

ELEVATED

Weddings & Events

AT THE TAMPA CLUB



www.thetampaclub.com
813.229.6028
eventsdirector@thetampaclub.com

PHOTO CREDIT: LIFELONG PHOTOGRAPHY STUDIO



Elevated Weddings

Thank you for considering the
The Tampa Club for your upcoming wedding!

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 private dining rooms at The Tampa Club provide an elegant venue for hosting all of your wedding and related event needs - Rehearsal Dinners, Engagement parties and more.

The private rooms can comfortably accommodate anywhere from up to 140 guests for a seated dinner or 270 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
eventsdirector@thetampaclub.com
P | 813.229.6028 D | 813.676.6685
www.thetampaclub.com



The Tampa Club | 101 E. Kennedy Boulevard, Suite 4200 | Tampa, FL 33602 | www.thetampaclub.com

**All food and beverage charges are subject to applicable service charge and sales tax*



Wedding Packages & Pricing

VIEW FROM 42

Guest Choice of Three Premium Entrees
5-Hour Premium Bar Package
Venue Rental
\$215 per person (includes tax and service charge)

GREAT HEIGHTS

Guest Choice of Three Platinum Entrees
5-Hour Super Premium Bar
DJ for Ceremony, Cocktail Hour & Reception
Venue Rental
\$250 per person (includes tax and service charge)

Wedding Packages Inclusions:

- (5) Hour Open Bar Package
- Signature Drink
- Champagne Toast for All Guests
- Choice of Three (3) Butler Passed Hors d'oeuvres
- Freshly Baked Bread and Butter
- 2-Course Plated Meal
- Wedding Cake Cutting with Coffee Service
- Round Silver Cake Stand and Silver Serving Set
- Private Holding Room for the Bridal Party
- Floor-length Linen Tablecloths & Napkins
- Votive Candle Table Accents
- Gold Charger Plates
- Gold Chiavari Chairs
- 15 x 15 Wood Dance Floor and Set-Up
- Day-of-Wedding Coordinator
- Bartenders & Service Staff
- Venue Rental Fee

CREATE YOUR OWN CUSTOM MENU

**Pricing to Vary*

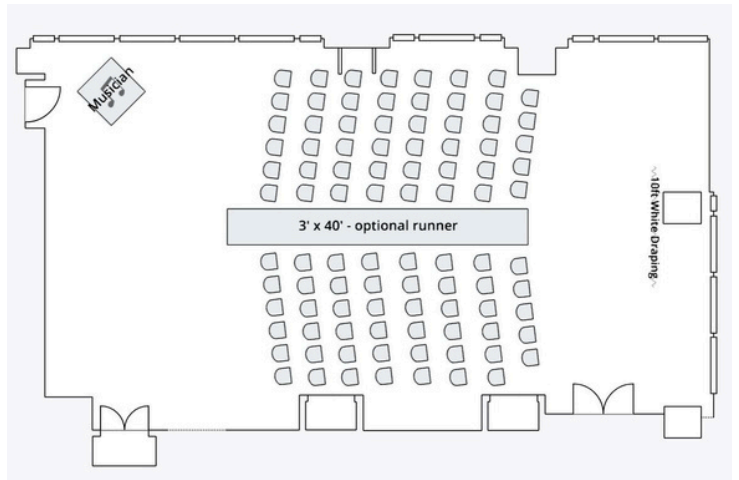


Rooms with A View

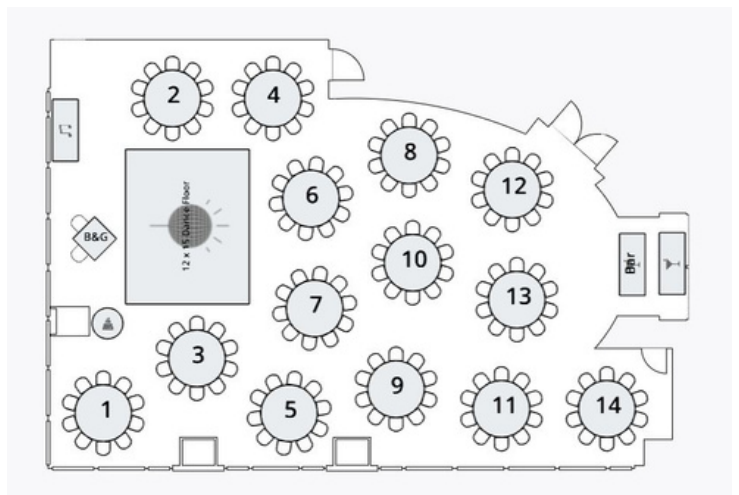
The Tampa Club features numerous event spaces, all featuring stunning views from the top of downtown Tampa's Bank of America Plaza. With varying capacities, our meeting & event spaces can accommodate comfortably up to 140 guests in a seated format with a dance floor, or 270 standing.



Channel View Room - Ceremony



Canopy Ballroom - Reception



SEATED 140 *with dance floor

Say I Do...

Ceremonies on site are ideal for groups of 140 or less, and include one “get-ready” suite for either side of the bridal party for up to 2 hours prior to the ceremony, banquet style chairs, water station for guests, and a 3-hour hospitality station for bridal party before and after the ceremony with champagne, beer & wine, bottled water and Artisan Cheese Board.



Let's Celebrate

Congrats, you're married! Now it's time to celebrate the incredible couple. Guests are treated to butler-passed hors d'oeuvres during the cocktail hour in our View42 Restaurant, then move into our newly renovated Canopy Ballroom, overlooking Tampa's sprawling urban forest for the most breathtaking panoramic views of Tampa Bay as the Gulf coast sun sets to the west.



The Tampa Club | 101 E. Kennedy Boulevard, Suite 4200 | Tampa, FL 33602 | www.thetampaclub.com

**All food and beverage charges are subject to applicable service charge and sales tax*

Let's Eat!

BUTLER PASSED PREMIUM HORS D'OEUVRES (Select Three)

Bacon Wrapped Scallop (GF) | Lemon Saffron Aioli

Bacon Wrapped Shrimp (GF) | Espresso BBQ Aioli

Cocktail Shrimp (GF) | Bloody Mary Shooter

Mini Crab Cakes | Spicy Remoulade

Charcuterie Skewer (GF) | Artisan Cheese, Cured Meat, Olive

Short Rib Arancini | Dried Tomato Pesto

All American Burger Sliders | Pickle, Mustard, Cheese

Cuban Spring Roll | Dijon Dipping Sauce

Bacon Wrapped Date (GF) | Chorizo Stuffed, Maple Lavender, Lemon Glaze

BBQ Lamb Lollipops (GF) | Guava Sriracha Glaze

Hot Chicken and Waffle | Nashville Style, Tabasco Maple Glaze

Chicken Satay | Hot & Spicy Peanut Sauce

Phyllo-Wrapped Spanakopita (VEG) | Fire Roasted Red Pepper Tzatziki

Watermelon Mint and Feta Skewers (VEG)

French Onion Wonton Popper (VEG) | Caramelized Onion and Cheese in a Crispy Shell

Caprese Skewer (VEG) | Heirloom Tomato, Soft Mozzarella, Fresh Basil, Balsamic Aioli

Tomato Basil Bruschetta (VG)



The Tampa Club | 101 E. Kennedy Boulevard, Suite 4200 | Tampa, FL 33602 | www.thetampaclub.com

**All food and beverage charges are subject to applicable service charge and sales tax*

OPTIONAL HORS D'OEUVRES GRAZING 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 crudité's 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 With an Assortment of Sauces, Remoulades, Mustards, Relish, and Aioli

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

PLATED DINNER SERVICE

Guests select their Entrée at the beginning of Dinner Service. All Plated Dinners include a Signature Salad, and Entrée with Chef's Selection of Starch & Vegetables, Freshly Baked Bread, Regular and Decaffeinated Coffee and Complimentary Cake Cutting

SIGNATURE SALADS (Select One)

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



PREMIUM PACKAGE ENTRÉE SELECTIONS

New York Striploin | Peppercorn Jus, Broccoli, Boursin Whipped Potatoes

Mahi | Pineapple Salsa, Steamed Rice, Glazed Carrots

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

Roasted Chicken Breast | Zinfandel Jus, Asparagus, Whipped Potatoes

Wild Mushroom Risotto (VEGAN) | Truffle Oil, Garlic Emulsion

The Tampa Club | 101 E. Kennedy Boulevard, Suite 4200 | Tampa, FL 33602 | www.thetampaclub.com

**All food and beverage charges are subject to applicable service charge and sales tax*

PLATINUM PACKAGE ENTRÉE SELECTIONS

Filet Mignon | Cabernet Demiglace, Asparagus, Whipped Potatoes

Glazed Salmon | Miso, Sesame Green Beans, Jasmine Rice

Bone-In Pork Chop | Guava Lime BBQ, Whipped Potatoes

Duo of Filet & Grouper (+\$14 Per person)

Whipped Potatoes, Prosciutto Green Beans, Andouille Shrimp Butter Sauce

Chef's Choice Vegan/Vegetarian Entrée | *Changes Seasonally*

LEGACY MENU | \$25 per child

Specially Selected Menu for Children Twelve And Under

ENTRÉE (Select One)

Chicken Tenders and French Fries

Hamburger and French Fries

Creamy Gouda Mac & Cheese

Three Cheese Flatbread



The Tampa Club | 101 E. Kennedy Boulevard, Suite 4200 | Tampa, FL 33602 | www.thetampaclub.com

**All food and beverage charges are subject to applicable service charge and sales tax*



BANQUET BARS & PRICING

*****All Wedding Packages Include a 5-Hour Bar Package**

(1) Bartender Per 50 Guests

LIQUORS

PREMIUM CLUB LIQUORS

Wheatley Vodka
 Tanqueray Gin
 Flor de Cana White Rum
 Flor de Cana Spiced 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

SOFT BAR

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

The Tampa Club | 101 E. Kennedy Boulevard, Suite 4200 | Tampa, FL 33602 | www.thetampaclub.com

**Beverage Brands Are Subject To Change*

**All food and beverage charges are subject to applicable service charge and sales tax*



Rehearsal Dinner Packages

\$125 PER PERSON

3-Course Plated Dinner
3-Hour Beer/Wine Open Bar
Includes Tax and Service Charge

\$165 PER PERSON

3-Passed Appetizers
3-Course Plated Dinner
3-Hour Liquor/Beer/Wine Open Bar
Includes Tax and Service Charge

Packages Inclusions:

- (3) Hour Bar Package
- Freshly Baked Bread and Butter
- 3-Course Plated Meal
- Floor-length Linen Tablecloths & Napkins
- Votive Candle Table Accents
- Gold Charger Plates
- Gold Chiavari Chairs

CREATE YOUR OWN CUSTOM MENU

**Pricing to Vary*



\$125 PER PERSON

3-Course Plated Dinner, 3-Hour Beer/Wine Bar Tax and Service Charge

DINNER MENU

Fresh Baked Rolls & Butter

Regular and Decaffeinated Coffee | Tea | Soft Drinks

*Choose up to (3) Entrees for Guests to Select From
Entrée Counts Must Be Provided in Advance

SIGNATURE SALAD (Select One)

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

ENTREES

New York Strip Loin

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 Vegan/Vegetarian Option

Changes Seasonally



DESSERT (SELECT ONE)

Chocolate Mousse Cake

Key Lime Pie

Red Velvet Cake

3-HOUR BEER/WINE BAR PACKAGE

BEER (Choose 3)

Miller Lite | Michelob Ultra | Stella Artois,
Yuengling | Kaliber N/A

WINE (Choose 3)

Chardonnay | Pinot Grigio | Sauvignon Blanc
Cabernet Sauvignon | Pinot Noir

LITTLE LEGACY MENU (Optional Add-On)

\$25 PER CHILDREN 12 & UNDER

Specially Selected Menu For Children 12 & Under

Includes Fresh Seasonal Fruit, Entrée and Ice Cream Sundae

Chicken Tenders, Cheeseburger or Macaroni & Cheese



\$165 PER PERSON

*3 Passed Appetizers, 3-Course Plated Dinner,
3-Hour Liquor/Beer/Wine Bar, Tax and Service Charge*

CHOICE OF (3) TRAY PASSED HORS D'OEUVRES

Cocktail Shrimp | Bloody Mary Shooter

Mini Crab Cakes | Spicy Remoulade

Beef Empanadas | Chipotle Aioli

Cuban Spring Roll | Dijon Dipping Sauce

Hot Chicken & Waffle | Nashville Style | Tabasco Maple Glaze

Tomato Basil Bruschetta | Balsamic Glaze

French Onion Wonton Popper | Caramelized Onion and Cheese in a Crispy Shell

DINNER MENU

Fresh Baked Rolls & Butter

Regular and Decaffeinated Coffee | Tea | Soft Drinks

*Choose up to (3) Entrees for Guests to Select From
Entrée Counts Must Be Provided in Advance

SIGNATURE SALAD (Select One)

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

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



ENTREES

Filet Mignon

Cabernet Demiglaze | Asparagus | Whipped Potatoes

Salmon

Miso | Sesame Green Beans | Jasmine Rice

Roasted Chicken Breast

Zinfandel Jus | Asparagus | Roasted Fingerling Potatoes

Chef's Choice Vegan/Vegetarian Option

Changes Seasonally

DESSERT (SELECT ONE)

Chocolate Mousse Cake

Key Lime Pie

Red Velvet Cake

3-HOUR LIQUOR/BEER/WINE BAR PACKAGE

LIQUOR

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

BEER (Choose 3)

Miller Lite | Michelob Ultra | Stella Artois, Yuengling | Kaliber N/A

WINE (Choose 3)

Chardonnay | Pinot Grigio | Sauvignon Blanc | Cabernet Sauvignon | Pinot Noir

LITTLE LEGACY MENU (Optional Add-On)

\$25 PER CHILDREN 12 & UNDER

Specially Selected Menu For Children 12 & Under
Includes Fresh Seasonal Fruit, Entrée and Ice Cream Sundae

Chicken Tenders, Cheeseburger or Macaroni & Cheese



Accommodations

Aloft Tampa Downtown	(813) 898-8000	www.alofttampadowntown.com	chris@alofttampadowntown.com
Hilton Tampa Downtown	(813) 222-4906	www.tampadowntown.hilton.com	
Sheraton Tampa Riverwalk	(813) 226-4432	www.sheraton.com/tampariverwal	

Limo and Transportation

Network Limousine	(727) 784-5466	www.networktransportationww.com	
Ambassador Limousine	(727) 442-9050	www.ambassadorlimotampa.com	reservations@ambassadorlimo.net
Super Shuttle (Airport Service)	(727) 571-4207	www.supershuttle.com/locations/tampa-tpa	
Skyline Limousine	(866) 777-1211	www.skyline-limo.com	office@skyline-limo.com



Ceremony Officials

Sensational Ceremonies	(813) 421-3079	www.sensationalceremonies.com/	info@sensationalceremonies.com
DeArruda Weddings	(727) 642-2090	www.dearrudaweddings.com/	info@dearrudaweddings.com
A Florida Wedding Ceremony	(727) 422-0140	www.weddingceremoniesfl.com/	robert@weddingceremoniesfl.com , helen@weddingceremoniesfl.com
Mimi Giordano	(813) 545-8128	www.itsofficialweddings.com/	itsofficialweddings@mail.com

Wedding and Event Planners

Confetti Events	(813) 434-0589	www.confettievents.net/about	info@confettievents.net
-----------------	----------------	--	--

Other Wedding Services

Femme Akoi	(727) 266-2233	www.femmeakoi.com	info@femmeakoi.com
Michelle Renee The Studio	(813) 531-7770	www.michelereneestudio.com/	Info@michelereneestudio.com
Nannies Who Care	(727) 784-8868	www.nannieswhocare.com/	debbie@nannieswhocare.com
Fairytail Pet Care	(813) 701-WOOF	www.fairytailpet.com/	woof@fairytailpet.com



VENDOR RECOMMENDATIONS

Music and Entertainment

Grant Hemond and Associates	(727) 736-2316	www.granthemond.com	info@granthemond.com
Breezin Entertainment	(813) 348-4998	www.breezin.com	cindyd@breezin.com
Graingertainment	(863) 513-4935	www.graingertainment.com	info@graingertainment.com

Photography and Video

Lifelong Photography Studio	(727) 491-3872	www.lifelongphotographystudio.com	info@lifelongphotographystudio.com
Limelight Photography	(813) 926-7111	www.stepintothelimeight.com	info@stepintothelimeight.com
Carrie Wildes	(813) 480-0324	www.carriewildes.com	info@carriewildes.com
Shutterbooth	(813) 600-3636	www.shutterbooth.com/tampa	tampa@shutterbooth.com



Florists

Jennies Flowers	(813) 471-1111	www.jennies.com	kim@jennies.com
Northside Florist	(813) 264-1811	www.northsidefloristtampa.com	kathy@northsideflorist.com
Botanica	(813) 831-0965	www.botanicaflorist.com	info@botanicaflorist.com
Tailored Twig	(813) 304-2080	www.tailoredtwig.com	behindthescenes@tailoredtwig.com

Decor and Design

Kate Ryan Event Rental	(813) 494-6894	www.kateryaneventrentals.com	hello@kateryaneventrentals.com
Gabro Event Services	(877) 870-9193	www.gabroeventservices.com	GabroEventServices@gmail.com
Tampa Lights	(813) 767-9189	www.tampalights.com	mail@tampalights.com
Extravaganza Productions	(813) 545-4397	www.extravaganzaproductions.com	info@extravaganzaproductions.com

Wedding Cakes

Hands on Sweets	(813) 810-6007	www.handsonsweets.com	cakes@handsonsweets.com
Publix Event Planning	(813) 968-4230	www.publix.com/publix-catering	events.1441@publix.com
The Artistic Whisk	<u>(727) 350-4995</u>	www.theartisticwhisk.com	info@theartisticwhisk.com



PRIVATE EVENT POLICIES AND ADDITIONAL INFORMATION

ROOM RENTAL & FOOD AND BEVERAGE MINIMUMS

Tampa Club members enjoy complimentary Room Rental for all Private Events hosted during regular business hours. Member event bookings hosted outside of normal business hours will be subject to Room Rental Fees. 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.) A 3% Convenience Fee will be charged for all Credit Card payments.

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. Prices listed within Banquet Event Order, are subject to proportionate increases to meet increased cost of supplies for Functions reserved more than 120 days in advance, but any such increase shall not exceed 10%.

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 5% 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 additional time is needed. Please communicate the specifics of your event needs with regard to room layout in advance of the event. 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.