

The Experience

News For and About THE GOVERNORS CLUB - Tallahassee, Florida

August 2017

© SLUB Events

50¢ Oyster Nights Tuesdays in The Lounge 5:30 p.m. - until

Birthday Night

Complimentary for August birthdays! Wednesday, August 9 | 6-9 p.m. Buffet opens at 6 p.m.

End of Summer **Ice Cream Social**

Fun for the entire family!
Saturday, August 12
2-4 p.m. | \$12++

Domestic Rhone Varietal Wine Tasting

Thursday, August 17 6:30 p.m. | \$34++

GC Patio

Champagne Celebration Saturday, August 26 | 5-7 p.m. Live Music | Complimentary

Kids' Movie Night & Parents' Date Night

Saturday, August 26 6:30 p.m. | \$12++ per child

Member Appreciation Night

50% off all food menu items Saturday, August 26 | The Grille

Al Fernandez Cigar Dinner

Wednesday, August 30 7 p.m. Open Bar 7:30 p.m. Dinner | \$74++ The Lounge

\$18++ Summer Evening Features

Wednesday – Farm to Table Thursday – Fresh Florida Seafood Fridays – Filet Night Saturdays – BYOB Night

Morning Eye-Opener

Complimentary coffee & breakfast bars Weekdays | 7-10 a.m. The Lounge

End of Summer Ice Cream Social

Saturday, August 12 | 2-4 p.m. | Second Floor & Balcony | \$12++

Don't miss this super cool end of summer party. We're pulling out all the stops with a bounce house, obstacle course and giant Skee-Ball game in the Main Dining Room! That's right; we are transforming the Clubhouse into a fantastic end of summer ice cream social party for all. Indulge in our ice cream bar with five yummy flavors and all the toppings you can imagine. Root beer float? No problem! Cold brew coffee and adult member bar, yes, we've got that too. Add in fresh spun cotton candy and popcorn and we have the perfect recipe for a great afternoon. Don't miss this opportunity to give summer a proper goodbye before heading back to school!

All children must be accompanied by a guardian. Call 224-0650 for reservations; confirmed reservations will be billed.



Ultimate 80's 35th Anniversary Party

Friday, November 10 | 7 p.m. - 12 midnight | 80's attire - If you've got it, wear it!

We are very busy planning a fantastic anniversary party to celebrate 35 years of GOVERNORS CLUB awesomeness! When we open the doors for this party on Friday, November 10, members and guests will step back in time to the ultimate eighties. Move around the Clubhouse and experience the finest food and beverages available in

Tallahassee! Pop in the Main Dining Room and dance to big, bold 80's tunes by Tallahassee Nights Live band! You won't be **Hungry Like a**



Wolf with lavish food displays and action stations that include delicious crab cakes, risotto bar, butcher station, chilled seafood and more. Enjoy open bars while reminiscing with our MTV broadcast. Don't miss the opportunity to step out on the Balcony for fine cigars or pop into our wine bar with champagne. Be sure to finish the evening at our Sweet Child of

Mine dessert room. Mark your calendar now, because you will not want to miss this fantastic party!

Three Great Events in One Evening! Saturday, August 26

Champagne Celebration on The Patio



5 – 7 p.m. | Complimentary

Come check-out our new GC Patio with live music alongside complimentary Champagne and hors d'oeuvres.

Member Appreciation Night

50% off all food menu items 5:30 p.m. – until

Following a little complimentary champagne on The Patio, move to The Grille and



enjoy Member Appreciation Night with 50% off all food menu items (excluding filet night special). Make reservations in advance, 224-0650, as this is sure to be a popular night at your CLUB.

Kids' Movie Night & Parents' Date Night

6:30 p.m. | \$12++ per child

Parents, enjoy dinner in The Grille while the children enjoy movie night with a kid friendly dinner and Disney's Teacher's Pet: The Movie. All children must be potty trained and



parents/guardians must remain in the Clubhouse during the event. Call 224-0650 for reservations; confirmed reservations will be billed.

Welcome NEW MEMBERS

Raymond "Greg" Charles

Principal / KPMG LLP

SPONSORS: Van Poole & Will McKinley

Clifton C. Curry, Jr.

Owner, Curry Law Group

SPOUSE: Teresa

Sponsors: Paul Anderson

& Robert Reyes

Christina Fanning

Professional & Executive Banker

Hancock Bank Spouse: Justin

SPONSORS: Emory Mayfield & Samantha Sexton

Dr. Zachary Gross

Tallahassee Memorial Hospital

SPOUSE: Natalie

SPONSORS: Marion Hoffmann

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Vice President of Advocacy

Leading Age Florida SPOUSE: David

SPONSORS: Leslie Dughi & Hayden Dempsy

Mark Webb

CFP, Branch Manager

SPOUSE: Marie

SPONSORS: Marcus Beck & M. Felton Wright

John H. Wood

President, Capital Medical Center

SPOUSE: Jeanie

Sponsors: DeWitt Miller & Stan Barnes

RETURNING MEMBER

Dr. Patrick Murrah

Southern Medical Group

SPOUSE: Alison

AJ Fernandez Cigar Dinner

Wednesday, August 30 | The Lounge 7 p.m. Open Bar | 7:30 p.m. Dinner | \$74

Bring a group of friends and enjoy this unique opportunity to indulge in fine cuisine alongside fantastic AJ Fernandez cigars! Relax, visit and enjoy a cocktail at our open bar followed by Chef's perfectly crafted cigar dinner. Call 224-0650 for reservations; confirmed reservations will be billed.

First Course

Salade Tricolore with Smoked Duck

Arugula, chiffonade of Belgian endive & radicchio raspberry vinaigrette with candied pecans & Gorgonzola cheese topped with sliced applewood smoked duck breast

Second Course

Mixed Grille

Grilled filet of beef tenderloin & petite rack of lamb with brown butter herbed Hassleback potatoes poached asparagus & Madeira demi-glace

Dessert

Chocolate hazelnut tart with Grand Marnier crème anglaise

Online Credit Card Payment

Did you know that you can pay your member account online? Simply login to your member profile and select 'My Account' to process your payment.

Manager's Message

The Treasured Gâteau à l'Orange

As a waiter at the CLUB in the eighties, I must have described Gâteau à l'Orange (orange cake) hundreds of times while featuring our desserts to Members and guests. Forever etched in my mind, "Three layers of baked meringue with toasted almonds separated with orange buttercream and flavored with Grand Marnier liquor. The cake is topped with Chantilly cream, an

orange slice and drizzled with Grand Marnier



Barry Shields General Manager

crème anglaise." It was the cake the CLUB was known for. From dinner parties of two to two-hundred, most everyone enjoyed Gâteau à l'Orange for dessert when they came to the CLUB. It was "the best thing ever" and Pastry Chef Stephanie Quigley prepared them to perfection. The Discovery Channel's "Great Chefs of the World" even came to the CLUB to film and feature Chef Stephanie preparing the beloved cake. I left the CLUB in 1989, and I have yet to see anything like it anywhere since.

I was recently sharing this story with Executive Chef Gilbert and suggested that since we are celebrating 35 years this fall and it was so very popular with the membership, it would be really special to bring the cake back to our dessert menu. Chef took it a step further and suggested we do so with a modern presentation. With that, he and Pastry Chef Maggie went to work on the new presentation. The updated version has a crispy wafer thin meringue made with almond flour. The meringue is stacked and separated with buttercream to produce the perfect individual

Fantasy Football Draft at the Club

Waived room fees & complimentary draft kits!

Hold your fantasy football draft at the CLUB this fall. We'll provide you a private room, a dedicated server and a draft kit with the following:



- 5' x 3' color draft board (up to 14 teams & 24 rounds)
- 18 pages of 4" full color stickers that include: player name & photo, bye week, team name & position. Positions are color coded labels with player photos.
- Top ranking players at their position.
- Back-ups, top rookies and over 30 blank labels for your super sleepers!

Choose your preferred space from our private Lounge rooms, the balcony, the patio, or wherever you wish! Full food & beverage service is available for your group. Contact Laura Kalinoski, 205-0665, lkalinoski@govclub.com to reserve your draft date.

portion. Preparing the cake as individual servings allows Chef Maggie to cover each one with an air tight buttercream seal, thus keeping the meringue crunchy and safe from the humid air. The buttercream and the crème anglaise remain consistent with the original recipe, making it the perfect dessert. It's light and crispy, not too sweet, refreshing and oh so flavorful. Once we start offering it, I'd bet that our Campfire S'mores dessert (currently our best seller) gets a run for its money!

Barry Shields, CCM General Manager



Every Thursday through August
Capital City Country Club | 4 p.m. | \$30+ per player

We are pleased to partner with Capital City Country Club to offer our members exclusive summer golf outings. The outings will take place every Thursday at 4 p.m. with 9 holes of golf followed by wings & cocktails in The Lounge. Here's how it works:

- Players will meet at Capital City Country Club for a 4 p.m. shotgun start.
- Two-person teams, two-man scramble format (best ball play).
- The CLUB will pair individual players.
- Upon completion of 9-holes, players will meet back at The Lounge (Approx. 7 p.m.) for complimentary wings and one complimentary drink.
- Teams submit their score cards and a prize will be awarded to the top scoring team.
- The golf fee will be billed to your GOVERNORS CLUB member account.
- Call 224-0650 to make your reservation and enjoy an afternoon of golf this summer!

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.

Domestic Rhone Varietals Wine Tasting



Thursday, August 17 | 6:30 p.m. | \$34++ Complimentary for *Platinum Society Members*

This month's wine tasting will feature five U.S. Rhone varietal wines. These are domestically grown grapes that are more popularly associated with the Rhone region of France. They are not the typical domestic varieties we are accustomed to enjoying but most certainly are wonderful. This tasting will be facilitated by Jonathan Ramsey of Augustan Wine Imports and Chef Renfroe will present light bites to accompany the tasting. Call 224-0650 for reservations; confirmed reservations will be billed.

Calera Viognier
Tablas Creek Patelin de Tablas Blanc
Dashe Carignane
Dirty & Rowdy Morvedre
Pax Syrah "The Hermit"

Governors Club Mobile App – Launching Soon!

Our new app will provide easy access to CLUB information and enhance our ability to communicate with you about news, announcements, events and activities in the CLUB.

Things you can expect:

- Push Notifications which allow us to communicate in realtime with you about announcements and activities at the CLUB.
- Easy access to your account statements, member and staff directories and reciprocal clubs. Contact anyone directly from the app!
- Update your profile and preferences on-the-go to ensure you receive timely information about areas of specific interests and activities.
- Future updates to the app will be available in the app stores, keeping you up-to-date on the newest version.

The launch of this exciting project reflects our commitment to member communication, encouraging strong member relationships and building a vibrant member community. We continually look for opportunities to improve the value of your membership and are confident our new mobile app will play an integral role in achieving that goal. Stay tuned for the launch of the GOVERNORS CLUB mobile app!

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. Simply contact Allison Ager at 205-0663 or allisonager@GovClub.com, and request a letter of introduction to any of the fine clubs with which we have reciprocity. Reciprocal clubs can be found on our website at: www.govclub.com. Choose the "Membership" tab, and then select "Reciprocal Clubs."

Featured Reciprocal Club: Union Club of Cleveland



Founded in 1872, Union Club has been a constant contributor to the business and civic life of greater Cleveland. Five United States Presidents have been members of the Club.

Located in the theatre district of downtown Cleveland, the Club is within walking distance to Playhouse Square, the banking district, Progressive Field, Quicken Loans Arena, Public Square, Convention Center, and the Horseshoe Casino/Tower City Complex. The Union Club offers exceptional food and beverage service throughout the day and well into the evening. The Grille Room, with its cordial bar area, is the place for a relaxed lunch, dinner, or cocktail. The club also offers seasonal dining on its outdoor patio. The Club has nine guest rooms that are available by reservation seven days a week.

\$18++ Summer Value Features Through Labor Day

Our fantastic Summer Value Features will only be available through Labor Day. Take advantage of this wonderful opportunity to enjoy the culinary genius of our talented chefs at a spectacular price.

Wednesday – \$18 Farm to Table Feature Thursday – \$18 Fresh Florida Seafood Feature Friday – \$18 Filet Mignon or Fish Filet Feature

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. 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. Be sure to take the time to recognize your staff when they go the extra mile to ensure your CLUB experience is perfect.

Aeisha Spence, Server – Aeisha received an accolade from Joe Bodiford: "Excellent service made us feel at home. Aeisha's smile and attitude made our Mother's Day brunch extra special!"

Greg Ward, *Server* – Greg received an accolade from **Erin Ennis**: "Great service; excellent with wine selections; very nice dining experience."

Marcus Richartz, Server – Marcus received an accolade from **Jo Ann Rosciam**: "Attentive, quietly competent, ever so courteous....just a fabulous experience!"

Update Your Member Profile and View Our Member Directory



To access the private side, visit **www.govclub.com**, click Member Login at the top right of the site and when prompted, type in your username and password.

Your username has been set to your four-digit member number (if your number has fewer than four digits, add zeros at the beginning) and your initial password is your last name.

Segway Tours and Dinner!

We have partnered with Tallahassee Segway Tours to provide you a fun, personalized sightseeing & dining experience. Sightseeing on a Segway is a breeze and super convenient when you begin and end your tour at the CLUB. Whizzing around on Segways with a group of family or friends is an unconventional and entertaining way to see the



town while learning a little about the city's history. This one hour tour will include the Chain of Parks, Old City Cemetery, Westcott Fountain, Capitol Complex and the World War II Memorial. Tours can be reserved for groups of up to six people and instruction is provided prior to departure. When the tour is complete, enjoy cocktails in the Lounge and a fantastic dinner at the Club. Let us know when you would like to book your tour and we will have your Segways ready to roll. Contact Allison Ager, 205-0663, allisonager@govclub.com for additional information or to book your fun night out!

Featured \$5 Cocktail of the Month: Vodka Collins

This refreshing cocktail is prepared with Tito's Handmade Vodka, fresh squeezed lemonade and club soda, served over ice.

Your CLUB always offers \$5++ cocktails



made with Tito's vodka and Buffalo Trace bourbon. We are also featuring Coravin® wine options: Shafer Hillside Select Cabernet Sauvignon and Far Niente Chardonnay.

Summer Hours & Holiday Closing

With summer upon us, we are serving lunch Monday through Friday, and dinner Wednesday through Saturday. The Lounge is open Monday through Friday. The CLUB will be closed in observance of Labor Day, September 2 – 4. Regular hours will resume after the holiday. We wish everyone a safe and happy Labor Day!

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!

GC Chef's Table, Tallahassee's Ultimate Dining Experience!

Dinner \$90++ Optional Wine Flight \$40++

Dine privately in the GOVERNORS CLUB Main Kitchen while watching our highly skilled chefs prepare an impeccable fivecourse dinner catered to the culinary wishes of



you and your guests. This is a true "foodie experience" and the most unique dining opportunity in Tallahassee. Delectable wine flights may be added to compliment each course. A maximum of eight guests can be accommodated at our beautifully set dining table in the kitchen. Call your Catering Director, Laura Kalinoski, 205-0665 for additional information or to book your Chef's Table.

50¢ Oyster Nights Tuesdays in the Lounge

5:30 p.m.-until



These perfectly salty bivalves are available in your Lounge fresh-shucked on the half-shell every Tuesday evening. Devour the delicious "Panacea Pearls" for only 50¢ each, alongside a cold brew or cocktail. Bring a group of friends and make it your Tuesday night tradition!

Lounge Smoking Policy

Smoking is not permitted in The Lounge until after 7 p.m. (Vaporizer use is considered smoking.) Smoking prior to 7 p.m. can be accommodated on the balcony.

Fast Lunch Features Only \$12++

• July 31 – August 4:

Double Patty Melt: grilled onions, Swiss cheese and tiger slaw on rye bread.

• August 7 – 11:

Caprese Salad: Arugula, beef steak tomatoes, buffalo mozzarella, extra virgin olive oil & balsamic glace.

• August 14 – 18:

Fried North Atlantic Cod Fish Sandwich: Tomato salad with Serrano mayonnaise served on a kaiser roll.

• August 21 – 25:

Fried Calamari Po'boy: Avocado, black chili oil & lemon on a hoagie roll.

• August 28 – September 1:

Roast Beef Sandwich: Grilled red onions, radish slaw, black pepper mayonnaise on a twist roll.

These fast and fresh lunch features are offered weekly with a small garden salad. Stop in to your Club and enjoy these inexpensive and tasty lunches.

GC Picnic Totes | \$48 + tax

Available anytime, for any occasion! Consider them for picnics in the park, tailgates, out-of-town trips or simply a nice evening at home.

Two-Person Tote Contents: Wine and glasses, charcuterie plate with pate terrine, salamis, hard and soft cheese, olives & pickled veggies, sundried tomato hummus with assorted crackers, French baguette & cheese straws, fresh fruit salad, double chocolate Ghirardelli brownies & assorted cookies, bottled water, cutlery & napkins. Call 224-0650 to order your tote 24-hours in advance for pick-up at the CLUB.



Retrieve Your Car via E-Mail or Valet App

There are two ways to request your car from valet. You may e-mail **govclubvalet@gmail.com** or use the Mako Valet App. Please be sure to provide your ticket number, member name and requested departure time.

Use the QR code shown here to download the app or find it on Google Play and in the Apple App Store. You may request your car as early as 15 minutes before your departure, saving you valuable time!



Downtown GetDown Buffets

Fridays before FSU home games | Buffets open at 6:30 p.m. \$22.50++ adults | \$12.50++ children ages 6 to 12

The return of football season brings back our Friday evening pre-game buffets. These family-friendly GetDown buffets are the perfect way to kick-off your football weekend. Experience the Seminole spirit and casual feel through the Clubhouse, Balcony, Patio and Lounge. 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.



September 8 FSU vs. University of Louisiana at Monroe

SALAD

Crawfish Pasta Salad Potato Salad with Bacon

HOT SELECTIONS

Louisiana Gator Ribs
Dirty Rice
Louisiana Three Step
Tasso Ham, Spicy Italian Sausage,
Andouille Sausage with Peppers
Louisiana Gumbo
Chicken & Sausage Jambalaya
Butter Beans & Ham

DESSERT

Banana Foster Bread Pudding

& Staff ANNIVERSARIES

Annette Hansford, Bartender, 6 years William Howcroft, Bartender, 1 year Kevin Renfroe, Executive Sous Chef, 2 years Tina Schmitz, Assistant Controller, 6 years

GC Cigar & Cigar City Brew \$12++ for the Pair

Kick back and relax in The Lounge with an ice cold Cigar City Brew alongside our exclusive label GC Cigar. This special pairing is just \$12! Rated 94 by Cigar Aficionado, the wrapper is from Honduras, the binder from Indonesia and the filler from Honduras & Nicaragua. Our cigar boasts a mild to medium body with creamy, full-flavored nuances



and a fantastic aroma. The cigars are also available for purchase; \$10++ each or a box of twenty for \$185++.

Birthday Night with an Asian Twist! Featuring Live Music

Complimentary to members with August birthdays! Wednesday, August $9 \mid 6.9 \text{ p.m.}$

\$31++ adults | \$10++ children ages 6 to 12

If you're celebrating your birthday in July, 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, live music by Stephen Williamson and good company. Call 224-0650 for reservations; confirmed reservations will be billed.

Prime Rib & Salmon Filet Wellington Station

Creamed Spinach | Seasonal Veggies Mashed Potatoes | Warm Dinner Rolls Garden Salad and Salad Dressings

Asian Station

Sushi Rolls | Soy Sauce & Wasabi | Pickled Ginger Seaweed Salad | Chinese Steamed Dumplings

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

Classic New Orleans Bananas Foster with Vanilla Ice Cream

Cupcakes with Birthday Candles



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CLUB MANAGEMENT STAFF

Barry Shields

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Nancy Goodson Controller

Tina Schmitz Assistant Controller

Allison Ager Membership & Marketing

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Gilbert Rodriguez
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Kevin Renfroe

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Sous Chef Laura Kalinoski

Catering Director

Cynthia CerdaFood & Beverage Director

Anna Dawkins Nicole Carval Food & Beverage Managers

Paul McShane

Beverage Manager

Lauren CainClub Concierge

Robert Hepner Facilities Manager



BUSINESS HOURS

Lunch

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

Dinner

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

Cocktails

Lounge Monday through Friday 4 - 10 p.m.

Contact

202 S. Adams St. Tallahassee, FL 32301

Reservations: 850-224-0650 Reservations@GovClub.com www.GovClub.com

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