

The Experience

News For and About THE GOVERNORS CLUB - Tallahassee, Florida

January / February 2024



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

January Birthday Night Wednesday, January 10

Penfolds Wine Tasting Friday, January 19

Oyster City Brewing Company Beer Dinner Friday, January 26

Kids Movie Night Friday, January 26

February Birthday Night Wednesday, February 7

Custom Candlemaking Experience Thursday, February 8

Valentine's Experience Wednesday, February 14

Kids Movie Night Friday, February 16

M Torres Wine Tasting Thursday, February 22

Legislative Lunch Buffet Tuesdays, Wednesdays & Thursdays in the Lounge

Holiday Closings
New Year
Monday & Tuesday,
January 1 & 2
Martin Luther King Day
Monday, January 15



Extraordinary Food & Wine

The **2024 Platinum Society** is a club-within-a-club group that offers exclusive VIP membership to **CLUB** events featuring food & wine. Join today and enjoy the benefits of membership all year long!

Membership in the *Platinum Society* offers:

- Eight complimentary wine tastings with chef's light bites (value \$40 each)
- Four reduced-price wine dinners (\$40 off Member price)
- Personal storage for twelve bottles of wine
- Waived corkage fees
- 10% off retail purchase of wine, liquor & cigars

Our quarterly rotation of tastings will be held on the third Thursday of each month and our wine dinners will be held on the third Friday of each month when in rotation. Tastings will last 1.5 hours, allowing you an opportunity to have dinner afterward. Current *Platinum Society* Members know that our tastings offer an abundance of wine and a fine selection of savory accompaniments. The cost for the annual membership is \$420++ and the value of our tastings and reduced-price dinners are \$480++ annually. Couples may join together for just \$820++; wine storage will be limited to 12 bottles per couple. Enjoy the flexibility to be billed quarterly or annually. Join the *Platinum Society* and enjoy the savings, storage, and extra perks all year long.

To join or continue your *Platinum Society* membership, contact Nicole Pennington, nokken@govclub.com, 850-205-0665.

Celebrate New Year's Eve at the Club!



Ring in the New Year in the comfort of your CLUB! Start the evening with cocktails in the Lounge followed by dinner in the Grille with our full à la carte menu and live music by Charles Santiago. All dinner guests will enjoy a complimentary sparkling toast and decedent chocolate truffles after their meal. Finish the evening in the Lounge with a celebratory nightcap and watch the ball drop in Times Square on our TVs. We'll have party hats and noise makers for everyone! Call 850-224-0650 for dinner reservations.

© Welcome NEW MEMBERS

Kristina Marie Houlihan

Government Affairs Director, Family Initiative, Inc. SPONSORS: Ray Rodrigues & Mike Cusick

David Brown

President, Family Initiative, Inc.

SPONSORS: Ray Rodrigues & Mike Cusick

Sam O. Shiver

Legislative Affairs, Ramba Consulting

SPOUSE: Mandi W. Shiver

SPONSORS: Evan Power & David Ramba

J. Kirk Pepper

Senior Director, Gray Robinson, PA

SPOUSE: Beth Boyd

SPONSORS: Samantha Ferrin & David Mica

Dr. Brian Yetter

Executive Director, Tallahassee Memorial Healthcare

SPOUSE: Kristi Yetter

SPONSORS: Harold Brown & Jim Cordero

Renee Goode

Director, Government Relations, JEA

SPONSORS: David Childs & Cecil Pearce

Jonathan Chapman

President & CEO, FACHC

SPOUSE: Shawnelle Chapman

SPONSORS: Melody Arnold & Ron Pierce

Holiday Closings



New Year January 1 & 2

Martin Luther King Day Monday, January 15

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Greg Parks

Senior Vice President, RedSpeed

SPOUSE: Mariel Fjer

SPONSORS: Chris Dudley & Sheela VanHoose

Dr. George "Patton" Pennington

Trauma Surgeon, TMH

SPOUSE: Erika Pennington

SPONSORS: Greg Jaap & Matt Hale

Joe G. Mobley

Managing Partner, The Fiorentino Group

SPOUSE: Kristina Moble

SPONSORS: T. Martin Fiorentino, Jr.

& Allison Carter

Cody McCloud

Principal, The Fiorentino Group

SPONSORS: T. Martin Fiorentino, Jr. & Allison

Carter

Derick Tabertshofer

Legislative Liaison, Americans for Prosperity SPONSORS: **Skylar Zander & Matthew Yost**

Zoie Elkins

Logistics Coordinator, Volunteers Without Borders SPONSORS: Jim Magill & Joel Padgett

Thank You from Your Staff



Thank you to our very generous Members for your contributions to the annual Employee Holiday Fund. The fund is distributed on an equitable basis to all employees of your CLUB. Your staff is very appreciative of these gifts which truly make the holiday season especially joyful for themselves and their families. We look forward to providing you with exceptional food and service in 2024.

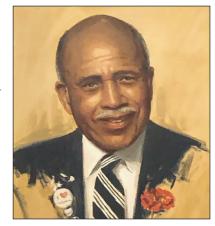
Manager's Message

Remembering and Honoring Robert "BC" Clinton

Just above the Grille dining room, on the mezzanine level, is the dining room fondly known as the BC Room. As you climb the stairs leading to the BC Room, you'll notice a painted portrait of the man known as BC. Who is this stately-looking gentleman, and what is his relationship with the CLUB?

Robert "BC" Clinton was born in Philadelphia, PA, and came to the CLUB in 1982 from the Florida

Chamber of
Commerce after
working at various
hotels in the
country. Many
fondest memories of
CLUB Members and
staff usually include
stories about BC,
the GOVERNORS
CLUB'S Grand
Gentleman.



I guess you could

call BC the Club Host. Anytime the CLUB was open, BC was there. Each day, he dressed in a business suit and then changed into a full tuxedo to greet Members for the evening service. He positioned himself at the top of the stairs and greeted everyone

who walked through the doors. He remembered everyone's name, even Members from out of town who only frequented the CLUB during legislative activity.

BC died in 1992 at the age of 78. He once said, "Meeting and doing things for people gives me the greatest pleasure." To acknowledge his commitment to exceptional



Barry Shields General Manager

service, the CLUB'S leadership dedicated the mezzanine above the Grille in BC's honor.

I had the privilege to work with BC at the CLUB in the 1980s. He doted on all the Members and kept an eye on the employees he worked with. My favorite memory of BC was the Coke float breaks we

favorite memory of BC was the Coke float breaks we would take during hot summer afternoons. BC would make us both a Coke float and place them in the freezer just long enough for ice crystals to form in the liquid. Then he'd find me, and we would sit for a while, sharing great conversation while slurping down the icy treat.

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 Pennington, nokken@govclub.com 850-205-0665 for confirmation of qualification and a Loyalty application.

Reminders for the Legislative Session

Guest Policy:

Per CLUB Policy, Members must accompany all guests. When the Member departs the CLUB, his or her guests will be required to depart at the same time. Members are permitted to have guests in the Clubhouse without being present, twice per calendar quarter, and only after preregistered with the Club Concierge. Please do not invite guests to "meet in the Lounge", as they will



not be permitted access without the Member.

Member Tabs:

Please assist our Lounge staff by signing all tabs. This will ensure all charges are made to the correct Member account and that your Membership is not being abused.

Reservation Hold:

We will hold all reservations for twenty minutes. If we do not hear from you twenty minutes following your reservation, we will release your table for another Member. If you are running late, just give us a call and we will be happy to hold your table.

Fundraisers:

Fundraising in the Lounge or common areas is strictly prohibited. All fundraisers at the CLUB must be coordinated through the catering office.

Lunch Offerings:

Lunch buffets will be offered in the Lounge on Tuesdays, Wednesdays, and Thursdays during committee weeks and the legislative session.

Legislative Lunch Buffets



Tuesdays, Wednesdays & Thursdays
In the Lounge
\$22++ Full Buffet : \$14++ Soup & Salad
Includes soda, coffee, or tea

We are offering a convenient lunch buffet with a soup \mathscr{E} salad option in the Lounge on Tuesdays, Wednesdays \mathscr{E} Thursdays during the legislative session. Our Morning Eye Opener is available from 7:30 a.m. to 9 a.m. and lunch will be offered from 11:30 a.m. to 2 p.m.

FSU Men's Basketball Pre-Game in the Lounge

Complimentary Garnet & Gold Wings, & Bison Chili







Wednesday, January 3, 5:30 pm - Georgia Tech Tuesday, January 9, 5:30 pm - Wake Forest Saturday, February 10, 6:15 pm - Virginia Tuesday, February 20, 5:30 pm - Boston College Tuesday, February 27, 7:30 pm - NC State

Online Credit Card Payments

Members can make payments online, set up recurring payments, and save their credit card information for future use. Just log in to your Member account to get started.







Valentine's Experience 2024

Table d'hote with a live, soulful, jazz & blues performance by Anna Wescoat in our dessert room.

Wednesday, February 14 | Seating from 5 ~ 9 p.m.

Dinner & dessert room \$85++

Dessert room only \$20++ 7 ~ 11 p.m.

We'll set the mood with candlelight, romantic music, roses, and Chef's incredible table d'hote menu in the Grille. Upon completion, move upstairs to the Parlor and Magnolia Room to enjoy a decadent display of desserts including flambé, coffee, cappuccinos, and live music by the incredibly talented singer-songwriter Anna Wescoat. Her beautiful voice will entertain you with smooth jazz and blues tunes. Don't miss this perfect Valentine's evening! Call 850-224-0650 for reservations; confirmed reservations will be billed. Please note that à la carte dining will not be available in the Grille this evening.





DINNER IN THE GRILLE



FIRST COURSE

Duo of Fish Tartare

Ahi tuna and wild Scottish salmon, potato latke, herb salad, & horseradish mousseline

SECOND COURSE (CHOICE OF)

She Crab Soup

Salad Gourmandise

Savory greens & endive, raspberries, roasted beets, and toasted pistachio-goat cheese truffles

MAIN COURSE

(CHOICE OF)

served with chefs' selected sides

Roasted Beef Tenderloin

with butter-poached lobster-sauce choron

Seared Jumbo Dayboat Sea Scallops

Middle Eastern spices, & pomegranate gastrique

Braised Lamb Shank "Osso Bucco"

with duck confit gremoulata

King Crab-Crusted Chilean Seabass



VALENTINE'S DESSERT EXPERIENCE

Relax in the Parlor and Magnolia Room with decadent desserts, cappuccinos, coffees, flambé and fantastic *live entertainment* by the talented Anna Wescoat!



Watch the Orange Bowl in the Lounge! FSU vs. Georgia - 4 p.m. kick-off

Saturday, December 30 Lounge opens at 3 p.m. Complimentary wings & chili from 5 - 7 p.m.

\$5 Tito's single pour cocktails \ \\$5 Peach juniper mules

\$5 Domaine Skouras red & white wines

Head to the CLUB Lounge and make your Orange Bowl game night an unforgettable one! Gather the gang and watch the Seminoles duke it out against Georgia. Enjoy complimentary wings and chili alongside our numerous \$5 drink specials. Our Lounge menu offers tasty selections and if you are craving a larger meal, our full menu is available for your dining pleasure. Reservations are not required. *Go 'Noles!*

Custom Candlemaking Experience with Johnson Rustics Candles & More

Thursday, February 8: Wine and hors d'oeuvres provided 6 p.m.: \$70++: Space is limited to 14 guests

Join Johnson Rustics Candles & More for a custom candle-making experience that allows you to use one of their aromatic scents or create a signature scent by combining various fragrance oils. While selecting your favorite scents, instructors will help you choose those that complement each other and mix the perfect ratio to create your own 12 oz soy-blend candle in a beautiful handmade cement vessel. The 3-wick oval vessels are handcrafted by Johnson Rustics in their signature brown marble color that is

RUSTICS
CANDLES & MORE

Capital(



intertwined with a hint of gold. Vessels can also be reused in multiple ways after the candle has been fully consumed, such as planters; pens, trinkets, or jewelry holders, or simply as a decorative piece for any home or office space.

In addition to making your custom candle, you'll learn candle-making and candle-care techniques while enjoying refreshments and great company! This evening is perfect for a date night, or gathering of friends and family. After your candle is poured and cooled, it will be ready for pick up at the CLUB on Friday at noon during normal CLUB hours. This candle-pouring workshop includes handling hot wax and fragrance oils, so we ask that parents or guardians be present for one-on-one supervision of children ages 13 and under. Space is limited, *RSVP for your spot by February 1st*. Reservations are required; confirmed reservations will be billed. Call 850-224-0650 for reservations.

Enjoy GC Java at Home

GOVERNORS CLUB'S special coffee blend is available for take-home in whole bean or fresh ground. Lucky Goat Coffee created this special blend just for GC Members and it's what we serve at the Club. It's a medium-to-dark roast coffee created using Guatemalan, Sumatran, Colombian, and Costa Rican beans, combined to create a high-end coffee that's complex and smooth, with a delicate balance of flavors. These beans are roasted in small batches and delivered fresh to the CLUB weekly. The GC Java special blend is available in regular or decaf and costs \$14+ per pound.



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: Union League Club Chicago, Illinois

Nestled in downtown Chicago, the Union League Club, established in 1879, is a beacon of refined elegance and tradition. Originally founded to support the Union cause during the Civil War, the club has evolved into a haven for leaders in business, politics, and the arts. Its historical legacy is reflected in grand architecture, meticulously preserved artifacts and a commitment to fostering patriotism and civic responsibility.

Reciprocal club members may enjoy the club's sophisticated amenities including opulent dining rooms and state-of-the-art fitness facilities. The Union League Club of Chicago is currently running a special offer from December through February, providing an opportunity for our Members to experience the club's luxurious ambiance at a rate of \$149 per night, inclusive of breakfast. The Union League Club invites like-minded individuals to partake in its distinguished legacy and exclusive privileges, making it a standout destination in the heart of Chicago.

Oyster City Beer Dinner



Friday, January 26 6:30 p.m. Reception with half shell oysters 7 p.m. dinner : 55++

From the shores of Apalachicola Bay, we present you with a refreshing beer dinner featuring **Oyster City** brews. Begin the evening at our casual reception featuring Legacy Lager and Millpond Blonde Ale with oysters on the half shell. Then settle in to enjoy Chef Fritsche's fantastic four-course meal complementing more Oyster City brews. A member of the brewing team will be on hand to share information about the history of the company and provide details on each beer. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Fried grouper fingers with mango-habanero escabeche Mangrove Pale Ale

Stuffed portabella with Nueske's smoked bacon, caramelized red onions,

& artisanal blue cheese

Apalach IPA

Braised beef short rib with Bradley's local stone ground grits Coconut Patty Hooter Brown Ale

Raspberry linzer tart
Raspberry Hibiscus B-liner Weisse

Featured \$5 Cocktails of the Month

January: Sazerac Cocktail

This bodywarming cocktail is prepared with Sazerac rye whiskey, absinthe, Peychaud's bitters, and sugar. Served in an oldfashioned glass with a lemon twist.



February: **Properly Dangerous** Liaison

This seductive cocktail is prepared with gin, a bright punch of lemon juice, the effervescence of sparkling wine, and a subtle tang of crème de cassis.



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



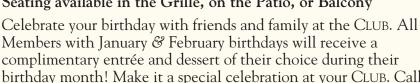
Birthday Night!

Complimentary entrée & dessert for Members with birthdays in January & February!

Wednesday, January 10 Wednesday, February 7 6~9 p.m.

Seating available in the Grille, on the Patio, or Balcony

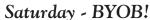
Members with January & February birthdays will receive a complimentary entrée and dessert of their choice during their birthday month! Make it a special celebration at your CLUB. Call 850-224-0650 to reserve.



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.



Bring your favorite wine or champagne and enjoy a 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.



Half-Price Friday Happy Hours!

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.



PRODUCER PROFILE WINE TASTING Penfolds Winery, South Australia

Friday, January 19 6:30 p.m. \$40++ adult Free for Platinum Society Members

Penfolds Winery, established in 1844 in South Australia, stands as a paragon of excellence in the world of winemaking, renowned for its unwavering commitment to producing wines of exceptional quality and character. The winery's legacy is steeped in tradition, yet it embraces innovation and experimentation, pushing the boundaries of winemaking to create truly



distinctive offerings. Penfolds' diverse vineyard sources across South Australia provide a rich tapestry of terroirs, allowing their winemakers to craft blends that express the unique qualities of each region. Penfolds consistently delivers wines of consistent quality across various price points, earning global recognition and solidifying its status as a benchmark for excellence in the world of wine. This evening will be facilitated by Lee Satterfield of Breakthru Beverage. Wines will be paired with Chef Eric's light bite pairings. Call 850-224-0650 for reservations: confirmed reservations will be billed.



Penfolds Featured Wines

BIN 51 RIESLING Max's Chardonnay KALIMNA BIN 28 SHIRAZ MAX'S CABERNET SAUVIGNON GRANDFATHER PORT



Kids Movie Nights

Friday, January 26 | Netflix's Leo

Friday, February 16 Disney's Lady & The Tramp

for reservations; confirmed reservations will be billed.

6:30 p.m. \$25++

Leo - Leo the Lizard has been stuck in the same Florida school for decades. When he learns he only has one year left to live, he plans to escape to freedom but instead has to rescue his class from their mean substitute teacher.

Lady & The Tramp - Lady, an overachieving, pampered American Cocker Spaniel house dog, and Tramp, a tough but lovable, fast-talking stray, embark on an unexpected adventure, and despite their differences, grow closer and come to understand the value of home.

The children will be provided a kid-friendly meal and the movies will be presented on our large projection screen with movie sound. All children

must be potty trained, and parents/guardians must remain in the CLUB during the events. Call 850-224-0650





Opening Nights Dine Before the Show!

Don't miss the opening act! Enjoy our special \$24 filet mignon or fish fillet dinner complete with a wedge salad, vegetables, and a baked potato with bacon bits, sour cream, chives, & cheddar cheese. Available Monday through Saturday from 5 to 6:30 p.m.



Wednesday, January 10

Elvis Costello & The Imposters

Thursday, January 11 - Jesse Cook

Thursday, January 18 - Delirium Musicum

Wednesday, January 24 - Dr. Neil deGrasse Tyson
"The Cosmic Perspective"

Thursday, February 1 - Sons of Serendip Wednesday, February 7 The Simon and Garfunkel Story

Monday, February 12 - Vienna Boys Choir

Wednesday, February 14

Complexions Contemporary Ballet

Saturday, February 17 - Classical Mystery Tour: A Tribute to The Beatles with Tallahassee Symphony Orchestra

Thursday, February 29 - Ruthie Foster

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

Lounge Renovations Slated for 2024!

The Lounge

at the GOVERNORS CLUB

Exciting transformations will be underway following the close of the 2024 legislative session as the GOVERNORS CLUB Lounge embarks on a comprehensive renovation project that promises to elevate the Members' experience. The renovation encompasses an update of all facets of the Lounge, ranging from the stylish bar, ambient lighting, new restrooms, a self-service wine dispenser for wine tastings by the glass, a new buffet area, improved entry to the Lounge, improved access to technology, new televisions, beautiful woodwork, and artwork featuring the campaigns of Florida's former Governors. The commitment to enhancing every aspect of the Lounge reflects the CLUB'S dedication to providing a refined and contemporary environment for its Membership.

The addition of a separate, private smoking room will provide a sophisticated space for those who enjoy the pleasure of a cigar or simply seek a tranquil retreat away from the main Lounge area with a state-of-the-art HVAC system. The new HVAC system will ensure the main Lounge area remains smoke-free.

Beyond the practical improvements, the significance of the renovated Governors Club Lounge lies in its role as a social hub for Members to connect & relax. The meticulously curated enhancements will prioritize comfort and functionality to elevate the overall ambiance.

Thank you to our dedicated Lounge Renovation Committee led by Chairwoman Paula Smith, along with Laura Boyd Pearce, Harold Brown, John Clark, and Kim McDougal for their leadership in bringing a beautiful new Lounge to the CLUB.

We also appreciate our architects, Barnett, Fronczak, Barlowe & Shuler, our interior designer, Mary Moor, and our construction manager, Jason Gassett of Childers Construction. Renovations are expected to be completed in the fall of 2024.

PRODUCER PROFILE WINE TASTING M. Torres of Chile

Thursday, February 22

6:30 p.m. \$40++, Free for Platinum Society Members

M. Torres wines are celebrated for their exceptional quality and distinguished character, making them stand out in the world of winemaking.



Crafted by the renowned Torres family, whose winemaking legacy spans over a century, these wines reflect a perfect blend of tradition, innovation, and a deep commitment to excellence. M Torres wines are often praised for their terroir-driven approach, leveraging the unique characteristics of the vineyards to produce wines that express a sense of place. The meticulous grape cultivation and winemaking techniques employed by the Torres family result in wines that are rich, well-balanced, and showcase the true potential of the grape varieties used. From bold reds to crisp whites, each bottle from M Torres exemplifies a dedication to quality that has earned the winery a stellar reputation among wine enthusiasts worldwide. This evening will be facilitated by Lee Satterfield of Breakthru Beverage. Wines will be paired with Chef Eric's light bite pairings. Call 850-224-0650 for reservations; confirmed reservations will be billed.

6 Staff ANNIVERSARIES

JANUARY

Braden Allen, Server, 2 years

Madeline Davis, Hostess, 1 year
Renee Dewberry, Server, 2 years
Tanner Garick, Server, 1 year
Julian Guerra, Server, 1 year
Jacob Maas, Server, 2 years
Edward Mendoza, F&B Manager, 2 years
Isabella Nolan, F&B Manager, 3 years
Barry Shields, General Manager, 10 Years

FEBRUARY

RoShawn Atkins, Cook, 5 years

Lucian Branton, Cook, 2 years

Clayton DeLarbre, Server, 1 year

Cesar Oliveira de Macedo, Dishwasher, 2 years

Ellie Moonshower, Server, 1 year

M. Torres Featured Wines

Las Mulas Sauvignon Blanc Cordillera Chardonnay Cordillera Pinot Noir Manso Cabernet Sauvignon Brut Rose Estelado

Valet Parking Increase



In response to the increasing costs of insurance and the rising fees at Kleman Parking Plaza, American Valet Services has regretfully conveyed the necessity to adjust the pricing for valet service at the GOVERNORS CLUB. Beginning January 1, 2024, the price for valet service will be \$15 per park. For Members who desire monthly parking, the rate will be \$200 per car/per month. We understand that this decision may come as an inconvenience, but feel it is a vital service for our Members. We remain committed to providing express service and convenience, & these changes will allow us to maintain the valet service you expect and enjoy. Thank you for your understanding.



P.O. Box 10568 Tallahassee, FL 32302

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John O. Clark

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Robert Hawken

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David Mica

Caitlin Yancey Moore

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 p.m. - close

Contact

202 S. Adams St. Tallahassee, Florida 32301

Reservations: 850-224-0650 Reservations@GovClub.com

www.GovClub.com

Eli Nortelus

CLUB MANAGEMENT STAFF

Barry Shields General Manager/COO

> Nancy Goodson Controller

Eric Fritsche

Executive Chef

Jesse Comolli Chef de Cuisine Tina Schmitz

Assistant Controller

Nicole Pennington Sales & Events Director

Anna Dawkins

Edward Mendoza

Isabella Nolan Branden Williams

Food & Beverage Managers

Paul McShane Beverage Manager

Mike Basford Facilities Manager

Audrey Clayton

Concierge Sarah Langford

Member Support Associate

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