



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

April 2019

## CLUB Events

### Springtime Tallahassee Buffet

March 30 | 11:30 a.m. – 2 p.m.  
\$10 Bottomless Mimosas & Bloody Marys

### Shakespeare Uncorked

Saturday, April 6 | 6:30 – 9:00 p.m. | Scotch & Cigars  
8:00 – 9:30 p.m.

### Birthday Night

Complimentary for April Birthdays  
Wednesday, April 10 | 6 – 9 p.m.

### Kids Spring Craft & Movie Night

Friday, April 12 | 6 – 9:30 p.m.

### Springtime in Paris Wine Tasting

Thursday, April 18 | 6:30 p.m.

### Easter Brunch

Sunday, April 21  
10:30 a.m. – 2 p.m.

### Montecristo Cigar Dinner

Wednesday, April 24  
The Balcony | 7 p.m. open bar  
7:30 p.m. dinner

### Club Canine Showcase

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

### Cinco de Derby Party!

Saturday, May 4 | 3 – 7 p.m.

### Martinis & Munchies

Happy Hour in the Lounge  
Every Friday | 4 – 7 p.m.  
\$5 Select Martinis  
½ Price Lounge Menu Appetizers

### Tuesday Nights

75¢ Oysters in the Lounge

### Weekend Features

Fridays – \$18 Filet Night

## Club Canine Showcase!

### A Day of Food, Fun & Furry Friends

Saturday, April 27 | 11:30 a.m. – 3 p.m. | Governors Club Lounge, Patio & Adams Street  
Buffet \$16++ Adults | \$7++ children ages 6 to 12 | \$10++ Bottomless Mimosas

Bring your beloved canine to the CLUB for our super fun second 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 make it a full day downtown with your family, friends and canine companions!

#### Casual Buffet

Watermelon Agua Fresca | Sunburst Salad with Balsamic Dressing | Tortellini Pasta Salad  
Southern Potato Salad | Sweet & Sour  
Coleslaw | Chicken Salad Sliders  
Sliced Watermelon

#### Hot Foods

Grilled All Beef Hot Dogs & Angus Burgers, Condiments, Cheeses & Buns,  
Garnet & Gold BBQ Grilled Breast of Chicken, Macaroni & Cheese,  
GOVERNORS CLUB Ranch Potato Chips

#### Desserts

Assorted Cookies, Brownies and Dessert Bars

#### Complimentary

Cotton Candy, Popcorn

\$10 Bottomless Mimosas

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.

# Cinco de Derby Party!

Saturday, May 4 | 3-7 p.m. | Second Floor | \$49++  
Adults Only Please

It's time for our wildly successful Kentucky Derby Party with a Cinco de Mayo twist! Ladies show off your finest Derby hats (or sombreros) 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, sparkling wine & select assorted beers. We've also added a spicy fiesta to the day with a taste of Mexico! Enjoy Latin fare with tasty margaritas, also included in the price – ole! The first 100 guests will take home a genuine 2019 Kentucky Derby glass. Call 850-224-0650 for reservations. Reservations required; confirmed reservation will be billed.



## Starters

Assorted Tea Sandwiches | Country Ham Biscuits  
with Blackberry Mustard

Pickled Shrimp in Mason Jars | Derby Cheese Hat  
with Assorted Crackers

## Hot Foods

Beer Cheese Soup with Warm Pretzel Bites

## Tim's Fajitas & Taco Truck Soft & Hard Tacos

Taco Beef, Chicken Fajitas, Crispy Shrimp

Shredded Lettuce, Diced Tomatoes, Guacamole, Sour Cream, Salsa,  
Shredded Cheeses, Jalapeños, Nacho Chips, Refried Beans, Cotija, Limes

Mexican Street Corn | Spanish Rice

Kentucky Hot Brown | Kentucky Burgoo

## Desserts

Chocolate Bourbon Pecan Pie | Coconut Cream Cake

Strawberry Mint Pavlovas | Sopaipillas with Orchard Pond Honey  
Tres Leche



## 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 850-205-0663 or [allisonager@govclub.com](mailto:allisonager@govclub.com) to visit any of these fine clubs.

## Featured Reciprocal Club: The University and Whist Club, Wilmington, Delaware



This city club is housed in the historic Tilton Mansion, former home to Dr. James Tilton who was a Revolutionary War hero and the first Army Surgeon General of the United States in 1813. As one of Delaware's premier fine dining clubs, the University and Whist Club offers an exceptional environment for members, their families and their guests to meet, socialize and entertain in a unique setting. The Club is nestled between Philadelphia, PA and Washington, DC and now offers auxiliary overnight stays at LuxiaSuites, just down the street from the Club. The club is less than 5 minutes from the AMTRAK station and only 25 minutes from the Philadelphia International Airport.

## 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

# Your Input is Valuable and Appreciated

Our recent dining survey received notable participation and provided an honest snapshot of how the CLUB is perceived. It also provided our newly hired Executive Chef, Tim Drown, with some valuable information as he begins preparing new menus and influencing the CLUB's cuisine.



Barry Shields  
General Manager

Overall, 92% of those responding reported the quality of food is in the range of "Excellent and Good". On consistency, 81% believe the CLUB is "Always Consistent or Mostly Consistent" but nearly 20% disagree. Members want to trust that when they come to the CLUB their meal will always be top notch, especially in the private CLUB setting. We know this is an area that needs improvement and we'll be placing much effort on consistency as we move forward with satisfaction strategies. Ninety-four percent reported favorably on the presentation of our food. When asked if there are enough "interesting and appealing items", 78% responded "yes", however I feel confident we will be able to improve on this when Chef Tim presents his new menus.

The survey revealed we have room for improvement with "light and health conscious items". Seventy-seven percent of the respondents are satisfied with current offerings and 23% would like to see more options. When asked, "Do you feel the overall food quality has improved over the last year", 61% said "yes" and 39% "no". This is difficult to interpret because when comparing surveys from the last two years, members responded that they "perceive the overall quality of our food" has increased from 87%

in 2018 to 92% in 2019, but there's a substantial group that feels the quality has remained the same and reported "no improvement". Regardless, I'll be looking for an increased level of improvement when surveying again in 2020. The question "what new items would you like to see on the menu" was enthusiastically received with many suggestions, providing additional member input for Chef Tim.

Menu prices are positively reported as being "in-line" by 83% of the respondents. I've often wondered about the perception of CLUB pricing verses restaurants that offer similar products. I think that members may perceive the prices at the CLUB are higher because the final bill includes gratuity, providing a false impression that the CLUB is more expensive. However, if you consider the tip that's added at a restaurant, you may find the CLUB actually offers more value.



I appreciate and value the numerous and varied comments to our last question for feedback on the CLUB overall. As you can imagine there are dozens upon dozens of wide-ranging thoughts and recommendations, all of which are helpful to understand what changes and improvements you would like to see at your CLUB. Thank you for providing your valuable input and I promise, we are listening.

Barry Shields, CCM, General Manager

## Featured \$5 Cocktail of the Month:

### Purus Italiano

The Italiano lies between a Negroni and an Americano. This new yet classic sipping cocktail is prepared with Purus Organic Italian wheat vodka instead of gin, and a great mix of Campari, and sweet and bitter Averna Amaro.



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.

## 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!



## 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 as current members of the CLUB. The Loyalty Program reduces the initiation fee to \$1000; a savings of \$1,500, to any colleague in your business and requires a two-year membership commitment. The same membership application process, monthly dues and GOVERNORS CLUB benefits will apply. Contact Allison Ager, Membership Director, [allisonager@govclub.com](mailto:allisonager@govclub.com) (850)205-0663 for confirmation of qualification and a Loyalty Application



## Welcome NEW MEMBERS

### Angela Bonds

Government Relations Manager /  
Dean, Mead, Dunbar  
SPONSORS: Jennifer Ungru &  
French Brown

### John R. "Jack" Capra

General Counsel / NWF State College  
SPOUSE: Sandra  
SPONSORS: Thomas Hobbs &  
David Ramba

### Samantha Ferrin

Chief of Staff / Florida Lottery  
SPOUSE: Jay  
SPONSORS: Richard Coates &  
James Spratt

### Representative Wengay W. Newton

Florida House of Representatives  
SPONSORS: Melissa  
SPONSORS: Representative Matt Willhite  
& Representative Brad Drake

### Mark Pinto

Principal / The Fiorentino Group  
SPOUSE: Kelly  
Sponsors: T. Martin Fiorentino &  
Shanna D. Schussler

### Cissy Proctor

Managing Partner / Tallahassee Office  
LSN Partners  
SPOUSE: Stewart  
SPONSORS: Jim Rimes & Jeff Rimes

### Paul Runk

VP, Government Programs / Florida  
Association of Health Plans  
SPOUSE: Andrea  
SPONSORS: Audrey Brown &  
Wences Troncoso

### Christopher Smith

Lawyer / Tripp Scott  
SPOUSE: Desorae  
SPONSORS: Kim McGlynn & Jack Cory

## RETURNING MEMBERS

### Edwin H. Moore

Independent Colleges & Universities  
of Florida

## Kids Spring Fling

### Craft, Dinner & Movie

Friday, April 12 | \$23++  
6 p.m. – 9:30 p.m.

Bring the kids to the CLUB for a night of all things Spring! We have changed the timing and format to allow the kids to dine earlier. We'll begin with dinner so everyone is full and content and then the children will enjoy creating personalized Easter tote bags on the Balcony with AR Workshop. When complete, they will enjoy our featured movie *Winnie The Pooh, Springtime with Roo* on our new large screen with true movie sound. Call 850-224-0650 for reservations; confirmed reservations will be billed. Be sure to let us know your child's name and the tote they wish to create.



Butterfly Bunny



Easter Hunt



Easter Egg



Bunny Tail

## Springtime in Paris Wine Tasting

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

To be in Paris is to be in the center of the best French wine, because all roads from the wine country of France lead to the capital. But if you can't be there in person, simply immerse yourself in our French springtime wine tasting, the next best thing! This tasting will be facilitated by Adam Foster with Winebow Fine Wine+Spirits and Chef Tim Drown. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Charles Bove, Sparkling Brut  
Melon & Jambon

Alain Normand, Macon LaRoche Vineuse  
Fromage & Fruit

Figuere "Confidentielle" Cotes du Provence  
Chicken Liver Pate

Drouhin, Cotes de Beaune Rouge  
Escargo, Pernod, Garlic, Sundried Tomatoes,  
Shiitake Mushrooms,  
Asiago Cream & Pignolas

Chateau Puech Haut, La Closerie du Pic  
Grilled Baby Lamb Chops with  
Rosemary & Red Wine Demi

## 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*

# Easter Brunch

Sunday, April 21 | 10:30 a.m. – 2 p.m.  
\$38 adults | \$18 children ages 6 – 12



This popular family day is a GOVERNORS CLUB tradition. The Easter Bunny will be on hand with treats for the children. Seating is available on the half-hour between 10:30 a.m. and 2 p.m. We have a limited number of private rooms available for your Easter celebration and all room rentals will be waived. Reservations are in high demand, so please call 850-224-0650 no later than Friday, April 19.

## Montecristo Cigar Dinner

Wednesday, April 24 | The Balcony  
7 p.m. Open Bar | 7:30 p.m. Dinner



Once again, we are bringing you a fabulous cigar dinner. Experience this unique opportunity to indulge in fine cuisine alongside fantastic Montecristo cigars. Enjoy a cocktail at our open bar prior to dining on Chef Tim's perfectly crafted three course steakhouse dinner. Call 850-224-0650 for reservations; confirmed reservations will be billed.

### STARTER

Crispy Calamari with Arrabbiata Sauce & Lemon

### ENTRÉE

Hay-Smoked Citrus Cured Neiman Ranch  
Bone-In Pork Roast,  
Cider Glazed Roasted Root Vegetables &  
Smoky Whiskey Candied Carrots

### DESSERT

Cherry-Bourbon Chocolate Ganache Cake

## Brunch Menu

### Garden Salad with Condiments & Dressings

#### Decorated Easter Eggs

#### Chilled Seafood Display

Alaskan King Crab Legs, Shrimp, Panacea Oysters,  
Cocktail Sauce, Horseradish, Lemons & Mini Tabasco

#### Variety of Deviled Eggs

Goat Cheese & Prosciutto, Sriracha & Bacon,  
Fried Oyster & Pickled Okra,  
Smoked Salmon & Dill, Horseradish & Relish,  
BLT, & California

### Three Assorted Composed Salads

#### Tropical Fruit Display

#### Charcuterie & Antipasti Display

Assorted Crackers & Flatbreads, Grilled Vegetable Display

#### Smoked Fish Display

Smoked Salmon, Smoked Trout, Smoked Mussels,  
& Smoked Scallops,  
Cream Cheese, Boiled Eggs, Capers, Red Onion, Mini Bagels

#### Carving Station

Traditional Slow Roasted Prime Rib with Cabernet Jus,  
Horseradish Cream & Dijon Mustard

#### Omelet Station

Farm Fresh Eggs, Diced Ham, Bacon, Diced Tomatoes,  
Diced Peppers, Chopped Fresh Spinach, Diced Onions,  
Jack & Cheddar Cheeses

#### Waffles & Fried Chicken Station

Strawberry, Blueberry, Cherry & Apple Toppings with  
Whipped Cream, Jimmies, Maple Syrup & Pecans

#### Hots

Southern Eggs Benedict with Hollandaise Sauce,  
Crispy Bacon, Bradley's Sausage & Ham,  
Grits & Sausage Gravy with Biscuits,  
French Toast with Banana Rum Sauce,  
Cheese Blintz with Berry Compote,  
NZ Lamb Chops with Sweet Potato Mash, Asparagus  
& Stone Ground Mustard Sauce,  
Chicken a L'Orange with Blended Wild Rice,  
Cod Francaise, Piccata Sauce with Spinach &  
Parmesan Polenta,  
Medley of Spring Vegetables,  
Garlic & Herb Roasted Potato Meritage

#### Assorted Breakfast Breads

Cinnamon Rolls, Scones, Biscuits, Bagels, Mini Muffins,  
Assorted Danish, Bread & Artisan Rolls

#### Desserts

Assorted Springtime Desserts, Cakes & Pies, Cupcakes,  
Shooters, Minis

# Birthday Night!

Complimentary to Members with April Birthdays!  
Wednesday, April 10 | 6-9 p.m.  
\$31++ adults | \$10++ children ages 6 to 12

If you're celebrating your birthday in April, 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 850-224-0650 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 | 11:30 a.m. – 2 p.m.

Buffet lunch | \$22++ adults | \$10++ 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, patio or in the Main Dining Room. 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 with some scotch! This separate event will begin at 8 p.m. on the Balcony and offers a flight of Scotch whiskey paired with a cigar from FUMA Cigars. Call 850-224-0650 for reservations; confirmed reservations will be billed.

## Legislative Buffets



These convenient buffets will be offered on Tuesdays, Wednesdays & Thursdays during 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.

## Staff ANNIVERSARIES

Tracy Owens, Housekeeping, 7 years

## Cotillion Classes at Your Club | Reserve Now!

Donna Thompson, Director of the Bay County National League of Junior Cotillions will provide our youngest members the nation-wide program which teaches children dining etiquette, ethics, character education, everyday manners and ballroom dancing.



### Pre-Cotillion Summer Program

July 15, 16, 17 & 18 | 1.5 hours each day  
\$150 per child for the program

10 a.m. for completed 1st & 2nd grade  
1 p.m. for completed 3rd & 4th grade

These classes offer a fun environment while learning proper manners and etiquette. Requires a minimum of 10 participants to confirm each class grade group, limited to 25 children per class.

### Junior Cotillion Year 1 | School Year Program Begins this Fall

This 7-month program includes one class per month on select Thursdays & the Grand Spring Ball. \$325 per child for a series of 1.5-hour classes offered monthly beginning in September and culminating with the Grand Spring Ball held in March.

For additional information, please login to our website and visit Social/Cotillion. Please contact Allison Ager, [allisonager@govclub.com](mailto:allisonager@govclub.com), (850)205-0665 for further details and to enroll your children. Members are welcome to invite non-member families to participate and can be billed separately. Space is limited!



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

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### BOARD OF GOVERNORS

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**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](mailto: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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