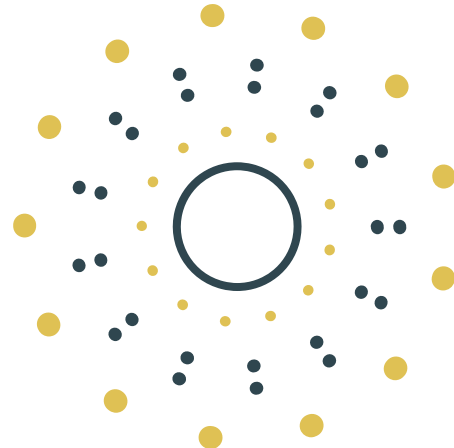
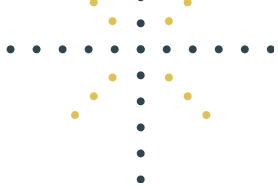




# HOLIDAY CATERING GUIDE 2024





# CELEBRATE THE SEASON AT THE TOP OF TAMPA!

Thank you for considering The Tampa Club for your holiday celebration!

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, and unparalleled winter sunsets. The Tampa Club will 'elevate' your meeting and event needs by providing an exclusive and unique perspective for celebrating this holiday season and beyond.

Our newly renovated Canopy Ballroom can comfortably accommodate 140 guests for a seated dinner or up to 225 guests for stand-up 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 a holly-jolly holiday experience at The Tampa Club!

**Lauren Barbarossa**

**Private Events Director**

**[eventsdirector@thetampaclub.com](mailto:eventsdirector@thetampaclub.com)**

**P | 813.229.6028 D | 813.809.8137**

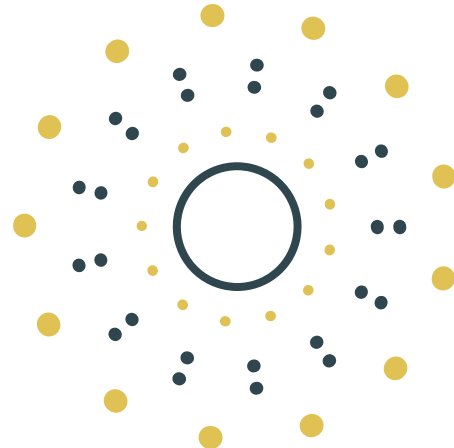
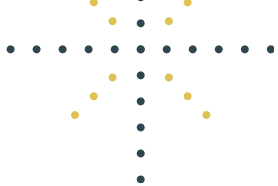
**[www.thetampaclub.com](http://www.thetampaclub.com)**



## ROOMS WITH A VIEW

The Tampa Club features numerous event spaces, all featuring stunning views from the top of downtown Tampa's Bank of America Plaza. With varying capacities, our meeting & event spaces can accommodate comfortably up to 140 guests in a seated format, or up to 225 standing.

<b>ROOMS/CAPACITY</b>	<b>SEATED</b>	<b>STANDING</b>	<b>NON MEMBER ROOM RENTAL *PER MEAL PERIOD</b>
<b>Canopy Ballroom</b>	<b>140</b>	<b>225</b>	<b>\$1500</b>
<b>Channel View</b>	<b>80</b>	<b>120</b>	<b>\$1200</b>
<b>Channel II/III</b>	<b>40</b>	<b>60</b>	<b>\$750</b>
<b>Channel I</b>	<b>24</b>	<b>36</b>	<b>\$300</b>
<b>Skyline Lounge</b>	<b>40</b>	<b>60</b>	<b>\$500</b>
<b>Crystal Board Room</b>	<b>10</b>	<b>-</b>	<b>\$200</b>
<b>Wine Room</b>	<b>8</b>	<b>-</b>	<b>\$200</b>



# HOLIDAY PLATED BREAKFAST & BRUNCH

All Plated Menus Include Regular and Decaffeinated Coffee, Tea and Orange Juice

## DECK THE HALLS | \$45 PER PERSON

### Freshly Baked Pastries and Croissants

Served Family Style | Assorted Jams and Jellies | Whipped Butter

### Sliced Seasonal Fruit and Yogurt Parfait

Vanilla Yogurt | House Granola | Fresh Mint

CHOICE OF (1) ENTREE

### Eggs Benedict

Toasted Muffin | Chive Hollandaise | Charred Asparagus

### Farm Fresh Scrambled Eggs

Freshly Cracked Eggs | Chives

### Holiday Cherries Jubilee French Toast

Vanilla Cream Batter | Rum | Fresh Cherry Chutney

SIDES:

### Home Fried Potatoes

Fingerling Potatoes | Fresh Herbs | Onions and Peppers

### Crispy Bacon OR Sausage Links

Applewood Smoked Bacon | Sage Cured Sausage

### \*BUILD A LIMITED MENU

Guests will select their Entrée at the start of Service

Choose up to (3) Entrees for guest to choose from | Entree Counts Must Be Provided in Advance

*A 22% service charge and 7.5% sales tax will apply to all food and beverages.*



# HOLIDAY BREAKFAST & BRUNCH BUFFET

All Buffet Menus Include Regular and Decaffeinated Coffee, Tea and Orange Juice

## OH SO MERRY | \$57 PER PERSON

### **Sliced Fruit Platter**

Seasonal Fresh Fruit

### **Eggnog Yogurt Parfait Shooters**

House Eggnog | Nutmeg | Granola

### **Farm Fresh Scrambled Eggs**

Freshly Cracked Eggs | Chives

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## CHOICE OF (2) BRUNCH ENTREES

### **Crispy Chicken and Waffles**

Tabasco Maple Glaze

### **Quiche**

Holiday Turkey | Spinach | Cheddar | Roasted Tomato

### **Cherry Glazed Sliced Ham**

Dried Cherry | Chipotle | Pineapple

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### **Home Fried Potatoes**

Fingerling Potatoes | Fresh Herbs | Onions and Peppers

### **Crispy Bacon and Sausage Links**

Applewood Smoked | Sage Cured

### **Butternut Squash and Brussels Sprout Hash**

Brown Butter | Crisp Sage | Agave

### **Freshly Baked Pastries and Christmas Cookies**

Assorted Jams and Jellies | Whipped Butter

*A 22% service charge and 7.5% sales tax will apply to all food and beverages.*

# HOLIDAY PLATED LUNCH & DINNERS

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 guest to choose from  
Entrée Counts must be provided in advance

## O'TANNENBAUM | \$70 PER PERSON

### CHOICE OF (1) SALAD

#### **Apple, Baby Kale and Butternut Squash Salad**

Cinnamon Roasted Squash, Pumpkin Seed, Goat Cheese and Pomegranate Dressing

#### **Tampa Club Salad**

Mixed Greens, Tomato, Pickled Red Onion, Cucumber and Champagne Vinaigrette

#### **Signature Caesar**

Chopped Romaine Lettuce, Grated Parmesan Cheese, Croutons and House-Made Caesar Dressing

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

Iceberg Lettuce, Bleu Cheese, Tomato, Cucumber, and Bacon

### CHOICE OF (1) ENTRÉE

#### **Roast Chicken**

Dried Cherry Gastrique, Butternut Squash, Asparagus

#### **Cranberry Balsamic Glazed Salmon**

White Cheddar Risotto, Rainbow Chard

#### **Peppercorn Dusted Tenderloin**

Truffle Whipped Potato, Espresso Jus, Honey Glazed Carrot

#### **Pumpkin Risotto (VG)**

Roasted Pumpkin, Toasted Pumpkin Seeds, Blueberry Jam

### CHOICE OF (1) HOUSE-MADE DESSERT

#### **Chocolate Peppermint Cake**

#### **Candy Cane Mousse Tart**

#### **Cranberry Peach Cobbler**



*A 22% service charge and 7.5% sales tax will apply to all food and beverages.*

## THE HOLLY AND THE IVY | \$86

### CHOICE OF (1) SALAD

#### **Apple, Baby Kale and Butternut Squash Salad**

Cinnamon Roasted Squash, Pumpkin Seed, Goat Cheese and Pomegranate Dressing

#### **Tampa Club Salad**

Mixed Greens, Tomato, Pickled Red Onion, Cucumber and Champagne Vinaigrette

#### **Signature Caesar**

Chopped Romaine Lettuce, Grated Parmesan Cheese, Croutons and House-Made Caesar Dressing

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

Iceberg Lettuce, Bleu Cheese, Tomato, Cucumber, and Bacon

### CHOICE OF (1) ENTRÉE

#### **Filet Mignon**

Cabernet Demi-glace, Asparagus, Whipped Potato

#### **Sea Bass**

Parmesan Polenta, Roasted Broccolini, Dried Lemon Cranberry Piccata

#### **Pork Chop**

Woodford Apple BBQ Glaze, Green Bean Almandine, Sweet Potato Purée

#### **Harissa Rubbed Cauliflower Steak (VG)**

Roast Beet Risotto, Tofu Coconut "Cream"

### CHOICE OF (1) HOUSE-MADE DESSERT

#### **Chocolate Peppermint Cake**

#### **Candy Cane Mousse Tart**

#### **Cranberry Peach Cobbler**



*A 22% service charge and 7.5% sales tax will apply to all food and beverages.*

# HOLIDAY BUFFET MENUS

All Buffet Dinner Menus includes Fresh Baked Rolls & Butter,  
Regular and Decaffeinated Coffee, and a Display of Chef's House-Made Mini Holiday Desserts

## SO MUCH JOY | \$74 PER PERSON

### BAYSHORE BLEU SALAD

Roasted Apples, Peaches, and Pears in Fresh Crisp Heirloom Greens  
Tossed With Walnut Vinaigrette and Fresh Bleu Cheese Crumbles

### SLICED PORK LOIN

Apple Brined with Calvados Jus

### ROASTED CHICKEN

In a Wild Mushroom Marsala Sauce with Fresh Thyme

### ROAST BUTTERNUT SQUASH HASH

With Pancetta, Dried Cherry, and Candied Pecan

### FIRE GRILLED ASPARAGUS

Balsamic, Oregano, and Parmesan

## OH WHAT FUN | \$80 per person

### CRANBERRY AND PUMPKIN KALE SALAD

Cranberry Vinaigrette, Roasted Butternut Squash, Pickled Onion, Goat Cheese, and Baby Kale

### NEW YORK STRIP LOIN

Peppercorn Cream Sauce

### MAHI MAHI

With Shrimp Scampi Sauce

### ROASTED TRIO FINGERLING POTATOES

Garlic Rosemary Butter

### TRIO CARNIVAL CAULIFLOWER

With Roast Red Pepper and Basil

*A 22% service charge and 7.5% sales tax will apply to all food and beverages.*



# HOLIDAY BUFFET MENUS

## ALL IS BRIGHT | \$97 Per Person

### ROASTED BEET AND TOMATO SALAD

Fresh Feta Cheese and Blood Orange Vinaigrette

### CRISPY SKINNED CHICKEN BREAST

Saffron and Citrus Cream

### SLICED TENDERLOIN MEDALLIONS

Mushroom Cabernet Demi-Glace

### GULF GROUPE

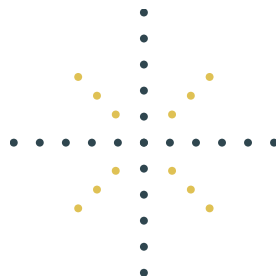
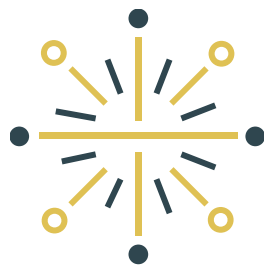
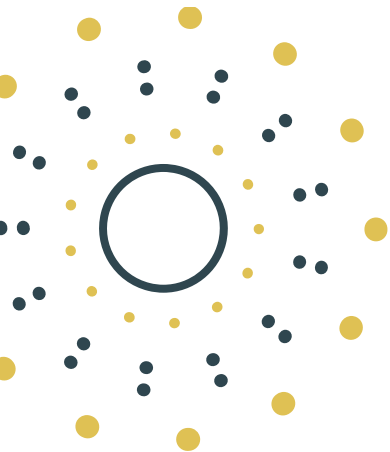
Roasted Tomato and Caper Sauce

### WHIPPED POTATOES

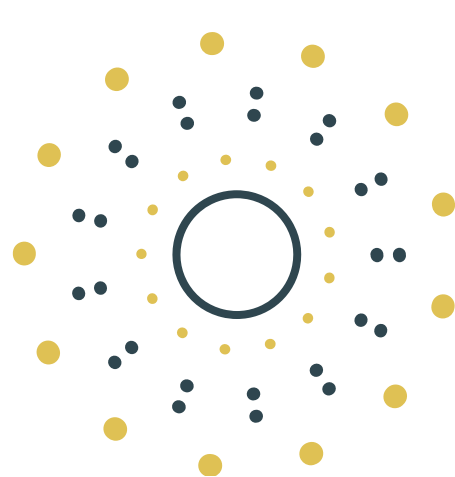
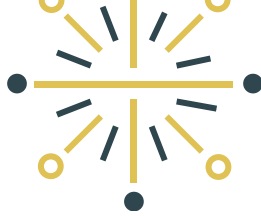
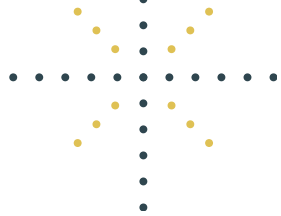
Roasted Garlic

### GLAZED CARROTS

Honey and Dill



*A 22% service charge and 7.5% sales tax will apply to all food and beverages.*



## **BUFFET & STATION ENHANCEMENTS**

### **DISPLAYED FAMILY STYLE**

#### **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**

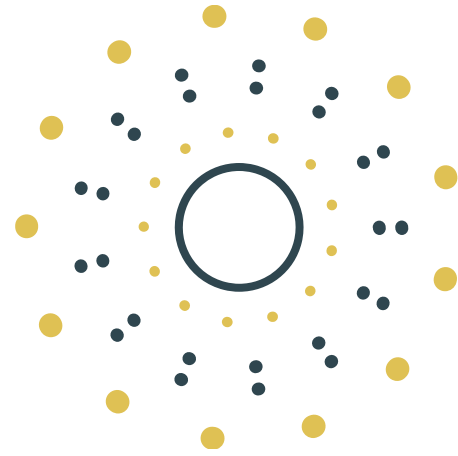
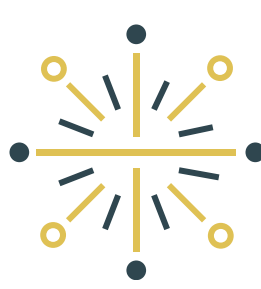
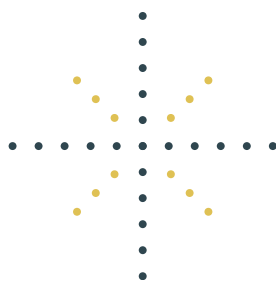
Tomato | Beef | Ricotta | Mozzarella

#### **LOBSTER RAVIOLI | \$24 PER PERSON**

Saffron Tomato Cream | Spinach | Parmesan

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

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# HOLIDAY BITES

**CRAB STUFFED MUSHROOMS | \$64 PER DOZEN**

WINE SCAMPI SAUCE

**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

**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

**CHARCUTERIE SKEWER (GF) | \$58 PER DOZEN**

ARTISAN CHEESE | CURED MEAT | OLIVE

# HOLIDAY DISPLAYS

## **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 Aioli, Hummus, Tzatziki, Olive Tapenade, Israeli Cous Cous, Baba Ganash, and Pita Bread

## **BRUSCHETTA \$14 PER PERSON**

Classic Tomato, Roasted Peach and Brie, Truffled Mushroom, and Watermelon and Feta

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

# HOLIDAY DISPLAYS

## **PRIME RIB SLIDERS | \$24 PER PERSON**

**Cheddar Cheese | Horseradish Cream | Philly Cheese**

## **SLIDER STATION \$24 PER PERSON**

**American Style Hamburgers, Crispy Fried Chicken, Maryland Style Cakes  
With an Assortment of Sauces, Remoulades, Mustards, Relish, and Aioli**

## **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**

**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*



# JINGLING & MINGLING

## HOLIDAY STATIONS

\$125 CHEF ATTENDANT FEE APPLIES

### CARVING STATIONS | Warm Rolls and Jus and Traditional Chutneys

**Rosemary Roasted Prime Rib | Feeds 25 people | \$425 each**

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

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

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

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

### ACTIONS 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  
*Chef Attendant Required*

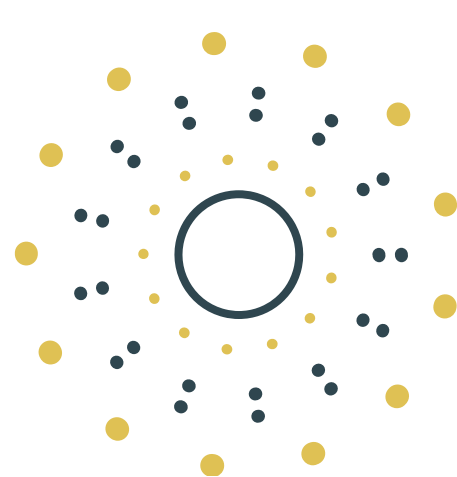
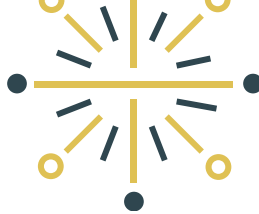
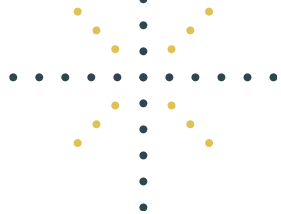
#### **Stir-Fried Rice | \$25 Per Person | Chef Attendant Required**

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

#### **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

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



## AND TO ALL, A GOOD NIGHT STATIONARY SWEETS

**Cinnamon and Sugar Dusted Churro Station | \$15 Per Person**

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

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

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

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

**Christmas Cookie Display | \$25 Per Dozen**

*Chef's Seasonal Assortment of Cookies and Sweet Treats*

# BANQUET BAR PACKAGES & PRICING

## HOSTED BAR PER CONSUMPTION

Minimum (1) Bar Per 100 Guests | Charged Per Drink Consumed | \$125 Bartender Fee Per Bar

## SELF-PAY/CASH BAR

Minimum (1) Bar Per 100 Guests | Charged Per Drink | \$125 Bartender Fee Per Bar

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

## OPEN BAR PACKAGES

Minimum (1) Bar Per 100 Guests | Charged Per Hour | \$125 Bartender Fee Per Bar

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>

<b>LIQUORS</b>	<b>PREMIUM CLUB LIQUORS</b>	<b>SUPER PREMIUM CLUB LIQUORS</b>
	Wheatley Vodka 6 O'Clock Gin Diplomatico Rum Jack Daniel's Whiskey Bench Mark by Buffalo Trace Dewar's Scotch Corazon Silver Tequila	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
<b>WINES</b>	<b>CLUB WINES</b>	<b>PREMIUM WINES</b>
	Chardonnay Pinot Grigio Sauvignon Blanc Cabernet Sauvignon Pinot Noir	See Current Wine List Priced per bottle*
<b>BEERS</b>	Miller Lite, Michelob Ultra, Stella Artois, Yuengling, and Local Craft Beers, Kaliber N/A	
<b>BRUNCH BAR</b>	Bloody Marys, Champagne & Mimosa Mixers, Soft Drinks	
<b>SOFT BAR</b>	Non alcoholic Soft Drinks, Juices, Iced Tea	



# SIP, SIP, HOORAY - IT'S THE HOLIDAYS!

## **SEASONAL SIPS \$12 PER DRINK ON CONSUMPTION**

Available on your event bar by request in advance only

### **Poinsettia Champagne Cocktail**

Prosecco, Triple Sec, Cranberry Juice and Orange Twist

### **Pomegranate Cosmo**

Vodka, Fresh Lime, Pomegranate Juice & Citrus Twist

### **Winter White Cosmo**

Vodka, Cointreau, Fresh Lime and White Cranberry Juice, Frozen Cranberries, Rosemary

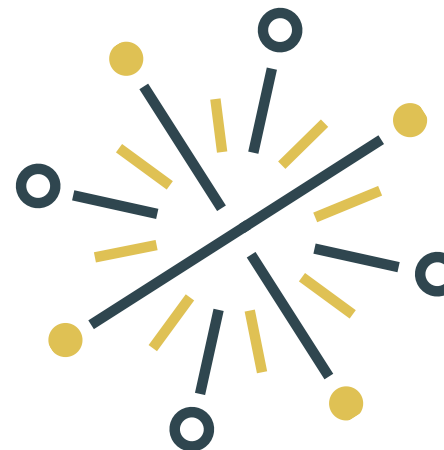
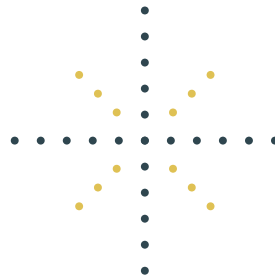
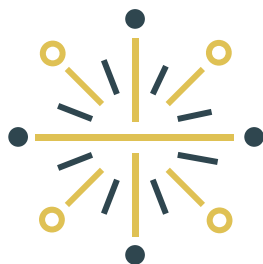
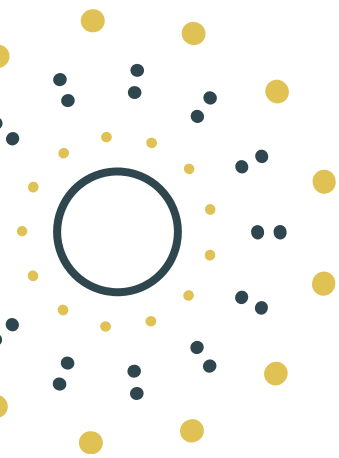
### **Spiced Old Fashioned**

Bourbon, Cinnamon Bitters, Simply Syrup

## **Night Caps | \$10 per drink on consumption**

Available on your event bar by request in advance only

Bailey's, Amaretto, Sambucca, Kahlua, Frangelico, Grand Marnier & Cointreau



# 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 \$2,500 do not require a deposit, and may be guaranteed by a member account.
- Non member events under \$2,500 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 \$10,000 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**

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. 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.