

News For and About THE GOVERNORS CLUB – Tallahassee, Florida



The Grand Budapest Hotel Dinner & Movie Wednesday, July 1 | \$42 pp

Prime Rib & Pasta -Birthday Night Complimentary for July Birthdays Wednesday, July 8 6-8 pm | Buffet Opens at 6 pm

'The Great Unknowns' Wine Tasting Thursday, July 16 | 6:00 pm \$30 pp Free for Platinum Members

Paint & Sip Thursday, July 23 6:30 pm | \$45 pp

'Dine in the Main' With Smooth Jazz Saturday, July 25 Entertainment Starts at 7:00 pm

Children's Cooking Class 'Breakfast for Dinner' Wednesday, July 29 5:30 pm | \$20 pp

GC Member Guest Golf Tournament Capital City Country Club Friday, October 2 | \$125 pp

Summer Value Features Wednesday - \$18 Farm to Table Thursday - \$16 Seafood Friday - \$18 Filet Night Saturday Night - BYOB

Morning Eye-Opener Weekdays, Parlour, 7 - 9 am Complimentary Lucky Goat Coffee & Pastries

Gus Corbella, Immediate Past President

Fellow CLUB Members: I want to thank you all for the privilege of allowing me to serve as your President this past year, and on the Board of Governors for the past eight years. I have thoroughly



enjoyed working closely with our Board, GM Barry Shields and our wonderful staff in helping our CLUB achieve the goals we set a year ago of improving our cuisine, our service, our CLUB events and our facility overall.

The GOVERNORS CLUB is a special place and it is made so largely because of you; our members. Our strong fiscal standing owes itself to your loyal patronage. Our robust membership is due, in large part, to your active engagement in the CLUB which has made joining so appealing to all of our new members. In my eight years on the board, we have weathered economic and other challenges, and we have always come out stronger and better in the end. I take great pride in the work the Board of Governors has done to grow and improve our CLUB this past year.

July 2015

I would like to take a moment to express my gratitude to every member of the GOVERNORS CLUB staff. Each day, they show up to the CLUB with a smile and a determination to make your experience here a pleasant and memorable one. Thank you for your tireless work, your professionalism and your dedication in always striving to make our CLUB better.

Finally, I would like to congratulate our new President, Tom Stahl and wish him and our Board all the best this coming year. I know with Tom's dedication to our **CLUB** and his steady leadership that the **CLUB** will continue to flourish in the year ahead.

Thank you again for allowing me the honor to have been a small part of this CLUB's great history and for the opportunity to have served you.

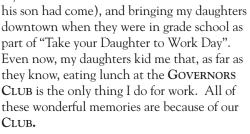
Tom Stahl, President

It is a pleasure and an honor for me to serve this coming year as President of your **CLUB**.

The CLUB has been a huge part of both my professional and my personal life. I was fortunate to have a client in the early part of my career who sponsored my membership in the CLUB. He recognized that the CLUB was an important part of Tallahassee life, and his support and encouragement showed me that personal relationships and loyalty are a critical part of any professional success. I encourage every member of the CLUB to look within your own circle and identify someone who is in the next generation and who could use that arm around the shoulder. Help sponsor a young member; the payback is immeasurable.

On the personal side, the CLUB has provided

me with some of my best memories: getting dressed up and bringing my mom to Mother's Day brunch, taking my father to lunch to "show off" the CLUB to him (and to probably show off a little myself to let him see how far



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Kid's Cooking Class with Chef Frei

Wednesday, July 29 | 5:30 pm | \$20 pp



Perfect for ages 5 and over, this one-hour hands-on cooking class is tailor made for your young aspiring chefs! Children will prepare simple and yummy breakfast goodies! We ask that all children have a parent or guardian in the Clubhouse during this event. Call 224-0650 for reservations; confirmed reservations will be billed.

Orange Sorbet Spritzers Egg in a Hole Chocolate Croissants Berry, Yogurt & Granola Parfaits

Good Kids with Good Grades

Congratulations to these terrific **CLUB** kids who earned all A's and B's last semester. Keep up the hard work!



- Jake Rogers, 4th Grade, Maclay School
- Isaiah Beidel, 4th Grade, Gilchrist Elementary School
- Jake Lyon, 2nd Grade, Maclay School
- Savannah J. Nortelus, 2nd Grade, Florida State University School
- Tobias E. Nortelus, Kindergarten, Florida State University School

Membership Committee Forming

If you are interested in serving on the GOVERNORS CLUB 2015-2016 Membership Committee, please contact Allison Ager, 205-0663 or allisonager@govclub.com.

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Beth Nunnally

VP, External Relations Sunshine Health Centene SPONSORS: Dean Cannon & Gus Corbella **Timothy M. Goldfarb** *Executive Vice President UF Health Shands Hospital SPONSORS:* Belita Moreton & Anthony Carvalho

Chef Frei Debuts New Menus!

Be sure to visit the CLUB soon and indulge in Chef Frei's new menus. Here is a small sampling of what's in store for you!

LUNCH SELECTIONS:

Seared Asian Spiced Sesame Seed Ahi Salad

Served Rare over Chilled Soba Noodles, Taro Chips, Cucumber, Red Bell Pepper, Carrot Curls, Green Onion with Sesame Ginger Vinaigrette in a Spring Roll Bowl

Kennebunkport Lobster Roll

Delicious Chopped Maine Lobster Salad with Green Onions and Mayonnaise in a Classic New England Lobster Roll

DINNER SELECTIONS

Pistachio Crusted Lamb Rack Boursin & Wild Mushroom Potato Strudel, Mint Demi

Hudson Valley Duck Breast & Foie Gras Wilted Spinach, Sweet Potato Mash & Warm Huckleberries

Spicy Seared Cobia with Thai Roasted Chili Glaze Topped with Mango Salad & Jasmine Rice

FEATURED DESSERT

Smoked Brownie S'mores in a Jar Ghirardelli Chocolate Brownie with Graham Cracker Mousse, Marshmallow, Chucks of Hershey Chocolate Bar, Melted Hershey Chocolate Almond Bar & Graham Cracker Ice Cream. Served sealed in a mini Mason Jar & with smoked woodchips to provide a campfire aroma.

Governors Club Accolades

The GOVERNORS CLUB Accolades program encourages members, staff and guests to recognize the actions and attitudes of staff members who go 'above and beyond'. Be sure to take the time to recognize your staff when they go the extra mile to ensure your CLUB experience is perfect. The member whose accolade card is drawn will receive dinner for two at the CLUB. The staff members whose names are drawn will receive \$100.



Summer Hours

As we slow down for summer, your CLUB will serve lunch Monday through Friday and dinner Wednesday through Saturday. The Lounge will be open Monday through Friday. Regular hours will resume after the Labor Day holiday. We wish everyone a fun and safe summer!

Manager's Message

Keeping up the facility of any private club is not accomplished without a great deal of thought and effort. Even more so is keeping up the facilities of a private club housed in a building



Barry Shields General Manager

constructed in 1926. Regardless, the staff at the **CLUB** along with the guidance of the Facilities Committee and the Board of Governors keeps busy by staying on top of the many projects both planned for and those that "just happen" out of emergency repair/replacement. The immediate goal is to keep the **CLUB** functional, operational and visually appealing. The goal of tomorrow could be perhaps a grand

renovation that carries the **CLUB** through several more decades as Tallahassee's premier private venue. To do that, we will have to strategically plan for the future to ensure the **CLUB** remains attractive and relevant for its members down the road.

Here are some current improvements that are either being considered or are already on the schedule of 'To Do's':

- Replace the HVAC systems that cool the main CLUB. We have already installed a solar reflective surface on the roof that is reducing our electric bills but the next step is replacing the units themselves.
- Replace the HVAC unit in the Lounge with a system that not only cools the room properly when at capacity but also exhausts smoke filled air and replaces 100% with outside conditioned air.
- The construction of the GOVERNORS CLUB deck to be built under the magnolia tree in front of the CLUB. This should be finished by mid to late September and will expand our outdoor seating capacity by 36 seats. A perfect addition to our current

Tom Stahl, President

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One of the most enjoyable parts of serving on the GOVERNORS CLUB Board the last several years has been the opportunity to serve on the Executive Committee with Stephen Shiver, and most recently, with Gus Corbella. Big shoes to fill, and the best I can hope for is that I can continue the professionalism and leadership that they have shown. I am fortunate that Michael Kalifeh and Marion Hoffmann have agreed to serve on the Executive Committee with me this year. I am thanking them in advance for helping to keep my head above water during my term as President.

And finally, I must recognize two elements that make the CLUB what it is. One is our management team, led by Barry Shields and Chef Frei. We are extremely fortunate to have Barry and his staff. The last piece is the CLUB itself. Can you imagine the CLUB being anywhere else in Tallahassee? Our wonderful building is what a private CLUB should feel like and look like. We are truly fortunate to be a part of such a wonderful place.

outdoor seating on the balcony especially during the cooler months of the year.

- Member wine lockers that will be installed under the stairs in the foyer. This personalized storage area will allow members to store up to 24 bottles of wine in temperature controlled units. The space will accommodate 36 units.
- Last month we did several things to refresh the third floor of the main CLUB. The dining room tables in the Governors Board Room and Private Dining room are being refinished and a few new additions of furniture were installed in the Library. All walls on the third floor have received new paint and we have updated lighting in a couple of areas. Lastly, new pieces of art are being hung in the Capital Room to add color and brighten up the space.
- The wood floor in the Lounge is due to be refinished and this will require the Lounge to be closed for almost a week, so the timing of this project is crucial.

There are so many potential projects that will need attention at some point but the ones listed above hold priority (at the moment) over the many others.

> Barry Shields, CCM General Manager

Grille Summer Value Features



Wednesday – \$18 Farm to Table Night Salad and Chef Selected Entrée Sourced from Local Farms

Thursday – \$16 Seafood Night Greek Salad and Choice of Entrée Shrimp & Grits Fresh Catch of Day Prepared Your Way Clams & Mussels Linguini, Tossed in Lemon, Garlic, White Wine & Olive Oil Blue Crab Cakes

Friday – \$18 Filet Night 6 oz Filet Mignon or Fresh Fish of the Day Iceberg Wedge Salad, Fresh Vegetables & Oven Baked Potato

Saturday – Bring your own wine, no corkage fee!



GOVERNORS CLUB

P.O. Box 10568 Tallahassee, FL 32302

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BOARD OF GOVERNORS

Tom Stahl President

Michael Kalifeh Vice President

Marion Hoffmann Secretary / Treasurer

Gus Corbella Immediate Past President Sarah Bascom Beverly Burleson Cameron Cooper Kelly Cruz-Brown Juan C. 'JC' Flores Joe Anne Hart David Johnson James McFaddin Bill Moor Jim Spalla

CLUB MANAGEMENT STAFF

Barry Shields General Manager/COO

> Nancy Goodson Controller

Tina Schmitz Assistant Controller

Allison Ager Membership & Marketing Director

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Norman Frei Executive Chef/CEC CCC

> Demetrius Johnson Sous Chef Laura Kalinoski

Catering Director

Justin Thompson Food & Beverage Director **Cynthia Cerda Anna Dawkins** Food & Beverage Managers

> Paul McShane Beverage Manager Robert Tharp

Facilities Manager

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BUSINESS HOURS

Lunch

Grille & Balcony Monday through Friday 11:30 ~ 2:00pm

Dinner

Grille & Balcony Wednesday through Saturday 5:00 ~ close

Cocktails

Lounge Monday through Friday 4:00 ~ 10:00pm

Contact

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

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