



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

April 2016



Spring Fling!

Saturday, April 2 | 11 a.m.-2 p.m.
For members ages 20-40 | \$24

Springtime Tallahassee

Saturday, April 2 | \$19
Buffet in Main Dining Room
Grille open from 11:30 a.m.-2 p.m.
Lounge opens at 11:30 a.m.

Business Etiquette for the Executive

Tuesday, April 12 | 11:30-1 p.m.
Light lunch | \$76

Tax Relief Night April 15

Half-off dinner entrees

Saturday Brunch at the Club

In conjunction with
Chain of Parks Art Festival
Saturday, April 16 | 10 a.m.-2 p.m.
Unlimited Mimosas | \$28

Dining Etiquette for the Executive

Tuesday, April 19
11:30 a.m.-1:00 p.m.
Light four-course meal | \$76

Kung Fu Panda Movie Night

Parent's Date Night
Friday, April 22 | 6:30 p.m.
\$12 per child

Administrative Professionals Day

Wednesday, April 27
11:30 a.m.-1:30 p.m. | \$34

Birthday Night

Complimentary for April Birthdays!
Wednesday, April 27 | 6-8 p.m.
Buffet Opens at 6 p.m.

Wild & Wonderful Wines of the Western Cape

Thursday, April 28 | 6:30 p.m.
\$30
Free for Platinum Society Members

Executive Etiquette Classes Presented by Redfearn Etiquette

Elizabeth Redfearn is a certified international business and social etiquette consultant. Having received her formal training and certification from the global leaders in international etiquette and protocol in both Europe and the United States, she is uniquely placed to deliver historically accurate and globally accepted social skills to enhance your business image and cultural sophistication.



professional business image. Topics to be covered: projecting an image, presence power points, protocol for business introductions, handshaking awareness, conversational skills, formal business meeting protocol, how to make an entrance and mingle, and strategic do's and don'ts.

Dining Etiquette for the Executive

Tuesday, April 19 | 11:30 a.m. - 1 p.m.
Light four-course meal served
\$76 pp inclusive

This 90-minute seminar will cover effective business entertaining tactics. Topics to be covered: host & guest duties in business entertaining, eating styles, basic dining and table etiquette principles, such as silverware savvy, glassware & napkin awareness, conversation at the table and the rules of toasting.

Call 224-0650 to reserve your space in these highly informative classes. Confirmed reservations will be billed.

Business Etiquette for the Executive

Tuesday, April 12 | 11:30 a.m. - 1 p.m.
Light lunch served | \$76 pp inclusive

This 90-minute seminar will provide skills on how to project a polished, powerful and

Kentucky Derby Party!

Saturday, May 7 | 3-7 p.m.
The Lounge | \$44 | Adults only please

The Intermediate Committee is pleased to host a fantastic Kentucky Derby Party which is open to all members. Ladies, show off your finest Derby hats and gentlemen sport your bow ties for an opportunity to win prizes in each category. If you are feeling lucky, test your fortune in our Derby contests. Price includes unlimited Mint Juleps and bourbon cocktails featuring Four Roses Yellow Label, champagne & select assorted beers. Take



home a genuine souvenir Kentucky Derby glass and enjoy these traditional Derby Day selections:

- Kentucky Burgoo Stew
- Benedictine Spread
- Finger Sandwiches
- Hot Brown Sandwiches
- Country Ham and Biscuit
- Cheese Garlic Grits
- Beaumont Inn Corn Pudding
- Mini Derby Pie Shooters
- Bourbon Balls

Call 224-0650 for reservations. Reservations required; confirmed reservation will be billed.

Staffing Update

As the 2016 Legislative session ended, Mr. Justin Thompson, our Food and Beverage Director since 2013 and GOVERNORS CLUB employee since 2005, took an employment opportunity in Denver, Colorado. Justin is an avid snow boarder, skier and lover of hockey. The setting could not be more perfect for him. Justin will be a tremendous asset to the Denver Country Club and he will be missed here at the GC.

We are pleased to announce that Ms. Cynthia Cerda has accepted the position of Food and Beverage Director. Cynthia began working at the CLUB as a server in January 2011, and has been in a management role here for just over a year. Cynthia has a wide array of industry experience and continues her education in club management through the Club Management Association of America. This year, Cynthia was one of nine recipients to receive a statewide scholarship with the CMAA for her continued education. We are excited to welcome Cynthia in her new role and know that she will continue to create memorable experiences for each of our members.

Finally, if you have not already noticed, Sydney Brewton is our new CLUB Concierge. Sydney is a graduate of UCF's Rosen College of Hospitality and earned a bachelor's degree in hospitality management with a focus on events. She looks forward to serving you and making your every dining experience memorable.

Staff ANNIVERSARY

David Baird, Saucier,
17 Years!

Coming in May

Cinco de Mayo in the Lounge | May 5
Kentucky Derby Party | May 7
Mother's Day Brunch | May 8
All-You-Can-Eat Crawfish Boil
with Dixieland Band | May 21



Welcome NEW MEMBERS

Brianna Jordan

Principal / Front Street Consulting

SPONSORS: Chris Coker
& Derek A. Whitis

Jeremy Susac

Vice President Government Affairs

Lennar Ventures

SPONSORS: Cameron Cooper
& Katie Scott Webb

John Schrader

Program Administrator / Florida DEP

SPONSORS: Jim Owens & Parrish Owens

Jason Vail

Shareholder / Allen, Norton & Blue

SPOUSE: Abby

SPONSORS: Gus Corbella
& Michael Mattimore

Casey Lauer

Principal / Lauer Real Estate Group
and Elevation Construction & Design

SPOUSE: Brittany

SPONSORS: Ken Cashin & Dale Lauer

Administrative Professionals Day at the Club!

Wednesday, April 27 | 11:30 a.m. - 1:30 p.m. | 4-Course Lunch | \$34

Every wise employer knows that Administrative Professionals are the glue that holds their business together. To help recognize their superhuman efforts, we'll be presenting Administrative Professionals day at the CLUB. Treat your professionals to an exquisite four-course lunch, complete with a Kir Royale and a GC take-home goodie. What better place to show your appreciation for their hard work than at your GOVERNORS CLUB? Reservations requested.



MENU - Select One for Each Course

Appetizers

Avocado Scallop Cocktail

Diced Tomatoes / Red Onions / Cilantro / Poblano Peppers / Lime Dressing

Lobster Salad Mango Stack

Caribbean Spiced Lobster Salad / Mango / Micro Herbs

Feuilletage of Mixed Mushroom

Boursin Cheese Sauce

Salad

Waldorf Brie-Apple Salad

Deep-Fried Breaded Brie Cheese / Apple Chips / Mixed Greens / Slivered Celery
Grapes / Candied Pecans / White Balsamic Apple Vinaigrette

Stuffed Portabella Cap - Creamy Crabmeat / Spinach / Artichoke / Springtime Salad

Entrées

Fresh Snapper - Tomatoes, Olives, Capers & Pepper Relish / Saffron Israel Couscous

Chicken Milan - Tomatoes / Eggplant / Zucchini / Squash / Basil / Mascarpone

Crab Stuffed Shrimp - Lobster-Asparagus Risotto

Beef Filet - Madeira Black Truffle Demi / Grilled Asparagus / Roquefort Mashed Potatoes

Desserts

Martini of Strawberry-Amaretto Zabaglione - Vanilla Ice Cream

Symphony of Chocolate Tasters

Manager's Message - The Real Value of Dining at the CLUB

Dining at the CLUB is always a better option than any restaurant that's open to the general public. Of course, you'd expect me to say that, right? But don't just believe me, here are a few examples:

First, consider value and quality of product. Most restaurants will operate at an average food cost of between 25 and 32 percent. So, if a basic burger costs them \$3.00 to plate (which is low) they will charge you approximately \$10.71, based on a 28 percent food cost.

At the CLUB, we run our food costs at an average of 40 percent. Therefore, that same burger at the CLUB would cost about \$7.50 on the menu. But wait – you know you've spent more than \$7.50 for a burger at the CLUB right? And how can a higher cost be a better value?

This is where quality makes all the difference. Of course, most restaurants are in the business to maximize their profit on food costs. They will price that burger for as much as the market will bear, then they'll find a product that's most cost-effective in accordance with their profitability goals. Typically, this means that they'll purchase a lower quality product and sell it for as much profit as they can.

At the CLUB we have the advantage of being able to do just the opposite – thanks to you, our valued members. We aren't pressured to squeeze every penny out of every menu item. Why? Because we have the assistance of dues income, which allows us to provide you



Barry Shields
General Manager

with the best quality product at the best possible price. In other words, we buy the best product – one that would typically cost much more in other restaurants – and price it lower than it would normally cost. This means you get a higher quality product and better value every time you dine with us.

Another benefit of your CLUB membership is that your table is always ready and waiting for you. Our dining room is available at almost any time, and you'll never be given a pager and told to wait for the next open seat. Our ambiance is soothing and sophisticated, not loud and chaotic, like many public restaurants, and you'll have a dedicated server waiting for you upon arrival. Our service team is composed of well-trained professionals who always provide prompt, friendly service and are never pressured to "turn" the table for the next customer – which, by the way, is something we don't have. You are never viewed as merely a customer, and we recognize the value that your membership brings us every single day. In this sense, being a member is always better than being a customer – we make sure of it.

So, the next time you're trying to decide where to go for an excellent dining experience, I hope you'll think about your CLUB. We'll be waiting for you!

Barry Shields, CCM
General Manager

Casual Saturday Brunch with Unlimited Mimosas LeMoyne Chain of Parks Art Festival

Saturday, April 16 | 10 a.m.-2 p.m.
Adults \$28 | Children Ages 6 to 12, \$13
Free for children 5 & under

Make it a beautiful day downtown! Enjoy a leisurely and casual brunch at the CLUB and stroll through the LeMoyne Chain of Parks Art Festival. We will present a delectable prime rib station, omelet station, seafood station with our famous fried oysters, flambé station and unlimited mimosas. Call 224-0650 for reservations; confirmed reservations will be billed.



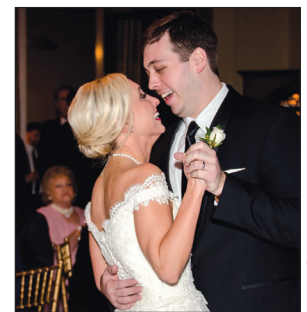
Creamy Spring Vegetable Soup | Cheese Display
Fried Oysters | Peeled Cocktail Shrimp | Smoked Salmon Display
Omelet Station | Waffle French Toast & Pancake Station
Sliced Prime Rib Carving Station
Baked Mahi Mahi with Tropical Salsa | Flambé Station
Eggs Benedict | Bacon | Sausage Patties & Links
Vegetable Mix | Country Style Roasted Potatoes
Mixed Rice | Fresh Fruit Display and Sunday Salad Bar
Kids' Corner - Chicken Fingers | Tater Tots | Mac & Cheese

Catering Corner

2016 started off with a bang! Downtown was illuminated with fireworks on New Year's Eve and it was the perfect backdrop to the Chambers/Emmanuel wedding reception. Next up was the Demont/Dye wedding reception in February and most recently, Dr. Massey hosted 350 guests at a reception for his daughter's marriage to Morgan Scala. The CLUB sparkled as family & friends enjoyed a fantastic evening of socializing and dancing. The guests enjoyed delicious culinary delights such as cherry Coca Cola duck confit, mini Beef Wellingtons, lobster corn dogs with tarragon mustard and a beautiful seafood display.

We hosted eight delightful wedding celebrations in the first quarter, as your CLUB is the finest location for these memorable events. With an amazing culinary team creating the best fare in the area and the personalized & dedicated service only your CLUB can provide, we are by far the most sought-after setting for all special occasions.

Keep your CLUB in mind if you, your friends, colleagues or family have a celebration that calls for a superior venue. Contact your personal event planner and catering director, Laura Kalinoski to plan your next event at your GOVERNORS CLUB.



Mr. & Mrs. Morgan Scala

Photo Courtesy of Kay Meyer Photography

Spring Fling!



For Members Ages 20-40

Saturday, April 2 | 11 a.m.-2:00 p.m. | \$24
North Balcony & Plantation Room
Children welcome

The Intermediate Committee is hosting a 'Spring Fling' for GOVERNORS CLUB members ages 20-40. In conjunction with Springtime Tallahassee, this event has been organized for our young members to socialize and network in a fun and relaxing environment. Enjoy 'Brunch Snacks' with unlimited Bloody Marys and fresh Mimosas! Please call 224-0650 for reservations; confirmed reservations will be billed.

BRUNCH SNACKS

Southern Grits Bar
Mini Quiche
Mini Sausage & Biscuits
Fresh Fruit
Cinnamon Buns

Unlimited Bloody Marys & Fresh Mimosas

Golden Gala | April 12

The fun doesn't have to end after the Gala; enjoy an after-party in the CLUB Lounge. We'll be open and waiting to serve you!

Update Your Member Profile and View Our Member Directory

Be sure to visit our website where you can view our private member directory, update your profile & photo, find out what's happening in your CLUB and check out the great reciprocal clubs in our network.



To access the private side, visit www.GovClub.com, click Member Login at the top right of the site and when prompted, type in your username and password. Your username has been set to your four digit member number (if your number is less than four digits, add zeros to the front) and your initial password is your last name.

Reciprocal Club Benefits

GOVERNORS CLUB Members have reciprocal privileges with more than 200 private clubs in the United States and around the globe. Remember this wonderful benefit when traveling. Simply contact Allison Ager, 205-0663 or AllisonAger@GovClub.com, and request a letter of introduction to any of the fine clubs we have reciprocity with. Reciprocal clubs can be found on our website at: www.GovClub.com. Choose the "Membership" tab, then select "Reciprocal Clubs."

Featured Reciprocal Club: The University Club of Washington DC

This Platinum Club of America and Distinguished Emerald Club of the World is located three blocks from the White House. This full-service club offers breakfast, lunch and dinner Monday through Saturday and a continental breakfast on Sunday. With 60 renovated guest rooms & suites, reciprocal members can enjoy the Sage Spa, 25 meter swimming pool, squash courts, fitness center and billiards. Special weekend rates for reciprocal members starts at \$149 plus tax. E-mail frontdesk@universityclubdc.com for reservations.



Personal Wine Lockers

Only four beautiful custom-built wine lockers remain for purchase. These individual, personalized, temperature-controlled lockers will store 24 bottles each and are on display under the staircase in the foyer. Each locker is available for purchase for \$800 with a \$100 annual maintenance fee. Once purchased, it will remain in the member's ownership for the duration of their membership. When a locker owner resigns from the CLUB, the CLUB will then sell it to another member. Members cannot resell their lockers. Owners of the lockers have the flexibility of storing wines purchased both from the CLUB and other providers. Wines consumed at the CLUB will be charged a corkage fee of \$7.00. If you would like to purchase a locker, please contact Tina Schmitz, TSchmitz@GovClub.com, (850) 205-0172.



GC Picnic Totes | \$48 + tax

Available anytime, for any occasion! Consider them for picnics in the park, tailgates, out-of-town trips or simply a nice evening at home.

Two-Person Tote Contents: Wine and glasses, charcuterie plate with pate terrine, salamis, hard and soft cheese, olives & pickled veggies, sundried tomato hummus with assorted crackers, French baguette & cheese straws, fresh fruit salad, double chocolate Ghirardelli brownies & assorted cookies, bottled water, cutlery & napkins. Call 224-0650 to order your tote 24-hours in advance for pick-up at the CLUB.



GC Lunch Box | \$9 Pick-Up or Delivery

Select a sandwich or salad, side and sweet for only \$9 plus tax. If you would like your lunch box delivered, add \$2 per box, maximum delivery fee of \$10. Please call 24-hours in advance with orders of 10 or more. Our delivery area extends to the perimeter of Call, Gadsden, Bronough and Madison Streets. View the full menu on our website www.GovClub.com and call 224-0650 to order your GC Lunch Box.

Good Kids with Good Grades

Did your child or grandchild earn all A's and B's on their report card? Simply e-mail AllisonAger@GovClub.com with the names and schools of your smart kids and grandkids. We'll reward their hard work with recognition in 'The Experience' and a complimentary kid's meal at the CLUB.



Tallahassee Music Week – Featuring Duo Paloma

The Lounge | Wednesday, April 6 | 5:30 – 7:30 p.m.

Tallahassee Music Week is a nine-day celebration of music diversity and the rich musical talent found here in Tallahassee. The GOVERNORS CLUB will again participate as a venue for one of the 100 performances in the city. We are pleased to have jazz duo, Duo Paloma entertain us in the Lounge. Be sure to stop by and enjoy this piano and trumpet duo.

Weekend Specials

Friday Night Filet Night with Live Music in the Grille

Enjoy our 6-oz. filet mignon or fresh fish of the day with iceberg wedge salad, fresh vegetables & an oven-baked potato - \$18.

Saturday – Bring your own wine, no corkage fee!



Lounge Smoking Policy

Smoking is not permitted in the Lounge until after 7 p.m. Vaporizer use is considered smoking. Smoking prior to 7 p.m. can be accommodated on the balcony.

Tax Relief Night 50% Off Entrees

Friday, April 15 | Grille only

After laboring through piles of paper and hopefully filing your taxes (or extensions) on time, we'll help you get over that gloomy feeling with Tax Relief Night. Enjoy 50 percent off all dinner entrees in the Grille. You're welcome! (Excludes filet special.)



Featured \$5

Cocktail of the Month:

Pineapple Martini. Prepared with vodka, Grand Marnier & pineapple juice, and served straight up.

Pre-Theater Dinner at the Club

5-6:30 p.m.

Monday through Saturday



Dine at your CLUB without the worry of missing the opening act! Enjoy our special \$18 dinner complete with wedge salad, fresh veggies, baked potato and choice of filet mignon or fresh fish, Monday through Saturday from 5 to 6:30 p.m. Reservations requested.

Birthday Night with an Asian Twist!

Asian Station, Prime Rib, Pasta & Flambé, and Live Music

Complimentary to Members with April Birthdays!

Wednesday, April 27 | 6 - 8 p.m.

Adults \$29 | Children Ages 6 to 12 - \$10

Children 5 & under are free

If you're celebrating your birthday in April, bring your party to the CLUB and celebrate with us. Even if it's not your birthday, come out and enjoy this spectacular evening of great food, live music and good company. Call 224-0650 for reservations; confirmed reservations will be billed.



Prime Rib & Salmon Filet Wellington Station

Creamed Spinach | Seasonal Veggies

Mashed Potatoes | Warm Dinner Rolls

Garden Salad with Multiple Toppings & Salad Dressing

Asian Station

Sushi Rolls | Soy Sauce & Wasabi | Pickled Ginger

Seaweed Salad | Chinese Steamed Dumplings

Pasta Station

Penne or Farfalle Pasta Sautéed to Order

Pasta Sauces

Classic Marinara | Alfredo | Spicy Tomato Vodka Cream

Pasta Toppings

Roasted Chicken | Sweet Italian Sausage | Shrimp

Black Olives | Caramelized Onions | Club-Grown Basil

Roasted Sweet Peppers | Garlic Roasted Mushrooms

Grated Asiago Cheese

Flambé Dessert Station

Classic New Orleans Bananas Foster with Vanilla Ice Cream

Cupcakes with Birthday Candles

Governors Club Accolades

The GOVERNORS CLUB Accolades program encourages members, staff and guests to recognize the actions and attitudes of staff members who go 'above and beyond'. The Member whose accolade card is drawn will receive dinner for two at the club. The staff members whose names are drawn will receive \$100. Be sure to take the time to recognize your staff when they go the extra mile to ensure your CLUB experience is perfect.



Enjoy GC Java at Home

GOVERNORS CLUB special coffee blend is now available for take-home in whole bean or fresh ground. Local roaster, Lucky Goat Coffee created a special blend of coffee just for GC Members and it's what you've been enjoying at the club for the year. It's a medium to dark roast coffee created using four different beans.

Guatemalan, Sumatran, Columbian and Costa Rican are combined to create a high-end coffee that's complex, smooth and with a delicate balance of flavors. These beans are roasted in small batches and are delivered fresh to the CLUB weekly. The GC Blend is available in regular or decaffeinated and is \$14 per pound. Call the CLUB with your order or simply tell your server that you'd like to take some GC Java home with you.



Kung Fu Panda Movie Night

Friday, April 22 | 6:30 - 9:30 pm

\$12 per child



This month we will treat the kids to a Chinese fried rice bar, complete with rice, noodles and lots of yummy kid-friendly toppings to stuff their Chinese take out boxes and tummies. They'll be entertained with **Kung Fu Panda**, board games and coloring books. **All children must be potty trained** and will be looked after by a licensed child care provider. Call 224-0650 for reservations; confirmed reservations will be billed.

Springtime Tallahassee at the Club

Saturday, April 2 | 11:30 a.m.-2 p.m.
\$19 Adults | \$10 Kids age 6 - 12

If you find yourself downtown celebrating Springtime in Tallahassee, be sure to stop in to the CLUB for lunch. We'll be open from 11:30 to 2, with a buffet in the Main Dining Room, and the Grille will be open offering our full a la carte lunch menu alongside our children's menu with healthy options. Happy Springtime Tallahassee!

Salads

Macaroni & Ham Salad | Three Bean Salad
Tomato Cucumber Mozzarella
Fresh Fruit Salad | Potato Salad | Coleslaw

Angus & Turkey Burgers

Lettuce | Tomato | Onions | Pickles | Bacon-Grilled Onions
Mushrooms | Peppers | Avocado | Blue Cheese
Cheddar, Swiss & Pepper Jack Cheese

100% Beef Hot Dogs

Coney Island, Chicago, New York
& All American Style Toppings
Bakery, Poppy Seed & Pretzel Hot Dog Buns

BBQ Pork Ribs

Southern Fried Chicken

The Fixings

Baked Beans | Corn on the Cob | Scalloped Potatoes
Corn Muffins | Buttermilk Biscuits | Rolls

Dessert Parlor

Strawberry Shortcake | Bananas Foster
Black Forest Raspberry Swirl Cheesecake
Lemon Curd Shooters
Key Lime Pie | Blueberry Cobbler

Retrieve Your Car via E-Mail or Valet App

There are two ways to request your car from valet. You may e-mail govclubvalet@gmail.com or use the Mako Valet App. Please be sure to provide your ticket number, member name and requested departure time.

Use the QR code shown here to download the App or find it on Google Play and in the Apple App Store. You may request your car as early as 15 minutes before your departure, saving you valuable time!



GOVERNORS CLUB



The GOVERNORS CLUB Loyalty Program is our way of saying "thank you" to those businesses that have three or more colleagues who are current members of the **Governors Club**. The Loyalty Program waives our initiation fee (a \$1500 savings) for additional colleagues who wish to join the CLUB. Individuals who join via this program must make a commitment to two years of membership in the CLUB. Contact Allison Ager, Membership Director, Allisonager@govclub.com (850) 205-0663 for confirmation of qualification and a Loyalty Application.

Wild and Wonderful Wines of the Western Cape

Thursday, April 28 | 6:30 p.m.

\$30 | Free for *Platinum Society* Members

Winemaking traditions of South Africa often represent a hybrid of Old World wine and new. Since the end of Apartheid, many producers have been working to produce more "international" styles of wine that are successful in the world market. Join us as we explore South Africa's Spice Route Chenin Blanc, Chamonix Chardonnay, Chamonix Feldspar Pinot Noir, Fairview Primo Pinotage, Stark Conde Stellenbosch Cabernet Sauvignon, & Boekenhoutskloof Choco Block. The Culinary Team will provide light accompaniments. Call 224-0650 for reservations. Reservations required; confirmed reservation will be billed.



Morning Eye-Opener

Your CLUB is the perfect location for a morning meeting. The Parlour is available with soft seating, Wi-Fi, and complimentary 'to-go' coffee and assorted breakfast bars weekdays from 7-9 a.m. We proudly serve Lucky Goat Coffee, "Roasting the World's Best Coffee in the Capital City." Reservations are not required.





GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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Cameron Cooper
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Juan C. 'JC' Flores
Joe Anne Hart
David Johnson
James McFaddin
Bill Moor
Jim Spalla

CLUB MANAGEMENT STAFF

Barry Shields
General Manager/COO

Nancy Goodson
Controller

Tina Schmitz
Assistant Controller

Allison Ager
*Membership & Marketing
Director*

Norman Frei
Executive Chef/CEC CCC

Demetrius Johnson
Kevin Renfro
Sous Chefs

Laura Kalinoski
Catering Director

Cynthia Cerda
Food & Beverage Director

Anna Dawkins
Food & Beverage Manager

Paul McShane
Beverage Manager

Robert Tharp
Facilities Manager

Sydney Brewton
Club Concierge



BUSINESS HOURS

Lunch

Grille & Balcony
Monday through Friday
11:30 ~ 2:00pm

Dinner

Grille & Balcony
Monday through Saturday
5:00 ~ close

Cocktails

Lounge
Monday through Saturday
4:00 ~ 10:00pm

Contact

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

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