

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

| | | | | |
|---|--|--|----------------------------------|-----------|
| APPLICANT The Highline Hotel LLC & Tenth Avenue Hotel Management LLC | | DOING BUSINESS AS (DBA) The Highline Hotel | | |
| STREET ADDRESS 180 Tenth Avenue | | CROSS STREETS West 20th & 21st Streets | | |
| OWNER | NAME: The Highline Hotel LLC | ATTORNEY | NAME: Donald M. Bernstein | |
| | PHONE: 212-929-3888 | | PHONE: 212-486-6000 | |
| | FAX: | | FAX: 212-486-8668 | |
| MANAGER | NAME: Pablo Migoya | LANDLORD | NAME: N/A | |
| | PHONE: 212-933-9734 | | PHONE: | |
| | FAX: | | FAX: | |
| DESCRIPTION OF BUSINESS | | | | |
| Establishment Type: | <input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input checked="" type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain): Bar/Arcade | | | |
| Method of Operation: | <input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input checked="" type="radio"/> Other (Explain): Parkside Hotel | | | |
| License Type: | <input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer | | | |
| APPLICATION TYPE (check one) | <input type="radio"/> New | Has applicant owned or managed a similar business? | YES | NO |
| | | What is/was the name of establishment? | | |
| | | What is/was the address of the establishment? | | |
| | | What were the dates the applicant was involved with this former premise? | | |
| | <input type="radio"/> Transfer | What is the prior license #? | | |
| | | What is the expiration date on the prior license? | | |
| | | Are you making any alterations or operational changes? | YES | NO |
| | | <i>If alterations or operational changes are being made, please attach the plans to this form.</i> | | |
| | <input checked="" type="radio"/> Alteration | What is the current license #? | 1268270 | |
| | | What is the expiration date on the current license? | 03/31/2015 | |
| <i>Please describe the nature of the alterations and attach the plans</i> | | Increasing seating in the front courtyard; adding a stand-up bar in the front courtyard; extending closing hours to 12AM daily 7 | | |

| OPERATIONAL ISSUES | | | | | | | | | | |
|--|---|---|---------------------|--------------------|-----------------------------------|-------------------------------|-------------------------------|--------------------|---------------------|--|
| HOURS | | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY | | |
| | Operation | 7AM-12AM | 7AM-12AM | 7AM-12AM | 7AM-12AM | 7AM-12AM | 7AM-12AM | 7AM-12AM | 7AM-12AM | |
| | Music | 7AM-12AM | 7AM-12AM | 7AM-12AM | 7AM-12AM | 7AM-12AM | 7AM-12AM | 7AM-12AM | 7AM-12AM | |
| | Kitchen | 7AM-12AM | 7AM-12AM | 7AM-12AM | 7AM-12AM | 7AM-12AM | 7AM-12AM | 7AM-12AM | 7AM-12AM | |
| OCCUPANCY | INDOOR | | | | BAR | | | OUTSIDE | | |
| | Capacity (Certificate of Occupancy) | Maximum # of Persons You Anticipate Occupying Premises (Including Employees) | Number of Tables | Number of Seats | Number of Service Only Bars | Number of Stand-Up Bars | Number of Seats at Bars | Number of Seats | Number of Tables | |
| | 525 | 160 | 8 | 20 | 0 | 2 | Inside 5 Outside 10 | 110 | 46 | |
| How many floors are there? What is the capacity for each floor? (please respond in space provided) | | | | | 1-2 | 3-4 | 5+ | | | |
| Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided) | | | | | YES | NO | N/A | | | |
| Will applicant have bottle service? | | | | | YES | NO | N/A | | | |
| Will you be hosting private parties and promotional events? | | | | | YES | NO | N/A | | | |
| Will outside promoters be used? | | | | | YES | NO | N/A | | | |
| Will the security plan submitted be implemented? | | | | | YES | NO | N/A | see attached | | |
| Will State certified security personnel be used? | | | | | YES | NO | N/A | | | |
| Will New York Nightlife Association recommendations and NYPD Best Practices be followed? | | | | | YES | NO | N/A | | | |
| Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided) | | | | | YES | NO | N/A | | | |
| Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided) | | | | | YES | NO | N/A | | | |
| If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided) | | | | | YES | NO | N/A | | | |
| Will applicant provide contact information to neighbors and respond to complaints that arise? | | | | | YES | NO | N/A | | | |
| Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage? | | | | | YES | NO | N/A | | | |
| If you plan to have music, what type(s)? | | | BACKGROUND | LIVE MUSIC | DJ | Ambient music | | | | |
| BUILDING DESIGN | | | | | | | | | | |
| Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days. | | | | | YES | NO | N/A | | | |
| Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment? | | | | | YES | NO | N/A | If necessary | | |
| Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.) | | | | | YES | NO | N/A | | | |

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

| LOCATION & ZONING | | | | |
|--|---|--------------------------|--------------------------------------|-------------------|
| Primary Zoning District: | C2-5 | Overlay (if Applicable): | R7B | |
| Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards? | <input type="radio"/> YES | <input type="radio"/> NO | <input type="radio"/> N/A | unknown |
| Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection? | <input checked="" type="radio"/> YES | <input type="radio"/> NO | <input type="radio"/> N/A | |
| Is the 500 Foot Rule or 200 Foot Rule Triggerred? If yes, which? Please attach a diagram of the establishments that triggers the rule. | <input type="radio"/> YES | <input type="radio"/> NO | <input checked="" type="radio"/> N/A | |
| is a Public Assembly permit required? | <input checked="" type="radio"/> YES | <input type="radio"/> NO | <input type="radio"/> N/A | Previously issued |
| Are your plans filed with DOB? | <input checked="" type="radio"/> YES | <input type="radio"/> NO | <input type="radio"/> N/A | Previously filed |
| Building Type | <input type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input checked="" type="radio"/> Other, describe: Transient Hotel | | | |
| Adjacent Buildings | <input checked="" type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____ | | | |
| NOTIFICATION: What organizations / community groups have you notified regarding your application? | # 1 | | | |
| | # 2 | | | |
| | # 3 | | | |

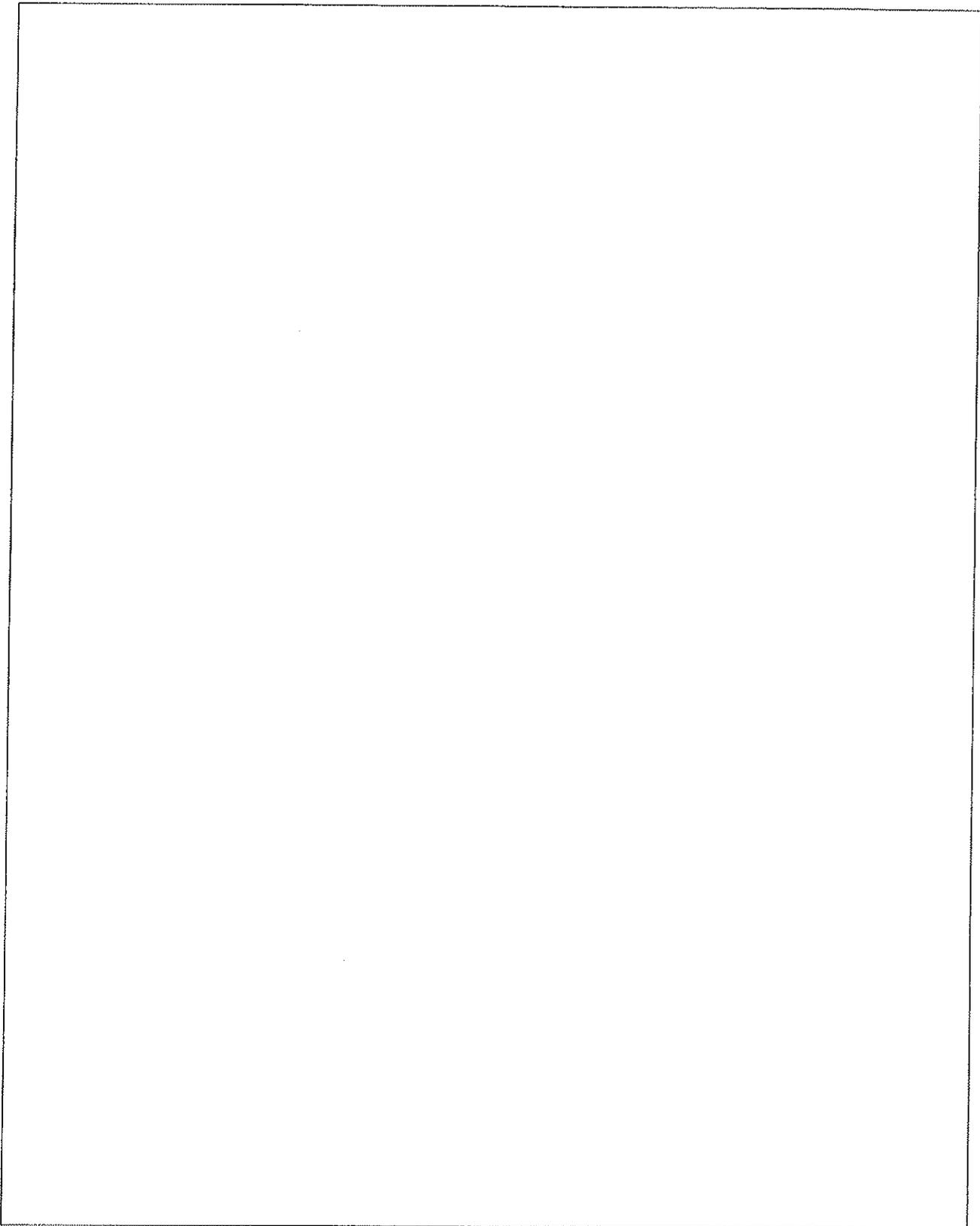
ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

- Applicant agrees to no music or amplified sound in any outdoor space
- Applicant agrees to no stand-up bar in any outdoor space, service bar only
- Applicant agrees all service and consumption of all food & drinks will end no later than 10 p.m. on Sunday – Thursdays and 11 p.m. on Friday & Saturdays
- Applicant agrees no more than 94 seats in the front outdoor area and 16 seats in the rear outdoor area
- Applicant & board agree that the service bar has no seating or standing for patrons and will only be used by staff

ADDITIONAL STIPULATIONS: (Office Use Only)

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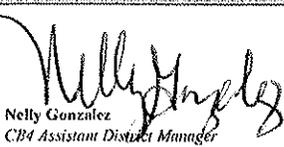


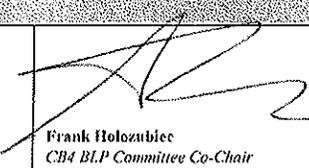
Manhattan Community Board 4 (MCB4) recommends:

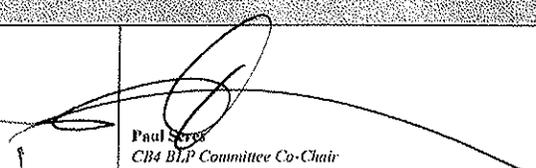
Denial unless all agreed to by applicant is part of the method of operation

Denial Approval

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Assistant District Manager


Frank Holozubiec
CB4 BLP Committee Co-Chair

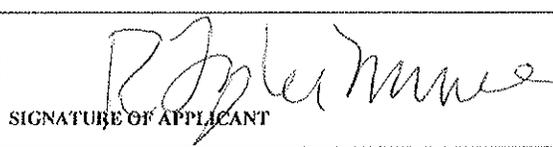

Paul Sosa
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

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

SIGN HERE




SIGNATURE OF APPLICANT

DATE

7/8/14

Security Department

The Highline Hotel

The hotel consists of 60 rooms, an outdoor garden, a coffee bar and a lobby that will house a small restaurant for our guests.

It is in the interest of the hotel and the ownership to keep the hotel patrolled by in house security 7 days a week.

The staffing will be one security guard from 4 pm to midnight and one security guard from 11 pm to 7 am for seven days.

Duties of the security officers who report directly to the property General Manager:

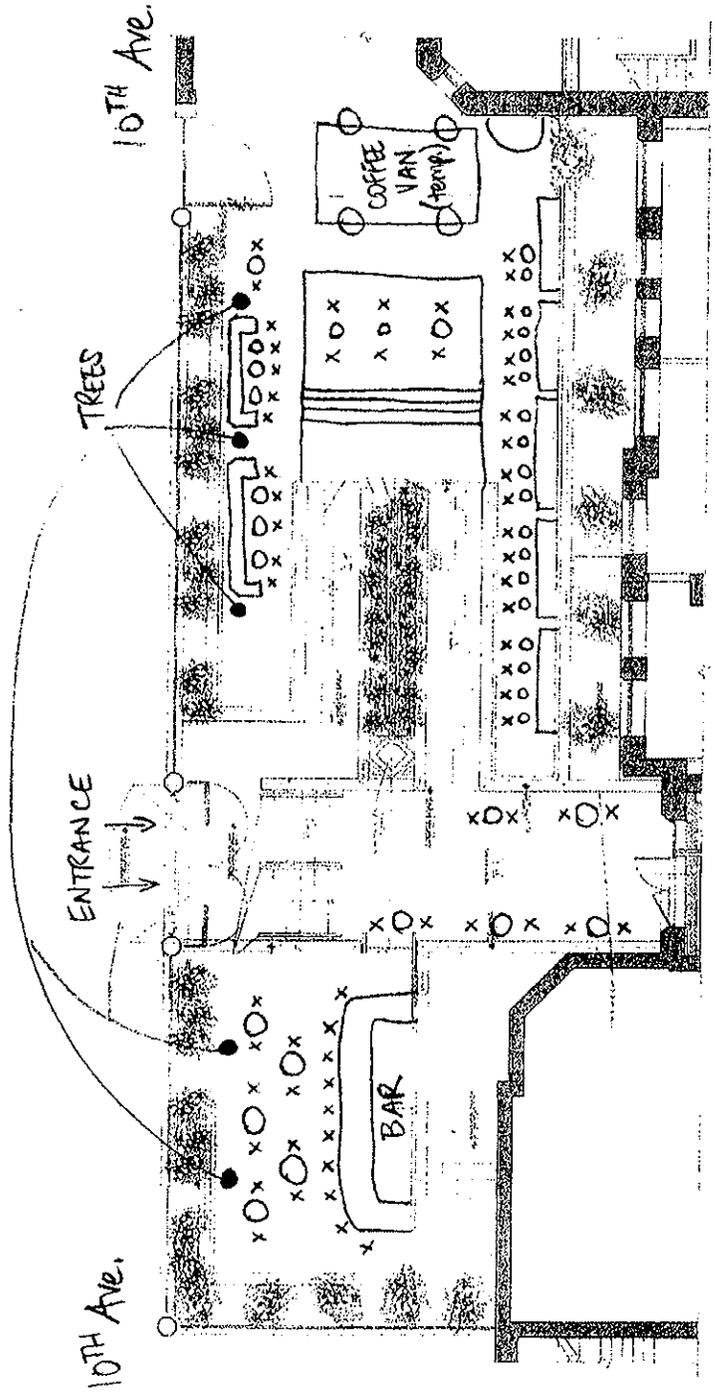
- Patrol the property frequently which will include all guest floors, outdoor spaces
- Respond to guest request if needed.
- Follow through on staff being in their places of work and not anywhere else
- Ensure that guest incidents are documented and resolved in any way possible.
- Be present in the lobby and outdoor garden
- Avoid any loitering and littering of the property and surrounding area of the property.
- Ensure that the last call for the outdoor garden for drinks is at 11:15 pm and that the garden is completely closed by 12 am.
- Patrol all outdoor spaces after Midnight to avoid any noise created by outside influences as we have hotel guests overlooking the outdoor spaces.
- Ensure that the lobby is secure and that closing hours of the lobby restaurant and bar will be adhered to as the outdoor space.
- Patrol the perimeters to ensure the safety of the property and to only allow proper guests for the public spaces into the property.

- Ensure through constant control that the property is always safe and closing hours are adhered to.

The proper security is of great importance to the hotel to have our guests always feel secure and presence of security will ensure that.

High Line Hotel Restaurant

total seats : 94



1) FURNITURE PLAN - FRONT COURTYARD

NOT FOR CONSTRUCTION
SCALE: 1/4" = 1'-0"

FURNITURE PLAN - FRONT COURTYARD

Brunch

greek yogurt, strawberries, maple granola \$12

waffle, honey butter, market berry jam \$13

nicoise salad, coddled egg, preserved tuna, haricot verts, olives \$16

eggs benedict, english muffin, smoked salmon, hollandaise \$15

burger- dry-aged cuts, tomato-chorizo relish, fontina, pickles, fries \$19

chicken salad, mesclun, almonds, vinaigrette \$19

Raw Bar

oysters

west coast \$4 ea

Sun Hollow

Golden Mantle

Kumamoto

east coast \$3 ea

Dutch Island

Barcat

Matunucks

champagne granita, horseradish, cocktail sauce

crudo

salmon \$15

scallops \$16

mackerel \$14

fluke \$14

Small

marinated olives \$8

steak tartare, salt cured quail egg, toast \$14

duck rilette, pickled spring onions, toast \$13

liver mousse, charred goose tongue greens, toast \$12

fried artichokes, lemon-chili aioli \$13

Special

spaghettini, crab, uni, chili bread crumbs, lemon zest \$17

Plates

burrata, cherry tomatoes, micro basil, charred bread \$16

candy beets, pumpkin seeds, arugula, ricotta salata \$15

market greens, baby carrots, red radish, tokyo turnips, lemon vinaigrette \$13

foie gras, cherry chutney, toast \$21

octopus, radicchio, olives, chickpeas \$16

grilled swordfish, asparagus, garlic, lemon, parsley, \$26

burger- dry-aged cuts, tomato-chorizo relish, fontina, pickles, fries \$19

Highline Hotel
Champagne Garden

GLASS Bottle(750ml)

BRUT CHAMPAGNE

| | | |
|------------------------------|----------|-----------|
| Moet & Chandon Brut Imperial | \$ 22.00 | \$ 115.00 |
| Veuve Clicquot Yellow Label | \$ 26.00 | \$ 130.00 |
| Étoile BRUT | \$ 18.00 | \$ 90.00 |
| Chandon Brut | \$ 16.00 | \$ 80.00 |

ROSÉ CHAMPAGNE

| | | |
|--------------------------|----------|-----------|
| Moet & Chandon Brut Rose | \$ 28.00 | \$ 140.00 |
| Veuve Clicquot Rose | \$ 31.00 | \$ 150.00 |
| Ruinart Rose | \$ 35.00 | \$ 160.00 |

VINTAGE CHAMPAGNE

| | |
|----------------------------------|-----------|
| Moet Imperial Vintage Blanc 2014 | \$ 145.00 |
| Veuve Clicquot Vintage Rose 2004 | \$ 155.00 |
| Dorn Perignon Vintage Blanc 2004 | \$300.00 |

WHITE WINE

| | | |
|---|----------|----------|
| Cloudy Bay Sauvignon Blanc, New Zealand | \$ 22.00 | \$ 90.00 |
| Riesling, Germany | \$ 15.00 | \$ 60.00 |
| Chardonnay, California | \$ 20.00 | \$ 80.00 |

RED WINE

| | | |
|--|----------|----------|
| Domaine Chandon Pinot Noir, California | \$ 19.00 | \$ 75.00 |
| Tempranillo, Spain | \$ 20.00 | \$ 80.00 |
| Cabernet Sauvignon | \$ 14.00 | \$ 55.00 |

ROSE

| | | |
|--|----------|----------|
| Chateau Coussin, Saint Victoire, Provence France | \$ 19.00 | \$ 75.00 |
| Rosé, American | \$ 15.00 | \$ 60.00 |