

VIEW



**THE TAMPA CLUB
IS BACK!**



LETTER FROM THE MANAGER



Hello Tampa Club Members:

Wow a lot has changed in a few short months, but first and foremost I want to welcome you back to YOUR CLUB! I am so happy to say that your Club is open under modified hours of operation (details in this issue). Moving forward through the summer months, we will continue to be closed Mondays and at this time, we will not serve breakfast. The most exciting part about dining at the Tampa Club again is the launch of new menus for both lunch and dinner. In an effort to allow our taste buds to travel a bit while everyone has been unable to do so as of late, we have opened with menus that highlight Chef Erik Vigil's experience and passions with a modern Italian cuisine. After a few months, we will pivot completely to a new cuisine concept. Let us know where you're eager to travel to next! Thank you to those Members who have supported the Club in April and May with Grocery & Provision orders. We will be phasing this service out in coming weeks.

For the summer months, keep in mind we have relaxed the Club's Dress Code, and during this time, upscale resort attire is permitted. Shorts can be worn as long as they are knee length. Swimwear and/or coverups are not allowed. Throughout the summer, I know many of you may be working remotely, and we'd love to remind you that the Club is going to be an IDEAL place for remote work, especially if you need a reprieve from your busy home-office while the kids are home for the summer, and not as occupied as they might have normally been. We have peace and quiet, a beautiful view, hot coffee, cold drinks, and cocktails to wrap up your day.

In other updates, some of you have likely seen some improvements underway in the northeast corner of the Club as we have started to make some cosmetic changes to the Ballroom and also the Crystal Board Room on the 41st floor, which included paint, carpet, and lighting, as well as some upgrades to audio-visual and wifi service. This will allow member events to be even more inviting and also draw more private event clients with a fresh and updated meeting & event space and AV capabilities. Looking ahead, our next project will be the Grille, Rotunda and Main Dining Room renovations. COVID-19 has slowed down this process, but we still believe it is a worthwhile project.

Lastly, we have installed a new operating system for the Club which handles all back office operations, point-of-sale and member communication. This is a huge improvement for our staff and members, though like onboarding with any new operating system would present, we are smoothing out any remaining hiccups and finalizing the processes. I apologize for any frustrations and errors that occurred with your April statement. Certainly contact us in the Accounting office, if you are still experiencing challenges.

Please keep in mind that we are extending a statement credit for food and beverage (alcohol included) purchases for the amount of days we had been closed due to the coronavirus. This credit will match a prorated portion of your paid monthly dues for April and May. This will be available on your account to be used for the next 6 months and should be visible on your May statement.

Thank you for your dedication and membership with the Tampa Club! We appreciate your support and look forward to seeing you at the top of Tampa again very soon.

As always, please reach out if you have any questions or concerns.

Cheers!

Sincerely,
Tim Jarrett
General Manager

STAFF

Tim Jarrett, General Manager
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2020 BOARD OF DIRECTORS

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2020 COMMITTEE CHAIRS

Member Relations – Robert Paredes
Membership – Fabricio Zambrano
Vintners' Subcommittee – Roberta Watson
& Jim Hulls

SUMMER HOURS

LUNCH

TUESDAY thru FRIDAY
11:30 AM - 2:00 PM

DINNER

TUESDAY thru SATURDAY
5:00 PM - 9:00 PM

Tempt your taste buds with a culinary tour of Italy! The Grille is currently featuring an all-new modern Italian style menu that highlights Chef Erik Vigil's culinary passions and experience. Menu updates will be regular, so come see us often for delicious dining and the best views in Tampa.

CLUB CLOSINGS

INDEPENDENCE DAY – July 4th

The Tampa Club will be OPEN for lunch and Dinner, Tuesday, June 30 – Thursday, July 2.

The Club will be CLOSED Friday, July 3 through Monday, July 6.

Normal operations will resume Tuesday, July 7.

Have a very Happy and Safe July 4th!

DRESS CODE

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.

RESERVATIONS • 813.229.6028 • RSVP@THETAMPACLUB.COM

UPCOMING EVENTS

JUNE

- June 17 Member Guest Night
- June 18 Morning Buzz Networking
- June 20 Blue, Brews, BBQ Party
- June 25 Cigars Under the Stars
- June 26 Jazz Band

JULY

- July 8 Networking at the Top of Tampa
- July 12 Sunday Brunch
- July 16 Morning Buzz Networking
- July 17 Star Studded Wine Dinner: Celebrity Inspired
- July 20 Cooking Class: Pasta Making
- July 25 Jazz Band

AUGUST

- August 9 Sunday Brunch
- August 12 Networking at the Top of Tampa
- August 15 Chef Jean Georges Inspired Dinner
- August 17 Cooking Class: Indian Cuisine
- August 20 Morning Buzz Networking
- August 21 Wine Tasting: Rich in Rosés
- August 29 Jazz Band

MARK YOUR CALENDARS

- September 20 Tampa Bay Buccaneer's Watch Party
- October 12 Tampa Club President's Cup Golf Tournament
- October 16 Stone Crab & Seafood Soiree
- October 30 80s/90s Throwback Party
- November 13 The Annual Sparkler Champagne Tasting
- December 8 Member's Holiday Mixer
- December 13 Holiday Brunch with Santa
- December 19 Holiday Candlelight Dinner



BREWS, BLUES & BARBEQUE WITH A VIEW

AT THE TAMPA CLUB

A FAMILY FRIENDLY ODE TO DAD

SATURDAY, JUNE 20

5:30 - 9:00 PM

RESERVATIONS EVERY HALF HOUR

Barbeque Baby Back Ribs

Barbeque Pulled Pork

Roasted Chicken

Smoked Beef Brisket

-

Creamy Mac & Cheese

Corn on the Cob

Cole Slaw

Baked Beans

Braised Collard Greens

-

Regional Barbeque Sauces

-

Blackberry Peach Flambe

Signature Bananas Foster Bread Pudding

House-made Corn Bread

2 Meats - 2 Sides - Dessert

\$28++ per Adult | Kids 12 and under eat FREE

PLUS, CRAFT BEER SPECIALS,
SPIKED SWEET TEA
AND A GIFT FOR DAD

RSVP@THETAMPA CLUB.COM

813.229.6028



ANNOUNCEMENT

Tampa Club - Health Safety Plan

Effective June 1, 2020

In line with state and local guidelines for the opening of businesses, the Tampa Club is excited to announce that the Club has resumed normal dining and general club use during modified business hours.



GENERAL OPERATIONS

As we resume club operations, the Tampa Club will remain vigilant to protecting the health and safety of our Members, Employee Partners and Vendors. We will continue to monitor the latest government and CDC guidelines for proper facility hygiene and social distancing practices. And as part of those guidelines, we will be implementing the following procedures to maximize everyone's safety:

- Dining at each table will be limited to no more than 10 individuals.
- Tables in the dining room will be placed 6 feet apart to provide recommended social distancing.
- Table condiment containers will be removed, sanitized and then replaced for each seating.
- Hand sanitizer will be available at the front desk reception.
- All counters, tables, doors, etc. in common areas will be cleaned with a sanitizer every two hours.
- All buffets will be discontinued until further notice.
- All service staff will be required to wear masks/face coverings while servicing guests and kitchen staff will be required to wear gloves while preparing food.
- All employees will be required to check their temperature before they are working. Employees that are feeling ill or demonstrating systems of illness will not be allowed to work (Fever, cough, shortness of breath or difficulty breathing, chills, repeated shaking with chills, muscle pain, headache, sore throat, and new loss of taste or smell)

Coronavirus/COVID-19 is an extremely contagious virus that spreads easily from person-to-person contact. Federal and state authorities recommend safe social distancing as a means to minimize opportunities for the virus to spread. The above health safety protocols in no way assure that COVID-19 infection will not occur when accessing facilities or attending events held at the Tampa Club.

For the latest updates, please contact the Tampa Club, or visit our website for policy changes at www.thetampaclub.com.

PRIVATE & CLUB EVENTS

The Tampa Club is eager to resume events of all kinds, and in following the phased re-opening of the state, will operate under similar restrictions as restaurants. Normal capacity for each event space will be restricted to the current state requirements, as of June 5, this is 75% capacity. Please contact the Club's Private Events Director for current availability and capacity for your event. In addition to the above noted protocols, please note the following as relates to events:

- Tables needed for each event will be placed 6 feet apart to provide recommended social distancing.
- Seating at each table will be limited to no more than 10 individuals. However, seating for 8 or fewer is recommended.
- Table settings will consist of rolled silverware to minimize exposure, where appropriate.
- All buffets will be discontinued until further notice. Plated service will be required for most event formats or alternative arrangements made for service
- All counters, tables, doors, etc. in common areas will be cleaned with a sanitizer every two hours.
- All service staff will be required to wear masks/face coverings while servicing guests and kitchen staff will be required to wear gloves while preparing food. In addition, employees are expected to clean their hands with soap and water at least every 2 hours.
- All employees will be required to check their temperature before they are working. Employees that are feeling ill or demonstrating systems of illness will not be allowed to work.

While the Tampa Club will do all possible to facilitate safe events, please note that event Private Event Clients are encouraged to communicate with their guests about practicing safe social distancing. Furthermore, Private Event clients are encouraged to consider providing both hand sanitizer and masks for event guests to utilize. The Tampa Club is happy to arrange for these amenities at an additional fee.

CLUB EVENTS

NETWORKING AT THE TOP OF TAMPA

WEDNESDAYS

JULY 8 | AUGUST 12

5:30 - 7:30 PM

This Event May Be Hosted Virtually - Please Check Club Communications for Details

Please keep an eye out for Club Communications detailing the online meeting information to join



SUNDAY BRUNCH

JULY 12 | AUGUST 9

RESERVATIONS 10:00 AM - 1:00 PM

Chef's Brunch Menu;
\$3 Bloody Mary's & Mimosas
Kids Under 12 Eat Free

MORNING BUZZ NETWORKING

THURSDAYS

JUNE 18 | JULY 16 | AUGUST 20

7:30 - 8:30 AM

This Event May Be Hosted Virtually - Please Check Club Communications for Details

Please keep an eye out for Club Communications detailing the online meeting information to join



LIVE JAZZ

Dine while enjoying the sounds of
Tampa Bay Jazz Quartet

JUNE 26 | JULY 25 | AUGUST 29

5:30 - 9:30 PM

MEMBER/GUEST NIGHT

Here's your chance to show off your club
to your friends

WEDNESDAY, JUNE 17

6:00 - 8:00 PM

Guests Who Join Will Receive Half Off Initiation
One Complimentary Cocktail, Hors D' Oeuvres,
Raffle Prizes

CIGARS UNDER THE STARS

THURSDAY JUNE 25 | THURSDAY, AUGUST 27

6:00 PM

Hosted outside in the Bank of America Plaza, Weather Permitting

\$63++ Includes Open Bar, Dinner & (3) Cigars

Additional Cigars Available for Purchase

Unfortunately, This Event Has Been Postponed

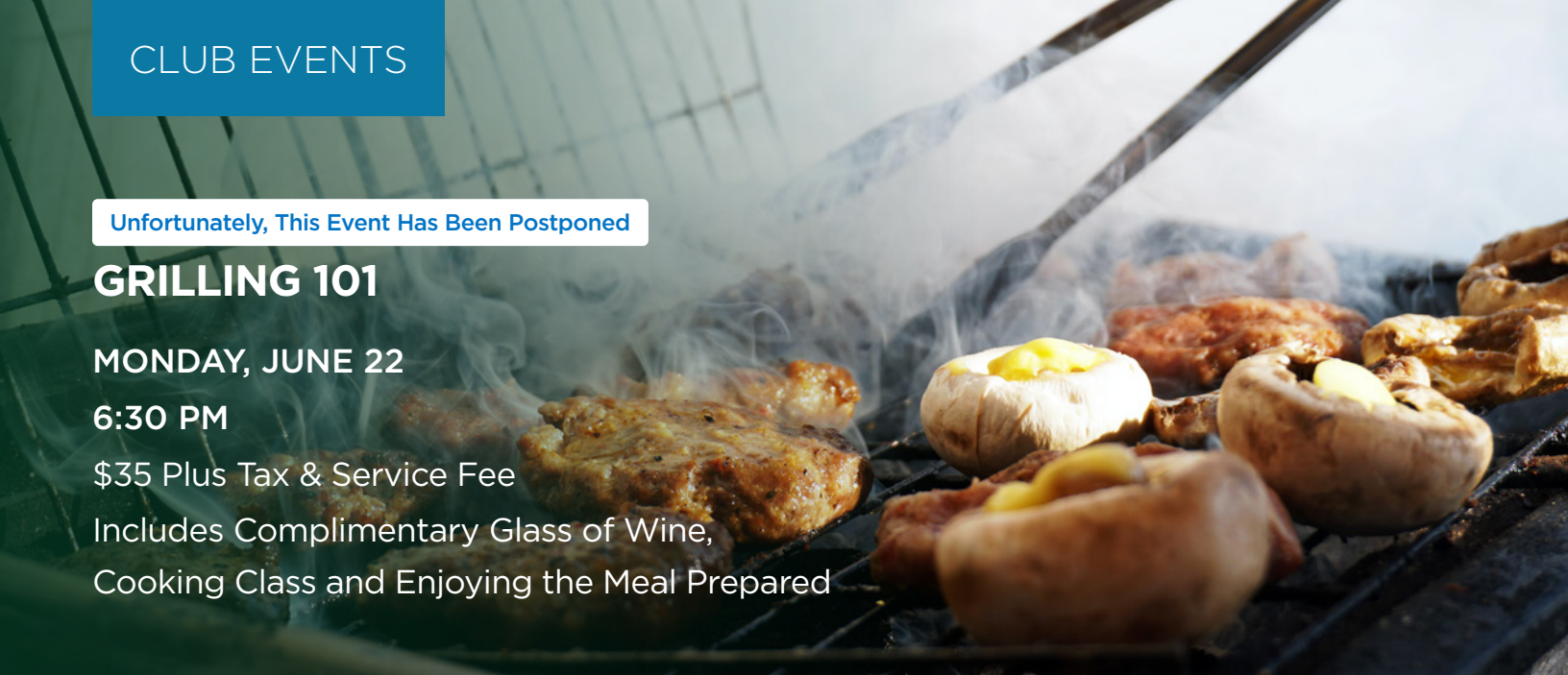
GRILLING 101

MONDAY, JUNE 22

6:30 PM

\$35 Plus Tax & Service Fee

Includes Complimentary Glass of Wine,
Cooking Class and Enjoying the Meal Prepared



PASTA MAKING

MONDAY, JULY 20

6:30 PM

\$35 Plus Tax & Service Fee

Includes Complimentary Glass of Wine,
Cooking Class and Enjoying the Meal Prepared

INDIAN CUISINE

MONDAY, AUGUST 17

6:30 PM

\$35 Plus Tax & Service Fee

Includes Complimentary Glass of Wine,
Cooking Class and Enjoying the Meal Prepared





CHEF'S CORNER WITH EXECUTIVE CHEF ERIK VIGIL

ABOUT CHEF ERIK VIGIL

Erik Vigil is an American chef. Born in Chicago and raised on the outskirts of San Juan in Cayey, Puerto Rico. It all began in northern Puerto Rico, where Erik began cooking at an early age—baking and cooking with his mother, composing dishes and excelling in culinary school. Chef's earliest family memories are about food and his home centered around the kitchen. At the age of 16, in the search of a career in gastronomy Vigil arrived in New York with \$50 to begin his training soon after in a work-study program. There he made an energized jump to the Culinary world in New York, where he landed a job with Jean George Restaurant Group and began training under the culinary expertise of JG handling French-Asian techniques and ingredients. Exposed to such cutting-edge imagination, Erik's own culinary creative juices started to flow.

After working for 2 years under JG's best restaurants like Perry St and Spice Market along with intense training, Chef Erik Vigil was presented with the opportunity to work with chef/restaurateur Daniel Humm of Eleven Madison Park, listed Best restaurant in the world by San Pellerino, 50 best restaurant list in 2017 and where he managed to become a Chef de Patie in just 6 months. Chef Erik would feather his nest with culinary skills and respect for the craft.

Chef Erik Vigil arrived in Tampa, Florida in 2018 under the auspices of consulting for Ciccio Restaurant Group, opening innovative concepts like Taco Dirty and Forbici with his longtime friend Jason Brunetti. A year later, he arrived at Armani's restaurant, generating critical acclaim by Jon Palmer Claridge with his innovative interpretation of classic Italian food and landing on his list of 50 Best Restaurants of Tampa Bay.

His food is passionately seasonal and unconventionally creative, while maintaining inspiration from classical cuisine. He relishes working with local farmers and purveyors; his menu is ever-changing.



BURRATA

If you've never heard of burrata, you're in for a treat. It's a fresh Italian cheese made from cow's or buffalo milk. In the store, it looks a lot like fresh mozzarella, because it comes in balls. You can find burrata in specialty cheese shops or most grocery stores with a good cheese section. It pairs well with both sweet and savory flavors.

INGREDIENTS

LEMON-ROSEMARY OIL

- ½ cup extra-virgin olive oil
- 1 garlic clove, crushed
- Peel from 1 small lemon or orange
- 4 rosemary sprigs

FOR THE BURRATA CAPRESE PLATTER

- 4 heirloom tomatoes
- 1 (8-ounce) ball fresh burrata
- ½ cup fresh basil
- 1 tablespoon toasted pistachios, chopped
- Maldon sea salt & freshly ground black pepper
- A few white anchovies, optional
- Toasted bread, for serving

INSTRUCTIONS

1. Combine the oil, garlic, lemon peel, and rosemary in a small saucepan over low heat. Gently warm the mixture, then turn off the heat. Let steep for 20 minutes, then strain
2. Assemble the tomatoes, and burrata on a platter. Sprinkle with salt, then drizzle with lemon-thyme oil. Top with the basil and sprinkle with pistachios. Top with anchovies, if desired. Season to taste with salt and pepper and serve with toasted bread.

STAR STUDED - CELEBRITY OWNED VINEYARDS

Wine Dinner

FRIDAY, JULY 17

6:30 PM

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

RICH IN ROSÉS - SPARKLING + STILL EXPRESSIONS FROM AROUND THE WORLD

Wine Tasting

FRIDAY, AUGUST 21

6:30 PM

Free for Vintners' Members | \$30++ All Others

Heavy Hors d'oeuvres

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
- "Host and Share" wine nights in our winerom
- 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 JUSTIN BOOZ AT
JUSTIN.BOOZ@THETAMPA CLUB.COM
FOR ADDITIONAL DETAILS

Your
PALMER  ADVANTAGE[®]

THE ULTIMATE CLUB NETWORK

Membership has GROWN!

Palmer Advantage members will enjoy reciprocal benefits at Westshore Yacht Club and River Hills Country Club in the coming weeks



THE BAY CLUB
at Westshore Yacht Club[®]

Enjoy unlimited access to The Bay Club for dining, pool and spa.



RIVER HILLS

Golf and dining access at River Hills Country Club.

Locally Palmer Advantage clubs include:

TPC Tampa Bay, Cheval Golf Club, Seven Springs Country Club, Disney courses and now The Bay Club at Westshore Yacht Club and River Hills Country Club

Palmer Advantage member benefits include:

- 900+ golf courses to play globally
- Concierge travel services
- Concert, Broadway and theme park tickets

Palmer Advantage can be added to your Tampa Club membership for only \$35 per month!

For local club access or to add Palmer to your membership
Call Ann at 813.229.6028 ext 306 or email ann@thetampaclub.com

A close-up portrait of a middle-aged man with a receding hairline, smiling warmly. He is wearing a dark grey pinstriped suit jacket over a light blue button-down shirt. A light blue fabric rose boutonniere is pinned to his left lapel. The background is a soft, out-of-focus gradient of light to dark grey.

A MOMENT WITH BOARD MEMBER ROBERT PAREDES

Story and photo by Keith Marcel Woods

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

Sure. I was originally born in the Philippines and when I was 10 years old, moved to United States. I was an Air Force brat for 30 years. Lived all over Europe and the US, predominantly in Myrtle Beach, where I went to high school. I went to college over in Charleston and then moved to California for about 15 years or so, and then Tampa 26 years ago.

Did you serve in the military as well?

Yes, I was in the Army. I was there 14 years. Army Reserve for a little bit. I drove tanks. I think I was just too lazy to walk. So I said, oh, I'll just drive. It's easier that way.

I will tell you, it was probably the best thing that could've happened to me. It taught me discipline. I think I had my work ethics where it needed to be, but it certainly enhanced it. I'm up every day 5:00, 5:30 in the morning. I get a lot of stuff done well before anybody else does.

It taught me to always be on time or be early. There's a saying in the military, "If you're 15 minutes early, you're 15 minutes late." My time in the Army taught me those basic skills. I think that helped me grow my business and be successful.

Do you have a favorite state or country that you've lived in?

I consider myself a Francophile. I love going to Europe and France and as a matter of fact, I'm taking my wife back again, to Europe, later this year. I lived in England when I was an Air Force brat for about three years. Enjoyed that there. I think if I would retire, I'd just probably get a place somewhere in France.

What brought you to real estate? Was it just something to do or did you have a real passion for it?

Well, when I was in San Diego I was a regional property manager and that was the industry I was in. When I moved to Tampa, I said I can probably do it here as well, but they didn't have anything available, so I said, well, I'll get my real estate license and do real estate.

What do you think led to your success in real estate?

Hard work man, hard work. As a matter of fact, at that time, the real estate agents didn't want to do any rentals. Since I had background in property management, I said, well these renters are going to be homeowners in ten months. Nobody wanted those leads and I decided to take them and that became my pipeline. They didn't pay much, maybe \$50, \$75, but if you work it right, those are your buyers.



THIS CLUB IS PROBABLY THE MOST INCLUSIVE PRIVATE CLUB IN THE TAMPA BAY MARKET... EVERYBODY WAS VERY WARM AND HAD NO PROBLEMS COMING UP TO ME TO SAY HELLO.

So what brought you to the Club and how long have you been a member?

I've been a member since 2012. A gentleman named Brian Lamb, he was, at that time, our market president for Fifth Third Bank. I was vice president of mortgage for Fifth Third and he had invited me to come to the Club, to join the Club, and I thought it was a pretty prestigious club. So it was exciting for me to join and I've been a member ever since. From day one, I've always been involved in trying to help the Club grow and help its brand as well.

What were your first impressions of the Tampa Club?

Well, I will tell you what my impression was before I came. I thought it was probably going to be stuffy. It's a private club, that kind of stuffy—everybody's smoking cigars or whatever and it's just all male. But it's not true.

This club is probably the most inclusive private club/social club in the Tampa Bay market. That was a nice surprise for me. Everybody was very warm and had no problems coming up to me to say hello.

How have you used the Club throughout your time as a member?

Well, I was a prior board member for a couple of years, was a treasurer as well and then took a hiatus, but I entertained socially. I'm in sales, so I bring folks that I know in the industry and show them a good time and grab dinner.

It's funny because you were asking me about first impressions. When I went into the Grille and got to meet Justin... Everybody knows about Justin, right? So it went fine. But the second time I came here, he knew exactly who I was, my full name, everything. He addressed me accordingly, knew what drink I ordered the last time. It was a bit scary, but as we know, that's Justin and he's very meticulous about everybody's wants and needs. That's why he is who he is and why everybody loves Justin.

With all of your past and present perspective, what do you see for the future of the Club?

Well, I'm very excited with BNG as the new owners. Tim has done a phenomenal job in the short time span that he's been here to really change the mentality of the Club and bring the standards even higher.

I was at the Valentine's dinner the other night and that was probably the best dinner I've had in the Club in a long, long time. I've got a pretty extensive palette, but I was really, really impressed and so were the folks who were here as well. I want to give props to the new hire, Erik, and continue to give him creative freedom!

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

Yeah. I also chair the Member Relations Committee and that committee's number one main goal is to retain current members and get them engaged as well. So I always encourage members who want to participate in other committees, especially mine, to help out. I love to get as much help as possible for that. There's a lot of great things happening.

A TAMPA CLUB PRIVATE EVENTS OFFER

GETTING BETTER TOGETHER



PROGRESSIVE RECOVERY*

10% OFF 1ST BOOKING

15% OFF 2ND BOOKING

20% OFF 3RD BOOKING

We can't wait to see you and thank you in advance for choosing the Tampa Club to begin gathering again!

Contact Melissa at melissa.davidson@thetampaclub.com for availability and to reserve.

*Offer good on new bookings only for events that occur between June 1 and November 15, 2020 and this offer expires August 30, 2020.



ELEVATED EVENTS BY MELISSA DAVIDSON

Hello summer (thank goodness) after spring 2020 upended things for all of us! I'm sure many of you can imagine that the events industry has been badly battered as the COVID-19 pandemic has caused cancellations and postponements for all types of meetings and social functions every direction you might look. The Tampa Club

has been no exception to this. While I first and foremost hope this message finds you and your families as healthy as can possibly be in such a time, I do want to ask you for your support as the path for re-opening of our city/state becomes more clear and as soon as you are comfortable - please rebook your events.

Private Event revenue is a critical component of a healthy club and while it is a long road ahead to a busy calendar, I am feeling very hopeful that our Members will look to the Club to host, and refer others to host events in the next 6 months and beyond. The election is only a few short months away, so please keep us in mind for political events no matter your affiliation, and then of course, the holidays will be here before you know it. More details and special offers for both of these occasions will be coming in June and July, so please keep an eye out.

I've also got a few exciting reasons to do so! I'm very much looking forward to the updates coming to the Grand Ballroom (soon to be renamed - so send me your ideas!). In the coming week's we'll have fresh walls, carpeting, lighting and audio-visual installed to create a much more contemporary feel to that corner of the club. This space seats 90-100 guests and is ideal for your next association

lunch, milestone social, CV reunion cocktail reception or corporate seminar or workshop.

The Tampa Club is pleased to offer for Club Member tenants of the Bank of America Plaza, Cater To-Go and full service in-office catering. It may be a bit before larger groups can be together, but we're happy to bring the f&b to you for the ultimate convenience. I also am happy to offer our Getting Better Together progressive "recovery" offer - please see details in this issue of the VIEW. The more you book, the more you save! Lastly, for any friends or family who may have needed to postpone or reschedule your wedding, please send those couples our way! With your referral, we'll add a \$250 food and beverage credit to your Member account!

Continue to be safe, thank you again for supporting your club and I look forward to working with you on your event needs very soon!

Melissa Davidson, Private Events Director

melissa.davidson@thetampaclub.com

Direct Dial: (813) 676-6685



Sincerest Congratulations to Mr. Eron & Amy Iler on the wedding of their son, Austin and daughter-in-law, Jillian! They celebrated here at the Tampa Club in February before Austin took new orders with the U.S. Marine Corps. Thank you for your service, Austin!

INTRODUCING A NEW AND MUCH IMPROVED WEBSITE

WWW.THETAMPACLUB.COM

Please take a moment to stop by www.thetampaclub.com to view exciting changes and brand new features to enhance your membership experience!

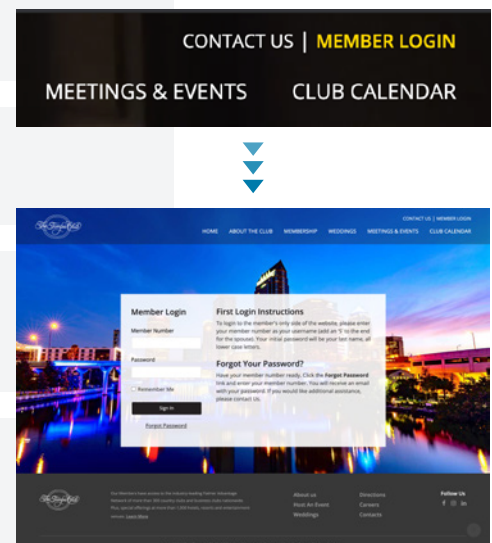
NEW FEATURES INCLUDE:

- MEMBERSHIP DIRECTORY
- EXPANDED ACCESS TO YOUR MEMBER ACCOUNT INCLUDING RECENT TRANSACTIONS, FULL STATEMENT VIEWING AND ONLINE BILL PAY
- SUBMIT CHANGES IN ACCOUNT INFORMATION
- PERSONALIZE ACCOUNT PREFERENCES
- ONLINE RESERVATIONS FOR DINING AND EVENTS
- DETAILED CLUB CALENDAR AND MORE

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: D101)
Password: Member Last Name (example: davidson)
- 4 You may be prompted to create a **NEW** password, but you may always change your password under **MY PREFERENCES**





A SPECIAL MEMBERS ONLY OFFER

THE EARLY BIRD GETS THE HOLIDAY WORM

Book Your Holiday Party* by August 31 and Receive
10% OFF + COMPLIMENTARY CHAMPAGNE WELCOME

Contact Private Events Director, Melissa Davidson,
for availability, pricing and to reserve your Event date!

-
melissa.davidson@thetampaclub.com
813.676.6685

-
**Good for holiday functions held 11/15/2020 - 1/23/2021.
Cannot be applied to existing event bookings. Food and beverage
minimums, service charge and applicable taxes will apply.*





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:

Juliana Dennis, Ashley Brundage, Linda Philipps, Jason Holm, Robert Paredes, Jonathan Ellis, John Anthony, William & Karen Hogan, Yvon Parent, Robie & Dave Addams, Brandi Winans, Rosie Paulsen, Fabricio Zambrano, Fred Mastropasqua, Donald Scott, Whitney Brundage, Kirk Smith, Rosie Paulsen, Steven Yerrid, Terry Chandler, Paul Gargagliano



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.

Erin & Bruce Aebel
Shumaker Loop & Kendrick, LLP;
Banker Lopez Gasoler

Sam Altman
Booz Allen Hamilton; US Army

Maria Alvarez & Dayle VanderWerff
Phoenix Program of Florida, Inc.

Amanda Anseeuw

Paul Becker & Kyle Adams
PNC

Krista & Daniel Blanchette
Theatre Director; My Lending Source

Donal & Marci Blaney

Patrick Bonnano & Kate Huether
Bernstein Private Wealth Management
The ReKovery, MD

Brian & Jennifer Boyce
Hancock Whitney

David & Maria Brown
Star Group Properties

Brian Bullock
Homes by WestBay

Stephen & Valynnda Busbee
Spectra Contract Flooring

Kari & Jeremy Chucko
Shumaker, Loop & Kendrick, LLP;
Citywide Maintenance of Tampa Bay

Scott & Yanina Conklin
Florida Conklin Group/Sellstate Legacy Realty

Kevin DiTanna & Suzanne Caiati
Hyde Park Law Firm

Dr. Gary & Lindsey Britt Doss
Castalia Systems

Richard Dube & Danielle Pare
Siebel Institute of Technology

Mark Eastty & Rochelle Moscato
Pinellas County Sheriff's Office

Eduar Fernandez
Primerica

Misty Brown Fischer & Adrian Fischer
Bisk; M/I Homes

Lorri Franckle
Laser Health Products

Lisa Goff & Brian Newsome

Lee & Tony Gray
Brigadier General

Matthew Hall
Hill Ward Henderson

Lisa Hatten & Todd Clark
Phoenix House Florida; True Link

Karen Heinemann
Real Change Consulting, LLC





Keziah & Iran Jones
Frequency Concepts; Spirit Airlines

Nadia Kaminskaya
Branding Bosses

Craig Kuhl & Brooke Palmer
Transamerica; RSBPEvents

Patrick & Kay Lynch
Momentum Real Estate, LLC;
Moffitt Cancer Center

Betsy & Zachary Mann
Dog Gone Adorable; Castalia System

Andy Martinez & Erin McGough
Clearly Agile

Richard & Janine McLellan
The Mosaic Company

Audrey Miller & Keyshonna Miller McNeil

Dr. John & Lori Morrison
Advent Health; Skin Solutions Group

Ed & Yvonne Ortiz
Primerica

Aakash Patel
Elevate, Inc.

Kathi & Monte Pratt
Turning Leaf Realty

Lyndon & Stephanie Raatz
Rubicon General Contractors;
Sterns, Weaver and Miller

Kyle Rhamstine
Reynolds Painting Group Florida

Bottija Rodriguez
Cake Cuties Bakery

Jim Rogers & Kim Smalley
Medical Sales College

William & MaryLou Rousseau
National Institute of Crime Prevention

Karen Smith & Annette Newkirk
Visions of Destiny, Inc.

Michael Stagliano
Discover Financial Services

Joel R. Stevens, II & Jennifer S. Stevens
Bernstein

Tina Swain & Richard Rogers
Habitat for Humanity of
Hillsborough County

John & Sonya Thatch
Sharing Services

Douglas Thomas
Linens Extraordinaire, LLC

James Thomas
Linens Extraordinaire, LLC

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WHAT THEY'RE SAYING



Terry Chandler

The Tampa Club did an outstanding job for Gasparilla! Food was excellent, servers worked hard for our pleasure! Had a wonderful time! Thank you to all the staff and management! Job well done!

Lynne Webster

What an amazing job your team did. I can't thank y'all enough. You made a really stressful situation come together with elegance and class. We all forgot the world for a while and celebrated the love shared by my son and his bride.

Fabricio Zambrano

The Tampa Club has become my top place to have meetings and networking or just to relax and have a great lunch or dinner with friends. The staff is amazing and always so welcoming. Proud to be a member and an ambassador of the Tampa Club.

Sellers & Buyers Agree, *Terry Chandler*

Is Tampa Bay's Premier REALTOR®!

Knowledgeable * Experienced * Agressive Marketer
Strong Negotiator * Highly Professional

CALL (813)478-6971 TODAY!

TerryChandler@ImpactRealtyTampa.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.

1/1/20 - 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

JUNE 2020

MON	TUE	WED	THU	FRI	SAT	SUN
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17 MEMBER GUEST NIGHT	18 MORNING BUZZ NETWORKING	19	20 BLUES, BREWS BBQ PARTY	21
22	23	24	25 CIGARS UNDER THE STARS	26 JAZZ BAND	27	28
29	30					

WEEKLY SCHEDULE

MONDAYS

Closed

TUESDAYS

Lunch
Happy Hour
Dinner

WEDNESDAYS

Lunch
Happy Hour
Dinner

THURSDAYS

Lunch
Happy Hour
Dinner

FRIDAYS

Lunch
Happy Hour
Dinner

SATURDAYS

Cocktails
Dinner

SUNDAYS

Closed

MON	TUE	WED	THU	FRI	SAT	SUN
		1	2	3	4	5
6	7	8 NETWORKING AT THE TOP OF TAMPA	9	10	11	12 SUNDAY BRUNCH
13	14	15	16 MORNING BUZZ NETWORKING	17 STAR STUDED WINE DINNER: CELEBRITY INSPIRED	18	19
20 COOKING CLASS: PASTA MAKING	21	22	23	24	25 JAZZ BAND	26
27	28	29	30	31		

WEEKLY SCHEDULE

MONDAYS

Closed

TUESDAYS

Lunch
Happy Hour
Dinner

WEDNESDAYS

Lunch
Happy Hour
Dinner

THURSDAYS

Lunch
Happy Hour
Dinner

FRIDAYS

Lunch
Happy Hour
Dinner

SATURDAYS

Cocktails
Dinner

SUNDAYS

Closed

AUGUST 2020

MON	TUE	WED	THU	FRI	SAT	SUN
					1	2
3	4	5	6	7	8	9 SUNDAY BRUNCH
10	11	12 NETWORKING AT THE TOP OF TAMPA	13	14	15 CHEF JEAN GEORGES INSPIRED DINNER	16
17 COOKING CLASS: INDIAN CUISINE	18	19	20 MORNING BUZZ NETWORKING	21 WINE TASTING: RICH IN ROSÉS	22	23
24	25	26	27	28	29 JAZZ BAND	30
31						

WEEKLY SCHEDULE

MONDAYS

Closed

TUESDAYS

Lunch
Happy Hour
Dinner

WEDNESDAYS

Lunch
Happy Hour
Dinner

THURSDAYS

Lunch
Happy Hour
Dinner

FRIDAYS

Lunch
Happy Hour
Dinner

SATURDAYS

Cocktails
Dinner

SUNDAYS

Closed

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



Here's what you get:

- Unlimited play during Platinum Hours
- Bring 6 guests for FREE every time
- Unlimited Priority Access - Jump in front of the line during non-platinum hours
- 10% off food and non-alcoholic beverages
- 20% discount on events
- Premium Callaway Club upgrades
- Membership includes privileges for member and anyone living in their household
- Complimentary Lifetime Memberships for Member's Guests

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

101 East Kennedy Boulevard

Suite 4200

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