



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

March / April 2023

CLUB Events

Birthday Night
Wednesday, March 8

St. Patrick's Special
March 13 - 18

ONX Wine Dinner
Friday, March 17

Gulf Shrimp & Oyster Night
Friday, March 24

Kid's Movie Night
Friday, March 24

Caribbean Cigar Dinner
Thursday, March 30

Springtime Tallahassee Lunch Buffet
Saturday, April 1

Birthday Night
Wednesday, April 5

Easter Brunch Buffet
Sunday, April 9

Kid's Movie Night
Friday, April 14

Elevated Characteristics Wine Tasting
Thursday, April 20

Louisiana Crawfish Boil
Friday, April 28

Kentucky Derby Party
Saturday, May 6

Half-Price Friday Happy Hour
All drinks and Lounge menu at ½ price

One Buck per Shuck Oyster Night
Wednesday in the Lounge

All-You-Can-Eat Gulf Shrimp & Oyster Night

Prepared Two Ways!

Friday, March 24 | 5:30 – 8:30 p.m. | Buffet Style

\$45++ adults | \$18++ kids age 6 – 12 | \$7++ kids 5 & under Casual attire encouraged.



Fill your craving for these Gulf Coast favorites with family and friends at our All-You-Can-Eat Gulf Shrimp & Oyster Night. The culinary team has prepared a delicious buffet sure to please everyone. Please reserve by Wednesday, March 22, so we will have enough shellfish available. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Starters

Johnny Cakes & Butter | Minorcan Seafood Chowder
Locally Harvested Oysters on Half-Shell & Baked Au Gratin
Garden Salad | Smoked Seafood & Tortellini 'Antipasto' Salad

Entrees

Crispy Fried Shrimp & Oysters with Cocktail, Remoulade & Jalapeno Tartare
Chilled Spiced Shrimp | Fried Oysters with Cajun Remoulade

Sides

Southern Macaroni & Cheese | Old Bay French Fries
Fresh Seasonable Vegetables | Sweet & Sour Coleslaw

Desserts:

A Variety of Southern Style Desserts



STAFF Accolades

Cecilia Homison for **Maria** – She did a great job serving our group, was professional and discrete.

Nancy & Chuck Faircloth for **Amber** – Quiet, friendly demeanor with attention to details of menu and options.

Melissa Dobak for **Kerstyn** – Accolades for going above and beyond with our children. She engaged them in conversation and always asked them if they liked something and what was their favorite.

Jim Cordero for **Cari** – Excellent service and attitude.

Nancy Faircloth for **Kristina** – She is proactive in anticipating our needs. She kept up with all six of our drink refills without having to ask. A true pleasure.

Marion Hoffmann for **Amber** – Gracious service and professional performance in serving our board luncheon

Diane Whitney for **Renee** – Accolades for her superb service. She was patient with our many needs.

Doug Tatum for **Sydney** – Very polite and personable. Sydney's service was friendly and accommodating.

Bib Willis for **Chason** – Chason is so nice and helpful.

Ethan Way for **Maxine** – Amazing and attentive service!!

Mayra Segovia for **Isabella** – Excellent service, great attitude and superior knowledge of the menu.

St. Patrick's Special **Enjoy Corned Beef & Cabbage** **All Week!**

**Monday through
Saturday**
March 13 – 18
 \$18++ lunch
 \$23++ dinner

In recognition of St. Patrick's Day, we'll serve corned beef and cabbage as our feature dish for lunch and dinner all week! Stop in for a hearty dish of Irish heritage with house-cured lean brisket simmered slow and low with boiled red bliss potatoes, baby carrots, onions, and chopped parsley with stone ground mustard and marbled rye bread.



Opening Nights **Dine Before the Show!**



Don't worry about missing the opening act when you dine at the CLUB! Our special \$24 filet mignon or fish fillet dinner served with a wedge salad, fresh veggies, and a baked potato with bacon bits, sour cream, chives, & cheddar cheese. Available Monday through Saturday from 5 to 6:30 p.m. and every Friday night.

Dine with Us Before These Shows:

Friday, March 3 - **Zodiac Trio**
 Saturday, March 4 - **Emmylou Harris**
 Saturday, March 11 - **New York Gilbert &
Sullivan Players, The Mikado**
 Thursday, March 23 - **The Panto Company Presents
The Jungle Book**
 Wednesday, March 29 - **Jay Leno**
 Tuesday, April 25 - **Piano Battle**

Manager's Message

The Ebb and Flow of Club Membership

The ultimate goal of any private club is to maintain a strong membership roster and enjoy strength in numbers. The more Members we have, the more support we enjoy which positively fuels our revenue stream.

As a private club, we have distinct social and business-related missions. The Board of Governors steers the ship with guidance & support while the wind that keeps her afloat is our Members and their usage. I'm happy to report that due to your support, the GOVERNORS CLUB ship is sailing beautifully.

When I arrived at the CLUB in January 2014 our Member count was 993. That number seemed appropriate for the market size of Tallahassee and was reflective of a healthy Membership. At the end of 2015, we reached 1008 and kept growing to end 2016 with 1033 Members. Based on usage patterns I've always estimated that in reality, the CLUB's facilities could probably handle a membership base of 1,200



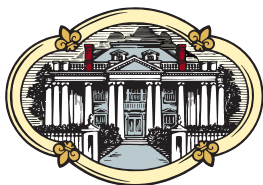
Barry Shields
General Manager

people. Reaching 1,200 would certainly be a great accomplishment and it's quite possible it could happen in the next five years assuming the economy cooperates.

We've seen our numbers fluctuate year after year and for different reasons. Many circumstances affect this number. People move away, fall ill or pass, family priorities shift, and personal finances change. In 2019, the much-needed renovation assessment resulted in the loss of approximately 150 Members who did not agree, and by the end of the year, the CLUB fell to 911 members. Of course, 2020 and Covid-19 weren't good for anyone, but by the end of 2021, we bounced back and increased our Membership to 956. Today as I write this article, the Membership stands strong at 992 and growing. As the busy legislative season is upon us we will continue to yield more new Members and hopefully, we'll be on our way to getting closer to that 1,200 membership cap I mentioned earlier.

Hope to see you soon.

Barry Shields, CCM, COO



Governors Club Loyalty Program

The GOVERNORS CLUB Loyalty Program is our way of saying "thank you" to those firms and businesses with 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. Contact Nicole Pennington, catering@govclub.com 850-205-0665 for confirmation of qualification and a Loyalty application.

\$5 Feature Wines from Domaine Skouras of Greece

We are pleased to offer two wines by the glass for \$5 from Skouras Winery in Greece. Founded in 1986, the estate produces a range of wines based on the Agiorgitiko grape variety. Zoe White is a dry wine with flavors of citrus fruit & touches of jasmine & mint. It is the perfect selection for salads, white meat, fish, and seafood dishes. Zoe Red is a dry red with a medium body, moderate acidity & smooth tannins. Zoe Red pairs well with steaks and barbecue.



All-You-Can-Eat Louisiana Crawfish Boil

Friday, April 28 : 5:30 – 8:30 p.m.

Buffet : Casual attire encouraged

\$45++ adults : \$18++ kids age 6 – 12

\$7++ kids 5 & under



We're bringing the bayou to you at our Louisiana Crawfish Boil. Start your dinner with our savory seafood gumbo, then feast on our unlimited Creole boil with plenty of sides to make everyone happy. Finish your meal with delicious Big Easy bread pudding or decadent brownies & blondies. Please reserve by Wednesday, April 26. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Soup

GC Savory Seafood Gumbo
French Bread, Cornbread with Butter
& Crispy Hushpuppies

Chilled

Green Goddess Chopped Garden Salad
Cajun Macaroni & Ham Salad

Hot

Louisiana Cajun Crawfish with Andouille Sausage,
Red Bliss Potatoes, & Fresh Corn
Not Yo' Mama's Red Beans & Rice
Crispy Fried Okra
Corn on the Cob
Blackening Spiced Grilled & Roasted Vegetables

Desserts

Bananas Foster with Crème Anglaise
Decadent Cookies, Brownies & Blondies

Kids Movie Night

Featuring: *Gnomeo & Juliet*

Friday, March 24 : 6:30 p.m. : \$25++

Bring the kids to the CLUB for movie night! Adults can dine in the Grille or attend the Gulf Shrimp & Oyster Night while the children enjoy a kid friendly dinner, with a movie. Our feature movie, *Gnomeo & Juliet* will be shown on our large screen with true movie sound. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Call 850-224-0650 to reserve; confirmed reservation will be billed.



Legislative Lunch Buffets

IN THE LOUNGE



Tuesdays, Wednesdays & Thursdays
During legislative session

\$22++ Full Buffet : \$14++ Soup & Salad
Includes soda, coffee or tea

We are offering a convenient lunch buffet with a soup & salad option in the Lounge on Tuesdays, Wednesdays & Thursdays during the legislative session. Our Morning Eye Opener is available from 7:30 a.m. to 9 a.m. and lunch will be offered from 11:30 a.m. to 1:30 p.m.

Welcome NEW MEMBERS

Melinda N. Coonrod

Commissioner / Chair

Florida Commission on Offender Review

SPOUSE: Steve Coonrod

SPONSORS: A.J. Smith & Caitlin Yancey Moore

Jon Rees

Lobbyist, Smith, Bryan & Myers, Inc.

SPOUSE: Nicole Rees

SPONSORS: Jeff Hartley & Matt Bryan

Scott Osteen

Self Employed

SPOUSE: Amy Osteen

SPONSORS: Erik Kirk & Will McKinley

Representative Paul Renner

Speaker of the House, State of Florida

SPOUSE: Adriana Renner

SPONSORS: Marc Reichelderfer & Rhett O'Doski

Scott Higginbotham

Vice President, Business Development Officer

Prime Meridian Bank

SPOUSE: Frankie Lynn Higginbotham

SPONSORS: Sammie Dixon & Elizabeth Emmanuel

Kyle Phelps

EVP, Chief Banking Officer

Prime Meridian Bank

SPOUSE: Kristen Phelps

SPONSORS: Sammie Dixon & Scott Higginbotham

Jason L. Maine

Partner, PinPoint Results

SPOUSE: Robin Smith

SPONSORS: Tanya C. Jackson & Robert S. Beck

Jennifer "Katie" Kelly

Government Affairs Specialist

Manson, Boves, Donaldson, & Tanner

SPONSORS: Laura Donaldson & Kim McDougal

Joel T. Overton

Senior Partner, Larry Overton & Associates

SPONSORS: Larry Overton

& Caitlin Yancey Moore

Shelly Weir

President & CEO, Florida Institute of CPAs

SPOUSE: Christian Weir

SPONSORS: Justin Thames

& Caitlin Yancey Moore

Chris Hudson

Vice President of Government Affairs

Americans for Prosperity

SPONSORS: Danielle Hudson & Skylar Zander

Brent William Gardner

SVP, Chief Government Affairs Officer

Americans for Prosperity

SPOUSE: Heather Calio

SPONSORS: Danielle Hudson & Skylar Zander

Marie Moyle

AUSA, U.S. Attorney's Office

FIANCÉ: Matthew Tooker

SPONSORS: Jon Moyle & Rob Sniffen

Jennifer L. Ohlsen

President & CEO

Ounce of Prevention Fund

SPOUSE: Michael Ohlsen

SPONSORS: Fred Baggett & Doug Sessions

Steven "Max" Losner

Government Relations Specialist

Becker & Poliakoff, P.A.

SPONSORS: Ellyn Bogdanoff & Michael Grissom

Ashton Mears

Director of Government Affairs & Staff Counsel

Florida Home Builders Association

SPONSORS: Rusty Payton & Jennifer K. Kelly

Landon Hoffman

Director of Government Affairs & Staff Counsel

Florida Citrus Mutual

SPOUSE: Lilianna Hoffman

SPONSORS: Adam Basford & Alan Suskey

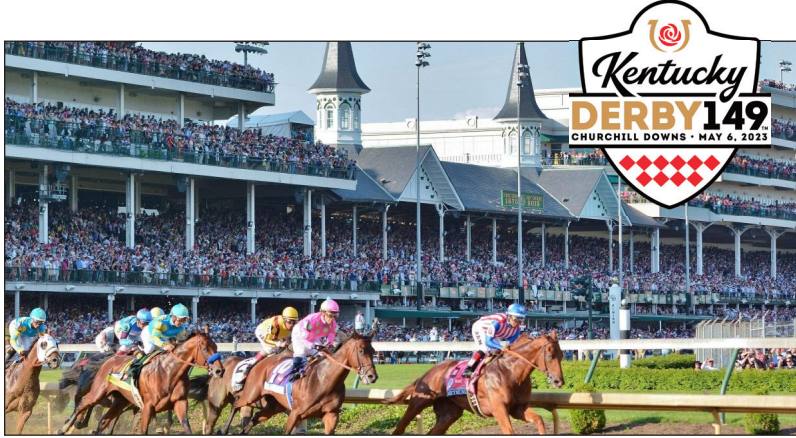
Kentucky Derby Party

Saturday, May 6 5 – 7:30 p.m. \$59++

The Lounge

Southern Style Derby Menu Unlimited Mint Juleps

Adults Only Please



The horses will race at Churchill Downs on May 6, and we will again celebrate with a Kentucky Derby Party! The party will take place in the Lounge, providing a relaxed and fun atmosphere for everyone. Ladies show off your spring dresses and Derby hats and gentlemen show your Derby style with a spiffy bow tie. If you are feeling lucky, test your fortune in our Derby contest, & 50/50 raffle. Price includes Derby fare, unlimited mint juleps, sparkling wine & select assorted beers. All guests will take home a genuine 2023 Kentucky Derby glass. Partial proceeds from this event will support the JUNIOR LEAGUE OF TALLAHASSEE. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Estuary Oysters Take an Ecotour with The Owner

If you have stopped in the Lounge for *Buck Per Shuck Oyster Night*, you are sure to have spotted Rob Olin, Owner and Operator, of Estuary Oysters, LLC. Rob's oysters are grown and harvested in the pristine waters of Spring Creek's Oyster Bay just minutes from Tallahassee. Not only does he grow and harvest the delectable beauties, but he is passionately committed to rebuilding our natural coast in the process. Oyster ranching is a fascinating industry and Rob welcomes you along for a close and personal ecotour on his boat while working the leases of the world's largest freshwater shed just ten minutes from his dock. An afternoon with Rob will teach you about the biologically diverse and essential estuary where seedlings grow and in nine months become mature, premium Estuary Oysters. Rob holds a wealth of knowledge about this unique marine ecosystem and is enthusiastic to share his love of aquaculture that produces the certifiable, verifiable & traceable Estuary Oyster. If you would like to join Rob on the water while working his leases and learn about this intriguing process, you can visit www.estuaryoysters.com or contact him directly at, 850-653-5626, rob@olinandassociates.com.



Rob Olin

Supporting



JUNIOR LEAGUE OF

TALLAHASSEE

Chilled Items

Assorted Deviled Eggs

Pimento Cheese

House-Made Chips & Ritz Crackers

Southern Style Broccoli & Sharp Cheddar Salad

Vegetable Crudite | Benedictine Dip

Assorted Bread

Soup

Beer Cheese Soup with Soft Pretzel Croutons,

Crispy Bacon & Scallions

Warm Foods

Crispy Southern Fried Chicken

Chow Chow Pulled Smoked Pork with Soft Rolls,

Slaw, Pickled Jalapeño Bread & Butter Pickles,

& Dukes Mayo Dijoanise

Kentucky BBQ with Fresh Hot Biscuits & Fixings

Sweets Table

Banana Pudding

Hummingbird Cake Shooters

Cocktails

Unlimited Mint Juleps,

Select Beer & Sparkling Wine

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 the Club Concierge at 850-224-0650, hostess@govclub.com to visit any of these fine clubs.



Featured Reciprocal Club: The Capitol Hill Club

The Capitol Hill Club is located one block from the U.S. Capitol Building; adjacent to U.S. House Office Buildings, U.S. Supreme Court and Library of Congress. The club has a rich heritage. The impressive five-level clubhouse evokes a spirit of American pride. Breakfast, lunch and dinner are served Monday through Friday. Banquet rooms and private dining rooms that accommodate up to 300 are available. The dress code is coat and tie for men and appropriate business attire for women.

GOVERNORS CLUB Members can settle their accounts upon departure with cash, Visa, MasterCard or American Express or they can be billed directly to the CLUB.

Online Credit Card Payments

Members have the ability to make payments online, set-up recurring payments and save your credit card information for future use. Just login to your Member account to get started.



Elevated Characteristics WINE TASTING

*A Special Selection of Wines
with Floral & Herbaceous
Notes that Heighten the Senses!*

Thursday, April 20 : 6:30 pm

\$40++ : Free for Platinum Society Members



Wines with floral aromas contain terpenes which give us notes of some well-known flowers, such as rose, lavender, violet, citrus blossom, white flowers, and geranium. Floral aromas are primary aromas, which means they come from the grapes themselves rather than winemaking techniques or aging. Herbaceous is a tasting term used to describe wines that have a distinct herbal or vegetal aroma - a plus in many wines such as Sauvignon Blanc. These notes can range from grass to lavender, bell pepper, & eucalyptus. Join us for a tasting adventure that will awaken the senses! This evening will be facilitated by Derek Captain of Winebow Fine Wine+Spirits. Call 850-224-0650 to reserve; confirmed reservations will be billed.

FEATURED WINES

Gramona Gessami

Lioco Indica Rose of Carignan

Solena Pinot Noir "Hyland Vineyard"

Mark Ryan Winery 'The Dissident' Red Blend

Heinz Eifel Eswein

Featured \$5 Cocktails of the Month

March: Irish Coffee

Enjoy a taste of the Irish with this delicious coffee cocktail. Prepared with West Cork Bourbon Cask Irish whiskey, sugar, freshly brewed coffee, and whipped cream.



April: Aviation Cocktail

This is a stunning cocktail to look at and the most popular recipe to feature crème de violette. The floral taste is also captivating, and in true old-fashioned style is prepared with just a few ingredients. Prepared with Bombay London Dry Gin, crème de violet, fresh lemon juice, and maraschino liqueur.



As a reminder, your CLUB always offers \$5++ single pour cocktails made with Tito's vodka and Buffalo Trace bourbon.



Birthday Night!

Complimentary entrée & dessert for Members with birthdays in March & April!

Wednesday, March 8 : Wednesday, April 5
6 – 9 p.m. : Seating available in the Grille, Patio or on the Balcony

Celebrate your birthday with friends and family at the CLUB. All Members with March & April birthdays will receive a complimentary entrée and dessert of your choice during your birthday month! Make it a special celebration at your Club. Call 850-224-0650 to reserve.



Weekend Specials

Friday - Fish & Filet Night

Enjoy our special \$24 filet mignon or fish fillet dinner is complete with wedge salad, fresh veggies, oven-baked potato with sour cream, bacon, cheddar & chives.

Saturday - BYOB!

Bring your favorite wine or champagne and enjoy waived corkage fee!



Buck per Shuck Oyster Nights

Every Wednesday in the Lounge!

5:30 p.m.-until sold out

Estuary Oysters are available in your Lounge fresh-shucked on the half-shell every Wednesday evening. Devour the salty bivalves for just one buck each alongside a cold brew or cocktail. Bring a group of friends and make it your Wednesday night tradition.



Picnic Totes Grab a Tote & Go Outside!

\$48 + tax : Call 850-224-0650 to order
(24 hrs in advance)

Our two-person totes include your choice of red or white wine, charcuterie & cheese display, crudité vegetables, pimento cheese, bread & crackers, fresh fruit, hummus, mini fresh baked cookies, and chocolate brownies & bottled water.



Five-Course ONX WINE DINNER

Friday, March 17, 6:30 p.m. reception : 7 p.m. dinner

\$105++ : \$65++ for Platinum Society Members



ONX Wines has established a reputation for crafting blends that push the envelope of tradition. In 2004, lifelong entrepreneurs Steve and Brenda Olson began searching for land in the Paso Robles AVA. Upon encountering an idyllic property in the Templeton Gap, they immediately recognized the potential of the land and established what would be the beginning of the 127-acre ONX Estate Vineyard. The evening will be facilitated by Peter and Cookie O'Donnell, Owners, of Elite Worldwide Imports. Call 850-224-0650 to reserve; confirmed reservations will be billed.

ONX Wine Dinner

RECEPTION featuring **Teaunum Gran Tiati Sparkling**

FIRST COURSE

Crispy Crab Dumpling

heart of palm, tropical fruit flavors, & Thai chile

ONX Field Day 2019

SECOND COURSE

Escargot Pithivier

boursin, roasted garlic, tomato fondue, & parsley puree

ONX Indie Riot 2017



THIRD COURSE

Monte Enebro Goats Cheese Tartine

tapenade provencale, kale pistou

ONX Mad Crush 2018

FOURTH COURSE

Roasted Elk Ribeye

dried porcini-espresso barbacoa, truffled polenta, foraged mushrooms, & herb salad

ONX Reckoning 2017

FINALE

Riz Impératrice

vanilla bean rice pudding, Bavarian cream, candied fruit & nuts

ONX Essence Level 17, 2017

Springtime Tallahassee Buffet!

Saturday April 2

Buffet lunch, 11:30 a.m. – 2 p.m. : \$24++ adults : \$14++ kids ages 6 – 12

Unlimited fresh mimosas : \$15++

Enjoy a beautiful day downtown celebrating springtime in Tallahassee. Visit the CLUB for lunch & unlimited mimosas on the balcony, patio, or in the Florida Ballroom.



Hot Items

Rosemary Grilled Chicken Breast with Honey Mustard Glaze

Grilled Mahi Mahi with Pineapple Salsa

Mini Wagyu Cheeseburgers Sliders with Caramelized Onions

Southern Pimento Mac & Cheese

Summer Squash Casserole

Chilled Items

Tropical Fruit Display | Sunburst Salad

Caprese Salad

Assorted Sliders

Egg, Ham, Chicken, & Tuna

Baked Goods - Muffins, Biscuits, Breakfast Breads with Assorted Jellies & Honey

Dessert - Assorted Desserts, Cookies, Bars, Chocolate Dipped Strawberries

Easter Brunch Buffet – A Family Favorite

Sunday, April 9 10:00 am - 2:00 pm

\$38++ adults

\$18++ kids 6 – 12

\$6++ kids 5 and under

This popular family day is a GOVERNORS CLUB tradition. The Easter Bunny will be on hand to visit with the children. Seating is available on the half-hour and we have a limited number of private rooms available for your Easter celebration. All room rentals will be waived. RSVP no later than Friday, April 7. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Grand Buffet

Salad

Garden Salad with Condiments & Dressings

Seafood & Smoked Fish Display

Spiced Shrimp & Estuary Oysters
with Cocktail Sauce,

Horseradish, Lemons, Mini Tabasco & Saltines

Smoked Salmon, Smoked Shellfish

with Cream Cheese,

Capers, Red Onion, & Saltines

Crispy Fried Oysters with Cajun Remoulade
& Cocktail Sauce

Display of Charcuterie

International Cheeses, Pates, Terrines,
Assorted Condiments, Breads & Crackers

Composed Salads

Bow Tie Pasta Salad Primavera,

Caprese Salad, Nicoise Salad,

& Baby Iceberg Wedges

Antipasti Display

Grilled & Roasted Vegetables

Assorted Crackers & Flatbreads

Carving Station

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

Dijon-Herb Crusted Leg of Lamb

Cabernet-Thyme Jus, Horseradish Cream,
& Mint Jelly

Omelets & Eggs Prepared to Order

Farm Fresh Eggs, Diced Ham,

Bacon, Diced Tomatoes,

Diced Peppers, Chopped Fresh Spinach,

Diced Onions, Black Olives,

& Cheddar Cheeses

Hots

Sweet & Sour Glazed Smoked Ham

Banana-Pecan Praline French Toast

Vermont Maple Syrup & Whipped Butter

Madras Curry Crusted Chicken Breast, Mango,

Toasted Coconut, & Cilantro

Seafood Creole

Smoked Gouda Grits

Biscuits with Bradley's Smoked Sausage Gravy

Potatoes O'Brien

Basmati Rice

Spring Medley of Vegetables

Assorted Breakfast Breads

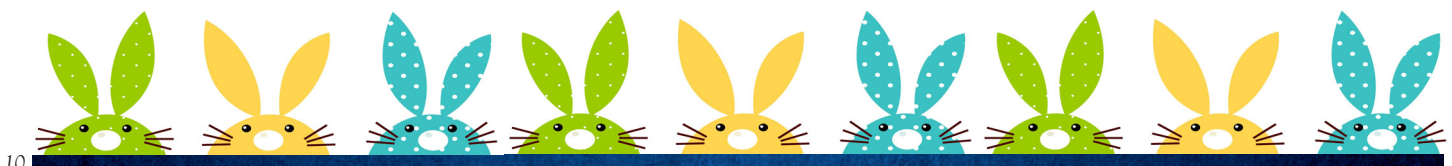
Cinnamon Rolls, Scones, Biscuits,

Mini Muffins, Mini Bagels,

Assorted Danish, with Butter, Jam & Jellies

Desserts

Assorted Warm & Chilled Desserts, Cakes & Pies,
Shooters, & Minis



Kids Movie Night

Featuring: *Ferdinand*

Friday, April 14 • 6:30 p.m. • \$25++

Bring the kids to the CLUB for movie night! Adults can dine in the Grille while the children enjoy a kid friendly dinner, with a movie. Our feature movie, *Ferdinand* will be shown on our large screen with true movie sound. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Call 850-224-0650 to reserve; confirmed reservation 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 amazing surf and turf. Call ahead and let us know what you are bringing and how you would like it prepared. Bon appétit!

Staffing UPDATE

We are pleased to introduce you to Sarah Langford, our new Membership Support Associate. Sarah was born and raised in Atlanta, GA, and recently graduated from Auburn University where she majored in hospitality management. Before joining the Governors Club team in October, she grew her knowledge of the hospitality industry at The Pearl Hotel, Rosemary Beach, FL, and Moores Mill Country Club in Auburn, AL.

Sarah joins Nicole Pennington in the Sales and Events office. She has a strong commitment to building relationships with our Members and providing excellent experiences at the Club.



Sarah Langford

Freestyle Caribbean CIGAR SOCIAL

Featuring Oliva Cigars

Thursday, March 30

6:30 p.m.

\$40++ • The Balcony



Enjoy a great smoke along with chef's presentation of Caribbean savory favorites in a casual, live cooking reception-style format. Indulge in authentic jerk chicken, Caribbean grilled lamb ribs, delicious seafood, and vegetable options along with a few sweet tropical bites to finish the evening. All participants will receive two Oliva Melanio cigars. Call 850-224-0650 for reservations; confirmed reservations will be billed.



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, Colombian 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.





GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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BOARD OF GOVERNORS

Bruce Wiener <i>President</i>	Josh Aubuchon
Allison Harrell <i>Vice President</i>	Elizabeth Emmanuel
John O. Clark <i>Secretary/Treasurer</i>	Samantha Ferrin
Alia Faraj-Johnson <i>Immediate Past President</i>	Robert Hawken
	Ashley Kalifeh
	Caitlin Yancey Moore
	Eli Nortelus
	Neil St. John Rambana
	Paula Smith

CLUB MANAGEMENT STAFF

Barry Shields <i>General Manager/COO</i>	Tina Schmitz <i>Assistant Controller</i>	Paul McShane <i>Beverage Manager</i>
Nancy Goodson <i>Controller</i>	Nicole Pennington <i>Sales & Events Director</i>	Mike Basford <i>Facilities Manager</i>
Eric Fritsche <i>Executive Chef</i>	Anna Dawkins	Audrey Clayton <i>Concierge</i>
Kevin Renfroe <i>Executive Sous Chef</i>	Edward Mendoza	Sarah Langford <i>Member Support Associate</i>
	Branden Williams <i>Food & Beverage Managers</i>	



BUSINESS HOURS

Lunch

Grille, Patio & Balcony
Monday through Friday
11:30 a.m. - 2 p.m.

Dinner

Grille, Patio & Balcony
Monday through Saturday
5 p.m. - close

Cocktails

Lounge
Monday through Saturday
4 - close

Contact

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

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