

CATERING & EVENTS GUIDE



101 E Kennedy Boulevard, Suite 4200, Tampa, Florida 33602
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www.thetampaclub.com

ELEVATED EVENTS AT THE TAMPA CLUB

Thank you for considering The Tampa Club for your upcoming private event needs!

Located in the heart of downtown and at the city's highest accessible point, the club offers sweeping panoramic views of downtown Tampa and Tampa Bay. The newly renovated private event spaces at The Tampa Club provide an elegant venue unlike any other for hosting all of your meeting and event needs.

The private rooms can comfortably accommodate anywhere from 140 guests for a seated function or 250 guests for standup receptions. All rooms are subject to minimum food and beverage requirements and/or room rental fees.

We look forward to providing you and your guests an 'elevated' experience at The Tampa Club!

LAUREN BARBAROSSA

PRIVATE EVENTS DIRECTOR

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www.thetampaclub.com



ROOMS WITH A VIEW



ROOMS/CAPACITY

SEATED STANDING

NON MEMBER
ROOM RENTAL
*PER MEAL PERIOD

Canopy Ballroom

160

250

\$1000

140 **with dance floor*

Channel View

80

120

\$750

Channel View II & III

40

60

\$500

Channel View 1

24

40

\$300

Skyline Lounge

40

100

\$350

Crystal Board Room

10

-

\$150

Wine Room

8

-

\$150

PLATED BREAKFAST

Each Plated Breakfast includes Orange Juice, Regular and Decaffeinated Coffee

TAMPA CLUB BREAKFAST | \$28 PER PERSON

Assorted Warm Muffins and Croissants

Fruit Salad Plate with Yogurt

Fresh Scrambled Eggs *Home Fried Potatoes | Crispy Bacon | Warm Biscuit*

41ST FLOOR BREAKFAST | \$32 PER PERSON

Assorted Warm Muffins and Croissants

Vanilla Bean Yogurt Parfait *Seasonal Berries | Local Honey | House Granola*

Quiche Loraine *Bacon | Gruyere | Onion | Roasted Asparagus*

42ND FLOOR BREAKFAST | \$38 PER PERSON

Assorted Warm Muffins and Croissants

Fruit and Berry Bowl *Mint | Agave | Lime*

Ham and Cheese Omelet *Home Fried Potatoes | Sausage Patty | Warm Biscuit*

BREAKFAST BUFFET

All Breakfast Buffets are served with Regular and Decaffeinated Coffee.

Buffet pricing based on a maximum of 1.5 hours, and require a minimum of 15 people.

CONTINENTAL BREAKFAST | \$22 PER PERSON

Assorted Pastries, Breads, and Croissants

Whipped Butter | Jam | Local Honey

Sliced Fruit Platter, Berries, and Vanilla Yogurt

Whole Fruit | House Granola | Dried Fruit

TAMPA CLUB BREAKFAST BUFFET | \$27 PER PERSON

Assorted Pastries, Breads, and Croissants

Whipped Butter | Jams | Local Honey

Sliced Fruit Platter, Berries, and Vanilla Yogurt

Scrambled Fresh Eggs

House Fried Potatoes with Herbs, Onions and Peppers

Applewood Bacon and Sage Sausage

BRUNCH BUFFET | \$36 PER PERSON

Scrambled Fresh Eggs

Applewood Bacon & Sausage

House Fried Potatoes with Herbs, Onions and Peppers

Chicken & Waffles

Tabasco Maple Glaze

Assorted Pastries, Breads, and Croissants

Whipped Butter, Jams, Local Honey

Cheddar Grits

Shredded Cheddar, Bacon, Green Onion, Whipped Butter

BUFFET ENHANCEMENTS

BISCUITS AND GRAVY | \$7 PER PERSON

Fluffy Baked Buttermilk Biscuits
Sage Sausage Gravy

CHEDDAR GRITS | \$4 PER PERSON

Shredded Cheddar | Bacon
Green Onion Whipped Butter

STEEL OATS | \$4 PER PERSON

Warmed Milk | Brown Sugar
Dried Fruit | Cinnamon

ASSORTED BAGEL BOARD | \$5 PER PERSON

Assortment of Sliced Bagels | Whipped Butter
Cream Cheese | Toaster

SLICED CURED SALMON AND BAGEL \$12 PER PERSON

Whipped Cream Cheese | Chopped Egg
Capers | Chopped Onion

PARFAIT SHOOTERS | \$5 PER PERSON

Vanilla Yogurt | Fresh Berry Chutney | Granola

BREAKFAST SANDWICH | \$84 PER DOZEN

Egg, Ham, and Cheese on English Muffin

BREAKFAST BURRITO | \$84 PER DOZEN

Egg, Chorizo, Cheese, Onions, and Peppers
in a Warm Tortilla

CHEF ATTENDED OMELET STATION | \$15 PER PERSON

Fresh Eggs to Your Liking

Cheese | Mushroom | Tomato | Onion | Pepper
Spinach | Jalapeño | Ham | Bacon | Chorizo | Olive
**Chef Attendant Fee Applies*

ASSORTED BREADS, PASTRIES & CROISSANTS \$48 PER DOZEN

FRUIT PLATTER | \$6 PER PERSON

LUNCH BUFFET

All Lunch Buffets include Iced Tea, Regular and Decaffeinated Coffee

Buffet pricing based on a maximum of 1.5 hours and require a minimum of 15 guests

DELI BOARD AND ROAST TOMATO BISQUE | \$26 PER PERSON

Sliced Meats and Cheese with an Assortment of Condiments and Sliced and Chopped Vegetables

Sliced Roasted Turkey | Honey Ham | Genoa Salami | Roast Beef | Roasted Vegetables
Baby Swiss Cheese | Sharp Cheddar | Provolone | Goat Cheese

A Variety of Breads, Rolls and Croissants to Build Your Personal Choice

Assorted Individual Chips, Coleslaw and Potato Salad

Garden Salad with Crisp Cucumber, Tomatoes, and Croutons

Balsamic Vinaigrette, Ranch and Honey Mustard

TAMPA BISTRO | \$36 PER PERSON

Chicken and Rice Soup | Artisanal Crackers and Rolls

Garden Salad | Crisp Cucumber, Tomatoes, and Croutons | Balsamic Vinaigrette, Ranch, and Honey Mustard

Lemon Roasted Chicken | Lemon Pepper Cream Sauce

Roasted Salmon | Citrus Orange Butter Sauce

Almond and Vegetable Rice Pilaf | Toasted Almond, Fresh Vegetable, Fresh Herbs

Local Seasonal Vegetables | Roast Garlic, Olive Oil, Fresh Lemon, and Herbs

TACO BAR | \$38 PER PERSON

Southwest Taco Salad

Roast Corn | Avocado | Romaine | Queso Fresco | Pico De Gallo
Chipotle Ranch Dressing | Crisp Tortilla

Spanish Yellow Rice

Roast Red Pepper | Green Peas

Refried Black Beans

Sofrito | Cumin | Red Onion

Elote Corn

Mexican Street Style | Queso Fresco | Chile Lime

Taco Station

Warm Flour Tortillas and Corn Tortillas | Guacamole | Cheese
Fire Roasted Salsa | Shredded Lettuce | Jalapeno | Sour Cream
Chopped Tomato | Pickled Onion | Tortilla Chip

Chopped Adobo Chicken

Fire Roasted Chipotle Spiced Chicken

Charred Steak

Poblano Chimichurri Rubbed Sliced Beef

BBQ PICNIC LUNCH | \$36 Per Person

Grilled Chicken Breast | Guava Lime BBQ

Sliced BBQ Brisket | Dr. Pepper BBQ Glaze

Baked Mac and Cheese | Four Cheese Cream Sauce

Crispy Brussel Sprouts | Sesame Ginger Glaze

Served With Warm Rolls, Butter, Coleslaw and Potato Salad
Garden Salad with Crisp Cucumber, Tomatoes, and Croutons
Balsamic Vinaigrette, Honey Mustard and Ranch Dressing

ADD DESSERT

Assorted Contemporary Mini Dessert Shooters | \$42 Per Dozen

Petit Fours or French Macarons | \$42 Per Dozen

Fresh Baked Cookies, Brownies | \$25 Per Dozen

PLATED LUNCH

All Plated Lunch menus include Fresh Baked Rolls & Butter, Iced Tea, Regular and Decaffeinated Coffee and include one (1) Signature Greens, (1) Entrée, and one (1) Signature Sweets for all guests.

Build a Limited Menu | Choose up to (3) Entrees for Guests to Select From

*Entrée Selections/Counts Must Be Provided in Advance

EXECUTIVE LUNCH | \$48 PER PERSON

SALAD (CHOICE OF 1)

Bayshore Bleu Salad

Roasted Apples | Peaches | Pears | Fresh Crisp Heirloom Greens
Walnut Vinaigrette | Fresh Bleu Cheese Crumbles

Tampa Club Salad

Mixed Greens | Tomatoes | Pickled Red Onion | Cucumber | Champagne Vinaigrette

ENTREE (CHOICE OF 1)

Airline Chicken

Guava BBQ | Yellow Rice | Grilled Asparagus

Salmon

Saffron Lemon Dill | Roast Beet Risotto | Roast Carrot

Petit Sirloin

Fingerling Potato | Garlic Broccolini | Peppercorn Glace

Harissa Rubbed Cauliflower Steak

Roast Beet Risotto | Tofu Coconut "Cream"

CHOICE OF (1) DESSERT

Chocolate Mousse Cake

Red Velvet Cake

Classic New York Cheesecake

Raspberry Mousse Tart

Key Lime Pie

BEVERAGES & BREAKS

Morning Beverage Service (7-10am) | \$8 per person

Regular & Decaffeinated Coffee, Hot Tea, Orange & Cranberry Juices

Half Day Beverage Service | \$12 per person (4 Hours or Less of Service)

Regular & Decaffeinated Coffee, Iced Tea, Bottled Water & Assorted Soft Drinks

Full Day Beverage Service | \$20 per person (4.5 Hour - 8 Hours of Service)

Regular & Decaffeinated Coffee, Iced Tea, Bottled Water & Assorted Soft Drinks

Beverages A la Carte

Bottled Water | \$24 per dozen

Bottled Sparkling Water | \$36 per dozen

Soft Drinks | \$24 per dozen

SNACK BREAK

All Breaks Come with Bottled Water and Iced Tea

Cookies and Milk | \$7 Per Person

Freshly Baked Warm Cookies, Blondies, and Brownies
with Individual Bottles of Chocolate and Strawberry Milk

Candy Shop | \$8 Per Person

Assorted Individual and Bowls of Everyone's Favorite Candies
M&Ms | Gummy Bears | Hershey's | Chocolate Raisins | Snickers
Chocolate Nuts | Sour Patch | Butterfinger | Peanut Butter Cups

Movie Time | \$6 Per Person

Fresh Popcorn | Snow Caps | Salted Almonds | Wasabi Peas

Stop For a Quick Smoothie | \$9 Per Person

A Variety of Fresh Seasonal Fruit, Vegetable, Vegan and Dairy Free Options

Salty Snacks | \$5 Per Person

Individual Chips | Pretzels | Nuts | Cheez-Its | Chex Mix

Fruit Stand | \$8 Per Person

Fruit Cocktail Cup | Dried Fruits | Whole Fruits | Fresh Berries

Healthy Touch \$10 Per Person

Whole Fruit | Granola Bars | Green Smoothie Shots | Crudité Cups

DINNER BUFFET

All Dinner Buffets include Iced Tea, Regular and Decaffeinated Coffee

Buffet pricing based on a maximum of 1.5 hours | All Dinner Buffets require a minimum of 25 Guests

THE TOP OF TAMPA | \$72 PER PERSON

Warm Rolls | *Whipped Butter*

Caesar Salad | *Croutons, Heirloom Romaine Wedge, Creamy Vinaigrette*

Red Wine Braised Short Ribs | *Rosemary Demi Glacé*

Roasted Chicken | *Marsala Wild Mushroom Ragout*

Glazed Salmon | *Miso Sesame*

Trio Color Quinoa Pilaf | *Calico Quinoa, Mirepoix, and Herbs*

Roasted Seasonal Harvest Vegetables | *Current Seasons Offerings*

CLASSIC STEAKHOUSE | \$61 PER PERSON

Classic Wedge Salad | *Iceberg Lettuce, Bleu Cheese, Tomato, Cucumber, Bacon*

Sliced Roasted New York Striploin | *Caramelized Shallot Demi Glacé*

Chicken Marsala | *Wild Mushroom Sweet Marsala Sauce*

Roasted Garlic Whipped Potatoes | *Creamy Potatoes, Garlic Puree*

Creamed Spinach | *Fresh Spinach, Parmesan Cream, Herb Crust*

**Add A Chef Attended Roasted Prime Rib Carving Station for \$350 each*

BIG ISLAND LUAU | \$62 PER PERSON

Green Bean Pineapple Sesame Salad | *Five Spice Vinaigrette*

Banana Leaf Mahi Mahi | *Banana Plantain Chutney*

Chicken Huli Huli | *Stewed Pineapple*

Coconut Stir Fried Jasmine Rice

Mango Balsamic Glazed Trio of Carrots

**Add A Chef Attended Luau Whole Pig for \$450 each*

MEMORIES OF TUSCANY | \$58 PER PERSON

Panzanella Salad | *Toasted Baguette, Basil and Bibb, Fresh Mozzarella*

Chicken Bruschetta | *Airline Breast, Fresh tomato, Balsamic, Capers and Basil*

Baked Mahi | *Lemon Capers Basil and Sage*

Dried Tomato White Bean Stew | *House Dried Tomato, Chicken Broth, and Herbs*

Parmesan Lemon Broccoli

BEACH TRIP TO VERACRUZ | \$68 PER PERSON

Mango and Papaya Kale Salad | *Agave Lime, Pepitas, Feta*

Adobo Grilled Chicken | *With Roast Tomatillo Stew*

Gulf Snapper | *Avocado and Pineapple Salsa*

Elote Corn | *Fresh Shucked Cob, Queso Fresco, Poblano Butter*

Spanish Style Yellow Rice and Pinto Beans (GF/Vegan)

Fresh Peas, Peppers and Onions, Chipotle Broth

BUFFET ENHANCEMENTS

*Pricing is based on a maximum of 1.5 hours service

Tampa Club Salad | \$7 Per Person

Mixed Greens | Tomatoes | Pickled Red Onion | Cucumber | Champagne Vinaigrette

Signature Caesar | \$7 Per Person

Chopped Romaine | Grated Parmesan Cheese | Croutons | Caesar Dressing

Top of Tampa Wedge Salad | \$7 Per Person

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

Garlic Whipped Potatoes | \$8 Per Person

Parmesan Truffle Potatoes | \$9 Per Person

Blue Cheese Grits | \$8 Per Person

Creamed Spinach | \$8 Per Person

Chef's Choice Seasonal Vegetables | \$7 Per Person

Brussels Sprouts | \$9 Per Person

Mac & Cheese | \$8 Per Person

Vegetable Primavera Pasta | \$8 Per Person

Garlic Cream | Fresh Basil | Seasonal Vegetables

Baked Ziti | \$10 Per Person

Tomato | Beef | Ricotta | Mozzarella

Lobster Ravioli | \$14 Per Person

Saffron Tomato Cream | Spinach | Parmesan

KID'S BUFFET

Buffet pricing based on a maximum of 1.5 hours and requires a minimum of 25 Guests
**For Children 12 and Under*

\$23 PER CHILD

Fresh Fruit Cups

Chicken Tenders and Fries

With Ranch Dressing, Honey Mustard, and Ketchup

Buttered Penne Pasta

Alfredo Sauce | Marinara

Steamed Broccoli

Cheddar Cheese Sauce

DESSERT (CHOOSE 1)

Additional choices are \$48 per dozen*

Vanilla and Chocolate Cupcakes

Fruit Kabobs

Chocolate Brownies

Fresh Baked Cookies

KID'S BUFFET ENHANCEMENTS

Slider Station | +\$8 Per Person

American Style Hamburgers | Cheddar

Flatbread Stone Display | +\$12 Per Person

Cheese and Pepperoni

PLATED DINNER

All Plated Dinner Menus includes Fresh Baked Rolls & Butter, Regular and Decaffeinated Coffee, (1) Salad, (1) Entrée and (1) House-Made Dessert

Build a Limited Menu | Choose up to (3) Entrees for Guests to Select From

*Entrée Selections/Counts Must Be Provided in Advance

CHANNELSIDE DINNER | \$62 PER PERSON

CHOICE OF (1) SALAD

Tampa Club Salad

Mixed Greens | Tomatoes | Pickled Red Onion | Cucumber | Champagne Vinaigrette

Signature Caesar

Chopped Romaine | Grated Parmesan Cheese | Croutons | Caesar Dressing

Top of Tampa Wedge Salad

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

CHOICE OF (1) ENTREE

New York Striploin

Peppercorn Jus | Parmesan Broccoli | Bleu Cheese Grits

Mahi

Citrus Escabeche | Coconut Risotto | Charred Zucchini

Roasted Chicken Breast

Mustard Jus | Asparagus | Sweet Potato Puree

Harissa Rubbed Cauliflower Steak

Roast Beet Risotto | Tofu Coconut | "Cream"

Zucchini Rollatini "Pasta"

Tofu Ricotta | Roast Tomato Jus | Basil Puree

CHOICE OF (1) DESSERT

Chocolate Mousse Cake

Red Velvet Cake

Classic New York Cheesecake

Key Lime Pie

RIVERFRONT | \$76 PER PERSON

CHOICE OF (1) SALAD

Tampa Club Salad

Mixed Greens | Tomatoes | Pickled Red Onion | Cucumber | Champagne Vinaigrette

Signature Caesar

Chopped Romaine | Grated Parmesan Cheese | Croutons | Caesar Dressing

Top of Tampa Wedge Salad

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

CHOICE OF (1) ENTREE

Filet Mignon

Cabernet Demiglace | Asparagus | Whipped Potatoes

Glazed Salmon

Miso | Sesame Green Beans | Jasmine Rice

Shrimp and Grits

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

Pork Chop

Guava Lime BBQ | Sage Roasted Fingerlings

Duo of Filet and Grouper | +\$12 Per Person

Whipped Potatoes | Prosciutto Green Beans | Tasso Shrimp Butter Sauce

Harissa Rubbed Cauliflower Steak

Roast Beet Risotto | Tofu Coconut | "Cream"

Zucchini Rollatini

Tofu Ricotta | Roast Tomato Jus | Basil Puree

CHOICE OF (1) DESSERT

Chocolate Mousse Cake

Red Velvet Cake

Classic New York Cheesecake

Key Lime Pie

DISPLAYED OR PASSED BITES

CRAB STUFFED MUSHROOMS | \$60 PER DOZEN

Wine Scampi Sauce

BACON WRAPPED SCALLOP | \$84 PER DOZEN

Lemon Saffron Aioli

BACON WRAPPED SHRIMP | \$84 PER DOZEN

Espresso BBQ Aioli

TUNA NACHO | \$62 PER DOZEN

Seaweed | Wasabi Avocado | Crisp Wonton

SHRIMP AND GRITS | \$84 PER DOZEN

White Cheddar | Red Eye Aioli

COCKTAIL SHRIMP | \$72 PER DOZEN

Bloody Mary Shooter

CHARCUTERIE SKEWER | \$50 PER DOZEN

Artisan Cheese | Cured Meat | Olive

SHORT RIB ARANCINI | \$74 PER DOZEN

Dried Tomato Pesto

ALL AMERICAN BURGER SLIDERS | \$74 PER DOZEN

Pickle | Mustard | Cheese

VEGAN SLIDERS | \$74 PER DOZEN

Kimchee | Sriracha Aioli

CUBAN SPRING ROLL | \$64 PER DOZEN

Black Bean Dipping Sauce

BACON WRAPPED DATE | \$72 PER DOZEN

Chorizo Stuffed | Maple Lavender | Lemon Glaze

BBQ LAMB LOLLIPOPS | \$96 PER DOZEN

Guava Sriracha Glaze

HOT CHICKEN AND WAFFLE | \$72 PER DOZEN

Nashville Style | Tabasco Maple Glaze

CHICKEN TANDOORI SKEWER | \$64 PER DOZEN

Wasabi Yogurt

PHYLLO-WRAPPED SPANAKOPITA | \$48 PER DOZEN

Fire Roasted Red Pepper Tzatziki

WATERMELON MINT AND FETA SKEWERS (V) \$60 PER DOZEN

CRUDITÉ VEGETABLES CUPS (VG) | \$60 PER DOZEN

Strawberry Balsamic Vinaigrette

FRENCH ONION WONTON POPPER (V) | \$62 PER DOZEN

Caramelized Onion and Cheese in a Crispy Shell

MARGHERITA FLATBREAD (V) | \$60 PER DOZEN

Sourdough | Tomato Jam | Mozzarella | Fresh Basil
Balsamic Glaze

CAPRESE SKEWER (V) | \$50 PER DOZEN

Heirloom Tomato | Soft Mozzarella | Fresh Basil | Balsamic Aioli

PLATTERS

Charcuterie Board Display | \$18 per person

Selection of Artisan and Locally Sourced Meats and Cheeses Presented Artistically For your Pleasure. Along With an Assortment of Fruits, Nuts, Sweet and Sour Accoutrement to Pair with Freshly Baked Crostini Breads and Crackers

Vegetable Platter | \$8 per person

An Assortment of What's in Season at the Farmer's Market Artfully Prepared Raw, Roasted and Grilled for your Enjoyment

House Cured Salmon Board | \$12 per person

Sliced Thin and Served with Bagel Chips and Crostini Cured Lemon | Capers | House Boursin

Shrimp Cocktail Platter | \$18 per person

Old Bay Boil | Lemon Remoulade | Citrus Cocktail Sauce | Tabasco Mignonette

Seafood Platter | \$27 per person

With In Season Seafood, Shellfish, and Crustaceans Cold Poached Cocktail Style with an Assortment of Sauces, Mustards, and Remoulade

Seasonal Vegetable crudités platter | \$9 Per Person

Dill crema and Strawberry Balsamic vinaigrette

Mediterranean Mezze Platter | \$14 Per Person

Red pepper Hummus, Tzatziki, Olive Tapenade, Israeli Cous Cous, Baba Ganash, and Pita Bread

Slider Station | \$16 Per Person

American Style Hamburgers, Crispy Fried Chicken, Maryland Style Cakes

Bruschetta | \$12 Per Person

Classic Tomato, Roasted Peach and Brie, Truffle Mushrooms, and Watermelon and Feta

Sushi Tuna Platter | \$22 Per Person

Wasabi, Pickled Ginger, Seaweed, Soy Ginger, Sriracha Mayo, Crispy Wonton, Sesame Noodle Salad, Sesame Rice Balls, and Bibb Lettuce Wrap

Chicken Tenders | \$18 Per Person

Buttermilk and Salt and Pepper Battered With Honey Mustard, Ranch Dressing, and Buffalo Dipping Sauce

Flatbread Stone Display | \$20 Per Person

Mango BBQ Chicken | Truffle Mushroom (Vegan) | Margarita Florentine | Pepperoni

**Pricing is based on a maximum of 1.5 hours service*

STATIONS

Carving Stations Include Warm Rolls, Jus, and Traditional Chutneys
Chef Attendant Required Per Station | \$125 Per Attendant
1 Attendant Per Every 50 People*

Rosemary Roasted Prime Rib | \$375 each | Feeds 25 people

BBQ Beef Brisket | \$200 each | Feeds 15 people

Sage Roasted Turkey Breast | \$275 each | Feeds 30 people

Apple Brined Pork Loin | \$300 each | Feeds 20 people

Luau Whole Pig | \$675 each | Feeds 40 people

ACTION STATIONS

Traditional Choose Your Own Pasta Station | \$31 Per Person

Penne | Gnocchi | Tomato | Pepper | Garlic | Mushroom | Onion
Chicken | Beef | Meatball | Shrimp | Broccoli | Spinach | Tofu | Olive
Basil | Red Pepper Flakes | Parmesan | Alfredo | Pomodoro | Pesto | Ala Vodka

Build Your Own Mac and Cheese Station | \$26 Per Person

Bacon | Jalapeño | Chicken | Ham | Smoked Pork | Shrimp
Broccoli | Truffle | Chipotle | Bleu Cheese

Pick What you Want Potato Bar | \$19 Per Person

Baked Russet Potatoes | Sweet Potatoes | Roast Fingerling
Whipped Potatoes | Whipped Butter | Sour cream | Bacon
Cheddar | Scallion | Cinnamon | Honey | Truffle

Stir-Fried Rice | \$21 Per Person

Chicken | Shrimp | Beef | Tofu | Broccoli | Jalapeño | Snow Peas
Garlic | Mushroom | Onion | Pepper | Spinach | Zucchini and Squash

Nacho Bar | \$26 Per Person

Freshly Made Corn Tortilla Chips | Chopped Chicken | Charred Beef
Sour Cream | Cheddar Jack Cheese | Fire Roasted Salsa
Fresh Chopped Tomatoes | Queso Cheese | Guacamole | Shredded Lettuce
Red Onion | Sliced Black Olives | Jalapenos
Adobo Shrimp +\$6 Per Person

STATIONARY SWEETS

Ice Cream Bar | \$18 Per Person

Chocolate, Vanilla and Strawberry Ice Cream, Peanuts,
Candied Walnuts, M&Ms, Oreo Crumbles, Chocolate Chips, Cherries, Strawberry Sauce, Hot Fudge, Whipped Cream

Bananas Foster or Cherries Jubilee | \$21 Per Person

Flambé to Order, Served Up with Vanilla Ice Cream

*Chef Attendant Fee will Apply

Cinnamon and Sugar Dusted Churro Station | \$10 Per Person

Crispy Choux Pastry Dough Tossed in Cinnamon and Sugar
Warm Chocolate Dipping Sauce and Vanilla Bourbon Cream Sauce

DESSERT STATION | \$12 Per Person

Chef's Display of Assorted Cakes, Tarts, Shooters, Macaroons, Candies, and Petit Fours From Classic to Non-Conventional All Displayed Artfully in a Separate Station that is Fun, Memorable, and a Photo Worthy Sweet Finale. Flavors Which Include: Strawberry, Chocolate, Limoncello, Mango, Vanilla, Key lime, Caramel, Berry, Pistachio, Cookies and Cream

Assorted Contemporary Mini Dessert Shooters | \$42 Per Dozen

Petit Fours or French Macarons | \$42 Per Dozen

Fresh Baked Cookies, Brownies | \$25 Per Dozen

Deluxe Coffee Station | \$12 Per Person

Regular and Decaffeinated Coffee, Flavored Creams, Flavored Syrups, Cinnamon, Whipped Cream & Rock Sugar Sticks
Add Kahlua, Bailey's or Frangelico Mini Cordials, + \$3 each

BANQUET BAR PACKAGES & PRICING

HOSTED BAR PER CONSUMPTION

Minimum (1) Bar Per 100 Guests | Charged Per Drink Consumed | \$125 Bartender Fee

SELF-PAY/CASH BAR

Minimum (1) Bar Per 100 Guests | Charged Per Drink | \$125 Bartender Fee

All transactions must be made by Credit Card - No Cash Accepted

OPEN BAR PACKAGES

Minimum (1) Bar Per 100 Guests | Charged Per Hour | \$125 Bartender Fee

BAR PRICING	1 HOUR	2 HOUR	3 HOUR	4 HOUR	CONSUMPTION
Premium Club Liquor	18	27	36	45	9
Super Premium Club Liquor	24	34	44	54	12
Club Wines	-	-	-	-	7
Premium Wines	-	-	-	-	-
Beer	-	-	-	-	6
Beer & Wine Bar	14	21	28	35	-
Brunch Bar	14	21	28	35	-
Soft Bar	6	10	14	18	3

LIQUORS

PREMIUM CLUB LIQUORS

Wheatley Vodka
 Tanqueray Gin
 Captain Morgan Spiced Rum
 Bacardi White Rum
 Dewar's Scotch
 Bench Mark by Buffalo Trace
 Milagros Silver Tequila

SUPER PREMIUM CLUB LIQUORS

Grey Goose Vodka
 Bombay Sapphire Gin
 Flor de Cana White Rum
 Sailor Jerry Spiced Rum
 Crown Royal Whiskey
 JW Black Scotch
 Woodford Reserve Bourbon
 el Jimador Tequila

WINE

(Choose 3)

CLUB WINES

Chardonnay
 Pinot Grigio
 Sauvignon Blanc
 Cabernet Sauvignon
 Pinot Noir

PREMIUM WINES

See Current Wine List
 Priced per bottle*

BEER

(Choose 3)

Miller Lite, Michelob Ultra, Stella Artois, Yuengling, and Local Craft Beers, Kaliber N/A

BRUNCH BAR

Bloody Marys, Champagne & Mimosa Mixers, Soft Drinks

SOFT BAR

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

PRIVATE EVENT POLICIES & INFORMATION

ROOM RENTAL & FOOD AND BEVERAGE MINIMUMS

Tampa Club members enjoy complimentary Room Rental for all Private Events. Members have the privilege of sponsoring a friend, family member or associate for events at The Club. Sponsored events will be charged a reduced Room Rental Fee. Non members are welcome to host private events at the Tampa Club, but will be subject to full non member Room Rental fees. See Room Rental fee schedule.

CONTRACT & BANQUET EVENT ORDER

All events require a signed Private Event Agreement and Banquet Event Order (BEO) to confirm a private event booking.

DEPOSITS & PAYMENTS

Pre-paid deposits are required for all private event bookings per the deposit schedule below. Once a deposit is received and recorded, it is NONREFUNDABLE.

- Member events under \$2,000 do not require a deposit, and may be guaranteed by a member account.
- Non member events will require a 25% deposit at the time of booking and final payment 72 hours prior to the event.
- All events over \$2,500 require a 25% deposit at the time of booking and final payment 72 hours prior to the event.
- All events over \$2,500 must be paid with a credit card or check in advance of the event and cannot be charged to a member account.
- All events over \$5,000 require a 25% deposit at the time of booking, an additional deposit equal to 50% of the estimated total 60 days in advance of the event. If the event is booked within 60 days of the event, 50% is due at the time of booking.
- Final payment is due 72 hours prior to the event.

SERVICE CHARGE

All food and beverage charges are subject to 22% service charge and 7.5% sales tax (Please note that all service charges are taxable.)

TAX EXEMPT

In order to receive waived sales taxes for private events, a valid form DR-14 sales tax exemption certificate from the State of Florida must be provided. A letter of federal tax exemption will not suffice. The name of the tax exempt entity must be on the state tax exempt form. If the payment is being made by check, the check must have the name of the tax exempt entity on it and made payable to The Tampa Club. All payments must be from tax exempt entities.

MENU PLANNING AND PRICING

The Tampa Club banquet menu is a great foundation for structuring the menu of your private event, however, our Executive Chef would be delighted to prepare any menu you may desire. To allow adequate time for preparation, menu plans must be completed a minimum of two weeks in advance. The Club requires a set menu for parties over 15 guests in order for the club to provide the best event experience. Due to regular fluctuations in food costs, the quoted prices are subject to change, with notice, until confirmation of a menu.

FOOD & BEVERAGE

All food served must be supplied by The Tampa Club and must remain on The Club premises. Banquet food served in Buffet format cannot be taken from the Club due to food-safety regulations. Third-party catering is not permitted without expressed permission from the Club's Private Events Director & General Manager. The exception to the above policy relates to special occasion cakes which must be provided by a third-party bakery. As a licensee, The Tampa Club is responsible for the sale and service of alcoholic beverages in accordance with the Florida Liquor Control Board. Therefore, it is policy that all alcoholic beverages be supplied by The Club. Alcoholic beverages will not be consumed by persons under the age of twenty-one. The Club reserves the right to refuse service to any person that appears intoxicated.

GUEST GUARANTEES

A guarantee is required for all meal functions. The reassignment of a meeting or dining room space due to an increase or decrease in guest count remains at the discretion of the Tampa Club. Your final guest count must be received by the Catering Office 72 hours prior to the function date by 2pm. The Club can accommodate up to a 10% increase from the guarantee number, anything over that is at the discretion of The Club and/or product availability. In no case, will the Club allow for a reduction in the guarantee number within this period prior to the function. Final billing will be charged according to the guaranteed number of guests or the actual number of guests, whichever is greater. In the event that a guarantee is NOT provided, the original estimated attendance or the actual number of guests, whichever is greater, will be used for final billing.

SMOKING

In November 2002 Florida voters approved a constitutional amendment that bans smoking in enclosed indoor workplaces. The Tampa Club is in full compliance with the law.

DRESS CODE

Attire throughout the Tampa Club is business casual. Jackets are not required for gentlemen. The dress code stipulates no faded or torn jeans, midriff, t-shirts, shorts, tennis shoes or flip flops. The dress code is for members, their Guests, and contracted labor. Management has the right to refuse entry to any violators. Please note that members or their guests not following the dress code may be asked to leave. The dress code applies to all private events, please remember to mention it to your guests.

LIABILITY

The Tampa Club reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. Decorating may be done with approval and removed the night of the function. No staples, adhesives or confetti are allowed. The Club does not assume responsibility for personal belongings, gifts, any merchandise, decorations or equipment left in The Club prior to, during or after a function. Please assign a personal attendant to gather such items.

FORCE MAJEURE/WEATHER/COVID-19

The Tampa Club reserves the right to cancel at any time during a hurricane warning or watch posted by the National Hurricane Center. The Tampa Club shall not be liable for failure to complete a function due to strikes, accidents, natural disasters or other causes beyond its control. In case of cancellation by the event client, deposits are non-refundable, but the member or host may choose to reschedule the event within one year of the original booking date.

ROOM SET UP

A set up time can be requested up to two hours before your event. Please notify the Catering Office if this time is needed. Set-up time greater than 2 hours is subject to additional charge. Please communicate the specifics of your event needs with regard to room layout. Changes in set up within 72 hours of the event may be subject to a \$250 Re-Set Fee.

THIRD-PARTY VENDORS

We highly recommend our preferred vendors as they are familiar with our facilities and partner well with The Tampa Club. All third-party vendors must provide The Tampa Club proof of liability insurance prior to working any event. Vendors with large deliveries or large vehicles will need to access The Club through the loading dock and service elevator off of Jackson Street. Please contact the Catering Office if a vendor's vehicle, who is staying the entirety of the event, cannot fit in the parking garage. Alternative arrangements can be made but must be coordinated in advance.

SECURITY

Optional building Security personnel is strongly recommended for groups over 100 guests, though not required. The host can select to have the security guard at the ground floor or sky bridge entrance to help with guest arrival. The 2nd guard will be in the command center to assist with guests entering the building. The current rate is \$300 for four hours. Should the host want an additional guard to help at the second entrance point it will be \$150 extra. Anything over four hours will require additional fees.