

Manhattan Community Board 4

(All Fields Must Be Completed)

NYS Liquor License/DOT Dining Out Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)	
Good Eating Company North America, LLC		N/A - no trade name.	
STREET ADDRESS		CROSS STREETS	ZIP CODE
395 9th Avenue, Floor 65, New York, NY		W 33rd St, W 31st St	10001
Applicant <i>(Attach a list of all individuals that will be listed/associated with the license)</i>	NAME: Good Eating Company North America, LLC (see attached rider)	ATTORNEY/ REPRESENTATIVE	NAME: Amanda Taylor, Esq., Skene Law Firm, P.C.
	PHONE: (301) 987-4504		PHONE: (732) 727-5030
	EMAIL: liquorlicense.usa@sodexo.com		EMAIL: atobin@skenelawfirm.com
MANAGER	NAME: Jessica Sanchez	LANDLORD	NAME: Accenture, LLP
	PHONE: (929) 840-8833		PHONE: (917) 452-4400
	EMAIL: jessica.sanchez@sodexo.com		EMAIL: N/A
APPLICATION TYPE (☒ New York State Liquor License ☐ Dept. of Transportation Dining Out)			
☒ New	Has applicant owned or managed a similar business?	YES	NO Yes.
	What is/was the name and address of establishment?	See attached rider.	
	What were the dates applicant was involved with this former premise?	See attached rider.	
☐ 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	Applicant filed with the NYSLA on 4/23/26, and withdrew the application. Applicant has not yet refilled. Applicant is planning to file upon approval of the Community Board.
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	Yes, 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.	YES	☐ NO	Not applicable.
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)									
HOURS of Operation		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Indoors	7am-10pm	7am-10pm	7am-10pm	7am-10pm	7am-10pm	7am-10pm	N/A	N/A
	Outdoors	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
	Kitchen	7am-10pm	7am-10pm	7am-10pm	7am-10pm	7am-10pm	7am-10pm	N/A	N/A
	Music (indoors)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
If yes, what type(s)? N/A - No Music. 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	450	450	28	118	2	2	0		
OUTSIDE <i>(Roof/Top/Rear Yard/Patio/Terrace /Garden; within the premises)</i>	N/A	N/A	N/A	N/A	N/A	N/A	N/A		
DOT Dining Out: Sidewalk Cafe			N/A	N/A	N/A				
DOT Dining Out: Roadway			N/A	N/A	N/A				
How frequently will the owner(s) be at the establishment?					Officers of the applicant entity will not be on-site. Day-to day operations overseen by the premises manager, who will be on-site during all hours of operation.				
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	Catering establishment.		
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	N/A - Security personnel is contracted through the building and is on-site during all hours of operation.		
Will security plan be implemented?					YES	NO	N/A - Security personnel is contracted through the building and is on-site during all hours of operation.		
Will State certified security personnel be used?					YES	NO	N/A - Security personnel is contracted through the building and is on-site during all hours of operation.		
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	N/A		

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?	Service area		
Where will applicant lay out garbage containers and at what time?	Service area near freight		

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	N/A - not new construction.
What is the zoning designation for this location?	C6-4		

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 attached rider.
	# 2	
	# 3	
	# 4	
	# 5	
When did applicant post the notice that was provided?	May 19, 2026	
Where did applicant post the notice that was provided?	On the proposed premises and light poles on the block.	
Please provide dates when applicant met with the groups listed above.	N/A - notified via email.	
Who was your contact person at each group you met with?	N/A - notified via email.	
Will applicant provide a cell phone number to neighbors and respond to complaints that arise? If yes, please provide.	☒ YES	NO 929-840-8833
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
Floor 65	Catering events	450	7am - 9pm M-F	28	118	2	0	No music

BUILDING DESIGN			
State the name and type of business previously located in the space.	Accenture, office space		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	☒ NO	
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	N/A - no music
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	N/A
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?	NE corner of the 65th floor, VAV (Variable air volume)		
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	
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	
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 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	☒	
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
7/22/26 full board meeting, with 40 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


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 →

Robyn B. Welter

PRINT NAME OF APPLICANT



SIGNATURE OF APPLICANT

05/26/2026

DATE

RIDER TO MANHATTAN COMMUNITY BOARD 4

NYS Liquor License/DOT Dining Out Stipulations Application

Applicant: Good Eating Company North America, LLC

List of Officers of Good Eating Company North America, LLC:

Name	Title	Phone	Email
Katherine McCaffrey	Vice President	(301) 987-4504	Liquorlicense.usa@sodexo.com
Robyn Welter	Corporate Secretary	(301) 987-4504	Liquorlicense.usa@sodexo.com

Description of Applicant's liquor license history:

Good Eating Company North America, LLC and its affiliate entities hold liquor licenses nationwide. Good Eating Company North America, LLC does not currently hold any liquor licenses with the New York State Liquor Authority. Applicant and its affiliate entities have extensive experience and knowledge of the alcoholic beverage industry.

395 9th Avenue, New York, NY 10001
Floor 65

A= EVENT SPACE

B= BAR

C = LIQUOR STORAGE

D = WOMEN'S RESTROOM

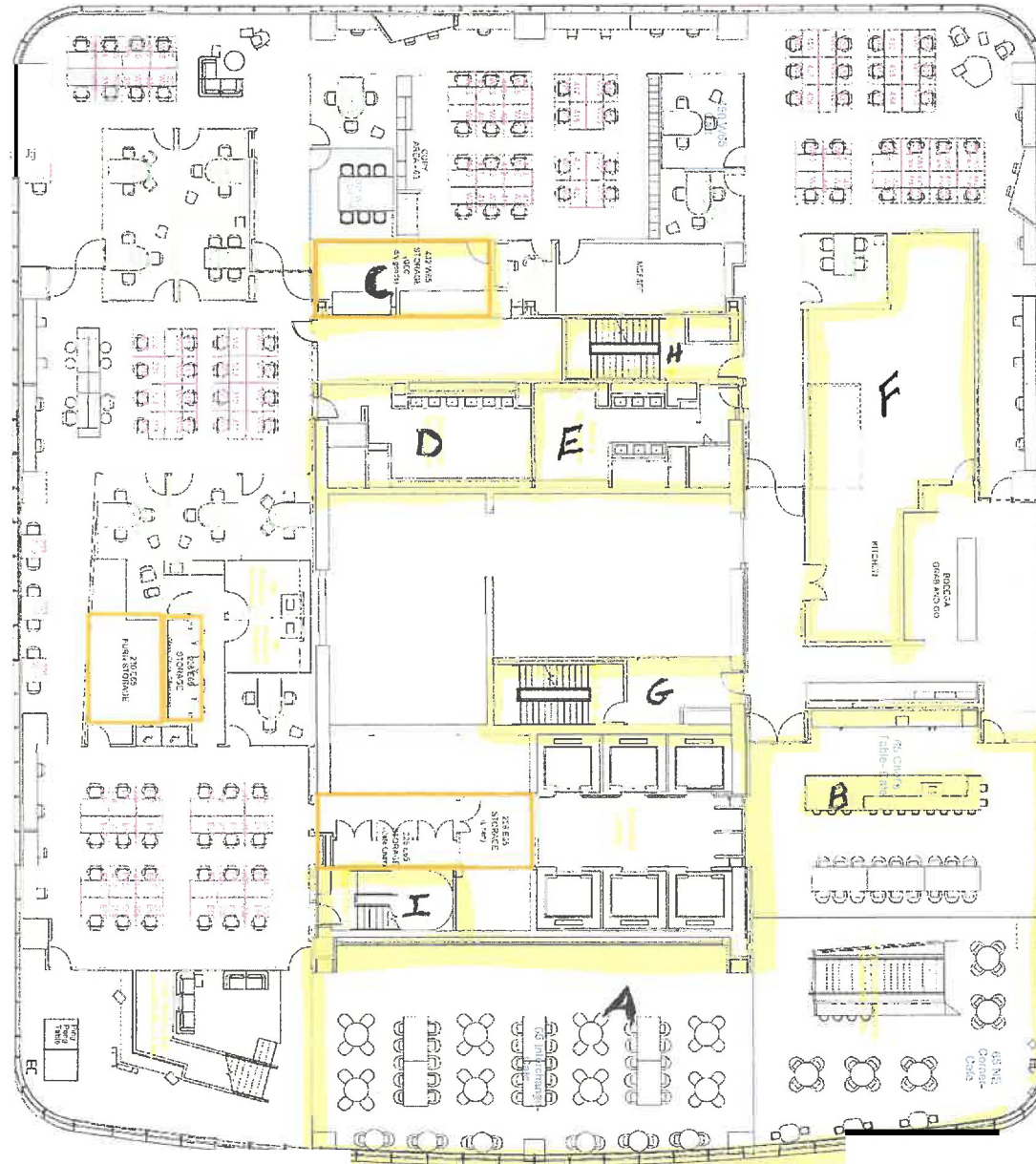
E = MEN'S RESTROOM

F=KITCHEN/ FOOD PREP

G=STAIRS/ EXIT

H =STAIRS /EXIT

I = STAIRS /EXIT





accenture

ONE MANHATTAN WEST CATERING

crafted by

THE *good eating* CO.

CATERING GUIDELINES

Room Reservations and Ordering

A confirmed space reservation at 1MW is required to submit a catering order. Please reserve a space on Places (places.accenture.com) or reach out to the Space & Experience Team at Space.1MW@accenture.com

Order Minimums

To better serve all our guests and operate in an efficient manner, 1MW Catering has established set order minimums for the majority of its catering packages. Please review each menu package in the following pages for required individual minimum orders. A final guarantee is required 48 business hours in advance. Orders requested with less than 48 hours are subject to product availability. Any necessary substitutions will be communicated.

Cancellations

All cancellations must be received within 48 business hours. If not received within 48 business hours, full charges will be incurred with the exception of bottled beverages and prepackaged food items.

Dietary Restrictions

Please communicate all dietary restrictions to the Space & Experience Workplace team prior to the menu being confirmed. We welcome all requests, while prioritizing your safety and experience, and will gladly make special accommodations whenever possible. Please bear in mind, for severe allergies with potentially anaphylactic reactions, we cannot guarantee full omission of the offending ingredient. This is due to the physical constraints of our own kitchen and that of our specialist suppliers where the ingredients may be present within the production environment. Kosher or specialty orders must be placed by 2:00 pm (Monday—Thursday) and 11:30 am (Friday) for the next day's service. Orders placed during religious holidays will require advance notice or may not be available.

Food Removal Policy

Out of deference to safety, it is the policy of 1MW Catering not to box unused food portions from your event for personal consumption outside of the event location.

Staffing and Additional Costs

We approach staffing all events for their individual needs with both cost and service experience in mind. Should you wish to request a dedicated attendant throughout your event or if additional staff is needed (i.e. receptions), you will be charged the standard attendant fees. Daily catering service hours are from 7am-6pm. If service is needed before or after these times, additional labor fees may apply.

Paying for Your Event

When placing your order, it is important to confirm the appropriate WBS. Payment may also be made via credit card (Visa, Discover, Mastercard, American Express). A WBS or credit card should be provided 48 hours ahead of your event so payment can be completed. For cc payments, please complete a cc authorization form.

Public Officials

Accenture has a specific policy around the attendance of public officials at meeting & events. Please reference Policy 0150: Gifts & Entertainment for additional steps you must take with your event.

TABLE OF CONTENTS

Catering Guidelines	2
Beverages	4
Breakfast	5
Lunch	
• Sandwiches & Salads	6
• Composed Bowls	7
• Ambient Buffets	8
• Hot Lunch Buffets	9
Snacks & Breaks	10
Boards	11
All-Day Conference Package	12
Receptions	
• Bar Packages	13
• Hors d'oeuvres	14
• Desserts	15
• Enhancements	16

Questions? Contact space.1MW@accenture.com

Catering prices are exclusive of NY sales tax which is 8.875% and a 5% administrative fee. Please note, staffing is determined based on the needs of the operation and select options may include additional costs.



BEVERAGES | 6 person minimum

COFFEE & TEA SERVICE | \$5.75

regular & decaf coffee, assorted teas

BOTTLED WATER | \$3

still & sparkling

ASSORTED SOFT DRINKS | \$3.25

ASSORTED JUICES | \$4

ALL DAY BEVERAGE SERVICE | \$25

regular & decaf coffee, assorted teas, assorted
juices, assorted soft drinks, still & sparkling
bottled water, seasonal fruit-infused water





BREAKFAST | 8 person minimum includes orange juice

CONTINENTAL | \$18

assorted house-baked mini muffins, croissants, danishes | **add seasonal fruit platter +\$5**
may contain: egg, milk, tree nuts, wheat

ESS-A-BAGEL BAR | \$12

assorted bagels by the dozen, butter, whipped cream cheese, flavored cream cheese
add smoked salmon +\$6 includes: sliced cucumber, red onion, tomatoes, capers, lemon
add seasonal fruit platter +\$5
may contain: fish, milk, wheat

TRADITIONAL AMERICAN BREAKFAST | \$18

assorted fresh pastries, scrambled eggs, breakfast potatoes
choose (2) proteins: bacon | chicken apple sausage | soyrito
add french toast topped with mixed berries & maple syrup +\$7
contains: egg, milk, wheat

HEALTHY START | \$16

date chia overnight oats, seasonal fruit, hard-boiled eggs with **choice of your selected (2) toppings:**
chives | everything seasoning | salmon roe | maple bacon
may contain: egg, milk, wheat

FRITTATAS | \$18

eggs, fresh herbs, cheddar, seasonal fruit
choose (2) frittata options: bacon | sausage | spinach & mushroom
may contain: egg, milk

GOOD BREAKFAST ON THE GO | \$18

egg, cheese & protein on english muffin or burrito
choose (1): english muffin sandwich | breakfast burrito
choose (1) protein: turkey sausage | bacon | mushroom
includes: whole fruit, yogurt
add seasonal fruit platter +\$5
may contain: egg, milk, tree nuts, wheat

While we take many precautions to correctly identify ingredients and prevent cross-contact with food allergens, we are unable to guarantee the absence of potential allergens in our food or facilities.



SANDWICHES & SALADS | 10 person minimum includes cookies

SIGNATURE SANDWICH SPREAD | \$20

chef curated sandwiches & wraps
may contain: egg, fish, sesame, soy, wheat

BUILD YOUR OWN SALAD | \$24

includes:
mixed greens, romaine, balsamic vinegar, olive oil, warm rolls, butter

choose (5) toppings:

tomato | cucumber | carrots | roasted vegetables | quinoa | garbanzo beans | hard-boiled egg |
toasted pepitas | dried cranberries

choose (2) dressings:

basil balsamic vinaigrette | apple cider vinaigrette | buttermilk ranch | additional chef offerings available

choose (2) proteins:

grilled chicken | herb grilled steak | roasted salmon | grilled tofu

may contain: fish, egg, milk, sesame, soy, tree nuts, wheat



COMPOSED BOWLS

10 person minimum | 30 person maximum
includes cookies

SELECT YOUR BASE & PROTEIN TO COMPLETE YOUR COMPOSED BOWL

choose (1) base: white rice | brown rice | mixed greens | quinoa
choose (2) proteins: chicken | shrimp | steak | tofu | falafel

PROTEIN POWER BOWL | \$26

chickpeas, shredded kale, roasted vegetables, cherry tomatoes, cucumber, toasted pepitas

choose (1) dressing: green goddess dressing | charred lemon vinaigrette
may contain: milk, soy

MEDITERRANEAN | \$26

cucumber, tomato & onion salad, carrot hummus, tzatziki, feta, olives, toasted pita

may contain: milk, sesame, soy

KOREAN BIBIMBAP | \$26

shiitake mushroom, spinach, carrot, korean cucumber salad, kimchi

may contain: sesame, soy, wheat

PERI-PERI FIESTA BOWL | \$26

peri-peri marinated protein, cuban-style black beans, charred elote corn salad, avocado, pickled red onions, cotija cheese

may contain: milk

Please note:

- **Composed Bowls are served in our orange, Dispatched Goods containers.** China service is available for an additional charge and must be requested at least **72 hours** in advance.
- **Orders over 30 guests** will be served buffet-style instead of composed bowls. Selection includes (1) base, (2) proteins, and up to (2) bowl styles.
- For additional details, please consult the Space & Experience Team.



AMBIENT BUFFETS | 12 person minimum includes cookies, still & sparkling water

ARTHUR AVE | \$40 chicken milanese

includes:

orecchiette salad: broccolini, sundried tomatoes, pesto, extra virgin olive oil

bucatini mozzarella & heirloom tomato salad:
fresh basil & extra virgin olive oil

arugula & radicchio salad: shaved fennel, citrus fruit, shaved parmesan
contains: egg, milk, tree nut, wheat

KOREATOWN | \$45 bulgogi grilled flank steak

includes:

roasted miso potatoes

gochujang glazed carrots

radish, cucumber, napa cabbage salad:
sesame ginger dressing
contains: sesame, soy, wheat

MOROCCAN SPICE | \$42 za'atar salmon

includes:

harissa & maple carrots

couscous, chickpeas & herbs, cucumber & tomato salad

grilled pita & hummus
contains: sesame, wheat

WELLNESS | \$42 roasted salmon

includes:

fennel, citrus & broccoli slaw

roasted beets, toasted almonds, goat cheese

red quinoa, chickpeas, sweet potatoes, cranberries & baby kale
contains: egg, fish, milk, tree nuts

HOT LUNCH BUFFETS

12 person minimum
includes cookies, still & sparkling water

PACIFIC RIM | \$50

asian inspired cabbage salad, tamari ginger vinaigrette

choose (2) bases:

white rice | brown rice | fried rice | chow mein |
sauteed asian vegetables

choose (2) proteins:

tamari garlic chicken | grilled teriyaki chicken |
mongolian beef | miso glazed salmon |
kung pao shrimp
may contain: egg, fish, sesame, shellfish, soy, wheat

BAR-B-QUE | \$50

black bean & corn salad, citrus jalapeno vinaigrette,
cornbread muffins, creamy coleslaw, roasted maple
carrots

choose (2) proteins:

santa maria tri-tip | slow roasted pulled pork |
mesquite grilled chicken thigh |
grilled savory cauliflower steaks

choose (2) sauces:

bourbon bbq sauce | alabama white bbq sauce |
carolina bbq sauce
may contain: egg, milk, soy, wheat

CHEF'S TABLE | \$47

includes:

mixed green salad, rolls, butter, roasted potatoes,
roasted seasonal vegetables

choose (2) proteins:

boneless halal chicken thigh provençale |
chimichurri flat iron steak | salmon piccata |
miso roasted maitake mushrooms
may contain: sesame, wheat

LA COCINA | \$47

southwestern salad, cilantro lime dressing, corn & flour
tortillas, mexican rice, seasoned black beans, charred
tomato salsa, guacamole, sour cream, shredded cheese

choose (2) proteins:

chicken tinga | beef carne asada | pork carnitas |
wild mushroom & bell peppers |
spicy guajillo roasted shrimp
may contain: milk, shellfish, soy, wheat

PASTA BAR | \$37

includes:

market salad, balsamic vinaigrette, parmesan,
warm rolls, butter

choose (1) pasta:

cavatappi | orecchiette | penne |
rotini | rigatoni

choose (1) vegetable:

broccoli rabe | sautéed garlic spinach |
roasted eggplant | artichoke hearts

choose (2) proteins:

italian meatballs | grilled balsamic chicken breast |
grilled italian sausage

choose (2) sauces:

house marinara | alfredo | lentil bolognese |
pomodoro
may contain: egg, milk, sesame, tree nuts, wheat

SNACKS & BREAKS | 8 person minimum

VEGETABLE & HUMMUS CRUDITÉ | \$10

crisp vegetables, carrot hummus, house yogurt,
ranch, toasted pita chips

add warm marinated olives +\$5

may contain: wheat, milk, sesame, soy

CHIPS & SALSA | \$8

house fried tortilla chips, charred tomato salsa

add queso dip +\$6

add guacamole +\$6

may contain: milk, wheat

HOUSE TRAIL MIX | \$8

sweet & savory mixed nuts,
chocolate chips, dried fruit

may contain: milk, tree nuts, peanuts, wheat

SWEET TREATS | \$10

house baked cookies | brownies |
fruit bars

may contain: milk, wheat, egg, tree nuts

ASSORTED GRANOLA & PROTEIN BARS | \$6

may contain: sesame, soy, tree nuts, wheat

POPCORN | \$6

choose (2):

plain | butter | cinnamon sugar |
toasted nori | truffle salt | black pepper

may contain: milk, wheat

ASSORTED CHIPS & PRETZELS | \$5

may contain: milk, wheat





BOARDS | 6 person minimum

Prices listed reflect per-person cost and are not priced per board

MEZZE BOARD | \$20

carrot hummus, beet spread, tzatziki, vegetable crudité, peppers, artichoke hearts, mixed olives, marinated feta, toasted pita bread, flatbread crackers

may contain: milk, wheat, soy, sesame

CHEESE BOARD | \$22

three chef-selected local & imported cheeses, crackers, local honeycomb, seasonal & dried fruit

may contain: wheat, milk, sesame

SALUMI BOARD | \$26

three chef-selected local & imported cured meats, sliced baguette, pickled mustard seeds, caperberries, fig jam, country mustard

add (3) three chef-selected local & imported cheeses +\$14

may contain: milk, wheat, sesame

LATIN FARE BOARD | \$32

dried chorizo, dominican salami, serrano ham, manchego, pepper jack, queso fresco, marcona almonds, flatbread crackers

may contain: milk, tree nuts, wheat, sesame

SWEET & SAVORY BOARD | \$22

cubed cheddar & monterey jack cheese, trail mix, seasonal fruit, pretzels, brownie bites, almond butter yogurt dip, cocoa whipped coconut cream, graham crackers, fig jam

may contain: egg, milk, tree nuts, wheat, sesame



ALL DAY CONFERENCE PACKAGE

20 person minimum | \$95pp

ALL DAY BEVERAGE SERVICE

regular & decaf coffee, assorted teas, assorted juices,
assorted soft drinks, still & sparkling bottled water,
fruit-infused water

TRADITIONAL BREAKFAST

assorted pastries
scrambled eggs
breakfast potatoes

choose (2) proteins:

bacon | chicken apple sausage | soyrito

add seasonal fruit platter +\$5

add french toast, mixed berries & maple syrup +\$7

contains: egg, wheat, milk

LUNCH

choose (1) ambient buffet **or** (1) hot lunch buffet

please see pages (8) or (9)

BREAK

choose (1) snack offering

please see page (10)



BAR PACKAGES | 20 person minimum

step one - select packaged bar and duration of event

step two - select your (4) hors d'oeuvres

step three - select your optional dessert and or optional enhancement
please note, reception packages are available after 4pm

step
one

BEER, WINE & SODA

1 hour - \$25pp

1.5 hours - \$30pp

2 hours - \$35pp

domestic and imported beer
assorted wines
assorted juices
assorted soft drinks
still & sparkling water carafes

PREMIUM BAR

1 hour - \$40pp

1.5 hours - \$45pp

2 hours - \$50pp

premium spirits
domestic and imported beer
assorted wines
assorted juices
assorted soft drinks
saratoga still & sparkling water

**The following is the estimated staffing
cost required for your reception.**

20-50 GUESTS = est. \$2,500 total

51-100 GUESTS = est. \$3,000 total

101-200 GUESTS = est. \$5,000 total

HORS D'OEUVRES |

choose (4) hors d'oeuvres

1 hour: \$36pp | 1.5 hours: \$41pp | 2 hours \$46pp

20 person minimum

Please note, if you select a bar package, you must accompany it with an item on this page OR a Board (pg 11)

step
two

A la carte prices are reflected for: 1 hour | 1.5 hours | 2 hours

DEVILED EGGS

\$14 | \$19 | \$24

choose (2) options:

bacon onion jam | everything bagel spice |
gremolata | korean chili flake & scallion

may contain: egg, sesame, soy, tree nuts

CROSTINI

\$18 | \$23 | \$28

choose (3) options:

artichoke dip, lemon & herb |
roasted maitake mushroom & farmer's cheese
| tomato bruschetta | lima bean & lemon
ricotta | prosciutto & fig jam |
beef bresaola with caperberry &
mustard cream | old bay shrimp salad

may contain: milk, sesame, shellfish, wheat

SLIDERS

\$18 | \$23 | \$28

toasted slider bun, cheddar cheese,
house herb aioli, tomato, lettuce,
ketchup, mustard

choose (1):

grass fed beef burger |
crispy buttermilk chicken |
garlic roasted portobello mushroom

may contain: egg, milk, sesame, wheat

WILD MUSHROOM

CHICKPEA FRIES

\$18 | \$23 | \$28

lemon garlic aioli

contains: egg, milk

CHICKEN LIME SATAY

\$18 | \$23 | \$28

peanut sauce

contains: sesame, soy, tree nuts

SPICY HARISSA TOMATO

SOUP SHOOTER

\$16 | \$21 | \$26

mini grilled cheese bites, micro greens

contains: egg, milk, wheat

CARAMELIZED ONION &

GOAT CHEESE TART

\$16 | \$21 | \$26

cracked black pepper & honey

contains: milk, wheat

SHRIMP COCKTAIL

\$18 | \$23 | \$28

house-made cocktail sauce

contains: shellfish, soy

TUNA POKE

\$18 | \$23 | \$28

ponzu & ginger, wonton crisps,
seaweed salad

contains: fish, sesame, soy, wheat

BACON WRAPPED SHRIMP

\$18 | \$23 | \$28

bourbon maple glaze

contains: shellfish

MINI CRAB CAKES

\$20 | \$25 | \$30

local crab salad, cocktail aioli

contains: milk, shellfish, wheat

SPICY LAMB MEATBALLS

\$20 | \$25 | \$30

harissa aioli

contains: egg, milk, soy, wheat

MINI VEGETABLE SAMOSAS

\$14 | \$19 | \$24

mango chutney

contains: egg, soy, wheat

CRISPY CHICKEN WINGS

\$18 | \$23 | \$28

celery sticks

choose style:

bone-in for stationary reception |
boneless for passed reception

choose (2) sauces:

buffalo | hot honey | bbq |
honey mustard | sweet chili

choose (1) dipping sauce:

blue cheese | buttermilk ranch
may contain: milk, sesame, soy, wheat

BOARD

choose any board from page 11

prices vary based on board selection

Please choose passed or stationary.

Please note that a la carte pricing is designed to give you the flexibility to select 1-2 items with your bar package, rather than committing to (4) hors d'oeuvres. For additional details, please consult the Space & Experience Team.



DESSERTS

20 person minimum

a la carte add on prices listed below | 20 person minimum

step
three
(optional)

CLASSIC CHEESECAKE | \$7

seasonal fruit coulis, berries

contains: eggs, milk, wheat

CARROT CAKE | \$7

crème fraiche, currants

contains: eggs, milk, tree nuts, wheat

BROWN SUGAR CHOCOLATE

MOUSSE CAKE | \$7

candied cocoa nibs, vanilla chantilly

contains: eggs, milk, wheat

STICKY DATE CAKE | \$7

coconut caramel

contains: eggs, milk, wheat

While we take many precautions to correctly identify ingredients and prevent cross-contact with food allergens, we are unable to guarantee the absence of potential allergens in our food or facilities.

ENHANCEMENTS | 20 person minimum

step
three
(optional)

*Plated dinner or buffet style includes: choice of market or caesar salad, (2) sides & (1) dessert

POULTRY | \$67

choose (1):

BONELESS HALAL CHICKEN THIGH

herbs de province, olives
contains: no known allergens

CHICKEN PICCATA

lemon, capers, white wine
contains: milk, wheat

CHICKEN MARSALA

marsala wine, mushrooms
contains: wheat

BEEF | \$72

choose (1):

NY STRIP LOIN

whole grain mustard au jus
contains: no known allergens

FILET MIGNON MEDALLIONS

green peppercorn sauce
contains: no known allergens

BRAISED BONELESS SHORT RIBS

red wine & shallot demi-glace
contains: wheat

VEGAN & VEGETARIAN | \$47

choose (1):

HERB ROASTED CAULIFLOWER STEAKS

smokey jalapeno & chickpea ragu
contains: no known allergen

ROASTED KABOCHA SQUASH STIR FRY

tamari ginger glaze
contains: sesame, soy

LENTIL BOLOGNESE

contains: no known allergens

SEAFOOD | \$77

choose (1):

SEARED HERB CRUSTED HALIBUT

contains: fish, wheat

MISO GLAZED COD

contains: fish, sesame, soy

LEMON ROASTED SALMON

contains: fish

PORK | \$67

choose (1):

BLACKENED PORK LOIN

pickled peach relish
contains: no known allergens

GRILLED BONELESS PORK CHOPS

apple & pear compote
contains: no known allergens

PINEAPPLE & BROWN SUGAR GLAZED HAM

contains: soy

SIDES | \$12

green beans almondine
charred lemon broccolini
roasted maple rainbow carrots
seasonal lemon & garlic vegetables
roasted fingerling potatoes
brown rice & quinoa pilaf
rigatoni a la vodka

DESSERTS | \$7

select a dessert from page (15)

Enhancements require at least 1-week advance notice | *If you choose plated, you may incur additional charges

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LESLIE BOSHOKIAN MURPHY
Chair

JESSE BOONE
District Manager

CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD No. 4
630 9th Avenue, Suite 208 New York, NY 10036
Tel: 212-736-4136
<http://www.m4board.com>

PUBLIC NOTICE

Business Licenses and Permits Committee
will discuss an application submitted by

**Good Eating Company North
America LLC**

395 9th Avenue, 65th Fl.

A New Liquor, Wine, Beer & Cider License Application for a
Catering Establishment (private events only)

DATE:

Tuesday, June 9, 2026

TIME:

6:30 PM

PLACE:

Hybrid Meeting:



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

LOCATION

In-Person:

MCB4 Office

630 9th Avenue, Suite 208 (44/45)

**Due to limited space, we encourage all
members of the public to participate remotely
via Zoom.**

We invite you to attend this meeting and learn more about this application.
Alternately, you should email your comments by 12 p.m. Monday, June 8th or for
more information, to Assistant District Manager Nelly Gonzalez
negonzalez@cityofny.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.



LESLIE BOGDANSKI MURPHY
Chair

JESSE BOONE
District Manager

CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD No. 4
630 9th Avenue, Suite 208 New York NY 10036
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<https://cbmanhattan.cityofnewyork.us/cb4/>

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LESLIE BOONICCHI BUSCHNY
Chair
JESSIE BOONE
District Manager

CITY OF NEW YORK
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JESSE BODINE
District Manager

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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	395 9th Ave, New York, New York, 10001
Geocode	Latitude: 40.75268 longitude: -73.99770
Report Generated On	2/10/2026

8 Closest Liquor Stores		
Name	Address	Distance
MEENA SAMANI CORPORATION License ID: 0100-22-116891 Legacy Serial No.: 1273576	460 W 34TH ST STORE# 1 NEW YORK, New York 10001	601 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	778 ft
BARRIL WINES & LIQUORS INC License ID: 0100-22-117862 Legacy Serial No.: 1315255	5 7 CARYL AVE YONKERS, New York 10705	1,092 ft
AMSTERWINE.COM INC License ID: 0100-23-126194 Legacy Serial No.: 1356273	475 9TH AVE SPACE A NEW YORK, New York 10018	1,159 ft
DEATH AVE WINES CORP License ID: 0091-23-140044 Legacy Serial No.: 1339444	317 10TH AVE NEW YORK, New York 10001	1,291 ft
Fine Wine and Spirits 1987, LLC License ID: 0100-25-101491 Legacy Serial No.: 6050913	486 9th Ave New York, New York 10018	1,304 ft
NRS WINE AND LIQUOR INC License ID: 0100-21-115199 Legacy Serial No.: 1336044	391 8TH AVE NEW YORK, New York 10001	1,313 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	1,461 ft

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

Churches within 500 feet	
Name	Distance
N Y City	223 ft
St Michaels Catholic Church	267 ft

Churches within 500 feet		
Name		Distance
Church Of Saint Michael		333 ft

Pending On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
Hudson Blue Hospitality LLC Application ID: NA-0340-25-101930	410 10th Ave New York, New York 10001	662 ft
PENN 33rd LLC; PENN 33rd Operating LLC; Five Points Manager LLC Application ID: NA-0343-25-130492	325 W 33rd Street New York, New York 10001	719 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
PJ Clarke's Oyster Bar & Grille LLC License ID: 0340-25-129394 Legacy Serial No.: 6079706	424 W 33rd St New York, New York 10001	203 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, New York 10001	333 ft
MOYNIHAN FOOD HALL BAR LLC & PDP HOSPITALITY LLC License ID: 0417-22-101207 Legacy Serial No.: 1337991	383 W 33RD ST #20 NEW YORK, New York 10001	381 ft
435 WEST 31ST STREET B LLC License ID: 0340-23-130342 Legacy Serial No.: 1329468	435 W 31ST ST 2ND & 3RD FLOORS NEW YORK, New York 10001	384 ft
435 WEST 31ST STREET A LLC License ID: 0340-23-138439 Legacy Serial No.: 1329408	435 W 31ST ST 1ST FL NEW YORK, New York 10001	384 ft
WHOLE FOODS MARKET GROUP, INC. & JAJAJA HUDSON YARDS LLC License ID: 0340-22-107307 Legacy Serial No.: 1322893	450 W 33RD ST SUITE 0200 NEW YORK, New York 10001	412 ft
MATES GLOBAL LTD License ID: 0340-23-131209 Legacy Serial No.: 1323955	360 9TH AVE NEW YORK, New York 10001	582 ft
Westside Pozole, LLC License ID: 0340-25-120606 Legacy Serial No.: 6070330	441 9th Ave New York, New York 10001	587 ft
UNCLE JACK S STEAKHOUSE INC License ID: 0370-23-161625 Legacy Serial No.: 6003990	440 9TH AVENUE 35TH STREET NEW YORK, New York 10001	670 ft
EsquinaNYC MH28 LLC License ID: 0340-25-104157 Legacy Serial No.: 6053626	441 8th Ave & 372 9th Ave Stall MH28 New York, New York 10001	678 ft
PENN DISTRICT BP LLC & PENN PASTA LLC License ID: 0340-24-109377 Legacy Serial No.: 6017448	349 W 33RD ST NEW YORK, New York 10001	681 ft
D & D HUDSON YARDS LLC License ID: 0340-23-137264 Legacy Serial No.: 1311637	500 W 33RD ST NEW YORK, New York 10001	707 ft
WATCHES OF SWITZERLAND LLC License ID: 0415-22-115893 Legacy Serial No.: 1342533	500 W 33RD ST NEW YORK, New York 10001	711 ft
BARRAGH CORP License ID: 0370-23-134726 Legacy Serial No.: 1268099	340 9TH AVE NEW YORK, New York 10001	716 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
NY 33RD LEASEHOLD LLC,FIVE POINTS OPRTG TENANT LLC License ID: 0343-21-102308 Legacy Serial No.: 1334766	325 W 33RD ST NEW YORK, New York 10001	719 ft
ERY NORTH TOWER OB DECK MEMBER LLC; OB DECK TENANT LLC & SKY PROJECT BY RHUBARB LLC as MGR 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	746 ft
Compass Group USA, Inc. & Thompson Hospitality Services, LLC License ID: 0346-22-116316 Legacy Serial No.: 1319845	500 W 33RD STREET AKA 30 HUDSON YARDS, 63RD FL NEW YORK, New York 10001	746 ft
Hudson Yards Location LLC License ID: 0346-25-120468 Legacy Serial No.: 6070191	30 Hudson Yards Floor 24 New York, New York 10001	748 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	748 ft
34 ENDEAVOR HOSPITALITY LLC License ID: 0343-21-110816 Legacy Serial No.: 1317548	461 W 34TH ST NEW YORK, New York 10001	750 ft

500-Foot Public Interest Statement

Applicant:
GOOD EATING COMPANY NORTH AMERICA, LLC
395 9th Avenue, Floor 65
New York, NY 10001

The proposed premises for the applicant is within 500 feet of three or more establishments selling liquor for on-premises consumption. This applicant submits the following in support of granting the license:

- A. The granting of this liquor license will have no negative impact on the surrounding neighborhood, as service of alcoholic beverages will not be available to the general public. All alcoholic beverage service will only be for private catered events, thus having no impact on vehicular traffic and parking within the surrounding neighborhood.
- B. Prior to operation, all necessary licenses and permits will be obtained.
- C. Clientele for the premises will commonly be employees of Accenture. As such, the effect on vehicular traffic and parking in proximity to the location will not adversely affect the surrounding neighborhood.
- D. The granting of this liquor license will have no negative impact on the neighborhood but will rather allow for a more high-end form of catered events to occur at Accenture, thereby enhancing the prestige of such firm.
- E. To our knowledge, there is no history of any liquor violation or reported criminal activity at the proposed premises.

For these and other reasons, an on-premises liquor license for this premises would be in the public interest and should be granted.

Rider to Manhattan Community Board 4
 NYS Liquor License/DOT Dining Out Stipulations Application
 Applicant: Good Eating Company North America, LLC
 List of Community Notification:

<u>Block/Tenant Association & Community Groups</u>	<u>First name</u>	<u>Last name</u>	<u>E-MAIL</u>
<u>HKNA (incl. Dog Run)</u>	Kathleen	Treat	kathleentreat123@gmail.com
<u>West 36th Street</u>	Frank	Strock	mcgee79@aol.com
<u>CHDC (incl. Bob's & bird parks)</u>	Joe	Restuccia	info@clintonhousing.org; jrestuccia2@clintonhousing.org
<u>CHDC (incl. Bob's & bird parks)</u>	Ryan	Marcano	rmarcano@clintonhousing.org
<u>CHDC (incl. Bob's & bird parks)</u>	Bill	Kelley	bkelley@clintonhousing.org
Hudson Yards Hell's Kitchen Alliance	Bob	Benfatto	rjbenfatto@hyhkalliance.org
Hudson Yards Hell's Kitchen Alliance	Patty	Gouris	pgouris@hyhkalliance.org
Highline537			info@highline537.com
537 W 27th Street Building	Jeremy	Carmel	jeremy.carmel@gmail.com
Donna Langman Costumes	Donna	Langman	donna@donnalangman.com
CHEKPEDS	Christine	Berthet	excom@chekpeds.com
Hell's Kitchen Block Association (W 33rd/34th/35th Streets (8th to 12th Avenues)	Julia	Campanelli	HellsKBA@gmail.com
W36th Block Association (8/9)	Brian	Weber	brianscottweber@gmail.com
W36th Block Association (8/9)	Cressida	Connelly	cressidac@gmail.com

Anna Tobin

From: Anna Tobin
Sent: Friday, May 15, 2026 11:52 AM
Cc: Amanda Taylor; Gonzalez, Nelly (CB)
Subject: Invitation for CB4 hearing for NYSLA Catering Establishment Liquor License

Good afternoon,

Please be advised that we represent Good Eating Company North America, LLC with regard to its alcoholic beverage regulatory matters. Our client will be presenting their application for a catering establishment license before Manhattan Community Board 4 on Tuesday, June 9, 2026. The proposed premises will be located at 395 9th Avenue, Floor 65, New York, NY 10001.

Please let us know if you have any questions or concerns.

Thank you,

Anna Tobin
Paralegal
Skene Law Firm, P.C.
2614 Route 516, 2nd Floor
Old Bridge, NJ 08857
P: (732) 727-5030 | F: (732) 727-5028
atobin@skenelawfirm.com