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COMMUNITY BOARD NO. 2, MANHATTAN

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Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

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.

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 : Temporary Retail Permit

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:

Art gallery

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

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: _____

*Principal Vanessa Evans owns premises through a separate entity, Serendipity Holdings LLC.

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

Number of floor: 1* Year Built : 1940

*Applicant will be adding an additional story.

Describe neighboring buildings:

Mixed commercial and residential

Zoning Designation: C6-2A

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 594 / 36

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) N/A 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? 49

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

no yes *Pending filing of Alt1 for Use Group 6, 49 maximum persons

If yes, what is the maximum occupancy for the premises? _____

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

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

(if yes, please describe: The project will renovate a single story warehouse into a one and a half story structure with the addition of an entry way door, windows, skylights and a pitched roof.

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 1,857 sq.ft.

If more than one floor, please specify square footage by floors: Ground floor - 1,500 sq.ft., Mezzanine - 357 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? Stairway

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

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

OVERALL SEATING INFORMATION:

Total number of tables? 11 Total table seats? 23

Total number of bars? 1 Total bar seats? 9

Total number of "other" seats? 10 please explain : Couch and lounge chairs

Total OVERALL number of seats in Premises : 42

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 15

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: _____

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
7am to 3pm 7am to 9pm 7am to 11pm 7am to 11pm 7am to 12am 7am to 12am 7am to 12am

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

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 : Four windows will be installed at the front of the building.

Will you have TV's ? no yes (how many?) 1

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: Please see attached acoustic design letter.

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) Staff will monitor vehicular and pedestrian traffic in front of the premises to ensure crowds do not form and traffic does not become congested.

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: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

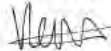
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Vanessa Evans Phone: [REDACTED]

Address: Applicant prefers to be contacted by email.

Email : [REDACTED]

Application submitted on
behalf of the applicant by:



Signature

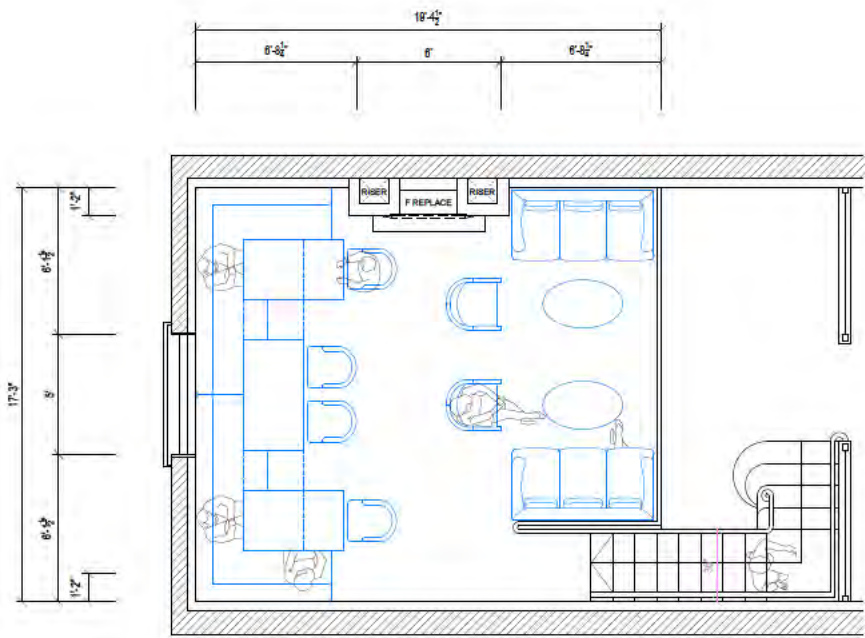
Print or Type Name Vanessa Evans

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.

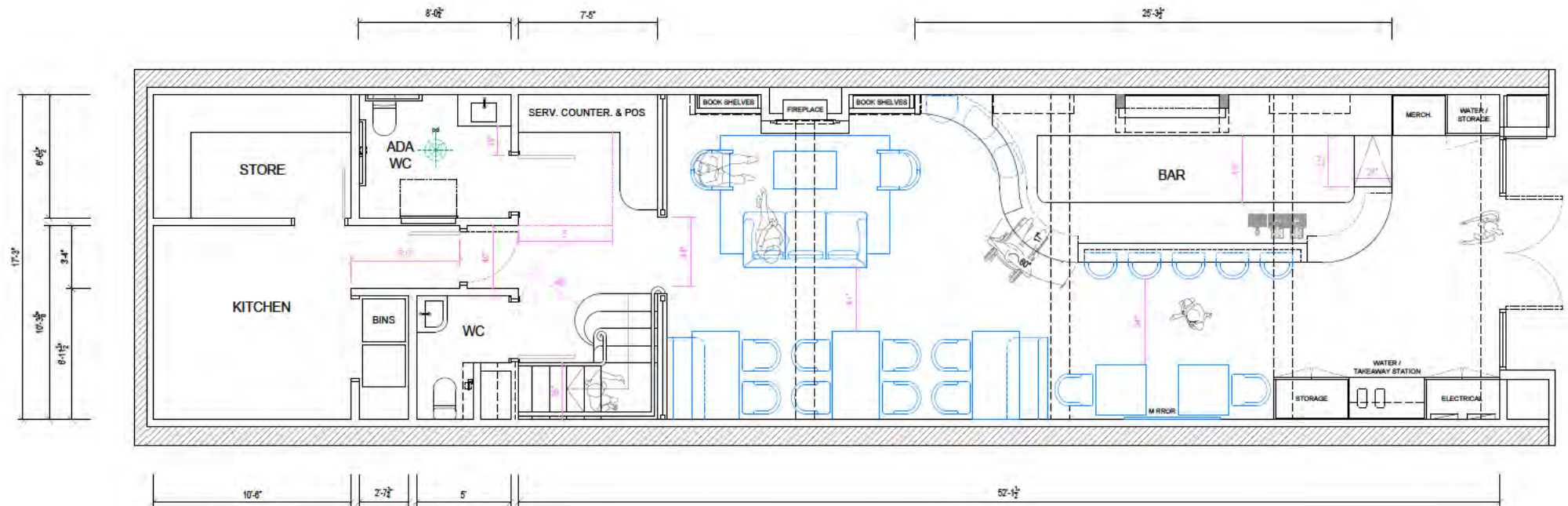


Community Board 2,
Manhattan SLA Licensing
Committee Donna Raftery, Chair



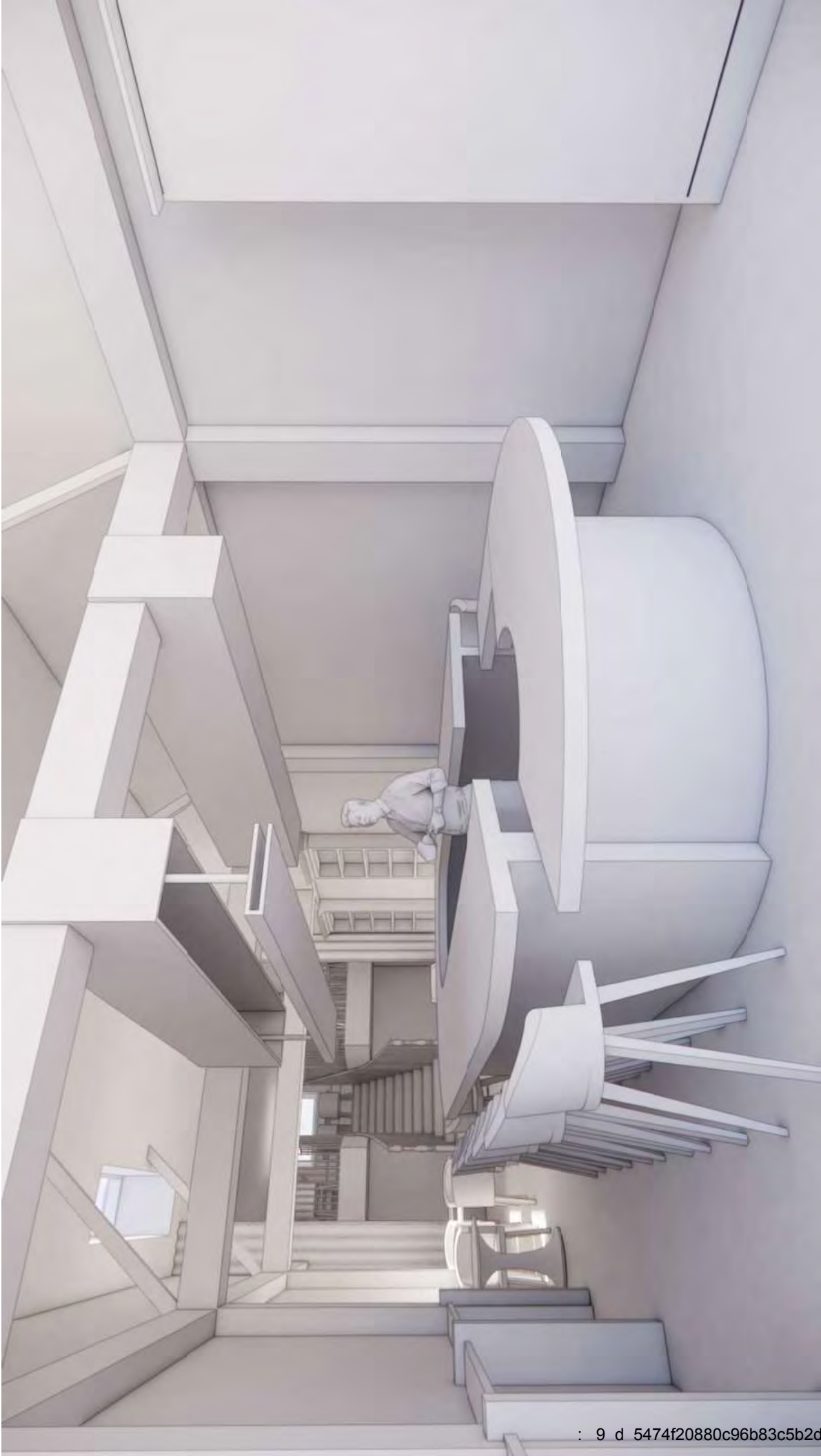
PROPOSED MEZZANINE LAYOUT

AREA = 314sqft



PROPOSED LEVEL 1 LAYOUT







Members of the Community Board,

I am writing on behalf of the Lillipvt Café team to summarize the acoustic and sound-isolation measures that will be implemented at the proposed café located at 45 Renwick St, New York, NY.

The purpose of this letter is to assure the Board and our neighbors that the operation will not cause unreasonable or disturbing sound to be heard in adjoining residences or on the public right-of-way. Below I describe the design approach, the measurable performance targets we are using, and the operational controls that together will ensure compliance with New York City noise regulations.

Summary of design objective

Our objective is simple: to prevent music and amplified sound from being audible in neighboring residential units or exceeding the limits set by the NYC Noise Code. To achieve that we combine (1) robust building-construction assemblies with verified airborne and structural isolation performance, (2) mechanical/HVAC and equipment vibration control, and (3) a low-level distributed audio system with monitoring so that interior background music never needs to be played at a level that would transmit through the building structure or façade. The chosen technical targets and testing protocols are aligned with relevant New York City requirements and industry best practice.

Code and regulatory basis

- *NYC Noise Code*: commercial music must not cause sound inside a receiving dwelling unit to exceed the maximum decibel thresholds established by the Code (notably 42 dB(A) as measured inside nearby residences, and specified limits for outdoor measurements at public rights-of-way between 10:00 pm and 7:00 am). The system is designed to operate such to keep measured sound well below these limits at all times.
- *NYC Building Code / DOB standards*: interior partition, floor, and ceiling assemblies are designed to meet or exceed the relevant airborne sound transmission performance accepted for new construction; we will document expected STC/FSTC/IIC performance and provide field testing results after construction as required.

Planned construction measures and target performance

The following construction measures are being specified to provide robust airborne and structure-borne sound isolation between the café space and adjacent residential units.

1. Walls

- Double-stud or staggered-stud partition construction (no direct solid connection between the café side and adjacent dwelling structural framing).
- Two layers of 5/8" Type X gypsum on the café side, with resilient channels or sound-isolation clips where appropriate.
- High-density mineral wool cavity insulation filling stud cavities.
- Acoustic seals and perimeter gasketing at wall/ceiling/floor interfaces and around penetrations (doors, service chases, conduit).

Target: assemblies designed to achieve STC 55 laboratory equivalent performance (FSTC targets will be documented for the final assembly). In practice, the STC55 is a code/industry minimum for music-adjacent spaces;

2. Doors, windows, and penetrations

- Use of commercial doors with gasketing and thresholds.
- Where new glazing or storefront exists facing residences or the street, we will use laminated, insulated glazing with air gaps sized to improve STC.
- All pipe, duct, electrical and conduit penetrations will be acoustically sealed with appropriate putty, caulks, and fire-rated acoustical seals to prevent sound leaks.

3. Mechanical, HVAC, and building services

- Ductwork serving the café will be lined or fitted with sound attenuators (silencers) where required; fans and mechanical equipment will be selected for low sound power and mounted on vibration isolation supports.
- Duct take-offs, diffusers, and register connections will be detailed to minimize fan noise.

These measures are standard DOB/DEP practices for attenuation of building-borne noise and will be coordinated with the MEP engineer.

Operational measures and audio system design

Even with strong construction, careful operational control ensures no nuisance noises:

- Low-level distributed audio: instead of a few loud point-source speakers, a distributed system of multiple low-power speakers and zones across the café has been specified. This allows even sound coverage at low SPL (sound pressure levels) and avoids the need for high volume levels that drive structure-borne transmission. The system will be tuned with EQ, and compression to achieve full perceived bandwidth at modest levels.
- DSP limiters: the audio system will include digital limiters to cap maximum level at the mixer/DSP. We will also provide guidance for day/night zoning and staff training to keep levels appropriate where necessary.
- Low-frequency control: bass is often the component that is felt in neighboring dwellings. We will limit low-frequency energy at the system level.

Testing, verification, and compliance plan

- Pre-occupancy measurements: once construction is complete field testing (sound isolation testing and operational noise measurements) to verify airborne isolation (FSTC) and to demonstrate that music levels measured inside a representative adjacent dwelling do not exceed DEP limits (42 dB(A) inside residences) at any point in normal operation.
- Monitoring: we will provide the client with a protocol for adjustment of system settings.

Why these measures will protect the neighbors

The combination of increased mass, resilient isolation, cavity absorption, airtight sealing, and operational limits on source level achieves the two things that matter: (1) reduce the amount of energy capable of leaving the café (high STC assemblies and sealed penetrations), and (2) reduce the level of the source itself (distributed low-level audio with limiters). In short, we reduce both the path and the source so that music is not audible or disturbing in adjacent homes.

Next steps

1. Finalize construction assembly drawings and specifications (we will provide and modeled STC values, per assembly details).
2. Coordinate with the MEP engineer to finalize HVAC and equipment isolation details.

Conclusion

Our design and operational plan meets accepted NYC technical and regulatory standards and follows current best practice for hospitality acoustics.

Respectfully,

Pietro Gennenzi,
Acoustic Consultant

Date: October 24, 2025

References (selected)

- NYC DEP — Guide to the Noise Code / commercial music requirements.
- NYC Administrative Code §24-231 — Commercial music decibel limits.
- NYC Building Code (2022 CBC) — required airborne sound provisions (STC references).
- NYC Local Rules — list and role of DEP Approved Noise Consultants.
- Industry best practice: distributed audio systems and restaurant audio design guidance.

LILLIPVT

DRAFT MENU

MORNING

Croissants and Baked Goods: **\$5-7**
Chia Seed/ Overnight Oats pot: **\$8**
Almond Butter Toast with toppings: **\$10-12**
Sweet & Savory Crêpes: **\$10-16**

LUNCH

Salads (a variety of at least 5 different salads): **\$15-20**
Sandwiches (a variety of at least 3 different sandwiches): **\$10-18**
Savory Crêpes will also be available for Lunch, same prices as above.
Some items from Evening menu will also be available for lunch.

EVENING

Local (Northeastern) Oysters: **\$25 Half Dozen / \$45 Dozen**
Cheese Board (3 cheeses, olives, crackers): **\$26**
Charcuterie Board (3 cuts of meat, olives, bread): **\$21**
Combo Cheese and Charcuterie Board (3 cheeses, 3 cuts of meat, olives, bread): **\$45**
Caviar Service: **\$60-200**
Sardine or Canned Fish with accoutrements: **\$12-16**
Olive Tapenade with bread: **\$8**
Gazpacho soup (summer): **\$10**
Seasonal Tomato Salad: **\$10-17**
Olives, Chips, Almonds: **\$7.50**
Chips: **\$5**
1 or 2 Sandwich and 1 or 2 salad option will also be available for evening service with same prices as above.