# Manhattan Community Board 4 (All Fields Must Be Completed)

<b>CORPORATION NA</b>	CORPORATION NAME			DOING BUSINESS AS (DBA)						
BOP NW Hot	el TRS LL	С	The Pendry Manhattan West							
STREET ADDRESS			CROSS STREETS			ZIP CODI	£			
442 West 33rd	Street (ak	a 438 West 33rd Street)	9th Avenue & Line	coln Tunn	el Approach	n 10001				
OWNER	NAME:	BOP NW Hotel TRS LLC		NAME:	Max Bookman					
(Attach a list of all the people that will	i a list of all phe han with opticated itsed e license?       PHONE:       (212) 978-1633       ATTORNEY/ REPRESENTATVE       PHONE:       (212) 513-1988         EMAIL:       alan.chun@brookfieldproperties.com romy.bhojwani@brookfield.com       EMAIL:       max@pb.law         NAME:       (1) Pendry North America, LLC (2) East Meets West 17, LLC       MAME:       BOP NW Hotel TRS LLC         PHONE:       (646) 448-5977       LANDLORD       PHONE:       (212) 978-1633         EMAIL:       lqbal.Bashir@montage.com jrackoff@qualitybranded.com       EMAIL:       alan.chun@brookfieldproperties.com         PLICATION TYPE       (X) Liquor License       Unenclosed Sidewalk Cafe )         Has applicant owned or managed a similar business?       VES       NO         What is was the name and address of establishment?       Please See Attachment 2 – Applicant's Background and Hi         What were the dates applicant was involved with this former premise?       Please See Attachment 2 – Applicant's Background and Hi         Corp ge/Class ge/Removal       Is applicant making any alterations or operational changes?       VES       NO         Mate is the current license # and expiration date?       VES       NO         Materations or operational changes are being made, please describeilist all changes.       VES       NO		iE: (212) 513-1988							
with the license)	EMAIL:			EMAIL:	max@pb.	law				
	NAME:			NAME:	BOP NW Hotel TRS LLC					
MANAGER	PHONE:	(646) 448-5977	LANDLORD	PHONE:	(212) 978-1633					
	EMAIL:			EMAIL:	alan.chun	alan.chun@brookfieldproperties.com				
APPLICATI	ON TYP	$\mathbf{E}$ ( <u>X</u> Liquor License	2	Unenc	losed Side	ewalk Caj	fe)			
	Has applicant	owned or managed a similar business?		(VI		NO				
(X) New	What is/was t	he name and address of establishment?	Please See Atta			achment 2 – Applicant's Background and History				
	What were th	e dates applicant was involved with this former prem	ise?	Please See Attachment 2 – Applicant's Background and						
O Corp	What is the lie	cense # and expiration date?								
Change/Class	ls applicant n	naking any alterations or operational changes?		YES NO						
Change/Removal	If alterations of	or operational changes are being made, please desc	ribe/list all changes.	YES NO						
Alteration	What is the c	urrent license # and expiration date?								
Anteration	Please list/de	scribe the nature of all the changes and attach the p	lans:							
METHOD O	F OPER	ATION								
TYPE OF ALCOP	IOL	X Liquor/Wine/Beer & Cider	O Beer &	Cider		O Wine/I	Beer & Cider			
ESTABLISHMEN	Night Club  Hot		Bar/Tavern orts Bar		atering Establishment nal Organization – Members Only)					
Has applicant/owner you plan to file?	er filed with t	he SLA? If yes, when? If no, when do	YES NO	After C	B-4's BLP m	eeting				
On-Premise liquor l establishment and	icense estat the Public In		YES NO							
		? If yes, please attach a diagram of the that trigger the rule.	YES NO	>						
Has applicant/owne Location of Alcohol		CB4 Policy Regarding Concentration and stablishments?	YES NO							

OPERATI	<b>DPERATIONAL DETAILS</b> (*Closing time will be when establishment is vacated of all patrons )												
		MONDAY	TUESDA	Y	WI	EDNESDAY	THU	RSDAY	FRIDAY	FRIDAY SATURDAY		SUNDAY	
HOURS*	Operation	Please See	Attachment 3 –	Metho	od of	Operations							
(Indoor Only)	Kitchen												
	Music												
If you plan to ha (Circle all that a		type(s)?	BACKGRO	UND		IVE MUSIC	$\mathbf{X}$	DJ	JUKE BOX	K	ARAOKI	E	
OCCUP						UPANCY							
	Capacity Pe (Certificate A of C Occupancy) Premi		Maximum # of Persons You Anticipate Occupying remises (Including Employees)	s You ipate Number oying of Table Including		Number of Seats	Number of Service Only Bars		ce Number Stand-Up				
INSIDE	Please See Attachment 3 – Method of Operations												
OUTSIDE													
(Other than sidewalk café )													
SIDEWALK CAFÉ													
How many floors	s are there? W	hat is the capa	city for each floor	?			21-story hotel; 1,032 capacity						
How frequently	will the owner(s	s) be at the es	ablishment?				A restaurant Manager will be on site during all hours of operation for the restaurant						
Will there be da	ncing?						YES	NO	Meeting rooms only (private events)				
Will applicant ha	ave bottle or tab	ble service for	beverage alcohol	?			YES	NO					
Will you be host	ing private; pro	motional or co	rporate events?				YES	NO					
Will outside pror	noters be used	on a regular l	basis? If yes pleas	se desci	ribe.		YES	NO					
Will you have a	security plan? I	lf, yes please	attach.				YES	NO	Please See Atta	chment 4 – Secur	ity Plan		
Will security plan	n be implement	ted?					YES	NO					
Will State certifie	ed security pers	sonnel be use	d?				YES	NO					
Will New York N	lightlife Associa	ation and NYP	D Best Practices I	be follov	wed?		YES	NO					
Will applicant be	e using delivery	bicycles? If y	es, how many?				YES	NO					
Will delivery bicy wear attire clear			he name of the re by NYC Law?	estaurar	nt and	l will staff	YES	NO					
Where will delive	ery bicycles be	stored during	the day when not	in use?	)		Not applicable						

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	Hudson Yards
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	
Is a Public Assembly permit required?	YES	NO	
Are your plans filed with DOB?	YES	NO	

Community Notification/Relations									
NOTIFICATION:	#1	Please See Attach	Please See Attachment 5 – Community Outreach Supplement						
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	# 2								
	# 3								
	# 4								
	# 5								
Please provide dates when applicant met w	ith the gro	ups listed above.							
Who was your contact person at each group you met with?		with?							
When did applicant post the notice that was	provided	?							
Where did applicant post the notice that was	?								
Will applicant provide owner cell phone num complaints that arise? Please provide numb		)	YES	NO					
Will applicant inform the Community Board provide a hyperlink to applicants jobs webpa		s job openings and/or		YES	NO				

BUILDING DESIGN								
State the name and type of business previously located in the space.	N/A (New Development)							
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO						
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO	Please See Attachment 6 – R	enderings, Floor Plans, & Photos				
Will applicant have a vestibule within the establishment?	YES	NO	Please See Attachment 6 – R	enderings, Floor Plans, & Photos				
Will applicant use a storm enclosure?	YES	NO	Please See Attachment 6 – R	enderings, Floor Plans, & Photos				
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?	YES	NO						
Will applicant comply with the NYC noise code?	YES	NO	Please See Attachment 7 – Sound Report					
Will the establishment have any of the following: (circle all that apply)	FREN	CH DOORS	S GARAGE DOORS	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?	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?	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	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?	YES	NO						
Will the kitchen exhaust system extend to the roof?	YES	NO						
Will the establishment have an illuminated sign?	YES	NO	illumination					
Will the establishment have a canopy extending over the sidewalk?	YES	NO	Please See Attachment 6 – Ro	enderings, Floor Plans, & Photos				
Where will the air conditioner be located? What type is it?	It is a	fan coil	ed unit fed through the	central building system				
When was the air conditioner installed?	To be	e installe	ed after construction con	mpletion (2021)				

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ			
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	Please See Attachment 3 – Method of Operations
Are the floorplans for the outdoor space(s) included?	YES	NO	Please See Attachment 6 - Renderings, Floor Plans, & Photos
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	Please See Attachment 3 – Method of Operations
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		Standing patrons allowed only during private events
Will there be no amplified music, as per the law?	YES	NO	Background only
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	Please See Attachment 8 – Lighting Plan

OUTDOOR ITEMS – SIDEWALK CAFÉ			
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	N/A
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	N/A
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	N/A
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	YES	NO	N/A
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	N/A
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	N/A
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	N/A
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	N/A
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	N/A
Will all furniture be stored inside between December 21st and March 21st, and any other day when it rains or snows?	YES	NO	N/A
Will applicant use umbrellas?	YES	NO	N/A
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	N/A

- All music will cease no later than 10pm in all outdoor spaces

- If levels of outside sound in any residential apartment exceeds 45db, levels of applicants outdoor music will be reduced until db levels in residential apartments are reduced below 45db

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.

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) (MCB4's recommendation is based on a vo. January 6, 2021 full board meeting, with of the recommendation, _2 members opp abstaining and _0 present but not eligible	te taken at its <sup>38</sup> _members voting in favor osed, _0_members	<ul> <li>Denial unless all stipulations agreed to by applicant/owner are part of the method of operation</li> <li>Denial O Approval</li> </ul>						
CB4 REPRESENTATIVES								
Nelly Gonzalez CB4 Assistant District Manager	Frank Holozubiec CB4 BLP Committee Co-Chair	Hali	Yoni Bokser CB4 BLP Committee Co-Che	air				
APPLICANT AGREEMENT WI	TH THE COMMUNIT	Y						
Applicant agrees to these stipulations as stipulations are essential prerequisites t stipulations incorporated in the method agreement between MCB4 and applican supersede any oral statements or represent	o the MCB4 recommendat of operation of its liquor lice at and may only be altered	ion regarding this ap ense. The stipulation in writing signed by I	plication. Applicant ag s in this application co	rees to have these onstitute the entire				
SIGN HERE	COLY BHOJWAM	ST SIGNATUREO	APPLICANT	12/30/2020 DATE				

# **APPLICANT'S BACKGROUND & HISTORY**

Brookfield Properties has brought some of the leading names in the hospitality and food and beverage industry to operate and manage The Pendry Hotel, located at 442 West 33<sup>rd</sup> Street (aka 438 West 33rd Street) within the Manhattan West development project.

The background of each of the organizations is below.

### **About Brookfield Properties**

Brookfield Properties is a fully-integrated, global real estate services company that provides industry-leading portfolio management and development capabilities across the real estate investment strategies of Brookfield Asset Management — a global alternative asset manager with over \$500 billion in assets under management. Brookfield Properties develops and manages premier real estate with a focus on maximizing the tenant experience in addition to the investment and operational performance of the asset. We also focus on integrating leading-edge real estate technologies which enables us to be at the forefront of innovation and sustainability – benefiting not only our tenants, residents, and business partners, but also the communities in which we operate. For more information about our approach to operating and developing best-in-class real estate, please visit www.brookfieldproperties.com.

## **About Montage Hotels & Resorts**

Montage Hotels & Resorts is the ultra-luxury hospitality management company founded by Alan J. Fuerstman. Designed to serve the affluent and discerning traveler and homeowner, the company features an artistic collection of distinctive hotels, resorts, and residences. Each Montage property offers comfortable elegance, a unique sense of place and spirit, impeccable hospitality and memorable culinary, spa and lifestyle experiences. The portfolio of hotels, resorts and residences includes: Montage Laguna Beach, Montage Deer Valley, Montage Kapalua Bay, Montage Palmetto Bluff, and Montage Los Cabos. Opening in 2020 is Montage Healdsburg, and opening in 2021 is Montage La Quinta and Montage Big Sky. Montage Hotels & Resorts is a member of Preferred Hotels & Resorts. For more information, follow @montagehotels or visit www.montagehotels.com.

### **About Pendry Hotels & Resorts**

Pendry Hotels & Resorts is a new luxury hospitality brand from Montage International. Pendry combines inspired design with a celebration of culture and authentic service tailored to today's cultured world traveler. Founders Alan J. Fuerstman and Michael Fuerstman's well-seasoned experience in the hospitality industry serves as the foundation for the brand. Each property is injected with a unique perspective on contemporary style, and an emphasis on the arts and local community in the city it calls home. The portfolio of hotels includes Pendry San Diego and Sagamore Pendry Baltimore. Currently under development opening in 2020 is Pendry West Hollywood, and opening in 2021 is Pendry Natirar, Pendry La Quinta, Pendry Manhattan West, and Pendry Park City. Pendry Washington D.C. – The Wharf will open in 2022. Pendry Hotels & Resorts is a member of Preferred Hotels & Resorts. For more information on Pendry Hotels, follow @pendryhotels or visit www.pendry.com.

The Quality brand is based upon our contemporary take on classic American dining, rooted in history, in style of cuisine, service, and décor. Whether referencing turn of the century butcher shops, 1950s Italian American

feasts, or the quotidian diners that dot the American landscape, our restaurants reinterpret the quintessential American culinary experience through a modern lens. The Quality Branded team has a proven track record of conceiving, opening, and managing restaurants for profitability. There are over 160 employees in the current Quality Branded group that have been working together for over ten years. All aspects of the restaurants, from operations to marketing to finance, benefit from the invaluable knowledge these people have gained over their long tenures in the restaurant industry. Quality Branded was founded by acclaimed father-son restaurateurs Alan and Michael Stillman in 2007 as Fourth Wall Restaurants and rebranded in 2016 to align the group identity more closely with its future growth plans. The group is comprised of upscale restaurants in New York City, Miami Beach and Denver, which are owned or managed by the group, including the flagship Smith & Wollensky location, Maloney & Porcelli, Quality Meats, Quality Italian, Park Avenue, Quality Eats and Don Angie. Their extraordinary depth of experience, combined with a fresh new vision for design, hospitality, and cuisine, uniquely positions these concepts from Quality Branded for success.

**About Manhattan West**: Stretching from Ninth to Tenth Avenues and 31<sup>st</sup> to 33rd Streets in New York City, Manhattan West is Brookfield Properties' newest and most innovative placemaking destination, focusing on culture, wellness, sustainability, and experience. It incorporates the best of Brookfield Properties' global network of mixed-use complexes and portfolio of nearly 600 properties worldwide. Once complete, it will feature six million square feet of Class-A office space, 844 luxury residences at The Eugene, and the Pendry Manhattan West boutique hotel. In addition, the complex will feature more than 200,000 square feet of dynamic retail amenities that will bring together high-end, experiential shops and innovative culinary concepts. A landscaped, two-acre public plaza will be enlivened with public art and events by Arts Brookfield, Brookfield's award-winning arts and entertainment program. For more information about Brookfield's Manhattan West complex, visit www.manhattanwestnyc.com.

## **Brookfield Properties Stats:**

- 325 MSF of commercial space across more than 600 properties
- 17,000+ apartments
- 40 MSF under construction
- 99% of our global core office area has achieved a sustainability designation

# Attachment 3 – Method of Operations

Location	Hours of Operation (Sun - Wed)	Hours of Operation (Thurs - Sat)	Kitchen Hours	Type of Music	Capacity (CofO)	Permitted Capacity (License) <sup>3</sup>	Number of Tables	Number of Seats at Tables	Number of Seats at Customer Bar	Number of Service Only Bars	Number of Customer Bars
Lobby Bar & Garden Room - Indoor	10:00am - 2:00am; 2:00am - 4:00am hotel guests only	10:00am - 2:00am; 2:00am - 4:00am hotel guests only	n/a	Background / Live music & DJ for private events	110	110	14	55	6	0	1
Restaurant - Indoor	7:00am - 12:00am	7:00am - 12:00am	Same as Hours of Operation	Background	178	178	27	114	12	0	1
Restaurant - Outdoor	7:00am - 11:00pm	7:00am - 11:30pm	n/a	Background <sup>2</sup>	n/a	152	40	110	n/a	1	0
6-Pack - Indoor	7:00am - 2:00am; 2:00am - 4:00am hotel guests only	7:00am - 2:00am; 2:00am - 4:00am hotel guests only	24/7	Background / Live music & DJ for private events	109	109	22	63	7	0	1
6-Pack Terrace - Outdoor	7:00am - 1:00am	7:00am - 1:00am	n/a	Background <sup>2</sup>	176	65	13	47	6	0	1
Private Dining - Indoor	7:00am - 12:00am	7:00am - 12:00am	n/a	Background / Live music & DJ for private events	55	55	7	40	n/a	0	0
Meeting Rooms & Pre- function Room - Indoor <sup>1</sup>	7:00am - 12:00am	7:00am - 12:00am	n/a	Background / Live music & DJ for private events	256	256	19	124	n/a	0	0
Rooftop Outdoor Bar	7:00am - 1:00am	7:00am - 1:00am	n/a	Background <sup>2</sup>	148	75	14	64	6	0	1
Total					1,032	1,000	156	617	37	1	5

1. Includes small private outdoor terrace, which will only have background music comparable to the other outdoor spaces.

2. All outdoor background music will cease by 10pm; Music will be kept at a level so as not to exceed 45dB when read from the interior of nearby residential apartment units.

3. As a binding representation to the Community Board to be disclosed to the State Liquor Authority and incorporated into the liquor license, applicant will limit the occupancy of each area to the values for each area stated in this column.

### Manhattan West Security Protocols

- 1. Security Operations at Manhattan West are directed daily by the Vice President of Operations and reports to (with oversight from):
  - a. Vice President, Security New York Region
  - b. Executive Vice President, Operations
- 2. Security Plan ensures the safety of all personnel and assets on behalf of Brookfield, its Tenants and their employees and to provide qualified trained security officers to perform such security services at the Property.
- 3. Our goal is to provide aesthetically pleasing facilities with optimum security that allows building tenants and members of the public to conduct their business without fear of violence, crime, or disorder. The Security Plan may, at times, include provision of security measures that are counter to the open welcome atmosphere in order to deter those willing to do harm or to react to security threats that may arise.
- 4. Brookfield will continue to re-assess risk factors and mitigation measures on a frequent basis to ensure public safety at the site.
- 5. Brookfield's security plan includes an appropriate level of physical barriers, Manpower and technology.
- 6. Manpower at leadership positions includes former law enforcement personnel who provide leadership, experience and are able to liaise with City, State and Federal Law Enforcement.
- 7. Technology and Manpower includes a Joint Security Operations Center on site to provide support to security Officer Force in CCTV, communication and additional assets.
- 8. Manpower Coverage will be posted to the Plazas, public areas and perimeters of Manhattan West and the at the Sally Port Entry and Loading docks below the Plazas.
- 9. Manpower Coverage in Item 8 will communicate and support the Security Teams within the Buildings, including the Pendry Hotel.
- 10. The security program on site will include escalation levels should it be deemed that risk levels have changed.

### **Pendry Security Protocols**

This staffing will be based on hotel, group, and restaurant demand. Dependent of staffing levels, the general premise is as follows:

- Day shift: would have three to five on per shift not counting the Security Director
  - One in dispatch at all times
  - One supervisor (could include the DOS)
  - Two to three officers on patrol
- Mid Shift: would have three to seven on per shift
  - One in dispatch at all times
  - One supervisor at all times
  - Two to 4 officers on patrol
- Overnights: would have three to five on per shift
  - One in dispatch at all times
  - o One supervisor at all times
  - Two to three officers on patrol

Handling of incidents: In the areas such as lobby, bars, and other areas

- Consent monitoring of areas with CCTV that dispatch covers 24 hours
- Patrols of all areas on property
- First responders to all issues on property that have to do with guest incidents on the property
- First responders to all associate issues on property
- First Responders to all alarms on property including fire, panic, burglar
- Report writing of all incidents on property
- Daily activity log of all officers' actions
- Close relations with local authorities including NYPD and NYFD
- Manage the Crisis Management Plan for the property
- Manage all aspect of safety for both guest and associates

December 3, 2020

Frank M. Holozubiec, Co-Chair Burt Lazarin, Co-Chair Business Licenses & Permits Committee Manhattan Community Board 4 P.O. Box 2622 New York, NY 10108

Dear Co-Chairs Holozubiec and Lazarin::

Since beginning construction on the Manhattan West campus, the Brookfield team has done extensive community and stakeholder outreach. This has included education around construction, partnering with other organizations in the community in ways both large and small, and in advance of the application to be presented for approval before the Business Licenses & Permits Committee this evening – continued its aggressive outreach.

Brookfield has been an active and invested stakeholder as a part of the community in our home at the new and exciting Manhattan West development. As we have at all of our locations, we are excited to be a contributing member of this community and look forward to a continuing partnership with the Community Board, our elected officials and the people and organizations that contribute to the betterment of our community.

## **Elected Officials**

As part of these community outreach efforts, we met with the following elected officials or their designated staff members, who represent the property site on both the concept as well as the operations of the hotel.

Those elected officials and their staff members include:

- Manhattan Borough President Gale Brewer
- City Council Speaker Corey Johnson
- State Senator Brad Hoylman
- State Assembly Member Richard Gottfried

## **Community Boards**

We provided a briefing to the Board Staff and the Co-Chairs of Community Board 4's Business Licenses and Permits Committee on Monday, November 23, 2020.

# Community Organizations and local residents

As part of the broad outreach efforts we've made, we have also met with, spoken to and reached out to the following organizations and had extensive conversations with the following:

- 34<sup>th</sup> Street Partnership
- Association for A Better New York
- Hells' Kitchen Block Association

- Hells' Kitchen Neighborhood Association
- Hudson Yards Hells' Kitchen Alliance
- Manhattan Community Board 5
- New York Building Congress
- Parity Productions

As part of this package, you will find letters of support from the following organizations:

- 34th Street Partnership
- Association for A Better New York
- Hudson Yards Hells' Kitchen Alliance
- Manhattan Community Board 5
- New York Building Congress

We have also begun working with local arts groups to identify potential opportunities to partner with Arts Brookfield and the programming of the 2+ acre open space areas across the Manhattan Plaza campus. As Community Board 4 is aware, Arts Brookfield places a high priority as part of its core mission to bring events and arts programming as a placemaking experience to all of its buildings and developments.

We have also reached out to residents with the Eugene – the only residential building located within the Manhattan West campus.

Further, you will find photos of our posting extensive notices that have been placed around the immediate community of the project site as prescribed by the instructions from Manhattan Community Board 4 informing local residents and stakeholders with the information regarding this hearing that we've shared with the Board office that can be found here:

https://www.dropbox.com/sh/jmax38gxdmya37y/AADEIXAC8hGc9JNi0xOYh23Va?dl=0

Thank you for the time and attention you have made and continue to make in consideration of this application.

Sincerely,

The Pendry Team

# MANHATTAN COMMUNITY BOARD FIVE

Vikki Barbero, Chair

450 Seventh Avenue, Suite 2109 New York, NY 10123-2199 212.465.0907 f-212.465.1628 Wally Rubin, District Manager

18 September 2020

Manhattan Community Board 4 P.O. Box 2622 New York, New York 10108

RE: 37 East 50<sup>th</sup> Street MJS Entertainment, LLC DBA: Maloney & Porcelli

> 360 Park Avenue South United Chicken Fingers, LLC DBA: Park Avenue

57 West 57<sup>th</sup> Street Baked Ziti, LLC DBA: Quality Italian

120 West 55<sup>th</sup> Street French Onion Soup, LLC DBA: Quality Bistro

57 West 58th Street Manhattan Ocean Club Associates DBA: Quality Meats

Dear Manhattan CB4:

We are writing to confirm that Manhattan Community Board Five reviewed our records and found no recent complaints on file for the above-mentioned liquor license establishments.

If you have any questions regarding this matter, please do not hesitate to contact the board office.



Sincerely, Michalas alternai

Nicholas Athanail, Chair Public Safety and Quality of Life Committee Community Board Five



Chair ELIZABETH VELEZ\*

#### Vice Chairs

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November 24, 2020

Mr. Burt Lazarin, Co-Chair Mr. Frank M. Holozubiec, Co-Chair Co-Chairs, Business Licenses & Permits Committee Manhattan Community Board 4 P.O. Box 2622 New York, NY 10108

Dear Co-Chairs, Lazarin & Holozubiec:

We are proud to support Brookfield's application for the Pendry Hotel. At a time of unprecedented economic crisis, this proposal to create hundreds of jobs for New York City is critical.

The New York Building Congress has, for almost a hundred years, advocated for investment in infrastructure, pursued job creation and promoted preservation and growth in the New York City area. Our association is made up of over 550 organizations comprised of more than 250,000 professionals. Through our members, events and various committees, we seek to address the critical issues of the building industry and promote the economic and social advancement of our city and its constituents.

The Pendry is a first-class partnership of Brookfield, Montage Hotels and Quality Eats to bring best-in-class hotel combined with the best in class food and beverage operator to bring an exciting mix to the Manhattan West development with a great cast already being assembled across the campus.

Its applications like these that show the on-going belief in the strength of our City and our communities that we'll rebound from the consequences the pandemic has brought to bear. However, confidence and investor commitment from our community is unwavering – again reminding that our City will persevere through this crisis.

On behalf of the New York Building Congress, we urge the Committee to approve this application.

Thank you for the opportunity to be heard on this critical application.

Very truly yours,

Carlo A. Scissura, Esq. President & CEO New York Building Congress

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November 19, 2020

Mr. Burt Lazarin, Co-Chair Mr. Frank M. Holozubiec, Co-Chair Co-Chairs, Business Licenses and Permits Committee Manhattan Community Board 4 P.O. Box 2622 New York, NY 10108

Dear Co-Chairs, Lazarin and Holozubiec:

The 34<sup>th</sup> Street Partnership respectfully requests that Manhattan Community Board 4's Business Licenses and Permits Committee join us in supporting the Pendry Hotel application before you this evening. 34th Street Partnership (34SP) is a privately managed company organized as a business improvement district (BID). The 34th Street District is comprised of 31 busy blocks in the heart of Manhattan.

Prior to the onslaught of the worldwide pandemic and in spite of it, we remain a working district, with over 100,000 office workers coming in daily in a gateway to the city for visitors from New Jersey, Long Island, and the entire eastern seaboard. Our neighborhood is a magnet for tourists and fans of music and sports where those events will be heard of and played again.

And of course, it's one of the greatest shopping districts in New York and will return to its rightful prominence, which is why we are pleased to support this venture that brings three best-in-class operators to the district. The Pendry is a celebration of the troika of Brookfield, Montage Hotels and Quality Meats to bring a best-in-class hotel combined with the best-in-class food and beverage operators to bring an exciting mix to the Manhattan West development.

Further, it's applications like these that show the on-going belief in the strength of our City, our borough, and our communities that we'll rebound from the consequences the pandemic has brought to bear. However, confidence and investor commitment in our community is unwavering.

#### **Ex-Officio**

Phillip Eng

Hon. Bill de Blasio Hon. Scott Stringer Dolores Rubin

Hon. Gregg Bishop Vikki Barbero

Hon, Gale Brewer Molly Hollister

Corey Johnson Steven H. Santoro

34th Street Partnership, Inc.

34st@urbanmgt.com

Executive Offices: 1065 Avenue of the Americas \* Suite 2400 \* New York, NY 10018 \* Tel 212.719.3434 Fax 212.719.3499 Operations Office: 212 West 35th St. • 3rd Floor • New York, NY 10001 • Tel 212.967.3433 Fax 212.279.4970

Again, on behalf of the 34<sup>th</sup> Street Partnership we would hope that Manhattan Community Board 4's Business Licenses and Permits Committee join us in to support this application.

Thank you for your time and consideration of this application.

Sincerely, an Sar Dan Pisark

Vice President, Retail Services 34<sup>th</sup> Street Partnership Email: dpisark@urbanmgt.com

**Board of Directors** Hon. Bill de Blasio Patrick A. Nowakowski

Hon. Scott Stringer Delores Rubin

Hon. Gregg Bishop Vikki Barbero

Hon. Gale Brewer Rick Eggers

Maria Torres-Springer

Steve H. Santoro

34st@urbanmgt.com

34th Street Partnership, Inc. Executive Offices: 1065 Avenue of the Americas • Suite 2400 • New York, NY 1001 • Tel 212.719.3434 • Fax 212.719.3499 Operations Office: 212 West 35th St • 3rd Floor • New York, NY 10001 • Tel 212.967.3433 • Fax 212.279.4970

Hudson Yards Hell's Kitchen Alliance 412 W 42nd Street, 3rd Floor New York, NY 10036 212-239-1619



November 30, 2020

Mr. Burt Lazarin, Co-Chair Mr. Frank M. Holozubiec, Co-Chair Co-Chairs, Business Licenses & Permits Committee Manhattan Community Board 4 P.O. Box 2622 New York, NY 10108

Dear Co-Chairs, Lazarin & Holozubiec:

The Hudson Yards Hell's Kitchen Alliance (HYHK) is a not-for-profit organization dedicated to enhancing the quality of life of the diverse population who lives, works, and visits within the district. The Hudson Yards special district, encompassing West 30th to West 42nd Street and 9th to 11th Avenue, was created as part of an effort to grow Midtown's central business district, and to transform the area into a mixed-used space and pedestrian friendly space.

While Brookfield's Manhattan West project doesn't technically fall within the boundaries of the Alliance (it literally borders the BID boundaries) – we have worked closely with Brookfield because their Manhattan West development serves as a gateway to the development occurring in our district and their programming of their campus serves as a complement to the broader community – not recognized by the boundaries.

The Pendry is a celebration of the troika of Brookfield, Montage Hotels and Quality Meats to bring best-in-class hotel combined with the best in class food and beverage operators to bring an exciting mix to the Manhattan West development with a great cast already being assembled across the campus.

Their experience of operating in locations across the City is indicative of the great quality we can expect truly expect from this award-winning team.

We look forward to their on-going participation in our community and to welcoming them to the far west side.

Robert J. Bafatto, Jr.

Robert Benfatto

Mr. Burt Lazarin, Co-Chair Mr. Frank M. Holozubiec, Co-Chair Co-Chairs, Business Licenses & Permits Committee Manhattan Community Board 4 P.O. Box 2622 New York, NY 10108

Dear Co-Chairs, Lazarin & Holozubiec:

My name is kog er GarciA and I am a resident of the Eugene located on West 31<sup>st</sup> Street within the Manhattan West Development.

One of the main reasons I moved into the Eugene was to take advantage of the amenities not only within the Eugene but also those across the entire Manhattan West campus, including the two and a half acres of publicly accessible open space that will host free public events produced and sponsored by Arts Brookfield. Given the recent Covid crisis, I feel fortunate that the complex will provide outdoor, socially distant activities throughout the year.

The recently opened Whole Foods Market, and the variety of restaurants and spaces across the Manhattan West campus and the adjacent Hudson Yards development also attracted me to the complex.

Finally, one of the components that I am most excited about is the anticipated Pendry Hotel - operated Montage International on the hotel side and Quality Branded on the food and beverage side - both recognizedby leaders and seasoned operators within their industries.

I understand that the Pendry Hotel will provide a variety of exciting indoor and outdoor dining experiences. If the onset of the pandemic has taught us anything, it is that outdoor areas offering people the opportunity for socially distant eating spaces is an ever-so critical program requirement that I fully support.

I know my neighbors and I look forward to this experience and hope the Community Board will support the hotel s liquor license application as presented before you this evening.

Thank you for your attention in this matter and the opportunity to be heard.

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December 1, 2020

Mr. Burt Lazarin, Co-Chair Mr. Frank M. Holozubiec, Co-Chair Co-Chairs, Business Licenses & Permits Committee Manhattan Community Board 4 P.O. Box 2622 New York, NY 10108

Dear Co-Chairs, Lazarin & Holozubiec:

My name is Stephen Butski and I am a resident of the Eugene located on West 31<sup>st</sup> Street within the Manhattan West Development.

One of the main reasons I moved into the Eugene was to take advantage of the amenities not only within the Eugene but also those across the entire Manhattan West campus, including the two and a half acres of publicly accessible open space that will host free public events produced and sponsored by Arts Brookfield. Given the recent Covid crisis, I feel fortunate that the complex will provide outdoor, socially distant activities throughout the year.

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Thank you for your attention in this matter and the opportunity to be heard.



Mr. Burt Lazarin, Co-Chair Mr. Frank M. Holozubiec, Co-Chair Co-Chairs, Business Licenses & Permits Committee Manhattan Community Board 4 P.O. Box 2622 New York, NY 10108

Dear Co-Chairs, Lazarin & Holozubiec:

My name is <u>Mark Schissler</u> and I am a resident of the Eugene located on West 31<sup>st</sup> Street within the Manhattan West Development.

One of the main reasons I moved into the Eugene was to take advantage of the amenities not only within the Eugene but also those across the entire Manhattan West campus, including the two and a half acres of publicly accessible open space that will host free public events produced and sponsored by Arts Brookfield. Given the recent Covid crisis, I feel fortunate that the complex will provide outdoor, socially distant activities throughout the year.

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Thank you for your attention in this matter and the opportunity to be heard.

Mr. Burt Lazarin, Co-Chair Mr. Frank M. Holozubiec, Co-Chair Co-Chairs, Business Licenses & Permits Committee Manhattan Community Board 4 P.O. Box 2622 New York, NY 10108

Dear Co-Chairs, Lazarin & Holozubiec:

My name is <u>Noha Baltagi</u> and I am a resident of the Eugene located on West 31<sup>st</sup> Street within the Manhattan West Development.

One of the main reasons I moved into the Eugene was to take advantage of the amenities not only within the Eugene but also those across the entire Manhattan West campus, including the two and a half acres of publicly accessible open space that will host free public events produced and sponsored by Arts Brookfield. Given the recent Covid crisis, I feel fortunate that the complex will provide outdoor, socially distant activities throughout the year.

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Thank you for your attention in this matter and the opportunity to be heard.

Noha Baltagi

Mr. Burt Lazarin, Co-Chair Mr. Frank M. Holozubiec, Co-Chair Co-Chairs, Business Licenses & Permits Committee Manhattan Community Board 4 P.O. Box 2622 New York, NY 10108

Dear Co-Chairs, Lazarin & Holozubiec:

My name is Maria Roda Roca & Javier El Hage Guaristi and I am a resident of the Eugene located on West 31<sup>st</sup> Street within the Manhattan West Development.

One of the main reasons we moved into the Eugene was to take advantage of the amenities not only within the Eugene but also those across the entire Manhattan West campus, including the two and a half acres of publicly accessible open space that will host free public events produced and sponsored by Arts Brookfield. Given the recent Covid crisis, I feel fortunate that the complex will provide outdoor, socially distant activities throughout the year.

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Thank you for your attention in this matter and the opportunity to be heard.

Sincerely,

₽₽



HUDSON YARDS

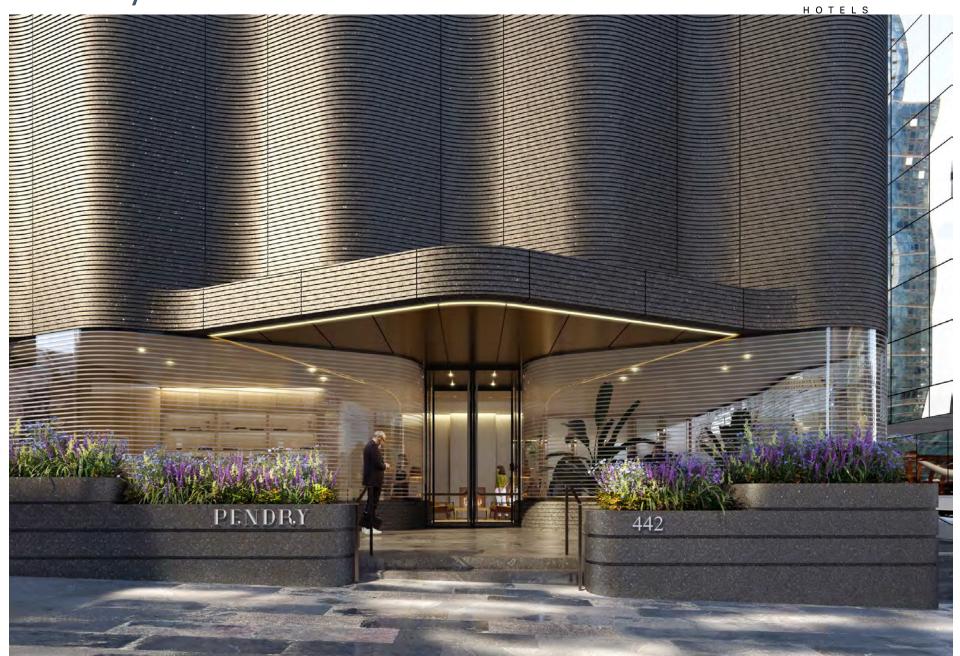
EMPIRE STATION COMPLEX MADISON SQUARE GARDEN PENN STATION





# Pendry Entrance

# PENDRY

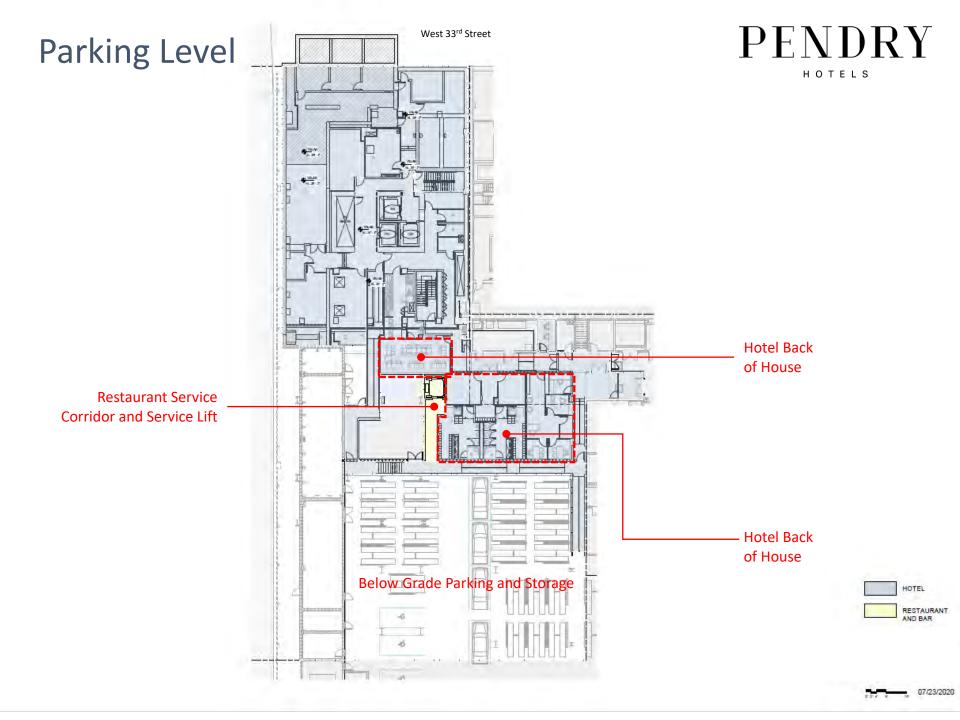


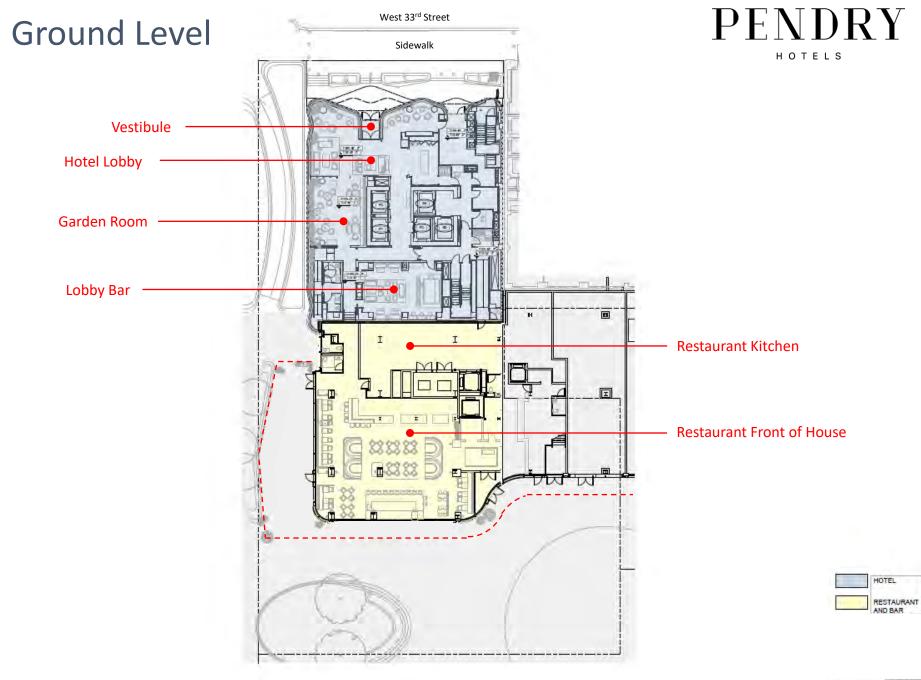


# **Restaurant Entrance**

# $\operatorname{PENDRY}_{\operatorname{hotels}}$







# Ground Floor Lobby



# Lobby Bar & Garden Room

# PENDRY

Hours of Operation (7 days/week): 10:00am - 2:00am; 2:00am - 4:00am hotel guests only

**Type of Music:** Background / Live music & DJ for private events

Capacity (CofO): 110

**Anticipated Capacity:** 110

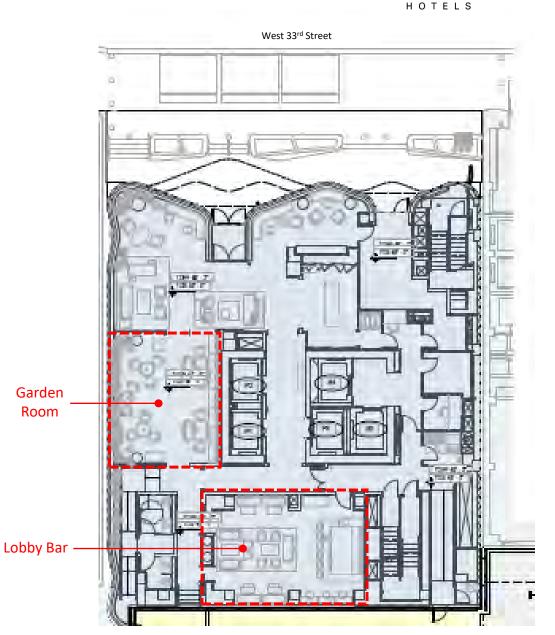
Number of Tables: 14

Number of Seats at Tables: 55

Number of Seats at Customer Bar: 6

Number of Service Only Bars: 0

Number of Customer Bars: 1



## Lobby Bar

## Lobby Bar



## Garden Room

Next In

### Hotel Restaurant - Indoor

## PENDRY

Hours of Operation (7 days/week): 7:00am - 12:00am

**Type of Music:** Background Only

Capacity (CofO): 178

**Anticipated Capacity: 178** 

Number of Tables: 27

Number of Seats at Tables: 114

Number of Seats at Customer Bar: 12

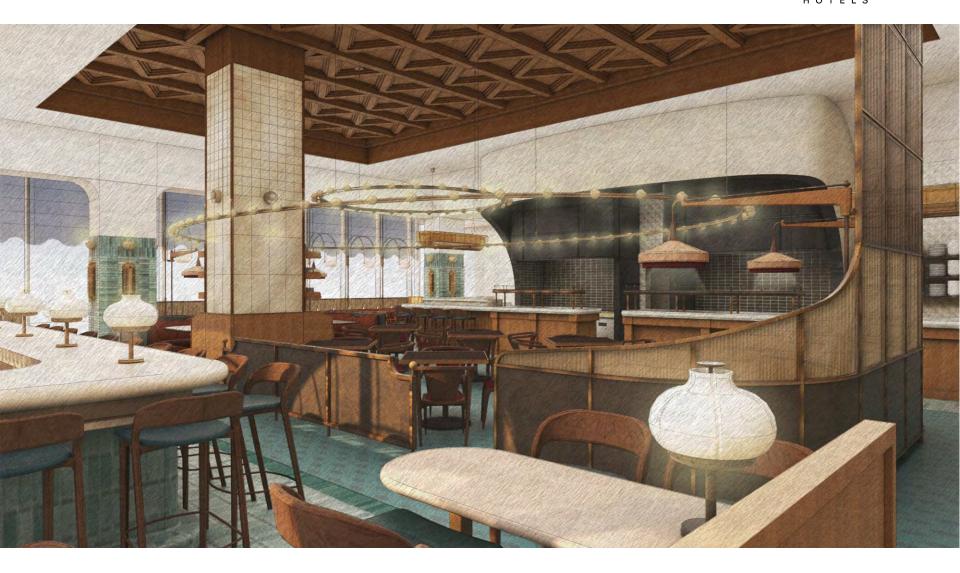
Number of Service Only Bars: 0

Number of Customer Bars: 1



### **Restaurant Dining and Kitchen**

## $\operatorname{PE} \underset{{}_{\text{Hotels}}}{\operatorname{NDRY}}$



### **Restaurant Entry and Dining**

## $\operatorname{PE} \underset{\text{hotels}}{\operatorname{NDRY}}$



### **Restaurant Dining and Bar**

## $\operatorname{PE}_{\operatorname{Hotels}} \operatorname{PE}_{\operatorname{Hotels}} \operatorname{RY}$



### Hotel Restaurant - Outdoor

## $\operatorname{PE}_{\operatorname{Hotels}}$

Hours of Operation: 7:00am - 11:00pm (Sun – Wed)

7:00am - 11:30pm (Thurs – Sat)

**Type of Music:** Background Only

Capacity (CofO): n/a

**Anticipated Capacity:** 152

Number of Tables: 40

Number of Seats at Tables: 110

Number of Seats at Customer Bar: n/a

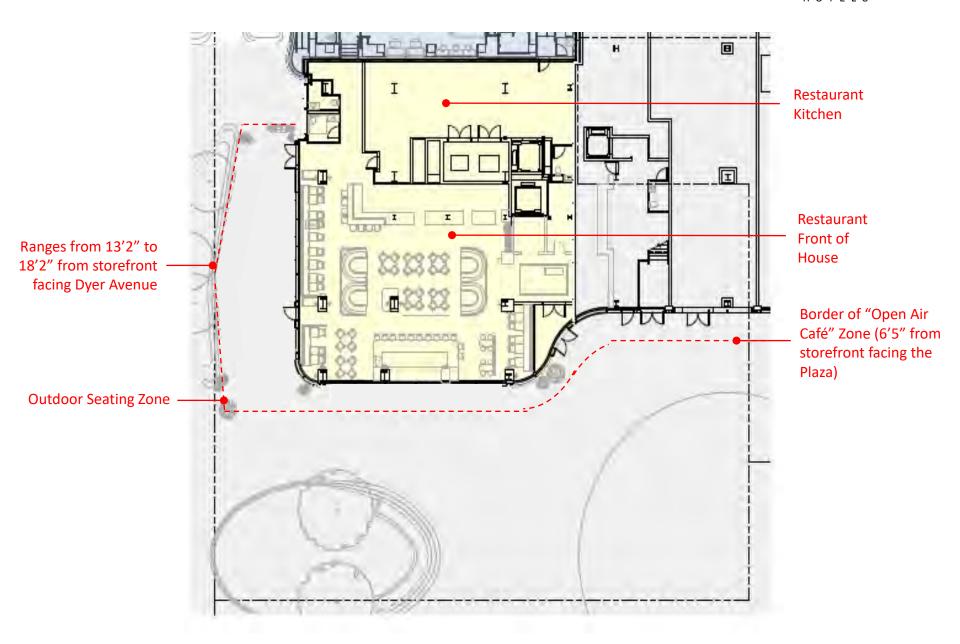
Number of Service Only Bars: 1

Number of Customer Bars: 0



### **Outdoor Café Seating Zone**

## $\operatorname{PENDRY}_{\operatorname{Hotels}}$



## Level 4: Private Dining Rooms

## $\operatorname{PENDRY}_{H \ O \ T \ E \ L \ S}$

Hours of Operation (7 days/week):

7:00am – 12:00am

**Type of Music:** Background / Live music & DJ for private events

Capacity (CofO): 55

**Anticipated Capacity:** 55

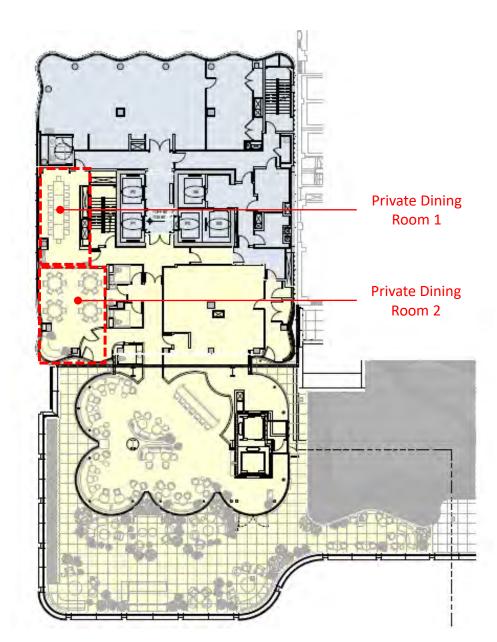
Number of Tables: 7

Number of Seats at Tables: 40

Number of Seats at Customer Bar: n/a

Number of Service Only Bars: 0

Number of Customer Bars: 0



### Level 4: 6-Pack Indoor

## $\operatorname{PE}_{\operatorname{Hotels}}$

Hours of Operation (7 days/week):

7:00am - 2:00am; 2:00am - 4:00am hotel guests only

**Type of Music:** Background / Live music & DJ for private events

Capacity (CofO): 109

**Anticipated Capacity: 109** 

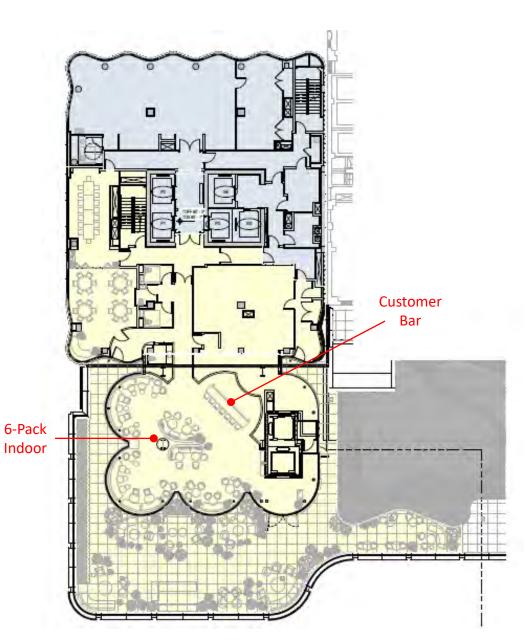
Number of Tables: 22

Number of Seats at Tables: 63

Number of Seats at Customer Bar: 7

Number of Service Only Bars: 0

Number of Customer Bars: 1



## 6-Pack View From Entry

## $\operatorname{PE}_{\operatorname{Hotels}} \operatorname{PE}_{\operatorname{Hotels}} \operatorname{RY}$



### 6-Pack View from Elevator

## $\operatorname{PENDRY}_{\operatorname{hotels}}$



### Level 4: 6-Pack Outdoor Terrace

### Hours of Operation (7 days/week): 7:00am - 2:00am

Type of Music: Background Only

Capacity (CofO): 176

Anticipated Capacity: 65

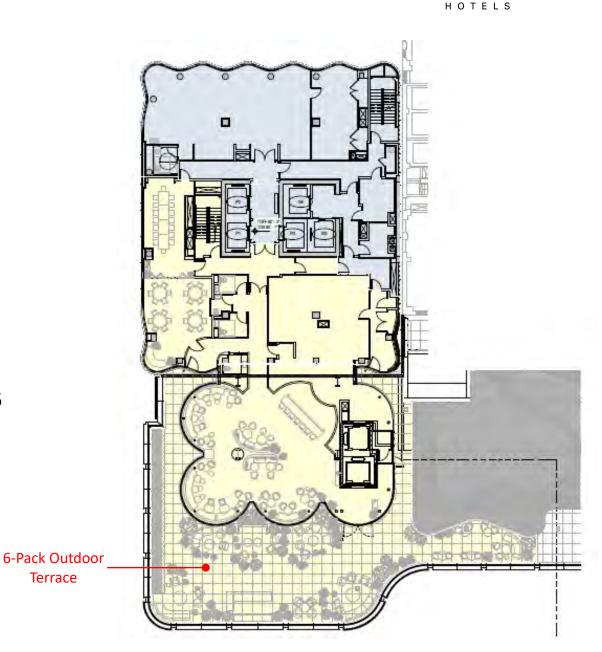
Number of Tables: 13

Number of Seats at Tables: 47

Number of Seats at Customer Bar: 6

Number of Service Only Bars: 0

Number of Customer Bars: 1



PENDRY

## 6-Pack Outdoor Terrace

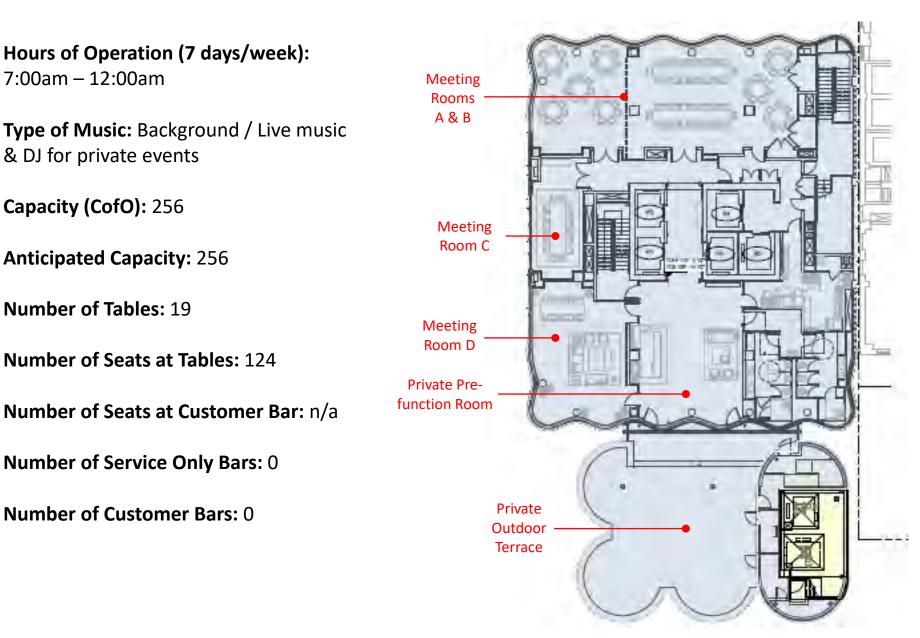
# 



## Level 5: Meeting Rooms & Pre-function Room

HOTELS

PEND



## Rooftop Outdoor Bar

## PENDRY

НОТЕLS

Hours of Operation (7 days/week): 7:00am - 2:00am

Type of Music: Background Only

Capacity (CofO): 148

**Anticipated Capacity:** 75

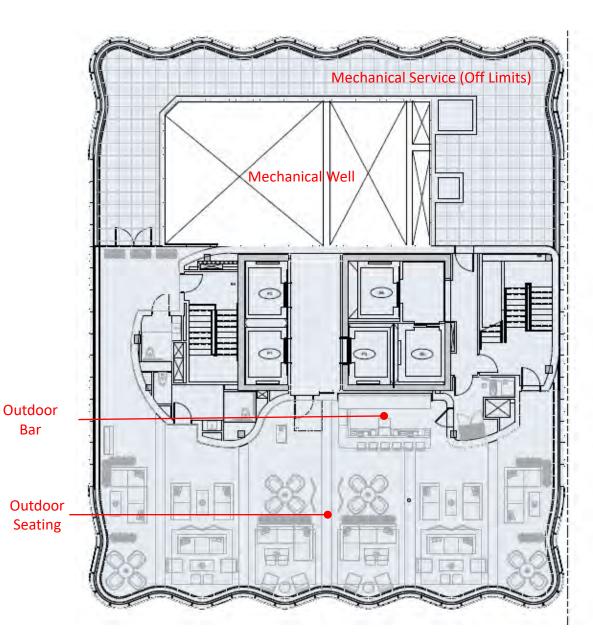
Number of Tables: 14

Number of Seats at Tables: 64

Number of Seats at Customer Bar: 6

Number of Service Only Bars: 0

Number of Customer Bars: 1



## Rooftop Outdoor Bar

150

### **Hotel Photos**

## $PE \underset{\text{hotels}}{NDRY}$





View from Plaza

View from West 33<sup>rd</sup> Street

### **Hotel Photos**

## $\operatorname{PE} \underset{\text{hotels}}{\operatorname{NDRY}}$



View from Plaza/Dyer Avenue

View from Plaza

### 19 Mercer Street, NY, NY 10013 (212) 925-1365 Fax: (212) 966-4216 www.acoustilog.com

(R)

INC.

August 21, 2020

Mr. Alan Chun, Senior VP BOP NW LLC c/o Brookfield Properties 250 Vesey Street, 15th Floor New York New York 10281

Re: Music and Voice Noise, Manhattan West Pendry Hotel, 440 West 33rd Street, New York, NY 10001

Dear Mr. Chun,

I have studied the noise issues at the above premises. I am providing recommendations to prevent noise disturbances to the neighbors from music and voices at the hotel.

### SUMMARY

You are opening a hotel that will include:

- A 22<sup>nd</sup> story rooftop, occupancy 148.
- A 5th floor Private Outdoor Terrace, occupancy 10.
- A 4th floor outdoor terrace, occupancy 176.
- A ground floor outdoor restaurant terrace with 110 seats.

There will be speakers playing background music only in all of the spaces.

The design of the sound systems and the level of ambient noise in the area will keep sound levels within Noise Code limits for both music and voices. Recommendations are provided in this report.

### DBA VS ONE-THIRD OCTAVE AND OCTAVE-BAND MUSIC LEVELS.

One way that the sound levels were measured was using the A-weighting decibel scale. The dB (A) decibel scale (see Noise Code Section §24-231 a1) is the most common type of sound measurement, which represents an overall measurement of all frequencies, but with a strong tendency to ignore the low-frequency "bass" sounds. The A-weighted decibels require only a simple sound level meter to measure them. DBA is what the City DEP inspectors use, and they normally consider anything above 42 dBA to be unreasonable.

C-weighted decibels or dBC (see Noise Code Section §24-231 a3) are also an overall measurement of all frequencies, but this measurement includes the important low-frequency "bass" sounds. However, dBC readings pick up so many frequencies at the same time that they usually do not distinguish between normal background noise and music beats.

One-third-octave and octave band sound level readings (see Noise Code Section §24-231 a2) were also taken, which are measured in decibels, or dB. Sounds with frequencies below 250 Hertz are called bass or low frequencies, which sound like thumping or vibration. This range of low frequencies is addressed in the Noise Code regulations and is the sound most likely to cause Page 1 of 8 Acoustilog, Inc email: acoustilog1@verizon.net This page alone is not a complete report.

neighbor complaints. Bass and drums usually cause sounds in these frequency ranges. These sounds require a complex spectrum analyzer to measure them.

### THE NOISE CODE - MUSIC

§24-231 Commercial music.

(a) No person shall make or cause or permit to be made or caused any music originating from or in connection with the operation of any commercial establishment or enterprise when the level of sound attributable to such music, as measured inside any receiving property dwelling unit:

(1) is in excess of 42 dB(A) as measured with a sound level meter; or

(2) is in excess of 45 dB in any one-third octave band having a center frequency between 63 hertz and 500 hertz (ANSI bands numbers 18 through 27, Inclusive), in accordance with American National Standards Institute standard S1.6-1984; or

(3) causes a 6 dBC or more increase in the total sound level above the ambient sound level as measured in decibels in the "C" weighting network provided that the ambient sound level is in excess of 62 dBC.

### THE NOISE CODE - UNREASONABLE NOISE

§24-203 General definitions. When used in the New York city noise control code the following terms shall have the following meanings:

(62) Unreasonable noise means any excessive or unusually loud sound that disturbs the peace, comfort or repose of a reasonable person of normal sensitivities, injures or endangers the health or safety of a reasonable person of normal sensitivities or which causes injury to plant or animal life, or damage to property or business.

§24-218 General prohibitions.

(a) No person shall make, continue or cause or permit to be made or continued any unreasonable noise.

(a-1) No person shall make, continue or cause to permit or be made or continued any unreasonable noise:

(1) for any commercial purpose or during the course of conducting any commercial activity; or

(2) through the use of a device, other than a device used within the interior living space of an individual residential unit, installed within or upon a multiple dwelling or a building used in part or in whole for non-residential purposes.

(b) Unreasonable noise shall include but shall not be limited to sound, attributable to any device, that exceeds the following prohibited noise levels:

(1) Sound, other than impulsive sound, attributable to the source, measured at a level of 7 dB(A) or more above the ambient sound level at or after 10:00 p.m. and before 7:00 a.m., as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way.

Page 2 of 8Acoustilog, IncThis page alone is not a complete report.

(2) Sound, other than impulsive sound, attributable to the source, measured at a level of 10 dB(A) or more above the ambient sound level at or after 7:00 a.m. and before 10:00 p.m., as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way.

(3) Impulsive sound, attributable to the source, measured at a level of 15 dB(A) or more above the ambient sound level, as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way. Impulsive sound levels shall be measured in the A-weighting network with the sound level meter set to fast response. The ambient sound level shall be taken in the A-weighting network with the sound level meter set to slow response.

(c) Notwithstanding the provisions of subdivision b of this section, where a particular sound source or device is subject to decibel level limits and requirements specifically prescribed for such source or device elsewhere in this code, the decibel level limits set forth in this section shall not apply to such source or device.

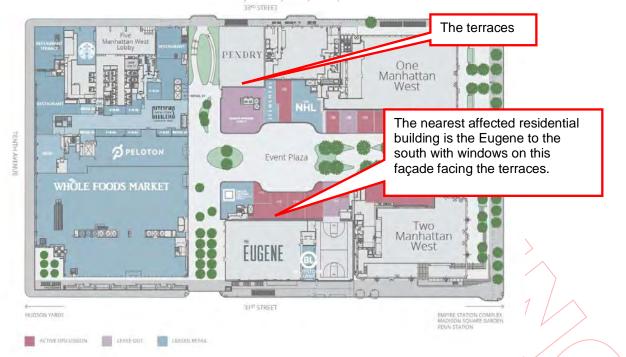
(d) The decibel level limits set forth in this section shall not apply to sound attributable to construction devices and activities.

Customers' voices are considered "other than impulsive sound "– see Paragraphs (1) and (2) above. These voice sounds are loudest in the midrange frequencies and thus, as explained above, are properly described using dBA readings.

Note that Section §24-218 prohibits "unreasonable noise", not all noise. Also, Section §24-218 (b) applies to devices, not to people, but is used in this report as a reasonable guideline.

### MAP

The nearest and most-affected residential locations are shown in the site plan below.



Page 3 of 8Acoustilog, IncThis page alone is not a complete report.

### AMBIENT NOISE ANALYSIS

I conducted late-night sound tests and took ambient noise readings on the outdoor terraces. The sound was lower than normal due to the city-wide nightlife restrictions. Therefore, this was a worst-case (quietest) late-night reading. These measurements allowed determination of the proper sound recommendations for the outdoor spaces.

The outdoor ambient sound level in the rear courtyard using the A-weighting or "dBA" scale (LAS Max) was a minimum of 58 dBA. Measured 3 feet inside an open window, the ambient sound level would be approximately 47 dBA.

LASmax Measured Sound Levels LZSmax 125Hz 70 65 60 留 55 50 45 40 10:36:17 PM PZ Ы 0:29:17 PM Βd Ρ Ρ Ρ Р 10:34:17 PM Βd 10:35:17 PM Ρ 10:37:17 PM 10:37:47 PM P 10:39:17 PM Р Σd Ы Ρ Σd Ы Ы Ъ Ρ Ę Ę PZ Ę 0:38:17 PN 10:31:17 10:32:171 10:32:471 10:33:471 10:34:471 10:35:47 F 10:36:471 10:38:471 10:39:471 10:40:17 F 10:40:471 10:41:17 F 10:41:47 10:42:471 10:30:17 10:30:47 10:42:17 10:43:47 10:44:17 0:29:47 10:31:47 10:33:17 0:43:17 Time of Day

The low-frequency sound was a minimum of 55 decibels at 125 Hertz. See the chart below.

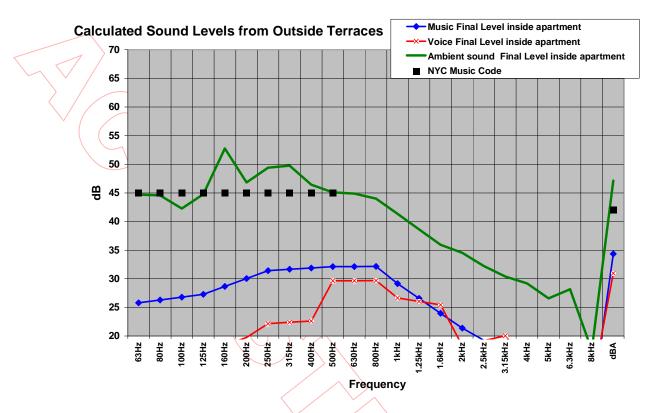
### ANALYSIS

The only nearby residential building is the Eugene to the south which has small windows facing the terraces.

Sound is attenuated by travel distance, by bending and also by passing through an open window. Additionally, there is significant masking noise provided by the surrounding streets, the nearby Lincoln Tunnel traffic and mechanical equipment.

The graph below shows the voice and music calculations for the outdoor spaces. Background music can be played in these spaces, limited to 78 dBC maximum on any terrace.

Page 4 of 8 Acoustilog, Inc This page alone is not a complete report.



The graph shows that the background music levels will comply with the Code limits of 45 decibels for bass sounds and 42 dBA for midrange sounds.

The voice noise level was analyzed by calculating the noise from people and deducting the predicted sound attenuation. In order to be Code-compliant, the voice sound must not exceed the ambient by 7 or 10 decibels (night/day). Since the sound will not exceed the level of ambient noise, it will meet Code requirements.

#### RECOMMENDATIONS

#### OUTDOOR SOUND SYSTEMS

- 1. Small speakers, woofers 6" diameter or under, should be used as a distributed system.
- 2. I have included a wiring diagram so that one amplifier can power 16 speakers instead of using multiple power amplifiers. Alternatively, use a zone control box or a 70-volt system.
  - a. Data for one suitable model of speakers is attached.
  - b. Do not use subwoofers.
  - c. The system should be set up in stereo. Stereo sounds louder to people without actually increasing the sound level.
- 3. The sound systems will incorporate an equalizer and limiter. Both functions can be accomplished with a DBX DriveRack PA2 or similar processor. Data attached. Installed in the system right before the amplifier and electronically locked with a combination, it will prevent the sound system from exceeding a pre-determined sound level, set by the sound

Page 5 of 8 Acoustilog, Inc email: acoustilog1@verizon.net This page alone is not a complete report. installer. If the sound system is turned up too high, the limiter will activate and guarantee that the actual sound never exceeds the desired maximum.

- a. Using the graphic equalizer section, attenuate (lower) all frequencies 80 Hertz and below. Do this by setting a high-pass filter on both stereo channels to a cutoff frequency of 80 Hertz and a slope of 24 dB/octave.
- b. Using the unit's output level control, set the maximum sound level to 78 dBC, measured 3 feet from any speaker. The sound installer can do this with a simple Radio Shack sound level meter (these are still available used). Set the meter to read "C", and "Slow". This will be a good starting point from which to operate the system.
- c. To ensure the accuracy of the meter, you can bring it my office to be calibrated.
- d. The DBX unit should be set in conjunction with tests made of noise levels in the neighboring building.
- e. Set the Stereo Output Limiters to COUPLE both channels together, which makes the Channel 1 controls affect both channels. The rest of the instructions are thus for the left channel only.
- f. Set the limiter's Ratio control to infinity, the Peak Stop to off, the Attack and Release time to midway and Auto, Over-Easy to off, and the Threshold control so as to normally limit only 3 decibels during typical music playing. If the music tries to get louder for any reason, the sound will stay at the same volume.
- g. The amplifier and zone control box must be set to maximum level during this process so they cannot be turned up further at a later time.

#### **OPTIONAL SOUND ABSORPTION**

- 4. Optional –Install sound-absorbing panels behind greenery or on terrace walls where practical, to prevent reverberant sound build-up. This will benefit your customers who will hear less noise from other customers, and will benefit neighbors because there will be less need to raise one's voice to be heard.
  - a. One suitable choice is the 1" thick Sound Silencer panel from Acoustical Surfaces.
  - b. These can be hidden behind a trellis or plantings but must not be blocked with any solid material such as wood or closed fencing. Data attached.

If I can be of further assistance, please call.

It is strongly recommended that all complicated construction projects get regular inspection visits at critical times, to make sure the system performs properly. This is an optional service which I can provide. All Acoustilog, Inc.-designed information supplied is for the original client and may not be copied in any way for different projects by any architect, consultant, engineer or other party. Copyright Acoustilog, Inc. ® 2020. All rights reserved. No reproduction of any type permitted without written permission of Acoustilog, Inc.

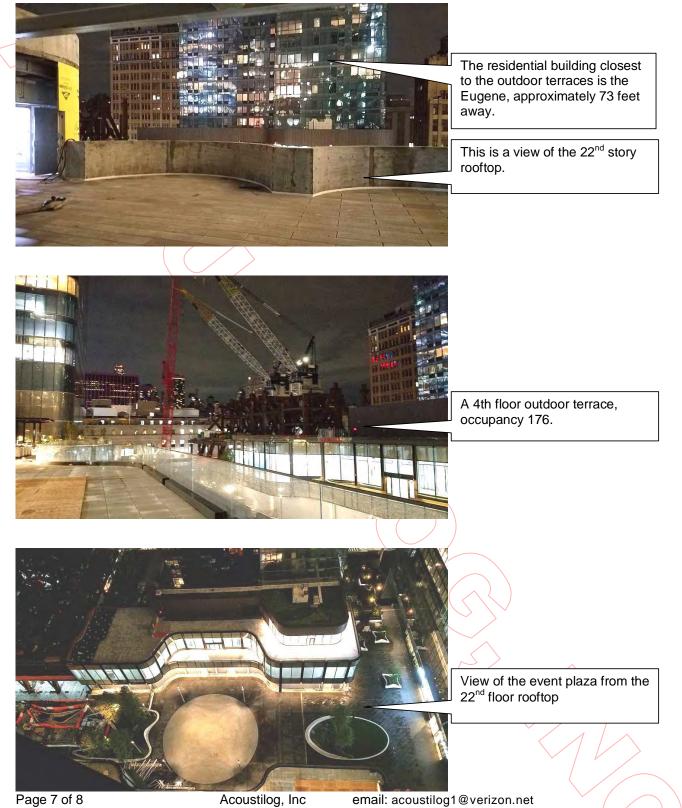
Yours Truly,

Alan Fierstein

President acoustilog1@verizon.net

acoustilog1@verizon.net Page 6 of 8 Acoustilog, Inc This page alone is not a complete report.

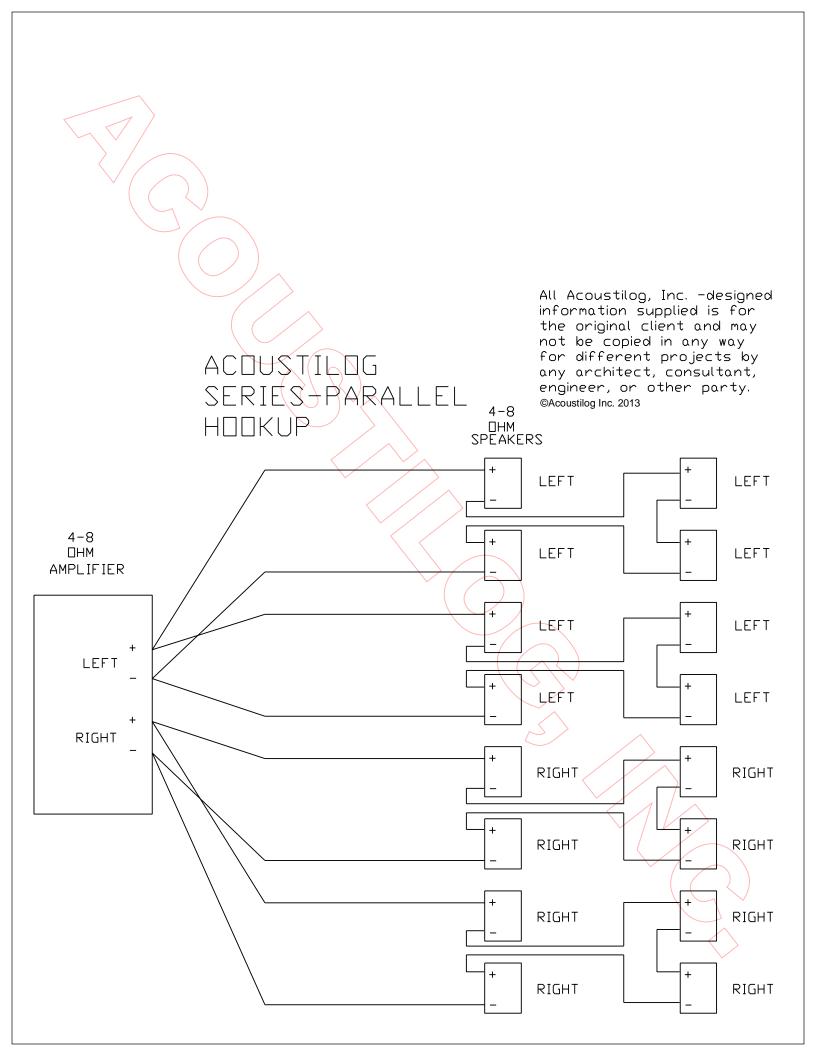
All readings re: .0002 microbar. Readings taken with Bruel & Kjaer 2250/2260/2270 Analyzer, Bruel & Kjaer 4135, 4145, 4165, 4189 or 4190 Microphone, Acoustilog 232A Reverberation Timer. Calibrated to Bruel & Kjaer 4220 Sound Source or Quest CA-15A.



This page alone is not a complete report.



Page 8 of 8Acoustilog, IncThis page alone is not a complete report.



### Niles VCS HUB8

8-speaker pair connecting block



This Niles connecting block lets you easily attach eight pairs of speakers to one set of stereo amplifier outputs. It's perfect for multi-room audio applications where you're installing impedance-matching volume controls in each room.

### **Details:**

- power handling: 600 watts RMS per channel
- accepts up to 16 gauge wire
- designed to mount in standard (6" center) structured wiring cabinets
- slotted wings allow for vertical and horizontal mounting
- 6-7/8"W x 3"H x 1-1/4"D
- warranty: 10 years

### What's in the box:

### Niles VCS HUB8 owner's manual

- Volume Control Expansion Hub
- 2 Snap-in "Christmas Tree" plugs
- 4 Self-adhesive rubber feet
- Installation & Operation Guide

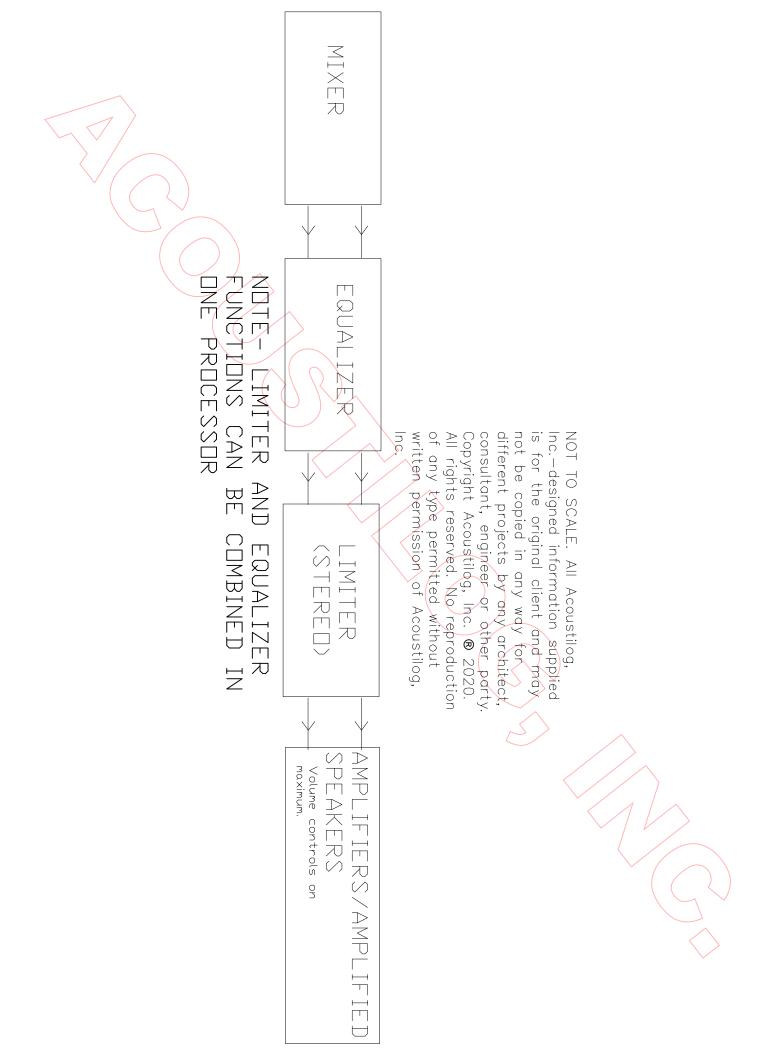
### MFR #FG00984

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ME PRODUCTS	LEARN MORE	MYRUSSOUND APP	DOCUMENT CENTER	NEWS A	BOUT US	CONTACT	
Home + Products + Co	ennectivity and Contro	ol 🔹 Speaker Selectors	Dual Source      PRO-8	3 HP 8 Pair, Imp	edance Matc	hing Speaker Selector	
PRO-8 HP 8 Pair, II	mpedance Mat	ching Speaker Se	lector				
Category: Dual Source	Accession from						
The PRO-8HP is a robust, a applications, this high-qua allows higher power operations	lity speaker selector	features a low-frequency					
An A/B switch on the front designed for use with eithe			with either of two source a	implifiers. The P	RO-8HP is		
The PRO-8HP uses audiop switch on the rear panel se						hile distributing maximum powe	er throughout your system. A rot
	-						
Features	Specific	ations C	locuments	Product Imag	les		
Lets you control speake	rs in several rooms fr	om a central location					
Printed room labels incl	uded						
Detachable snap conne	ctors are color codec	I for easy wire termination	n				
Selectable impedance r	matching accommod	ates 4- or 8-ohm speaker	s				
A second second second	tion and then the						
Low-frequency protection	on circuit helps to gua	ard your amplifier					

- Shipping Dimensions: 20.3" (W) x 6.2" (H) x 12.2" (D), (51.4 x 15.6 x 30.9 cm)
- **Shipping Weight:** 9.8 lbs (4.5 kg)
- **Connector(s):** Detachable 4-pole color-coded snap connectors
- Impedance Matching Type: Autoformer
- Low Frequency Protection: Bipolar capacitor circuit, 6 dB high-pass filter, centered at 30 Hz
- Max Wire Size: 14 AWG (1.9 mm)
- Power Handling: 100 watts RMS continuous per channel, 300 watts peak per channel

• Speaker Impedance: 4 ohms

ARMAN	HOME	PRODUCTS	SUPPORT	DOWNLOADS	COMPANY	NEWS	STORE	SEARCH	SITEMAP	
nstalled	Sound						-	-		
00 Series : AE Intractor : Cor	: AE Compac trol Contrac	t : AW & AWC All We tor 50 Series Sub/Sa	ather : CBT Serie at. : Control CRV :	s : Commerical Serie Custom Shop : CWT	s Speakers : Con Series : Marquis I	trol 1 Pro : Co Dance Club :	ontrol 200 : Co PD5000 Series	ontrol 2P : Contro s : PD 700 : VERTE	300 : Control	40 : Control 5 : Control 60 Series : Control VRX
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eatures :						Specifi	cations :			
Composition	nents: 5.2	5 in Polypropylene ated horn loaded	coated woofer	;		opecili		Frequency P	ange : 80 H:	7 to 16 kHz
		mounting hardwa							(-10 c	dB)
		enclosure and tra						Power Cap	acity: 150 \ Prog	N Continuous ram Power
Readil	y paintable								75 W	/ Continuous Noise
▶ 90° x 9	0° high fre	quency horn.						Sensi	tivity : 88 dE	3 SPL
Overlo	ad Protecti	on Circuitry.							1 W,	
Sensiti	vity: 88 dB	SPL, 1W, 1m						Directivity Facto		
*Paten	ts pending	worldwide						Directivity Inde		
								Nominal Imped		
								Crossover Frequ		
									Weat	nm (5.25 in) Polypropylene cone w/ therEdge
										n (.75 in) Titanium coated polycarbonate
										(High Impact Polystyrene)
								Overload Prote	ttion : Full-F trans	Range power limiting to protect network and ducers
										ng terminals, accepts banana plug
								Environm	spray	orms to Mil Spec 810 for humidity, salt , temperature& UV. IEC 529 IP-X4 shproof rating
							D	imensions (H x W	×D): 236>	< 188 x 149 mm (9.3 x 7.4 x 5.8 in)
								Net Weigh	(ea): 2.3 k	g (5 lb)
								Shipping Weigh	(ea): 5 kg	(11 lb)
								Included Access	ories : Invisi	ball Assembly
								Optional Access	to 3 l surro splay up to	-25V. For vertical columnar orientation of up oudspeakers extension of the woofer und that MTC-25/23H: For horizontal ing of two speakers. Three brackets array six loudspeakers in a 360° array.
									MTC MTC envir white Stain preci MTC	-2825CM: Colling-mount adapter. -25SSG: Stainless Steel Grille for harsh orments. Available in silver, black (-BK) or (-WH) NITC-25WMG: WeatherMax <sup>1/4</sup> less Steel Grille protects against driving pitation. Available in black or while (-WH) -PG2: Input panel cover protects input nals in outdoor environments.
IARM		AKG			db		Digilact		lexi	con Martín Soundcraft







Larger Images

#### ALL YOU NEED TO GET THE MOST FROM YOUR PA. NOW WITH COMPLETE CONTROL FROM YOUR MOBILE DEVICE.

The DriveRack® PA2 provides all the processing you need between your mixer and amplifiers to optimize and protect your loudspeakers. With the latest advancements in dbx's proprietary AutoEQ<sup>™</sup> and AFS<sup>™</sup> algorithms, a new input delay module for delaying the FOH system to the backline, Ethernet control via an Android®, iOS®, Mac®, or Windows® device, and updated Wizards, the DriveRack PA2 continues the DriveRack legacy of great-sounding, powerful, and affordable loudspeaker management processors, for a whole new generation.



New, improved AutoEQ algorithm ensures an extremely accurate, fast, and non-intrusive automatic EQ experience.

With the RTA Mic "listening" to your room, the new, updated DriveRack PA2 AutoEQ algorithm sets speaker levels and room EQ automatically in a matter of seconds. This means room adjustments can now be made very quickly, without subjecting the audience to annoying, lengthy broadcasts of pink noise.

#### ENHANCED AFS™ FEEDBACK ELIMINATION

Enhanced AFS™ algorithm for faster, more precise feedback elimination, without adversely affecting your system's tone.

Nothing turns audiences away like annoying and potentially painful audio feedback. Fortunately, dbx engineers have revisited their already-stellar Advanced Feedback. Suppression algorithm and made it work even better. The DriveRack PA2 listens for and anticipates feedback and adjusts speaker output automatically before it even has a chance, while never altering your sound.

#### UPDATED WIZARD SETUP FUNCTIONS

Updated Wizards make initial set up easy, while ensuring speaker tunings and other settings are up-to-date.

Wizard functions on the DriveRack PA2 guide you through easy, step-by-step processes to help you get the most from your loudspeaker system. Helps you easily configure level balancing, AutoEQ, Advanced Feedback Suppression, and provides access to built-in and constantly updating speaker tunings from most major speaker manufacturers.

#### AVAILABLE INPUT PROCESSING

- > dbx Compression
- > AFS<sup>™</sup> (Advanced Feedback
- Suppression)
- > Graphic EQ
- 8-Band Parametric EQ (adjusted when using the AutoEQ)
- > Subharmonic Synthesis
- AVAILABLE OUTPUT PROCESSING
- Crossover (supports full range, 2-way, and 3-way systems)
- > 8-Band Parametric EQs (used for
- speaker tunings)
   dbx Limiting
- > Driver Alignment Delays
- .

## **DriveRack PA2**

Complete Loudspeaker Management System





#### OVERVIEW

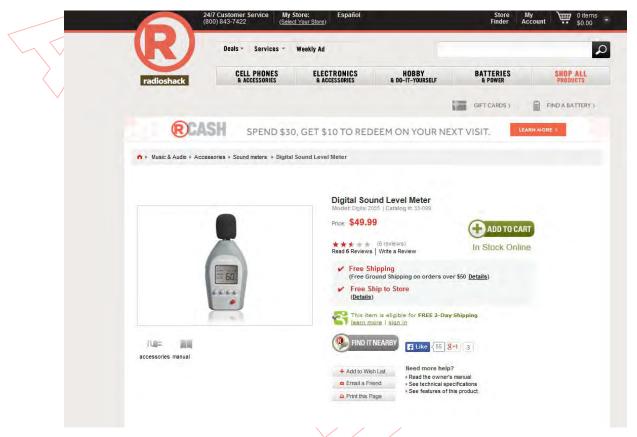
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### Features

- > All New Setup Wizard
- > Streamlined AutoEQ<sup>™</sup>
- > All New AFS<sup>™</sup> (Advanced Feedback Suppression)
- > Mobile Control (Android®, iOS®, Mac®, Windows®)
- > dbx Compression
- > Graphic EQ
- > 8-Band Parametric EQ (adjusted when using the AutoEQ) Input
- Subharmonic Synthesis
- > Crossover (supports full range, 2-way, and 3-way systems)
- > 8-Band Parametric EQs (used for speaker tunings) Output
- dbx Limiting
- Driver Alignment Delays



#### Product Summary

#### Fine-tune your audio.

Fine-tune your PA or stereo systems audio response to match the acoustic environment with this Digital Sound Level Meter. It comes with a carrying case for travel and features an easy-to-read display.

- Carrying case protects the meter when traveling
- Easy-to-read display, sound range 30-130db, digit LCD display
- You can fine-tune your PA or stereo systems audio response to match the acoustic environment

**Pricing and availability**: Please note that all prices are subject to change without prior notice. Prices advertised on this site are for online orders only. Prices on some items may differ from those advertised in RadioShack stores. All merchandise may not be available at all stores, and all stores may not participate in all sales promotions. We recommend you contact the store to confirm product availability and price.

#### Shipping

#### Usually ships in 1 - 2 business days

**In store:** <u>Check availability</u> By phone: 1-800-843-7422

#### Manufacturer Warranty

- Parts: 12 month
- Labor: 12 month

http://www.acousticalsurfaces.com/sound silencer/sswall panel.htm



PANELS

GLUE

PADS

SYSTEM

CUTTER

ACOUSTICAL SURFACES, Inc. Your One-Stop Resource for Soundproofing and Noise Control Solutions

Financing

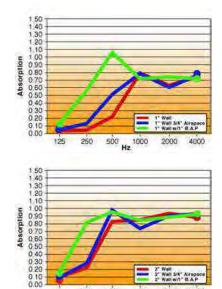
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Applications	What's Your Problem?	Acoustics 101	Soundproofing Tips	Literature	Photos	News
Who We Are	Financing	Contact Us	Links	Site Map	Blog	Home



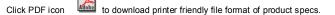
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Sound Silencer™ - Sound	Sound Silencer™ - Sound Absorption / Noise Reduction													
Mount	125Hz	250Hz	500Hz	1KHz	2KHz	4KHz	NRC							
1" Wall Amtg	0.05	0.06	0.21	0.80	0.65	0.75	0.45							
1" Wall w/ 3/4" Airspace	0.06	0.13	0.51	0.79	0.62	0.79	0.50							
1" Wall w/ 1" B.A.C.	0.11	0.58	1.07	0.71	0.74	0.72	0.80							
2" Wall Amtg	0.07	0.21	0.81	0.85	0.93	0.88	0.70							
2" Wall w/ 3/4" Airspace	0.10	0.29	0.99	0.74	0.90	0.93	0.75							
2" Wall w/ 1" B.A.P.	0.17	0.81	0.97	0.85	0.89	0.92	0.90							
1" Ceiling E400	0.46	0.59	0.42	0.49	0.76	0.86	0.55							
2" Ceiling E400	0.51	0.52	0.52	0.77	0.89	0.98	0.70							
1" Wall Č423 12" spacing	0.04	0.07	0.20	0.83	0.81	1.00	0.50							
2" Wall C423 12" spacing	0.09	0.21	0.82	1.11	1.11	1.12	0.80							

Sound Silencer™ - Sound Transmission Loss (STC)												
	125Hz	250Hz	500Hz	1KHz	2.5KHz	5KHz	STC					
1" 2" 1" - w/5/8" Gypsum both sides	6 9 27	5 8 27	7 10 29	8 10 31	10 17 32	15 22 45	9 13 32					



2" Well 3/4" Alrsp. 2" Well w/1" B.A.P Hz 1000 500 2000 4000 125 250



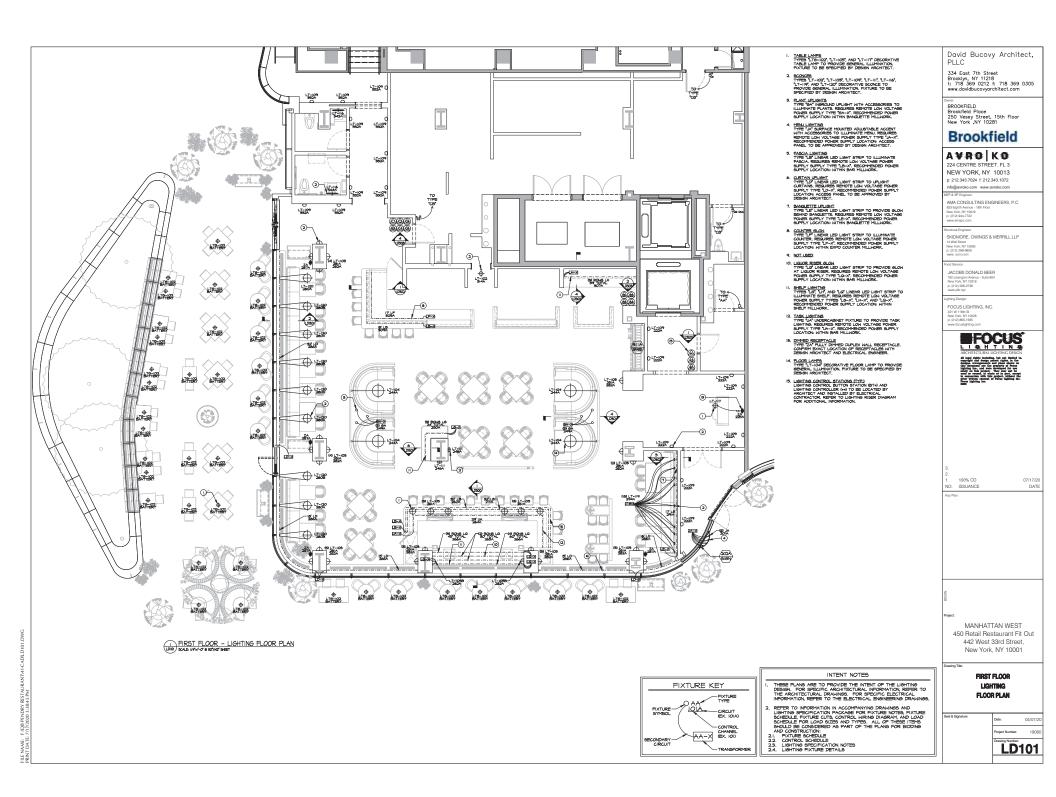
ASTM C423 – Sound Absorption 8 Panels – 1" PEPP Arranged in 2 x 4 Fashion with 12" spacing between all panels

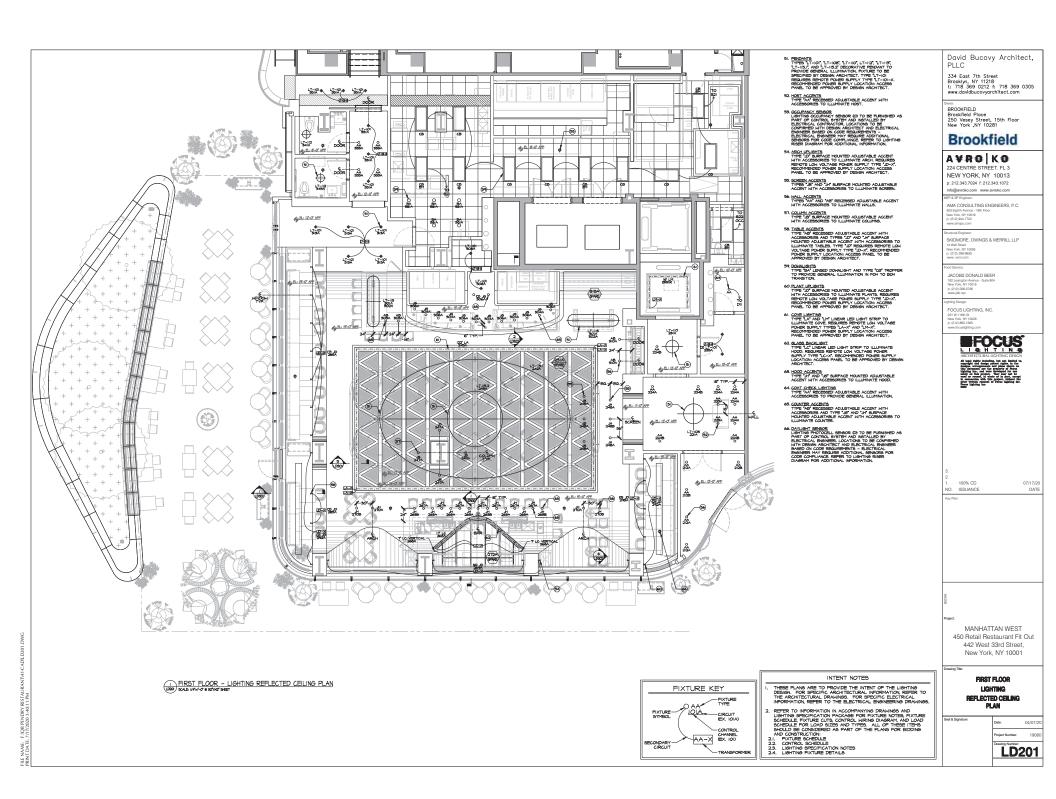
ASTM C423 – Sound Absorption 8 Panels – 2" PEPP Arranged in 2 x 4 Fashion with 12" spacing between all panels

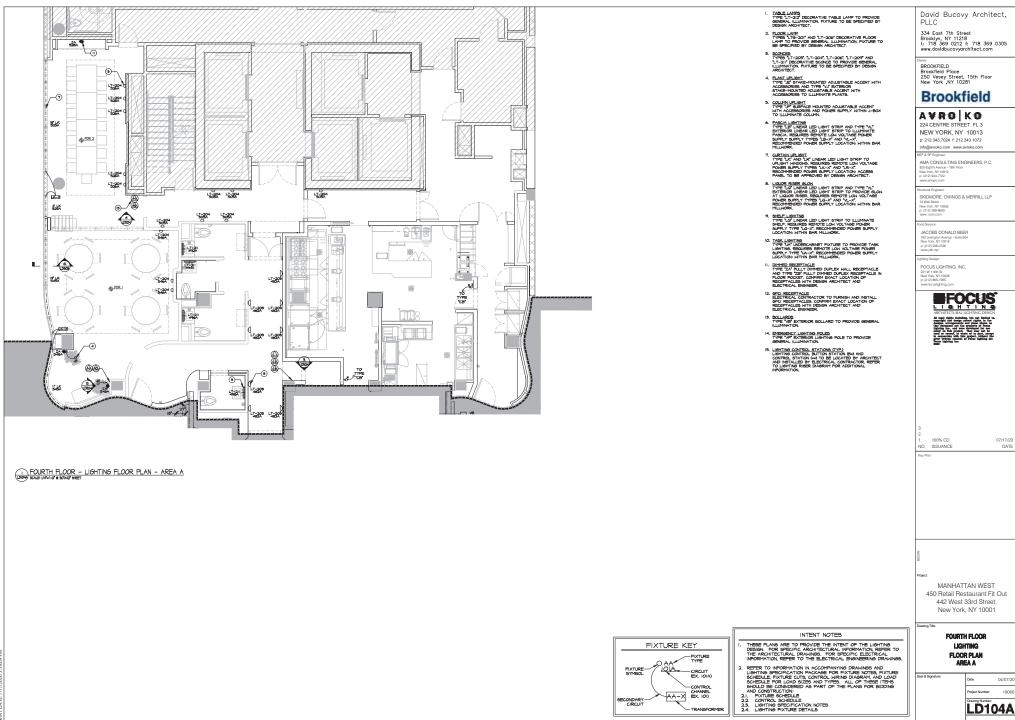
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 Soundproofing Products • Sonex™ Ceiling & Wall Panels • Sound Control Curtains • Equipment Enclosures • Acoustical Baffles & Banners • Solid Wood & Veneer Acoustical Ceiling & Wall Systems • Professional Audio Acoustics • Vibration & Damping Control Fire Retardant Acoustics • Hearing Protection • Moisture & Impact Resistant Products • Floor Impact Noise Reduction • Sound Absorbers • Noise Barriers • Fabric Wrapped Wall Panels • Acoustical Foam (Egg Crate) Acoustical Sealants & Adhesives • Outdoor Noise Control • Assistive Listening Devices OSHA, FDA, ADACompliance • On-Site Acoustical Analysis • Acoustical Design & Consulting • Large Inventory • Fast Shipment • No Project too Large or Small • Major Credit Cards Accepted

2 of 3



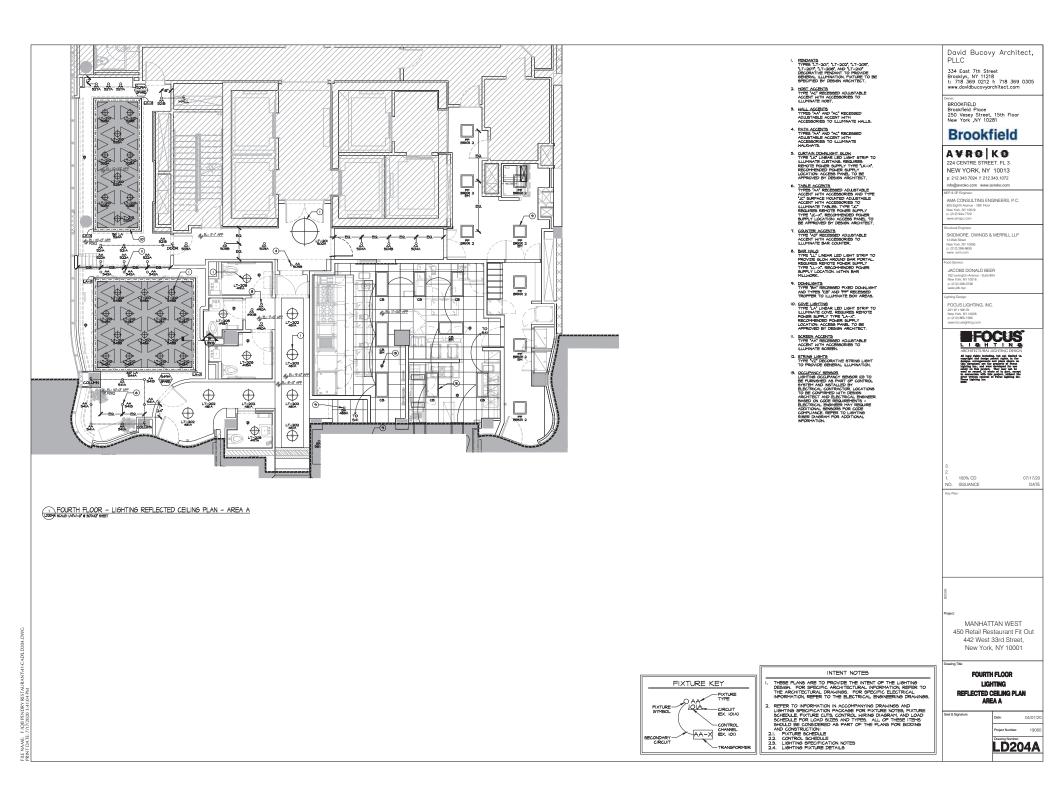


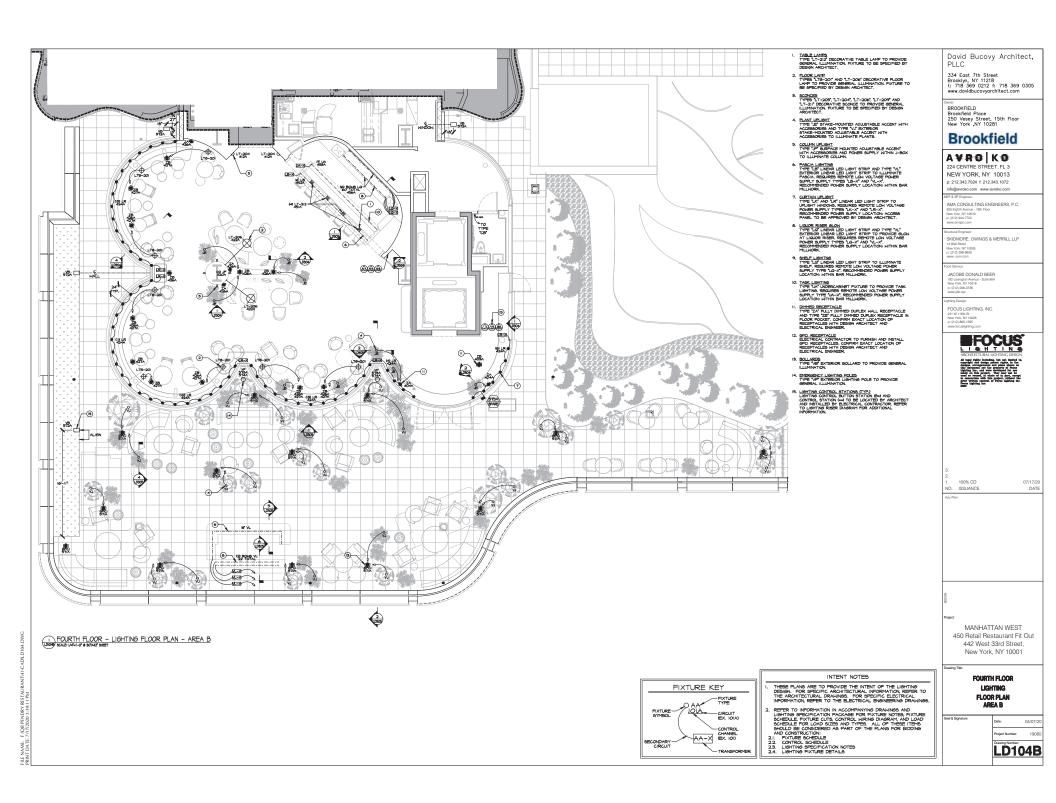


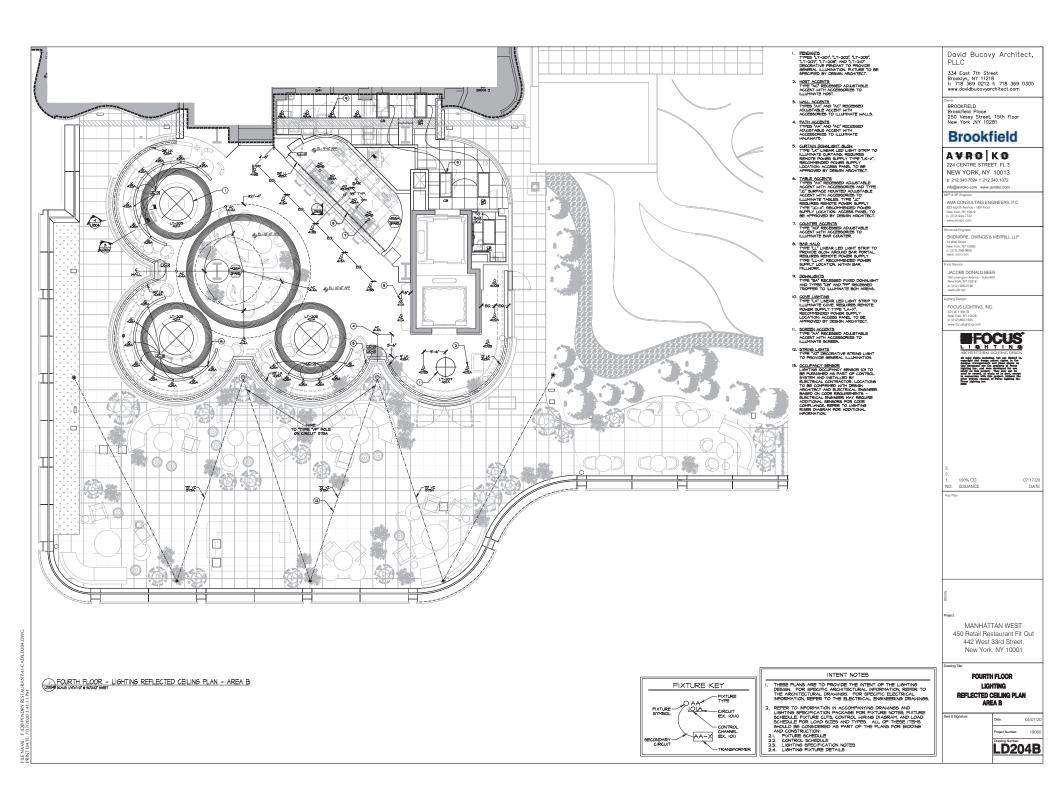
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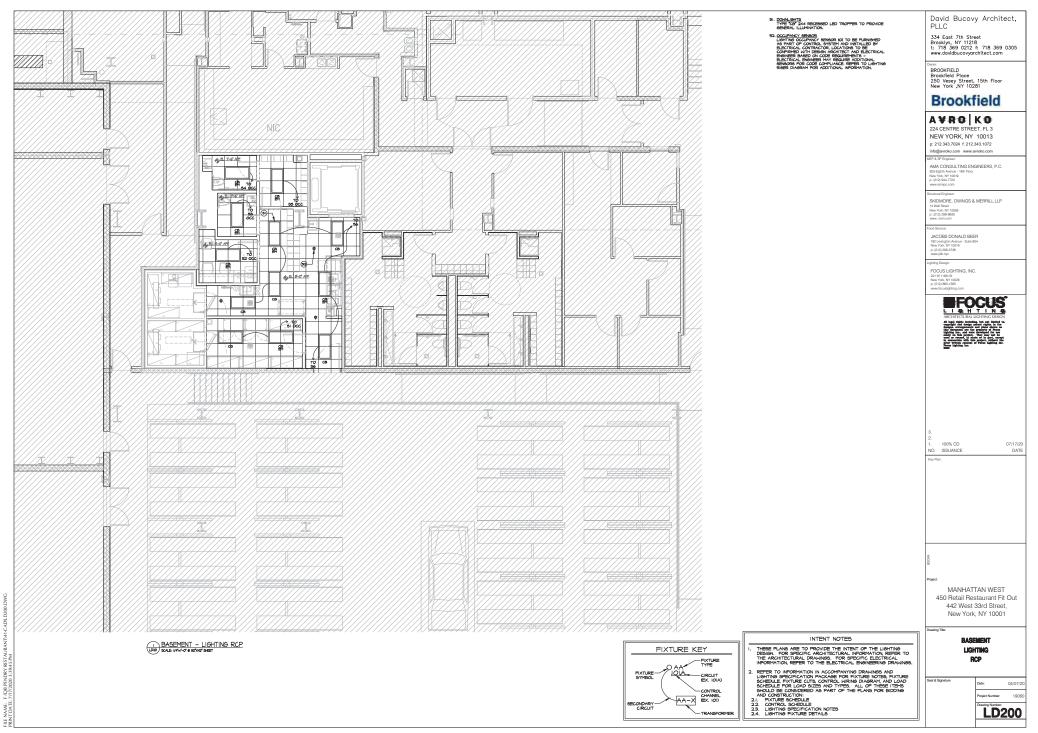
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#### **SNACKS**

- BBQ Medjool Dates, Preserved Lemon, Rosemary
- Our Pickles & Peppers
- Oysters, Falafel Crust, Zhoug

### DIPS/SPREADS

- Yogurt Aleppo, Apricot Honey, Saffron
- Chickpea Jalapeno, Black Garlic Oil, Cumin
- Eggplant Mint, Burnt Onions, Smoked Paprika
- Feta Pistachio, Scallion Soffrito, Dill

#### RAW

- Kampachi Ginger Blossom, Cardamom Soy
- Langoustine Pickled Raspberries, Fleur de Sel
- Fluke Salted Lime, Coriander Stems
- Lamb Carpaccio Pineapple Amba, Toasted Curry

### **MEZZE/APPETIZERS/SMALL PLATES**

- Fattoush Pomegranate, Pecans, Sumac
- Tabbouleh Crispy Quinoa, Cranberries, Cilantro
- Halloumi Stewed Peppers, Ras El Hanout
- Mixed Beans Lots of Love and Olive Oil
- Carrot Salad Cured Lemons, Chiles, Mint
- Pickled Beets Purple Cabbage, Farmer's Cheese, Horseradish
- Avocado Carpaccio Little Gem Spears, Lemon, Red Onions

**FROM OUR WOOD OVEN** – all items are prepared simply with olive oil, sea salt, lemon, and Aleppo pepper, and served with our selection of sauces.

#### **FLATBREADS**

- o Yemenite
- o Spiced
- o Pocket

#### VEGETABLES

- o Chinese Broccoli
- o Brussels Sprouts
- o Baby Cauliflower
- o Danvers Carrots
- Oyster Mushrooms

#### SEAFOOD

- o Black Sea Bass
- o Dorade
- o Gulf Shrimp
- o Octopus
- o Wild Salmon
- o Cold Water Lobster

#### MEATS

- o Four Story Hill Chicken
- o Long Island Pekin Duck
- o Elysian Fields Lamb Shank
- Elysian Fields Lamb Rack
- Prime Dry-Aged Porterhouse for Two
- o Grass-Fed Skirt Steak

# ELEVATED BITES

Cheese & Charcuterie Chef's Selection of Cheeses and Meats, Honey, House-Made Jam, Pickles, Crackers	25
Local Santa Barbara Prawns @@ Calabrian Chile Butter, Fresh Lemon	24
Blistered Shishito Peppers " Garlic, Ginger, Cilantro Sauce	12
Marinated Olives 🖉 💩 Kalamata and Green Olives, Extra Virgin Olive Oil, Lemon, Chili Flakes	8
Sriracha Hummus @0 Almond Flour Soil, Baby Crudité, Pita	12
Bianca Truffle Wood Fired Pizza So	25
Asian Marinated Seared Ahi Tataki Baby Gem, Radicchio, Cilantro, Candied Nuts, Cilantro and Soy Vinaigrette	18
Endive Caesar Salad @@ Heirloom Endive, Crispy Grains, Caesar Dressing	12
Tonkatsu Dungeness Crab Cake Slider @ Arugula, Serrano Aioli, Hawaiian Roll	19
Baked Oven Veal Meatballs Grilled House-Made Focaccia	14
Roasted Brussels Sprouts @@ Pancetta, Cipollini Onion, Agridolce	12
House Made Malt Vinegar Fries 200 Serrano Aioli	8
Aperol Spritz Gelée 💩 📾 🚳	5
Torta di Cioccolato © Pistachio Gelato	5
Lemon Panna Cotta @@ Rosemary Pinoli Crunch, Lemon Extra Virgin Olive Oil	5
Bombolini ©© Lychee, Raspberry, Rosé	5

⊚ GLUTEN FREE∣ γ\* VEGAN / ⊚ VEGETARIAN / ⊛ NUT FREE | DAIRY FREE

HEALTHY	
Market Fruit & Berries Plate 🗸 G	12
Vanilla Greek Yogurt Parfait Fresh Berries, Granola G V	12
Steel Cut Oatmeal Toasted Coconut & Almond Granola, Brown Sugar V G	12
Bagel and Gravlax House-Cured Salmon, Cream Cheese, Capers, Lemon, Onions	17
Avocado Toast Soft Cooked Eggs, Sriracha, Radish Sprouts, Multigrain Bread V	16
PROVISIONAL SPECIALTIES	
The Provisional Egg Sandwich Fried Eggs, Applewood Smoked Bacon, Gruyère Cheese, Avocado	16
Breakfast Pizza Bacon, Cream, Aged Pecorino, Spinach, Over Easy Eggs	19
Chilaquiles Poached Eggs, Salsa Verde, Com Tortilla Chips, Cotija Cheese, Pickled Red Onions, Sour Cream, Green Onions, Cilantro G V	17
Pendry Breakfast Eggs Any Style, Pesto Breakfast Potatoes, Choice of Breakfast Meat & Toast	17
Breakfast Burrito Scrambled Eggs, Chorizo, Goat Cheese, Cilantro, Side of Salsa Verde & Avocado	17
Create Your Own Omelet Whole Eggs Or Egg Whites, Select Three Toppings: Gruyère or Cheddar Cheese, Spinach, Mushrooms, Peppers, Onions, Tomato, Bacon, Ham, Or Sausage. Served with Pesto Breakfast Potatoes & Choice of Toast. Additional Toppings 2	18
SWEET	

Cracked Nutella Roll V	9
Pastry Basket Variety of Pastries V	12
Buttermilk Pancakes Warm Maple Syrup, Salted Local Butter V Add Bluebernies or Chocolate Chips 3	13
French Toast Seasonal Fruit Compote, Maple Cream Cheese V	16

G-Gluten Free V-Vegetarian 🗸 - Vegan

Guacamole & Tortilla Chips G V	12
Buffalo Chicken Wings Ranch Dipping Sauce	15
Chicken Tortilla Soup Chicken, Avocado, Pickled Onions, Cilantro, Cotija Cheese	16
Chicken Quesadilla Shredded Chicken, Cheddar Cheese, Grilled Onions, Shishito Pepper, Pico de Gallo, Side of Guacamole & Sour Cream	14
Heirloom Tomato & Avocado Bruschetta Radish Sprouts, Sriracha 🛛 🗸	14
Hummus & Crudité Sriracha Hummus, Black Almond Powder, Pita Bread	14
California Meat & Cheese Board Honey, Dried Fruit, Lavash	25
SALADS	
Baby Kale Salad Farro, Radish, Carrots, Goat Cheese, Almonds, Preserved Lemon Vinaigrette V	15
Classic Caesar Salad Baby Romaine, Pecorino, Grilled House-Made Focaccia Bread	15
House Salad Shaved Carrots, Tomatoes, Citrus Vinaigrette G V	14
Add Chicken 8 I Market Catch 91 Shrimp 9	
PIZZA	
Margherita Pizza Tomato, Mozzarella, Fresh Basil V Additional Toppings 3 Parma Ham   Pepperoni   Pork Sausage   Pineapple   Chef's Selection of Vegetables	15
Breakfast Pizza Bacon, Cream, Aged Pecorino, Spinach, Over Easy Eggs	19
SANDWICHES	
Angus Beef Burger 10 Year Aged Cheddar, Heirloom Tomato, Butter Lettuce, Caramelized Onions, House Made Pickles, Brioche Bun, French Fries Add Applewood Smoked Bacon 3 *Substitute Beyond Meat for Vegan Option V	18
Pork Cubano Pork Shoulder Confit, Smoked Ham, Gruyëre Cheese, Yellow Mustard, House-Made Pickles, French Fries	17
Grilled Local Fish Sandwich Lemon Serrano Aïoli, Wild Arugula, Focaccia, French Fries	17

G-Gluten Free V-Vegetarian Y - Vegan

Dry Aged Tomahawk 100 Day Aged, Garlic, Rosernary G       7         Bucatini Fennel Bolognese, Pork Sausage, Ricotta Salata       2         Provisional Chop Salad Arugula, Endive, Calabrese, Garbanzo Beans, Pecorino, Pepperoncini, Shaved Fennel, Pollen Vinaigrette       1         Veal Milanese Pistachio Crusted, Arugula, Preserved Tomatoes, Lemon       5         Mussels House-Made Cured Meat Nduja, Fennel, Fresno Chiles, White Wine, Grilled Focaccia       2         MAIN       16         Panne or Bucattini Pasta V       16         Butter & Parmesan, Marinara, Alfredo or Arrabbiata Sauce       26         Add Chef's Vegetables 5   Chicken B   Shimp 9       16         Markat Catch Chimichurri or Red Wine Demi, Choice of Side G       26         Filet Mignon Chimichurri or Red Wine Demi, Choice of Side G       27         Roasted Half Chicken Chimichurri or Red Wine Demi, Choice of Side G       28         SIDES       12         Breach Fries Serrano Aïoli V       7         Seasonal Roasted Mushrooms Red Wine Demi G       12         House Salad Shaved Carrots, Tomatoes, Citrus Vinaigrette G V       7         Roasted Fingerling Potatoes Garlic, Parsley G V       9         SWEETS       10         Rice Pudding Salted Caramel Cream, Nougatine G       10         Cake in a Jar Chocolate Cake, Respberry, Caramel Crispy Pearls       10<		
Bucatini Fennel Bolognese, Pork Sausage, Ricotta Salata       2         Provisional Chop Salad Arugula, Endive, Calabrese, Garbanzo Beans, Pecorino,       1         Pepperoncini, Shaved Fennel, Pollen Vinaigrette       1         Vaal Milanese Pistachio Crusted, Arugula, Preserved Tornatoes, Lernon       5         Mussels House-Made Cured Meat Nduja, Fennel, Fresno Chiles, White Wine, Grilled Focaccia       2         MAIN       Penne or Bucattini Pasta V       16         Butter & Parmesan, Marinara, Alfredo or Arrabbista Sauce       2         Add Chef's Vegatables 5 (Chicken 8) Shimp 8       16         Market Catch Chimichurri or Red Wine Demi, Choice of Side G       26         Filet Mignon Chimichurri or Red Wine Demi, Choice of Side G       28         SIDES       8       12         Brussels Sprouts Buffalo, Goat Cheese V       12         French Fries Serrano Aioli V       7         Seasonal Roasted Wegetables G V       12         Seasonal Roasted Mushrooms Red Wine Demi G       12         House Salad Shaved Carrots, Tomatoes, Citrus Vinaigrette G V       7         SwEETS       10         Rice Pudding Salted Caramel Cream, Nougatine G       10         S'mores Cake Toasted Marshmallow Ganache, Graham Struesel, Caramel Sauce       10         S'mores Cake Toasted Marshmallow Ganache, Graham Struesel, Caramel Sauce	PROVISIONAL.	
Provisional Chop Salad Arugula, Endive, Calabrese, Garbanzo Beans, Pecorino, Pepperoncini, Shaved Fennel, Pollen Vinaigrette       1         Veal Milanese Pistachio Crusted, Arugula, Preserved Tomatoes, Lemon       5         Mussels House-Made Cured Meat Nduja, Fennel, Fresno Chiles, White Wine, Grilled Focaccia       2         MAIN       9         Penne or Bucattini Pasta V Butter & Parmesan, Marinara, Alfredo or Arrabbiata Sauce Add Chef's Vegetables 5 I Chicken 8 I Shitmp 9       16         Market Catch Chimichurri or Red Wine Demi, Choice of Side G       26         Filet Mignon Chimichurri or Red Wine Demi, Choice of Side G       37         Roasted Half Chicken Goat Cheese V       12         French Fries Serrano Aïoli V       7         Seasonal Roasted Mushrooms Red Wine Demi G       12         House Salad Shaved Carrots, Tomatoes, Citrus Vinaigrette G V       7         Roasted Fingerling Potatoes Garlic, Parsley G V       9         SWEETS       10         Rice Pudding Salted Caramel Cream, Nougatine G       10         Cake in a Jar Chocolate Cake, Raspberry, Caramel Crispy Pearls       10         S'mores Cake Toested Marshmallow Ganache, Graham Struesel, Caramel Sauce       10         Seasonal Cheesecake Chef's Daily Selection       10         Galato or Sorbet Made Locally With Farmer's Market Fruit G       one scoop 5	Dry Aged Tomahawk 100 Day Aged, Garlic, Rosemary G	7
Pepperoncini, Shaved Fennel, Pollen Vinaigrette Veal Milanese Pistachio Crusted, Arugula, Preserved Tornatoes, Lernon 5 Mussels House-Made Cured Meat Nduja, Fennel, Fresno Chiles, White Wine, Grilled Focaccia 2 MAIN Penne or Bucattini Pasta V Butter & Parmesan, Marinara, Alfredo or Arrabbieta Sauce Add Chef's Vegetables 5   Chicken 8   Shifting 9 Market Catch Chimichurri or Red Wine Demi, Choice of Side G 26 Filet Mignon Chimichurri or Red Wine Demi, Choice of Side G 28 SIDIS Brussels Sprouts Buffalo, Goat Cheese V 12 French Fries Serrano Aïoli V 7 Seasonal Roasted Mushrooms Red Wine Demi G 12 House Salad Shaved Carrots, Tornatoes, Citrus Vinaigrette G V 7 Roasted Fingerling Potatoes Garlic, Parsley G V 9 SWEETS Rice Pudding Salted Caramel Cream, Nougatine G 10 Cake in a Jar Chocolate Cake, Raspberry, Caramel Crispy Pearls 10 S'mores Cake Toasted Marshmallow Ganache, Graham Struesel, Caramel Sauce 10 Seasonal Cheesecake Chef's Daily Selection 10 Gelato or Sorbet Made Locally With Farmer's Market Fruit G 0000	Bucatini Fennel Bolognese, Pork Sausage, Ricotta Salata	2
Mussels House-Made Cured Meat Nduja, Fennel, Fresno Chiles, White Wine, Grilled Focaccia       2         MAIN       Penne or Bucattini Pasta V       16         Butter & Parmesan, Marinara, Alfredo or Arrabbista Sauce       26         Add Chef's Vegetables 5 I Chicken 8 I Shimp 9       16         Market Catch Chimichurri or Red Wine Demi, Choice of Side G       27         Roasted Half Chicken Chimichurri or Red Wine Demi, Choice of Side G       37         Roasted Half Chicken Chimichurri or Red Wine Demi, Choice of Side G       28         SIDES       12         Brussels Sprouts Buffalo, Goat Cheese V       12         French Fries Serrano Aioli V       7         Seasonal Roasted Wegetables G V       12         House Salad Shaved Carrots, Tomatoes, Citrus Vinaigrette G V       7         Roasted Fingerting Potatoes Garlic, Parsley G V       9         SWEETS       10         Cake in a Jar Chocolate Cake, Raspberry, Caramel Crispy Pearls       10         S'mores Cake Toasted Marshmallow Ganache, Graham Struesel, Caramel Sauce       10         S'mores Cake Toasted Marshmallow Ganache, Graham Struesel, Caramel Sauce       10         Seasonal Cheesecake Chef's Daily Selection       10         Gelato or Sorbet Made Locally With Farmer's Market Fruit G       000000000000000000000000000000000000	Provisional Chop Salad Arugula, Endive, Calabrese, Garbanzo Beans, Pecorino, Pepperoncini, Shaved Fennel, Pollen Vinaigrette	1
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Penne or Bucattini Pasta V       16         Butter & Parmesan, Marinara, Alfredo or Arrabbiata Sauce       16         Add Chef's Vegetables 51 Chicken 81 Shrimp 9       16         Market Catch Chimichurri or Red Wine Demi, Choice of Side G       26         Filet Mignon Chimichurri or Red Wine Demi, Choice of Side G       37         Roasted Half Chicken Chimichurri or Red Wine Demi, Choice of Side G       28         SIDES       12         Brussels Sprouts Buffalo, Goat Cheese V       12         French Fries Serrano Aïoli V       7         Seasonal Roasted Vegetables G V       12         Seasonal Roasted Mushrooms Red Wine Demi G       12         House Salad Shaved Carrots, Tomatoes, Citrus Vinaigrette: G V       7         Roasted Fingerling Potatoes Garlic, Parsley G V       9         SWEETS       10         Rice Pudding Salted Caramel Cream, Nougatine G       10         Cake in a Jar Chocolate Cake, Raspberry, Caramel Crispy Pearls       10         S'mores Cake Toasted Marshmallow Ganache, Graham Struesel, Caramel Sauce       10         Seasonal Cheesecake Chef's Daily Selection       10         Gelato or Sorbet Made Locally With Farmer's Market Fruit G       000 escoop 5	Mussels House-Made Cured Meat Nduja, Fennel, Fresno Chiles, White Wine, Grilled Focaccia	2
Butter & Parmessan, Marinara, Alfredo or Arrabbiata Sauce       Ad/ Chef's Vegetables 5 / Chicken 8 / Shifinp 9         Market Catch Chimichurri or Red Wine Demi, Choice of Side G       26         Filet Mignon Chimichurri or Red Wine Demi, Choice of Side G       37         Roasted Half Chicken Chimichurri or Red Wine Demi, Choice of Side G       28         SIDES       21         Brussels Sprouts Buffalo, Goat Cheese V       12         French Fries Serrano Aioli V       7         Seasonal Roasted Wegetables G V       12         Seasonal Roasted Mushrooms Red Wine Demi G       12         House Salad Shaved Carrots, Tomatoes, Citrus Vinaigrette G V       7         Roasted Fingerling Potatoes Garlic, Parsley G V       9         SWEETS       10         Cake in a Jar Chocolate Cake, Raspberry, Caramel Crispy Pearls       10         S'mores Cake Toasted Marshmallow Ganache, Graham Struesel, Caramel Sauce       10         Seasonal Cheesecake Chef's Daily Selection       10         Gelato or Sorbet Made Locally With Farmer's Market Fruit G       000000000000000000000000000000000000	MAIN	
Filet Mignon Chimichurri or Red Wine Demi, Choice of Side G       37         Roasted Half Chicken Chimichurri or Red Wine Demi, Choice of Side G       28         SIDES       Brussels Sprouts Buffalo, Goat Cheese V       12         French Fries Serrano Aïoli V       7         Seasonal Roasted Vegetables G V       12         Seasonal Roasted Mushrooms Red Wine Demi G       12         House Salad Shaved Carrots, Tomatoes, Citrus Vinaigrette G V       7         Roasted Fingerling Potatoes Garlic, Parsley G V       9         SWEETS       10         Cake in a Jar Chocolate Cake, Raspberry, Caramel Crispy Pearls       10         S'mores Cake Toasted Marshmallow Ganache, Graham Struesel, Caramel Sauce       10         Seasonal Cheesecake Chef's Daily Selection       10         Gelato or Sorbet Made Locally With Farmer's Market Fruit G       onc scoop 5	Penne or Bucattini Pasta V Butter & Parmesan, Marinara, Alfredo or Arrabbiata Sauce Add Chef's Vegetables 5 I Chicken 8 I Shiimp 9	16
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SIDES         Brussels Sprouts Buffalo, Goat Cheese V       12         French Fries Serrano Aïoli V       7         Seasonal Roasted Vegetables G V       12         Seasonal Roasted Mushrooms Red Wine Demi G       12         House Salad Shaved Carrots, Tomatoes, Citrus Vinaigrette G V       7         Roasted Fingerling Potatoes Garlic, Parsley G V       9         SWEETS       10         Cake in a Jar Chocolate Cake, Raspberry, Caramel Crispy Pearls       10         S'mores Cake Toasted Marshmallow Ganache, Graham Struesel, Caramel Sauce       10         Seasonal Cheesecake Chef's Daily Selection       10         Gelato or Sorbet Made Locally With Farmer's Market Fruit G       one scoop 5	Filet Mignon Chimichurri or Red Wine Demi, Choice of Side G	37
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French Fries Serrano Aïoli V       7         Seasonal Roasted Vegetables G V       12         Seasonal Roasted Mushrooms Red Wine Demi G       12         House Salad Shaved Carrots, Tomatoes, Citrus Vinaigrette G V       7         Roasted Fingerling Potatoes Garlic, Parsley G V       9         SWEETS       10         Cake in a Jar Chocolate Cake, Raspberry, Caramel Crispy Pearls       10         S'mores Cake Toasted Marshmallow Ganache, Graham Struesel, Caramel Sauce       10         Seasonal Cheesecake Chef's Daily Selection       10         Gelato or Sorbet Made Locally With Farmer's Market Fruit G       one scoop 5	SIDES	
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Roasted Fingerling Potatoes Garlic, Parsley G V       9         SWEETS       9         Rice Pudding Salted Caramel Cream, Nougatine G       10         Cake in a Jar Chocolate Cake, Raspberry, Caramel Crispy Pearls       10         S'mores Cake Toasted Marshmallow Ganache, Graham Struesel, Caramel Sauce       10         Seasonal Cheesecake Chef's Daily Selection       10         Gelato or Sorbet Made Locally With Farmer's Market Fruit G       one scoop 5	Seasonal Roasted Mushrooms Red Wine Demi G	12
SWEETS Rice Pudding Salted Caramel Cream, Nougatine G 10 Cake in a Jar Chocolate Cake, Raspberry, Caramel Crispy Pearls 10 S'mores Cake Toasted Marshmallow Ganache, Graham Struesel, Caramel Sauce 10 Seasonal Cheesecake Chef's Daily Selection 10 Gelato or Sorbet Made Locally With Farmer's Market Fruit G 000 scoop 5	House Salad Shaved Carrots, Tomatoes, Citrus Vinaigrette G V	7
Rice Pudding Salted Caramel Cream, Nougatine G       10         Cake in a Jar Chocolate Cake, Raspberry, Caramel Crispy Pearls       10         S'mores Cake Toasted Marshmallow Ganache, Graham Struesel, Caramel Sauce       10         Seasonal Cheesecake Chef's Daily Selection       10         Gelato or Sorbet Made Locally With Farmer's Market Fruit       G       one scoop       5	Roasted Fingerling Potatoes Garlic, Parsley G V	9
Cake in a Jar Chocolate Cake, Raspberry, Caramel Crispy Pearls       10         S'mores Cake Toasted Marshmallow Ganache, Graham Struesel, Caramel Sauce       10         Seasonal Cheesecake Chef's Daily Selection       10         Gelato or Sorbet Made Locally With Farmer's Market Fruit       G       one scoop       5	SWEETS	
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Seasonal Cheesecake Chef's Daily Selection 10 Gelato or Sorbet Made Locally With Farmer's Market Fruit G one scoop 5	Cake in a Jar Chocolate Cake, Raspberry, Caramel Crispy Pearls	10
Gelato or Sorbet Made Locally With Farmer's Market Fruit G one scoop 5	S'mores Cake Toasted Marshmallow Ganache, Graham Struesel, Caramel Sauce	10
	Seasonal Cheesecake Chef's Daily Selection	10

G-Gluten Free V-Vegetarian Y -Vegan

### Large Party Sample Menu 1

### BREAKFAST \$40 per person

Vanilla Yogurt Parfaits Basket of Pastries Seasonal Fruits Avocado Toast Radish Sprouts, Sriracha, Multigrain Pendry Breakfast Scrambled Eggs, Breakfast Potatoes, Choice of Bacon, Chicken-Apple Sausage, or Ham

#### Add On:

Banana French Toast Orange Maple Syrup 8 per person Breakfast Pizza Bacon, Cream, Aged Pecorino, Spinach, Scrambled Eggs 19 per pizza

### LUNCH \$45 per person

Chicken Tortilla Soup Chicken, Avocado, Pickled Onions, Cilantro, Cotija Cheese Pork Cubano Pork Shoulder Confit, Smoked Ham, Gruyere Cheese, Yellow Mustard, House-Made Pickles BLT Turkey Wrap Turkey, Bacon, Romaine, Tornato, Dijon Mustard, Whole Wheat Tortilla Seasonal Roasted Vegetables with Fingerling Potatoes

#### Choice of Salad:

Classic Caesar Salad Baby Romaine, Pecorino, Grilled Focaccia Bread Baby Kale Salad Farro, Radish, Carrots, Goat Cheese, Almonds, Preserved Lemon Vinaigrette

#### Choice of Dessert:

Rice Pudding Salted Cream, Nougatine

Chocolate Cremeux Crunchy Meringue, Citrus Macerated Strawberries

#### Add On:

Buffalo Chicken Wings Ranch Dipping Sauce 12 for 15

Chicken Quesadilla Shredded Chicken, Cheddar Cheese, Grilled Onions, Shishito Pepper, Pico de Gallo, Side of Guacamole & Sour Cream 14 per order

G-Gluten Free V-Vegetarian V - Vegan

There will be a delivery fee of \$4.50 for all room service deliveries and a 20% service charge added to each order.
\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of food-bome illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## Large Party Sample Menu 2

#### **RECEPTION** \$50 per person

Buffalo Chicken Wings Ranch Dipping Sauce

Chicken Quesadilla Shredded Chicken, Cheddar Cheese, Grilled Onions, Shishito Pepper, Pico de Gallo, Side of Guacamole & Sour Cream

Classic Caesar Salad Baby Romaine, Pecorino, Grilled Focaccia Bread

Totchos Tater Tots, Pork Shoulder, Beer Cheese, Pickled Serrano, Bacon, Crema

Guacamole & Salsa with Tortilla Chips

#### Add On:

House Made Churros Cinnamon Sugar, Chocolate & Caramel Dipping Sauce 12 per person.

#### RECEPTION DISPLAYS

Street Tacos – Build Your Own \$18 per person Chicken, Shrimp, or Carnitas Corn Tortillas, Avocado Puree, Cilantro, Charred Scallions, Arbol Salsa, Pico de Gallo

California Cheese Display \$15 per person Local Artisan Cheeses, Chef's Choice Accoutrements, Grilled Artisanal Bread & Crackers

Charcuterie Display \$20 per person Locally Sourced Cured & Smoked Meats, Mustards, House Made Pickles, Cornichons, Caper Berries, Grilled Artisanal Bread & Crackers

SoCal Mezze \$15 per person Local Farmer's Market Cruditès served with Caesar Sauce, Citrus Vinaigrette, Bleu Cheese Sauce, Tomato Tapenade, Grilled Artisanal Bread & Crackers

Sashimi \$22 per person Ahi, Scallop, Salmon, Yellowtail

#### DESSERTS BY THE DOZEN

Cupcake Selection \$75 per dozen

Cookie Selection Chocolate Chip, Oatmeal Raisin, Peanut Butter, or Double Chocolate \$65 per dozen

S'mores Cake Pops \$75 per dozen

#### LABOR FEES

\$150 per attendant | \$150 per bartender Cake Cutting \$5 per person

G-Gluten Free V-Vegetarian V - Vegan

There will be a delivery fee of \$4.50 for all room service deliveries and a 20% service charge added to each order.

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of food-bome illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Sam Schwartz 322 Eighth Ave., 5th Fl New York, NY 10001 (212) 598-9010 samschwartz.com

# Sam Schwartz

# Memorandum

To: Alan Chun, Brookfield Properties
From: Donald R. Tone, P.E.
Date: September 2, 2020
Re: Pendry Hotel - Traffic and Parking Study
Project No: #20-01-1360

## Introduction

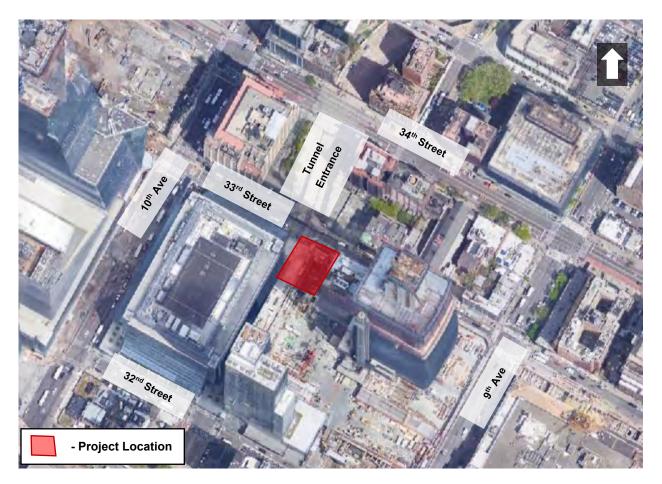
Sam Schwartz Engineering (*Sam Schwartz*) has performed a traffic assessment of the proposed hotel development located at 440 West 33<sup>rd</sup> Street in Manhattan, New York (the "Hotel"). The proposed Hotel will have approximately 164 guest rooms, a ground floor restaurant, hotel lobby bar; fourth-floor private dining rooms, fifth-floor meeting space, a rooftop lounge and public space. The Hotel's entrance will face north on 33<sup>rd</sup> Street, between Ninth Avenue and Tenth Avenue.

To determine the potential effect of the project on the surrounding roadway network, Sam Schwartz obtained available existing traffic data for the intersection of the Lincoln Tunnel entrance and 33<sup>rd</sup> Street, from September 29, 2016, adjacent to the project site. Additionally, Sam Schwartz performed observations of current traffic conditions and pedestrian activity. Vehicle volumes expected to be generated by the Hotel were conservatively estimated based upon standard traffic engineering procedures, NYCDOT methodology and then adjusted based upon our consideration of data obtained from observations of the site and other similar developments. Our projections for the Hotel were then assessed for potential traffic-related issues. The parking demand expected to be generated by the Hotel and the available capacity of nearby on and off-street garage parking was also assessed. Our findings and recommendations for the Hotel are summarized in this memorandum.

## **Project Location**

The Hotel is located at 440 West 33<sup>rd</sup> Street, between Ninth Avenue and Tenth Avenue, on the south side of the street as shown in **Figure 1**.

## Figure 1: Pendry Hotel Location



33<sup>rd</sup> Street is a one-way, east-west major collector roadway with two lanes in the westbound direction. It begins at First Avenue and terminates at Route 9A. The right-most lane is dedicated for right-turns into the Lincoln Tunnel. Although the site is temporary experiencing construction activity, there is no parking permitted on the north curb (turning lane to Lincoln Tunnel) and temporary standing for commercial deliveries permitted on the south curb.

Overall, the Hotel is very well served by public transit. The site has access to multiple subway lines, as presented in **Figure 2**. The Hudson Yards Station (7 train) is one block to the west (0.10 miles), 34<sup>th</sup> Street Penn Station (A, C, and E trains) is one block east (approximately 0.25 miles). The southbound MTA M11 bus has a stop on Ninth Avenue, just south of 34<sup>th</sup> street, and the northbound MTA M11 bus has a stop on Tenth Avenue, just north of 33<sup>rd</sup> Street. The MTA M11 bus provides local service between Greenwich Street and 133 St-Broadway.

There are no dedicated bike lanes immediately adjacent to the site; however, there is a dedicated bike lane along Eighth Avenue that is very active. There are several Citi Bike stations nearby. The locations of the Citi Bike Stations are presented in **Figure 3**.

## Figure 2: Transit Map

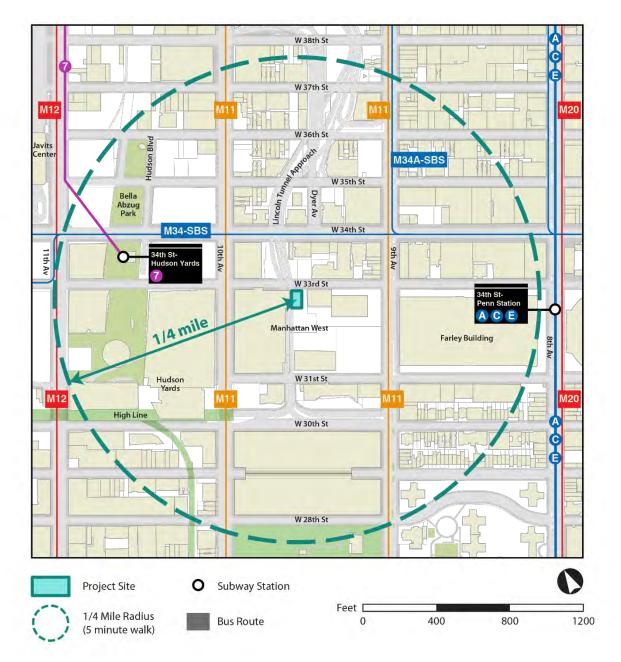




Figure 3: Citi Bike Stations

The parking regulations on the south curb of 33<sup>rd</sup> Street, between Ninth Avenue and Tenth Avenue include:

- "No Standing Anytime, Excepts Trucks Loading and Unloading, from Monday to Saturday, 8am-10pm" directly adjacent to the site.
- "No Standing Anytime from Monday to Saturday, 7am-3pm" to the west of the site.

The no standing signs means you can utilize the lane to drop people off or pick up passengers, but you cannot park.

## **Traffic Volume Data**

Sam Schwartz obtained vehicle counts from NYCDOT at the intersection of 33<sup>rd</sup> Street and the Lincoln Tunnel entrance from September 29, 2016, adjacent to the project site from Saturday. Based on the data collected, 33<sup>rd</sup> Street experienced a maximum demand during the evening peak period from 5 pm to 6 pm, with a maximum westbound volume of 415 vehicles in all directions.

The theoretical capacity for a typical arterial roadway, as determined by standard traffic engineering guidelines is approximately 600 to 800 vehicles per hour per lane. 33<sup>rd</sup> Street, a two-lane roadway, would therefore have capacity for approximately 1,200 to 1,600 vehicles per hour per direction.

### **Trip Generation**

Peak hour vehicle trips generated by the proposed development were estimated for a typical weekday and Saturday for PM peak hour and later evening peak hour. The trip generation assumptions for the project are summarized in **Table 1**. The trip generation factors were developed based upon standard traffic engineering procedures, NYCDOT methodology and recently approved environmental review documents and engineering judgement.

	Land Use:	Ho	el	Resta	Restaurant Lobby Bar		Private Dining Rooms (Level 4)		Private Meeting Rooms (Level 5)		Rooftop Lounge			
Program Size	Size	16	4	17	78	49		285		185		148		
Program Size	Unit	roo	ms	seats		se	seats		seats		seats		seats	
		(3	)	(2)		(2)		(2)		(2)		(2)		
Person Trip	Weekday	9.	4	2	.0	2	2.0	2	.0	1.0		2.0		
Generation	Saturday	9.4		2	.0	2	2.0	2	.0	1	.0	2	.0	
	Unit	per room	per room per day		per hour	per seat	t per hour	per seat	per hour	per seat	per event	per seat	per hour	
		Weekday	ay Saturday Weekday Saturday		Weekday	Saturday	Weekday	Saturday	Weekday	Saturday	Weekday	Saturday		
		(2)		(2	2)	(	2)	(:	2)	(3	2)	(	2)	
	Auto	15.0%	15.0%	5.0%	10.0%	5.0%	10.0%	5.0%	10.0%	5.0%	10.0%	5.0%	10.0%	
Modal Split	Taxi/FHV	30.0%	30.0%	20.0%	25.0%	20.0%	25.0%	20.0%	25.0%	20.0%	25.0%	20.0%	25.0%	
	Subway/Bus	10.0%	10.0%	25.0%	20.0%	25.0%	20.0%	25.0%	20.0%	25.0%	20.0%	25.0%	20.0%	
	Walk/Bike	45.0%	45.0%	50.0%	45.0%	50.0%	45.0%	50.0%	45.0%	50.0%	45.0%	50.0%	45.0%	
	Total	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	
Vehicle		(4	)	(*	1)	(	2)	(1	2)	(1)				
Occupancy	Auto	1.40	1.40	2.20	2.20	2.00	2.00	2.00	2.00	2.90	2.90	2.00	2.00	
occupantoj	Taxi	1.80	1.80	2.30	2.30	2.00	2.00	2.00	2.00	2.30	2.30	2.00	2.00	
Linked Trips (2)		0%	0%	25%	25%	25%	25%	25%	25%	25%	25%	25%	25%	
		(4,		(2			2)		2)		2)			
Temporal	Weekday PM	13.0		90.			.0%		.0%		.0%		-	
Distribution	Weekday Evening	1.4		90.			.0%		.0%		.0%	25.0% 20.0% 50.0% 45.0% 100.0% 100.0% (2) 2.00 2.00 2.00 2.00 25% 25% (2) 90.0% 90.0% 90.0% 90.0%		
Distance	Saturday PM	13.0	0%	90.	0%	90	.0%	90.	.0%	90.	.0%	90	0%	
	Saturday Evening	1.4	%	90.	0%	90	.0%	90.	0%	90.	.0%	90	0%	
		In	Out	In	Out	In	Out	In	Out	In	Out	-		
		(4,		(*			2)	(1			2)		2)	
Directional	Weekday PM	65.0%	35.0%	62.0%	38.0%	50.0%	50.0%	50.0%	50.0%	100.0%	0.0%	50.0%	50.0%	
Distribution	Weekday Evening	56.0%	44.0%	38.0%	62.0%	50.0%	50.0%	50.0%	50.0%	0.0%	100.0%	50.0%	50.0%	
	Saturday PM	65.0%	35.0%	59.0%	41.0%	50.0%	50.0%	50.0%	50.0%	100.0%	0.0%	50.0%	50.0%	
	Saturday Evening	56.0%	44.0%	41.0%	59.0%	50.0%	50.0%	50.0%	50.0%	0.0%	100.0%	50.0%	50.0%	

## Table 1: Trip Generation Factors – Weekday and Saturday

Notes

1. Pier 57 Redevelopment FEIS, Table 14-23. For Performance + Private Event Space, Rooftop Event rates were used.

Based on Sam Schwartz Engineering assumptions, linked trips for Restaurant and Rooftop bar include both hotel guests and general public.
 CEQR Technical Manual, Table 16-2. Arrival peak hour matches with weekday PM peak hour. Departure peak hour is half of arrival except for co-working space.

4. Hudson Square Rezoning FEIS (2013), Table 13-5.

Hudson Yards Final GEIS (2004) Appendix S.1 Transportation for departure peak hours (9 pm to 10 pm).

The assumptions in **Table 1** were used to project the peak hour vehicle trips to/from the project site, as summarized in **Table 2**.

The projected peak hour vehicle trips as presented in **Table 2** represent a typical early PM peak hour and evening peak hour for a weekday and Saturday condition. The weekday and Saturday PM peak hour represent a period of increased activity at the hotel that overlaps with the peak period for the restaurant. The weekday and Saturday evening peak hour represent a conservative peak when the restaurant, lobby bar, rooftop lounge, private dining and meeting rooms would all be operating at full capacity.

Although some of the modal split and trip characteristics as presented in **Table 1** may vary slightly for a weekday verses a weekend for some land uses, the overall volumes are similar because those uses are relatively small as compared to the overall development size. For example, the modal splits indicate a higher auto share and for-hire vehicles on a Saturday as compared to a weekday. Conversely the weekday conditions are anticipated to experience a slightly greater mode share of walk trips (possibly from nearby offices) and transit trips as compared to a Saturday. These subtleties are lost because the largest tripgenerators are the hotel and private dining rooms.

Peak		Ho	tel	Resta	aurant	Lobb	y Bar		Dining (Level 4)		Meeting (Level 5)	Rooftop	Lounge		Total	
Hour	Vehice Type	In	Out	In	Out	ln	Out	ln	Out	In	Out	In	Out	In	Out	Total
Weekday PM	Auto	14	8	3	2	1	1	5	5	2	0	3	3	28	19	47
Peak	Taxi/FHV	28	28	17	17	6	6	30	30	11	11	15	15	107	107	214
r can	Total	42	36	20	19	7	7	35	35	13	11	18	18	135	126	261
Weekday	Auto	1	1	2	3	1	1	5	5	0	2	3	3	12	15	27
Evening Peak	Taxi/FHV	3	3	17	17	6	6	30	30	11	11	15	15	82	82	164
Evening Peak	Total	4	4	19	20	7	7	35	35	11	13	18	18	94	In         Out         T           28         19         107         107           107         107         12         15           12         15         82         82           94         97         107         12           107         107         107         107           28         19         107         107         12           135         126         12         12         12           99         99         99         107         107         12	191
Saturday PM	Auto	14	8	3	2	1	1	5	5	2	0	3	3	28	19	47
Peak	Taxi/FHV	28	28	17	17	6	6	30	30	11	11	15	15	107	107	214
r can	Total	42	36	20	19	7	7	35	35	13	11	18	18	135	126	261
Caturday	Auto	1	1	5	6	2	2	10	10	0	5	5	5	22	28	50
Saturday	Taxi/FHV	3	3	21	21	6	6	36	36	13	13	20	20	99	99	198
Evening Peak	Total	4	4	26	27	8	8	46	46	13	18	25	25	122	128	250

Table 2: Projected Peak Hour Vehicle Trips - Weekday and Saturday

Note: A 50% overlap rate was assumed (i.e. 50% of inbound full taxis are assumed to be available for outbound demand), based on the CEQR Technical Manual.

Vehicle volumes generated by the project would consist of both automobiles and taxis. The highest volume of vehicle trips would be experienced during the PM peak hour on a weekday and Saturday when the hotel is very active, and the other uses are also assumed to be operating at or near capacity.

A combined total of 261 vehicle trips (135 inbound and 126 outbound) are projected during the weekday and Saturday PM peak hour. A majority of the vehicle trips are anticipated to be taxi and for-hire vehicles, approximately 107 drop-offs/pick-ups.

During the weekday evening peak hour, the site is anticipated to experience a total of 191 vehicle trips (94 inbound and 97 outbound). A majority of the vehicle trips (approximately 85-percent) are anticipated to be taxi and for-hire vehicles, or 82 drop-offs/pick-ups.

During the Saturday evening peak hour, the project site is anticipated to experience an increase in vehicle trips as compared to the evening weekday condition as more patrons are likely to either drive or use a forhire vehicle. It is anticipated to experience a total of 250 vehicle trips (122 inbound and 128 outbound). A majority of the vehicle trips (approximately 80-percent) are anticipated to be taxi and for-hire vehicles, or 99 drop-offs/pick-ups.

## **Parking Generation**

To estimate the parking demand associated with the development, an hourly parking accumulation analysis was prepared for a typical weekday and Saturday. The projected weekday and Saturday hourly parking demand are summarized in **Table 3**.

		Weekday	/	Saturday						
Hour Begin	In	Out	Accumulation	In	Out	Accumulation				
Before 6:00AM			50			50				
6:00AM	0	3	48	0	0	50				
7:00AM	4	8	44	0	3	47				
8:00AM	9	11	41	7	11	43				
9:00AM	8	10	40	12	15	40				
10:00AM	8	8	39	12	13	39				
11:00AM	8	8	39	11	12	38				
12:00PM	16	16	39	12	12	38				
1:00PM	9	9	39	20	19	39				
2:00PM	8	9	38	12	13	38				
3:00PM	8	8	38	12	12	38				
4:00PM	12	11	39	11	11	38				
5:00PM	19	13	45	15	13	40				
6:00PM	12	10	47	22	15	47				
7:00PM	15	13	49	15	12	50				
8:00PM	9	9	49	17	16	51				
9:00PM	7	7	50	12	11	52				
10:00PM	6	6	50	10	10	52				
After 10:00PM	5	5	50	8	10	52				
Total	164	164		208	208					

Table 3: Projected Parking Demand – Weekday and Saturday

As shown in **Table 3**, it is estimated that the peak parking demand for the Hotel, including all associated uses would be 50 vehicles starting at 9PM on weeknights and 52 vehicle after 9PM on Saturdays.

An inventory of public parking facilities within 1/4-mile (5-minute walk) of the Hotel was also conducted to understand how the local off-street parking supply may be affected.

Figure 4 shows the off-street parking locations in the 1/4-mile radius of the project site.

The result of the off-street parking survey is shown in **Table 4**.



## Figure 4: Nearby Parking Facilities Map

As shown in **Table 4**, there are more than 20 off-street parking facilities within a ¼-mile (5-minute walk) of the project site which combined have sufficient availability to accommodate all of the project-generated demand in every period surveyed.

				Existing Parking Utilization Utilized Spaces							Availab	le Spaces			
				Weekday	Weekday	Saturday	Saturday	Weekday	Weekday	Saturday	Saturday	Weekday	Weekday	Saturday	Saturday
Parking Garage	Address	Operating Times	Capacity	РМ	Evening	PM	Evening	PM	Evening	PM	Evening	PM	Evening	PM	Evening
1 351-353 W 34th	351-353 W 34th St	All day	140	75%	25%	70%	70%	105	35	98	98	35	105	42	42
2 Lincoln Garage	323-35 W 34th St	All day	450	50%	25%	60%	50%	225	113	270	225	225	338	180	225
3 451 9th Ave	451 9th Ave	All day	154	50%	50%	50%	50%	77	77	77	77	77	77	77	77
4 Truffles Garage	312 W 34th ST	All day	250	80%	50%	80%	50%	200	125	200	125	50	125	50 50	125
5 350 W 37th St	350 W 37th St	All day	83												
6 404 W 47th St	404 W 47th St (404 37th St)	All day	166	50%	50%	50%	50%	83	83	83	83	83	83	83	83
7 Post Office Garage	340 W 31st St	All day	249	50%	30%	50%	50%	125	75	125	125	125	174	125	125
8 1 Penn Plaza	1 Penn Plaza	All day	665												
9 Emerald Green Garage	320 W 38th St	All day	410												
10 Javits Lot	452-460 10th Ave	All day	100	75%	75%	70%	70%	75	75	70	70	25	25	30	30
11 Ultra Car Park Systems	359-63 9th Ave	All day	40	50%	25%	50%	25%	20	10	20	10	20	30	20	30
12 Edison ParkFast	451 9th Ave	All day	154	50%	50%	50%	50%	77	77	77	77	77	77	77	77
13 LAZ Parking Limited LLC	300-310 W 31st St	All day	63	85%	85%	85%	85%	54	54	54	54	9	9	9 9	9
		Mon-Sat, 9am-10pm													
14 L Park 30 LLC	405 W 38th St	Sunday, 10am-7pm	30												
15 Icon Parking Systems	363 W 30th St	Mon-Sun, 7am-12am	18	40%	30%	30%	25%	7	5	5	5	11	13	13	14
16 MTP Investment Group	320 W 30th St	All day	45												
17 QuikPark	384-386 8th Ave	Mon-Sun, 7am-12am	35												
18 iPark	552 W 30th St	All day	181	50%	50%	50%	50%	91	91	91	91	91	91	91	. 91
19 Manhattan Parking Group	500 W 30th St	All day	79	60%	60%	60%	60%	47	47	47	47	32	32	32	32
20 Icon Parking Systems	404 W 37th St	Mon-Fri, 6am-10pm	166	50%	30%	75%	50%	83	50	125	83	83	116	5 42	83
21 iPark	518 W 29th St	6am-12am													
22 Avalon West Chelsea Garage	525 W 38th St (525 28th St)	All day	143												
			3478					1268	916	1341	1168	942	1294	869	1042

#### Table 4: Inventory of public off-street parking (1/4-mile radius from site)

## Conclusion

During the busies weekday and Saturday PM peak hour, the project site is projected to generate approximately 261 vehicle trips (135 inbound and 126 outbound). These trips would include 47 total auto trips (28 inbound and 19 outbound). A majority of the vehicle trips are anticipated to be taxi and for-hire vehicles, approximately 107 drop-offs and/or pick-ups (or 214 roundtrips).

Since 33<sup>rd</sup> Street operates as one-way street, only half of these trips would be carried on the roadway, or approximately 135 vehicle trips (28 auto trips and 107 taxi and for-hire vehicles). A review of the site plan indicated the proposed Hotel will include a long-recessed curb to permit drop-off and pick-up activity without obstructing through traffic on 33<sup>rd</sup> Street or drivers approaching the Lincoln Tunnel. Based on qualitative observations of traffic flow, the anticipated number of additional vehicles that would be generated by the Hotel would not have a significant effect on roadway operations.

Further, an inventory of off-street parking facilities indicated that there are more than 20 parking garages within a 5-minute walk of the project site. This indicates that adequate off-street parking is available during all hours of operation at the Hotel.

Lastly, Sam Schwartz recommends the following traffic management strategies:

- Designate hotel security staff to monitor the efficiency of pick-up/drop-off lane during the early evening peak hour, when the entrance to the Lincoln Tunnel is likely to back up.
- During the later evening hours, the hotel security staff should also be responsible for discouraging vehicle drop-off and picks-ups in active travel lanes, keeping the adjacent sidewalk clear, trash-free and keeping noise-levels at a minimum.
- A single point of contact should also be established to serve as a Traffic Management liaison. The liaison would be responsible to effectively manage the Hotel's frontage including sidewalk and curb lane and be accessible to the local police precinct and community should any issue arise, so they are documented and addressed immediately.

Overall, based upon conservative estimates and accepted industry practices and considering the existing traffic conditions in the area, the traffic that is likely to be generated by operation of a Hotel and the other described uses would be accommodated by and absorbed into the existing transportation network and would not have any significant effect on either traffic operations or parking.

## MANHATTAN COMMUNITY BOARD FIVE

Vikki Barbero, Chair

450 Seventh Avenue, Suite 2109 New York, NY 10123-2199 212.465.0907 f-212.465.1628 Wally Rubin, District Manager

18 September 2020

Manhattan Community Board 4 P.O. Box 2622 New York, New York 10108

RE: 37 East 50<sup>th</sup> Street MJS Entertainment, LLC DBA: Maloney & Porcelli

> 360 Park Avenue South United Chicken Fingers, LLC DBA: Park Avenue

57 West 57<sup>th</sup> Street Baked Ziti, LLC DBA: Quality Italian

120 West 55<sup>th</sup> Street French Onion Soup, LLC DBA: Quality Bistro

57 West 58th Street Manhattan Ocean Club Associates DBA: Quality Meats

Dear Manhattan CB4:

We are writing to confirm that Manhattan Community Board Five reviewed our records and found no recent complaints on file for the above-mentioned liquor license establishments.

If you have any questions regarding this matter, please do not hesitate to contact the board office.



Sincerely, Michalas alternai

Nicholas Athanail, Chair Public Safety and Quality of Life Committee Community Board Five



Chair ELIZABETH VELEZ\*

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November 24, 2020

Mr. Burt Lazarin, Co-Chair Mr. Frank M. Holozubiec, Co-Chair Co-Chairs, Business Licenses & Permits Committee Manhattan Community Board 4 P.O. Box 2622 New York, NY 10108

Dear Co-Chairs, Lazarin & Holozubiec:

We are proud to support Brookfield's application for the Pendry Hotel. At a time of unprecedented economic crisis, this proposal to create hundreds of jobs for New York City is critical.

The New York Building Congress has, for almost a hundred years, advocated for investment in infrastructure, pursued job creation and promoted preservation and growth in the New York City area. Our association is made up of over 550 organizations comprised of more than 250,000 professionals. Through our members, events and various committees, we seek to address the critical issues of the building industry and promote the economic and social advancement of our city and its constituents.

The Pendry is a first-class partnership of Brookfield, Montage Hotels and Quality Eats to bring best-in-class hotel combined with the best in class food and beverage operator to bring an exciting mix to the Manhattan West development with a great cast already being assembled across the campus.

Its applications like these that show the on-going belief in the strength of our City and our communities that we'll rebound from the consequences the pandemic has brought to bear. However, confidence and investor commitment from our community is unwavering – again reminding that our City will persevere through this crisis.

On behalf of the New York Building Congress, we urge the Committee to approve this application.

Thank you for the opportunity to be heard on this critical application.

Very truly yours,

Carlo A. Scissura, Esq. President & CEO New York Building Congress

December 3, 2020

Frank M. Holozubiec, Co-Chair Burt Lazarin, Co-Chair Business Licenses & Permits Committee Manhattan Community Board 4 P.O. Box 2622 New York, NY 10108

Dear Co-Chairs Holozubiec and Lazarin::

Since beginning construction on the Manhattan West campus, the Brookfield team has done extensive community and stakeholder outreach. This has included education around construction, partnering with other organizations in the community in ways both large and small, and in advance of the application to be presented for approval before the Business Licenses & Permits Committee this evening – continued its aggressive outreach.

Brookfield has been an active and invested stakeholder as a part of the community in our home at the new and exciting Manhattan West development. As we have at all of our locations, we are excited to be a contributing member of this community and look forward to a continuing partnership with the Community Board, our elected officials and the people and organizations that contribute to the betterment of our community.

## **Elected Officials**

As part of these community outreach efforts, we met with the following elected officials or their designated staff members, who represent the property site on both the concept as well as the operations of the hotel.

Those elected officials and their staff members include:

- Manhattan Borough President Gale Brewer
- City Council Speaker Corey Johnson
- State Senator Brad Hoylman
- State Assembly Member Richard Gottfried

## **Community Boards**

We provided a briefing to the Board Staff and the Co-Chairs of Community Board 4's Business Licenses and Permits Committee on Monday, November 23, 2020.

## Community Organizations and local residents

As part of the broad outreach efforts we've made, we have also met with, spoken to and reached out to the following organizations and had extensive conversations with the following:

- 34<sup>th</sup> Street Partnership
- Association for A Better New York
- Hells' Kitchen Block Association

- Hells' Kitchen Neighborhood Association
- Hudson Yards Hells' Kitchen Alliance
- Manhattan Community Board 5
- New York Building Congress
- Parity Productions

As part of this package, you will find letters of support from the following organizations:

- 34th Street Partnership
- Association for A Better New York
- Hudson Yards Hells' Kitchen Alliance
- Manhattan Community Board 5
- New York Building Congress

We have also begun working with local arts groups to identify potential opportunities to partner with Arts Brookfield and the programming of the 2+ acre open space areas across the Manhattan Plaza campus. As Community Board 4 is aware, Arts Brookfield places a high priority as part of its core mission to bring events and arts programming as a placemaking experience to all of its buildings and developments.

We have also reached out to residents with the Eugene – the only residential building located within the Manhattan West campus.

Further, you will find photos of our posting extensive notices that have been placed around the immediate community of the project site as prescribed by the instructions from Manhattan Community Board 4 informing local residents and stakeholders with the information regarding this hearing that we've shared with the Board office that can be found here:

https://www.dropbox.com/sh/jmax38gxdmya37y/AADEIXAC8hGc9JNi0xOYh23Va?dl=0

Thank you for the time and attention you have made and continue to make in consideration of this application.

Sincerely,

The Pendry Team

#### **Board of Directors**

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November 19, 2020

Mr. Burt Lazarin, Co-Chair Mr. Frank M. Holozubiec, Co-Chair Co-Chairs, Business Licenses and Permits Committee Manhattan Community Board 4 P.O. Box 2622 New York, NY 10108

Dear Co-Chairs, Lazarin and Holozubiec:

The 34<sup>th</sup> Street Partnership respectfully requests that Manhattan Community Board 4's Business Licenses and Permits Committee join us in supporting the Pendry Hotel application before you this evening. 34th Street Partnership (34SP) is a privately managed company organized as a business improvement district (BID). The 34th Street District is comprised of 31 busy blocks in the heart of Manhattan.

Prior to the onslaught of the worldwide pandemic and in spite of it, we remain a working district, with over 100,000 office workers coming in daily in a gateway to the city for visitors from New Jersey, Long Island, and the entire eastern seaboard. Our neighborhood is a magnet for tourists and fans of music and sports where those events will be heard of and played again.

And of course, it's one of the greatest shopping districts in New York and will return to its rightful prominence, which is why we are pleased to support this venture that brings three best-in-class operators to the district. The Pendry is a celebration of the troika of Brookfield, Montage Hotels and Quality Meats to bring a best-in-class hotel combined with the best-in-class food and beverage operators to bring an exciting mix to the Manhattan West development.

Further, it's applications like these that show the on-going belief in the strength of our City, our borough, and our communities that we'll rebound from the consequences the pandemic has brought to bear. However, confidence and investor commitment in our community is unwavering.

#### **Ex-Officio**

Phillip Eng

Hon. Bill de Blasio Hon. Scott Stringer Dolores Rubin

Hon. Gregg Bishop Vikki Barbero

Hon, Gale Brewer Molly Hollister

Corey Johnson Steven H. Santoro

34th Street Partnership, Inc.

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Again, on behalf of the 34<sup>th</sup> Street Partnership we would hope that Manhattan Community Board 4's Business Licenses and Permits Committee join us in to support this application.

Thank you for your time and consideration of this application.

Sincerely, an Sar Dan Pisark

Vice President, Retail Services 34<sup>th</sup> Street Partnership Email: dpisark@urbanmgt.com

**Board of Directors** Hon. Bill de Blasio Patrick A. Nowakowski

Hon. Scott Stringer Delores Rubin

Hon. Gregg Bishop Vikki Barbero

Hon. Gale Brewer Rick Eggers

Maria Torres-Springer

Steve H. Santoro

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Hudson Yards Hell's Kitchen Alliance 412 W 42nd Street, 3rd Floor New York, NY 10036 212-239-1619



November 30, 2020

Mr. Burt Lazarin, Co-Chair Mr. Frank M. Holozubiec, Co-Chair Co-Chairs, Business Licenses & Permits Committee Manhattan Community Board 4 P.O. Box 2622 New York, NY 10108

Dear Co-Chairs, Lazarin & Holozubiec:

The Hudson Yards Hell's Kitchen Alliance (HYHK) is a not-for-profit organization dedicated to enhancing the quality of life of the diverse population who lives, works, and visits within the district. The Hudson Yards special district, encompassing West 30th to West 42nd Street and 9th to 11th Avenue, was created as part of an effort to grow Midtown's central business district, and to transform the area into a mixed-used space and pedestrian friendly space.

While Brookfield's Manhattan West project doesn't technically fall within the boundaries of the Alliance (it literally borders the BID boundaries) – we have worked closely with Brookfield because their Manhattan West development serves as a gateway to the development occurring in our district and their programming of their campus serves as a complement to the broader community – not recognized by the boundaries.

The Pendry is a celebration of the troika of Brookfield, Montage Hotels and Quality Meats to bring best-in-class hotel combined with the best in class food and beverage operators to bring an exciting mix to the Manhattan West development with a great cast already being assembled across the campus.

Their experience of operating in locations across the City is indicative of the great quality we can expect truly expect from this award-winning team.

We look forward to their on-going participation in our community and to welcoming them to the far west side.

Sincerely,

Robert J. Bafatto, Jr.

Robert Benfatto



December 7, 2020

Mr. Burt Lazarin, Co-Chair Mr. Frank M. Holozubiec, Co-Chair Business Licenses & Permits Committee Manhattan Community Board 4 P.O. Box 2622 New York, NY 10108

Dear Co-Chairs Lazarin & Holozubiec:

On behalf of the Association for a Better New York, we respectfully submit this letter of support on behalf of The Pendry Hotel application before you this evening.

The Association for a Better New York (ABNY) is a nonprofit organization dedicated to the constant growth and renewal of New York City. With more than 300 member organizations, we are a coalition of business, labor, nonprofit, and political leaders focused on exploring and implementing ideas that keep our great city moving forward. ABNY incorporates a comprehensive and diverse view of the issues and challenges facing New York City. Our mission is to make New York City a better place to live, work, and visit for all. As an organization dedicated to the betterment of New York City as a whole, our review and consideration of any proposed business use or development includes many neighborhood and quality of life factors.

It has been well documented that the hospitality, entertainment, and tourism industries have been among the hardest hit by the effects of the pandemic, but there are still those among us who believe that these industries will come back. This application parallels the belief of the founders of our organization who helped bring our City back from the brink of financial disaster in the 1970s.

We understand the Community Board's reluctance to extend outdoor dining liquor licenses past 11:00 p.m.; however, we ask that the Board consider supporting an application that extends past 11:00 p.m. in light of the impact COVID-19 has had on the struggling restaurant and hospitality industries.

The Pendry, a partnership of the troika of Brookfield, Montage Hotels, and Quality Meats, brings a best-in-class hotel combined with best-in-class food and beverage operators to bring an exciting mix to Manhattan West. The development joins a great cast already being assembled across the campus at price points spanning the economic spectrum.

We encourage Community Board 4 to support this application. Thank you for your time and attention in this matter.

Sincere Melva M. Miller

Chief Executive Officer