

FALL 2022

FAENA

JOURNAL #49

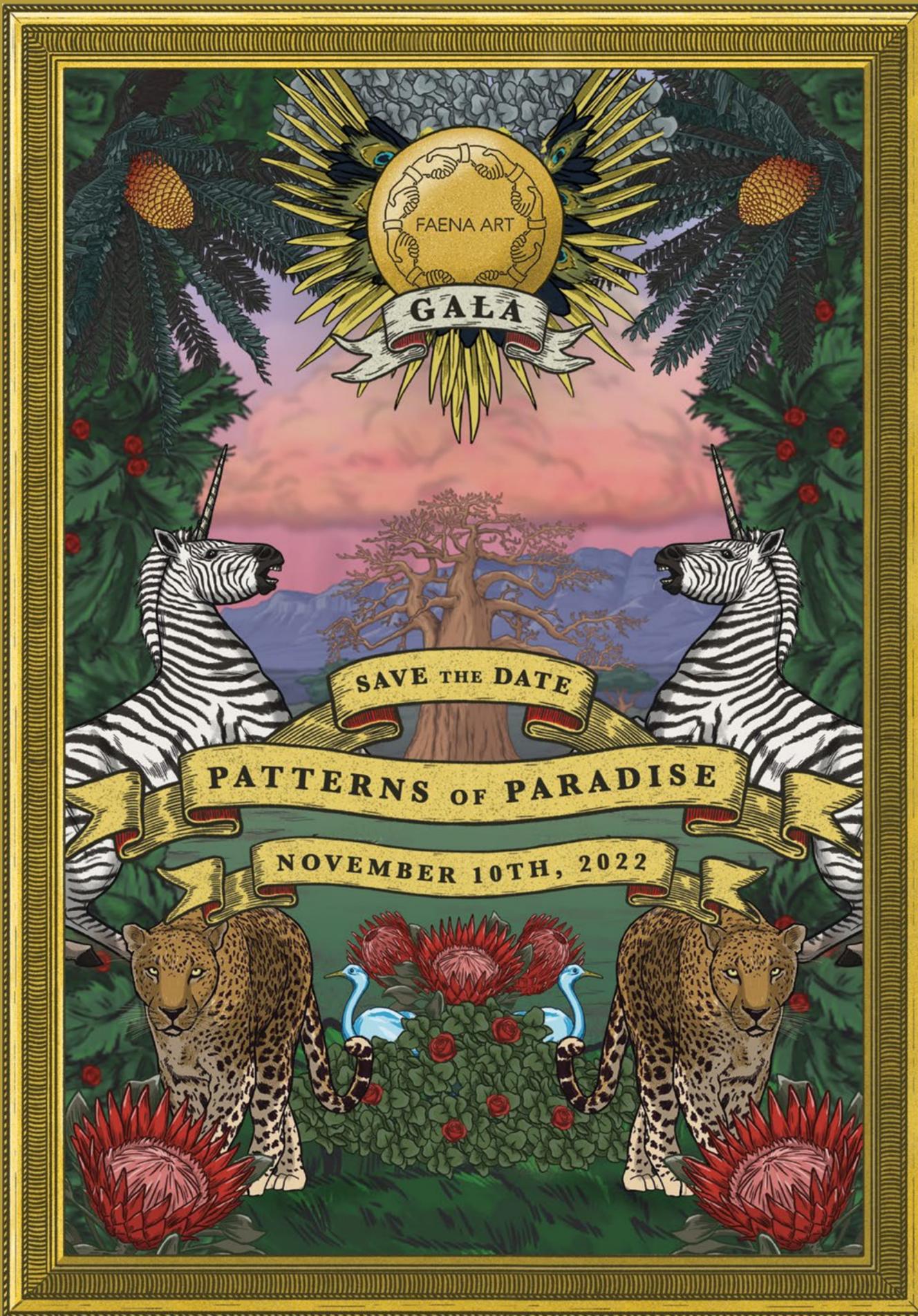




FAENA ART PROJECT ROOM

An Exploration of Adornment

Miami-based interdisciplinary artist and designer Cornelius Tulloch brings the **Project Room** to life with *Bougainvillea: An Exploration of Adornment*—a multilayered site-specific installation that explores Caribbean cultural aesthetics.



TROPICAL INFERNO, 2022 / INKJET PRINT ON EPSON PREMIUM LUSTER PHOTO PAPER 30 X 45 IN.

A CELEBRATION OF ART AND TALENT

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“Lately, I’ve been exploring how Jamaican dancehall and reggae music fused with African American music like R&B and hip-hop and how that fusion has shaped the culture of Miami and Jamaica, the two locations where I was raised,” explained Tulloch. “For this project, I focused on how the costumes and fashion of Caribbean dancehall, Jamaican Junkanoo, and masquerade shape identity in a way that invites the viewer to observe how their choice of clothing and adornment is an extension of who they are and reflect on the story they’re telling,” said Tulloch, adding, “Every day, we fashion our identities even with the simplest outfit, which, in

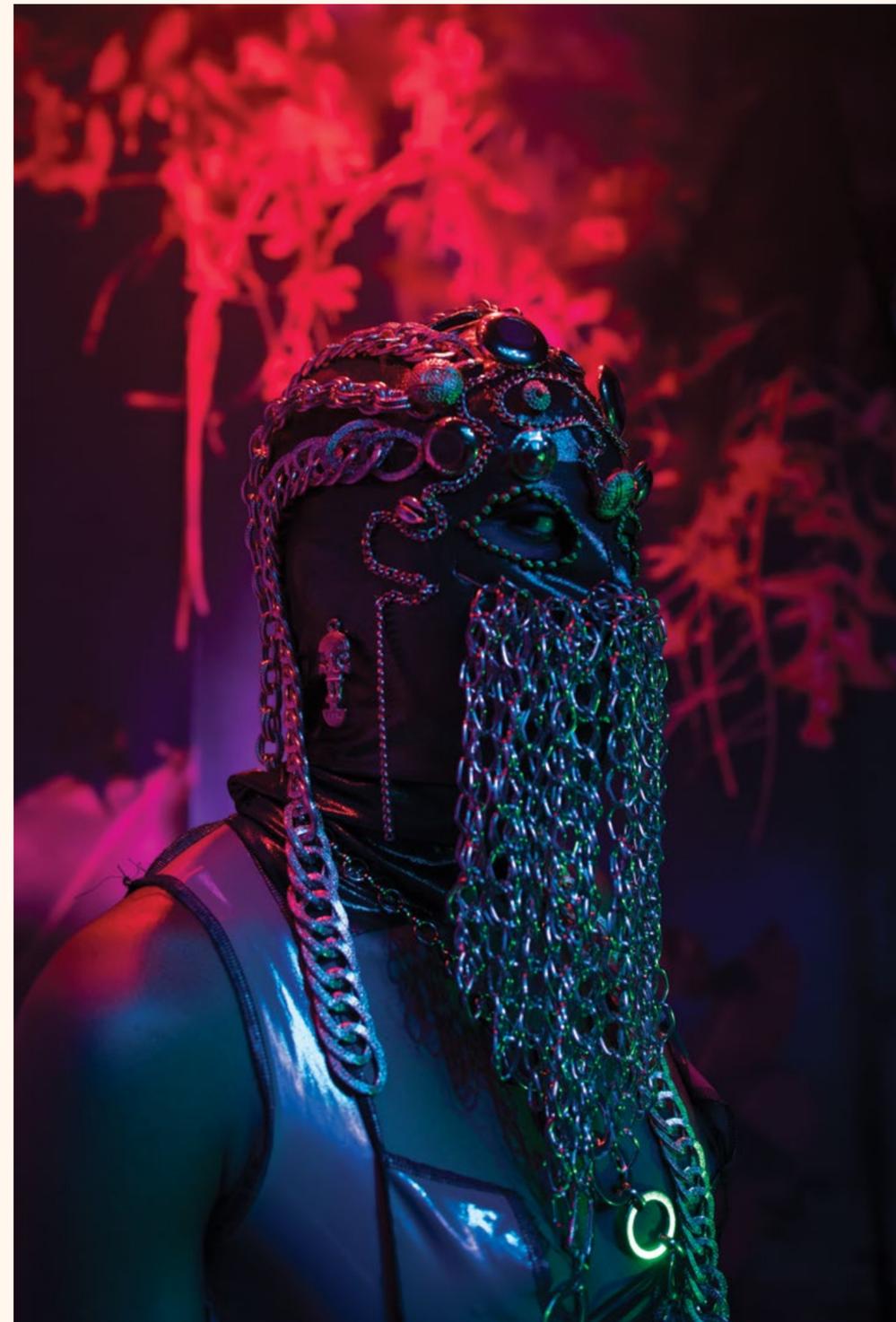
some ways, is a costume of how we present ourselves to the world.” The award-winning artist employed various mediums including architecture, photography, and fashion design to communicate a unified storyline of a contemporary Caribbean culture. “I wanted to spotlight the evolution of a multifaceted Caribbean lifestyle, one beyond old folklore,” he said. Tulloch collaborated with artist Diana Eusebio on a series of masks that speak to everyday Caribbean culture and Nadia Wolff on textile graphics and set design in **Faena Theater**, where Tulloch and his team styled and produced the photographs that appear in the exhibition. “Since dancehall,

masquerade and junkanoo are big enactments, it was fitting to shoot it in a performance space.” Both the masks and models allowed Tulloch to play with characters and identities to show a layering of Caribbean history that feels authentic to now. As an architect, it was really important to Tulloch to create an exhibition design and layout that orchestrated how people moved through the space. He used cutouts and windows to frame certain pieces, as well as those journeying through the space to showcase their fashion selections. Tulloch also played with scale and spatial relationships. “I want viewers to feel like they are stepping into the environments captured in the photography.” To

create a fully immersive experience, Tulloch used textiles with sublimation printing to create curtains, drapes, and wall coverings. “I want people to experience the dimension of layers so they can feel the essence of the storyline and engage with it in a meaningful way.” “My goal is to show people that everyday life is art,” explained Tulloch. “I try to help people step back and witness the beauty in the objects and scenes we often casually glance over in our everyday lives.” He also hopes to make art spaces more inclusive and influence whose stories get told and treated as art. “I want people to experience art and see themselves as part of the conversation.”



BOUGAINVILLEA BEAUTY, 2022 / METALLIC PRINT FACE MOUNTED TO NON-GLARE ACRYLIC PLEXIGLASS 45 X 30 IN.



KING OF THE DANCEHALL, 2022 / METALLIC PRINT FACE MOUNTED TO NON-GLARE ACRYLIC PLEXIGLASS 45 X 30 IN.

“
I want viewers to feel like they are stepping into the environments captured in the photography.”

—CORNELIUS TULLOCH

**ON VIEW
THROUGH
SEPTEMBER 3**

FAENA ART PROJECT ROOM
3420 COLLINS AVE,
FAENA MIAMI BEACH





FAENA THEATER

A JOURNEY INTO THE MULTIVERSE

Faena Theater and performance art collective Quixotic will soon debut *Allura*, an electrifying new contemporary cabaret that will keep you on the edge of your seat.

“We’re working on a show that will transcend and transform your ordinary constructions of reality as you enter into the riveting multiverse of *Allura*,” says Anthony Magliano, founder and creative director of Quixotic. Critically acclaimed for their matchless ability to blend performance art, technology, original music and expressive emotion, each one of their avant-garde neo-sensual revues is as distinct as it is alluring. Musical artist Rocky Lanes will helm the show as the new master of ceremonies, while the company’s talented ensemble of performance artists will take you on an immersive journey to

parallel universes where all possible versions of reality simultaneously exist at once. In *Allura*, world-renowned choreographers, singers, dancers, musicians and digital artists meld their mastery and mystique into one powerful visionary force that reaches into the magnetic embers of life’s most intangible essence. Expect a mesmeric combination of holographic constructions of transfigural architecture, interactive data structures of motion capture and body mapping that invites audiences to see past the fabric of what they know and look deeper into the divine matrices intrinsically encoded within the heartbeat of all creation.

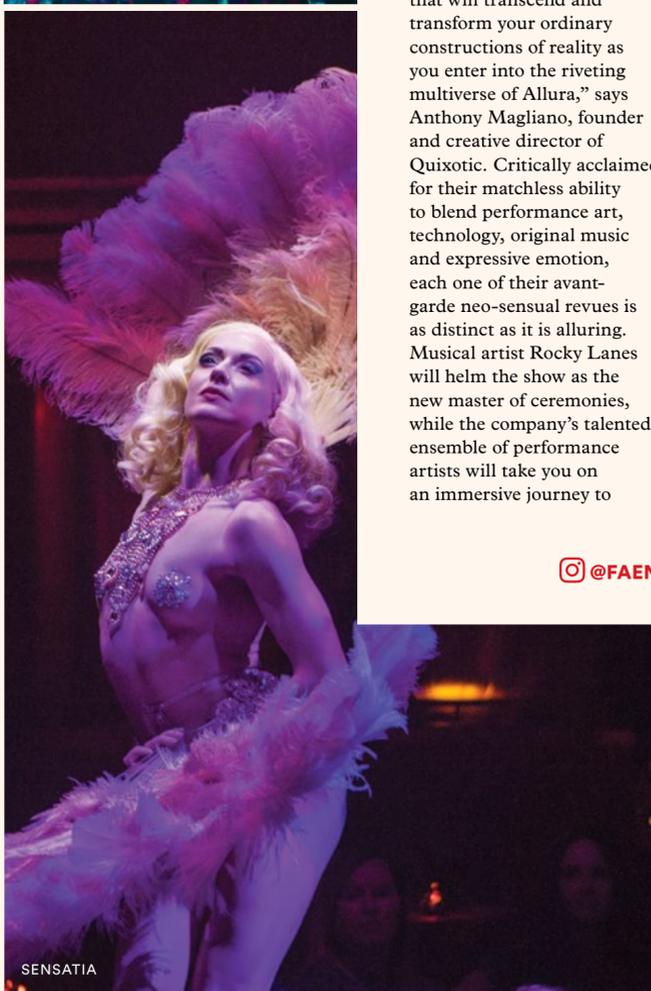
@FAENATHEATER



TRYST



SAMSARA



SENSATIA



THE COOK, THE THIEF, HIS WIFE AND HER LOVER



MAGIQUE



TRYST



TRYST



SAMSARA



· FAENA PLAY ·

FAENA HOTEL

DESIGN

BIG BANG

Stay and Play



Roll out the red carpet for your family this holiday season in Faena's dreamy collection of suites or the exclusive two-story penthouse with unrivaled views of Miami Beach.

The epitome of Art Deco elegance, the suites are dressed in Faena red furnishings with sumptuous woods and turquoise accents echoing the sweeping sea views beyond. A dedicated butler is on hand to cater to every need, from unpacking services and restaurant reservations to booking spa treatments. Spacious living rooms and dining tables open onto wraparound balconies perfect for spending quality time with loved ones. For the ultimate escape, larger families traveling together can book the five-bedroom, six-bathroom duplex Penthouse featuring 14,000 square feet of extensive entertaining

spaces including a chef's kitchen and an open eat-in kitchen, plus a great room, separate living room, a media room, rooftop pool and breathtaking 360-degree views.

The **Faena For Families** package makes traveling a breeze thanks to complementary breakfasts for up to two guests per room, steep discounts on second rooms, rollaway beds for extra visitors, and plenty to entertain the little ones at **Faena Play**. Young budding chefs can spend time in the kitchen decorating cookies and cupcakes and learning how to make pizza and pasta. At **Tierra Santa Healing House**, kids can take superbrain yoga classes

and learn how to play with prana in therapeutic energy sessions led by expert therapists. Sandcastle building, beach bubbles and art projects using colored sand make for fun afternoons on the beach, as do friendly volleyball competitions, cornhole tournaments and limbo contests. Movie nights with pajamas and popcorn in the **Screening Room** followed by hot chocolate and s'mores keep the children occupied while adults celebrate the perfect holiday away with elevated dinners at **Pao** and **Los Fuegos**, and hours spent dancing the night away to a live band in the **Living Room**.

Dapper Threads

Gentlemen can head to **Big Bang** at **Tierra Santa Healing House's** boutique for a highly curated selection of menswear from elegant linen clothing to premium athletic wear.

Paula Selby Avellaneda, founder and curator of **Big Bang**, recently added **11.11 / eleven eleven's** menswear to the shop's exclusive fashion mix. "There's something very universal and ancient about this brand, but it's also contemporary and relaxed," she explains. "They use beautiful materials, beautiful colors and have a really beautiful heritage of protecting the craftsmanship of the communities that sow and die their clothes." For more than a decade, **11.11 / eleven eleven** has partnered with rurally located artisans in India who work with ancestral techniques such as hand spinning, hand-loom weaving, handpainting, dyeing, and quilting. Their breathable cotton garments are handmade from indigenous cotton and dyed using native ingredients like tamarind, palm sugar, pomegranate skin, indigo and myrobalan flower petals. "I love their styling and fit," says Selby. "Their clothes hit every note."

Linen fabrics and a variety of colors are at the heart of Argentine brand, **Felix**. "Their linen collection is very vibrant and beachy," Selby explains. "It has a summer spirit that's classic but fun." Guests can shop lightweight caftans and well-designed swim trunks that work seamlessly as beach attire and daywear.

Big Bang also stocks **Le Mec** (which translates from French as "the guy"), a high-end sportswear brand for men. "The brand sells online, but they have a pop-up with us," says Selby. "We carry their very cool workout clothes and sports equipment from training gear to boxing gloves."



FELIX

New arrivals at Faena Bazaar

Faena District is a temple to impeccable design, and with a fresh season mooring up on the city's golden shores, **Faena Bazaar's** style mavens are keeping Miami denizens on the forefront of global fashion.



This season, shop Curio at **Faena Bazaar** for simplistic fashions with a touch of luxury at Michael Ward and Manel Garcia Espejo's clothing label. Michael has spent his career at the helm of fashion brands like Carmelo Pomodoro, Burberry, Anne Klein, Rachel Zoe and Diane von Furstenberg. Manel has spent the last fifteen years of his career as the Executive Vice President of Evening and Celebrity at Calvin Klein Collection. thesalting was launched in 2018 a unisex brand with focus on quiet luxury made in America. A salting is a coastal piece of land that gets flooded with sea water. When the tide recedes, the land is gently coated in salt, making all appear worn, like it had been that way for thousands of years and millions of stories. This universal visual helped define the haunting and sensorial ethos of clothing brand, thesalting.

In keeping with the notion of redefining retail, Curio's passion for discovery maintains their mission of internationally coveted labels and one-of-a-kind finds.

The Perfect Pair

Pao's Sous Chef Mauricio Quezada highlights three new dishes on the restaurant's acclaimed pan-Asian menu with sommelier recommended pairings.

"The dishes at **Pao** are designed to be shared," says Quezada, which is a relief since choosing just one from the innovative menu proves to be a challenging endeavor for most. Beyond must-try classics like the kinilaw, fried chicken and sea urchin, the chefs at **Pao** are turning out new globally inspired dishes that showcase their collective creativity.

First up: the Maguro. "It's made with bluefin tuna akami that we get from Balfegó, Spain," says Quezada. The sauce is made

from tamari, sesame oil, tomatillo and cilantro, and finished with an avocado puree and a mix of raw vegetables that harmonizes the dish. **Pao's** sommeliers recommend a Pinot Grigio or a Brut Champagne, medium-plus bodied, to mirror the notes of the dish.

"For the Wagyu beef tartare, we use the Teres Major—a shoulder cut that's as soft as a tenderloin and has a great umami flavor," explains Quezada. Mint, shishito relish and parmigiana Reggiano balance the dish. "The tartare is

seared and brushed with brown butter and placed atop homemade brioche bread (a recipe developed specifically for this dish); then, we sprinkle it with shredded parmesan and top it off with a quail egg." The dish pairs well with the Blanc de Blancs, which uses chardonnay grapes and the champenoise method. It's refreshing and crisp with high acidity and neutral flavors.

Last but not least, try the Motobu Gyu, made with authentic A5 graded Wagyu beef imported from Japan. "These Japanese black

cattle (kuroge) are fed a mix of Orion beer grains and molasses, which are fermented for 10-14 days," notes Quezada. "This tenderizes the beef and gives it a sweeter flavor profile." After searing the motubu, the chefs brush it with farro miso-brown butter and add a garnish of celery root and potato flavored with a yuzu kosho aioli, shio kombu and lime zest. The perfect pour? A full-bodied Bordeaux. Its slightly earthy notes stand up the marbling of the motobu.





LOS FUEGOS
BY FRANCIS MALLMANN

Asado More Than a Meal

In Argentina, an asado is a culinary event and time-honored tradition where friends and family gather around a wood-fired grill to share food, wine and stories.



GREEN FIRE: EXTRAORDINARY WAYS TO GRILL FRUITS AND VEGETABLES, A NEW BOOK BY FRANCIS MALLMANN.

At **Los Fuegos** by Francis Mallmann, guests can step up their Sunday brunch game with a genuine asado experience showcasing a custom eight-foot iron dome used to slow roast flame-licked cuts of beef and market fruits and vegetables. The three-course dining experience features two hours of unlimited select champagne and **Faena** wines, as well as signature Argentine staples like oven-baked beef empanadas, chorizo and morcilla (blood sausage), smoked prime ribeye with criolla and chimichurri sauce, and crispy domino potatoes.

While beef is typically the star of the show, heaps of hearty **vegetables** also grab the spotlight. Inspired by Mallmann's new vegetarian cook book, *Green Fire: Extraordinary Ways to Grill Fruits*

and Vegetables, from the Master of Live-Fire Cooking, Sunday Asados feature crispy artichokes, roasted leeks with romesco sauce, and a bright endive and parmesan salad. Other scene-stealers include roasted cauliflower and sesame yogurt, wood-fired oyster mushrooms, and ricotta-stuffed organic heirloom tomatoes. Just make sure to leave room for the not-to-be-missed buffet dessert selection.

Unfolding poolside on the Veranda terrace, ocean breezes carry the smoky scent of fiery embers and roasting fixings as live music mingles with the sound of laughter and clinking glasses of Malbec. Every Sunday, afternoon asados at **Los Fuegos** offer guests the chance to be part of a beloved tradition that brings together loved ones to enjoy life and its simple pleasures.





The *Witching* Hour

Gather your coven in the **Living Room** for a haunted Halloween celebration at a time when the powers of the witch are at their most potent.



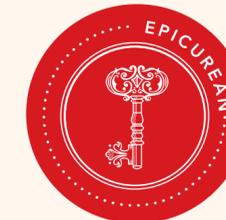
Throw on a hooded cape, pack your scepter and prepare for an evening of supernatural pleasures where crystal balls reveal metaphysical mysteries and the unseen becomes seen. Tipple an intoxicating mix of specially crafted brews, tonics and potions to ward off shadow energies, while dancing to a live band whose music will surely rouse the spirits. As in years past, you may stumble upon a clairvoyant tarot card reader during the festivities, who will reveal all that stands between you and the unknown.

FEATURED COCKTAIL

Elixir Gin & Tonic



Fun Fact: Gin and tonic was originally a medicinal tincture used by 19th-century British soldiers stationed in India to get their daily dose of quinine (an active ingredient in tonic) to prevent malaria. To make the drink more palatable soldiers began adding sugar and lime, and thus, one of the world's most popular cocktails was born. **Faena** serves up a killer Elixir Gin & Tonic with Monkey 47, a top-shelf handcrafted gin distilled in Germany's Black Forest using traditional methods and garnishes from the garden. "The Monkey 47 Gin and Tonic is a duo greater than the sum of its parts," said **Living Room** bartender Joseph Restani. "Thanks to their chemical makeup, one's nose, mouth and brain are delighted by the bright, botanical experience."



Chef's *Choice*

Chef Reiji Yoshizawa turns to his Filipino Japanese roots and international culinary experience to put his own unique stamp on **El Secreto's** speakeasy omakase experience.



"Everything has an element of surprise," says Omakase host, Jane Kim. "From the stunning onyx and gold-leaf space hidden within the hotel to the 16-course menu that's updated seasonally." Upon arriving at the six-seat black-and-brass exclusive Art Deco bar, guests are warmly greeted by chef Yoshizawa himself, who presides over the entire culinary spectacle with grace and ease. Before the tasting menu kicks off, expect guidance in choosing your beverage pairings for the evening. "We have an



"I like breaking the rules a little bit by adding unconventional ingredients to every bite."

—REIJI YOSHIZAWA

amazing Japanese sake program with super rare collectibles like bottles of Kikuisui Kuramitsu Junmai and Noguchi Noahiko 01 Junmai that are typically hard to get your hands on," said **Faena** sommelier Josh Kasumovic. "We've seen people purchasing sake and sharing it with the other guests, which speaks to the intimacy of this space and experience." The epicurean odyssey begins with a delightful Sakizuke amuse-bouche prepared with jicama carpaccio and Australian winter truffles dressed with a shallot-truffle vinaigrette and shaved bottarga top. "Jicama is a staple ingredient where I come from in the Philippines," says Yoshizawa. "I like how its brightness balances the extreme flavor of the truffles." Ninety percent of the menu's fish is flown in fresh from Tokyo's Toyosu Market several times weekly, while domestic fish is sourced from the Gulf of Maine including the Mere Point Oysters and bluefin tuna. "Each fish has a different flavor and texture profile," Yoshizawa explains, "and I love to play around with

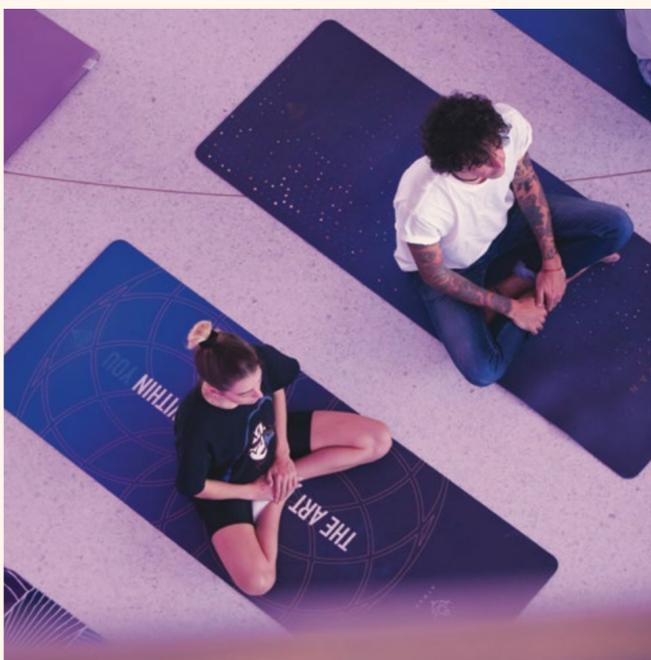
salty and acidic combinations to enhance the flavor of each course." For the crudo oyster dish done two ways, Yoshizawa riffs on a classic mignonette with umeboshi (Japanese pickled plum) to blend salty and sour, smoked trout roe from Mississippi for texture, and Japanese shansho peppercorn for a hint of floral. The second oyster pairs buttermilk dashi and butterfly pea wildflower petals with blueberry and yuzu marmalade and sprinkles of crispy prosciutto. The main event of the meal is a parade of nigiri courses that underscore Yoshizawa's culinary range and creativity. Standouts include the crowd-favorite Kinmedai (golden eye snapper) garnished with dehydrated Baeri caviar and kumquat, A5 Motobo Wagyu with truffle miso, and a Hokkaido uni and jamón Ibérico hand roll. "This is not a traditional Omakase," notes Yoshizawa. "I like breaking the rules a little bit by adding unconventional ingredients to every bite." As for the other 11 dishes? It's called **El Secreto** (the secret) for a reason. You'll have to come and see for yourself.



TIERRA SANTA HEALING HOUSE

A Space for Spiritual Evolution

Tierra Santa Healing House's dynamic calendar of wellness offerings has expanded to include three-day Pranic Healing workshops, a high-energy spiritual summit at Faena Forum, and new immersive spiritual retreats at Faena Miami Beach.



"We added an additional day to our Pranic Healing workshops to give attendees more time to enjoy the beauty of nature and the hotel's restorative wellness facilities," said Spa Director Agustina Caminos. Pranic Healing is a comprehensive and research-backed system of natural healing techniques that harness the body's innate ability to heal itself. Prana is a Sanskrit word that refers to the life-force or bio-energy that breathes life into the body and can be consciously guided to accelerate healing and maximize optimum health. During the next summer workshop on August 19-21, Caminos, a certified-Pranic Healing instructor, will teach practitioners how to scan the subtle energy body for abnormalities and cleanse any blockages obstructing the body's energy channels. Once the cleansing process is complete, participants learn how to replenish the body with fresh prana, which results in significant health benefits from increased energy levels and

improved immune function to better concentration and a greater sense of inner peace. "It's a simple, yet very powerful practice," noted Caminos.

From September 9-11, wellness coaches Jackson Strong and Jeff Parker will co-host AUREA, a community event at **Faena Forum** that will bring wellness leaders and spiritual seekers together to foster conscious spiritual growth. "It is time for people to wake up to their truth, their power, and their optimism," said Jackson. There will be high-energy activations, speaker presentations from pioneers in purpose-driven entrepreneurship and activism, informative panels on awakening consciousness, and breakout workshops to help integrate the lessons. "Miami is at the forefront of the wellness revolution and **Faena Forum** is the perfect location for attendees to learn from respected teachers and experience uplifting spiritual activations," commented Caminos. "We will provide dynamic meditations, sound healings, masculine and feminine sacred experience, and guided ecstatic dance that will cultivate a collective sense of courage, conviction, and clarity. Now is the time to create the world we desire."

Freedom, life, openness, and wellness are the principles behind **Tierra Santa's** first-ever F.L.O.W Spiritual Retreat. Taking place on October 28-30 at **Tierra Santa Healing House** including a three-night stay at **Faena Miami Beach**, the retreat blends various healing modalities that support spiritual, mental, emotional and physical evolution. Days are filled with yoga classes, ocean-side meditations, massages and delicious vegetarian cuisine, while afternoon and evenings are dedicated to Pranic Healing workshops and sound healings in the marble hammam. "We want practitioners to disconnect, relax and integrate the teachings in a way that enhances the quality of their everyday lives."

FEATURED TREATMENT

The Sacred Path

Drawing from ancestral practices, the Sacred Warrior therapy combines Pranic Healing, cleansing rituals and massage to achieve a higher level of consciousness and unification. "This treatment is a great starter for the holiday season because Pranic Healing cleanses the auras and chakras and also helps cut energy cords to people and situations that deplete your energy," said Agustina Caminos, spa director of **Tierra Santa Healing House**. The multifaceted treatment also

combines the use of Palo Santo, a sacred wood sourced from South America known for its healing properties and the vibrational hum of Tibetan singing bowls to synchronize internal frequencies. Next, a nourishing massage using virgin coconut oil (valued for its regenerative properties as the 'Oil of Life') complements healing energy work. "Guests should experience a powerful release of stagnant energy and a sense of ease as their chakras are brought into powerful alignment."





Spice It Up

Gitano Restaurant's modern Mexican cuisine brings the heat for Miami Spice and beyond.

"In Mexico, we cook with chilies. It's our heritage, so you'll find a whole range of varieties in our dishes," says Antonio Maldonado, **Gitano's** Puebla-born executive chef. "The intention is to bring authentic Mexican cuisine outside of the borders of Mexico, which is to say that **Gitano's** flavors embody the spirit of our cultural traditions, art and history."

During the month of August, epicures can sample a tasty prix-fixe menu featuring chilled watermelon soup; Tamal de Pipián with chicken smothered in green

mole sauce and seasoned with lemongrass and pumpkin seeds; octopus with guajillo chilies; and a chocolate cazuela with roasted maize, almonds and cacao.

Family-style dishes make it easy to share among friends. Don't miss the chipotle albondigas, a recipe from Maldonado's youth that he's perfected over the last 30 years in the kitchen. House-made guacamole with topos, chorizo con queso, and truffle tlayuda are a few other crowd favorites.

"Every single dish has its own identity," Maldonado explains.

"There's something for every palate from local seafood and prime ribeye to Bell & Evans farm chicken and fresh lobster." A long list of Mexican spirits including mezcal, tequila, raicilla, sake, bacanora, and pulque provide a range of unique pairing opportunities that naturally complement the menu's Latin ingredients.

"From the dining to imbibing," says Maldonado, "we pride ourselves on finding the right spice balance for every guest."



Love Story Dare to Dream Big



Faena Forum, an OMA-designed architectural gem with a centerpiece oculus and a stunning rose marble amphitheater, has played host to Miami's most exclusive weddings, no two alike.

Hundreds of geometric windows bathe the monumental space in natural light, while floor-to-ceiling windows frame pastel-streaked sunsets over Indian Creek. For couples and wedding planners, the **Forum's** sprawling 43,000-square-foot interiors are like a blank canvas where imagination is the only limit. Whether the event is a micro-wedding or a 500-guest celebration, **Faena's** team of event planners make one of the most important moments of a couple's love story something of a fairytale.

"There is never too grand an ask for us," says Ashly Olivier, Director of Catering. "The **Forum's** multidimensional space offers maximum versatility. We have the ability to be flexible with design and desires." The Forum has been draped in hanging botanicals, breathtaking flower-laden altars and vibrant florals brightening the entire room. Twinkling lights and soft-glowing candles set a dreamy stage for couples as they exchanged vows in front of their nearest and dearest. "After a private ceremony, friends and family enjoy craft cocktails and hors d'oeuvres in the intimate amphitheater before heading back upstairs to dine and dance all night. "We have the capacity for an 11-piece band and a DJ," says Olivier. There's also on-site catering, projection options, a high-tech sound system, as well as a recessed stage and private green room. Photographers love shooting from the **Forum's** observation deck, which offers a panoramic view of the couple's grand entrance and the party as it ensues. "We ensure no detail is overlooked," explains Olivier, "so the bride and groom can relax and enjoy their storybook wedding come to life."

Summer Programs

Miami's exclusive art- and culture-based private members club offers an unparalleled roster of diverse events and extraordinary experiences to a dynamic, engaged community. Here is a snapshot of recent events.



FRANKLIN SIRMANS & GEORGE CLINTON

Miami's exclusive art- and culture-based private members club presents unparalleled programming—offering transformative events and extraordinary experiences to a dynamic, engaged community.

Highlights from this Summer include:

Parliament/Funkadelic's **George Clinton** led us on an Afrofuturistic journey, discussing his newfound second career as a visual artist.

Top motorsport journalist **Will Buxton**, of Netflix's *Drive to Survive*, dished the behind-the-scenes dirt on all things Formula 1.

2-Michelin-Starred Chef **Henrique Sa Pessoa** dazzled our palettes with spectacular, modern Portuguese cuisine.

The brow queen herself, **Anastasia Soare** of Anastasia Beverly Hills, graced us with a makeup masterclass.

Design guru/thinker/innovator **Bruce Mau** (S,M,L,XL) joined us for a Q&A after the screening of the new documentary about his inimitable life and career.

Members indulged in a **Promontory Wine Tasting** paired with a decadent meal in Faena's private dining room.

We got deep in the dough with **Lucali** founder & owner Mark Iacono for a pizza-making workshop.

We had the first look at the disrupter of automotive manufacturing with the debut of **Czinger**, a 3D printed hypercar.

Rose Members Rocked The Mic and unleashed their inner rockstars during a raucous night of live band karaoke.



CHEF HENRIQUE SA PESSOA



BRUCE MAU

FOR MORE INFORMATION ON FAENA ROSE ✉ ROSEMEMBERSHIPS@FAENA.COM
FOLLOW @FAENA.ROSE FOR MORE HIGHLIGHTS, HAPPENINGS, AND EVERYTHING IN BETWEEN

Time Capsule



MANUEL AMEZTOY, *PARADISE*, 2021
FAENA ART GALA, FAENA FORUM MIAMI BEACH

OCTOBER 2021



TAVARES STRATCHAN, *WE BELONG HERE*, 2018.
FAENA FESTIVAL, FAENA BEACH

DECEMBER 2018



MIA & MARGOT PERFORMANCE, FAENA ART GALA, FAENA FORUM MIAMI BEACH

OCTOBER 2021



REFIK ANADOL, *MACHINE HALLUCINATIONS: CORAL*, 2021. AORIST LAUNCH PROGRAM: CROSSROADS. FAENA ART IN COLLABORATION WITH THE REEFINE, FAENA BEACH

DECEMBER 2021



With his new book, *Architecture of Being*, Alan Faena shares with the world the guiding principles that have shaped his own journey and the urban marvels he's created.

ARCHITECTURE OF BEING

A COLLECTION OF INTIMATE REFLECTIONS BY ALAN FAENA



“Vision is the reality we create through our chosen optic on life. It determines our movements and actions, and the reach of our ideas. We build our Path accordingly and give direction to our intention.”

On our Path, there is a reality, a space, and a time. And there's also the power of the instant. Only from there can we envision the essence of our existence and the clear outline of our lives. We are the ones allocating our time to that instant. How we experience it depends on the Vision we choose as we journey upon our road. As we are transformed by our choice of Vision, we create a reality that drives us to develop our maximum potential. Life isn't static; it evolves and changes as the result of our actions. When reality is projected through a misguided optic, it darkens our Vision and creates a state of despair. It stops us devoting ourselves to our true potential, which is far greater than our flawed Vision can interpret. It is a betrayal of Being, a failing of ourselves.



Special Events & Happenings

AUGUST	SEPTEMBER	OCTOBER
<p>ALL MONTH Miami Spice</p>  <p>LOS FUEGOS, PAO & GITANO</p>	<p>AUGUST 12 Full Moon Meditation</p>  <p>6:30 PM – 8:00 PM TIERRA SANTA STUDIO</p>	<p>OCTOBER 3 Mindtravel/Piano Concert</p> <p>6:30 PM – 8:30 PM MAMMOTH GARDEN</p>
<p>MONDAY – SATURDAY Spa Month</p>  <p>TIERRA SANTA HEALING HOUSE</p>	<p>AUGUST 15 Panel on Healing Modalities with Modern OM</p> <p>7:00 PM – 8:30 PM SCREENING ROOM</p>	<p>OCTOBER 9 Full Moon Meditation</p> <p>6:30 PM – 8:00 PM YOGA STUDIO</p>
<p>AUGUST 8 Hammam Sound Healing</p> <p>6:30 PM – 8:00 PM TIERRA SANTA HAMMAM</p>	<p>AUGUST 16 Shamanic Family Constellations</p>  <p>6:00 PM – 9:00 PM TIERRA SANTA STUDIO</p>	<p>OCTOBER 10 Hammam Sound Healing</p> <p>6:30 PM – 8:00 PM TIERRA SANTA HAMMAM</p>
	<p>SEPTEMBER 9, 10, 11 Aurea Wellness Weekend</p>  <p>FAENA FORUM</p>	<p>OCTOBER 11 Shamanic Family Constellations</p> <p>6:00 PM – 9:00 PM YOGA STUDIO</p>
	<p>SEPTEMBER 12 Hammam Sound Healing</p>  <p>6:30 PM – 8:00 PM TIERRA SANTA HAMMAM</p>	<p>OCTOBER 29 Halloween</p>  <p>THE LIVING ROOM FROM 8:00 PM</p>
	<p>SEPTEMBER 26 Breathwork Course</p> <p>6:30 PM – 8:00 PM TIERRA SANTA STUDIO</p>	

Daily Schedule

MONDAYS	TUESDAYS	WEDNESDAYS	THURSDAYS	FRIDAYS	SATURDAYS	SUNDAYS
Vinyasa Yoga Yoga Studio 9:00 am – 10:00 am	Kundalini Yoga Yoga Studio 9:00 am – 10:00 am	Vinyasa Yoga Yoga Studio 09:00 am	Vinyasa Yoga Yoga Studio 9:00 am – 10:00 am	Live Music & DJs The Living Room From 7:00 pm	Live Music & DJs The Living Room From 7:00 pm	Twin Hearts Meditation Tierra Santa Studio 3:00 pm – 4:00 pm
Live Music & DJs The Living Room From 7:00 pm	Live Music & DJs The Living Room From 7:00 pm	Live Music & DJs The Living Room From 7:00 pm	Live Music & DJs The Living Room From 7:00 pm	Omakase by Paul Qui El Secreto 6:30 pm & 9:00 pm	Omakase by Paul Qui El Secreto 6:30 pm & 9:00 pm	Sunday Asado Los Fuegos 12:00 pm – 4:00 pm
		Omakase by Paul Qui El Secreto 6:30 pm & 9:00 pm	Omakase by Paul Qui El Secreto 6:30 pm & 9:00 pm	Tryst Cabaret Faena Theater 8:00 pm	Tryst Cabaret Faena Theater 8:00 pm & 10:30 pm	Live Music & DJs The Living Room From 7:00 pm
			Tryst Cabaret Faena Theater 9:00 pm			Omakase by Paul Qui El Secreto 6:30 pm & 9:00 pm

TO BOOK OR FOR MORE INFORMATION, VISIT WWW.FAENA.COM

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