



**ST REGIS**  
BAL HARBOUR

65 DAYS UNTIL OPENING  
JANUARY 19, 2012

ST. REGIS BAL HARBOUR  
OPENING 2012  
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## A Work of Art

The St. Regis Bal Harbour is a veritable work of art in its own right. With designs by Sieger Suarez Architectural Partnership and interiors by world-renowned Yabu Pushelberg, the resort reflects a contemporary style of clean, modern lines perfectly accented with sophisticated Art Deco elements.

Continuing the tradition, our magnificent art collection – contemporary and at the same time steeped in history – pays homage to some of the world’s most distinguished artists and plays a central role in our design. Vibrant, thought-provoking works of such talented local artists as Santiago Rubino are juxtaposed with the dramatic stainless steel sculpture of celebrated Japanese artist Hirotoishi Sawada, beckoning visitors to experience the wonder, luxury and passion that is St. Regis.



For example, Rubino’s intriguing “Eyes of the Stars” mural is the focal point in our bar area (pictured above) – much like Maxwell Parish’s iconic King Cole mural in New York where the tradition began – and provokes thoughtful conversation about the mysteries of life and endless search for knowledge.

Additional highlights of our collection include Inigo Manglano-Ovalle’s silver entry sculpture “Cloud” which literally floats from the ceiling; striking bronze sculptures by British sculptor Tony Cragg, and the dreamlike “Chateau Versailles” by French photographer Jean Francois Rauzier.

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## Dazzling F&B

The St. Regis Bal Harbour Resort will set new standards for Miami as a world-class dining destination. Three distinctive venues will each present an exciting culinary experience:

- International star Chef Jean-Georges Vongerichten will dazzle diners in our two-story, 100-seat signature restaurant – J&G Grill – with his innovative French-Asian repertoire. The convivial atmosphere will include breathtaking views of the Atlantic through grand floor-to-ceiling windows. An outdoors dining patio will further inspire guests amid brilliantly colored gardens.
- Atlantico – open for breakfast and dinner – will boast an international seafood menu. Its intimate atmosphere includes a canopied patio for patrons to dine al fresco in the beautiful South Florida weather.
- The contemporary Fresco Pool Bar & Grill located poolside, will serve an eclectic menu with South American flair.

Diners in all three restaurants can sample wines from our remarkable temperature-controlled Wine Vault, adjacent to the St. Regis Bar. Boasting one of the largest wine collections in South Florida, it will house more than 2,500 rare vintages.

# Construction Highlights



*Living Room Suite.*



*Each room and suite includes a beautiful ocean view and 210 sq. feet of outdoor living space.*



*Soft, cool colors are in keeping with the destination and all accommodations boast ocean views.*



*Suites offer full kitchens or kitchenettes and our renowned Butler service.*



*The grand Astor Ballroom set for the first day of staff training.*



*The first St. Regis Bal Harbour event – an all-employee barbecue.*

## TRAINING ONSITE FOR ST. REGIS-STYLE SERVICE

With our highly anticipated opening less than 65 days away, we are enthusiastic about our team of associates, currently onsite in training to deliver a guest experience of unparalleled service. The focus is on seamless service in legendary St. Regis style in every part of the resort—from the guestrooms and suites to the restaurants, poolside, cabanas and beach. St. Regis Butler Service, exclusive concierge, perfectly executed in-room catering, and more are top of mind as we look forward to the grand opening.

“The St. Regis Bal Harbour will offer bespoke personalization and exceptional, custom-made service for which the brand is renowned,” said Marco Selva, General Manager. “Our number one commitment will be to surpass all expectations by focusing entirely on the guest and how to best enhance the guest experience.”



*Staff Graduation luncheon.*