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Susan Kent, *First Vice Chair*
Valerie De La Rosa *Second Vice Chair*
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Antony Wong, *Treasurer*
Eugene Yoo, *Secretary*
Ritu Chattree, *Assistant Secretary*

COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

www.cb2manhattan.org

P: 212-979-2272 F: 212-254-5102 E: info@cb2manhattan.org

Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire and return to the Community Board 2 office by fax or mail to arrive at least **5 business days** before the Committee meeting. In addition, bring **10 copies plus supporting material requested** to the SLA committee meeting.

Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.

Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the following months meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover request** will be granted per application. **Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises within 500 ft. of this location including Beer and Wine.
2. Floor plans of the premise, including all tables and chairs and kitchen lay out to be licensed. Please also include any schematics for sidewalk café, backyard garden space and/or rooftop areas if applicable.
3. Provide any plans filed or to be filed with the Buildings Department.
4. Proposed menu, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises.
6. Letter of Understanding or Letter of Intent from the Landlord.
7. Provide proof of community outreach with signatures or letters from Residential Tenants at location and from surrounding buildings. (i.e. a letter from the neighborhood block association or petition in support.)
8. A copy of your NYS Liquor Authority application as it will be submitted to the SLA. (excluding financial information)

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]

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, 18th 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, 12th Floor, New York, NY
10013

License #: 1022658 [CURRENT]

Hudson Square Services LLC & Apogee Events, Inc.
75 Varick Street, 18th 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, 18th 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, 12th Floor, New York, NY
10013

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

Chefscape NYC LLC

205 Hudson Street, New York, NY 10013

License #: 1321009 [WITHDRAWN]

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205 Hudson Street, New York, NY 10013

License #: 1260196 [INACTIVE]

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

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.

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

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

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 * 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

* 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 dependi 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: 

Email: 

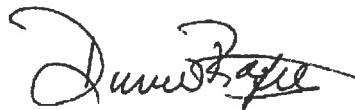
Application submitted on behalf of the applicant by:

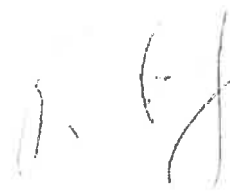

Signature

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.



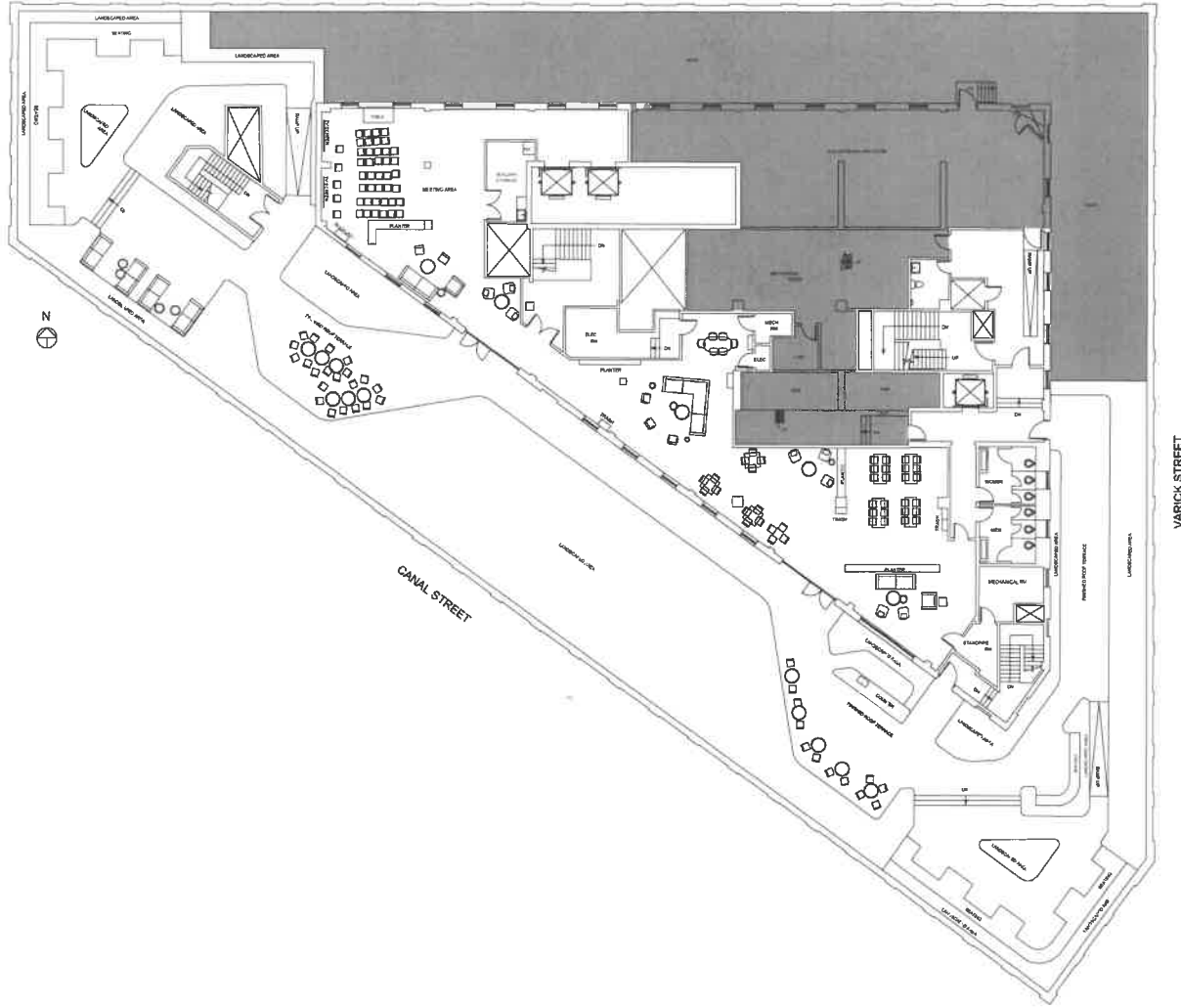


Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

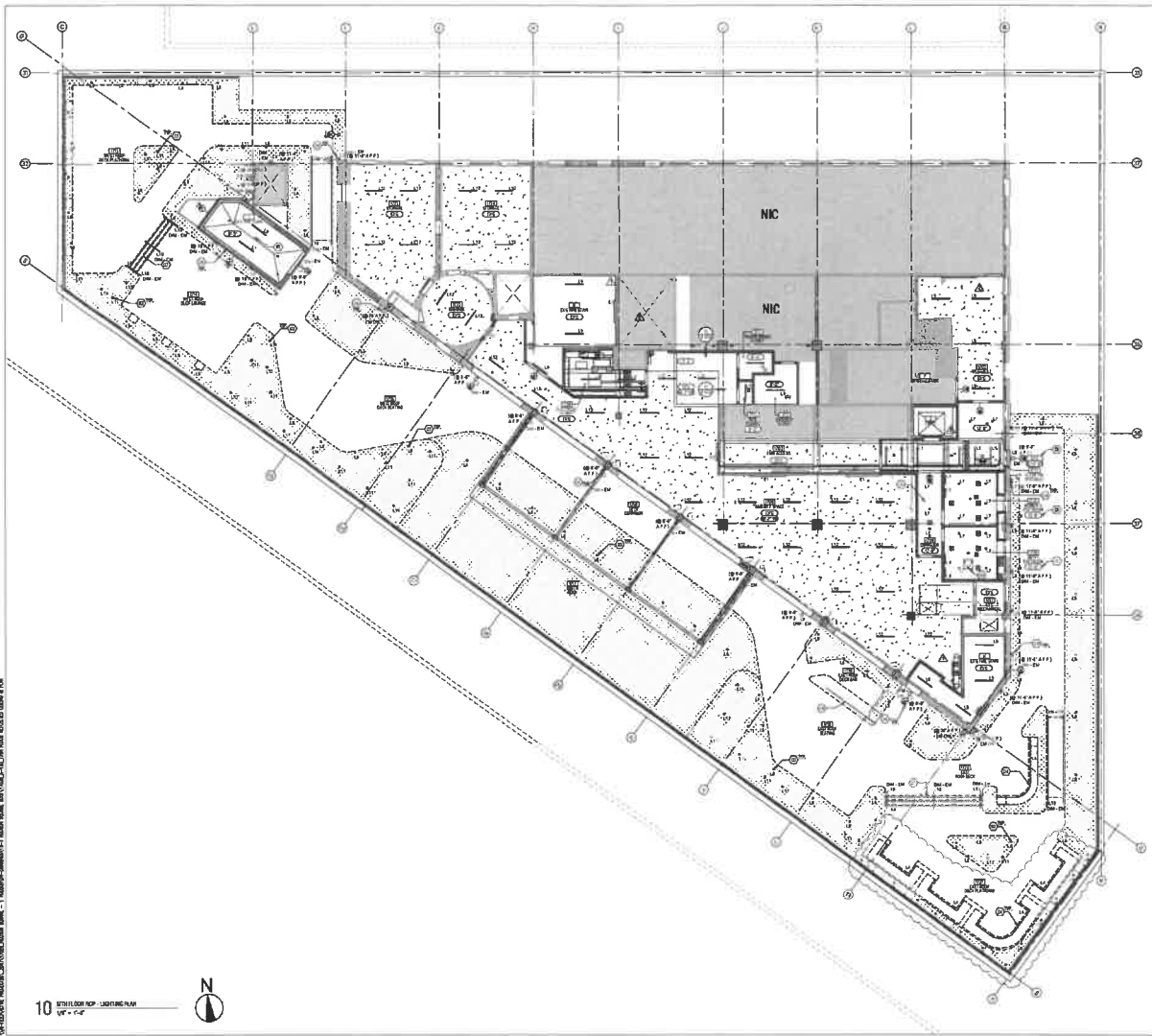
FLOORPLANS

75 Varick Street - Roof

WATTS STREET



**PLANS FILED
WITH DOB**



| CEILING LEGEND | |
|----------------|---------------------------------------|
| | RECESSED CAN |
| | TRACK LIGHTING |
| | EMERGENCY LIGHT |
| | RECESSED LINEAR LIGHT |
| | RECESSED TRACK LIGHTING |
| | RECESSED PANEL LIGHT |
| | RECESSED PANEL LIGHT (WITH DETAIL) |
| | RECESSED TRACK LIGHTING (WITH DETAIL) |

NOTES:

1. SEE LEGEND

2. SEE LEGEND WITH TRACK

3. SEE LEGEND WITH TRACK

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GENERAL NOTES:

1. THE LIGHTING FIXTURES WILL BE SUPPLIED BY THE MANUFACTURER. THE MANUFACTURER SHALL BE RESPONSIBLE FOR THE SELECTION OF THE LIGHTING FIXTURES TO BE USED IN THE PROJECT. THE MANUFACTURER SHALL BE RESPONSIBLE FOR THE SELECTION OF THE LIGHTING FIXTURES TO BE USED IN THE PROJECT.

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10 17TH FLOOR RCP - LIGHTING PLAN



| PROJECT INFO | |
|-----------------|-----------------------------------|
| PROJECT NO. | 17-000-000 |
| DATE | 10/20/2020 |
| CLIENT | 17TH FLOOR RCP |
| ARCHITECT | A+I Architecture Plus Information |
| PROJECT NAME | 17TH FLOOR RCP |
| PROJECT ADDRESS | 17TH FLOOR RCP |
| PROJECT CITY | 17TH FLOOR RCP |
| PROJECT STATE | 17TH FLOOR RCP |
| PROJECT COUNTRY | 17TH FLOOR RCP |
| PROJECT PHONE | 17TH FLOOR RCP |
| PROJECT FAX | 17TH FLOOR RCP |
| PROJECT EMAIL | 17TH FLOOR RCP |
| PROJECT WEBSITE | 17TH FLOOR RCP |

17TH FLOOR LIGHTING PLAN
A-120.00



PTD SYMBOLS LEGEND

GENERAL NOTES

- ALL SECURITY COMPARTMENTS TO BE CONSTRUCTED AND EQUIPPED TO MEET THE REQUIREMENTS OF THE FEDERAL BUREAU OF INVESTIGATION (FBI) AND THE NATIONAL SECURITY AGENCY (NSA).
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KEY NOTES

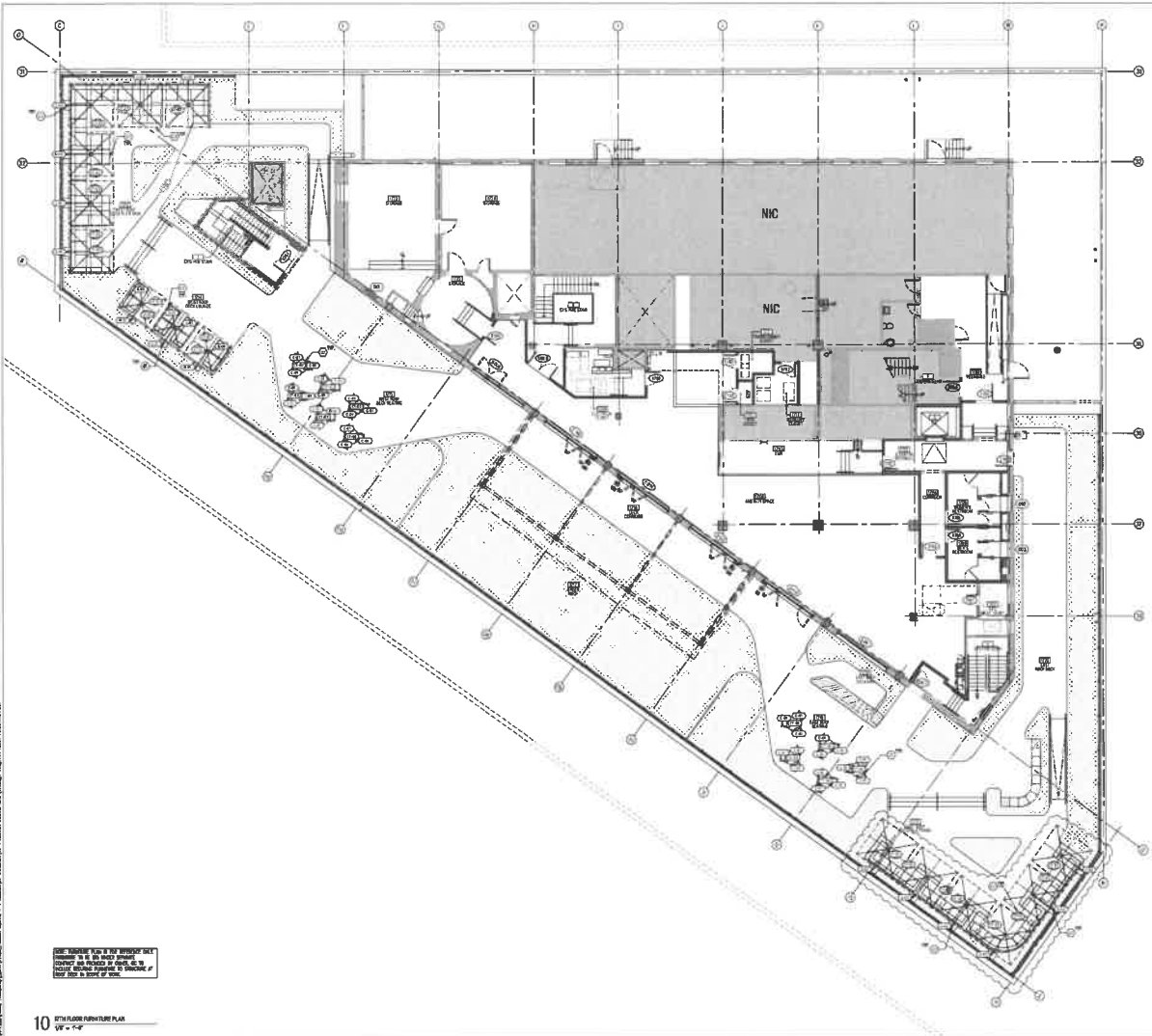
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A+ Architecture Plus Information

17TH FLOOR PTD PLAN
WF - 1' 0"

17TH FLOOR PTD PLAN
WF - 1' 0"

17TH FLOOR PTD PLAN
WF - 1' 0"



SYMBOL LEGEND

| SYMBOL | DESCRIPTION |
|----------|-----------------------|
| (Symbol) | OFFICE DESK |
| (Symbol) | OFFICE DESK (2'x4') |
| (Symbol) | OFFICE DESK (2'x6') |
| (Symbol) | OFFICE DESK (3'x6') |
| (Symbol) | OFFICE DESK (4'x6') |
| (Symbol) | OFFICE DESK (6'x6') |
| (Symbol) | OFFICE DESK (6'x8') |
| (Symbol) | OFFICE DESK (6'x10') |
| (Symbol) | OFFICE DESK (6'x12') |
| (Symbol) | OFFICE DESK (6'x14') |
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| (Symbol) | OFFICE DESK (6'x86') |
| (Symbol) | OFFICE DESK (6'x88') |
| (Symbol) | OFFICE DESK (6'x90') |
| (Symbol) | OFFICE DESK (6'x92') |
| (Symbol) | OFFICE DESK (6'x94') |
| (Symbol) | OFFICE DESK (6'x96') |
| (Symbol) | OFFICE DESK (6'x98') |
| (Symbol) | OFFICE DESK (6'x100') |

GENERAL FURNITURE & MILLWORK NOTES

- ALL FURNITURE SHALL BE AS SHOWN UNLESS OTHERWISE NOTED. ALL FURNITURE SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE FURNITURE GUIDE, 2012 EDITION, AND THE LATEST EDITIONS OF THE FURNITURE GUIDE, 2012 EDITION, AND THE LATEST EDITIONS OF THE FURNITURE GUIDE, 2012 EDITION.
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FURNITURE KEY NOTES

- SEE CONTRACT DOCUMENTS FOR ALL NOTES TO BE OBSERVED.
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A+
Architecture
Plus
Information
200-AAC-5000
1000 North 10th Street
Phoenix, AZ 85004

PROJECT NAME
17TH FLOOR FURNITURE PLAN

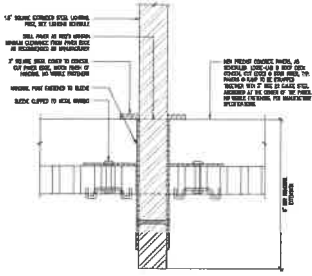
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10/15/2010

SCALE
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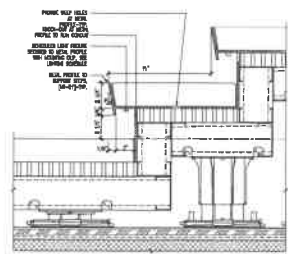
PROJECT NO. 17020 **SHEET NO.** 17-01

17TH FLOOR FURNITURE PLAN

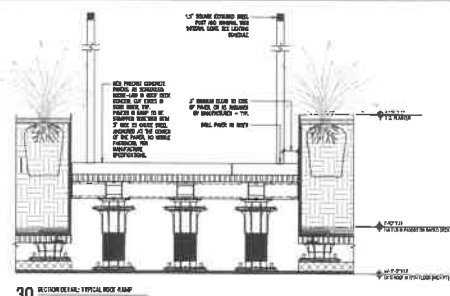
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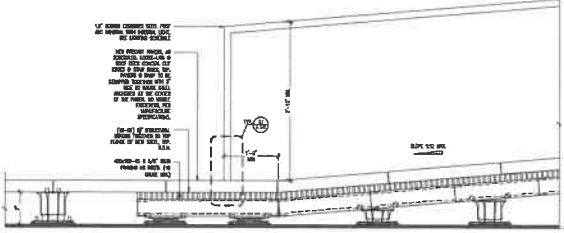
32 SECTION DETAIL: TYPICAL ROOF DECK HORIZONTAL CONNECTION
 SCALE: 1/8"=1'-0"



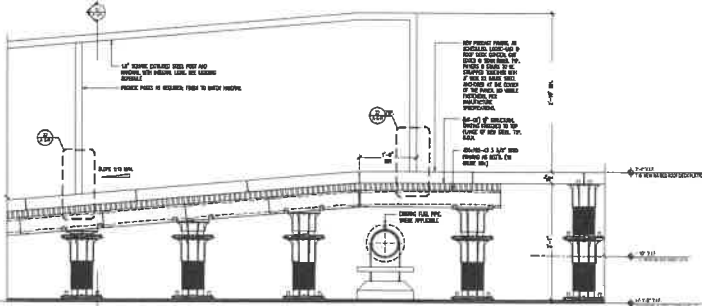
31 ENLARGED DETAIL: RECESSED LIGHT AT STAIR
 SCALE: 1/4"=1'-0"



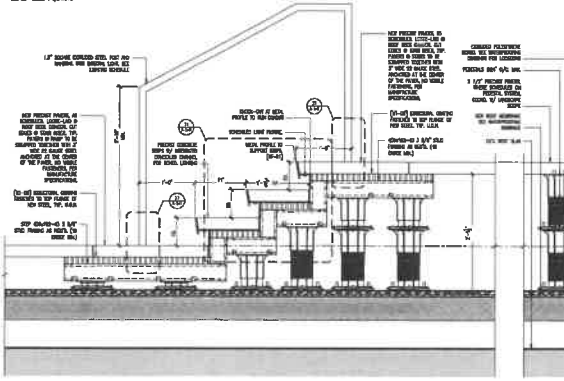
30 SECTION DETAIL: TYPICAL ROOF RAMP
 SCALE: 1/8"=1'-0"



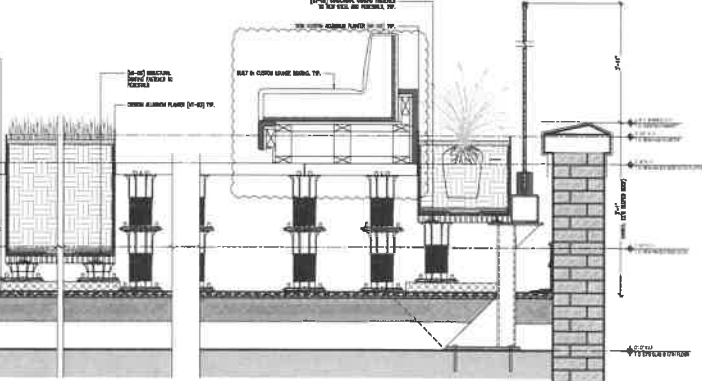
20 SECTION DETAIL: TYPICAL ROOF RAMP
 SCALE: 1/8"=1'-0"



11 SECTION DETAIL: ROOF DECK PLATFORM @ GLAZED AREA
 SCALE: 1/8"=1'-0"



12 SECTION DETAIL: ROOF FRAMED PLATFORM AT STAIRS
 SCALE: 1/8"=1'-0"



10 SECTION DETAIL: ROOF DECK PLATFORM @ NORMAL
 SCALE: 1/8"=1'-0"

REVISIONS

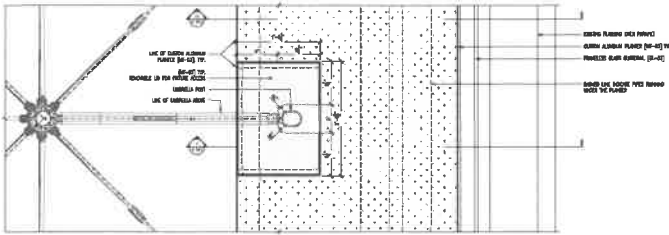
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| 3 | 08-14-07 | ISSUED FOR PERMIT |
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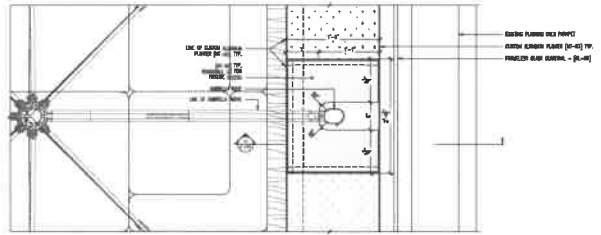
GENERAL NOTES

1. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE BUILDING CODES AND SPECIFICATIONS.
2. ALL MATERIALS SHALL BE APPROVED BY THE ARCHITECT.
3. ALL WORK SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE ARCHITECT.
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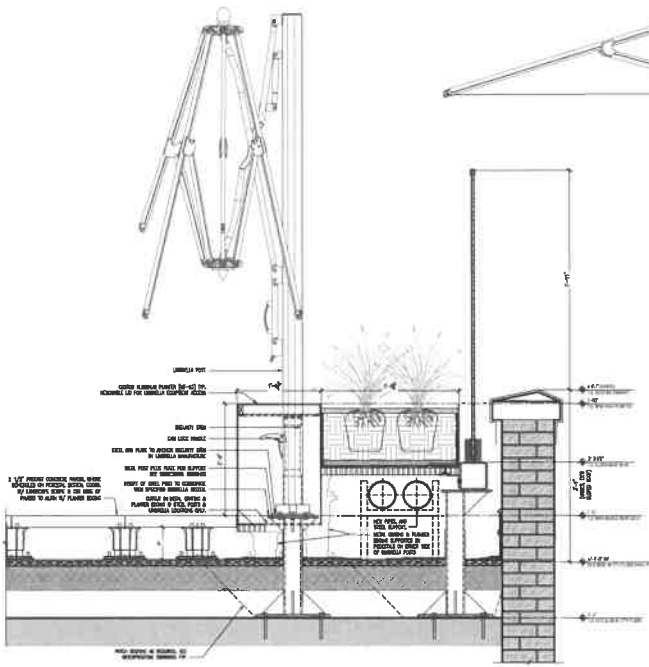
PROJECT: 17025
 SHEET: RAISED ROOF DECK DETAIL
A-541.00
 DATE: 08-14-07
 SCALE: AS SHOWN



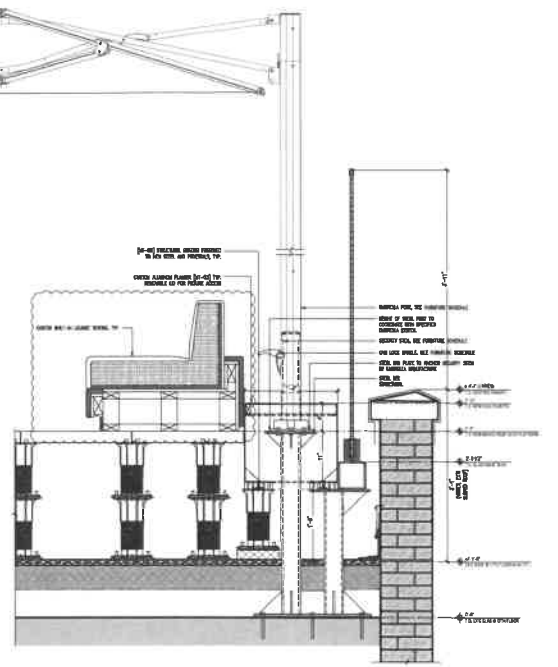
21 ELEVATED PLAN - UMBRELLA POST CONNECTION @ DECK PLATE
 SCALE: 1/8\"



20 ELEVATED PLAN - UMBRELLA POST CONNECTION @ BALLROOM PLATE
 SCALE: 1/8\"



11 ENLARGED SECTION - UMBRELLA POST CONNECTION @ CONCRETE
 SCALE: 1/8\"



10 ENLARGED SECTION - UMBRELLA POST CONNECTION @ STEEL DECK
 SCALE: 1/8\"

| NO. | DESCRIPTION | DATE |
|-----|-------------------|----------|
| 1 | ISSUED FOR PERMIT | 10/20/10 |
| 2 | ISSUED FOR PERMIT | 10/20/10 |
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| 19 | ISSUED FOR PERMIT | 10/20/10 |
| 20 | ISSUED FOR PERMIT | 10/20/10 |



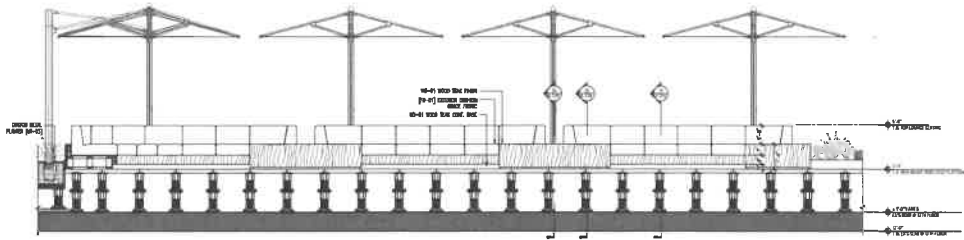
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| 20 | ISSUED FOR PERMIT | 10/20/10 |

PROJECT: 1702P DATE: 10/20/10

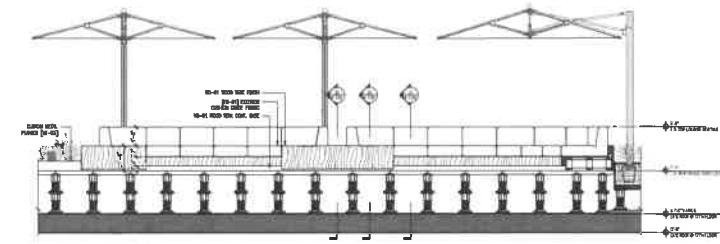
RAISED ROOF DECK DETAIL

A-542.00

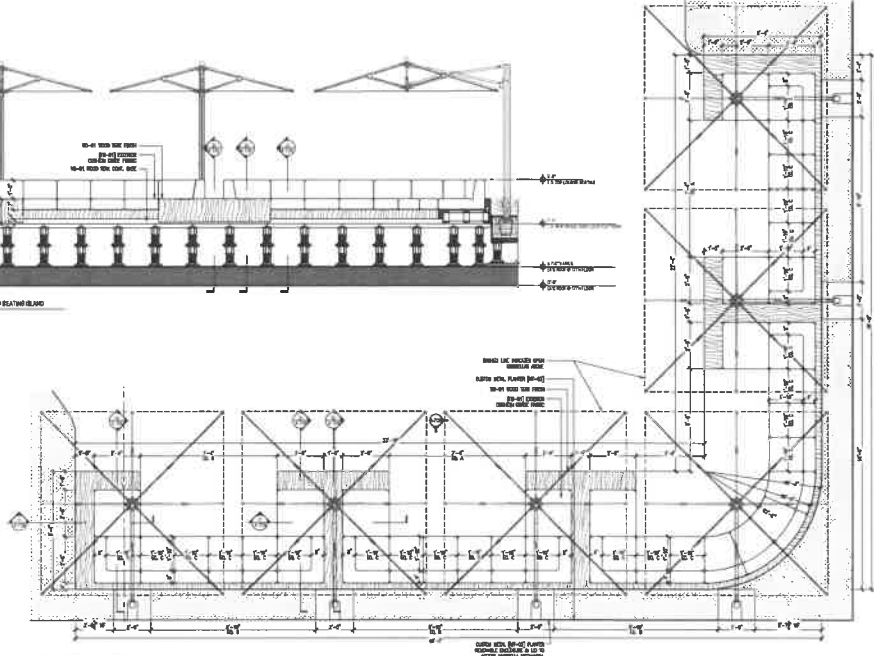
AAA 16 10/20/10



30 ELEVATION @ SEATING ISLAND
SCALE: 1/4" = 1'-0"



20 ELEVATION @ SEATING ISLAND
SCALE: 1/4" = 1'-0"



10 DETAIL PLAN @ SEATING ISLAND
SCALE: 1/4" = 1'-0"

| NO. | DESCRIPTION | DATE |
|-----|-------------------------|----------|
| 1 | ISSUED FOR PERMITS | 10/20/23 |
| 2 | ISSUED FOR CONSTRUCTION | 10/20/23 |
| 3 | ISSUED FOR CONSTRUCTION | 10/20/23 |
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| 10 | ISSUED FOR CONSTRUCTION |

PROJECT: 11000
SCALE: AS NOTED

ROOF DECK LOUNGE SEATING

A-705.00

DATE: 10/20/23
PAGE: 03 OF 03

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

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

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**

Jeanine Kiely, Chair
Susan Kent, First Vice Chair
Valerie De La Rosa, Second Vice Chair
Bob Gormley, District Manager



Antony Wong, Treasurer
Eugene Yoo, Secretary
Ritu Chattree, Assistant Secretary

Community Board No. 2, Manhattan

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Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

COMMUNITY BOARD 2 APPLICATION FOR A STATE LIQUOR AUTHORITY LICENSE ADDENDUM FOR OUTDOOR SEATING

For a Liquor License Application that includes any outdoor areas, please complete the following:

- Submit a diagram of outdoor seating indicating length and width of area(s) and location of all tables and chairs. Include all obstructions (trees, fire hydrants, proximity to bus stops, bike racks, signs, etc.).
- Submit photos of the premises where the sidewalk café and/or roadbed will be located. Required photos show one frontal, one left and one right side view of proposed sidewalk café and/or roadbed.
 - Photos must show complete sidewalk and/or roadway area where sidewalk café and/or roadbed will be including views to curb and neighboring properties.
 - For rear yard, show photos of yard and surrounding area, including upper view of adjacent buildings.

Name of Applicant: Hudson Square Services LLC & Apogee Events, Inc.

Address of Premises: 75 Varick Street. 18th Floor, New York, NY 10013

Sidewalk café will have no more than (If premises is located on a corner please indicate for both streets):

_____ tables and _____ seats on _____ Street
_____ tables and _____ seats on _____ Street

Hours of sidewalk café: _____ to _____ .

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): _____

Roadbed will have no more than (If premises is located on a corner please indicate for both streets):

_____ tables and _____ seats on _____ Street
_____ tables and _____ seats on _____ Street

Hours of roadbed: _____ to _____ .

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): _____

Terrace

~~Rear yard~~ will have no more than 15 tables and 110 seats

Hours of rear yard: 8am to 12am Mon-Thurs; 8am - 1am Friday; 10am - 1am Saturday; 10am - 12am Sunday

Does seating extend beyond the business frontage? No Yes

Will outdoor dining structures on the sidewalk be enclosed on three (3) or more sides? No Yes **N/A**

Will outdoor dining structures on the roadbed be enclosed on three (3) or more sides? No Yes **N/A**

Is there any outdoor music, speakers or TVs? No Yes, please describe: Speakers on terrace

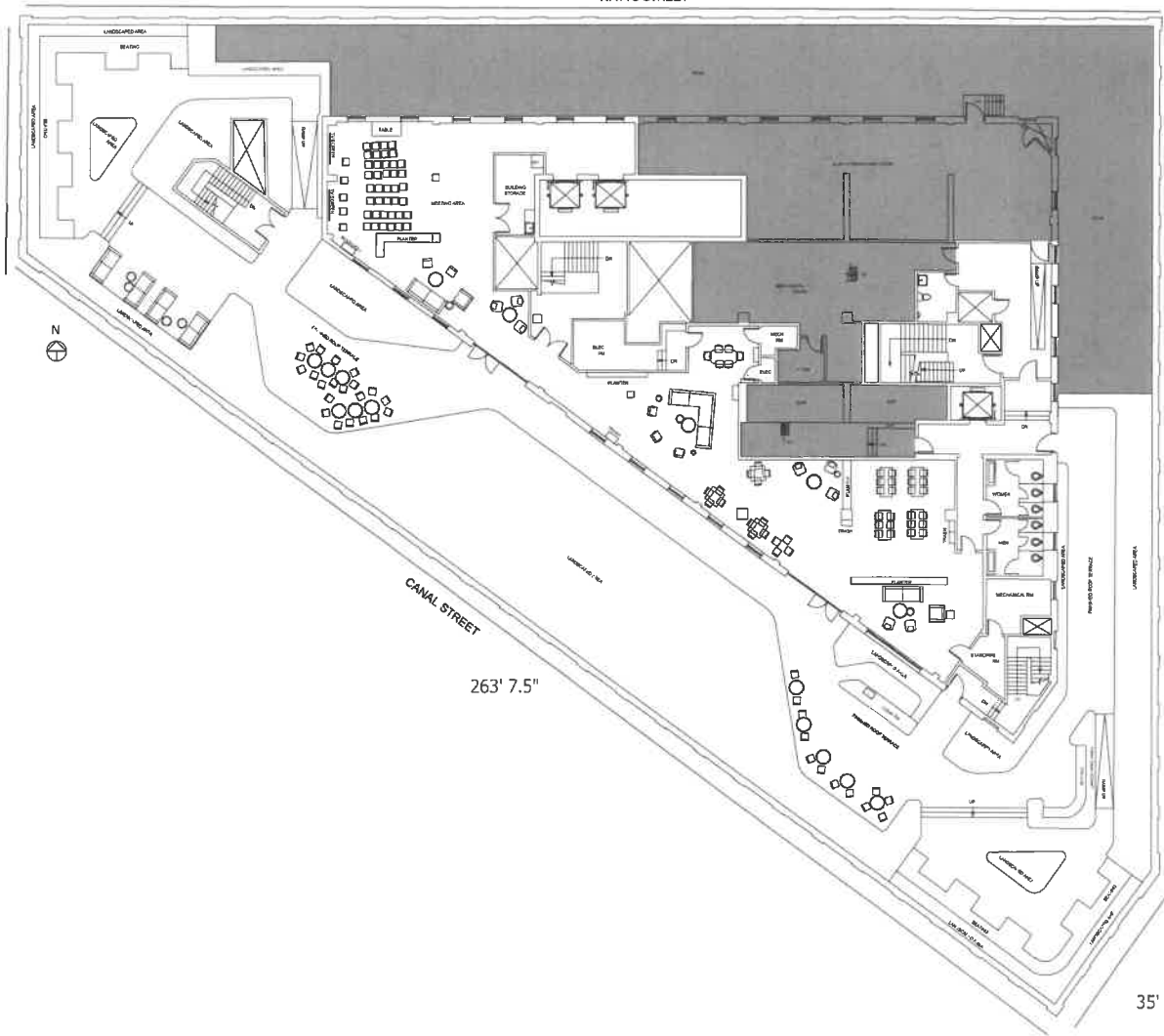
Will heating elements be used? No Yes, please describe: _____

75 Varick Street - Roof

WATTS STREET

234' 8.5"

49' 3"



CANAL STREET

263' 7.5"

VARICK STREET

174' 10.5"

35' 8"









