



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 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/communitygroups/community_group_listings.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

Check if either of these apply:

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

Today's Date: Monday, August 4, 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: N/A

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 171 Ludlow Street (aka 180 Orchard)

Cross streets: East Houston and Stanton

Name of applicant and all principals: 180 Orchard Owner LLC (Issac Hera)

InterContinental Hotel Group (as Manager) & Gerber Group (as Manager)

Trade name (DBA): Hotel Indigo

PREMISE:

Type of building and number of floors: Hotel / 24 construction 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: See attached Food and Beverage Presentation

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? _____

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): C4-4A

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: Hotel Lodging

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Lobby: 14th Floor - 7 days - 7am to 4am; 15th Floor - Interior 7am - 4am - 7 days; 15th Floor Exterior: weekdays (1am close) weekends (2am close)

Number of tables? 14th Floor 7 Number of seats at tables? 14th Floor 20 seats (close)
15th Floor 50 15th Floor 200 seats

How many stand-up bars/ bar seats are located on the premise? 3 bars / 32 seats

(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) 14th Floor Lobby. 15' rectangle (south)

Describe all bars (length, shape and location): 15th Floor Interior 25' rectangle (south)
15th Floor Exterior 15' rectangle (south)

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

Please see menu in Food and Beverage Report

What are the hours kitchen will be open? 7am - 4am

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

How many employees will there be? 150

Do you have or plan to install French doors accordion doors or windows?

Will there be TVs/monitors? Yes No (If Yes, how many?) 3

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: Small speakers throughout the site providing BACKGROUND music.

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.")

Please see attached Traffic Study.

Will there be security personnel? Yes No (If Yes, how many and when) Hotel will have security and the Food and Beverage Operation will comply with generally accepted best practices.

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

Please see attached Sound Report.

Do you have or plan to install sound-proofing? We will follow the recommendations provided in the sound report.

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Multiple (Please see attached)

Address: _____ Community Board # _____

Dates of operation: _____

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. Gerber Group Profile attached.

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.

Please see attached survey.

LOCATION:

How many licensed establishments are within 1 block? Please see attached survey.

How many On-Premise (OP) liquor licenses are within 500 feet? Please see attached survey.

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).

Will provide on 8-18.

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?
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than 1 DJs/ promoted events per 0, more than ___ private parties per ___
3. I will play ambient recorded background music only. (in outdoor area)
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license. Or my business plan is to seek an upgrade at a later date.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. Or Happy hour will end by _____.
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.

SURVEY

RE: 180 ORCHARD STREET AKA 171 LUDLOW ST.

1. Ludlow Hotel - 180-184 Ludlow Street - 249'
2. El Sombrero - 108 Stanton Street - 330'
3. Souvlaki GR - 116 Stanton Street - 462'
4. Pianos - 158 Ludlow Street - 390'
5. Mercury Lounge - 277 East Houston Street - 465'
6. Cakeshop - 152 Ludlow Street - 475'
7. San Loco - 105 Stanton Street - 347'
8. Hair Of The Dog - 168-170 Orchard Street - 237'
9. Todd's Mill - 162 Orchard Street - 351'
10. Mission Chinese - 154 Orchard Street - 439'
11. Tammany Hall - 152 Orchard Street - 460'
12. Arlene's Grocery - 95 Stanton Street - 263'
13. The Stanton Social - 99 Stanton Street - 296'
14. Sakamai - 157 Ludlow Street - 400'
15. Sweet Chic - 178 Ludlow Street - 239'
16. Taqueria Lower East Side - 172'
17. 200 Orchard - 200 Orchard Street - 162'
18. Lobster Joint - 201 East Houston Street - 262'
19. Grey Associates LLC - 165-167 - Ludlow Street - 233'
20. No Fun - 161 Ludlow Street - 263'
21. Tiny Fork - 167 Orchard Street - 263'
22. Epstein's - 82 Stanton Street - 205'
23. Thompson Hotel - 190 Allen Street - 132'
24. Rockwoods - 192 Allen Street - 165'
25. Rockwoods - 194 Allen Street - 187'
26. Rockwoods - 196 Allen Street - 199'
27. Pala - 198 Allen Street - 206'
28. Preserve 24 - 175-177 East Houston Street - 231'
29. The Sixth Ward - 191 Orchard Street - 92'
30. Blue Ribbon Sushi Izakaya - 187 Orchard Street - 39'
31. A Casa Fox - 173 Orchard Street - 157'
32. People - 163 Allen Street - 269'
33. Rayuela - 165 Allen Street - 292'
34. Mole - 205 Allen Street - 313'
35. Mezzetto - 205 Allen Street - A.K.A. 159 East Houston Street - 342'
36. The Derby - 167 Orchard Street - 138'

RE: 180 ORCHARD STREET AKA 171 LUDLOW STREET

- 37. The Meatball Shop - 84 Stanton Street - 134'
- 38. Tre - 175 Ludlow Street - 202'
- 39. Libation - 137 Ludlow Street - 477'
- 40. Local 138 - 138 Ludlow Street - 498'
- 41. Orchard Street Enterprises LLC - 20'

CHURCHES & SCHOOLS

There are no churches or schools within 500'
of premise.

**FOOD
&
BEVERAGE
PRESENTATION**



**Food and Beverage
Presentation**



Hotel Indigo

◆ Hotel Highlights

- ⇒ 295 rooms
- ⇒ Hotel Indigo brand - an upscale boutique hotel launched in 2004 focused on locally reflective design that reflects the distinct character of its neighborhood and ties to the community

◆ BCRE

- ⇒ Extensive experience as a hotel developer in New York City
 - ◇ The James Hotel (Soho): 114 keys, Community Board 2
 - ◇ Hilton Garden Inn on West 35th Street: 298 keys, Community Board 5
 - ◇ Citizen Times Square: 230 keys, Community Board 5

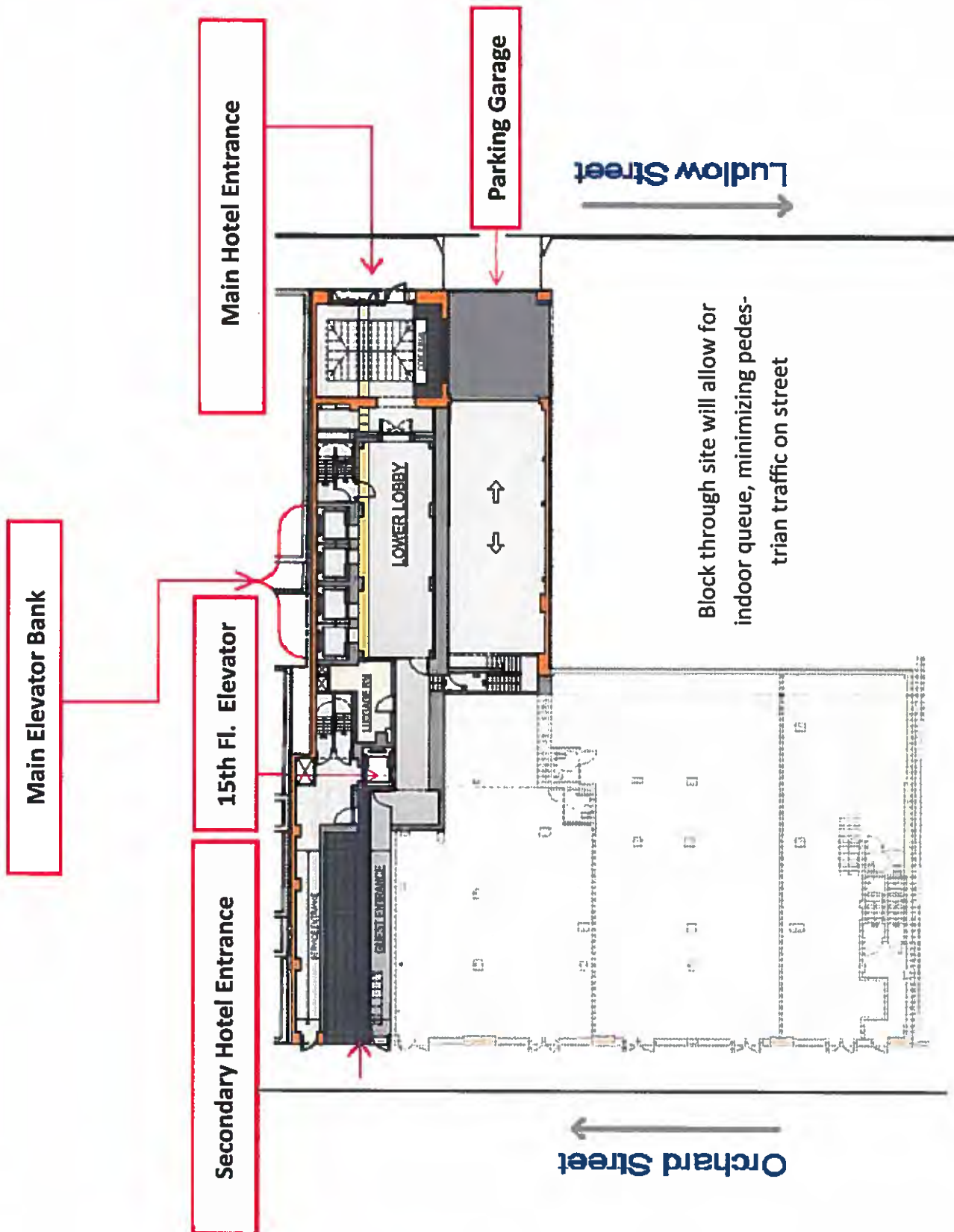
◆ IHG

- ⇒ World's largest hotel franchise, management, and ownership company by number of rooms under affiliation
- ⇒ Over 4,600 hotels aggregating 678,000 rooms in nearly 100 countries
- ⇒ 7 brands including InterContinental, Holiday Inn, Crowne Plaza and Indigo
- ⇒ Over 153 million guests annually
- ⇒ International public company headquartered in Atlanta

◆ Gerber Group

- ⇒ Hospitality leader encompassing 21 venues under such brands as The Whiskey, Whiskey Blue, Living Room, Stone Rose Lounge, THE LCL: Bar & Kitchen, Kingside and The Roof
- ⇒ Focus on hotel food and beverage outlets with unique venues and have built up a proven track record with major hotel operators





Entrance from Orchard Street



Ground Floor Reception—From Ludlow Street

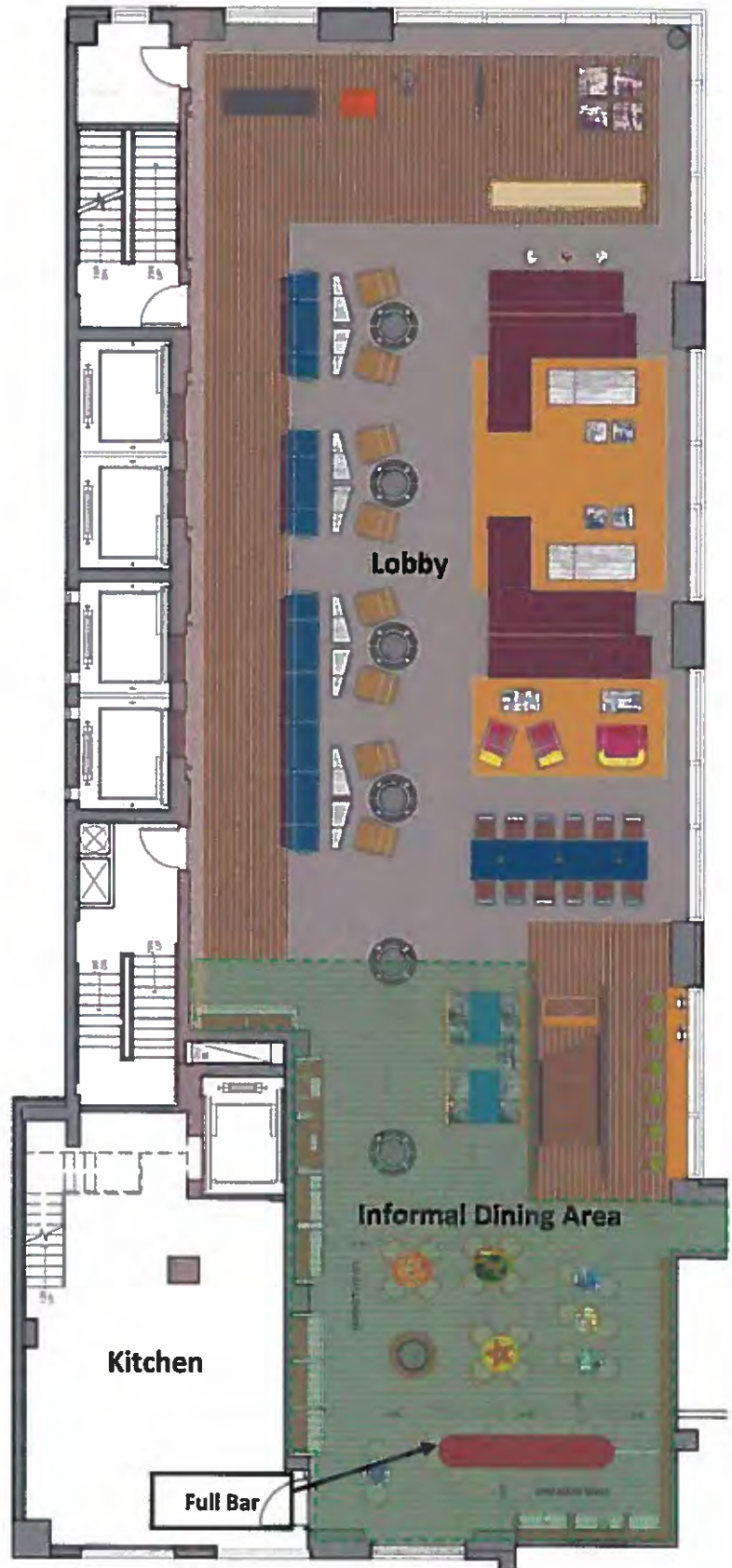


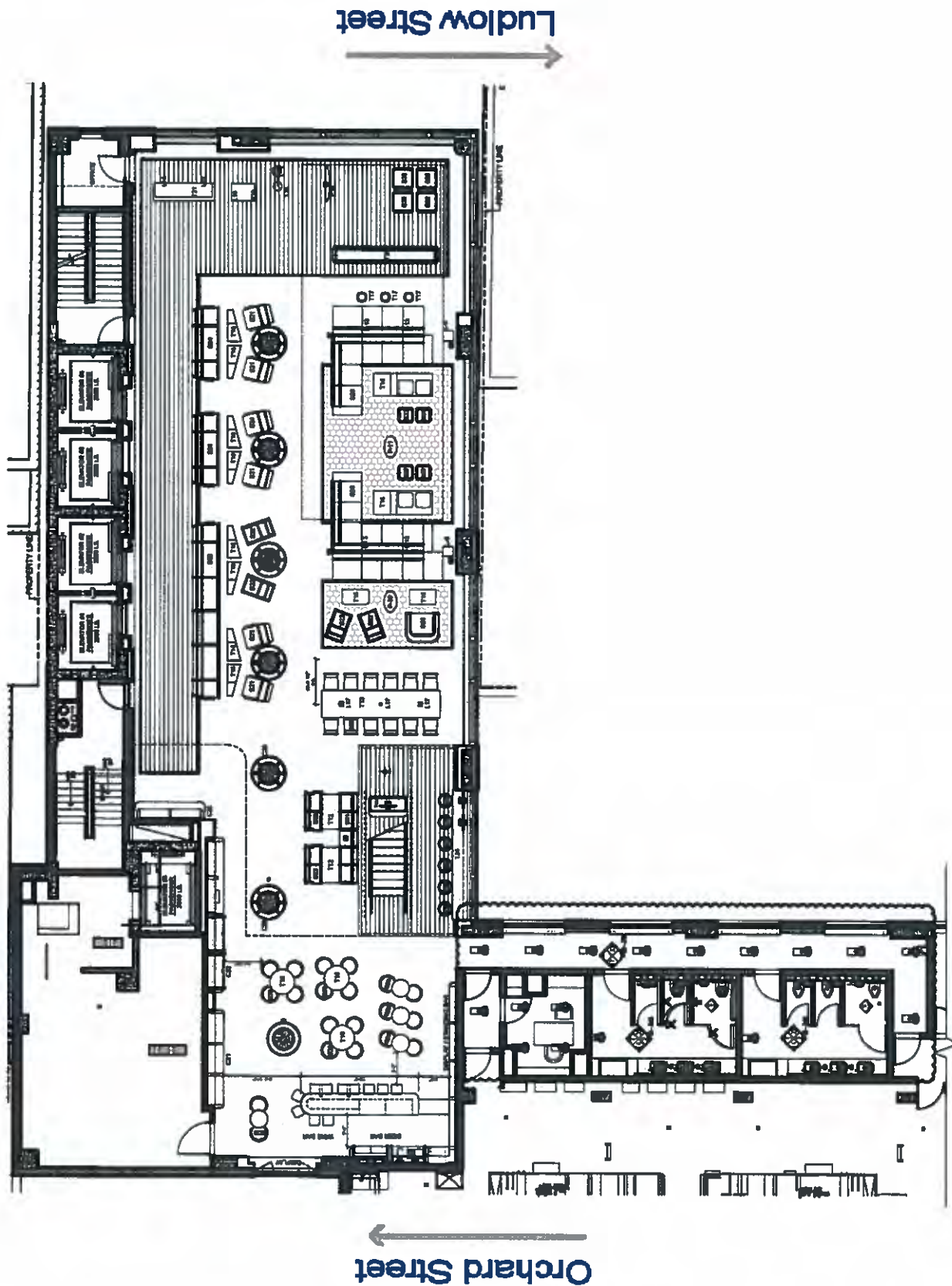


14th Floor Lobby
(Additional seating: 55 seats)



14th Floor Informal Dining Area
(52 seats and 8 stools)





STARTERS

- Spicy "Buffalo NY Style" Chicken Wings 10
- Lump Crab Cakes 17
chipotle aioli
- Tossed Organic Field Greens 10
- Pulled BBQ & Sriracha Chicken Quesadilla 16
- Marinated Olives 8
- Tuna Tartare 20
avocado, wonton crisp
- Chef's Daily Ceviche MP
- Hand Tossed Cheese Pizza 14
- Hand Tossed Spicy Sausage Pizza 16

CHEESE & CHARCUTERIE

- Choice of 3 Cheeses served with Chef's Selection of 3 Meats 18
- Salva Cremasco, Cow, Italy*
- Taleggio, Cow, Italy*
- Gorgonzola Crematicato (Blue), Cow, Italy*
- Cabot Cloth Bound Cheddar, Cow, NY
- Landaff, Cow, NY
- Toma Celena, Cow, NY
- Add White Wine Cheese Trio +11
- Add Red Wine Cheese Trio +11
- *Murray's Featured Cheeses of the Month

BAR SNACKS

- Roasted Red Pepper Hummus 15
- House Made Potato Chips 8
- Deviled Organic Eggs 8

SIDES

- French Fries 8
- Seasonal Vegetables 8
- Sautéed Garlic Spinach 8
- Mac & Cheese 10

DESSERT

- Warm Chocolate Brownie 10
vanilla Häagen Dazs ice cream, chocolate sauce, toasted walnut
- Chunky Chocolate Chip Cookie 10
home baked, served warm
- Ciao Bella Sorbet Trio 9
passion fruit, lemon and raspberry
- Mixed Berries 10

LARGE SALADS & SOUPS

- Tossed Caesar Salad 12
add grilled free range organic chicken +6
- Cobb Salad 18
grilled chicken, avocado, hardboiled egg, tomatoes, bacon, crumbled blue cheese, buttermilk dressing
- Baby Spinach Salad 15
Coach Farm goat cheese, red onion, roasted beets, red wine vinaigrette
- Blue Point Toasted Lager Chili 15
flank steak slow cooked for hours in Toasted Lager finished with a chipotle, tomato and barbeque sauce
- French Onion Soup 10
caramelized onions, baguette crouton, gruyere, swiss cheese gratin
- Chicken Noodle Soup 10
garden vegetables, herbs

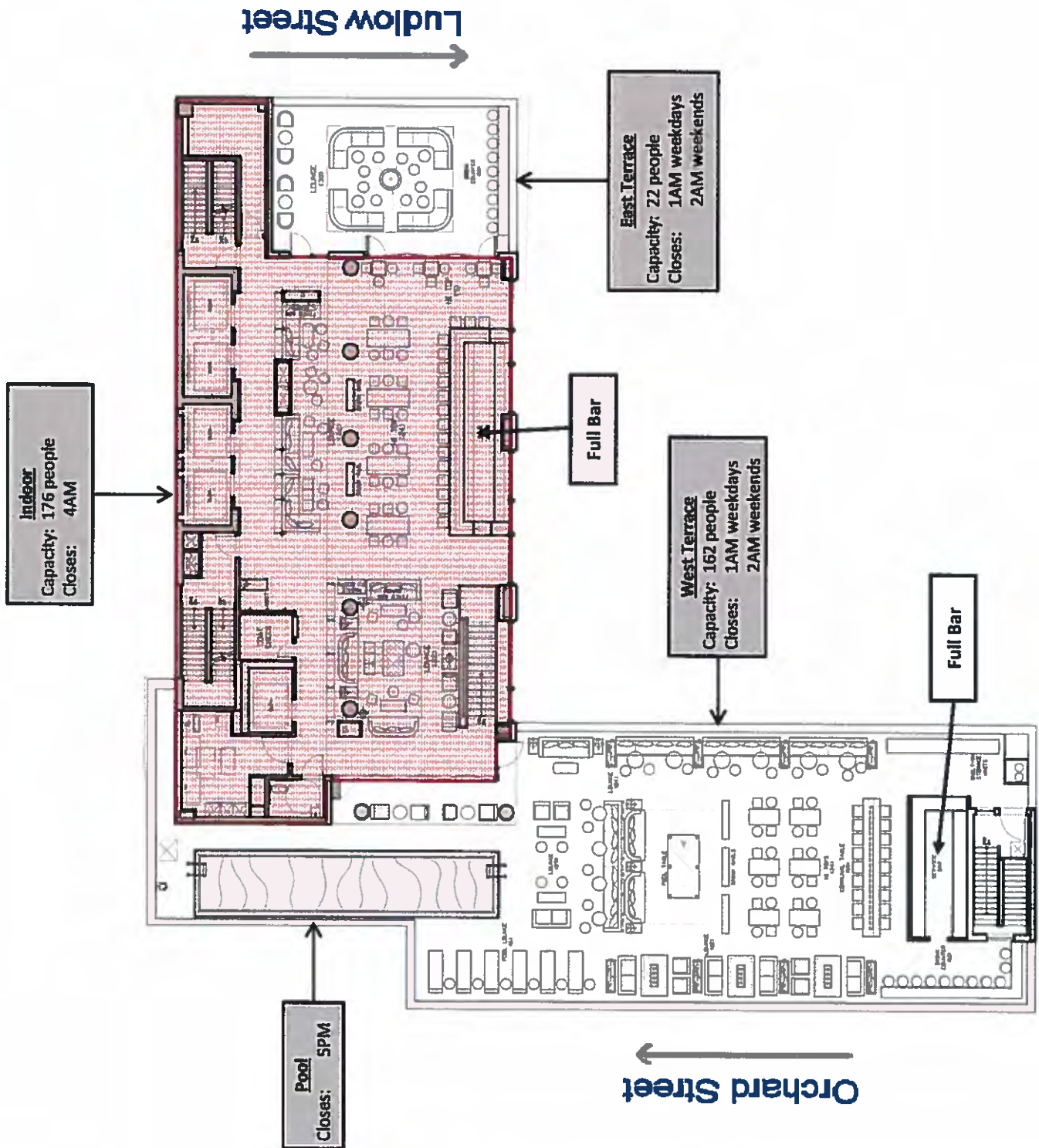
MAIN COURSES

- Steamed Mussels 20
shallots, white wine
- Grilled Cheese Sandwich 12
griddled sourdough bread, applewood smoked bacon, tomato, American cheese, hand cut fries
- Classic Tuna Salad Sandwich 12
white albacore tuna, with celery and mayonnaise, toasted 7 grain bread served with house salad or hand cut fries
- Housemade Chicken Pot Pie 20
roasted chicken, vegetables in a creamy veloute baked under puffed pastry
- Roasted Salmon 25
citrus Quinoa salad
- Roasted "Free Bird" Chicken 22
seasonal vegetables or hand cut fries
- LCL LaFreida Burger 17
served with house salad or hand cut fries
swiss, cheddar or blue cheese
- Turkey Burger 16
served with house salad or hand cut fries
- Vegetable Burger 15
served with house salad or hand cut fries
- Skirt Steak 25
10 Oz. with seasonal vegetables or hand cut fries

Consuming raw or undercooked meat, seafood and eggs may increase your risk of food borne illness

Locally sourced market fresh, fair trade and good earth practices whenever possible

20% service charge is included for parties of 6 or more and is distributed to your service team





Those most impacted by potential sound / noise issues from the 15th floor food and beverage outlet would be our own hotel guests, particularly on the floors directly below and in rooms in the tower above. Because of this, BCRE and IHG will have to ensure that noise from the food and beverage outlet stays within reason. Other buildings of significant height in the surrounding area are SIXTY LES (hotel), The Ludlow Hotel (hotel), and The Ludlow (residential).

- 1 SIXTY LES
- 2 The Ludlow Hotel
- 3 The Ludlow

TRAFFIC STUDY

PREPARED BY SAM SCHWARTZ ENGINEERING

DRAFT Memorandum

To: Sarit Holzmann, BCRE
From: Jeff Smithline, SSE
Date: May 30, 2014
Re: Hotel Indigo at 180 Orchard Street – Traffic Study
Project No: 14-01-1900

A. Introduction

Sam Schwartz Engineering, D.P.C. (SSE) has performed a traffic engineering assessment of the proposed Hotel Indigo development located at 180 Orchard Street in the Lower East Side of Manhattan. The proposed 24-story Hotel Indigo consists of 295 guest rooms. The main hotel entrance is proposed on Ludlow Street between East Houston Street and Stanton Street, with a secondary hotel entrance located on Orchard Street. The applicant has applied for a liquor license for the food and beverage components of the site. To determine the potential impact of the food and beverage traffic on the surrounding roadway network, SSE performed field observations of current traffic conditions, on-street parking, pick-up and drop-off activity, and pedestrian activity on Saturday, May 3, 2014 (into Sunday, May 4) between 9:30 pm and 12:30 am. Traffic volumes for private autos and taxis, transit access, private vehicle parking, and pedestrian circulation were assessed for potential issues. This memorandum summarizes our findings.

B. Project Location

The project site is located at 180 Orchard Street, between East Houston Street and Stanton Street, and has frontage on both Ludlow Street and Orchard Street as shown in Figure 1. A description of the neighboring streets and their curbside regulations is also provided.

Figure 1 – Project Location



Ludlow Street (Bold text signifies curbside regulations at site frontage)

Direction	One-way southbound
Width	25'
Travel Lanes	1 (plus 2 parking lanes)
East side	<ul style="list-style-type: none"> No Parking Midnight to 3 am Tuesday, Thursday, Saturday No Parking 8 am-7 pm Except Sunday (96' of curb lane, midblock) 1 Hour Meter Parking 9 am-7 pm Except Sunday
West side	<ul style="list-style-type: none"> No Standing except trucks loading and unloading 7 am-7 pm Monday through Friday (121' of curb lane extending south from Houston St) No Standing Friday-Sunday 11 pm-6 am No Parking Monday, Wednesday, Friday Midnight to 3 am No Parking Monday-Friday 7 am-7 pm 1 Hour Meter Parking Saturday 9 am-7 pm

Orchard Street (Bold text signifies curbside regulations at site frontage)

Direction	One-way northbound
Width	25'
Travel Lanes	1 (plus 2 parking lanes)
East side	<ul style="list-style-type: none"> No Standing 8 am-6 pm Sunday No Parking 7 am-7 pm Except Sunday No Parking Tuesday, Thursday, Saturday Midnight to 3 am
West side	<ul style="list-style-type: none"> No Standing Midnight to 6 am No Parking Monday, Wednesday, Friday Midnight to 3 am No Standing 9 am-7 pm Except Sunday No Standing Sunday 8 am-6 pm 2 Hour Meter Parking 9 am-7 pm Except Sunday

East Houston Street

Direction	Two-way eastbound/westbound
Width	100'
Travel Lanes	4 (2 eastbound lanes, 2 westbound lanes, construction staging currently in the center median, therefore curb lanes operate as travel lanes)
North side	No Standing Anytime temporary construction
South side	No Standing Anytime temporary construction

Stanton Street

Direction	One-way eastbound
Width	24'
Travel Lanes	1 (plus 1 parking lane and 1 bike lane)
North side	No Standing Anytime
South side	<ul style="list-style-type: none"> No Parking 3 am-6 am Tuesday, Thursday, Saturday 1 hour meter parking 9 am-7 pm Except Sunday

The area is well served by public transportation via the M9 and M21 bus routes on Houston Street, M21 bus line on Allen Street, F subway line on Houston Street (Second Avenue station), and the F, J, M, and Z subway lines at the Delancey Street/Essex Street station. There are also two nearby Citi Bike locations—Allen Street and Houston Street, and Suffolk Street and Stanton Street.

C. Site Program

The proposed development consists of a 295-room hotel. The hotel lobby would be located on the 14th floor along with a 60-seat "grab-and-go" café. The café would not offer table service and is only anticipated to serve guests of the hotel. The other food and beverage areas would be located on the 15th floor and consist of two outdoor terraces (East Terrace and West Terrace) and an indoor area with a total capacity of 350 persons. While the food and beverage spaces on the 15th floor would be open to the public, a large percentage of patrons would be expected to be guests staying in the hotel. A summary of the capacities and anticipated closing times are provided in Table 1.

Table 1: Food and Beverage Spaces on the 15th Floor

Facility	Capacity (people)	Closing Time (weekday)	Closing Time (weekend)
East Terrace	50	1:00 am	2:00 am
West Terrace	150	1:00 am	2:00 am
Indoor Area	150	4:00 am	4:00 am

D. Traffic Counts

Continuous traffic counts were collected by SSE on Ludlow Street and Orchard Street, between Houston Street and Stanton Street, from Friday, April 25, 2014, to Sunday, April 27, 2014, using Automatic Traffic Recorders (ATRs). The weekday peak-hour vehicular volume on Ludlow Street and on Orchard Street occurred between 8:00 pm and 9:00 pm with 367 vehicles and 175 vehicles, respectively. The peak-hour vehicular volume on Saturday occurred between 11:00 pm and 12:00 am on Ludlow Street with 375 vehicles and between 10:00 pm and 11:00 pm on Orchard Street with 172 vehicles. Table 2 provides an hourly breakdown of vehicular volumes on Ludlow Street and Orchard Street from Friday afternoon at 3:00 pm until Sunday afternoon at 5:00 pm.

Table 2: Hourly Vehicle Volumes

Day	Time	Ludlow Street (southbound)	Orchard Street (northbound)	Total
Friday	3pm - 4	308	68	376
	4pm - 5	327	69	396
	5pm - 6	327	77	404
	6pm - 7	311	89	400
	7pm - 8	323	106	429
	8pm - 9	367	175	542
	9pm - 10	281	164	445
	10pm - 11	338	120	458
	11pm - 12am	354	163	517
Saturday	12am - 1	332	253	585
	1am - 2	335	208	543
	2am - 3	175	160	335
	3am - 4	297	176	473
	4am - 5	248	135	381
	5am - 6	142	42	184
	6am - 7	90	66	156
	7am - 8	94	53	147
	8am - 9	126	88	214
	9am - 10	164	107	271
	10am - 11	187	68	265
	11am - 12pm	243	72	315
	12pm - 1	291	100	391
	1pm - 2	330	120	450
	2pm - 3	321	147	468
	3pm - 4	348	99	447
	4pm - 5	332	117	449
	5pm - 6	338	116	454
	6pm - 7	317	120	437
	7pm - 8	304	133	437
	8pm - 9	268	134	402
9pm - 10	368	144	510	
10pm - 11	319	172	491	
11pm - 12am	375	157	532	
Sunday	12am - 1	282	184	466
	1am - 2	268	111	377
	2am - 3	165	65	230
	3am - 4	160	60	220
	4am - 5	222	98	320
	5am - 6	145	75	220
	6am - 7	100	43	143
	7am - 8	111	52	163
	8am - 9	125	71	196
	9am - 10	131	78	209
	10am - 11	185	62	247
	11am - 12pm	238	79	317
	12pm - 1	253	72	325
	1pm - 2	311	83	394
	2pm - 3	304	103	407
	3pm - 4	292	103	395
4pm - 5	238	95	331	

E. Trip Generation

To estimate the number of trips that would be generated by Hotel Indigo's food and beverage areas (outdoor terraces and indoor area), it was conservatively assumed that each operating element would fill to capacity. The maximum occupancy of the food and beverage areas on the 15th floor is 350 people (259 seats and the remaining 91 would be standing room). The "grab-and-go" café on the 14th floor is anticipated to serve only hotel guests and would not be expected to draw non-hotel guests. Therefore, no new trips were assumed to be generated by the food and beverage component on the 14th floor. Based on conversations with BCRE and their industry experience, 40% of the patrons for the food and beverage areas on the 15th floor

were assumed to be generated by hotel guests and would remain internal to the hotel. Patron arrivals and departures, by hour, are provided in Table 3.

Table 3: Projected Hourly Distribution of Arrivals and Departures (Person Trips)

	Outdoor Terraces			Indoor Area			Total Person In Trips	Total Person Out Trips	Total Person Trips
	In	Out	Accumulation	In	Out	Accumulation			
6 - 7pm	40		40	20		20	60	0	60
7 - 8pm	45	5	80	35	5	50	80	10	90
8 - 9pm	65	10	135	50	5	95	115	15	130
9 - 10pm	75	25	185	40	15	120	115	40	155
10 - 11 pm	80	65	200	40	30	130	120	95	215
11 - 12am	70	70	200	50	30	150	120	100	220
12 - 1am	40	80	160	40	55	135	80	135	215
1 - 2am	25	95	90	40	45	130	65	140	205
2 - 3am	0	90	0	25	70	85	25	160	185
3 - 4am	0	0	0	15	90	10	15	90	105
4 - 5am	0	0	0	0	10	0	0	10	10
Total	440	440		355	355		795	795	

As shown in Table 3, the peak hour for the overall operation is anticipated to occur between 11:00 pm and 12:00 am, when an estimated 120 patrons would arrive and 100 patrons would depart over the course of the hour. Since an estimated 40% of these patrons would be guests staying in the hotel, only 72 entering and 60 exiting patrons would be new trips associated with the food and beverage uses.

Travel demand assumptions for modal splits and vehicle occupancies were developed to estimate the number of vehicles associated with the food and beverage uses, as shown in Tables 4 and 5. The calculations show that during the peak hour of the food and beverage uses, a total of 5 autos (3 inbound, 2 outbound) and 16 taxis (9 inbound, 7 outbound) are expected, or a total of 21 vehicles. This translates to approximately one vehicle every 3 minutes, and this level of added traffic would be imperceptible. However, taxis and car service vehicles would drop off patrons along Houston Street at the intersections with Orchard Street or Ludlow Street to avoid having to coming into the Lower East Side. Furthermore, patrons that come via private auto would need to find off-street or on-street parking and may never come to the hotel frontage. Therefore, the 21 peak hour vehicles represents a conservative estimate because in reality, the new traffic added to Ludlow Street or Orchard Street would be even lower.

Table 4: Travel Demand Assumptions (Food and Beverage)

Peak Hour Person Trips (Saturday Evening)	
Weekend Evening Peak Hour	72 in, 60 out
Modal Split	
Auto	10%
For-Hire Vehicle/Taxi	30%
Subway	10%
Walk/Bike	50%
Total	100%
Vehicle Occupancy	
Auto/For-Hire Vehicle/Taxi	2.50

Table 5: Weekend Evening Peak Hour Vehicular Trip Generation (Food and Beverage)

	In	Out	Total
Auto	3	2	5
Taxi	9	7	16
Total	12	9	21

F. Pick-up/Drop-off Activity

As traffic on Ludlow Street typically queues back to Houston Street, it is likely that many patrons traveling to the site will be dropped off on Houston Street and walk to the Hotel Indigo rather than wait to be dropped off directly in front of the hotel. This would reduce the number of new vehicles on Ludlow Street. Nevertheless, to minimize temporary blockages in front of the development, the applicant should also seek to request a curbside regulation change for 2 to 3 vehicle spaces on Ludlow Street and 1 to 2 spaces on Orchard Street to facilitate pick-ups and drop-offs in front of the Hotel Indigo, which could be limited to weekends when the food and beverage areas (Friday/Saturday evenings) and hotel check-out activity (Sunday late morning) would be most likely to peak. The new parking regulations would prohibit parking and standing and provide direct vehicular access to the curb. Signage changes are subject to approval from the New York City Department of Transportation (NYCDOT) and typically require the support of the local community board.

It is also recommended that one hotel staff person be provided to help guide patron vehicles into and out of the proposed pick-up/drop-off zone. The staff person should be stationed on the sidewalk to keep taxi stops as short as possible and to usher patrons directly into the lobby area.

The presence of a hotel lobby will enable patrons to move immediately into the building such that there would not be the typical outdoor queues that are associated with other food and beverage establishments on the block.

G. Parking

While Hotel Indigo would have a parking facility providing at least 43 spaces, it is expected that these spaces would typically be used by overnight hotel guests and that food and beverage patrons would likely look for off-site parking. There are two 24-hour parking garages within a 0.25-mile radius of Hotel Indigo. The parking garage locations and capacities are identified in Table 7. These garages provide a total of 582 parking spaces, which would be expected to accommodate the minimal parking demand for the food and beverage uses, as the vast majority of these trips would be made by for-hire vehicles or on foot.

Table 7: Parking Garages Within 0.25-mile of Hotel Indigo

Parking Garage	Location	Capacity (spaces)
Edison Parkfast	167-177 Essex St (between Stanton St and E Houston St)	182
NYC Parking Systems Plus	107 Essex Street (between Delancey St and Rivington St)	400
Total		582

H. Summary of Recommendations

In summary, the following measures are recommended to assist in managing the vehicles traveling to and from this site:

- Provide curbside access for 2 to 3 vehicle spaces (40 to 60 feet) in front of the main entrance on Ludlow Street and 1 to 2 spaces (20 to 40 feet) on Orchard Street to avoid blocking the southbound traffic flow.
- Provide hotel staff to expedite pick-up and drop-off activity in the curb lane and minimize vehicle queues.
- Highlight transit options on the hotel website. Transit should be encouraged and should be listed first, followed by driving directions. The website should also list local parking facilities and their addresses to minimize the need to "circle" the area looking for parking.

I. Conclusion

Based on our analysis, the traffic and pedestrian volumes expected to be generated by the proposed Hotel Indigo could be accommodated by the surrounding transportation network. The food and beverage spaces within the development would generate approximately 21 vehicles during the peak hour on an evening when these spaces are at capacity. This represents approximately one vehicle every 3 minutes, which would have a negligible effect on traffic operations on the adjacent roadways. In fact, the actual peak hour volume using Ludlow Street and/or Orchard Street would be even lower, as autos would be dispersed throughout the area to find off-site parking, while some taxis and other for-hire vehicles would be dropping patrons off along Houston Street or Stanton Street instead of at the hotel entrances. Additionally, the food and beverage spaces would peak during the 11 pm to 12 midnight hour on a weekend evening and would therefore not coincide with the peak hour for hotel guest check-in and check-out. Implementation of the recommendations listed in Section H would help facilitate traffic and pedestrian flow along Ludlow Street and minimize vehicular trips to the site. Additionally, there is ample public parking available within 0.25 miles of the hotel to accommodate the minimal private vehicle activity that would be generated by this site. For these reasons, the proposed food and beverage spaces would not have any measurable impact on the adjacent street network.

SOUND REPORT

PREPARED BY ACCOUSTILOG

ACOUSTILOG INC.

19 Mercer Street, NY, NY 10013 (212) 925-1365 Fax: (212) 966-4216 www.acoustilog.com

February 21, 2014

Ms. Sarit Holzmann
180 Orchard Owners LLC
885 Third Avenue, 24th Floor
New York, NY 10022

Re: Hotel Rooftop Music and Voice Noise, 171 Ludlow Street, New York, NY 10002

Dear Ms. Holzmann,

I have studied the noise issues at the above premises. You have asked me to make recommendations to prevent noise disturbances from music and voices on your 15th floor rooftop. You are constructing a rooftop penthouse and 2 outside terraces.

SUMMARY

The design of your facility will keep sound levels at the surrounding residences within Noise Code limits, and below the existing background noise of the neighborhood.

I have calculated the noise levels including those at the worst case location. The large distance from nearby taller residences, the ambient neighborhood noise, and the design of your facility were all factors in the analysis. The residences which are closest are considerably shorter and are thus within the quiet "shadow zone" provided by the rooftop.

I have considered both music and voices. Both of these types of sounds will be effectively soundproofed to the neighbors by the geometry as well as the recommendations provided in this report.

TEST AND INSPECTION

The hotel rooftop is L-shaped, with the longer leg parallel to Stanton Street. There will be a maximum of 50 people on the east roof terrace and 150 people on the west roof terrace.

There will be small speakers playing background music.

I inspected the rooftop and your building plans, and measured the outdoor ambient noise level.

DBA VS ONE-THIRD OCTAVE BAND MUSIC LEVELS

One way that the sound levels were measured was using the A-weighting decibel scale. The dB (A) decibel scale (see Noise code Section §24-231 a1) is the most common type of sound measurement, which represents an overall measurement of all frequencies, but with a strong tendency to ignore the low-frequency "bass" sounds. The A-weighted decibels require only a simple sound level meter to measure them. They are shown in the dBA column on the right-

hand side of frequency graphs. dBA is what the City DEP inspectors use, and they normally consider anything above 42 dBA to be unreasonable.

The C-weighted decibels or dBC (see Noise code Section §24-231 a3) are also an overall measurement of all frequencies, but this measurement includes the important low frequency "bass" sounds. However, dBC readings pick up so many frequencies at the same time that they usually do not distinguish between normal background noise and music beats.

One-third octave band sound level (see Noise code Section §24-231 a2) readings were also taken, which are measured in decibels, or dB. The frequencies below 200 Hertz sounds are called bass or low frequencies, which sound like thumping or vibration. This range of low frequencies is addressed in the Noise Code regulations and is the sound most likely to cause neighbor complaints. Bass and drums usually cause sounds in these frequency ranges. These sounds require a complex spectrum analyzer to measure them. The loudest sounds produced by the music are in the low frequencies. The low frequency bands are shown on the left-hand side of frequency graphs, while the middle and high frequencies are in the middle and on the right-hand side respectively.

The following Noise Code provisions were considered:

THE NOISE CODE - MUSIC

§24-231 Commercial music.

(a) No person shall make or cause or permit to be made or caused any music originating from or in connection with the operation of any commercial establishment or enterprise when the level of sound attributable to such music, as measured inside any receiving property dwelling unit:

(1) is in excess of 42 dB(A) as measured with a sound level meter; or

(2) is in excess of 45 dB in any one-third octave band having a center frequency between 63 hertz and 500 hertz (ANSI bands numbers 18 through 27, Inclusive), in accordance with American National Standards Institute standard S1.6-1984; or

(3) causes a 6 dBC or more increase in the total sound level above the ambient sound level as measured in decibels in the "C" weighting network provided that the ambient sound level is in excess of 62 dBC.

THE NOISE CODE - UNREASONABLE NOISE

§24-203 General definitions. When used in the New York city noise control code the following terms shall have the following meanings:

(62) Unreasonable noise means any excessive or unusually loud sound that disturbs the peace, comfort or repose of a reasonable person of normal sensitivities, injures or endangers the health or safety of a reasonable person of normal sensitivities or which causes injury to plant or animal life, or damage to property or business.

§24-218 General prohibitions.

(a) No person shall make, continue or cause or permit to be made or continued any unreasonable noise.

(b) Unreasonable noise shall include but shall not be limited to sound, attributable to any device, that exceeds the following prohibited noise levels:

(1) Sound, other than impulsive sound, attributable to the source, measured at a level of 7 dB(A) or more above the ambient sound level at or after 10:00 p.m. and before 7:00 a.m., as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way.

(2) Sound, other than impulsive sound, attributable to the source, measured at a level of 10 dB(A) or more above the ambient sound level at or after 7:00 a.m. and before 10:00 p.m., as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way.

(3) Impulsive sound, attributable to the source, measured at a level of 15 dB(A) or more above the ambient sound level, as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way. Impulsive sound levels shall be measured in the A-weighting network with the sound level meter set to fast response. The ambient sound level shall be taken in the A-weighting network with the sound level meter set to slow response.

ANALYSIS

I inspected the building plans, and then performed calculations to determine the sound level of your rooftop music and customers' voices at the nearest residential dwellings. I have estimated the rooftop's contribution to the noise level at the neighbors. Due to the long distance to the neighbors which are at an equal or greater height than your rooftop, the sound will be greatly attenuated at the nearest neighboring residences.

The buildings which are both close and as high as your 15th floor terrace are: a hotel to the north on the east side of Ludlow Street approximately 110 feet away and a hotel 98 feet across Orchard Street to the northwest. These hotels are taller than your rooftop and thus have a line-of-sight transmission of sound to its windows.

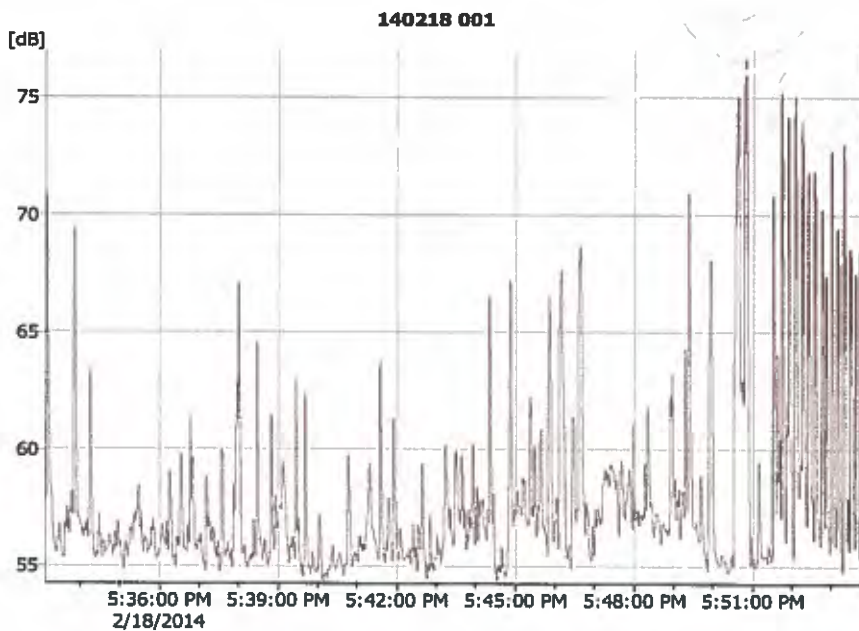
The remaining surrounding buildings have a maximum height of 6 stories. I have considered the sound traveling to the tallest of these shorter apartment buildings, a 6-story building to the southwest across Orchard Street, approximately 90 feet away. This much lower height compared to the hotel rooftop will cause a "shadow" effect; there is no line-of-sight transmission of sound. This has a dramatic sound attenuating effect. Because the closest residential apartments are much lower than the 15th floor terrace, the sound will not bend over the parapet wall and cause any unreasonable noise disturbance to the surrounding buildings.

The sound levels will be below all the Noise Code requirements.

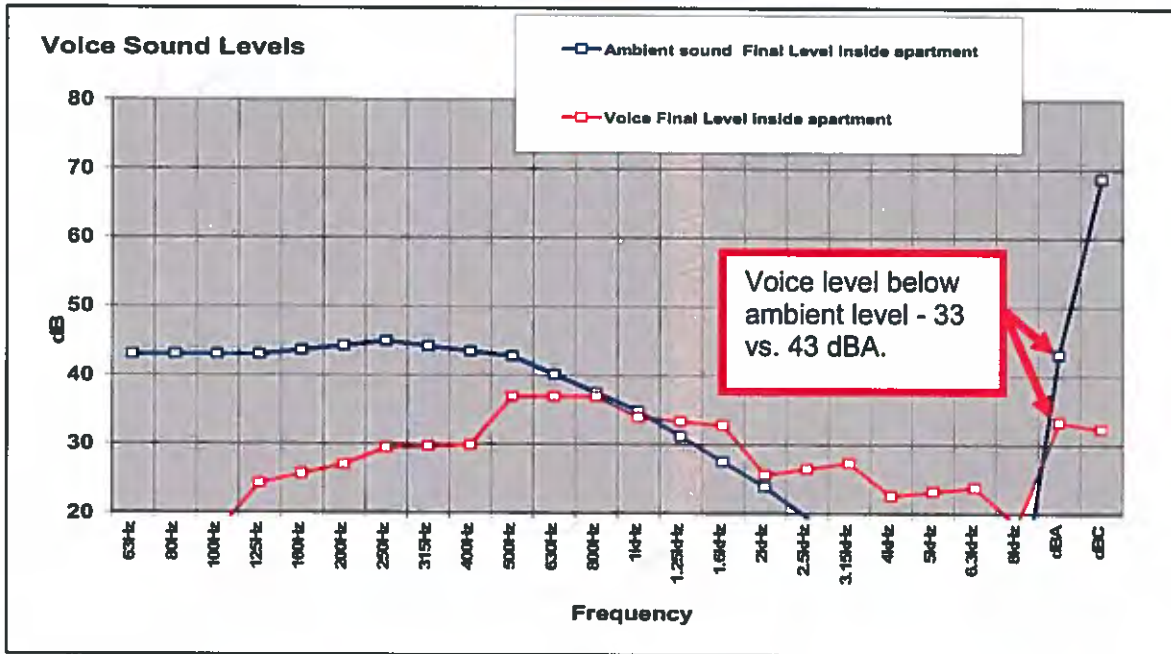
This is illustrated on the map and graphs below.



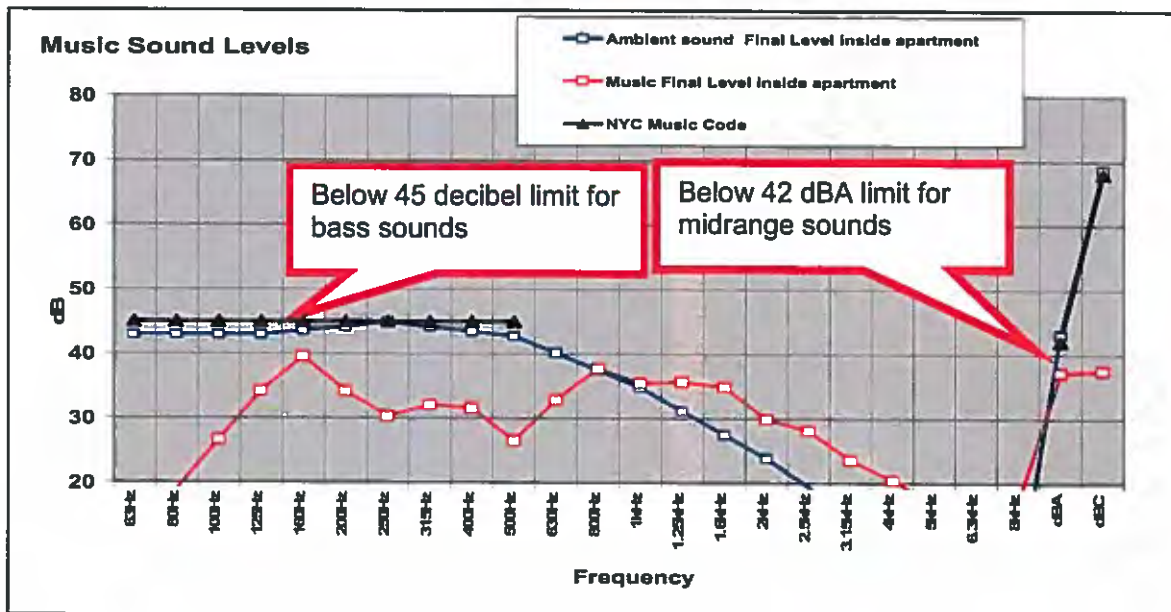
The chart below shows the dBA sound levels through a 25 minute period. The background noise level varied from 54 dBA to 75 dBA outdoors. The typical nighttime noise levels are approximately equal to the 54 dBA minimum daytime noise level shown in the chart, although at night the minimum level occurs a much greater percentage of the time. This background noise level typically drops approximately 11 dBA after entering an open window. Thus the noise levels from background noise inside nearby windows would be approximately 43 dBA; higher than the sound from voices or music will be.



Due to the concentration of 50 people on the east roof terrace, and the fact that the hotel 110 feet away is overlooking the terrace, this terrace will be the worst case even though the west terrace has more people in total. The graph below shows that noise from voices, based on 50 people on the east roof terrace, will be within Code levels. In order to meet Code requirements, the sound must not exceed the ambient by 7 or 10 decibels (night/day). Since the sound will be below the level of ambient noise, it will certainly not exceed it by 7 or 10 decibels.



The graph below shows the music calculations. This is based on a music level of 79 dBA and 84 dBC measured 3 feet from any outdoor speaker. There are two considerations here: the 45 decibel limit for bass sounds and the 42 dBA limit for midrange sounds.



The music will meet Code requirements because the music will be below both of these decibel limits, and because the music will also be below the ambient noise level, just like the voices. Again, this was calculated using the east side neighboring hotel which is the worst case scenario.

In addition, there will be music inside the bar, which has essentially floor to ceiling glass to the outside. The glass is 1" thick Thermopane-type. This glass has a typical transmission loss or soundproofing value of 27 - 34 decibels at the low frequencies from 63 Hertz - 500 Hertz respectively, as regulated by the NYC Noise Code §24-231. Greater sound leakage will occur when the doors are opened; therefore, they will be self-closing and can not be propped open, or the sound level will have to be lowered accordingly. To comply with the Code, the sound level inside the bar will have to be limited as described in the recommendations.

RECOMMENDATIONS

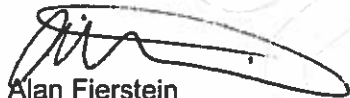
1. For the outside sound systems, multiple small outdoor speakers should be used as a distributed system in each terrace area.
2. Mount the speakers no more than 48" above head height. Data sheets for suggested speaker types are attached. Do not use subwoofers.
3. The system should be set up in stereo. Stereo sounds louder to people without actually increasing the sound level.
4. The sound system will incorporate an equalizer. The equalizer will then feed into a limiter. Both functions can be accomplished with a DBX Driverack PA, which is a deterrent to volume-abusing employees. Installed in the system right before the amplifier and locked with a password, it will prevent the sound system from exceeding a pre-determined sound level, set by the sound installer. If the sound system is turned up too high, the limiter will activate and guarantee that the actual sound never exceeds the desired maximum.
 - a. Using the graphic equalizer section, attenuate (lower) all frequencies 125 Hertz and below in order to achieve the sound levels shown below.
 - b. Using the unit's output level control, set the sound level in the center of the **inside** room to a level of 100 dBC Slow. The sound installer can do this with a simple Radio Shack sound level meter. Set the meter to read "C", and "Slow". This will be a good starting point from which to operate the sound system.
 - c. The DBX Driverack PA will also be used to set the sound level from the small **outdoor** speakers to 79 dBA and 84 dBC, measured 3 feet from any speaker.
 - d. To ensure accuracy of the meter, you can bring it my office to be calibrated.
 - e. This unit would be set in conjunction with tests made of noise levels in the apartments.
 - f. Set the Stereo Output Limiters to COUPLE both channels together, which makes the Channel 1 controls affect both channels. The rest of the instructions are thus for the left channel only.
 - g. Set the limiter's Ratio control to infinity, the Peak Stop to off, the Attack and Release time to midway and Auto, Over-Easy to off, and the Threshold control so as to normally limit only 3 decibels during typical music playing. If the music tries to get louder for any reason, the sound will stay at the same volume.

- h. The amplifiers have to be set to maximum level during this process so they cannot be turned up further at a later time.

If I can be of further assistance, please call.

It is strongly recommended that all complicated construction projects get regular inspection visits at critical times, to make sure the system performs properly. This is an optional service which I can provide. All Acoustilog, Inc.-designed information supplied is for the original client and may not be copied in any way for different projects by any architect, consultant, engineer or other party. Copyright 2014. All rights reserved. No reproduction of any type permitted without written permission of Acoustilog, Inc.

Yours Truly,

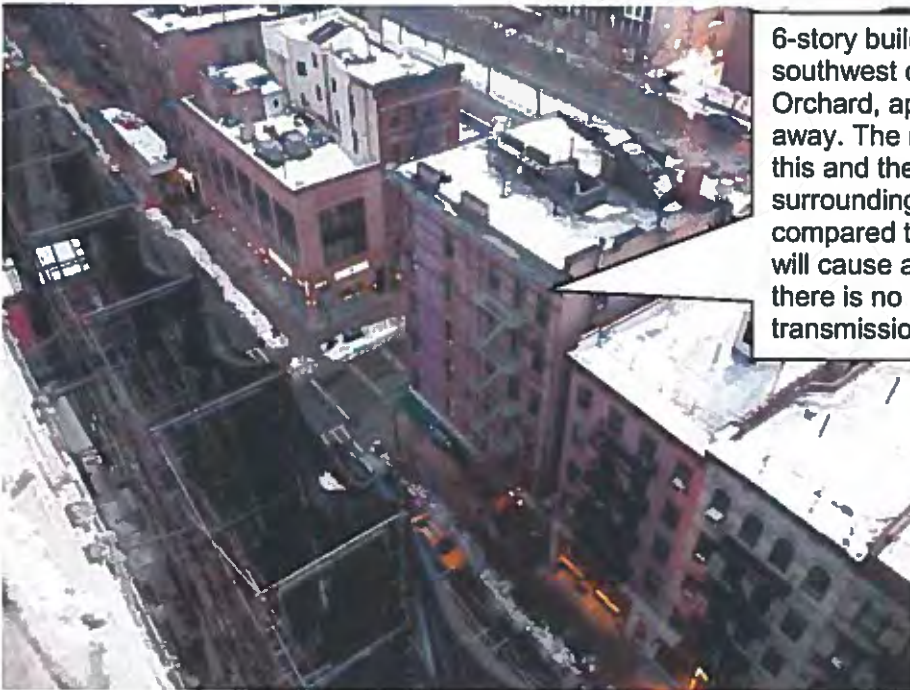


Alan Fierstein
President
acoustilog1@verizon.net

All readings re: .0002 microbar. Readings taken with Bruel & Kjaer 2260/2270 Analyzer, Bruel & Kjaer 4135, 4145, 4165, 4189 or 4190 Microphone, Acoustilog 232A Reverberation Timer. Calibrated to Bruel & Kjaer 4220 Sound Source or Quest CA-15A.



The hotel to the north on the east side of Ludlow Street approximately 110 feet away from the smaller 50 person terrace. The hotel is taller than your rooftop and thus has a line-of-sight transmission of sound to its windows.



6-story building to the southwest on the west side of Orchard, approximately 90 feet away. The much lower height of this and the remaining surrounding apartment buildings compared to the hotel rooftop will cause a "shadow" effect; there is no line-of-sight transmission of sound.



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SOUND N LIGHT

Sound n Light Column Speaker system with integrated Two Way Co-axial Speaker with P.P. cone, provides excellent sound. A Hyperbolic Radiating cone directly below the speaker provides equal horizontal distribution of the sound in 360 degree. unto a very large area. Symmetrical sound and light coverage allows usage in large areas, to provide aesthetically pleasing ambience outdoors as well as indoors. Available in a variety of colours of your choice.



Construction

Outer shell is cast Aluminum with U.V. resistant powder / P.U. coating of your colour choice, guaranteed for a min. of three years. The driver is a two-way co-axial speaker system with Poly Propylene Cone, Aluminum Voice Coil, Powder Coated Chassis, built to withstand rain, humidity, heat, dust etc. of the outdoors. Guaranteed to provide uninterrupted sound in any conditions outdoors. An optional 100V line-matching transformer can be provided for multiple installations.

The light source is a branded 18 W CFL coupled with an electronic ballast to avoid any electrical noise.

The unit is mountable on a heavy-duty metal pipe of any required height. This pipe is grouted in the ground or can be mounted on a suitable base. Additional PVC pipe covers this metal pipe for purpose of aesthetics as well as to provide security against theft.

Specifications

Moonlight & Ringlight



Moonlight



Ringlight

Speakers: 6 inch Two Way Co-axial with P.P.Cone.
 Power Handling: 15 W RMS
 Lamp: 18 W 230V CFL
 Dia.: 175 mm X H 460 mm
 Weight: 4.5 kgs

Suspended



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ROCK

Moulded in FRP, replicating natural rock shapes to unbelievable extent. Capable of providing Hi Fidelity music in various outdoor locations such as Gardens, Swimming Pools, Walkways etc. Can be made to merge in any natural surroundings. Designed to withstand all outdoor conditions of heat, rain humidity etc, hence very convenient for outdoor installations.



Construction

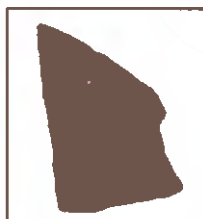
Highly durable and strong FRP moulded shell. Carefully textured and coloured to look like any natural rock. The Speaker is weather proof, made with P.P.Cone, Aluminum Voice Coil, and Powder Coated Chassis so as to withstand any conditions outdoors. Also available in colours of your choice.

Specifications

Small Rocks: Baby Rock I & II



Baby rock I



Baby rock II

Speakers: One 4 Inch Co-axial Weatherproof speaker with P.P Cone.
Power Handling: 10 Watts RMS
Size: L 250 mm X W 200 mm X H 300 mm.

Big Rocks: Mercury & Venus



Mercury

Venus

Speakers: One 8 Inch weather proof Hi-Q Speaker with P.P. Cone
One 4-inch midrange with P.P.Cone
One 3-Inch Tweeter with Mylar Cone
All above Speakers with Aluminum Voice Coil and Powder Coated Chassis

The speakers are connected through 12 db 3 Way cross over for good frequency separation and clear quality sound.

Power Handling: 30 Watts RMS

Size: Mercury: L 600 mm X W 300 mm X H 300 mm.
Venus: L 700 mm X W 400 mm X H 500 mm.

Big Rocks: Mars



Mars

Speakers: Two 8 inch Weather proof Hi-Q Speakers with P.P. Cones.
One 4 inch midrange with P.P.Cone
One 3 Inch Tweeter with Mylar Cone.
All above Speakers with Aluminum Voice Coil and Powder Coated Chassis

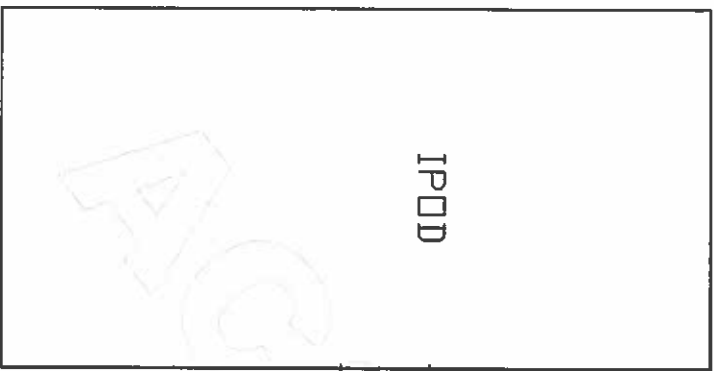
The speakers are connected through 12 db 3 Way cross over for good frequency separation and clear quality sound.

Power Handling: 40 Watts RMS

Size: L 650 mm X W 400 mm X H 500 mm.

| Top |

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TO SPEAKERS

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- Setup Wizard Steps Through Speaker and Amp Selection and Levels
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- AFS™ Wizard Helps Eliminate Feedback
- Stereo Feedback Elimination with 12 feedback notch filters
- dbx 120A Sub-harmonic Synthesizer
- Classic dbx Input Compression
- JBL® Speaker and Crown® Power Amp Tunings included
- USB Firmware and Speaker Tunings Field Updatable With Harman HIQnet™ System Architect
- Full time RTA function
- Front-Panel Output Mutes
- Pink Noise Generator (used with Auto EQ and Auto Level Wizards)
- Linked Stereo DSP Processing for ease of use
- 24-Bit ADC/24-Bit DAC, >113 dB Dynamic Range
- 2-Channel XLR Input and 6-Channel XLR Output
- 2x3, 2x4, 2x5, 2x8 Crossover Configurations
- Dual 28-band Graphic EQ-Linked or Dual Mono
- Stereo Multi-band Parametric EQ
- Stereo Output Limiters
- Output Alignment Delay
- Power on/off Mute Circuitry
- Front-panel RTA-M XLR Input with phantom power
- 25 User Programs/25 Factory Programs
- Full Graphic LCD Display
- Front Panel Input and Output Meters

The best just got even better! The DriveRack PA, far and away the world's most popular loud speaker management system has now become the DriveRack PA+; the best has indeed gotten better. Showcasing all the features that users around the world have come to expect, including easy setup, rock-solid reliability and unparalleled sound quality, the new version has gone to great lengths to earn its "plus." With more settings, more control and enhanced circuitry, the sound you seek is right at your fingertips.

Although the DriveRack PA+ is loaded with functions and features, it is easy to set-up and use. The dbx exclusive Set Up Wizards walk you through system set up with easy to follow step-by-step instructions. Just pick your speakers and amps from the built-in list on the PA+ and then let the Auto Level Wizard™ fine tune the level settings of each speaker. You can then let the Auto EQ® Wizard help you further optimize your sound. Finish up by using the AFS Wizard, which automatically sets filters to eliminate any feedback during performances. Within minutes, your system will sound like it was tuned by a pro! No experience required. Get the most out of your PA with the DriveRack PA+, the worldwide standard in loudspeaker management.

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APPLICANT'S HISTORY



GERBER GROUP

SCOTT GERBER

Principal & Chief Executive Officer



Scott Gerber is the Principal and Chief Executive Officer of hospitality and nightlife leader, Gerber Group. Rande and Scott Gerber founded Gerber Group and opened their first property, The Whiskey at the Paramount Hotel, in 1991. Soon after, Scott took the lead in forging a partnership with Starwood Hotels & Resorts to develop the W Hotel brand, which now features Gerber Group venues throughout the U.S. and in select properties internationally. The partnership is widely credited for changing the landscape of the nightlife industry by creating unique, innovative

venues that have re-defined 'hotel bar.' Today, Scott manages the company and its full portfolio of properties.

Today, Gerber Group encompasses 21 iconic venues under such brands as Whiskey Blue, Whiskey Park, Living Room, Stone Rose Lounge, THE LCL: Bar & Kitchen, Kingside and The Roof. Scott continues to oversee the company's growth, having opened THE LCL: Bar & Kitchen at The Westin New York Grand Central in January 2013 and Kingside, a bar and restaurant, in partnership with Chef Marc Murphy at Viceroy New York on West 57th Street in October 2013. The Roof, a rooftop lounge and outdoor terrace, also opened on the 29th floor of Viceroy New York this March. In addition, Scott continues to manage Gerber Group's strategic partnerships with Starwood Hotels & Resorts, Host Hotels & Resorts, W Hotels Worldwide, Westin Hotel & Resorts, Related Companies, Noble Investment Group, Viceroy Hotels and Resorts and American Realty Capital.

Scott is widely viewed as a leading entrepreneur in the hospitality industry and has appeared on the popular Fox Business Network show "America's Nightly Scoreboard", CNBC's "Squawk On The Street", and MSNBC's "Your Business". Scott has also been quoted in the *Wall Street Journal*, *USA Today*, *Forbes*, *Market Watch*, *Crain's New York Business*, *Bloomberg BusinessWeek*, *Hotel Business*, *Nightclub & Bar*, and *Bar Business Magazine*, among others.

Scott – who holds a B.S. in Finance and Real Estate from the University of Arizona – was previously a Principal at a commercial real-estate firm and represented notable clients such as Giorgio Armani, Hermes, and Dolce & Gabbana.

###



CITY OF NEW YORK

MANHATTAN COMMUNITY BOARD No. 4

330 West 42nd Street, 26th floor New York, NY 10036
tel: 212-736-4536 fax: 212-947-9512
www.nyc.gov/mcb4

CHRISTINE BERTHET
Chair

ROBERT J. BENFATTO, JR.
District Manager

July 25, 2014

Maria Teresa Ferrer
145 East 57th Street,
New York, NY 10022

Re: Stone Rose – License # 1145141
Time Warner Center
10 Columbus Circle, 4th Floor

Dear Ms. Ferrer:

At your request, I have examined the files of Manhattan Community Board No. 4 as they pertain to the operation of Stone Rose, located at 10 Columbus Circle, 4th Floor. Stone Rose has been operating a On-Premise Liquor license in this location since 2003.

Manhattan Community Board No. 4 has always supported Stone Rose's applications to renew their liquor license and have had no complaints on file.

Please let me know if you would like any further information.

Sincerely,

A handwritten signature in black ink, appearing to read 'N. Gonzalez'.

Nelly Gonzalez
Assistant District Manager

SANDRO SHERROD
CHAIR

VICE-CHAIRS
RICHARD EGGERS, 1ST
CLAUDE L. WINFIELD, 2ND
CHARLES BUCHWALD
ELLEN IMBIMBO
LETTY SIMON



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD SIX
866 UNITED NATIONS PLAZA, SUITE 308
NEW YORK, NY 10017

DAN MINER
DISTRICT MANAGER

BEATRICE DISMAN
TREASURER

AARON HUMPHREY
SECRETARY

July 16, 2014

Susan Stetzer
District Manager
Community Board Three
59 East 4th Street
New York, NY 10003

RE: Whiskey Blue, 541 Lexington Ave and LCL Bar & Kitchen, 212-E. 42nd Street.

SUSAN
Dear Ms. Stetzer:

We are writing with regard to 2 establishments located in Community Board Six. To the best of our knowledge the establishments located in CB6, HST Lessee WNY LLC & W Operating Co. dba Whiskey Blue, 541 Lexington Ave. and HST Grand Central LLC & Western Host Inc. dba LCL Bar & Kitchen, 212 E. 42nd St.; do not have any adverse history within this Community Board or community. Our records indicate that both of these establishments have no recent community complaints.

Please feel free to contact the Board office with any additional questions or concerns

Yours truly,

A handwritten signature in cursive script that reads "Dan Miner".

Dan Miner
District Manager

Cc: Attorney



MANHATTAN COMMUNITY BOARD FIVE

450 Seventh Avenue, Suite 2109
New York, NY 10123-2199
(212) 465-0907
fax: (212) 465-1628
Email : office@cb5.org

Vikki Barbero, *Chair*

Wally Rubin, *District Manager*

Susan Stetzer
District Manager
Community Board Three
59 East 4th Street
New York, NY 10003

July 17, 2014

Dear Ms. Stetzer:

Please be advised that Community Board Five has previously approved liquor license applications for three Gerber Group bars. The approved establishments are:

SRG Restaurant Group, LLC
DBA: Whiskey Park
100 Central Park South

GG Union Square, LLC
DBA: Lilium
201 Park Avenue South

GM 57th Street, LLC
DBA: Kingside/The Roof
Viceroy Hotel
120 West 57th Street

Whiskey Park and Lilium received No Comment dispositions, while Kingside/The Roof received an Approval with Stipulations. Our records show no history of constituent complaints for any of these establishments, and Kingside/The Roof appears to have fully complied with all stipulations listed in the agreed-to affidavit. If you have any questions, please contact our board office.

Sincerely,

Nicholas Athanail, Chair
Public Safety and Quality of Life Committee
Community Board Five



MANHATTAN COMMUNITY BOARD FIVE

450 Seventh Avenue, Suite 2109

New York, NY 10123-2199

(212) 465-0907

fax: (212) 465-1628

Email : office@cb5.org

Vikki Barbero, *Chair*

Wally Rubin, *District Manager*

Susan Stetzer
District Manager
Community Board Three
59 East 4th Street
New York, NY 10003

August 4, 2014

Dear Ms. Stetzer:

Please be advised that Community Board Five has previously approved a liquor license application for OSIB 50th Street Operator LLC. The establishment is located at 218 West 50th Street and is doing business as Citizen M NY Times Square.

OSIB 50th Street Operator LLC's initial application received an Approval with Stipulations in July of 2013. Our records show no history of constituent complaints for the establishment, and Citizen M NY Times Square appears to have fully complied with all stipulations listed in the agreed-to affidavit. If you have any questions, please contact our board office.

Sincerely,

Nicholas Athanail, Chair
Public Safety and Quality of Life Committee
Community Board Five



Marcus Li <marcus.li@ihg.com>

Hotel Indigo Lower East Side located at 180 Orchard Street New York New York- Liquor License Application

1 message

Marcus Li <marcus.li@ihg.com>
To: office@cbsix.org

Wed, Jul 30, 2014 at 11:16 AM

Greetings,

We are in the initial process of applying for a liquor license for the above subject location wherein IHG Management (Maryland), LLC is one of the involved parties seeking licensure with the hotel ownership.

As part of the process, we are kindly requesting that your office provide us with a print-out history of complaints and other comments, (if any) for the property located below within your jurisdiction so that we may include the same with our application materials as required by the process of Manhattan Community Board 3 in which the proposed hotel location will be located.

Licensee: IHG Management (Maryland), LLC
Premises: InterContinental New York Barclay
111 E. 48th Street, New York, NY 10017
License No.: 1276907
Disposition: Active

Thank you for your kind assistance, please contact me by using the information below.

Best,

Marcus C. Li

Marcus C. Li, Paralegal

InterContinental Hotels Group

Three Ravinia Drive, Suite 100

Atlanta, Georgia 30346-2149

Telephone: (770) 604-5582

Fax: (770) 604-2378

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