

# CATERING & EVENTS GUIDE



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[www.thetampaclub.com](http://www.thetampaclub.com)

## ELEVATED EVENTS AT THE TAMPA CLUB

Thank you for considering The Tampa Club for your upcoming private event needs!

Located in the heart of downtown and at the city's highest accessible point, the club offers sweeping panoramic views of downtown Tampa and Tampa Bay. The newly renovated private event spaces at The Tampa Club provide an elegant venue unlike any other for hosting all of your meeting and event needs.

The private rooms can comfortably accommodate anywhere from 140 guests for a seated function or 250 guests for standup receptions. All rooms are subject to minimum food and beverage requirements and/or room rental fees.

We look forward to providing you and your guests an 'elevated' experience at The Tampa Club!

### LAUREN BARBAROSSA

PRIVATE EVENTS DIRECTOR

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## ROOMS WITH A VIEW



ROOMS/CAPACITY	SEATED	STANDING	NON MEMBER ROOM RENTAL <small>*PER MEAL PERIOD</small>
<b><i>Canopy Ballroom</i></b>	<b><i>160</i></b>	<b><i>275</i></b>	<b><i>\$1000</i></b>
	<b><i>140</i></b>	<b><i>*with dance floor</i></b>	
<b><i>Channel View</i></b>	<b><i>80</i></b>	<b><i>120</i></b>	<b><i>\$750</i></b>
<b><i>Channel View II &amp; III</i></b>	<b><i>40</i></b>	<b><i>60</i></b>	<b><i>\$500</i></b>
<b><i>Channel View I</i></b>	<b><i>24</i></b>	<b><i>40</i></b>	<b><i>\$300</i></b>
<b><i>The Lounge</i></b>	<b><i>40</i></b>	<b><i>80</i></b>	<b><i>\$400</i></b>
<b><i>Crystal Board Room</i></b>	<b><i>10</i></b>	<b><i>-</i></b>	<b><i>\$150</i></b>
<b><i>Wine Room</i></b>	<b><i>8</i></b>	<b><i>-</i></b>	<b><i>\$150</i></b>

### Facility Rental Includes:

Tables, Chairs, House Linens, Plates, Glassware, and Flatware

*\*Limited Availability*

## PLATED BREAKFAST

Each Plated Breakfast includes Orange Juice, Regular and Decaffeinated Coffee

### TAMPA CLUB BREAKFAST | \$32 PER PERSON

**Assorted Warm Muffins and Croissants**

**Fruit Salad Plate with Yogurt**

**Fresh Scrambled Eggs** *Home Fried Potatoes | Crispy Bacon | Warm Biscuit*

### 41ST FLOOR BREAKFAST | \$35 PER PERSON

**Assorted Warm Muffins and Croissants**

**Vanilla Bean Yogurt Parfait** *Seasonal Berries | Local Honey | House Granola*

**Quiche Loraine** *Bacon | Gruyere | Onion | Roasted Asparagus*

### 42ND FLOOR BREAKFAST | \$43 PER PERSON

**Assorted Warm Muffins and Croissants**

**Fruit and Berry Bowl** *Mint | Agave | Lime*

**Ham and Cheese Omelet** *Home Fried Potatoes | Sausage Patty | Warm Biscuit*

## BREAKFAST BUFFET

All Breakfast Buffets are served with Regular and Decaffeinated Coffee.

Buffet pricing based on a maximum of 1.5 hours, and require a minimum of 15 people.

### CONTINENTAL BREAKFAST | \$25 PER PERSON

**Assorted Pastries, Breads, and Croissants**

Whipped Butter | Jam | Local Honey

**Sliced Fruit Platter, Berries, and Vanilla Yogurt**

Whole Fruit | House Granola | Dried Fruit

### TAMPA CLUB BREAKFAST BUFFET | \$31 PER PERSON

**Assorted Pastries, Breads, and Croissants**

Whipped Butter | Jams | Local Honey

**Sliced Fruit Platter, Berries, and Vanilla Yogurt**

**Scrambled Fresh Eggs**

**House Fried Potatoes with Herbs, Onions and Peppers**

**Applewood Bacon and Sage Sausage**

## BRUNCH BUFFET | \$44 PER PERSON

**Scrambled Fresh Eggs**

**Applewood Bacon & Sausage**

**House Fried Potatoes with Herbs, Onions and Peppers**

**Chicken & Waffles**

Tabasco Maple Glaze

**Assorted Pastries, Breads, and Croissants**

Whipped Butter, Jams, Local Honey

**Cheddar Grits**

Shredded Cheddar, Bacon, Green Onion, Whipped Butter

**Sliced Fruit Platter**

## BUFFET ENHANCEMENTS

### **BISCUITS AND GRAVY | \$8 PER PERSON**

Fluffy Baked Buttermilk Biscuits  
Sage Sausage Gravy

### **CHEDDAR GRITS | \$5 PER PERSON**

Shredded Cheddar | Bacon  
Green Onion Whipped Butter

### **STEAMED OATS | \$5 PER PERSON**

Warmed Milk | Brown Sugar  
Dried Fruit | Cinnamon

### **ASSORTED BAGEL BOARD | \$5 PER PERSON**

Assortment of Sliced Bagels | Whipped Butter  
Cream Cheese | Toaster

### **SLICED CURED SALMON AND BAGEL \$14 PER PERSON**

Whipped Cream Cheese | Chopped Egg  
Capers | Chopped Onion

### **PARFAIT SHOOTERS | \$6 PER PERSON**

Vanilla Yogurt | Fresh Berry Chutney | Granola

### **BREAKFAST SANDWICH | \$92 PER DOZEN**

Egg, Ham, and Cheese on English Muffin

### **BREAKFAST BURRITO | \$92 PER DOZEN**

Egg, Chorizo, Cheese, Onions, and Peppers  
in a Warm Tortilla

### **CHEF ATTENDED OMELET STATION | \$18 PER PERSON**

*Fresh Eggs to Your Liking*

Cheese | Mushroom | Tomato | Onion | Pepper  
Spinach | Jalapeño | Ham | Bacon | Chorizo | Olive  
*\*Chef Attendant Fee Applies*

### **ASSORTED BREADS, PASTRIES & CROISSANTS \$52 PER DOZEN**

### **FRUIT PLATTER | \$9 PER PERSON**

# LUNCH BUFFET

All Lunch Buffets include Iced Tea, Regular and Decaffeinated Coffee

Buffet pricing based on a maximum of 1.5 hours and require a minimum of 15 guests

## **DELI BOARD AND ROAST TOMATO BISQUE | \$30 PER PERSON**

**Sliced Meats and Cheese with an Assortment of Condiments and Sliced and Chopped Vegetables**

Sliced Roasted Turkey | Honey Ham | Genoa Salami | Roast Beef | Roasted Vegetables  
Baby Swiss Cheese | Sharp Cheddar | Provolone

A Variety of Breads, Rolls and Croissants to Build Your Personal Choice

Assorted Individual Chips, Coleslaw and Potato Salad

Garden Salad with Crisp Cucumber, Tomatoes, and Croutons

Balsamic Vinaigrette, Ranch and Honey Mustard

## **TAMPA BISTRO | \$42 PER PERSON**

**Chicken and Rice Soup** | Artisanal Crackers and Rolls

**Garden Salad** | Crisp Cucumber, Tomatoes, and Croutons | Balsamic Vinaigrette, Ranch, and Honey Mustard

**Lemon Roasted Chicken** | Lemon Pepper Cream Sauce

**Roasted Salmon** | Citrus Orange Butter Sauce

**Vegetable Rice Pilaf** | Toasted Almond, Fresh Vegetable, Fresh Herbs

**Local Seasonal Vegetables** | Roast Garlic, Olive Oil, Fresh Lemon, and Herbs

*Add-On +\$12 per person*

**New York Strip** | Caramelized Shallot Demi Glace

## **TACO BAR | \$44 PER PERSON**

### **Southwest Taco Salad**

Roast Corn | Avocado | Romaine | Queso Fresco | Pico De Gallo  
Chipotle Ranch Dressing | Crisp Tortilla

### **Spanish Yellow Rice**

Roast Red Pepper | Green Peas

### **Refried Black Beans**

Sofrito | Cumin | Red Onion

### **Elote Corn**

Mexican Street Style | Queso Fresco | Chile Lime

### **Taco Station**

Warm Flour Tortillas and Corn Tortillas | Guacamole | Cheese  
Fire Roasted Salsa | Shredded Lettuce | Jalapeno | Sour Cream  
Chopped Tomato | Onion | Tortilla Chip

### **Chopped Adobo Chicken**

Fire Roasted Chipotle Spiced Chicken

### **Charred Steak**

Poblano Chimichurri Rubbed Sliced Beef

## **BBQ PICNIC LUNCH | \$42 Per Person**

**Grilled Chicken Breast** | Guava Lime BBQ

**Sliced BBQ Brisket** | Dr. Pepper BBQ Glaze

**Baked Mac and Cheese** | Four Cheese Cream Sauce

**Crispy Brussel Sprouts** | Sesame Ginger Glaze

**Served With Warm Rolls, Butter, Coleslaw and Potato Salad**

## **ADD DESSERT**

**Assorted Contemporary Mini Dessert Shooters | \$48 Per Dozen**

**Petit Fours or French Macarons | \$48 Per Dozen**

**Fresh Baked Cookies, Brownies | \$28 Per Dozen**

# PLATED LUNCH

All Plated Lunch menus include Fresh Baked Rolls & Butter, Iced Tea, Regular and Decaffeinated Coffee and include one (1) Signature Greens, (1) Entrée, and one (1) Signature Sweets for all guests.

Build a Limited Menu | Choose up to (3) Entrees for Guests to Select From

\*Entrée Selections/Counts Must Be Provided in Advance

## EXECUTIVE LUNCH | \$56 PER PERSON

### SALAD (CHOICE OF 1)

#### **Bayshore Bleu Salad**

Roasted Apples | Peaches | Pears | Fresh Crisp Heirloom Greens  
Walnut Vinaigrette | Fresh Bleu Cheese Crumbles

#### **Tampa Club Salad**

Mixed Greens | Tomatoes | Pickled Red Onion | Cucumber | Champagne Vinaigrette

### ENTREE (CHOICE OF 1)

#### **Airline Chicken**

Guava BBQ | Yellow Rice | Grilled Asparagus

#### **Salmon**

Miso Glazed | Asparagus | Jasmine Rice

#### **Petit Sirloin**

Fingerling Potato | Garlic Broccolini | Peppercorn Glace

#### **Chef's Choice Vegetarian or Vegan Entrée**

*\*Changes Seasonally*

### CHOICE OF (1) DESSERT

#### **Chocolate Mousse Cake**

#### **Red Velvet Cake**

#### **Classic New York Cheesecake**

#### **Key Lime Pie**



## BEVERAGES & BREAKS

### **Morning Beverage Service (7-10am) | \$10 per person**

Regular & Decaffeinated Coffee, Hot Tea, Orange & Cranberry Juices

### **Half Day Beverage Service | \$14 per person (4 Hours or Less of Service)**

Regular & Decaffeinated Coffee, Iced Tea, Bottled Water & Assorted Soft Drinks

### **Full Day Beverage Service | \$24 per person (4.5 Hour - 8 Hours of Service)**

Regular & Decaffeinated Coffee, Iced Tea, Bottled Water & Assorted Soft Drinks

### **Beverages A la Carte**

Bottled Water | \$26 per dozen

Bottled Sparkling Water | \$38 per dozen

Soft Drinks | \$26 per dozen

## SNACK BREAK

All Breaks Come with Bottled Water and Iced Tea

### **Cookies and Milk | \$8 Per Person**

Freshly Baked Warm Cookies, Blondies, and Brownies  
with Individual Bottles of Chocolate and Strawberry Milk

### **Candy Shop | \$10 Per Person**

Assorted Individual and Bowls of Everyone's Favorite Candies  
M&Ms | Gummy Bears | Hershey's | Chocolate Raisins | Snickers  
Chocolate Nuts | Sour Patch | Butterfinger | Peanut Butter Cups

### **Movie Time | \$7 Per Person**

Fresh Popcorn | Snow Caps | Salted Almonds | Wasabi Peas

### **Stop For a Quick Smoothie | \$11 Per Person**

A Variety of Fresh Seasonal Fruit, Vegetable, Vegan and Dairy Free Options

### **Salty Snacks | \$6 Per Person**

Individual Chips | Pretzels | Nuts | Cheez-Its | Chex Mix

### **Fruit Stand | \$9 Per Person**

Fruit Cocktail Cup | Dried Fruits | Whole Fruits | Fresh Berries

### **Healthy Touch \$12 Per Person**

Whole Fruit | Granola Bars | Green Smoothie Shots | Crudité Cups

# DINNER BUFFET

All Dinner Buffets include Iced Tea, Regular and Decaffeinated Coffee

Buffet pricing based on a maximum of 1.5 hours | All Dinner Buffets require a minimum of 25 Guests

## THE TOP OF TAMPA | \$81 PER PERSON

**Warm Rolls** | *Whipped Butter*

**Caesar Salad** | *Croutons, Heirloom Romaine Wedge, Creamy Vinaigrette*

**Red Wine Braised Short Ribs** | *Rosemary Demi Glacé*

**Roasted Chicken** | *Marsala Wild Mushroom Ragout*

**Glazed Salmon** | *Miso Sesame*

**Saffron Risotto** | *Roasted Red Peppers and Peas*

**Roasted Seasonal Harvest Vegetables** | *Current Seasons Offerings*

## CLASSIC STEAKHOUSE | \$72 PER PERSON

**Classic Wedge Salad** | *Iceberg Lettuce, Bleu Cheese, Tomato, Cucumber, Bacon*

**Sliced Roasted New York Striploin** | *Caramelized Shallot Demi Glacé*

**Chicken Marsala** | *Wild Mushroom Sweet Marsala Sauce*

**Roasted Garlic Whipped Potatoes** | *Creamy Potatoes, Garlic Puree*

**Creamed Spinach** | *Fresh Spinach, Parmesan Cream, Herb Crust*

*\*Add A Chef Attended Roasted Prime Rib Carving Station for \$425 each*

## BIG ISLAND LUAU | \$74 PER PERSON

**Green Bean Pineapple Sesame Salad** | *Five Spice Vinaigrette*

**Banana Leaf Mahi Mahi** | *Banana Plantain Chutney*

**Chicken Huli Huli** | *Stewed Pineapple*

**Coconut Stir Fried Jasmine Rice**

**Mango Balsamic Glazed Trio of Carrots**

*\*Add A Chef Attended Luau Whole Pig for \$750 each*

## MEMORIES OF TUSCANY | \$64 PER PERSON

**Panzanella Salad** | *Toasted Baguette, Basil and Bibb, Fresh Mozzarella*

**Chicken Bruschetta** | *Airline Breast, Fresh tomato, Balsamic, Capers and Basil*

**Baked Mahi** | *Lemon, Capers and Basil*

**Dried Tomato White Bean Stew** | *House Dried Tomato, Chicken Broth, and Herbs*

**Parmesan Lemon Broccolini**

## BEACH TRIP TO VERACRUZ | \$78 PER PERSON

**Mango and Avocado Kale Salad** | *Agave Lime, Pepitas, Feta*

**Adobo Grilled Chicken** | *With Roast Tomatillo Stew*

**Gulf Snapper** | *Avocado and Pineapple Salsa*

**Elote Corn** | *Fresh Shucked Cob, Queso Fresco, Poblano Butter*

**Spanish Style Yellow Rice and Pinto Beans (GF/Vegan)**

*Fresh Peas, Peppers and Onions, Chipotle Broth*

## **NEW DELHI | \$64 PER PERSON**

**Tomato, Cucumber, Lemon, and Cilantro Salad**

**Grilled Chicken Mango Coconut Curry**

**Biryani Style Rice**

**Black Bean Rajma Malsa**

**Cauliflower Paneer Curry**

**Kashmiri Hot Sauce**

**Naan Bread**

## **BUFFET ENHANCEMENTS**

\*Pricing is based on a maximum of 1.5 hours service

### **Tampa Club Salad | \$9 Per Person**

Mixed Greens | Tomatoes | Pickled Red Onion | Cucumber | Champagne Vinaigrette

### **Signature Caesar | \$9 Per Person**

Chopped Romaine | Grated Parmesan Cheese | Croutons | Caesar Dressing

### **Top of Tampa Wedge Salad | \$11 Per Person**

Iceberg Lettuce | Blue Cheese | Tomato | Cucumber | Bacon | Blue Cheese Dressing

### **Garlic Whipped Potatoes | \$10 Per Person**

### **Parmesan Truffle Potatoes | \$11 Per Person**

### **Grits | \$9 Per Person**

### **Creamed Spinach | \$9 Per Person**

### **Chef's Choice Seasonal Vegetables | \$8 Per Person**

### **Brussels Sprouts | \$10 Per Person**

### **Mac & Cheese | \$11 Per Person**

### **Vegetable Primavera Pasta | \$12 Per Person**

Garlic Cream | Fresh Basil | Seasonal Vegetables

### **Baked Ziti | \$11 Per Person**

Tomato | Beef | Ricotta | Mozzarella

### **Lobster Ravioli | \$24 Per Person**

Saffron Tomato Cream | Spinach | Parmesan

# KID'S BUFFET

Buffet pricing based on a maximum of 1.5 hours and requires a minimum of 25 Guests

*\*For Children 12 and Under*

## **\$29 PER CHILD**

### **Fresh Fruit Cups**

### **Chicken Tenders and Fries**

With Ranch Dressing, Honey Mustard, and Ketchup

### **Buttered Penne Pasta**

Alfredo Sauce | Marinara

### **Steamed Broccoli**

Cheddar Cheese Sauce

### **DESSERT (CHOOSE 1)**

Additional choices are \$48 per dozen\*

### **Vanilla and Chocolate Cupcakes**

### **Fruit Kabobs**

### **Chocolate Brownies**

### **Fresh Baked Cookies**

## **KID'S BUFFET ENHANCEMENTS**

### **Slider Station | +\$10 Per Person**

American Style Hamburgers | Cheddar

### **Flatbread Stone Display | +\$16 Per Person**

Cheese and Pepperoni

# PLATED DINNER

All Plated Dinner Menus includes Fresh Baked Rolls & Butter, Regular and Decaffeinated Coffee, (1) Salad, (1) Entrée and (1) House-Made Dessert

Build a Limited Menu | Choose up to (3) Entrees for Guests to Select From

\*Entrée Selections/Counts Must Be Provided in Advance

## CHANNELSIDE DINNER | \$70 PER PERSON

### CHOICE OF (1) SALAD

#### **Tampa Club Salad**

Mixed Greens | Tomatoes | Pickled Red Onion | Cucumber | Champagne Vinaigrette

#### **Signature Caesar**

Chopped Romaine | Grated Parmesan Cheese | Croutons | Caesar Dressing

#### **Top of Tampa Wedge Salad**

Iceberg Lettuce | Blue Cheese | Tomato | Cucumber | Bacon | Blue Cheese Dressing

### CHOICE OF (1) ENTREE

#### **New York Striploin**

Peppercorn Jus | Broccoli | Boursin Whipped Potatoes

#### **Mahi**

Pineapple Salsa | Steamed Rice | Glazed Carrots

#### **Roasted Chicken Breast**

Zinfandel Jus | Asparagus | Roasted Fingerling Potatoes

#### **Chef's Choice Vegetarian or Vegan Entrée**

*\*changes seasonally*

### CHOICE OF (1) DESSERT

#### **Chocolate Mousse Cake**

#### **Red Velvet Cake**

#### **Classic New York Cheesecake**

#### **Key Lime Pie**

## RIVERFRONT | \$86 PER PERSON

### CHOICE OF (1) SALAD

#### **Tampa Club Salad**

Mixed Greens | Tomatoes | Pickled Red Onion | Cucumber | Champagne Vinaigrette

#### **Signature Caesar**

Chopped Romaine | Grated Parmesan Cheese | Croutons | Caesar Dressing

#### **Top of Tampa Wedge Salad**

Iceberg Lettuce | Blue Cheese | Tomato | Cucumber | Bacon | Blue Cheese Dressing

### CHOICE OF (1) ENTREE

#### **Filet Mignon**

Cabernet Demiglace | Asparagus | Whipped Potatoes

#### **Glazed Salmon**

Miso | Sesame Green Beans | Jasmine Rice

#### **Shrimp and Grits**

Jumbo Shrimp | White Cheddar Grits | Wilted Greens | Chorizo Butter Sauce

#### **Pork Chop**

Guava Lime BBQ | Sweet Potato Puree

#### **Duo of Filet and Grouper | +\$14 Per Person**

Whipped Potatoes | Prosciutto Green Beans | Andouille Shrimp Butter Sauce

#### **Chef's Choice Vegetarian or Vegan Entrée**

*\* changes seasonally*

### CHOICE OF (1) DESSERT

#### **Chocolate Mousse Cake**

#### **Red Velvet Cake**

#### **Classic New York Cheesecake**

#### **Key Lime Pie**

# DISPLAYED OR PASSED BITES

## **BACON WRAPPED SCALLOP (GF) | \$96 PER DOZEN**

Lemon Saffron Aioli

## **BACON WRAPPED SHRIMP (GF) | \$96 PER DOZEN**

Espresso BBQ Aioli

## **COCKTAIL SHRIMP (GF) | \$82 PER DOZEN**

Bloody Mary Shooter

## **MINI CRAB CAKES | \$96 PER DOZEN**

Spicy Remoulade

## **COCONUT SHRIMP | \$88 PER DOZEN**

Sweet & Spicy Sauce

## **BEEF SKEWERS | \$84 PER DOZEN**

Ginger Teriyaki Glaze

## **BEEF EMPANADAS | \$84 PER DOZEN**

Chipotle Aioli

## **SHORT RIB ARANCINI | \$85 PER DOZEN**

Dried Tomato Pesto

## **ALL AMERICAN BURGER SLIDERS | \$88 PER DOZEN**

Pickle | Mustard | Cheese

## **VEGAN SLIDERS (VG + GF) | \$85 PER DOZEN**

Kimchee | Sriracha Aioli

## **TOMATO BASIL BRUSCHETTA (VG) | \$48 PER DOZEN**

## **CUBAN SPRING ROLL | \$72 PER DOZEN**

Dijon Dipping Sauce

## **BACON WRAPPED DATE (GF) | \$82 PER DOZEN**

Chorizo Stuffed | Maple Lavender | Lemon Glaze

## **BBQ LAMB LOLLIPOPS (GF) | \$110 PER DOZEN**

Guava Sriracha Glaze

## **HOT CHICKEN AND WAFFLE (GF) | \$82 PER DOZEN**

Nashville Style | Tabasco Maple Glaze

## **CHICKEN SATAY | \$78 PER DOZEN**

Hot & Spicy Peanut Sauce

## **PHYLLO-WRAPPED SPANAKOPITA (V) | \$56 PER DOZEN**

Tomato Aioli

## **WATERMELON MINT AND FETA SKEWERS (V) \$68 PER DOZEN**

## **FRENCH ONION WONTON POPPER (V) | \$71 PER DOZEN**

Caramelized Onion and Cheese in a Crispy Shell

## **MARGHERITA FLATBREAD (V) | \$68 PER DOZEN**

Sourdough | Tomato Jam | Mozzarella | Fresh Basil  
Balsamic Glaze

## **CAPRESE SKEWER (V) | \$58 PER DOZEN**

Heirloom Tomato | Soft Mozzarella | Fresh Basil | Balsamic Aioli

## **GENOA SALAMI & PROVOLONE ROULADE | \$62 PER DOZEN**

# PLATTERS

## **Charcuterie Board Display | \$21 per person**

Selection of Artisan and Locally Sourced Meats and Cheeses Presented Artistically For your Pleasure. Along With an Assortment of Fruits, Nuts, Sweet and Sour Accoutrement to Pair with Freshly Baked Crostini Breads and Crackers

## **Vegetable Platter | \$10 per person**

An Assortment of What's in Season at the Farmer's Market Artfully Prepared Raw, Roasted and Grilled for your Enjoyment

## **House Cured Salmon Board | \$15 per person**

Sliced Thin and Served with Bagel Chips and Crostini Cured Lemon | Capers | House Boursin

## **Shrimp Cocktail Platter | \$24 per person**

Old Bay Boil | Lemon Remoulade | Citrus Cocktail Sauce | Tabasco Mignonette

## **Seafood Platter | \$35 per person**

With In Season Seafood, Shellfish, and Crustaceans Cold Poached Cocktail Style with an Assortment of Sauces, Mustards, and Remoulade

## **Seasonal Vegetable crudités platter | \$10 Per Person**

Dill crema and Strawberry Balsamic vinaigrette

## **Mediterranean Mezze Platter | \$16 Per Person**

Red pepper Hummus, Tzatziki, Olive Tapenade, Israeli Cous Cous, Baba Ganash, and Pita Bread

## **Slider Station | \$24 Per Person**

American Style Hamburgers, Crispy Fried Chicken, Maryland Style Cakes

## **Bruschetta | \$14 Per Person**

Classic Tomato, Roasted Peach and Brie, Truffle Mushrooms, and Watermelon and Feta

## **Sushi Tuna Platter | \$32 Per Person**

Wasabi, Pickled Ginger, Seaweed, Soy Ginger, Sriracha Mayo, Crispy Wonton, Sesame Noodle Salad, Sesame Rice Balls, and Bibb Lettuce Wrap

## **Chicken Tenders | \$20 Per Person**

Buttermilk and Salt and Pepper Battered With Honey Mustard, Ranch Dressing, and Buffalo Dipping Sauce

## **Guacamole Station | \$18 Per Person**

Served with Plantain Chips, Tortilla Crisps, Pico de Gallo, Salsa Verde, and Roasted Corn Salsa

*\*Pricing is based on a maximum of 1.5 hours service*



# STATIONS

Carving Stations Include Warm Rolls, Jus, and Traditional Chutneys  
Chef Attendant Required Per Station | \$125 Per Attendant  
1 Attendant Per Every 50 People\*

**Rosemary Roasted Prime Rib | \$450 each | Feeds 25 people**

**BBQ Beef Brisket | \$250 each | Feeds 15 people**

**Sage Roasted Turkey Breast | \$325 each | Feeds 30 people** \* *Seasonal*

**Apple Brined Pork Loin | \$350 each | Feeds 20 people**

**Luau Whole Pig | \$750 each | Feeds 40 people**

## ACTION STATIONS

**Traditional Choose Your Own Pasta Station | \$36 Per Person**

Penne | Gnocchi | Tomato | Pepper | Garlic | Mushroom | Onion  
Chicken | Beef | Meatball | Shrimp | Broccoli | Spinach | Tofu | Olive  
Basil | Red Pepper Flakes | Parmesan | Alfredo | Pomodoro | Pesto | Ala Vodka

**Pick What you Want Potato Bar | \$22 Per Person**

Baked Russet Potatoes | Sweet Potatoes | Roast Fingerling  
Whipped Potatoes | Whipped Butter | Sour cream | Bacon  
Cheddar | Scallion | Cinnamon | Honey | Truffle

**Stir-Fried Rice | \$25 Per Person**

Chicken | Shrimp | Beef | Tofu | Broccoli | Jalapeño | Snow Peas  
Garlic | Mushroom | Onion | Pepper | Spinach | Zucchini and Squash

**Nacho Bar | \$30 Per Person**

Freshly Made Corn Tortilla Chips | Chopped Chicken | Charred Beef  
Sour Cream | Cheddar Jack Cheese | Fire Roasted Salsa  
Fresh Chopped Tomatoes | Queso Cheese | Guacamole | Shredded Lettuce  
Red Onion | Sliced Black Olives | Jalapenos  
Adobo Shrimp +\$6 Per Person

# STATIONARY SWEETS

## **Ice Cream Bar | \$20 Per Person**

Chocolate, Vanilla and Strawberry Ice Cream, Peanuts,  
Candied Walnuts, M&Ms, Oreo Crumbles, Chocolate Chips, Cherries, Strawberry Sauce, Hot Fudge, Whipped Cream

## **Bananas Foster or Cherries Jubilee | \$25 Per Person**

Flambé to Order, Served Up with Vanilla Ice Cream

\*Chef Attendant Fee will Apply

## **Cinnamon and Sugar Dusted Churro Station | \$20 Per Person**

Crispy Choux Pastry Dough Tossed in Cinnamon and Sugar  
Warm Chocolate Dipping Sauce and Vanilla Bourbon Cream Sauce

## **DESSERT STATION | \$18 Per Person**

Chef's Display of Assorted Cakes, Tarts, Shooters, Macaroons, Candies, and Petit Fours From Classic to Non-Conventional All Displayed Artfully in a Separate Station that is Fun, Memorable, and a Photo Worthy Sweet Finale. Flavors Which Include: Strawberry, Chocolate, Limoncello, Mango, Vanilla, Key lime, Caramel, Berry, Pistachio, Cookies and Cream

## **Assorted Contemporary Mini Dessert Shooters | \$48 Per Dozen**

## **Petit Fours or French Macarons | \$48 Per Dozen**

## **Fresh Baked Cookies, Brownies | \$28 Per Dozen**

## **Deluxe Coffee Station | \$14 Per Person**

Regular and Decaffeinated Coffee, Flavored Creams, Flavored Syrups, Cinnamon, Whipped Cream & Rock Sugar Sticks  
Add Kahlua, Bailey's or Frangelico Mini Cordials, + \$3 each

# BANQUET BAR PACKAGES & PRICING

## **HOSTED BAR PER CONSUMPTION**

Minimum (1) Bartender Per 50 Guests | Charged Per Drink Consumed | \$175 Bartender Fee

## **SELF-PAY/CASH BAR**

Minimum (1) Bar Per 50 Guests | Charged Per Drink | \$175 Bartender Fee

All transactions must be made by Credit Card - No Cash Accepted

## **OPEN BAR PACKAGES**

Minimum (1) Bar Per 50 Guests | Charged Per Hour Per Person | \$175 Bartender Fee

BAR PRICING	1 HOUR	2 HOUR	3 HOUR	4 HOUR	CONSUMPTION
<b>Premium Club Liquor</b>	<b>18</b>	<b>27</b>	<b>36</b>	<b>45</b>	<b>10</b>
<b>Super Premium Club Liquor</b>	<b>24</b>	<b>34</b>	<b>44</b>	<b>54</b>	<b>13</b>
<b>Club Wines</b>	-	-	-	-	<b>9</b>
<b>Premium Wines</b>	-	-	-	-	-
<b>Beer</b>	-	-	-	-	<b>7</b>
<b>Beer &amp; Wine Bar</b>	<b>16</b>	<b>23</b>	<b>30</b>	<b>37</b>	-
<b>Brunch Bar</b>	<b>16</b>	<b>23</b>	<b>30</b>	<b>37</b>	-
<b>Soft Bar</b>	<b>6</b>	<b>10</b>	<b>14</b>	<b>18</b>	<b>3</b>

## **LIQUORS**

### PREMIUM CLUB LIQUORS

Wheatley Vodka  
6 O'Clock Gin  
Diplomatico Rum  
Jack Daniel's Whiskey  
Bench Mark by Buffalo Trace  
Dewar's Scotch  
Corazon Silver Tequila

### SUPER PREMIUM CLUB LIQUORS

Ketel One Vodka  
Bombay Sapphire Gin  
Captain Morgan Spiced Rum  
Bacardi White Rum  
Crown Royal Whiskey  
Bulleit Rye Whiskey  
JW Black Scotch  
Don Julio Silver Tequila

## **WINE**

**(Choose 3)**

### CLUB WINES

Chardonnay  
Pinot Grigio  
Sauvignon Blanc  
Cabernet Sauvignon  
Pinot Noir

### PREMIUM WINES

See Current Wine List  
Priced per bottle\*

## **BEER**

**(Choose 3)**

Miller Lite, Michelob Ultra, Stella Artois, Yuengling, and Local Craft Beers, Kaliber N/A

## **BRUNCH BAR**

Bloody Marys, Champagne & Mimosa Mixers, Soft Drinks

## **SOFT BAR**

Non alcoholic Soft Drinks, Cranberry Juice, Orange Juice, Apple Juice, Iced Tea

# PRIVATE EVENT POLICIES & INFORMATION

## **ROOM RENTAL & FOOD AND BEVERAGE MINIMUMS**

Tampa Club members enjoy complimentary Room Rental for all Private Events. Members have the privilege of sponsoring a friend, family member or associate for events at The Club. Sponsored events will be charged a reduced Room Rental Fee. Non members are welcome to host private events at the Tampa Club, but will be subject to full non member Room Rental fees. See Room Rental fee schedule.

## **CONTRACT & BANQUET EVENT ORDER**

All events require a signed Private Event Agreement and Banquet Event Order (BEO) to confirm a private event booking.

## **DEPOSITS & PAYMENTS**

Pre-paid deposits are required for all private event bookings per the deposit schedule below. Once a deposit is received and recorded, it is NONREFUNDABLE.

- Member events under \$2,000 do not require a deposit, and may be guaranteed by a member account.
- Non member events will require a 25% deposit at the time of booking and final payment 72 hours prior to the event.
- All events over \$2,500 require a 25% deposit at the time of booking and final payment 72 hours prior to the event.
- All events over \$2,500 must be paid with a credit card or check in advance of the event and cannot be charged to a member account.
- All events over \$5,000 require a 25% deposit at the time of booking, an additional deposit equal to 50% of the estimated total 60 days in advance of the event. If the event is booked within 60 days of the event, 50% is due at the time of booking.
- Final payment is due 72 hours prior to the event.

## **SERVICE CHARGE**

All food and beverage charges are subject to 22% service charge and 7.5% sales tax (Please note that all service charges are taxable.)

## **TAX EXEMPT**

In order to receive waived sales taxes for private events, a valid form DR-14 sales tax exemption certificate from the State of Florida must be provided. A letter of federal tax exemption will not suffice. The name of the tax exempt entity must be on the state tax exempt form. If the payment is being made by check, the check must have the name of the tax exempt entity on it and made payable to The Tampa Club. All payments must be from tax exempt entities.

## **MENU PLANNING AND PRICING**

The Tampa Club banquet menu is a great foundation for structuring the menu of your private event, however, our Executive Chef would be delighted to prepare any menu you may desire. To allow adequate time for preparation, menu plans must be completed a minimum of two weeks in advance. The Club requires a set menu for parties over 15 guests in order for the club to provide the best event experience. Due to regular fluctuations in food costs, the quoted prices are subject to change, with notice, until confirmation of a menu.

## **FOOD & BEVERAGE**

All food served must be supplied by The Tampa Club and must remain on The Club premises. Banquet food served in Buffet format cannot be taken from the Club due to food-safety regulations. Third-party catering is not permitted without expressed permission from the Club's Private Events Director & General Manager. The exception to the above policy relates to special occasion cakes which must be provided by a third-party bakery. As a licensee, The Tampa Club is responsible for the sale and service of alcoholic beverages in accordance with the Florida Liquor Control Board. Therefore, it is policy that all alcoholic beverages be supplied by The Club. Alcoholic beverages will not be consumed by persons under the age of twenty-one. The Club reserves the right to refuse service to any person that appears intoxicated.

### ***GUEST GUARANTEES***

A guarantee is required for all meal functions. The reassignment of a meeting or dining room space due to an increase or decrease in guest count remains at the discretion of the Tampa Club. Your final guest count must be received by the Catering Office 72 hours prior to the function date by 2pm. The Club can accommodate up to a 10% increase from the guarantee number, anything over that is at the discretion of The Club and/or product availability. In no case, will the Club allow for a reduction in the guarantee number within this period prior to the function. Final billing will be charged according to the guaranteed number of guests or the actual number of guests, whichever is greater. In the event that a guarantee is NOT provided, the original estimated attendance or the actual number of guests, whichever is greater, will be used for final billing.

### ***SMOKING***

In November 2002 Florida voters approved a constitutional amendment that bans smoking in enclosed indoor workplaces. The Tampa Club is in full compliance with the law.

### ***DRESS CODE***

Attire throughout the Tampa Club is business casual. Jackets are not required for gentlemen. The dress code stipulates no faded or torn jeans, midriff, t-shirts, shorts, tennis shoes or flip flops. The dress code is for members, their Guests, and contracted labor. Management has the right to refuse entry to any violators. Please note that members or their guests not following the dress code may be asked to leave. The dress code applies to all private events, please remember to mention it to your guests.

### ***LIABILITY***

The Tampa Club reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. Decorating may be done with approval and removed the night of the function. No staples, adhesives or confetti are allowed. The Club does not assume responsibility for personal belongings, gifts, any merchandise, decorations or equipment left in The Club prior to, during or after a function. Please assign a personal attendant to gather such items.

### ***FORCE MAJEURE/WEATHER/COVID-19***

The Tampa Club reserves the right to cancel at any time during a hurricane warning or watch posted by the National Hurricane Center. The Tampa Club shall not be liable for failure to complete a function due to strikes, accidents, natural disasters or other causes beyond its control. In case of cancellation by the event client, deposits are non-refundable, but the member or host may choose to reschedule the event within one year of the original booking date.

### ***ROOM SET UP***

A set up time can be requested up to two hours before your event. Please notify the Catering Office if this time is needed. Set-up time greater than 2 hours is subject to additional charge. Please communicate the specifics of your event needs with regard to room layout. Changes in set up within 72 hours of the event may be subject to a \$250 Re-Set Fee.

### ***THIRD-PARTY VENDORS***

We highly recommend our preferred vendors as they are familiar with our facilities and partner well with The Tampa Club. All third-party vendors must provide The Tampa Club proof of liability insurance prior to working any event. Vendors with large deliveries or large vehicles will need to access The Club through the loading dock and service elevator off of Jackson Street. Please contact the Catering Office if a vendor's vehicle, who is staying the entirety of the event, cannot fit in the parking garage. Alternative arrangements can be made but must be coordinated in advance.

### ***SECURITY***

Optional building Security personnel is strongly recommended for groups over 100 guests, though not required. The host can select to have the security guard at the ground floor or sky bridge entrance to help with guest arrival. The 2nd guard will be in the command center to assist with guests entering the building. The current rate is \$300 for four hours. Should the host want an additional guard to help at the second entrance point it will be \$150 extra. Anything over four hours will require additional fees.