



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: May 31, 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: OP Hotel Dining Room

If alteration, describe nature of alteration: Add rooftop dining to existing OP, Additional Stand up bar on rooftop

Previous or current use of the location: Rooftop- Mechanicals

Corporation and trade name of current license: Holiday Inn

APPLICANT:

Premise address: 148-150 Delancey Street

Cross streets: Clinton Street, Suffolk Street

Name of applicant and all principals: Delancey 150 Inc.

Joe Donagher, Eamon Donnelly

Trade name (DBA): Holiday Inn

PREMISE:

Type of building and number of floors: First Floor Dining Room and Rooftop

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: _____

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? Roof TBD

Dining room- 74, rooftop 150- cafe for rooftop to be obtained

Do you plan to apply for Public Assembly permit? Yes No (for rooftop)

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):

J-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: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Monday- Sunday 8am-4am

Rooftop 12am-4am

Number of tables?	10- Dining Room 32- Rooftop	Total number of seats?	52- Dining Room 100- Rooftop
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How many stand-up bars/ bar seats are located on the premise? 2 Stand up bars

(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): 1 Straight bar 10 Feet, Rooftop "L" 8ft x 12ft

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

See copy of menu attached

What are the hours kitchen will be open? 6am-3am

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

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?) 4

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: JVC Speakers

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? _____

Wedding, Corporate Events

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.")
Hotel security will be in front of hotel. Will unload and ask taxis to keep moving.

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

Two- 4pm-4am

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. - Principal and security guard will patrol rooftop and ask patrons to respect neighbors; signs will be places on table tops security cameras will be on rooftop

Do you have sound proofing installed? Yes No

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

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Holiday Inn- 585 8th Avenue

Address: Beer Authority- 300 West 40th, Rattle N Hum 14 East 33rd St Community Board # _____

Dates of operation: Barleycorn, 23 Park Place

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.

LOCATION:

How many licensed establishments are within 1 block? 0

How many On-Premise (OP) liquor licenses are within 500 feet? 0

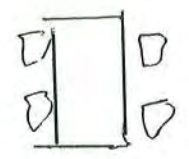
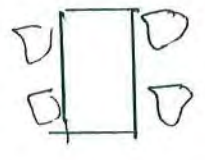
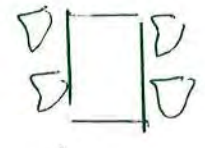
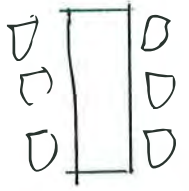
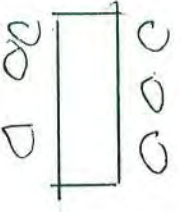
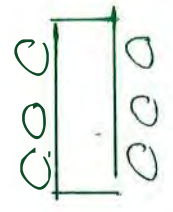
Is premise within 200 feet of any school or place of worship? Yes No

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.

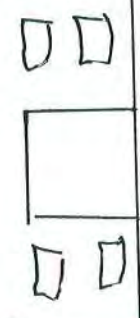
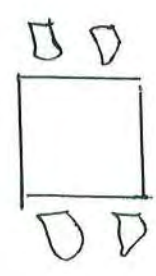
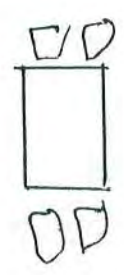
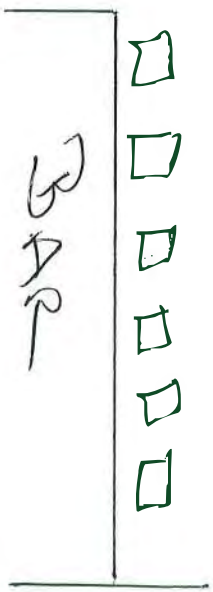
1. I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances.
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than N/A DJs/ promoted events per N/A, more than TBD 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 8:00 Pm.
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.



Hotel
SPACE

Stairwells

Gym



Elevators

Kitchen

Hotelspace

Delancey 150 Inc.
d b a Holiday Inn
150 Delancey Street
New York, NY 10002
Dining Room



FOOD

SUN - SAT | 10AM - 12AM

STARTERS

FRIED QUESADILLA \$14
Grilled chicken, cheddar, peppers, onions and black beans rolled in a flour tortilla then fried served with guacamole and sour cream.

SLIDERS \$14
3 Mini burgers, sautéed onion, pickle and our special in house sauce.
Add cheese \$1

3 BBQ Pulled pork sliders with apple coleslaw.
3 Portobello mushroom sliders with Swiss cheese and arugula.

FRIED CALAMARI \$14
Served with marinara sauce and a cilantro aioli.

3 CHEESE POTATO SKINS \$12
Cheddar, mozzarella and jack cheese topped with bacon
Add chili or broccoli \$3

NACHOS \$12
Fried tortilla chips, topped with pico de gallo; shredded cheese, sour cream, salsa and guacamole. | *Add beef chili or chicken for an extra \$3*

WINGS \$12
8 big juicy wings cooked to your liking | *Mild, Medium, Hot, Sweet Thai chili or BBQ*

CHICKEN FINGERS \$12
Panko crusted crispy fried chicken fingers served with honey mustard.

RATTLE N HUMMUS - REGULAR OR SPICY \$12
Served with carrots, celery and pita bread.

SPINACH AND ARTICHOKE DIP \$12
Served with tortilla chips & pita.

MAC & CHEESE \$12
Cheddar and mozzarella cheeses topped with bread crumbs.

IPA FRIES \$8
Fresh cut in house and brined in an IPA.

TATER TOTS \$8

LOADED FRIES / TOTS \$12
With cheddar, bacon & onions or topped with curry sauce.

PRETZEL NUGGETS \$10
Served with spicy mustard and cheese sauce.



FOOD

SUN - SAT | 10AM - 12AM

SALADS

COBB SALAD \$14
Iceberg lettuce tossed with ranch dressing topped with chicken, avocado, bacon, crumbled blue cheese, onion, tomato and boiled eggs.

ROASTED BEET SALAD \$14
Roasted red and yellow beets, goat cheese, quinoa and arugula served with balsamic vinaigrette.

CAESAR SALAD \$12
Romaine hearts tossed with homemade spicy Caesar dressing, garlic croutons and shaved parmesan.
Add Chicken \$3, Shrimp \$5, Steak \$6

SOUTHWESTERN SALAD \$12
Romaine hearts, sweet corn, cherry tomatoes, black beans, avocado, shredded cheddar cheese, fried tortilla strips and Russian dressing
Add Chicken \$3, Shrimp \$5, Steak \$6

BURGERS & SANDWICHES

RATTLE N HAMBURGER \$16
Fresh Ground Sirloin, bacon, chipotle aioli, lettuce and tomato served on a brioche bun | *Add cheese \$1*

VEGGIE OR TURKEY BURGER \$15
Topped with avocado, lettuce, tomato and onion served on a brioche bun
Add cheese \$1

GRILLED CHEESE \$12
Ham, tomato and American cheese.

VEGGIE WRAP \$14
Grilled vegetables with fresh mozzarella in a balsamic glaze.

CHICKEN BLT \$14
Grilled chicken, lettuce, tomato, bacon, avocado and chipotle mayo served on toasted sourdough

BUFFALO CHICKEN CAESAR WRAP \$14
All the taste of a Caesar salad with juicy buffalo strips and parmesan cheese

TURKEY PANINI \$14
Turkey, pepper jack cheese, roasted red peppers and onion served on a pressed panini.

STEAK SANDWICH \$18
Grilled sliced steak, sautéed onions and mushrooms, Swiss cheese and baby arugula served on a French baguette.

\$5 Service charge and 18% Gratuity will be added to all room service orders
18% Gratuity will be added to any parties of 6 or more

FOOD

SUN - SAT | 10AM - 12AM

ENTREES

NY STRIP \$34.95
12oz Grilled strip steak with peppercorn sauce served with mashed potatoes and mixed vegetables

GRILLED SALMON \$22.95
Grilled salmon served with roasted potatoes and sautéed spinach with a caper white wine sauce.

RATTLE N CURRY \$16.95
Pan Seared Chicken Breast, fresh herbs, white wine and our homemade Irish curry sauce served with rice and pita

SHEPHERD'S PIE \$18.95
Our signature shepherd's pie, fresh herbs & vegetables simmered in our imperial stout infused gravy, topped with roasted creamy mashed potatoes

FISH AND CHIPS \$18.95
Cod tossed in season flour & dipped in beer batter fried to perfection served with coleslaw.

SHRIMP LINGUINI \$18.95
Served with spinach and cherry tomatoes in a garlic and basil white wine sauce, garlic bread on side.

THIN CRUST PIZZAS

Available in 10" or 18"

CHEESE PIZZA \$12/\$20
Pizza sauce, mozzarella, basil & garlic

Add Toppings - \$2 per topping | Extra cheese, blue cheese, goat cheese, spinach, mushrooms, peppers, onions

Add Toppings - \$3 per topping | Spicy sausage, bacon, pepperoni, ham, chicken

MARGARITA PIZZA \$12/\$20
Pizza sauce, fresh mozzarella and basil

DI VERDE \$12/\$20
Spinach, tomato, red onion, goat cheese and pesto garlic sauce

\$5 Service charge and 18% Gratuity will be added to all room service orders
18% Gratuity will be added to any parties of 6 or more