



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

March 2019

## CLUB Events

### AIF Legislative Shuttle

Monday, March 4  
5:15 – 8:15 p.m. | Complimentary

### Basketball Pre-Game in the Lounge

Wings & Chili  
Tuesday, March 5 | 5 – 6:30 p.m.

### Birthday Night

Complimentary for March Birthdays  
Monday, March 11 | 6 – 9 p.m.

### Paso Robles Wine Dinner

Friday, March 22 | 6:30 p.m.

### Kids' Chocolate Lovers Night

Friday, March 29 | 6:30 p.m.

### Springtime Tallahassee Buffet

March 30 | 11:30 a.m. – 2 p.m.  
\$10 Bottomless mimosas & bloody marys

### Breakfast Club Buffets

Tuesdays, Wednesdays & Thursdays during legislative session  
7:30 – 9:30 a.m. | The Lounge

### Legislative Lunch Buffets

Tuesdays, Wednesdays & Thursdays  
During legislative session  
11:30 a.m. – 1:30 p.m.

### Martinis & Munchies

Happy Hour in the Lounge  
Every Friday | 4 – 7 p.m.  
\$5 select martinis  
½ price entire Lounge menu

### Tuesday Nights

75¢ oysters in the Lounge

### Weekend Features

Fridays – \$18 Filet night  
With live music  
Saturdays – BYOB night

### St. Patrick's Day

Corned Beef & Cabbage  
Served at lunch and dinner  
March 11 - 16

## Paso Robles Gourmet Wine Dinner

Friday, March 22 | 6:30 p.m. | \$89++ | \$59 for *Platinum Society* Members

Paso Robles is a viticulture wine region located in San Luis Obispo County, California. It's also a quiet, quaint farming town with a flourishing restaurant scene, that enjoys a similar geography and climate to the Rhône River Valley in France. It has approximately 40,000 vineyard acres planted with wine grapes and is well known for its Rhône-style wines. Paso Robles has been growing wine grapes for

decades, yet it is only since the early 1990's that Rhône grape varieties have been cultivated. Join us to explore Rhône-style wines at this delectable wine dinner crafted and presented by Executive Chef Tim Drown. Adam Foster of Winebow Fine Wine + Spirits will be on hand to share knowledge about the region and its wines. Call 224-0650 for reservations; confirmed reservations will be billed.

### Amuse Bouche - Popcorn Gator Tail

**First Course - Chef Tim's Crab Cakes, Peach & Apricot Salsa on Mardi Gras Slaw**  
Sautéed jumbo lump blue crab on rainbow cabbage and topped with fruit relish  
*Eberle Viognier*

**Second Course - Chili Salt Squid**  
Lightly fried calamari with peppers, onions, carrots, Himalayan pink salt and Thai bird chili in a sweet vinaigrette  
*Booker "My Favorite Neighbor"*

**Third Course - Tea Smoked Breast of Duck, Cauliflower Mash, Candied Baby Carrots, Berry-Rhubarb Gastrique**

Slow smoked in tea and rice with pureed cauliflower and Idaho potatoes, sautéed sugar carrots with reduced blackberry and red rhubarb reduction  
*Epoch Estate "Estate Red"*

**Entrée – Tenderloin of Beef Belleview**  
Seared beef medallion, Maine lobster tail, asparagus, buttermilk lobster mashed potatoes, bearnaise sauce and demi-glace  
*Linne Calodo "Stereotype"*

### The End

**Dark Chocolate Pound Cake with Vanilla Mousse and Raspberry Coulis**  
Dark chocolate dense cake, light, velvety smooth mousee and accented with refreshing fruit puree  
*L'Aventure "Optimus Estate Red"*

## Kids' Chocolate Lovers Night!

Prepare: Home-made chocolate truffles

Featuring: *Charlie and the Chocolate Factory*

Friday, March 29, 6:30 – 9:30 p.m.  
\$15++ per child

*Featuring new large screen projection for a true movie experience!*



Bring the kids to the CLUB for this special night that's all about chocolate. Adults can dine in the Grille with live music while the children enjoy a hands-on experience preparing home-made chocolate truffles with Pastry Chef Miriam. We'll serve them a kid friendly dinner while they watch our featured movie. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the event. Call 224-0650 for reservations; confirmed reservations will be billed.



## Club Canine Showcase! A Day of Food, Fun & Furry Friends

Saturday, April 27 | 11:30 a.m. – 3 p.m.  
Governors Club Patio & Adams Street

Bring your beloved canine to the CLUB for our super fun 2nd annual CLUB Canine Showcase. We'll be taking over Adams Street for a day of fun with our loyal furry friends. There will be plenty of activities for dogs and their owners. Florida Pets Alive Inc. will feature wonderful rescue dogs in need of forever homes. This event will again be held on the same day as Art in the Park, so mark your calendar now and make it a full day downtown with your family, friends and canine companions!

- Burgers & Hot Dogs*
- Fresh Mimosas & Cold Beer*
- Doggie Wading Pools | Pet Services*
- Raffle Items | Puppy Treats*
- Photos at our Canine Step & Repeat*
- Camaraderie with Canine Club Members*

For the safety of our pets and peeps, we require one dog per person with a maximum leash length of six feet. No retractable leashes please.

### 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*

## 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: Forest & Stream Club, Quebec, Canada



Since 1884, the Forest & Stream Club’s mandate is to solidify its position as the only exclusive private social club located on the West Island of Montreal, offering excellent facilities in an atmosphere which combines the ambiance of old-world tradition with modern amenities required by today’s discerning members. The Club ranks among the country’s premier member-owned private clubs. Just a 20-minute drive from downtown Montreal and a 10-minute drive from Montreal-Trudeau Airport, its stunning location, warm appointments and ambiance gently wraps itself around you.

## 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.



## Manager's Message

# Dining Survey to be Conducted in March

For the last several years we have sent the membership a short dining survey via email to gauge your perception of the quality, price, presentation and consistency of the food that is served at your CLUB.

We will again send this survey to you on March 11th and look forward to receiving your valuable feedback. The survey, hosted by Survey Monkey, is brief and designed to take just a few moments of your time. In addition to requesting your feedback about the dishes we offer, you'll also be given the opportunity to share your opinion about the variety of items, thoughts regarding health-conscious selections, and whether the GOVERNORS CLUB is your first choice when thinking about entertaining. Equally important, you'll be asked to provide input about your overall CLUB experience and any ideas you feel will make the CLUB more relevant to your needs. All participant responses are anonymous.

Our new Executive Chef, Tim Drown, joined the CLUB on February 1st. As I mentioned in last month's newsletter, Chef Tim brings with him an impressive background and culinary skillset that we have not enjoyed at the CLUB for many years.



Barry Shields  
General Manager

The information you provide via this survey will help him develop menus specific to your wishes and needs. The timing of having our new Chef in place and conducting the survey couldn't be more ideal. I hope you'll complete the survey and help us bring your dining experience at the CLUB to the next level.

I greatly appreciate your support of the CLUB and hope to see you sometime soon.

Barry Shields, CCM, General Manager

## St. Patrick's Specials

Enjoy corned beef & cabbage all week!  
Monday through Saturday, March 11 – 16  
\$14++ lunch | \$18 ++ dinner

In recognition of St. Patrick's Day, we will be serving corned beef and cabbage as our featured dish all week! Stop in and enjoy a hearty dish of Irish heritage.



## AIF Legislative Shuttle

Monday, March 4 | 5:15 – 8:15 p.m.

Once again, we are happy to provide complimentary shuttle service for members and 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.

## 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++.



## Heat & Eat Dinners

Let the CLUB do your cooking! We'll make your workweek a little less stressful with beautiful GOVERNORS CLUB family style 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 pickup 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, Watermelon Feta Salad,  
Wedge Salad

### Entreés

Baked Mustard Crusted Atlantic Salmon, Chicken Picatta,  
Chicken Marsala, Roasted Beef Tenderloin,  
Wild Mushroom Risotto



## Welcome NEW MEMBERS

**F. Reynolds Arrington**

Owner / Pink Jacket Catering  
SPOUSE: Kimberly Smiley  
SPONSORS: Robert Hawken  
& Meredith Snowden

**Mario Bailey**

Senior Govt. Relations Consultant  
Becker & Poliakoff, PA  
SPONSORS: Jose Fuentes  
& Yolanda Jackson

**Thomas E. Beitelman**

State Bridge Evaluation Engineer  
Florida Dept. of Transportation  
SPOUSE: Angela  
SPONSORS: Marion Hoffmann  
& Alia Faraj-Johnson

**Ellyn S. Bogdanoff**

Shareholder / Becker & Polikoff  
SPONSORS: Jose Fuentes  
& Yolanda Jackson

**Faron Boggs**

Republican Party of Florida  
SPOUSE: Jeanne  
Sponsors: Victoria Vangalis Zepp  
& Evan Power

**Jim Boxold**

Managing Partner / Capital City Consulting  
SPONSORS: Kenneth Granger  
& Dean M. Izzo

**John Brazzell**

Chief of Staff / Florida Justice Association  
SPOUSE: Hilary  
SPONSORS: Paul D. Jess  
& William Cotterall

**John C. Breed**

Professor / IT Consultant  
Florida State University  
SPOUSE: Susan  
SPONSORS: Kenneth Granger  
& Dean M. Izzo

**Maricel Cobitz**

SPOUSE: Thomas  
SPONSORS: Eddy Gonzalez  
& Margarita Gerson

**Heather Duncan**

Vice President Governmental Affairs  
University of North Florida  
SPONSORS: Joe York & Janet Owen

**Jake Farmer**

Director of Government Affairs  
Florida Retail Federation  
SPOUSE: Paige  
SPONSORS: R. Scott Shalley  
& Lorena A. Holley

**Jason P. Garrow**

General Manager  
Seminole IMG Sports Marketing  
SPOUSE: Amy  
SPONSORS: Jason Dennard  
& Chuck Urban

**Tonnette Graham**

Assoc. Director of Public Policy  
Florida Association of Counties  
SPONSORS: Davin Suggs & Laura Youmans

**Gregory A. Haile**

President / Broward College  
SPOUSE: Chae  
SPONSORS: Lila A. Jaber  
& J. Larry Williams

**Mori Hosseini**

Chairman & CEO / ICI Homes  
SPOUSE: Forough  
SPONSORS: Marion Hoffmann  
& Alia Faraj-Johnson

**Jeff Johnson**

Managing Partner / Corchoran & Johnson  
SPOUSE: Cristina  
SPONSORS: Michael Corcoran  
& Heather Turnbull

**Thomas Leek**

Chief Legal Officer / Foundation Risk Partners  
SPOUSE: Michelle  
SPONSORS: Jim Magill & Robert Reyes

**Grace Lovett**

VP Government Affairs  
Florida Retail Federation  
SPOUSE: Van  
SPONSORS: R. Scott Shalley  
& Lorena A. Holley

**Nick Maddox**

County Commissioner / Leon County Board  
of County Commissioners  
SPOUSE: Tina  
SPONSORS: Davin Suggs & Ginger Delegal

**Nicholas Matthews**

Senior Government Relations Consultant  
SPOUSE: Barbara  
SPONSORS: Jose Fuentes  
& Yolanda Jackson

**Andrew J. Power**

Attorney / Smith, Thompson, Shaw et al.  
SPOUSE: Katherine  
SPONSORS: Crit Smith  
& Susan S. Thompson

**Ananth Prasad**

President / Florida Transportation  
Builders' Assoc. Inc.  
SPOUSE: Sunita  
SPONSORS: Robert G. Burleson  
& Alia Faraj-Johnson

**Robert Schenck**

Partner / The Legis Group  
SPOUSE: Heather  
SPONSORS: Doug Holder & Patrick Bell

**Ryan Smith**

Director of Public Affairs  
McNicholas & Associates  
SPONSORS: David Johnson  
& Derek Whitis

**William Nicholson Spicola**

SPOUSE: Ashley  
SPONSORS: Crit Smith  
& Susan S. Thompson

**James Crit Thompson**

Attorney / Smith, Thompson, Shaw et al.  
SPONSORS: Crit Smith  
& Susan S. Thompson

**Michael Tucker**

President  
Fort Lauderdale Fraternal Order of Police  
SPOUSE: Lisa Henning  
SPONSORS: Diana H. Padgett  
& Margaret Timmins

**Nicole Washington**

Principal / Washington Education Strategies  
SPONSORS: French Brown & Davin Suggs

**Michael R. Wilson**

VP Private Banking / The First  
SPOUSE: Rhonda  
SPONSORS: Jim Thielen & Eddie Knowles

## RETURNING MEMBERS

**Chris Holley**

City Administrator / City of Pensacola

**Ramon Maury**

Managing Partner / Maury Rawlins Brown

**Jason Shoaf**

Vice President / St. Joe Natural Gas Co.

# Reminders for the Legislative Season

**Guest Policy & Usage Fee:** Members are welcome to bring guests, and per CLUB Policy, they must be accompanied by the Member. Additionally, Members are permitted to have guests in the Clubhouse without being present, twice per calendar quarter. Guests who have not been sponsored in advance or are not accompanying a member will incur a \$20 per visit usage fee. This fee also applies to reciprocal member visits.



**Member Tabs:** Please assist our Lounge staff by signing all tabs. This will ensure all charges are made to the correct member account and that your membership is not being abused.

**Reservation Hold:** We will hold all reservations for twenty minutes. If we do not hear from you twenty minutes following your reservation, we will release your table for another member. If you are running late, just give us a call and we will be happy to hold your table.

**Breakfast & Lunch Buffets:** Buffets will be held in the Lounge on Tuesdays, Wednesdays and Thursdays during legislative session.

**GC Lunch Box:** We are unable to deliver GC Lunch Boxes Monday through Thursday from 11:30 a.m. to 1 p.m. during legislative session, we will however, be happy to have them ready for a speedy pick-up.

**Charge Up:** There are electrical outlets along the lower portion of the Lounge bar, allowing you to re-charge yourself and your phone!



## Shoe Shine Service in the Lounge

Monday through Thursday during legislative session

Starting at 4 p.m. | \$10 shoes boots start at \$12

Drop in the Lounge and enjoy the convenience of a shoe shine. JJ of JJ's Shoe Shining Services plans to be in the Lounge Monday through Thursday in the evening starting at 4 pm. You can find him in the private room by the humidors. We are also happy to accept your shoes for drop-off/pick-up service at any time. Simply leave them with the hostess and we will call you when they are ready. Feel free to charge to your member account or simply pay JJ directly.

## Featured \$5 Cocktail of the Month: Creole Reverse Margarita

Prepared with Créole Shrub, 1800 Silver Tequila and fresh lime juice. This cocktail bursts with luscious aromas and flavors reminiscent of Martinique. A staple of Caribbean culture, Créole Shrub is the "secret ingredient" frequently used by celebrity chefs and creative mixologists around the world.

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 Niente Chardonnay.



## Martinis & Munchies – Friday Happy Hours!

Enjoy \$5 martinis & half-price appetizers  
Fridays in the Lounge | 4:30 – 7 p.m.

Gather the gang and kick-start your weekend in the Lounge with Martinis & Munchies. Not only will we offer these wonderful martinis, but we always serve five-dollar Tito's and Buffalo Trace Bourbon cocktails. Add to the fun that our full lounge menu will be offered at half price!

*Classic Martinis prepared with Tito's vodka or Tanqueray gin*  
*Lemon Drops with Manifest Distilling Florida Citrus vodka*  
*Ruby Reds with Deep Eddy Ruby Red vodka*  
*Chocolate with Van Gogh Dutch Chocolate vodka*

## Birthday Night!

Complimentary to members with March birthdays!  
Monday, March 11 | 6-9 p.m.  
\$31++ adults | \$10++ children ages 6 to 12

If you're celebrating your birthday in March, 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 a wonderful menu with tempting 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  
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**

## 75¢ Oyster Nights Tuesdays in the Lounge



5:30 p.m.-until sold out

These perfectly salty bivalves are available in your Lounge fresh-shucked on the half-shell every Tuesday evening. Devour delicious Panacea Pearl oysters for only 75¢ each, alongside a cold brew or cocktail. Bring a group of friends and make it your Tuesday night tradition!

## Springtime Tallahassee Weekend – Live Music & Beer Garden at Kleman Plaza

Friday evening, March 29

Come downtown to enjoy the Springtime Tallahassee festivities at Kleman Plaza and stop in the CLUB for our Friday night filet special and Martinis & Munchies in the Lounge. It's the perfect night out!



## Parade & Jubilee in the Park Enjoy lunch following the parade!

Saturday, March 30 | 10:30 a.m. – 2 p.m.  
Buffet lunch | \$24++ adults | \$12++ kids ages 6 – 12  
Unlimited Bloody Marys & Fresh Mimosas | \$10++

Enjoy a beautiful day downtown celebrating springtime in Tallahassee and be sure to visit the CLUB for lunch on the balcony or patio. We'll be open from 10:30 a.m. to 2 p.m. with this casual buffet. Happy springtime, Tallahassee!

### Salads

Mixed Green Salad | Sunburst Salad  
Tropical Fruit Salad | Asparagus & Quinoa Salad

### Assorted Salad Sliders

Egg Salad, Tuna Salad, Chicken Salad

### Hots

Marinated & Grilled Chicken with Honey Mustard Dressing  
Grilled Flank Steak with a Tomato-Strawberry Salsa  
Niçoise Style Seared Salmon  
Char Grilled Hamburgers & Impossible Burgers  
Condiments, Buns, Cheeses  
Oven Roasted Potatoes  
Springtime Medley of Vegetables

Blueberry Muffins | Biscuits with Jams & Honeys  
French Baguettes

Assorted Mini Springtime Desserts

## Pre-Theater Dinner at the Club

5 – 6:30 p.m.

Dine at the CLUB without the worry of missing the opening act! Enjoy our special \$18 filet mignon or fish fillet dinner complete with wedge salad, fresh veggies and a baked potato. Reservations requested.





## Shakespeare Uncorked A Night of Wines to Die For!

Saturday, April 6, 6:30 - 9:00 p.m.

Wine tasting & gourmet sampling | 21 and over  
\$125 (includes tax and gratuity)

Prepare yourself for an evening of revelry, Scottish music, and costume at the CLUB. The evening will feature over 50 wines paired with delicious dishes prepared by Tallahassee's top chefs.

**Uncorked: Scotch & Cigars – 8:00 - 9:30 p.m.**

Cigar Sampling and Scotch Tasting | 21 and over  
\$100 (includes tax and gratuity)

Of course, no Scottish celebration would be complete without scotch! This separate event will begin at 8 p.m. on the Balcony and offer a flight of Scotch whiskey paired with a cigar from FUMA Cigars.

Southern Shakespeare Company cultivates an appreciation of the arts through educational programs, training, and an annual free Shakespeare in the Park Festival. Shakespeare Uncorked is an annual fundraiser that raises money to support their year-round educational program. Call 224-0650 for reservations; confirmed reservations will be billed.

## 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!



## Legislative Buffets

These convenient buffets will be offered on Tuesdays, Wednesdays & Thursdays during committee weeks and the legislative session.

### Breakfast Club Buffets

The Lounge | 7:30 – 9:30 a.m. | \$11++



Stop in The Lounge for a quick, self service breakfast buffet. 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 | Tuesdays, Wednesdays & Thursdays  
Second floor select days | 11:30 a.m. – 1:30 p.m. | \$19.00++

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

## FSU Men's Basketball Pre-Game in the Lounge

Complimentary Wings & Chili

Stop in your Lounge prior to the FSU basketball game and enjoy complimentary wings & chili.

FSU vs. Virginia Tech: Tuesday,  
March 5, 5:30 - 7 p.m.



## Staff ANNIVERSARIES

Paul McShane, Beverage Manager, 7 years



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

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### BOARD OF GOVERNORS

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*President*

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*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**  
**Bruce Wiener**



### 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**  
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)

### CLUB MANAGEMENT STAFF

**Barry Shields**  
*General Manager/COO*

**Nancy Goodson**  
*Controller*

**Tina Schmitz**  
*Assistant Controller*

**Allison Ager**  
*Membership & Marketing  
Director*

**Tim Drown**  
*Executive Chef*  
**Kevin Renfroe**  
*Executive Sous Chef*

**Ronnie Hall**  
*Sous Chef*  
**Nicole Carval**  
*Catering Director*  
**Cynthia Cerda**  
*Food & Beverage Director*

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

**Paul McShane**  
*Beverage Manager*

**Ashley White**  
*Club Concierge*

**Mike Basford**  
*Facilities Manager*

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