

# Manhattan Community Board 4

# NYS Liquor License/DOT Dining Out Stipulations Application

(All Fields Must Be Completed)

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>			
Hudson Yards Location LLC		Convence			
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>		<b>ZIP CODE</b>	
30 Hudson Yards				10001	
<b>Applicant</b> <i>(Attach a list of all individuals that will be listed/associated with the license)</i>	<b>NAME:</b>	Ryan Simonetti	<b>ATTORNEY/ REPRESENTATIVE</b>	<b>NAME:</b>	Elke Hofmann, Esq.
	<b>PHONE:</b>	1.609.203.6083		<b>PHONE:</b>	1.212.487.9100
	<b>EMAIL:</b>	abeardslee@convence.com		<b>EMAIL:</b>	licensing@eahlaw.com
<b>MANAGER</b>	<b>NAME:</b>	TBD	<b>LANDLORD</b>	<b>NAME:</b>	30 HY WM UNIT OWNER LP
	<b>PHONE:</b>			<b>PHONE:</b>	
	<b>EMAIL:</b>			<b>EMAIL:</b>	rachel.rittman@wbd.com
<b>APPLICATION TYPE</b> ( <input checked="" type="checkbox"/> <i>New York State Liquor License</i> <input type="checkbox"/> <i>Dept. of Transportation Dining Out</i> )					
<input checked="" type="radio"/> <b>New</b>	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?			The applicant is a subsidiary of Sentry Centers Holding, which operates a number of business conferences centers doing business as Convence in New York and elsewhere. See the attached list.	
	What were the dates applicant was involved with this former premise?				
<input type="radio"/> <b>Corp</b> <b>Change/Class Change/Method of Operation Change/Removal</b>	What is the license # and expiration date?				
	Is applicant making any alterations or operational changes?			<input type="checkbox"/> YES	<input type="checkbox"/> NO
	If alterations or operational changes are being made, please describe/list all changes.				
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?				
	Please list/describe the nature of all the changes and attach the plans:				
<b>METHOD OF OPERATION</b>					
<b>TYPE OF ALCOHOL</b>	<input checked="" type="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 filed with the SLA? If yes, when? If no, when does applicant plan to file?		<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	late October/early November, 2024	
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 foot radius of the establishment and the Public Interest Statement.		<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	See attached	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship within a 200 foot radius of the establishment.		<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)**

HOURS of Operation		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	<b>Indoors</b>	8am - 1 am	8am - 1 am	8am - 1 am	8am - 1 am	8am - 1 am		
	<b>Outdoors</b>							
	<b>Kitchen</b>	8am - 1 am	8am - 1 am	8am - 1 am	8am - 1 am	8am - 1 am		
	<b>Music (indoors)</b>	8am - 1 am	8am-1 am	8am - 1 am	8am - 1 am	8am - 1 am		

If yes, what type(s)?  
(Circle all that apply)

BACKGROUND

LIVE MUSIC

DJ

JUKE BOX

KARAOKE

**OCCUPANCY**

	Capacity Pursuant to Certificate of Occupancy	Maximum Occupancy (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	
<b>INSIDE</b>	1430	1430	Varies	Varies	0	1	0	*note: as this is a catering establishment, the layout will vary/be flexible, depending on the nature of the event/conference
<b>OUTSIDE</b> <i>(Rooftop/Rear Yard/Patio/Terrace /Garden; within the premises)</i>	-----	NOT APPLICABLE	-----	-----	-----	-----	-----	
<b>DOT Dining Out: Sidewalk Cafe</b>			-- N/A -----					
<b>DOT Dining Out: Roadway</b>			-- N/A -----					

How frequently will the owner(s) be at the establishment?

Periodically

Will there be dancing?

YES

NO

Will applicant have bottle or table service for alcohol beverages other than wine?

YES

NO

Will applicant be hosting private promotional or corporate events?

YES

NO

Will outside promoters be used on a regular basis? If yes, please describe.

YES

NO

Will applicant have a security plan? If yes, please attach.

YES

NO

Will security plan be implemented?

YES

NO

Will State certified security personnel be used?

YES

NO

(not anticipated to  
be necessary)

Will New York Nightlife Association and NYPD Best Practices be followed?

YES

NO

Does applicant agree to notify MCB4 prior to making changes to its method of operation?

YES

NO

Will applicant be using delivery bicycles? If yes, how many? Please describe where delivery bicycles will be parked when picking up deliveries?

YES

NO

Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly marked with the name as described by NYC Law?	YES	NO	N/A
Where will applicants' own delivery bicycles be parked when not making deliveries?	N/A		
If applicant is using third party delivery service, where will third party delivery bicycles park?	N/A		
Where will applicant store its garbage containers when not in use?	In premises		
Where will applicant lay out garbage containers and at what time?	Throughout day and end of business day		

### LOCATION & ZONING

Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	X YES	NO	Hudson Yards
Does the building have a Certificate of Occupancy ("C of O") or a Letter of No Objection?	X YES	NO	
Is a Public Assembly permit required?	X YES	NO	
Are your plans filed with DOB?	X YES	NO	
What is the zoning designation for this location?	Special HY District		

### Community Notification/Relations

<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	See attached (Emails sent to organizations on list provided by CB4)	
	# 2		
	# 3		
	# 4		
	# 5		
When did applicant post the notice that was provided?	October 18th		
Where did applicant post the notice that was provided?	Main Entrance; Floor 2		
Please provide dates when applicant met with the groups listed above.	Email sent to organizations 10/28/24		
Who was your contact person at each group you met with?	As per CB4 list		
Will applicant provide a cell phone number to neighbors and respond to complaints that arise? If yes, please provide.	YES	NO X	1.888.730.7307 is our company phone number
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicant's jobs webpage?	YES	NO X	Available via our website under job postings

**MULTIPLE SPACES/FLOORS BREAKDOWN**

Space/Floor	Description/ Use of Space	Capacity	Hours	# of Tables	# of Seats	# of Service- Only Bars	# of Stand-Up Bars/Seats at Bar	Music
Floor 24	Events & Meetings	1430	8 am- 1 am	Varies  (*as this is a catering establishment, layout will vary based on event/conference)	Varies	0	1	Background

<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	<b>Events &amp; Meetings</b>		
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	RESTAURANT ASSOCIATES LLC, License ID: 0346-22-115710 Legacy Serial No.: 1321561
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 MCB4 ADA Guidelines Memo?	<input checked="" type="checkbox"/> YES	NO	
Is the entrance ADA Compliant?	<input checked="" type="checkbox"/> 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?	<input checked="" type="checkbox"/> YES	NO	
Will applicant use a storm enclosure?	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?	YES	NO	N/A
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)	<b>FRENCH DOORS</b>	<b>GARAGE DOORS</b>	<b>WINDOWS THAT CAN BE OPENED</b>
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES	NO	N/A
Will applicant close all windows, French doors, garage doors by 11 p.m. Friday and Saturday and 10 p.m. 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 <input checked="" type="checkbox"/>	NO	
Will the kitchen exhaust system extend to the roof?	YES	<input checked="" type="checkbox"/> NO	The kitchen vents to the mechanical floor directly above Floor 24, which then vents to louvers on the side of the building.
Will the establishment have an illuminated sign?	YES	<input checked="" type="checkbox"/> NO	
Will the establishment have a pole-supporting canopy extending over the sidewalk?	YES	NO <input checked="" type="checkbox"/>	
Where will the air conditioner be located? What type is it?	The landlord maintains the energy recovery ventilator (ERV) system and tenant does not have information / access.		
When was the air conditioner installed?			

**OUTDOOR PRIVATE PROPERTY – ROOFTOP, REAR YARD, TERRACE**

Has the applicant/owner(s) read MCB4 Rear Yard Rooftop Policy?	YES	NO	N/A
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck, gazebo? If yes, which one(s)?	YES	NO	N/A
Are the floorplans for the outdoor space(s) included?	YES	NO	N/A
Will applicant close and vacate the outdoor space(s) by 11 p.m. on Friday & Saturday and 10 p.m. 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	NO	N/A
Will applicant prohibit patrons from drinking in any outdoor space(s)?	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

**DEPARTMENT OF TRANSPORTATION DINING OUT: SIDEWALK**

Has the applicant read MCB4 Sidewalk Café Policy?	YES	NO	N/A
Will applicant be applying for sidewalk seating now or in the future?	YES	NO	
<b>If you answered no to the question above, jump to the next page</b>			
Did applicant submit an application and dimension site plan at scale to NYC Dept. of Transportation? Please attach a copy of application and plans.	YES	NO	
Will applicant close and vacate the sidewalk and roadway seating by 11 p.m. on Friday & Saturday and 10 p.m. on all other days?	YES	NO	
Will applicant respect trees and tree pits and insure the health of the tree?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant prohibit patrons from drinking in any outdoor space(s) or adjacent sidewalk?	YES	NO	
Will applicant permit NO wait lines or smoking outside?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will there be a staff person responsible to ensure no loitering, noise or crowds outside?	YES	NO	
Will applicant agree not to use propane heaters?	YES	NO	
Will applicant agree to abide by all applicable fire codes, including not blocking fire escapes?	YES	NO	
Will the outdoor dining deposit its garbage in a container on the parking lane?	YES	NO	
Will the café have a 3 foot-wide serving aisle running the entire length of the sidewalk seating?	YES	NO	
Will the sidewalk seating have a platform?	YES	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?	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will the sidewalk seating block subway grate, utility hardware or Siamese water connection?	YES	NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8-foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?			

**DEPARTMENT OF TRANSPORTATION DINING OUT: ROADWAY**

Did applicant submit an application and dimension site plan at scale to NYC Dept. of Transportation? Please attach a copy of application and plans.	YES	NO	N/A
<b>If you answered no to the question above, jump to the next page</b>			
Will the roadway structure extend on top of the curb or pedestrian refuge? By how much?	YES	NO	
Will the roadway structure have an ADA compliant ramp (not in the bike lane)?	YES	NO	
Will the roadway structure extend in the striped zone along the bike lane? By how much?	YES	NO	
Will the electric wires be brought over at the roof level?	YES	NO	
Will applicant dismantle and dispose of a shed that is no longer in use, along with its furniture?	YES	NO	
Will there be no music or amplifies sound in any outdoor seating, as per law?	YES	NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will applicant close and vacate the sidewalk and roadway seating by 11 p.m. on Friday & Saturday and 10 p.m. on all other days?	YES	NO	
Will the Outdoor Dining Sidewalk & Roadway provide no standing space for drinking or smoking?	YES	NO	
Will the service and consumption of alcohol in the Outdoor Dining Sidewalk/Roadway only be via seated food service?	YES	NO	
Will applicant prohibit patrons from drinking in any outdoor space(s) or adjacent sidewalk?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant permit NO wait lines or smoking outside?	YES	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?	YES	NO	
Will applicant respect trees and tree pits and insure the health of the tree?	YES	NO	
Will applicant permit NO wait lines or smoking outside?	YES	NO	
Will there be a staff person responsible to ensure no loitering, noise or crowds outside?	YES	NO	
Will applicant agree not to use propane heaters?	YES	NO	
Will the outdoor dining deposit its garbage in a container on the parking lane?	YES	NO	



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

***To the extent any additional stipulation on pages 9 and 10 of this application conflicts with any response on pages 1 – 11 of this application, the stipulations on pages 9 and 10 control.***

***To the extent any additional stipulation on pages 9 and 10 of this application conflicts with any response on pages 1 – 11 of this application, the stipulations on pages 9 and 10 control.***

Manhattan Community Board 4 (MCB4) recommends:  
 (MCB4's recommendation is based on a vote taken at its  
 December 4, 2024 full board meeting, with 42 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

**MCB4 REPRESENTATIVES**

 Nelly Gonzalez MCB4 Assistant District Manager	 Frank Holozubiec MCB4 BLP Committee Co-Chair	 Burt Lazarin MCB4 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 representatives and applicant. These stipulations supersede any oral statements, representations, or prior iterations in connection with this application.

<p><b>SIGN HERE</b> →</p>	<p>Ryan Simonetti</p> <p>PRINT NAME OF APPLICANT</p>	 <p>SIGNATURE OF APPLICANT</p>	<p>11/4/2024</p> <p>DATE</p>
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This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Proximity Report For:	
Location	30 Hudson Yards - W 33rd St, New York
Geocode	Latitude: 40.75404 Longitude: -74.00029
Report Generated On	9/30/2024

8 Closest Liquor Stores		
Name	Address	Distance
ANA WINE AND LIQUORS LLC License ID: 0100-22-116749 Legacy Serial No.: 1336884	20 HUDSON YARDS, UNIT RU101 A/KA 500 W 33RD ST NEW YORK, New York 10001	323 ft
MEENA SAMANI CORPORATION License ID: 0100-22-116891 Legacy Serial No.: 1273576	460 W 34TH ST STORE# 1 NEW YORK, New York 10001	540 ft
ADB&SAB LLC License ID: 0100-21-114205 Legacy Serial No.: 1287951	554 W 30TH ST AKA 312 11TH AVE NEW YORK, New York 10001	862 ft
DEATH AVE WINES CORP License ID: 0091-23-140044 Legacy Serial No.: 1339444	317 10TH AVE NEW YORK, New York 10001	1,150 ft
ODYSSEY WINE & SPIRITS INC License ID: 0100-20-103729 Legacy Serial No.: 1255997	490 10TH AVE NEW YORK, NY 10018	1,245 ft
KSSWINE LLC License ID: 0091-21-122782 Legacy Serial No.: 1302013	509 W 38TH ST 509-511 W38TH ST NEW YORK, New York 10018	1,415 ft
AMSTERWINE.COM INC License ID: 0100-23-126194 Legacy Serial No.: 1356273	475 9TH AVE SPACE A NEW YORK, New York 10018	1,464 ft
MWC RETAIL LLC License ID: 0100-21-114276 Legacy Serial No.: 1278244	606 W 28TH ST SUITE A SUITE A NEW YORK, New York 10001	1,475 ft

Schools within 500 feet		
Name	Address	Distance
No Schools within 500 feet		

Churches within 500 feet	
Name	Distance
No Churches within 500 feet	

Pending On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
50 HY RESTAURANT OWNER LLC AND HUDSON YARDS F&B LLC Application ID: NA-0340-23-110200	20 HUDSON BLVD EAST NEW YORK, New York 10001.0	292 ft
Eataly Caffe LLC Application ID: NA-0370-24-137564	20 Hudson Yards, RU 416 New York, NY 10001.0	317 ft
ARAMARK SERVICES INC Application ID: NA-0346-24-128192	509 W 34th St New York, New York 10001.0	392 ft
509 W 34 TRS LLC and Llamas Spiral LLC as MGR Application ID: NA-0340-23-146732	501 W 34th St New York, New York 10001.0	406 ft
BOP MW C3 TRS LLC & LEGENDS HOSPITALITY LLC AS MGR Application ID: NA-0340-23-110707	450 W 33rd St UNITS 205, 220, 225, 230 New York, NY 10001.0	466 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
BSTHY LLC License ID: 0340-24-122004 Legacy Serial No.: 6030432	500 W 33rd St Unit #RU507 New York, NY 10001	94 ft
HUDSON DINING GROUP LLC License ID: 0346-22-117393 Legacy Serial No.: 1338097	30 HUDSON YARDS 74TH-80TH FL AKA 500 W 33RD ST NEW YORK, New York 10001	127 ft
RESTAURANT ASSOCIATES LLC License ID: 0346-22-115710 Legacy Serial No.: 1321561	30 HUDSON YARDS 24TH FLOOR /AKA 500 W 33RD ST NEW YORK, New York 10001	127 ft
ERY N TOWER OB DECK MBR LLC;OB DECK TEN LLC & SKY License ID: 0340-22-112416 Legacy Serial No.: 1321158	30 HUDSON YARD FL5,67 & 68 AKA 500 W 33RD ST NEW YORK, New York 10001	130 ft
COMPASS GROUP USA INC License ID: 0346-22-116316 Legacy Serial No.: 1319845	500 W 33RD STREET AKA 30 HUDSON YARDS, 63RD FL NEW YORK, New York 10001	130 ft
RESTAURANT ASSOCIATES LLC & THOMPSON HOSPITALITY License ID: 0346-23-126927 Legacy Serial No.: 1349929	50 HUDSON YARDS 7TH FL NEW YORK, New York 10001	166 ft
WATCHES OF SWITZERLAND LLC License ID: 0415-22-115893 Legacy Serial No.: 1342533	500 W 33RD ST NEW YORK, New York 10001	173 ft
D & D HUDSON YARDS LLC License ID: 0340-23-137264 Legacy Serial No.: 1311637	500 W 33RD ST NEW YORK, New York 10001	176 ft
RESTAURANT ASSOCIATES LLC & THOMPSON HOSPITALITY License ID: 0346-23-126211 Legacy Serial No.: 1349974	50 HUDSON YARDS NEW YORK, New York 10001	200 ft
50 HYMC OWNER LLC AND HY AMENITY LLC AS MGR License ID: 0340-24-109696	50 HUDSON YARDS 32ND FL	200 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
Legacy Serial No.: 6017799	NEW YORK, New York 10001	
50 HYMC OWNER LLC AND HY AMENITY LLC License ID: 0370-24-109698 Legacy Serial No.: 6017801	50 HUDSON YARDS MEZZANINE FLOOR NEW YORK, NY 10001	200 ft
RESTAURANT ASSOCIATES LLC & THOMPSON HOSPITALITY License ID: 0346-23-126058 Legacy Serial No.: 1349978	50 HUDSON YARDS 2ND, 3RD, 4TH, 5TH FL NEW YORK, New York 10001	200 ft
LOXLINE LLC License ID: 0340-24-110522 Legacy Serial No.: 6018641	502 W 34TH ST NEW YORK, New York 10001	264 ft
MILOS HY INC License ID: 0340-23-136738 Legacy Serial No.: 1315300	20 HUDSON YARDS AKA 500 W 33RD ST UNIT 508 605 NEW YORK, New York 10001	323 ft
ANA BAR AND EATERY LLC License ID: 0340-22-111945 Legacy Serial No.: 1337850	20 HUDSON YARDS 207A NEW YORK, New York 10001	323 ft
KISSAKI HY LLC License ID: 0340-22-111170 Legacy Serial No.: 1338487	20 HUDSON YARDS RU220 NEW YORK, New York 10001	323 ft
MIZNON AT HUDSON YARDS LLC License ID: 0340-23-139228 Legacy Serial No.: 1332874	20 HUDSON YARDS RU401B NEW YORK, New York 10001	325 ft
WS NEW YORK TAVERN LLC & MAJOR MANAGEMENT TCZ LLC License ID: 0340-22-108559 Legacy Serial No.: 1319449	560 W 33RD ST NEW YORK, NY 10001	367 ft
WSNYC INC License ID: 0349-23-125283 Legacy Serial No.: 1319451	560 W 33RD ST NEW YORK, NY 10001	367 ft
509 W 34 TRS LLC AND LLAMA SPIRAL 66 FL LLC AS MGR License ID: 0340-24-100091 Legacy Serial No.: 6007998	509 W 34TH ST 66TH FL NEW YORK, New York 10001	392 ft
WHOLE FOODS MARKET GROUP INC & JAJAJA HUDSON YARDS License ID: 0340-22-107307 Legacy Serial No.: 1322893	450 W 33RD ST SUITE 0200 NEW YORK, New York 10001	469 ft
34 ENDEAVOR HOSPITALITY LLC License ID: 0343-21-110816 Legacy Serial No.: 1317548	461 W 34TH ST NEW YORK, New York 10001	475 ft
JDDC ELEMENTAL LLC License ID: 0340-22-110459 Legacy Serial No.: 1335770	442 W 33RD ST A/K/A 440 W 33RD ST NEW YORK, NY 10001	560 ft
BOP NW LLC BOP NW HOTEL TRS LLC BOP NW REST LLC License ID: 0343-23-112300 Legacy Serial No.: 1334412	442 W 33RD ST AKA 438 W 33RD ST NEW YORK, NY 10001	560 ft
444 TENTH F&B LLC License ID: 0343-23-121846 Legacy Serial No.: 1295732	444 10TH AVE NEW YORK, New York 10001	574 ft
HUDSON HALL LLC & MERCADO INVESTOR LLC AS MANAGER License ID: 0340-23-129767 Legacy Serial No.: 1314392	10 HUDSON YARDS 501 W 30TH ST, UNIT 00RET3 NEW YORK, New York 10001	589 ft
HUDSON DINING GROUP LLC License ID: 0346-23-126128 Legacy Serial No.: 1342146	10 HUDSON YARDS FLR 24 NEW YORK, New York 10001	589 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
451 TENTH SENIOR LIVING OPCO LLC, ATRIA NY OPTG CO License ID: 0340-23-139052 Legacy Serial No.: 1347189	505 W 35TH ST AKA 451 10TH AVE- 13TH FL NEW YORK, New York 10001	633 ft
ERY NORTH TOWER RHC TENANT LLC, EQX HOTEL MGMT LLC License ID: 0343-23-112858 Legacy Serial No.: 1316728	35 HUDSON YARDS FL 15-29 AKA 500 W 33RD ST NEW YORK, New York 10001	667 ft
EQUINOX HUDSON YARDS F&B LLC & BC HUDSON YARDS LLC License ID: 0340-23-131274 Legacy Serial No.: 1317699	560 W 33RD ST FL 5 AKA 35 HUDSON YARDS NEW YORK, New York 10001	667 ft
BL 55 HUDSON YARDS NY LLC License ID: 0340-23-130471 Legacy Serial No.: 1337136	55 HUDSON YARDS NEW YORK, New York 10001	685 ft
451 TENTH AVENUE RESTAURANT LLC & 451 RESTAURANT License ID: 0340-23-135914 Legacy Serial No.: 1347314	451 10TH AVE SPACE 451 NEW YORK, New York 10018	698 ft
PHILLIPS 35 INC License ID: 0340-23-135037 Legacy Serial No.: 1279904	450 10TH AVE NEW YORK, New York 10018	701 ft
SET CLUB INC, THE License ID: 0349-23-123819 Legacy Serial No.: 1347083	455 10TH AVE AKA 451 TENTH AVE- SPACE 451 NEW YORK, New York 10018	724 ft
Ery Sunset Plaza LLC & Hudson Yards by Rhubarb LLC License ID: 0340-23-130629 Legacy Serial No.: 1334865	350 11TH AVE NEW YORK, New York 10001	734 ft
SHED NYC INC & 545 WEST 30TH STREET F&B MGMT LLC License ID: 0417-23-141912 Legacy Serial No.: 1312182	545 W 30TH ST BAR 1 LOBBY GROUND FL NEW YORK, NY 10001	740 ft



**Hudson Yards Location LLC**  
**[Convene]**  
**30 Hudson Yards, 24th Floor New York, NY 10001**  
**500 Foot Statement**

We have determined that there are twenty-two (22) other licensed premises within 500 feet of the proposed establishment. The purpose of this statement is to provide the State Liquor Authority ("SLA") with the reasons why we believe it is in the local community's best interests to have another licensed premises within 500 feet of twenty-two (22) other licensed premises.

There are many reasons why we (the applicant) believes that the presence of Hudson Yards Location LLC (the "Premises") in the Manhattan community is a benefit. One benefit and advantage that the Premises will bring to the local community is that of an economic nature. The employees at the Premises will be members of the local community, thereby creating job opportunities in the local area. Further, the Premises will contribute sales tax dollars for New York State, and as a result, provides much needed income and revenue to New York County and New York State.

Additionally, the Premises believes that it will positively contribute to the local community by supporting various local businesses and community events. The Premises looks forward to being present as part of the community for a long time to come. The local community can be reassured that jobs created will not be lost. Additionally, the local community, as well as the SLA, can be assured that the premises will be well run, and will be a benefit to the local area, as opposed to a hindrance.

The Premises will have all necessary governmental licenses and permits for its operations. The Premises is located in Hudson Yards, and most guests patronizing the Premises will be working within the offices contained in the same building in the Premises. The Premises is not expected to increase traffic in the community. The Premises will only have background level music, and as such, noise will not present any issues. Further, the Premises is located on the 24th floor of an office building, and there are no windows or doors that open to the exterior, thus ensuring absolutely no noise to the exterior. There are no ABCL violations against the Applicant or the Premises, and there is no reported criminal activity at the Premises.

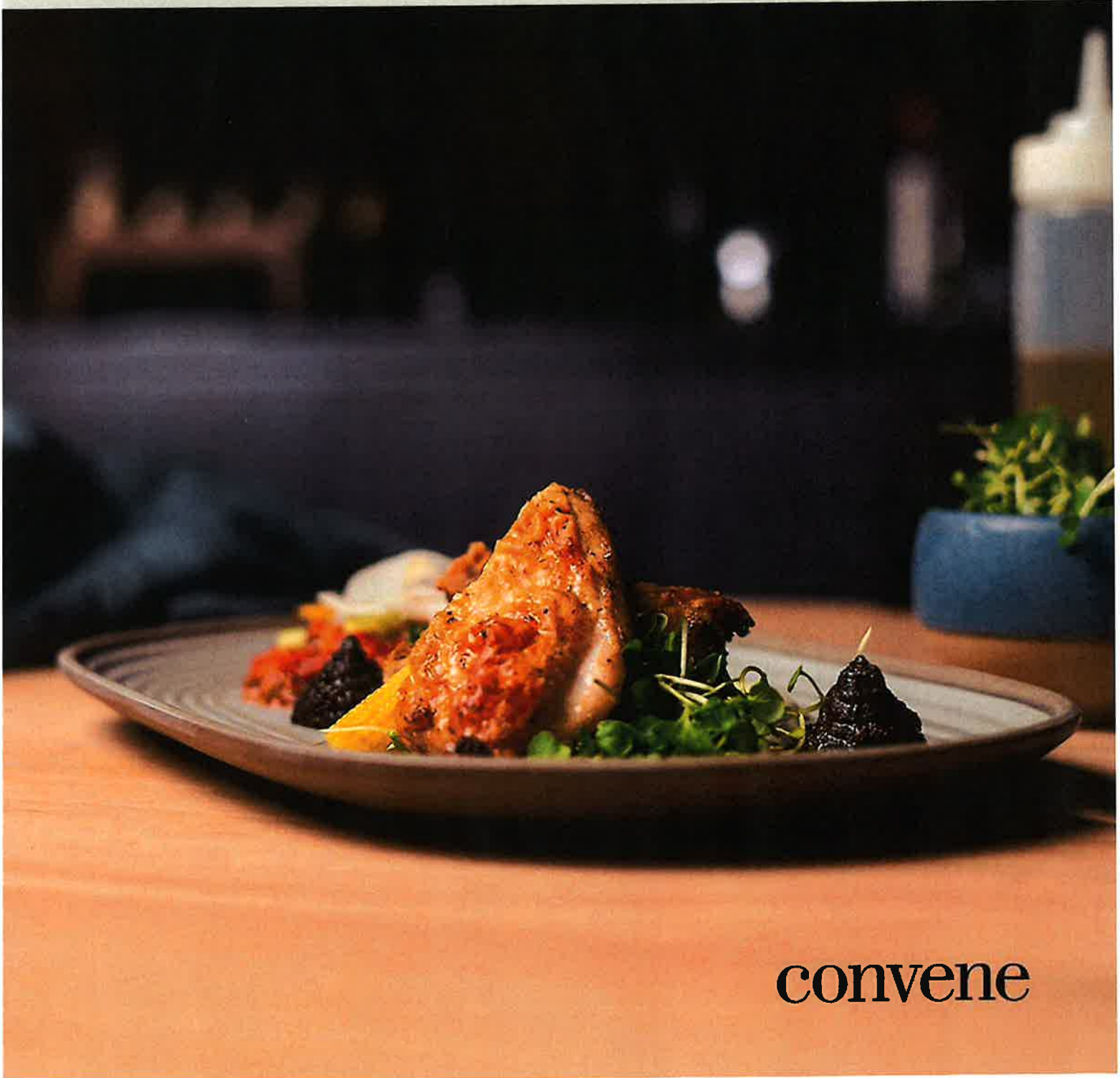
Lastly, we would note that the Premises is premium meetings & events space serving an upscale menu, cocktails, beer and wine. We also have another licensed location that sits within the 500 ft radius as well. Further, while the Premises is not open to the public, it is anticipated to serve mostly office tenants located within the same building as the Premises along with our global enterprise clients.

For all of the reasons stated above, we believe, that the benefits and

advantages received by the Manhattan community from the Premises far outweigh any disadvantages there may be of having twenty-two (22) licensed establishments within five hundred (500) feet of each other. We therefore respectfully request that the on-premises liquor license application be approved.

MEETINGS & EVENTS | NEW YORK

# 2024 Fall - Winter Menu



convene

# Breakfast



## Basic

Daily Fresh Juice VG, GF

### Bagels V

Cream Cheese, Jams, & Salted French Butter

Freshly Baked Pastries V

### Breakfast Porridge Pot VG, GF

Seasonal Fresh Fruit, Micro Herbs, Seed Crunch

Yogurt Selection with Granola V, GF

### Breakfast Salad V

Heirloom Salad Greens, Cucumbers, Radish, Hard Boiled Eggs, Feta Cream Cheese Spread, Bagel Chips, Lemon Oil, Herbs  
(+\$8 pp Add Smoked Salmon)

## Standard

Chef's Selection of Two Fresh Juices VG, GF

### Bagels V

Cream Cheese, Jams, & Salted French Butter

Freshly Baked Pastries V

### Breakfast Porridge Pot VG, GF

Seasonal Fresh Fruit, Micro Herbs, Seed Crunch

Yogurt Selection with Granola V, GF

Chef's Preparation of Hot Eggs V, GF

Roasted Potato Vegetable Hash VG, GF

## Premium

Chef's Selection of Two Fresh Juices VG, GF

### Bagels V

Cream Cheese, Jams, & Salted French Butter

Freshly Baked Pastries V

### Breakfast Porridge Pot VG, GF

Seasonal Fresh Fruit, Micro Herbs, Seed Crunch

Yogurt Selection with Granola V, GF

### Smoked Salmon Breakfast Salad

Smoked Salmon, Heirloom Salad Greens, Cucumbers, Radish, Hard Boiled Eggs, Feta Cream Cheese Spread, Bagel Chips, Lemon Oil, Herbs

Chef's Preparation of Hot Eggs V, GF

Roasted Potato Vegetable Hash VG, GF

CHOICE OF SIDE:

Artisan Bacon or Chicken Sausage

## Enhancements: Make it your own

Kosher or Halal Breakfast Menu | \$60 pp

### FRESH FINDS | + \$3 pp each

Green Juices VG, GF

Smoothie VG, GF

Seasonal Fruit VG, GF

### SIDES | + \$5 pp each

Chicken Sausage DF, GF

Artisan Bacon DF, GF

Pork Sausage DF, GF

Turkey Bacon DF, GF

Avocado Toast VG

For more options - see our enhancement menu

VG Vegan | V Vegetarian | DF Dairy Free | GF Made Without Gluten

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your Convene Event Production Manager of any allergies.

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# Monday

## LUNCH



### Basic

#### SALADS

##### Winter Grain Salad VG

Quinoa, Farro, Poached Cranberries, Roasted Root Vegetables, Sweet Shallot Balsamic  
(+ \$8 pp Add Flaked Salmon or Roasted Chicken DF, GF)

##### Tamari Glazed Salmon & Tri-Color Carrot DF, GF

Baby Kale, Toasted Pepitas, Carrot Ginger Vinaigrette

#### SANDWICHES

##### Miso Baba Ganoush Tartine VG

Togarashi Roasted Eggplant, Yuzu Pickled Cucumber & Radish

##### Thai La Belle Farms Chicken Sandwich DF

Red Cabbage & Green Apple Slaw, Mint, Cilantro, Sriracha Aioli

#### DESSERT

##### Pumpkin Chou Bun V

### Standard

#### SALADS

##### Winter Grain Salad VG

Quinoa, Farro, Poached Cranberries, Roasted Root Vegetables, Sweet Shallot Balsamic  
(+ \$8 pp Add Flaked Salmon or Roasted Chicken DF, GF)

##### Tamari Glazed Salmon & Tri-Color Carrot DF, GF

Baby Kale, Toasted Pepitas, Carrot Ginger Vinaigrette

#### SANDWICHES

##### Miso Baba Ganoush Tartine VG

Togarashi Roasted Eggplant, Yuzu Pickled Cucumber & Radish

##### Thai La Belle Farms Chicken Sandwich DF

Red Cabbage & Green Apple Slaw, Mint, Cilantro, Sriracha Aioli

#### HOT ENTREES

##### Petite Filet DF, GF

Romesco Sauce, Patatas Bravas a Murro

#### DESSERT

##### Pumpkin Chou Bun V

### Premium

#### SALADS

##### Winter Grain Salad VG

Quinoa, Farro, Poached Cranberries, Roasted Root Vegetables, Sweet Shallot Balsamic  
(+ \$8 pp Add Flaked Salmon or Roasted Chicken DF, GF)

##### Tamari Glazed Salmon & Tri-Color Carrot DF, GF

Baby Kale, Toasted Pepitas, Carrot Ginger Vinaigrette

#### SANDWICHES

##### Miso Baba Ganoush Tartine VG

Togarashi Roasted Eggplant, Yuzu Pickled Cucumber & Radish

##### Thai La Belle Farms Chicken Sandwich DF

Red Cabbage & Green Apple Slaw, Mint, Cilantro, Sriracha Aioli

#### HOT ENTREES

##### Petite Filet DF, GF

Romesco Sauce, Patatas Bravas a Murro

##### Ribollita V

White Beans, Root Vegetables, Swiss Chard, Tomatoes, Parmesan Polenta Croutons

#### DESSERT

##### Pumpkin Chou Bun V

##### White Chocolate Cranberry Cookie V

### AM Break

Toasted Coconut Date Bites VG, GF

Baked Oatmeal Squares V, GF

The Green Smoothie VG

by goop & convene

*Included for Standard and Premium Only*

### PM Break

Pretzel with Cranberry Whole Grain Mustard DF

Ginger Lemon Shandy VG, GF

### Enhancements: Make it your own

Add Additional Salad | \$10 pp

Add Additional Sandwich | \$10 pp

Add Additional Entree | \$12 pp

Add Additional Dessert | \$3 pp

Kosher or Halal Lunch Menu | \$125 pp

*For more options - see our enhancement menu*

VG Vegan | V Vegetarian | DF Dairy Free | GF Made Without Gluten

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your Convene Event Production Manager of any allergies.

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# Tuesday

## LUNCH



### Basic

#### SALADS

**Vietnamese Chickpea Salad** VG, GF  
 Pickled Cucumbers and Bean Sprouts, Carrots, Basil, Mint, Chili, Greens, Red Cabbage  
 (+\$8 pp Add Flaked Salmon or Roasted Chicken DF, GF)

**Pickled Cherries & Speck** DF, GF  
 Arugula, Spiced Sunflower Seeds, Whole Grain Mustard Vinaigrette

#### SANDWICHES

**Vegan Italian Panino** VG  
 Iceberg Lettuce, Caramelized Onion, Olive Tapenade, Roasted Tomatoes, Spiced Roasted Eggplant, Squash

**Roast Beef**  
 Red Onion Jam, Arugula, Gouda

#### DESSERT

**Apple Pie Cheesecake Cup** V

### Standard

#### SALADS

**Vietnamese Chickpea Salad** VG, GF  
 Pickled Cucumbers and Bean Sprouts, Carrots, Basil, Mint, Chili, Greens, Red Cabbage  
 (+\$8 pp Add Flaked Salmon or Roasted Chicken DF, GF)

**Pickled Cherries & Speck** DF, GF  
 Arugula, Spiced Sunflower Seeds, Whole Grain Mustard Vinaigrette

#### SANDWICHES

**Vegan Italian Panino** VG  
 Iceberg Lettuce, Caramelized Onion, Olive Tapenade, Roasted Tomatoes, Spiced Roasted Eggplant, Squash

**Roast Beef**  
 Red Onion Jam, Arugula, Gouda

#### HOT ENTREES

**Coq au Vin Blanc** GF  
 Braised La Belle Farms Chicken, Carrots, Wild Rice, Lemon, Tarragon

#### DESSERT

**Apple Pie Cheesecake Cup** V

### Premium

#### SALADS

**Vietnamese Chickpea Salad** VG, GF  
 Pickled Cucumbers and Bean Sprouts, Carrots, Basil, Mint, Chili, Greens, Red Cabbage  
 (+\$8 pp Add Flaked Salmon or Roasted Chicken DF, GF)

**Pickled Cherries & Speck** DF, GF  
 Arugula, Spiced Sunflower Seeds, Whole Grain Mustard Vinaigrette

#### SANDWICHES

**Vegan Italian Panino** VG  
 Iceberg Lettuce, Caramelized Onion, Olive Tapenade, Roasted Tomatoes, Spiced Roasted Eggplant, Squash

**Roast Beef**  
 Red Onion Jam, Arugula, Gouda

#### HOT ENTREES

**Coq au Vin Blanc** GF  
 Braised La Belle Farms Chicken, Carrots, Wild Rice, Lemon, Tarragon

**Pipian Roja Mole** VG, GF  
 Roasted Butternut Squash, Black Beans and Rice, Pepitas

#### DESSERT

**Apple Pie Cheesecake Cup** V

**White Chocolate Cranberry Cookie** V

### AM Break

- Cranberry Orange Muffin** V
- Grapefruit Goat Cheese Crostata** V
- Blood Orange Beet Juice** VG, GF

### PM Break

- Charcuterie Cup**
- Pomegranate & Passion Fruit Spritz** VG, GF

*Included for Standard and Premium Only*

### Enhancements: Make it your own

- |                         |         |                            |          |
|-------------------------|---------|----------------------------|----------|
| Add Additional Salad    | \$10 pp | Add Additional Dessert     | \$3 pp   |
| Add Additional Sandwich | \$10 pp | Kosher or Halal Lunch Menu | \$125 pp |
| Add Additional Entree   | \$12 pp |                            |          |

For more options - see our enhancement menu

VG Vegan | V Vegetarian | DF Dairy Free | GF Made Without Gluten

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# Wednesday

## LUNCH



### Basic

#### SALADS

**Spicy & Sour Butternut Squash Salad**  
VG, GF

Beluga Lentils, Arugula, Spiced Sunflower Seed Brittle, Lemon Vinaigrette  
(+\$8 pp Add Flaked Salmon or Roasted Chicken DF, GF)

**Rosemary Steak & Roasted Beets** GF

Goat Cheese, Arugula, Baby Watercress, Sherry Vinaigrette

#### SANDWICHES

**Celery Root Reuben** VG

Pickled Red Cabbage, Vegan Russian Dressing, Marble Rye

**Gochujang Glazed Pork Shoulder** DF

Pickled Radish & Carrot, Sweet Chili Mayo, Lime Cilantro Cucumbers

#### DESSERT

Tres Leches Tiramisu V

### Standard

#### SALADS

**Spicy & Sour Butternut Squash Salad**  
VG, GF

Beluga Lentils, Arugula, Spiced Sunflower Seed Brittle, Lemon Vinaigrette  
(+\$8 pp Add Flaked Salmon or Roasted Chicken DF, GF)

**Rosemary Steak & Roasted Beets** GF

Goat Cheese, Arugula, Baby Watercress, Sherry Vinaigrette

#### SANDWICHES

**Celery Root Reuben** VG

Pickled Red Cabbage, Vegan Russian Dressing, Marble Rye

**Gochujang Glazed Pork Shoulder** DF

Pickled Radish & Carrot, Sweet Chili Mayo, Lime Cilantro Cucumbers

#### HOT ENTREES

**Roasted Salmon** DF, GF

Spiced Carrot Puree, Chermoula

#### DESSERT

Tres Leches Tiramisu V

### Premium

#### SALADS

**Spicy & Sour Butternut Squash Salad**  
VG, GF

Beluga Lentils, Arugula, Spiced Sunflower Seed Brittle, Lemon Vinaigrette  
(+\$8 pp Add Flaked Salmon or Roasted Chicken DF, GF)

**Rosemary Steak & Roasted Beets** GF

Goat Cheese, Arugula, Baby Watercress, Sherry Vinaigrette

#### SANDWICHES

**Celery Root Reuben** VG

Pickled Red Cabbage, Vegan Russian Dressing, Marble Rye

**Gochujang Glazed Pork Shoulder** DF

Pickled Radish & Carrot, Sweet Chili Mayo, Lime Cilantro Cucumbers

#### HOT ENTREES

**Roasted Salmon** DF, GF

Spiced Carrot Puree, Chermoula

**Stir Fry of Mushrooms & Broccoli** VG

Roasted Wild Mushrooms, Broccolini, Jasmine Rice, Hoisin, Togarashi

#### DESSERT

Tres Leches Tiramisu V

**White Chocolate Cranberry Cookie** V

### AM Break

**Herbed Cheese and Roasted Apple Crepe** V

**Buttermilk Biscuit with Apple Butter** V

**Carrot Ginger Juice** VG, GF

### PM Break

**Crudite Cups** VG, GF

**Kiwi Lime Rickey** VG, GF

*Included for Standard and Premium Only*

### Enhancements: Make it your own

Add Additional Salad | \$10 pp

Add Additional Sandwich | \$10 pp

Add Additional Entree | \$12 pp

Add Additional Dessert | \$3 pp

Kosher or Halal Lunch Menu | \$125 pp

For more options - see our enhancement menu

VG Vegan | V Vegetarian | DF Dairy Free | GF Made Without Gluten

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# Thursday

## LUNCH



### Basic

#### SALADS

##### Pastrami Baby Carrot Salad VG, GF

Spiced Carrots, Arugula, Frisee, Dijon Vinaigrette, Shaved Carrots, Carrot Puree  
(+\$8 pp Add Flaked Salmon or Roasted Chicken DF, GF)

##### La Belle Farms Chicken Tahini Caesar

Poached La Belle Farms Chicken, Gem Lettuce, Pickled Grapes, Dates, Crispy Capers, Parmesan Focaccia Croutons

#### SANDWICHES

##### Sweet Potato Ai Pastor VG

Black Beans, Pico de Gallo, Radish, Pickled Onions, Jalapenos

##### Roasted Turkey

Bacon, Little Gem, Swiss Cheese, Cranberry Mustard

#### DESSERT

##### Passion Fruit Patisserie V

Vanilla Creme

### Standard

#### SALADS

##### Pastrami Baby Carrot Salad VG, GF

Spiced Carrots, Arugula, Frisee, Dijon Vinaigrette, Shaved Carrots, Carrot Puree  
(+\$8 pp Add Flaked Salmon or Roasted Chicken DF, GF)

##### La Belle Farms Chicken Tahini Caesar

Poached La Belle Farms Chicken, Gem Lettuce, Pickled Grapes, Dates, Crispy Capers, Parmesan Focaccia Croutons

#### SANDWICHES

##### Sweet Potato Ai Pastor VG

Black Beans, Pico de Gallo, Radish, Pickled Onions, Jalapenos

##### Roasted Turkey

Bacon, Little Gem, Swiss Cheese, Cranberry Mustard

#### HOT ENTREES

##### Coffee Braised Short Rib GF

Red Skinned Mashed Potato, Brussel Sprout Slaw

#### DESSERT

##### Passion Fruit Patisserie V

Vanilla Creme

### Premium

#### SALADS

##### Pastrami Baby Carrot Salad VG, GF

Spiced Carrots, Arugula, Frisee, Dijon Vinaigrette, Shaved Carrots, Carrot Puree  
(+\$8 pp Add Flaked Salmon or Roasted Chicken DF, GF)

##### La Belle Farms Chicken Tahini Caesar

Poached La Belle Farms Chicken, Gem Lettuce, Pickled Grapes, Dates, Crispy Capers, Parmesan Focaccia Croutons

#### SANDWICHES

##### Sweet Potato Ai Pastor VG

Black Beans, Pico de Gallo, Radish, Pickled Onions, Jalapenos

##### Roasted Turkey

Bacon, Little Gem, Swiss Cheese, Cranberry Mustard

#### HOT ENTREES

##### Coffee Braised Short Rib GF

Red Skinned Mashed Potato, Brussel Sprout Slaw

##### Spiced Winter Squash V

Farro, Lentils, Cranberries, Carrot, Onion, Celery, Goat Cheese

#### DESSERT

##### Passion Fruit Patisserie V

Vanilla Creme

##### White Chocolate Cranberry Cookie V

### AM Break

##### Cinnamon Star Fruit Tart V

##### Caramelized Pineapple Fruit Skewer VG, GF

##### Pineapple Orange Guava Juice VG, GF

### PM Break

##### Cider Donuts V

##### Spiced Cider VG, GF

Included for Standard and Premium Only

### Enhancements: Make it your own

Add Additional Salad	\$10 pp	Add Additional Dessert	\$3 pp
Add Additional Sandwich	\$10 pp	Kosher or Halal Lunch Menu	\$125 pp
Add Additional Entree	\$12 pp		

For more options - see our enhancement menu

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# Friday

## LUNCH



### Basic

#### SALADS

##### Roasted Brussels Sprout Salad V, GF

Pomegranate Seeds, Shaved Manchego, Verjus Vinaigrette  
 (+\$8 pp Add Flaked Salmon or Roasted Chicken DF, GF)

##### Calabrian Roasted La Belle Farms Chicken GF

Bitter Greens, Citrus, Pickled Fennel, Parmesan, Roasted Sunchokes, Lemon Parsley Vinaigrette

#### SANDWICHES

##### Buffalo Chickpea Wrap VG

Pickled Carrots & Celery, Romaine, Vegan Ranch

##### Steak Horseradish-Tzatziki Wrap

Romaine, Pickled Red Onion, Roasted Tomato

#### DESSERT

##### Chocolate Salted Caramel Tart V

### Standard

#### SALADS

##### Roasted Brussels Sprout Salad V, GF

Pomegranate Seeds, Shaved Manchego, Verjus Vinaigrette  
 (+\$8 pp Add Flaked Salmon or Roasted Chicken DF, GF)

##### Calabrian Roasted La Belle Farms Chicken GF

Bitter Greens, Citrus, Pickled Fennel, Parmesan, Roasted Sunchokes, Lemon Parsley Vinaigrette

#### SANDWICHES

##### Buffalo Chickpea Wrap VG

Pickled Carrots & Celery, Romaine, Vegan Ranch

##### Steak Horseradish-Tzatziki Wrap

Romaine, Pickled Red Onion, Roasted Tomato

#### HOT ENTREES

##### Miso Poached Market Fish DF, GF

Ginger Scented Wilted Greens, Edamame, Shiitake Mushrooms

#### DESSERT

##### Chocolate Salted Caramel Tart V

### Premium

#### SALADS

##### Roasted Brussels Sprout Salad V, GF

Pomegranate Seeds, Shaved Manchego, Verjus Vinaigrette  
 (+\$8 pp Add Flaked Salmon or Roasted Chicken DF, GF)

##### Calabrian Roasted La Belle Farms Chicken GF

Bitter Greens, Citrus, Pickled Fennel, Parmesan, Roasted Sunchokes, Lemon Parsley Vinaigrette

#### SANDWICHES

##### Buffalo Chickpea Wrap VG

Pickled Carrots & Celery, Romaine, Vegan Ranch

##### Steak Horseradish-Tzatziki Wrap

Romaine, Pickled Red Onion, Roasted Tomato

#### HOT ENTREES

##### Miso Poached Market Fish DF, GF

Ginger Scented Wilted Greens, Edamame, Shiitake Mushrooms

##### Vegan Cauliflower Gratin VG

Torchio Pasta, Cauliflower Bechamel, Butternut Squash, Leeks, Garlic Herb Crumb

#### DESSERT

##### Chocolate Salted Caramel Tart V

##### White Chocolate Cranberry Cookie V

### AM Break

#### Pumpkin Cannoli V

#### Sweet and Salty Pumpkin Seed Bark V, GF

#### Iced Cinnamon Tea VG, GF

### PM Break

#### Membrillo & Halloumi Tart V

#### Rosemary Tangerine Spritz VG, GF

*Included for Standard and Premium Only*

## Enhancements: Make it your own

Add Additional Salad		\$10 pp	Add Additional Dessert		\$3 pp
Add Additional Sandwich		\$10 pp	Kosher or Halal Lunch Menu		\$125 pp
Add Additional Entree		\$12 pp			

For more options - see our enhancement menu

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# Dinner



## Buffet

\$100 per person

Choose: 2 STARTERS, 2 ENTREES & 1 DESSERT  
Includes Assorted Breads and Butter

### STARTERS

Market Field Greens VG, GF

Little Gem Wedge Caesar, Shaved  
Cauliflower, Pickled Grapes, Tahini Caesar  
Dressing VG, GF

Roasted Butternut Squash, Crispy Capers,  
Whipped Ricotta, Romaine, Sherry  
Vinaigrette V, GF

Beet Carpaccio, Pickled Cherries, Frisee,  
Point Reyes Blue Cheese, Lemon Oil V,  
GF

Wild Mushroom Tart, Caramelized Shallot  
Parsnip Puree, Rosemary, Thyme V

Classic Steakhouse Wedge, Blue Cheese,  
Bacon Lardons, Pickled Onions, Cherry  
Tomatoes GF

Shorn Fennel & Arugula, Citrus Marinated  
Olives, Parmigiano, Roasted Red Pepper,  
Herb Vinaigrette V, GF

## Standard Plated

\$140 per person

Choose: 1 STARTER, 1 ENTREE, 1 DESSERT  
Includes Assorted Breads and Butter, and  
Coffee/Tea Service

### ENTREES

French Cut La Belle Farms Chicken  
Breast, Harissa Carrot Puree, Garlic Confit  
Broccoli Rabe, Pan Jus DF, GF

Torchio Pasta, Leeks, Cremini  
Mushrooms, Broccolini, Parmesan V

Roasted Faroe Island Salmon, Maple  
Glazed Brussels Sprouts, Pumpkin Seed  
Romesco GF, DF

Filet Mignon, Potato Puree, Glazed Baby  
Carrot, Black Pepper Bordelaise GF

Braised Lamb Shank, Spiced Tomato  
Ragout, Orzo, Charred Radicchio

Seared Sea Bass, Tomato Braised Fennel,  
Black Garlic Rouille, Panisse Croutons GF,  
DF

Miso Glazed King Trumpet Mushroom,  
Coconut Swiss Chard, Edamame Mash  
VG, GF

Cauliflower, Masala Tomato Ragou,  
Basmati Rice, Wilted Greens VG, GF

## Premium Plated

\$155 per person

Choose: 1 STARTER, 2 ENTREES, 1 DESSERT  
Includes Assorted Breads and Butter, and  
Coffee/Tea Service

### DESSERT

Pineapple Baba, Coconut Whipped Cream,  
Meringue V, GF

Vegan Pavlova, Macerated Tropical Fruits,  
Mint VG, GF

Flourless Chocolate Cake, Berry Compote,  
Vanilla Chantilly V, GF

S'mores Tart Graham Cracker Tart,  
Chocolate Ganache, Marshmallow Fluff V

Puffed Pastry, Seasonal Fruit, Whipped  
Cream V

Vanilla Pound Cake, Lemon Curd,  
Cardamom Whipped Cream, Blackberry,  
Blueberry V

Olive Oil Cake, Blueberry Compote,  
Whipped Chocolate Ganache V

## Enhancements: Make it your own

### BEVERAGES

Champagne Toast		+\$10 pp each
Sparkling Cider Toast		+\$3 pp each
Wine Service: 1 Red, 1 White		+\$20 pp each
Curated 3 Course Wine Pairing		+\$40 pp each

### FOOD ENHANCEMENTS

Additional Starter		+\$8 pp each
Additional Entree		+\$12 pp each
Additional Dessert		+\$5 pp each

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# New York

## RECEPTION PACKAGES



### Basic

\$39 per person

#### BEER

Sloop Brewing Super Soft IPA  
Greenport Harbor Brewing, Black Duck Porter; Greenport, NY  
DownEast Seasonal Cider  
Athletic Brewing Co. NA

#### WINE

2023 Bertrand Sauvignon Blanc  
Languedoc Roussillon, France  
Böen Pinot Noir  
Santa Lucia Highlands, CA  
2023 Le Fete Côtes Du Rose  
Provence, France

#### SOFT DRINKS

Assorted Sodas, Still & Sparkling Water

(+\$10 pp Add Standard Spirits)

#### FOOD

##### BAR SNACKS

Vegetable Chips, Tortilla Chips, Homemade Salsa Roja & Salsa Verde  
(+\$5 pp Add Guacamole)

(+\$25 pp per additional hour)

### Standard

\$69 per person

#### BEER

Sloop Brewing Super Soft IPA  
Talea Al Dente Italian Pilsner  
Greenport Harbor Brewing, Black Duck Porter; Greenport, NY  
DownEast Seasonal Cider  
Athletic Brewing Co. NA

#### WINE

2023 Bertrand Sauvignon Blanc  
Languedoc Roussillon, France  
Böen Pinot Noir  
Santa Lucia Highlands, CA  
2023 Le Fete Côtes Du Rose  
Provence, France  
Elouan Chardonnay  
NW Oregon  
2022 Threadcount Cabernet Sauvignon  
Paso Robles, California

#### SOFT DRINKS

Assorted Sodas, Still & Sparkling Water

#### SPIRITS

Tito's Vodka  
Aviation Gin  
Espolon Tequila  
Elijah Craig Bourbon  
Dewar's Scotch  
Bacardi Superior Rum

#### FOOD

##### BAR SNACKS

Vegetable Chips, Tortilla Chips, Homemade Salsa Roja & Salsa Verde  
(+\$5 pp Add Guacamole)

Selection of 2 Boards (*Sushi Board* ++)

(+\$30 pp per additional hour)

### Premium

\$89 per person

#### BEER

Sloop Brewing Super Soft IPA  
Talea Al Dente Italian Pilsner  
Greenport Harbor Brewing, Black Duck Porter; Greenport, NY  
DownEast Seasonal Cider  
Athletic Brewing Co. NA

#### WINE

2023 Bertrand Sauvignon Blanc  
Languedoc Roussillon, France  
Böen Pinot Noir  
Santa Lucia Highlands, CA  
2023 Le Fete Côtes Du Rose  
Provence, France  
Elouan Chardonnay  
NW Oregon  
2022 Threadcount Cabernet Sauvignon  
Paso Robles, California  
2019 Tenuta Regaleali Lamuri Nero d'Avola  
Sicily, Italy  
2022 Terras Gauda O Rosal Albarino  
Galicia, Spain

#### SOFT DRINKS

Assorted Sodas, Still & Sparkling Water

#### SPIRITS

Grey Goose Vodka  
The Botanist Gin  
Casamigos Tequila Blanco  
Widow Jane American Oak Mash Rye  
Laphroaig Single Malt Select Scotch  
Appleton Estate Rum

#### FOOD

##### BAR SNACKS

Vegetable Chips, Tortilla Chips, Homemade Salsa Roja & Salsa Verde  
(+\$5 pp Add Guacamole)

Selection of 2 Boards (*Sushi Board* ++)

Selection of 4 Passed Hors D'oeuvres

(+\$40 pp per additional hour)

## Enhancements: Make it your own

#### BEVERAGES

Champagne Toast		+\$10 pp each
Sparkling Cider Toast		+\$3 pp each
Alcohol Free Cocktail		+\$3 pp each
Add Specialty Cocktail		+\$10 pp each

#### FOOD

Add a Selection of 4 Hors D'Oeuvres		+\$40 pp each
Add One Additional Hors D'Oeuvres		+\$10 pp each
Add One Board ( <i>Sushi Board</i> has additional upcharge)		+\$8 pp each

For more options - see our enhancement menu

\*One bartender required for every 50 guests | Bartender Fee will apply | Selections may be subject to change

VG Vegan | V Vegetarian | DF Dairy Free | GF Made Without Gluten

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# New York

## RECEPTION OFFERINGS



## Hors D'oeuvres

### VEGETARIAN

Crispy Polenta Cake, Beet, Horseradish  
VG, GF

Edamame - Yuzu Tart VG

Mini Rajas Tostada, Cotija Cheese &  
Cilantro V, GF

Mushroom Mole, Radish Salsa, Mini Taco  
VG, GF

Porcini Arancini with Truffle Aioli V

Samosa Dumplings, Mint Cilantro  
Chutney Tamarind Glaze VG

Spiced Squash with Cranberry VG, GF

### POULTRY

Buffalo Chicken Meatball, Pickled Celery,  
Ranch

Chicken Shawarma Skewer with Harissa  
White Bean Sauce GF

Seared Duck Breast, Scallion Pancake,  
Yuzu and Jalapeno Jam

### BEEF

Beef Tataki, Pickled Daikon

Cuban Cigars

Mini Sliders

Short Rib Grilled Cheese, Quince Paste

Whipped Taleggio, Shaved Prosciutto,  
Fig Balsamic, Crostini

### SEAFOOD

Caviar, Creme Fraiche, Blini, Chive

Cocktail Shrimp DF, GF

Crab Cocktail on Plantain Chip

Mini Lobster Roll

Smoked Salmon Gougeres

Spicy Tuna Cone Sesame Cone DF

### SWEETS

Mini Assorted Creme Puffs

Mini Fruit Tarts

Pumpkin Tartlets

## Boards

### CHEESE BOARD V

Selection of Domestic and Imported  
Cheese, Dried Fruits, Honeycomb,  
Seasonal Fruit Preserves, Assorted  
Crackers

### CHARCUTERIE BOARD

Selection of Meats and Pates, Whole  
Grain Mustard, Pickled Vegetables,  
Assorted Breads

### FARMHOUSE BOARD V

Fresh Market Vegetable, Coconut Tzatziki,  
Baba Ganoush, Roasted Tomato  
Hummus, Marinated Feta and Mixed  
Olives, Pita

### SUSHI BOARD DF

(+\$10 pp)

Selection of Nigiri & Sushi Rolls

### BAO BOARD

Sesame Duck, Garlic Chicken, Sweet &  
Sour Vegetable, with Pickled Vegetable  
Bao

### FLAT BREAD BOARD

Roasted Mushroom, Cherry Tomatoes &  
Bocconcini; 'Nduja, Kale & Honey

### SAUSAGE BOARD DF, GF

Assorted Artisanal Sausages & Mustards,  
Roasted Vegetables, Sauerkraut,  
Giardiniera, Cornichons, Caramelized  
Onions

### CEVICHE BOARD DF

Sea bass, Jalapeno & Mango; Tuna,  
Cucumber & Ponzu; Hearts of Palm, Bell  
Pepper & Avocado

### DARK CHOCOLATE BOARD V

Chocolate Bark, S'mores Chocolate Cups,  
Chocolate Cookies, & Chocolate Tarts

### BREAD AND SPREAD BOARD V

Collection of Artisanal Breads, along with  
selection of Compound Butters & Whipped  
Soft Cheeses

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# NEW YORK MEETINGS

# Enhancements

Single Dish Customization | \$5 pp      Full Menu Customization | \$15 pp / meal

## Breakfast Enhancements

### MAINS | + \$7 pp each

Egg White Frittata V, GF  
Breakfast Burrito, Salsa & Guacamole V Wild  
Mushroom & Truffle Tofu Scramble VG, GF  
Baked French Toast V  
Oatmeal with Toppings V  
Salmon Lox with Capers & Dill DF, GF | (+\$8 pp)

### PRESSED JUICES | + \$3 pp each

Green Juices VG, GF  
Smoothie VG, GF  
Sliced Season Fruit VG, GF

### SIDES | + \$5 pp each

Bacon DF, GF  
Pork Sausage DF, GF  
Turkey Bacon DF, GF  
Avocado Toast V

## Lunch Enhancements

### SOUPS & SALADS

Field Green Salad VG, GF | \$6 pp  
Chef's Daily Soup | \$7 pp  
Add Additional Salad | \$10 pp

### SANDWICHES & ENTREE

Add Additional Sandwich | \$10 pp  
Add Additional Entree | \$12 pp  
Kosher/Halal Lunch Menu | \$125 pp

### SWEETS

Add Additional Dessert | \$3 pp  
Freshly Baked Eclairs V | \$3 pp  
Brownie Tartlets V | \$3 pp  
Custom Birthday/Celebration Cake\* V | \$7 pp  
Customized Cookies/Cupcakes\* V | \$10 pp

## Break Enhancements

### SPECIALTY BEVERAGES | + \$3 pp each

Agua Fresca VG, GF  
Mango Lassi V, GF

### SAVORY | + \$5 pp each

Pan con Tomate with Manchego V  
Savory Tart V

### SWEET | + \$5 pp each

Sweet Cream Choux Bun V  
S'mores Bites V

### DEPARTING TREATS\* | + \$5 pp each

Seasonal Chocolate Bark V  
Chef Made Flavored Popcorn V, GF  
Branded Cupcakes V | \$10  
Hakan Chocolate Bonbons (customizable flavor & color. Please contact for pricing)  
Hakan Chocolate Customized Sculpture (pricing varies depending on size and complexity.)

\*requires 5 days advance notice provided through vendor partner

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# NEW YORK RECEPTION

# Enhancements

## Reception Package Enhancements

Add a Selection of 4 Hors D'Oeuvres		+\$40 pp
Add One Additional Hors D'Oeuvres		+\$10 pp
Add One Board		+\$8 pp

## Buffet Stations & Live Experiences

### Carving Station\*\* | \$40 pp

(minimum of 30 people)

Served with Dinner Rolls

CHOICE OF 2:

- Mojo Pork Shoulder
- New York Sirloin with Bordelaise
- Leg of Lamb with Port Wine Reduction
- Miso Glazed Salmon
- Caper Chimichurri Cauliflower

### Cocktail Mixologist | \$60 pp

### Bubble Bar | \$25 pp

### Zero Proof Mocktail Bar | \$15 pp

### Pasta Station | \$30 pp

Served with Dinner Rolls

CHOICE OF 2:

- Baked Ziti, Marinara Sauce, Basil, Cherry Tomatoes, Burrata Cheese
- Ricotta Stuffed Shells With Creamy Fontina Sauce
- Creamy Tuscan Chicken Linguine, Cream Sauce, Sun Dried Tomatoes, Spinach, Parmesan
- Chickpea Penne, Herbed Shiitake Mushrooms, Oil Cured Tomatoes, Spinach With Marinara Sauce

### Live Peking Duck Carver\*\* DF | \$35 pp

(minimum of 50 people)

Peking Ducks Sliced, Sauced and Served on Bao Buns Live

### Shrimp Cocktail Station DF | \$30 pp

Poached Jumbo Shrimp, Cocktail Sauce, Spicy Mayo, & Saltines

### Mobile Oyster Shucker\*\* DF | \$35 pp

(minimum of 50 people)

Roving Mobile Oyster Shucker With All The Accompaniments

### Live Sushi Station\*\* | \$40 pp

Sushi Chefs Cutting Nigiri & Rolling Maki Live

### Live Coffee Station

Afficionado Mobile Espresso

## Specialty Beverages

### Add Champagne Toast | +\$10 pp

### Add Sparkling Cider Toast | +\$3 pp

### Add Alcohol Free Cocktail | +\$3 pp

Grapefruit Fizz, Cucumber Cooler, Dolce Vita, Lemon Ginger Spritz, Watermelon Mint Refresher

### Add Specialty Cocktail | \$10 pp

- Pomegranate Up (Vodka, Pomegranate Juice, Lime Juice, Triple Sec.)
- Blood Orange Collins (Aviation Gin, Blood Orange, Lemon Juice, Club Soda)
- Spiced Cranberry Margarita (Espolon Tequila, Cranberry & Orange Juice, Lemon Juice, Cinnamon)

\*\*Requires one chef attendant per 75 people at \$250 per attendant; Provided through vendor partner

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# NEW YORK

# Convene Classics

## Salads

Smoked Trout, Fingerling Potatoes,  
Roasted Broccolini, Field Greens,  
Horseradish Aioli, Crispy Onions  
GF

Classic Steakhouse Wedge, Blue  
Cheese Aioli, Benton's Bacon  
Lardons, Pickled Onions, Blistered  
Cherry Tomatoes GF

Seared Tuna, Farro, Broccoli,  
Julienned Carrots, Pickled Ginger,  
Ponzu Vinaigrette DF

Arugula, Pickled Fennel, Heirloom  
Citrus, Jalapeno Orange Gastrique,  
Smoked Duck GF, DF

Seared Filet Mignon, Rogue  
Creamery Caveman Blue Cheese,  
Arugula, Frisee, Pickled Apple,  
Pumpkin Seed Brittle GF

Gochujang Glazed Ora King  
Salmon, Caraflex Cabbage,  
Heirloom Radish, Norwich Meadow  
Farms Kyoto Carrots, Organic Negi  
Scallions, Sesame, Kimchi  
Vinaigrette DF

Additional Price of \$20pp ++

## Entrees

Poached Halibut, with Coconut &  
Turmeric Nage, Ginger Jasmine  
Rice GF, DF

Mazesoba (Brothless Ramen) with  
Seared 5 Spiced La Belle Moulard  
Duck Breast, Jammy Egg, Charred  
Broccolini, Soy Tare DF

Tandoori Spice Monkfish Saag  
Aloo, Marble Baby Potatoes, Wilted  
Spinach

Harissa Roasted Caulini, Spiced  
Chickpeas, Coconut Aji Blanco VG,  
GF

Seabass, Broccoli Cream,  
Sunflower Dukkah, Mint Oil GF

French Cut La Bella Farms  
Chicken Breast, Mushroom &  
Tomato Jus, Turnips, Turnip  
Greens, Fingerling Potatoes GF

Additional Price of \$30pp ++

Kadoo Borani - Taproot Farm  
Ras al Hanout Spiced Acorn  
Squash, Beluga Lentils,  
Coconut Mint Yogurt VG, GF

Miso Glazed Kibng Trumpet  
Mushrooms, Coconut Swiss  
Chard, Edamame Mash VG,  
GF

Braised Lamb Shank,  
Balsamic Glazed Cipollini  
Onions, Mashed Sweet  
Potato Puree, Chile  
Gremolata GF

Roasted NY Strip Steak,  
Confetti Fingerling Potatoes,  
Wilted Greens, Black Truffle  
Butter GF

# NEW YORK

# Convene Cellar

## Champagne & Sparkling Wine

<b>Henriot Brut Souverain</b>	\$150
Champagne, France	
<b>Telmont Reserve Brut Rose</b>	\$200
Champagne, France	

### WHITE WINE

<b>Flowers Chardonnay</b>	\$150
Sonoma Coast, CA	
<b>Jordan Chardonnay</b>	\$160
Sonoma County, CA	
<b>Emmolo "by Caymus" Sauvignon Blanc</b>	\$140
Napa Valley, CA	
<b>Chablisienne "La Sereine"</b>	\$145
Chablis, France	
<b>Château de Meursault</b>	\$170
Burgundy, France	

### RED WINE

<b>Faust Cabernet Sauvignon</b>	\$170
Napa Valley, CA	
<b>Heitz "Martha's Vineyard"</b>	\$355
Napa Valley, California	
<b>Quintessa "Bordeaux Blend"</b>	\$380
Napa Valley, CA	
<b>Emmolo Merlot</b>	\$150
Napa Valley, CA	
<b>Belle Glos "Clark &amp; Telephone" Pinot Noir</b>	\$160
Santa Barbara, CA	
<b>Flowers Pinot Noir</b>	\$180
Sonoma Coast, CA	
<b>Groffier Chambolle Musigny</b>	\$235
Burgund, France	
<b>Francois Labet Volnay</b>	\$160
Burgundy, France	
<b>Château Malet Roquefort</b>	\$155
Bordeaux, France	
<b>Il Poggione Brunello di Montalcino</b>	\$220
Tuscany, Italy	
<b>Einaudi "Ludo" Barolo</b>	\$170
Piedmont, Italy	
<b>Beronia Crianza Rioja</b>	\$110
Spain	

Pricing is per bottle. Bottles must be bought by the 12 count. If you would like a wine that is not listed please let your Event Production Manager know and we will work to source the selection for you.

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## West 30's Block Associations/Tenant Associations/Community Groups

Block/Tenant Association & Community Groups	First name	Last name	E-MAIL	PHONE
HKNA (incl. Dog Run)	Kalbeen	Treat	kahbeentreat123@gmail.com	
West 30th Street	Frank	Sirock	mogae79@aol.com	
CHDC (incl. Bob's & bird park)	Joe	Rastucia	info@cinthonhousing.org; rastucia2@cinthonhousing.org	
CHDC (incl. Bob's & bird park)	Ryan	Marcano	mrcarcano@cinthonhousing.org	
Hudson Yards Hell's Kitchen Alliance	Bob	Bernardo	pbernardo@nyhkaalliance.org	
Hudson Yards Hell's Kitchen Alliance	Patty	Gouris	pgouris@nyhkaalliance.org	
Holiel Americano			(212) 216-0000	
Highline537	Scott	Hude	212-538-3700	
Donna Langman Costumes	Donna	Langman	donna@donnalangman.com	
CHEKREDS	Christine	Berbet	ccc@chekreds.com	
Hell's Kitchen Block Association (W 33rd/34th/35th Streets (8th to 12th Avenues)	Julia	Camparalli	hellskba@gmail.com	Last Wednesday of the month, except August or November
W36th Block Association ( 8/9 )	Brian	Weber	brianweber@gmail.com	
W36th Block Association ( 8/9 )	Cressida	Community	cressidac@gmail.com	

**\*When sending an email please bcc everyone on the list\***

## Elke Hofmann

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**From:** Allan Beardslee <abeardslee@convene.com>  
**Sent:** Monday, October 28, 2024 3:16 PM  
**To:** Allan Beardslee  
**Cc:** Elektra Handren Sperling; Inga Squillace; Elke Hofmann; negonzalez@cb.nyc.gov  
**Subject:** Hudson Yards Location LLC [30 Hudson Yards] | Liquor License Applicant

Good Afternoon -

Hope you are doing well.

My name is Allan Beardslee and I am the Vice President of Operations/Procurement of Hudson Yards Location LLC dba Convene, which is applying to the New York State Liquor Authority for a liquor license for a catering establishment to be located on the 24th Floor at 30 Hudson Yards; I am reaching out to you because Community Board 4's office identified you as a representative of a community organization in this area.

[Convene](#) operates a number of upscale meeting and event spaces in the city and throughout the world (including another location in the same area). The events are primarily daytime use, corporate meetings and conferences, where we serve full meals, including alcoholic beverages. We may host the occasional gala (and for this reason, have indicated a 1 a.m. closing time). As the premises are on the 24th floor and there is no outdoor space, there will be no impact on the noise, and given the location, we do not expect that this business would impact traffic as we encourage our clients' guests to take public transportation.

We are currently scheduled to appear at the meeting of the Business and Licenses Committee of CB4 on November 12, 2024. I would be happy to address any questions or concerns you may have about our venue or our application in advance of the meeting.

Thank you very much for your time and consideration.

Best Regards,

**Allan Beardslee** (he/him) | [Convene](#)  
VP, Operations  
+1 609.203.6083 | Time Zone: ET

| [Explore our portfolio](#) of meeting, event, and flexible workspaces

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