

## THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
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Gigi Li, Board Chair

Susan Stetzer, District Manager

## Community Board 3 Liquor License Application Questionnaire

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

Please bring the following items to the meeting:

00	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.				
0	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 your proposed location. Petition must give proposed hours and method of operation, For				
_	example: restaurant, sports bar, combination restaurant/bar. (petition provided)				
	Letter of notice of proposed business to block or tenant association if one exists. E-mail the CB3 office at info@cb3manhattan.org for help to find block associations.				
	_ ,				
	If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.				
Chec	ck which you are applying for:				
	new liquor license  alteration of an existing liquor license  corporate change				
	•				
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.					
Туре	e of license: Is location currently licensed? □ Yes □ No				
If alt	eration, describe nature of alteration:				
Prev	rious or current use of the location:				
Corp	poration and trade name of current license:				
APPLICANT: Name of applicant and all principals: DCB Deloncey Corp					
	Cristin Vincento				
Trad	le name (DBA): 7.30.				
Premise address and cross streets: /- 3 Delance Streets 2/1/2 173 Down					
	- Colorery				
Type of building and number of floors: 4 5 toy4 brick					
Туре	e of building and number of floors:				
	sad: 1una 2012				

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:					
Sidewalk Cafe					
Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate					
of occupancy for back or side yard intended for commercial use?   Yes  No  Yes No					
Indoor Certificate of Occupancy T.B.D. Outdoor Certificate of Occupancy NA					
Do you plan to apply for Public Assembly permit?   Yes No					
Zoning designation (check zoning using map: http://gis.nyc.gov/doitt/nycitymap/ - please give					
specific zoning designation, such as R8 or C2):					
Is this premise wheel chair accessible? No					
PROPOSED METHOD OF OPERATION:					
What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?					
rest arana					
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					
what are the proposed days/nours of operation? (specify days and nours each day and nours of					
outdoor space) Tuesday - Friday 10 AM - YAM SAT/SUN					
( - )					
Number of tables? 10 Be Priviled Number of seats at tables? To Be Proviled					
How many stand-up bars/ bar seats are located on the premise?					
(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):					
Any food counters?  Yes No If Yes, describe:					
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					
Classic Sectoral					
What are the hours kitchen will be open? 211 hours of operation					

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will a manager or principal always be on site? Let's Let's No. If yes, which?					
How many employees will there be? 6-8					
Do you have or plan to install  French doors accordion doors or  windows?					
Will you agree to close any doors and windows at 10:00 P.M. every night? ▼Yes ■ No					
Will there be TVs/monitors? TYes □ No (If Yes, how many?)					
Will premise have music? ▼Yes □ No					
If Yes, what type of music? D Live musician D DJ D Juke box Tapes/CDs/iPod					
If other type, please describe					
What will be the music volume 2☐ Background (quiet) ☐ Entertainment level					
What will be the music volume Background (quiet)   Entertainment level  Please describe your sound system:   Solution System:   Solution System:   Please describe your sound system:   Solution System:					
Will you host promoted events, scheduled performances or any event at which a cover fee is					
charged? If Yes, what type of events or performances are proposed?					
How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans.  Security grand will be responsible to invre he sidewalk is clear.  Will there be security personnel? Yes • No (If Yes, how many and when)					
How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.  Do you have or plan to install sound-proofing?					
APPLICANT HISTORY:					
Has this corporation or any principal been licensed previously? □ Yes □ No					
If yes, please indicate name of establishment: Home Sweet Home					
Address: 131 Chrystie St MC M Community Board # 3					
Dates of operation: 2005 - Present					
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? The I 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 tome Sweet form					
Has any principal had SLA reports or action within the past 3 years? **D Yes **No If Yes, attach list					
of violations and dates of violations and outcomes, if any.					

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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:	500	ATTACHED			
How many licensed establishments are within 1 block?		MACHED			
How many licensed establishments are within 500 feet?					
Is premise within a 500 foot radius of 3 or more establishments with OP licenses? ☐ Yes ☐ No					
How many On-Premise (OP) liquor licenses are within 500 feet?					
Is premise within 200 feet of any school or place of worship? 🗖 Yes 🗖 No					
If there is a school or place of worship within 200 feet of your premise on the same block, submit a					
block plot diagram or area map showing its location in proximity to your premise and indicate the					
distance and name and address of the school or house of wo	rship.				

## COMMUNITY OUTREACH:

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice. You may contact the Community Board at info@cb3manhattan.org for any contact information.

Please 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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