



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

May 2018

## CLUB Events

### Kentucky Derby Party

Saturday, May 5 | 3-7 p.m.

### Enhanced Birthday Night!

Complimentary for May Birthdays  
Wednesday, May 9 | 6-9 p.m.

### Kids' Cooking Class

Friday, May 11 | 6-8:30 p.m.

### Mother's Day Brunch Buffet

Sunday, May 13  
10:30 a.m. – 2 p.m.

### Spotlight on Rosé Wine Tasting

Thursday, May 17 | 6:30 p.m.

### Cajun Night Crawfish Boil

All-You-Can-Eat!  
Live French Quarter Jazz Music  
Friday, May 25  
6:30 – 8:30 p.m.

### Morning Eye-Opener

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

### Memorial Holiday

Closed Saturday, May 26 & Monday, May 28

### Weekend Specials

Fridays – Filet Night  
Saturdays – BYOB Night

## Kentucky Derby Party

Saturday, May 5 | 3-7 p.m. | Second Floor | \$49++ | Adults only please

It's Derby time again! Ladies, show off your finest Derby hats and gentlemen sport your bow ties for an opportunity to win prizes in each category. If you are feeling lucky, test your fortune in our Derby contests. Price includes unlimited Mint Juleps and bourbon cocktails featuring Buffalo Trace bourbon, champagne & select assorted beer. The first 120 guests will take home a genuine 2018 Kentucky Derby glass.



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



### Derby Fare

Watermelon & Tomato Salad  
Bacon Deviled Eggs | Finger Sandwiches  
Caramelized Onion and Blue Cheese Tart  
Southern Style Pimento Mac & Cheese  
Mini Fried Chicken Biscuits  
"Kentuckyaki" Wings  
Smoked Turkey and Brie Sandwiches  
Bourbon, Sea Salt & Chocolate Caramel Tart  
Blackberry Cobbler | Derby Pie



## Cajun Night - Crawfish & Shrimp Boil

All-You-Can-Eat with Live French Quarter Jazz Music  
Friday, May 25 | 6:30 – 8:30 p.m. | \$34++ adults | \$14 kids ages 6 - 12  
Attire: "Big Easy Style" jeans and shorts encouraged

The mudbugs are in season and we are bringing the bayou to your CLUB. Fill your crawfish and Gulf shrimp cravings at our all-you-can-eat Cajun night. Start your dinner with our savory seafood gumbo and then feast on our unlimited Creole boil which includes crawfish, shrimp, potatoes & corn on the cob. Finish your meal with delicious southern bread pudding while enjoying live French Quarter jazz music. Please reserve by Wednesday, May 23, so that we can ensure enough food all. Jeans and shorts encouraged. Call 224-0650 for reservations; confirmed reservations will be billed.



# New and Enhanced Birthday Night!

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

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

If you're celebrating your birthday in May, 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 and good company. We have enhanced the menu with tempting new dishes for your celebration! Call 224-0650 for reservations; confirmed reservations will be billed.

**Whole Sliced Roasted Tenderloin**  
with Béarnaise Sauce

**Sesame Seared Tuna Loin**  
with Traditional Accompaniments

**Raw Bar**  
Shrimp, Oysters and Ceviche

**Pasta Station**  
Variety of Raviolis Sautéed to Order

**Pasta Sauces**  
Classic Marinara | Alfredo | Spicy Tomato Vodka Cream

**Accompaniments**  
Grilled Asparagus | Roasted Garlic Mashed Potatoes  
Summer Squash Casserole | Warm Yeast Rolls  
Mixed Garden Salad and Dressings

**Flambé Dessert Station**  
Classic New Orleans Bananas Foster with Vanilla Ice Cream

**Cupcakes with Birthday Candles**

## 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](http://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** Caesar or Grilled Caesar, Stay Fit Salad, Wedge Salad

**Entrees** Baked Maple Glazed Atlantic Salmon, French Bistro Roasted Chicken, Roasted Beef Tenderloin, Wild Mushroom Risotto

## 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: Epping-Forest Yacht & Country Club, Jacksonville, FL



Epping-Forest Yacht & Country Club combines turn-of-the-century romance and world-class amenities in a setting of historical significance. Built in 1926 by industrialist Alfred I. duPont and wife Jesse Ball duPont as their Florida residence, Epping-Forest was quickly distinguished as one of the country's finest estates. The duPont Mansion offers casual and gourmet dining with a level of service unmatched by its peers. The first floor glass terrace dining rooms and second story private dining and banquet facilities offer members and guests an unforgettable view of the English Gardens and St. Johns River. Members also have access to a private marina and enjoy cruises, dock parties, sailing instruction, camps and a rental fleet.

## 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](mailto:allisonager@govclub.com), 205-0663 for confirmation of qualification and a loyalty application.

## Manager's Message

# Club Canine Showcase was a Wonderful Success

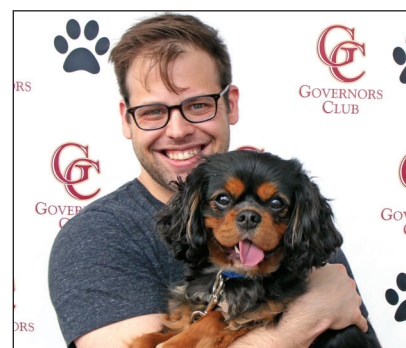
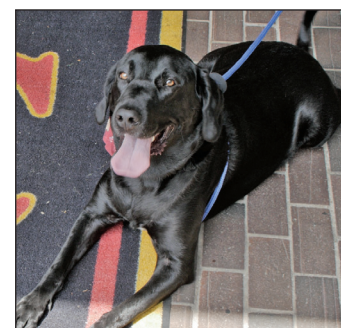
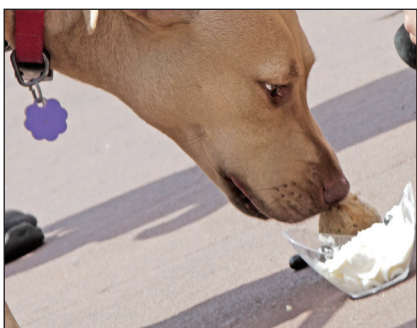
I believe we've stumbled onto another popular annual GOVERNORS CLUB event! Based on the attendance and level of excitement at our recent CLUB Canine Showcase, we're already talking about what we'll offer next year to enhance the experience. Designed as an outdoor event and held in conjunction with LeMoyné Chain of Parks Art Festival on Saturday, April 21, the weather could not have been more beautiful. We blocked off Adams Street and filled the area with pet supply and service vendors, puppy wading pools and plenty of seating on The Patio to relax and enjoy the day. Members brought their dogs to enjoy canine treats prepared by our Pastry Chef, a dog themed "step and repeat" for photos with their furry companions and plenty of play pals to romp around with. We offered our adult two-legged attendees \$10 bottomless "Muttmosas" and a casual themed lunch



Barry Shields  
General Manager

buffet in the Lounge. Members and guests were surprised with complimentary raffle prizes and bid feverishly on wonderful silent auction items. When the day was complete, we were able to raise much-needed funds for Florida Pet's Alive, a non-profit dedicated to promoting Leon County as a no kill community. Special thanks to members Jack and Keyna Cory for their coordination efforts for the event. The Cory's spend a significant amount of their personal time volunteering as matchmakers between pets that need a good home and the perfect people who wish to provide one. We also wish to thank the many Members that attended and supported the fundraising efforts. We enjoy bringing new and innovative programming to your CLUB and look forward to building on this recent success while broadening our attendance at next year's event.

Barry Shields, CCM  
General Manager



## Download Our Mobile App & Receive Pop-Up Specials

When you download the app, not only will you have all things GOVERNORS CLUB at your fingertips, you will receive notifications of pop-ups and unadvertised specials at the 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
- Account statements
- Member & staff directories
- Reciprocal clubs & benefit request form
- Contact anyone directly in the app
- Update your profile & preferences
- One-time log-in



## Mother's Day Brunch Buffet

Sunday, May 13 | 10:30 a.m. – 2 p.m.  
\$36++ adults | \$16++ children ages 6-12

Bring those special moms and grandmothers to the CLUB for our Mother's Day Brunch Buffet. They will bask in the recognition and savor the scrumptious offerings at this popular family event. We have a limited number of private rooms available for your family celebration and all room charges will be waived. Reservations will be in high demand, so call 224-0650 soon. Confirmed reservations will be billed.

### Cold Station

Charcuterie & Fruit Display  
Whole Poached Salmon Display  
Smoked Salmon & Accoutrements

### Shell Fish Display

Shrimp, Crabmeat, Oysters, Smoked Scallops,  
Smoked Fish

### Salad Bar

Mixed Greens, Carrots, Parmesan Cheese  
Three Cheese Blend, Mushrooms, Olives, Croutons  
Red Onions, Tomatoes, Cucumbers

### Waffle Station

Butter, Syrup, Whipped Cream, Nuts, Fruit Toppings

### Omelet Station

Eggs, Mushrooms, Ham, Tomatoes, Onion  
Peppers, Cheese, Baby Shrimp, Spinach

### Carving Stations

Herb Roasted Prime Rib  
Honey Glazed Boneless Pit Ham

### Additional Selections

Eggs Benedict, Fried Oysters  
Bradley's Link Sausage, Sausage Patties  
Roasted Breakfast Potatoes, Crispy Bacon  
Creamy Mashed Potatoes, Green Beans, Fresh Catch

### Kids Menu

Chicken Fingers, Cheese Pizza, Macaroni & Cheese

### Pastry Chef Maggie's Sweets

Mini Desserts, Breakfast Pastries & Rolls  
Bananas Foster

## Spotlight on Rosé Wine Tasting

Thursday, May 17 | 6:30 p.m.  
\$34++ | Free for *Platinum Society* Members



Rosé wines incorporate some of their color from grape skins, but not enough to qualify it as a red wine. It may be the oldest known type of wine, as it is the most straightforward to make with the skin contact method. Rosé wines can be made still, semi-sparkling or sparkling and with a wide range of sweetness levels from highly dry Provençal rosé to sweet White Zinfandels and blushes. Rosé wines are made from a wide variety of grapes and can be found all around the globe.

*Lavender Row Rosé*

*Michael Sullberg Rosé*

*Caligore "Cuatro Vacas Gordas" Rosé of Malbec*

*Teanum Favugne Rosato*

*Eagle Eye Rosé of Cabernet Franc 2015*

Join us for the exploration of rosé wines with Chef's light bites. This evening will be facilitated by Peter and Cookie O'Donnell of Elite Worldwide Imports. Call 224-0650 for reservations; confirmed reservations will be billed.

## Featured \$5 Cocktail of the Month:

### Bourbon Sweet Tea

This simple yet delicious cocktail is prepared with Buffalo Trace bourbon and sweet tea. It is served over ice and garnished with mint and lemon.

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.



## Lounge Smoking Policy

Smoking is not permitted in The Lounge until after 7 p.m. (Vaping is considered smoking.) Smoking prior to 7 p.m. can be accommodated on the balcony.



## Welcome NEW MEMBERS

### **Pamela C. Fendrick**

*Retired*

SPOUSE: Tony

SPONSORS: Park Adams & Tim Jansen

### **Dr. Russell Walther**

*Red Hills Oral and Facial Surgery*

SPOUSE: Kristin

SPONSORS: Marion Hoffmann & Laura Boyd Pearce

### **Zack Dunlap**

*Director of Business Development*

*Inspired Technologies, Inc.*

SPOUSE: Audrey

SPONSORS: Barney Bishop & Paul Watts

### **Craig Goodson**

*Managing Partner*

*Inspired Technologies, Inc.*

SPOUSE: Rachel

SPONSORS: Nick Routa & Paul Watts

### **Greg Myford**

*General Manager / Seminole IMG Sports*

SPONSORS: Jason Dennard & Alan Suskey

### **Phillip Shoemaker**

*Chief Executive Officer*

*Inspired Technologies, Inc.*

SPOUSE: Beverly

SPONSORS: Nick Routa & Paul Watts

### **Julie Meadows-Keefe**

*Ethics Officer/City of Tallahassee*

SPOUSE: Dan

SPONSORS: Jeffrey Sharkey & Alexis Lambert

### **Frank Rainer**

*Attorney / Broad & Cassel*

SPOUSE: Sharon

SPONSORS: Tony Carvalho & Robert Vice

## 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, Nicole Carval, 205-0665 for additional information or to book your Chef's Table.

## 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.



## 75¢ Oyster Nights Tuesdays in the Lounge

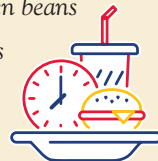
5:30 p.m.-until

Panacea Pearl oysters are in high demand which brought the need for their company to hire a distributor to service their customers. Naturally, this has increased the price, but we are still bringing them to you at our cost. These perfectly salty bivalves are available in your Lounge fresh-shucked on the half-shell every Tuesday evening. Devour the delicious Panacea Pearls alongside a cold brew or cocktail. Bring a group of friends and make it your Tuesday night tradition!

## Fast Lunch Features Only \$12++

Our Fast Lunch Features offer you a daily "comfort meal" in The Grille. These quick, soothing and inexpensive dishes are offered Monday through Friday with a small garden salad.

- **Mondays:** Blackened redfish with red beans & rice
- **Tuesdays:** Boneless fried chicken breast with mashed potatoes & green beans
- **Wednesdays:** Braised mojo pork, black beans, white rice & plantains
- **Thursdays:** Chicken pot pie
- **Fridays:** Golden fried shrimp, coleslaw & french fries



## Governors Club Accolade Winners

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.



### Winners

**Suzie Rodriquez**, *Pantry Chef* – Member **Bonnie Basham** wrote: “Suzie was very attentive and went out of her way to accommodate us at the monthly Birthday Night buffet.”

**Marcus Richartz**, *Server* – Member **Dr. Todd Hewitt** wrote: “Simply the best service in Tallahassee.”

**Greg Ward**, *Server* – Member **Diane Whitney** wrote: “Greg was a delight and so accommodating! Really enriched our dining experience tonight.”

### Additional Accolades

“**Marcus** did a wonderful job serving our group of 13. I could not have asked for better service.” – **Mary Lou Rajchel**

“**Marcus** always makes the GC special! With 30 years of history at the CLUB, he is one of the best!” – **Tom Futch**

“Thanks **Alena** for taking such good care of us before the Daddy/Daughter Dance.” – **Greg Ungru**

“Excellent job **Cooper**! Very nice, prompt, courteous...added to the overall great experience.” – **Diane Bodiford**

## Governors Club Custom Ties

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



vineyard vines

## 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.

## 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 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

**Capitol Club**  
**Vegan Option - Crispy Fried Tofu**  
Shaved Turkey, Shaved Sweet Ham, Hickory Smoked Bacon,  
Garlic Mayo, Grilled Tomatoes, Avocado, Sour Dough Bread

**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

## Coming in August Master Magician & Mentalist Michael Gutenplan

Cocktails, Dinner and Show | \$55++ | Friday, August 24  
6:00 p.m. Cocktails | 7:00 p.m. Dinner & Show

We are pleased to present award winning magician and mentalist Michael Gutenplan who will entertain you with masterful sleight of hand and powerful mind reading.

Experience Michael's world-class magic with cards, coins, money, and the mind being used to create miracles right in your hands. This is the kind of magic you've seen on TV and it will leave you speechless.

Prepare to be truly amazed as Michael entertains with his psychic powers. Incredible displays of ESP, hypnosis, telekinesis, psychic readings, and predictions will keep you enthralled and spellbound. The show is interactive, fun, and truly amazing. We guarantee that you will be talking about this experience for the next 20 years!



## Kids' Cooking Class

Friday, May 11 | 6-8:30 p.m. | Main Kitchen | \$35++  
Children age 8 and older – Limited to 12 children

Bring the kids to their very own South American cooking class! This class will be facilitated by Executive Chef Gilbert Rodriguez. The kids will learn how to transform simple ingredients into



delicious dishes as they participate with hands-on preparation. Once completed, the children will enjoy feasting on their culinary creations. Each child will leave with a GOVERNORS CLUB apron and recipe booklet, so they can recreate the recipes at home. Parents, enjoy cocktails in The Lounge and/or dinner in The Grille while the kids take over the Main Kitchen.

### South American Menu

Yucca Salad, Arepas & Empanadas  
Steamed White Rice, Seasoned Black Beans, Tres Leche

## Staff ANNIVERSARIES

Erin Hourigan, Hostess, 1 year  
Tracy Owens, Housekeeping, 6 years

## 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 appetit!

## 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.



## 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.





## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

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### BOARD OF GOVERNORS

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*Vice President*

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*Secretary/Treasurer*

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*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**

### 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*

**Ramsey Swafford**  
*Sous Chef*

**Nicole Carval**  
*Catering Director*

**Cynthia Cerda**  
*Food & Beverage Director*

**Anna Dawkins**  
**Branden Williams**  
*Food & Beverage Managers*

**Paul McShane**  
*Beverage Manager*

**Ashley Seago**  
*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](http://www.GovClub.com)

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