

The Experience

News For and About THE GOVERNORS CLUB - Tallahassee, Florida

August 2015



Kids Dinner & Movie Parents Date Night Friday, August 7 | 6:30 pm \$10 per child

Prime Rib & Pasta -Birthday Night Complimentary for August Birthdays Wednesday, August 12 6-8 pm | Buffet Opens at 6 pm

'Dine in the Main'
With Smooth Jazz
Saturday, August 15
Entertainment Starts at 7:00 pm

'California vs. France' Wine Tasting Thursday, August 20 6:00 pm | \$30 pp Free for Platinum Members

DTGD Pig Roast Friday, September 4 \$22.50 Adult \$12.50 Ages 6 – 12

Children's Etiquette Program Tuesdays in September \$150 + tax per child

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

Chef's Table
Main Kitchen
6:30 pm Reservation Time
Maximum of 6 guests

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

Children's Etiquette Program

Tuesdays, September 8, 15, 22 & 29 6:00 – 7:00 pm \$150 + tax per child, Inclusive

We are pleased to offer an

educational children's etiquette program with instruction in introductions, table manners, correspondence, friendship and sports etiquette, as well as additional common courtesies to help your child grow into a well rounded and confident young person. Instructed by Molly Kellogg-Schmauch, Director of the National League of Junior Cotillions - Leon County Chapter, this program is specifically designed for children in 2nd, 3rd and 4th grades and will allow attendees to learn through practice. Students will attend three class sessions and showcase the skills they have learned throughout the course at a Graduation Dinner with parents and/or relatives. Students are required to dress appropriately for all classes (skirts or dresses for

the ladies and collared shirts and khaki pants

Kids Dinner & Movie Parents Date Night

Friday August 7 | 6:30 – 9:30 pm \$10 per child

Enjoy 'Friday Night Filet Night' in the Grille with live music while the kids attend



their own dinner and a movie! They'll be entertained with Rio 2 while enjoying a kid friendly dinner of grilled chicken tenders, green beans & carrots, mac-n-cheese & dessert. The children will be looked after by a licensed child care provider. All children attending must be potty trained. Call 224-0650 for reservations; children's reservations will be billed.

for the gentlemen). The maximum capacity for this program is 25 students. To enroll your child in this valuable course, please call 224-0650 or e-mail hostess@govclub.com.

The deadline to register is Tuesday,

September 1st; confirmed reservations will be billed.



Class 1: September 8 | 6:00 - 7:00 pm

- Learning to Sit and Stand Properly
- Shaking Hands and Nametag Etiquette
- Introductions
- Rules for Introducing Others
- Family Courtesies
- Paying and Receiving Compliments
- Table Etiquette: place setting/napkin etiquette and proper use of knife & fork

Class 2: September 15 | 6:00 - 7:00 pm

- Class 1 Instruction Review
- Telephone Etiquette
- Friendship and Sports Etiquette
- Fast Food Etiquette
- Table Etiquette: Soup course and passing

Class 3: September 22 | 6:00 - 7:00 pm

- Class 1-2 Instruction Review
- Classroom and School Etiquette
- Thank You Notes
- RSVP
- Table Etiquette: Bread and butter

Graduation Dinner: September 29 6:00 – 8:00 pm | Main Dining Room Three-Course Dinner Certificates Awarded Additional Family Members may atten

Additional Family Members may attend the Graduation Dinner at a cost of \$25++ per person.

Kids Cooking Class 'After School Snacks'

Thursday, August 13 | 5:30 pm | \$20 pp



As summer comes to a close, Chef Frei will show the children how to make some wonderful after school snacks. Designed for ages 5 & over, this one-hour, hands-on cooking class is the perfect way to welcome the new school year. 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.

Flatbread & French Bread
Pepperoni Pizza
Pinwheel Sandwiches
'Crackerwiches'
Fruit Dip | Fruit Smoothies

Thanksgiving at Your Club

Thursday, November 26 12:00 – 4:00 pm \$34 Adults | \$15 Kids

It's not to early to decide that you want out of the kitchen this Thanksgiving! Your CLUB will be open on Thanksgiving Day with all the traditional dishes everyone loves. Enjoy a relaxing, delicious & stress free afternoon with family and friends at your CLUB. Consider your CLUB for Thanksgiving dinner this year.

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. This is a wonderful opportunity to get involved with your Club.



Frederick M. Dyson
COO/McKenzie Tank Lines. Inc.

SPONSORS: Thomas F. Panebianco

& Winston K. Howell

Monica Rodriguez

Ballard Partners/UFHealth Shands SPONSORS: Brian Ballard & Eli Nortelus

Welcome New Board Members

Congratulations to Mrs. Kelly Cruz-Brown, Ms. Joe Anne Hart, Mr. Juan 'JC' Flores & Mr. James McFaddin, 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.

Congratulations to our Accolade Recipients & Members

The GOVERNORS CLUB Accolades program encourages members, staff and guests to recognize the actions and attitudes of staff members who go 'above and beyond'. Our second quarter Accolades are awarded to:

Marcus Richartz for an Accolade from Holly Raschein. "I've had the opportunity to dine at a number of amazing establishments all over the nation, and even worked in the hospitality industry myself 'back in the day'. I now live in a hospitality mecca, the Florida Keys, but I have never experienced such incredible service than that of Marcus, server extraordinaire, at the GOVERNORS CLUB. He is attentive,



quick and pays attention to the details. Marcus' manner is welcoming and he wants your experience at the CLUB to be extraordinary. He takes pride in his job and his customers, of which I'm sure he has many who request him, as I do. The future is bright for Marcus and I'm thankful that I get to share in the fun."

Paul McShane for an Accolade from **Robert Weissert**. "Paul is always welcoming and accommodating. Even this evening, when we were not directly in his area, he came by to say hello and to check on us."

Jesse Kneiss for an Accolade received from **Jon Whitney**. "Jesse was extremely attentive and has a great smile. He was most professional and went out of his way to meet all of our special requests."

Other Accolades worth mentioning....

April Salter wrote: **Marcus** was very helpful and attentive. Thanks so much for a lovely evening. We loved the filets and great service.

Jimmy Gustafson wrote: **Marcus** made our anniversary dinner memorable and enjoyable. The service was excellent and nonintrusive. Great job!!!

Jay & Rebecca Rayburn wrote: Excellent service from **Jimmy Beyers**. Prompt, attentive and unassuming. He made the evening most enjoyable.

The members whose Accolades were selected received dinner for two at the CLUB and each employee received \$100 cash. Be sure to take the time to recognize your staff when they go the extra mile to ensure your CLUB experience is perfect!

Prime Rib & Pasta Night with Live Music

Complimentary to Members with August Birthdays! | Wednesday, August 12 | 6 – 8 pm Adults \$24 | Children 6 to 12 - \$10 | Free for Children 5 & Under

Enjoy this spectacular evening of great food, live music and good company. If you're celebrating your birthday in August, bring your party to the CLUB and celebrate with us. Call 224-0650 for reservations, confirmed reservations will be billed.



Prime Rib Station

Creamed Spinach, Seasonal Veggies, Sides & Build Your Own Salad Bar

Pasta Station

Penne or Farfalle Pasta Sautéed to Order

Pasta Sauces

Classic Marinara, Alfredo, Spicy Tomato Vodka Cream

Pasta Toppings

Roasted Chicken, Sweet Italian Sausage Shrimp, Black Olives, Caramelized Onions, Club Grown Basil, Roasted Sweet Peppers Garlic Roasted Mushrooms, Grated Asiago Cheese

Flambé Dessert Station

Downtown GetDown Texas Style Pig Roast

Friday, September 4
Buffet Opens at 6:30 pm
\$22.50 Adult | \$12.50 Ages 6 – 12
Free for Kids 5 & Under

The return of football season also brings our Friday night pre-game buffet tradition. These family friendly GetDown Buffets are the perfect way to kick-off your football weekend. Enjoy the Seminole spirit and casual feel throughout the Clubhouse and Lounge during the Friday night GetDowns. There's no better way to enjoy the downtown festivities than in the comfort of your CLUB!

TEXAS STYLE PIG ROAST

Smoked Chipotle BBQ Pork Roast
West Texas Smoked Pork Spareribs
Seasoned Mesquite Wood Smoked Chicken
Texas Hot Links with Peppers & Onions
BBQ Beans
Country Style Potato Salad
Cole Slaw
Corn on the Cobb
Green Beans
Apple Pie ala Mode



'California vs. France' Wine Tasting

Thursday, August 20 | 6:00 pm | \$30 pp Free for Platinum Society Members

Join us for this informative and fun wine tasting as we go head-to-head serving side-by-side wines from California & France. The evening will be facilitated by Adam Foster of Stacole Fine Wine and as always, our Culinary Team will provide delicious small bites with the selections. By popular demand, we will present this tasting with our traditional and favored 'sit-down' format. Reservations required; confirmed reservations will be billed.



Governors Club Member-Guest Golf Tournament

Sponsored by



Win a 2015 Ford F-150!

Friday, October 2 | 1:00 pm | \$125 + tax Capital City Country Club

The GC Golf Tournament returns in October! Mark your calendar for what's sure to be a fantastic day on the course and back at the CLUB. We'll have two-man teams with a maximum handicap difference of 10 strokes between the partners. All players will receive a GC Lunch Box to start the day and when the play ends, we will meet back at the Lounge for our awards ceremony with heavy hors d'oeuvres and of course, cold brew! If your 'game is on' you can be the proud owner of a 2015 Ford F-150, at our hole-in-one sponsored by Tallahassee Ford Lincoln. Be sure to bring a guest to the GOVERNORS CLUB Member/Guest Golf Tournament so they can experience the benefits of membership in your CLUB. Should your guest choose to join the CLUB within two weeks of the tournament, you will receive a \$200 food & beverage credit on your member account! Proceeds will benefit UFHealth Shands Children's Hospital.

As we are in the planning stages, there are plenty of opportunities to serve on the Tournament Committee and/or promote your business with sponsorship. Call Barry Shields if you wish to serve on the Committee or become a sponsor, 224-0650.

Sponsorship Packages Available:

Corporate - \$1,000

- Two-Man Team
- Logo displayed on Sponsor Banner at Tournament and Clubhouse.
- Signage at Tournament

Tee - \$200

- Logo displayed on Sponsor Banner at Tournament and Clubhouse
- Signage on Course Tee



Featured Cocktail of the Month – Southern Peach Tea!

'Southern Peach Tea' is our featured \$5 cocktail of the month. This blend of bourbon, sweet tea vodka, ginger ale and fresh peach nectar is served in a mason jar. It's refreshing and a little reminiscent of sitting on Grandma's porch!



Summer Hours

We will continue to serve lunch Monday through Friday and dinner Wednesday through Saturday in August. The Lounge will be open Monday through Friday. Regular hours will resume on Monday, September 14. We hope everyone is enjoying a fun and safe summer!

On-Line Credit Card Payments

We are pleased to announce the addition of on-line credit card payments. Simply log-in to your member profile and select 'My Account' to process your payment. We accept Visa, MasterCard and American Express. As a reminder, your username is your four digit member number (add zeros to the front if less than four digits) and your initial password is your last name.

GC Lunch Box | \$9 Pick-Up or Delivery

Select a sandwich or salad, side and sweet for only \$9 plus tax. If you would like your lunch box delivered, add \$2 per box, maximum delivery 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. View the full menu on our website www.GovClub.com and call 224-0650 to order your GC Lunch Box.

Manager's Message

While recently going through the CLUB Rules and Regulations, I thought it may be good to share the section that refers to Membership. Not all Members may realize that there are



Barry Shields General Manager

different Membership categories and may not remember that they have the opportunity to share the Club through sponsoring family members or associates as new Members. As a recap, Membership in the GOVERNORS Club is by invitation only. Invitations are extended to prospective members by the Membership Committee or through sponsorship by two Members. Upon approval by the Board of Governors and

payment of the initiation fee in full, an individual thereafter has full rights as a Member.

Member Categories are: Executive: for individuals age 35 and over, initiation fee is \$1500 and dues are \$110 per month. Junior Executive: for individuals who are under 35 years of age. These individuals may pay their initiation fee over a five year period. In addition, the Junior Executive has the ability to obtain a \$30 food and beverage credit each month that they use the CLUB. Legacy: for children and grandchildren of current members who are in good standing. \$300 is waived from the initiation fee.

A few other items to note are:

- Members who have left the CLUB in good standing may rejoin the CLUB by paying a \$500 reinstatement fee.
- All memberships in the CLUB are individual. There are no

'Dine in the Main' Smooth Jazz by the Gary Farr Duo

Saturday, August 15 | Entertainment Starts at 7:00 pm A La Carte Menu



Dine at the CLUB on Saturday, August 15, as we present our full a la carte menu in the Main Dining Room with soft piano and bass jazz by the Gary Farr Duo. Bring a group of friends and make it a special night out at your CLUB. The Grille will be closed on this evening. Call 224-0650 for reservations.

corporate or business memberships. Business associates, professional partners, or individuals who are otherwise related to or affiliated with an individual member do not have CLUB privileges.

- A spouse or significant other of an individual member may use the CLUB at all times in the same manner as the primary member.
- Children of a member may use the CLUB but such privilege shall expire at age 25. Prior arrangements with the CLUB by a parent member is required for CLUB use by children.
- A spouse or significant other may opt for a membership in the event of a separation or divorce upon application and approval. A \$250 fee will be applied to establish a separate account and monthly dues are \$110.

If you have any questions concerning the process of sponsoring of a new member or questions regarding an existing membership, please feel free to call myself or our Membership and Marketing Director, Allison Ager.

Hope to see you soon!

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!



P.O. Box 10568 Tallahassee, FL 32302

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BOARD OF GOVERNORS

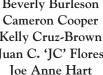
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CLUB MANAGEMENT STAFF

Barry Shields General Manager/COO

> Nancy Goodson Controller

Tina Schmitz Assistant Controller

Allison Ager Membership & Marketing Director

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



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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