



# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

[www.cb3manhattan.org](http://www.cb3manhattan.org) - [mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov)

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:**

- ☐ 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: 9/1/22

Is location currently licensed? ☒ Yes ☐ No    Type of license: ON-PREMISES BEER, WINE, CIDER & LIQUOR

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

Previous or current use of the location: French Restaurant, Film, and film-related events

Corporation and trade name of current license: TED ARTO, INC dba BAR 82

### **APPLICANT:**

Premise address: 78-82 E 4th Street, New York, NY 10003

Cross streets: 2nd Ave/Bowery

Name of applicant and all principals: RoMa LLC

Charalambos Nicolaou, Lounes Mazouz, Reginald Robson

Trade name (DBA): Ella Funt & Club 82

**PREMISE:**

Type of building and number of floors: Mixed use, ground floor and cellar

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 1st Floor - 160 / Cellar - 150

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): C2-5

**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) \_\_\_\_\_

MONDAY-FRIDAY 12PM - 4AM, SATURDAY&SUNDAY 11AM - 4AM; SIDEWALK CAFE CLOSSES BY 10PM

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

If yes, please describe what type: Ticket sales for theatre and film

Number of indoor tables? 1st FL: 16 & Cellar: 63 Total number of indoor seats? 1st FL: 42 & Cellar: 132

How many stand-up bars/bar seats are located on the premise (number, length, and location) \_\_\_\_\_

Two customer bars. One on ground floor and one in cellar.

(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 Modern French food

What are the hours the kitchen will be open? All hours of operation

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? Yes, at all hours of operation

How many employees will there be? 40

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

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 1 projector downstairs

Will premise have music? ☒ Yes ☐ No

If Yes, what type of music? ☒ Live musician ☒ DJs ☒ Streaming services/playlists

Live music as part of theatrical performances and live film music scores. DJ daily - will function as sound technician for performances

What will be the music volume? ☒ Background (conversational) ☒ Entertainment (live music venue level)

Please describe your sound system: 1st FL - background volume ; Cellar- entertainment as part of performances

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? \_\_\_\_\_

Daily theater of performing arts at 10:30, 12:30, 2:30, and evening shows on weekends. As well as screenings of independent and old films 5 days a week.

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

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.") Security will guide patrons exiting towards second avenue. Cars dropping off and picking up passengers will naturally move to 2nd ave as the street is lined with Citi Bikes. At 1am the 1st floor will stop sitting patrons and will be used as a waiting area for ticketholders.

Will there be security personnel? ☒ Yes ☐ No (If Yes, how many and when) One outside premises one hour before a scheduled performance until closing, and otherwise from 9pm until closing at all times. One additional safety personnel will be employed inside the theater during certain performances, such as Immersive shows.  
How do you plan to manage noise inside and outside your business so neighbors will not be affected?

Please attach plans. \_\_\_\_\_

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:

sidewalk cafe

#### APPLICANT HISTORY:

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

If yes, please indicate name of establishment: BAR 82

Address: 78-80 E 4th Street (same establishment) Community Board # 3

Dates of operation: \_\_\_\_\_

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 Cinema Village; the oldest continuously operating cinema in the Village, and recipient of the 2020 Village Preservation award. Known for being a hub for independent filmmakers and cinephiles.

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? 10

How many On-Premise (OP) liquor licenses are within 500 feet? 24

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)  
Modern French restaurant with a theater of performing arts and film restaurant, or  
☒ I will operate a restaurant and theater  
☒ 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 12pm - 4am; Tue 12pm - 4am; Wed 12pm - 4am;  
Thu 12pm - 4am; Fri 12pm - 4am; Sat 11am - 4am;  
Sun 11am - 4am. (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  
Monday - Friday: 12:00 pm - 10:00 pm; Saturday - Sunday: 11:00 am - 10:00 pm
5. ☒ I will employ a doorman/security personnel: 9pm until closing and starting an hour prior to any scheduled performance
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 2x/month
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 \_\_\_\_\_.
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: Harry Nicolaou

Phone Number: (646) 592-5333



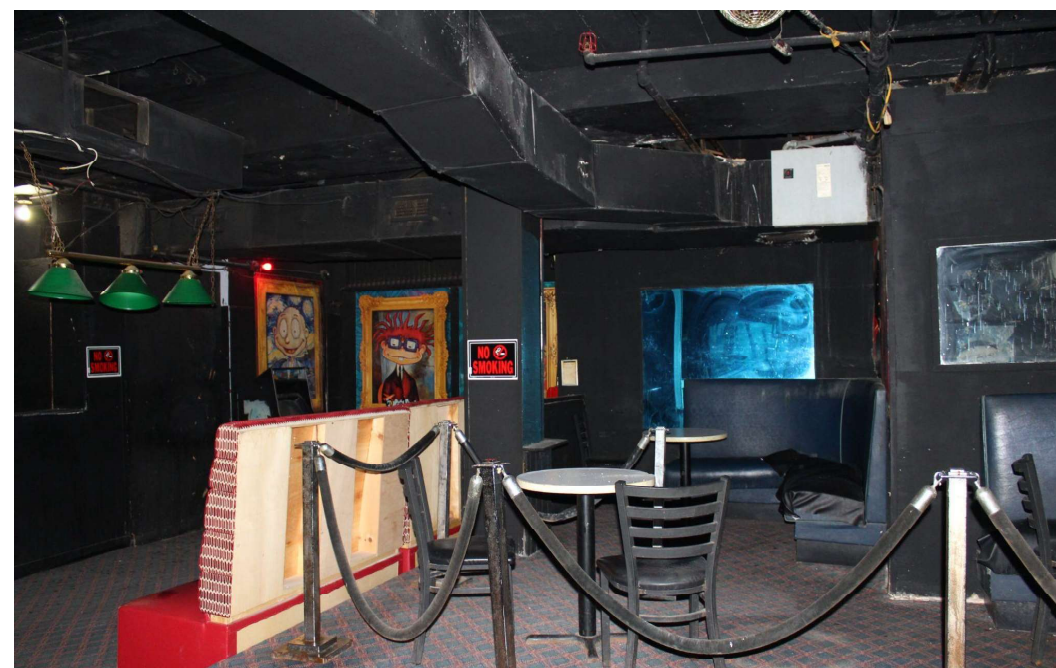


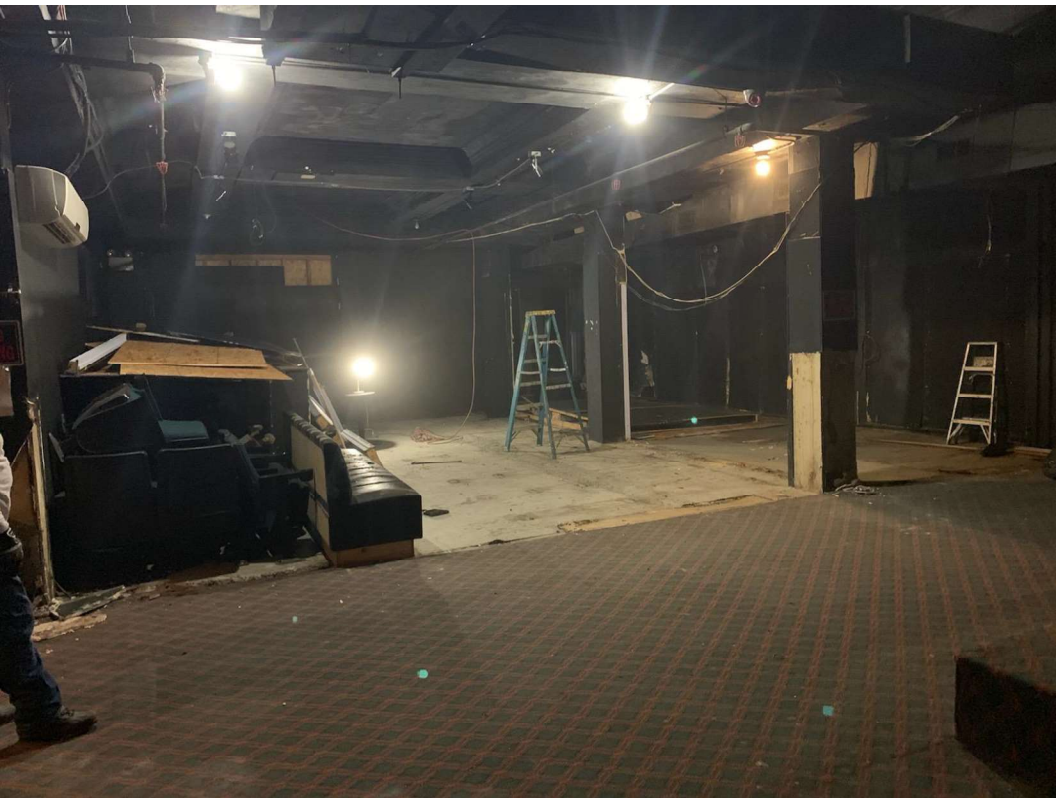




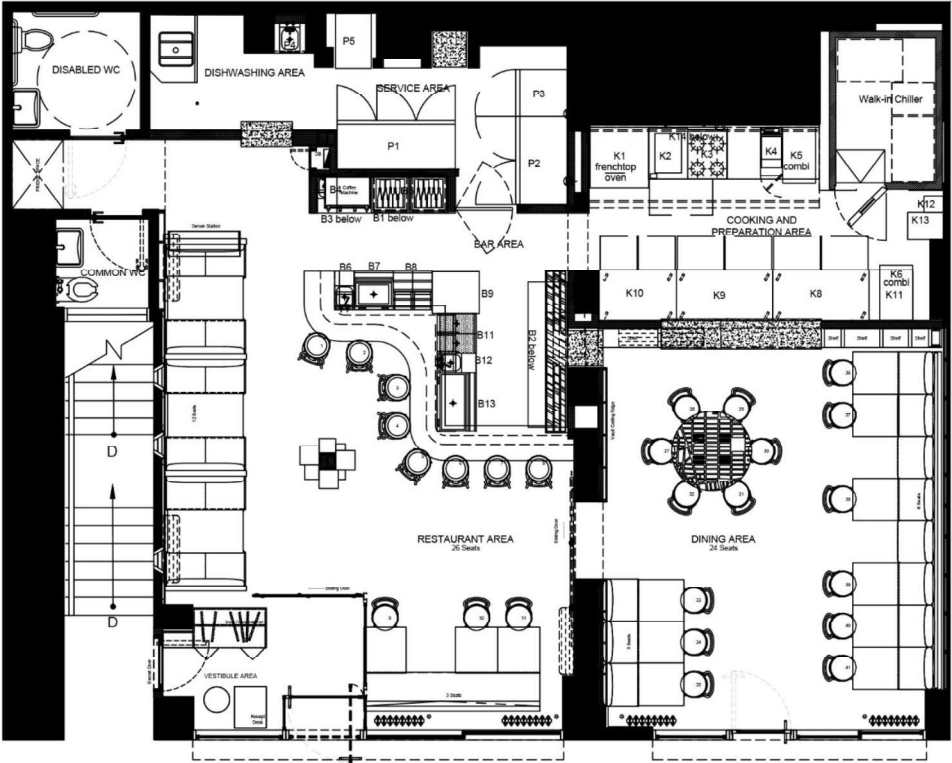








# ELLA FUNT FLOORPLAN





## Proposed design



## MENU

**OYSTERS** Maple-Soy Mignonette

**WHELK** Lemongrass mayo

**LANGOUSTINES** Sauce Terminador

**ZUCCHINI** Spinach-dashi purée, anchovies, sesame

**WHITE ASPARAGUS** Mole, burnt onion, queso fresco

**FRIED ARTICHOKE** Balinese sambal

**CROQUETTES** Lamb, homemade Ranch

**FLUKE** Leche de tigre, kumquat and pimenton oil

**BEEF TARTARE** Nam Jin Jaew, toasted rice, lemongrass

**BURRATA** Tomato, miso, purple shiso



**BUTCHER'S CHOICE** Sauce aux poivres

**CRISPY PORK** Pickled clams, shaved green asparagus, pric pao

**MONKFISH** Hollandaise Vadouvan, green peas

**CAULIFLOWER** Sauce Satay

**COTE DE BOEUF FOR TWO** Roast Seasonal Veggies

**CHEESE** Selection of 3 cheeses, marmelade

**TARTE** Rhubarb or figs

**CHOUX** Peanut Paris Brest

**STRAWBERRIES** Preserved and confit, granite, acacia, fresh cheese

**SEMIFREDDO** Oolong tea, blackberry, pink pepper

## LATE NIGHT MENU

**CHEESE** Selection of 3 cheeses, marmelade

**CROQUETTES** Lamb, homemade Ranch

**FRIED ARTICHOKE** Balinese Sambal

**STRACCIATELLA** Anchovies, sunflower

**DRY DUCK MAGRET** Chinese 5 spices

**SEASONAL SALAD**

**CHEESE** Selection of 3 cheeses, marmelade

**CROQUETTES** Lamb, homemade Ranch

**FRIED ARTICHOKE** Balinese Sambal

**STRACCIATELLA** Anchovies, sunflower

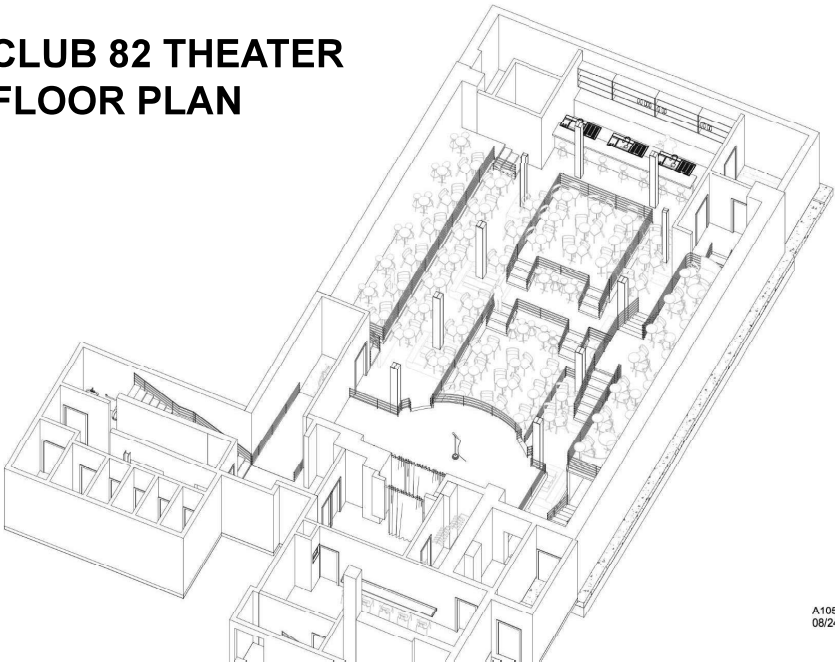
**DRY DUCK MAGRET** Chinese 5 spices

**SEASONAL SALAD**

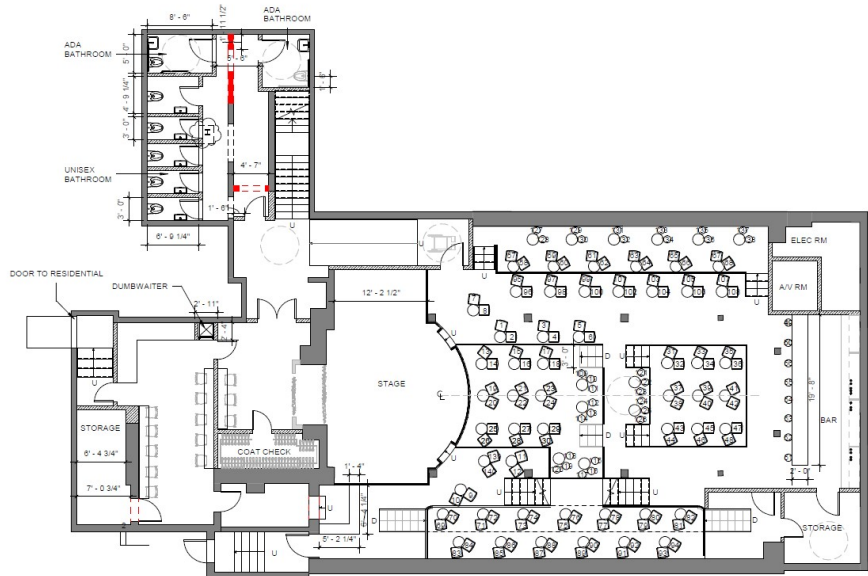


# Club 82 Theater

# CLUB 82 THEATER FLOOR PLAN



A105  
08/24/2022

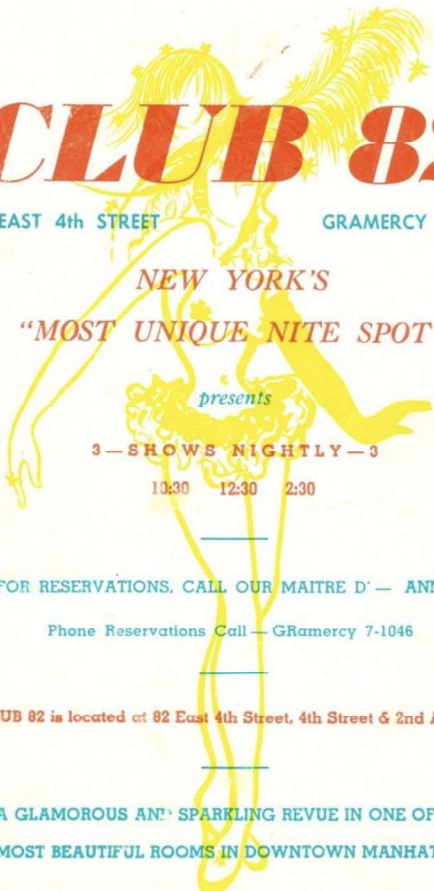


① CELLAR FLOOR PROPOSED  
1/8" = 1'-0"

A102  
SEATING PLAN  
09/01/2022



# Original Club 82 Programming



**CLUB 82**

82 EAST 4th STREET      GRAMERCY 7-1046

NEW YORK'S  
"MOST UNIQUE NITE SPOT"

*presents*

3—SHOWS NIGHTLY—3

10:30    12:30    2:30

---

FOR RESERVATIONS, CALL OUR MAITRE D' — ANN

Phone Reservations Call — GRamercy 7-1046

---

CLUB 82 is located at 82 East 4th Street, 4th Street & 2nd Avenue

---

A GLAMOROUS AND SPARKLING REVUE IN ONE OF THE  
MOST BEAUTIFUL ROOMS IN DOWNTOWN MANHATTAN

# Adrian

Resident performer, female impersonator.



Adrian on stage at Club 82  
aged 24



Adrian standing outside Club 82  
aged 92



Adrian inside Club 82 Theater with Principal Harry Nicolaou and Professor Joe Jeffries 2021



## OPERATING TEAM

### LOUNES MAZOUZ - MANAGING DIRECTOR

Lounes Mazouz is an entrepreneur and a space creator. Throughout his career, he took every role at restaurants starting as a waiter in his family restaurants & bars (Momo, Sketch, and Au Bascou) then worked across different markets in London, Paris and the UAE (Dubai and Abu Dhabi) gaining experience as a manager and operator. He moved to the US to pursue his graduate studies at Cornell University's S.C. Johnson College of Business and is now currently working tirelessly to realise the Ella Funt & Club 82 project.



### MAX REGINALD ROBSON - CREATIVE DIRECTOR

Born in London, Max began his career in the film industry, directing music videos and short films. His love for live performance arts became more prominent, and he began to work at with prestigious London based theater and performing arts companies. He became a freelance Artistic and Creative Director making shows and directing performance for theater companies and establishments such as Punch Drunk, Secret Cinema, You Me Bum Bum Train, Parc Chinois, Proud Cabaret. Where he was primarily responsible for the most renowned and talked-about shows in London. He is now working with the Mckittrick Hotel on 27th St developing a show to bring to Club 82 Theater.



### HARRY NICOLAOU - MANAGER

Harry Nicolaou and his family own and operate NYC's oldest cinemas, showcase independent films and festivals, they are beloved by the most celebrated filmmakers. After graduating Fordham's Business School, Harry also became involved in property management across NYC and Europe. In 2019, Harry helped produce a Cypriot film, which also premiered at a cinema he designed and built breaking all local box office records.



## ELLA FUNT TEAM



### **Tatiana Levha – Executive Chef**

After completing the Ferrandi cooking school, Tatiana cut her teeth in Arpège and Astrance restaurants (both have 3 Michelin stars). She opened the restaurant Le Servan in 2014 (Paris 11th arrondissement) with her sister Katia, classic bistro with creative personal cuisine and a fusion twist and a natural wine list. In 2018, they founded the restaurant Capitaine (Paris 4th arrondissement) and oversaw the operational consulting for the restaurant of the Hotel Panache (Paris 9th arrondissement) and restaurant at the Hotel des Bords de Mer (Marseille). She also opened the Double Dragon restaurant (Paris 11th) which is a pioneer restaurant in Pan-Asian cuisine.



### **Katia Levha – Sommelier**

After graduating from the Gilon hotel school in Switzerland (specializing in finance and revenue management), Katia completed her Management Training at Mandarin Oriental in London before becoming a sommelier in quality Parisians bistros. She opened Le Servan, Capitaine et Double Dragon with Tatiana.



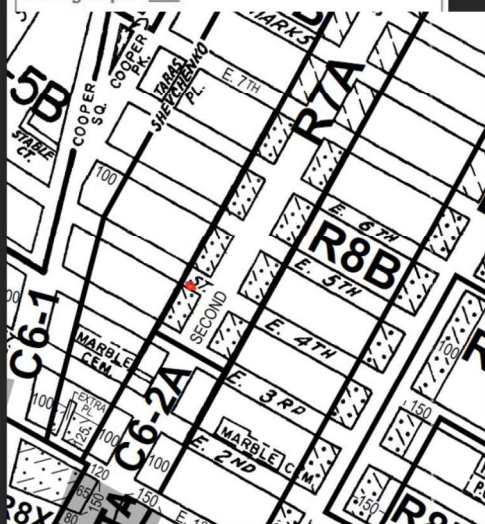
### **Annabel Karim Kassar – Designer**

French-born architect Annabel Karim Kassar has developed an international expertise in architecture and interior design. She founded her architectural practice in Paris in 1994. She now has offices in Beirut, Dubai and London. Annabel Karim Kassar has been credited with breathing new life into the Middle East's most creative capital, Beirut. In the mid 90's, she was declared winner in a competition for the reconstruction of the city's souks. She is also responsible for creating some of Beirut's hottest venues, Momo at the Souks, Strange Fruit and Balima.

# ZONING

Borough: Manhattan Block: 459 Lot: 29  
Police Precinct: 9  
Owner: ZENON CHERNYK

Address: 82 EAST 4 STREET, NEW YORK 10003  
Lot Area: 11002 sf  
Lot Frontage: 48.08' Lot Depth: 150  
Year Built: 1920  
Number of Buildings: 1  
Number of Floors: 6  
Gross Floor Area: 45,426 sf (estimated)  
Residential Units: 42 Total # of Units: 45  
Land Use: Multi-Family Elevator Buildings  
Zoning: R7A R8B  
Commercial Overlay: C2-5  
Zoning Map #: 12C



## ZONING MAP

THE NEW YORK CITY PLANNING COMMISSION

### Major Zoning Classifications:

The number(s) and/or letter(s) that follows an R, C or M District designation indicates use, bulk and other controls as described in the text of the Zoning Resolution.

R - RESIDENTIAL DISTRICT

C - COMMERCIAL DISTRICT

M - MANUFACTURING DISTRICT

SPECIAL PURPOSE DISTRICT  
The letter(s) within the shaded area designates the special purpose district as described in the text of the Zoning Resolution.

AREA(S) REZONED

### Effective Date(s) of Rezoning:

08-08-2018 C 180201 ZMM

### Special Requirements:

For a list of lots subject to CEQR environmental requirements, see APPENDIX C.

For a list of lots subject to "D" restrictive declarations, see APPENDIX D.

For Inclusionary Housing designated areas and Mandatory Inclusionary Housing areas on this map, see APPENDIX F.

MAP KEY

8b	8d	9b
12a	12c	13a
12b	12d	13b

© Copyrighted by the City of New York

ZONING MAP 12c

C1-1	C1-2	C1-3	C1-4	C1-5	C2-1	C2-2	C2-3	C2-4	C2-5

# BUREAU OF BUILDINGS

## BOROUGH OF MANHATTAN, CITY OF NEW YORK

**CERTIFICATE OF OCCUPANCY No.**
**13135 192 7**

 Supersedes Certificate of Occupancy No. **12815**

To the owner or owners of the building:

 New York **Oct. 22,** 19 **27**

 THIS CERTIFIES that the building located on Block **459**, Lot **25,26,27,29,30, part of 24**  
 known as **63-5 Second Avenue-82-84 East 4th Street**  
**48 1/2 front**

 under a permit, Application No. **322 N.B. of** 19 **26** conforms to the approved plans and specifications accompanying said permit and any approved amendments thereto, and to the requirements of the building code and all other laws and ordinances and to the rules and regulations of the board of standards and appeals, applicable to a building of its class and kind, except that in the case of a building heretofore existing and for which no previous certificate of occupancy has been issued and which has not been altered or converted since March 14, 1916, to a use that changed its classification as defined in the building code, this certificate confirms and continues the existing uses to which the building has been put; and

 CERTIFIES FURTHER that the building is of **non-fireproof** construction, within the meaning of the building code and may be used and occupied as a **business and restaurant** building as hereinafter qualified, in a **business** district under the building zone resolution, subject to all the privileges, requirements, limitations, and conditions prescribed by law or as hereinafter specified.

STORY	LIVE LOADS Lbs. per Sq. Ft.	PERSONS ACCOMMODATED			USE
		MALE	FEMALE	TOTAL	
Cellar				150	Restaurant, cabaret and storage
1st Story	120 & 40				Stores and tenement
2nd to 6th Story	40 on each				Tenement
The number of persons given in this column includes employees, employees and patrons and is the maximum number approved for each story.					

This certificate is issued to

**Harry Minskoff,**  
**76-82 East 4th Street, City.**, for the owner or owners.



The superimposed, uniformly distributed loads, or their equivalent concentrated loads in any story shall not exceed the live loads specified above; the number of persons of either sex in any story shall not exceed that specified when sex is indicated, nor shall the aggregate number of persons in any story exceed the specified total; and the use to which any story may be put shall be restricted to that fixed by this certificate except as specifically stated.

The building or any part thereof shall not be used for any purpose other than that for which it is certified.

Unless specifically stated above, the building or any part thereof, if certified as a public building, shall not be used as a building in which persons are harbored to receive medical, charitable or other care or treatment, such as a hospital, asylum, etc., or in which persons are held or detained under legal restraint, such as a police station, jail, etc.; nor shall it be used as a motion picture theatre as defined in section 30, chapter 3, Code of Ordinances; nor as a theatre or opera house or other building intended to be used for theatrical or operatic purposes, or for public entertainment of any kind, for the accommodation of more than 300 persons.

Unless specifically stated above, the building or any part thereof, if certified as a residence building, shall not be used as a tenement house as defined in the tenement house law; nor shall it be used as any form of residence building having more than 15 sleeping rooms; nor shall it be used as a lodging house within the meaning of Sec. 1305 of the Greater New York Charter.

Unless specifically stated above, the building or any part thereof, if certified as a business building, shall not be used as a garage, motor vehicle repair shop or oil selling station as defined in section 1, chapter 10, Code of Ordinances; nor shall it be used for the generation or compression of acetylene; nor as a factory building as defined in the labor law; nor as a grain elevator; nor as a coal pocket; but, if approved as a factory building for less than twenty-five persons, it shall not be used for any other purpose.

Except as otherwise noted above, the building, or any part thereof, if located elsewhere than in an unrestricted district, shall not be used for any of the purposes enumerated in paragraph (a) of section 4 of the building zone resolution; nor for any trade, industry or use that is noxious or offensive by reason of the emission of odor, dust, smoke, gas or noise; nor for any kind of manufacturing not already prohibited, except that, if located in a business district, not more than twenty-five per cent. of the total floor space may be so used, or space equal to the area of the lot in any case.

Except as otherwise noted above, the building, if certified as a garage, may not be used for more than five cars on any portion of a street between two intersecting streets, in which portion there exists an exit from or an entrance to a public school, or in which portion there exists any hospital maintained as a charitable institution; and in no case within a distance of 200 feet from the nearest exit from or entrance to a public school; nor within two hundred feet of any hospital maintained as a charitable institution.

If the building has, at any time previous to the issuance of this certificate, been the subject of an appeal to the board of appeals or of a petition to the board of standards and appeals resulting in modification or variation of law or any lawful requirement, the construction and arrangement of the building as specified in the resolution granting such modification or variation, must be maintained, and all conditions imposed by either board must be observed.

No change or re-arrangement in the structural parts of the building, or affecting the lighting or ventilation of any part thereof, or in the exit facilities, shall be made; no enlargement, whether by extending on any side or by increasing in height shall be made; nor shall the building be moved from one location or position to another; nor shall there be any reduction or diminution of the area of the lot or plot on which the building is located, until an approval of the same has been obtained from the superintendent of buildings.

This certificate supersedes each and every previously issued certificate of occupancy for this building or any part thereof, and each and every such previously issued certificate shall be null and void; and this certificate in turn becomes null and void upon the issuance of any new lawful certificate.

This certificate does not in any way relieve the owner or owners, or any other person or persons in possession or control of the building, or any part thereof, from obtaining such other permits or licenses as may be prescribed by law for the uses or purposes for which the building is designed or intended; nor from complying with any lawful order issued with the object of maintaining the building in a safe or lawful condition; nor from complying with any authorized direction to remove encroachments into a public highway or other public place, whether attached to or part of the building or not.

This certificate does not authorize the use or operation of any elevator in the building without the special certificate required by section 563 of the building code.

If the building is or is required to be equipped with standpipes or other fire extinguishing or gas shut off appliances, this certificate is not complete until such standpipes or other appliances have been inspected by the fire department (or by the Tenement House Department, in the case of a gas shut off in a tenement house) and approved in writing, either in a separate certificate or by endorsement upon this certificate. (Space for such endorsement is provided on page 4 of this certificate.)

If this certificate is marked "Temporary," it is applicable only to those parts of the building indicated on its face, and certifies to the legal use and occupancy of only such parts of the building; it is subject to all the provisions and conditions applying to a final or permanent certificate; it is not applicable to a tenement house unless also approved by the tenement house commissioner; and it must be replaced by a full certificate as soon as the entire building is completed according to law and ready for occupancy.

The word "class" as used in this certificate refers to the classification of buildings in the building code (section 70).

This certificate is issued in accordance with the provisions of section 411-a of the Greater New York Charter and of section 5 of chapter 5 (Building Code) of the Code of Ordinances of the City of New York.

Examined, *cl*

*Charles B. Smith*  
Superintendent of Buildings, Borough of Manhattan.

Additional copies of this certificate will be issued, upon written request, to persons having a proprietary interest in the building.

# Traffic Management

## Site Survey

- The premises are situated on 4th Street, 60 feet west of Second Avenue.
- The Sidewalk Cafe will have 5 tables & 14 chairs and will close at 10pm.
- Proper signage will be posted to ensure there is no smoking and no loitering

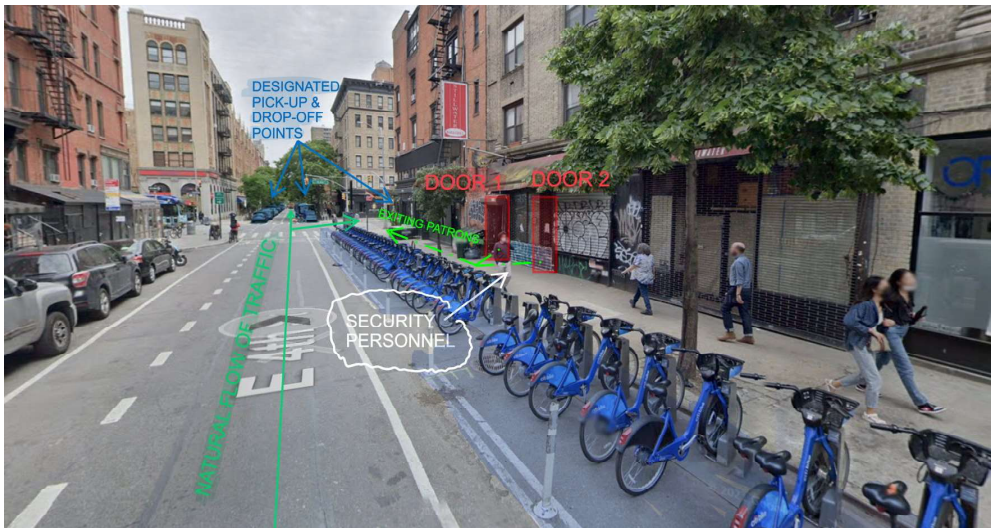
## Vehicular Traffic

- The entirety of the street; starting before the premises and continuing until the end of the block is lined with Citi Bikes - creating a barrier.
- Vehicles picking up and dropping off guests will naturally flow towards Second Avenue. Signage will be posted to direct all drop offs to Second Avenue.



## Guest Arrival

- Utilization of a reservation system for the restaurant, and advance ticket sales for the theater will minimize waitlines.
- Guests will be able to check availability online or telephonically thus eliminating the need to physically wait on line.
- Any walk-in guests will be asked to return after they have been notified electronically that their reservation is ready.
- Guests arriving by car will be dropped off at the designated points.
- The Sidewalk Cafe will only be used for dining patrons.



## Security Personnel

- One security personnel in front of premises at all times after 9pm and at least one hour before any scheduled performance.
- Will be stationed between Door 1 and Door 2 to welcome ticket holders and guests with reservations, and guide everyone else towards Second Avenue, as well as ensure there is no smoking, no loitering and no loud behavior.
- Guest entry will be expedited by guiding restaurant guests through 'Door 2' and theatre guests through 'Door 1'

## Departing Guests

- Upon exit guests will be guided towards second avenue to the designated pick-up locations.
- The two doors are interconnected. Guests exiting after 1AM will be ushered out of 'Door 1' to allow better control.