



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

September 2017



CLUB  
Events

### 50¢ Oyster Nights

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

### Downtown GetDown Buffets

Friday, September 8  
Friday, September 15  
Friday, September 22

### Breakfast Club Buffets

Sept. 12, 13 & 14  
7:30 – 9:30 a.m.  
The Lounge | \$10++

### Committee Week Buffets

Sept. 12, 13 & 14  
11:30 a.m. – 1:30 p.m.  
The Lounge | \$19++

### Birthday Night

Complimentary for  
September birthdays!  
Wednesday, September 20  
6-9 p.m. | \$31++ adults  
Buffet opens at 6 p.m.

### Browne Family Vineyards Wine Dinner

Friday, September 29  
6:30 p.m. | \$89++  
\$59 for Platinum Society Members

### Kids and Grandparents Movie & Dinner

Friday, September 29  
6:30 p.m.  
\$19++ adults | \$14++ kids

### Morning Eye-Opener

Complimentary coffee  
& breakfast bars  
Weekdays | 7 – 10 a.m.  
The Lounge

### Labor Day Closings

September 2 – 4

## Six-Course Browne Family Vineyards Wine Dinner

Friday, September 29 | 6:30 p.m. | Washington State Wine  
\$89++ | \$59++ for Platinum Society Members

Browne Family Vineyards of Walla Walla, Washington was 15 years in the making before its first vintage

ever debuted. Vineyards, winemakers and cellar masters committed to world-class wine production were carefully and deliberately selected to represent the best of the Columbia Valley AVA. To date, Browne has received more than 30 scores of 90 points or higher from

**BROWNE**  
FAMILY VINEYARDS

critical reviews. Their state-of-the-art production assures hands-on tending every step of the way. With a careful commitment for uncompromised quality, they ensure cellar-worthy vintages that stand the test of time. This wine dinner will be facilitated by Lee Satterfield of Breakthru Beverage. Call 224-0650 for reservations; confirmed reservations will be billed.

#### Chef's Choice Amuse

**Pan Seared Chilean Sea Bass over Yukon Gold Potatoes**  
Parsnip Mash with Roasted Roma Tomato-Fennel Jus  
*Sauvignon Blanc*

**Poached Jumbo Shrimp, Pan Seared Diver Scallop, Steamed King Crab**  
Chardonnay Beurre Blanc, Salmon Caviar  
*Chardonnay*

**Smoked, Grilled Pork Ribeye**  
Applewood Smoked Bacon & Cheddar Potato Gratin  
Maple Syrup Demi-glace  
*Petit Verdot*

**Confit of Duck Leg and Thigh**  
Stewed Red Cabbage, Crispy Leeks, Finished with Blackberry Port Gastrique  
*Heritage Cabernet Sauvignon*

**Braised Boneless Black Angus Beef Short Ribs**  
White Truffle Scented Spaetzle, Mirepoix Vegetables  
finished with Fresh Rosemary Demi-glace  
*Cabernet Sauvignon*

Pastry Chef Maggie's Dessert Selection

## Legislative Buffets

These convenient buffets will be offered on Tuesdays, Wednesdays and Thursdays for all committee weeks through December.

## Breakfast Club Buffets

The Lounge | 7:30 – 9:30 a.m.  
\$10++



Stop in The Lounge for a quick, self service breakfast buffet during committee week. It's the perfect venue for a breakfast meeting and a cup of coffee before starting your day.

Scrambled Eggs  
Crisp Bacon  
Bradley's  
Country Sausage Links  
Fresh Cut Seasonal Fruit  
Biscuits  
Warm Grits  
Coffee  
Assorted Juice

## Committee Week Lunch Buffets

The Lounge | 11:30 – 1:30 p.m.  
\$19++

Enjoy our hearty and delicious lunch buffet in the comfort of your Lounge. Price includes soda, tea and coffee. Reservations are not required.

## Regular Hours Resume

The CLUB will be closed in observance of Labor Day, September 2 – 4. Regular hours for the Grille and the Lounge will resume on Wednesday, September 6. We wish everyone a safe and happy Labor Day!



## Welcome NEW MEMBERS

### Jacqueline Borrowes

Retired

SPONSORS: Todd A. Patterson  
& Jan Gainer

### René Bruer

CO-CEO / Smith Bruer Advisors

SPOUSE: Elizabeth  
SPONSORS: James Kinson Cook  
& S. Lamont Cook

### Kevin Carpenter

President / Advantus Corporation

SPONSORS: Jim Owens & Stan Wilcox

### Elizabeth Ellis

State Attorney's Office

SPOUSE: Adam  
SPONSORS: Bryan Desloge  
& Adam Komisar

### Ryan Matthews

Principal / Peebles, Smith & Matthews, Inc.

SPOUSE: Alyssa

SPONSORS: William Peebles & John Smith

## RETURNING MEMBER

### Scott Carruthers

Managing Partner / Ben Crump Law

### Correction from August Issue:

John H. Wood's business was incorrectly listed. The correct name is Capital Medical Corporation.

## Ultimate 80's 35th Anniversary Party | \$65++

Friday, November 10 | 7 p.m. - 12 midnight | 80's attire - If you've got it, wear it!

We are very busy planning a fantastic anniversary party to celebrate 35 years of GOVERNORS CLUB awesomeness! When we open the doors for this party on Friday, November 10, members and guests will step back in time to the ultimate eighties. Move around the Clubhouse and

experience the finest food and beverages available in Tallahassee! Pop in the Main Dining Room and dance to the big, bold 80's tunes by Tallahassee Nights Live band! Enjoy action stations that include delicious



crab cakes, risotto bar, butcher station, chilled seafood and more. Enjoy unlimited cocktails and beer while reminiscing with our MTV broadcast. Don't miss the opportunity to step out on the Balcony for fine cigars or pop into our wine bar with champagne. Be sure to finish the

evening at our delicious dessert room. Mark your calendar now, because you will not want to miss this fantastic party...and we won't throw another like it again for at least five years!

## 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.

## Manager's Message

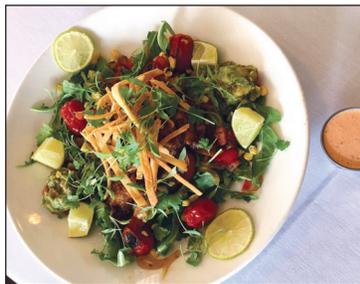
# New Menu Debut

Our Chefs have been busy this summer creating all new menus which will debut about the time you receive this newsletter. In The Lounge, you now have thirteen appealing choices of small plates with some favorite selections remaining while slightly adjusted for the better. New arrivals include a bánh mi sandwich with a vegan option, truffle fries, cauliflower "wings" and a Cuban sandwich that just might be the best I've ever had. Our GC logo charcuterie board comes with brie, smoked gouda, house made pimento cheese, two seasonal cheeses, salami, pepperoni, smoked duck breast, seasonal meats, house assortment of pickles and olives and fig jam, all served with a grilled French loaf. We feel certain this exceptional variety of great eats is the perfect menu to enjoy while spending time in your Lounge.

On the lunch menu, Chef has reinvented the Baja grouper salad served with ancho rubbed grilled grouper and your choice of cilantro vinaigrette or chipotle ranch dressing. In the hand-held category there's a pastrami Reuben, a double patty melt and a grilled club sandwich that breaks the mold of the traditional club. And not to worry...the GC burger lives on with a half-pound of Seminole Pride ground sirloin, bacon, lettuce, tomato and choice of cheese served on a toasted



Barry Shields  
General Manager



Florida Baja Grouper Salad

knot roll. With three soups, four appetizers, six salads, nine sandwiches and eight entrée items, you'll have plenty to choose from when lunching at the CLUB.



Rack of Florida Alligator Ribs

Highlighting the dinner menu, I must mention all the beautiful cuts of beef we offer including the USDA Prime GC ribeye to satisfy your inner carnivore. Seafood selections include fresh caught grouper, Thai painted sea scallops and on the wild side we have a delicious rack of Florida alligator ribs! I've been carrying on about the reinvented and reintroduced gâteau à l'orange but there's also a lychee nut beignet that's sure to rival the already favorite smoked brownie s'mores in a jar.



Florida Mahi-Mahi

If you haven't visited the CLUB in awhile, this just might be a good time to come downtown and investigate what's new on the menu. Hope to see you soon!

Barry Shields, CCM  
General Manager

## New Menu Highlight Fresh Florida Products

Chef Gilbert and his culinary team have rolled out all new lunch and dinner menus. Among other things, these menus feature Florida fresh products when we can establish viable and consistent availability. Two featured products are Seminole Pride Beef and Tallahassee's own St. Evers Sausage.

Following a grocery trip that fizzled in smoke, St. Evers founder Drew Graff has been making sausage in the Capital City for over nine years. Many great gumbo recipes called for Andouille, but Graff was unable to find it in Tallahassee stores. His hunger for good Cajun food took hold and so began his journey into craft sausage making. Once people tried it, he had to keep making more. When you taste it, you will know why!

Seminole Pride beef is source and age-verified, 100% traceable and certified USDA Prime and USDA Choice beef. The Seminole Tribe of Florida, Inc.'s cattle operations are ranked 12th nationally and fourth in the state as cow-calf producers. The

Tribe successfully manages five operations of more than 12,000 head grazing on 38,200 acres of native and improved pastures. Over the years, the Tribe has raised several different breeds of cattle, including Brangus, Hereford, Braford and Beefmaster.

Chef is pleased to feature these excellent products in our new menus. Visit the CLUB soon and be sure to indulge in these Florida fresh products.

### Staff ANNIVERSARIES

Madison Fox, Hostess, 2 years

Loren Pratt, Server, 2 years

Aneequcka Rutherford, Server, 2 years

# Guest Chef Dinner with Josh Cooper

## MasterChef Competitor

Friday, October 6 | \$70++ includes wine  
Member Bar Reception 6:30 p.m. | Dinner 7 p.m.



Cooper is a former college football player, a political consultant, an award winning competition BBQ pitmaster, a private chef, a GOVERNORS CLUB member, and a father of four amazing children.

Whether competing on the gridiron, in state and national elections or on Fox's MasterChef, Cooper always strives for perfection. As a member of the Swinos competition BBQ team, Cooper has competed and won awards in numerous BBQ championships. His love of competition inspires his passion for creating elevated and innovative dishes featuring upscale BBQ and fresh seafood.

Fresh, clean ingredients are the keys to Cooper's signature cooking style and contribute to his "layers and layers of flavor." Always the life of the party, you can be sure to hear his signature "Pow! Pow!" as he puts his heart and soul into his cooking. While his methods may be unique, the results speak for themselves. Join us for this special dinner on Friday, October 6. Reservations required; confirmed reservations will be billed.

### WELCOME

Roasted Bone Marrow Canoe  
with Bacon Onion Jam,  
Crusty Bread Parsley Verte Sauce

### BEGINNING

Sous Vide Pear Salad with Candied Walnuts,  
Goat Cheese & Aged Balsamic Vinegar

### ENTRÉE

Coffee Crusted Rack of Lamb with  
Truffled Parsnip Purée & Mint Chimichurri

### DESSERT

Pumpkin Spice Crème Brûlée served with  
Bourbon Flambé Glaze

## Reciprocal Club Benefits

GOVERNORS CLUB Members have reciprocal privileges with more than 200 private clubs in the U.S. and around the globe. Remember this wonderful benefit when traveling. Reciprocal clubs can be found on our website and in our mobile app. Simply request your letter of introduction through the app or contact Allison Ager at 205-0663 or [allisonager@govclub.com](mailto:allisonager@govclub.com) to visit any of these fine clubs.

## Featured Reciprocal Club: Norfolk Yacht and Country Club



The Norfolk Yacht and Country Club in Norfolk, Virginia is a lovely yacht club with a full service marina and beautiful fitness, swimming, tennis and squash facilities. They have three dining rooms which are open six days a week ranging from casual to formal. Each month, specials and themed buffets vary throughout the restaurants including the popular Seafood Buffet, Sunday Brunch and Family Pasta Night. The marina consists of three floating concrete piers and one fixed pier providing slips for 200 boats. The Club is uniquely located on the Lafayette River between Old Dominion University and the Norfolk Naval Station.

## Thanksgiving at your Club

Thursday, November 23 | 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.

# Dinner and a Movie for Grandparents and Grandkids!

Friday, September 29 | 6:30 p.m. | \$19++ Adults | \$14++ Kids

September is the month that we recognize our grandparents, and your CLUB is providing an opportunity for grandparents and grandkids to spend a little fun time together. Enjoy dinner and a movie with the hilarious comedy *Parental Guidance* (rated PG). Bette Midler and Billy Crystal get more than they bargained for when they get stuck babysitting their type-A daughter's over-protected kids. Things go a bit crazy with the kids running the house until grandpa manages to outsmart them and achieve the impossible – bring the family closer together!

## All American Family Dinner

Wedge Salad

Golden Fried Chicken Breast

Creamy Macaroni & Cheese

Fresh Green Beans

Warm Apple Pie with Vanilla Ice Cream



## 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.

## Featured \$5 Cocktail of the Month: Hawaiian Cocktail

This delicious cocktail is prepared with Bombay Sapphire gin, orange liqueur and fresh pineapple juice.



Served shaken with ice and strained.

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.

## Introducing the Governors Club Mobile App – Download Today!

Our new app provides easy access to all things GOVERNORS CLUB! Search for and download GOVERNORS CLUB from the Apple App Store or Google Play on your mobile device.

What's in the app:

- Real-time push notifications
- Reservations
- Upcoming events & activities
- Request your car from valet
- Account statements
- Member & staff directories
- Reciprocal clubs & benefit request form
- Contact anyone directly in the app
- Update your profile & preferences
- One-time log-in



To access the app, use the same username and password you use to access our website. If you have not logged into our website previously, your username is set to your membership number (add zeros to the beginning if your number is less than four digits) and your initial password is your last name. If you have any questions or need assistance, please contact Allison Ager, 205-0663, [allisonager@govclub.com](mailto:allisonager@govclub.com).

We continually look for opportunities to improve the value of your membership and are confident our new mobile app will play an integral role in achieving that goal.

## 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. For only



\$12++ per person, enjoy your protein served with fresh vegetables and a choice of rice or potato. Better yet, bring both and we'll dazzle your senses with an amazing surf and turf. Call ahead and let us know what you are bringing and how you would like it prepared. Bon appétit!

## 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!

## 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.

## Fast Lunch Features Only \$12++

- **August 28 – September 1:**  
**Roast Beef Sandwich:** Grilled red onions, radish slaw, black pepper mayonnaise on a twist roll.
- **September 4 – 8:**  
**Smoked Salmon Sandwich:** Avocado, green mango, extra virgin olive oil and basil on white bread.
- **September – 11 – 15:**  
**Philly Cheese Steak:** Peppers, onions, shaved prime rib & cheese sauce on a sub roll.
- **September 18 – 22:**  
**Roasted Shrimp Salad Sandwich:** Tomatoes, parsley, green onions, Nicoise olives on multi-grain bread .
- **September 25 – 29:**  
**Triple Bacon BBBLT:** Apple wood smoked bacon, crispy pork belly and Nueske bacon over heirloom tomatoes, butter lettuce and mayonnaise on country white sliced pullman bread.

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

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

Select a menu item, 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. Call 224-0650 to order your GC Lunch Box. Menu items include:

### Pimento Cheese & Fresh Baked Bread

House Made Pimento Cheese, Flat Bread, French Baguette & Crackers

### Hummus

Basil or House Blend, Fresh Fried Pita Chips, Crudité,  
Jalapeño Relish & Diced Tomatoes

### Bánh Mi Sandwich

**Vietnamese Style Sandwich | Vegan Option - Crispy Fried Tofu**  
Shaved, House Marinated Slow Cooked Pork Belly, Garlic Mayo, Cucumbers,  
Shaved Red Onion, Cilantro & Daikon, Pickled Carrots

### Cuban Sandwich

Shaved Mojo Marinated Pork, Shaved Sweet Ham, Swiss Cheese,  
House Pickles, Abuela's Malbec Mustard

### Grilled Club

**Vegan Option - Crispy Fried Tofu**  
Shaved Applewood Cherry BBQ Pork Belly, Garlic Mayo,  
Grilled Tomatoes, Avocado, Tribeca Roll

### Governors Club Wedge Salad

Baby Iceberg Lettuce Wedge, Blue Cheese Crumbles,  
Shaved Red Onion, Bacon Bits, Fresh Florida Tomatoes

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

**Sweets:** Rich chocolate brownie or fresh baked cookie

## Downtown GetDown Buffets

Fridays before FSU home games | Buffets open at 6:30 p.m.  
\$22.50++ adults | \$12.50++ children ages 6 to 12

Football season is here and the Downtown GetDown tradition on Adams Street continues. Although the Boosters Block Party is moving to College Town (freeing up space in Kleman garage) the GetDowns continue with great music, vendors, family-friendly activities, and a new craft beer sponsor. Make reservations to enjoy our Friday evening pre-game buffet in the comfort of your Club. You'll enjoy the Seminole spirit and casual feel through the Clubhouse, Balcony, Patio and Lounge! Call 224-0650 for reservations; confirmed reservation will be billed.



### September 8

#### FSU vs. University of Louisiana at Monroe

##### SALAD

Crawfish Pasta Salad | Potato Salad with Bacon

##### HOT SELECTIONS

Louisiana Gator Ribs | Dirty Rice

Louisiana Three Step

Tasso Ham, Spicy Italian Sausage, Andouille Sausage with Peppers

Louisiana Gumbo | Chicken & Sausage Jambalaya

Butter Beans & Ham

##### DESSERT

Bananas Foster Bread Pudding

### September 15

#### FSU vs. University of Miami

##### SALAD

Yucca Salad | Cilantro, Tomato & Avocado Salad

##### HOT SELECTIONS

Steak Churrasco with Chimichurri Sauce

Grilled Mahi-Mahi | Arroz Con Pollo

Maduros (Sweet Plantains)

Black Beans | Cuban Sandwiches

##### DESSERT

Tres Leche

### September 22

#### FSU vs. North Carolina State

##### SALAD

Appalachian Kilt Salad | Crispy Cole Slaw

##### HOT SELECTIONS

Cheerwine® BBQ Chicken | Pepsi-Cola® BBQ Ribs

Carolina Style Hot Dogs

Cheese Sauce, Coleslaw, Buns

Hush Puppies | Corn on the Cob

##### DESSERT

Pepsi® & Lance® Peanut Pie

## 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++.



## Birthday Night with an Asian Twist! Featuring Live Music

Complimentary to members with September birthdays!  
Wednesday, September 20 | 6-9 p.m.

\$31++ 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 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



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

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### BOARD OF GOVERNORS

**Marion Hoffmann**  
*President*

**Bill Moor**  
*Vice President*

**Laura Boyd Pearce**  
*Secretary/Treasurer*

**Michael Kalifeh**  
*Immediate Past President*

**Kristen Bridges**  
**Alia Faraj-Johnson**  
**Juan C. 'JC' Flores**

**Joe Anne Hart**  
**Tracy Mayernick**  
**Dr. Robert McClure, III**  
**James McFaddin**

**Robert Vice**  
**Meredith Woodrum Snowden**



### BUSINESS HOURS

#### Lunch

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

#### Dinner

**Grille, Balcony & Patio**  
Monday through Saturday  
5 p.m. - close beginning September 11

#### Cocktails

**Lounge**  
Monday through Saturday  
4 - 10 p.m. beginning September 9

#### Contact

202 S. Adams St.  
Tallahassee, FL 32301  
Reservations: 850-224-0650  
Reservations@GovClub.com  
www.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 Renfro**  
*Executive Sous Chef*

**Brendan Dobson**  
*Sous Chef*

**Laura Kalinoski**  
*Catering Director*  
**Cynthia Cerda**  
*Food & Beverage Director*

**Anna Dawkins**  
**Nicole Carval**  
*Food & Beverage Managers*

**Paul McShane**  
*Beverage Manager*

**Pam Munroe**  
*Club Concierge*

**Robert Hepner**  
*Facilities Manager*

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