



Paul Rangel, Board Chair

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

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

**The following items and questionnaire package are due by date listed in email invite:**

- 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.

**The following items are due by noon Friday before the meeting:**

- 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:  
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>  
 (this is not required but strongly suggested if a relevant group exists)
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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:** February 24, 2022

Is location currently licensed?  Yes  No    Type of license: \_\_\_\_\_

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Previously residential/office buildings; new hotel construction underway

Corporation and trade name of current license: \_\_\_\_\_

**APPLICANT:**

Premise address: 145 Bowery

Cross streets: Bowery & Broome Streets

Name of applicant and all principals: Bowery Street Associates LLC and an entity to be formed by Tao Group David Lichenstein; Jason Strauss; Noah Tepperberg

Trade name (DBA): Moxy Lower East Side

**PREMISE:**

Type of building and number of floors: 16-story hotel with 2 cellar levels

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

Yes  No What is maximum NUMBER of people permitted 1169 persons proposed

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): C6-16

**PROPOSED METHOD OF OPERATION:**

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) See Rider A attached.

Will any other business besides food or alcohol service be conducted at premise, i.e., retail?  Yes  No

If yes, please describe what type: Hotel

Number of indoor tables? 126 Total number of indoor seats? 522

How many stand-up bars/bar seats are located on the premise (number, length, and location) 5 bars; 59 seats.

*(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)*

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 Various types of cuisine; see Rider B attached.

What are the hours the kitchen will be open? all hours of F&B operations

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

How many employees will there be? 200

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

Will there be TVs/monitors?  Yes  No (If Yes, how many?) 5

Will premise have music?  Yes  No

If Yes, what type of music?  \*Live musician  DJs  Streaming services/playlists \*Live Music 12 times a year, at special events only  
If other type, please describe \_\_\_\_\_

What will be the music volume?  Background (conversational)  \*Entertainment (live music venue \*in sub-cellar only level) Please describe your sound system: Please see proposed system as described in sound study, Rider C.

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.

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? n/a

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.") \_\_\_\_\_  
Please see Rider D attached.

Will there be security personnel?  Yes  No (If Yes, how many and when) \_\_\_\_\_  
See Rider E attached.

How do you plan to manage noise inside and outside your business so neighbors will not be affected?  
Please attach plans. We will follow the recommendations in the sound study in Rider C.

Is sound proofing installed?  Yes  No

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

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard)  Yes  No If Yes, describe and show on diagram:  
Terrace on the 16th floor

#### APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously?  Yes  No

If yes, please indicate name of establishment: See Rider F attached.

Address: See Rider F attached. Community Board # See Rider F attached

Dates of operation: See Rider F attached.

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name, address and describe the business Moxy East Village, 112 E 11th St, New York, NY 10003, hotel with F&B operations.

Has any principal had SLA reports or action within the past 5 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? 7

How many On-Premise (OP) liquor licenses are within 500 feet? 5

Is the premise within 200 feet on the same street 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, but it is not required. 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. My license type is:  beer & cider  wine, beer & cider  liquor, wine, beer & cider

2.  I will operate a full-service restaurant, specifically a (type of restaurant)

\_\_\_\_\_ restaurant, or

I will operate a hotel with food and beverage components,

with a kitchen open and serving food during all hours of operation OR  with less than a full-service kitchen but serving food during all hours of operation OR  Other

3. My hours of operation will be:

Mon In accordance with Rider A ; Tue In accordance with Rider A ; Wed In accordance with Rider A ;

Thu In accordance with Rider A ; Fri In accordance with Rider A ; Sat In accordance with Rider A ;

Sun In accordance with Rider A . (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)

4.  I will not use outdoor space for commercial use (including Open Restaurants) OR

My sidewalk café hours or other outside hours (including Open Restaurants) will be 11am-12am daily.

5.  I will employ a doorman/security personnel: \_\_\_\_\_

6.  I will install soundproofing, \_\_\_\_\_

7.  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, or during unamplified performances or televised sports.  I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have  DJs,  live music,  third-party promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_\_ DJs per \_\_\_\_\_,  more than \_\_\_\_\_ private parties per \_\_\_\_\_
9.  I will play ambient recorded background music only.
10.  I will not participate in pub crawls or have party buses come to my establishment.
11.  I will not have unlimited drink specials, including boozy brunches, with food.
12.  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 7pm daily.
13.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
14.  I will conspicuously post this stipulation form beside my liquor license inside of my business.
15.  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.

Name: Meghan Bobertz

Phone Number: 212 288 6699

# Rider A

- Hours of Operation
- Seating and Table Counts

	Sub-Cellar	Cellar	Ground Floor		Top floor	
Venue	Sub-Cellar Lounge	Cellar Restaurant	Ground Floor Lounge (Silver Lining)	Ground Floor Bar & Hotel Lounge	Top floor lounge (Indoor)	Top Floor Balcony
Location	Sub-Cellar	Cellar	Ground Floor	Ground Floor	16th floor	16th floor
Area (SF)	2,053	7,493	1,874	3,145	1,784	422
Total Occupants	165	301	176	130	146	29
Hours of Operation						
Sunday - Thursday	5pm - 4am	11am - 4am	11am - 4am	24/7 operation 9am - 4am liquor	11am - 4am	11am - 12am
Friday - Saturday	5pm - 4am	11am - 4am	11am - 4am	24/7 operation 9am - 4am liquor	11am - 4am	11am - 12am
Number of Tables	11	38	24	28	14	11
Number of Seats	62	198	71	105	64	22
Stand Up bars	1	1	1	1	1	N/A
Bar seats	10	11	11	10	14	N/A
Bar Length	22'	20'	21'	18'	17'	N/A
Bar Description	Bar to service lounge guests	Bar to support Restaurant	Bar to support lounge	Bar to support Café, lounge and hotel	Bar to service lounge guests	N/A outdoor
Employee Count						
French doors, accordion doors or Windows	No	No	No	No	Operable storefront	N/A outdoor
TV's or monitors	Yes	Yes	yes	yes	Yes	No
Background Music	Yes	yes	yes	yes	Yes	Yes
Live	No	No	No	No	No	No
DJ	Yes	No	yes	yes	Yes	No
Outdoor Seating	No	No	yes	No	N/A	Yes
Promoted events which will charge a cover fee?	No					

**NOTES**

- Outdoor areas will be closed at hours noted above
- Outdoor areas will have only ambient lighting
- Self-closing mechanism will be installed on every door leading to the terrace
- Soundproofing will be installed at outdoor areas
- We will adhere to all FDNY, DOH, DOB, DCA regulations (i.e. no open flame/fire pits, no smoking regulations, sidewalk café rules)
- Outdoor spaces will not allow standing space for patrons to drink/smoke and will include seated food service
- No smoking in outdoor areas

# Rider B

- Menus



# Bar & Lounge Menu

## SALADS

### KALE & HONEY CRISP APPLE

red grapes, almonds, celery, honey mustard vinaigrette

10

### BURRATA & TOMATOES

thai basil, red wine vinaigrette

12

### BABY ROMAINE CAESAR

little gem, crispy parmesan, lemon vinaigrette

13

### SUGAR SNAP PEA & CABBAGE SALAD

avocado, ginger-sesame dressing

14

### PICCADILLY SALAD

fries, gem lettuce, arugula, grapes, grilled asparagus,

candied walnuts, citrus vinaigrette

15

### THE COBB

kale, red gem lettuce, avocado, bacon, roasted chicken, cherry tomato,

blue cheese, hard boiled egg, champagne vinaigrette

20

## APPS

### OYSTERS

10

### ROASTED TOMATO SOUP

12

### SPINACH & FRENCH ONION DIP

salt & vinegar chips, sour cream

14

### JERK CHICKEN WINGS

lorem ipsum, lorem ipsum

16

### CALAMARI

chipotle mayo, grilled lemon

17

### MARGHERITA FLATBREAD

tomato, basil, garlic, fresh mozzarella

18

### SPICY CRAB BEIGNETS

fingerlings chips, butter powder, chipotle creme fraiche

18

### CRAB CAKES

lemon aioli, herb salad

20

# SNACK MENU

**SALT 'N VINEGAR CHIPS**

*caramelized onion dip*

14

**CHIPS & GUACAMOLE**

*tortilla chips*

16

**TUNA TARTARE**

*avocado, soy ginger vinaigrette*

23

**GRILLED SHRIMP TACOS**

*grilled pineapple, avocado, salsa verde*

26

**JUMBO SHRIMP COCKTAIL**

*pickled jalapeño cocktail, citrus aioli*

26

**ROASTED CAULIFLOWER HUMMUS**

*curry, cumin, sesame oil, market vegetables, grilled flatbread*

26

**PIGS IN A BLANKET**

*mini wagyu hotdog, whole grain mustard*

26

**AVOCADO TOAST**

*pumpernickel, california avocado, poached egg,  
radish, sriracha caviar*

28

# Restaurant Menu

## SNACKS

Japanese Potato Salad	
Cucumber, Togarashi, Kewpie Mayo	5
Nori Chips, Yogurt & Chive Dip	7
Tamari Almonds, Black Truffle Salt	9
Persian Cucumber Tataki	
Konbu, Wasabi, Sesame	14
Yellowtail Poke	
Avocado, Seaweed Salad, Rice Chips	19
Wagyu Truffle Tonkatsu Sando	
Baby Iceberg Wedge	36

## APPETIZERS

Miso Soup	
Tofu, Clams, Miso Butter, Scallion	12
Furikake Cottage Fries	
Tonkatsu Sauce	14
Crispy Calamari, Yuzu Soy	14
Baby Iceberg Wedge	
Heart of Palm, Nori Butter, Milk	15
Thai Basil Scallion Pancake	
Ginger Soy Sauce	19
BBQ Pork Gyoza	
Cabbage, Hot Mustard	19
Wagyu Shiitake Fried Rice	
Fresh Red Chili, Pea Shoots, Egg	19

## TEPPANYAKI

Washu Burger, Nori Cottage Fries	29
Ginger-Garlic Chicken, Pea Shoots	31
Diver Scallops, Shiitake Mushroom	32
Miso Black Bass, Sugarsnap Peas	34
Salmon Teriyaki, Miso Eggplant	37
Madagascar Prawns, Shishitos	39
Filet Mignon, Saicy Broccoli	43
Lamb Chops, Romano Beans, Mint, Pistachio Tapenade	49
Whole Maine Lobster, Sweet Corn, Fava Beans, Calabrian Chili Butter	51
Szechuan Ribeye	
Sesame Butter, Fries	55

## JAPANESE WAGYU

35oz A5 Beef Miyazaki	45
45oz Snow Beef Hokkaido	62
42oz Olive Fed Beef Kagawa	79

## YAKITORI

Chicken Breast, Thigh or Wing	2.50 ea
Pork Loin with Mustard, Ribs with Ponzu, or Smoked Pork Belly	2.75 ea
<b>Vegetables</b> Jersey Asparagus, Enoki Mushroom, Shishito Pepper, or Sungold Tomato	3 ea
<b>Prime Beef</b> Skirt Steak, Kalbi Shortribs, Ribeye, or Tenderloin	3.50 ea
<b>Seafood</b> Spot Prawn, Hokkaido Scallops, or Miso Swordfish	4 ea

## TEMPURA

Fairy-tale Eggplant	3
Matsutake Mushroom	3
Kabocha Squash	3
Spot Prawns	4
Soft Shell Crab	5

## SIDES

Edamame	10
Shishito Peppers	10
Steamed Pea Shoots	10
Kyoto Sweet Potato	10
Japanese Macaroni Salad	14

## CRISPY RICE

Spicy Tuna	27
Sesame-Salmon	26
Wasabi-Avocado	21
Wagyu with Unagi Sauce	39
Hamachi-Shiso	24

## CUT ROLLS (6-PIECE)

Toro-Caviar	45
Tuna-Avocado	36
Unagi-Avocado	33
Lobster Tempura	34
Yellowtail-Scallion	29

## TEMAKI HANDROLLS

Avocado	12
Miso Eggplant	12
Hamachi	12
Spicy Tuna	12
Salmon Tartare	12

## SUSHI (PER PIECE)

Hamachi / Kanpachi	14
King Salmon / Salmon Roe	11
Yellowfin Tuna / Toro	18
Fluke / Red Snapper	19
Uni / King Crab	11
Anaebi Sweet Shrimp	18
Unagi / Tobiko	7

Chefs Ralph Scarnadella,  
Yoshi Kojima and Jason Hall

# Rider C

- Sound Study

# ACOUSTILOG<sup>®</sup> INC.

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

January 20, 2022

Ms. Meghan Bobertz  
Bowery Associates LLC  
460 Park Avenue, 13th Floor  
New York, NY 10022

Re: New Hotel Music and Voice Noise, Moxy, 145 Bowery, New York, NY 10002

Dear Ms. Bobertz,

I have studied the noise issues at the above premises. I am providing recommendations to prevent noise disturbances to the neighbors from music and voices.

## SUMMARY

You are opening a hotel that will include a Sub-cellar lounge, a Cellar restaurant, a 1<sup>st</sup> floor Lobby Bar and a 16th floor indoor bar and outdoor terrace. The outdoor terrace will have an occupancy of 29. Background music will be used.

The location of the spaces, the design of the sound system and the level of ambient noise in the area will keep sound levels within Noise Code limits for both music and voices. Recommendations are provided in this report.

## DBA VS ONE-THIRD OCTAVE BAND MUSIC LEVELS

One way that the sound levels were measured was using the A-weighting decibel scale. The dB (A) decibel scale (see Noise Code Section §24-231 a1) is the most common type of sound measurement, which represents an overall measurement of all frequencies, but with a strong tendency to ignore the low-frequency "bass" sounds. The A-weighted decibels require only a simple sound level meter to measure them. DBA is what the City DEP inspectors use, and they normally consider anything above 42 dBA to be unreasonable.

C-weighted decibels or dBC (see Noise Code Section §24-231 a3) are also an overall measurement of all frequencies, but this measurement includes the important low-frequency "bass" sounds. However, dBC readings pick up so many frequencies at the same time that they usually do not distinguish between normal background noise and music beats.

One-third-octave and octave band sound level readings (see Noise Code Section §24-231 a2) were also considered. These are measured in decibels, or dB. Sounds with frequencies below 250 Hertz are called bass or low frequencies, which sound like thumping or vibration. This range of low frequencies is addressed in the Noise Code regulations and is the sound most likely to cause neighbor complaints. Bass and drums usually cause sounds in these frequency ranges. These sounds require a complex spectrum analyzer to measure them.

## THE NOISE CODE - MUSIC

### §24-231 Commercial music.

(a) No person shall make or cause or permit to be made or caused any music originating from or in connection with the operation of any commercial establishment or enterprise when the level of sound attributable to such music, as measured inside any receiving property dwelling unit:

(1) is in excess of 42 dB(A) as measured with a sound level meter; or

(2) is in excess of 45 dB in any one-third octave band having a center frequency between 63 hertz and 500 hertz (ANSI bands numbers 18 through 27, Inclusive), in accordance with American National Standards Institute standard S1.6-1984; or

(3) causes a 6 dBC or more increase in the total sound level above the ambient sound level as measured in decibels in the "C" weighting network provided that the ambient sound level is in excess of 62 dBC.

## THE NOISE CODE - UNREASONABLE NOISE

### §24-218 General prohibitions.

(a) No person shall make, continue or cause or permit to be made or continued any unreasonable noise.

(a-1) No person shall make, continue or cause to permit to be made or continued any unreasonable noise:

(1) for any commercial purpose or during the course of conducting any commercial activity; or

(2) through the use of a device, other than a device used within the interior living space of an individual residential unit, installed within or upon a multiple dwelling or a building used in part or in whole for non-residential purposes.

(b) Unreasonable noise shall include but shall not be limited to sound, attributable to any device, that exceeds the following prohibited noise levels:

(1) Sound, other than impulsive sound, attributable to the source, measured at a level of 7 dB(A) or more above the ambient sound level at or after 10:00 p.m. and before 7:00 a.m., as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way.

(2) Sound, other than impulsive sound, attributable to the source, measured at a level of 10 dB(A) or more above the ambient sound level at or after 7:00 a.m. and before 10:00 p.m., as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way.

(3) Impulsive sound, attributable to the source, measured at a level of 15 dB(A) or more above the ambient sound level, as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way. Impulsive sound levels shall be measured in the A-weighting network with the sound level meter set to fast response. The ambient sound level shall be taken in the A-weighting network with the sound level meter set to slow response.

(c) Notwithstanding the provisions of subdivision b of this section, where a particular sound source or device is subject to decibel level limits and requirements specifically prescribed for such source or device elsewhere in this code, the decibel level limits set forth in this section shall not apply to such sound source or device.

(d) The decibel level limits set forth in this section shall not apply to sound attributable to construction devices and activities.

The voices of customers are considered "other than impulsive sound" – see Paragraphs (1) and (2) above. These voice sounds are loudest in the midrange frequencies and thus, as explained above, are properly described using dBA readings.

Note that Section §24-218 prohibits "unreasonable noise", not *all* noise. Section (b) applies to devices, not to people, but these are only examples ("shall include but shall not be limited to"). This section is used in this report as a reasonable guideline. Unreasonable noise is prohibited by §24-218 (a).

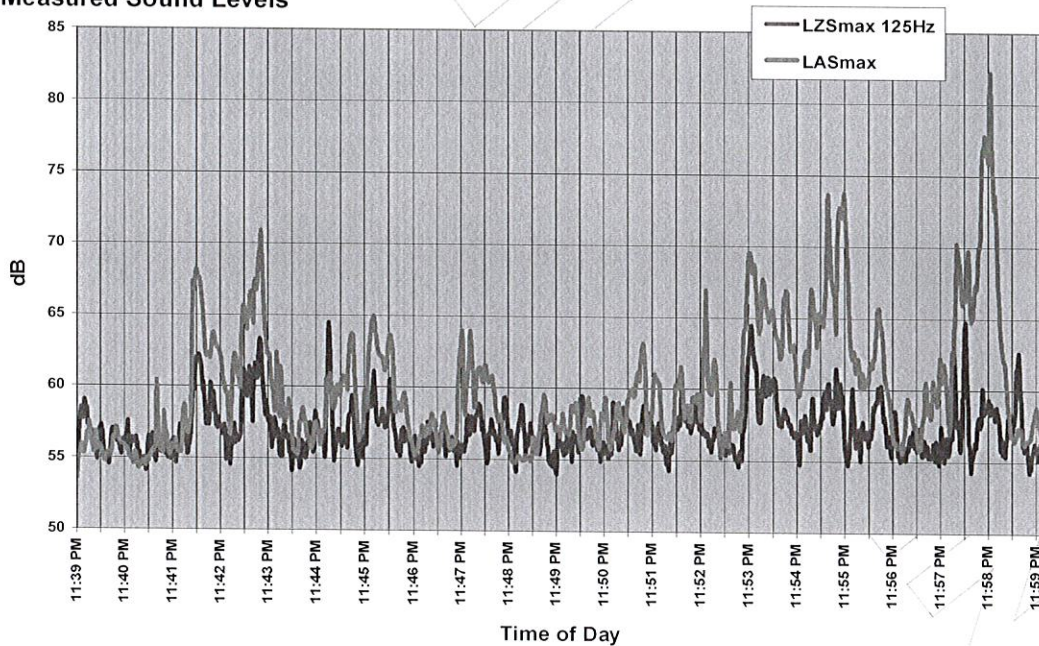
### AMBIENT NOISE ANALYSIS

I conducted sound tests late on a Monday night. I took ambient noise readings on the roof of the 16 story building where the terrace will be located. These measurements allowed determination of the proper sound recommendations for the rooftop space.

The outdoor ambient sound level on the rooftop using the A-weighting or "dBA" scale was a minimum of 54 dBA. Measured 3 feet inside an open window, the ambient sound level would be approximately 43 dBA.

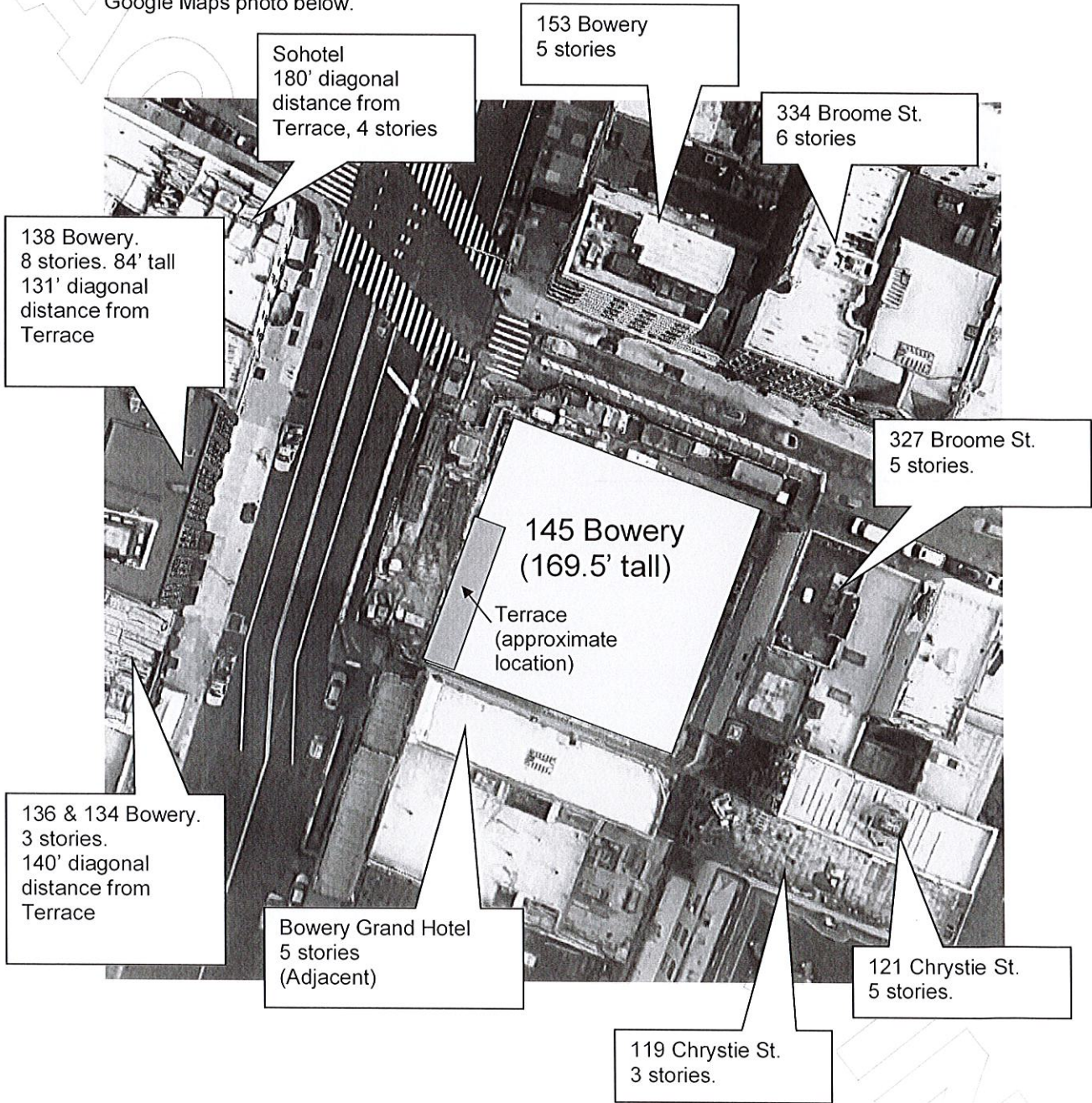
The low-frequency sound was a minimum of 54 decibels at 125 Hertz. From left to right, the chart below shows the moment-by-moment sound levels.

Measured Sound Levels



**MAP**

138 Bowery is the nearest and most-affected residential location to the terrace, as shown in the Google Maps photo below.





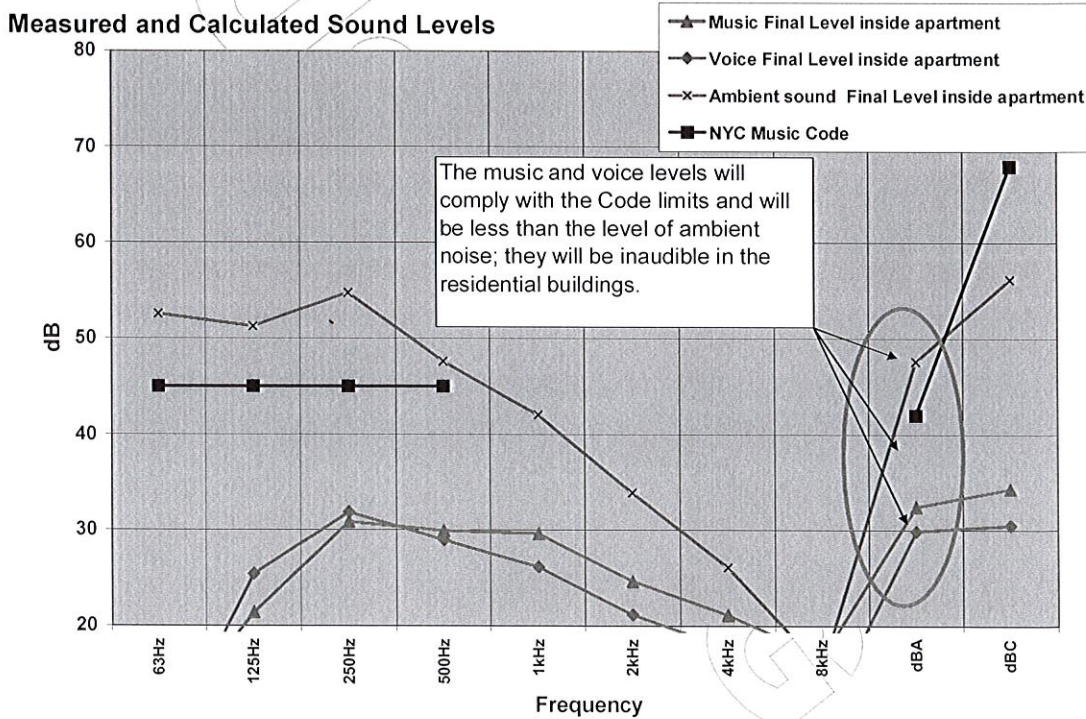
**ANALYSIS**

The nearest affected residential building is 131 feet from the terrace to the west, in a straight line directly facing the terrace, although much lower. This building and others are directly across the street on Bowery.

Sound is attenuated by travel distance, by bending and also by passing through an open window.

The graph below shows the voice and music calculations for the roof terrace with 29 people talking and the music speakers electronically limited as described in the Recommendations. The graph shows that the music levels will comply with the Code limits. Additionally, both the voice and music levels will be lower than the level of ambient noise; they will be inaudible in the residential buildings.

See the graph below.



## RECOMMENDATIONS

1. For the outdoor terrace, 4 small speakers should be used as a distributed system. The woofers must not exceed 6" in diameter.
  - a. The speakers should be no higher than 36" above the roof.
  - b. Data for one suitable model of speaker is attached.
  - c. Do not use subwoofers.
  - d. The system should be set up in stereo. Stereo sounds louder to people without actually increasing the sound level.
2. The terrace sound system will incorporate an equalizer and limiter. Both functions can be accomplished with a DBX DriveRack PA2 or similar processor. Data attached. Installed in the system right before the amplifier and electronically locked with a combination, it will prevent the sound system from exceeding a pre-determined sound level, set by the sound installer. If the sound system is turned up too high, the limiter will activate and guarantee that the actual sound never exceeds the desired maximum.
  - a. Using the graphic equalizer section, attenuate (lower) all frequencies 125 Hertz and below. Do this by setting a high-pass filter on both stereo channels to a cutoff frequency of 125 Hertz and a slope of 12 dB/octave.
  - b. Using the unit's output level control, set the maximum sound level to 82 dBC, measured 3 feet from any speaker. The sound installer can do this with a simple Radio Shack sound level meter (these are still available used). Set the meter to read "C", and "Slow". This will be a good starting point from which to operate the sound system.
  - c. To ensure the accuracy of the meter, you can bring it my office to be calibrated.
  - d. Set the Stereo Output Limiters to COUPLE both channels together, which makes the Channel 1 controls affect both channels. The rest of the instructions are thus for the left channel only.
  - e. Set the limiter's Ratio control to infinity, the Peak Stop to off, the Attack and Release time to midway and Auto, Over-Easy to off, and the Threshold control so as to normally limit only 3 decibels during typical music playing. If the music tries to get louder for any reason, the sound will stay at the same volume.
  - f. The amplifier must be set to maximum level during this process so they cannot be turned up further at a later time.
3. The inside sound systems will be similarly set to maximum levels as listed below:
  - a. Sub-cellar lounge- 115 dBC.
  - b. Cellar restaurant- 115 dBC.
  - c. 1<sup>st</sup> floor Lobby Bar- 95 dBC.
  - d. 16th floor indoor bar 98 dBC.
4. The processor should be set in conjunction with tests made of noise levels in the neighboring buildings.

If I can be of further assistance, please call.

It is strongly recommended that all complicated construction projects get regular inspection visits at critical times, to make sure the system performs properly. This is an optional service which I can provide. All Acoustilog, Inc.-designed information supplied is for the original client and may not be copied in any way for different projects by any architect, consultant, engineer or other party. Copyright Acoustilog, Inc. © 2022. All rights reserved. No reproduction of any type permitted without written permission of Acoustilog, Inc.

Yours Truly,

Alan Fierstein

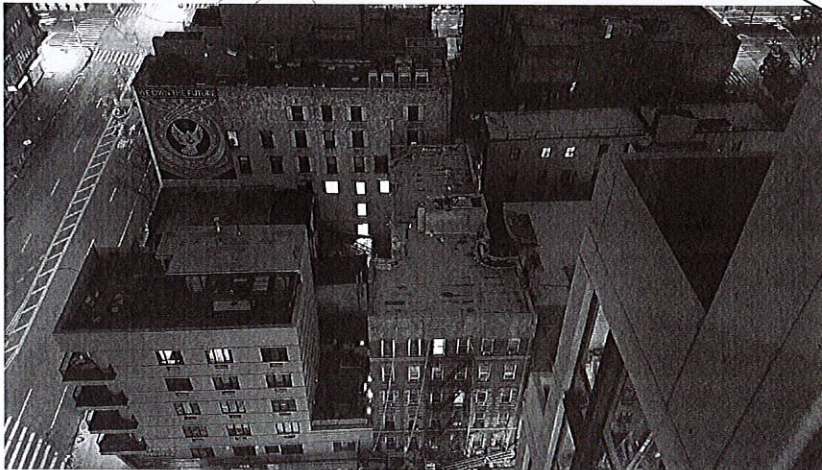


President  
acoustilog1@verizon.net

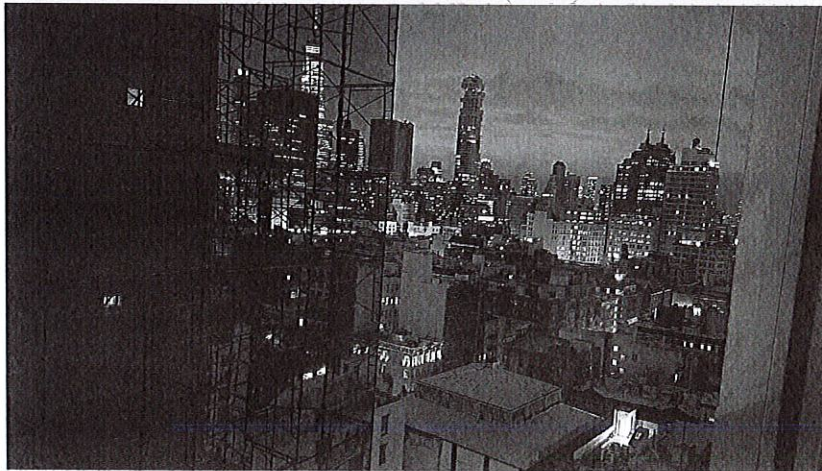
*All readings re: .0002 microbar. Readings taken with Bruel & Kjaer 2250/2260/2270 Analyzer, Bruel & Kjaer 4134, 4135, 4145, 4155, 4165, 4189 or 4190 Microphone, Acoustilog 232A Reverberation Timer. Calibrated to Bruel & Kjaer 4220 Sound Source or Quest CA-15A.*



Nearest residential building to the west 131 feet away



All of the nearby residential buildings are much lower in height.





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**Control 25**  
 Compact Indoor  
 Outdoor Background  
 Foreground Loudspeaker



Brochure      The Control 25 is perhaps the most versatile of JBL  
 Spec Sheet    Professional's Control Contractor Series  
 Owner's Manual indoor/outdoor loudspeakers.

**Features :**

- ▶ Components: 5.25 in Polypropylene coated woofer, 75 in Titanium coated horn loaded tweeter
- ▶ Built-in InvisiBall® mounting hardware\*
- ▶ Weather resistant enclosure and transducers
- ▶ Reasily paintable
- ▶ 90° x 90° high-frequency horn
- ▶ Overload Protection Circuitry
- ▶ Sensitivity: 88 dB SPL, 1W, 1m
- ▶ \*Patents pending worldwide

**Specifications :**

**Frequency Range :** 80 Hz to 16 kHz (-10 dB)

**Power Capacity :** 150 W Continuous Program Power  
 75 W Continuous Pink Noise

**Sensitivity :** 88 dB SPL, 1 W, 1m

**Directivity Factor (D):** 5.3 dB

**Directivity Index (DI):** 7.2 dB

**Nominal Impedance :** 8 ohms

**Crossover Frequency :** 3.0kHz

**Frequency LF Driver :** 135mm (5.25 in) Polypropylene cone w/ WeatherEdge

**HF Driver :** 19mm ( .75 in) Titanium coated polycarbonate

**Enclosure Material :** HIPS (High Impact Polystyrene)

**Overload Protection :** Full-Range power limiting to protect network and transducers

**Terminations :** Spring terminals, accepts banana plug

**Environmental :** Conforms to MIL Spec 810 for humidity, salt spray, temperature & UV. IEC 529 IP-X4 splash-proof rating

**Dimensions (H x W x D) :** 236 x 188 x 149 mm (9.3 x 7.4 x 5.8 in)

**Net Weight (ea) :** 2.3 kg (5 lb)

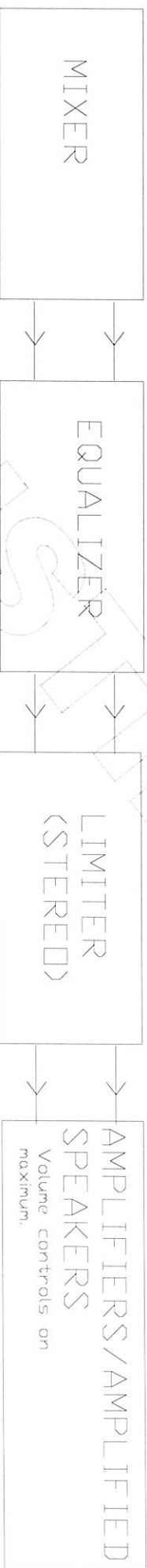
**Shipping Weight (ea) :** 5 kg (11 lb)

**Included Accessories :** Invisiball Assembly

**Optional Accessories :** MTC-25V: For vertical columnar orientation of up to 3 loudspeakers extension of the woofer surround that MTC-25/23H. For horizontal splaying of two speakers. Three brackets array up to six loudspeakers in a 360° array.  
 MTC-25/25H: Ceiling-mount adapter  
 MTC-25SSG: Stainless Steel Grille for harsh environments. Available in silver, black (BK) or white (WH). MTC-25WMG: WeatherMax™ Stainless Steel Grille protects against driving precipitation. Available in black or white (WH).  
 MTC-PC2: Input panel cover protects input terminals in outdoor environments.



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FUNCTIONS CAN BE COMBINED IN  
ONE PROCESSOR

Volume controls on  
maximum.

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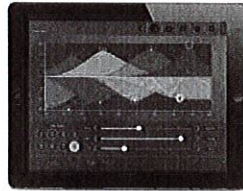
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### AUTOEQ™

New, improved AutoEQ algorithm ensures an extremely accurate, fast, and non-intrusive automatic EQ experience.

With the RTA Mic "listening" to your room, the new, updated DriveRack PA2 AutoEQ algorithm sets speaker levels and room EQ automatically in a matter of seconds. This means room adjustments can now be made very quickly, without subjecting the audience to annoying, lengthy broadcasts of pink noise.

### ENHANCED AFS™ FEEDBACK ELIMINATION

Enhanced AFS™ algorithm for faster, more precise feedback elimination, without adversely affecting your system's tone.

Nothing turns audiences away like annoying and potentially painful audio feedback. Fortunately, dbx engineers have revisited their already-stellar Advanced Feedback Suppression algorithm and made it work even better. The DriveRack PA2 listens for and anticipates feedback and adjusts speaker output automatically before it even has a chance, while never altering your sound.

### UPDATED WIZARD SETUP FUNCTIONS

Updated Wizards make initial set up easy, while ensuring speaker tunings and other settings are up-to-date.

Wizard functions on the DriveRack PA2 guide you through easy, step-by-step processes to help you get the most from your loudspeaker system. Helps you easily configure level balancing, AutoEQ, Advanced Feedback Suppression, and provides access to built-in and constantly updating speaker tunings from most major speaker manufacturers.

### AVAILABLE INPUT PROCESSING

- › dbx Compression
- › AFS™ (Advanced Feedback Suppression)
- › Graphic EQ
- › 8-Band Parametric EQ (adjusted when using the AutoEQ)
- › Subharmonic Synthesis

### AVAILABLE OUTPUT PROCESSING

- › Crossover (supports full range, 2-way, and 3-way systems)
- › 8-Band Parametric EQs (used for speaker tunings)
- › dbx Limiting
- › Driver Alignment Delays

## Features

- › All New Setup Wizard
- › Streamlined AutoEQ™
- › All New AFS™ (Advanced Feedback Suppression)
- › Mobile Control (Android®, iOS®, Mac®, Windows®)
- › dbx Compression
- › Graphic EQ
- › 8-Band Parametric EQ (adjusted when using the AutoEQ) Input
- › Subharmonic Synthesis
- › Crossover (supports full range, 2-way, and 3-way systems)
- › 8-Band Parametric EQs (used for speaker tunings) Output
- › dbx Limiting
- › Driver Alignment Delays



The screenshot shows the RadioShack website interface. At the top, there is a navigation bar with the RadioShack logo, customer service contact info (24/7 Customer Service, 800-843-7422), a store finder, and account options. Below the navigation bar are category tabs: Deals, Services, Weekly Ad, CELL PHONES & ACCESSORIES, ELECTRONICS & ACCESSORIES, HOBBY & DO-IT-YOURSELF, BATTERIES & POWER, and SHOP ALL PRODUCTS. A promotional banner for 'RCASH' offers a \$10 reward for a \$30 purchase. The main product area features a digital sound level meter with a carrying case. The product title is 'Digital Sound Level Meter' (Model: Digital 2055). The price is \$49.99. There are 6 reviews and a 'Write a Review' link. Shipping options include free shipping on orders over \$50 and free ship to store. A 'Find it nearby' button is also present. The page includes social media sharing options and a 'Need more help?' section with links to the owner's manual, technical specifications, and product features.

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- Easy-to-read display, sound range 30-130db, digit LCD display
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### Manufacturer Warranty

- Parts: 12 month
- Labor: 12 month



# Rider D

- Traffic Plan
- Parking Study

# Memorandum

**To:** Meghan Bobertz, Lightstone Group  
**From:** Don Tone, P.E.  
**Date:** February 24, 2022  
**Re:** 145 Bowery - Traffic and Parking Study  
**Project No:** #22-01-0540

## Introduction

Sam Schwartz Engineering (Sam Schwartz) has performed a traffic assessment of the proposed hospitality venue to be located at 145 Bowery in Manhattan, New York (the "site"). The project is anticipated to consist of a hotel with a ground floor lobby bar and lounge, a cellar restaurant, subcellar lounge and a top-floor lounge and terrace. Under the proposed plan, the hotel would consist of 303 guest rooms and the restaurant and lounges would include the following capacities:

- Sub-Cellar Lounge – 165 persons (2,199 square feet)
- Cellar Restaurant – 295 persons (7,370 square feet)
- Ground Floor Lounge – 176 persons (1,875 square feet)
- Ground Floor Bar & Hotel Lounge – 137 persons (2,700 square feet)
- Top Floor Lounge (indoor) – 149 persons (2,212 square feet)
- Top Floor Terrace (outdoor) – 29 persons (422 square feet)

The hours of operation are estimated to include the following:

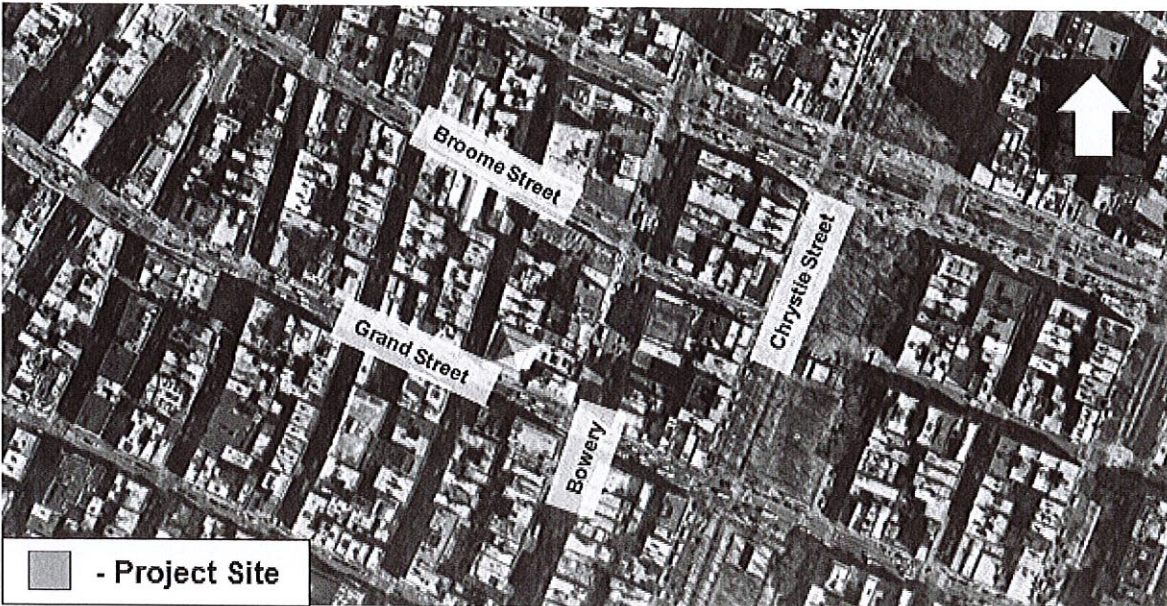
- Sub-Cellar Lounge – 5PM to 4AM
- Cellar Restaurant – 11AM to 4AM
- Ground Floor Lounge – 11AM to 4AM
- Ground Floor Bar & Hotel Lounge – 9AM to 4AM
- Top Floor Lounge (indoor) – 11AM to 4AM
- Top Floor Terrace (outdoor) – 11AM to 12AM

To determine the potential effect of the proposed development on the surrounding roadway network, Sam Schwartz collected traffic data along Bowery and performed site observations of current traffic conditions and pedestrian activity. Vehicular volumes expected to be generated by the proposed development were conservatively estimated based upon standard traffic engineering procedures, NYC DOT methodology and then adjusted based upon our consideration of data obtained from observations of the site and other similar developments. Our projections for the site were then assessed for potential traffic-related issues. The parking demand expected to be generated by the site and the available capacity of nearby off-street garage parking was also assessed. Our findings and recommendations for the proposed development are summarized in this memorandum.

## Project Location

The site is located at 145 Bowery, between Broome Street and Grand Street, on the east side of the street (northbound side) as shown in **Figure 1**.

Figure 1: Site Location –145 Bowery



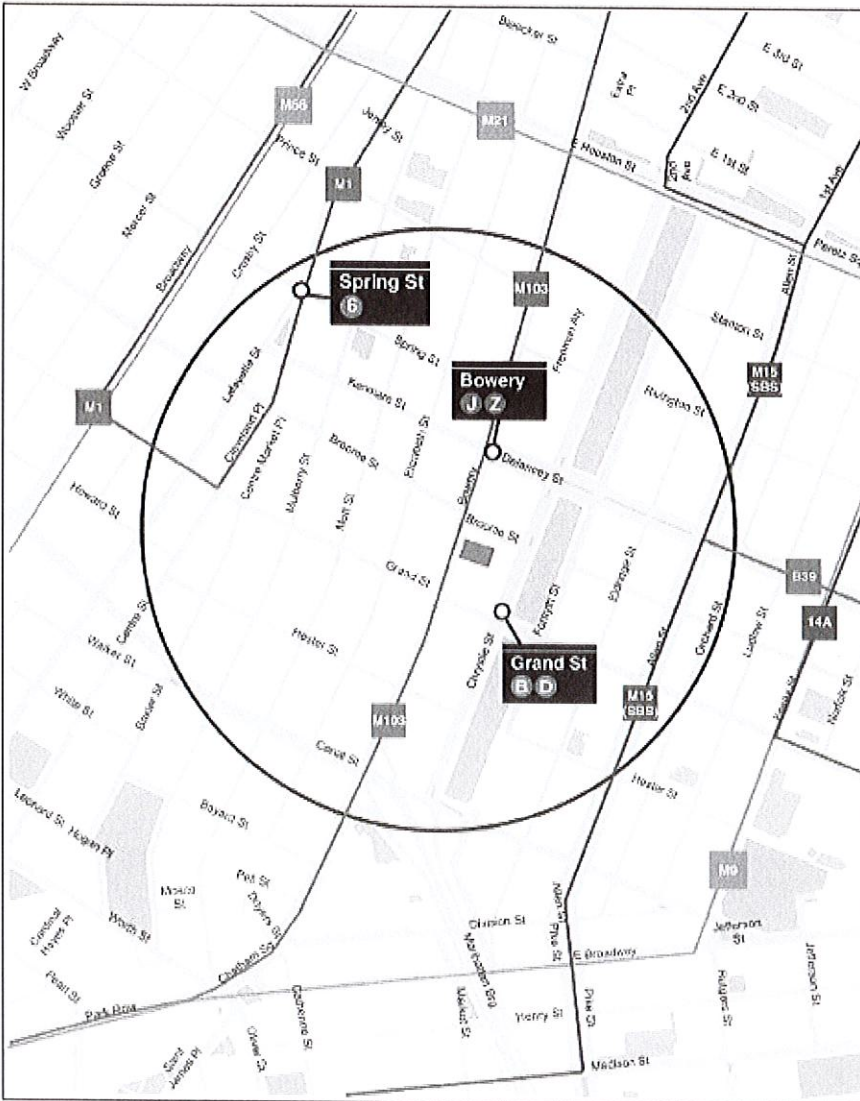
Bowery is a two-way, north-south arterial roadway with two lanes in each direction. It runs north for one mile before turning into Third Avenue and south for a quarter mile where it terminates at Park Row.

Overall, the site is very well served by many forms of public transit. The site has access to multiple subway lines, as seen in **Figure 2**. The Grand Street Station (B and D trains) is one block to the east (0.10 miles), the Bowery Station (J and Z trains) is one block to the north (0.10 miles), and the Spring Street Station (6 train) is 5 street blocks to the west (0.25 miles).

The southbound MTA M103 bus has a stop on Bowery, just south of Grand Street and just north of Broome Street, adjacent to the project site. The northbound M103 has a stop across the street. The M103 bus provides local service between Harlem and City Hall.

There is a Citi Bike station on the corner of Elizabeth Street and Grand Streets. There are also approximately 10 other nearby Citi Bike stations within 0.25-mile radius of the site. Protected bike lanes are provided on Grand Street, Chrystie Street and Allen Street. The locations of the Citi Bike stations, and bike lanes are presented in **Figure 3**.

Figure 2: Transit Map



TRANSIT MAP





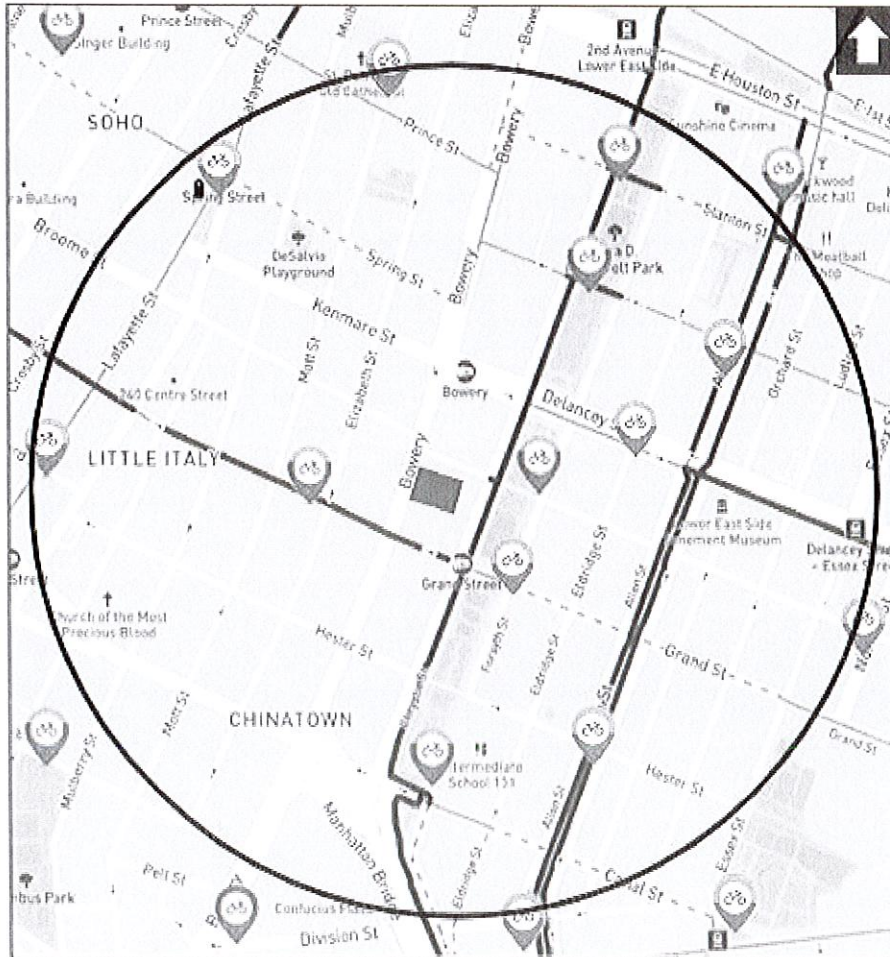




-  Project Site
-  0.25-Mile Radius (5-Minute Walk)
-  Subway Stations
-  Bus Routes

Figure 3: Citi Bike Stations



CITI BIKE MAP

-  Project Site
-  0.25-Mile Radius (5-Minute Walk)
-  Citibike Station
-  Bicycle Lane

The parking regulations on the east curb of Bowery, between Broome Street and Grand Street are temporarily set as No Stopping Anytime due to construction activity; however, it is expected that the regulations would revert to the following:

- Truck loading only 7AM to 10AM every day, except Sunday ("Truck Loading Only").
- Two-hour metered parking 10AM to 7PM, every day, except Sunday.

In the immediate frontage of the Moxy Hotel a hotel loading zone will be created. The hotel loading zone designates a segment of curb adjacent to a hotel entrance reserved for use by vehicles loading and unloading hotel business related persons or commodities and for providing temporary hotel parking necessary to implement hotel valet parking services. Additionally, a secondary loading zone will be created on Broome Street.

Street cleaning regulations are in effect from midnight to 3 am on Tuesday, Thursday and Saturday. For all other times, curbside metered parking is permitted.

#### Traffic Volume Data

Sam Schwartz conducted qualitative observations of traffic during the evening hours (from 4PM to 11PM) on multiple weekdays and a Saturday when site-generated vehicular activity and the existing vehicular activity in the neighborhood would each be at their peak. The "peak" period for the site-generated vehicular activity is anticipated to be from approximately 8PM to 12AM (when the restaurant and drinking facilities are expected to experience an increase in activity) while the "peak" period for the existing vehicular activity in the neighborhood is generally from 3PM to 11PM.

While there is an overlap in the two "peak" periods, Bowery was observed to generally operate well (a mid-Level of Service of D or better) with limited vehicle delay. The other restaurants and hotels along Bowery did not appear to be the primary destinations for vehicles travelling along Bowery nor did those other businesses appear to cause significant delays to vehicular movement; rather, the primary attraction appeared to be the Manhattan-bound and Brooklyn-bound movements to the Manhattan Bridge.

In addition to qualitative observations, Sam Schwartz utilized Automatic Traffic Recorders (ATRs) to collect hourly traffic volumes along Bowery. The data was collected over a ten-day period between Friday, October 15 thru Tuesday, October 26, 2021. The average hourly traffic volume data for a typical weekday, Friday and Saturday is presented in **Figure 4**. Based on the data collected, Bowery experienced a maximum demand during the following peak periods:

- Southbound Average Weekday = 840 vehicles at 5PM
- Southbound Average Friday = 815 vehicles at 5PM
- Southbound Average Saturday = 820 vehicles at 5PM
- Northbound Average Weekday = 560 vehicles at 10AM
- Northbound Average Friday = 635 vehicles at 7PM
- Northbound Average Saturday = 668 vehicles at 12PM

Based on the data collected, traffic on Bowery in the southbound direction typically builds up throughout the day before peaking at 5pm and then slowly tapering off until 11pm when a more significant decreasing trend occurs.

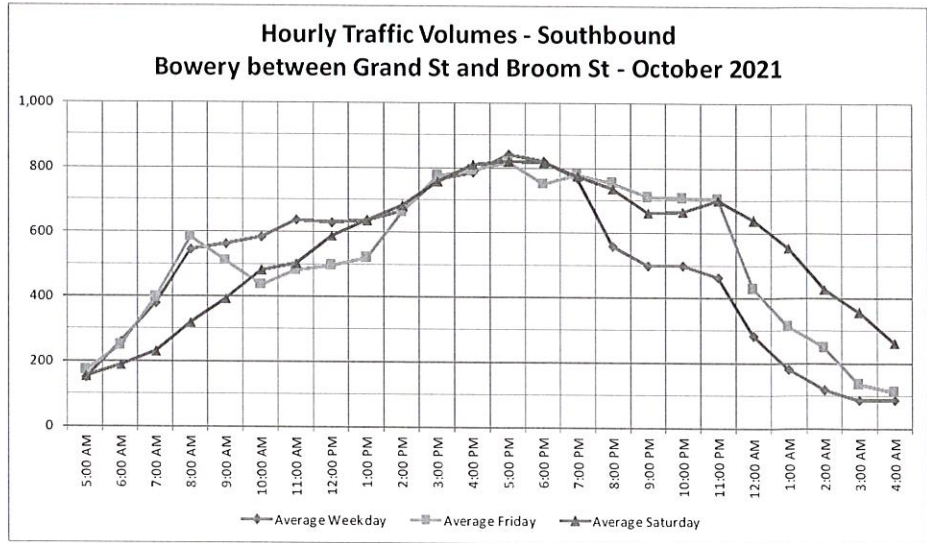
The volumes were heavily direction-based with roughly 2/3 of the total weekday volumes traveling in the southbound direction. However, it should be noted that the northbound traffic was restricted by the construction activity at the site on the east side of Bowery. Scaffolding, dumpsters and other construction materials were located immediately adjacent to the roadway. Once the construction activity is completed, it is anticipated the volume and temporal distribution may be more comparable to the southbound direction.

During the projected period of activity at the restaurant (8PM to 12AM), the data shows that Bowery carried a southbound volume of approximately 600 to 700 utilizing two travel lanes, or approximately 300 to 350 vehicles per lane. After 11PM, when the southbound curbside lane is available for parking and vehicle drop-offs/pick-ups, the volume ranged from 300 to 600 total vehicles, or 150 to 300 vehicles per lane.

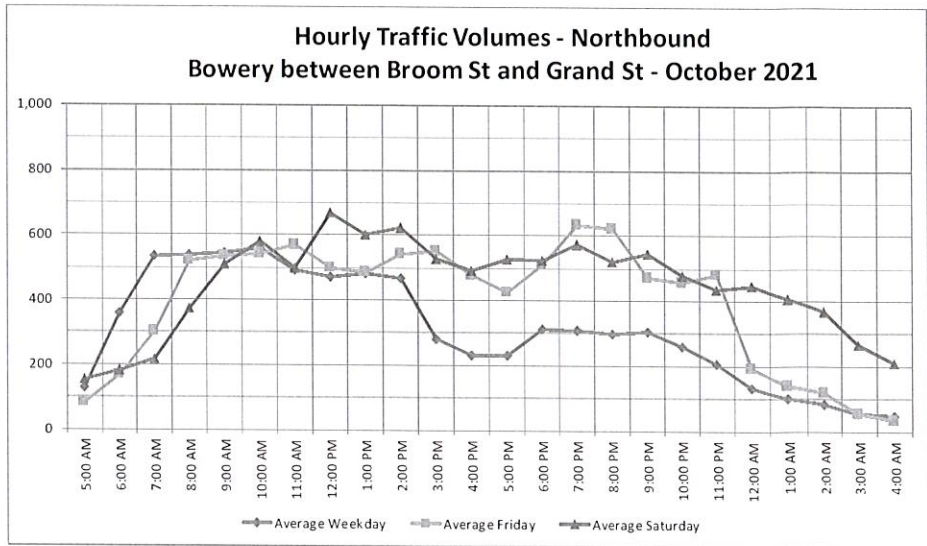
To contextualize these traffic volumes, the theoretical capacity for a typical arterial roadway, as determined by standard traffic engineering guidelines is approximately 600 to 800 vehicles per hour per lane. Bowery, a two-lane roadway, would therefore have a theoretical capacity for approximately 1,200 to 1,600 vehicles per hour per direction.

Figure 4: Hourly Traffic Volumes – Bowery

BOWERY - SOUTHBOUND			
Time Begin	Average Weekday	Average Friday	Average Saturday
5:00 AM	152	171	152
6:00 AM	261	251	188
7:00 AM	378	397	233
8:00 AM	544	586	319
9:00 AM	565	511	395
10:00 AM	583	436	480
11:00 AM	637	481	505
12:00 PM	629	495	587
1:00 PM	638	521	638
2:00 PM	664	660	681
3:00 PM	764	773	756
4:00 PM	786	794	811
5:00 PM	840	815	820
6:00 PM	821	750	818
7:00 PM	767	777	773
8:00 PM	561	753	737
9:00 PM	499	711	663
10:00 PM	500	707	664
11:00 PM	464	705	702
12:00 AM	284	429	642
1:00 AM	181	314	554
2:00 AM	119	249	428
3:00 AM	86	136	359
4:00 AM	86	110	265
<b>Total</b>	<b>11,807</b>	<b>12,525</b>	<b>13,166</b>



BOWERY - NORTHBOUND			
Time Begin	Average Weekday	Average Friday	Average Saturday
5:00 AM	131	82	153
6:00 AM	359	169	181
7:00 AM	533	301	216
8:00 AM	539	521	372
9:00 AM	546	535	509
10:00 AM	560	542	581
11:00 AM	492	569	500
12:00 PM	469	500	668
1:00 PM	481	485	602
2:00 PM	469	541	621
3:00 PM	282	554	528
4:00 PM	232	477	494
5:00 PM	232	424	527
6:00 PM	311	510	525
7:00 PM	310	635	573
8:00 PM	298	621	520
9:00 PM	304	470	543
10:00 PM	259	456	477
11:00 PM	205	483	436
12:00 AM	132	192	445
1:00 AM	101	140	409
2:00 AM	82	120	367
3:00 AM	53	53	265
4:00 AM	48	34	211
<b>Total</b>	<b>7,427</b>	<b>9,409</b>	<b>10,718</b>



**Trip Generation**

Peak hour vehicle trips generated by the proposed development were estimated for a typical weekday and Saturday peak hours. The trip generation factors were developed based upon standard traffic engineering procedures, NYC DOT methodology and recently approved environmental review documents, and engineering judgement.

The trip generation factors and assumptions are summarized in **Table 1** for the weekday early evening and Saturday late evening peak hour conditions.



**Table 1: Trip Generation Factors**

Program Size	Land Use:	Hotel		Sub-Cellar Lounge		Cellar Restaurant		Ground Floor Lounge		Ground Floor Bar & Hotel Lounge		Top Floor Lounge (Indoor)		Top Floor Terrace (Outdoor)	
		Weekday	Saturday	Weekday	Saturday	Weekday	Saturday	Weekday	Saturday	Weekday	Saturday	Weekday	Saturday	Weekday	Saturday
Daily Person Trip Generation Rate	Size Unit	303 rooms		2,199 area (sf/1000)		7,370 area (sf/1000)		1,875 area (sf/1000)		2,700 area (sf/1000)		2,212 area (sf/1000)		0.422 area (sf/1000)	
	Weekday	10.9	3	246.0	3	246.0	3	246.0	3	246.0	3	246.0	3	246.0	3
Modal Split	Saturday	12.7	3	358.0	3	358.0	3	358.0	3	358.0	3	358.0	3	358.0	3
	Unit	per room/day	per day/1000 sf	per day/1000 sf	per day/1000 sf	per day/1000 sf	per day/1000 sf	per day/1000 sf	per day/1000 sf	per day/1000 sf	per day/1000 sf	per day/1000 sf	per day/1000 sf	per day/1000 sf	per day/1000 sf
Vehicle Occupancy	Auto	20.0%	25.0%	10.0%	15.0%	10.0%	15.0%	10.0%	15.0%	10.0%	15.0%	10.0%	15.0%	10.0%	15.0%
	Taxi	35.0%	30.0%	25.0%	30.0%	25.0%	30.0%	30.0%	25.0%	25.0%	30.0%	25.0%	30.0%	25.0%	30.0%
Linked Trips (2)	Subway/Bus	10.0%	10.0%	30.0%	25.0%	30.0%	25.0%	30.0%	25.0%	30.0%	25.0%	30.0%	25.0%	30.0%	25.0%
	Walk/Bike	35.0%	35.0%	30.0%	30.0%	35.0%	30.0%	35.0%	30.0%	35.0%	30.0%	35.0%	30.0%	35.0%	30.0%
Temporal Distribution	Total	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%
	Weekday AM	1.40	1.40	2.20	2.20	2.20	2.20	2.20	2.20	2.20	2.20	2.20	2.20	2.20	2.20
Directional Distribution	Weekday Midday	1.80	1.80	2.30	2.30	2.30	2.30	2.30	2.30	2.30	2.30	2.30	2.30	2.30	2.30
	Weekday PM	0%	0%	10%	10%	10%	10%	10%	10%	10%	10%	10%	10%	10%	10%
Saturday Peak	Saturday Peak	7.5%	7.5%	1.0%	1.0%	1.0%	1.0%	1.0%	1.0%	1.0%	1.0%	1.0%	1.0%	1.0%	1.0%
	Weekday AM	6.0%	6.0%	10.8%	10.8%	10.8%	10.8%	10.8%	10.8%	10.8%	10.8%	10.8%	10.8%	10.8%	10.8%
Saturday Peak	Weekday Midday	8.0%	8.0%	10.6%	10.6%	10.6%	10.6%	10.6%	10.6%	10.6%	10.6%	10.6%	10.6%	10.6%	10.6%
	Weekday PM	8.0%	8.0%	13.0%	13.0%	13.0%	13.0%	13.0%	13.0%	13.0%	13.0%	13.0%	13.0%	13.0%	13.0%
Saturday Peak	Saturday Peak	In	Out	In	Out	In	Out	In	Out	In	Out	In	Out	In	Out
	Weekday AM	65.0%	35.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%
Saturday Peak	Weekday Midday	56.0%	44.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%
	Weekday PM	65.0%	35.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%
Saturday Peak	Saturday Peak	56.0%	44.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%	50.0%

**Notes**  
 1. Pier 57 Redevelopment FEIS, Table 14-23. For Performance + Private Event Space, Rooftop Event rates were used.  
 2. Based on Sam Schwartz Engineering assumptions, a review of FEIS documents for Restaurant and Rooftop bar include both hotel guests and general public.  
 3. NYC CEQR Technical Manual, Table 16-2.

The assumptions in **Table 1** were used to project the peak hour vehicle trips to/from the site, as summarized in **Table 2**. Although some of the modal split and trip characteristics as presented in **Table 1** may vary slightly for a weekday verses a weekend for some land uses, the overall volumes are similar because those uses are relatively small as compared to the overall development size. For example, the modal splits indicate a higher auto share and for-hire vehicles on a Saturday as compared to a weekday. Conversely the weekday conditions are anticipated to experience a slightly greater mode share of walk trips (possibly from nearby offices) and transit trips as compared to a Saturday.

The projected peak hour vehicle trips as presented in **Table 2** represent the typical weekday and Saturday peak hours.

**Table 2: Projected Peak Hour Vehicle Trips**

Peak Hour	Vehicle Type	Vehicle Trips		
		In	Out	Total
Weekday AM	Auto	23	13	36
	Taxi/FHV	42	42	84
	<b>Total</b>	<b>65</b>	<b>55</b>	<b>120</b>
Weekday Midday	Auto	25	22	47
	Taxi/FHV	66	66	132
	<b>Total</b>	<b>91</b>	<b>88</b>	<b>179</b>
Weekday PM	Auto	44	30	74
	Taxi/FHV	76	76	152
	<b>Total</b>	<b>120</b>	<b>106</b>	<b>226</b>
Saturday PM	Auto	54	48	102
	Taxi/FHV	110	110	220
	<b>Total</b>	<b>164</b>	<b>158</b>	<b>322</b>

As presented in **Table 2**, vehicle volumes generated by the project would consist of both automobiles and taxis. In general, the highest volume of vehicle trips would be experienced during the weekday and Saturday evenings when the hotel, restaurant and bars are most active. A majority of the vehicle trips are anticipated to be taxi and for-hire vehicles. These rates were conservatively estimated based upon standard traffic engineering procedures, NYCDOT methodology and then adjusted based upon our consideration of data obtained from observations of the site and other similar developments.

During the weekday evening peak hour, the site is anticipated to generate a total of 226 vehicle trips (120 inbound and 106 outbound). A majority of the vehicle trips (approximately 67-percent) are anticipated to be taxi and for-hire vehicles, or 76 drop-offs/pick-ups.

During the Saturday evening peak hour, the project site is anticipated to experience an increase in vehicle trips as compared to the weekday condition as more patrons are likely to either drive or use a for-hire vehicle. It is anticipated to experience a total of 322 vehicle trips (164 inbound and 158 outbound). A majority of the vehicle trips (approximately 68-percent) are anticipated to be taxi and for-hire vehicles, or 110 drop-offs/pick-ups.

### **Parking Generation**

To estimate the parking demand associated with the development, an hourly parking accumulation analysis was prepared for a typical weekday and Saturday. The projected weekday and Saturday hourly parking demand are summarized in **Table 3**.

As shown in **Table 3**, it is estimated that the peak parking demand for the proposed development would be 37 vehicles starting at 8PM on weeknights and 54 vehicles starting at 9PM on Saturdays. An inventory of public parking facilities within 1/4-mile (5-minute walk) of the site was also conducted to understand how the local off-street parking supply may be affected.

**Figure 5** shows the off-street parking locations in the 1/4-mile radius of the project site. The result of the off-street parking survey is shown in **Table 4**.

As shown in **Figure 5** and **Table 4**, there are more than six off-street parking facilities within a ¼-mile (5-minute walk) of the project site which combined have sufficient availability to accommodate all of the project-generated demand in every period surveyed.




**Table 3: Projected Parking Demand – Weekday and Saturday**

Hour Begin	Weekday			Saturday		
	In	Out	Accumulation	In	Out	Accumulation
Before 6AM	0	0	28	0	0	41
6-7 AM	4	15	16	6	23	24
7-8 AM	14	22	9	20	31	13
8-9 AM	25	31	3	46	54	5
9-10 AM	24	27	1	45	49	1
10-11 AM	85	85	1	177	177	1
11-12 PM	110	105	6	214	206	9
12-1 PM	84	86	4	176	179	6
1-2 PM	83	85	2	174	177	3
2-3 PM	82	84	0	173	175	0
3-4 PM	93	90	4	189	184	5
4-5 PM	124	106	22	241	215	32
5-6 PM	104	98	28	213	204	41
6-7 PM	110	104	34	221	213	49
7-8 PM	94	92	36	199	196	52
8-9 PM	88	87	37	190	189	53
9-10 PM	86	86	37	187	186	54
10-11 PM	85	85	37	185	185	54
11-12 AM	82	82	37	180	180	54
12-1 AM	82	82	37	180	180	54
1-2 AM	82	82	37	180	180	54
2-3 AM	82	82	37	180	180	54
3-4 AM	0	9	28	0	13	41
4-5 AM	0	0	28	0	0	41
5-6 AM	0	0	28	0	0	41
<b>Total</b>	<b>1,624</b>	<b>1,624</b>	<b>--</b>	<b>3,373</b>	<b>3,373</b>	<b>--</b>

Figure 5: Nearby Parking Facilities Map



### OFF-STREET PARKING FACILITY MAP

-  Project Site
-  Parking Facilities
-  0.25-Mile Radius  
(5-Minute Walk)

**Table 4: Inventory of public off-street parking (1/4-mile radius from site)**

No.	Off-Street Parking Facility	Operating Times	Capacity	Existing Parking Utilization				Utilized Spaces				Available Spaces			
				Weekday PM	Weekday Evening	Saturday PM	Saturday Evening	Weekday PM	Weekday Evening	Saturday PM	Saturday Evening	Weekday PM	Weekday Evening	Saturday PM	Saturday Evening
1	Park-It Management, 395 Broome Street, Lic #0469630	All day	85	75%	25%	70%	70%	64	21	60	60	21	64	26	26
2	Edison ParkFast, 174 Centre Street, Lic #926757	All day	93	50%	50%	50%	50%	47	47	47	47	47	47	47	47
3	125 Vertical Parking Group LLC, 123-129 Baxter Street, Lic #1251237	All day	68	85%	85%	85%	85%	58	58	58	58	10	10	10	10
4	iPark, 44 Elizabeth Street, Lic #2020001	All day	147	50%	50%	50%	50%	74	74	74	74	74	74	74	74
5	Chrystie Garage, 89-93 Chrystie Street, Lic #977117	Mon - Sun 6 am - 1 am	116	40%	30%	30%	25%	46	35	35	29	70	81	81	87
6	iPark, 59-63 Allen Street, Lic #1192853	Mon - Sun 6 am - 12 am	200	60%	30%	60%	60%	120	60	120	120	80	140	80	80
			<b>709</b>					<b>408</b>	<b>294</b>	<b>392</b>	<b>386</b>	<b>301</b>	<b>415</b>	<b>317</b>	<b>323</b>

## Conclusion

During the busiest Saturday evening peak hour, the project site is conservatively projected to generate an approximate peak of 322 vehicle trips (164 inbound and 158 outbound) during the busiest peak hour. These trips would include 102 total auto trips (54 inbound and 48 outbound) that would likely utilize off-street parking.

A majority of the vehicle trips are anticipated to be taxi and for-hire vehicles, approximately 110 drop-offs and/or pick-ups (or 220 roundtrips) during the busiest peak hour. Based on qualitative observations of traffic flow, the anticipated number of additional vehicles that would be generated by the hotel, restaurant and other proposed uses would not have a significant effect on roadway operations and the "No Standing" zone along the curb in front of the project site would facilitate taxi pick-up/drop-off activity during peak commuter hours, so that these vehicles would be prevented from blocking the flow of through traffic along Bowery. Additionally, a secondary loading zone will be created on Broome Street.

Further, an inventory of off-street parking facilities indicated that there are 6 parking garages within a 5-minute walk of the project site. This indicates that adequate off-street parking is available during all hours of operation at the restaurant.

Lastly, Sam Schwartz recommends the following traffic management strategies:

- Designate hotel security staff to monitor the efficiency of pick-up/drop-off activity along Bowery during the evening peak hours, when traffic along Bowery is most active.
- During the later evening hours, the hotel security staff should also have a presence outside and be responsible for discouraging vehicle drop-off and picks-ups in active travel lanes, keeping the adjacent sidewalk clear, trash-free and keeping noise-levels at a minimum.
- A single point of contact should also be established to serve as a Traffic Management Liaison. The liaison would be responsible to effectively manage the restaurant's frontage including sidewalk and curb lane and be directly accessible to the community and local police should any issue arise, so they are documented and addressed immediately.

Overall, based upon conservative estimates and accepted industry practices and considering the existing traffic conditions in the area, the traffic that is likely to be generated by operation of the restaurant and the other described uses would be accommodated by and absorbed into the existing transportation network and would not have any significant effect on either traffic operations or parking.

# Rider E

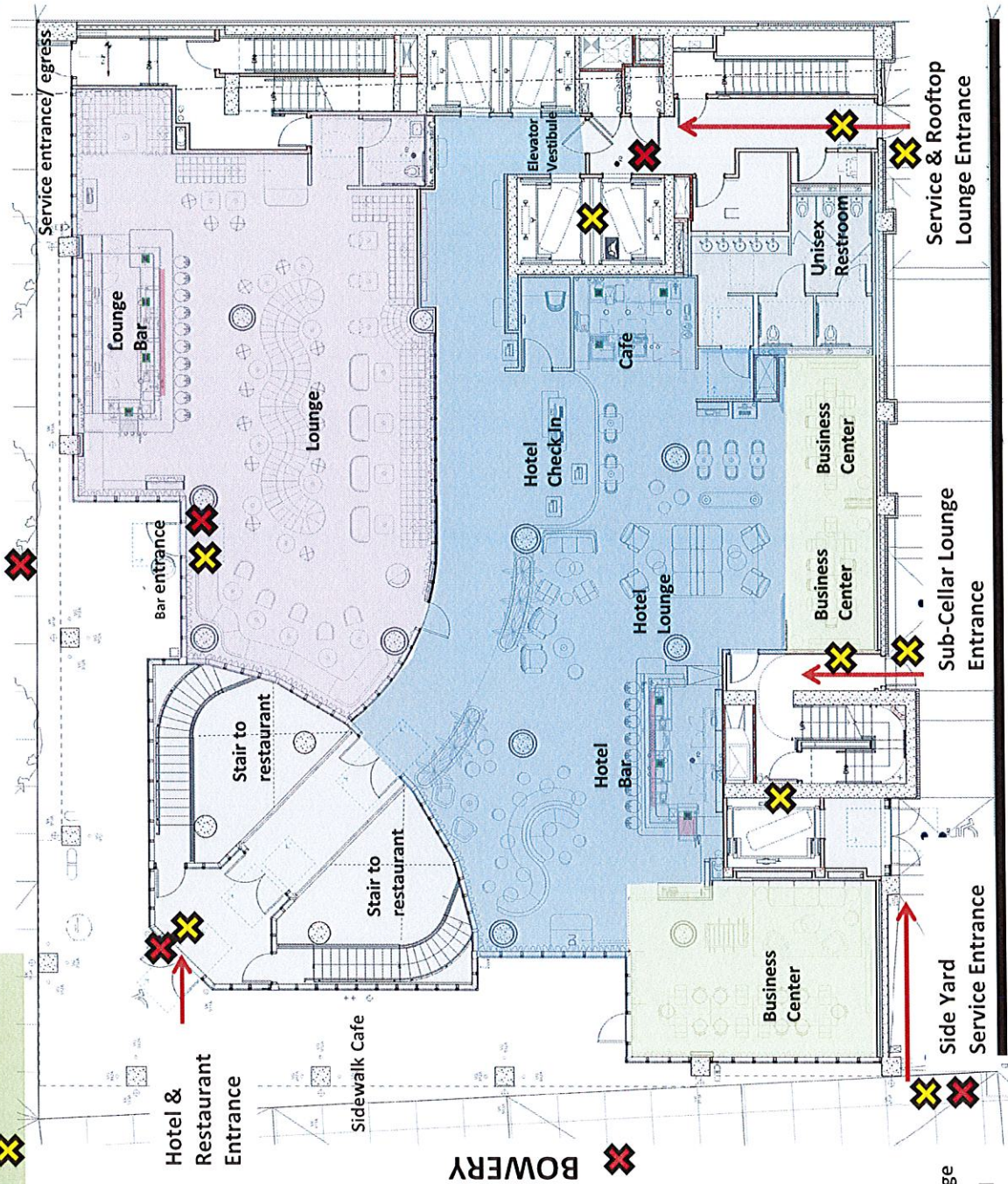
- Security Plan





BROOME

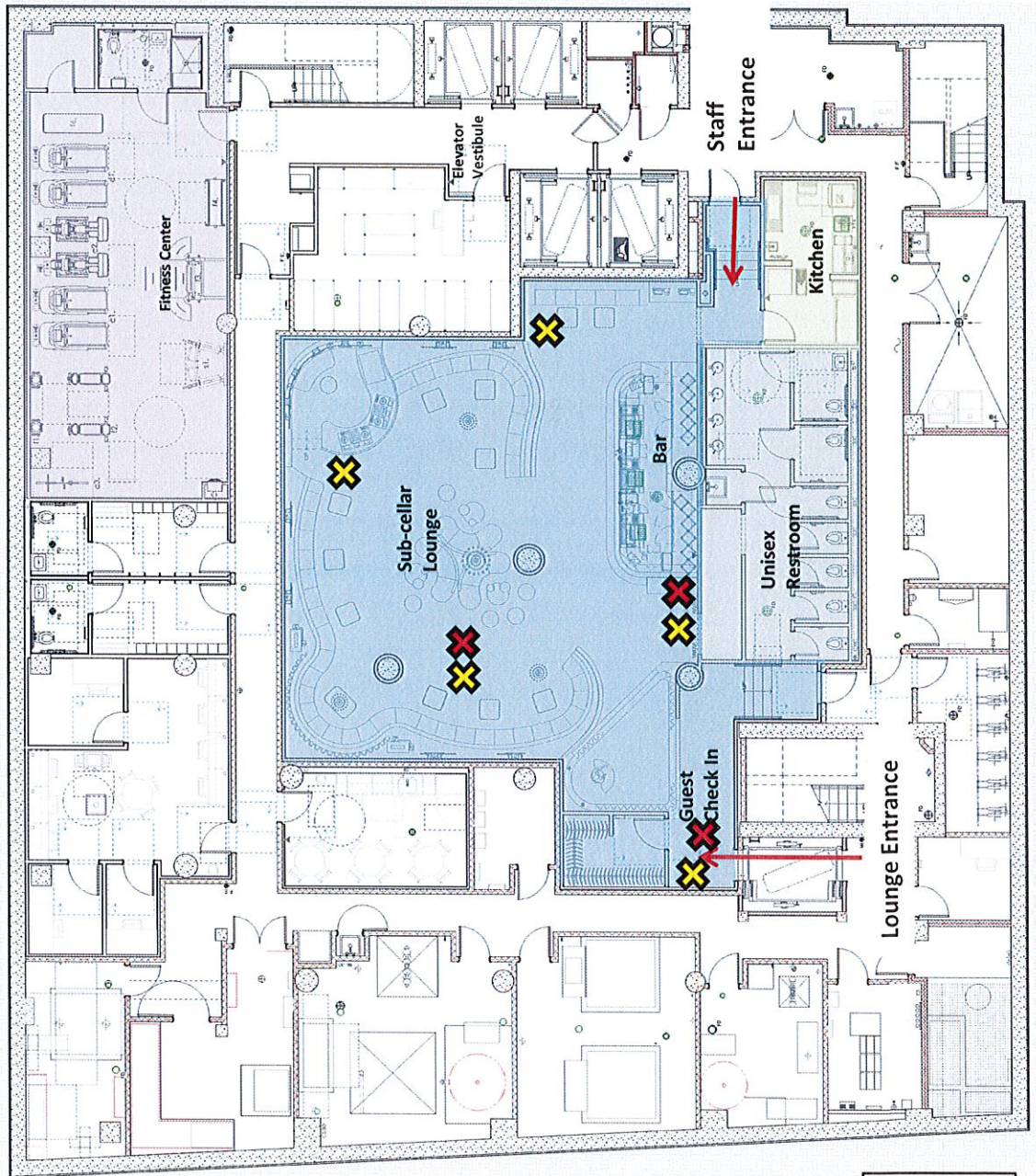
GROUND FLOOR PLAN



BOWERY

- Suggested Security Posts
- Security Post
- Lounge
- Business Center
- Hotel

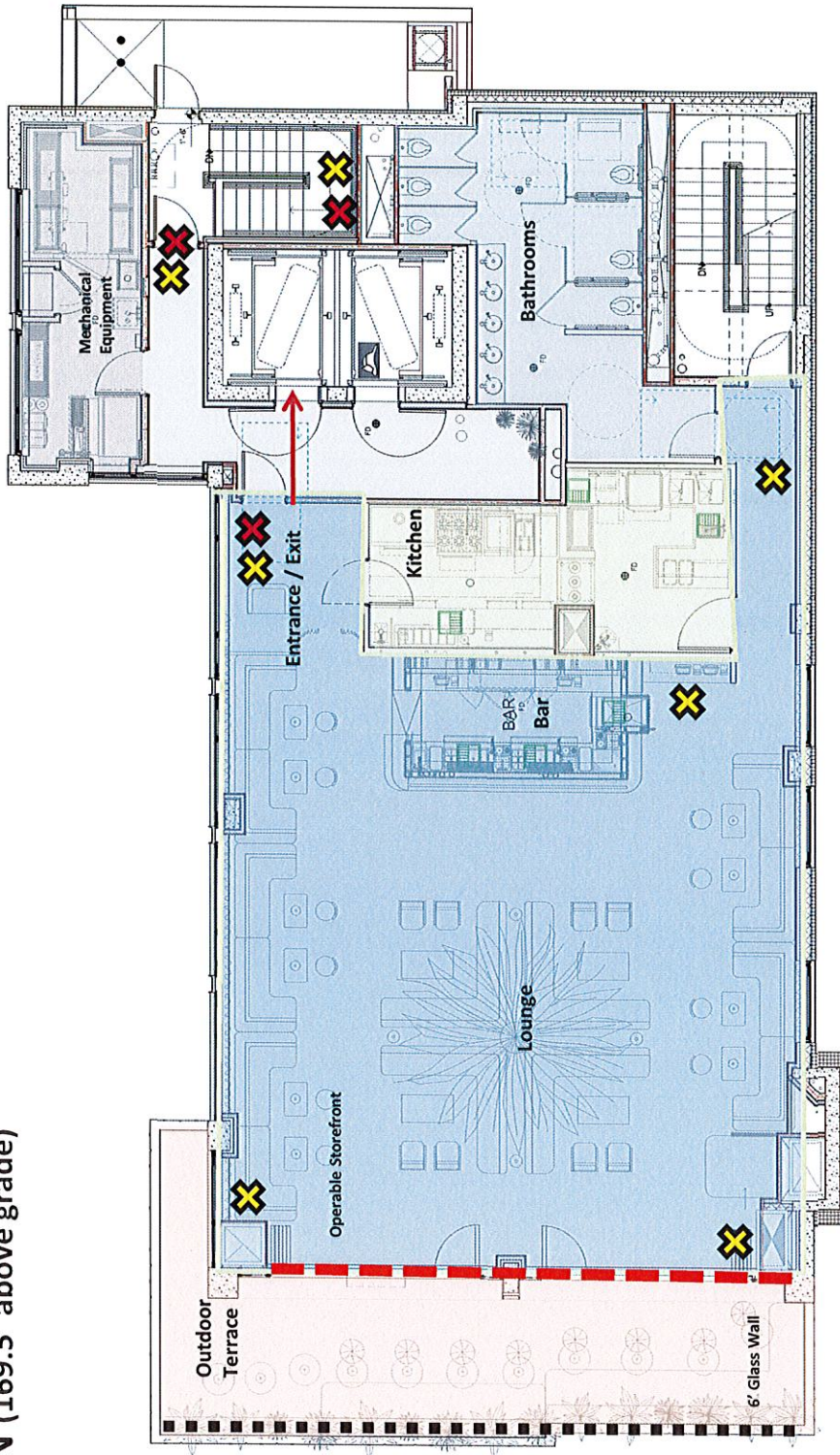
**SUB-CELLAR PLAN**



**Suggested Security Posts**

	Lounge
	Kitchen
	Fitness Center
	Hotel BOH

16<sup>th</sup> FLOOR PLAN (169.5' above grade)



**Suggested Security Posts**

	Security Post		Kitchen
	Lounge		Mechanical
	Mechanical		Terrace

**SECURITY STAFF POSTS AND DUTIES**  
**MOXY LOWER EAST SIDE HOTEL**

**Purpose**

Post Orders are a detailed instruction to persons assigned to a specific guard post. Under the direction of TAO GROUP HOSPITALITY's (TGH) Executive Security department, these Post Orders direct the security force working at all TGH venues. The Post Orders below outline a mandatory guideline for duties and responsibilities. Post Orders are subject to change at any time under the direction and guidance of TGH Management's and Executive Security's recommendations and approval.

**STANDARD POSTS:** Standard Posts are critical areas of responsibility that have the highest threat and risk levels. These Posts need to be staffed and fully operational during all venue hours.

**ALL POSTS:**

- Personable, friendly, and hospitable when dealing with all guests and staff
- Maintain the highest level of professionalism
- Ensure patrons are following venue guidelines
- Gather information for reporting
- Assist in emergencies
- Assist TAO management and staff as needed
- Communicate
- Monitor, observe and report
- Know the operating times of the venue
- Know the performers name (if there is one)
- Bathroom locations
- Exit locations
- BEFORE taking breaks, ensure your post is covered
- Notify the Supervisor if you need to leave post for any reason

**Ingress and Egress (Door) Posts and Street/Alley Security: 6 Total at Moxy LES**

Post Responsibilities:

- Checking ID/Age verification manually and by utilizing the Identification scanner
- Covid-19 vaccination verification
- Confirming re-entry of all guests that exit and return
- Line/crowd control (not blocking walkway)
- Account for all guests entering and exiting venue with a proper door count, utilizing all necessary equipment to assist with
- Ensure safety of doorman, host, and TAO staff
- Report suspicious activity
- Assist with exits as needed
- Maintain safety and security around Moxy Property
- Keep a clear flow of vehicular traffic
- Act as a directional for guests looking to access the Hotel or Food & Beverage venues
- Positioned at the lounge entrance/service entrance
- Direct guests inside to the queuing area between the entrance and the elevators

- If waiting space is at capacity, direct patrons to the restaurant lounge area or to another venue nearby
- Greet customers and open the door for patrons entering and exiting
- Keep the sidewalk clear and discourage congregation
- Inform guests to keep volume down outside to respect the neighbors and hotel guests
- Assist guests to hired cars as requested by management

Door security guards are extremely important. They are the first face a patron/guest will see when they arrive to a TGH venue, and they will be the last face seen when they depart. To that end, professionalism is key in ensuring the highest level of hospitality is always given. Maintaining a strong presence at the door will deter most individuals from conducting inappropriate behaviors.

### **Searcher Post (Nightclub) – 2 Total Moxy LES**

Post Responsibilities:

- All guest entering venue must be searched via pat down or wand

#### **Males:**

- Ask if the individual is carrying any weapons
- Request for all pockets to be emptied and to place arms out to the side
- Visually inspect hands holding items for weapons/illegal substances
- Conduct a pat down search of the individual
- Wand the individual, checking for weapons

#### **Females:**

- Ask if the individual is carrying any weapons
- Request for all pockets to be emptied
- Request bag to be open and check inside for weapons/illegal substances

Be professional and communicative when searching patrons. Let them know you are going to wand, pat and inspect their bags. Any objections to the above procedure will result in denial of entry into our venues.

### **Roving Post and Supervisors – 2 Total Moxy LES**

Post Responsibilities:

- Ensuring patrons are following venue guidelines
- Observing patrons and giving reminders when patrons behavior is deemed inappropriate
- Assist TAO management and staff as needed
- Positioned throughout lounge and will rove around the room
- Participate in daily operation on premises, Meeting, Pre-shift Security briefing, Fire drills, General assistance
- Supervisor will ensure security operations are running smoothly as per All Star and House rules & regulations
- Complete a daily Security report containing detailed shift information including but not limited to: Incidents, Complications, Workplace interactions, Fire safety concerns and send directly to All Star and House management
- Maintain clear egress
- Maintain a visual on the room to keep a safe and secure environment.
- Assist patrons as needed

- Checking in with other guards
- Assist with exits/confrontations
- Gather information for reporting

The rover must be observant and proactive vs reactive to incidents. The rover will sometimes be able to see a situation developing prior to getting out of control. Using sound judgement is paramount in ensuring the safety and security of our patrons. The rover should be in constant communication with TAO management and ensure the whole security team is updated. The rover may be best served as a supervisor position.

### **Elevator Posts (Inside Operator) - 2 Total Moxy LES**

Post Responsibilities:

- Ensure patrons/guests and persons using the elevator get to the intended floor safely
- Be personable when greeting all guests
- Remind patrons no drinks allowed in the elevators
- Communicate illegal activity to the team
- Assist with exits as necessary while inside the elevator
- Assist in an emergency
- Positioned inside elevator to assist with operations, crowd control and all movements
- Keep the number of occupants in elevator at a safe level.

During operations, the elevator is controlled by security. At no time should an elevator be filled over the legal capacity or the number set forth by management, whichever is lower. If you're operating an elevator and you ever feel it is over capacity, it is your responsibility to hold elevator and exit guests until proper capacity is reached.

If at any time a guest states, they need to use an elevator to enter or exit the venue instead of the stairs the guest should be allowed to do so. You should never ask the reasoning why. The same should be followed if a guest is requesting to use the stairs instead of the elevator.

In the event an elevator gets stuck, the security officer working the elevator is to remain calm and:

- Notify the TAO Manager or Supervisor, via radio, of the situation, including how many people are in the elevator and what level they are at
- Reassure the guest/s in the elevator that it is being worked on and assistance is on the way

### **Elevator Up Post – 1 Total Moxy LES**

Post Responsibilities:

- Stamp check on patrons exiting the elevator
- Provide direction to patrons
- Be personable when greeting all guests
- Control the line for patrons wishing to take the elevator to exit the venue
- Monitor elevator capacity
- Assist in an emergency
- Positioned at the Elevator base
- Control line flow and check for a stamp access to Rooftop and the sub-cellar.
- Keep the number of occupants in elevator at a safe level.
- Keep an accurate count of guests in the Rooftop and sub-cellar venue.

- Elevator posts need to ensure that the elevators remain within the guidelines for capacity. At no point should an elevator be overfilled deeming it unsafe. Focus on ensuring our patrons have the best customer experience upon arrival/departure with a warm welcome/farewell.

### **Elevator Up/Down – 1 Total Moxy LES**

#### Post Responsibilities:

- Stamp check on patrons entering the elevator
- Provide direction to patrons
- Be personable when greeting all guests
- Control the line for patrons wishing to take the elevator to the venue
- Monitor elevator capacity
- Assist in an emergency
- Positioned at the Elevator base
- Control line flow and check for a stamp access to Rooftop and the sub-cellar.
- Keep the number of occupants in elevator at a safe level.
- Keep an accurate count of guests in the Rooftop and sub-cellar venue.

Elevator posts need to ensure that the elevators remain within the guidelines for capacity. At no point should an elevator be overfilled deeming it unsafe. Focus on ensuring our patrons have the best customer experience upon arrival/departure with a warm welcome/farewell.

### **Bathroom Post – 2 Total Moxy LES**

#### Post Responsibilities:

- Positioned between the bar and restrooms
- Keep path clear for staff and maintain organization near restrooms.
- Maintain a visual on the room to keep a safe and secure environment.
- Ensure that the line for the bathroom remains neat and intact
- Prevent patrons skipping the line for the bathroom
- Ensure only 1 patron is in a stall at one time if applicable to that venue
- Check on the wellbeing of bathroom attendants
- Investigate suspect activity
- Monitor the radio
- Assist with exits as needed
- Assist in an emergency
- Maintain a visual on the room to keep a safe and secure environment.

The bathroom post needs to remain vigilant and observe any potential illegal activity that could occur within the bathrooms. If the guard believes there could be illegal activity or needs to enter the female bathroom, ensure that a member of the venue management is present. If assistance is needed within the venue this post should respond.

### **Bar/Dance Floors – 4 Total Moxy LES**

#### Post Responsibilities:

- Positioned between the bar and restrooms
- Keep path clear for staff and maintain organization near restrooms.
- Maintain a visual on the room to keep a safe and secure environment.

- Observe the activity at the bar
- Observe the open containers on the bar
- Ensure the patrons are respecting the TAO staff working the bar and assist as necessary
- Maintain a visual on the room to keep a safe and secure environment.
- Keep the employee work area free so the bar staff can exit/enter
- Monitor any intoxicated guest
- Assist with exits as needed
- Assist in an emergency

The Bar guard is to remain vigilant when observing for illegal activity at the bar post. If any substances are placed into any patron/guest's drink, the bar guard is to intervene immediately and report to management. The bar guard is there to protect the bar staff from abuse and will assist as needed.

### **Internal Door Post – 1 Total Moxy LES (Mechanical Door on roof)**

Post Responsibilities:

- Prevent unauthorized entry/exits to the venue
- Observe the immediate area in front of you
- Intervene/enforce venue policy if patrons are breaking it (smoking, taking bottles away from the table etc.)
- Monitor the radio and communicate to the team
- Be available to the TAO manager/staff as needed

The internal door posts typically overlook the dancefloor and seating areas. Be observant and report any suspicious activity to the rover guard who can take a closer look. Be proactive in your reporting and be ready to assist as needed. As much as you can see our patrons, they can see you. Remaining sharp, vigilant, and giving off an aura of professionalism will deter individuals from inappropriate behaviors.

### **Staircase Post – 1 Total Moxy LES**

Post Responsibilities:

- Ensure the smooth flow of foot traffic between floors
- Provide flashlight if needed to guide patrons/guests
- Know the closing time of the venue
- Know the performers name (if there is one)
- Access control on any fire exits
- Assist in an emergency

This post is primarily to assist with patrons as they make their way between floors. Ensure you're hospitable and monitor the radio to assist other guards as needed.

\*Any recommendations/modifications to the Post Orders are welcomed and should be submitted in writing to the TAO Executive Security team for review.



# Rider F

- Principals' License History

Name and Address	Community Board	Dates of Operation
346 Lounge LLC & Strategic Dream Rooftop LLC dba PHD Lounge 355 W 16th Street New York, NY 10011	Manhattan CB 4	2011 - Present
485 Rooftop LLC & Seventh Avenue Hospitality LLC dba Moxy Times Square Rooftop 485 7 <sup>th</sup> Avenue, 17 <sup>th</sup> Floor New York, NY 10018	Manhattan CB 5	2017 - Present
485 Seventh Ave Assoc LLC Seventh Ave Hosp LLC dba Moxy Times Square 485 7 <sup>th</sup> Avenue New York, NY 10018	Manhattan CB 5	2017 - Present
Asia Five Eight LLC 42 44 E. 58 <sup>th</sup> Street New York, NY 10022	Manhattan CB 4	2001 - Present
BD Stanhope LLC d/b/a Tao 369 W 16 <sup>th</sup> Street New York, NY 10001	Manhattan CB 4	2003 - Present
Bowery Hospitality Associates LLC dba Vandal 199 Bowery New York, NY 10002	Manhattan CB 3	2015 - 2021
Chelsea Hospitality Partners LLC dba Avenue 116 10 <sup>th</sup> Avenue New York, NY 10011	Manhattan CB 4	2009 - 2021
Electric Room 16 LLC Strategic Dream Lounge LLC 355 W. 16 <sup>th</sup> Street New York, NY 10011	Manhattan CB 4	2013 - Present
LSG 105 West 28th LLC & Chelsea Hospitality Associates LLC dba Moxy Chelsea 105 W. 28 <sup>th</sup> Street New York, NY 10001	Manhattan CB 5	2019 - Present
Madison Entertainment Associates LLC dba Lavo 625 Madison Avenue New York, NY 10022	Manhattan CB 5	2010 - Present
MSG Arena LLC dba Madison Square Garden 4 Pennsylvania Plaza New York, NY 10121	Manhattan CB 5	2016 - Present
US Dev Associates LLC & 11th Street Hospitality LLC dba Moxy East Village/Alphabet Bar & Café 112 E. 11 <sup>th</sup> Street New York, NY 10003	Manhattan CB 3	2019 - Present
289 Hospitality LLC dba Marquee 289 10 <sup>th</sup> Avenue New York, NY 10001	Manhattan CB 4	2013 - Present

Broadway 55th LLC & Strategic Dream Midtown LL LLC as mgr dba The Rickey 210 W. 55 <sup>th</sup> Street New York, NY 10019	Manhattan CB 5	2004 – Present
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# Additional Supporting Documents

- Floor plans and Renderings
  - Photos
  - Proof of Posting
  - Letters of Support
- Summary of Supervision Plans

LOWER EAST SIDE

*Rxcom*

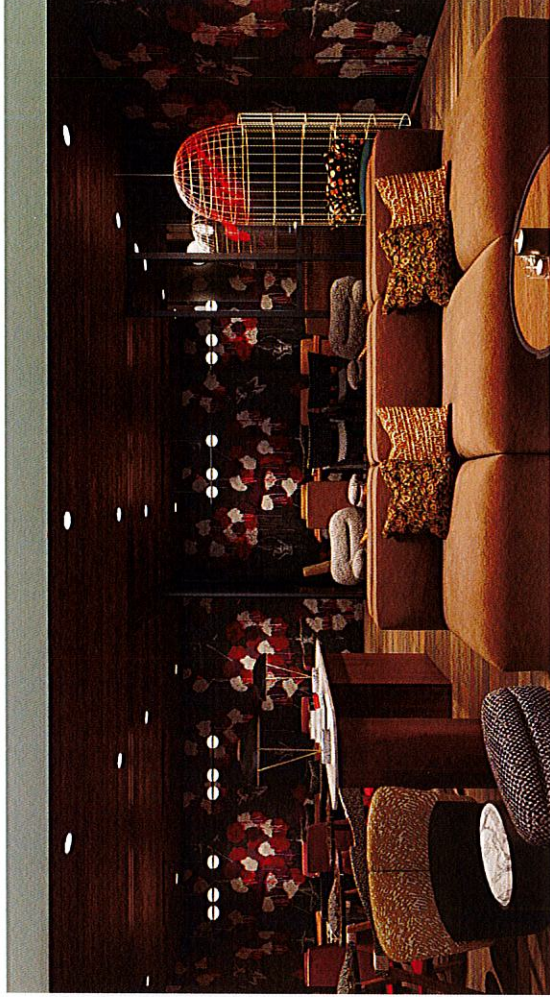
**BOWERY & BROOME**



LOWER EAST SIDE

*Rxcom*

Ground Floor renderings

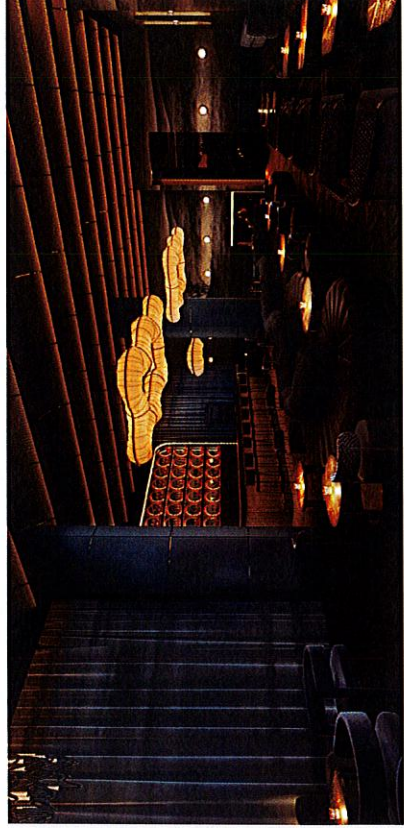


Hotel Entrance



Hotel Lobby

Business Center

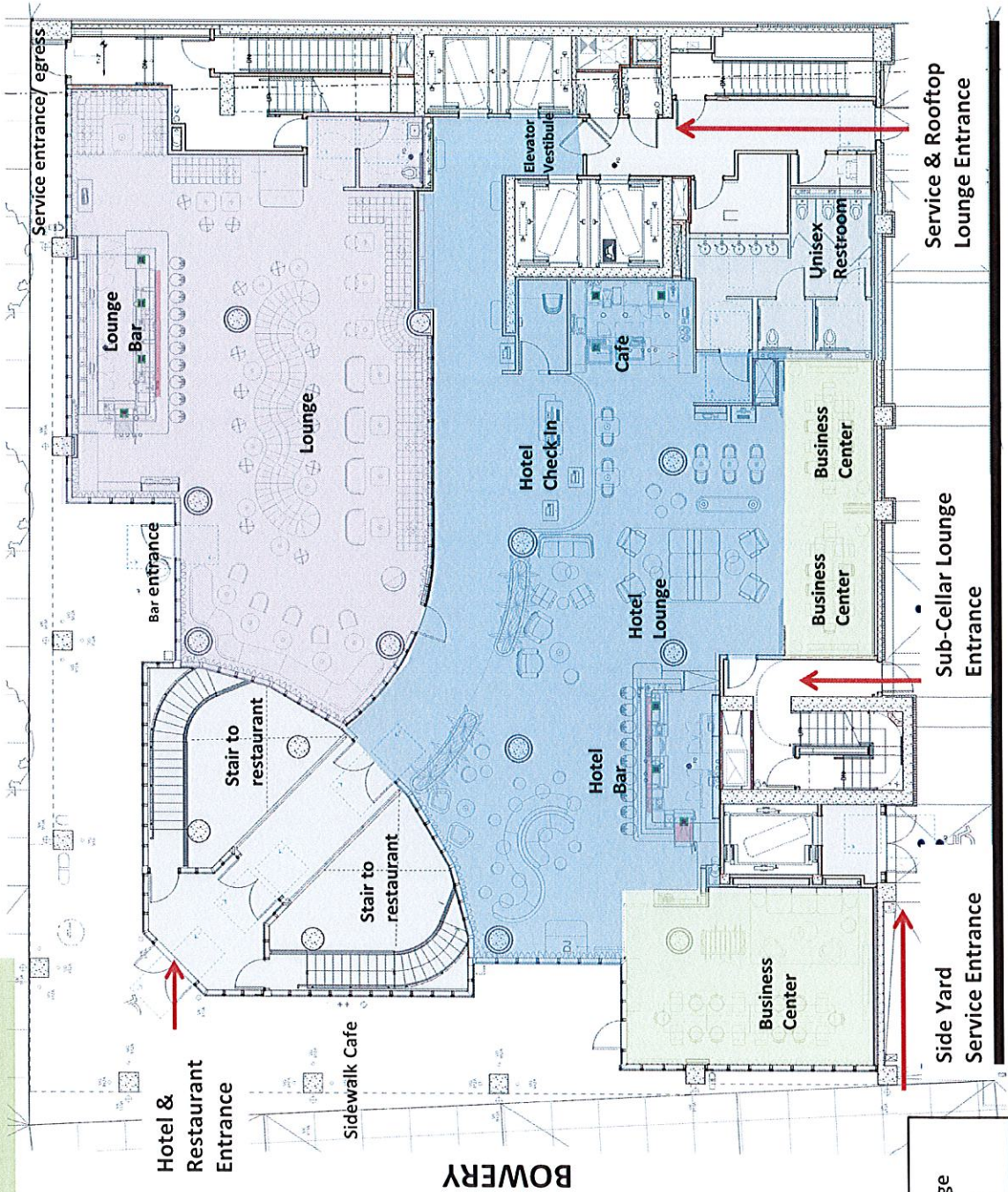


Hotel Bar

**BROOME**

**GROUND FLOOR PLAN**

- Total**
- Area: 5,019 sf
- Occupants: 316
- Seats: 176
- Bar Seats: 21
- Tables: 52
  
- Hotel Bar, Cafe & Lounge**
- Area: 3,145 sf
- Occupants: 130
- Seats: 105
- Bar Seats: 11
- Tables: 28
  
- Lounge**
- Area: 1,874 sf
- Occupants: 176
- Seats: 71
- Bar Seats: 11
- Tables: 24



	Lounge
	Hotel
	Business Center

**BOWERY**

Service & Rooftop Lounge Entrance

Sub-Cellar Lounge Entrance

Side Yard Service Entrance

Service entrance/ egress

Hotel & Restaurant Entrance

Sidewalk Cafe

**BOWERY**

Elevator Vestibule

Unisex Restroom

Business Center

Business Center

Hotel Bar

Hotel Lounge

Hotel Check-In

Cafe

Lounge Bar

Lounge

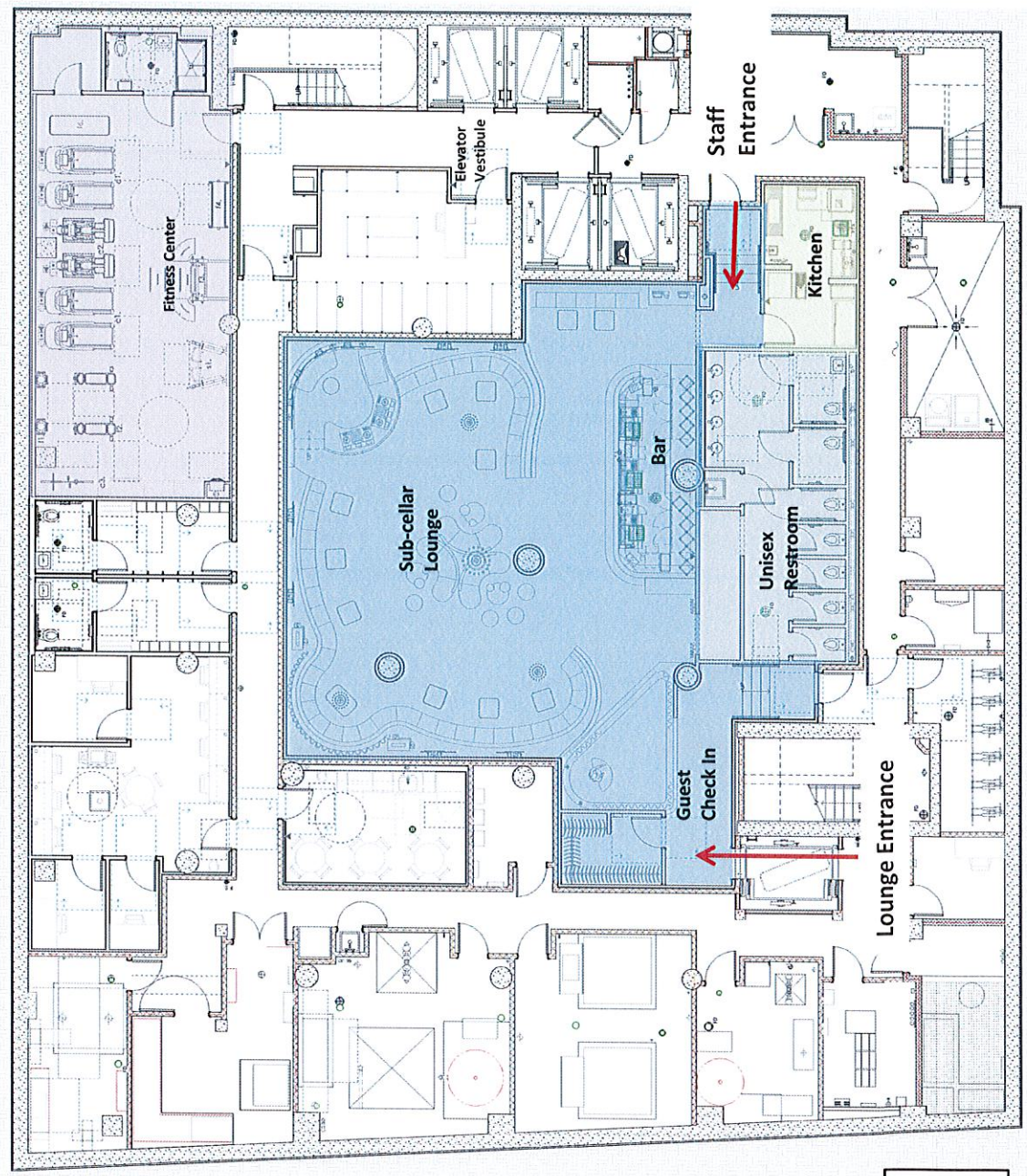
Stair to restaurant





Stair to restaurant

Bar entrance

**SUB-CELLAR PLAN**

- Total**
- Area: 2,053 sf
  - Occupants: 165
  - Seats: 62
  - Bar Seats: 10
  - Tables: 11



	Kitchen		Lounge
	Fitness Center		Hotel BOH

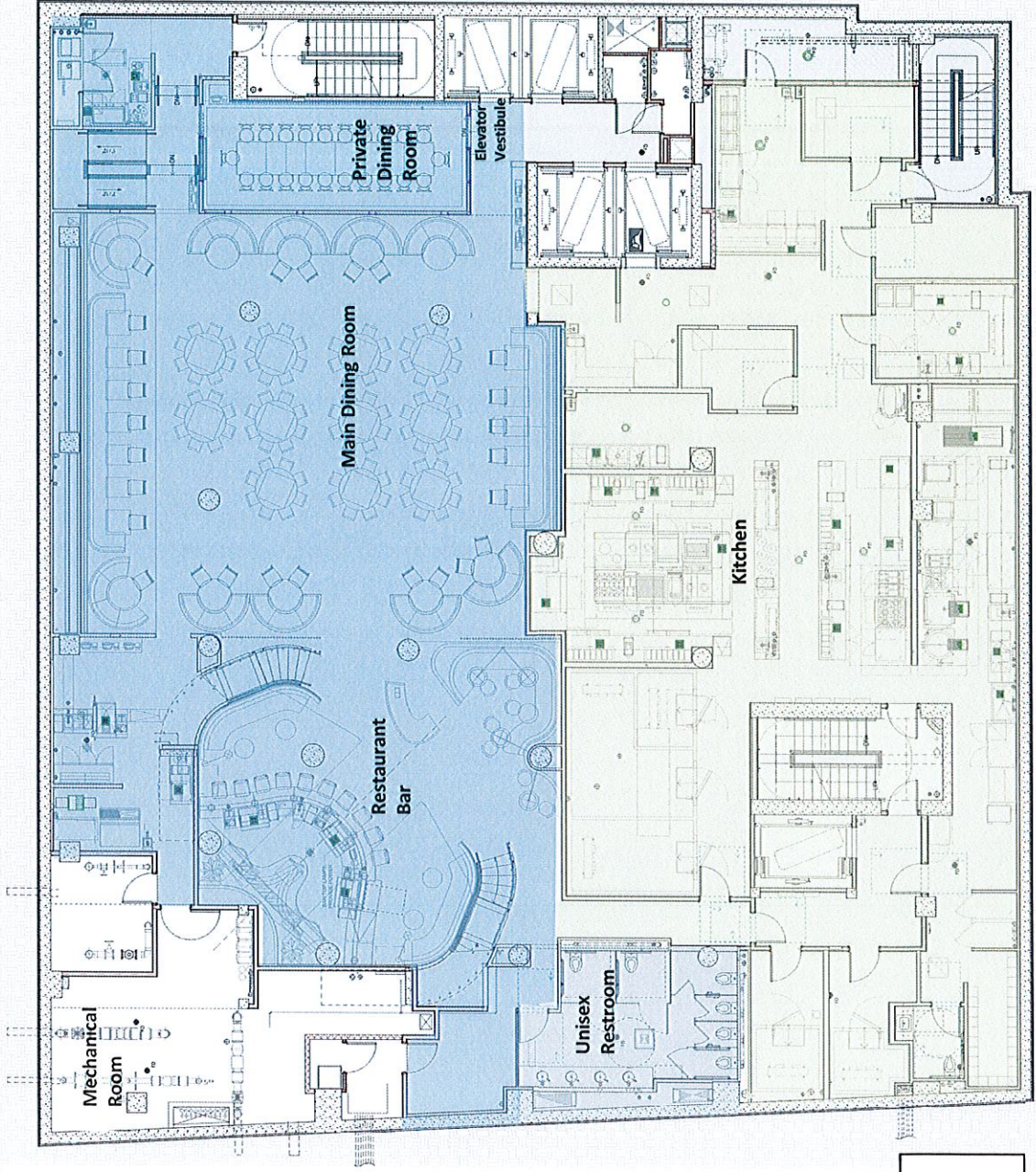


Sub-cellar lounge rendering



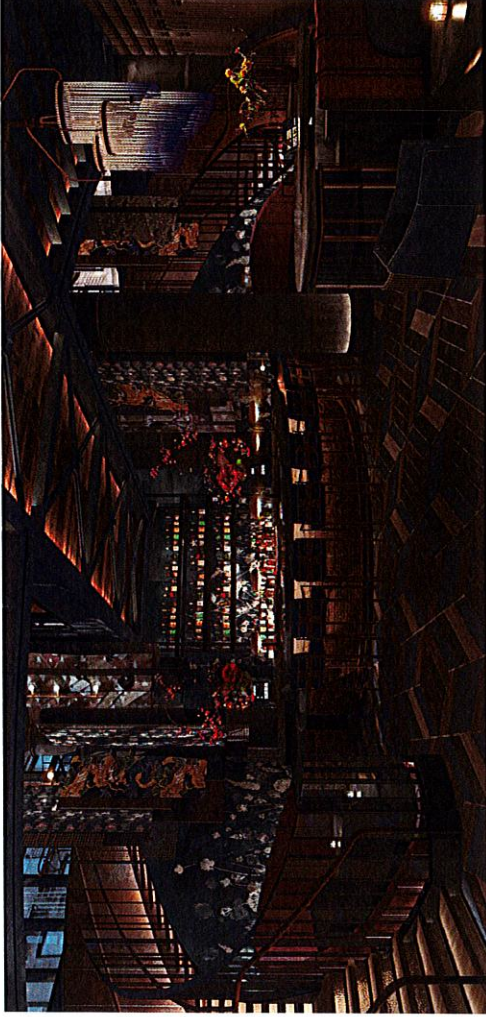
**CELLAR PLAN**

- Total**
- Area: 7,493 sf
- Occupants: 301
- Seats: 198
- Bar Seats: 11
- Tables: 38
- Restaurant, Bar, PDR**
- Area: 4,370 sf
- Occupants: 269
- Seats: 198
- Bar Seats: 11
- Tables: 38
- Kitchen**
- Area: 3,123 sf
- Occupants: 24

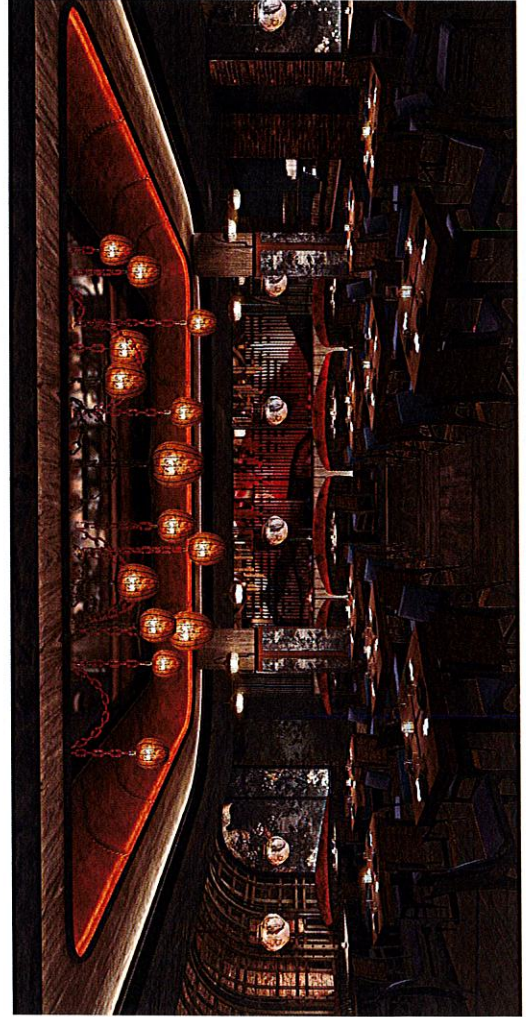


<span style="display: inline-block; width: 15px; height: 15px; background-color: #ADD8E6; border: 1px solid black;"></span> Restaurant	<span style="display: inline-block; width: 15px; height: 15px; background-color: #E0E0E0; border: 1px solid black;"></span> Hotel
<span style="display: inline-block; width: 15px; height: 15px; background-color: #90EE90; border: 1px solid black;"></span> Kitchen	

Cellar Restaurant renderings

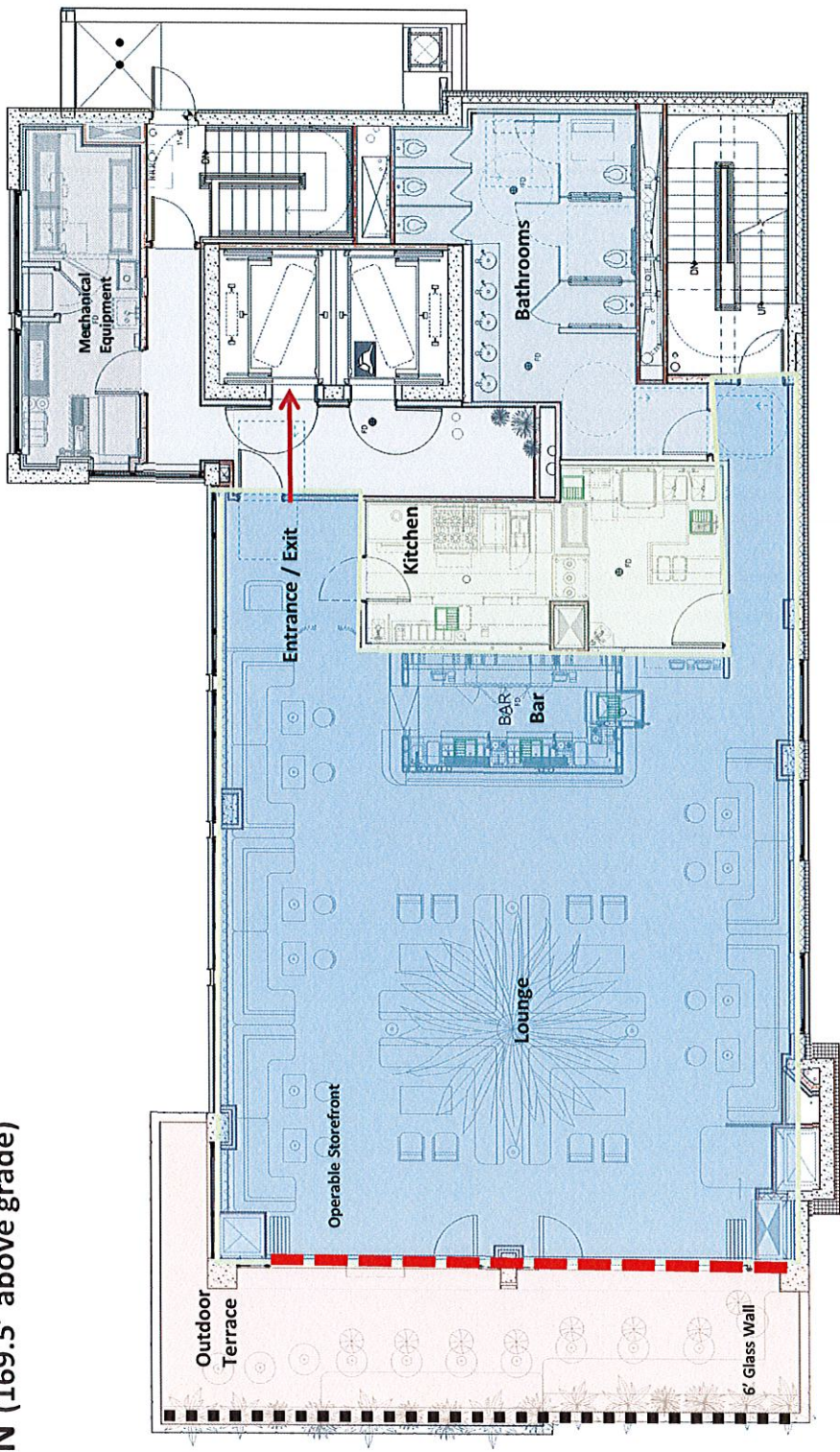


Restaurant Bar



Main Dining

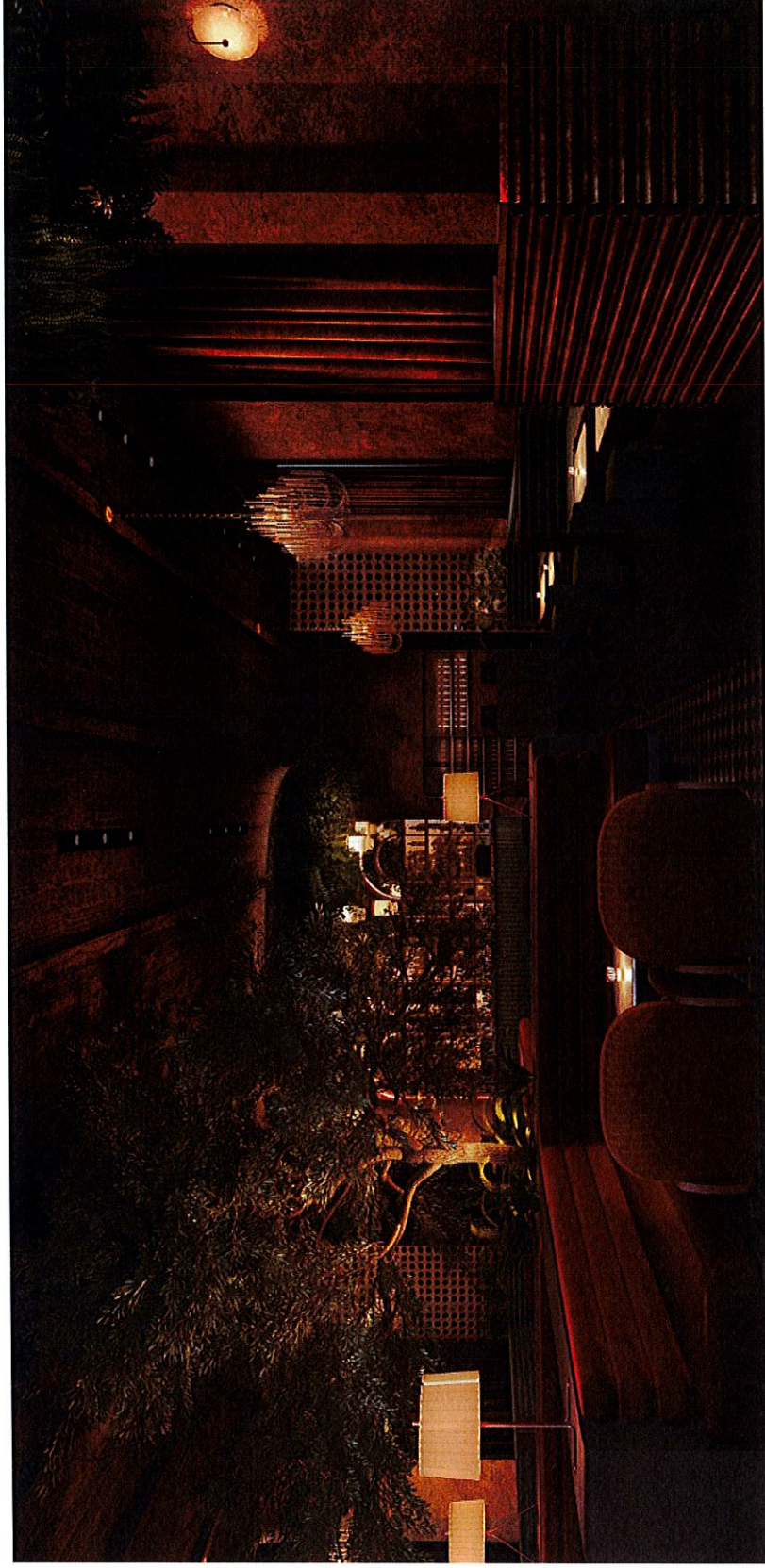
**16th FLOOR PLAN (169.5' above grade)**



- 16th Floor Lounge**
- Area: 1,784 sf
- Occupants: 146
- Seats: 64
- Bar Seats: 16
- Tables: 14
- Roof Terrace**
- Area: 422 sf
- Occupants: 29
- Seats: 22
- Tables: 11

	Lounge		Kitchen
	Mechanical		Terrace

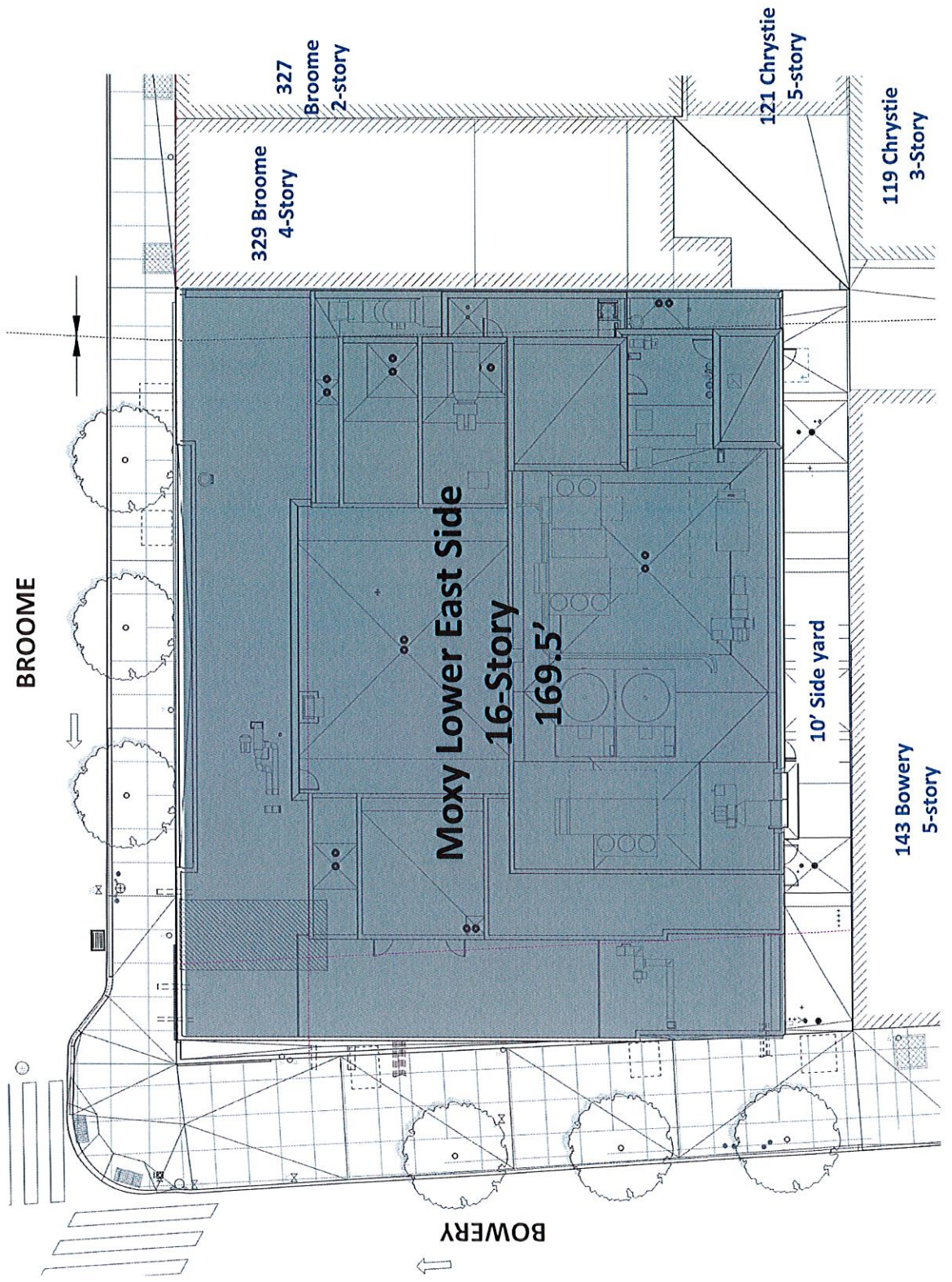
**Rooftop Lounge**



LOWER EAST SIDE



PROXIMITY PLAN



# PHOTOGRAPHS

1. Building Exterior
  1. North Elevation
  2. South Elevation
  3. East/ West Elevations
2. Building Interior:
  1. Sub-cellar
  2. Cellar
  3. Ground floor
  4. Roof

Sub Cellar Bar Area Framing





Cellar Level Bar/Restaurant Framing - 2.22.22



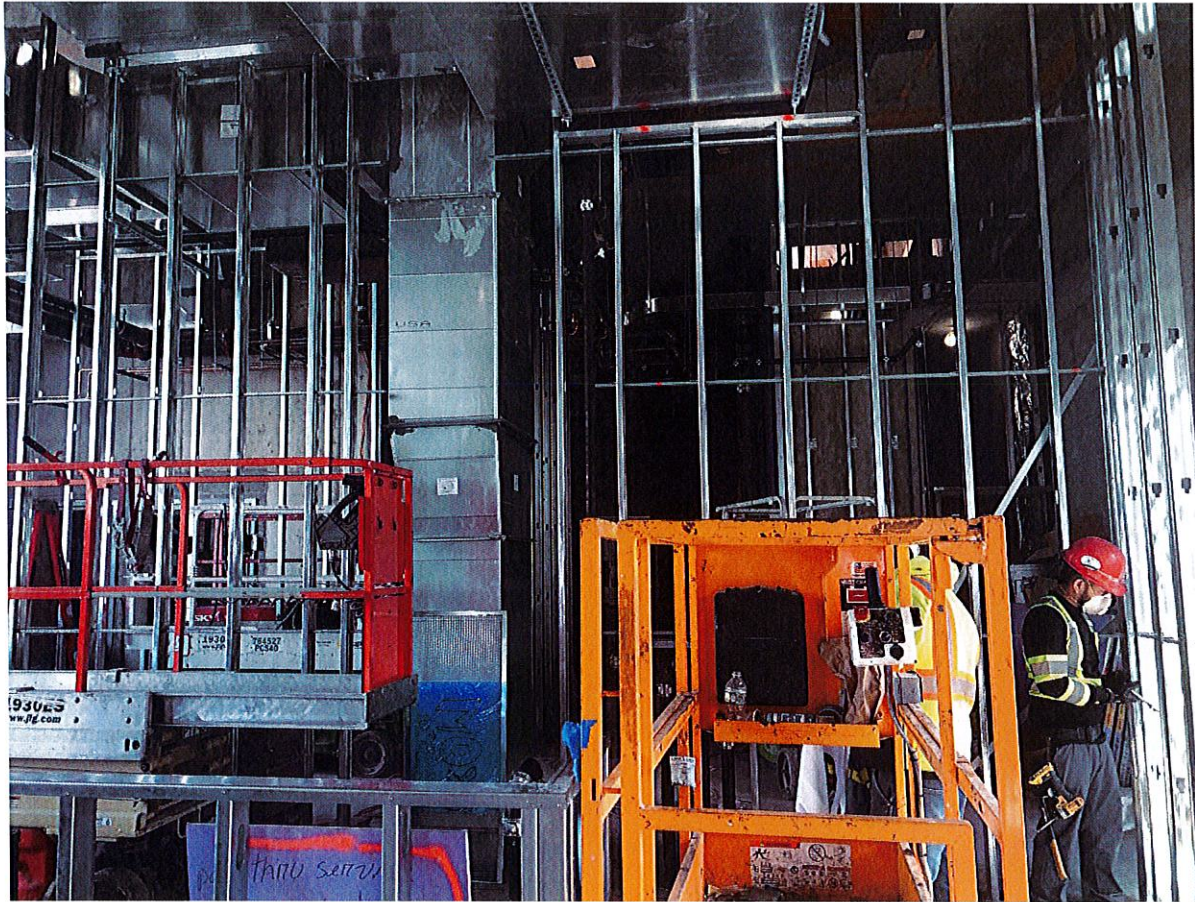
Cellar Level Grand Stair Bar Area Framing - 2.22.22



Ground Level – Lobby / Bar Area Wall & Ceiling Framing 2.22.22



Level 16 Bar Area | Framing 2.22.22



# Work in Progress: Commercial

Anticipated Completion: Fall 2022

Owner:  
Bedford Avenue Associates LLC  
1985 Cedar Bridge Avenue, Suite 1  
Lakewood, NJ 08701  
Phone: 732-367-0129

For additional information:  
732-367-0129

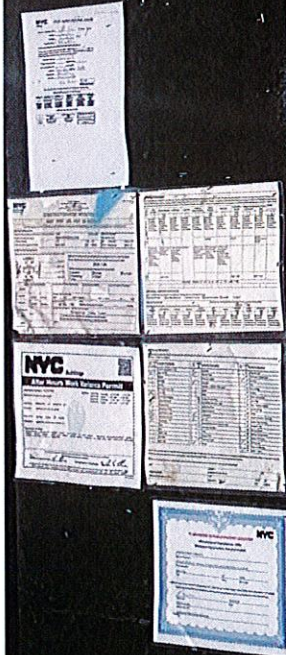
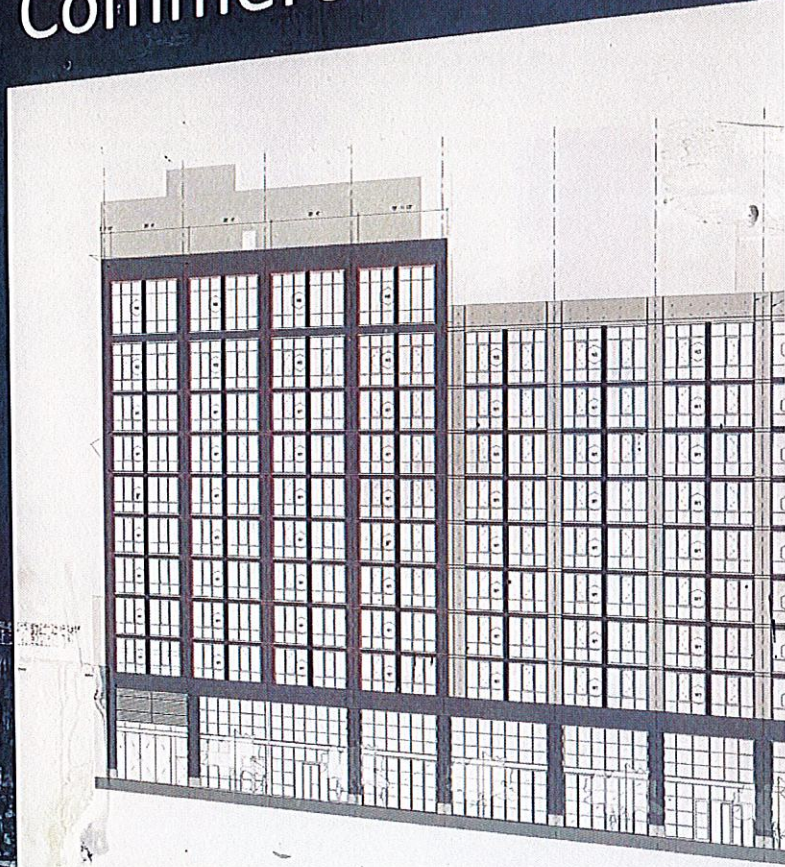
General Contractor:  
Leeding Builders Group LLC  
Phone: 212-937-8605

To anonymously report unsafe conditions  
at this worksite, call 311.

Para reportar condiciones peligrosas en  
un sitio de trabajo, llame al 311.  
No tiene que dar su nombre.



To see other permits issued  
on this property, visit  
[www.nyc.gov/buildings](http://www.nyc.gov/buildings)



# WORK WITH PROGRESS

Anticipated Completion: Fall 2022

Owner:  
Bedford Avenue Associates LLC  
1985 Cedar Bridge Avenue, Suite 1  
Lakewood, NJ 08701  
Phone: 732-367-0129

For additional information:  
732-367-0129

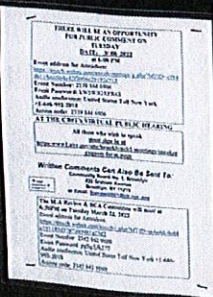
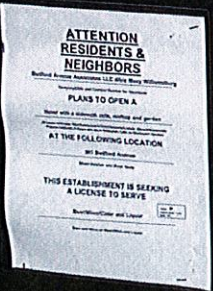
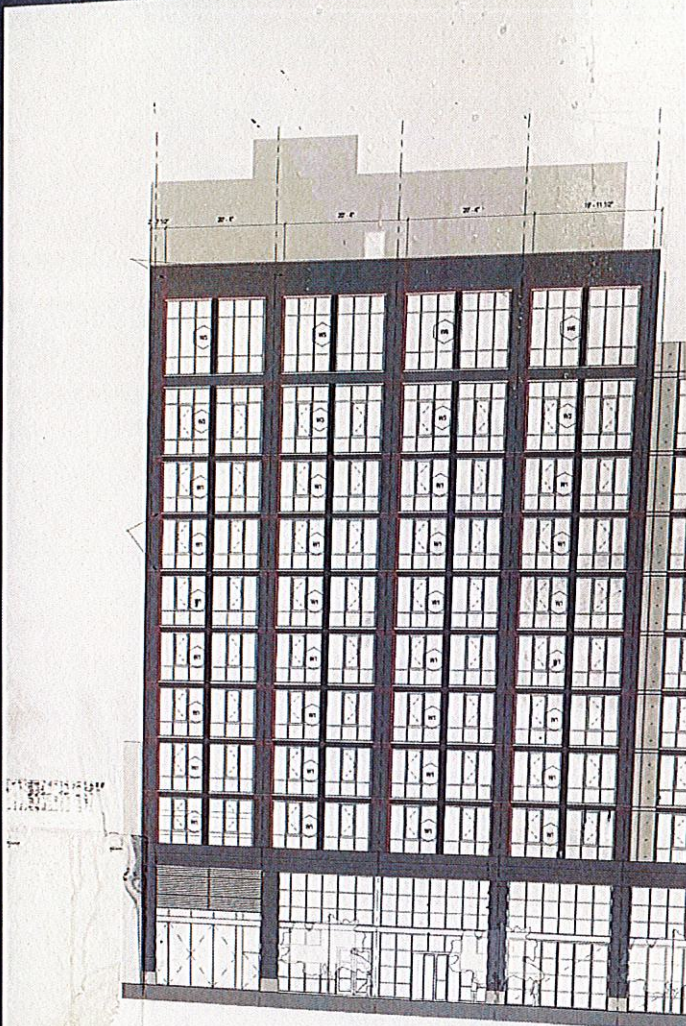
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# Community Outreach Synopsis

Lightstone Group conducted a strong community outreach campaign in the area surrounding the hotel, which included placing flyers in all properties that appeared to include residential units as well as most of the commercial buildings along both sides of Bowery from Grand Street north to Delancey/Kenmare Streets, along Broome between Bowery and Chrystie, west side of Chrystie between Broome and Kenmare, and Kenmare between Chrystie and Bowery. These flyers announced in both English and Chinese that there would be two zoom information sessions held to present the project to the community and answer questions. Since there are very few residential units in the area, we only received two responses. One person who lives across Broome Street signed up for the first zoom session; another person (who lives in Brooklyn) signed up for the second session. Lightstone/Moxy and Tao representatives, along with two translators (Cantonese and Mandarin) were on the zoom meetings. Neither person who had registered for the meetings showed up. Staff reached out to them immediately after the sessions to ask if they would like a personal zoom presentation. Neither person responded. The team has reached out to the Broome Street again in an effort to make contact.

Lightstone and Tao held a positive conversation with Wellington Chan from the Chinatown Partnership to discuss any concerns he thought the community would have. He provided suggestions on outreach and expressed some concerns that the community might have – such as noise, traffic, deliveries, lines. Due to experience, Lightstone and Tao were both able to clarify how these would not be an issue or were being resolved completely so that there would be no problems.

The team reached out to the Chinatown Core Group to see if the group had any concerns, and after a productive conversation were told that the hotel is outside of the CCG catchment area so the group would not need to weigh in.

The head of the CCG had already forwarded the Moxy team's request for a zoom meeting to both Bowery Alliance of Neighbors and the Bowery Block Association, asking them to reach out to the Moxy team. He graciously offered to forward the request to those groups a second time. The team had not heard back from either group so it reached out another time.

The team, through its security arm, has been in contact with NYPD's local precinct to present its security plan and coordinate a walk through and future coordination. The team has already worked closely with NYPD so it has a close working relationship.

The team has retained a consulting firm to provide petitions of support for the project and will present those to the Community Board when they are complete. Canvassing will be conducted in the area immediately around the hotel so that signatories will clearly understand the site. Canvassers will speak English Spanish and Cantonese.

# KULTURE CITY

February 23, 2022



**Paul Rangel, Board Chair**  
**Michelle Kuppersmith, Chair, SLA & DCA Licensing Committee Chair**  
**Manhattan Community Board 3**  
59 East 4th Street  
New York, NY 10003

205-9075659  
support@kulturecity.org  
www.kulturecity.org

Board Members  
Dominique Wilkins  
Ken Jeong, M.D.  
Randall Park  
Jae Suh Park  
Jenni Farley  
Michele Kong, M.D.  
Jason Isbell  
Daniel Platzman  
Ben McKee  
Julian Maha, M.D.  
Brandi Runnels  
Christopher Jackson

Dear Chairs Rangel and Kuppersmith;

Re: Liquor License Application

On behalf of Kulture City, I am writing to ask that you support for the liquor license application being submitted by The Lightstone Group for the new Moxy Hotel at 145 Bowery. The Tao Group Hospitality, which will run the food and beverage operations at the hotel, is an organization that we fully support due to their long-running and continued support of KultureCity's efforts.

The Tao Group Hospitality has continually provided us with resources, sensory inclusion training, and has shown that it is a true supporter of our City's residents at all times. While we are thankful for all that they do, we know it is important that the Community Board be able to support high-quality operators that provide benefits and are an asset to the community. The Tao Group and The Lightstone Group/Moxy are well-known as excellent, community-friendly and inclusive businesses. You already know them through their other hotel on East 11 th Street, and they will maintain their high standards in the new Bowery location.

We at KultureCity are thankful for their unwavering support and ask that Community Board 3 supports their application.

Dominique Wilkins  
Board Chairman KultureCity and NBA Hofer





February 25<sup>th</sup>, 2022

Dear Charles and Judy,

On behalf of the American Cancer Society in New York City, we are writing to express our deep gratitude and admiration for all the work and passion TAO Group continues to direct towards the American Cancer Society, our mission, and our communities here in New York.

Thanks to Tao Group's efforts we have been able to educate and assist countless New Yorkers through our programs and outreach. Thank you for regularly supporting our fundraising efforts and for always being willing to host events for our community, constituents, and Survivors. We have received nothing but amazing feedback and responses from these events and partnerships. Because of your work and passion, we are making a difference here in New York City and across the country.

We look forward to continuing our impactful and meaningful partnership focused on saving lives, celebrating lives, and leading the fight for a world without cancer.

Yours in the fight,

A handwritten signature in black ink, appearing to read "Marie Cimaglia". The signature is fluid and cursive.

Marie Cimaglia

Sr. Executive Director Community Development  
American Cancer Society



STAY WELL | GET WELL | FIND CURES | FIGHT BACK | [CANCER.ORG](http://CANCER.ORG) | 1.800.227.2345

132 W 32nd ST New York, NY 10001

FROM Jacqueline Hensel [jhensel@cityharvest.org](mailto:jhensel@cityharvest.org)

February 11, 2022

Paul Rangel, Board Chair

Michelle Kuppersmith, Chair, SLA & DCA Licensing Committee Chair

Manhattan Community Board 3

59 East 4th Street

New York, NY 10003

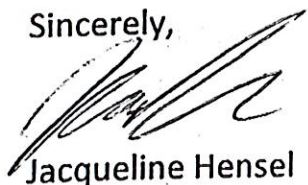
Dear Chairs Rangel and Kuppersmith;

On behalf of City Harvest, I am writing to ask that you support for the liquor license application being submitted by The Lightstone Group for the new Moxy Hotel at 145 Bowery. The Tao Group, which will run the food and beverage operations at the hotel, is an organization that we fully support due to their long-running support of City Harvest's efforts.

The Tao Group has continually provided us with resources, including an incredible amount of food, and has shown that it is a true supporter of our City's neediest at all times. While we are thankful for all that they do, we know it is important that the Community Board be able to support high-quality operators that provide benefits and are an asset to the community. The Tao Group and The Lightstone Group/Moxy are well-known as excellent, community-friendly businesses. You already know them through their other hotel on East 11<sup>th</sup> Street, and they will maintain their high standards in the new Bowery location.

We at City Harvest are thankful for their unwavering support and ask that Community Board 3 supports their application.

Sincerely,



Jacqueline Hensel

Director of Marketing & Food Council



## **SIDEWALK MANGEMENT PLAN**

- Both Tao and Moxy operations staff will be dedicated to managing the sidewalk to keep patrons off the street and in the hotel.
- A dedicated Tao staff member will manage guests at the sidewalk and direct them to their desired venue
- If venues are at capacity, patrons will be directed to a location on property (hotel lounge, hotel bar or restaurant) or a nearby venue. Patrons will not be allowed to queue or wait on the sidewalk.
- Tao will use a communication program to text guests when their reservation is available
- If no reservations are available, guests will be directed to come back another night
- A dedicated Moxy staff member will manage the hotel entrance door
- A Moxy crew member will assist guests with their baggage, direct guests to their desired location and ensure patrons are inside the building
- Both Moxy and Tao staff will trained to keep queuing and waiting OFF the street
- A quiet street is critical for hotel guests and surrounding residents

## **VEHICULAR MANAGEMENT PLAN**

- The below have been developed in coordination with our traffic consultant Sam Schwartz traffic and Moxy operations team.
- We will have a dedicated Security staff member monitor the efficiency of pick-up/drop-off activity along Bowery during the evening peak hours, when traffic along Bowery is most active.
- Idling cars will not be allowed at our premises or on Bowery
- We have applied for a hotel loading zone, which will be utilized for patron loading and unloading along Bowery and Broome.
- Security staff members will ensure guests are safely escorted to their hired vehicles
- During the later evening hours, the hotel security staff will also have a presence outside and be responsible for discouraging vehicle drop-off and picks-ups in active travel lanes, keeping the adjacent sidewalk clear, trash-free and keeping noise-levels at a minimum.
- A single point of contact will be established to serve as a Traffic Management Liaison. The liaison will be responsible to effectively manage the restaurant's frontage including sidewalk and curb lane and be directly accessible to the community and local police should any issue arise, so they are documented and addressed immediately.

## **POLICE PRECINCT COORDINATION PLAN**

- Moxy Lower East Side team members will attend monthly and quarterly precinct meetings.
- Tao has a long standing relationship with NYPD and will continue to assist and coordinate with the Ninth Precinct.

## **NOISE MITIGATION PLAN**

- Marriott requires Sound Mitigation measures to comply with their brand standards. This includes acoustic control and a plan for noise mitigation; this property complies with Marriott standards.
- Guestroom Areas limit noise intrusion and extrusion levels to 45 dBA for day and 40 dBA at night. This is achieved through acoustically rated walls, doors and windows.
- Marriott also requires mitigation of Environmental Noise that could be disruptive to guests and surrounding neighbors. This project employed an acoustic consultant to conduct an acoustical survey and define acoustic criteria and controls. All criteria and controls have been implemented.
- Exterior windows, walls and doors have an OITC 28 rating AND an STC 37 rating. An OITC 28 window is anticipated to reduce the environmental noise level from the mid 70s dB(A) to 45 dB(A) during the day and 40 dB(A) at night, which achieves the Moxy Hotel Design Standards requirement for interior noise.

## **LIGHTING CONTROL**

- The exterior lighting strategy is to keep lighting simple and residential in response to the neighborhood.
- Exterior lighting highlights key areas only: hotel entries and the 16<sup>th</sup> floor design
- The majority of the façade is illuminated internally from the guest rooms, similar to a lantern-like effect.
- All exterior light fixtures are high efficiency, low power consumption LED light fixtures with glare-control optics, reducing any unnecessary light spill.
- All exterior lighting fixtures are controllable, dimmable and zoned. Exterior fixtures will tie to the lighting control system.