



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

www.cb3manhattan.org - mn03@cb.nyc.gov

Andrea Gordillo, 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: May 6, 2024

Is location currently licensed? ☐ Yes ☒ No Type of license: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 54 Orchard Street, New York NY 10002

Cross streets: Gerard St. and Hester

Name of applicant and all principals: B.H.A. Enterprises Inc.; Bridgid Zimerbert

Trade name (DBA): Gather

PREMISE:

Type of building and number of floors: Multi-purpose residential ; 2 floors

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 _____

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): _____

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 - 8:00am to 12:00am; Tuesday 8:00am - 12:00am; Wednesday 8:00am to 12:00am; Saturday - 9:00am to 12:00am; Sunday 9:00am - 12:00am; Thursday 8:00am to 12:00am; Friday 8:00am to 12:00am

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

If yes, please describe what type: _____

Number of indoor tables? 7 Total number of indoor seats? 21

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

2 bars (20 ft long); both in the middle going all the way back

(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 Sandwiches,

Salads, bowls, etc.

What are the hours the kitchen will be open? 8:00am - 10:30pm

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? At least one

How many employees will there be? 4

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

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

Will premise have music? ☒ Yes ☐ No

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

If other type, please describe _____

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: Sonos; Weekends DJ for brunch parties (louder)

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.") Staff will ensure

that crowds will not gather outside of the establishment

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

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

Please attach plans. Volume will be lowered past 10:00pm; no DJ late night

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:

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

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 _____

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? 1

How many On-Premise (OP) liquor licenses are within 500 feet? 22

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.

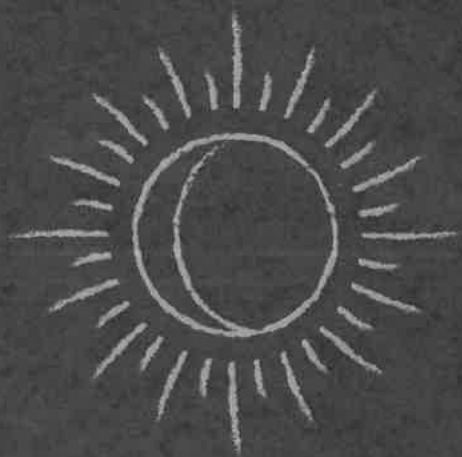
1. My license type is: ☐ beer & cider ☒ wine, beer & cider ☐ liquor, wine, beer & cider
2. ☒ I will operate a full-service restaurant, specifically a (type of restaurant)
Full Service brunch on Saturday and Sunday restaurant, or
☐ I will operate a _____,
☐ with a kitchen open and serving food during 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 8am - 12am; Tue 8am - 12am; Wed 8am - 12am;
Thu 8am - 12am; Fri 8am - 12am; Sat 9am - 12am;
Sun 9am - 12am. (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
☐ I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
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 apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11. ☒ I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. ☒ I will not participate in pub crawls or have party buses come to my establishment.
13. ☒ I will not have unlimited drink specials, including boozy brunches, with food.
14. ☒ 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 _____.
15. ☒ I will not have wait lines outside. ☐ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. ☒ 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: Brigid Zimbert

Phone Number: 646-370-4672



ESTD

GATHER

2022

NEW YORK

54 ORCHARD ST
NEW YORK, NY 10002
646.370.4672

SMOOTHIES

SMOOTH CROWN 12

Raw cocoa, blue spirulina, vanilla, banana, almond butter, maple syrup and almond milk

THIRD EYE 14

Wild blueberries, cacao nibs, almond butter, maple syrup and almond milk

WHOLE HEART 12

Kale, blue spirulina, apple, chia seeds, vanilla, banana, coconut water and lemon juice

SOLAR PLEXUS NEXUS 14

Banana, coconut, cinnamon, chai spice, maca, almond butter, dates and almond milk

ROOTED AND GROUNDED 14

Strawberries, banana, peanut butter, hemp seeds, dates and almond milk

GATHER

LITE BITES

AVO TARTINE 14

On sourdough with sliced avocado, cucumber, pickled shallot and lemon zest

SMOKED SALMON TARTINE 16

On sourdough with smoked salmon, chive cream cheese topped with pickled shallots

BRIE + TOMATO 9

Baguette with cherry tomato and brie

CUCUMBER + CC 8

Baguette with chive cream cheese and sliced cucumbers

JAMBON BEURRE 9

Jambon de paris with butter and cornichons

THE RICHMARK 11

On brioche bun with fried egg, prosciutto cotto and melted Swiss

TEA

CHAI LATTE 6

ROSE CARDAMOM LATTE 6

MATCHA LATTE 6

EARL GREY 4

ENGLISH BREAKFAST 4

CHINA GREEN 4

JASMINE GREEN 4

CHAMOMILE 4

PEPPERMINT 4

SECRET GARDEN HERBAL 4

COFFEE

DRIP 4

ESPRESSO 4

AMERICANO 5

CAFE AU LAIT 6

FLAT WHITE 6

LATTE 6

CORTADO 5.5

CAPPUCCINO 6

MACCHIATO 5.5

MOCHA 6.25

COLD BREW 5.5

VIENNOISERIE

CHOCOLATE CROISSANT 6

CINNAMON ROLL 6

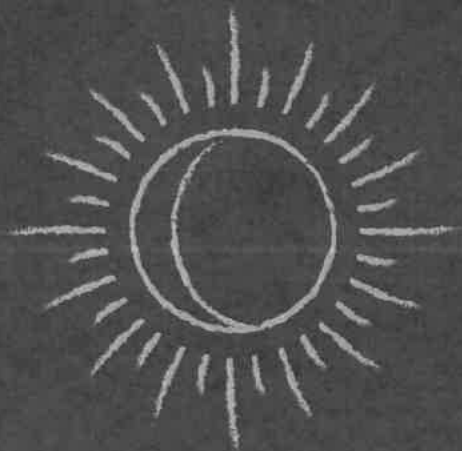
BANANA BREAD 6

LEMON CORNMEAL LOAF 6

CHOCOLATE OLIVE OIL LOAF 6

CHOCOLATE CHIP COOKIE 5.5

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SANDWICHES

THE EUROMODA 10

On sourdough pullman with melted sharp cheddar and a slice of tomato

GATHER SIGNATURE 17

On ciabatta with organic turkey, swiss, greens, fennel, pickled shallots, peppadews and house-made harissa aioli

LABOR OF LOVE 17

On ciabatta with prime roast beef, shaved parmesan, greens, pickled shallots, caramelized onion jam and house-made horseradish aioli

THE SARTORI 16

On ciabatta with wild tuna, tomato and greens

GIANNI LUCIANI 17

On ciabatta with prosciutto cotto, fresh mozzarella, roasted peppers, balsamic and house-made pesto

TWISTED REUBEN 16

On rye with organic turkey, melted swiss, house-made cabbage slaw with homemade dijonaise

SALADS

COCONUT RICE NOODLE 16

Julienned peppers, carrots, cucumber in house-made coconut miso sesame dressing

FRENCH LENTIL 15

French lentil, arugula, and apple with house-made red wine vinaigrette

VEGGIE QUINOA 16

Mixed with seasonal vegetables, roasted corn, dried cranberries, and sliced almond

SEASONAL ROASTED ROOT VEGGIE BOWL 17

Seasonal roasted root veggie, toasted farro, dried apricot, pistachio, parsley, sliced red onion dressed in red wine vinegar and oil, shaved ricotta salata on whipped ricotta

LOADS OF CRUNCH 15

Shredded red cabbage, carrots, cucumbers and peanuts tossed in house-made sambal dressing

MIXED GREENS 15

Baby Kale, arugula, julienned veggies, and toasted sunflower seeds in house-made tamarind dressing

KALE QUINOA 16

Baby kale, quinoa, shaved parmesan dressed in house-made lemon vinaigrette

CLASSIC MIDDLE EASTERN 15

Chopped tomatoes, cucumbers, onions and parsley tossed in lemon and olive oil

ADD TO ANYTHING

HANGER STEAK 11 WILD SALMON 8

AIRLINE CHICKEN 7 AVOCADO 4

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Proposed Brunch Menu for Gather

1. Poached eggs on carrot puree with red wine sauce and bacon
2. (Spring-summer)Asparagus leek potato spinach goat cheese frittata
3. (Fall-Winter)Red pepper, onion, potato ricotta frittata
4. Tahini Omelet
5. Buttermilk Fried chicken on Brioche with Pickles and shredded cabbage
6. Vegan banana and oat pancake
7. Vegan Ginger-Scallion Tofu scramble with spinach and chili oil
8. Whipped ricotta toast with seasonal fruit compote or fresh fruit with honey and toasted nuts
9. New Mexican style burrito (cheddar, eggs, green chilies, butter, russet potato)