

APPLICANT INFORMATION:

Name of applicant(s):

130 BOWERY OPCO TENANT LLC

Trade name (DBA):

PENDING

Premises address:

130 BOWERY, NEW YORK, NY 10013

Cross Streets and other addresses used for building/premise:

GRAND ST AND BROOME ST

CONTACT INFORMATION:

Principal(s) Name(s):

SAGA HOSPITALITY GROUP LLC & MAXIMILIAN P. QUATTRONE

Office or Home Address: 130 BOWERY

City, State, Zip: NEW YORK, NY 10013

Telephone #:



email :



Landlord Name / Contact:

ENTITY TO BE FORMED BY DAN HAIMOVIC

Landlord's Telephone and Fax:

NAMES OF ALL PRINCIPAL(s):

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

SAGA HOSPITALITY GROUP LLC

SEE ATTACHED.

MAXIMILIAN P. QUATTRONE

SEE ATTACHED.

N/A

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

130 BOWERY WILL BE A FOOD AND BEVERAGE FOCUSED CATERING ESTABLISHMENT THAT WILL HOST PRIVATE EVENTS IN ITS BALLROOM AND 2ND FLOOR PRIVATE EVENT ROOMS.

HELBRAUN || LEVEY

APPLICANT HISTORY

- EBNB 70 PINE OWNER RESTAURANT LLC, D/B/A CROWN SHY, 70 PINE ST
NEW YORK, NY 10005, SN 1314657
- EBNB 70 PINE OWNER RESTAURANT LLC, D/B/A SAGA, 70 PINE ST, NEW
YORK, NY 10005, SN 1314649

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.)

THIS APPLICANT IS REQUESTING THE SAME HOURS AND METHOD OF OPERATION AS THE CURRENT LICENSEE AT THE PREMISES, MM 130 BOWERY REST CORP., SN 1121708. THERE WILL BE NO PHYSICAL CHANGES TO THE ESTABLISHMENT.

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

N/A

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: _____
MM 130 BOWERY REST CORP., SN 1121708, EXP 9/30/2024

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: _____

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

Number of floor: 2 Year Built : 1894

Describe neighboring buildings:

MIXED-USE (RES/COM)

Zoning Designation: C6-26, C6-1G

Zoning Overlay or Special Designation (applicable) LI

Block and Lot Number: 470 / 61

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 : NO CHANGES WILL BE MADE

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 N/A

What is the proposed Occupancy? 810

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? 810

If yes, what is the use group for the premises? 9A

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: THE SIGNAGE WILL BE UPDATED TO REFLECT THE NEW BUSINESS.

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 35,000 SQ. FT.

If more than one floor, please specify square footage by floors: CELLAR: 15,000 SQ. FT., 1ST FL: 15,000 SQ. FT., 2ND FL: 5,000 SQ. FT.

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

N/A

If more than one floor, what is the access between floors? STAIRS & ELEVATOR

How many entrances are there? 2 How many exits? 8 How many bathrooms ? 6

Is there access to other parts of the building? no yes, explain: _____

OVERALL SEATING INFORMATION:

*TABLES, SEAT AND BAR COUNT VARY BY EVENT

Total number of tables? * Total table seats? *

Total number of bars? * Total bar seats? 0

Total number of "other" seats? N/A please explain : N/A

Total OVERALL number of seats in Premises : *

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 0

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

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 LICENSE

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
9AM to 2AM 9AM to 2AM 9AM to 2AM 9AM to 2AM 9AM to 2AM 9AM to 3AM 9AM to 3AM

Will the business employ a manager? no yes, name / experience if known : MAXIMILIAN P. QUATTRONE

Will there be security personnel? no yes(if yes, what nights and how many?) FOR EACH AND EVERY EVENT; MINIMUM OF 5 GUARDS.
Do you have or plan to install French doors, accordion doors or windows that open? no yes

If yes, please describe : WINDOWS THAT CAN OPEN

Will you have TV's ? no yes (how many?) _____

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: _____
16 SPEAKERS THAT ARE SUSPENDED ON A TRUSS SYSTEM FROM THE CEILING. SOUND SYSTEM WILL BE LOCKED AND CONTROLLED BY MANAGEMENT. APPLICANTS WILL WORK WITH A SOUND ENGINEER TO INSTALL SOUNDPROOFING.

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? private parties (ON OCCASSION)

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 ropes movable barriers other outside equipment (describe) _____

N/A

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 ½ " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: (N/A)

Address: (N/A) Distance: (N/A)

Name of School / Church: (N/A)

Address: (N/A) Distance: (N/A)

Name of School / Church: (N/A)

Address: (N/A) Distance: (N/A)

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

Contact Person: MAXIMILIAN P. QUATTRONE Phone: [REDACTED]

Address: 130 BOWERY, NEW YORK, NY 10013

Email : [REDACTED]

Application submitted on behalf of the applicant by:


Signature

Print or Type Name MATTHEW COLTON

Title REPRESENTATIVE

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
Carter Booth, Co-Chair
Robert Ely, Co-Chair

MENU

IN BRIDAL SUITE – TIME TBD

Assorted Mini Bagels, Cream Cheese Chive Cream Cheese & Butter, Assorted Fresh Fruit
Coffee, Decaffeinated Coffee, Tea & Water
(Based on 10 Guests)

RECEPTION - PASSED BUTLER STYLE

HOT

Baby Lamb Chops Provençale
Mini Croque Madame with Dijon Mustard
Mini Brioche Grilled Cheese Sandwiches with Creamy Tomato Soup Shot
Vegetable Spring Rolls with Sweet Chili Sauce
Grilled Shrimp Skewer with a Dona Isabelle Chili Sauce
Chicken Satay with Thai Peanut Sauce
Wild Mushroom Pizza
Crab Cakes with Chipotle Aioli
Artichoke Gratin in Pastry
Vegetarian Stuffed Mushrooms
Cocktail Franks in a Blanket with Spicy Brown Mustard
Mini Potato Pancakes with Crème Fraiche and Apple Sauce
Shrimp and Corn Beignets
Herbed Polenta with Roasted Pepper Relish
Steamed Asian Dim Sum with Scallion Dressing (Vegetable, Chicken or Shrimp)
Crispy Risotto with Chorizo and Paprika Aioli
Braised Chicken Tacos with Tomatillo Salsa
Duck Cigar with Hoisin Sauce
Butternut Squash Soup Shots

COLD

Tuna Tartare on a Wonton Crisp with Avocado Mousse
Marinated Steak on Garlic Toast with Horseradish Cream
Smoked Salmon on Cucumber Rounds with Crème Fraiche & Salmon Roe
Pear Chips with Roquefort & Spiced Walnuts
Eggplant Caponata on Parmesan Crisps
Chive Blini with Caviar & Crème Fraiche
Endive Leaf with Chevre
Asparagus Spears Wrapped with Prosciutto di Parma
Crab Salad on a Plantain Chip
Greek Salad in a Cucumber Cup
Chilled Shrimp & Mango Salad with Chili-Lime Dressing
Salmon Tartare with Yuzu Dressing
Lamb Loin on Crostini with Romesco Sauce

SMOKED SALMON STATION

3 SALMONS - NOVA, GRAVLAX and PASTRAMI

Garniture of

Lemon, Capers, Chopped Onions, Chopped Egg

Minced Chives, Lemon Wedge
Buckwheat Blinis, Pumpernickel Toasts
Extra Virgin Olive Oil, Pepper Mill

ANTIPASTO STATION

Soppressata, Capocollo, and Prosciutto,
Grilled Italian Vegetables and Roasted Peppers,

Caprese Salad

Assorted Bruschetta, Shrimp Salad,
Baby Artichokes alla Romana, Marinated Salmon
Asparagus Vinaigrette, White Bean Salad,
Rollatini of Eggplant, Haricot Verts

ITALIAN STATION

Fried Calamari Served with Fresh Parmesan and Marinara Sauce,

Assorted Flat Bread Pizza
Spicy Meatball

Chicken Parmesan Served Sliced Baguettes

MEDITERRANEAN STATION

Hummus, Baba Ghanoush, Grilled Flatbreads, Spanakopita,
Chicken Bastilla, Orzo Salad, Gigante White Bean Salad,

Yogurt Dip, Green Lamb Stew, Olives, Lemon Potatoes

CEVICHE STATION

Varieties of Ceviche to include

Shrimp and Papaya

Salmon and Avocado

Wild Striped Bass with Grapefruit and Chili's

Plantain and Multicolored Corn Chips

TACO STATION

Carnitas Slow Roasted Pork and Chicken Braised on Traditional Mexican Spices

Traditional Guacamole, Smoky Red and Green salsas,
Ancho Chile Mayo, Pico de Gallo, Cole Slaw, Crema Fresca,

Lime and Lemon wedges

Served on a Corn Tortillas

ICED SHRIMP STATION**

Pyramid of Fresh Jumbo Shrimp (U 10's)

In Iced Silver Bowls

Cocktail Sauce, Lemon Halves in Cheesecloth

Displayed in a Custom Ice bowl by Okamoto Starting At \$650.00 Additional

SHRIMP AND LOBSTER STATION**

Shrimp as Above

And

Whole Chilled Lobster Tails and Claws

Served from a Carved Ice Tray by Okamoto Starting at \$850.00 Additional

SUSHI BAR**

Complete with Chefs and Attendants

Nigiri Sushi including Tuna, Yellow Tail, Smoked Salmon,
Eel, Shrimp, Fluke, and Spanish Mackerel

Roll Sushi including Tuna Rolls, California Rolls, Spicy Tuna,
Salmon Avocado, Eel and Cucumber, Vegetable Rolls
Regular and Low Sodium Soy, Cured Ginger, and Grated Wasabi

CAVIAR STATION**

Domestic Caviars to include

Paddlefish, Hackleback and American Oscietra
Served with Blinis, Toast Points,
Minced Onions and Chives, Chopped Egg,
Crème Fraîche, Capers and Half Lemons
(Caviar Charged by the Pound Ordered at Current Market Price)
Displayed in a Custom Ice Sculpture by Okamoto with Frozen Vodka

Starting at \$900.00 Additional

RAW BAR**

Little Neck, Top Neck and
Cotuit, Malapeque, Belon and Olympia Oysters
(Based upon availability)
Cocktail Sauce, Oysterettes, Freshly Grated Horseradish
Lemon Halves in
Sauce Mignonette

Served from a Carved Iced Oyster Bar by Okamoto Starting at \$600.00 Additional

ROAST RACK OF LAMB**

Warm Jeweled Couscous
Natural Jus & Mint Chutney

(Demotes Additional Charge **)

DINNER MENU

Rustic Sourdough Roll

Basket of Assorted Dinner Rolls placed on each table

Herbed Butters

FIRST COURSE

(Please select one)

Salad of Italian Arugula

Shaved Parmigiano Reggiano and Chianti Vinaigrette

Grilled Artichoke, Wild Arugula, Frisee and Trumpet Royal Mushroom Salad
Pecorino and Aged Balsamic

Grilled Peppered Shrimp Salad with Baby Lettuces

Citrus Grilled Shrimp
with Sweet Corn Salsa & Chipotle Pepper

Grilled Vegetable Purse
with Pesto and Goat Cheese

Roasted Beet Tart
Goat Cheese and Micro Green Salad and Balsamic Reduction

Organic Chickpea Salad
with Fresh Feta Cheese

Baby Kale, Golden Raisins, Shaved Cauliflower, Toasted Pine Nuts,
& Whole Wheat Croutons, Lemon Vinaigrette

Anjou Poached Pear

Baked Goat Cheese, over Arugula, Frisee Salad, Pomegranate Seeds,
Roasted Pistachios and a drizzle of Whole Grain Mustard Seeds

Roasted Beet Salad
Marinated Goat Cheese, Spiced Walnuts & Frisee

Caprese Salad

Burrata Cheese Salad
Heirloom tomatoes, Watermelon, Fig Vincotto, Arugula

Hearts of Artichoke
A la Romana over tahini spread, Italian baby arugula, shaved Parmesan cheese

Wild Mushroom Risotto

Pumpkin Ravioli with Brown Butter, Citrus and Sage

Wild Mushroom Ravioli

Spinach and Cheese Ravioli
with Fresh Tomato and Zucchini

Lobster and Asparagus Risotto

Yellowfin Tuna Tartare

Smoked Spanish Paprika Aioli, Orange Tobiko, Dice Avocado, Microgreens
Sesame Seeds Tuile

Seared Sea Scallops and Microgreen Salad**

Poached Lobster Salad**
Avocado Mousse with Shaved Fennel & Tomato-Orange Vinaigrette

Cold Lobster Salad**
Haricots Verts and Lemon and Oil

MAIN COURSES
(Please select two)

Filet of Beef with Gorgonzola
Potato Tart, Asparagus, Shallot Marmalade, Sauce Bordelaise

Grilled Filet of Beef
Roasted Potatoes, Haricot Vert & Fresh Tomato, Salsa Verde

Tournedo of Boeuf
Black Truffle Sauce, Mélange of Seasonal Vegetables, Potatoes Gratin

Braised Short Ribs
Roasted Baby Vegetables and Russian Fingerlings

Herb Crusted Rack of Lamb**

Natural Jus with Rosemary, Provençal Vegetables and Potatoes Gratin

Roast Veal Chop**

Morels (in season), Haricot Vert and Baby Carrots, Garlic Whipped Potatoes

Organic Roasted Chicken

Slow-Roasted Tomatoes and Green Olives, Fresh Asparagus, Roasted Potatoes

Glazed Organic Chicken Breast

Peas and vanilla scented sweet potato puree

Pan Roasted Chicken Breast

Butternut Squash Puree & Red Cabbage, Wild Mushroom Ragù

Macadamia-Crusted Halibut

Swiss Chard, Oven Dried Tomatoes and King Oyster Mushrooms

Slow Cooked Salmon

Pickled Beets and Ginger-Carrot Broth Gremolata

Sautéed Spiced Salmon

Sweet Corn Puree with Roasted Corn Salad & Balsamic Reduction

Seared Dorade Filet

Baby Roast Potatoes, Asparagus, Tomato Relish, Aqua Pazza Bouillabaisse Sauce

Pan Seared Arctic Char

Cipollini Onion, Lentils Verte and Chianti Red Wine Reduction

Pan Seared Branzino

Roasted Root Vegetables & Whole Grain Mustard Sauce

Sake Glazed Wild Striped Bass

Bok Choy and a Jasmine Rice Cake

Oven Roasted Branzino

Cauliflower Puree, Golden Raisins, and Spanish Almonds

DESSERT COURSE

(Please select one)

Apple Tarte Tatin

Caramelized Apple Tart with Spiced Mascarpone Cream, Caramel Sauce, Crisp Apple Chip, Walnut* Praline

Pear Financier

Crispy Pear Almond Cake with Caramel Sauce, Creme Anglaise, Sugared Almonds & Vanilla Bean Cream

White Chocolate Cheesecake

Mango Glaze, Tropical Coulis, Mango Whipped Cream

Raspberry Frangipane

French Marzipan Tartlet, Raspberry Coulis, Crème Anglaise, Homemade Pistachio Cream

Chocolate Hazelnut Parfait

Layers of Gianduja Mousse, Hazelnut Praline & Whipped Cream in a Cosmopolitan Glass

Chocolate Lava Cake

Vanilla Whipped Cream, Raspberry Coulis, and Valrhona Chocolate Sauce

Crème Brulee

Classic Vanilla

Individual Tiramisu

Lemon Meringue Tart

Strawberry Coulis, Fresh Berries, Toasted Meringue

Traditional Berry Trifle

Layers of Cointreau scented Vanilla Biscuit, Berry Compote, Mascarpone Custard, and Almond Tuile*, served in a Cosmopolitan Glass

Caramel-Pecan Chocolate Cheesecake

Caramel Sauce, Valrhona Chocolate Sauce, Vanilla Whipped Cream

Sticky Toffee Pudding

Toffee Sauce, Candied Cranberries, Crème Anglaise, Crème Fraîche

Strawberry-Buttermilk Panna Cotta

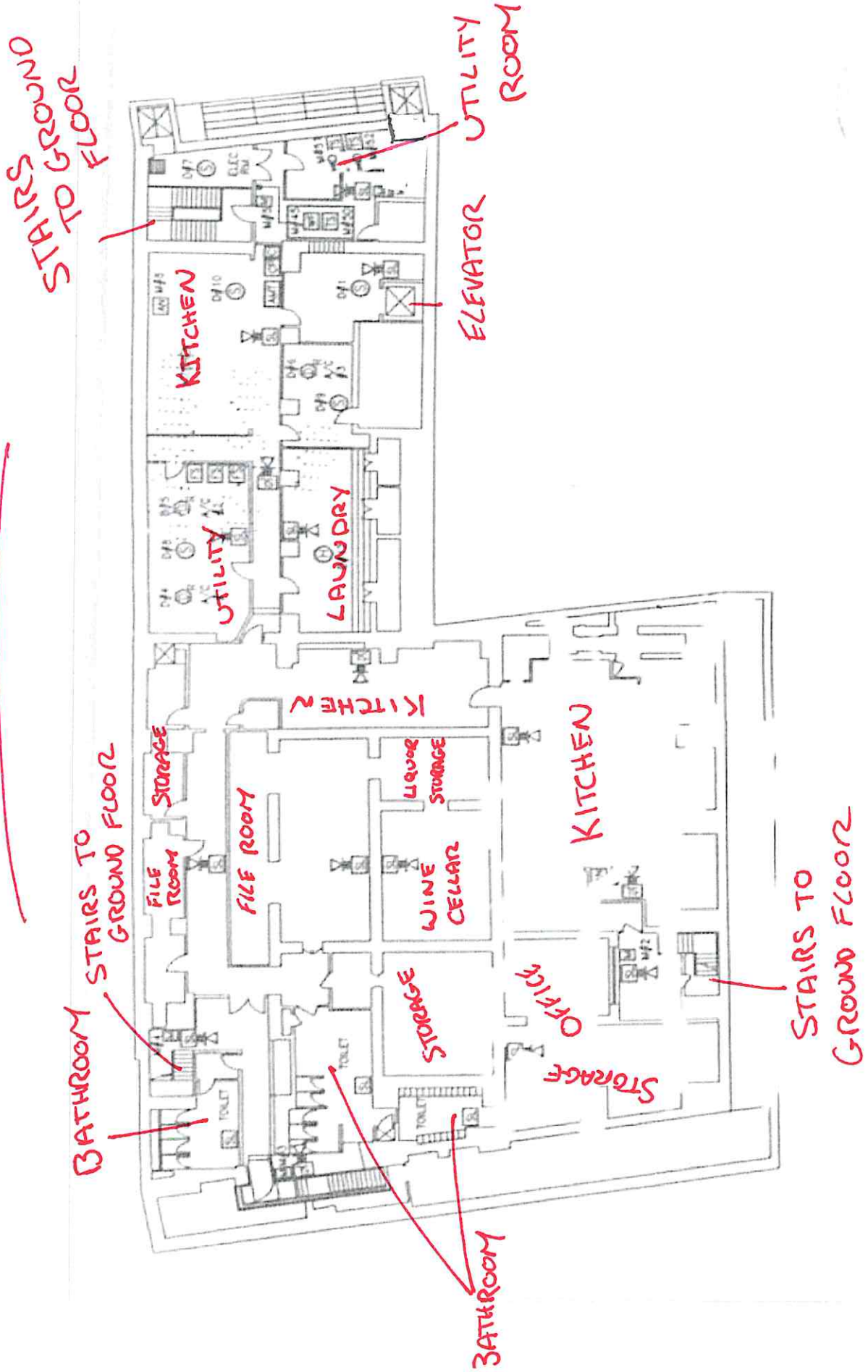
Buttermilk Panna Cotta Layered with Strawberry Coulis, Fresh Berries and Brown Sugar Tuile

Chocolate Covered Strawberries and Assorted Fresh Home Baked Cookies

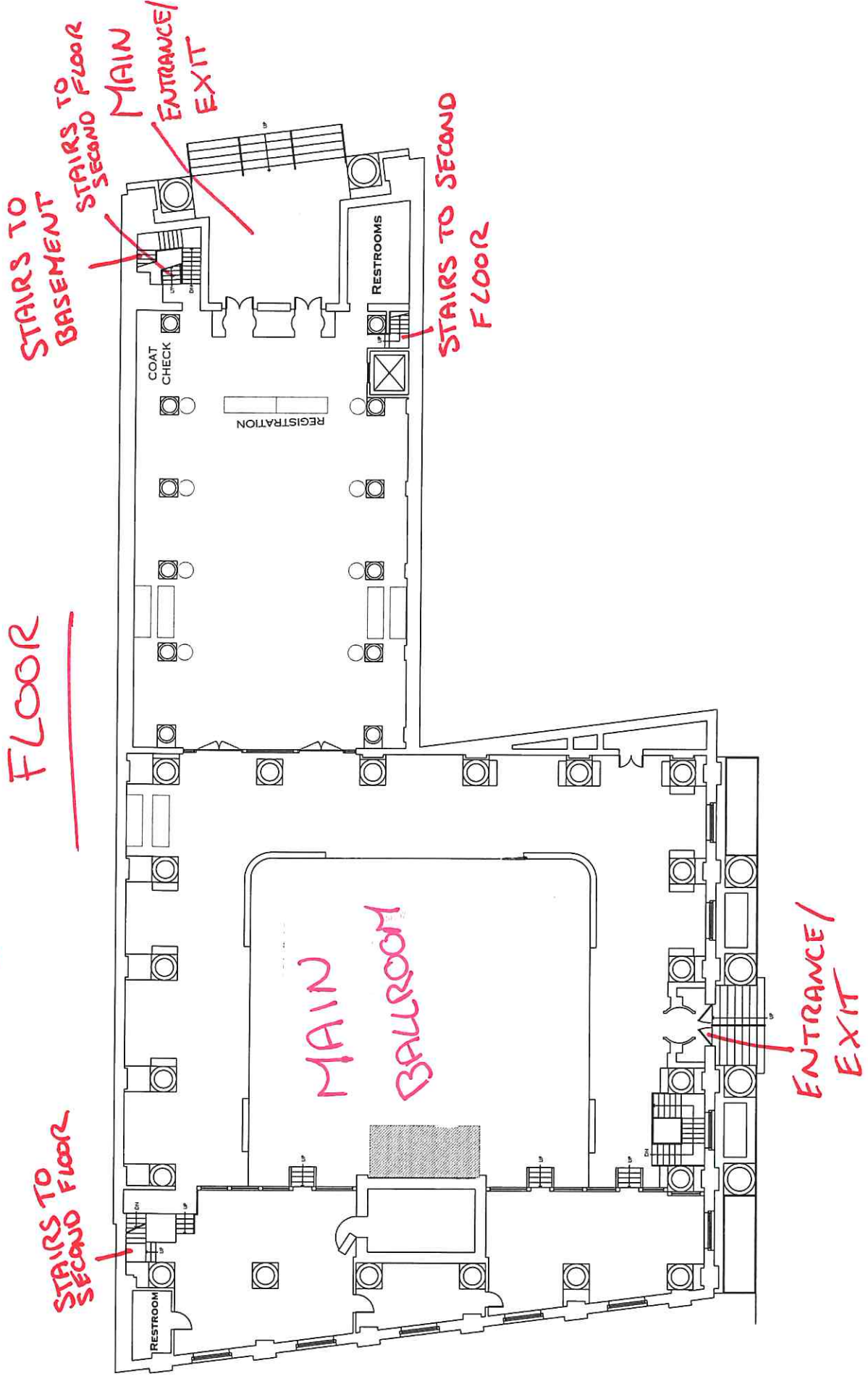
Fresh Brewed Regular and Decaffeinated Coffee and Herbal Tea

ADDITIONAL DESSERT OPTION

BASEMENT



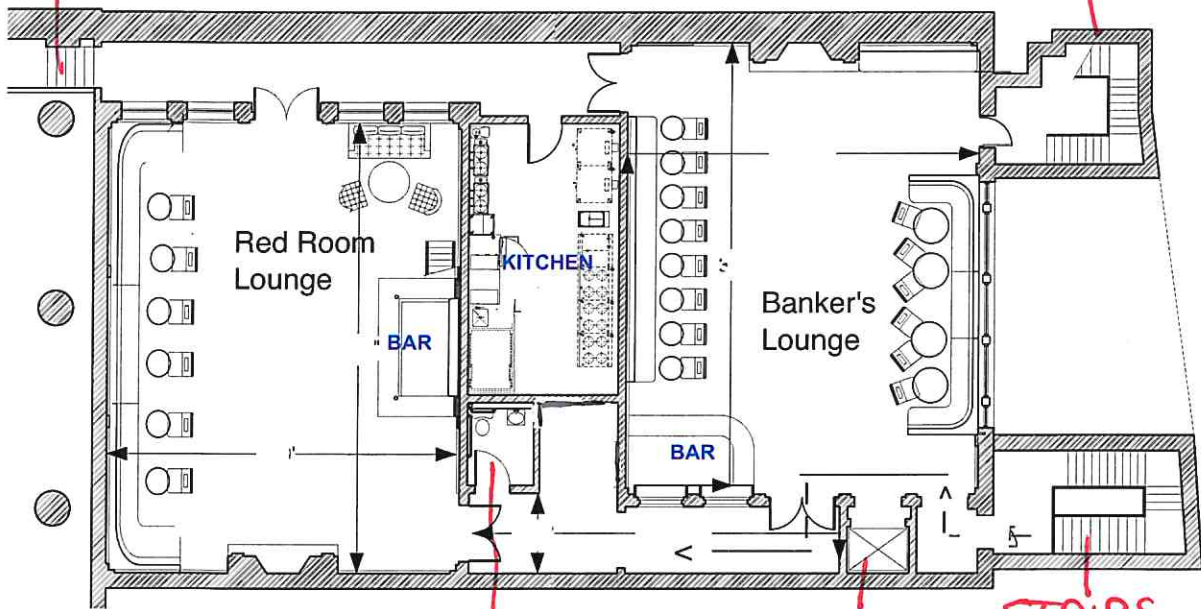
GROUND FLOOR



SECOND FLOOR

STAIRS TO GROUND FLOOR

STAIRS TO GROUND FLOOR

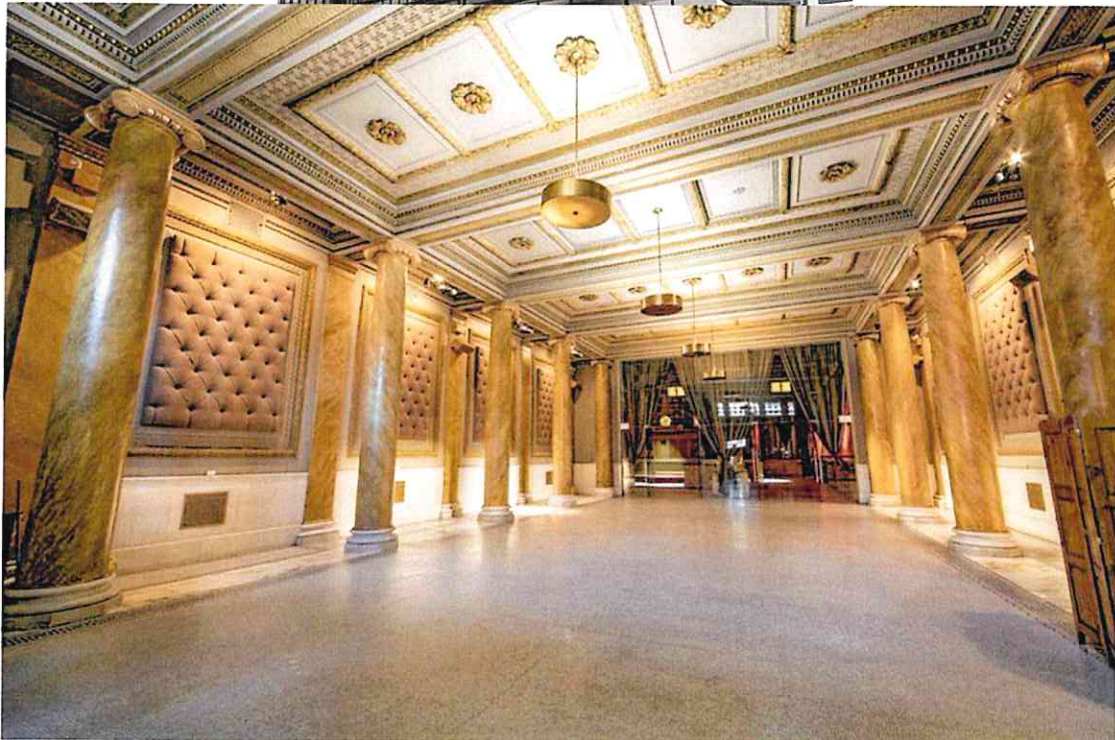


ADA BATHROOM

ELEVATOR

STAIRS TO GROUND FLOOR

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40 FULTON STREET 28TH FLOOR NEW YORK, NY 10038 T 212 219 1193 F 212 226 7554

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