



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

July 2014



## Prime Rib Birthday Night

Complimentary to Members with July Birthdays!  
Wednesday, July 9, 6 – 8 pm  
Live Music & Flambé Dessert  
\$24 adults, \$10 Ages 6 – 12

## Craft Brews Tasting

Thursday, July 17, 6 pm, \$30  
Free to Platinum Society Members

## GC Sunday Brunch

Sunday, July 27  
11:00 am – 2:00 pm  
\$14.99 Adults  
\$8.99 Children 12 and Under

## Cooking with Chef Brian 'Summer Fun Foods'

Thursday, July 24  
6:30 pm, \$35

## Bull Sessions with Barry!

Friday, July 25, 4 – 5 pm  
Complimentary Adult Beverage & Bar Snacks  
Chat with your General Manager

## Kids Cooking Class

Wednesday, July 30  
5:30 pm, \$20

## 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

## Stephen Shiver, Immediate Past President



First, I want to personally extend a heartfelt “thank you” to each member of the CLUB staff for their dedicated service to the GOVERNORS CLUB and its Members. It has been a wonderful experience working alongside all of them this past year in serving our Membership. The staff strives to make every visit unique and has the ability to make an extraordinary experience at the CLUB look quite easy. Under the new leadership of Barry Shields, it is my belief that both staff and the CLUB itself will continue to enhance every aspect of quality and service for many years to come.

I am also extremely proud that our CLUB continues to operate in a tremendously sound financial position and enviable membership level. With several facility improvements taking place over the last twelve months, and with more on the horizon, Members should be

confident that the GOVERNORS CLUB is making every effort to enhance its already stellar reputation as one of the South’s premier private locations for Members and guests alike.

Lastly, I would like to thank the Membership for the opportunity to serve as your President this past year. The challenges we faced together resulted in not only opportunities for improvement, but successes to build upon for future Boards. The Board of Governors and staff never lost sight that the goal of serving the Membership was to do what was in the overall best interest of the CLUB, and in exceeding the experience, value, quality and service that is customary at the GOVERNORS CLUB.

We are extremely fortunate to have Gus Corbella serve as President this upcoming year. I know that under his steady leadership the CLUB’s best years are yet to come. Thank you again for the opportunity to serve and I look forward to seeing you at many of our special events.

## Gus Corbella, President

Fellow CLUB Members: What a privilege it is to serve you as your new CLUB President. Along with our General Manager, Barry Shields, and the dedicated members of our Board of Governors and staff, we look forward to bringing you an exciting year of fine service, food and memorable events in the months ahead. My special thanks to outgoing President Shiver for his service to our Board and CLUB. I have greatly enjoyed working with Stephen, a thoughtful and inclusive leader, and feel very fortunate to be following him in this capacity.

One of the benefits of serving on the Board for so many years has been to witness the tireless efforts of our staff who work to make the CLUB and your experience here enjoyable. So much occurs on a daily basis that members never see. It is those collective efforts of so many talented individuals who believe in this CLUB that help

us to operate seamlessly and to grow and remain vibrant. I am dedicated, along with them, to the goal of making our CLUB better every day.

Much like you, I also have a great love of our CLUB and its history and traditions. Membership here, however, should be much more than just a member number or a refined place to enjoy good company, food and drink. To that end, I am excited to work with our Board and our CLUB professionals to bring about a year of exclusive events and benefits for you and your families to enjoy.

Thank you for this opportunity to continue to serve you. I look forward to seeing you at our CLUB.



## Congratulations Nancy Goodson 30 Year Governors Club Anniversary

On July 23, Nancy Goodson, *Club Controller*, celebrates thirty years as a GOVERNORS CLUB employee. Nancy has spent the majority of her time at the CLUB working in Accounting. In her early years, she specialized in Payroll and Member Accounts. In the early 90's she was asked by then General Manager, Ken Johnson, to assume the role of Private Events Coordinator, which she accepted. Nancy served the Membership with a high level of dedication in this capacity until the retirement of CLUB Controller, Pat Dykes. Upon Pat's retirement, Nancy was promoted to the position of CLUB Controller and has served flawlessly in that position ever since. Most recently, while the CLUB was between General Managers, Nancy served as the Interim GM until the hiring of Barry Shields. As the Interim GM, Nancy provided guidance and leadership for the CLUB & staff during a critical time. She is respected and admired by all employees and has a sincere interest in serving our Members in the highest degree. Congratulations Nancy and thank you for 30 years of dedicated service! We wish you continued success and look forward to having you at the CLUB for many years to come.



## Governors Club Accolades Program



This new service rewards program encourages CLUB members, staff and guests to recognize the actions and attitudes of staff members who go 'above and beyond.' Accolades cards are displayed in designated areas around the CLUB. Members can drop their accolades cards in the suggestion boxes in the Lounge and Main Lobby. A monthly drawing will be held using all the cards submitted by Members. The Member whose name is on the winning card will receive dinner for two in the CLUB. The employee named on the winning card will receive \$100. Be sure to ask for and fill out a card when you receive 'above and beyond' service from your staff!



## Welcome NEW MEMBERS

**Charles Shields**  
CEO/Shields Marina  
SPOUSE: Pamela  
SPONSORS: Bobby Brooks  
& Kim Williams

**John W. Lentz VII**  
Strategic Wealth Group  
SPOUSE: Maria  
SPONSORS: Eugene Jones  
& Allison Kinney

**Ashley Davis**  
Attorney at Law/Department of State  
SPOUSE: Ian Kawas  
SPONSORS: Jennifer Kennedy  
& Barney Bishop, III

**Daniel Newman**  
Finance Director/Florida Democratic Party  
SPOUSE: Jenny  
SPONSORS: Nick Iarossi & Barry Richard

## RETURNING MEMBERS

Elizabeth 'Bib' Willis

## GC Lunch Boxes | \$8 | Pick-Up or Delivery

Enjoy our fresh twist on lunch in the office! Select a sandwich, side and sweet for only \$8 plus tax. Sandwich selections include: GC CLUB Sandwich, Yellow Fin Tuna Wrap, Tuscan Vegetable Ciabatta, Tallahassee Cuban or Roast Beef on Sourdough. As always, our sandwiches are taken to the 'next level' with savory condiments, fresh meats, cheeses &

vegetables. If you would like your lunch box delivered, add \$2 per box, maximum delivery fee of \$10. Our delivery area extends to the perimeter of Call, Gadsden, Bronough and Madison Streets. View the full menu on our website [www.govclub.com](http://www.govclub.com) and call 224-0650 to order your GC LUNCH BOX.

## GC Picnic Totes | \$48 + tax

Available anytime, for any occasion! Consider a tote for concerts at Cascades Park, a trip to the beach, ball games or simply poolside at home. Two-Person GC 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.

## GC Sunday Brunch

Sunday, July 27, 11:00 am – 2:00 pm  
Adults \$14.99

Children 12 & Under \$8.99

Fresh Seasonal Fruit Display

Crisp Bacon and Sausage Patties

Omelets to Order Station

Buttermilk Biscuit Bar  
with Assorted Jams, Jellies & Butters

Apple & Pecan French Toast

Summer Berry & Spinach Salad  
with Pimms Cup Vinaigrette

House Made Corned Beef Hash Eggs  
Benedict

Caribbean Jerked Grouper with Papaya Slaw

Asiago Zucchini ala Plancha

Skillet Potatoes

Bananas Foster Station

Fresh Baked Cinnamon Rolls

Lemon Meringue Pie

Georgia Peach Cobbler  
with Honey-Oat Streusel

## Bull Session with Barry!

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

Join our General Manager, Barry Shields, to discuss concerns, offer ideas and ask questions about your Club. Complimentary featured libation and bar snacks!

Friday's - \$18 Filet Dinner  
With Live Music in the Grille

Saturday's – BYOB Night  
No Corkage Fees

# Managers Message

I would like to thank our outgoing President, Mr. Stephen Shiver, for his service to the CLUB and for keeping the CLUB on course during the absence of a General Manager. In addition, I want to thank Mr. Shiver for his assistance with making our annual golf outing a huge success. I look forward to an even more successful tournament next year, which by the way, is scheduled on June 1, 2015. Members that serve on the Board receive no compensation or special benefits for their time. Officers and Members of the Board volunteer their time purely out of the love they have for the CLUB and their desire to make it a special place. With that being said, I am looking forward to the leadership of our incoming President, Mr. Gus Corbella. I know from speaking with Mr. Corbella about the upcoming year, that he has exciting plans for the CLUB that will only add to the momentum currently being generated within the membership.

## Prime Rib Birthday Night with Live Music Complimentary to Members with July Birthdays!

Wednesday, July 9, 6 – 8 pm  
\$24 adults, \$10 Ages 6 – 12  
Free for kids 5 & under

If you are celebrating your birthday in July, bring family and friends 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.



## Noteworthy Winners

The GOVERNORS CLUB GOLF Tournament held on June 2nd was a wonderful success. Players enjoyed a fantastic afternoon on the course with Chef Brian's food stations along the way. Following the tournament, the winning team of Chris Coker & Mike Grissom (52) were recognized in the CLUB Lounge with the winning trophies. Of course, the tournament would not be complete without awarding the 'Last Place, Most Fun' award to the team of Jose Gonzalez and Trey McCarley (83)!

The winner of our Chef's Table for six guests goes to Mr. Mike Huey. Mr. Huey's name was drawn from the abundance of information sheets received in June. A special thank you goes to all members who promptly returned your completed member information sheets. If you have not had the opportunity to return yours, please do so. It is important for your CLUB to have up-to-date information.



A warm welcome goes to those Members recently nominated to be on the ballot for the Board of Governors. Their willingness to serve is greatly appreciated. Those Members are: Mrs. Beverly Burleson, Philanthropist/Community Volunteer; Mr. David Johnson, Political Consultant/The David Johnson Group and Mr. Bill Moor, President/Capital City Banc Investments.

See you at the CLUB!

Barry Shields, CCM  
General Manager

## Craft Brews Tasting

Thursday, July 17, 6:00 pm  
Plantation Room, \$30  
Free to Platinum Society Members



Take a break from the summer heat at our Craft Brew Tasting. We'll be spotlighting these five delectable brews: Left Hand Polestar Pils | Highland Gaelic Amber Ale | Ballast Point Sculpin IPA | La Chouffe Belgian Golden Ale | Founders Porter. As always, our Culinary Team will provide savory small bites to accompany the tasting. Call 224-0650 for reservations; confirmed reservations will be billed..

## Kid's Cooking Class

Wednesday, July 30, 5:30 pm, \$20pp

Perfect for ages 5 and over, this one-hour, hands-on cooking class is tailor made for your young aspiring chefs! Children will prepare simple, yet fun treats and dessert. Children must be accompanied by an adult please. Call 224-0650 for reservations, confirmed reservations will be billed.

Sparkling Watermelon Sippers | Make your Own Pizza Quesadilla  
Healthy Chicken Nuggets with Homemade Honey Mustard  
PB&J Cookies

## Cooking with Chef Brian

### 'Summer Fun Foods'

Thursday, July 24, 6:30 pm, Main Kitchen, \$35

Learn to make these light and simple summer favorites: Icebox Pickles, Chili-Lime Shrimp in Crispy Wonton Cups, Vegan Curried Kale Slaw, Zucchini Fritters with Feta-Oregano Dipping Sauce. Our featured cocktail will be The Porch Swing, a refreshing gin based libation to quench the thirst and beat the summer heat! Just \$35 per person includes instruction, libations and indulging in our Summer Fun Foods. If you prefer to sit back and observe, that's fine, either way we guarantee a fun-filled evening for everyone. For reservations call 224-0650 or e-mail [hostess@govclub.com](mailto:hostess@govclub.com); confirmed reservations will be billed.

## Holiday Closing

In recognition of Independence Day, the main Clubhouse will close following lunch service on Thursday, July 3, and will re-open on Monday, July 7. The Lounge will be open for cocktails on Thursday, July 3rd and closed for the balance of the holiday weekend. We wish everyone a safe and happy Fourth of July.



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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*Prime Rib Birthday Night – Wednesday, July 9*  
*Craft Brews Tasting – Thursday, July 17*  
*GC Sunday Brunch – Sunday, July 27*  
*Cooking with Chef Brian – Thursday, July 24*

### BOARD OF GOVERNORS

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



### 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

### 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>Sous Chef</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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