

 *The*  
TAMPA CLUB

# THE VIEW

JUSTIN BOOZ 20TH  
ANNIVERSARY EDITION



## FROM JUSTIN BOOZ



To My Tampa Club Family,

Twenty years—wow, what a ride! When I first joined The Tampa Club, I never imagined how much this place would become a part of my life. Back then, we didn't have the stunning views we do now, or half the buzz that fills the Club today. The elevator still made weird noises, and the coffee situation was... let's just say "developing."

But from day one, I knew this place was special. It had a spark, a community, and a whole lot of potential. Fast forward two decades, and it's incredible to see how far we've come. We've grown in members, in style, and in spirit. The renovations have transformed our space into something truly world-class; our events are better than ever, and the energy in the Club is infectious.

I've watched lifelong friendships form, deals get made, and so many unforgettable moments happen right here. It's been an honor to be a part of that growth, both professionally and personally.

This Club means the world to me—not just because of the work we do, but because of the people who walk through these doors every day. It's been a front-row seat to something truly special, and I'm incredibly proud of what we've built together. Here's to the memories, the milestones, and all the magic still to come. Thank you for making these 20 years unforgettable—I wouldn't trade them for anything (except maybe a new brooch).

Warm Regards,

Justin Booz, Director of Membership Experience

## OUR STAFF

**Alissa Costello**, General Manager  
alissa.costello@thetampaclub.com

**Thomas Mandzik**, Executive Chef  
chef@thetampaclub.com

**Sherry Schmidt**, Controller  
accounting@thetampaclub.com

**Erin Stancick**, Membership Director  
erin@thetampaclub.com

**Alex Nicoloudis**, Service Director  
alex.nicoloudis@thetampaclub.com

**Justin Booz**, Director of Member Experience  
justin.booz@thetampaclub.com

**Lauren Barbarossa**, Private Events Director  
eventsdirector@thetampaclub.com

**Brittany Bridges**, Events Manager  
events@thetampaclub.com

**Kylie Prisco**, Member Relations Coordinator  
kylie@thetampaclub.com

### ADVERTISE IN THE VIEW

#### Availability

1/2 page \$500    Full page \$750  
1/4 page \$300    1/3 page \$400

#### Deadlines

Fall Edition - August 1  
Winter Edition - November 1  
Spring Edition - March 1  
Summer Edition - June 1

To submit an ad or questions about advertising in The VIEW, email  
RSVP@thetampaclub.com.



## CLUB OPERATIONS

### BREAKFAST | MONDAY - FRIDAY

7:30 am - 10:30 am

Enjoy items such as made-to-order Baked Eggs, Frittatas, and more fresh and fast, along with freshly brewed coffee and the best view in Tampa! Complimentary for Palmer Advantage Members (tax and service charge applies).

### BREAKFAST & LUNCH | MONDAY - FRIDAY

11:30 am - 3 pm

### DINNER | TUESDAY - THURSDAY

5 pm - 9 pm

### DINNER | FRIDAY - SATURDAY

5 pm - 10 pm

### PARKING

Parking is complimentary for the first two hours with a scanned ticket, and \$3 per half hour after the first two hours. Additionally, parking is complimentary after 4 pm and on Saturday during Club hours with a scanned ticket.

### CLUB CLOSING & LIMITED HOURS

Booz Lounge opens at 5 pm for members when View 42 is reserved.

**CLUB CLOSED FOR SUMMER BREAK** | June 29th - July 6th

**CLUB CLOSED FOR LABOR DAY** | September 1st

**VIEW 42 OPENING AT 6 PM** | September 6th

**VIEW 42 CLOSED** | September 27th

### 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 it's Members. It is the responsibility of Members to ensure their guests are aware of the dress code.

While traditional business attire is always appropriate, business casual attire is also welcome. Clean denim and upscale resort-wear (including Bermuda-style shorts) are permitted year-round.

We kindly ask that no t-shirts, bare midriffs, flip-flops, torn jeans, swimwear/cover-ups, or athletic attire be worn.

Reservations | 813.229.6028 | [RSVP@thetampaclub.com](mailto:RSVP@thetampaclub.com)

## EVENTS AT A GLANCE

### JULY



July 15	Discover the Tampa Club
July 17	Epicurean Wine Dinner: French Riviera
July 18	New Member Lunch & Learn
July 25	National Hire a Vet Day Luncheon
July 29	Ascending Leaders Luncheon

### AUGUST



August 2	Justin's 20th Anniversary Celebration
August 6	Top of Tampa Networking
August 8	Echoes of The Buffalo Soldier (WWII Veteran)
August 12	Discover the Tampa Club
August 20	New Member Mixer & Behind The Label
August 21	Epicurean Wine Dinner: Chef & Jeff
August 23	R&B Brunch
August 26	Ascending Leaders Luncheon

### SEPTEMBER



September 9	Discover the Tampa Club
September 10	Top of Tampa Networking
September 13	Casino Night
September 17	Gathering for Good
September 18	Epicurean Wine Dinner: Spain & Portugal
September 19	New Member Lunch & Learn
September 27	Cars & Cigars Brunch
September 30	Ascending Leaders Luncheon

*New*

# MEMBERS

WELCOME

Patrick Ahern

Lester Ares

Michele & Nicolas Avila

Frank Ball

Dan & Lara Beckwith

Ahmed & Monika Bouarfa

Lindsay Brookins & Chris Byrd

Laurel Brown

Glenn Buchholz

Bharat Chhabria

Christopher Cooper

David & Stacey Cross

Scott & Laurie Daigle

Eric Daile & Katlyn Patzwald

Gwynn Davey

Kishan Desai & Jigna Patel

Souad Dreyfus & David Hughes

Patrick Duffany & Britney

Shepard

Bill Faucett

Daniel Giancola

Maurice E. Gissendanner

Charles & Saida Gordon

Eric & Megan Guerra

Lindsey Heim & Drew Sementa

Christina & Carson Hoke

David Lee & Sunny Jensen

Jamal Karmach

Harold Kirksey & Lisa Samuel

Nathan & Stacy Lee

Cristoffer Martinez

Andrew Mazza & Marlene Sobrino

Almanzar

Siyah Jenae Moore

Alan Mosley

Desiree & Zac Phelps

Raelene & Scott Pullen

Dhurv Ranjan

Elizabeth Reedy

Alfredo Rodriguez Fonseca &

Natalia Tarazona Rodriguez

Dr. Zachary Romp

Christopher Schaefer

Dr. Darren & Tami Schumacher

Dr. Christian Soler & Meriel

Mcmenamy

Mike & Raeann Stanchina

Christian Stover & Lan Pham

April Taylor

Molly Thomas

Christina & Ted Unkel

Nereia & Jason Wilson

Julia Wilson & Berrett King

## New Member Sponsors

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

Petar Besalev

Jesse Curry

Katrina Griffith

Taylor Johnson

Aakash Patel

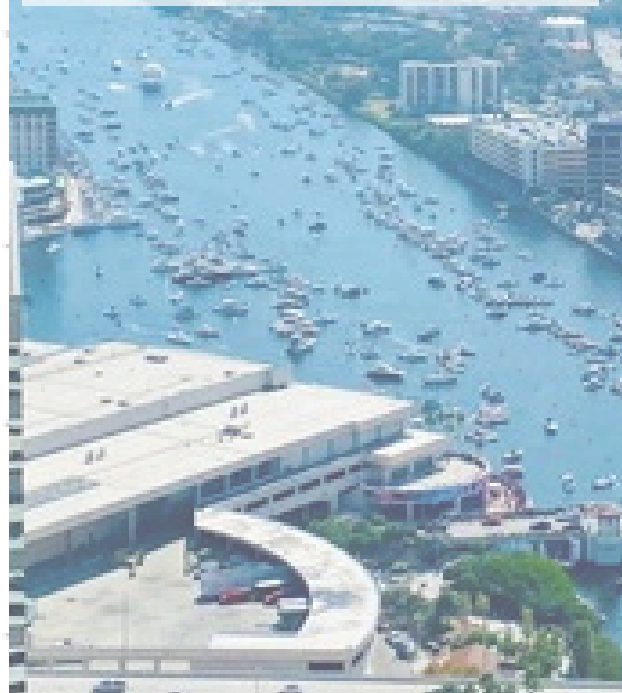
Cary Putrino

Tommy Whitehead

We recognize and reward our sponsoring members; please call or email our Membership Director, Erin Stancick for more details.

813.676.6683

Erin@thetampaclub.com





# 2025 BOARD OF DIRECTORS

**President 2025**



**Beth Ash**

**Vice President 2025**

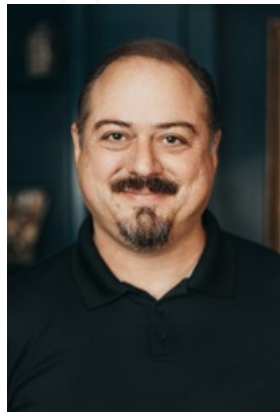


**William Bullwinkel**

## 2025 Board-Committee Chairs



**Philanthropy**  
**Amelia Fox**



**Military**  
**Dr. Aaron Bazin**



**Epicurean Club**  
**Elena Paredes**



**Epicurean Foundation**  
**Nicole Breed**



**Member Relations**  
**Jesse Curry**

# 2025 BOARD MEMBERS

Ian Anderson  
Beth Ash, President  
Dr. Aaron Bazin  
Nicole Breed  
Billy Bullwinkel, Vice President  
Daniel Burns  
Jesse Curry  
Dr. John Dahdah  
Jamel Dean  
Jeff Dovedot  
Amelia Fox

Michael Gates  
William Hale  
Sara Jawad  
Jason Magee  
Luke Markham  
Elena Paredes  
Aakash Patel  
Rosie Paulsen  
Craig Richard  
Michael Smith  
Jason Tremblay  
Steve Weldon

## 2025 CLUB COMMITTEES

### MEMBER RELATIONS

Jesse Curry - *Chair*  
Jeffrey Dovedot - *Vice Chair*  
Rees Crosby  
Tonya Fines  
William Hale  
Victoria Redwine

### MILITARY

Dr. Aaron Bazin - *Chair*  
Jenae Calloway - *Vice Chair*  
Candace Culver  
Fred Jackson  
Richard S. Jackson  
Amanda Milligan  
Robert Paredes  
Christopher Yurko  
Randy Zabukovec  
David Zallo

### EPICUREAN FOUNDATION

Nicole Breed - *President*  
Bill Nipper - *Treasurer*  
Dan Burns  
Luz Colon  
William Colon  
Os Haque  
William Hale  
Ashley Porph  
Robert Paredes

### EPICUREAN CLUB

Elena Paredes - *Chair*  
Robert Paredes - *Vice Chair*  
Melanie Burns  
Christina Kilmartin  
Kevin Murphy  
Bill Nipper  
Leigh Nickens  
Jeff Dovedot

### PHILANTHROPY

Amelia Fox - *Chair*  
Ashley Porph - *Vice Chair*  
Alecia Savas - *Major Event Lead*  
Becky Weldon - *Communications Lead*  
Bill Nipper  
Craig Kuhl  
Candace Culver  
Katrina Griffith  
Bill Nipper  
Dan Burns  
Jeff Schlerf  
Jennifer Weaver  
Nicole Breed  
Steve Weldon

Interested in getting more involved with a committee in 2026? Email the General Manager for more details at [alissa.costello@thetampaclub.com](mailto:alissa.costello@thetampaclub.com).

July is peak watermelon season, and I'm making the most of this quintessential summer fruit. This vibrant salad pairs smoky-sweet grilled watermelon with peppery arugula, creamy feta, and a luscious blueberry balsamic reduction. It's a show-stopping dish that's as refreshing as it is elegant—perfect for warm-weather dining.

## GRILLED WATERMELON & FETA SALAD WITH ARUGULA AND BLUEBERRY BALSAMIC

SERVES: 4 | PREP TIME: 15 MINUTES | COOK TIME: 5 MINUTES

### For the Salad:

- 4 cups baby arugula, loosely packed
- 8 (3-inch wide, ½-inch thick) triangles of seedless watermelon
- 2 tablespoons extra-virgin olive oil
- Flaky sea salt, to taste
- Fresh cracked black pepper, to taste
- ½ cup crumbled feta cheese
- ¼ small red onion, very thinly sliced
- ¼ cup fresh mint leaves, torn
- Optional garnish: microgreens or edible flowers

### For the Blueberry Balsamic

#### Reduction:

- 1 cup fresh or frozen blueberries
- ½ cup balsamic vinegar
- 1 tablespoon honey or maple syrup (optional, adjust for sweetness)
- Pinch of salt

#### Chef's Note:

Use the ripest, coldest watermelon you can find for the most satisfying contrast of temperature and texture after grilling. The blueberry balsamic reduction also pairs beautifully with duck, lamb, or roasted beets—consider making extra.

### Make the Blueberry Balsamic:

1. In a small saucepan over medium heat, combine blueberries, balsamic vinegar, and honey (if using).
2. Bring to a gentle simmer, stirring occasionally, and cook for 10–12 minutes or until the mixture reduces by half and lightly coats the back of a spoon.
3. Strain through a fine mesh sieve into a clean bowl, pressing to extract as much liquid as possible. Discard solids.
4. Let cool slightly. The reduction will thicken as it stands.

### Grill the Watermelon:

1. Preheat a grill or grill pan over high heat. Lightly oil the grill grates or pan.
2. Brush both sides of the watermelon triangles with olive oil.
3. Grill for 1–2 minutes per side until grill marks appear and the surface caramelizes slightly. Remove and let cool for 2 minutes.

### Assemble the Salad:

1. In a mixing bowl, lightly toss arugula with a small drizzle of the blueberry balsamic reduction.
2. Arrange grilled watermelon on a serving platter or individual plates.
3. Top with dressed arugula, sprinkle with crumbled feta, red onion, and torn mint.
4. Drizzle additional blueberry balsamic over the salad and Olive Oil. Finish with flaky sea salt and cracked black pepper.
5. Garnish with microgreens or edible flowers, if using.



Executive Chef Thomas Mandzik



# PRIVATE EVENTS AT THE TAMPA CLUB



With a variety of versatile and intimate event spaces, all with sweeping panoramic views of Tampa Bay, we've got everything covered. Keep in mind, Tampa Club Members enjoy waived room rental fees for use of Club event spaces (food & beverage minimums apply), and a friendly and professional team of event experts to guide you through the planning process.

Contact Lauren Barbarossa | Private Events Director  
EventsDirector@thetampaclub.com | 813.809.8137

---

## EVENT TESTIMONIALS

### Hunter Holcomb | Tampa Bay Chamber

"From the planning stages to execution, you and your team ensured that everything went smoothly and met our expectations. The venue was ideal for our needs, and the staff was attentive and efficient throughout the event. Your team's coordination and timely assistance were invaluable, and it contributed significantly to the success of our event."

### Rebecca | 2025 Wedding

"A stunning venue for my May 2025 wedding. Everything was flawless - the ceremony & reception room setup, cocktail hour in their beautiful restaurant, the food, the staff, and the VIEW. We received so many compliments on the venue itself and the staff who worked with us on our big day. They made everything so easy for us - and very graciously accommodated our having to reschedule our original wedding date last October due to Hurricane Milton. We had an incredible experience here, and our guests won't forget how gorgeous this location was!"



**From Boots to Belonging – Lifting Up Our Local Heroes**

# *Gathering For Good*

A Non-Profit Expo Presented by  
The Tampa Club Philanthropy Committee  
& Military Committee

**Sponsored by:**  
**Kilmartin - Durocher, PLLC**

**WHEN:**  
**WEDNESDAY, SEPTEMBER 17**  
*5:00pm-7:00pm*

 **OPEN TO MEMBERS  
AND NON-MEMBERS**

A SHOWCASE OF TOP TAMPA NON-PROFIT  
ORGANIZATIONS AND THE ACCOMPLISHED  
TAMPA PROFESSIONALS THAT RUN THEM

**50/50 RAFFLE - CASH ONLY**

benefiting one of our local non-profits

**RESERVATIONS REQUIRED**

**FREE ADMISSION FOR ATTENDEES**

**RSVP@thetampaclub.com**  
**813-229-6028**





# HURRICANE SEASON IS HERE PREPARE & RESTORE



**TOMMY WHITEHEAD**  
TAMPA CLUB MEMBER

- Be prepared for whatever comes your way
- Don't make these common recovery mistakes
- Know the best way to navigate the insurance process

**DOWNLOAD OUR FREE  
HURRICANE GUIDE**



*Call us for all your recovery, rebuilding,  
designing, and construction needs*

**TomCoSolutions.com**

License# CRC1332920 | CBC1264541 813-922-2299





## Ascending Leaders

### ASCENDING LEADERS LUNCHEON

Last Tuesday Every Month | 11:30am - 1:00pm  
\$25++ per Member | \$45++ per guest or non-member

**July 29** - Speaker: Bryan Stern  
*Founder of local non-profit Grey Bull Rescue*

**August 26** - Speaker: Dean Usha Menon  
*Senior Associate Vice President at USF Health, and Dean and Distinguished University Health Professor at the University of South Florida College of Nursing*

**September 30** - Speaker: Atul Khosla  
*Chief Commercial Officer of The Tampa Bay Buccaneers*

### B2B BREAKFAST SERIES

8:00am - 9:30am  
\$25++ per Member | \$45++ per guest or non-member

**August 5** - Speaker: Gabe Fenton  
*Founder and Chief Executive Officer, Forefront Health Advisors*



## NETWORKING AT THE TOP OF TAMPA

Grow your network by meeting with and making connections with Tampa Bay's top professionals.

**Wednesday, August 6**  
**Wednesday, September 10**

5:30pm - 7:30pm  
\$20++ per member  
\$30++ per guest or non-member

## NEW MEMBER LUNCH & LEARN

### RECENTLY JOINED?

Meet other new members, build relationships and learn all the benefits of how to get the most of your Tampa Club membership!

**Friday, July 18**  
12:00pm - 1:30pm

**Friday, September 19**  
12:00pm - 1:30pm

Complimentary Entry | Member Charge Bar  
RSVP@thetampaclub.com | 813.229.6028

## NEW MEMBER MIXER

**Wednesday, August 20**  
5:30pm - 7:00pm

Complimentary Entry  
Member Charge Bar  
RSVP@thetampaclub.com | 813-229-6028

## DISCOVER

An opportunity from membership to showcase the top of Tampa to friends and colleagues.

**Tuesday, July 15**  
**Tuesday, August 12**  
**Tuesday, September 9**  
6:00pm - 7:00pm | Complimentary Event



The Tampa Club Military  
Committee invites you to:

# OPERATION NETWORK

MILITARY NETWORKING LUNCH

## NATIONAL HIRE A VETERAN DAY

July 25, 2025 ★ 11:30AM - 1:30PM ★ CANOPY BALLROOM



Show your appreciation for the brave men and women who have served our country. Connect with fellow community members and veterans to enjoy Lunch at the top of Tampa while being inspired by the stories of local veterans who have successfully transitioned into the civilian workforce and those who create meaningful career opportunities for our nation's heroes.

\$35++/Members



\$45++/Non-Members

Includes buffet & Q&A discussion with a panel of prominent Tampa Bay veterans.



For more information and to RSVP contact:  
RSVP@thetampaclub.com | 813.229.6028

## Echoes of the Buffalo Soldier

August 8, 2025 • 5:30pm - 7:30pm

### An Evening with Roy Calwood World War II Buffalo Soldier

Join us for a powerful evening of history, honor, & heritage with Roy Calwood, one of the last living Buffalo Soldiers & a decorated World War II combat medic. Mr. Calwood joins us to share his extraordinary story of service in the legendary 92nd Infantry Division.



- Live Talk & Audience Q&A
- Book Signing
- Bourbon Tasting Hosted by Buffalo Trace

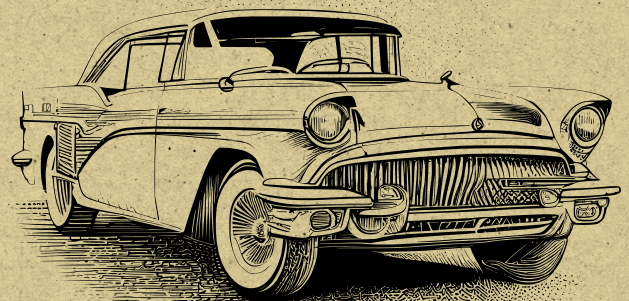
\$55++ FOR TAMPA CLUB MEMBERS | \$75++ FOR NON MEMBERS  
BOOK INCLUDED IN TICKET PRICE

For reservations & more information:  
RSVP@thetampaclub.com | 813. 229.6028



JOIN THE MILITARY COMMITTEE FOR

# CARS & CIGARS



This isn't your average car meet. Think sleek rides, smooth smokes, and great vibes all around. Cruise in, kick back with a fine cigar, and hang out with fellow gearheads and military supporters for an afternoon full of horsepower, laughter, and camaraderie. You bring the cars; we'll bring the cigars. See you there!

101 E Kennedy Blvd Ste 4200, Tampa, FL 33602

For more information and to register your vehicle

rsvp@thetampaclub.com

813.229.6028

27

SEPTEMBER

11AM - 2PM

SEE YOU THERE!





## Masters Of The Coffee Cocktail

HOSTED BY BLIND TIGER  
SATURDAY, AUGUST 9  
3:00PM - 5:00PM



## R&B BRUNCH

**Saturday August 23**  
12:00pm - 3:00 pm

**FT. DJ NOVA**

Hosted by Board Member Michael  
Smith & Ed Narain.

Celebrate the golden era of R&B with a curated  
brunch featuring stations with shrimp & grits,  
red velvet French toast, bottomless mimosas,  
Bloody Marys, and more!

Guests are encouraged to dress in  
pastel colors. A live DJ will provide  
The soundtrack of a generation,  
served with style.

*\$65pp++ for members | \$75pp++ for guests*

Call To Reserve | 813.229.6028

SAVE THE DATE

# CASINO NIGHT\*



Benefiting  
The Tampa Club  
Epicurean Foundation

September 9



7:00pm -10:00pm

Place your bets on a night to  
remember!

The Tampa Club invites you to a  
casino night benefiting the  
Epicurean Foundation.

Savor elevated bites, sip on  
themed cocktails, and try your  
luck at the tables - all in support  
of future stars in culinary and  
hospitality.

More details and ticket sales  
coming soon!

[rsvp@thetampaclub.com](mailto:rsvp@thetampaclub.com) |  
813.229.6028

# PARTNERSHIPS AT THE TAMPA CLUB



PALIHOUSE HYDE PARK  
15% OFF



PROMO CODE:  
TPCSCP2425



TICKETS BASED ON  
AVAILABILITY



TICKETS BASED ON  
AVAILABILITY



Discounted Offer  
Camille.achinelli@Hyatt.com



Tickets Based on  
Availability



Exclusive Ticket Offers  
mthompson@viniksportsgroup.com

## SPECIAL OFFERS AT THE TAMPA CLUB

### CLEAN YOUR DIRTY FACE

**CLEAN YOUR DIRTY FACE.**

Your first facial at Clean Your Dirty Face is \$35. Tampa Club members get **FREE** extractions—just mention it at check-in!



Clean Your Dirty Face  
1169 E. Kennedy Blvd  
Tampa, FL 33602  
813-260-1712  
channelside@cleanyourdirtyface.com



FREE  
GIFT

### AVILES HAIR

*Member Pricing*

Members enjoy a \$25 gift card, redeemable at our Tampa or Orlando locations.




### Bay Vision

#### Exclusive Offer for Tampa Club Members!

As proud new members of the Tampa Club, Dr. Jigna Patel is excited to offer fellow members an exclusive **15% discount** on our IPL (Intense Pulsed Light) and LLLT (Low-Level Light Therapy) services.

📍 Conveniently located in St. Petersburg

Just mention your Tampa Club membership when booking!



TAMPA:  
SHAMPOOTHESALON@GMAIL.COM  
ORLANDO:  
AVILESHAIRSTUDIO@GMAIL.COM

Contact Erin for more information and offers: Erin@thetampaclub.com.





# JUSTIN BOOZ 20<sup>TH</sup> ANNIVERSARY CELEBRATION

August 2, 2025 | 6:00pm - 9:00pm

\$75 per person plus tax/service charge

Join us as we celebrate a true cornerstone of The Tampa Club! Justin Booz has been welcoming members and creating unforgettable experiences since 2005 and now it's time to raise a glass to his 20-year milestone. Enjoy chef-curated food stations, a celebratory welcome cocktail, and an evening of camaraderie in honor of Justin's two decades of dedication.

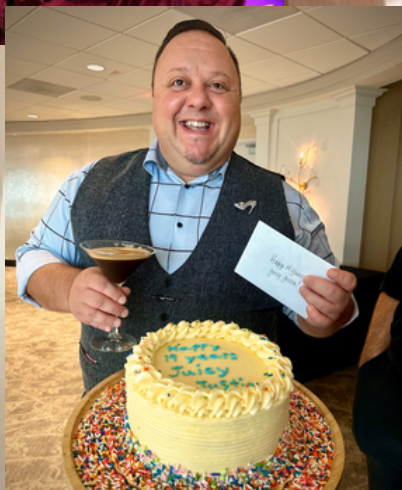
813.229.6028 | [rsvp@thetampaclub.com](mailto:rsvp@thetampaclub.com)







## 20 Years of Justin Booz







Share the View #topoftampa





# EPICUREAN WINE DINNERS

6:30pm - 10:00pm

Epicurean Club Members: \$125++  
Non-Epicurean Club Members: \$145++

**Thursday, July 17th**

Summer in The French Riviera

**Thursday, August 21st**

Chef & Jeff

**Thursday, September 18th**

Marques de Riscal Spanish Family Style Wine Dinner

813.229.6028 | [RSVP@thetampaclub.com](mailto:RSVP@thetampaclub.com)

THE TAMPA CLUB'S



EPICUREAN

*Club*

SIP, SAVOR, SHARE

EST. 2023



# 16<sup>TH</sup> ANNUAL PRESIDENTS' CUP CHARITY GOLF TOURNAMENT

Benefitting American Lung Association



Westchase Golf Club

Monday, October 13, 2025

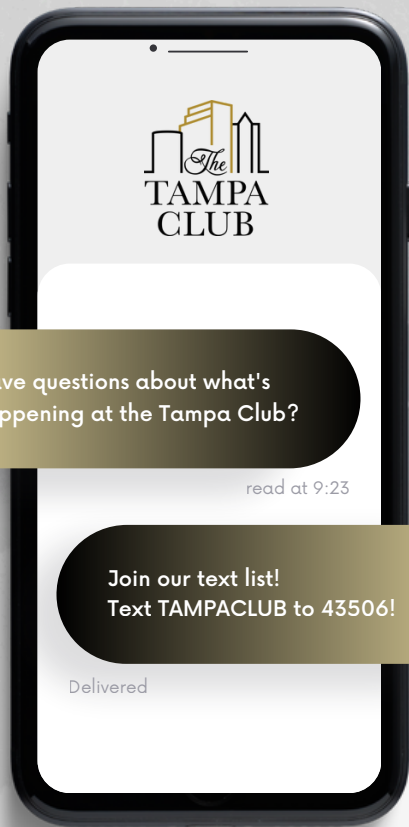
8 am Registration | 9 am Shotgun Start

Putting Contest | Drinks | Breakfast & Lunch | Awards | Raffle | Auction

\$250 Person | \$750 Foursome

For more information and RSVP contact:  
Erin@thetampaclub.com  
www.thetampaclub.com | 813.229.6028





replenish  
IV SOLUTIONS

@replenishtampa

**813-992-7487**



## MEDICARE ADVANTAGE QUESTIONS?

*Just Call Rosie!*



**(813) 909-6965**  
**SnRServices.com**



**S&R SERVICES**

"We do not offer every plan available in your area. Currently, we represent 12 organizations which offer 100 products in all areas. Please contact medicare.gov, 1-800-MEDICARE, or your State Health Insurance Program (SHIP) to get information on all your options."

# JULY 2025

MON		TUE	WED	THU	FRI	SAT
		01 CLUB CLOSED FOR SUMMER BREAK	02 CLUB CLOSED FOR SUMMER BREAK	03 CLUB CLOSED FOR SUMMER BREAK	04 CLUB CLOSED FOR SUMMER BREAK	05 CLUB CLOSED FOR SUMMER BREAK
06	07	08	09	10	11	12
13	14	15 <i>Discover The Tampa Club 6:00pm - 7:00pm</i>	16	17 <i>Epicurean Wine Dinner Blind Tasting 6:30pm - 10:00pm</i>	18	19
20	21	22	23	24	25 <i>Military Networking: National Hire a Veteran Day 11:30am - 1:30pm</i>	26
27	28	29 <i>Ascending Leaders Luncheon 11:30am - 1:00pm</i>	30	31		



# AUGUST 2025

SUN	MON	TUE	WED	THU	FRI	SAT
					01	02 <i>Justin Booz 20<sup>th</sup> Anniversary Celebration 6:00pm - 10:00pm</i>
03	04	05 <i>B2B: Breakfast to Business Speaker Series 8:00am - 9:30am</i>	06 <i>Top of Tampa Networking 5:30pm - 7:30pm</i>	07	08 <i>WW2 Veteran Chat with the Military Committee 5:30pm - 7:30pm</i>	09
10	11	12 <i>Discover The Tampa Club 6:00pm - 7:00pm</i>	13	14	15	16
17	18	19	20 <i>New Member Mixer 5:30pm - 7:00pm</i>	21 <i>Epicurean Wine Dinner Chef &amp; Jeff 6:30pm - 10:00pm</i>	22	23
24	25	26 <i>Ascending Leaders Luncheon Dean Usha Menon 11:30am - 1:00pm</i>	27	28	29	30
31						

# SEPTEMBER 2025

SUN	MON	TUE	WED	THU	FRI	SAT
	01	02	03	04	05	06
07	08	09 <i>Discover The Tampa Club</i> 6:00pm - 7:00pm	10 <i>Top of Tampa Networking</i> 5:30pm - 7:30pm	11	12	13
14	15	16	17 <i>Gathering for Good Armed Forces</i> 5:00pm - 7:00pm	18 <i>Epicurean Wine Dinner Spanish Wines</i> 6:30pm - 10:00pm	19 <i>New Member Lunch &amp; Learn</i> 12:00pm - 1:30pm	20
21	22	23	24	25	26	27 <i>Cars &amp; Cigars with the Military Commitee</i> 11:00am - 2:00pm
28	29	30 <i>Ascending Leaders Luncheon ft.</i> 11:30am - 1:00pm				





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

UPDATE YOUR MEMBER PROFILE!

### LOGIN CREDENTIALS:

Many members have asked how they access their account on the website. To **login** and **reset your 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 (examples: jones)
- 4 You may be prompted to create a NEW password, but you may always change your password under MY PREFERENCES

101 East Kennedy Boulevard  
Suite 4200  
Tampa, FL 33602  
813.229.6028

