

HELBRAUN LEVEY

Lafayette One26 LLC
419 LAFAYETTE STREET FLOOR 7
NEW YORK NY 10003

MANHATTAN COMMUNITY BOARD 2

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COMMUNITY BOARD NO. 2, MANHATTAN

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COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire, including the date, and return to the Community Board 2 office by email to arrive **no later than the month's due date** which can be found on CB2 Manhattan's website (<https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/>). When meetings return to in person, please also provide an additional 5 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 scheduled 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 (including Beer and Wine) within 500 ft. of this location.
2. If the license being applied for is subject to the 500 ft. rule, please provide a copy of the public interest statement that will be submitted to the SLA.
3. Floor plans of the premise, clearly indicating the location of all entrances and exits, windows, bars, tables and chairs, patron and employee bathroom(s) and kitchen layout to be licensed. Please include seat and table counts on the plans for each area. **If outdoor seating of any kind is included in the application please download and complete CB2 SLA's Addendum for Outdoor Seating.** For any multi-floor, multi-room or hotel applications, please provide detailed plans for each floor and/or separate areas to be included in the licensed premises that are clearly labeled.
4. Proposed menu with general price ranges, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises showing that the proposed use is permitted, including specific use of all outdoor areas within the property line.
6. If unable to show the proposed use is permitted, including for outdoor areas within the property line, please provide a detailed explanation for how the proposed use sought will be permitted and please provide any plans filed or to be filed with the Buildings Department.
7. Letter of Understanding or Letter of Intent from the Landlord.

8. Provide proof of community outreach to area block associations and immediately impacted residents in the building and surrounding area to notify them of your pending application and Community Board meeting information. Copies of any mailings to, and signatures or letters from Residential Tenants at location and from surrounding buildings may be submitted with home address and contact information. (i.e. a letter from the neighborhood block association or petition in support with home address and contact information.)
9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information).
10. If this is for a **Corporate Change**, please provide the **Current Approved Corporate Set-Up and the Proposed Corporate Set-Up** along with existing executed stipulations with CB2 if applicable.
11. If this is for any type of **Alteration Application**, please provide detailed information regarding the current situation and the proposed changes outlined as an addendum. If adding or subtracting space, please provide current and proposed diagrams.
12. If this application is for a **Change in Method of Operation**, please provide the current method of operation and the proposed changes in method of operation as an addendum.

Meeting Date: PENDING 7/1 or 7/8

APPLICANT INFORMATION:

Name of applicant(s): LAFAYETTE ONE26 LLC

Trade name (DBA): PENDING

Premises address: 419 LAFAYETTE STREET, 7TH FLOOR, NEW YORK, NY 10003

Cross Streets and other addresses used for building/premise:
EAST 4TH AND EAST 8TH STREET

CONTACT INFORMATION:

Principal(s) Name(s): KAREN GENAUER

Office or Home Address: 419 LAFAYETTE STREET, 7TH FLOOR

City, State, Zip: NEW YORK, NY 10003

Telephone #: [REDACTED]

Landlord Name / Contact: AKJO-26 Management LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>KAREN GENAUER</u>	<u>N/A</u>
<u>ALBERT MALEKAN</u>	<u>N/A</u>
<u>AMIT DOSHE</u>	<u>N/A</u>

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

THE PREMISES WILL BE A PRIVATE EVENT/ CATERING VENUE.

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:

PREMISES PREVIOUSLY OPERATED AS A COMMERCIAL OFFICE SPACE

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, NEVER LICENSED ACCORDING TO LAMP

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: 8 FLOORS Year Built : 1894

Describe neighboring buildings: MIXED-USE

Zoning Designation: M1-5/R9A

Zoning Overlay or Special Designation (applicable) SNX

Block and Lot Number: 544 / 13

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, NO EXTERIOR CHANGES WILL BE MADE. PREMISES LOCATED ON 7THFLR

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? 185

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

no yes CO PENDING

If yes, what is the maximum occupancy for the premises? CO PENDING- PROPOSED OCCUPANCY 185

If yes, what is the use group for the premises? PENDING- PREMISES CURRENTLY ZONED AS COMMERCIAL

If yes, is proposed occupancy permitted? yes no, explain : CO PENDING

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) CO PENDING

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

(if yes, please describe: N/A, NO EXTERIOR CHANGES WILL BE MADE. PREMISES LOCATED ON 7THFLR

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? _____

If more than one floor, please specify square footage by floors: N/A, 7TH FLOOR ONLY

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?
NO OUTDOOR SEATING

If more than one floor, what is the access between floors? N/A

How many entrances are there? 1 How many exits? 1 How many bathrooms ? _____

Is there access to other parts of the building? no _____ yes, explain: PATRONS WILL ONLY HAVE ACCESS TO 7TH FLOOR.

OVERALL SEATING INFORMATION:

Total number of tables? _____ Total table seats? _____ *WILL VARY BASED ON EVENT. PREMISES CAN ACCOMODATE A MINIMUM OF 50 SEATED PATRONS AND MORE*
Total number of bars? 2 Total bar seats? _____

Total number of "other" seats? _____ please explain : _____
PLEASE SEE NOTES ABOVE ^

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 ^

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, THIS IS A NEW APPLICATION FOR AN ON-PREMISES CATERING ESTABLISHMENT

* 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: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

10Am to 12Am 10Am to 12Am 10Am to 12Am 10Am to 12Am 10Am to 12Am 10Am to 12Am 10Am to 12Am

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

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

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? NA

Please describe your sound system and sound proofing: _____
N/A, MUSIC WILL BE PLAYED AT BACKGROUND LEVEL ONLY. PLEASE NOTE THERE
ARE NO RESIDENTS WITHIN SAME BUILDING OF PROPOSED PREMISES.

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) NO

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: _____

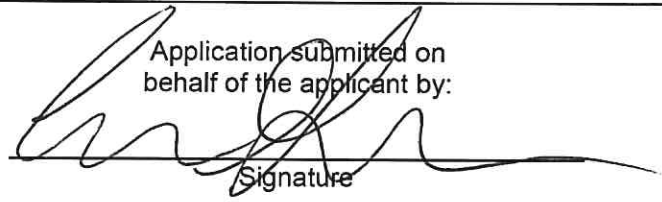
Address: _____ Distance: _____

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

Contact Person: KAREN GENAUER Phone: [REDACTED]

Address: 419 LAFAYETTE STREET, 7TH FLOOR, NEW YORK, NY 10003

Email : [REDACTED]

Application submitted on behalf of the applicant by:

Signature

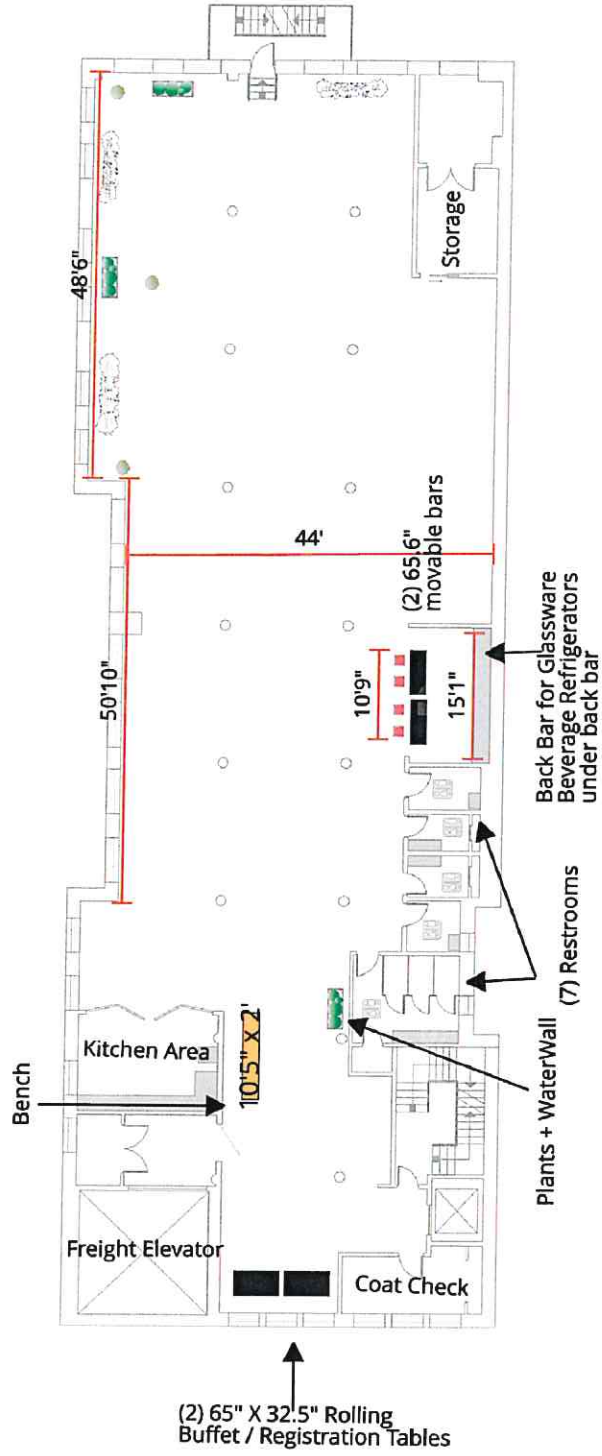
Print or Type Name HELBRAUN & LEVEY LLP c/o ADRIANNA GOLOVATII

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. Donna Raftery, Chair



FOOD FOR THOUGHT

OUR FOOD OPTIONS RUN THE GAMUT FROM PRIVATE CHEFS TO OFF PREMISE CATERERS ALONG WITH THE BEST PIZZA PLACES AND TACO GIGS IN TOWN.

WHEN THE FOOD IS NOT EATEN, WE FEED OUR TEAM, THEIR FAMILIES, AND OUR NEIGHBORS. ANY REMAINING FOOD GOES FOR COMPOSTING. WE ARE PROUD TO SAY THAT OUR FOOD WASTE IS LESS THAN 1%.



PASSED apps – select (4)

CHICKEN + SPINACH MEATBALLS, GRATED PECORINO

CHICKEN TEMPURA, SWEET + SPICY SAUCE

SEARED CHICKEN SLIDER, CRANBERRY JAM, JALAPEÑOS, CHALLAH BUN

FRANKS WRAPPED WITH PHYLO DOUGH, STUFFED WITH GRAIN MUSTARD & SAURKRAUT
BRIE + PROSCIUTTO ON A SWEET COOKIE

GOAT CHEESE + SOPRESSATA STUFFED DATE, CRUMBLIED PISTACHIOS

BEEF BURGER SLIDER, SPICY AOLI, TOMATO, GHERKIN, POTATO BUN

SLICED BEEF, GOAT CHEESE CRUMBLE, ROSEMARY, GARLIC, CROSTINI

CHARRED TERIYAKI STEAK + CUCUMBER LOLLIPOP

TUNA TOSTADA, CHIPOTLE CHILE, AVOCADO

CRAB CAKE, SPICY REMOULADE, MICRO GREENS

FISH TACOS, CILANTRO, GUACAMOLE, CHIPOTLE, LIME

SMOKED SALMON, JALAPENO SOUR CREAM, SUSHI RICE CRISP

GRILLED CHEDDAR, CARAMELIZED ONION, BACON, BRIOCHE TOAST

3 CHEESE MAC + CHEESE, PANKO CRUSTED

MANCHEGO + QUINCE TART

DEVILED EGGS

VEGAN MEATBALLS AU JUS (V+GF)

VEGETABLE SUMMER ROLLS, SWEET CHILI DIPPING SAUCE (V+GF)



EARLY EVENING stations – select (2)

HARVEST TABLE

Prosciutto, Hot Sopressata, Mortadella, (4) Cheeses, Fresh and Dried Fruits, Plant Based Accompaniments, Breads, Crackers, Spreads and Seasonal Dips

MEDITERRANEAN MEZZE BAR

Gravlax, Olives, Capers, Charred Cherry Tomatoes, Hothouse Cucumbers, Red Onion Tahini, Hummus, Tabbouleh and Yogurt Dips-Pita, Nan, Crostini's, And Olive Oil

SLIDER BAR

Basic Beef, Bacon Cheddar, and Vegan Burgers-Pickles, Spicy Aioli, Grape Tomatoes Ahi Tuna Burgers, Wasabi Mayo + Ginger Slaw
Pulled Pork Sliders-Smokey Sauce + Cole Slaw

TACO BAR

Fish Tacos Flour Tortilla, Mild + Spicy Aioli, Pico De Gallo, Lime
Carne Asada Corn Tortilla, Cheese, Sour Cream, Guacamole
Fried Egg Tacos Flour Tortilla, Chille Jam, Labneh, Chile Peppers, Scallion

(3) BITTER SANDWICH STATION

Grilled Balsamic Chicken, Kale Pesto, Shaved Parmesan, Focaccia, BBQ Potato Chips
Crispy Panfried Whitefish, Cucumbers, Dill, Dijon, Capers, Parker House Bun-Corn Salad
Korean Style Braised Short Rib, Miso, Sracha, Sesame Oil, Ginger, Scallion, Hawaiian Roll Shredded Sweet Cabbage Slaw



COMPOSED plates - select (2)

GRILLED STRIP STEAK Sweet Chile Sauce

Chopped Arugula, Tri Colored Tomatoes, Avocado, Sunflower Seeds

HANGER STEAK Orange, Mustard, Ginger Marinade-Tomato Relish

Lemon Herb Potato Salad

GRILLED HERBED BREAST OF CHICKEN Lemon + Olive Oil

Spinach, Feta, Orzo Salad

THREE PEPPER CACCIO e PEPE

Bucatini Olive Oil, Pink Peppercorn, Telli Cherry Pepper, Szechuan Pepper, Romano Cheese, Parmigiano Reggiano, Chopped Classic Caesar Salad

SHELL PASTA PUTTANESCA Garlic, Olives, Capers, Plum Tomatoes

Chopped Radicchio, Endive and Parmesan, Champagne Vinaigrette

ROASTED SALMON Honey, Rosemary, Garlic, Olive Oil

Black Eyed Peas, Cucumbers, Grape Tomatoes, Sweet Onion, Dill, Hot + Spicy Vinaigrette

PAN SEARED SEA SCALLOP

Rosemary Thyme Risotto

***ADDITIONAL PLATES CURATED UPON REQUEST**



Seated 1st Course-Select (1)

PEACH & SHAVED FENNEL

Alepo, White Wine Vinaigrette, Crumbled Goat Cheese

CAPRESE SALAD

Buffalo Mozarella, Heirloom Tomato, Balsamic Syrup, Basil

ICEBERG WEDGE

Dried Organo, Dill, Chives, Creamy, Honey Feta Cheese

PISTACHIO BEET SALAD

Mint, French Green Lentils, Pistachios, Sweet Maple Syrup, Lemon

LITTLE GEM SALAD

Watermelon Radish Creamy Dijon Vinaigrette

***ADDITIONAL PLATES CURATED UPON REQUEST**



DESSERT sweets – select (2)

YOUR CHOICE

- BUSS-BOMB HAND CRAFTED AND UNIQUELY DESIGNED MINI DONUTS
- AUBI & RAMSA-A BOUGIE-BOOZEY ICE CREAM FOR 21+ *SUPPLEMENTAL FEE
- LOCALLY SOURCED ASSORTED FAT WITCH BROWNIES
- SEASONAL FLAVORED CAKE POPS
- RASPBERRY DRIZZLED LEMON BARS
- INDIVIDUAL BOWLS OF BERRIES + FRESH FRUIT*SEASONAL (GF+VG)
- MINI BERRY FRUIT TARTS
- STRAWBERRY SHORTCAKE
- FLOURLESS CHOCOLATE CAKES



LIBATIONS

SMALL BATCH – LOCAL – BIO-DYNAMIC

A SELECTION OF ARTISANAL SPIRITS CREATED + CRAFTED BY LIKE MINDED BUSINESS

SELECTION OF (3) CRAFT BEERS WITHIN THE 5 BOROUGHES

GLOBAL AND LOCAL WINES GROWN BY SUSTAINABLE FARMERS
COCKTAILS, MOCKTAILS AND MORE

*OUR BEVERAGE SELECTIONS ARE CONTINUALLY EVOLVING. OUR SELECTION IS CURATED BASED ON SUPPORT OF THE SOCIAL INJUSTICES THAT TAKE PLACE IN OUR DAY TO DAY LIVES.



THE WORLD

OUR SUSTAINABILITY EFFORTS

- RECYCLE
 - COMPOST
 - CONSERVE ENERGY
 - SOURCE LOCALLY
 - SUPPORT SMALL
 - ECO FRIENDLY
- #EXCLUSIVELY INCLUSIVE



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