



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

July / August 2023



**Birthday Night**  
Wednesday, July 12

**Summer Craft Cocktail  
Mixology Happy Hour**  
Friday, July 14

**GOVERNORS CLUB  
Tea Party**  
Tuesday, July 18

**Hess Collection  
Wine Tasting**  
Thursday, July 20

**Kids Movie Night**  
Friday, July 28

**Meet the Winemaker  
John Gibson, Salexis  
Winery**  
Friday, August 4

**Kids Challenger Day &  
Ice Cream Social**  
Friday, August 4

**Birthday Night**  
Wednesday, August 9

**Wines of the  
Northeast Tasting**  
Thursday, August 17

**Taco Bar Cigar Social**  
Wednesday, August 23

**Kids Movie Night**  
Friday, August 25

**Holiday Closings:  
Independence Day**  
July 1 - 5

**Labor Day**  
September 2 - 4

## Message from Your Club President

Dear Members,

I am excited about the opportunity to serve as your next President of the GOVERNORS CLUB. We have a great Board and staff that I get to work with as we head into a new year for the CLUB!

We look forward to beginning the renovations to the lounge this time next year as we continue improving the CLUB for our members. This highly anticipated project has been in the planning phases and is now coming to fruition! The CLUB is in a good position to be able to begin these renovations as we have finally seen a recovery from the pandemic.

As we look forward, I would be remiss if I didn't look to the past to thank our outgoing President, Bruce Wiener. Bruce led us through another great year for the CLUB and I appreciate his service and guidance.

I hope we will continue to see the CLUB grow in membership and events this coming year while maintaining the top-notch service and offerings that our Members want! The CLUB has always been a special place for our family as my husband, Scott and I had our reception at the CLUB 17 years ago and we continue to make memories at the CLUB with our family now.

*Cheers,*  
**Allison Harrell**

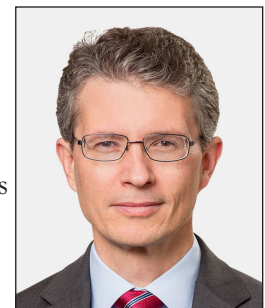


**Allison Harrell**  
President

## Message from Your Immediate Past President

The end of my term as your President is fast approaching. It has been an honor serving as your President this past year. Our professional staff, our active and engaged membership and our stellar Board of Governors have made for a fantastic year.

The year marked another milestone as we celebrated our 40th anniversary in November. This celebration is a testament to our dedicated membership and a highly skilled and committed team of professionals who offer outstanding service and excellent food to all who enter the CLUB's doors on a daily basis. I would like to extend my sincere gratitude to each and every one of you. Our staff's work and commitment strengthen our CLUB's principles of providing an elegant environment to gather, serving the finest of foods and offering outstanding service.



**Bruce Wiener**  
Past President

*Continued on page 5*

## **Staff Accolades**

**Al Lawson** for **Isabella** – Great attitude, beautiful smile, with excellent service.

**Doug Tatum** for **Brendan A.** – Very personable and a great server.

**Josh Aubuchon** for **Brianna** – She was fantastic and so good with the kids.

**Emmitt Reed** for **Maxine** – Excellent service!

**Lauren & Claude Walker** for **Isabella** – Her service was light-hearted and a breath of fresh air. Super attentive service. Thank you.

**Alli Liby-Schoonover** for **Emily** – We arrived a little early for our reservation, and the staff was very accommodating. Emily was fantastic and **Branden** is excellent with our kids.

**Tony Grippa** for **Renee** – Renee was terrific. Very attentive and thoughtful in her service.

**Mike Melder** for **Sydney** and **Lataira** – Excellent service and attention to detail from these two ladies. Thank you.

**Dr. Steele Lancaster** for **Sami** – Sami's service was great, and she makes an excellent Old Fashion.

**Marion Hoffmann** for **Dino** – Professional & polite with a delightful personality.

**Jon Shebel** for **Chason** – Wonderful!!!

**Barney Bishop** for **Amber** – Timely service, very thoughtful, and continuously checking on us for all our needs.

**Christian Camara** for **Maria** – Very accommodating during a very demanding & fast-paced brunch on Easter Sunday. Thank you.

## Catering Corner

The GOVERNORS CLUB recently hosted a rehearsal dinner organized by esteemed CLUB Members **Mrs. Marion & Mr. Bruce Hoffmann** in honor of their son, **Travis**, and his soon-to-be bride, **Carol Frances Shaw**. The evening's picturesque setting with carefully arranged floral centerpieces, soft lighting, tastefully decorated tables, and exquisite cuisine left guests enchanted and eagerly anticipating the upcoming celebration. Chef Eric's team curated a menu that impressed both in flavor and presentation. The service staff's professional and friendly demeanor further enhanced the warm and inviting atmosphere of the celebration. The evening was filled with warmth, love, and joy as friends and family members took turns sharing anecdotes and well wishes, fostering a sense of support and love. The staff at the CLUB is honored to have played a part in creating these cherished memories during this celebration of love! Congratulations to the Hoffmann family!



**Nicole Okken**  
Sales & Events  
Director



Photos Courtesy of Jesse Romimora



# Manager's Message

## Club Bylaws & Rules Revisions

Private clubs thrive on the principles of shared values, camaraderie, and a common purpose. Our Rules and Bylaws serve as the foundation that upholds these principles, guides our actions, ensures fairness, and fosters a welcoming environment for all Members. They outline the rights, responsibilities, and expectations we hold as a CLUB.



**Barry Shields**  
General Manager

Over time, societal norms, legal landscapes, and our own Membership demographics evolve, leading to shifts in perspectives, needs, and priorities. It is essential that our Rules and Bylaws adapt accordingly to these changes. Regular review and revision enable us to address emerging challenges, seize new opportunities, and maintain a club culture that reflects our shared vision. With this in mind, a Rules and Bylaws committee was formed to review and

revise the CLUB'S Rules and Bylaws. The committee consisted of Board Members of **John Clark**, serving as Chairperson, **Bruce Wiener**, **Samantha Ferrin**, **Eli Nortelus**, & **Elizabeth Emmanuel**. The committee worked diligently to review and update these important documents focusing on legal compliance, relevance, adaptability, & governance efficiency all while preserving the GOVERNORS CLUB tradition. Their insights, perspectives, and expertise were invaluable in continuing to shape the future of the GOVERNORS CLUB. Our updated Rules and Bylaws can be found on our website, **www.GovClub.com** under Club Resources.

Thank you for your tremendous support of the CLUB, have some fun this summer, and as always, I hope to see you soon.

**Barry Shields, CCM, COO**

## Kids Challenger Day & Ice Cream Social

**Friday, August 4** : Challenger Learning Center & GOVERNORS CLUB

**Challenger Center Activities from 1 - 3 p.m.**

**Ice Cream Social, 3 - 4 p.m.** : \$20++ per child

Bring the kids to the CLUB for an afternoon of fun at the Challenger Learning Center followed by an ice cream social at the CLUB.

Drop the children at the CLUB at 1 p.m. (please provide them lunch prior to arrival). The Challenger staff will escort them to the Challenger Learning Center for an IMAX documentary, Dome Show, and hands-on educational activities. At 3 p.m., the children will return to the CLUB for a cool and yummy ice cream social. Parents are welcome to join the children at the ice cream social and/or enjoy an adult beverage from 3 - 4 p.m. All children should be picked up at 4 p.m. Call 850-224-0650 for reservations; confirmed reservations will be billed. Children must be 5 years of age or older to attend.



# Welcome New BOARD MEMBERS

Congratulations to **Harold Brown & David R. Mica**, who were recently elected to the 2023-2024 Board of Governors. We appreciate their commitment to serve the CLUB and look forward to their leadership in the coming years. We would also like to thank our outgoing Past President, **Alia Faraj-Johnson** and Board Member **Elizabeth Emmanuel** for their dedication to the CLUB while serving the Membership. We look forward to another exciting year at the CLUB under the leadership of our new CLUB President, **Allison Harrell** and the full Board of Governors.



*Harold Brown*



*David R. Mica*

## Mexican Shrimp Cocktail

*Served by your Club with rave reviews at the 2023 Big Bend Hospice Spring Fling*

2 lbs jumbo shrimp	1/2 small white onion,
2 celery stalks, sliced thin	finely chopped
1 jalapeño, seeded, finely chopped	2 limes, juice & zest
1 cucumber, chopped	1 orange, juice & zest
2 avocados, peeled, pitted, chopped	11.5 ounce can tomato juice
2 handfuls fresh cilantro, chopped	1/2 cup tomato sauce
	2 garlic cloves, grated
	Favorite hot sauce, to taste
	Salt/pepper, to taste

### Directions

1. Bring large pot of water to a boil. Add shrimp and boil until cooked.
2. Drain and transfer to ice. Cut into bite sized chunks.
3. In a bowl, combine shrimp, celery, jalapeño, cucumber, avocado, cilantro & onion.
4. In separate large bowl combine remaining ingredients. Add shrimp mixture & stir.
5. Chill for 1+ hour and serve.



## Staff ANNIVERSARIES

### July

**Nancy K. Goodson**, Controller, 39 years

**Audrey Clayton**, Club Concierge, 3 years

**Zachary Cunningham**, Server, 1 year

### August

**Tina Schmitz**, Assistant Controller, 12 years

**Mackenzie Bergstom**, Hostess, 1 year

**Amiee Munday**, Hostess, 1 year

**Kristina Isherwood**, Server, 1 year

**Johnny Moore**, Cook, 1 year

## Staffing UPDATE



**Isabella Nolan**  
F&B Manager

We are pleased to share that Isabella Nolan has been promoted to Food and Beverage Manager at the CLUB. Isabella was born and raised in northern New Jersey and moved to Florida in 2020 to attend the Dedman College of Hospitality at Florida State University. She recently graduated with a Bachelor of Science in Hospitality Management. Isabella began as a server in early 2021 and quickly grew to love the private club industry. Her focus is to enhance the overall experience for each Member, in addition to improving communication with staff and Members. We are thrilled that Isabella will continue her hospitality career with us and she focuses on contributing to the future success of the CLUB.

# *Welcome* NEW MEMBERS

**Murphy Kennedy**

*Public Policy Representative, Florida Realtors*

SPONSORS: **Ethan Perry & John Paul Fraites**

**Eric Weinberger**

*Administrator, Columna, Inc.*

SPOUSE: **Megan Weinberger**

SPONSORS: **Ron Book & Jeff Porter**

**Vlad Korepanov**

*Controller, Performance Peterbilt*

SPOUSE: **Kristen Korepanov**

SPONSORS: **Rusty Payton & Ashton Mears**

**Deveron Gibbons**

*CEO, Whetstone Holdings*

SPOUSE: **Qiona Gibbons**

SPONSORS: **James Daughton & Herbie Thiele**

**Halsey Beshears**

*President, 850 Investments and Management LLC*

SPONSORS: **Fred Beshears**

**& Caitlin Yancey Moore**

**Henry Mack**

*Partner, The Southern Group*

SPOUSE: **Ashley Bollig**

SPONSORS: **Chris Dudley & James McFaddin**

**Scott McPherson**

*Founder/President*

*All County Property Management*

*Franchise Corporation*

SPOUSE: **Sandy Ferrera**

SPONSORS: **Halsey Beshears**

**& Caitlin Yancey Moore**

## RETURNING MEMBERS

**Robert John Boyd**

*President & CEO, Independent Colleges*

*& Universities of Florida, Inc.*

SPOUSE: **Cheryl Boyd**

**Alan Lawson**

*Founding Partner, Lawson, Huck, Gonzalez, PLLC*

SPOUSE: **Julie Lawson**

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## Message from Your Immediate Past President

*Continued from page 1*

The CLUB is certainly special as it offers something for everyone. This year alone, those offerings included numerous wine tastings, an annual songwriter event, cooking classes, the treasured stone crab night, other special dinner events, and fantastic Thanksgiving, Easter, Mother's Day, and Father's Day celebrations. For our youngest folks, we cannot fail to mention many holiday parties. I encourage our Membership to continue to take advantage of these wonderful offerings.

The CLUB is in good hands with our new President, Allison Harrell, Vice President, John Clark and Treasurer Neil St. John Rambana. Your officers are committed to the CLUB's principles and will serve you well. I must also thank our Board for their time and commitment. We are so fortunate to have such talented board members, each bringing expertise in banking, accounting, legal, communications, regulatory, lobbying and community engagement. This, coupled with Barry Shield's at the management helm, bodes extremely well for the future course and direction of the CLUB.

Thank you for giving me the opportunity to serve as your President. As I have said before, I look forward to seeing you and our friendly professional staff at the CLUB.



# MEET THE WINEMAKER TASTING

## John Gibson of Salexis Winery & Four Winds Cellars



## SALEXIS WINES

**Friday, August 4 | 6:30 p.m. reception followed by wine tasting**  
**\$65++ | This is not a scheduled Platinum Society event**

John Gibson is a highly acclaimed winemaker renowned for his exceptional craftsmanship and dedication to his craft. With his expertise and passion for winemaking, he has made a significant impact on the wine industry. Currently serving as the winemaker for both Salexis Winery and Four Winds Cellars, John has consistently delivered outstanding wines that capture the essence of the terroir and delight wine enthusiasts around the world. His meticulous attention to detail, coupled with his deep understanding of the grape varieties, allows him to create wines that showcase both elegance and complexity. John's innovative approach and commitment to sustainable practices have also earned him accolades for his environmentally conscious winemaking methods. Through his skillful blending and masterful use of oak, John Gibson has become a true maestro in the art of winemaking, continuously pushing the boundaries of excellence in every bottle he creates. Six wines will be presented with Chef Eric's light bite pairings and the evening will be facilitated by Peter and Cookie O'Donnell of Elite Worldwide Imports. Call 850-224-0650 for reservations; confirmed reservations will be billed.



**John Gibson**  
Winemaker



**RECEPTION: FOUR WINDS VIOGNIER**  
**SALEXIS CARNEROS CHARDONNAY 2019**  
**SALEXIS CARNEROS LAKE VINEYARD CHARDONNAY 2017**  
**SALEXIS MERLOT 2019 | SALExis CABERNET SAUVIGNON 2018**  
**SALEXIS CABERNET SAUVIGNON 2017**

## 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](mailto:hostess@govclub.com) to visit any of these fine clubs.



### Featured Reciprocal Club: Alta Club, Salt Lake City, UT

The Alta Club is located in the heart of Salt Lake City on the historically known Temple Street. First home to miners and smelters in the late 1800s. The group created a prestigious gentlemen's social club founded in 1883 with 81 founding members. The goal was to create a luxury at-home feel to make people feel as comfortable and social as they could to attract members in. The club went through many tribulations throughout its time The Mormon faith and The Prohibition. For the tribulations they got to experience contentment, in 1987 the club accepted its first 3 women members and in 2002 Salt Lake was the host of the Winter Olympics, the French delegation made the club its home occupying every room they had. Today the clubs' members comprise a wide variety of professionals, and they know without a doubt that this is one of the best clubs to make meaningful and lasting connections. They have three beautiful dining areas that serve breakfast, lunch, and dinner, twenty exquisite hotel rooms, and nine private rooms to rent for any event you would like to have. Many political leaders host campaign events and speak at the club.

## Summer Craft Cocktail Mixology Happy Hour

Friday, July 14 | The Lounge | 5:00 p.m. | \$25++



Expand your knowledge and appreciation for the art of mixology while sampling creative cocktails along with Chef Eric's light bites. Derek Captain of Winebow Fine Wine+Spirits will demonstrate the art of preparing artisanal cocktails infused with simple syrups prepared with vodka, gin, rum, tequila & whiskey at this happy hour. Savor unique flavors and discover new creative concoctions for your next happy hour! Call 850-224-0650 to reserve; confirmed reservations will be billed.

*The Lounge*  
at the GOVERNORS CLUB

## Summer Hours & Relaxed Dress Code



We are currently operating under 'Summer Hours'. The Grille is open for lunch Monday through Friday, and dinner Wednesday through Saturday. The Lounge is open Monday through Friday. Come as you are in your summer shorts, sundresses, and casual attire. Dine on the Patio, Balcony, or in the Grille. Normal business hours will resume following Labor Day on Tuesday, September 5.



## Featured \$5 Cocktails of the Month

### July: Minty Blueberry Vodka Cocktail

Sip on this refreshing cocktail with a hit of sweetness. Prepared with Titos vodka, fresh blueberries, mint, lime juice, & sweetened with a touch of honey.



### August: Dark and Stormy

In 1806 James Gosling landed in Bermuda and created his rum company. Soon after the Royal Naval Officers Club combined their ginger beer with the rum and said it resembled a cloudy storm you wouldn't want to sail under. This drink is prepared with Goslings Black Seal Rum, ginger beer, & fresh lime juice.



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 July & August!*

Wednesday, July 12 :: Wednesday, August 9  
6 – 9 p.m. :: Seating available in the Grille, on the Patio, or on the Balcony

Celebrate your birthday with friends and family at the CLUB. All Members with July & August 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.

### 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.





# Wine Tasting with HESS WINERY

Thursday, July 20 • 6:30 p.m.

\$40++ • Free for Platinum Society Members

Nestled in the picturesque hills of Napa Valley, California, lies a winery that has become synonymous with elegance, quality, and a commitment to the art of winemaking. Hess

Winery, founded in 1978 by Swiss entrepreneur Donald Hess, has consistently delighted wine enthusiasts with its exquisite offerings and unwavering dedication to producing exceptional wines.

Hess Winery offers a wide range of wines that cater to varying palates and preferences. Their diverse selection includes varietals such as Cabernet Sauvignon, Chardonnay, Malbec, Merlot, Pinot Noir, Sauvignon Blanc, and Zinfandel. Each wine in their collection is a testament to the craftsmanship and expertise of their winemakers.

Whether you are a connoisseur or a casual wine lover, exploring the wines of Hess Winery is an invitation to embark on a journey of taste, elegance, and joy of exceptional wines. Enjoy these wines with Chef Eric's light-bite tasting menu. The evening will be facilitated by Lee Satterfield of Breakthru Beverage. Call 850-224-0650 to reserve; confirmed reservations will be billed.



THE HESS COLLECTION



*Hess Select Pinot Gris*

*The Hess Collection*

*Panthera Russian River Valley Chardonnay*

*The Hess Collection*

*Shirttail Ranches Central Coast Pinot Noir*

*Hess Select Treo Winemaker's Red Blend*

*The Hess Collection*

*Maverick Ranches Cellar*

*Reserve Cabernet Sauvignon*

## Kids Movie Nights

Featuring: *Cars* & *Despicable Me*

Friday, July 28 & Friday, August 25

6:30 p.m. • \$25++

Bring the kids to the CLUB for movie night with a kid-friendly dinner while adults enjoy an evening in the Grille. Movies will be shown on our large format screen with 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.



Friday, July 28



Friday, August 25

# Wines of the NORTHEAST TASTING

Thursday, August 17 : 6:30 p.m. : \$40++

Free for Platinum Society Members

When it comes to American wines, regions like Napa Valley and Sonoma County often steal the limelight. However, tucked away in the Northeast United States lies a hidden gem, a burgeoning wine scene that is steadily gaining recognition for its quality and diversity. From New York to Vermont, Pennsylvania to Connecticut, the Northeast offers a captivating range of wines that showcase the region's unique terroir and winemaking expertise. From light rosé to robust reds, each glass tells a story of the passionate hands that crafted it. Exploring the wines of the Northeast promises a journey filled with hidden treasures. The wines will be presented with Chef Eric's light bite pairings and the evening will be facilitated by Derick Captain of Winebow Fine Wine+Spirits. Call 850-224-0650 for reservations; confirmed reservations will be billed.



**WHITE - HILICK AND HOBBS RIESLING**

**ROSÉ - WOLFFER "SUMMER IN A BOTTLE" ROSE**

**RED - FORGE LEIDENFROST PINOT NOIR**

**RED - BARBOURSVILLE CAB FRANC RESERVE**

**RED - BARBOURSVILLE OCTAGON RED BLEND**

**BACK  
BY  
POPULAR  
DEMAND!**

# Family Meals

Serves 3 - 4 people

Available Wednesday Evenings : \$47+ take-out : \$62++ dine-in : Call 850-224-0650 to order  
ORDER BY MONDAY at 4 p.m. for pick-up on WEDNESDAY between 4 and 6 p.m.

## **July 12 - Fried Chicken**

Mashed Potatoes, Corn Fritters,  
Collard Greens, & Lemon Cheesecake Bars

## **July 19 - Pork Tenderloin Florentine**

Roasted Red Potatoes, Boursin Fondue,  
Garden Salad, & Key Lime Pie

## **July 26 - Chicken Caprese**

Italian Salad, Farfalle with Alfredo Sauce & Ratatouille,  
& Cream Cheese/Ricotta Cheesecake

## **August 2 - Smothered Pork Chops**

Onion Gravy, Hoppin' John, Green Beans,  
Tomato & Cucumber Salad, & Carrot Cake

## **August 9 - Bison Bolognese**

Pappardelle Pasta, Broccoli,  
Mixed Garden Salad, & Tiramisu

## **August 16 - Chicken Piccata**

Caper Sauce, Grilled Asparagus,  
Red Bliss Potatoes, & Frosted Banana Bars

## **August 23 - St. Louis Smoked Ribs**

Mac & Cheese, Corn on the Cob,  
Sweet & Sour Slaw, & Peach Cobbler

## **August 30 - Shepherd's Pie**

Tomato, Cucumber & Red Onion Salad,  
& Baileys Pecan Pie



# GOVERNORS CLUB Tea Party

**A Special Afternoon for  
Mothers, Daughters,  
Family & Friends**

**Tuesday, July 18 | 2 p.m. | \$36++**



Sport your summer tea party style and join us for a delightful afternoon tea hosted by your CLUB. It's the perfect opportunity to enjoy a special mother & daughter day, an outing with your girlfriends, or treat mom & grandmother to a unique teatime experience. We'll provide lovely teas, savory tea snacks, and yummy macaroons. Call 850-224-0650 for reservations; confirmed reservations will be billed.

## 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 wine by the glass.



# Taco Bar CIGAR SOCIAL

**Wednesday, August 23 | 6:30 p.m.**

**The Balcony | \$40++**

Gather with friends on the Balcony and dive into our delicious live action taco bar with all the fixings & sides! The evening will feature the Perdomo 10th Anniversary Champagne cigar. Call 850-224-0650 for reservations; confirmed reservations will be billed.



**SMOKED BRISKET | GRILLED CHICKEN  
SAUTE' SHRIMP  
WITH ALL THE FIXINGS!  
GREEN CHILE, CHEESE &  
CHICKEN QUESADILLAS  
CHIPOTLE BLACK BEAN DIP & CHIPS  
QUESO FUNDIDO WITH CHORIZO  
SOPAPILLAS WITH CHILI HONEY**

## 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 Closings

**Independence Day – July 1 - 5**

**Labor Day  
September 2 - 4**



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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