

T030000001352

(Requestor's Name)

(Address)

(Address)

(City/State/Zip/Phone #)

☐

PICK-UP

☐

WAIT

☐

MAIL

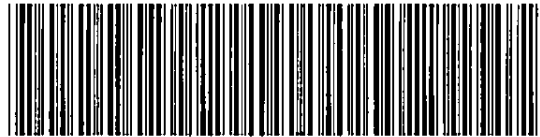
(Business Entity Name)

(Document Number)

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10/26/23--01009--012 **96.25

FILED
OCT 26 11 13
CLERK OF COURT

K. SALY

OCT 30 2023

COVER LETTER

TO: Registration Section
Division of Corporations

SUBJECT: BAHIA

(Name of Mark Registered)

Dear Sir or Madam:

The enclosed Mark Renewal Application, specimen and fee(s) are submitted for filing.

Please return all correspondence concerning this matter to the following:

Peter A. Chiabotti

(Name of Person)

Akerman LLP

(Firm/Company)

777 South Flagler Drive, Suite 1100 West Tower

(Address)

West Palm Beach, FL 33401

(City/State and Zip Code)

For further information concerning this matter, please call:

Peter A. Chiabotti

561 6535000

(Name of Person)

at (_____) _____
(Area Code & Daytime Telephone Number)

STREET/COURIER ADDRESS:

Registration Section
Division of Corporations
The Centre of Tallahassee
2415 N. Monroe Street, Suite 810
Tallahassee, Florida 32303

MAILING ADDRESS:

Registration Section
Division of Corporations
P.O. Box 6327
Tallahassee, Florida 32314

FILING FEE: \$87.50 per class
CERTIFICATE OF RENEWAL: \$ 8.75 (OPTIONAL)

(NOTE: The information contained in this cover letter will be included in the permanent record and will be available to the general public.)

MARK RENEWAL APPLICATION

Name and Mailing Address of Owner:

VII MP MIAMI HOTEL OWNER, LLC

3300 PGA Blvd., Suite 820, Palm Beach, FL 33410

Return To: Division of Corporations
P.O. Box 6327
Tallahassee, FL 32314

1) Mark Registered: BAHIA

2) Registration Number: T03000001352

3) Date Filed: 10/27/2003 4.) Renewal Date: 10/27/2023 5.) Class(es) Filed: 43

6) Renewal statement pursuant to section 495.071, Florida Statutes. Below you must state the mark is still in use in Florida or state the reason for its nonuse is not due to any intention to abandon the mark.

The mark is still in use in Florida

7) If the mark is still in use, a specimen showing actual use of the mark is included with this application.

8) If applicant is a business entity, enter the state of incorporation/formation/organization: Delaware

Fee: \$87.50 Per Class

Certificate of Renewal: \$8.75
(Optional)

Domenic Cicci

Typed or Printed Name of Owner

[Signature]
Owner's Signature or Authorized Person's Signature

STATE OF FLORIDA
COUNTY OF Miami Dade

Sworn to (or affirmed) and subscribed before me by means of ☒ physical presence or ☐ online notarization, this (numeric date) this 24 day of October, 2023 by Domenic Cicci.

numeric date

month

year

name of person making statement



[Signature]

Notary Public's Signature

Karishma Huda

Notary Public's Printed Name

Personally Known ☒ OR Produced Identification ☐

Type of Identification Produced: _____



FOUR SEASONS HOTEL MIAMI

[HOTEL OVERVIEW](#)[ACCOMMODATIONS](#)[PHOTOS & VIDEOS](#)[DINING](#)[OFFERS](#)[MORE...](#)[ALL HOTELS AND RESORTS](#)[MY PROFILE](#)[CHECK RATES](#)

Dining

BAHÍA

[HOURS](#)[MENUS](#)

Let us save you a seat.

+1 (305) 368-3535

[CONTACT](#)

Inspired by the coastal regions of Mexico, Latin America and the Caribbean, the menu at our poolside lounge is packed with flavour. The best complement for any dish? A shot of the bespoke reposado tequila, barrelled exclusively for us.

[HOURS](#)

BAHIA

DAILY

12:00 NOON - 4:00 PM

BAHIA BAR

DAILY

11:00 AM - 5:00 PM

MENUS

LUNCH

→

MORE DINING OPTIONS



In-Room Dining

Whether you're time-zone-hopping, feeding a hungry team during an impromptu meeting or looking for quiet, private dining, you can choose from our extensive In-Room menu day or night.

DETAILS



Edge

Capturing the essence of food in Miami and the cultures that fabricate our city, regional cuisine is prepared simply and presented socially for a contemporary culinary journey. Before dinner, or after, join us at the Cocktail Bar where our seasonal approach respects timeless recipes while bringing creativity to the forefront.

DETAILS



FOUR SEASONS

About

ABOUT US

ENVIRONMENTAL, SOCIAL
AND GOVERNANCE (ESG)

HEALTH AND SAFETY

CAREERS

CONTACT US

Reservations

REQUEST AN INVOICE

FIND A RESERVATION

EMAIL PREFERENCES

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MAGAZINE

NEWSLETTER

More

PRIVATE JET

EXTRAORDINARY
EXPERIENCES

RESIDENCES

PRIVATE RETREATS

GIFT CARDS



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< BAHIA

Bahia

LUNCH

SNACKS & SHARES

CHIPS & GUACAMOLE

Pico de Gallo, Queso Fresco, Tortilla Chips
USD 20

CHICKEN QUESADILLA

Chicken & Roasted Corn, Green Onion, Pepper
Jack Cheese, Roasted Tomato Salsa
USD 18

*SPICY TUNA TOSTADAS

Avocado, Pickled Jalapeño, Cucumber, Black
Sesame
USD 19

COCONUT SHRIMP

Cilantro Ranch, Cocktail Sauce
USD 24

TROPICAL FRUIT PLATE

Seasonal Fruit
USD 24

TACOS

Two Tacos Served On Masa Corn Tortillas With Choice Of
Mixed Greens, Caesar Salad, French Fries

BAHIA FISH TACO

Mojo Marinated Mahi Mahi, Chipotle Slaw,
Guacamole
USD 28

*WAGYU STEAK

Adobo Marinated Steak, Caramelized Onion,
Poblano Pepper, Jack Cheese
USD 32

SANDWICHES, WRAPS, AND BOWLS

***EDGE BURGER**

Angus Burger, Aged Cheddar, House Pickles,
Brioche Bun, Choice Of Side

USD 26

MAHI MAHI WRAP

Pickled Red Onion, Chipotle Slaw, Guacamole,
Romaine, Salsa Verde, Choice Of Side

USD 28

BRICKELL POWER BOWL

Multigrain Rice Blend, Chick Peas, Boiled Egg,
Baby Tomatoes, Cranberries Avocado, Romaine,
Citrus Dressing

USD 26

GRILLED CHICKEN SANDWICH

Cilantro Ranch, Bibb Lettuce, Pickled Onion,
Spicy Tomato Chutney, Whole Wheat Bun,
Choice Of Side

USD 26

BAHIA CAESAR

Chopped Romaine, Parmesan, Avocado,
Cucumber, Crispy Tortilla Strips

USD 22 ADD MAHI MAHI +USD 15, *WAGYU
STEAK +USD 18

SWEETS

KEY LIME BY THE POOL

Key Lime Cream, Blueberries, Graham Crumble,
Whipped Cream

USD 14

S'MORES SHAKE

Chocolate Ice Cream, Graham Cracker, Toasted
Marshmallow

USD 11

ICE CREAM & SORBET

Cajeta Swirl, Chocolate Fudge Swirl, Tropical
Sorbet, Strawberry Hibiscus Sorbet

USD 13

SIGNATURE COCKTAILS

Glass USD 20, *Pitcher USD 80

UNRUFFLED

Havana Club Rum, Chinola Passion Fruit
Liqueur, Vanilla Bean Agave, Lime

***DON'T ROCK MY FLOAT**

No. 3 Gin, Chamontile Honey Syrup, Lemon,
Lavender Bitters

ROSÉ PALOMA

Le Fete Du Rose, Casa Noble Tequila, Lillet
Blanc, Demerara Syrup, Grapefruit Bitters, Lime

***ONE FOR THE HAMMOCK**

Titos Vodka, Aperol, Rosemary Syrup,
Grapefruit, Lime

PAPAS AGUA

Del Maguey Vida Mezcal, Ancho Montenegro,
Cynar, Agave, Lemon

HEMINGWAY DAIQUIRI

Brugal 1888 Rum, Maraschino Liqueur,
Grapefruit, Lime

TAIÑO TAI

Candela Manajuana Rum, Orange Curacao,
Orgeat, Lime

GOOD LIFE MARGARITA

Casa Noble Tequila, St Germain, Lime

THE COCO LADA

Coconut Cartel Rum, Pineapple, Coconut Water & Lime
served in a Whole Coconut

USD 28

WINES

By the Glass | By the Bottle

ZARDETTO

Prosecco, IT

USD 18 | USD 55

MOËT & CHANDON

Champagne, FR

USD 28 | USD 140

RUINART, BRUT ROSE

Champagne, FR

USD 55 | USD 275

FLOWERS

Chardonnay, Sonoma Coast, CA

USD 22 | USD 100

TWOMEY

Sauvignon Blanc, Napa, CA

USD 18 | USD 80

JERMANN

Pinot Grigio, Friuli, IT

USD 18 | USD 85

CRISTOM

Pinot Noir, Oregon, CA

USD 24 | USD 120

JUSTIN

Cabernet Sauvignon, Paso Robles

USD 23 | USD 115

LUIGI BOSCA

Malbec, Mendoza, AR

USD 18 | USD 90

LE FETE DU ROSE

Cotes De Provence, FR

USD 22 | USD 110

BEERS

USD 10

LA PLAYITA

Pilsner

LA TROPICAL

Lager

BISCAYNE BAY

IPA

STELLA ARTOISE

Pilsner

CORONA

Mexican Lager

COORS LIGHT

Light Lager

HEINEKEN ZERO

Non-Alcoholic Beer

Menu items are subject to change. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.