

THE TAMPA CLUB MAGAZINE | Winter Edition 2020

VIEW



SUNDAY BRUNCHES

JANUARY 12 | FEBRUARY 9 | MARCH 8



LETTER FROM THE PRESIDENT

Tampa Club Members,

It is an honor to serve as your incoming President for 2020. Throughout the 13 years of my membership, I have had the opportunity to serve on various committees as well as our Board. In my tenure here at The Tampa Club, I have never

been more excited about the future prospects of our sustained success. We have experienced a prosperous 37 year history built by our dedicated membership, and I wanted to personally thank you for the support of all of our members, committees, board and staff.

As many of you are aware, we had a transition of ownership a few months ago, and I could not be more excited. BNG Hospitality has recently acquired our beloved Club. In a time where many city clubs across the country have been in decline, BNG clubs have found success. They specialize in ownership of private city clubs, like ours, honing in on offering a competitive product and high end service. They have a history of success, enhancing very similar clubs to ours in Charleston, Memphis, Knoxville and San Antonio. Tim Jarrett, our General Manager reports planning to invest in the infrastructure of the Club in 2020, bringing our Club to the highest standards. Beyond infrastructure improvements, they have demonstrated success in increasing member value, product and service in each of their previous clubs, significantly increasing memberships in each.

Changes are a-comin', but nothing radical, or marginalizing. A vast majority of the changes will be fine tuning our product and service, to best fit our members expectations and use of the Club. We are implementing strategies on systems and measures for consistency in product, and service as well as activating use of under-utilized spaces like the Skyline Lounge downstairs. We are focused on driving value for our members and will be addressing things such as our a la carte menu at a price consistent with our product. We live in the greatest city, with lots of wonderful food offerings, and our menu and pricing need to be competitive with the local market.

With Water Street development in full swing, Tampa hosting upcoming events such as the Superbowl and WrestleMania, our timing could not be better. Tampa Bay Lightning owner Jeff Vinik estimates downtown Tampa population to be over 30,000 by 2027. For context, that number sat at less than 7,000 in 2010. It is with utmost gratitude and honor to serve as President of the Tampa Club for 2020. With confidence, The Tampa Club has the resources and leadership to improve our great Club to be the premiere city club of Tampa Bay.

Sincerely,
Eddie Leonard
Board President

STAFF

Tim Jarrett, General Manager
tim.jarrett@thetampaclub.com

Anthony Cilmi, Executive Chef
chef@thetampaclub.com

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ADVERTISE

Availability
1/8 page \$100
1/4 page \$250
1/2 page \$375
Full page \$550

Deadlines
Spring Edition
February 1
Summer Edition
May 1
Fall Edition
August 1
Winter Edition
November 1

DINING

NEW

BREAKFAST | MONDAY - FRIDAY 7:30 - 10:00 AM

MENU

Enjoy items such as Avocado Toast & Cuban Eggs Benedict.

Start your day with freshly brewed coffee, all your favorites & the best view in Tampa!
Free parking from 7:30 - 9:30 am.

\$8++

Join the Breakfast Club \$35++ monthly and enjoy breakfast everyday.

LUNCH | MONDAY - FRIDAY 11:30 AM - 2:00 PM

Full a la carte menu available daily.

LUNCH BUFFET | TUESDAY - THURSDAY

Featuring green salads, fresh toppings, light bites, prepared salads, seasonal fruits, imported and domestic cheeses, soup, carving station, hot entrees, vegetables, sides, desserts and more.

\$16++

LUNCH | MONDAY & FRIDAY

Chef attended, custom made salads with choice of greens, toppings, flatbreads & soup.

\$12++

DINNER

TUESDAY - SATURDAY 5:00 PM - CLOSE

Tempt your taste buds with our great appetizers, entrees & tableside Steak Diane while enjoying the best view in Tampa.

LOW DOUGH DINNER

TUESDAY - THURSDAY 5:00 PM - CLOSE

3-Course Dinner
Menu Changes Weekly

\$17++ adults, \$13++ ages 6-12

NEW

TUESDAY - FRIDAY SOCIAL HOUR UNTIL 6:30 PM

Your first drink is on us!

FRIDAY NIGHT FILET 5:00 PM - CLOSE

6-oz filet mignon, sides & salad

\$24++

UPCOMING EVENTS

JANUARY

- January 8 Networking at the Top of Tampa
- January 9 Wine Dinner - Iberian Wines
- January 11 Jazz Band
- January 12 Sunday Brunch
- January 16 Morning Buzz Networking
- January 17 President's Party
- January 20 Cooking Classes: Vegan Cooking
- January 23 Young Executive Social
- January 25 Gasparilla Pirate Party
- January 30 Cigar Dinner

FEBRUARY

- February 5 Member/Guest Night
- February 9 Sunday Brunch
- February 12 Networking at the Top of Tampa
- February 14 Valentine's Dinner
- February 15 Wine Dinner - La Dolce Vita
- February 17 Cooking Class: Aphrodisiac Cooking
- February 20 Morning Buzz Networking
- February 22 Jazz Band
- February 27 Cigar Dinner

MARCH

- March 6 Life Members Party
- March 8 Sunday Bruch
- March 11 Networking at the Top of Tampa
- March 12 Wine Dinner - Star Studded - Celebrity Owned Vineyards
- March 16 Cooking Class: Asian Cuisine
- March 17 St. Patrick's Day Happy Hour
- March 19 Morning Buzz Networking
- March 21 Jazz Band
- March 26 Cigar Dinner

CELEBRATING OUR LIFE MEMBERS



Robie & Dave Addams – 2005

Leslie Aidman – 1983

Todd Aidman – 2001

Earl Albright – 2002

Joan Batcho – 1982

Jon Bebeau & Dr. Muriel Lavallee - 2007

Aaron Berger & Noah Frey - 2015

Brian & Linda Burek – 1984

Altamarie Burroughs – 2003

Sandy & Tom Callahan – 1995

Patricia & Calvin Carter – 1987

Cheryl Ciccarello & Randall Stack – 1982

Jeffrey & Kathy Collins – 1993

Michael Eachon & Dallas Coffield III – 2002

Tom Falone IV & Robin Falone – 2011

Paul Faver – 1992

Dr. Alfred & Dianne Ferris – 1985

Diane Goldfeder – 1985

John & Glenda Hodgson – 1986

Carl W. Johnson – 1984

Phillip & Annie Johnson - 2019

David & Nancy Kazarian – 2006

James & Valle Kimbrell – 1986

David Lair – 2013

Haksoo Stephen & Joanne Lee – 2016

Dr. Eddie Leonard & Ryan Harrell – 2007

Joseph & Joanna Mangione – 1986

Michael & Mariann McCulloch – 1986

Carol McEvoy – 2001

Seth Mills, Jr. & Kay Mills – 2002

Michael & Patricia Moore – 1990

Bill & Mary Nipper – 2002

Gilmer Nix – 1986

Catherine Novack – 1996

Robert & Elena Paredes – 2012

Vincent & Lucy Payne – 1987

Jim & Louise Petersen – 2011

Philip & Diane Piser – 1996

Robert & Nadine Pressner – 1996

Freddie & John Ray – 1997

Ann McKeel & Dr. Jay Ross – 1987

Larry Schinsky – 1995

Doug & Vicki Lynn Shields – 2006

Kathryn Shields – 2006

Jason Slack - 2011

Timothy & Olena Spridgeon – 1985

Corey & Missy Steadman – 1986

Robert & Mary Stephens – 1993

Chuck Sull – 1991

John Taylor & Patricia Lamphear – 2000

Richard & Sandra Turkel – 1993

James & Becky Ulmer – 1987

Avelino Vide III & Steven Alcala – 2011

Bill Wagner & Nese Metin – 1982

Gerald Warren & Suzette Knight - 2010

Paul & Gail Whiting – 1982

Jeffrey & Teri Willis – 1985

John & Patricia Wolfe - 1981

The Tampa Club's

BREAKFAST CLUB



**Join Now
For Unlimited Breakfast!**

**Open Enrollment Into The Breakfast
Club ONLY Happens in January and July**

Only \$35 a month*

**Monday through Friday from 7:30 - 10:00 am
Parking Free before 9:30am**

*** Member responsible for tax and service charge**

SOCIAL HOUR

YOUR CLUB, WHERE YOUR FIRST DRINK IS ON US!

Ups and downs are inevitable.
What is consistent is where you belong:

YOUR CLUB

Tuesday - Friday | until 6:30 pm

The worthwhile journey is about the people you have with you along the way.



Offer expires March 31, 2020. Does not include tax & service charge, select house drinks only. One drink per member.

NETWORKING

NETWORKING AT THE TOP OF TAMPA

WEDNESDAYS

JANUARY 8 | FEBRUARY 12 | MARCH 11

5:30 - 7:30 PM

\$10 Includes One Drink Ticket & Light Appetizers



MORNING BUZZ NETWORKING

THURSDAYS

JANUARY 16 | FEBRUARY 20 | MARCH 19

7:30 - 8:30 AM

Complimentary Coffee, Tea & Juice

\$8++ Breakfast Available for Purchase



Y.E.S. YOUNG EXECUTIVE SOCIAL

THURSDAY, JANUARY 23

5:30 - 7:30 PM

One Complimentary Drink
& Appetizers



VEGAN COOKING

MONDAY, JANUARY 20

6:30 PM

\$35++

Includes Complimentary Glass of Wine, Working Alongside Our Culinary Team Creating a Family Meal for You and Fellow Members

APHRODISIAC COOKING

MONDAY, FEBRUARY 17

6:30 PM

\$35++

Includes Complimentary Glass of Wine, Working Alongside Our Culinary Team Creating a Family Meal for You and Fellow Members

ASIAN CUISINE

MONDAY, MARCH 16

6:30 PM

\$35 Plus Tax & Service Fee

Includes Complimentary Glass of Wine, Working Alongside Our Culinary Team Creating a Family Meal for You and Fellow Members



JAZZ BAND

SATURDAYS

6:30 PM

JANUARY 11 | FEBRUARY 22 | MARCH 21



GASPARILLA PIRATE PARTY

SATURDAY, JANUARY 25

10:00 AM - 10:00 PM

\$45++ Wristbands Per Person | \$60++ at the Door

Member's Prime Tables: \$75++ Per Seat for Tables of 8 with Mixed Guests

VIP Package: Private Suite for 20 People with Bar Including 40 Drink Tickets \$2000+

Wristbands Required to Enter Club | Limited Number of Wristbands

Free Garage Parking, Hot Breakfast Buffet, All Day Lunch & Dinner Buffet, DJ

\$6 Gasparilla Guzzlers

DINNERS

CIGAR DINNERS

THURSDAYS JANUARY 30 | FEBRUARY 27 | MARCH 26

6:00 PM

\$63++ Includes Open Bar, Entertainment, Dinner and 3 Cigars
with Additional Cigars for Purchase



VALENTINE'S SWEETHEART DINNER

FRIDAY, FEBRUARY 14

RESERVATIONS TAKEN FROM 6:00 - 9:00 PM

\$65++ Includes 3 Course Dinner & Live Music



10TH ANNUAL PRESIDENT'S CUP GOLF TOURNAMENT
CHECK PRESENTATION TO ZOOTAMPA AT LOWRY PARK



PRESIDENT'S PARTY

PASS THE GAVEL & AWARDS DINNER

FRIDAY, JANUARY 17

6pm Cocktails | 7pm Dinner & Awards

\$45++ Per Person

RECOGNIZING...

2019 Board President, Sandy Callahan

2020 Board President, Eddie Leonard

2020 Board of Directors

Committee Member of the Year

Employee of the Year

Member Sponsor of the Year

IBERIAN WINES

Spanish & Portuguese Wines

THURSDAY, JANUARY 9

6:00 PM

\$70++ Vintners' Members | \$90++ All Others

Limited to 40 People

LA DOLCE VITA

Italian Wines

SATURDAY, FEBRUARY 15

6:00 PM

\$70++ Vintners' Members | \$90++ All Others

Limited to 40 People

STAR STUDD - CELEBRITY OWNED VINEYARDS

THURSDAY, MARCH 12

6:30 PM

\$70++ Vintners' Members | \$90++ All Others

Limited to 40 People

A portrait of Tim Jarrett, a man with short brown hair, wearing a light purple button-down shirt and a dark grey blazer. He is looking slightly to the right of the camera with a neutral expression. The background is a blurred cityscape under a bright sky.

A MOMENT WITH GENERAL MANAGER TIM JARRETT

Story and photo by Keith Marcel Woods

Hi, Tim! Can you tell me a little bit about yourself?

Let's see, so I grew up in Knoxville, TN. When I was in high school, my sister married into a Greek family that owned several restaurants in Knoxville and I started working for them and really just found that was my passion.

I love food, love serving people, and the whole business. So I decided that I needed to get the education around it and moved to Charleston, SC to attend Johnson & Wales University. I graduated in three years, worked in some hotels and restaurants in downtown Charleston, and then got promoted to Charlottesville, VA where I worked at the prestigious Keswick Hall.

I joined ClubCorp in 2007 in Raleigh, NC, managing the Cardinal Club, and ClubCorp said, "Hey you did a good job here, why don't you come to Tampa? We've got a Club that needs a lot of help."

So I moved down here to be the General Manager of the Centre Club, working there for almost eight years, turning the Club around and leading it through a \$2 million renovation in 2015.

I'm married to the love of my life, Loran. I've got three boys. I've got a 22-year-old, a 13-year-old. I've got a two and a half year old, and I've got a baby on the way.

Congrats on the new baby! What were your first thoughts of the Tampa Club?

This has always been a kind of iconic club for me—being in the community the last 10 years. It's on top of one of the tallest buildings in Tampa. It's got 37 years of history founded on diversity, founded on inclusion rather than exclusion. It is a Club with over 700 members who are passionate about their Club and love their Club. There's some really, really strong energy here that we want to build on to grow it back to where the Club was in its heyday.

How will your passion for hospitality assist you in your new role?

My passion is the people, really the staff. Staff in a Private Club is really unique in that we're not just a restaurant in the sky, we're somebody's extension of their

office, extension of their home and I really enjoy leading the people that make that happen—from the dishwashers to my department head team. The team understands that this is about people, this is about building relationships with our members and our members building relationships with each other.

I'm focused on what's important here, delivering really great food and quality personalized service, and programming and events that make members want to come and enjoy their Club.



I THINK IT'S IMPORTANT THAT OUR MEMBERS AND OUR STAFF ARE ACTIVELY INVOLVED IN THE COMMUNITY.

Tell me, what's your favorite part about the Tampa Club?

Having this view, and looking out over the city, watching the growth and watching the cranes and all the dirt get moved around, all the new developments that are coming—it's sort of a renaissance of our downtown. I feel it's very similar to what's happening within the Club, inside the windows. I really feel the view kind of accents what we're about—how we overlook the entire community.

What's on the horizon for the Club and members in 2020.

So, a couple of things.

One is we want to expand the network of clubs that members can utilize here in the Tampa Bay community, but also beyond this community to clubs all over the United States and worldwide that they can participate in when they're traveling. The other thing is that we're going to invest in the member space, so the Grille, Main Dining Room, and the Rotunda—all of that space will be reconceptualized to be more relevant to how members use

the Club today. We will be expanding and updating the member dining space plus doubling the size of the bar.

Moving forward, what would you say the Tampa Club's mission is?

The mission for our Club is to build relationships, foster relationships for member to member and member to staff, while delivering an incredible food and beverage experience.

I think it's important that our members and our staff are actively involved in community. I've talked about bringing Patel Conservatory into the Club to get some more awareness and to play some great jazz. Also, during this past holiday season we sent a group of staff and members to Metropolitan Ministries to serve in their holiday tent.

What do you think it takes to be a great general manager?

Definitely being a multitasker.

I deal with everything from maintenance and housekeeping issues - to how do we make the food better? How do we serve more efficiently to be sure we're hiring the best and brightest in hospitality? So being able to juggle that is critically important.

You've also got to be the face of the Club in the community and constantly be building relationships with other businesses, civic leaders and nonprofits.

Do you have any parting words?

Yeah, I'd say to the members, thank you for being a part of the Club and continuing to see its potential and that we look forward to them using their Club more often, and getting their input as to what we can do to make the experience better. It's going to be a tremendous year in 2020.

**Jason
Slack**

Senior Consultant

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BECOME A TAMPA CLUB VINTNER MEMBER

PERK'S OF BEING A VINTNER'S MEMBER

Preferred access to Club liquidation sales

No corkage fees

Monthly complimentary "Open House in the Wine Room"
to include charcuterie and glass of featured wine

Preferred discounts on wines purchased through all wine events

10% Off wine purchased from the Club's wine list anytime

Enjoy \$20 off
Wine Dinners

PLEASE CONTACT DONNA JULIAN AT DONNA@THETAMPA CLUB.COM OR 813.229.6028 EXT 302 FOR ADDITIONAL DETAILS

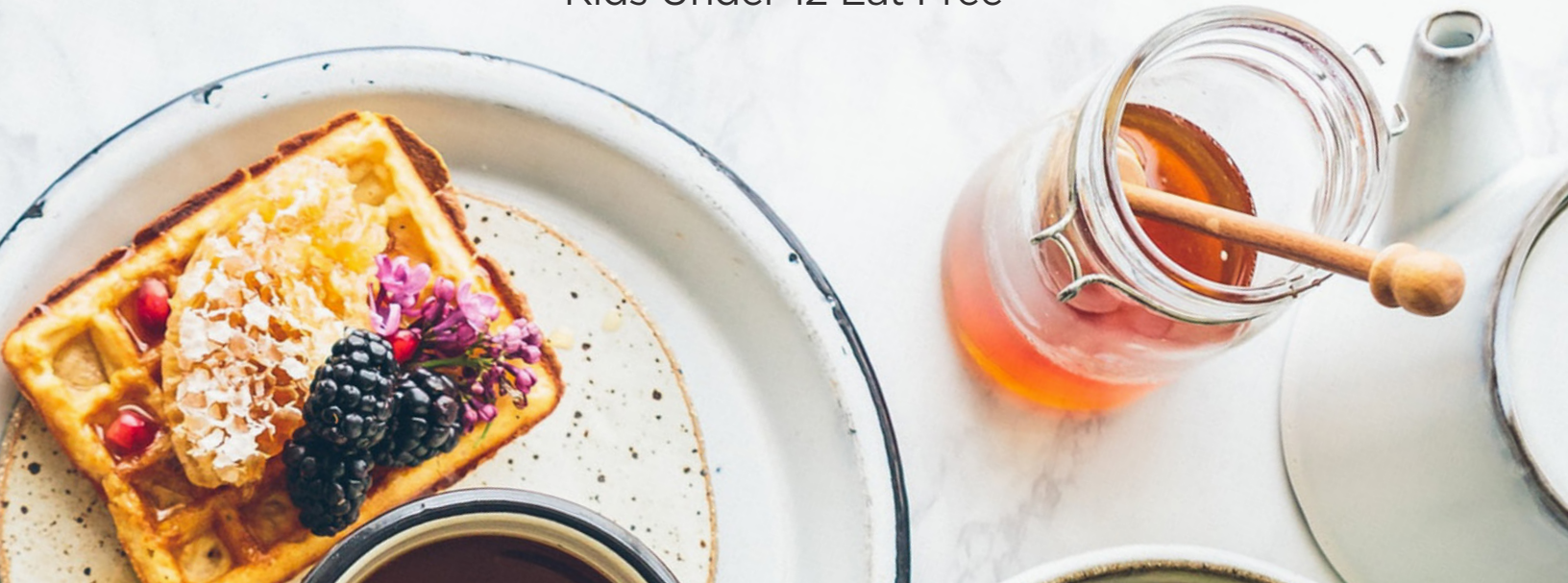
SUNDAY BRUNCH

JANUARY 12 | FEBRUARY 9 | MARCH 8

RESERVATIONS TAKEN FROM 10:00 AM - 1:00 PM

Chef's Brunch Menu; \$3 Bloody Mary's & Mimosas

Kids Under 12 Eat Free



PALMER ADVANTAGE
THE ULTIMATE CLUB NETWORK

The Tampa Club is excited to announce a new partnership with Palmer Advantage, the Ultimate Club Network.

The Palmer Advantage membership includes many reciprocal club privileges and some of those include complimentary green fees. You will have access to a local & global private club network, full-service travel, golf concierge and Member experiences for you, your family and business.

Here are Palmer Advantage added privileges and special Member benefits!

900+ GOLF COURSES IN THE U.S. and 40 OTHER COUNTRIES— Pay-for-Play, Cart Fee Only and Stay and Play Access

MEMBER EXPERIENCES—Signature Golf events, Flex Golf Outings and Special Ticket Access

CONCIERGE TRAVEL SERVICES—Domestic & International Travel, Top Cruises, Vacation Packages, Best Rate Guarantee/Travel Concierge

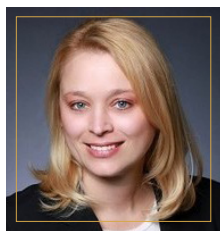
LEISURE - COMPLEMENTING MEMBER'S LIFESTYLES—Wine & Goods Program, Las Vegas/Broadway Show Tickets & Theme Park Tickets

Palmer Advantage is available to enhance your current Tampa Club membership for only \$35 per month.

For more information, please contact Ann Pereira at ann@thetampaclub.com or at 813.229.6038 ext 306

A Message from Melissa Davidson, Private Events Director

Greetings Tampa Club Members!



I am thrilled to join such a star-studded team here at the Club to manage Private Events. I've worked in the private club

industry for over 25 years, with most recent roles as Private Events Director with Clubcorp at the Centre Club, and Director of Catering at Innisbrook Golf & Spa Resort, a Salamander Hotels & Resorts property. I am thrilled to bring those years of experience here to the Tampa Club to take the Member and Guest private event experience to the next level. I thank you all for your continued support of the club, by hosting your own and referring friends and associates to host events here as well.

We do have a few changes on the horizon that are important for you to know. First of importance to share, is that under the new

lease terms with the building, the Germany Room, Hollingsworth Room and MacInnes Rooms will no longer be available for Tampa Club use, and thus are not available for private event bookings or daily usage. The Crystal Board Room, Rotunda and Plant Ballroom spaces will serve as great substitutes for all of your meeting needs. Be sure to reach out to me in advance to reserve these spaces.

What I am most excited to share about is that our talented Executive Chef, Anthony, and I have been working on some delicious changes to our banquet menu effective January 1. Additionally, I'm thrilled to announce that Tampa Club members will no longer be subject to Room Rental Fees for use of event space. Non-members may still book with a Club member sponsoring at a reduced Room Rental rate, and Non-members without a sponsor will still be required to pay the full applicable Room Rental. You will however notice food and beverage minimum spend requirements

on event spaces, and these will vary quite a bit with the space requested, the time of day and the size of the group using the space. I'm more than happy to elaborate with your next event inquiry. Most often, this adjustment will work to your benefit. Lastly, in order to keep supporting our service team and remain competitive in the Tampa market, you will notice a change in the service charge percentage applicable to all private events to 22%.

I know everyone is excited to get going in 2020, and again, I truly look forward to working with you, your companies, friends and family for all private event needs. Be sure to take note of our booking incentives for "Elevated Weddings" in this issue of the View, and be on the lookout for a great meeting package offer for full and half days coming in January! Happy New Year to all!

Melissa Davidson, Private Events Director
melissa.davidson@thetampaclub.com
Direct Dial: (813) 676-6685

elevated weddings



BOOK OR SPONSOR A WEDDING IN 2020 BY 3/31/2020 AND RECEIVE A \$500 EVENT CREDIT!*

*SOME RESTRICTIONS MAY APPLY

Contact Melissa Davidson, Private Events Director for details.
813.229.6028 | melissa.davidson@thetampaclub.com



CHEF'S CORNER WITH EXECUTIVE CHEF ANTHONY CILMI

Happy New Year's everyone! I truly hope 2020 brings peace, prosperity and a clear vision to your lives!!! That's what 2020 means to me...a 'sharp vision' for the future. There's been lots of changes here at the Tampa Club, but one thing remains constant...BNG Hospitality is dedicated to honoring the Club's past while driving the Club's future with a clear vision. It has been an absolute honor being your Executive Chef and as always myself and my talented and dedicated Culinary Team have enjoyed serving you all this past year and are eager to serve up more deliciousness in the coming year.

Happy Gasparilla Day!!!!

Anthony Cilmi
Executive Chef



Gasparilla Paella

INGREDIENTS

- 8 Tbs olive oil, divided
- 3 lbs Chicken pieces
- 1 lbs shrimp, shelled and deveined
- Salt & Pepper
- 2 or 3 links of chorizo or other seasoned pork sausage
- 1/2 lb lean pork, cut into cubes
- 1/4 lb ham, cut into strips
- 1 large onion, chopped
- 4 cloves garlic, crushed
- 1 red bell pepper, cut into strips
- 1 large tomato, peeled, seeded and chopped
- 1 tsp chopped fresh oregano
- 1 cup rice
- 2 1/2 cups Good quality chicken stock
- 1 tsp saffron
- 2 Tbs hot water
- 2 cups artichoke hearts
- 2 cups frozen peas
- 12 mussels, scrubbed and "de-bearded"
- Chopped Parsley

RECIPE PREPARATION

1. Heat 4 Tbs olive oil in a heavy skillet. Season chicken and shrimp with S&P. Brown chicken pieces in the oil and remove. Brown shrimp in the oil and remove.
2. Brown the whole sausages, remove, and cut into pieces. Brown the pork and ham. Add onion, garlic, bell pepper, tomato, and oregano. cook stirring frequently, until most of the liquid has evaporated. Set aside.
3. Heat remaining oil in a paella pan or other shallow ovenproof pan. Add rice and fry until transparent. Add pork and ham mixture, chicken stock, and saffron softened in the hot water. Bring to a boil over high heat. Taste to correct seasonings. Remove from heat.
4. Add artichoke hearts, mixing well. Sprinkle thawed peas over the top and arrange chicken and sausage pieces, mussels over the top.
5. Cover loosely with foil. Preheat oven to 375 degrees and bake for about 25 minutes or until liquid is absorbed. Do not stir. Remove from oven and discard any mussels that have not opened. Add reserved shrimp and cover loosely. Let rest for 10 minutes. Sprinkle with chopped parsley. Serve and enjoy directly from the pan.



WELCOME NEW MEMBERS

Tampa Club membership is by invitation. Thank you to these members who keep our club healthy and growing by sponsoring new members:

Juliann Nichols, Terry Chandler, William Watts, Linda Philipps, Frank Fitzgerald, Bill Nipper, Andriy Lytvyn, Rosie Paulsen, David Hall, David Dickey, Alexandria Sheryl Moore, Dolly Brown, Sandy Callahan, James Mark Broxton, Michael DiBlasi, Robert Paredes, Dr. John Dahdah



We recognize and reward our sponsoring members; please call or email our Membership Director, Ann Pereira, 813-676-6683 or ann@thetampaclub.com for more details.

Cameron Barbas & Anna Duncan
CBRE

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Benedict Enterprises Incorporated

James Mark Broxton
Goodfriend Roofing

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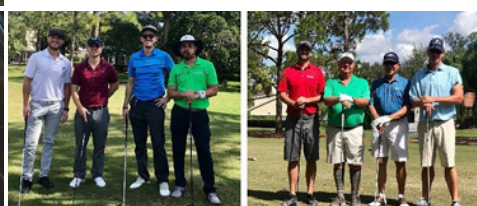
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Hancock Whitney Bank;
Geico

Dr. Susan Hoover
Moffitt Cancer Center

Dennis Jimenez & Johany Castro
CBRE

Joseph La Jeunesse
Santa Clara County Sheriff's Office
SVMD

Stephen & Annika Katsarelis
Bank of America - Merrill



TAMPA CLUB BOX OFFICE

Tickets for Amalie Arena,
The Straz, Ruth Eckerd Hall,
Mahaffey Theatre & more.

Please contact Donna Julian at
donna@the.tampaclub.com
for availability and pricing.



SHARE YOUR MEMORIES WITH THE CLUB!

Post your photos on Facebook or
Twitter and tag the Tampa Club.



fb.me/TheTampaClub



[@thetampaclub](https://twitter.com/thetampaclub)

Nigel Kirwan
NHL, Tampa Lightning

Alexandria Sheryl Moore & Andre Kirwan
Turn 21 Foundation;
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USF Colleague of Nursing

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CBRE

Martin Revello & Victoria Hoch
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Precisions Learning Center

Drs. Douglas & Ann Ross
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USF

Kirk Smith & David Siracusa
RCS Pinellas;
Siracusa Staffing & Leasing

Jeff & Kathryn Stone
Spectrum Reach

Mark & Rozann Taylor
University of South Florida

C. Jane Webster



WHAT THEY'RE SAYING



Denise Hicks

I just want to take the time to thank you and your amazing staff that worked my party. Everything and I do mean everything was wonderful!!! The place was beautiful, and the staff super friendly and nice. I especially want to thank you for helping me plan this milestone event...The Tampa Club made my event everything I wanted it to be. The food was fantastic and the bar manager was very friendly and accommodating. Please thank everyone who had anything to do with my event. Tell them words cannot express my gratitude for the beautiful job everyone did. As one friend put it is was nothing short of epic. Thank you so much again.

Jane Webster

Most excellent environment for every occasion. Staff extremely helpful. Epicurean delights - cappuccino, wonderful fried chicken - perfect. So relaxing after hectic schedule - comfortable decor and beautifully decorated - would want some of arts on wall! Can't wait for more! Will bring many associates with me next time. Thank you.

Madeline Rousseau

The Tampa Club is amazing and I am proud to be a member. The business networking events, the view, the food and the staff are all 5 star!



Good Kids with Good Grades

DID YOUR CHILD EARN ALL A'S?

We'll reward their hard work with recognition in The VIEW and a free meal up to \$20 value. Simply email donna@thetampaclub.com with the names, schools and report cards of your smart kids.

Tampa Club Members will now enjoy PGA rates for up to four players, 48 hours in advance. The rate changes seasonally so here are the PGA rates.

1/1/20 - 4/12/20 \$79 plus tax

4/13/20 - 9/19/20 \$59 plus tax

9/20/20 - 12/31/20 \$69 plus tax

When Tampa Club Member's call, they will provide their member number - our staff will reference it in the reservation notes. Call (813)949-0090 ext. 1 for tee times 48 hours in advance.

PGA rate includes greens fee, cart and practice balls. TPC Tampa Bay is open 7 days a week.



Tampa Bay

JANUARY 2020

SUN	MON	TUE	WED	THU	FRI	SAT
			1 CLUB CLOSED	2	3	4
5	6	7	8 NETWORKING AT THE TOP OF TAMPA	9 VINTNERS' IBERIAN WINE DINNER	10	11 JAZZ BAND
12 SUNDAY BRUNCH	13	14	15	16 MORNING BUZZ NETWORKING	17 PRESIDENT'S PARTY	18
19	20 COOKING CLASS: VEGAN COOKING	21	22	23 Y.E.S.: YOUNG EXECUTIVE SOCIAL	24	25 GASPARILLA PIRATE PARTY
26	27	28	29	30 CIGAR DINNER	31	

WEEKLY SCHEDULE

SUNDAYS

Closed

MONDAYS

Breakfast
Lunch

TUESDAYS

Breakfast
Lunch
Happy Hour
Dinner
Low Dough Dinner

WEDNESDAYS

Breakfast
Lunch
Happy Hour
Dinner
Low Dough Dinner

THURSDAYS

Breakfast
Lunch
Happy Hour
Dinner
Low Dough Dinner

FRIDAYS

Breakfast
Lunch
Happy Hour
Dinner

SATURDAYS

Cocktails
Dinner

FEBRUARY 2020

SUN	MON	TUE	WED	THU	FRI	SAT
						1
2	3	4	5 MEMBER/GUEST NIGHT	6	7	8
9 SUNDAY BRUNCH	10	11	12 NETWORKING AT THE TOP OF TAMPA	13	14 VALENTINE'S SWEETHEART DINNER	15 VINTNERS' WINE DINNER: LA DOLCE VITA - ITALIAN WINES
16	17 COOKING CLASS: APHRODISIAC COOKING	18	19	20 MORNING BUZZ NETWORKING	21	22 JAZZ BAND
23	24	25	26	27 CIGAR DINNER	28	29

WEEKLY SCHEDULE

SUNDAYS

Closed

MONDAYS

Breakfast
Lunch

TUESDAYS

Breakfast
Lunch
Happy Hour
Dinner
Low Dough Dinner

WEDNESDAYS

Breakfast
Lunch
Happy Hour
Dinner
Low Dough Dinner

THURSDAYS

Breakfast
Lunch
Happy Hour
Dinner
Low Dough Dinner

FRIDAYS

Breakfast
Lunch
Happy Hour
Dinner

SATURDAYS

Cocktails
Dinner

MARCH 2020

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6 LIFE MEMBER PARTY	7
8 SUNDAY BRUNCH	9	10	11 NETWORKING AT THE TOP OF TAMPA	12 VINTNERS' STAR STUDDERED WINE DINNER - CELEBRITY OWNED VINEYARDS	13	14
15	16 COOKING CLASS: ASIAN CUISINE	17 ST. PATRICK'S DAY HAPPY HOUR	18	19 MORNING BUZZ NETWORKING	20	21 JAZZ BAND
22	23	24	25	26 CIGAR DINNER	27	28
29	30	31				

WEEKLY SCHEDULE

SUNDAYS

Closed

MONDAYS

Breakfast
Lunch

TUESDAYS

Breakfast
Lunch
Happy Hour
Dinner
Low Dough Dinner

WEDNESDAYS

Breakfast
Lunch
Happy Hour
Dinner
Low Dough Dinner

THURSDAYS

Breakfast
Lunch
Happy Hour
Dinner
Low Dough Dinner

FRIDAYS

Breakfast
Lunch
Happy Hour
Dinner

SATURDAYS

Cocktails
Dinner

Come Enjoy TopGolf's Shared Platinum Membership Exclusive to Tampa Club Members Only \$651 for a full year!



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20% discount on events

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Membership includes privileges for member and anyone living in their household

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FOR MORE INFORMATION CONTACT ANN PEREIRA AT ANN@THETAMPACLUB.COM OR 813.676.6683

Platinum Hours

Monday - Wednesday

Open - Close

Thursday & Friday

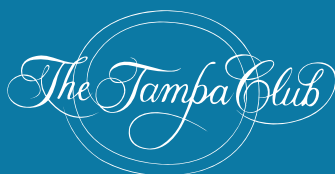
Open - 5pm

Saturday

Open - Noon

Sunday

Open - Noon & 5pm - Close



Since 1981

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