



**bâoli<sup>TM</sup>**

**MIAMI**

# **OPERATIONAL BREAKDOWN**

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# OPERATIONAL BREAKDOWN

## BAOLI CONCEPT

Modeled after the highly successful Baoli located in Cannes, France; Baoli Miami is an upscale restaurant and entertainment establishment situated in an exotic setting. It has a unique décor and original gastronomic cuisine that will reveal unforgettable savors for all those seeking to step into another world, conveniently located in the heart of Miami Beach. Our clients will be immersed in a magical atmosphere that changes as the evening goes on, making Baoli into an enchanting and exceptional dinner and entertainment establishment.

### **Operating hours**

Dinning Hours 7.00 pm – 1.00 am  
Entertainment 12.00 am – 5.00 am

### **Capacity**

Restaurant 230 seats

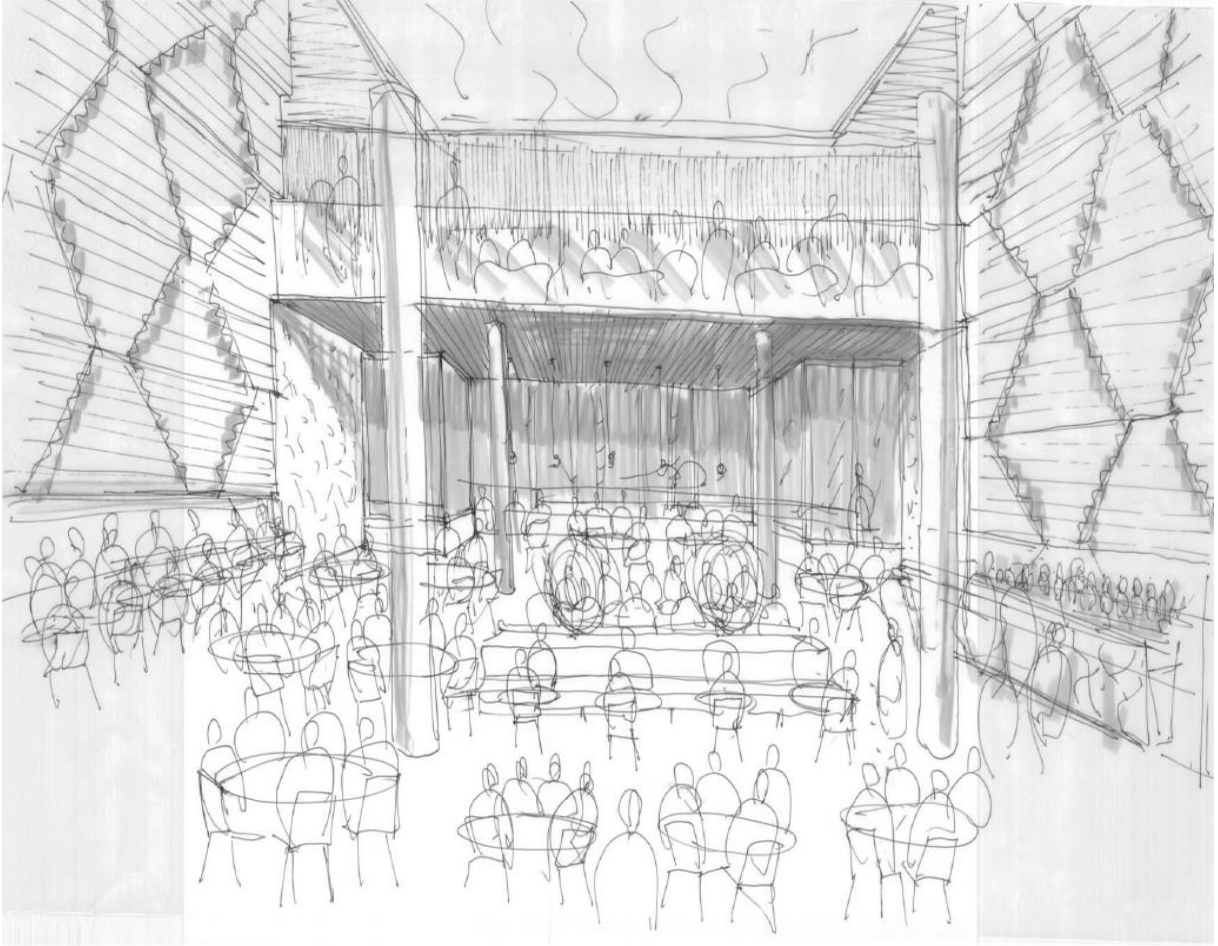
### **Access**

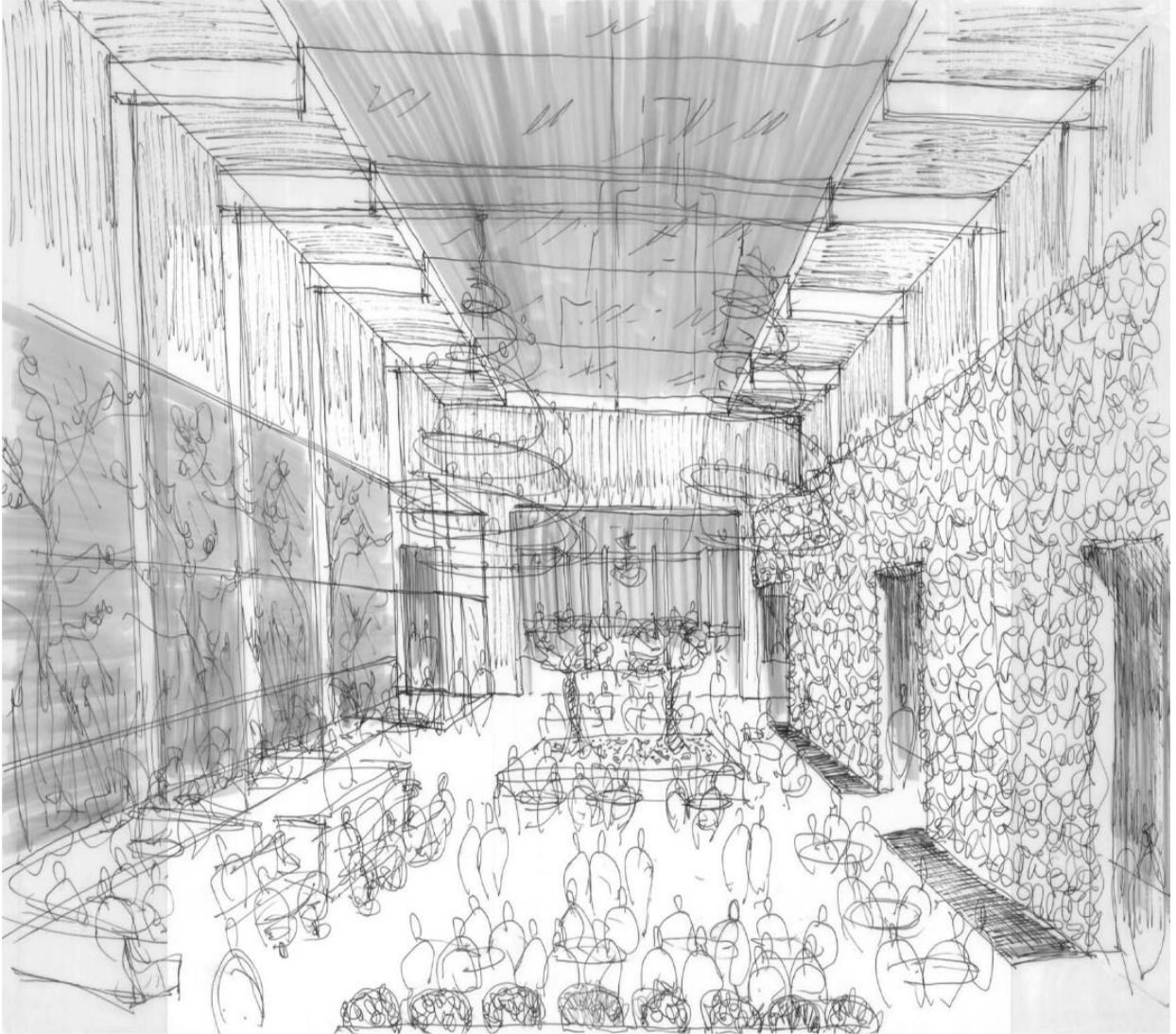
General public  
Enter from 1906 Collins Avenue

### **Music**

7.00 pm to 5.00 am  
Background music 7.00 pm to 12.00 am only  
Lounge music 12.00 am to 5.00 am







# OPERATIONAL BREAKDOWN

## BAOLI CANNES

Where the stars come out to play

Baoli is a luxury restaurant in an exotic setting located in Port Pierre Canto-Bd de la Croisette 06400 Cannes open now for 10 Years. Baoli has become a favorite for celebrities during le Festival de Cannes (the Cannes Film Festival). Guests leave the French Riviera at the door when they enter in the restaurant, which hints at the eastern influence with its decadent temple façade. Exclusive clientele descend upon the venue, ranging from stars of stage and screen to models and millionaires, and relish an evening on the veranda which overlooks a vista of palm trees and tropical plants. A DJ spins a relaxed selection of fine tunes to get you into the dance floor. With the restaurant reflecting an Asian décor, this is the place to enter a world of spice and hot flavors. One look at the cars parked outside gives an indication of the caliber of the visitors within, and if you are lucky, you might just catch a glimpse of a famous face enjoying the luxurious VIP room.









# OPERATIONAL BREAKDOWN

## VALET PARKING

Baoli Miami is planning to use Deco Parking to operate our valet parking service. Their current clients on Miami Beach include the Delano, the Sagamore, and the Shore Club Hotel.

They appear to be run a very professional operation, have been in business for over 50 years and according to our research have a good reputation on the Beach.

Our valet service would operate from 7pm to closing time. Drop off and pick up of our client vehicles would occur at 237 20th St, Miami Beach.

# OPERATIONAL BREAKDOWN

## STAFFING LEVELS

According to the hours of operation applied for under the condition use permit Baoli Miami expects to have the below staffing levels:

	<u>Low Season</u>	<u>High Season</u>
Server	8	15
Bar Tender	2	4
Busser	8	15
Food Runner	3	5
Dishwasher	2	5
Hostess	3	5
Kitchen	6	10
Station	1	2
<b>TOTAL</b>	<b>33</b>	<b>61</b>

# OPERATIONAL BREAKDOWN

## PRIVATE EVENTS

There are two ways to enjoy a private evening at Baoli  
100% privacy or partial privacy, individual clients and professional  
organizers can structure dinners and evenings around a whole range of  
options to suit their requirements:

- Seated dinner
- Buffet meal
- Dinner cocktail
- Cocktail party
- Different type of open bar
- Fashion show
- Concert
- Premier party
- After party
- And other types of events

100% privacy implies free run of the entire establishment plus the services  
Baoli has to offer.

Partial privacy ensures clients occupy a private area with the opportunity  
of accessing those same Baoli services.

# OPERATIONAL BREAKDOWN

## **ACCESS & SECURITY**

Baoli is located at 1906 Collins Avenue, Miami Beach, FL, 33139.

All customers arriving at restaurant will enter through the corridor located at the north side of the building on Collins Avenue. The corridor will then lead to the hostess desk towards the center of the property. Guests will either be directly to their tables or to the bar or the lounge area while their table is being prepared. Two other doorways on the Collins Avenue frontage are for emergency exit only.

Security cameras will be pointed at the entrance and exits of the property.

Fences or walls will secure perimeters at north, south and west property lines.

# OPERATIONAL BREAKDOWN

## DELIVERIES & COLLECTIONS

The following procedures will be implemented to ensure minimal impact on local residents.

The operator intends to make the proper arrangements so that deliveries of all food produce, beverage and sundries will be received at the northwest corner of the property from 20<sup>th</sup> Street through the alleyway adjacent to the Greystone Hotel.

Deliveries will only be accepted between the hours of 8am to 12pm.

Refuse collection will take place between 8am and 9am from the same location.

Refuse will be collected 6 days a week. All refuse will be walked from the refuse room, located at the northwest corner of the property, through the north alleyway to 20<sup>th</sup> Street. Two goods receivers will be employed during these hours to keep noise or disturbances to a minimum.

# OPERATIONAL BREAKDOWN

## **MENU**



## Starters

Assortment of **Chinese dim sum**, Spicy dipp sauce

**Caesar salad**, Parmesan chunks and crispy Italian bacon

**Sucrine hearts**, slightly salted

**Aubergine** in parmesan

**Lobster salad** « côtes de romaine » green leaves and parmesan chunks, Ceasar style

**Mozzarella di buffala**, country side tomatoes, fresh pesto, pine nuts and Italian cressini

**Beef carpaccio**, pesto "alla genovese", bread sticks and chunks of pepper pecorino cheese

**Chicken nems** served Dim Sum style

**Thaï salad**, shrimps and fresh mango

**Duck "foie gras"** au naturel, riquette salad and Country bread

**Fresh salmon tartar**, smoked rose salmon, avocado and pomme vitelotte chips

Join your friends with a glass of fresh **carrot juice**

Imperial **Petrossian caviar** (30g) with fine garnish and blinis

## Fish

Pan-fried scallops on a bed of **truffled** mashed potatoes with rocket leaves

**Sea bass** red label

Grilled **sole** or sole meunière

**Cod fillet** roasted with artichokes, Scallions, fried chickpea "panisses" and olive oil

**John Dory fillet** pan-fried à la provençale, Black olives taggiache

## Meat

**Roasted chicken supreme**, Morels sauce and vegetables « façon grand-mère »

**Lamb saddle** with thyme and crushed potatoes in olive oil and chives, Baby vegetables and roasted garlic

Pan-fried **veal chop**, Soft polenta with mascarpone and mushrooms in "persillade"

**Beef fillet**, small pot of macaroni with truffles, pepper sauce

## Pasta and Risotto

**Risotto** with ginger and lime, Jumbo prawns, Fried onions and lemongrass bisque

**Tagliatelle** carbonara with smoked salmon and chive

**Aubergine penne**, crushed tomatoes and basil leaves

**Summer truffle risotto** and veal jus

## Vegetable sides

Home made **potato purée**

**French fries**

Crunchy **green beans**

Assortment of **steamed vegetables**

Pot of **macaroni** with **truffles**

## Tepanyakis

**Beef** Loc Lac

**Chicken crispy noodles** with citronella and soya shoots

Teriyaki **tiger prawns** and Thai sauce

**Scallop skewer à la citronnelle**

**"Bâoli"** Tepanyaki platter(beef, chicken and duck)

**"Royale"** Tepanyaki platter(tuna, salmon, Sea Bream)

**"Imperial"** Tepanyaki platter(lobster, scallops and tiger prawns)

Side of **sautéed noodles**

All our Asian dishes are served with rice and vegetables, or sautéed noodles and vegetables

## Sushi and Sashimi

**Sashimi appetizer** 9 pieces (tuna and salmon)

**Crazy Roll** 8 pieces(salmon, tuna, vegetarian)

**Lobster's Crazy Roll and Hot roll** 9 Pieces(Lobster, rolls frits)

**Sushi mory** 16 Pieces(California rolls, Sushis)

**Discovery platter** 30 Pieces(Selection of Sushis, Sashimis and California Rolls)

**The Bâoli jonque** 50 Pieces(Selection of Sushis, Sashimis and California Rolls)

OPERATIONAL BREAKDOWN

**IMPRESSIONS**

LE DÉPUTÉ MAIRE



Ville de Cannes

Cannes, le 12 mars 2009

Mrs Matti HERRERA BOWER  
Mayor of Miami Beach

Dear Mrs Mayor, Dear Friend and Colleague,

I would like as Mayor of Cannes and Member of the French Parliament to recommend two of my citizens, successful business men in Cannes. These two people, Mr. Christophe CAUCINO and Pierre Antoine NAVARRO, have created since 1999, a restaurant named "the Baoli" at the Pierre Canto harbour, a dream spot in Cannes.

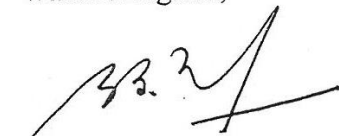
Thanks to their dynamism, their professionalism and the original concept itself of "the Baoli" they have achieved a tremendous success and they became an attractive international asset of the City of Cannes. Through this creation, they participate in a significant way to the development of the economic offer and the Image of the City.

They are willing to open in your city with the same original concept "the Baoli Miami", at Miami Beach. I have told them that it was a very good idea to open and meet there the same success as in Cannes.

Dear Mrs Mayor I know very well your city and I love it very much. Before becoming Mayor in Cannes in 2001, I personally worked 30 years for an American companies, I was "Chief Executive Officer" from 1989 to 2001 of the n° 1 advertising agency in the world called DDB.

It will be for me a real pleasure to invite you in Cannes, when you want and we can on that occasion exchange ideas and look at common opportunities we can have for our two cities.

Warmest regards,



Bernard BROCHAND