



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

May / June 2023

CLUB Events

Cinco de Mayo
Friday, May 5

Kentucky Derby Party
Saturday, May 6

Birthday Night
Wednesday, May 10

Mother's Day Brunch
Sunday, May 14

**Mediterranean Islands
Wine Tasting**
Wednesday, May 17

Kids Movie Night
Friday, May 19

**New England
Lobster Night**
Thursday, May 25

Birthday Night
Wednesday, June 7

Poolside Cooking Class
Thursday, June 8

**Dad's Night Out
Cigar Social**
Wednesday, June 14

**South African
Wine Dinner**
Thursday, June 15

Father's Day Feature
Friday & Saturday
June 16 & 17

Kids Movie Night
Friday, June 23

**Oyster City
Beer Dinner**
Thursday, June 29

New England Lobster Night

Two-Pound Maine Lobster, Fried New England Clams & Sides

Thursday, May 25

\$80++ ■ Reservations open at 6 p.m.

Deadline to reserve: Monday, May 22nd

Tie on a bib and indulge in a delectable two-pound whole Maine lobster with New England fried clams and scrumptious sides – all part of a true New England lobster dining experience. Finish your meal with a variety of bitesize sweets and a satisfied belly. Please reserve by Monday, May 22. Call 850-224-0650 for reservations; confirmed reservations will be billed.



New England Lobster Night

Starter - Presented at Your Table

Smoked fish dip platter and crispy fried New England clams

Visit the Soup & Salad Bar

Seafood cioppino and a variety of
Chef inspired salads

Chef Attended Buffet

Chef Split & Served Two-Pound
Hot Steamed Maine Lobster

New potatoes in lemon-parsley butter | Spanish paella rice

Truffle-aged gouda mac-n-cheese

Steamed fresh vegetables | Corn on the cob

Drawn butter for lobster dipping

Dessert – Presented at Your Table

Variety of bitesize decadent sweets



Staff Accolades

David Alcorn for **Mary Charlotte** – She is the best. She made sure all of our questions were answered and our food was fantastic.

John & Kathy Bell for **Braden A.** – Very attentive, and did an excellent job, especially considering how busy the CLUB was.

Bill Sundstrum for **Maria** – We were a lively bunch and she handled us well. Thank you!

Tony Grippa for **Isabella** – Excellent service and food. Isabella went above and beyond. She is terrific.

Jim Scott for **Chason** – Chason has a great attitude and provides helpful service.

Emmett Reed for **Sami** – Excellent tableside manner. Always pleasant.

Bonnie Basham for **Amber** – She's quietly efficient. Interacts well with the guests. Excellent staff member.

Michael Johnson for **Sydney** – She provided awesome service. Very nice and overall great server. Best server ever.

Richard Porter for **Renee** – Incredibly kind, happy smile, attentive. Thank you.

Marcus Beck for **Aneequcka** – Always nice and professional.

Alan Suskey for **Payton** – Superb job serving us, especially considering our large group. Thank you.

Elizabeth Ricci for **Dino** – Service with a smile!

Katie Power for **Ellie** – Wonderful with friendly service.

Catering Corner

CLUB Members Ralph Davis and Leeja Collier had a BIG surprise in store for their guests during their New Year's Eve Party!

As guests arrived at the Lounge on New Year's Eve to ring in 2023 with their closest friends, they had no idea the night would turn into an epic wedding celebration. Mr. Ralph Davis announced to his friends and family that they should make their way to the Florida Ballroom, the same place where he proposed to Ms. Leeja Collier, to witness their wedding ceremony and enjoy a fun-filled reception. The secret was kept under lock and key for many months, and the thrill of the surprise was quite a sight. It was a pleasure working with our newlywed Members to plan their very special day!



Nicole Okken
Sales & Events
Director



Photos Courtesy of Kylene & Ryan Studios

Manager's Message

Brunch Events are Member Favorites

Easter Brunch was a huge success. We served close to 500 members and guests throughout the day, a record number for any brunch in our history. The Grand Buffet included many Member favorites such as oysters on the half shell, fried oysters, jumbo cocktail shrimp, smoked seafood display, a carving station serving prime rib, leg of lamb, and a two-chef omelet station providing delicious omelets to order. Many Members enjoyed the special day in the company of family and friends. Overall, it was a truly marvelous day.

The success of Easter Brunch is largely shared with Chef Eric Fritsche, whom we welcomed as our Executive Chef last spring. He immediately immersed himself in the many annual CLUB events and implemented his expert talent and ideas to elevate your culinary experience.



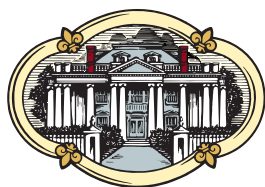
Barry Shields
General Manager

Chef Eric has made a great impact on the overall CLUB experience through improved menu offerings and quality dishes presented at the table. Behind the scenes, Chef has quietly shared his leadership and culinary expertise with his team and revealed that he wants the best for the staff he manages and the Members he serves. We congratulate Chef Eric for a highly successful first year and hope to have him leading the culinary team for many years.

Next is Mother's Day, be sure to make your reservations early to celebrate all the special Moms in your life. For these types of large events, my suggestion is to call the CLUB for your reservation. While our online reservation system is great, we prefer to speak with you personally and ensure your wishes for the number of guests, location, and desired dining time are clearly conveyed.

Thank you for your tremendous support of the CLUB, and as always, I hope to see you soon.

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 with 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. Contact Nicole Okken, nokken@govclub.com 850-205-0665 for confirmation of qualification and a Loyalty application.

\$5 Feature Wines from Domaine Skouras of Greece

We are pleased to offer two wines by the glass for \$5 from Skouras Winery in Greece. Founded in 1986, the estate produces a range of wines based on the Agiorgitiko grape variety. Zoe White is a dry wine with flavors of citrus fruit & touches of jasmine & mint. It is the perfect selection for salads, white meat, fish, and seafood dishes. Zoe Red is a dry red with a medium body, moderate acidity & smooth tannins. Zoe Red pairs well with steaks and barbecue.



Oyster City Beer Dinner

Thursday, June 29

6:30 p.m. reception | 7 p.m. dinner | 55++

From the pearl of Apalachicola Bay, we present you with a relaxing summer beer dinner featuring Oyster City brews. Begin the evening at our casual reception featuring a sampling of chilled brews, then dine on the Balcony as Chef Fritsche presents a fantastic four-course meal to complement four local selections. A member of the Oyster City brewing team will be on-hand to share information about the history of the company and provide details on each beer. Stay tuned to our website calendar and CLUB communications to view the menu when finalized. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Father's Day Feature In The Grille

Friday & Saturday, June 16 & 17 | \$40++

Bring Dad to the CLUB on Father's Day weekend and treat him to our special feature meal prepared especially for him. Our amazing 12-ounce Prime filet mignon "Oscar" is a decedent dish for Dad. Grilled filet topped with fresh asparagus, jumbo lump crabmeat, traditional creamy Hollandaise sauce, and a loaded baked potato with sour cream, bacon, cheddar & chives. Call 850-224-0650 for reservations.



Kids Movie Night Featuring: Dreamworks Home

Friday, May 19 | 6:30 p.m. | \$25++

Bring the kids to the CLUB for movie night! Adults can dine in the Grille while the children enjoy a kid-friendly dinner, with a movie. Our feature movie, **Home** is about a misfit alien who mistakenly sends a party invite to the entire galaxy then goes on the run to avoid trouble and befriends a spunky human girl! The movie will be shown on our large screen with true movie sound. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Child care will be provided by Seminole Sitters. Call 850-224-0650 to reserve; confirmed reservations will be billed.



Welcome NEW MEMBERS

Courtney Larkin

Director of State Legislative Affairs.

Florida Farm Bureau Federation

SPONSORS: Anthony DiMarco & Alan Suskey

Darrick D. McGhee, Sr.

Chief Operating Officer, Johnson & Blanton, LLC

SPOUSE: Tikia McGhee

SPONSORS: Travis Blanton & Eric Prutsman

Taylor Patrick Biehl

Vice President, Capitol Alliance Group

SPOUSE: Mackenzie Biehl

SPONSORS: Jeff Sharkey & Jim Eaton

Alan Flaumenhaft

Retired

SPOUSE: Carol Flaumenhaft

SPONSORS: Charlie Dudley & Parrish Owens

Diana Ferguson

Shareholder, Rutledge Ecenia

SPOUSE: Daniel Ferguson

SPONSORS: Natalie Kato & Ivey Yarger

Olivier Ducimetiere Monad

President/Owner, Anchor Realty Florida

SPONSORS: Sheriff AJ Smith

& Josh Aubuchon

Declan Chandler McGinty

Attorney, Butler Weihmuller Katz Craig, LLP

SPONSORS: Josh Aubuchon

& Elizabeth Emmanuel

Ryan Hobbs

Attorney, Perry and Young

SPOUSE: Kris Hobbs

SPONSORS: Carter Scott & Justin Thames

Lubby Navarro

VP, Government Affairs

Memorial Healthcare System

SPONSORS: Samantha Ferrin

& Caitlin Yancey Moore

K. Scott Wester

President & CEO

Memorial Healthcare System

SPOUSE: Nicole Wester

SPONSORS: Samantha Ferrin

& Caitlin Yancey Moore

Dr. Steele Lancaster

President & Doctor

North Florida Rehab Solutions Inc.

FIANCÉE: Meghan Sarvis

SPONSORS: Ken Kenyherez

& Annette Lancaster

RETURNING MEMBERS

Dr. Joseph M. Gray

Self Employed

SPOUSE: Dr. Jeannine Silberman

Gerard O'Rourke

Advisor, Coverge Public Strategies

Andrew Rutledge

Policy Advisor, Rutledge Ecenia

SPOUSE: Abigail Rutledge

Matt Puckett

Government Consultant, Rutledge Ecenia

SPOUSE: Jill Puckett

Staff ANNIVERSARIES

May

Emily Hughes, Hostess, 1 year

Lori Nealy, Cook, 1 year

Amber Owens, Server, 1 year

Tracy Owens, Housekeeping, 11 years

Maria Papini, Server, 1 year

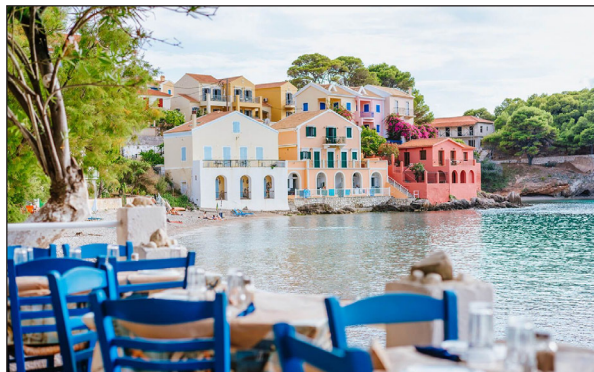
Maxine Rosander, Server, 2 years

Mediterranean Islands WINE TASTING

Wednesday, May 17 : 6:30 p.m. : \$40++

Free for Platinum Society Members

Wines from the Mediterranean regions of Europe are synonymous with sunshine, fun, and relaxation. The grape growers of these regions are some of the happiest growers in the world, and happy growers produce great grapes! The diverse regions provide diverse grapes and therefore a wide range of wine styles, many of which are intensely fruity and vibrant and made with great care. Join us for a taste of the Mediterranean at this wonderful wine event with six selections and Chef's light bites. The evening will be facilitated by Mary Liz Howe and Ann Mazzanovich of Aspect Fine Wine. Call 850-224-0650 for reservations; confirmed reservations will be billed.



*RECEPTION – Santo Wines Assyrτικο, Santorini, Greece
Vinatigo Listan Blanco, Canary Islands, Spain
Azores Wine Company 'Isabella a Proibida', Azores, Portugal
Feudo Montoni 'Vigna Lagnusa' Nero d'Avola, Sicily, Italy
Makarounas 'En Arhi', Commandaria, Cyprus
Miles Rainwater Madeira, Maderia, Portugal*

Kentucky Derby Party

Saturday, May 6 : 5 – 7:30 p.m. : \$59++ : The Lounge

Southern Style Derby Menu : Unlimited Mint Juleps

Adults Only Please



Ladies show off your spring dresses and Derby hats and gentlemen show your Derby style with a spiffy bow tie. If you are feeling lucky, test your fortune in our Derby contest, & 50/50 raffle. Price includes Derby fare, unlimited mint juleps, sparkling wine & select assorted beers. All guests will take home a genuine 2023 Kentucky Derby glass. Partial proceeds from this event will support the JUNIOR LEAGUE OF TALLAHASSEE. Call 850-224-0650 for reservations; confirmed reservations will be billed.

DERBY FARE

Chilled Items

Assorted Deviled Eggs

Pimento Cheese

House-Made Chips & Ritz Crackers

Southern Style Broccoli & Sharp Cheddar Salad

Vegetable Crudite | Benedictine Dip

Assorted Bread

Soup

Beer Cheese Soup with Soft Pretzel Croutons,
Crispy Bacon & Scallions

Warm Foods

Crispy Southern Fried Chicken

Chow Chow Pulled Smoked Pork with Soft Rolls,
Slaw, Pickled Jalapeños Bread & Butter Pickles, &

Dukes Mayo Dijoanise

Kentucky BBQ with Fresh Hot Biscuits & Fixings

Sweets Table

Banana Pudding

Hummingbird Cake Shooters

Cocktails

Unlimited Mint Juleps,
Select Beer & Sparkling Wine

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 at 850-224-0650, hostess@govclub.com to visit any of these fine clubs.



Featured Reciprocal Club: Brocket Hall Estate Hertfordshire, England

Brocket Hall Estate is a beautiful neo-classical country house set on 540 sprawling acres at the western side of the urban area of Welwyn Garden City in Hertfordshire, England, which is very convenient to London and all the modern amenities there. The Hall offers 30 luxurious en suite bedrooms; each room is steeped in history and allows guests to occupy rooms that once belonged to royalty. It's been home to two Prime Ministers and is very popular amongst those with more discerning taste. The grounds are a step back in time to a more regal era where natural beauty, history, and passion were nothing short of life-affirming. Butler service is included, and executive chefs are ready to provide the preeminent service and hospitality. The estate is home to two beautiful golf courses that will both challenge the low handicappers while providing a pleasurable experience for the weekend golfer all while providing ample opportunity to take in the fresh air and beautiful scenery of the English countryside.

Cinco de Mayo Fiesta Complimentary Taco Bar & Five-Dollar Margaritas!

The Lounge at the GOVERNORS CLUB

Friday, May 5 : The Lounge : 5 - 7 p.m.
Complimentary Taco Bar
\$5++ Classic Margaritas

Grab your sombrero and come to the CLUB with friends or family for a Cinco de Mayo fiesta. Enjoy our complimentary taco bar from 5 - 7 p.m. and say ¡Olé! with five-dollar margaritas all evening long.



Summer Hours & Relaxed Dress Code



On Tuesday, May 30, we will begin summer hours. The Grille will be open for lunch Monday through Friday, and dinner Wednesday through Saturday. The Lounge will be open Monday through Friday. Complimentary bar snacks are always available in the Lounge. The dress code for summer is very relaxed. Come as you are in your shorts, sundresses, and casual attire. Dine on the Patio, Balcony, or in the Grille. We will resume normal business hours following Labor Day on Tuesday, September 5.

Featured \$5 Cocktails of the Month

May: Bluebonnet Cocktail

Indulge in this delightful warm-weather cocktail with a twist.

Prepared with Don Julio Blanco tequila, Cointreau, blue curaçao, fresh lime juice, and accented with jalapeño.



June: Boozy Orange Julius

This delightful, creamy, frozen cocktail will take you back to childhood.

Blended with Meyers's Rum, fresh orange juice, sugar, vanilla, sweetened condensed milk & ice. It's sure to be a crowd-pleaser!



As a reminder, your CLUB always offers \$5++ single pour cocktails made with Tito's vodka.



Birthday Night!

Complimentary entrée & dessert for Members with birthdays in May & June!

Wednesday, May 10 • Wednesday, June 7
6 – 9 p.m. • Seating available in the Grille, Patio or on the Balcony

Celebrate your birthday with friends and family at the CLUB. All Members with May & June birthdays will receive a complimentary entrée and dessert of your choice during your birthday month! Make it a special celebration at your CLUB. Call 850-224-0650 to reserve.



Weekend Specials

Friday - Fish & Filet Night

Enjoy our special \$24 filet mignon or fish fillet dinner is 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!



Buck per Shuck Oyster Nights

Every Wednesday in the Lounge!

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 just one buck each alongside a cold brew or cocktail. Bring a group of friends and make it your Wednesday night tradition.



Picnic Totes Grab a Tote & Go Outside!

\$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.



Summer in South Africa WINE DINNER

Thursday, June 15, 6:30 p.m. reception : 7 p.m. dinner

\$85++ : \$45++ for Platinum Society Members

South Africa is the eighth-largest wine producer in the world and the sixth-largest wine exporter. Their wines offer impressively good value and feature styles and tastes that are food-friendly, blending elegance and power. South Africa has been producing wine since vines were planted in the 17th century, brought by the Dutch governors of Cape Colony. One of its most unique is the Pinotage, a cross between Pinot Noir and Cinsault grape varieties, created in 1925.

Chef Eric has created the perfect summer pairing menu to complement these wines. The evening will be facilitated by Derek Captain of Winebow Fine Wine+Spirits. Call 850-224-0650 to reserve; confirmed reservations will be billed.



Poolside Hors d' Oeuvres COOKING CLASS



Thursday, June 8 : 5 p.m.
Magnolia Room : \$45++

Join Chef Fritsche and the culinary team for a hands-on cooking class with tasty treats to enjoy poolside. The class will include a sampling of the prepared dishes and our cocktail of the month. This class is suitable for teens and adults. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Smoked Fish Dip

**Watermelon, Feta, Basil,
& Balsamic Bites**

Petite Southwestern Chicken Salad Cups

**Mango, Shrimp, & Cucumber Brochettes
with Soy Thai Chili Sauce & Furikake**

5-COURSE SUMMER IN SOUTH AFRICA WINE DINNER

RECEPTION

Bayab African Gin & Capertif

FIRST COURSE

Crispy Local Oysters

Thai pepper essence, Napa cabbage slaw
Raats Old Vine Chenin Blanc 2021

SECOND COURSE

Pan Seared Pavé of Halibut

arugula, lavender beurre blanc
Topiary by Phillipe Colin Chardonnay 2020

THIRD COURSE

Medallion of Beef Tenderloin

roasted red pepper shallot demi-glace,
crispy Brussels sprouts leaves
Kanonkop Estate Pinotage 2020

FOURTH COURSE

Twin Barbacoa Lamb Chops

mint au poivre sauce, Vichy carrots, gaufrette potatoes
Tokara Director's Reserve Red (Bordeaux Blend) 2018

FINALE

Chef's Sweet Surprise Finalé

Graham Beck 'Bliss Nectar' Demi-Sec

Mother's Day Brunch

Sunday, May 14 : 10:00 a.m. – 2:00 p.m.

\$38++ adults : \$18++ kids 6 – 12 : \$6++ kids 5 and under

Bring those special moms and grandmothers to the CLUB for our Mother's Day Brunch Buffet. They will bask in the recognition and savor the scrumptious offerings at this popular family event. Seating is available on the half-hour between 10:00 a.m. and 2 p.m. Reservations are in high demand, so please call 850-224-0650 to reserve soon.



MOTHER'S DAY Brunch Buffet Offerings



BUILD YOUR OWN SALAD BAR

Gourmet Variety of greens, salad accompaniments
condiments & dressings

CHEF-INSPIRED PREPARED SALADS

Charred Mexican street corn salad,
chipotle ranch & cotija,

Asian broccoli salad, oyster sauce,
nori furikake, & fried shallots

Heart of palm salad, fennel, citrus, basil & feta,

Baby kale, curry roasted cauliflower, goat cheese, dates,
toasted walnut dukkha, & honey vinaigrette

CHARCUTERIE

Fresh fruit and berries, charcuterie, pates,
artisanal cheeses, & baked brie en croute

CHILLED SEAFOOD DISPLAY

Shrimp cocktail, 1/2 shell Estuary Oysters
cocktail sauce, horseradish, lemons, tabasco & saltines

SMOKED SEAFOOD DISPLAY

With cream cheese, boiled eggs,
capers, red onion, mini bagels

CRISPY FRIED OYSTERS WITH CAJUN REMOULADE

OMELET STATION

Farm fresh eggs, diced ham, diced tomatoes,
diced sweet peppers, chopped fresh spinach,
bacon, diced onions, cheddar cheese, & mushrooms

CARVING STATION

Carved herb crusted roasted prime rib with
cabernet jus, horseradish cream & bearnaise aioli

HOTS

Scrambled eggs

Crispy bacon

Assorted breakfast sausages

Biscuits with Bradley's smoked sausage gravy
Smoked Gouda grits

Smoked pit ham, bourbon-root beer glaze,
dried fruit mostarda, & apple slaw

Chicken & waffles, toasted pecan butter,
& maple-peach chutney

Roasted stuffed pork loin "porchetta",
Italian sausage, prosciutto, creamed spinach
& artichokes with Marsala sauce

Chicken breast "Francisco", mole' negro,
avocado, tomato, & corn tortilla crumble

Lemon pepper grilled salmon fillet,
fennel-sweet onion salad,
& tomato-ginger butter fondue

Green beans, crispy shallots,
Marcona almonds, & brown butter

ASSORTED BREAKFAST BREAD

Crackers, bread, breakfast bread, muffins, & pastries



MOM'S BIG DESSERT DISPLAY

Sweets galore! Assorted hot and chilled desserts & pastries.

Kids Movie Night

Featuring: Disney's Bolt

Friday, June 23 6:30 p.m. \$25++



Bring the kids to the CLUB for movie night featuring **Bolt** while adults attend the Oyster City Beer Dinner. Superstar canine Bolt's days are filled with danger and intrigue...until the cameras stop rolling. But Bolt doesn't know that he's on a TV show; he thinks his amazing powers are real. When Bolt is accidentally shipped from his Hollywood soundstage to the mean streets of New York, he begins his most-amazing adventure: Armed only with his delusions and accompanied by a cat and a hamster, he sets out to find his owner, Penny. The movie will be shown on our large screen with true movie sound. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Child care will be provided by Seminole Sitters. Call 850-224-0650 to reserve; confirmed reservations will be billed.

Fish & Game: You Catch and We Cook

Bring your cleaned wild game or fresh catch to the CLUB and let us bake, broil, grill, poach or sizzle up the fruits of your labor. For only \$12++ per



Sautéed Cobia

person, enjoy your protein served with fresh vegetables & a choice of rice or potato. Call ahead and let us know what you are bringing and how you would like it prepared.

DAD'S NIGHT OUT CIGAR SOCIAL

Wednesday, June 14 6:30 p.m.

The Balcony \$40++

Treat Dad to a special evening out for Father's Day! Chef Fritsche has prepared a special 'live grill menu' to enjoy socially on the Balcony featuring the Montecristo White Cigar. Call 850-224-0650 for reservations; confirmed reservations will be billed.



CEASAR SALAD

with Nueske's smoked pork belly lardon

CAJUN RICE & RED BEANS

BALSAMIC PARMESAN BRUSSELS SPROUTS

MIXED SAUSAGES FROM THE GRILL

Beef Bangers, Merquez, Andouille,
and Smoked Bradley's

with a selection of mustards

CHOCOLATE STOUT CAKE

with cinnamon ice cream

Morning Eye-Opener

Your CLUB Lounge is the perfect location for a morning meeting or to grab a cup of coffee on the go.

Enjoy soft seating, Wi-Fi, complimentary to-go coffee, and assorted breakfast bars on weekdays from 7-10 a.m. We proudly serve Lucky Goat Coffee, "Roasting the World's Best Coffee in the Capital City."



Holiday Closing

Memorial Day – Monday, May 29

Independence Day

Saturday, July 1 through Wednesday, July 5



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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BOARD OF GOVERNORS

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Allison Harrell <i>Vice President</i>	Elizabeth Emmanuel
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Alia Faraj-Johnson <i>Immediate Past President</i>	Robert Hawken
	Ashley Kalifeh
	Caitlin Yancey Moore
	Eli Nortelus
	Neil St. John Rambana
	Paula Smith

CLUB MANAGEMENT STAFF

Barry Shields <i>General Manager/COO</i>	Tina Schmitz <i>Assistant Controller</i>	Paul McShane <i>Beverage Manager</i>
Nancy Goodson <i>Controller</i>	Nicole Okken <i>Sales & Events Director</i>	Mike Basford <i>Facilities Manager</i>
Eric Fritsche <i>Executive Chef</i>	Anna Dawkins	Audrey Clayton <i>Concierge</i>
Kevin Renfroe <i>Executive Sous Chef</i>	Edward Mendoza	Sarah Langford <i>Member Support Associate</i>
	Branden Williams <i>Food & Beverage Managers</i>	



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

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