

THE TAMPA CLUB MAGAZINE | Spring Edition 2021

VIEW

MOTHER'S DAY BRUNCH

SUNDAY, MAY 9 - RESERVE NOW!



LETTER FROM THE PRESIDENT

Tampa Club Members,

For those who have been willing to venture out over the last year, you may have noticed the same thing I have, The Tampa Club is again filling up. But there are a number of things that are not readily apparent when you enter the club. First, you will notice a number of new faces. During this last year and COVID-19, the membership of The Tampa Club has grown, adding a total of 161 new members, for a total member count of 757. This is a true testament to our management, chef and staff. While a number of restaurants and bars have closed around the Tampa Bay area, the Club is continuing to see healthy growth. When you see them, please say hello to our new members.

The Tampa Club is also beginning the renovation process. In the next few months, we hope to reconfigure the Grille area, substantially increasing bar seating by expanding the bar into the Rotunda. And, if we can obtain governmental permits and the approval of building management, The Tampa Club hopes to have the highest outside balcony dining in the state of Florida.

Most importantly, now that we believe we are beginning the tail end of COVID-19, The Tampa Club is starting to plan its 40th Anniversary Celebration, which really is a big deal! So long as it is safe, we hope to see the entire membership at the celebration. Please stay tuned as we plan to announce the date and more specifics shortly.

And if you have not already, you need to stop by for a drink at the bar and try the new Pacific Northwest menu. The feedback from the rotating menu has been tremendous.

I look forward to seeing you at the Club!!!!

Sincerely,
Jonathan Ellis
Board President

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.

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

Benjamin Clark, Executive Chef
chef@thetampaclub.com

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

Sharon Crean, Controller
sharon@thetampaclub.com

Amanda LeBrun, Service Manager
amanda.lebrun@thetampaclub.com

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

PUBLISHER

Designer/Editor | Melissa Davidson

ADVERTISE

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Full page \$550

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

DINING

IT'S BACK!

BREAKFAST | TUESDAY - FRIDAY
7:30 - 10:30 AM

Enjoy items such as made-to-order Omelettes, Egg Sammy, Honey Toasted Granola & Yogurt, 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 in for the newest stop on our culinary tour!
The Grille is now featuring an all-new menu that highlights flavors and favorites of the Pacific Northwest. With ingredients like wild Pacific Salmon, Alaskan Halibut, Razor Clams, Walla Walla Onions and Wild Boar, your palate is in for an adventure.

CLUB CLOSINGS & LIMITED HOURS

CLUB CLOSED

MEMORIAL DAY, MONDAY, MAY 31

GRILLE CLOSED TO A LA CARTE DINNER SERVICE ON THE FOLLOWING NIGHTS:

APRIL 22 | MAY 13 | JUNE 11

UPCOMING EVENTS

APRIL

- April 4 Easter Brunch
- April 10 Family Cooking Class
- April 10 Whiskey & Cigars
- April 14 Top of Tampa Networking
- April 21 Discover the Tampa Club
- April 22 Vintners' Wine Dinner
- April 24 Live Jazz in the Grille
- April 29 Young Executives Lunch

MAY

- May 6 Health & Wellness Panel
- May 9 Mother's Day Brunch
- May 12 Top of Tampa Networking
- May 13 Vintners' Wine Dinner
- May 19 Discover the Tampa Club
- May 24 Cooking Class: Sous Vide
- May 26 Young Executives Lunch
- May 27 Cigar Dinner
- May 29 Live Jazz in the Grille

JUNE

- June 2 Member-Guest Night
- June 5 Irish vs. Scotch Whiskey Lawn Bowling Tourney
- June 9 Top of Tampa Networking
- June 11 Vintners' Wine Tasting
- June 14 Cooking Class: Taste of Tampa
- June 16 Discover the Tampa Club
- June 30 Young Executives Lunch

MEET THE TAMPA CLUB

Board of Directors



Jonathan Ellis, Board President
Shumaker, Loop & Kendrick LLP



Beth Ash
Thermos Fisher Scientific



Santiago Corrada
Visit Tampa Bay



Michael DiBlasi
CBRE, Tampa FL



Frederic Mastropasqua
ClearlyAgile & Synuma LLC



Robert Paredes
Hometown Lenders



Linda Philipps



Frank Rygiel
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John T. Taylor

Eddie Leonard, Past President
Florida Medical Group



Whitney Brundage
Computer Measurement Group, Inc.



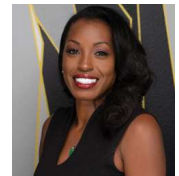
Julie Curry
Bake'n Babes



Jon Hartzler
Cypress Folding Cartons Inc.



Annette Newkirk
Newkirk Realty Group LLC



Aakash Patel
Founder of Elevate Inc.



John Robinson IV
Trident Property Group



Scott Stigall
City of Tampa



Fabricio Zambrano
Fabricio & Son's Marble Restoration



KENTUCKY DERBY - RUN FOR THE ROSES

SATURDAY, MAY 1 | 5:00 - 8:00 PM

\$35 + Tax and Service Fee per person

Join us to cheer on all the pretty ponies for the 147th running of the Kentucky Derby broadcast from Churchill Downs! Don your seersucker, spring dresses, extravagant hats & fascinators to enjoy all the Derby Day traditions, including Mint Juleps, Hot Browns, Live Bluegrass by Gypsy Wind Band and more, plus lots of opportunities to come home a winner!

PLEASE NOTE: A la carte dining reservations will be required if you plan to have dinner in the Grille before or after the Race!



FAMILY FRIENDLY COOKING - EASY WEEKNIGHT MEALS

SATURDAY, APRIL 10 | 2:00 PM

\$45 Plus Tax & Service Fee, Adults

\$20 Plus Tax & Service Fee, Kids Ages 6-17

This is a hands-on class for the whole family, including kids (ages 6 and older) Sit down and enjoy hard earned work with a family-style meal.



TASTES OF TAMPA

MONDAY, JUNE 14 | 6:00 PM

\$45 Plus Tax & Service Fee

Includes complimentary glass of wine, cooking instruction and enjoy the meal you've prepared.



SOUS-VIDE TECHNIQUES

MONDAY, MAY 24 | 6:00 PM

\$45 Plus Tax & Service Fee

Includes complimentary glass of wine, cooking instruction and enjoy the meal you've prepared.





CHEF'S CORNER WITH BENJAMIN CLARK

As the new Executive Chef of The Tampa Club, I would like to first thank all of the Members, their guests, and everyone that I have had the pleasure of meeting in my first two months here at the club.

Everyone here, from the members to the staff, have welcomed me with open arms and made me truly feel like part of a family.

These first 60 days have been absolutely extraordinary; we have reopened for breakfast Tuesday through Friday, we have released our new menu for both lunch and dinner highlighting the flavors and ingredients of the Pacific Northwest, and we have celebrated the huge Super Bowl Victory for our beloved Tampa Bay Buccaneers.

We continue to move forward and strive each and everyday to make every experience here at The Tampa Club a memorable one. We are using the freshest ingredients from across the nation; from the apples and berries of Washington State and Oregon, to various species of fish that we are getting delivered to us daily straight from Alaska. The Grouper is fresh caught mere miles off the coast of our great Gulf coast, and several recipes that we showcase, include the sweet Walla Walla Onions of the Northwest Region. Walla Walla Onions are sweet (Think Vidalia Onions from the Northwest), and we use this bacon jam to stuff our Pork Chop, top our Chargrilled Hood Canal Oysters with Roasted Red Pepper Butter, top our TC Burgers (which feature local, grass fed beef from Tampa's own Providence Cattle Company), and even adds amazing flavor to our House Salad. I am thrilled to provide the recipe for the Walla Walla Onion Jam for you to prepare and enjoy at home.

Lastly, please join me April 10th for my first FAMILY FRIENDLY cooking class with your littles (ages 6 and older). We'll find a way for everyone to participate in creating easy weeknight meals for your household. I hope everyone has a wonderful first half of 2021, and as we roll into summer and the exciting new renovations coming to The Tampa Club, we can all be assured that the future for our members is fruitful and bright!!!!

See you soon!
Chef Ben



Walla Walla Onion Jam

INGREDIENTS

- 2 Lbs Bacon Lardons, Raw
- 12 Walla Walla Sweet Onions
- 1 Pint Cherry Tomatoes
- 1 Cup Honey

RECIPE PREPARATION

1. Sauté the bacon lardon until they begin to release the bacon fat and begin to crisp up, approximately 10-15 minutes over medium low heat.
2. Peel and slice the onions into thin half moons. When the lardons are 75% done, add the onions and cook an additional 10 minutes. Do not add the onions too soon, or the liquid that the onions release while cooking will prevent the bacon from crisping up.
3. Chop the cherry tomatoes into a very fine dice, and add to the onion and bacon mixture only after the onions have released all of their liquid, the bacon has crisped and the bacon/onion mixture has cooked down into a jammy pulp. After adding the tomatoes, remove mixture from heat, after approximately 2 minutes.
4. Stir 1 cup of honey into the warm mixture.
5. Cool and store in an air tight container. Refrigerate, and enjoy for up to 7 days.



Mother's Day Brunch

SUNDAY, MAY 9 | 10:00 AM - 1:00 PM
RESERVATIONS EVERY 30 MINUTES

\$45 Plus Tax & Service Fee, Adults
\$18 Plus Tax & Service Fee, Kids Ages 6-12
Children 5 and Under are Guests of the Club

All Mom really wants is to be treated
to an ELEVATED meal at the top of Tampa
with her loved ones!

Reserve now for our incredible
brunch buffet, featuring a chilled Raw Bar,
Eggs Benedict, Rosemary-Crusted
Beef Tenderloin, Pinot Gris-Brined Turkey Breast,
Au Gratin Potatoes, Roasted Baby Vegetables,
Chocolate Fountain, Strawberry Shortcake,
Ice Cream Sundaes and SO MUCH MORE!

Limited space available!
RSVP@thetampaclub.com
813.229.6028

Happy
Mother's
Day

CLUB EVENTS

WHISKEY & CIGARS: FEATURING BASIL HAYDEN'S

SATURDAY, APRIL 10 | 6:00 PM

HOSTED OUTSIDE IN THE BANK OF AMERICA PLAZA, WEATHER PERMITTING

\$75+ tax and service charge per person
Includes Whiskey Tasting, Heavy Hors d'oeuvres and Cigars



CIGAR DINNER

THURSDAY, MAY 27

6:00 PM | HOSTED OUTSIDE IN THE BANK OF AMERICA PLAZA, WEATHER PERMITTING

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

NEW EVENT

IRISH VS. SCOTS WHISKEY & LAWN BOWLING TOURNEY

SATURDAY, JUNE 5 | 4:00 PM

HOSTED IN PARTNERSHIP WITH THE
TAMPA BAY WHISKEY SOCIETY
ADDITIONAL DETAILS COMING SOON!

CLUB EVENTS

FATHER'S DAY SURF & TURF

FRIDAY & SATURDAY,
JUNE 18 & 19

16 oz. Hand-Cut Grass-Fed New York Strip Steak
8oz Butter-Poacher, Cold Water Lobster Tail
Truffle Twice-Baked Potato
Grilled Asparagus

GRILLE RESERVATIONS
STRONGLY RECOMMENDED

RSVP@THETAMPACLUB.COM

LIVE JAZZ IN THE GRILLE

SATURDAYS

5:30 PM

APRIL 24 | MAY 29

DINING RESERVATIONS
RECOMMENDED

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

RESERVED WINE LOCKERS

LIMITED AVAILABILITY REMAINS!

- \$30 per Locker
- Waived Corkage Fees on BYOW for a la carte dinner
- Includes Custom Name Plate
- Includes Inventory Management
- Holds 15 bottles (750 ml)

Limited Availability!

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

CLUB EVENTS

APRIL IN PARIS

Wines of France

THURSDAY, APRIL 22

6:30 PM

\$75+ tax and service fee Vintners' Members

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

AUSTRALIA VS. NEW ZEALAND

The Best of Down Under

THURSDAY, MAY 13

6:30 PM

\$75+ tax and service fee Vintners' Members

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

RICH IN ROSE WINE TASTING

FRIDAY, JUNE 11

6:00 PM - 9:00 PM

Complimentary to Vintners' Members

\$38+ tax and service fee All Other Members & Guests

NETWORKING

NETWORKING AT THE TOP OF TAMPA

WEDNESDAYS

APRIL 14 | MAY 12 | JUNE 9

5:30 - 7:30 PM

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



MEMBER-GUEST NIGHT

WEDNESDAY, JUNE 2

6:00 - 8:00 PM

Introduce your friends and associates to the Tampa Club!

Exciting things are on the horizon so don't miss this opportunity for exclusive offers for both referring new members, and limited-time incentives to join the Tampa Club NOW.

RSVP to Ann Pereira, Membership Director
ann@thetampaclub.com | 813.229.6028



NEW EVENT

YOUNG EXECUTIVE NETWORKING LUNCH

APRIL 29 | MAY 26 | JUNE 30

11:30AM NETWORKING

12:00 PM LUNCH SERVED

Members \$25 inclusive per person
Guests \$35 inclusive per person



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The Tampa Club*



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 - ❖ Kaizen Certificate Program – EZ Kaizen™

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Let's talk: 813-505-6135 www.acc-results.com

MEETINGS & RETREAT PACKAGES

Take your team to the top of Tampa to come together for a fresh start, meaningful strategic planning and set the tone for a successful 2021.

\$50 per person | FULL DAY PACKAGE

includes breakfast, all day beverages, lunch and afternoon snack and basic AV equipment

\$20 per person HAPPY HOUR ADD-ON

one-hour open bar + appetizers

Add VIRTUAL MEETING SERVICE

starting at \$250 and up

- Package pricing good for groups of 25 or less
- Half-day packages available
- Available for booking all dates in 2021
- Subject to applicable tax and service charge

For availability or to book your event, contact
melissa.davidson@thetampaclub.com
813.676.6685

Class of 2021 - YOU DID IT!

Diploma in hand, it's time to Celebrate!
Honor this year's class achievements at the Tampa Club!

BOOK YOUR GRADUATION CELEBRATION IN MAY OR JUNE 2021!
Packages starting at \$35 + tax and service charge per person
Includes a custom Graduation Cake

For available dates or to book your event, contact
melissa.davidson@thetampaclub.com | 813.676.6685



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:

Jim Weiss, Brian Garcia, Victoria Redwine,
Jenifer Fernandez, Antwan Shirley, Terrell
McClain, Matt Groelinger, Madeline Rousseau,
Fabricio Zambrano, Brena Desouza, Bob
& Marnie Schmidt, Wendy & Kyle Foster,
Julie Curry, Ellen Jackson, Whitney & Ashley
Brundage, Juliana Dennis,



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.

Julio Ramirez
Fifth Third Bank

Michael Hanlon
Sirius Computer Solutions

Wesley & Wendy Patterson

Frank & Lindsey Carriera
CBRE

Adrienne Christy
Flow Point Partners

David Bennett
Alliance Financial Group

Lori LaCoppola
The Property Pros

Humberto Avila & Yanet Aloma
First Option Mortgage

John Mitchell Jr
Foundation Mechanical, LLC

Aldrich de Jongh
MSDJ Holdings LLC

Kyle McCullers
MSDJ Holdings LLC

Spiros Vassilakos
Athenian Private Client Group

Richard Marshall
Sir Speedy Tampa

Blake Robinson
Bank of America

Shawn Henson
Shawn Henson Consulting

Tim & Cary Diehl
Florida Executive Realty

Devin and Mirka Young
Semper Fi/America's Fund/Marine Corp

Jack & Dianna Pledger
University of Utah

Ann Allen

Brian Gray
UBS Private Wealth Mgmt

David Sanders
Boyd Insurance

Katelyn Hoffman
Keys to the Bay Realty



Jeff & Elvira Wright
Wright Aesthetics

Jeff Rhodes
Oasis

Johnny Gomez & Stacie Ysidro
Metagene Health/Holistic Progressions

Jill Oppolo
Brown and Bigelow

Terry and Sharon O'Connor

Kiera Andrews
This Babe Eats

Brena Desouza
Pure Romance

Fred Newton
Berkshire Hathaway

Susan Terry & John Shannon

Noreen Russell
MedPro Group

John Vandermolen & Larry Woods
PNC Bank/Hillsborough Public Schools

Kara & Ken Domingos
USAA/USPS

Jokena Hedges
USAA

Kenneth Jainandan & Daniel Farley

Christine Ans
Keller Williams

Stephen & Lisa Gunnin
Replenish IV Solutions

Andrew Rossow & Cassandra Bilyeu
AR Media/Asivadu Vasilissa

Attila Hevesy
Hevesy Foundation

Daniel & Missy McConnell
Equal Medical Partners/Air Force

Harris Faruqi
Hulu

Victoria Martinez & Jennifer Villavicencio
WPC, LLC

Joaquin Jaramillo & James Fedas

Miquel Ortigao
Cornerstone Study Group

Stacey & Teia Cheese
Tampa Spurs

Beimei Kohler
Communication Access



Chelsea Lambert
Stretto

Hiram Camacho
Property Pros

Beau Giles
South Tampa Chamber of Commerce

Joey Manjarrez & Audre Ward
New Life Regenerative Medicine

Samantha & John Hopkins
UBS Financial Services

John Landkammer & Townsend Belt
Anthony & Partners

Andrew Ghekas & Nicholas Lafalce
Anthony & Partners

Katherine Fuller & Sean Manning

James Quackenbush
Citi

Joe and Jessica Southron
Four Rivers Law Firm

Jon Tsourakis & Richard Boisvert
Oyova Software

Diane Holzauer
Clean Earth Systems

Charlie & Katie Petron
Terra Management
CP Consulting/Rampello K-8

Kevin Lilly Jr & Sam Ochstein
Ride for Music/Rock Brothers Brewing

Rick Gausche
BBVA

Natalie & Eric Wetherington
EXP Realty

Alexandrai & Angelo Metallo
GoPro Engines/ Ayme Capital

Justin Elikofer & Sara Sheffield
Jackson Dental

Vishaan Ojha
Gentech Marketing

Joseph Schiliro
Pudoe, Inc

Todd Spinelli
Pudoe, Inc

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

WHAT THEY'RE SAYING



Orchid Insurance

We were beyond pleased with everything. Dana was awesome as well.

Michael & Kyle

... the Tampa Club is at the top of the game in the restaurant and hospitality business, trust me it is a must go for great food, service and a good time!

Lucy Dowie

I was there last night for the wine dinner with four friends. We all agreed the food was excellent! My friends just couldn't stop raving about it. The best part was that Chef Benjamin came in at the beginning of the dinner, introduced himself and told us about the first dish. And we loved that he came back at the beginning of each course he told us what it was and how it was prepared. That made the event more enjoyable. He is so personable!

Camp Cheval

SUMMER



FUN & ENGAGING SUMMER CAMPS FOR
AGES 5-13 YEARS OLD.



Register Today!

WWW.PLAYCHEVAL.COM

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.

1/1/21 - 4/11/21 \$90 plus tax

4/12/21 - 5/31/21 \$80 plus tax

6/1/21 - 9/30/21 \$70 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

APRIL 2021

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4 EASTER BRUNCH	5	6	7	8	9	10 FAMILY COOKING CLASS WHISKEY & CIGARS
11	12	13	14 NETWORKING AT THE TOP OF TAMPA	15	16	17
18	19	20	21 DISCOVER THE TAMPA CLUB	22 VINTNERS' WINE DINNER	23	24 LIVE JAZZ
25	26	27	28	29 YOUNG EXECUTIVES LUNCHEON	30	1 MAY KENTUCKY DERBY PARTY

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

SUN	MON	TUE	WED	THU	FRI	SAT
2	3	4	5	6 HEALTH & WELLNESS PANEL	7	8
9 MOTHER'S DAY BRUNCH	10	11	12 NETWORKING AT THE TOP OF TAMPA	13 VINTNER'S WINE DINNER	14	15
16	17	18	19 DISCOVER THE TAMPA CLUB	20	21	22
23	24 COOKING CLASS: SOUS VIDE TECHNIQUES	25	26 YOUNG EXECUTIVES LUNCHEON	27 CIGAR DINNER	28	29 JAZZ BAND
30	31 CLUB CLOSED MEMORIAL DAY					

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

JUNE 2021

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2 MEMBER-GUEST NIGHT	3	4	5 IRISH VS. SCOTCH WHISKEY TASTING & LAWN BOWLING TOURNEY
6	7	8	9 NETWORKING AT THE TOP OF TAMPA	10	11 VINTNERS' ROSE TASTING	12
13	14 COOKING CLASS: TASTES OF TAMPA	15	16 DISCOVER THE TAMPA CLUB	17	18	19
20	21	22	23	24	25	26
27	28	29	30 YOUNG EXECUTIVES LUNCHEON			

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

WWW.THETAMPACLUB.COM

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



Since 1981

101 East Kennedy Boulevard

Suite 4200

Tampa, FL 33602

(813) 229-6028

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