

LICENSING SUB COMMITTEE

Tuesday, 29 September 2015 at 6.30 p.m.

The Council Chamber, Town Hall, Mulberry Place, 5 Clove Crescent,
London, E14 2BG

SUPPLEMENTAL AGENDA 1

This meeting is open to the public to attend.

Contact for further enquiries:

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agenda:



For further information, see the main agenda.

	PAGE NUMBER(S)	WARD(S) AFFECTED
3 .1 Application for a New Premises Licence for (External Terrace Outside Cau Restaurant 1), Commodity Quay, St Katharine Dock, London E1W 1AZ	1 - 20	St Katharine's & Wapping

Supporting documents submitted on behalf of the Applicant.

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CAU

ST KATHERINES DOCK

APPLICANTS SUBMISSION



INTRODUCTION

The application is for a premises licence for an outside area that does not impede on the walkway by Commodity Quay. The nearest residents that are interested parties appear to be over 75 meters away. The existing licence already permits off sales and the single row of tables chairs already in place and referred to by the interested parties is already permitted (see page 15). Further we have provided photos of other operators using outside terraces (See page 16) closer to the residents as well as better photos of the small area we are seeking to licence (see page 17). The applicant has tried to communicate with all interested parties and a sample is set out at page 19.

Background

CAU is a family restaurant priding themselves on the basic philosophy of provenance. To them this means authenticity, assurance and rigorous attention to obtain the finest quality ingredients at source. This dedication ensures that every time a customer visits one of their restaurants they make sure you experience the true essence of Argentine life. Its food, its wine, its culture and importantly the passion of the people.

CAU, is an innovative restaurant concept offering extremely high quality cuts of Argentinian steak in a competitively priced and contemporary dining environment.

CAU's uncomplicated menu – featuring simple steak sandwiches, burgers and sausages - is underpinned by an impressive range of Argentinian beef including a Tira de Ancho Rib Eye (a delicately marbled steak), a lean and tender Lomito Fillet and Picana Rump (taken from the haunch). Alongside this is a range of similarly unfussy dishes for non meat lovers including pasta, fish and fresh salads. Aesthetically, **CAU** boasts a bold, distinctive design, incorporating key Argentinian themes and details with a modern twist. White corrugated walls evoke the urban neighbourhoods of Buenos Aires, whilst the distinctive appearance of grass imagery on the ceiling, blue sky on the walls and rubber flooring enable a bright, fresh and relaxed space.

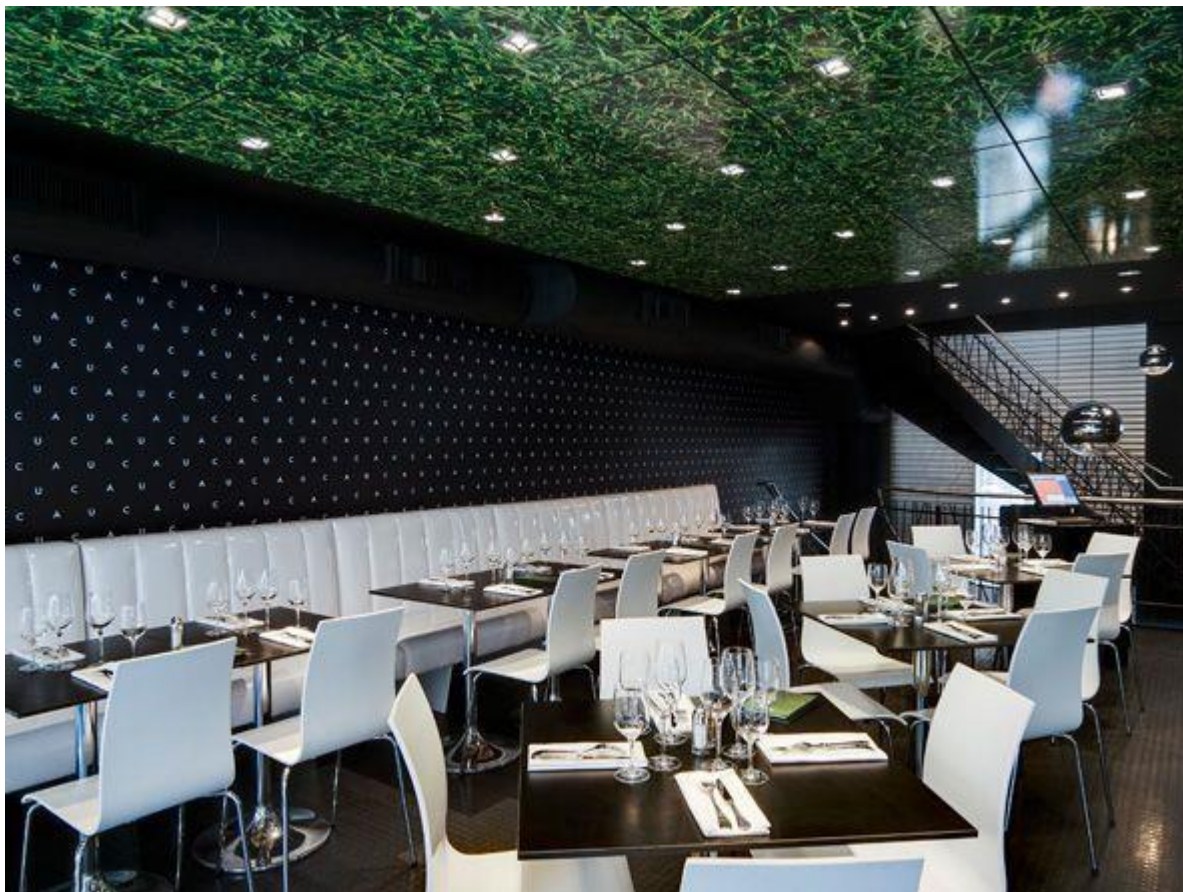
PEOPLE BEHIND CAU

The team behind Cau are GAUCHO. Gaucho are an award winning restaurants with their own academy that helps sets the highest of standards. They have helped create 13 stunning sites situated across the UK and consist of the following:-

- * Gaucho Broadgate
- * Gaucho Charlotte Street
- * Gaucho Canary
- * Gaucho Chancery Lane
- * Gaucho City of London
- * Gaucho Hampstead
- * Gaucho O2 Centre
- * Gaucho Manchester
- * Gaucho Piccadilly
- * Gaucho Richmond
- * Gaucho Sloane
- * Gaucho Leeds
- * Gaucho Tower Bridge

Set out in this presentation is a snapshot of the Gaucho restaurants to assist the Licensing committee in understanding the quality and nature of the team behind Cau and the proposed operation.

CAU GUILDFORD



CAU CAMBRIDGE



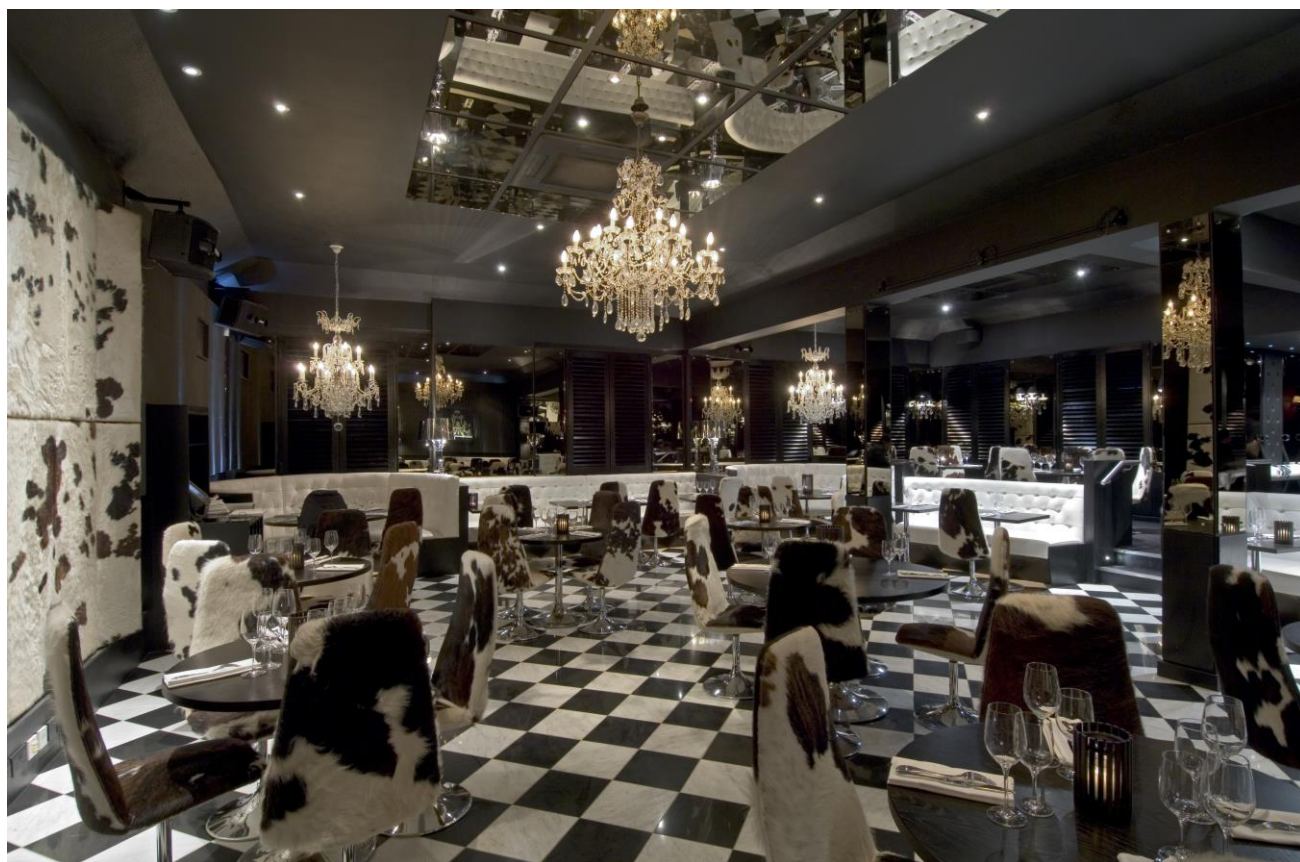
CAU - KINGSTON



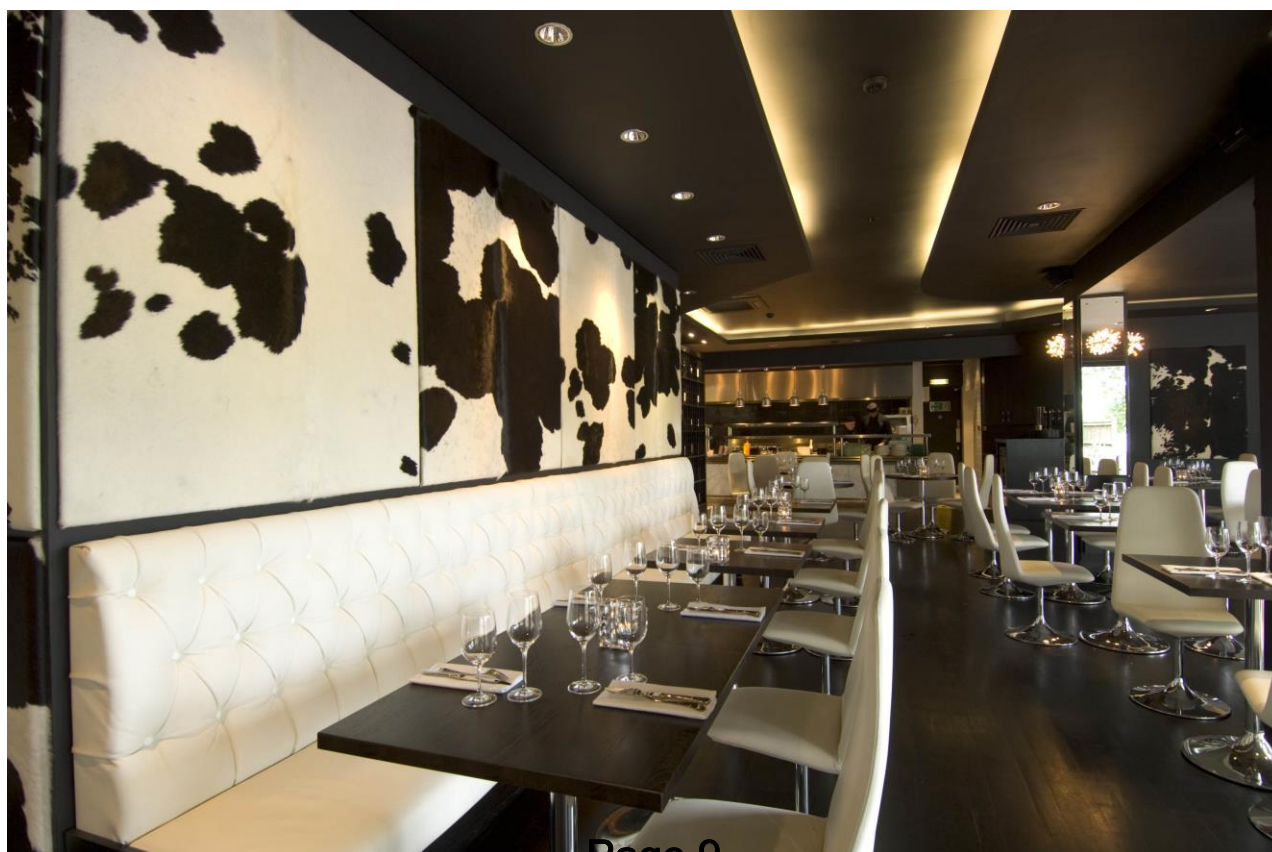
GAUCHO - O2 CENTRE



GAUCHO - PICCADILLY



GAUCHO - RICHMOND



SAMPLE MENU

FOOD

SOMETHING TO NIBBLE

CRISPBREADS & DIPS

£2.75

Tease your taste buds before your meal with a mixed selection of homemade crispbreads and our grilled aubergine caviar and spicy tomato dips

STARTERS

AUBERGINE LASAGNE

£4.95

No meat, no cream, no carbs but plenty of aubergines, tomatoes and fresh basil, plus Parmesan and a rocket salad

STEAMED MUSSELS

£6.25

Mussels CAU style, served in a creamy coconut and coriander sauce with just a hint of spice

YERBA-SMOKED BEEF

£6.95

A CAU speciality. Lomito smoked the Argentinian way, in tea with orange, lemon thyme and garlic, dressed with soy and wasabi and served alongside a watercress salad

SESAME SALMON

£6.95

A fillet of salmon seared in sesame seeds and fennel. Served with a sharp horseradish sauce and a Creole salad

SALMON & HADDOCK FISHCAKES

£6.95

These perfect fishcakes combine organic salmon with smoked haddock. Served with tartare sauce and rocket

BABY BACK RIBS

£7.45

Braised in CAU barbeque sauce and served with an apple and baby gem lettuce salad

BELLY OF PORK

£7.95

Melt-in-your-mouth pork coated in a light and crispy tempura. Served with our special CAUchup. Ideal to share

SALADS

TORTILLA CHICKEN SALAD

£6.50/£9.95

Is it a salad or a wrap? You decide. Grilled chicken salad in lemon mayonnaise dressing with avocado, sweet corn and crispy shallots, served on a tortilla

SWEET POTATO SALAD

£4.95/£8.95

Plenty of roasted sweet potato with chorizo, mixed leaves, avocado and tomatoes, thrown together and doused in balsamic dressing

DOUBLE-SIZZLED VEGETABLE SALAD

£6.50/£9.95

Sweet Romero peppers and asparagus grilled then roasted with courgettes. Served with red onion, rocket and Parmesan oil

SAUSAGES

2 FOR £6.50

3 FOR £9.75

4 FOR £13.00

Choose any combo from the list below, served with tomato & onion chutney

ARGENTINIAN CHORIZO

A plump, juicy sausage with a couple of drops of Pernod and Sambuca

LAMB & MINT

A Sunday roast in a sausage

MERGUEZ

The best spicy sausage you'll ever taste. Made from lamb and stuffed with flavour

CHICKEN

Infused with basil, red pepper and a hint of chilli

SIMPLY GRILLED

GRILLED SALMON

£13.50

Simple, fresh and tasty, with a watercress garnish and a grilled lemon wedge

GRILLED BABY CHICKEN

£8.95

Marinated in orange, lemon, grapes, aji molido (ground Argentinian red pepper) and garlic

VEGETARIAN

TOMATO & MOZZARELLA PENNE

£8.95

Fresh penne in a roasted courgette and tomato sauce, topped with buffalo mozzarella and fresh basil

AUBERGINE LASAGNE

£8.95

A larger version of the starter. A healthy lasagne with no pasta but heaps of aubergines (naturally!), tomatoes and fresh basil. Baked with Parmesan and served with a rocket salad

THREE MUSHROOM RISOTTO

£9.95

Shitake, button and flat mushrooms all cooked in white wine with Parmesan

BURGERS

Our burgers are handmade from a freshly minced blend of our finest sirloin, rib-eye and rump cuts, mixed with distinctive CAU spices and caramelised onion. They're served in a light and fluffy brioche bun topped with sesame seeds

CLASSIC BURGER

£9.95

For those who just want to savour the beef. With lettuce, tomato and onion

CHEESE & BACON BURGER

£10.95

Take the Classic, then add grilled bacon and Cheddar cheese. Unbeatable

PICANTE BURGER

£9.95

Our homemade chipotle mayo adds the spice, set off by CAU guacamole. Served in a Vienna bun topped with toasted fennel seeds

BLUE CHEESE BURGER

£10.95

With Stilton and a grilled flat mushroom for maximum flavour

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ARGENTINIAN BEEF DONE OUR WAY

We specialise in the very finest Argentinian steaks, richly flavoured and grilled to perfection. Not that you should miss our other dishes. Decisions, decisions.

CAU

Please note that some items on our menu contain nuts. This means we cannot guarantee the absence of nut traces in our dishes.

A discretionary gratuity of 10% will be added to your bill. All tips are distributed among our staff.

FOOD

CAU SANDWICHES

CLASSIC STEAK SANDWICH £8.95

Seared, tender lomito with tomato, lettuce, onion and fresh mayo. Served in a ciabatta

CHIVITO SANDWICH £10.95

Grilled sirloin topped with crispy bacon, Cheddar cheese and a fried egg, served in a ciabatta. The ultimate steak sandwich

LOMITO OPEN SANDWICH £9.50

The connoisseur's steak sandwich. A lomito fillet on ciabatta, topped with red onion marmalade, tomato & onion chutney and rocket leaves

GRILLED CHICKEN SANDWICH £8.95

Grilled chicken breast with chimichurri mayonnaise for maximum flavour. Served in a ciabatta

CHORIPAN SANDWICH £8.95

Grilled chorizo sausages with Dijon mayonnaise and red onion marmalade in a ciabatta

THE STEAKS

The real meat of our menu, just waiting to sizzle on the grill for you

All our steaks are served with thin chips or salad. Looking for a challenge? Larger cuts are available on request

CLASSIC CUTS

RUMP

8oz £13.00 10oz £14.95

The leanest cut available with a distinctively pure flavour. Grilled slowly to make the beef beautifully soft. Our griller recommends rare to medium

SIRLOIN

8oz £14.00 10oz £17.50

Edged with its trademark belt of crackling, this classic steak blends flavour and texture perfectly. Our griller recommends medium rare to medium well done

RIB-EYE

10oz £15.95 12oz £18.50

The steak lover's steak. Delicately marbled throughout, making it a tender, luxuriously full-bodied treat. Our griller recommends medium rare to medium well done

SPECIALITY CUTS

MEDALLIONS

8oz £13.50

The finest, most succulent cuts of lomito, filleted from the centre and grilled to your liking. Our griller recommends rare to medium rare

TAPA DE CUADRIL

10oz £16.50

Cut from the top of the rump, with a belt of delicious crackling running through it, this steak is served the Brazilian way - thinly sliced and flash grilled so it melts in your mouth

LOMITO

16oz £27.50

A fillet of rump, grilled slowly. Considered the finest cut in Argentina, it combines all the flavour of rump with the tenderness of a fillet. Served with blue cheese sauce. Our griller recommends rare to medium rare

TIRA DE ANCHO

18oz £33.95

The king of steaks. A spiral cut of rib-eye, marinated in chimichurri and grilled slowly for maximum tenderness. Perfect to share

ASADO DE CHORIZO

22oz £43.95

A sirloin steak in a churrasco marinade made with smoked paprika, chilli flakes, garlic and parsley. Perfect to share

SAUCES

PEPPER SAUCE

£1.95

The tried and tested companion to steak

BLUE CHEESE SAUCE

£1.95

A Stilton hollandaise sauce. The perfect dip for chunky chips

HORSERADISH SAUCE

£1.50

Rich and smooth with a gentle kick

GARLIC & HERB AIOLI

£1.50

Made from olive oil and smoked garlic

SIDES

TRIPLE-COOKED

CHUNKY CHIPS

£2.95

Crispy on the outside and wonderfully soft and fluffy on the inside. Amazing with blue cheese sauce

THIN CHIPS

£2.95

Light, crispy and very tasty

GREEN PEAS

£2.95

With shallots, mint and a little fresh chilli

CAUSLAW

£2.95

Like coleslaw but better

COURGETTE & ONION TEMPURA

£2.50

Deliciously light and very moreish

CORN ON THE COB

£3.50

Chargrilled, buttery and just a little spicy

TOMATO SALAD

£2.95

With red onion and fresh basil

RED & GREEN SALAD

£2.50

With red onion, tomato and carrot

ROCKET & PARMESAN SALAD

£2.95

Fresh and simple

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CAU

DRINKS

NICE WHITES

Glass 175ml/Pot 500ml/Bottle 750ml

TERRASSA VIURA
SPAIN 2009/10

£4.35/£11.65/£16.95

Wonderfully delicate with quince and baked apple flavours

BOTTER LA CASADA
PINOT BLANCO
ITALY 2009/10

£4.35/£11.65/£16.95

This distant cousin of Pinot Noir is racy and fresh

PIROPO PINOT BLANC
ARGENTINA 2010/11

£4.50/£12.00/£17.95

Delightfully fresh and lemony, with hints of peach and ripe apricot

IL SOGNO TREBBIANO RUBICON
ITALY 2009/10

£4.50/£12.00/£17.95

Banana, pear drops and a little bubblegum mean this pick 'n' mix style Italian is fresh, fruity and great fun

MICHEL TORINO
'COLECCION' TORRONTES
ARGENTINA 2010

£4.75/£12.85/£18.95

Elderflower, pink grapefruit, lychee, apple and maybe even some marmalade. Lovely and fresh

MICHEL TORINO
'COLECCION' CHARDONNAY
ARGENTINA 2010/11

£4.95/£13.45/£19.95

White peach, soft tropical fruit and ripe pears. A Chardonnay with a difference

PAULA SAUVIGNON BLANC
ARGENTINA 2010/11

£5.45/£14.50/£21.50

Cut grass and gooseberry with zesty grapefruit, lime and herbal mineral notes

VERY NICE WHITES

CHAPEL DOWN BACCHUS
ENGLAND 2010/11

£36.50

Nettles, elderflower and grassy green apples provide a uniquely English flavour

ANDELUNA CHARDONNAY
ARGENTINA 2010

£26.50

This oak fermented Chardonnay is wonderfully refined, with tropical fruits and weighty layers of cream and butter

BODEGAS ATTIS
XION ALBARINO
SPAIN 2009/10

£31.00

Like a spring day in a flower garden, this aromatic stunner includes a fruit salad into the bargain. A seriously classy wine

NICE REDS

Glass 175ml/Pot 500ml/Bottle 750ml

BOTTER MERLOT LA CASADA
ITALY 2010

£4.35/£11.65/£16.95

Velvety sugar plum and herbal notes give this a chocolatey feel

TERRASSA TEMPRANILLO
SPAIN 2008/9

£4.35/£11.65/£16.95

Voluptuously sweet with a leafy, tobacco scent

PIROPO MERLOT
ARGENTINA 2009/10

£4.50/£12.00/£17.95

Hints of soaked raisins, black cherries and ripe plums. A perfect partner to steak

PIROPO SHIRAZ/MALBEC
ARGENTINA 2009/10

£4.50/£12.00/£17.95

A suggestion of sweet spice with cherries and blackberries. Ripe and soft

IL SOGNO SANGIOVESE
RUBICON
ITALY 2009/10

£4.75/£12.85/£18.95

This is Italy. Earthy, firm and fruity with a touch of orange peel on the finish

FINCA LA COLONIA BARBERA
ARGENTINA 2010/11

£4.95/£13.45/£19.95

Lovely and fruity with a zippy freshness. Great with red meat

FINCA LA COLONIA MALBEC
ARGENTINA 2010

£4.95/£13.45/£19.95

Rich, sweet black fruits and violets make this Malbec a juicy beauty

PAULA SHIRAZ
ARGENTINA 2009/10

£5.45/£14.50/£21.50

Spicy and chocolatey, with seductive violet and lavender aromas

VERY NICE REDS

ANDELUNA MALBEC
ARGENTINA 2009/10

£26.50

Rich, smooth and powerful Malbec from the cool highlands of Mendoza

MALBRONTES LE MALBEC
FRANCE 2009/10

£23.50

Elegant and spicy with blackcurrant and cherry fruits on the palate

MALBRONTES MALBEC/
TORRONTES
ARGENTINA 2010/11

£23.50

Argentina's famous white and red grapes come together with pitch perfect results

DE LUCCA MADERO TANNAT
URUGUAY 2010

£26.50

Ripe, rich prunes and treacle combine with swathes of sweet, brooding spice

ANDELUNA CABERNET
SAUVIGNON
ARGENTINA 2009/10

£27.50

Eucalyptus and minty cassis with ripe black fruits and grippy tannins

COTES DU RHONE
ROULEPIERRE PIERRE
AMEDIEU SYRAH BLEND
FRANCE 2009/10

£30.00

Earthy with hints of spice and liquorice

BODEGA TOBIA
SELECCION CRIANZA
(TEMPRANILLO BLEND)
SPAIN 2007/8

£35.50

Dried figs, raisins and leather add a traditional note to this contemporary Rioja

GOUGUENHEIM
FLORES DEL VALLE
ARGENTINA 2006/7

£43.50

An elegant, powerful and complex Malbec in the best Mendoza tradition

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CAU

DESSERTS

DULCE DE LECHE PANCAKES £4.95

Fresh pancakes topped with vanilla ice cream and filled with traditional Argentinian sweet caramel sauce

MASCARPONE & RASPBERRY CHEESECAKE £5.95

American-style mascarpone cheesecake covered with a rich raspberry sauce

CHURROS WITH WARM CHOCOLATE SAUCE £4.95

The Argentinian answer to the doughnut. Our churros are lightly dusted with sugar and served with traditional chocolate sauce

COCONUT PANNA COTTA WITH PASSION FRUIT SAUCE £4.50

Made with light cream, sweet coconut milk and fresh passion fruit sauce, all topped with coconut-infused crumble

FONDANT WITH VANILLA ICE CREAM £5.25

Fondant filled with decadent dulce de leche or rich chocolate sauce and served with vanilla ice cream. You won't want to share this

BANANA SPLIT WITH A TWIST £4.50

Our take on the banana split. Freshly caramelised bananas with dulce de leche and chocolate. Finished with dulce de leche ice cream. Messy but worth it

ARGENTINIAN ICE CREAM £1.75 A SCOOP

A selection of deliciously creamy Argentinian ice creams. Choose from the selection below or ask your waiter for our guest flavour...

- Strawberry
- Milk chocolate
- Banana
- Dulce de leche

TEAS

ENGLISH BREAKFAST £1.95

EARL GREY £1.95

CHAMOMILE £1.95

SUPER BERRY £1.95

GREEN £1.95

PEPPERMINT £1.95

MOROCCAN MINT £1.95

COFFEES

AMERICANO £1.95

ESPRESSO £1.95

DOUBLE ESPRESSO £2.45

CAPPUCCINO £2.45

LATTE £2.25

MACCHIATO £1.95

DOUBLE MACCHIATO £2.45

FLAT WHITE £2.45

SUBMARINO

£2.45

Submerge yourself in our version of a hot chocolate - a bar of delicious chocolate served alongside hot milk. It's up to you to mix the two. If you can resist gobbling the chocolate first, that is...

**HOT CHOCOLATE
DONE OUR WAY**

STICKY & SWEET

DESSERT WINE

SUSANA BALBO VIRTUOSO
LATE HARVEST MALBEC
ARGENTINA 2008
Glass 50ml £4.50

Cloves, cinnamon, tobacco and black cherries make for a luxuriously rich, sweet indulgence. Spectacular with chocolate

SUSANA BALBO LATE HARVEST
TORRONTES
ARGENTINA 2009
Glass 50ml £4.50

Hints of jasmine, honey and rose petals with an intense, delicate and silky finish

**A LITTLE BIT
NAUGHTY, BUT
VERY NICÉ**

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KIDS

BIG EATS

All our Big Eats come with thin chips or a mix of crunchy cucumber, carrot and peppers

CHICKEN SAUSAGE £4.50

A tasty sausage with just a hint of chilli. Served with ketchup

LIGHT 'N' CRISPY FISHCAKE £4.50

A salmon and haddock fishcake served with ketchup

COD GOUJONS £5.95

Served with homemade mayo

CAU BURGER £6.50

Ground Argentinian beef, lettuce, onion and tomato in a light and fluffy bun

STEAK £7.75

A 5oz rump steak. Beautifully soft and lean

CHICKEN STRIPS £5.95

Succulent chicken breast in breadcrumbs, with a dollop of homemade mayo

TOMATO PASTA £4.50

Penne pasta and homemade tomato sauce. Nice and simple

JUICES & STUFF

FRESH JUICES £2.50

Your choice of fresh fruit juice. Ask your waiter for the options

SODAS 330ml £2.50

SMOOTHIES

BANANA & TOFFEE £4.25

A banana and a spoonful of dulce de leche, with milk and yoghurt. A healthy banoffee pie in a glass

MANGO PASSION £4.25

Mango and passion fruit blended with milk and yoghurt. Fresh and fruity

MIXED BERRIES £4.25

Strawberries, blueberries, raspberries and black raspberries with milk and yoghurt. A healthy treat

PUDDINGS

CHOCOLATE TART & VANILLA ICE CREAM £2.00

Lovely and chocolatey, served with our homemade Argentinian ice cream

BANANA SPLIT WITH A TWIST £2.00

Caramelised bananas, covered in Argentinian caramel sauce and melted chocolate. Finished with a scoop of dulce de leche ice cream. A sticky treat

ICE CREAM £1.75 A SCOOP

In the mood for ice cream? Choose from the selection below or ask your waiter for our guest flavour...

- Vanilla
- Strawberry
- Milk chocolate
- Banana
- Dulce de leche

FOR BIG EYES & LITTLE TUMMIES

MINI SHAKES

It's time to get creative! Choose one of the three basic shakes below and add the extra ingredients you fancy...

VANILLA MILKSHAKE £2.50

CHOCOLATE MILKSHAKE £2.50

STRAWBERRY MILKSHAKE £2.50

ADD MORE INGREDIENTS FOR AN EXTRA £0.50 EACH

- Dulce de leche (Argentinian caramel)
- An Argentinian chocolate bar
- Half a banana
- Mango and pineapple

ARE YOU FIZZY, JUICY, SHAKY OR SMOOTH?

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CAU

PHOTOS OF OTHER TERRACES



PICTURES OF CAU'S PROPOSED TERRACE





SAMPLE CORRESPONDENCE WITH RESIDENTS

From: Paul Garwood [REDACTED]
Sent: 10 September 2015 12:34
To: Richard Clark [REDACTED]
Subject: Re: CAU St Katharine Docks

Mr Clark

Thanks for this. I will certainly get in touch when we are back in London in week of Nov 9.

We have only been to CAU a few times since you opened but every time we walk past you seem pretty busy. I hope business continues well for you.

Paul

On 10 Sep 2015, at 11:05, Richard Clark <[REDACTED]> wrote:

Dear Mr Garwood

I hope you are well.

I received your details from my colleague Akhtar, General Manager CAU St Katharine Docks, regarding your email reply to our invite to meet with us to discuss our licence application for the restaurant.

We held the meeting this week and I understand that you were unable to make it due to being away for an extended trip.

The purpose of the discussion was to meet all concerned parties to talk about the restaurant as well as the application itself. I would very much welcome meeting you upon your return to the UK early this November. My direct contact details are below so please do get in touch with me at your convenience.

Kind regards

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