



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

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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 proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:
http://www.nyc.gov/html/mancb3/html/sla/community_groups.shtml
- 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

Catering Establishment

Check if either of these apply:

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

Today's Date: 02/27/2014

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.

Is location currently licensed? Yes No Type of license: Catering Establishment

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 3 Madison Street

Cross streets: Pearl Street & St. James Place

Name of applicant and all principals: Daily Bread, Inc.

principal: Deborah Barall-Miller

Trade name (DBA): Deb's Catering

PREMISE:

Type of building and number of floors: 2 Floors

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 for any
back or side yard use? Yes No What is maximum NUMBER of people permitted? Applied For

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

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

R7-2

(Deb's Catering is an established catering company in NYC

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? Yes No

If yes, please describe what type: This will be a catering establishment - primarily used as the kitchen
facility to prepare food for events catered elsewhere. Premises will not be promoted as a venue/event space for rental, but
may on occasion be used for private tasting dinners (up to 25 persons seated at tables; max of 50 persons for a cocktail party)
As a catering establishment, will never be open to the public.

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) Proposed days and hours of operation will vary as this is a catering establishment.

Facility will be used during business hours to prepare food for service off-premises.

Number of tables? 12 (max) Number of seats at tables? 25 (max. occ.);
Max occ of 72; up to 50 for cocktail parties; 25 for dinners)

How many stand-up bars/ bar seats are located on the premise? none

(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): _____

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

What are the hours kitchen will be open? Kitchen will be used during all business hours

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

How many employees will there be? depends on size of event

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

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

Will premise have music? Yes No (Only during the occasional dinner held on-site)

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: to be determined; small speakers

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? No

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

A maître d' will be available to direct crowds & vehicular traffic.

Will there be security personnel? Yes No (If Yes, how many and when) Security personnel will be available as needed, but do not anticipate a need for security at any dinners or events held on-site .

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

The manager & maître d' will be available to manage noise inside & outside.

Do you have or plan to install sound-proofing?

No.

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Deborah Barall-Miller was licensed with Hensam Enterprises, Inc.

Address: 204 Varick Street Community Board # 2

Dates of operation: Deborah Barall-Miller was licensed from 1990 through 1998.

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 _____

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? none

How many On-Premise (OP) liquor licenses are within 500 feet? none

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

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also 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).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

- 1. I agree to close any doors and windows at 10:00 P.M. every night? Yes No
- 2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged,
 scheduled performances, more than ____ DJs/ promoted events per ____, more than ____ private parties per ____

Ok 3. I will play ambient recorded background music only.

Ok 4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.

N/A 5. I will not seek a change in class to a full on-premise liquor license. Or seek an upgrade at a later date.

my business pl

N/A 6. I will not participate in pub crawls or have party buses come to my establishment.

N/A 7. I will not have a happy hour. Or Happy hour will end by _____.

N/A 8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.

9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.