

Manhattan Community Board 4

NYS Liquor License/DOT Dining Out Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME		DOING BUSINESS AS (DBA)	
37-11 Owner LLC and 37 Endeavor Hospitality LLC and MHotel Management LLC		Hotel Meta	
STREET ADDRESS		CROSS STREETS	ZIP CODE
450 11th Avenue, New York, NY		between W 17th and W 18th St	10018
Applicant <small>(Attach a list of all individuals that will be listed/associated with the license)</small>	NAME: David E Marx and Tom Xavier	ATTORNEY/ REPRESENTATIVE	NAME: Max Bookman, Esq, Pesetsky & Bookman PC
	PHONE:		PHONE: 212-513-1988
	EMAIL: txavier@endeavorHG.com		EMAIL: max@pb.law; johana@pb.law
MANAGER	NAME: Matt Shendell & John Delucie	LANDLORD	NAME: 37-11 Owner LLC
	PHONE:		PHONE: 718-380-8882
	EMAIL: matt@mmngmt.com john@mmngmt.com		EMAIL:
APPLICATION TYPE (<input checked="" type="checkbox"/> New York State Liquor License <input type="checkbox"/> Dept. of Transportation Dining Out)			
<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
	What is/was the name and address of establishment?	34 Endeavor Hospitality LLC, Legacy Serial# 1317548	
	What were the dates applicant was involved with this former premise?	11/2023 -Present	
<input type="radio"/> Corp Change/Class Change/Method of Operation Change/Removal	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="checkbox"/> YES	<input type="checkbox"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="radio"/> 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	<input checked="" type="checkbox"/> Liquor/Wine/Beer & Cider <input type="checkbox"/> Beer & Cider <input type="checkbox"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input checked="" type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only)		
Has applicant filed with the SLA? If yes, when? If no, when does applicant plan to file?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	9/18/2025
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.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> 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.	<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
	*Indoors	12pm-2am						
	Outdoors	12pm-12am						
	Kitchen	12pm-2am						
	Music (indoors)	12pm-2am						

*Hotel rooms are 24/7 for guests

If yes, what type(s)? (Circle all that apply)	<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	** <input checked="" type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE
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** Private Events Only

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	841	841	95	483	0	3	40
OUTSIDE <i>(Roof/Top/Rear Yard/Patio/Terrace /Garden; within the premises)</i>	33	33	14	33	0	0	0
DOT Dining Out: Sidewalk Cafe							
DOT Dining Out: Roadway							

How frequently will the owner(s) be at the establishment?	Weekly. Hired manager will be at premises at all times.	
Will there be dancing?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>
Will applicant have bottle or table service for alcohol beverages other than wine?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>
Will applicant be hosting private promotional or corporate events?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>
Will outside promoters be used on a regular basis? If yes, please describe.	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>
Will applicant have a security plan? If yes, please attach.	<input checked="" type="checkbox"/> YES	NO <input type="checkbox"/> See attached.
Will security plan be implemented?	<input checked="" type="checkbox"/> YES	NO <input type="checkbox"/>
Will State certified security personnel be used?	<input checked="" type="checkbox"/> YES	NO <input type="checkbox"/>
Will New York Nightlife Association and NYPD Best Practices be followed?	<input checked="" type="checkbox"/> YES	NO <input type="checkbox"/>
Does applicant agree to notify MCB4 prior to making changes to its method of operation?	<input checked="" type="checkbox"/> YES	NO <input type="checkbox"/>
Will applicant be using delivery bicycles? If yes, how many? Please describe where delivery bicycles will be parked when picking up deliveries?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>

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 - No delivery bikes will be used
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?	Subcellar		
Where will applicant lay out garbage containers and at what time?	37th Street, Time: TBD		

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="checkbox"/> YES	NO	
Does the building have a Certificate of Occupancy ("C of O") or a Letter of No Objection?	YES	NO	Pending
Is a Public Assembly permit required?	<input checked="" type="checkbox"/> YES	NO	
Are your plans filed with DOB?	<input checked="" type="checkbox"/> 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 community outreach attached	
	# 2	Notice posting at premises	
	# 3		
	# 4		
	# 5		
When did applicant post the notice that was provided?	9/26/2025		
Where did applicant post the notice that was provided?	Front of establishment		
Please provide dates when applicant met with the groups listed above.	TBD		
Who was your contact person at each group you met with?	TBD		
Will applicant provide a cell phone number to neighbors and respond to complaints that arise? If yes, please provide.	<input checked="" type="checkbox"/> YES	NO	Tom Xavier, 702-280-2315
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicant's jobs webpage?	<input checked="" type="checkbox"/> 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
Cellar	Bar	73	12pm-2am	15	73	0	1 Bar 8 seats	Background
1st Floor	Bar	70	12pm-2am	15	70	0	1 Bar 24 seats	Background
2nd Floor	Ballroom Event Room	130	12pm-2am	13	130	0	0	Background, DJ private events only
3rd Floor	Meeting Rooms	70	12pm-2am	22	70	0	0	Background, DJ private events only
4th Floor	Restaurant	140	12pm-2am	30	140	0	1 Bar 8 seats	Background
4th Floor Outdoor Terrace	Outdoor Terrace	33	12pm-12am	14	33	0	0	Background

***Remaining floors 5th through 51st are mechanical and hotel guest rooms only.**

BUILDING DESIGN			
State the name and type of business previously located in the space.	N/A - Never licensed		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input type="checkbox"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO	N/A - There is no existing facade.
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	NO	N/A - There is no existing facade.
Will applicant have a vestibule within the establishment?	<input checked="" type="checkbox"/> YES	NO	
Will applicant use a storm enclosure?	YES	<input type="checkbox"/> NO	
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="checkbox"/> YES	NO	
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)	<input type="checkbox"/> FRENCH DOORS	<input type="checkbox"/> GARAGE DOORS	<input type="checkbox"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	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 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 type="checkbox"/> NO	Soundproofing will be installed
Will the kitchen exhaust system extend to the roof?	YES	<input type="checkbox"/> NO	Extends to 5th floor
Will the establishment have an illuminated sign?	YES	<input type="checkbox"/> NO	
Will the establishment have a pole-supporting canopy extending over the sidewalk?	<input checked="" type="checkbox"/> YES	NO	
Where will the air conditioner be located? What type is it?	All throughout the hotel, type: TBD		
When was the air conditioner installed?	TBD, construction ongoing		

None

OUTDOOR PRIVATE PROPERTY – ROOFTOP, REAR YARD, TERRACE

Has the applicant/owner(s) read MCB4 Rear Yard Rooftop Policy?	<input checked="" type="checkbox"/> 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	Outdoor Terrace
Are the floorplans for the outdoor space(s) included?	<input checked="" type="checkbox"/> 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	Requesting 12am closing
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input checked="" type="checkbox"/> YES	NO	
Will applicant prohibit patrons from drinking in any outdoor space(s)?	YES	<input checked="" type="checkbox"/> NO	
Will there be no amplified music, as per the law?	* <input checked="" type="checkbox"/> YES	NO	* Background only music
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="checkbox"/> YES	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors?	<input checked="" type="checkbox"/> YES	NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="checkbox"/> YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants; apartments)	<input checked="" type="checkbox"/> YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="checkbox"/> YES	NO	

DEPARTMENT OF TRANSPORTATION DINING OUT: SIDEWALK

Has the applicant read MCB4 Sidewalk Café Policy?	YES	<input checked="" type="checkbox"/> NO	
Will applicant be applying for sidewalk seating now or in the future?	YES	<input checked="" type="checkbox"/> 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 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	<input checked="" type="checkbox"/> 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.

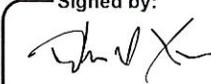
<p>Manhattan Community Board 4 (MCB4) recommends: <i>(MCB4's recommendation is based on a vote taken at its <u>11/5/25</u> full board meeting, with <u>45</u> members voting in favor of the recommendation, <u>0</u> members opposed, <u>0</u> members abstaining and <u>0</u> present but not eligible)</i></p>	<p><input checked="" type="checkbox"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation</p> <p><input type="checkbox"/> Denial <input type="checkbox"/> Approval</p>
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MCB4 REPRESENTATIVES

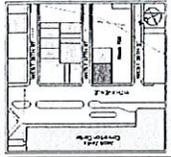
 <p>Nelly Gonzalez MCB4 Assistant District Manager</p>	 <p>Frank Holozubiec MCB4 BLP Committee Co-Chair</p>	 <p>Wendy Gonzalez Wendy Gonzalez MCB4 BLP Committee Co-Chair</p>
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APPLICANT AGREEMENT WITH THE COMMUNITY

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>SIGN HERE →</p>	<p>Thomas Xavier</p> <p>PRINT NAME OF APPLICANT</p>	<p>Signed by:</p>  <p>SIGNATURE OF APPLICANT</p>	<p>9/29/2025</p> <p>DATE</p>
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**450
11TH AVE**
450 11TH AVENUE
NEW YORK, NY 10018

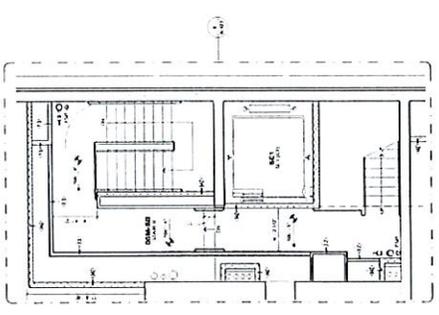
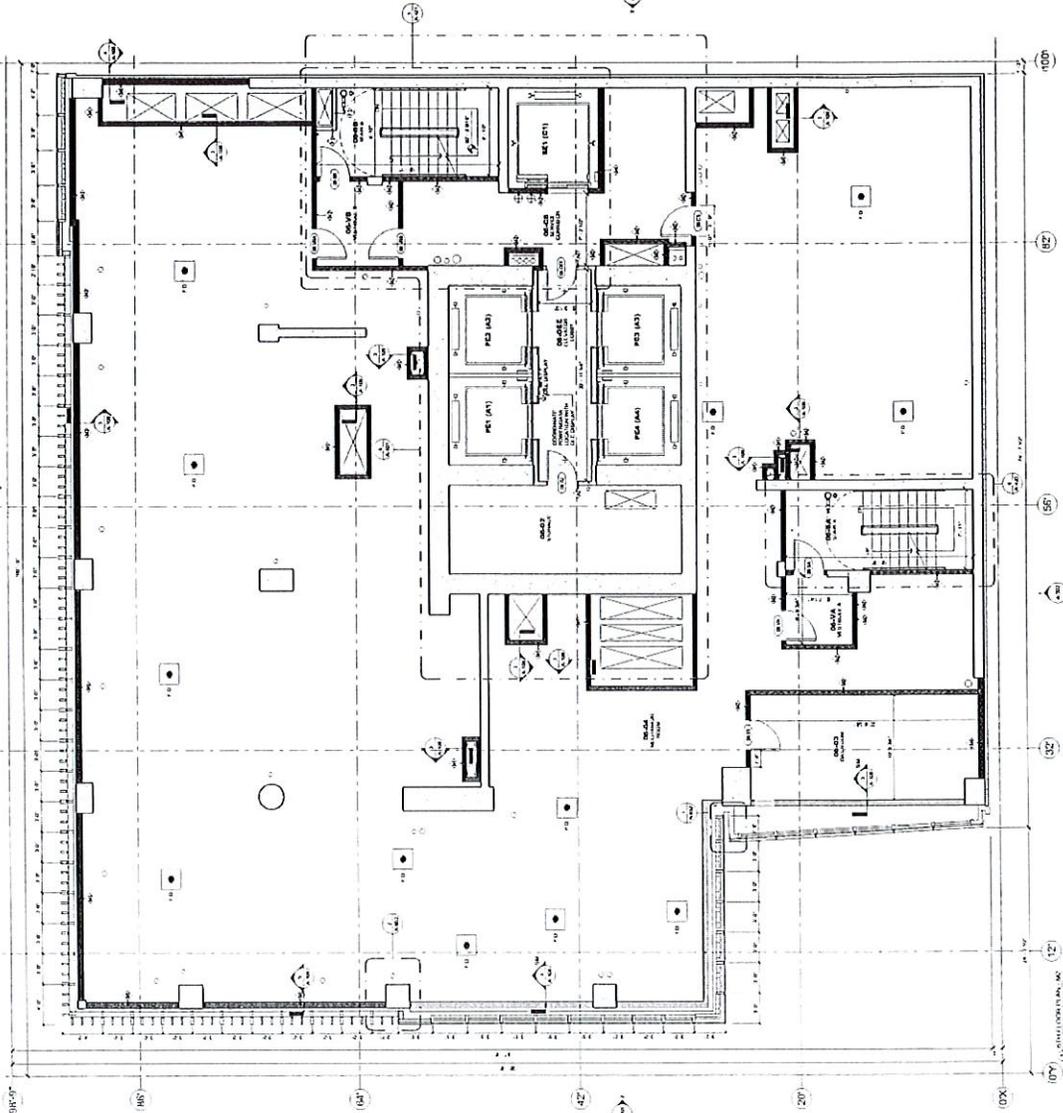
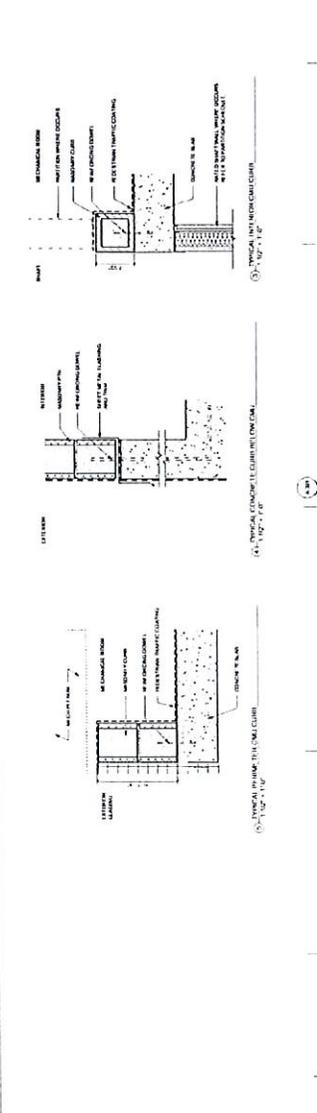
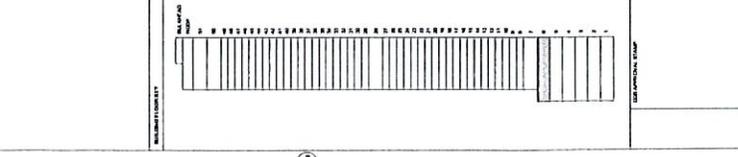


OWNER: 3711 OWNERS LLC
ARCHITECT: 3711 OWNERS LLC
MECHANICAL ENGINEER: WSP
ELECTRICAL ENGINEER: WSP
PLUMBING ENGINEER: WSP
MECHANICAL CONTRACTOR: LANSEAN
ELECTRICAL CONTRACTOR: WSP
PLUMBING CONTRACTOR: WSP

DATE:	10/11/2011
PROJECT:	450 11TH AVE
DESCRIPTION:	6TH FLOOR PLAN - ME
SCALE:	AS SHOWN
PROJECT NO.:	1080032
DATE:	10/11/2011
PROJECT NO.:	1080032
SCALE:	AS SHOWN
PROJECT NO.:	1080032
DATE:	10/11/2011
PROJECT NO.:	1080032
SCALE:	AS SHOWN
PROJECT NO.:	1080032

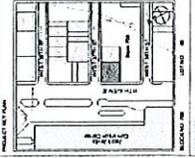
- NOT IN ROOM
- REMOVE EXISTING MECHANICAL EQUIPMENT
- NEW FAN
- ROOM FAN
- DOOR FAN
- MECHANICAL EQUIPMENT
- MECHANICAL EQUIPMENT

MECHANICAL NOTES:
 1. ALL MECHANICAL EQUIPMENT SHALL BE INSTALLED IN ACCORDANCE WITH THE MECHANICAL CODE AND ALL APPLICABLE REGULATIONS.
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 3. ALL MECHANICAL EQUIPMENT SHALL BE INSTALLED IN ACCORDANCE WITH THE MECHANICAL CODE AND ALL APPLICABLE REGULATIONS.
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 10. ALL MECHANICAL EQUIPMENT SHALL BE INSTALLED IN ACCORDANCE WITH THE MECHANICAL CODE AND ALL APPLICABLE REGULATIONS.



6th Floor - Mechanical Rooms

450
11TH AVE
450 11TH AVENUE
NEW YORK, NY 10018



OWNER: 21 FLOWERS, LLC
100 W. Broadway, New York, NY 10038
Tel: 212.250.1000
Fax: 212.250.1001
www.21flowers.com

ARCHITECT: MCDERMOTT
100 W. Broadway, New York, NY 10038
Tel: 212.250.1000
Fax: 212.250.1001
www.mcdermott.com

SM
STRUCTURAL MECHANICAL
100 W. Broadway, New York, NY 10038
Tel: 212.250.1000
Fax: 212.250.1001
www.sm.com

wsp
WSP
100 W. Broadway, New York, NY 10038
Tel: 212.250.1000
Fax: 212.250.1001
www.wsp.com

LANSON
LANSON
100 W. Broadway, New York, NY 10038
Tel: 212.250.1000
Fax: 212.250.1001
www.lanson.com

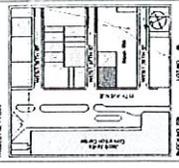
wsp
WSP
100 W. Broadway, New York, NY 10038
Tel: 212.250.1000
Fax: 212.250.1001
www.wsp.com

PROJECT NO.	450 11TH AVE
DATE	08/11/11
DESCRIPTION	TYP. GASTRO ROOM FLOOR PLAN / TYP. ROOM TYPE LAYOUT
SCALE	AS SHOWN
PROJECT NO.	A-155.00
DATE	08/11/11
DESCRIPTION	TYP. GASTRO ROOM FLOOR PLAN / TYP. ROOM TYPE LAYOUT
SCALE	AS SHOWN



8th - 27th + 29th - 49th Floor Layout

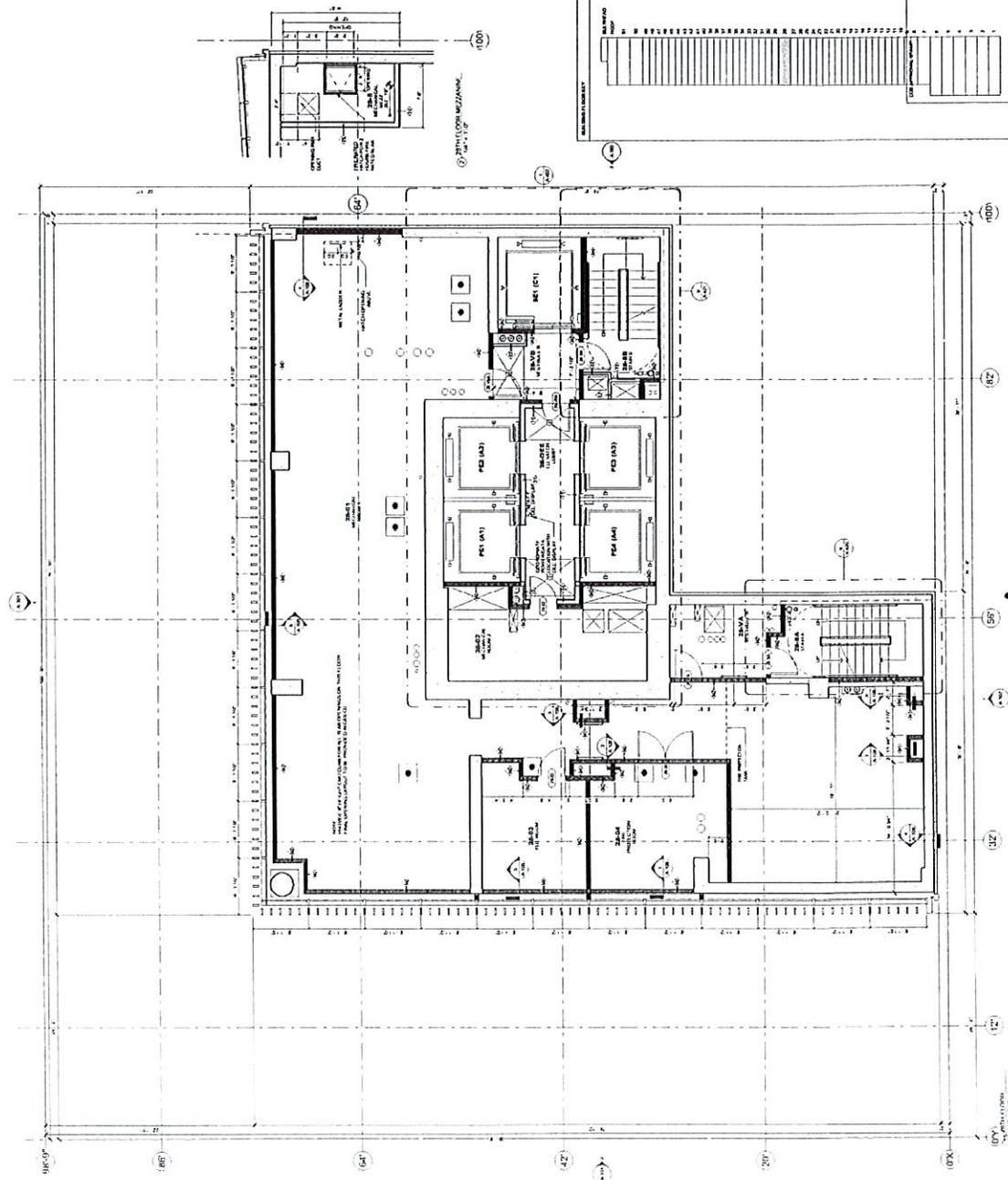
450
11TH AVE
 450 11TH AVENUE
 NEW YORK, NY 10018



STATIONER, LLC
 375 11TH AVENUE, 10TH FLOOR
 NEW YORK, NY 10018
 TEL: 212 693 1111
 FAX: 212 693 1112
 WWW.STATIONER.COM

ARCHITECT
SM
WSP
LANEAN
WSP

PROJECT NO.	450 11TH AVE
DATE	28TH FLOOR PLAN - AD
DESCRIPTION	BINF 1000332
SCALE	AS SHOWN
DATE	10/11/11
BY	WSP
CHECKED BY	WSP
DATE	10/11/11
PROJECT NO.	450 11TH AVE
DATE	28TH FLOOR PLAN - AD
DESCRIPTION	BINF 1000332
SCALE	AS SHOWN
DATE	10/11/11
BY	WSP
CHECKED BY	WSP
DATE	10/11/11



28th Floor

450
11TH AVE
450 11TH AVENUE
NEW YORK, NY 10018



OWNER: 3511 CHINA LLC
150 W 42ND ST
NEW YORK, NY 10018
Tel: 212 692 1234
Fax: 212 692 1234

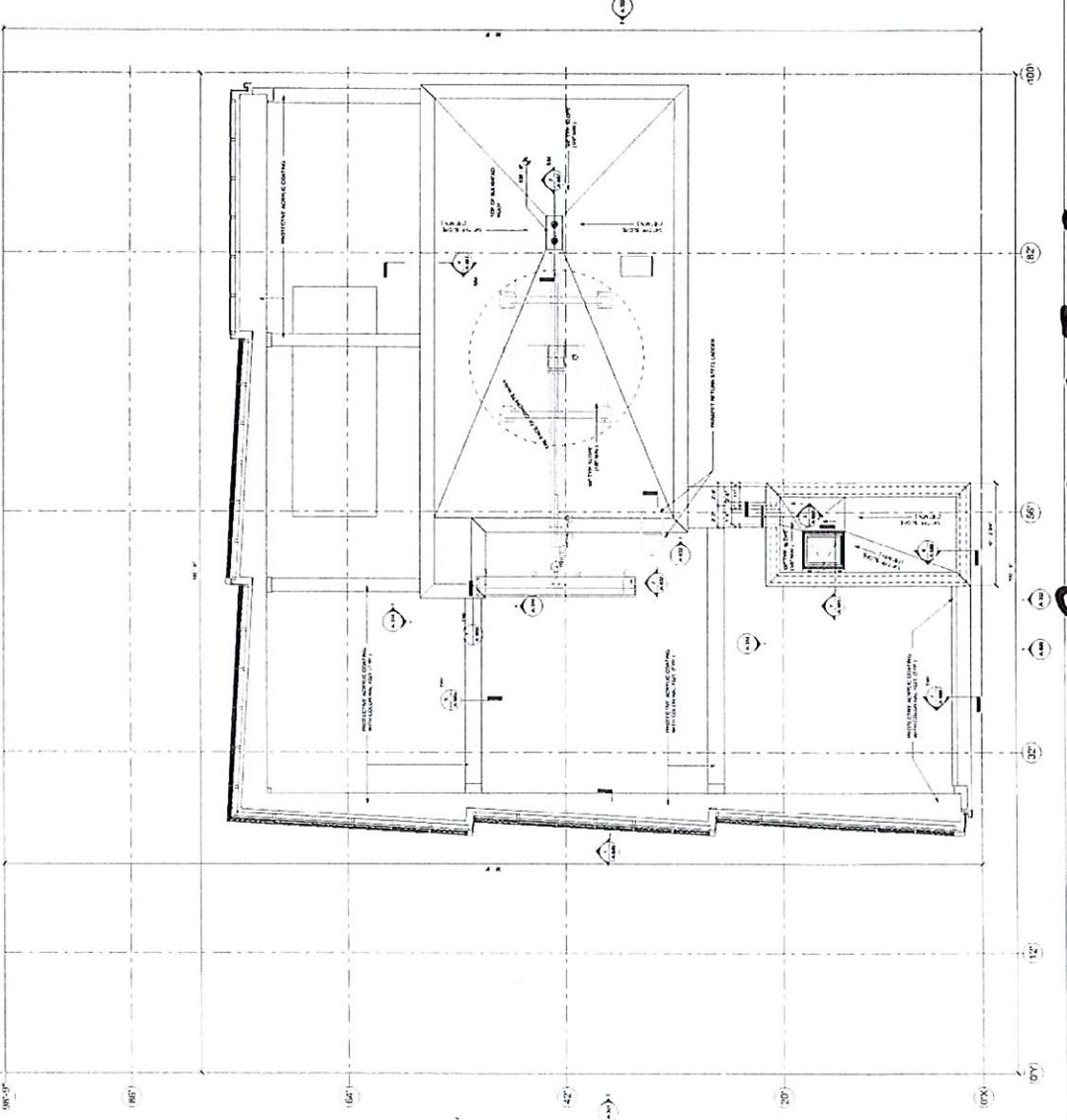
ARCHITECT: WSP | LANGAN
100 W 42ND ST
NEW YORK, NY 10018
Tel: 212 692 1234
Fax: 212 692 1234

PROJECT NO.: 450 11TH AVE
DATE: 08/20/12
SCALE: 1/8" = 1'-0"

PROJECT NAME: BULKHEAD ROOF
PROJECT NO.: 450 11TH AVE
DATE: 08/20/12
SCALE: 1/8" = 1'-0"

DATE	DESCRIPTION
08/20/12	ISSUED FOR PERMIT
08/20/12	ISSUED FOR CONSTRUCTION
08/20/12	ISSUED FOR RECORD

- NOTES:**
1. REFER TO ALL OTHER DRAWINGS FOR DETAILS.
 2. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE NYC DEPARTMENT OF BUILDINGS (DOB) REGULATIONS AND THE NYC DEPARTMENT OF ENVIRONMENTAL CONSERVATION (DEC) REGULATIONS.
 3. ALL MATERIALS SHALL BE APPROVED BY THE DOB AND DEC.
 4. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE DOB AND DEC.
 5. THE CONTRACTOR SHALL MAINTAIN ACCESS TO ALL ADJACENT PROPERTIES AT ALL TIMES.
 6. THE CONTRACTOR SHALL PROTECT ALL EXISTING UTILITIES AND STRUCTURES.
 7. THE CONTRACTOR SHALL MAINTAIN THE EXISTING CURB AND SIDEWALKS.
 8. THE CONTRACTOR SHALL MAINTAIN THE EXISTING LANDSCAPE AND TREES.
 9. THE CONTRACTOR SHALL MAINTAIN THE EXISTING SIGNAGE.
 10. THE CONTRACTOR SHALL MAINTAIN THE EXISTING PAINT AND FINISHES.
 11. THE CONTRACTOR SHALL MAINTAIN THE EXISTING ROOFING AND MEMBRANE.
 12. THE CONTRACTOR SHALL MAINTAIN THE EXISTING MECHANICAL AND ELECTRICAL SYSTEMS.
 13. THE CONTRACTOR SHALL MAINTAIN THE EXISTING PLUMBING AND SANITARY SYSTEMS.
 14. THE CONTRACTOR SHALL MAINTAIN THE EXISTING FLOORING AND CEILING.
 15. THE CONTRACTOR SHALL MAINTAIN THE EXISTING WALLS AND PARTITIONS.
 16. THE CONTRACTOR SHALL MAINTAIN THE EXISTING DOORS AND WINDOWS.
 17. THE CONTRACTOR SHALL MAINTAIN THE EXISTING STAIRS AND ELEVATORS.
 18. THE CONTRACTOR SHALL MAINTAIN THE EXISTING CORE AND SERVICE AREAS.
 19. THE CONTRACTOR SHALL MAINTAIN THE EXISTING MECHANICAL ROOMS.
 20. THE CONTRACTOR SHALL MAINTAIN THE EXISTING ELECTRICAL ROOMS.
 21. THE CONTRACTOR SHALL MAINTAIN THE EXISTING PLUMBING ROOMS.
 22. THE CONTRACTOR SHALL MAINTAIN THE EXISTING STORAGE AREAS.
 23. THE CONTRACTOR SHALL MAINTAIN THE EXISTING OFFICES AND CONFERENCE ROOMS.
 24. THE CONTRACTOR SHALL MAINTAIN THE EXISTING RECEPTION AREA.
 25. THE CONTRACTOR SHALL MAINTAIN THE EXISTING LOBBY AND ENTRANCE.
 26. THE CONTRACTOR SHALL MAINTAIN THE EXISTING CORRIDORS AND STAIRWELLS.
 27. THE CONTRACTOR SHALL MAINTAIN THE EXISTING ELEVATOR SHAFTS.
 28. THE CONTRACTOR SHALL MAINTAIN THE EXISTING MECHANICAL SHAFTS.
 29. THE CONTRACTOR SHALL MAINTAIN THE EXISTING ELECTRICAL SHAFTS.
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 31. THE CONTRACTOR SHALL MAINTAIN THE EXISTING STAIRWELL ENCLOSURES.
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 49. THE CONTRACTOR SHALL MAINTAIN THE EXISTING ELECTRICAL ENCLOSURES.
 50. THE CONTRACTOR SHALL MAINTAIN THE EXISTING PLUMBING ENCLOSURES.



Bulkhead Roof

3711 Owner LLC and 37 Endeavor Hospitality LLC
Menu

BRUNCH

Buttermilk pancakes, caramel, banana,
blueberry syrup 18
Granola, yoghurt, fresh berries 16
Mortadella brioche, fried eggs, pecorino 16
Bagel, smoked salmon, cream cheese 24
Baked eggs arrabiata, sourdough v 23
Avocado toast, poached egg, basil, 22
sourdough v
Eggs Florentine | Benedict | Royale 20 | 21 | 22
8oz Hanger steak, eggs, potatoes, 45

PASTA

Agnolotti 'del plin', truffle, butter 50
Rigatoni, beef bolognese 29
Fusilli, pomodoro, burrata, basil v 30
Taglierini, cacio e pepe v 32
Cavatelli, lamb ragu, fava beans, chili 35
Spaghetti, Maine lobster, chili 58
Ravioli, ricotta & spinach, lemon butter 39

MAINS

Lamb scottadito, artichoke, lamb sauce 64
Eggplant parmigiana v gf 28
Roasted eggplant, dried tomatoes aioli pb 28
Chicken paillard, cherry tomatoes, arugula gf 36
Salmon, asparagus, frisée salad gf 40
Branzino, spinach, tomatoes, peppers, olives gf 42
Veal milanese, sage, lemon 80
Dover sole, lemon butter gf 90

Octopus, cherry tomato, olives, lemon gf 28
Leek & pea soup, extra virgin olive oil pb 16
Zucchini fritti, lemon aioli v gf 18
Meatballs, tomato sauce basil 19
Whipped ricotta, truffle honey, crostini v 22
Calamari fritti, lemon, chili, aioli gf 23
Beef tartare, quail egg, truffle * 29

APPETIZERS

Burrata, heirloom tomato, basil v gf 24
Tuna tartare, avocado, chili, mint * gf 30
Beef carpaccio, Venetian dressing, capers * gf 38
Gnocco Fritto e Prosciutto Crudo 28

SIDES

Mushrooms | San Marzano tomato | Avocado 9
Chicken sausage | Pork sausage | Bacon | 10
Smoked salmon

SALADS

Kale, avocado, apple, radish, seeds pb, gf 20
Butter lettuce, sprouts, avocado pb gf 21
Chopped vegetables, baby kale, chickpeas 21beets,
butternut squash, cherry tomatoes pb, gf
Spring salad, wild arugula, asparagus, 28
shaved parmigiano, summer truffle
add burrata 12 | chicken 12 | salmon 12

- SUMMER TRUFFLE -

Freshly shaved truffle can be added to any dish

MP

pb plant based | gf gluten free | v vegetarian

Please let us know if you have any allergies or dietary requirements,
our dishes are made in house but may contain trace ingredients.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness

3710 Owner LLC and 37 Endeavor Hospitality LLC Menu

CICCHETTI

House tagliere selection	21
Zucchini fritti, lemon aioli pb gf	18
Meatballs, tomato sauce, basil	19
Whipped ricotta, truffle honey, crostini v	22

APPETIZERS

Burrata, heirloom tomato, basil v gf	24
Octopus, cherry tomato, olives, lemon gf	28
Leek & pea soup, extra virgin olive oil pb	16
Calamari fritti, lemon, chili, aioli gf	23
Gnocco Fritto e Prosciutto Crudo	28

<p>- CAVIAR - 1 oz sturgeon caviar, whipped ricotta, crostini 110</p>
--

CARPACCIO & TARTARE

Vitello tonnato, caper berries gf	25
Beef tartare, quail egg, truffle *	29
Tuna tartare, avocado, chili, mint * gf	30
Beef carpaccio, Venetian dressing, capers * gf	38

SALADS

Kale, avocado, apple, radish, seeds pb, gf	20
Butter lettuce, sprouts, avocado pb gf	21
Chopped vegetables, baby kale, chickpeas beets, butternut squash, cherry tomatoes pb, gf	21
Spring salad, wild arugula, asparagus, shaved parmigiano, summer truffle	28
add burrata 12 chicken 12 salmon 12	

<p>- SUMMER TRUFFLE - Freshly shaved truffle can be added to any dish MP</p>

pb plant based | gf gluten free | v vegetarian

Please let us know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PIZZA

Buffalo mozzarella, tomato, basil v	26
Mushroom, asparagus, roasted garlic pb	32
Spicy salami, mozzarella	34
Calzone cacio e pepe, truffle mortadella	38
Prosciutto, arugula, burrata	42
Truffle, squash blossom, goat cheese v	55

PASTA

Agnolotti 'del plin', truffle, butter	50
Rigatoni, beef bolognese	29
Fusilli, pomodoro, burrata, basil v	30
Taglierini, cacio e pepe v	32
Cavatelli, lamb ragu, fava beans, chili	35
Spaghetti, Maine lobster, chili	58
Ravioli, ricotta & spinach, lemon butter	39

MAINS

Lamb scottadito, artichoke, lamb sauce	64
Eggplant parmigiana v gf	28
Roasted eggplant, dried tomatoes aioli pb	28
Chicken paillard, cherry tomatoes, arugula gf	36
Salmon, asparagus, frisée salad gf	40
Branzino, spinach, tomatoes, peppers, olives gf	42
Veal milanese, sage, lemon	80
Dover sole, lemon butter gf	90

<p>- FIORENTINA STEAK - 32 oz, potatoes, blue cheese sauce gf 165</p>
<p>- FILET MIGNON - 8 oz, porcini sauce gf 72</p>
<p>- RIBEYE - 16 oz, barolo sauce gf 85</p>

SIDES

Roasted potatoes, rosemary pb gf	12
Arugula, cherry tomatoes pb gf	14
Sauteed spinach pb gf	14
Sauteed asparagus, chili v gf	14
Spaghetti Pomodoro pb	16

SECURITY PLAN AND PROCEDURES

This document may be updated or modified over time, based on management observations and experiences as well as input from local Police and Fire Departments and the local Community Board.

SECURITY & MANAGEMENT

Security is provided by a 3rd party security company and will be scheduled 24 hours per day, 7 days per week. All guards are insured, licensed and bonded. They will monitor all areas of the hotel through physical presence and digital video surveillance. In addition, the sidewalk areas surrounding the Hotel will be included in the physical "rounds" as well as surveillance for any loitering or disorderly persons and report anything suspicious to management and, if necessary, the police. All security will be in constant communication through hotel issued two-way radios. Security will have the ability to contact management immediately through the same two-way radio system.

IDENTIFYING LEGAL AGE TO CONSUME ALCOHOL

Waiters and beverage staff (including sommeliers and bartenders) will be TIPS Certified through the Alcohol Training Course.

UNRULY PATRONS.

While there is no guarantee that patrons entering the premises will not physically act out, staff will apply preventive procedures to increase the care, welfare, safety and security of everyone in the venue and immediate surroundings of the venue. When a patron acts in a manner that is violent, abusive, indecent, profane, boisterous, or otherwise disorderly, licensee will immediately give the patron a chance to amend their behavior and then contact the police, if necessary. Management will make every effort to detain and hold any patron to the extent legally permitted if they are found to be conducting any illegal activity (e.g. selling, possessing, and/or using any illegal drugs, fighting, sexual assault, or larceny) and will permanently ban all subjects engaging in any illegal activities, and set forth a list of all banned patrons and keep the NYPD informed and supply them with an updated list upon request. Management will set forth detailed examples of unacceptable and abusive conduct in the Employee Manual and all training documents.

PATRONS WHO ARE INTOXICATED

Licensee and employees may not sell, dispense, or give away alcohol to any person who is clearly under the influence of alcohol as defined in the local ordinance. When a customer has been "cut off," the server will notify the other staff and management. Management will support the server's decision to terminate service to any customer.

While there is on-property parking, If a customer is too impaired to drive safely, Licensee will try to persuade the customer not to drive, and arrange a safe ride. If the customer refuses, management

will notify the local Police Department with a description of the person and the license plate number of the vehicle, if possible.

HANDLING OF PHYSICAL DISTURBANCES, INCLUDING FIGHTS

Licensee will set and enforce reasonable limits. If a person becomes belligerent, defensive or disruptive, we will state limits and directives clearly and concisely. When setting limits, we will offer choices and consequences to the disorderly individual. We will avoid overreacting and remain calm, rational and professional. Physical intervention should be used only when individuals are a danger to self or others. Management will ask anyone who is fighting or being disruptive to cease the activity and leave the premises. If necessary, management will call the local police for assistance. When calling 911 we will use the business phone so the call will be documented for NYPD records. We will permanently refuse admittance to any chronic problem individuals, and will document any and all incidents with an incident report and review all incidents with staff.

FULL COOPERATION WITH LOCAL LAW ENFORCEMENT

The police will be called, in a timely manner, whenever management or staff has reason to believe a crime has been or is about to be committed and/or whenever a threat or act of violence occurs on the premises or near the premises. We will work with the NYPD in full force to maintain a safe working environment for all patrons and staff and community.

VIDEO AND ALARM SYSTEMS

A Digital Video Surveillance System as well as alarm systems monitoring fire, flood, gas leaks and carbon monoxide will be installed, monitored, maintained and backed up by a professional security service.

The Digital Video Surveillance System will monitor the entrances, exits, sidewalk areas, and interior (with exception of restroom and changing areas) and will be operational at all times. Licensee will also maintain an alarm system on all ingress and egress points to be armed at the end of operations until the operations are restarted. A "panic button" will be kept at the front reception stand.

All images will be retained for a minimum of a rolling thirty-day period. Records of any incidents will be maintained on a permanent basis. Cloud-based backup will be maintained of all records.

SMOKING LAW

Smoking (including vaping) of any type of tobacco or any other substance is prohibited by law inside of said premises. Anyone caught smoking inside the premises will be asked to leave the premises.

REASONABLE BACKGROUND CHECKS ON STAFF

Licensee will conduct reasonable reference and background checks of all staff prior to extending and

offer of employment and will not offer positions to any persons with adverse references or found to have a history of criminal activity. Licensee will cooperate with local police enforcement on any issues involving any staff.

SECURITY PROCEDURE GUIDE AND INCIDENT LOG BOOK

A Security Procedure Guide and Incident Logbook will be maintained. The Procedure Guide will include rules and regulations of the venue, management responsibilities, protocols for opening and closing procedures, reconciling and safeguarding cash, and securing the premises. Management also commits that the following security related procedures will be detailed in the Security Procedures Guide:

1. All staff will be made aware of the location of all fire extinguishers, water and gas valves, sprinkler valves, alarms, and evacuation procedures.
2. Management will control alarm codes, ensuring that only vetted and responsible individuals have access.
3. A safe will be installed on the premises for the safekeeping of important documents and cash as required.
4. Emergency contact numbers for local police and fire departments will be posted and readily available to all staff.
5. Management will also hold monthly security meetings and trainings at the venue and welcome the NYPD, NYFD, and community board to contribute comments and input at these meetings and training sessions.







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	450 11th Ave, New York, New York, 10018
Geocode	Latitude: 40.75733 longitude: -74.00062
Report Generated On	7/9/2025

8 Closest Liquor Stores		
Name	Address	Distance
KSSWINE LLC License ID: 0091-21-122782 Legacy Serial No.: 1302013	509 W 38TH ST 509-511 W38TH ST NEW YORK, New York 10018	758 ft
ODYSSEY WINE & SPIRITS INC License ID: 0100-20-103729 Legacy Serial No.: 1255997	490 10TH AVE NEW YORK, NY 10018	878 ft
MEENA SAMANI CORPORATION License ID: 0100-22-116891 Legacy Serial No.: 1273576	460 W 34TH ST STORE# 1 NEW YORK, New York 10001	1,286 ft
GRAND CRU WINE & SPIRITS INC License ID: 0100-22-116950 Legacy Serial No.: 1269097	555 W 42ND ST UNIT #1 NEW YORK, New York 10036	1,499 ft
ANA WINE AND LIQUORS LLC License ID: 0100-22-116749 Legacy Serial No.: 1336884	20 Hudson Yards Spc K01 A/KA 500 W 33RD ST New York, New York 10001	1,517 ft
AMSTERWINE.COM INC License ID: 0100-23-126194 Legacy Serial No.: 1356273	475 9TH AVE SPACE A NEW YORK, New York 10018	1,668 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	1,759 ft
Fine Wine and Spirits 1987, LLC License ID: 0100-25-101491 Legacy Serial No.: 6050913	486 9th Ave New York, NY 10018	1,807 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
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No Active On Premises Liquor Licenses within 750 feet

Active On Premises Liquor Licenses within 750 feet

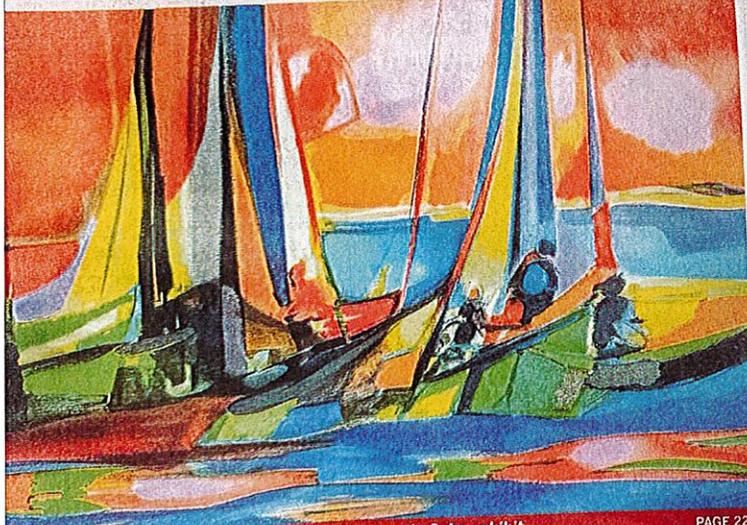
Name	Address	Distance
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SILK CORP License ID: 0388-23-161635 Legacy Serial No.: 6004000	552 W 38TH STREET NEW YORK, NY 10018	370 ft
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PARADIS IN THE PARK LLC License ID: 0370-24-110941 Legacy Serial No.: 6019094	524 W 36TH ST BLOCK 3 THEKIOSK HUDSON BLVD E 35 & 36 NEW YORK, New York 10018	451 ft
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SCOOZI EVENTS NYC INC License ID: 0346-22-116042 Legacy Serial No.: 1340630	517 W 37TH ST AKA 505 W 37TH ST NEW YORK, NY 10018	556 ft
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Bring the hostages home!

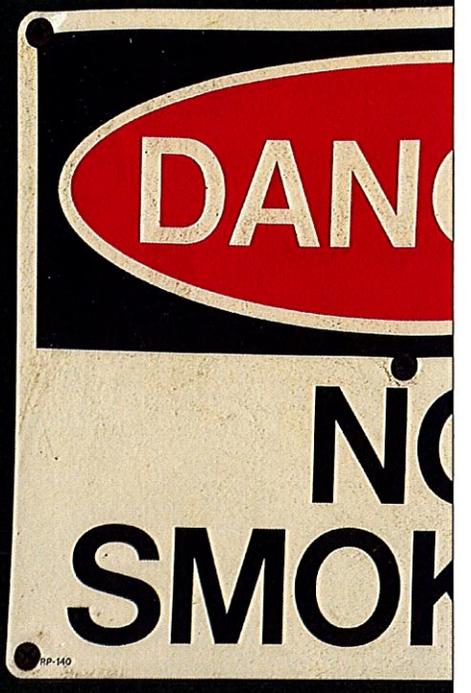


CEL MOULY: Color breathes and structure sings in Soho exhibit PAGE 22

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 424 W 33rd Street, Suite 580 New York, NY 10001
 Tel: 212-726-4394
<https://manhattan.cityofnewyork.us/cb4/>

JESSICA CHAT
 CMF
 JESSE BODINE
 District Manager

PUBLIC NOTICE

Business Licenses and Permits Committee
 will discuss an application submitted by
**37-11 Owner LLC and 37 Endeavor
 Hospitality LLC**
450 11th Avenue

A Liquor, Wine, Beer, & Cider License for a Hotel
 Establishment with Recorded Music and Terrace

DATE: Tuesday, October 14, 2025

TIME: 6:30 PM

PLACE: **Hybrid Meeting:**

Video/Phone Conference Registration:
<https://tinyurl.com/MCB4-BLP-COM>



In-Person: NEW LOCATION!
353 W. 30th Street

To follow public health best practices, building protocols and due to limited space, we encourage all members of the public to participate remotely via Zoom. If you would like to attend in person, please email Community Associate Janine Pretente-Yusuf at jpretente@cb.nyc.gov by 10am, Monday, October 13th.

We invite you to attend this meeting and learn more about this application. Alternatively, you should email your comments by 12 p.m. Monday, October 13th or for more information, to Community Associate Janine Pretente-Yusuf at jpretente@cb.nyc.gov.

Posted according to the Administrative Code of the City of New York section 10-119. Please do not remove until after the above meeting date.

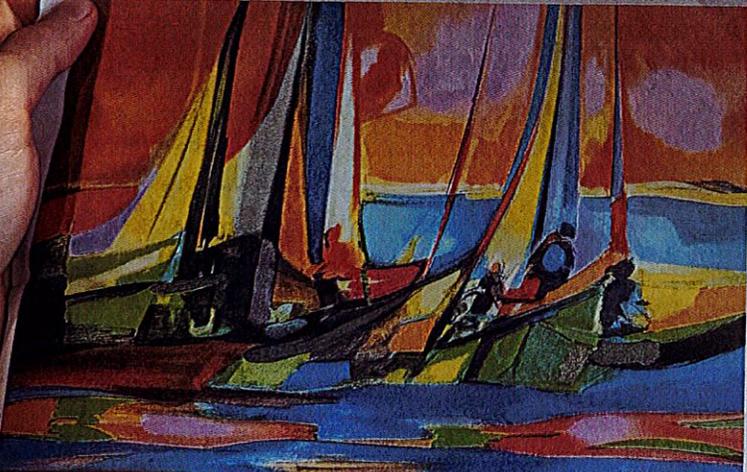
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MANHATTAN EXPRESS

MIDTOWN, UPPER EAST & WEST SIDES VOLUME 21 NUMBER 39 SEPTEMBER 26, 2025

Snake eyes for casino bids Page 2 Sotomayor's civics lesson Page 10

Bring the hostages home!



MARCEL MOULY: Color breathes and structure sings in Soho exhibit PAGE 22

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CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD No. 4
424 W 33rd Street, Suite 500 New York, NY 10001
Tel: 212 734-4234
<http://idmanhattan.cibohofny.gov/submit>

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Johana Salinas <johana@pb.law>

Subject: Request to meet re liquor license

Mon, Sep 29, 2025 at 7:18 PM

Tom Xavier <txavier@endeavorhg.com>
To: Tom Xavier <txavier@endeavorhg.com>
Cc: "negonzalez@cb.nyc.gov" <negonzalez@cb.nyc.gov>, Johana Salinas <johana@pb.law>

Good afternoon,

My name is Tom Xavier. I am the CEO of **37-11 Owner LLC and 37 Endeavor Hospitality LLC**, which has applied for a liquor license at 450 11th Avenue, New York, NY 10018.

We are looking to open a full-service hotel with food and beverage outlets for hotel guests as well as providing a new and exciting option for those in the community. The hotel will offer a ground level bar lounge, a cellar level bar lounge, and feature an Italian restaurant and terrace with seating on the 4th floor offering house made pasta as well as liquor, beer, and wine.

method of operation includes:

- Hours of operation will be Sunday through Saturday 12:00 pm – 2:00am
- Music will include background music only.
- Outdoor space: The fourth floor Italian restaurant will include Terrace dining service that will end at 12:00 a.m. with background music only.

We will be attending next month's meeting of Manhattan Community Board 4 to present the application and answer questions. Should you have any questions or wish to speak before then, we would be happy to meet in person or virtually.

In addition, given your closeness and longstanding connection to the neighborhood, if there are any other individuals or groups who you believe would be interested in speaking with us before the Community Board meeting, we would welcome their names and contact information.

We look forward to getting to know you and becoming a part of the neighborhood!

Sincerely,

Tom

Tom Xavier
Chief Executive Officer
Endeavor Hospitality Group



TX

Tom Xavier



To: ✓ Tom Xavier

Mon 2025-09-29 4:18 PM

Cc: negonzalez@cb.nyc.gov; **+1 other**

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@donnalangma.com; excom@chekpeds.com;
HellsKBA@gmail.com; brianscottweber@gmail.com;
cressidac@gmail.com

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Johana Salinas <johana@pb.law>

450 11th Ave

Tom Xavier <txavier@endeavorhg.com>

Wed, Oct 1, 2025 at 4:32 PM

To: "negonzalez@cb.nyc.gov" <negonzalez@cb.nyc.gov>, "jpretente@cb.nyc.gov" <jpretente@cb.nyc.gov>

Cc: Johana Salinas <johana@pb.law>, Janelle Alexander <janelle@pb.law>

Ms. Gonzalez and Ms. Pretente,

We have submitted an application for a liquor license for Hotel Meta, at 450 11th Avenue, across the street from the Jacob Javits Convention Center.

Our CB meeting is scheduled for Tuesday, October 14, at 6:30 p.m. Via Zoom.

I would like to make a tour available for you, either virtual or in-person prior to the meeting so you have the opportunity to see the hotel and the outdoor terrace on the 4th floor, part of the Italian restaurant, prior to our meeting.

Please let me know if and when you would like the tour so I may make arrangements. Keep in mind the hotel, including the terrace are currently under construction as the hotel is a "new-build".

I look forward to meeting you and sharing the plans for this exciting project.

Thank you

Cordially,

Tom

Tom Xavier
Chief Executive Officer
Endeavor Hospitality Group

