



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

January / February 2023



**New Year's Eve in the Grille**  
Saturday, December 31

**January Birthday Night**  
Wednesday, January 11

**Pacific Northwest  
Wine Tasting**  
Thursday, January 19

**Kids Movie Night**  
Friday, January 20

**An Evening with  
Marvin Goldstein**  
Friday, January 27

**February Birthday Night**  
Wednesday, February 8

**Valentine's Experience**  
Tuesday, February 14

**French Finds Wine Tasting**  
Thursday, February 16

**Kids Movie Night**  
Friday, February 17

**Armed Forces Brewing  
Company Beer Dinner**  
Thursday, February 23

**Legislative Lunch Buffet**  
Tuesdays, Wednesdays &  
Thursdays in the Lounge

**Holiday Closings**  
**New Year's Eve**  
Monday, January 2  
**Martin Luther King Day**  
Monday, January 16



## Join the... 2023 Platinum Society

### Extraordinary Food & Wine

The **2023 Platinum Society** is a club-within-a-club group that offers exclusive VIP membership to CLUB events featuring food and wine. Join today and enjoy the benefits of membership all year long!

Membership in the **Platinum Society** offers:

- Eight complimentary wine tastings with chef's light bites (*value \$40 each*)
- Four reduced-price wine dinners (\$40 off Member price)
- Personal storage for twelve bottles of wine
- Waived corkage fees
- 10% off retail purchase of wine, liquor & cigars

Our quarterly rotation of tastings will be held on the third Thursday of each month and our wine dinners will be held on the third Friday of each month when in rotation. Tastings will last 1.5 hours, allowing you an opportunity to have dinner afterward. Current **Platinum Society** Members know that our tastings offer an abundance of wine and a fine selection of savory accompaniments. The cost for the annual membership is \$420++ and the value of our tastings and reduced-price dinners are \$480++ annually. Couples may join together for just \$820++; wine storage will be limited to 12 bottles per couple. Enjoy the flexibility to be billed quarterly or annually. Join the **Platinum Society** and enjoy the savings, storage, and extra perks all year!

To join or continue your **Platinum Society** membership, contact Nicole Okken, [nokken@govclub.com](mailto:nokken@govclub.com), 850-205-0665.

### Celebrate New Year's Eve in the Grille!

Dine in the beautiful Grille with our full à la carte menu. All guests will enjoy a complimentary sparkling toast and decadent chocolate truffles at the conclusion of the evening. Call 850-224-0650 for reservations.

**Happy New Year!**





## Welcome NEW MEMBERS

**James J. Kelly, Jr.**

*Interim CEO, UF Health Shands*

SPOUSE: **Teresa K. Kelly**

SPONSORS: **Samantha Ferrin**

**& Caitlin Yancey Moore**

**Ivey Rooney Yarger**

*Associate, Political Capital Florida*

SPOUSE: **Alec Yarger**

SPONSORS: **Richard Porter & Douglas Saunders**

**Leda Danielle Williams**

*Kelly Chief of Staff, Florida Dept. of Transportation*

SPOUSE: **J. Alex Kelly**

SPONSORS: **Samantha Ferrin**

**& Caitlin Yancey Moore**

**Nicholas A. Bader**

*Partner, Bass Sox Mercer*

SPOUSE: **Molly Bader**

SPONSORS: **Chris Coker & Will Spicola**

**C. Lee Lovett**

*Associate, Bass Sox Mercer*

SPOUSE: **Kalin Lovett**

SPONSORS: **Michael Blank & Carter Scott**

**Logan Scott Parker**

*Associate, Bass Sox Mercer*

SPONSORS: **Will Spicola & Amanda Campen**

**Devon Nunneley Baxter**

*Partner, The Lockwood Law Firm*

SPOUSE: **Nicholas Baxter**

SPONSORS: **Caitlin Yancey Moore**

**& Allison Harrell**

**Representative Fabian Basabe**

*Florida House of Representative*

SPOUSE: **Martina Basabe**

SPONSORS: **Eli Nortelus & Tim Nungesser**

**Gordon Bedwell**

*Retired*

SPOUSE: **Dr. James L. Lee**

SPONSORS: **Chris Iansiti & Cynthia Tunnickliff**

**Representative Vicki Lopez**

*Florida House of Representatives*

SPONSORS: **Erin Collins & Chelsea Murphy**

**Kenneth Kenyhercz, MD**

*Medical Director, DeBortolo Holdings*

SPOUSE: **Annette Lancaster**

SPONSORS: **Samantha Ferrin**

**& Caitlin Yancey Moore**

**Ray Rodrigues**

*Chancellor, Florida Board of Governors*

SPOUSE: **Ruth Rodrigues**

SPONSORS: **Janet D. Owen & Steve Crisafulli**

**Representative Alina Garcia**

*Florida House of Representatives*

SPONSORS: **Dave Ericks & Fabian Basabe**

## RETURNING MEMBER

**W. Guy McKenzie**

*Retired*

SPOUSE: **Brigitte**



## Staff ANNIVERSARIES

### January

**Braden Allen, Server, 1 year**

**Renee Dewberry, Server, 1 year**

**Carolyn Ericson, Server, 1 year**

**Cody Laws, Server, 1 year**

**Jacob Maas, Server, 1 year**

**Eddie Mendoza, Food & Beverage Manager, 1 year**

**Isabella Nolan, Server, 2 years**

**Cesar Oliveira de Macedo, Dishwasher, 1 year**

**Barry Shields, General Manager, 9 years**

**Kerstyn Whitener, Server 2 years**

### February

**Roshawn Atkins, Cook 4 years**

**Lucian Branton, Cook 1 year**

**Victor Cantin, Server 1 year**



## Manager's Message

# Behind Every Great Club is an Exceptional Executive Chef!

Our 40th Anniversary Party was a spectacular evening filled with great people having a wonderful time! The 850 band was perfect for our crowd and had the dance floor filled most of the night. Libations flowed freely and Executive Chef Eric and the culinary team hit a home run with the delicious food offered throughout the night.

Food stations were strategically positioned throughout the CLUB that included a raw bar with fresh oysters on the half shell, shrimp, crab, and assorted smoked local fish. The sushi station with sushi rolled on demand was a hit. The New England station offered clam chowder shots and mini lobster rolls, a Member favorite. The beautiful round table in the parlor was transformed into a massively impressive charcuterie display. Outside on the balcony, Chef Eric had the grille sizzling with lamb chops, churrasco steak skewers, veggie skewers, and a Mughlai curry chicken pot served with basmati rice and grilled naan. An impressive dessert display included mini gâteau à l'orange cakes, the CLUB's opening signature dessert, and a cold brew coffee cart rounded out the evening with a sweet note.



## Governors Club Loyalty Program

The GOVERNORS CLUB Loyalty Program is our way of saying "thank you" to those firms and businesses that have three or more colleagues as current members of the CLUB. The Loyalty Program reduces the initiation fee to \$1000, a savings of \$1,500, to any colleague in your business and requires a two-year membership commitment.

The same membership application process, monthly dues, and GOVERNORS CLUB benefits will apply. Contact Nicole Okken, [nokken@govclub.com](mailto:nokken@govclub.com) 850-205-0665 for confirmation of qualification and a Loyalty application.



Barry Shields,  
General Manager

It takes a combination of supporting Members, dedicated employees, and sufficient funding to throw a successful party. I'd like to tip my hat to Chef Eric and his culinary team for a perfect performance. A good chef can succeed at small restaurants with the same routine night after night, but extensive skills are required to deliver in the role of Executive Chef properly. The CLUB has enjoyed many Executive Chefs throughout the years, but few can truly live up to the title and role as Chef Eric does.

With three kitchens in the CLUB serving à la carte dining, banquet events, and Lounge offerings, we experience high fluctuations in volume that require tremendous amounts of planning and plenty of long & hard hours to execute. The legislative committee weeks and sixty days of session present an enormous demand, but with Chef Eric leading the way, we can rest assured we are in excellent hands. Not only is he one of the most knowledgeable chefs the CLUB has ever enjoyed, but also he's simply a good guy that loves his job and wants to prepare the very best for the Membership.

I look forward to seeing you soon at your CLUB.

Barry Shields, CCM,  
COO

## Thank You from Your Staff



Thank you to our very generous Members for your contributions to the annual Employee Holiday Fund. The fund is distributed on an equitable basis to all employees of your CLUB. Your staff is very appreciative of these gifts which truly make the holiday season especially joyful for themselves and their families. We look forward to providing you with exceptional food and service in 2023.

# Valentine's Experience 2023

*Table d'hôte with a Live, Soulful, Jazz & Blues Performance by Anna Wescoat in our Dessert Room.*

*Saturday, February 12 : Seating from 5 – 9 p.m.*

*Dinner & Dessert Room \$85++*

*Dessert Room Only : \$20++ : 7 – 11 p.m.*

We'll set the mood with candlelight, romantic music, roses, and Chef's incredible table d'hôte menu in the Grille. Upon completion, stroll upstairs to the Parlor and Magnolia Room to enjoy a decadent display of desserts including flambé, coffee, cappuccinos, and live music by the incredibly talented singer-songwriter Anna Wescoat. Her beautiful voice will entertain you with smooth jazz and blues tunes from artists like Nat King Cole. Don't miss this perfect Valentine's evening! Call 850-224-0650 for reservations; confirmed reservations will be billed. Please note that à la carte dining will not be available in the Grille this evening.



*Anna Wescoat  
Singer/Songwriter*



## DINNER IN THE GRILLE



### STARTER

#### *Oysters Virginia Style*

Poached oysters, fennel, Smithfield country ham, spinach, riesling cream, puff pastry vol-au-vent

### SOUP

#### *She Crab Soup*

Rich, creamy bisque with lump crab meat

### SALAD

#### *Salad Romantique*

Little gem lettuce, heart of palm, pink grapefruit, artichokes, campari tomatoes, & truffled champagne vinaigrette

### MAIN COURSE (choice of)

Presented with Chef's Select Vegetables

#### *Grilled Colorado Lamb Chops*

Mint sauce vierge, & crispy confit potatoes

#### *Seared Locally Harvested Grouper*

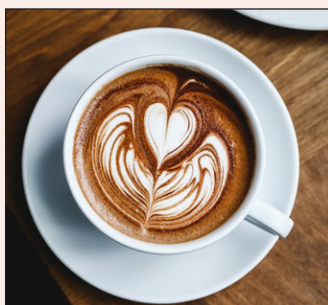
Shellfish sauce américaine, lobster mashed potatoes

#### *Chargrilled 16 oz Prime Ribeye*

Bordelaise, horseradish-bacon butter, potatoes au gratin

#### *Fried Georgia Quail*

Bradley's sausage gravy, smoked gouda stone ground grits



## VALENTINE'S DESSERT EXPERIENCE

Relax in the Parlor and Magnolia Room with decadent desserts, cappuccinos, coffees, flambé and fantastic *Live Entertainment* by the *Talented Anna Wescoat!*





# An Evening with Marvin Goldstein Dinner & Concert

Friday, January 27 : Buffet Opens at 6:30 p.m.  
Member Bar available upon arrival : \$67++



We are pleased to welcome internationally acclaimed pianist, performer, arranger, music producer, composer, and entertainer Marvin Goldstein for an evening at the CLUB. Goldstein has traveled extensively performing in Jerusalem, Anchorage, Oahu, Copenhagen, London, & throughout Canada and the United States. Genres include popular music, patriotic melodies, show tunes, sacred music, and love songs. Join us for a Member bar reception, followed by buffet dinner at 6:30 pm and Marvin's concert at 7:30 pm. Call 850-224-0650 for reservation; confirmed reservations will be billed.

## **BUFFET MENU**

*Variety of Fresh, Seasonal Salads*

*Chilled Seafood De Mer*

*Potato Leek Soup*

*Grilled Salmon Béarnaise*

*Ragout of Beef Burgundy*

*Stuffed Chicken Breast Florentine*

*Chef Select Side Dishes*

*Mignardise & Bitesize Desserts*

*Served Family Style While Enjoying the Concert*

## **Online Credit Card Payments**

Members can make payments online, set up recurring payments and, save credit card information for future use. Just log in to your Member account to get started.



# Wines of the Pacific Northwest Tasting

Thursday, January 19 : 6:30 p.m.

\$40++ : Free for Platinum Society Members



Most wine enthusiasts and many professionals don't know much about wine regions of the Pacific Northwest. That part of the country isn't highly populated and the wine appellations are somewhat removed from the big cities. Tourism focuses on places such as Seattle and Portland, rather than the vineyards. However, fabulous wines come from the Pacific Northwest. The wine regions are distinct both scenically and in the personalities of their wines. The area provides wine lovers with compelling options for dozens of grape varieties and blends. Oregon has become vastly known for its Pinot Noir as well as crisp white varietals due to its cool climate, whereas Washington, with a warmer inland climate more similar to that of California, has become a perfect growing region for producing full-bodied reds, and bright, acidic whites. The tasting will be accompanied by Chef's light bites and will be facilitated by Derek Captain of Winebow Fine Wine+Spirits. Call 850-224-0650 for reservations; confirmed reservations will be billed.

## **Featured Wines:**

Argyle Nuthouse Riesling 2020

J. Christopher Pinot Noir 2018 'Basalte'

Januik Merlot 2019

L'Ecole Cabernet Sauvignon, Walla Walla 2019

Barnard Griffin Syrah Port 2019



# 40th Anniversary Party



Photos Courtesy: The Workmans

# Children's Holiday Party





## Reminders for the Legislative Session

### Guest Policy:

Per CLUB Policy, Members must accompany all guests. When the Member departs the CLUB, his or her guests will be required to depart at the same time. Members are permitted to have guests in the Clubhouse without being present, twice per calendar quarter, and only after pre-registering with the Club Concierge.

**Please do not invite guests to “meet in the Lounge”, as they will not be permitted access** without the Member.



### Member Tabs:

Please assist our Lounge staff by signing all tabs. This will ensure all charges are made to the correct Member account and that your Membership is not being abused.

### Reservation Hold:

We will hold all reservations for twenty minutes. If we do not hear from you twenty minutes following your reservation, we will release your table for another Member. If you are running late, just give us a call and we will be happy to hold your table.

### Fundraisers:

Fundraising in the Lounge or common areas is strictly prohibited. All fundraisers at the CLUB must be coordinated through the catering office.

### Lunch Offerings:

Lunch buffets will be offered in the Lounge on Tuesdays, Wednesdays, and Thursdays during committee weeks and the legislative session.

## Committee Week Lunch Buffets

### In the Lounge



Tuesdays, Wednesdays & Thursdays

During committee weeks

\$22++ Full Buffet :: \$14++ Soup & Salad

Includes soda, coffee or tea

We will be offering a convenient lunch buffet with a soup & salad option in the Lounge on Tuesdays, Wednesdays & Thursdays when committee weeks are scheduled. Our Morning Eye Opener is available from 7:30 a.m. to 9 a.m. and lunch will be offered from 11:30 a.m. to 1:30 p.m.

## FSU Men's Basketball Pre-Game in the Lounge

Complimentary Garnet & Gold Wings, & Bison Chili



Tuesday, January 24, 5:30 pm - Miami

Wednesday, February 8, 5:30 pm - Syracuse

Monday, February 27, 5:30 pm - North Carolina

## Half-Price Friday Happy Hours!

Fridays in the Lounge :: 5 – 7 p.m.

Fridays are a lot more fun at your CLUB! All alcohol and the entire Lounge menu are one-half-price on Fridays from 5 to 7 p.m. Half-Price Friday Happy Hour is available in

the Lounge and on the Patio. And don't forget, we always serve five-dollar single-pour Tito's cocktails and Zoe red & white wine by the glass.

## Featured \$5 Cocktails of the Month

### January: Bourbon Pomegranate Sour

This cocktail is a light and refreshing, fruit-forward take on the classic bourbon sour. Prepared with Maker's Mark bourbon, pomegranate liqueur, and fresh lemon juice. It will warm you up on a cold winter night.



### February: Adonis-Fino

The Adonis-Fino is a classic sherry cocktail that was created at New York City's famous Waldorf Astoria Hotel after the 1884 burlesque show of the same name. Prepared with fino sherry & sweet vermouth. It's a nearly-forgotten classic.



As a reminder, your CLUB always offers \$5++ single-pour cocktails made with Tito's vodka and Buffalo Trace bourbon.



## Birthday Night! Complimentary Entrée & Dessert



For Members with birthdays in January & February!

Wednesday, January 11

Wednesday, February 8

6 – 9 p.m. Seating is available in the Grille, Patio or Balcony

Celebrate your birthday with friends and family at the CLUB. All Members with January & February birthdays will receive a complimentary entrée and dessert of your choice during your birthday month!

Call 850-224-0650 to reserve. **Happy Birthday!**

## Buck Per Shuck Oyster Nights Every Wednesday Evening



5:30 p.m. - until sold out

Estuary Oysters are available in your Lounge fresh-shucked on the half-shell every Wednesday evening. Devour the salty bivalves for only \$1 each alongside a cold brew or cocktail. Bring a group of friends and make it your Wednesday night tradition.



## Weekend Specials



### Friday - Fish & Filet Night

\$24 filet mignon or fish fillet dinner complete with wedge salad, fresh veggies, oven-baked potato with sour cream, bacon, cheddar & chives.

### Saturday - BYOB!

Bring your favorite wine or champagne and enjoy waived corkage fee!

## \$5 Feature Wines from Domaine Skouras of Greece

We are pleased to offer two wines by the glass for \$5 from Skouras Winery in the country of Greece. Founded in 1986 the estate produces a range of wines based on the Agiorgitiko grape variety. Zoe White is a dry wine with flavors of citrus fruit & touches of jasmine & mint. It is the perfect choice for salads, white meat, fish, and seafood dishes. Zoe Red is a dry red with a medium body, moderate acidity & smooth tannins. Zoe Red pairs well with steaks and barbecue.



# Kids Movie Night Featuring Disney & Pixar's Luca

Friday, January 20

6:30 p.m. : \$25++



Set in a beautiful seaside town on the Italian Riviera, this is a story about one young boy experiencing an unforgettable summer filled with gelato, pasta, and endless scooter rides. Luca shares these adventures with his newfound best friend, but all the fun is threatened by a deeply held secret: he is a sea monster from another world just below the water's surface. Let us entertain the kids while adults dine in the Grille with live music. We will feed the children a kid-friendly meal and present the movie on our large projection screen with movie sound. All children must be potty trained, and parents/guardians must remain in the CLUB during the event. Call 850-224-0650 for reservations; confirmed reservations will be billed.

## Opening Nights Dine Before the Show!



Don't worry about missing the opening act when you dine at the CLUB! Our special \$24 filet mignon or fish fillet dinner comes complete with a wedge salad, fresh veggies, and a baked potato with bacon bits, sour cream, chives, & cheddar cheese. Available Monday through Saturday from 5 to 6:30 p.m.

January 12 - *The Manhattan Transfer*

January 19 - *International Guitar Night*

January 24 - *Voctave*

February 4 - *The Other Mozart by Sylvia Milo*

February 6 - *Katharine McPhee*

February 7 - *Step Afrika!*

February 9 - *Colson Whitehead*

February 11 - *Queens of Soul with*

*Tallahassee Symphony Orchestra*

February 24 - *FSU School of Theater Production -*

*Something Rotten!*

February 28 - *Meklit*



## The Grille

### Daily Lunch Specials

### \$15++ Plats du Jour!

*Chef's plats du jour offer Member value pricing with your choice of soup of the day or a side salad.*

#### Monday Soup & Sandwich

Chef's sandwich special with a cup of gumbo, bean soup or soup du jour.



Soup & Sandwich

#### Tuesday BLT Bowtie Pasta

Crispy Parmesan chicken & Boursin cream sauce.

#### Wednesday Grouper Vera Cruz

Spanish rice & fresh vegetables.

#### Thursday Chicken Piccata

Sauteed spinach, extra virgin olive oil, lemon crushed potatoes & mushroom caper ragout.



Chicken Piccata

#### Friday Bacon Wrapped Shrimp & Grits

Smoked Gouda grits with tasso-sweet pepper cream sauce.

## Armed Forces Brewing Company Beer Dinner

Thursday, February 23 : 6:30 p.m. : \$48++



# ARMED FORCES BREWING COMPANY

Veteran owned & operated, Armed Forces Brewing Company is a Military tribute craft brewing company that pays homage to our great American Military. Following a reception, Chef Eric will present a perfectly crafted three-course dinner paired with delicious Armed Forces brews at this relaxed evening. Beer selections from their four beer brands will be featured: Seawolf Brewery (*Navy, Coast Guard*), Soldier Brewery (*Army*), Jarhead Brewery (*Marines*), and Airmen Brewery (*Air Force and Space Force*). The full menu and pairings will be posted on our website as this event draws near. Call 850-224-0650 to reserve; confirmed reservations will be billed.

## Kids Movie Night

Featuring: Disney's *Raya and the Last Dragon*

Friday, February 17 : 6:30 p.m. : \$25++

Kids will watch Disney's *Raya and the Last Dragon* where lone warrior, Raya, tracks down the last dragon on earth so they can stop the evil Druun monsters and save the world. We will feed the children a kid-friendly meal and present the movie on our large projection screen with movie sound. All children must be potty trained, and parents/guardians must remain in the CLUB during the event. Call 850-224-0650 for reservations; confirmed reservations will be billed.



## What Member's Are Saying!

Stephanie and I wanted to thank you for a wonderful and very professional planned and executed Christmas party for Metal Fabrication. It meant a lot to us and all the employees told us too. Thanks for a great first year of membership and looking forward to many more. – **Matt Turner**

Everitt and I had the opportunity to dine at the CLUB on Friday night for the first time in a long time. I wanted to let you know how much we enjoyed it. We came after an event on campus where we thought we were having dinner but it didn't work out that way. So we arrived at 8:30 very hungry and ready for a glass of wine! The service was fantastic. The manager (*I did not get his name*), in an effort to help out our server, greeted us and explained that he was helping her out because she was in the middle of serving a large party their dinner. He took our drink orders and promptly returned with them. Then our server arrived and apologized for her delay which was totally unnecessary because we were so well looked after until her arrival. She was also wonderful. The CLUB looked great and we really enjoyed the live music.

But, the real reason I took time to email you is my wonder and joy at seeing Spring Creek Stuffed Shrimp on the menu! I have been missing it ever since Spring Creek closed and never thought I would taste it again but it was just as I remembered and maybe even better! In addition, the entire menu looked interesting and delicious. Thank you for all that you are doing to ensure the GOVERNORS CLUB maintains excellence at all levels. We hope to return soon. – **Julie Drew**

Service was excellent!!!! Food was great!!! – **Cecil Pearce**

Thank you so much for your help. It was a smashing success. Your staff was fantastic. – **Dr. Albert Lee**



# French Finds Wine Tasting

Thursday, February 16 • 6:30 p.m. • \$40++  
**Free for Platinum Society Members**

France is one of the largest wine producers in the world, producing 7-8 billion bottles annually. It is also the source of many grape varieties, winemaking practices & styles that are now used throughout the world. This tasting will explore five popular wine regions where you are certain to find a new favorite! The tasting will be accompanied by Chef's light bites and will be facilitated by Derek Captain of Winebow Fine Wine+Spirits. Call 850-224-0650 for reservations; confirmed reservations will be billed.



*Kuentz Bas Dom Cremant Alsace NV (Alsace)*

*Brochard Sancerre Tradition 2021 (Loire)*

*Chanrion Cote De Brouilly 2021 (Beaujolais)*

*Chateau Jamard Belcour Lussac 2018  
(St. Emilion, Bordeaux)*

*Arnaud De Villeneuve Ranco Sec 'Tabacal' (Roussillon)*

## 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 & a choice of rice or potato. Better yet, bring both & we'll dazzle your senses with an amazing surf and turf dinner. Call the concierge ahead of your visit and let us know what you are bringing and how you would like it prepared.



*Bacon Wrapped Quail*

## 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 the CLUB Concierge, 850-224-0650, [hostess@govclub.com](mailto:hostess@govclub.com) to visit any of these fine clubs.



## Featured Reciprocal Club: The Squantum Association Riverside, Rhode Island

We are pleased to announce a new reciprocal Club within our network! The Squantum Association, located in Riverside, Rhode Island (*minutes from downtown Providence and a short distance from the airport, and train station*), is among the oldest private Clubs in Rhode Island. Since its establishment in 1872, the Squantum Association has enjoyed a rich history of membership consisting of Rhode Island's oldest families including leaders in the fields of academia, business, medicine, public service, and law.

Located directly on the shore with a panoramic view of Narragansett Bay, which may be enjoyed from their historic Clubhouse. The Club is open year-round for lunch and dinner and its chefs can please even the most discerning palates. Members of the GOVERNORS CLUB visiting Rhode Island for business or pleasure will find Squantum a welcoming place to relax, enjoy, and feel at home.



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, Florida 32302

RETURN SERVICE REQUESTED

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

### BOARD OF GOVERNORS

<b>Bruce Wiener</b> <i>President</i>	<b>Josh Aubuchon</b> <i>Elizabeth Emmanuel</i>
<b>Allison Harrell</b> <i>Vice President</i>	<b>Samantha Ferrin</b> <i>Robert Hawken</i>
<b>John O. Clark</b> <i>Secretary/Treasurer</i>	<b>Ashley Kalifeh</b> <i>Caitlin Yancey Moore</i>
<b>Alia Faraj-Johnson</b> <i>Immediate Past President</i>	<b>Eli Nortelus</b> <i>Neil St. John Rambana</i>
	<b>Paula Smith</b>

### CLUB MANAGEMENT STAFF

<b>Barry Shields</b> <i>General Manager/COO</i>	<b>Tina Schmitz</b> <i>Assistant Controllor</i>	<b>Paul McShane</b> <i>Beverage Manager</i>
<b>Nancy Goodson</b> <i>Controllor</i>	<b>Nicole Okken</b> <i>Sales &amp; Events Director</i>	<b>Mike Basford</b> <i>Facilities Manager</i>
<b>Eric Fritsche</b> <i>Executive Chef</i>	<b>Anna Dawkins</b> <i>Edward Mendoza</i>	<b>Audrey Clayton</b> <i>Concierge</i>
<b>Kevin Renfro</b> <i>Executive Sous Chef</i>	<b>Branden Williams</b> <i>Food &amp; Beverage Managers</i>	<b>Sarah Langford</b> <i>Member Support Associate</i>



### BUSINESS HOURS

#### Lunch

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

#### Dinner

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

#### Cocktails

Lounge  
Monday through Saturday  
4 - close

#### Contact

202 S. Adams St.  
Tallahassee, FL 32301  
Reservations: 850-224-0650  
Reservations@GovClub.com  
[www.GovClub.com](http://www.GovClub.com)