



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

November / December 2022



All-You-Can-Eat Stone Crab
Thursday, November 3

Birthday Night
Wednesday, November 9

Women, Weapons & Wine
Thursday, November 10

40th Anniversary Party
Friday, November 11

**Champagne, Sparklers
& Oysters**
Thursday, November 17

Thanksgiving Buffet
Thursday, November 24

Cigar Social
Wednesday, November 30

Children's Holiday Party
Monday, December 5

Birthday Night
Wednesday, December 7

Holiday Wine Dinner
Friday, December 16

Brunch with Santa
Sunday, December 18

New Year's Eve in the Grille
Saturday, December 31

Holiday Closings
November 25 & 26
December 24 through 30
January 2

**Grille Closed for
Lunch & Dinner**
Friday, November 11



GOVERNORS CLUB

Presents



Anniversary Party

A Night of

**Live Music, Dancing,
Eats & Libations**



Classic Rock Cover Band

Friday, November 11, 2022

7 - 11 pm | \$70++

850-224-0650 to Reserve

Eat, Drink, Dance & Celebrate!

Upscale Casual Attire ~ Relax or Sparkle

Members are welcome to invite guests who may pay with a credit card.
Additional party details on page 3.

Champagne, Sparklers & Oysters Holiday Tasting



Thursday, November 17 : 6:30 p.m.

\$34++ : Free for Platinum Society Members

Enjoy a delightful evening of Champagne and sparkling wine at your CLUB. Taste and compare an abundance of delicious selections and place your holiday orders at below market prices. Our culinary team will present delectable oysters and savory accompaniments to compliment the tasting. Gather a group of friends and kick-off the holiday season with a taste of the bubbly! Call 850-224-0650 for reservations; confirmed reservations will be billed.

Save the January Date:

An Evening with Marvin Goldstein Dinner & Concert



Friday, January 27

Internationally acclaimed pianist, arranger, music producer, & composer.

Children's Holiday Party Benefitting HOPE Community

Monday, December 5 : 3 – 5 p.m.

Complimentary : Florida Ballroom

Our annual children's holiday party is a delightful day for our youngest Members! Bring the children and grandchildren and watch them marvel at the magic of the season. The children will visit with Santa Claus, decorate cookies, enjoy face painting and balloon creations. **Each family is asked to bring an unwrapped toy to donate to HOPE**

Community of the Big Bend Homeless Coalition. Specializing in preventing and ending chronic homelessness by providing emergency shelter & support services for families with children. Reservations are requested; 850-224-0650.



Opening Nights Dine Before the Show!



Don't worry about missing the opening act when you dine at the CLUB! Our special \$24 filet mignon or fish fillet dinner comes complete with a wedge salad, fresh veggies, and a baked potato with bacon bits, sour cream, chives, & cheddar cheese. Available Monday through Saturday from 5 to 6:30 p.m.

November 4 - **Disney Princess - The Concert**

November 17 - **Seven Nations**

December 8 - **tenThing Brass Ensemble**
Holiday Program

Manager's Message

Governors Club Celebrates 40 Years – Come Party with Us!

On November 5th, 1982 the CLUB celebrated its grand opening in dazzling style. According to Fred Baggett, founding Member and Vice President of the organizing Board of Governors, “opening day was fantastic – everyone was in total absolute amazement”. Bill Horne, the CLUB’S first General Manager said, “it was a magical night”. Contributing to the magic was the abundance of excellent cuisine and beverages served. Food and libations bring people together; fuel the body, and inspire feelings of fun and romance. Opening Executive Chef Albert Ughetto recalled that the CLUB spent a great deal of money on the event, but it was completely worthwhile, as the abundant spread smelled fabulous, looked beautiful, and tasted divine. On that day forty years ago, GC Members celebrated opening day in high fashion and the evening was the talk of Tallahassee.

GOVERNORS CLUB Members again have the opportunity to celebrate the CLUB’S continued existence and success at our 40th Anniversary Party on November 11th. I truly hope that you will attend this special occasion. I feel confident it will be a great time for

everyone. Chef Eric and his culinary team will have delicious food stations displayed around the Club along with several bars offering beverages & specialty cocktails. We’ll have a coffee cart with plenty of assorted desserts for our coffee lovers. The 850 band is slated to rock the house with their amazing sets of classic rock from the 70s and 80s...be sure to wear your dancing shoes! The attire for the party is upscale casual. Members may choose to relax or sparkle...wear what makes you feel best and have fun at your CLUB.

Be sure to invite family and friends to join you for the party. It’s a great opportunity to share your CLUB and show them that we are not just an excellent food and beverage spot, but a place to gather and have a great time.

Make your reservations now so we can plan accordingly and I’ll see you there!



Barry Shields,
General Manager

Barry Shields, CCM,
COO



Governors Club Loyalty Program

The GOVERNORS CLUB Loyalty Program is our way of saying “thank you” to those firms and businesses that have three or more colleagues as current members of the CLUB. The Loyalty Program reduces the initiation fee to \$1000, a savings of \$1,500, to any colleague in your business and requires a two-year membership commitment.

The same membership application process, monthly dues and GOVERNORS CLUB benefits will apply. Contact Nicole Okken, nokken@govclub.com 850-205-0665 for confirmation of qualification and a Loyalty application.

40TH ANNIVERSARY PARTY OFFERINGS

Continued from page 1

Put on your dancing shoes and join us at our 40th anniversary party on November 11! Live music by the classic rock cover band **The 850**, abundant & delicious eats with plenty of libations. Members are welcome to invite guests who may pay with a credit card. Don't miss the **PARTY OF THE YEAR** at your Club!

Raw Bar
Epic Charcuterie Display
New England Action Station
Sushi Rolling Action Station
Mughali Chicken

Three Fully Stocked Bars
with Special Martinis,
Sparkling Wine & Cold Brew Cocktails

Coffee Cart with Assorted Party Desserts

Live Music & Dancing
Photo Booth

Five-Course Holiday Wine Dinner Featuring Zuccardi Winery of Argentina

FIRST PLACE VINEYARD IN THE WORLD - 2019, 2020 & 2021



Friday, December 16 : 6:30 p.m.

\$90++ : \$56++ for Platinum Society Members

Winemaker Sebastian Zuccardi surrounds himself with very intelligent people, starting with his father Jose, who in 1976, started the Zuccardi winery in Argentina. The vineyards sit at the foot of the Andes in Mendoza where the wines benefit from a cool, dry climate and a wide temperature range. It is here he works with vineyard masters and seasoned growers of the Uco Valley to craft well-balanced wines that maximize the textures of the region.

Ancient seabed fossils yield vibrant Chardonnay, and gravelly clays work wonders for the spice and aromatics of Cabernet Franc. This dinner will take us through various sub-regions of Mendoza, the delicious wines, the vision of the family, and the diverse terroirs of Argentina's high mountains. Derek Captain from Winebow Fine Wine+Spirits will facilitate the evening. Call 850-224-0650 to reserve; confirmed reservations will be billed.



First Course

Madras Curry Lobster Bites

Socca Cake, Red Pepper Chutney

Zuccardi Chardonnay Q 2020

Second Course

Barbacoa Grilled Salmon

Mushroom Shallot Hash, Grilled Asparagus,

Charred Roma Tomato Coulis

Zuccardi Concreto Malbec 2020

Third Course

Pan Seared Duck Breast

Sage Infused Butternut Squash Mash, Fresh Cranberry

Compote, Black Pepper Compound Butter

Zuccardi Poligonos Cabernet Franc San Pablo 2019

Fourth Course

Herb Marinated, Grilled Venison Tenderloin,

Spanish Blue Cheese Red Wine Risotto,

Grilled Zucchini Batonettes

Zuccardi Aluvional Altamira Malbec 2018

Dessert

A Triptych of Chocolate Mousse

Raspberry, Tarragon, & Coffee Infused Chocolate Mousse

Zuccardi Malamado Malbec Port



Picnic Totes – Order a Tote for the Holidays!

\$48 + tax : Call 850-224-0650 to order (24 hrs in advance)

Our two-person totes include your choice of red or white wine, charcuterie & cheese display, crudité vegetables, pimento cheese, bread & crackers, fresh fruit, hummus, mini fresh baked cookies and chocolate brownies & bottled water.



Welcome NEW MEMBERS

Michael Johnsen

Owner, Ti Adoro Studios

SPOUSE: **Alena Johnsen**

SPONSORS: **Jon Costello & Ashley Guy**

Paul Donaldson

Financial Representative, North Florida Financial

SPONSORS: **Evan Power & Christian Camara**

Roger "Beau" Beaubien

Of Counsel, Greenberg Trauig, P.A.

SPOUSE: **Alyssa Beaubien**

SPONSORS: **Samantha Ferrin & Fred Baggett**

Deepar Khosa

Self Employed

SPOUSE: **Sunaina Kaul**

SPONSORS: **Suhail Chhabra & Sam Ard**

Howard "Michael" Hupp

Self Employed

SPOUSE: **Gina M. Hupp**

SPONSORS: **Harold Brown & Jim Cordero**

Richard Hoskins

Retired

SPOUSE: **Evelia Gonzalez Porto**

SPONSORS: **Allison Harrell & Bruce Wiener**

Ethan Perry

Public Policy Representative, Florida Realtors

SPOUSE: **Nadia Perry**

SPONSORS: **J.P. Fraites & Louis "Trey" Goldman**

William Arnold

Legislative Director, American Integrity Insurance

Company

SPOUSE: **Melody Arnold**

SPONSORS: **Rob Ritchie & BG Murphy**

Francis E. Steinmeyer, III

Retired

SPOUSE: **Sally Steinmeyer**

SPONSORS: **Charles Shields, Jr.
& Caitlin Yancey Moore**

Robert "Gary" Landrum

Retired

SPOUSE: **Nanette Barber Landrum**

SPONSORS: **Charles Shields, Jr.
& Caitlin Yancey Moore**

Tor Friedman

*Managing Partner, Law Office of Friedman
& Abrahamsen*

SPOUSE: **Nancy Friedman**

SPONSORS: **William Fixel & Joe Fixel**

Stephen Ponder

President/CEO, Seminole Boosters, Inc.

SPOUSE: **Sloane Ponder**

SPONSORS: **Paul Phipps & Michael Alford**

David Cruz

Deputy General Counsel, Florida League of Cities

SPOUSE: **Tiffany Cruz**

SPONSORS: **Amber Hughes & Kraig Conn**

Caroline Poole

Chief of Staff for University Advancement, FSU

SPOUSE: **Ryan Poole**

SPONSORS: **Chris Iansiti & Clay Ingram**

Richard Corcoran

Partner, Continental Strategy, LLC

SPOUSE: **Anne Corcoran**

SPONSORS: **James Card & Tom DiGiacomo**

Carlos Trujillo

President, Continental Strategy, LLC

SPOUSE: **Carmen Mir Trujillo**

SPONSORS: **James Card & Tom DiGiacomo**

Kevin Wall

Retired

SPOUSE: **Danielle Freeze Wall**

SPONSORS: **Becca Hale & Melissa Dobak**

Staff ANNIVERSARIES

December

Mike Basford

Facilities Manager, 4 years

Braden Herman

Server, 1 year

Branden Williams,

Food & Beverage Manager, 6 years

Brunch with Santa

Sunday, December 18 : 10 a.m. – 2 p.m.

\$40++ adults : \$20++ children ages 6-12

Free for children 5 & under

Christmastime means Brunch with Santa! Bring the family for a beautiful holiday brunch buffet with all the scrumptious offerings the family will enjoy. Santa will join us from the North Pole to visit with the children. Room rentals will be waived for private dining. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Chilled Seafood Station

Shrimp, Crab Claws, Oysters, Tuna Tataki,
with Cocktail Sauce, Horseradish & Lemon
Smoked Fish Display, & Traditional Accompaniments

Salads & Displays

Caesar Salad & Garden Salad
with Condiments & Dressings
Pear & Walnut Waldorf Salad
with Honey Yogurt Dressing
Asian Broccoli & Toasted Peanut Salad
Mediterranean Chickpea, Cucumber & Tomato Salad
Heirloom Caprese with Basil Vinaigrette
Cheese & Fruit Display
Assorted Breakfast Breads & Pastries

Carving Station

Carved Mustard & Herb Roasted New York Strip Loin
with Au Jus, Horseradish Cream, & Béarnaise Aioli

Omelet Station

Cooked to Order with Farm Fresh Eggs & all the Fillings

Hot Buffet

Smoked Bacon & Sausage
Southern Biscuits & Gravy
Classic Eggs Benedict
Fried Oysters with Cajun Remoulade
Chicken Breast Française with Sautéed Spinach,
& Mushroom-Caper Wine Sauce
Seafood Newburg Au Gratin
Lentil & Whole Grain Rice Pilaf
Chocolate Chip Pancakes & Belgian Waffles
with Assorted Toppings
Red Potatoes O'Brien
Fresh Seasonal Vegetables

Holiday Dessert Display

Including Cookies & Milk for Santa!

Half-Price Friday Happy Hours!

Fridays in the Lounge : 5 – 7 p.m.

Fridays are a lot more fun at your CLUB! All alcohol and the entire Lounge menu are one-half price on Fridays from 5 to 7 p.m. Half-Price Friday Happy Hour is available in the Lounge and on the Patio. And don't forget, we always serve five-dollar single pour Tito's cocktails and Zoe red & white wine by the glass.



Holiday Schedule

Your CLUB will be closed on Friday & Saturday, November 25 & 26, following Thanksgiving. We will close for the Christmas holiday, Saturday, December 24, through Friday, December 30, and observe New Year's Day, on Monday, January 2. We wish all our Members and families a wonderful holiday season and Happy New Year.

Online Credit Card Payments

Members have the ability to make payments online, set-up recurring payments and save your credit card information for future use. Just login to your Member account to get started.



WOMEN, WEAPONS & WINE

Introduction to Handgun Shooting in a Defensive Context with a Certificate to Apply for a CCW License.

Thursday, November 10 : 9 a.m. : \$235 + tax
Talon Range : 550 Commerce Blvd, Midway, FL
Take Exit 192 from I-10 West, Meet at Talon Store



Your Club has again joined with Talon Range to offer a fun, social gathering for women to receive firearms training and ask questions in a safe and nonjudgmental environment. Improve your marksmanship in this course and if you like, obtain your concealed carry weapon license. This Basic 1/CCW private class exceeds Florida requirements for a firearms safety classes.

The day includes in-depth instruction, lunch, and a reception to follow at the Range with wine & light hors d'oeuvres.

The Day will Include:

- 4 hours of classroom material reviewing gun safety, tactics, Florida's Laws and Statutes governing use of force.
- 2 hours of live fire on the range.
- 2 hours of scenario-based training using a laser simulator.
- Optional 1 hour to test fire weapons from a selection of over 30 pistols, or fire your own weapon.

Required Gear:

- Pants that can accommodate a sturdy belt (holster will be placed on you)
- Closed toed shoes and a closed collared shirt.
- Appropriate clothing for seasonal conditions at the outdoor range.

Talon will furnish the firearms, ammunition, take home hearing/eye protection, & a T-shirt. Feel free to bring your personal firearm for shooting. Participation is limited, confirmed reservations will be billed.

All-You-Can-Eat Stone Crab Night

Thursday, November 3 : 6:30 - 8:30 p.m.
\$90++ Adults : \$45 children ages 6 - 12

Stone crab season has returned once again, with those scrumptious claws and mustard dipping sauce. The season opened in October and we are providing you the opportunity to indulge in these beauties at our all-you-can-eat stone crab night in November! The culinary team will present these wonderful selections to compliment your claws. ***Reservations required and must be made by Saturday, October 29***, so we can order enough claws. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Key West Conch Chowder

Italian Style Garden Salad or Caesar Salad

Cracked & Chilled Stone Crab Claws

Key West Mustard Sauce, Cocktail Sauce,
Lemons, Limes & Warm Clarified Butter

Garlic & Herb Roasted Fingerling Potatoes

Steamed Broccoli & Cauliflower

Roasted Seasonal Vegetables

Key Lime Pie



Featured \$5 Cocktails of the Month

November: Smokey Mezcal Old Fashioned

This cocktail offers a smoke infused twist on the classic Old Fashioned. The Smokey Mezcal is prepared with reposado tequila, mezcal, agave syrup, bitters, orange zest, and wood smoke.



December: Mistletoe Mule

A festive twist on a favorite cocktail! Prepared with Tito's vodka, fresh lime juice, ginger beer, pomegranate seeds, and sweet peppermint.



You are sure to feel the holiday spirit while sipping a Mistletoe Mule.

As a reminder, your Club always offers \$5++ single pour cocktails made with Tito's vodka and Buffalo Trace Bourbon.



Birthday Night!



Complimentary entrée for Members with birthdays in November & December!

Wednesday, November 9 : Wednesday, December 7
6 – 9 p.m. : Seating is available in the Grille, Patio or Balcony

Celebrate your birthday with friends and family at the CLUB. All Members with November & December birthdays will receive a complimentary entrée of your choice during your birthday month! We have an abundance of room in our facility for everyone to celebrate. Call 850-224-0650 to reserve.

Buck Per Shuck Oyster Nights Every Wednesday Evening



5:30 p.m. - until sold out

Estuary Oysters are available in your Lounge fresh-shucked on the half-shell every Wednesday evening. Devour the salty bivalves for only \$1 each alongside a cold brew or cocktail. Bring a group of friends and make it your Wednesday night tradition.



Weekend Specials



Friday - Fish & Filet Night

\$24 filet mignon or fish fillet dinner complete with wedge salad, fresh veggies, oven baked potato with sour cream, bacon, cheddar & chives.

Saturday - BYOB!

Bring your favorite wine or champagne and enjoy waived corkage fee!

GC Charcuterie & Imported Cheese Board



Full board \$38++ : Half board \$19++

Enjoy a beautiful array of cheeses, Italian meats, sausages, dried fruits, olives, pickled vegetables & grilled flatbread from the talented chefs at your CLUB. Our boards are carefully crafted with the finest ingredients available. Dine-in or take-out. Add a bottle of wine, cold brews, or your favorite cocktails to your order.

Thanksgiving Buffet

Thursday, November 24 : Seating 12 noon to 3 p.m.
\$42++ adult : \$18++ children ages 6 - 12



Your CLUB will be open on Thanksgiving Day with all the traditional dishes everyone loves. Enjoy a relaxing, delicious, and stress-free Thanksgiving buffet at your CLUB. Private room rental fees will be waived. Call 850-224-0650 for reservation; confirmed reservations will be billed.

Soup, Salad and Chilled Buffet

Shrimp Bisque

with sherry Chantilly cream, & old bay croutons

Caesar Salad & Garden Salad

Baby Kale Salad

Roasted Butternut Squash

with candied pecans/dried fruit/gorgonzola/apple cider vinaigrette

Chilled Steamed Asparagus with Ravigote Vinaigrette

Baked Brie en Croute with Fig Preserves

Artisanal Cheeses, Pâté & Charcuterie

Smoked Seafood Presentation

Chilled Seafood Bar

Oysters, Shrimp Cocktail, & Crab Claws

Hot Buffet

Roasted Herb and Butter Basted Turkey

with old fashioned giblet gravy & cranberry orange relish

Sliced Smoked Ham

with sorghum-pineapple-cherry glaze, dried apricot mostardo

Carved Roasted Prime Rib

with thyme jus & creamed horseradish

Grilled Spice Crusted Salmon

with creamed Swiss chard & fennel-boursin veloute

Buttermilk & Roast Garlic Mashed Potatoes

Marshmallow Crusted Sweet Potato Mash

Turkey Sausage & Sage Dressing

Green Beans Almondine

Tupelo Honey-Cardamom Glazed Baby Carrots

Roasted Brussels Sprouts

with Candied Bacon & Balsamic Drizzle

Dessert

Holiday Cakes, Pies, Minis & Warm Fruit Cobbler



The Grille

Daily Lunch Specials

\$15++ Plats du Jour!

Chef's plats du jour offer Member value pricing with your choice of soup of the day or a side salad.

Monday Soup & Sandwich

Chef's sandwich special with a cup of gumbo, bean soup or soup du jour



Soup & Sandwich

Tuesday BLT Bowtie Pasta

Crispy Parmesan chicken & Boursin cream sauce

Wednesday Grouper Vera Cruz

Spanish rice & fresh vegetables

Thursday Chicken Piccata

Sauteed spinach, extra virgin olive oil, lemon crushed potatoes & mushroom caper ragout



Chicken Piccata

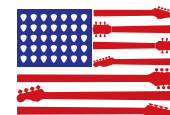
Friday Bacon Wrapped Shrimp & Grits

Smoked Gouda grits with tasso-sweet pepper cream sauce

Craft Night with AR Workshop



Nashville's #1 Singer/Songwriter Evening



Cigar Social

Smoke, Snack, Sip & Socialize

Wednesday, November 30

6:30 p.m. • The Balcony • \$40++

We are pleased to offer a new event format for our CLUB cigar aficionados. Gather on the Balcony for a social evening with delicious food, friends & great cigars. The culinary team will be grilling lamb chops along side traditional Cuban favorites that pair well with a great cigar. Member bar will be available for those who wish to enjoy a cocktail. Two select cigars will be provided to Members and guests, and Saed Jaber of Cigars of Tally will be on-hand offering additional cigars for purchase. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Treat Yourself Stations with Traditional Cuban Favorites

Fried Yucca & Pico De Gallo

Smoked Chicken Picadillo Empanadas

Ropa Viejo Tostones

Chargrilled Grilled Lamb Chops En Adobo

Black Beans & Yellow Rice

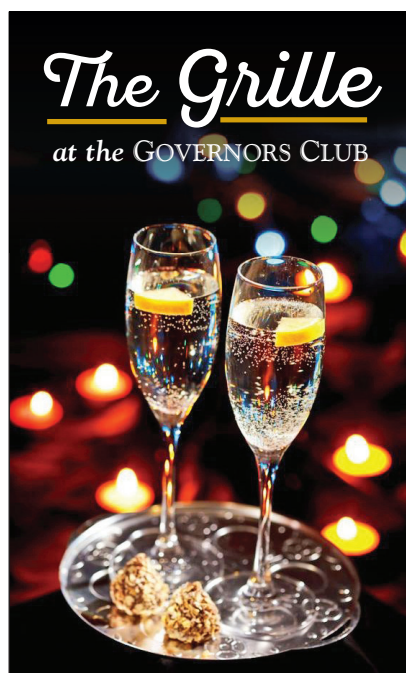
Grilled Seasonal Vegetables & Smoked Almond Romesco

Flan Shooters & Pastelitos

Celebrate New Year's Eve

Dine in our intimate Grille with our full à la carte menu. All guests will enjoy a complimentary sparkling wine toast and decadent chocolate truffles at the conclusion of the evening. Call 850-224-0650 for reservations.

Happy New Year!



Reciprocal Club Benefits

GOVERNORS CLUB Members have reciprocal privileges with more than 200 private clubs in the U.S. and around the globe. Remember this wonderful benefit when traveling. Reciprocal clubs can be found on our website and in our mobile app. Simply request your letter of introduction through the app or contact the Club Concierge, 850-224-0650, hostess@govclub.com to visit any of these fine clubs.



Featured Reciprocal Club:

**Villa Padierna Golf Club
& Palace Hotel
Marbella, Spain**



INTERNATIONAL ASSOCIATE
CLUBS

Nestled in dreamlike settings amongst gentle green hills and caressed by the breeze of the Mediterranean Sea, the magnificent facilities of Villa Padierna Golf Club pay tribute to the game and delight with peerless service and genuine hospitality. Villa Padierna invites you to celebrate life in a region that encapsulates the quintessence of Spain. Its endless natural beauty, history and passion are nothing short of life-affirming. Tee off from three 18-hole golf courses, challenging and pleasurable for players of all ages and abilities. The Anantara Villa Padierna Palace Hotel is located near the gastronomic village of Benahavís in the hills above Marbella. If you peek discreetly over your sunglasses you'll probably spot a famous face or two around the pool, tennis courts, landscaped gardens or lavish thermal spa. The hotel has a beach club and numerous sports facilities. As a Governors Club Member of IAC, you are provided reciprocal benefits to the Members only Golf Club.



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, Florida 32302

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Allison Harrell
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Alia Faraj-Johnson
Immediate Past President

Josh Aubuchon
Elizabeth Emmanuel

Samantha Ferrin

Robert Hawken

Ashley Kalifeh

Caitlin Yancey Moore

Eli Nortelus

Neil St. John Rambana

Paula Smith



BUSINESS HOURS

Lunch

Grille, Patio & Balcony
Monday through Friday
11:30 a.m. - 2 p.m.

Dinner

Grille, Patio & Balcony
Monday through Saturday
5 p.m. - close

Cocktails

Lounge
Monday through Saturday
4 - close

Contact

202 S. Adams St.
Tallahassee, FL 32301
Reservations: 850-224-0650
Reservations@GovClub.com
www.GovClub.com

CLUB MANAGEMENT STAFF

Barry Shields
General Manager/COO

Nancy Goodson
Controller

Eric Fritsche
Executive Chef

Kevin Renfro
Executive Sous Chef

Tina Schmitz
Assistant Controller

Nicole Okken
Sales & Events Director

Anna Dawkins
Food & Beverage Manager

Edward Mendoza
Food & Beverage Manager

Branden Williams
Food & Beverage Manager

Paul McShane
Beverage Manager

Mike Basford
Facilities Manager

Audrey Clayton
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