

# LICENSING SUB COMMITTEE

Monday, 3 June 2019 at 2.30 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:**

Simmi Yesmin, Senior Democratic Services Officer  
1st Floor, Town Hall, Mulberry Place, 5 Clove Crescent, E14 2BG  
Tel: 020 7364 4120  
E-mail: [simmi.yesmin@towerhamlets.gov.uk](mailto:simmi.yesmin@towerhamlets.gov.uk)  
Web: <http://www.towerhamlets.gov.uk/committee>

Scan this code for  
the electronic  
agenda:

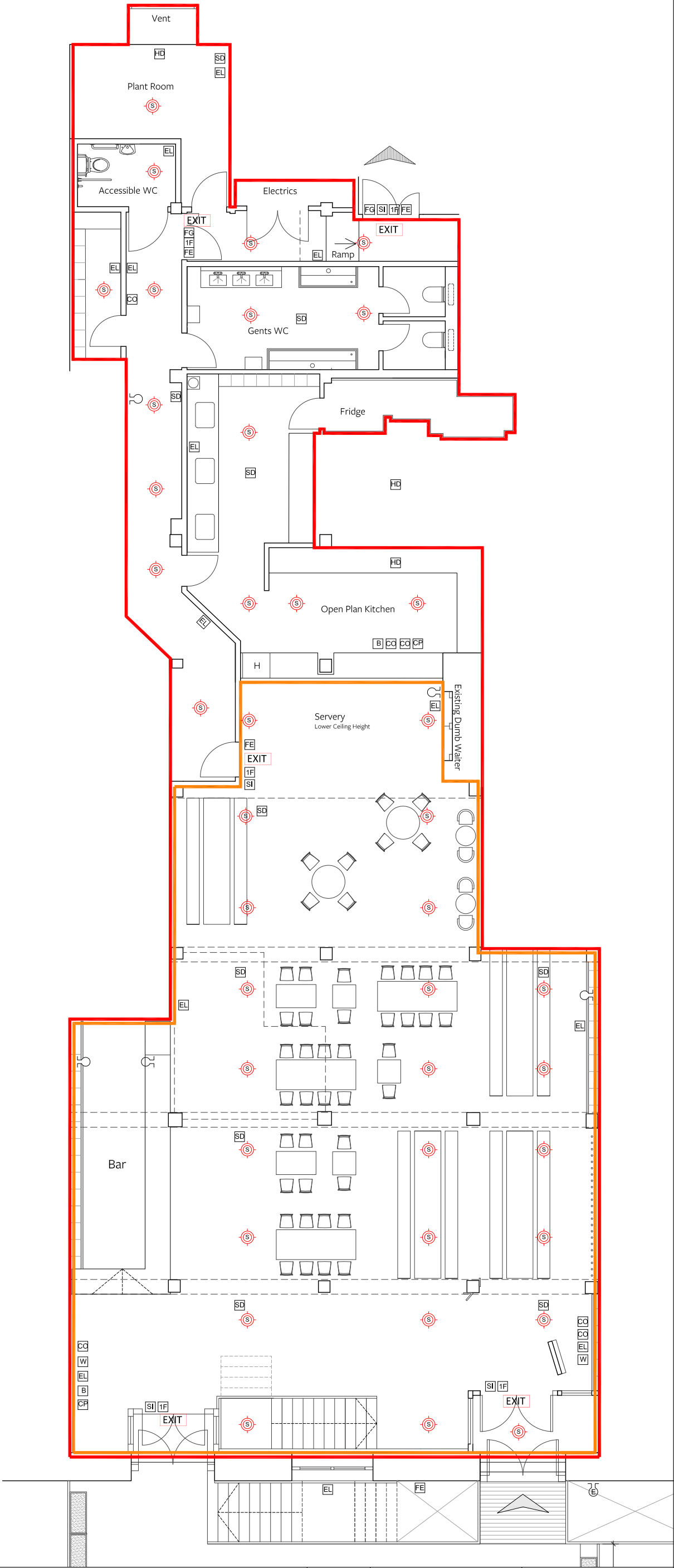


For further information, see the main agenda.

	PAGE NUMBER(S)	WARD(S) AFFECTED
3 .1 Application for a New Premises Licence for (Munich Cricket Club) Unit E2, Hertsmere Road, Canary Wharf, London E14 4AE	3 - 36	Canary Wharf

Supporting documents submitted on behalf of the Applicant

This page is intentionally left blank



- 1. Licensable activities may take place anywhere within the red line.
- 2. Any detail not required by the regulations is indicative only and subject to change without notice.
- 3. Fire safety equipment locations are indicative only and may change on advice from the fire service or following a fire risk assessment.

Fire Protection	
Installation of an Automatic fire detection system to be fitted throughout in accordance with BS5839 Part 1, 2002. The escape Lighting system should comply with BS5266: Part1, 1999.	
PP	Emergency Push pad with sign
B	Wall mounted Fire blanket in container
CC	2Kg wall mounted Carbon Dioxide Fire Extinguisher
W	9 litre wall mounted water fire extinguisher
CP	Maintained Fire alarm call point location
EL	Maintained Emergency light
SI	Illuminated exit sign over door
SD	Ceiling Mounted Smoke Detector
HD	Ceiling mounted Heat Detector
SN	Staff action notice position
M	Twin high tower lights
FG	Fire Door keep clear sign located on direction of opening side door
L	Keep Door Locked Sign located on direction of opening side door
1/2F	Half hour fire door including intumescent smoke seal strips and positive overhead door closures, fire stops and sign
VP	Vision panel in door comprising FR glass and hw beads in intumescent paste Minimum size of vision panel 250mm dia.
FE	Emergency exit sign indicating direction of means of escape
SA	Fire alarm sounder
Life systems contractor to ensure strict compliance to local and national criteria at design stage. The keys and symbols on this layout should be noted and modified if required.	
SA	Location of Automatic Sprinkler Head
1F	One hour fire door including intumescent smoke seal strips and positive overhead door closures, fire stops and sign

— : Extent of Premises  
— : Area Serving Alcohol / Hot Food

This page is intentionally left blank

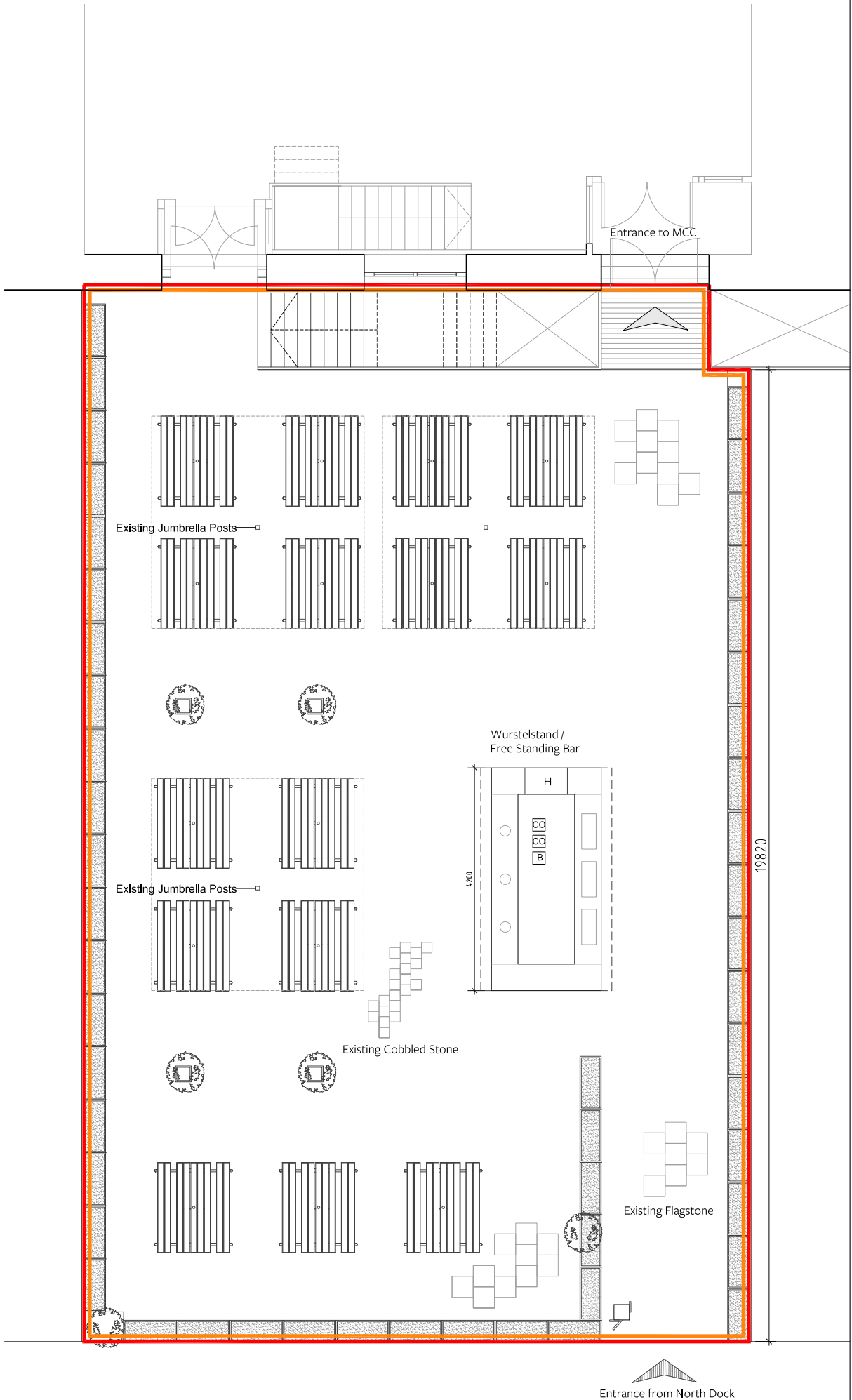


1. Licensable activities may take place anywhere within the red line.
2. Any detail not required by the regulations is indicative only and subject to change without notice.
3. Fire safety equipment locations are indicative only and may change on advice from the fire service or following a fire risk assessment.

Fire Protection	
Installation of an Automatic fire detection system to be fitted throughout in accordance with BS5839 Part 1, 2002. The escape Lighting system should comply with BS5266: Part1, 1999.	
PP Emergency Push pad with sign	FG Fire Door keep clear sign located on direction of opening side door
B Wall mounted Fire blanket in container	L Keep Door Locked Sign located on direction of opening side door
CC 2Kg wall mounted Carbon Dioxide Fire Extinguisher	1/2F Half hour fire door including intumescent smoke seal strips and positive overhead door closures, fire stops and sign
W 9 litre wall mounted water fire extinguisher	VP Vision panel in door comprising FR glass and hw beads in intrumescent paste Minimum size of vision panel 250mm dia.
CP Maintained Fire alarm call point location	FE Emergency exit sign indicating direction of means of escape
EL Maintained Emergency light	SA Fire alarm sounder
SI Illuminated exit sign over door	Life systems contractor to ensure strict compliance to local and national criteria at design stage. The keys and symbols on this layout should be noted and modified if required.
SD Ceiling Mounted Smoke Detector	
HD Ceiling mounted Heat Detector	Location of Automatic Sprinkler Head
SN Staff action notice position	
M Twin high tower lights	1F One hour fire door including intumescent smoke seal strips and positive overhead door closures, fire stops and sign

— : Extent of Premises

— : Area Serving Alcohol / Hot Food



baseassociates

Notes: This drawing is the copyright of hebaseem limited. Figured dimensions to be taken in preference to those scaled. All dimensions to be checked on site and taken in preference to those shown. The drawings are indicative only and subject to change following a detailed survey. Not to be reproduced, retained or disclosed to any unauthorised person either wholly or in part without written permission. The scheme is subject to change following input from relevant consultants during the design process.

6 Auckland Street  
London SE11 5AD  
+44 (0)20 7840 0150  
www.baseassociates.co.uk

© 2018 Hebaseem

REV: COMMENT:

SCALE: 1:100 @ A3

00 01 02 03 04 05 Metres

Page 5



Feb 2019

### Licensing Terrace Plan

#### DRAWING NUMBER:

Project No:	RIBA Stage:	Series:	Extension:	Drawing No:	Revision:
0504	2	U	0	101	00


CLIENT: Munich Cricket Club Ltd.

PROJECT:  
Unit E2, West India Quay, E14 4AE

Licensing

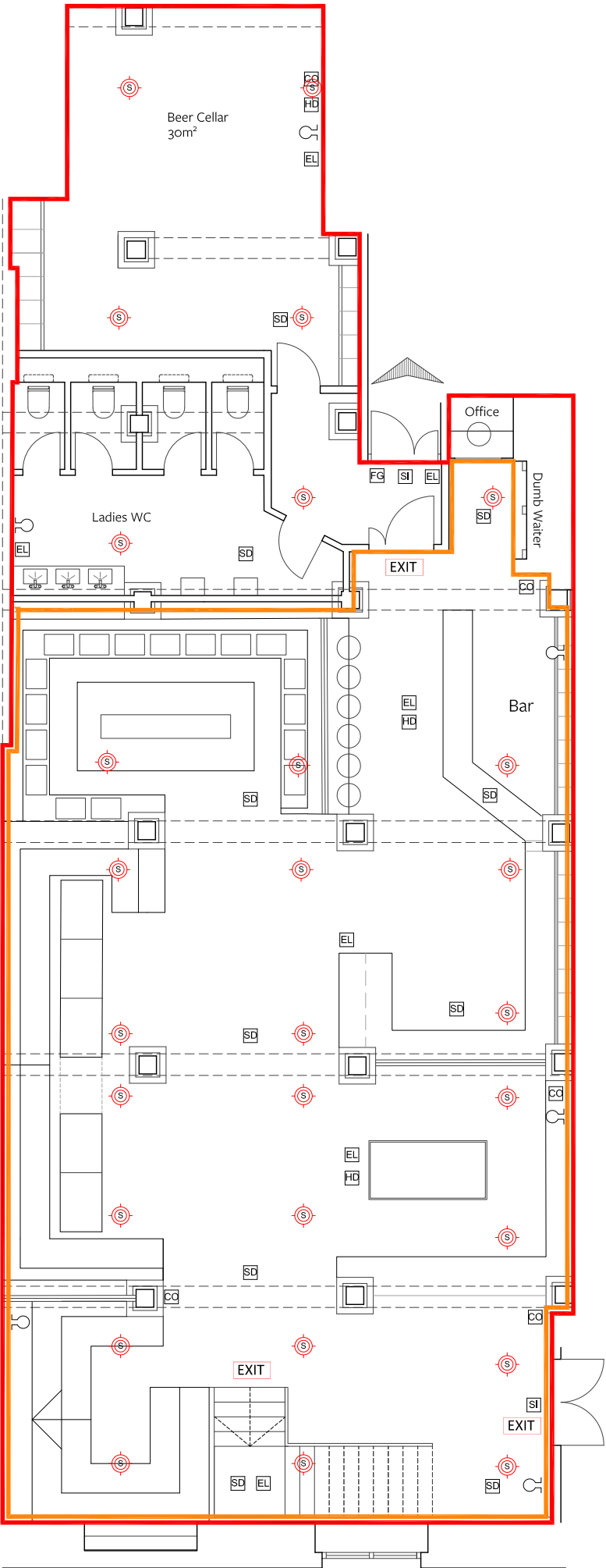
This page is intentionally left blank

1. Licensable activities may take place anywhere within the red line.
2. Any detail not required by the regulations is indicative only and subject to change without notice.
3. Fire safety equipment locations are indicative only and may change on advice from the fire service or following a fire risk assessment.

Fire Protection	
Installation of an Automatic fire detection system to be fitted throughout in accordance with BS5839 Part 1, 2002. The escape Lighting system should comply with BS5266: Part1, 1999.	
PP	Emergency Push pad with sign
B	Wall mounted Fire blanket in container
CC	2Kg wall mounted Carbon Dioxide Fire Extinguisher
W	9 litre wall mounted water fire extinguisher
CP	Maintained Fire alarm call point location
EL	Maintained Emergency light
SI	Illuminated exit sign over door
SD	Ceiling Mounted Smoke Detector
HD	Ceiling mounted Heat Detector
SN	Staff action notice position
M	Twin high tower lights
FG	Fire Door keep clear sign located on direction of opening side door
L	Keep Door Locked Sign located on direction of opening side door
1/2F	Half hour fire door including intumescent smoke seal strips and positive overhead door closures, fire stops and sign
VP	Vision panel in door comprising FR glass and hw beads in intumescent paste Minimum size of vision panel 250mm dia.
FE	Emergency exit sign indicating direction of means of escape
SA	Fire alarm sounder
Life systems contractor to ensure strict compliance to local and national criteria at design stage. The keys and symbols on this layout should be noted and modified if required.	
	Location of Automatic Sprinkler Head
1F	One hour fire door including intumescent smoke seal strips and positive overhead door closures, fire stops and sign

— : Extent of Premises

— : Area Serving Alcohol / Hot Food



baseassociates

Notes: This drawing is the copyright of hebaseem limited. Figured dimensions to be taken in preference to those scaled. All dimensions to be checked on site and taken in preference to those shown. The drawings are indicative only and subject to change following a detailed survey. Not to be reproduced, retained or disclosed to any unauthorised person either wholly or in part without written permission. The scheme is subject to change following input from relevant consultants during the design process.

6 Auckland Street  
London SE11 5AD  
  
+44 (0)20 7840 0150  
www.baseassociates.co.uk

© 2018 Hebaseem

REV: COMMENT:

Page 7

DO NOT SCALE FROM THIS DRAWING  
VERIFY ALL DIMENSIONS FROM SITE

SCALE: 1:100 @ A3

00 01 02 03 04 05 Metres



Feb 2019

Licensing Basement Floor Plan

DRAWING NUMBER:

Project No:

0504

RIBA Stage:

2

Series:

U

Extension:

0

Drawing No:

99

Revision:

00

PROJECT:  
Unit E2, West India Quay, E14 4AE

CLIENT:  
Munich Cricket Club Ltd.

Licensing

This page is intentionally left blank

## Farhana Zia

---

**From:** Simmi Yesmin  
**Sent:** 23 May 2019 11:06  
**To:** Farhana Zia  
**Subject:** FW: Munich Cricket Club Ltd - Munich Cricket Club Canary Wharf, Unit E2, Hertsmere Road, London E14 4AE - Pre-application consultation [TLT-TLT.FID5237620]  
**Attachments:** Munich Cricket Club Ltd - Munich Cricket Club Canary Wharf - OS Plan\_PDF was removed from this message; Munich Cricket Club Ltd - Munich Cricket Club Canary Wharf - GF Plan\_PDF was removed from this message; Munich Cricket Club Ltd - Munich Cricket Club Canary Wharf - BF Plan\_PDF was removed from this message; Munich Cricket Club Ltd - Munich Cricket Club Canary Wharf - Draft suggested conditions.DOCX; Munich Cricket Club Ltd - Munich Cricket Club Canary Wharf - Brochure\_PDF was removed from this message; Munich Cricket Club Ltd - Munich Cricket Club Canary Wharf - Draft application form\_DOCX was removed from this message

---

**From:** Luke Elford [mailto:l[REDACTED]]  
**Sent:** 06 March 2019 14:57  
**To:** Licensing; Environmental Protection; HT-[REDACTED]  
**Cc:** Matthew Phipps; Lorenza Picciano  
**Subject:** Munich Cricket Club Ltd - Munich Cricket Club Canary Wharf, Unit E2, Hertsmere Road, London E14 4AE - Pre-application consultation [TLT-TLT.FID5237620]

Dear Officers

We are instructed by Munich Cricket Club Ltd to make an application for a new premises licence at the above address. We attach a draft copy of the application, draft suggested conditions and draft licensing plans.

The premises was previously a La Tasca and we attach a copy of the extant premises licence.

We will be submitting a formal application in due course but we thought that it would be helpful to write in advance of that to explain the application we are making and the type and style of premises that, should we receive a licence, will be taking La Tasca's place.

Munich Cricket Club is a successful and exciting contemporary Bierkeller in the Bavarian style. The premises will deliver traditional, freshly prepared Bavarian food and specially selected beers from Munich. It is the brainchild of Tom and Robbie Gill, a father and son team with decades of experience in the hospitality industry. This will, we hope, be London's second Munich Cricket Club premises; the first can be found in Victoria in Westminster and has been hugely successful. We enclose a brochure which we hope will give you further information about Munich Cricket Club and the individuals behind it.

In terms of the application, we will be applying for a new licence based on the surrender of the existing La Tasca licence.

We will be applying for Regulated Entertainment in the form of Recorded Music (indoors) as well as the Supply of Alcohol (on-sales only).

We will be applying for Regulated Entertainment in the form of Recorded Music (indoors) from 11:00 daily until:

- 23:30 Sunday to Wednesday; and
- 01:00 the day following Thursday to Saturday.

We will also be applying to provide Regulated Entertainment in the form of Recorded Music (indoors) from the end of permitted hours on New Year's Eve to 02:00 on New Year's Day.

You may note that we are applying for Recorded Music from 11:00 as opposed to 23:00. Although technically any Recorded Music before 23:00 would be permissible under Deregulation we thought that as officers, it would give you more comfort to know that we intend our suggested conditions to apply throughout the day.

We will be applying for the Supply of Alcohol (on-sales only) from 11:00 daily until:

- 23:30 Sunday to Wednesday; and
- 01:30 the day following Thursday to Saturday.

We will also be applying to provide the Supply of Alcohol (on-sales only) from the end of permitted hours on New Year's Eve to 02:00 on New Year's Day.

The Designated Premises Supervisor for the purpose of the application is Robert (Robbie) Gill who is one of the directors of the applicant company. This will, of course, change in due time once the premises has been fitted out and a manager appointed.

We have put together a list of suggested conditions for your consideration. They include the usual conditions one would expect to see for a premises of this type. Please consider the conditions at your leisure but to give you a flavour of what we are suggesting:

- CCTV;
- Incident book;
- Last entry;
- Personal licence holder on duty after 8pm;
- Shutting the outside area at 22:30;
- SIA Door Supervisors on Thursday, Friday and Saturday evenings; and
- Challenge 21.

We would be most grateful if you would have a look at the documents we have attached and please let us have any comments you may have on the application. If you have concerns about the application we would be keen to discuss those with you and are happy to meet if you feel that would be beneficial.

We have sent this to you as the Responsible Authorities most usually involved with licensing applications. No discourtesy intended whatsoever to the other Responsible Authorities and if you would like to pass this email on to them (or supply us with contact details) we would be equally happy to discuss the application with them.

We anticipate submitting the application a week today. We apologise for the slightly compressed timeframe but we are under certain obligations arising from the lease agreement to make a premises licence application in good time.

We trust that all makes sense. If you have any queries, please do not hesitate to contact me or Matthew Phipps (cc'd).

Kind regards

Luke Elford  
Associate

[LinkedIn](#) | [Twitter](#) | [Aspiring Solicitors](#)  
[www.TLTsolicitors.com](http://www.TLTsolicitors.com)

## Recognised in The Times Best Law Firms 2019.

Please be aware of the increase in cybercrime and fraud.

TLT will not send you information about changes to bank account details by email.

If you receive an email purporting to be from someone at TLT advising you of a change to bank account details it is not genuine. Do not reply to the email or act on any information it may contain. Instead please contact the person dealing with your matter immediately.

TLT accepts no responsibility if you transfer money to a bank account which is not ours.

Please note we do not accept service by email.

The information in this email is confidential and may be privileged. It is for use by the addressee only. If you are not the addressee or if this email is sent to you in error, please let us know by return and delete the email from your computer. You may not copy it, use its contents or disclose them to another person. No liability is accepted for viruses and it is your responsibility to scan any attachments. TLT LLP, and TLT NI LLP (a separate practice in Northern Ireland) operate under the TLT brand and are together known as 'TLT'. Any reference in this communication or its attachments to 'TLT' is to be construed as a reference to the TLT entity based in the jurisdiction where the advice is being given. TLT LLP is a limited liability partnership registered in England & Wales number OC308658 whose registered office is at One Redcliff Street, Bristol, BS1 6TP. TLT LLP is authorised and regulated by the Solicitors Regulation Authority under ID 406297. In Scotland TLT LLP is a multi national practice regulated by the Law Society of Scotland. TLT (NI) LLP is a limited liability partnership registered in Northern Ireland under ref NC000856 whose registered office is at Montgomery House, 29-33 Montgomery Street, Belfast, BT1 4NX. TLT (NI) LLP is regulated by the Law Society of Northern Ireland under ref 9330.

TLT LLP and TLT (NI) LLP are recognised as Data Controllers under data protection legislation. If you would like to find out more about how we use personal data and your rights in relation to your personal data please see read our [privacy notice](#) which is available on our website.

TLT LLP is authorised and regulated by the Financial Conduct Authority under reference number FRN 780419. TLT (NI) LLP is authorised and regulated by the Financial Conduct Authority under reference number 807372. Details of our FCA permissions can be found on the Financial Services Register at <https://register.fca.org.uk>

## Recognised in The Times Best Law Firms 2019.

**We've moved offices in Belfast to River House. Please update your records with our new address: River House, 48-60 High Street, Belfast, BT1 2BE. Visit our [website](#) for further information**

This page is intentionally left blank







ABOUT US

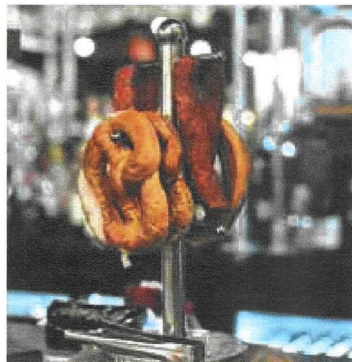
# We're a modern Bierkeller with traditional German food

Page 14

Munich Cricket Club is a successful and exciting **contemporary Bierkeller**, a fun twist on the traditional Bavarian Beer Hall. Munich Cricket Club has already **achieved legendary status** with its first location in London Victoria. Delivering traditional, freshly prepared **authentic German food** and specially selected **Munich Beers** with a backdrop of laughter, **quirky design** and **entertainment**, the MCC team have built a **loyal following** and are ready to grow.

---

## ABOUT US



‘Food is maybe more of a feature than you’d expect to find, though it is perfectly tailored to the needs of the beer lover: sausages, schnitzels, the classic Euro ‘big salad’; even the mighty Schweinshaxe, a whole slow-roast pork knuckle, aka the Bar Snack of Champions. But in truth, you don’t really notice the food. It is a good place to be with your friends, jabbering away and just enjoying one another.’

– *The Telegraph*



## THE TEAM

The Munich Cricket Club management team is well balanced and has the capability and experience in depth to oversee and successfully manage the growth of the brand. We're run by father and son team Tom and Robbie Gill and Operations Manager Thomas Schutte. Day to day operations are run by Robbie. We also have top class professional legal, financial and licencing advisors.

---



## THE TEAM



### Robbie Gill

**Robbie has a proven track record for creating successful sites wherever he goes.**

**He is responsible for the over all operations and brand management.**

With a 1st class Honours degree in Hospitality Management, he cofounded Moonshine Bars Ltd in 2009 transforming the fortunes of a number of gastro pub sites across London, from The Elephant on the Hill in Battersea, to The Loose Box in Westminster and The Rose in Fulham. Then, in early 2016, following the acquisition of a lease on a largely derelict space in London's Victoria, Robbie created Munich Cricket Club, from concept through to execution. He is responsible for the over all operations and brand management.

---



### Tom Gill

**Tom is a serial hospitality entrepreneur. He is responsible for property acquisition and development as well as financial control of Munich Cricket Club.**

He was a founder Director and Shareholder of Magic Pub Company Ltd, which became the UK's then largest managed independent pub company, sold to Greene King plc for 197.5m. He was a founding and substantial shareholder in Ambishus Pub Company PLC. After 18 months trading, the company was acquired by an institutionally backed team for £38.2m. He was also a founding shareholder of Broken Foot Inns Ltd which as BFI remains a successful operator. Tom then joined Puzzle Pub Company Ltd as Chairman and oversaw the sale of its assets to Food and Drink Group PLC and Capital Pub Company Ltd.

---



### Thomas Schutte

**Thomas has been General Manager of Munich Cricket Club, Victoria since it opened and has been greatly influential in its success to date.** He is a German National and brings a wealth of hospitality experience from Europe, including Austria and Switzerland.



### Louise Clausson

**Louise is our Marketing and Events Manager responsible for all marketing, especially through online and social media, as well as partnerships with brand owners.** With a degree in Hospitality, she has worked with us for over 5 years starting as a waitress through assistant manager, and now in her present capacity.



Our management philosophy is that we approach Hospitality with quality.

Our Menus are carefully considered and freshly delivered by real chefs. Our drinks, whether Beer, Wines or Cocktails are carefully selected.





## THE TEAM



Staff are attracted to join us from our German speaking network. We have invested in robust EPOS equipment, accounting systems and stock controls

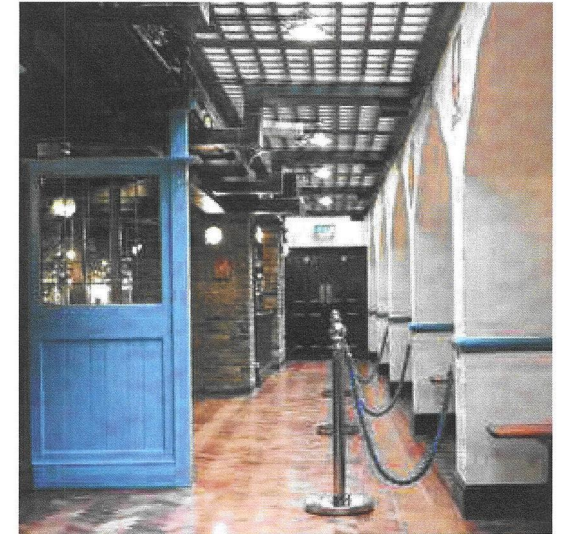
**Personnel are the life blood of any business and so future talent carefully sourced is critical to our continued success**



## OUR ENVIRONMENT

# The design was conceived as a nod to the Munich Bierkeller.

It is contemporary, industrial and simple, although high quality. We have good clear space and under-pavement vaults. Solid Oak flooring, bespoke, sturdy tables all meant for sharing. Plenty of authentic German Brewery fittings and original signs in metal and ceramic. To add to the fun and authenticity, our staff wear Dirndls and Lederhosen. Manufactured in Germany. We feature Oompah Bands twice a week adding to the atmosphere. We are however, not a late-night venue.





# Our food Menus offer many German favourites all freshly prepared by our Chefs.

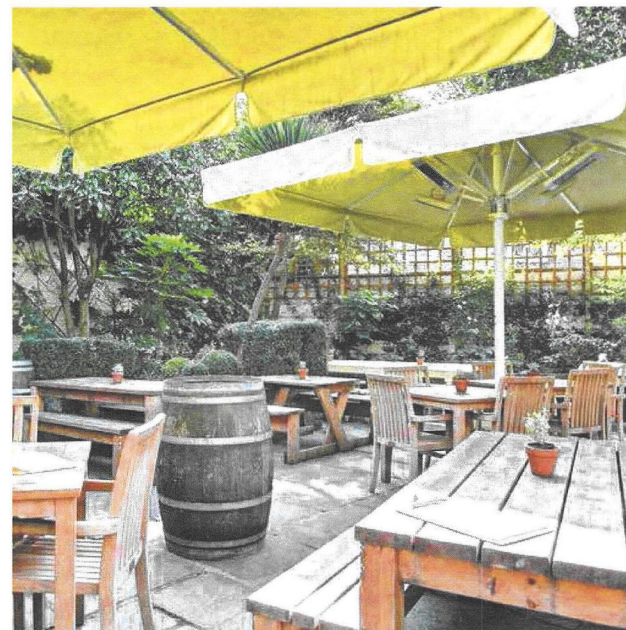
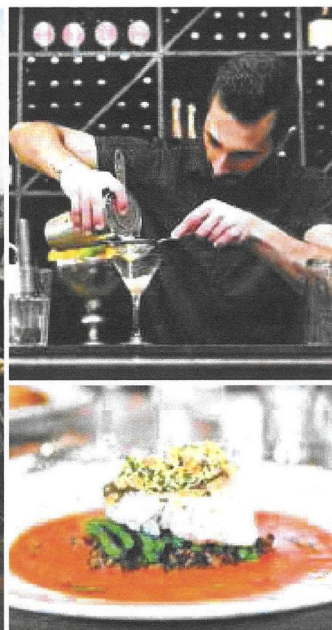


We import our sausages directly from Germany. We take pride in the quality and authenticity of our Menu items – Schnitzels, Wurst, Pork Knuckles, Raclette, Fondues, Sauerkraut etc. We offer sharing boards piled high with all best and most popular items. At Lunch, we have express options and some lighter dishes. 10 imported Munich Beers on authentic ceramic German fonts served to customers in branded pint glasses, mugs and Steins. Lots of German bottled beers, wines and spirits. No Guinness! No warm Ales!



### 3 BRANDS

The credentials of the management team have been outlined above. As well as the expanding Munich Cricket Club operation, Tom and Robbie continue to operate two other successful businesses:



#### The Loose Box

This contemporary Bar/Restaurant is located in the heart of Westminster. It was developed from an abandoned pub. The offer is an all-day Bar/Café/Restaurant open from Breakfast through Lunch and then Dinner and after work drinks. Quality, freshly prepared food is offered alongside Premium Drinks and Wines.

#### The Rose

This is our 'village pub' located in Fulham, close to the Kings Road. A real jewel, loved by locals and visitors alike. Great Pub Food, super drinks and wines. A fantastic Sunday Lunch offer. We have a beautiful Patio Garden for al-fresco Dining.

## MARKET POSITION

**The hospitality sector, like much of the high street has received significant and varied press.**

Page 23

The sector is polarised with many high street brand declaring poorer than expected performance whilst dynamic independent operators in Central London declare positive results.

Poor performing operators have high costs for heavy food & service led experiences forcing them into challenging positions.

The smart independent sector continues to thrive by maintaining high impact experiences for the customer and driving commercial efficiencies.

Munich Cricket Club was conceived to deliver this unique experience whilst focussing on the optimal mix of food, drink and service delivery.

The net result is Munich Cricket Club converts profitably with a stable commercial setup and sits amongst those brands that have been built on an operational platform most suited to the industry challenges of the future.





# Thank you.

If you require any further information, please get in touch: [tomgill@moonshinebars.com](mailto:tomgill@moonshinebars.com)





## **1. Introduction**

- 1.1 I have been asked by Mr Matthew Phipps of TLT solicitors of 20 Gresham Street, London, EC2V 7JE to comment on the licence application by the Munich Cricket Club to open a venue at Unit E2 (formerly La Tasca), Hertsmere Road, Canary Wharf.

## **2. Personal summary**

- 2.1 I retired from the Metropolitan Police in January 2007 having served 34 years of exemplary service. Throughout my service I have been regularly involved in the enforcement, management, and development of licensing initiatives and policies. I retired as a Borough Commander.
- 2.2 As a constable I worked as an undercover officer detecting offences in late night licensed premises in central and west London. As an Inspector I was the licensing Inspector for a very busy inner London policing division.
- 2.3 Whilst working as a Chief Inspector I was the operations manager in the central London Clubs and Vice unit from 1990-1996. As part of this role I had responsibility for late night licensing in Westminster and I supported other London boroughs as appropriate. During this period, I managed both covert and overt police operations on behalf of the police and the local authority to ensure compliance with the legislation and to prosecute breaches where necessary. The overt licensing visits were structured in a way that ensured that all premises operating with late night licences received at least 4 visits a year from a joint licensing team of police officers and local authority officers. It was during this period that I was involved in the development of the initial licensed door supervisors scheme, commissioned by Westminster City Council, which was implemented and managed by myself within the Clubs and Vice unit. During the same period I researched, with a local authority counterpart, the potential for the introduction of 'Lap Dancing' clubs in Westminster. The work resulted in the introduction of 'lap dancing' establishments in the borough. The initiative and the supervision of the licence was then monitored covertly and overtly by officers under my direction.
- 2.4 As a Borough Commander on 2 London boroughs, between 2001 and the beginning of 2007 (January), I worked with both local authorities to develop the respective licensing and enforcement policies. The work with the Local Authority formed a significant part of Community Safety and local policing plans. With the introduction of the new Licensing Act 2003 I oversaw the transfer of responsibilities to the local authority and was instrumental in setting up a joint licensing team for a busy inner London borough.
- 2.5 In 2007 having retired from the police I was employed by an inner London Local Authority as an Assistant Director for Safer Communities. I held this post for 10 years.
- 2.6 As the Assistant Director I had responsibility for crime reduction strategies and the enforcement functions for the authority. These included the Licensing, Trading Standards, and the Environmental Health Teams (including noise). My work involved comprehensive partnership working with all agencies involved in the crime reduction partnership, problem solving local hotspots and environmental audits with the associated action plans.
- 2.7 During the 10 years that I spent with the authority I worked closely with the local policing teams to ensure that licensed premises were effectively supervised and managed in line with local initiatives and the borough licensing and enforcement policies.
- 2.8 As the principal officer for licensing in the local authority I worked closely with local community groups, ward councillors, and members of the licensing committee to develop knowledge and understanding of local enforcement policies and crime and disorder initiatives linked to drugs and alcohol. The work included the

supervision of licensed premises, the management of the licensing objectives and working with legal services to take appropriate and proportionate action where necessary.

- 2.9 I was responsible for delivering a structured approach to licensing management, supervision, and enforcement, the councils community safety plan, the enforcement policy, and licensing policy. My role also included the consultation, development, and delivery of the boroughs controlled drinking zone, cumulative impact zone, Sexual Entertainment Venues, late night levy, early morning restriction orders, Best Bar None, and alcohol treatment programmes. I was the Authorising Officer for all covert surveillance, under the Regulation of Investigatory Powers Act.
- 2.10 On my retirement from Local Government I set up my own compliance consultancy and offer independent advice, compliance audits, and risk assessments for licensed premises. I have given evidence at licensing hearings/reviews, and appeals on behalf of the Metropolitan Police, Local Authorities and individual premises in each of my respective roles.
- 2.11 I have a Masters Degree in Business Administration, I am a member of the Institute of Licensing, and I have personal alcohol licence. I have also been trained in Strategic Emergency and Crisis Management (Cabinet Office EPC), Emergency Control Management (Cabinet Office EPC), Gold Support London Emergency Planning (LLAG), and I was a qualified Authorising Officer for Covert surveillance in both the police and Local Authority.

### **3. Methodology for the review.**

- 3.1 In order to make an objective assessment of the proposal by Munich Cricket Club to open a venue in the West India Quay complex I have;
- Used my previous knowledge of Canary Wharf and the West India Quay complex.
  - Revisited the area of West India Quay and the surrounding area to examine the current environment
  - Undertook 2 unannounced visits to the MCC venue in Victoria to inspect the venue during the evening operating hours and to assess performance against the 4 licensing objectives.
  - I also conducted a document review before commencing any assessment. That review consisted of
    - I. The Licence application
    - II. The representation by a resident who lives in the West India Quay complex.
    - III. The Property and Landlord pack.
    - IV. The acoustic assessment of the proposed venue.
    - V. The proposed licence conditions
    - VI. The premises plans and,
    - VII. The DPS application form.

**4. West India Quay:**  
**Unit E2 (formerly La Tasca), Hertsmere Road, Canary Wharf.**



- 4.1 West India Quay is owned and managed by Landsec, the largest commercial property company in the UK. Their website <https://westindiaquayquarter.com> advertises 'WIQ' as a destination, or 'quarter' for entertainment. The website provides information on how the travel to the area, what is at WIQ, and the events that are taking place. (See examples at appendix 2).
- 4.2 The area is not in a cumulative impact zone.
- 4.3 Hertsmere Road runs west to east at the north end off the Isle of Dogs. It sits just south and runs just about parallel to the West India Dock Road.
- 4.4 The old wharf buildings are placed along the south footway of Hertsmere Road and the old wharf building sits between Hertsmere Road and the old dock known as West India Dock.
- 4.5 Almost opposite the main entrance into the wharf building on the north side of Hertsmere Road is a large cinema complex, Cineworld.



- 4.6 The wharf complex comprises of a mixed economy that includes residential living, a museum, some small commercial outlets, and eight substantial retail (bar/restaurants) outlets that cater for the afternoon and evening/night time economy.
- 4.7 Apart from the museum at the west end of the wharf complex the eight outlets (one closed) occupy the ground floors (and in some cases the basements) along the entire stretch of the complex.
- 4.8 Along the dock side of the wharf building the bars/restaurants extend out from the building line by some distance creating large open areas that are sectioned off to define each premises.
- 4.9 These substantial areas are an extension of the bar/restaurants and they provide an 'al fresco' environment where customers sit under large parasols to eat and drink during the day, evening, and into the night. (See photographs at appendix 1)
- 4.10 The table below lists the advertised terminal hours for each of the venues that occupy the ground level of the West India Quay building.

The advertised terminal hours for the bar/restaurants in the West India Quay wharf building in Hertsmere Road.							
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>Browns.</b>	00.00	00.00	00.00	01.00	01.00	01.00	00.00
<b>Burger and Lobster.</b>	00.00	00.00	01.00	01.00	01.00	01.00	00.00
<b>The Sipping Room.</b>	01.00	01.00	01.00	03.00	03.00	03.00	01.00
<b>Temple Lounge.</b>	22.30	22.30	22.30	22.30	22.30	22.30	22.30
<b>Pizza Pilgrims.</b>	23.00	23.00	00.00	00.00	00.00	23.00	23.00
<b>Rum and Sugar.</b>	00.00	00.00	00.00	01.00	02.00	02.00	00.00
<b>Marriott Hotel</b>	00.00	00.00	00.00	00.00	00.00	00.00	23.00
<b>The Ledger Building</b>	01.00	01.00	01.00	01.00	02.00	02.00	01.00
<b>Docklands; London Museum</b>	23.59	23.59	23.59	2.00	2.00	2.00	23.00
<b>Empty Premises.</b>							

Cineworld	23.30	23.30	23.30	23.30	23.30	23.30	22.30
-----------	-------	-------	-------	-------	-------	-------	-------

- 4.11 At the West end of the complex there is a reasonably large public House called 'The ledger Building'. Is is open daily until 12 midnight. At the East end of the complex is the Marriott Hotel occupying part of a tower block with a restaurant and bar on the ground floor.

4.12 A short walk across the dock, over a footbridge, to the south side of the dock are 3 other significant premises that operate in the night time economy. They are set out in a similar way to the venues on the north side of the dock. They occupy the lower floor of the building and extend out onto the dock side and provide parasols, and tables and chairs for their customers.

4.13 These venues are clearly visible from the wharf building on the north side of the dock.

They are;

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Davys	01.00	01.00	01.00	01.00	01.00	01.00	22.30
The Merchant	00.00	00.00	00.00	01.00	01.00	01.00	00.00
The Pagnation	00.00	00.00	00.00	00.00	00.00	00.00	00.00

4.14 Private party yacht  
<https://absolutepleasureyacht.com/photos/>

In addition to venues that occupy the ground and basement areas around the dock, There is a private motor yacht moored on the north side of the dock opposite the West India Quay wharf building, almost outside the venue called Browns. It is advertised as the 'Absolute Pleasure Yacht' and offers a private hire facility for meetings, dinners, and parties that include the use of the upper, open deck.

## 5. Visit commentary; Munich Cricket Club (Victoria)

5.1 Having reviewed the Munich Cricket Club website I elected to conduct 2 unannounced visits. One on a night where there was no entertainment being provided and the second on an evening when the 'Umpah' band was performing at the venue.

5.2 On the 8th May 2019 I conducted my first unannounced visit to the Munich Cricket Club.

5.3 The entrance to the venue is actually in Strutton Ground, about 10 metres from the junction with Victoria Street. The entrance is well illuminated, attractive, neat and stylish. There was no detritus associated with the venue and the entrance was exceptionally clean and well presented.

5.4 There was no accredited door supervisor on the door and as I stood facing the door I could not hear any music or other noise associated with venues that operate in the night time economy.

5.5 As I entered the venue I descended a staircase. At the foot of the stairs on the wall beside the double door entrance into the bar was the premises licence fixed to the left wall. I walked through the set of double doors and entered a restaurant bar area in the basement of the building. The whole area was presented as a 'bierkeller with the staff dressed in what I took to be a form of traditional dress. I noted 4 front of house members of staff.

5.6 Standing at the basement entrance looking into the room I could see a substantial bar running along the wall to my left. Directly opposite me running along the entire room was an elevated area, like a balcony, that also

extended round to the wall on my right. There were 6 recessed areas, similar to vaults, on the balcony that had long wooden tables with bench seating that would accommodate about 6-7 people on each side of the table.

- 5.7 There was a balustrade running along the edge of the balcony area that had the effect of separating the main area, in front of me, from the balcony area. There was a short staircase in the centre of the balcony area that led from the main area up on to the balcony.
- 5.8 To my right was an area that had been partitioned off and had the appearance of an Alpine hut. It had the added appearance of a small 'private' dining area and there were 4-5 people sitting at a table drinking and talking.
- 5.9 The main floor area in front of me was set out with 8 long wooden tables with one long wooden bench on each side that would seat between 6-7 people on each side.
- 5.10 To the right of the entrance door were the toilets and to the left was a lectern with a member of staff standing at it.
- 5.11 The bar was exceptionally well illuminated and there was background music. The music level was sufficiently low enough to easily hold a conversation and hear what was being said. The most discernible noise in the bar was the conversations of the customers.
- 5.12 There was 21 customers in the venue, including myself. As I entered the bar/restaurant most people were sitting at the tables in the main floor area of the bar. They were drinking what appeared to be beer from varying sized glasses. From a stein down to much smaller glasses. The customers were all engaged in conversation and eating a meal or having just eaten a meal, as the meal plates were on the table in front of them.
- 5.13 The clientele were well behaved, they were not boisterous, there was no one under the apparent age of 21, and there was no sign of intoxication with any of the customers.
- 5.14 I walked to the bar where I was greeted by a bartender and I asked what was the weakest beer that they had on tap. She pointed to a tap and I agreed. She then asked me what size of glass I would like and she explained the difference. I purchased a pint and asked if I could still order a meal. She pointed to the long wooden tables and invited me to sit and said that somebody would come over to take my order.
- 5.15 I sat at the table and looked at the menu. On one side it covered a comprehensive food offer at reasonable prices that was in harmony with the 'bierkeller' theme. On the reverse side of the menu was the drink tariff clearly set out the prices and it confirmed that my drink purchase was consistent with the tariff as presented.
- 5.16 I ordered a light meal that was served very quickly and as I sat and ate my meal I was aware that no other customers had entered the venue and that a small number of customers had finished eating and drinking and were leaving the venue.
- 5.17 At about 21.30 there was only about 14 customers in the venue, all had finished eating and they were all engaged in conversations while drinking.
- 5.18 The consumption of drink was strikingly slow. I was the only person to go to the bar and order a drink, and that was when I entered the venue. Most of the seated customers had a stein in front of them when I entered the restaurant/bar area and were not asking for refills from the serving staff.

## **6. Second visit**

- 6.1 I conducted a second unannounced visit on Saturday the 11th May. I arrived outside the venue at about 22.10. The entrance was well illuminated and there was no queue to enter. The entrance was clear of any litter or obstructions and throughout the next 30 minutes there was either 2 or 3 door supervisors at the entrance to the venue. They stood inside the doorway and were not immediately visible as you approached the entrance. They were clearly displaying their SIA accreditation. Either on their arm or on a lanyard around their neck.
- 6.2 They were polite and engaged customers as they entered the premises.
- 6.3 There was no noise emanating from the venue and there were a few customers that came out onto the street to smoke a cigarette. Whilst they spoke to each other the conversation was not loud or boisterous. There was no poor behaviour and it was clear that the door staff were supervising them as they regularly came to the front of the entrance to look out.
- 6.4 At about 22.40 I walked to the entrance to enter the venue and I was politely stopped at the entrance and informed that the venue had stopped admitting customers as it was about to close for the night. I asked what time they closed and was informed that it was 23.00 but they stopped admitting customers prior to closing.
- 6.5 I introduced myself and explained the purpose of my visit and asked to see the manager. I was joined very quickly by Patrick Konraider the duty manager. I introduced myself and explained the purpose of my visit. Whilst he had no knowledge of my visit he was polite, courteous, and very helpful.
- 6.6 I walked down the stairs and could not hear any noise coming from the bar area until we entered the bar through the double doors at the foot of the stairs. On this visit there were far more customers than on my previous visit. I counted in excess of 70 customers who were occupying all sections of the bar/restaurant, either sitting at the long tables or standing in groups..
- 6.7 There was recored music playing through a sound system. Whilst is was slightly more than background music it was not excessive or intrusive. It was easy to hold a conversation without having to concentrate on what somebody was saying. The most prominent noise was the noise of conversation coming from the customers. The lighting was dimmed to create a subtle and relaxed environment but it did not restrict anybody's line of sight throughout the bar/restaurant area.
- 6.8 As with my previous visit customers had finished eating and were sitting of standing while drinking and in conversation. There was no one under the apparent age of 21 and the clientele was well behaved. There was no boisterous or exuberant behaviour and no apparent intoxication. The age range appeared to be between late 20s and 50's.
- 6.9 On this occasion the 8 tables that had been set out on my previous visit had been reconfigured so the 2 tables had been pulled together creating 4 lines of tables rather than 8 separate tables. There was an adequate number of bar staff and serving staff to ensure that the customers were served efficiently and that all glasses, plates, and cutlery were promptly removed from the tables.
- 6.10 From the bar I walked with Patrick Konraider the management office where I reviewed the premises safety documentation. He was able to produce a very impressive and comprehensive suite of documentation that included
- A very thorough induction programme for new staff.
  - A current Health and safety policy
  - A current fire risk assessment
  - Fire alarm maintenance documentation for February 2019

- Deep cleaning verification of kitchens.
- Fire extinguishers maintenance
- Electrical appliance testing
- Coffee machine check
- Age policy
- Management roles and responsibilities document.

- 6.11 At 23.00 I walked back into the main bar area where the lights had been turned up and the music had been switched off. The serving staff had positioned themselves around the room to clear the tables of empty glasses and 2 of the security staff had come down into the bar. All staff then began engaging customers to drink up and leave the venue.
- 6.12 When the bar was almost clear I left to stand in the street outside the venue. Whilst there was only a small number of people standing outside they were being supervised by the door security.

## **7. Representations**

- 7.1 The police and local authority departments have not made any representations in respect of the licence and there has only been one representation from a resident who lives adjacent to the proposed venue.
- 7.2 The concern is that loud noises and sound, particularly music will carry through the building. The concern also extends to the intended hours requested in the application.
- 7.3 Apart from the museum the entire ground floor of the complex, and in some cases the first floor and/or basements, are set out as bars/restaurants that cater for customers from around lunchtime, until the early hours. A number of venues, including the museum have a licence through to 2 and 3am. Therefore this application is not out of kilter for the area.
- 7.4 Each of the venues have a courtyard that extend out on to the dock area that can cater for quite a considerable number of customers. My previous experience is that these outside areas are exceptionally well used by customers, late into the evening to consume meals, drink, and socialise during the spring, summer, and autumn months when the weather is suitable. All of the courtyard facilities are closed down at 23.00 and customers either leave the area or move into the venue to continue their evening.
- 7.5 The premises in question, albeit vacant at the moment, was occupied by a Spanish Tapas bar called 'La Tasca'. Whilst I have not seen the licence for La Tasca I have visited the venue in the past and I can confirm that it was a busy and lively venue that operated in the night time economy and played recorded music.
- 7.6 It is clear from my visits to the current Munich Cricket Club that the owners are a responsible company and that appears to have been translated into the care they have taken in this application. They have commissioned an acoustic report from Auricl acoustic consulting. Their analysis and recommendations appear to more than adequate and achieve the Tower Hamlets requirements for both daytime and night time limits.
- 7.7 The recommendations are;
- That a noise limiter is fitted to the venues sound system
  - Any DJ's will not use their own sound system and must use the in-house system.
  - No drum kits to be used
  - The doors, windows, and ants will be kept closed at busy periods.
  - Loudspeakers will be resiliently mounted away from external doors and windows.
  - After 23.00 the sound level will be reduced.

## **8. Conclusions**

8.1 Having reviewed the all of the circumstances, as I understand them, I have set out my conclusions in line with the 4 Licensing objectives.

### **8.2.1 The prevention of crime and disorder.**

8.2.1 The police and local Authority clearly have no concerns in relation to this objective as far as this application is concerned.

8.2.3 The quay area is part of the local night time economy and it does not suffer from levels of crime and disorder.

8.2.4 The area has not been designated a 'Cumulative Impact Zone'.

8.2.5 I have visited the Victoria venue operated by the MCC and found it to be a well controlled and well managed venue.

8.2.6 In Victoria a security team is employed on the busier nights of the week and they are polite, well informed, and clearly visible as security wearing their SIA accreditation. They have been through a thorough induction programme, as do all members of staff. They manage the outside of the venue as well as the entrance and the bar area.

8.2.7 There was no one under the apparent age of 21 and there was no obvious signs of high levels of intoxication or poor behaviour

8.2.8 Bar staff were attentive and clearly trained to manage their environment. There appears to be a clear focus on the Protective and Risk Factors in Bars as set out in the Responsible Service of Alcohol: A servers Guide

8.2.9 The guide highlights the need to create the right atmosphere and is about encouraging people to behave in a manner that suits your premises. To do this, the setting of set standards is essential. The following standards set out in the guidelines were all very evident throughout my 2 unannounced visits

- The venue was not congested or overly crowded
- There were good standards of cleanliness and housekeeping
- There were friendly staff
- Service was quick and efficient
- Last orders was called in plenty of time
- The exit of patrons was well managed by all staff.
- Customers were monitored, including at entry, the bar and the exit
- Promotion of food (full meals and snacks)
- Higher percentage of customers were sat at the long tables and in the alcoves.
- Staff are trained in responsible service and ratified by the induction material that I inspected.
- There was a good range of reasonably priced soft drinks
- There was good communication between staff

### **8.3 Public safety.**

8.3.1 The theme of 'setting standards' is continued through to the Public Safety objective by the MCC management.

8.3.2 During my second visit to the Victoria venue I found an impressive suite of documentation that clearly identifies that there is a responsible culture in relation to safety, for both staff and clientele. I felt that the staff were well trained and conscientious and that management take their responsibilities very seriously as demonstrated through;

- A very thorough induction document/programme for new staff.
- A current Health and Safety policy
- A current fire risk assessment
- Fire alarm maintenance documentation for February 2019
- Deep cleaning verification of kitchens
- Fire extinguisher maintenance
- Current electrical appliance testing documentation
- Coffee machine check
- Age verification policy
- A management roles and responsibilities document.

### **8.4 The prevention of public nuisance.**

8.4.1 There has been one representation in relation to the application, and that comes from a resident living in a flat above the proposed venue who is concerned with noise nuisance that may be associated with the new venue.

8.4.2 This will not be the first occupation of Unit E2. The lot is currently vacant but was previously operated by the La Tasca restaurant chain serving traditional Spanish tapas. It also utilised the open air enclosure on the dock side of the wharf.

8.4.3 The concern is that noise nuisance from the venue will travel through the building and disturb the living environment of the resident. I have not seen any previous complaint history from the resident relating to the previous bar/restaurant to occupy the premises and courtyard at unit E2.

8.4.4 Nevertheless, the management of the proposed venue have undertaken an acoustic review of the premises to ensure that any potential for public nuisance related to noise is managed and rectified. The decision to undertake the work reinforces the responsible nature of the company that has already been identified under the two previous objectives.

8.4.5 The acoustic report does not identify any significant issues and recommends the installation of a noise limiter to prevent the possibility of noise pollution. This is not unusual; many venues that operate in the night time economy that are adjacent to, or close to residential properties often have a noise limiter fitted to prevent any potential for noise nuisance to neighbouring dwellings.

8.4.6 There will be no recorded/amplified music in the courtyard directly outside the venue.

8.4.7 In addition, the owners of the wharf area, landsec, whilst advertising the area as a destination to enjoy the night time economy (see below), they are clear that it is a mixed use environment and point out that the external areas must close by 23.00

***There is a wealth of fantastic eating and drinking opportunities at West India Quay, and many of them have outdoor seating. However, this is also a residential area and we would like to inform all customers that eating and drinking outside must end at 2300h.***

***Please respect the local residents by observing this deadline, and please make your way home quietly causing the minimum of disturbance.***

- 8.4.8 My visits to the Victoria venue highlighted the responsibility of the management. They have set standards to ensure that their environment was well managed to prevent any public nuisance linked to their venue, inside the premises or by customers leaving the venue.

## **8.5 The protection of children from harm.**

- 8.5.1 The venue at Victoria is well managed, there is a comprehensive induction programme for staff that highlights under age drinking and admittance to the venue. The Management team have had their responsibilities set out in a management responsibilities document which will all be replicated at the venue.

## **8.6 Comment**

- 8.6.1 In reaching my conclusion I have considered all of the circumstances that I feel are pertinent to the application, they are;
- That there has been no representation by the responsible authorities.
  - That there has only been one representation by a resident who has lived alongside the night time economy in West India Wharf for some time.
  - The responsibility displayed by the owners of the dock (Landsec) in their advertising literature.
  - The well managed and controlled environment that I experienced at the MCC venue in Victoria.
  - The attention to detail in creating an environment that supports the 4 licensing objectives as witnessed in Victoria.
  - The importance that the MCC management place on the safety of their staff and customers, and the safety documentation for the venue.
  - The applicants concern to ensure that a public nuisance does not occur from noise, even though the previous occupants of the venue operated a bar/ restaurant at the venue. To that end they commissioned a noise survey and will fit a noise limiter.
- 8.6.2 I can see no grounds to refuse the licence and I am satisfied, confident, and convinced that the management controls and the culture at the venue in Victoria will be replicated by the management of the Munich Cricket Club at West India Quay if the application is granted.