

THE TAMPA CLUB MAGAZINE | Fall Edition 2021

VIEW

2022

COUNTING DOWN...
TO A NEW YEAR,
A NEW TAMPA CLUB!

Club Operations

BREAKFAST | TUESDAY - FRIDAY

7:30 - 10:30 AM

Enjoy items such as made-to-order Baked Eggs, Coconut & Banana Pancakes, Frittatas, fresh and fast, along with freshly brewed coffee & the best view in Tampa! Free parking from 7:30 - 9:30 am.

\$8.00+ tax and service charge per person
Complimentary for Palmer Advantage members (tax and service charge applies)

LUNCH | TUESDAY - FRIDAY

11:30 AM - 2:00 PM

Full a la carte menu available daily.

DINNER***

TUESDAY - SATURDAY

5:00 PM - 9:00 PM

Be sure to stop for a la carte dining and experience our new menus - A Culinary Retrospect - with representation of the best loved menu items from the Club's recent history.

IMPORTANT NOTICE OF MODIFIED HOURS OF OPERATION:

THE TAMPA CLUB WILL BE CLOSED OR HAVE MODIFIED HOURS ON THE FOLLOWING DATES:

SATURDAY, OCTOBER 9 - CLOSED

SATURDAY, OCTOBER 23 - CLOSED

SATURDAY, OCTOBER 30 - CLOSED

SATURDAY, NOVEMBER 6 - CLOSED

WEDNESDAY, NOVEMBER 24 - CLOSING @3PM

THURSDAY, NOVEMBER 25 - CLOSED

FRIDAY, NOVEMBER 26 - OPEN @ 4PM

SATURDAY, NOVEMBER 27- OPEN @ 4PM

FRIDAY, DECEMBER 24 THRU MONDAY, JANUARY 3

SATURDAY, DECEMBER 31 - OPEN FOR NEW YEARS EVE SPECIAL EVENT ONLY

UPCOMING EVENTS

OCTOBER

- October 2 Live Jazz
- October 8 Murder Mystery Dinner
- October 9 CLUB CLOSED
- October 11 Presidents' Cup Golf Tourney
- October 20 Top of Tampa Networking
- October 21 Vintners' 40th Anniversary Wine Dinner
- October 23 CLUB CLOSED
Nine & Dine & Cheval
- October 28 Young Executives Luncheon
Member Guest Night
- October 30 CLUB CLOSED

NOVEMBER

- November 4 Cigar Dinner
- November 10 Top of Tampa Networking
- November 13 Holiday Cooking Class
- November 17 Hard Hat Tour
Discover the Tampa Club
- November 18 Young Executives Lunch
Comedy Night
- November 19 Champagne Sparkler
Turkey To-Go Orders Due
- November 25 CLUB CLOSED
Happy Thanksgiving!

DECEMBER

- December 1 Top of Tampa Networking
- December 2 Cigar Dinner
- December 4 Gingerbread House
Decorating
- December 8 Members' Holiday Mixer
- December 12 Brunch with Santa Claus
- December 14 Young Executive Luncheon
Discover the Tampa Club
- December 15 Vintners' Wine Dinner
- December 22 Holiday Candlelight Dinner
- December 23 Christmas Eve "Eve"
PJ Happy Hour
- December 31 New Years Eve Dinner
& Dance Party
- December 24 CLUB CLOSED
through
January 3



FROM THE GM



Happy Fall Y'all! Well, the excitement is not slowing down here at the top of Tampa. We are well on our way through the renovation and despite a few changes to the designs and a couple of minor, unexpected issues, we are making great progress on completion.

First to be finished will be the new Canopy Ballroom. Formerly the Main Dining Room, we are giving this space a new look and new life. Did you know that just a few short years ago Tampa was ranked as the No. 1 city in the world to have the most trees? Natural design elements, the unobstructed views of Tampa's sprawling urban forest canopy, in addition to our physical position at the top of downtown's "city" canopy, all serve as the inspiration for it's new name.

The capacity has increased with a modified footprint of the room, and our Private Events Director, Melissa Davidson, will look forward to assisting you with planning your next event in that space. Contact Melissa to check future availability.

The Grille area - soon to be renamed as well - will be coming back to us, hopefully, in December. We've got all the furniture ordered, including some beautiful communal tables that will be custom made here in Tampa. The new bar area is designed to feature a stunning white quartzite bar top, soft seating and of course, sunset views while you sip on your evening cocktails. We will be hosting another night for Hard Hat Tours on November 17th. Keep an eye on the calendar for more details on this event and to get a sneak peek before the project is finished.

As we move into the fall, the construction status will create some interruption to club operations in October and November. Please pay close attention to Club communications for upcoming closures to a la carte dining. Additionally, over the next few weeks, we will have some transition and new faces coming to both the culinary and service teams as we prepare for a very busy, and very exciting fall and holiday season. There are some fantastic events planned by our team and we can't wait to share those opportunities with you and your families. Thank you in advance for your patience as we navigate the next few weeks.

Membership at the Tampa Club continues to grow, and now is the time to join - we are inching closer than ever before to a membership cap of 1000 Members. To take advantage of current membership rates, be sure to refer your friends and colleagues to our Membership Director, Ann Pereira.

Lastly, I would like to say again how grateful we are to the Tampa Club Members who have committed to supporting our project. With those committed for 21 Club and the Sunset Bar Project, we have been able to fund roughly 1/3 of the project. We couldn't have done this without you! There are limited opportunities remaining to support our efforts - more information on the Sunset Bar Project is in the following pages, or you can reach out to Ann for further details. Ann@thetampaclub.com

Have a great fall and we hope to see you around the Club this holiday season!

Tim Jarrett,
General Manager

STAFF

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

Ann Pereira, Membership Director
ann@thetampaclub.com

Melissa Davidson, Private Events Director
melissa.davidson@thetampaclub.com

Lauren Barbarossa, Club Communications
lauren.barbarossa@thetampaclub.com

Sharon Crean, Controller
sharon@thetampaclub.com

Tim Vels, Service Director
tvels@thetampaclub.com

Justin Booz, Beverage Manager
justin.booz@thetampaclub.com

ADVERTISE

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

Deadlines
Spring Edition
March 15
Summer Edition
June 15
Fall Edition
September 15
Winter Edition
December 1

To Submit an Ad or Questions about advertising in The VIEW, contact

Melissa Davidson
melissa.davidson@thetampaclub.com
813-676-6685



JOIN US FOR OUR NEXT
HARD HAT TOUR

WEDNESDAY,
NOVEMBER 17
5:30 - 7:30 pm

RSVP@THETAMPAclub.COM



PLEASE NOTE!
Renderings may not reflect final design or finishes.

THANK YOU TO OUR SUNSET BAR SPONSORS!

- John Taylor and Patricia Lamphear
- Steph & Allie Pettit
- Billy and Matt Bullwinkel
- Cesar Hernandez
- Frank Rygiel
- Avelino Vide
- Katrina Madewell
- Fraser Himes
- Bob Malandro
- Jon and Lisa Hartzler
- Cheryl and Emerson Brumback
- Leigh and Kris Nickens
- Marty Jones & Sandra Brusso
- Mike and Carol Zelnik

THE SUNSET BAR PROJECT



SUPPORT THE SUNSET BAR PROJECT!

- Contribute \$7,500 towards the renovation of our 24 seat bar
- Receive \$3,750 Food & Beverage Credit upon completion of the bar
- Receive your first drink on the house for the life of your membership
- Receive your name displayed at the bar
- Exclusive bar reservation benefits

Interested in joining?
Contact Ann@thetampaclub.com
for more details.



MEMBER-GUEST NIGHT

THURSDAY, OCTOBER 28 | 6:00 - 8:00 PM

There is no better time to introduce your friends, family and colleagues to the Tampa Club! Enjoy cocktails & hors d'oeuvres, live music and behind the scenes tours of our 40th anniversary remodeling project.

Exclusive and limited offers for joining the Club and for referring new Club members will be available.

RSVP to Ann@thetampaclub.com



COMEDY NIGHT WITH DANNY BEVINS

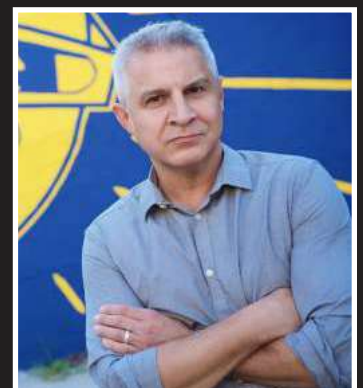
THURSDAY, NOVEMBER 18 | Doors 6:30pm | Show 7:30pm

\$35 + Tax and Service Charge per person

Laugh out loud with headliner and native Tampa comedian, Danny Bevins! Danny has previously won the San Francisco Comedy Competition. Danny has been seen on Showtime's "Road Dogs" with Billy Gardell, Comedy Central, Gotham Comedy Live, and TBS's "Sullivan and Son".

Food & Beverage Available A La Carte

Reservations Required!
RSVP@thetampaclub.com
 813-229-6028



MEET OUR MEMBERS

Julie Curry

Tell us about you - what would you like us to know about you & your family?

I live in the Channel District with my husband, Jesse, and our two kids, Savannah and Maximus. While we're all really busy with work, school, and other activities we make a point to sit down at the table and eat dinner together. The hot question is always "so, how was everybody's day". Life can get kind of crazy, it's nice to have a moment to slow down and enjoy each other's company.

Are you originally from Tampa? What do you love most about the city?

I was born in Miami, but came to Tampa when I was still a baby, so it's 100% home to me.

I love the way that Tampa feels so centered. Tampa has the convenience of a big city, but the personality of a small town, people are very open to meeting one another and always eager to help out a local. The natural environment here is perfect, we're close to several beaches, state parks, and natural springs, but not so close that we're a tourist town. I'm excited to see the changes as our downtown continues to grow.

Tell us all about the story behind Bake'n Babes. How did you come

up with the idea and what are your plans for the future?

Bake'n Babes got its start at the Ybor market, we tried creating lots of different products and carried the best ones forward. Eventually we opened our first storefront and that's when things really started to take off, having a dedicated space gave us the opportunity to experiment and really refine our menu. We now have two Tampa locations, our flagship in Armature Works and Bake'n Babes To Go on Davis Islands. We hope to keep satisfying Tampa's sweet tooth for years to come.



Having a beautiful space where we can come to relax at the end of the day for a glass of wine and a nice dinner is what made us join.

What made you join the Tampa Club?

We had visited the Tampa Club several times in the past, but it had always seemed a little too business-focused for us, but over the last few years as more and more people are choosing to live, work, and play downtown the club has started to lean in to the social aspects.



Having a beautiful space where we can come to relax at the end of the day for a glass of wine and a nice dinner is what made us join. We're excited to see the changes as the club completes its renovation and creates some space for co-working and more casual get togethers downstairs.

Any final words to the current members or to those that may be considering joining?

Now's the time to join! The club has some great things in the works with the renovations and we're quickly approaching our member limit.

DRESS CODE REMINDER

The Tampa Club's dress code exists to promote a comfortable environment befitting a business club where members entertain socially and professionally. The dress code is in keeping with the spirit of the club and best serves the majority of its members. While traditional business attire is always appropriate, business casual attire is also welcome. Nice denim is permitted in the Club. The following is not permitted anywhere in the Tampa Club: T-shirts, bare midriffs, flip flops, shorts*, athletic attire. It is the responsibility of members to ensure their guests are aware of the dress code.

*Summer Dress Code (Memorial Day to Labor Day) - During this time, upscale resort dress is permitted. Shorts can be worn as long as they are knee length. Swimwear and/or coverups are not allowed.



CHEF'S CORNER WITH BENJAMIN CLARK

It seems that it was just yesterday that I began my tenure here at The Tampa Club in January of 2021, yet here we are with the Holiday Season quickly approaching! I am sure that I am not alone when

I say that this time of year is my absolute favorite for a multitude of reasons; cooler weather, festive gatherings, time spent with family and friends; however, the greatest gift that the Holiday Season bestows upon us is the bountiful culinary treasures that we come across. I have shared a family favorite from my past; an apple and cranberry stuffing that goes with any number of main holiday dishes, be it Turkey, Ham, Lamb or Beef.

We are also hosting a Holiday Themed Cooking Class on November 13th; for those of you who are alumni of any one of our cooking classes know how much fun we have in the kitchen sharing culinary knowledge from one person to the next. We will be teaching a variety of Holiday themed dishes, along with the added bonus of teaching Holiday cocktail recipes and beautiful tips on table settings and decorations that will make your gatherings easy and festive!!!!

The most important thing that we can do during this time of year is spend a couple of extra moments reflecting; being thankful for the family, friends, and gifts that surround us on a daily basis. I would like to take time to personally wish everyone a very safe, happy and healthy holiday season; and the entire Tampa Club would like to Thank You for continued support and patronage. Have a very Happy Holiday Season! - Chef Ben



CRANBERRY-APPLE HOLIDAY STUFFING

(Serves 20)

INGREDIENTS

- 10 cups sourdough bread about one loaf, cubed
- 1 stick unsalted butter
- 2 ribs celery
- ½ yellow onion
- 2 large Granny Smith or Golden apples
- 1 cup fresh cranberries
- 2 ½ cups low sodium vegetable stock
- salt and pepper to taste
- 2 large eggs
- 2 tbsp fresh parsley chopped
- 2 tbsp fresh sage chopped
- 1 tbsp fresh rosemary chopped
- 1 tbsp fresh thyme chopped
- nonstick cooking spray

RECIPE PREPARATION

1. If using a fresh loaf of sourdough bread, cube or tear into small pieces the evening before. Arrange on a baking sheet and allow to stale overnight.
2. Preheat oven to 350 degrees F and prepare a large casserole dish with nonstick cooking spray or oil.
3. In a large skillet, melt the butter over medium-high heat. Prepare the celery by slicing down the middle of each rib, then chopping into a small dice. Dice the onion, then add broth to the skillet with the butter. Season with salt and pepper and allow to cook until translucent and fragrant, about 5 to 6 minutes.
4. Meanwhile, chop the fresh herbs and add to a large mixing bowl with the sourdough bread. Dice the apple, soak briefly in acidulated water (fresh water with lemon juice - 1 Gallon of water to 1 pint of lemon juice) while prepping the rest of the ingredients, then add to the mixing bowl along with the fresh cranberries. Pour half of the vegetable stock over the mixture and fold together to combine.
5. Whisk the eggs into the remaining vegetable stock. When the onion-celery mixture is ready, add to the mixing bowl. Fold to combine, then pour the remaining liquid over the top.
6. Transfer to the prepared casserole dish and spread in an even layer. Top with additional herbs if desired, and season lightly with salt and pepper. Cover with foil and bake 30 minutes.
7. After 30 minutes, remove the foil and return to the oven to bake 10 to 15 minutes more, or until the top begins to brown. Allow to cool slightly before serving, and garnish with additional herbs if desired. Serve immediately, or hold warm until ready to serve.

STONE CRAB SEASON IS ON IT'S WAY!

ENJOY **FLORIDA STONE CRAB** NIGHTLY DURING A LA CARTE DINING
NOVEMBER 16TH - 20TH ONLY

Limited quantities will be available,
so pre-orders are encouraged!
Market Pricing per lb TBD

Reservations recommended always!
813.229.6028 | RSVP@thetampaclub.com



THE VINTNERS' ANNUAL SPARKLER CHAMPAGNE & SPARKLING WINE TASTING

FRIDAY, NOVEMBER 19 | 7:00 PM - 9:00 PM

Complimentary to Vintners' Club Members
\$45+ tax and service charge for All Other Members & Guests

Reservations recommended always!
813.229.6028 | RSVP@thetampaclub.com

THANKSGIVING TURKEY PREP TO-GO!

ALL ORDERS MUST BE SUBMITTED
NO LATER THAN FRIDAY, NOVEMBER 19.
PICK UP BY 3PM ON WEDNESDAY, NOV 24.

Make your Thanksgiving prep easier than ever!
All turkeys will be brined, marinated per flavor, and
ready to cook with clear cooking instructions.
Stuffing and Gravy Included!

The Tampa Club Classic - Citrus & Onion Medley Stuffing,
Roasted Garlic and Herb Butter Rub

The Smoked Fowl - Chef's BBQ Rub, Apple & Bourbon Onion
Stuffing, & Grilled Citrus Chilula Butter

The Maple Bourbon Bird - Smoked Onion and Herb Vegetable
Stuffing, Maple Syrup Butter Rub, Honey Bourbon Injection

Each 14-16 lb Turkey serves 6-8 people

Call for pricing and submit all orders to
Reception@thetampaclub.com | 813-229-6028

GINGERBREAD HOUSE DECORATING

**SATURDAY, DECEMBER 4
1:00 - 3:00 PM**

\$65 + Tax and Service Charge PER HOUSE

Fun for the whole family! Show off
your SWEET decorating skills with an
impressive spread of candies. Chef Santa
is certain to be impressed!

Holiday snacks and non-alcoholic
beverages included.

Reservations are required by
WEDNESDAY, NOVEMBER 24th
RSVP@thetampaclub.com | 813-229-6028

COOKING CLASS: HOLIDAY ENTERTAINING SATURDAY, NOVEMBER 13 | 12:00 - 3:00 PM

\$65 + Tax and Service Charge

Our final cooking class for the year will be one to match
the sights, sounds and smells of the holiday season!
Spend time in the kitchen on some classic holiday dishes,
learn some creative holiday cocktails to jingle and mingle
with this season, PLUS get tips and tricks on arranging
incredible holiday tablescapes to impress all those extended
family members (even your mother-in-law)!

Reservations, please! Space for this event is limited.
RSVP@thetampaclub.com
813-229-6028



CIGAR DINNERS RETURN!

THURSDAY, NOVEMBER 4 | 6:00 PM Featuring Cayman Cigar Company

THURSDAY, DECEMBER 2 | 6:00 PM Featuring Off Da Hook Mobile Cigar Lounge

HOSTED OUTSIDE IN THE BANK OF AMERICA PLAZA, WEATHER PERMITTING

\$68+ tax and service charge per person
Includes Open Bar, Dinner and Cigars

RESERVATIONS REQUIRED - SPACE IS LIMITED

RSVP@THETAMPACLUB.COM

813-229-6028



Gasparilla
2022

**SAVE THE DATE,
ME-HEARTIES!**

**SATURDAY, JANUARY 29, 2022
10:00AM - 9:00 PM**

**ADDITIONAL EVENT DETAILS
AND PRICING
COMING DECEMBER 1st!**

The Canopy Ballroom



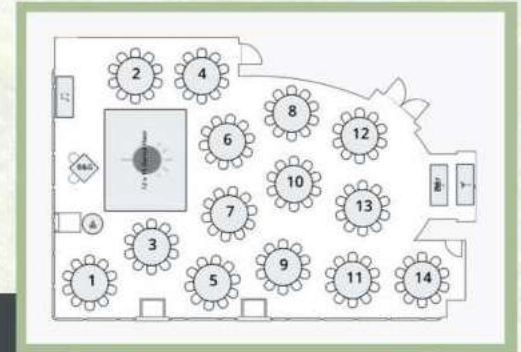
COMING FALL 2021

Perched 42 stories above Tampa Bay, enjoy a birds eye view of Tampa's sprawling urban forest from the elegant Canopy Ballroom. Natural design elements of this space mimic one of Tampa's defining features as a global leader in tree conservation. Unchanged after our 40th anniversary renovations is the unparalleled panoramic views of Tampa Bay all the way to the Sunshine Skyway Bridge as the Gulf coast sun sets on your event.

EXCLUSIVE OFFER FOR CLUB MEMBERS!

Host your 2022 event in the Canopy Ballroom and receive 10% of your event spend in food and beverage credits to your Member account! Must book by 12/1/2021.

Contact Private Events Director, **Melissa Davidson** to book!
813.676.6685 | melissa.davidson@thetampaclub.com



SHUMAKER

Shumaker is a proud supporter of the Tampa Club and the 12th Annual Presidents' Cup.

LEGAL INSIGHT
BUSINESS INSTINCT
COMMUNITY IMPACT



Jonathan Ellis
Tampa Bay Club President
Community Associations Business Sector Chair

SOLD OUT
Contact us to join the Wait List!

40TH ANNIVERSARY VINTNERS' WINE DINNER

FEATURING
NICKEL & NICKEL & FAR NIENTE

THURSDAY, OCTOBER 21 | 6:30 PM

Celebrate 40 years at the top of Tampa with an extraordinary 5-course dinner with a variety of Napa Valley's prestigious Nickel & Nickel and Far Niente wines.

\$150+ tax and service fee Vintners' Members
\$175+ tax and service fee All Other Members & Guests

2021 Vintners' Club

- \$30 per Membership, per month
- \$20 discount on monthly Wine Dinners
- Complimentary admission to Wine Tastings
- Add to your collection with special pricing on wine purchases during Vintners' Wine Events
- Waived Corkage Fees on BYOW for a la carte dinner

To Join the Vintners' Wine Club,
or Reserve a Wine Locker
Contact Ann Pereira,
813-229-6028 | ann@thetampaclub.com

VINTNERS' WINE DINNER

FEATURING
**BEST OF THE BEST
90 PT WINES**

WEDNESDAY, DECEMBER 15 | 6:30 PM

\$75+ tax and service charge
Vintners' Members

\$95+ tax and service charge
All Other Members & Guests

NETWORKING

NETWORKING AT THE TOP OF TAMPA

WEDNESDAYS MONTHLY!

OCTOBER 20

NOVEMBER 10

DECEMBER 1

5:30 PM - 7:30 PM

\$15 inclusive per person
Includes One Drink Ticket
& Light Appetizers

YOUNG EXECUTIVE NETWORKING LUNCH

OCTOBER 28

NOVEMBER 18

DECEMBER 14

11:30AM NETWORKING

12:00 PM LUNCH SERVED

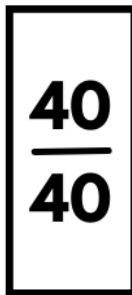
Members \$25 inclusive per person

Guests \$35 inclusive per person



THE TAMPA CLUB 40 UNDER 40

The Young Executive Committee is proud to recognize the top 40 Tampa Club young professionals demonstrating superior leadership and engagement in the Tampa Bay Community!



Kiera Andrews
Charles Baxter
Whitney Brundage
Nicholas Buchanan
William Bullwinkel
Carlos Cortez
Julie Curry
Chris Cyrille
Dr. John Dahdah
Joe Dodd

Allison Dougherty
Chrissie Edwards
Jenifer Fernandez
Ryan Fink
Beau Giles
Cleandy Gomez
Blake Guthrie
Kala Hennessey
Cesar Hernandez
Thomas Irwin

Kim Linton
Bridget Luzod
Victoria Martinez
Christopher Nardi
Miguel Ortigao
Savannah Pagnozzi
Mark Palomba
Aakash Patel
John Robinson IV
Charles Rumph

Lucielle Saloman
David Sanders
Ben Sever
Antwan Shirley, Jr.
Samuel Summers
Casey Taylor
Jon Tsourakis
Kevin Tydlaska-Dziedzic
James Ware
Alexander Zambrano





Tampa Club membership is by invitation.
First we thank existing members who
keep our club healthy and growing by
sponsoring new members:

Ricardo Gilmore
Tim Ryan
John Lum
Jeremy Harding
Katrina Madewell
Shelby Walters
Kevin Dziedzic
Natalie Wetherington
Victoria Redwine
David Saunders
Joquin Jaramillo
Togo Coles
Anthony Nigro
Brian McCrae
Chris Cyrille
Andi Simmons
Alex Zambrano
Victoria Redwine
Madeline Rousseau
Fabricio Zambrano

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.

WELCOME NEW MEMBERS

Adam & Hannah Mack
Deloitte / Avantor Sciences

Louis & Lisandra Meyers
Saxon Gilmore & Carraway

Carrie & Hugo Juliao
Douglas Elliman Realtor / American Airlines

Justin and Jaime Woods
Ashley Furniture

Ed & Laura Elsasser
Primegroup Insurance

Steve Almeida & Allison Townsend
Delta Airlines / Enspire for Enterprise

Zeke & Rebekah Samples
Liberty Home Mortgage

Justin & Wendy McAllister
Grey Group LLC

Ray & Vee Hendricks
HD Real Estate / Santander

Andi Simmons
Simmons Real Estate Serv.

Leigh & Kristopher Nickens
Tampa Bay Poo Patrol

Bradley Smith
Charity Gard

Clifford Walsh & Kimberly Simpson
Vensure Employer Services/Edge Rock

Mackenzie Shively
Sandstone Insurance Partners

Asha Terminello / Patrick Mazza
ACTS, Inc

Stephen & Martha VanCamp
Be Fit Systems

Faith & Jacob Griffin
Sir Speedy Tampa

Haley Bening / Justin Bronson

Tim Desmond
Morgan Auto Group

Joann Siegel
Partner Payments

Lewis & Carol Jolly
Celestar Holding Corp

Thomas & Donna Sisak
US Air Force

Alex Pendley
Silverton Mortgage

Bob & Alli Noriega
AutoWorks of Tampa/Noriega Air Holidays

Elizabeth Davis

Garrett Greco & Cody Marie Bontrager
Greco Real Estate

Kim & Candiss Hamilton

Paul Wiesner & Chris Maggio
Embassy Suites Downtown

Marty Jones
MMJ Florida

Mike & Carol Zelnik
National UC Realty

Chak & Usha Prakash

William Daniel
Building Easier Construction Group

Blake Guthrie
Outback Bowl

Stephen & Cynthia Giordano

Gina & Ronald Lafleur
Pfizer/Fed Ex

Taylor & Aleksandra Johnston
USAF / US Chamber of Commerce Foundation

Courtney & Kevin Jackson
Paragon Cyber Solutions






King OF THE COOP

NASHVILLE HOT CHICKEN

Thank you to all of our friends at The Tampa Club for your continued support!

www.kingofthecoop.com
@kingofthecooptampa
Facebook and Instagram



SHARE YOUR MEMORIES WITH THE CLUB!
 Post your photos on Facebook or Instagram and tag the Tampa Club

 fb.me/TheTampaClub

 @tampa_club #TheTampa Club #TopofTampa

Thinking of **Selling** Your Home?

Real Results. Real Dedication. Real Knowledge.
Real Experience. Keeping it real. YOUR Tampa Bay Realtor

Now Offering 1% Commissions



Land O Lakes | SOLD - \$485,000



Clearwater | JUST LISTED - \$749,000



St. Pete Beach | SOLD - \$666,200




Tierra Verde | SOLD - \$365,000

FREE

Call me TODAY for a
**FREE Market Evaluation of
your home!**



Elena Mesa Paredes
MBA, REALTOR®, SFR®, ABR®, GREP

 (813)477-7375

 ElenaSellsTampaBay@gmail.com


TURNING LEAF
REALTY

Elena Paredes, REALTOR®





BRUNCH WITH SANTA CLAUS

SUNDAY, DECEMBER 12
SEATINGS AT 10:00 AM & 12:30 PM

Will your children be on the Nice List?
Come find out as our annual,
family-friendly Club tradition returns for 2021!

A delicious spread will be ready for
your family and friends and Santa will be on-site,
and camera-ready for complimentary photo ops!

\$45 + tax and service charge Adults
\$22 + tax and service charge Children (ages 6-12)
Children 5 and Under are Guests of the Club

RESERVATIONS, REQUIRED

813.229.6028 | RSVP@thetampaclub.com

TAMPA CLUB MEMBERS

HOLIDAY MIXER

TUESDAY, DECEMBER 8 | 6:00 - 10:00 PM

As 2021 comes to a close, we can't wait to celebrate the holidays with Members and friends new and old, and with luck, open our brand new dining room and terrace. Heavy Hors d'oeuvres, Holiday Treats Included

Complimentary for Members
\$30+ tax and service fee for all Non member Guests

Help us celebrate our RUBY, 40th Anniversary
with RED DRESS OPTIONAL attire!

RESERVATIONS, PLEASE
813.229.6028 | RSVP@thetampaclub.com

HOLIDAY CANDLELIGHT DINNER

WEDNESDAY, DECEMBER 22
SEATINGS AT 6:30 PM & 7:30 PM

Enjoy a heart-warming, seasonal Prix Fixe plated menu, and dine by candlelight while Charles Dickens' carolers perform live, the classic songs of the season. It's the perfect opportunity to share season's greetings with your favorite friends and family members.

\$60 + tax and service charge per person
RESERVATIONS, REQUIRED
813.229.6028 | RSVP@thetampaclub.com





CHRISTMAS EVE 'EVE' HOLIDAY PAJAMA HAPPY HOUR

WEDNESDAY, DECEMBER 23 | 4:00 - 7:00 PM

That is right, don your Christmas PJs, join your fellow members at the bar for seasonal sips and jingle bell rock the evening away.

***GIFT WRAPPING AVAILABLE**

Details coming soon!

NEW YEARS EVE AT THE TAMPA CLUB

FRIDAY, DECEMBER 31

SEATINGS AT 7:00 , 8:00 AND 9:00 PM

VIP DINNER

Start off with premium Champagne welcome, enjoy an evening at the top of Tampa with a five-course Chef's menu with premium wine pairings, and watch from above as Tampa celebrates the arrival of 2022. Live Music with The Anthony DeLeon Band & Dancing to Follow!

\$200 + tax and service charge per person

DANCE PARTY ONLY - STARTING AT 9:00 PM

and CHAMPAGNE TOAST at Midnight

\$50+ tax and service charge per person



Ashley & Elliot

Our wedding at the Tampa Club was everything we dreamed of and more. Melissa, the events coordinator communicated with us from start to finish and fulfilled any request we had. Our guests haven't stopped raving about the food, views of the venue and the top notch service, especially the bartenders! It was a day we will never forget and wouldn't change a thing! We highly recommend this venue!



WHAT THEY'RE SAYING



Nancy S.

Your entire staff was most accommodating and thank you again for a great experience. We will be back.



S&R SERVICES

**YOUR
MEDICARE
MATCHMAKER**

(813) 909-6965



**Free Medicare
Workshop - Scan
to Register**

ROSIE PAULSEN

OCTOBER 2021

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2 LIVE JAZZ
3	4	5	6	7	8 MURDER MYSTERY DINNER	9 CLUB CLOSED
10	11 PRESIDENTS' CUP GOLF TOURNEY	12	13	14	15	16
17	18	19	20 NETWORKING AT THE TOP OF TAMPA	21 VINTNERS' WINE DINNER	22	23 CLUB CLOSED 9 AND DINE AT CHEVAL GOLF CLUB
24	25	26	27	28 YOUNG EXECUTIVES LUNCHEON MEMBER-GUEST NIGHT	29	30 CLUB CLOSED

WEEKLY SCHEDULE

SUNDAYS
Closed

MONDAYS
Closed

TUESDAYS
Breakfast
Lunch
Happy Hour
Dinner

WEDNESDAYS
Breakfast
Lunch
Happy Hour
Dinner

THURSDAYS
Breakfast
Lunch
Happy Hour
Dinner

FRIDAYS
Breakfast
Lunch
Happy Hour
Dinner

SATURDAYS
Cocktails
Dinner

NOVEMBER 2021

SUN	MON	TUE	WED	THU	FRI	SAT
OCT 31	1	2	3	4 CIGAR DINNER	5	6 CLUB CLOSED
7	8	9	10 NETWORKING AT THE TOP OF TAMPA	11	12	13 HOLIDAY COOKING CLASS
14	15	16	17 DISCOVER THE TAMPA CLUB & HARD HAT TOURS	18 YOUNG EXECUTIVES LUNCHEON COMEDY NIGHT	19 VINTNERS' CHAMPAGNE TASTING TUKEY TO-GO ORDERS DUE	20 LIVE JAZZ
21	22	23	24	25 CLUB CLOSED HAPPY THANKSGIVING!	26 CLUB OPENS 4PM	27 CLUB OPENS 4PM
28	29	30	DEC 1	2	3	4

WEEKLY SCHEDULE

SUNDAYS

Closed

MONDAYS

Closed

TUESDAYS

Breakfast
Lunch
Happy Hour
Dinner

WEDNESDAYS

Breakfast
Lunch
Happy Hour
Dinner

THURSDAYS

Breakfast
Lunch
Happy Hour
Dinner

FRIDAYS

Breakfast
Lunch
Happy Hour
Dinner

SATURDAYS

Cocktails
Dinner

DECEMBER 2021

SUN	MON	TUE	WED	THU	FRI	SAT
NOV 28	29	30	1 NETWORKING AT THE TOP OF TAMPA	2 CIGAR DINNER	3	4 GINGERBREAD HOUSE DECORATING
5	6	7	8 MEMBERS' HOLIDAY MIXER	9	10	11
12 BRUNCH WITH SANTA CLAUS	13	14 YOUNG EXECUTIVES LUNCHEON DISCOVER THE TAMPA CLUB	15 VINTNERS' WINE DINNER	16	17	18
19	20	21	22 HOLIDAY CANDLELIGHT DINNER	23 CHRISTMAS EVE 'EVE' PAJAMA HAPPY HOUR	24 CLUB CLOSED MERRY CHRISTMAS!	25 CLUB CLOSED
26 CLUB CLOSED	27 CLUB CLOSED	28 CLUB CLOSED	29 CLUB CLOSED	30 CLUB CLOSED	31 NEW YEAR'S EVE VIP DINNER	

WEEKLY SCHEDULE

SUNDAYS

Closed

MONDAYS

Closed

TUESDAYS

Breakfast
Lunch
Happy Hour
Dinner

WEDNESDAYS

Breakfast
Lunch
Happy Hour
Dinner

THURSDAYS

Breakfast
Lunch
Happy Hour
Dinner

FRIDAYS

Breakfast
Lunch
Happy Hour
Dinner

SATURDAYS

Cocktails
Dinner

LOGIN TO YOUR MEMBER PROFILE!

LOGIN CREDENTIALS

Many Members have asked how they access their account on the new website. All previous user information has changed, and to **Login** and **Reset Password** credentials please note the below instructions.

1

Visit www.thetampaclub.com

2

Click Member Login

3

Username: Member Number (example: J101)
Password: Member Last Name (example: jones)

4

You may be prompted to create a **NEW** password, but you may always change your password under **MY PREFERENCES**



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101 East Kennedy Boulevard

Suite 4200

Tampa, FL 33602

(813) 229-6028

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