



THE
MARINER
AT HARBOR ISLAND

Proposal for Harbor Island Park Food
Establishment

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CONCEPT OVERVIEW – “THE MARINER” AT HARBOR ISLAND PARK

Vision & Identity

The Mariner is envisioned as an inviting, safe, and dynamic waterfront destination that blends a vibrant, tropical atmosphere with the comfort, accessibility, and community feel that visitors expect at Harbor Island Park. Designed to complement the park’s natural setting, the space will feel relaxed yet energetic, a place where families, neighbors, and visitors can gather, unwind, and enjoy the summer season together.

Our goal is to offer high quality food and crafted beverages in an environment that is welcoming, well-managed, and easy to enjoy. Through creative branding, seasonal programming, and engaging promotional efforts, The Mariner will grow into a recognizable landmark that adds life to the park while remaining respectful of its public character.

Design & Guest Experience

“The Mariner” at Harbor Island Park will bring a vibrant, welcoming energy to the beachfront for both locals and visitors. The space will offer great food, refreshing beverages, and signature cocktails that highlight the easy going lifestyle.

Beyond dining, “The Mariner” will feature live music, themed events, and community gatherings that capture the spirit of summer and keep guests returning all season long.



Key Features

- **Coastal Palette & Materials** – Nautical colors, natural woods, durable finishes
- **Defined Area** – Safe, attractive perimeter guiding guest flow
- **Semi-Permanent Containers** – Modular, anchored, minimal park impact
- **Landscaping Investment** – Palm trees & coastal plantings enhance the site
- **Live Programming** – Music, events, and family-friendly activations
- **Sustainability** – Reusables, efficient equipment, waste reduction
- **Local Marketing** – Community partnerships & local promotion
- **Branded Merchandise** – Apparel and goods celebrating the park
- **Seating & Tables** – Weather-resistant furniture with waterfront views



Design and Overview

The Mariner is a temporary, seasonal, food and beverage pop-up built from two prefabricated containers.

The project is semi-permanent, fully removable, professionally operated and designed specifically for The Harbor Island Park community.

THE MARINER



CUSTOM 20FT CONTAINER KITCHEN & BAR SETUP



KITCHEN CONTAINER



BAR CONTAINER

THE MARINER

A Beach Bar Built for the Shoreline



Location: Harbor Island Park · Mamaroneck, NY
Directly on the sand, steps from the water

Concept Highlights

- L-shaped Bar + Kitchen containers— oriented toward the water
- Open-air service windows facing the shoreline
- Casual beach seating on sand
- Fully enclosed landward fence for safety & flow
- Daytime-forward, relaxed coastal atmosphere



The Mariner is a seasonal pop-up waterfront food and beverage concept designed to activate underutilized park space while remaining:

- Fully temporary and removable
- Low-impact to the site
- Code-compliant, safe, professionally operated
- Visually cohesive with a nautical coastal aesthetic

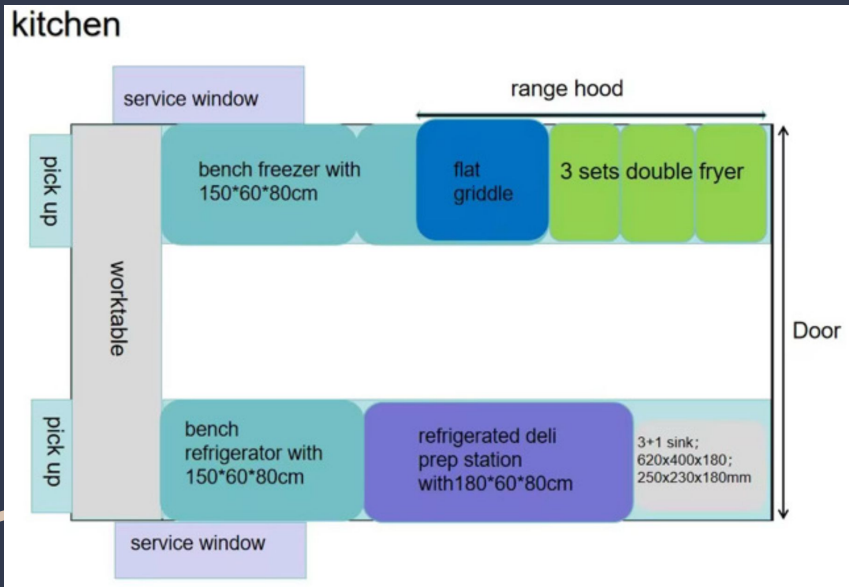
The Concept uses two prefabricated shipping containers arranged in an L-Shape housing:

- Kitchen Container
- Bar Container

This modular approach allows for:

- Rapid installation and removal
- No permanent foundations
- Minimal site disturbance
- Predictable utilities, safety systems and operations

Kitchen Container Blueprint

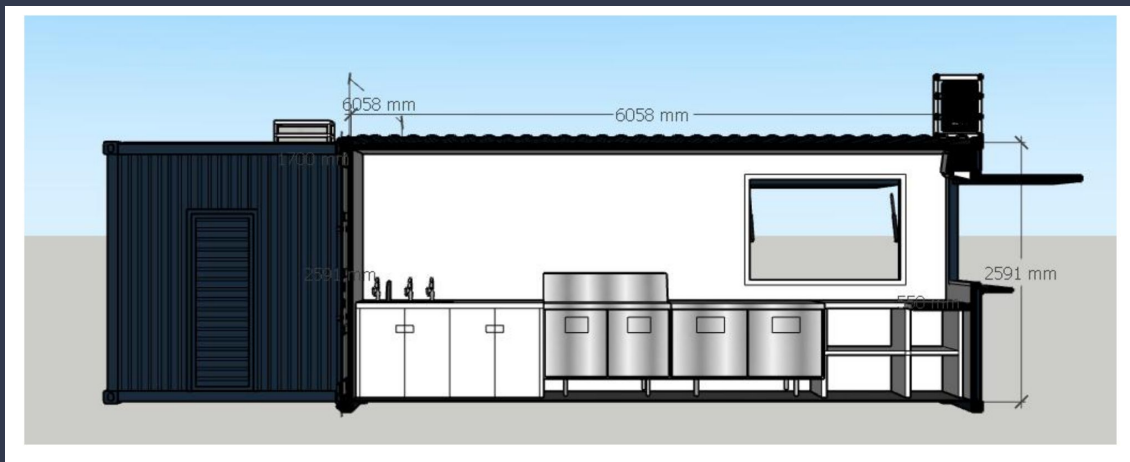
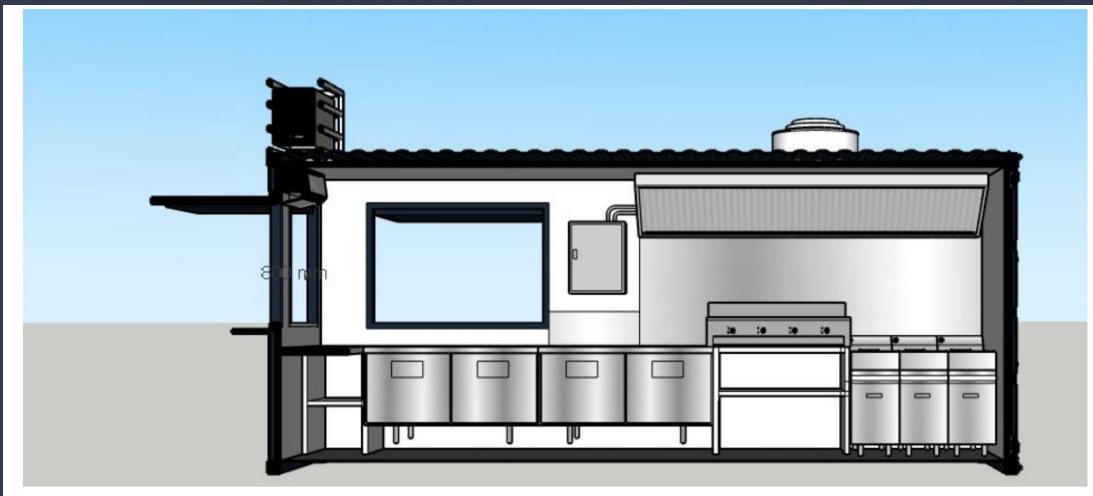


Inside the container:

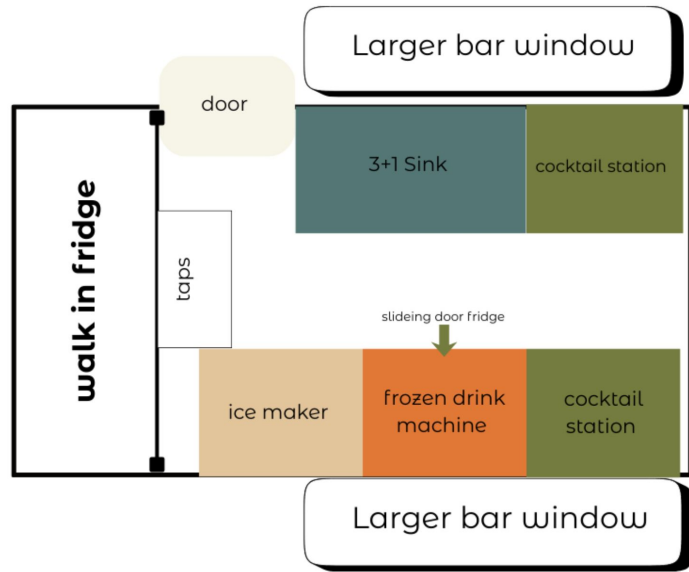
- Stand Gas Fryers
- Gas Griddle
- Food Prep Table Fridge
- Bench Freezers
- Bench Fridge
- Inverter Air Conditioner/Heating Unit
- 3+1 Sink
- Water Heater & Inlet
- Range Hood and Fire Compressions System
- Two Service Windows
- Two Pick-up Windows

Kitchen Container

3D Renderings



Bar Container Blueprint

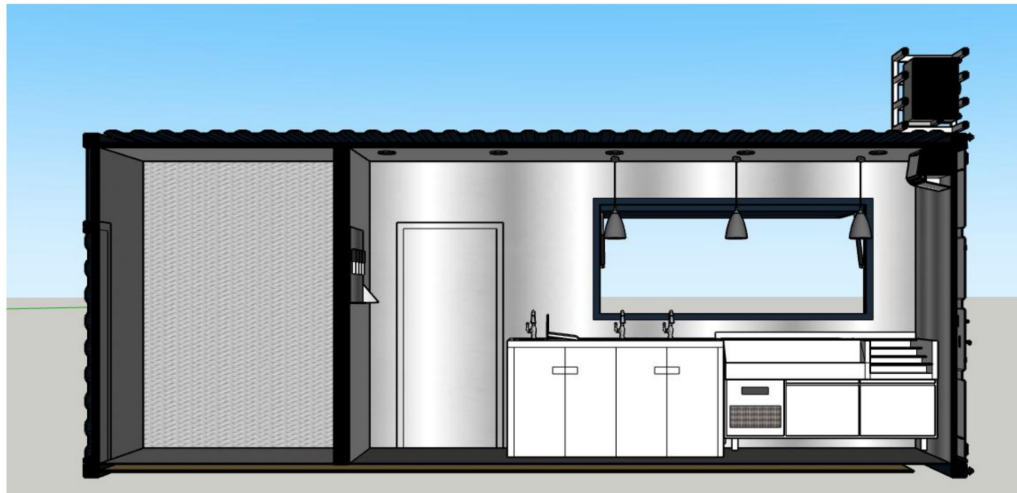


Inside the container:

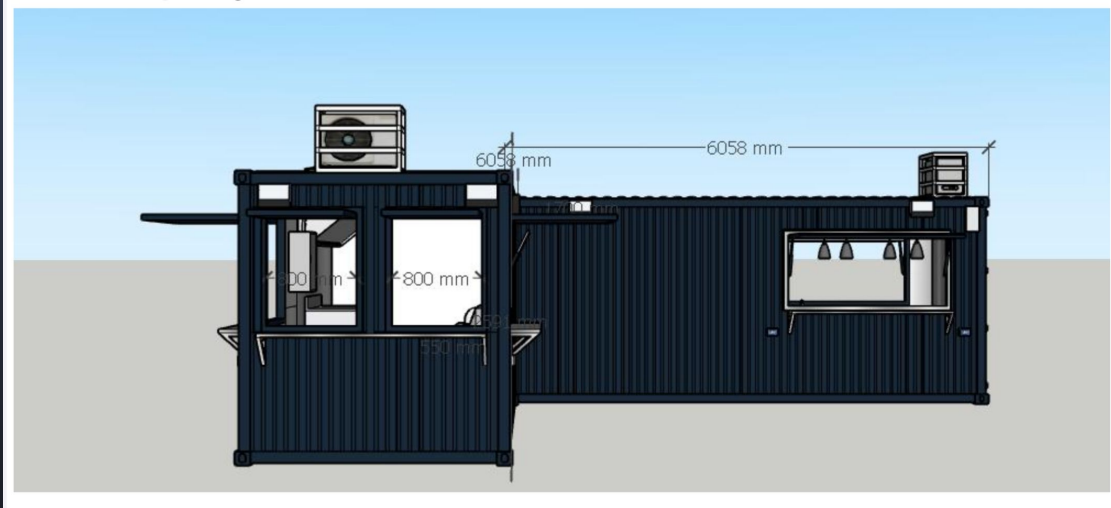
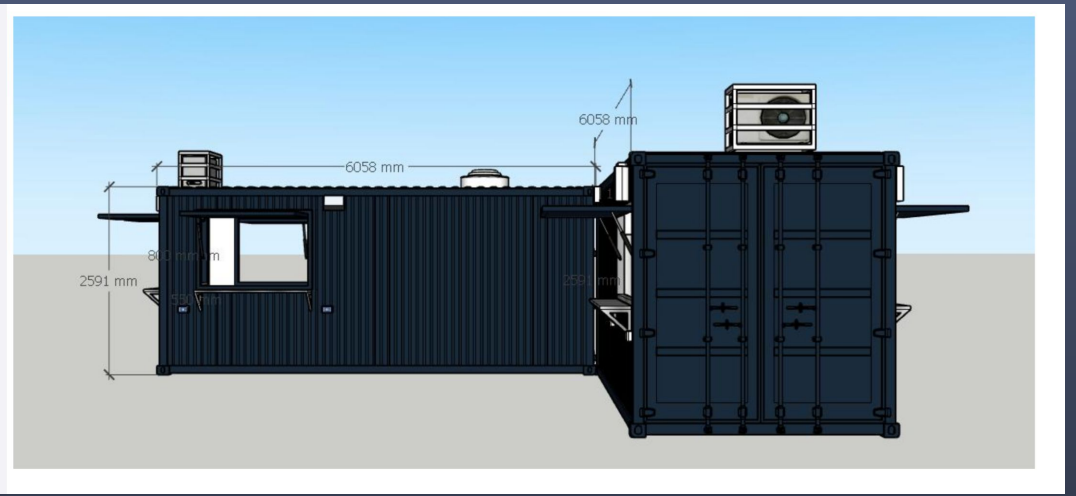
- Cocktail Stations
- Walk in Refrigerator
- Bench Fridge with Sliding Doors
- Ice Machine
- Frozen/Slush Machine
- 3+1 Sink
- Water Heater and Inlet
- Inverter Air Conditioner/Heating Unit
- Beer/Cocktail Tap System
- Two Service Windows

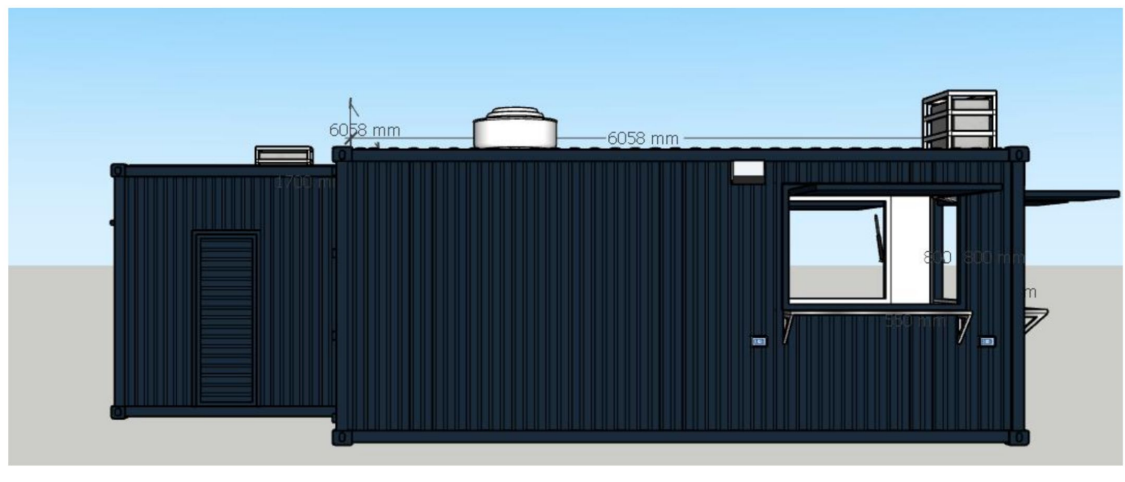
Bar Container

3D Renderings



Full Container 3D Renderings

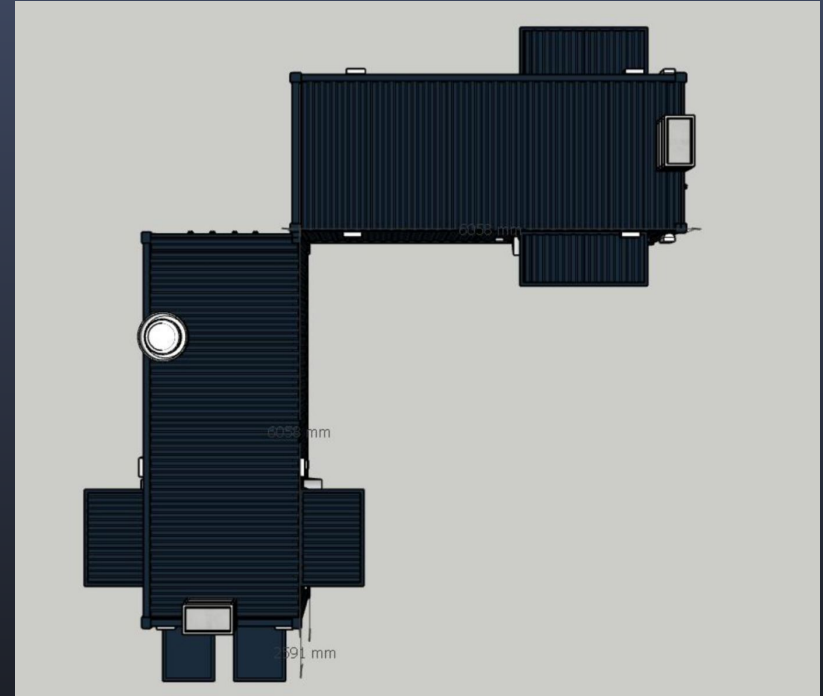
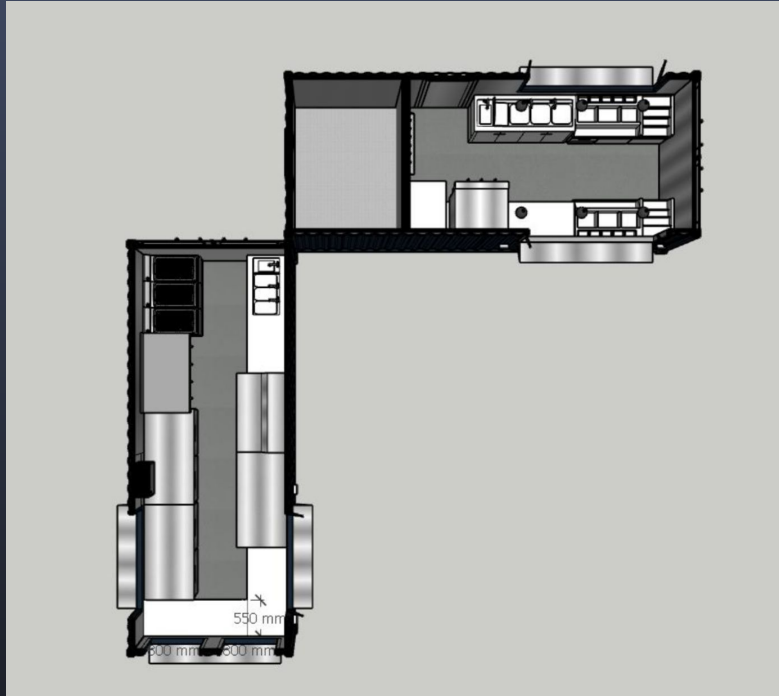




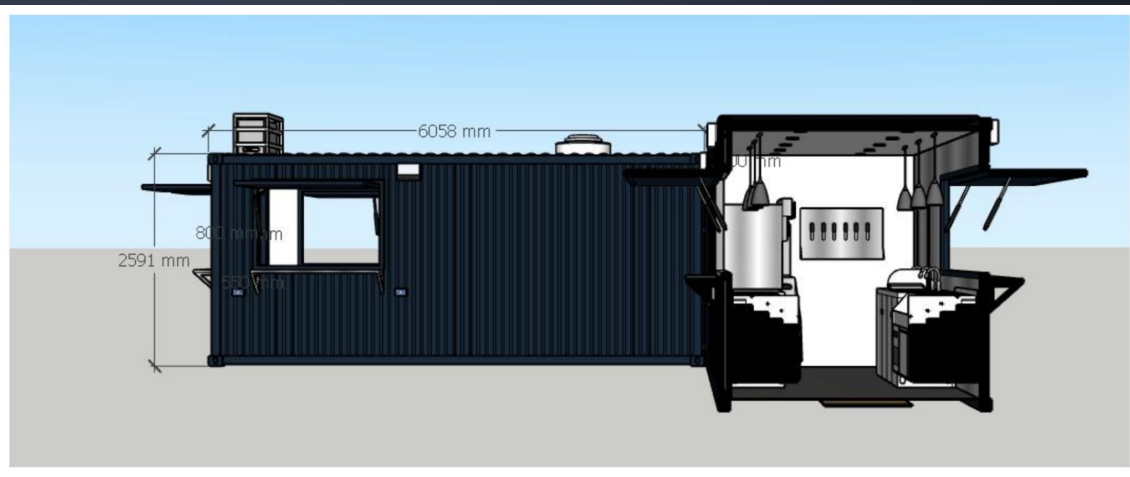
Full Container 3D Renderings Continued



Full Container 3D Renderings Continued



Full Container 3D Renderings Continued





Location of “The Mariner” Harbor Island Park

Site Location & Container Orientation

- The Mariner will be located in the Southeast Area of Harbor Island Park
- The bar container is double-sided, serving both the beach side and park side
- The kitchen container faces the beach with direct service access to the park side
- This layout improves guest flow while minimizing footprint and congestion

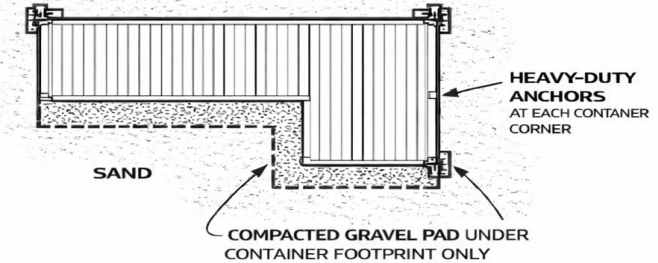


Container Anchoring & Safety System

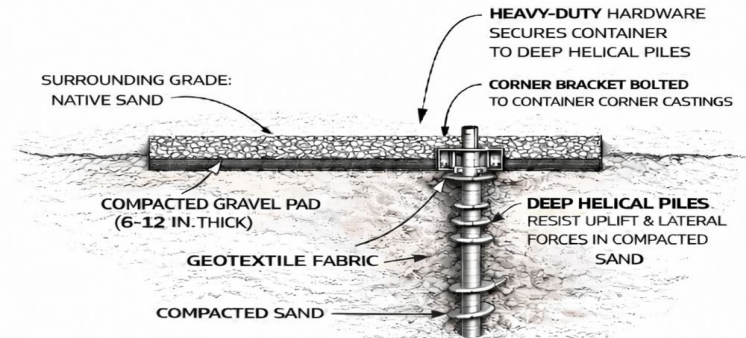
- Engineered anchoring designed for waterfront & flood-zone conditions
- Containers secured to reinforced footings (not surface placed)
- Hidden steel tie-downs prevent movement, uplift, or shifting
- Wind- and storm-rated connections meet NYS Building Code
- Flood-resilient design allows water to pass beneath containers
- No permanent slab required — park land remains protected
- Modular system allows removal or relocation if needed
- Anchoring hardware concealed from public view

GRAVEL PAD (UNDER CONTAINERS) + HELICAL PILE ANCHORS

PLAN VIEW



SECTION VIEW

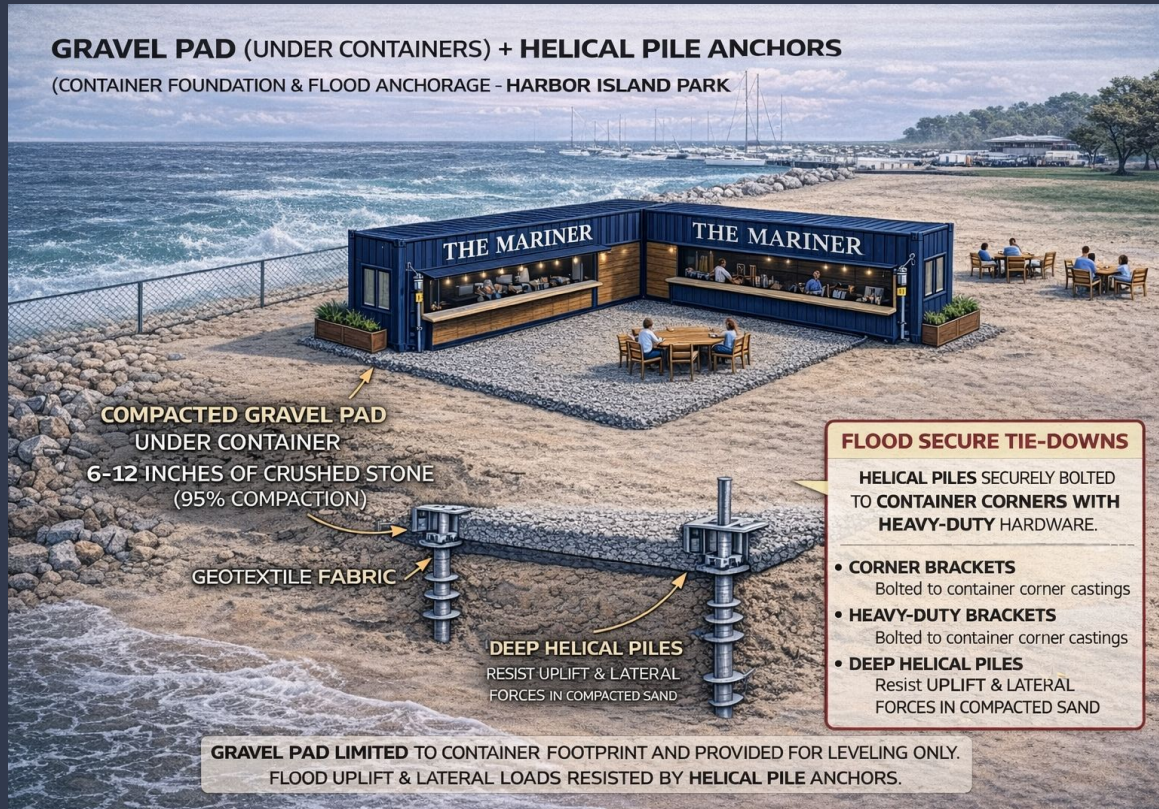


GRAVEL PAD LIMITED TO CONTAINER FOOTPRINT AND PROVIDED FOR LEVELING ONLY. FLOOD, UPLIFT & LATERAL LOADS RESISTED BY HELICAL PILE ANCHORS.

Container Anchorage System Continued

GRAVEL PAD (UNDER CONTAINERS) + HELICAL PILE ANCHORS

(CONTAINER FOUNDATION & FLOOD ANCHORAGE - HARBOR ISLAND PARK)



THE MARINER



Tree Relocation and Park Enhancement

Our goal is to leave the park greener, healthier, and more resilient than we found it.



Our Commitment to Preserving and Improving Harbor Island Park

As part of the proposed pop-up, two existing trees located within the proposed footprint would need to be carefully relocated or replaced to accommodate safe operations and public access.

What We're Proposing:

- Professional relocation of existing trees where feasible
- Replacement planting if relocation is not viable
- All plans subject to Village approval and oversight

Tree Replacement & Enhancement Commitment

To ensure the park is improved as a result of this project, we commit to:

- Replacing each relocated or removed tree with equal or larger caliper trees
- Adding additional new trees or plantings elsewhere in the park (beyond 1:1 replacement)
- Using species approved by the Village / Parks Department
- Coordinating planting locations with Village staff for maximum benefit

Operations and Maintenance Plans

The Mariner will implement a comprehensive, plan to ensure the successful development, operation, management, and maintenance of the concession. This plan integrates rigorous operational standards with our proven hospitality expertise, a commitment to accessibility, and a focus on community health, wellness, and engagement.

Proposed Operational Schedule:

The Mariner, is proposing to phase into the first season with operation hours from Thursday to Sunday.

Live music, bands, acoustic and solo acts, would be phased in to start on weekends only and can expand as needed.

Proposed Daily Operational Schedule:

May/June

Friday 4pm-9pm
Saturday 12pm-9pm
Sunday 12pm-8pm

July/August

Thursday 12pm-9pm
Friday 12pm- 9:30pm
Saturday 12pm-9:30pm
Sunday 12pm-9pm

Fall Hours: TBD

Staffing and Training Programs

Training Standards

Ownership & Oversight: Daily on-site general management direct report to owners.

Management Team: General manager and assistant manager, with at least one manager on staff during operational hours.

Operations Staff: Cashiers/expos, bartenders, busser, kitchen, management

Pre-Season Training: Comprehensive training meetings on food safety, service standards, Point of Sale systems, and any additional requirements set forth.

Daily Briefings: Managers will conduct pre-shift check-ins covering safety, menu updates, and customer service reminders.

Compliance: All staff trained in Department of Health codes, food handling certifications, and alcohol safety protocols (ATAP/TIPS).

Daily Updates: We will utilize whiteboards, daily logs, task checklists for clear communication with employees.

Opening & Closing checklists: completed by staff on and signed off by Manager on Duty.

Staff Meetings: Will be held prior to the start of the peak shift hours daily to ensure all staff are aware of specials, job details, and any pertinent information related to their shift.

Uniform Policy: Logo shirt (different colors allowed), slip-resistant footwear, compliance with DOH hair/appearance guidelines.

Alcohol Service Model



Who is Serving and Management

- Alcohol is served by a licensed operator
- Liquor License is held by the approved vendor/operator
- No self service or third party
- Day to day management to oversee operation
- Service is limited to Bar container only
- All drinks are prepared and handed directly to the patron

ID Checks and Age Verification

- ID checks and age verification
- Physical Government issued photo ID required
- Wristbands or hand stamps issued during events/festivals

Alcohol Service Model Continued



Staff Training and Oversight

- Bar staff are TIPS certified or equivalent
- Manager on duty monitors service throughout the day
- Staff are empowered and trained to refuse service, slow service down, and cut off service when needed

Serving Controls

- Drink limits per transaction
- Clearly defined last call procedures
- Immediate Refusal of service for intoxicated patrons
- Water and food available during operation hours

Alcohol Service Model Continued



Defined Consumption Boundaries

- Alcohol is only permitted within operation marked perimeter
- Perimeter is defined by physical layout, signage, staff monitoring.
- No alcohol allowed beyond the seating area, immediate service zone

Container and Glass Policy

- No glass containers
- Approved plastic, compostable, or biodegradable cups, straws, lids
- Enforced by staff and management

Sustainability Commitment

We are committed to ensuring that “The Mariner” aligns with New York State’s environmental priorities. Our approach integrates sustainable practices into every aspect of service, sourcing, and community engagement.

The Mariner operates with a strong focus on waste reduction, clean beaches, and local partnerships, combining compostable serviceware, on-site waste sorting, and community education to protect Harbor Island Park and the surrounding shoreline.

Environmentally Conscious Operations

- **Biodegradable & Compostable Serviceware:** We will exclusively use 100% biodegradable and compostable plates, cups, straws, and utensils to eliminate plastic waste.
- **Minimized Packaging:** By partnering with local vendors, we will reduce unnecessary packaging and prioritize reusable or recyclable delivery methods.
- **Waste Diversion & Recycling:** We will work with local based recycling companies and composting services to establish on-site waste-sorting stations that educate customers while reducing landfill contributions.
- **Trash and recycling receptacles** placed throughout the seating area
- **End of Day full site sweep** to ensure no debris is left out
- **Spill response supplies on hand** at all times.
- **Clear signage** informing patrons on where to dispose certain items; trash, recyclables, etc.
- **Regular trash pick up** during operating hours
- **Coordinate and align** our practices with the current practices at Harbor Island Park

Local Partnerships & Community Educational Opportunities

- **School Collaborations:** Partner with summer programs at local school districts and environmental clubs to create hands-on programs. Collaboration with local nonprofits for beach clean-up days and shoreline restoration projects.
- **Educational Signage:** Install eco-informational signage at the concession, informing visitors about the ecological impact of composting, recycling, and sustainable seafood sourcing. We would strictly enforce no smoking or vaping around the concession, patio and bar areas to maintain safe air quality for our patrons.
- **Local Community Events:** Host annual “Green Beach Fest” highlighting sustainability and shoreline preservation; “Reusable Mug & Cup Programs,” “Bike-to-Beach” incentives for our Mamaroneck Community.

Operations & Staffing

Our team has almost a decade of municipal beach concession management experience.

In order to effectively communicate with our staff, we will create a group chat available to all staff to make any weather dependent or other schedule change notifications.

We also use informational boards to inform staff of daily or weekly food and drink specials, entertainment, and other operations within the business.

Seasonal Schedule – Staff will be scheduled from May to September, with the core operations being from Memorial Day Weekend to Labor Day Weekend. We will utilize the pre-season weeks for staff training and the postseason weeks for clean up, decommissioning and winterization services.

Staffing Strategy – Scalable teams built from seasonal, local employee network, including high school, college students, teachers, and local residents.

Security & Safety – Self-funded security, ID checking, patron guidance, drink monitoring, and tally systems.

Afterhours Facility Care – The Mariner staff will maintain operation areas and ensure park cleanliness.

Emergency & Adaptive Planning – Flexible operational models based upon prior experience with pandemic action plans

Email and Contact Information

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Link to Operation Photos

[Venue Photos](#)