

THE CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD 3  
 59 East 4th Street - New York, NY 10003  
 Phone (212) 533-5300  
 www.cb3manhattan.org - mn03@cb.nyc.gov

Andrea Gordillo, Board Chair

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

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

**The following items and questionnaire package are due by date listed in email invite:**

- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.

**The following items are due by noon Wednesday before the meeting:**

- 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:  
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>  
 (this is not required but strongly suggested if a relevant group exists)
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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: 1/22/2025

Is location currently licensed?  Yes  No    Type of license: \_\_\_\_\_

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: restaurant/bar

Corporation and trade name of current license: \_\_\_\_\_

**APPLICANT:**

Premise address: 179 Avenue B, New York, NY 10009

Cross streets: 11th st - 12th st

Name of applicant and all principals: Dunne Hospitality LLC

Trade name (DBA): 5s

**PREMISE:**

Type of building and number of floors: 4 floors. mixed commercial & residential

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

Yes  No What is maximum NUMBER of people permitted \_\_\_\_\_

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): R7A C1-5

**PROPOSED METHOD OF OPERATION:**

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Monday - Thursday 3pm till 1am Friday 3pm till 2am Saturday 12pm till

Will any other business besides food or alcohol service be conducted at premise, i.e., retail?  Yes  No  
If yes, please describe what type: \_\_\_\_\_

Number of indoor tables? 5 communal bar table Total number of indoor seats? 40

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1

Majority of the seating is counter top bar seating. At the kitchen and bar counter there will be  
*(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)*

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 \_\_\_\_\_

A seasonal and produce driven menu will be inspired by the flavors of Asia.

What are the hours the kitchen will be open? All hours of operation listed above.

Will a manager or principal always be on site?  Yes  No If yes, which? Michael Dunne or Liz Mar

How many employees will there be? Under 10. Approx 8

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

Will there be TVs/monitors?  Yes  No (If Yes, how many?) not full time

Will premise have music?  Yes  No

If Yes, what type of music?  Live musician  DJs  Streaming services/playlists

If other type, please describe \_\_\_\_\_

What will be the music volume?  Background (conversational)  Entertainment (live music venue level) Please describe your sound system: \_\_\_\_\_

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

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? \_\_\_\_\_

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.") \_\_\_\_\_

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

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

Is sound proofing installed?  Yes  No

If not, do you plan to install sound proofing?  Yes  No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard)  Yes  No If Yes, describe and show on diagram:

#### APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously?  Yes  No

If yes, please indicate name of establishment: \_\_\_\_\_

Address: \_\_\_\_\_ Community Board # \_\_\_\_\_

Dates of operation: \_\_\_\_\_

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name, address and describe the business \_\_\_\_\_

Has any principal had SLA reports or action within the past 5 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? 2

How many On-Premise (OP) liquor licenses are within 500 feet? 7

Is the premise within 200 feet on the same street 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, but it is not required. 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. My license type is:  beer & cider  wine, beer & cider  liquor, wine, beer & cider
2.  I will operate a full-service restaurant, specifically a (type of restaurant) \_\_\_\_\_ restaurant, or  
 I will operate a Counter service Kitchen and Bar.,  
 with a kitchen open and serving food during all hours of operation OR  with less than a full-service kitchen but serving food during all hours of operation OR  Other  
\_\_\_\_\_
3. My hours of operation will be:  
Mon 3pm till 1am; Tue 3pm till 1am; Wed 3pm till 1am;  
Thu 3pm till 1am; Fri 3pm till 2 am; Sat 12pm till 2am;  
Sun 12pm till 1 am. (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)
4.  I will not use outdoor space for commercial use (including Open Restaurants) OR  
 I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
5.  I will employ a doorman/security personnel: No
6.  I will install soundproofing, Yes

7.  I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.  I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have  DJs,  live music,  third-party promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_\_ DJs per \_\_\_\_\_,  more than \_\_\_\_\_ private parties per \_\_\_\_\_
9.  I will play ambient recorded background music only.
10.  I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11.  I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12.  I will not participate in pub crawls or have party buses come to my establishment.
13.  I will not have unlimited drink specials, including boozy brunches, with food.
14.  I will not have a happy hour or drink specials with or without time restrictions OR  I will have happy hour and it will end by \_\_\_\_\_.
15.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16.  I will conspicuously post this stipulation form beside my liquor license inside of my business.
17.  Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: Michael Dunne

Phone Number: 347 574 5960

# ATTENTION RESIDENTS & NEIGHBORS

Dunne Hospitality, LLC d.b.a 5s - (347)574-5960

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**Company/DBA Name and Contact Number for Questions**

**Plans to open a**

Restaurant - no sidewalk cafe or backyard garden

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**(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden**

**at the following location**

179 Avenue B, New York, NY 10009

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**Building Number and Street Name (Address)**

**This establishment is seeking a license to serve**

Beer/Wine & Liquor

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**Beer & Wine or Beer/Wine & Liquor**

**There will be an opportunity for public comment on**

**Monday, February 10, 2025 at 6:30pm**

**Online: <https://us06web.zoom.us/j/89482152857>  
see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details**

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**Date/Time/Location**

Michael Dunne (347)574-5960

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**Applicant Contact Information**

**At COMMUNITY BOARD 3  
SLA & DCA Licensing Committee Meeting  
[mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)**

# ATTENTION RESIDENTS & NEIGHBORS

## 第 3 社區居民 請注意

Dunne Hospitality, LLC d.b.a 5s - (347)574-5960

公司名字 (Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主想要在第 3 社區申請生意相關牌照擴展生意)

Restaurant - no sidewalk cafe or backyard garden

(請選擇/please choose) 酒吧 (Bar)/餐館 (Restaurant)  
戶外咖啡 (Sidewalk Café) or 或者  
後院花園咖啡 (Backyard Use)

179 Avenue B, New York, NY 10009

Address/生意地址

seeking a license to serve (以上的店主想要請以下相關酒牌照)

Beer/Wine & Liquor

(請選擇/please choose) 啤酒和酒牌照 (Beer & Wine) or/或者  
啤酒牌照 (Beer) or/或者  
酒和烈酒牌照 (Wine & Liquor)

### Public meeting for comments

第 3 社區的居民有權利提出自己的意見和建議。

### (CB3 SLA & DCA Committee Meeting)

曼哈頓第 3 社區委員會

酒牌和紐約市消費局有關小商業牌照委員會

Monday, February 10, 2025 at 6:30pm

Online: <https://us06web.zoom.us/j/89482152857>

see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details

時間 (Time) 和地點 (Location)

[mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)

# NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Dunne Hospitality, LLC d.b.a 5s - (347)574-5960

Company Name/Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

Restaurant - no sidewalk cafe or backyard garden

(Please choose) Bar/Restaurant  
sidewalk café/backyard use

(Favor de escoger) una Barra/un Restaurante  
un café de acera o un patio de atrás

179 Avenue B, New York, NY 10009

address

dirección

Seeking a license to serve

En búsqueda de una  
licencia para servir:

Beer/Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting  
for comments

Reunión público  
para comentarios

Monday, February 10, 2025 at 6:30pm

Online: <https://us06web.zoom.us/j/89482152857>

see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details

At COMMUNITY BOARD 3  
SLA & DCA Licensing  
Committee Meeting

En la JUNTA COMUNITARIA 3  
La reunión del Comité  
de Licencias del SLA y del DCA

[mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)



# 5s Sound Management Plan

*Michael Dunne - January 2025*

5s will be using the following steps to ensure we operate within the NYC guidelines (**42dBA**), to ensure our neighbours remain unrupted and our guests have the best possible experience with us.

**Testing:** As we take over the space we will be conducting sound testing with a decibel meter to find any flaws spots in our current insulation level. As we are taking over a pre-existing location we will be checking all the previous work done to soundproof the space and upgrade as required. Testing will be recurring on an ongoing basis by restaurant management.

**Building Sound Proofing:** Once testing is completed we will be installing layers of insulation and sound proof foam inside the ceiling, walls and windows of the restaurant.

**Controlled Music System:** 5s will only be installing and using Sonos speakers for the sound system, these speakers are used mostly for homes or small commercial spaces. Having the speakers connected all together through one app will allow management to control the levels of sound in both rooms to ensure the 5s operates within NYC guidelines. 5s will NOT be installing any large or concert sized audio equipment.

**Inside Noise:** Management will have access to a decibel meter at all times on site to check the ambient noise of guest talking does not become too loud. Loud guests will be spoken to or asked to level the premise. The music system will also be set at a regulated level to ensure it is within noise level guidelines.

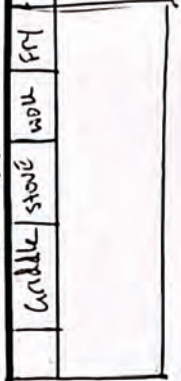
**Outside Noise:** Signs will be posted to leave quietly out of respect to our neighbors. Customers will NOT be allowed to queue in front of the restaurant. If the space is at capacity, guests will be asked to leave and return at a later time. Customers will not loiter or congregate in front of the restaurant at any time. Customers will also be asked to wait quietly for taxis or ride shares when exiting the premises.

TOWARDS Dining Room

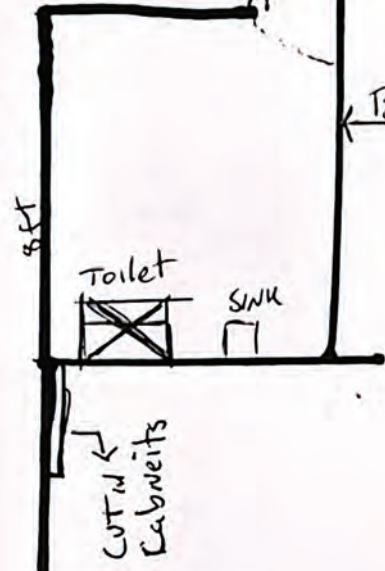
1:50  
scale

KITCHEN →

Rangecook.  
8.5 ft



BATHROOM ←



Customer Dining stools

Ground floor

Current Bar →

Bar →

← Alcohol consumed  
in this room

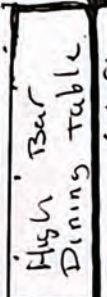
↓ AVE B Street ↓

5 FT

45 ft

15 ft

8 ft



High Bar Dining Table

10 FT TOTAL

6.6 ft Bar

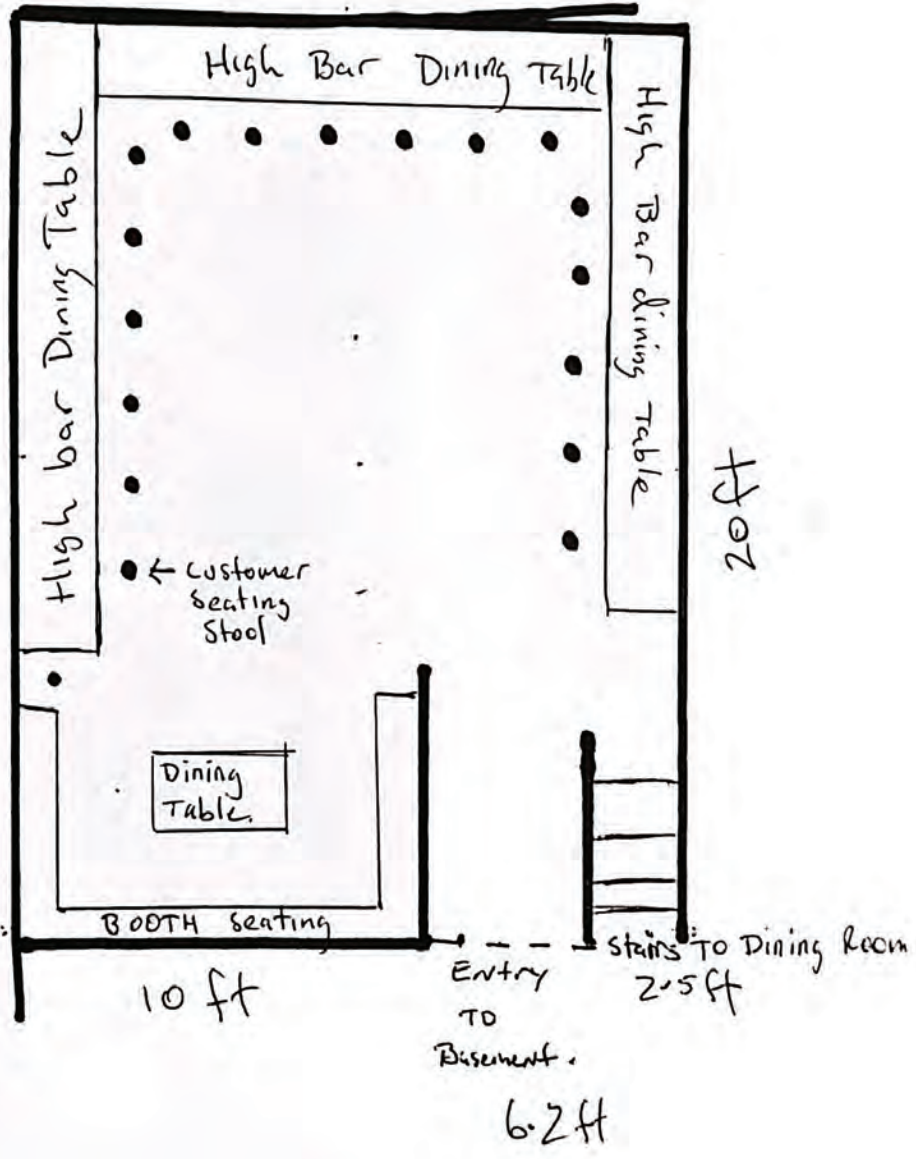
4.4 ft

Exit Entry Door

Lower level  
Dining Room

1:50  
Scale

Hf 91

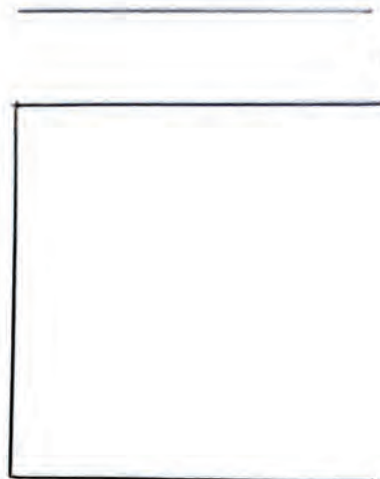


AVE B

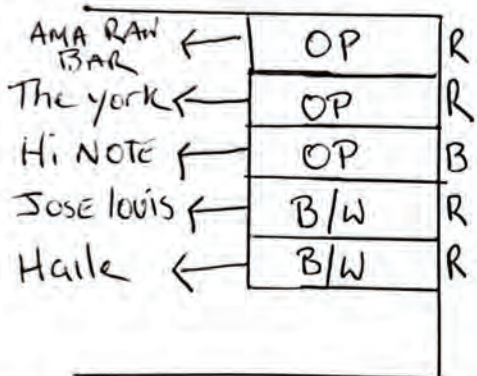
E 13th



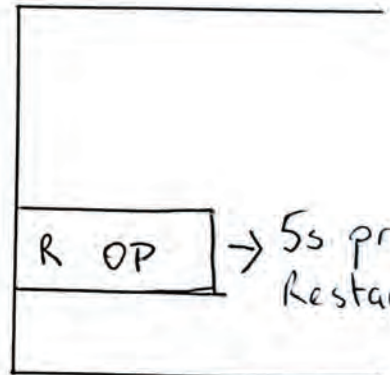
E 13th



E 12th

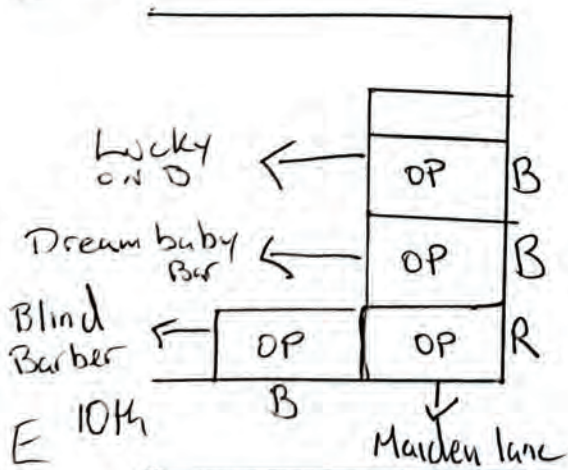


E 12th

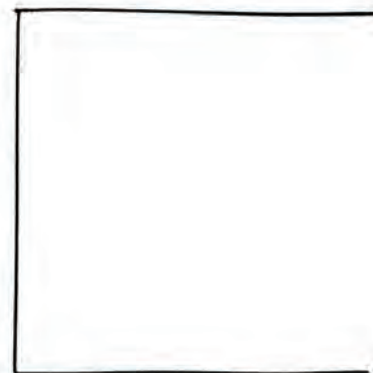


↑  
AVE  
B  
↓

E 11th



E 11th



E 10th

Park



E 10th

LOGO



FOOD

- Salt & Pepper Squid.....\$16
- Fried squid, peppers, kewpie  
(seafood, egg, gluten, allium, nightshade)
- Napa Cabbage w/ Garlic.....\$8
- Steamed w/ Aromatic oil & fried Garlic  
(allium)
- Wonton Soup (short).....\$15
- Pork & prawn  
(shellfish, egg, gluten, allium)
- Chicken Chili Oil Noodles.....\$14
- Chili crisp, fried garlic, shallots, peanuts  
(gluten, egg, nightshade, allium, nuts)
- Pork Adobo w/ Rice.....\$18
- Braised pork belly, soy, vinegar, pepper  
(allium)

COCKTAILS

- Corpse reviver # -2.....\$18
- Gin, short, clarified.
- Green Tea Gimlet.....\$18
- Gin, bright, infused.
- Burnt Butter Old Fashioned.....\$18
- Whisky, smooth, washed.
- Salt Plum Highball.....\$16
- Vodka, tall, refreshing.
- Tepache Colada.....\$20
- Tequila, funky, fresh.

DRAFT BEER - 16oz

Threes 'Logical conclusions'.....	\$13
7% hazey IPA, Brooklyn, NY	
Talea 'Peach Berry Punch'.....	\$12
6% Sour Ale, Brooklyn, NY	
Hudson Valley 'Say No More'.....	\$12
5% Black Lager, Hudson Valley, NY	
Green Point 'Lekker'.....	\$12
4.9% German Pilsner, Brooklyn, NY	
Torch & Crown 'Tenement'.....	\$11
4.9% Lager, Manhattan, NY	

BOTTLES AND TINS

Miller High Life 7 oz.....	\$5
4.6% Champagne, Milwaukee, WI	
Modelo 12 oz.....	\$8
4.4% Cerveza, Mexico City, MX	
Pacifico 12oz.....	\$8
4.4% Cerveza, Mazatlán, Sinaloa	
PBR 16oz.....	\$10
4.7% Lager, Milwaukee, WI	
Budweiser 40oz.....	\$24
5%, American Lager, St. Louis, MI	

WINE

<u>Sparkling</u>	
Hervé Raffin 'La Nature'1' Champagne, France NV (chardonnay-blend) .....	\$18
<u>White</u>	
Grange-Tiphaine 'Clef de Sol' Montlouis, France 2018 (chenin blanc) .....	\$17
<u>Orange</u>	
Preston Vineyard 'Sunhawk Vineyard' Mendocino, CA 2019(grenache blanc).....	\$14
<u>Rose</u>	
Success 'Patxanaa' Conca de Barbera, Spain 2020(trepat).....	\$13
<u>Red</u>	
Brezza Piedmont, Italy 2018 (dolcetto).....	\$15

# Michael J. Dunne

347 574 5960

michaeldunne19@gmail.com

## CAREER HISTORY

June 2022- March 2025	Happy Cooking Hospitality (Jolene & Fairfax) <b>Executive Sous Chef / Restaurant manager</b> Assisted the Chef/owner with Restaurant management for a team of 20 kitchen staff and another 25 front of house staff. This role included daily preparation and running the pass during service on top of rostering, ordering, costings and developing kitchen procedures. In addition to daily duties I also work on menu development, team hiring, training and full kitchen management and maintenance.	Manhattan, New York
Oct 2020- May 2022	Parklife Taqueria <b>Senior Sous Chef / kitchen manager</b> Assisted the Chef/owner with kitchen build out, menu development, team hiring, training and full kitchen management and maintenance. This role included daily preparation and running the pass during service on top of rostering, ordering, costings and developing kitchen procedures. Managed a kitchen team of 10 and liaised with the FOH manager daily. This was a fast paced high volume kitchen with daily mise en place.	Brooklyn, New York
Jan 2019- Oct 2020	Stomping Ground Beer Hall <b>Head Pizza Chef</b> As the head of the pizza section working alongside the head chef of the venue my role includes hiring staff, recipe testing, menu development, daily kitchen requirements - prepping, cooking for service, opening and closing the kitchen, ordering, rostering, costing and reporting to management. The beer hall is a fast paced, high volume service using a gas assisted wood fired oven and hand stretched dough.	Melbourne, Australia
March 2017- May 2018	Connie's pizza (heartbreaker) <b>Head chef / kitchen manager</b> Connie's is the first food venture of the MITS group and operates out of the kitchen within the Heartbreaker bar. Connie's is a new york style pizzeria that focuses on quality and precision every step of the way, from sourcing the best ingredients possible to the outstanding customer service that you find in all MITS venues.  My role as Connie's head chef involved setting up the kitchen, hiring staff, recipe testing, menu development, setting up policies and procedures for the kitchen, daily kitchen requirements - prepping, cooking for service, opening and closing the kitchen, ordering, rostering, costing and reporting to management.	Melbourne, Australia
February 2016- February 2017	For The Pickles - Food Truck <b>Head Chef &amp; owner</b> <i>For The Pickles was an ethical home-made burger bar based at Wandering cooks in South Brisbane. The idea behind For The Pickles was to produce driven burgers making everything from scratch and sourcing the best we could whilst still appealing to the everyday punter.</i>  For The Pickles was my first solo business venture, my role for the past year has been; Chef & owner which included everything from prep hand and dishwasher to rostering and accountant to booking events and sending invoices. I ran the burger truck from the beginning concept; hiring the first staff member, renovating the kitchen and creating the menus, budgeting and choosing the produce and suppliers right through to the final stage of selling and handover. During that time I ran all sorts of different service styles from street service, corporate catering, weddings and private parties, festivals. These events ranged from 50 covers a night to 300.	Brisbane, Australia
September 2014- January 2016	Planted wholefoods cafe <b>Head Chef &amp; Co owner</b> <i>Planted cafe operated out of a vintage caravan that had been converted into a commercial kitchen, it traded from a permanent location in the heart of west end on boundary street. Planted had a highly sustainable ethos, using only truly local produce and meats from the south east queensland and northern NSW area. Even the coffee, milk and takeaway cups were all carefully sourced to provide the best product possible.</i>  My time at planted taught me so much, as myself and my business partner divided the workload. I really learnt what it meant to cost menus, write and cost rosters and how those things affected my business and profits as an owner. I learnt a lot about time management and using staff to be as effective as possible. I now understand what true customer services looks like and how important regulars are to a business and how to best keep them. As a chef in this business I really started to understand how important good quality ingredients are, from a cook's perspective I felt I had to really strip back my style and drop the ego and just let each ingredient have room to shine on the plate without unnecessary garnishes and tricks.	Brisbane, Australia
July 2012- July 2014	Belvedere Bar n Grill <b>junior sous / Pastry Chef</b> <i>Belvedere was a fine dining restaurant located on the Brisbane river at portside wharf, specialising in Australian steak with an in house dry aging cabinet. Quality was the most important attribute in the kitchen.</i>  My role at belvedere was the only chef de partie in a team of 7 chefs with commis and apprentices reporting to me on a daily basis. I was also charged with writing & preparing the dessert menu and training the commis to implement the menu during service as i was stationed on the grill during service which involved cooking over 15 types of steaks to order and other proteins on the menu. I would also take on the role of sous chef on the head and sous chef days off and run the pass during quieter lunch services whilst the chef completed office work.	Brisbane, Australia
January 2011- July 2012	Quay west suites <b>Chef De Partie / Junior sous</b> <i>The Restaurant had many different avenues from a small hotel restaurant and bar to room service to function catering mainly for weddings and large parties.</i>	Brisbane, Australia
February 2009- January 2011	Cloudland kitchen and bar <b>Apprentice Chef/ Commis Chef</b>	Brisbane, Australia
June 2007- February 2009	Spoon deli cafe Tan Bah / moa moas Cha Cha Chars <b>School based apprentice</b>	Brisbane, Australia

## EDUCATION

2013	BRISBANE TAFE INSTITUTE <i>Diploma of youth work</i>	Brisbane, Australia
2007 - 2011	SOUTHBANK INSTITUTE OF TECHNOLOGY <i>Certificate 3 of commercial cookery Apprenticeship</i>	Brisbane, Australia
2004 - 2009	CHRISTIAN OUTREACH COLLEGE <i>Completed grades 8 - 12</i>	Brisbane, Australia

## DEMONSTRATED SKILLS/ABILITIES

- Ability to work as part of a dynamic team, or autonomously, multitasking and working to deadlines
- Excellent communication and interpersonal skills
- Excellent leadership skills
- Strong attention to detail
- Adaptability and willingness to learn
- Ability to promote businesses using all social media platforms

## INTERESTS

- Gardening, cocktail making, preserving and pickling, travelling, nature walks



# Liz Macnaught

(970) 691-9660

[liz.macnaught@gmail.com](mailto:liz.macnaught@gmail.com)

Brooklyn, NY

## PROFESSIONAL SUMMARY

With over 15 years in the service industry, I have successfully opened two venues, ran multiple locations in Australia and the USA. Currently the General Manager of TALEA Beer Co in The West Village.

## EXPERIENCE

### **TALEA Beer Co, West Village, New York City, USA**

#### ***General Manager***

October 2023 - Current

I was hired at TALEA to come in as their AGM to open their new location at the West Village. I was very quickly after three months promoted to General Manager, which I have created an amazing and highly profitable location on Christopher St, where some of the best venues in the country are our competitors.

#### **Operational duties including:**

- Payroll
- Schedule
- OKR's
- P&Ls
- Monthly budgets
- Invoices / payments
- COGs of food, cocktails & wines
- Cocktail programme
- Direct reports to CEOs weekly
- Managing two floor managers and a team of 10
- Community events
- ROS for events, operating events

#### **Troubleshooting on-duty issues including:**

- Walk-in/beer line & tap maintenance
- System errors inside POS and BOH programs
- General maintenance work
- Working with SLA, DOH compliance

## **Golden Road Brewing - Los Angeles, California USA**

### ***Assistant General Manager***

November 2021 - Current

I was hired at Golden Road as the Assistant General Manager for their Atwater Village location when I first moved to Los Angeles. Here I started my career in management in the USA. I am incredibly proud of the work I have done for this venue. My main focus for hire was creating team spirit, amazing customer service, and a safe and fun environment for all walks of life. I believe I have helped make this venue the peak of its history, and with that I can take these skills to the next venue.

#### **Daily operational duties including:**

- Making sure we have appropriate tap plans
- Updating beer boards, menus, toast buttons
- Briefing a large FOH team on new beers/items
- On the spot venue troubleshooting
- Getting the music/vibe/lighting right
- Working with BOH to ensure smooth operations
- Updating Toast for appropriate menus
- Updating Untappd
- Educating staff/guiding them to excel
- Counting daily money bags/safe cash
- Money orders
- Handling any customer issues
- On the spot tap/keg room maintenance
- Working with servers and creating daily server section floor plans, bartender sections.
- Managing a large venue, staying cool & calm

#### **Troubleshooting on-duty issues including:**

- Cool room/beer line & tap maintenance
- System errors inside POS and BOH programs
- Menu updates and re-prints (via Untappd)
- General maintenance work

#### **Weekly back of house duties including:**

- Hiring, onboarding and training new staff
- Beer forecasts, beer orders for venue (2 per week)
- Creating monthly staff schedules
- Ordering wine, michelada items, sangria items
- Creating wine programs
- Staff reviews & disciplinary
- Training sessions for staff, tastings.

## **Jessup Farm Barrel House - Fort Collins, Colorado USA**

### ***Key Holder***

APRIL 2021-AUGUST 2021

JFBH is a barrel-aged focused brewery in Fort Collins, Colorado. At this venue I was bartending and performing full table service to customers. I was really proud to be part of this 5 person run venue. I learnt so much about how breweries are run in the USA and specific ingredients and hops I hadn't had an opportunity to work with prior.

## **Stomping Ground Brewery & Beer Hall - Collingwood, Melbourne AUS**

### ***Duty Manager***

MAY 2018 - AUGUST 2020

Stomping Ground Beer Hall has been voted Australia's #1 Beer Hall for the past three years. With a capacity of 250 people I am incredibly proud of the work I put into this venue to ensure everyone is inclusive, having fun and drinking the freshest brews!

#### **Daily operational duties including:**

- Staff briefings and education on new brews
- Creating daily staff schedules
- Getting the music/vibe/lighting right for the day

#### **Troubleshooting on-duty issues including:**

- Cool room/beer line & tap maintenance
- System errors inside POS and BOH programs
- Menu updates and re-prints
- Customer issues and responsible serving of alcohol

-Work with the head chef and pass master to ensure function food and drinks are going out on schedule  
-Host groups through the brewery with tastings and hands-on education of the brewing process

**Weekly duties back of house including:**

-Line cleaning and draft maintenance  
-Ordering  
-Staff reviews & catch ups  
-Weekly training sessions for staff

**Howl At The Moon, London UK**  
***Head Bartender/FOH Manager***

JANUARY 2018 - MAY 2018

- In charge of the rotating craft beer tap list and ordering
- Cocktail menus
- Staff training
- Working on costs and increasing revenue through bar products/sales
- Draft maintenance, line cleaning.

**Heartbreaker Bar, Melbourne AUS**  
***FOH Manager, Bartender***

AUGUST 2015 - AUGUST 2017

- Helped open this venue from day one.
- Successfully supervised this venue for two years.
- Filled in for the venue manager for 3 months over New Years, successfully running events during this time.
- Led a team of 8 bartenders in high volume Rock'n'Roll whiskey and craft beer venue
- Worked long and late night shifts
- Collaborated with local breweries to create brews specifically for the venue
- Led staff training days to local breweries
- Bottling cocktails for the take away menu
- Creating an insanely fun environment whilst keeping staff happy and safe into the wee hours of the morning.

**Toxteth Hotel, Sydney AUS**  
***Bartender***

February 2013-March 2015

- Bartender here for two years with daily tasks.
- Hosted events at their art gallery space, operated a courtyard bar independently and worked in the main bar operating the food and beverage station in a high volume pub in the heart of Sydney.

**Erskineville Hotel, Sydney AUS**  
***Bartender***

January 2009-February 2013

- Bartender here for years.
- Shift tasks including waiting tables, taking orders, pouring beers, maintaining professionalism and a good vibe in a large craft beer pub.

## **PROFESSIONAL REFERENCES:**

Abigail Ritt - Head Of Hospitality

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