

Manhattan Community Board 4

Liquor License/Sidewalk Cafe Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME		DOING BUSINESS AS (DBA)		
46 & 12, LLC		Clinton Mercantile		
STREET ADDRESS		CROSS STREETS	ZIP CODE	
639 West 46th Street			10036	
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: Guy Bentley Meeker, Jr.	ATTORNEY/ REPRESENTAIVE	NAME: Max Bookman, Esq. - Pesetsky & Bookman, P.C.	
	PHONE: 917-952-9272		PHONE: 212-513-1988	
	EMAIL: mail@bentleymeeker.com		EMAIL: max@pb.law	
MANAGER	NAME: TBD	LANDLORD	NAME: 639 West 46th Street LLC	
	PHONE:		PHONE: 212-588-8885	
	EMAIL:		EMAIL:	
APPLICATION TYPE (<input checked="" type="checkbox"/> <i>Liquor License</i> _____ <i>Unenclosed Sidewalk Cafe</i>)				
<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?		<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	
	What is/was the name and address of establishment?		Hudson Mercantile, 500 W 36th Street	
	What were the dates applicant was involved with this former premise?		2014-Present	
<input type="radio"/> Corp Change/Class Change/Removal	What is the license # and expiration date?			
	Is applicant making any alterations or operational changes?		<input type="checkbox"/> YES <input type="checkbox"/> NO	
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>			
<input type="radio"/> Alteration	What is the current license # and expiration date?			
	<i>Please list/describe the nature of all the changes and attach the plans:</i>			
METHOD OF OPERATION				
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider			
ESTABLISHMENT TYPE	<input type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input checked="" type="radio"/> Catering Establishment <input 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"/> YES	<input checked="" type="checkbox"/> NO	After CB 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 checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
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"/> YES	<input checked="" type="checkbox"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	

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

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS* <i>(Indoor Only)</i>	Operation	-8am-12am	8am-12am	8am-12am	8am-12am	8am-1am	8am-1am	8am-12am
	Kitchen	-----ALL HOURS OF OPERATION-----						
	Music							
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"/> DJ	<input type="checkbox"/> JUKE BOX	<input checked="" type="checkbox"/> KARAOKE	

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	1424	1424	*	*	1	1	0	* will be changed based on event
OUTSIDE <i>(Other than sidewalk café)</i>	-----							
DCA APPROVED UNENCLOSED SIDEWALK CAFÉ	-----							

How many floors are there? What is the capacity for each floor?	2 floors; 712 per floor		
How frequently will the owner(s) be at the establishment?	2-3 days per week		
Will there be dancing?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant have bottle or table service for beverage alcohol?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Will applicant be hosting private; promotional or corporate events?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will outside promoters be used on a regular basis? If yes please describe.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Will applicant have a security plan? If, yes please attach.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will security plan be implemented?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will State certified security personnel be used?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will New York Nightlife Association and NYPD Best Practices be followed?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Does applicant agree to notify MCB4 prior to making changes to its method of operation?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant be using delivery bicycles? If yes, how many?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Where will delivery bicycles be stored during the day when not in use?	N/A		

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

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	See email attached	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.	July 2, 2021		
Who was your contact person at each group you met with?	See email attached		
When did applicant post the notice that was provided?			
Where did applicant post the notice that was provided?	Conspicuously to the front of the premises		
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	<input type="checkbox"/> NO	917-952-9272
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	<input type="checkbox"/> NO	

BUILDING DESIGN			
State the name and type of business previously located in the space.	Metropolitan West		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	West 46th Street Venture LLC
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	Update signage
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Is the entrance ADA Compliant?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	Update signage
Will applicant have a vestibule within the establishment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	Dedicated lobby area
Will applicant use a storm enclosure?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
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?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the establishment have any of the following: (circle all that apply)	<input checked="" type="checkbox"/> FRENCH DOORS	<input type="checkbox"/> GARAGE DOORS	<input checked="" type="checkbox"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	Commercial area; no surrounding residential buildings
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the kitchen exhaust system extend to the roof?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Will the establishment have an illuminated sign?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Where will the air conditioner be located? What type is it?	Central HVAC on roof		
When was the air conditioner installed?	2018		

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

DCA APPROVED UNENCLOSED SIDEWALK CAFÉ

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

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.

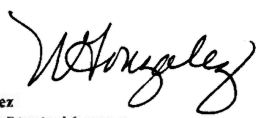


ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

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

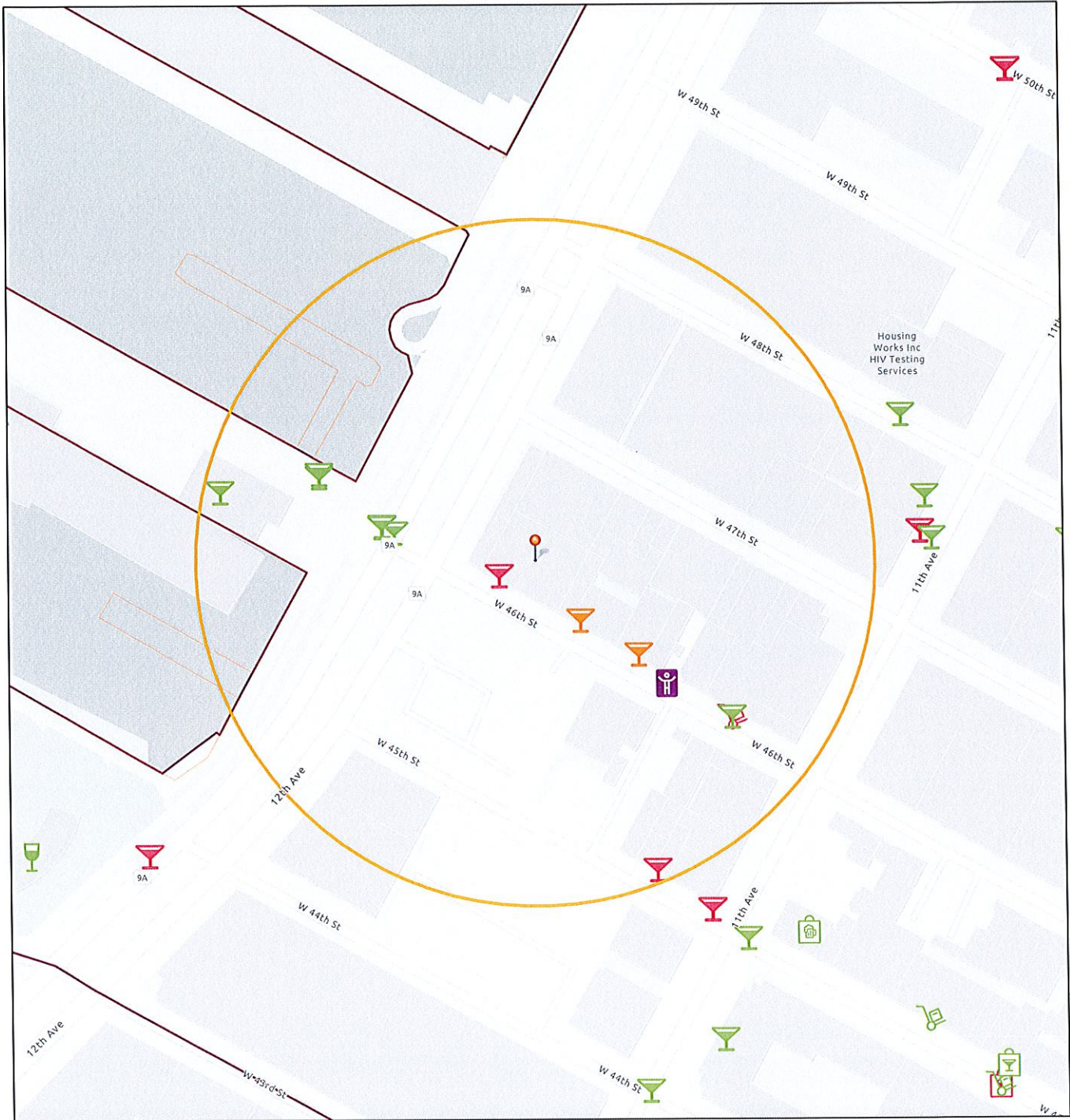
 Nelly Gonzalez CB4 Assistant District Manager	 Frank Holozubiec CB4 BLP Committee Co-Chair	 Yoni Bokser CB4 BLP Committee Co-Chair
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APPLICANT AGREEMENT WITH THE COMMUNITY

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>SIGN HERE →</p>	<p>604 B. M... PRINT NAME OF APPLICANT</p>	 SIGNATURE OF APPLICANT	<p>06/30/21 DATE</p>
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46 & 12, LLC - Licenses within 500 Feet



7/6/2021, 2:41:38 PM

- Cities and Towns
- SLA Zones
- NYC Police Precincts

Active Licenses

- On Premises Liquor
- On Premises Wine
- Off Premises Liquor

- Off Premises Beer
- Wholesale

Pending Licenses

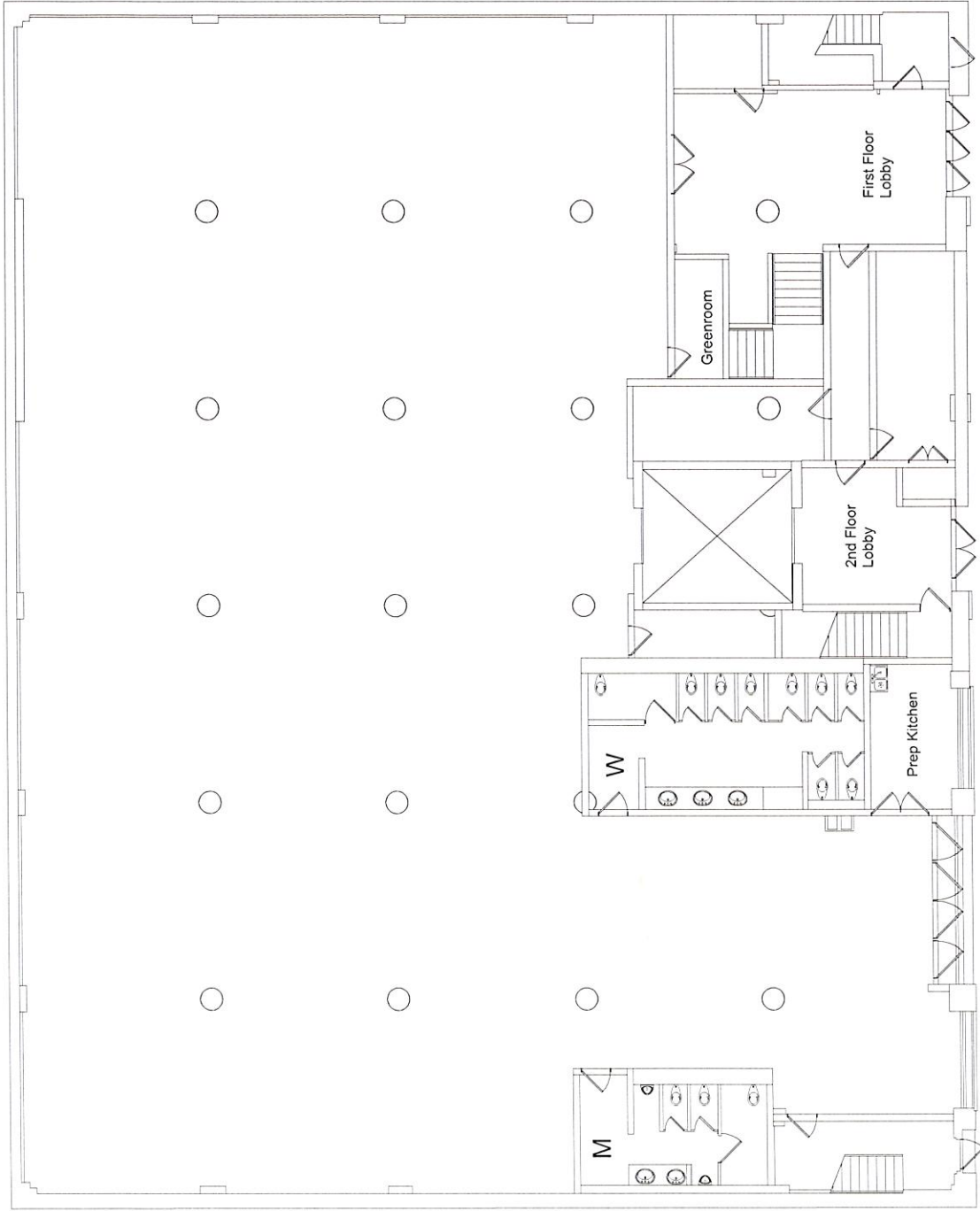
- On Premises Liquor
- Inactive Licenses
- On Premises Liquor

- Off Premises Wine
- Wholesale

- Institution
- NYC Community Boards
- Manhattan

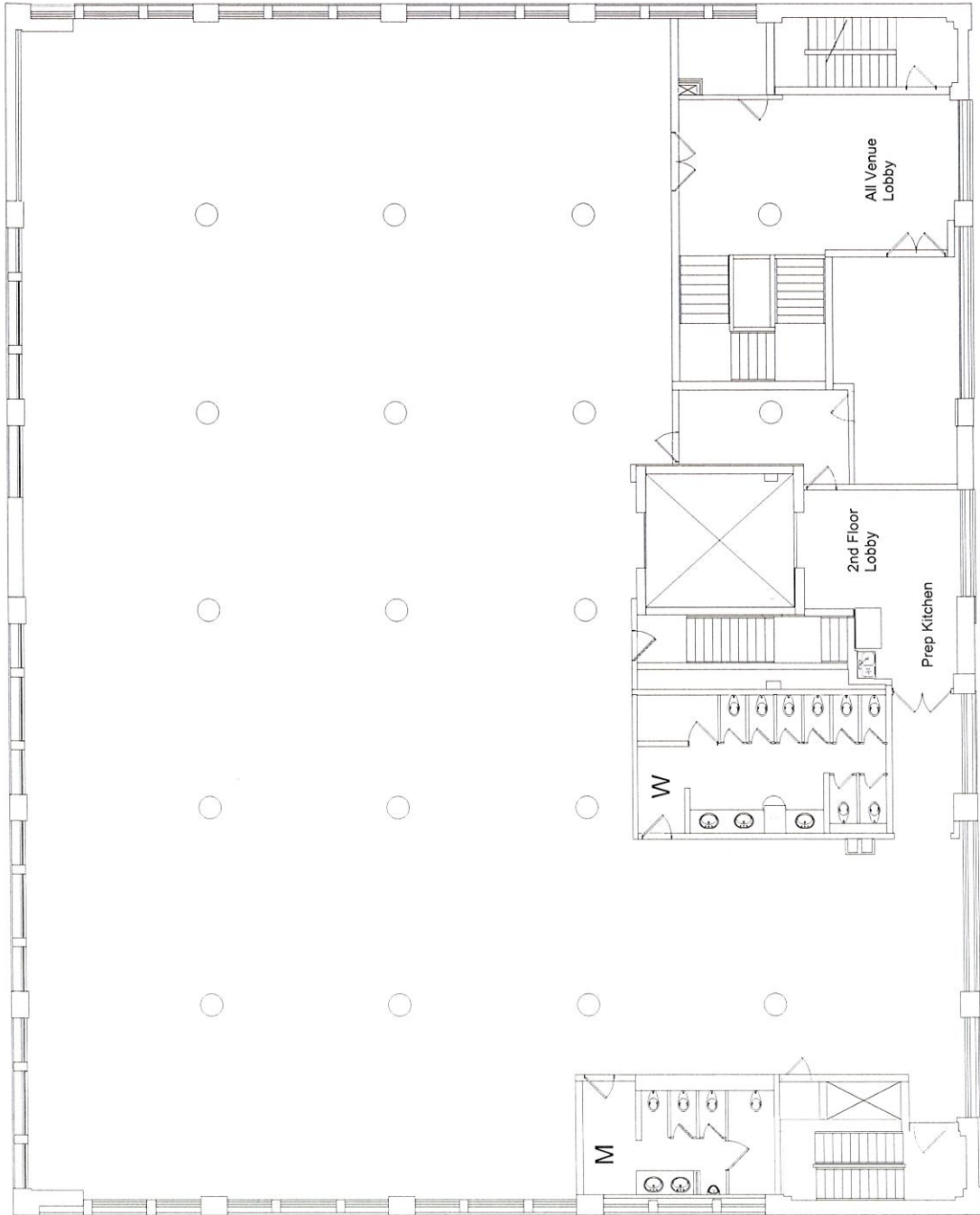
Licenses within 500 Feet

1. Legends Hospitality LLC (mess hall)
2. Legends Hospitality LLC
3. 621 Events LLC



Clinton Mercantile Floor 1
Scale: 1/8" = 1'-0"

CLINTON MERCANTILE







SAMPLE MEETING PACKAGES

Menu 1

Continental Breakfast, Sandwich Lunch & Breaks

\$125 per person

Seven-hour package

Includes all High-end Disposables, Service Staff and Coffee Service Equipment

100-person minimum

Morning Breakfast

House-made Breakfast Breads *Apple Crunch Gluten-Free Muffin, Blueberry Muffin, Morning Glory Muffin,*

Citrus Almond Loaf, Matcha Vanilla Loaf

Assorted Miniature Bagels *Plain Cream Cheese, Vegetable Cream Cheese*

Mixed Berry, Nut-Free Granola & Greek Yogurt Parfait

Seasonal Sliced Fruit & Berries

Available All Day Beverage Service

Citrus Infused Water

Orange & Cranberry Juices

French Roast Coffee, Brewed Decaffeinated Coffee

A Selection of Black & Herbal Teas

Coca-Cola Products, Still & Sparkling Water

Morning Break

Please select two:

Apples, Bananas, Oranges

House-made Nut & Seed Granola Bars

Mini Cinnamon Streusel Coffee Cake

Pain au Chocolat



Gourmet Sandwich Lunch Display

Presented and served with high-end disposables

Sandwiches

Please select three:

Curry Chicken Salad, Local Apples, Golden Raisins, Baby Arugula, Multi Grain Roll

Buffalo Chicken Wrap, Blue Cheese, Romaine, Franks Red Hot Sauce, Spinach Wrap

Grilled Chicken Caesar, Romaine Lettuce, Pecorino Cheese, Spinach Wrap

Grilled Herb-Marinaded Chicken & Turkey Bacon Sandwich, Swiss Cheese, Roasted Beefsteak Tomato,
Torn Basil, Lemon Aioli, Focaccia

Prosciutto & Fig Jam Sandwich, Mozzarella, Arugula, Baguette

Torta al Pastor, Chili Roasted Pork Shoulder, Grilled Pineapple, Cured Red Onions, Chipotle Aioli, Soft Roll

Grilled Marinated Skirt Steak Sandwich, Cured Red Onions, Chimichurri, Arugula, Kewpie Mayo, Focaccia

Spa Tuna Wrap, Celery, Grape, Red Onion

Egg Sandwich, Roasted Peppers & Onions, Harissa Aioli, Focaccia

Smashed White Bean Salad Sandwich, Hard Boiled Egg, Olive Tapenade, Garlic Anchovy Aioli, Focaccia

Chili Smoked & Maple Roasted Tofu Sandwich, Grilled Corn, Spiced Relish, Basil Aioli, Italian Hero

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Salads

Please select two:

Baby Greens Salad, Roasted Squash, Goat Cheese, Spiced Pumpkin Seed, Balsamic Dressing

Classic Greek Salad, Tomatoes, Onion, Cucumber, Red Pepper, Kalamata Olives, Feta Cheese, Olive Oil, Cracked Black Pepper

Farmer's Market Chopped Salad, Romaine, Cucumbers, Red & Yellow Peppers, Cherry Tomatoes, Balsamic Vinaigrette

Tuscan Kale Salad, Roasted Tomato, Sorrel, Pecorino

Grilled Corn & Heirloom Tomato Succotash, Summer Squash, Zucchini, Lima Beans, Basil, Lemon Vinaigrette

Tomato, Mozzarella & Basil Salad, Extra Virgin Olive Oil, Sea Salt

Sweets

Cookies: Chewy Oatmeal, Cappuccino, Double Chocolate Chip, Coconut-

Milk Chocolate Toffee

Carrot Cake

Flourless Chocolate Cake Bites

Meyer Lemon Bars

Either Option for Afternoon Break

Option 1

Cookie & Brownie Assortment: Chewy Oatmeal, Cappuccino, Double Chocolate Chip, Mini Brownies

Option 2

Domestic Artisanal Cheese with Accompaniments



**GREAT
PERFORMANCES**
CELEBRATE FOOD

Menu 2

Breakfast, Bento Box Lunch & Breaks

\$135 per person for a seven-hour package

Includes all High-end Disposables, Service Staff and Coffee Service Equipment

100-person minimum

Morning Breakfast

House-made Breakfast Breads *Apple Crunch Gluten-Free Muffin, Blueberry Muffin, Morning Glory Muffin,*

Citrus Almond Loaf, Matcha Vanilla Loaf

Assorted Miniature Bagels *Plain Cream Cheese, Vegetable Cream Cheese*

Mixed Berry, Nut-Free Granola & Greek Yogurt Parfait

Seasonal Sliced Fruit & Berries

Available All Day Beverage Service

Citrus Infused Water

Orange & Cranberry Juices

French Roast Coffee, Brewed Decaffeinated Coffee

A Selection of Black & Herbal Teas

Coca-Cola Products, Still & Sparkling Water

Morning Break

Please select two:

Apples, Bananas, Oranges

House-made Nut & Seed Granola Bars

Mini Cinnamon Streusel Coffee Cake

Pain au Chocolat



**GREAT
PERFORMANCES**
CELEBRATE FOOD

Bento Boxes

Please Select Three Bento Boxes

SUMMER (May – August)

Poached Salmon with Sauce Verte

Arugula with Cured Tomato, Lemon and Tuscan Olive Oil

Beet Green and Goat Cheese Tart with Marinated Peppers, Thyme

Sugar Snap Pea Salad with Mint and Preserved Lemon

Summer Berry Pie

Roast Breast of Chicken, Preserved Lemon

Arugula, Radicchio & Spinach Salad

Fingerling Potatoes, Leeks, Red Peppers & Frisee

Orzo & Roast Summer Squash Salad

Berry Cobbler

Roasted Filet of Beef

Ramp Pesto, Baby Arugula & Radicchio

Broccoli Rabe & Kalamata Olives

Roasted New Potatoes & Roasted Cherry Tomatoes

Hudson Valley Apple Pie

Eggplant Chermoula, Harissa Sauce

Spiced Cauliflower Couscous

Spiced Lentil Salad

Mixed Field Green Salad with Red Wine Vinaigrette

Citrus Fruit Salad

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FALL & WINTER (September – April)

Soy Glazed Cod

Zucchini Noodles, Ginger Vinaigrette

Sauteed Bok Choy

Black Rice, Edamame, Scallions

Coconut Rice Pudding

Teres Major Beef, Horseradish Cream

Zucchini Noodles, Spicy Pesto

Wild Rice, Fermented Vegetables

Pecan Praline Cheesecake

Herb Seared Chicken, Romesco Sauce

Potato, Olive, Fennel

Tuscan Kale Caesar Salad

Cinnamon Apple Handpie

Vadouvan Spice Roasted Butternut Squash

Baby Spinach & Wild Rice Pilaf

Lentil Salad, Ginger Vinaigrette

Sesame Halva

Vegan Chocolate Pudding

Either Option for Afternoon Break

Option 1

Cookie & Brownie Assortment: Chewy Oatmeal, Cappuccino, Double Chocolate Chip, Mini Brownies

Option 2

Domestic Artisanal Cheese with Accompaniments

Menu 3

Continental Breakfast, Hot Buffet Lunch & Breaks

\$210 per person for a seven hour package

Includes all High-end Disposables, Chinaware for Lunch, Service Staff & Coffee Service Equipment

100-person minimum

Morning Breakfast

House-made Breakfast Breads *Apple Crunch Gluten-Free Muffin, Blueberry Muffin, Morning Glory Muffin,*

Citrus Almond Loaf, Matcha Vanilla Loaf

Assorted Miniature Bagels *Plain Cream Cheese, Vegetable Cream Cheese*

Mixed Berry, Nut-Free Granola & Greek Yogurt Parfait

Seasonal Sliced Fruit & Berries

Available All Day Beverage Service

Citrus Infused Water

Orange & Cranberry Juices

French Roast Coffee, Brewed Decaffeinated Coffee

A Selection of Black & Herbal Teas

Coca-Cola Products, Still & Sparkling Water

Morning Break

Please select two:

Apples, Bananas, Oranges

House-made Nut & Seed Granola Bars

Mini Cinnamon Streusel Coffee Cake

Pain au Chocolat



Hot Buffet Lunch

Presented & served with chinaware

Composed Sides

Please select four:

Crispy Crushed Potatoes, Confit Fennel, Cured Tomato, Caperberry Relish

Traditional Caesar Salad, Baby Hearts of Romaine, Parmesan Reggiano

Chickpea Salad, Marcona Almonds, Pickled Red Onion, Harissa

Orzo & Roasted Squash Salad, Arugula, Parsley, Basil Oil, Balsamic Reduction

Grilled Asparagus

Baby Greens Salad, Roasted Squash, Goat Cheese, Spiced Pumpkin Seed, Balsamic Dressing

Saffron Arancini, Fra Diavolo Sauce

Sweet Potato Wedges, Chipotle Aioli

Green Beans, Citrus, Dill

Fontina & Thyme Stuffed Cremini Mushrooms

Char Grilled Carrots, Sauce Verte Dipping Sauce

Rosemary Roasted Fingerling Potatoes, Sea Salt, Olive Oil

Multi-Colored Roasted Cauliflower, Toasted Garlic Breadcrumbs, Parmesan, Lemon

Entrees

Please select two:

Grilled Branzino, Arugula, Cured Tomato Relish, Tuscan Olive Oil

Grilled Teriyaki Salmon, Red Pepper & Edamame Slaw, Chili Dressing, Scallion, Toasted Sesame Seeds

Seared Striped Bass, Warm Spinach & Pink Lentil Salad, Radish, Grain Mustard Vinaigrette

Herb Roasted French Breast of Chicken, Hudson Valley Mushrooms, Sweet Peas & Glazed Carrots

Roasted Chicken & Lentils, Harissa, Lentils, Herbs, Lemon

Herb Roasted Chicken Breast, Au Jus, Baby Mizuna

Herb Crusted Tenderloin, Pesto & Horseradish Glazed Tender Root Vegetables

Grilled Hanger Steak, Chimichurri



Braised Short Ribs, Demi-Glace Sauce

Crispy Cauliflower Florets, Green Goddess Dressing, Fingerling Potato Salad, Baby Kale, Afilia Cress (vegan)

Tandoori Spiced Cauliflower, Curried Chickpeas, Cilantro Oil

Torta Panzanella, Roasted Smoked & Marinated Vegetables

Bread Service

Great Performances' Signature Breadbasket

Sliced 8 Grain Baguette, Olive Rolls, Ciabatta Rolls

Cultured Local Butter & Sea Salt

Buffet Dessert

Please select two. Served with coffee or tea.

Mocha Brownie Bites, Coffee Whipped Ganache

Vanilla Bean & Pineapple Panna Cotta Parfait

Key Lime Meringue Tart

Raspberry Linzer Bars

Red Velvet Cream Puff

Frutti di Bosco Tartlet

Blackberry Lemon Cheesecake

Chocolate Chip Cookie

Mudslide Cookie

Either Option for Afternoon Break

Option 1

Cookie & Brownie Assortment: Chewy Oatmeal, Cappuccino, Double Chocolate Chip, Mini Brownies

Option 2

Domestic Artisanal Cheese with Accompaniments



Menu 4

Continental Breakfast, Seated Hot Lunch & Breaks

\$225 per person for a seven hour package

*Includes all High-end Disposables, Chinaware for Lunch, Service Staff & Coffee Service Equipment
100-person minimum*

Just a lunch or just a dinner with a cocktail hour (three-hours total) priced at \$210 per person

Morning Breakfast

House-made Breakfast Breads *Apple Crunch Gluten-Free Muffin, Blueberry Muffin, Morning Glory Muffin,*

Citrus Almond Loaf, Matcha Vanilla Loaf

Assorted Miniature Bagels *Plain Cream Cheese, Vegetable Cream Cheese*

Mixed Berry, Nut-Free Granola & Greek Yogurt Parfait

Seasonal Sliced Fruit & Berries

Available All Day Beverage Service

Citrus Infused Water

Orange & Cranberry Juices

French Roast Coffee, Brewed Decaffeinated Coffee

A Selection of Black & Herbal Teas

Coca-Cola Products, Still & Sparkling Water

Morning Break

Please select two:

Apples, Bananas, Oranges

House-made Nut & Seed Granola Bars

Mini Cinnamon Streusel Coffee Cake

Pain au Chocolat



Seated Lunch or Dinner Menu

First Course

Please select one:

Last Vestige Salad

Gem Lettuce, Pickled Shallots, Cabbage, Zucchini & Squash, Chioggia Beets, Peppers, Tomato, Poblano Cream, Toasted Pumpkin Seeds

Vegetable Tableau

Mosaic of Seasonal Vegetables, Green Chickpea Mousse, Chioggia Beets, Carrots, Radish, Herbs

Greenhouse Salad

Gotham Greens' Salanova, Greenhouse Blooms, Elderflower Carrot Creme, French Verbena, Lemon Vinaigrette

Hen of the Woods Mushrooms & Kale

Chiffonade Kale, Frisée Endive, Toasted Almonds, White Balsamic Vinaigrette, Garlic Blossom

Vegetables & Pearls (Vegan)

Candy Cane Beets, Purple Carrots, Zucchini, Brussels Sprouts Leaves, Mango & Grapefruit Caviar, Carrot Puree

Bread Service

Great Performances' Signature Bread Basket

Sliced 8 Grain Baguette, Olive Rolls, Ciabatta Rolls

Cultured Local Butter & Sea Salt



Entree

Please select one. Silent vegan option will be provided.

Corn & Quinoa Crusted Chicken
Green Goddess, Warm Potato Salad, Herbs, Farm Greens

Roast Chicken
Yellow Mole, Stuffed Poblano Chili, Cilantro Cream

Seared Atlantic Cod
Market Vegetables, Marble Potato, Aioli, Lemon Pistou

Citrus Grilled Branzino
Tuscan Cannellini Beans, Tomato, Caperberry Relish, Sicilian Escarole

Seed Crusted Arctic Char
Einkorn Risotto, Apple & Endive Slaw, Lemon Vinaigrette

Eggplant Chermoula (Vegan)
Cauliflower Couscous, Olives, Roasted Tomatoes, Harissa

Torta Panzanella (Vegan)
Roasted, Smoked & Marinated Vegetables, Herbed Polenta Diamond, Balsamic Glaze, Basil Oil

Dessert

Please select one. Served with coffee or tea.

Lemon Violet Semifreddo
Blackberry Compote, Violet Foam, Raspberry Sauce, Crunchy Floral Meringue

Budapest Milk Chocolate Mousse Cake
Hazelnut Dacquoise, Milk Chocolate Cremeux, Candied Hazelnuts

Pineapple Ricotta Cake
Ricotta Sponge Cake, White Chocolate Mousse, Roasted Pineapple, Vanilla-Pineapple Sauce

Milk Chocolate Caramel Dome
Vanilla Sponge, Cassis Cremeux Center, Milk Chocolate & Caramel Mousse, Blackberry Compote

Blackout Cake Redux
Chocolate Crèmeux, Malted Milk Chocolate Custard, Beet Devil's Food Cake, Chocolate Pretzel Crunch



OPTIONAL COCKTAIL RECEPTION

Passed Hors d'Oeuvres – 2 Hours

Please select eight. Includes all service staff and equipment. Minimum 100 guests.

Additional cocktail stations can be provided.

\$95 per person (or add to a lunch and/or dinner for one hour at \$30 per person)

VEGETARIAN

Watermelon Radish Taco, Smoked Tofu, Pickled Habanero (vegan)

Peruvian Potato Cup, Truffled Comte Fondue

Burrata Peperonata Tart

Potato Cornet, Portobello Mousse, Sorrel

Hudson Valley Succotash, Sunchoke Puree, Crispy Kale

Goat Cheese Bonbon, Quinoa & Marigold

SEAFOOD

Miso-Glazed Black Bass Bite, Shichimi Togarashi Rice Cake & Nori

Coconut Shrimp, Apricot Mustard Sauce

Tuna Poke, Soy, Furikake & Sesame Tuile

Butterflied Ginger Prawns

Smoked Salmon & Black Rice Pave, Creme Fraiche

CHICKEN

Grilled Chicken Taco, Radish Escabeche, Chili Crema

Spicy Thai Chicken, Lettuce Cup

Poblano & Chicken Salad, Yukon Gold Potato Crisp

Goffle Road Chicken, Compressed Pineapple, White Balsamic, Marigold, Pecan Biscuit



BEEF

Short Rib Tostada, Corn Tortilla, Radish, Cilantro, Chipotle Crema, Chili Demi Glace

Pot Roast, Roast Beef, Creamed Spinach in Roasted Potato

Grilled Skirt Steak, Chimichurri, Plantain Crisp

BBQ Short Ribs, Roasted Poblano, Stone Ground Grit Cake

Spaghetti & Meatball, Fra Diavolo Sauce

Reuben Fritters, Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing

OPTIONAL STATIONARY CHEESES

Additionally, at \$8 per person

New York Collection of Cheeses Display

Nettle Meadow Kunik, Project X, Five Spoke Creamery Tumbleweed, Consider

Bardwell: Rupert, Old Chatham Shepherding Company: Ewe's Blue

Dried Apricots, Red Grapes, Cornichons, Whole Grain Mustard, Baguette Spike, Flatbreads Breads

Clinton Mercantile - 639 West 46th Street

1 message

Bentley Meeker <mail@bentleymeeker.com>

Fri, Jul 2, 2021 at 4:29 PM

To: "rjbenfatto@hyhkalliance.org" <rjbenfatto@hyhkalliance.org>, "pgouris@hyhkalliance.org" <pgouris@hyhkalliance.org>, "kathleentreat123@gmail.com" <kathleentreat123@gmail.com>, "mcgee79@aol.com" <mcgee79@aol.com>, "cberthet@me.com" <cberthet@me.com>, "info@clintonhousing.org" <info@clintonhousing.org>, "jrestuccia2@clintonhousing.org" <jrestuccia2@clintonhousing.org>, "rmarcano@clintonhousing.org" <rmarcano@clintonhousing.org>, "eduardozeiger@compuserve.com" <eduardozeiger@compuserve.com>, "mpta@mptenants.com" <mpta@mptenants.com>, "ashleyll@aol.com" <ashleyll@aol.com>, "twocatsltd@worldnet.att.net" <twocatsltd@worldnet.att.net>, "tangotanner@gmail.com" <tangotanner@gmail.com>, "west45ba@gmail.com" <west45ba@gmail.com>, "chanawid@gmail.com" <chanawid@gmail.com>, "block45@hellskitchen.net" <block45@hellskitchen.net>, "stephenfanto@gmail.com" <stephenfanto@gmail.com>, "info@west46streetblockassociation.org" <info@west46streetblockassociation.org>, "andrewbegg@yahoo.com" <andrewbegg@yahoo.com>, "AllisonTupper@verizon.net" <AllisonTupper@verizon.net>, "hudson62747@hotmail.com" <hudson62747@hotmail.com>, "aefearshk@earthlink.net" <aefearshk@earthlink.net>, "larrymichaelroberts@gmail.com" <larrymichaelroberts@gmail.com>, "jamesbogues@gmail.com" <jamesbogues@gmail.com>, "mariagnys@aol.com" <mariagnys@aol.com>, "rpimentel@commonground.org" <rpimentel@commonground.org>, "dsage@commonground.org" <dsage@commonground.org>, "nkyriacou@yahoo.com" <nkyriacou@yahoo.com>, "gdclay@att.net" <gdclay@att.net>, "delores.rubin@att.net" <delores.rubin@att.net>, "brianscottweber@gmail.com" <brianscottweber@gmail.com>, "john.mudd@usa.net" <john.mudd@usa.net>, "info@hcc-nyc.org" <info@hcc-nyc.org>, "ploeb315@aol.com" <ploeb315@aol.com>, "west55ba@gmail.com" <west55ba@gmail.com>, "hk5051@gmail.com" <hk5051@gmail.com>, "enants350west51st@gmail.com" <enants350west51st@gmail.com>, "rrlarios@hotmail.com" <rrlarios@hotmail.com>, "acernitz@gmail.com" <acernitz@gmail.com>, "awm3333@me.com" <awm3333@me.com>, "jessbondy@aol.com" <jessbondy@aol.com>, "jetsetleslie@yahoo.com" <jetsetleslie@yahoo.com>, "john.waldman@redcross.org" <john.waldman@redcross.org>, "juliacampanelli@gmail.com" <juliacampanelli@gmail.com>, "cressidac@gmail.com" <cressidac@gmail.com>
Cc: "negonzalez@cb.nyc.gov" <negonzalez@cb.nyc.gov>

Dear members of Community Board #4,

My name is Bentley Meeker and I am the owner and operator of Hudson Mercantile, a multi-level event space at 500 West 36th Street in Hudson Yards.

We have recently added a new property to our portfolio that will be named Clinton Mercantile located at 639 West 46th Street.

Our team is in the process of securing a liquor license for this new venue and I would like to introduce myself and let you know a little about our operation:

My company hosts live corporate and private events to a wide array of companies, private individuals and charitable, non-profit and trade show clients.

As we are strictly corporate and private events, we do not engage in ticketed or nightlife events in any way.

I have personally been in the high-end event industry for over 30 years as a lighting and audio-visual provider, Bentley Meeker Lighting & Staging, Inc.

I have personally worked with many top tier clients including hosted many at our venue located in Hudson Mercantile, which we have now operated for approximately 7 years.

We look forward to hosting them at our new location and welcome any feedback, questions or input the members of the community board may have.

Thank you and warmest regards,

Bentley Meeker