MOXY EAST VILLAGE

1. Application
2. Plans and Renderings
3. Venue List
4. Operations Plan
5. Menus
6. Acoustical Report
7. Traffic Study
8. Security Plan
9. Letters of Support
10. Photographs
11. Community Outreach
12. Notice Postings
Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

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

☐ Photographs of the inside and outside of the premise.
☐ Schematics, floor plans or architectural drawings of the inside of the premise.
☐ A proposed food and or drink menu.
☐ Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
☐ Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website: http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml
☐ 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: November 26, 2018

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.
Is location currently licensed? ☐ Yes ☒ No Type of license: __________________________________________
If alteration, describe nature of alteration: __________________________________________
Previous or current use of the location: Hotel __________________________________________
Corporation and trade name of current license: __________________________________________

APPLICANT:
Premise address: 112 - 120 East 11th Street __________________________________________
Cross streets: Third and Fourth Avenues __________________________________________
Name of applicant and all principals: US-Dev Associates LLC, Joe Teichman

Trade name (DBA): Moxy East Village __________________________________________
PREMISE:
Type of building and number of floors: Hotel, 13 floors, 2 cellars

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof & yard) ☒ Yes ☐ No If Yes, describe and show on diagram: Ground floor patio adjacent to hotel lounge and Roof lounge. Cellar outdoor dining area has operable roof.

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? ☐ Yes ☒ No What is maximum NUMBER of people permitted? 1748

Do you plan to apply for Public Assembly permit? ☐ Yes ☒ No

What is the zoning designation (check zoning using map: http://gis.nyc.gov/doitt/nycitymap/ - please give specific zoning designation, such as R8 or C2): C6-2A

PROPOSED METHOD OF OPERATION:
Will any other business besides food or alcohol service be conducted at premise? ☒ Yes ☐ No
If yes, please describe what type: Hotel

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) See attached

Number of tables? 128 Total number of seats? 403

How many stand-up bars/ bar seats are located on the premise? 4 bars/ 59 bar seats

(A stand up bar is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): see attached

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

Menus attached for Restaurant lounge, Cellar restaurant, Ground floor Bar Moxy, lounge and Grab and go and rooftop

What are the hours kitchen will be open? See attached

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

How many employees will there be? 160

Do you have or plan to install ☐ French doors ☐ accordion doors or ☒ windows?
Will there be TVs/monitors? ☐ Yes ☐ No (If Yes, how many?) 2 at the ground floor
Will premise have music? ☐ Yes ☐ No
If Yes, what type of music? ☐ Live musician ☐ DJ ☐ Juke box ☐ Tapes/CDs/iPod
If other type, please describe Occasional DJ at restaurant lounge (sub-cellar), restaurant (cellar) and ground floor lobby
What will be the music volume? ☐ Background (quiet) ☐ Entertainment level
Please describe your sound system: See attached for each venue.

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? No

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Will there be security personnel? ☐ Yes ☐ No (If Yes, how many and when) See attached security plan; up to 10 security personnel

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

Do you have sound proofing installed? ☐ Yes ☐ No
If not, do you plan to install sound-proofing? ☐ Yes ☐ No

APPLICANT HISTORY:
Has this corporation or any principal been licensed previously? ☐ Yes ☐ No
If yes, please indicate name of establishment: Moxy Times Square including: Bar Moxy, Legasea, Magic Hour
Address: 485 Seventh Ave Community Board # CB-5
Dates of operation: 09/21/2017 - current
Moxy Chelsea located at 105-109 28th street in CB-5 is licensed but will not open until 02/2019 which is a Marriott Property
Has any principal had work experience similar to the proposed business? ☐ Yes ☐ No If Yes, please attach explanation of experience or resume.
Does any principal have other businesses in this area? ☐ Yes ☐ No If Yes, please give trade name and describe type of business Moxy Times Square and Moxy Chelsea (to open 2019) which are Marriott properties
Has any principal had SLA reports or action within the past 3 years? ☐ Yes ☐ No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (name and address) and total number of establishments selling/serveing 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? 3
How many On-Premise (OP) liquor licenses are within 500 feet? 8; see attached proximity list
Is premise within 200 feet of any school or place of worship? ☐ Yes ☒ No

COMMUNITY OUTREACH:
Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. ☒ I will operate a full-service restaurant, specifically a (type of restaurant) American Bistro ______________, with a kitchen open and serving food during all hours of operation OR ☐ I have less than full-service kitchen but will serve food all hours of operation.
2. ☒ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
3. ☒ I will not have ☐ Djs, ☒ live music, ☒ promoted events, ☒ any event at which a cover fee is charged, ☐ scheduled performances, ☐ more than ___ Djs / promoted events per ____, ☐ more than ____ private parties per __________.
4. ☐ I will play ambient recorded background music only.
5. ☒ I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
6. ☒ I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7. ☒ I will not participate in pub crawls or have party buses come to my establishment.
8. ☐ I will not have a happy hour or drink specials with or without time restrictions OR ☒ I will have happy hour and it will end by __________.
9. ☒ I will not have wait lines outside. ☐ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10. ☒ Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment’s impact on my neighbors.

We have a designated 24-hour email distribution in addition to a phone number of Tao and Hotel staff to respond to any concerns
Supplemental Questionnaire for Hotel Applications

Consistent with our expectations for all hotel liquor license applications, please complete this form before the committee meeting.

1. Number of floors in total _______________ Number of floors used for lodging ___________
2. Number of public spaces _______________ Indoor waiting areas for public spaces __________
3. Where deliveries will occur ________________________________
   Service entrance at the west of the property
4. Where will the main entrance be located_____________________________
   At the east end of the property; separate hotel and restaurant
   a. What other entrances or exits exist and their uses ________________________________
      1. Service/ Lounges (roof and restaurant lounge)
      2. Restaurant
      3. Main hotel entrance
      4. egress stair
5. What the exterior lighting consists of or if it will change (this includes proposed lighting for the rooftop and lighting for any outdoor area) ________________________________
   The majority of the façade is illuminated internally from the guest rooms.
   Exterior lighting highlights key areas only: hotel / restaurant entries and the 13th floor material change
6. For each public space, please include the following information (please provide attached sheets if there are multiple public spaces):
   Restaurant Lounge area located at the Sub-cellar (other venues are attached)
   a. Method of operation (lounge, waiting area, lobby, restaurant, event space, etc.) Lounge
      Hours of operation 5pm - 4am
      Square footage 1,631 Capacity 109 Licensed YES
   b. Seating and what seating is comprised of (tables, chairs, couches, etc.)
      34 seats including banquettes and soft seating plus 11 bar seats
   c. Number of bars and type (service or stand up) 1 bar for patrons and service
   d. Bar length 23.67 for patrons & 9.17 service
      Number of stools at bars 11
   e. Food service yes X no _____
   f. Food service from central kitchen or elsewhere Central Kitchen service/ small pantry at this level
   g. Hours of food service 5pm - 4am Proposed menu attached
   h. Music type (live, recorded, etc.) and level (background or entertainment)
      Background and occasional in-house DJ
7. If any public space is being proposed as a performance and/or dance venue, please provide the following additional information:
   a. Types of programs or shows proposed n/a
   b. Frequency of shows (when will they be scheduled) n/a
   c. Capacity of dance areas n/a
   d. Soundproofing included and specified by consultant

8. If any part of the façade will open, please provide the following information:
   a. Where it is located in the building sub-cellar
   b. What it overlooks n/a
   c. When it is proposed to be closed n/a

9. If there are any proposed outdoor spaces, please provide the following information:
   a. Method of operation n/a
   b. Hours of operation n/a
   c. Seating and what it consists of n/a
   d. Whether music is proposed n/a Type n/a
   e. Proximity to adjacent residential windows n/a
   f. Licensed? n/a

- Please submit any vehicle and pedestrian traffic study in advance of the meeting for review. Hotel applicants should meet with the local precinct regarding its traffic and other potential impacts.
- Applicant should also meet with the community to address concerns.
- Please also submit applicant work history.
ATTENTION RESIDENTS & NEIGHBORS

US-Dev Associates LLC

Company/DBA Name and Contact Number for Questions

Plans to open a Hotel with Bar & Restaurant

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location
112 East 11th Street

Building Number and Street Name (Address)

This establishment is seeking a license to serve Beer/ Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, December 3, 2018 at 6:30pm Perseverance House Community Room 535 East 5th Street (btwn Aves A & B)

Date/Time/Location

moxyeastvillageneighbors@taogroup.com

Applicant Contact Information

At COMMUNITY BOARD 3 SLA & DCA Licensing Committee Meeting info@cb3manhattan.org - www.cb3manhattan.org
ATTENTION RESIDENTS & NEIGHBORS

US-Dev Associates LLC

Plans to open a (酒店设有酒吧和餐厅)

(請選擇/please choose) 酒吧(Bar)/餐館 (Restaurant)
戶外咖啡 (Sidewalk Café) or 或者
後院花園咖啡(Backyard Use)

112 East 11th Street

Address/生意地址

seeking a license to serve(啤酒/葡萄酒和烈酒)

(請選擇/please choose) 啤酒和酒牌照(Beer & Wine) or/或者
啤酒牌照 (Beer) or/或者
酒和烈酒牌照 (Wine & Liquor)

Public meeting for comments

第 3 社區的居民有權利提出自己的意見和建議．

(CB3 SLA & DCA Committee Meeting)

曼哈頓第 3 社區委員會
酒牌和紐約市消費局有關小商業牌照委員會

Monday, December 3, 2018 at 6:30pm
Perseverance House Community Room
535 East 5th Street (btwn Aves A & B)

info@cb3manhattan.org - www.cb3manhattan.org
US-Dev Associates LLC

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:
Hotel con bar y restaurante

(Please choose) Bar/Restaurant
sidewalk café/backyard use

(Favor de escoger) una Barra/un Restaurante
un café de acera o un patio de atrás

112 East 11th Street

address

dirección

Seeking a license to serve

En buscada de una licencia para servir:

Cerveza / vino y licor

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting

Reunion público

for comments

para comentarios

Monday, December 3, 2018 at 6:30pm
Perseverance House Community Room
535 East 5th Street (btwn Aves A & B)

At COMMUNITY BOARD 3
SLA & DCA Licensing
Committee Meeting

En la JUNTA COMUNITARIA 3
La reunión del Comité de Licencias del SLA y del DCA

info@cb3manhattan.org - www.cb3manhattan.org
Petition to Support Proposed Liquor License

Date: ___________________________________________________________________________________________________________________________________

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

________________________________________________________________________________________________________________________________________

________________________
________

________________________
________

Address of premises: ______________________________________________________________________________________________________________

This business will be a: (circle) Bar Restaurant Other: ________________________________________________________

The hours of operation will be:

Restaurant Lounge: 5pm - 4am, Cellar 6am - 3am, Ground floor 24/7, Roof Lounge: ______________________________

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

<table>
<thead>
<tr>
<th>Name</th>
<th>Signature</th>
<th>Address and Apt # (required)</th>
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<tbody>
<tr>
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</table>
HOTEL LOUNGE AT GROUND FLOOR

Supplemental Questionnaire for Hotel Applications

Consistent with our expectations for all hotel liquor license applications, please complete this form before the committee meeting.

1. Number of floors in total 13 Number of floors used for lodging 12

2. Number of public spaces 4 Indoor waiting areas for public spaces 2

3. Where deliveries will occur Service entrance at the west of the property

4. Where will the main entrance be located At the east end of the property; separate hotel and restaurant
   a. What other entrances or exits exist and their uses 1. Service/ Lounges (roof and restaurant lounge)
      2. Restaurant 3. Main hotel entrance 4. egress stair

5. What the exterior lighting consists of or if it will change (this includes proposed lighting for the rooftop and lighting for any outdoor area) The majority of the façade is illuminated internally from the guest rooms. Exterior lighting highlights key areas only: hotel / restaurant entries and the 13th floor material change

6. For each public space, please include the following information (please provide attached sheets if there are multiple public spaces):
   a. Method of operation (lounge, waiting area, lobby, restaurant, event space, etc.) Lounge Hours of operation 5pm - 4am
      Square footage 1,631 Capacity 109 Licensed YES
   b. Seating and what seating is comprised of (tables, chairs, couches, etc.)
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   c. Number of bars and type (service or stand up) 1 bar for patrons and service
   d. Bar length 23.67 for patrons & 9.17 service Number of stools at bars 11
   e. Food service yes X no
   f. Food service from central kitchen or elsewhere Central Kitchen service/ small pantry at this level
   g. Hours of food service 5pm - 4am Proposed menu attached
   h. Music type (live, recorded, etc.) and level (background or entertainment)
      Background and occasional in-house DJ
7. If any public space is being proposed as a performance and/or dance venue, please provide the following additional information:
   a. Types of programs or shows proposed  \(n/a\)
   b. Frequency of shows (when will they be scheduled)  \(n/a\)
   c. Capacity of dance areas  \(n/a\)
   d. Soundproofing  \(\text{included and specified by consultant}\)

8. If any part of the façade will open, please provide the following information:
   a. Where it is located in the building  \(\text{sub-cellar}\)
   b. What it overlooks  \(n/a\)
   c. When it is proposed to be closed  \(n/a\)

9. If there are any proposed outdoor spaces, please provide the following information:
   a. Method of operation  \(n/a\)
   b. Hours of operation  \(n/a\)
   c. Seating and what it consists of  \(n/a\)
   d. Whether music is proposed  \(n/a\) Type  \(n/a\)
   e. Proximity to adjacent residential windows  \(n/a\)
   f. Licensed?  \(n/a\)

- Please submit any vehicle and pedestrian traffic study in advance of the meeting for review. Hotel applicants should meet with the local precinct regarding its traffic and other potential impacts.
- Applicant should also meet with the community to address concerns.
- Please also submit applicant work history.
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   a. Method of operation (lounge, waiting area, lobby, restaurant, event space, etc.) Lounge Hours of operation 5pm - 4am
      Square footage 1,631 Capacity 109 Licensed YES
   b. Seating and what seating is comprised of (tables, chairs, couches, etc.) 34 seats including banquetttes and soft seating plus 11 bar seats
   c. Number of bars and type (service or stand up) 1 bar for patrons and service
   d. Bar length 23.67 for patrons & 9.17 service Number of stools at bars 11
   e. Food service yes X no
   f. Food service from central kitchen or elsewhere Central Kitchen service/ small pantry at this level
   g. Hours of food service 5pm - 4am Proposed menu attached
   h. Music type (live, recorded, etc.) and level (background or entertainment) Background and occasional in-house DJ
7. If any public space is being proposed as a performance and/or dance venue, please provide the following additional information:
   a. Types of programs or shows proposed n/a
   b. Frequency of shows (when will they be scheduled) n/a
   c. Capacity of dance areas n/a
   d. Soundproofing included and specified by consultant

8. If any part of the façade will open, please provide the following information:
   a. Where it is located in the building sub-cellar
   b. What it overlooks n/a
   c. When it is proposed to be closed n/a

9. If there are any proposed outdoor spaces, please provide the following information:
   a. Method of operation n/a
   b. Hours of operation n/a
   c. Seating and what it consists of n/a
   d. Whether music is proposed n/a Type n/a
   e. Proximity to adjacent residential windows n/a
   f. Licensed? n/a

- Please submit any vehicle and pedestrian traffic study in advance of the meeting for review. Hotel applicants should meet with the local precinct regarding its traffic and other potential impacts.
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Supplemental Questionnaire for Hotel Applications

Consistent with our expectations for all hotel liquor license applications, please complete this form before the committee meeting.

1. Number of floors in total 13 Number of floors used for lodging 12
2. Number of public spaces 4 Indoor waiting areas for public spaces 2
3. Where deliveries will occur: Service entrance at the west of the property
4. Where will the main entrance be located: At the east end of the property, separate hotel and restaurant
   a. What other entrances or exits exist and their uses
      1. Service/ Lounges (roof and restaurant lounge)
      2. Restaurant, 3. Main hotel entrance, 4. egress stair

5. What the exterior lighting consists of or if it will change (this includes proposed lighting for the rooftop and lighting for any outdoor area): The majority of the façade is illuminated internally from the guest rooms. Exterior lighting highlights key areas only: hotel/ restaurant entries and the 13th floor material change

6. For each public space, please include the following information (please provide attached sheets if there are multiple public spaces):
   a. Method of operation (lounge, waiting area, lobby, restaurant, event space, etc.) Roof Lounge
      Hours of operation: 4pm - 12am liquor/ food service and 2am close
      Square footage: 2,680 Capacity: 179 Licensed: YES
   b. Seating and what seating is comprised of (tables, chairs, couches, etc.)
      52 including soft seating and banquettes plus 10 bar seats
   c. Number of bars and type (service or stand up) 1 bar for patrons and service
   d. Bar length: 25.08 Number of stools at bars: 10
   e. Food service: X no
   f. Food service from central kitchen or elsewhere: Central Kitchen/ small pantry below
   g. Hours of food service: 4pm - 12am Proposed menu attached
   h. Music type (live, recorded, etc.) and level (background or entertainment)
      Low and minimal background
7. If any public space is being proposed as a performance and/or dance venue, please provide the following additional information:
   a. Types of programs or shows proposed n/a
   b. Frequency of shows (when will they be scheduled) n/a
   c. Capacity of dance areas n/a
   d. Soundproofing included and specified by consultant

8. If any part of the façade will open, please provide the following information:
   a. Where it is located in the building n/a
   b. What it overlooks n/a
   c. When it is proposed to be closed n/a

9. If there are any proposed outdoor spaces, please provide the following information:
   a. Method of operation Roof Lounge with temporary enclosure
   b. Hours of operation 4pm - 12am stop serving liquor (2am close)
   c. Seating and what it consists of soft seating and tables
   d. Whether music is proposed Yes Type Low Background
   e. Proximity to adjacent residential windows see attached plan
   f. Licensed? YES

- Please submit any vehicle and pedestrian traffic study in advance of the meeting for review. Hotel applicants should meet with the local precinct regarding its traffic and other potential impacts.
- Applicant should also meet with the community to address concerns.
- Please also submit applicant work history.
Proximity Report for Location:
120 E 11th St, New York, NY, 10003

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

<table>
<thead>
<tr>
<th>Name</th>
<th>Address</th>
<th>Approx. Distance</th>
</tr>
</thead>
<tbody>
<tr>
<td>TASTE WINE LLC</td>
<td>50 3RD AVE</td>
<td>370 ft</td>
</tr>
<tr>
<td>33 UNION SQUARE WEST INC</td>
<td>140 4TH AVE</td>
<td>625 ft</td>
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<tr>
<td>TRADER JOES EAST INC</td>
<td>138 E 14TH ST</td>
<td>845 ft</td>
</tr>
<tr>
<td>MRN LIQUOR INC</td>
<td>16 SAINT MARKS PL</td>
<td>1095 ft</td>
</tr>
<tr>
<td>B &amp; S ZEEMAN INC</td>
<td>47 UNIVERSITY PLACE</td>
<td>1115 ft</td>
</tr>
<tr>
<td>735 BROADWAY WINES INC</td>
<td>735 BROADWAY</td>
<td>1220 ft</td>
</tr>
<tr>
<td>MIAT LIQUORS INC</td>
<td>166 2ND AVE</td>
<td>1235 ft</td>
</tr>
<tr>
<td>TASTE WINE LLC</td>
<td>50 3RD AVE</td>
<td>335 ft</td>
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<tr>
<td>33 UNION SQUARE WEST INC</td>
<td>140 4TH AVE</td>
<td>640 ft</td>
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<tr>
<td>TRADER JOES EAST INC</td>
<td>138 E 14TH ST</td>
<td>840 ft</td>
</tr>
<tr>
<td>MRN LIQUOR INC</td>
<td>16 SAINT MARKS PL</td>
<td>1070 ft</td>
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<tr>
<td>B &amp; S ZEEMAN INC</td>
<td>47 UNIVERSITY PLACE</td>
<td>1155 ft</td>
</tr>
<tr>
<td>MIAT LIQUORS INC</td>
<td>166 2ND AVE</td>
<td>1195 ft</td>
</tr>
<tr>
<td>735 BROADWAY WINES INC</td>
<td>735 BROADWAY</td>
<td>1235 ft</td>
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Churches within 500 Feet

<table>
<thead>
<tr>
<th>Name</th>
<th>Approx. Distance</th>
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<tbody>
<tr>
<td>Temple Emanu-EI</td>
<td>160 ft</td>
</tr>
<tr>
<td>Twelfth Street Baptist Church</td>
<td>160 ft</td>
</tr>
<tr>
<td>Saint Ann's Shrine Armenian Catholic Cathedral</td>
<td>160 ft</td>
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<tr>
<td>Grace Church</td>
<td>420 ft</td>
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Schools within 500 Feet

<table>
<thead>
<tr>
<th>Name</th>
<th>Address</th>
<th>Approx. Distance</th>
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</thead>
</table>

On-Premise Licenses within 750 Feet

<table>
<thead>
<tr>
<th>Name</th>
<th>Address</th>
<th>Approx. Distance</th>
</tr>
</thead>
<tbody>
<tr>
<td>CORNER BILLIARDS CORP</td>
<td>110 E 11TH ST</td>
<td>50 ft</td>
</tr>
<tr>
<td>732 BELLA INC</td>
<td>86 E 10TH ST</td>
<td>255 ft</td>
</tr>
<tr>
<td>MEXCHESTER LLC</td>
<td>60 3RD AVE</td>
<td>310 ft</td>
</tr>
<tr>
<td>IPPUDO NY LLC</td>
<td>65 4TH AVE</td>
<td>330 ft</td>
</tr>
<tr>
<td>AINSPH LLC</td>
<td>64 3RD AVE</td>
<td>335 ft</td>
</tr>
<tr>
<td>3RD AVENUE HOSPITALITY LLC</td>
<td>55 3RD AVE</td>
<td>395 ft</td>
</tr>
<tr>
<td>82ND STREET CAFE INC</td>
<td>1453 57 3RD AVE</td>
<td>410 ft</td>
</tr>
<tr>
<td>Name</td>
<td>Address</td>
<td>Approx. Distance</td>
</tr>
<tr>
<td>-----------------------------------------------------------</td>
<td>----------------------------------</td>
<td>------------------</td>
</tr>
<tr>
<td>HAN DYNASTY NYU CORP</td>
<td>90 3RD AVE</td>
<td>495 ft</td>
</tr>
<tr>
<td>JIM GILES CORP</td>
<td>109 E 9TH STREET</td>
<td>500 ft</td>
</tr>
<tr>
<td>LONGFORD INC</td>
<td>98 3RD AVE</td>
<td>560 ft</td>
</tr>
<tr>
<td>BARBACON LLC &amp; BARBACON UNION SQUARE LLC</td>
<td>127 4TH AVE</td>
<td>565 ft</td>
</tr>
<tr>
<td>VINYL ENTERTAINMENT INC</td>
<td>100 3RD AVE</td>
<td>575 ft</td>
</tr>
<tr>
<td>TWO GUIZE LLC</td>
<td>102 3RD AVE</td>
<td>595 ft</td>
</tr>
<tr>
<td>99 THAI PLAYGROUND LLC</td>
<td>99 3RD AVE</td>
<td>650 ft</td>
</tr>
<tr>
<td>EAST COUNTY LOUTH INC</td>
<td>103 3RD AVENUE</td>
<td>675 ft</td>
</tr>
<tr>
<td>106 3RD AVE NYC INC</td>
<td>106 3RD AVE</td>
<td>690 ft</td>
</tr>
<tr>
<td>FT 245 CORP</td>
<td>245 EAST 11TH STREET AKA 175 S</td>
<td>715 ft</td>
</tr>
<tr>
<td>N Y RESTAURANT SUPPLIES INC</td>
<td>29 3RD AVE 2ND FL</td>
<td>725 ft</td>
</tr>
<tr>
<td>N Y RESTAURANT SUPPLIES INC</td>
<td>29 3RD AVE AKA 6 STUYVESANT ST</td>
<td>735 ft</td>
</tr>
<tr>
<td>THIRD AVE &amp; ST MARKS INC</td>
<td>25 3RD AVE</td>
<td>750 ft</td>
</tr>
</tbody>
</table>

Pending Licenses within 750 Feet

<table>
<thead>
<tr>
<th>Name</th>
<th>Address</th>
<th>Approx. Distance</th>
</tr>
</thead>
<tbody>
<tr>
<td>WDI NEW YORK LLC</td>
<td>85 4TH AVE</td>
<td>70 ft</td>
</tr>
<tr>
<td>FACILITY CONCESSION SERVICES INC</td>
<td>119 125 E 11TH ST</td>
<td>215 ft</td>
</tr>
<tr>
<td>HENG XING GROUP INC</td>
<td>50 3RD AVE</td>
<td>365 ft</td>
</tr>
<tr>
<td>PQ UNION SQUARE INC</td>
<td>801 BROADWAY</td>
<td>475 ft</td>
</tr>
<tr>
<td>COLOR STRIP LLC</td>
<td>92 3RD AVE</td>
<td>505 ft</td>
</tr>
<tr>
<td>AOA786 LLC</td>
<td>820 BROADWAY</td>
<td>515 ft</td>
</tr>
<tr>
<td>MS 135 FOURTH AVENUE LLC</td>
<td>135 4TH AVE</td>
<td>620 ft</td>
</tr>
</tbody>
</table>

Unmapped licenses within zipcode of report location

<table>
<thead>
<tr>
<th>Name</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td>S&amp;D WAVE GROUP INC</td>
<td>199 2ND AVE</td>
</tr>
<tr>
<td>TAC N ROLL LLC</td>
<td>124 E 4TH ST</td>
</tr>
<tr>
<td>12 ST ALE HOUSE LLC</td>
<td>192 2ND AVE</td>
</tr>
<tr>
<td>MEGALIT RESTAURANT CORP</td>
<td>104 2ND AVE</td>
</tr>
<tr>
<td>NYC002 45 E 20TH ST NY LLC</td>
<td>45 E 20TH ST</td>
</tr>
<tr>
<td>SZECUHAN MOUNTAIN HOUSE INC</td>
<td>19-23 SAINT MARKS PL</td>
</tr>
<tr>
<td>HEALTHY GREENS GOURMET DELI CORP</td>
<td>48 3RD AVE</td>
</tr>
</tbody>
</table>
PLANS & RENDERINGS
VENUE LOCATIONS
**GROUND FLOOR PLAN** (4.5' below grade)

**Total**
- Area: 3,653 sf
- Occupants: 214
- Seats: 93
- Bar Seats: 14
- Tables: 29

**Hotel Lounge**
- Area: 1,061 sf
- Occupants: 71
- Seats: 20
- Tables: 10

**Grab & Go**
- Area: 1,166 sf
- Occupants: 48
- Seats: 32
- Tables: 6

**Hotel Bar**
- Area: 892 sf
- Occupants: 59
- Seats: 15
- Bar Seats: 14
- Tables: 5

**Hotel Lounge/ Terrance**
- Area: 534 sf
- Occupants: 36
- Seats: 26
- Tables: 8

**PROPOSED HOURS:** LOBBY WILL BE OPEN 24/7
LIQUOR SERVICE 8AM – 4AM MON – SAT; 10AM – 4AM SUNDAY
Work Mode
- Up to 10 people per room/20 people total

Social Mode
- 25 total seats
GROUND FLOOR: GRAB AND GO/STUDIO AREA
Total
- Area: 5,258 sf
- Occupants: 326
- Seats: 224
- Bar Seats: 24
- Tables: 54

Restaurant
- Area: 2,127 sf
- Occupants: 137
- Seats: 130
- Tables: 32

Bar
- Area: 1,645 sf
- Occupants: 89
- Seats: 23
- Bar Seats: 24
- Tables: 4

Enclosed Dining Room
- Area: 788 sf
- Occupants: 53
- Seats: 40
- Tables: 15

Private Dining
- Area: 698 sf
- Occupants: 47
- Seats: 31
- Tables: 3

Proposed Hours: 6AM – 3AM
Liquor Service 8AM – 3AM Mon – Sat; 10AM – 3AM Sunday
Restaurant Lounge
- Area: 1,631 sf
- Occupants: 109
- Seats: 34
- Tables: 18
- Bar Seats: 11

PROPOSED HOURS: 5PM – 4AM
SUB-CELLAR: RESTAURANT LOUNGE
ROOF PLAN (120' above grade)

- Roof Lounge
  - Area: 2,680 sf
  - Occupants: 179
  - Seats: 52
  - Bar Seats: 10
  - Tables: 27

- Restrooms and kitchen are located on the 13th floor below

- Hotel Back of House
- Kitchen
- Restaurant/Bar

PROPOSED HOURS: 4PM – MIDNIGHT (2AM CLOSE)
VENUE LIST
<table>
<thead>
<tr>
<th>Venue</th>
<th>Restaurant Lounge</th>
<th>Restaurant and PDR</th>
<th>Hotel Bar, Lounge, Grab and Go</th>
<th>Roof Lounge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location</td>
<td>Subcellar</td>
<td>Cellar</td>
<td>Ground Floor</td>
<td>Roof</td>
</tr>
<tr>
<td>Area (SF)</td>
<td>1,631</td>
<td>5,258</td>
<td>3,653</td>
<td>2,680</td>
</tr>
<tr>
<td>Total Occupants</td>
<td>109</td>
<td>326</td>
<td>214</td>
<td>179</td>
</tr>
</tbody>
</table>

### Hours of Operation

<table>
<thead>
<tr>
<th>Day of Week</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
<th>Sunday</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>5pm - 4am liquor service and opening hours</td>
<td>6am - 3am operation</td>
<td>8am - 3am liquor service</td>
<td>24/7 operation</td>
<td>8am - 4am liquor service</td>
<td>Outdoor area: 6am - 10pm</td>
<td>4pm - midnight</td>
</tr>
<tr>
<td></td>
<td>4pm - midnight</td>
<td>4pm - midnight</td>
<td>4pm - midnight</td>
<td>4pm - 2am (stop serving liquor at midnight)</td>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>

### Kitchen Hours

<table>
<thead>
<tr>
<th>Day</th>
<th>5pm - 4am</th>
<th>6am - 3am</th>
<th>24/7</th>
<th>4pm - midnight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>24/7</td>
<td>24/7</td>
<td>24/7</td>
<td>24/7</td>
</tr>
<tr>
<td>Tuesday</td>
<td>24/7</td>
<td>24/7</td>
<td>24/7</td>
<td>24/7</td>
</tr>
<tr>
<td>Wednesday</td>
<td>24/7</td>
<td>24/7</td>
<td>24/7</td>
<td>24/7</td>
</tr>
<tr>
<td>Thursday</td>
<td>24/7</td>
<td>24/7</td>
<td>24/7</td>
<td>24/7</td>
</tr>
<tr>
<td>Friday</td>
<td>24/7</td>
<td>24/7</td>
<td>24/7</td>
<td>24/7</td>
</tr>
<tr>
<td>Saturday</td>
<td>24/7</td>
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<td>24/7</td>
<td>24/7</td>
</tr>
<tr>
<td>Sunday</td>
<td>24/7</td>
<td>24/7</td>
<td>24/7</td>
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</tbody>
</table>

### Number of Tables

<table>
<thead>
<tr>
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<th>18</th>
<th>54</th>
<th>29</th>
<th>27</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>18</td>
<td>54</td>
<td>29</td>
<td>27</td>
</tr>
<tr>
<td>Tuesday</td>
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<td>Saturday</td>
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</tr>
<tr>
<td>Sunday</td>
<td>18</td>
<td>54</td>
<td>29</td>
<td>27</td>
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</table>

### Number of Seats

<table>
<thead>
<tr>
<th>Day</th>
<th>34</th>
<th>224</th>
<th>93</th>
<th>52</th>
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</thead>
<tbody>
<tr>
<td>Monday</td>
<td>34</td>
<td>224</td>
<td>93</td>
<td>52</td>
</tr>
<tr>
<td>Tuesday</td>
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<td>Thursday</td>
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<tr>
<td>Saturday</td>
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</tr>
<tr>
<td>Sunday</td>
<td>34</td>
<td>224</td>
<td>93</td>
<td>52</td>
</tr>
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</table>

### Stand Up bars

<table>
<thead>
<tr>
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<th>1</th>
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<th>1</th>
<th>1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Tuesday</td>
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</tr>
<tr>
<td>Wednesday</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Thursday</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Friday</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Saturday</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Sunday</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
</tbody>
</table>

### Bar seats

<table>
<thead>
<tr>
<th>Day</th>
<th>11</th>
<th>24</th>
<th>14</th>
<th>10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>11</td>
<td>24</td>
<td>14</td>
<td>10</td>
</tr>
<tr>
<td>Tuesday</td>
<td>11</td>
<td>24</td>
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</tr>
<tr>
<td>Wednesday</td>
<td>11</td>
<td>24</td>
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</tr>
<tr>
<td>Thursday</td>
<td>11</td>
<td>24</td>
<td>14</td>
<td>10</td>
</tr>
<tr>
<td>Friday</td>
<td>11</td>
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<tr>
<td>Saturday</td>
<td>11</td>
<td>24</td>
<td>14</td>
<td>10</td>
</tr>
<tr>
<td>Sunday</td>
<td>11</td>
<td>24</td>
<td>14</td>
<td>10</td>
</tr>
</tbody>
</table>

### Bar Length

<table>
<thead>
<tr>
<th>Day</th>
<th>23.67 patrons; 9.17 service</th>
<th>60.8 patron; 9.58 service</th>
<th>28.73 patrons; 8.27 service</th>
<th>25.08</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>23.67 patrons; 9.17 service</td>
<td>60.8 patron; 9.58 service</td>
<td>28.73 patrons; 8.27 service</td>
<td>25.08</td>
</tr>
<tr>
<td>Tuesday</td>
<td>23.67 patrons; 9.17 service</td>
<td>60.8 patron; 9.58 service</td>
<td>28.73 patrons; 8.27 service</td>
<td>25.08</td>
</tr>
<tr>
<td>Wednesday</td>
<td>23.67 patrons; 9.17 service</td>
<td>60.8 patron; 9.58 service</td>
<td>28.73 patrons; 8.27 service</td>
<td>25.08</td>
</tr>
<tr>
<td>Thursday</td>
<td>23.67 patrons; 9.17 service</td>
<td>60.8 patron; 9.58 service</td>
<td>28.73 patrons; 8.27 service</td>
<td>25.08</td>
</tr>
<tr>
<td>Friday</td>
<td>23.67 patrons; 9.17 service</td>
<td>60.8 patron; 9.58 service</td>
<td>28.73 patrons; 8.27 service</td>
<td>25.08</td>
</tr>
<tr>
<td>Saturday</td>
<td>23.67 patrons; 9.17 service</td>
<td>60.8 patron; 9.58 service</td>
<td>28.73 patrons; 8.27 service</td>
<td>25.08</td>
</tr>
<tr>
<td>Sunday</td>
<td>23.67 patrons; 9.17 service</td>
<td>60.8 patron; 9.58 service</td>
<td>28.73 patrons; 8.27 service</td>
<td>25.08</td>
</tr>
</tbody>
</table>

### Bar Description

<table>
<thead>
<tr>
<th>Bar to service lounge guests</th>
<th>Bar to support restaurant and PDR</th>
<th>Bar for hotel guests</th>
<th>25' bar for rooftop lounge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Kitchen</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td>Food Preparation Area</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Food For sale</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Employee Count</td>
<td>20</td>
<td>100</td>
<td>20</td>
</tr>
<tr>
<td>French doors, accordion doors or Windows</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td>Fixed windows at the clearstory level</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td>Fixed windows at the rear of the property and sound rated door at Hotel Bar to terrace</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td>TV's or monitors</td>
<td>No</td>
<td>No</td>
<td>At Studios</td>
</tr>
<tr>
<td>Music</td>
<td>Yes</td>
<td>yes</td>
<td>yes</td>
</tr>
<tr>
<td>Live</td>
<td>No</td>
<td>no</td>
<td>no</td>
</tr>
<tr>
<td>DJ</td>
<td>Yes</td>
<td>no</td>
<td>no</td>
</tr>
<tr>
<td>Juke Box</td>
<td>Yes</td>
<td>no</td>
<td>no</td>
</tr>
<tr>
<td>Tapes, CD/ iPod</td>
<td>Yes</td>
<td>yes</td>
<td>yes</td>
</tr>
<tr>
<td>Promoted events which will charge a cover fee?</td>
<td>No</td>
<td>No</td>
<td>No</td>
</tr>
</tbody>
</table>
OPERATIONS PLAN
MOXY EAST VILLAGE PROJECT INFORMATION

- The Moxy East Village is a 286-key, 13-story hotel located at 112 East 11th street.
- Moxy is a Marriott International budget hotel with the soul of a boutique hotel. It offers a new way of travelling in which a smaller room is a concentrated sleeping quarters not a reduction in quality.
- Lightstone Group is the project developer with over 20 years of experience in the real estate business. Lightstone is currently developing 4 Moxy properties with approximately 1,500 rooms in New York City.
- Lightstone partnered with Marriott International to launch their new lifestyle hotel brand, Moxy. The brands flagship U.S. property is located at Time Square; Lightstone will also open the Moxy Chelsea in February 2019.
- Lightstone will own and operate the Moxy East Village and have a dedicated hotel operations team to manage the property.
- Tao Group is the Food and Beverage operator and Lightstone Group’s partner at the Moxy East Village. TAO Group is a global hospitality company that operates many of the most successful food and beverage venues. In addition to operating the food and beverage venues at Lightstone’s Moxy Times Square and Moxy Chelsea, Tao operates over twenty venues throughout New York City and venues in Las Vegas, Los Angeles, Chicago, Singapore and Sydney, Australia. Madison Square Garden owns a controlling interest in Tao Group.
- Guestrooms are located on floors 2 – 13
- The hotel lounge and bar are located on the ground floor
- The hotel restaurant is located on the cellar level and the restaurant lounge is located on the sub-cellar level.
- The roof lounge is located above the last guestroom floor at level 14.
- The hotel has separate entrances for hotel guests, restaurant guests and service operations.
- Operable windows are located at guestrooms only; public spaces have fixed windows.
GENERAL OPERATIONS

- General Deliveries will be conducted between 9am and 4pm
- Trash
  - Trash will be staged in the refrigerated trash room which is located in the sub-cellar.
  - Trash will be picked up in the morning.
  - The property will also have a biodigester which cuts wet trash into 1/3
- Linens will be staged in the sub cellar and deliveries will occur at approximately 3 pm
- Hotel Staff will arrive/leave in two shifts:
  - between 6:30 and 7am
  - shift change will occur at approximately 3:30pm
- F&B Staff will arrive/leave in two shifts:
  - between 5:30 and 6am
  - shift change will occur at approximately 2:30pm
- Hotel Staff profile:
  - Hotel doorman 4pm - midnight
  - Reception: 3 positions will be 24/7
  - Hotel 24 hour security 2.5 specific hotel staff
  - Sidewalks - street sweepers/ maintaining street every 2 hours or as required
- Neighbor coordination (including Webster Hall, Amsterdam Billiards and the Ainsworth)
  - Weekly communication on schedule of events
  - Daily interaction as required to manage the street
  - Operations staff will communicate through the local police precinct to manage the street
  - We have a dedicated neighbor email address that is linked to a distribution list of Tao employees including partners and senior property operations members. If there is a complaint, it will be responded to immediately.
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) 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.
- The 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

- We will have a dedicated Security staff member to direct vehicles to move along the street expeditiously and keep traffic flowing.
- Idling cars will not be allowed at our premises or on 11th street.
- We have applied for a hotel loading zone which will be utilized for patron loading and unloading.
- Security staff members will ensure guests are safely escorted to their hired vehicles

POLICE PRECINCT COORDINATION PLAN

- Moxy East Village team members will attend monthly and quarterly precinct meetings.
- Our team had an introductory meeting with the Ninth Precinct on 10/23/2018 and attended a community Council meeting on 11/20/2018.
- Both Tao and All Star Security, the property’s security service provider have 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 13th 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.
APPLICANT WORK HISTORY

LIGHTSTONE
1. Moxy Times Square
2. Moxy Chelsea (to open 01/2018)

TAO (Food and Beverage Operator)
1. Food and Beverage Operator for: Moxy Times Square
2. Food and Beverage Operator for: Moxy Chelsea (to open 01/2018)
3. PHD
4. Avenue
5. Beauty and Essex
6. Electric Room
7. Dream Downtown
8. Dream Midtown
9. Vandal
10. Lavo
11. Tao
12. Tao Downtown
13. Stanton Social
14. Marquee
15. Bodegra Negra
16. Fishbowl
17. Highlight Room
18. Lucchini
19. Ovando
20. Royalton
21. Suite Sixteen
22. The Gallery
SOUND SYSTEM DESCRIPTION

1. All speaker systems are engineered to mitigate the amount of sound that is heard outside the listening area.
2. The outdoor roof areas have been designed so that the sub bass is not transmitted through the structure or outside of the structure of the building and all full range speakers have been set up so that sound is not aimed outside the listening field.
3. Together with the latest technology of the speakers and their orientation, we have drastically reduced, nearly eliminating, the amount of sound heard outside each area including all outdoor systems.

Component Description

1. K Array KP52
   - Full range line array element loudspeaker. These reproduce the full vocal range. The speakers are designed to be an extremely directive point source. This allows steering capability to control the speaker path and coverage above 100hz frequency.
2. K Array KMT18p
   - Single 18” subwoofer. Provide sub bass energy below 100hz frequency.
3. K Array KMT12P
   - Single 12’ subwoofer. Provides low frequency extension below 100hz.
4. Martin Audio CDD6
   - Compact coaxial Point Source loudspeaker. Utilizing a 6.5” and a 1” coaxially mounted driver which provides excellent coverage and intelligibility.
5. Martin Audio CDD12
   - Compact coaxial Point Source loudspeaker. Utilizing a 12” and a 1.5” coaxially mounted driver which provides excellent coverage and intelligibility.
6. Martin Audio CSX118
   - Single 18” sub bass loudspeaker which provides low frequency extension below 100hz
7. Sonance CS63RT
   - Ceiling mounted 6”/1” full range loudspeaker. With its clean esthetic the cs63 provides excellent musicality and extension in a very small package.

Component Locations

1. Sub Cellar Lounge
   - 4- K Array kmt18p
   - 1 – K Array kmt12p
   - 11 – K Array kp52
2. Cellar restaurant
   - 19 – Martin cdd6
   - 14 – K Array kp52
   - 10 – K Array kmt12p
   - 2 – K Array kmt18p

3. Ground lobby and hotel lounge
   - 6 - Sonance ps-c63rt
   - 2 – K Array kmt18p
   - 4 – K Array kp52

4. Ground bar
   - 4 – Martin cdd12
   - 2 – Martin csx118

5. Grab and Go
   - 8 – Sonance ps-c63rt

6. Roof Top
   - 8 – K Array KP52
   - 8 – K array KMT12P
MENUS

1. Restaurant Breakfast Menu
2. Restaurant Lunch Menu
3. Restaurant Dinner Menu
4. Restaurant Lounge Menu
5. Ground floor Menu
6. Rooftop Food Menu
ENTRÉES

WARM KOUIGN AMANN .............................. 7
whipped citrus butter

HOUSE GRANOLA ................................. 8
fage yogurt, fresh berries, wildflower honey

AVOCADO TOAST ................................. 12
poached egg, feta cheese

BUTTERMILK PANCAKES .......................... 12
blueberry compote, Vermont maple syrup

FARM TO TABLE OATMEAL ...................... 12
organic sugar, roasted nuts and fresh berries

BRIOCHE FRENCH TOAST ....................... 13
vanilla custard, strawberries, chantilly cream

SEASONAL FRUITS & BERRIES ............... 14
mint and wild flower honey

PIZETTE .............................................. 16
warm banana, fig, aged Vermont cheddar

STEAK & EGGS ..................................... 18
two eggs your way, home fries

FRESH JUICES

9.00

EGGS

accompanied with home fries and toast

CUSTOMIZED OMELET .......................... 18
add-ins (choose three)
cheddar, feta, goat cheese,
peppers, mushrooms, leeks,
tomatoes, spinach, ham, bacon,
sausage, smoked salmon
*So supplement per additional item

CLASSIC EGGS BENEDICT ...................... 13

3 EGGS ANY STYLE ............................. 14

SIDES .............................. 6

HOME FRIES

HERITAGE SAUSAGE

SMOKED SALMON

SMOKED SALMON

SLICED BEEFSTEAK TOMATO
**HORS D’ŒUVRES**

**FRESH OYSTERS ON THE HALF SHELL** ....... 3 per piece  
mignonette, cocktail sauce, fresh lemon

**BRAISED LEEKS** ................................. 14  
walnut vinaigrette, shaved parmesan

**ROASTED BEET SALAD** .......................... 16  
goose cheese fondue, toasted pistachio, dijon dressing

**JUMBO SHRIMP COCKTAIL** ..................... 18  
sauce Royalton

**CRAB LOUIE** ........................................... 21  
bibb lettuce, avocado, cucumber, french dressing

**TUNA TARTARE** ................................. 22  
tomato ponzu, avocado, potato crisp

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**ENTRÉES**

**BRASSERIE BURGER**  
potato brioche, gem lettuce, tomato, toasted garlic aioli, vermont cheddar  .............. 16

**TARTE FLAMBÉ**  
fromage blanc, bacon and caramelized onion ................................................ 20

**ROASTED LANCASTER CHICKEN**  
spiced eggplant, preserved lemon ............................................................... 26

**GRILLED BRANZINO**  
lemon, tomato, fennel, picholine olives .......................................................... 28

**STEAK AU POIVE**  
New York strip, gem salad, house cut fries .................................................... 34

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**SALADS & SANDWICHES**

**Salad Addons:** Organic Chicken -10 | Jumbo Shrimp 2ea -13 | Salmon -14 | Skirt Steak -15

**CLASSIC CAESAR**  
garlic crouton, baby romaine ................................................................. 12

**SHAVED VEGETABLE**  
dijon, lemon, market vegetables ............................................................. 14

**GEM LETTUCE & SPINACH**  
bacon dressing, heirloom tomato, avocado ........................................... 14

**FRISÉE AUX LARDONS**  
niman ranch bacon and roast shallot vinaigrette, poached egg .............. 16

**TUNA NIÇOISE** ........................................ 16

**OPEN FACE JUMBO LUMP CRAB TOAST**  
dill, lemon ................................................................. 17

**ROAST CHICKEN BAGUETTE**  
ratatouille, aioli ................................................................. 18

**JAMBON AND BRIE ON MULTIGRAIN**  
tomato jam and arugula ................................................................. 19

**PASTRAMI ON RYE**  
chicken livers, swiss cheese ................................................................. 20

**SOURDOUGH BLT** ........................................ 21

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**SIDES**

**ROASTED MUSHROOMS**

**POMME FRITES**

**SAUTÉED SPINACH**

**MACARONI AU GRATIN**

**HARICOTT VERT ALMONDINE**

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**SOUPS**

**FRENCH ONION SOUP**  
broche crouton, gruyere  
12

**CRAB & LOBSTER VICHYSSOISE**  
horser chili oil, crab roe  
12
HORS D’ŒUVRES

FRESH OYSTERS ON THE HALF SHELL ........ 3 per piece
mignonette, cocktail sauce, fresh lemon

BRAISED LEEKS .......................................................... 14
walnut vinaigrette, shaved parmesan

ROASTED BEET SALAD ............................................. 16
garlic cheese fondue, toasted pistachio, dijon dressing

JUMBO SHRIMP COCKTAIL .................................... 18
sauce Royalton

CRAB LOUIE ...............................................................
bibb lettuce, avocado, cucumber, french dressing

TUNA TARTARE ......................................................... 22
tomato ponzu, avocado, potato crisp

BEEF TARTARE ......................................................... 24
cornichon, country toast, hollandaise

SALADS

CLASSIC CAESAR garlic crouton, baby romaine................................. 12

SHAVED VEGETABLE dijon, lemon, market vegetables ......................... 14

GEM LETTUCE & SPINACH sherry vinaigrette, heirloom tomato, avocado .......... 14

FRISÈE AUX LARDONS niman ranch bacon and roast shallot vinaigrette, poached egg........ 16

ENTRÉES

BRASSERIE BURGER potato brioche, gem lettuce, tomato, toasted garlic aioli, vermont cheddar............. 16

MALFADINE roasted tomatoes, trumpet mushrooms, basil........................................ 21

ROASTED LANCASTER CHICKEN ratatouille, haystack fries ................................ 26

MUSSELS PROVENÇAL tomato, pistou ................................................ 26

GRILLED BRANZINO lemon, tomato, fennel, picholine olives ......................... 28

NORWEGIAN SALMON green lentils, artichokes barigoule ......................... 28

SHORT RIB BOURGUIGNONNE red wine, mushrooms, pearl onions ..................... 28

SEARED SCALLOPS curry cauliflower, mint, pickled shallot............................. 34

STEAK AU POIVE New York strip, brandy peppercorn, house cut fries....................... 34

SIDES · 10

ROASTED MUSHROOMS
POMME FRITES
SAUTÉED SPINACH

MACARONI AU GRATIN
HARICOTT VERT
ALMONDINE
MOXY EAST VILLAGE
RESTAURANT LOUNGE MENU
(SUB-CELLAR LEVEL)

to share
- crispy zucchini chips • $12
  lemon garlic aioli
- charred shishito peppers • $14
  sesame seeds, sea salt, miso glaze, ponzu
- guacamole and chips • $14
  fresh tortilla chips, pico de gallo
- hummus and crudite • $14
  carrots, cucumber, celery, toasted pita
- avocado toast • $15
  grilled wheat bread, tomato, jalapeno, queso fresco, toasted pumpkin seeds
  add poached egg • $2
- tuna poke • $19
  mango, cucumber, sesame seeds, lime
  vinaigrette, wonton chips

salads
- add grilled chicken • $5
- add grilled shrimp • $7 + add grilled salmon • $7
- kale caesar • $14
  grilled kale, baby kale, fresh croutons, shaved parmesan, classic caesar dressing
- quinoa salad • $13
  shaved kale, scallion, dried cherries, roasted walnuts, marcona almonds, queso fresco, dijon vinaigrette
- chopped salad • $14
  fresh mozzarella, cucumber, tomato, red onion, kalamata olives, roasted red peppers, chickpeas, basil, red wine vinaigrette
- watermelon and feta salad • $15
  arugula, frites, mint, pumpkin seeds, white balsamic vinaigrette

plates
- burrito bowl • $13
  rice, beans, lettuce, cheese, avocado, crema, pico de gallo, charred salsa
  add grilled chicken • $5 + add grilled steak • $8
  add grilled shrimp • $7 + add grilled salmon • $7
- buttermilk fried chicken sandwich • $14
  slaw, honey mustard, sweet potato fries, pickles
- bodega egg sandwich • $13
  bacon, soft scrambled egg, cheese, potato roll, fresh fruit
- mini lobster rolls • $21
  maine lobster, brioche, potato chips
- turkey bll wrap • $15
  turkey bacon, avocado, whole wheat wrap, potato chips
- the beach burger • $16
  jerk mayo, american cheese, toasted potato bun, dream fries
  add bacon • $2

3 egg omelette • $18
  choice of three: peppers, tomatoes, onions, mushrooms, cheese, fritt, applewood bacon, avocado
  served with a side salad

sides $7
- fresh fruit
- yuca fries
- dream fries
- sweet potato fries
MEV GROUND FLOOR MENU

Parmesan Herb Fries – black truffle aioli 6
Edamame – yuzu, sea salt 8
Classic Caesar – baby romaine, crispy parmesan, creamy Caesar dressing 8
add grilled chicken +8, add grill shrimp +6 per piece
Shishito Peppers – lemon, togarashi 8
Jumbo Shrimp Cocktail – Royalton sauce 6
Guacamole – grilled tomato salsa, corn tortilla chips 9
Crispy Chicken Wings – spicy Chipotle 10
Prime Beef Sliders (3) – aged cheddar, tomato, pickles, remoulade 12
Artisan Meat & Cheese Plate – selection of 3 meats and 3 cheese, honey, nuts, olives, crostini 15
Yellowfin Tuna Tartare – avocado, tomato ponzu, lavash 16
MOXY ROOFTOP

bits & bites

Dream Guacamole 15
  tortilla chips, pico de gallo

Quesadilla Rustica 19
  four cheese, jalapeno, roasted tomato, chimichurri

Zucchini Chips 12
  lemon garlic aioli

Crispy Chicken Sliders 16
  slaw, pickles, mustard

Cheeseburger Sliders 18
  lettuce, pickle, ketchup

Lobster Slider 21
  lemon aioli

Cheesy Pig in a Blanket 12
  sauerkraut, whole grain mustard

Blue Cheese Spiced Popcorn 10

Shrimp Cocktail 24
  cocktail sauce

Crispy Herbed Fries 11
  fresh herbs, sea salt

Nutter Butter Zeppole 11
  powder sugar, chocolate sauce


please alert your server to any food allergies
share your experience with us @phdrooftopny
September 17, 2018

Ms. Meghan Bobertz
US-Dev Associates
460 Park Avenue, 13th Floor
New York, NY 10022

Re: Moxy East Village, 112 East 11th Street, New York, NY 10003, New Hotel Music and Voice Noise

Dear Ms. Bobertz,

I have studied the noise issues at the above premises. You have asked me to provide recommendations to prevent music and voice noise disturbances from the new hotel.

SUMMARY

You are constructing a hotel that will include a 14th floor roof terrace, an indoor cellar restaurant, a cellar dining area with an operable skylight, a ground floor outdoor dining area, and an event space located in the subcellar level. Soundproofing recommendations are provided.

TEST AND INSPECTION

To measure the outdoor ambient noise level, a long-term outdoor recording meter was set up to record the noise levels on a typical Thursday, Friday, Saturday and Sunday night. Sunday night is typically the quietest time of the entire week. The meter was set to measure the sound in the backyard of 85 East 10th Street which is the most critical neighbor.

I also inspected the building plans, and then performed calculations to determine the sound level of music and customers’ voices at the nearest residential dwellings. These include residential buildings in all 4 directions.

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.

The 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 band sound level readings (see Noise Code Section §24-231 a2) were also taken, which are measured in decibels, or dB. Sounds with frequencies below 200 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 loudest sounds produced by music are in the low frequencies.

The following Noise Code provisions were considered:

**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**

§24-203 General definitions. When used in the New York city noise control code the following terms shall have the following meanings:

(62) Unreasonable noise means any excessive or unusually loud sound that disturbs the peace, comfort or repose of a reasonable person of normal sensitivities, injures or endangers the health or safety of a reasonable person of normal sensitivities or which causes injury to plant or animal life, or damage to property or business.

§24-218 General prohibitions.

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

(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.

**AMBIENT NOISE ANALYSIS**

I have calculated the hotel’s contribution to the noise level at the neighboring locations. Due to the hotel’s distance from these locations and the angle at which sounds could travel, the sound levels will be below all of the Code requirements. This is illustrated on the map and graphs below.

This image is from Google Maps, although your building looks different due to recent construction.
The chart below shows the outdoor "bass" and midrange sound levels throughout a Thursday, Friday, Saturday and Sunday period. The late-night background midrange noise level has a minimum of 58 dBA. The 125 Hertz "bass" noise level has a minimum of 54 decibels. This is due to the noise level of the traffic in the neighborhood. The nighttime sound levels are actually quite steady, considering that these are outdoor noise readings. The peaks are due to daytime sound.

VOICES FROM ROOF TERRACE

The noise level was analyzed for the 14th floor terrace, assuming people were standing right at the parapet and talking while facing the nearest buildings.

The nearby building windows have a much lower height than the terrace and will not be line-of-sight to most of the people on the terrace. This causes a "shadow" effect; there is no line-of-sight transmission of sound.

The noise level typically drops approximately 11 dBA (midrange) after entering an open window. The voice levels, after traveling to the nearest windows, will be 37 dBA inside the windows, while the ambient background noise inside the windows would be 47 dBA. The chart below shows the levels for the tallest neighboring building, the 7-story buildings to the south and west. The sound received by all of the other surrounding buildings, which are 7 stories or less, will be even lower.
In order to meet Code requirements, the voice sound must not exceed the ambient by 7 or 10
decibels (night/day). Since the voice sound will be below the level of ambient noise, it will not exceed the ambient noise by 7 or 10 decibels. Voices from the terrace would be Code-compliant.

MUSIC FROM ROOF TERRACE
The graph below shows the music calculations for the tallest neighboring building; the other buildings will be lower. This is based on a music level of 77 dBA and 85 dBC measured 3 feet from any outdoor speaker. There are two considerations here: the 45 decibel limit for bass sounds and the 42 dBA limit for midrange sounds.
The music will meet Code requirements because it will be below the Noise Code decibel limits, and also because the music will be below the ambient noise level, just like the voices. This is based on the minimum level of bass ambient sound picked up during the late-night test. The sound level will have to be limited as described in the recommendations.

The same “shadow” effect helps to shield the nearby residential buildings from music sound on the roof terrace. Music from the terrace will be Code-compliant.

**VOICES AND MUSIC FROM CELLAR DINING AREA**

The cellar dining area will be sealed off with doors and walls to the outside section, and the outdoor section and will have an operable skylight. The skylight will have to be closed late at night in order to prevent excessive sound transmission from voices.

Music in the indoor section will have to be electronically limited as provided in the recommendations. There will be no sound system in the outdoor section, as the skylight will effectively stop voice sounds but not loud bass music.

**VOICES FROM GROUND FLOOR OUTDOOR DINING AREA**

The ground floor outdoor dining area will not have an operable skylight. This area will have to be treated acoustically as described in the recommendations to prevent reverberant buildup of noise from customer voices. Music cannot be played in this area at any time.

**MUSIC FROM SUBCELLAR EVENT SPACE**

There will be an event space located in the subcellar level. This is the best location for soundproofing purposes. The event space is completely surrounded internally by back-of-house hallways, bathrooms and mechanical rooms. Thus, there will be no excessive sound leakage.

**RECOMMENDATIONS**

**ROOF TERRACE SOUND SYSTEM**

1. For the outside sound system on the terrace, at least 8 small outdoor speakers should be used as a distributed system.
   a. The woofers should be no larger than 8 inch diameter.
   b. Do not use subwoofers.
   c. The system should be set up in stereo. Stereo sounds louder to patrons without actually increasing the sound level.

2. The sound system will incorporate an equalizer. The equalizer will then feed into a limiter. Both functions can be accomplished with a DBX Driverack PA2 or similar processor. Installed in the system right before the amplifier and locked with a password, 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 in order to achieve the sound levels shown below.
   b. Using the unit’s output level control, set the sound level from the small outdoor speakers to 77 dBA and 85 dBC, measured 3 feet from any speaker. The sound...
installer can do this with a simple Radio Shack sound level meter. Set the meter to read "C", and "Slow". This will be a good starting point for the sound system.

c. To ensure the accuracy of the meter, you can bring it my office to be calibrated.

d. This unit would be set in conjunction with tests made of noise levels in the neighboring buildings.

e. 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.

f. 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.

g. The amplifiers have to be set to maximum level during this process so they cannot be turned up further at a later time.

CELLAR DINING AREA SOUND SYSTEM

3. The indoor cellar restaurant sound system should be limited to 90 dBC, measured 3 feet from any speaker. Use a distributed sound system and keep the doors closed.

SUBCELLAR EVENT SPACE

4. For the subcellar sound system, set the maximum limit to 115 dBC, measured 3 feet from any speaker. This level will not disturb neighboring buildings. There will be sound leaking from the event space to the restaurant.

5. The doors to the event space should be kept closed when loud events are taking place.

GROUND FLOOR OUTDOOR DINING AREA

6. Install sound-absorbing panels on approximately 50% of the wall area of the space extending above the parapet up to a height of 6 feet. One suitable choice is the 1" thick Sound Silencer panel from Acoustical Surfaces. These can be mounted behind greenery if desired without affecting the sound absorption. Data attached.

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.

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Yours Truly,

Alan Fierstein

President
acoustilog1@verizon.net

All readings re:.0002 microbar. Readings taken with Bruel & Kjaer 2260/2270 Analyzer, Bruel & Kjaer 4135, 4145, 4165, 4189 or 4190 Microphone, Acoustilog 232A Reverberation Timer. Calibrated to Bruel & Kjaer 4220 Sound Source or Quest CA-15A.
View of the rooftop from the street
The subcellar event space under construction

The cellar restaurant area under construction
The rooftop will also house mechanical equipment.
To measure the outdoor ambient noise level, a long-term outdoor recording meter was set up to record the noise levels on a typical Thursday, Friday, Saturday and Sunday night. The meter was set to measure the sound in the backyard of 85 East 10th Street which is the most critical neighbor.
Control 25
Compact Indoor Outdoor Background Foreground Loudspeaker

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

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

Specifications:
- Frequency Range: 60 Hz to 16 kHz (-10 dB)
- Power Capacity: 150 W Continuous Program Power
- 75 W Continuous Pink Noise
- Sensitivity: 88 dB SPL, 1W, 1m
- Directivity Factor (Q): 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
- Environmental: Conforms to MIL Spec 810 for humidity, salt spray, temperature & UV. IEC 529 IP-X4 splashproof 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 splicing of two speakers. Three brackets array up to six loudspeakers in a 360° array.
  - 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-P2: Input panel cover protects input terminals in outdoor environments.

*Patents pending worldwide
SOUND N LIGHT

Sound n Light Column Speaker system with integrated Two Way Co-axial Speaker with P.P. cone, provides excellent sound. A Hyperbolic Radiating cone directly below the speaker provides equal horizontal distribution of the sound in 360 degree. onto a very large area. Symmetrical sound and light coverage allows usage in large areas, to provide aesthetically pleasing ambience outdoors as well as indoors. Available in a variety of colours of your choice.

Construction

Outer shell is cast Aluminum with U.V. resistant powder / P.U. coating of your colour choice, guaranteed for a min. of three years. The driver is a two-way co-axial speaker system with Poly Propylene Cone, Aluminum Voice Coil, Powder Coated Chassis, built to withstand rain, humidity, heat, dust etc. of the outdoors. Guaranteed to provide uninterrupted sound in any conditions outdoors. An optional 100V line-matching transformer can be provided for multiple installations.

The light source is a branded 18 W CFL coupled with an electronic ballast to avoid any electrical noise.

The unit is mountable on a heavy-duty metal pipe of any required height. This pipe is grouted in the ground or can be mounted on a suitable base. Additional PVC pipe covers this metal pipe for purpose of aesthetics as well as to provide security against theft.

Specifications

Moonlight & Ringlight

Moonlight

Speakers: 6 inch Two Way Co-axial with P.P. Cone.
Power Handling: 15 W RMS
Lamp: 18 W 230V CFL
Dia.: 175 mm X H 460 mm
Weight: 4.5 kgs

Ringlight

Speakers: 6 inch Two Way Co-axial with P.P. Cone.
Power Handling: 15 W RMS
Lamp: 18 W 230V CFL
Dia.: 175 mm X H 460 mm
Weight: 4.5 kgs

Suspended
Note - Limiter and equalizer functions can be combined in one processor.
DriveRack PA2
Complete Loudspeaker Management System

ALL YOU NEED TO GET THE MOST FROM YOUR PA. NOW WITH COMPLETE CONTROL FROM YOUR MOBILE DEVICE.

The DriveRack® PA2 provides all the processing you need between your mixer and amplifiers to optimize and protect your loudspeakers. With the latest advancements in dbx's proprietary AutoEQ™ and AFS™ algorithms, a new input delay module for delaying the FOH system to the backline, Ethernet control via an Android®, iOS®, Mac®, or Windows® device, and updated Wizards, the DriveRack PA2 continues the DriveRack legacy of great-sounding, powerful, and affordable loudspeaker management processors, for a whole new generation.

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

MSRP $524.74
$399.95
SAVE $124.76
Buy It Now
Product Summary

Fine-tune your audio.

Fine-tune your PA or stereo systems audio response to match the acoustic environment with this Digital Sound Level Meter. It comes with a carrying case for travel and features an easy-to-read display.

- Carrying case protects the meter when traveling
- Easy-to-read display, sound range 30-130db, digit LCD display
- You can fine-tune your PA or stereo systems audio response to match the acoustic environment

Pricing and availability: Please note that all prices are subject to change without prior notice. Prices advertised on this site are for online orders only. Prices on some items may differ from those advertised in RadioShack stores. All merchandise may not be available at all stores, and all stores may not participate in all sales promotions. We recommend you contact the store to confirm product availability and price.

Shipping

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In store: Check availability
By phone: 1-800-843-7422

Manufacturer Warranty

- Parts: 12 month
- Labor: 12 month
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Your company has developed an amazing product. Our rooftop bar/restaurant would never see this volume and profits without the enclosure. I can’t imagine a rooftop without a Roll-A-Cover! Your team and installation staff are tops in the industry.

See you at our next project...”

Pedro Zamora, Owner, Stage 4B

Roll-A-Cover International is America’s largest manufacturer of trackless retractable enclosure products. Our decades of aluminum fabrication experience and technological advancements within the sunroom industry has allowed our company to provide the finest trackless retractable residential and commercial enclosures built today. Our trackless retractable swimming pool enclosures and trackless retractable commercial applications provide great benefits should the weather be beautiful or inclement. Our trackless retractable restaurant enclosures used in the place of traditional sunrooms and patio rooms offers your customers great benefits. When the weather becomes inclement you will quickly and easily close your trackless retractable enclosure and still be able to utilize your outdoor dining area. This allows your customers or you as a homeowner to be outdoors or indoors rather than having a permanent structure year round.

Our rolling wall systems are retractable partitions that vertically separate an indoor and outdoor space. Bi-fold doors are walls of the past. Rolling wall systems have now taken their place. They are less costly and easier to install and operate. Rolling walls have joined our award winning lineup of innovative glazing products.

We customize each enclosure with widths up to 30’ wide and lengths over 100’. We offer a variety of aluminum framed colors to match your architectural designs. Our 10 year product warranty provides...
the product security that all our customers look for.

We have earned 13 North American awards for our retractable swimming pool enclosures and our retractable commercial project enclosures. Our products meet and exceed most worldwide swimming pool and sunroom engineering requirements and are designed and manufactured by a team of aluminum fabrication professionals. Sunrooms, patio rooms, retractable awnings, deck coverings, clear span pool enclosures, retractable walkways, and fixed skylights have been in the marketplace for decades. Our custom built enclosures have only been in the industry for 15 years, but our growth has been remarkable. We are installing our retractable restaurant enclosures and sunrooms on rooftops of hotels and nightclubs throughout New York City, Chicago, Washington D.C., and around the world.

Why be inside when you can be out? Why own a fixed sunroom or a fixed solid roof patio enclosure when you can enjoy the outdoors when the weather is beautiful? Your indoor space will become more energy efficient utilizing the greenhouse effect in the winter, and in the summer, you will be able to open the room to exhaust excessive heat and enjoy the outdoors. Call us today at 866-393-7292 to discuss your project.

It's time to own a Roll-A-Cover enclosure. We've got you covered!

We currently manufacture the following products:

* Sunrooms
  * Restaurant Enclosures
  * Patio Enclosures
  * Deck Enclosures
  * Skylights
  * Pool Enclosures
  * Rolling Walls/Partitions
  * Golf Shelters
* Hot Tub Enclosures
  * Walkways
  * Greenhouses
  * Inside/Outside Banquet Cabanas
  * Canopies
  * Airport Hangers
  * VestDudes
  * Roll-A-Trailers
  * Custom Applications Available!

CLICK HERE FOR INTERNET & NEWS ARTICLES ABOUT OUR CLIENTS’ SUCCESSES WITH ROLL-A-COVER
SOUND SILENCER™

Porous Expanded Polypropylene (P.E.P.P.)
Acoustical Wall and Ceiling Tile Panels

- Class A Fire Retardant
- No Fiberglass-Non-Fibrous
- Moisture Resistant Indoor
- Non-Fibrous
- Impact Resistant
- Water resistant
- Non-abrasive surface
- Indoor/Outdoor
- Both STC and NRC ratings
- Tackable surface
- Bacteria and fungi resistant
- Lightweight
- Superior Soundproofing Qualities

Click on image for larger view
Charcoal - Actual Size
White - Actual Size

click on icon to download product Spec sheet.


PATTERN: Non Abrasive, Slightly Textured, Porous

FEATURES: Lightweight, Impact Resistant, Moisture, Bacteria & Fungi Resistant, Tackable Surface


THICKNESS: 1" & 2"

SIZES: Nominal 2' x 2', 2' x 4', Custom Sizes Available

COLORS: White, Charcoal

FLAMMABILITY: ASTM E84, Class A. 1" Flame Spread: 3, Smoke Developed: 84. 2": Flame Spread: 5, Smoke Developed: 113

INSTALLATION: ASI S.T.O.P. Noise Acoustical Adhesive, Mechanical Fasteners

*Note to all installers
Sound Silencer™ P.E.P.P. is a thermal molded product and although tough to see one side of the panel will have injection and mold release marks these are circular marks that range in size and indent depth. These marks denote the back side of the panel so panels should be installed with these marks facing the wall or ceiling for best possible aesthetic outcome.

All of the information on our site is available for download within the product pages.
Specifications subject to change without notice.

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### Sound Silencer™ - Sound Absorption / Noise Reduction

<table>
<thead>
<tr>
<th>Mount</th>
<th>125Hz</th>
<th>250Hz</th>
<th>500Hz</th>
<th>1KHz</th>
<th>2KHz</th>
<th>4KHz</th>
<th>NRC</th>
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<td>1.11</td>
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<td>1.12</td>
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### Sound Silencer™ - Sound Transmission Loss (STC)

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<th>1KHz</th>
<th>2.5KHz</th>
<th>5KHz</th>
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<tr>
<td>1&quot;</td>
<td>6</td>
<td>9</td>
<td>8</td>
<td>7</td>
<td>10</td>
<td>15</td>
<td>9</td>
</tr>
<tr>
<td>2&quot;</td>
<td>9</td>
<td>8</td>
<td>10</td>
<td>8</td>
<td>17</td>
<td>22</td>
<td>13</td>
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<tr>
<td>1&quot; - w/5/8&quot; Gypsum both sides</td>
<td>27</td>
<td>27</td>
<td>29</td>
<td>31</td>
<td>32</td>
<td>45</td>
<td>32</td>
</tr>
</tbody>
</table>

Click PDF icon to download printer friendly file format of product specs.

ASTM C423 – Sound Absorption 8 Panels – 1" PEPP Arranged in 2 x 4 Fashion with 12" spacing between all panels

ASTM C423 – Sound Absorption 8 Panels – 2" PEPP Arranged in 2 x 4 Fashion with 12" spacing between all panels

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- Moisture & Impact Resistant Products
- Floor Impact Noise Reduction
- Sound Absorbers
- Noise Barrels
- Fabric Wrapped Wall Panels
- Acoustical Foam (Egg Crates)
- Acoustical Sealants & Adhesives
- Outdoor Noise Control
- Assistive Listening Devices
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- On-Site Acoustical Analysis
- Acoustical Design & Consulting
- Large Inventory
- Fast Shipment
- No Project too Large or Small
- Major Credit Cards Accepted
TRAFFIC STUDY
Memorandum

To: Meghan Bobertz  
From: Donald R. Tone, PE  
Date: November 5, 2018  
Re: 112-120 East 11th Street Traffic Study  
Project No: 18-01-4710

Introduction  
On behalf of the Lightstone Group, Sam Schwartz Engineering, D.P.C. (Sam Schwartz) has performed a traffic assessment of a proposed hotel development located at 112-120 East 11th Street in Manhattan, New York. The proposed 13-story hotel will consist of a 286-room hotel, a ground floor restaurant lounge, a cellar lounge, a sub-cellar lounge, and a rooftop bar. Three entrances to the facility will be located on the south side of East 11th Street: a hotel entrance, restaurant entrance and a shared entrance for the sub-cellar and rooftop bar.

To determine the potential effects of the project on the surrounding roadway network, Sam Schwartz performed site observations and conducted counts of current traffic and pedestrian activity during the evening peak period when the site is expected to be most active. Sam Schwartz also projected the parking demand anticipated to be generated by the development and assessed the available capacity of nearby off-street parking garages. The findings are summarized in this memorandum.

Project Location  
The project site is located at 112-120 East 11th Street, on the south side of 11th Street across from Webster Hall, as shown in Figure 1: 112-120 East 11th Street – Project Location.

East 11th Street, between Third Avenue and Fourth Avenue, is a one-way, westbound street with one travel lane and parking/loading permitted in both curb lanes.

Fourth Avenue, between East 10th Street and East 11th Street, is a one-way, northbound street with three travel lanes and parking is permitted in both curb lanes. There is a northbound bike lane on the west side of the street.

Third Avenue, between East 10th Street and East 11th Street, is a two-way, north-south street with two travel lanes in each direction and parking is permitted in both curb lanes.

Figure 1: 112-120 East 11th Street – Project Location
The site is well-served by transit with nearby access to multiple subway and bus lines all of which are within a 5-minute walk to the site. The Third Avenue Station (L train) is located at Third Avenue and 14th Street. The Astor Place Station (6 train) is located on East 8th Street and 4th Avenue. The 8th Street station (R and W trains) is located on East 8th Street and Broadway.

The northbound M1/2/3 buses stop near the project site at Fourth Avenue and the southbound M101/102/103 bus stop is located near the project site on Third Avenue. Both buses provide access to nearly the full length of the east side of Manhattan.

Additionally, the site is well-served by Citi Bike with three nearby stations on East 11th Street and one on East 12th Street. Specifically, the stations are located at:

- East 11th Street, between University Place and Broadway
- East 11th Street, between Third Avenue and Second Avenue
- East 11th Street between Second Avenue and First Avenue
- East 12th Street, between Third Avenue and Fourth Avenue
Alternate side parking is permitted on segments of the south curb of East 11th Street near the project site; however, most of the north curb is restricted to authorized vehicles. The current parking regulations on the north curb of East 11th Street between Fourth Avenue and Third Avenue include, from east to west:

- No Standing Anytime – Temporary Construction Regulation
- No Standing Anytime 5:00AM – 8:00PM Except Sunday Except Authorized Vehicles, Post Office Vehicles

The current parking regulations on the south curb of East 11th Street, between Fourth Avenue and Third Avenue include, from east to west:

- No Parking 9:00AM – 10:30AM Tuesday & Friday
- No Parking 7:00AM – 7:00 PM Monday to Friday

**Traffic Counts**

Continuous 24-hour vehicle counts were collected on East 11th Street between Third Avenue and Fourth Avenue adjacent to the project site from Tuesday, October 9, 2018 to Sunday, October 20, 2018, using Automatic Traffic Recorders (ATRs). Based on a review of the data, East 11th Street processes a daily average one-way volume of 2,229, 2,655 and 3,279 vehicles for a typical weekday, Friday and Saturday, respectively.

Hourly vehicle volumes for a typical weekday (Tuesday, Wednesday or Thursday), Friday, and Saturday are shown in **Figure 2: Hourly Vehicle Volumes on East 11th Street**. The peak traffic periods on East 11th Street were identified, approximately as follows:

- Weekday – 142 vehicles (8:00PM to 9:00PM),
- Friday - 206 vehicles (9:00PM to 10:00PM), and
- Saturday - 250 vehicles (10:00PM to 11:00PM).

**Trip Generation**

Peak hour vehicle trips generated by the proposed development were estimated for a typical weekday evening and Saturday peak hours. The trip generation assumptions for the project are summarized in **Table 1: Trip Generation Factors**. The trip generation factors and calculations were conducted by
following standard New York City Department of Transportation (NYCDOT) procedures and methodologies and utilized previously approved projects with similar characteristics.

Table 1: Trip Generation Factors

<table>
<thead>
<tr>
<th>Trip Factor</th>
<th>Unit</th>
<th>Hotel</th>
<th>Ground Floor Bar and Lobby</th>
<th>Restaurant and PDR (Cellar)</th>
<th>Restaurant Lounge (Subcellar)</th>
<th>Rooftop Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Project Component</td>
<td>Size</td>
<td>286</td>
<td>145</td>
<td>283</td>
<td>82</td>
<td>120</td>
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<tr>
<td></td>
<td>Unit Rooms</td>
<td>Seats</td>
<td>Seats</td>
<td>Seats</td>
<td>Seats</td>
<td></td>
</tr>
<tr>
<td>Person Trip</td>
<td>Weekday</td>
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<td>2.0</td>
<td>2.0</td>
<td>2.0</td>
<td>2.0</td>
</tr>
<tr>
<td>Generation</td>
<td>Saturday</td>
<td>9.4</td>
<td>2.0</td>
<td>2.0</td>
<td>2.0</td>
<td>2.0</td>
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<td></td>
<td>per room per day</td>
<td>per seat per hour</td>
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<td>per seat per hour</td>
<td>per seat per hour</td>
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Table 2: Projected Peak Hour Vehicle Trips

<table>
<thead>
<tr>
<th>Vehicle Type</th>
<th>Hotel</th>
<th>Ground Floor Bar and Lobby</th>
<th>Restaurant and PDR (Cellar)</th>
<th>Restaurant Lounge (Subcellar)</th>
<th>Rooftop Bar</th>
<th>Total All Trips</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>In</td>
<td>Out</td>
<td>In</td>
<td>Out</td>
<td>In</td>
<td>Out</td>
</tr>
<tr>
<td>Weekday Evening</td>
<td>Auto</td>
<td>10</td>
<td>8</td>
<td>3</td>
<td>3</td>
<td>6</td>
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<tr>
<td>Taxi (Balanced)</td>
<td>28</td>
<td>28</td>
<td>24</td>
<td>24</td>
<td>43</td>
<td>43</td>
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<td>Total</td>
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<td>36</td>
<td>27</td>
<td>27</td>
<td>49</td>
<td>49</td>
</tr>
<tr>
<td>Saturday Evening</td>
<td>Auto</td>
<td>16</td>
<td>9</td>
<td>3</td>
<td>3</td>
<td>6</td>
</tr>
<tr>
<td>Taxi (Balanced)</td>
<td>39</td>
<td>39</td>
<td>22</td>
<td>22</td>
<td>43</td>
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<td>Total</td>
<td>55</td>
<td>48</td>
<td>25</td>
<td>25</td>
<td>49</td>
<td>49</td>
</tr>
</tbody>
</table>

Notes:
1. A 50% taxi overlap rate was assumed (i.e., 50% of Inbound full taxis are assumed to be available for Outbound demand), based on the CEQR 2014 Technical Manual.

Vehicle volumes generated by the project would consist of both private automobiles and taxis. A combined total of 319 vehicle trips (163 inbound and 156 outbound) are projected during the Saturday evening peak hour. Of the total 163 inbound trips, approximately 135 would be taxis (82 percent) with the remaining 29 trips (18 percent) being privately operated vehicles. Similarly, in the outbound direction, 135 of the total 156 trips would be taxis (86 percent) and the remaining 21 trips (14 percent) being privately operated vehicles. The majority of hotel, restaurant, and bar visitors are expected to travel to the project site via transit or by walking given the proximity to public transit/subway stations and the surrounding cultural, retail, and restaurant uses.

It should be noted that these estimates are conservatively on the high side because NYCDOT limits the number of linked trips at 10 percent. Linked trips are those trips shared by other uses, e.g., hotels guests at the restaurant or lounge. It can be expected that these “shared-trips” could be as much as 30 to 40 percent in reality, which would subsequently decrease the number of auto and taxi trips.
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 parking demand factors used are summarized in Table 3: Parking Demand Factors. The projected weekday and Saturday hourly parking demand are summarized with peak hours highlighted in Table 4: Weekday Hourly Parking Demand and Table 5: Saturday Hourly Parking Demand, respectively.

Table 3: Parking Demand Factors

<table>
<thead>
<tr>
<th>Size</th>
<th>Unit</th>
<th>Auto Share</th>
<th>Vehicle Occupancy</th>
<th>Hotel</th>
<th>Ground</th>
<th>Cellar</th>
<th>Subcellar</th>
<th>Rooftop Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>286</td>
<td>Rooms</td>
<td>10%</td>
<td>1.40</td>
<td>286</td>
<td>145</td>
<td>283</td>
<td>82</td>
<td>120</td>
</tr>
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Table 4: Weekday Hourly Parking Demand

<table>
<thead>
<tr>
<th>Hour Beginning</th>
<th>Hotel</th>
<th>Restaurant/Cafe</th>
<th>Cellar Lounge</th>
<th>Subcellar Lounge</th>
<th>Rooftop Bar</th>
<th>Total</th>
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<td></td>
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<td>7:00 AM</td>
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Notes:
1. Hourly and directional distribution for all uses except for Hotel based on SSE assumptions.
Table 5: Saturday Hourly Parking Demand

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<th>Hour Beginning</th>
<th>Hotel</th>
<th>Restaurant/</th>
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Notes:
1. Hourly and directional distribution for all uses except for Hotel based on SSE assumptions.

As shown in Table 4: Weekly Hourly Parking Demand and Table 5: Saturday Hourly Parking Demand, it is estimated that the peak parking demand for the project site would be 29 vehicles, occurring on weeknights after 3:00AM. To understand how this would affect the local off-street parking supply, an inventory of public parking facilities within approximately 1/4 mile (5-minute walk) of the project site was conducted. Figure 3: Off-Street Parking Locations shows the off-street parking locations in the 1/4-mile radius of the project site. The results of the off-street parking survey are shown in Table 6: Inventory of Public Off-Street Parking (1/4-mile radius from site).
OFF-STREET PARKING LOCATIONS

Figure 3

112-120 East 11th Street

Source: 2016 PLUTO, NYCDCP
Table 6: Inventory of Public Off-Street Parking (1/4-mile radius from site)

<table>
<thead>
<tr>
<th>Garage</th>
<th>Location</th>
<th>License Number</th>
<th>Utilized Capacity</th>
<th>Utilized Spaces</th>
<th>Available Spaces</th>
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<tbody>
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<td>GGMC Parking, LLC</td>
<td>100 E 15th St (1 Irving Pl)</td>
<td>1010570</td>
<td>198 AM 70% MD 70% PM 70%</td>
<td>139 139 139 SAT 40 AM 59 PM 59 PM 59 158</td>
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<tr>
<td>Icon Parking Systems LLC</td>
<td>146-154 3rd Ave</td>
<td>0499552</td>
<td>55 75% MD 75% MD 75%</td>
<td>41 41 41 SAT 14 AM 14 PM 14 PM 14 14 14</td>
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<td>Nice Park 22 LLC</td>
<td>200 E 15th St</td>
<td>1187632</td>
<td>43 81% MD 81% MD 81%</td>
<td>35 35 35 SAT 8 AM 8 PM 8 PM 8 8 8 32</td>
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<tr>
<td>Impark#51</td>
<td>60 E 12th St</td>
<td>1205940</td>
<td>27 100% MD 100% MD 100%</td>
<td>27 27 27 SAT 0 AM 0 PM 0 PM 0 0 0 0</td>
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<td>S.J Barron LLC</td>
<td>65 4th Ave</td>
<td>1018977</td>
<td>48 83% MD 83% MD 83%</td>
<td>40 40 40 SAT 8 AM 8 PM 8 PM 8 8 8 8</td>
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<td>Icon Parking Systems LLC</td>
<td>40 E 9th St</td>
<td>1234291/1234399/1234400</td>
<td>272 75% MD 75% MD 75%</td>
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<td>63 E 9th St</td>
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<td>Impark#51</td>
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<td>Champion Parking</td>
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<td>Park-It Management</td>
<td>300 Mercer St</td>
<td>900438</td>
<td>225 80% MD 80% MD 80%</td>
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<td>Park-It Management</td>
<td>310 E 11th St</td>
<td>1186721</td>
<td>120 50% MD 50% MD 50%</td>
<td>60 60 60 SAT 60 AM 60 PM 60 PM 60 60 60 90</td>
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As shown in Table 6: Inventory of Public Off-Street Parking (1/4-mile radius from site), the off-street parking facilities within a 1/4-mile (5-minute walk) of the project site have an availability of over 400 spaces during all peak hours which would be more than sufficient to accommodate the project-generated demand.
Conclusion
During the weekday and Saturday evening peak hours, the proposed project at 112-120 East 11th Street is expected to generate approximately 149 vehicle trips during the Weekday Evening peak hour and 250 vehicle trips during the Saturday Evening peak hour. A majority of the vehicle trips are projected to be taxis. These estimates are conservatively on the high side because NYCDOT limits the number of linked trips at 10 percent. Link trips are those trips shared by other uses, e.g., hotels guests at the restaurant or lounge. It can be expected that these “shared-trips” could be as much as 30 to 40 percent which would subsequently decrease the number of actual auto and taxi trips.

East 11th Street, between Third Avenue and Fourth Avenue, generally operates with one travel lane per direction. The typical capacity of a local street in New York City is between 600 and 700 vehicles per lane per hour.

Currently, the peak hour volumes are 206 vehicle trips during the Friday evening and 250 vehicle trips during the Saturday evening peak hours, which indicates an available capacity for an approximately 394 and 350 additional vehicle trips, respectively. The peak traffic volume projected for the project site is 319 vehicles (163 entering, 156 departing) during the Saturday evening peak hour.

A review of the traffic data and trip projections indicate that there is available capacity on the roadway adjacent to the project site to accommodate the additional vehicles that are projected to be generated by the proposed project during its peak hour of operation. Based on qualitative observations of traffic flow, these additional vehicles would not have a significant effect on roadway operations.

Further, an inventory of area off-street parking facilities indicated that there are approximately 468 spaces available on a typical weekday evening and over 804 spaces available on a typical Saturday within a 5-minute walk of the project site. This indicates that adequate off-street parking is available for the personal vehicles expected to be generated by the project during all hours of operation.

Overall, it is not expected that the proposed project would have any significant effect on either traffic operations or parking supply in the area. The project site is characterized by low volumes of background traffic on East 11th Street (with sufficient available capacity), plenty of available off-site parking nearby and great access to transit (subway, bus and Citibike). However, there are a few transportation-related measures that are recommended:

- Designate the hotel loading zone for taxi/for-hire vehicle pick/drop off to discourage double-parking and pick-ups in the street.
- Utilize hotel security staff to keep patrons inside while they wait for their car service. This would keep sidewalk clear.
- Establish a single point of contact at the hotel for the local police precinct so the hotel can proactively address any noise or litter complaints.

Implementing the proposed transportation measures are especially important due to the site’s proximity to Webster Hall, which is expected to be active in 2019. Although the peak hours of activity for each site are not compatible, it is important that the hotel development makes every effort to minimize the contribution to traffic during the peak periods of activity at the concert hall. The traffic patterns at Webster Hall are anticipated to be characterized by concentrated periods of activity that peak within a one-hour period before and at the conclusion of a concert or event. The hotel development would experience a less intensive, more manageable and greater temporal distribution of patron trips.
SECURITY PLAN
ALLSTAR SECURITY & CONSULTING SECURITY STAFF POSTS AND DUTIES
MOXY EAST VILLAGE HOTEL

Ground Level

11th Street Sidewalk: SECURITY STAFF POSITION #1
- Positioned at the west end of the property
- Patrol the property line on 11th Street.
- Keep sidewalk clear of guests
- Keep a clear flow of vehicular traffic.
- Act as a directional for guests looking to access the Hotel or Food & Beverage venues.

11th Street Service Door: SECURITY STAFF POSITION #2
- Positioned at the lounge entrance/service entrance on the west side of the hotel.
- Check identification cards to verify legal age of 21.
- 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.
- Guests directed off property or to the hotel lounge will receive a text when their reservation is available.
- Ensure the sidewalk is always quiet and clear of pedestrians.

11th Street Restaurant Entrance: SECURITY STAFF POSITION #6
- Positioned at the entrance to the restaurant on 11th Street.
- Greet customers and open the door for patrons entering and exiting.
- Keep the sidewalk clear and direct guests to wait inside.
- Inform guests to keep volume down outside to respect the neighbors and hotel guests.
- Assist guests to hired cars

Ground Floor Elevator (to rooftop and restaurant lounge) - SECURITY STAFF POSITION #7
- Positioned at the Elevator on the Ground Floor.
- 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.

Sub Cellar

Sub Cellar Entrance: SECURITY STAFF POSITION #3
- Positioned at the bottom of Staircase on the on Sub Cellar floor.
- Direct guests to the venue entrance or exit
- Keep stairs and egress clear
- Maintain a visual on the room to keep a safe and secure environment.

Sub Cellar Bar/Restrooms: SECURITY STAFF POSITION #4
- 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.
Security Supervisor on Duty: SECURITY STAFF SUPERVISOR #5
- 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 Allstar 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 Allstar and House management.

Rooftop Restrooms (13th Floor)

13th Floor Elevator: SECURITY STAFF POSITION #8
- Positioned at the Elevator Bank on the 13th Floor
- Check for a stamp for patrons
- Ask people to keep their voices down as this will be a Hotel guest room floor
- Direct guests to the stairs that access the rooftop.
- Keep the number of occupants in elevator at a safe level as they are leaving.

Rooftop (14th Floor)

Roof Entrance: SECURITY STAFF POSITION #9
- Positioned at the door to the mechanical area.
- Keep the stairs and exit clear by maintaining crowd control.
- Maintain a visual on the room to ensure a safe and secure environment.

Roof Entrance: SECURITY STAFF POSITION #10
- Positioned near the main entrance to the roof
- Check for a stamp for patrons
- Keep a visual on the rooftop.
- Ask people to keep their voices down
- Help maintain crowd control, deter any criminal behavior, communicate with other security guards and management if they need assistance.
LETTERS OF SUPPORT
October 23, 2018

Alysha Lewis-Coleman, Board Chair
Alexandra Militano, Chair, SLA & DCA Licensing Committee Chair
Manhattan Community Board 3
59 East 4th Street
New York, NY 10003

Dear Chairs Lewis-Coleman and Militano:

On behalf of Maimonides Medical Center, I would like to express our organization’s support for the license application being submitted to Community Board 3 for the new Moxy Hotel on East 11th Street. I am writing because The Tao Group will be operating the licensed areas in the hotel. We have worked with them for many years and know them as both excellent business people and strong supporters of our efforts in the community.

Thanks to The Tao Group’s efforts, Maimonides Medical Center has been able to educate and assist countless New Yorkers through our programs and outreach. The Tao Group regularly supports our fundraising events and has gone out of its way to help us in many ways. The Tao Group has hosted events in their facilities, which are always first class and successful. Throughout the City, they are known for the quality of their operations and the how they have become assets to their communities. They have always been operators of the highest quality and have earned their positive reputation.

We hope that Community Board 3 will support the application to allow the Moxy Hotel and The Tao Group to create another well-run, outstanding venue on East 11th Street.

Sincerely,

Heshy Augenbaum
VP & Chief Development Officer
October 24, 2018

Alysha Lewis-Coleman, Board Chair
Alexandra Militano, Chair, SLA & DCA Licensing Committee
Manhattan Community Board 3
59 East 4th Street
New York, NY 10003

Dear Chairs Lewis-Coleman and Militano:

On behalf of The Fresh Air Fund, I am writing to express support for The Tao Group’s application being submitted to Community Board 3 to operate the licensed areas in the new Moxy Hotel on East 11th Street.

Since 1877, The Fresh Air Fund has unlocked the limitless potential of more than 1.8 million New York City children from low-income communities. Each year, thousands of children experience outdoor summer adventures through visits with volunteer host families along the East Coast and Southern Canada and at The Fund’s five overnight camps in Fishkill, NY. Fresh Air children also participate in year-round leadership and educational programs. We are proud to note that each year over 100 youth from Community District 3 take part in Fresh Air Fund programs.

The Tao Group has been a partner to The Fresh Air Fund for many years and a strong supporter of our efforts to help our city’s children. The Tao Group regularly participates in our fundraising events, providing in-kind and financial support. We have held events in facilities managed by The Tao Group. The organization and the staff are professional to work with and diligent in ensuring that the events are successful.

We hope that Community Board 3 will support the application to allow the Moxy Hotel and The Tao Group to create another well-run, outstanding venue on East 11th Street.

Sincerely,

[Signature]

Fatima Shama
Executive Director
October 31, 2018

Julian Wrede
General Manager/Dream Midtown
TAO Group, New York

RE: 205 W. 54th Street Cooperative/Noise

Julian,

Thank you for visiting our building in September to discuss and ensure noise levels from your roof top bar were no longer an issue for our Shareholders.

We had brought complaints to you over the summer and you immediately responded to our satisfaction at the time of the complaints. You also proposed a “sound test” where you came to our building and tested various volume levels from your establishment. I think you have done a great job ensuring this issue is fixed and going the extra mile to anticipate what other scenarios might contribute to noise and preemptively fixed those as well.

Many of our Shareholders frequent your bar and have only good reviews. Your willingness to fix the noise problem and your positive attitude have been greatly appreciated. We are happy to have you as our neighbor and we look forward to a continued positive and responsive relationship.

Sincerely,

William Bell
Board President
205-54 Owners Corporation
October 9, 2018

Alysha Lewis-Coleman, Board Chair
Alexandra Militano, Chair, SLA & DCA Licensing Committee Chair
Manhattan Community Board 3
59 East 4th Street
New York, NY 10003

RE: Lightstone Group/Moxy Hotel (East 11th Street Liquor License Application)

Dear Chairs Ms. Lewis-Coleman and Ms. Militano,

I am writing you in support of Lightstone Group (TAO Group/Judy Tepperberg) for its liquor license application for the new Moxy Hotel (East 11th Street) in Community District 3.

I do not write this letter lightly considering all I have been through with 1 OAK located directly across the street from my home.

I can thankfully write to you about a business and group that actually has concern for the community and does adhere to the good neighbor policy. The venues in their portfolio are Artichoke, Avenue, Tao and Bodega Negra that I have had to interact with.

On many occasions I have had to interact with the management from the TAO Group and Judy Tepperberg. If there is any sort of problem (not knowing if it is from 1 OAK, Artichoke, Avenue or The Park), when we have reached out to the TAO Group, Judy or the staff they are immediately responsive. This is at all hours. They have given residents contact numbers and regularly engage in conversation with the residents. This is the typical dialogue... “If there is any conflict or problems let us know”. “What can we do for the Community”? At this time I must tell you they are also the first establishment(s) in the area that donates space, food or money to charities operating within the community. Judy regularly comes to community events and supports the charity events in the community. They also try to strength the economics of local residents by hiring within when available.

It is my understanding now that they are requesting a liquor license for a rooftop venue and a lounge. I whole heartily believe that this is the company that should be granted this request in a new hotel. These are my reasons why:

The operators have been most professional and are an asset to the community, providing a place where everyone feels welcome.
The manner in which they operate the business is of high quality; there are never any issues with crowds, noise, traffic, waste removal or deliveries.

From their venues we never have a loitering issue.

They send staff after closing to survey any garbage issues and immediately address it long before sun-up.

They are community minded owner/operators that actually care.

I hope that you will allow them the benefit of venue that they are trying to open. I believe it would be best for the community if they are the chosen operators. I would be happy to appear before your community board or speak with you on the telephone to endorse what I believe is the absolute best choice for this venue. Unfortunately I was not available this evening, I am available at your convenience.

Please, I implore you choose wisely. These people are good neighbors! If you google my name and 10AK you will see that I do not take any of this lightly.

Sincerely,

Ann Fredlin
The Caledonia
450 W 17th Street
New York, NY 10011
(917) 685-6216
October 26, 2018

Alysha Lewis-Coleman, Board Chair
Alexandra Militano, Chair, SLA & DCA Licensing Committee Chair
Manhattan Community Board 3
59 East 4th Street
NY, NY 10003

Dear Chairs Lewis-Coleman and Militano,

The TAO Group has been an ardent supporter of Autism Speaks and the autism community for many years. They have been great partners in helping Autism Speaks accomplish our mission to enhance lives today and accelerate a spectrum of solutions for tomorrow.

In particular, their efforts to host sensory friendly culinary classes in their venues for members of the autism community in NY and other important cities across the US provide a one of a kind opportunity for those on the spectrum to experience what it’s like to be part of the restaurant industry. The TAO Group’s leadership team and associates provide an unforgettable day for all involved and follow up the program with an organization wide fund-raising campaign during April, World Autism Month.

Autism Speaks is grateful for The TAO Group’s ongoing support and value them as an important partner and friend of our organization and the autism community.

We look forward to continuing to work with them at their existing locations and expanding our partnership as they grow.

Thank you for your consideration.

Respectfully,

Melanie Akins
Vice President Corporate Initiatives
October 1st, 2018

Alysha Lewis-Coleman, Board Chair
Alexandra Militano, Chair, SLA & DCA Licensing Committee Chair
Manhattan Community Board 3
59 East 4th Street
New York, NY 10003

Dear Chairs Lewis-Coleman and Militano;

As the owner of The Ainsworth restaurant (64 Third Avenue at the corner of East 11th Street) I am writing to express my full support for the Lightstone Group’s liquor license application. Lightstone is asking Community Board 3 for a positive resolution for the license for its new Moxy Hotel at 112-120 East 11th Street) in Community District 3, which is next to The Ainsworth.

The neighborhood around The Ainsworth has evolved over the past decade, attracting more substantial businesses with secure jobs, increasing tax revenues and having a positive impact on the area’s quality of life. We have witnessed many other nearby neighborhoods as they have suffered from shuttered businesses and vacant storefronts, loss of jobs, and the steady decline in the maintenance safety of streets. With the infusion of a high quality, stable operation (as Moxy and The Tao Group always create) our community and businesses like The Ainsworth will survive and flourish.

My knowledge of Lightstone’s existing Moxy Hotel, as well as The Tao Group’s other facilities, prove that we can expect a high quality, professionally run facility. It is my understanding that their operations plan, hours and design will minimize any noise concerns and allow for a well-managed sidewalk and streetscape, which is important for our business as well as the movie theater and Webster Hall. The additional business generated by the hotel will be a great benefit for our community.

I look forward to working with Lightstone and The Tao Group before opening and after and ask that the members of Community Board 3 support Lightstone’s application.

Sincerely,

Matt Shendell
Founder
Paige Hospitality Group
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
EXTERIOR: NORTH ELEVATION (11TH STREET)

NORTH (11TH ST) ELEVATION LOOKING EAST

NORTH (11TH ST) ELEVATION LOOKING WEST
EXTERIOR: SOUTH ELEVATION (BETWEEN 11TH AND 10TH STREETS)

SOUTH ELEVATION AT GROUND LEVEL LOOKING INTO RESTAURANT SPACE BELOW

SOUTH ELEVATION LOOKING UP AT GUESTROOMS
INTERIOR: RESTAURANT LOUNGE (SUB-CELLAR)

SUB CELLAR LOOKING EAST

SUB CELLAR LOOKING WEST
INTERIOR: RESTAURANT (CELLAR)

CELLAR LOOKING WEST

CELLAR LOOKING EAST
INTERIOR: HOTEL LOBBY (GROUND FLOOR)
EXTERIOR: ROOF LOUNGE (FLOOR 14)

ROOF LOOKING EAST

ROOF LOOKING WEST
COMMUNITY OUTREACH

1. Our group emailed directly with residents/members of the following buildings/block associations to coordinate information sessions:
   1. East Village Owners and Renters Association, met with members 10/17/2018
   2. East 11th Street Block Association, met with members 10/17/2018
   3. 111 Fourth Avenue Residents, met with residents 11/12/2018
   4. 10th and Stuyvesant Streets Block Association, met with members 11/14/2018

2. Mailings went out directly to the following buildings
   1. 85 Fourth Avenue
   2. 85 East 10th Street
   3. 56 Third Avenue
   4. 65 Third Avenue
   5. 117 East 11th Street

   Meetings were held
   1. 11/13/2018 at 4:00pm and 6:00pm
   2. 11/14/2018 at 9:30am
   3. 11/19/2018 at 6:00pm

3. NYPD Coordination: meeting held 10/23/2018
4. Meeting with the Office of Councilwoman Carlina Rivera 11/21/2018
INTERESTED IN LEARNING ABOUT THE NEW MOXY HOTEL ON EAST 11\textsuperscript{th} STREET?

COME TO A NEIGHBORHOOD INFORMATIONAL PRESENTATION

The developers and operators of the new Moxy Hotel at 112 East 11\textsuperscript{th} Street (located between Third and Fourth Avenues) would like to provide you with information on the hotel, which is expected to open in Fall 2019.

They have organized a series of informational presentations at the hotel on the following dates:

- Tuesday November 13, 2018 at 4 pm
- Wednesday November 14, 2018 at 9:30 am

If you would like to attend, please RSVP and let us know which presentation you would like to attend to: MoxyEastVillageNeighbors@TaoGroup.com

We look forward to seeing you!

LETTER MAILED TO RESIDENTS AT THE FOLLOWING BUILDINGS:
- 85 FOURTH AVENUE
- 85 EAST 10TH STREET
- 56 THIRD AVENUE
- 65 THIRD AVENUE
INTERESTED IN LEARNING ABOUT THE NEW MOXY HOTEL ON EAST 11th STREET?

COME TO A NEIGHBORHOOD INFORMATIONAL PRESENTATION

The developers and operators of the new Moxy Hotel at 112 East 11th Street (located between Third and Fourth Avenues) would like to provide you with information on the hotel, which is expected to open in Fall 2019.

We have added an additional meeting time, noted below. Please inquire at the email address below should this week or time not work.

**Tuesday November 13, 2018 at 4 pm and 6 pm (note the 6pm added time)**

**Wednesday November 14, 2018 at 9:30 am**

If you would like to attend, please RSVP and let us know which presentation you would like to attend to: MoxyEastVillageNeighbors@TaoGroup.com

We look forward to seeing you!

LETTER EMAILED TO RESIDENTS AT THE FOLLOWING BUILDINGS WHO REQUESTED AN ADDITIONAL MEETING TIME:

- 85 FOURTH AVENUE
INTERESTED IN LEARNING ABOUT THE NEW MOXY HOTEL ON EAST 11th STREET?

COME TO A NEIGHBORHOOD INFORMATIONAL PRESENTATION

The developers and operators of the new Moxy Hotel at 112 East 11th Street (located between Third and Fourth Avenues) would like to provide you with information on the hotel, which is expected to open in Fall 2019.

They have organized a series of informational presentations at the hotel on the following dates:

Monday November 19, 2018 at 6 pm

If you would like to attend, please RSVP and let us know which presentation you would like to attend to: MoxyEastVillageNeighbors@TaoGroup.com

We look forward to seeing you!

LETTER MAILED TO RESIDENTS AT THE FOLLOWING BUILDING:
- 117 EAST 11TH STREET
MOXY EAST VILLAGE BLOCK ASSOC. INFO SESSION

DAVID ALLYN
david.sallyn2@gmail.com
E 11 Block Assoc
2nd - 3rd Ave.

Tom Juell
vintage1911@yahoo.com

JOHN SENTER
115 East 9th St., #15L
NY, NY 10003-5421
monitormarine@yahoo.com
212-677-5711

Karen Swenson
227 E. 11 St. 5B
NYC 10003
212-228-2258
karen.swenson@att.net
HEBE JOY
ELIZABETH LANGWORTH
JAMES BRADLEY
JULIEN SNGOK
ROGER FEUERMAN
STEVE DINKES
ANA AOSFA
BRUNO MCMAHON
ERI EINSTEIN
JOHN LUFT MONTIAS
SARAH MONTIAS
LLOYD B. CHINN
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<td><a href="mailto:marykahler@me.com">marykahler@me.com</a></td>
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Begin forwarded message:

From: Nathaniel Bedford <natbedford@icloud.com>
Date: November 17, 2018 at 12:49:11 PM CST
To: moxyeastvillageneighbors@taogroup.com
Subject: Informational Session

Hello,

I’d like RSVP to the event on Monday for:

- Nathaniel Bedford
- Jacob Visoky

Thanks!

Nathaniel Bedford
(860) 818-1547

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NOTICE POSTINGS
RESIDENT & NEIGHBOR POSTING AT 112 EAST 11TH STREET

VIEW AT EAST SIDE OF SITE