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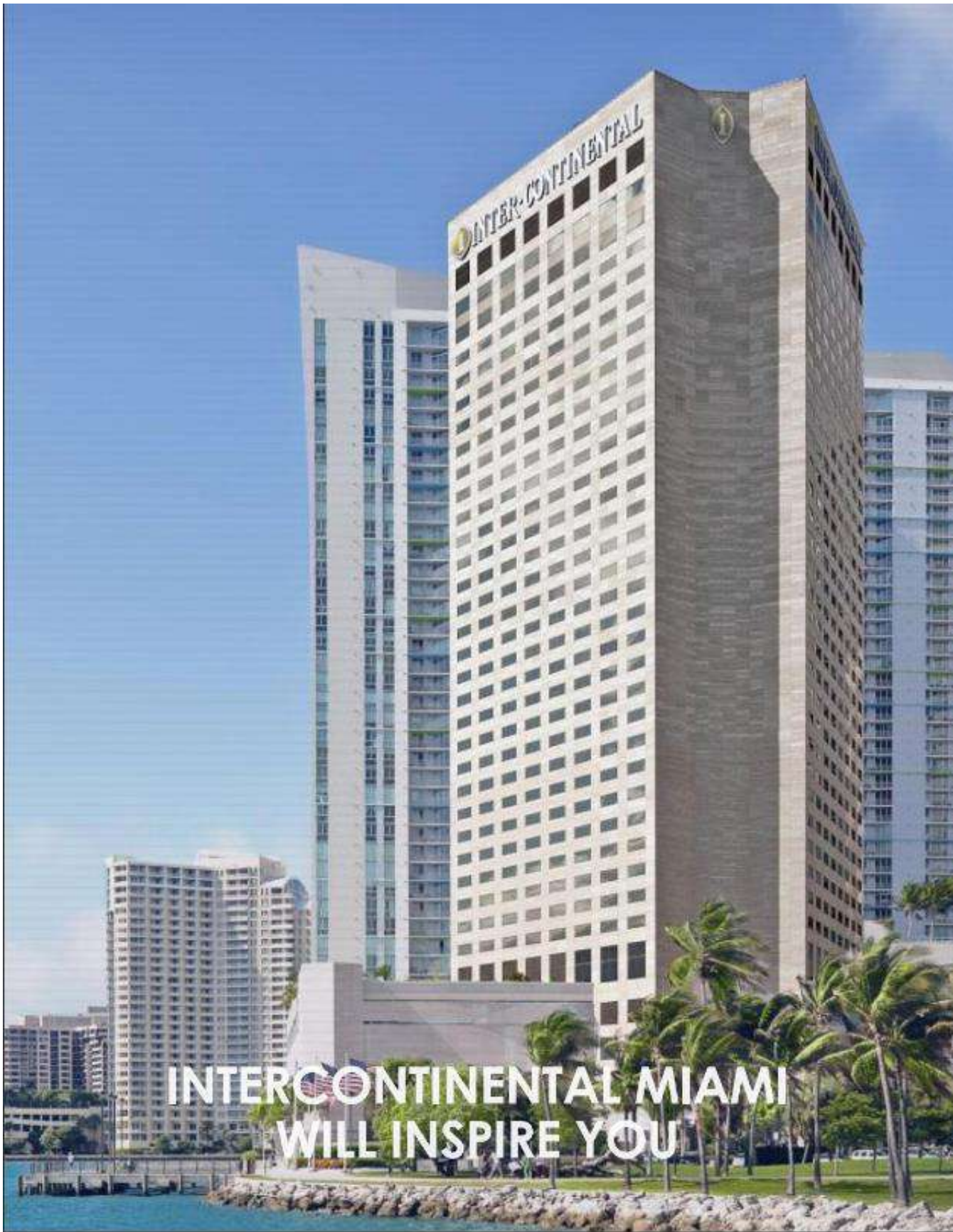
INTERCONTINENTAL

MIAMI, FLORIDA



Photo courtesy of InterContinental Miami

CONNECTIONS
MAGAZINE



INTERCONTINENTAL MIAMI
WILL INSPIRE YOU



By: Manny Velasquez-Paredes
Photos courtesy of: InterContinental Miami

Celebrating over 30 years as one of the iconic buildings making up the Miami skyline, The InterContinental® Miami is located at the crossroads of Miami's Business and Arts & Entertainment districts.

In the early 80s, The InterContinental® Miami was built in an untraditional way; instead of decorating it first, the starting inspiration point was an art sculpture.

Henry Moore's 18-foot, 70-ton Spindle sculpture, made of travertine marble (pictured above), became the focal point on which the lobby was created around. The Grand Lobby presents an

elegant entrance, with its Italian marble slabs and precious African wood complementing The Spindle.

With breathtaking views of the Atlantic Ocean, Biscayne Bay and the Port of Miami, The InterContinental® Miami has hosted heads of state, artists, and the world's top athletes.

Over 500,000 guests visit the hotel on a yearly basis, which was originally designed to be a casino. The hotel features 641 luxury guest rooms, including 34 suites; 35 meeting rooms with over 100,000 square feet of meeting space.

The InterContinental® Miami has four restaurants to choose from, including **Table 40**, the only Chef's Table in Downtown Miami, and **Toro Toro**, the hotel's signature award-winning Pan-Latin

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destination restaurant; a full-service fitness center and spa; and if that wasn't enough – a rooftop pool deck with gardens.

The hotel has been the official home of the Orange Drop on New Year's Eve for over 25 years. Mr. Neon Orange is custom built to fit the exterior apex of the hotel.

The Presidential Suite and Royal Suite were originally decorated and named for President Ronald Reagan and Princess Caroline of Monaco, respectively.

Today, they are both known as the Royal Palm and Metropolis Presidential Suites. In 2012, Venus Williams, along with her interior design company V*Starr Designs, fully renovated both suites and the InterContinental Club Lounge.

Robert Hill, General Manager of The InterContinental® Miami explains that "today's travelers value service above all else and we are proud of our long track record providing an exceptional experience to our guests, our clients and loyal customers within our community. Executing our mission to deliver top tier service begins with our people. We have a committed team of more than 600 people working every day to create a positive and inviting culture that extends to our guests."

The hotel completed a \$30M renovation in 2012 which captures the pulse of the new Miami – an evolving global Arts, Culture, Culinary and Entertainment destination.

Conveniently located between the Brickell Financial District, the Port of Miami and a short







drive from Miami International Airport, it is also within walking distance from the bustling Bayside Marketplace (an outdoor mall next to the bay of course), American Airlines Arena, Adrienne Arsht Center for the Performing Arts, and Museum park, home to Pérez Art Museum, and the soon Patricia & Phillip Frost Art Museum of Science.

EAT IT & DRINK IT!

Toro is the Spanish word for bull. Bulls are powerful, strong, and determined, which is probably why **Toro Toro** (pictured above and on the next page) is clearly visible from the lobby lounge.

The dining room and bar draws inspiration from European and Latin interior design and is timeless in its modern interpretation. Dark wood planked flooring and ceilings alike are accented by smooth troweled concrete walls, brass finishings,

hand-blown light fixtures and comfy leather lounge seating. Adjacent to the dining room, the bar is accented by rich white marble, rustic walnut and delicate custom sculptural pendant lighting, creating a sophisticated and sultry ambiance.

The Pan-Latin restaurant was brought to Miami by James Beard. Award Winning Chef Richard Sandoval, and Executive Chef Jean Delgado oversee all culinary activities of Toro Toro Miami. This sophisticated and sexy concept, introduced at the property as part of its ongoing \$30 million redesign, is modeled after Sandoval's Dubai Toro Toro, which was named "Best Latin" and "Best New Restaurant" by Time Out magazine.

Toro Toro's menu combines the distinctive flavors, indigenous ingredients and spices of the Americas. "Toro Toro Miami pays homage to the

InterContinental Miami Will Inspire You

warmth of Latin American hospitality and the tradition of lively, family-style dining. I think it's a great concept for a city as unique, vibrant and colorful as Miami," says Sandoval.

The restaurant's wide selection of small plates, which are Sandoval's upscale take on the buffet classically found at a rodizio restaurant, range from cold plates such as freshly-prepared smoked swordfish dip with pickled chiles, aioli, tomato and served with crispy tortilla chips to causa Toro Toro – mashed yellow potato cake, smoked trout, avocado and kabayaki sauce; and coctel de camarones with salsa Ecuatoriana, crispy malanga and avocado, and our favorite - lomo saltado empanadas, which is a playful take on the Peruvian dish Lomo Saltado (stir fry marinated strips of sirloin beef with oniones, tomatoes and French fries).

Hot plates encompass short rib arepas – crispy corn cake pockets topped with tender shredded short rib, guacamole and crema fresca (Latin-style sour cream), which Miami New Times deemed as Best Arepas in Miami in their 2013 annual "Best of the City" awards, and a wild mushroom coca flatbread topped with arugula, goat cheese, caramelized shallots and truffle oil, which is also a popular item on the menu at the Dubai restaurant.

Toro Toro offers a Sunday Bottomless Buffet Brunch featuring unlimited mimosas, bloody Mary's and micheladas. Guests can choose from a decadent display of Pan-Latin choices, including small hot and cold plates, a salad bar, pastries, and a rodizio carving station with sizzling meats off the wood grill. We had the pleasure of enjoying the Brunch and not only was every dish delicious, but the wait staff was super adorable and helpful.





In addition to its delicious cuisine, the restaurant draws crowds for its vibrant bar scene and mixologists, who shake and stir up innovative, hand-crafted, Latin-inspired cocktails, made with ultra-premium spirits. Created by head mixologist Matthew Phillips, Toro Toro's signature cocktails include the refreshing Passion Fruit Pisco Sour made with Capurro pisco, passion fruit, lime, egg whites; the Ahumado, consisting of Mezcal Vida, Solerno blood orange liqueur, bell pepper, lime juice, agave and a jalapeno ice cube; and the must-have Negrita made with Avion Silver tequila, blackberry, lime, pineapple and agave nectar, garnished with an edible orchid.

WORK IT!

If working out and relaxation are in your agenda, then **mySpa** is your happy place, featuring a 15,000

square foot, full-service spa, a fully equipped fitness studio including Technogym cardio theater, strength and conditioning equipment, circuit training, outdoor spinning and free weights. There are 10 treatment rooms including a couples suite and a hydrotherapy suite. Among some of the other amenities found in mySpa are:

- SpaJet Hydropod with 20 massage jets and chromotherapy
- Separate couples manicure and pedicure areas
- Women's and men's area feature spacious locker rooms with heated floors and complimentary personal toiletries
- Relaxation rooms, refreshments
- A unique steam, sauna and drench shower experience

