

**Meeting Date:** December 6th, 2022 or December 8th, 2022 - TBD

**APPLICANT INFORMATION:**

Name of applicant(s): Hudson Square Services LLC & Apogee Events, Inc.

Trade name (DBA): Hudson Square Services

Premises address: 75 Varick Street, 18th Floor, New York, NY 10013

Cross Streets and other addresses used for building/premise:

Canal Street and Watts Street

**CONTACT INFORMATION:**

Principal(s) Name(s): Doug Goldhill

Office or Home Address: [REDACTED]

City, State, Zip: New York, NY 10014

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: Trinity REIT - Peter St. John

Landlord's Telephone and Fax: [REDACTED]

**NAMES OF ALL PRINCIPAL(s):                      NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD**

Please see rider

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):

We are opening a catering establishment premises that will focus on tenant events, corporate events, cocktail parties and weddings.

Hudson Square Services LLC & Apogee Events, Inc.  
75 Varick Street, 18<sup>th</sup> Floor, New York, NY 10013  
Community Board 2 Questionnaire: **Principals**

**Names of all Principals**

Licenses Held

**Names/Locations of Past/Current**

**Doug Goldhill**

N/A

**Michael Scollan**

ZZ GS OP LLC DBA 'Vida'

4964 Merrick Road, Massapequa Park, NY  
11762

License #: 1340819 [CURRENT]

**Gerard Scollan**

ZZ GS OP LLC DBA 'Vida'

4964 Merrick Road, Massapequa Park, NY  
11762

License #: 1340819 [CURRENT]

Flowerfield Celebrations, Inc.

199 Mills Pond Road, St. James, NY 11780

License #: 1045567 [CURRENT]

Lovin' Oven and Lands End Corp.

80 Browns River Road, Sayville, NY 11782

License #: 1047471 [CURRENT]

Apogee Events, Inc.

2 Desbrosses Street, 12<sup>th</sup> Floor, New York, NY  
10013

License #: 1022658 [CURRENT]

Hudson Square Services LLC & Apogee Events, Inc.  
75 Varick Street, 18<sup>th</sup> Floor, New York, NY 10013  
Community Board 2 Questionnaire: **Principals**

SSR Celebrations Inc.

458 Lakeland Avenue, Sayville, NY 11782

License #: 1047481 [INACTIVE]

Floyd PK Assocs LLC

333 William Floyd Parkway, Shirley, NY 11967

License #: 1106177 [INACTIVE]

GM Services & Associates Inc.

200 Fifth Avenue, New York, NY 10010

License #: 1024737 [INACTIVE]

Lovin Oven Felices Corp.

322 W. Main Street, Patchogue, NY 11772

License #: 1045563 [EXPIRED]

AFNYC LLC

205 Hudson Street, New York, NY 10013

License #: 1260196 [INACTIVE]

Chefscape NYC LLC

205 Hudson Street, New York, NY 10013

License #: 1321009 [PENDING]

Lovin Oven Catering of Suffolk Inc.

150 Idle Hour Boulevard, Oakdale, NY 11769

License #: 1120969 [INACTIVE]

Hudson Square Services LLC & Apogee Events, Inc.  
75 Varick Street, 18<sup>th</sup> Floor, New York, NY 10013  
Community Board 2 Questionnaire: **Principals**

**William Reilly**

SRC Holdings LLC

546 Route 111, Hauppauge, NY 11788

License #: 1137611 [INACTIVE]

Apogee Events, Inc.

2 Desbrosses Street, 12<sup>th</sup> Floor, New York, NY  
10013

License #: 1022658 [CURRENT]

Lovin' Oven and Lands End Corp.

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75 Varick Street, 18<sup>th</sup> Floor, New York, NY 10013  
Community Board 2 Questionnaire: **Principals**

Chefscape NYC LLC

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License #: 1321009 [WITHDRAWN]

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Lovin Oven Catering of Suffolk Inc.

150 Idle Hour Boulevard, Oakdale, NY 11769

License #: 1120969 [INACTIVE]

SRC Holdings LLC

546 Route 111, Hauppauge, NY 11788

License #: 1137611 [INACTIVE]

**WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR ( MARK ALL THAT APPLY):**

- a new liquor license (  Restaurant  Tavern / On premise liquor  Other )
- an UPGRADE of an existing Liquor License
- an ALTERATION of an existing Liquor License
- a TRANSFER of an existing Liquor License
- a HOTEL Liquor License
- a DCA CABARET License
- a CATERING / CABARET Liquor License
- a BEER and WINE License
- a RENEWAL of an existing Liquor License
- an OFF-PREMISE License (retail)
- OTHER : \_\_\_\_\_

If upgrade, alteration, or transfer, please describe specific nature of changes:  
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

N/A

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If this is for a new application, please list previous use of location for the last 5 years:

This location came into existence 3 years ago. Prior to this, the terrace was not built out. The previous use was a tenant amenity during business hours.

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Is any license under the ABC Law currently active at this location?  yes  no

If yes, what is the name of current / previous licensee, license # and expiration date: N/A

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Have any other licenses under the ABC Law been in effect in the last 10 years at this location?  
 yes  no

If yes, please list DBA names and dates of operation:

N/A

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**PREMISES:**

By what right does the applicant have possession of the premises?

Own  Lease  Sub-lease  Binding Contract to acquire real property  other: License

Type of Building:  Residential  Commercial  Mixed (Res/Com)  Other: \_\_\_\_\_

Number of floor: 18 Year Built : 1921

Describe neighboring buildings: Residential and commercial

Zoning Designation: Commercial

Zoning Overlay or Special Designation (applicable) Hudson Square M1-6

Block and Lot Number: M-226 / 1 & 21

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor?  yes  no

Is the premise located in a historic district?  yes  no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC?  yes  no, please explain : All approved

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space)  no  yes : explain Terrace

What is the proposed Occupancy? 440 max; 150-350 usually

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?  
 no  yes

If yes, what is the maximum occupancy for the premises? 440

If yes, what is the use group for the premises? C-6

If yes, is proposed occupancy permitted?  yes  no, explain : \_\_\_\_\_

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit?  yes  no

Do you plan to file for changes to the Certificate of Occupancy?  yes  no  
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise?  no  yes

(if yes, please describe: \_\_\_\_\_

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 3,974 sf

If more than one floor, please specify square footage by floors: N/A

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

Terrace: 13,810 total square feet; 7,219 square feet exterior terrace; 6,591 square feet landscaped exterior terrace.

If more than one floor, what is the access between floors? N/A

How many entrances are there? 1 How many exits? 3 How many bathrooms? 2

Is there access to other parts of the building? no  yes, explain: Office building; all other floors are locked

## OVERALL SEATING INFORMATION:

Total number of tables? 5-15 Total table seats? 60-110

Total number of bars? 3 Total bar seats? 0

Total number of "other" seats? 0 please explain: \_\_\_\_\_

Total OVERALL number of seats in Premises: 60-110

## BARs:

How many <sup>\*</sup>stand-up bars / bar seats are being applied for on the premises? Bars 3 Seats 0

How many service bars are being applied for on the premises? 0

Any food counters?  no \_\_\_\_\_ yes, describe: \_\_\_\_\_

### ***For Alterations and Upgrades:***

Please describe all current and existing bars / bar seats and specific changes: N/A

<sup>\*</sup> A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

## PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

Bar  Bar & Food  Restaurant  Club/ Cabaret  Hotel  Other: Catering Establishment



What are the Hours of Operation?

Sunday: 10am to 12am Monday: 8am to 12am Tuesday: 8am to 12am Wednesday: 8am to 12am Thursday: 8am to 12am Friday: 8am to 1am Saturday: 10am to 1am

Will the business employ a manager? \_\_\_ no  yes, name / experience if known : TBD

Will there be security personnel? \_\_\_ no  yes( if yes, what nights and how many?) All nights, 2-5 depending on event

Do you have or plan to install French doors, accordion doors or windows that open? \_\_\_ no  yes

If yes, please describe : Accordion doors provide access to enter terrace

Will you have TV's ? \_\_\_ no  yes ( how many? ) 2

Type of MUSIC / ENTERTAINMENT:  Live Music  Live DJ \_\_\_ Juke Box  Ipod / CDs \_\_\_ none

Expected Volume level:  Background (quiet) \_\_\_ Entertainment level  Amplified Music (check all that apply)

Do you have or plan to install soundproofing? \_\_\_ no  yes

IF YES, will you be using a professional sound engineer? Yes

Please describe your sound system and sound proofing: Landscape speakers designed to blend in with shrubbery in planters. Wall-mounted iPad and Sonos. Glass panels for sound abatement. Soundproofing within building materials.

Will you be permitting: No promoted events No scheduled performances No outside promoters

No any events at which a cover fee is charged? Yes private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? \_\_\_ no  yes ( if yes, please attach plans)

Will you be utilizing No ropes No movable barriers No other outside equipment (describe) \_\_\_

Are your premises within 200 feet of any school, church or place of worship?  no \_\_\_ yes

**If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises ( no larger than 8 1/2 " x 11").**

Indicate the distance in feet from the proposed premise:

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

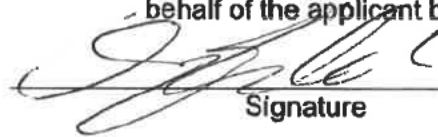
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Peter St. John Phone: 

Address: 205 Hudson Street | 7th fl. c/o WeWork | New York, NY 10013

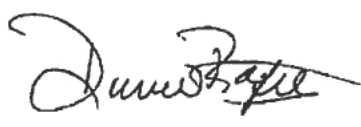
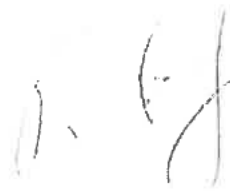
Email: 

Application submitted on behalf of the applicant by:

  
Signature

Print or Type Name Doug Goldhill  
Title Authorized Signatory

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.

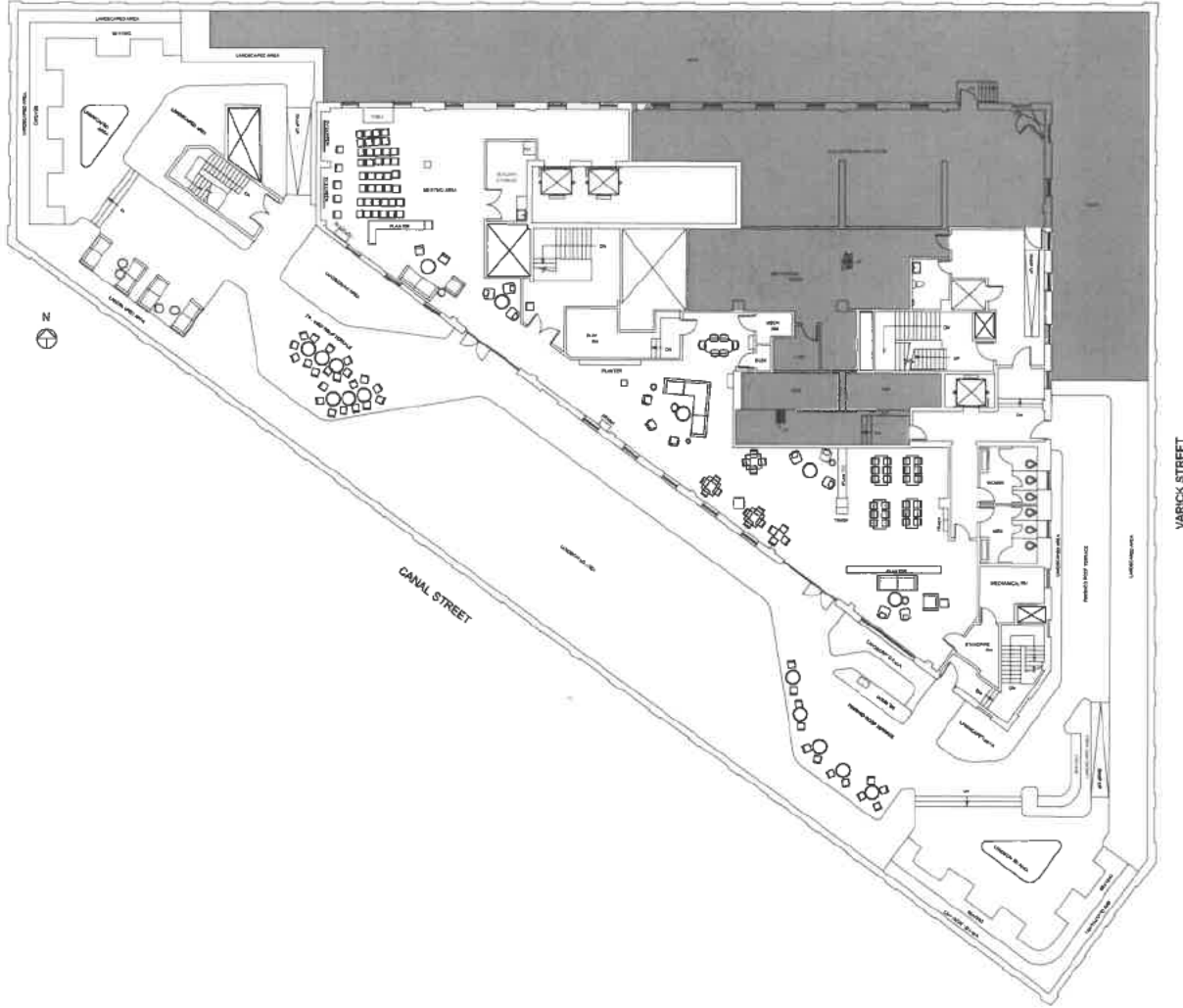
  


Community Board 2,  
Manhattan SLA Licensing Committee  
Donna Raftery, Co-Chair  
Robert Ely, Co-Chair

# FLOORPLANS

# 75 Varick Street - Roof

WATTS STREET



VARICK STREET

CANAL STREET

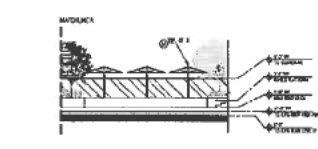
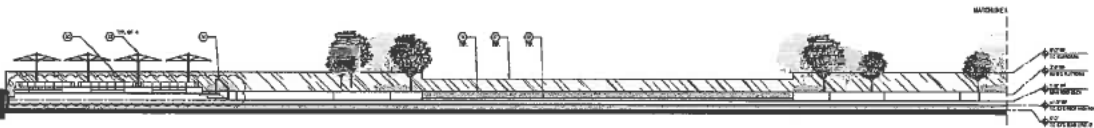
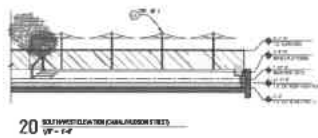
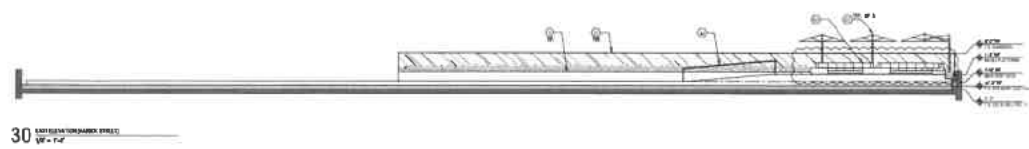


**SYMBOL LEGEND**

[Symbol]	NOT IN SCALE
[Symbol]	IN SCALE - WALL SURFACE DETAILS
[Symbol]	ON IN SCALE
[Symbol]	OFF IN SCALE
[Symbol]	MINOR
[Symbol]	MAJOR
[Symbol]	UNUSUAL AREA
[Symbol]	THE APPROXIMATE LIMIT OF THE CONTRACT (GRADE CHANGE IN CONTRACT APPROX.)
[Symbol]	THE AREA OUTSIDE THE PERIMETER OF THE CONTRACT SHALL BE SHOWN AS APPROXIMATE

**GENERAL NOTES**

1. CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM ALL APPLICABLE AGENCIES AND ADHERING TO ALL LOCAL, STATE, AND FEDERAL REGULATIONS. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE DESIGN OF ALL STRUCTURES AND MATERIALS TO BE USED IN THE WORK.
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**KEY NOTES CONTINUED**

(1) PROVIDE AND INSTALL ALL WORK AND MATERIALS IN ACCORDANCE WITH THE SPECIFICATIONS AND ALL APPLICABLE CODES AND REGULATIONS.	(2) PROVIDE AND INSTALL ALL WORK AND MATERIALS IN ACCORDANCE WITH THE SPECIFICATIONS AND ALL APPLICABLE CODES AND REGULATIONS.	(3) PROVIDE AND INSTALL ALL WORK AND MATERIALS IN ACCORDANCE WITH THE SPECIFICATIONS AND ALL APPLICABLE CODES AND REGULATIONS.	(4) PROVIDE AND INSTALL ALL WORK AND MATERIALS IN ACCORDANCE WITH THE SPECIFICATIONS AND ALL APPLICABLE CODES AND REGULATIONS.
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**EXTERNAL ELEVATION**  
**A-255.00**

CLASSIFICATION

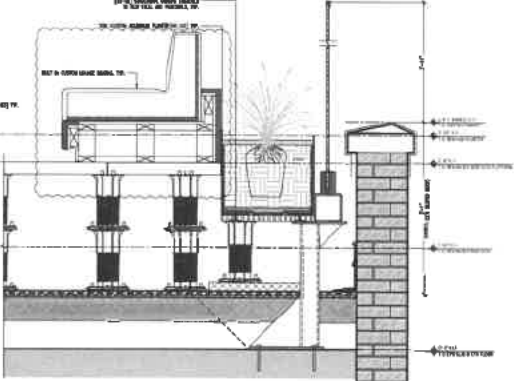
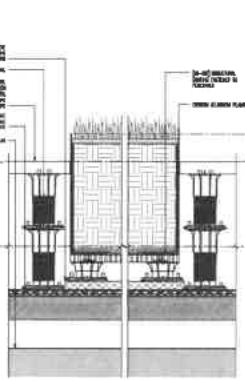
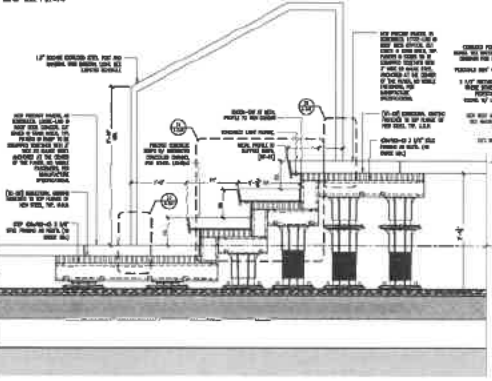
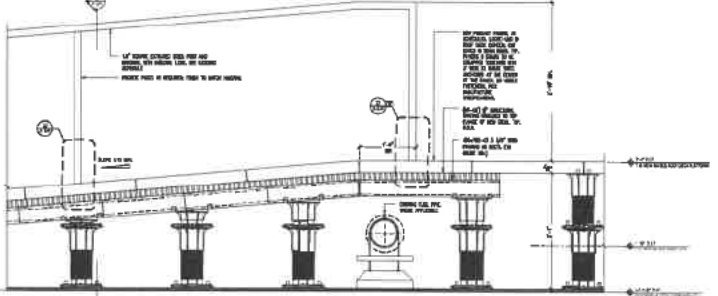
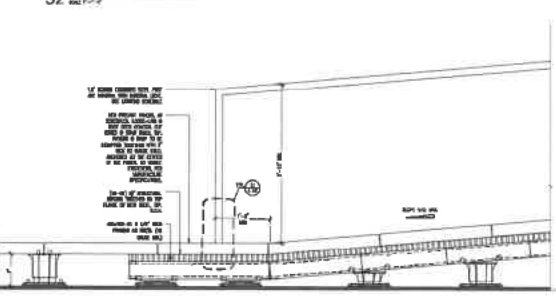
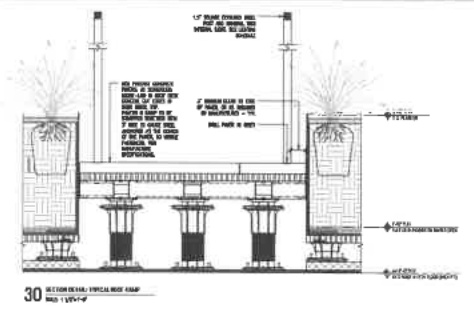
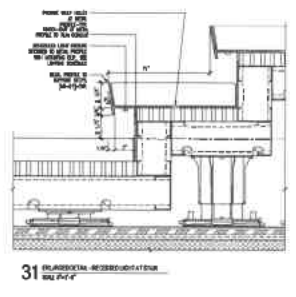
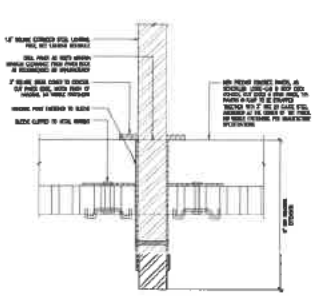
ARCHITECT	100%
GENERAL CONTRACTOR	100%
MECHANICAL/ELECTRICAL/PLUMBING CONTRACTOR	100%
ROOFING CONTRACTOR	100%
FOUNDATION CONTRACTOR	100%
CONCRETE CONTRACTOR	100%
STEEL CONTRACTOR	100%
GLASS CONTRACTOR	100%
PAINT CONTRACTOR	100%
LANDSCAPE ARCHITECT	100%
INTERIOR ARCHITECT	100%
MECHANICAL/ELECTRICAL/PLUMBING ENGINEER	100%
STRUCTURAL ENGINEER	100%
CIVIL ENGINEER	100%
ENVIRONMENTAL ENGINEER	100%
ENERGY ENGINEER	100%
SCAFFOLDING CONTRACTOR	100%
CONSTRUCTION MANAGEMENT	100%
CONSTRUCTION DOCUMENTS	100%
CONSTRUCTION ADMINISTRATION	100%
CONSTRUCTION OBSERVATION	100%
CONSTRUCTION MANAGEMENT	100%
CONSTRUCTION DOCUMENTS	100%
CONSTRUCTION ADMINISTRATION	100%
CONSTRUCTION OBSERVATION	100%



LEGEND

1	ROOFING
2	MECHANICAL/ELECTRICAL/PLUMBING
3	STRUCTURE
4	GLASS
5	PAINT
6	LANDSCAPE
7	INTERIOR
8	MECHANICAL/ELECTRICAL/PLUMBING ENGINEER
9	STRUCTURAL ENGINEER
10	CIVIL ENGINEER
11	ENVIRONMENTAL ENGINEER
12	ENERGY ENGINEER
13	SCAFFOLDING
14	CONSTRUCTION MANAGEMENT
15	CONSTRUCTION DOCUMENTS
16	CONSTRUCTION ADMINISTRATION
17	CONSTRUCTION OBSERVATION

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BASED ROOF DECK DETAIL  
**A-541.00**

NO.	DESCRIPTION	DATE
1	ISSUED FOR PERMIT	10.09.10
2	REVISED PER PERMIT COMMENTS	11.18.10
3	REVISED PER PERMIT COMMENTS	12.03.10
4	REVISED PER PERMIT COMMENTS	12.03.10
5	REVISED PER PERMIT COMMENTS	12.03.10
6	REVISED PER PERMIT COMMENTS	12.03.10
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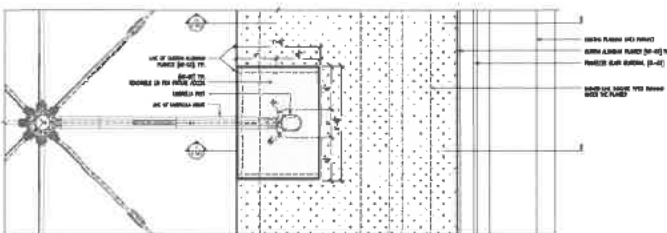
**KEY PLAN**  
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SCALE: 1/4" = 1'-0"  
DATE: 10.09.10



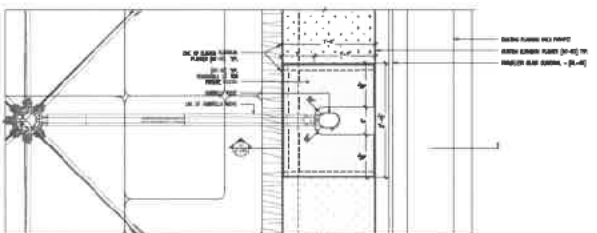
NO.	DESCRIPTION	DATE
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2	REVISED PER PERMIT COMMENTS	11.18.10
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8	REVISED PER PERMIT COMMENTS	12.03.10
9	REVISED PER PERMIT COMMENTS	12.03.10
10	REVISED PER PERMIT COMMENTS	12.03.10

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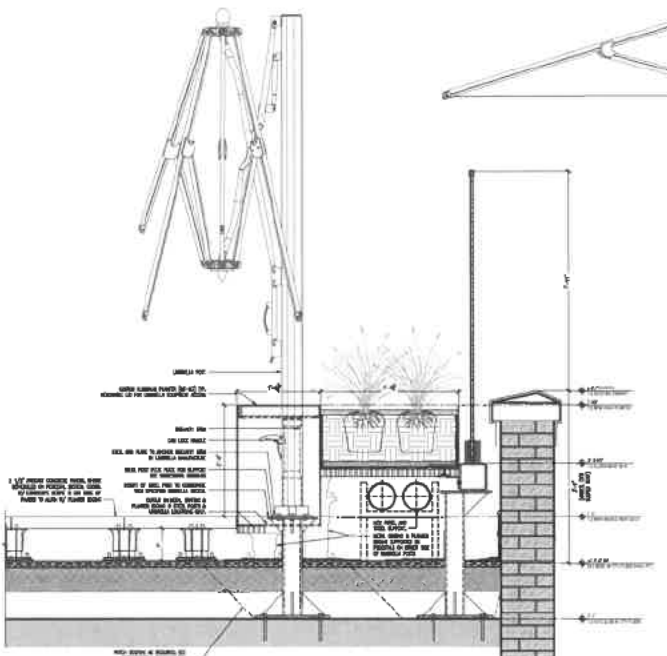
**PAISED ROOF DECK DETAIL**  
**A-542.00**



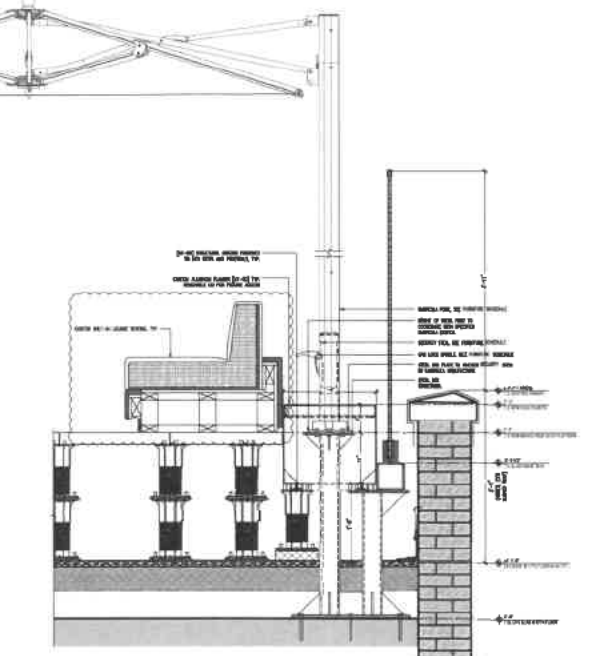
21 **PAISED ROOF DECK - UMBRELLA POST CONNECTION IN PARAPET**  
SCALE: 1/4" = 1'-0"



20 **PAISED ROOF DECK - UMBRELLA POST CONNECTION IN PARAPET**  
SCALE: 1/4" = 1'-0"



11 **PAISED ROOF DECK - UMBRELLA POST CONNECTION IN PARAPET**  
SCALE: 1/4" = 1'-0"

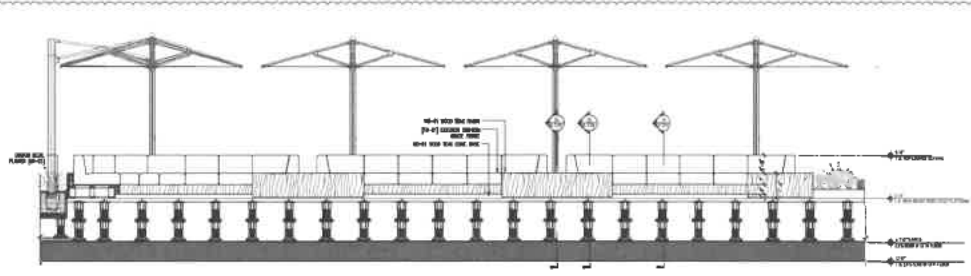


10 **PAISED ROOF DECK - UMBRELLA POST CONNECTION IN PARAPET**  
SCALE: 1/4" = 1'-0"

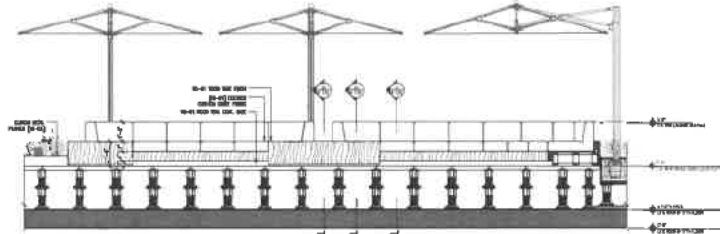


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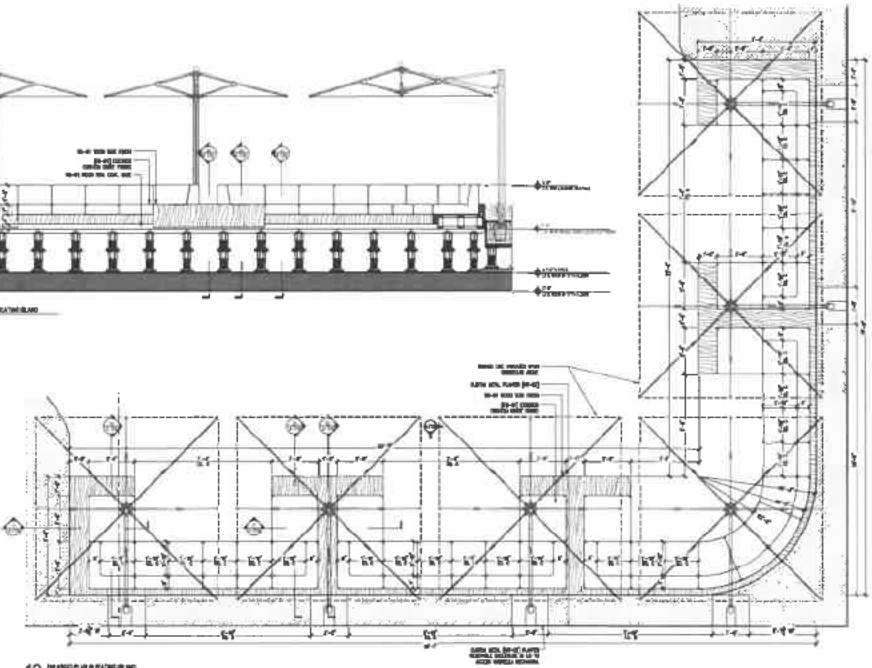
NO. 20	0. 000 00'-00"
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NO. 22	0. 000 00'-00"
NO. 23	0. 000 00'-00"
NO. 24	0. 000 00'-00"
NO. 25	0. 000 00'-00"
NO. 26	0. 000 00'-00"
NO. 27	0. 000 00'-00"
NO. 28	0. 000 00'-00"
NO. 29	0. 000 00'-00"
NO. 30	0. 000 00'-00"



**30** ELEVATION OF SEATING ISLAND  
 S&S 1/4" = 1'-0"



**20** ELEVATION OF SEATING ISLAND  
 S&S 1/4" = 1'-0"



**10** ROOF PLAN OF SEATING ISLAND  
 S&S 1/4" = 1'-0"



1. FOUNDATION SET

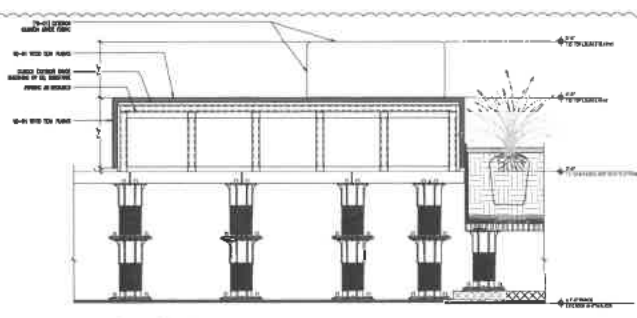
1. FOUNDATION SET	0. 000 00'-00"
2. FLOOR SLAB	0. 000 00'-00"
3. ROOF SLAB	0. 000 00'-00"

PHASE 1: SEATING ISLAND  
 DATE: 10/20/10

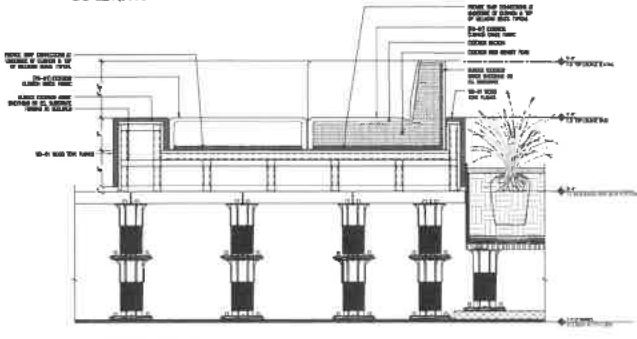
ROOF DECK SEATING  
**A-705.00**

GENERAL NOTES	
1. SEE ALL NOTES ON DRAWING	0. 0000 00 00
2. ALL WORK SHALL BE IN ACCORDANCE WITH THE CITY OF NEW YORK DEPARTMENT OF CITY PLANNING AND CONSTRUCTION	0. 0000 00 00
3. ALL WORK SHALL BE IN ACCORDANCE WITH THE CITY OF NEW YORK DEPARTMENT OF CITY PLANNING AND CONSTRUCTION	0. 0000 00 00
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10. ALL WORK SHALL BE IN ACCORDANCE WITH THE CITY OF NEW YORK DEPARTMENT OF CITY PLANNING AND CONSTRUCTION	0. 0000 00 00

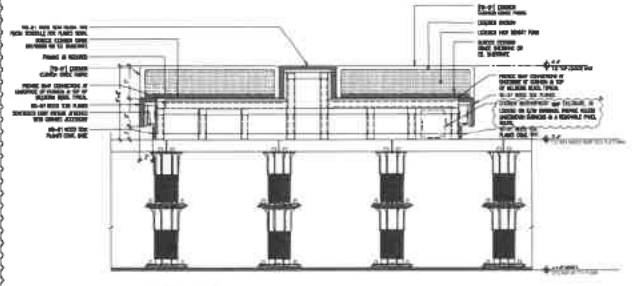
DETAILS	
1. SEE ALL NOTES ON DRAWING	
2. ALL WORK SHALL BE IN ACCORDANCE WITH THE CITY OF NEW YORK DEPARTMENT OF CITY PLANNING AND CONSTRUCTION	
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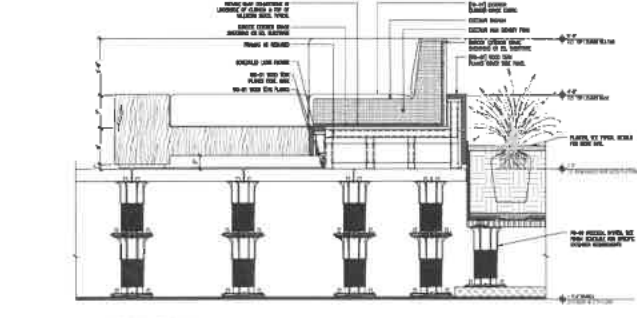
**30** ISOLATED SECTION OF BATHING BLANK  
 SWS 1' 0" = 1'-0"



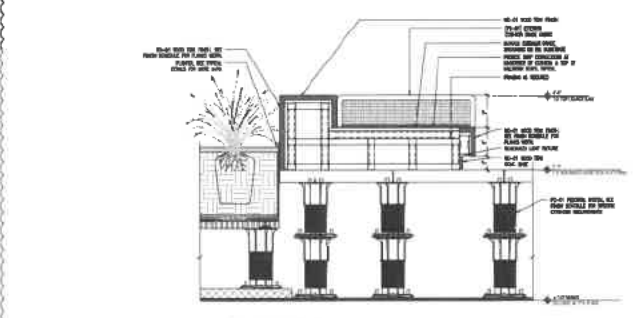
**20** ISOLATED SECTION OF BATHING BLANK  
 SWS 1' 0" = 1'-0"



**21** ISOLATED SECTION OF BATHING BLANK  
 SWS 1' 0" = 1'-0"



**10** ISOLATED SECTION OF BATHING BLANK  
 SWS 1' 0" = 1'-0"



**11** ISOLATED SECTION OF BATHING BLANK  
 SWS 1' 0" = 1'-0"

ROOF DECK LOUNGE SEATING	
1. SEE ALL NOTES ON DRAWING	
2. ALL WORK SHALL BE IN ACCORDANCE WITH THE CITY OF NEW YORK DEPARTMENT OF CITY PLANNING AND CONSTRUCTION	
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10. ALL WORK SHALL BE IN ACCORDANCE WITH THE CITY OF NEW YORK DEPARTMENT OF CITY PLANNING AND CONSTRUCTION	

**A-706.00**

# MENU

## COCKTAIL HOUR

### HORS D'OEUVRES | *selection of eight*

GRILLED BABY NEW ZEALAND LAMB CHOPS | MINTED CILANTRO CHUTNEY (GF)

SEARED SHRIMP | SAFFRON AIOLI (GF)

COSMOPOLITAN MINI BURGER | CHEDDAR, BOSTON LETTUCE, TOMATO ONION COMPOTE, ON SESAME BRIOCHE BUN (BACON OPTIONAL)

GRILLED HUDSON VALLEY FOIE GRAS | APPLE FEUILLETINE, THYME, AGED BALSAMIC GLAZE (GF)

GRILLED CHEESE SANDWICH | TOMATO FENNEL BISQUE SHOOTERS (V)

VEGETARIAN REUBEN'S | MUSHROOMS, RED CABBAGE, (V)

LOBSTER TRUFFLE MAC & CHEESE

PEKING DUCK SPINACH CREPE | HOISIN PLUM SAUCE

MARINATED HANGER STEAK | ROSEMARY CROUSTADE, HORSERADISH CREAM

CLASSIC MARYLAND CRAB CAKE | HOUSE REMOULADE

BACON WRAPPED BAY SCALLOPS | MAPLE GLAZE (GF)

THAI CHICKEN SATAY | SPICY PEANUT SAUCE (GF)

SHRIMP CEVICHE | ASIAN SPOON (GF)

EGGPLANT DISC | CHÈVRE, TOMATO, PESTO (V)

CHICKEN & WAFFLES | MAPLE BUTTER

CAVIAR TOAST | CRÈME FRAÎCHE, CHIVES, CHILLED VODKA SHOTS

TRIO OF SEASONAL GAZPACHOS | (V) (GF) (VEGAN)

MINTED CUCUMBER+HONEYDEW  
CANTALOUPE+ORANGE+LEMONGRASS

STRAWBERRY+WATERMELON+TOMATO+ JALAPENO

CRISPY PANKO SHRIMP | MANGO CHILI SAUCE

SPANAKOPITA | FIG MOSTARDA (V)

BUTTERNUT PARSNIP BISQUE | FRIZZLED LEEKS (GF) (V) (VEGAN)

CHEDDAR SEA SALT CHEESE PUFFS | GOUGERES (V)

SHIMEJI MUSHROOMS | ASIAN SPOON (V) (VEGAN)

AVOCADO + BACON | MULTIGRAIN BREAD

FRANKS IN BLANKET | STOUT MUSTARD, MESQUITE POTATO CHIPS

PETITE SMOKED SALMON CROSTINI | CAVIAR, BRIOCHE ROUNDS, LEMON DILL CREAM

APPLE FEUILLETINE | BRIE + CANDIED WALNUT (V) (GF)

VEGETARIAN SPRING ROLL | SWEET CHILI AIOLI (V) (VEGAN)

MINI LONG ISLAND LOBSTER ROLL | TARRAGON, LEMON ZEST

PULLED CHICKEN TACOS | GUACAMOLE, SOUR CREAM

PULLED GUINNESS BRAISED SHORT RIB | PURPLE PERUVIAN POTATO

TUNA CRUDA | SESAME CONE, LEMON CREAM ZEST

MAHI MAHI TACO | TROPICAL SLAW (GF)

EGGPLANT CAPONATA | ROSEMARY CROUSTADE (GF) (V) (VEGAN)

VEGETABLE TARTAR | CUCUMBER ROUND (GF) (V) (VEGAN)

MANCHEGO & FIG | RAISIN NUT BREAD

ALOO GOBI | TURMERIC YOGURT

ASIAN SUMMER ROLL | FRESH MANGO (V) (VEGAN)

## COCKTAIL STATION

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### MEDITERRANEAN TABLE

EGGPLANT CAPONATA | WITH ROASTED TOMATOES, CAPERS, KALAMATA  
OVEN ROASTED SEASONAL WILD MUSHROOMS  
MARINATED ARTICHOKE HEARTS | WITH ROASTED RED AND YELLOW PEPPERS, GARBANZOS, REGGIANO  
GRILLED ASPARAGUS  
FRESH MOZZARELLA & HEIRLOOM TOMATOES  
RUSTIC PESTO ORECCHIETTE SALAD | WITH PINE NUTS, ENGLISH PEAS, REGGIANO  
BABA GHANOUSH, CLASSIC HUMMUS, PITA CRISPS  
ASSORTED MARINATED OLIVES  
FARRO SALAD | WITH CRANBERRIES AND ROASTED SWEET POTATOES, HONEY MUSTARD VINAIGRETTE  
DOLMAS PLATTERS  
FARMERS MARKET VEGGIE CRUDITÉS PLATTER | WITH ROMESCO DIPPING  
DOMESTIC CHEESE BOARD | FARMHOUSE CHEDDAR, PEPPER JACK, HAVARTI DILL AND AGED SWISS  
IMPORTED CHEESE BOARD | FOUR IMPORTED ARTISAN CHEESES

## SPECIALTY STATIONS

Selection of two stations plus salads,

### 1. | GOURMET SLIDERS

Client to select three:

COSMOPOLITAN CHEDDAR BACON BURGER | LEAF LETTUCE, TOMATO, PICKLE & KETCHUP ON SESAME BRIOCHE BUN (BACON OPTIONAL)

CAROLINA BBQ PULLED PORK SLIDER | DIJON RED & GREEN COLESLAW, POTATO ROLL

SEARED SESAME TUNA SLIDER | CRUNCHY SEAWEED SALAD, WASABI CREAM, PARKER ROLL

MARYLAND CRAB CAKE | MICRO SPROUTS & CHIPOTLE MAYONNAISE, BRIOCHE ROLL

GRILLED PORTOBELLO MUSHROOM | SPINACH, ROASTED TOMATOES, FRESH MOZZARELLA, MULTI-GRAIN ROLL

BBQ PULLED CHICKEN | VEGGIE SLAW, CILANTRO MICROS, POTATO ROLL

ITALIAN SWEET SAUSAGE, SAUTÉED PEPPERS, ONIONS & CILANTRO, ON MINI KAISER ROLL

SLICED FILET OF BEEF | PEPPER JACK CHEESE, BBQ & SLAW, BRIOCHE ROLL

GRILLED VEGGIE BURGER | EDAMAME PUREE, PEPPER JACK CHEESE, MULTI-GRAIN ROLL BLUE CHEESE, GRILLED ZUCCHINI, SUNDRIED TOMATO AIOLI, MICRO GRILLED TOFU, ASIAN NAPA SLAW & CHILI SAUCE, POPPY SEED BRIOCHE

**Accompanied by:**

TRUFFLE & HERBED SHOESTRING FRIES AND SWEET POTATO FRIES

### 2. | PASTA STATION

Client to select two:

PENNE AL POMODORO

GNOCCHI ALLA VODKA

GEMELLI WITH SHRIMP, SCALLOPS & CLAMS

FARFALLE PRIMAVERA VEGETABLES, GARLIC PESTO OIL

BUTTERNUT SQUASH RAVIOLI WITH SAGE CREAM

ORECCHIETTE WITH SWEET ITALIAN SAUSAGE, BROCCOLI RABE, PEPPER OIL

WILD MUSHROOM RAVIOLI

LASAGNA BOLOGNESE

CREAMY POLENTA WITH WILD MUSHROOMS

RIGATONI WITH ROASTED HEIRLOOM CAULIFLOWER, INFUSED GARLIC OIL,

AND SHAVED PECORINO AU POIVRE

FARFALLE LIMONE, CITRUS SCENTED CRISPY BRUSSEL SPROUTS

ZUCCHINI NOODLES WITH ROASTED MEDITERRANEAN VEGETABLES, AND

GARLIC-THYME INFUSED OLIVE OIL

**Accompanied By:**

GARLIC BREAD AND ASSORTED FOCACCIAS

**3. | SUSHI BAR**

AUTHENTIC JAPANESE SUSHI BAR MANNED BY SUSHI CHEFS  
CALIFORNIA ROLL, SPICY TUNA ROLL, SALMON AVOCADO ROLL, SHRIMP  
TEMPURA ROLL,  
VEGETABLE ROLL, DYNAMITE ROLL, RAINBOW ROLL, SPLENDID ROLL

**SUSHI & SASHIMI**

MAGURO (TUNA), SAKE (SALMON), HAMACHI (YELLOWTAIL), UNAGI (FRESH  
WATER EEL)

BLACK SUSHI: NATURAL BLACK RICE AND BROWN RICE ROLL

BONBON SUSHI: MINI SUSHI WITH TOBIKO (CAVIAR) ON TOP

WAKAME (SEAWEED SALAD)

**DIM SUM STATION**

CRISPY VEGETABLE SPRING ROLLS AND CHINESE POT STICKERS

ASSORTED STEAMED SHUMAI: CHICKEN, SHRIMP, VEGETABLE, BEEF,

MUSHROOM DUMPLING

EDAMAME (STEAMED SOY BEAN)

**Accompanied by:**

WASABI, GINGER, LOW SODIUM SOY SAUCE AND DUMPLING SAUCE

**4. | CARVING STATION** *Client to select two:*

**CARVED TO ORDER FOR YOUR GUESTS**

MARINATED SKIRT STEAK, CHIMICHURRI

SMITHFIELD BONE IN APRICOT GLAZED HAM, HOMEMADE BISCUITS

MUSTARD

LEAN CORNED BEEF

HOT PASTRAMI

SLICED CHATEAUBRIAND OF BEEF

**Client's choice of one of the following sauces:**

BURGUNDY WINE AND ONION REDUCTION, THREE MUSHROOM DEMI GLAZE,

HORSERADISH SAUCE. WILD MUSHROOM JUS, PORT WINE REDUCTION

**Accompanied By:**

BASKET OF ARTISAN BREADS

POMMES FRITES OR GARLIC MASHED POTATOES

STEAMED HARICOT VERTS

**5. | SMALL PASSED BOWL FOOD (IN LIEU OF A STATION)**

**Client to select three:**

WILD MUSHROOM AND CREMINI MUSHROOM WITH FRESH HERB RAVIOLI IN A  
SAVORY PROSECCO ZABAGLIONE, GARNISHED WITH PROSCIUTTO AND  
PARMESAN

BURGERS & FRIES IN BASKETS

"FISH & CHIPS" BAKED WITH JAPANESE PANKO CRUST

NOTES: SERVED HOT IN PAPER CONES

PULLED BBQ BEEF SANDWICH ON BRIOCHE ROLL WITH COLE SLAW

SERVED ROOM TEMP

"MAC & CHEESE" FEATURING BRIE & CHESHIRE BLUE CHEESES AND TRUFFLE  
ESSENCE

MISO GLAZED BLACK COD WITH EDAMAME PUREE, WAKAME SALAD AND UME  
SAUCE

NOTES: SERVED HOT OR R/T IN ASIAN STYLE BOWL OR BAMBOO TRAY

BRAISED SHORT RIBS

WITH RUTABAGA AND YUKON MASHED POTATOES

ROASTED SALMON WITH ROASTED CORN RELISH

CARAMELIZED BUTTERNUT SQUASH

HONG KONG RICE NOODLE PRIMAVERA W/ SPICY PEANUT SAUCE & SWEET  
CHILI SAUCES

NOTES: SERVED COLD IN TAKE OUT CARTONS WITH CHOP STICKS

COLD CHINESE CHICKEN SALAD

GRILLED ORGANIC CHICKEN BREAST, HEARTS OF ROMAINE, NAPA CABBAGE,

SESAME VINAIGRETTE

NOTES: SERVED COLD IN TAKE OUT CARTONS WITH CHOP STICKS

## 6. | FISH AND FOWL STATION

*Client's choice of 1 fish and 1 chicken:*

### ROASTED BLACK COD

ARTICHOKE & KALAMATA OLIVE RISOTTO, WILTED GARLIC BABY SPINACH, SMOKED RED PEPPER COULIS

### ROASTED BLACK COD

PARSNIP AND ROASTED SHALLOT PUREE, SAUTÉED RIBBON VEGETABLES PISTACHIO PESTO, SUNDRIED CHERRY BEURRE ROUGE

### MISO GLAZED CHILEAN SEA BASS

WASABI POTATOES, SAUTÉED BABY BOK CHOY, COCONUT CURRY BEURRE BLANC

### PAN SEARED ARCTIC CHAR

ROASTED WHITE ASPARAGUS & LEMON HERB BUTTER, GARNET MASHED POTATOES WITH RED BEETS, POMEROY MUSTARD CREAM SAUCE

### MAPLE GLAZED CHILEAN SEA BASS

WILTED SPINACH & QUINOA, WITH JULIENNE ROOT VEGETABLES AND SAFFRON BEURRE BLANC

### MAPLE GLAZED CHILEAN SEA BASS

FRESH SPINACH & ORZO, PLUM TOMATO & VIDALIA ONION SAUTÉ, CRISP PARSNIP RIBBONS, SAFFRON BEURRE BLANC

### BLACK TRUFFLE CRUSTED SCOTTISH SALMON

CAULIFLOWER PUREE, HARICOTS VERT, YUZU JUS

### SEARED FRENCH BREAST OF CHICKEN

TRUFFLED PEA RISOTTO, ROASTED BABY CARROTS, LEMON CHERVIL SABAYON

### PAN SEARED CHICKEN BREAST

LEMON CAPER REDUCTION, GARLIC MASHED POTATOES, TENDER STEAMED HARICOT VERTS, POTATO WAFER GARNISH

### GRILLED FRENCH BREAST

SUNDRIED TOMATOES AND FENNEL OVER ARTICHOKE RISOTTO  
LIGHT SAFFRON BROTH, BLACK OLIVE TAPENADE

### ROASTED BREAST OF CHICKEN

WHITE TRUFFLE MOUSSE, RATATOUILLE, ROSEMARY TURNED POTATOES  
PERGORDINE SAUCE

## 7. | SKI LODGE STATION

INDIVIDUAL CHICKEN POT PIES WITH WINTER ROOT VEGETABLE  
POT ROAST (CARVED BY BUTLER)

### Accompanied By:

ROASTED EDIBLE MIREPOIX, ROASTED WEDGE POTATOES  
OR HEARTY BEEF STEW WITH CARROTS, TOMATOES, PEARL ONIONS,  
MUSHROOMS, BUTTERED EGG NOODLES

## 8. | MASHED POTATO STATION

Featuring the following variations on the classic mashed potato

PARMESAN REGGIANO

ROASTED GARLIC

BLUE PERUVIAN SMASHED

SWEET POTATOES

SERVED with YOUR CHOICE OF BROWN SUGAR, MARSHMALLOWS, DICED  
BACON, CHEDDAR CHEESE, SAUTÉED MUSHROOMS, BLACK OLIVES, PLUM  
TOMATOES, CHIVE, BUTTER AND SOUR CREAM

\*SERVED IN MARTINI GLASSES WITH GRISSINI STICKS\*



**9. | GOURMET TACO TOTADA STATION**

LIME SCENTED RICE WITH CILANTRO

CHOOSE THREE TACOS:

SERVED IN WARM TORTILLAS:

MORITA | BUTTERNUT | HEIRLOOM CAULIFLOWER  
PICKLED ONIONS | QUESO FRESCO | SALSA VERDE

GRILLED LIME SCENTED MAHI

TROPICAL FRUIT SALSA | MICRO CILANTRO | SHREDDED CABBAGE

CHIPOTLE SHRIMP

SAUTEED PEPPERS & ONIONS | PEPPER JACK | MICRO CILANTRO

BRAISED DUCK CONFIT

SHREDDED CABBAGE | LINGONBERRIES | MICRO CILANTRO

LAMB AL PASTOR

SHREDDED LETTUCE | LIME SCENTED CREMA | AVOCADO MOJO

CHORIZO & SWEET POTATO

SAUTEED PEPPERS & ONIONS | MICRO CILANTRO | CHEDDAR

MESQUITE LIME SCENTED CHICKEN

PICKLED ONION | QUESO FRESCO | GUACAMOLE

GUAJILLO & HONEY NEIMAN RANCH RUBBED PORK BELLY

SALSA VERDE | PICKLED ONIONS | COTIJA

WARM SOFT FLOUR TORTILLAS | CRISPY RED CORN TORTILLAS

TRICOLOR TORTILLA CHIPS

GUACAMOLE | PICO DE GALLO | SOUR CREAM

&

MARGARITA BAR

CLASSIC & PALOMA MARAGRITAS ON THE ROCKS

WITH OR WITHOUT SALT RIMMED GLASS, TEQUILA SHOTS

**10. | STEAKHOUSE STATION**

**CARVED TO ORDER FOR YOUR GUESTS:**

FILET OF BEEF

PORT WINE, AU POIV, & CREAMY HORSERADISH SAUCE ON THE SIDE

&

CEDAR PLANKED SALMON WITH LEMON PEPPER

&

POTATOES ROSTI (STEAKHOUSE HASH BROWNS)

**CLIENTS CHOICE OF ONE:**

CRISPY TRUFFLE HONEY BRUSSEL SPROUTS

CREAMED SPINACH

MIXED GREEN SALAD WITH TOMATOES AND CUCUMBERS, SHAVED PARMESAN

WITH A LEMON MUSTARD VINAIGRETTE

(STEM LESS MARTINI GLASS)

**SALADS**

*Client's choice of two:*

**MESCLUN SALAD WITH SESAME CRUSTED GOAT CHEESE**

ASPARAGUS SPEARS, EUROPEAN CUCUMBER SLICES, CHIVE VINAIGRETTE

**RAINBOW BABY KALE CAESAR SALAD**

WITH CROUTON PARMESAN CRISP

**HEIRLOOM TOMATO AND BABY ARUGULA SALAD**

WITH SHAVED REGGIANO PARMESAN CHEESE AND FENNEL

**DESSERT | select eight mini desserts (passed)**

WITH PREMIUM GRADE BREWED COFFEE (REGULAR & DECAFFEINATED) | HOT CHOCOLATE | ASSORTED HERBAL TEAS

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ASSORTED MINI DONUTS: GLAZED BOSTON CRÈME AND JELLY  
MINI OREO & DULCE DE LECHE CHEESECAKES  
MINI APPLE COBBLERS  
STRAWBERRY TARTS  
LEMON RASPBERRY TARTS  
MINI CARROT CUPCAKES WITH CREAM CHEESE ICING  
MINI LEMON MERINGUE PIES  
MINI CHOCOLATE TORTES  
MINI RED VELVET CUPCAKES WITH CREAM CHEESE ICING  
WARM CHOCOLATE CHIP COOKIES WITH MILK SHOOTERS  
MINI ICE CREAM SANDWICHES

CHOCOLATE-DIPPED STRAWBERRIES  
MINI S'MORES  
MINI CHURROS WITH DIPPING SAUCE  
MINI CRÈME BRÛLÉE  
MINI ROOT BEER FLOATS  
MIXED BERRIES WITH LEMON SABAYON  
MINI COCONUT RICE PUDDING  
MINI CONES WITH LEMON AND RASPBERRY SORBET  
MINI OPERAS | ALMOND BISCUIT, MOCHA SWISS MERINGUE CREAM, AND GANACHE  
PASSED CAPPUCCINOS

---

**OPEN BAR**

A PREMIUM SELECTION OF NAME-BRAND LIQUOR

SIGNATURE COCKTAILS

STERLING VINTNERS COLLECTION CHARDONNAY & ESTANCIA CABERNET SAUVIGNON PASO ROBLES

MUMM'S CUVEE NAPA VALLEY

BOTTLED BEER (STELLA ARTOIS, BROOKLYN LAGER, HEINEKEN, AMSTEL LIGHT, CORONA, COORS LIGHT,

BUDWEISER, BUD LIGHT, SEASONAL BROOKLYN, GUINNESS & HEINEKEN ZERO)

ASSORTED SODAS & JUICES, PELLEGRINO WATER

**\*\*Wine and champagne upgrades are available**

# **CERTIFICATE OF OCCUPANCY**



# Certificate of Occupancy

CO Number:1002934-0000006

This certifies that the premises described herein conforms substantially to the approved plans and specifications and to the requirements of all applicable laws, rules and regulations for the uses and occupancies specified. No change of use or occupancy shall be made unless a new Certificate of Occupancy is issued. *This document or a copy shall be available for inspection at the building at all reasonable times.*

A.	<b>Borough:</b> MANHATTAN	<b>Block Number:</b> 226	<b>Full Building Certificate Type:</b>
	<b>Address:</b> 75 VARICK STREET	<b>Lot Number(s):</b> 1	Temporary
	<b>Building Identification Number(BIN):</b> 1002934	<b>Additional Lot Number(s):</b>	<b>Date Issued:</b> 09/07/2022
		<b>Application Type:</b> A1 - ALTERATION TYPE 1	
<b>This building is subject to this Building Code:</b> 1968			
<b>This Certificate of Occupancy is associated with job#</b> 123173074-01			
B.	<b>Construction Classification:</b> 1: FIREPROOF STRUCTURES		
	<b>Building Occupancy Group classification:</b> B - BUSINESS		
	<b>Multiple Dwelling Law Classification:</b> Not Available		
	<b>No. of stories:</b> 16	<b>Height in feet:</b> 208	<b>No. of dwelling units:</b> Not Available
C.	<b>Fire Protection Equipment:</b> Fire Alarm System, Sprinkler System, Standpipe System		
D.	<b>Parking Spaces and Loading Berths:</b>		
	Open Parking Spaces: 0		
	Enclosed Parking Spaces: 0		
	Total Loading Berths: Not available		
E.	<b>This Certificate is issued with the following legal limitations:</b>		
	Restrictive Declaration: None	Zoning Exhibit: None	
	BSA Calendar Number(s): None	CPC Calendar Number(s): None	
<b>Borough Comments:</b>			

Borough Commissioner

Commissioner



### Permissible Use and Occupancy

FLOOR	Occ Group	Max. Persons Permitted	Live Loads (lbs per sq ft)	Zoning Use Group	Dwelling or Rooming Units	Job Reference	Certificate of Occupancy Type	CO Expiration Date
Cellar	S-2	10	OG	6		104070407	Temporary	12/06/2022
Description of Use: Storage of non combustible Materials STORAGE AMD BOILER ROOM						Exceptions:		
Floor 1	B	N/A	250	3		104070407	Temporary	12/06/2022
Description of Use: Business and Service lobby						Exceptions:		
Floor 1	E	135	250	3		104070407	Temporary	11/06/2022
Description of Use: Day Care						Exceptions:		
Floor 1	A-3	716	250	3	0	M00545877	Temporary	12/06/2022
Description of Use: Art Gallery EXHIBIT- GALLERY SPACE.						Exceptions:		
Floor 2	A-3	210	250	3		104070407	Temporary	12/06/2022
Description of Use: Classroom - EDU SCHOOL FOR ADULTS						Exceptions:		



### Permissible Use and Occupancy

FLOOR	Occ Group	Max. Persons Permitted	Live Loads (lbs per sq ft)	Zoning Use Group	Dwelling or Rooming Units	Job Reference	Certificate of Occupancy Type	CO Expiration Date
Floor 2	B	390	250	6		104070407	Temporary	12/06/2022
Description of Use: Business and Service OFFICES						Exceptions:		
Floor 2	F-2	10	250	6		104070407	Temporary	12/06/2022
Description of Use: Mechanical and/or electrical equipment rooms MECHANICAL AND ELECTRICAL ROOMS						Exceptions:		
Floor 3	B	52	250	6		104070407	Temporary	12/06/2022
Description of Use: Offices						Exceptions:		
Floor 3	A-2	336	250	6		104070407	Temporary	12/06/2022
Description of Use: Eating and Drinking photo studio w acc eating & drinking						Exceptions: Approved for 74 people or less.		
Floor 3	E	33	250	9		104070407	Temporary	12/06/2022
Description of Use: Academies and schools SCHOOL FOR ADULT TESTING						Exceptions:		



### Permissible Use and Occupancy

FLOOR	Occ Group	Max. Persons Permitted	Live Loads (lbs per sq ft)	Zoning Use Group	Dwelling or Rooming Units	Job Reference	Certificate of Occupancy Type	CO Expiration Date
Floor 3	F-2		250	6		104070407	Temporary	12/06/2022
Description of Use: Mechanical and/or electrical equipment rooms						Exceptions:		
Floor 3	A-3	50	250	6		104070407	Temporary	12/06/2022
Description of Use: Health Club/ Gym/ Fitness Center FITNESS CENTER ACCESSORY USE TO UG 6 OFFICES ON THE 13 THRU 15 FLRS						Exceptions:		
Floor 5	F-2		250	6		104070407	Temporary	12/06/2022
Description of Use: Mechanical and/or electrical equipment rooms						Exceptions:		
Floor 5	B	750	250	6		104070407	Temporary	12/06/2022
Description of Use: Offices						Exceptions:		
Floor 6	F-2		250	6		104070407	Temporary	12/06/2022
Description of Use: Mechanical and/or electrical equipment rooms						Exceptions:		



### Permissible Use and Occupancy

FLOOR	Occ Group	Max. Persons Permitted	Live Loads (lbs per sq ft)	Zoning Use Group	Dwelling or Rooming Units	Job Reference	Certificate of Occupancy Type	CO Expiration Date
Floor 6	B	529	250	6		104070407	Temporary	12/06/2022
Description of Use: Offices						Exceptions:		
Floor 7	B	529	250	6		104070407	Temporary	12/06/2022
Description of Use: Offices						Exceptions:		
Floor 7	F-2		250	6		104070407	Temporary	12/06/2022
Description of Use: Mechanical and/or electrical equipment rooms						Exceptions:		
Floor 9	F-2		250	6		104070407	Temporary	12/06/2022
Description of Use: Mechanical and/or electrical equipment rooms						Exceptions:		
Floor 9	B	495	250	6		104070407	Temporary	12/06/2022
Description of Use: Offices						Exceptions:		





### Permissible Use and Occupancy

FLOOR	Occ Group	Max. Persons Permitted	Live Loads (lbs per sq ft)	Zoning Use Group	Dwelling or Rooming Units	Job Reference	Certificate of Occupancy Type	CO Expiration Date
Floor 10	B	429	250	6		104070407	Temporary	12/06/2022
Description of Use: Business and Service OFFICES						Exceptions:		
Floor 10	F-2		250	6		104070407	Temporary	12/06/2022
Description of Use: Mechanical and/or electrical equipment rooms						Exceptions:		
Floor 11	B	493	250	6		104070407	Temporary	12/06/2022
Description of Use: Offices						Exceptions:		
Floor 11	F-2		250	6		104070407	Temporary	12/06/2022
Description of Use: Mechanical and/or electrical equipment rooms						Exceptions:		
Floor 12	F-2		250	6		104070407	Temporary	12/06/2022
Description of Use: Mechanical and/or electrical equipment rooms						Exceptions:		



### Permissible Use and Occupancy

FLOOR	Occ Group	Max. Persons Permitted	Live Loads (lbs per sq ft)	Zoning Use Group	Dwelling or Rooming Units	Job Reference	Certificate of Occupancy Type	CO Expiration Date
Floor 12	B	154	250	6		104070407	Temporary	12/06/2022
Description of Use: Offices						Exceptions:		
Floor 12	A-2	290	250	6		104070407	Temporary	12/06/2022
Description of Use: Cafeteria						Exceptions:		
Floor 13	B	390	250	6		104070407	Temporary	12/06/2022
Description of Use: Offices						Exceptions:		
Floor 13	F-2		250	6		104070407	Temporary	12/06/2022
Description of Use: Mechanical and/or electrical equipment rooms						Exceptions:		
Floor 14	B	390	250	6		104070407	Temporary	12/06/2022
Description of Use: Offices						Exceptions:		



### Permissible Use and Occupancy

FLOOR	Occ Group	Max. Persons Permitted	Live Loads (lbs per sq ft)	Zoning Use Group	Dwelling or Rooming Units	Job Reference	Certificate of Occupancy Type	CO Expiration Date
Floor 14	F-2		250	6		104070407	Temporary	12/06/2022
Description of Use: Mechanical and/or electrical equipment rooms						Exceptions:		
Floor 15	B	390	250	6		104070407	Temporary	12/06/2022
Description of Use: Offices						Exceptions:		
Floor 15	F-2		250	6		104070407	Temporary	12/06/2022
Description of Use: Mechanical and/or electrical equipment rooms						Exceptions:		
Floor 16	B	390	250	6		104070407	Temporary	12/06/2022
Description of Use: Offices						Exceptions:		
Floor 16	F-2		250	6		104070407	Temporary	12/06/2022
Description of Use: Mechanical and/or electrical equipment rooms						Exceptions:		



### Permissible Use and Occupancy

FLOOR	Occ Group	Max. Persons Permitted	Live Loads (lbs per sq ft)	Zoning Use Group	Dwelling or Rooming Units	Job Reference	Certificate of Occupancy Type	CO Expiration Date
Penthouse - 1	A-2	440	120	6A		123173074	Temporary	12/06/2022
Description of Use: Eating and Drinking Eating and drinking establishment with outdoor table service, tanks						Exceptions:		

**CofO Comments:**

Borough Commissioner

Commissioner