

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): 216 Lafayette LLC d/b/a ELM by Atelier Collective

Trade name (DBA): ELM by Atelier Collective

Premises address: 216 Lafayette Street, New York, NY 10012

Cross Streets and other addresses used for building/premise:

Kenmare Street

CONTACT INFORMATION:

Principal(s) Name(s): Kevin Ramsawack

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED]

email : kevin@elm-nyc.com

Landlord Name / Contact:

Chanie Milworn

Landlord's Telephone and Fax: [REDACTED]

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

Kevin Ramsawack	N/A
_____	_____
_____	_____

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

ELM by Atelier Collective is a private event space that aims to create a place for connection and expression through immersive private events. Founded by a team of experts with more than 25 years of experience in the event design industry, our company is built on transparency, flexibility, free flowing imagination, and service. Our goal is to provide a premium hospitality experience to our clients and guests.

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.)

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

Retail

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: _____

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:

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: 3 Year Built : 1900

Describe neighboring buildings: Neighboring buildings include several restaurants, a retail space that doubles as a private event space, as well as residential buildings

Zoning Designation: M1-5/R7D

Zoning Overlay or Special Designation (applicable) SoHo - NoHo Mixed Use District

Block and Lot Number: 482 / 28

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 : _____

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 _____

What is the proposed Occupancy? 290

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? 290

If yes, what is the use group for the premises? _____

If yes, is proposed occupancy permitted? yes no, explain : pending UG6

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) Application in process; job number 123426970

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

(if yes, please describe: Clients have capability to brand facade by painting and attaching decor
All modifications to facade must be approved by landlord

What are the Hours of Operation?

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

Will the business employ a manager? no yes, name / experience if known : Danelle Ramsawack

Will there be security personnel? no yes(if yes, what nights and how many?) 3 fire guards during event hour
Do you have or plan to install French doors, accordion doors or windows that open? no yes

If yes, please describe : Garage door entry on first floor, open balcony on second floor

Will you have TV's ? no yes (how many?) Varies based on event layout

Type of MUSIC / ENTERTAINMENT: Live Music Live DJ Juke Box Ipod / CDs none
Varies based on event

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: Proprietary audio system designed to suppress noise outside of venue and minimize sound bounce on walls

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? 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 ropes movable barriers 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 ½ " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 7,099 sq. ft.

If more than one floor, please specify square footage by floors: Cellar: 2,521, 1st: 2,432, 2,146

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

If more than one floor, what is the access between floors? Passenger elevator, stairs

How many entrances are there? 1 How many exits? 3 How many bathrooms? 5

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

OVERALL SEATING INFORMATION:

Total number of tables? _____ Total table seats? No permanent tables or seating; temporary tables and seating based on event layout

Total number of bars? _____ Total bar seats? No permanent bars or seating; temporary bars and seating based on event layout

Total number of "other" seats? _____ please explain : _____

Total OVERALL number of seats in Premises : No permanent seating; temporary seating based on event layout

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars _____ Seats _____
No permanent bar; temporary bars based on event layout

How many service bars are being applied for on the premises? No permanent bars; temporary bars based on event layout

Any food counters? no yes, describe : _____

For Alterations and Upgrades:

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

* 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: Private event space

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: Megan Lerchenmuller Phone: [REDACTED]

Address: 216 Lafayette Street, New York, NY 10012

Email : megan@elm-nyc.com

Application submitted on behalf of the applicant by:

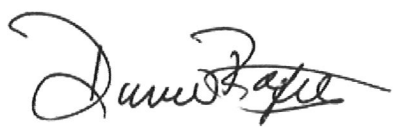


Signature

Print or Type Name Kevin Ramsawack

Title Owner

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

SPACE	NET AREA (SF)	NET FL AREA / OCCUPANT	ALLOWABLE OCC
2 ND FLOOR	1,770	16.54 / OCC	109
1 ST FLOOR	1,890	17.51 / OCC	109
CEILAR	1,450	200 SF / OCC	7
TOTAL OCCUPANCY			225

EXIT	DOOR WIDTH	ALLOWABLE CAPACITY
EXIT 1	46"	75 PERSONS MAX
EXIT 2	36"	75 PERSONS MAX
EXIT 3	36"	75 PERSONS MAX

EXIT STAIR CAPACITY	STAIR WIDTH	ALLOWABLE CAPACITY
STAIR A	44"	120 PERSONS MAX
STAIR B	44"	120 PERSONS MAX
STAIR C	44"	120 PERSONS MAX
STAIR D	44"	120 PERSONS MAX

FLOOR	PATH	LEG 1	LEG 2	LEG 3	TOTAL
2 ND FLOOR	PRIMARY	42'	17'	49' x 1.25 = 61'	121 x 127.5' OK
	SECONDARY	60'	39'		99 x 187.5' OK
1 ST FLOOR	PRIMARY PATH A	19'	49'		81 x 127.5' OK
	SECONDARY PATH B	18'	32'		48 x 187.5' OK
CEILAR	PRIMARY	18'			18 x 127.5' OK
	SECONDARY	39'			39 x 187.5' OK

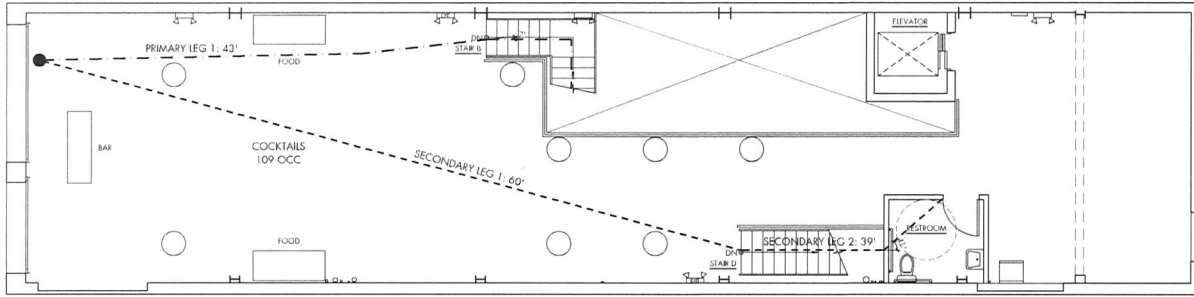
402.1) TOTAL OCCUPANCY: 225			
FEATURE	MINIMUM NO. OF FEATURES REQ'D	REQ'D FEATURES	FEATURES PROVIDED
WATER CLOSET	1 PER 75	225 / 75 = 3	3
LAVATORY	1 PER 200	225 / 200 = 1	3

TEMPORARY PLACE OF ASSEMBLY

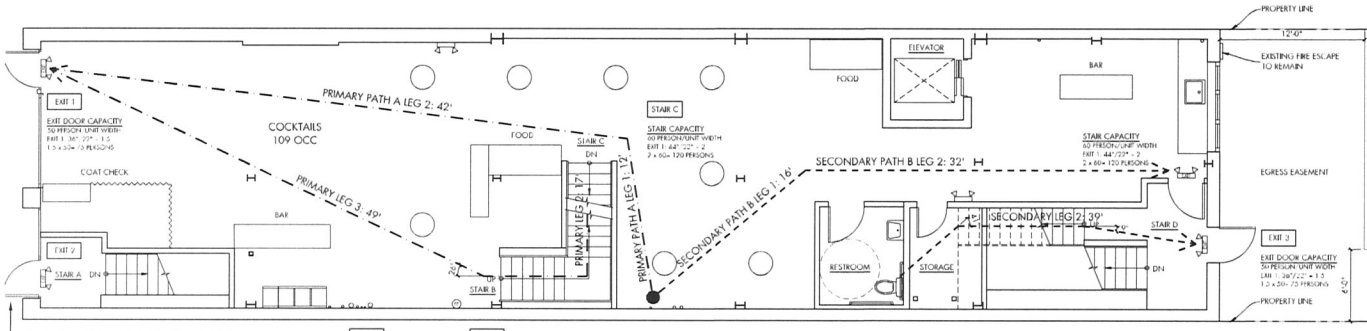
216 LAFAYETTE STREET
NEW YORK, NY 10012

GREEN JOSEY ARCHITECTURE
220 WASHINGTON ST. 10TH FL.
NEW YORK, NY 10014
TEL: 212 921 9348

GJA



2ND FLOOR PLAN
SCALE: 1/4" = 1'-0"



1ST FLOOR PLAN
SCALE: 1/4" = 1'-0"

PROPERTY LINE

EXISTING FIRE ESCAPE TO REAR

EGRESS EASEMENT

PROPERTY LINE

1ST & 2ND FLOOR
COCKTAIL PARTY

TPA-103.00

PASSED CANAPES

PASSED CANAPES

150 People; 7:00PM - 8:30PM | Please Select (6) Six:

SEA

LOBSTER "TWINKIE" | savory sponge | creme fraiche | yuzu

BLACK SESAME BLINI | yuzu cream | caviar | sansho pepper

SHRIMP & GRITS | cheddar pimento grits | rock shrimp | old bay aioli

TIRADITO SCALLOPS | tiradito cured scallop | plantain cup | finger lime | cilantro oil

THAI COCONUT SHRIMP | scallion | ginger | wonton kataifi | cashew chimichurri

POULTRY

SESAME CHICKEN | Broccoli | scallion | cantonese sesame seeds | black sesame basket

BUFFALO CHICKEN CROQUETTE | quinoa crust | whipped ranch | buffalo dust

CROQUETTE MADAME | quail egg | gruyere | black truffle

TANDOORI CHICKEN PANI PURI | tandoori glazed chicken | madras lime aioli | cilantro

CHICKEN 'N WAFFLES | black sesame | umeboshi cream | sriracha maple | furikake

MEAT

MINI SMASHBURGER | cheddar | grilled onion | truffle dijonnaise | brioche

STEAK GOUGERE | philly cheesesteak | provolone pate a choux | caramelized onions | whiz

FRANK EN CROUTE | wagyu beef | cheesy rugelach dough | spicy brown mustard

SHORT RIB WELLINGTON | wild mushroom duxelle | whipped horseradish aioli | chive

72-HOUR SHORT RIBS | poblano polenta | horseradish snow

MERGUEZ CORNDOG | Merguez Lamb Sausage | Moroccan Spiced Batter | Harissa Yogurt Dip

VEGETARIAN

BEET ARANCINI | saffron chevre | sorrel aioli

MAC N' CHEESE TRUFFLE | truffle whipped cream | mac n' cheese dust

KNISH WONTON | pastrami spice | purple cabbage puree | pickled mustard seed

TAPIOCA "TOTS" | halloumi cheese | miso pumpkin ketchup | spiced pepitas

VEGAN

IMPOSSIBLE TACO | chipotle cashew crema | jicama slaw | corn tortilla

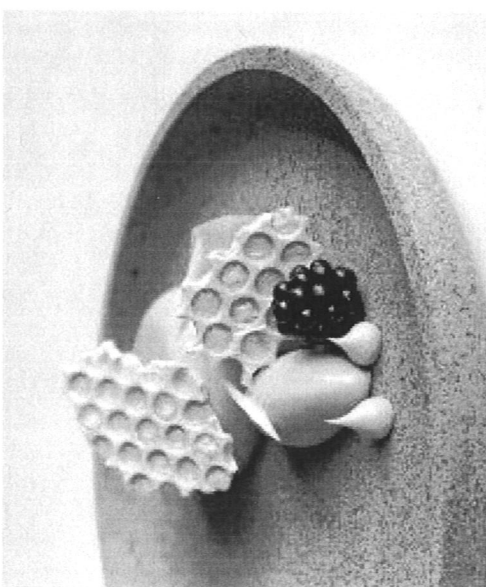
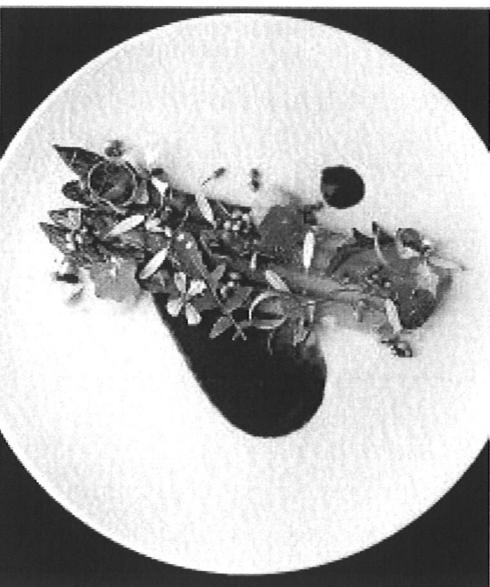
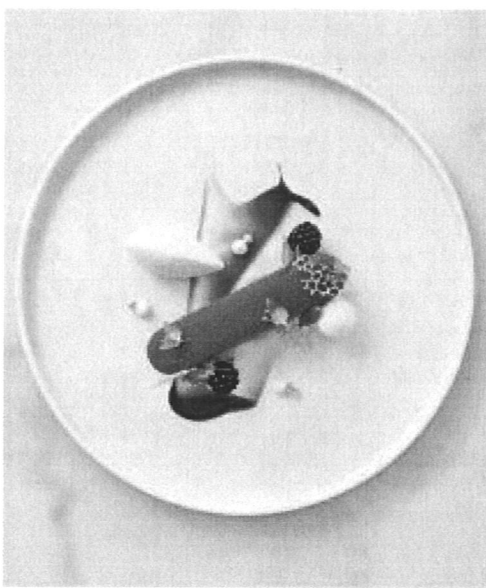
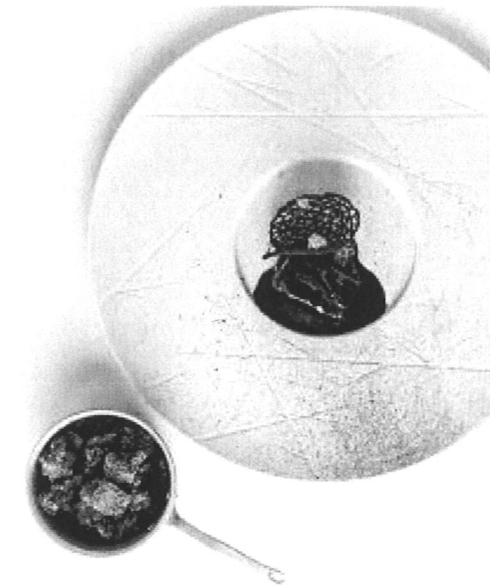
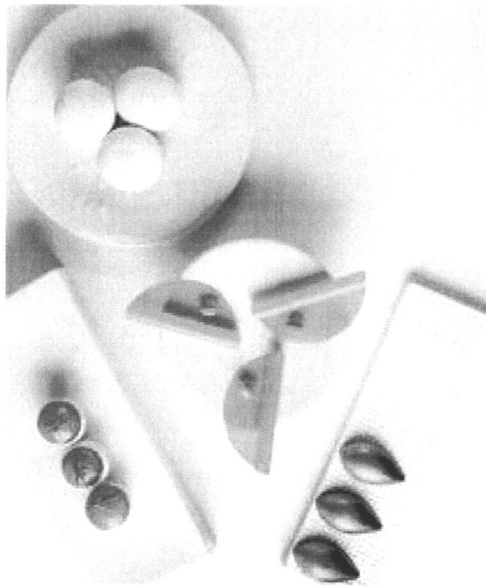
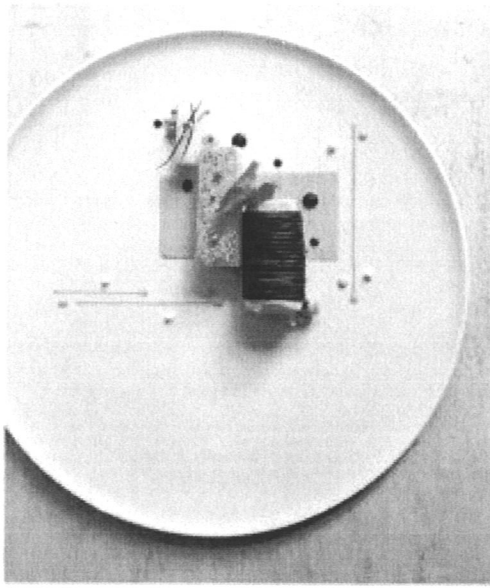
SMOKED "ROE" AIR BREAD | seaweed caviar | vegan pickled aioli | crispy air bread | fresh dill

ROMANESCO TEMPURA | romaseco | buffalo honey | ranch dust

SAFFRON AREPA | fermented tomato | balsamic caviar | basil dust



INTERACTIVE
SMALL PLATE



OPTIONAL ADD ON: PASSED SMALL PLATES

150 People; 7:15 PM-8:45 PM | Additional \$30per person | Passed Small Plates | Please Select (2):

TASTING PLATES (Choose 2)

VEGAN & VEGETARIAN

KALEIDOSCOPE CARROT SALAD | baby carrots | saffron aioli | citrus herb vinaigrette | puffed quinoa crumble | micro sorrel

MARINATED STRAWBERRY | citrus creme fraiche | herb crumble | blood orange | pea tendrils

THE CAESAR | baby gem | yuzu caesar | parmesan mousse | ninja radish | croissant crouton

GREENS | shaved asparagus | charred snap pea | smoked english pea | crisp shallot

FISH

LANGOUSTINE FRA DIAVOLO | squid ink manicotti | porcini ricotta | butternut squash | butter poached langoustine | arrabiata | lemon

SALMON CONFIT | cucumber gazpacho | meyer lemon cream | herb crisp | piquillo chili oil

HAMACHI NICOISE | deviled egg cream | haricot vert | tomato | fingerling potato | tapioca crisp

BROKEN SUSHI | spicy tuna | pickled ginger | wasabi mayo | furikake | yuzu shoyu | crispy rice

LOBSTER MAC N' CHEESE | butter poached lobster | white truffle mousse | black truffle crumble

MEAT

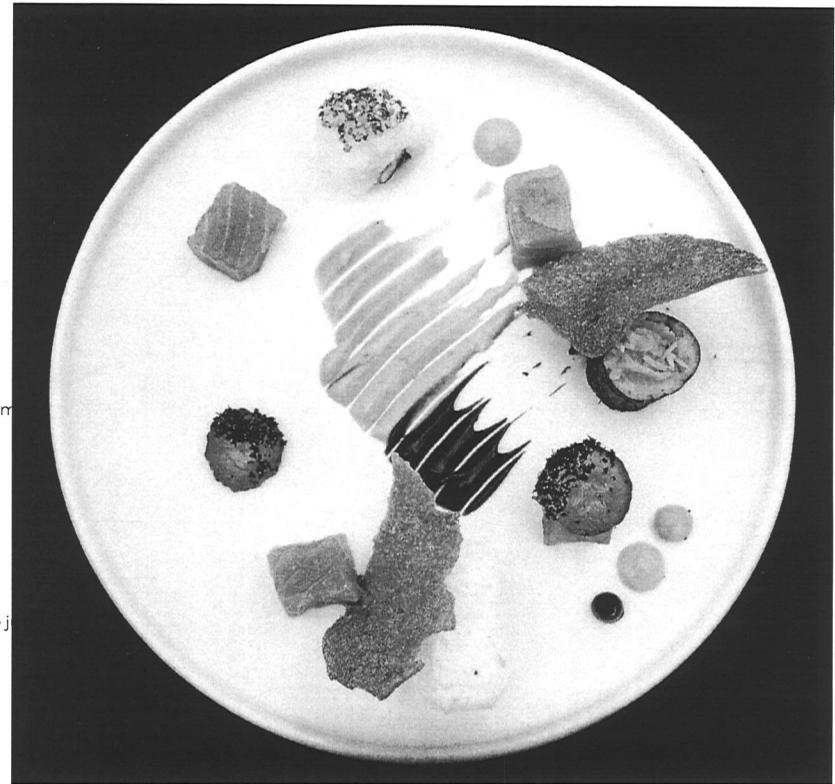
YUZU KOSHO BREAST OF CHICKEN | yuzu kosho chorizo | sweet potato puree | celery root | cranberry cornbread stuffing | thyme jus

FRIED CHICKEN & WAFFLES | liege waffle | roasted jalapeno slaw | smokey whipped ranch | hot honey

GRILLED N.Y. STRIP | molecular creamed spinach | maitake mushroom | bordelaise | frizzled potato

CORIANDER CRUSTED LAMB LOIN | moroccan couscous | vadouvan sweet potato | blueberry gastrique

PAN SEARED BREAST OF DUCK | candied kumquat | sunchoke | romanesco | ginger miso jus



SWEET TREATS

PASSED SWEETS

150 People; 8:30PM - 9:30PM | Please select (3)

KALON MILLE FEUILLE TRIO | bing cherry + dark chocolate | blackberry + passion fruit | oranges + cream

FAN FAVORITE MILLE FEUILLE TRIO | oreo | red velvet | lemon poppy

STICKY TOFFEE PUDDING | brown butter + ginger cake | english toffee | caramel sauce

LEMON CREAMSICLE TARTLETS | lemon curd | vanilla creme | toasted meringue

S'MORES CREAM PUFF | Biscoff Mousse | toasted marshmallow | dark chocolate craquelin

OREO ECLAIR | Black Cocoa Pate Choux | oreo cookie cream | oreo craquelin

STRAWBERRY CHEESECAKE CANNOLI | Mascarpone cheesecake filling | strawberry crumble

PISTACHIO CARROT CAKE | pistachio buttercream | toasted sicilian pistachio | carrot crumble

RASPBERRY LEMON CHEESECAKE | graham cracker crust | raspberry jam | lemon mousse

MOCHA LATTE CRONUT BITES | espresso dark chocolate ganache | mocha latte sugar

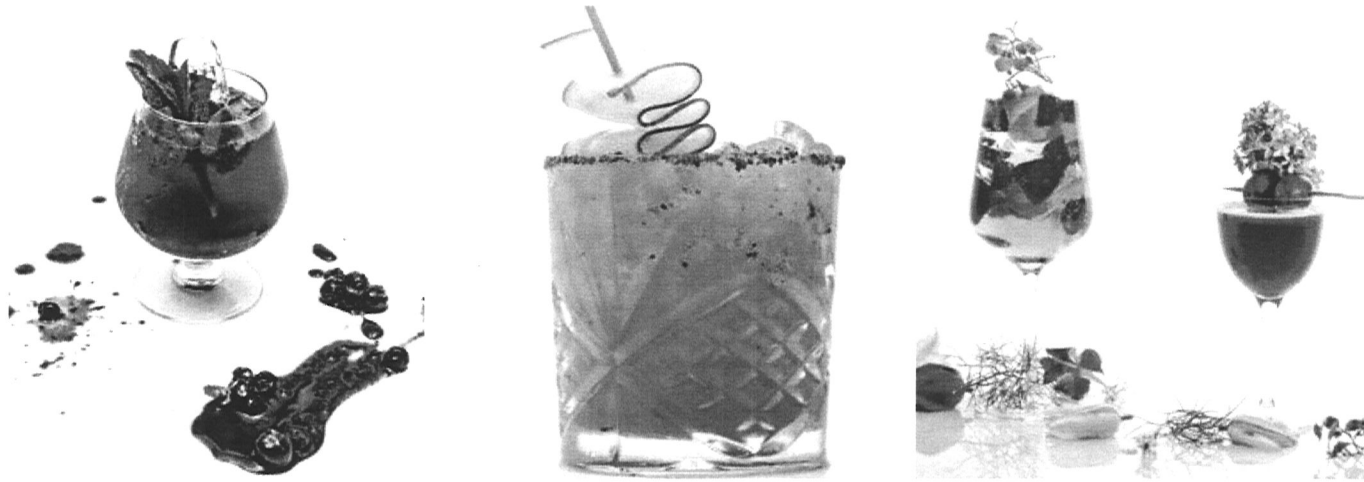
BERRY PAVLOVA | wildberry jam | coconut air

PINA COLADA TRUFFLES | kraken buttercream | white chocolate | dehydrated pineapple



BEVERAGE

BAR.



We create the aesthetic, the flavor and atmosphere to captivate your guests.

BEVERAGE SERVICE

Reception: 150 People | 7PM-10PM | Kalon to Provide All Alcoholic & Soft Beverages

SUPERIOR BEER + WINE + (2) SPECIALTY COCKTAILS + SOFT BEVERAGES

- Premium Red + White Wines
- Local + Imported Beer
- Still + Sparkling Water
- Assorted Soft Beverages
- Ice + Bar Fruit + Garnish
- All Purpose Glassware
- Bar Equipment & Bar Setup
- Bar Staff



SIGNATURE COCKTAIL

150 People | 7PM-10PM | Please Select (2) Two:



THE LAFAYETTE | vodka | grapefruit juice | sumac | fever tree club | kosher salt | grapefruit twist

BLACKBERRY GIMLET | gin | lime juice | simple syrup | muddled + fresh blackberries | orange twist

THE JOANNA | gin | ginger beer | club soda | fresh lime juice | sliced cucumber | basil + mint sprigs

MEZCAL MARGARITA | mezcal | agave | green juice | aquavit | lime juice | sea salt | edible flower

PEPINO DIABLO | tequila | lime juice | gran marnier | cucumber-jalapeno puree | cucumber wheel | salt rim

THE NEST | bourbon | cabernet sauvignon | creme de mure | bitters | muddled rosemary | orange peel

MANHATTAN | rye whiskey | sweet vermouth | angostura bitters | lemon rind

**Curated Cocktail Customization Available On Request