

Meeting Date: PENDING (MARCH 3/4 OR 3/6)

APPLICANT INFORMATION:

Name of applicant(s): FESTIVE & CO CROSBY STREET LLC

Trade name (DBA): CHAMBERS SOCIAL CLUB

Premises address: 430 BROOME STREET (AKA 39 1/2 CROSBY STREET), NEW YORK, NY 10013

Cross Streets and other addresses used for building/premise:
BROOME STREET & SPRING STREET

CONTACT INFORMATION:

Principal(s) Name(s): BRENNA GILBERT

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: EMPIRE BROOME LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>BRENNA GILBERT</u>	<u>FESTIVE & CO CROSBY STREET LLC</u>

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Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
CHAMBERS SOCIAL CLUB IS AN ALL DAY CAFE AND BOUTIQUE BAR, CURRENTLY WITH A
SELECTION OF BUBBLES AND PERFECT BITES.

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 APPLICATION IS TO UPGRADE THE APPLICANT'S CURRENT BEER AND WINE LICENSE TO FULL
LIQUOR.

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: _____

FESTIVE & CO CROSBY STREET LLC, dba CHAMBERS SOCIAL CLUB (SN#1339887)| EXP 9/30/24

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:

CHICANE- 2013-2015

L'ORANGE BLUE RESTAURANT- 2011-2012

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: 5 Year Built : 1895; ALTERED 1988

Describe neighboring buildings: RESIDENTIAL, COMMERCIAL & MIXED-USE

Zoning Designation: M1-5B

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 482 / 7503

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 : N/A

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? N/A, NO OUTDOOR CAFES

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? 103

If yes, what is the use group for the premises? USE GROUP 6

If yes, is proposed occupancy permitted? yes no, explain : N/A

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

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: N/A

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 2696 SQ. FT

If more than one floor, please specify square footage by floors: 1ST FLOOR 1477 SQ. FT & CELLAR 1219 SQ. FT

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

N/A, NO SIDEWALK OR ROADWAY CAFES

If more than one floor, what is the access between floors? INTERNAL STAIRS - DIAGRAMS ATTACHED.

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

Is there access to other parts of the building? no yes, explain: N/A

OVERALL SEATING INFORMATION:

Total number of tables? 11 Total table seats? 50

Total number of bars? 1 Total bar seats? 6

Total number of "other" seats? 0 please explain: N/A

Total OVERALL number of seats in Premises: 56

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 6

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

Any food counters? no yes, describe: N/A

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: _____

What are the Hours of Operation?

Sunday: 8AM to 12AM Monday: 8AM to 12AM Tuesday: 8AM to 12AM Wednesday: 8AM to 12AM Thursday: 8AM to 12AM Friday: 8AM to 12AM Saturday: 8AM to 12AM

Will the business employ a manager? no yes, name / experience if known LINDSEY WESTJOHN (CURRENT MANAGER)

Will there be security personnel? no yes (if yes, what nights and how many?) N/A

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

If yes, please describe : N/A

Will you have TV's ? no yes (how many?) N/A

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? N/A

Please describe your sound system and sound proofing: _____

SMALL STANDARD SPEAKERS (MUSIC WILL BE PLAYED AT AN AMBIENT BACKGROUND LEVEL ONLY)

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? private parties APPROX. 10-20 TIMES PER YEAR

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: _____ Distance: _____

Name of School / Church: N/A

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

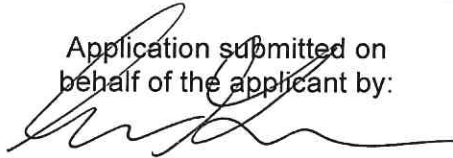
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: BRENNA GILBERT Phone: 

Address: 430 BROOME STREET (AKA 39 1/2 CROSBY ST) NEW YORK NY 10013

Email: BRENNA@FESTIVEANDCO.COM

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name ADRIANNA GOLOVATI

Title REPRESENTATIVE C/O
HELBRUN + LEVEY LLP

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

39 1/2 CROSBY STREET
NEW YORK, NY 10012

Champers

SOCIAL
CLUB

BREAKFAST. LUNCH.
DINNER. LATE NIGHT.

BAR SNACKS

POPCORN TRIO 15
spicy, parmesan herb, garlic confit

MARINATED OLIVES 9
castelvetrano, coquillo, kalamata

DEVILED EGGS 15
bet you can't eat just one,
classic with espelette and chive
add caviar 20

A VERY SEXY CRUDITE 16
with a mélange of dipping sauces

PIGS IN A BLANKET 19
party favorites, with da sauce

HOT ARCTICHOKE DIP 25
with crostini

CHAMPAGNE DILL RANCH DIP 18
with chips or crudite

TINNED SARDINES 31
with bread, butter, and a fresh herb salad

CHEESES & CHARCUTERIE
PETITE: two cheeses, two cured meats
with bread, crackers & honey 35

TO SHARE: three cheeses,
three cured meats & country pâté 55

RAW BAR & CAVIAR

OYSTERS
6 FOR 30 12 FOR 55
black pepper champagne
mignonette and lemon
add caviar 20 per 1/2 dozen

SHRIMP COCKTAIL 30
as classic as it gets,
with cocktail sauce and lemon

THE CHAMPERS TOWER 180
oysters, shrimp, lobster salad,
siberian sturgeon caviar

KELUGA 100
bold & complex,
plump golden buttery pearls,
great on it's own, aged 8 mos
excellent for new caviar eaters, aged 3 mos

OSSETRA 125
medium-firm, buttery flavor
with hint of umami,
excellent for new caviar eaters, aged 3 mos

OSSETRA SUPREME 240
special harvest, olive-hued,
bright salinity,
clean velvet finish, a superlative caviar
all 30g with crème fraîche
and potato chips

CAVIAR TASTING 200
trio of our three favorites
from Pearl St Caviar

three 12 g tins
with crème fraîche, sourdough,
and potato chips

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

SALADS

HEIRLOOM GREENS SALAD 21
KALE CAESAR SALAD 23

add jammy egg 7 | smoked salmon 9 | prosciutto 9
chicken salad 11 | duck confit 11

CHAMPERS NICOISE SALAD 31

haricots verts, fingerling potatoes, tuna conserva, olives and a jammy egg

DUCK CONFIT SALAD 35

roasted duck confit with greens, radishes in a champagne vinaigrette

LOBSTER & AVOCADO SALAD 33

cold lobster salad served in half of an avocado with heirloom greens

CHAMPAGNE

for the

PEOPLE!



SANDWICHES

ROASTED TOMATO & BRIE 25
served warm with olives on baguette

GRILLED CHEESE 25
signature three cheese blend on sourdough, with pommery mayonnaise

TOASTS

WARM ROASTED MUSHROOM 25
oyster & maitake mushrooms, confited garlic, lemon ricotta on sourdough toast

PROSCIUTTO & BRIE 25
mediterranean summer on toast - figs, prosciutto, warm brie

FIG & RICOTTA 25
fresh figs, lemon pepper ricotta on sourdough toast

LOBSTER SALAD & CUCUMBERS 31
cold lobster salad, fresh herbs on sourdough toast

TOAST BOARD 70

select three toasts
served to share
for lobster add \$5

ENTRÉES

PROVENÇAL RATATOUILLE 31
show-stopper comfort food - roasted eggplant, zucchini, tomatoes with toast

MUSHROOM RISOTTO 35

oyster & maitake mushrooms

DUCK CONFIT 39

heirloom confit duck, haricots verts, mashed potatoes

GARLIC ROASTED SHRIMP 37

roasted kale, confit garlic, olive oil with a side of sourdough toast

RUSTIC CHICKEN & LEEK POT PIE 37

aromatics, roasted vegetables, bechamel, baked en crouete

SIDES

HARICOTS VERTS 5 | MASHED POTATOES 11 | ROASTED KALE 9 |
SIDE SALAD 9 | BAKED POTATO 15

POTATO LEEK SOUP 16
CAVIAR BAKED POTATO 60
served as God and Martha Stewart intended



39 1/2 CROSBY STREET
NEW YORK, NY 10012

Champers

SOCIAL
CLUB

CHAMPAGNE FOR
THE PEOPLE!

SNACKS

MARINATED OLIVES 9

DEVILED EGGS 15

add caviar 20

POPCORN TRIO 15

spicy, parmesan herb, comit garlic

CHAMPAGNE DILL RANCH DIP 18

with chips or artisanal crudité

TINNED SARDINES 31

with bread, butter, and a fresh herb salad

CHEESES & CHARCUTERIE

PETITE: two cheeses, two cured meats with bread, crackers & honey 35

TO SHARE: three cheeses, three cured meats & country pâté 55

BREAKFAST

WARM BUTTER CROISSANT 5

nutella 3 | jam & butter 3 | honey butter 3.5 | berries & whipped cream 5

YOGURT & GRANOLA 13

greek yogurt, honey, seasonal fruit, house granola

SEASONAL QUICHE 21

with heirloom greens

BAKED EGG 21

on cocotte with leta, kale and a side of sourdough toast

BREAD PUDDING FRENCH TOAST 21

with maple syrup, mixed berries, and whipped cream

CROISSANT BREAKFAST SANDWICHES

CLASSIC: scrambled egg, crème fraiche, chives 21

HAM & CHEESE: prosciutto, scrambled egg, signature three cheese blend 25

SALMON: salmon, scrambled egg, crème fraiche, chives on a croissant 28

CAVIAR: scrambled egg, crème fraiche, topped with siberian caviar 45

RAW BAR & CAVIAR

OYSTERS

6 FOR 30 12 FOR 55

black pepper champagne mignonette and lemon

add caviar 20 per 12 dozen

SHRIMP COCKTAIL 30

as classic as it gets, with cocktail sauce and lemon

THE CHAMPERS TOWER 180

oysters, shrimp, lobster salad, siberian sturgeon caviar

CAVIAR

KELUGA 100

bold & complex, plump golden huttery pearls,

great on it's own, aged 8 mos.

OSSETRA 125

medium-firm, buttery flavor with hint of umami,

excellent for new caviar eaters, aged 3 mos.

OSSETRA SUPREME 240

special harvest, olive-bued with bright salinity,

clean velvet finish, a superlative caviar

30g tins with crème fraiche and potato chips

CAVIAR FLIGHT 200

trio of our three favorites from Pearl St Caviar

three 12g tins with crème fraiche,

sourdough, and potato chips.

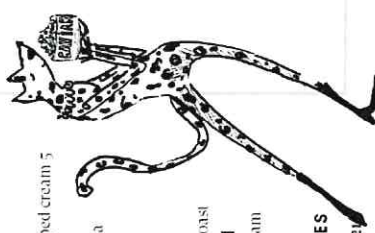
SIDES

BREAD & BUTTER 5 | AVOCADO 5 | JAMMY EGGS 5

ROASTED POTATOES 6 | SIDE SALAD 9

substitute gluten free bread 5

containing raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



SALADS

HEIRLOOM GREENS SALAD 21

KALE CAESAR SALAD 23

add jammy egg 5, smoked salmon 9, prosciutto 9
chicken salad 11, duck confit 11

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haricots verts, fingerling potatoes, tuna conserva, olives and a jammy egg

DUCK CONFIT SALAD 35

roasted duck confit with greens, radishes in a champagne vinaigrette

LOBSTER & AVOCADO SALAD 33

cold lobster salad served in half of an avocado with heirloom greens

MUSHROOM & HERB RICE BOWL 31

roasted mantake & oyster mushrooms, radishes, cucumber, leta, jammy egg

SANDWICHES

TUNA NICOISE 23

CROSBY CHICKEN SALAD 23

SMOKED SALMON & CREAM CHEESE 25

COUNTRY PÂTE 27

ROASTED TOMATO & BRIE 25

GRILLED CHEESE 25

POTATO LEEK SOUP 16

TOASTS

RUSTIC AVOCADO 25

add jammy egg 5, add smoked salmon 9, prosciutto 9

WARM ROASTED MUSHROOM 25

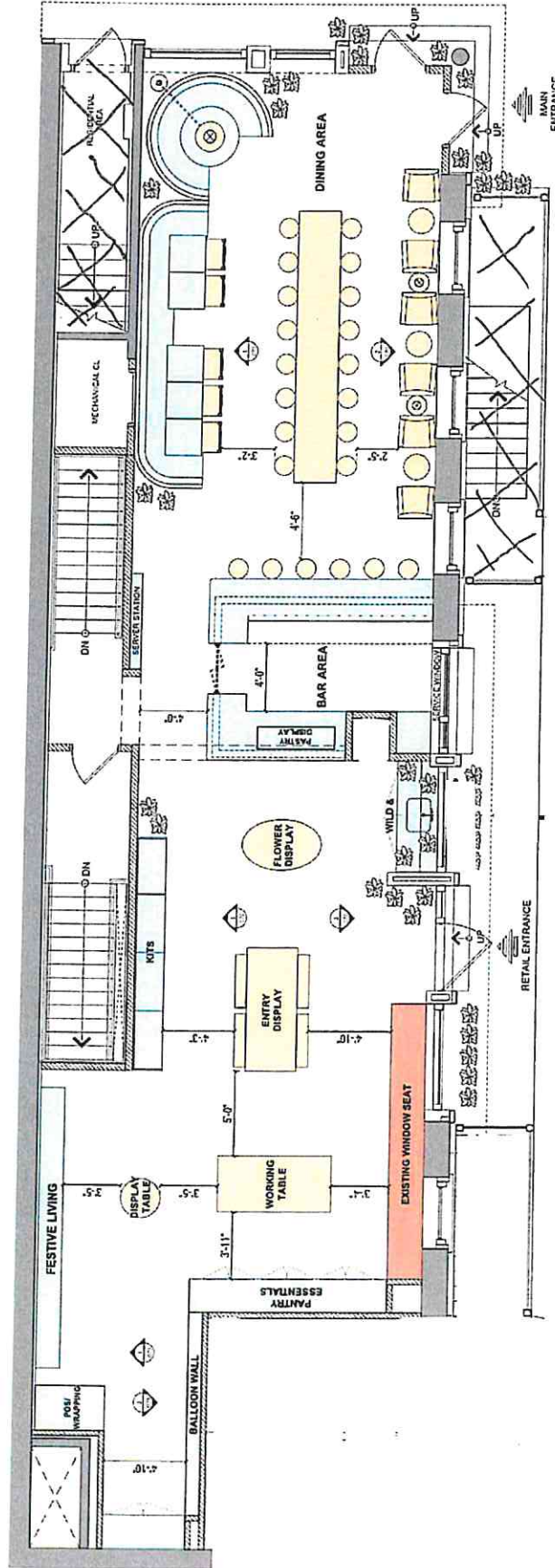
PROSCIUTTO & BRIE 25

FIG & RICOTTA 25

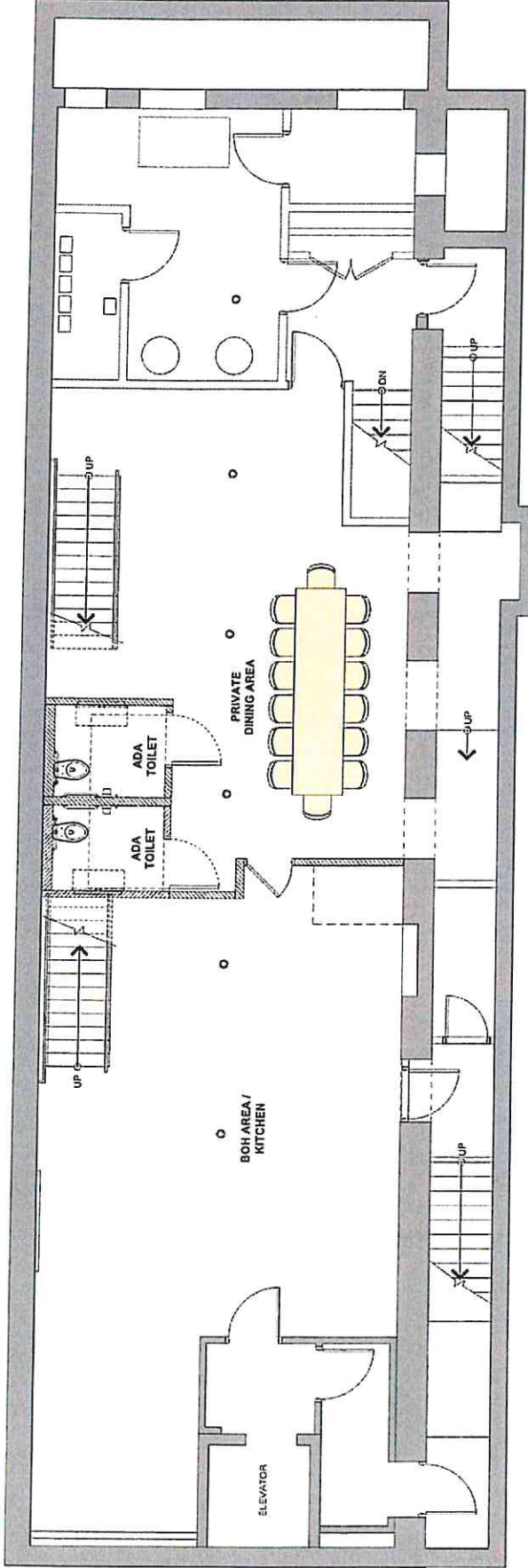
LOBSTER SALAD & CUCUMBERS 31

TOAST BOARD 70

select three toasts, served to share
for lobster add \$5



GROUND FLOOR



**CELLAR FLOOR
PROPOSED GENERAL ARRANGEMENT**

COLOR CODE LEGEND:

■	EXISTING
■	FOUND ITEMS
■	MILLWORK

