



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

March 2014



### AIF Welcome Back Legislative Reception Shuttle

Monday, March 3  
5:00 pm – 8:30 pm  
Complimentary

### 'Italian Vineyards'

Thursday, March 20  
6:00 pm  
\$30++

Free to 2014 Platinum Society Members

### Sunday Brunch Buffet

Sunday, March 16  
11:00 am – 2:00 pm  
\$14.99++ Adults  
\$8.99++ Children 12 & Under

### 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. \$16.50++

### Springtime Tallahassee Lunch Buffet

Saturday, March 29  
11:30 am – 1:30 pm  
\$19.00++ Adults  
\$10.00++ Children 12 & Under

### Morning Eye-Opener

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

### Chef's Table

Wednesday through Saturday  
6:30 pm Reservation  
Maximum of 6 Guests  
\$75++ 5-Course Dinner  
\$35++ Wine Pairings

## Message from the General Manager

After several bouts of committee weeks I feel ready to tackle the 2014 Legislative Session. The GOVERNORS CLUB staff is prepared for success. Long days starting with early morning



Barry Shields  
General Manager

breakfast meetings, a club filled with lunch and dinner events, evening receptions and a maxed out Grille that's bulging at the seams for every meal period. All hands are on deck and I love it! The sidewalks downtown are teaming with activity from the troops of the legislative army.

Everyone is on a mission with plenty of work to be done. It's exciting and exhausting but we're ready so bring it on!

These past several weeks in February have been great. In addition to what the remaining Committee weeks brought to the table, the CLUB experienced a sold out Valentine's Dinner event. It was wonderful to see couples celebrating a romantic evening while at the same time many larger tables enjoying the company of close friends. All the ladies were presented with long stem roses upon entering the CLUB. Chef Brian created a special menu that was over the top. Piano music filled the Main Dining Room and a classical guitarist provided an intimate setting for our members dining in the Plantation Room. On the third floor a private group of close friends had a full evening of not only celebrating Valentine's Day but also acknowledging a special birthday. Justin Thompson, our Food & Beverage Director surprised the birthday girl with a spectacular performance of table-side Bananas Foster flambé. In addition, most of the kitchen staff along with many of the service staff arrived at the celebration to sing happy birthday in perfect harmony. Nothing is more rewarding than seeing satisfied members enjoying their CLUB. What a night!

You can look forward to seeing more CLUB events offered in the months to come. My goal is to maximize your opportunities to use the CLUB for both business and social occasions. Stay tuned.

I look forward to seeing you!

Barry Shields, CCM  
General Manager

## Springtime Tallahassee Buffet

11:30 a.m. – 1:30 pm  
Adults \$19.00++  
Children 12  
& Under \$10.00++



Enjoy the comfort of your CLUB while attending Springtime Tallahassee. Chef Brian and his culinary team will prepare a delectable buffet sure to please the entire family! Call 224-0650 for reservations; confirmed reservations will be billed.

### Buffet Offerings

- Spring Greens & Florida Fruit Salad
- Broccoli Crunch Salad
- Loaded Potato Salad
- Cole Slaw
- Build-a-Burger Station
- Pulled Pork Sliders
- Hot Dogs
- GC Classic Fried Chicken
- Citrus Grilled Snapper
- Garlicky Beans
- Oven Roasted Potato Wedges
- Garnet & Gold St. Louis Ribs
- Bananas Foster Bread Pudding
- Strawberry Shortcake
- Cookies and Brownies

## Sunday Brunch Buffet

Sunday, March 16  
11:00 am – 2:00 pm  
\$14.99++ Adults  
\$8.99++ Children 12 & Under



This month our Sunday Brunch will again include live piano music! Join us on Sunday, March 20, to enjoy Brunch at your CLUB. The culinary team will present a delectable buffet with selections sure to please everyone. Call 224-0650 for reservations; confirmed reservations will be billed.

### Buffet Offerings

Plant City Strawberry  
& Housemade Granola Trifle  
Chicken & Andouille Gumbo  
Applewood Smoked Bacon  
& Breakfast Links  
Scrambled Eggs  
Buttermilk Biscuits  
& Bacon-Tomato Gravy  
3 Cheese Hash Browns Casserole  
Smoked Chicken & Marscarpone Crepes with  
Mushroom Veloute  
Sundried Tomato & Asparagus Fritata  
Pecan Crusted Grouper  
Strawberry & Sweet Biscuit Shortcake

## Governors Club Member Guest Golf Tournament

Monday, June 2, 2014  
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.

## From the Desk of Chef Brian

It's that special time of year in Tallahassee when the Legislative Session is upon us. Mother Nature provides spring weather & the culinary team is eager to hand craft new menu items. As the spring season is synonymous with new blooms and new growth, our new lunch menu will reflect just that. Besides the obvious layout changes, the new lunch menu will reflect current trends in healthy eating practices. My staff and I are creating different ways to offer new favorites in a healthy manner. We are wrapping up the development of a variety of salad dressings which are vegan and free from gluten. We have added some proteins and grains that are high in the good fats and low in the bad ones and we will add a section of Paleo friendly options. Of course, if you are looking for an old favorite or something to warm the soul, we will have that available for you as well. We look forward to creating some fantastic dishes for you all soon.

*Bon Appetite,*  
Chef Brian & The Culinary Team

## Catering Corner

Dr. & Mrs. Richard Pfeffer celebrated their 60th Wedding Anniversary in a fabulous fashion at the CLUB last November. Nearly 50 guests were treated to a beautiful array of hors d'oeuvres in the Parlor during the cocktail hour and then enjoyed a fantastic dinner with a choice of Filet Mignon, Wild King Salmon and Organic Chicken Marsala. The evening didn't



end there; the Pfeffer's Anniversary Cake was rolled into the Main Dining Room for a cake cutting ceremony followed by dancing to the lively music of the Jim Wells Band. Congratulations to Dr. and Mrs. Pfeffer for 60 beautiful years together. We greatly appreciate that you chose your CLUB as the backdrop to celebrate this wonderful milestone.

## Lounge Libations

It is hard to believe that it has been ten months since the end of the 2013 Legislative Session. With the start of the 2014 Session, we are ready to make it the best ever. We have some great events planned over the next few months including our wine tasting featuring Italian Vineyards on March 20th. We will showcase some of the finest wines produced in Italy. In April, we will be hosting 'International Cocktail Night with Nate'. Nate, has become a familiar face in the Lounge, demonstrating a passion for new and traditional cocktail arts. Join us and let Nate demonstrate the art of mixology while enjoying a variety of traditional cocktails from around the globe. It is sure to be a great great time for all!

Our wine by the glass menu will be changing this month and I am particularly excited about the addition of Upercut

Cabernet Sauvignon and Cadaretta Sauvignon Blanc/Semillon. Our whiskey offerings now include Crown Royal XO and we have added Ommegang Rare Vos and Breckenridge Vanilla Porter to our draft beer choices. If you have not had a chance to try the delicious Rums produced in Florida, please ask for a sample of Wicked Dolphin clear or spiced rum.

For the remainder of the Legislative Session, we will have a host checking in members at the lounge door. Thank you in advance for your cooperation as they get to know you. Our goal is to protect the integrity of your membership. We look forward to seeing some familiar faces during this busy time of year and getting to know some of our newer members. As always, we are happy to be of service.

*Cheers!*  
Paul McShane, Beverage Manager

## Featured Staff Member

# Laura Jester

## Catering Director

I was born and raised in Tallahassee and moved to Orlando shortly after college. I started my Hospitality Career opening the Rain Forest Café at Disney. From there I opened two others in New York and Chicago. In 2001, I began working as a Catering Manager in Chicago. Since then I have lived all over the U.S., working in Catering and Event Sales in large hotels from Des Moines, Detroit and Chicago to Birmingham and Charlotte. After all my travels I am thrilled to now call Tallahassee my forever home. In 2010, I moved back to the best place I could imagine to raise my son, who is now in first grade.



When I am not working in my passion of events, food and beverage, I spend the weekends and as much time as possible at the beach with my family, fishing and enjoying the outdoors.

I am thrilled to now call the GOVERNORS CLUB my home! I am looking forward to bringing my knowledge and ideas to you, and assisting this wonderful team to make your events amazing.

I look forward to meeting you and assisting you with your event needs. Please feel free to stop by my office and let me introduce myself.

## Morning Eye-Opener

Complimentary Coffee & Pastries  
Weekdays During Session  
7:00 am – 9:00 am  
The Parlour



Do you find yourself needing a quick cup of coffee and a bite to eat before starting your day? Or maybe you would like a quiet spot to relax and prepare your thoughts in the morning. We invite you to enjoy complimentary coffee and pastries in the Parlour Tuesday through Thursday during Session. Reservations are not necessary, simply stop in and let us make your morning a little brighter!



## Welcome NEW MEMBERS

### James Blair

House Campaigns  
Republican Party of Florida  
SPONSORS: Gaston Cantens  
& Evan Power

### Ron Pierce

President, RSA Consulting Group LLC  
SPONSORS: Andrew Behrman  
& Timothy R. Qualls

### Greg Black

Metz, Husband & Daughton  
SPOUSE: Melanie Coker  
SPONSORS: Jim Daughton & Steve Metz

### Ryan Banfill

Sachs Media Group  
SPOUSE: Claire Sand  
SPONSORS: Ron Sachs & Steve Uhlfelder

### Chris Chaney

Director of Government Affairs  
Cardenas Partners  
SPOUSE: Ashley  
SPONSORS: Stephen Shiver  
& Slater W. Bayliss

### Brett Bacot

Government Consultant  
Fowler White Boggs  
SPOUSE: Lisa  
SPONSORS: Caitlin Murray  
& Kim McGlynn

### Jennifer Hinson

Director / Government Affairs  
WellCare Health Plans, Inc.  
SPONSORS: Jennifer Green  
& Chuck Hinson

## RETURNING MEMBER

### Lucas Lanasa

Attorney/Managing Member/Lanasa Law Firm, LLC

## 'Italian Vineyards' Wine Tasting

March 20, 6:00 pm  
\$30++ Per Person  
Free to Platinum Society Members

Join us for a beautiful night of Italian Wines paired with a tempting array of culinary offerings. We'll be presenting six fantastic wines. Call 224-0650 for reservations; confirmed reservations will be billed.



### Pairings

Villa Sandi Prosecco Il Fresco  
~ Apple Glazed Peppered 'Pig Candy'

Capria Grecante  
~ Grilled Flatbread  
with Asparagus Pesto & Fontina

Arianna Occhipinti  
SP68 Rosso Monteti Caburnio  
~ Family Style Espresso Braised Beef  
with Fresh Thyme & Plums

Borgogno Barbera d Alba  
~ Spicy Sausage & Green Pepper Ragout

Monte Dall'Ora Valpolicella Classico

## Coming in April

International Cocktail  
Night with Nate

April 17th, 6:00 pm  
\$30++ Per Person  
Free to Platinum Society Members

Easter Brunch Buffet

Sunday, April 20  
11:00 am – 2:00 pm  
\$36.00++ Adults  
\$16.00++ Children 12 & Under



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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*Sunday Brunch Buffet, Main Dining Room – Sunday, March 16*  
*'Italian Vineyards' Tasting - Thursday, March 20*  
*Springtime Tallahassee Buffet - Saturday March 29*

### 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>	

Thank You to CUNEOCREATIVE.COM for Newsletter Design & Production