



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

September 2016

CLUB Events

Perdomo Cigar Dinner

Wednesday, August 31
7 p.m. Open Bar
7:30 p.m. Dinner
\$74 | The Lounge

Wines of the Pacific Northwest Five-Course Wine Dinner

Thursday, September 8
6:30 p.m. | \$85
\$55 for *Platinum Society* Members

Downtown GetDown Buffets

Friday, September 9 & 30
Buffet opens at 6:30 pm
\$22.50 adults
\$12.50 children ages 6 to 12
Free for children 5 & younger

GC Speaker Series: Pulse Nightclub Tragedy

Monday, September 12
Noon | \$23.50

Birthday Night

Complimentary for September birthdays!
Wednesday, September 14
6-8 p.m. | Buffet opens at 6 p.m.

Movie Night & Parents' Date Night

Friday, September 16 | 6:30 p.m.
\$12 per child

Third Thursday Happy Hour

For members ages 40 & younger
Thursday, September 15 | 5-8 p.m.
The Lounge

Member Appreciation Weekend

50% off all food menu items
September 23-24 | The Grille

Evening Specials through September 8

Wednesdays – Farm-to-Table
Thursdays – Fresh Florida seafood

Governors Club Speaker Series

Pulse Nightclub Tragedy Insights from Sheriff Jerry Demings and Doctor Joseph Ibrahim

Monday, September 12 at noon | Main Dining Room
Plated Lunch | \$23.50

The June shooting at the Pulse nightclub in Orlando was a national tragedy. In one night, a gunman claimed the lives of 49 Floridians and harmed countless others. The tragedy shook the lives of many, including members of Orlando's law enforcement and first responder communities, who were among the first to witness the horrors that happened that night. At our next Speaker Series, we will hear from two individuals who experienced and responded to the tragedy firsthand: Orange County Sheriff Jerry Demings and Doctor Joseph Ibrahim, Trauma Medical Director at Orlando Regional Medical Center. During the luncheon, our guests will share their



Sheriff Jerry Demings



Doctor Joseph Ibrahim

insights on the Pulse nightclub shooting, how it impacted their organizations, how they responded and why it is so important to prepare for the unexpected. A portion of proceeds from this luncheon will benefit the OneOrlando Fund, assisting victims and family members of the Pulse tragedy. For more information, please visit oneorlando.org.

This luncheon is scheduled for one hour; please arrive early to be seated, as the program will begin promptly at noon. If you require a special diet, kindly let the receptionist know when making your reservation. Reservations are required and confirmed reservations will be billed. Call 224-0650 to reserve your seat for this very popular and informative event.

Wines of the Pacific Northwest Five-Course Wine Dinner

Thursday, September 8, 6:30 p.m.
Plantation Room | \$85
\$55 for *Platinum Society* Members

Be sure to make reservations for this exceptional wine dinner! We will feature wines from King Estate in Oregon and North by Northwest in Washington.

See Menu on page 7



Perdomo Cigar Dinner

Wednesday, August 31
7 p.m. Open Bar | 7:30 p.m. Dinner
\$74 | The Lounge

Join fellow cigar aficionados for another fantastic cigar dinner at your CLUB. The culinary team has created the perfect meal to compliment this evening of cigars & spirits. Call 224-0650 for reservations; confirmed reservations will be billed.



Amuse

Crawfish Pot Pie
Lobster Béchamel with
Old Bay-Seasoned Crostini

Salad Tricolore

Chopped Belgian Endive
& Radicchio with Arugula
Raspberry Balsamic Vinaigrette
Crumbled Goat Cheese
& Toasted Pine Nuts

Mixed Grille Entrée

Elk, Wild Boar & Lamb
Stilton Gruyere Yukon Gold Potato Gratin
Poached White & Green Asparagus
Forest Mushroom Ragout
Fresh Herb Demi-Glace

Dessert

Poached Bartlett Pear
Tahitian Vanilla Bean Ice Cream
Cinnamon Crumble
Amaretto Cream

Weekend Specials

Fridays – \$18 Filet Night with live music in The Grille

Saturdays – Waived corkage fee



Welcome NEW MEMBERS

Theodore E. Frazee III

Executive Vice President / Redwire LLC
SPOUSE: Haley

SPONSORS: Doug Smith & Stan Barnes

Dr. G.C. Murray, Jr.

Deputy General Counsel
Florida Justice Association

SPONSORS: Paul Jess & Debra Henley

David A. Theriaque

President / David A. Theriaque, P.A.,
d/b/a Theriaque & Spain

SPOUSE: Susan

SPONSORS: Todd Kocourek
& Lester Abberger

Mark Colin Roopnarine

General Counsel
Office of Financial Regulation

SPOUSE: Rachel

SPONSORS: Jane Menton
& Michael Kalifeh

Jason Dennard

Associate Athletic Director / FSU Athletics
SPOUSE: Michelle

SPONSORS: Wyatt Brooks & Paul Phipps

Richard Moore

Engineer / Partner / Moore Bass Consulting
SPONSORS: Flecia Braswell & Bill Moor

Senator George Gainer

President & CEO / Panhandle Auto
SPOUSE: Jan

SPONSORS: Senator Jack Latvala
& Margaret Timmins

Dr. Joseph Miller

Chiropractor / Tallahassee Spine Center
SPOUSE: Bonnie

SPONSORS: Dr. Albert Lee & Bill Miller

Jamie C. Shelton

President
Jacksonville Greyhound Racing, Inc.

SPOUSE: Ali

SPONSORS: John Lockwood
& Howard I. Korman

William Dube

Retired

SPOUSE: Susan

SPONSORS: Tony M. Grippa
& Richard Pfeffer

RETURNING MEMBER

Tom O'Steen

Landscape Architect / Land Planner / Moore Bass Consulting

Thanksgiving at Your Club

Thursday, November 24 | 12-4 p.m.

Seating between noon and 3:30 p.m.

\$34 adults | \$15 children ages 6-12 | Free for children ages 5 & younger

Your CLUB will be open on Thanksgiving Day with all the traditional dishes everyone loves. Enjoy a relaxing, delicious and stress-free Thanksgiving, served family-style at your CLUB. When you finish your meal, we'll provide take-home boxes for your leftovers. Call 224-0650 to reserve your table; confirmed reservations will be billed.



Manager's Message

By the time you receive this message, Tallahassee's next great chef will be on his way to join the Governors CLUB team. If the announcement revealing his identity hasn't already been sent out, be on the lookout for that exciting news to be delivered soon.

And with change, as they say, comes opportunity...so, here we go!

Several members have asked what goes into finding the right Chef for our CLUB. In this case, it began with a nationwide search utilizing one of the industry's leading recruiting firms that understands our specific needs. Then, there was much sifting through hundreds of qualified applicants who want to be the next Executive Chef of our prestigious CLUB. After days of analyzing the talent pool and which individuals would be a good fit, the list was narrowed and interviews began.

We found ourselves with four finalists whom we then invited to come to Tallahassee, with the purpose of a final interview and the opportunity to show off their talents for a committee composed of five members, our Food & Beverage Director Cynthia Cerda and me.



Barry Shields
General Manager

The tasting agenda: prepare a selection of three passed hors d'oeuvres that would be representative of what would be served at a private member event at the CLUB. Create a side salad that would accompany an entrée served from an à la carte menu. Prepare a beef entrée and a fish entrée that would be on a dinner menu. Lastly, construct an entrée salad that would represent an item from an à la carte lunch menu.

After all courses had been prepared, presented and sampled by the committee, each Chef candidate then spent some time in the "hot seat" fielding various questions from the committee. We repeated this procedure four times with four candidates resulting in one winner worthy of being named the new Executive Chef of The GOVERNORS CLUB.

Expectations are high for any chef who accepts such an important position; CLUB cuisine must exceed that of any restaurant and be offered at a price point well below. I'm happy we have someone who's accepting this formidable challenge.

Barry Shields, CCM
General Manager

Regular Hours Resume September 12

As the summer comes to a close, we will resume regular hours beginning Monday, September 12. Your CLUB and Lounge will be open for cocktails and dinner Monday through Saturday.



Member Appreciation Weekend

Friday & Saturday, September 23-24 | The Grille

Make reservations to dine at the CLUB on Friday & Saturday, September 23-24, as we again say "thank you" for your loyalty. We will slash our à la carte dining menu by 50 percent. That's right; every food item on the menu will be half-off! Call 224-0650 for reservations (highly recommended).

Staff ANNIVERSARIES

Jesse Kneiss, Server, 2 years
Lydia Baldwin, Hostess, 1 year
Mary Bowen, Server, 1 year
Liza Katz, Hostess, 1 year
Loren Pratt, Server, 1 year
Aneequcka Rutherford, Server, 1 year

Rodney Strong Wine Dinner

Thursday, October 6, 6:30 p.m.

\$85 | \$55 for Platinum Society Members

October will bring yet another fantastic wine dinner. Rodney Strong Vineyards is dedicated to crafting world-class wines that capture the essence of Sonoma County. Sustainably farming 13 estate vineyards, Rodney Strong produces wines from Sonoma County's finest appellations – Alexander Valley, Russian River Valley, Chalk Hill and Sonoma Coast. Don't miss this exquisite evening of fine wine and dining, found exclusively at your CLUB. Call 224-0650 for reservations; confirmed reservations will be billed.

1st Course

Symmetry Meritage

Pan Seared Pekin Duck
Breast
Sweet Potato Smash with
Grilled Rapini
Red Currant Gastrique

2nd Course

Reserve Cabernet Sauvignon

Seared Petite Venison
Tenderloin
Maytag Blue Cheese
Yukon Gold Potato Gratin
Madeira Infused Grilled
Red Onion
Tellicherry Black Pepper
Beurre Blanc

3rd Course

Single Vineyard

Cabernet Sauvignon
Grilled Duet of Prime Filet
Mignon & Colorado
Lamb Chop
Fresh Herb & Porcini
Mushroom Spaetzle
Brown Butter Haricots Verts
Bourbon Demi Glace

4th Course

True Gentlemen's Port

Fresh Black Mission Pig
with Stilton Cheese
Glassy Basil, Toasted
Pine Nut Purée
Dark Balsamic Glaze

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



Heat & Eat Dinners

Let the CLUB do your cooking! We'll make your workweek a little less stressful with beautiful GOVERNORS CLUB dinners ready to take home and warm for your dining table. All items will be portioned and priced for 1-2, 3-4 or 5-6 people. Orders received by 2 p.m. will be ready for pick-up by 5 p.m. weekdays. Details and pricing for the Heat & Eat menu can be found on our website. Go to www.govclub.com and select Dining & Catering/Menus/Dining and call 224-0650 to place your order.

Soups Lobster Bisque, Seafood Gumbo, Soup du Jour

Salads GC Chopped Iceberg & Romaine, Arugula Salad
Greek Island Salad

Entrees Baked Maple Glazed Atlantic Salmon, French Bistro
Roasted Chicken, Roasted Beef Tenderloin, Bucatini Margherita

Fast Lunch Features – Only \$12

Our fast lunch features are growing in popularity! Keep in mind that these fast and comforting lunch features are offered weekly with a small garden salad. Drop by your CLUB to enjoy these inexpensive and tasty lunches.

- **August 29-September 2:**
Fried chicken & biscuits
- **September 5-9:**
Pot roast with veggies & cheddar mashed potatoes
- **September 12-16:**
Beef lasagna
- **September 19-23:**
Roasted chicken with roasted vegetables & potatoes
- **September 26-30:**
Veal meatloaf with mashed potatoes & green beans



Fish & Chips



Carolina BBQ Pork Ribs & Sausage with Mac & Cheese

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. Simply contact Allison Ager at 205-0663 or AllisonAger@GovClub.com, and request a letter of introduction to any of the fine clubs with which we have reciprocity. Reciprocal clubs can be found on our website at: www.govclub.com. Choose the "Membership" tab, then select "Reciprocal Clubs."

Featured Reciprocal Club: University Club of Portland



Founded in 1898 by a group of young college graduates, the University Club of Portland embraces and reflects the diversity and spirit of the city of Portland by continuing its tradition of excellence with an ever-expanding network of Members. Members enjoy the Club through the fine dining program as well as their extensive and exciting social calendar. The Club offers two dining options in the Main Dining Room and Grille. Members may also enjoy cocktails and bites at the second floor Bar & Lounge.

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 has fewer than four digits, add zeros at the beginning) and your initial password is your last name.

Enjoy GC Java at Home

GOVERNORS CLUB special coffee blend is 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 enjoy at the CLUB. It's a medium-to-dark roast coffee created using four different beans. Guatemalan, Sumatran, Columbian and Costa Rican beans are 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 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.



Online Credit Card Payment

Did you know that you can pay your member account online? Simply log-in to your member profile and select 'My Account' to process your payment.

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.

Governors Club Loyalty Program

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, 205-0663 for confirmation of qualification and a Loyalty Application.

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!



Pre-Theater Dinner at the Club

5-6:30 p.m.

Wednesday through Saturday
Through September 9

Monday through Saturday
Beginning September 12

Dine at the 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. Reservations requested.



Stop in prior to these Opening Nights events:

The 5 Browns

Thursday, September 1, 7:30 p.m.
Ruby Diamond Concert Hall

Agents of Change

Wednesday, September 14, 7:30 p.m.
Askew Student Life Cinema

Ragamala Dance Company

Thursday, October 6, 8:00 p.m.
Nancy Smith Fichter Dance Theatre

Donald Cried

Wednesday, October 12, 7:30 p.m.
Askew Student Life Cinema

Roomful of Teeth

Thursday, October 13, 7:30 p.m.
Opperman Music Hall

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, side and sweet – and we'll bring it to you! Add \$2 per box for delivery service, with a maximum 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. New menu items include:

GC Club Sandwich

House-roasted Turkey | Ham | Cheddar Cheese
Swiss Cheese | Applewood Bacon | Lettuce | Tomato
Mayo | Toasted White Bread

Southern Cuban

Mojo Rub Sliced Berkshire Pork Loin | Tasso Ham
Swiss Cheese | Peach Pepper-Ginger Jam Mustard
Sweet Pickles | Pressed Cuban Bread

Waldorf Chicken Sandwich

Sliced Deli Chicken Breast | Apple Chutney
Sliced Brie Cheese | Cranberry Spread | Baby Arugula
Multi-Grain French Bread

Adams Street Roast Beef

Roast Beef | Thomasville Lil Moo Cheese
Caramelized Onions | Fig Sweet Onion-Rosemary Jam
Lettuce | Tomato | Brioche Bun

Tuscan Vegetable Wrap

Balsamic Marinated & Grilled Farm Fresh Vegetables
Romaine | Goat Cheese | Portabella

Chicken Caesar Wrap

Lettuce | Croutons | Parmesan | Caesar

Sides: Fresh fruit cup, soup du jour or house chips

Sweets: Rich chocolate brownie or fresh baked cookie

Summer Grille Value Features Through September 8

Wednesdays

\$18 Farm-to-Table feature

Thursdays

\$16 Fresh Florida seafood entrée



THIRD THURSDAY HAPPY HOUR

For Members ages 40 and younger

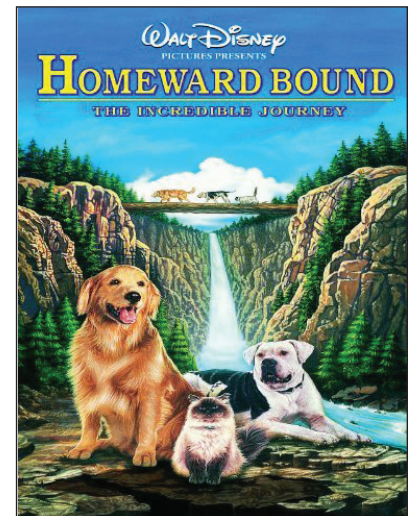
Thursday, September 15 | 5-8 p.m. | The Lounge

Join the Intermediate Committee for Third Thursday Happy Hour. Members ages 40 and younger are encouraged to attend this opportunity to socialize and network in the comfort of your CLUB. Enjoy complimentary light hors d'oeuvres & specialty \$5 cocktails, which include Four Roses Bourbon Rickeys, Tito's Lemon Drop Martinis and \$4 Kona Big Wave brews. Reservations are not required.

Kids' Movie Night

Friday, September 16 | 6:30 – 9:30 pm | \$12 per child

This month we'll feature **Homeward Bound**. The kids will dine on Chance's fish sticks, Sassy's grilled chicken strips, mountain mac & cheese, home-style green beans and Shadow's dog bone dessert. Board games and coloring books will be also be on hand. **All children must be potty trained** and will be supervised by a qualified child care provider. Call 224-0650 for reservation; confirmed reservations will be billed.



Featured \$5 Cocktail of the Month: Caramel Apple Martini

This delicious fall cocktail is prepared with vodka, apple cider, caramel and butterscotch.

Keep in mind that your CLUB always offers \$5 cocktails made with Tito's vodka and Four Yellow Roses bourbon. We are also featuring new Coravin® wine options: Shafer Hillside Select Cabernet Sauvignon and Far Niente Chardonnay.



Birthday Night with an Asian Twist! Asian Station, Prime Rib, Pasta & Flambé and Live Music

Complimentary to Members
with September Birthdays!
Wednesday, September 14
6-8 p.m.
\$29 adults
\$10 children ages 6 to 12

If you're celebrating your birthday in September, 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 Dressings

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

Downtown GetDown Buffets

Friday, September 9 & 30 | Buffet Opens at 6:30 p.m.
\$22.50 adults | \$12.50 children ages 6 to 12 | Free for children ages 5 & younger

The return of football season brings back our Friday night pre-game buffets. These family-friendly GetDown buffets are the perfect way to kick-off your football weekend. Experience the Seminole spirit and casual feel throughout the Clubhouse and Lounge. There's no better way to enjoy the downtown festivities than in the comfort of your CLUB! Call 224-0650 for reservations; confirmed reservations will be billed.

September 9
FSU vs. Charleston Southern

Mixed Green Salad
Brunswick Stew
Frogmore Stew
Old Charleston Shrimp & Grits
South Carolina BBQ Flank Steak
Hoppin' John
Fried Cabbage
Baked Mac & Cheese
Whole Kernel Corn Bread
Huguenot Torte
Petite Pecan Pies

September 30
FSU vs. North Carolina Tar Heels
North Carolina-Style Ribs
Carolina Pulled Pork
Bone Suckin'® Baked Chicken
Carolina Hush Puppies
Lemon Herb Roasted
Carolina Striped Bass
Texas Pete® Warm Buffalo Potato Salad
Cole Slaw
Corn on the Cobb
Carolina Cobbler



Five-Course Wine Dinner Menu

from page 1

Amuse

King Crab Vol-au-vent
Flaky Puff Pastry Shell filled with King Crab Meat
Tahitian Vanilla Bean & Lavender Butter Sauce
Acrobat Rose

Appetizer

Apalachicola Oysters on the Half-Shell
Baked & topped with Citrus Hollandaise Sauce
Adorned with Salmon Caviar
King Estate Backbone Pinot Gris

Entrée

Porcini Dusted Salmon
Seared Filets of Pacific Salmon
Dusted with Porcini Mushroom Powder
Yukon Gold Potato & Parsnip Mash
Grilled Asparagus
Roasted Shallot Beurre Blanc
King Estate Domaine Pinot Noir

Main Course

Grilled Filet Mignon with Chanterelles
Center Cut Filet Mignon
Gruyere & Roasted Garlic Potato Gratin
Roasted Brussels Sprouts
Tellicherry Black Pepper Compound Butter
'Stir-fried' Chanterelle Mushrooms
North by Northwest Sauvignon

Dessert

Raspberry-Hazelnut Cake
Mascarpone Frosting
Fresh Raspberries
North by Northwest Dessert Riesling



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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Laura Boyd Pearce
Meredith Woodrum Snowden



BUSINESS HOURS

Lunch

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

Dinner

Grille & Balcony
Monday through Saturday
(Beginning September 12)
5 p.m. - close

Cocktails

Lounge
Monday through Saturday
(Beginning September 12)
4 - 10 p.m.

Contact

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

CLUB MANAGEMENT STAFF

Barry Shields
General Manager/COO

Nancy Goodson
Controller

Tina Schmitz
Assistant Controller

Allison Ager
*Membership & Marketing
Director*

Demetrius Johnson
Kevin Renfro
Sous Chefs

Laura Kalinoski
Catering Director

Cynthia Cerda
Food & Beverage Director

Anna Dawkins
Nicole Okken
Food & Beverage Managers

Paul McShane
Beverage Manager

Robert Tharp
Facilities Manager

Sydney Brewton
Club Concierge

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