

# VIEW



**PARDON OUR DUST...  
BIG CHANGES ARE COMING**

# Club Operations



## IMPORTANT NOTICE ON CLUB CLOSURES

THE TAMPA CLUB WILL BE CLOSED FOR REMODELING DEMOLITION  
SUNDAY, JUNE 27 THROUGH MONDAY, JULY 12

NO ACCESS OR FOOD AND BEVERAGE SERVICE WILL BE AVAILABLE DURING THIS TIME

\*\*\*\*\*

CLUB OPERATIONS WILL RESUME ON TUESDAY, JULY 13

### BREAKFAST | TUESDAY - FRIDAY

7:30 - 10:30 AM

Enjoy breakfast favorites, fresh and fast, along with freshly brewed coffee & the best view in Tampa!

Free parking from 7:30 - 9:30 am.

\$8.00+ tax and service charge per person

Complimentary for Palmer Advantage members (tax and service charge applies)

### LUNCH | TUESDAY - FRIDAY

11:30 AM - 2:00 PM

Full a la carte menu available daily.

### DINNER

TUESDAY - SATURDAY

5:00 PM - 9:00 PM

Be sure to stop in for the newest stop on our culinary tour!

The Grille is now featuring an all-new menu that highlights flavors and favorites of the Caribbean. Fresh seafood, bright flavors, the perfect match for summertime.

## UPCOMING EVENTS

### JULY

- July 13 CLUB REOPENS
- July 14 Top of Tampa Networking
- July 15 New Member Mixer
- July 17 Vintners' Wine Dinner
- July 22 3 Daughter's Craft Beer Tasting
- July 24 Cooking Class: Caribbean
- July 27 Discover the Tampa Club
- July 29 Young Executives Lunch

### AUGUST

- August 7 Whiskey Tasting
- August 11 Top of Tampa Networking
- August 13 Rat Pack Prime Rib & August 14 & Live Jazz Weekend
- August 21 Cooking Class: Hola Mexico
- August 24 Discover the Tampa Club
- August 26 Young Executives Lunch Vintners' Wine Dinner

### SEPTEMBER

- Sept 6 CLUB CLOSED - Labor Day
- Sept 8 Top of Tampa Networking
- Sept 16 Vintners' Wine Dinner
- Sept 18 Cooking Class: Vietnamese
- Sept 21 Discover the Tampa Club
- Sept 25 Oktoberfest
- Sept 28 Young Executives 40 under 40
- Sept 30 Cigar Dinner

### SAVE THE DATE

- Oct 11 Presidents' Cup Golf Tourney
- Oct 19 Member-Guest Night
- Dec 8 Members Holiday Party
- Dec 12 Brunch with Santa
- Dec 15 Holiday Wine Dinner
- Dec 22 Candlelight Dinner
- Dec 31 New Years Eve



## FROM THE GM

It's TIME! We have been anxiously awaiting to start renovating the Club to match its unparalleled views and its sophisticated members. We are set for demolition in the early part of July, and a HUGE thank you to those who came out for our Hard Hat Party on June 26 to celebrate the occasion. The balance of the summer and early fall will be needed in order to complete the 5,000 square foot facelift, which includes new outdoor dining on the 42nd floor Terrace. Our Club will be the highest outdoor dining for any private Club in America.

We have spent hours designing the Club to match the behavior of how members use our Club. We have reimagined the club's space to provide areas where members can remote work or co-work, dine and entertain with an elevated food and beverage offering, or host impressive events in a sophisticated and elegant atmosphere. Our menus will expand our food and beverage efforts with focus on craft cocktails, robust wines by the glass, and a creative menu that is routinely introducing new cuisines to the membership. All of this would not be possible without the support from the many members who joined the 21 Club and Sunset Bar Project. We are humbled by their generosity and devotion to making our Club one of the top clubs in the United States.

During the summer months, we appreciate your patience as we go through a time of transition. On the staffing front, it has been difficult to find great hospitality professionals from both front and back of the house despite offering high wages and additional benefits to attract some team members. Turnover of staff can create tremendous challenges for our management team, and I commend them for doing all they can to deliver a great member experience during this challenging time. We will be saying farewell to our Service Director, Amanda LeBrun, during our closure. We certainly understand her desire to finish her education and we are grateful for all the hard work and dedication to our food and beverage operation over the last two years. She will be missed! However, I am thrilled to announce the promotion of Tim Vels, who many of you know, to the Service Director role. Tim has been a part of our service team since early 2020. His knowledge of many aspects of the Club's operations makes him the ideal candidate to fill this role and we are very excited to see Tim build the team for our new Club.



With the current positive energy and a rebounding economy, the Tampa Club has demonstrated tremendous growth in Membership, surpassing 850 members and more than doubling the Initiation Fee for new members. With a goal of 1,000 members before year's end, we thank you in advance for continuing to refer your friends and colleagues to the Tampa Club. Membership Director, Ann Pereira, will gladly assist in helping them become a part of the Tampa Club family.

Lastly, I thank you in advance for your understanding through our renovations. A la carte dining will be held in the Skyline Lounge throughout the project, with Member events and private events continuing to take place in the Channel View Room on the 42nd Floor. With the limited space, we kindly ask and encourage you to call ahead for reservations to ensure availability.

Have a great summer, and we hope to see you around the Club soon!  
Tim Jarrett, General Manager

### STAFF

Tim Jarrett, General Manager  
tim.jarrett@thetampaclub.com

Ann Pereira, Membership Director  
ann@thetampaclub.com

Melissa Davidson, Private Events Director  
melissa.davidson@thetampaclub.com

Benjamin Clark, Executive Chef  
chef@thetampaclub.com

Lauren Barbarossa, Club Communications  
lauren.barbarossa@thetampaclub.com

Sharon Crean, Controller  
sharon@thetampaclub.com

Tim Vels, Service Director  
tvels@thetampaclub.com

Justin Booz, Beverage Manager  
justin.booz@thetampaclub.com

### ADVERTISE

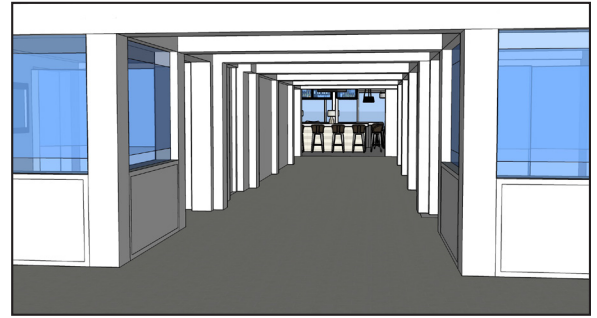
Availability  
1/8 page \$100  
1/4 page \$250  
1/2 page \$375  
Full page \$550

Deadlines  
Spring Edition  
March 15  
Summer Edition  
June 15  
Fall Edition  
September 15  
Winter Edition  
December 1

PLEASE NOTE! Renderings do not represent final design or finishes.

## WHAT IS THE SCOPE OF THE PROJECT?

- ◇ Expansion and remodeling of the existing Grille and Rotunda spaces and installation of an expanded bar with 18-24 seats
- ◇ Addition of 2, 2-3 person meeting spaces in 42nd floor Lobby
- ◇ Cosmetic updates to the 42nd floor Restrooms
- ◇ Co-working space to replace the current Harborview Room
- ◇ 42nd Floor south east balcony outfitted for Outdoor Dining
- ◇ Cosmetic updates and expanded floor plan in Main Dining Room event space
- ◇ New AV systems for Member and Event spaces, including Crystal Board Room





SUNSET BAR PROJECT



The **Sunset Bar Project** will be made up of Members who invest \$7,500 into our expanded 24 seat, 360' degree **Sunset Bar**. In turn, they will always receive their first drink on the house as well as their name/company logo displayed at the bar. **Sunset Bar Members** will be the only Members allowed to make reservations at the **Sunset Bar**.

15 spots remain! Interested in joining? Contact [ann@thetampaclub.com](mailto:ann@thetampaclub.com) for more details.

JOIN THESE MEMBERS!



- William Bullwinkel
- Cesar Hernandez
- John Taylor & Patricia Lamphear
- Dr. Eddie Leonard
- Stephan & Allie Pettit
- Katrina Madewell



THANK YOU TO THE FOLLOWING FOR  
MAKING IT ALL POSSIBLE!

Beth Ash  
Ben Sever  
Jonathan & Isabel Ellis  
Robert & Elena Paredes  
Stacey & Teia Cheese  
Brian Bullock  
Louis & April LaCava  
John & Lisa Hartzler  
Donal Blaney  
Ilan and Tracey Aramati  
Gerald Warren & Suzette Knight  
John Taylor & Patricia Lamphear

Jesse & Julie Curry  
Suzanne Pratt  
Stephan & Allie Pettit  
Steve & Teresa Oscher  
Jon Bebeau & Muriel Lavallee  
Kevin & Michelle Burton  
Phil Desilva

Tom and Carol Patterson  
Jennifer & Ralph Beaver  
Miguel Ortigao  
John and Lori Morrison  
Walbridge Construction  
Clearly Agile  
Clean Earth Systems

21  
CLUB



# MEET OUR MEMBERS

## Brian McCrae

**Are you originally from Tampa?**

**What do you love most about the city?**

No I am from Bunnell, FL a little town right outside of Daytona. I love the culture, the cigar lifestyle and the opportunities are endless.

**Tell us about you - what would you like us to know about you & your family?**

I am a 41 year young business owner. I am engaged to a beautiful woman who is also a member of the Tampa Club. I am the father of a 16, 15, and 10 year old sons. I also have a 14 year old daughter. I am the bonus Dad to a 23 year old daughter and 24 year old son. I enjoy a good cigar and a Manhattan from time to time.

**How did you become involved in social/services non-profit work?**

**What's the story behind McCrae House?**

The McCrae House is a non-profit organization that provides housing for at risk teens that are in the foster care system. We currently have an emergency shelter for boys between the ages of 11-17. Our shelter is a temporary option for young men whose behavior has gotten them removed from other group homes or foster homes. We also serve the population of young men that were released from juvenile detention and their family refused to pick them up. Our

girls home is a more permanent situation for young ladies between the ages of 13-17. These young ladies were removed from their homes due to neglect or abuse. We also offer in house therapy services to deal with trauma that these young people have endured. We have a great staff that are trained mental health first aid responders and they work under our Executive Director, Pertrice Perry.

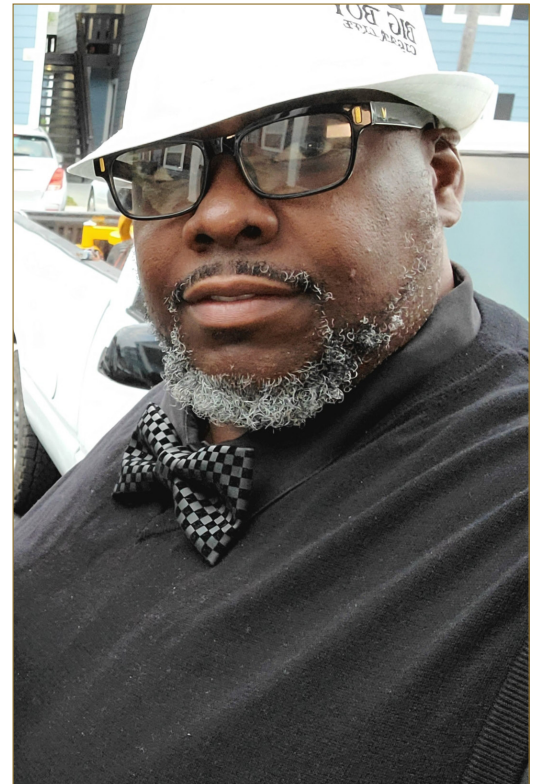


*I WOULD SAY ENJOY THE VIEW AND REMEMBER WHY YOU JOINED.*

I have been working in this field since I was 19 years old. I developed a passion to help this under served population of youth. I was blessed to be raised in a loving home by my grand parents Willie and Betty Brown, as well as my mom Queen McCrae, and I would like to help kids experience the same type of loving environment.

**What made you join the Tampa Club?**

I was invited to an event, and absolutely fell in love with the views. I love the networking opportunities and the professionalism of all of the staff.



**What are you looking forward to the most for the Club's future?**

I am looking forward to the growth of membership with like minded people.

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

To the current Members I would say enjoy the view and remember why you joined. To those considering membership I would say if you are looking for a professional, fun environment where you can have a fantastic meal, an exquisite drink and hang out with some of the best people in Tampa, welcome to the The Tampa Club.

### DRESS CODE REMINDER

The Tampa Club's dress code exists to promote a comfortable environment befitting a business club where members entertain socially and professionally. The dress code is in keeping with the spirit of the club and best serves the majority of its members. While traditional business attire is always appropriate, business casual attire is also welcome. Nice denim is permitted in the Club. The following is not permitted anywhere in the Tampa Club: T-shirts, bare midriiffs, flip flops, shorts\*, athletic attire. It is the responsibility of members to ensure their guests are aware of the dress code.

\*Summer Dress Code (Memorial Day to Labor Day) - During this time, upscale resort dress is permitted. Shorts can be worn as long as they are knee length. Swimwear and/or coverups are not allowed.

## CLUB EVENTS

### ISLAND TIME CRAFT BEER TASTING

Featuring 3Daughters Brewing

**THURSDAY, JULY 22 | 6:00 - 8:00 PM**

\$35 + Tax and Service Fee per person

It's going to be one hot summer!  
Take the evening to cool off with some refreshing sips from local craft brewery, 3 Daughters, located in St. Petersburg. Sample Caribbean flavors from the Tampa Club's summer menu and enjoy 3Daughters most popular craft beers, ciders and their NEW summer seltzers.

Reservations, please!  
RSVP@thetampaclub.com  
813-229-6028



### OKTOBERFEST TAMPA CLUB STYLE

**SATURDAY, SEPTEMBER 25 | 4:00 - 9:00 PM**

\$45 + Tax and Service Fee per person

Sadly, Bavaria's celebrated festival of food, beer and lederhosen will NOT take place in 2021, so we're bringing the festival to you.

Traditional German cuisine, the best German BIER we can find, and sights and the sounds of the festival will be found at the top of Tampa.

Reservations, please!  
RSVP@thetampaclub.com | 813-229-6028

### COOKING CLASS: TASTE OF THE CARIBBEAN

**SATURDAY, JULY 24 | 3:00 PM**

\$50 Plus Tax & Service Fee per person

Tropical cocktails, cooking instruction and a chance to enjoy the meal you've prepared.



### COOKING CLASS: HOLA! MEXICO

**SATURDAY, AUGUST 21 | 3:00 PM**

\$50 Plus Tax & Service Fee per person

Includes complimentary glass of wine, cooking instruction and enjoy the meal you've prepared.



### COOKING CLASS: VIETNAMESE

**SATURDAY, SEPTEMBER 18 | 3:00 PM**

\$50 Plus Tax & Service Fee per person

Includes complimentary glass of wine, cooking instruction and enjoy the meal you've prepared.







## CHEF'S CORNER WITH BENJAMIN CLARK

Greetings from the Tampa Club Kitchen!  
I hope that everyone wrapped up Graduation season and is starting their summer off with a bang.

We have been a busy crew here at The Tampa Club rolling into our new Caribbean menu that went live on June 3rd. As always, we try to be authentic as possible when creating the recipes that we use on our a la carte dining menus here at the club; that means we researched island street food, authentic island national dishes, and traditional fare that is eaten throughout the Caribbean. We are featuring uncommon dishes like Stamp and Go, as well as whole snapper featured in our Escovitch Fish Preparation. We have outsourced a large amount of our ingredients from the Caribbean, and our purveyors do a great job working with us through every new menu rollover to make sure that we have the most local and authentic ingredients from whatever region or background we choose to highlight on our menus.

I hope that these Caribbean flavors bring about thoughts of beaches and crystal blue oceans this summer; and as always, PLEASE feel free to stop me if you see me around the club to talk about food, Tampa, future members, or just life in general. After all, it is you, the Tampa Club Member, that makes coming to work every day seem like a dream job. - Chef Ben



## SOUP JOMOU

### INGREDIENTS

- 2 1/2 lbs Butternut squash, cubed
- 2 1/2 lbs Beef shoulder, trimmed and cubed
- 1/8 cup fresh ginger chopped
- 1/2 cups Garlic, Minced
- 1 1/2 cups lb Chopped White Onion, small dice
- 1/2 cup Scallion, Chopped
- 1 1/2 cup Red Bell Pepper, Chopped small dice
- 1 cup Celery, Chopped small dice
- 1/2 cup Carrot, Peeled and Chopped, small dice
- Salt and pepper to taste
- 5 Garlic cloves
- 2 Tbsp Lemon Juice
- 2 Tbsp Lime Juice
- 1 Tbsp fresh sage, chopped
- 10 cups Shredded cabbage
- 5 Tbsp blend oil
- 2.5 Tbsp Fresh parsley
- 1 Gallon Vegetable Stock

### RECIPE PREPARATION

1. Marinate the meat in Sage, Ginger, 1/4 Cup of Garlic and Lemon and Lime Juice for 6-8 Hours.
2. Pour Meat and marinade liquid into a pot and cook on low for 60-90 minutes until meat becomes tender and begins to fall apart. Remove meat from the pot with a slotted spoon.
3. Add remaining garlic, and butternut squash and sauté for 3-5 minutes.
4. Add Vegetable stock and cook until squash is completely tender.
5. Puree mix until smooth and bring back up to heat.
6. Sauté Carrots, celery, onion and bell pepper over low heat until vegetables become tender. Do not brown.
7. Add squash puree to the vegetables. Add beef back into pot, along with the cabbage, and cook until flavors are incorporated, and vegetables are all tender.

## WHISKEY TASTING

WITH THE TAMPA BAY WHISKEY SOCIETY

SATURDAY, AUGUST 7 | DALMORE WHISKEY  
FRIDAY, SEPTEMBER 10 | GARRISON BROS. WHISKEY

Additional Details on these events COMING SOON!

## CIGAR DINNERS RETURN!

FRIDAY, SEPTEMBER 30 | 6:00 PM

HOSTED OUTSIDE IN THE BANK OF AMERICA PLAZA, WEATHER PERMITTING

\$68+ tax and service charge per person  
Includes Open Bar, Dinner and Cigars

RESERVATIONS REQUIRED - SPACE IS LIMITED

RSVP@THETAMPACLUB.COM

813-229-6028

## IT'S A RAT PACK WEEKEND

FRIDAY & SATURDAY, AUGUST 13 & 14

Tablesides Carved Prime Rib & Live Jazz

Enjoy Vegas-Style Prime Rib with Rosemary-Garlic,  
Pan Gravy, Whipped Garlic Mashed Potatoes  
and Grilled Asparagus.

Includes House Salad and NY-Style Cheesecake

RESERVATIONS REQUIRED - SPACE IS LIMITED

RSVP@THETAMPACLUB.COM

813-229-6028

A FRIENDLY REMINDER

**THE EARLY BIRD  
GETS THE  
CANDY CANE WORM...**

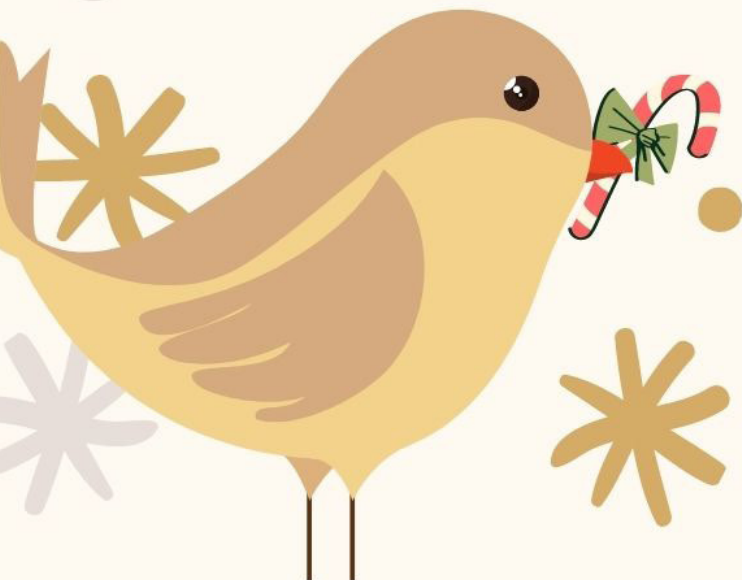
*Book Now for your 2021 Holiday Celebrations!*

Book your holiday function by **AUGUST 30**  
and receive 10% of your event spend  
in food & beverage credits to your Member Account

CONTACT PRIVATE EVENTS DIRECTOR,  
MELISSA DAVIDSON FOR AVAILABILITY!

[MELISSA.DAVIDSON@THETAMPACLUB.COM](mailto:MELISSA.DAVIDSON@THETAMPACLUB.COM)

813-676-6685



PEARMUND



CELLARS

## VINTNERS' WINEMAKER DINNER PEARMUND CELLARS

SATURDAY, JULY 17

6:30 PM

\$75+ tax and service fee Vintners' Members

\$95+ tax and service fee All Other Members & Guests

## 2021 Vintners' Club

- \$30 per Membership, per month
- \$20 discount on monthly Wine Dinners
- Complimentary admission to Wine Tastings
- Add to your collection with special pricing on wine purchases during Vintners' Wine Events
- Waived Corkage Fees on BYOW for a la carte dinner

To Join the Vintners' Wine Club, or Reserve a Wine Locker  
Contact Ann Pereira, 813-229-6028 | [ann@thetampaclub.com](mailto:ann@thetampaclub.com)

## VINTNERS' WINE DINNER WINES OF MACEDONIA

THURSDAY, AUGUST 26 | 6:30 PM

\$75+ tax and service fee Vintners'  
Members

\$95+ tax and service fee All Other  
Members & Guests

## VINTNERS' WINE DINNER PACIFIC NORTHWEST WINES

THURSDAY, SEPTEMBER 16 | 6:30 PM

\$75+ tax and service fee Vintners' Members

\$95+ tax and service fee All Other  
Members & Guests

NETWORKING

## NETWORKING AT THE TOP OF TAMPA

WEDNESDAYS

JULY 14 | AUGUST 11 | SEPTEMBER 8

5:30 - 7:30 PM

\$15 inclusive per person  
Includes One Drink Ticket & Light Appetizers



## YOUNG EXECUTIVE NETWORKING LUNCH

JULY 29 | AUG 26

11:30AM NETWORKING  
12:00 PM LUNCH SERVED

Members \$25 inclusive per person  
Guests \$35 inclusive per person



## NOMINATIONS

*The Search Is on for*

## THE TAMPA CLUB'S TOP 40 UNDER 40

The Young Executive Committee is looking to recognize the top 40 Tampa Club Members who demonstrate leadership and engagement in the Tampa Bay Community.

Nominations are now open and can be submitted to Lauren Barbarossa at [lauren.barbarossa@thetampaclub.com](mailto:lauren.barbarossa@thetampaclub.com). Submit those young professionals who are the best in the business - your friends, your co-workers, your boss or your protegee!

Nominations should include a short bio (personal & career-based) and the contact information of the Nominee.



# WELCOME NEW MEMBERS

Tampa Club membership is by invitation.  
First we thank existing members who  
keep our club healthy and growing by  
sponsoring new members:

Alex & Angelo Metallo  
Victoria Redwine  
Audre Ward  
Jonathan Ellis  
Frank Rygiel  
Haroon Ilyas  
KC Studdiford  
Fabricio Zambrano  
Thomas Vacca  
Fernando Cespedes  
Antwan Shirley  
Seth Lott  
Jeff Dovedot  
Phillip Johnson  
Calvin Johnson  
Christopher Cyrille  
Jim Rogers  
Muriel Lavalee  
Robert & Elena Paredes  
Judge Margaret Taylor  
Tim Ryan  
Michael Gates  
Kala Hennesey  
Aakash Patel  
Edward Pereira  
Richard Boisvert  
Suzanne Pratt  
James Finley

Maggie Ma / Ken Bai  
KC & Mike Studdiford  
Stephanie & Mike Melnick  
Aaron Bazin  
Fredrick Williams  
Robert & Judy Berry  
Jeffrey Dovedot  
Julian Sanchez & Stefan Beuge  
Alice Bessette  
Mark and Kathy Rodgers  
Mariah & Cody Diehl  
Carl & Michele Herndon  
Dale & Mary Ashworth  
Chris Cyrille  
Keith and Mary Anderson  
Sam Toney & William Lowes  
Jonathan Brown  
Nicholas Sarabalis  
Mark Palomba  
Jorge Jimenez  
Carlos and Celinette Cortez  
Booker & Moneque Pickett  
Carlos and Stacy Rosario  
Octavia Smith  
Stephane Calixte  
Eddie Rosario  
Chris Zacco / Vicki Friend  
Judy & Liz Motley  
Daniel Sallade & Blakley Echeverry  
Chuck Fowke  
Jason Soos / Linda Shaljawi  
Lea Smith Johnson / Glenn Johnson  
Ernesto & Martine Buitrago  
Robert & Jennifer Petrillo  
David Frank  
Michael Phillips  
Mario Vargas  
Matias & Shannon Eichberg  
Johnnie & Melissa Johnson  
Horatio Johnson  
Pedro Cadavieco & Roselis Mesa  
Rodriguez  
Savannah Pagnozzi  
Kelly Hendry / James Niblock  
Vyron & Calandra Folds



We recognize and reward our sponsoring members;  
please call or email our Membership Director, Ann  
Pereira, 813-676-6683 or  
ann@thetampaclub.com for more details.



*The Tampa Club Presents*  
**12TH ANNUAL  
PRESIDENTS' CUP**

**THE CLUB AT CHEVAL**

**Monday, October 11, 2021**

**9:30am Registration, Breakfast & Putting Contest**

**11:00am Shotgun Start**

**\$150 per Individual**

**\$500 Foursome**

**Enjoy a memorable day on the course with  
Tampa Club friends & LTB Alumni!**

**Continental Breakfast & Bloody Mary/Mimosa Bar**

**On Course Food, Drinks & Games**

**Hors d'oeuvres Reception & Awards**

**BENEFITING  
LEADERSHIP TAMPA BAY  
FOUNDATION**



*The LTB Foundation is a regional non-profit organization that promotes community enrichment and conscientious progress throughout Tampa Bay.*

**SPONSORSHIPS AVAILABLE!**

Visit [www.thetampaclub.com.com](http://www.thetampaclub.com.com) for more information!

**TO REGISTER YOUR TEAM CONTACT  
RSVP@thetampaclub.com | 813.229.6028**

**SHARE YOUR MEMORIES WITH THE CLUB!**

Post your photos on Facebook or Instagram and tag the Tampa Club

 [fb.me/TheTampaClub](https://fb.me/TheTampaClub)

 [@tampa\\_club](https://www.instagram.com/tampa_club) #TheTampa Club #TopofTampa

## Ashley & Elliot

---

Our wedding at the Tampa Club was everything we dreamed of and more. Melissa, the events coordinator communicated with us from start to finish and fulfilled any request we had. Our guests haven't stopped raving about the food, views of the venue and the top notch service, especially the bartenders! It was a day we will never forget and wouldn't change a thing! We highly recommend this venue!

## Julian

---

The Tampa Club food, service and atmosphere were outstanding...Thank you once again to the Tampa Club team for a superb luncheon. It was a high quality event, conducted in a relaxed and welcoming environment.



## WHAT THEY'RE SAYING

## Linda

---

Our event last week Thursday was a complete success! The service was excellent, the food was delicious and the venue was so beautiful. The guests all enjoyed taking pictures of the sunset and watching the city below as it changed from day to evening. Thank you so much. I look forward to possibly working with you again in the future in your newly renovated venue.

## Susan M.

---

We love the Tampa Club with its beautiful elegant atmosphere and amazing views of Tampa Bay. Service, food and drinks have always been exceptional for the two parties we've had there.

## Steve & Teresa

Thank you both for making Tiffany and Hunter's engagement party a huge success. Teresa and I received many compliments about the exceptional dining offerings as well as the, equally important, attitude of Tampa Club's waitstaff. Their warm, friendly, cheerful demeanor made the evening even more memorable.



# JULY 2021

SUN	MON	TUE	WED	THU	FRI	SAT
				1 CLUB CLOSED FOR CONSTRUCTION	2 CLUB CLOSED FOR CONSTRUCTION	3 CLUB CLOSED FOR CONSTRUCTION
4 CLUB CLOSED FOR CONSTRUCTION	5 CLUB CLOSED FOR CONSTRUCTION	6 CLUB CLOSED FOR CONSTRUCTION	7 CLUB CLOSED FOR CONSTRUCTION	8 CLUB CLOSED FOR CONSTRUCTION	9 CLUB CLOSED FOR CONSTRUCTION	10 CLUB CLOSED FOR CONSTRUCTION
11 CLUB CLOSED FOR CONSTRUCTION	12 CLUB CLOSED FOR CONSTRUCTION	13	14 NETWORKING AT THE TOP OF TAMPA	15 NEW MEMBER MIXER	16	17 VINTNERS' WINEMAKER DINNER
18	19	20	21	22 ISLAND TIME BEER TASTING	23	24 COOKING CLASS
25	26	27 DISCOVER THE TAMPA CLUB	28	29 YOUNG EXECUTIVES LUNCHEON	30	31

## WEEKLY SCHEDULE

### SUNDAYS

Closed

### MONDAYS

Closed

### TUESDAYS

Breakfast  
Lunch  
Happy Hour  
Dinner

### WEDNESDAYS

Breakfast  
Lunch  
Happy Hour  
Dinner

### THURSDAYS

Breakfast  
Lunch  
Happy Hour  
Dinner

### FRIDAYS

Breakfast  
Lunch  
Happy Hour  
Dinner

### SATURDAYS

Cocktails  
Dinner

# AUGUST 2021

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7 WHISKEY TASTING
8 MOTHER'S DAY BRUNCH	9	10	11 NETWORKING AT THE TOP OF TAMPA	12	13 RAT PAT WEEKEND PRIME RIB & LIVE JAZZ	14 RAT PAT WEEKEND PRIME RIB & LIVE JAZZ
15	16	17	18	19	20	21 COOKING CLASS
22	23	24 DISCOVER THE TAMPA CLUB	25	26 YOUNG EXECUTIVES LUNCHEON VINTNER'S WINE DINNER	27	28
29	30	31				

## WEEKLY SCHEDULE

SUNDAYS  
Closed

MONDAYS  
Closed

TUESDAYS  
Breakfast  
Lunch  
Happy Hour  
Dinner

WEDNESDAYS  
Breakfast  
Lunch  
Happy Hour  
Dinner

THURSDAYS  
Breakfast  
Lunch  
Happy Hour  
Dinner

FRIDAYS  
Breakfast  
Lunch  
Happy Hour  
Dinner

SATURDAYS  
Cocktails  
Dinner

# SEPTEMBER 2021

SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3	4
5	6	7	8 NETWORKING AT THE TOP OF TAMPA	9	10 WHISKEY TASTING	11
12	13	14	15	16 VINTNER'S WINE DINNER	17	18 COOKING CLASS
19	20	21 DISCOVER THE TAMPA CLUB	22	23	24	25 OKTOBERFEST
26	27	28	29	30 CIGAR DINNER		

## WEEKLY SCHEDULE

### SUNDAYS

Closed

### MONDAYS

Closed

### TUESDAYS

Breakfast  
Lunch  
Happy Hour  
Dinner

### WEDNESDAYS

Breakfast  
Lunch  
Happy Hour  
Dinner

### THURSDAYS

Breakfast  
Lunch  
Happy Hour  
Dinner

### FRIDAYS

Breakfast  
Lunch  
Happy Hour  
Dinner

### SATURDAYS

Cocktails  
Dinner

LOGIN TO YOUR MEMBER PROFILE!

### LOGIN CREDENTIALS

Many Members have asked how they access their account on the new website. All previous user information has changed, and to **Login** and **Reset Password** credentials please note the below instructions.

1

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

2

Click Member Login

3

Username: Member Number (example: J101)  
Password: Member Last Name (example: jones)

4

You may be prompted to create a **NEW** password, but you may always change your password under **MY PREFERENCES**



Since 1981

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