

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License/Sidewalk Cafe Stipulations Application

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>	
Aramark Services Inc.		N/A	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>
401 9th Ave.		W. 33rd St. & W. 31st St.	10001
<b>OWNER</b> <small>(Attach a list of all the people that will be associated/listed with the license)</small>	<b>NAME:</b> Please see attached	<b>ATTORNEY/ REPRESENTATIVE</b>	<b>NAME:</b> Maston J. Sansom
	<b>PHONE:</b> ownership officer		<b>PHONE:</b> 518-407-5800
	<b>EMAIL:</b> list		<b>EMAIL:</b> maston.sansom@srclawoffices.com
<b>MANAGER</b>	<b>NAME:</b> Ross Chasko	<b>LANDLORD</b>	<b>NAME:</b> BOP NE LLC
	<b>PHONE:</b> 440-478-3985		<b>PHONE:</b> 646-989-7940
	<b>EMAIL:</b> chasko-ross@aramark.com		<b>EMAIL:</b> unknown at this time
<b>APPLICATION TYPE</b> ( <input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i> )			
<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?	<input checked="" type="checkbox"/> <b>YES</b>	<input type="checkbox"/> <b>NO</b>
	What is/was the name and address of establishment?	Please see attached	
	What were the dates applicant was involved with this former premise?	Please see attached	
<input type="radio"/> <b>Corp</b> <b>Change/Class Change/Removal</b>	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="checkbox"/> <b>YES</b>	<input type="checkbox"/> <b>NO</b>
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>		
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?		
	<i>Please list/describe the nature of all the changes and attach the plans:</i>		
<b>METHOD OF OPERATION</b>			
<b>TYPE OF ALCOHOL</b>	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider		
<b>ESTABLISHMENT TYPE</b>	<input type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input checked="" type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<input type="checkbox"/> <b>YES</b>	<input checked="" type="checkbox"/> <b>NO</b>	Application will be submitted after the meeting
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	<input type="checkbox"/> <b>YES</b>	<input checked="" type="checkbox"/> <b>NO</b>	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	<input type="checkbox"/> <b>YES</b>	<input checked="" type="checkbox"/> <b>NO</b>	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="checkbox"/> <b>YES</b>	<input type="checkbox"/> <b>NO</b>	

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

HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	7 am -10 pm all days of the week - as catering is needed						
	Kitchen	7 am -10 pm all days of the week - as catering is needed						
	Music	4 pm -10 pm all days of the week - as catering is needed						

If you plan to have music, what type(s)? (Circle all that apply)	<input checked="" type="checkbox"/> BACKGROUND	<input checked="" type="checkbox"/> LIVE MUSIC	<input checked="" type="checkbox"/>	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE
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**OCCUPANCY**

	Capacity (Certificate of Occupancy)	Maximum # of Persons Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	3,281	3,281	*	*	0	1	0
OUTSIDE <i>(Other than sidewalk café)</i>	N/A	N/A	N/A	N/A	N/A	N/A	N/A
DCA APPROVED UNENCLOSED SIDEWALK CAFÉ	N/A	N/A	N/A	N/A	*Varies by event - please see attached diagram for seating break down		

How many floors are there? What is the capacity for each floor?	9 Floors - Please see attached TCO
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How frequently will the owner(s) be at the establishment?	The premise will be manager run
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Will there be dancing?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	Dancing will be permitted, but not a common occurrence.
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Will applicant have bottle or table service for beverage alcohol?	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
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Will applicant be hosting private, promotional or corporate events?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
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Will outside promoters be used on a regular basis? If yes please describe.	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
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Will applicant have a security plan? If, yes please attach.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
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Will security plan be implemented?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
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Will State certified security personnel be used?	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
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Will New York Nightlife Association and NYPD Best Practices be followed?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
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Does applicant agree to notify MCB4 prior to making changes to its method of operation?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
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Will applicant be using delivery bicycles? If yes, how many?	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
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Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
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Where will delivery bicycles be stored during the day when not in use?	N/A
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\*Please see diagram for the seat and table count of the premise.

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

<b>Community Notification/Relations</b>			
<b>NOTIFICATION:</b> List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	All individuals on the required email list have been contacted.	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		Email sent on 5/28/2021	
Who was your contact person at each group you met with?		All individuals on the required email list have been contacted.	
When did applicant post the notice that was provided?		5/26/2021	
Where did applicant post the notice that was provided?		Front Exterior of premise	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input checked="" type="checkbox"/> YES	NO Ross Chasko - 440-478-3985
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="checkbox"/> YES	NO

<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	Office Space		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="checkbox"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="checkbox"/> NO	
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="checkbox"/> YES	NO	
Is the entrance ADA Compliant?	YES	NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="checkbox"/> NO	
Will applicant have a vestibule within the establishment?	YES	NO	N/A premise starts on the 59th Floor
Will applicant use a storm enclosure?	YES	NO	N/A premise starts on the 59th Floor
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	NO	N/A premise starts on the 59th Floor
Will applicant comply with the NYC noise code?	<input checked="" type="checkbox"/> YES	NO	
Will the establishment have any of the following: (circle all that apply) N/A	FRENCH DOORS		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	N/A
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	YES	NO	N/A
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="checkbox"/> 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	N/A
Will the kitchen exhaust system extend to the roof?	<input checked="" type="checkbox"/> YES	NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="checkbox"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	NO	N/A
Where will the air conditioner be located? What type is it?	Air conditioner is located on the roof		
When was the air conditioner installed?	Approx. September 2020		

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

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

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

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

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

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



Manhattan Community Board 4 (MCB4) recommends:  
 (MCB4's recommendation is based on a vote taken at its  
 July, 28, 2021 full board meeting, with 35 members voting in favor  
 of the recommendation, 0 members opposed, 0 members  
 abstaining and 0 present but not eligible)

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

**CB4 REPRESENTATIVES**

 Nelly Gonzalez CB4 Assistant District Manager	 Frank Holozubiec CB4 BLP Committee Co-Chair	 Burt Lazarin CB4 BLP Committee Co-Chair
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**APPLICANT AGREEMENT WITH THE COMMUNITY**

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

<p><b>SIGN HERE</b> →</p>	<p>PRINT NAME OF APPLICANT</p>	<p>SIGNATURE OF APPLICANT</p>	<p>DATE</p>
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**LEVEL 59  
THE  
FOUNDATION:  
UNDERGROUND**

**263 TOTAL SEATS**

SEAT COUNT  
 98 ASSIGNABLE SEAT (WS-1)  
 91 RESERVABLE SEATS (WS-2,  
 WS-3, PERIMETER SEATING)  
 1 SERVICE TEAMS LTS +  
 COMMUNITY MANAGERS  
**TOTAL PEOPLE SEATS: 190**


WS-2: 26  
 WS-3: 20  
 Perimeter: 45

DINING AND FOOD  
 12 DINING SEATS  
**TOTAL DINING SEATS: 12**

COLLABORATION  
 61 OPEN COLLABORATION SEATS  
**TOTAL COLLABORATION SEATS: 61**

- 7 PHONE BOOTHS
- 16 FOCUS ROOMS
- 0 GMC OFFICES
- 1 EXECUTIVE OFFICE
- 6 SMALL OFFICE
- 2 SMALL MEETING ROOMS
- 0 MEDIUM MEETING ROOMS
- 1 MISSION SUITE / RUMBLE
- 1 INDUSTRY HIVE
- 1 ADA PHONE



9/25/2019   
 1/8" = 1'-0"



# LEVEL 60 THE FOUNDATION: WATERING HOLE

## 287 TOTAL SEATS

### SEAT COUNT

- 52 ASSIGNABLE SEATS (WS-1)
  - 91 RESERVABLE SEATS (WS-2,  
WS-3 & PERIMETER SEATS)
  - 1 SERVICE TEAMS LTS +  
COMMUNITY MANAGERS
- TOTAL PEOPLE SEATS: 144**

WS-2: 28  
WS-3: 17  
Perimeter: 46

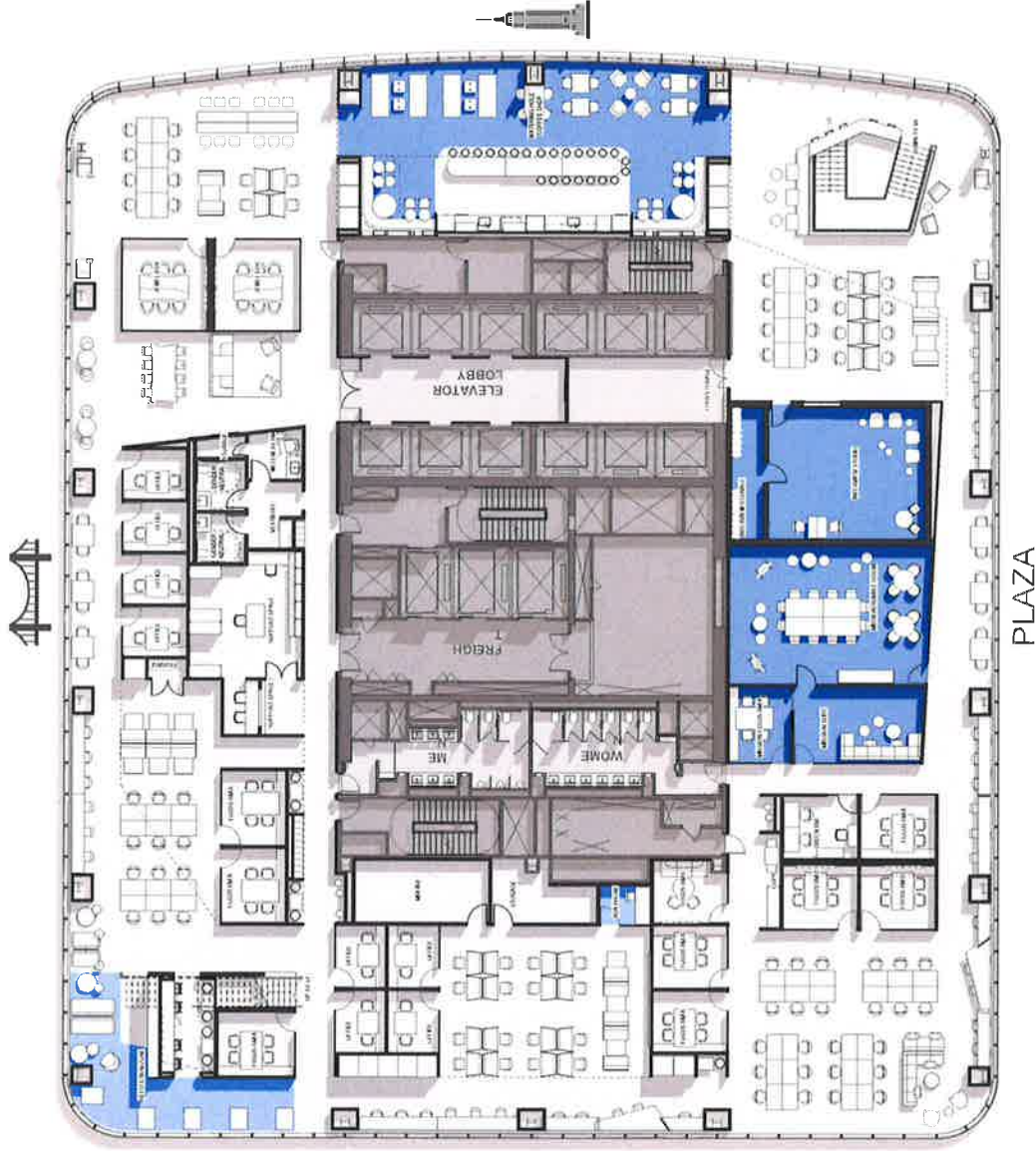
### DINING AND FOOD

- 79 DINING SEATS
- TOTAL DINING SEATS: 79**

### COLLABORATION

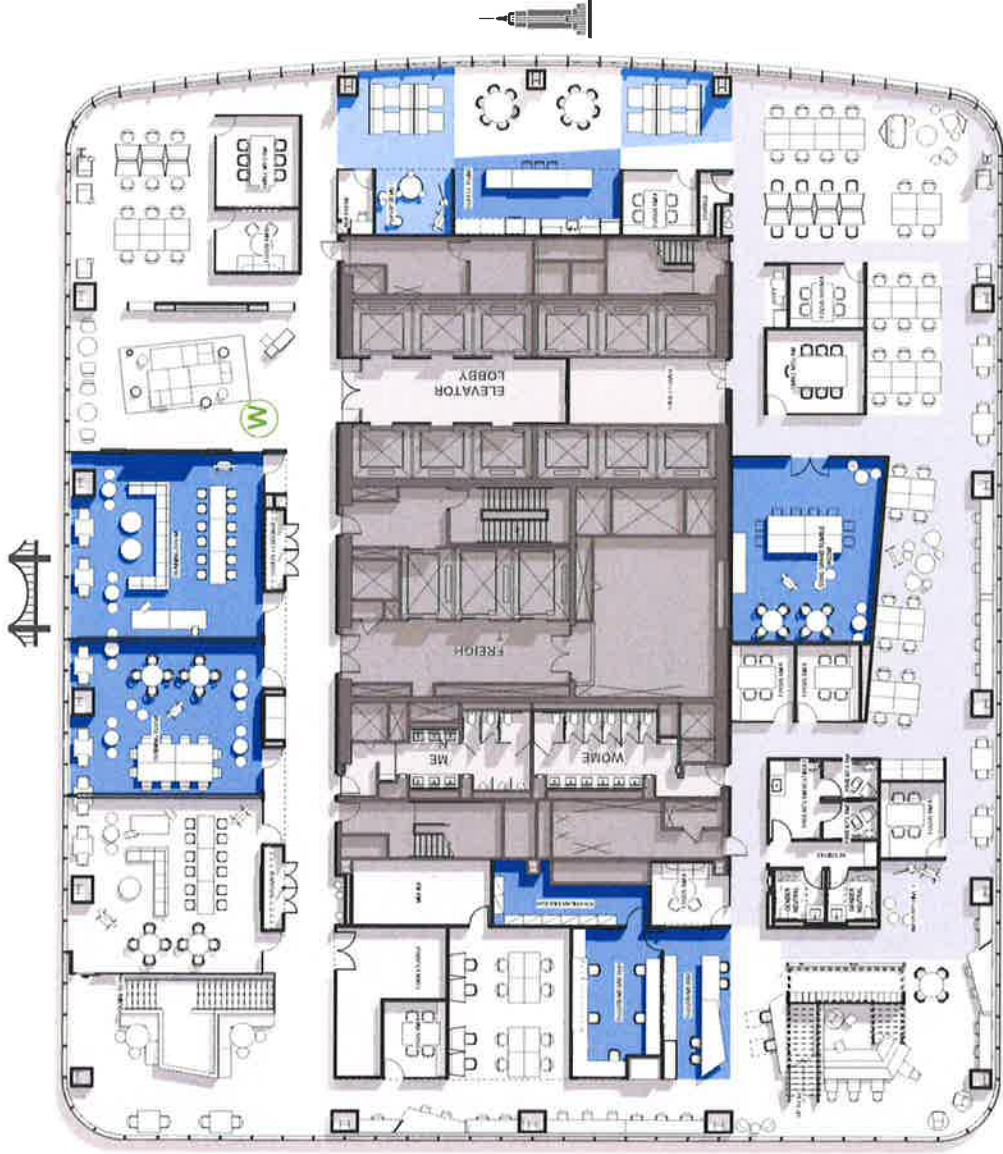
- 64 OPEN COLLABORATION SEATS
- TOTAL COLLABORATION SEATS: 64**

- 14 PHONE BOOTHS
- 10 FOCUS ROOMS
- 0 GMC OFFICES
- 0 EXECUTIVE OFFICE
- 8 SMALL OFFICE
- 2 SMALL MEETING ROOMS
- 0 MEDIUM MEETING ROOMS
- 1 MISSION SUITE / RUMBLE
- 1 INTERVIEW STUDIO
- 1 GREEN ROOM



9/25/2019  
1/8" = 1'-0"





**LEVEL 61**  
**THE**  
**FOUNDATION:**  
**UNIVERSITY**

**188** TOTAL SEATS

SEAT COUNT

- 50 ASSIGNABLE SEATS (WS-1)
- 64 RESERVABLE SEATS (WS-2, WS-3 & PERIMETER SEATS)
- 1 SERVICE TEAMS LTS + COMMUNITY MANAGERS

WS-2: 18  
 WS-3: 12  
 Perimeter: 34

TOTAL PEOPLE SEATS: 115

DINING AND FOOD

- 19 DINING SEATS

TOTAL DINING SEATS: 19

COLLABORATION

- 64 OPEN COLLABORATION SEATS

TOTAL COLLABORATION SEATS: 64

- 5 PHONE BOOTHS
- 8 FOCUS ROOMS
- 0 GMC OFFICES
- 0 EXECUTIVE OFFICE
- 2 SMALL MEETING ROOMS
- 0 MEDIUM MEETING ROOMS
- 3 TRAINING ROOMS
- 1 RUMBLE ROOM
- 1 SOLUTIONS BAR
- 1 POP-UP DEMO SPACE
- 1 INDUSTRY HIVE
- 1 ADA PHONE ROOM



PLAZA

9/25/2019  
 1/8" = 1'-0"

accenture



**LEVEL 62**  
**THE NUCLEUS:**  
**TECH/EXPERIENC**  
**E IN ACTION**

**231**  
**TOTAL SEATS**

**SEAT COUNT**

- 92 ASSIGNABLE SEAT (WS-1)
- 65 RESERVABLE SEATS (WS-2, WS-3 & PERIMETER SEATS)
- 1 SERVICE TEAMS LTS + COMMUNITY MANAGERS
- TOTAL PEOPLE SEATS: 158**

WS-2: 0  
 WS-3: 16  
 Perimeter: 49

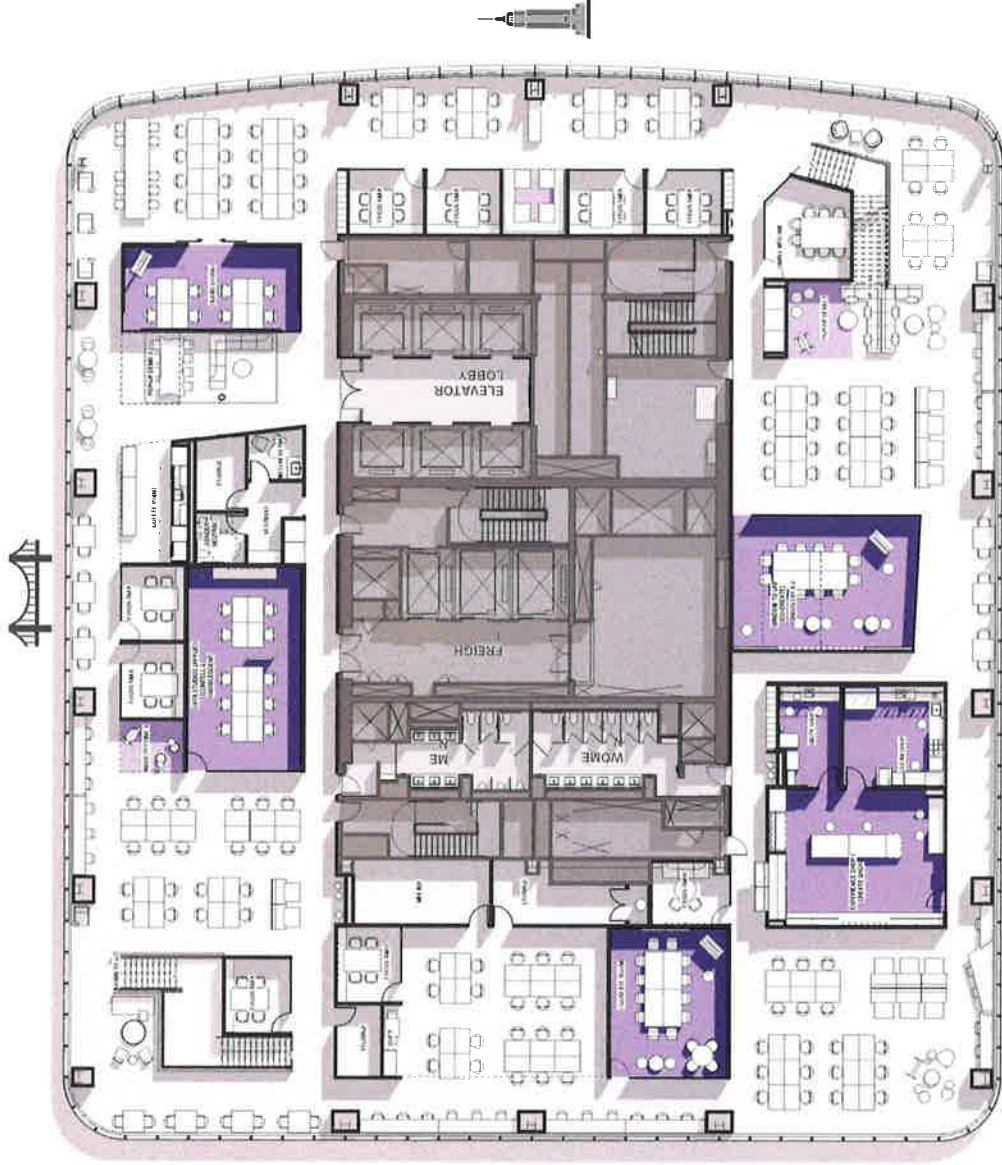
- DINING AND FOOD**
- 12 DINING SEATS
- TOTAL DINING SEATS: 12**

- COLLABORATION**
- 61 OPEN COLLABORATION SEATS
- TOTAL COLLABORATION SEATS: 61**

- 8 PHONE BOOTHS
- 20 FOCUS ROOMS
- 0 GMC OFFICES
- 0 EXECUTIVE OFFICE
- 3 SMALL MEETING ROOMS
- 1 MEDIUM MEETING ROOMS
- 2 MASTER EDIT BAYS
- 2 EDIT BAYS
- 3 ECOSYSTEM PARTNERS
- 2 POP-UP DEMO SPACES
- 1 INDUSTRY HIVE



9/25/2019  
 1/8" = 1'-0"



**LEVEL 63  
THE NUCLEUS:  
MAKER'S  
FLOOR**

**259  
TOTAL  
SEATS**

**SEAT COUNT**

- 132 ASSIGNABLE SEAT (WS-1)
- 61 RESERVABLE SEATS (WS-2, WS-3 & PERIMETER SEATS)
- 1 SERVICE TEAMS LTS + COMMUNITY MANAGERS

WS-2: 0  
WS-3: 0  
Perimeter: 49

TOTAL PEOPLE SEATS: 194

**DINING AND FOOD**

- 12 DINING SEATS

TOTAL DINING SEATS: 12

**COLLABORATION**

- 53 OPEN COLLABORATION SEATS

TOTAL COLLABORATION SEATS: 53

- 5 PHONE BOOTHS
- 9 FOCUS ROOMS
- 0 GMC OFFICES
- 0 EXECUTIVE OFFICE
- 1 SMALL MEETING ROOMS
- 0 MEDIUM MEETING ROOMS
- 1 CO-CREATE ROOM
- 3 LABS
- 1 MAKER SHOP
- 2 POP-UP DEMO SPACES
- 1 INDUSTRY HIVE

9/25/2019



1/8" = 1'-0"

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**LEVEL 64**  
**THE**  
**NUCLEUS:**  
**TIMES**

**263**  
**TOTAL SEATS**

**SEAT COUNT**  
76 ASSIGNABLE SEAT (WS-1)  
69 RESERVABLE SEATS (WS-2,  
WS-3 & PERIMETER SEATING)  
1 SERVICE TEAMS LTS +  
COMMUNITY MANAGERS  
**TOTAL PEOPLE SEATS: 146**

WS-2: 6  
WS-3: 6  
SERV. LTS: 18  
PERIMETER: 39

**DINING AND FOOD**  
27 DINING SEATS  
**TOTAL DINING SEATS: 27**

**COLLABORATION**  
90 OPEN COLLABORATION SEATS  
**TOTAL COLLABORATION SEATS: 90**

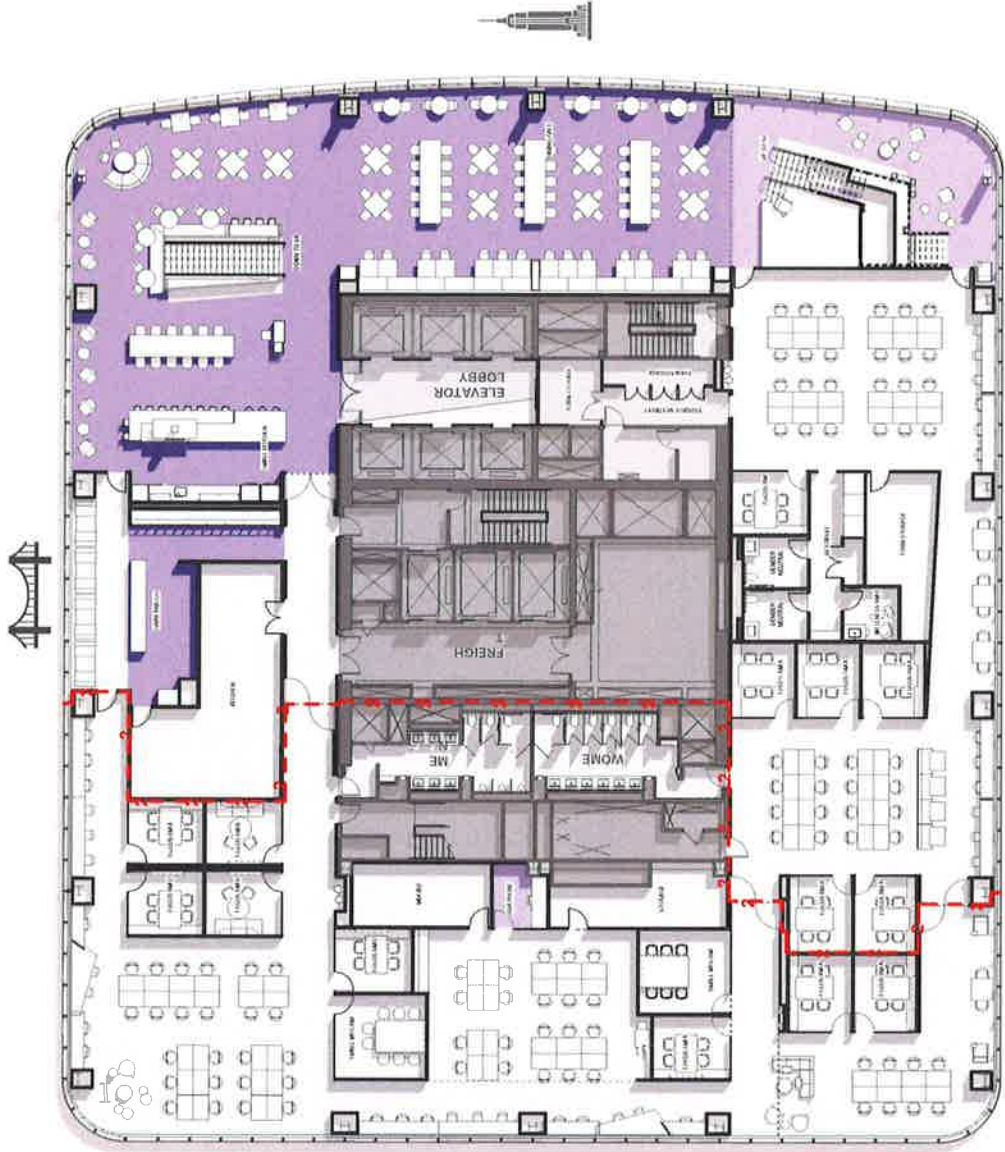
8 PHONE BOOTHS  
7 FOCUS ROOMS  
0 GMC OFFICES  
0 EXECUTIVE OFFICE  
4 SMALL MEETING ROOMS  
0 MEDIUM MEETING ROOMS  
1 IMMERSIVE EXPERIENCE  
1 INNOVATION STAGE  
4 INDUSTRY HIVES  
0 POP-UP DEMO SPACE  
1 ADA PHONE



9/25/2019  
1/8" = 1'-0"



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**LEVEL 65  
THE NUCLEUS:  
CHELSEA  
MARKET**

**341** TOTAL SEATS

SEAT COUNT  
 92 ASSIGNABLE SEAT (WS-1)  
 46 RESERVABLE SEATS (WS-2,  
 WS-3 & PERIMETER SEATS)  
 1 SERVICE TEAMS LTS +  
 COMMUNITY MANAGERS  
 TOTAL PEOPLE SEATS: 139

WS-2: 0  
 WS-3: 4  
 Perimeter: 42

DINING AND FOOD  
 135 DINING SEATS  
 TOTAL DINING SEATS: 135

COLLABORATION  
 67 OPEN COLLABORATION SEATS  
 TOTAL COLLABORATION SEATS: 67

- 3 PHONE BOOTHS
- 14 FOCUS ROOMS
- 0 GMC OFFICES
- 0 EXECUTIVE OFFICE
- 2 SMALL MEETING ROOMS
- 0 MEDIUM MEETING ROOMS
- 1 ADA PHONE



9/25/2019  
 1/8" = 1'-0"

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**LEVEL 66**  
**THE TOP**  
**MIND:**  
**CENTRAL**

**203** TOTAL SEATS

WS-2: 18  
 WS-3: 19  
 Perimeter: 55

SEAT COUNT  
 54 ASSIGNABLE SEAT (WS-1)  
 72 RESERVABLE SEATS (WS-2,  
 WS-3 & PERIMETER SEATS)  
 1 SERVICE TEAMS LTS +  
 COMMUNITY MANAGERS  
**TOTAL PEOPLE SEATS: 127**

DINING AND FOOD  
 2 DINING SEATS  
**TOTAL DINING SEATS: 2**

COLLABORATION  
 74 OPEN COLLABORATION SEATS  
**TOTAL COLLABORATION SEATS: 74**

8 PHONE BOOTHS  
 18 FOCUS ROOMS  
 4 GMC OFFICES  
 0 EXECUTIVE OFFICE  
 2 SMALL MEETING ROOMS  
 2 MEDIUM MEETING ROOMS  
 1 RUMBLE ROOM  
 1 INTERFAITH ROOM  
 1 REFLECTION ZONE

09/25/2019  
 1/8" = 1'-0"

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**LEVEL 67**  
**THE TOP**  
**MIND:**  
**IT'S GO TIME**

**144** TOTAL SEATS

SEAT COUNT  
 52 ASSIGNABLE SEAT (WS-1)  
 36 RESERVABLE SEATS (WS-2,  
 WS-3 & PERIMETER SEATS)  
 1 SERVICE TEAMS LTS +  
 COMMUNITY MANAGERS

WS-2: 0  
 WS-3: 28  
 Perimeter: 8

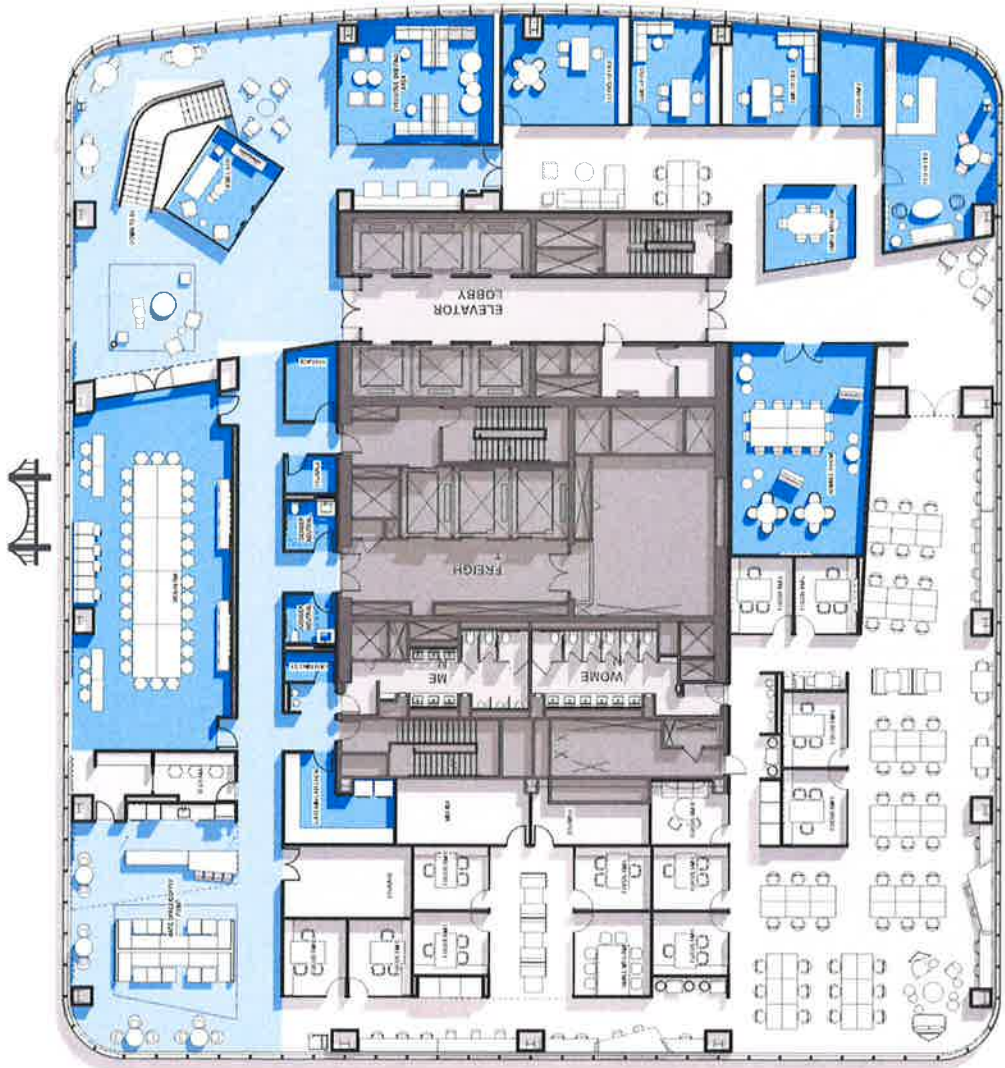
TOTAL PEOPLE SEATS: 89

DINING AND FOOD  
 34 DINING SEATS

TOTAL DINING SEATS: 34

COLLABORATION  
 21 OPEN COLLABORATION SEATS  
 TOTAL COLLABORATION SEATS: 21

- 6 PHONE BOOTHS
- 13 FOCUS ROOMS
- 3 GMC OFFICES
- 1 CEO OFFICE
- 2 SMALL MEETING ROOMS
- 0 MEDIUM MEETING ROOMS
- 1 VISION ROOM
- 1 RUMBLE ROOM
- 1 EXECUTIVE BRIEFING ROOM



9/25/2019  
 1/8" = 1'-0"

accenture

## Accenture Menu Template

### Considerations

- Presumption being the majority of initial business will come in the form of smaller breakfast and lunch options.
- Also presumed that the majority of these drops will not likely be dedicated meal periods, but working meals. Be mindful of dripage or food items that are cumbersome to eat
- Karen confirmed we can only use sterno under rare circumstances. Their inclusion will require a fire guard present at a pretty hefty hourly rate.  
Because of this, I think we should have a pretty large footprint of ambient buffets or the option to use time as a temperature control on most if not all of them. That will give the booking team the option to offer the buffet tempered if there is not convenient access to an outlet.
- I'm proposing that we have a set daily hot and/or tempered lunch buffet but in a blended fashion; a cross between what Hans did at Evercore and a more atypical catering menu Chef can map out the daily menus (10 buffet options on a two week rotation, repeated once) with the understanding that the next rotation will have at least half new options and nothing scheduled on the same weekday as before. After three rotations, that gives us a portfolio of twenty buffets to offer.
- For the same reason (at least until we get our SOPs, staffing and building populations at full steam) I don't think we should offer any build-your-own buffets
- The Accenture kitchen does not have a deep fryer as it goes against their WEL certification
- At least 50% of the total produce line (fruits and vegetables) is certified organic
- At least 25% of the total animal product line (meat, seafood, egg and dairy products) is certified organic or Certified Humane®.
- Meals, including catered meals, include at least one main course option for each of the following criteria upon request
  - Containing no animal or seafood products, except for eggs and dairy.
  - Peanut-free.
  - Gluten-free.
  - Lactose-free.
  - Egg-free.
  - Containing no animal, seafood or dairy products.

-The requested quantities below are \*not going to reflect the entirety of the final menu. For the purposes of this exercise, this is to begin drafting the direction of the menu. We will add more items later

### Breakfast

**Eventually 5 continental, 2 hot, sandwiches + a la carte**

1.	(Continental) NY Bagel Spread Includes Sliced Red Onions, Capers, Sliced Tomatoes, Assorted Sliced Miniature Bagels (Two Per Guest), 100-160 Cal Choice of Two Smears: Vegetable 60 Cal/2L Serving Scallion 80 Cal/2L Serving Walnut/Raisin 79 Cal/2L Serving Smoked Salmon -Regular 60 Cal/2L Serving Smoked Salmon -Tofu 70 Cal/2L Serving <i>est. \$12.80 per guest</i>
2.	(Continental): WELLNESS BREAKFAST Organic Yogurt Parfait, Wild Honey Marinated Berries and House Made Granola (gluten free and nut free) Assorted Olive Oil Muffins, Fresh Squeezed Orange Juice, Oolong Teas, Coffee and Infused Seasonal Fruit Water
3.	(Continental): Acai Smoothie Bowl Assorted Toppings: Shredded Coconut, Cacao Nibs, Sliced Kiwi, Chia Seeds, Mixed Berries, Honey, Assorted Nuts Assorted Yogurt Loaves Seasonal Fruit Salad, Agave Syrup Starbucks Coffee & TazoTea <i>est. \$15.95 per guest</i>
4.	(Hot) Breakfast Frittata (Choose 1) Spinach, Feta, Roasted Cherry Tomato / Red Peppers, Mozzarella, Fresh Basil / Asparagus, Sun-Dried Tomato, Smoked Gouda / Ham & Cheddar Includes Choice of Potato (Choose 1) Loaded Baked Potato Casserole, Crispy Potato Cake Or Spanish Style Home Fries, Peppers, Onions Choice of Breakfast Meat (Choose 1) Bacon 40 Cal/40 Cal / Turkey Bacon 40 Cal / Turkey Sausage 40 Cal / Country Farm Pork Sausage 40 Cal / Chicken Apple Sausage 40 Cal Seasonal Fresh Fruit Salad, Agave, Mint 40 Cal Each Add 1 Additional Juice (To include but not limited to) Grapefruit, Apple, or Cranberry 120 Cal
5.	(Hot) Mediterranean Egg "Muffins" with Serrano Ham, Baby Spinach & Goat Cheese
6.	(Hot Sandwiches) Option 1: Avocado, Pickled Radish, Baby Arugula, Robiola Cheese Open Faced Flat Bread

#### Additional Suggestions

Ducktrap Smoked Salmon Traditional garnishes of Sliced Onion, Capers, Chopped Egg and served with Pumpernickel bread or a Toasted Bagel with Cream Cheese

### Smoothies

**Offered as a la carte Box or as shooters**

**Eventually 6-7**

1.	Peach Passion Fruit Smoothie
2.	Ginger Pear Smoothie
3.	Berry Banana Smoothie

#### Additional Suggestions

Banana Berry Boost Strawberry, Banana, Raspberry Yogurt, Skim Milk 130 Cal  
Immune Booster Ginger-Orange-Carrot-Pear

### Breaks

**Eventually 6-7 breaks total: 2-3 AM breaks, 4-5 afternoon breaks**

1.	(AM) Energy Break Assortment of Kombucha Drinks Coconut Chia Pudding, Pudding, Chia Seeds, Kiwi, Pineapple, Strawberries & Flax Seeds 200 Cal Each Assorted Health Bars (Cliff/Kind/Granola) 190 Cal Each Assorted Dried Fruit 170 Cal Each Assorted Seasonal Hand Fruit <i>est. \$15.95 per guest</i>
2.	(AM) Miniature Mozzarella Chaffle (keto friendly waffle) with Bourbon Aged Maple Syrup

3. (PM) Farmers Market  
Local Cheese & Crackers  
Celery, Carrot and Pepper Batons  
(Choice of Two) Hummus, Ranch, Guacamole, Artichoke Spinach Dip  
Seasonal Whole Fruit  
Cheese Straws  
Assorted Soda & Infused Water  
est. \$18.95 per guest
4. (PM) Afternoon Tea  
Egg Salad Tea Sandwich  
Salmon & Cucumber Tea Sandwich  
Prosciutto & Fig Tea Sandwich  
Mini Fruit Tarts & Scones  
Starbucks Coffee, Tazo Tea, Lemon Infused Water  
\$15.95 per guest

**Additional Suggestions**

Local Cheese & Fruit Assorted Local & International Artisanal Cheeses 187 Cal/1oz. Serving Crackers, Fruit and Preserves Assorted Sodas & Lemon Infused Water est. \$16.50 per guest  
HOT APPLE CIDER AND DOUGHNUTS Assorted Mini Doughnuts, Infused Lemon Water and Seasonal Iced Tea

**Sandwiches (we'll likely just use these same options as boxed lunches as well)**

**Eventually 8-12**

1. (Reg) Ham & Brie with Poached Pear, Baby Spinach, Caramelized Onion on Wheatberry Bread
2. (Reg) Zahtar Spiced Grilled Organic Chicken Shawarma with Hummus, Tomato, Cucumber & Tzatziki Pita
3. (Reg) Roast Turkey Breast, Smoked Gouda Cheese, Avocado, Red Onion, Baby Spinach, Lemon Garlic Aioli on 7 Grain Bread
4. (Gluten Free) Seared Tofu, Carrot, Asian Pear, Mizuna Slaw, Soy Ginger Vinaigrette in GF Wrap
5. (Vegetarian) Grilled Eggplant, Spicy Tahini Slaw in a Whole Wheat Wrap
6. (Vegan) Vegan Chicken Bahh Mi Red Leaf Lettuce Wrap

**Additional Suggestions**

(Vegetarian) California Wrap with Shredded Napa, Baby Arugula, Ripe Avocado, Pickled Cucumber and Dijon Aioli  
(Vegetarian) Wild Mushroom Tartine with Citrus Goat Cheese, Grilled Leeks and Baby Arugula on Multi Grain Bread  
Chili-Lime Chicken Wrap with Bibb lettuce, Avocado, and Pickled Red Onion  
Roast Beef with Cheddar Cheese, Onions, Dijon Mustard, Red Oak Lettuce and Tomato on Ciabatta Bread  
(Vegetarian) Grilled Eggplant, Spicy Tahini Slaw, Whole Wheat Wrap  
Smoked Ham, Alpine Swiss, Honey Mustard, Pretzel Baguette

**Salads (we'll likely just use these same options as boxed lunches as well)**

**Eventually 7-10**

1. Ancient Grain Freekeh Vegetable Salad, Baby Spinach, Heirloom Tomato, Kalamata Olive, Toasted Almond with Herb Vinaigrette
2. Organic Kale Tabbouleh Salad
3. Roasted Eggplant Romesco Salad
4. Israeli Cous Cous, Kale, Apricot, Toasted Almonds & Feta Cheese

**Additional Suggestions**

(Vegan) Quinoa, Black Bean, Avocado, Red Onion, Cilantro Vinaigrette  
(Vegan) Avocado and Boston lettuce Salad with Red Onions, Tomatoes, and Charred Leeks  
Roasted Autumn Squash Salad with Italian Farro, Bibb lettuce and Orange Vinaigrette

**House Made Bowls**

**Eventually 4-5**

1. Vietnamese Bun Cha Pork Salad, Mint, Basil, Red Leaf Lettuce & Cucumber over Rice Noodle
2. Steakhouse Chopped Salad, Tomato, Cucumber, Carrot, Maytag Bleu Cheese with Dijon Vinaigrette
3. Chermoula Grilled Wild Salmon, Cumin Spiced Butternut Squash, Feta Cheese, Farro, ummus & Tahini Dressing

**Bento Boxes**

**Eventually 4-6**

1. Grilled Harrisa Rubbed Flat Iron Steak with Chimichurri, Baby Vegetable Medley, Truffled Potato Croquette, Baby Arugula, Frisse, Shaved Fennel Granny Smith Apple & Gorgonzola Salad
2. Seared Arctic Char Filet with Herbs & Salsa Verde, Ancient Grains, Pea Shoots, Olive Oil Cake with Orange Jam and Tricolor Cauliflower Tabbouleh
3. Wild Mushroom Ravioli, Asparagus, Wild Forester Mushroom, Sage Brown Butter, Crispy Haricot Verts, Heart of Palm "Crabbyles" Crabcake Truffled Herbed Aioli, Micro Lettuces

**Additional Suggestions**

ROASTED PORTOBELLO MUSHROOM PAVE Roasted Carrot Salad with Golden Raisins and Toasted Sunflower Seeds, Beluga Lentil and Vegetable Salad, and Olive Oil Cake with Orange Jam  
SEARED TUNA TATAKI Cucumber and Wakame, Sunomono with Edamame Udon Noodles with Vegetables and Sesame Chia Seeds and Coconut Pudding  
Grilled Korean BBQ Beef Kimchi & Caramelized Bok Choy Fried Rice, Salad House, Baked Chocolate Chip Cookie, Bottled Water

**Buffets**

**Eventually 15+**

1. (Italian) Pan Seared Lemon Caper Chicken, Orecchiette Vegan Sausage Broccoli Rabe Pasta, Balsamic Roasted Vegetables, Parmesan Roasted Fingerling Potato, Caesar Salad
2. (Taverna) White corn & Flour Tortilla, Beef Barbacola, Smokes Chipotle Chicken, Chile Roasted Vegetables, Rice & Beans, Topping Bar (Guacamole, Pico de Gallo, Salsa Verde, Sour Cream)
3. (Thai) Thai Style Beef, Chicken with Thai Basil Coconut Sauce, Vegetarian Spring Roll, Sweet Chili Roaste Vegetables, Pineapple Fried Rice, Green Papaya & Mango Salad
4. (Greek) Rosemary Lemon Chicken, Greek Style Cod with Roasted Tomato & Artichoke, Zucchini Fritter, Romesco, Zahtar Spiced Baby Vegetables, Toasted Herbed Orzo, Greek Salad

**Additional Suggestions**

Mediterranean Surf & Turf Porcini Roasted Sirloin with Roasted Peppers & Onions, Grilled Shrimp, Artichokes, Tomatoes, Lemon & Herbs, Zaatar Roasted Baby Gotham Greens House Salad  
(Ambient) Pan Seared Salmon with Chermoula Sauce, Mediterranean Couscous with Dried Fruit and Nuts, Lemony Sugar Snap Peas, garden salad, dessert  
(Vegetarian) Mediterranean Vegetable Sauté over Orzo with Cucumber Caper Relish Grilled Sesame Tofu, Mediterranean Freekah Salad, sauteed broccolini with tomato confit, dessert

**Stationary Reception Displays**

**Eventually 6/7**

1. Chef Curated Sliders  
(Choose 3) Burger Melt with Apricot Bacon Jam / Vegetable Burger with Smoked Tomato Aioli / Red Quinoa Burger with Scallions and Piquillo Peppers /  
Classic Meatballs with Tomato-Basil Sauce / Crab Cake Slider with Chili Lime Aioli  
Served with Housemade Kettle Chips and Local Pickled Vegetables
2. Mediterranean Tapas  
Shrimp Ceviche, Roasted Pepper Filled Cucumber, Marinated Baby Artichokes, Lemon Oil Blistered Peppers, Olive Oil Chicken Pinchos, Rosemary focaccia

- |    |   |
|----|---|
| 3. | Tuscan Charcuterie<br>Prosciutto di Parma, Sopressata, Italian Salami and Capicola, Ciliegine Mozzarella, Pepperoncini and Fire Roasted Peppers, Grilled Seasonal Vegetables, Black Olive and Tomato Focaccia |
| 4. | Vegan Plant Forward Charcuterie & Cheeses   |

*Additional Suggestions*

**Hors D'oeuvres**

*Eventually 20+*

- |    |   |
|----|---|
| 1. | {Beef} Braised Short Rib Taco with Naga Radish Jicama Slaw, Avocado Jalapeno Crema, Smoked Pepita |
| 2. | {Lamb} Lamb Merguez wrapped in Herb Pastry  |
| 3. | {Chicken} Chicken Aji Amarillo, Lime Zest ans Quinoa Crumb  |
| 4. | {Pork} Braised Pork Belly BaoBunwith Cilantro, Cucumber & Hoisin                                  |
| 5. | {Gluten Free} Vietnamese Mango & Mint Summer Roll with Sweet Chili                                |
| 6. | {Vegetarian} Hearts of Palm "Crabless" Crabcake with Lemon Roasted Garlic Aioli                   |
| 7. | {Shellfish} Ahi Tuna Poke on Wonton Crisp   |
| 8. | {Dessert} Mini Cake Pops with Assorted Macaroons  |

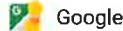
*Additional Suggestions*





Image capture: Nov 2019 © 2021 Google

New York



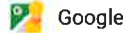
Street View



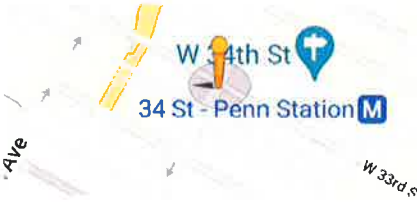


Image capture: Jun 2019 © 2021 Google

New York



Street View



MANHATTAN COMMUNITY BOARD No. 4

Business Licenses & Permits Committee meeting

Tuesday, June 8, 2021

6:30 pm

Zoom Webinar

In attendance on behalf of **401 9th Avenue – Aramark Services Inc.**

Attorney Representative:

- Maston J. Sansom
- [Maston.sansom@srclawoffices.com](mailto:Maston.sansom@srclawoffices.com)

Premise Manager:

- Ross Chasko
- [Chasko-Ross@aramark.com](mailto:Chasko-Ross@aramark.com)



## Erin O'Brien

---

**From:** Erin O'Brien  
**Sent:** Friday, May 28, 2021 11:46 AM  
**To:** 'kathleentreat123@gmail.com'; 'mcgee79@aol.com'; 'brianscottweber@gmail.com'; 'info@clintonhousing.org'; 'rmarcano@clintonhousing.org'; 'rjbenfatto@hyhkalliance.org'; 'pgouris@hyhkalliance.org'; 'donna@donnalangman.com'; 'wborock@hotmail.com'; 'Christine Berthet'; 'juliacampanelli@gmail.com'  
**Cc:** Maston Sansom  
**Subject:** New Catering License to be located at 401 9th Ave Floors 59-67  
**Attachments:** Accenture Catering Menu.pdf

Good afternoon,

I am emailing you on behalf of our client, Aramark Services Inc. ("The Applicant"). The applicant is proposing to obtain a Catering License from the New York State Liquor Authority to serve Liquor, Beer, and Wine at their premise located at 401 9th Ave on Floors 59-67. The proposed hours of operation will be Monday through Sunday 7:00 am – 7:00 pm serving the attached draft menu. The Applicant feels the ability to serve beer, wine, and spirits will help to enhance their menu and customer experience.

The Applicant will be appearing before Manhattan Community Board 4 on June 8<sup>th</sup>, at 6:30 pm. This meeting will be held virtually. For specific instructions on how to join the meeting please visit <https://www1.nyc.gov/html/mancb4/html/home/home.shtml>

Please feel free to either contact myself or Maston Sansom, the attorney appearing at the meeting, directly if you have any questions or require additional information.

Thank you,  
Erin

Erin M. O'Brien | New York State Alcohol Licensing Manager



121 State Street, 4<sup>th</sup> Floor Albany, NY 12207  
tel: 518.407.5800 | fax: 518.419.6389  
[www.srclawoffices.com](http://www.srclawoffices.com)



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CITY OF NEW YORK  
 MANHATTAN EDWORTHY BOARD No. 4  
 110 Broadway, New York, NY 10038  
 Tel: 212-249-4400  
 www.manhattanedwardsboard.com

Charles B. Allen  
 Mayor

**PUBLIC NOTICE**

Business Licenses and Permits Committee  
 will discuss an application submitted by:

**Aramark Service Inc.  
 401 9<sup>th</sup> Avenue**

A New Liquor, Wine, Beer & Cider Application for a  
 Catering Establishment with a DJ, Recorded Music &  
 Live Music (acoustic/string music)

Tuesday, June 8, 2021  
 6:00 PM

DATE: \_\_\_\_\_  
 TIME: \_\_\_\_\_  
 PLACE: Virtual Phone Conference. Registration  
<https://zoom.us/j/9380778291> PW: 8888888888  
 6553488\_811V2/b1sU3A

For more information, please contact Assistant District Manager Neil Sorochan at 212-249-4400, ext. 200.

Printed according to the Administrative Code of the City of New York, Article 24, Section 24-209. For more information, visit the city website.

*Certificate of Occupancy*

**CO Number: 121187143T014**

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

<b>A.</b>	<b>Borough:</b> Manhattan	<b>Block Number:</b> 00729	<b>Certificate Type:</b> Temporary
	<b>Address:</b> 401 9TH AVENUE	<b>Lot Number(s):</b> 60	<b>Effective Date:</b> 03/18/2021
	<b>Building Identification Number (BIN):</b> 1089972		<b>Expiration Date:</b> 06/16/2021
	<b>Building Type:</b> New		
<b>This building is subject to this Building Code: 2008 Code</b>			
<i>For zoning lot metes &amp; bounds, please see BISWeb.</i>			
<b>B.</b>	<b>Construction classification:</b> 1-A	(2014/2008 Code)	
	<b>Building Occupancy Group classification:</b> B	(2014/2008 Code)	
	<b>Multiple Dwelling Law Classification:</b> None		
	<b>No. of stories:</b> 69	<b>Height in feet:</b> 998	<b>No. of dwelling units:</b> 0
<b>C.</b>	<b>Fire Protection Equipment:</b> Standpipe system, Fire alarm system, Sprinkler system		
<b>D.</b>	<b>Type and number of open spaces:</b> None associated with this filing.		
<b>E.</b>	<b>This Certificate is issued with the following legal limitations:</b> None		
<b>Outstanding requirements for obtaining Final Certificate of Occupancy:</b>			
There are 30 outstanding requirements. Please refer to BISWeb for further detail.			
<b>Borough Comments:</b> None			



Borough Commissioner



Commissioner


**Certificate of Occupancy**

CO Number: **121187143T014**

Permissible Use and Occupancy						
All Building Code occupancy group designations below are 2008 designations.						
Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
CEL		100	B		6F	LOCKER ROOMS (FLOOR ELEVATED ABOVE BFE) (MARKETING LEVEL:B)
CEL	6	100	S-2 B		8	ACCESSORY PARKING, (16 SPACES) LOADING ROOM, BICYCLE STORAGE ROOM (226 BIKES) (FLOOR ELEVATED ABOVE BFE)(MARKETING LEVEL:B)
CEL		100	B		6F	(9) LOADING BERTHS (FLOOR ELEVATED ABOVE BFE) (MARKETING LEVEL:B)
CEL	38	100	B		6F	BUILDING OFFICES (FLOOR ELEVATED ABOVE BFE) (MARKETING FLOOR:B)
CEL		100	F-2 S-2		6F	MECHANICAL EQUIPMENT ROOMS, STORAGE ROOMS (FLOOR ELEVATED ABOVE BFE) (MARKETING LEVEL:B)
SC1		OG	F-2 S-2		6F	MECHANICAL EQUIPMENT & STORAGE ROOMS, LOCKER ROOMS (B OCCUPANCY) (FLOOR ELEVATED ABOVE BFE) (MARKETING LEVEL:B1)
MEZ		100	F-2		6F	ELEVATOR CONTROL ROOM AND STAIR TRANSFER
001		100	B		6F	COMMERICAL OFFICE LOBBY
001		100	F-2 S-2		6F	MECHANICAL EQUIPMENT, STORAGE ROOMS
001	113	100	M		6A	RETAIL SPACE 104 (CORE AND SHELL ONLY)
001	198	100	M		6A	RETAIL SPACE 105 (CORE AND SHELL)
001	12	100	S-2		6F	LOCKER ROOMS



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002	92	100	M		6A	RETAIL SPACE 203 (CORE AND SHELL ONLY)
002	68	100	M		6A	RETAIL SPACE 204 (CORE AND SHELL ONLY)
002	10	100	S-2		6F	STORAGE
003		100	B		6F	STAIR TRANSFER CORRIDOR
004	289	100	A-2		6A	EATING AND DRINKING ESTABLISHMENT WITH OUTDOOR SEATING
004	005	100	F-2		6F	MECHANICAL EQUIPMENT ROOMS ON EACH FLOOR
006	022 264	100	B F-2		6B, 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS ON EACH FLOOR (CORE & SHELL)
023	027	264	B F-2		6B, 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS ON EACH FLOOR
028	029 254	100	B F-2		6B, 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS ON EACH FLOOR
030	179	100	B F-2		6B, 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS
030	241	100	A-3		6F	EMPLOYEE FITNESS CENTER
031	032 254	100	B F-2		6B, 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS ON EACH FLOOR
033	037 257	100	B F-2		6B, 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS ON EACH FLOOR



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038	340	100	A-2 A-3		6F	MEETING ROOMS
038	293	100	A-2		6F	EMPLOYEE CAFETERIA
038	100	100	A-2		6F	PRE-FUNCTION AREA
039	182	100	A-2 A-3		6F	MEETING ROOMS
039	498	100	B		6B, 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS
040	046 257	100	B		6B, 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS ON EACH FLOOR
047	048 257	100	B		6B, 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS ON EACH FLOOR (CORE & SHELL)
049	240	100	B		6B, 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS ON EACH FLOOR (CORE & SHELL)
050	051 240	100	B		6B, 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS ON EACH FLOOR
052	28	100	B		6B, 6F	COMMERCIAL OFFICE SPACE TENANT B, MECHANICAL EQUIPMENT ROOMS (CORE & SHELL)
052	142	100	B		6B	COMMERCIAL OFFICE SPACE (TENANT A AND C)
053	055 235	100	B		6B, 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS ON EACH FLOOR (CORE & SHELL)
056	292	100	B		6B,6F	COMMERCIAL OFFICE SPACE 'A' AND MECHANICAL ROOM



Borough Commissioner



Commissioner

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**Permissible Use and Occupancy**

All Building Code occupancy group designations below are 2008 designations.

Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
056	238	100	B		6B, 6F	COMMERCIAL SPACES (CORE AND SHELL)
057	167	100	B		6B	COMMERCIAL OFFICE SPACE (OFFICE TENANT 'A')
058	309	100	B		6B, 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS
059	430	100	B		6B, 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS
060	417	100	B F-2		6B, 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS
061	120	100	A-3		6B	CONFERENCE ROOM ACCESSORY TO OFFICE
061	293	100	B F-2		6B 6F	COMMERCIAL OFFICE SPACE, STORAGE AND MECHANICAL EQUIPMENT ROOMS
062	371	100	B		6B 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS.
063	354	100	B		6B 6F	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS.
064	391	100	B		6B 6F	COMMERCIAL OFFICE SPACE, STORAGE AND MECHANICAL EQUIPMENT ROOMS
065	402	100	A-3		6F	ASSEMBLY DINING SPACE ACCESSORY TO OFFICE AND KITCHEN
065	162	100	B		6B	COMMERCIAL OFFICE SPACE, MECHANICAL EQUIPMENT ROOMS
066	343	100	B		6B 6F	COMMERCIAL OFFICE SPACE, STORAGE AND MECHANICAL EQUIPMENT ROOMS



Borough Commissioner



Commissioner

DOCUMENT CONTINUES ON NEXT PAGE

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Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
067						COMMERCIAL OFFICE SPACE, KITCHEN AND MECHANICAL EQUIPMENT ROOMS
068		100	F-2		6F	MECHANICAL ROOMS
069		100	F-2		6F	LOCKER ROOMS, MECHANICAL ROOMS, NON-OCCUPIED ROOM
ROF		100	F-2		6F	MECHANICAL BULKHEADS (MARKETING FLOOR:71)
PEN		100	F-2		6F	MECHANICAL PENTHOUSE (MARKETING FLOOR:70)
ZONING EXHIBITS RECORDED UNDER CRFN #S 2014000378745, 2014000378744, 2014000379361, 2014000379362, 2014000379363 BUILDING ELEVATED AND FULLY LOCATED ABOVE BASE FLOOD ELEVATION.						
<b>END OF SECTION</b>						



Borough Commissioner



Commissioner

**END OF DOCUMENT**



## COVID-19 Updates

The COVID-19 vaccine is here. It is safe, effective and free. Walk in to get vaccinated at sites across the state. Continue to mask up and stay distant where directed.

[GET THE FACTS >](#)



Andrew M. Cuomo, Governor  
 Vincent G. Bradley, Chairman  
 Greeley T. Ford, Commissioner

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### Public Query - Results

Found 67 matches for: *"Aramark Services"* in Premises or Trade Name  
 Displaying records 1 - 67.

Premises Name	Address	License Class	License Type	Expiration Date	License Status
ARAMARK SERVICES INC	153 E 53RD STREET 14TH FLOOR NEW YORK, NY 10022	246	CT	05/31/2021	License is Inactive
ARAMARK SERVICES INC	7 WORLD TRADE CENTER SALOMON BROS 4TH FLOOR NEW YORK, NY 10048	246	CT	02/28/2002	Expired
ARAMARK SERVICES INC	3 TIMES SQUARE NEW YORK, NY 10036	246	CT	10/31/2021	License is Active
ARAMARK SERVICES INC	51 MADISON AVE FLOORS B1-13 NEW YORK, NY 10010	246	CT	07/31/2021	License is Active
ARAMARK SERVICES INC	101 BARCLAY ST FLOORS 10-16 NEW YORK, NY 10286	246	CT	04/30/2021	License is Inactive
ARAMARK SERVICES INC	300 MADISON AVE NEW YORK, NY 10017	246	CT	08/31/2021	License is Active
ARAMARK SERVICES INC	270 PARK AVE FLOORS 2 - 11 NEW YORK, NY 10017	246	CT	03/31/2022	License is Inactive
ARAMARK SERVICES INC	345 PARK AVE, 1STFL & BASEMENT NEW YORK, NY 10179	246	CT	05/31/2022	License is Inactive
ARAMARK SERVICES INC	345 PARK AVE 37TH FL NEW YORK, NY 10179	246	CT	04/30/2022	License is Inactive
ARAMARK SERVICES INC	160 DELAWARE AVE BUFFALO , NY 14202	246	CT	09/30/2017	License is Inactive
ARAMARK SERVICES INC	160 DELAWARE AVE BUFFALO , NY 14202	901	CT	09/30/2017	License is Inactive
ARAMARK SERVICES INC	383 MADISON AVE NEW YORK, NY 10017	246	CT	01/31/2022	License is Active
ARAMARK SERVICES INC	1 COURT SQ 50TH FL LONG ISLAND CITY, NY 11120	246	CT	09/30/2019	License is Inactive

ARAMARK SERVICES INC	4 METROTECH CENTER 5TH FL BROOKLYN , NY 11245	246	CT	08/31/2021	License is Active
ARAMARK SERVICES INC	225 LIBERTY ST FL 18,19,20 NEW YORK, NY 10281	246	CT	07/31/2019	License is Inactive
ARAMARK SERVICES INC	388 GREENWICH ST 39TH FL NEW YORK, NY 10013	246	CT	02/28/2022	License is Active
ARAMARK SERVICES INC	299 PARK AVE 27TH-29TH FLOORS NEW YORK, NY 10171	246	CT	05/31/2022	License is Active
ARAMARK SERVICES INC	160 DELAWARE AVE BUFFALO , NY 14202	ML1	CT	01/28/2016	License is Inactive
ARAMARK SERVICES INC	1301 6TH AVE FLR 19 NEW YORK, NY 10019	246	CT	07/31/2022	License is Active
ARAMARK SERVICES INC	275 BROADHOLLOW RD FL 4 MELVILLE, NY 11747	246	CT	03/31/2019	License is Inactive
ARAMARK SERVICES INC	275 BROADHOLLOW RD MELVILLE, NY 11747	001	ST	10/09/2016	License is Inactive
ARAMARK SERVICES INC	275 BROADHOLLOW RD MELVILLE, NY 11747	002	ST	11/08/2016	License is Inactive
ARAMARK SERVICES INC	275 BROADHOLLOW RD MELVILLE, NY 11747	003	ST	12/09/2016	License is Inactive
ARAMARK SERVICES INC	51 MADISON AVE 34TH FL NEW YORK, NY 10010	246	CT	05/31/2021	License is Active
ARAMARK SERVICES INC	275 BROADHOLLOW RD MELVILLE, NY 11747	004	ST	01/08/2017	License is Inactive
ARAMARK SERVICES INC	275 BROADHOLLOW RD MELVILLE, NY 11747	005	ST	02/07/2017	License is Inactive
ARAMARK SERVICES INC	275 BROADHOLLOW RD MELVILLE, NY 11747	006	ST	03/10/2017	License is Inactive
ARAMARK SERVICES INC	275 BROADHOLLOW RD MELVILLE, NY 11747	007	ST	04/09/2017	License is Inactive
ARAMARK SERVICES INC	275 BROADHOLLOW RD MELVILLE, NY 11747	008	ST	05/09/2017	License is Inactive
ARAMARK SERVICES INC	855 6TH AVE NEW YORK, NY 10001	246	CT		License is Inactive
ARAMARK SERVICES INC	1307 WALT WHITMAN RD MELVILLE, NY 11747	246	CT	03/31/2023	License is Active
ARAMARK SERVICES INC	200 WEST ST FLOORS 11 & 12 NEW YORK, NY 10282	246	CT	09/30/2022	License is Active
ARAMARK SERVICES INC	200 WEST ST NEW YORK, NY 10282	001	ST	11/06/2018	License is Inactive
ARAMARK SERVICES INC	200 WEST ST AUDITORIUM & MEZZANINE NEW YORK, NY 10282	246	CT	09/30/2022	License is Active
ARAMARK SERVICES INC	200 WEST ST NEW YORK, NY 10282	001	ST	11/06/2018	License is Inactive
ARAMARK SERVICES INC	200 WEST ST FLOORS 42 & 43 NEW YORK, NY 10282	246	CT	09/30/2022	License is Active
ARAMARK SERVICES INC	200 WEST ST NEW YORK, NY 10282	001	ST	11/06/2018	License is Inactive
ARAMARK SERVICES INC	1 MADISON AVE 1ST FLOOR NEW YORK, NY 10010	246	CT		License is Inactive
ARAMARK SERVICES INC	1 MADISON AVE NEW YORK, NY 10010	001	ST	02/18/2019	License is Inactive
ARAMARK SERVICES INC	11 MADISON AVE FLOOR 2B NEW YORK, NY 10010	246	CT	06/30/2021	License is Active
ARAMARK SERVICES INC	11 MADISON AVE NEW YORK, NY 10010	001	ST	02/18/2019	Expired
ARAMARK SERVICES INC	11 MADISON AVE 10TH FL	246	CT	06/30/2021	License is Active

	NEW YORK, NY 10010				
ARAMARK SERVICES INC	11 MADISON AVE NEW YORK, NY 10010	001	ST	02/18/2019	Expired
ARAMARK SERVICES INC	225 LIBERTY ST NEW YORK, NY 10281	ML1	CT	11/01/2018	License is Inactive
ARAMARK SERVICES INC	1 MADISON AVE NEW YORK, NY 10010	002	ST	03/20/2019	License is Inactive
ARAMARK SERVICES INC	11 MADISON AVE NEW YORK, NY 10010	002	ST	03/20/2019	Expired
ARAMARK SERVICES INC	11 MADISON AVE NEW YORK, NY 10010	002	ST	03/20/2019	Expired
ARAMARK SERVICES INC	1 MADISON AVE NEW YORK, NY 10010	003	ST	04/19/2019	License is Inactive
ARAMARK SERVICES INC	11 MADISON AVE NEW YORK, NY 10010	003	ST	04/19/2019	Expired
ARAMARK SERVICES INC	11 MADISON AVE NEW YORK, NY 10010	003	ST	04/19/2019	Expired
ARAMARK SERVICES INC	1 MADISON AVE NEW YORK, NY 10010	004	ST	05/19/2019	License is Inactive
ARAMARK SERVICES INC	11 MADISON AVE NEW YORK, NY 10010	004	ST	05/19/2019	Expired
ARAMARK SERVICES INC	11 MADISON AVE NEW YORK, NY 10010	004	ST	05/19/2019	Expired
ARAMARK SERVICES INC	55 E 52ND ST FL 43 & 44 NEW YORK, NY 10022	246	CT	10/31/2022	License is Active
ARAMARK SERVICES INC	1 MADISON AVE NEW YORK, NY 10010	005	ST	06/18/2019	License is Inactive
ARAMARK SERVICES INC	11 MADISON AVE NEW YORK, NY 10010	005	ST	06/18/2019	Expired
ARAMARK SERVICES INC	11 MADISON AVE NEW YORK, NY 10010	005	ST	06/18/2019	Expired
ARAMARK SERVICES INC	11 MADISON AVE NEW YORK, NY 10010	006	ST	07/18/2019	Expired
ARAMARK SERVICES INC	11 MADISON AVE NEW YORK, NY 10010	006	ST	07/18/2019	Expired
ARAMARK SERVICES INC	1 MADISON AVE NEW YORK, NY 10010	006	ST	07/18/2019	License is Inactive
ARAMARK SERVICES INC	11 MADISON AVE NEW YORK, NY 10010	007	ST	08/17/2019	Expired
ARAMARK SERVICES INC	11 MADISON AVE NEW YORK, NY 10010	007	ST	08/17/2019	Expired
ARAMARK SERVICES INC	1 MADISON AVE NEW YORK, NY 10010	007	ST	08/17/2019	License is Inactive
ARAMARK SERVICES INC	277 PARK AVE 17TH AND 18TH FL NEW YORK, NY 10017	246	CT	03/31/2022	License is Active
ARAMARK SERVICES INC	622 3RD AVE 26TH FLOOR NEW YORK, NY 10017	246	CT		License is Inactive
ARAMARK SERVICES INC	101 BARCLAY ST NEW YORK, NY 10286	ML1	CT	07/18/2020	License is Inactive
ARAMARK SERVICES INC	345 PARK AVE, 1STFL & BASEMENT NEW YORK, NY 10179	ML1	CT	10/20/2020	License is Inactive