



QUEEN

RESTAURANT & LOUNGE

SPECIAL EVENTS DINING GUIDE

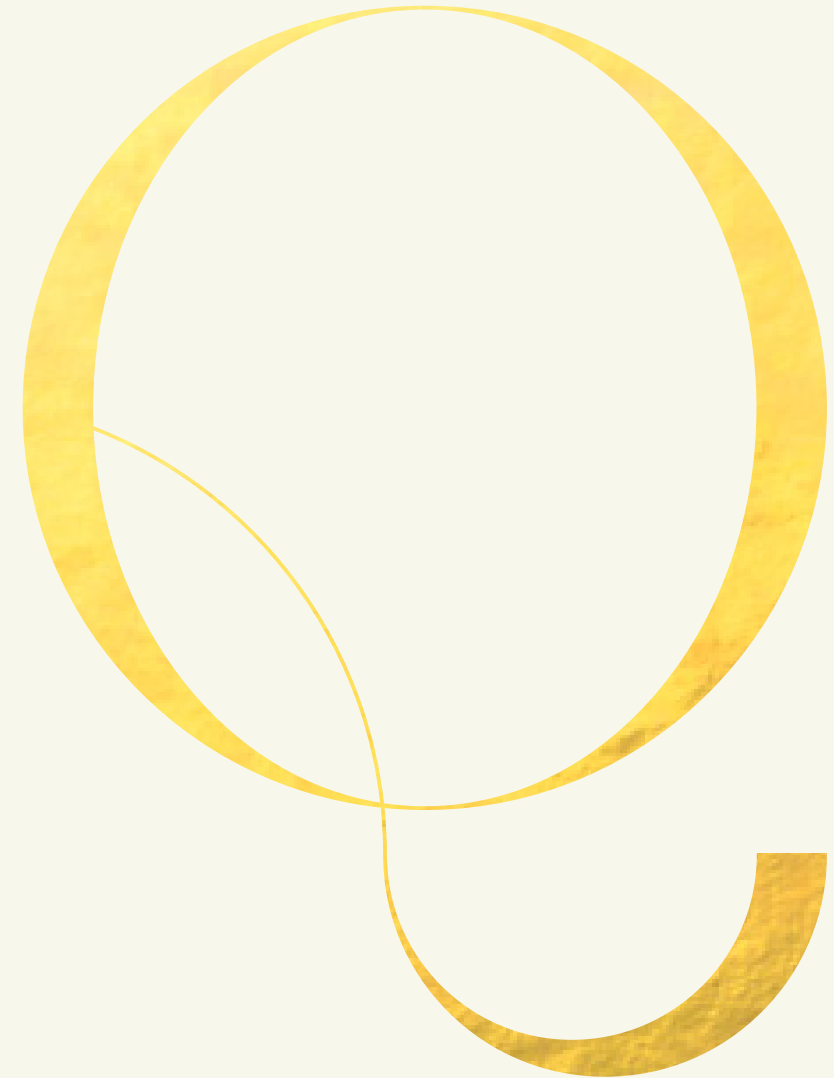


2024



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IMMERSE YOURSELF IN A MIND BENDING EXPERIENCE, SHAPED
TO YOUR HEART'S DESIRE, FIT FOR A

QUEEN



Housed within the iconic Paris Theater, Queen Miami Beach represents the pinnacle of glamour and extravagance, where history, design, and culinary artistry converge to create an unrivaled dining experience in Miami. Having originated in 1945, the Paris Theater has witnessed the evolution of eras, from the Rat Pack's influence in the 1950s to the hedonistic nights of the 1990s, and now has been revitalized for a new generation with the inception of Queen. This contemporary Japanese-style grill brilliantly honors the theater's storied legacy, infusing it with a vibrant theatrical essence that presents an immersive 5-star culinary journey through Japanese culinary traditions. Matched with a modern approach, Executive Chef Mitchell Hesse has skillfully designed a menu that spans small plates, curated raw and marinated options, sushi platters and seafood towers, which then segue into heartier main courses. A top-tier butcher's program focuses on the best American and Japanese Wagyu alongside and Prime Grass-fed beef, complementing sushi offerings featuring the finest seafood from Japan and beyond.

Nestled discreetly on the second floor, a hidden omakase counter overlooks the bustling main dining room, offering a clandestine dining experience for those looking for meticulously crafted sashimi and nigiri, served piece by piece. Dubbed "Queen Omakase," this intimate enclave seats a select eight guests and introduces a lavish 13-15 course culinary journey under the masterful guidance of third-generation sushi virtuoso, Chef Max Kamakura.

Every element in Queen signals that guests have arrived in Miami. Designed to see and be seen, everything becomes a spectacle, a moment, an orchestrated dance of space and depth, textures and context, lighting and sound. Inspired by the halcyon days of twentieth-century European supper clubs, Queen is a high energy dining destination with world class art, entertainment and cuisine. From the Lobmyer chandeliers in the arrival hall to the state-of-the-art sound and lighting system, every element of Queen is designed to carry you on a sensory journey.











LET OUR SPECIAL EVENTS
TEAM TRANSFORM
YOUR VISION INTO
A REALITY

FAIRE LA FÊTE

Galas

Album Release Parties

Fashion Events

Holiday Parties

Boutique Receptions

Birthday Celebrations

Film Shoot Location

Film Screening Parties

Corporate Events

Press Events

Product Launch Parties

Weddings

Intimate Social Events

Anniversary Celebrations

Photo Shoot Location



SALON LOUNGE

SALON LOUNGE
FIRST FLOOR

Square Footage: 723 • Standing Capacity: 75





MAIN DINING ROOM

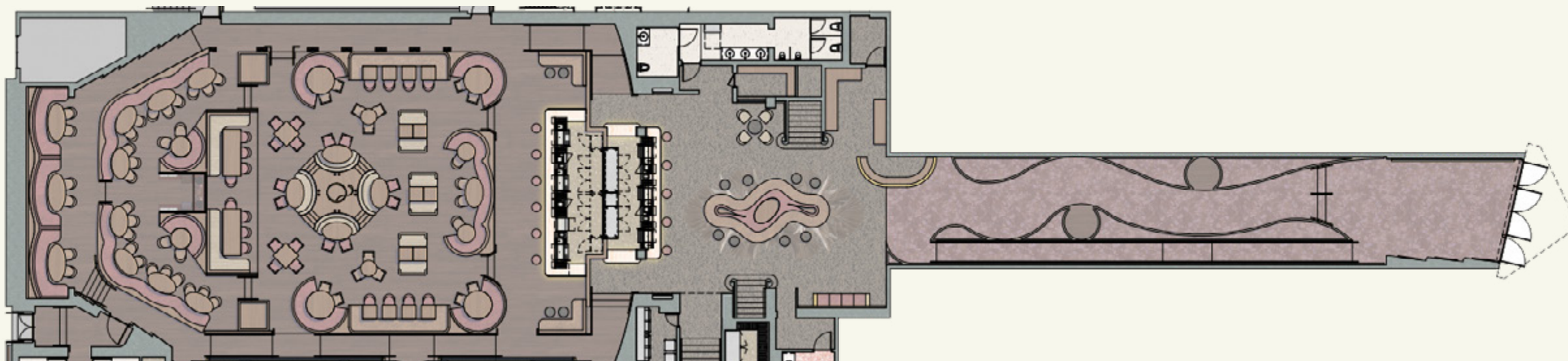
MAIN DINING ROOM

FIRST FLOOR

Square Footage: 2,130 • Seated Capacity: 197

Standing Capacity: 437





SALON LOUNGE & MAIN DINING ROOM

FIRST FLOOR



Square Footage: 2,853 • Seated Capacity: 197

Standing Capacity: 512



MEZZANINE I

SECOND FLOOR
Square Footage: 874 • Seated Capacity: 45
Standing Capacity: 100





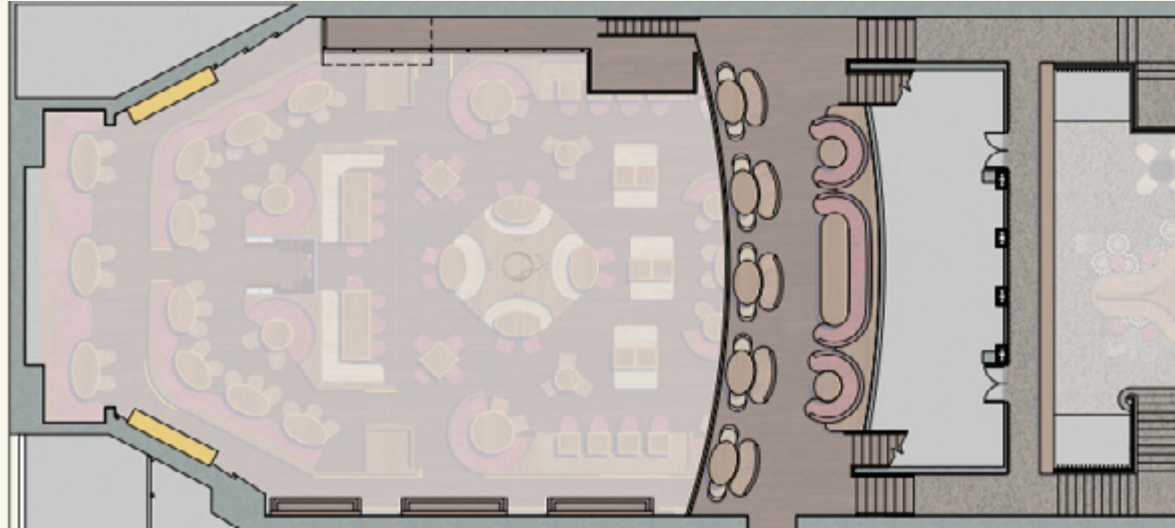
MEZZANINE 2

THIRD FLOOR

Square Footage: 567 • Seated Capacity: 35

Standing Capacity: 40





MEZZANINE 1

SECOND FLOOR • SEMI-PRIVATE AREA

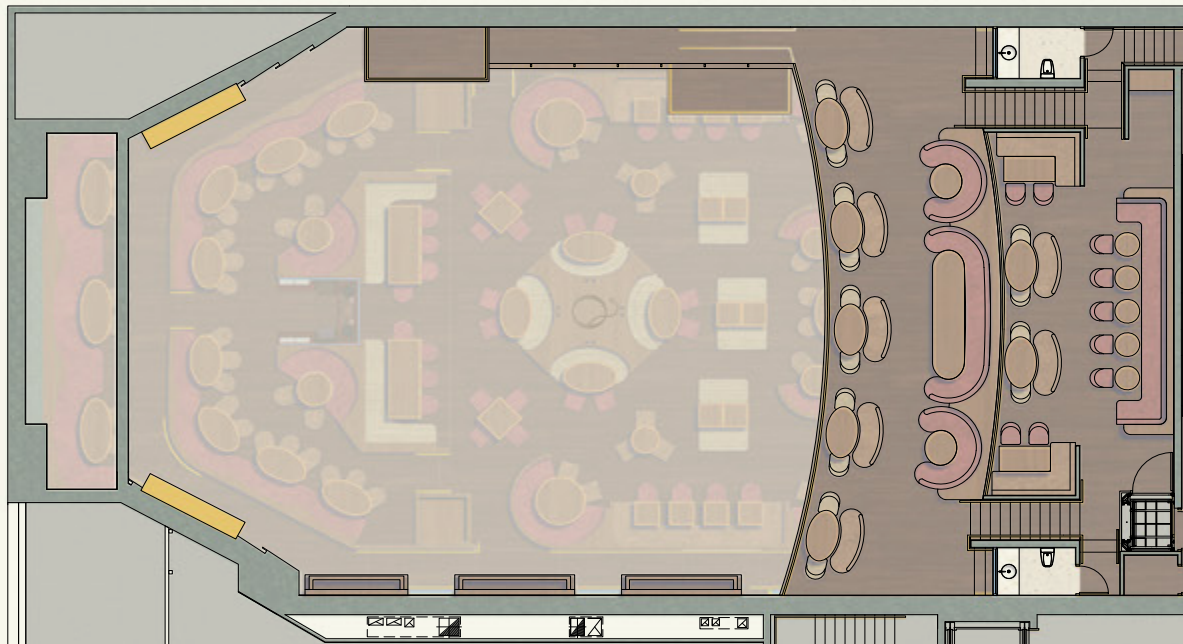


Square Footage: 874

— CAPACITY —

Seated: 45 Standing: 100

COMBINED MEZZANINE 1 & 2
Total Square Footage: 1,441 SF
Total Seated Capacity: 80
Total Standing Capacity: 140



MEZZANINE 2

THIRD FLOOR • SEMI-PRIVATE AREA



Square Footage: 567

— CAPACITY —

Seated: 35 Standing: 40

*Combined Mezzanines can be privatized
with acoustic retractable curtains*



QMA

QUEEN OMAKASE

SECOND FLOOR
Square Footage: 150 Seated Capacity: 10
Standing Capacity: 30





QUEEN

OMAKASE

Located on the second floor of Queen Miami Beach, Queen Omakase is a private dining experience that offers a multi-course journey through timeless Japanese traditions with a modernist approach.

Queen Omakase is open Tuesday through Saturday.

Two seating options are available.

First Seating: 7:00PM

Second Seating: 9:30PM

Pricing and menu vary seasonally,
please inquire with our event department
events@queenmiamibeach.com





HOUSE RULES

DIETARY NOTE

Due to the intricate nature of our Omakase experience, we will do our best to accommodate any dietary restrictions, please inform our events team 72 hours in advance.

CANCELLATION POLICY

Reservations are held for a maximum of 15 minutes, we cannot guarantee your booking after this grace period.

Cancellations must be made at least 72 hours in advance to receive a full refund.

DRESS CODE

Please note that we have a strict dress code.

In order to ensure the most glamorous experience we advise attire to be fashionable and elegant. Gentlemen are encouraged to wear a blazer and button-down shirt.



AIKO

Located on the second floor of Queen
Miami Beach, Aiko is a unique
private dining room, bar and lounge,
where intimate gatherings can be hosted.

Seated Capacity: 30

Standing Capacity: 60







OMAKASE

Square Footage: 150
Seated Capacity: 10
Standing Capacity: 30

SECOND FLOOR



AIKO

Square Footage: 522
Seated Capacity: 30
Standing Capacity: 60



VENUE BUY OUT



Square Footage: **4,294**

Total seated capacity: **277**

Total standing capacity: **577**

QUEEN CULINARY VISION

Queen is a lavish modern Japanese Grill. Each dish is carefully crafted to appeal to the most sophisticated palates, with presentations that pay homage to the regal setting.

Dishes are meant to be shared and served “as they are ready” and range from small plates from the raw and marinated section to sushi platters and seafood towers which then segue to heartier main courses.

The Josper Charcoal Oven and the Robata Flame Grill is the primary cooking method for the meats, seafood and vegetables on the menu, infusing the air with the smoky scents of grilling. A large range of Special Cuts including Wagyu beef (Japanese, Australian, USA/Texas) as well as choice seafood including grilled Dover Sole and Blue Lobster Thermidor will be offered as mains.

Desserts are both sculptural and elegant, offering a sweet ending and a fitting coda to the extravagant dining experience.



CHRISTOPHER ROBERT
EXECUTIVE CHEF

Chef Christopher Robert, born and raised in Montpellier, France, is the culinary maestro behind Queen Miami Beach. His journey began in Lyon, where he honed his skills before joining his family's catering business. Now, as Executive Chef at Queen Miami Beach, he leads a talented team, infusing the menu with a unique blend of traditional French techniques and international influences. Christopher's dedication to quality and innovation transforms each dish into a visually stunning masterpiece. His culinary philosophy, rooted in authenticity, aims to create unforgettable dining experiences that delight every palate.





PASSED BITES BY THE HOUR

CLASSIC

\$35 Per Person First Hour
\$30 Per Person Each Additional Hour
7 Choices - 5 Savory And 2 Sweet –
Signature Offerings

SIGNATURE

\$55 Per Person First Hour
\$47 Per Person Each Additional Hour
10 Choices - 7 Savory And 3 Sweet -
Classic And Signature Offerings

PREMIUM

\$75 Per Person First Hour
\$65 Per Person Each Additional Hour
13 Choices - 9 Savory And 4 Sweet –
Classic, Signature, And Premium Offerings

COLD

- Avocado Tarte - *Classic*
- Tuna Pizzetta - *Classic*
- Tuna Tarlet - *Classic*
- Hamachi Crudo - *Classic*
- Crispy Salmon Nigiri - *Signature*
- Caviar Potato - *Signature*
- Salmon Tataki - *Signature*
- Tuna Tataki - *Signature*
- Beef Tataki - *Signature*
- Scallop Toast - *Premium*
- Uni Toast - *Premium*
- Savory Cones - *Premium*
- Ceviche Shooters - *Premium*
- Chu Toro Toast - *Premium*
- Avocado tarte with caviar - *Premium*

HOT

- Chicken Kaarage - *Classic*
- Fried Tofu & Avocado - *Classic*
- Uni And Corn Arancini - *Classic*
- Beef Skewer - *Classic*
- Chicken Yakitori - *Classic*
- Pork Belly Skewers - *Signature*
- Rock Shrimp Tempura - *Signature*
- Lobster Rolls - *Signatures*
- Grilled Scallop - *Premium*
- Caviar Blini - *Premium*
- Takoyaki - *Premium*

SUSHI

- Yuzu Salmon Maki - *Classic*
- Spicy Tuna Maki - *Classic*
- Yellowtail Maki - *Classic*
- Akami - Nigiri - *Classic*
- Sake - Nigiri - *Classic*
- Hamachi - Nigiri - *Classic*
- Chutoro - Nigiri - *Signature*
- Kinmedai - Nigiri - *Signature*
- Hotate - Nigiri - *Signature*
- Wagyu Maki - *Premium*
- Negi Toro Maki - *Premium*
- California Maki - *Premium*
- Toro - Nigiri - *Premium*
- Uni - Gunkan - *Premium*

DESSERT

- Chocolate Tartlet - *Classic*
- Seasonal Fruit Tartlet - *Classic*
- Yuzu Olive Oil Choux - *Classic*
- Rhum Baba - *Classic*
- Vanilla Pannacotta, Caramel, Almond - *Signature*
- Coconut Delight - *Signature*
- Matcha Cappucino - *Signature*
- Chocolate Peanut Butter - *Premium*
- Citrus Marshmallow - *Premium*
- Apple Financier - *Premium*



PREMIUM

3 COURSE MENU \$190

SERVED FAMILY STYLE



1ST COURSE

CHICKEN YAKITORI
ROSEMARY TARE, SCALLION, SHICHIMI

AVOCADO TART FINE
TRUFFLE AIOLI, LIME CAVIAR, WASABI

GRILLED BEEF SKEWER
SHISHITO PEPPER, GINGER SOY,
BUBU ARARE

YELLOWTAIL AGUACHILE
DASHI, KAFFIR OIL, PICKLED MUSTARD
SEED & CALAMANSI VINAIGRETTE

2ND COURSE

**CHEF'S INSPIRED SELECTION OF
SEASONAL SASHIMI, NIGIRI & MAKI**

3RD COURSE

CHILEAN SEABASS
CILANTRO COCO SAUCE, THAI BASIL

16OZ PRIME RIBEYE
SANCHO AU POIVRE

GRILLED BROCCOLINI (V)
CHILI CRUNCH SPICED BLACK VINEGAR

CREAMED CORN
TRUFFLE, PARMESAN, SHICHIMI

DESSERT

**QUEEN'S DYNASTY EXPERIENCE
CHEF'S SELECTION OF THE MOST
REFINED DESSERTS**



DYNASTY

4 COURSE MENU

\$275

SERVED FAMILY STYLE



1ST COURSE

HOUSE MADE BACON
KIMCHEE APPLE

KALUGA CAVIAR TOAST
CREME FRAICHE, CHIVES

CRISPY SALMON NIGIRI
CHILI MAYO, LIME NIKIRI, THAI BASIL

2ND COURSE

CRISPY PRAWN
KATAIFI, HONTERI MIRIN, CHIVES

QUEEN CAESAR SALAD (V)
ONSEN EGG, MISO CAESAR DRESSING,
PANKO FURIKAKE

TUNA PIZZA
WATERMELON RADISH, SERRANO
PEPPER, TRUFFLE AIOLI

KINMEDAI CARPACCIO
KONBU, MANDARIN, TOSAZU

DESSERT

QUEEN'S DYNASTY EXPERIENCE
CHEF'S SELECTION OF THE MOST REFINED DESSERTS

3RD COURSE

CHEF'S INSPIRED SELECTION OF
SEASONAL SASHIMI, NIGIRI & MAKI

4TH COURSE

45 DAY DRY AGED PRIME BONE IN RIBEYE
TRUFFLE SANSHO AU POIVRE

MUSHROOM HOTPOT (V)
JAPANESE MUSHROOMS

EGGPLANT MISO (V)
DEN MISO, FRESNO, ARARE

TEMPURA LOBSTER
WASABI MAYO

ERINGI CACIO E PEPE (V)
PECORINO, BLACK PEPPER, SCALLION



VEGETARIAN

\$110

SERVED FAMILY STYLE



1ST COURSE

AVOCADO TARTE
TRUFFLE AIOLI, LIME,
MICRO WASABI

SHISHITO PEPPERS (V)
SESAME, CITRUS GOMA SAUCE

2ND COURSE

MISO MARINATED TOFU
MICRO HERB SALAD,
SHERRY LIME VINEGARETTE

DESSERT

QUEEN'S DYNASTY EXPERIENCE
CHEF'S SELECTION OF THE MOST REFINED DESSERTS

SUSHI/SASHIMI

CUCUMBER ROLL
CUCUMBER, UME AND TEMPURA FLAKE

CATERPILLAR ROLL
ASPARAGUS, YAMAGOBO AND
SWEET SOY

4TH COURSE

SPICED CAULIFLOWER STEAK
GINGER CITRUS MISO, GARLIC CHIPS

ERINGI MUSHROOM CACIO & PEPPE (V)
SCALLION, PECORINO



BAR PACKAGES



ULTRA PREMIUM BAR

\$70 per person first hour

\$45 per person second hour

\$25 per person each additional hour

SELECTION OF TWO SPECIALTY COCKTAILS

Sommelier Selection Red, White & Bubbly

SPIRITS:

Belvedere Vodka, Don Julio Silver Tequila, Hendricks Gin, Zacapa 23 Rum, Glenfiddich 14yo, Makers Mark Bourbon

PREMIUM OPEN BAR

\$60 per person first hour

\$45 per person second hour

\$25 per person each additional hour

Sommelier Selection Red, White & Bubbly

SPIRITS:

Grey Goose Vodka, Teramana Silver Tequila, No3 Gin, Dewars White Label Scotch, Makers Mark Bourbon, Planteray Rum 3 Stars

BEVERAGE GUIDELINES

SOFT DRINKS & JUICES INCLUDE: Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda, Orange Juice, Apple Juice, Grapefruit Juice, Pineapple Juice, Cranberry Juice

OPEN BAR PACKAGE DOES NOT INCLUDE SHOTS OR SPECIALTY COCKTAILS

OPEN BAR PACKAGES ARE RESERVED FOR GROUPS LARGER THAN 25 GUESTS

You May Also Choose To Offer Beverages On Consumption Or Bottle Service We Would Require A Minimum Spend With This Service.



WINE PAIRING



PREMIUM \$125PP

- Antoine Muller Brut, Alsace, France NV
- Domaine Laroche Chablis, Saint Martin, Burgundy, France 2023
- Caravan by Darioush, Cabernet Sauvignon, Napa Valley, California 2021

DYNASTY \$195PP

- Charles Heidsieck Brut, Champagne, France NV
- Domaine Faiveley Mercurey Blanc, Burgundy, France 2022
- Shafer TD-9 Cabernet Sauvignon, Napa Valley, California 2021





VENUE CAPABILITIES

LIGHTING & CONTROLS

- Elation Dartz 48
- Evos S5 - 22
- Robe Viva CMY - 6
- RoboSpot Motion Camera - 1
- RoboSpot Base Station -1
- Haze 1400
- MK-F18 low fog for front entrance
- Zenit W300 Wash - 12
- MountLED Panel - iPRIS GOB - NovaStar A8S
- NovaStar VX6S LED Video Processor
- Circle video display P2.5 video screen
- Upper circle 5.2m diameter
- Lower circle 7.32m diameter
- Mezzanine 3.9 screens

Control Systems Group and Racking Core

- Q4 Server Avolites
- MA grandMA3 light Console: 8,192 parameter
- MA grandMA3 processing unit 4,096
- Cameo Xnode 8
- Rosendahl MIF 4
- Mini Mac For time code
- PreSonus Studio 1810c
- 24PT GIG DESK/RACK Switcher
- Pull out keyboard with mouse
- Qlab for time code
- Show Control By Tc supply

AUDIO

Paris features Sound by DAS Audio. Featuring DAS power amplifiers, ES 212.95 and ES 221 sub bass for the main floor, along with the new Deco ceiling speakers and Quantum sub bass in VIP areas with private access. The 2nd floor, 3rd floor, and stage features ES10 accompanied by ESBR18 sub woofers.

The DJ booth is fully equipped with Pioneer's latest DJ equipment, Sound monitors with sub bass, and processed with BSS Audio signal processing 96K. The sound system was designed to evenly distribute sound, eliminate dead spots and the utmost clarity for performances and DJ's.

LED SCREENS

AREA	RESOLUTION	PIXEL PITCH
MEZZANINE	3712 x 448	3.9 mm
CEILING CENTER DOME	1615 x 1615	2.5 mm
CIRCLE LED	768 x 768	2.5 mm
VIDEO PROJECTOR	3840 x 2160	NA

NITROGEN

With a total nine effect jets, the Queen FL-FX Cryo Fog Effect system is one of the largest, permanently installed fog effect systems in the US. It’s unique turbine layout creates a one-of-a-kind fog dispersion, immersing patrons in a 360 degree cryogenic experience. Per special request from the club’s design team a “discrete but powerful” additional effect jet was added to create what we can only call the Money-Shot experience. Both, artists and patrons will be part of a dramatic effect that will only be used at the most climactic moments of the night.

- 9 effect valves and 1 martyr valves
- 4 oxygen monitors; 1 in tank room, 3 on dance floor
- 1 tank on ceiling
- Retractable stage info tbd

System controls are all custom made and can be operated individually or integrated with all other venue controls. Fully permitted by the City of Miami Beach, the system has automated safety parameters that abide by all code specifications.



ENTERTAINMENT

Mr. Hospitality Miami is proud to offer state of the art entertainment. Entertainment manager, Sebastiano Dime is in charge of developing the private and corporate event markets throughout all Mr. Hospitality venues. Dime has worked with world renowned event entertainment company, NuArt Events, until joining the Mr. Hospitality team full time. We offer personalized experiences to our clients for end-to-end production: from creative conception to the actual production including management of artistic strategy for international brands and agencies.

Experimentation with innovative techniques and approaches has established us as a reference on the show market and today we are a leading company in Miami for entertainment and events.

Dime creates shows and can also provide performances from our portfolio complete with artists, set design, costumes, music and choreography. We are dynamic and fully able to grasp the needs of our clients. We can handle the logistics of your space, organize performances that use very few elements in case of limited time or plan entire shows for hundreds of people with a top-quality cast, project managers, film production equipment and handling of on-site security in order to protect your investment and fully achieve the set goals.

We are specialized in DINNER SHOWS, EMOTIONAL CATERING, CORPORATE EVENTS.



SPECIAL EVENT GUIDELINES



SITE INSPECTIONS & BOOKINGS

Prior to booking your party, our Special Events Team will prepare a customized proposal. At that time, a site inspection can be scheduled at the venue. Walk-in visits are based only on availability. All event confirmations require a 50% deposit of the total estimated booking total along with a signed agreement. This will confirm the event date. Please note, proposals without a provided deposit will not be guaranteed or held for a desired date until the deposit is received.

FOOD & BEVERAGE

All food and beverage served at the event must be provided, prepared, served and consumed on restaurant premise. No food or beverage of any kind may be brought in by the client without prior approval by the management. Additional fees may apply.

TAX & SERVICE CHARGE

All food and beverage is subject to a tax, 20% service charge, and 5% admin fee. This will also apply to all other goods and services such as: DJ, band, bartenders, additional staffing, performers, projector screen, microphone, linens, furniture rentals, flowers, etc.

TAX EXEMPT GROUPS

Tax-exempt groups must provide a copy of a valid State Sales Tax Exempt Certificate prior to the event. Client must be named as exempt organization.

DÉCOR

All displays and/or decorations proposed by Client will be subject to the prior written approval of the Venue in each instance. Use of the Venue's logo in any printed or promotional materials must be approved in advance by the Venue. Outside vendors would be required to submit a Certificate of Insurance. Venue's COI Requirements are available upon request. Client is responsible to pay vendors.

A/V SERVICES

Should you require any specialized audio and/or visual services, all such services can be arranged by the Special Events Team or through an approved third-party vendor. Client is responsible for all third-party costs. We are happy to provide our approved lists of preferred vendors upon request.

VENDORS

Our Special Events Department can provide a list of preferred vendors upon request. However, you are welcome to utilize your own outside vendor. All vendors being used for your event will need to be approved by the Director of Special Events. Each vendors will need to provide proof of insurance naming 550 Washington Avenue LLC as additional insured. Vendors will need to contact the Special Events Department at least three weeks in ADVANCE of scheduled event for instructions on delivery, set up, pick up and load in/load out procedures.

SMOKE

Smoking is prohibited inside Queen Restaurant and Lounge.

PARKING

Valet service is available at \$25 per vehicle. Public parking garage is located across the street in the Wells Fargo building at 555 Washington Ave. as well as at 500 Collins Ave.

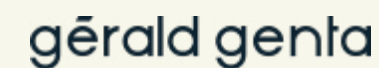
SECURITY

The restaurant cannot ensure the security of any items left unattended during your event. If your event requires additional security with respect to such items or for any other reason, the Director of Special Events will assist in making these arrangements. All security personnel to be utilized during the event will need to be approved by Director of Special Events.





TRUSTED CLIENTS



LOCATION DETAILS



LOCATED IN THE HEART OF MIAMI BEACH

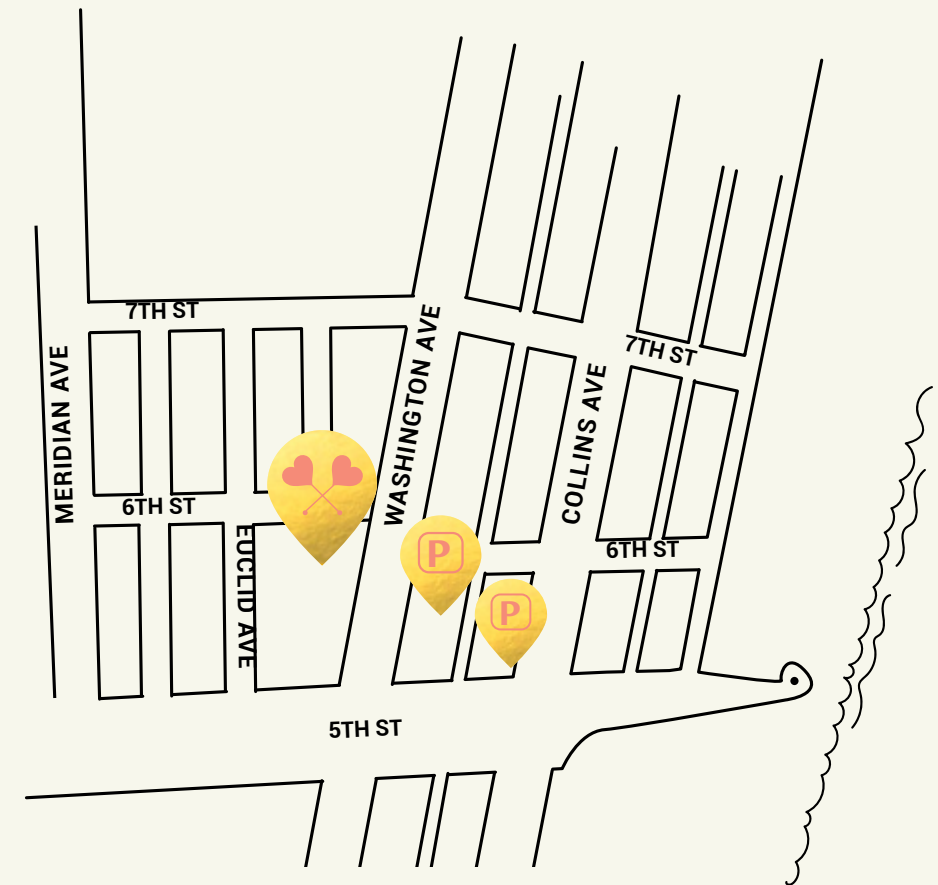
— PARIS THEATER —

550 Washington Avenue, Miami Beach, FL 33139

events@queenmiamibeach.com

queenmiamibeach.com

📷 QUEENMIAMI BEACH



Valet service is available at \$25 per vehicle.
Public parking garage is located across the street
in the Wells Fargo building at 555 Washington Ave.
as well as at 500 Collins Ave.

PRESS

Forbes

MIAMI'S MOST
BEAUTIFUL
RESTAURANT

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TimeOut

THE BEST OMAKASE
IN MIAMI

- [Click for Article](#)

The Miami Herald

LUXURIOUS NEW JAPANESE
RESTAURANT OPENS AT
MIAMI BEACH'S HISTORIC
PARIS THEATER

- [Click for Article](#)

OCEAN DRIVE

A NEW QUEEN ARRIVES
IN MIAMI BEACH

- [Click for Article](#)

EATER MIAMI

THE HISTORIC PARIS
THEATER IS NOW HOME
TO ONE OF MIAMI'S MOST
OPULENT RESTAURANTS

- [Click for Article](#)

MIAMI NewTimes

JANUARY 2023 MIAMI
RESTAURANT OPENINGS
AND CLOSINGS

- [Click for Article](#)

Miami Guide

QUEEN MIAMI BEACH
TRANSFORMATION OF
ICONIC PARIS THEATER INTO
EXTRAVAGANT JAPANESE
RESTAURANT & LOUNGE

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HAUTE LIVING

QUEEN MIAMI BEACH SET TO
DELIVER ULTIMATE LUXURY
DINING EXPERIENCE

- [Click for Article](#)

