



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

April 2014



## Governors Club Member / Guest Golf Tournament

Monday, June 2, 2014 – 1:00 pm Tee Time  
Capital City Country Club  
\$100.00 + tax, per player

The GC Golf Tournament returns and the proceeds will benefit Kidz1stFund! Mark your calendars and plan to tee off with us at 1:00 pm on Monday, June 2nd. We will have two-man teams with a maximum handicap difference of 10 strokes between the partners. The format will be better ball with handicap. Enjoy GOVERNORS CLUB food & beverage stations along the way. When the play ends, join us back in the



Lounge for our awards ceremony with heavy hors d'oeuvres and of course, cold brew! The winning team will be presented the Perpetual Trophy to be displayed in the GC Lounge. Players will receive a \$50 gift card to use for a tee gift. Title (\$1000) and hole (\$200) sponsorships are available. If you would like to sign-up to play or sponsor a hole, contact Allison Ager, 205-0663, [allisonager@govclub.com](mailto:allisonager@govclub.com) for additional details.

## Cooking Class with Chef Brian

Main Kitchen  
Thursday, April 24th, 6:30 pm  
\$35.00++ pp

Gather a group of friends and join Chef Brian and the culinary team in the Main Kitchen for our hands-on cooking classes. Share in the secrets of the GOVERNORS CLUB'S talented chefs. Our first class is 'Living Light' and will feature light, low calorie yet flavorful dishes. Just \$35 per person includes instruction, dinner and wine. If you prefer to sit back and observe, that's fine, either way, we guarantee a fun-filled, creative culinary evening for everyone! For reservations call 224-0650 or e-mail [hostess@govclub.com](mailto:hostess@govclub.com).

### 'Living Light' Class Menu

- Asparagus Soup with Roasted Shallots & Enoki Mushrooms
- Crabmeat and Spinach Egg White Frittata
- Crispy Seared Tofu
- & Heirloom Tomato Caprese Salad with Basil Infused Olive Oil & Aged Balsamic
- Pear & Apple Honey Soufflé

### Prime Rib Birthday Night

Complimentary to Members with April Birthdays!  
Wednesday, April 9, 6 – 8 pm  
Live Music  
\$24 adults, \$10 Ages 6 – 12  
Free for kids 5 & under

### International Cocktail Night with Nate

Thursday, April 17  
6 pm, \$30 per person  
Free to Platinum Society Members

### GC Cooking Classes

Thursday, April 24  
6:00 pm, \$35

### Easter Brunch Buffet

Sunday, April 20, 11 – 2 pm  
\$36.00 Adults  
\$16 Children 12 & Under

### Libations with the General Manager

Friday, April 25, 4 – 5 pm  
Complimentary Featured Adult Beverage and Bar Snacks  
Meet with Barry and Share Your Ideas for the Club

### Weekend Specials

Friday Night Filet  
Saturday Night BOYB

### Morning Eye-Opener

Weekdays During Session  
The Parlour, 7:00 am - 9:00 am  
Complimentary Coffee and Pastries

### Celebrate Cinco-de-Mayo

GC Lounge  
Monday, May 5, 4:30 - 6:30 pm  
\$5 Specialty Margaritas  
Complimentary Taco Bar

### Lunch Buffets

Full lunch buffets will be offered Tuesday, Wednesday, and Thursday on the Second Floor and in the Lounge on Tuesdays & Wednesdays through Session.

## Prime Rib Birthday Night with Live Music In the Main Dining Room



Complimentary to Members with April Birthdays!  
Wednesday, April 9  
6 – 8 pm  
\$24 adults  
\$10 Ages 6 – 12  
Free for kids 5 & under

Will you be celebrating your birthday in April? If so, bring family and friends to the CLUB and celebrate with our new 'Prime Rib Birthday Night'. Not your birthday? That's okay too, we anticipate many of our members will want to come out and enjoy this relaxed evening of great food, live music and good company. We will present a carving station with juicy prime rib and golden roast turkey, fresh veggies & sides and mixed green salad. Finish off the evening at our flambé dessert station! **Reserve soon, the first ten reservations will receive a complimentary bottle of house wine!** Call 224-0650.

## Easter Brunch Buffet

Sunday, April 20

11:00 am – 2:00 pm

Adults \$36.00++,

Children 12 & Under

\$16.00++



This popular family event is a tradition at the GOVERNORS CLUB. We will be offering all the delectable Easter brunch selections our members have come to expect and enjoy. The Easter Bunny will be here with treats for the children! We have a limited number of private rooms available for your Easter celebration. All room charges will be waived for Easter. Reservations are in high demand; confirmed reservations will be billed. Call 224-0650 for reservations.

### Easter Brunch Menu

#### Cold Foods

House Made Granola, Fresh Berry and Greek Yogurt Flutes  
Shrimp Cocktail with a Trio of Sauces  
Asparagus, Orange and French Lentil Salad  
Artisan Greens with Toasted Pecans, Roasted Beets & Blue Cheese  
Pimento Cheese Stuffed Deviled Eggs  
Whole Smoked Salmon, Traditional Garnishes & Cocktail Toasts

#### Chef Attended Stations

Prime Rib Carving Station  
Build your own Omelet Station

#### Self Service Stations

Belgian Waffles  
Southern Grits

#### Hot Foods

Fried Oysters

Buttermilk Biscuits with Two Gravies – Roasted Tomato & Sausage-Black Pepper  
Braised Collard Greens  
Green Bean Almandine  
Honey-Curry Glazed Lamb with Roasted Grapes and Cranberries  
Spanish Roasted Chicken and Mango Salsa  
Mushroom & Asparagus Quiche  
Applewood Bacon & Sausage Links  
Eggs Benedict Provençal  
Nutella & Banana French Toast

#### Knee High Buffet

Fried Chicken Fingers & Fries  
French Toast & Maple Syrup Sticks  
Honey Glazed Carrots  
Assorted Mini Donuts

#### Desserts & Baked Items

Carrot Cake  
Red Velvet Cake  
Chocolate Decadence  
Croissant & Pistachio Bread Pudding  
Morning Glory Muffins  
Cranberry Walnut Muffins  
Pain au Chocolate  
Banana Pudding Trifle  
Cookies and Cream Trifle



## Welcome NEW MEMBERS

#### Andrew Palmer

Senior Policy Advisor

Metz, Husband & Daughton

SPOUSE: Kristen

SPONSORS: Steve Metz & Jim Daughton

#### James. E Billie

Chairman/Seminole Tribe of Florida

SPOUSE: Maria

SPONSORS: Gus Corbella

& Michael Kalifeh

#### Anthony Kahl

General Sales Manager/WCTV

SPOUSE: Judi

SPONSORS: Winn Peebles & Rudy Rowe

#### Herbie Thiele

Deputy Director of Public Affairs

Sachs Media Group

SPONSORS: Ron Sachs & Ryan Banfill

#### Allison Rideout

Business Development

DSM Technology Consultants

SPONSORS: Erik H. Kirk & David Shepp

#### Elizabeth Castro

Executive Director

Florida Beverage Association

SPONSORS: Michelle McKay

& Keyna Cory

#### Adam Gressa

Trust Officer

Capital City Trust Company

SPONSORS: William L. Moor, Jr.

& J. Scott Olson

#### Sharon Rudd

State of Florida

SPOUSE: Ryder

SPONSORS: Richard Coates

& Marc Reichelderfer

#### Tracy Horenbein

Musician/Lobbyist

Florida Consultants

SPONSORS: Jack Skelding

& Cynthia Henderson

## RETURNING MEMBERS

#### Sonny Holtzman

Attorney/Holtzman Group

#### Chris Flack

VP Government Affairs/Duke Energy

## Catering Corner

On Saturday, March 1st, **Dr. and Mrs. Steinmetz** hosted a beautiful Sweet 16 Birthday Party for their daughter, **Fiona**. Over 70 guests filled the Main Dining Room and Balcony for this festive evening. The teens enjoyed a 'build-a-burger' slider station with favorites such as mac & cheese bites, pizza bites & fried oysters, to name a few. They danced the night away to the sounds of a DJ while enjoying fresh spun cotton candy, colorful 'mock-tails'



and of course, a gorgeous birthday cake! John Gandy Events transformed the Main Dining Room into an elegant and trendy space complete with an abundance of pink hydrangeas, soft seating, and a fantastic black and white dance floor. Dr. and Mrs. Steinmetz joined the CLUB over 16 years ago, before Fiona's birth, and we are so pleased that they chose the GOVERNORS CLUB to celebrate her special day.

### 'International Cocktail Night' with Nate

Thursday, April 17, 6:00 pm, \$30++ pp, Free to 2014 Platinum Society Members

Nate will be putting his spin on some traditional cocktails from around the globe. He will demonstrate mixing techniques while mixing and serving The Martini, The Negroni, The Old Fashioned, The Mezcal Mule, and The Porch Swing. It will be an informative and interactive learning experience! Of course, our Culinary Team will provide small bites to accompany the tasting. Call 850-224-0650 for reservations; Confirmed reservations will be billed.

# Managers Message

The new lunch menu hit the floor on March 10, and so far here's what the members are saying...

- I liked the menu.... and my lunch was very good. Would like a non-cream, non-meat soup (it's lent). But, no complaints. Thanks for asking!
- Food was excellent. Everyone at the table enjoyed what they had. Pork Belly BLT was fantastic.
- The service is always good. I had the chowder and the bison bowl. Both were excellent.
- Thanks for your inquiry and concerns for the 'health' of the CLUB. Last Wednesday, I had a house salad with salmon on top. I must say that the salmon I had, was the best I have ever had at the CLUB...cooked and seasoned the way I like it. I am not much on undercooked salmon and many chefs have a hard time getting the fish to the temperature I like without drying out the fish. Last week's dish was a notable exception. I truly enjoyed it and had recommended it to others. Please pass these comments along to the chef.
- Barry, the new menu is excellent – lots of great choices. I really like the new descriptive sections – especially the healthy one. Very nice thought. Service was perfect, as always.
- Loved the spaghetti squash and meatballs. Would eat that daily.
- Lunch was fabulous: service, food and ambience. In our group two new items were tried and well received.
- Thank you for reaching out to me and asking my opinion. I do appreciate it.



Barry Shields  
General Manager

- I like the new menu and believe there are more choices that I would enjoy on a day-to-day basis. A good Cobb Salad, the Bison Burger no-bread option, and a Lite Blackened Fish plate are all good staples. The small bite sized muffins are a favorite as they provide a little bit of bread without overdoing it. I always enjoy my visits to the CLUB and the friendly, helpful staff. I love the server we had at our table yesterday and your manager is always a delight. Great job and have a great day!

The new dinner menu also debuted in March but later in the month and I have not yet been able to reach out to the membership for feedback. You'll have to wait until the next issue of *The Experience* to read those comments. Menu changes will be implemented on a quarterly basis for both the lunch and dinner menus. With this in mind, we'll always keep the member favorites close to our vest but will constantly be looking for new, interesting, innovative and sophisticated choices to give you plenty of reasons to visit often.

As a reminder, we have a complimentary coffee and pastry station set-up from 7:00 am to 9:00 am Monday through Friday. We call this service the 'Morning Eye-Opener' and it can be found on the bar in the Parlour. Stop by the CLUB to relax, meet a client, read the paper or to just grab a cup of coffee to go. Either way, it's here for you when you need it.

See you at the CLUB soon,

Barry Shields, CCM  
General Manager

## Weekend Specials!

### Friday Night Filet Special

Dine with a 6oz Filet Mignon, Iceberg Wedge with Beefsteak Tomatoes, Crispy Applewood Bacon & Bleu Cheese Dressing, Fresh Vegetables Du Jour, Oven Baked Potato with Sour Cream, Cheddar & Chives – all for just \$18.00++ per person! (Also offering fish on Good Friday, April 18.)

### Saturday BYOB Wine Night

Grab a bottle of wine from your own collection and bring it with you to dinner on Saturday evenings. We'll pour the wine, waive the corkage fee and do the dishes!

### Morning Eye-Opener

Complimentary Coffee & Pastries

Weekdays During Session, The Parlour, 7 – 9 am

### Libations with the General Manager

Friday, April 25, 4:00 - 5:00 pm

Complimentary Featured Adult Beverage and Bar Snacks

Beginning in April, General Manager, Barry Shields, will host a casual gathering of members with a 'featured libation' on the fourth Friday of each month at 4:00 pm in the Lounge. Members are encouraged to join Barry to discuss any concerns, offer ideas, and ask questions about your CLUB. Stop by for a relaxed visit with your General Manager.

### Good Kids with Good Grades

Did your child or grandchild earn all A's and B's?

Simply e-mail [allisonager@govclub.com](mailto:allisonager@govclub.com) with the names and schools of your smart kids and

grandkids and we'll reward their hard work with recognition in 'The Experience' and a complimentary kid's meal at the CLUB.



## Coming in May

### Cinco de Mayo in the Lounge – May 5

Dive in to the colorful spirit of Cinco de Mayo in the Lounge. Enjoy our complimentary mini taco bar from 4:30 to 6:30 pm. Build a plate of loaded mini taco shells with all your favorite accompaniments. Of course there will be chips, salsa and that creamy queso dip that everyone loves! Paul and Nate have created a stellar margarita priced at just \$5. See you in the Lounge on Cinco de Mayo....Ole!

### Que Syrah, Syrah Tasting - Syrah from around the world!

Thursday, May 15, 6:00 pm, \$30++ pp

Free to 2014 Platinum Society Members

### Mothers' Day Grand Buffet

Sunday, May 11, 10:30 am – 2:00 pm

\$36.00++ Adults; \$16.00++ Children 12 & Under



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

PRST. STD. U.S.  
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TALLAHASSEE, FL  
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*Prime Rib Birthday Night – Wednesday, April 9*  
*International Cocktail Night with Nate – Thursday, April 17*  
*Easter Brunch Buffet – Sunday, April 20*  
*Libations with the General Manager – Friday, April 25*

### BOARD OF GOVERNORS

<b>Stephen Shiver</b> <i>President</i>	<b>Sarah Bascom</b>
<b>Gus Corbella</b> <i>Vice President</i>	<b>Cameron Cooper</b>
<b>Tom Stahl</b> <i>Secretary / Treasurer</i>	<b>Marion Hoffmann</b>
<b>Ron LaFace, Jr.</b> <i>Immediate Past President</i>	<b>Michael Kalifeh</b>
	<b>Clay Sechrest</b>
	<b>Jay Smith</b>
	<b>Jim Spalla</b>



### BUSINESS HOURS

#### Lunch

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

#### Dinner

**Grille & Balcony**  
Monday through Saturday  
5:00 ~ Close

#### Cocktails

**Lounge**  
Monday through Saturday  
4:00 ~ Closing

#### Contact

202 S. Adams St.  
Tallahassee, FL 32309  
Reservations: 850-224-0650  
Reservations@GovClub.com

### CLUB MANAGEMENT STAFF

<b>Barry Shields</b> <i>General Manager/COO</i>	<b>Allison Ager</b> <i>Membership &amp; Marketing Director</i>	<b>Paul McShane</b> <i>Beverage Manager</i>
<b>Nancy Goodson</b> <i>Controller</i>	<b>Justin Thompson</b> <i>Food &amp; Beverage Director</i>	<b>Robert Tharp</b> <i>Facilities Manager</i>
<b>Brian Knepper</b> <i>Executive Chef</i>	<b>Laura Jester</b> <i>Catering Director</i>	<b>Demetrius Johnson</b> <i>Matt Tillery</i> <i>Sous Chefs</i>
<b>Tina Schmitz</b> <i>Assistant Controller</i>	<b>Joshua Brock</b> <b>Anna Dawkins</b> <i>Food &amp; Beverage Managers</i>	

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