



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

January 2018



50¢ Oyster Nights

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

Guest Chef Dinner

Friday, January 5
\$70++ includes wine
Member Bar 6:30 p.m.
Dinner 7 p.m.

AIF Legislative Shuttle

Monday, January 8
5:15 – 8:15 p.m. | Complimentary

Breakfast Club Buffets

Tuesdays, Wednesdays
& Thursdays
Beginning January 9
7:30 – 9:30 a.m.
The Lounge | \$10++

Legislative Lunch Buffets

Tuesdays, Wednesdays
& Thursdays
Beginning January 9
11:30 a.m. – 1:30 p.m. | \$19++

Birthday Night

Complimentary for
January birthdays!
Thursday, January 11 | 6-9 p.m.
Buffet opens at 6 p.m.

Pinot Noir Wine Tasting

Thursday, January 18 | \$34++
Free for *Platinum Society* Members

“My Wine” Dinner

Friday, January 26
6:30 p.m. | \$30++

PJ’s and Pancakes Movie Night

Friday, January 26
6:30 p.m. | \$12++

Refinery on the Balcony

Thursday, February 1, 6:00 p.m.
Complimentary

Morning Eye-Opener

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

Club Closings

Monday, January 1

Guest Chef Dinner with Josh Cooper MasterChef Competitor

Friday, January 5 | \$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, January 5. 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

Vanilla Bean Crème Brûlée served with
Bourbon Flambé Glaze



Join the . . .
2018
Platinum Society

Extraordinary Food, Wine & Spirits

The 2018 *Platinum Society* is a club-within-a-club group that offers exclusive VIP membership into CLUB events featuring wine and spirits. Join today and enjoy the benefits of membership all year long! (See Page 7 for Benefits)

Legislative Buffets

These convenient buffets will be offered on Tuesdays, Wednesdays & Thursdays beginning January 9.

Breakfast Club Buffets

The Lounge | 7:30 – 9:30 a.m.
\$10++



Stop in The Lounge for a quick, self service breakfast buffet during the legislative session. 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

Legislative Lunch Buffets

The Lounge and 2nd floor on select days.
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.

Good Kids with Good Grades



Report cards will be issued this month and we want to know if your child or grandchild earned all A's and/or B's. Simply e-mail allisonager@govclub.com with the names, grades 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.



Welcome NEW MEMBERS

Victor Leotta

Principal / Leotta Location & Design

SPOUSE: Kappy

SPONSORS: Carolyn Johnson & Andrew Wiggins

William H. Harrell

Corporate Compliance & Government Affairs

SPOUSE: Julia

SPONSORS: Seth McKeel & David Shepp

Marcia Warfel

CEO, Chief Strategist

Maxim Strategies & Solutions

SPONSORS: Elizabeth Anderson & Samantha Sexton

Donald M. Payne

Chief Engineer / AlSCO, Inc.

SPOUSE: Carolyn

SPONSORS: Marion Hoffmann & Laura Boyd Pearce

Rhonda Rebman-Lopez

President / Peco International Electric

SPOUSE: Jorge

SPONSORS: Benjamin K. Phipps & Donna Simmons

AIF Legislative Shuttle

Monday, January 8 | 5:15 – 8:15 p.m. | Complimentary

Once again, we are happy to provide complimentary shuttle service for members and their guests attending the AIF Reception Honoring the Florida Legislature. The shuttle will be located on the corner of Adams Street and College Avenue, and will make a continuous loop between the CLUB and the reception.

Barre Class with The Refinery™ Locally Owned and Tallahassee Strong

Thursday, February 1, 6:00 p.m. | Complimentary | Wine & cheese to follow

Barre is a one hour, low impact, total body workout to strengthen muscles you didn't know you had. Join us for this special fitness class on the balcony with member owned The Refinery! This one hour class will offer tension relief and toning. Pat yourself on the back with wine and cheese to follow. Call

224-0650 for reservations and feel free to bring a friend – guys are welcome too.

For more information, visit RefineryBarre.com.



Fast Lunch Features Only \$12++

Our Fast Lunch Features offer a daily "comfort meal". These fast and soothing dishes are offered Monday through Friday with a small garden salad. Enjoy these comforting, quick and inexpensive meals during lunch at your CLUB.

- **Mondays:** Blackened redfish with red beans & rice
- **Tuesdays:** Fried chicken with corn, mashed potatoes & gravy
- **Wednesdays:** Meatloaf with mashed red potatoes & green beans
- **Thursdays:** Chicken pot pie
- **Fridays:** Southern fried catfish & hushpuppies



Manager's Message

It's Been a Very Good Year

As 2017 comes to a close, it is my pleasure to report that your CLUB is thriving. Our roster continues to grow, due in large part to member sponsorship of new members. We have seen a healthy usage of the CLUB as revealed in our sales figures for the dining room and attendance at CLUB events. Private events, meaning those hosted at the CLUB by members, are proving to be our largest area of growth. I anticipate that once the numbers from December are finalized, we'll see our holiday party business exceed that of 2016.



Barry Shields
General Manager

We're active not only with business events but our membership is also hosting more personal & family events at the CLUB. Wedding receptions, rehearsal dinners, anniversary parties and even children's events have increased significantly over the last few years.

Our Board of Governors, led by our most supportive President,

Mrs. Marion Hoffmann, has given approval to move forward with some minor improvements and updates to the CLUB's interior. A plan is being discussed on how to finance a more in-depth refreshment and what specifically it will entail. Over the next six months we'll be making some noticeable enhancements. Items in the conversation include new carpet, window treatments, lighting and furniture replacement where needed. We can't do everything at once, but when complete, it will have a positive impact on the CLUB's overall look and feel.

The New Year will start with a bang as the legislative session begins on January 9. The CLUB will operate at capacity through May 9, but we will continue to schedule regular CLUB events for all to enjoy. Everything from wine tastings, Birthday Night, the newly implemented "My Wine" dinner and our Guest Chef Event will be offered along with additional monthly programming. Make sure to read through the newsletter and hopefully you'll find something of interest in your CLUB.

I look forward to seeing you at the CLUB.

Barry Shields, CCM
General Manager

Wine Inventory Fire Sale!

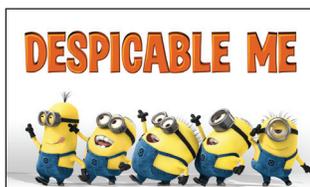
We have an excess of beautiful wines that we are offering to the membership at only 10% above our cost. With over 400 bottles to choose from, there is something for everyone. View the inventory on our website at: Dining and Catering/Menus/Wine & Cigar/Wine Fire Sale and contact Paul McShane, 850-224-0650, paulmcshane@govclub.com to place your order. All sales are first-come, first-served and the price shown includes tax. We will pull your selection for curbside pick-up and bill your member account.



PJ's & Pancakes Movie Night Featuring Despicable Me

Friday, January 26 | 6:30 - 9:30 p.m. | \$12++ per child

Bring the kids to the CLUB in their PJ's for movie night with a pancake feast fit for a king! The children will be supervised by a qualified child care provider. All children must be potty trained and parents/guardians must remain in the Clubhouse. Enjoy the evening in the Lounge with our full Lounge menu, dine in the Grille from our à la carte menu or join the "My Wine" dinner. Call 224-0650 for reservations; confirmed reservation will be billed.



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 toast with complimentary sparkling wine and Chef Maggie's beautiful tray of house made assorted chocolate truffles!



Staff ANNIVERSARIES

- John Buckingham, Bartender, 1 year
- Lisandro Candiales, Server, 1 year
- Cynthia Cerda, Food and Beverage Director, 7 years
- Calob Cook, Server, 2 years
- Madison Davidson, Server, 1 year
- Ben Elias, Security, 1 year
- Alison Gerzina, Bartender, 2 years
- Alena Harding, Server, 1 year
- Dalton Maxwell, Server, 1 year
- Robert McGee, Dishwasher, 1 year
- Philip Regalado, Server, 1 year
- Tyler Sanders, Server, 1 year
- Barry Shields, General Manager, 4 years
- Cassidy Shields, Server, 3 years

“My Wine” Dinner – A New Experience at Your Club!



Friday, January 26 | Spotlight on Malbec
6:30 p.m. | \$30++

Grab a bottle of your favorite Malbec and bring it to this relaxed, delicious and social evening. Members and guests will be seated at large tables, encouraging you to visit with your neighbors, share tastes of your wine and enjoy an impeccable dinner together. Chef Renfroe has prepared a beautiful menu which pairs nicely with Malbec wine. Don't miss this wonderful opportunity to enjoy camaraderie with fellow members! Corkage fees are waived. Call 224-0650 for reservations; confirmed reservations will be billed.

Amuse

Stilton Cheese and Beef Tenderloin Brochette
Red Currant Gelée

First Course

Herb Marinated, Grilled Lamb Lollipops
Minted Couscous with Crimini Mushroom “Caviar”

Main Course

Peppered, Grilled Manhattan Cut Strip Steak
Rosemary Mashed Yukon Gold Potatoes
Poached Jumbo Asparagus
finished with Roasted Red Pepper Beurre Blanc

Dessert

Pastry Chef Maggie's Selection

FSU Men's Basketball Pre-Game in the Lounge

Complimentary Wings & Chili

Stop in your Lounge prior to these FSU basketball games and enjoy complimentary wings & chili.

FSU vs. North Carolina: Wednesday, January 3, 5-6:30 p.m.

FSU vs. Louisville: Wednesday, January 10, 7 - 8:30 p.m.

FSU vs. Georgia Tech: Wednesday, January 24, 5 - 6:30 p.m.



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 to visit any of these fine clubs.

Featured Reciprocal Club: Petroleum Club of San Antonio, Texas

The Petroleum Club of San Antonio is the premier privately owned city club for business and social dining, networking and entertaining. Located in the heart of San Antonio, atop the Energy Plaza Building, the Club is surrounded by the beautiful San Antonio skyline. Their growing membership roster extends beyond the oil and gas community to include legal, business, medical, diplomatic and educational leaders. Club members experience cuisine and service of world class quality. The club's setting is perfect for entertaining business clients as well as family and friends.



Thank You from Your Staff!

Thank you to our very generous members for your contributions to the annual Employee Holiday Fund. The fund is distributed on an equitable basis to all CLUB employees. Your staff is very appreciative of these gifts which make the holiday season especially joyful for themselves and their families. We look forward to providing you exceptional food and service in the coming year.



An Evening with the Owners & Winemakers

Thursday, January 25 | \$84++ | 7 p.m. Reception | 7:30 p.m. Dinner

Eagle Eye winery owners and winemakers Bill & Roxanne Wolf believe you can only make great wine by starting with great fruit. Their wines are made by hand to have soft tannins so they may be enjoyed young. This approach makes a balanced wine that has complexity and structure and allows the wine to age beautifully. Picked by hand, their wines are made in small lots and aged in the best French oak barrels. As the fruit transforms into wine, they pamper the barrels and make sure to get the absolute best from the grapes. The wines spend 18-24 months in the barrel and another 18-24 months in the bottle before release. The blends are made from the core of what they grow, Cabernet Sauvignon, Cabernet Franc and Petit Verdot.



Bill & Roxanne Wolf of Eagle Eye Wines

Join us for a delicious and illuminating evening with the Wolfs as well as distributors Cookie and Peter O'Donnell and their son, Jared O'Donnell of Elite Worldwide Imports. Additional information can be found at: www.eagleeyewine.com. Call 224-0650 for reservations, confirmed reservations will be billed.

Welcome Reception

Chef's Assorted Passed Hors d'oeuvres
2015 Cabernet Franc Rosé

First Course

Mint Crusted, Pan Seared Loin of Lamb over Black Pepper Hummus
finished with smoked Bing Cherry Gastrique
2012 Meritage

Second Course

Herb Marinated, Grilled Pork Tenderloin over
Crispy Sun Dried Tomato Polenta Cake
finished with Fresh Basil Pesto Sauce, Glassy Basil
2008 Infatuation

Third Course

Cinnamon Dusted Duck Breast "En Poêle" over Sweet Potato Puree'
with Sage Infused Fresh Cranberry Compote
2012 Cabernet Franc

Fourth Course

"Magic Dust" Rubbed, Grilled Hanger Steak
Black Garlic Mashed Yukon Gold Potatoes
Brown Buttered Carrots & French Green Beans
finished with Caramelized Shallot Demi-Glace
2012 Petite Verdot

Fifth Course

Pastry Chef Maggie's Assorted House Made Truffles
2012 Cabernet Sauvignon

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.

Lisandro Candiales, Server - Member **Dave Ramsay** wrote: "Exceptionally fine service. Lisandro was very attentive and professional. An outstanding employee who sets the standard for others to follow."

Branden Williams, Server - Member **Logan McFaddin** wrote: "Branden is always a pleasure to be around. He's professional but warm and very attentive. One of the best!"

Philip Regalado, Server - Member **Pete Murray** wrote: "Philip provides amazing service! The entire experience was excellent."

Holiday Schedule

Your CLUB and Lounge will be closed New Year's Day, Monday, January 1. We wish everyone a wonderful and safe new year with family and friends.

Featured \$5 Cocktail of the Month:

Old Timber

Old Timber is prepared with Bulliet Rye, Fernet and Orange Liqueur. This cocktail is served over ice and garnished with an orange twist and a cinnamon stick.



As a reminder, 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.

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.

Governors Club Custom Ties

We have collaborated with Vineyard Vines to create two special ties for our membership.



vineyard vines

For those who aren't familiar with the brand, Vineyard Vines is known for its whimsical and creative custom silk fabric patterns found on ties, tote bags, belts, pocket squares, flip flops and more. Their design team has created our GC logo tie in two appealing colors: yellow background with navy logo and navy background with light blue logo. The ties are made in the USA with 100% imported printed silk. They feature a double wool blend liner and retail for \$48+. The ties are in stock now. Quantities are limited; call 224-0650 to reserve your tie(s).

Valentine's Day 2018 "An Evening in Paris"



Wednesday, February 14 | \$105++ per person
7:00 p.m. Champagne Reception | 7:30 p.m. Dinner

Enjoy dining among friends at our beautifully appointed gathering table for this very special "Evening in Paris". This delectable five-course classic French dinner will be served with delightful French wines and facilitated by Adam Foster of Stacole Fine Wines.

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

An Evening in Paris | Gourmet French Wine Dinner

1st Course

White Fish and Lemongrass Consommé
with Goat Cheese Brioche Crostini

Champagne | Leclerc Briant Champagne Brut NV

Intermezzo

Lemon Sorbet

2nd Course

Roasted Lamb Chops, Onion Tart

Tomato Herb and Olive Coulis, Grilled Eggplant

Rose | Chateau Figuiere, "Confidentielle" Rosé, Provence 2016

3rd Course

Tuna Nicoise Salad with French Vinaigrette Dressing

Red Potatoes, Red Onions, Green Beans, Tuna Steak, Egg, Anchovy

Light Red | Blain Soeur et Fils, Côte De Brouilly "Les Jumeaux"

4th Course

Cheese & Chartcuterie

Fontina, Blue Cheese, Gouda, Parmesan, Goat Cheese,

Fig Jam, Baguette, Blackberries, Strawberries, Almond,

Smoked Duck, Roasted Venison Loin, Currant Jelly

Red Blend | Clos Saint-Jean Chateaufneuf-du-Pape Vieilles Vignes 2015

Dessert

Sauternes Custard with Armagnac Soaked Dried Apricot Coulis

Dessert | La Fleur d'Or, Sauternes, Bordeaux 2013

Dinner in the Grille with Live Music

Wednesday, February 14

Treat your sweetheart to a romantic dinner in the Grille with live music. Enjoy selections from our full à la carte menu.

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!

Wine Tasting Pinot Noir – Location & Style

Thursday, January 18 | 6:30 p.m.
\$34++ | Free for *Platinum Society* Members

Pinot Noir is one of the best red wines available, but what makes it so special? Pinot Noir is typically a light to medium bodied, fruit-forward red wine. It holds a pleasant spot in the red wine spectrum - not too dry, but certainly not sweet. Pinot Noir is planted in regions around the world and the wine's diverse geographical range means that you might also find it labeled as Pinot Nero, Blauburgunder, or Spätburgunder.

Join us to learn about the location and style of these beautiful red wines. The tasting will be facilitated by Lee Satterfield of Breakthru Beverage. Call 224-0650 for reservations; confirmed reservations will be billed.

JCB Boisset Rose, *Provence, France*

August Kessler Pinot Noir, *Spätburgunder, Germany*

Chamonix Feldspar Pinot Noir, *South Africa*

Loveblock Pinot Noir, *Central Otago, New Zealand*

Gruet Blanc De Noirs, *New Mexico*

Join the 2018 *Platinum Society*

Continued from page 1

Membership in the *Platinum Society* offers:

- Eight complimentary "Mix and Mingle" wine tastings with chef's light bites
- Four reduced price wine dinners (\$59 for Platinum Members | \$89 all others)
- Personal storage for six red and six white wines in the Main Dining Room wine cabinet
- No corkage fees
- Beautiful GOVERNORS CLUB logo wine opener
- Platinum Society lapel pin
- 10% off retail purchase of wine, liquor & cigars

Our quarterly rotation of tastings will be held on the third Thursday of each month and our wine dinners will be held on the third Friday of each month when in rotation. Tastings will last 1.5 hours, allowing you an opportunity to have dinner afterward. Current *Platinum Society* members know that our tastings offer an abundance of wine and a fine selection of savory accompaniments. Cost for the annual membership is \$330++ and the value of our tastings and dinners alone are \$392 annually. Enjoy the savings, storage and extra perks of being a *Platinum Society* Member!

To join or continue your *Platinum Society* membership, contact Allison Ager, allisonager@govclub.com, 205-0663.

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 January birthdays!

Thursday, January 11 | 6-9 p.m.

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

If you're celebrating your birthday in January, 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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Juan C. 'JC' Flores

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Dr. Robert McClure, III
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Robert Vice
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CLUB MANAGEMENT STAFF

Barry Shields
General Manager/COO

Nancy Goodson
Controllor

Tina Schmitz
Assistant Controllor

Allison Ager
*Membership & Marketing
Director*

Gilbert Rodriguez
Executive Chef

Kevin Renfroe
Executive Sous Chef

Jason Redick
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



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

Cocktails

Lounge & Patio
Monday through Saturday
4 - 10 p.m.

Contact

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

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