

# Manhattan Community Board 4

(All Fields Must Be Completed)

# Liquor License Stipulations Application

<b>APPLICANT</b>		<b>DOING BUSINESS AS (DBA)</b>	
Corp. to Be Formed		Trip	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	
345 W 35 <sup>th</sup> Street		8 <sup>th</sup> & 9 <sup>th</sup> Avenue	
<b>OWNER</b>	NAME: Mason Reese	<b>ATTORNEY</b>	NAME: Frank Palillo
	PHONE: 917-287-2644		PHONE: 212-227-1640
	FAX: 212-496-6466		FAX: 212-349-1724
<b>MANAGER</b>	NAME: Michael Stew	<b>LANDLORD</b>	NAME: Eros Mgmt & Realty LLC
	PHONE: 917-843-5796		PHONE: 917-263-1089
	FAX:		FAX:

**DESCRIPTION OF BUSINESS**

Establishment Type:

Bar/Tavern
  Bed & Breakfast
  Eating Place Beer
  Cabaret
  Night Club
  Hotel
  Restaurant

Catering Establishment
  Club (Fraternal Organization – Members Only)

Other (Explain):

Method of Operation:

Restaurant
  Dance Club
  Sports Bar
  Adult Entertainment
  Wine Bar
  Pizzeria
  Cafe

Other (Explain):

License Type:

On-Premise
  Wine
  Beer
  Wine & Beer

<b>APPLICATION TYPE</b> <i>(check one)</i>	<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
		What is/was the name of establishment?	Peace & Love Hospitality	
		What is/was the address of the establishment?	211 Avenue A	
		What were the dates the applicant was involved with this former premise?	2009 - Present	
	<input type="radio"/> <b>Transfer</b>	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	<input type="checkbox"/> YES	<input type="checkbox"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> <b>Alteration</b>	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	6 .m. – 4a.m.	6 .m. – 4a.m.	6 .m. – 4a.m.	6 .m. – 4a.m.	6 .m. – 4a.m.	6 .m. – 4a.m.	6 .m. – 4a.m.	6 .m. – 4a.m.	
	Music	8 p.m. – 1a.m.	8 p.m. – 1a.m.	8 p.m. – 1a.m.	8 p.m. – 1a.m.	8 p.m. – 1a.m.	8 p.m. – 1a.m.	8 p.m. – 1a.m.	8 p.m. – 1a.m.	
	Kitchen	24 hrs	24 hrs	24 hrs	24 hrs	24 hrs	24 hrs	24 hrs	24 hrs	
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	150	150	35	111	0	1	10	0	0	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					<input checked="" type="checkbox"/> 1-2	<input type="checkbox"/> 3-4	<input type="checkbox"/> 5+			
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	<input checked="" type="checkbox"/> NO	N/A			
Will applicant have bottle service?					YES	<input checked="" type="checkbox"/> NO	N/A			
Will you be hosting private parties and promotional events?					<input checked="" type="checkbox"/> YES	NO	N/A			
Will outside promoters be used?					YES	<input checked="" type="checkbox"/> NO	N/A			
Will the security plan submitted be implemented?					<input checked="" type="checkbox"/> YES	NO	N/A			
Will State certified security personnel be used?					<input checked="" type="checkbox"/> YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					<input checked="" type="checkbox"/> YES	NO	N/A			
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	<input checked="" type="checkbox"/> NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	<input checked="" type="checkbox"/> NO	N/A			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	<input checked="" type="checkbox"/> N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					<input checked="" type="checkbox"/> YES	NO	N/A			
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					<input checked="" type="checkbox"/> YES	NO	N/A			
If you plan to have music, what type(s)?			<input checked="" type="checkbox"/> BACKGROUND	<input checked="" type="checkbox"/> LIVE MUSIC	<input checked="" type="checkbox"/> DJ					
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					<input checked="" type="checkbox"/> 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	N/A	Already done by Hotel		
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					<input checked="" type="checkbox"/> YES	NO	N/A			

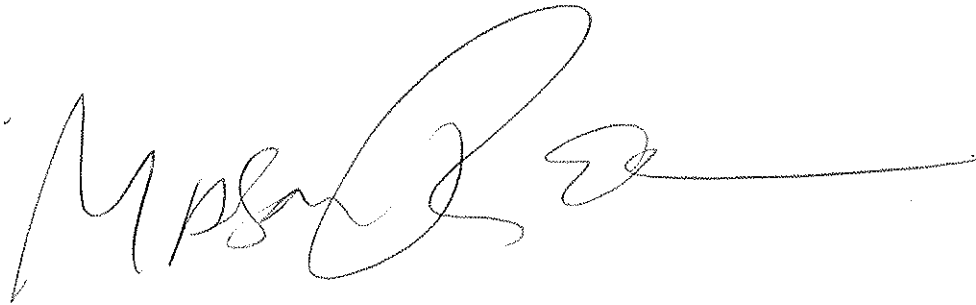
OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="checkbox"/> NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	<input checked="" type="checkbox"/> N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	<input checked="" type="checkbox"/> N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	<input checked="" type="checkbox"/> N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	<input checked="" type="checkbox"/> N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	<input checked="" type="checkbox"/> N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	<input checked="" type="checkbox"/> N/A

LOCATION & ZONING			
Primary Zoning District:	<b>C6-4M</b>	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="checkbox"/> YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="checkbox"/> YES	NO	N/A
Is a Public Assembly permit required?	<input checked="" type="checkbox"/> YES	NO	N/A
Are your plans filed with DOB?	YES	NO	N/A <b>Done by Hotel</b>
Building Type	<input type="checkbox"/> Residential <input type="checkbox"/> Commercial <input type="checkbox"/> Mixed Use <input checked="" type="checkbox"/> Other, describe: <b>Hotel</b>		
Adjacent Buildings	<input type="checkbox"/> Residential <input checked="" type="checkbox"/> <b>Commercial</b> <input type="checkbox"/> Mixed Use <input type="checkbox"/> Other, describe: _____		
<b>NOTIFICATION:</b> What organizations / community groups have you notified regarding your application?	# 1		
	# 2		
	# 3		

**ADDITIONAL INFORMATION: (Applicant Use)**

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

- hotel lounge and hotel restaurant
- no other change to method of operation

A handwritten signature in cursive script, appearing to read "M. P. [unclear]". The signature is written in black ink and is positioned below the list of notes.


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

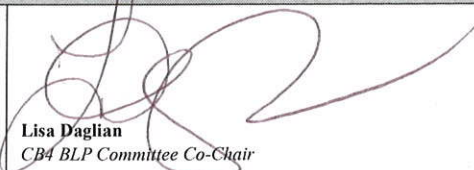
Manhattan Community Board 4 (MCB4) recommends:

Denial unless all agreed to by applicant is part of the method of operation

Denial  Approval

**CB4 REPRESENTATIVES**

  
Nelly Gonzalez  
CB4 Community Associate

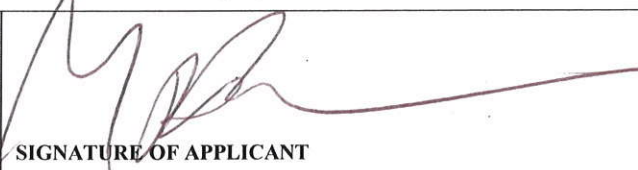
  
Lisa Daglian  
CB4 BLP Committee Co-Chair

  
Paul Seres  
CB4 BLP Committee Co-Chair

**APPLICANT AGREEMENT WITH THE COMMUNITY**

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

**SIGN HERE** →

  
SIGNATURE OF APPLICANT

**Tuesday,  
February 12, 2013**

**DATE**

**MENU IS SUBJECT TO HOTEL APPROVAL AND STANDARDS**

**THE TRYP HOTEL**

d/b/a

TBD

**BREAKFAST**

*Served Daily from 6:00AM to 11:00AM*

**Beverages \$5-8**

Iced Tea

Hot Specialty Tea

Espresso

Cappuccino, Latte, Hot Chocolate

Freshly Brewed Coffee

Hot Chocolate

Milk

Whole, 2%, Fat Free, Or Chocolate

Juices + Fruit

Chilled Orange Juice

Assorted Juices: Apple, Cranberry, Grapefruit, Tomato, or Pineapple

Assorted Soft Drinks: Coke, Diet Coke, Ginger Ale, Sprite

Bottled Water

**Breakfast Smoothies \$7-11**

O.G. Smoothie

Strawberries / Banana / O.J

Power Smoothie

Blueberries / Acai / Banana / Non-Fat Yogurt / Almond Milk / Protein Boost / Organic

Agave Nectar

Power Start

Wild Cassis / Espresso Shot / Vanilla Milk / Brown Sugar

**Light Morning \$12**

Strawberries / Non-Fat Yogurt

Half Grapefruit / Strawberries / Brown Sugar

Fruit Salad / Honey

Granola / Choice of Milk / Cherries Compote

Greek Yogurt with Honey

Assorted Kellogg's Cereal / Choice of Milk

Add Berries or Bananas with Any Cereal

**Power Morning \$15-26**

Continental

Jan 22 13 03:16p

Mason Reese

2124966466

p.11

Fresh Juice / Choice of Two Bakery Items / Market Fruit Salad / Butter & Fruit Confiture  
/ Choice Of Cereal / Coffee or Tea

Steel Cut Oatmeal  
Honey / Cherry Compote / Toasted Walnuts / Golden Raisins

Buttermilk Pancakes  
Traditional, Bananas, or Blueberries / Warm Maple Syrup / Butter

Stuffed French Toast  
Banana / Cashew / Nutella

Bagels  
Assorted Variety / Smoked Salmon Toasted Bagel / Whipped Cream Cheese / Sliced  
Boiled Egg / Capers / Onion / Heirloom Tomato

**Eggs \$18-20**  
American Breakfast Two Eggs Your Way / Toast / Breakfast Potatoes / Choice of  
Rosemary Ham, Sausage, or Hobbs Bacon / Juice or Coffee

Your Own Omelet Choose Three Ingredients:  
Mushrooms / Onion / Roasted Peppers / Spinach / Roasted Tomato / Ham / Bacon /  
Chorizo / Cheddar Cheese / Feta / Fresh Mozzarella

Egg White Omelet  
Spinach / Goat Cheese / Basil / Sliced Tomato

Eggs Benedict  
Poached Eggs / Ham / Toasted English Muffin / Hollandaise / Heirloom Tomato

**BREAKFAST IN BED \$99**

Classic Breakfast For Two:

New York Post and New York Times

Sparkling Wine

Carafe Of Orange Juice

Bowl Of Fresh Strawberries

Fresh-Baked Croissants And Pastries

Choice Of Selected Breakfast Entrees:  
Classic Eggs Benedict with Hollandaise Sauce

THE TRIP HOME / b/a / TBD



Belgian Waffles  
Steak & Eggs  
French Toast  
Omelet w/Toppings

Fresh Brewed Coffee Or Hot Tea

**LUNCH & DINNER**

**Starters \$8-14**

Vegetarian Curry Lentil

French Onion Soup

Hummus  
Grilled Pita / Marinated Olives

Charcuterie Platter

Spinach Salad  
Strawberries / Goat Cheese / Cucumber / White Balsamic  
Add Grilled Chicken or Salmon

Chopped Spring Vegetable Salad  
Pea Shoots / Ginger / Puffed Rice Noodles  
Add Grilled Chicken or Salmon

Sausage & Pretzel  
Soft Pretzel / Sauerkraut / Grain Mustard

Meatloaf Sliders  
Kobe Meatloaf / Hobbs Bacon / Grilled Onion

Blackened Chicken Quesadilla  
Spicy Chicken, Black Beans, Cheddar and Jack Cheeses, Salsa Fresca and Lime Sour  
Cream

Hot Wings Three Ways  
Your Choice Of: Classic, Smokehouse, or Mandarin Teriyaki

Slider Trio  
Beef Burger and Onions, Lobster Salad, Crispy Buffalo Chicken

THE TRYON HOTEL d/b/a TBD

**Sandwiches \$11-17**

Served With Fried Potatoes or Green Salad

**Club Sandwich**

Roasted Turkey Breast / Avocado / Bacon / White Cheddar / Lettuce / Tomato / Toasted  
Sourdough  
Grilled Chicken  
Roasted Tomatoes / Pesto Aioli / Fresh Mozzarella

**Falafel Sandwich**

Hummus / Watercress / Pickled Vegetable / Tzatziki / Whole Wheat Wrap

**Turkey Club Wrap**

Smoked Turkey / Avocado / Crispy Lettuce / Tomato / Tomato Aioli

**Crab Cake Sandwich**

Crispy Crab Cake / Sourdough Bun / Coleslaw

**Classic Burger**

Your Choice of 2: Grilled Mushrooms, Onions, American, Swiss, Cheddar, or Provolone  
Cheese Served With Crinkle Cut Fries  
Additional Toppings Available

**Cheeseburger**

Grilled Onions / White Cheddar / Special Sauce / Bacon

**Atlantic Lobster Roll**

Lobster Meat Tossed in Light Mayonnaise and Celery Served In a Buttered  
Roll, With Coleslaw

**Entrée \$18-29**

New York Strip Steak Roasted Fingerling Potatoes / Tomato Provencal /  
House Steak Sauce

Half Roast Chicken Buttermilk Mashed Potatoes / Sautéed Greens / Fried Capers

Lobster / Shrimp / Scallop Mac and Cheese

**Pan Seared Atlantic Salmon**

Pommery Mustard Sauce, Spinach, Poached Fennel And Carrot

Pan Seared Day Boat Scallops / Roasted Tomato Confit / Mushroom Risotto / Parmesan /  
Greens

**Desert \$8-12**

Strawberry Cobbler

Whipped Cream / Balsamic Caramel Sauce

Urban Tavern Peanut Butter Cup  
Sea Salt Brittle / Peanut Caramel Cream

Butter Scotch Pudding  
Molasses Madeleine

Pint of Hagen Dazs Ice Cream  
Daily Varieties

Cookies & Milk  
House Made

Artisan Cheese Selection  
Served with Grilled Bread

*Mini Bites \$8-15*

Served 11:30 A.M. To 12:00 A.M.

Macaroni and Cheese

Chicken Fingers With Fries

Cheese Burger With Fries

Fresh Vegetables Sticks With Ranch Dressing

Grilled Chicken Breast and Chef's Selection Of Seasonal Vegetables

Broiled Salmon and Chef's Selection of Seasonal Vegetables

Mini Chicken Salad Roll with Fries

Whole Wheat Grilled Cheese and Tomato Sandwich with Fries

*The Brewery \$7-9*

Budweiser Bud Light

Miller Lite

Coors Light

Michelob Ultra

Samuel Adams, Boston Lager

Sam Adams Light

O'Doules, Non Alcoholic

Heineken

Heineken Light

Corona

Blue Moon

Newcastle, Brown Ale

THE TRYP HOTEL d/b/a TBD



9th Avenue

10th Avenue



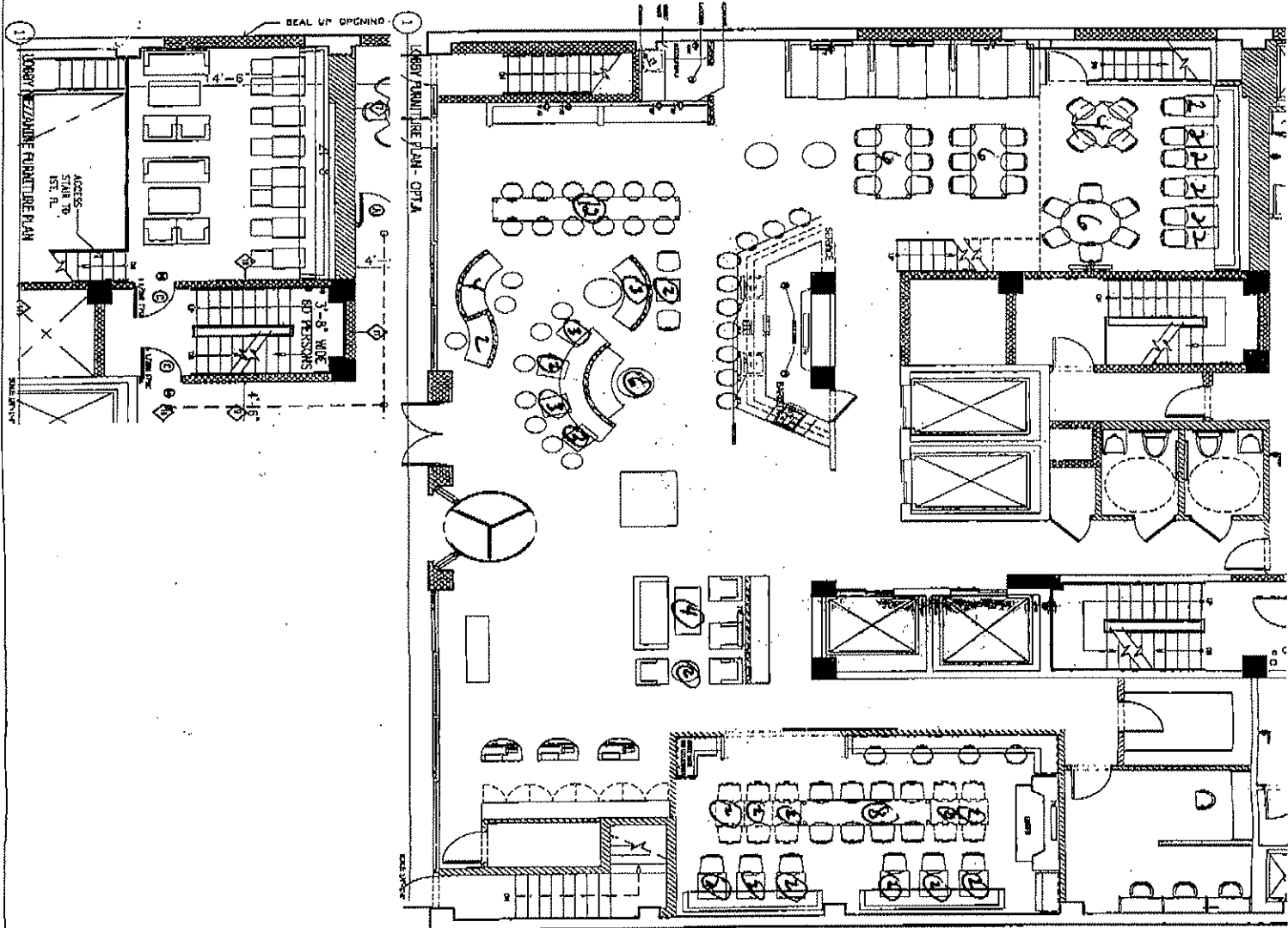
35th Street



33rd Street



- 1. Tryp Hotel - 2. Hudson Station - 3. Uncle Jacks - 4. Wyndham Hotel - 5. Coopers
- 6. TGI Fridays - 7. Houndstooth Pub - 8. Wakamba Bar - 9. Irush Pub
- 10. iL Punto - 11. Casa Norma - 12. Carbone - 13. Irish Pub



ISSUED FOR INTERIOR CONSTRUCTION

**TRYP**  
by  
**WYNDHAM**

345 WEST 30TH STREET  
NEW YORK, NY 10001  
TEL: 212-333-3333  
WWW.TRYPHOTELS.COM

**DESIGN CONSULTANT:**  
MCM INTERIORS + DESIGN  
100 WEST 30TH STREET  
NEW YORK, NY 10001  
TEL: 212-333-3333

**DATE:** 01/28/2013

**PROJECT:** LOBBY & MEZZANINE FURNITURE PLAN

**SCALE:** AS SHOWN

**PROJECT NO.:** 12123491724

**DATE:** 01/28/2013

**BY:** [Signature]

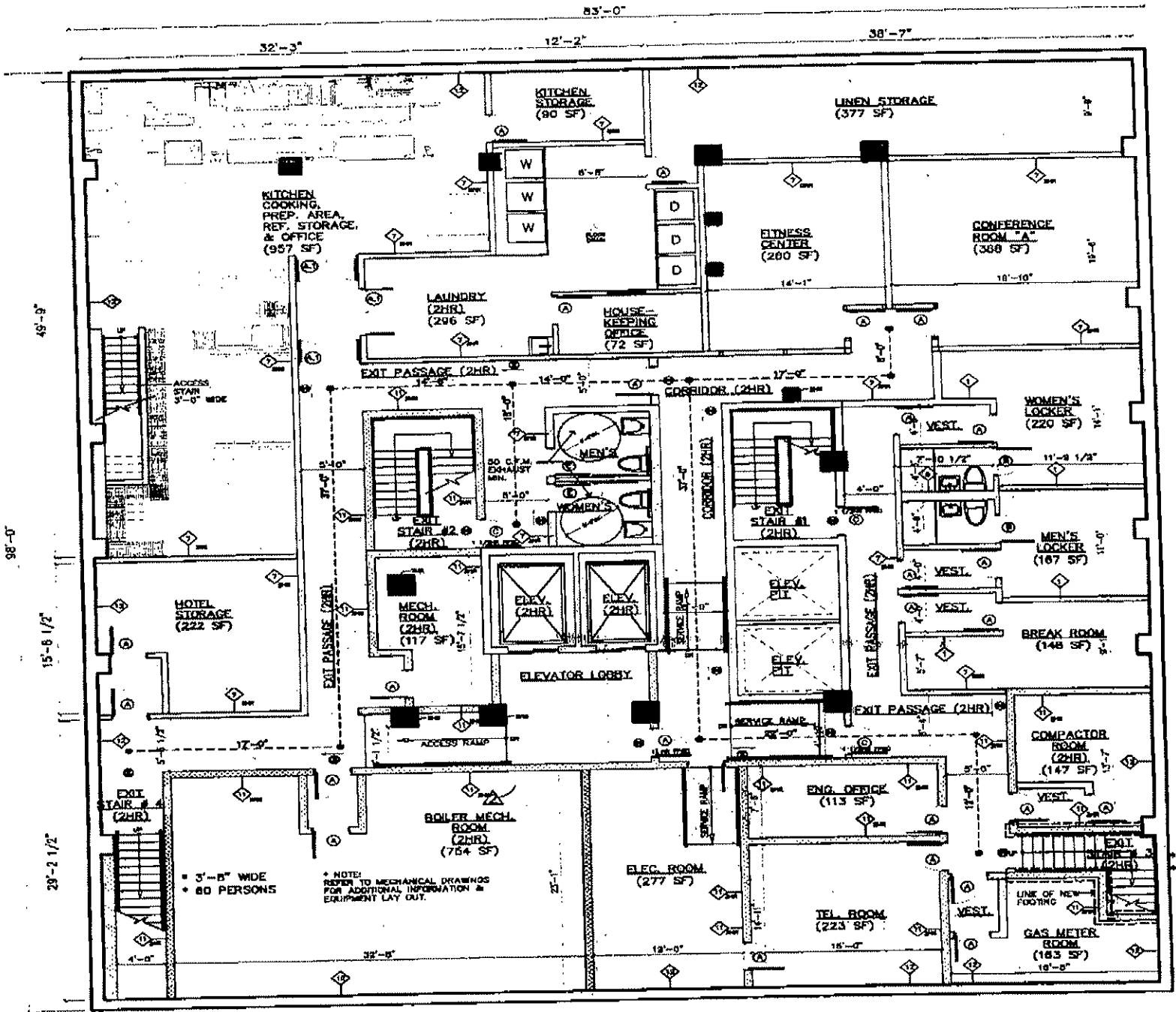
**CHECKED BY:** [Signature]

**APPROVED BY:** [Signature]

**PROJECT MANAGER:** [Signature]

**ARCHITECT:** [Signature]

**DATE:** 01/28/2013



**1 CELLAR FLOOR PLAN**  
 SCALE: 1/8" = 1'-0"

**STAIR #1 - TO 1ST. FLOOR**  
 EXIT CALCULATIONS  
 3'-8" WIDE = 2 UNITS OF WIDTH  
 PER TABLE 6-1 (30) PERSONS PER UNIT OF WIDTH  
 60 PERSONS ACCOMMODATED  
 DOOR CAPACITY (1) 3'x7' DOOR  
 = 1 1/2 UNIT OF WIDTH

**STAIR #2 - FROM 1ST. FLOOR**  
 EXIT CALCULATIONS  
 3'-8" WIDE = 2 UNITS OF WIDTH  
 PER TABLE 6-1 (30) PERSONS PER UNIT OF WIDTH  
 60 PERSONS ACCOMMODATED  
 DOOR CAPACITY (1) 3'x7' DOOR  
 = 1 1/2 UNIT OF WIDTH

**STAIR #3 - TO STREET**  
 EXIT CALCULATIONS  
 3'-8" WIDE = 2 UNITS OF WIDTH  
 PER TABLE 6-1 (30) PERSONS PER UNIT OF WIDTH  
 60 PERSONS ACCOMMODATED  
 DOOR CAPACITY (1) 3'x7' DOOR  
 = 1 1/2 UNIT OF WIDTH