

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

September 2015



Downtown GetDown Buffets Friday, September 4 & 11 \$22.50 Adult \$12.50 Ages 6 – 12

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

Prime Rib & Pasta Birthday Night Complimentary for Sept. Birthdays Wednesday, September 9 | 6-8 pm Buffet Opens at 6 pm

GC Sunday Brunch on Grandparents Day! Sunday, September 13 11:00 am - 2:00 pm

'Dine in the Main' With Smooth Jazz Saturday, September 19 Entertainment Starts at 7:00 pm

6 Course Gourmet Italian Wine Dinner Thursday, September 24 6:30 pm 1 \$85 pp \$55 for Platinum Members

Kids Dinner & Movie Parents Date Night Friday, September 25 | 6:00 pm \$10 per child

Late Night Jazz In the Lounge Friday, September 25 | 9:00 pm

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

Labor Day Closing September 5, 6 & 7

Governors Club Member - Guest Golf Tournament

Win a 2015 Ford F-150!

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

The GC Golf Tournament returns in just one month! Sign up now 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, player gifts, prizes and of course, cold brew! If your 'game is on' you can be the proud owner of a 2015 Ford F-150, at our holein-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. Proceeds will benefit UFHealth Shands Children's Hospital.

Contact Allison Ager, AllisonAger@GovClub.com, 850-205-0663 to sign-up or sponsor. Sbonsored by



Sam Ard Fred Baggett Brewster Bevis Ryan Boyett Dale Brown & Bob Hudson Brad Burleson Van Champion Chris Chaney Josh Cooper & Zach Cooper Towson Fraser Seann Frazier

Confirmed Players:

Nick Iarossi & Ken Granger David Johnson & Chris Clark Bill Moore Drew Parker & Mike McAvoy Bill Pfeiffer Marc Reichelderfer & Rich Heffley Stephen Shiver Jim Smith Roy Young



Sponsorship Packages Available: Corporate – \$1,000

- Two Two-Man Teams
- 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

6 Course Gourmet Italian Wine Dinner

Thursday, September 24 | Main Dining Room 6:30 pm Member Bar | 7:00 pm Dinner \$85 | \$55 for Platinum Society Members

Chef Frei will dazzle your taste buds with this incredible six course Gourmet Italian Wine Dinner. Courses will be paired with beautiful Italian wines. Don't miss this wonderful opportunity to indulge in an amazing evening at your CLUB! Call 224-0650 for reservations, confirmed reservations will be billed.



See menu on page 2

GC Sunday Brunch Buffet

Following the USF Game on Grandparents Day! Sunday, September 13 10:00 am – 2:00 pm Adults \$26 | Children 6 to 12- \$13 Free for Children 5 & Under



Sunday Brunch returns this fall! Bring family, friends and guests to the CLUB and enjoy brunch in the Main Dining Room. It's the perfect way to round out the weekend! Call 224-0650 for reservations; confirmed reservations will be billed.

Autumn Squash Soup Cheese Display Smoked Salmon Display Peeled Cocktail Shrimp Fresh Fruit Display Sunday Salad Bar Omelet Station Waffles, French Toast & Pancake Station Sliced Prime Rib Carving Station Baked Mahi Mahi with Tropical Salsa Eggs Benedict Bacon, Sausage Patties & Links Vegetable Mix Country Style Roasted Potatoes Mixed Rice

Kids Corner

Chicken Fingers Tater Tots | Mac & Cheese Dessert Bar

Thanksgiving at Your Club

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

2

Leave the cooking to us! 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.

Welcome NEW MEMBERS

Howard DuBosar

Managing Shareholder / Attorney The DuBosar Law Group SPOUSE: Stacey SPONSORS: Sean Pittman & Fred Baggett

Pascal Kolb MK PA SPONSORS: Gus Corbella & Tom Stahl

Alex Nollmann National Sales Manager / Panasonic SPOUSE: Jessica SPONSORS: Jay Malpass & Alia Faraj-Johnson

R.J. 'Rocky' Bevis President / Bevis Funeral Homes SPOUSE: Patti SPONSORS: Brewster B. Bevis & Bill Montford

Aidan Clifford

Territory Account Manager Panasonic N. America SPOUSE: Jinna Anne SPONSORS: Jay Malpass & Alia Faraj-Johnson

Curtis Osceola

Executive Director / Florida Governor's Council on Indian Affairs, Inc. SPONSORS: Segundo J. Fernandez & Kenneth G. Oertel

Abigail MacIver

VP State Operations / Partnership for Affordable Clean Energy SPOUSE: John SPONSORS: James McFaddin & Bruce Kershner

6 Course Gourmet Italian Wine Dinner Menu

Continued from page 1

Hors d'oeuvre

Veal with Tuna Sauce Leeks, Roasted Garlic Marinated Tomatoes & Basil Bruschetta

> Soup Course Cream of Tuscan Bean & Bread Soup

Shellfish Course Pan Seared Diver Scallops Fire Roasted Tomatoes, Kalamata Olives, Spinach Flan & Lobster Butter

Salad Course

Caesar of Roman Salad Topped with Roma Tomatoes & Prosciutto Parmesan Crisp, Sun Dried Tomato Vinaigrette

Entrée Course

Grilled Pancetta Sage Wrapped Filet of Beef 'Fontinella' Stewed Cannellini Beans & Potatoes Topped with Pan-Fried Wild Mushrooms & Fontina Cheese Fondue

> Dessert Course Zabaglione with Fresh Berries & Vanilla Gelato



Prime Rib & Pasta Night with Live Music

Complimentary to Members with September Birthdays! | Wednesday, September 9 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 September, 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 Buffets

Friday, September 4 & 11 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! Call 224-0650 for reservations; confirmed reservations will be billed.

3

September 4 - TEXAS STYLE PIG ROAST - Texas

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

September 11 - FLORIBBEAN STYLE - USF

Key West Conch Chowder Gulf Coast Seafood Bar Salad Bar Grilled Gulf Wahoo with Tropical Salsa & Key Lime Sauce Floribbean Jerk Chicken Roast Pork Loin Carving Station Jamaican Peas & Rice Vegetable Mix Fruit Skewers Cuban Bread & Sunshine Desserts

Children's Etiquette Program

Tuesdays, September 8, 15, 22 & 29 6:00 – 7:00 pm \$150 + tax per child, Inclusive 2nd, 3rd & 4th Grade Students Registration Closes Tuesday, September 1

We are pleased to offer this 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. Students are required to dress appropriately for all classes. To enroll your child in this valuable course, please call 224-0650 or e-mail **hostess@govclub.com**. 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

Featured Cocktail of the Month 'Sparkling Blood Orange Cooler'

Enjoy this delicious cocktail of the month for only \$5. Prepared with Bacardi Superior Rum, sparkling blood orange juice, fresh lime juice & bitters, served over ice.



Graduation Dinner: September 29 6:00 – 8:00 pm | Main Dining Room Three-Course Dinner Certificates Awarded Additional Family Members may attend the Graduation Dinner at a cost of \$25++ per person.





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

Saturday, September 19 | Entertainment Starts at 7:00 pm A La Carte Menu

Dine at the **CLUB** on Saturday, September 19, 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.

Improved Valet App

The Mako Valet App has been adjusted to remove the 'bugs' that previously caused occasional delays. You can request your car as early as 15 minutes before your departure, saving you valuable time! Use the QR code



shown here to download the App, or find it on Google Play or in the Apple App Store.

Weekend Specials

Friday Night Filet Night with Live Music in the Grille Enjoy our 6 oz Filet Mignon or Fresh Fish of the Day with Iceberg Wedge Salad, Fresh Vegetables & an Oven Baked Potato - \$18

Saturday – Bring your own wine, no corkage fee!

Holiday Closing & Club Hours

In recognition of Labor Day, the main Clubhouse and Lounge will be closed on Saturday, September 5, and will re-open on Tuesday, September 8. We wish everyone a safe and relaxing Labor Day weekend.

On Monday, September 14, we will resume normal business hours, serving dinner Monday through Saturday. Additionally, the Lounge will be open on Saturday evenings starting September 12, following the USF game. Remember your CLUB when planning your next evening out!

Manager's Message

During our 2014/2015 fiscal year (July – June) the CLUB added 92 new Members to the roster. This is in thanks to the many Members who recommended the CLUB to their friends and



Barry Shields General Manager

colleagues and became their sponsors. By the way, the 92 new Members exceeds that of a typical year and is a good health indicator of the CLUB. With growing revenues, increased usage and our expanding Membership roster, we are on our way to another successful year. If you have someone that you think would be a good fit for your CLUB, please forward their contact

information to me or Allison Ager, Membership & Marketing Director. We'll be happy to talk to

them about membership, provide a tour of the CLUB and make becoming a member an easy and simple process.

Once someone joins the CLUB it's critical for us to make sure they feel comfortable with the CLUB environment and are knowledgeable about what we offer. There's so much more than a dining room and a great dining experience. Painting classes, children's programs, cooking classes, entertainment, wine dinners & tastings, our golf tournament, etc. are all things that the CLUB offers outside of the dining room. Bringing new Members together with established Members quickly helps make the newbies feel like part of the family. We accomplish this by hosting Member Mixers and taking every opportunity to make introductions between the new Members and those who have been with us for many years. New Members now receive a welcome packet that includes incentives to experience the many offerings of the CLUB. They are often pleasantly surprised to learn about the many ways to enjoy the CLUB and the great value that it offers. We would greatly appreciate your support of recommending someone to membership in your CLUB and promise to make their entry to Membership one that's easy, welcoming and enjoyable.

See you around the CLUB,

Barry Shields, CCM General Manager



Rocky Patel Cigar Dinner On the Balcony

Thursday, September 3 | \$74 Open Bar 6:00 pm | Dinner 7:00 pm

Join fellow cigar aficionados on the Balcony for another extraordinary Cigar Dinner at your CLUB. You won't want to miss this fantastic evening of cigars, spirits and tremendous food. Call 224-0650 for reservations; confirmed reservations will be billed.

Amuse

Artisan Charcuterie Board Cured Meats, Terrines and Cheese with Pickles and Toasted Sourdough

Salad

Pear and Salami Salad Baby Arugula Frisée, Toasted Walnuts, Gorgonzola Cheese, Crispy Bacon, Aged Balsamic & Lemon Oil

Entrée

Cigar City Beer Braised Bison Short Ribs Mixed Mushrooms, Smoked Cheese Grits Roasted Autumn Vegetables

Dessert

Whiskey Peach Cobbler with Pecan Peach Whiskey Ice Cream

Late Night Jazz in the Lounge

Friday, September 25 | 9:00 pm

Stop in your Lounge and relax with a cocktail while enjoying smooth jazz. We hope that our members will enjoy this offering, as we want to bring you more opportunities to enjoy the Lounge with late night music. Reservations are not required!



Kids Dinner & Movie Night Parents Date Night

Friday, September 25 | 6:30 – 10:30 pm | \$10 per child

Enjoy 'Friday Night Filet Night' in the Grille with live music followed by Late Night Jazz in the Lounge

ONE

while the kids attend their own dinner and a movie! They'll be entertained while enjoying a kid friendly dinner of grilled chicken

tenders, green beans & carrots, ADMIT 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.



GOVERNORS CLUB

P.O. Box 10568 Tallahassee, FL 32302

RETURN SERVICE REQUESTED

PRST. STD. U.S. POSTAGE PAID TALLAHASSEE, FL PERMIT NO. 368

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

6

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

Thank You to CUNEOCREATIVE.COM for Newsletter Design & Production



BUSINESS HOURS

Lunch

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

Dinner

Grille & Balcony Monday through Saturday (Beginning September 14) 5:00 ~ close

Cocktails

Lounge Monday through Saturday (Beginning September 12) 4:00 ~ 10:00pm

Contact

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