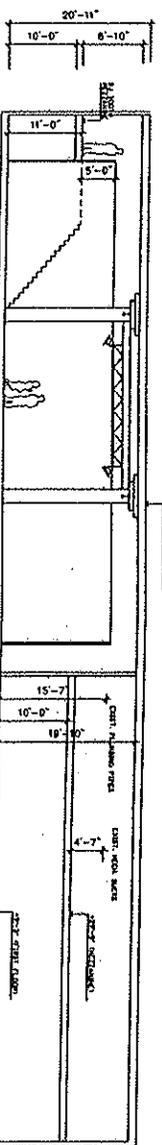
STONE CRAB STATION

FLORIDA STONE CRABS
(IN SEASON)
(WELL CRACKED)
MUSTARD SAUCE

(ADDITIONAL CHARGE OF \$20.00 PER PERSON)

ATELIER BANQUET HALL

SECTION



TOTAL AREA: 13,550 SF

TOILET CALCULATIONS:
 As per NYC Building Code, Table 16-5 of RS:
 Places of Assembly other than Places of worship:
 Number of proposed persons: 499
 total
 sex - required 5 water closets for each
 - proposed 9 for women & 4 for men
 - 4 urinals
 Lavatories: 3 required, 9 proposed

PRELIMINARY LAYOUT

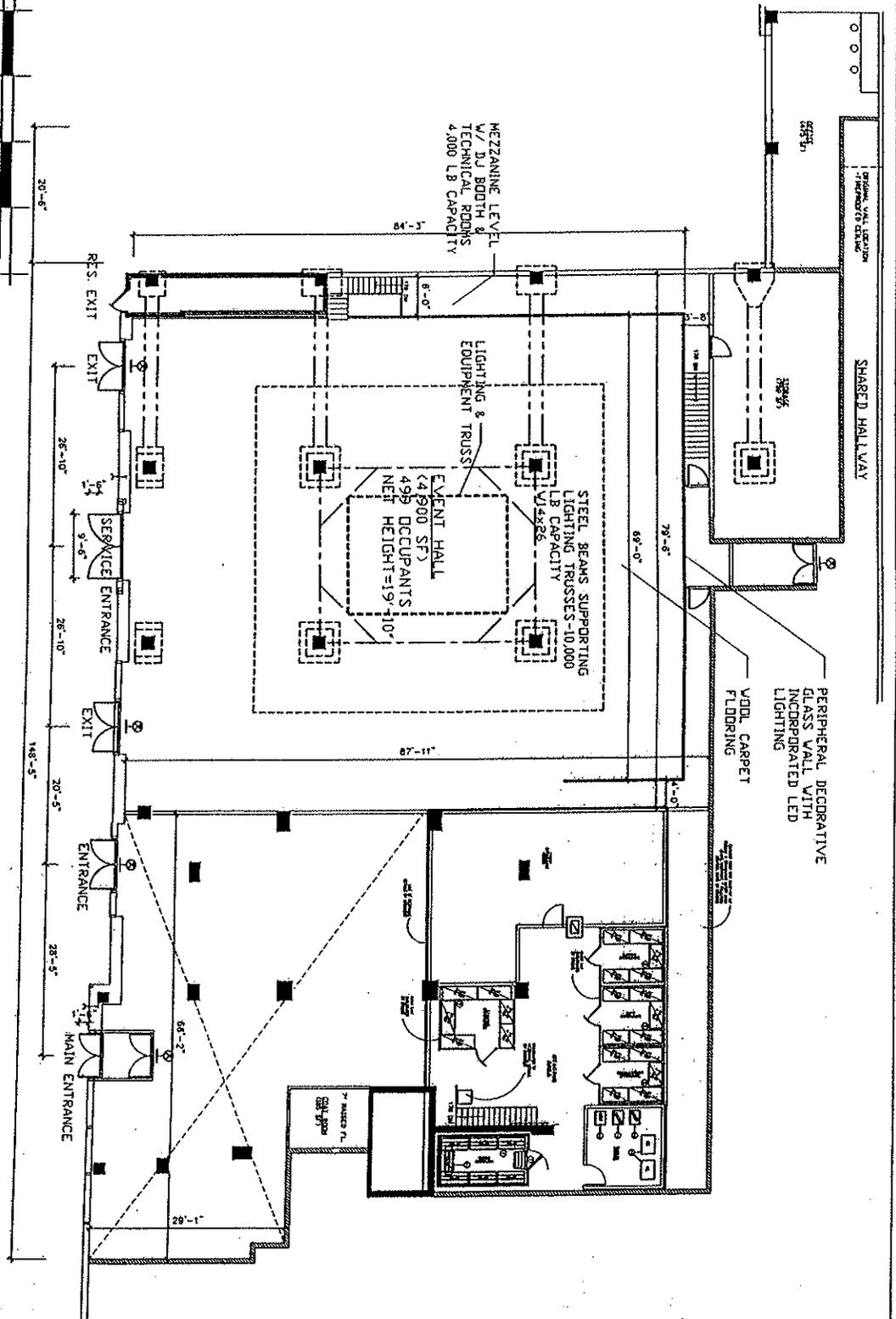
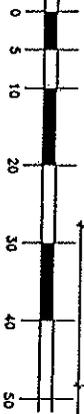


UPDATED 22 JAN '07

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ATELIER BANQUET HALL

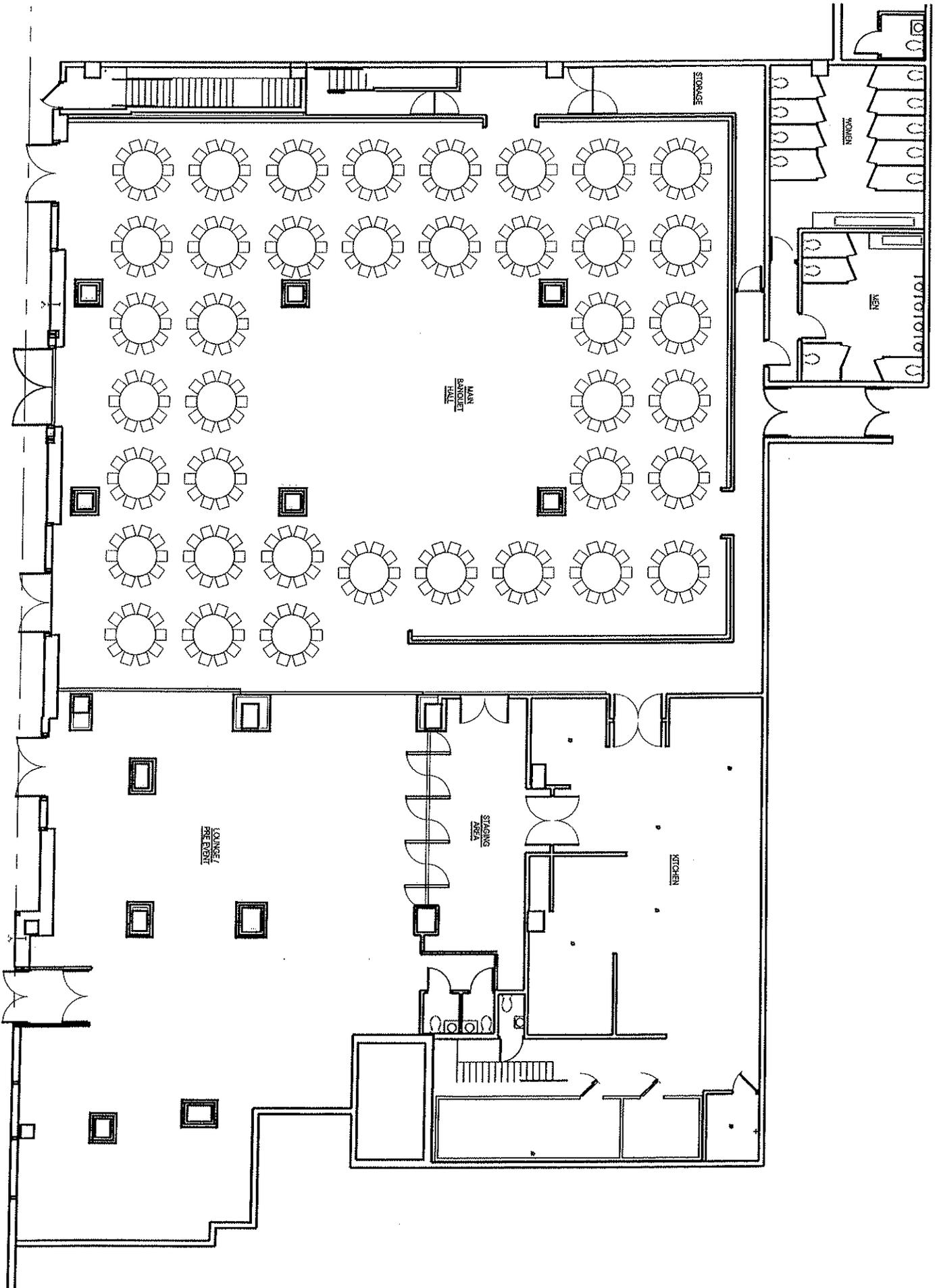
MEZZANINE LEVEL



NO.	DATE	BY	CHKD.

MEZZANINE LEVEL





ACOUSTILOG^{INC.}

19 Mercer Street, NY, NY 10013 (212) 925-1365 Fax: (212) 966-4216 www.acoustilog.com

03/30/07

Ms. Claudia Baricevic
RE: Capitale Ventures I LLC, Atelier, 635 West 42nd Street

Dear Ms. Baricevic,

Thank you for allowing me to participate on this project.

You have requested a proposal from me to provide acoustic consultation services and to recommend soundproofing for your new catering facility.

I recommend you go to my website - www.acoustilog.com and check Bars, Clubs and Restaurants and Frequently Asked Questions.

When you are ready for an inspection, call me and I will provide you with a proposal.

Yours Truly,



Alan Fierstein
President
af1@acoustilog.com

All readings re: .0002 microbar, ANSI S1-1984. Readings taken with Ivie IE-30A 1/3, 1/1 Octave Analyzer/Sound Level Meter, Bruel & Kjaer 2260 Analyzer, Bruel & Kjaer 4135, 4145, or 4165 Microphone, Acoustilog 232A Reverberation Timer. Calibrated to Bruel & Kjaer 4230 Sound Source.

Capitale Ventures I, LLC

**635 West 42nd Street
New York, NY**

**Security Plan
April 2007**

Daytime Hours

During regular daytime / office operations, a licensed security / fire guard (herein SFG) will be in attendance.

- SFG will open and close the facility.
- SFG shall monitor all employees, guests and vendors entering and exiting the building.

Event Hours

During events the SFG will interact with

1. the Security Company and 2. the Fire Guards
- Capitale Ventures I, LLC has contracted Mike Zimet Enterprises, Inc (herein Zimet), as its exclusive security company. They are bonded and licensed by the State of New York.
 - The SFG, Zimet and all fire guards will report to Capitale Ventures I, LLC's Director of Operations.
 - Zimet will create security plans for each event. These events will consist of weddings, bar and bat mitzahs, fundraisers, corporate launches, etc.
 - All events will have a minimum of 3 licensed security / fire guards monitoring the 3 egress locations.
 - On a weekly basis Capitale Ventures I, LLC shall forward to the local precinct via email or fax a schedule of upcoming events which will contain information on hours of operation, # of guests expected and any other relevant information pertaining to a particular event.
 - Any event which requires special permits (sidewalk use for outside tenting, red carpet, limo lane, etc.) will be applied for and managed by Zimet.
 - Capitale Ventures I, LLC will conduct routine meetings with its Director of Operations and the Precinct's Community Affairs Officer to ensure a successful and cohesive working relationship.

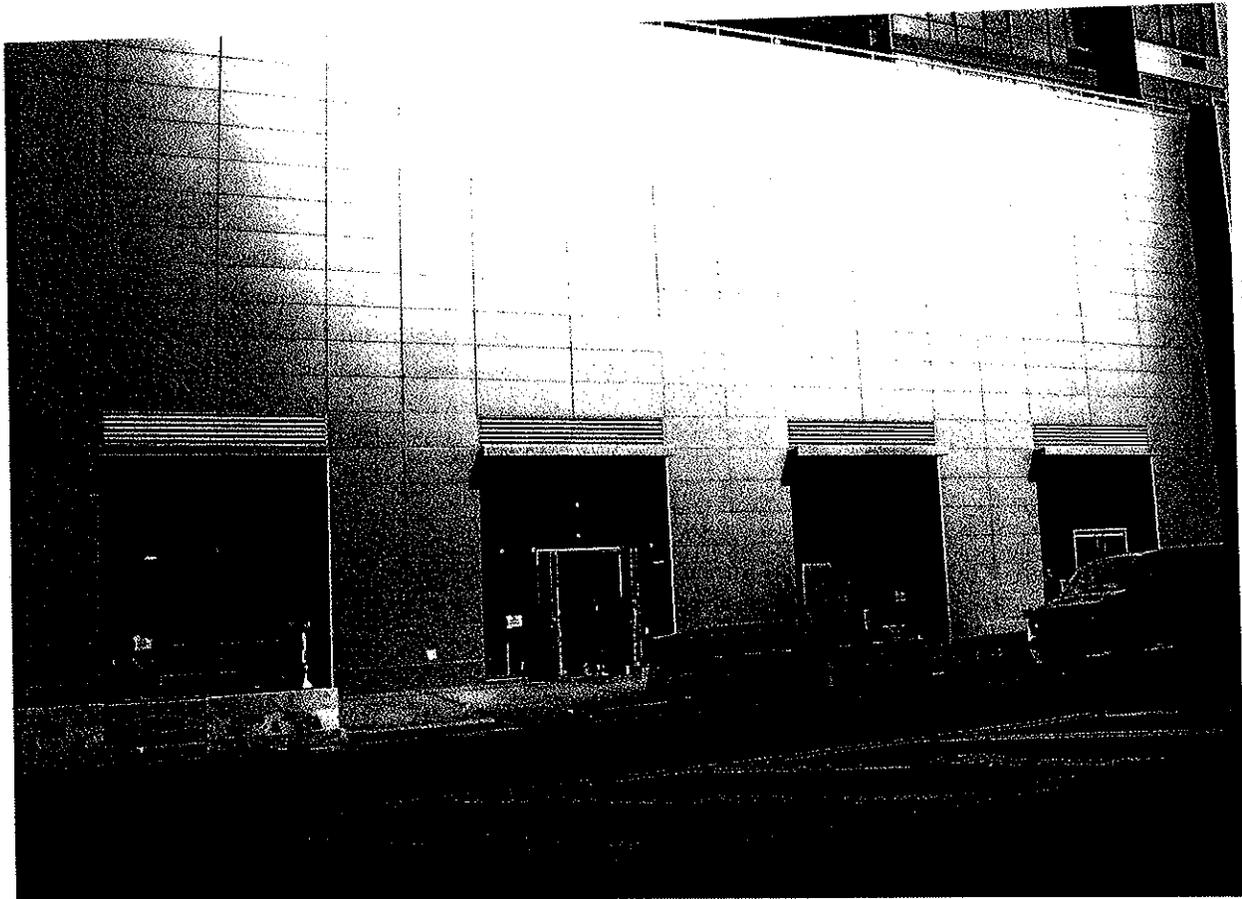
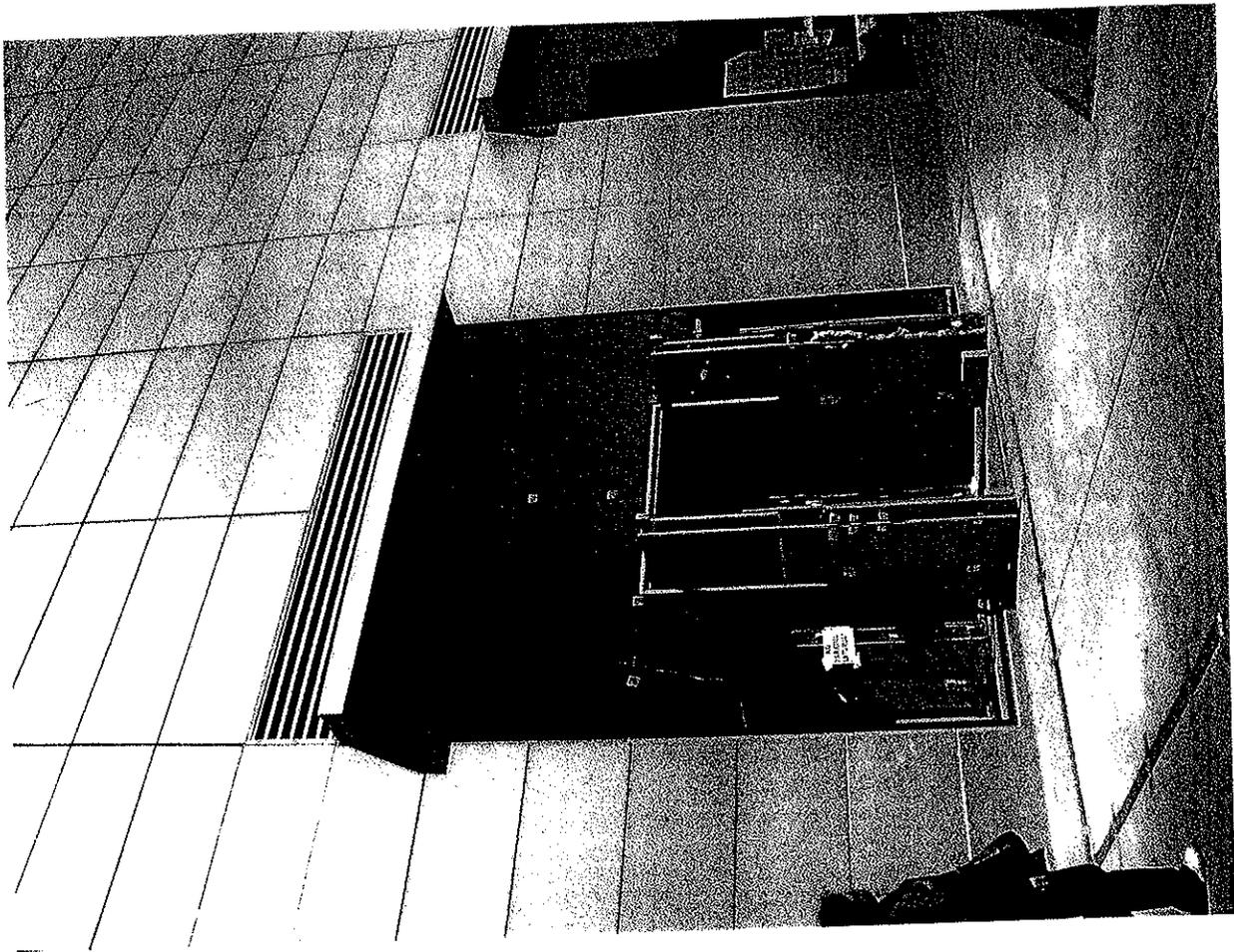
Capitale Ventures I, LLC

**635 West 42nd Street
New York, NY**

**Traffic Management Plan
April 2007**

Each night Capitale Ventures I, LLC's facility is conducting an event, a designated "traffic manager" will be stationed in front of the facility.

- The traffic manager will be easily identified with a proper uniform and will carry a flashlight and whistle.
- The traffic manager will assist guests, limosines, car services and taxi cabs in the dropping off and picking up of passengers.
- The traffic manager will insist that limosines, car services, and taxi cabs drop off guests in an organized manner and that passengers exit curbside.
- The traffic manager will assist guests in obtaining taxi cabs upon exit.
- The traffic manager will direct guests arriving in cars to the nearest parking lot (TBD).
- When a valet company has been hired by a client, the traffic manager will interact with the valet attendants to ensure public safety and organization with free flow of taxi cabs and valet pick-ups and drop-offs.
- The traffic manager will file internal reports as deemed necessary and respond to any occurrences or incidents where the NYPD are needed.
- The traffic manager will report all incidents to the Capitale Ventures I, LLC's Director of Operations.
- Capitale Ventures I, LLC will conduct routine meetings with our Director of Operations and the Precinct's Community Affairs Officer to ensure a successful and cohesive working relationship.



Proximity Report for Location:

January 13, 2014

635 W 42ND ST, New York, 10036

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
GRAND CRU WINE & SPIRITS INC	560 11TH AVE	305 ft
42 & 10TH SPIRITS LTD	507 W 42ND STREET	1045 ft
GRACE WINE & SPIRITS INC	610 10TH AVENUE	1310 ft
ODYSSEY WINE & SPIRITS INC	490 10TH AVE	1705 ft
589 NINTH AVENUE CORP	589 9TH AVENUE	2080 ft
ADRIATIC WINE & LIQUOR LLC	714 10TH AVENUE	2200 ft
NINTH AVENUE VINTNER LTD	669 9TH AVENUE	2360 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

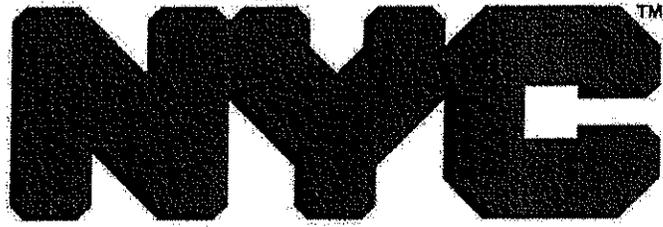
Name	Address	Approx. Distance
CAPITALE VENTURES I LLC	635 W 42ND STREET	20 ft
LUCKY STRIKE MANHATTAN LLC	624 660 W 42ND STREET	240 ft
LJJ FOOD CORP	572 11TH AVE	420 ft
589 11TH TAVERN INC	589 11TH AVE	605 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
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Unmapped licenses within zipcode of report location

Name	Address
CLONMEL RESTAURANT CORP	W 44TH ST BLDG 557 12TH AVE
RAPER LLC	MTRPLTN OPR HOUSE AKA 1540 BWY
WORLD YACHT LLC	41ST ST AT THE HUDSON RIVER



Buildings

PLACE OF ASSEMBLY CERTIFICATE OF OPERATION

Certificate Number: 104636510

Borough: MANHATTAN

Premises Address: 635 W 42 ST

Block/Lot: 1090 / 7501

Issued On: 05/07/2013

BIN: 1087539

Related NB/A1 Job No: 103977181

Name of Establishment: ATELIER

Floors: 001

Occupancy Classification and Description:

Number of Persons

A-2 EATING OR DRINKING ESTABLISHMENT Not a cabaret

460

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0

This certificate authorizes occupancy of the premises as a place of assembly for one year after its issuance, and thereafter, only for periods of time during which there is in effect a New York City Fire Department place of assembly permit, unless suspended, revoked, or superseded. This certificate is subject to the strict observance of the laws, rules and regulations enacted for the protection of the public in such places of assembly. Approved seating plans must be kept on premises at all times.

Borough Commissioner:

Commissioner:

MUST BE POSTED CONSPICUOUSLY AT ALL TIMES



City of Chicago
Department of Public Works
Office of the City Engineer

PUBLIC NOTICE

Application for License for Temporary Construction
of Structure for 30 Days or Less

635 Catering LLC

d/b/a Espape

826 W. 42nd Street

Application No. 10000000000000000000

Expires

DATE

TIME

BY

FOR

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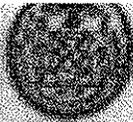
FOR

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MANHATTAN COMMUNITY BOARD No. 4
100 West 42nd Street, 20th Floor, New York, NY 10018
Tel: 212-738-4338 Fax: 212-647-9612
www.nyc.gov/m34

CHUCK J. JOHNSON
Chair

ROBERT L. BERNARDINI, JR., ESQ.
Council Member

PUBLIC NOTICE

Business Licenses and Permits Committee
will discuss an application submitted by

**635 Catering, LLC
d/b/a Espace
635 W. 42nd Street**

A transfer application for an On-Premise Liquor
License

DATE:	Tuesday, January 14, 2013
TIME:	6:30 PM
PLACE:	Intercontinental NY Time Square - 300 West 44 th Street

We invite you to attend this meeting and give your comments on this application.
Additionally, you may mail, fax or email us at the address listed above.
For more information, please call 212-738-4338.