



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
 Phone: (212) 533-5300 - Fax: (212) 533-3659
 www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Letter of notice of proposed business to block or tenant association if one exists. E-mail the CB3 office at **info@cb3manhattan.org** for help to find block associations.
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: 6/27/13

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Type of license: on premise liquor Is location currently licensed? Yes No

If alteration, describe nature of alteration: n/a

Previous or current use of the location: DANCE HALL, BAR, CATERING ESTABLISHMENT

Corporation and trade name of current license: KRAINE GALLERY BAR INC

KGB BAR, 1024275

APPLICANT:

Premise address: 85 E. 4th Street, 3rd fl., NY NY

Cross streets: Bowery and 2nd Avenue

Name of applicant and all principals: Denis Woychuk

KRAINE INTERNATIONAL INC

Trade name (DBA): Red Room on 3

PREMISE:

Type of building and number of floors: Brick Commercial Building
Built in 1838, 4 story.

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?
(includes roof & yard) Yes No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate of occupancy for back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy 40 Outdoor Certificate of Occupancy N/A
(fill in maximum NUMBER of people permitted)

Do you plan to apply for Public Assembly permit? Yes No

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

Is this premise wheel chair accessible? Yes No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?
catering facility, Lounge, meeting hall

Will any other business besides food or alcohol service be conducted at premise? Yes No
If yes, please describe what type: CLASSES, reading, performances

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) 1 day per week, 1PM - 4AM.

Number of tables? 11 Number of seats at tables? 36

How many stand-up bars/ bar seats are located on the premise? 0 - Rolling Bars only
(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): 0. Rolling Bar only - catering
Any food counters? Yes No If Yes, describe: movable Buffet Table

Does premise have a full kitchen Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu

_____ Cakeing _____
What are the hours kitchen will be open? _____ vary, as needed _____

Will a manager or principal always be on site? Yes No If yes, which? _____ managers _____

How many employees will there be? _____ 3-4 _____

Do you have or plan to install French doors accordion doors or windows? No

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No

Will there be TVs/monitors? Yes No (If Yes, how many?) _____ 1-2 _____

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: _____ soundproof walls _____

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? _____ PIANO BAR, _____

_____ live electric, small performances, readings, shows _____

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. _____ Small venue _____

Will there be security personnel? Yes No (If Yes, how many and when) _____

_____ every night, 10pm-1am _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have or plan to install sound-proofing?

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: _____ KGB BAR SINCE 1993 _____

Address: _____ 85 E. 4th St NY NY 10003 _____ Community Board # _____ 3 _____

Dates of operation: _____ 1993 - date _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business K&B BAR, KRANE THEATRE, Bedroom, catering
Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant, etc.** The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 5 } APPROX.

How many licensed establishments are within 500 feet? 10-15

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No

How many On-Premise (OP) liquor licenses are within 500 feet? 10-13

Is premise within 200 feet of any school or place of worship? Yes No

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship. no

COMMUNITY OUTREACH:

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at info@cb3manhattan.org for any contact information.

Please use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).



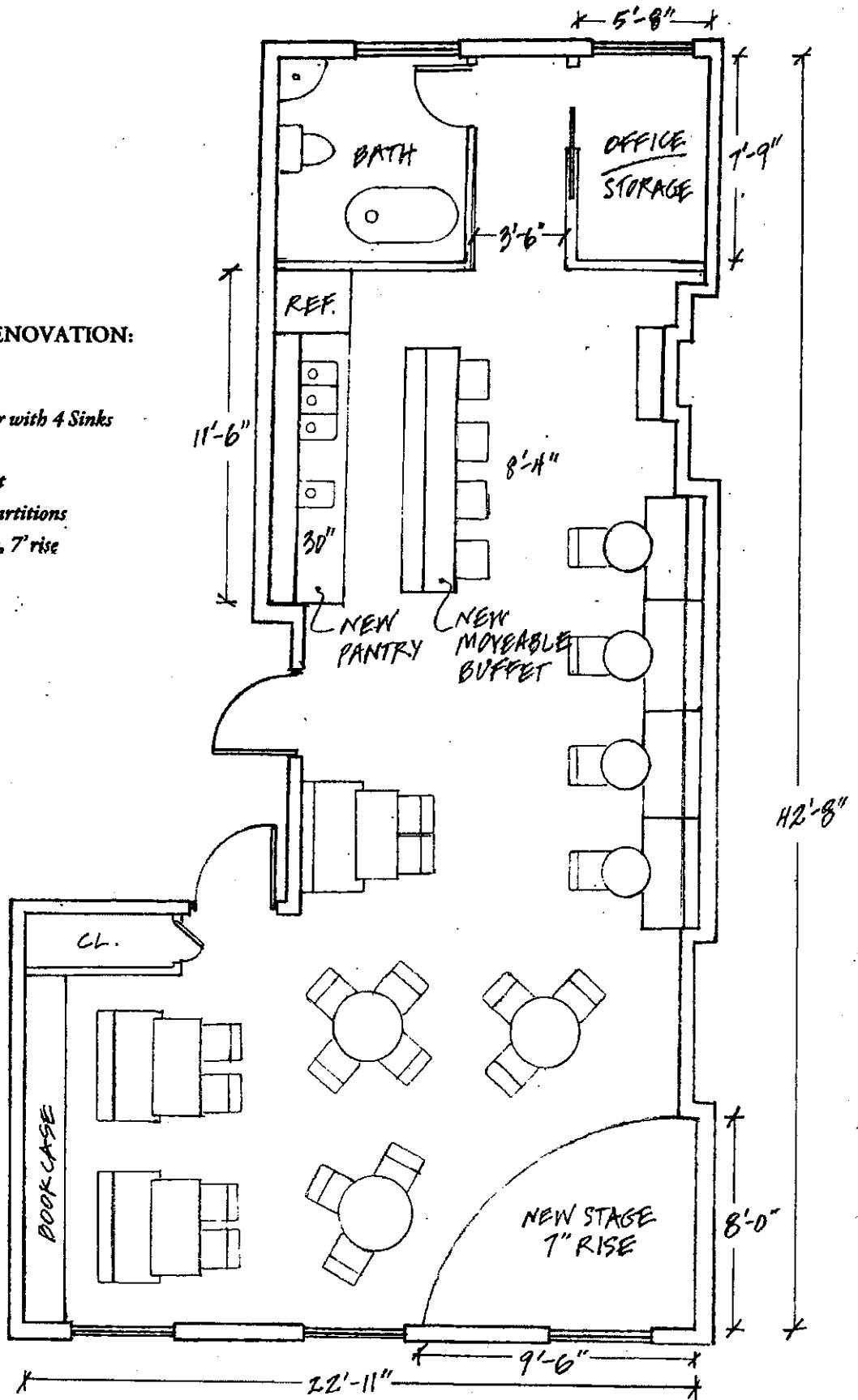
The RED ROOM

85 East 4th Street

New York, New York 10003

GENERAL NOTES TO RENOVATION:

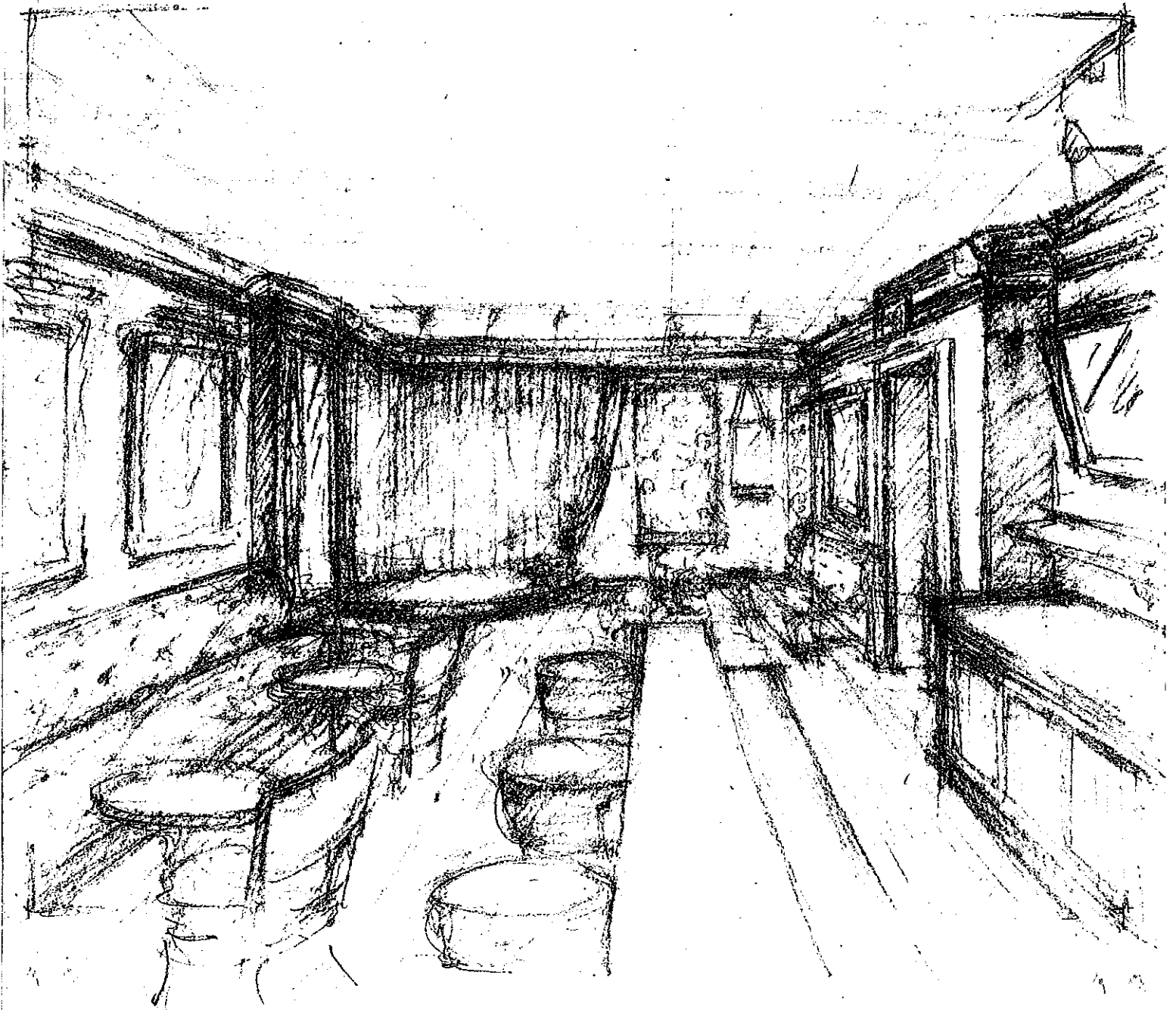
- Seating count: 36
- New Pantry Counter with 4 Sinks
- New Refrigerator
- New moveable Buffet
- New Storage Area Partitions
- New raised Platform, 7" rise
- Existing Bathroom
- Existing Closet
- Existing bookcase



The RED ROOM Theater
RENOVATION ADDITIONS
Not to scale
6.24.13

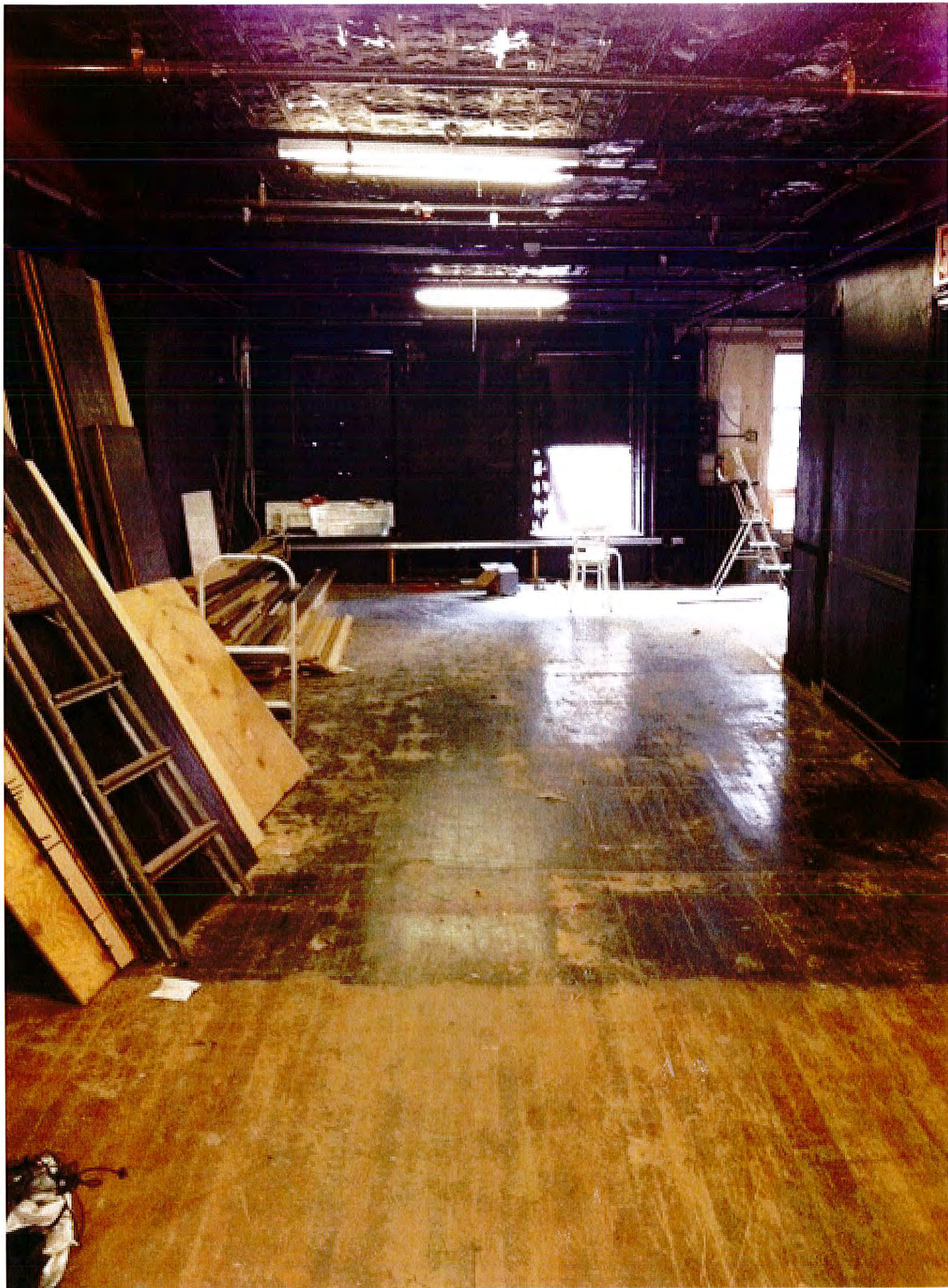
Red Room: view from Buffet to Stage

- add double layer crown molding into ceiling, with copper color banding



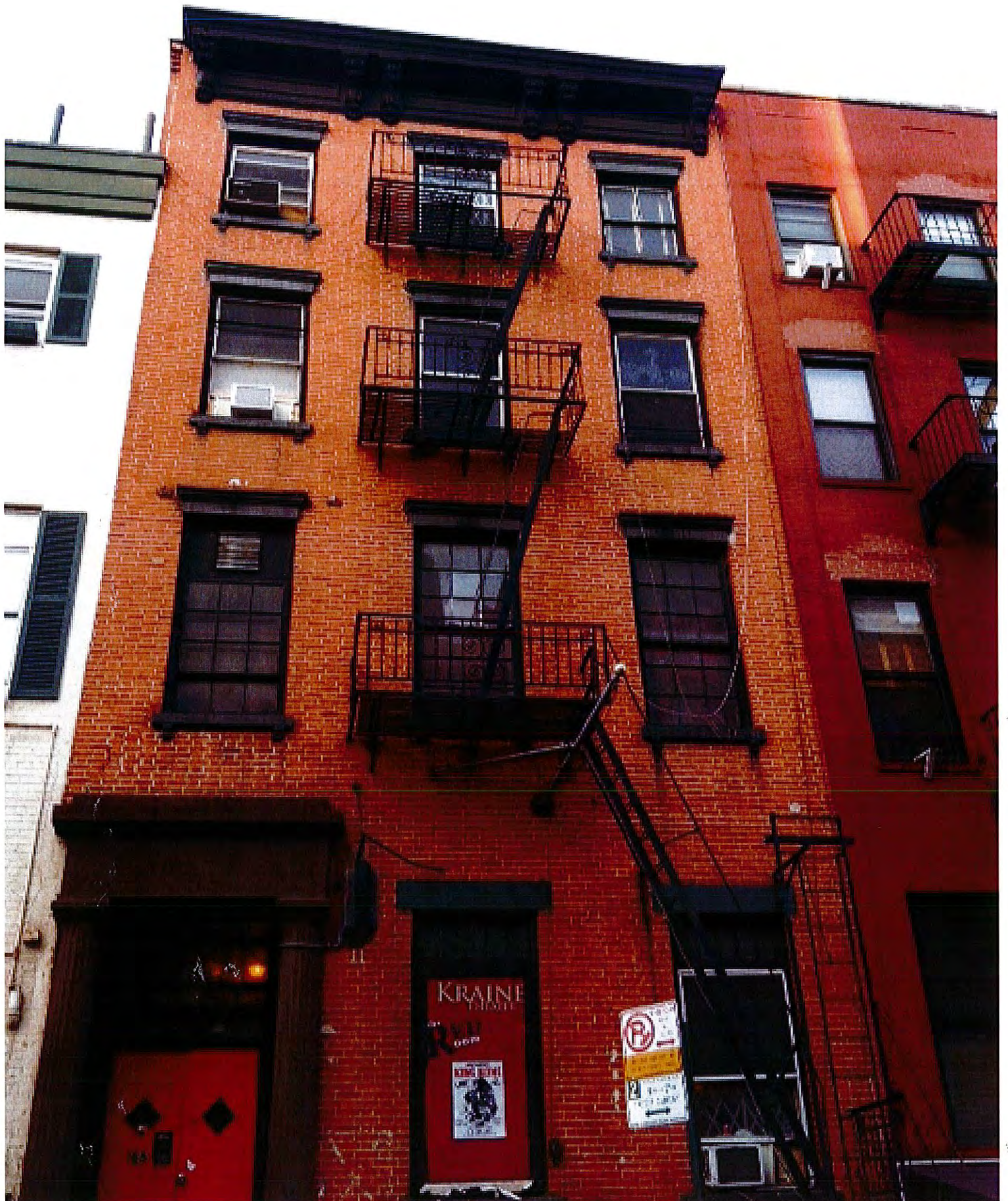
- Perforated ART DECO WINDOW PANELS -
backlit with L.E.D.

PK 6/19









Cocktail Party, Music Industry Event, Manhattan

Artichoke risotto croquettes

Shrimp salad filled eggs

Langoustine salad vol-au-vent

Seared tuna Nicoise filled mini red potatoes

Roasted beets and faro salad in cucumber cups

Lemon scented lamb meatballs with roasted peppers

Roasted celeriac, fennel and avocado soup shooter

Parmesan crisp filled with grilled vegetables

Mini pastrami on rye with cornichon

Escolar ceviche with green apples and shaved radish on wonton crisp

Braised rabbit with dried cherries and herbs over crispy polenta cake

Buffet Dinner Party, Garden Setting, St. Barths

Grilled Hanger Steak

with Tarragon Mustard Zabaglione

• • •

Grilled Tiger Prawns

with mango yogurt "cooling" sauce

• • •

Grilled Salad

Romaine, tomatoes, radishes, bell peppers, asparagus, onions, tomatoes, fennel, key lime vinaigrette

• • •

Watermelon Salad

Pickled red onions, yellow bell peppers, feta

• • •

French style Fingerling Potato Salad

• • •

Fig Cake Topped With Fromage Blanc and Honey

• • •

Rocky road Brownies

Fudge style, crushed pretzel & mini marshmallows in batter

Served with piped peanut butter whipper cream top

Seated Seasonal Tasting Dinner, Private Home, Brooklyn NY

Mini Zucchini Tart with a shot of White Gazpacho

• • •

Halibut Ceviche with nectarines and shiso

• • •

Braised Rabbit Raviolo with Thyme Cherry Sauce

(smoked tofu filled for vegetarians)

• • •

American Lamb Chop, served with rainbow chard drizzled with a champagne bacon vinaigrette

(grilled portobello for the vegetarian, chard, mint vinaigrette)

• • •

Grilled Romaine salad served with grilled corn, roasted long stem baby artichokes and herbs

• • •

Homemade Rhubarb and Fresh Mint sorbet

• • •

Robiola on Frico with balsamic glazed figs

• • •

Peach and nectarine Torte

Served with honey kissed fromage blanc

Sample Spring Cocktail Party Menus

*all passed hors d'oeuvres

*\$25 per person based on min 150 guests includes 5 hors d'oeuvres, passing platters, cocktail napkins, chef and 1 kitchen assist. Waiters may be provided at \$35p.p., or model waiters available at \$50p.p.

Vegetarian Options

Fava Bean Gnocchi Skewer

meyer lemon sauce and fresh mint

Artichoke Ravioli Skewer

avocado cream sauce

Truffle Gougere

White Asparagus Veloute` Soup Shooter

Polenta Box

Tomato Confit, Smoked Tofu, Arugula Pesto

Eggplant Caviar

eggplant caviar, fresh blinis, lemon and herb sour cream

Spring Peas and Chevre Mini tartletts

Caramelized Onion Flatbread

slow roasted red onions, homemade focaccia, sea salt

Wild Mushroom & Chevre Tartletts

sauteed wild mushrooms, fresh herbs, creamy goat cheese, crisp tartlett shells

Mini Mild Curry Vegetable Samosas

With mango chutney dipping sauce

Tomato Confit, Herbed Marscarpone, Crispy Polenta wheels

Roasted Red Pepper Tofu Mousse Tartletts

Vietnamese Springrolls with Sweet Chili Dipping Sauce

rice paper, mango, cucumber, tofu and fresh herbs

Lemongrass Cucumber Noodles

thai basil, shisho leaves, red bell peppers

served on mini bamboo forks

The Red Tower

Roasted beets, watermelon, strawberries and ricotta salata skewer

Poultry Options

Mini Chicken B'stilla

Braised Chicken Breasts, Raisins, Spices in Golden flaky Dough

Thai Smoked Duck Springrolls with Sweet Chili Dipping Sauce

Hudson Valley Smoked duck breasts, red bell peppers, jicama and fresh herbs wrapped in a fresh rice paper wrapper. Served cut on a bias into 1-2 bite size topped with sweet chili dipping sauce.

Mini Chicken Satay Skewers

Grilled chicken breasts with spicy peanut coconut milk sauce

Chicken Meatballs

Ground chicken breasts, ceci beans, roasted bell pepper, herbs

Mini Chicken Pot Pies

fennel, leeks and black grapes

Hudson Valley Chicken Sausage and Fresh Fig Jam 'Pigs in a Blanket'

2 bite size grilled chicken sausage, homemade fig jam wrapped in puff pastry and roasted to a pale golden color

Dijon and Herb Crusted Chicken Skewers

Seared Duck Breast

yukon gold potato and spiced red wine sauce

Braised Rabbit Skewers

chard, cherries and caramelized onions

Beef and Pork Options

Braised Beef Cheeks

Amaro Rhubarb Chutney, Thyme Shortbread

Mini Beef Wellingtons

Tender roasted beef tenderloin with sautéed mushrooms and flaky pastry

Roasted Hanger Steak Skewers

Beef Stroganoff Skewer

Tender roasted Beef, sauteed mushrooms and creamy herb sauce

Charcuterie Skewer

Port Salut, Dried Figs, Proscuitto and Green Olives

Lamb Meatballs

ground lamb, leeks, fennel, herbs and spices with lemon yogurt dip

Herb Roasted Beef Tenderloin Crostini with Arugula Creme Fraiche

Seafood Options

Classic Shrimp Cocktail

chilled boiled East Coast Jumbo Shrimp with bamboo skewers and classic tomato-horseradish cocktail sauce

Creamy Crab Potato Bites

mini red potatoes, fresh crab, artichokes and herb crème fraiche

Salade Nicoise Deviled Eggs

Seared Tuna, Red Potato, hard boiled eggs, caper aioli

Mini Crab Cakes with Rouille Sauce

Lox Canapes

Scottish Lox, Dill and Lemon Crème Fraiche, Black Bread toasts

Fresh Ahi Tuna and Cucumber Mini Wrap

Cucumber ribbon wrapped around fresh arugula, seared ahi tuna, wasabi aioli, Tobiko

Sweet Options

Fresh Farmers Market Fruit Skewers with Mint & Honey

Assorted Mini Cupcakes

Assorted Brownies

Including bittersweet, caramel, praline and cherry

Assorted Italian Cookies

Mini Eclairs or Profiteroles

Mini Citrus & Fresh Fruit Tartlets

Shari Vermeulen
Shari's Signature Events
For Cari B. Rincker
Rincker Law, PLLC

Patricia Clark
Patricia Clark Catering
91 east 3rdst, #11,
NY NY 10003
ph: 310-403-2534

Billing address:
Cari B. Rincker
Principal Attorney, Rincker Law, PLLC
Licensed in NY, NJ, CT, and DC
535 Fifth Avenue, 4th floor
New York, NY 10017
Office: 212/427.2049
Cellular: 646/717.2659
Fax: 212/202.6077

Catering Proposal v.4

Event Details:

Date: Tuesday, October 23rd, 2012
Venue: Greenpoint Gallery
Venue Address: 390 McGuinness Boulevard, Greenpoint, Brooklyn
Event Name: New York AgriWomen Conference
Event Time: 10:30am-5pm
Budget: \$38.75p.p. @ 40 guests (+ \$175 for coffee, tea, cups/stirrers, addtl hour of me/waiter)
Staff: Chef +1 attendant included 10am-2pm

Noon-1:00pm

Buffet Lunch Service (third floor gallery/kitchen space)

Grilled Organic Chicken Breasts and Thighs
With Sauteed Organic apples, caramelized Organic onions and Thyme

*Chicken: Uphill Farms
*Apples: Red Jacket Orchards

Roasted Organic Tofu with Kale, Lemon & Caramelized Garlic

*Kale: Madura Farms

Organic Farro with Wild Mushrooms

*Farro: Cayuga Pure Organics
*Mushrooms: Bulich Mushroom Farm

Roasted Organic Autumn Squashes

*Squashes: Phillips Farm

Organic Mixed Greens Salad

Norwich Meadow Farms

Homemade Seasonal Bars

Pumpkin with Almond Crust, Apple with Shortbread Crust, Poached Pear with
Puff Pastry Crust

*apples & Pears: Red Jacket Orchards

*milk, butter: Ronnybrook Farms

*Pumpkins: Phillip's Farm

Coffee and tea service
milk, sugar, honey & lemon
assorted sodas
water provided by Shari

PCC to provide: all food, 3 large chaffing dishes, 2 medium chaffing dishes, ice
tubs, platters as needed (Shari has some), disposable eco friendly
plates/utensils/napkins, disposable eco friendly cold cups & hot cups, stirrers,
coffee (regular: for 100 cups), coffee filters (for 2 rounds), assorted Tea bags (for
2 services), lemons (x8), cream (x 2 quarts), sugars (assorted packets for 2
services), assorted sodas (lunch only)

Shari to provide: seating chairs, tablecloths, platters/service equipment as
needed, coffee and tea urns, waters, ice

Venue to provide: buffet tables, seating tables, stove/refrigerator/freezer (for ice),
electricity, water, garbage & recycling disposal

TERMS

*total due: \$38.75 @ 40 guests = \$1550.00 (+\$175) = \$1725.00

*\$500 due immediately to save the date

* Tuesday October 23rd, \$1225.00

Payments may be made by check to **Patricia Clark or cash**

Passed Hors D'oeuvres

8:00pm - 8:30pm

**Crostini with Parmesan & Thyme Infused Honey
Roasted Fig & Italian Sausage Puffs
Cucumber Cups filled with Grilled Shrimp & Oranges with Mint**

Main Buffet

8:30pm - 11:00pm

Antipasti Platters

**cured meats, assorted cheeses, roasted vegetables, house-cured olives,
homemade preserves & breads**

Baked Tofu with Tomato Confit

Braised Chicken with Olives, Carrots and Rosemary (Hot Item)

Slow Roasted Pork Loin Stuffed with Apple Chutney (Hot Item)

Penne Pasta with Roasted Red Bell Peppers, Ricotta and Basil

Sauteed Rainbow Chard with Slivered Garlic & Lemon

Herb Roasted Root Vegetables with New Harvest Olive Oil

Mixed Garden Greens Salad with Raspberry Vinaigrette

Assorted Breads

Fresh Fruit Salad with Honey & Mint

Assorted Cookies & Brownies

**** Macaroni & Cheese available for children upon request**



Establishments with 500 Feet

Legend

LEGEND

- On-Premise Licenses
 - On Premises Liquor
 - ▲ On Premises Wine and Beer
 - On Premises Beer
- Off-Premise Licenses
 - Off Premises Liquor
 - ▲ Off Premises Wine
 - Off Premises Beer
- Wholesale Licenses
 - Wholesale
- Pending Licenses
 - Pending
- All Licenses
 - On Premises Liquor
 - ▲ On Premises Wine and Beer
 - On Premises Beer
 - Off Premises Liquor
 - ▲ Off Premises Wine
 - Off Premises Beer
 - Wholesale
 - Pending
- Churches
 - ◆ Churches
- Schools
 - ◆ Schools
- Zones
 - Zones
- Community_Boards
 - Community_Boards
- Police_Precincts
 - Police_Precincts
- Courbes
 - Courbes



Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.



ATTENTION RESIDENTS & NEIGHBORS

IC, BUREAU OF ENVIRONMENTAL PROTECTION
Washington, D.C. 20460
Attention: Director
At the following location:

This establishment is subject to the following:

There will be no opportunity for public comment on:
Monday, July 17, 1983, 10:00 AM
Tuesday, July 18, 1983, 10:00 AM
185 Oakland Street, Newark, New Jersey

Approved by the Director
U.S. Environmental Protection Agency
Washington, D.C. 20460

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ATTENTION RESIDENTS & NEIGHBORS

KRAINE INTERNATIONAL *1-800-368-2729* RED ROOM

Company, DBA Name and Contact Number for Quarters

Plans to open a

MEETING HALL

metro

NEW YORK CITY | 411 FREE DAILY NEWS

Celebs
spend off
merry
holidays

20 yrs
and still
counting

Read
next
special
edition

Summer
here and
the dining
right



NEW YORK CITY'S

Thursday, June 27, 2013 www.nyc.gov