

P&B Pesetsky & Bookman

Bobblehead NYC LLC

103 105 Avenue B, New York, NY 10009

SLA Liquor License Questionnaire

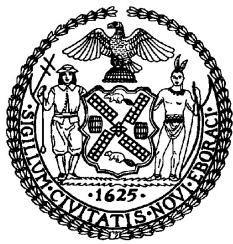
Pesetsky & Bookman

Applicant's Alcoholic Beverage Counsel

325 Broadway, Suite 501

New York, NY 10007

www.pb.law | (212) 513-1988 | hello@pb.law



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: September 9, 2026

Is location currently licensed? ☒ Yes ☐ No Type of license: OP Liquor License

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant

Corporation and trade name of current license: French Avenue B Inc. Legacy Serial No. 1280774

APPLICANT:

Premise address: 103 -105 Avenue B, New York, NY 10009

Cross streets: E. 6th Street & E. 7th Street

Name of applicant and all principals: Bobblehead NYC, LLC

Natalie Manion & Kahiem Rivera

Trade name (DBA): Bobblehead

PREMISE:

Mixed use buildings with commercial ground floors (4 floors @
Type of building and number of floors: 103 Avenue B; 6 floors @ 105 Avenue B

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 148

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): R7A / C1-5

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) **Rear Outdoor Garden:** 12PM - 10PM, all days. **Cafe:** 8AM - 5PM, all days.

Restaurant: Mon - Fri, 5PM - 2AM; Sat & Sun, 2PM - 2AM

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

If yes, please describe what type: Records, clothing, ceramics

Number of indoor tables? 33 Total number of indoor seats? 70 at tables (90, including below-referenced
bar seats)

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

2: L-shaped bar with 12 seats to right of premises entrance; L-shaped bar with 8 seats on the left side of premises

(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

New American

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? Both Managing Partners

How many employees will there be? 15 - 20

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

**curated vinyl playlists*

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

If other type, please describe Vinyl records

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

level) Please describe your sound system: Hi-fidelity custom speaker system with extensive sound treatment

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.") Will have dedicated staff to maintain sidewalk/vehicular traffic. Please see full plan attached

Will there be security personnel? ☒ Yes ☐ No (If Yes, how many and when) 1 security guard from 7 PM until close, Thursday - Saturday

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. No sidewalk loitering enforced. No lines and staff to run waitlist when applicable

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:

We intend to legalize and use our backyard garden for morning, daytime, and early evening customer seating.
Will close daily at 10PM

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. **See attached resumes**

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? 13

How many On-Premise (OP) liquor licenses are within 500 feet? 2

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)
New American full-service restaurant with daytime cafe service, 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 - 2AM; Tue 8AM - 2AM; Wed 8AM - 2AM;
Thu 8AM - 2AM; Fri 8AM - 2AM; Sat 8AM - 2AM;
Sun 8AM - 2AM. (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: 1 security personnel 7PM - close, Thurs - Sat
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 3 DJs per week, ☒ more than 12 private parties per year
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: Bobblehead NYC LLC - Natalie Manion & Kahiem Rivera

Phone Number: (612) 814-7734 or (347)228-2799

Entrance from Avenue B

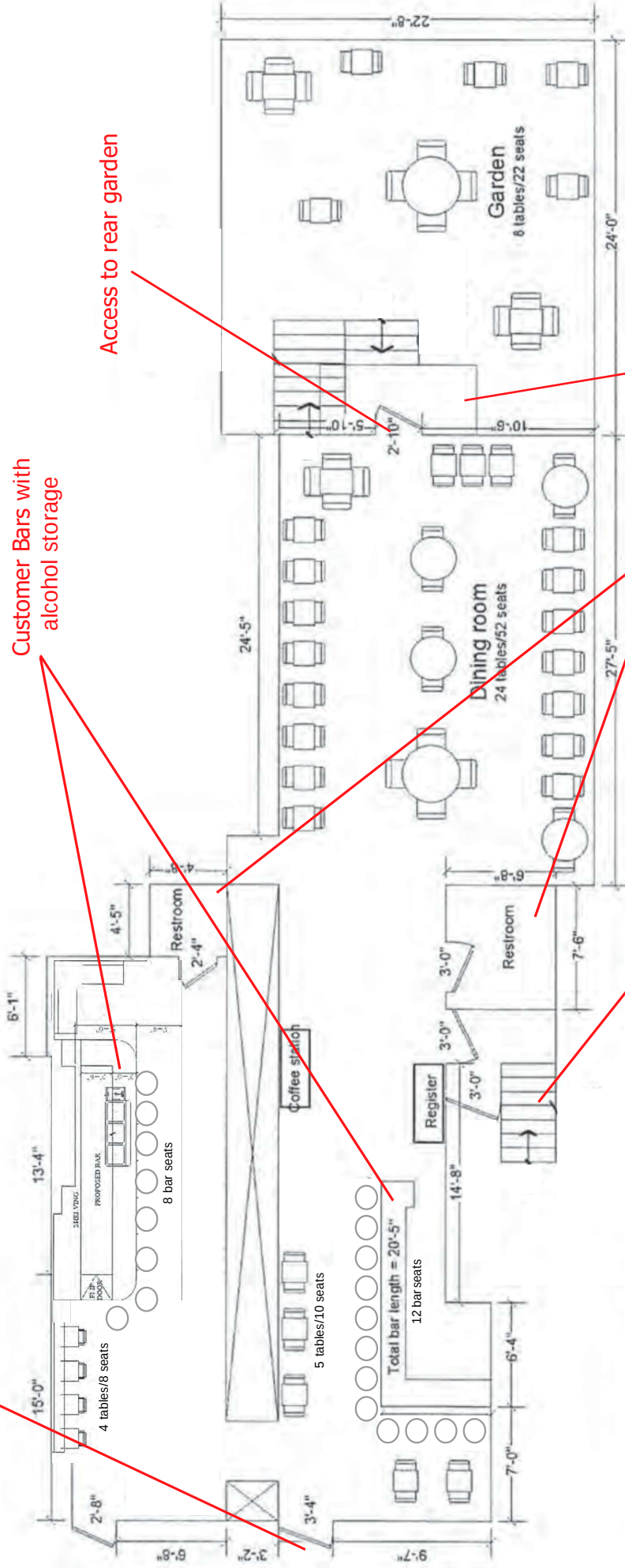
Customer Bars with alcohol storage

Access to rear garden

Platform leading to stairs down to rear garden

Restrooms

Stairs down to Kitchen & Basement Storage - No Patron Access



First Floor and Backyard Garden

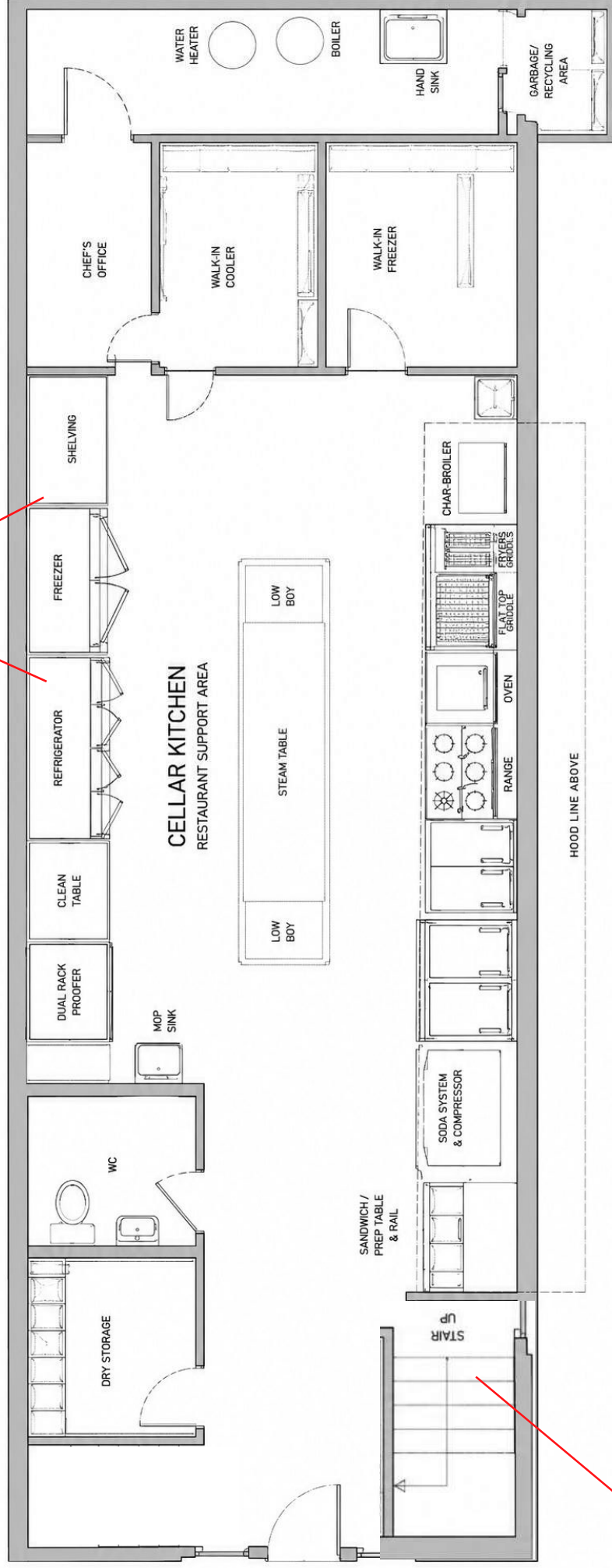
SCALE: 1'-0" = 1/8"

BOBBLEHEAD NYC LLC

103 105 Avenue B

New York, NY 10009

Alcohol Storage



Stairs up to ground floor

Bobblehead NYC LLC

103 - 105 Avenue B

New York, NY 10009

Cellar Floorplan

TOMPKINS
SQUARE PARK

Avenue A

E 7TH

- CLUB CUMMINGS (OP LIQUOR)
- NAWAN (OP LIQUOR)
- PINEAPPLE CUB (OP LIQUOR)
- BUENOS AIRES (OP LIQUOR)

VAZAC'S
(OP)
LIQUOR

Avenue B

CAFE (WINE)
CHRYSTIE

103-105 AVENUE B : BOBBLEHEAD

THAYER
(WINE)

Rosella (WINE)

PIZZA
GRUPPO
(WINE)

JOSIES
(OP)
LIQUOR

HORUS
KEBAB
(WINE)

- SAKI BAR (WINE)
- THIRTEEN WATER (WINE)

Avenue C

JOYFACE
(OP LIQUOR)

- AVENUE C
HOSPITALITY
(OP LIQUOR)

- ABC BEER (WINE)
- ACCIDENTAL BAR (WINE)

- KAFANALU (WINE)
- PINGAUNG COCKTAIL
(OP LIQUOR)

E 6TH

E 5TH

Active Licenses within 500 Feet

< Active Licenses

(13)

FRENCH AVENUE B INC Active	103-105 Avenue B	7.82 ft	OP Liquor
MOONLESS NIGHT LLC Active	99 Avenue B	62.68 ft	OP Wine
Cafe Chrystie LLC Active	184 E. 7th St	69.09 ft	OP Wine
FAT DOG INC Active	98 Avenue B	93.7 ft	OP Wine
Omakase By Tendo Inc. Active	106 Avenue B	113.88 ft	ST Wine
AUGUST VAZAC RESTAURANT INC Active	108 Avenue B	125.8 ft	OP Liquor
EL SAYED I CORP Active	93 Avenue B	142.44 ft	OP Wine
ONE PLUS ONE TWO INC Active	94 Avenue B	158.98 ft	Off-Prem Beer
AW CREATIVE ASSOCIATES INC Active	202 E. 7th St	276.67 ft	OP Wine
LITTLE FISH RESERVE LLC Active	620 E. 6th St	299.82 ft	OP Wine
SHINN EAST II LLC Active	208 E. 7th St	360.97 ft	OP Wine
Small Village Deli Inc Active	76 Avenue B	365.61 ft	ST Off-Prem Beer
ELLSFRED INC Active	520 E. 6th St	483.24 ft	OP Liquor









Bobblehead

SELECTION OF NATURAL WINES

COCKTAILS

The Ibsen

gin, dill aquavit, dry vermouth

Ultima Picante

mezcal, luxardo, forthave green, lime, jalapeño

Cupid Deluxe

scotch, blood orange amaro, bitters

Negroni

gin/mezcal, forthave red, blanc vermouth

Saffron Sour

rye, saffron, lemon, black pepper

Big Red Spritz

red hot amaro, prosecco, tonic, rosemary

Carajillo

reposado, licor 43, cold brew

NA COCKTAILS

White Americano

NA vermouth, bitter, soda

Italiano

NA amaro, blood orange, Calabrian chili, ginger

Paper Plane

kentucky 74, giffard aperitif, pathfinder, lemon

CAFE

Baked Goods

collection of sweet & savory pasteries

Basque Breakfast

heirloom tomato, sourdough, red pepper pesto, poached egg

Little Cloud

Greek Yogurt, hazelnut granola, honey, coconut, berries

DINNER

Olives

castelvetrano, sumac, orange

Caesar Carpaccio

beef, anchovy, parmesan, potato, mint, lemon

Tuna Tartare Tostada

preserved lemon, parsley, mint

Treviso Salad

burrata, hazelnut, pomegranate

Confit Tomatoes

tomatoes with hawaii and crispy basil on labneh

Romano Peppers

tamari, lime, maple, ras el hanout

Peruvian Chicken

aji amarillo, lime, cilantro

Skewers

choice of mushroom, lamb or salmon belly

Fries

lemon pepper, mint aioli

Bobblehead

Vehicular + Sidewalk Noise Control Plan

Dedicated sidewalk management

During peak operating periods, a designated manager or door staff member will actively monitor the entrance and sidewalk immediately surrounding the establishment. Staff will ensure that guests do not congregate in front of the premises, block neighboring entrances, obstruct pedestrian traffic, or create excessive noise.

No sidewalk queuing

Bobblehead will operate primarily through reservations and controlled guest flow to minimize lines and crowding outside. We do not intend to maintain a standing queue on Avenue B. If guests arrive before their reservation or while a table is being prepared, they will be accommodated inside whenever capacity permits rather than being asked to wait on the sidewalk. If we cannot accommodate waiting guests inside, we will take a phone number and ask guests to wait offsite.

Clear pedestrian path

The sidewalk directly in front of 105 Avenue B will be kept clear and accessible at all times. Staff will routinely monitor the frontage to ensure guests are not obstructing pedestrian movement, neighboring businesses or residential entrances.

Arrival and departure management

Staff will pay particular attention to the end of the evening, when multiple guests may leave at once. Guests will be encouraged to promptly depart the immediate frontage rather than congregate outside after dining.

Taxi and rideshare management

Guests waiting for taxis or rideshare vehicles will be asked to remain inside whenever feasible until their vehicle arrives. Staff will discourage double-parking, prolonged idling and passenger loading that unnecessarily interferes with Avenue B traffic.

Deliveries and commercial vehicles

Vendor deliveries will be scheduled during appropriate daytime/off-peak hours whenever possible. Vendors will be instructed to complete loading and unloading efficiently and not to obstruct traffic, building entrances, sidewalks, crosswalks or fire hydrants.

No valet operation

Bobblehead does not anticipate operating a valet service or creating additional vehicle staging in front of the establishment. Given the neighborhood and availability of public transportation, the operation will not be designed around guests arriving by private vehicle.

Management accountability

A manager will be on-site during operating hours and responsible for addressing sidewalk, noise or traffic concerns immediately. Management will maintain an open line of communication with neighboring residents and businesses and will address recurring concerns operationally if they arise.

Staff training

FOH and door staff will be trained specifically on neighborhood-impact procedures, including keeping the sidewalk clear, managing guest departures, minimizing outdoor noise, preventing loitering and handling rideshare pickups.

Community commitment

Bobblehead's goal is to operate as a responsible neighborhood establishment. Our operating procedures will prioritize maintaining a safe, quiet and unobstructed sidewalk and minimizing the restaurant's impact on vehicular and pedestrian traffic along Avenue B.

Bobblehead

Plan for Noise Inside and Outside Business

105 Avenue B, New York, NY

Bobblehead is committed to operating as a responsible neighborhood establishment and minimizing any impact on surrounding residents and businesses. Management will take a proactive approach to controlling noise both inside the establishment and immediately outside the premises.

Interior Music & Sound Levels

Extensive sound treatment/proofing will be worked into the design and construction of the space to eliminate any noise bleed to the neighboring apartments.

Background music will be maintained at a reasonable level appropriate for a restaurant environment. The establishment is not intended to operate as a nightclub or high-volume entertainment venue. Eliminating noise pollution and creating a space where music compliments conversation is top priority.

Management will monitor sound levels throughout service and adjust music as necessary, particularly during later evening hours.

Doors & Windows

Doors and windows will be managed with consideration for neighboring residences and businesses. All windows and accordion doors will be closed by 10 PM. During periods of higher interior volume or later evening hours, management will ensure that doors are not unnecessarily left open in a manner that allows sound to carry onto Avenue B.

The entrance will not be used as an extension of the dining or bar environment.

Sidewalk & Guest Congregation

Guests will not be encouraged or permitted to congregate outside the establishment.

During peak periods, a manager or designated staff member will monitor the entrance and sidewalk to ensure that guests are not creating excessive noise, blocking pedestrian traffic, or gathering in front of neighboring residential or commercial entrances.

Lines or queues will not be permitted outside. Any guests waiting for a table will give their phone number and be asked to wait offsite.

Guests waiting for taxis or rideshare vehicles will be encouraged to remain inside.

Guest Departures

Particular attention will be given to guest departures later in the evening. Staff will politely remind departing guests to be respectful of the residential neighborhood and discourage prolonged conversations or gatherings immediately outside the establishment.

Management will actively disperse groups that remain outside and create excessive noise.

Employee Conduct

All employees will be trained to respect the surrounding neighborhood when arriving, departing, taking breaks, receiving deliveries, or performing opening and closing duties.

Employee breaks will be managed so that groups of staff do not congregate outside and create unnecessary noise.

Deliveries, Trash & Closing Procedures

Whenever possible, deliveries, trash handling, and other operational activities will be conducted at reasonable hours and managed to minimize noise.

Staff will be instructed to avoid unnecessary banging of bottles, equipment, trash containers, doors, or other materials during setup, breakdown, and closing procedures.

Closing duties will be performed with particular consideration for nearby residents.

No Outdoor Speakers

Bobblehead does not intend to utilize exterior speakers or direct amplified music onto the sidewalk.

Any interior sound system will be positioned and managed with the goal of containing sound within the premises.

Ongoing Sound Monitoring

Management will routinely assess sound levels both inside the establishment and from the sidewalk immediately outside.

If sound can be heard at an unreasonable level outside the premises, management will take corrective action, including reducing music volume, closing doors or windows, or addressing guest activity.

Management Accountability

A manager will be on-site during operating hours and responsible for responding to noise concerns.

Any complaint from a neighboring resident or business will be taken seriously and addressed promptly. If a recurring issue is identified, management will review the source of the noise and make appropriate operational adjustments.

Commitment to the Neighborhood

Bobblehead recognizes that 105 Avenue B is located within an active residential and commercial neighborhood. Our goal is to create a welcoming restaurant while remaining considerate of the people who live and work around us.

Noise management will be incorporated into daily operating procedures, staff training, opening and closing protocols, and management oversight to ensure that the establishment remains a respectful member of the Avenue B community.

KAHIEM RIVERA



CONTACT

(347) 228-2799
60-50 69th Ave
Ridgewood, NY 11385
kahiem.rivera@gmail.com

EDUCATION

SUNY Purchase | 09/2009 – 06/2010

SKILLS

Food Handler's License
TIPs Certified
Microsoft Excel / Google Sheets
Basic installation and facility repairs
POS Proficiency: Toast, Aloha, Breadcrumb
P&L Literacy

REFERENCES

Max Chodorow
Owner - Jean's
(267) 625-3568

Danny Minch
Owner - Walter's/Karasu
(646) 942-7211

Dan Cipriani
Owner, Sea Wolf/JJ's Hideaway
(917) 892-2698

Eric Bieber
Operator, Sea Wolf/JJ's Hideaway
(201) 406-4215

Nicole Champion
Manager, Sea Wolf
(917) 647-8997

CAREER SUMMARY

Experienced in managing high-volume, multifaceted restaurants and nightclubs with multiple revenue centers and complex P&Ls. Eager, humble, and receptive. Seeking to cultivate creative and safe spaces for staff and customers while monitoring profit margins and keeping up with current trends.

WORK EXPERIENCE

GENERAL MANAGER

Le Dive | New York, NY | 10/2024 – Present

Refined operations for a neighborhood establishment with 2 floors, 2 bars, and 70+ outdoor seats. Worked with community leaders to repair a fractured relationship with the neighborhood and redesign operations to be compliant with ever-changing Community Board and City Guidelines on Outdoor Dining.

GENERAL MANAGER

Jean's | New York, NY | 03/2024 – 10/2024

Oversaw operations for a 115-seat restaurant, a 300-capacity nightclub, and a robust private events program. Developed systems for a relatively new restaurant and growing hospitality group, including building a reservationist department, launching outdoor dining, and overseeing the creation of new roles such as Music Director, Director of Culture, Nightlife Manager, and Events Director. Managed payroll, scheduling, and F&B research and development.

SERVICE DIRECTOR

The Nines | New York, NY | 08/2023 – 03/2024

Managed FOH staff, reservations team, and Maitre D'. Maintained service standards, balancing an elevated restaurant with a late-night discotheque. As Late Night Service Director, I served as the designated liaison for VIP guests and was responsible for room curation and approving all reservation requests.

GENERAL MANAGER / PRODUCTION MANAGER / BEVERAGE DIRECTOR / WINE DIRECTOR

The Turk's Inn / The Sultan Room | Bushwick, Brooklyn | 11/2021 – 08/2023

Managed operations at a property with 4 Revenue Centers, including a 70-seat restaurant, kebab shop takeout storefront, 150-capacity rooftop bar and venue, and 300-capacity music venue/nightclub. Maintained a beverage program, scheduling, payroll, HR, club security, talent, promoters, and private event organizers.

GENERAL MANAGER

Walter's/DMDD LLC | Fort Greene | 4/2021 – 11/2021

Oversaw the beverage program, facility maintenance, staffing, scheduling, guest relations, payroll, and inventory.

OPERATIONS MANAGER

Sea Wolf | Bushwick, Brooklyn | 04/2020 – Present

Hiring, scheduling, payroll, inventory, ordering, etc. Maintained compliance with policy changes during COVID-19, adapting/reimagining the dining experience and sustaining a fast-paced/high-volume environment throughout.

GENERAL MANAGER/EVENTS COORDINATOR

JJ's Hideaway | Williamsburg, Brooklyn | 02/2020 – 03/2020

Managed staff, scheduling, payroll, invoices, beverage inventory, and ordering. Curated promotional events and booked DJs/parties. Closed due to COVID.

NATALIE QUINN MANION

(612) 814-7734 | nqmanion@gmail.com | 6050 69th Ave Apt 2 Ridgewood, NY 11385

PROFILE

Experienced hospitality leader and General Manager with a track record of operating high-volume, multi-concept venues. Skilled in driving profitability through labor and cost controls, building and developing strong teams, and delivering consistent, high-quality guest experiences. Combines a hands-on leadership style with a strategic approach to systems, service standards, and operational efficiency. Proven ability to scale operations, optimize performance, and maintain compliance in fast-paced restaurant environments

KEY COMPETENCIES

Compliance & Regulatory Standards	Floor Management & High-Volume Operations	Guest Experience & Service Standards
Systems & SOP Implementation	Vendor & Venue Management	P&L Management, COGS & Labor Optimization
Budgeting, Forecasting & Cost Control	Inventory Control & Vendor Relations	Team Leadership, Hiring & Staff Development

PROFESSIONAL EXPERIENCE

FREELANCE EVENT ADVISOR

September 2025-Present

- Work with several hospitality groups and restaurants to optimize their event program and operational SOPs
- Refer Clients to venues

CORPORATE DIRECTOR OF EVENTS

Golden Age Hospitality - Aug 2023 - Dec 2026 / Freelance Dec 2026 - Present

- Lead event strategy and operations across 8 venues with high guest volume and a wide range of event types, including corporate, private, nightlife, and marketing activations.
- Drive client satisfaction through seamless planning, brand alignment, and high-touch service.
- Collaborate with ownership and cross-functional departments to optimize team performance and safety.
- Analyze performance data to improve consistency, reduce incidents, and elevate the client experience.

CO-FOUNDER & GENERAL MANAGER

The Turk's Inn and The Sultan Room - Dec 2018 - June 2023

- Built and operated a multi-venue hospitality destination featuring a restaurant, rooftop bar, and nightclub.
- Designed and implemented full-scale event operations, including private bookings and special events.
- Recruited and led a 65+ person team; developed SOPs, trained staff, and ensured service excellence.
- Oversaw vendor contracts, negotiated favorable terms, and ensured top-tier guest experience.
- Instituted venue-wide guest conduct policies and incident response procedures.

CONSTRUCTION PROJECT MANAGER

The Turk's Inn and The Sultan Room - Nov 2016 - June 2023

- Managed end-to-end delivery of complex hospitality builds, aligning with budget, code, and safety standards.
- Liaised with vendors and city agencies to ensure timely, compliant project completion.
- Developed sustainable post-launch operations, fostering accountability and team alignment.

< 2026



Today
2:19 PM

September

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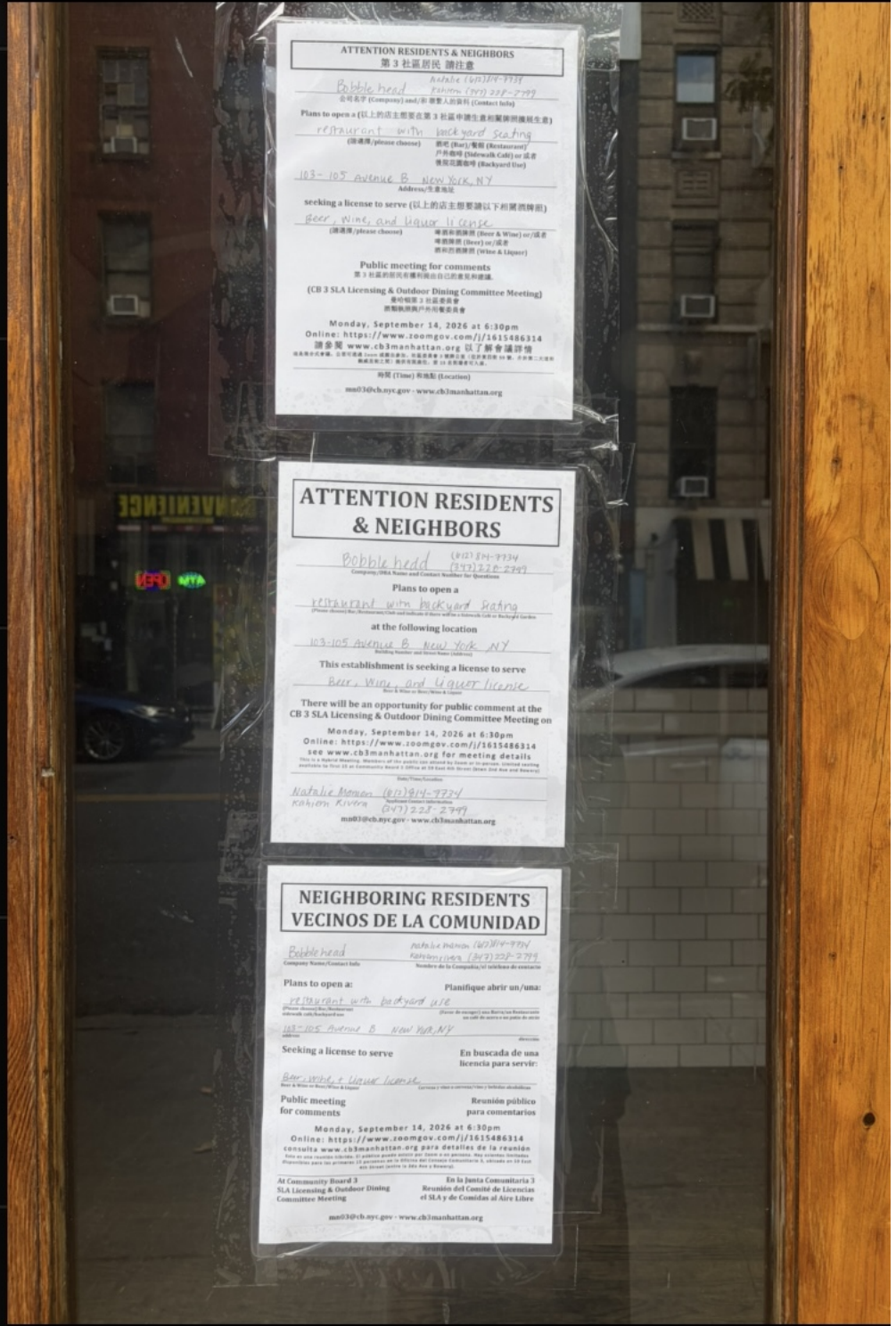
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Petition to Support Proposed Liquor License

Date: August 30th 2026

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full liquor license

to the following applicant/establishment (company and/or trade name) Bobblehead

Address of premises: 103-105 Avenue B, New York NY

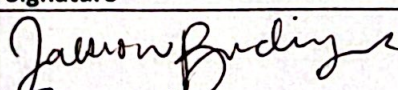
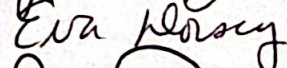
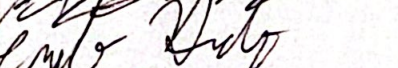
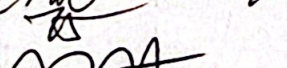
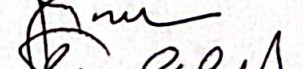
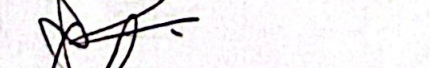
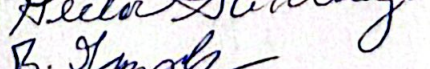
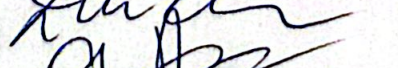
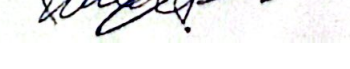
This business will be a: (circle) Bar Restaurant Other: with daytime bakery

The hours of operation will be:

Monday - Sunday 8:00 AM - 2:00 AM

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Jackson Budinger		99 Ave. B #5BC
Eva Dorsey		NYC, 10009
Jane Dorsey		198 E 7th St. #7, NYC 10009
Tyler Erickson		198 E 7th St. #13, NYC 10009
ANDREW JESSOP PETERSON		198 E 7th St. #13
Enrico Hidalgo		198 E 7th St. #9
Melanie MacLennan		198 E 7th St. #6
Shannon Thompson		268 E 4th St SCD 10009
Chris Thompson		268 E 4th St SCD 10009
Juan Torres		197 E. 3rd St 10009
SUZY KUNZ		175 E 3rd St 10009
KRESS EIDER		2 Stuy Oval 10009
Chiara Dawicis		199 East 7th St 10009
Hector Santiago		199 East 7th St. NYC
Bryant Gonzalez		198 E 7th St - 10009
Diane Pujarry		# 10009
Lindsey Aubuchon		95 Avenue B Apt 3D New York 10009
ANDREW HARVEY		198 E 7th St, 10009
Paula Romero		198 E 7th St, 10009

Petition to Support Proposed Liquor License

Date: August 30th, 2020

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full liquor license

to the following applicant/establishment (company and/or trade name) Bobblehead

Address of premises: 103-105 Avenue B, New York, NY

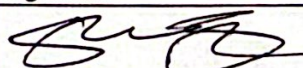
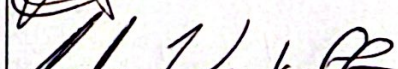
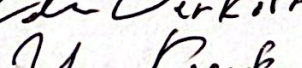
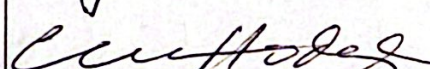
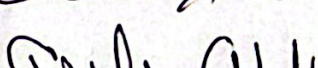
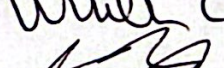
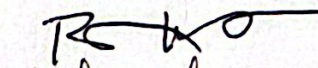
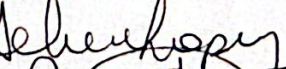
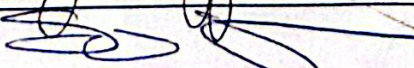
This business will be a: (circle) Bar Restaurant Other: with daytime bakery

The hours of operation will be:

Monday - Sunday 8:00 AM to 2:00 AM

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Shawn Bullen		103 Ave B #2
James Huson		439 East 6 th #3R
Evan Kozlauer		190 E 7 th St. #511
Felipe Nechar		105 Avenue B #5B
Datrick Shriver		105 Avenue B, 2C
Adam Wenkoff		132 E 7 th St Apt 5
Ulyana Kuchin		521 E 6 th St Apt 10
Chloe Hodgson		615 E 6 th St. Apt 3B
Amber Alliger		441 E 6 th St 5R 10009
Mari Bullockman		100 Avenue A, NY 10009
KEVIN WEMACK		204 E 7 th St #5
Robert Watkins		429 E 9 th St #2
Arlene Lopez		30 Ave D #13E
Jamie Lopez		New York 10009
Susan King		30 Ave D #13E
		99 Ave B, Apt 6A

Petition to Support Proposed Liquor License

Date: August 30th

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full liquor

to the following applicant/establishment (company and/or trade name) Bobble head

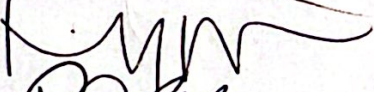
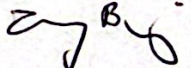
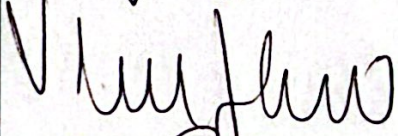
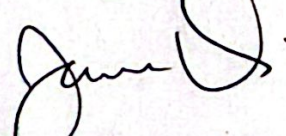
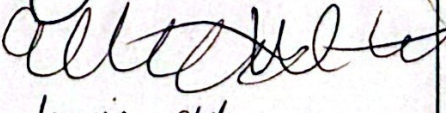
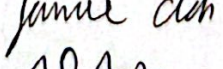
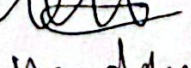
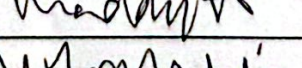
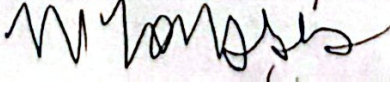
Address of premises: 103-105 Avenue B New York NY

This business will be a: (circle) Bar Restaurant Other: with daytime bakery

The hours of operation will be:
Monday - Sunday 8:00 AM - 2:00 AM

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
eleke gas		543 1/2 E 6th St, APT 2B
Saga Mellbin		241 E 7th St APT #3A
Tiffany Wilkinson		444 E 20th St, 14B - 10010
Philip Budinger		99 Ave B, apt. 5BC, 10009
Amy Budinger		99 Ave B #5BC, NY 10009
VENOLIA SAMPAO		99 Ave B #2F NY 10009
MAX MOONDA		917 86th St, 4749 102 E 5th St, 15W 10009
Jamie Davis		411 E 6th #1A, 10009
Elizabeth Walker		116 Ave C apt 20, 10009
Jamie Ash		131 Ave A, apt 29, 10009
Victoria Hammett		62 Ave C, #3, 10009
Madelaine Hammett		303 east 4th St. 10009
Mimi Tompkins		619 E 6th St, 10009

Petition to Support Proposed Liquor License

Date: August 30th, 2020

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full liquor license

to the following applicant/establishment (company and/or trade name) Bobblehead

Address of premises: 103-105 Avenue B, New York, NY

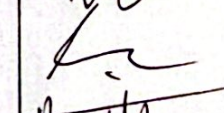
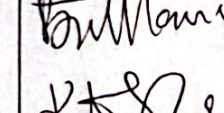
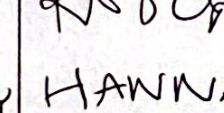
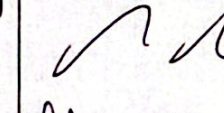
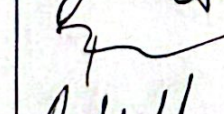
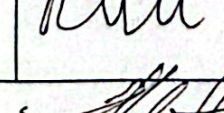
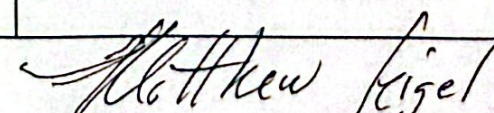
This business will be a: (circle) Bar Restaurant Other: with daytime bakery

The hours of operation will be:

Monday - Sunday 0:00 AM - 2:00 AM

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
RICKI CROOK		342 E 8 th ST #6M
MARILY FOLLMAN		" Same address "
Paul Corder		337 E. 10 th St.
Brittany Fanning		337 E 10 th St
Kennedy Lynch		226 E 7 th St #1A
HANNAH MARDINEY		226 E 7 th St #1A
Tallah Dash		209 E 7 th St HCN
Cara Merlin		209 E 7 th St 10009
Ela Binatti		187 E 7 th St 10005
Melis Janar		187 E 7 th St 10009
Johnny Feliz		128 E 7 th St 1005
PERRIS Howard		120 E 7 th St. 10005
Rachel Bustenyd		194 E 2nd St. Apt. 3J 10009
		324 1/2 E 8 th St



Eleanor Shotton <eleanor@pb.law>

Introduction & Request to meet re: Liquor License 103-105 Avenue B

1 message

Natalie Quinn Manion <natalie@bobbleheadnyc.com>

Tue, Sep 8, 2026 at 12:27 PM

To: ayoharrington@gmail.com

Cc: Kahiem Rivera <kahiem.rivera@gmail.com>

Bcc: eleanor@pb.law

Hello Ayo,

My name is Natalie Quinn. My partner, Kahiem Rivera, and I are the owners of Bobblehead, which will be applying for a liquor license at [103–105 Avenue B, New York, NY](#). We plan to open an all-day concept: a vinyl cafe serving coffee and lunch by day, and a restaurant by night, utilizing the backyard space.

Our goal is to create a welcoming, thoughtfully designed neighborhood spot centered around great community, love of music, food and beverage.

Our anticipated method of operation includes:

- **Hours of operation:** 8 AM to 2 AM
- **Music:** Vinyl Records and recorded background music
- **Outdoor space:** back yard patio

We will be attending the upcoming Manhattan Community Board 3 meeting to present our application and answer any questions. In advance of the meeting, we wanted to reach out directly to our neighbors to introduce ourselves and open a line of communication. If you have any questions, concerns, or would simply like to learn more about Bobblehead, Kahiem and I would be very happy to meet with you in person or virtually.

We also welcome any recommendations for other local organizations or community groups you think we should introduce ourselves to.

We're looking forward to meeting you and hopefully becoming part of the Avenue B and East Village community.

Warmly,
Natalie Quinn & Kahiem Rivera

Bobblehead
Natalie Manion (m) [612-814-7734](#)
Kahiem Rivera (m) [347-228-2799](#)



Eleanor Shotton <eleanor@pb.law>

Introduction & Request to meet re: Liquor License 103-105 Avenue B

1 message

Natalie Quinn Manion <natalie@bobbleheadnyc.com>

Tue, Sep 8, 2026 at 12:29 PM

To: mhannay@igc.org

Cc: Kahiem Rivera <kahiem.rivera@gmail.com>

Bcc: eleanor@pb.law

Hello Mark,

My name is Natalie Quinn. My partner, Kahiem Rivera, and I are the owners of Bobblehead, which will be applying for a liquor license at [103–105 Avenue B, New York, NY](#). We plan to open an all-day concept: a vinyl cafe serving coffee and lunch by day, and a restaurant by night, utilizing the backyard space.

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Warmly,
Natalie Quinn & Kahiem Rivera

Bobblehead
Natalie Manion (m) [612-814-7734](#)
Kahiem Rivera (m) [347-228-2799](#)



Eleanor Shotton <eleanor@pb.law>

Introduction & Request to meet re: Liquor License 103-105 Avenue B

1 message

Natalie Quinn Manion <natalie@bobbleheadnyc.com>

Tue, Sep 8, 2026 at 12:29 PM

To: alexisa1@mac.com

Cc: Kahiem Rivera <kahiem.rivera@gmail.com>

Bcc: eleanor@pb.law

Hello Alexis,

My name is Natalie Quinn. My partner, Kahiem Rivera, and I are the owners of Bobblehead, which will be applying for a liquor license at [103–105 Avenue B, New York, NY](#). We plan to open an all-day concept: a vinyl cafe serving coffee and lunch by day, and a restaurant by night, utilizing the backyard space.

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Warmly,
Natalie Quinn & Kahiem Rivera

Bobblehead
Natalie Manion (m) [612-814-7734](#)
Kahiem Rivera (m) [347-228-2799](#)



Eleanor Shotton <eleanor@pb.law>

Introduction & Request to meet re: Liquor License 103-105 Avenue B

1 message

Natalie Quinn Manion <natalie@bobbleheadnyc.com>

Tue, Sep 8, 2026 at 12:26 PM

To: carolynratcliffe@me.com

Cc: Kahiem Rivera <kahiem.rivera@gmail.com>

Bcc: eleanor@pb.law

Hello Carolyn

My name is Natalie Quinn. My partner, Kahiem Rivera, and I are the owners of Bobblehead, which will be applying for a liquor license at [103-105 Avenue B, New York, NY](#). We plan to open an all-day concept: a vinyl cafe serving coffee and lunch by day, and a restaurant by night, utilizing the backyard space.

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Our anticipated method of operation includes:

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Warmly,
Natalie Quinn & Kahiem Rivera

Bobblehead
Natalie Manion (m) 612-814-7734
Kahiem Rivera (m) 347-228-2799



Eleanor Shotton <eleanor@pb.law>

Introduction & Request to meet re: Liquor License 103-105 Avenue B

1 message

Natalie Quinn Manion <natalie@bobbleheadnyc.com>

Tue, Sep 8, 2026 at 1:55 PM

To: info@evccnyc.org

Cc: Kahiem Rivera <kahiem.rivera@gmail.com>

Bcc: eleanor@pb.law

Hello Laura,

My name is Natalie Manion. My partner, Kahiem Rivera, and I are the owners of Bobblehead, which will be applying for a liquor license at [103–105 Avenue B, New York, NY](#). We plan to open an all-day concept: a vinyl cafe serving coffee and lunch by day, and a restaurant by night, utilizing the backyard space.

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Warmly,
Natalie Quinn & Kahiem Rivera

Bobblehead
Natalie Manion (m) [612-814-7734](#)
Kahiem Rivera (m) [347-228-2799](#)