

Royal Palm Operational Plan

PB25-0779

General Hotel Operations

Royal Palm South Beach was acquired by Park Hotels & Resorts, the parent of RP Hotel Holdings, LLC, in 2019 and is presently operated by a third-party management company, Pivot Hotels and Resorts (a subsidiary of Davidson Hotel Group). The hotel features 404 guestrooms split across three towers, each with separate elevator access, and roughly 12,000 square feet of indoor/outdoor event spaces. The hotel also offers multiple food and beverage outlets, a private pool, dedicated beachfront seating area with lounge chairs, umbrellas, and F&B service, full-service meetings and events team and onsite parking facilities. Prior to the suspension of operations, there were 126 team members employed. The expectation is there will be approximately 150 once the hotel fully reopens in the Summer of 2026.

Food and Beverage Outlets

Café (Not subject to the CUP)

- **Location:** Just inside the entry to the lobby from the porte cochere.
- **Hours of Operation:** Open until 2 pm daily, with the potential for extended hours based on business needs and in-house groups.
- **Description:** Traditional coffee shop offerings including hot/iced coffee drinks and light food options to-go, including pastries and breakfast sandwiches. Light retail components include branded merchandise and other miscellaneous locally sourced goods.
- **Sample Menu:** See Exhibit "A".

Lobby Bar

- **Location:** Inside of the first floor of the north building and extending into the outdoor breezeway between the Royal Palm and Shorecrest structures.
- **Hours of Operation:**
 - Indoors – open to 5 am;
 - Outdoors (Sunday through Thursday) – open to 11 pm;

- Outdoors (Friday & Saturday) open to midnight.
- **Description:** Primarily a cocktail bar with light food options and shareable plates. Indoor seating and outdoor seating is available.
- **Entertainment permitted:** Yes
- **Hours of Entertainment:** Outdoor entertainment must conclude by 10 PM, at which time the partition and doors to the outdoor portion of the lobby lounge and bar must also be closed. Bar service outdoors will continue until the closing time referenced in the Hours of Operation above.
- **Types of Entertainment:** Live music (acoustic or string instruments) or a DJ played through the approved hotel sound system.
- **Sample Menu:** See Exhibit “B”.

Three-Meal Restaurant

- **Location:** Outside in the rear yard on the south and east sides of the first floor of the north building.
- **Hours of Operation:** Open to 2 am.
- **Description:** The hotel’s primary 3-meal restaurant, providing breakfast and an all-day menu available for lunch and dinner. Meals will be provided at sit-down seating in the restaurant area, and guests will also be able to order food and beverage items to be delivered to them at the pool or at the beach.
- **Entertainment permitted:** Yes
- **Hours of Entertainment:** 11:30 am to 11:00 pm, Sunday through Thursday, and from 11:30 a.m. to midnight, Friday and Saturday.
- **Types of Entertainment:** Live music (acoustic or string instruments) or a DJ played through the approved hotel sound system.
- **Sample Menu:** See Exhibit “C”.

Full-Service Destination Restaurant and Lounge

- **Location:** The western end of the first and second floors of the south building.

- **Hours of Operation:**
 - Indoors – open to 5 am;
 - Outdoors - open to 2 am.

- **Description:** The hotel will continue to have a third-party restaurant, to operate the kitchen, indoor and outdoor dining areas, bar, and lounge located on the first and second floor of the south building of the hotel. This restaurant will be available for sit-down meal service(s) and for private events and is not affiliated with the owner or operator of the hotel.

- **Entertainment permitted:** Indoors only.

- **Hours of Entertainment:** During indoor operating hours.

- **Types of Entertainment:** Live music (acoustic or string instruments) or a DJ played through the approved house sound system.

- **Sample Menu:** See Exhibit “D”.

Second Floor Outdoor Terrace of North Building

- **Hours of Operation:** Sunday through Thursday – 11 pm; Friday and Saturday – Midnight.

- **Description:** This converted, second floor former pool deck will now be open and activated for customary hotel events only (not open to the general public) including, but are not limited to, weddings, birthday parties, galas, charitable events, conferences, and corporate events.

- **Entertainment permitted:** Yes, during customary hotel events (not open to the general public) only.

- **Hours of Entertainment:** Entertainment shall conclude by 10 PM at which time all entertainment must move indoors and the doors to the outdoor terrace must be closed.

- **Types of Entertainment:** Live music (acoustic or string instruments) or a DJ played through the approved hotel sound system.

- **Temporary outdoor bar counters:** permitted during customary hotel events (not open to the general public) which shall be removed at closing – See Hours of Operation above.

Meetings and Events

The hotel features roughly 12,000 square feet of meeting space located on the first and second floors of the hotel campus. Meeting and event staff are employed by the hotel to service functions onsite.

Parking

The hotel's guests can either use valet parking in the hotel's garage or self-park their vehicle at off-site locations. Valet service is provided by the Hotel's valet parking company, USA Parking System, an affiliate of SP+. USA Parking System/SP+ utilizes the on-site parking garage as a storage facility for all vehicles and no valet-parked vehicles leave the premises. Two other nearby parking sites are used for employee parking or hotel guests who opt to self-park. These sites are located at 1601 Washington Avenue and 249 16th St.

In addition to the on-site parking garage, there are surface parking lots and other parking garages located within the immediate area for use by hotel patrons. However, the hotel is located in an area of Miami Beach that is highly accessible for foot traffic and pedestrians can walk, scooter, bike, or otherwise reach offsite destinations with relative ease.

Security

The hotel employs security staff to monitor and patrol the hotel grounds 24 hours a day. In case of special events the hotel may dedicate additional security guards to the hotel. The hotel generally does not outsource security; all security guards onsite are employees of the management company.

Deliveries and Garbage Removal

The hotel utilizes a loading ramp located on the South side of the site. This loading area includes a package receiving room for inbound deliveries as well as a trash compactor in a separate room that handles all outbound trash from the hotel operation. Trash and other refuse are picked up 7 days a week at 10am. Most deliveries are made between the hours of 8am and 1pm, with any exceptions not to occur after 5pm.

EXHIBIT A

COFFEE COUNTER

Morning Cubano

Bacon, Egg, Cheese, House Pickles, Mustard

Breakfast Empanadas

Onion, Cheddar Cheese

Pan Con Lechon

Swiss Cheese, Pulled Pork, Cilantro Sauce

Coconut Pastelitos

Powdered Sugar

Everything Bagel

Smoked Salmon, Red Onion, Capers, Cream Cheese

Guava & Cream Cheese

Sugared Pastry

Yuca Cheese Puffs

Cilantro Aioli

Classic Cuban Sandwich

Pork, Ham, Mustard, Pickles

Pot de Creme

Tres Leche Cake, Cinnamon

Assorted Chocolate Truffles, Cookies, Cakes

EXHIBIT B

LOBBY BAR

LUNCH & DINNER

Crispy Rock Shrimp

Toasted Coconut, Chili-Garlic Mayo, Greens

Edamame Hummus

Furikake Crackers, Crispy Chickpeas, Fresh Veggies

Korean Chicken Wings

Chili Garlic Sauce, Spicy Soy-Ginger Vinaigrette

Shrimp & Green Papaya Salad

Cilantro, Sriracha-Lime Vinaigrette, Roasted Peanuts

Salmon Crudo

Citrus, Coconut Milk, Chili, Cilantro, Wonton Chips

Summer Rolls

Portuguese Sausage, Shrimp, Noodles, Mint, Red Curry Peanut
Sauce

Tuna Poke Lettuce Wraps

Avocado, Lime, Sesame Dressing, Crispy Shallots

Sticky Pork Ribs

Tamarind Five Spice Glaze, Scallions, Sesame, Mint

Fried Oyster Sandos

Kimchi, Crushed Peanuts, Pickled Chilies

Cheeseburger

American Cheese Shredded Lettuce, Tomato, Shark Sauce,

Togarashi Fries

Chili-Garlic Mayo

EXHIBIT C

POOL BAR & RESTAURANT

BREAKFAST

Oaxacan Omelette

Red Chile & Mushroom Omelette, Pea Shoots, Fresh Cheese,
Garlic-Cumin Potato

Chilaquiles

Tortilla Casserole, Red Or Green Salsa, Sour Cream, Feta,
Avocado, Sunny Side Egg, Little Gem Salad

Masa Hot Cakes

Homemade Corn Pancakes, Whipped Butter, Maple Syrup

Smoked Shrimp Benedict

Crisp Masa Sope, Ranchero Beans, Kale, Poached Egg, Guajillo
Salsa, Garlic-Cumin Potatoes

Breakfast Enchiladas

Chorizo Eggs, Tomatillo Sauce, Jack Cheese, Black Beans,
Little Gem Salad

Tres Leche French Toast

Sugared Summer Berries, Whipped Sour Cream, Maple Pecans

Ham & Egg Tostada

Charred Tomato, Country Ham, Goat Cheese, Peas, Black
Beans

POOL BAR & RESTAURANT

LUNCH & DINNER

Crispy Shrimp Tostada

Pasilla Mayo, Cucumber, Radish

Smoked Pork Flauta

Poblano, Queso, Pickled Red Onion, Avocado-Jalapeno Dip

Crab Tamale

Peeky Toe Crab, Green Chile Tamal, Herb Beurre Blanc

Roast Pork Taco

Guajillo Salsa, Charred Knob Onion, Cilantro

Spinach-Palm Salad

Hearts of Palm, Strawberry, Goat Cheese, Avocado Dressing

Crispy Chicken Torta

Black Beans, Fresh Cheese, Pickled Jalapeno, Avocado

Rock Fish Ceviche

Citrus, Green Olives, Corn, Clamato

Snapper Pastor Taco

Chile Marinated Snapper, Charred Pineapple, Green Onion
Tops

Little Gem Jalisco

Orange, Shrimp, Radish, Tomato, Pumpkin Seed Vinaigrette

Mojo Mushroom Torta

Garlic Roasted Mixed Mushrooms, Goat Cheese Spread,
Arugula

Skirt Steak Torta

Charred Onion, Chipotle Sauce, Jack Cheese, Mashed Beans,
Avocado-Cilantro Mayo

EXHIBIT D



Dinner Menu

we serve unlimited, ultra-purified tabl'eau water | \$3 per person still or sparkling

TO START

Marcona Almonds & Olives

chili + preserved lemon + lime + paprika

Crispy Baby Artichoke

labneh + preserved lemon + olive oil

Turkish Manti Dumplings

eggplant + yogurt sauce + molasses

Baked Phyllo

goat cheese + pine nuts + whipped honey + sesame seeds + fig

Hummus Royale

beef tenderloin + pomegranate + roasted pine nuts + pita bread

Lamb Ribs

dukkah + buttermilk sauce + carob molasses + red chili schug

Mezze Sampler

Choice of -Hummus - Mutabal - Muhammara - Tzatziki

Roasted Red Beets

pistachio + caraway + labneh + barbari bread

Hamachi

jalapeno labneh + sweet red onion + cucumber + lime

Duck Kibbeh

dried fig + date molasses + tahini

Cauliflower

pistachio gremolata + saffron + green tahini + pomegranate

Spanish Octopus

fingerling potato + biber chili vinaigrette + preserved lemon

Lamb Bourekas

braised lamb + sumac spinach + labneh + aleppo butter

SALADS

Baby Gem

chickpea falafel + sabzi green + goddess dressing + goat cheese

Vine Ripened Tomato

persian feta + pickled red onion + hand pestled basil + pomegranate

Turkish Kale

shaved brussels + fig + pear + toasted almonds + pomegranate + tulum cheese

watercress

halloumi + candied walnuts + pickled red onion + pita chips + sumac vinaigrette

WOOD FIRED PIDE

Sujuk

Creamed Spinach

turkish paste + persian + feta + za'atar

feta cheese + toum + dukkah

Black Truffle

buffalo mozzarella + halloumi + tartufata.

TO SHARE

Middle Eastern Fried Chicken

tahini + za'atar + hot sauce

.....Half
.....Whole

Chargrilled Chicken Supreme

sabzi sauce + toum + fried leek

Lamb Kebab

roasted eggplant + tomato + aleppo pepper + onion + shishito + lavash

Short Rib Kebab

chemen + truffle tzatziki + pine nut dukkah + oregano

Atlantic Salmon

harissa + citrus yogurt

Lamb Rack

muhammara + middle eastern gremolata + coriander salt

Grilled Whole Branzino

chermoula + saffron toum + watercress

12 oz Prime New York Strip

black garlic + burnt onion jam + za'atar butter + veal jus

32 Oz. Tomahawk Ribeye

za'atar butter + smoked eggplant

Roasted Lamb Shoulder

slow braised lamb + sumac + pickles + house lavash

Grilled Tiger Shrimp

preserved lemon butter + crispy garlic + scallions + harissa

RICE

Black Truffle

truffle paste + foraged mushrooms + crème fraîche

Rock Shrimp

green peas + scallion + crispy chicken skin + sujuk

Persian Kale

crispy lentils + black beans + aleppo pepper + labneh + persian lime

Sweet Jeweled

carrot + saffron + barberries + almonds

SIDES

Cauliflower

Thrice-Cooked Fries