



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

June 2017

CLUB Events

50¢ Oyster Nights

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

Kids' Cooking Class

Thursday, June 1 | 4 – 7 p.m.
\$45 | Main Kitchen

Movie Night & Parents' Date Night

Friday, June 9
6:30 p.m. | \$12 per child

Birthday Night

Complimentary for June birthdays!
Wednesday, June 14 | 6-9 p.m.
Buffet opens at 6 p.m.

Luca Wine Dinner

Thursday, June 16 | 6:30 p.m.
\$85
\$55 for Platinum Society Members

Dad's Prime Dinner

Saturday, June 17 | The Grille
USDA Prime Ribeye
\$2 per ounce

Wine Glass Paint & Sip

Wednesday, June 21
6 p.m. | \$35 or \$45

Perozhki, Calzone & Empanada Cooking Class

Tuesday, June 27 | 6 – 8 p.m.
\$35 | Main Kitchen

Complimentary Form I-9 Training

Thursday, June 29 | 8:30 a.m.

\$18 Summer Evening Features

Wednesday – Farm to Table
Thursday – Fresh Florida Seafood
Fridays – Filet Night
Saturdays – BYOB Night

Summer Hours

Lunch: Mon. - Fri.
Dinner: Wed. - Sat.
Lounge Closed on Saturday

Perozhki, Calzone & Empanada Cooking Class

Tuesday, June 27 | 6-8 p.m. | \$35
Main Kitchen | Limited to 16 Adults

Join Chef Rodriguez in the GOVERNORS CLUB Main Kitchen for this hands-on class which will take you through the similarities and differences in preparing the Russian Parozhki, Italian Calzone and the Latin American Empanada. These dishes are all individually sized, baked or fried buns which are stuffed with a variety of regional fillings.

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



Five-Course Luca Wine Dinner Wines of Argentina

Thursday, June 16 | 6:30 p.m.
\$89 | \$59 for Platinum Society Members

Luca Wines begin with some of Argentina's best fruit from low-yield, high elevation vineyards. State-of-the-art wine-making and oak aging (primarily French) elevate the wines to a quality level demanded by true wine connoisseurs. The final varietal blends deliver power along with complexity and finesse. This dinner will be facilitated by Adam Foster of Stacole Fine Wines. Call 224-0650 for reservations; confirmed reservations will be billed.



Chardonnay
Langostino Risotto
Sauteed Langostinos over Creamy Risotto
Lemon Zest, Micro Basil, White Truffle Essence
Pecorino Romano, Black Sea Salt

Pinot Noir
Black and Blue Venison Carpaccio
Tellicherry Peppered Carpaccio of Venison
Extra Virgin Olive Oil, Shallots, Asiago Cheese
Crispy Capers, Lemon Scented Arugula

Syrah
Herb Crusted Grilled Noisettes of Lamb Loin
Fresh Herb Marinated & Grilled Noisettes of Lamb
Minted Cous-Cous, Tarragon Carrot Allumette
Blackberry Syrah Gastrique

Malbec
Tenderloin of Beef "Churrasco"
Grilled Churrasco of Beef Tenderloin
Chimichurri Yukon Gold Mashed Potatoes
Blistered Grape Tomatoes, Grilled Onion
Heirloom Tomato Coulis

Beso De Dante
Blue Cheese Cheesecake with Figs
Blue Cheese Cheesecake Domes with Mission Fig Compote
Fresh Summer Figs & Rosemary Port Wine Reduction

Celebrate Dad with a Beautiful Prime Steak Dinner

Saturday, June 17 | The Grille

USDA Prime graded steak is delightfully tender and juicy with a buttery flavor making it distinctively superior to any other steak. Of

all the beef produced in the US, less than 2% is certified as USDA Prime. We'll be offering this beautiful beef at a special price to celebrate dad. For only \$2 per ounce enjoy this steak with a wedge salad, golden baked potato and fresh grilled asparagus. We are pretty sure Dad will thank you! Call 224-0650 for reservations.



\$18 Summer Evening Features

Begin June 7

Once again, we are offering our fantastic summer evening features. This is a wonderful opportunity to enjoy the culinary genius of our talented chefs at a spectacular price.

Wednesday – \$18 Farm to Table Feature

Thursday – \$18 Fresh Florida Seafood Feature

Friday – \$18 Filet Mignon or Fish Filet Feature

Pre-Theater Dinner at the Club

5 – 6:30 p.m.

Wednesday 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.



Welcome NEW MEMBERS

Tom B. Adams, III

Policy Chief/State of Florida

SPONSORS: Jonathan M. Costello & Sharon M. Spratt

Virginia Dailey

Attorney/Panza, Maurer & Maynard

SPOUSE: John

SPONSORS: Bryan Desloge & Mike Sittig

Brett F. Ewing

First Franklin Financial Services

SPOUSE: April

SPONSORS: Chuck Urban & Dave Ramba

Christopher Ligori

Attorney

Christopher N. Ligori & Associates

SPOUSE: Sherri

SPONSORS: Paul Anderson & Gary Farmer

Kelly Mallette

Director of Government Affairs

Ronald L. Book, P.A.

SPOUSE: Juan Fonseca

SPONSORS: Ronald Book & Senator Lauren Book

Representative Kionne L. McGhee

State of Florida

SPONSORS: Daniel Newman

& Representative Janet Cruz

S. Lance Mitchell

First Franklin Financial Services

SPOUSE: Courtney

SPONSORS: Chuck Urban & Dave Ramba

Jo Morris

Legislative Affairs Director

Department of Business

& Professional Regulation

SPONSORS: Jonathan M. Costello

& Tom B. Adams

Janeé Murphy

Principal

Community Partners Consulting Firm

SPONSORS: John Holley

& Representative Janet Cruz

Nicholas Routa

Managing Partner/Inspired Technologies

SPONSORS: Paul Watts

& Christophe Reglat

Robert L. White

Consultant/Lonestar Strategies

SPONSORS: John Thompson

& Sheriff A.J. Smith

Save the Date! 35th Anniversary Party

Friday, November 10

The GOVERNORS CLUB opened its doors in 1982 when everything was totally awesome! It was a decade when everything was a lot bigger, a lot louder and a lot brighter. In celebration of our 35th anniversary, we are bringing the 80's back to you at our fantastic nostalgic anniversary party! Let's dance, dressed to the "T" in our power clothes while wearing our sunglasses at night. Save the date because everyone – and not just the girls – will have fun!



Manager's Message

You know that warm feeling you get from spending a pile of cash on replacing your roof or that shiny new timing belt in your car? Yeah, me neither. The necessary evils of maintenance often include items that don't seem to make things better – but if neglected, would certainly make things worse!

So, when activity slows down during the summer months here at the CLUB, our team shifts gears and tackles a list of projects that, while critical to our operations, for the most part go unnoticed to our members.

In the past, we've taken on such exciting projects as resurfacing the roof, grinding the rust off our balcony rails, repainting and (routinely) pulling all the kitchen equipment away from the walls, so we can give those areas a good scrubbing.

A couple major items on our hit-list this summer include expanding both our walk-in freezer and walk-in protein cooler.



Barry Shields
General Manager

With our growing membership (thank you all, very much!), has come heavier usage of the facilities and an increase in events, and we simply need more freezer and cooler space to keep up with demand.

But, much like a trip to my favorite mechanic, who always finds something else I can't live without as soon as he pops the hood, our plan for expanding the freezer will involve more than just adding space. Over the years, the floor beneath the freezer has become saturated with water, causing the wooden support beams to deteriorate to the point of concern. So, we'll also need to rebuild the floor and replace the support before we can build our brand-new walk-in freezer.

Expanding our protein cooler (that stores all our meats and seafood) will be much less involved – unless you're Chef Kevin, who will take one for the team and sacrifice his current office space to accommodate the expansion.

When fall rolls back around and we get into our next busy season, I'll be glad to give you a quick tour of our beautiful new coolers. Or, in lieu of such riveting entertainment, you can simply rest assured that we will be even better prepared to meet and exceed all your dining and facilities expectations.

I also wanted to give you a quick update on your new front patio. Although my lawn and garden have been suffering through all this dry weather, it has been great for keeping our project moving. At the time of this writing, we are working on the final details of this space and look forward to announcing our opening very soon.

As always, we greatly appreciate your support and patronage, and look forward to seeing you soon!

Barry Shields, CCM
General Manager

Summer Golf Outings

Every Thursday | June through August
Capital City Country Club | 4 p.m. | \$30 per player



We are pleased to partner with Capital City Country Club to offer our members exclusive summer golf outings. The outings will take place every Thursday at 4 p.m. with 9 holes of golf followed by wings & cocktails in The Lounge. Here's how it works:

- Players will meet at Capital City Country Club for a 4 p.m. shotgun start.
- Two-person teams, two-man scramble format (best ball play).
- The CLUB will pair individual players.
- Upon completion of 9-holes, players will meet back at The Lounge (Approx. 7 p.m.) for complimentary wings and one complimentary drink.
- Teams submit their score cards and a prize will be awarded to the top scoring team.
- The golf fee will be billed to your GOVERNORS CLUB member account.
- Call 224-0650 to make your reservation and enjoy an afternoon of golf this summer!

Board of Governors Electronic Ballot Notification

Once again, we will email the official ballot to cast your vote to elect members of the 2017-2018 Board of Governors. Biographies of each candidate will be provided. You may vote for the nominees offered or provide write-in candidates. If you are not receiving emails from the CLUB on a weekly basis, please give us a call at 224-0650 or e-mail hostess@govclub.com, and provide your preferred email address. This will ensure that you are able to participate in the election.

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 weekdays from 7-10 a.m. We proudly serve Lucky Goat Coffee, "Roasting the World's Best Coffee in the Capital City." Reservations are not required.

Attention Business Executives and HR Professionals! Complimentary Form I-9 Training

Thursday, June 29 | 8:30 a.m.

We are pleased to offer complimentary I-9 training for our members. The I-9 is a form that all employees must complete within three days of hire. It verifies the employee's identity and eligibility to work. The form was recently revised and is frequently the cause of confusion.

Immigration law expert and CLUB member Elizabeth Ricci will provide an overview of the Form I-9 process, including step-by-step instructions on how and why to complete each

section, form retention and storage, as well as how to avoid fines and respond to Notices of Inspection. This informative training will last approximately 45 minutes to one hour. Feel free to invite your human resource staff to attend as your guest. Call 224-0650 to reserve or e-mail hostess@govclub.com to attend.



Children's Cooking Class with Take-Home Family Dinners

Thursday, June 1 | 4 – 7 p.m. | Children ages 8 - 13
\$45 per child includes a three-course, take-home dinner for the family!

School is out and it's time to get the kids in the kitchen. We are offering a junior cooking class for our youngest members. Chef will provide instruction and the children will enjoy hands-on experience preparing a take-home dinner for the entire family! This class is limited to 20 children. Call 224-0650 for reservations; confirmed reservations will be billed.



Caesar Salad & House Recipe Dressing
Pizza Dough & Red Sauce
Assortment of Pizza Toppings
Chef Maggie's Dessert Selection

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, www.govclub.com. Choose the Membership tab, and then select Reciprocal Clubs.

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

Located in the heart of downtown Salt Lake City, Alta Club is filled with beautiful architecture and craftsmanship, maintained to the highest standards. The culinary team emphasizes regional cuisine that interprets tradition using the finest and freshest ingredients. The

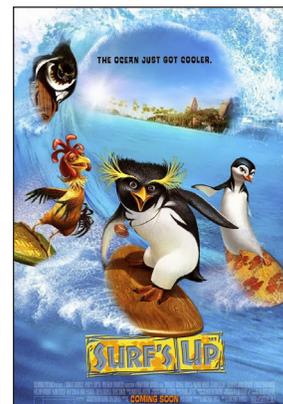


health center provides state of the art cardio and strength machines, personal training, massage therapy and a full service salon. GOVERNORS CLUB members will be treated to the Alta Club experience when staying in one of their twenty boutique guest rooms. Each room's layout is unique and furnished in 20th Century Mission style.

Kids' Movie Night Surf's Up

Friday, June 9 | 6:30 p.m.
\$12 per child

Bring the kids to the CLUB for movie night with *Surf's Up*. Dine in the Grille while the children enjoy a kid friendly meal. All children must be potty trained and parents/guardians must remain in the Clubhouse during the event. Call 224-0650 for reservations; confirmed reservations will be billed.



Good Kids with Good Grades

Did your child or grandchild earn all A's and B's on their last 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.



Featured Cocktail of the Month: Florida Blueberry Smash Mojito

This cocktail is prepared with Timber Creek Rum, fresh blueberries, fresh mint and lime juice, served over ice.

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



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

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.



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. View Lunch Box menus on our website by visiting, Dining & Catering/Menus/Dining and 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. Call 224-0650 to order your GC Lunch Box.

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 \$12 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!



Summer Hours & Holiday Closing

Beginning June 5, lunch will be served Monday through Friday and dinner Wednesday through Saturday. The Lounge will be open Monday through Friday. Regular hours will resume after the Labor Day holiday. The CLUB will be closed in observance of Independence Day, July 1 – 4. We wish everyone a safe and happy Fourth of July!

Online Credit Card Payment

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



Staff ANNIVERSARIES

Demetric Cooper, Dishwasher, 1 year
Jason Henerey, Cook, 1 year

GC Chef's Table, Tallahassee's Ultimate Dining Experience!

Dinner \$90 | Optional Wine Flight \$40



Dine privately in the GOVERNORS CLUB Main Kitchen while watching our highly skilled chefs prepare an impeccable five-course dinner catered to the culinary wishes of you and your guests. This is a true "foodie experience" and the most unique dining opportunity in Tallahassee. Delectable wine flights may be added to compliment each course. A maximum of eight guests can be accommodated at our beautifully set dining table in the kitchen. Call your Catering Director, Laura Kalinoski, 205-0665 for additional information or to book your Chef's Table.

50¢ Oyster Nights Tuesdays in the Lounge

5:30 p.m.-until

These perfectly salty bivalves are available in your Lounge, fresh-shucked on the half-shell every



Tuesday evening. Devour the delicious "Panacea Pearls" for only 50¢ each, alongside a cold brew or cocktail. Bring a group of friends and make it your Tuesday night tradition!

Fast Lunch Features Only \$12

These fast and comforting lunch features are offered weekly with a small garden salad. Stop in to your CLUB and enjoy these inexpensive and tasty lunches.

- **May 30 – June 2:**
Fried catfish & coleslaw
- **June 5 – 9:**
Grilled Tuna Nicoise: Fresh grilled tuna, sliced, grilled red potatoes, red onion, fried egg, haricot verts, wilted arugula, garlic aioli on a knot roll
- **June 12 – 16:**
Pastrami Rye Sandwich: Crispy coleslaw, Swiss cheese and Thousand Island dressing on rye bread
- **June 19 – 23:**
Tomato & Mozzarella Sandwich: Roasted plum tomatoes, mozzarella, arugula and basil pesto mayonnaise on sliced sour dough bread
- **June 26 – 30:**
Smoked BBQ Beef Brisket: Over Texas toast with corn-on-the-cob, baked beans & corn bread

Bourbon Blending with The Timber Creek Distillery

Thursday, July 13 | 6:30 p.m. | The Plantation Room | \$45

The Timber Creek Distillery of Crestview, FL will present an evening of bourbon blending. The bourbon blending process gives you the ability to taste the flavor profiles of each individual grain and see how each grain contributes to the overall flavor of the bourbon. Corn is sweet, but generic. Wheat is dry, rye is spicy, and barley really rounds out the flavor. By blending different combinations of these grains, you get a sense of which type of bourbons you like and why. Members will be provided mash blend information for name brand bourbons, allowing you to blend based on your taste. If you've ever gone to a distillery and thought, "Hey, I could do that", now is your chance! Call 224-0650 for reservations; confirmed reservations will be billed.

QUALITY DISTILLING BY LOCAL ARTISANS
**TIMBER
CREEK** DISTILLERY

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.

Birthday Night with an Asian Twist! Featuring Live Music by Stephen Williamson

Complimentary to members with June birthdays!
Wednesday, June 14 | 6-8 p.m.

\$31 adults | \$10 children ages 6 to 12

If you're celebrating your birthday in June, 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 by Stephen Williamson 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 and 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

Wine Glass Paint & Sip

Wednesday, June 21 | 6 – 8 p.m.

\$35 for one glass

\$45 for two glasses

Includes wine glass(es), supplies,
instruction and beverages.

Firefly Pottery Studio will instruct a special class for GC members to create their own unique wine glass(es). Submit to us the design you wish to paint and the studio will transfer the image to your glass(es). If you are unsure of the image you want, simply paint one of the beautiful stemmed flower glasses shown here. Call 224-0650 for reservations by Friday, June 16. Visit: www.pinterest.com/fireflypotterys/wine-for-me-wine-for-you/ for wine glass design ideas. Confirmed reservations will be billed.



GC Cigar & Cigar City Brew \$12 for the Pair

Kick back and relax in The Lounge with an ice cold Cigar City Brew alongside our exclusive label GC Cigar.

This special pairing is just \$12! Rated 94 by Cigar Aficionado, the wrapper is from Honduras, the binder from Indonesia and the filler from Honduras & Nicaragua.

Our cigar boasts a mild to medium body with creamy, full-flavored nuances and a fantastic aroma. The cigars are also available for purchase; \$10 each or a box of twenty for \$185.



GC Member Exclusive Napa and Sonoma Vineyard Tours

San Francisco | Napa | Sonoma
October 28 through November 2

We are in the early stage of organizing a memorable member wine trip to California. The itinerary will include San Francisco, Napa and Sonoma Valleys. Members will be responsible for their own travel arrangements to and from San Francisco. Arrive in San Francisco on Saturday, October 28, and the CLUB will arrange for distinguished accommodations at the Grand Hyatt at Union Square in San Francisco's premiere shopping district on Saturday, Sunday and Wednesday evenings. This highly acclaimed hotel is just minutes away from Chinatown and a cable car ride to the Fisherman's Warf. On Sunday, enjoy a guided tour of the Golden Gate City and a ride across the Golden Gate Bridge to historic Sausalito. On Monday, we will travel via chartered bus to Napa Valley where we will visit three wineries and overnight at the Napa Valley Marriott Hotel and Spa, an impeccable location in the heart of wine country. After a day of exploring top ranked vineyards, consider a treatment at the hotel's full-service spa. On Tuesday, we will continue our tours of Napa vineyards and wineries. Wednesday takes us to Sonoma, the more calm and tranquil of the two valleys with a historic town square and over 400 wineries. We will tour three beautiful Sonoma wineries before heading back to San Francisco. All hotel accommodations and ground transportation for the tours will be secured by the CLUB. We anticipate space available for only 28 members and guests. At this time, we are able to confirm visits to Frog's Leap Winery and Honig Vineyard and Winery. Stay tuned for additional details to follow and plan to join us for this exclusive travel opportunity. If you are interested in participating, please contact Allison Ager, allisonager@govclub.com, 205-0663 to register your early interest.



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

PRST. STD. U.S.
POSTAGE
PAID
TALLAHASSEE, FL
PERMIT NO. 368

BOARD OF GOVERNORS

Michael Kalifeh
President

Marion Hoffmann
Vice President

Bill Moor
Secretary / Treasurer

Tom Stahl
Immediate Past President

Kristen Bridges
Beverly Burleson
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
Wednesday through Saturday
5 p.m. - close

Cocktails

Lounge
Monday through Friday
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

Brendan Dobson
Sous Chef

Laura Kalinoski
Catering Director
Cynthia Cerda
Food & Beverage Director

Anna Dawkins
Nicole Okken
Food & Beverage Managers

Paul McShane
Beverage Manager

Sydney Brewton
Club Concierge

Robert Hepner
Facilities Manager

Thank You to CUNEOCREATIVE.COM for Newsletter Design & Production