

MIMMET  
HOTEL

PB24-0686 Operations Plan

6747-6757 Collins Avenue

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*MIMET is a luxury hotel with an independent spirit,  
where pulsating city life and dreamy coastal retreat  
converge in an ambiance of unparalleled refinement for  
the discerning traveler.*

## **Parking Plan**

- **Hours of Operation:** Mechanical parking available 24/7 ONLY via valet service.
- **Staffing:** Adequate number of employees and valet attendants to ensure smooth operations.
- **Maintenance Plan:** Regular maintenance schedule for mechanical lifts per contract with mechanical lift vendor, including emergency procedures for malfunctions.

## **Mechanical Parking Emergency Plan**

- Lifts will be tied into emergency backup generator system in case of power loss
- Lifts are designed to prevent lowering when vehicle is beneath
- Valet attendants to be trained to retrieve vehicles in an emergency

### **Loading and Trash Pick-Up Operations:**

- **Trash Pick-Up Operations:** Scheduled trash collection and disposal times to ensure operations are carried out efficiently to uphold the high standards expected by our high-end hotel guests and to maintain a pleasant environment for our neighbors.
- **Loading Zone:** Designated loading zone on the north side to streamline operations and minimize traffic disruption.

## **Sanitation Plan**

- **Trash Pick-Up Operations:** Scheduled trash collection and disposal times to ensure operations are carried out efficiently to uphold the high standards expected by our high-end hotel guests and to maintain a pleasant environment for our neighbors.

## **Patron Age Restriction Plan**

- **Target / Expected Crowd:** Approximately 40 Year Old
- **ID Verification:** Implementation of trained staff to ensure compliance with drinking age laws.

# Venue Summary

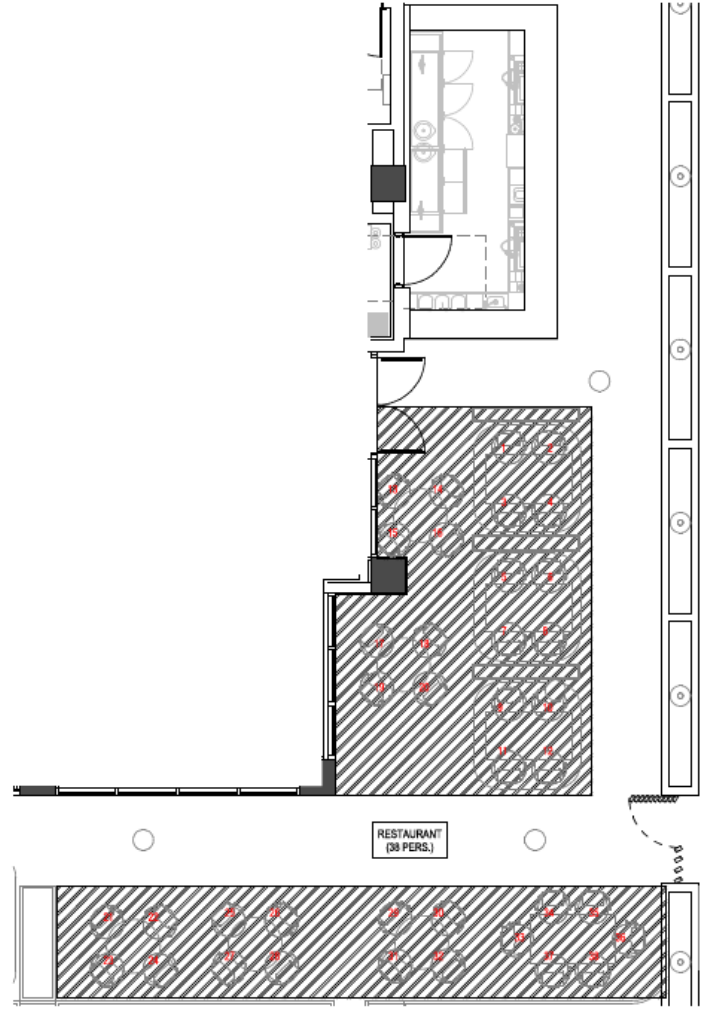
Building Level	Venue Name	Hours of Operation	Seat Count	Occupancy	Entertainment (Y/N)
1	Brezza Restaurant	7 days a week; 7 AM – 12 AM;	38 Indoor: 0 Terrace: 38	38	No
3	Bar Muse	7 days a week; 7 AM – 2 AM; Outdoor Seating: 12 AM	62 Indoor: 30 Terrace: 32	62 Indoor: 30 Terrace: 32	No
4	Artise and Cetino	7 days a week; 11 AM – 2 AM; Outdoor Seating: 12 AM Pool Bar: 8 PM.	194 Indoor: 84 Terrace: 62 Pool Bar: 40	194 Indoor: 94 Terrace: 60 Pool Bar: 40	No

\*All venues open to the public for food.

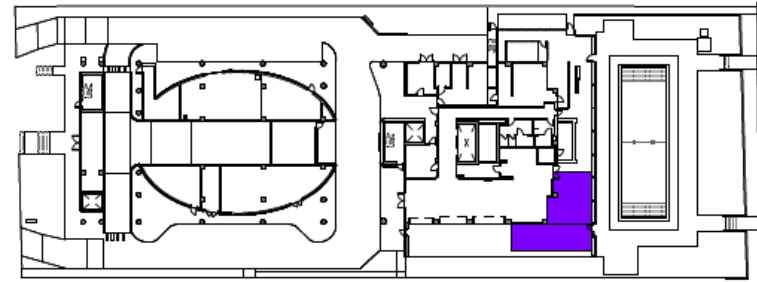
# Brezza Floor Plan

RESTAURANT SEATS COUNTS	AREA	SEATS	ADA SEATS (5%)	TOTAL
GROUND FLOOR	OUTDOOR - RESTAURANT - 595 SF	36	2	38

RESTAURANT OCCUPANCY CALCULATIONS			
LEVEL 1 - RESTAURANT			TOTAL OCCUPANTS = 38
SPACE NAME	AREA SF	OCCUPANCY FACTOR	OCCUPANTS
RESTAURANT	595 SF	1:15	38



1 LEVEL 1 - SEAT COUNT - RESTAURANT BY BREZZA  
14'-1-0"



LEVEL 1 - RESTAURANT KEY PLAN

# Bar Muse Floor Plan

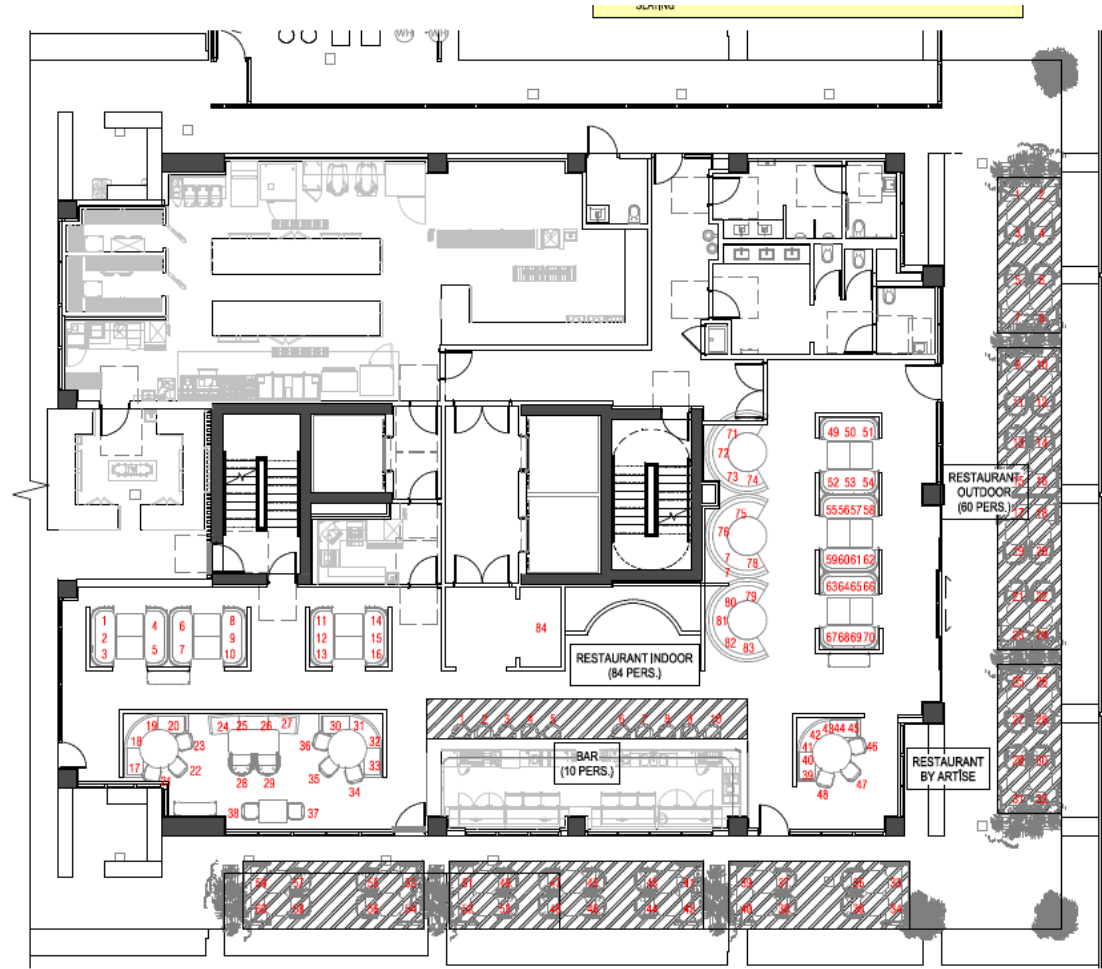
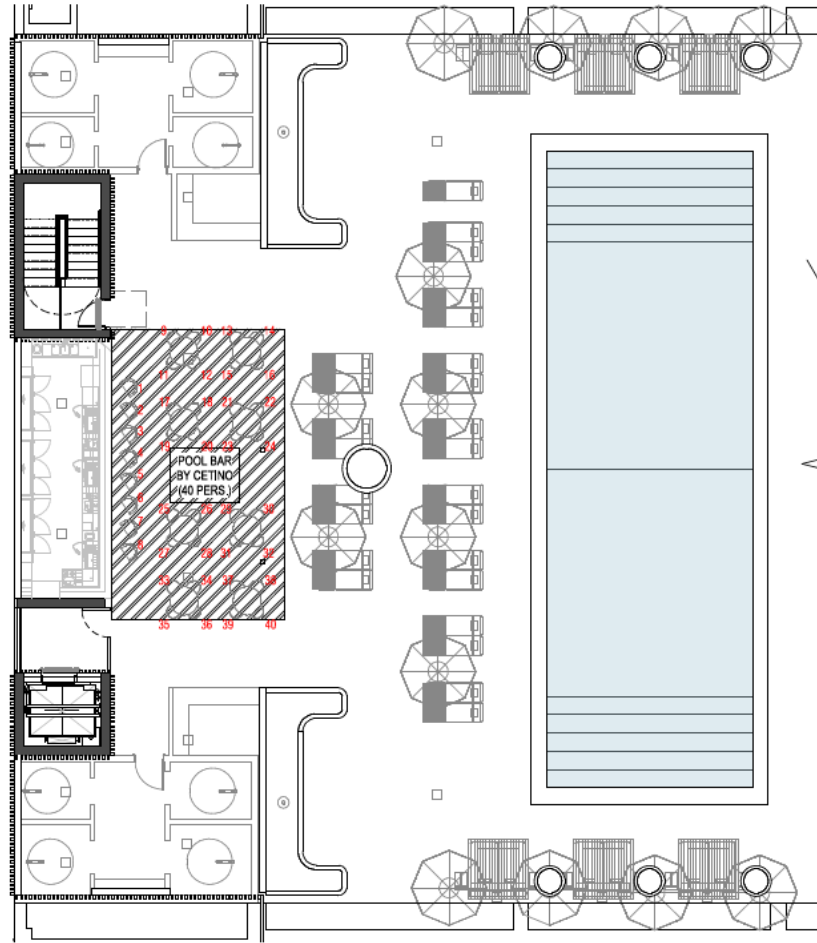


RESTAURANT SEATS COUNTS	AREA	SEATS	ADA SEATS (5%)	TOTAL
GROUND FLOOR	OUTDOOR - RESTAURANT - 595 SF	36	2	38
RESTAURANT - LEVEL 3	INDOOR - 660 SF	28	2	30
	OUTDOOR - 915 SF	30	2	32

LEVEL 3 - RESTAURANT		TOTAL OCCUPANTS = 62	
SPACE NAME	AREA SF	OCCUPANCY FACTOR	OCCUPANTS
RESTAURANT	660 SF	1:15	30
TERRACE RESTAURANT	915 SF	1:15	32

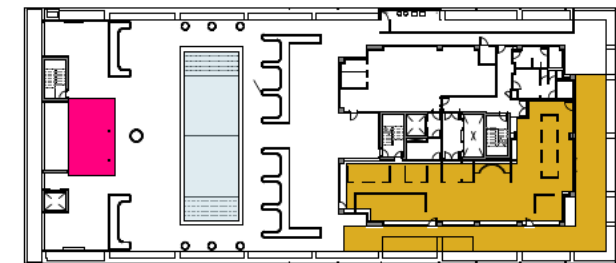
1 LEVEL 3 - SEAT COUNT - BAR MUSE AT MIMET

# Artise & Cetino Floor Plan



1 LEVEL 4 - SEAT COUNT - RESTAURANT BY ARTISE & POOL BAR BY CETINO

LEVEL 4 - RESTAURANT	INDOOR - 1,286 SF	80	4	84	194
	OUTDOOR - 950 SF	57	3	60	
	BAR- 150 SF	9	1	10	
LEVEL 4 - BAR	BAR- 600 SF	38		40	



LEVEL 4 - RESTAURANT KEY PLAN



THE RESTAURANT







The rich and flavorful influences of Mediterranean cuisine bring forth a menu that showcases the best of the region's culinary traditions.

**LOBSTER LINGUINE**

*Homemade Pasta, Grilled Lobster*

**MAHI-MAHI FISH CEVICHE**

*Leche de Tigre, Mango, Pomegranate, Red Onion, Mint and Coriander*

**SEAFOOD MIX GRILL**

*Seabass, Giant Prawn, Calamari, Tuna, Lemon Mayonnaise, Homemade Fries*

**BRISE BURGER**

*Australian Beef Burger, Light Chili Mayonnaise, Beef Bacon, Cheese, Onion Pickle, Lettuce, Homemade Fries*

**ROASTED EGGPLANT**

*Eggplant, Onion, Red Bell Peppers and Tomato*

**TATIN PIE**

*Warm Tatin Pie, Caramel with Cider Sauce, Vanilla Ice Cream*