



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

July 2018



### Birthday Night

Complimentary for July Birthdays  
Wednesday, July 11 | 6-9 p.m.

### Old World vs. New World Red Wine Tasting

Thursday, July 19 | 6:30 p.m.

### Kids' Movie Night

Friday, July 20  
6:30 – 9:30 p.m.

### Bourbon Blending with Timber Creek Distillery

Thursday, July 26 | 6:30 p.m.

### Taste of the Club

Complimentary  
Happy Hour Showcase  
Thursday, August 2  
5 – 7:30 p.m. | 2nd & 3rd floors

### Ice Cream Social

Saturday, August 11 | 2 – 4 p.m.

### Master Magician & Mentalist Michael Gutenplan

Friday, August 24, 6:00 p.m.

### Summer Features

Wednesday – \$18 Farm to table  
Thursday – \$18 Fresh Florida seafood  
Fridays – \$18 Filet night  
Saturdays – BYOB night

### Morning Eye-Opener

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

### Holiday Closing

Fourth of July:  
July 4 - 7

### Summer Hours

Lunch: Mon. – Fri.  
Dinner: Wed. – Sat.  
Lounge closed on Saturday

## Marion Hoffmann, Immediate Past President

Fellow CLUB Members:

What a great experience serving as your President this past year!

This year has been full of highlights, from “*The Ultimate 80’s 35th Anniversary Party*,” to “*The Club Canine Showcase*,” special brunch celebrations on Easter & Mother’s Day, and more. We have continued to serve as the Capital City’s destination place for weddings, birthdays, and graduation dinners. Teamwork is at the heart of all great achievement. I can confidently say that this year has been a great team effort. To our members, thank you for your support and for sharing your precious time with us at the CLUB. To our management team led by Barry Shields, Executive Chef Gilbert, and all the hardworking staff, thank you for your constant commitment to quality and exceptional service. It is because of all of you that this year has been triumphant.



As I look back on the past year and our accomplishments, I am filled with pride. But it’s important that we look to the future and continue to re-invest in the CLUB. I know that the CLUB will be in excellent hands with the next Board and Executive Committee.

Congratulations to our new President, Bill Moor, a highly respected business and community leader. And, a special thank-you to my friend, Michael Kalifeh, CPA, the CLUB’s Past President, for his insight and fiscal expertise as he now leaves the Board. Finally, to our other Executive Committee members, Laura Boyd Pearce, Esq., and Alia Faraj-Johnson, two talented professionals, all the best in the coming year. Under the CLUB’s new leadership team, I know we will continue to thrive and grow.

Thank you again for allowing me to be a small part of this CLUB’s rich history and for the pleasure of serving you.

## Bill Moor, President

Reflecting on my last four years of service with the GOVERNORS CLUB, there have been many different issues before the Board of Governors. I have served on the Board under the leadership of Gus Corbella, Tom Stahl, Michael Kalifeh and most recently Marion Hoffmann. It has been a pleasure to serve with each of them and the entire Board of Governors. This past year has been especially fun, as I served with my Leadership Florida classmate and fellow Gator, Marion Hoffmann, who always has a smile on her face! Marion has worked diligently behind the scenes on many difficult issues to keep our membership strong and the CLUB’s agenda packed with activities, including our 35th



anniversary celebration – where she was seen kicking up her heels on the dance floor with her husband, Bruce.

Each member of the Board of Governors has worked to ensure a bright future for the CLUB. While the Board focuses on mundane issues as policies, finances and

membership, we do not lose sight of what is most important to the membership. For the most part, members of the CLUB pay attention to three things – the quality of the food, the service from the staff and the appearance of the CLUB. All of these require constant attention by the staff and the Board.

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# Enhanced Birthday Night!

Complimentary to members with July birthdays!  
Wednesday, July 11 | 6-9 p.m.

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

If you're celebrating your birthday in July, 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 Accoutrements

**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**

# Old World vs. New World Red Wine Tasting

Thursday, July 19 | 6:30 p.m. | \$34++  
Free for Platinum Society Members

Old World wines refer to wines made in countries that are considered the birthplaces of wine, basically Europe and the Middle East. New World wines come from countries that used to be colonies, are in hotter climates, and generally speaking, causes these wines to be fuller bodied with bolder fruit flavors. Both styles have wonderful characteristics to offer. Join us as we sample beautiful red wines from both worlds! As always, the wines will be paired with Chef's light bites. The evening will be facilitated by Adam Foster of Stacole Fine Wines. Call 224-0650 to reserve; confirmed reservations will be billed.



# 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: The Saint Louis Club, St. Louis, Missouri

The Saint Louis Club has been the foremost private dining Club in the St. Louis area for the past 50 years. Founded in 1964 by a



group of innovative business leaders the Saint Louis Club offers three floors of meeting space, designed to convey the city's French heritage. The beautifully decorated rooms accommodate business and social events as well as creative Club sponsored events. The Club is renowned for serving consistently high-quality food in a comfortable atmosphere, accompanied by fine service. They are proud to include among their professional staff Executive Chef Pierre Chambrin, former Executive Chef to the White House. In 2008 Pierre was named Chef of the Year by the Master Chefs of France.

# 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!



## Manager's Message

# Visit a Florida Reciprocal Club this Summer

One of the many benefits of GOVERNORS CLUB membership is the ability to utilize the many clubs found in our reciprocal network. In Florida, we have wonderful clubs to visit as you travel.

Just west in Jacksonville is the Epping-Forest Yacht and Country Club. Built in 1926, their clubhouse was the original Florida residence of industrialist Alfred du Pont and his wife Jesse Bell du Pont. Epping-Forest overlooks one of the widest and most beautiful sections of the St. Johns River.

The Florida Yacht Club, also on the St. Johns River, offers spectacular views of the river and downtown skyline. If you visit this club, say hello to one of the GC's most recent favorite servers, Jimmy Byers, who now serves on their management team. Also, thirty-five floors up in the Wells Fargo Center downtown is



Barry Shields  
General Manager

The River Club of Jacksonville, offering excellent dining and by far the best views of the Jacksonville area.

To the west is the Pensacola Country Club which has been in service since 1902. Located on Bayshore Drive, the club has excellent views of the bay in addition to a top ranked golf course.

Traveling south, the Lakeland Country Club, is undergoing major renovations to include a brand-new clubhouse, fitness center, pool and tennis courts. They have been closed 18 months and their members are excited to enjoy all new facilities in early January 2019.

In the Tampa Bay area and you'll find two business clubs downtown: The University Club of Tampa and my old stomping grounds, The Tampa Club. Both clubs are located on the top floor of downtown high rises and offer stunning views, superior service and elevated food selections.

Busy downtown St. Petersburg is home to the St. Petersburg Yacht Club on the bay. This is an active social club with high usage due to the many residences in close proximity. Great food with an active bar scene can be found here. It's also one of the oldest yacht clubs in the country.

With a brand new, luxurious clubhouse, the Sarasota Yacht Club is simply first class. Just over the John Ringling Causeway, this club will prove to be visually stunning and close to Sarasota attractions.

The University Club of Orlando is getting a brand-new clubhouse. They sold their property to a developer that is constructing a 22-story residential high-rise which will house the new club in approximately 25,000 square feet. With new construction and modern amenities, this will certainly be a club to visit in the future.

Be sure to visit some of our reciprocal clubs while you are traveling this summer. They can be found on our website under Membership. Most clubs require that we send a letter of introduction in advance of your visit. Let us know when you plan to visit, and we'll be happy to send a letter on your behalf. When you return to Tallahassee, I'd love to hear about your experience.

### Florida Reciprocal Clubs

- Epping-Forest Yacht and Country Club, 904-739-7200
- The Florida Yacht Club, 904-387-1653
- Lakeland Country Club, 863-680-2582
- Pensacola Country Club, 850-455-7364
- Sarasota Yacht Club, 941-365-4191
- St. Petersburg Yacht Club, 727-822-3873
- The River Club of Jacksonville, 904-354-1111
- The Tampa Club, 813-229-6028
- The University Club of Tampa, 813-223-3737

## Bill Moor, President

*continued from page 1*

I hear feedback from many members and I listen to your suggestions and concerns. I will work to continue improving our CLUB, so it is a choice destination for you: whether for a lunch or dinner, a special occasion or to attend one of the many activities offered. Our CLUB Manager, Barry Shields is very eager to make your experience in the CLUB enjoyable.

Over the last few years, the Board and staff have worked within our budget to make repairs and minor changes to the appearance of the CLUB. Last year, we completed The Patio within our annual operating budget. It has been years since the CLUB has had a major update, and I have heard from many of you how tired it is looking. The Board believes we need to invest in its appearance to continue to maintain and grow our membership. We want our members to think of the CLUB as the first venue to host special occasion parties, dinners and receptions. Marion Hoffmann and I have formed a committee to determine the needs of the CLUB and how best to fund them. It is my goal to identify these needs and start updating the interior of the CLUB.

The year will pass by quickly, but I want to make certain we work to improve the areas of the CLUB which matter most to you! I look forward to working closely with the staff, the Board of Governors, and the Executive Committee. Laura Boyd Pearce will be our new Vice President and joining the Executive Committee this year is Alia Faraj-Johnson. The membership of the CLUB is strong, and we will work to maintain and grow the membership by paying attention to the details!

I am honored to serve as your president for 2018-2019 and I look forward to your participation in the many activities and social functions provided by the CLUB!

Barry Shields, CCM, General Manager

## Welcome New Board Members

Congratulations to Christine Ashburn, French Brown, Tim Nungesser and Bruce Wiener, all recently elected to the Board of Governors. We appreciate their commitment to the CLUB and look forward to their leadership in the coming years. We would also like to thank outgoing Board members Juan C. Flores, Joe Anne Hart and James McFaddin for their dedication to the CLUB while serving on the Board of Governors.

## Bourbon Blending with The Timber Creek Distillery

Thursday, July 26 | 6:30 p.m.  
The Plantation Room | \$45++

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

Back by popular demand, 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.



## Welcome NEW MEMBERS

**George Cuneo**  
Owner / Cuneo Creative  
SPOUSE: Jamie Royal  
SPONSORS: Marion Hoffman  
& Laura Boyd Pearce

**Jason Lamp**  
Vice President & General Manager  
Adams Radio Group  
SPOUSE: Alicia Michelle  
SPONSORS: Chris Kraft & Jim Thielen

**Thomas Wakefield "Field" Wilde**  
Market President & SVP  
Commercial Lending  
SPOUSE: Elizabeth  
SPONSORS: Marion Hoffmann  
& Laura Boyd Pearce

## \$18++ Summer Dinner Features

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.

### Wednesdays – Farm to Table:

- July 11 – Applewood smoked Monticello Iberian pork presa, black garlic mashed potatoes, Thro Farms cherry sauce
- July 18 – Green Fire Farms herb roast 1/2 chicken, sage infused Yukon gold mash potatoes, haricot verts & chicken gravy
- July 25 – Hickory smoked Seminole Pride Beef short ribs, mashed red potatoes, braised brussels sprouts with bacon lardon, country creek honey whiskey BBQ sauce

### Thursdays – Florida Seafood:

- July 12 – Sautéed Florida pompano, mango salsa, majestic rice, broccolini
- July 19 – Pan seared yellowtail snapper, served with lemon mint quinoa, mixed vegetables & shrimp supreme sauce
- July 26 – Oven roasted potato & herb crusted tripletail, prepared with panko, potato chips, parmesan & herbs, scallions, tomatoes & leek sauce; grilled lime asparagus

### Fridays – Filet Mignon or Fish Fillet

Served with a wedge salad, fresh veggies, and a baked potato.

## 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



Braised mojo pork

## Ice Cream Social & Book Signing



## End of Summer Ice Cream Social

Saturday, August 11 | 2-4 p.m. | Second Floor & Balcony | \$12++

Mark your calendar for our super cool end of summer party! Once again, we're pulling out all the stops with a bounce house, obstacle course and giant Skee-Ball game in the Main Dining Room. Indulge in our ice cream bar with five yummy flavors and all the toppings you can imagine. Root beer floats, cold brew coffee, fresh spun cotton candy, popcorn and adult member bar create the perfect recipe for a great afternoon at the CLUB. Don't miss this opportunity to give summer a proper

goodbye before heading back to school! All children must be accompanied by a guardian. Call 224-0650 for reservations; confirmed reservations will be billed.



## Paloma's Dream – Book Signing

Young member and author Paloma Rambana will join us at our Ice Cream Social with her memoir, *Paloma's Dream: The True Story of One Girl's Mission to Help Kids, Inspire Activism and Survive Middle School*. The book details how a visually impaired, spunky fourth grader helped secure \$1 million in funds for blind and visually impaired kids. Born with a rare eye condition called Peter's Anomaly, Paloma became the little lobbyist who made a big difference. She tells her story with spirit, humor, and heart in a memoir that is sure to inspire kindness and activism in people of all ages. Meet Paloma and purchase your signed copy for \$12.99 + tax.



## Summer Hours & Holiday Closing

Lunch is served Monday through Friday and dinner Wednesday through Saturday. The Lounge is open Monday through Friday. Regular hours will resume after the Labor Day holiday. The CLUB will be closed in observance of Independence Day, July 4 – 7. Happy Summer!

## 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.

## Drip Drop Fitness – Complimentary Pass

GOVERNORS CLUB members are invited to enjoy a complimentary fitness pass to Drip Drop Fitness, located just blocks from the CLUB on North Adams Street. Drip Drop provides a fun atmosphere with cardio packed classes structured to cleverly disguise the workout. Let off a little steam after work or give your mind a break in a yoga class. With lights flashing and bass thumping, you are guaranteed to be dripping and dropping! Locally owned, Drip Drop Fitness looks forward to getting to know our members with a complimentary class. No commitment, just fun. Email [info@dripdropfitness.com](mailto:info@dripdropfitness.com) to book your class and visit [www.dripdropfitness.com](http://www.dripdropfitness.com).



## Featured \$5 Cocktail of the Month:

### Georgia Mule

The Georgia Mule is prepared with Deep Eddy Peach vodka, ginger beer and lime juice, served in a copper mug. A refreshing summer cocktail!

As a reminder, your CLUB always offers \$5++ cocktails made with Tito's vodka and Buffalo Trace bourbon. We also feature these Coravin© wine selections: Shafer Hillside Select Cabernet Sauvignon and Far Niete Chardonnay.



## Kids' Movie Night Featuring Ferdinand

Friday, July 20 | 6:30 p.m. | \$12++ per child

Bring the kids to the CLUB for movie night with *Ferdinand*. 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 evening. Call 224-0650 for reservations; confirmed reservations will be billed.



## Good Kids with Good Grades

Congratulations to the following young members for working hard to make the honor roll in the last nine weeks of the academic year. Keep up the great work and enjoy your summer break!

**Kendall Lyons**, 2nd grade, Roberts Elementary School

**Taryn Lyons**, 5th grade, Roberts Elementary School

**Addison Mayernick**, 3rd grade, Florida State University School

**Kennedy Mayernick**, Kindergarten, Florida State University School

**Lily Morgan**, 2nd grade, Florida State University School

**Grant Ulrich**, 1st grade, Killearn Lakes Elementary School

**McClaine Ulrich**, 5th grade, Killearn Lakes Elementary School



## Staff ANNIVERSARIES

**Allison Ager**, Membership & Marketing Director, 10 years

**Nancy Goodson**, Controller, 34 years

**Greg Green**, Dishwasher, 1 year

**Susie Rodriguez**, Cook, 1 year

## 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

## Save the Dates

# Master Magician & Mentalist Michael Gutenplan

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

## Kids' Dinner, Magic Show & Movie Featuring *Thunder and the House of Magic*

Friday, August 24 | 6:00 p.m. | \$12++

Enjoy an evening with award winning magician and mentalist Michael Gutenplan as he entertains with masterful sleight of hand and powerful mind reading.

During the cocktail hour, you will experience Michael's world-class magic using cards, coins, and the mind 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.

After our buffet dinner, open your mind and prepare to be truly amazed as Michael entertains with his psychic powers. His incredible displays of ESP, hypnosis, telekinesis, psychic readings, and predictions will keep you enthralled and spellbound. The show is interactive, fun, and truly amazing. Interesting fact: Michael is a third-generation psychic and has astonished his audiences with numerous correct predictions including the winners of the last eight Super Bowls, the top three places in the past twelve Kentucky Derbies, and his amazing prediction of 15 spins of the roulette wheel at the Cosmopolitan Casino in Las Vegas'...which is why he is banned from that property for life.



In conjunction with this event, we will provide the children their own magic show, dinner and movie featuring *Thunder and the House of Magic*. Whiz kid magician Timur Hancer will dazzle the kids with his magic tricks followed by a child friendly dinner and the movie. All children must be potty trained. Call 224-0650 for reservations; confirmed reservations will be billed.



## Taste of the Club Complimentary Happy Hour Showcase

Thursday, August 2 | 5 – 7:30 p.m. | 2nd & 3rd floors



Looking for an unusual happy hour destination on a Thursday night? Pop into the Clubhouse for an exciting showcase of what your CLUB has to offer for your next event. Sample delicious bites from our brand new, updated banquet menus while sipping on creative libations. Your CLUB is the perfect location for a plethora of events from business to social! Whether you're planning a fundraiser, your bestie's baby shower, dad's retirement party, or just a guy's night out to sample our extensive scotch offerings, we have exactly the space you've envisioned. Invite your friends or send those who handle your meeting arrangements and calendars and show off all the exciting aspects of your GOVERNORS CLUB. Know a bride to be? Send her our way and we will showcase the perfect location for her big day or rehearsal dinner! At this event, you'll get to mingle with the CLUB's new Catering Director, Nicole Carval, who would love to plan your next event. Reservations requested, no guest passes will be charged for administrative assistants, meeting planners, brides-to-be, or friends looking for event space! Call 224-0650 to RSVP.

### Seafood

Shrimp Cocktail, Oysters on the ½ Shell

### Salads

GC Mixed Greens Salad | Pasta Salad  
Italian Parsley & Tomato Salad

### Entrées

Roast Iberian Pork with Cherry BBQ Sauce  
Chicken Marsala  
Florida Grouper with Shrimp Veloute Crème Sauce

### Sides

Black Garlic Mashed Potatoes  
Herb Risotto | Green Beans Almandine  
Cauliflower Au Gratin

### Dessert

Assorted Dessert Selection



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

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### BOARD OF GOVERNORS

**Bill Moor**  
*President*

**Laura Boyd Pearce**  
*Vice President*

**Alia Faraj-Johnson**  
*Secretary/Treasurer*

**Marion Hoffmann**  
*Immediate Past President*

**Christine Ashburn**  
**Kristen Bridges**

**French Brown**  
**Tracy Mayernick**

**J. Robert McClure, III**  
**Tim Nungesser**  
**Meredith Woodrum Snowden**

**Robert Vice**  
**Bruce Wiener**

### 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*

**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**  
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  
[www.GovClub.com](http://www.GovClub.com)

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