

Talk of the Town

RESTAURANT GROUP



OUR FAMILY

Locally Grown · Nationally Known

Founded in 1974 by the father and son team of Charley and Ron Woodsby, Talk of the Town Restaurant Group now encompasses ten restaurants found only in Central Florida. Our philosophy is to provide the highest quality beef, just-caught seafood and the freshest vegetables from the garden for the well being of our guests. We could not achieve this without the help of our local partners who provide us with the freshest products brought in on a daily basis.



OUR STEAKS

No Hormones Added · No Antibiotics



Talk of the Town Restaurant Group focuses on providing guests with the highest quality steaks available. Each USDA Prime & Choice, Harris Ranch steak is aged on the premises for four to six weeks and are hand-cut daily by management to ensure consistent quality. The steak is then flame-grilled over our custom-built 1200° Florida citrus & oak wood-burning pit. This carefully monitored process enhances quality and tenderness and adds a tantalizing taste that elevates our restaurants to the ultimate dining experience and the best steaks anywhere!

OUR SEAFOOD

Sustainable · Flown in Daily

At Talk of the Town, our restaurants offer prime, just-caught seafood flown in daily. We use only the freshest, sustainable seafood in the market for the well-being of our guests. Our fishmongers have an eye for fresh and accept nothing less than perfection when it comes to selecting our fish. At select restaurants, we also offer an extensive raw bar which is the perfect place to enjoy the most uniquely presented sushi, oysters harvested from the Gulf and Florida stone crab claws.



OUR COCKTAILS & WINE

Freshly Executed · Award-Winning



The award-winning wine list at each Talk of the Town Restaurant boasts several hundred selections hand picked by our Sommeliers. But our drink selections don't stop there - a choice of ports, grappas, cognacs, and armagnacs are also available. If you're in the mood for a freshly executed cocktail, we also have a list of expertly prepared cocktails rotating seasonally.

OUR FOUNDATION

Support Local · Eat Local

For over 40 years, personal donations from the Woodsby's have greatly improved the quality of life for those struggling in our local neighborhoods. In keeping with the family tradition of giving back, Clark Woodsby, Senior Operating Partner, has joined his father and grandfather to create a private charity called Talk of the Town Restaurant Group Foundation.



Charley's

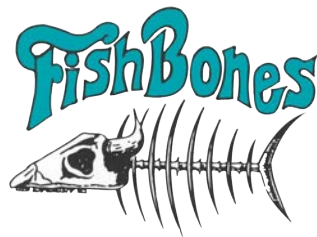
STEAK HOUSE

Charley's Steak House is an award-winning, traditional steakhouse with a culinary flair. With a variety of steaks featuring Organic, Bison and Kobe selections, Charley's strives to provide guests with the most unique dining experience and the best steaks anywhere.

Orlando | Celebration | Tampa

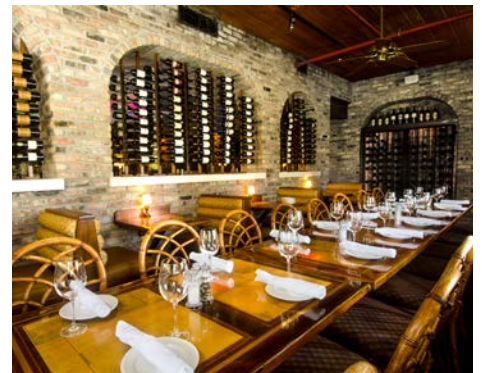


FishBones



With a menu as unique as its name, FishBones is a modern seafood, steak, sushi and prime rib restaurant. Experienced service and a Key West inspired atmosphere create a comfortable setting for any dining event.

Orlando | Lake Mary

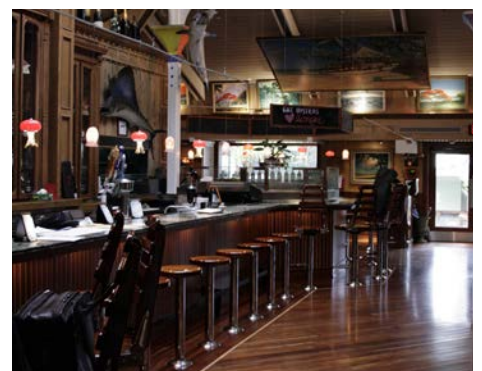


Johnnie's

HIDEAWAY

Johnnie's Hideaway is created in the image of time honored Florida flavors with emphasis on Floribbean coastal cuisine, serving dry aged steaks, the freshest prime seafood and an extensive raw bar featuring Florida stone crab claws.

Orlando - Lake Buena Vista



MOON FISH

One of Orlando's most innovative restaurants, MoonFish serves the Freshest Seafood from the Oceans of Planets Earth - from the usual to the exotic. Our inventive and chef-driven cuisine draws inspiration from Pan Asian, Cajun, Creole and other global influences.

Orlando - Restaurant Row in Dr. Phillips



A classic steakhouse with an Italian flair, Vito's Chop House is one of Orlando's premier restaurants. With exquisite cuisine, exceptional service and an intimate atmosphere, Vito's caters to the sophisticated diner. A specialty martini list, 850 wine selections and a variety of cigars display Vito's passion for the finer things in life.

Orlando - International Drive



A local favorite for over 40 years, Texas Cattle Company is a traditional steakhouse with a casual atmosphere serving only select USDA Prime & Choice, three year old grain-fed beef. Whether it's our Filet Mignon or our massive 32 oz Porterhouse, we guarantee more beef for your buck!

Lakeland | St. Petersburg





735 East Main Street
Lakeland, FL 33801

407.581.3236

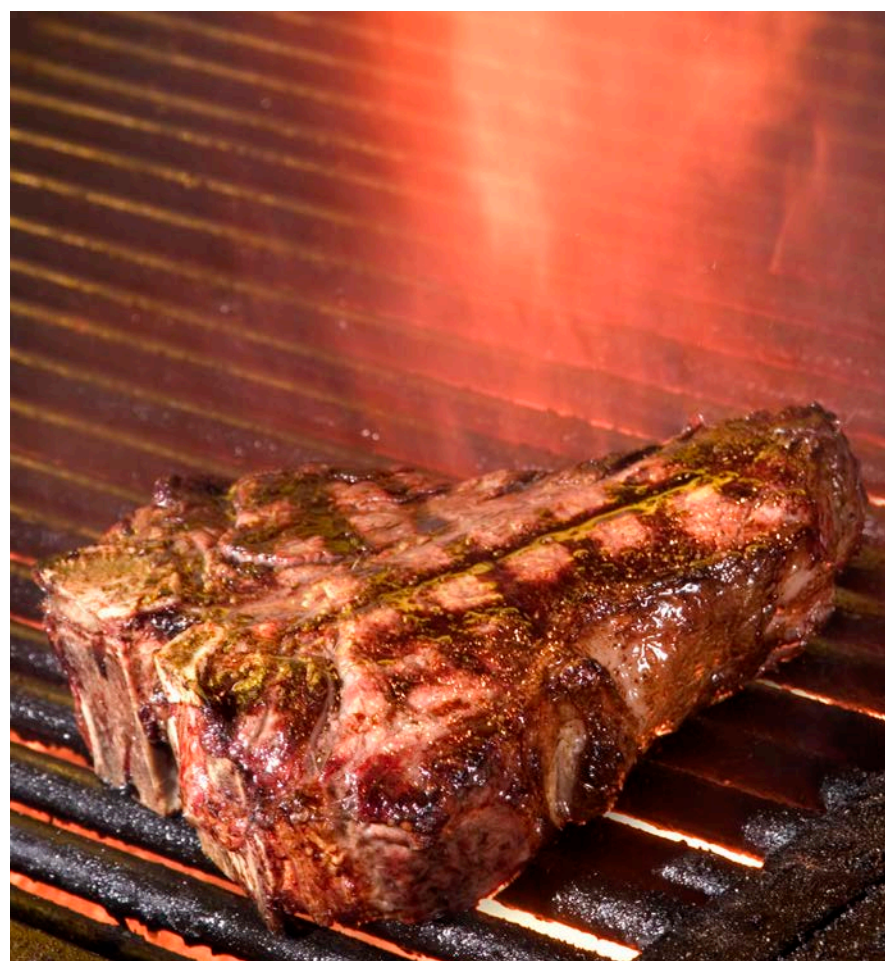
www.TexasCattleCompany.net



For over 40 years, Texas Cattle Company, a family owned and operated restaurant, has been a local favorite serving only select USDA Prime & Choice, three year old grain-fed beef. We steer clear of fancy cooking methods, flame-broiling our steaks over a custom built Florida citrus & oak wood-burning pit. Our extensive wine list and freshly executed cocktails can be enjoyed on our outdoor patio, overlooking beautiful downtown Lakeland and Lake Mirror. At Texas Cattle Company, our pledge is to exceed the expectations of our guests by providing highly personalized service, signature steaks and the freshest seafood prepared to perfection. We ensure the most exceptional dining experience, leaving our guests with a desire to return for more!



- Family Owned and Operated for Over 40 Years
 - Private Dining Rooms for Large Groups
 - USDA Prime & Choice Steaks
- Steaks Aged for 4 to 6 Weeks for Tenderness & Flavor
- Extensive Wine List Paired Perfectly With Our Steaks
- Located in Downtown Lakeland Near Main Street

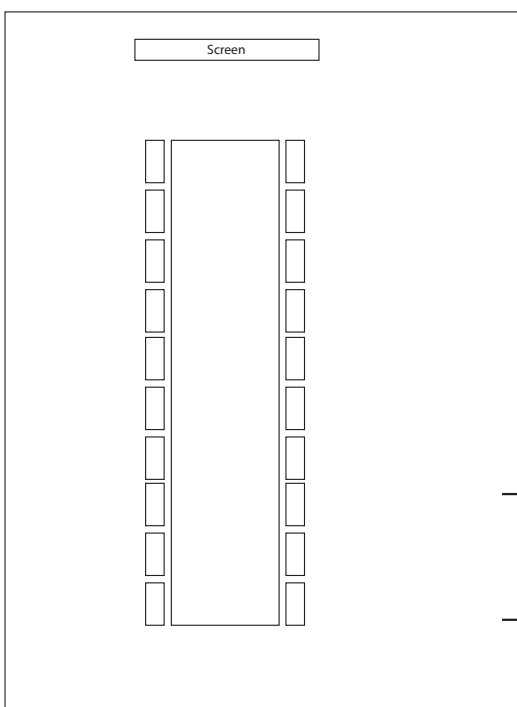


Contact our Special Events Team: 407.581. 3236 • GroupEvents@tottrg.com • www.TalkOfTheTownRestaurants.com

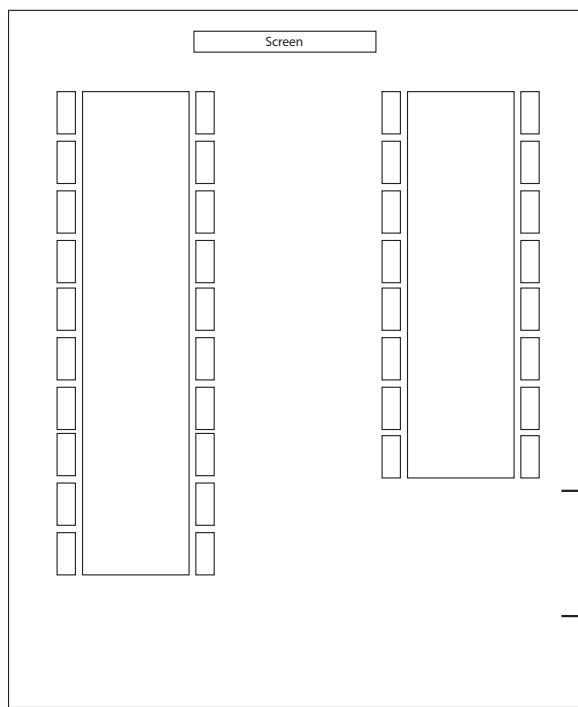


THE PRIVATE DINING ROOM

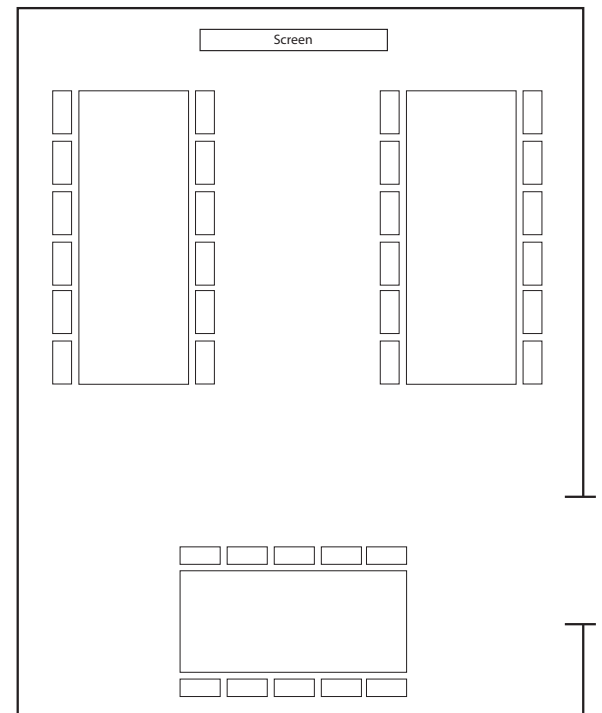
Private Dining Room
 Seated Capacity: 34
 Reception Capacity: N/A



One table
 (With & without AV)
 Seats up to 20 guests



Two tables
 (With & without AV)
 Seats up to 38 guests

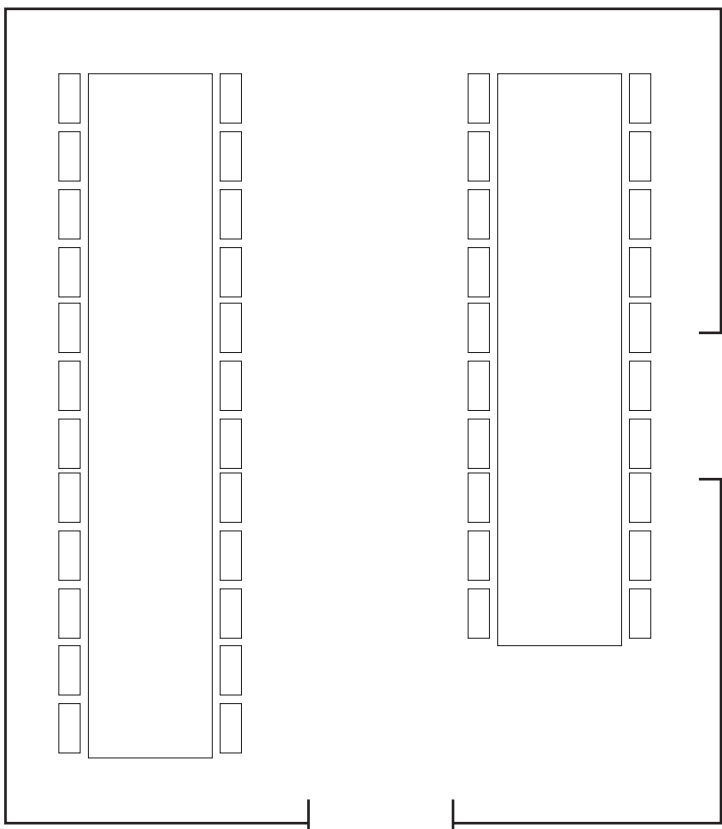


Three tables
 (No AV)
 Seats up to 34 guests

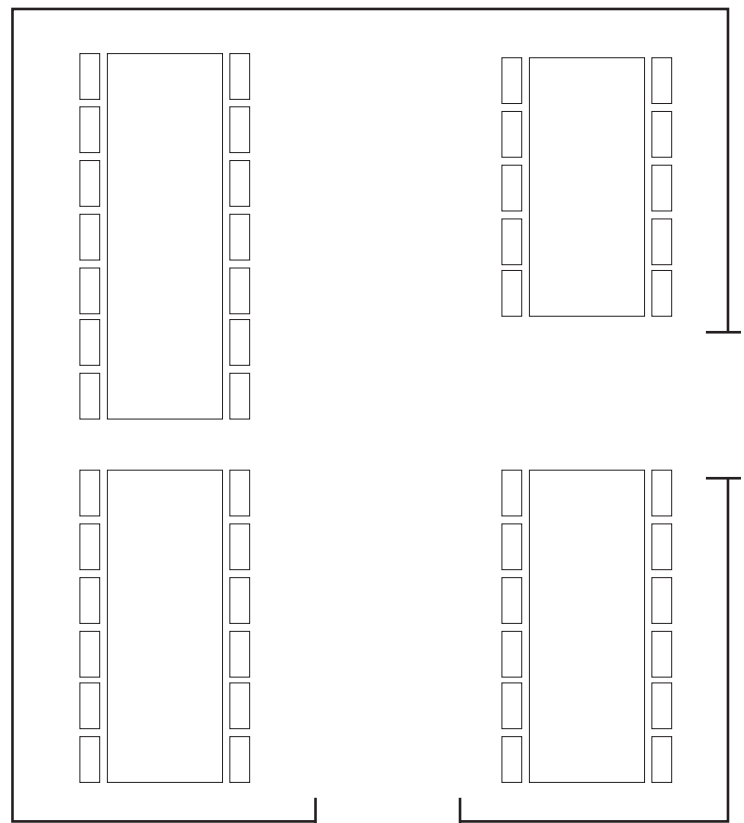


THE STUMP AREA

Semi-Private Dining Area
Seated Capacity: 52
Reception Capacity: N/A



Two tables
Seats up to 52 guests



Four tables
Seats up to 52 guests



BAR/LOUNGE AREA



OUTDOOR PATIO





FULL RESTAURANT BUYOUT



Contact our Special Events Team: 407.581.3236 • GroupEvents@tottrg.com • www.TalkOfTheTownRestaurants.com
*Multiple Floor Plans Available



Round-Up Menu

Texas Cattle Company

Our Beef

No Hormones Added · No Antibiotics

Our Seafood

Sustainable · Flown In Daily

Our Chicken

Certified Humane

Our Produce

Market Fresh · Locally Grown

Additional Enhancements

Sides

Wood-Fired Asparagus

Sautéed Mushrooms

Wood-Fired Garlic Broccoli

Texas Fries

Truffle Butter

Appetizers

- Served Family Style -

Dang Bang Shrimp

Cajun Fried Mushrooms

Salad

Served with Garlic-Cheese Butter Bread

Texas Cattle Company's "Signature" House Salad

Entrée Selections

Choice Below Served with
Red Skin Mashed Potatoes (Served Family Style)

Filet Mignon

Single Pork Chop

Double Cut, Heritage

Grilled Atlantic Salmon

Parmesan Crispy Chicken

Dessert Selections

- Served Family Style -

Chef's Dessert Platter

\$46 Per Person

Soft Drinks, Tea, Coffee & Two Glasses of Wine
(Sommelier's Selection) Included

Additional 20% Service Charge & Applicable Sales Tax

-Beverage Packages- 2 1/2 Hours

Package 1: Beer & Wine Package \$10 Per Person

Red & White Wine (Sommelier Selection)
Imported & Domestic Beer

Package 2: Premium Package \$15 Per Person

Cruzan Light
Gordon's London Dry
Svedka
Old Forester's
J&B
El Jimador
Dekuyper Selections
Imported & Domestic Beer Selections
Chardonnay, Merlot
Cabernet Sauvignon, White Zinfandel

Package 3: Ultra Premium Package \$20 Per Person

Cruzan Light & Captain Morgan
Bombay Sapphire & Tanqueray 10
Grey Goose & Absolut
Woodford Reserve
Jack Daniels & Crown Royal
Johnnie Walker Black
Herradura & Patron
Dekuyper Selections, Baileys, Frangelico,
Kahlua, Amaretto Disaronno
Imported & Domestic Beer Selections
Chardonnay, Pinot Grigio, Pinot Noir,
Merlot, Cabernet Sauvignon,
White Zinfandel



Texas Cattle Company

Our Beef

No Hormones Added · No Antibiotics

Our Seafood

Sustainable · Flown In Daily

Our Chicken

Certified Humane

Our Produce

Market Fresh · Locally Grown

Additional Enhancements

Sides

Wood-Fired Asparagus

Sautéed Mushrooms

Wood-Fired Garlic Broccoli

Texas Fries

Truffle Butter

Rodeo Menu

Appetizers

- Served Family Style -

Dang Bang Shrimp

Cajun Fried Mushrooms

Crispy Florida Gator

Salad

Served with Garlic-Cheese Butter Bread

Texas Cattle Company's "Signature" House Salad

Entrée Selections

Choice Below Served with
Red Skin Mashed Potatoes (Served Family Style)

Surf & Turf

Filet Mignon & Broiled Lobster Tail

Cowgirl T-Bone

Double Pork Chops
Double Cut, Heritage

Grilled Atlantic Salmon
Cedar Plank, Parmesan Aioli

Parmesan Crispy Chicken

Dessert Selections

- Served Family Style -

Chef's Dessert Platter

\$55 Per Person

Soft Drinks, Tea, Coffee & Two Glasses of Wine
(Sommelier's Selection) Included
Additional 20% Service Charge & Applicable Sales Tax

-Beverage Packages-

2 1/2 Hours

Package 1: Beer & Wine Package

\$10 Per Person

Red & White Wine (Sommelier Selection)
Imported & Domestic Beer

Package 2: Premium Package

\$15 Per Person

Cruzan Light
Gordon's London Dry
Svedka
Old Forester's
J&B
El Jimador
Dekuyper Selections
Imported & Domestic Beer Selections
Chardonnay, Merlot
Cabernet Sauvignon, White Zinfandel

Package 3: Ultra Premium Package

\$20 Per Person

Cruzan Light & Captain Morgan
Bombay Sapphire & Tanqueray 10
Grey Goose & Absolut
Woodford Reserve
Jack Daniels & Crown Royal
Johnnie Walker Black
Herradura & Patron
Dekuyper Selections, Baileys, Frangelico,
Kahlua, Amaretto Disaronno
Imported & Domestic Beer Selections
Chardonnay, Pinot Grigio, Pinot Noir,
Merlot, Cabernet Sauvignon,
White Zinfandel