

ORCHARD STREET RESTAURANT MANAGEMENT LLC

9 ORCHARD STREET
NEW YORK, NEW YORK 10002

On-Premises Liquor License Application
Manhattan Community Board No. 3
SLA & DCA Licensing Committee

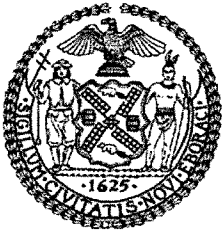
Completed Manhattan Community Board No. 3 Questionnaire

1. Floor Plans
2. Menu
3. Hours of Operation and Occupancy Chart

****ADDITIONAL DOCUMENTS RELATED TO THIS
APPLICATION ARE INCLUDED WITHIN THE APPLICATION
MATERIALS FOR ORCHARD STREET HOTEL MANAGEMENT LLC****

BERNSTEIN REDO P.C.
1177 Avenue of the Americas -5th Floor
New York, New York 10036
(212) 651-3100

Completed Manhattan Community Board No. 3 Questionnaire



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. 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.

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: September 28, 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: Under renovation since 2012 / Previously site of restaurant (Happy Happy Shabu), kitchen supply store, and offices

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 9 Orchard Street, New York, New York 10002

Cross streets: Allen Street / Canal Street / Orchard Street

Name of applicant and all principals: Orchard Street Restaurant Management LLC; Mike Mullen and Neal Peskind

Trade name (DBA): To Be Determined

PREMISE:

Type of building and number of floors: Jarmulowsky Bank Building / Commercial / 14 Floors (plus cellar & sub-cellar)
OP License will use cellar, sub-cellar, ground floor, second floor, 13th-14th floor

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 on Allen Street and 14th Floor partially enclosed rooftop and terrace (diagram of sidewalk cafe included with hotel floor plans)

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? 874*
*PENDING - Under Construction *Includes staff (815 patrons)

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):

Commercial / C6-2G

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: As part of the operation of the event spaces, the operators will host private events as part of its hospitality business

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Sub-Cellar: 5:00pm - 4:00am; Ground Fl. Lobby Bar: 7:00am - 4:00am; Ground Fl. Restaurant: 7:00am - 2:00am

Ground Floor Allen Street Restaurant/Bar: 8:00am - 4:00am; Allen Street Sidewalk Cafe: 8:00am - 10:00pm; 2nd Floor Event Space: 7:00am - 4:00am
14th Floor Interior: 7:00am - 4:00am; 14th Floor Exterior: 7:00am - Midnight

Number of tables? Interior / Exterior Total number of seats? Interior / Exterior
72 12 459 (+53 Stools) 24

How many stand-up bars/ bar seats are located on the premise? 3 Bars / 59 Bar Stools

(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): Allen Street Restaurant/Bar: 52' (Curved)
Lobby Bar: 27' (U-Shape)
14th Fl.: 15' (L-Shape)

Does premise have a full kitchen Yes No? *One service bar in cellar

Does it have a food preparation area? Yes No (If any, show on diagram) (N/A)

Is food available for sale? Yes No If yes, describe type of food and submit a menu
Traditional American cuisine via multiple F&B outlets (menus annexed to presentation as Attachment 2)

What are the hours kitchen will be open? All hours of operation / limited menu available after 4:00am

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

How many employees will there be? 116 total (F&B and Hotel 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?) One or more televisions will be located in the Allen Street Restaurant and Bar area

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box ^{Recorded} Tapes/CDs/iPod

If other type, please describe _____

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

Please describe your sound system: Integrated centrally managed audio/visual system covering all F&B spaces. Speakers in walls and ceilings.

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.")

Traffic Study and Security Plan annexed to presentation as Attachments 6 and 7 to the HL Application

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

Security Plan annexed to presentation as Attachment 7 to the HL Application

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

Sound Report annexed to presentation as Attachment 5 to the HL Application

Do you have sound proofing installed? Yes No

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

Laminated glass has been used on all windows and mechanical equipment will be enclosed with sound insulating materials

APPLICANT HISTORY:

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

Sixth Avenue Restaurant Management LLC (DBA L'Amico & The Vine)

If yes, please indicate name of establishment: Wales Hotel Partners LLC & Wales Hotel Management LLC (DBA Wales Hotel)

Sixth Avenue Restaurant Management - 839-851 Avenue of the Americas

Sixth Avenue Restaurant - CB5

Address: Wales Hotel Partners - 1295 Madison Avenue Community Board # Wales Hotel Partners - CB8

Sixth Avenue Restaurant Management - Since 2012

Dates of operation: Wales Hotel Partners - Since 2008

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 Resume of principals will be provided

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? 14

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.

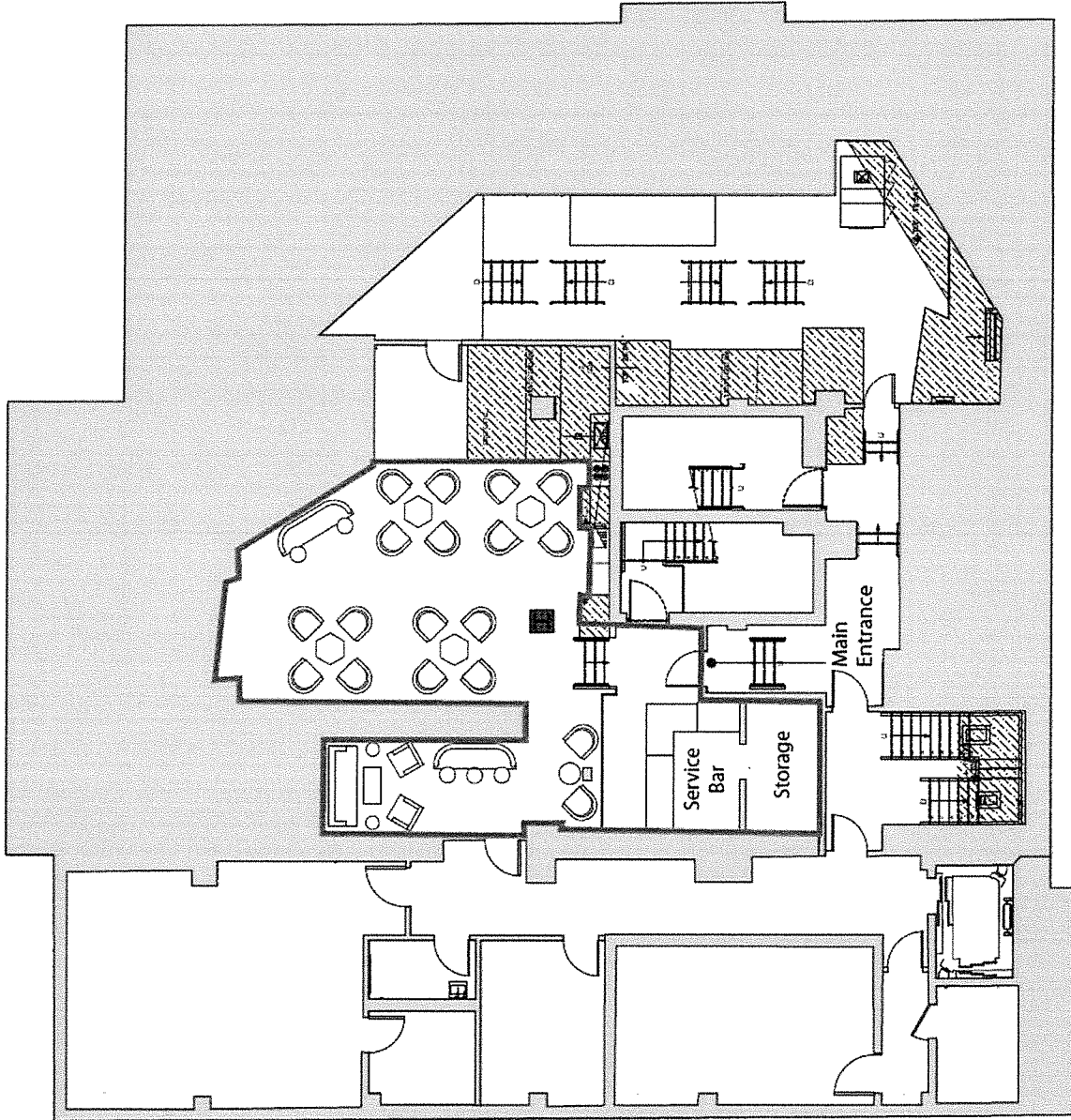
1. I will operate a full-service restaurant, specifically a (type of restaurant) Lobby Bar and Restaurant, Hotel Restaurant, and Allen Street Bar and Restaurant, with a kitchen open and serving food during all hours of operation OR I have less than full-service kitchen but will serve food all hours of 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 8:00pm.
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.

Steven Carter: (917) 740-8076

1. Floor Plan

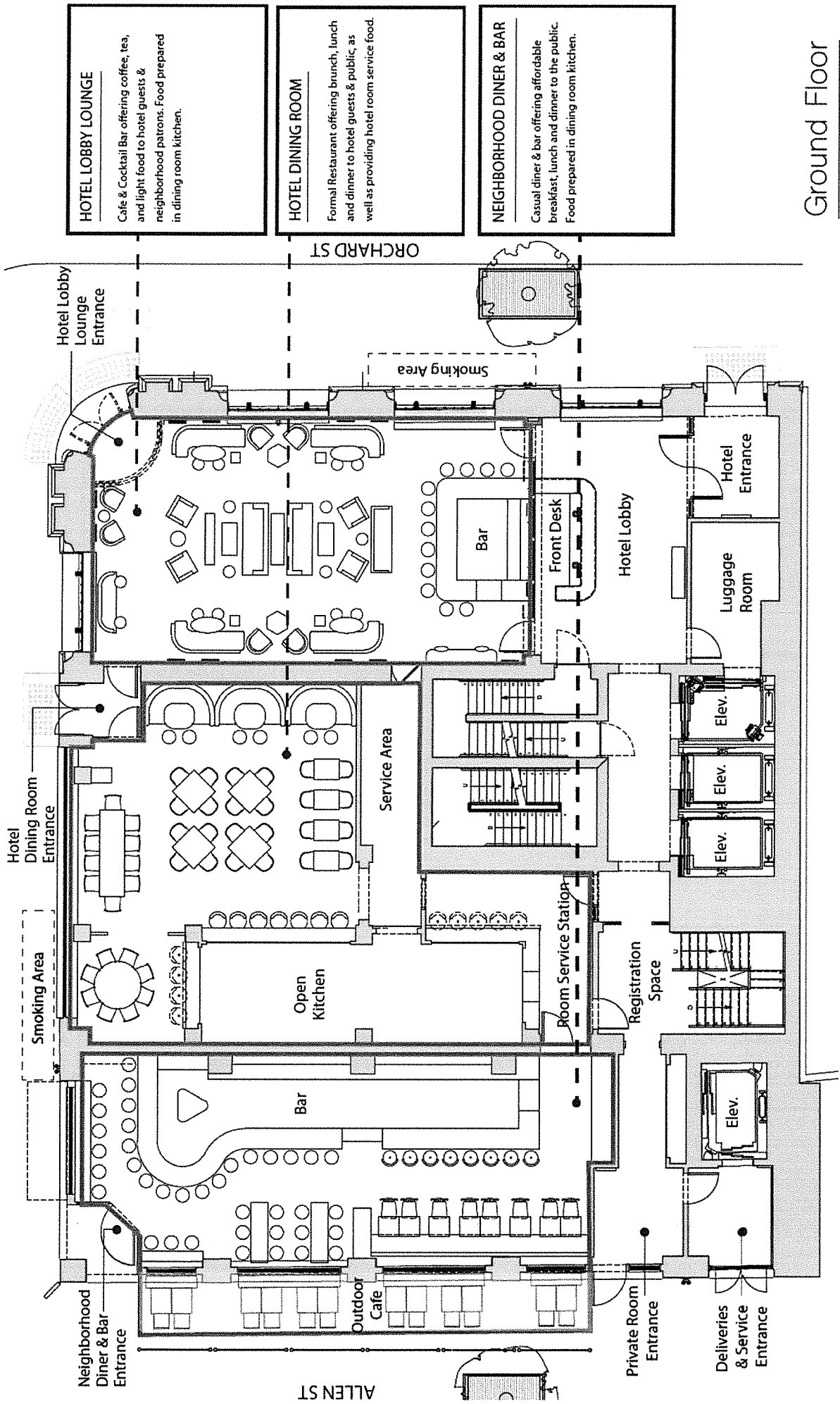
COCKTAIL LOUNGE

Intimate Cocktail Bar offering craft cocktails and light food.



Sub Cellar

CANAL ST



HOTEL LOBBY LOUNGE

Cafe & Cocktail Bar offering coffee, tea, and light food to hotel guests & neighborhood patrons. Food prepared in dining room kitchen.

HOTEL DINING ROOM

Formal Restaurant offering brunch, lunch and dinner to hotel guests & public, as well as providing hotel room service food.

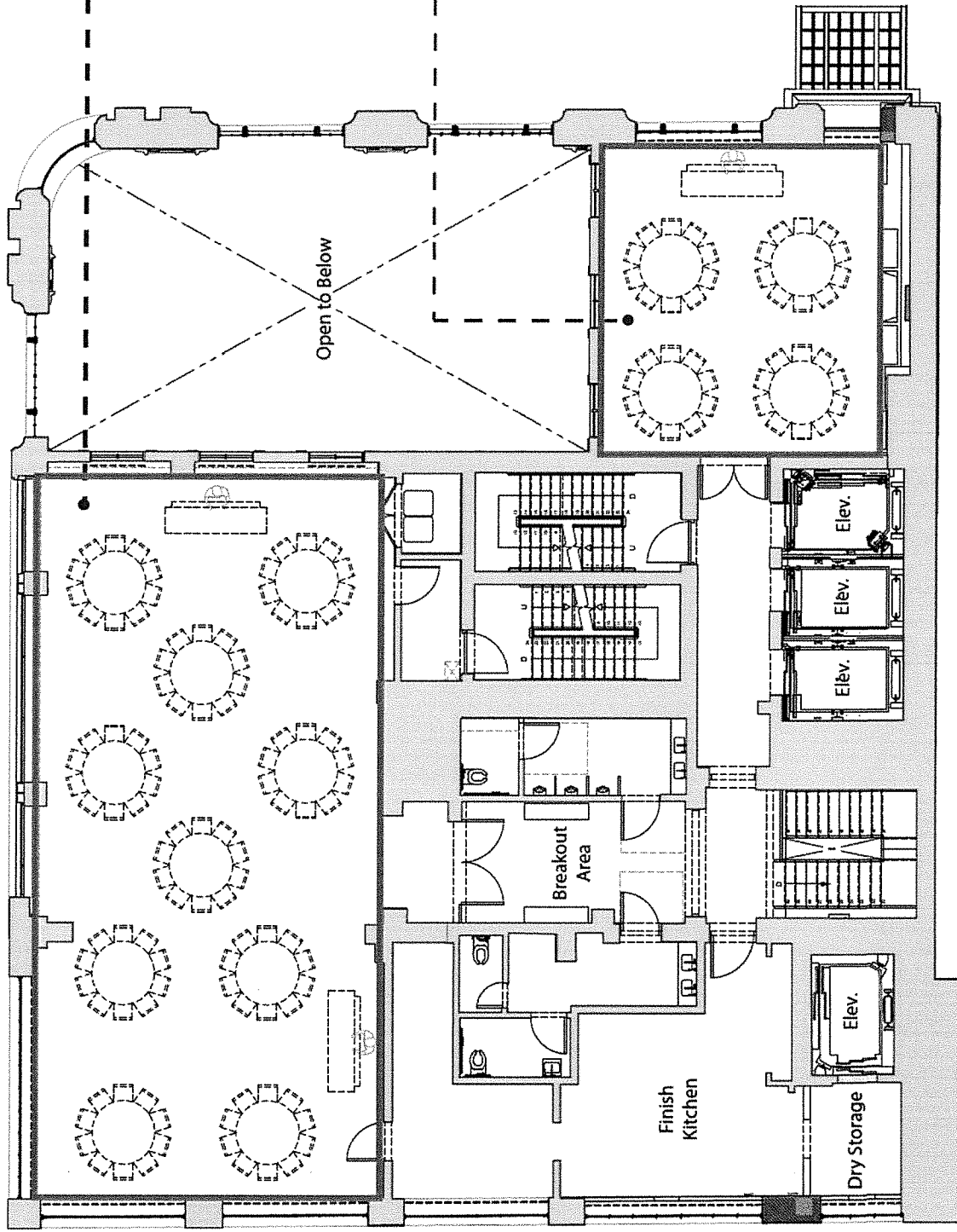
NEIGHBORHOOD DINER & BAR

Casual diner & bar offering affordable breakfast, lunch and dinner to the public. Food prepared in dining room kitchen.

Ground Floor

PRIVATE ROOM (LARGE)
The Large Private Room will be available for vetted event functions, such as corporate events, fundraisers, and community use.

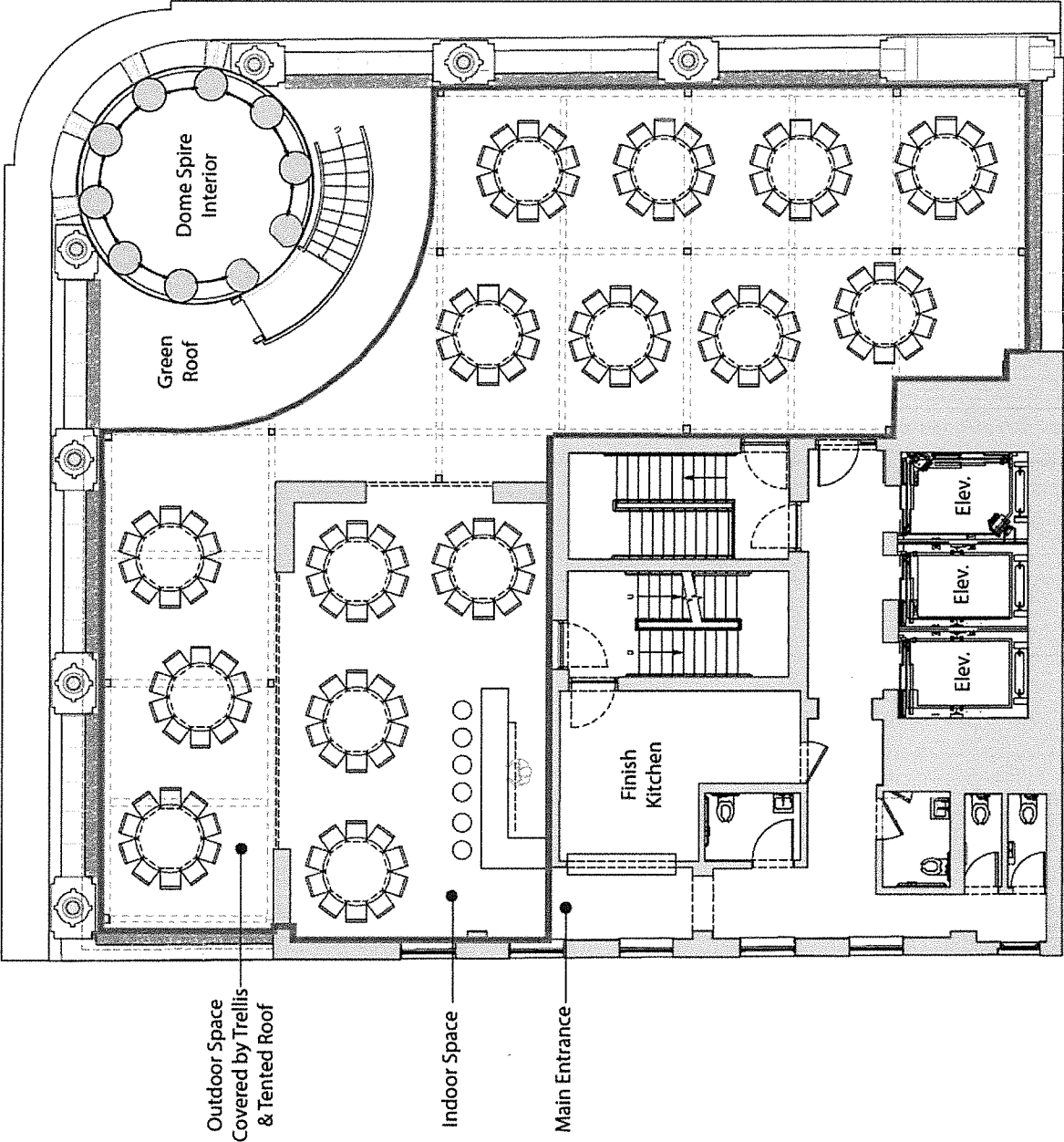
PRIVATE ROOM (SMALL)
The Small Private Room will be available for vetted functions, such as corporate events, gallery exhibits, private dinners and community use.



Second Floor

**INDOOR / OUTDOOR
PRIVATE ROOM**

The 14th Floor Private Room will be available for vetted event functions, such as corporate events, private dinners, and community use.



2. Menu

Nine Orchard Hotel Dining Room



Appetizers

- Charcoal Broiled Octopus • Yucca • Habanero Aioli 20
Smoked Crab Cakes • Dill & Sour Cream 20
Pot of Mussels • Ceylon Curry Broth 16
Sardines & Soldiers 16
Spanakopita • Red Pepper Yogurt 14
Smoked Halloumi 12
Cured Meat Plate • Pickled Relish • Sourdough 12

Entrees

- Sauerbraten Risotto 28
- Herb Roasted Chicken with Cornbread Stuffing 22
- Fig Glazed Lamb Chops with Latkes 29
- Bronzino in Smoked Cashew Broth 24
- Beef Rouladen Accompanied by Pickles, Mustard, & Toast 29
- Whole Trout with Gruyer & Squash Spaetzle 24

Sides

- Caramelized Cauliflower 9
Roasted Carrots 9
Gruyer Spaetzle 11
Mashed Potatoes 9
Turnip Gnocchi 11

Dessert

- Baked Plum & Vanilla Crepe 12
Cardamom Caramelized Apple Tart
with French Vanilla Ice Cream 16

Nine Orchard Hotel Dining Room



Cocktails

THE JARMULOWSKY
Prosecco, Honey Syrup, Lemon
\$14

ORCHARD BLOSSOM
Vodka, Avera, Orange Blossom, Honey
\$15

BANK BANDIT
Lillet Rosé, Sipsmith Gin, Lo-Fi Vermouth
\$14

LOWER EAST
Mezcal, Aperol, Ancho Reyes, Grapefruit
\$16

Wine & Beer

Beer

Allagash white Portland, Maine \$12
Captain Lawrence grapefruit ipa Elmsford, New York \$10
Other half ipa Brooklyn, New York \$12
Wölffer dry rosé cider Long Island, New York 12 \$10

WHITES

Pinot grigio Salvalai '16, Veneto, Italy Glass \$12 Bottle \$64
Riesling Wagner '16, Finger Lakes, New York Glass \$11 Bottle \$60
Sauvignon blanc Gaspard '16, Loire Valley, France Glass \$14 Bottle \$75
Rkatsiteli Dr. Konstantin Frank '17, Finger Lakes, New York Bottle \$69

ROSE

Grenache Dom. de la Patience '17, Nîmes, France Glass \$12 Bottle \$64

RED

Sangiovese Collazzi "Il Bastioni" '15, Chianti Classico, Italy Glass \$14 Bottle \$75
Barbera Dante Rivetti "Mara" '15, Piedmont, Italy Glass \$14 Bottle \$75
Côte du Rhône Château Beauchêne '16, Rhône Valley, France Glass \$12 Bottle \$64
Malbec Enrique Foster "Ique" '17, Mendoza, Argentina Bottle \$80

NINE ORCHARD LOBBY LOUNGE

Cocktails

THE JARMULOWSKY
Prosecco, Honey Syrup, Lemon
\$14

ORCHARD BLOSSOM
Vodka, Avera, Orange Blossom, Honey
\$15

BANK BANDIT
Lillet Rosé, Sipsmith Gin, Lo-Fi Vermouth
\$14

LOWER EAST
Mezcal, Aperol, Ancho Reyes, Grapefruit
\$16

Wine & Beer

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NINE ORCHARD LOBBY LOUNGE

Small Bites

Bread & Butter 7

Smoked Crab Cakes • Dill & Sour Cream 20

Sardines & Soldiers 16

Spanakopita • Red Pepper Yogurt 14

Smoked Halloumi 12

Cured Meat Plate • Pickled Relish • Sourdough 12

Caramelized Cauliflower 10

Gruyer Spaetzle 12

Baked Plum & Vanilla Crepe 14

Coffee & Tea

Cold Pressed Juice \$10

Espresso \$3

Americano \$3.50

Cortado \$3.50

Cappucino \$4

Latte \$4

Mocha \$4.50

Drip \$3

Cold Brew \$4

Hot Cocoa \$4

Assortment of Teas 4

3. Hours of Operation and Occupancy Chart

