

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License/Sidewalk Cafe Stipulations Application

<b>CORPORATION NAME</b> BSREP III 653 Hotel TRS LLC & BSREP III 653 Hotel LLC & Kimpton Hotel & Restaurant Group, LLC		<b>DOING BUSINESS AS (DBA)</b>  Ink48 Hotel	
<b>STREET ADDRESS</b>  653 11th Avenue		<b>CROSS STREETS</b>  WEST 47 STREET & WEST 48 STREET	<b>ZIP CODE</b>  10036
<b>OWNER</b> <small>(Attach a list of all the people that will be associated/listed with the license)</small>	<b>NAME:</b> Please see attached rider.	<b>ATTORNEY/ REPRESENTATIVE</b>	<b>NAME:</b> Valerie Karasz, Esq.
	<b>PHONE:</b> (202) 836-8276		<b>PHONE:</b> (212) 889-4220
	<b>EMAIL:</b> lisa.strauss@brookfield.com		<b>EMAIL:</b> vkarasz@buchmanlaw.com
<b>MANAGER</b>	<b>NAME:</b> Kimpton Hotel & Restaurant Group, LLC	<b>LANDLORD</b>	<b>NAME:</b> BSREP III 653 Hotel LLC (also a co-licensee)
	<b>PHONE:</b> (415) 733-9679		<b>PHONE:</b> (202) 836-8276
	<b>EMAIL:</b> grace.nishikawa@kimptongroup.com		<b>EMAIL:</b> lisa.strauss@brookfield.com
<b>APPLICATION TYPE</b> ( <input checked="" type="checkbox"/> <i>Liquor License</i> _____ <i>Unenclosed Sidewalk Cafe</i> )			
<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> <b>YES</b>	<input type="radio"/> <b>NO</b>
	What is/was the name and address of establishment?	Please see attached rider.	
	What were the dates applicant was involved with this former premise?		
<input type="radio"/> <b>Corp</b> <b>Change/Class Change/Removal</b>	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="radio"/> <b>YES</b>	<input type="radio"/> <b>NO</b>
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
<b>METHOD OF OPERATION</b>			
<b>TYPE OF ALCOHOL</b>	<input checked="" type="checkbox"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider		
<b>ESTABLISHMENT TYPE</b>	<input type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input checked="" type="checkbox"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment  <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 type="radio"/> <b>YES</b>	<input checked="" type="radio"/> <b>NO</b>	Applicant plans on filing soon after appearing at CB 4.
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"/> <b>YES</b>	<input type="radio"/> <b>NO</b>	Please see attached rider.
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	<input type="radio"/> <b>YES</b>	<input checked="" type="radio"/> <b>NO</b>	No schools or houses of worship trigger this rule.
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> <b>YES</b>	<input type="radio"/> <b>NO</b>	

BSREP III 653 Hotel TRS LLC and BSREP III 653 Hotel LLC and Kimpton Hotel & Restaurant Group, LLC (collectively, "Applicant") d/b/a Ink48 Hotel  
653 11th Avenue, New York, NY 10036

**RIDER TO MANHATTAN CB 4 LIQUOR LICENSE STIPULATIONS APPLICATION**

Owner & Manager Entity Information

***BSREP III 653 Hotel TRS LLC (Operating Entity)***

***BSREP III 653 Hotel LLC (Property Owner)***

Shai Zelering, Managing Director

Amy Lancaster, President

Lisa Strauss, Vice President and Secretary

Joshua Castle, Treasurer

***Kimpton Hotel & Restaurant Group, LLC (Management Company)***

Michael A. Defrino, President

Homer Moises Torres, Vice President, Treasurer

Paul Pei Cheng Huang, Vice President, Assistant Secretary

BSREP III 653 Hotel TRS LLC and BSREP III 653 Hotel LLC and Kimpton Hotel & Restaurant Group, LLC (collectively, "Applicant") d/b/a Ink48 Hotel  
653 11<sup>th</sup> Avenue, New York, NY 10036

**RIDER TO MANHATTAN CB 4 LIQUOR LICENSE STIPULATIONS APPLICATION**

Applicant's Affiliations to Similar Establishments

Brookfield entities affiliated with BSREP III 653 Hotel TRS LLC (Operating Entity) and BSREP III 653 Hotel LLC (Property Owner) currently hold active liquor licenses in two (2) states: District of Columbia and Florida.

Kimpton Hotel & Restaurant Group, LLC (Management Company) and its affiliates currently manages and in certain instances, hold active liquor licenses, for similar businesses in twenty-one (21) states, including two (2) active licenses in New York: The Muse Hotel (HL 1184328) and Eventi Hotel (HL 1229892).

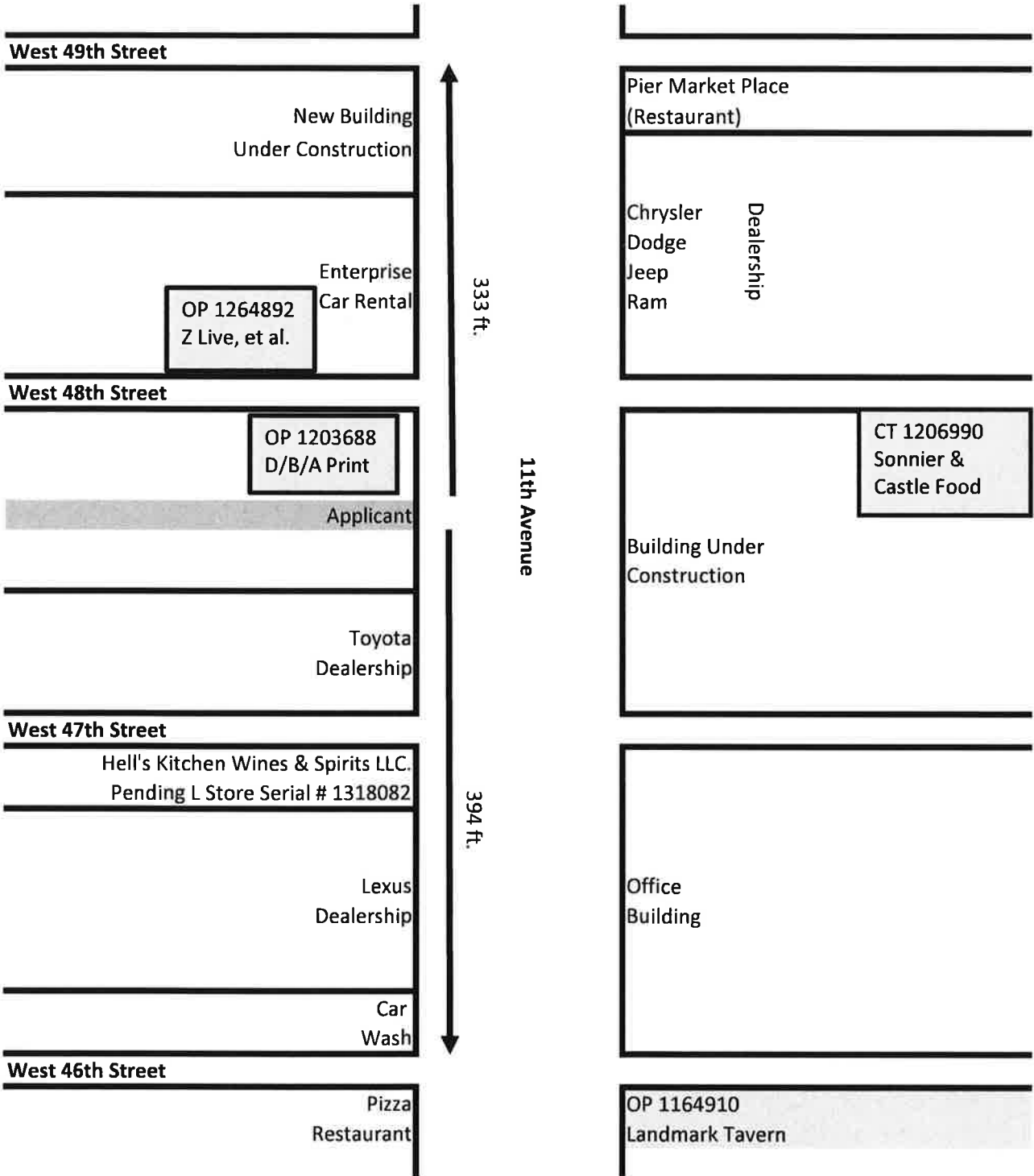
BSREP III 653 Hotel TRS LLC and BSREP III 653 Hotel LLC and Kimpton Hotel & Restaurant Group, LLC d/b/a Ink48 Hotel  
653 11<sup>th</sup> Avenue, New York, NY 10036

**RIDER TO MANHATTAN CB 4 LIQUOR LICENSE STIPULATIONS APPLICATION**

500 Foot Hearing Public Interest Statement

Issuance of the license would be in the public interest because this is a transfer application for an already existing Hotel whose method of operation will remain substantially unchanged from how it is currently being operated. Moreover, the proposed owner entities intend to maintain the current management company and, as such, issuance of the license will ensure the preservation of jobs at the premises, continued wages paid, and taxes collected. As the Hotel is already operating, issuance of the license will not have an adverse effect on noise levels and/or traffic in the area. Finally, upon information and belief, to the best of our knowledge, there are no SLA violations in place or pending for the premises, no history of criminal activity at the Hotel, and no local opposition to re-issuance of the license.

Ink48 Hotel  
 653 11th Avenue, New York, NY 10036  
 Establishments that Trigger the 500 Foot Rule



OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons )									
HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation			Operates 24 hours					
	Kitchen			6:30 AM - 10:30 PM Daily					
	Music		Background music plays in the lobby only						
If you plan to have music, what type(s)? (Circle all that apply)		<input checked="" type="checkbox"/> BACKGROUND		<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> 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	399; Hotel only, excluding leased restaurant space	880*	N/A	N/A	N/A	N/A	N/A		
OUTSIDE (Other than sidewalk café)	N/A								
SIDEWALK CAFÉ	N/A				*Includes occ. of guest rooms which is not included in C of O. Max. 2.5 persons x 222 rooms.				
How many floors are there? What is the capacity for each floor?					17-story building; see attached Certificate of Occupancy.				
How frequently will the owner(s) be at the establishment?					As needed, but the premises will be operated on a day-to-day basis by the management company.				
Will there be dancing?					YES	<input checked="" type="radio"/> NO	Except for occasional private events and in the banquet hall area.		
Will applicant have bottle or table service for beverage alcohol?					YES	<input checked="" type="radio"/> NO			
Will you be hosting private; promotional or corporate events?					<input checked="" type="radio"/> YES	NO			
Will outside promoters be used on a regular basis? If yes please describe.					YES	<input checked="" type="radio"/> NO			
Will you have a security plan? If, yes please attach.					<input checked="" type="radio"/> YES	NO	See attached.		
Will security plan be implemented?					<input checked="" type="radio"/> YES	NO			
Will State certified security personnel be used?					<input checked="" type="radio"/> YES	NO			
Will New York Nightlife Association and NYPD Best Practices be followed?					YES	NO	N/A		
Will applicant be using delivery bicycles? If yes, how many?					YES	NO	N/A		
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?					YES	NO	N/A		
Where will delivery bicycles be stored during the day when not in use?					N/A				

*Certificate of Occupancy*

**CO Number: 104515286F**

This certifies that the premises described herein conforms substantially to the approved plans and specifications and to the requirements of all applicable laws, rules and regulations for the uses and occupancies specified. No change of use or occupancy shall be made unless a new Certificate of Occupancy is issued. *This document or a copy shall be available for inspection at the building at all reasonable times.*

<b>A.</b>	<b>Borough:</b> Manhattan	<b>Block Number:</b> 01095	<b>Certificate Type:</b> Final
	<b>Address:</b> 653 11 AVENUE	<b>Lot Number(s):</b> 35	<b>Effective Date:</b> 02/28/2014
	<b>Building Identification Number (BIN):</b> 1027122	<b>Building Type:</b> Altered	
<i>For zoning lot metes &amp; bounds, please see BISWeb.</i>			
<b>B.</b>	<b>Construction classification:</b> 1	(Prior to 1968 Code)	
	<b>Building Occupancy Group classification:</b> J-1	(1968 Code)	
	<b>Multiple Dwelling Law Classification:</b> HAEB		
	<b>No. of stories:</b> 17	<b>Height in feet:</b> 206	<b>No. of dwelling units:</b> 222
<b>C.</b>	<b>Fire Protection Equipment:</b> None associated with this filing.		
<b>D.</b>	<b>Type and number of open spaces:</b> None associated with this filing.		
<b>E.</b>	<b>This Certificate is issued with the following legal limitations:</b> None		
<b>Borough Comments:</b> None			



Borough Commissioner



Acting

Commissioner



# Certificate of Occupancy

CO Number: 104515286F

Permissible Use and Occupancy						
All Building Code occupancy group designations are 1968 designations, except RES, COM, or PUB which are 1938 Building Code occupancy group designations.						
Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
CEL	74	OG	J-1		5B	ACCESSORY OFFICES, EMPLOYEE LOUNGE, HOUSEKEEPING, LOCKER ROOMS
CEL	12		D-2 B-2		5B	KITCHEN, MECHANICAL ROOMS, METER ROOMS, STORAGE
M15		100	F-4		5B	TOILET ACCESSORY TO ROOF BAR
M15		100	D-2		5B	ELECTRICAL/MECHANICAL
001	30	100	J-1		5A	HOTEL LOBBY
001	160	100	F-4		10	EATING AND DRINKING ESTABLISHMENT
001	10	100	D-2 B-2		5A	KITCHEN, LOADING DOCK
002	15	50	E		5A	ACCESSORY OFFICES
002	9	50	F-3		5A	ACCESSORY EXERCISE RM
002		40	J-1	12	5A	TWELVE 12 HOTEL ROOMS
003	60	50	F-1B		5B	MEETING ROOM.
003		40	J-1	14	5A	FOURTEEN 14 HOTEL ROOMS
003	14	50	J-1		5B	ACCESSORY OFFICE

Borough Commissioner

Acting

Commissioner



*Certificate of Occupancy*

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Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
004	0	40	J-1	14	5A	FOURTEEN 14 HOTEL ROOMS
004	97	50	F-1B		5B	MEETING ROOM
005		40	J-1	14	5A	FOURTEEN 14 HOTEL ROOMS
005	6	40	J-1		5A	ACCESSORY OFFICE
005	94	50	F-1B		5B	MEETING ROOM
006	0	40	J-1	18	5A	EIGHTEEN 18 HOTEL ROOMS
007	014 0	40	J-1	18	5A	EIGHTEEN 18 HOTEL ROOMS PER FLOOR
015	235	100	F-4		5-B	BAR AREA WITH OUTDOOR ROOF TERRACE WITH SPA POOL
015	10	40	D-2		5B	KITCHEN, MECHANICAL ROOMS
016		40	J-1	6	5A	SIX 6 HOTEL ROOMS
017		40	D-2		5B	MECHANICAL ROOMS
017		40	F-2		5B	OUTDOOR DECK WITH SPA POOL
RO F		40	D-2		5B	ELEVATOR MACHINE



Borough Commissioner



Acting

Commissioner



# Certificate of Occupancy

CO Number: 104515286F

EXISTING CERTIFICATE OF OCCUPANCY NOTE: TOTAL: AUTOMOBILE SERVICE ESTABLISH MENT, FACTORY AND TRADE SCHOOL. AMENDED CERTIFICATE OF OCCUPANCY. THIS CERTIFICATE OF OCCUPANCY #78978. AMENDED PORTION OF BUILDING CONFINE TO 1ST FLOOR ONLY

END OF SECTION

Borough Commissioner

Acting

Commissioner

END OF DOCUMENT

<b>LOCATION &amp; ZONING</b>			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Clinton Special District
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	See attached.
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Public Assembly permits are required and active for the 4th & 5th Fl. meeting rooms.
Are your plans filed with DOB?	<input type="radio"/> YES	<input type="radio"/> NO	N/A

<b>Community Notification/Relations</b>			
<b>NOTIFICATION:</b> 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	Contacted by email on May 24, 2019 all individuals and organizations on the list provided by CB4 (see attached).	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		No such meetings were requested by the groups.	
Who was your contact person at each group you met with?		N/A	
When did applicant post the notice that was provided?		May 24, 2019 & May 25, 2019	
Where did applicant post the notice that was provided?		Posted in window of premises & provided to nearby residential building.	
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	<input type="radio"/> NO (202) 412-1628
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input type="radio"/> YES	<input checked="" type="radio"/> NO Hiring is mainly union controlled; the following is a link to the hotel's job site: <a href="https://www.ihg.com/kimptonhotels/content/us/en/about-us/careers">https://www.ihg.com/kimptonhotels/content/us/en/about-us/careers</a>

<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	Name: Ink 48; Type: Hotel		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	653 Eleventh Ave LLC d/b/a Ink 48
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the entrance ADA Compliant?	<input checked="" type="radio"/> YES	<input 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	<input type="radio"/> NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/> NO	
Will applicant agree not to 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	<input type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply)	<b>FRENCH DOORS</b>		<b>GARAGE DOORS</b>
			<b>WINDOWS THAT CAN BE OPENED</b>
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES	<input type="radio"/> NO	N/A
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?	YES	<input type="radio"/> NO	N/A
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	Ongoing operations
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?	YES	<input type="radio"/> NO	N/A
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	<input type="radio"/> 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	Restaurant has canopies that extend partially over the sidewalk, for aesthetics and prevent sun glare through the windows into restaurant space.
Where will the air conditioner be located? What type is it?	There are individual heat pump units in each quest room and public spaces.		
When was the air conditioner installed?	2008/2009		

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

## OUTDOOR ITEMS – SIDEWALK CAFÉ Not Applicable

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 cafe?	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 <sup>st</sup> and March 21 <sup>st</sup> , 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 closes obstruction including construction barricades?	YES	NO	

**ADDITIONAL STIPULATIONS: (Office Use Only)**

- This application extends to hotel room mini bars, room service and there hotel banquet rooms.

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.

**ADDITIONAL STIPULATIONS: (Office Use Only), *Continued***

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.




Manhattan Community Board 4 (MCB4) recommends:  
 (MCB4's recommendation is based on a vote taken at its  
July 24, 2019 full board meeting, with 35 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 Holodubiec  
 CB4 BLP Committee Co-Chair

  
 Yoni Bokser  
 CB4 BLP Committee Co-Chair

**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** →

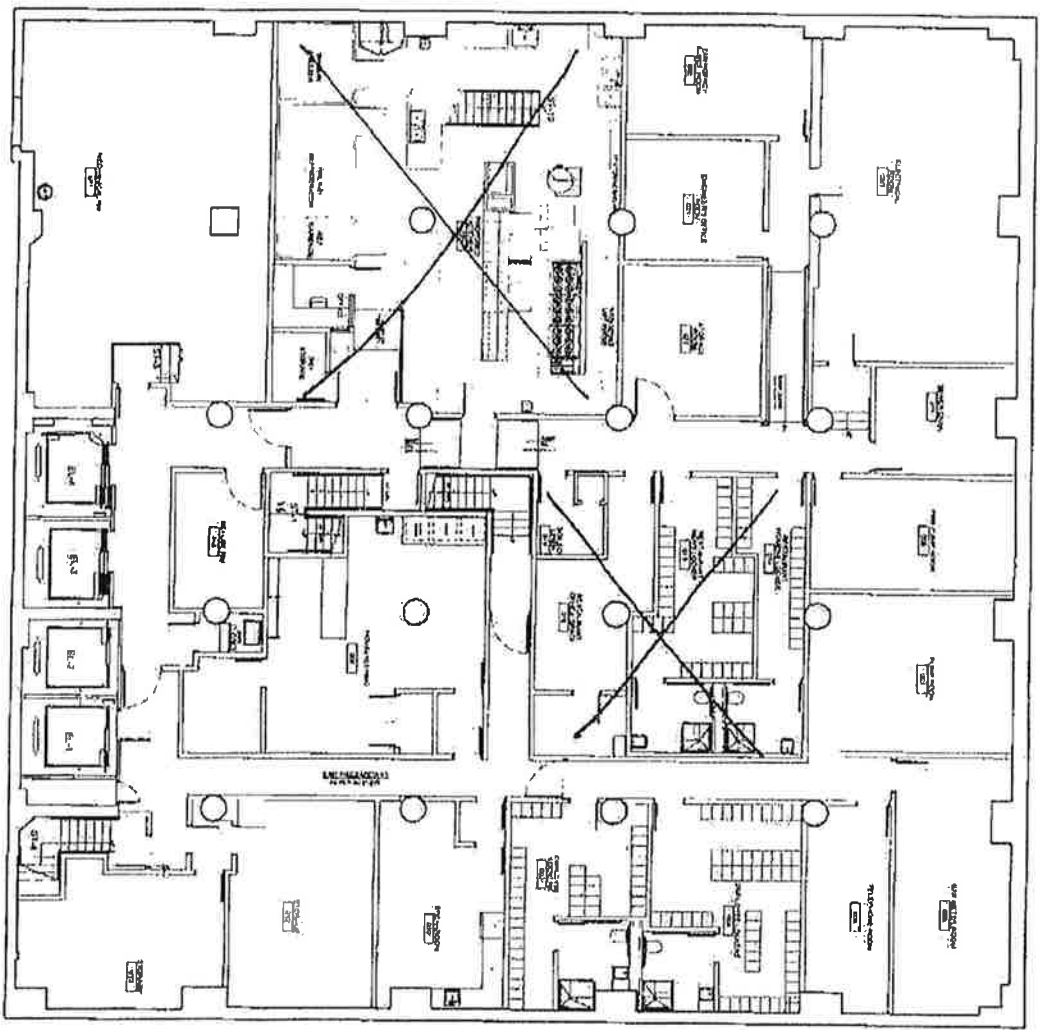
Lisa Strauss, Vice President  
 PRINT NAME OF APPLICANT

  
 SIGNATURE OF APPLICANT

5/31/19  
 DATE



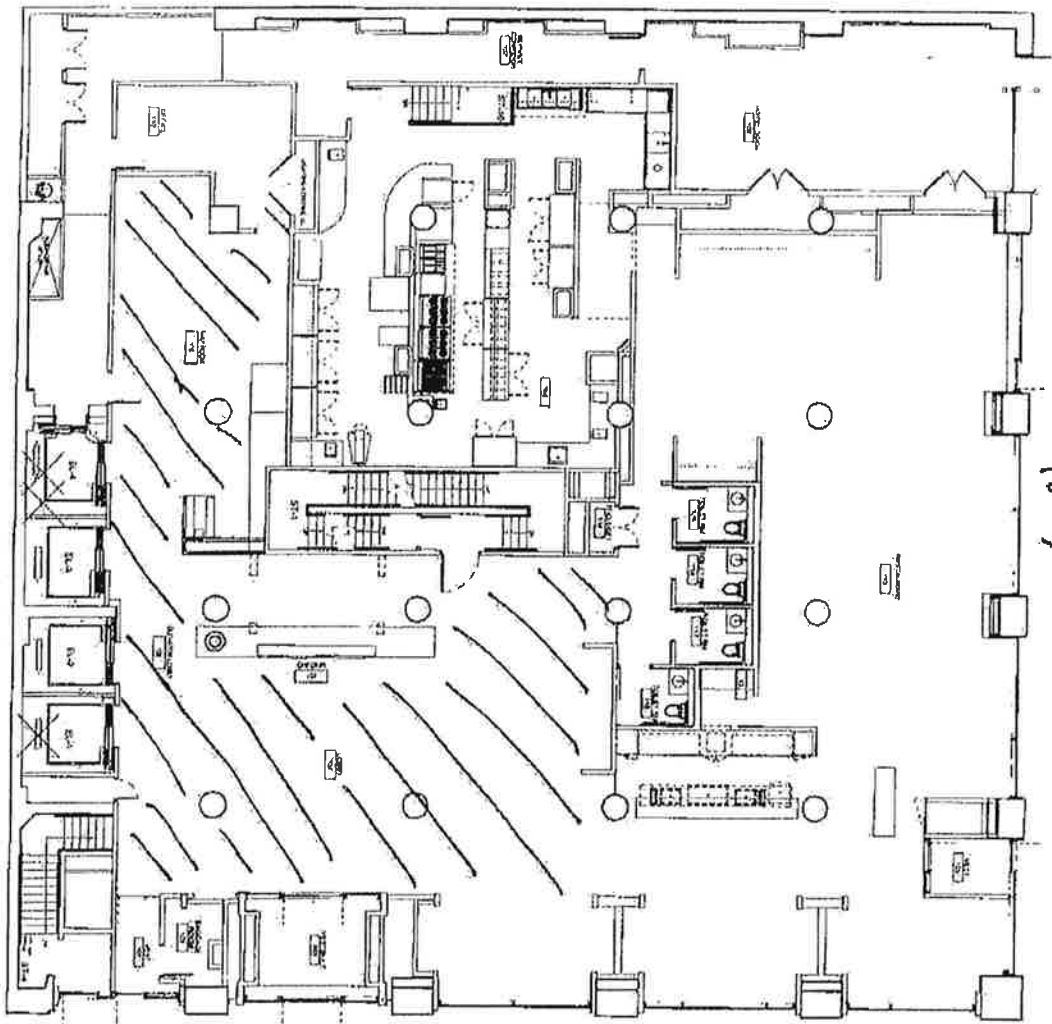
6/11/19



CELLAR

X'd out portion is not part of the hotel.

1ST FLOOR CONSTRUCTION PLAN



49th Street

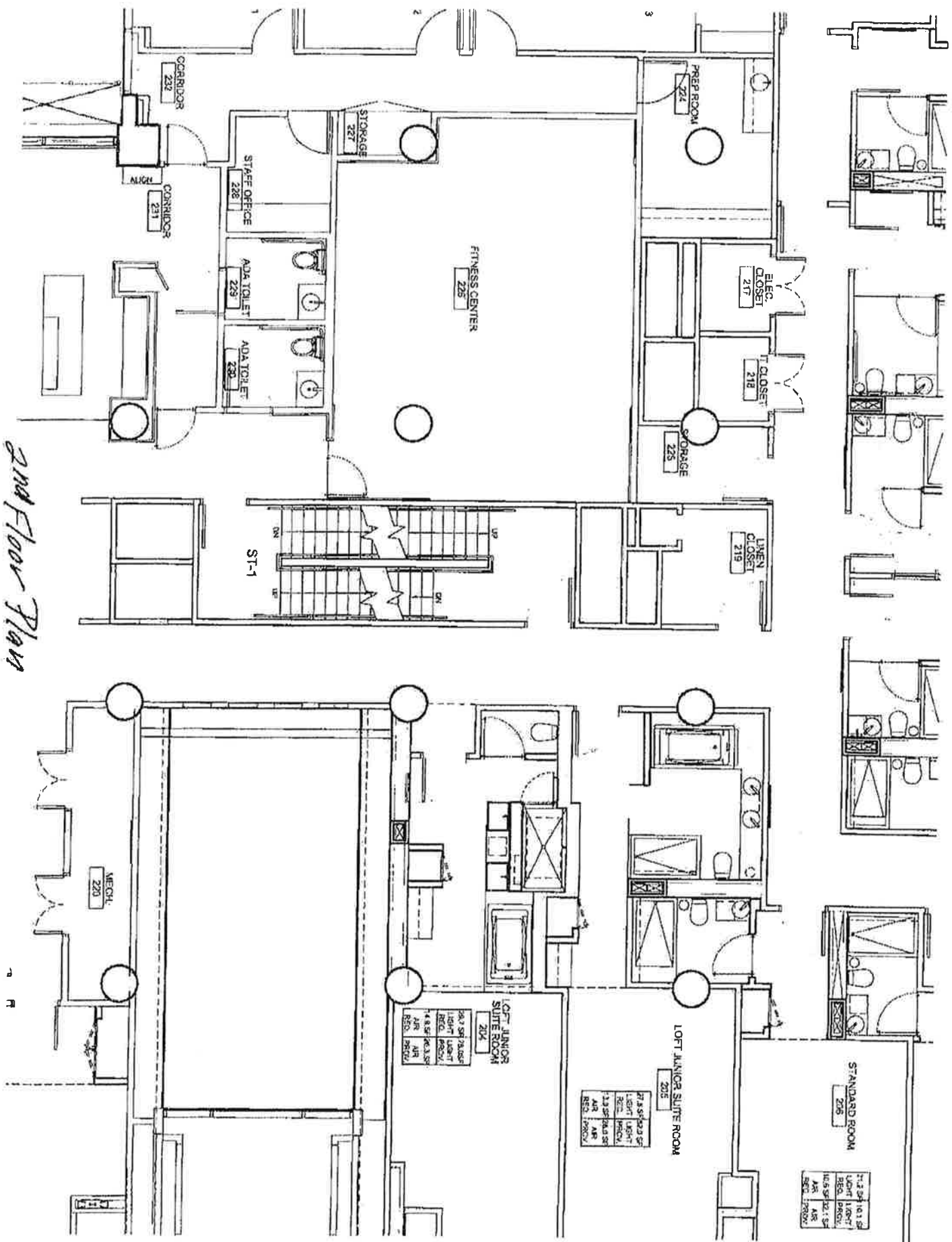
Front Entrance

Robbed diagonals represent the lobby of the hotel.

The yellow portion is not the hotel (restaurant)

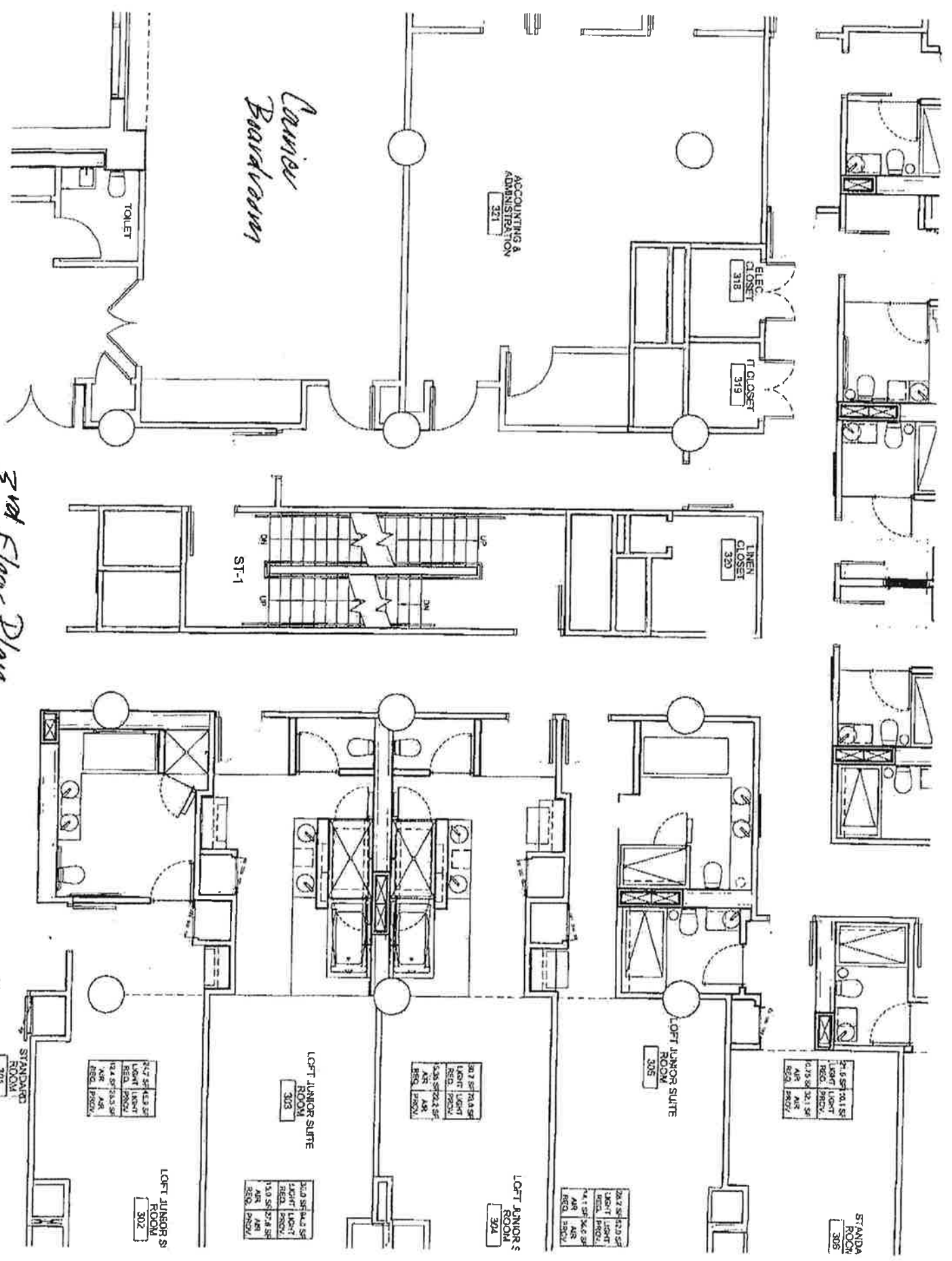
11th Avenue



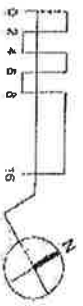
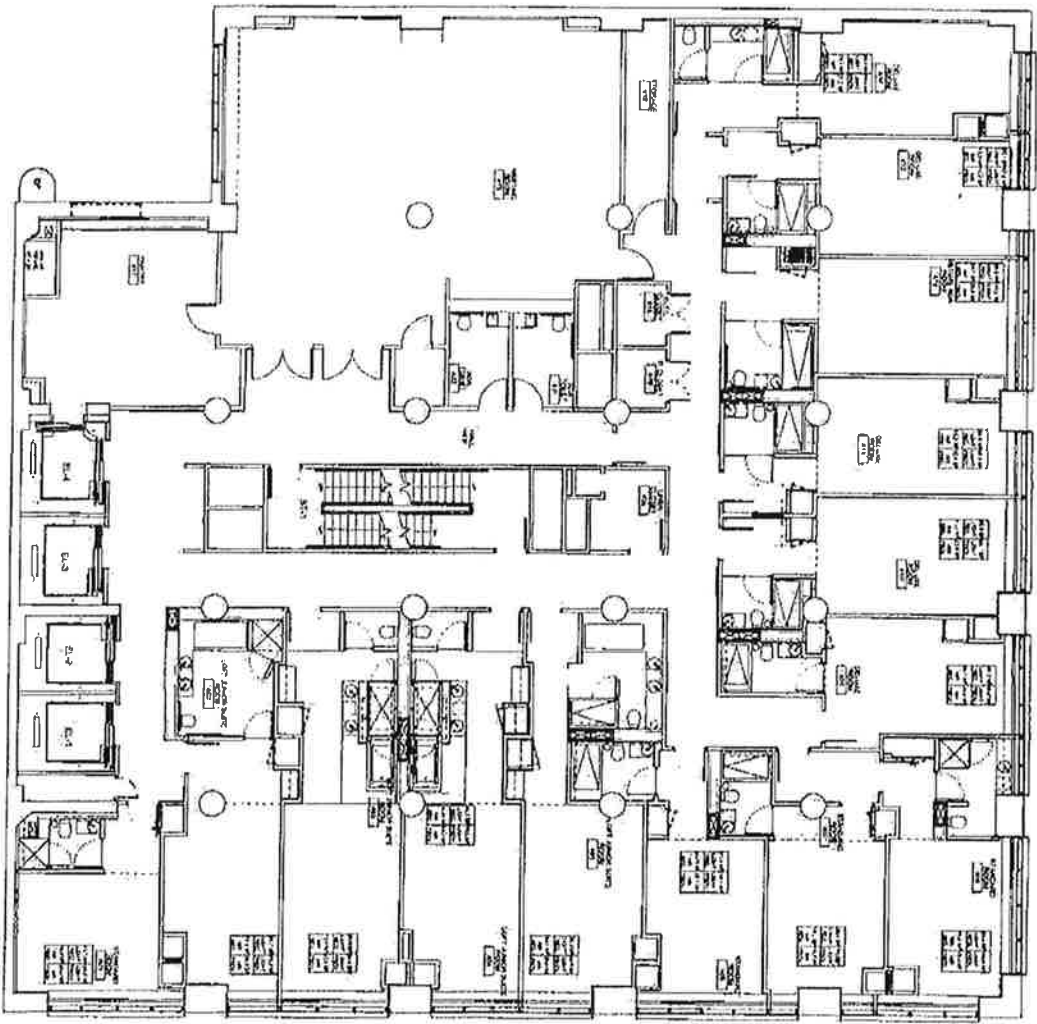


*2nd Floor Plan*

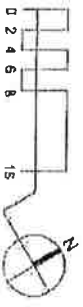
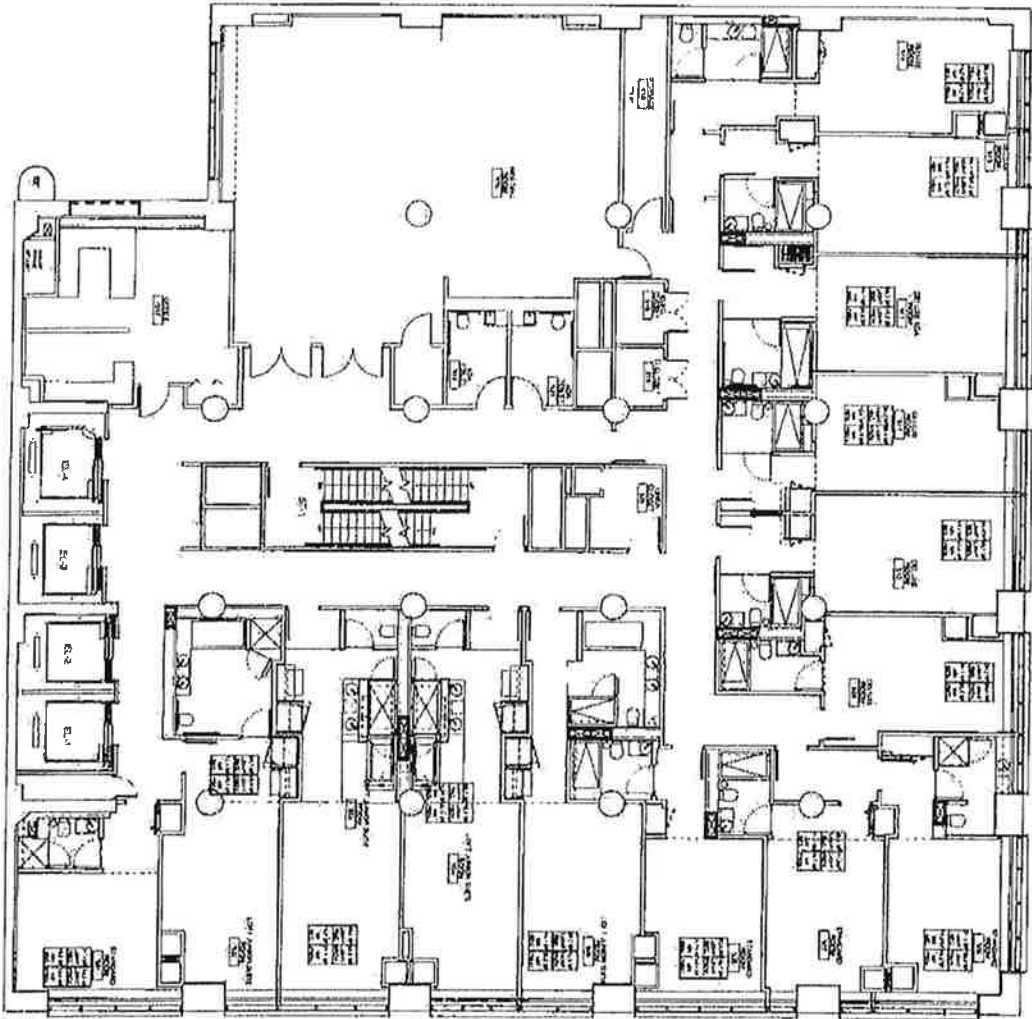
3rd Floor Plan



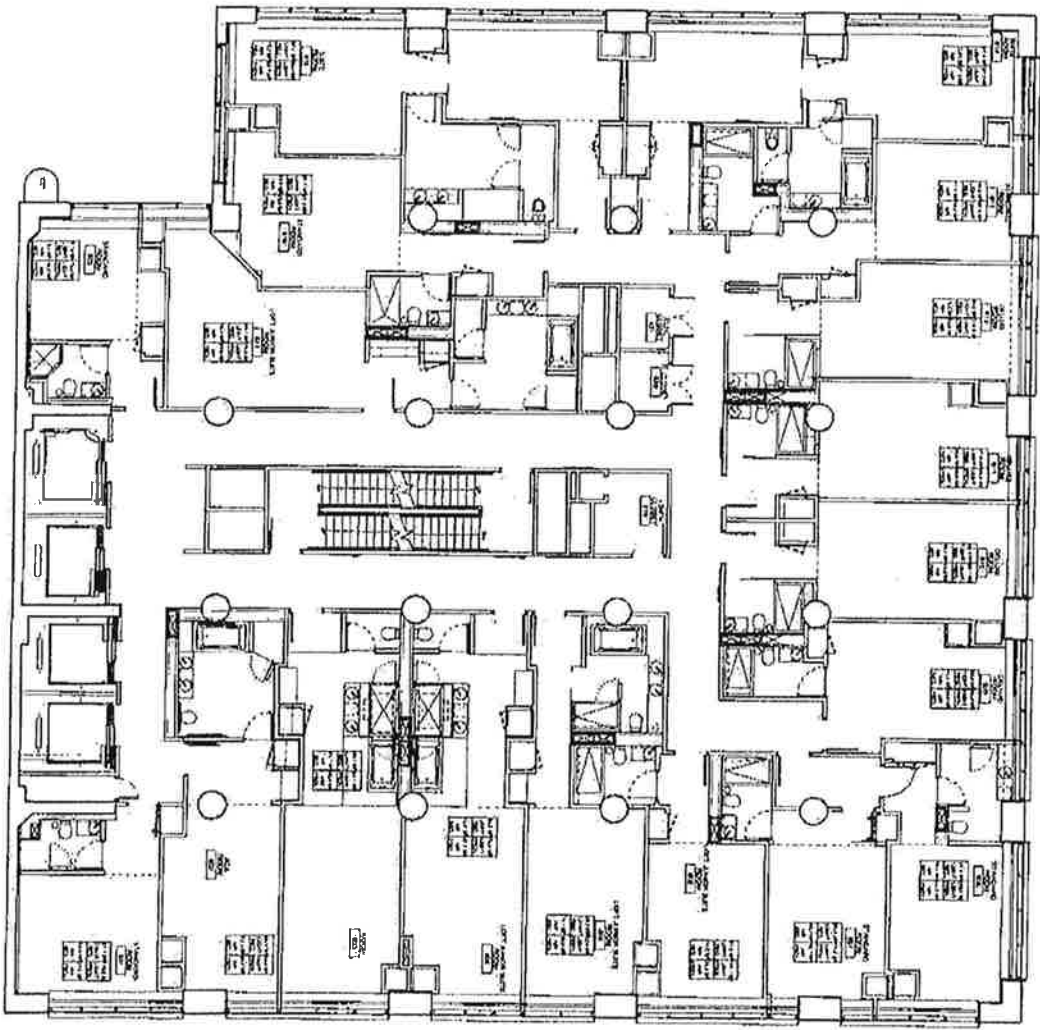
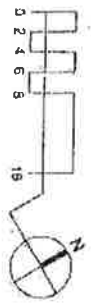
4TH FLOOR PLAN



5TH FLOOR PLAN

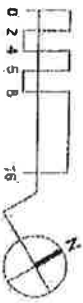
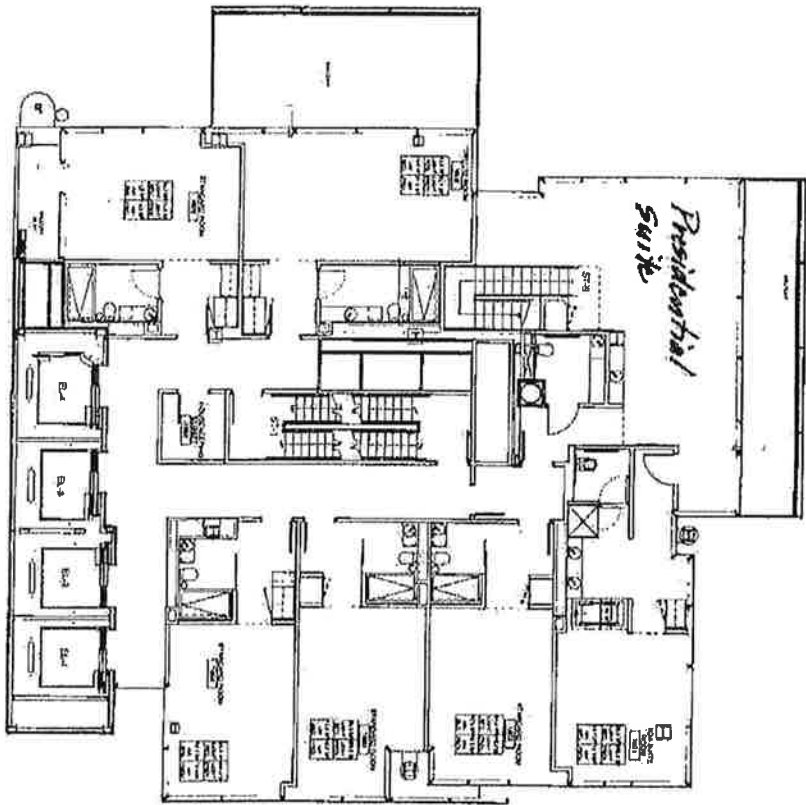


# 6TH-15TH FLOOR

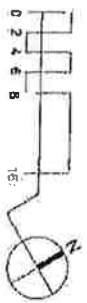
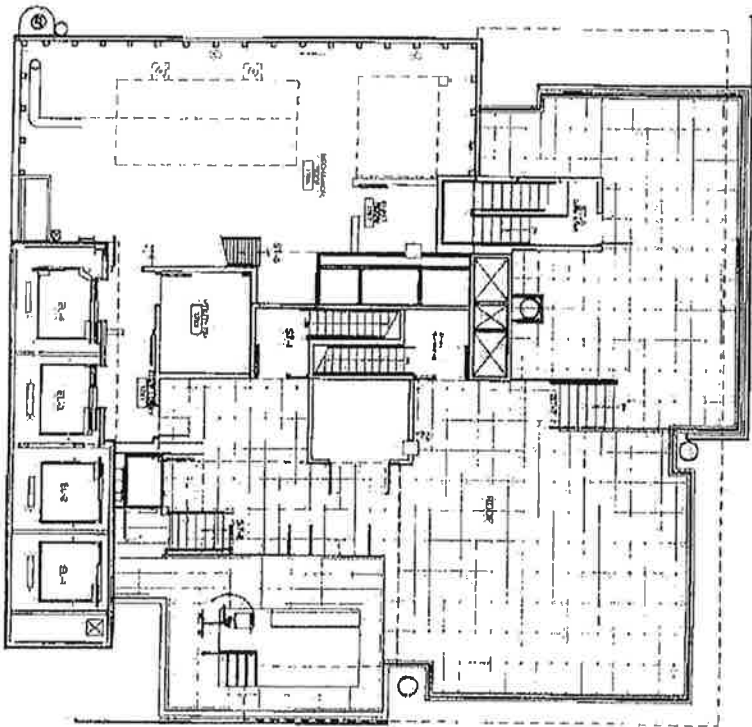




19th Floor Plan



18<sup>th</sup> FLOOR / ROOF TERRACE





# DINNER BUFFETS

## PRINT DINNER BUFFET

**\$111.00 Per Person**

- Assortment of Breads Served with Butter
- Romaine Caesar Salad Parmesan and Garlic Croutons
- Frisee, Radicchio, and Endive Salad Seasonal Fruit, Blue Cheese, and White Wine Vinaigrette
- Roasted Organic Chicken Lemon, Rosemary, and Thyme Jus
- Sautéed Spicy Shrimp Garlic, Pepper Flakes, Parsley, and Pimento
- Roasted Sweet Potatoes Garlic, Sage, and Olive Oil
- Sauteed Seasonal Vegetables Shallots and Tarragon
- Chocolate Pot de Creme
- Profiteroles Chef's Choice of Filling
- Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea Station

## PRESS DINNER BUFFET

**\$117.00 Per Person**

- Assortment of Breads Served with Butter
- Romaine Caesar Salad Shaved Parmesan and Garlic Croutons
- Radicchio, Endive, and Arugula Salad Grapefruit and Citrus Vinaigrette
- Grilled Marinated Steak Chimichurri Sauce
- Sustainable Local Catch Citrus Sauce
- Penne Pasta Grilled Chicken ,Tomato Sauce, and Basil Pesto
- Braised Greens
- Roasted Fingerling Potatoes Sage and Olive Oil
- Profiteroles with Chef's Choice of Filling
- Chocolate Torte Chocolate Buttercream
- Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea Station

Please see further Hotel Policies under Event Information.

# PLATED DINNER

## INK48 PLATED THREE COURSE DINNER MENU

**\$152.00 Per Person**

### FIRST COURSE

(CHOOSE ONE)

Seasonal Mixed Greens Radish, Cucumber, Feta, Fennel,  
Seasonal Fruit, Red Wine Vinaigrette

Frisee-Endive Salad, Seasonal Fruit, Hazelnuts, Blue Cheese,  
White Wine Vinaigrette

Lacinato Kale Salad, Fried Pumpkin Seeds, Apples, Shaved  
Parmesan, Lemon, Olive Oil

Roasted Beet Salad, Toasted Pistachios, Watercress, Feta,  
Chervil, Citrus Vinaigrette

Radicchio with Fall Squash, Pomegranates, Almonds,  
Chardonnay Vinaigrette

Hamachi Crudo, Horseradish, Olive Oil, Chives, Sea Salt

Aiello Dairy Burrata, Persimmons, Salsa Verde, Sea Salt,  
Virgin Olive Oil, Grilled Bread

### ENTREE

(CHOOSE TWO)

Grilled Petite Filet, Roasted Potatoes, Sea Salt, Grilled Spring  
Onion, Watercress Salad, Bordelaise Sauce

Pasture Raised Grilled Chicken Breast Smashed Potatoes,  
Seasonal Vegetables, Chimichurri Sauce

Roasted Duck Breast, Honeynut Squash Puree, Brussels  
Sprouts, Dried Cherries, Urfa Biber

Pan Roasted Firm White Fish, Dashi Broth, Maitake  
Mushrooms, Brussels Sprouts, Purple Daikon, Chili Oil

Local Dock to Dish Catch, Wild Mushrooms, Celery Root  
Puree, Micro Greens

### DESSERT

(CHOOSE ONE)

# PLATED DINNER

Dark Chocolate Custard – Cocoa Nib Toffee, Crème Fraiche

Chevre Cheesecake House Made Sorbet and Seasonal Fruits

Lemon Semifreddo Hazelnut Praline, Espresso Chocolate  
Sauce

Seasonal Fruit and Almond Torte Vanilla Ice Cream

Hummingbird Cake – Pineapple Sauce

Menu items and pricing subject to change. Ink48 proudly features the innovative farm-to-table cuisine from Executive Chef Gary King of PRINT. Restaurant. All food and beverage charges shall be subject to a 18% gratuity, 3% administrative fee and 8.875% sales tax.

Please see further Hotel Policies under Event Information.

## \$75.00 Per Person Two Hours

### PREMIUM COCKTAILS

Absolut Vodka  
Tanqueray Gin  
Dewar's White Scotch  
Cuervo Gold Tequila  
Bacardi Superior Rum  
Jim Beam Bourbon  
Captain Morgan Rum

### BEER

Amstel Light  
Brooklyn Lager  
Heineken  
Guinness

### WINES

Josh Cellars, California  
Pinot Noir  
Cabernet Sauvignon

J. Lohr Vineyards and Wines, California

Chardonnay  
Sauvignon Blanc

### NON-ALCOHOLIC BEVERAGES

Assorted Sodas  
Mineral Water  
Red Bull  
Assortment of Juices

Additional Hour

Per Hour

**\$20.00**

## \$85.00 Per Person Two Hours

### TOP SHELF COCKTAILS

Ketel One Citroen Vodka  
Bootlegger 21 Vodka  
Bombay Sapphire Gin  
Johnny Walker Black Whiskey  
Don Julio Anejo Tequila

## \$60.00 Per Person Two Hours

### BEER

Amstel Light  
Brooklyn Lager  
Heineken  
Guinness

### WINES

Josh Cellars, California  
Pinot Noir  
Cabernet Sauvignon

J. Lohr Vineyards and Wines, California

Chardonnay  
Sauvignon Blanc

### NON-ALCOHOLIC BEVERAGES

Assorted Sodas  
Mineral Water  
Red Bull  
Assortment of Juices

Additional Hour

Per Hour

**\$20.00**

### PLEASE NOTE

A \$218 inclusive Bartender Fee will be applied to each bar.

One Bartender required per 75 guests.

# OPEN

Captain Morgan Rum  
Maker's Mark Bourbon  
Captain Morgan Rum  
Glenmorangie Scotch

## BEER

Amstel Light  
Brooklyn Lager  
Heineken  
Guinness

## WINES

Josh Cellars, California  
Pinot Noir  
Cabernet Sauvignon

J. Lohr Vineyards and Wines, California

Chardonnay  
Sauvignon Blanc

## NON-ALCOHOLIC BEVERAGES

Assorted Sodas  
Mineral Water  
Red Bull  
Assortment of Juices

## Additional Hour

Per Hour

**\$25.00**

All taxes & fees are subject to change.

Please see further Hotel Policies under Event Information.





# LUNCH BUFFETS

## EAST SIDE LUNCH

### \$81.00 Per Person

Romaine Caesar Salad Parmesan and Garlic Croutons  
Frisee Salad Hazelnuts, Blue Cheese, Seasonal Fruit, and  
White Wine Vinaigrette  
Roasted Organic Chicken Madeira Sauce  
Pan-Roasted Local Catch  
Yukon Gold Potatoes Herbs and Shallots  
Roasted Seasonal Vegetables Olive Oil  
Profiteroles with Chef's Choice of Filling and Chocolate  
Torte

Organic Coffee, Decaffeinated Coffee, and Organic Mighty  
Leaf Tea

## WEST SIDE LUNCH

### \$92.00 Per Person

Lacinato Kale Salad Seasonal Fruit, Seeds, Shaved Parmesan,  
Lemon and Olive Oil  
Roasted Beets, Watercress, Feta Cheese, and Rose  
Vinaigrette  
Grilled Steak Red Wine Sauce  
Seared Local Catch Tarragon, Chervil, and Mushroom Sauce  
Mashed Potatoes Chives and Sea Salt  
Sauteed Greens  
Chocolate Ganache Torte and Assorted Cookies

Organic Coffee, Decaffeinated Coffee, and Organic Mighty  
Leaf Tea

## COMPLEMENT YOUR LUNCH

### \$13.00 Per Person

Seasonal Soup, Assortment of Rolls

## NEW YORK DELI LUNCH

### \$67.00 Per Person

Green Market Salad White Wine Vinaigrette  
Seasonal Vegetable Pasta Salad  
Stirato Baguette, Ciabatta, and Stecca Breads  
Sliced Roasted Turkey, Roast Beef, and Prosciutto  
Assortment of Sliced Cheeses  
Tomatoes, Fresh Lettuce, Pickles, Mustard, and Aioli  
House-Made Potato Chips  
Cookies and Confections

Organic Coffee, Decaffeinated Coffee, and Organic Mighty  
Leaf Tea

## FARMERS MARKET LUNCH

### \$74.00 Per Person

Romaine Caesar Salad Parmesan and Garlic Croutons  
House-made Potato Salad  
Choice of Three Sandwiches:  
Roasted Turkey Smoked Bacon, Lettuce, Tomato, and Aioli  
on Baguette  
Prosciutto and Mozzarella Basil, Roasted Tomatoes, and  
Arugula on Focaccia  
Tuna Salad Lettuce and Tomato on Whole Wheat Bread  
Seasonal Grilled Vegetables Arugula and Pesto on Country  
Bread  
Organic Chicken Salad Apples, Walnuts, Celery, and  
Watercress on Seven-Grain Bread  
Grilled Cheddar Cheese on Country Bread  
House-made Potato Chips  
Almond Torte and Seasonal Fruit

Organic Coffee, Decaffeinated Coffee, and Organic Mighty  
Leaf Tea

Menu items and pricing subject to change. Ink48 proudly features the innovative farm-to-table cuisine from Executive Chef Gary King of PRINT, Restaurant. All food and beverage charges shall be subject to a 18% gratuity, 3% administrative fee and 8.875% sales tax.

All taxes & fees are subject to change.

Please see further Hotel Policies under Event Information.

# PLATED LUNCH

## THREE COURSE LUNCH

**\$100.00 Per Person**

FOR THE TABLE

House Made Sourdough Baguette with Mushroom Butter

### COURSE ONE - SERVED FAMILY STYLE

Liberty Garden Green Salad, Shaved Vegetables, Red Wine Vinaigrette

Salvatore Brooklyn Ricotta Bruschetta, Roasted Tomatoes, Basil, Olives

### COURSE TWO - GUEST CHOICE OF ONE ENTREE

Pan-Roasted Sustainable Catch of the Day

Wild Mushrooms, Celery Root Puree

OR

Pan-Roasted Pasture Raised Chicken Breast

Sauteed Seasonal Vegetables, Roasted Sweet Potatoes, Chimichurri Sauce

### DESSERT - SERVED FAMILY STYLE

Seasonal Selection of House-made Cookies, Confections and Bars

COFFEE AND TEA SERVICE

## COMPLEMENT YOUR LUNCH

**\$13.00 Per Person**

SEASONAL SOUP with Assortment of Rolls

### QUINOA SALAD

**\$13.00 Per Person**

Seasonal Vegetables and Balsamic Vinaigrette

### PENNE PASTA

**\$13.00 Per Person**

Olives, Oregano, Tomato Sauce, and Parmesan Cheese

## \$75.00 Per Person Two Hours

### PREMIUM COCKTAILS

Absolut Vodka  
Tanqueray Gin  
Dewar's White Scotch  
Cuervo Gold Tequila  
Bacardi Superior Rum  
Jim Beam Bourbon  
Captain Morgan Rum

### BEER

Amstel Light  
Brooklyn Lager  
Heineken  
Guinness

### WINES

Josh Cellars, California  
Pinot Noir  
Cabernet Sauvignon

### J. Lohr Vineyards and Wines, California

Chardonnay  
Sauvignon Blanc

### NON-ALCOHOLIC BEVERAGES

Assorted Sodas  
Mineral Water  
Red Bull  
Assortment of Juices

### Additional Hour

Per Hour  
**\$20.00**

## \$85.00 Per Person Two Hours

### TOP SHELF COCKTAILS

Ketel One Citroen Vodka  
Bootlegger 21 Vodka  
Bombay Sapphire Gin  
Johnny Walker Black Whiskey  
Don Julio Anejo Tequila

## \$60.00 Per Person Two Hours

### BEER

Amstel Light  
Brooklyn Lager  
Heineken  
Guinness

### WINES

Josh Cellars, California  
Pinot Noir  
Cabernet Sauvignon

### J. Lohr Vineyards and Wines, California

Chardonnay  
Sauvignon Blanc

### NON-ALCOHOLIC BEVERAGES

Assorted Sodas  
Mineral Water  
Red Bull  
Assortment of Juices

### Additional Hour

Per Hour  
**\$20.00**

## PLEASE NOTE

A \$218 inclusive Bartender Fee will be applied to each bar.

One Bartender required per 75 guests.

# OPEN

Captain Morgan Rum  
Maker's Mark Bourbon  
Captain Morgan Rum  
Glenmorangie Scotch

## BEER

Amstel Light  
Brooklyn Lager  
Heineken  
Guinness

## WINES

Josh Cellars, California  
Pinot Noir  
Cabernet Sauvignon

J. Lohr Vineyards and Wines, California  
Chardonnay  
Sauvignon Blanc

## NON-ALCOHOLIC BEVERAGES

Assorted Sodas  
Mineral Water  
Red Bull  
Assortment of Juices

## Additional Hour

Per Hour

**\$25.00**

All taxes & fees are subject to change.

Please see further Hotel Policies under Event Information.



## ELEGANT HORS D'OEUVRES

Assorted Salumi  
Olives and Pickles  
\$153 Per Platter

Local Cheese Platter  
Assorted Dried Fruits, Grapes, and Artisanal Breads  
\$185 Per Platter

Wild Mushroom, Mozzarella Arancini, Arrabbiata Sauce  
\$106 Per Platter

Tempura Shrimp  
Sweet-Hot Mustard Sauce  
\$185 Per Platter

Grilled Skirt Steak Skewers  
Chimichurri Sauce  
\$165 Per Platter

## GRILLED LAMB CHOPS

...

Grilled Lamb Chops  
Apricot Almond Topping  
\$215 Per Platter

Beet Tartare, Goat Cheese, Blood Orange  
\$123 Per Platter

Sliced Seasonal Fresh Fruit  
\$153 Per Platter

Sweets and Chocolates  
\$308 Per Platter

## EACH PLATTER CONTAINS...

Each Platter Contains 40-50 Pieces Recommended for  
Parties of 15 or Fewer Guests

All taxes & fees are subject to change.

Please see further Hotel Policies under Event Information.

# HORS D'OEUVRES

Minimum of Twenty-Five Pieces Per Item

## HOT HORS D'OEUVRES

Marinated Grilled Pasture Raised Chicken Skewers, Sweet Chili Sauce (GF)

Grilled Leg of Lamb Skewers, Yogurt-Cucumber Sauce (GF)

Grilled Skirt Steak Skewers, Chimichurri Sauce (GF)

Tempura Shrimp, Sweet-Hot Mustard

Ricotta Asparagus Empanadas, Cucumber-Lime Yogurt Sauce (Baked)

Italian Sausage-Broccoli Rabe Ravioli, Spicy Tomato Sauce

Bacon Wrapped Dates, Honey Aleppo Sauce

Sesame Shrimp Toast, Sweet Chili Sauce

Truffle Risotto Cakes, Uni Sauce, Roasted Shiitake Mushrooms

Beef Sliders, House-made Spicy Ketchup, Potato Roll

Grilled Chicken Sliders, Avocado Aioli, Potato Roll

Roasted Portobello Mushroom Sliders, Arugula Pesto, Potato Roll

## TAGS

GF - Gluten Free, Veg - Vegetarian, V - Vegan

6 Pieces for Up to One Hour - \$60.00 per person

6 Pieces for Up to Two Hours - \$76.00 per person

All taxes & fees are subject to change.

Please see further Hotel Policies under Event Information.

## COLD HORS D'OEUVRES

Tuna Poke, Soy Chili Sauce, Ginger, Sesame

Seared Duck Breast, Huckleberry Compote, Corn Blini (GF)

Sweet Pea Ricotta, Herbs, on a Parmesan Shortbread Bite

Steak Tartare, Mustard Vinaigrette, Potato Gaufrette

Hamachi Crudo, Horseradish, Chives, Lemon, Virgin Olive Oil (Spoon) (GF)

Mini Lobster Tacos, Radish, Pickled Red Onion, Chipotle Aioli (Supplement \$5)

Deviled Egg with Paprika Aioli, Chives (GF)

Mushroom Conserva on Crispy Polenta (V, GF)

Beet Tartare, Goat Cheese, Blood Orange (Veg, GF)

Chilled Asparagus Soup Shooters



## MARKET TABLES

### TACO STATION

(build your own)

Pasture Raised Chicken Tinga

Grass-Fed Beef Carnitas

Sustainable Local Catch of the day

Roasted Wild Mushrooms

House-made Guacamole & Pico de Gallo

Queso fresco, Lettuce, Crema, Tomato, Jalapeños, Pickled Red Onions, Limes

Soft Corn Tortillas

\$47 per person

### SALUMI, ARTISANAL CHEESES AND BREAD DISPLAY

**\$30.00 Per Person**

Assorted Heritage Charcuterie

Artisanal Cheese Air-Dried Fruits, Nuts

Sullivan Street Bakery Breads

### MEDITERRANEAN REGIONAL TABLE

**\$42.00 Per Person**

Market Vegetable Crudite, Horseradish Black Pepper Creme Fraiche

Assorted Heritage Charcuterie: Prosciutto, Soppressata, Selection of Both Hot and Sweet Country Style Salami

Chickpea Hummus, Baba Ghanoush, Mixed Olives

Assorted Artisanal Cheeses

Assorted Sullivan Street Breads and Spiced Flatbreads

### RAW BAR

**\$49.00 Per Person**

CHOOSE TWO

Local Oysters

Littleneck Clams

Steamed Mussels Herb Mignonette

Shrimp Cocktail

Chilled Maine Lobster (Supplement \$10)

Peekytoe Crab Salad Celery Cucumber, Aioli

Remoulade Lemon Wedges, Mignonette and Homemade Cocktail Sauce

### SUSTAINABLE SEAFOOD TABLE

**\$42.00 Per Person**

CHOOSE TWO

Seared Seasonal Catch, Shaved Vegetables, Herb Vinaigrette

Halibut Filet, Wild Mushroom Sauce, Chervil

Sautéed Shrimp al Ajillo with Jalapeño, Scallions, Chili Flakes, Parsley

Organic Salmon, White Wine-Beurre Blanc

Seared Scallops, Cauliflower Puree, Roasted Mushrooms (supp \$5)

### PASTRY MARKET

**\$36.00 Per Person**

Chocolate Ganache and Salted Caramel

Assortment of Mini Cupcakes (may include)

-Chocolate with Chocolate Ganache

-Lemon with Cream Cheese Frosting

-Funfetti with Vanilla Frosting and Rainbow Sprinkles

Bite Sized Banana Cream Pies

Profiteroles, Vanilla Pastry Cream, Chocolate Glaze

# STATIONS

## GREEN MARKET VEGETABLES

**\$30.00 Per Person**

CHOOSE UP TO THREE ITEMS

Local Mixed Green Salad, Fennel, Radishes, Cucumber, Red Wine Vinaigrette

Lacinato Kale Salad, Apples, Fried Spicy Pumpkin Seeds, Shaved Parmesan, Lemon Vinaigrette

Romaine Caesar Salad, Croutons, Parmesan Cheese

Roasted Chiogga Beet Salad, Watercress with Feta Cheese, Honey Roasted Walnuts, Citrus Vinaigrette

Shaved Brussels Sprouts, Shredded Cabbage, Pomegranate, Pecorino Lime-Jalapeño Vinaigrette

Frisée-Endive Salad, Seasonal Fruit, Farmstead Blue Cheese, Hazelnuts, Chives, White Wine Vinaigrette

Bulgar Wheat Tabouleh Salad, Fennel, Cucumber, Mint

Pasta Salad, Prosciutto, Oven Dried Tomatoes, Mozzarella, Arugula Pesto

SERVED ROOM TEMPERATURE

Chocolate-Cherry Pot de Crème, Cocoa Nib Toffee, Whipped Crème Fraiche

Cheesecake Bites with Tropical Fruit on a Graham Cracker Crust

Mini Doughnuts & Doughnut Holes, Cinnamon-Sugar Dusted

Assorted Seasonal House Made Cookies and Bars

## ROASTED MEAT MARKET

**\$42.00 Per Person**

CHOOSE TWO

Grilled Petite Filet, Chimichurri Sauce

Pasture Raised Roasted Chicken, Madeira Mushroom Sauce

Five Spice Whole Roasted Duck, Cherry Espelette Compote

## FRESH PASTA TABLE

**\$42.00 Per Person**

CHOOSE THREE Print Mac n' Cheese with Cloth-Bound Cheddar Seasonal Vegetable Lasagna, Fresh Pasta, Pecorino Romano Garganelli with Local Ground Lamb Bolognese, Basil, Parmesan Trumpet Pasta Arrabbiata, Pecorino, Basil Baked Penne Pasta with Italian Sausage, Mozzarella and Parmesan Garganelli with Prosciutto, Spinach, Mushroom, Parmesan Cream Sauce Rigatoni, Olives, Tomatoes,

# STATIONS

Anchovies, Parsley, Pecorino

## SIDE TABLE

**\$30.00 Per Person**

CHOOSE THREE

- Mashed Yukon Potatoes with Chives
- Smashed Potatoes, Truffle Butter, Olive Oil, Garlic, Chives
- Roasted Honeynut Squash Purée, Lemon Zest and Honey
- Roasted Fingerling Potatoes, Rosemary, Olive Oil, Sea Salt
- Roasted Sweet Potatoes, Olive Oil, Sage, Sea Salt
- Sautéed Seasonal Vegetables with Shallots and Tarragon
- Roasted Brussels Sprouts, Pancetta, Pecorino

Menu items and pricing subject to change. Ink48 proudly features the innovative farm-to-table cuisine from Executive Chef Gary King of PRINT, Restaurant. All food and beverage charges shall be subject to a 18% gratuity, 3% administrative fee and 8.875% sales tax.

## \$75.00 Per Person Two Hours

### PREMIUM COCKTAILS

Absolut Vodka  
Tanqueray Gin  
Dewar's White Scotch  
Cuervo Gold Tequila  
Bacardi Superior Rum  
Jim Beam Bourbon  
Captain Morgan Rum

### BEER

Amstel Light  
Brooklyn Lager  
Heineken  
Guinness

### WINES

Josh Cellars, California  
Pinot Noir  
Cabernet Sauvignon

J. Lohr Vineyards and Wines, California

Chardonnay  
Sauvignon Blanc

### NON-ALCOHOLIC BEVERAGES

Assorted Sodas  
Mineral Water  
Red Bull  
Assortment of Juices

### Additional Hour

Per Hour  
**\$20.00**

## \$60.00 Per Person Two Hours

### BEER

Amstel Light  
Brooklyn Lager  
Heineken  
Guinness

### WINES

Josh Cellars, California  
Pinot Noir  
Cabernet Sauvignon

J. Lohr Vineyards and Wines, California

Chardonnay  
Sauvignon Blanc

### NON-ALCOHOLIC BEVERAGES

Assorted Sodas  
Mineral Water  
Red Bull  
Assortment of Juices

### Additional Hour

Per Hour  
**\$20.00**

## PLEASE NOTE

A \$218 inclusive Bartender Fee will be applied to each bar.

One Bartender required per 75 guests.

## \$85.00 Per Person Two Hours

### TOP SHELF COCKTAILS

Ketel One Citroen Vodka  
Bootlegger 21 Vodka  
Bombay Sapphire Gin  
Johnny Walker Black Whiskey  
Don Julio Anejo Tequila

# OPEN

Captain Morgan Rum  
Maker's Mark Bourbon  
Captain Morgan Rum  
Glenmorangie Scotch

## BEER

Amstel Light  
Brooklyn Lager  
Heineken  
Guinness

## WINES

Josh Cellars, California  
Pinot Noir  
Cabernet Sauvignon

J. Lohr Vineyards and Wines, California  
Chardonnay  
Sauvignon Blanc

## NON-ALCOHOLIC BEVERAGES

Assorted Sodas  
Mineral Water  
Red Bull  
Assortment of Juices

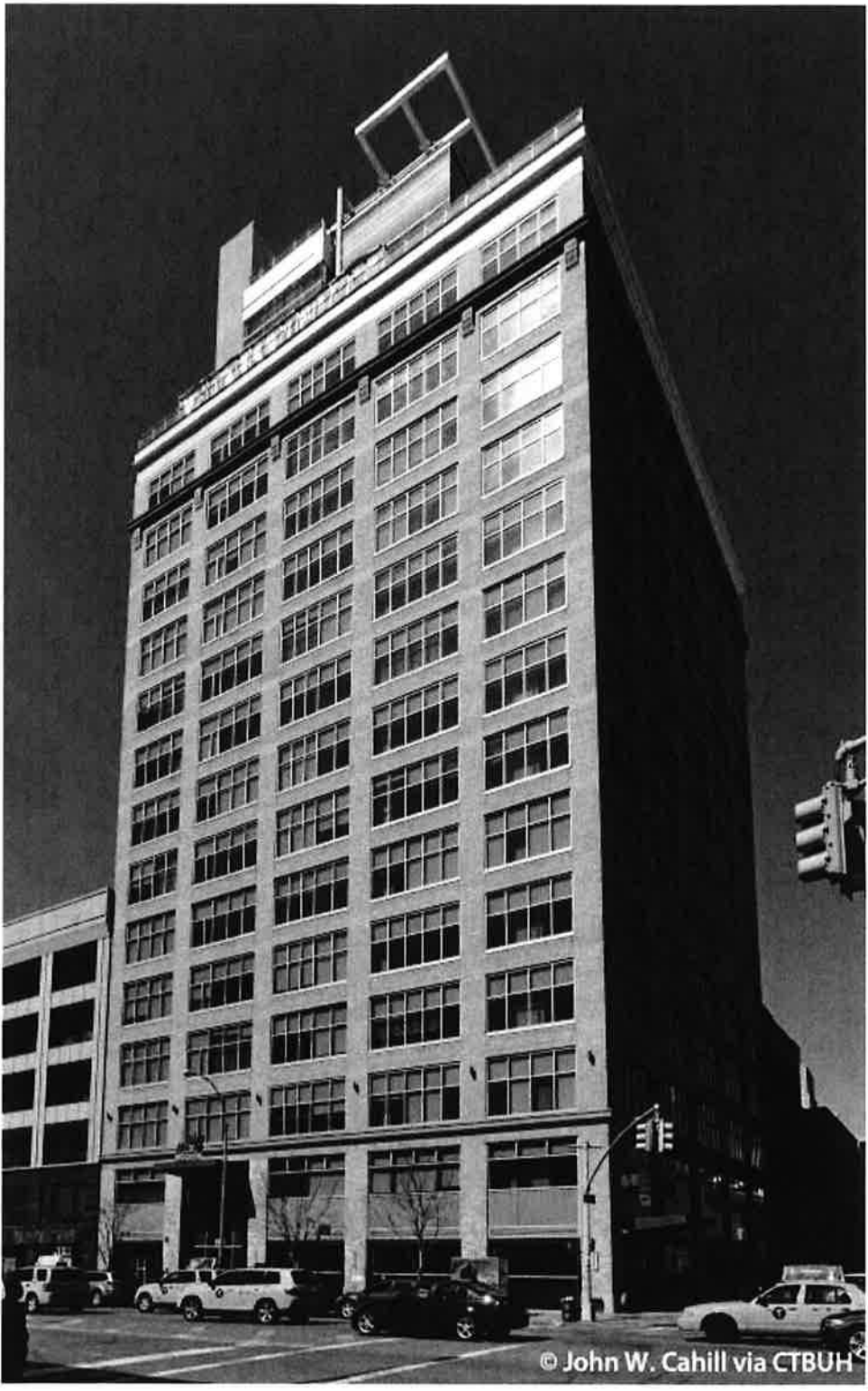
## Additional Hour

Per Hour

**\$25.00**

All taxes & fees are subject to change.

Please see further Hotel Policies under Event Information.



© John W. Cahill via CTBUH









N HOTEL



**PUBLIC NOTICE**

Business Licenses and Permits Committee  
will receive an application submitted by  
**BSREP III 653 Hotel TRS &  
BSREP III 653 Hotel LLC &  
(Management Co. TBD)  
653 11th Avenue**

An application for a license, when filed, shall  
constitute a Public Hearing with a public  
hearing.

**DATE:** Tuesday, June 11, 2019  
**TIME:** 9:30 PM  
**PLACE:** Public Hearing  
405 W 4th Street, 3rd Floor, Miami, FL 33133

For more information, please contact the Public Hearing  
Coordinator, at the address above or call the Public Hearing  
Coordinator at (305) 359-4444.

Responsibility for the information contained in this notice is  
the responsibility of the applicant and not the Public Hearing  
Coordinator.

# ink 48

A KIMPTON HOTEL

  
OFFICE OF THE CLERK OF SUPERIOR COURT  
COUNTY OF SAN FRANCISCO  
SAN FRANCISCO, CALIFORNIA

**PUBLIC NOTICE**  
As to the above-captioned matter, the Board of Public Works  
of the County of San Francisco is hereby notified by  
**ESREP - 553 Hotel TRS &  
ESREP - 552 Hotel LLC &  
(Management Co. TBD)**  
553 11th Avenue

Interested parties are advised that the Board of Public Works  
will hold a public hearing on the above-captioned matter on  
the date and time set forth below.

Date:	Thursday, June 11, 2015
Time:	10:00 AM
Place:	ESREP - 553 Hotel TRS & ESREP - 552 Hotel LLC & (Management Co. TBD) 553 11th Avenue, San Francisco, CA 94103

The Board of Public Works will consider the proposed  
action and may take such action as it deems proper.

# PUBLIC NOTICE

...for its Committee  
...on substantially  
**BSREP III 653 Hotel IRS &  
BSREP III 653 Hotel LLC &  
(Management Co. TBD)  
653 11th Avenue**

An application for a liquor, wine, beer & cider  
license for a Hotel Establishment with Stage and  
Music

**DATE:** Tuesday, June 12, 2019  
**TIME:** 6:30 PM  
**PLACE:** Fountain House  
425 W 47th Street, Lower Level

We invite you to attend the meeting and give your comments to the Administrative Code of the City of New York  
Alternatively, you may mail, fax or email us at the address below.  
For more information, please call 212-736-4500

Printed according to the Administrative Code of the City of New York  
§ 212. Please do not remove signs after the closing meeting.

**The New York Times**  
No. 58,337      NEW YORK, FRIDAY, MAY 24, 2019      \$3.00

**Weinstein Said To Reach Deal With Accusers**  
\$44 Million Settlement to Resolve Civil Suits  
By KATRINA BARNER  
Harvey Weinstein said his last civil suits' board members have reached a settlement that would end his lawsuit, but it takes time to resolve the civil suits, said by sources who provided details of the settlement and by the New York Times.

**ASSANGE INDICTED OVER LEAK AS U.S. EXPANDS CHARGES**  
FIRST AMENDMENT TEST  
Actions in 2015 Faced in 17 Counts Under the Espionage Act  
By CHARLIE SEAR  
WASHINGTON, D.C. —

First name	Last name	ORGANIZATION	E-MAIL
Bob	Benfatto	Hudson Yards Hell's Kitchen Alliance	rjbenfatto@hyhkalliance.org
Patty	Gouris	Hudson Yards Hell's Kitchen Alliance	pgouris@hyhkalliance.org
Kathleen	Treat	HKNA (incl. Dog Run)	kathleentreat123@gmail.com
Frank	Strock	West 36th Street	mcgee79@aol.com
Christine	Berthet	Chekpeds	cberthet@me.com
Joe	Restuccia	CHDC (incl. Bob's & bird parks)	info@clintonhousing.org; jrestuccia2@clintonhousing.org
Ryan	Marcano	CHDC (incl. Bob's & bird parks)	rmarcano@clintonhousing.org
Brian	Kehoe	500-506 West 42nd Street T.A.	eduardozeiger@compuserve.com
Eduardo	Zeiger	West 43rd Street (b. 9th/10th)	eduardozeiger@compuserve.com
Linda	Ashley	Manhattan Plaza T.A. (400 W. 43rd St.)	mpta@mp tenants.com
Renee & Gordon	Stanley	West 44 Street Better Block Association	ashleyll@aol.com
Rudy	Papiri	West 44th Street (b. 9th/10th)	twocats1d@worldnet.att.net
Fischer	John	West 44th Street (b. 9th/10th)	rapapiri@aol.com
Tim	Tanner	West 45 <sup>th</sup> Street (b. 8 <sup>th</sup> /9 <sup>th</sup> )	block45@hellskitchen.net
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