Manhattan Community Board 4

NYS Liquor License/DOT Dining Out Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME	DOING BUSINESS AS (DBA)
MT 35HY Hotel LLC, EQX Hotel Management LLC & 210 the G LLC	Equinox Hotel

STREET ADDRESS	CROSS STREETS	ZIP CODE
35 Hudson Yards a/k/a 560 W. 33rd St, Floors 15-29	10th & 11th Avenues	10001

Applicant *(Attach a list of all individuals that will be listed/associated with the license)*	NAME:	MT 35HY Hotel LLC	**ATTORNEY/ REPRESENTATIVE**	NAME:	Max Bookman, Esq. - Pesetsky and Bookman, P.C.
	PHONE:	+81-70-1245-1587		PHONE:	212-513-1988
	EMAIL:	overseas-investment@mori-trust.co.jp		EMAIL:	max@pb.law; janelle@pb.law
MANAGER	NAME:	TBD	**LANDLORD**	NAME:	Same as applicant
	PHONE:			PHONE:	
	EMAIL:			EMAIL:	

APPLICATION TYPE (✓ *New York State Liquor License* ___ *Dept. of Transportation Dining Out*)

● **New**	Has applicant owned or managed a similar business?	**YES**	**NO**	
	What is/was the name and address of establishment?	See Rider A attached		
	What were the dates applicant was involved with this former premise?	See Rider A attached		
○ **Corp Change/Class Change/Method of Operation Change/Removal**	What is the license # and expiration date?			
	Is applicant making any alterations or operational changes?	**YES**	**NO**	
	If alterations or operational changes are being made, please describe/list all changes.			
○ **Alteration**	What is the current license # and expiration date?			
	Please list/describe the nature of all the changes and attach the plans:			

METHOD OF OPERATION

TYPE OF ALCOHOL	● Liquor/Wine/Beer & Cider ○ Beer & Cider ○ Wine/Beer & Cider
ESTABLISHMENT TYPE	● Restaurant ○ Cabaret ○ Night Club ● Hotel ○ Bar/Tavern ○ Catering Establishment ○ Adult Entertainment ○ Wine Bar ○ Dance Club ○ Sports Bar ○ Club (Fraternal Organization – Members Only)

Has applicant filed with the SLA? If yes, when? If no, when does applicant plan to file?	**YES**	**NO**	November 2025
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.	**YES**	**NO**	
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.	**YES**	**NO**	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	**YES**	**NO**	

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

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS of Operation	Indoors	See Multi-Floor Breakdown attached						
	Outdoors	See Multi-Floor Breakdown attached						
	Kitchen	ALL HOURS OF F&B OPERATIONS						
	Music (indoors)	ALL HOURS OF F&B OPERATIONS						

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	
INSIDE	See Multi-Floor Breakdown attached							
OUTSIDE *(Rooftop/Rear Yard/Patio/Terrace /Garden; within the premises)*	See Multi-Floor Breakdown attached							
DOT Dining Out: Sidewalk Cafe								
DOT Dining Out: Roadway								

How frequently will the owner(s) be at the establishment?	Management will be on the premises daily.		
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	Security cameras
Will security plan be implemented?	[YES]	NO	
Will State certified security personnel be used?	[YES]	NO	
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?	No change		
Where will applicant lay out garbage containers and at what time?	No change		

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	Hudson Yards
Does the building have a Certificate of Occupancy ("C of O") or a Letter of No Objection?	YES	NO	
Is a Public Assembly permit required?	YES	NO	
Are your plans filed with DOB?	YES	NO	
What is the zoning designation for this location?	C6-4, HY		

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 Rider B attached
	# 2	
	# 3	
	# 4	
	# 5	

When did applicant post the notice that was provided?	September 29, 2025		
Where did applicant post the notice that was provided?	Conspicuously to the front of the premises		
Please provide dates when applicant met with the groups listed above.			
Who was your contact person at each group you met with?	See Rider B attached		
Will applicant provide a cell phone number to neighbors and respond to complaints that arise? If yes, please provide.	YES	NO	
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicant's jobs webpage?	YES	NO	

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
Level 15	Bar & Restaurant	183	6:30a - 2a	36	108	0	1 bar, 20 bar seats	Recorded
Level 15 Terrace	Lounge	201	6:30a - 2a	28	129 at tables 28 lawn loungers	0	1 bar, 11 bar seats	Recorded
Level 16 Sky Lobby	Restaurant/ Lounge	60	6:30a - 2a	7	24	0	0	Recorded
Level 16 Lounge	Lounge	74	6:30a - 2a	13	38	0	0	Recorded
Floor 17	Business Areas Offices							
Floors 18-29	Guest Rooms							

BUILDING DESIGN			
State the name and type of business previously located in the space.	Equinox Hotel		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	ERY North Tower RHC Tenant LLC, EQX Hotel Management LLC, 210 the G LLC
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO	
Has the applicant/owner(s) read MCB4 ADA Guidelines Memo?	YES	NO	
Is the entrance ADA Compliant?	YES	NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO	
Will applicant have a vestibule within the establishment?	YES	NO	
Will applicant use a storm enclosure?	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 comply with the NYC noise code?	YES	NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES	NO	
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	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO	
Will the kitchen exhaust system extend to the roof?	YES	NO	
Will the establishment have an illuminated sign?	YES	NO	
Will the establishment have a pole-supporting canopy extending over the sidewalk?	YES	NO	
Where will the air conditioner be located? What type is it?	Throughout the premises.		
When was the air conditioner installed?	2018		

OUTDOOR PRIVATE PROPERTY – *ROOFTOP, REAR YARD, TERRACE*			
Has the applicant/owner(s) read MCB4 Rear Yard Rooftop Policy?	YES	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck, gazebo? If yes, which one(s)?	YES	NO	Terrace
Are the floorplans for the outdoor space(s) included?	YES	NO	
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	2am, 7 days a week
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)?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors?	YES	NO	
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants; apartments)	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	

DEPARTMENT OF TRANSPORATION DINING OUT: SIDEWALK			
Has the applicant read MCB4 Sidewalk Café Policy?	YES	NO	
Will applicant be applying for sidewalk seating now or in the future?	YES	NO	
If you answered no to the question above, jump to the next page			
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 TRANSPORATION 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	
If you answered no to the question above, jump to the next page			
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.

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

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* 11/5/25 *full board meeting, with* 45 *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 Holozublec** *MCB4 BLP Committee Co-Chair*	**Wendy Gonzalez** *MCB4 BLP Committee Co-Chair*

APPLICANT AGREEMENT WITH THE COMMUNITY

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

SIGN HERE →	Shin Takahashi President of MT Overseas Investment Co., LTD. **PRINT NAME OF APPLICANT**	**SIGNATURE OF APPLICANT**	September. 26th 2025 **DATE**

RIDER A

Restaurant	Address	Region	Opening Date	Concept
BUDDAKAN AC	The Pier Shops at Caesars, One Atlantic Ocean, Atlantic City, NJ 08401	Atlantic City	October 1, 2006	Modern Asian
CONTINENTAL AC	The Pier Shops at Caesars, One Atlantic Ocean, Atlantic City, NJ 08401	Atlantic City	October 1, 2006	Eclectic Global
MORIMOTO NY (Serial #1160630; CB#4)	88 10th Avenue, New York, NY 10011	New York	January 6, 2006	Contemporary Japanese
BUDDAKAN NY (Serial #1160625; CB#4)	75 9th Avenue, New York, NY 10011	New York	March 6, 2006	Modern Asian
EL VEZ NY (Serial #1271720; CB#1)	259 Vesey St, New York, NY 10282	New York	April 11, 2014	Mexican
UPLAND (Serial #1277895; CB#5)	345 Park Avenue South, New York, NY, 10010	New York	October 22, 2014	California Inspired
CLOCKTOWER (Serial #1283989; CB#5)	5 Madison Ave, New York, NY 10010	New York	May 11, 2015	Contemporary British
LE COUCOU (Serial #1291783; CB#2)	138 Lafayette Street, New York, NY 10013 (11 Howard Street, New York, NY 10013)	New York	June 15, 2016	French
LA MERCERIE (Serial #1303544; CB#2)	53 Howard Street, New York, NY 10013	New York	March 7, 2018	French
CONTINENTAL OLD CITY	138 Market Street, Philadelphia, PA 19106	Philadelphia	September 1, 1995	Eclectic Global
BUDDAKAN PA	325 Chestnut St, Philadelphia, PA 19106	Philadelphia	August 1, 1998	Modern Asian
POD	3636 Sansom Street, Philadelphia, PA 19104	Philadelphia	October 1, 2000	Contemporary Pan Asian
ALMA DE CUBA	1623 Walnut St., Philadelphia, PA 19103	Philadelphia	May 1, 2001	Modern Latin
MORIMOTO PA	723 Chestnut St., Philadelphia, PA 19106	Philadelphia	November 1, 2001	Contemporary Japanese
JONES	700 Chestnut Street, Philadelphia, PA 19106	Philadelphia	August 1, 2002	American Comfort Food
EL VEZ PA	121 South 13th St., Philadelphia, PA 19107	Philadelphia	November 1, 2003	Modern Mexican
CONTINENTAL MID-TOWN	1801 Chestnut St., Philadelphia, PA 19103	Philadelphia	August 1, 2004	Eclectic Global
BARCLAY PRIME	237 South 18th St., Philadelphia, PA 19103	Philadelphia	October 1, 2004	Boutique Steakhouse
PARC	227 South 18th St., Philadelphia, PA 19103	Philadelphia	July 14, 2008	French Bistro
BUTCHER & SINGER	1500 Walnut St., Philadelphia, PA 19103	Philadelphia	October 27, 2008	Steaks and Chops
PIZZERIA STELLA	420 South 2nd St., Philadelphia, PA 19147	Philadelphia	September 29, 2009	Artisanal Pizza
EL REY	2013 Chestnut St., Philadelphia, PA 19103	Philadelphia	April 25, 2010	Authentic Mexican
RANSTEAD ROOM	2013 Chestnut St., Philadelphia, PA 19103	Philadelphia	April 25, 2010	Speakeasy
DANDELION	124 S 18th St., Philadelphia, PA 19103	Philadelphia	December 31, 2010	English Pub
TALULAS GARDEN	210 W. Washington Square, Philadelphia, PA 19106	Philadelphia	April 13, 2011	Seasonal American
TALULAS DAILY	208 W. Washington Square, Philadelphia, PA 19106	Philadelphia	July 14, 2013	Seasonal American Market
FRANKFORD HALL	1210 Frankford Ave, Philadelphia, PA 19125	Philadelphia	May 17, 2011	Beer Garden
FETTE SAU	1208 Frankford Ave., Philadelphia, PA 19125	Philadelphia	October 15, 2012	Barbeque
SERPICO	604 South Street, Philadelphia, PA 19147	Philadelphia	May 1, 2013	Contemporary American
THE LOVE.	130 S. 18th Street, Philadelphia PA 19103	Philadelphia	November 8, 2017	Seasonal American
STEAK 954	401 North Fort Lauderdale, Fort Lauderdale, Fl 33304	South Florida	May 1, 2009	Boutique Steakhouse
MAKOTO	9700 Collins Avenue, Unit 107, Bal Harbour, FL 33154	South Florida	March 29, 2011	Modern Japanese
LE ZOO	9700 Collins Ave, Unit 135, Bal Harbour, FL 33154	South Florida	November 15, 2015	French Brasserie
UPLAND MIA	49 Collins Ave, Miami Beach, FL 33139	South Florida	November 29, 2016	California Inspired
EL VEZ FT. LAUDERDALE	401 North Fort Lauderdale, Fort Lauderdale, Fl 33304	South Florida	May 7, 2018	Modern Mexican
LE DIPLOMATE	1601 14th Street NW, Washington, DC 20009	Washington D.C.	April 7, 2013	French Bistro
ST. ANSELM DC	1250-1274 5th Street, N.E., Washington, DC 20002	Washington D.C.	September 17, 2018	Steakhouse
LE CAFE BY LOUIS VUITTON	6 E. 57th St, Fl 4, New York, NY 10022	New York	March 10, 2025	
PASTIS	54-56 Gansevoort Street, New York, NY 10014	New York	2019	
EQUINOX HOTEL/ELECTRIC LEMON	35 Hudson Yards, Floors 15-29, New York, NY 10001	New York	2019	

RIDER B

Gmail

Janelle Alexander <janelle@pb.law>

Liquor License Transfer - Equinox Hotel

1 message

Janelle Alexander <janelle@pb.law> Mon, Sep 29, 2025 at 2:08 PM
To: Janelle Alexander <janelle@pb.law>
Bcc: kathleentreat123@gmail.com, mcgee79@aol.com, info@clintonhousing.org, jrestuccia2@clintonhousing.org, rmarcano@clintonhousing.org, bkelley@clintonhousing.org, rjbenfatto@hyhkalliance.org, pgouris@hyhkalliance.org, info@highline537.com, jeremy.carmel@gmail.com, donna@donnalangman.com, excom@chekpeds.com, HellsKBA@gmail.com, brianscottweber@gmail.com, cressidac@gmail.com, Max Bookman <max@pb.law>, "Pretente, Janine" <jpretente@cb.nyc.gov>, "Gonzalez, Nelly (CB)" <negonzalez@cb.nyc.gov>

Greetings -

Our firm represents MT 35HY Hotel LLC, a subsidiary of Mori Trust (MT). MT is a Japan-based real estate developer, with over 55 years of operations. MT is currently in the process of purchasing the existing Equinox Hotel in Hudson Yards. As part of that process, the existing liquor license for the hotel will be transferred from the hotel's current owner, Related, to MT.

The hotel's method of operation will remain the same – a wellness hotel with 212 keys and a full array of hotel amenities. The hotel and food & beverage operators will remain the same, as will all stipulations previously agreed to with Manhattan Community Board 4 in 2018.

We are scheduled to appear before CB4's Business Licenses and Permits committee concerning the transfer of the liquor license on October 14. Please feel free to reach out if you would like to discuss this further before the meeting. We welcome your feedback.

Best,

P&B

Janelle Alexander
Director of Licensing
Pesetsky & Bookman PC

212-513-1988 / janelle@pb.law
325 Broadway, Suite 501, New York, NY 10007

Representing New York's Hospitality Industry for Over 35 years

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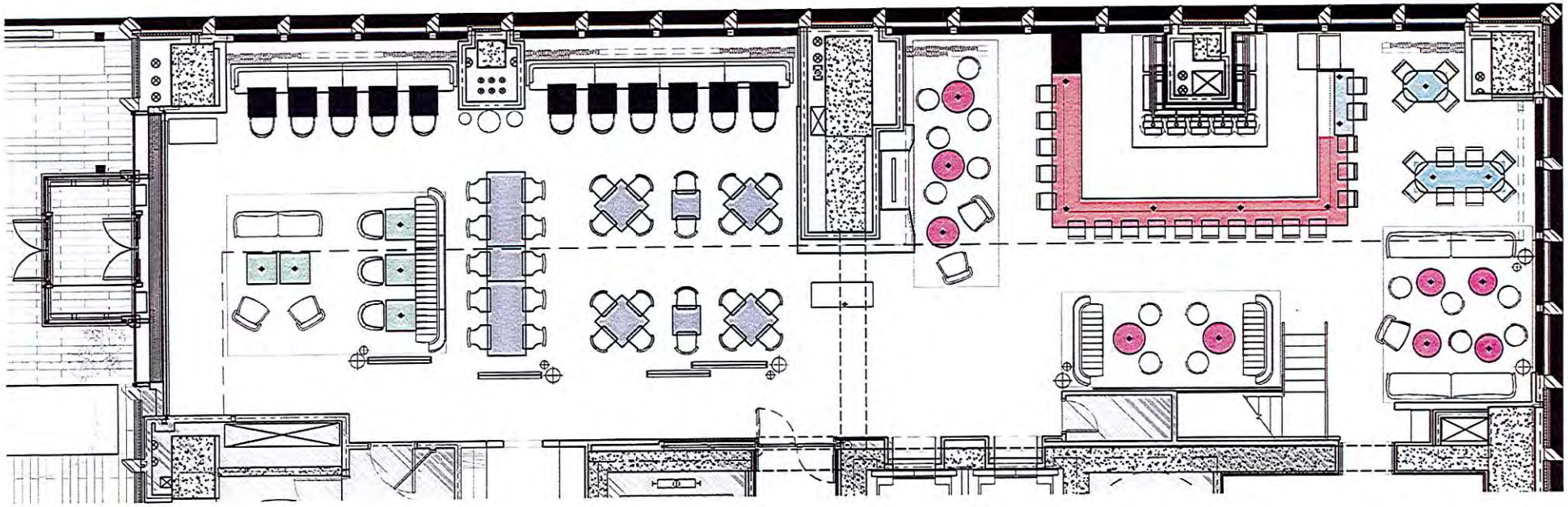
SUPPORTING DOCUMENTS

- Floor plans
- Menu
- Exterior photo
- Sound Study
- Notice Posted



PROPOSED NEW LAYOUT BREAKDOWN

RESTAURANT:
TYP. DINING HEIGHT 52 SEATS
CIPRIANI HEIGHT 10 SEATS
TOTAL RESTAURANT SEATING 62

BAR:
BAR SEATS 18 + 2 ADA
HIGH TOPS 12
LOUNGE SEATING 32
BAR SEATING 64

TOTAL SEATING RESTAURANT + BAR 128

TYPICAL DINING HEIGHT

CIPRIANI (27"H) TABLE HEIGHT

COFFEE TABLE (16") HEIGHT

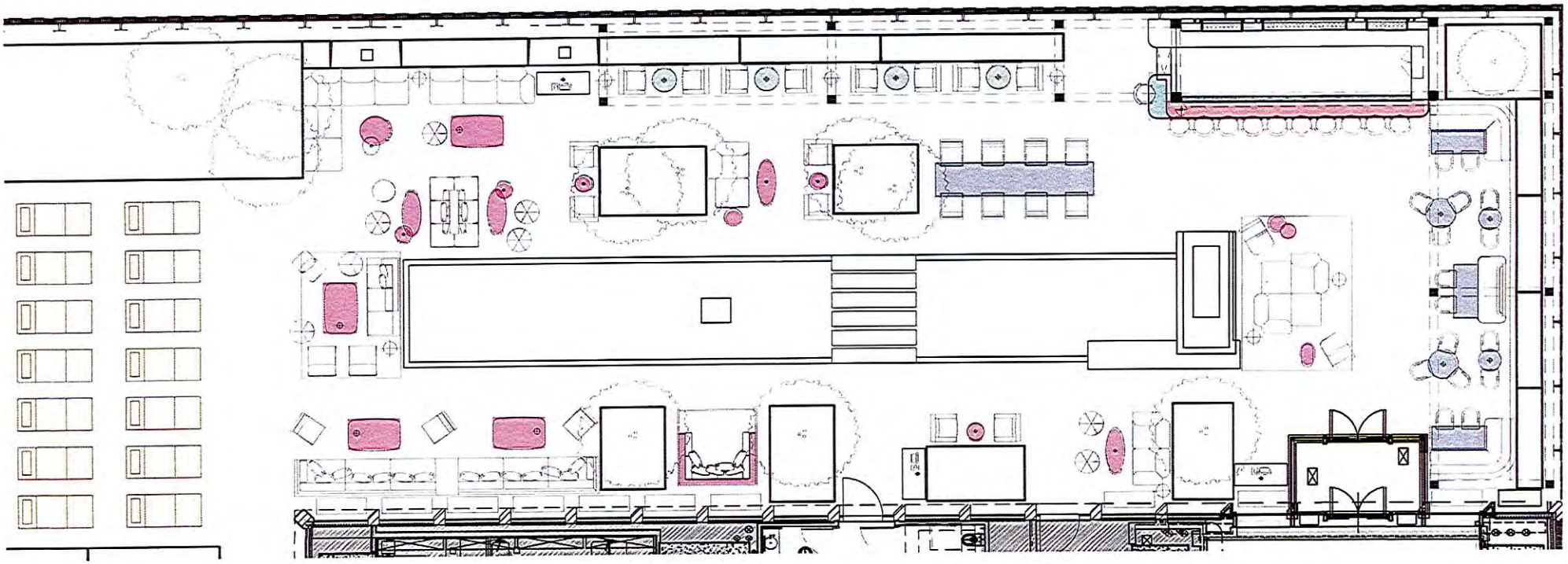
BAR HEIGHT (42" H)

COUNTER / ADA HEIGHT (36"-34" H)

LEVEL 15 BAR & RESTAURANT
OVERALL FLOOR PLAN

EQUINOX
HOTEL HY

2018-08-09



SEATING LAYOUT 163-143 SEATS

TYP. DINING HEIGHT 32 SEATS
CIPRIANI HEIGHT 8 SEATS
BAR SEATS 10 + 1 ADA = 11
LOUNGE (16" COFFEE TABLES) 64 - 89

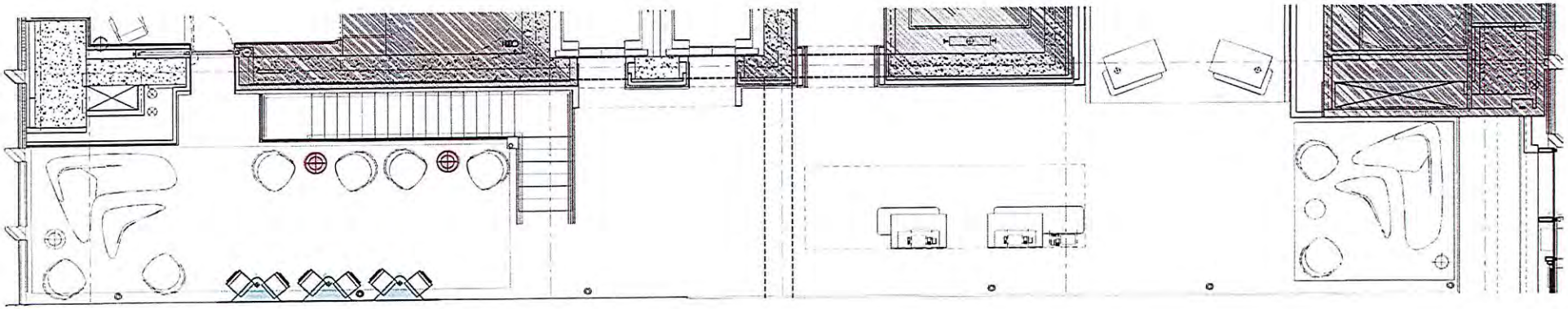
LAWN LOUNGERS 28
(14 LOUNGERS, COUNTING 2 PEOPLE PER LOUNGER)

TYPICAL DINING HEIGHT
CIPRIANI (27"H) TABLE HEIGHT
COFFEE TABLE (16") HEIGHT
BAR HEIGHT (42" H)
COUNTER / ADA HEIGHT (36"-34" H)
LOUNGER

LEVEL 15 TERRACE
FF&E KEY PLAN

EQUINOX
HOTEL HY

2018-08-09



COUNTER HEIGHT (34" H)

COFFEE TABLE (16") HEIGHT

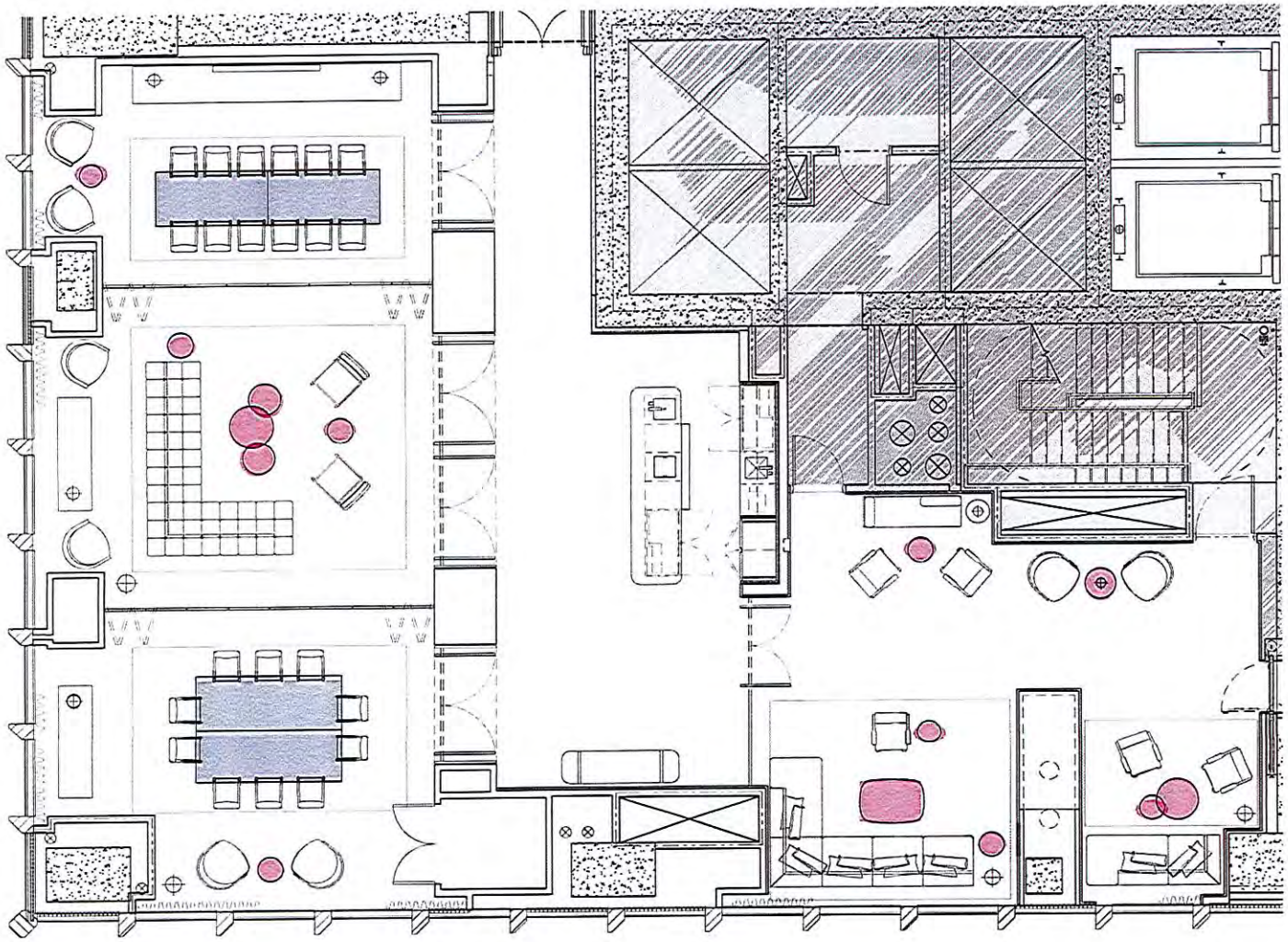
SEATING LAYOUT 24 SEATS

COUNTER HEIGHT (34"H) 6 SEATS
LOUNGE (16" COFFEE TABLES) 18 SEATS

LEVEL 16 SKY LOBBY
FF&E KEY PLAN

EQUINOX
HOTEL HY

2018-08-09



TYPICAL DINING HEIGHT

COFFEE TABLE (16") HEIGHT

MEETING ROOMS / PDR

TYP. DINING / MEETING ROOM HEIGHT 22 SEATS
LOUNGE (16" COFFEE TABLES) 16 SEATS
TOTAL 38

(NOTE ROOMS ARE DESIGNED FOR FLEXIBILITY AND CAN ACCOMODATE HIGHER OCCUPANCY NUMBERS)

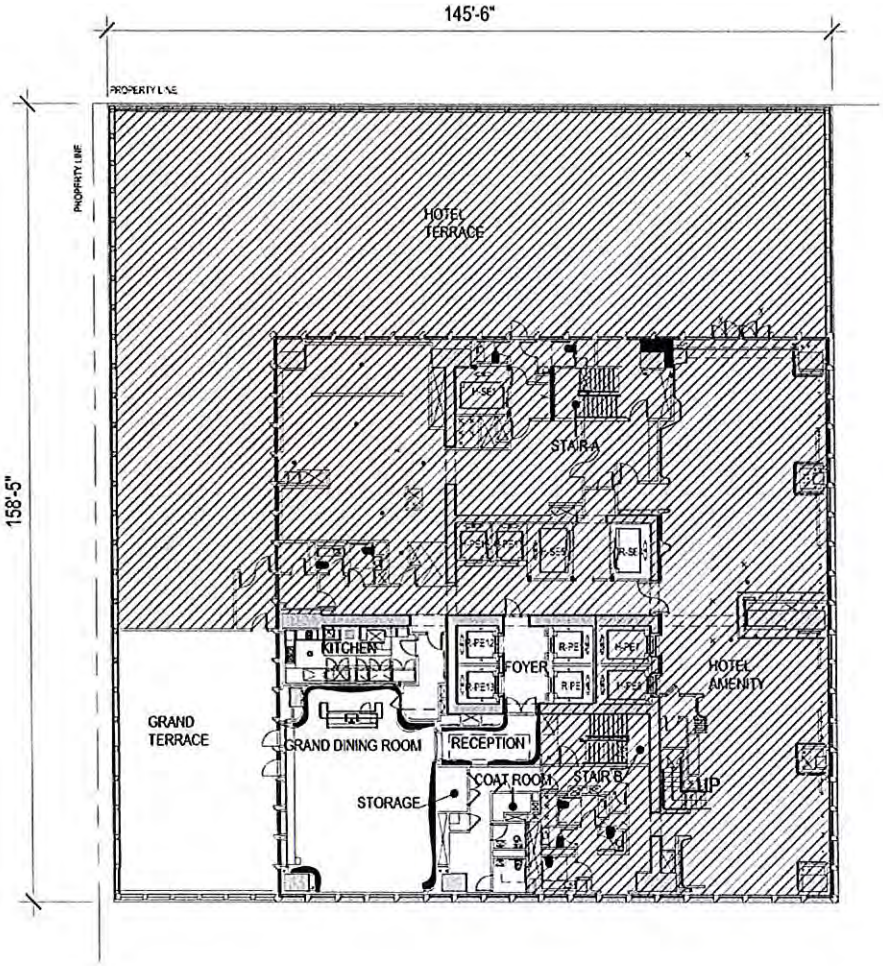
FIREPLACE LOUNGE

LOUNGE (16" COFFEE TABLES) 16 - 21 SEATS

LEVEL 16 LOUNGE
FF&E KEY PLAN

EQUINOX
HOTEL HY

2018-08-09



0 12' 24' 48'

HATCH INDICATES GENERAL COMMON AREA AND NON RESIDENTIAL PROGRAMS

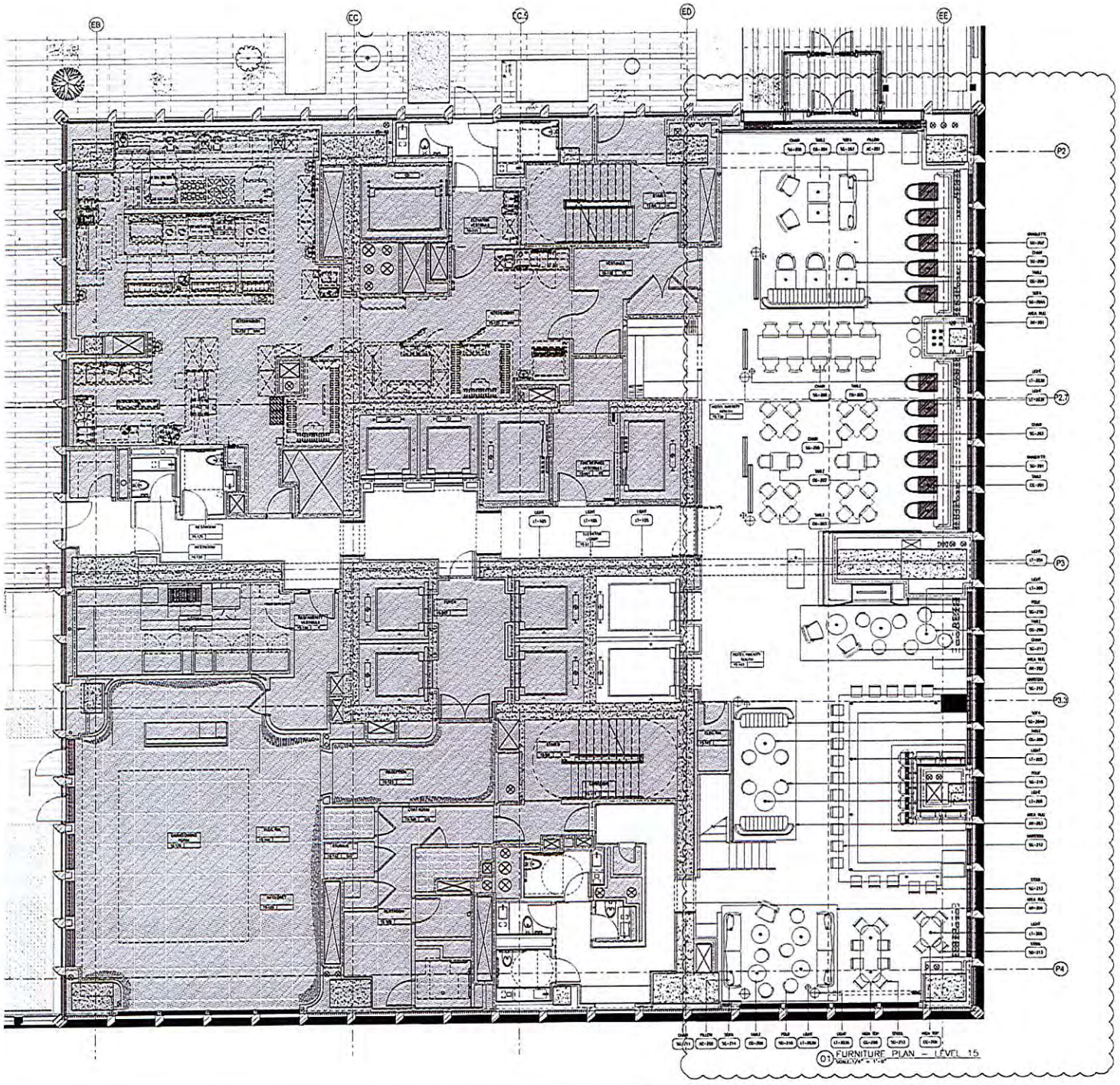
FLOOR 15

RESIDENTIAL & HOTEL AMENITY
FLOOR AREA = 12,406 SF
EXTERIOR AREA = 10,111 SF

35 HUDSON YARDS

35 HUDSON YARDS
NEW YORK, NY

THIS FLOOR PLAN IS BASED ON CONSTRUCTION DRAWINGS AND IS SUBJECT TO NORMAL CONSTRUCTION VARIANCES AND TOLERANCES. THE SQUARE FOOTAGE ON THIS FLOOR PLAN EXCEEDS THE USEABLE FLOOR AREA. MINOR INACCURACIES IN LAYOUT AND ROOM DIMENSIONS AS SHOWN ON THIS FLOOR PLAN WILL NOT EXCUSE A PURCHASER FROM COMPLETING THE PURCHASE OF A UNIT WITHOUT ABATEMENT IN PRICE OR RECOURSE AGAINST SPONSOR. SPONSOR RESERVES THE RIGHT TO MAKE CHANGES TO THE UNIT IN ACCORDANCE WITH THE OFFERING PLAN.



01 FURNITURE PLAN – LEVEL 15

ISSUED FOR INFORMATION

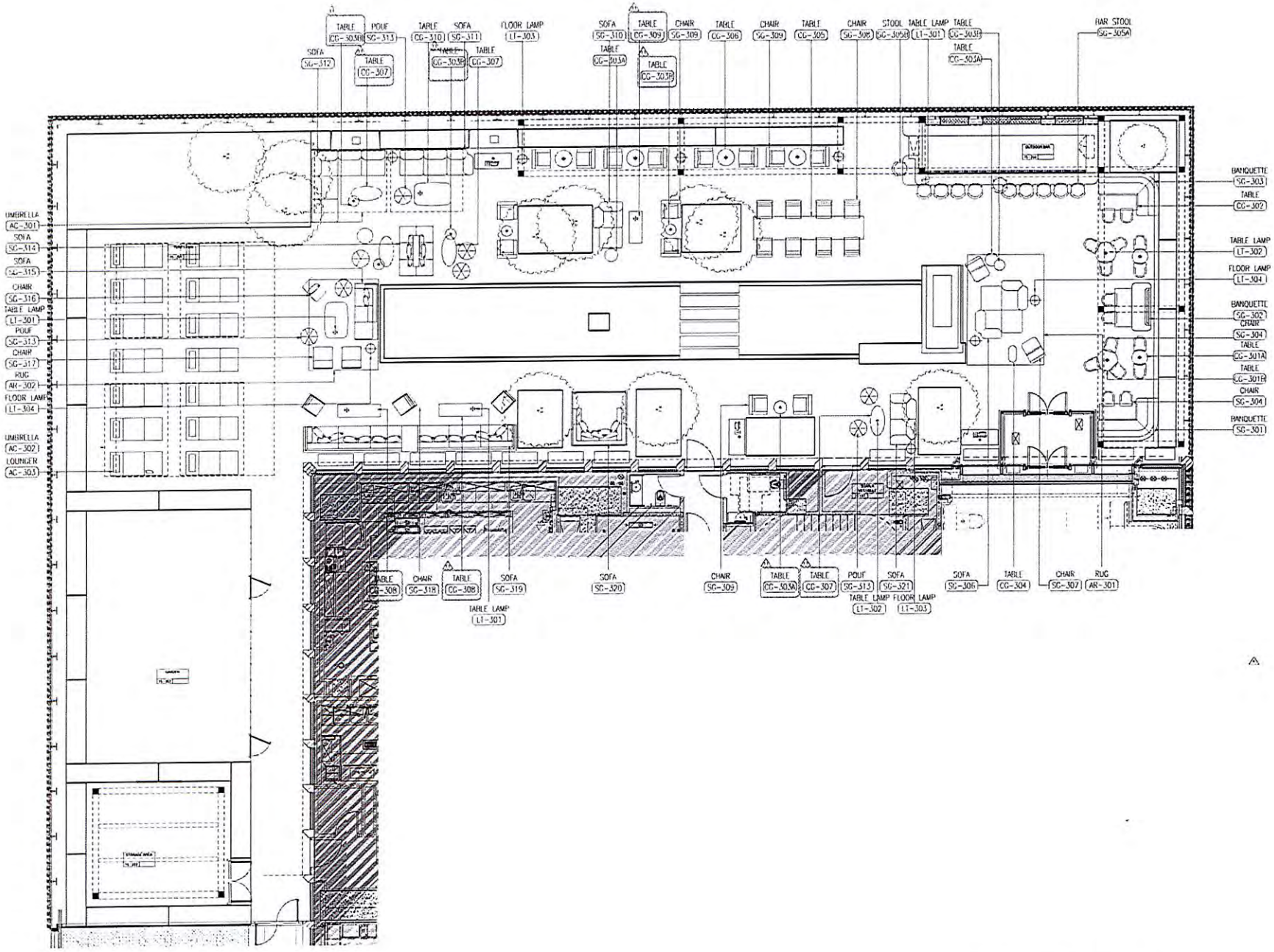
EQUINOX HUDSON YARD NEW YORK

rockwellgroup

FURNISHING PLAN - LEVEL 15

AS NOTED

ID1.415



01 FURNISHING PLAN – LEVEL 15 TERRACE

ISSUED FOR INFORMATION

EQUINOX HUDSON YARD NEW YORK

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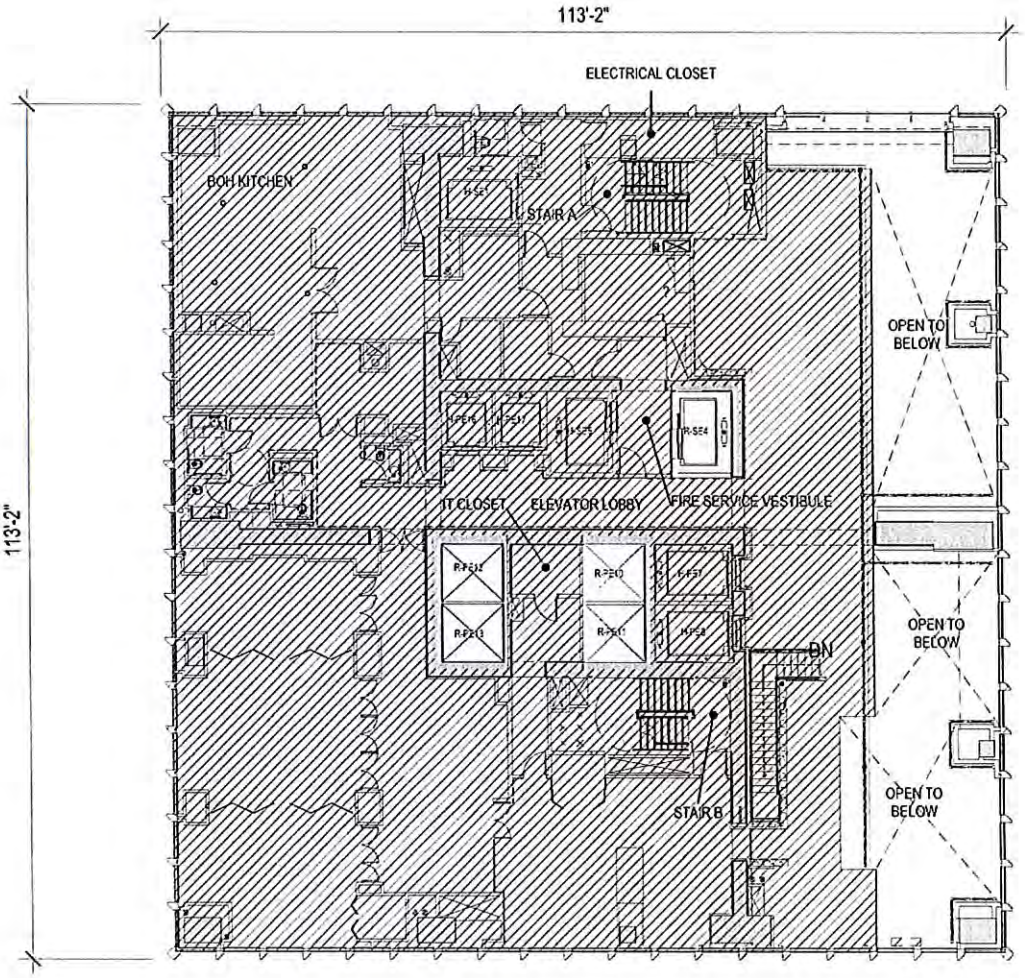
FURNISHING PLAN - LEVEL 15 TERRACE

ID1.415A



0' 8' 16' 32'

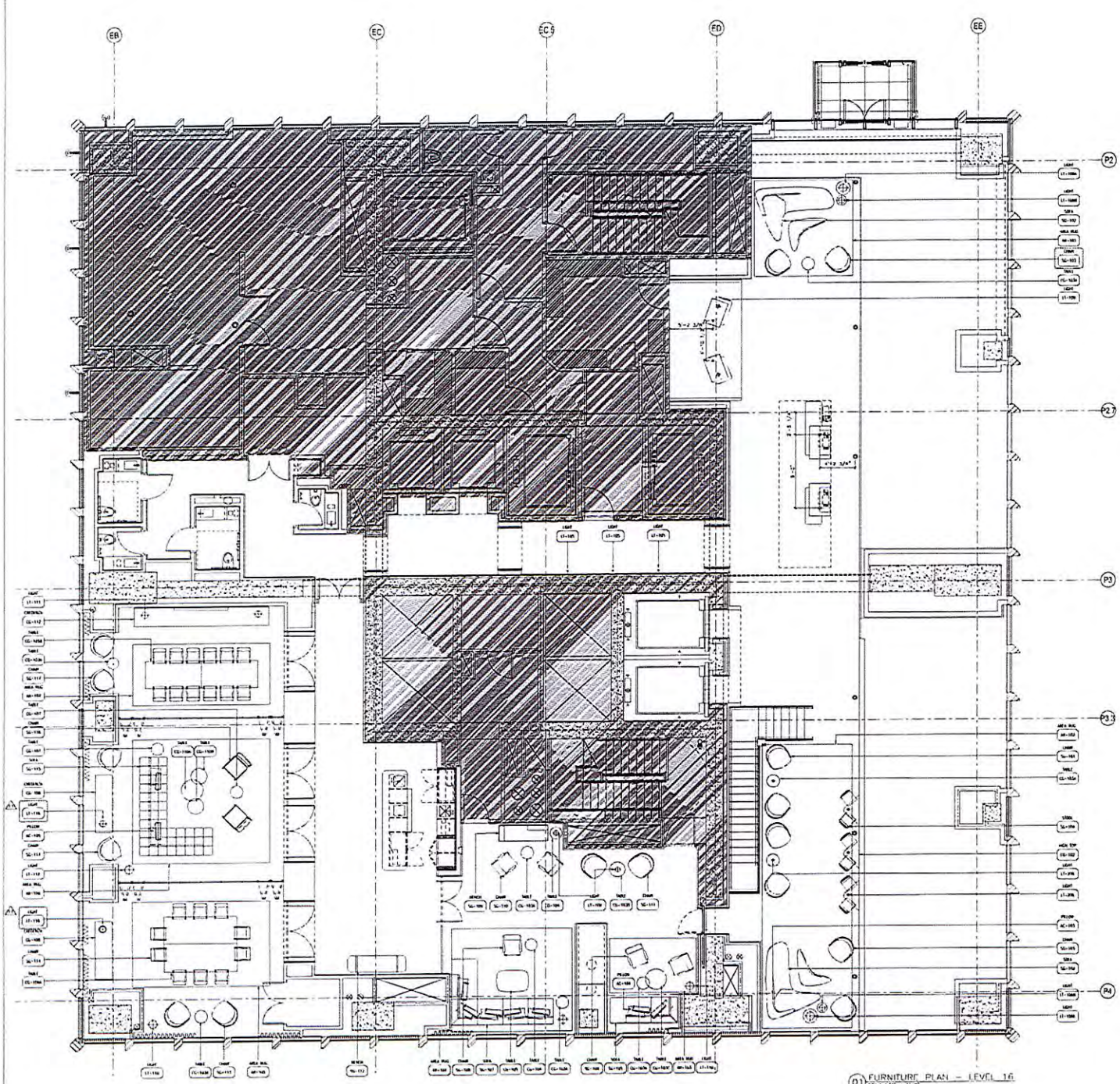
HATCH INDICATES GENERAL COMMON AREA AND NON RESIDENTIAL PROGRAMS

FLOOR 16
HOTEL AMENITY
FLOOR AREA = 9,923 SF

35 HUDSON YARDS

35 HUDSON YARDS
NEW YORK, NY

THIS FLOOR PLAN IS BASED ON CONSTRUCTION DRAWINGS AND IS SUBJECT TO NORMAL CONSTRUCTION VARIANCES AND TOLERANCES. THE SQUARE FOOTAGE ON THIS FLOOR PLAN EXCEEDS THE USEABLE FLOOR AREA. MINOR INACCURACIES IN LAYOUT AND ROOM DIMENSIONS AS SHOWN ON THIS FLOOR PLAN WILL NOT EXCUSE A PURCHASER FROM COMPLETING THE PURCHASE OF A UNIT WITHOUT ABATEMENT IN PRICE OR RECOURSE AGAINST SPONSOR. SPONSOR RESERVES THE RIGHT TO MAKE CHANGES TO THE UNIT IN ACCORDANCE WITH THE OFFERING PLAN.



01 FURNITURE PLAN - LEVEL 16
SCALE 1/4" = 1'-0"

EQUINOX
HUDSON YARD
NEW YORK

rockwellgroup

ISSUED FOR INFORMATION

FURNISHING PLAN
- LEVEL 16

ID1.416

BREAKFAST

FRESH JUICES

12	**ORANGE**
12	**GRAPEFRUIT**
12	**FUJI APPLE**
12	**BEET-ORANGE BLEND**
12	**GREEN JUICE**

COFFEE

5.5	**DRIP**
5.5	**ESPRESSO**
5.5	**CORTADO**
6.5	**MACCHIATO**
6.5	**CAPPUCCINO**
6.5	**LATTE**

TEA

7	**JASMINE**
7	**EARL GREY**
7	**JAPAN SENCHA MIKADO**
9	**FRESH GINGER**
7	**ENGLISH BREAKFAST**
7	**MASALA CHAI**
7	**EGYPTIAN CHAMOMILE**
9	**FRESH MINT**
9	**MATCHA LATTE**

GETTING STARTED

7	**SEASONAL MUFFIN**
7	**DANISH RYE** butter and jam
18	**PASTRY BASKET** seasonal gluten free muffin, danish rye, canele

BOWLS

16	**FRUIT** seasonal fruit, mint
16	**REGENERATE** granola, dried fruits, oat milk
16	**OVERNIGHT OATS** berries, apple, chia
16	**BEAUTY** beet yogurt, honeycrisp apple, grapes, pistachio, bee pollen

BRUNCH AND FARM EGGS

20	**AVOCADO TOAST** two poached eggs and crunchy seeds
19	**BREAKFAST SANDWICH** scrambled eggs, chicken sausage, pickled jalapeño
17	**FARM EGG OMELET** ny state cheddar, radical farm greens
17	**FLAXSEED PANCAKE** ny state maple syrup, fresh fruit, whipped butter
23	**TWO EGGS ANY STYLE** spelt toast, chicken sausage, market fruit

ADDITIONAL

9	**SMOKED NIMAN RANCH PORK BACON**
9	**MAPLE GLAZED TURKEY BACON** with black pepper
9	**DUFOUR HERBED CHICKEN SAUSAGE**
12	**SMOKED SALMON**
7	**SMASHED AND FRIED FINGERLING POTATOES** smoked pimento aïoli
12	**ASSORTMENT OF SEASONAL FRUITS**
6	**BAGEL** philadelphia cream cheese

PLEASE NOTE, MENU OFFERINGS ARE SUBJECT TO CHANGE BASED ON INGREDIENT AVAILABILITY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 09.24.25

BRUNCH

BREAKFAST COCKTAILS

18 **MIMOSA**
18 **BELLINI**
18 **BLOODY MARY**
18 **APEROL SPRITZ**

FRESH JUICES

12 **ORANGE**
12 **FUJI APPLE**
12 **GRAPEFRUIT**
12 **BEET-ORANGE BLEND**
12 **GREEN JUICE**

COFFEE

5.5 **DRIP COFFEE**
5.5 **ESPRESSO**
6 **AMERICANO**
6.5 **MACCHIATTO**
6.5 **CORTADO**
6.5 **CAPPUCCINO**
6.5 **LATTE**

TEA

9 **MATCHA LATTE**
7 **DRAGON PEARL JASMINE**
7 **SUPREME EARL GREY**
7 **JAPANESE GREEN SENCHA**
7 **ENGLISH BREAKFAST**
7 **ROOIBOS CHAI**
7 **EGYPTIAN CHAMOMILE**
9 **FRESH MINT**
9 **FRESH GINGER**

COLD AND RAW

24 **NEW-FASHIONED DEVILED CRAB**
creamy ginger dressing, crunchy celery, ginger crumb

26 **TUNA TABOULEH***
tuna, tomato, bulgur

23 **CHILLED OYSTERS***
shallot mignonette and toasted black pepper

75 add golden ossetra caviar (1oz.)

FROM THE GARDEN

21 **LITTLE GEM LETTUCES**
cucumber, crunchy seeds, yogurt dressing

16 **FANCY VEGETABLES AND DIP**
carrot juice and fermented soy bean dip

GETTING STARTED

14 **CHIA SEED BOWL**
cacao, brazil nuts, dried fruits

16 **FRUIT BOWL**
seasonal fruit, mint

18 **PASTRY BASKET**
seasonal gluten free muffin, danish rye, canele

16 **REGENERATE BOWL**
granola, dried fruits, oat milk

16 **OVERNIGHT OATS**
berries, apple, chia

16 **BEAUTY BOWL**
beet yogurt, honeycrisp apple, grapes, pistachio bee pollen

BRUNCH FARM EGGS

20 **AVOCADO TOAST**
two poached eggs and crunchy seeds

23 **TWO EGGS ANY STYLE**
spelt toast, chicken sausage, market fruit

19 **BREAKFAST SANDWICH**
scrambled eggs, chicken sausage, pickled jalapeño

17 **FARM EGG OMELET**
ny state cheddar and radical farm greens

17 **FLAXSEED PANCAKE**
ny state maple syrup, fresh fruit, whipped butter

22 **EGGS BENEDICT***
smoked ham and black lime hollandaise

SANDWICHES

32 **ELECTRIC LEMON CHEESEBURGER**
horseradish aïoli, cheddar cheese, brioche bun

9 add bacon
5 add avocado

21 **HUMMUS AND VEGETABLE SANDWICH**
radish, sprouts, cucumber

ADDITIONAL

9 **SMOKED NIMAN RANCH PORK BACON**

9 **DUFOUR HERBED CHICKEN SAUSAGE**

9 **MAPLE GLAZED TURKEY BACON**
with black pepper

12 **SMOKED SALMON**

7 **SMASHED AND FRIED FINGERLING POTATOES**
smoked pimento aïoli

6 **BAGEL**
philadelphia cream cheese

12 **POLENTA FRIES**
romesco

10 **SIDE OF FRUIT**

DESSERT

16 **CITRUS**
lemon curd, olive oil cake, verbena sherbert

16 **BANANAS FOSTER**
salted caramel, anglaise, puff pastry

16 **PANNA COTTA**
yoghurt, coconut, peach

16 **CHOCOLATE**
devil's food cake, mousse, whipped cream

10 **SEASONAL**
ice cream and sorbet

16 **ICE CREAM SUNDAE**
peanut butter, chocolate, pecan, marshmallow

PLEASE NOTE, MENU OFFERINGS ARE SUBJECT TO CHANGE BASED ON INGREDIENT AVAILABILITY

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LUNCH

CRUDO

19 **BEEF TARTARE***
egg yolk jam, grilled spelt toast

75 add golden ossetra caviar (1oz.)

26 **TUNA TABOULEH***
tuna, tomato, bulgur

25 **HAMACHI***
aguachile, avocado, cucumber

23 **CHILLED OYSTERS***
shallot mignonette and toasted black pepper

75 add golden ossetra caviar (1oz.)

24 **NEW FASHIONED DEVILED CRAB**
creamy ginger dressing, crunchy celery, ginger crumb

FROM THE GARDEN

21 **LITTLE GEM LETTUCES**
cucumber, crunchy seeds, yogurt dressing

21 **STONE FRUIT AND CUCUMBER**
tomatillo, chile, basil

23 **TOFU**
green chickpeas, greens, radish, black sesame

16 **FANCY VEGETABLES AND DIP**
carrot juice and fermented soy-bean dip

ADD PROTEIN

14 **CHICKEN** 16 **SALMON** 18 **SHRIMP**

WARM AND SOULFUL

19 **SUMMER SQUASH**
marcona, tomatillo, cacao

26 **LEMON SPAGHETTI**
bottarga

17 **ROASTED JAPANESE EGGPLANT**
garlic yogurt, sumac, cilantro, mint

23 **POTATO FLATBREAD**
chanterelles, tomatillos, corn cream

26 **OCTOPUS**
hummus and aleppo

18 **KABOCHA SQUASH SOUP**
barley, maitake, pumpkin seeds

MAINS

32 **ELECTRIC LEMON CHEESEBURGER**
horseradish aïoli, cheddar cheese, brioche bun

9 add bacon
5 add avocado

21 **HUMMUS AND VEGETABLE SANDWICH**
radish, sprouts, cucumber

21 **TURKEY SANDWICH**
pickled shallot, celery root, honeycrisp apple

34 **PASTURE RAISED CHICKEN**
sumac, green market vegetables, jus

43 **BRANZINO**
pikliz, corn, potatoes

33 **TROFIE**
tomato, pinenuts, ricotta salata

45 **STRIPED BASS**
tomato, buttermilk, fennel

28 **WARM SHRIMP SALAD**
lemon beurre blanc and avocado

SIDES

16 **TOMATOES**
cherry, lambrusco vinaigrette

16 **GRILLED BEANS**
mint, yogurt, urfa

16 **CHARRED ONIONS**
calcots, wild onions, muhammara

12 **POLENTA FRIES**
romesco

DESSERTS

16 **CITRUS**
lemon curd, olive oil cake, verbena sherbert

16 **PANNA COTTA**
yoghurt, coconut, peach

16 **CHOCOLATE**
devil's food cake, mousse, whipped cream

10 **SEASONAL**
ice cream and sorbet

16 **BANANAS FOSTER**
salted caramel, anglaise, puff pastry

16 **ICE CREAM SUNDAE**
peanut butter, chocolate, pecan, marshmallow

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ALL MEATS ARE NATURALLY RAISED:
HORMONE, ANTIBIOTIC, AND STEROID FREE

DINNER

CRUDO

19 **BEEF TARTARE*** egg yolk jam, grilled spelt toast

75 add golden ossetra caviar (1oz.)

26 **TUNA TABOULEH*** tuna, tomato, bulgur

25 **HAMACHI*** aguachile, avocado, cucumber

23 **CHILLED OYSTERS*** shallot mignonette and toasted black pepper

75 add golden ossetra caviar (1oz.)

24 **NEW FASHIONED DEVILED CRAB** creamy ginger dressing, crunchy celery, ginger crumb

FROM THE GARDEN

21 **LITTLE GEM LETTUCES** cucumber, crunchy seeds, yogurt dressing

21 **STONE FRUIT AND CUCUMBER** tomatillo, chile, basil

23 **TOFU** green chickpeas, greens, radish, black sesame

16 **FANCY VEGETABLES AND DIP** carrot juice and fermented soy-bean dip

WARM AND SOULFUL

19 **SUMMER SQUASH** marcona, tomatillo, cacao

26 **LEMON SPAGHETTI** bottarga

17 **ROASTED JAPANESE EGGPLANT** garlic yogurt, sumac, cilantro, mint

23 **POTATO FLATBREAD** chanterelles, tomatillos, corn cream

26 **OCTOPUS** hummus and aleppo

18 **KABOCHA SQUASH SOUP** barley, maitake, pumpkin seeds

MAINS

32 **ELECTRIC LEMON CHEESEBURGER** horseradish aïoli, cheddar cheese, brioche bun

9 add bacon

5 add avocado

60 **SIRLOIN** tomato, sauce vert, lambrusco

40 **PORK** peach, kimchee, jus

34 **PASTURE RAISED CHICKEN** sumac, green market vegetables, jus

43 **BRANZINO** pikliz, corn, potatoes

33 **TROFIE** tomato, pinenuts, ricotta salata

45 **STRIPED BASS** tomato, buttermilk, fennel

SIDES

16 **TOMATOES** cherry, lambrusco vinaigrette

16 **GRILLED BEANS** mint, yogurt, urfa

16 **CHARRED ONIONS** calcots, wild onions, muhammara

12 **POLENTA FRIES** romesco

DESSERTS

16 **CITRUS** lemon curd, olive oil cake, verbena sherbert

16 **PANNA COTTA** yoghurt, coconut, peach

16 **CHOCOLATE** devil's food cake, mousse, whipped cream

10 **SEASONAL** ice cream and sorbet

16 **BANANAS FOSTER** salted caramel, anglaise, puff pastry

16 **ICE CREAM SUNDAE** peanut butter, chocolate, pecan, marshmallow

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 09.23.25

ALL MEATS ARE NATURALLY RAISED:
HORMONE, ANTIBIOTIC, AND STEROID FREE

ELECTRIC LEMON

16 **CITRUS**
lemon curd, olive oil cake, verbena sherbert

25 **Disznókő,Tokaji Aszú,** 6 Puttonyos,
Tokaj, HU 2016

16 **BANANAS FOSTER**
salted caramel, anglaise, puff pastry

22 **Villa Oeiras, Carcavelos, 'National'** 15 años
Lisboa, PT

16 **PANNA COTTA**
yoghurt, coconut, peach

42 **Inniskillin, Riesling Ice Wine,**
Ontario, CA 2021

16 **CHOCOLATE**
devil's food cake, mousse, whipped cream

28 **Mas Amiel,** 30 Ans d'Âge Maury,
Roussillon, FR

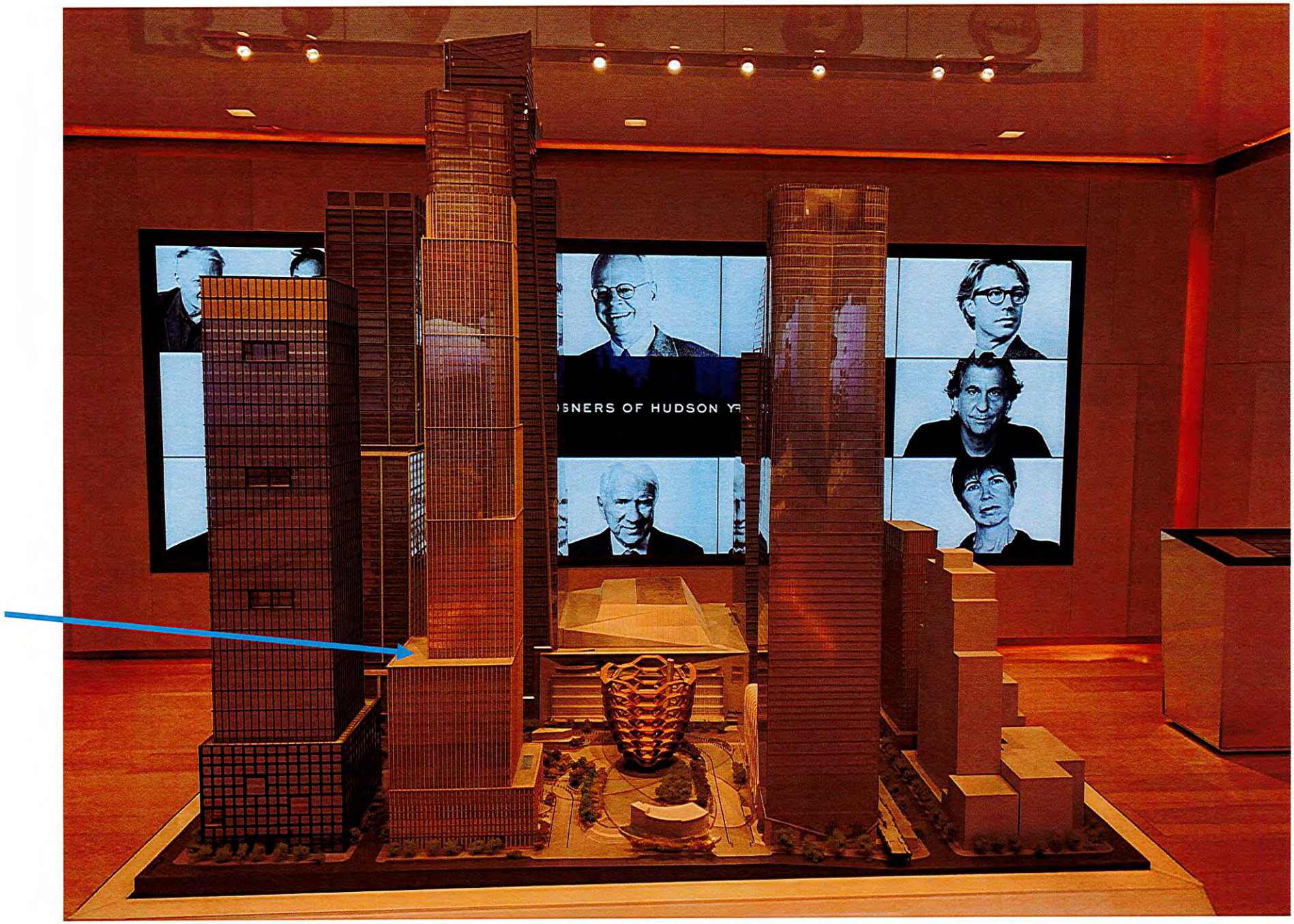
16 **ICE CREAM SUNDAE**
peanut butter, chocolate, pecan, marshmallow

24 **Mathiason,** Flora Vermouth No.6,
Napa Valley, US

10 **SEASONAL**
ice cream and sorbet

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 06.20.25

EQUINOX
HOTEL
CLUB
Life is the Luxury



View of HY model from the west looking east

Longman
Lindsey

Ken Shook
Partner

November 6, 2018

Mr. Justin Holtzman
The Related Companies, L.P.
60 Columbus Circle
New York, NY 10023

Ref: Equinox Liquor License – Acoustic Considerations
LL project number 10222

Dear Justin,

Longman Lindsey is the acoustical consultant for 35 Hudson Yards. Throughout the design we have considered the impact from the Equinox outdoor terrace and indoor bar to surrounding spaces and have included provisions within the design to ensure the adjacent hotel guestrooms and apartments are not impacted. The following summarizes the location of the bar and the proximity to sensitive spaces that may be impacted.

1.0 Space Layout

Both the outdoor hotel terrace and indoor bar are located on the 15th Floor of the building. Hotel guestrooms are located on the 18th Floor and Residential apartments will locate on the 31st Floor and above. These spaces are ~39 feet and 192 feet above the terrace, respectively.

The outdoor terrace has the most potential to affect surround spaces, as music played on the terrace will travel to surround space more easily as compared to music played at the indoor bar which would have to travel through at 3 floors of concrete structure.

2.0 Acoustic Criteria

Noise from the rooftop terrace must comply with NYC Commercial Music Code section 24-231 at receiving residential space. This code requirement is very strict and will require the volume level of any audio amplification to be limited.

Regardless of the allowable levels established by code, for a building of this caliber it is likely the only acceptable standard will be for noise to be essentially inaudible and imperceptible at receiving residential spaces.

3.0 Acoustic Design Considerations

To ensure noise from the terrace will not disturb hotel guests or apartment residents the design team has taken the following steps:

- The speaker design for the outdoor terrace uses many speakers distributed throughout. The main speakers are 'steerable' meaning they project sound downward towards the terrace and reduce the amount of sound projected upward. The intent here is that speakers can be set to lower volume levels and still achieve good coverage because they are closer to, and aiming at, the people on the terrace. As opposed to fewer less sophisticated omnidirectional speakers that project equal levels of sound upwards as they do downward and would need to be played at

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Longman
Lindsey

higher levels to project sound across the length of the terrace to achieve the same coverage. Specifically, the systems uses 27 landscape ground speakers, 13 downward firing linear horizontal array speakers and 11 landscape sub-woofers distributed throughout.

- The system will use an electronic limiter which will be used to set maximum allowable volume output from the speakers on the terrace. This will be programmed into the system so that regardless of how loud an employee attempts turn up the volume it will not exceed the pre-defined limit. An electronic limiter is also provided at the indoor bar.

4.0 Field Verification

To determine the approximate levels that would be allowed on the rooftop terrace we will be conducted in-field testing whereby music will be played through a mock-up speaker system on the 15th floor and resultant levels measured at the closest hotel and closest apartment.

Once the build-out of the terrace speaker system is complete we will repeat this testing using the actual speakers and will program the electronic limiter so that the established levels are not exceeded.

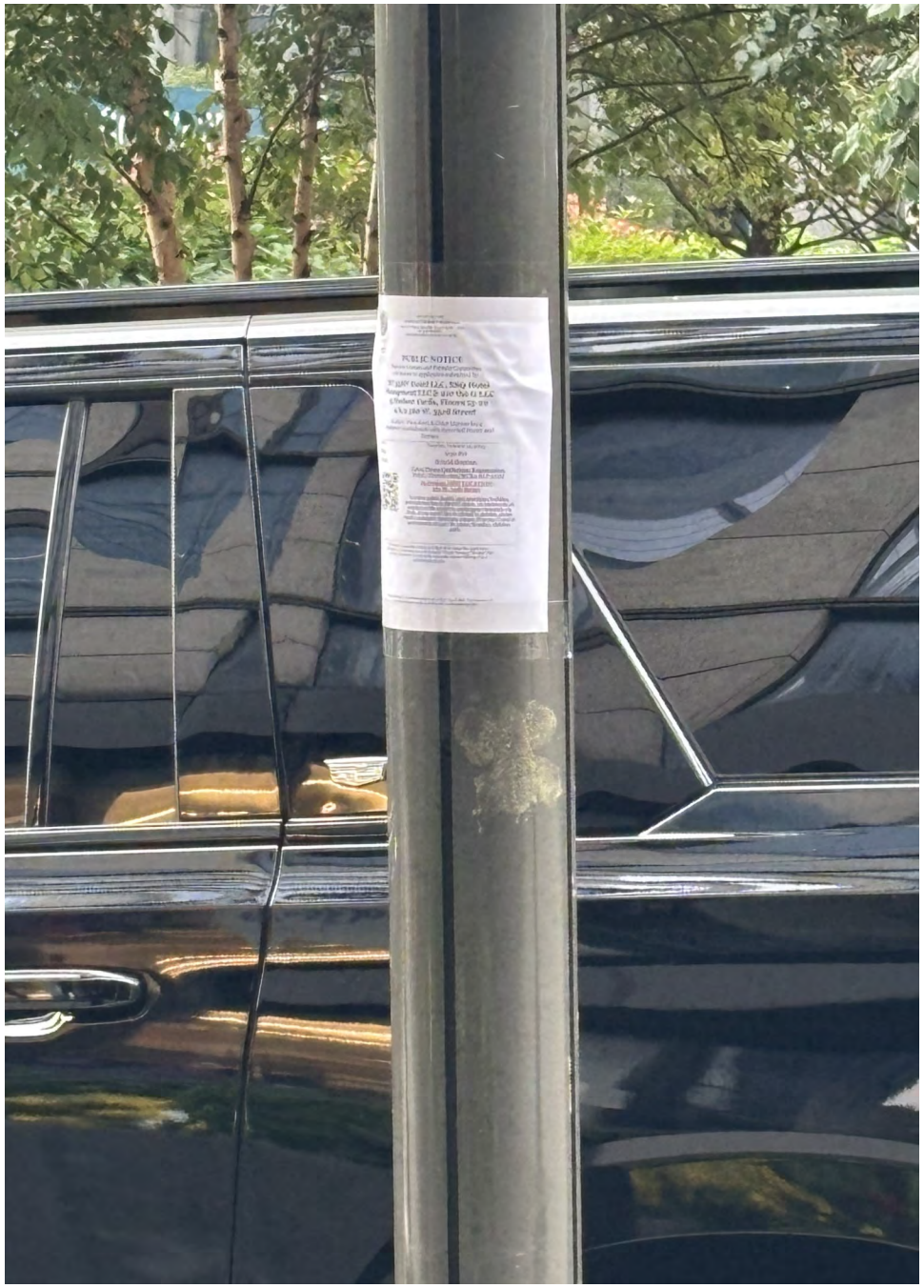
A similar exercise will be undertaken for the indoor bar as well. Though given that this bar is enclosed within the building it will have significantly less potential to negatively impact surrounding spaces.

The above summarizes our comments and recommendations at this time. Should you have any comments or questions, please do not hesitate to contact us at your earliest convenience.

Very truly yours,
For Longman Lindsey

Ken Shook

Ken Shook
Partner

MT 35HY Hotel LLC, EQX Hotel Management LLC and 210 the G LLC

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