



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

August 2014

## CLUB Events

### Prime Rib Birthday Night

Complimentary to Members with August Birthdays!  
Wednesday, August 13, 6 – 8 pm  
Live Music & Flambé Dessert  
\$24 adults, \$10 Ages 6 – 12

### Chef Brian's Cooking Class

Thursday, August 14  
6:30 pm, \$35

### Kids Dinner & Movie Date Night

Friday, August 15  
6:30 pm, \$8 per child

### Whimsical Whites

Thursday, August 21, \$30  
Free to Platinum Society Members

### GC Sunday Brunch

Sunday, August 24  
11:00 am – 2:00 pm  
\$14.99 Adults  
\$8.99 Children Under 12

### Leadership Recognition Luncheon

Tuesday, August 26  
11:30 am Social  
12:00 noon Lunch  
\$19.82 (year the Club opened)

### DowntownGetdown Buffet

Friday, September 5

### Weekend Specials

Friday Night – '\$18 Filet Night'  
Saturday Night – BYOB

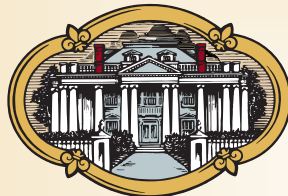
### Morning Eye-Opener

Weekdays, Parlour, 7 – 9:00 am  
Complimentary Coffee & Pastries

### Summer Hours

Lunch – Monday through Friday  
Dinner – Wednesday through Saturday  
Lounge Closed Saturday Evenings

## GC Leadership Recognition Luncheon



### Celebrating 32 Years!

Tuesday, August 26

11:30 am Social

12:00 Noon Lunch

\$19.82 per person (the year the CLUB opened)

Join CLUB President, Gus Corbella, as we recognize Founding Members, Organizing Members and Past Presidents of the GOVERNORS CLUB. Guest speakers will be on hand to provide CLUB history and our vision for the future. Call 224-0650 for reservations; confirmed reservations will be billed.

**1982 'Throw Back' Menu:** Soupe à l'oignon with Gruyere Gratainee, Chicken Kiev, Green Bean & Carrot Bundles, Turned New Potatoes & Gateau L'Orange

## Kids Dinner & Movie Night Parents Date Night

Friday, August 15 | 6:30 pm  
\$10 per child | Ages 5 and Up

Bring the kids to the CLUB for their own dinner party and movie while parents enjoy 'Friday Night Filet Night' in the Grille. We'll fill their little tummies with scrumptious Grilled Chicken Tenders, Green Beans & Carrots, Mac-n Cheese and a fun Sundae Station. They'll be entertained with *The Lego Movie* and looked after by a licensed child care provider. Don't miss this great opportunity to say farewell to summer with a special evening for all! Call 224-0650 for reservations; children's confirmed reservations will be billed.



## Cooking with Chef Brian - Cajun vs. Creole



Thursday, August 14 | 6:30 pm  
Main Kitchen | \$35

Jump into the kitchen with Chef Brian and learn the classics and differences between these Cajun & creole dishes: *Crispy Boudain Balls, Shrimp Etouffe, Blackened Redfish Courtbouillon and DIY Bananas Foster* while sipping on our featured libation, 'The Hurricane'. Only \$35 for instruction, libations and great food! For reservations call 224-0650; confirmed reservations will be billed.

## GC Sunday Brunch

Sunday, August 24  
 11:00 am – 2:00 pm  
 Adults \$14.99  
 Children 12 & Under \$8.99



Our monthly Sunday Brunch continues with another new delectable menu. Enjoy brunch in the Main Dining Room with beautiful guitar accompaniment by Charles Santiago. Call 224-0650 for reservations; confirmed reservations will be billed

### Fresh Fruit Display

Watermelon, Basil & Goat Cheese Salad

Omelets to Order

Crisp Bacon & Sausage

Blueberry & Mascarpone  
 Stuffed French Toast

Roasted Chicken & Sweet Potato Hash

Pan Seared Mahi  
 with Oranges & Greek Olives

O'Brien Potatoes

Balsamic & Parmesan Cauliflower

Bananas Foster Station

Assorted Confections

Pecan Bars

Ghirardelli Brownies

Chocolate Chunk & Cherry Bread Pudding  
 with Mint Crème Anglaise

## Holiday Closing

In recognition of Labor Day, the main Clubhouse and Lounge will close on Saturday, August 30, and will re-open on Tuesday, September 2. We wish everyone a safe and relaxing Labor Day weekend.

## Saturday's – BYOB Night

On Saturday's, bring your favorite bottle of wine to dinner. We'll pour the wine, waive the corkage fee and do the dishes!



## Welcome NEW MEMBERS

**Dr. Garnett Stokes**  
 Interim President/Florida State University  
 SPOUSE: Jeffrey Younggren  
 SPONSORS: Stephen Shiver  
 & Michael Kalifeh

**Samantha Sexton**  
 Assoc. Director of Government Affairs  
 SPONSORS: Frank Mayernick  
 & Natalie Kato

**Judson C. Ball**  
 President/Plumwood Corporation  
 SPOUSE: Nancy Sue  
 SPONSORS: Stephen Shiver  
 & Michael Kalifeh

**James Milford**  
 Head of School/Maclay School  
 SPOUSE: Angie  
 SPONSORS: Gary K. Hunter, Jr.  
 & Roy Van Wyk

**William Garner**  
 Lawyer/Nabors, Giblin & Nickerson, PA  
 SPOUSE: Natalie  
 SPONSORS: James Garner  
 & Charles Dudley

## Lounge Libations

We are now featuring two special brands of bourbon and vodka in the CLUB. Four Roses Yellow Label Bourbon and Titos Vodka are our new 'Club Pour' selections. Enjoy cocktails poured with these two spirits for only \$5! Additionally, we have 16 beautiful wine selections, with lower pricing on our new 'Wine by the Glass' menu. Stop in the Grille or Lounge soon and enjoy these fantastic new offerings!

### White Wines

Kendall Jackson, Vintners Reserve, Chardonnay – California	8
Meiomi Chardonnay – California	9
Cakebread Cellars, Chardonnay – Napa	16
Stellina Di Notte, Pinot Grigio – Veneto-Venezia	7
Conundrum (Caymus), Proprietary Blend – California, Napa	9
Thomas Schmitt, Private Collection Kabinett, Riesling – Germany	7
Nobilo, Sauvignon Blanc – New Zealand	9

### Red Wines

Uppercut, Cabernet Sauvignon – California, Napa	9
Marques Casa Concha, Cabernet Sauvignon – Chile	10
Frogs Leap, Cabernet Sauvignon – California, Napa, Rutherford	16
Trivento, Amado Sur, Malbec – Argentina	8
Jade Mountain, Merlot – California	7
Acacia, Pinot Noir – California	10
Ken Wright Cellars, Pinot Noir – Oregon	4
Bedrock Shebang!, Red Blend – California, Sonoma	8
Monsanto Riserva, Sangiovese (Chianti) – Tuscany	10

## Friday's - \$18 Filet Dinner With Live Music

Friday evenings at your CLUB are a popular night for dining! With live music by Charles Santiago in the Grille, members can enjoy a 6oz Filet Mignon, Iceberg Wedge Salad, Fresh Vegetables Du Jour and an Oven Baked Potato with Sour Cream, Cheddar & Chives – all for only \$18!



# Managers Message

Please join me in congratulating our new Committee Chairs for the 2014/15 year. Mr. Michael Kalifeh has been appointed Chairperson of the Finance Committee, Mr. Cameron Cooper has been appointed Chairperson of the Membership Committee and Mrs. Sara Bascom has been appointed Chairperson of the House/Facilities Committee. All three committees play an integral role in ensuring that the CLUB continues to thrive and meet the needs of its Members. I thank each of these leaders for their time and support of the CLUB.



Barry Shields  
General Manager

We have a special luncheon planned on August 26, to honor our Organizing & Founding Members as well as our Past Presidents.

## Whimsical Whites – Wine Tasting

Thursday, August 21, 6:00 pm  
Plantation Room, \$30  
Free to *Platinum Society*  
Members



White wine has existed for at least 2500 years! Join us as we explore these Whimsical Whites with Chef Brian's lite bite pairings. Call 224-0650 for reservations; confirmed reservations will be billed.

Fable Mountain Jackal Bird-South Africa  
*Sweet Grass Dairy Green Hill & Warm Pear Compote*

Brassfield "Serenity"-California

Kettmeir-Italy  
*Crispy Grouper 'Chips' & Herb de Provence Fries*

Qupè Bien Nacido Cuvee-California  
*Yellow Tail & Yuzu Crudo*

Mulderbosch Rosè-South Africa  
*Cold Smoked Tuna Tacos*

## Prime Rib Birthday Night with Live Music

Complimentary to Members with August Birthdays!  
Wednesday, August 13, 6 – 8 pm  
\$24 adults, \$10 Ages 6 – 12, Free for kids 5 & under



If you're celebrating your birthday in August, bring your party to the CLUB and celebrate at our 'Prime Rib Birthday Night'. Even if it's not your birthday, come out and enjoy this relaxing evening of great food, live music and good company. Indulge in our juicy prime rib carving station, Chef's recipe roasted chicken, creamed spinach, seasonal veggies, sides and build your own salad bar. Finish off the evening at our flambé dessert station! Call 224-0650 for reservations.

Recognition will be given to those members who have provided leadership throughout the years and helped build the CLUB to what it is today. I hope that many of you are able to attend and we look forward to seeing you.

CLUB Members Dana & Gene Jones are serving as our Member Hosts in organizing our 'Little CLUB of Horrors' Masquerade & Costume Ball on October 25th. The night will be filled with great costumes, outrageous decorations, delicious food, inspiring beverages and live music to dance the night away. The fun factor on this

night will be huge!

I am excited to announce that the CLUB will be open this year for Thanksgiving. A traditional feast will be served on the second floor and in the private dining rooms on the third floor. Chef Brian will prepare all the time-honored favorites, served family style at your table. Our Thanksgiving feast will be served between the hours of 12:00 and 4:00 PM.

See you at the CLUB!

Barry Shields, CCM  
General Manager

## 'Little Club of Horrors' Masquerade & Costume Ball

Saturday, October 25 | 7:00 pm

Join us for a hauntingly good time at this party of the year!



## Family Thanksgiving Feast

Thursday, November 27 | 12:00 – 4:00 pm

That's right! Your CLUB will be open on Thanksgiving Day with all the traditional dishes that everyone loves. Enjoy a relaxing, delicious & stress free afternoon with family and friends at your CLUB.

## Good Kids with Good Grades

Congratulations to Jake Lyon, rising second grader at Maclay School for all A's! Keep up the great work!



## Welcome New Board Members

Congratulations to Mrs. Beverly Burleson, Mr. David Johnson and Mr. Bill Moor, all recently elected to the Board of Governors. We appreciate their commitment to the CLUB and look forward to their leadership in the coming years.

## Morning Eye-Opener

Your CLUB is the perfect location for a morning meeting. The Parlor is available with soft seating, Wi-Fi, and complimentary coffee and pastries weekdays from 7 – 9 am. Reservations are not required.



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

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*Prime Rib Birthday Night - Wednesday, August 13*  
*Kids Dinner & Movie | Date Night - Friday, August 15*  
*Whimsical Whites - Thursday, August 21*  
*GC Sunday Brunch - Sunday, August 24*  
*Leadership Recognition Luncheon – Wednesday, August 26*

### BOARD OF GOVERNORS

**Gus Corbella**  
*President*

**Tom Stahl**  
*Vice President*

**Michael Kalifeh**  
*Secretary / Treasurer*

**Stephen Shiver**  
*Immediate Past President*

**Sarah Bascom**  
**Beverly Burleson**  
**Cameron Cooper**  
**Marion Hoffmann**  
**David Johnson**  
**Bill Moor**  
**Clay Sechrest**  
**Jay Smith**  
**Jim Spalla**

### CLUB MANAGEMENT STAFF

**Barry Shields**  
*General Manager/COO*

**Nancy Goodson**  
*Controller*

**Brian Knepper**  
*Executive Chef*

**Tina Schmitz**  
*Assistant Controller*

**Allison Ager**  
*Membership & Marketing  
Director*

**Justin Thompson**  
*Food & Beverage Director*

**Laura Jester**  
*Catering Director*

**Joshua Brock**  
**Anna Dawkins**  
*Food & Beverage Managers*

**Paul McShane**  
*Beverage Manager*

**Robert Tharp**  
*Facilities Manager*

**Demetrius Johnson**  
*Sous Chef*



### BUSINESS HOURS

#### Lunch

**Grille & Balcony**  
Monday through Friday  
11:30 ~ 2:00pm  
*(Food service available all day, menu options limited)*

#### Dinner

**Grille & Balcony**  
Wednesday through Saturday  
5:00 ~ close

#### Cocktails

**Lounge**  
Monday through Thursday  
4:00 ~ close  
Friday  
4:00 ~ close

#### Contact

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

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