

## Alexa Burchianti

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**From:** Donald Serotta <dona1dserotta@yahoo.com>  
**Sent:** Tuesday, November 21, 2017 10:51 AM  
**To:** Alexa Burchianti  
**Subject:** Fwd: Potential Irish Pub

Sent from my iPhone

Begin forwarded message:

**From:** KEVIN SHRIVER <[kevinmshriver@gmail.com](mailto:kevinmshriver@gmail.com)>  
**Date:** November 20, 2017 at 8:03:13 PM EST  
**To:** [dona1dserotta@yahoo.com](mailto:dona1dserotta@yahoo.com)  
**Subject:** Potential Irish Pub

Dear Mr. Serotta,

I am interested in purchasing a building in the Hamlet of Sugar Loaf to establish a small neighborhood Irish Pub. I called the Town of Chester Building Department today to ask about the feasibility of this project, and Ms. McKenna referred me to you.

Specifically, my wife and I are potentially interested in purchasing 1384 Kings Highway in Sugar Loaf to convert it into a cozy Irish Pub (that I would run). We are considering also purchasing 1386 Kings Highway as our primary residence for now, with the possibility of putting a second business at that site after my wife retires (potentially a small book store).

My vision for the business at 1384 Kings Highway would be to establish an intimate neighborhood Irish Pub modeled after the pubs found in small villages all over Ireland. The pub would seat a maximum of 35 patrons, with seating for about 10 along the bar and the rest at small tables set for 2 or 4. Like the pubs in Ireland, it would be opened limited hours. My initial thought is to have it open Thursday through Sunday, with hours from 4-10pm on Thursday & Friday; noon-10pm on Saturday, and noon-8pm on Sunday. We also plan to close the pub seasonally from New Year's Day through March 15th, because my wife and I plan to retreat to warmer climates during that time.

The property is currently a framing store, and would require some renovation to become a pub. I would install beautiful, high quality Irish woodwork for the bar itself, and would put in place about 6 taps serving primarily high quality Irish and other imported brews and ciders. Behind the bar, I would install equipment for washing glasses, making ice, and chilling bottled beverages, and would also install a small staircase going to the lower level, where I would store extra kegs and other stock. In addition to specialty ales and ciders, we would serve a handful of wines and some thematic artisan specialty drinks (for example, Irish Coffee, Dublin Mules, Hot Cinnamon Cider, and Peppermint Hot Cocoa). There would not be a full kitchen, but we may consider setting up a small kitchen on the lower level (an upgrade of the kitchen currently there), primarily to store a handful of snack items sourced externally, and perhaps one or two in-house specials. These would likely include light snacks such as seasoned popcorn, nuts, nachos with

salsa, bean dip with chips, soup, or hummus platters.

Before we purchase 1384 Kings Highway (and perhaps 1386 as well), we wanted to get a sense from you about whether this would be a permissible use of this property, and whether this type of business is likely to be approved for this site. Please let me know if there is additional information that you require to give me some sense of whether this would be a viable option.

In addition, Ms. McKenna had mentioned something about parking spot requirements for tabled establishments within the Hamlet of Sugar Loaf. There is very little parking at 1384 Kings Highway, and only a little more at 1386 (which fortunately is adjoining and could be expanded to include more parking spots if need be). Do you have guidance available about the regulations regarding parking for businesses in Sugar Loaf?

I would be happy to come meet with you in person if you would like to speak about my plans in more detail. I can be reached at this e-mail address, or on my cell phone at 631-926-4563.

Thank you very much in advance for your input and guidance.

All my best,  
Kevin Shriver