



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

May 2014



## Celebrate Cinco-de-Mayo

GC Lounge  
Monday, May 5, 5 – 8 pm  
\$5 Specialty Margaritas  
Complimentary Taco Bar

## Mother's Day Grand Buffet

Sunday, May 11  
10:30 am – 2:30 pm  
\$36 Adults, \$16  
Kids 12 & Under

## Prime Rib Birthday Night

Complimentary to Members  
with May Birthdays!  
Wednesday, May 14, 6 – 8 pm  
Live Music with Charles Santiago  
\$24 adults, \$10 Ages 6 – 12

## Que Syrah, Syrah

Thursday, May 15 – 6 pm, \$30  
Free to Platinum Society Members

## Perdomo Cigar Dinner

Thursday, May 22  
The Balcony – \$74  
6:00 pm Open Bar Cocktails  
7:00 pm Dinner

## GC Cooking Classes

Thursday, May 29  
6:00 pm, \$35

## Bull Sessions with Barry!

Friday, May 30, The Lounge  
4 – 5 pm  
Complimentary Featured Libation  
& Bar Snacks

## GC Member/Guest Golf Tournament

Monday, June 2, 1:00 pm  
\$100+ tax per player

## Weekend Specials

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

## Morning Eye-Opener

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

## Memorial Day Closing

Saturday – Monday, May 24-26

## Perdomo Cigar Dinner on the Balcony with Live Music

Thursday, May 22 - \$74++

Open Bar 6:00 pm, Dinner 7:00 pm

Kick-back on the Balcony for an extraordinary Cigar Dinner at your CLUB. Enjoy our open bar prior to dinner followed by an amazing meal complete with three Perdomo Cigars and wine on the Balcony. Billy Perdomo of Perdomo Cigars will provide a brief description & background of the three cigars presented. You won't want to miss this fantastic evening of cigars, spirits and tremendous food! Call 224-0650 for reservations; confirmed reservations will be billed.



### Shrimp Pinchos ala Plancha

Crispy Jumbo Shrimp, 'Spiked' & Grilled  
Pineapple, Pepper Jelly & Candied Tasso Ham

### Cigar City Mixed Grill

Coffee & Chili Rubbed Nigali Antelope Chop,  
Pepper Crusted Bistro Tender Alligator Andouille,  
'Tobacco' Onion Rings & Cigar City Brewing Co.  
Vanilla Maduro Brown Ale Demi Glace

### Whiskey Soaked Peach Bread Pudding

Foie Gras Crème Anglaise  
& Maldon Sea Salt Caramel

## Governors Club Member / Guest Golf Tournament Sponsored by BB&T Wealth



Monday, June 2, 2014, Capital City Country Club

11:30 am Registration Opens, 1:00 pm Tee Time, \$100.00 + tax per player

The 'GC Golf Tournament' is just one month away with proceeds benefitting Kidz1stFund! Sign-up now and enjoy the golf format of best ball with handicap. We will have two-man teams with a maximum handicap difference of 10 strokes between the partners. 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. Corporate (\$500) and hole (\$200) sponsorships are available. If you would like to sign-up to play or be a sponsor, contact Allison Ager, 205-0663, [allisonager@govclub.com](mailto:allisonager@govclub.com) for additional details.

## 'Thai One On' with Chef Brian

Main Kitchen, Thursday, May 29th, 6:30 pm  
\$35.00++

Gather a group of friends and join Chef Brian and the culinary team in the Main Kitchen for this hands-on cooking class. This month's class will provide the basics of Thai & Vietnamese



flavors and preparations to create some classic 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).

### 'Thai One On' Menu

Tom Kha Soup (coconut & kaffir lime soup  
with lemongrass and mushrooms)

Shrimp & Mango Summer Rolls  
with Peanut Sauce

Bánh Mì (refreshing 'street food' sandwich)

Pho Tai Ve Don (Vietnamese noodle soup)

## Enjoy Mother's Day Grand Buffet

Sunday, May 11, 10:30 am – 2:30 pm  
Adults \$36.00++  
Children 12 & Under \$16.00++

Bring those special Moms and Grandmothers to the **Club** for our 'Mother's Day Grand Buffet' on Sunday, May 11. They will appreciate the recognition and delectable offerings at this popular family event. We have a limited number of private rooms available for your family celebration. All room charges will be waived for Mother's Day. Reservations are in high demand; confirmed reservations will be billed. Call 224-0650 for reservations. Last opportunity to make reservation changes is Saturday, May 10.

### Grand Buffet Menu

#### Chilled Selections

Marinated Mushroom & White Quinoa Salad, Balsamic  
Grilled Onions & Chipotle Vinaigrette

Citrus Poached Seafood Cocktail

Pecan Pesto Chicken Salad Tea Sandwiches

Fresh Fruit Display

Baby Spinach and Bibb Lettuce with Fresh Blueberries,  
Toasted Cashews, Grape Tomatoes & Shaved Radish  
with White Balsamic Vinaigrette

Chilled Strawberry Soup  
with Tarragon Crème Fraiche

#### Hot Selections

Fried Oysters

Texas Cut Bacon & Sausage Links

Roasted Red Pepper, Asparagus & Gruyere Strata

Crab Boil Poached Eggs Benedict with Crabmeat Hollandaise

Pan Seared Mahi, Julienned Spring Vegetables,  
Coriander Spiced Mango Salsa

Chicken Saltimbocca with Madeira Braised

Portobello's & Fresh Herb Buerre Blanc

5 Cheese Hash Brown Casserole

Sautéed Snap Peas with Garlic and Fresh Citrus Zest

#### Stations

Sea Salt & Pepper Crusted Prime Rib  
Au jus & Horseradish Cream

Create your Own Omelet Station

Belgian Waffle Station

#### Knee High Buffet

Mini Cheeseburgers

Chicken Tenders

French Fries

#### Desserts

Banana Pudding

Mini Chocolate Bundt Cakes

Mini Assorted Doughnuts

Peanut Butter Mousse Pie

Key Lime Pie

Strawberry & Cream Trifle

Red Velvet Cake

Florida Sunshine Cake

Cookies & Brownies



## Welcome NEW MEMBERS

**Joel Silver**

CEO/Silver Digital Media

SPOUSE: Claudette

SPONSORS: Emmett Reed & Jack Skelding

**Surina Pillay**

President/CEO Islander Hair, Inc.

SPONSORS: Robert Reyes & Garry Guzzo

**Dr. Edward Jackson II**

Orthopedic Surgeon/TOC

SPOUSE: LaTasha

SPONSORS: Chase Dickson

& Dr. Hank Hutchinson

## Saturday in the Park Picnic Baskets

Two Person Picnic Baskets: \$48 + tax

Planning to attend 'Saturday in the Park' Concert Series? These family friendly, free concerts will take place in Ponce-de-Leon Park (West Park Avenue) every Saturday evening at 8:00 pm through August 2.

Call the **CLUB** by Friday afternoon to request your beautiful picnic box to 'grab-and-go' and enjoy the evening in the Park!

GC Picnic Contents: Bottle of Red or White Wine with two Glasses, House Made Charcuterie Plate with Pate, Terrine, Salamis and Chefs Selection of 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. Everything you need for a yummy picnic in the Park! Call 224-0650 to order your goodies for pick-up at the **CLUB** between 6:00 and 8:30 pm.



## 'Que Syrah, Syrah' Wine Tasting

Thursday, May 15, 6:00 pm, Plantation Room - \$30++

Free to 2014 Platinum Society Members

Join us as we travel the world and explore the full flavor of Syrah! Also known as Shiraz, this dark-skinned grape variety is grown throughout the world and used primarily to produce red wine. Syrah grapes are grown in warmer regions around the world with concentrations in Australia, the Rhone Valley in France and the United States. As always, our Culinary Team will provide delicious small bites to accompany the tasting. Call 850-224-0650 for reservations; confirmed reservations will be billed.

#### Syrah Selections

Australia - Yangarra Estate Shiraz

South Africa - Conde Syrah

France - Jean Louis Chave Crozes-Hermitage Rouge

California - Jaffurs Syrah

Washington - Amavi Syrah



# Managers Message

Now that the Legislative Session has come to a close it's time to shift to a different gear. We've been running hard keeping up with the pace. Session brings long days serving a multitude of members & guests day after day, breakfast, lunch and dinner. The long hours and rewarding revenues benefit the CLUB year around. Most of the members that we've served over the last few months are in some way associated with the Legislature and we greatly value and appreciate their usage.

Since my arrival in January I have not stopped thinking about the segment of membership that is not directly involved with the Legislature. This segment is important because they have the greatest opportunity of usage throughout the majority of the year, not just March and April. Thoughts about increasing the family element, implementing more value into the CLUB, increasing the level of service, tweaking the plate appeal with our menu offerings, and giving you plenty of fun and interesting events to attend are all issues of concern that occupy my mind.

I hope you'll notice and enjoy newly implemented concepts such as our value added \$18 Friday Night Filet Special, BYOB Wine Night on Saturday, Complimentary Coffee and Danish weekday mornings and \$5 Margaritas with complimentary Taco Bar in the Lounge on Cinco de Mayo. Fun and interesting events like our Prime Rib Birthday Night, Perdomo Cigar Dinner, Cooking Classes and our 'Member/Guests Golf Tournament' are great opportunities to enjoy the company of other members at your



Barry Shields  
General Manager

CLUB. Family friendly acknowledgement such as 'Good Kids with Good Grades' provides recognition in our Newsletter and a complimentary dinner at the CLUB for our terrific CLUB kids..

Lastly, I look forward to seeing some of you at the monthly 'Bull Sessions with Barry'. I schedule these on the third Friday of each month at 4:00 PM in the Lounge.

Aside from enjoying a complimentary featured beverage you'll have the opportunity to share and discuss your thoughts and ideas about the CLUB.

I'll be looking for you in the CLUB!

Barry Shields, CCM  
General Manager

## Good Kids with Good Grades A+

Congratulations to these terrific CLUB kids who earned all A's and B's last semester. Keep up the hard work!

- **Conner Dunbar**, Chiles High School
- **Baylor Dunbar**, Hawks Rise Elementary
- **Tyler Dunbar**, Chiles High School
- **Cole Mitchell Lawson**, Gilchrist Elementary
- **Dylan Kate Lawson**, Gilchrist Elementary
- **Thomas (Tank) Quinn**, Gilchrist Elementary
- **George Y. Rassam**, Florida State University School
- **Jake Rogers**, Maclay School
- **AllieBlay Roper**, Conley Elementary
- **Meghan Roper**, Conley Elementary
- **Luke Tindale**, Gilchrist Elementary
- **Lindsay Tindale**, Gilchrist Elementary
- **Ashton Paris Way**, Florida State University School

## \$18 Friday Night Filet Special



Dine on a 6oz Filet Mignon, Iceberg Wedge with Beefsteak Tomatoes, Crispy Applewood Bacon & Bleu Cheese Dressing, Fresh Vegetables Du Jour and Oven Baked Potato with Sour Cream, Cheddar & Chives – all for only \$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

Weekdays – The Parlour – 7 – 9 am  
Complimentary Coffee & Pastries



## Bull Session with Barry!

Friday, May 30, 4:00 - 5:00 pm

General Manager, Barry Shields, will host a casual gathering of members with complimentary featured libations and bar snacks on the third Friday of each month in the Lounge. Members are encouraged join Barry to discuss concerns, offer ideas, and ask questions about your CLUB. Pop in for a relaxed visit with Barry!

## Prime Rib Birthday Night with Live Music

Complimentary to Members with May Birthdays!

Wednesday, May 14, 6 – 8 pm  
\$24++ adults, \$10++ Ages 6 – 12  
Free for kids 5 & under

If you are celebrating your birthday in May, 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 relaxed evening of great food, live music and good company. Indulge in our carving stations with juicy prime rib and golden roast turkey, fresh veggies, sides & 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.





## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

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*Prime Rib Birthday Night – Wednesday, May 14*  
*Que Syrah, Syrah Wine Tasting - Thursday, May 15*  
*Perdomo Cigar Dinner – Thursday, May 22*  
*Bull Session with Barry - Friday, May 30*

### 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 ~ 2:00pm  
*(Food service available all day, menu options limited)*

#### Dinner

**Grille & Balcony**  
Monday through Saturday  
5:00 ~ 11:00pm  
*(Last food order taken by 9:30pm)*

#### Cocktails

**Lounge**  
Monday through Thursday  
4:00 ~ 11:00pm  
Friday and Saturday  
4:00 ~ 1:00am

#### 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> <b>Matt Tillery</b> <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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