

# Downtown GetDown Buffets!



Friday, November 7, 21 & 28  
 Buffets Open at 6:30 pm  
 \$22.50 Adult, \$12.50 Ages 6 – 12  
 FREE for Kids 5 and Under

Our family friendly GetDown Buffets are the perfect way to kick-off your football weekend. Enjoy the Seminole spirit and casual feeling throughout the Clubhouse and Lounge during Friday night GetDowns. There's no better way to enjoy the downtown festivities than in the comfort of your CLUB!

## UVA v. FSU

Boiled Virginia Peanuts | Create a Burger Station | Chili Cheese Dogs  
 Broccoli Crunch Salad | Chesapeake Bay Crab Cakes with Roasted Poblano Cream  
 Virginia Baked Ham Biscuits | Grilled Flank Steak & Roasted Shiitake Mushrooms  
 5 Cheese Mac & Cheese | Braised Collards

## BC v. FSU

New England Clam Chowder | Fall Harvest Root Vegetable Salad  
 'Traditional New England Boiled Dinner' – Corned Beef, Cabbage, Potatoes, Carrots  
 Fish & Chips | Slow Roasted Boston Butt | Roasted New Potatoes  
 Green Bean Casserole | Burgers & Dogs | Boston Cream Pie

## UF v. FSU

Fried Gator Tail & Citrus Aioli | Baby Greens Salad | Pimento Cheese & Crackers  
 Hogtown Chili with Bacon, Cheddar Jalapeno Corn Bread  
 Blackened Mahi & Lima Bean Succotash | Smothered Pork Chops  
 Burgers & Dogs | Pan Roasted Florida Vegetables | Sweet Potato Casserole

# GameDay Tailgate & Shuttle to the Stadium!

Saturday, November 8, 22 & 29  
 Shuttle Service to and from the Club | \$15 pp  
 Tailgate Buffet in the Lounge  
 Adults \$23++ | \$12++ Children 6 to 12 years  
 Lounge opens three hours prior to kick-off

Your CLUB makes it easy to enjoy a comfortable tailgate before going to the cheer on the 'Noles. We've got you covered with a Tailgate Buffet in the Lounge and/or transportation via mini-bus to and from Doak Campbell Stadium. Our big screen TV's will be covering the college football games and our culinary team will roll-out the perfect tailgate buffet to fill you up with game day favorites. Of course, the bar will be open with plenty of pre-game libations. Park your car downtown or with our valet and we will take care of the rest! Shuttle service will run two hours prior to and following the game. Reservations for transportation must be received by Thursday prior to game day. Call 224-0650 for reservations and 'get your game on'. **Please make your reservation by Thursday prior to game day. A minimal participation requirement has been placed on this event. If the tailgate has to be cancelled, you will be contacted immediately.**



## TAILGATE BUFFET

Old Bay Popcorn  
 Spice Rubbed Chicken Wings  
 with Trio of Sauces  
 Black & Bleu Beef Sliders  
 Nathans Hot Dogs and Fixin's  
 Buffalo Chicken Dip & Tortillas  
 Southern Style Cuban Sandwiches  
 Mojito Chilled Shrimp  
 & Pineapple Skewers  
 Southern Style Cole Slaw  
 Pastry Chef's Assorted Mini Confections

# Brunch with Santa

Sunday, December 21  
 Main Dining Room  
 10:30 am – 2:30 pm  
 Adults #36++  
 Children Ages 6 to 12 - \$18++  
 FREE for Children 5 & Under

Start off your holiday merriment at the Club by indulging in Brunch with Santa. In the grand Governors Club tradition of Mother's Day and Easter, we'll be presenting an elaborate brunch buffet with all the scrumptious holiday offerings you can imagine. Bring your out-of-town guests and family to dine surrounded by our beautiful holiday decorations. Of course, Santa will be with us to gather all those last minute wishes from the children. Room rentals will be waived for private rooms. Call 224-0650 for reservations; confirmed reservations will be billed.

# Prime Rib and Pasta Birthday Night with Live Music

*Complimentary to Members with November Birthdays!*  
 Wednesday, November 12, 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 popular Prime Rib Birthday Night! If you're celebrating your birthday in November, 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  
 Sides & 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

## What Members Are Saying



Last Friday the CLUB hosted a 'Sweet Sixteen' dinner for my daughter and a group of her friends.

Laura Kalinoski was absolutely fantastic in helping walk my wife and I through the planning of the event. Laura left no stone unturned in making certain that everything worked out beautifully! Our servers, Kevin and Anthony were excellent and took great care of our group. When they found out that my wife and I would be eating separately from the party, they went out of their way to set up a special table for us so that we could be close to the party in order to pop in and take photos whenever needed!

Kudos to Barry for putting together such a great team. Paul, Josh, Anna and Allison are all always helpful and member service oriented which makes going to the CLUB a pleasure. They always work hard to satisfy the member's needs, and last Friday was no exception.

We had a great time this past Friday, and that is the rule and not the exception at the GOVERNORS CLUB!

*J. Emmett Reed*

Thank you for making Mother's birthday a special one. She really enjoyed it. The service and meal was outstanding. The CLUB is really doing so well since Barry came on board.

Love how the Club are raising the bar of service and culinary delights. Thank you!

*Linda Figg*

I wanted to extend a special "Thank You" to the CLUB staff. We, as always, enjoyed the past wine tasting. Paul does such a fantastic job with the themes and wine choices, and Chef Brian always has a wonderful, creative food pairing. I want to extend a special thanks to Chef Brian for taking the time to always bring out a special pairing for me to accommodate my food allergies. I know on these busy nights that it is not easy, but it is so truly appreciated.

I wanted to let you know that as I was enjoying the wine tasting, I had a conversation about the CLUB with the other members at our table. Every member made such wonderful comments about the staff at the CLUB. You truly have a great team. The staff is very attentive and professional. Chef makes it very easy for someone like me, with food allergies, to adjust any choice on the menu to meet my needs.

We look forward to the many fall events at our GOVERNORS CLUB.

*Jeannie and Mike Sole*

## 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!

## Club Snapshots



## FSU Basketball Pre-Game in the Lounge

Complimentary Wing Station | 5-6 pm  
Monday, November 3 | Monday, November 10  
Tuesday, November 18 | Tuesday, November 25

Pop in your Lounge prior to the FSU Basketball games and enjoy complimentary wings!

*'Garnet & Gold' & Buffalo Wings  
Dave's Blue Cheese Sauce, Buttermilk Ranch Dip & Crisp Veggies*



## Chef Search Update

Our search for the next Governors Club Executive Chef is off to a great start. We are conducting a nationwide search and considering only the best of the best. Our candidate base is strong and includes multiple Certified Executive Chefs, mostly from the southeast. We have over 15 resumes and several confidential inquiries within reach of our recruiters and expect additional candidates will come forward as the search continues. Our goal is simple; hire a Chef that will provide a superior level of cuisine unsurpassed by any other establishment in North Florida, and bring excitement in our dining rooms through interesting and creative dishes synonymous to the Private Club experience. Our next Chef will be tasked to bring the dining experience of the Governors Club to the next level. We look forward to introducing your new Chef before the end of the year. Between now and then, our culinary staff is more than capable of carrying the torch and will continue to focus on serving your needs as they have done for many years.