



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

October 2014

CLUB Events

Downtown GetDown Buffets

Friday, October 3 & 17
6:30 pm | \$22.50 Adult
\$12.50 Ages 6 - 12

Prime Rib and Pasta Birthday Night

Complimentary to Members with October Birthdays!
Wednesday, October 8, 6 - 8 pm
Live Music & Flambé Dessert
\$24 Adults | \$10 Ages 6 - 12

Whiskey Tasting with Cigars

Thursday, October 16
6:00 pm | \$30
Free to Platinum Society Members

GC Sunday Brunch

Following the Notre Dame Game!
Sunday, October 19
10:00 am - 2:00 pm
\$18 Adults
\$10 Children 6 - 12

'Little Club of Horrors' Halloween Costume Ball

You don't want to miss this party!
Saturday, October 25
7:00 pm | \$80

Weekend Specials

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

Morning Eye-Opener

Weekdays, Parlour, 7 - 9 am
Complimentary Coffee & Pastries



'Little Club of Horrors' Halloween Costume Ball!

Saturday, October 25 | 7:00 pm | \$80++ Per Person
Reservations Required 224-0650 | Credit Cards Accepted for Sponsored Guests

Get ready for a hauntingly good time! Your CLUB is throwing a huge Halloween Costume Ball, complete with an unnerving abundance of eerie offerings like a Screamship Round, Shrieking Ship Seafood Display and Cauldron Cocktails. Move your bones on the dance floor with goblins and ghouls and beware on the Balcony for werewolves downing potions, smoking cigars and howling at the moon. If you dare, take a glimpse into your future with a tarot card or palm reading. Start planning your creepy, funny or magical costume now and don't miss the trickiest Halloween Party in Tallahassee! Tickets include entertainment with a live band/dancing, costume contest, tarot/palm reader, CLUB open bar and an abundance of devilish food. Call 224-0650 for reservations, confirmed reservations will be billed.



Passed Horror d' Oeuvres

Severed Fingers in a Blanket • Creepy Crawler Blue Cheese & Almond Stuffed Dates • Cheesy Risotto Eyeballs
Deviled Egg Eyes • Frightful Flatbreads (Fig, Prosciutto, Brie & Buffalo Chicken)

Shrieking Ship Seafood Display

Oysters on the Howling Shell • Spellbinding Shrimp Cocktail • Knee Knocking King Crab Legs
Supernatural Smoked Fish Dip

Grim Reapers Graveyard

Screamship Round with Assorted Rolls
Bone Rattling Bat Wings • Prosciutto 'Meat Head' with Assorted Italian Antipasto
Possessed Pumpkin Ravioli with Sage Brown Butter Sauce • Spine Tingling Sliders (Chicken & Beef)

Frightful Farmer's Table

Hazardous Hummus • Mischievous Marinated Vegetables • Chilling Crudités • Bewitched Breads

Deathly Desserts

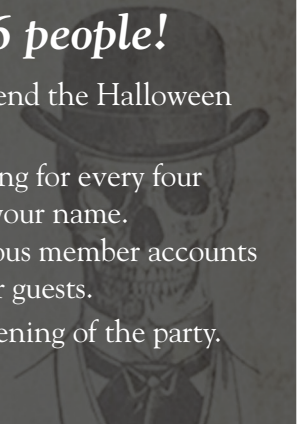
Full assortment for witches, warlocks and werewolves

Creepy Club Call Bar with Specialty Drinks

Cauldron of Mulled Cider • Black Magic Cocktails

Win a Chef's Table for 6 people!

- Invite friends and colleagues to attend the Halloween Ball with you!
- Receive one 'chance' in our drawing for every four reservations that are made under your name. Reservations can be billed to various member accounts or via credit card for non-member guests.
- The drawing will take place the evening of the party. *Good Luck!*



GC Sunday Brunch

Following the Notre Dame Game!

Sunday, October 19

10:00 am – 2:00 pm

Adults \$18

Children Ages 6 to 12 - \$10

FREE for Children 5 & Under



Our monthly Sunday Brunch continues and Chef constantly changes the menu to offer original and creative selections. Bring family and guests to the CLUB and enjoy brunch in the Main Dining Room with beautiful guitar accompaniment. It's the perfect way to round out the weekend! Call 224-0650 for reservations; confirmed reservations will be billed.

She-Crab Soup

Fresh Fruit Display

Bacon & Sausage Links

Omelettes to Order

Honey Glazed Ham Carving Station

Roasted Pumpkin Bread French Toast & Maple Walnut Syrup

Spinach & Roasted Root Vegetable Salad with Pressed Eggs & Warm Bacon Vinaigrette

Roasted Duck & Mushroom Frittata

Crab Cake Benedict with Old Bay Hollandaise

Garlic Sautéed Green Beans

Build your own Grits Station

Crispy Breakfast Potatoes

Pastry Chef's Assorted Desserts

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.



Welcome NEW MEMBERS

Ashley Edwards

Program Coordinator / Student Veterans Center / Florida State University

SPONSORS: Gus Corbella & Cameron Cooper

Jeff Littlejohn

Consulting / Littlejohn, Mann & Associates

SPOUSE: January
SPONSORS: Douglas M. Mann & Charles B. Littlejohn

Becton James Roddenberry

Emergency / Trauma Registered Nurse Tallahassee Memorial HealthCare

SPONSORS: Dr. Stephen Cremin & Cynara Miller

Stan Wilcox

Athletics Director / Florida State University

SPOUSE: Ramona
SPONSORS: Gus Corbella & Cameron Cooper

It's All in the Details

The holidays are a great time to show off your CLUB to family, friends and colleagues. Take time to relax and enjoy their company by bringing them to your CLUB.

Did you volunteer to host the next dinner party? Let us help. Our smaller private dining rooms are available for parties of 4 to 32. We are here for you. Imagine, as the party host, You could have the opportunity to not only enjoy your party and guests, but to also be treated to impeccable service and amazing culinary creations.

In addition, as your office starts planning holiday functions, think about sponsoring your office holiday parties in our larger private rooms, which can accommodate 30 to 300 guests. Your company will shine, while you and your colleagues have a great event at your CLUB.

As your Catering Director, when working with members on their events, I love to hear them say, "That's it...that was so easy!" I strive for that response each and every day, for each and every event. From a simple business lunch meeting, to coordinating the details of a large reception for 300, I am here to assist you in planning any event or gathering for you, our member.

Lunches & Showers | Cocktails & Hors D' Oeuvres

Lavish Buffets & Plated Dinners | Gourmet Desserts

Customizable Menus | Complete Audio Visual Services

Contact Laura Kalinoski at 205-0665 or lkalinoski@govclub.com

Whiskey Tasting with Cigars

Thursday, October 16 | 6:00 pm | Balcony & Parlour | \$30

FREE to *Platinum Society Members*

Sample five fine whiskeys & enjoy two great cigars. Relax and indulge in the offerings on the Balcony and in the Plantation Room. Whatever your preference, you are sure to leave this evening with some great new whiskey knowledge. As always, the Culinary Team will present lite bites to accompany the tasting. Call 224-0650 for reservations; confirmed reservations will be billed.



Featuring
*Collingwood 21 year old Rye Canadian Whisky • High West Whiskey Campfire Michter's US*1 Unblended American Whiskey • Thirteenth Colony Distillers Southern Corn Whiskey Tullamore D.E.W. 12 year old Special Reserve*

Cigars
Arturo Fuente Hemingway Best Seller Perfecto • Romeo Y Julieta 1875 Exhibicion No. 3

Managers Message

Thanks to all the Members who have treated themselves to some of the creations made by our new Pastry Chef, Carol Withers. Carol is already starting to make her mark at the CLUB with her Lemon Raspberry Gateaux, Classic Tiramisu and her ever so decadent Flourless Chocolate Cake. The dessert offerings will change slightly every two or three weeks to give everyone an opportunity to sample through her full pastry repertoire.

The Smoking Survey certainly proved that the Members have strong feelings, one way or another, about



Barry Shields
General Manager

smoking at the CLUB and more specifically, in the Lounge. Over 400 members responded and supplied a great deal of valuable information that the Board can now use to make an educated decision of what's best for the CLUB and its Membership. According to the survey 71% of you do not smoke. 39% would like to see smoking banned completely at the CLUB. 32% of the responses said to leave the current policy in place with no changes. 29% of our responses indicated that it was Very Important or Somewhat Important for themselves

and guests to be able to smoke at the CLUB. It was great to see just how engaged everyone was with the survey and many additional comments were provided. It showed me just how proud all of you are of your G.C.

See you at the CLUB!

Barry Shields, CCM
General Manager

Family Thanksgiving Feast

Thursday, November 27 | 12:00 – 4:00 pm
Adults \$32 | Children Ages 6 to 12 - \$14
FREE for Children 5 & Under



Your CLUB will be open on Thanksgiving Day with all the traditional dishes that everyone loves. Enjoy a relaxing, delicious & stress free Thanksgiving, served family style, with family and friends at your CLUB. When you finish your meal, we'll provide take-home boxes for your leftovers. Call 224-0650 for reservations; confirmed reservations will be billed.

Family Style Thanksgiving Feast

Roasted Pear Salad with Candied Walnuts
and Champagne – Raspberry Vinaigrette

Corn Bread Dressing

Oyster & Artichoke Dressing

Creamed Pearl Onions

Buttered Sweet Peas

Whipped Idaho Potatoes

Brown Sugar & Pecan Sweet Potato Casserole

Sage & Butter Roasted Turkey

Honey Baked Ham

Giblet Gravy

Gran Marnier Cranberry Compote

Warm Yeast Rolls

Pastry Chefs Selections

New Pastry Items at Your Club

If you have not had an opportunity to indulge in Pastry Chef Carol's scrumptious new offerings, then you are missing out! Stop in any time of the day or evening for a cup of our fresh GC Press Pot Coffee and Chef Carol's delights. You'll be glad you did.



Prime Rib and Pasta Birthday Night with Live Music

Complimentary to Members with October Birthdays!

Wednesday, October 8, 6 – 8 pm

Adults \$24 | Children Ages 6 to 12 - \$10

FREE for Children 5 & Under



We've added a delicious Pasta Station to our Prime Rib Birthday Night! If you're celebrating your birthday in October, bring your party to the CLUB and celebrate with us. Even if it's not your birthday, come out and enjoy this spectacular evening of great food, live music

and good company. Call 224-0650 for reservations. Confirmed reservations will be billed.

Prime Rib Station

Creamed Spinach, Seasonal Veggies

Build your own Salad Bar

Pasta Station

Penne or Farfalle Pasta Sautéed to Order

Pasta Sauces

Classic Marinara | Alfredo | Spicy Tomato Vodka Cream

Pasta Toppings

Roasted Chicken | Sweet Italian Sausage | Shrimp
Black Olives | Caramelized Onions | Club Grown Basil

Roasted Sweet Peppers | Garlic Roasted Mushrooms
Grated Asiago Cheese

Flambé Dessert Station



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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DTGD Buffets - Friday, October 3 & 17
GameDay Tailgate & Shuttle to the Stadium - Saturday, October 4 & 18
Whiskey Tasting & Cigars - Thursday, October 16
GC Sunday Brunch - Sunday, October 19
'Little Club of Horrors' - Halloween Costume Ball - Saturday, October 25

BOARD OF GOVERNORS

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

CLUB MANAGEMENT STAFF

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

BUSINESS HOURS

Lunch

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

Dinner

Grille & Balcony
Monday through Saturday
5:00 ~ 9:00pm

Cocktails

Lounge
Monday through Saturday
4:00 ~ 10:00pm

Contact

202 S. Adams St.
Tallahassee, FL 32301
Reservations: 850-224-0650
Reservations@GovClub.com