

Supplementary - Alcohol and Entertainment Licensing Sub-Committee

Thursday 24 September 2020 at 10.00 am

This will be held as an online virtual Meeting

Details on how to access the link in order to view the meeting will be made available online via the following link: [HERE](#)

Membership:

Members

Councillors:

Long (Chair)
Hylton
Kennelly

Substitute Members

Councillors:

Ahmed, Chohan, Denselow, Hector, McLeish,
Shahzad, Maurice

For further information contact: Devbai Bhanji, Governance Assistant
Tel: 020 8937 6841; Email: devbai.bhanji@brent.gov.uk

For electronic copies of minutes, reports and agendas, and to be alerted when the minutes of this meeting have been published visit:
www.brent.gov.uk/committees

The press and public are welcome to attend this meeting as an online virtual meeting. The link to view the meeting will be made available via the following link: [HERE](#)

Notes for Members - Declarations of Interest:

If a Member is aware they have a Disclosable Pecuniary Interest* in an item of business, they must declare its existence and nature at the start of the meeting or when it becomes apparent and must leave the room without participating in discussion of the item.

If a Member is aware they have a Personal Interest** in an item of business, they must declare its existence and nature at the start of the meeting or when it becomes apparent.

If the Personal Interest is also significant enough to affect your judgement of a public interest and either it affects a financial position or relates to a regulatory matter then after disclosing the interest to the meeting the Member must leave the room without participating in discussion of the item, except that they may first make representations, answer questions or give evidence relating to the matter, provided that the public are allowed to attend the meeting for those purposes.

***Disclosable Pecuniary Interests:**

- (a) **Employment, etc.** - Any employment, office, trade, profession or vocation carried on for profit gain.
- (b) **Sponsorship** - Any payment or other financial benefit in respect of expenses in carrying out duties as a member, or of election; including from a trade union.
- (c) **Contracts** - Any current contract for goods, services or works, between the Councillors or their partner (or a body in which one has a beneficial interest) and the council.
- (d) **Land** - Any beneficial interest in land which is within the council's area.
- (e) **Licences** - Any licence to occupy land in the council's area for a month or longer.
- (f) **Corporate tenancies** - Any tenancy between the council and a body in which the Councillor or their partner have a beneficial interest.
- (g) **Securities** - Any beneficial interest in securities of a body which has a place of business or land in the council's area, if the total nominal value of the securities exceeds £25,000 or one hundredth of the total issued share capital of that body or of any one class of its issued share capital.

****Personal Interests:**

The business relates to or affects:

- (a) Anybody of which you are a member or in a position of general control or management, and:
 - To which you are appointed by the council;
 - which exercises functions of a public nature;
 - which is directed is to charitable purposes;
 - whose principal purposes include the influence of public opinion or policy (including a political party or trade union).
- (b) The interests of a person from whom you have received gifts or hospitality of at least £50 as a member in the municipal year;

or

A decision in relation to that business might reasonably be regarded as affecting the well-being or financial position of:

- You yourself;
- a member of your family or your friend or any person with whom you have a close association or any person or body who is the subject of a registrable personal interest.

Agenda

Introductions, if appropriate.

Item	Page
3 Application for a Variation to a Premises Licence by Blue Ginger Bar and Restaurant Ltd for the premises known as Blue Zenzer, 280 Watford Road, Harrow, HA1 3TZ, pursuant to the provisions of the Licensing Act 2003	1 - 64

Date of the next meeting: Date Not Specified



Please remember to ***SWITCH OFF*** your mobile phone during the meeting.

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**Applicant's Supporting
Bundle for licensing sub
committee hearing 24.09.20.**

Blue Zenzer & Playgolf.

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Applicant's summary of submissions.

BEFORE THE LONDON BOROUGH OF BRENT'S
LICENSING SUB-COMMITTEE

“BLUE ZENZER & PLAYGOLF”

280 Watford Road, Harrow, HA1 3TZ

SUMMARY OF APPLICANT'S SUBMISSIONS

For Remote Hearing: 24 September 2020

[Page references are to the Agenda Papers]

The application

1. The Applicant for this variation is the Premises Licence Holder (“PLH”), Blue Ginger Bar & Restaurant Ltd. As the PLH they will be responsible for all licensable activities in all licensed areas at the site.
2. This application seeks to vary an existing premises licence which is in the Agenda Papers at pages 91-99.
3. A **Revised Schedule of Conditions**, agreed between the Applicant and Responsible Authorities, is attached as **Item 2** of the PLH's Supporting Bundle. This Schedule includes all the *new* conditions to be added to the premises licence, as well as the additional *existing* conditions (revised in so far as they have been replaced by newer

conditions or otherwise requiring minor amendment to reflect the new descriptions of the areas on the varied licence plan).

4. A statement from the PLH in support of this application is at **Item 3** of the PLH's Supporting Bundle (with a Group Structure at **Item 4**).
5. The premises is a golf-venue which provides significant value to local golfers in Brent, Harrow and the wider locality. The main golf course is Northwick Park Golf, a 9-hole course. As before, the main golf-course is not to be licensed.
6. This variation application is designed to ensure that the existing premises licence covering the large club-house properly reflects and controls the recently re-designed and greatly improved premises. The modernised and revamped venue will employ over 100, mainly local, staff and reflect an investment of some £2½ million.
7. The large club-house is a multi-purpose venue. Its areas are marked on the Plan in the Agenda Papers at page 27.
8. The areas that are to fall within the licensed area by virtue of this variation application are as follows:
 - a. A 56-bay golf driving range arranged on two decks (lower ground and upper ground floor, areas C & G);
 - b. The Blue Zenzer restaurant - which serves an Italian/Asian fusion cuisine and includes a restaurant bar (upper ground floor, areas D & L);
 - c. A reception area with a café and bar (upper ground floor, areas E & N);
 - d. An external balcony area which will also be used as a smoking area (upper ground floor, area M);

- e. Putt Crazy - an indoor mini-golf course with a bar (lower ground floor, areas A & J);
 - f. A Children's Party room where no alcohol can be consumed (lower ground floor, Area H).
9. There are, in addition:
- a. Two vacant retail units, which are not within the licensed area (areas B and F);
 - b. A large external garden area (area K) – which will be removed from the existing licensed area if this variation application is granted.
10. The majority of the areas covered by the new licence plans (including the Putt Crazy area, previously described as the “function room”) are *already* licensed under the existing premises licence. Therefore, misgivings expressed in certain representations that Putt Crazy is being granted a “new” licence are misplaced. They already have that permission.
11. Importantly, and unusually, this application proposes to **significantly reduce** the existing licensing and operating **hours** on the current premises licence. (This fundamental change appears to have been overlooked or misunderstood in the representations from the Ward Councillor and objecting residents).
12. The current hours are set out in the premises licence (at Agenda Papers, pages 91-95). They permit, in summary:
- c. Monday – Thursday: licensable activities until midnight, with closing at 00:30hrs;

- d. Friday – Sunday: licensable activities until 02:00hrs, with closing at 02:30hrs.
13. This variation application proposes a **reduction** of the existing licensable hours to **11:00hrs to midnight** with **closing at 00:30hrs**, all week. This represents a significant reduction in the terminal closing hour on Friday to Sunday by 2 hours each night, and by 30 minutes mid-week (Monday to Thursday).
 14. The proposed reduction in the terminal hour by the PLH demonstrates that, contrary to residential concerns, this venue is not morphing into a late-night club, bar or adult “party-venue” where customers arrive with the intention of getting drunk and then make a nuisance of themselves after departing.
 15. There is no application to increase the capacity of the venue as currently conditioned on the premises licence.
 16. Further, this variation proposes to **remove alcohol off-sales** from the scope of the premises licence. We envisage this will be welcome.
 17. The restaurant **food menu** is included at **Item 6** of the PLH’s Supporting Bundle
 18. There has been extensive **engagement** with the experienced and professional **Responsible Authorities** both prior to and during the application process. This has resulted in a series of comprehensive and well-tailored conditions being agreed between the application and the authorities (**Item 2** of the PLH’s Supporting Bundle).
 19. As a result of this engagement all the responsible authorities have now **withdrawn** their objections to this variation application being granted or, after consultation, did not object in the first place because their concerns had already been met by the applicant

20. Therefore, the police, licensing authority, nuisance team, and public safety officers, having exercised their professional judgment, raise no objection to this revised application being granted in full, subject as always to the sub-committee's consideration.
21. The sub-committee would be entitled to give very considerable weight to the views of these officers who, between them, are the professional guardians of the four licensing objectives. This approach would accord with the Secretary of State's Guidance issued under s.182 of the Licensing Act 2003 (at paragraph 9.12):

9.12 Each responsible authority will be an expert in their respective field, and in some cases it is likely that a particular responsible authority will be the licensing authority's main source of advice in relation to a particular licensing objective. For example, the police have a key role in managing the night-time economy and should have good working relationships with those operating in their local area. The police should usually therefore be the licensing authority's main source of advice on matters relating to the promotion of the crime and disorder licensing objective. However, any responsible authority under the 2003 Act may make representations with regard to any of the licensing objectives if they have evidence to support such representations. Licensing authorities must therefore consider all relevant representations from responsible authorities carefully, even where the reason for a particular responsible authority's interest or expertise in the promotion of a particular objective may not be immediately apparent. However, it remains incumbent on all responsible authorities to ensure that their representations can withstand the scrutiny to which they would be subject at a hearing.

22. In contrast, the overwhelming majority of the representations from residents and the Ward Councillor appear to be based on an incorrect assumption that this application seeks to permit licensable activity "until 2am" at weekends (see, for example, Cllr Perrin's representation at Agenda Papers, page 32).

23. Moreover, many of the representations, including the very lengthy one from the Ward Councillor (which appears to have been copied in part or in full by several other residents), concentrate on planning and lease issues. These are wholly **irrelevant** to this licence application under the Licensing Act 2003. (Unless altered, this PLH will still have to abide by its obligations under the lease and planning consents regardless of the outcome of this variation application).
24. This is not a licence review hearing. Suggestions by the Ward Councillor that the existing hours should be further reduced to 23:00hrs is simply outside the scope of this variation application and would be legally impermissible to follow (since *“representations must be confined to the subject matter of the variation”*, see s.182 Guidance at paragraphs 8.57 and 9.4).
25. Moreover, many of the complaints appear to relate to the operation of the venue when it was all under the control of the previous operator. The current directors of the PLH have long been behind the non-problematic Blue Zenzer restaurant, but only recently took over the running of the whole site in September 2019.
26. They are highly professional and responsible operators. The Blue Zenzer restaurant they operate at this site was the winner of Brent’s Best Bar None award in 2010. They will be solely responsible for providing food and beverages (both alcoholic and non-alcoholic drinks) over the entire site.
27. It is to be expected that if problems existed in the past, these will be greatly mitigated by the assumption of overall responsibility for this site by the new directors and management team now in place.

28. A letter endorsing one director Mr Ketan Mandalia, who is the Designated Premises Supervisor, from Harrow Councillor Ajay Maru is appended to the PLH's witness statement (**Item 5** of the PLH's Supporting Bundle).
29. The PLH has produced an "**Operational Site Management Plan**" which has been approved by the responsible authorities (see **Item 7** of the PLH's Supporting Bundle).
30. Photographs of the site will be included at **Item 8** of the PLH's Supporting Bundle

Conclusion

31. This is a well-planned and professionally considered application. The Council's experts on crime and disorder, public nuisance, public safety and protecting children from harm do not object to its grant.
32. The reduced operating hours and revised schedule of conditions agreed with the responsible authorities are robust and comprehensive and will promote the licensing objectives.
33. The new PLH has only taken on overall responsibility for the whole site since September 2019. They are not to be blamed for earlier issues. They are highly responsible, and responsive, operators who can expect to operate this modernised venue in a manner that promotes the licensing objectives and better serves the community.
34. In the unlikely event that issues arise following the grant of this variation, the PLH undertakes to engage with local residents and make every effort to resolve issues without the need for formal intervention. But any party will, of course, have the right to review the premises licence if the PLH does not live up to his word.

35. Brent Council are the landlord of this premises and receive £130,000 rent per annum. As the business grows so will the rent under the lease agreement. This will benefit the Council and the area.
36. The grant of this variation will provide a boon to the local area and give the operator the flexibility to bounce back from the hardships of the pandemic related restrictions. This is a positive outcome for all.
37. The licensing sub-committee is respectfully invited to grant this revised variation application in full.

GARY GRANT

Barrister

Francis Taylor Building

www.ftbchambers.co.uk

21 September 2020

Revised schedule of agreed conditions

BLUE ZENZER & PLAYGOLF

280 Watford Road, Harrow HA1 4TZ

Revised & Agreed

Schedule of Licensing Conditions

For Hearing: 24 September 2020

**(As agreed between Applicant, Licensing Authority, Police, Public
Safety, & Nuisance Control officers)**

(For identified areas see Plan at Agenda Papers p.27)

CCTV

1. CCTV shall be installed to Home Office Guidance standards and maintained in a good working condition and recordings shall be kept for 31 days and shall be made available to police and authorised Officers from Brent Council.
2. The CCTV system shall be capable of obtaining clear facial recognition images and a clear head and shoulders image of every person entering or leaving the premises.
3. A CCTV camera shall be installed to cover the entrance of the premises.
4. CCTV shall cover areas A, H, J, C on the lower ground floors
5. CCTV shall cover areas E, L, D, M, G, N on the upper ground floor for the detection and prevention of crime and disorder.
6. The nominated Designated Premises Supervisor or authorised manager shall inspect and test that the CCTV is operational and working correctly on a weekly basis. A signed and dated record of the CCTV examination and any findings shall be kept on the premises and made available to the police and authorised officers of the Local Authority on request.

MANAGEMENT & CONTROL OF SPECIFIC AREAS

7. In relation to Area N (on the upper ground floor) outside of the hours authorised for the sale of alcohol, all alcohol within Area N the trading area is to be secured behind locked fridge or cabinet doors so as to prevent access to the alcohol by customers or staff.
8. Fully trained Blue Ginger staff shall manage the lower and upper ground floors proactively with regular patrols to supervise customers.

9. The provision of alcohol shall be provided by waiter or waitress service from the Bar areas marked J and L,N and from mobile ordering devices throughout the lower and upper floors.
10. All bars areas where alcohol is retailed from shall be monitored by Blue Ginger staff.
11. If areas B & F are sublet to a third party then details of such arrangements would be submitted to the licensing authority prior to any licensable activities being conducted or the area being occupied.
12. An operations management policy document shall provide full details of how the premises on both the lower and upper ground floors shall be operated and managed by Blue Zenzer and the sub tenant. This policy shall be updated if there is a change in the sub tenant or tenants.
13. An incident log shall be kept at the premises, and made available for inspection on request to an authorised officer of Brent Council or Brent Police, which will record the following:
 - (a) all crimes reported to the venue
 - (b) all ejections of patrons
 - (c) any complaints received
 - (d) any incidents of disorder
 - (e) all seizures of drugs or offensive weapons
 - (f) any faults in the CCTV system or searching equipment or scanning equipment
 - (h) any visit by a relevant authority or emergency service.
14. Doors and windows to the external driving range areas marked as C (lower ground floor) and G (upper ground floor) with exception of access and egress shall be kept closed to prevent the breakout of regulated entertainment.
15. There shall be a specified area for smoking (designated as area M the external area on the plan of the premises).
16. To prevent children accessing alcohol in Area A, Blue Zenzer staff shall be responsible for regularly clearing glassware and bottles from this area.

17. To prevent children from accessing alcohol in any of the public areas on the Lower or Upper ground floors Blue Zenzer staff shall also be responsible for clearing glassware and bottles in these areas.
18. Areas F, B & K as shown on the lower ground floor plan are to be closed to members of the public with no access or licensable activities. Should any of these areas be brought back into operation, the Licensing Authority will be notified by the licence holder to ensure this does not have an effect on the existing licensable activities being carried out.
19. Whether Areas A and H are operated by a sub tenant, the entire lower ground floor shall be managed and overseen by the licence holder.
20. All areas as set out on the plan of the upper ground floor are to be managed and operated by the licence holder
21. All retail sales of alcohol are to be managed by the licence holder.
22. A notice shall be placed on the party room door stating ‘Strictly no alcohol beyond this point’ .
23. A ‘Challenge 25’ policy shall be adopted and adhered to.
24. Any staff directly involved in selling alcohol for retail to consumers and staff who provide training including managers shall undergo regular training of the Licensing Act 2003 legislation (at least every 12 months). The training shall be documented and signed off by the DPS and the member of staff receiving the training. This training log shall be kept on the premises and made available for inspection by police and relevant authorities upon request .
25. Children’s Party Room – Area H: The children’s party room located in Area H will not be used for the consumption of alcohol.

26. Doors and windows to the external driving range areas marked as C (lower ground floor) and G (upper ground floor) with exception of access and egress shall be kept closed to prevent the breakout of noise.
27. No person shall be permitted to sit on the floor, on stairs or in gangways and passageways.
28. A capacity specific risk assessment shall be conducted by a competent risk assessor. This assessment will include holding capacity, exit capacity and the calculations to demonstrate how that was reached, the lower of the two numbers shall be the final capacity. The guidance used to reach this capacity must be quoted. This risk assessment shall be appraised annually or at the time of any building or layout structural works. The Capacity Assessment must be made available to an authorised officer upon request

EXISTING CONDITIONS ON PREMISES LICENCE TO REMAIN

[NB: (a) Necessary amendments to conditions to reflect the new layout, names and uses are in square brackets; (b) Existing conditions now replaced by newer ones, as above, have been deleted]

29. A copy of the premises licence summary including the hours which licensable activities are permitted shall be visible from the outside of each entrance to the premises.
30. The maximum number of persons permitted in the Bar Area & Restaurant [*Area L*] shall not exceed 350.
31. The maximum number of persons permitted in [*Area A – Putt Crazy*] shall not exceed 125.
32. The socket outlets (or other power supplies used for DJ equipment, band equipment and other portable equipment) that are accessible to performers, staff or the public shall be suitably protected by a residual current device (RCD having a rated residual operating current not exceeding 30 milliamps).

33. Where [*Area A*] is to be used for pre-booked events and where the event is to take place beyond midnight, the licence holder/DPS/management shall liaise with the Police as to whether door supervisors are to be deployed.
34. Customers shall not be permitted to take open glass containers outside the premises as defined on the plan submitted to and approved by the Licensing Authority.
35. The use of the garden shall cease at 23:00 hours after this time it can be used for smoking only, no open drinking vessels shall be taken outside and a maximum of 20 persons shall be allowed out at a time.
36. Substantial food and non-intoxicating beverages (including free drinking water) shall be available during the whole of licensed hours in all parts of the premises where intoxicants are provided.
37. On major event days at Wembley Stadium the following shall apply:
- i. Customers shall not be allowed to congregate outside the premises.
 - ii. No glass bottles shall be handed over the bar but decanted into toughened glass or plastic vessels.
38. The Licensee shall undertake a risk assessment of any significant promotion or Event [*and provide a copy to the Metropolitan Police and Brent Council's Licensing Unit not less than 14 days before the event is due to take place*]. (*Note: Form 696 no longer exists so references to it have been removed from this condition*)
39. Where an event has taken place the licensee shall complete a Debrief Risk Assessment Form and submit this to the Metropolitan Police and Brent Council's Licensing Unit within 3 days of the conclusion of the event. (*Note: Form 696 no longer exists so references to it have been removed from this condition*).
40. Toilets shall be checked every two hour(s) for the use of drugs and other illegal activities.

- 41. Notices advertising the number of a local licensed taxi service shall be displayed in a prominent position.
- 42. Public transport information including night time travel options shall be made available.
- 43. Notices requesting customers to leave quietly shall be displayed at each exit. To remain.
- 44. Nudity, striptease and other entertainment of an adult nature shall not be permitted on the premises.
- 45. No children under 16 shall be admitted unless accompanied by a responsible adult.

Witness statement of Narendra Popat

Witness Statement of Mr Narendra (“Nalu”) Papat

21.9.20

(Director of Blue Ginger Bar & Restaurant Limited (T/as Blue Zenzer) and Playgolf London Ltd)

1. I am a Director of the Premises Licence Holder who applies for this variation of the existing premises licence. I write this statement to assist Brent’s licensing sub-committee at the hearing on 24 September 2020.

Business History & Structure

2. To assist the licensing sub-committee, I attach a Group Structure as exhibit NP/1.

Blue Ginger (bgrestaurant.com)

3. Unibar Restaurant Limited was formed in 2003 by acquiring the freehold of an old pub at 383 Kenton Road, Harrow, and Middlesex, HA3 0XS.
4. We started this (separate) restaurant business trading as “Blue Ginger “ in July 2004 and over the years the sitting capacity/ covers have more than doubled to 250 by extending the building substantially.
5. Over the years most pubs sitting on land space have been converted into Retail Units and Residential Development, however, we continuously invested in this business and enhanced the existing use and created substantial employment.
6. We had brought in specialist chefs and managers from the likes of Taj Hotel Group and Radisson Hotel Groups in India to bring a high level of cuisine and unparalleled service culture.
7. The cuisine is based on Indian/ Indo Chinese/ Thai food which has gained immense popularity in North West London amongst customers from far and distant. The brand has

become very popular and known to the Asian “foodies” all over the country and in many parts of the world.

8. The Business has won numerous accolades and was the winner of Brent Best Bar None in 2008.
9. This restaurant has the highest Food and Hygiene rating of 5*.

Blue Zenzer (bluezenzer.com)

(Trading Company – Blue Ginger Bar & Restaurant Limited)

10. In early 2008, we took over a lease at Northwick Park Golf course which at the time was operated by from ‘Amano’ restaurant and was not doing well.
11. We have a wide selection of foods to include Pizzas, Burgers, sandwiches, rolls and a wide range of hot and cold eateries to cater for the Golfers on the Golf Course and the Golf Range complex.
12. We have also developed this restaurant with a 145 cover Italian Cuisine Restaurant which again has proven very popular as a fine dining destination among Golfers and public at large.
13. The Business was Brent’s Best Bar None Gold winner in year 2010.
14. This restaurant also has the highest Food and Hygiene rating of 5*.

Playgolf London Ltd

15. We acquired the above company in September 2019 which has the long lease at Northwick Park Golf course with substantial buildings on 2 floors situated at 280 Watford

Road. Harrow, Middlesex, HA1 3TZ (playgolfworld.com/London). It is a 9 hole course made on replicas of holes selected from world class championship courses with 56 Bay Golf Range on 2 floors.

16. The company is part of the Unibar Restaurant Group which owns both Blue Ginger and Blue Zenzer Restaurants.
17. We have leased the lower back part of lower ground floor to the Paul Lawrence Limited who are operating as "Putt Crazy " an indoor adventure golf concept in similar lines to Swingers Crazy Golf (swingersldn.com) Puttshack (puttshack.com) Plonk Crazy Golf (plonkgolf.co.uk) which should attract a varied clientele including adults, children, and corporate users of these facilities.
18. We will be the sole providers of Food and Beverage to this business as well
19. We have plans to invest in technology and computerised equipment to modernise the Golf Range which will create new employment and lot of economic activity which will assist local growth in Brent and Harrow especially in these particularly difficult times.

Directors of the Businesses

20. It is the human resource which makes a business in the restaurant trade successful.
21. We are fortunate to have a team of Directors and Shareholders who started Unibar Restaurant Limited trading as Blue Ginger.
22. **Mr Narendra Popat** (aged 67): I am the most senior in age and have been in retail business and a property investor most of my life. I have good skills in property management and maintenance, equipment and furniture sourcing.

23. **Mr Yash Hindocha** (66): is a practising Chartered Accountant and involved in various other businesses. He looks after the financial/ accounting related matters of the business and leaves others free to run the operation.
24. **Mr Ajay Patel** (60): has been in the food industry most of his life with a great passion for developing new/ fusion recipes. He had interest in “Kebabish” restaurant outlets. He is responsible for looking after all matters relating to food/kitchen/recipes/menus/ kitchen staff.
25. **Mr Ketan Mandalia** (43) has worked with Ajay Patel in the food/catering business for the last 22 years. He is our Operational Director managing the business on a day to day basis to include ordering supplies, liaising with manager and the staff, food hygiene, health and safety and all such regular matters. He is also the Designated Premises Supervisor
26. All the directors work jointly and closely on an ongoing basis with regular meetings to keep everyone abreast with matters generally.
27. 3 Directors are Personal Licence Holders. We are thus well versed with the requirements of alcohol selling regulations and licensee requirements.
28. We employ over 100 staff between both restaurants and we always encourage employment from local areas.
29. We are a community-based business and very much support our local community. As an example we work closely with St Luke’s Hospice and St Gregory Catholic School.
30. Ketan Mandalia has also been a chairperson of the Kenton Trade Association. He has received an endorsement letter from Harrow Councillor Ajay Maru, which I exhibit as NP/2.

Reasons for this variation application

31. The current application was made to vary the existing Premises Licence that we have as we had to relocate the licensed area on the lower ground floor to accommodate the space needed to develop the Putt Crazy business.

32. This new application:

- a. Reduces the licensing hours from before;
- b. Removes the already licensed area of a beer garden adjacent to outside the building on the lower ground floor;
- c. Incorporates new bar areas at the suggestion of the responsible authorities.

33. There will be effectively 3 parties who will benefit from the licensing namely

- a. Blue Zenzer
- b. Playgolf London Limited (Playgolf)
- c. Paul Lawrence Limited (Putt Crazy)

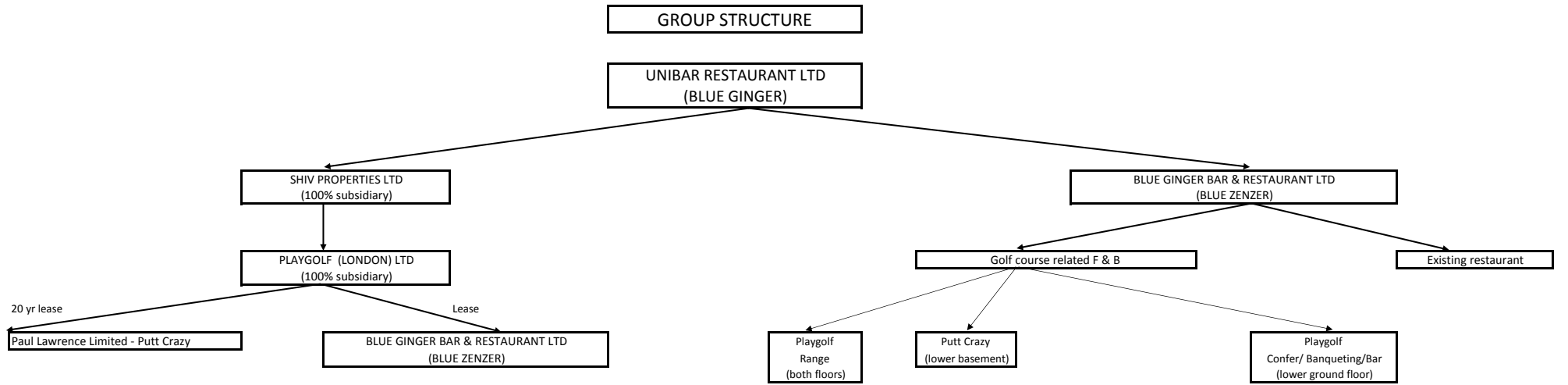
34. Management of the Licensing requirements:

- a. Blue Zenzer will be taking the central lead on the management and control of all the licensing requirements on both the ground and lower ground floors.
- b. Blue Zenzer has produced all the Operational Policies and Procedures to cover the whole of the premises.

35. There is no intention or wish to turn this venue into a club or late night bar “party-venue”. That is not our business model. This is demonstrated by our proposal to reduce our existing late hours licence on Friday to Sunday.

36. The modernised and revamped venue will employ over 100, mainly local, staff and reflects an investment of some £2½ million by my company.
37. Brent Council are the landlord of this premises and receive £130,000 rent per annum. As the business grows so will the rent under the lease agreement.
38. We engaged with the responsible authorities extensively both before lodging this variation application and during the consultation period.
39. As a result, the following interested parties have either withdrawn their representations or did not object to the application following consultation :
- a. Public Safety Officer – Mr Chris Pearce
 - b. Public Nuisance Control Officer – Mr Olatunji Temiyato
 - c. Licensing Authority Officer – Ms Susana Figueiredo
 - d. Police.
40. We have followed all the helpful guidance and recommendations of the licensing authority arising from our Pre Application meeting with Brent Council Licensing Authority. We believe that all the material Issues raised have been addressed in this revised application and conditions.
41. We ask the licensing sub-committee to grant this variation application to permit our business to modernise and flourish and better serve the local community.

Group structure



Reference of Councillor Ajay Maru

Cllr Ajay Maru
17 Kenton Park Parade,
Kenton Road,
Harrow,
HA3 8DQ

16th September 2020

To Whom it may concern,

RE: Mr. Ketan Mandalia

I can confirm that I have known Mr. Ketan Mandalia for over 15 years, an entrepreneur and restaurateur that cares about the wider community and prides in serving people.

In the time that I have known him, he has always been a very professional, hardworking and ethical person. I regularly visit both of his fantastic establishments; Blue Ginger Bar and Restaurant, 383 Kenton Road, Harrow & Blue Zenzer, 280 Watford Road, Harrow. I even use the establishments as meeting venues due to their outstanding professionalism, service and quality. Ketan and his team are more than proficient in holding such standards as they look to grow their business at Play Golf London. Ketan has always been a mindful person, ensuring that local residents and environment are not affected by his businesses adversely.

If you require any further information please do not hesitate to contact me.

Yours Sincerely,

Cllr Ajay Maru

E: ajay.maru@hotmail.com

Food menu for Blue Zenzer Restaurant



RISTORANTE



RISTORANTE

LAST ORDERS

FOOD

Sunday to Thursday 22.00 hrs – Customer to vacate premises by 23.00 hrs

Friday & Saturday 22.45 hrs – Customer to vacate premises by 00.00 hrs

Starters & main course will be served altogether for late orders.

DRINK

Sunday to Thursday 22.30 hrs – Customer to vacate premises by 23.00 hrs

Friday & Saturday 23.00 hrs – Customer to vacate premises by 00.00 hrs

Please advise of any food allergies

APPETISER

Lite Bites

Hummus with Fresh Focaccia Bread	6.50
Chilli & Lemon Marinated Olives	4.35
Nachos Served with Jalapenos & Spicy Homemade Salsa	7.95

Breads

Garlic Bread	4.25
Garlic Bread with Cheese	5.50
Chilli Cheese Garlic Bread	5.50
Cheese & Garlic Dough Balls	4.75

SALAD

Vegetarian

	Full Portion	Side Portion
House Salad A refreshing salad of mixed leaves with olives, cherry tomato & cucumber in house dressing	7.95	5.50
Mediterranean Salad Refreshing salad of cucumber, tomato, onions, bell peppers, fresh mixed leaves with oregano & topped with feta cheese	8.75	6.50

Non-Vegetarian

Classical Chicken Caesar Salad Served with grilled chicken & our special caesar dressing	9.95
Fish Salad Refreshing salad of pan fried tilapia fish with cucumber, tomato, onions, bell peppers, fresh mixed leaves & oregano	9.95

* dishes marked with  contain nuts  extra spicy

* PLEASE ADVISE OF ANY FOOD ALLERGIES
* SERVICE CHARGE NOT INCLUDED

STARTER

Vegetarian

Bruschetta Toscana	7.95
Toasted rustic breads topped with marinated cherry tomatoes, garlic & basil in extra virgin olive oil	
Stuffed Mushroom	8.25
Portabella mushroom filled with spinach, ricotta cheese served with garlic cream sauce	
Spinach & Artichoke Formaggio	9.95
Our signature starter, cheese dip with pimentos, mushroom, artichoke & spinach served with garlic bread	
Paneer in Creamy Red Pesto n	9.95
Cottage cheese tossed in spicy red pepper, tomato pesto & chunks of bell peppers	
Spicy Mogo in Pomodoro Sauce	8.75
Fried cassava tossed in basil flavored spicy tomato sauce	
Mogo Picante ex	8.25
Fried cassava tossed in extra spicy picante sauce	
Eggplant Parmigiana	7.95
Grilled eggplant baked with pimentos, baby potatoes, green chillies & mozzarella cheese.	
Portobello Ripiene	7.95
Portabella mushrooms stuffed with sweet corn, bell peppers, garlic & mozzarella cheese, served with creamy pesto sauce	
Grilled Paneer in Green Chilli Pesto	9.95
Grilled cottage cheese marinated in green chilli pesto, onion & peppers	



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* SERVICE CHARGE NOT INCLUDED

STARTER

Non-Vegetarian

Lemon Garlic Prawns	12.95
Delicacy from 'Florence' made with battered tiger prawns, fried & tossed in lemon, white wine, cherry tomatoes & spinach	
Fried Calamari	9.95
Dust fried squid rings served with spicy tomato sauce	
Chilli Garlic Prawns	12.95
Tiger prawns tossed in chef 's special spicy chilli garlic sauce	
Spiced Chicken Wings	9.95
Spicy chicken wings served with chilli & lime mayo	
Chicken 'Zenzero'	9.50
Our house special, spicy grilled chicken served with sweet corn, jalapenos & salad	
Dust fried Fish	8.75
Dust fried tilapia, tossed in spicy tomato sauce	
Strisce di Polo	8.75
Spiced battered chicken stripes served with chef's special salad.	



* dishes marked with **n** contain nuts **ex** extra spicy

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* SERVICE CHARGE NOT INCLUDED

PASTA

Vegetarian

Penne Arrabiatta	9.75
Penne pasta tossed in spicy tomato & basil sauce	
Spaghetti Napoltena	8.75
Spaghetti tossed in tomato sauce	
Linguine Saffron Alfredo	11.95
Linguine tossed in spicy saffron flavoured alfredo sauce with sweet corn, bell peppers, asparagus & spinach	
Penne - Whole Wheat (Healthy Option)	11.95
Whole wheat penne pasta tossed with grilled asparagus, courgettes, green pepper, chillies, cherry tomatoes & spicy tomato sauce	
Fettuccine 'Zenzero' 	12.50
House special with spicy tomato sauce, spinach, asparagus, broccoli, pine nuts touch of cream & feta crumble	
Fettuccine Alfredo Mushroom & Broccoli	11.95
Fettuccine in creamy cheese sauce with roasted mushrooms & broccoli	
Spaghetti Pesto 	12.50
Spaghetti tossed in olive oil, garlic, chilli flakes & basil pesto	
Penne Chilli Alfredo	11.95
Penne pasta tossed in spicy alfredo sauce with green chillies, asparagus, mushrooms, sweet corn & chilli flakes	



* dishes marked with  contain nuts  extra spicy

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* SERVICE CHARGE NOT INCLUDED

PASTA

Non-Vegetarian

Fettuccine Fra Diablo n 14.95

House special with prawns, spicy tomato sauce, spinach, asparagus, pine nuts, touch of cream & feta crumble

Linguine with Chicken & Spinach n 13.25

Linguine tossed in butter, white wine, lemon, pine nuts, spinach, mushrooms & chicken

Grilled Chicken Penne - Whole Wheat 13.25

Whole wheat penne pasta tossed with grilled asparagus, courgettes, green pepper, grilled chicken, cherry tomatoes & spicy tomato sauce (Healthy Option)

Spaghetti Carbonara 11.95

Spaghetti tossed in bacon flavoured cream & egg sauce

Spaghetti Bolognese 13.25

Spaghetti tossed in perfectly seasoned lamb mince

Linguine Seafood (Healthy Option) 14.95

Linguine tossed in mixed seafood & roasted mushrooms, chillies, cherry tomatoes & vodka

Spaghetti Pesto with Chicken n 12.95

Spaghetti tossed in olive oil, garlic, chilli flakes, basil pesto & grilled chicken

FROM THE OVEN

Veg Cannelloni n 12.95

Pasta filled with spinach & ricotta, baked with tomato sauce & coriander pesto

Veg Lasagne 12.95

Grilled exotic vegetables layered with pasta sheet & baked with cheese sauce

Lamb Lasagne 13.95

Lamb mince layered with pasta sheet & slowly baked in oven

* dishes marked with n contain nuts ex extra spicy

* PLEASE ADVISE OF ANY FOOD ALLERGIES
* SERVICE CHARGE NOT INCLUDED

PIZZA

(Pizza will be served as when they are ready)

Vegetarian

Margarita Mozzarella & fresh basil - a classic	9.95
Zenzero Hot House special spicy pizza with all chillies (green chillies, red chillies, jalapenos), mix peppers, & black olives	10.95
Hot Chilli Paneer Red & green chilli, red onions, mushrooms bell peppers, garlic & paneer	11.95
Giardino (Healthy Option) Whole wheat healthy pizza with grilled green pepper, asparagus, green chilli, courgettes, jalapeno & roasted garlic (less cheese)	11.95
Veg Chilli Corriander The Ital-Indian pizza with mixed pepper, sweet corn marinated in fresh chillies, turmeric & fresh corriander	11.95
Four Season Veg Classic margarita with choice of any four veg seasonal toppings	12.95

Toppings

green olives / sweet corn / sundried tomatoes / artichokes / mushrooms / garlic / pineapple / jalapenos / green pepper / red chilli / green chilli / onions	1.95
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* dishes marked with **n** contain nuts **ex** extra spicy

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* SERVICE CHARGE NOT INCLUDED

PIZZA

(Pizza will be served as when they are ready)

Non-Vegetarian

Cajun Chicken Southern spiced chicken with onions & peppers	11.95
Chicken Chilli Corriander The Ital-Indian pizza with chicken marinated in, fresh chillies, turmeric & fresh corriander	12.95
American Hot A sizzling pizza with pepperoni, onions, chillies, jalapeno	12.50
Chicken Tikka The ital-indian pizza with classic chicken tikka, onion, mint & corriander	12.95
Four Season Non-Veg Stretched thin & crispy margarita with any four toppings	13.95

Toppings

green olives / sweet corn / sundried tomatoes / artichokes / mushrooms / garlic / pineapple / jalapenos / green pepper / red chilli / green chilli / onions	1.95
ham / grilled chicken / bacon / egg / pepperoni / prawns	2.10

CALZONE

Lamb Keema Calzone Half moon closed pizza filled with Indian spiced lamb mince & green peas	14.95
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* PLEASE ADVISE OF ANY FOOD ALLERGIES
* SERVICE CHARGE NOT INCLUDED

MAIN COURSE

Vegetarian

Baked Paneer 15.95

Shredded paneer, baked with fine Italian herbs, chillies, coriander, breadcrumbs & mozzarella cheese served with spaghetti pasta

Spicy Vegetable Risotto 12.95

Arborio rice slowly cooked with tomato sauce, broccoli, artichokes, green peas, asparagus & chillies

Non-Vegetarian

Sea Bass 18.95

Pan fried sea bass served in tomato sauce with oregano, olives, capers and chillies. Accompanied with sautéed potatoes, broccoli and sautéed spinach

Grilled Chicken Milanese 17.95

Grilled chicken breast resting on the bed of fettuccine alfredo & topped with pepper & caper relish

Grilled Rack of Lamb 20.95

Served with sautéed potatoes and tossed vegetables

Pan Fried Tilapia 16.95

Pan fried tilapia served on the bed of herbed potatoes, accompanied with green peas & pimentos topped with caper butter sauce

Chicken Siciliana 17.95

Grilled chicken breast with cheese and chillies served on the bed of herbed potatoes and accompanied with sweet corn salsa

BURGERS

Grilled Lamb Burger 13.95

Homemade lamb burger served with spicy potato chips

Grilled Chicken burger 12.95

Home made chicken burger served with spicy potato chips

Grilled Mushroom and Paneer Veg Burger 11.95

Grilled portabello mushrooms filled with Shredded paneer, baked with fine Italian herbs, chillies, coriander, served with spicy potato chips

SIDE ORDER

Potato Chips 3.95

Picante Potato Chips  5.95

Cajun Potato Wedges 4.95

Sautéed Garlic Spinach 4.95

Garlic Broccoli 4.95

Sautéed Potatoes 4.95

* dishes marked with  contain nuts  extra spicy

* PLEASE ADVISE OF ANY FOOD ALLERGIES

* SERVICE CHARGE NOT INCLUDED

KIDS MEAL

(up to 12 years)

A Meal, Soft Drink & Ice Cream

A Snip at Just - 8.95

(choose any one)

Main Meal

(Choose any one)

Vegetarian

(served with chips)

Margarita Pizza (2 toppings)

Spaghetti in Tomato Sauce

Penne in Cream Sauce

Non Vegetarian

(Served with chips)

Margarita Pizza (2 toppings)

Chicken Nuggets

Fish Goujons

Spaghetti Bolognaise

Penne with Chicken in Cream Sauce

Drink

(Choose any one)

Coke

Diet Coke

Lemonade

Pineapple

Apple

Orange

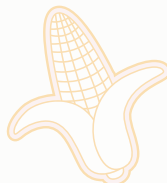
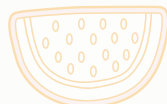
Cranberry Juice

Dessert

(Choose any one)

Chocolate Ice Cream Tub

Vanilla Ice Cream Tub



* PLEASE ADVISE OF ANY FOOD ALLERGIES
* SERVICE CHARGE NOT INCLUDED

THANK YOU

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www.bluezenzer.com

Operational site management plan



**Blue Ginger Bar Restaurant LTD
(Trading as Blue Zenzer)**

**280 Watford Road
Harrow
HA1 3TZ**

Operational Site Management Plan

Background

As premises licence holder, we are required to ensure that we are following all aspects of the license requirements that are in place. This policy sets out how we will ensure compliance whilst delivering our respective services to customers using our facilities.

We want our venue to be a family focussed venue where our customers have the opportunity to enjoy good food and drinks alongside the golfing activities that they are taking part in we are inclusive to all.

We are required to follow the 4 licensing objectives detailed below:

1. The prevention of crime and disorder;
2. Public safety;
3. The prevention of public nuisance and;
4. The protection of children from harm.

As Landlords, we will be working with the collective (detailed below) to ensure that all of these objectives are met:

- Blue Ginger Bar Restaurant LTD trading as Blue Zenzer (the 4 Directors are: Ajaykumar Patel, Narendra Popat, Ketan Mandalia and Yashwant Hindocha);
- Paul Lawrence Management Ltd trading as Putt Crazy (Director: Ali Saud);
- Area F: Not currently occupied; conditions to be agreed when area is put to use.
- Area B: Not currently occupied; conditions to be agreed when area is put to use.

NB: All areas of the site are owned by the 4 Directors listed above apart from the area leased to Paul Lawrence Management Ltd – Putt Crazy. Playgolf London and Blue Zenzer are owned and managed by the same 4 Directors (listed above).

As a collective, we will act in the following ways to deliver the licensing objectives which will be overseen and monitored by our Designated Premise Supervisor: - Ketan Mandalia, who will ensure that licensing conditions are correctly followed and enforced in the spirit of our

organisational aims. We are also arranging for an additional DPS to be approved to support Ketan with this responsibility due to the importance of this role.

1. The prevention of crime and disorder

- a. An integrated CCTV system will be in operation across the whole site which will meet Home Office standards and recordings will be held for at least 31 days. All site managers will be trained to access the CCTV and will be able to provide footage to the Police or other approved agencies.
- b. All toilets will be checked every hour when any part the site is open - checks will be carried out by the site reception team.
- c. All customer facing staff will be trained in the conditions of the sale of alcohol and will be aware of our policies in place around managing consumption. Staff will be trained by Catapult Services LTD on an annual basis.
- d. A Site Manager (or their deputy) will be responsible for ensuring staff are carrying out regular checks of the whole site to ensure that all empty glasses are collected.
- e. As a large percentage of customers to the site will travel by car, we will have clear signage and a proactive approach to discourage driving once alcohol has been consumed.

2. Public safety;

- a. We will have an active car park management plan in place which will include hourly car park checks and additional measures in place when there are large scale events taking place at Wembley Stadium.
- b. We will ensure full compliance with our fire risk assessment for the site and designated staff will receive approved training provided by our designated training provider. This will enable them to act as Fire Wardens and ensure compliance of the recommendations detailed in the fire risk assessments.
- c. We will have designated first aid trained staff on site at all times. We will have suitable first aid equipment located at the site – this will be detailed in our first aid policy and provided by our designated training provider.
- d. We will take positive action to prevent customers consuming or waiting in key exit routes (for example, sitting on the stairs or consuming alcohol in the stairwells).

3. The prevention of public nuisance;

- a. Alcohol will only be consumed in the designated areas on the site. CCTV will be used to prevent alcohol being consumed in any car park areas or being removed from site.
- b. We will have clear signage advising the following: consideration to our neighbours and signage indicating the approved smoking area(s) for the site.



- c. Staff will ensure all external doors are closed to contain the noise levels and ensure our neighbours are not disturbed.
- d. CCTV will be a key tool used to deliver the above requirements.

4. The protection of children from harm;

- a. Challenge 25 policy in place, which will include staff training for all staff on site.
 - b. Regular clearing of glasses in all areas of the site, which will be overseen by the Site Manager (or deputy).
 - c. All front facing staff will be trained to identify adults purchasing alcohol for minors. We will ensure staff are also aware of the law surrounding the service of alcohol with a table meal.
 - d. CCTV will be in place as per above.
5. As an organisation, we believe in having modern systems in place to deliver our business operation and this is key to our success. We also recognise the importance of having real people delivering good customer service. To support this, we will have a high number of staff on duty each day delivering the services offered. This will also allow us to remain fully compliant with the licensing objective detailed above.
6. There will be a duty Site Manager (or deputy) on site at all times to ensure full compliance with this policy in the absence of the DPS.
7. We will have clear systems and policies in place to ensure that the sale of alcohol is carried out correctly and in full compliance with the licensing objectives:
- 1. Good security to all areas where alcohol is stored
 - 2. All staff to receive appropriate training in the sale of alcohol (further details listed in the DPS policy).
8. We have the following company policies to underpin this Operational Site Management Plan which are held onsite:
- 1. CCTV policy; - detailing the specifics of the system and key system information;
 - 2. First Aid policy;
 - 3. Lone Worker policy;
 - 4. Fire Safety policy (including Fire Risk Assessment);
 - 5. Customer removal policy;
 - 6. Dealing with incidents policy and;
 - 7. DPS policy (which will detail alcohol training provided annually).



The above policies underpin this operational delivery plan and allow us to ensure we are providing a safe and well managed venue for our customers.

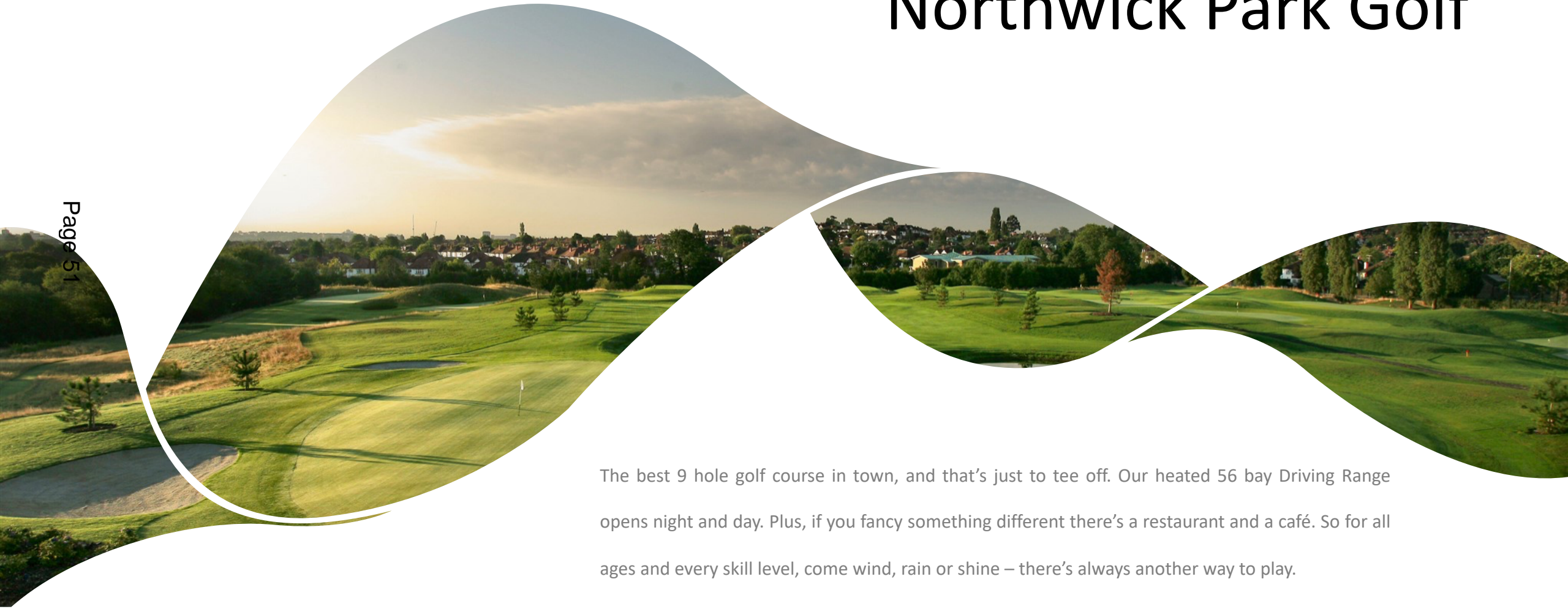
9. *All site safety, Fire Training and First Aid training will be provided by our appointed training provider and supplier Catapult Services LTD.*

Photographs of Playgolf & Blue Zenzer



WELCOME

Northwick Park Golf



The best 9 hole golf course in town, and that's just to tee off. Our heated 56 bay Driving Range opens night and day. Plus, if you fancy something different there's a restaurant and a café. So for all ages and every skill level, come wind, rain or shine – there's always another way to play.



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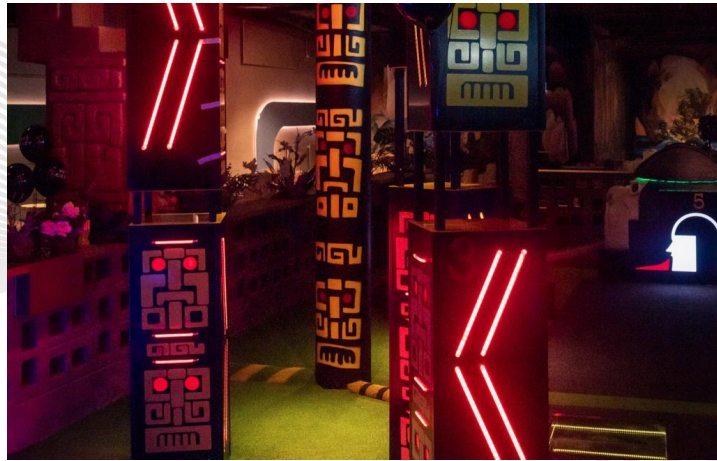


Putt Crazy

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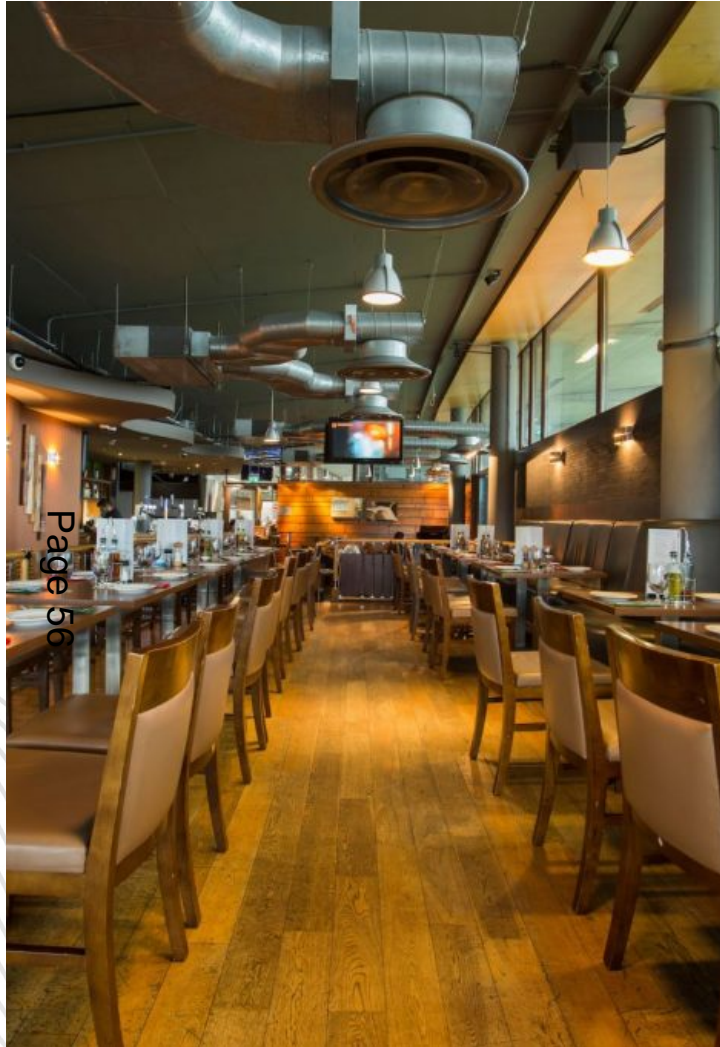
Harrow's best indoor adventure golf course— it's fun for everyone! Play our two 9-hole courses: The Fast Course and the Long Course, featuring the mysterious Mayan world. Enjoy our Mayan Bar, serving drinks and snacks, and starring our very special Sundae and Milkshake range. Find us downstairs, at the Northwick Park Golf Centre.



Blue Zenzer

An Italian restaurant with an Indian twist. The brainchild of the team behind Blue Ginger, a successful Indo-Oriental restaurant in Kenton Road, Harrow, Blue Zenzer offers a deliciously different dining experience. A sophisticated flavour that's affordable and family friendly.





Blue Ginger

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Blue Ginger represents one of the finest eastern dining experiences that London has to offer, a pioneer in its field, unrivalled and unmatched in its superlative culinary perfection and stunning ambience.



THANK YOU

Reference of Councillor Reg Colwill

***Cllr Reg Colwill
81 Draycott Avenue
Kenton
Harrow
HA3 0DD***

21st September 2020

To Whom it may concern,

I am writing to confirm that I have known Mr Ketan Mandalia for approximately 16 years.

He is a pillar of the community and regularly takes time out of his busy schedule to do his best to care for the community and the local people.

He is a truly decent person and his decency is reflected in the very professional way he runs his two establishments: the Blue Ginger Bar & Restaurant on the Kenton Road in Harrow and Blue Zenzer on the Watford Road. I frequent both of these venues regularly and I am always very impressed with the hygiene, service, quality and general high standard that is present.

Mr Mandalia clearly has the capacity and bandwidth to grow his business at Play Golf and I am certain that he will, as always, will make sure the local community benefits from his presence and his business.

Yours faithfully

Reg Colwill

Cllr Reg Colwill

E: Cllr.RegColwill@brent.gov.uk

H: 020 8907 0930

Reference from Headmaster - Uxendon Manor Primary School



Uxendon Manor Primary School

Vista Way, Kenton, Harrow, Middlesex, HA3 0UX

Phone: 020 8907 5019 Fax: 020 8907 2367

Email: admin@uxendonmanor.com

Web: www.uxendonmanor.com

Headteacher: Mr J. R. Parry

21st September 2020

Dear Whoever It May Concern

Ketan Mandalia

I am writing to provide a character reference for Mr Ketan Mandalia.

Ketan chairs the meetings of the Kenton Area Traders Association (KATA) which I am a member of in my role of Headteacher of Uxendon Manor Primary School.

Ketan chairs the group extremely effectively and is very well respected by the members which include local councillors, teachers, police officers, local residents and representatives from different businesses in Kenton.

Ketan is very community minded and has played an instrumental role in organising the annual 'Festive Lights' community event that culminates with the switching on of the Kenton Road festive lights. He has donated refreshments for the children of local schools who perform at the event which has been very much appreciated.

Ketan is professional, approachable and helpful. He has been willing to give up a substantial amount of his time in order to make a real difference to our local community.

If you have any questions or would like any further information, please do not hesitate to contact me on jonathan.parry@uxendonmanor.com or on the school telephone number above.

Yours sincerely

Jon Parry

J R Parry
Headteacher

End