



Black Milk
88 Oldham St
Manchester
M4 4 LF

Licensing Extension Hearing

Compiled by [REDACTED] 2.9.2024

Why

Although outwardly successful, Black Milk like all hospitality businesses has been severely scared by the difficult covid years. In 2020 we went from being a debt free profitable business to having debts nearing [REDACTED]

The additional hours will create a forecasted [REDACTED] revenue allowing us to tackle these debts and continue to be one of Manchester's key tourist and hospitality destinations

Founded by [REDACTED] Black Milk has always been at the heart of Northern Quarters culture. Our goal is to provide place for friends and family to meet away from Pubs & Bars

From our early days in Afleck's Palace to now we are a family focused cafe that is a pleasant place for people from all walks of life

To Quote [REDACTED] one of the representations;

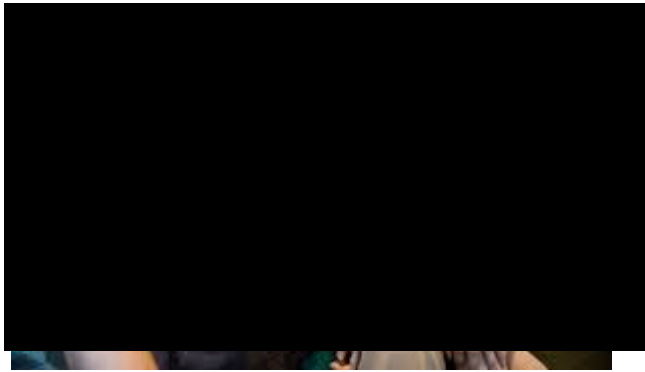
"A lot of customers come to Black Milk for non-alcoholic enjoyment. The men were making racial slurs against people of colour and those people moved swiftly away as these men were intoxicated and loud."

We are a diverse location for non-alcoholic enjoyment. Any impact that is negative is from the goings on around us in the Northern Quarter.

We activate a low noise policy which has helped our space become a safe haven for people with sensory issues.

Our Plan

Is to become a low alcohol late night destination cafe where friends can enjoy each other's company over gelato.



Overall little will change with the menu remaining the same with a focus on gelato, pancakes, milkshakes and bakes.

As a post-restaurant destination, we hope to be a place to visit after later meals at many of the NQ & Ancoats' incredible restaurants

As it is now, the alcohol menu will be limited to the basics of

- Baileys Hot Chocolate
- Aperol Spritz
- Gin & Tonic
- Peroni

Along with a few specials

Will create jobs

Later weekends will create 6 extra shifts, which equivalent of just over a full time role
2 security shifts will also be created on trial

President set by

Late Night Food

Delli 2 Go

Fresh Bites

Drink

Impact Mitigation Proposal

In addition to the conditions set out in our existing licence

1. Crime and Disorder

- a. We will contact door firms to provide staffing costs and a risk assessment of late night
- b. We will trial a single SIA approved member of door staff to see if it is necessary
- c. We will continue to work with GMP and Aftab to minimise our risk of crime, disorder and terror
- d. Ultimately as with extended seating during covid, 40 sober witnesses will reduce the crime in the area directly

2. Internal Noise

- a. We will limit the volume of our speakers to around 80 Decibel
- b. We will continue to use a small bluetooth speaker
- c. We will consult a sound specialist to improve our sound proofing and deflection

3. External Noise

- a. Outside seating will be brought in by 10pm in the winter, 11pm in the summer inline with current patterns
- b. There will be no "smoking area"
- c. We do not anticipate a queue

4. Special Events

- a. Events that are expected to have impact outside of our normal operations will be advertised clearly on the A Boards outside of our Cafe

We've made the effort to talk with residents about this in advance.

[REDACTED]

[REDACTED]

Appendix 1
Debts

[REDACTED]

Appendix 2

DRAFT, NOT FINAL COPY

Menu <https://blackmilkcereal.com/pages/manchester-menu>

Appendix 3
Current Alcohol Revenue

Appendix 3
Contact with Door Firms