



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

November 2019

CLUB Events

Breakfast Club Buffets
Tuesday, Wednesday
& Thursday during
committee weeks

7:30 a.m. – 9:00 a.m.
The Lounge

Legislative Lunch Buffets
Tuesday, Wednesday
& Thursday during
committee weeks

11:30 a.m. – 1:30 p.m.
The Lounge

Pre Game at the Club
November 1 & 15

**All-You-Can-Eat Stone
Crab Night**

Thursday, November 7
6:30 – 8:30 p.m.

**Birthday Night
in the Grille**

Complimentary for November
Birthdays
Tuesday, November 12
6 – 9 p.m.

Renovation Celebration!

Wednesday, November 20
5:30 – 7:30 p.m.
Complimentary hors d'oeuvres
and cocktails

**Champagne & Sparklers
Holiday Tasting**

November 21 | 6:30 p.m.

**Thanksgiving at
Your Club**

Thursday, November 28
12 – 4 p.m.

Holiday Closings

November 11 – Veterans Day
November 29 – Thanksgiving
November 30 – Thanksgiving

Weekend Specials

Friday - Filet night
Saturday – BYOB Night

Tuesday Nights

75¢ oysters in the Lounge

Champagne & Sparklers Holiday Tasting

Thursday, November 21 | 6:30 p.m.
\$34++ | Free for *Platinum Society* Members

Just in time for the holidays we present our most popular tasting of the year! Enjoy a delightful evening of Champagne and sparkling wine at your Club. Taste and compare over 25 delicious selections and place your holiday orders at below market prices. Our culinary team will present savory accompaniments to compliment the tasting. Gather a group of friends and kick-off the holiday season with a taste of the bubbly! Call 850-224-0650 for reservations; confirmed reservations will be billed.



Thanksgiving at Your Club

Thursday, November 28
12-4 p.m. | \$38++
\$16++ children ages 6-12

Your CLUB will be open on Thanksgiving Day with all the traditional dishes everyone loves. Enjoy a relaxing, delicious and stress-free Thanksgiving served family style at your CLUB. When you finish your meal, we'll provide take-home boxes for your leftovers. Seating will be offered between 12 noon and 3:30 pm. Private room rental fees will be waived. Call 850-224-0650 to reserve your table; confirmed reservations will be billed.



Menu on page 2

Thanksgiving at Your Club Menu

Starter

Butternut Squash Bisque with Granny Smith Apples and Toasted Almonds

Salad

Field Green Salad with Cranberry-Port Vinaigrette
Shiitake Mushrooms, Tomatoes, Cucumbers, Blue Cheese,
Candied Pecans, Dry Cranberries

Big Plates

Roast Turkey with Pan Gravy or Giblet Gravy
Roast New York Sirloin with Marchand de Vin Sauce
and Roasted Shallots
Yukon Gold Mashed Potatoes with
Vermont White Cheddar Cheese and Sage
Sausage and Sage Dressing
Cornbread and Oyster Stuffing
Classic Green Bean Casserole
Candied Baby Carrots
Baked Sweet Potato and Marshmallows
Traditional Cranberry Sauce

Desserts

Pumpkin Pie with Frangelico Whip Cream
Chocolate Bailey's Pecan Pie
Dinner Rolls, Crispy Sicilian Bread & Pumpkin Muffins

Save the December Dates

Children's Holiday Party, Monday, December 9, 3-5 p.m.

Birthday Night, December 11, 6-9 p.m.

Wine, Cheese & Bees!, Thursday, December 12, 5:30-7 p.m.

Brunch with Santa, Sunday, December 15, 10:30 a.m. -2 p.m.

Holiday Wine Dinner, Friday, December 20, 6:30 pm

"Kings of Champagne" New Year's Sparkling Dinner,
December 31, 7 p.m.

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 Allison Ager at 850-205-0663 or allisonager@govclub.com to visit any of these fine clubs.

Featured Reciprocal Club: Manitoba Club, Canada



Established in 1874, the Manitoba Club is western Canada's oldest private club. Since 1905, the club has resided in downtown Winnipeg. The Club offers three dining areas which include al fresco dining in a spectacular outdoor dining venue overlooking upper Fort Garry Provincial Park. The Club's billiards room features six billiards tables available for use by members and reciprocal guests. The Club's wine culture includes a carefully selected cellar list of over 250 wine selections managed by their award-winning sommelier. Their newest offering, opening this month, is a tobacconist shop and indoor sampling room.

FSU Men's Basketball Pre-Game in the Lounge

Complimentary Wings & Chili

Stop in your Lounge prior to the FSU basketball game and enjoy complimentary wings & chili.

- **FSU vs. Columbus State:** Friday, Nov. 1, 4 - 5:30 p.m.
- **FSU vs. Western Carolina:** Friday, Nov. 15, 5 - 6:30 p.m.
- **FSU vs. Chattanooga:** Wednesday, Nov. 20, 4:30 - 6 p.m.
- **FSU vs. Chicago State:** Monday, Nov. 25, 5 - 6:30 p.m.



Weekend Features

Enjoy a wonderful value-added dining experience every weekend!

Friday - \$24++ Filet night. Dine on filet mignon or fish fillet complete with a wedge salad, fresh veggies and hot baked potato with toppings.

Saturday – BYOB! Bring your own wine and enjoy waived corkage fees.

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 850-224-0650 to order your tote 24-hours in advance for pickup at the CLUB.

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!

All-You-Can-Eat Stone Crab & Seafood Buffet

Dine in Our Newly Renovated Clubhouse!

Thursday, November 7 | Main Dining Room | 6:30 – 8:30 p.m.
\$75++ adults | \$40++ children ages 6 – 12 | \$15++ children without stone crab

Stone Crab season returns once again, promising those scrumptious claws with mustard dipping sauce. The season opened on October 15 and we are providing you the opportunity to indulge in these beauties at our all-you-can-eat stone crab night! The culinary team will present an abundant seafood buffet to compliment your claws. **Reservations required and must be made by Saturday, November 2** so we can order enough claws. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Soup

Key West Conch Chowder

Chilled

Cracked St. Marks Stone Crab Claws | Poached Shrimp Cocktail
Panacea Oysters on the Half Shell
Mixed Garden Salad with Dressings | Heart of Palm Salad
Key West Mustard Sauce, Sriracha Mayonnaise, Cocktail Sauce
Horseradish, Lemon Wedges, Warm Clarified Butter

Hots

Chicken a L'Orange | Grilled Vegetables | Spinach Delmonico
Garlic & Rosemary Roasted Fingerling Potatoes
Roasted Brussels Sprouts with Bacon Lardons
Cheddar Cheese Grits

Mini Dessert Table

Key Lime Pie | Coconut Cream Pie | Creamy Orange Mousse
Key Lime Cheesecake | Chocolate Dipped Strawberries | Lemon Bars

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 talented chefs prepare an impeccable five-course 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 complement each course. A maximum of eight guests can be accommodated at our beautifully set dining table in the kitchen. Call your Catering Director, Nicole Carval, 205-0665 for additional information or to book your Chef's Table.



Legislative Buffets

These convenient buffets will be offered in the Lounge on Tuesdays, Wednesdays & Thursdays during committee weeks and the legislative session. Reservations are not required.

Breakfast Club Buffets

7:30 a.m. – 9:30 a.m. | \$11++



Scrambled Eggs with Chives | Crispy Applewood Bacon | Bradley Sausage Links
Home Fried Potatoes with Peppers & Onions | Soft Grits | Sausage Gravy & Biscuits
Diced Tropical Fruit and Berries | Assorted Breakfast Pastries
Jams, Jellies & Butter | Granola Bars
Coffee, Juice & Tea

Legislative Lunch Buffets

Second floor select days

11:30 a.m. – 1:30 p.m. | \$19++

Enjoy our hearty and delicious lunch buffet in the comfort of your CLUB. Price includes soda, tea and coffee. View daily menus on our website calendar.

Pre-Theater Dinner at the Club

5 – 6:30 p.m.

Dine at the CLUB without the worry of missing the opening act! Enjoy our special \$24 filet mignon or fish fillet dinner complete with wedge salad, fresh veggies and a baked potato. Reservations requested.



Welcome NEW MEMBERS

Michael Trussell

President / Owner SPF Roofing Systems

SPONSORS: Laura Boyd Pearce & Alia Faraj Johnson

Raymond A. Jones

Account Executive / JAG Insurance Group

SPOUSE: Bonnie Jones

SPONSORS: Kyle Ulrich & Representative Michael Caruso

Clayton Osteen

Attorney / Lobbyist

Cotney Construction Lobbying

SPONSORS: Elizabeth Boyette & John T. Bell

Scott Thomasson

President / Sunbelt Strategies

SPONSORS: Chris Spencer & Pierce Schuessler

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.

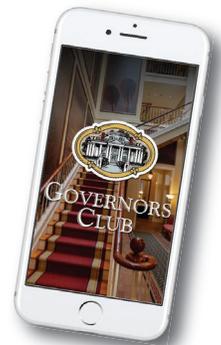


Download Our Mobile App

When you download the app, not only will you have all things GOVERNORS CLUB at your fingertips, you will receive notifications of specials at the CLUB. Search for and download GOVERNORS CLUB from the Apple App Store or Google Play on your mobile device.

What's in the app:

- Real-time push notifications
- Reservations
- Upcoming events & activities
- Account statements
- Member & staff directories
- Reciprocal clubs & benefit request form
- Contact anyone directly in the app
- Update your profile & preferences
- One-time log-in



Manager's Message

Local Oysters, Learn More

Several weeks ago, I was invited by Member Rob Olin to tour his oyster ranching operation, Estuary Oysters, LLC in Spring Creek, FL, just a few miles south of Tallahassee. It was a treat to see how he transforms the infant, fingernail sized oysters known as sprats into the pristine product that is delivered to the CLUB weekly.



Barry Shields
General Manager

I met Mr. Olin at the dock on a beautiful Sunday morning. Before we boarded his work boat, I was given a tour of the processing facility where the oysters are sorted, cleaned, boxed and refrigerated for transport. As we cruised out to the oyster leases, Mr. Olin shared how important oysters are to the health of the waters around them, and in this case, Oyster Bay. Besides tasting great on a saltine cracker with hot sauce, oysters play a vital role in keeping our bay waters clean.

The little bivalves continually filter impurities from the water and provide food for many species of fish, crabs and wildlife. The benefits of oyster ranching in this area where wild oyster beds had previously died is very apparent. I could see new clumps of wild oysters reestablishing all around us. Sea grass beds that had been struggling due to poor water quality are also making a comeback.

It takes many hours of labor over nearly a year to raise oysters to maturity. They are raised in floating baskets and as they grow larger, they are sorted by size and transferred by hand to new baskets until they mature to the next cycle. It's truly an amazing process to see. The result is a delectable oyster with the perfect

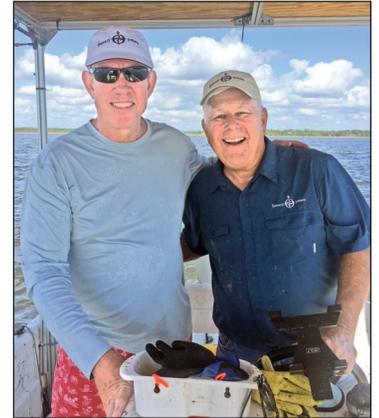
salinity that can be enjoyed year around at your CLUB.

Our Tuesday evening Oyster Nights bring you Estuary Oysters for just seventy-five cents each...and there's no better oyster in the area!

If you'd like to learn more about oyster ranching and its benefit to the environment, join us in the new year when we will schedule Mr. Olin to give an informational presentation to the Membership. You can also find Mr. Olin at our All-You-Can-Eat Stone Crab Night on November 7. He'll be our guest shucker at the Estuary Oyster half-shell station.

Hope to see you there!

Barry Shields, CCM, General Manager



Children's Holiday Party Benefitting Toys for Tots

Monday, December 9 | 3 – 5 p.m.

Complimentary | Main Dining Room

Our annual children's holiday party is a delightful day for our youngest members! Bring the children and grandchildren and watch them marvel at the magic of the season. The children will visit with Santa Claus, decorate cookies, create a holiday craft, and enjoy face painting and balloon creations.

Each family is asked to bring an unwrapped toy to donate to Toys for Tots (no Play-Doh or toy weapons please).

The generous gifts will be provided to children in our community. Reservations are requested; 850-224-0650.



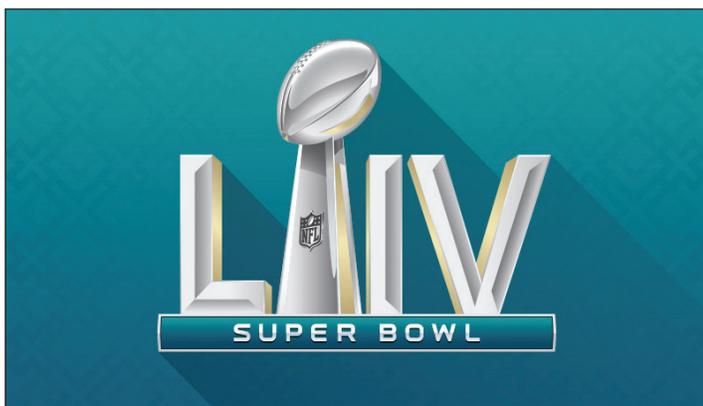
Let's Celebrate

Renovation Celebration!

Wednesday, November 20 | 5:30 – 7:30 p.m.

Live Music | Complimentary hors d'oeuvres and cocktails

Thank you for your financial support of the GOVERNORS CLUB interior enhancement plan. Please join us as we celebrate the completion of phase one! Relax, enjoy a cocktail, visit with friends and tour your beautiful new surroundings. We are so grateful to the membership for supporting this important project. We hope to see all our members at this exciting reveal and celebration. Reservations appreciated; call 850-224-0650. Please note that this event was rescheduled to November 20!



Super Bowl LIV – Ultimate Hospitality Experience Packages Available

As Super Bowl LIV in Miami draws near (2/2/20) we now have exclusive access with a direct contact to secure official tickets with exact seat locations, one-stop planning and pregame hospitality via On Location Experiences, the official hospitality partner of the NFL. A link to the opportunities can be found on our website under Membership/Membership Benefits. Please contact Paul Sejnoha directly at 404-898-0825 or email psejnoha@onlocationexp.com should you have an interest or questions.

Fast Lunch Features Only \$13++

Our fast lunch features offer member value pricing with your choice of our soup of day or a side garden salad.



- **Monday - Cajun Jambalaya** Andouille sausage, chicken, ham & shrimp braised in creole rice
- **Tuesday - Seared Italian Sausage on Parmesan Polenta** Boutique style Italian sausage, herb braised onions & white wine
- **Wednesday - BLT Pasta** Sautéed bacon, arugula, garlic and cherry tomatoes tossed with penne pasta and parmesan cheese
- **Thursday - Pecan Crusted Salmon, Apple Slaw & Balsamic Reduction** Baked fillet on granny smith apple slaw and balsamic reduction
- **Friday - Crispy Southern Catfish, Cheddar Cheese Grits and Braised Collards with Country Ham** Fried fish with grits, tender greens, tartar sauce and lemons



Fried Catfish

Birthday Night!

Complimentary to Members with November Birthdays!
 Tuesday, November 12 | 6-9 p.m. | The Grille
 \$31++ adults | \$10++ children ages 6 to 12

Once again we'll be celebrating our November birthdays in The Grille with a special scrumptious menu offering fantastic birthday selections everyone will enjoy! Bring your party to the CLUB and celebrate with us. Even if it's not your birthday, come out and enjoy this fun evening of great food and good company. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Wine, Cheese & Bees

Thursday, December 12, 5:30 – 7 p.m. | \$15++
 Happy Hour with Cameron Ulrich, apiarist and founder of Capital City Honey Company
 Presentation will begin at 6 p.m.

Are you curious about the amazing world of the honeybee or ever wondered what beekeeping is all about? If so, please join us for this happy hour event with special guest, CLUB Member Cameron Ulrich, urban apiarist, and founder of Capital City Honey Company. Join us to explore the intriguing world of beekeeping and find answers to questions like: Is beekeeping difficult? What do I need to get started? When and where can I get bees? How much does beekeeping cost? What is the time commitment? How much space do I need? This will be a fun and interactive event for members of all ages. Don't bee left out – make your reservation today to sip wine, enjoy some cheese & honey and chat with a registered beekeeper. And, of course, we'll be serving a signature cocktail – the Bees Knees! Call 850-224-0650 for reservations; confirmed reservations will be billed.



Pre Game at the Club

Friday, November 1 & 15

Half-Price Lounge menu | \$5 Cocktails | 4:30 p.m. – 7 p.m.

\$24++ Filet Night

Downtown is the perfect location to gather family, friends and out-of-town guests for your Friday night football pre-game! Bring them downtown to the CLUB and enjoy live music, libations, and great food.



The Lounge will offer Martinis and Munchies with \$5 select martinis and single pour Tito's vodka or Buffalo Trace bourbon cocktails and...half-off the entire Lounge menu! Stroll over to the Grille with live music and enjoy our wonderful Friday night special of filet mignon or fish fillet complete with a wedge salad, fresh veggies and hot baked potato with toppings for only \$24++ per person. Call 850-224-0650 to reserve. Reservations strongly suggested.

Featured \$5 Cocktail of the Month: Ginger Gold Rush

This cocktail will warm up any chilly fall evening. Prepared with belly-warming Buffalo Trace bourbon, ginger liqueur, and fresh lemon juice, and served over ice.

As a reminder, your CLUB always offers \$5++ single pour cocktails made with Tito's vodka and Buffalo Trace bourbon. We also feature these Coravin® wine selections: Shafer Hillside Select Cabernet sauvignon and Far Niente Chardonnay.



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.



Online Credit Card Payment



Did you know that you can pay your member account online? Simply log-in to your member profile and select "My Account" to process your payment.

Staff ANNIVERSARIES

Daniella Braschi, Server, 1 year

Antonio Morrison, Dishwasher, 1 year

Rebecca Woei, Hostess, 1 year



Martinis & Munchies Friday Happy Hours!

Enjoy five-dollar martinis & half-priced Lounge menu Fridays in the Lounge | 4:30 – 7 p.m.

Gather the gang and kick-start your weekend in the Lounge with Martinis & Munchies. Not only will we offer these wonderful martinis, but we always serve five-dollar single pour Tito's and Buffalo Trace



Full Charcutier Board Only \$15.50

Bourbon cocktails. Add to the fun that our full Lounge menu will be offered at half price!

*Classic Martinis prepared with
Tito's vodka or Tanqueray gin*

*Lemon Drops with Manifest Distilling
Florida Citrus vodka*

Ruby Reds with Deep Eddy Ruby Red vodka

Chocolate with Van Gogh Dutch Chocolate vodka



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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BOARD OF GOVERNORS

Bill Moor <i>President</i>	French Brown
Laura Boyd Pearce <i>Vice President</i>	John O. Clark
Alia Faraj-Johnson <i>Secretary/Treasurer</i>	Frank E. Gredler, M.D.
Christine Ashburn	Allison Harrell
	J. Robert McClure, III
	Tim Nungesser
	Cissy Proctor
	Bruce Wiener

CLUB MANAGEMENT STAFF

Barry Shields <i>General Manager/COO</i>	Tim Drown <i>Executive Chef</i>	Cynthia Cerda <i>Food & Beverage Director</i>
Nancy Goodson <i>Controller</i>	Kevin Renfro <i>Executive Sous Chef</i>	Anna Dawkins
Tina Schmitz <i>Assistant Controller</i>	Ronnie Hall <i>Sous Chef</i>	Branden Williams <i>Food & Beverage Managers</i>
Allison Ager <i>Membership & Marketing Director</i>	Becky Mendoza <i>Pastry Chef</i>	Paul McShane <i>Beverage Manager</i>
	Nicole Okken <i>Catering Director</i>	Mike Basford <i>Facilities Manager</i>
		Anna Anderson <i>Club Concierge</i>



BUSINESS HOURS

Lunch

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

Dinner

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

Cocktails

Lounge
Monday through Saturday
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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