

Licensing Sub-Committee Report

Item No:	
Date:	10 May 2018
Licensing Ref No:	18/02901/LIPN - New Premises Licence
Title of Report:	11-19 Eccleston Place London SW1W 9NF
Report of:	Director of Public Protection and Licensing
Wards involved:	Warwick
Policy context:	City of Westminster Statement of Licensing Policy
Financial summary:	None
Report Author:	Ms Simone Murray Senior Licensing Officer
Contact details	Telephone: 020 7641 1740 Email: smurray@westminster.gov.uk

1. Application

1-A Applicant and premises			
Application Type:	New Premises Licence, Licensing Act 2003		
Application received date:	15 March 2018		
Applicant:	Grosvenor Investments Limited Tarts Kitchen Limited - (Joint Applicants)		
Premises:			
Premises address:	11-19 Eccleston Place London SW1W 9NF	Ward:	Warwick
		Cumulative Impact Area:	None
Premises description:	According to the application, the premises will operate as a Restaurant and Bar, Studio and Retail Space.		
Premises licence history:	This is a new premises licence application and therefore there is no premises licence history.		
Applicant submissions:	The application follows a pre-application submission (17/11672/PREAPM) and the grant of planning permission (17/06189/FULL)		
Plans	Plans are available to view upon request to the Licensing Authority and they will be made available at the Licensing Committee.		

1-B Proposed licensable activities and hours							
Late Night Refreshment:				Indoors, outdoors or both			Indoors
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	23:00	23:00	23:00	23:00	23:00	23:00	
End:	23:30	23:30	23:30	23:30	00:00	00:00	
Seasonal variations/ Non-standard timings:				From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day. On Sundays prior to bank holidays/public holidays 23:00 – 00:00			

Sale by retail of alcohol				On or off sales or both:			Both
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	10:00	10:00	10:00	10:00	10:00	10:00	12:00
End:	23:30	23:30	23:30	23:30	00:00	00:00	22:30
Seasonal variations/ Non-standard timings:			From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day. On Sundays prior to bank holidays/public holidays 12:00 – 00:00				

Hours premises are open to the public							
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	07:30	07:30	07:30	07:30	07:30	07:30	07:30
End:	00:00	00:00	00:00	00:00	00:30	00:30	23:00
Seasonal variations/ Non-standard timings:			From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day. On Sundays prior to bank holidays/public holidays 07:30 – 00:00				

2. Representations

2-A Responsible Authorities	
Responsible Authority:	Environmental Health Service
Representative:	Anil Drayan
Received:	11 th April 2018

11-19 ECCLESTON PLACE, LONDON, SW1W 9NF

I refer to the application for a new Premises Licence for the above premises.

The applicant has submitted a plan of the premises showing the licensable areas, drawing no 2947.105, revision A, dated Feb 18.

The following licensable activities are being sought:

1. To provide for the Supply of Alcohol 'On' and 'Off' the premises between 10:00 and 23.30 Monday to Thursday, 10:00 and 24.00 Friday and Saturday and 12:00 and 22:30 Sunday. Also on Sundays immediately prior to Bank Holidays from 12:00 to 24:0 and from end of permitted hours on New Year's Eve until the start of permitted hours on New Year's Day.
2. To provide Late Night Refreshment 'indoors' between 23:00 and 23.30 Monday to Thursday and 23:00 and 24:00 hours Friday and Saturday. Also on Sundays immediately prior to Bank Holidays from 23:00 to 24:0 and from end of permitted hours on New Year's Eve until the start of permitted hours on New Year's Day.

I wish to make the following representations based on the plans submitted and the supporting operating schedule:

1. The hours requested for and the Supply of Alcohol 'On' and 'Off' the premises may lead to an increase in Public Nuisance in the area
2. The hours requested for and the provision of Late Night Refreshment may lead to an increase in Public Nuisance in the area.

Although the applicant has offered an extensive list of conditions clarification is needed on the licensable use of parts of the premises such as the studio and how an unrestricted bar operation shall not result from the application as currently applied for.

The applicant is requested to contact the undersigned to discuss these issues after which Environmental Health may propose additional conditions, including capacity restrictions, to allay its concerns.

Responsible Authority:	Metropolitan Police Service
Representative:	PC Toby Janes
Received:	11 th April 2018

Application 18/02901/LIPN - 11-19 Eccleston Place.

With reference to the above application, I am writing to inform you that the Metropolitan Police, as a Responsible Authority, make a representation against the above application.

It is our belief that if granted the application would undermine the licensing objectives in relation to the prevention of crime and disorder as there are insufficient conditions within the operating schedule.

We have concerns that this application will cause further policing problems in an already demanding area.

I will be in touch shortly to discuss this application in more detail.

In the meantime if you have any questions, please do not hesitate to contact me.

2-B Other Persons

Received:	12 th April 2018
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3:13 PM on 12 Apr 2018 Dear Sir/ Madam

I am concerned that this application basically allows for a huge pub to operate in this location which would be hugely undesirable to the area as a whole.

The area thrives on small independent shops, restaurants and bars and does need a massive business such as this.

The application appears to allow unlimited drinking and music. Surely if this proposal is to go ahead both of these activities should be restricted to smaller areas and to limited to a certain number of days of the year.

In its current form it appears to be very unsuitable.

3. Policy & Guidance

The following policies within the City Of Westminster Statement of Licensing Policy apply:	
Policy HRS1 applies	(i) Applications for hours within the core hours set out below in this policy will generally be granted, subject to not being contrary to other policies in the Statement of Licensing Policy. (ii) Applications for hours outside the core hours set out below in this policy will be considered on their merits, subject to other relevant policies.
Policy RNT1 applies:	Applications will generally be granted and reviews determined, subject to the relevant criteria in Policies CD1, PS1, PN1 and CH1.
Policy PB1 applies:	Applications will only be granted if it can be demonstrated that the proposal meets the relevant criteria in Policies CD1, PS1, PN1 and CH1.

4. Equality Implications

The Council in its capacity as Licensing Authority has a duty to have regard to its public sector equality duty under section 149 of the Equality Act 2010. In summary, section 149 provides that a Public Authority must, in the exercise of its functions, have due regard to the need to:

- (a) eliminate discrimination harassment, victimisation and any other conduct that is prohibited by or under this Act;
- (b) advance equality of opportunity between persons who share a relevant protected characteristic and persons who do not share it; and
- (c) foster good relations between persons who share a relevant protected characteristics and persons who do not share it.

Section 149 (7) of the Equality Act 2010 defines the relevant protected characteristics as age, disability, gender reassignment, pregnancy and maternity, race, religion or belief, sex, and sexual orientation.

5. Appendices

Appendix 1	Applicant supporting documents
Appendix 2	Premises history
Appendix 3	Proposed conditions
Appendix 4	Residential map and list of premises in the vicinity

Report author:	Ms Simone Murray Senior Licensing Officer
Contact:	Telephone: 020 7641 1740 Email: smurray@westminster.gov.uk

If you have any queries about this report or wish to inspect one of the background papers please contact the report author.

Background Documents – Local Government (Access to Information) Act 1972

1	Licensing Act 2003	N/A
2	City of Westminster Statement of Licensing Policy	7 th January 2016
3	Amended Guidance issued under section 182 of the Licensing Act 2003	April 2017
4	Environmental Health Service	11 th April 2018
5	Metropolitan Police Service	11 th April 2018
6	Representation	12 th April 2018

Pre Application Advice reference 17/11672/PREAPM



Office Names: Anil Drayan
 Designation: Environmental Health Officer
 Contact number: 020 7641 1774
 Email: adrayan@westminster.gov.uk
 Application/Uniform Ref Number: 17/11672/PREAPM

Address: Chester House, 11-19 Eccleston Place		
Existing Licence: No	Applicant/solicitor:	Cumulative Impact Area: No
Current Use: Planning permission no. 17/06189/FULL	Alun Thomas Thomas & Thomas Partners Llp	

BACKGROUND INFORMATION

Advice Request submitted with pre-app application:

The proposals include:

1. Provisional statements for three restaurant units, recently granted A3 planning permission;
2. A premises licence for one of the additional restaurants where fit-out plans are now available;
3. A premises licence for a sui generis event space.

The proposed hours for licensable activities are within the council’s core hours, save for Thursday when the hours are midnight. The site has the benefit of recent planning permission and is currently being developed by Grosvenor with a view to the shell and core units being handed over within the next few weeks. Please could advice be provided on site in respect of the applications and their conditions.

Following a site visit on 4/12/2017, the advice request has been narrowed to the licensing use of the ‘A Frame’ within Chester House granted planning permission under 17/06189/FULL. Further information was submitted on this use, including an Operational Management Plan (OMP), on 19/2/2018. This is summarized below:

The OMP describes the proposed multi-use at Chester House within the ‘A Frame’ and also covers the wider site granted permissions under 16/03582/FULL, 17/06293/FULL, and 16/03378/FULL.

These permissions for the site as a whole include a range of different uses:

- A publically accessible, privately owned and managed, courtyard
- 3 restaurants
- 10 retail outlets of which circa 5 may include food
- Gym
- The proposed use at Chester House within the ‘A Frame’ space, providing a studio and events space, retail, restaurant and bar and coffee;

The description in the OMP of the uses within the ‘A Frame’ space are summarized below;

1. Retail and “Grab and Go” Kiosk - *coffee to take away as well as essential pantry food items and juices, capacity 30*
2. Restaurant and Bar -*The Restaurant and the bar will run separately. The bar will also service events in the studio and events space during the daytime and evening. Maximum Customers: 148, including the bar stools*
3. Studio and Events Space - *We aim to use the space for a multitude of events that cross the boundaries of the fashion, the creative and entertainment industries. We envisage the space becoming a hub for the creative industries who are starting to build strong roots in the area. Our maximum anticipated capacity would be 350 (if and when using the whole site)*
4. Retail - *In the main retail space will be lifestyle and plants – We will be selling our own Tart products starting with kitchen and homeware – examples are chopping boards, aprons, cast iron pans, cooking utensils, salad bowls, capacity`*

ENVIRONMENTAL HEALTH ADVICE

Please note this advice is based on the site visit carried out on 4/12/17 and the OMP provided on 19/2/18 that details how the different elements of the proposed units at Chester House shall operate. During the site visit it was also confirmed that the licensable activities sought will be limited to ‘core’ hour operations for the following:

- Sale of Alcohol
- Late Night Refreshment

and that the alcohol is to be provided mainly with food for the restaurant operation. The intention is also for the alcohol to be provided without food for a small bar operation and ancillary to users of the studio/event space and during events.

There will be no ‘off’ sales from the “Grab and Go” Kiosk and Retail spaces.

Policy considerations

1. Westminster’s Statement of Licensing policy

- i. Environmental Health bases any recommendations on achieving compliance with Westminster’s Statement of Licensing Policy as well as being consistent with promoting the Licensing Objectives.

The advice in this report should therefore be read in conjunction with the policy which can be found on the Council’s website at the following link:

<https://www.westminster.gov.uk/statement-licensing-policy>

- ii. In addition, this link gives access to the list of Model Conditions (MC), which should be used as the basis for any conditions that may be proposed in an operating schedule.

iii. The principal policy consideration for the proposed multi-use of the premises is policy COMB1 which states:

(i) Where a premises proposes to operate as a 'combined use premises' applications will be considered on their merits with regard to each of the relevant policies e.g. Policies CD1, PS1, PN1, CH1, CIP1 and HRS1.

(ii) The Licensing Authority will take into account the current and proposed use of the premises when considering what weight is to be given to the relevant uses and policies. It will take into account what is the primary use of the premises, if any, and which licensable activities are proposed outside the core hours (see policy HRS1).

(iii) It will consider any premises which include any pub or bar use or provide facilities for fast food and drink or for music and dancing primarily under the policies specific to those uses e.g. PB1 & PB2, FFP1 & FFP2, MD1 & MD2.

2. Licensable activities requested

i. Sale of Alcohol:

For the sale of alcohol in a combined use premises Environment Health therefore advises compliance with the following for each activity:

a) Restaurant: The policy consideration is policy RNT1 for a 'core' hour (policy HRS1) restaurant operation and where the premises are not in a Cumulative Impact Area (CIA).

This states that *'applications will generally be granted subject to relevant criteria in policies CD1, PS1, PN1 and CH1.'*

To demonstrate a restaurant operation such an application must usually be accompanied with an ancillary use operation such as being based on MC38.

b) Bar: Although the bar operation is relatively small policy PB1 also applies.

This states that *'applications will only be granted if it can be demonstrated that the proposal meets the relevant criteria in policies CD1, PS1, PN1 and CH1.'*

As the premises are not in a CIA a public bar operation ancillary to the use of the rest of the premises comprising approximately 10% of maximum capacity (max. of 350 in this case) would normally be considered to be acceptable by Environmental Health.

A bar operation with a capacity limited to 35 in the bar is recommended.

c) Studio and Breakout Area Spaces: Any provision of alcohol in these areas is recommended to be based on MC86

d) Events: Any provision of alcohol during events should only be ancillary to pre-booked events (booked at least 24 hour in advance) for which suitable and sufficient Event Management Plans (EMP) have been drawn up. An EMP for each event must contain information and assessments on at least the following aspects where relevant:

- i. Responsible persons including at least one person with management responsibilities of the licence holder
- ii. Safe Capacity (*should never be more than 350*)
- iii. Temporary structures (including obtaining any temporary structures licence where necessary)
- iv. Safe use of any special effects eg laser, smoke and fog generators, flames, pyrotechnics, strobe lighting, etc
- v. Noise Management Plan
- vi. Stewarding and Emergency Evacuation Plans

e) "Grab and Go" Kiosk and Retail: As no 'off' sales are intended in these spaces any such sales should be restricted to be from the bar only and also based on MC16 and MC17.

ii. Late Night Refreshment:

Note if take-away food is offered after 11pm this can lead to nuisance which can be difficult to control and policy FFP1 will apply. Any application is therefore recommended to have condition MC56 to prevent takeaways after 11pm

3. Other matters to consider

i. Regulated Entertainments and other noise sources.

- a) The Live Music Act exempts Recorded Music and Live Music from requiring these to be licensed before 23:00 hours for an audience of less than 500.

During the site visit, it was stated that Regulated Entertainments would not be applied for and any use of amplified music during events is likely to be made under this exemption.

I would therefore recommend any amplified music provision is installed so that it is under the control of a suitable sound limiter device.

This will help assist in drawing up a suitable Noise Management Plan as part of an event EMP as the potential variance of sound generated between events is likely to be considerable.

- b) Also the wide activity use of the studio and the potential non-amplified music noise sources during events means MC12 is recommended.

ii. Sanitary accommodation

The provision of sanitary accommodations is recommended to be as advised in British Standard 6465 -1:2006 + A1:2009; Sanitary installations – Part 1: Code of practice for the design of sanitary facilities and scale of provision of sanitary and associated appliances

- a) For a capacity of upto 350 Customers and based on a 50/50 male/female split the provision is advised to be:

- Male 3 WC's + 3 urinals
- Female 6 WC's

Also, note Building Control requirements for new premises or premises undergoing substantial refurbishment usually require provision of a disabled or accessible facility. Environmental Health would normally accept buildings, that one of the above facilities can be dual use and thus included as part of the overall provision for customers.

b) Provision for catering staff;

In addition, premises that are food led should also be providing sanitary accommodations that are separate from that provided for the public to comply with guidance to food hygiene legislation.

Please note in premises where food and drink is provided all toilets, if possible including disabled/accessible units, should be separated by a lobby from food eating, storage and preparation areas.

Recommended Conditions:

Environmental Health recommends the following conditions (please note these are based on the Model Conditions some of which have been adapted):

1. The supply of alcohol at the premises shall only be to:
 - i. Persons seated taking a table meal and for consumption by such a person as ancillary to their meal in the area marked Restaurant and Bar on the plans
 - ii. Notwithstanding part (i) 35 persons at any one time in the Bar may consume alcohol without food or being seated.
 - iii. Persons in the area marked Studio and Breakout Area on the plans provided this shall be ancillary to the main function of this area for use by persons in the fashion, creative and entertainment industries
 - iv. Persons attending a pre-booked function for which a suitable and sufficient Event Management Plan has been drawn up prior to the event.

2. An Event Management Plan for each event must be made available on request to the Responsible Authorities, kept for at least one year and must contain information and assessments on at least the following aspects where relevant:
 - i. Responsible persons including at least one person with management responsibilities of the licence holder
 - ii. Safe Capacity (should never be more than (350))
 - iii. Stewarding and Emergency Evacuation Plans
 - iv. Temporary structures (including obtaining any temporary structures licence where necessary)
 - v. Safe use of any special effects eg laser, smoke and fog generators, flames, pyrotechnics, strobe lighting, etc
 - vi. Noise Management Plan

3. All sales of alcohol for consumption off the premises shall be from the Bar only and these shall cease after 23:00.
4. All sales of alcohol for consumption off the premises shall be in sealed containers only and shall not be consumed on the premises.
5. There shall be no sales of hot food or hot drink for consumption off the premises after 23:00.
6. Substantial food and non-intoxicating beverages, including drinking water, shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises.
7. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police. It must be completed within 24 hours of the incident and will record the following:
 - a) All crimes reported to the venue
 - b) All ejections of patrons
 - c) Any complaints received concerning crime and disorder
 - d) Any incidents of disorder
 - e) All seizures of drugs or offensive weapons
 - f) Any faults in the CCTV system
 - g) Any refusal of the sale of alcohol
 - h) Any visit by a relevant authority or emergency service
8. A record shall be kept detailing all refused sales of alcohol. The record should include the date and time of the refused sale and the name of the member of staff who refused the sale. The record shall be available for inspection at the premises by the police or an authorised officer of the City Council at all times whilst the premises is open.
9. A Challenge 21 or Challenge 25 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognized photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
10. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorized officer throughout the entire 31-day period.
11. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises are open. This staff member must be able to provide a Police or authorized council officer copies of recent CCTV images or data with the absolute minimum of delay when requested.
12. Notices shall be prominently displayed at any area used for smoking requesting patrons to respect the needs of local residents and use the area quietly.

13. During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises, and that this area shall be swept and or washed, and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements by close of business.
14. Flashing or particularly bright lights on or outside the premises shall not cause a nuisance to nearby properties.
15. No noise generated on the premises, or by its associated plant or equipment, shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
16. Patrons permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall not be permitted to take drinks or glass containers with them.
17. Notices shall be prominently displayed at any area used for smoking requesting patrons to respect the needs of local residents and use the area quietly.
18. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
19. No deliveries to the premises shall take place between (23.00) and (07.00) on the following day.
20. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
21. No waste or recyclable materials, including bottles, shall be moved, removed from or placed in outside areas between (23.00) hours and (07.00) hours on the following day.
22. No collections of waste or recycling materials (including bottles) from the premises shall take place between (23.00) and (07.00) on the following day.
23. A direct telephone number for the manager at the premises shall be publicly available at all times the premises are open. This telephone number is to be made available to residents and businesses in the vicinity.
22. The number of persons permitted at any one time (excluding staff) in the in the area marked Restaurant and Bar on the plans shall not exceed 150 persons and when the premises is used for events 350. *(note this final maximum capacity shall be assessed on removal of the 'works condition' but it shall be not more than this)*
24. No licensable activities shall take place at the premises until the premises have been assessed as satisfactory by the Environmental Health Consultation Team at which time this condition shall be removed from the Licence by the Licensing Authority.

25. Before the premises are open to the public under the licence, the plans as deposited will be checked by the Environmental Health Consultation Team to ensure they are an accurate reflection of the work carried out. Where minor layout changes have occurred during the course of construction new plans shall be provided to the Environmental Health Consultation Team and the Licensing Authority.

Please note that any advice given will not guarantee that your application will be granted by the Licensing Service and the Environmental Health Consultation Team may still choose to make a representation to the application submitted.

Operational Management Plan

OPERATIONAL MANAGEMENT PLAN

This Operational Management Plan (OMP) details the strategy for the operational management of the development site at Eccleston Place.

The details of the proposed use at Chester House, sought under planning application 17/06189/FULL, are described in the next section of this document, before the operational management for the wider site as a whole (permitted under 16/03582/FULL, 17/06293/FULL and 16/03378/FULL), with which the proposed operational management of the unit at Chester House will be aligned, is described.

The overall scheme will include a range of different uses, including:

- A publically accessible, privately owned and managed, courtyard
- 3 restaurants
- 10 retail outlets of which circa 5 may include food
- Gym
- The proposed use at Chester House within the 'A Frame' space, providing a studio and events space, retail, restaurant and bar and coffee;

PROPOSED OPERATION FOR CHESTER HOUSE 'A FRAME' SPACE

The proposed unit at Chester House, which forms this planning application, will be operated as follows.

The unit will house the following spaces as shown on the attached indicative layout plan;

- 1. Retail and "Grab and Go" Kiosk
- 2. Restaurant and Bar
- 3. Studio and Events Space
- 4. Retail

1. Retail and "Grab and Go" Kiosk:

The Retail and "Grab and Go" kiosk is located off the main entrance to the courtyard. It will offer coffee to take away as well as essential pantry food items and juices. Preparation of the food and drink will be from the main kitchen. The grab and go will serve hot and cold items such as sandwiches, soup, stews and salads. We will also have a counter which in the day and the weekend will be selling freshly made bread and deli items.

Opening Hours

At the weekend the 'to go' section will be closed off but the entrance with the deli counter will be open to the public, we will make sure this entrance is enticing, attracting people who are walking through the courtyard.

Monday to Saturday: 6am – 11.30pm

Sunday: 7am – 10.30pm

Staffed Hours

Monday to Saturday: 5.30am – 00:00am

Sunday: 6.30am – 11.00pm

Occupancy

Customer Seating: 0

Maximum Customers: 30

Maximum Staff: Between 4-6

2. Restaurant and Bar:

The restaurant and bar area are located in the central part of the space, between the kitchen, studio and events space and the retail areas. The dining room has two entrances, one through the Retail and "Grab and Go" kiosk, the other through the retail entrance accessed from Eccleston Place. There will be two concierge points at either side of the restaurant to welcome guests and show them to their seats. The Restaurant and the bar will run separately, allowing customers to enjoy a juice or a coffee in the day or a drink in the evening at the bar if they wish. The bar area is not simply to be used as a waiting area for the restaurant but to be a fully interactive section that will attract customers after work, throughout the day and at the weekend without customers necessarily having to take a meal in the restaurant.

The restaurant will be open weekly for all day dining including breakfast, lunch and early evening, at the weekend we will serve an all day brunch menu. Menus will change frequently and all food will be freshly prepared on site. Menus will offer fresh, exciting and colorful dishes, influenced from around the world. We potentially will have a separate dinner menu further down the line.

Running down the side of the central space will be a display kitchen followed by the bar. The display kitchen will have a pizza oven as well as a counter for customers to watch the chefs at work. This area will also be used for cooking demonstrations.

Primary cooking facilities would be accommodated within the kitchen area of the proposed layout plan with appropriate extraction to roof level.

The bar will run in the morning to serve coffee, fresh juices and smoothies as well as wine, beer and cocktails from lunchtime onwards. The bar will also service events in the studio and events space during the daytime and evening. The bar will serve snacks which can be prepared behind the bar by staff. There will be casual seating at the bar area. The restaurant bar will serve the dining room for coffee, tea, juices and alcoholic beverages.

Customer seating will be a mixture of booths, bar-seating, and tables to allow for the varying needs of customers.

The restaurant and the bar will require a Liquor License which will be applied for separately.

All cold rooms, chillers or freezers, dry stores, meat and fish fridges for the kitchen will be located at the back of the kitchen, near the commercial bin store. The storage for the restaurant bar will be located within the bar. Crockery and glassware will be stored along the wall of the restaurant. Storage for the studio and events space will be located at the back left hand side of the studio. Storage for the retail will be located within the retail areas.

Opening Hours

Monday to Friday: 7am – 11.30pm

Saturday: 8am – 11.30pm

Sunday: 8am – 10.30pm

Staffed Hours

Monday to Friday: 6am – 00:00am

Saturday: 7am – 00:00am

Sunday: 7am – 11:00pm

Occupancy

Customer Seating: 148, including the bar stools

Maximum Customers: 148, including the bar stools

Maximum Staff: 20

3. Studio and Events Space:

The studio and events space will operate daily and into the evening for events. The studio will be catered for by the kitchen and restaurant bar.

Events can either take place in the studio or, for bigger events, the entire space, except for the Retail and "Grab and Go" kiosk can be booked out. Events within the 'A frame' can be both private and public facing. Security will be in hired for private events if necessary.

The restaurant and bar area will have flexible walls separating it from the studio and events space allowing it to be self contained or for the walls to be 'removed' and the two areas to be used as one integrated space.

We aim to use the space for a multitude of events that cross the boundaries of the fashion, the creative and entertainment industries in both a public facing and B2B manner. We envisage the space becoming a hub for the creative industries who are starting to build strong roots in the area. The studio will be used as a photography space on a weekly basis and the events space will be used to hold high profile industry events such as press launches, art exhibitions, fashion shows & presentations (The London College of Fashion have already expressed an interest in holding their prestigious graduate show that launched the careers of Alexander McQueen et al in the space). These events would need to be licensed for the sale / consumption of alcohol by guests without the need for them to be eating at the restaurant.

The space will also be used to hold public facing events such as yoga classes, photography workshops & art exhibitions that are open to everyone. We have plans to hold wine tasting events & cookery demonstrations that complement the food offering we are presenting in the restaurant & food to go area. In addition to this the space will be available for private hire to members of the public should they wish to hold large events for family or friends.

Our maximum anticipated capacity would be 350, although the vast majority of events would be for a much smaller number. We anticipate running approximately one private event a week – the majority of which will be during the day, and none of which will ever go on past midnight. There will

however be occasions where more frequent events would be held (i.e London Fashion week). The photography studio will be in use roughly 60% of the time, normally within the standard working hours of 9am until 5pm.

All events will be fully staffed with adequate security staff. The management team are highly experienced in events organising and are fully aware of the considerations that must be made for our neighboring residents and fellow businesses.

Opening Hours

Monday to Friday: 7am – 11.30pm
Saturday: 8am – 12.00am
Sunday: 8am – 10.30pm

Staffed Hours

Monday to Friday: 6am – 00:30am
Saturday: 7am – 00:30am
Sunday: 7am – 11:00pm

Occupancy

Customer Seating: N/A
Maximum Customers: 350
Maximum Staff: 3-4 (A manager, two runners and an Operational Manager)

For specific events additional staff such as security will be hired in depending on the nature of the event.

4. Retail:

Retail in the main space will be lifestyle and plants – *We will be selling our own Tart products starting with kitchen and homeware – examples are chopping boards, aprons, cast iron pans, cooking utensils, salad bowls. Down the line perhaps expanding to lamps, rugs and more house hold products. We will also have all our furniture, crockery, cutlery, glassware that we use in the restaurant and the bar for sale, as well as the plants that decorate the site.*

Opening Hours

Monday to Friday: 7am - 11.30pm
Saturday: 8am – 11.30pm
Sunday: 8.30am – 10.30pm

Staffed Hours

Monday to Friday: 6am – 00:00am

Saturday: 7am - 00:00am

Sunday: 7am – 11pm

Occupancy

Customer Seating: N/A

Maximum Customers: 50

Maximum Staff: 3

CUSTOMER SEATING

Customers will be able to enjoy food from the menu in all seating areas. Food will only be prepared in the kitchen located in the rear of the A-Frame.

SERVICING

The operator of this space will service their units entirely from Eccleston Place via "Entrance #9" beside the substation and via the entrance to unit 19_04, rather than from the Courtyard. Their proposed servicing hours would be between;

Servicing Hours –

Monday to Saturday: 7am – 5pm

Sunday: 8am – 5pm

Food (meat, eggs, veg, fish, dairy, bread)

7am – 9am

8am - 10am Sunday

Via the Entrance to 1904

2-3 deliveries a day

Beverage (milk, juice, wine, beer)

9am – 4pm

Via the Entrance to 1904

1-2 deliveries a day

Coffee

9am – 4pm

Via Entrance 9

1 delivery per week

Food collection – In due course we will have a delivery service, delivering breakfast, lunch and snacks to nearby offices and homes. We will also cater for outside events and parties.

We may also use companies such as deliveroo or uber eats

9am - 5pm

Via Entrance 9

Cleaning

An external cleaning company will be employed to clean out of hours in the evening.

SITE-WIDE OPERATIONAL MANAGEMENT

The remainder of this document confirms the strategy to be adopted across the wider site, with which the use at Chester House will be aligned.

Management and Staffing

Grosvenor would be responsible for management of the buildings and the courtyard as part of the scheme across the wider site and will ensure compliance with statutory regulations and public safety.

Grosvenor already manages 25 Eccleston Place and Chester House (the courtyard is currently used for associated commercial parking and servicing), from their management office located at Buckingham Palace Road. The current management office will be relocated from its present home into an office within an existing refurbished building that will provide management and security resources for all the adjacent buildings and the courtyard. It will be located at first floor in the south west corner of the Chester House.

There will be a General Manager and a Building Manager dedicated to the active management of this site only.

The central office will provide a 24 hours, seven days a week contact number to allow local residents, retailers and occupiers to raise any issues of concern to be resolved as a matter of priority. There will be a thorough and transparent system for recording calls and reporting progress and resolution.

The occupiers will employ approximately 240 full and part time employees across the retail, restaurant and sui generis uses. This breaks down as follows:

- 70 in the restaurants
- 100 in the retail units
- 20 in the wellness / fitness Centre
- 30/50 in the "A" frame garage

Security

Grosvenor will employ experienced security personnel 24 hours a day to ensure safety of visitors, local residents and the general public. They will be located in the central management office, with designated patrols on the area. This will be focused on the Courtyard. However it will also include Eccleston Place and the two access points.

It is hoped that by introducing new activity through the creation of a new destination with new retail and restaurants along with associated new lighting at street level that security will be improved.

The level of security will reflect circumstance and may increase during the evening and during the night. There will be increased security provided for specific temporary events and activities in the courtyard.

CCTV cameras are already placed externally at strategic locations on buildings, along access routes and in the courtyard. They will be monitored at the central management hub.

Entrances and Exit Strategy

The courtyard will have two separate access points, which will provide open access during the day but will be gated and closed at night. The access points are:

- Eccleston Place – providing vehicular access at designated times for servicing; otherwise pedestrian only
- Ebury Street – pedestrian only

The Ebury Street gate will be closed at 23.00, whilst the Eccleston Place access would be closed at midnight. There will be careful monitoring of the access routes in the evenings and during the weekends to ensure minimum disturbance to neighbours.

The management of each establishment will reserve the right to refuse entry or to remove persons from their own premises for whatever reason, at any time. They will have a direct link to the central management and security office at all times, if that is required.

For the courtyard, restaurants and the retail units it is envisaged that the majority of customers will arrive by public transport cycle or by taxi. There is a Santander cycle hire stand on Eccleston Place and there will be facilities provided to secure cycles in the courtyard at the rear of 25 Eccleston Place. Special arrangements with private car hire and taxi companies will be made to ensure that evening guests will be dropped off and collected on Eccleston Place, rather than surrounding residential roads, in order to minimise any potential disturbance.

There are residents around Eccleston Place; in Chester House and along Ebury Street. Notices will request that patrons recognise that this is a residential area and to leave the premises quietly.

Community Engagement and Neighbour Relations

Grosvenor will be instituting a number of initiatives to address potential adverse amenity impacts, particularly in relation to local residents:

- A comprehensive management regime as outlined in this document;
- Planting in the courtyard and green walls to reduce the potential noise impacts;
-
- Restriction in the hours of use and public access to the courtyard – gates will be closed at night;
- Careful selection of occupiers to create the right balance and type of retailer / restaurateur
- Signage in the courtyard and at strategic locations making visitors aware that this is a residential area;

It is not in Grosvenor's interest to create a place that produces noise and disturbance for its neighbours.

The Applicant maintains ongoing dialogue and engagement with local politicians, local Amenity Groups, existing occupiers, neighbours and local community stakeholders as well as individual members of the public, as aspects of the wider scheme development are undertaken. In the last 18 months, for instance, the Applicant has:

- Written a number of letters to commercial and residential neighbours informing them of progress with the planning submission and subsequently the construction process
- Responded to any enquiries, questions or issues raised by residents and community stakeholders

- Established the appropriate mechanisms and protocols to deal with any construction related issues
- Produced a weekly construction update distributed to neighbours on Eccleston Place and Ebury Street – this monitors progress and also informs of work planned for the coming week
- Held Community Briefings to enable neighbouring residents and businesses, as well as members of Amenity Groups, to meet the contractors and get an update on the scheme's progress
- Issued a newsletter distributed locally that updates on the scheme's progress and identifies future milestones. The newsletter is also used to publicise engagement events.

The applicant as freeholder actively manages the Estate, and will therefore remain contactable whilst the development is operational.

Opportunities for Local Residents and Businesses

Grosvenor's vision is that the development of the wider site will bring benefits to the existing retail on Elizabeth Street and Eccleston Street. The aspiration of creating a new destination that meets local needs and attracts new visitors to enjoy the delights of Belgravia will increase the footfall in the area.

The marketing for the site will place emphasis on the complementary nature of the existing retail and thereby actively encourage visitors to use the services offered by local businesses.

Grosvenor will encourage new occupiers whenever possible to recruit employees from the local area.

Staff Access

There are no dedicated entrances or access being provided for staff. Each occupier will be responsible for the access of staff and the opening of their premises.

Access to the courtyard during the night, when it will be closed, will be managed by Grosvenor and any access required by staff during that time will need to be specifically arranged with Grosvenor. All staff access will be from Eccleston Place.

Servicing Arrangements

A detailed Servicing Management Plan is being submitted in accordance with the requirements of permission 17/06293/FULL, but the key aspects of the strategy for the entire site can be summarized as follows.

Servicing would take place either from the courtyard within the hours permitted under permission 17/06293/FULL (of 07:00 to 10:00 Monday to Saturday and 08:00 to 10:00 on Sundays), or from Eccleston Place itself directly, in accordance with a daily delivery schedule. Both Grosvenor and the individual operators will coordinate the management of the deliveries.

There will be no vehicular access provided from Ebury Street so any servicing required to specific units which do not front Eccleston Place, for example 115A Ebury Street will be serviced via the Courtyard.

The management of each facility will take all necessary steps to ensure that deliveries are kept

to a minimum and are scheduled within the designated servicing times to minimise disturbance and to ensure highway safety is maintained.

A waste storage and recycling facility is being provided at the rear of Chester House accessed from the courtyard. It will be a Grosvenor responsibility to ensure that collection takes place at designated times direct from the waste and recycling centre or that the bins are moved to Eccleston Place. It will be the individual occupiers' responsibility to ensure that all waste is stored in the facility.

Fume Extraction and Plant

All new extract and plant equipment would conform to the necessary legislation and controls to ensure that there is no impact on residential amenity by way of smells, vibration and disturbance. There will be full height ducting extraction from all restaurants and premises where there will be any food cooking.

The building services plant and equipment would be designed to comply with the City Council's standard requirements, in terms of acoustic noise, vibration and fume extraction.

Smoking – Staff and Customers

Grosvenor does not want to encourage smoking. Visitors and staff will be encouraged (through staff briefings and notices for visitors) to use Eccleston Place if they wish to smoke, where receptacles for cigarette butts will be provided, rather than adjoining residential streets.

Repairs and Maintenance

Grosvenor will attend to any maintenance issues as quickly as possible. Where external works are to take place or where the proposed works are deemed to be of a significant nature, Grosvenor will notify neighbours and occupiers via the ongoing engagement channels as appropriate.

Emergencies

Grosvenor will take action to minimise the disturbance to neighbouring properties and residents when emergency arrangements are in place. The management team would liaise with the local authority, Metropolitan Police, Amenity Groups as well as the residents' forum as appropriate.

Tables and Chairs

Tables and chairs may be placed in the courtyard outside retail and restaurant units. These will be limited to certain areas so that the public seating and planting in the centre of the courtyard can be enjoyed by the public. The General Manager and Building Manager will closely monitor the usage of tables and chairs and ensure that they are vacated on a timely basis each evening, before 23:00.

Waste

The waste storage unit will include full recycling facilities and all occupiers will be encouraged to recycle all that can be. Suppliers too will be encouraged to remove and / or recycle their packaging upon delivery.

It is hoped to keep food waste to a minimum and occupiers will be encouraged to explore innovative ways of working with local charities to see potential food waste being directed to people in need.

There is no licence or appeal history for the premises.

CONDITIONS CONSISTENT WITH THE OPERATING SCHEDULE AND CONDITIONS PROPOSED BY A PARTY TO THE HEARING

When determining an application for a new premises licence under the provisions of the Licensing Act 2003, the licensing authority must, unless it decides to reject the application, grant the licence subject to the conditions which are indicated as mandatory in this schedule.

At a hearing the licensing authority may, in addition, and having regard to any representations received, grant the licence subject to such conditions which are consistent with the operating schedule submitted by the applicant as part of their application, or alter or omit these conditions, or add any new condition to such extent as the licensing authority considers necessary for the promotion of the licensing objectives.

This schedule lists those conditions which are consistent with the operating schedule, or proposed as necessary for the promotion of the licensing objectives by a responsible authority or an interested party as indicated. These conditions have not been submitted by the licensing service but reflect the positions of the applicant, responsible authority or interested party and have not necessarily been agreed

Mandatory Conditions

1. No supply of alcohol may be made at a time when there is no designated premises supervisor in respect of this licence.
2. No supply of alcohol may be made at a time when the designated premises supervisor does not hold a personal licence or the personal licence is suspended.
3. Every supply of alcohol under this licence must be made or authorised by a person who holds a personal licence.
4.
 - (1) The responsible person must ensure that staff on relevant premises do not carry out, arrange or participate in any irresponsible promotions in relation to the premises.
 - (2) In this paragraph, an irresponsible promotion means any one or more of the following activities, or substantially similar activities, carried on for the purpose of encouraging the sale or supply of alcohol for consumption on the premises—
 - (a) games or other activities which require or encourage, or are designed to require or encourage, individuals to;
 - (i) drink a quantity of alcohol within a time limit (other than to drink alcohol sold or supplied on the premises before the cessation of the period in which the responsible person is authorised to sell or supply alcohol), or
 - (ii) drink as much alcohol as possible (whether within a time limit or otherwise);
 - (b) provision of unlimited or unspecified quantities of alcohol free or for a fixed or discounted fee to the public or to a group defined by a particular characteristic in a manner which carries a significant risk of undermining a licensing objective;
 - (c) provision of free or discounted alcohol or any other thing as a prize to encourage or reward the purchase and consumption of alcohol over a period of 24 hours or less in a manner which carries a significant risk of undermining a licensing objective;

- (d) selling or supplying alcohol in association with promotional posters or flyers on, or in the vicinity of, the premises which can reasonably be considered to condone, encourage or glamorise anti-social behaviour or to refer to the effects of drunkenness in any favourable manner;
 - (e) dispensing alcohol directly by one person into the mouth of another (other than where that other person is unable to drink without assistance by reason of a disability).
5. The responsible person must ensure that free potable water is provided on request to customers where it is reasonably available.
6. (1) The premises licence holder or club premises certificate holder must ensure that an age verification policy is adopted in respect of the premises in relation to the sale or supply of alcohol.
- (2) The designated premises supervisor in relation to the premises licence must ensure that the supply of alcohol at the premises is carried on in accordance with the age verification policy.
- (3) The policy must require individuals who appear to the responsible person to be under 18 years of age (or such older age as may be specified in the policy) to produce on request, before being served alcohol, identification bearing their photograph, date of birth and either—
- (a) a holographic mark, or
 - (b) an ultraviolet feature.
7. The responsible person must ensure that—
- (a) where any of the following alcoholic drinks is sold or supplied for consumption on the premises (other than alcoholic drinks sold or supplied having been made up in advance ready for sale or supply in a securely closed container) it is available to customers in the following measures—
 - (i) beer or cider: ½ pint;
 - (ii) gin, rum, vodka or whisky: 25 ml or 35 ml; and
 - (iii) still wine in a glass: 125 ml;
 - (b) these measures are displayed in a menu, price list or other printed material which is available to customers on the premises; and
 - (c) where a customer does not in relation to a sale of alcohol specify the quantity of alcohol to be sold, the customer is made aware that these measures are available.

A responsible person in relation to a licensed premises means the holder of the premise licence in respect of the premises, the designated premises supervisor (if any) or any individual aged 18 or over who is authorised by either the licence holder or designated premises supervisor. For premises with a club premises certificate, any member or officer of the club present on the premises in a capacity that which enables him to prevent the supply of alcohol.

- 8(i) A relevant person shall ensure that no alcohol is sold or supplied for consumption on or off the premises for a price which is less than the permitted price.

8(ii) For the purposes of the condition set out in paragraph 8(i) above -

- (a) "duty" is to be construed in accordance with the Alcoholic Liquor Duties Act 1979;
- (b) "permitted price" is the price found by applying the formula -

$$P = D + (D \times V)$$

Where -

- (i) P is the permitted price,
 - (ii) D is the amount of duty chargeable in relation to the alcohol as if the duty were charged on the date of the sale or supply of the alcohol, and
 - (iii) V is the rate of value added tax chargeable in relation to the alcohol as if the value added tax were charged on the date of the sale or supply of the alcohol;
- (c) "relevant person" means, in relation to premises in respect of which there is in force a premises licence -
- (i) the holder of the premises licence,
 - (ii) the designated premises supervisor (if any) in respect of such a licence, or
 - (iii) the personal licence holder who makes or authorises a supply of alcohol under such a licence;
- (d) "relevant person" means, in relation to premises in respect of which there is in force a club premises certificate, any member or officer of the club present on the premises in a capacity which enables the member or officer to prevent the supply in question; and
- (e) "value added tax" means value added tax charged in accordance with the Value Added Tax Act 1994.

8(iii). Where the permitted price given by Paragraph 8(ii)(b) above would (apart from this paragraph) not be a whole number of pennies, the price given by that sub-paragraph shall be taken to be the price actually given by that sub-paragraph rounded up to the nearest penny.

- 8(iv). (1) Sub-paragraph 8(iv)(2) below applies where the permitted price given by Paragraph 8(ii)(b) above on a day ("the first day") would be different from the permitted price on the next day ("the second day") as a result of a change to the rate of duty or value added tax.
- (2) The permitted price which would apply on the first day applies to sales or supplies of alcohol which take place before the expiry of the period of 14 days beginning on the second day.

Conditions consistent with the operating schedule and agreed with the Police and Environmental Health

9. The supply of alcohol at the premises shall only be to:
 - i. Persons seated taking a table meal and for consumption by such a person as ancillary to their meal in the area marked Restaurant and Bar on the plans;
 - ii. Notwithstanding part (i) the following may consume alcohol without food or being seated;
 1. 35 persons at any one time in the Bar; or
 2. Persons in the area marked Studio and Breakout Area on the plans provided this shall be ancillary to the main function of this area for use by persons in the fashion, creative and entertainment industries; or
 3. Persons attending a pre-booked function for which a suitable and sufficient Event Management Plan has been drawn up prior to the event.
10. An Event Management Plan for each event must be made available on request to the Responsible Authorities, kept for at least one year and must contain information and assessments on at least the following aspects where relevant:
 - i. Responsible persons including at least one person with management responsibilities of the licence holder
 - ii. Safe Capacity (should never be more than (350))
 - iii. Stewarding and Emergency Evacuation Plans
 - iv. Temporary structures (including obtaining any temporary structures licence where necessary)
 - v. Safe use of any special effects eg laser, smoke and fog generators, flames, pyrotechnics, strobe lighting, etc
 - vi. Noise Management Plan
11. All sales of alcohol for consumption off the premises shall be:
 - a) in sealed containers only and shall not be consumed on the premises; or
 - b) in accordance with condition 9(i) and only in such area shown on the deposited plan.
12. There shall be no sales of hot food or hot drink for consumption off the premises after 23:00.
13. Substantial food and non-intoxicating beverages, including drinking water, shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises.
14. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police. It must be completed within 24 hours of the incident and will record the following:
 - a) All crimes reported to the venue
 - b) All ejections of patrons
 - c) Any complaints received concerning crime and disorder

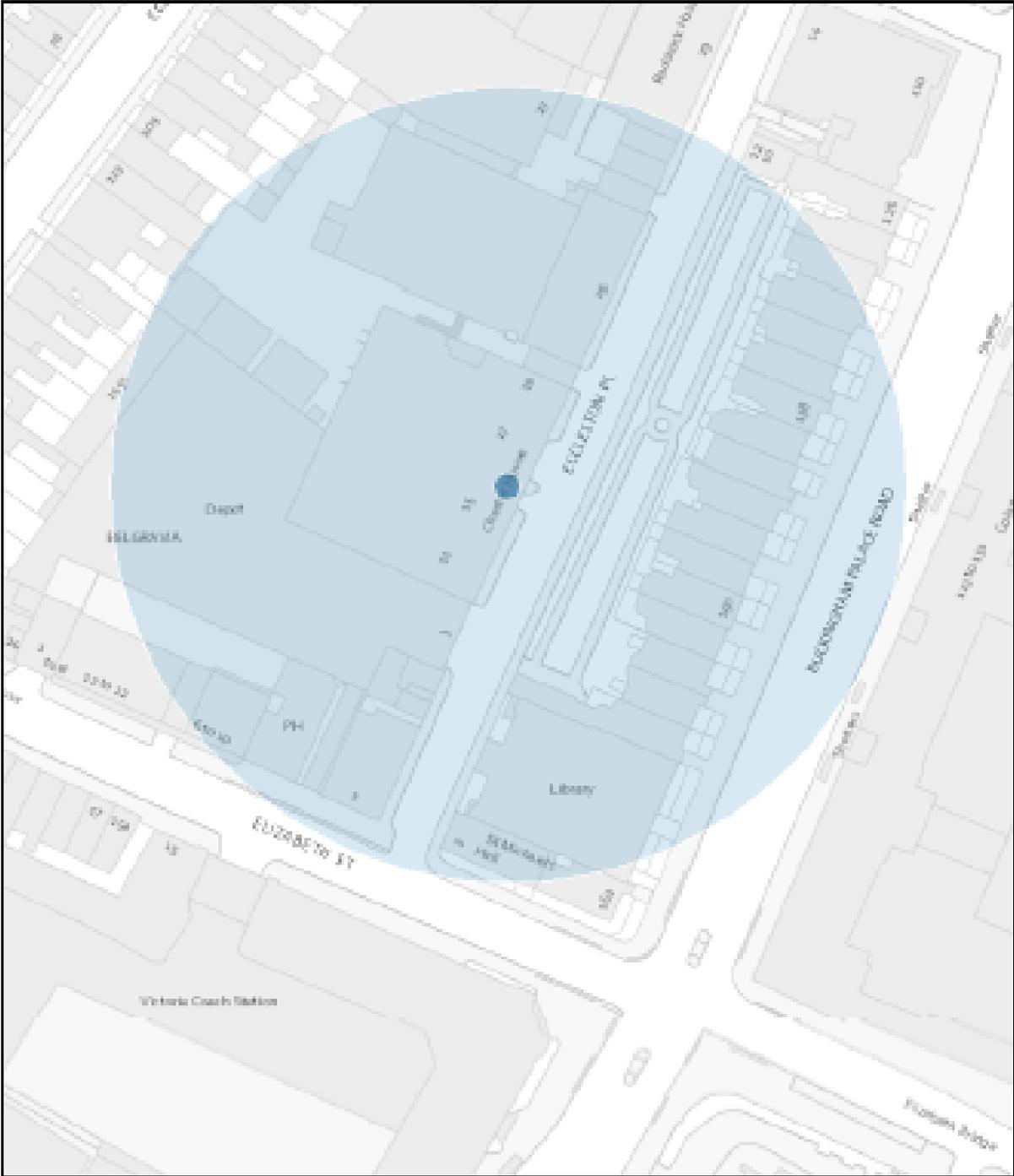
- d) Any incidents of disorder
 - e) All seizures of drugs or offensive weapons
 - f) Any faults in the CCTV system
 - g) Any refusal of the sale of alcohol
 - h) Any visit by a relevant authority or emergency service
15. A record shall be kept detailing all refused sales of alcohol. The record should include the date and time of the refused sale and the name of the member of staff who refused the sale. The record shall be available for inspection at the premises by the police or an authorised officer of the City Council at all times whilst the premises is open.
 16. A Challenge 21 or Challenge 25 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognized photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
 17. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorized officer throughout the entire 31-day period.
 18. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises are open. This staff member must be able to provide a Police or authorized council officer copies of recent CCTV images or data with the absolute minimum of delay when requested.
 19. Notices shall be prominently displayed at any area used for smoking requesting patrons to respect the needs of local residents and use the area quietly.
 20. During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises, and that this area shall be swept and or washed, and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements by close of business.
 21. Flashing or particularly bright lights on or outside the premises shall not cause a nuisance to nearby properties.
 22. No noise generated on the premises, or by its associated plant or equipment, shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
 23. Patrons permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall not be permitted to take drinks or glass containers with them.
 24. Notices shall be prominently displayed at any area used for smoking requesting patrons to respect the needs of local residents and use the area quietly.

25. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
26. No deliveries to the premises shall take place between (23.00) and (07.00) on the following day.
27. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
28. No waste or recyclable materials, including bottles, shall be moved, removed from or placed in outside areas between (23.00) hours and (07.00) hours on the following day.
29. No collections of waste or recycling materials (including bottles) from the premises shall take place between (23.00) and (07.00) on the following day.
30. A direct telephone number for the manager at the premises shall be publicly available at all times the premises are open. This telephone number is to be made available to residents and businesses in the vicinity.
23. The number of persons permitted at any one time (excluding staff) in the in the area marked Restaurant and Bar on the plans shall not exceed 150 persons and when the premises is used for events 350. (*note this final maximum capacity shall be assessed on removal of the 'works condition' but it shall be not more than this*).
31. No licensable activities shall take place at the premises until the premises have been assessed as satisfactory by the Environmental Health Consultation Team at which time this condition shall be removed from the Licence by the Licensing Authority.
32. Before the premises are open to the public under the licence, the plans as deposited will be checked by the Environmental Health Consultation Team to ensure they are an accurate reflection of the work carried out. Where minor layout changes have occurred during the course of construction new plans shall be provided to the Environmental Health Consultation Team and the Licensing Authority.
33. Unless agreed in writing with the Licensing Authority, no super-strength beer, lagers, ciders or spirit mixtures of 5.5% ABV (alcohol by volume) or above shall be sold at the premises, except for premium beers and ciders supplied in glass bottles.
34. No more than (15)% of the retail area (as hatched black on the plan) shall be used at any one time for the sale, exposure for sale, or display of alcohol.
35. In the retail area hatched black on the plan, there shall be no self service of spirits on the premises, save for spirit mixtures less than 5.5% ABV.
36. Sales of alcohol for consumption off the premises shall cease after 23:00. Notwithstanding this condition customers are permitted to take from the premises part consumed and re-sealed bottles of wine supplied ancillary to their meal.
37. Tables and chairs in the external seating area shown on the plan shall be either removed or rendered unusable after 23:00.

Condition proposed by Environmental Health

38. Outside of the hours authorised for the sale of alcohol and whilst the premises are open to the public, the licence holder shall ensure that all alcohol in the retail areas as hatched black on the plan (including alcohol behind the counter) is secured in a locked store room or behind locked grilles, locked screens or locked cabinet doors so as to prevent access to the alcohol by both customers and staff.

11-19 Eccleston Place



April 25, 2018



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Resident Count: 48

Licence Number	Trading Name	Address	Premises Type	Time Period
17/13294/LIPN	Eccleston Yard	Development Site At 3-5, 11-19, 25-27 Eccleston Place, 115A Ebury Street And 2 Elizabeth Street London	Restaurant	Monday; 10:00 - 23:30 Tuesday; 10:00 - 23:30 Wednesday; 10:00 - 23:30 Thursday; 10:00 - 00:00 Friday; 10:00 - 00:00 Saturday; 10:00 - 00:00 Sunday; 11:00 - 22:30
16/08334/LIPDPS	Travellers Tavern	4 Elizabeth Street London SW1W 9RB	Public house or pub restaurant	Monday to Thursday; 07:00 - 23:30 Monday to Saturday; 07:00 - 00:30 Friday to Saturday; 07:00 - 00:00 Sunday; 07:00 - 22:50 Sunday; 07:00 - 22:50 Sundays before Bank Holidays; 07:00 - 00:00 Sundays before Bank Holidays; 07:00 - 00:00
16/03659/LIPCHT	Sicily	2A Elizabeth Street London SW1W 9RB	Restaurant	Monday to Thursday; 10:00 - 00:00 Friday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 23:00 Sundays before Bank Holidays; 12:00 - 00:00