

ELEVATED

Weddings & Events

AT THE TAMPA CLUB



www.thetampaclub.com

813.229.6028

eventsdirector@thetampaclub.com

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Elevated Weddings

Thank you for considering the
The Tampa Club for your upcoming wedding!

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 private dining rooms at The Tampa Club
provide an elegant venue for hosting all of your
wedding and related event needs -
Rehearsal Dinners, Engagement parties and more.

The private rooms can comfortably accommodate
anywhere from up to 140 guests for a seated dinner or
270 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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P | 813.229.6028 D | 813.676.6685
www.thetampaclub.com



The Tampa Club | 101 E. Kennedy Boulevard, Suite 4200 | Tampa, FL 33602 | www.thetampaclub.com

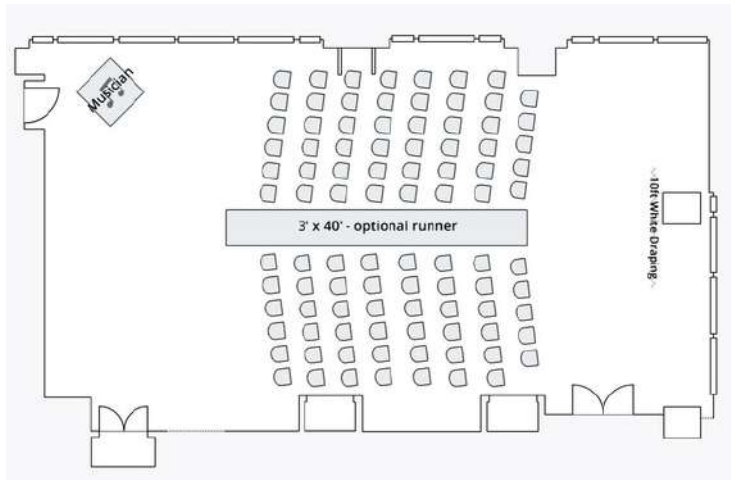
**All food and beverage charges are subject to applicable service charge and sales tax*

Rooms with A View

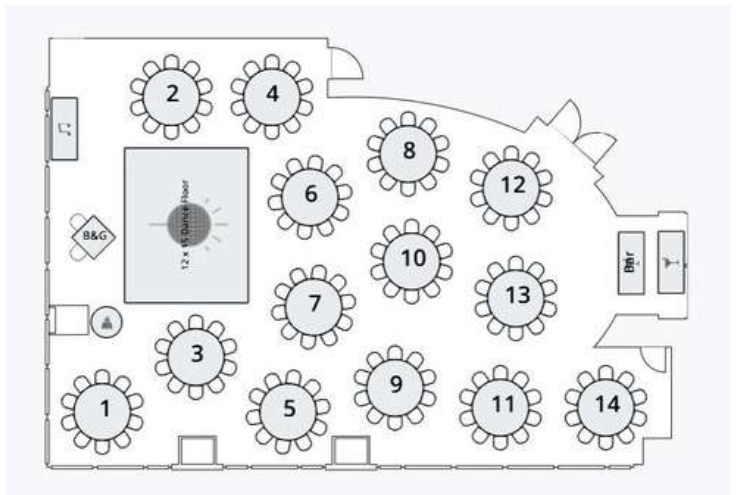
The Tampa Club features numerous event spaces, all featuring stunning views from the top of downtown Tampa's Bank of America Plaza. With varying capacities, our meeting & event spaces can accommodate comfortably up to 140 guests in a seated format with a dance floor, or 270 standing.



Channel View Room - Ceremony



Canopy Ballroom - Reception



SEATED 140 *with dance floor

Say I Do...



Ceremonies on site are ideal for groups of 140 or less, and include one “get-ready” suite for either side of the bridal party for up to 2 hours prior to the ceremony, banquet style chairs, water station for guests, and a 3-hour hospitality station for bridal party before and after the ceremony with champagne, beer & wine, bottled water and Artisan Cheese Board.

WEDDING CEREMONY FEES

\$2,000.00 Tampa Club Members | \$2,500.00 Non Members

**Day-of Coordinator Required*



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Let's Celebrate

THE RECEPTION

Congrats, you're married!

Now it's time to celebrate the incredible couple. Guests are treated to butler-passed hors d'oeuvres during the cocktail hour in our View42 Restaurant, then move into our newly renovated Canopy Ballroom, overlooking Tampa's sprawling urban forest for the most breathtaking panoramic views of Tampa Bay as the Gulf coast sun sets to the west.



RECEPTION RENTAL FEES | Includes 5-Hours facility rental

**Day-of Coordinator Required*

\$2,500.00 Tampa Club Members

\$3,000.00 Non Members

***Includes use of VIEW 42 Cocktail Hour Space with Outdoor Terrace Access**

**VIEW 42 is only available on Saturdays & events must end by 5:30pm (Skyline Lounge is available as an alternative)*

CEREMONY & RECEPTION PRICING

\$3,500.00 Tampa Club Members

\$4,000.00 Non Members

**Includes Day-of Coordinator*



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Wedding Packages & Pricing

Wedding Packages Inclusions:

- Private Holding Room for the Bridal Party
- Floor-length Linen Tablecloths & Napkins
- Votive Candle Table Accents
- Gold Charger Plates
- Gold Chiavari Chairs (Wedding Reception Only)
- 15 x 15 Wood Dance Floor and Set-Up
- Choice of Three (3) Butler Passed Hors d'oeuvres
- (5) Hour Premium Brands Bar Package
- Red & White Wine Served with Dinner
- Champagne Toast for All Guests
- Freshly Baked Bread and Butter
- Wedding Cake Cutting with Coffee Service
- Round Silver Cake Stand and Silver Serving Set
- Day-of-Wedding Coordinator (if booking ceremony & reception)



PREMIUM PLATED DINNER PACKAGES

VIEW FROM 41

\$145 per person

One Premium Entrée Selection

Includes 5-Hour Premium Bar Package

VIEW FROM 42

\$160 per person

Guest Choice of Three Premium Entrees

Includes 5-Hour Premium Bar Package

PLATINUM PLATED DINNER PACKAGES

GREAT HEIGHTS

\$175 per person

Guest Choice of Three Premium or Platinum Entrees

Includes 5-Hour Super Premium Bar Upgrade

TOP OF TAMPA

\$200 per person

Guest Choice of Four Premium or Platinum Entrees

Includes 5-Hour Super Premium Bar Upgrade

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BUTLER PASSED PREMIUM HORS D'OEUVRES (Select Three)

Bacon Wrapped Scallop | Lemon Saffron Aioli
Bacon Wrapped Shrimp | Espresso BBQ Aioli
Tuna Nacho | Seaweed, Wasabi Avocado, Crisp Wonton
Shrimp and Grits | White Cheddar, Red Eye Aioli
Cocktail Shrimp | Bloody Mary Shooter
Charcuterie Skewer | Artisan Cheese, Cured Meat, Olive
Short Rib Arancini | Dried Tomato Pesto
All American Burger Sliders | Pickle, Mustard, Cheese
Cuban Spring Roll | Black Bean Sofrito Dipping Sauce
Bacon Wrapped Date | Chorizo Stuffed, Maple Lavender, Lemon Glaze
BBQ Lamb Lollipops | Guava Sriracha Glaze
Hot Chicken and Waffle | Nashville Style, Tabasco Maple Glaze
Chicken Tandoori Skewer | Wasabi Yogurt
Phyllo-Wrapped Spanakopita | Fire Roasted Red Pepper Tzatziki
Watermelon Mint and Feta Skewers (v)
Crudité Vegetables Cups (vg) | Strawberry Balsamic Vinaigrette
French Onion Wonton Popper (v) | Caramelized Onion and Cheese in a Crispy Shell
Margherita Flatbread (v) | Sourdough, Tomato Jam, Mozzarella, Fresh Basil Balsamic Glaze
Caprese Skewer (v) | Heirloom Tomato, Soft Mozzarella, Fresh Basil, Balsamic Aioli



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OPTIONAL HORS D'OEUVRES GRAZING DISPLAYS

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 crudité's 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
With an Assortment of Sauces, Remoulades, Mustards, Relish, and Aioli

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

PLATED DINNER SERVICE

Guests select their Entrée at the beginning of Dinner Service. All Plated Dinners include a Signature Salad, and Entrée with Chef's Selection of Starch & Vegetables, Freshly Baked Bread, Regular and Decaffeinated Coffee and Complimentary Cake Cutting

SIGNATURE SALADS (Select One)

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



PREMIUM PACKAGE ENTRÉE SELECTIONS

New York Striploin | Peppercorn Jus, Parmesan Broccoli, Bleu Cheese Grits

Mahi | Citrus Escabeche, Coconut Risotto, Charred Zucchini

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

Roasted Chicken Breast | Mustard Jus, Asparagus, Sweet Potato Puree

Zucchini Rollatini "Pasta" (VEGAN) | Tofu Ricotta, Roasted Tomato Jus, Basil Puree

Wild Mushroom Risotto (VEGAN) | Truffle Oil, Garlic Emulsion

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PLATINUM PACKAGE ENTRÉE SELECTIONS

Filet Mignon | Cabernet Demiglace, Asparagus, Whipped Potatoes

Glazed Salmon | Miso, Sesame Green Beans, Jasmine Rice

Bone-In Pork Chop | Guava Lime BBQ, Sage Roasted Fingerlings

Duo of Filet & Grouper (+12 Per person) | Whipped Potatoes, Prosciutto Green Beans, Tasso Shrimp Butter Sauce

Harissa Rubbed Cauliflower Steak | Roast Beet Risotto, Tofu Coconut "Cream"

LEGACY MENU | \$20 per child

Specially Selected Menu for Children Twelve And Under. Includes a Fresh Seasonal Fruit or Kids Salad and Entrée

ENTRÉE (Select One)

Chicken Tenders | Served with French Fries & Broccoli

Creamy Gouda Mac & Cheese | Served with French Fries & Broccoli

Grilled Petit Hangar Steak, Chicken Breast or Salmon Fillet | Served with Mashed Potatoes & Broccoli

Three Cheese Flatbread | with Side of Broccoli



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ACTION STATIONS

Carving Stations Include Warm Rolls, Jus, and Traditional Chutneys
Chef Attendant Required Per Station | \$125 Per Attendant

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

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 |

Broccoli | Shrimp | 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

BANQUET BARS & PRICING

***All Wedding Packages Include a 5-Hour Premium Club Bar Package

Minimum (1) Bar Per 100 Guests | Bartender Fee WAIVED

LIQUORS	PREMIUM CLUB LIQUORS	SUPER PREMIUM CLUB LIQUORS
	Wheatley Vodka	Grey Goose Vodka
	Tanqueray Gin	Bombay Sapphire Gin
	Captain Morgan Spiced Rum	Flor de Cana White Rum
	Bacardi White Rum	Sailor Jerry Spiced Rum
	Dewar's Scotch	Crown Royal Whiskey
	Bench Mark by Buffalo Trace	JW Black Scotch
	Milagros Silver Tequila	Woodford Reserve Bourbon
		el Jimador Tequila
WINE <i>(Choose 3)</i>	CLUB WINES	PREMIUM WINES
	Chardonnay	See Current Wine List
	Pinot Grigio	Priced per bottle*
	Sauvignon Blanc	
	Cabernet Sauvignon	
	Pinot Noir	
BEER <i>(Choose 3)</i>	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	

BAR PRICING A LA CARTE

	1 HOUR	2 HOUR	3 HOUR	4 HOUR	CONSUMPTION
Premium Club Liquor	18	27	36	45	9
Super Premium Club	24	34	44	54	12
Liquor 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

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**Beverage Brands Are Subject To Change*

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SIGNATURE DRINKS

All Bar Packages will include a complimentary Signature Drink representative of the couple for service at the bar throughout the event. Drink recipes must include liquors and mixers readily available. Additional costs may apply for specialty ingredients.

EVENT ENHANCEMENTS – THIRD PARTY VENDORS

The Tampa Club is happy to assist with upgrades and enhancements to make your event the “the best day ever!” Please inquire on pricing and availability with the Club’s Private Events Director and vendor referrals for the below services.

Wedding Planning Service – Specialty Linens
Event Rentals – Chiavari Chairs – Lounge Furniture – Pipe & Drape
Floral Décor or Centerpieces
Entertainment – Band – DJ – Officiant
Photography – Photo Booth
Specialty Up-Lighting – Custom GOBOs – Audio-Visual
Hair & Make Up – Attire – Hotel Accommodations – Transportation

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PRIVATE EVENT POLICIES AND ADDITIONAL INFORMATION

ROOM RENTAL & FOOD AND BEVERAGE MINIMUMS

Tampa Club members enjoy complimentary Room Rental for all Private Events hosted during regular business hours. Member event bookings hosted outside of normal business hours will be subject to Room Rental Fees. 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 \$2,500 do not require a deposit, and may be guaranteed by a member account.
- Non member events under \$2,500 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 \$10,000 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.) A 3% Convenience Fee will be charged for all Credit Card payments.

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. Prices listed within Banquet Event Order, are subject to proportionate increases to meet increased cost of supplies for Functions reserved more than 120 days in advance, but any such increase shall not exceed 10%.

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 5% 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 additional time is needed. Please communicate the specifics of your event needs with regard to room layout in advance of the event. 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.



VENDOR RECOMMENDATIONS

Music and Entertainment

Grant Hemond and Associates	(727) 736-2316	www.granthemond.com	info@granthemond.com
Breezin Entertainment	(813) 348-4998	www.breezin.com	cindyd@breezin.com
Graingertainment	(863) 513-4935	www.graingertainment.com	info@graingertainment.com

Photography and Video

Lifelong Photography Studio	(727) 491-3872	www.lifelongphotographystudio.com	info@lifelongphotographystudio.com
Limelight Photography	(813) 926-7111	www.stepintothelimeight.com	info@stepintothelimeight.com
Carrie Wildes	(813) 480-0324	www.carriewildes.com	info@carriewildes.com
Shutterbooth	(813) 600-3636	www.shutterbooth.com/tampa	tampa@shutterbooth.com



Florists

Jennies Flowers	(813) 471-1111	www.jennies.com	kim@jennies.com
Northside Florist	(813) 264-1811	www.northsidefloristtampa.com	kathy@northsideflorist.com
Botanica	(813) 831-0965	www.botanicaflorist.com	info@botanicaflorist.com
Tailored Twig	(813) 304-2080	www.tailoredtwig.com	behindthescenes@tailoredtwig.com

Decor and Design

Kate Ryan Event Rental	(813) 494-6894	www.kateryaneventrentals.com	hello@kateryaneventrentals.com
Gabro Event Services	(877) 870-9193	www.gabroeventservices.com	GabroEventServices@gmail.com
Tampa Lights	(813) 767-9189	www.tampalights.com	mail@tampalights.com
Extravaganza Productions	(813) 545-4397	www.extravaganzaproductions.com	info@extravaganzaproductions.com

Wedding Cakes

Hands on Sweets	(813) 810-6007	www.handsonsweets.com	cakes@handsonsweets.com
Publix Event Planning	(813) 968-4230	www.publix.com/publix-catering	events.1441@publix.com
The Artistic Whisk	(727) 560-5662	www.theartisticwhisk.com	info@theartisticwhisk.com
			jovana@theartisticwhisk.com



Accommodations

Chris Peterson	(813) 898-8000		
Aloft Tampa Downtown		www.alofttampadowntown.com	chris@alofttampadowntown.com
Hilton Tampa Downtown	(813) 222-4906	www.tampadowntown.hilton.com	
Sheraton Tampa Riverwalk	(813) 226-4432	www.sheraton.com/tampariverwal	

Limo and Transportation

Network Limousine	(727) 784-5466	www.networktransportationww.com	
Ambassador Limousine	(727) 442-9050	www.ambassadorlimotampa.com	reservations@ambassadorlimo.net
Super Shuttle (Airport Service)	(727) 571-4207	www.supershuttle.com/locations/tampa-tpa	
Skyline Limousine	(866) 777-1211	www.skyline-limo.com	office@skyline-limo.com



Ceremony Officials

Sensational Ceremonies	(813) 421-3079	www.sensationalceremonies.com/	info@sensationalceremonies.com
DeArruda Weddings	(727) 642-2090	www.dearrudaweddings.com/	info@dearrudaweddings.com
A Florida Wedding Ceremony	(727) 422-0140	www.weddingceremoniesfl.com/	robert@weddingceremoniesfl.com , helen@weddingceremoniesfl.com
Mimi Giordano	(813) 545-8128	www.itsofficialweddings.com/	itsofficialweddings@mail.com

Wedding and Event Planners

Confetti Events	(813) 434-0589	www.confettievents.net/about	info@confettievents.net
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Other Wedding Services

Femme Akoi	(727) 266-2233	www.femmeakoi.com	info@femmeakoi.com
Michelle Renee The Studio	(813) 531-7770	www.michelereneestudio.com/	Info@michelereneestudio.com
Nannies Who Care	(727) 784-8868	www.nannieswhocare.com/	debbie@nannieswhocare.com
Fairytail Pet Care	(813) 701-WOOF	www.fairytailpet.com/	woof@fairytailpet.com