

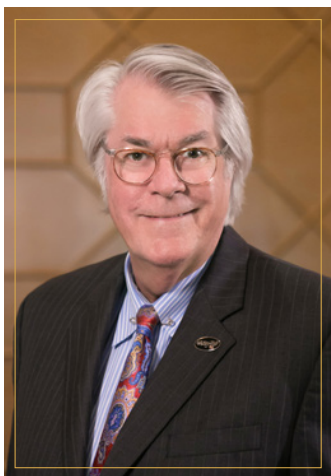
THE TAMPA CLUB MAGAZINE | Summer Edition 2019

VIEW



CASINO ROYALE NIGHT

SATURDAY, JULY 20



LETTER FROM THE MANAGER

Once again, we are all saying, "What happened to Spring"! It certainly seems like Summer made an early appearance, and by all accounts, it will probably stay late! That's the bad news. The Club is open, the air conditioning is working well, our new menu is out, and the "cool" views from the 42nd Floor are just that, cool. That's the good news!

We committed to refresh our menus quarterly and that is just what we have done. Scottish Salmon is back, Maryland Soft Crabs and Crab Cakes, the AC&E Salad, Tampa Club Seafood Chowder and Fresh Black Grouper round out the excitement on the new menu. Also included are more Vegetarian and Vegan offerings to better cater to our members and their guests.

Getting back to Summer, we have introduced a modified dress code for our Grille and Skyline Lounge from Memorial Day to Labor Day, and we have brought back Taco Tuesday's and Pasta Thursday's. We have introduced additional dinner specials, so please refer to my Letter to Members of May 1st. And, we will continue Jazz Thursdays throughout the Summer.

Following our annual July 4th holiday where we will be closed from Monday, July 1st, reopening on Monday, July 8th, we have a Bossa Nova Wine Dinner on Friday, July 12, so bring your "Bossa" or "Nova". We are bringing back Casino Royale Night on Saturday, July 20th, Bond, James Bond, and National Scotch Day on Saturday, July 27th with the folks from Macallan and an opulent dinner to match. On Saturday, August 10th, we will celebrate the culinary excellence of Thomas Keller, following in the austere footsteps of Julia Child and Paul Bocuse, in true Tampa Club Style. As always, there will be special Tampa Club events throughout the Summer to accommodate our very diverse collective palates, so check our calendar.

We will also be celebrating our 10th Annual President's Cup Golf Tournament on Monday, October 14th, at Carrollwood Golf & Country Club, to benefit Zoo Tampa and the Tampa Club. We are excited to support Zoo Tampa and look forward to another great day out on the links.

Chef Anthony has certainly put his mark on the Club as we have seen a positive uptick in our Membership. Our Service team is running on all cylinders and there is a certain buzz coming back. Great food, great service, we are all working tirelessly to welcome you whenever you come into the Club to make you feel welcome and to offer the best of Tampa.

Thank you as always for your membership. Get out of the heat and c'mon down to the Club to enjoy our signature Sunsets in the comfort of our collective home. I look forward to seeing you back in the Club soon.

Bill Nipper

General Manager

Laissez les bons Temps Rouler!

CLUB

Bill Nipper, General Manager

bill.nipper@thetampaclub.com

Anthony Cilmi, Executive Chef

chef@thetampaclub.com

Caroline Carrozza, Private Events Director

eventsdirector@thetampaclub.com

Michael Irizarry, Service Director

servicedirector@thetampaclub.com

Donna Julian, Member Relations Director

donna@thetampaclub.com

Carole Lenhart, Finance Director

financedirector@thetampaclub.com

Ann Pereira, Membership Director

ann@thetampaclub.com

PUBLISHER

Artsy Inc

www.artsyinc.co

Editor

Donna Julian

Creative

Keith Marcel Woods

ADVERTISE

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1/8 page \$100

1/4 page \$250

1/2 page \$375

Full page \$550

Deadlines

Spring Edition

February 1

Summer Edition

May 1

Fall Edition

August 1

Winter Edition

November 1

DINING

BREAKFAST	TUE - FRI	7:30 AM - 10:00 AM
LUNCH	MON - FRI	11:30 AM - 2:00 PM
COCKTAILS	TUE - SAT	4:30 PM - CLOSE
DINNER	TUE - SAT	5:00 PM - CLOSE

BREAKFAST

TUESDAY-FRIDAY | 7:30 AM - 10:00 AM

Buffet includes freshly brewed coffee and member favorites like sexxy grits, bacon and eggs, pastries, breakfast burritos, heart healthy oatmeal, fresh fruit, yogurt, granola and more.

\$8

LUNCH

MONDAY-FRIDAY | 11:30 AM - 2:00 PM

Menu features delicious and freshly made soups, salads, sandwiches, flatbreads and hot plates. Cold Bar features green salads with fresh toppings, light bites, prepared salads, seasonal fruits, imported and domestic cheeses and our hot soup of the day. Hot Bar features everything from our Cold Bar, plus chef-attended carving station, hot entrées, savory veggies and sides, desserts and more.

Cold Bar, \$10. Hot & Cold Bar, \$16.

DINNER

TUESDAY-SATURDAY | 5:00 PM - CLOSE

Menu features delicious appetizers, signature soups and salads, and a variety of gourmet entrées including Steak Diane flamed tableside. To view menu, go to thetampaclub.com, About The Club, The Menu.

LOW DOUGH DINNER

TUESDAY - THURSDAY | 5:00 PM - CLOSE

\$16 adults, \$12 ages 6-12

JULY LOW DOUGH MENU

Summer Cucumber Dill Salad

Half Rack Baby Back Ribs, Sweet & Spicy Orange BBQ Sauce, Sweet Potato Corn Bread, Southern Green Beans, Cilantro & Lime

Fresh Strawberry Pie with Bourbon Vanilla Whipped Cream

AUGUST LOW DOUGH MENU

Cuban Black Bean Soup

Seafood Frita (Cuban Style Seafood Burger) with Shoestring Fries, Grilled Lime, Fresh Cilantro

Tres Leche Cake

SEPTEMBER LOW DOUGH MENU

Sliced Summer Tomatoes With Garden Basil, Olive Oil, Sea Salt & Fresh Cracked Black Pepper

Fried Caribbean Snapper, Nassau Grits, Chef's Secret Sauce

Club Made Peach Ice Cream

2-4-1 DRINKS THURSDAY HAPPY HOUR | 4:30 - 7:30 PM

Domestic Beer, House Wine and Club Liquor

EVERY FRIDAY HAPPY HOUR | 4:30 - 7:00 PM

Featuring Complimentary Light Hors d'Oeuvres

FRIDAY NIGHT FILET

6-oz Filet Mignon, Iceberg Wedge with Beefsteak Tomatoes, Crispy Applewood Bacon & Bleu Cheese Dressing, Fresh Vegetables du Jour, Hearth Baked Potato with Sour Cream, Cheddar & Chives, \$24

BYOB WINE NIGHT

On Saturday nights, grab a bottle from your own collection and bring it with you to dinner. We'll pour the wine and waive the corkage fee.

CLUB CLOSINGS

INDEPENDENCE DAY HOLIDAY - JULY 1 - JULY 6
LABOR DAY HOLIDAY - AUGUST 31 - SEPTEMBER 2

UPCOMING EVENTS

SPECIAL DAYS

National Mojito Day	July 11
Casino Royale Night	July 20
National Tequila Day	July 24
National Scotch Day Dinner	July 27
National Cheesecake Day	July 30
Chef Thomas Keller Dinner	August 10
National Rum Day	August 16
National Bacon Lover's Day	August 20
Y.E.S. Happy Hour	August 21
National Cuban Sandwich Day	August 23
End of Summer Happy Hour	August 30
Salsa Dance Night - Part II	September 14
Member / Guest Night	September 18
National Lobster Day	September 25
Oyster Night	September 28

MORNING BUZZ NETWORKING

July 18
August 15
September 19

NETWORKING AT THE TOP OF TAMPA

July 10
August 14
September 11

FIRST FRIDAYS

August 2 - First Friday - Elvis Theme & International Beer Day
September 6 - First Friday - College Football

COOKING CLASSES

July 15 - Americana: Red, White & Blue
August 19 - Back to School, Back to Basics: 15 Minute Meals
September 16 - Vegan Cooking with Fabricio Zambrano

WINE DINNERS

July 12 - Bossa Nova Wine Dinner
August 16 - Picnic Theme
September 20 - French Theme

CEO EXCHANGE LUNCHEONS

August 22
September 26

TACO TUESDAYS

July 9, 16, 23, 30
August 6, 13, 20, 27
September 3, 10, 17, 24

PASTA & JAZZ THURSDAYS

July 11, 18, 25,
August 1, 8, 15, 22, 29
September 5, 12, 19, 26

A close-up photograph of several tacos on a wooden surface. The tacos are made with soft, slightly charred corn tortillas. They are filled with a variety of ingredients, including what appears to be grilled meat, shredded cheese, and fresh vegetables. A large, bright green lime wedge is prominently placed in the foreground, partially overlapping the tacos. The background is softly blurred, showing more of the food and the natural texture of the wood.

TACO TUESDAYS

EVERY TUESDAY

LUNCH & DINNER

\$1.75 CHICKEN, BEEF OR FISH TACOS

\$2.00 WITH ALL THE FIXINGS

PLUS TAX & SERVICE FEE

JULY, AUGUST, & SEPTEMBER

A close-up photograph of a mojito cocktail in a clear glass. The drink is filled with ice cubes and a light green liquid, likely lime juice and sugar. It is garnished with fresh green mint leaves and a slice of lime. The background is dark and out of focus, suggesting a bar or restaurant setting.

NATIONAL MOJITO DAY

SPECIALITY COCKTAILS

THURSDAY, JULY 11

4:30 PM - CLOSE

A close-up photograph of several glasses containing tequila cocktails. The glasses are clear and filled with a golden liquid. Each glass is garnished with a fresh lime wedge. The glasses are arranged on a dark, textured surface, and the background is softly blurred, showing more of the same drinks.

NATIONAL TEQUILA DAY

SPECIALITY COCKTAILS

WEDNESDAY, JULY 24

4:30 PM - CLOSE

WINE DINNERS

BOSSA NOVA

FRIDAY, JULY 12

6:30 PM

\$65 VINTNERS' MEMBERS | \$85 ALL OTHERS
PLUS TAX & SERVICE FEE

PICNIC THEME

FRIDAY, AUGUST 16

6:30 PM

\$65 VINTNERS' MEMBERS | \$85 ALL OTHERS
PLUS TAX & SERVICE FEE

FRENCH THEME

FRIDAY, SEPTEMBER 20

6:30 PM

\$65 VINTNERS' MEMBERS | \$85 ALL OTHERS
PLUS TAX & SERVICE FEE

BECOME A TAMPA CLUB VINTNER MEMBER

PERK'S OF BEING A VINTNER'S MEMBER

Free admission to Wine Tastings and Vintners only Educational Tastings

Vintner member pricing on Vintners' Wine Dinners

Twice yearly Vintners' only Wine Dinners with exclusive wine pairings

10% Vintner discounts on wine purchased through the Club, by bottle or glass

Opportunity to buy wines from previous events at discounted prices, pending availability

First option to buy wine through Club inventory liquidation sales

Exclusive use of the Vintners' Club Riedel wine glass collection when dining

Free storage for 6 bottles, upon space available

\$5 corkage fee (\$20 all others)

\$175 First Person

\$100 Second Person



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



COOKING CLASSES

6:00 PM | \$35 PLUS TAX & SERVICE FEE

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

MONDAY, JULY 15

AMERICANA:
RED, WHITE & BLUE

MONDAY, AUGUST 19

BACK TO SCHOOL,
BACK TO BASICS:
15 MINUTE MEALS

MONDAY, SEPTEMBER 16

VEGAN COOKING WITH
FABRICIO ZAMBRANO

CASINO ROYALE NIGHT

SATURDAY, JULY 20

7:00 PM

\$85 PLUS TAX & SERVICE FEE

Heavy Hors d'oeuvres, Endless Champagne, Carving Station, Dessert Table

Blackjack, Poker, Roulette, Craps, Slots & Show Girls

No A La Carte Dining This Evening



NATIONAL SCOTCH DAY DINNER

SATURDAY, JULY 27

6:30 PM

\$75 PLUS TAX & SERVICE FEE

Includes 5 Course Dinner, Macallan Scotch Tasting

With The Macallan Scotch Representative



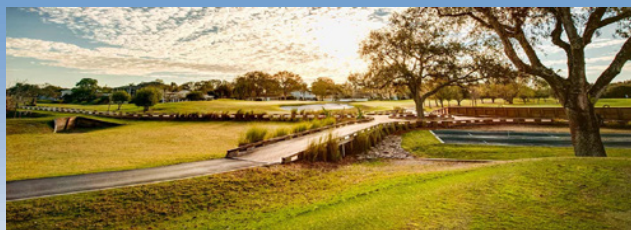
SAVE THE DATE

10TH ANNUAL TAMPA CLUB PRESIDENTS' CUP GOLF TOURNAMENT

MONDAY, OCTOBER 14

CARROLLWOOD COUNTRY CLUB

BENEFITING ZOOTAMPA AT LOWRY PARK



10th ANNUAL TAMPA CLUB PRESIDENTS' CUP GOLF TOURNAMENT

Benefiting



CARROLLWOOD COUNTRY CLUB

13903 Clubhouse Dr, Tampa, FL 33618

OCTOBER 14TH, 2019

10th ANNUAL TAMPA CLUB PRESIDENTS' CUP GOLF TOURNAMENT

Benefiting

ZooTampa at Lowry Park

CARROLLWOOD COUNTRY CLUB

MONDAY, OCTOBER 14TH, 2019

9:30AM REGISTRATION

11:00AM SHOTGUN START

\$150 INDIVIDUAL / \$500 FOURSOME

Incredible player goodie bag

Signature Presidents' Cup golf shirt

Complimentary continental breakfast

Fun vendor booths with generous samples

18 holes on Champion Ultradwarf Bermuda Grass

Cold beer, water & soft drinks

Chair massages & fine cigars

Silent auction, raffle & 50/50

Contests, trophies & prizes

Awards reception with complimentary dinner



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**PASTA & JAZZ THURSDAYS
EVERY THURSDAY**

CHEF ATTENDED ENDLESS PASTA BUFFET STATION,
SALAD & BREAD STICKS
\$14.99 PLUS TAX & SERVICE FEE
DINNER 5:30 PM - CLOSE
LIVE JAZZ 6:00 - 9:00 PM
JULY, AUGUST, & SEPTEMBER

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.



JAN 1 – JAN 10, 2019	\$65
JAN 11 – MAR 31, 2019	\$85
APRIL 1 – MAY 5, 2019	\$75
MAY 6 – SEPT 15, 2019	\$55
SEPT 16 - DEC 31, 2019	\$65

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.

FIRST FRIDAYS

6:00 PM

Complimentary Fruit & Cheese Display 6:00 - 7:00 PM

Food & Drink Specials, DJ



FRIDAY, AUGUST 2
ELVIS THEME &
INTERNATIONAL BEER DAY



FRIDAY, SEPTEMBER 6
COLLEGE FOOTBALL
THEME



Y.E.S.

YOUNG EXECUTIVE SOCIAL

WEDNESDAY, AUGUST 21

5:30 – 7:30 PM

Food & Drink Specials
Including 2-4-1 Drinks

**CHEF THOMAS KELLER
DINNER**

SATURDAY, AUGUST 10

6:30 PM

\$75 PLUS TAX & SERVICE FEE

Includes 6 Course Dinner Paired With Wine

A portrait of Eddie Leonard, a man with short brown hair and a slight smile, wearing a light gray suit jacket, a light blue dress shirt, and a dark blue striped tie. He is standing in front of a large window with a view of a city skyline. The text is overlaid on the left side of the image.

A MOMENT WITH PRESIDENT-ELECT EDDIE LEONARD

Story and photo by Keith Marcel Woods

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

I'm a fun loving, entrepreneur... I did my undergrad at USF. I did my doctorate at Palmer College of Chiropractic, and a fellowship at Harvard Medical School in acupuncture. I opened Florida Wellness Medical Group, that was thirteen years ago.

Can you tell me what led you down the path of chiropractic work?

I had great experience with it as a kid, with football. I had a high school football injury that kind of sidelined me and I went to the chiropractor. That's who got me back in really quickly. So when I was studying biology pre-medicine at USF, I was looking at different specialty opportunities beyond the four years of training. Chiropractic had the highest ranking amongst their professionals for choosing chiropractic again. In contrast, family medicine and internal medicine, what we know as primary care, forty-six percent at that time would not have chosen medicine again. They just would have not done healthcare, and that really spoke to me.

What inspired you to keep going through that journey? I'm sure it was a long one to get where you are today.

It was premeditated to the fact that I elected chiropractic and acupuncture. I also am holistically-minded, if you can handle something without drugs or surgery, that's ideal in my realm of intervention. Of course, those are necessary sometimes. I guess that message spoke well with our patients, so we've expanded since.

There's nothing more gratifying professionally than helping people. That's something that truly drives me.

Did you always have a vision to start your own business from day one?

No, it was plan C.

Really? What was plan A?

I was really involved politically and in school I was on student council. I went as far in my student career to have conversations at the World Health Organization in Geneva, discussing adding chiropractic to their rehab services. Creating an internship for a chiropractor at the WHL in Geneva. I befriended a chiropractor in St. Petersburg and I was friends with his son, who was also at USF. He was the president of the American Chiropractic Association at the time, and

he was at the end of his career. He had intentions of selling one of his practices to me and I thought that was going to be an easy road, but that ended up not working out for various reasons. Then, I had a plan B of course, I always back that up. The bill of goods wasn't what was proposed in writing. When you lose integrity, that's how you really know. So, what I did was plan C.



THERE'S NOTHING MORE GRATIFYING PROFESSIONALLY THAN HELPING PEOPLE. THAT'S SOMETHING THAT TRULY DRIVES ME."

What other passions have you pursued during your career?

Outside of patient care, is volunteering. I did a medical missionary in Uganda, rural, mountainous village that had no running water, no running electricity and no currency. Everything was bartered. We set up a medical clinic there and a school there and did it through the Arlington Academy of Hope, that really touched me.

Now, I try to provide services for underserved communities. Metro Wellness, they're lower social economic demographic that can't afford wellness services, so I volunteer there.

How would you say you manage work/life balance?

That is a challenge. It really is. You have to make plans to have no plans, I've learned. Otherwise, you'll consume yourself. When you consume yourself it's easy to burn out, and you're not helpful to anybody. I've been really working on that in the last year. To having strict limits on how much you commit yourself to, and if it has to be push things back a month, a week, six weeks or whatever, it's okay. It'll get done eventually or you direct it to someone who can take care of it for you.

When and why did you join the Club?

I would say it's twelve years ago, now.

I worked in the building right there, the PNC building. They invited me to become a member of the University Club. I went up there and tried it out for six months or something like that or a year, I forget what it was. I really felt like I didn't belong there, I felt like as a gay man, I wasn't the right demographic for them. I didn't see a lot of other people like me and when I discontinued membership, I got invited to come to the Tampa Club. I felt like they had a far more diverse demographic that I would've gelled with a little bit more. Whether it's been people of color, female leadership or otherwise, the University Club didn't have that.

What's your experience been like?

For me, it was a handful of things. What I joined for was not what I stayed for. I joined for networking and I don't use it for that at all now. I enjoy and appreciate the Club, and find it useful for a couple of things. I ran out of my office space in my office, it's all clinical, so, if I'm interviewing a physician or a high-level employee, I'll bring them up here for that interview.

I think that what kept me here was my involvement. I've served on various committees and the board for a number of those years.

As President-Elect, what do you want most for the future of the Club?

I want it to live up to its potential of being the premiere private club of Tampa Bay.

So, as a member, I've seen the Club through different regimes and staff and chefs and I would love to say that it's all been smooth sailing for the club, but it hasn't. I identify with that and it will be my purpose to work with leadership to bring it back to the club that I have experienced and loved and enjoyed. I know it's possible to do that!

Ok Eddie, last question. What do you think makes a great leader?

The ability to create new leaders.



SALSA DANCE NIGHT PART II

SATURDAY, SEPTEMBER 14

7:00 PM

\$15 PLUS TAX & SERVICE FEE

Includes 1 Drink Ticket, Light Appetizers
& Dance Instruction



MEMBER/GUEST NIGHT

THURSDAY, SEPTEMBER 18

6:00 – 8:00 PM

\$15 PLUS TAX & SERVICE FEE - MEMBERS WITH GUESTS

\$30 PLUS TAX & SERVICE FEE – MEMBERS WITHOUT GUESTS

Guests Are Free

Includes 1 Drink Ticket, Heavy Hors D' Oeuvres, Live Entertainment



**BEGIN YOUR HAPPILY EVER AFTER
AT THE TOP OF TAMPA**



OUR WEDDING PACKAGES INCLUDE

- Beautiful rooms overlooking downtown and Tampa Bay
- Day-of coordinator provided by Confetti Events
- Passed hors d'oeuvres during cocktail hour
- Chair length black or champagne linen
- Black or champagne napkins
- Three-course plated meal
- Wedding cake cutting
- Champagne toast
- Votive candles
- Dance floor



CAROLINE CARROZZA | PRIVATE EVENTS DIRECTOR
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**Prime dates are available for your holiday event, with
space ranging from intimate to grand. Daytime space is
also available.**

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eventsdirector@thetampclub.com or 813.676.6685 to
learn more about hosting your event at the club!**



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CHEF'S CORNER WITH EXECUTIVE CHEF ANTHONY CILMI

There has been a topic that's been weighing heavily (no pun intended) on my mind lately and it is one of a personal

nature. You have all heard the old adage, "never trust a skinny Chef". If you see me walking around the club, I'm not hard to miss. I'm the heavysset Italian guy. I'll admit, I'm not in the best of shape, and part of my job requirement is having a love of food. To be good at what I do I have to taste the food. And to further complicate matters I love to eat food. So, you can start to see my conundrum.

So back to the original topic. I want to eat healthier. I want to eat good food, but I also have to eat healthier. There are some members around the club who have adopted a Vegan lifestyle and that has inspired me on a personal level, and even more so on a professional level. They have great stories to tell and the energy they project is addicting. There is really something to this plant based diet lifestyle.

Modern food trends are leaning towards eating clean. More and more people are eating vegan, and vegetarian. Diets can be fads, but I don't consider plant based diets a short term trend. More and more people are demanding delicious and nutritious plant based foods. People want options and will dine where those options are available. So, I am here to say that the Tampa Club is ready to step up our game. I've got a passion for this and I want my passion to benefit our club. My talented culinary team is also inspired, and we are up for the task. I currently have more plant based options on our new menu than ever before. We offer Tempeh, Tofu, and make delicious Black Bean Cakes, in addition to Eggplant Raviolis; we have options.

Join us in the upcoming months and when we will have a Vegan Cooking Class. It is guaranteed to taste great and we will have a guest speaker join us for the evening. I'm also in the process of developing my very own secret recipe. More on that later...

Now, I realize, I may have lost some of you when I mentioned Vegan. Don't worry meat lovers rejoice. We have plenty of quality meat and seafood options on our menu. I source and buy the best and freshest products we can find. That will never change. I'd just like to think that as a Club we are evolving.

Thanks for reading this article. If you're ever in the Club, come on by and ask for me. I'd love to say hi. Look for the Italian guy.

See you at the club,
Chef

Caribbean Black Bean Cakes

YIELD: 26 PATTY USING GREEN
HANDLED SCOOP = 13 ORDERS:

INGREDIENTS

- 1 Can Black beans (#10 Can),
Drained really good
- 1 Red Pepper, small dice
- 1 small onion, small dice
- 1 poblano pepper, small dice
- 1 oz blended oil
- 3 each limes, juice and zest
- 2 tbs Jamaican Jerk Seasoning
(I like Walkerwood Jerk Mild)
- 1 tsp Smoked Paprika
- 3 Tbs Roasted Garlic
- 1 oz Red wine vinegar
- 1 oz Crystal Hot Sauce
- 4 cups Panko breadcrumbs
- Kosher Salt to taste

RECIPE PREPARATION

- In Sauté pan, heat oil over moderate heat. Add the Peppers, onion and sauté until onions are soft and translucent. Remove from heat and add all seasoning. Combine well.
- In Robot Coupe, place ½ the black beans and blend and chop until smooth. Remove and fold remaining whole beans together with the puree beans. Add breadcrumbs and all other ingredients.
- Blend until all ingredients are well distributed. Portion out.





MORNING BUZZ NETWORKING

Facilitated By Rosie Paulsen Enterprises

7:30 - 8:30AM

FREE TO ATTEND

Complimentary Coffee, Tea & Juice

Breakfast Available for Purchase for \$8

SELECT THURSDAYS

JULY 18, AUGUST 15, SEPTEMBER 19



NETWORKING AT THE TOP OF TAMPA

\$10

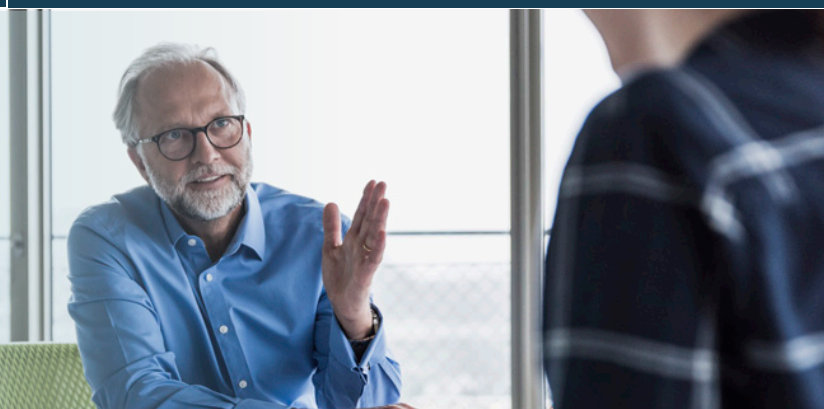
Includes One Drink Ticket & Light Appetizers

SELECT WEDNESDAYS

JULY 10, AUGUST 14, SEPTEMBER 11

CEO EXCHANGE LUNCHEONS

\$30 | Includes Lunch



THURSDAY, AUGUST 22

11:30 AM - 1:30 PM

THURSDAY, SEPTEMBER 26

11:30 AM - 1:30 PM

WHAT CAN YOU EXPECT WHEN YOU ATTEND A CEO EXCHANGE?

- New contacts and new relationships.
- Opportunities to benefit from new perspectives, knowledge, and experiences of professionals in a myriad of industries.
- New ways of viewing a challenge along with new ideas and solutions.
- Affirmation of your current strategies and the confidence to move forward. The advice you may never have considered before.
- Spark powerful thoughts or avenues of possibility you never thought of.
- The satisfaction of using your own experiences, skills, and knowledge to benefit a peer. Helping others benefit them — and you.



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:

Bill Nipper, Sandy Callahan, Dr. Eddie Leonard, Robert Paredes, Dolly Brown, Catherine Novack, Terumi Nakamura, Ian Prosser, William Watts, Zarina Gore, Doug Orman, Elle George, Mike Prose, Ashley Brundage, Whitney Brundage, Linda Philipps, Rosie Paulsen, Scott Williams, Brian Garcia



William Achnitz
Billy Montana, Inc.

Luis Allen
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Commander Janette Arencibia
United States Navy

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donna@the.tampaclub.com
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Implant Dentistry & Periodontics



WHAT THEY'RE SAYING



Jenn V.

I've gone here for an office event and the venue is really great. When getting there, the parking in the garage wasn't too bad. During the holidays they did a great job decorating in time with the season. The event was hosted on one of the top floors where the view of Tampa can really be seen- it was really pretty. The event space itself was also very nice and even can fit a dance floor.

Rachel Esperance

The Tampa Club is absolutely stunning! The Event Coordinator, Caroline was so amazing! We opted for a cocktail reception so we did not have the Confetti Events feature. Caroline took care of the whole event on her own! She's was very responsive; she answered our emails after club hours even when she's not sure. She's patient, understanding, personable. Because of her she made our experience at Tampa Club more enjoyable.

Fabricio Zambrano

We had a great vegan dinner last night prepared by none other than by my friend and Executive Chef Anthony Cilmi at The Tampa Club. The food was delicious and vegan. If you're PlantBased/Vegan feel free to make reservations and try the Chefs amazing vegan options.



Good Kids with Good Grades

Sydney Stigall

DID YOUR CHILD EARN ALL A'S?

We'll reward their hard work with recognition in The VIEW and a free meal up to \$20 value. Simply email donna@thetampaclub.com with the names, schools and report cards of your smart kids.



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SUN	MON	TUE	WED	THU	FRI	SAT
	1 CLUB CLOSED	2 CLUB CLOSED	3 CLUB CLOSED	4 CLUB CLOSED	5 CLUB CLOSED	6 CLUB CLOSED
7	8	9 TACO TUESDAYS	10 NETWORKING AT THE TOP OF TAMPA	11 NATIONAL MOJITO DAY PASTA & JAZZ THURSDAY	12 WINE DINNER - BOSSA NOVA	13
14	15 COOKING CLASS - AMERICANA: RED, WHITE & BLUE	16 TACO TUESDAYS	17	18 MORNING BUZZ NETWORKING PASTA & JAZZ THURSDAY	19	20 CASINO ROYALE NIGHT
21	22	23 TACO TUESDAYS	24 NATIONAL TEQUILA DAY	25 PASTA & JAZZ THURSDAY	26	27 NATIONAL SCOTCH DAY DINNER
28	29	30 NATIONAL CHEESECAKE DAY TACO TUESDAYS	31			

WEEKLY SCHEDULE

SUNDAYS

Closed

MONDAYS

Lunch

TUESDAYS

Breakfast
Lunch
Cocktails
Dinner
Low Dough Dinner

WEDNESDAYS

Breakfast
Lunch
Cocktails
Dinner
Low Dough Dinner

THURSDAYS

Breakfast
Lunch
Cocktails
Dinner
Low Dough Dinner
2-4-1 Happy Hour

FRIDAYS

Breakfast
Lunch
Cocktails
Happy Hour
Dinner
Friday Night Filet

SATURDAYS

Cocktails
Dinner
Byob Wine Night

SUN	MON	TUE	WED	THU	FRI	SAT
				1 PASTA & JAZZ THURSDAYS	2 FIRST FRIDAY – ELVIS THEME & INTERNATIONAL BEER DAY	3
4	5	6 TACO TUESDAYS	7	8 PASTA & JAZZ THURSDAYS	9	10 CHEF THOMAS KELLER DINNER
11	12	13 TACO TUESDAYS	14 NETWORKING AT THE TOP OF TAMPA	15 MORNING BUZZ NETWORKING PASTA & JAZZ THURSDAYS	16 NATIONAL RUM DAY WINE DINNER - PICNIC THEME	17
18	19 COOKING CLASS – BACK TO SCHOOL, BACK TO BASICS: 15 MINUTE MEALS	20 NATIONAL BACON LOVER'S DAY TACO TUESDAYS	21 Y.E.S. HAPPY HOUR	22 CEO EXCHANGE LUNCHEON PASTA & JAZZ THURSDAYS	23 NATIONAL CUBAN SANDWICH DAY	24
25	26	27 TACO TUESDAYS	28	29 PASTA & JAZZ THURSDAYS	30 END OF SUMMER HAPPY HOUR	31 CLUB CLOSED

WEEKLY SCHEDULE

SUNDAYS

Closed

MONDAYS

Lunch

TUESDAYS

Breakfast
Lunch
Cocktails
Dinner
Low Dough Dinner

WEDNESDAYS

Breakfast
Lunch
Cocktails
Dinner
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THURSDAYS

Breakfast
Lunch
Cocktails
Dinner
Low Dough Dinner
2-4-1 Happy Hour

FRIDAYS

Breakfast
Lunch
Cocktails
Happy Hour
Dinner
Friday Night Filet

SATURDAYS

Cocktails
Dinner
Byob Wine Night

SUN	MON	TUE	WED	THU	FRI	SAT
1 CLUB CLOSED	2 CLUB CLOSED	3 TACO TUESDAYS	4	5 PASTA & JAZZ THURSDAYS	6 FIRST FRIDAY – COLLEGE FOOTBALL	7
8	9	10 TACO TUESDAYS	11 NETWORKING AT THE TOP OF TAMPA	12 PASTA & JAZZ THURSDAYS	13	14 SALSA DANCE NIGHT – PART II
15	16 COOKING CLASS - VEGAN COOKING WITH FABRICIO ZAMBRANO	17 TACO TUESDAYS	18 MEMBER/ GUEST NIGHT	19 MORNING BUZZ NETWORKING PASTA & JAZZ THURSDAYS	20 WINE DINNER - FRENCH THEME	21
22	23	24 TACO TUESDAYS	25 NATIONAL LOBSTER DAY	26 CEO EXCHANGE LUNCHEON PASTA & JAZZ THURSDAYS	27	28 OYSTER NIGHT
29	30					

WEEKLY SCHEDULE

SUNDAYS

Closed

MONDAYS

Lunch

TUESDAYS

Breakfast
Lunch
Cocktails
Dinner
Low Dough Dinner

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Lunch
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Happy Hour
Dinner
Friday Night Filet

SATURDAYS

Cocktails
Dinner
Byob Wine Night

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