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GROOT
HOSPITALITY



A celebration of American Diner culture
 - its iconic booths, leatherette seats, and democratic disposition -
 made for Miami's tireless crowd.

Sunday - Tuesday | 8 am - 11 pm
 Wednesday - Thursday | 8 am - 2 am
 Friday - Saturday | 8 am - 6 am

DJ | Wednesday - Saturday | 8pm- 1 am





Tucked behind the diner, this seedy Japanese inspired sushi fried chicken joint is unexpected, edgy, and urban.

Sunday - Tuesday | 12 pm - 2 am
 Wednesday - Saturday | 12 pm - 5 am

DJ | Wednesday - Saturday | 11pm- CLOSE





Bold, graphic, and playful - an about to go viral destination for all things baked.

Monday - Friday | 7 am - 9 pm
 Saturday - Sunday | 9 am - 9 pm



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Groot Hospitality's portfolio includes top dining and hospitality brands that deliver the ultimate experience for guests.

The company's footprint currently includes Komodo (2015), Swan & Bar Bevy (2018) and Papi Steak (2019) and is set to expand with 11 new projects in Miami, Las Vegas, Dallas & Dubai slated to open in the next 24 months.

Located in the epicenter of Miami's booming Brickell neighborhood, Komodo combines contemporary Southeast Asian cuisine with a South Florida vibe to elevate the dining experience. The menu features signature favorites including the Peking Duck, Tuna & Toro Roll, and Lobster Dynamite. The beautifully designed restaurant offers several unique multi-level dining options with a handcrafted cocktail menu.

Swan in the heart of Miami's Design District is a partnership between Groot Hospitality and Pharrell Williams. Offering an unparalleled dining experience, Swan's globally inspired menu features flavorful, bright dishes using seasonal, high quality ingredients which pair perfectly with the restaurant's Instagrammable setting designed by the one and only Ken Fulk.

David Grutman joined forces with David "Papi" Einhorn to bring an epic partnership to Miami Beach's trendy South of Fifth neighborhood. Papi Steak is an intimate, 93-seat dining destination that's not your typical steakhouse. Fusing Grutman's flair for mixing high-style design and an edgy, eclectic vibe with Papi's passion for steak, the menu represents a modern, elevated spin on classic dishes, including prime meats seared to order.

OTL, which stands for "Out to Lunch," was developed by the team behind NYC's The Smile, David Grutman's Groot Hospitality and Craig Robins.

The menu offers options for breakfast and brunch, light fare like salads and bowls, delicious sandwiches, pastries and even happy hour.

Hospitality's footprint into new market segments and cities. Website: www.groothq.com Instagram: @groothospitality

STAFFING LEVELS

SALARIED MANAGEMENT: 16

BACK OF HOUSE HOURLY: 65

FRONT OF HOUSE HOURLY: 100

SECURITY PLAN

SUNDAY - TUESDAY: 3 SECURITY | 9PM - CLOSE

WED - THURSDAY: 4 SECURITY | 9PM - CLOSE

FRIDAY - SATURDAY: 5 SECURITY | 9PM - CLOSE

DELIVERY/LOADING

MONDAY-SUNDAY: 6 AM - 2 PM

LOCATION: ALL DELIVERIES WILL BE MADE IN THE ALLEY
BEHIND FIRESTONE

A RECEIVING MANAGER WILL ENSURE ALL DELIVERIES
ARE MADE EFFICIENTLY

VALET PARKING PLAN

A detailed valet parking analysis is provided in the Traffic Assessment prepared by Kimley-Horn and Associates. While valet drop-off/pick-up locations were analyzed for both 16th Street and Alton Road, the Applicant intends to solely utilize the 16th Street location. Valet traffic will enter traveling eastbound on the south side of 16th Street abutting the property. Once dropped off, cars will be taken to the 1212 Lincoln Road garage and stored there for the duration of the guest's stay at the Property. Pursuant to the valet parking analysis, a maximum of ten (10) valet operators may be needed at peak times. However, a reduced number is likely for most hours based on demand.