

Meeting Date: July 2025
APPLICANT INFORMATION:

Name of applicant(s): Home Cooking New York LLC

Trade name (DBA): Home Cooking New York

Premises address: 158 Grand Street #206-207, NY NY 10013

Cross Streets and other addresses used for building/premise:
Centre + Lafayette

CONTACT INFORMATION:

Principal(s) Name(s): Jennifer Clair

Office or Home Address: _____

City, State, Zip: _____

Telephone #: _____

Landlord Name / Contact: 158 Grand Realty LLC

Landlord's Telephone and Fax: _____

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

Jennifer Clair

None

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

We are a small recreational cooking school offering public + private cooking classes.

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: Catering Establishment Wine (WIC 354)

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:

Home Cooking New York LLC; 2014-present

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: 2 Year Built: 1910

Describe neighboring buildings: Mixed Use (Comm/Res)

Zoning Designation: M1-5 / R37X

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 472 / 25

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 (Landmark district)

(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? 40

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? 70

If yes, what is the use group for the premises? Assembly / Business Office

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 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 facade 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? 1600 sq ft.

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?

n/a

If more than one floor, what is the access between floors? n/a

How many entrances are there? 2 How many exits? 0 How many bathrooms? 2

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

OVERALL SEATING INFORMATION:

Total number of tables? 3 Total table seats? 40

Total number of bars? 0 Total bar seats? 0

Total number of "other" seats? 16 please explain: work tables with counter stools

Total OVERALL number of seats in Premises: 56

BARs:

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

cooking
space + catering

What are the Hours of Operation?

Sunday: _____ Monday: _____ Tuesday: _____ Wednesday: _____ Thursday: _____ Friday: _____ Saturday: _____
10a to 10p 10a to 10p 10a to 10p 10a to 10p 10a to 10p 10a to 10p 10a to 10p

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

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

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

If yes, please describe : _____

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? _____

Please describe your sound system and sound proofing: _____

iPod speaker

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) *N/A*

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: _____

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: Jennifer Clair Phone: _____

Address: _____

Email: _____

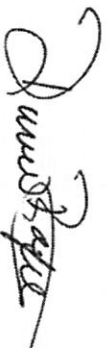
Application submitted on
behalf of the applicant by:

 _____
Signature

Print or Type Name Jennifer Clair

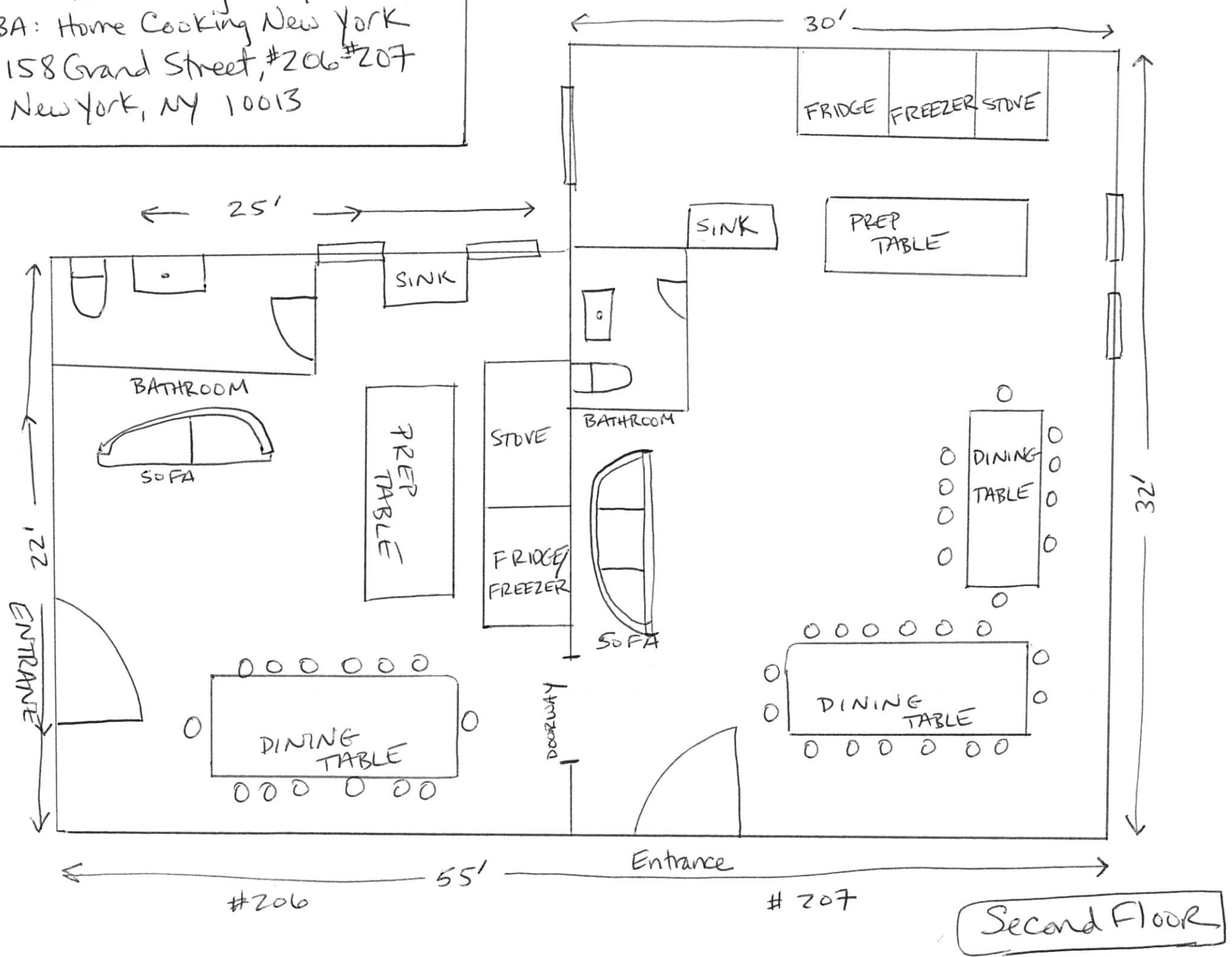
Title Managing Member

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.



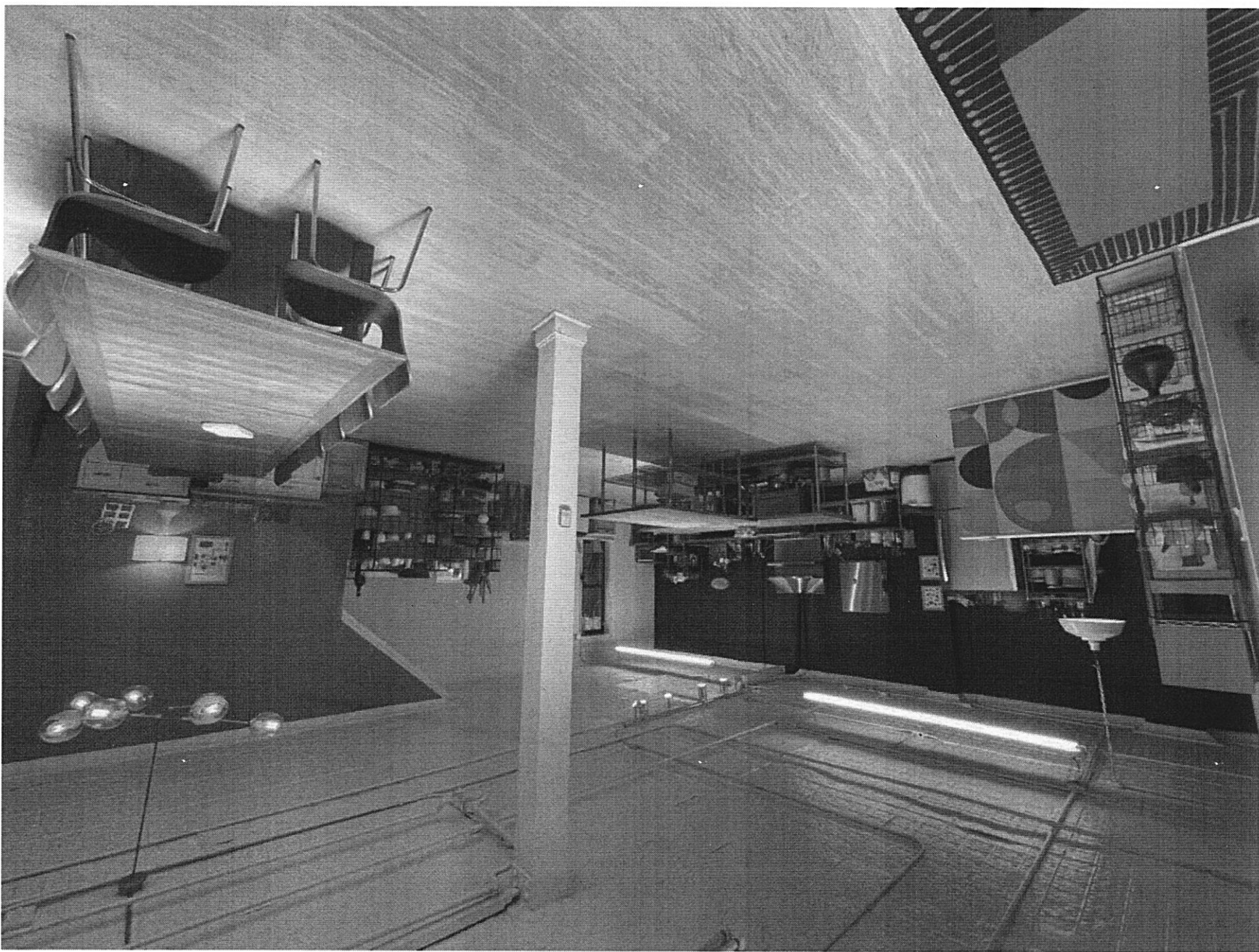
Community Board 2,
Manhattan SLA Licensing
Committee Donna Raftery, Chair

Name: Home Cooking New York LLC
DBA: Home Cooking New York
158 Grand Street, #206 #207
New York, NY 10013



158 Grand Street #206, NY, NY 10013 (Interior)





158 (Grand Street #207, NY, NY 10013 (interior))



158 Grand Street, exterior
M/NY 10013

Menu Options for Private Events

Choose a Menu for Your Event. \$155/pp + 15% gratuity.

We can accommodate all of your guest's dietary restrictions, as long as you alert us ahead of time.

Northern Italian

- Crostini with Fresh Ricotta, Herb-Roasted Tomatoes, and Basil
- Roasted Lemon-Rosemary Chicken
- Seasonal Salad
- Fresh Ricotta Gnocchi with Sage Browned Butter
- Citrus-Olive Oil Cakes

Fresh Pasta Party

- Crostini with Fresh Ricotta, Herb-Roasted Tomatoes + Basil
- Homemade Pappardelle with Classic Meat Sauce (vegetarian option available)
- Seasonal Salad
- Citrus-Olive Oil Cakes

Persian Dinner

- Herb Kuku with Barberries (savory egg dish with herbs, herbs, and more herbs)
- Persian Rice with Golden Tahdig (a crispy crust)
- Chicken Fessenjan with Pomegranate and Walnuts
- Salade-e Shirazi (chopped salad)
- Clementine and Date Platter

Spanish Paella + Assorted Tapas

- Paella of Choice (vegetable, seafood, and/or chorizo)
- Roasted Potatoes with Romesco Sauce
- Garlicky Shrimp with Spanish Tomato Bread (Pan Con Tomato)
- Crisp Salad with Oranges and Smoked Paprika Vinaigrette

Indian Dinner

- Chicken Korma with Golden Onions
- Spiced Cabbage Poriyal
- Lentil Dal with Spiced Butter
- Cilantro + Mint Chutney
- Steamed Basmati Rice with Whole Spices

Middle Eastern Meze Party

- Spinach-Feta Phyllo Triangles
- Spiced Chicken Shawarma (Veg option: Grilled Halloumi)
- Whipped Hummus with Za'atar Oil
- Giant Chopped Salad with Sumac – Citrus Dressing
- Golden Rice Pilaf

Mexican Taco Party

- Guacamole Competition (teams compete to create the tastiest guac)
- Homemade Corn Tortillas
- 2 Fillings: Zucchini-Mushroom-Roasted Poblano + Green Chile Chicken
- Smoky Black Beans