



Chairperson, Martha Taylor

*The City of New York  
Borough of Queens*

**Community Board 8**

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District Manager, Marie Adam-Ovide

**Liquor License Committee Meeting**

**Date:** Tuesday, November 23, 2021  
**Time:** 7:30 p.m.  
**Place:** **Hybrid Meeting**  
Community Board 8 Office  
197-15 Hillside Avenue  
Hollis, NY 11423  
& Via **WebEx**

**Michael Hannibal, *Liquor License Committee Chair***

**Board Members:** Solomon Davydov, Maria DeInnocentiis, Marc A. Haken, Alan Ong, and Douglas Sherman.

**Also, in attendance:** **Bruno V. Gioffre, Applicant Representative - Dream NYC Restaurant & Lounge Inc.**  
**Travis Wright, Co-Owner - Dream NYC Restaurant & Lounge Inc.**  
**Kieron Macintosh – Co-Owner - Dream NYC Restaurant & Lounge Inc**  
**Debra Ellis – Co-Owner - Dream NYC Restaurant & Lounge Inc**  
**Marie Adam-Ovide, Community Board 8, District Manager**  
**Izabela Szczepanska, Community Board 8 Staff**

Liquor License Committee Chair Michael Hannibal called this meeting to order at 7:34 p.m. This was followed by self-introductions of all Board Members and staff.

**Purpose:**

This is to introduce the applicant to the Community Board to make them aware of the expectations of the Board for businesses with on-premises liquor license. This establishment is applying for a Liquor, Wine, Beer and Cider license for a restaurant with no outdoor area.

**I. Dream NYC Restaurant & Lounge Inc.  
77-02 164<sup>th</sup> Street, Fresh Meadows, NY 11366**

**Michael Hannibal** – *We have established that this is for a restaurant. This restaurant will be American/Caribbean, full-service, bar, and lounge. Is it a service meal or catering?*

**Answer:** [Mr. Wright] – Full-service meaning that we will have food cooked there. We will have seating and dining for any customers that would like to come in and food will be served. We will be offering catering services for anyone who wants to hold events such as baby showers, birthday parties, bachelor, and bachelorette parties.

***In terms of Certificate of Occupancy (C of O), I see here that it is limited to 74. It was just under the 75. Is that so it could stay under the place of assembly permit?***

**Answer:** [Mr. Gioffre] – That is actually what the C of O allows for. I do not believe they could have any more than that.

***Okay, it just seemed like it was right at the ceiling.***

**Answer:** [Mr. Gioffre] – Yes, it is an old C of O.

**What are the hours of operations?**

**Answer:** [Mr. Gioffre] – Noon to 2:00 a.m.

**How do you plan to prevent underage drinking and how do you plan to enforce that?**

**Answer:** [Mr. Wright] – We are planning to have a three-way system. We will definitely hire licensed security guards. They will be equipped with ID scanners. Before you enter, you would have your ID scanned to show that you are 21 or older. If security is not there in the daytime and you are at the bar, we will have all of our bartenders equipped with alcohol awareness courses. They will check for ID's before they serve any liquor.

**They are getting professional training is that correct?**

**Answer:** [Mr. Wright] – Yes.

*The other co-owners of the establishment joined the meeting via WebEx. Michael Hannibal welcomed everyone.*

**What are the hours for security since they are not there during the daytime?**

**Answer:** [Mr. Gioffre] – It probably will not be everyday either. It will probably be during the weekends after 8:00 p.m.

**Answer:** [Mr. Wright] – More than likely we would have it Thursday through Sunday or Friday through Sunday. That is when the most traffic is. It will probably be after the hours of 7:00 p.m. or 8:00 p.m. That is most likely when we will have security guards for the entire night.

**So, Thursday to Sunday from 7:00 p.m. to 2 a.m.?**

**Answer:** [Mr. Wright] – Yes.

**You mentioned security would be hired and you mentioned you would implement ID scanners. Will they be handheld or is that something when they walk through the door?**

**Answer:** [Mr. Wright] – Yes, it is a handheld device. It is on Google it is called an ID scanner. They would hold it and they would have it in their hand. It has to be a government issued ID. You turn the back of the ID and scan it and it will pop up green if the person is over the age of 21. It should say their name and birthday. Also, if the ID is not an official government issued ID it will scan red. This means they would not be able to enter the premises.

**Is there a QR code or something that would allow you to scan them?**

**Answer:** [Mr. Wright] – Yes.

**How will you maintain cleanliness of the establishment?**

**Answer:** [Mr. Wright] – We plan on cleaning at least three times a day. Everyone that is on shift will take turns making sure that there is no trash outside. I am not sure how it works but we are planning to have a trashcan outside. It is a street corner. I was looking into seeing if we had to have a permit for that or if we are just able to have a trash can. We could have people see that there is a trash can if they need to throw away any garbage.

**Marie Adam-Ovide – You can adopt a basket with the Department of Sanitation That will ensure there is a basket there. Before it is completely full, you tie it, put it to the side and put in a new liner. You can get liners from the Department of Sanitation. That is something that we can help you arrange with Superintendent Egger.**

**Answer:** [Mr. Wright] – Thank you for letting me know. I will definitely look into that for sure.

*Michael Hannibal asked the Committee members if they had any questions for the applicant.*

**Maria DeInnocentiis –Is part of the establishment just a bar? Can people just come in to drink? Or is it that they have to be at a table to eat?**

**Answer:** [Mr. Wright] – I am not sure if you are familiar with the area. If you would see the restaurant, it has two sides. One side has a restaurant with a full kitchen and then on the other side its a large space that would be seats where you can dine in. The occupancy is up to 74 people. It is a good amount of space to where you can dine in as if you were dining in a local Applebee's or TGI Fridays. We will have full-service menus. It is not just a bar to come in and drink. Our main priority is food.

***On your application you said a DJ and other music. You are bordering the residential area. What are you going to do to make sure that the music is not disruptive on the weekends to people that live around you? I know 164<sup>th</sup> Street is 99% commercial. You are like the last house on the block and then everybody behind you is a private home.***

**Answer:** [Mr. Wright] – Yes, each wall is equipped with soundproofing installation. The soundproof installation, that's a major part of it, you can barely hear anything going on inside once all doors are locked. Whenever we are playing any music, we are going to have every door locked. Sorry, not locked but closed.

**Answer:** [Mr. Gioffre] – We are not locking people in.

***I was really concerned if it was just going to be solely alcohol. In our community, we have had issues with bars where they get rowdy. Patrons start walking all over neighbors' lawns and throwing their beer cans and bottles onto peoples lawns.***

**Answer:** [Mr. Gioffre] – Travis over the last year moved to the area.

**Answer:** [Mr. Wright] – Yes, I actually live around the corner from there.

**Answer:** [Mr. Gioffre] – This is a neighborhood that he intends to live in for a long time. The last thing he wants to do is be a bad neighbor with one of his businesses. It is important for him to develop those relationships with the neighborhood as well. He is going to make sure the music is set at an ambient level when it needs to be and be a good establishment for the whole neighborhood.

***That is really good to hear. Thank you.***

**Answer:** [Mr. Wright] – You will not be allowed to leave the premises with liquor. There is no way that they will be able to have beer cans or any kind of alcoholic beverages outside of the premises to be on anyone's lawn at all. ***Good to know. It is one of the issues we have in the community. Thank you, you clarified that well.***

***Michael Hannibal asked if Alan Ong had any questions.***

**Alan Ong – *I am looking on the second page of the application. You have a basement and ground floor. Could you explain to me the basement? What operation will be for the basement versus the ground floor?***

**Answer:** [Mr. Wright] – The basement will just be solely for storage. It would be nothing but for liquor storage or any extra storage that we would need, like chairs and tables. Nobody will be able to go down there except for employees. The ground floor is actually the main floor where the bar and restaurant would be. That's the establishment in itself.

***Just to echo my second question was what Maria was asking in regard to the noise. We are all concerned about that as a neighborhood. If soundproofing is there that is great. I would assume that the back area is where you would host most of the parties and all that. That is not far from where the residential houses are. I just want to echo that concern. Thank you.***

***Michael Hannibal asked if Douglas Sherman had any questions for the applicant.***

**Douglas Sherman – *What is really important to note is the fact that Travis is going to be living around the corner from the establishment. I think that is going to go a long way to really being able to keep your finger on the pulse of how everybody's coexisting with your neighbors. I think that is really going to go a long way in helping you be successful. If your establishment can accommodate up to a capacity of up to 74 people, how would parking be impacted on that and would it affect some of the neighbors?***

**Answer:** [Mr. Wright] – I would say that 164<sup>th</sup> Street is a huge street. If you are from the area, you should know that. I do not think it will be a problem. At the same time, a lot of people Uber now. There is a lot of ground transportation. There is a bus station on both sides of the street. A lot of people in that area are more likely to walk or take the bus. There are also a lot of cab services that go up and down 164<sup>th</sup> Street. We have been going there for the last two weeks with the construction staff and it hasn't been a problem as far as the parking.

***From my experience with our neighborhood, pubs or bars are a little different from what your establishment is planning to be. At closing whether its 2 a.m. or later when you have large groups of people leaving, that's when you tend to have a lot of activity that could be disruptive to some of your neighbors. It would be good to be mindful with your staff to keep that a minimum in terms of when an event ends. In particular if there is***

***anybody with motorcycles where they might decide after a few drinks they want to rev their motorcycles or cars. Those are the kinds of things that really disturb people. It is only for a moment, but it is enough to wake people and get them agitated. Just something that I would like to point out and be mindful of.***

**Answer:** [Mr. Gioffre] – Travis and I spoke earlier today, I explained to them that in my experience it can be an issue when you have everyone leaving at the same time. We spoke about security staggering some of the people to leave in a gradual way where its not everybody at once. If people have finished their meal to encourage them to start leaving and not let everyone out at a quarter to two. Start winding down at one. To get people sort of going out the door.

**Answer:** [Mr. Wright] – Correct, and like I said earlier we do plan on having security. We will start getting people out a little bit earlier before the actual closing time of 2:00 a.m. Security will be there all the way until closing. Security will make sure that there is no one on the premises trying to make those types of noises or causing any conflicts to the residents. We hope that all security will limit that and try to get everyone to get going. ***Yes, I think that will help you long term. Those kinds of details will go a long way to serve your business.***

***Michael Hannibal asked if Solomon Davydov had any questions for the applicant.***

**Solomon Davydov – *What type of security guards are you having? Will they be trained, or will they be local people that you are hiring from the street? In regard to bachelor parties and private events are you renting the whole place and just catering the food? Or is it a full bar that you are going to be catering and hosting at the same time?***

**Answer:** [Mr. Wright] – Like I said, we will be getting licensed security. They will be people with training. You will have to be a licensed security guard. It would not just be anyone standing at the door. They would have to know all the rules and regulations. In terms of private events, you would have to cater food. In order to have the vendor you will have to have a food package if you want any liquor to be served.

***The reason I asked you about security is because I had an experience with one of the lounges here. They ended up losing their liquor license because there were so many complaints from the neighbors. I think security will be a key issue for you. You do not want to have a bad neighbor. That is my advice to you.***

**Answer:** [Mr. Wright] – We will make that our priority.

***Michael Hannibal asked if Marc A. Haken had any questions for the applicant.***

**Marc A. Haken – *You are not going to have a sitting bar?***

**Answer:** [Mr. Wright] – A sitting bar? Like a bar with a bar countertop and seats?  
***Right, stools.***

**Answer:** [Mr. Wright] – We do have a small bar. It would be no more than maybe four stools. For the most part the entire room will be restaurant tables. Booths and tables.

***I can still come in and sit at the bar and have a drink or two without ordering food?***

**Answer:** [Mr. Wright] – No, you would have to order food.

***I am also wondering whether you or your colleagues have prior experience running such an establishment? Or do you have another establishment similar to this right now?***

**Answer:** [Mr. Wright] – I have experience working at an establishment that is similar. I was a bus boy and server at Antun's catering hall. I am not sure if you guys are familiar with that.

***I have been there several hundreds of times.***

**Answer:** [Mr. Wright] – I worked there for two years about five to six years ago. I have a lot of experience catering and serving for a lot of weddings. I also worked at a local Applebee's but not for long. I would say about three months. I ended up moving out of the area and found a better job. I do have that experience. My colleagues also have experience.

***Antun's is not a restaurant it is a catering hall.***

**Answer:** [Mr. Wright] – Yes.

***You do not go in with a menu.***

**Answer:** [Mr. Wright] – Correct.

*You said you primarily would like to be restaurant.*

**Answer:** [Mr. Wright] – Yes.

*You also would like to do catering business because that generates more funds.*

**Answer:** [Mr. Wright] – Exactly.

*If you are primarily a restaurant you plan on having a DJ, but no dancing?*

**Answer:** [Mr. Wright] – No, no dancing. The DJ would be an event thing. It would not be an everyday thing, maybe like a Friday night. We would hold a senior citizen dance. Certain nights we may have certain events and maybe we will have a DJ come out. Maybe weekly or every other week. It would not be live DJ's on a day-to-day basis.

*No, they cost a couple of dollars.*

**Answer:** [Mr. Gioffre] – The problem is with the State Liquor Authority, they do not differentiate between having a DJ once a month and having a DJ every day on their applications. In order to have them once in a while for certain events they have to put it down that you will have a DJ.

**Answer:** [Mr. Wright] – Correct. That is why we put it down.

Marc A. Haken made a motion to approve the application for a full Liquor License for Dream NYC Restaurant & Lounge Inc., located at 77-02 164<sup>th</sup> Street, seconded by Alan Ong.

**Votes in favor: 6**

**Votes against: 0**

**Board Members who voted in favor:** Solomon Davydov, Maria DeInnocentiis, Marc A. Haken, Michael Hannibal, Alan Ong, and Douglas Sherman.

**Board Members who voted against:** None.

*The motion passed unanimously. Mr. Hannibal reiterated that the applicant should reach out to the 107<sup>th</sup> Precinct Community Affairs Unit. He provided contact information for NYPD 107<sup>th</sup> Precinct NCO and Community Affairs Officers for Quadrant A. He also added that the applicant should inform the Community Board of any concerns that arise. He announced that the 107<sup>th</sup> Precinct council meets once a month. He advised the applicant to go and introduce himself.*

This meeting was adjourned at 8:00 p.m.

*Respectfully submitted,*

*Izabela Szczepanska, Community Board 8 Staff*

*November 30, 2021*