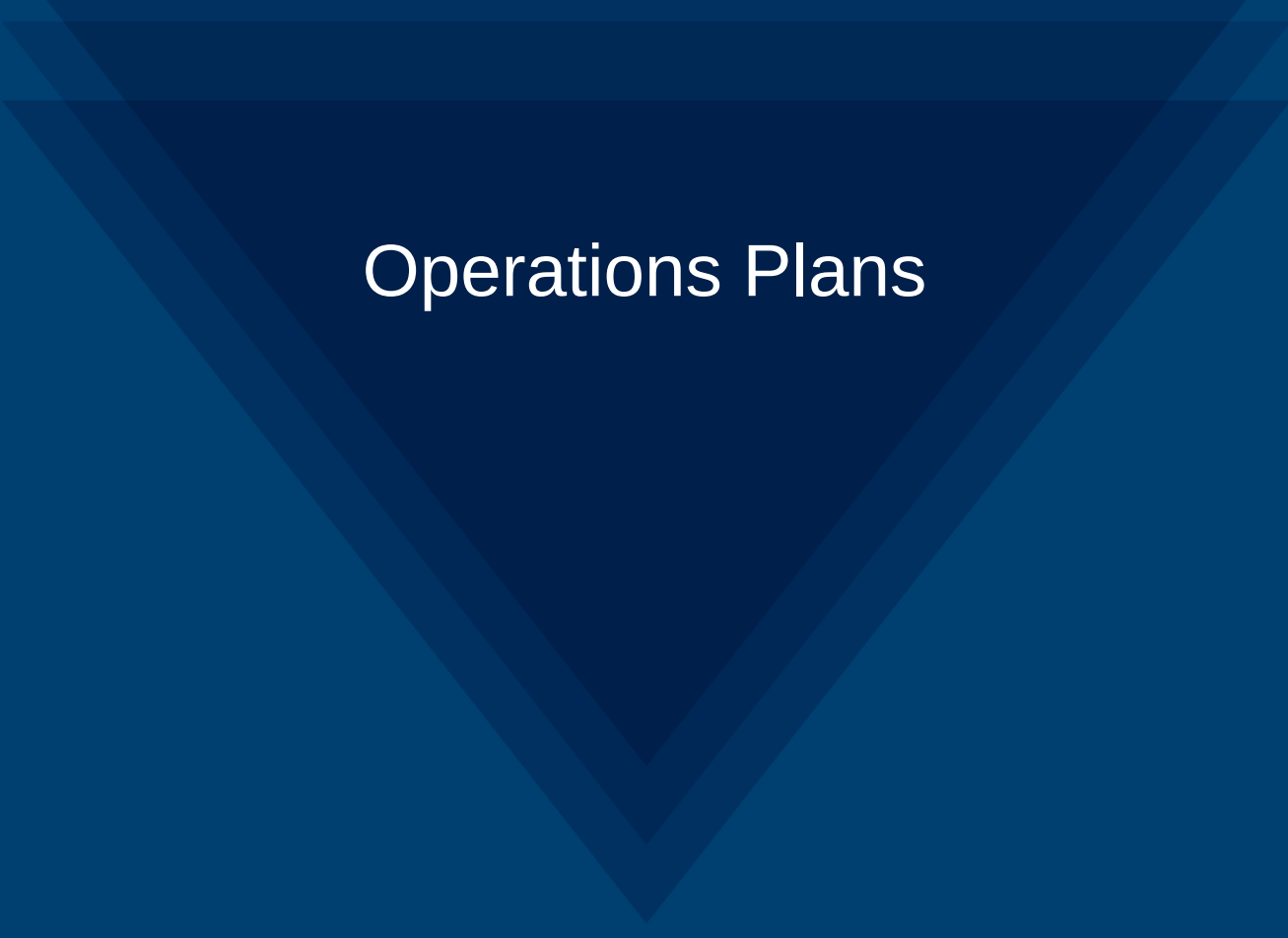


City of Miami Beach Planning Board
Final Submittal
August 28, 2023
PB23-0621
624 Collins Avenue

Isabelle's



Operations Plans

I. **Restaurant Concept.**

Based in Miami Beach, Isabelle's plans to introduce a captivating new restaurant concept to the bustling streets of Miami Beach at 624 Collins Avenue. This innovative establishment will introduce a delightful British-themed menu, featuring elevated renditions of classic London working-class dishes.

British-themed menu with a plethora of refined renditions of classic London working-class dishes. Isabelle's will be a modern British restaurant in the Gateway to the Americas, introducing even more authenticity and culture to one of the commercial hubs of the United States. The surrounding area of the restaurant is also home to business and residential buildings which will stand to benefit from what would be one of very few British restaurants in Miami.

Isabelle's proposes to redevelop the currently-vacant property at 624 Collins Avenue into a sit-down fine-dining restaurant. The commercial space was previously permitted as a retail use with a total of 7,900 square feet of retail space. The proposed fine dining restaurant will offer a total of 318 seats.

II. **Management Team.**

Leading the helm of Isabelle's is Rebecca Spencer, a seasoned professional with a diverse background in both restaurant management and real estate development. With her extensive experience in the hospitality industry, including her early career in restaurant management in the United Kingdom, Rebecca brings a unique blend of expertise to the table. Leveraging her deep knowledge of the culinary world and her proficiency in real estate development, she is poised to curate an exceptional dining experience at Isabelle's.

Rebecca's passion for blending the realms of hospitality and real estate will be evident in every aspect of Isabelle's. Her creative vision and meticulous attention to detail will shape the modern British restaurant concept, ensuring that it exudes sophistication and authenticity. Through her expertise in restaurant management and her strategic approach to real estate development, Rebecca is determined to create a dining destination that resonates with customers and leaves a lasting impression.

With Isabelle's, Rebecca Spencer aspires to showcase her distinct fusion of talents, seamlessly combining her knowledge of the culinary arts with her prowess in real estate development. The result will be a truly remarkable dining establishment that celebrates the flavors of Britain while offering a refined and unforgettable experience for patrons.

III. Hours of Operation.

Isabelle's will operate open six (6) days per week. Isabelle's will open for patrons from Tuesday to Sunday, beginning at 12:00 PM lunch service, and ending with dinner service at 1:00 AM.

Isabelle's will be open to employees and personnel seven days a week, as needed. Regular employee hours will be Tuesday to Sunday, beginning at 8:00 AM for commercial deliveries, and ending with post-dinner service cleaning and next-day preparations at 3:00 AM.

IV. Staffing Levels.

Isabelle's will employ an estimated minimum of 1 executive chef, 10 cooks, 10 waiters, 4 bar staff, 2 general managers, 2 bar backs, and 2 cleaners.

V. Crowd Control.

All queuing for Isabelle's will occur on-site and shall not extend out onto the right-of-way. Isabelle's design team considered the impact on pedestrian traffic and carefully created an innovative passageway to the left of the front restaurant door that will serve as the primary entrance for patrons. This passage way is approximately nine (9) feet wide and forty (40) feet long, allowing more than sufficient room for patron queuing. Isabelle's will have a manager on-site at all times monitoring the number of patrons, patron activity, and supervising and coordinating security staff, as needed.

VI. Traffic Study and Plan.

Traffic Study. The Applicant submitted a traffic study prepared by Alfredo Cely of Alfka engineering firm. Based on the Fine-Dining Restaurant use for 624 Collins Avenue, the study concludes that the proposed redevelopment is expected to result in a net increase of 42 weekend peak hour trips when compared to the previous permitted use. The calculated service time for vehicles parked at the City's Collins/7th Street Parking Garage is 2.9 minutes The Applicant will submit a traffic study pursuant to the below agreement with the City of Miami Beach Traffic Department.

VII. Traffic Circulation Plan.

As the site plan details, Isabelle's patrons are expected to arrive south bound along the 6th block of Collins Avenue, a two-way street. Isabelle's will utilize two city-owned on-street parking spaces located in front of the venue and adjacent one city-owned on-street parking space directly north of these two spaces.

The northernmost on-street parking space is twenty-three (23) feet long and will be used flex-space, with use as a commercial loading space during the daytime hours, and use for valet-operations and passenger loading and unloading during the evening to late-night hours. The remaining two on-street parking spaces to the South are twenty-two (22) feet long will be utilized only for valet service spaces. On July 19th, 2023, the Applicant met with Monica Beltran, the Assistant Director of the Parking Department who approved the use of up to three city-owned on-street parking spaces for use by Isabelle's.

Valet attendants will serve patrons with a valet station located in-front of the project site, adjacent to the dedicated on-street valet parking spaces. Valet attendants would travel along Collins Avenue, 5th Street, Washington Avenue and 7th Street to pick-up or drop-off vehicles.

Isabelle's expects many of its patrons and employees will arrive using ride-share services that will result in a decreased use of the valet services and adjacent parking garage. To further improve traffic circulation within its project, the 624 Collins Avenue Restaurant is currently formulating its Transportation Demand Management (TDM) Plan. The TDM will incentivize the use of transit, cycling, carpooling, and alternative transportation modes.

VIII. Parking Plan.

Isabelle's will be fully serviced by a valet service operation. Isabelle's will lease up to three city-owned parking spaces located along the front of the restaurant, on Collins Avenue. The Applicant intends to use the adjacent City-owned parking garage to accommodate Isabelle's employees and patrons.

Isabelle's will have a manager on-site at all times supervising the valet operations. An automated system will be used with patrons to help them order the vehicle in advance via a mobile app or mobile phone call/text message. This will allow the Valet Operator to schedule pick-ups and reduce congestion at the valet area.

The Applicant is in the process of creating its own valet operation service and will apply for a City license as a valet parking service provider. The Applicant will obtain this license prior to opening for operations.

IX. Delivery and Sanitation Plan.

Waste pickup and surplus commercial loading will be performed within Collins Court (one-way street) which is also currently utilized by the other commercial venues on Collins Avenue. Collections will occur during the City's regularly scheduled

collection times. The previous use of the Property also handled garbage pick-up along Collins Court.

All waste and trash will be collected and stored in an enclosed room in the rear first floor of the restaurant. The restaurant will include a service entrance in the rear that will allow for trash removal and supplemental service deliveries. Primary commercial loading will utilize the front entrance, during non-operating hours.

Additional commercial loading and unloading operations can be completed within the on-street loading zone available fifteen (15) feet away from the property within Collins Avenue during limited hours approved by the Parking Department.

X. Noise Attention Plan.

Sound Study. Included in the submitted materials is an acoustics study and methodology statement prepared by David Kotch and Andy Swerdlow of Criterion Acoustics.

Noise Attenuation Plan. Isabelle's will limit noise within the venue so that venue sound, and sound from the open-air, rooftop seating and bar sound is not audible and will not affect the pedestrian use of Collins Avenue street or neighboring properties. To this end, Isabelle's will put in place the following precautionary measures:

1. Background, ambient-level music playback is planned for the rooftop.
2. Sound will be directed away from the closest neighbor, 616 Collins Ave., adjacent to the south.
3. The sound level on the roof will kept sufficiently low to not disturb the peace in 616 Collins Ave. This is achievable because there will be no event programming.
4. Criterion Acoustics will model the proposed AV system and advise on loudspeaker placement, overall sound levels, and other potential noise mitigation strategies such as noise barrier walls in certain areas.
5. A digital tamper-resistant sound level input limiter will be installed and configured after on-site sound level calibration to ensure the calibrated level is never exceeded. This limiter and output gain settings will only be accessible by corporate management and will have no local operational access.