



~GROUP EVENTS~



TIMPANO ITALIAN CHOPHOUSE

REMINISCENT OF THE CLASSIC RESTAURANTS & CLUBS OF CHICAGO & NEW YORK CITY,
TIMPANO ITALIAN CHOPHOUSE REVIVES THE BIG CITY DINING EXPERIENCE WITH
BIG FLAVORFUL STEAKS, CHOPS & PASTA MATCHED BY
FULL-BODIED WINES & INTIMATE TORCH SONGS

450 EAST LAS OLAS BOULEVARD FT. LAUDERDALE, FLORIDA 33301

GROUP SALES OFFICE 954.462.3698



~GROUP EVENT SALES~

OUR GROUP EVENT SALES OFFICE IS READY TO ASSIST YOU AT ANYTIME, WHETHER YOU ARE PLANNING A BUSINESS LUNCHEON OR DINNER, COMPANY MEETING, BIRTHDAY PARTY, WEDDING RECEPTION, EMPLOYEE OR CLIENT RECOGNITION, PHARMACEUTICAL SALES MEETING OR ANY SORT OF SOCIAL GATHERING.

FT. LAUDERDALE, FLORIDA - SALES OFFICE
450 EAST LAS OLAS BOULEVARD
FT. LAUDERDALE, FLORIDA 33301

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~RESTAURANT EXCLUSIVE EVENTS~

**TIMPANO ITALIAN CHOPHOUSE IS AVAILABLE FOR
SOCIAL OR CORPORATE "RESTAURANT EXCLUSIVE"
EVENTS UP TO 600 GUESTS.**

**OUR ENTIRE TEAM WILL COLLABORATE TO PRODUCE A MEMORABLE
EVENT TO INCLUDE CUSTOM
MENUS, BEVERAGE AND WINE OFFERINGS
WHILE OUR SERVICE TEAM PREPARES
TO WOW YOUR GUESTS AND
ASSIST YOU IN REACHING
YOUR SPECIFIC VISION**

RESTAURANT EXCLUSIVE EVENTS:
SEATED – 350 GUESTS / RECEPTION STYLE- 600 GUESTS

~GROUP EVENT LOCATIONS~
INDOOR EVENT SPACES

THE DEAN MARTIN & JERRY LEWIS ROOM
SEATED -130 GUESTS / RECEPTION STYLE – 175 GUESTS



THIS ROOM CAN BE DIVIDED EQUALLY INTO TWO ROOMS

THE DEAN MARTIN ROOM
SEATED- 60 GUESTS / RECEPTION STYLE- 75 GUESTS



THE JERRY LEWIS ROOM

SEATED- 60 GUESTS / RECEPTION STYLE – 75 GUESTS



THE FRANK SINATRA ROOM

SEATED- 24 GUESTS



MAIN DINING ROOM
SEATED- 10-140 GUESTS



STARLIGHT LOUNGE
RECEPTION STYLE - 20 TO 130 GUESTS



OUTDOOR EVENT SPACES

ARBOR TERRACE

SEATED – 40 GUESTS / RECEPTION STYLE - 75 GUESTS



BOULEVARD TERRACE

RECEPTION STYLE - 75 GUESTS





~THE NAT "KING" COLE LUNCH MENU ~

~SOUP COURSE~

CHEF'S DAILY SOUP CUP

TIMPANO BREAD SERVICE

~ENTRÉE COURSE~

GUESTS' SELECTION OF

CAESAR SALAD WITH SALMON

CRISPY HEARTS OF ROMAINE, CIABATTA CROUTONS, GRANA PADANO
TOPPED WITH PAN SEARED SALMON

GRILLED CHICKEN SANDWICH

GOUDA, PEPPERONATA, ARUGULA, HONEY MUSTARD AND HERBED FRIES

ITALIAN BURGER

CIABATTA, BASIL AIOLI, PROSCIUTTO, PARMESAN ROSEMARY FRIES

~DESSERT COURSE~

TIMPANO DUO

CHEF'S SAMPLINGS OF TIMPANO DESSERTS

COFFEE, TEA, ICED TEA & SOFT DRINKS

\$23 PER PERSON

PLUS 20% SERVICE CHARGE & 6% SALES TAX



~THE LOUIS ARMSTRONG LUNCH MENU~

~SALAD COURSE~

MIXED FIELD GREENS

TOSSED WITH EXTRA VIRGIN BASIL OIL, LEMON & FRESH HERBS

TIMPANO BREAD SERVICE

~ENTRÉE COURSE ~

GUESTS' SELECTION OF

CHICKEN PARMESAN

BREADED IN HERB PANKO & COOKED UNTIL CRISPY WITH SPAGHETTINI PASTA

SHRIMP FRA DIAVOLO

FETTUCINI, ASPARAGUS, GOAT CHEESE, PINE NUTS & SPINACH
TOSSED IN A SPICY ROSA SAUCE

VEAL MARSALA

MEDALLIONS OF VEAL SAUTÉED WITH SWEET MARSALA, GARLIC, SHALLOTS,
WILD MUSHROOMS, VINE RIPENED TOMATOES & FRESH HERBS. SERVED WITH PASTA

~DESSERT COURSE~

TIMPANO DUO

CHEF'S SAMPLINGS OF TIMPANO DESSERTS

COFFEE, TEA, ICED TEA & SOFT DRINKS

\$26 PER PERSON

PLUS 20% SERVICE CHARGE & 6% SALES TAX



~THE SAMMY DAVIS LUNCH MENU ~

~APPETIZER COURSE~

SERVED SHARING STYLE

ASSORTED FLATBREADS

CHEF'S ASSORTMENT FROM THE CLASSIC SELECTIONS OFFERED AT TIMPANO CHOPHOUSE

BLACK SKILLET-ROASTED MUSSELS

TOSSED WITH EXTRA VIRGIN OLIVE OIL AND KOSHER SALT

~SALAD COURSE~

MIXED FIELD GREENS

TOSSED WITH EXTRA VIRGIN BASIL OIL, LEMON & FRESH HERBS

TIMPANO BREAD SERVICE

~ENTRÉE COURSE~

GUESTS' SELECTION OF

CHICKEN PARMESAN

HERB CRUSTED CRISPY CHICKEN, MOZZARELLA, HOUSEMADE POMODORO SAUCE
WITH SPAGHETTINI PASTA

SHRIMP FRA DIAVOLO

FETTUCCINI, ASPARAGUS, GOAT CHEESE, PINE NUTS, SPINACH
AND TOSSED IN SPICY ROSA SAUCE

PRIME TOP SIRLOIN

SERVED WITH GARLIC WHIPPED POTATOES

~DESSERT COURSE~

TIMPANO DUO

CHEF'S SAMPLINGS OF TIMPANO DESSERTS

COFFEE, TEA, ICED TEA & SOFT DRINKS

\$30 PER PERSON

PLUS 20% SERVICE CHARGE & 6% SALES TAX



~THE TONY BENNETT DINNER MENU~

~APPETIZER COURSE~

SERVED SHARING STYLE

MOZZARELLA BOCCONCINI

BREADED FRESH MOZZARELLA SERVED WITH ROMA TOMATO BASIL

ASSORTED FLATBREADS

CHEF'S ASSORTMENT FROM THE CLASSIC SELECTIONS OFFERED AT TIMPANO CHOPHOUSE

MEATBALLS

HOUSE MADE MARINARA, GARLIC CROSTINI

~SALAD COURSE~

MIXED FIELD GREENS

TOSSED WITH EXTRA VIRGIN BASIL OIL, LEMON AND FRESH HERBS

TIMPANO BREAD SERVICE

~ENTRÉE COURSE~

GUESTS' SELECTION OF

CHICKEN PARMESAN

BREADED IN HERB PANKO & COOKED UNTIL CRISPY

SERVED WITH SPAGHETTINI PASTA

PRIME TOP SIRLOIN

SERVED WITH GARLIC WHIPPED POTATOES AND GRILLED ASPARAGUS

ROASTED SALMON FILET

SAUTEED ARTICHOKE AND SPINACH WITH MUSTARD CREAM

AND A DILL PERNOD SAUCE

~DESSERT COURSE~

TIMPANO DUO

CHEF'S SAMPLINGS OF TIMPANO DESSERTS

COFFEE, TEA, ICED TEA & SOFT DRINKS

\$50 PER PERSON

PLUS 20% SERVICE CHARGE & 6% SALES TAX



~THE DEAN MARTIN DINNER MENU~

~APPETIZER COURSE~
SERVED SHARING STYLE

ASSORTED FLATBREAD
CHEF'S ASSORTMENT FROM THE CLASSIC
SELECTIONS OFFERED AT TIMPANO CHOPHOUSE
SERVED WITH HOUSE MADE FLATBREAD

BLACK SKILLET ROASTED MUSSELS
TOSSED WITH EXTRA VIRGIN OLIVE OIL
& KOSHER SALT

MEATBALLS
HOUSE MADE MARINARA, GARLIC CROSTINI

~SALAD COURSE~
GUESTS' SELECTION OF

CAESAR SALAD
CRISPY HEARTS OF ROMAINE, CIABATTA CROUTONS,
CAESAR DRESSING AND GRANA PADANO

THE WEDGE
CRISPY ICEBERG LETTUCE,
CRUMBLLED BLUE CHEESE, GRAPE TOMATOES,
MAPLE CAJUN BACON AND CHIVES IN OUR
HOUSEMADE BLUE CHEESE DRESSING

TIMPANO BREAD SERVICE

~ENTRÉE COURSE~
GUESTS' SELECTION OF

ROASTED SALMON FILET
SAUTÉED ARTICHOKE AND SPINACH WITH MUSTARD CREAM
AND A DILL PERNOD SAUCE

CHICKEN MARSALA
MEDALLIONS OF CHICKEN SAUTÉED WITH SWEET MARSALA, GARLIC, SHALLOTS,
WILD MUSHROOMS, VINE RIPENED TOMATOES AND FRESH HERBS.
SERVED WITH PASTA.

NEW YORK STRIP STEAK
SERVED WITH GARLIC WHIPPED POTATOES AND GRILLED ASPARAGUS

VEAL & WILD MUSHROOM RIGATONI
BRAISED VEAL & HAND PICKED MUSHROOMS
SIMMERED IN A ROASTED GARLIC CREAM SAUCE OVER RIGATONI

~DESSERT COURSE~
TIMPANO DUO

CHEF'S SAMPLINGS OF TIMPANO DESSERTS

COFFEE, TEA, ICED TEA & SOFT DRINKS
\$60 PER PERSON
PLUS 20% SERVICE CHARGE & 6% SALES TAX



~THE FRANK SINATRA DINNER MENU~

~APPETIZER COURSE~

SERVED SHARING STYLE

ASSORTED FLATBREAD

CHEF'S ASSORTMENT FROM THE CLASSIC SELECTIONS OFFERED AT TIMPANO CHOPHOUSE

BLACK SKILLET ROASTED MUSSELS

TOSSED WITH EXTRA VIRGIN OLIVE OIL & KOSHER SALT

MEATBALLS

HOUSE MADE MARINARA, GARLIC CROSTINI

~SALAD COURSE~

GUESTS' SELECTION OF

THE WEDGE

CRISPY ICEBERG LETTUCE, CRUMBLLED BLUE CHEESE, GRAPE TOMATOES,
MAPLE CAJUN BACON AND CHIVES IN OUR HOUSEMADE BLUE CHEESE DRESSING

GRILLED PORTOBELLO & SPINACH

FRESH SPINACH, RED ONIONS, CRISPY PROSCIUTTO, GRAPE TOMATOES
IN A ROASTED RED ONION VINAIGRETTE

TIMPANO BREAD SERVICE

~ENTRÉE COURSE~

GUEST'S SELECTION OF

CLAMS OREGANATA

SPAGHETTINI PASTA, FRESH HERBS, OREGANATA BUTTER

FILET MIGNON

HAND CUT & AGED IN-HOUSE, SERVED WITH GARLIC WHIPPED POTATOES

ROASTED SALMON FILET

SAUTÉED ARTICHOKES AND SPINACH WITH MUSTARD CREAM
AND A DILL PERNOD SAUCE.

CHICKEN MARSALA

MEDALLIONS OF CHICKEN SAUTEED WITH SWEET MARSALA, GARLIC, SHALLOTS,
WILD MUSHROOMS, VINE RIPENED TOMATOES AND FRESH HERBS CHICKEN
SERVED WITH GARLIC MASHED POTATOES.

~DESSERT COURSE~

TIMPANO DUO

CHEF'S SAMPLINGS OF TIMPANO DESSERTS

COFFEE, TEA, ICED TEA & SOFT DRINKS

\$70 PER PERSON

PLUS 20% SERVICE CHARGE & 6% SALES TAX



~RAT PACK DINNER MENU~

~FIRST APPETIZER COURSE~

SERVED SHARING STYLE

BLACK SKILLET ROASTED MUSSELS

TOSSED WITH EXTRA VIRGIN OLIVE OIL & KOSHER SALT

DECONSTRUCTED BRUSCHETTA

BURRATA MOZZARELLA, VINE RIPENED TOMATOES, ROASTED ONIONS, GARLIC CIABATTA

~SECOND APPETIZER COURSE~

SERVED INDIVIDUALLY

BIG CITY SHRIMP COCKTAIL

JUMBO PRAWNS WITH HORSERADISH COCKTAIL SAUCE

~SALAD COURSE~

WATERCRESS & ARUGULA SALAD

BLUE CHEESE, SPICY CANDIED WALNUTS & GRANNY SMITH APPLES TOSSED WITH CHAMPAGNE VINAIGRETTE

TIMPANO BREAD SERVICE

~ENTRÉE COURSE~

TRIO MIXED GRILL PLATE

AGED PETITE FILET MIGNON TOPPED WITH GORGONZOLA, HERB CRUSTED LAMB CHOP & JUMBO LUMP CRAB CAKE, SERVED WITH ASPARAGUS & ROASTED GARLIC WHIPPED POTATOES

~DESSERT COURSE~

SERVED SERVING STYLE

TIMPANO DUO

CHEF'S SAMPLINGS OF TIMPANO DESSERTS

COFFEE, TEA, ICED TEA & SOFT DRINKS

\$90 PER PERSON

PLUS 20% SERVICE CHARGE & 6% SALES TAX



~RECEPTION MENU PACKAGE~

BEEF BROCHETTES WITH BASIL PESTO SAUCE
CRAB STUFFED MUSHROOM CAPS
JUMBO LUMP CRAB CAKES WITH LEMON CHIVE AIOLI
ASSORTMENT OF TIMPANO FLATBREADS
STUFFED PORTOBELLO MUSHROOMS WITH ARTICHOKE FORMAGGIO
LEMON & CHIVE MARINATED SHRIMP BROCHETTE WITH LEMON AIOLI
ITALIAN SAUSAGE IN A PUFF PASTRY WITH ROMAN GARLIC MUSTARD SAUCE
WILD MUSHROOM BRUCHETTA TOPPED WITH IMPORTED BLUE CHEESE
SPIKED MARINATED ARTICHOKE & BOCCONCINI MOZZARELLA
CALAMARI FRITO MISTO
IMPORTED & DOMESTIC CHEESES WITH BREADS & CRACKERS
ASSORTED TIMPANO MINI PANINI SANDWICHES
TUSCAN CHICKEN SKEWERS WITH POMODORO SAUCE
CHILLED ASPARAGUS WRAPPED IN PROSCIUTTO WITH GOAT CHEESE DRESSING
DISPLAY OF LOCAL SEASONAL FRUITS & BERRIES
GRILLED VEGETABLE CRUDITÉS WITH ANTIPASTOS AND HOUSE MADE CROSTINI
SPINACH & ARTICHOKE FORMAGGIO
CHEF'S MINI DESSERTS

SELECTION OF ANY OF THE ABOVE PASSED & BUFFET STYLE HORS D' OEUVRES

6 ITEMS \$43 PER PERSON

8 ITEMS \$51 PER PERSON

10 ITEMS \$57 PER PERSON

PLUS 20% SERVICE CHARGE & 6% SALES TAX

THE ABOVE PRICES ARE BASED ON 2 HOURS OF SERVICE AND REQUIRE A
SELECTION OF EITHER THE CONSUMPTION OR PACKAGE BAR SERVICE

MINIMUM OF 20 GUESTS IS REQUIRED FOR A RECEPTION PACKAGE



~RECEPTION PACKAGE MENU ADD-ON'S~

THE FOLLOWING MENU ITEMS CAN BE ADDED TO YOUR "RECEPTION MENU PACKAGE"

~CHEF ATTENDED STATION~

**THYME MARINATED PORK
TENDERLOIN**
WITH CARAMELIZED ONION SAUCE
\$7.00 PER PERSON

PRIME RIB
WITH HORSERADISH CREAM SAUCE
\$8.00 PER PERSON

TENDERLOIN OF BEEF
WITH CHIANTI DEMI GLAZE, SERVED WITH ROLLS, SAUCES & DRESSINGS
\$12.00 PER PERSON

SKILLET-ROASTED JUMBO PRAWNS
TOSSED WITH EXTRA VIRGIN OLIVE OIL,
ROSEMARY AND GARLIC WITH A CITRUS GLAZE
\$6.00 PER PERSON

BLACK SKILLET ROASTED MUSSELS
TOSSED WITH EXTRA VIRGIN OLIVE OIL
& KOSHER SALT
\$4.00 PER PERSON

~PASTA STATION~

SELECTION OF (2) PASTAS:

PENNE ARRABBIATA WITH ITALIAN SAUSAGE
GRANNA PADANO & FRESH BASIL

RIGATONI & GRILLED CHICKEN
TOSSED IN A PESTO CREAM SAUCE

WILD MUSHROOM PASTA

WITH SAUTÉED MUSHROOMS AND A LIGHT HERB CREAM SAUCE

SEAFOOD CIOPPINO

SWEET SHRIMP, CALAMARI, FRESH FISH, MUSSELS & HERBS OVER FRESH PASTA IN A LOBSTER BROTH
\$8.00 PER PERSON

~DISPLAY STATION~

ALASKAN COLD POACHED SALMON OR NORWEGIAN STYLE
WITH DILL CRÈME FRAICHE, ONION, CAPERS, EGGS, CUCUMBER & SALMON CAVIAR
\$7.00 PER PERSON

SEAFOOD DISPLAY STATION

CHILLED PEELED SHRIMP COCKTAIL, OYSTER SHOOTERS, ALASKAN KING CRAB LEGS, IMPORTED
SCOTTISH SMOKED SALMON & SWEET SHRIMP
DISPLAYED ICE AND SERVED WITH AN ASSORTMENT OF SAUCES
\$24.00 PER PERSON

PLUS 20% SERVICE CHARGE & 6% SALES TAX



~BEVERAGE SERVICE~

CONSUMPTION BAR

CONSUMPTION BAR SERVICE ALLOWS YOUR GUESTS TO ORDER BEVERAGES OF THEIR CHOICE. EACH BEVERAGE ORDERED WILL BE ADDED TO THE HOST'S BILL AND CHARGED AT THE END OF THE EVENT.

OPEN BAR

OPEN BAR SERVICE IS A PER PERSON PRICED BAR WITH LIMITED TYPES OF BEVERAGES OFFERED. THE PER PERSON PRICE WILL BE DETERMINED BASED ON THE PACKAGE AND TIME SELECTED. (SHOT SERVICE IS NOT INCLUDED IN ANY BAR PACKAGES)

BEER & WINE BAR PACKAGE

SILVER LEVEL BRAND DOMESTIC & IMPORTED BEERS, WINES, SODA AND JUICE
\$20.00 PER PERSON/2 HOURS EACH ADDITIONAL HOUR \$8.00 PER PERSON

FULL SERVICE SILVER BRAND BAR PACKAGE

SILVER BRAND LEVEL LIQUORS, DOMESTIC & IMPORTED BEERS, WINES, SODA AND JUICE
\$26.00 PER PERSON/2 HOURS EACH ADDITIONAL HOUR \$10.00 PER PERSON

FULL SERVICE GOLD BRAND BAR PACKAGE

GOLD BRAND LEVEL LIQUORS, DOMESTIC & IMPORTED BEERS, WINES, SODA AND JUICE
\$30.00 PER PERSON/2 HOURS EACH ADDITIONAL HOUR \$10.00 PER PERSON

SILVER LEVEL BRANDS

SVEDKA VODKA
FLOR DE CANA RUM
NEW AMSTERDAM DRY GIN
DEWAR'S SCOTCH
JIM BEAM BOURBON
SAUZA TEQUILA
SILVER LEVEL WINES
BUDWEISER & BUD LIGHT DOMESTIC BEERS
CORONA, HEINEKEN & AMSTEL IMPORTED BEERS
SOFT DRINKS
ORANGE & CRANBERRY JUICE

GOLD LEVEL BRANDS

GREY GOOSE VODKA
BACARDI 8 RUM
BOMBAY SAPPHIRE GIN
DEWAR'S 12 SCOTCH
MAKER'S MARK BOURBON
SAUZA TEQUILA
GOLD LEVEL WINES
BUDWEISER & BUD LIGHT DOMESTIC BEERS
CORONA, HEINEKEN & AMSTEL IMPORTED BEERS
SOFT DRINKS
ORANGE & CRANBERRY JUICE

BOTTLED WINE SERVICE

IT IS HIGHLY RECOMMENDED TO PRE-SELECT BOTTLED WINE FOR YOUR GROUP EVENT TO ENSURE YOUR SELECTION WILL BE AVAILABLE WHEN YOU ARRIVE ON-SITE.

WINE LIST AVAILABLE UPON REQUEST

ALL BEVERAGES MUST BE PURCHASED FROM TIMPANO CHOPHOUSE

CORDIAL SERVICE

AVAILABLE UPON CONSUMPTION

CASH BAR

CASH BAR SERVICE REQUIRES THAT EACH OF YOUR GUESTS PAY FOR THEIR OWN BEVERAGES WHEN ORDERED. \$100.00 PRIVATE BAR FEE WILL BE CHARGED TO THE HOST'S BILL.

PLUS 20% SERVICE CHARGE & 6% SALES TAX



~DIRECTIONS~

COMING FROM THE NORTH

I-95 SOUTH
EXIT BROWARD BOULEVARD EAST (2.6 MILES)
TURN RIGHT (SOUTH) ON SE 3RD AVE (0.2 MILES)
TURN LEFT (EAST) ON LAS OLAS BOULEVARD (0.1 MILES)

COMING FROM THE SOUTH

I-95 NORTH
EXIT BROWARD BOULEVARD EAST (2.6 MILES)
TURN RIGHT (SOUTH) ON SE 3RD AVE (0.2 MILES)
TURN LEFT (EAST) ON LAS OLAS BOULEVARD (0.1 MILES)

COMING FROM THE WEST

I-595 EAST
EXIT I-95 NORTH (2.3 MILES)
EXIT BROWARD BOULEVARD EAST (2.6 MILES)
TURN RIGHT (SOUTH) ON SE 3RD AVE (0.2 MILES)
TURN LEFT (EAST) ON LAS OLAS BOULEVARD (0.1 MILES)

COMING FROM THE FORT LAUDERDALE - HOLLYWOOD INTERNATIONAL AIRPORT

US 1 NORTH (3.9 MILES)
TURN LEFT (WEST) ON BROWARD BOULEVARD (0.1 MILES)
TURN LEFT (SOUTH) ON SE 3RD AVENUE (0.2 MILES)
TURN LEFT (EAST) ON LAS OLAS BOULEVARD (0.1 MILES)

COMING FROM THE BROWARD COUNTY CONVENTION CENTER

SE 17TH STREET WEST (0.7 MILES)
TURN RIGHT (NORTH) ON US 1 (1.2 MILES)
TURN LEFT (WEST) ON BROWARD BOULEVARD (0.1 MILES)
TURN LEFT (SOUTH) ON SE 3RD AVENUE (0.2 MILES)
TURN LEFT (EAST) ON LAS OLAS BOULEVARD (0.1 MILES)

COMING FROM THE FLORIDA TURNPIKE

EXIT I-595 EAST
EXIT I-95 NORTH (2.3 MILES)
EXIT BROWARD BOULEVARD EAST (2.6 MILES)
TURN RIGHT (SOUTH) ON SE 3RD AVE (0.2 MILES)
TURN LEFT (EAST) ON LAS OLAS BOULEVARD (0.1 MILES)