

# TIMPANO<sup>®</sup>

LAS OLAS



TRC

TAVISTOCK  
RESTAURANT  
COLLECTION

Timpano Las Olas is part of Tavistock Restaurant Collection.  
Learn more by visiting [TavistockRestaurantCollection.com](http://TavistockRestaurantCollection.com).





#### CONTACT OUR SALES TEAM

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(954) 462-9119

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## ANTIPASTI & INSALATA *host selection of two, served for the table*

**Thick-Cut Neuske's Bacon**  
dolcelatte blue cheese, citrus marmalade

**Cured Salmon Crostini** boursin cheese,  
bottarga, beet sprouts

**Avocado Crostini** pickled radish, arugula,  
chili oil, aged balsamic

**Funghi Crostini** fontina, white balsamic,  
roasted pearl onions

**Florida Tomato Panzanella** tuscan bread,  
cucumber, red onion, basil

**Grain Bowl** quinoa & farro, shaved vegetables,  
pickled peaches, cherries

**Tuscan Kale Caesar** parmesan, herb croutons

**Burrata** sicilian pistachio butter, tomato jam,  
tuscan bread

## BRUNCH PIATTI *host selection of three, served individually*

**Omelette del Giorno** served with tuscan bread

**Carbonara Benedict** guanciale, crispy pasta,  
soft eggs, parmesan hollandaise

**Baked Lemon Ricotta Cakes**  
strawberry compote, orange mascarpone

**Florentine Benedict** spinach, confit tomato, soft  
eggs, pesto hollandaise

**Rigatoni** charred tomatoes,  
calabrian chilies, garlic

**Timpano Benedict** prosciutto cotto,  
soft eggs, hollandaise

**Nona's Baked Eggs** white beans, kale, escarole,  
tomatoes, fregola, parmesan cream

**Molten Tiramisu French Toast** cocoa nibs,  
espresso brioche, coffee cannoli cream

**Mafaldine** cacio e pepe

### CARNE ADDITIONS

**Steak & Eggs** 10 oz new york strip, two eggs, pepperonata 15 per person

## CONTORINI *host selection of two, served for the table*

**Italian Sausage**

**Truffle Fries**

**Creamy Polenta**

**Crispy Breakfast Potatoes**

**Nueske's Bacon**

## BEVERAGES *Coffee, Tea, Iced Tea, & Soft Drinks*

## 65 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

### ENHANCEMENTS

#### ANTIPASTI *served for the table*

**Prosciutto di Parma**  
caciocavallo cheese, tuscan bread, pickled  
vegetables 15 per person

#### LET'S GET FIZZICAL Mimosa Bottle Service

Tavistock Reserve Prosecco, 750 ml 53

*select two* blood orange | strawberry + mango  
white peach | pink grapefruit | orange

#### DESSERT

**Country Style Burnt Cheesecake,  
Tiramisu**  
15 per person; served individually

**Tablesides Bomboloni**  
cannoli cream-filled italian doughnuts,  
pistachio cream, warm chocolate  
& caramel sauces  
8 per person; served for the table

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**TIMPANO**  
LAS OLAS

All courses are served for the table

## ANTIPASTI & INSALATA *host selection of three*

**Prosciutto di Parma** caciocavallo cheese, tuscan bread, pickled vegetables  
**Tuscan Kale Caesar** parmesan, herb croutons  
**Florida Tomato Panzanella** tuscan bread, cucumber, red onion, basil  
**Georgio's Meatballs** family red sauce, ricotta, focaccia  
**Burrata** sicilian pistachio butter, tomato jam, tuscan bread

**Semolina-Dusted Calamari** cherry peppers, family red sauce, citrus aioli  
**Avocado Crostini** pickled radish, arugula, chili oil, aged balsamic  
**Cured Salmon Crostini** boursin cheese, beet sprouts, bottarga  
**Funghi Crostini** fontina, white balsamic, roasted pearl onions

## BRUNCH PIATTI *host selection of three*

**Rigatoni** charred tomatoes, garlic, calabrian chilies  
**Mafaldine** cacio e pepe  
**Shrimp & Grits** cheesy polenta, soft eggs, blackened shrimp, 'nduja  
**Molten Tiramisu French Toast** cocoa nibs, espresso brioche, coffee cannoli cream  
**Nona's Baked Eggs** white bean, kale, escarole, tomatoes, fregola, parmesan cream

**Baked Lemon Ricotta Cakes** strawberry compote, orange mascarpone  
**Florentine Benedict** spinach, confit tomato, soft eggs, pesto hollandaise  
**Timpano Benedict** prosciutto cotto, soft eggs, hollandaise  
**Carbonara Benedict** guanciale, crispy pasta, soft eggs, parmesan hollandaise  
*\* Add a fourth entrée selection for 25 per person*

### CARNE ADDITIONS

**Steak & Eggs** 10 oz new york strip, two eggs, pepperonata 15 per person

## CONTORINI *host selection of two*

**Italian Sausage | Truffle Fries**  
**Creamy Polenta | Nueske's Bacon**  
**Crispy Breakfast Potatoes**

## LET'S GET FIZZICAL

*two mimosas per guest, host selection of two juices*  
 blood orange | strawberry + mango | white peach  
 pink grapefruit | orange  
*\*Add additional juices for 3 per person*

## BEVERAGES Coffee, Tea, Iced Tea, & Soft Drinks

## 100 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

### ENHANCEMENTS

#### DESSERT

**Country Style Burnt Cheesecake, Tiramisu**  
*15 per person; served individually*

**Tableside Bomboloni** cannoli cream-filled italian doughnuts, pistachio cream, warm chocolate & caramel sauces  
*8 per person; served for the table*

**Gelato** chef's selection  
*7 per person; served for the table*

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**TIMPANO**  
 LAS OLAS

## ANTIPASTI & INSALATA

*host selection of two, served individually*

### Bouquet of Baby Greens

cucumber & tomato

### Georgio's Meatballs Housemade

focaccia, family red sauce, ricotta

### Whipped Ricotta Crostini

honey, lemon, fennel pollen

### Truffle Arancini

caciocavallo cheese, charred tomato sauce

## PIATTI PRINCIPALI

*host selection of two, served individually*

### Grain Bowl

quinoa & farro, shaved vegetables, pickled peaches, cherries

### Tuscan Kale Caesar

parmesan, herb croutons, choice of chicken or salmon

### Grilled Vegetable Panini

portobello, rapini, tomatoes, red onion, fontina, focaccia, fries

### Bucatini

al pesto

### Calabrian Sandwich

chicken cutlet, arugula, fresh mozzarella, chili & tomato aioli, fries

### Rigatoni

charred tomatoes, garlic, calabrian chilies

### Italian Cubano

roasted pork, salami, rapini, smoked provolone, mustard aioli, fries

## CARNE ADDITIONS

**New York Strip** 14 oz 15 per person

## BEVERAGES

Coffee, Tea, Iced Tea, & Soft Drinks

## 40 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

## ENHANCEMENTS

### BREAD SERVICE

#### Truffle Brioche

artisan butter

5 per person

### SIDES

**Smoked Whipped Potatoes,  
King Oyster Mushrooms,  
Asparagus, Creamed Spinach**

8 per person (per item); served for the table

### DESSERT

#### Country Style Burnt Cheesecake, Tiramisu

15 per person; served individually

#### Tablesides Bomboloni

cannoli cream-filled italian doughnuts, pistachio cream, warm chocolate & caramel sauces

8 per person; served for the table

#### Gelato

chef's selection

7 per person; served for the table



## ANTIPASTI & INSALATA *host selection of two, served for the table*

**Florida Tomato Panzanella** tuscan bread, cucumbers, red onion, basil

**Georgio's Meatballs** housemade focaccia, family red sauce, ricotta

**Prosciutto di Parma** caciocavallo cheese, pickled vegetables, tuscan bread

**Whipped Ricotta Crostini** honey, lemon, fennel pollen

**Mediterranean Tuna Tartare** castelvetro olives, tomato, capers, bottarga

**Wagyu Beef Carpaccio** fresh truffles, cured egg, parmesan, arugula

**Burrata** sicilian pistachio butter, tomato jam, tuscan bread

**Truffle Arancini** caciocavallo cheese, charred tomato sauce

## PIATTI PRINCIPALI *host selection of three, served individually*

**Sicilian Tuna** olive oil-poached, egg, beans, marinated potatoes, castelvetro olives, arugula, radicchio, tomatoes

**Chicken Sull'osso** marsala style, foraged mushroom

**Grain Bowl** quinoa & farro, shaved vegetables, pickled peaches, cherries

**Tuscan Kale Caesar** parmesan, herb croutons, choice of chicken & salmon

**Grilled Vegetable Panini** portobello, rapini, tomatoes, red onion, fontina, focaccia, fries

**Scottish Salmon** herb-crusted, grilled rapini

**Italian Cubano** roasted pork, salami, rapini, smoked provolone, mustard aioli

**Burger** 8 oz butcher blend, fontina béchamel, caramelized onion, nunes's bacon, arugula tomato jam

**Calabrian Sandwich** chicken cutlet, arugula, fresh mozzarella, chili & tomato aioli

**Rigatoni** charred tomatoes, garlic, calabrian chilies

### CARNE ADDITIONS

**New York Strip** 14 oz 15 per person

## BEVERAGES

Coffee, Tea, Iced Tea, & Soft Drinks

## 60 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

### ENHANCEMENTS

#### BREAD SERVICE

**Truffle Brioche** artisan butter  
5 per person

#### SIDES

**Smoked Whipped Potatoes,  
King Oyster Mushrooms,  
Asparagus, Creamed Spinach**  
8 per person (per item); served for the table

#### DESSERT

**Country Style Burnt Cheesecake,  
Tiramisu**  
15 per person; served individually

**Tablesides Bomboloni** cannoli cream-filled  
italian doughnuts, pistachio cream,  
warm chocolate & caramel sauces  
8 per person; served for the table

**Gelato** chef's selection  
7 per person; served for the table

## ANTIPASTI & INSALATA *served for the table*

**Prosciutto di Parma** caciocavallo cheese, pickled vegetables, tuscan bread

**Tuscan Kale Caesar** parmesan, herb croutons

**Truffle Arancini** caciocavallo cheese, charred tomato sauce

## PASTA, CARNE, & PESCE *host selection of three, served individually*

**Rigatoni** charred tomatoes, garlic, calabrian chilies

**Bucatini** al pesto

**Roasted Chicken** salsa verde

**Rock Shrimp Risotto** charred corn, tomato confit, scampi butter

**New York Strip** 14 oz, boneless

**Scottish Salmon** herb-crust

## CONTORNI *host selection of two, served for the table*

**Asparagus** olive oil, lemon, parmesan

**Rapini** fried garlic, pickled chili, pine nuts

**Smoked Whipped Potatoes**

**Creamed Spinach** crispy shallots

## DESSERT *served for the table*

**Tablesides Bomboloni** cannoli cream-filled italian doughnuts, pistachio cream, warm chocolate & caramel sauces

*\*Add chef's selection of Gelato for 7 per person*

## BEVERAGES

Coffee, Tea, Iced Tea, & Soft Drinks

## 105 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

### ENHANCEMENTS

#### BREAD SERVICE

**Truffle Brioche** artisan butter  
5 per person

#### KAVIARI CAVIAR

**Kristal** truffle tots & crème fraîche  
110 per ounce

#### WELCOME RECEPTION

host selection of three passed hors d'oeuvres from our reception menu served prior to dinner for thirty minutes  
32 per person

## ANTIPASTI *host selection of two, served for the table*

**Georgio's Meatballs** housemade focaccia, family red sauce, ricotta

**Semolina Dusted Calamari** cherry peppers, family red sauce, citrus aioli

**Prosciutto di Parma** caciocavallo cheese, pickled vegetables, tuscan bread

**Burrata** sicilian pistachio butter, tomato jam, tuscan bread

**Wagyu Beef Carpaccio** fresh truffles, cured egg, parmesan, arugula

**Mediterranean Tuna Tartare** castelvetrano olives, tomato, capers, bottarga

## INSALATA *host selection of one, served individually*

**Iceberg** marinated white beans, crispy prosciutto, gorgonzola, roasted garlic & tomato dressing

**Tuscan Kale Caesar** parmesan, herb croutons

## PASTA, CARNE, & PESCE *host selection of four, served individually*

**Rigatoni** charred tomatoes, garlic, calabrian chilies

**Cavatelli** italian sausage, rapini, pecorino, chilies

**Radiatore** fresh black truffle, white miso, king oyster mushroom

**Scottish Salmon** herb-crusted, grilled rapini

**Rock Shrimp Risotto** charred corn, tomato confit, scampi butter

**Snapper Piccata** lemon, white wine, capers, butter, herbs

**Berkshire Pork Chop** vinegar peppers & onions

**Roasted Chicken** salsa verde

**New York Strip** 14 oz

**Westholme Wagyu Hanger Steak** 8 oz, marsala style, foraged mushroom

**Filet Mignon** 8 oz

## CONTORNI *host selection of two, served for the table*

**Braised Endive** sicilian pistachio

**Rapini** fried garlic, pickled chili, pine nuts

**Creamed Spinach** crispy shallots

**Asparagus** olive oil, lemon, parmesan

**Thick-Cut Nueske's Bacon**

**Gorgonzola Gnocchi**

**Smoked Whipped Potatoes**

**King Oyster Mushrooms**

## DESSERT *host selection of one*

**Tiramisu** layers of mascarpone mousse & espresso-soaked ladyfingers, roasted white chocolate cream

**Country Style Burnt Cheesecake** yuzu curd & fresh berries

**Tablesides Bomboloni** cannoli cream-filled doughnuts, pistachio cream, warm chocolate & caramel sauces, *served for the table*

*\*Add chef's selection of Gelato for 7 per person*

## BEVERAGES **Coffee, Tea, Iced Tea, & Soft Drinks**

## 130 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

### ENHANCEMENTS

Please see Plated Dinner 1

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**TIMPANO**  
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All courses are served for the table

## ANITPASTI & INSALATA

**Italian Cured Meats & Cheeses** prosciutto, soppressata, capocollo, parmesan, caciocavallo, burrata, marinated peppers, olive oil-poached tomatoes, pickled vegetables, olives, tuscan bread

**Bouquet of Baby Greens** cucumber & tomato

## PASTA *host selection of two*

**Rigatoni** charred tomatoes, garlic, calabrian chilies

**Cavatelli** italian sausage, rapini, chilies, pecorino

**Bucatini** al pesto

**Radiatore** fresh black truffle, white miso, king oyster mushroom

**Mafaldine** cacio e pepe

**Linguini** cedar key clams, garlic, chilies, white wine

*\*Add a third pasta selection for 20 per person*

## CARNE & PESCE *host selection of two*

**Rock Shrimp Risotto** charred corn, tomato confit, scampi butter

**Roasted Chicken** salsa verde

**New York Strip** 14 oz

**Filet Mignon** 8 oz

**Berkshire Pork Chop** vinegar peppers & onions

*\*Add a third entrée selection for 35 per person*

**Scottish Salmon** herb-crusted, grilled rapini

**Snapper Piccata** lemon, white wine, capers, butter

**Whole Branzino** pistachio & almond, florida citrus

**Veal Chop Parmesan** family red sauce, mozzarella

**CARNE ADDITIONS** served with roasted garlic, fennel pollen, charred lemon, & rosemary

**Tomahawk** 32 oz 155 per steak

**Porterhouse** 48 oz 175 per steak

## CONTORNI *host selection of two*

**Braised Endive** sicilian pistachio

**Rapini** fried garlic, pickled chili, pine nuts

**Creamed Spinach** crispy shallots

**Asparagus** olive oil, lemon, parmesan

**Thick-Cut Nueske's Bacon**

**Gorgonzola Gnocchi**

**Smoked Whipped Potatoes**

**King Oyster Mushrooms**

## DESSERT *host selection of one*

**Bomboloni** cannoli cream-filled italian doughnuts, pistachio cream, warm chocolate & caramel sauces

**Tiramisu** layers of mascarpone mousse & espresso-soaked ladyfingers, roasted white chocolate cream

**Country Style Burnt Cheesecake**

yuzu curd & fresh berries

*\*Add chef's selection of Gelato for 7 per person*

## BEVERAGES **Coffee, Tea, Iced Tea, & Soft Drinks**

## 150 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

### ENHANCEMENTS

Please see Plated Dinner 1

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**TIMPANO**  
LAS OLAS

Our cocktail reception menu is offered for 25 guests or more.  
The offerings are prepared on the full guest guarantee.

## PASSED HORS D'OEUVRES

### HOT

**Meatball Slider** family red sauce & parmesan

**Georgio's Meatballs** family red sauce

**Stuffed Mushroom** fennel sausage

**Steak Crostini** filet mignon, horseradish

**Truffled Arancini** caciocavallo cheese, charred tomato sauce

**Chicken Parm Croquette** tomato fondue & mozzarella

**Roasted Prosciutto Wrapped Asparagus**

**Crispy Polenta Cake** tomato jam, basil

**Vegetable-Stuffed Mushroom** caprese crumbs

### COLD

**Mediterranean Tuna Tartare** castelvetro olives, tomato, capers, bottarga

**Shrimp Roll** citrus remoulade, fennel pollen

**Tomato Gazpacho**

**Whipped Ricotta Crostini** honey, lemon, fennel pollen, sicilian sea salt

**Muffuletta** italian cured meats, provolone, spicy olive tapenade

**Seared Tuna Crostini** peperonata

**Shrimp Cocktail Skewer**

**Smoked Salmon & Cucumber** crème fraiche & dill

**Eggplant Caponata Crostini** whipped ricotta

### 30 MINUTES PASSED

Host selection of three *32 per person*

Host selection of five *38 per person*

Host selection of six *41 per person*

### 60 MINUTES PASSED

Host selection of three *38 per person*

Host selection five *44 per person*

Host selection six *47 per person*

*\*Additional 30 minutes for 15 per person*

## STATIONS & DISPLAYS

Our stationed items are offered for 25 guests or more with a minimum selection of four items. The selected stations are based on a 1.5 hour serving time & pricing is based per person. Stations are prepared on the full guest guarantee.

### ANTIPASTI

**Italian Cured Meats & Cheeses** 18 per person

**Dal Mare** oysters, mostro shrimp, salmon marinato, insalata de calarmari  
55 per person

### INSALATA

**Florida Tomato Panzanella** tuscan bread, cucumber, red onion, basil, iceberg, marinated white beans 12 per person

**Tuscan Kale Caesar** parmesan, herb croutons 10 per person

### CARNE

**Berkshire Pork Loin** vinegar peppers & onions 22 per person

**Roasted Sirloin** 32 per person

**Boneless Ribeye** fennel pollen, charred lemon 32 per person

**New York Strip** 32 per person

### CARNE ADDITIONS

served with roasted garlic, fennel pollen, charred lemon, & rosemary

**Tomahawk** 32 oz 155 each

**Porterhouse** 48 oz 175 each

**CONTORNI** 8 per person (per item)

**Rapini** fried garlic, pickled chili, pine nuts

**Creamed Spinach** crispy shallots

**Asparagus** olive oil, lemon, parmesan

**Thick Cut Nueske's Bacon**

**Braised Endive** sicilian pistachio

**Smoked Whipped Potatoes**

### PESCE

**Scottish Salmon** herb-crusted 20 per person

**Snapper Piccata** lemon, white wine, capers, butter, herbs 28 per person

**Shrimp Scampi** 32 per person

**Tuna Saltimbocca** prosciutto, sage, balsamic brown butter 28 per person

### PASTA

**Rigatoni** charred tomatoes, calabrian chilies, garlic 18 per person

**Radiatore** fresh black truffle, white miso, king oyster mushroom 22 per person

**Bucatini Al Pesto** fresh basil, shaved parmesan 18 per person

**Cavatelli** italian sausage, rapini, chilies, pecorino 20 per person

**Linguini** cedar key clams, garlic, chilies, white wine 25 per person

### PARM TO TABLE EXPERIENCE

**Uni Alfredo** fettucine, pecorino romano, butter of parma, uni 40 per person

**DESSERT** host selection of two; 15 per person

**Bomboloni** cannoli cream-filled italian doughnuts, pistachio cream, warm chocolate & caramel sauces

**Tiramisu** layers of mascarpone mousse & espresso-soaked ladyfingers, roasted white chocolate cream

**Country Style Burnt Cheesecake** bergamot curd & fresh berries

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.



## 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 & time selected.  
(Maximum of 4 hours of service & shot service is not included in any bar packages)

## BAR PACKAGES

### BEER & WINE PACKAGE *two-hour service*

**Featured Red & White Wines, Domestic & Imported Beers, Soft Drinks, Coffee, & Tea**  
40 per person, + 10 per additional hour

### CALL-LEVEL PACKAGE *two-hour service*

**Call-Level Liquors, Featured Red & White Wines, Domestic & Imported Beers, Soft Drinks, Coffee, & Tea**  
50 per person, + 12 per additional hour

### PREMIUM-LEVEL PACKAGE *two-hour service*

**Premium-Level Liquors, Featured Red & White Wines, Domestic & Imported Beers, Soft Drinks, Coffee, & Tea**  
60 per person, + 15 per additional hour

### CALL-LEVEL LIQUORS

Vodka | **Wheatley Vodka**  
Rum | **Bacardi Silver**  
Gin | **Tanqueray**  
Scotch | **Dewars**  
Whiskey | **Jameson**  
Tequila | **Corazón Blanco**  
Bourbon | **Markers Mark**

### PREMIUM-LEVEL LIQUORS

Vodka | **Wheatley, Tito's, Kettle One, Grey Goose**  
Rum | **Bacardi, Captain Morgan, Coconut Cartel, Ron Zacapa**  
Gin | **Plymouth, Tanqueray, Bombay Sapphire, Hendricks**  
Scotch | **Dewars, Johnny Walker Black**  
Whiskey | **Crown Royal, Jameson, Red Breast 12 yr**  
Tequila | **Corazón Blanco & Repo, Casamigos Blanco & Repo**  
Bourbon | **Bulleit Bourbon & Rye, Makers Mark, Rye Rittenhouse**

## 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 at the end of the event.

\*All beverages must be purchased from Timpano Las Olas. Open bar packages, & wine service do not include gratuity, tax, & administrative fee. Per-person pricing does not include gratuity, tax, & administrative fee.

Our curated wine pairings can be served with our plated menu offerings.

**CLASSIC** 3 oz pour  
90 per person

A focus on classic grape varieties from the most widely recognized areas of wine production. This selection will provide a guided tour through the classics: France, Italy, Spain, & United States. A partnership between the old world & new world.

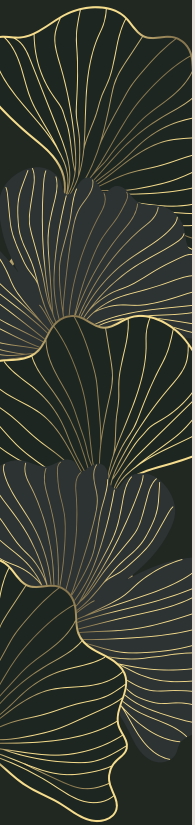
**TAVISTOCK RESERVE COLLECTION** 3 oz pour  
150 per person

Our tour through the Tavistock Reserve. Timpano Las Olas is proud to offer our own exclusive private wine label, the Tavistock Reserve Collection. Our proprietary series of exclusive, reserve wines is created in direct partnership with select vineyards & winemakers to create unique & exceptional wines

**TIMELESS** 3 oz pour  
150 per person

Vintage, age-worthy, & wines known for longevity. A tasting of years from years of note, from elevated producers. Every selection is considered among the most cherished, exclusive, & highly allocated from the Timpano reserve collection. Enjoy perfection.

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## READY TO BOOK?

Contact our Sales Team today.

### EMAIL

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