

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME Ballinteer Corp		DOING BUSINESS AS (DBA) TBD			
STREET ADDRESS 326 West 37th		CROSS STREETS 8th and 9th Avenue		ZIP CODE 10018	
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: Michael Doyle	ATTORNEY/ REPRESENTATIVE	NAME: Daniel Szalkiewicz		
	PHONE: 914 261 5099		PHONE: 212 706 1007		
	EMAIL: mtdoyle001@gmail.com		EMAIL: daniel@lawdss.com		
MANAGER	NAME: Same as owner	LANDLORD	NAME: SNRP West 37 LLC		
	PHONE:		PHONE: 212 891 9120		
	EMAIL:		EMAIL: Bdharria@gflegal.com		
APPLICATION TYPE (Check One)					
<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?		<input checked="" type="radio"/> YES	<input type="radio"/> NO	
	What is/was the name and address of establishment?		Sallywags, 508 9th Ave		
	What were the dates applicant was involved with this former premise?		2012 to Present		
<input type="radio"/> Transfer	What is the prior license # and expiration date?				
	Is applicant making any alterations or operational changes?		<input type="radio"/> YES	<input type="radio"/> 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="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input type="radio"/> Wine & Beer				
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment In lobby of hotel <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization - Members Only)				
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		<input type="radio"/> YES	<input checked="" type="radio"/> NO	April 2017	
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		<input checked="" type="radio"/> YES	<input type="radio"/> NO		
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		<input type="radio"/> YES	<input checked="" type="radio"/> NO		
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="radio"/> YES	<input type="radio"/> NO		

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

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS* <i>(Indoor Only)</i>	Operation	6:30am	4am (alcohol only)	8am to 4am	Sunday 10am-4am)			
	Kitchen	6:30am	11pm (light fare available after 11:pm)					
	Music	5pm to 11pm						
If you plan to have music, what type(s)? (Circle all that apply)		<input checked="" type="checkbox"/> BACKGROUND		<input checked="" type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE	

OCCUPANCY

	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 Stand-Up Bar
INSIDE	139	139	30	106	0	1	10
OUTSIDE <i>(Other than sidewalk café)</i>	60	58 50	14 10	56 40	0	0	0
SIDEWALK CAFÉ	Not applicable						

How many floors are there? What is the capacity for each floor?
1 floor for the restaurant, kitchen in basement (no seating area in basement)

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

Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?	YES	<input checked="" type="radio"/> NO
Will applicant have bottle or table service for beverage alcohol?	YES	<input checked="" type="radio"/> NO
Will you be hosting private; promotional or corporate events?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will outside promoters be used on a regular basis? If yes please describe.	YES	<input checked="" type="radio"/> NO
Will you have a security plan? If, yes please attach.	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will security plan be implemented?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will State certified security personnel be used?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will New York Nightlife Association and NYPD Best Practices be followed?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant be using delivery bicycles? If yes, how many?	YES	<input checked="" type="radio"/> NO
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	YES	NO Not applicable.
Where will delivery bicycles be stored during the day when not in use?	Not applicable.	

LOCATION & ZONING		
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input type="radio"/> NO
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	<input checked="" type="radio"/> NO
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	NO
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	NO

New construction/
landlord is responsible

Landlord has filed all plans

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	Clinton Block Association (see attached email)
	# 2	
	# 3	
	# 4	
	# 5	
Please provide dates when applicant met with the groups listed above.	N/A	
Who was your contact person at each group you met with?		
When did applicant post the notice that was provided?	3/1/17	
Where did applicant post the notice that was provided?	In front of building (see attached)	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="radio"/> YES	NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	<input checked="" type="radio"/> YES	NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	New construction		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	N/A New construction
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	YES	NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> 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?	<input checked="" type="radio"/> YES	NO	To the extent the windows open
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO	N/A
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	Any air conditioning will be installed		
When was the air conditioner installed?	as part of the new construction and be provided by the landlord.		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFE			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/> YES	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	<input checked="" type="radio"/> YES	NO	Rear yard
Are the floorplans for the outdoor space(s) included?	<input checked="" type="radio"/> YES	NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	<input checked="" type="radio"/> NO	We are requesting a waiver based on the nature of the block
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input checked="" type="radio"/> YES	NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input checked="" type="radio"/> YES	NO	
Will there be no amplified music, as per the law?	<input checked="" type="radio"/> YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="radio"/> YES	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="radio"/> YES	NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/> YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="radio"/> YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	NO	

OUTDOOR ITEMS – SIDEWALK CAFÉ			Not applicable
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant be applying for a sidewalk café now or in the future?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant mark the perimeter of the café on the sidewalk?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the sidewalk café not provide standing space for drinking or smoking?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input type="radio"/> YES	<input type="radio"/> NO	
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant use umbrellas?	<input type="radio"/> YES	<input type="radio"/> 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?	<input type="radio"/> YES	<input type="radio"/> NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

- Outdoor space will be occupied only between 9:00a.m. to 11:00p.m. Friday - Saturday
- If there are noise complaints about outdoor space, applicant will take steps to cure issues and if necessary soundproof
- Maximum # of persons occupying rear yard will be 50, with 10 tables and 40 seats
- No sandwich boards, signs, furniture or other obstructions will be placed on sidewalk

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

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

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

Manhattan Community Board 4 (MCB4) recommends:

Denial unless all stipulations agreed to by applicant/owner are part of the method of operation

Denial Approval

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Assistant District Manager


Frank Holozubiec
CB4 BLP Committee Co-Chair


Burt Lazarin
CB4 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 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE



Michael T. Doyle
PRINT NAME OF APPLICANT

Michael T. Doyle
SIGNATURE OF APPLICANT

3/21/17
DATE

Sample Menu for Ballinteer Inc.

Breakfast:

Morning Glory Sandwich:

Smashed Avocado served on Whole Wheat Toast, two Poached Eggs and Side Salad (v) \$15

3 Egg Omelet:

Made with your choice of Sausage, Ham, Bacon, Swiss Cheese, Spinach, Tomatoes, Onions or Mushrooms. Served with Home Fries and Toast. \$17

The Cure,

Traditional Irish Breakfast:

Irish all the way, Bacon, Sausage, Black and White Pudding, Grilled Tomatoes, Batchelor Baked Beans, Home Fries and Toast. \$19

Breakfast Burrito:

Egg Whites Scrambled, Bacon, Cheddar Cheese and Spinach, Wrapped in a Flour Tortilla Wrap and served with Home Fries. \$16

Kiss Me Berry Berry:

Homemade Pancakes, topped with Mixed Berries and Whipped Cream and Warm Syrup \$15

NY Style Steak & Eggs:

NY Sirloin Steak with your choice of Eggs served with Home Fries \$19

Classic Eggs Benedict:

Canadian Style Bacon, Poached Eggs served on Toasted English Muffin and Homemade Hollandaise sauce served with Home Fries. \$13

Breakfast Sides:

Bacon	\$3	Irish	\$4
Extra Egg	\$3		
Sausage	\$3	Irish	\$4

Beverages:

Coffee Regular and Decaf	\$3.00
Tea:	\$3.00
Orange Juice	\$4.00
Milk	\$3.00
All Sodas	\$3.00

*Please note: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sample Menu for Ballinteer Inc.

Lunch/Dinner Menu:

Starters:

Fried Calamari:

Fresh Calamari in a Light Crisp Batter served with a Spicy Marinara Sauce \$14

Potato Skins:

Loaded with Cheddar Cheese and Bacon Bits, Sour Cream on the side \$10

Nachos:

Tortilla Chips topped with Salsa Verde, Cheddar Cheese and Mozzarella, Sour Cream and Guacamole \$12

Add Chicken \$3

Our Famous Wings:

8 Juicy Jumbo Wings. With a choice of Sauce, Sweet Chili, Honey Garlic, Honey BBQ, Teriyaki, Buffalo, Sriracha Lime \$14

Beef Sliders:

4 Mini Burgers, Tomato, Lettuce and Pickle served on Pretzel Bread \$14 add Cheese \$1

Chicken Fingers:

Crispy Fried Chicken Fingers served with a side of Honey Mustard and BBQ Sauce \$12

Mac & Cheese:

Cheddar and Mozzarella Cheese topped with Bread Crumbs \$13 add Chicken \$3 add dShrimp \$4

Spinach & Artichoke Dip:

Served with Warm Pita Bread \$13

Mozzarella Sticks:

Crispy Fried Mozzarella served with Homemade Marinara Sauce \$10

Pretzel Nuggets:

Warm Pretzel Bites served with Warm Cheese Sauce and Dijon Mustard Sauce \$12

Homemade Hummus:

Served with Black Olives, Roasted Red Peppers and Warm Pitta Bread

*Please note: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sample Menu for Ballinteer Inc.

Fillet Mignon:

Toasted Garlic Muffin topped with Finely Sliced
Fillet Mignon, Horseradish served on the side
\$15

Salads:

Classic Caesar:

Crisp Romaine Lettuce, Tossed in Caesar Dressing,
Garlic Croutons and Shaved Parmesan. \$12

Add Chicken \$3 Add Shrimp \$4 Add Steak \$5

Cobb Salad:

Market Mixed Greens, Grilled Chicken, Avocado,
Bacon Bits, Crumbled Blue Cheese, Red Onion,
Tomato, Boiled Egg and Homemade Blue Cheese
Dressing \$16

Steak Salad

Sliced Sirloin Steak served on a Bed of Arugula,
Goat Cheese Crumbs, Cherry Tomatoes, Red Onion,
Cucumbers and Reduced Balsamic Dressing
\$17

Hell's Kitchen Salad:

Romaine Lettuce, Corn, Cherry Tomatoes, Black
Beans, Avocado, Jalapenos, Cheddar Cheese and
Sliced Tortilla Chips with Lemon and Olive Oil
Dressing \$12

Add Chicken \$3 Add Shrimp \$4 Add
Steak \$5

Greek Salad:

Romaine Lettuce, Black Olives, Feta Cheese, Red
Onion, Corn, Chickpeas, Cilantro with a Lemon,
Garlic and Olive Oil Dressing. Served with Warm
Pitta Bread. \$12

*Please note: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Burgers & Sandwiches

House Burger:

8oz Ground Beef Burger, served with Bacon & Caramelized Onions, Lettuce Tomato on a Brioche Bun \$16 Add Cheese \$1

Turkey Burger:

Topped with Avocado, Lettuce, Tomato, Onion and Roasted Lemon Aioli Sauce served on a Brioche Bun \$15 Add Cheese \$1

Veggie Burger:

Carrot, Peas, Zucchini and Herb Patty Topped with Herb Roasted Garlic Aioli, Lettuce, Tomato and Onion served on a Brioche Bun \$14 Add Cheese \$1

Four Cheese Grilled Cheese:

Cheddar, Mozzarella, Gruyere and Muenster Cheese, Crispy Bacon and Tomato \$13

Buffalo Chicken Wrap:

Grilled Chicken Wrap, Romaine Lettuce, Tomatoes, Onion and Ranch Dressing \$13

Chicken BLT:

Grilled Chicken, Lettuce, Tomato, Bacon, Mayo served on Toasted Sourdough \$14

Add Cheese \$1

Cheesesteak:

Sliced Sirloin with Sautéed Onions, Mushrooms and Melted American Cheese on Hero Bread \$16

Hot Corned Beef:

Served on Rye Bread, Homemade Coleslaw \$13

All Burgers and Sandwiches are served with French Fries and a side of Coleslaw

*Please note: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Entrees:

NY Steak Sizzler:

12oz Sirloin Steak cooked to your liking Smothered with Sautéed Onions and Mushrooms served with Mashed Potato and Vegetables. \$28

Shepherd's Pie:

Our Signature Shepherd's Pie, Simmered in our Homemade Herb Infused Gravy, topped with Roasted Creamy Mashed Potato. \$18

Fish & Chips:

Fillet of Cod lightly fried in our Homemade Beer Batter to Perfection served with French Fries and a side of Tartar Sauce \$20

Grilled Salmon:

Served with Roasted or Baked Potato, Vegetables topped with Herb and Lemon Butter Sauce \$25

Our Famous Chicken Curry:

Grilled Chicken, Red & Green Peppers, Onions in our Homemade Irish Curry Sauce served with French Fries and Rice \$20

Penne ala Vodka:

Penne Pasta in a made to order Vodka Cream Pink Sauce with Chili Pepper Flakes and Fresh Garlic \$17

Add Chicken \$3 Add Shrimp \$4 Add Steak \$5

Fantastic Fajita's:

Build your own: Sautéed Onions, Mushrooms, Peppers, Tomatoes served with a Flour Tortilla Wrap, Sour Cream and Guacamole on the side

Chicken \$20 Steak \$22

*Please note: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sample Menu for Ballinteer Inc.

Sides:

Sweet Potato Fries	\$8
Onion Rings	\$8
Mashed Potato	\$6
Baked Potato	\$8
Vegetables	\$8

Deserts:

Dub's Desert	Peach Slices, Ice Cream topped with our Secret Sweet Sauce
Granny's Apple Crumble	Served with Vanilla Ice Cream
Homemade Bread & Butter Pudding	Served with Warm Custard
Hot Chocolate Fudge Brownie	Served with Vanilla Ice Cream
NY Style Cheesecake	Served with Whipped Cream

All deserts are \$10 and come with a choice of tea or coffee

\$5 service charge and 18% gratuity will be added to all room service orders, 18% will be added

to any parties of 6 or more. Thank you!

*Please note: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Ballinteer Late Night Menu

11:00 pm until 3:30 a.m.

Soup & Salads

Greek Salad \$16.00

Romaine Lettuce, Black, Olives, Feta Cheese, Red Onion, Corn, Chickpeas, Cilantro with a Lemon, Garlic and Olive Oil Dressing. Served with Warm Pitta Bread.

Classic Caesar \$16.00

Crisp Romaine Lettuce, Tossed in Caesar Dressing, Garlic Croutons and Shaved Parmesan

Velvety Vegetable Soup \$9.00

Chicken, Spinach, Ditalini pasta

Sandwiches & Entrees

B.E.L.T. \$18.00

Smoked Bacon, Fried Egg, Lettuce, Tomato and Roasted Garlic Aioli Served on French Bread

Turkey Wrap \$18.00

Shaved Turkey, Chopped Lettuce, Cherry Tomato, Muenster Cheese and Mayo

Spaghetti \$21.00

San Marzano Tomato Sauce, Basil, Parmesan

add meatballs - 5 add chicken - 6

Chicken Fingers \$25.00

With Fries and Honey Custard

PUBLIC INTEREST STATEMENT/500' RULE STATEMENT

Re: Ballinteer Corp.
326 W. 37th Street
New York, NY 10018

The subject premises are located on the ground floor of a newly built Hilton Garden Inn on 37th Street between 9th and 8th Avenues. The restaurant will be able to accommodate 162 patrons and has requested outdoor space in an area fully enclosed and protected by commercial buildings.

The upscale Irish American eatery will boast feature high quality interpretations of classic comfort foods. The restaurant will be food-focused as opposed to alcohol-driven and its menu will include breakfast, lunch, and dinner. Anticipated patrons include Javits Center employees and visitors, guests of the hotel, and individuals from the nearby Hudson Yards complex.

The restaurant is two blocks from the New York New Jersey Port Authority and one block from the entrance to the Lincoln Tunnel.

The following subsections of ABC Law §64 specifically address the statutory requirements for the public convenience and advantage when there are three or more establishments with full liquor licenses within 500 feet of the application, as there are here:

(a) The number, classes, and character of licenses in proximity to the location and in particular municipality or subdivision thereof.

The GIS Proximity Report shows that there are 13 locations within 500 feet of the applicant restaurant that hold full liquor licenses. One is a liquor store and the remaining twelve consist of bars, restaurants, and event space.

The establishment that is listed as most closely located to the applicant, Concrete Bar, has been closed.

Four of the listed establishments within 500 feet of the applicant are located within hotels. Two of the restaurants cater almost exclusively to guests of the hotels in which they are located. Applicant, however, will appeal to and serve the community in which it is located rather than relying solely on the guests of the hotel in which it is situated. Applicant's cuisine is not comparable to any of the hotel restaurants within 500 feet.

Three of the establishments listed serve Italian food in various forms. Though similar in quality and experience to two nearby Italian restaurants, applicant restaurant has the distinction of serving breakfast and lunch as well as Irish American fare.

The remaining five establishments consist of a steakhouse, Japanese restaurant, event space, dive bar, and casual American gastropub. There are no Irish American eateries within 500 feet of applicant.

The applicant, Ballinteer Inc., will bring a high quality, food-focused Irish American dining option to this diverse area of Manhattan.

(b) Evidence that all necessary permits have been obtained from the state and all other governing bodies.

The landlord and applicant will apply for all necessary licenses, permits, and certifications, including, but not limited to, a Department of Health and Mental Hygiene permit, a Fire Department inspection and a Certificate of Authority to Collect Sales Taxes together with a Workers Compensation Insurance and Disability Insurance.

(c) Effect of the grant of the license on vehicular traffic and parking in proximity to the location.

The premises are located on a busy street between Eighth and Ninth Avenues. There is no anticipated issue with traffic or parking that would increase with the addition of a single restaurant. The premises are easily accessible by mass transit and taxis. There is also a garage one block away.

(d) The existing noise level at the location and any increase in noise level that would be generated by the proposed premises.

The premises are located near busy Ninth Avenue that has commuter noise from the Port Authority and Lincoln Tunnel. The building, which is brand new, is sufficiently sound proofed using the latest materials and technologies. Extended hours will not cause a noticeable or unusual increase in the noise levels in this area. More so, the applicant is beholden not only to the standards set by the community, but also those set by the landlord hotel.

(e) The history of liquor violations and reported criminal activity at the proposed premises.

As previously stated, this is a newly constructed building, so there is no known history of criminal activity or other violations at the premises.

An extension of hours will promote the public interest in that the establishment will be positively contributing to the economy by the way of jobs created and maintained, continued wages paid, income, sales, and other taxes collected, state and local license revenues, and maintenance of the local real estate tax base.

The project will have further positive effects on the community resulting from trickle down economic factors including, but not limited to, increases in the purchase of materials, food products, liquor inventory, etc.

Accordingly, we believe approval of the license, to the extent required, will promote the public interest and convenience and we respectfully request that the Board find the same.

Proximity Report for Location:

March 6, 2017

326 W 37th St, New York, NY, 10018

* 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.

Closest Liquor Stores

Name	Address	Approx. Distance
SHILORI INC	486 9TH AVENUE	490 ft
474 9TH AVE INC	474 9TH AVENUE	510 ft
39TH STREET WINE INC	354 W 39TH ST	525 ft
CAMBRIDGE WINES & LIQUORS INC	594 8TH AVENUE	645 ft
36TH STREET WINE & LIQUOR INC	270 W 36TH STREET	695 ft
GM & M RETAIL LIQUOR INC	302 W 40TH STREET	845 ft
BARRELMORE WINE & SPIRITS INC	488 7TH AVE	1245 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
324 37TH STREET LLC	320-324 WEST 37TH ST	85 ft
CM 36 LLC CM 36 OPERATOR LLC CM 36 MANAGEMENT LLC	341 343 W 36TH ST	220 ft
SBCO NYC LLC & 365 MANAGEMENT COMPANY LLC	307 W 37TH ST	275 ft
BACI DA ROMA LLC	331 W 38TH STREET	335 ft
STAG HORN STEAKHOUSE LLC	315 W 36TH STREET	340 ft
CASA NONNA NYC LLC	310 W 38TH ST	340 ft
PISCES BAR & TAVERN INC	543 8TH AVE	380 ft
PROJECT X VENTURES LTD	339 W 38TH ST	390 ft
EVEN HOTEL 35 LLC & IHJ MANAGEMENT MARYLAND LLC	321 W 35TH ST	425 ft
MANGANARO'S HERO BOY LLC	492 9TH AVE	470 ft
520 HAPPY TIMES INC	520 8TH AVENUE	475 ft
520 ASIAN RESTAURANT CORP	520 8TH AVENUE	475 ft
EROS MGMNT & REALTY LLC & WYNDHAM HOTEL MGMNT INC	345 W 35TH ST	495 ft
476 9TH AVENUE RESTAURANT LLC	476 9TH AVE	505 ft

Name	Address	Approx. Distance
EDJD PROPERTIES INC	585 8TH AVE	515 ft
IMDN HOLDINGS LLC AND EDJD PROPERTIES INC	585 8TH AVE	515 ft
TAMBURI TRATTORIA LTD	352 W 39TH STREET	520 ft
FARO CORP	496 NINTH AVENUE	520 ft
99 NOODLE CORP	472 9TH AVE	540 ft
NORA ON 9TH INC	460 9TH AVE	565 ft
ZZ 460 INC	460 9TH AVE	565 ft
TNN ENTERPRISES LLC	315 WEST 39TH ST	590 ft
MANGITALIA LLC	506 9TH AVE	590 ft
MIX 2 CORP	506 9TH AVE	595 ft
WALKINSTOWN INC	508 9TH AVE	610 ft
WWUPD INC	252 W 37TH ST	645 ft
IL PUNTO RISTORANTE LLC	507 509 9TH AVE	650 ft
511 9TH COMERCIAL LLC	511 9TH AVE	665 ft
STHK LLC	522 9TH AVE	730 ft
542 TACO LLC	524 9TH AVE	735 ft
523 9TH AVENUE INC	523 9TH AVE	745 ft

Pending Licenses within 750 Feet

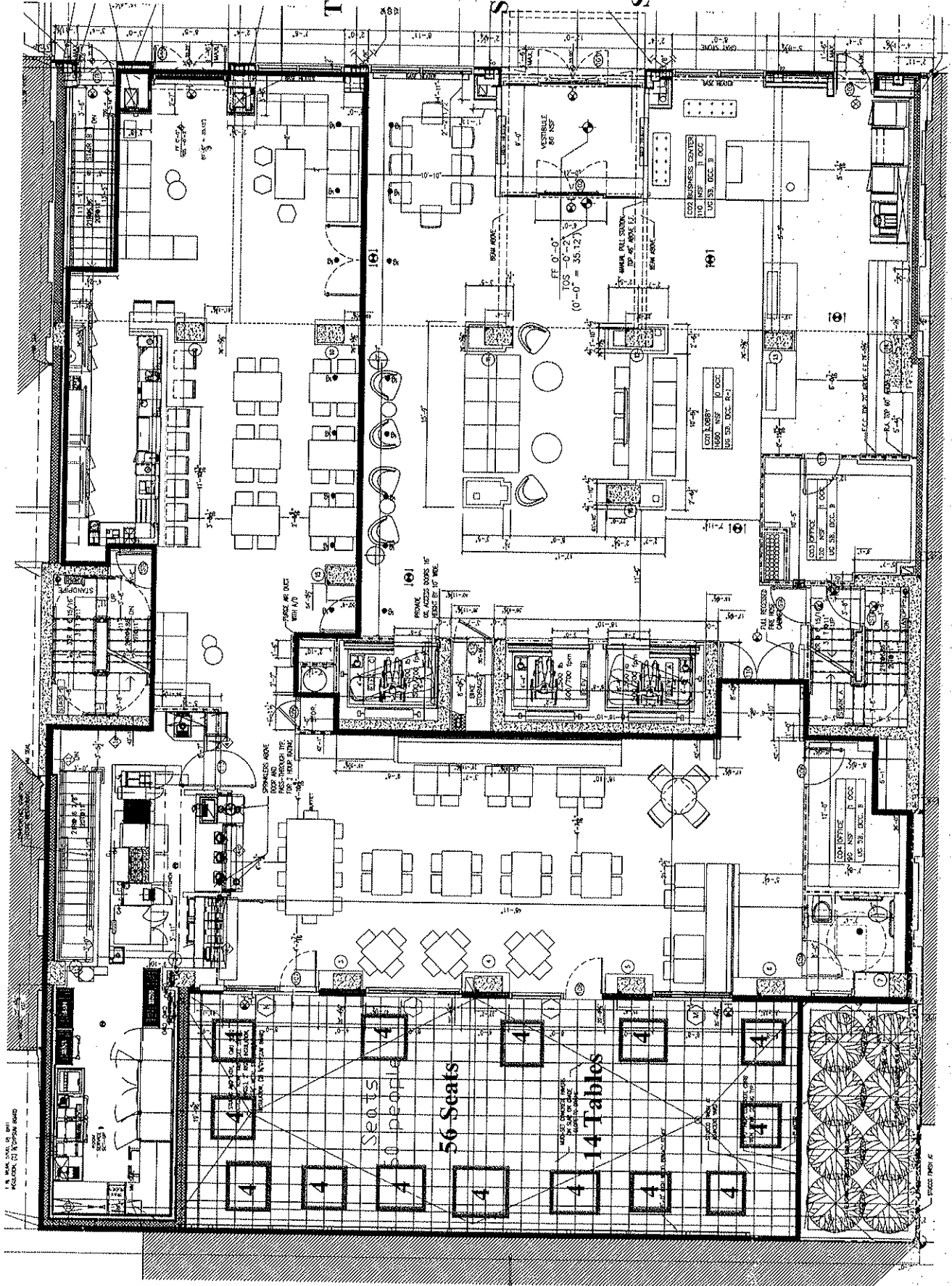
Name	Address	Approx. Distance
MIDTOWN CONVENIENCE STORE INC	454 9TH AVE	640 ft
39 & 9TH GROCERY INC	526 9TH AVE	750 ft

Unmapped licenses within zipcode of report location

Name	Address

326 West 37th Street
New York, NY 10018
SNRP West 37, LLC

1.4. MAKE SURE TO BE
REGULATED BY THE LOCAL
COUNCIL



30
Tables

10
Bar
Stools

106
Seats

SEATS
50 PEOPLE

56 Seats

14 Tables

1.5. CHECK WITH THE
LOCAL COUNCIL

THE GENERAL CONTRACTOR SHALL CHECK AND VERIFY ALL DIMENSIONS TO THE ARCHITECT'S DESIGN FOR CONFORMANCE WITH ALL APPLICABLE CODES AND REGULATIONS.



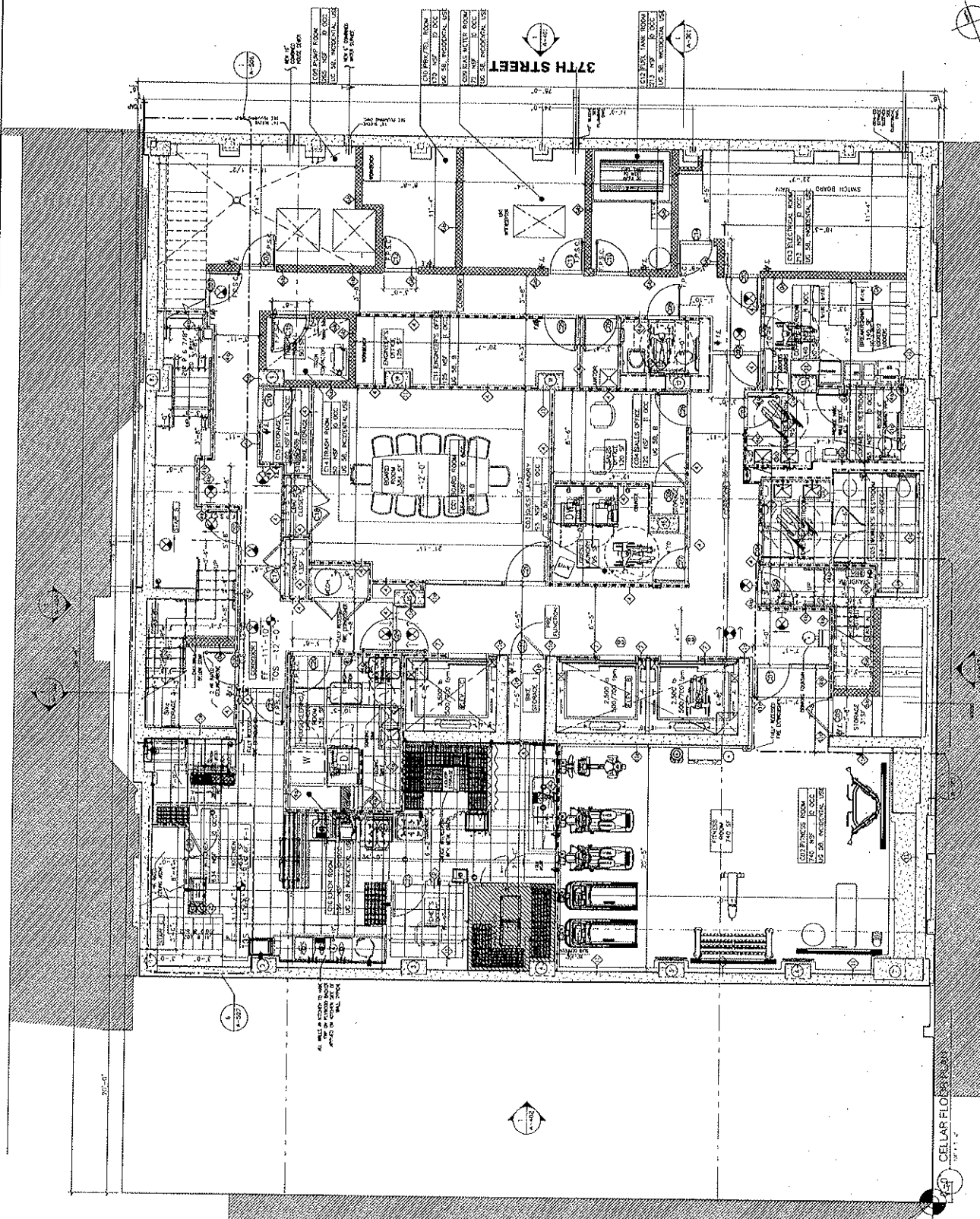
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4	ISSUED FOR PERMITS	08/14/13
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14	ISSUED FOR PERMITS	08/14/13
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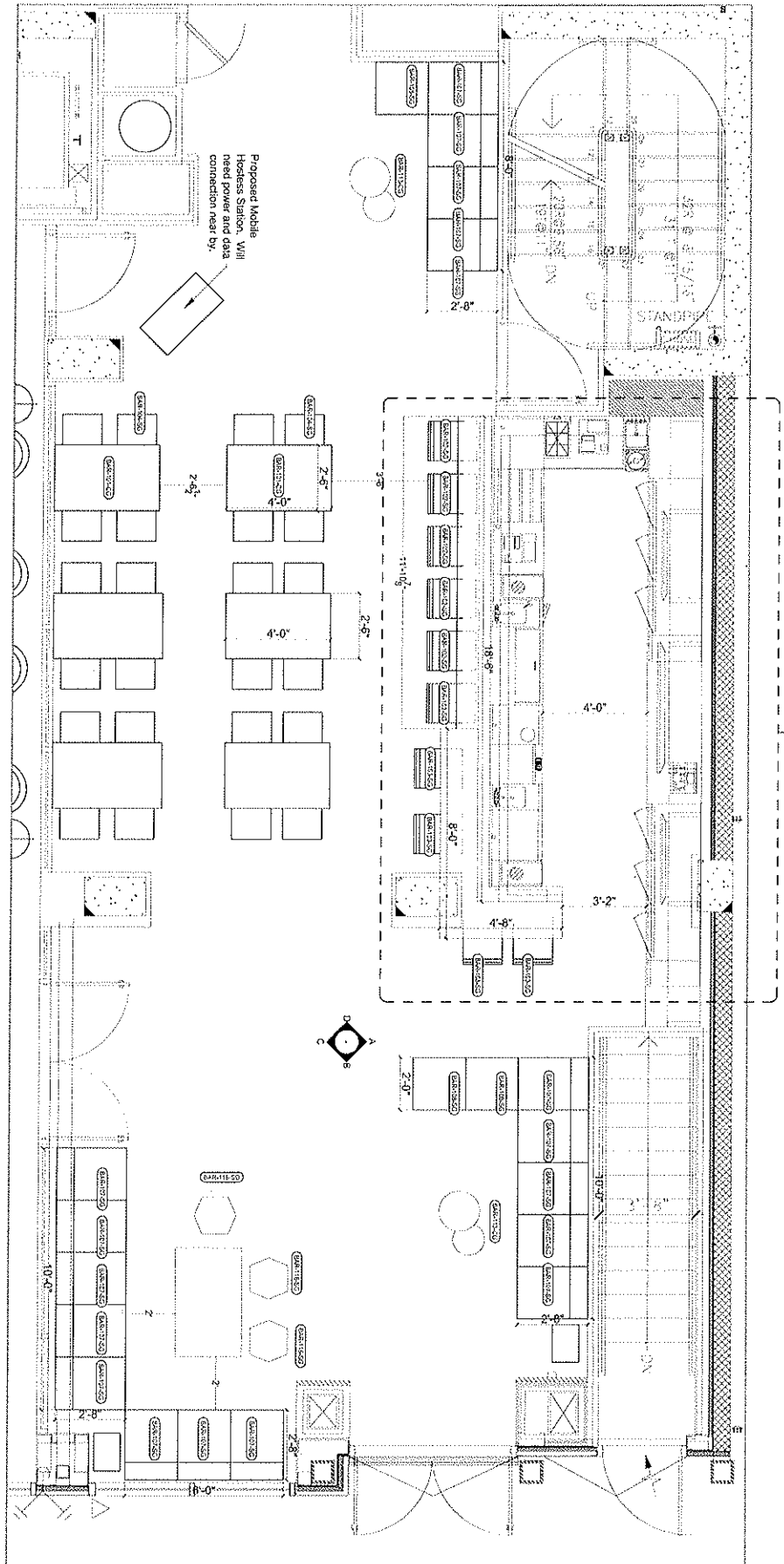
NO.	REVISION	DATE	BY	CHKD.
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48	ISSUED FOR PERMITS	08/14/13
49	ISSUED FOR PERMITS	08/14/13
50	ISSUED FOR PERMITS	08/14/13

SEE LAYOUT ARCHITECT
 326 WEST 37 STREET
 NEW YORK, NY

CELLAR PLAN

DATE: 08/14/13
 SCALE: AS SHOWN
 DRAWING NUMBER: A-200.01
 PAGE: 14 OF 22

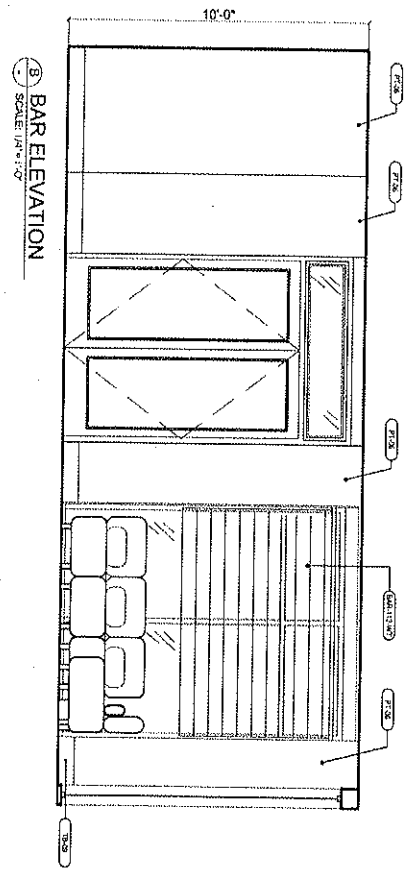
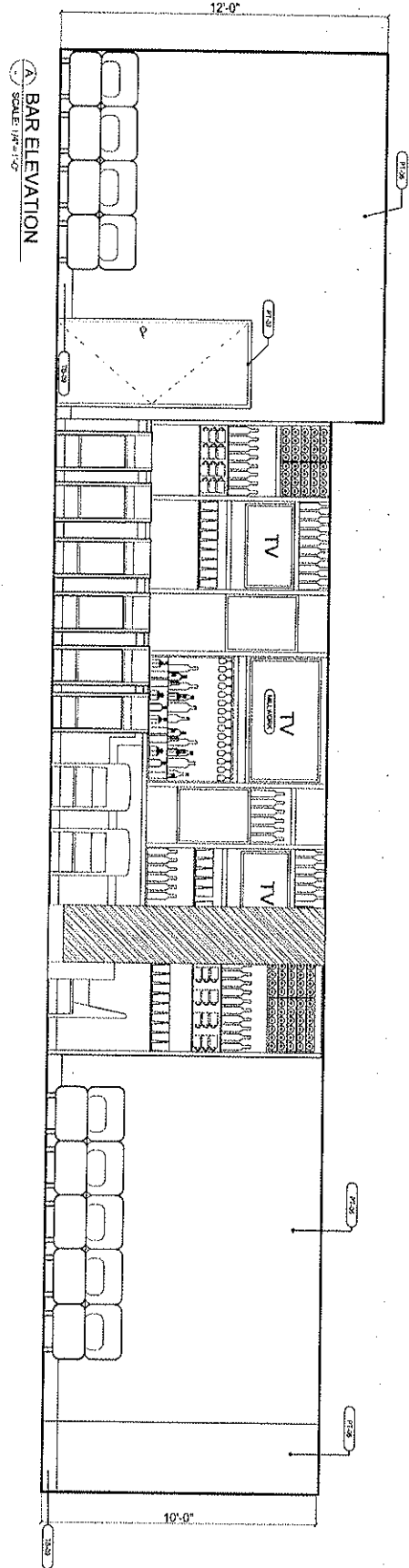




BAR FLOOR PLAN
SCALE: 1/4" = 1'-0"

NO.	DATE	REMARKS	NO.	DATE	REMARKS	NOTE
01	12/02/16					
02	02/15/17					

400 G Corporate Court South Plainfield, NJ 07080 P: 908.222.9383 F: 908.222.9386	DATE: 12/02/2016 DWG BY: SHEET:	PROJECT: HILTON GARDEN INN 326 W 37TH ST, NY	SCALE: 1/4" = 1'-0"	SHEET TITLE: Bar Plan	SHEET NO.: ID-13
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BAR FF&E SPECIFICATIONS

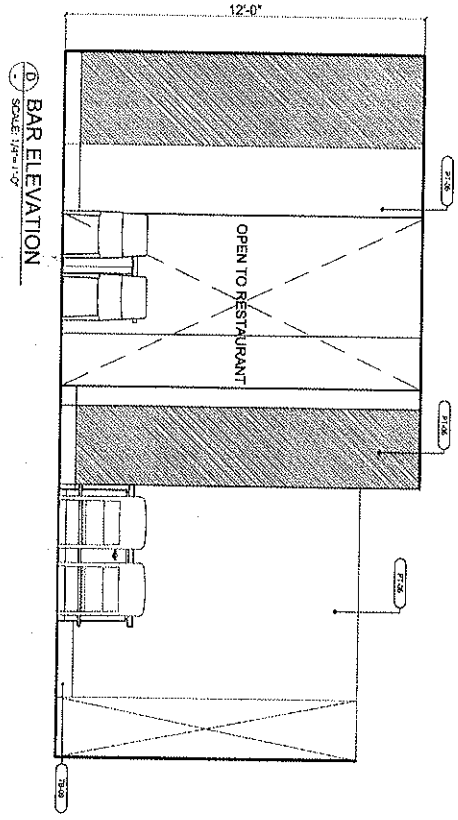
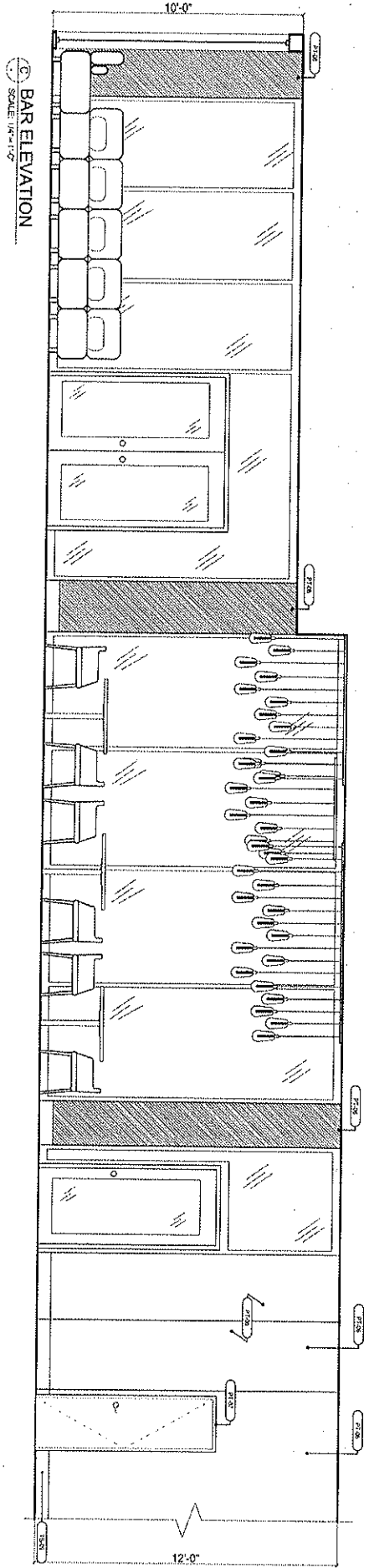
ITEMS NUM.	ITEM DESCRIPTION	QTY
1	BAR-101-CG TABLE - 4 TOP	6
2	BAR-102-SG BAR STOOL	6
3	BAR-103-SG FABRIC - BAR STOOL	1
4	BAR-104-SG BAR STOOL - LOW	4
5	BAR-105-SG FABRIC - LOW BAR STOOL	1
6	BAR-106-SG CHAIR	24
7	BAR-107-SG FABRIC - CHAIR	1
8	BAR-108-SG MODULAR SEAT	3
9	BAR-109-SG FABRIC - MODULAR SEAT	1
10	BAR-110-SG MODULAR OTTOMAN	3
11	BAR-111-SG FABRIC - MODULAR OTTOMAN	1
12	TEAS TILE BASE@BAR LOBBY	1
13	PT-06 PAINT - TYP WALL	1
14	BAR-120-NT WINDOW TREATMENT	1

NO.	DATE	REMARKS	NO.	DATE	REMARKS	NOTE
01	12/02/16					
02	02/15/17					

400 G Corporate Court
 South Plainfield, NJ 07080
 P-908.222.9383 | F-908.222.9386

DATE: 12/02/2016
 DRAWN BY: SHEET
 PROJECT: HILTON GARDEN INN
 326 W 37TH ST, NY

Bar Elevations
 ID-14
 SHEET NO.

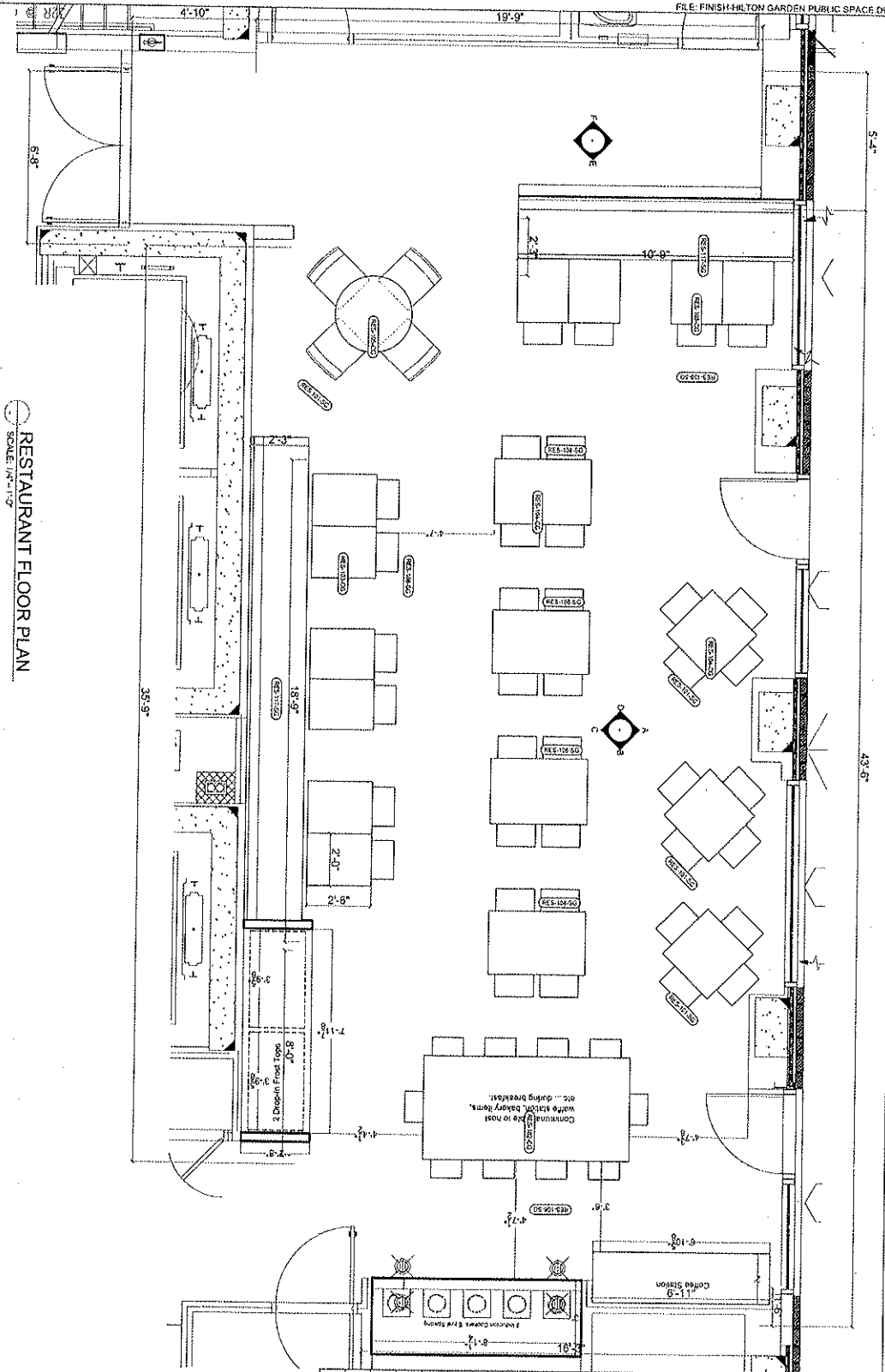


BAR FF&E SPECIFICATIONS

ITEMS	ITEM DESCRIPTION	QTY
1	BAR-101-CG	1
2	BAR-102-SSG	1
3	BAR-103-SSG	1
4	BAR-104-SSG	1
5	BAR-105-SSG	1
6	BAR-106-SSG	1
7	BAR-107-SSG	1
8	BAR-108-SSG	1
9	BAR-109-SSG	1
10	BAR-110-SSG	1
11	BAR-111-SSG	1
12	BAR-112-SSG	1
13	BAR-113-SSG	1
14	BAR-114-SSG	1
15	BAR-115-SSG	1
16	BAR-116-SSG	1
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18	BAR-118-SSG	1
19	BAR-119-SSG	1
20	BAR-120-SSG	1
21	BAR-121-SSG	1
22	BAR-122-SSG	1
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26	BAR-126-SSG	1
27	BAR-127-SSG	1
28	BAR-128-SSG	1
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94	BAR-194-SSG	1
95	BAR-195-SSG	1
96	BAR-196-SSG	1
97	BAR-197-SSG	1
98	BAR-198-SSG	1
99	BAR-199-SSG	1
100	BAR-200-SSG	1

NO.	DATE	REMARKS	NO.	DATE	REMARKS	NOTE
01	12/02/16					
02	02/15/17					

PROJECT	400 G Corporate Court	DATE	12/02/2016
	South Plainfield, NJ 07080	DWN BY	SHEET
	P-908.222.9383 F-908.222.9386		
PROJECT	HILTON GARDEN INN	SCALE	1/4"=1'-0"
	326 W 37TH ST, NY	SHEET TITLE	Bar Elevations
		SHEET NO.	ID-15



RESTAURANT FLOOR PLAN
SCALE: 1/4"=1'-0"

NO.	DATE	REMARKS	NO.	DATE	REMARKS	NOTE
01	12.02.16					
02	02.15.17					

SCALE: 1/4"=1'-0"

DATE: 12/02/2016

PROJECT: HILTON GARDEN INN
326 W 37TH ST, NY

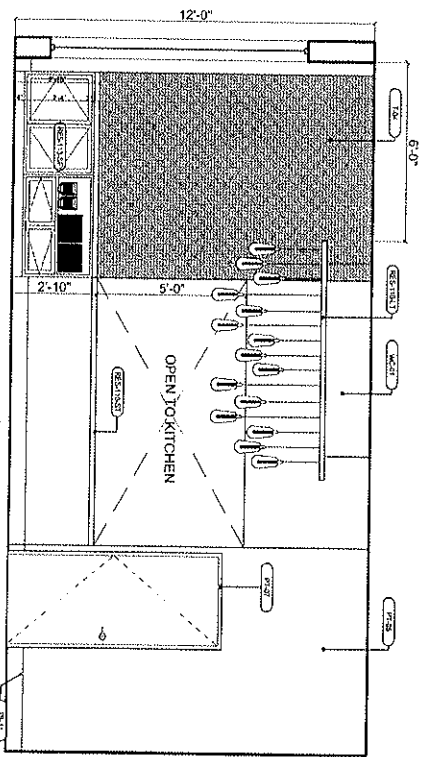
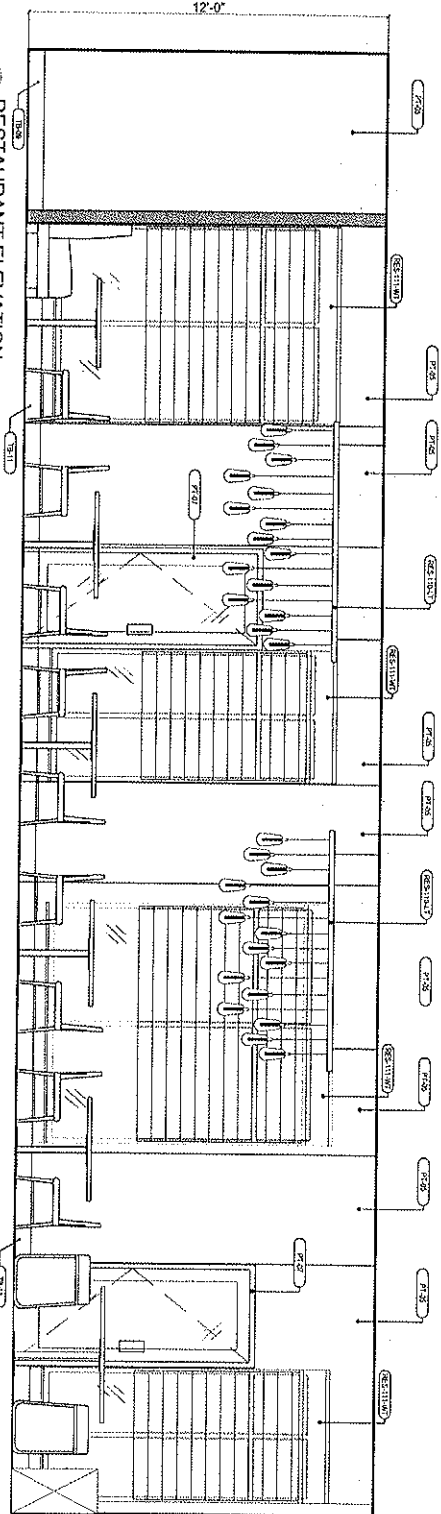
4006 Corporate Court
South Plainfield, NJ 07080
P-908.222.9383 | F-908.222.9386

SHEET TITLE: Restaurant Plan

SHEET NO.: ID-16

RESTAURANT FF&E SPECIFICATIONS

ITEMS NUM.	ITEM DESCRIPTION	QTY
1	ARTWORK #1	1
2	ARTWORK #2	1
3	SUSPENDED CEILING LIGHT FIX	1
4	TABLE - CHAIRS	1
5	TABLE - 2 TOP	1
6	TABLE - 4 TOP	1
7	TABLE - ROUND	1
8	DINING CHAIR	1
9	FABRIC - DINING CHAIR	1
10	COUNTER STOOL @ CHAIRS	1
11	TABLE	1
12	BANQUETTE	1
13	VINYL BASE	1
14	PAINT - TOP WALL	1
15	PAINT - DOOR FACE AND TRIM	1
16	TILE - ACCENT WALL	1
17	WALL COVERING - ACCENT	1
18	WALL COVERING - ACCENT	1
19	MILK WORK FINISH @ COLD	1
20	STONE - COUNTER TOP @ CHAIR'S WINDOW	1
21	WINDOW TREATMENT	4



RESTAURANT F&E SPECIFICATIONS			
ITEMS NUM	ITEM DESCRIPTION	QTY	UNIT
ARTWORK			
1	RES-114-ART	1	ARTWORK #1
2	RES-114-ART	1	ARTWORK #2
3	RES-110-LT	1	SUSPENDED CEILING LIGHT FIX
CASEGOODS			
4	RES-102-CG	1	TABLE - CHAIRS
5	RES-103-CG	1	TABLE - 2 TOP
6	RES-104-CG	1	TABLE - 4 TOP
7	RES-104-CG	1	TABLE - ROUND
SEATING			
8	RES-101-SG	1	DINING CHAIR
9	RES-101-LSSG	1	FABRIC - DINING CHAIR
10	RES-106-SG	1	COUNTER STOOL @CHairs
11	RES-107-SG	1	BAR/OLLETTE
FLOORINGS			
12	106-01	1	VANT. BASE
FINISHES			
13	PT-05	1	PAINT - TYP WALL
14	PT-07	1	PAINT - DOOR FRAME AND TRIM
15	114	1	FILE - ACCENT WALL
16	111	1	FILE - ACCENT WALL
WALLCOVERING - ACCENT			
17	WC-01	1	SERVING STATION
WALLCOVERING - ACCENT			
18	WC-03	1	WALLCOVERING - ACCENT
WALLCOVERING - WALL			
19	RES-113-SF	1	WALLPAPER FINISH @COUNTER
WALLCOVERING - WALL			
20	RES-110-ST	1	STONE - COUNTER TOP @CHairs WINDOW
WINDOW TREATMENT			
21	RES-111-WF	4	WINDOW TREATMENT

NO.	DATE	REMARKS	NO.	DATE	REMARKS	NOTE
01	12.09.16					
02	02.18.17					

SCALE: 1/4"=1'-0"

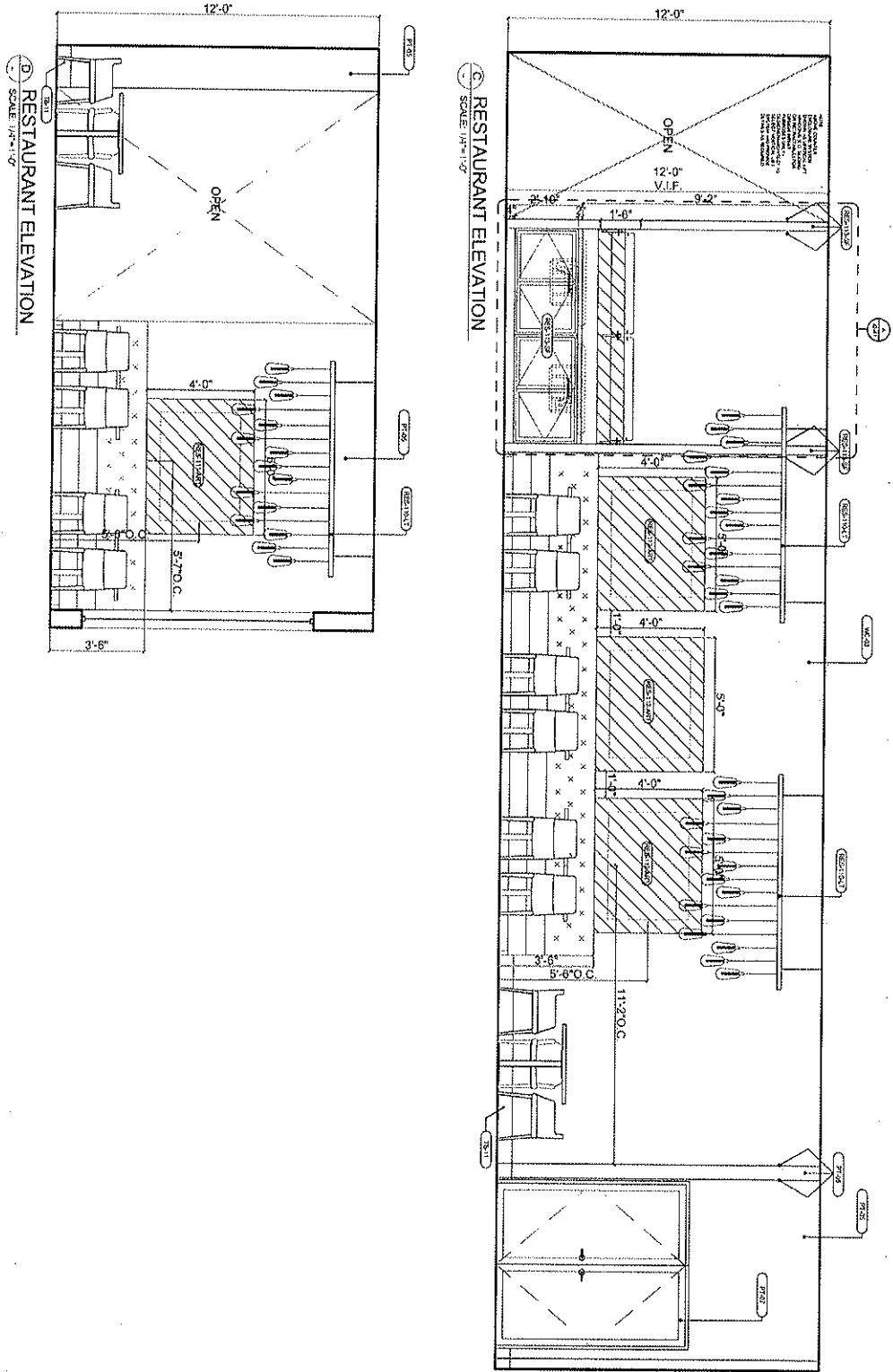
DATE: 12/02/2016

PROJECT: HILTON GARDEN INN

4006 Corporate Court
 South Plainfield, NJ 07080
 P-908.222.9383 | F-908.222.9386

Restaurant Elevations

SHEET NO. ID-17

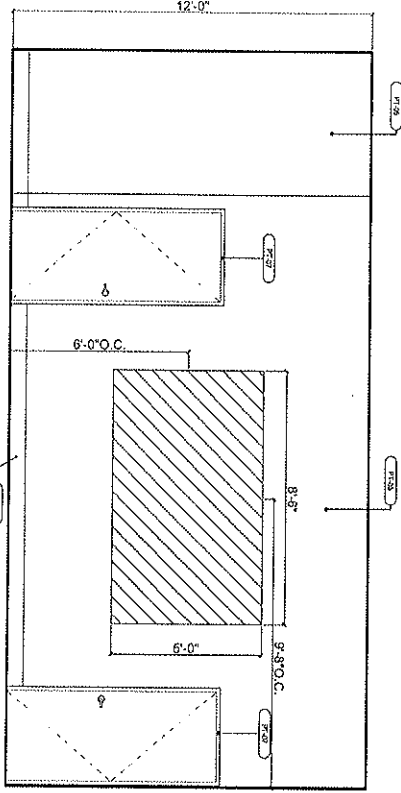
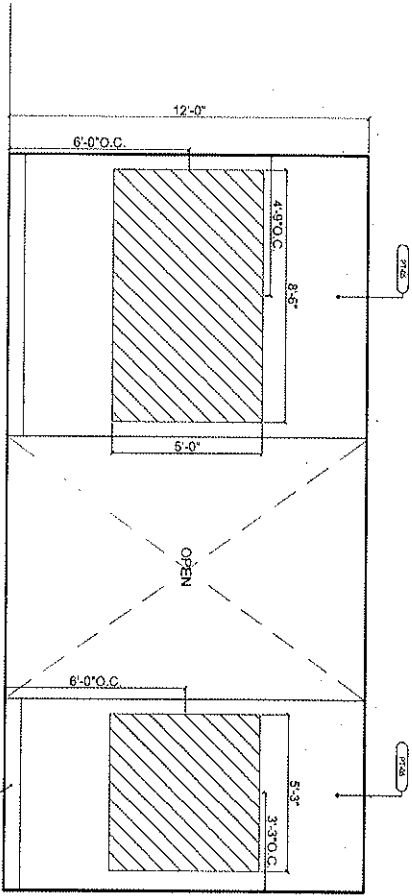


RESTAURANT FF&E SPECIFICATIONS

ITEMS NUM.	ITEM DESCRIPTION	QTY
1	RES-114-ART	1
2	RES-112-ART	1
3	RES-110-LT	1
4	RES-118-CG	1
5	RES-118-OG	1
6	RES-118-CC	1
7	RES-118-CC	1
8	RES-118-SC	1
9	RES-111-SCF	1
10	RES-106-SG	1
11	RES-107-SG	1
12	VE-01	1
13	PT-05	1
14	PT-07	1
15	T-04	1
16	T-11	1
17	WC-01	1
18	WC-02	1
19	RES-113-SF	1
20	RES-113-ST	1
21	RES-111-WF	1

NO.	DATE	REMARKS	NO.	DATE	REMARKS	NOTE
01	12/02/16					
02	02/15/17					

400 G Corporate Court South Plainfield, NJ 07080 P:908.222.9383 F:908.222.9386	SCALE: 1/4"=1'-0"	DATE: 12/02/2016 DRAWN BY: SHEET	PROJECT: HILTON GARDEN INN 326 W. 37TH ST. N	SHEET TITLE: Restaurant Elevations	SHEET NO. ID-18
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NO.	DATE	REMARKS	NO.	DATE	REMARKS
01	12/01/16				
02	02/15/17				

NO.	DATE	REMARKS

400 G Corporate Court
South Plainfield, NJ 07080
P:908.222.9383 | F:908.222.9386

SCALE: 1/4" = 1'-0"
DATE: 12/02/2016
DWG NO: 37
SHEET:

SHEET TITLE: Restaurant Elevations
PROJECT: HILTON GARDEN INN
320 W 37TH ST., NY

SHEET NO: ID-19

RESTAURANT F&E SPECIFICATIONS

ITEMS NUM	ITEM DESCRIPTION	QTY	UNIT
ARTWORK			
1	RES-114-ART	1	
2	RES-113-ART	1	
ARTWORK #1	ARTWORK #2		
3	RES-104-LT	1	
4	RES-102-CG	1	
5	RES-103-CG	1	
6	RES-104-CG	1	
7	RES-104-CG	1	
SEATING			
8	RES-101-SG	1	
9	RES-101-1SGF	1	
10	RES-106-SG	1	
11	RES-107-SG	1	
FLOORING			
12	V09-01	1	
FINISHES			
13	P7T-05	1	
14	P7I-07	1	
15	T1-04	1	
16	T1-11	1	
17	WC-01	1	
18	WC-03	1	
19	RES-113-SF	1	
20	RES-116-SF	1	
WINDOW TREATMENT			
21	RES-111-WT	4	