

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME <i>CASA Events Bar LLC</i>		DOING BUSINESS AS (DBA)	
STREET ADDRESS <i>125 West 51st Street</i>		CROSS STREETS <i>11th & 12th Ave</i>	ZIP CODE <i>10019</i>
OWNER <small>(Attach a list of all the people that will be associated listed with the license)</small>	NAME: <i>Camille Cabrera</i>	ATTORNEY/ REPRESENTATIVE	NAME: <i>Rosa M. Ruiz</i>
	PHONE: <i>917-559-1779</i>		PHONE: <i>212-984-2290</i>
	EMAIL: <i>Info@casaeventsbar.com</i>		EMAIL: <i>Rosa@RosaM.Ruiz.com</i>
MANAGER	NAME:	LANDLORD	NAME: <i>51st Street Realty, Inc.</i>
	PHONE:		PHONE: <i>212-957-9200</i>
	EMAIL:		EMAIL: <i>SRmedallion@yahoo.com</i>
APPLICATION TYPE (Check One)			
<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	YES	<input checked="" type="radio"/> NO
	What is/was the name and address of establishment?		
	What were the dates applicant was involved with this former premise?		
<input type="radio"/> Corp Change/Class Change/Removal	What is the license # and expiration date?		
	is applicant making any alterations or operational changes?	YES	NO
	if alterations or operational changes are being made, please describe/list all changes		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input checked="" type="radio"/> Catering Establishment <input checked="" type="radio"/> event space <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization - Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<input checked="" type="radio"/> YES	NO	
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	<input checked="" type="radio"/> YES	NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	YES	<input checked="" type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> YES	NO	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	12pm-2am	12pm-2am	12pm-2am	12pm-4am	12pm-4am	12pm-4am	12pm-4am
	Kitchen	12pm-2am	12pm-2am	12pm-2am	12pm-4am	12pm-4am	12pm-4am	12pm-4am
	Music	12pm-2am	12pm-2am	12pm-2am	12pm-4am	12pm-4am	12pm-4am	12pm-4am

If you plan to have music, what types?
(Circle all that apply)

BACKGROUND LIVE MUSIC DJ JUKE BOX KARAOKE

OCCUPANCY

	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	225	225	TBD per event	TBD per event	1	1	TBD per event
OUTSIDE (Other than sidewalk café)	0						
SIDEWALK CAFÉ	N/A						

How many floors are there? What is the capacity for each floor?
1 / 225

How frequently will the owner(s) be at the establishment?
All hours of operation

Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Will applicant have bottle or table service for beverage alcohol?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Will you be hosting private, promotional or corporate events?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Will outside promoters be used on a regular basis? If yes please describe.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Will you have a security plan? If, yes please attach.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Will security plan be implemented?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Will State certified security personnel be used?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Will New York Nightlife Association and NYPD Best Practices be followed?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Will applicant be using delivery bicycles? If yes, how many?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	<input type="checkbox"/> YES	<input type="checkbox"/> NO

Where will delivery bicycles be stored during the day when not in use?

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	NO	Clinton
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	new COFO to be obtained
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	NO	
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	NO	

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1		
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.			
Who was your contact person at each group you met with?			
When did applicant post the notice that was provided?			
Where did applicant post the notice that was provided?		Street poles on mt 4 corners on 51st betw 11th Ave and 12th Ave	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="radio"/> YES	NO	917-5591779
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	<input checked="" type="radio"/> YES	NO	

BUILDING DESIGN

State the name and type of business previously located in the space.	<i>Office Bldg</i>		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	<input checked="" type="radio"/> YES	NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	NO	
Will the establishment have any of the following. (circle all that apply)	FRENCH DOORS	GARAGE DOORS	<input checked="" type="radio"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/> YES	NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="radio"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	NO	<i>if necessary</i>
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	<i>HVAC on Roof</i>		
When was the air conditioner installed?	<i>approx 1996</i>		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	<input checked="" type="radio"/> NO	
Are the floorplans for the outdoor space(s) included?	YES	<input checked="" type="radio"/> NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	<input type="radio"/> NO	N/A
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	<input type="radio"/> NO	N/A
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will there be no amplified music, as per the law?	YES	<input type="radio"/> NO	N/A
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="radio"/> YES	<input type="radio"/> NO	IF Requested & necessary
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	<input type="radio"/> NO	N/A

OUTDOOR ITEMS – SIDEWALK CAFÉ		N/A	
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	YES	NO	
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO	
Will applicant use umbrellas?	YES	NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closest obstruction including construction barricades?	YES	NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

- Use of space will be limited to ticketed events with no ticket sales occurring at the site
- Recommendation is conditioned on applicant obtaining a valid certificate of occupancy with the capacity sought in the application
- Applicant will take all steps necessary to prevent queuing outside the venue
- Applicant agree to plant at least three trees in front of premise under Clinton Special District Zoning
- Hours of Operation: 12 p.m. to 2 a.m. Monday - Wednesday; 12 p.m. to 4 a.m. Thursday - Sunday




To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

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Manhattan Community Board 4 (MCB4) recommends:
 (MCB4's recommendation is based on a vote taken at its
 6/6/18 full board meeting, with 36 members voting in favor
 of the recommendation, 0 members opposed, 0 members
 abstaining and 0 present but not eligible)

Denial unless all stipulations agreed to by applicant/owner are part of the method of operation
 Denial Approval

CB4 REPRESENTATIVES

 Nelly Gonzalez CB4 Assistant District Manager	 Frank Hlububice CB4 Board Committee Co-Chair	 Yoni Basser CB4 Board Committee Co-Chair
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APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE →	 ROSA M RUIZ PRINT NAME OF APPLICANT	 SIGNATURE OF APPLICANT	5/8/18 DATE
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Proximity Report for Location:

April 17, 2018

625 W 51 St, New York, NY, 10019

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
CELLAR 53 WINE & SPIRITS INC	785 10TH AVE	1410 ft
ADRIATIC WINE & LIQUOR LLC	714 10TH AVENUE	1455 ft
VERITAS STUDIOS INC	527 W 45TH ST	1825 ft
WEST 54 LIQUORS LLC	453 W 54TH ST	1910 ft
501 WEST 57 LIQUORS INC	501 W 57TH ST	2030 ft
ROYAL WINES & LIQUORS INC	789 9TH AVE	2195 ft
GRACE WINE & SPIRITS INC	610 10TH AVENUE	2335 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
HDV MANHATTAN LLC	639 641 W 51ST STREET	150 ft
EDEN BALLROOM LLC	637 W 50TH ST	345 ft
KIER HOOK WEST INC	714 11TH AVE	480 ft
KD 714 INC	714 11TH AVE	495 ft
CARNIVAL CORPORATION	711 12TH AVE	670 ft
CRYSTAL CRUISES LLC	711 12TH AVE	690 ft
CARNIVAL CORPORATION	711 12TH AVE	690 ft
HOLLAND AMERICA LINE NV	711 12TH AVENUE	725 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
CRYSTAL CRUISES LLC	711 12TH AVE	690 ft
AIDA CRUISES GERMAN BRANCH OF COSTA CROCIERE SPA	711 12TH AVE	695 ft
AIDA CRUISES GERMAN BRANCH OF COSTA CROCIERE SPA	711 12TH AVE	720 ft

Unmapped licenses within zipcode of report location

Name	Address
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500 Foot Statement

Casa Events Bar LLC

The granting of this license is in the public interest because the premises will be operated by a principal who has experience.

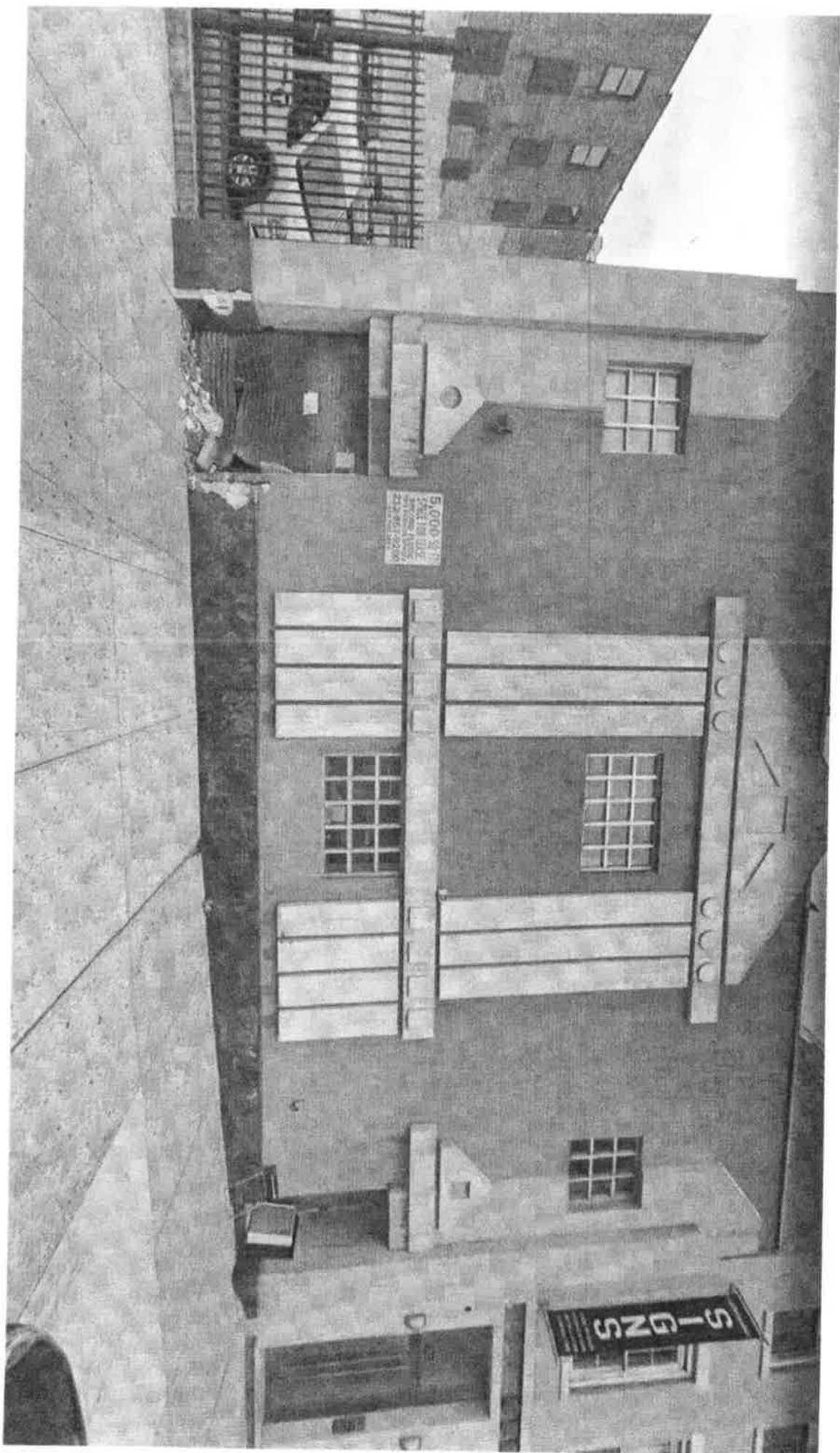
The applicant will work very hard to earn their reputation as a committed community partner and are confident this will be an establishment that CB4 will be proud to call its own.

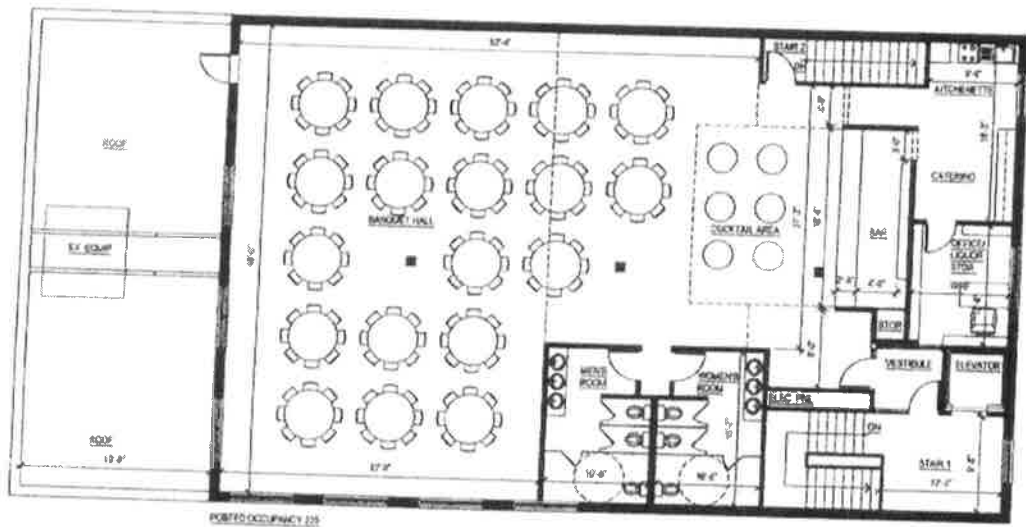
The premises will be operating as an event space, located on the second floor, which will be open to the public. The premises is located in a predominantly commercial, non-residential area. This establishment will generate tax revenue for the City and create new employment opportunities. Issuance of the license will be a positive contribution to the economy by way of jobs, wages paid, income, sales and other taxes collected, state and local license revenues, and maintenance of the local real estate tax base. The applicant will be employing approximately 35 people to work at the premises.

The granting of the license would not increase noise in the area nor would it substantially affect vehicular or pedestrian traffic or parking.

The principal is looking forward to being a long term operator in this Community and to accommodating the local needs and concerns. The Community Board has not objected to the granting of this license.

As such, we believe approval of this application and issuance of an On-Premises Liquor License will promote public interest and convenience.





625 W 81ST STREET, NEW YORK
 PLAN - 2ND FLOOR

EVENT HALL CATERING

BREAKFAST / BRUNCH

GRAINS & CEREALS

Parfait - Greek Yogurt, Berries, Granola

Cereals Selection

Irish Steel Cut Oatmeal Slivered Almonds,
Macerated Golden Raisins, Brown Sugar

FRENCH TOAST AND PANCAKES

Lemon Ricotta Pancakes

Feuilletine French Toast with
Berries and Maple Syrup

EGGS

Spanish Frittata

Scrambled Eggs

Eggs Benedict

Omelet Selection

Deviled Eggs

Egg Tea Sandwiches

WE LOVE POTATOES

Home Fries

Hash Browns

Roasted Warm Potato Salad

American Baked Potato with fluffy Soufflé Filling

Potato Pancakes with
Mackerel House Cured Gravad Lox

Swiss Rösti

Potato Gratin with Herbs, Spinach, and Cheese

Golden Potato Biscuits with
Parmesan and Pancetta

BREAKFAST BUFFETS

BUFFETS ARE PRICED FOR 1.5 HOURS
DRIP COFFEE, ICED COFFEE, LATTES, CAPPUCINOS, TEA, ORANGE AND APPLE JUICE: \$15 ADDITIONAL PER PERSON

CONTINENTAL

\$29 PER PERSON

FRUIT SALAD

SEASONAL CHEF'S SELECTION PLATTER

ASSORTED MUFFINS & PASTRIES

CROISSANTS, MUFFINS, DANISHES

+ BREAD BASKET

CREAM CHEESE, BUTTER, JAM
\$4 ADDITIONAL PER PERSON

+ SMOKED SALMON

\$30 ADDITIONAL PER PERSON

+ PRESSED YOGURT & PISTACHIO GRANOLA

\$8 ADDITIONAL PER PERSON

AMERICAN

\$48 PER PERSON

FRUIT SALAD

SEASONAL CHEF'S SELECTION PLATTER

ASSORTED MUFFINS & PASTRIES

CROISSANTS, MUFFINS, DANISHES

BREAD BASKET

CREAM CHEESE, BUTTER, JAM
\$4 ADDITIONAL PER PERSON

SCRAMBLED EGGS

ORGANIC EGGS, HARISSA, CHIVES

+ BACON & SAUSAGE

APPLEWOOD SMOKED BACON, FENNEL SAUSAGE
\$5 ADDITIONAL PER PERSON

BREAKFAST BUFFETS CONTINUED

BUFFETS ARE PRICED FOR 1.5 HOURS
DRIP COFFEE, ICED COFFEE, LATTES, CAPPUCINOS, TEA, ORANGE AND APPLE JUICE: \$19 ADDITIONAL PER PERSON

THE KOLA NUT

\$50 PER PERSON

FRUIT SALAD

SEASONAL CHEF'S SELECTION PLATTER

ASSORTED MUFFINS & PASTRIES

CROISSANTS . MUFFINS . DANISHES

BREAD BASKET

CREAM CHEESE . BUTTER . JAM

SMOKED SALMON

SCALLION . CRÈME FRAÎCHE . BRIOCHE . SESAME

YOGURT & GRANOLA

GREEK YOGURT . KH GRANOLA . PISTACHIO . CHERRIES

SCRAMBLED EGGS

ORGANIC EGGS . HARISSA . CHIVES

+ BACON & SAUSAGE

APPLEWOOD SMOKED BACON . FENNEL SAUSAGE
\$5 ADDITIONAL PER PERSON

ENHANCEMENTS

EGGS BENEDICT

POACHED EGGS . APPLEWOOD SMOKED HAM .
CHIPOTLE HOLLANDAISE . BUTTER BRIOCHE
\$10 PER PERSON

GARDEN SCRAMBLE

SPINACH . GOAT CHEESE . BASIL
\$7 PER PERSON

BUTTERMILK PANCAKES

LEMON CURD . SEASONAL FRUIT
\$7 PER PERSON

CHALLAH FRENCH TOAST

MIX BERRIES . CHANTILLY CREAM . STRAWBERRY SYRUP
\$7 PER PERSON

3 COURSE LUNCH PRIX-FIXE #1
\$50 PER PERSON

APPETIZER

CHOOSE ONE (ADDITIONAL CHOICE ADD \$8 PER PERSON)

FRESH RICOTTA

LOCAL HONEY, MINT, CRUSHED PEPPER,
CHARRED BREAD, CHILI

SQUASH SALAD

BITTER SWEET GREENS, TARRAGON,
PECORINO VINAIGRETTE

CHOPPED SALAD

MIXED GREENS, SPICY SOPPRESATA, FONTINA,
OREGANO VINAIGRETTE

ENTREES

CHOOSE TWO (ADDITIONAL CHOICE ADD \$12 PER PERSON)

SALMON SALAD

MARKET GREENS, RADISH, JALAPEÑO,
LIME VINAIGRETTE

MEZZI RIGATONI

SMOKED EGGPLANT, ROASTED TOMATO,
KH CHORIZO, MANCHEGO

CAULIFLOWER STEAK

TUMERIC ONION, SPICED WALNUT, PARSLEY,
SUNNY SIDE UP EGG

CUBANO

PULLED PORK, PICKLES, MUSTARD,
CHEDDAR, BRIOCHE BUN

FRIED CHICKEN SANDWICH

CHIPOTLE AJOLI, BASIL, TOMATO, BRIOCHE

DESSERT SELECTIONS

CHOOSE ONE (ADDITIONAL CHOICE ADD \$8 PER PERSON)

TRIPLE CHOCOLATE

BROWNIE

HAZELNUT, CHOCOLATE GANACHE

3 COURSE LUNCH PRIX-FIXE #2
\$65 PER PERSON

APPETIZERS

CHOOSE TWO (ADDITIONAL CHOICE ADD \$9 PER PERSON)

FRESH RICOTTA

LOCAL HONEY . MINT . CRUSHED PEPPER .
CHARRED BREAD . CHILI

HEIRLOOM TOMATO SALAD

CUCUMBER . CHEVRE GOAT CHEESE . BASIL .
CABERNET VINAIGRETTE

SQUASH SALAD

BITTER SWEET GREENS . TARRAGON .
PECORINO VINAIGRETTE

CRAB TOAST

LEMONGRASS AIOLI . FENNEL . SERRANO

ENTREES

CHOOSE TWO (ADDITIONAL CHOICE ADD \$12 PER PERSON)

ROASTED SALMON

MARKET MIX . RADISH . JALAPENO VINAIGRETTE

KOLA LABEL BURGER

SMOKED BACON . HOUSE PICKLED CUCUMBER .
TOMATO . VERMONT CHEDDAR . SPICY MAYO

CAULIFLOWER STEAK

TUMERIC ONION . SPICED WALNUT . PARSLEY

MEZZI RIGATONI

SMOKED EGGPLANT . ROASTED TOMATO .
KH CHORIZO . MANCHEGO

RICOTTA RAVIOLO

PORK RAGU . SAGE . KALE . PARMESAN

CROQUE MONSIEUR

DIJON AIOLI . GRAFTON CHEDDAR .
BRIOCHE . SPICED CHIPS

DESSERT SELECTIONS

CHOOSE ONE (ADDITIONAL CHOICE ADD \$6 PER PERSON)

TRIPLE CHOCOLATE

BROWNIE

HAZELNUT . CHOCOLATE GANACHE

ASSORTED MACAROONS

PASSED HORS D'OEUVRES
SELECTION OF 5
26\$-FIRST HOUR \$24-SECOND HOUR \$22-THIRD HOUR

COLD
CHOOSE TWO

SALMON TARTARE
TOSTADA
SCALLION CREME FRAICHE . EVERYTHING TOPPING

SHRIMP CEVICHE
TANGERINE AQUA CHILE . CASHEW . CILANTRO

TUNA CRUDO
CRISPY SUSHI RICE . AVOCADO . CILANTRO .
GINGER INFUSED SOY SAUCE

ROASTED BEETS
GOAT CHEESE . TOASTED ALMOND . SORREL .
CRUSHED PEPPERS

CRAB TOAST
MEYER LEMON AIOLI . CHILI . FENNEL

MINI LOBSTER ROLL
LEMON AIOLI . TARRAGON . CELERY

RICOTTA CROSTINI
HONEY . RED PEPPER . ARBEQUINA

HOT
CHOOSE THREE

PULLED PORK SLIDERS
KOLA BBQ SAUCE . PICKLES . MINI POTATO BUN

TRUFFLE MAC & CHEESE
CAVATELLI . GRAFTON CHEDDAR . LEMON CRUMBS .
BLACK TRUFFLE

BEEF SLIDER
ARUGULA AIOLI . PICKLES . MINI POTATO BUN

MUSHROOM CIGAR
SHALLOT . GARLIC . EGG ROLL . TRUFFLE DIP

TRUFFLE HUSH PUPPIES
BLACK TRUFFLE . FONTINA . JALAPENO

CRAB FRITTERS
SERRANO . FENNEL . LEMON AIOLI

HAM & CHEESE FRITTERS
SMOKED PORK . GRUYERE .
DOLCE PAPRIKA AIOLI

CRISPY CHICKEN
BUTTERMILK BRINE WITH HOT SAUCE BUTTER .
PAPRIKA DUST

CHARRED STEAK
CHIMICHURRI . SCALLION

VEGGIE SAMOSA
ROASTED POTATO . CAULIFLOWER . CUMIN .
YOGURT CILANTRO DIP

CHICKEN SAMOSA
TOMATO . CORIANDER . GINGER .
AVOCADO DIP

WHOLE WHEAT PIZZA
ASPARAGUS . GOAT FETA . OLIVES . BASIL . RICOTTA

WHOLE WHEAT PIZZA
ROASTED TOMATO . BUFFALO MOZZARELLA .
BASIL

3 COURSE DINNER-PRIX-FIXE #1
\$65 PER PERSON

FOR THE TABLE

FRESH RICOTTA

LOCAL HONEY . MINT . CRUSHED PEPPER . CHARRED BREAD

FIRST COURSE SELECTIONS

CHOOSE ONE (ADDITIONAL CHOICE ADD \$10 PER PERSON)

HEIRLOOM TOMATO SALAD

CUCUMBER . CHEVRE GOAT CHEESE . BASIL .
CABERNET VINAIGRETTE

SQUASH SALAD

BITTER SWEET GREENS . TARRAGON .
PECORINO VINAIGRETTE

CHOPPED SALAD

MIXED GREENS . SPICY SOPPRESATA . FONTINA
OREGANO VINAIGRETTE

SECOND COURSE SELECTIONS

CHOOSE TWO (ADDITIONAL CHOICE ADD \$12 PER PERSON)

GRILLED SALMON

PEA PUREE . BRIOCHE CROUTONS . PICKLED TOMATO

FRIED CHICKEN

BUTTERMILK BRINE . BRAISED GREENS .
FRESNO HOT SAUCE BUTTER

RICOTTA RAVIOLO

ZUCCHINI . PESTO . PISTACHIO

DESSERT SELECTIONS

CHOOSE ONE (ADDITIONAL CHOICE ADD \$6 PER PERSON)

TRIPLE CHOCOLATE

BROWNIE

HAZELNUT . CHOCOLATE GANACHE

ASSORTED MACAROONS

3 COURSE DINNER PRIX-FIXE #2
\$80 PER PERSON

FIRST COURSE SELECTIONS

CHOOSE TWO (ADDITIONAL CHOICE ADD \$10 PER PERSON)

TUNA CRUDO

CRISPY SUSHI RICE . AVOCADO . CILANTRO .
GINGER INFUSED SOY SAUCE

CHOPPED SALAD

MIXED GREENS . SPICY SOPPRESATA . FONTINA
OREGANO VINAIGRETTE

SQUASH SALAD

BITTER SWEET GREENS . TARRAGON .
PECORINO VINAIGRETTE

BUTTER POACHED SHRIMP

WITH BABY GREENS . BLACK TRUFFLE VINAIGRETTE .
AVOCADO

HEIRLOOM TOMATO SALAD

CUCUMBER . CHEVRE GOAT CHEESE . BASIL .
CABERNET VINAIGRETTE

FOR THE TABLE

MARGHERITA PIZZA

SPICY TOMATO . BURRATA . BASIL PESTO

MUSHROOM PIZZA

OREGANO . TRUFFLE RICOTTA . RUPERT . CHILI

SECOND COURSE SELECTIONS

CHOOSE TWO (ADDITIONAL CHOICE ADD \$12 PER PERSON)

RICOTTA RAVIOLO

ZUCCHINI . PESTO . PISTACHIO

GRILLED BRANZINO

ROASTED CAULIFLOWER . HARISSA . LEMON

CHARRED STEAK

SHALLOT MARMALADE . TRUFFLE HUSH PUPPIES

MEZZI RIGATONI

EGGPLANT . ROASTED TOMATO . BURRATA .
LEMON CRUMBS

DESSERT SELECTIONS

CHOOSE ONE (ADDITIONAL CHOICE ADD \$6 PER PERSON)

TRIPLE CHOCOLATE

BROWNIE

HAZELNUT . CHOCOLATE GANACHE

BUTTERMILK PANNA COTTA

FRESH BERRIES

ASSORTED MACAROONS

3 COURSE DINNER PRIX-FIXE #3
\$95 PER PERSON

FIRST COURSE SELECTIONS

CHOOSE THREE (ADDITIONAL CHOICE ADD \$10 PER PERSON)

TUNA CRUDO
CRISPY SUSHI RICE, AVOCADO, CILANTRO,
GINGER INFUSED SOY SAUCE

SHRIMP CEVICHE
CLEMENTINE SALSA, TOASTED CASHEWS,
CILANTRO

YELLOW CARROT
HUMMUS
HARISSA, CASHEWS, HOUSE PITA

SQUASH SALAD
BITTER SWEET GREENS, TARRAGON,
PECORINO VINAIGRETTE

CHARRED OCTOPUS
WARM POTATO, ENDIVE, SOPPRESATA,
OREGANO VINAIGRETTE

FOR THE TABLE

TOMATO PIZZA
BURRATA, SMOKED BASIL PESTO,
HEIRLOOM TOMATO

AVOCADO PIZZA
AVOCADO, CILANTRO, RADISH, SERRANO,
SUNFLOWER SEEDS

SECOND COURSE SELECTIONS

CHOOSE THREE (ADDITIONAL CHOICE ADD \$15 PER PERSON)

FRIED CHICKEN
BUTTERMILK BRINE, FRESNO HOT SAUCE BUTTER,
COLLARD GREENS

ROASTED BRANZINO
CAULIFLOWER, HARISSA, LEMON

SKILLET STRIP STEAK
SHALLOT MARMALADE, CRISPY POTATOES, CHILIS

MEZZI RIGATONI
EGGPLANT, ROASTED TOMATO, BURRATA,
LEMON CRUMBS

DESSERT SELECTIONS

CHOOSE TWO (ADDITIONAL CHOICE ADD \$8 PER PERSON)

TRIPLE CHOCOLATE
BROWNIE
HAZELNUT, CHOCOLATE GANACHE

BUTTERMILK PANNA COTTA
FRESH BERRIES

ASSORTED MACAROONS

FAMILY STYLE
\$75 PER PERSON

FIRST COURSE SELECTIONS

CHOOSE THREE (ADDITIONAL CHOICE ADD \$5 PER PERSON)

CRISPY SHRIMP
HARISSA AIOLI . LEMON . POTATO FLAKES

FRESH RICOTTA
LOCAL HONEY . MINT . CRUSHED PEPPER .
CHARRED BREAD

YELLOW CARROT
HUMMUS
HARISSA . CASHEWS . HOUSE PITA

SQUASH SALAD
BITTER SWEET GREENS . TARRAGON .
PECORINO VINAIGRETTE

CHOPPED SALAD
MIXED GREENS . SPICY SOPPRESATA .
FONTINA . OREGANO VINAIGRETTE

SECOND COURSE SELECTIONS

CHOOSE TWO (ADDITIONAL CHOICE ADD \$10 PER PERSON)

MEZZI RIGATONI
EGGPLANT . ROASTED TOMATO . BURRATA .
LEMON CRUMBS

CAULIFLOWER STEAK
TURMERIC ONION . SPICED WALNUT . PARSLEY

SLOW COOKED SALMON
YOUNG ONION PUDDING . BRAISED SPINACH . BRIOCHE

PORK TENDERLOIN
BRAISED TURNIP . PICKLED MUSTARD SEED .
CHERRY JUS

ROASTED & FRIED
CHICKEN
ACCOMPANIED BY BRAISED GREENS .
FRESNO HOT SAUCE BUTTER

SIDES

CHOOSE TWO

FLUFFY MASHED POTATO
CREME FRAICHE . SEA SALT . CHIVES

TRUFFLE FRIES
PARSLEY . PARMESAN . GARLIC CHIPS
SALSA VERDE

GRILLED BROCCOLI
PISTACHIO VINAIGRETTE . MINT . SPRING GARLIC
JALAPENO

ROASTED MUSHROOM
SOY MARINADE WITH SESAME AND LIME

DESSERT SELECTIONS

CHOOSE TWO

TRIPLE CHOCOLATE
BROWNIE
HAZELNUT . CHOCOLATE GANACHE

BUTTERMILK PANNA COTTA
FRESH BERRIES

ASSORTED MACAROONS

BUFFET
\$80 PER PERSON

SALADS
CHOOSE ONE

ORGANIC GREENS
MARKET MIX, RADISH, TOMATO, PERSIAN
CUCUMBER, GOAT CHEESE, CABERNET VINAIGRETTE

CHOPPED SALAD
MIXED GREENS, SPICY SOPPRESATA, FONTINA,
OREGANO VINAIGRETTE

HEIRLOOM TOMATO SALAD
CUCUMBER, CHEVRE GOAT CHEESE, BASIL,
CABERNET VINAIGRETTE

SQUASH SALAD
BITTER SWEET GREENS, TARRAGON,
PECORINO VINAIGRETTE

ENTREES

CHOICE OF RICE OR PASTA AND TWO PROTEINS

BAKED EGGPLANT
RIGATONI
ROASTED TOMATO SAUCE, RICOTTA, PARMESAN

LENTIL PILAF
JASMINE RICE, SAFFRON, CARAMELIZED ONION,
WALNUTS

ROASTED SALMON
BRAISED GREENS, MUSTARD, CHARRED ONION

CHARRED CHICKEN
KOLA CHILI RUB, ROASTED POTATO,
PICKLED VEGGIES

PORK TENDERLOIN
BRAISED TURNIP, APPLE SAUCE,
PICKLED MUSTARD SEED

SLOW ROAST LEG
OF LAMB
CHIPOTLE HARISSA, ROASTED VEGETABLES,
CHIMICHURRI

SIDES

CHOOSE TWO

FLUFFY MASHED POTATO

ROSEMARY ROASTED
NEW POTATO

EGGPLANT GRATIN

GARLICKY BROCCOLI

SOY ROASTED MUSHROOM
WITH SESAME

TRUFFLE FRIES

DESSERT SELECTIONS

CHOOSE ONE (ADDITIONAL CHOICE ADD \$8 PER PERSON)

TRIPLE CHOCOLATE BROWNIE
HAZELNUT, CHOCOLATE GANACHE

ASSORTED MINI DESSERTS
MINI CHOCOLATE CHEESECAKE, MINI MACAROONS

STATIONS

MARKET TABLE

\$10 PER PERSON PER HOUR

SEASONAL FRUITS

SERVED WITH DIPS AND DRESSING

SEASONAL VEGETABLES

SERVED WITH DIPS AND DRESSING

TACO STATION

CHOOSE ONE : \$15 PER PERSON PER HOUR

POLLO

FIRE ROASTED CHICKEN . CHILI ANCHO MARINADE

CARNE ASADA

CHARRED SKIRT STEAK . SALSA VERDE

LAMB BARBACOA

KOLA SPICE RUB . CORIANDER CRESS .
MEXICAN CHOCOLATE . BBQ SAUCE

CARNITAS

BRAISED PORK SHOULDER . KOLA CHILI RUB

YOUR CHOICE ACCOMPANIED WITH SHREDDED CABBAGE, ONION FRIZZLES, LIME, CUCUMBER SALSA, CHARRED PEPPERS, SOFT TORTILLA, CILANTRO, RADISH

PASTA STATION

CHOOSE ONE : \$17 PER PERSON PER HOUR

TRUFFLE MAC & CHEESE

WILD MUSHROOMS . PARMESAN . BLACK TRUFFLE .
CHILI CRUMBS

RICOTTA CAVATELLI

FENNEL SAUSAGE . EGGPLANT . TOMATO . RICOTTA

RIGATONI

BASIL PESTO . PECORINO . ZUCCHINI . PISTACHIO

CARVING STATION

CHOOSE ONE : \$21 PER PERSON PER HOUR

FIRE ROASTED CHICKEN

CHILI RUB WITH KOLA BBQ SAUCE

PULLED LAMB

WITH HARISSA AND LEMON

ROASTED PORK

TENDERLOIN

GOLDEN APPLE SAUCE AND MUSTARD CRUMBS

CHARRED BEEF

TENDERLOIN

RED ONION JAM

DESSERT STATION

CHOOSE ONE (ADDITIONAL CHOICE ADD \$8 PER PERSON)

TRIPLE CHOCOLATE

BROWNIE

CHOCOLATE SAUCE . WHIPCREAM . FRESH FRUIT .
CARAMEL SAUCE

ASSORTED MINI DESSERTS

PLATTERS

PLATTERS

MARKET TABLE PLATTER
SEASONAL FRUITS AND VEGETABLES SERVED WITH
DIPS (\$80 PER PLATTER, SERVES 10)

**CHEESES & CURED MEAT
PLATTER**
SEASONAL COMPOTE, COUNTRY MUSTARD &
CRACKERS (\$120 PER PLATTER, SERVES 10)

SPREADS SELECTION / SERVED WITH PITA

\$70 PER PLATTER / SERVES 10

FIRE ROASTED EGGPLANT
SESAME, GARLIC, MINT, SMOKED EGGPLANT

YELLOW CARROT HUMMUS
CASHEWS, CHIPOTLE HARISSA, SMOKED PAPRIKA

FRESH RICOTTA
LOCAL HONEY, CHILI, ARBEQUINA OIL

LABNEH
PERSIAN CUCUMBER, MINT, GARLIC,
SERRANO

MINI ROLLS & SLIDERS

SERVED WITH BRIOCHE BUN AND KOLA SPICED POTATO CHIPS
12 SLIDERS, \$80 / 12 ROLLS \$75

KOLA LABEL BEEF SLIDERS
ARUGULA MAYO, PICKLED JALAPEÑO,
VERMONT CHEDDAR

WILD MUSHROOM ROLLS
TRUFFLE AIOLI, PICKLED FRESNO PEPPERS

PULLED PORK SLIDERS
KOLA NUT BBQ SAUCE, SPICY COLE SLAW

LOBSTER ROLLS
MEYER LEMON AIOLI, FENNEL, TARRAGON

**SOPPRESATA MEATBALL
SLIDERS**
SPICY TOMATO, BASIL, PARMESAN

MINI CRAB CANNOLI
SOUR ORANGE MAYO, SERRANO, FENNEL FRONDS

MINI SKEWERS

12 SKEWERS FOR 60\$ ACCOMPANIED BY SAUCES & PICKLED VEGETABLES

BEEF
SHISHITO, CHIMICHURRI SALSA, SOY MARINADE

SHRIMP
KOLA CHILI RUB, BUTTERMILK AIOLI

CHICKEN
HARISSA RUB, LIME YOGURT, CILANTRO

DESSERTS

\$65 PER PLATTER / SERVES 12

**TRIPLE CHOCOLATE
BROWNIE & HAZELNUT
TRUFFLES**

ASSORTED MACAROONS

ASSORTED MINI TARTS



THE WALL STREET JOURNAL

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Quest to Lure Amazon Spooks Some Searching Investors

Case E
025

DATE THE PLACE



CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD No. 4
 330 West 42nd Street, 26th Floor, New York, NY 10036
 Tel: 212-736-4030 Fax: 212-947-5512
 www.fcc.gov/mc4

BURT LAZARIN
 Chair
 JESSE BOONE
 District Manager

PUBLIC NOTICE

Business Licenses and Permits Committee
 will discuss an application submitted by

Casa Events Bar LLC
625 W 51st Street

Applicant returning to re-discuss the stipulation about
 being open to the public

DATE:	Tuesday, May 8, 2017
TIME:	6:30 PM
PLACE:	Yotel New York -- 570 10 th Avenue, 4 th Floor The Green Room

We invite you to attend this meeting and give your comments on this application.
 Alternately, you may mail, fax or email us at the address listed above.
 For more information, please call 212-736-4536.

TRAVELER'S
Rock it out
 HALL

THE HIGH FIVE
Bling in bloom
 HALL

JEWELL
 ROCKIT

THE WALL STREET JOURNAL

FRIDAY, MAY 4, 2007 VOL. 41, NO. 184
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What's News



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PUBLIC

Business License
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Applicant returning to
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DATE:
TIME:
PLACE:

We invite you to attend this mee
Alternately, you may mail
For more inform



CITY OF NEW YORK
MANHATTAN COMMISSIONER BOARD
10 West 42nd Street 10th Floor New York, NY 10018
Tel: 212-312-4000 Fax: 212-312-4010
www.nyc.gov/mobca

PUBLIC NOTICE

Business Licenses and Permits Commission
will discuss an application submitted by

Casa Events Bar LLC
625 W 51st Street

Applicant returning to re-discuss the stipulation will
be open to the public

DATE	TIME	PLACE
Tuesday, May 2, 2017	6:30 PM	Yotel New York - 570 10 th Avenue 4 th Floor The Green Room

To be included in the meeting and give your comments via written
request you may mail, fax or email us at the address above
for more information please call 212-710-4000



CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD No. 4
300 W. 42nd Street, 20th Floor, New York, NY 10018
Tel: 212-736-4538 Fax: 212-647-6512
www.nyc.gov/mcoba

PUBLIC NOTICE

Business Licenses and Permits Committee
will discuss an application submitted by

Casa Events Bar LLC
625 W 51st Street

Applicant returning to re-discuss the stipulation above
being open to the public

DATE:	Tuesday, May 8, 2017
TIME:	6:30 PM
PLACE:	Yotel New York - 570 10 th Avenue, 4 th Floor The Green Room

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