



The
TAMPA CLUB

THE VIEW



2025 HOLIDAY EDITION

FROM 2025 BOARD PRESIDENT BETH ASH



Dear Members of The Tampa Club,

As 2025 draws to a close, I am honored to reflect on my term as President and the chance to witness firsthand the energy, tradition, and forward-thinking spirit that make our club so special. I am deeply grateful for the trust you placed in me and the unwavering commitment shown by our members, leadership, and board throughout the year.

This year has been filled with meaningful milestones and moments of genuine connection. From lively gatherings in View 42 overlooking downtown to inspiring community outreach events, we have continued to embrace a club that is both welcoming and dynamic in our own space as well as the greater Tampa Bay community.

The Tampa Club's Board of Directors plays a unique and vital role as a consultative body offering thoughtful perspective to BNG Hospitality leadership. Our goal is to ensure decisions are made with the club's best interests at heart, balancing innovation, operational needs and member experience with the values we all cherish. The board's collaborative approach has been warmly received by BNG to help shape the vision for The Tampa Club, providing steady support and strategic advice throughout the year.

This year, we have focused on honoring The Tampa Club's rich traditions while empowering our committees to innovate and thrive. Our goal has been to create meaningful events that foster genuine connections among our membership and strengthen ties with the wider Tampa Bay community. From curated social and business gatherings to impactful philanthropic initiatives, our committees have worked diligently to provide diverse opportunities for engagement, learning, and enjoyment. You have seen the diversity of our events expand, and the engagement of our membership increase while transforming existing committees and creating new ones (I'm looking at you Cigar Committee!). These efforts remind us The Tampa Club is more than a place—it's an impactful community with reach - from building strong business ties to philanthropic influence for change.

We recognize our club's future lies in the hands of its members and have offered strong focus this year on nurturing the next generation of leaders. By encouraging collaboration, committee structure, and active participation, we are laying the foundation for continued excellence and a vibrant legacy that extends well beyond our walls.

In closing, my reflection on this year is filled with heartfelt thanks. I am grateful for the dedication and wisdom of our board, the hard work of our Tampa Club staff, the vision of our committee chairs, and the enthusiasm of our general membership. Thank you for allowing me the privilege to lead, to learn, and to celebrate the spirit of community that makes The Tampa Club truly exceptional as your Board President. Your support, engagement, and friendship have made this year truly rewarding.

As we look to 2026 and beyond, I am confident we will continue to build on our traditions while embracing fresh perspectives and possibilities.

With gratitude and warmest wishes,

Beth Ash | Board President 2025

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

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

Lauren Barbarossa
Private Events Director
eventsdirector@thetampaclub.com

Kylie Prisco
Member Relations Coordinator
kylie@thetampaclub.com

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ADVERTISE IN THE VIEW

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

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



CLUB OPERATIONS

BREAKFAST | MONDAY - FRIDAY

7:30AM - 10:30AM

BREAKFAST & LUNCH | MONDAY - FRIDAY

11:30 am - 3 pm

DINNER | TUESDAY - THURSDAY

5PM-9PM

DINNER | FRIDAY - SATURDAY

5PM - 10PM

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 CLOSURES & LIMITED HOURS

Thursday, November 28th -

Club closed for Thanksgiving

Friday, November 29th - Club

open for lunch & dinner

December 24th - 30th -

Club closed for winter break

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

October 2025

- TUES 1ST** TOP OF TAMPA NETWORKING
- SAT 4TH** KIDS HALLOWEEN BRUNCH
- TUES 7TH** B2B BREAKFAST SERIES - GREG HOLLAND
- WED 8TH** 2025 BOARD MEMBER SOCIAL
- THURS 9TH** "FAIR WAYS TO AIRWAYS" PRE-GOLF TOURNAMENT RECEPTION
- MON 13TH** PRESIDENT'S CUP GOLF TOURNAMENT
- TUES 21ST** TAMPA CLUB'S 42 UNDER 42
- THURS 23RD** EPICUREAN WINE DINNER - DUCKHORN
- THURS 28TH** ASCENDING LEADERS LUNCHEON - UNIVERSITY OF TAMPA PRESIDENT DR. DAHLBERG
- THURS 28TH** BEHIND THE LABEL (RAM'S GATE)

November 2025

- MON 3RD** CHEF'S TABLE - ART OF PASTA
- TUES 4TH** CIGARS UNDER THE STARS
- WED 5TH** TOP OF TAMPA NETWORKING
- FRI 7TH** SPARKLER CHAMPAGNE TASTING
- TUES 11TH** VETERANS DAY BREAKFAST & PANEL DISCUSSION
- THURS 20TH** EPICUREAN WINE DINNER - TURLEY
- FRI 21ST** NEW MEMBER LUNCH & LEARN
- SAT 22ND** CLUB 42 - HOUSE DJ EVENT

December 2025

- TUES 2ND** ASCENDING LEADERS - YMCA CEO MATT MITTCHELL
- WED 3RD** TAMPA CLUB'S MEMBER HOLIDAY PARTY
- SAT 6TH** HOLIDAY COOKIE DECORATING
- TUES 9TH** EPICUREAN WINE DINNER - CAYMUS
- WED 10TH** NEW MEMBER MIXER
- SAT 13TH** MILITARY COMMITTEE - ARMY NAVY GAME
- SUN 14TH** SANTA BRUNCH
- TUES 16TH** CANDLELIGHT DINNER - CHRISTMAS CAROLLERS
- TUES 17TH** CANDLELIGHT DINNER - TAMPA CITY BALLET
- WED 31ST** NEW YEARS EVE DINNER & PARTY

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

Beth Ash, President
Billy Bullwinkel, Vice President
Ian Anderson
Dr. Aaron Bazin
Nicole Breed
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

MILITARY

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

EPICUREAN FOUNDATION

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

PHILANTHROPY

Amelia Fox - *Chair*
Ashley Porch - *Vice Chair*
Alecia Savas
Becky Weldon
Bill Nipper
Craig Kuhl
Candace Culver
Bill Nipper
Dan Burns
Jeff Schlerf
Jennifer Weaver
Nicole Breed
Steve Weldon

EPICUREAN CLUB

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

MEMBER RELATIONS

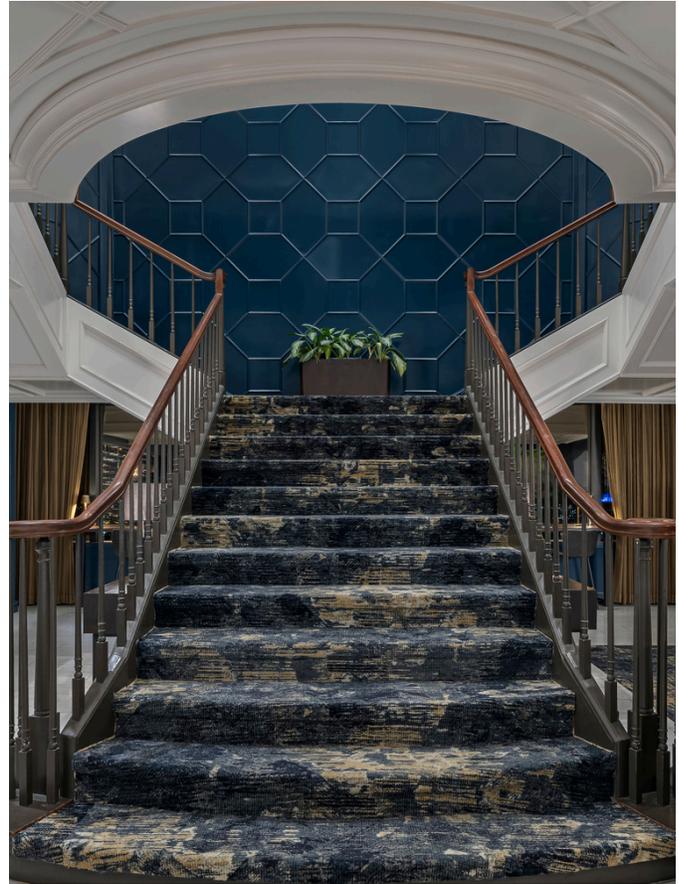
Jesse Curry - *Chair*
Jeffrey Dovedot - *Vice Chair*
Rees Crosby
Tonya Fines
William Hale
Victoria Redwine

Interested in getting more involved with a committee in 2026?
Email the General Manager for more details at alissa.costello@thetampaclub.com.

NEW MEMBERS

Sonu & Trusha Aggarwal
Mateo Arango & Abril De Sa
Soukaina Aroui & Hicham Tadlaoui
Tyler Arthur
Ulysses & Heidi Belmont
John Bolos
Matthew Bowles & Rachel Egger
Radiah Brooks & Sarah Washington
Patrick Broza & Hannah Gillespie
Nick Cavil
Kim & Rori Charleston
Joe & Jen Chenelle
Barry Clay & Tracy Collins
Brian Curley & Nicole Vliet
John Curtin & Celia Shoffner
Kimberlee Curtis
Clint & Stacy DeRonda
Jeremy & Amy Fremin
Benjamin Gebhardt & Alejandra Osorio
Aris Gennadios
Michael & Elysa Gillen
Steven Gillis
Adeia Gleim & Jake Mitchell
Michael & Colleen Halfants
Calem & Holley Harris
Jack & Kathleen Heiss
Christian & Laura Hernandez
Andy & Elisa Hill
Trish Hunt
Christian Ibarra & Jolene Brooks
Brett & Dusty Jackson
Brennan & Rylee Jackson
Drew & Jamie Jenkins
Michael Kasas
James & Vivien Knox
Susan Lagree & Kevin Moore
Adam Lee & Keisha Abelgas
Pamela & Patrick Lee

Dan & Marsha Leventry
Donald Manuel
Matti Masanovich
Alessandro Maselli
Rebecca Massicotte
Sebastian & Natalia Mora
Joe Mora & Kelly Nixon
Alan Mosley
Ike & Eryni Papadopoulos
Richard & Jennifer Paxton
Mark Peters
Hannah Phillips
Brian Phillips
Rudy Rai
Brandon & Olivia Ray
Davis Reed
Robert Rivera
Felice Robinson
Derrick Rodriguez & Kendall Alava
Randell Rowe IV
Blake & Emely Scarberry
Peter Shieh
Stephanie Stapleton & Gary Noonan
Andrea Sugden & David Rowe
Alan Tromba & Laura Signori
Sukru & Fatin Tutak
Dana Van Deusen & Gunnar Luckoski
Shelbi Weeks & Nathan Watson
Jonathan & Rachel Wheeler
Deborah Wilkinson



NEW MEMBER SPONSORS

We extend our gratitude to our current members, whose support and sponsorship of new members keep our Club thriving and growing.

Dr. Aaron Bazin
Tom Brzezinski
Dallas Coffield III
Luz & Will Colon
Jesse Curry
Kishan Desai
Jeff Dovedot
William Hale
Charlie Moritz
Hilmi Ozturk
Elena & Robert Paredes
Aakash Patel
Rosie & Scott Paulsen
Dazelle Russell
Bill & Louisa Shiland
Kareem Spratling

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



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.

EVENT TESTIMONIALS

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!"

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."

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

From **CHEF** THOMAS

Growing up on Florida's Gulf Coast, fall meant something different. It wasn't sweater weather so much as "Florida cold" - a hoodie paired with shorts. As a kid, I remember early mornings with my dad and grandfather, setting out for the Middle Grounds. Those trips were as much about time together as they were about fishing: the quiet hum of the motor, cotton-candy sunsets, seagulls overhead, and the anticipation of what might be tugging at my line. We'd haul in snapper, redfish, and my elusive "white whale," tarpon - which still evades me to this day - but the greatest prize was always Gulf grouper. I'll never forget the first time I was strong enough to bring in a gag grouper myself. In true Mandzik tradition, the day's catch went straight to the table, and knowing grouper was my mother's favorite made it all the sweeter. She cooked it simply, beautifully, and we shared it together. This dish is my elevated homage to those nights - bright citrus to mirror our endless sun, warm spice to welcome the season, and refined plating worthy of The Tampa Club. It's Florida fall, refined.

CITRUS-GLAZED GROUPER WITH AGAVE-CHIPOTLE SWEET POTATO PURÉE, PICKLED CRANBERRIES, & GLAZED PECAN GREMOLATA

The Grouper:

- 4 skinless Gulf grouper fillets (6 oz each)
- 2 tbsp olive oil
- 1 tsp kosher salt
- ½ tsp cracked black pepper
- 1 tsp smoked paprika

Citrus Glaze:

- ½ cup fresh orange juice
- ¼ cup fresh grapefruit juice
- 2 tbsp honey
- ½ Cup Sugar
- 1 tsp Dijon mustard
- ½ tsp ground allspice
- Pinch cayenne pepper

Glazed Pecan Gremolata:

- ¼ cup glazed pecans, finely chopped
- Zest of 1 orange
- 1 tbsp fresh Chives, minced

Pickled Cranberries:

- ½ cup fresh cranberries
- ½ Red Onion Thinly Sliced
- ½ cup apple cider vinegar
- ¼ cup sugar
- 1 star anise pod

Agave-Chipotle Sweet Potato Purée:

- ½ cup fresh orange juice
- ¼ cup fresh grapefruit juice
- 2 tbsp honey
- ½ Cup Sugar
- 1 tsp Dijon mustard
- ½ tsp ground allspice
- Pinch cayenne pepper



Executive Chef
Thomas Mandzik

Method

Pickle the Cranberries (*1 day ahead for best flavor*):

In a small pot, combine water, vinegar, sugar, and star anise. Bring to a simmer until sugar dissolves. Remove from heat, add cranberries, and steep for 30 minutes. Transfer to jar and refrigerate overnight.

Make the Gremolata

Combine glazed pecans, orange zest, and parsley in a small bowl.

Prepare the Citrus Glaze

In a small saucepan, combine sugar, orange juice, grapefruit juice, honey, mustard, allspice, and cayenne. Simmer until reduced by half and glossy (*about 8 minutes*).

Roast the Sweet Potatoes

Preheat oven to 400°F (205°C). Toss sweet potatoes with olive oil and spread on a baking sheet. Roast for 25–30 minutes, flipping halfway, until golden brown and tender.

Make the Purée

Transfer roasted sweet potatoes to a blender or food processor. Add butter, cream, agave, chipotle purée, cinnamon, nutmeg, and salt. Blend until silky smooth. Adjust chipotle to desired heat level. Keep warm.

Cook the Grouper

Pat fillets dry and season with salt, pepper, and paprika. Heat olive oil in a skillet over medium-high heat. Sear grouper 2 minutes on top side. Then flip over and brush with citrus glaze and place in 350°F oven until cooked through. (*135 Degrees Internally*)

Plating (*Tampa Club Style*)

Spoon a swoosh of agave-chipotle sweet potato purée in the center of each plate. Place grouper fillet slightly off-center, glazed side up. Scatter pickled cranberries for bright pops of color. Sprinkle glazed pecan gremolata over the fish and plate. Drizzle a thin ring of citrus glaze around the composition for extra shine.

“The glazed pecans bring a buttery-sweet crunch that plays off the smoky heat of the purée and the brightness of the citrus glaze. This is Tampa fall elegance -coastal luxury with just a kiss of holiday spice.”

ASCENDING LEADERS COMMITTEE

ASCENDING LEADERS LUNCHEONS

11:30am - 1:00pm

\$25++ per Member

\$45++ per guest or non-member

October 28 - Speaker: Dr. Dahlberg
University of Tampa President

December 2 - Speaker: Matt Mitchell
YMCA CEO

NEW MEMBER MIXERS + LUNCH AND LEARNS

RECENTLY JOINED?

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

Wednesday, October 22 | 5:30pm-7pm

Friday, November 21 | 12pm-1:30pm

Wednesday, December 10 | 5:30pm-7pm

Complimentary Entry
Member Charge Bar

RSVP@thetampaclub.com | 813-229-6028

NETWORKING AT THE TOP OF TAMPA

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

Wednesday, October 1
Wednesday, November 5

5:30pm - 7:30pm

\$20++ per member

\$30++ per guest or non-member

THE TAMPA CLUB'S

ASCENDING



LEADERS

Celebrating a Year of Impact:

The Tampa Club Philanthropy Committee's Remarkable Growth

As Vice Chair of The Tampa Club Philanthropy Committee, I am honored to reflect on an extraordinary year of growth, generosity, and community impact. In just three short years, this committee has blossomed into a driving force for good - connecting our members with meaningful ways to give back, support local causes, and inspire a culture of service within the Club.

This year alone, we've partnered with **33 nonprofit organizations**, offering them more than just a platform - we've given them connection, visibility, and access to financial and volunteer support from our members and the broader community. Through our signature Gathering for Good (G4G) events—formerly known as Party with a Purpose - we've transformed casual mixers into mission-driven experiences. What started with 70 attendees has grown into vibrant gatherings of over **200 guests**, bringing together community leaders, professionals, and purpose-driven individuals.

But the impact goes well beyond G4G.

We've organized **Holiday Donation Drives**, a **Back-to-School Backpack Campaign**, and engaging **team-building opportunities at local nonprofits** - each designed to make it easy, fun, and fulfilling for our members to give back. These experiences have not only supported our community - they've strengthened relationships and deepened our Club culture.

Our reach has also expanded through incredible **partnerships** with organizations like the **Epicurean Foundation**, the **American Lung Association**, and memorable collaborations like the **Caymus for a Cause** event. Together, we've raised awareness, uplifted vital causes, and demonstrated the power of collective generosity.

None of this would be possible without our passionate committee. What began as a small idea has grown into a dynamic team of **14 dedicated members (and counting!)** - each bringing heart, vision, and energy to everything we do.

Looking ahead, we're more inspired than ever. This is just the beginning. Our mission is simple, yet powerful: to create opportunities for our members to use their time, talent, and treasure to make Tampa Bay stronger, kinder, and more connected.

Thank you to everyone who has joined us on this journey. We can't wait to see what we'll accomplish together in the years ahead.

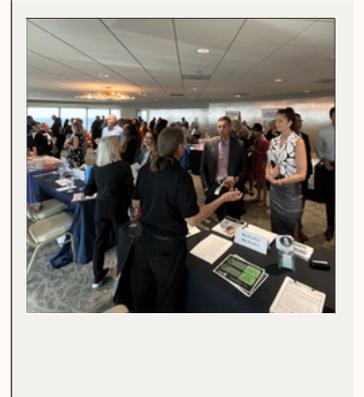
With gratitude and purpose,

Amelia Fox

Chair, Philanthropy Committee

Ashley Porch

Vice Chair, Philanthropy Committee



Champagne Sparkler

FRIDAY, NOVEMBER 7TH

6:00PM - 9:00PM

complimentary for epicurean members
45++ for non epicurean members

An evening of bubbles awaits!
Taste luxurious champagnes
& sparkling wines, discover
new favorites, & order the
ones you love for your next
special moment.



rsvp@thetampaclub.com
813 229 6028



THE TAMPA CLUB PRESENTS

Club 42 2026 NYE PARTY

31ST DEC.
2025

FEATURING
DJ JUICE

rsvp@thetampaclub.com

813-229-6028



Santa BRUNCH

SUNDAY, DECEMBER 14TH

adults: 75++
children 6-12: 25++
complimentary to
children 5 & under

seatings at 10:30AM & 1PM

Join us for The Tampa Club's beloved
Annual Santa Brunch - a cherished holiday
tradition for members and their families.
Delight in festive food stations, then enjoy
photos, crafts, and a joyful visit with Santa.

rsvp@thetampaclub.com | (813) 229-6028



Candlelight Dinner

DECEMBER 16TH

featuring the Dickens Caroller Quartet
95++pp | 35++ for wine tasting upgrade
seatings begin at 6PM

Candlelight flickers,
glasses clink, and a
Dickens Caroller Quartet
sets the tone for an
evening of refined
celebration. Indulge in a
beautifully curated
dinner with optional wine
pairings and timeless
holiday charm, high
above the city.

limited seats available
rsvp@thetampaclub.com
(813) 229-6028



JOIN US FOR A

Candlelight dinner

FEATURING THE TAMPA CITY BALLET

SEATINGS BEGIN AT 6PM
DECEMBER 17TH, 2025

95++pp | 35++ for wine tasting upgrade
Candlelight flickers, champagne sparkles, and the
Tampa City Ballet takes over The Tampa Club.
Experience the timeless beauty of The Nutcracker
through a series of captivating mini performances,
paired with an exquisite dinner and optional wine
pairings - an evening of pure holiday enchantment.

rsvp@thetampaclub.com | 813-229-6028

MEMBER HOLIDAY PARTY

Wednesday, December 3rd | 6PM-9PM

complimentary for Tampa Club members
75++ for non-members & guests

'Tis the season for celebration! Ring in the
holidays at The Tampa Club with the passing of
the gavel to our 2026 President, an ugly sweater
showdown, a holiday 50/50 raffle, and plenty of
surprises along the way. Indulge in elegant bites
and drinks while enjoying the company of fellow
members - an unforgettable evening of festive fun.



813.229.6028 | Rsvp@thetampaclub.com

THE TAMPA CLUB ANNUAL

COOKIE decorating PARTY

DECEMBER 6TH | 11AM-1PM

COMPLIMENTARY FOR CHILDREN
45++PP FOR ADULTS

CELEBRATE THE MAGIC OF THE SEASON
WITH OUR FAMILY COOKIE DECORATING
PARTY! CHILDREN CAN DECORATE COOKIES
AND WATCH HOLIDAY FAVORITES WHILE
ADULTS RELAX WITH A FESTIVE BUFFET
AND CHARGE BAR. FUN, FOOD, AND
HOLIDAY CHEER FOR ALL AGES!

RSVP@THETAMPA CLUB.COM
813-229-6028



THE TAMPA CLUB PRESENTS

NEW YEAR'S EVE DINNER

SEATINGS AT 8PM | 9PM
\$275++ PER PERSON
TICKET PRICE INCLUDES ADMISSION TO
THE CLUB42 NEW YEARS EVE AFTER PARTY

RING IN THE NEW YEAR AT THE
TOP OF TAMPA WHILE ENJOYING
A 4-COURSE DINNER IN CANOPY BALLROOM
WITH PREMIUM WINE PAIRINGS!

STAY FOR THE AFTERPARTY IN VIEW 42
TO ENJOY MUSIC, THE BEST VIEWS IN THE CITY,
AND FIREWORKS!

RSVP@THETAMPA CLUB.COM | 813-229-6028

2026

Partnerships at The Tampa Club



PALIHOUSE HYDE PARK
15% Off



Tickets Based on Availability



Exclusive Ticket Offers
mthompson@viniksportsgroup.com



DISCOUNT OFFER
Camille.achinelli@Hyatt.com



Tampa Museum of Art

Tickets Based on Availability



Promo Code:
TPCSCP2425



Tickets Based on Availability



Access to Bar on Sundays
aphegley@themotorenclave.com

Special Offers at The Tampa Club

Spices. Teas. & more

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South Tampa | 3225 S MacDill Ave

15% off 1st purchase of dry goods

TAMPA CLUB EXCLUSIVE

Life Essentials (RE)FILLERY

CLEAN YOUR DIRTY FACE

CLEAN YOUR DIRTY FACE.

Your first facial at Clean Your Dirty Face is \$35. Tampa Club members get **FREE** extraction — 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

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 LLT (Low-Level Light Therapy) services.

Conveniently located in St. Petersburg

Just mention your Tampa Club membership when booking!

BAY VISION
bayvisionoptometry.com
727-344-1992

FREEDOM BOAT CLUB

IT'S MORE THAN A BOAT CLUB.

1 MEMBERSHIP for an all-access pass
30+ LOCATIONS within the Tampa area
400+ LOCATIONS across the globe

Plus, a premium fleet for every adventure

EXPLORE THE CLUB

Ask about our exclusive Tampa Club Member preferred rates!

AVILES HAIR

Member Pricing

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

Avile's
HAIR STUDIO & SPA

Shampoo
the talent

More Information: Erin@thetampaclub.com

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



SHARE
THE VIEW
#topoftampa





16TH ANNUAL PRESIDENTS' CUP GOLF TOURNAMENT

PRESIDENTS'
PLATINUM SPONSOR

LEVEL UP MERCH GROUP





Tampa Club's Annual President's Cup Golf Tournament

Thank you to our sponsors.

President's Platinum Sponsor | Swag Bags Provided By

LEVEL UP MERCH GROUP



DR. JOHN DAHDAH
&
LINDA PHILIPPS

Apex Health Solutions
Rob Blackburn, D.C



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JOHNNIE WALKER.
KEEP WALKING.



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WE TAKE YOUR CASE PERSONALLY

BILL & MARY
NIPPER

HENDRICK'S
DISTILLED AND BOTTLED IN SCOTLAND
GIN

TAMPA CLUB
EPICUREAN
FOUNDATION

TRAVEL
4 FUN NOW

Tampa's leading CAR ACCIDENT ATTORNEYS



Meet
Cory
Baird

We fight for the compensation you deserve!

- 20 years of Personal Injury experience
- Millions recovered for our clients
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- Free consultations
- Aggressive trial lawyers
- No upfront fees-you only pay when we win!
- Trusted attorney who put you first!

Practice Areas

- Car accidents
- Motorcycle accidents
- Trucking accidents
- Uber accidents
- Boating Accidents
- Slip & Falls

Hear it from our clients...

"I cannot say enough of how completely professional and aggressive Cory Baird was in taking on and finishing my case. He was able to cut through the red tape and slow moving legal process to tackle a large insurance organization and settle things in both record time and record settlement amount. I am not an easy person to please yet I found myself highly impressed with him and his firm. I definitely recommend Baird Law Group. -Glen Howell

We value attorney referrals & co-counsel opportunities

- Fair referral fees
- Trusted litigators & trial lawyers with an exceptional winning track record
- Transparent communication & regular updates
- Client-focused representation
- Tailored strategies to maximize client recovery

Car Accident or case referral? Call our experienced attorneys today!

 813-849-2679

 cbaird@bairdfirm.com

 214 South Armenia Avenue
Tampa, FL 33609

HURRICANE SEASON IS HERE PREPARE & RESTORE



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

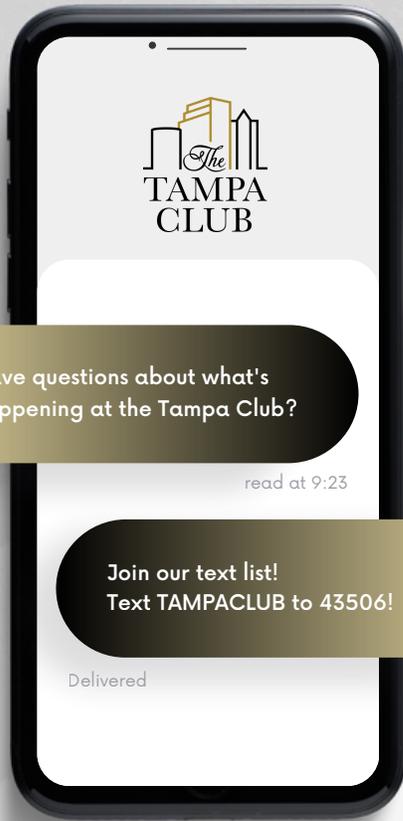
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UPDATE YOUR MEMBER PROFILE!

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
- 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

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