

**From:** Carole Batey <  
**Sent:** 15 June 2022 14:32  
**To:** Yvonne Raine <  
**Cc:** AHS Licensing < ; Matt Foster < Paige  
Mitcheson  
**Subject:** FW: Hearing Bundle - 20th June 2022 - Mixology, 93 Elvet Bridge, Durham, DH1 3AG

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**Email sent on behalf of Matt Foster**

Good afternoon Yvonne

Please find attached bundle for the Hearing – Mixology, 93 Elvet Bridge, Durham, DH1 3AG, schedule for Monday 20<sup>th</sup> June 2022.

Kind regards  
Carole

**Mincoffs**  
SOLICITORS

Carole Batey  
Secretary

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**Coronavirus – please click here <https://mincoffs.co.uk/latest/coronavirus-notice/> to see our guidance and protocols in relation to safety and service continuity.**

Hearing before the Members of the Statutory Licensing Sub-Committee

Monday 20<sup>th</sup> June 2022

9:30am

Committee Room 2, County Hall, Durham

Mixology, 93 Elvet Bridge, Durham, DH1 3AG

**Applicants Information**

**INDEX**

<b>No.</b>	<b>Document</b>	<b>Page</b>
1	Operating Schedule – some more information about the application	2-3
2	Mixology – Cocktail list	4-5
3	Map of the Area with some nearby premises	6
4	List of nearby premises, with hours and activities	7

## **Mixology**

### **Hours and activities**

Opening Hours: 07:00 to 00:00 Sun to Thurs and 07:00 to 01:00 Fri/Sat

Sale of Alcohol: 11:00 to 00:00 Sun to Thurs and 11:00 to 01:00 Fri/Sat

Late Night Refreshment: 23:00 to 00:00 Sun to Thurs and 23:00 to 01:00 Fri/Sat.

### **Management Team**

#### **R Khorami**

Originally from , where he helped run the family restaurant, Mr Khorami has been working in the bar and restaurant sector in the UK for the past 7 years and is a trained chef (although he reckons he can make a pretty good cocktail). He is a personal licence holder and holds an SIA badge. In addition to having ran restaurants and kitchens he has also ran door security, has been a head doorman and enjoys good working relationships with the Police and the Council in Durham. He has wanted to open Mixology as a concept since before lockdown, but the time wasn't right. He looked at this concept as representing the type of venue that he would like to frequent. A quiet and stylish venue where you can enjoy a drink or a coffee with friends.

He is involved in one other premises in Durham called 19 Twenty. This is a food centric business where music and entertainment is an accompaniment, and later on the premises is more of a bar. It's an entirely different concept to what is proposed here.

#### **B Botham – DPS**

Mr. Botham has been a mixologist for the past 20 years. He has worked in numbered premises and set up his own mobile cocktail bar business in 2006, delivering lessons and attending events. He sold that in 2016, moving into the development of group holiday lets, whilst still consulting as a mixologist and delivering training. In 2017 he bought a bar in Spain which he operates for three years. He returned to the UK when Covid hit and sold his bar in Spain.

Since 2019 he has been consulting as a mixologist and working between Whitby and York. He has also worked around the world teaching people mixology, service delivery, advising on bar design and setting up new businesses.

His role in Mixology is to manage the premises and train the staff and set up the business and bar. He has a very detailed and in depth knowledge of mixology and the drinks business. He is also employed as the manager, brand ambassador and DPS.

### **The premises**

The premises, as the name suggests, will specialize in cocktails and the dark art of mixing the perfect drink. A menu of drinks is attached. There will be a core of over 20 drinks to start with, although there will be ingredients for many more. This will be the main focus of the business, but there will be room at the bar for draft and bottled products. There will be a core range of wines and fizz. This will not be an environment in which drinks are rushed and the whole process of mixing drinks takes time. This is not a venue selling cheap drinks, trebles, jugs of Woo Woo or fish bowls with straws! We may be offering a late bar, but it's not a loud bar. We want to create the ambience of a restaurant in a cocktail bar.

The target market for the premises is locals, young professionals and a more mature clientele who are happy to pay upwards of £9 for a cocktail. The price point will be closer to what you would pay in a restaurant or high class hotel. We won't have a DJ playing overpowering music and customers will be able to talk in comfort. That is why regulated entertainment was not included in our application, and

is not a focus of the business. The business is to be based around creating a relaxed ambience to experience high quality drinks.

There is currently no set occupancy for the premises and that will follow with the fire risk safety assessment. The plan for downstairs is that it will be a mix of standing and seated service, which will serve transient drinkers stopping off before moving deeper into town. There will also be some seating. It will also operate as a staging area for customers who have booked tables upstairs. Upstairs will be seated, and table service will be encouraged. It will be an area for customers to spend a few hours, and to enjoy uninterrupted social time with friends and family over drinks delivered to their table.

The premises will have different trading periods. The premises will open for coffees and snacks during the day. There will be no substantial meals or even sandwiches, but there will be baked goods, scones and cakes to accompany coffees, teas and other drinks. There is no outside area at the rear of the premises with permitted use, but Durham has encouraged the use of the front of other premises along Elvet Bridge for street cafes, and that would be something we would also look to utilize during the day.

The premises is at the edge of a busy area in Durham, and whilst it will be starting point for some, we are looking to develop a loyal clientele wishing to spend the evening with us. We expect those sitting upstairs will stay longer and those downstairs will move on. During the day, we expect to trade the downstairs mostly, and keep upstairs as an overflow, or possibly a space for flexible working?

We are looking to develop an environment in which customers can talk in comfort, without overpowering music. Music at the premises will be background in nature and incidental. It will never be at a level where customers can't talk in comfort. So people leaving the premises won't be shouting because of the effect of loud music upon their hearing during their stay.

All serving staff will undergo intensive training. Training for bar staff will be 4-6 weeks and will be carried out by Mr. Botham. It will take that long because there will be a great deal of knowledge and training to impart on delivery, service, ingredients and bar keeping. These will be full time roles. The bar will have room for 2 or 3 people at a maximum. Waitresses will serve the tables upstairs, and their training will be about two weeks. They will need the knowledge of the drinks menu so that they can advise and know what they are selling, but not all of the detail as to how to make the drinks. These will be jobs ideally suited to students. Initially there will be 4 to 5 members of staff, not including Mr Khorami or Mr. Botham.

# Mixology Cocktail List

1. Tom Collins  
Gin. Lemon juice. Sugar. Soda.  
(Strawberry, passion fruit & raspberry available)
2. French Martini  
Vodka. Champord. Pineapple juice.
3. Mojito  
Rum. Mint. Lime. Sugar. Soda.  
(Strawberry, passion fruit & raspberry available)
4. Sours  
Amaretto, Midori, whiskey or brandy with lemon juice and sugar.
5. Daiquiri  
Rum. Lime. Sugar.  
(Strawberry, passion fruit & raspberry available)
6. Dank & Stormy  
Dark Rum. Lime. Ginger Beer. Bitters.
7. Long Island Iced Tea  
Vodka. Rum. Gin. Triple Sec. Lemon. Sugar. Cola.
8. White Russian  
Vodka. Kahlua. Oat Milk (vegan)  
(Milk & cream available)
9. June Bug  
Midori. Banana. Malibu. Lemon. Pineapple.
10. Pina Colada  
Malibu. Rum. Coconut. Pineapple. Oat Milk. (Vegan)
11. Porn Star Martini  
Vanilla Vodka. Passoa. Passion Fruit. Lemon. Pineapple with fizz on the side.

12.       Mai Tai  
Dark Rum. Gold Rum. Triple Sec. Orgeat. Sugar. Lime.
13.       Kentucky Smash  
Bourbon. Liquor 43. Mint. Maple Syrup. Lemon.
14.       Sloe Gin Bramble  
Sloe Gin. Mure. Lemon. Sugar. Aquafaba. (Vegan)
15.       Caipirinha  
Cachaca. Lime. Sugar.  
(Strawberry, passion fruit & raspberry available)
16.       Espresso Martini  
Vodka. Kahlua. Espresso Coffee. Sugar.
17.       English Garden  
Gin. Elderflower. Lemon. Mint. Cucumber. Apple Juice.
18.       Old Fashioned  
Bourbon or Spiced Vanilla Rum. Maple Syrup. Orange Bitters. Orange Zest
19.       Zombie  
4 Rums! Cherry. Apricot Brandy. Lime. Pineapple. Grenadine. Burning Passion Fruit!
20.       Margarita  
Tequila. Cointreau. Lime. Sugar
21.       Negroni  
Gin. Campari. Sweet Vermouth. Orange Zest
22.       Signature  
Southern Comfort, peach schnapps. Peach bitters. Mint. Sugar. Ginger ale.
23.       Peach crush  
Vodka. Peach schnapps. Lemon. Sugar. Cranberry juice.
24.       Bramble  
Gin. Lemon. Sugar. Crème de Mure.



### Selection of Nearby Licensed Premises

1. **The Library, 45-46 Saddler Street, DH1 3NU** (Over the River Wear in amongst new leisure development)
  - a. Operates as a pub
  - b. Opening Hours: Mon-Thurs 07:00 to 00:30, Fri/Sat 07:00 to 01:30 & Sun 07:00 to 23:50
  - c. Live Music and recorded music ends Mon-Thurs at 00:00, Fri/Sat at 01:00 and Sun at 23:30.
  - d. Alcohol starts at 09:00, ends Mon-Thurs at 00:00, Fri/Sat at 01:00 and Sun at 23:30.
  - e. Has Late Night refreshment, Film, on and off sales and seasonal extensions.
2. **The City Hotel, 84 New Elvet, DH1 3AQ** (AKA City Rooms Durham, next to The Half Moon Inn).
  - a. Operates as a hotel
  - b. Opening Hours Mon-Sat 08:00 to 00:30, and 23:30 on a Sun.
  - c. Recorded music 24 hours
  - d. Alcohol: 11:00 to 00:00 Mon to Sat and 23:00 on a Sun.
  - e. Also has Late Night refreshment, films, off sales and seasonal extensions.
3. **Tango, 96 Elvet Bridge, DH1 3AG** (3 doors away, maybe 50 yards)
  - a. Operates as a bar and restaurant
  - b. Opening hours 08:00 to 00:00 every day
  - c. Alcohol: 11:00 to 23:00 every day
  - d. Has late night refreshment, film and seasonal extensions
4. **Swan & Three Sygnets, Elvet Bridge, DH1 3AG** (Opposite premises)
  - a. **Operates as a pub**
  - b. Opening Hours 11:00 to 23:20 Mon to Sat and 22:50 on Sunday
  - c. Alcohol and recorded music 11:00 to 23:00 Mon to Sat and 22:30 on Sunday
  - d. On and off sales
5. **Klute 2, Elvet Bridge, DH1 3AA** (Just over the River Wear)
  - a. Operates as a nightclub
  - b. Opening Hours/Recorded Music/Live Music/Film 11:00 to 02:30 Mon to Sat and 12:00 to 02:30 on Sun
  - c. Alcohol 11:00 to 02:00 every day
  - d. On and off sales and late night refreshment
6. **Jimmy Allens, 19-21 Elvet Bridge, DH1 3AA** (Over the River Wear, close to Klute 2)
  - a. Operates as a bar/club
  - b. Opening Hours 11:00 to 02:30 Mon to Sat and 12:00 to 00:50 on Sun.
  - c. Alcohol/Recorded music/Live Music/Film 11:00 to 02:30 Mon to Sat and 12:00 to 00:30 on Sun.
  - d. On and off sales, other regulated entertainment and late night refreshment
7. **Half Moon Inn, 86 New Elvet, DH1 3AQ** (Just around the corner)
  - a. Operates as a pub
  - b. Opening hours 07:00 to 00:30 every day
  - c. Alcohol 10:00 to 00:00 every day
  - d. Recorded music 24 hours
  - e. On and off sales, late night refreshment and seasonal extensions
8. **Durham Marriott Royal County, Old Elvet, DH1 3JN** (Line of sight from front of premises, maybe 100 yards away)
  - a. **Operates as a hotel**
  - b. Opening hours 07:00 to 03:00 every day
  - c. Alcohol 07:30 to 02:00 every day
  - d. 24 hour recorded music and late night refreshment
  - e. Live music 08:00 to 02:00 every day