



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

December 2016

CLUB Events

50¢ Oyster Nights

Tuesdays in The Lounge
5:30 p.m. - until

Brunch with Santa

Sunday, December 4
10 a.m. – 2 p.m.
\$36 adults | \$18 children 6 - 12
Free for children ages 5 & younger

Children's Holiday Party

Monday, December 5 | 3-5 p.m.
Complimentary

Guest Chef Bryant Withers

Wednesday, December 7
5-Course Epicurean Dinner | \$84
6:30 p.m. Champagne Reception
7 p.m. Dinner

Kristoff Cigar Dinner

Wednesday, December 14
The Balcony | 6:30 p.m. | \$74

Birthday Night

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

Third Thursday Happy Hour

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

5-Course Holiday Wine Dinner

Friday, December 16 | 6:30 p.m.
Plantation Room | \$85
\$55 for Platinum Society Members

Weekend Specials

Fridays – Filet Night
Saturdays – BYOB Night

Morning Eye-Opener

Complimentary coffee
& breakfast bars
Weekdays | 7-9 a.m. | The Parlor

Holiday Closings

December 24, 25 & 26

Guest Chef Bryant Withers, CEC, AAC

5-Course Epicurean Dinner | \$84 | Wednesday, December 7
6:30 p.m. Champagne Reception | 7 p.m. Dinner with Red & White Wine

Chef Withers was born and raised on the Gulf Coast of North Florida. He attended Johnson & Wales Culinary School in Providence, RI, earning his degree in culinary arts. Chef Withers interned with Walt Disney World and apprenticed in Dijon, France, at several Michelin starred restaurants. Chef Withers is a member of the American Culinary Federation and is a Certified Executive Chef; he is also a member of the American Academy of Chefs honor society. His culinary career has spanned over 35 years, working for the Omni Hotel, Ritz Carlton, restaurants and private clubs. Today, Chef Withers spends most of his time in Highlands, NC, as the Executive Chef at Highlands Country Club. He winters at Pinion Point Plantation, an exclusive quail hunting plantation in Georgia where he prepares traditional Plantation Cuisine. Chef Withers cuisine is regional southern with a focus on



servicing the best in-season food options. He has earned gold, silver and bronze medals in food competitions and when possible, travels the world exploring new and old cultures, learning about traditions, cuisines and wine regions.

HORS D'OEUVRES

Foie Gras Torchon on Brioche
Fig Conserve,

Stilton Blue Cheese Terrene Canapé

BREAD SERVICE

The Real Deal Southern Yeast Rolls with
Georgia Olive Oil & Sea Salt

SOUP

Acorn Squash Bisque, Wild Mushroom Flan

APPETIZER

Pan Seared Lobster Mousse Cake,
Creamed Leeks, Meyer Lemon Beurre Blanc

MAIN

Roast Cornish Game Hen Supreme
Filled with Venison Cornbread Dressing,
Blackberry Gastrique

DESSERT

Dark Chocolate Espresso Bavarian,
Grand Marnier Anglaise

Kristoff Cigar Dinner with Maker, Glen Case

Wednesday, December 14
6:30 p.m. Open Bar | 7 p.m. Dinner
\$74 | The Balcony

Spark one up with Kristoff maker Glen Case at this special cigar dinner. Established in 2004, Kristoff Cigars is the fastest growing boutique manufacturer in the cigar industry. Assembling master blenders with generations of Cuban cigar-making experience creates the exquisite taste of these fine cigars. Enjoy good company, great cigars and a bountiful dinner. Call 224-0650 for reservations; confirmed reservations will be billed.



See menu on page 7

Attention Cabernet Connoisseurs



We are pleased to have available for purchase two beautiful Cabernet collections by Groth Vineyards & Winery: "The Collection" Oakville Cabernet Library Pack.

"The Collection" includes two bottles each of 2005, 2006 and 2007 Oakville Cabernet in a Groth wood showcase box. This three-vintage collection of Groth Cabernet Sauvignon showcases the Cabernet Sauvignon fruit grown on their estate-controlled vineyards, in the Oakville AVA, Napa Valley. The Oakville District is renowned for its Cabernet Sauvignon and produces wines that are full, lush and very elegant.

Member price is \$530 plus tax with Platinum Members receiving a 10 percent discount. Contact Allison Ager, AllisonAger@govclub.com or 205-0663 if you would like to purchase one of these beautiful collections.

50¢ Oyster Nights Tuesdays in the Lounge



5:30 p.m. until

That's right; these fantastic bivalves are available in your Lounge fresh-shucked on the half-shell every Tuesday evening. Devour these delicacies for only 50¢ each, alongside a cold brew or cocktail. Bring a group of friends, and make it your Tuesday night tradition!



Welcome NEW MEMBERS

Louis "Trey" E. Goldman, III

*Legislative Counsel
Florida Association of Realtors*
SPONSORS: Danielle Scoggins
& Carrie A. O'Rourke

Erin Choy

*External Affairs Manager
Agency for State Technology/State of Florida*
SPONSORS: Gus Corbella
& Christina Johnson

Andrew Rutledge

*Public Policy Representative
Florida Association of Realtors*
SPOUSE: Abby
SPONSORS: Danielle Scoggins
& Carrie A. O'Rourke

Andrew Ketchel

Consultant / Capital City Consulting
SPONSORS: Chris Schoonover
& Kenneth Granger

Jason Straczewski

*Vice President, Government Affairs
Southeast QSR, LLC*
SPOUSE: Gretchen
SPONSORS: Brewster Bevis & Tom Feeney

Elizabeth Dudek

Director/Greenberg Traurig
SPONSORS: Gus Corbella & Fred Baggett

Sharon Tyler

Executive Director/American Red Cross
SPONSORS: Bob Lotane
& Donna Simmons

Children's Holiday Party Benefitting Toys for Tots

Monday, December 5 | 3 – 5 p.m.

Complimentary | Main Dining Room

Our annual children's holiday party is a delightful day for our youngest members! Bring the children and grandchildren and watch them marvel at the magic of the season. Children will visit with Santa Claus, decorate cookies, create a holiday craft, and enjoy

face painting and creations by a balloon artist. **Each family is asked to bring an unwrapped toy to donate to Toys for Tots.**

The generous gifts will be provided to children in our community. Please contact the CLUB for reservations to ensure Santa will have enough goodies for the children, 224-0650.



Brunch with Santa

Sunday, December 4 | 10 am – 2 pm | Main Dining Room

\$36 adults | \$18 children 6 - 12 | FREE for children ages 5 & younger

In the grand GOVERNORS CLUB tradition of Mother's Day and Easter, we'll be presenting an elaborate brunch buffet with all the scrumptious holiday offerings you can imagine. Bring the family and dine surrounded by our beautiful holiday decorations. Santa will join us from the North Pole, sporting his natural white beard and brows to visit with the children. Room rentals will be waived for private rooms. Call 224-0650 for reservations; confirmed reservations will be billed.

Manager's Message

It's Been a Very Good Year

As the saying goes, "time flies"! 2016 is coming to a close with a very productive year behind us. We have had many changes and improvements in the CLUB and our membership has increased to 1050 members. We installed 33 custom built wine lockers which sold as fast as we could construct and install them. We replaced an inadequate and failing HVAC system in the Lounge with a new system that not only keeps the room cool and comfortable but also exhausts smoke from the air like we have never experienced before. Two custom built high-top pub tables have been added to the The Lounge along with a large screen television above the fireplace, new carpets and beautifully refinished wood floors. In the main clubhouse, we updated our security system and brought our fire extinguishing system to code. We beefed up our culinary team by hiring Executive Chef, Gilbert Rodriguez, who began his employment with us on October 31st. Chef Rodriguez was previously the Executive Chef at the Capitol Hill Club in



Barry Shields
General Manager

Washington, DC, and is a well-seasoned culinarian. He intends to provide the ultimate food and beverage experience for our members, turning the ordinary into extraordinary. We also hired Pastry Chef, Autumn Vought, whose work is already gaining notoriety from many of our regular diners. If you haven't tried her wonderful creations, you should do so soon. Autumn has tweaked the s'mores dessert and it is now better than ever. Lastly, we were successful in extending our lease with the Odd Fellows for an additional 20 years, through 2051. It's

good to know that our building is secure for the next 35 years. Before we know it, we'll be ringing in the New Year and preparing for another busy legislative session; it is our intention to provide exemplary service and cuisine to our members and guests at the finest dining venue in Tallahassee.

Wishing you and your families the very best this holiday season!

Barry Shields, CCM
General Manager

Holiday Schedule

Your CLUB will be closed on December 24, 25 & 26 for Christmas. We wish all our members a wonderful holiday season with family & friends.

New Year's Eve at the Club

Complimentary Sparkling Wine & House Made Truffles

Enjoy dining in The Grille with our full à la carte menu. Following dinner, enjoy a complimentary sparkling wine toast and Chef Autumn's beautiful tray of house made assorted chocolate truffles!

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



Cedars Farm Plantation Quail Hunt



Are you interested in a first-class quail hunt this winter? Cedars Farm Plantation, located in Bainbridge, Georgia, boasts 1,000 acres of managed longleaf pines cultivated for quail, deer, turkey and a good time. The following dates are available for organized hunts to include meals and overnight accommodations for GOVERNORS CLUB Members. The farm can accommodate seven hunters per evening.

Available dates are: November 11-12, December 16-17 & 30-31, January 27-28, February 10-11 & 17-18, March 10-11, 17-18 & 24-25.

Cedars Farm Plantation is maintained as a bobwhite quail habitat. Enjoy a no-limit hunt as you cover the plantation in outfitted jeeps with a professional guide and top-quality trained dogs. Visit www.cedarsfarmplantation.com for additional information and contact Allison Ager, allisonager@govclub.com, 224-0650, to let us know your dates of interest and the number of hunters in your party. We will organize as many hunt dates as our membership demands.

Staff ANNIVERSARIES

Tasha Jackson, Housekeeper, 1 year

Curtis Mitchell, Cook, 1 year

Wine 101 Wine Knowledge Series - #3

Wednesday, December 7, 6:30 p.m. | The Lounge | \$10

Pop-in to The Lounge for our next class in wine knowledge. This third-in-the-series event will be facilitated by Lee Satterfield of Breakthru Beverage. It doesn't matter if you have not attended previous classes, every class will offer an abundance of new wine knowledge!



Reservations requested, please call 224-0650 to RSVP.

Poker, Bunko & Chess Groups Forming

Our member interest survey indicated a good level of enthusiasm for group gaming; now we need to know who you are! Simply e-mail Info@GovClub.com and let us know your gaming interest. If we have enough response to start a group, we will reach out to determine the preferred day, time and Clubhouse location for each group. If you have any questions, or would like to be a group leader, please call Allison Ager, 205-0663.



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

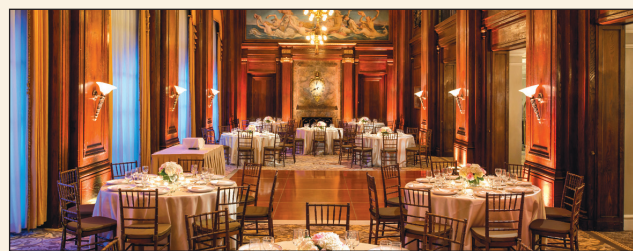
Salads GC Chopped Iceberg & Romaine, Arugula Salad, Greek Island Salad

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

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: The Army and Navy Club



The Army and Navy Club traces its roots to December 1885 when seven Army, Navy and Marine Corps veterans of the Mexican and Civil wars met to form the United Service Club. In 1891 the Club was reincorporated as The Army and Navy Club and on October 15, 1891, the Board of Governors held its first meeting. Ninety-seven years later, on January 12, 1988, after an extensive renovation, the Club was formally dedicated by President Ronald W. Reagan. The Club celebrates the customs of its rich military traditions while offering the facilities and amenities needed to satisfy the modern professional. It is valued by its members as a showplace of timeless elegance and prestige and recognized for its exceptional dining and hospitality.

Featured \$5 Cocktail of the Month: Holiday Toddy

This warm cocktail adds a new twist to the classic toddy. The Holiday Toddy is prepared with cognac, aged rum, lemon juice, simple syrup & bitters.

Your CLUB always offers \$5 cocktails made with Tito's vodka and Buffalo Trace bourbon. We are also featuring new Coravin® wine options: Shafer Hillside Select Cabernet Sauvignon and Far Niente Chardonnay.



Morning Eye-Opener

Your CLUB is the perfect location for a morning meeting. The Parlour is available with soft seating, Wi-Fi, complimentary 'to-go' coffee, assorted breakfast bars, and whole fruit 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.



Weekend Specials

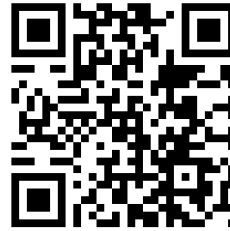
Fridays – \$18 Filet Night with live music in The Grille

Saturdays – Waived corkage fee

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 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.

Pre-Theater Dinner at the Club

5-6:30 p.m. | Monday through Saturday

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 events:

Opening Nights - The Hot Sardines

Thursday, December 8, 7:30 pm

Opperman Music Hall



Tallahassee Symphony Orchestra - Holiday Magic

Saturday, December 17, 8 p.m.

Ruby Diamond Concert Hall

The Tallahassee Ballet - Nutcracker

Saturday, December 10, 7:30 p.m.

Ruby Diamond Concert Hall

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 this 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 costs \$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.

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.



5-Course Holiday Wine Dinner

Friday, December 16 | 6:30 p.m.
Plantation Room | \$85
\$55 for *Platinum Society* Members



Enjoy the spirit of the season at this beautiful 5-course Holiday Wine Dinner. Call 224-0650 for reservations; confirmed reservations will be billed.

Chef's Choice Amuse

First Course

Seared Pekin Duck Breast with Sweet Potato and Fava Bean Purees
Fresh Cranberry Gastrique
& House Grown Radish Micro Greens

Wine Pairing

GD Vajra Rose della Neve'
Extra-Brut NV, Piedmont

Second Course

Creamy Roasted Acorn Squash Velouté
Foie Gras Chantilly and Glassy Italian Parsley

Wine Pairing

Pahlmeyer Jayson Chardonnay 2013,
Napa Valley

Third Course

Arugula, Radicchio and Belgian Endive Salad
Grilled Granny Smith Apples
Toasted Walnuts and
Sherry Raspberry Vinaigrette

Wine Pairing

Soixante Quinze - Uncle Val's Gin,
Lemon Juice, Simple Syrup
& *Marques Gelida Gran Reserva Brut*

Main Course

Duet of Prime Filet Mignon and
Petite Rack of Lamb
Butternut Squash-Yukon Gold "Smash"
Grilled Jumbo Asparagus
Minted Demi Glace and
Traditional Béarnaise Sauce

Wine Pairing

Paul Hobbs Crossbarn
Cabernet Sauvignon 2013, Napa

Pastry Chef Autumn's Holiday Dessert

Wine Pairing

Paul LaFleur D'Or Sauternes 2011

Fast Lunch Features – Only \$12

Our fast lunch features continue to grow in popularity! 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.

- **November 28 – December 2:**
Beef lasagna
- **December 5 – 9:**
Pork Osso Bucco with creamy goat cheese polenta
- **December 12 – 16:**
Braised bison short ribs with smoked cheddar mashed potatoes
- **December 19 – 23:**
Smoked BBQ chicken with coleslaw & cornbread
- **December 26 – 30:**
Fried catfish & coleslaw



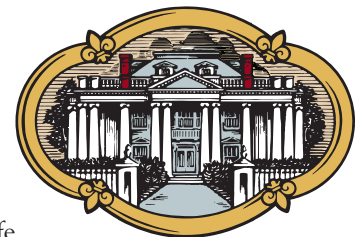
BBQ Chicken



Beef Lasagna

Club & Community

On the evening of November 15th, the CLUB was treated with the presence of 13 beautiful children who are temporary residents of the local organization, Tree House. Tree House is a charity that houses children ranging in age from two to 12, who find themselves in need of shelter and support as a result of hardships suffered by their parents. On this evening, CLUB Member Slater Bayliss and his wife Sara along with Tree House President Allie Vanlandingham, hosted the children for an elegant dinner at the CLUB. Mr. Bayliss is the President Elect of Tree House.



The children were wide-eyed in amazement with the décor of the CLUB and their dining experience. The evening began with Food and Beverage Director Cynthia Cerda, providing basic dining etiquette instruction to the children prior to their first course. Following dinner, Ms. Cerda gave each child a paper chef hat to decorate with crayons. Once decorated, they proudly wore their hats for the finale of the evening... a grand tour of the kitchen with Chef. It was heartwarming to see how much the children enjoyed themselves while witnessing the charitable actions from Mr. and Mrs. Bayliss, who shared the CLUB experience with the children.

This particular event is a great example of how the CLUB can be used for the benefit of our community. If you're involved with planning an event for a charity that's close to your heart, we'd be thrilled to discuss with you how the CLUB can participate.

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.

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

Complimentary to Members
with December birthdays!
Wednesday, December 14
6-8 p.m.

\$29 adults

\$10 children ages 6 to 12

If you're celebrating your birthday in December, 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

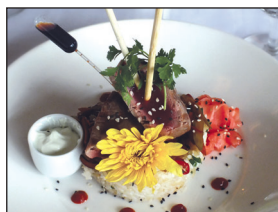
Flambé Dessert Station

Classic New Orleans Bananas Foster with Vanilla Ice Cream

Cupcakes with Birthday Candles

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. Better yet, bring both and we'll dazzle your senses with an amazing surf and turf. For only \$10 per person, enjoy your protein served with fresh vegetables and a choice of rice or potato. Call ahead and let us know what you are bringing and how you would like it prepared. Bon appétit!



THIRD THURSDAY HAPPY HOUR

For Members Ages 40 and Younger

Thursday, December 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 Rickeyes, Tito's Lemon Drop Martinis and \$4 Kentucky Bourbon Barrel Ale®. Reservations are not required.

Good Kids with Good Grades



Congratulations to the following young members for their hard work to make the honor roll in the first nine weeks. Keep up the great work!

Zachary Cunningham – 8th grade, Maclay School

Avery Cotterall – 4th grade, Florida State University School

Mason Cotterall – 2nd grade, Florida State University School

Lauren Taylor Lozano – 5th grade, Roberts Elementary School

Jake Lyon – 5th grade, Maclay School

Addison Mayernick – 2nd grade, Florida State University School

Tyler Jack Sellars – 1st grade, Gilchrist Elementary School

Kristoff Cigar Dinner with Maker, Glen Case

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Chef's Choice Amuse

First Course

Field Green Salad with Crispy Brussels Sprouts
Smoked Moulard Duck Breast
& White Truffle Sherry Vinaigrette

Main Course

Blackened Prime Ribeye Steak
Gorgonzola Mashed Yukon Gold Potatoes
Horseradish Hollandaise

Dessert

Pastry Chef Autumn's
Smoky Chocolate Mousse Timbale
Drizzled with Caramel Cinnamon Sauce



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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BOARD OF GOVERNORS

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Juan C. 'JC' Flores

Joe Ann Hart
David Johnson
Tracy Mayernick
James McFaddin

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
5 p.m. - close

Cocktails

Lounge
Monday through Saturday
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*

Gilbert Rodriguez
Executive Chef

Kevin Renfroe
Executive Sous Chef

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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