

LMRG Hospitality LLC.

Proposal for:

Completion of Development for the

Mad Hatter Property

10 East Ocean Avenue

Block 19, Lot 3

Borough of Sea Bright, Monmouth County, New Jersey

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Cover Letter

LMRG Hospitality, LLC.
845 Broad Suite, Suite 1
Shrewsbury, NJ 07702

August 1, 2023

ATTN: Mr. Joseph Verruni, Borough Administrator
1099 Ocean Avenue
Sea Bright, NJ 07760

Dear Mr. Verruni,

Please allow this letter to fulfill the required information as requested in the Request for Proposal for the Completion of Development at the property located at 10 East Ocean Avenue.

LMRG Hospitality is a limited liability corporation composed of the following partners, Mr. Gregory Milano, Mr. Vince Gifford, Mr. Dominick Rizzo, and Mrs. Mikaela Milano-Lucia, whose intent is to submit a comprehensive proposal for the development of said property. We have completely reviewed, understand, and agree to be bound by the terms of the RFQ/RFP and are committed to carrying out the aforementioned provisions.

We have created the attached proposal with a proposed purchase price of [REDACTED] and an additional sum of [REDACTED] for the purchase of the liquor license from the existing owners. Within this document you will find our detailed plan for rehabilitation and the financial information supporting the prices above.

We attest that all of the information listed in the following proposal is true and factual and have been provided fairly, freely, and without collusion or fraud. We agree to meet all required performance guarantees and complete the project and provisions required.

While all members are available to respond to requests from the Borough within a timely fashion, Mrs. Mikaela Milano-Lucia will be designated as the contact person for this proposal.

Please note that any information that should be considered proprietary information has been denoted with either a footnote or disclosure. This information is a trade secret and if disclosed would cause substantial injury to our competitive position. We request that any information noted as such be only used for the evaluation.

We thank you sincerely for the opportunity to submit an offer for this project and look forward to the potential of rehabilitating and completing this project.

Sincerely,



Mikaela Milano-Lucia

General Administrative Information

LLC. Information

Our LLC has been formed solely for the purpose of bidding on and gaining possession of the property located at 10 E. Ocean Avenue Sea Bright.

Member Biography, Resumes and Qualifications

Vince Gifford

In addition to a highly successful career as a patent lawyer and years in the Air Force, Vince has become one of Asbury Park's largest investors. He is often credited with the saving of Asbury Park as he began purchasing parcels of land when the area was in major need of redevelopment. Since then, he has bought and sold almost every square inch of the town including major landmarks like Asbury Lanes and parcels along the ocean. Many of his projects were purchases through sheriff sales, foreclosures, or tax liens that allowed him to gain experience with troubled and abandoned properties. Currently, he still holds ownership in multiple properties and liquor licenses throughout the state and has begun directing his attention towards the revitalization of Atlantic City.

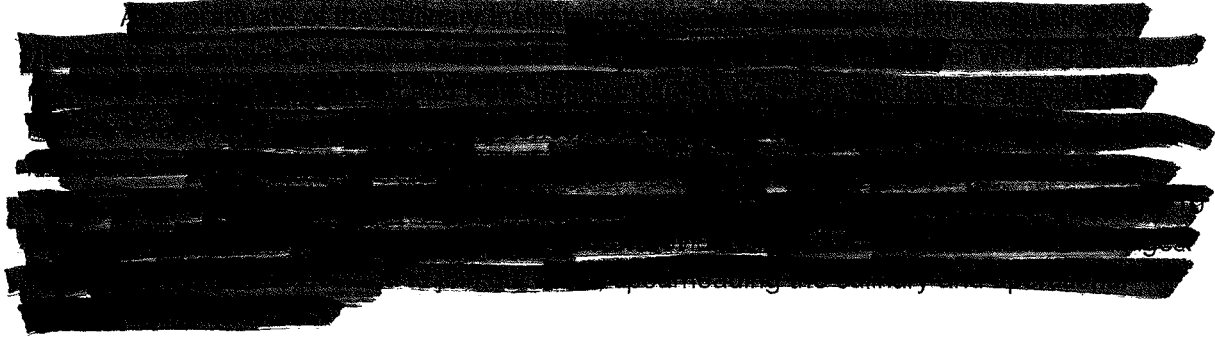
Gregory Milano

With over 35 years in the construction industry as the President of Milano Builders, Gregory has extensive experience in residential and commercial construction. He has built his Monmouth County business up solely through reputation and word of mouth, focusing on client satisfaction as his largest marketing outlet. Throughout the years, he has become involved in restaurant operations first as an investor and later as an operator. Locally, he has been involved in B2 Bistro, The Alley at the Fort Project, and currently owns 26 West on the Navesink. Gregory will be in charge of the pre-opening process including the planning and construction of the property.

Mikaela Milano-Lucia

Mikaela Milano-Lucia graduated with a business degree from Seton Hall University in 2018 and has been managing restaurants and businesses since prior to graduating. For almost 10 years she has gained experience in almost every aspect of the restaurant business from the kitchen to the office. Currently, she operates 26 West on the Navesink in Red Bank and worked on the Alley at the Fort project in Fort Monmouth prior to the decision to return the parcel to the state. Within the LLC, Mikaela is responsible for coordinating and overseeing all business matters as well as concept development, design execution, and operating procedures for the restaurant.

Dominick Rizzo¹



Project Organization and Proposal

It is our intent to maintain the original use of the building and create a three story restaurant within the space. We believe that the original owners were headed in a great direction and would only employ minor tweaks to the original architectural plans and existing structure. Outlined below is our concept and use of space plan:

Concept

A three story restaurant and bar with a walk up window for quick service food and beverage, outdoor patio, and event space. The overall design will be reminiscent of resort restaurants and clubs in the Riviera destinations with a laid back but refined atmosphere. We intend to operate a full seven days per week with Brunch, Lunch, Dinner, and Late night service during the summer and a slightly scaled back operation focusing on events in the winter months. The food and beverage program will play to the strengths of other operations currently in Sea Bright, focusing on a casual fare that attracts beach goers, beach club members, and local families but will focus on fresh, coastal cuisine with influences from the cuisines around the Riviera.

The bar program will focus on fresh made quality cocktails with a tropical and beachy focus as well as a carefully created wine list with roughly thirty selections.

We are aware that the town previously was wary of the first floor becoming a nightclub and we want to be clear that we have no intention of operating such. While the two floors will have slightly different levels of service with the first focusing more on a bar crowd, both floors will be full service restaurants with bar space. We do intend to operate a late night operation but will maintain an orderly environment. Live music will mostly consist of acoustic and small bands to create a lively but controlled atmosphere.

Inspiration photos: ²

¹ Any data or information relating to Dominick Rizzo is considered to be trade secret. The disclosing of this information would cause substantial injury to his competitive position. We request that all data be used only for the evaluation of the proposal and should be kept confidential.

² We do not own the rights to these images, for concept development purposes only. All pictures sourced from pinterest

Floor One

The Ground Level of the building was originally planned to be a walk up window, parking, bike rental, and receiving area. We intend to maintain this use while expanding the receiving area. Only minor changes to the original plans will be made to allow for better access to the receiving and quick service area as well as relocating one of the employee restrooms currently located on the second floor to this level. Landscaping as well as a sign will be added to the exterior to add curb appeal. We will possibly add a small piece of art, vintage vespa or similar, to the front landscaping area as well.

Floor Two

The second floor's focus will remain seating, bar, and kitchen space. This space will be a more casual, laid back atmosphere focusing on the off the beach and local bar crowd. We intend to remove the liquor storage room and scale back the back of house operations to open up the sales floor and create an open view to the water from all points. The streetside balcony will become a small waiting area with white aesthetic railings and lounge chairs with a roof and glass garage doors to make the space usable year round. The main bar will be moved toward the ocean side of the restaurant and an additional bar with a grill in the middle will be added as

a unique focal point. We will remove the proposed stage and focus on smaller live entertainment.

This will be the main entry point for all guests and Hosts will seat them on either the second or third floor from this point. We are considering the addition of an additional interior staircase for this purpose.

Floor Three

Similar to the second floor, we will scale back the back of the house portion to open up the dining area space. In the winter months, this space will be the main private event area. In the summer, this floor will have a slightly more upscale and resort-like atmosphere for guests looking for dinner. While it will not be fine dining, we would like to give the feel of a higher end experience while maintaining a casual environment that appeals to a broad range of diners. We would like to create a tiered flooring system so that each row of seating has an equal view of the ocean with a handicap access ramp running along the side of the restaurant. The oceanside balcony will be included in the dinner seating with a lounge style set up.

Summary of Proposed Changes

Floor One:

- Remove or decrease retail area
- Increase receiving and storage
- Relocate one employee restroom to this floor

Floor Two:

- Relocate main bar
- Enclose front balcony with glass garage doors
- Potential addition of interior stair
- Add a bar with a grill where main bar is currently located

Floor Three:

- Scale back back of house square footage
- Create a tiered flooring plan to increase view
- Relocate bar to better use view and space

Sample Menu

Cocktails:

Acqua Santa- St. Germain Elderflower Liqueur, Italicus Bergamot Liqueur, Fresh Mint, Prosecco, Soda Water

Spanish Sunrise- 21 Seeds Valencia Orange, Coconut Water, Pineapple Juice, Orange Juice Casamigos Reposado and Mezcal, Ancho Reyes, Mango Puree, Lime Juice

Jersey Skiff- 360 Georgia Peach Vodka, Pineapple, Cranberry, Lime, Ginger Ale

Under the Umbrella- Blue Chair Bay Coconut Spiced Rum, Agave, Lime

Rum Row- Rum, Grand Marnier, Vermouth Blanc, Grenadine

Brunch:

French toast stack with smoked bacon and a Grand Marnier souffle
 Lobster roll served on fresh baked potato roll with scallion and yuzu mayo
 Breakfast pizza: bacon egg and cheese, cauliflower crust
 Tuna poke with acai, quinoa, yuzu dressing, and fried nori strips
 Jersey shore cheesesteak with provolone and cherry peppers served with Fries off the Bar Grill
 Multiple Fresh Baked Pizza options
 Raw Bar

Dinner:

Multiple Fresh Baked Pizza Options
 Raw Bar
 King Crab Legs with Yuzu Butter
 Blackened salmon with tangerine lemongrass glaze, wild greens, and jersey tomatoes
 Shrimp and lobster with black spaghetti, coco/sriracha reduction
 Steaks and chops: 6oz filet, 10 oz filet, NY strip, Ribeye, Pork porterhouse all served with crispy potato and small house salad
 Fresh jersey catch- local point pleasant catch, prepared accordingly

Financial Information

Project Pro Forma

Attached is a detailed project proforma including a capital budget, five year predictions, break even analysis, labor cost report, and construction costs.

Purchase Price Breakdown

More information on the repairs needed is listed within the Technical Information Section.

Land	[REDACTED]
Building- Steel and concrete	[REDACTED]
Less Electrical Repairs Needed	[REDACTED]
Less HVAC Repairs Needed	[REDACTED]
Less Plumbing Repairs Needed	[REDACTED]
Less Site Clean Up (Debris Removal, Cleaning, Dumpster, ETC)	[REDACTED]
Less Fire Suppression Repairs	[REDACTED]
Total Proposed Purchase Price	[REDACTED]

Project Construction Costs

Based on the current status of the building, we have estimated the following costs to complete the building and obtain a COI. All pricing is based on professional opinion from subcontractors and is not an official quote or bid.

Paving, Striping, and Parking (including road paving per the zoning requirements)	██████████
HVAC (including previously mentioned repairs)	██████████
Kitchen Equipment, Hoods, Refrigeration	██████████
Plumbing (including previously mentioned repairs)	██████████
Electrical (including previously mentioned repairs)	██████████
Low Voltage- Alarm, Sound, Cameras	██████████
Fire Suppression (including previously mentioned repairs)	██████████
Framing, Sheetrock, Insulation	██████████
Windows and Doors	██████████
Elevator	██████████
Exterior and Interior Signage	██████████
Floors	██████████
Soundproofing Panels Per Zoning	██████████
Lighting and Plumbing Fixtures	██████████
Finishes	██████████
Landscaping	██████████
Exterior	██████████
Professional and Permitting	██████████
Misc	██████████
Total	██████████

Startup Costs

Tables and Chairs	[REDACTED]
POS	[REDACTED]
Plates, Glasses, Flatware	[REDACTED]
Pots, Pans, Smallwares	[REDACTED]
Food and Liquor Opening Order	[REDACTED]
Uniforms	[REDACTED]
Paper Goods	[REDACTED]
Subscriptions	[REDACTED]
Training Costs	[REDACTED]
Petty Cash/Operating Account	[REDACTED]
Marketing	[REDACTED]
Office and Admin Supplies	[REDACTED]
Misc	[REDACTED]
Total	[REDACTED]

Equity Funding

Gregory Milano and Vince Giffords personal financial statements have been provided as a proof of financial capabilities. Please note, both financial statements are included in sealed envelopes and should be considered proprietary and confidential. Any information on said statements must be redacted or withheld from any OPRA requests and are only intended to be viewed by the parties necessary for decision making in this matter.

If awarded the project, we will explore additional equity partners to the business portion only. Mr. Gifford and Mr. Milano do not require additional partners to move forward with the purchase and construction of the project and would only do so if the partnerships bring value to the project.

Debt Funding

Please find the enclosed relationship letter from [REDACTED] bank as proof of eligibility for debt funding. We anticipate mortgaging up to [REDACTED] upon approval.

Technical Information

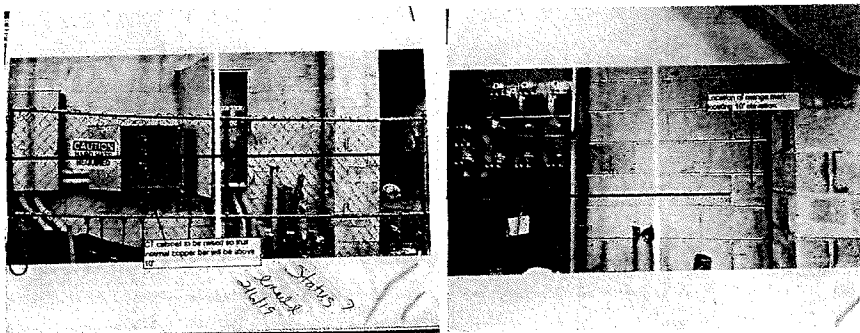
Current State of the Building

Upon inspection by our qualified professionals, the current state of the building is as follows.

Structural: All structural (concrete, steel, etc) elements have been deemed safe and acceptable. The plywood exterior's viability has not been determined at this time.

Plumbing: It has been recommended that a majority if not all copper be replaced as the joints and other elements might have become compromised due to exposure to the elements. The use of compression joints versus soldering has created possible weaknesses in the plumbing system.

Electrical: The current electrical service essentially has no value. The installed and existing service entrance equipment does not match the current load requirements based on the plans as of 2019. The service entrance equipment is also located below the base flood elevation (BFE), see pictures below. All wiring runs and equipment will need to be pulled and re-run to ensure that it is safe for long-term operation due to the length of time it has been unprotected from the elements.



HVAC: While all HVAC systems are installed, it is unknown whether they are operational due to years of dormancy. The only way to determine viability is to re-run wiring and test the units. If non-operational, all units will need to be removed and replaced at an additional expense. Existing duct work will need to be modified for new floor plans and repaired or replaced in areas. See attached status letter.

Fire Suppression Systems, Sprinkler, Alarm: The majority of the existing fire suppression system is viable. A few pipes throughout need to be replaced and all need to be cleaned and coated.

Low Voltage: No low voltage has been run at this time

Kitchen Hoods and Refrigeration: It is not possible to know if the hoods and refrigeration will be operational at this time as the compressors and condensers have been dormant for an extended period of time. All units may require replacement.

Current Zoning Approvals

We have read the current zoning approvals for the property and are aware of the specific stipulations placed on the property by the board.

We are in agreement with the following items:

- No amps on the outside deck
- Sound absorbing tiles on the ceiling
- Completion of an acoustic report
- No led signage
- Number of approved signs on the exterior of the building
- Glass walls on the North and South Sides to be 8 foot tall and ½ inch thick
- 6 foot white vinyl fence on the garbage area
- Design intended to reduce the outdoor area activity

The following items we would ask to discuss with the board:

- Maximum of 312 patrons
 - would possibly like to increase this number
- No alcohol out of the ground level walk up window
 - Based on the “Cocktail to Go” concessions made during Covid we would like to explore the possibility of allowing low alcohol canned options
- Hours of the walk up window
 - We would like to be able to open the window earlier for grab and go breakfast
- Closing the doors and windows at 10pm
 - We do not anticipate this being an issue but would like to discuss 11pm during the summer months and 10pm as a maximum for the fall and winter months.

Subcontractors Qualifications

Gerry Spanola, Architrave Group

Gerry Spanola has been the architect on the project since day one and is familiar with the current plans for the building, existing approvals, and work done to date. He has over 30 years of experience in the field with a special focus on restaurants and similar use projects. His local portfolio includes the new Brennan’s building in Rumson, the remodel of the Pour House in Shrewsbury, and the renovation to Nicholas Barrel and Roost in Middletown as well as multiple projects out of the state. We have worked with Gerry on other projects including the Alley at the Fort (2019-2020). With our prior working relationship and his intimate knowledge of the project, we feel we will be able to create a great operation.

Architrave Group

1507 Broad St. Unit 107, Red Bank NJ

gspanola@architravegroup.net

Ray Haldeman, Raymond Haldeman Design

After years as a chef, restaurateur, and nightclub owner, Ray Haldeman shifted his focus and expertise to the design side. His knowledge of the industry allows him to provide insight into the design and operation of the restaurant to ensure operational success. He creates stunning

concepts with unique and memorable features, efficient back of house operations, and sales maximizing floor plans all while finding creative ways to reduce costs. Locally, he has contributed to both Cuzzin's, Beacon 70 in Brick, the remodel of the staple Scarborough Fair in Sea Girt, Urban Coalhouse in Red Bank, and the currently in progress Old Silver Tavern in Manalapan. Outside of New Jersey, he has a large portfolio of projects in Pennsylvania, Florida, Connecticut and New York. Professionally, he has been profiled by dozens of publications including the NY Times and The Wall Street Journal, he has received multiple prestigious awards, and catered parties with guests including two United States Presidents and the Royal Family.

Having worked with him previously on the Alley at the Fort project, we feel he will be able to perfectly execute our concept and help create the best use of space based on the structure that has already been created.


Raymond Haldeman Design
Raymondhaldeman.com

Additional Subcontractors

- Legacy Construction- Long Branch
- Fire Pro Tech- Howell
- Nonny's Plumbing- Tinton Falls
- Christie Electric
- Franklin Sheet Metal
- Johnson's Restaurant Equipment
- ETC.

Summary of Related Projects

All llc members and affiliated parties have experience with multiple related projects, below is a breakdown of related ventures in which each member or affiliated party played a role in the opening or operating:

Gregory Milano	B2 Bistro, Chubbys. FIXX, 10th Avenue Burrito Red Bank, Caliente Cantina 26 West on the Navesink, The Alley at the Fort
Vince Gifford	B2 Bistro, Chubbys. FIXX, 10th Avenue Burrito Red Bank, 26 West on the Navesink, Caliente Cantina, The Alley at the Fort, Bourre Atlantic City, Asbury Lanes,
Mikaela Milano-Lucia	10th Avenue Burrito Red Bank, Caliente Cantina, 26 West on the Navesink, The Alley at the Fort
Dominick Rizzo	

Current or Pending Projects

Currently, the partners are only involved in the operation of 26 West on the Navesink.

Project References

Mike Carafa	Vp of Commercial Lending, Manasquan Bank	mcarafa@manasquan.bank
Kara Kopach	Executive Director, FMERA	KKopach@njeda.com
Ross Licitra	County Commissioner	

More can be supplied upon request

Supplemental Information

The following documents are attached for reference:

Attachment 1: LLC Certificate of Formation

Attachment 2: Federal Tax ID Number

Attachment 3: Bank Relationship Letter

Attachment 4: HVAC Status Letter

Attachment 5: Financial Projections

Attachment 6: Sealed Confidential Personal Financial Statements for Vince Gifford and Gregory Milano

Attestations and Required Forms

Form A-1: Non-Collusion Affidavit

State of New Jersey

County of Monmouth

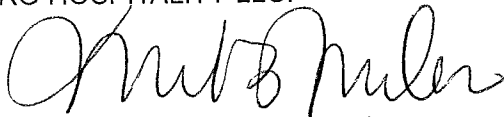
ss:

I, Mikaela Milano, of the city of Tinton Falls, in the County of Monmouth, and State of New Jersey, of full age, being duly sworn according to law on my oath depose and say that: I am an authorized member of the firm of LMRG Hospitality LLC., the Proposer making this Proposal in response to the Request for Qualifications and Request for Proposals and the I executed the proposal with full authority to do so; that the proposer has not, directly or indirectly, entered into an agreement, participated in any collusion, or otherwise taken any action in restraint of free, competitive bidding in connection with the proposal for the provision of such services as specified in the RFQ/RFP; and that all statement contained in the proposal and in this Affidavit are true and correct, and made with full knowledge that the Borough relies upon the truth of the statements contained in the proposal and in the statements contained in this Affidavit in awarding an agreement(s) for the provision of services set forth in the RFQ/RFP.

I further warrant that no person or selling agency has been employed or retained to solicit or secure such agreement(s), upon an agreement or understanding, for a commission, percentage, brokerage, or contingent fee, except bona fide employees or bona fide established commercial or selling agencies maintained by the Proposer for the purpose of securing business (N.J.S.A 52-34-15).

LMRG HOSPITALITY LLC.

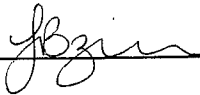
By:



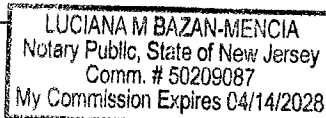
Mikaela Milano, Authorized Member

Subscribed and sworn to

before me this 4th day of AUGUST, 2023.



Notary public of New Jersey



My Commission expires 04-14-2028

(Seal)

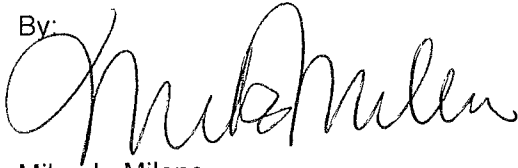
Form A-2: Consent to Investigation

The Proposer hereby gives its consent to the Borough of Sea Bright, Monmouth County, New Jersey or its authorized representatives to investigate and verify all information contained in the proposal submitted herewith in response to the Request for Qualifications/Request for Proposals, dated August 1, 2023, including financial and law enforcement information with respect to the proposer. The Proposer agrees that all financial institutions, law enforcement agencies, and regulatory agencies are authorized to release information verifying those representations and/or submissions made by the proposer. The proposer further agrees that the Borough of Sea Bright and/or its authorized representatives are authorized to inspect all premises and relevant records of said business entity in order to verify information contained herein.

The proposer agrees that a photocopy of this Consent to Investigate may be accepted by any agency or institution in lieu of the original.

LMRG Hospitality LLC.
34 Hope Road, Tinton Falls NJ 07724

By:



Mikaela Milano
Authorized Member
August 1st, 2023

NEW JERSEY DEPARTMENT OF THE TREASURY
DIVISION OF REVENUE AND ENTERPRISE SERVICES

CERTIFICATE OF FORMATION

LMRG HOSPITALITY LLC
0451004067

The above-named DOMESTIC LIMITED LIABILITY COMPANY was duly filed in accordance with New Jersey State Law on 08/02/2023 and was assigned identification number 0451004067. Following are the articles that constitute its original certificate.

1. **Name:**
LMRG HOSPITALITY LLC
2. **Registered Agent:**
MIKAELA MILANO
3. **Registered Office:**
34 HOPE ROAD
TINTON FALLS, NEW JERSEY 07724
4. **Business Purpose:**
HOSPITALITY MANAGEMENT GROUP
5. **Effective Date of this Filing is:**
08/02/2023
6. **Members/Managers:**
MIKAELA MILANO
34 HOPE ROAD
TINTON FALLS, NEW JERSEY 07724
7. **Main Business Address:**
34 HOPE ROAD
TINTON FALLS, NEW JERSEY 07724

Signatures:

MIKAELA MILANO
AUTHORIZED REPRESENTATIVE



Certificate Number : 4215783855
Verify this certificate online at

https://www1.state.nj.us/TYTR_StandingCert/JSP/Verify_Cert.jsp

*IN TESTIMONY WHEREOF, I have
hereunto set my hand and
affixed my Official Seal
2nd day of August, 2023*

A handwritten signature in cursive script, appearing to read "Elizabeth Maher Muoio".

Elizabeth Maher Muoio
State Treasurer



DEPARTMENT OF THE TREASURY
INTERNAL REVENUE SERVICE
CINCINNATI OH 45999-0023

Date of this notice: 08-02-2023

Employer Identification Number:
[REDACTED]

Form: SS-4

Number of this notice: CP 575 B

LMRG HOSPITALITY
MIKAELA MILANO MBR
34 HOPE RD
TINTON FALLS, NJ 07724

For assistance you may call us at:
1-800-829-4933

IF YOU WRITE, ATTACH THE
STUB AT THE END OF THIS NOTICE.

WE ASSIGNED YOU AN EMPLOYER IDENTIFICATION NUMBER

Thank you for applying for an Employer Identification Number (EIN). We assigned you [REDACTED] This EIN will identify you, your business accounts, tax returns, and documents, even if you have no employees. Please keep this notice in your permanent records.

Taxpayers request an EIN for their business. Some taxpayers receive CP575 notices when another person has stolen their identity and are opening a business using their information. If you did **not** apply for this EIN, please contact us at the phone number or address listed on the top of this notice.

When filing tax documents, making payments, or replying to any related correspondence, it is very important that you use your EIN and complete name and address exactly as shown above. Any variation may cause a delay in processing, result in incorrect information in your account, or even cause you to be assigned more than one EIN. If the information is not correct as shown above, please make the correction using the attached tear-off stub and return it to us.

Based on the information received from you or your representative, you must file the following forms by the dates shown.

Form 1065

03/15/2024

If you have questions about the forms or the due dates shown, you can call us at the phone number or write to us at the address shown at the top of this notice. If you need help in determining your annual accounting period (tax year), see Publication 538, *Accounting Periods and Methods*.

We assigned you a tax classification (corporation, partnership, estate, trust, EPMF, etc.) based on information obtained from you or your representative. It is not a legal determination of your tax classification, and is not binding on the IRS. If you want a legal determination of your tax classification, you may request a private letter ruling from the IRS under the guidelines in Revenue Procedure 2020-1, 2020-1 I.R.B. 1 (or superseding Revenue Procedure for the year at issue). Note: Certain tax classification elections can be requested by filing Form 8832, *Entity Classification Election*. See Form 8832 and its instructions for additional information.

A limited liability company (LLC) may file Form 8832, *Entity Classification Election*, and elect to be classified as an association taxable as a corporation. If the LLC is eligible to be treated as a corporation that meets certain tests and it will be electing S corporation status, it must timely file Form 2553, *Election by a Small Business Corporation*. The LLC will be treated as a corporation as of the effective date of the S corporation election and does not need to file Form 8832.

LMRG Hospitality Attachment 2

(IRS USE ONLY)

575B

08-02-2023 LMRG B 9999999999 SS-4

IMPORTANT REMINDERS:

- * Keep a copy of this notice in your permanent records. This notice is issued only one time and the IRS will not be able to generate a duplicate copy for you. You may give a copy of this document to anyone asking for proof of your EIN.
- * Use this EIN and your name exactly as they appear at the top of this notice on all your federal tax forms.
- * Refer to this EIN on your tax-related correspondence and documents.
- * Provide future officers of your organization with a copy of this notice.

Your name control associated with this EIN is LMRG. You will need to provide this information along with your EIN, if you file your returns electronically.

Safeguard your EIN by referring to Publication 4557, Safeguarding Taxpayer Data: A Guide for Your Business.

You can get any of the forms or publications mentioned in this letter by visiting our website at www.irs.gov/forms-pubs or by calling 800-TAX-FORM (800-829-3676).

If you have questions about your EIN, you can contact us at the phone number or address listed at the top of this notice. If you write, please tear off the stub at the bottom of this notice and include it with your letter.

Thank you for your cooperation.

Keep this part for your records.

CP 575 B (Rev. 7-2007)

Return this part with any correspondence so we may identify your account. Please correct any errors in your name or address.

CP 575 B

9999999999

Your Telephone Number () - Best Time to Call

DATE OF THIS NOTICE: 08-02-2023
EMPLOYER IDENTIFICATION NUMBER: [REDACTED]
FORM: SS-4 NOBOD

INTERNAL REVENUE SERVICE
CINCINNATI OH 45999-0023
[Barcode]

LMRG HOSPITALITY
MIKAELA MILANO MBR
34 HOPE RD
TINTON FALLS, NJ 07724

Confidential

LMRG Hospitality attachment # 6

Personal financial statements for Vince Gifford
and Gregory Milano
(25 pages)

Notice:

The information within is considered proprietary and confidential. It is not for public knowledge and should be viewed only by the parties necessary for the decision making process for the RFP/RFA for 10 E. Ocean Ave. The information should only be used for decision making purposes. All information within must be redacted or excluded from any and all public record searches or releases!

[Handwritten signature]

Confidential!