



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

March 2015



Session Lunch Buffets

Tuesday & Wednesday
2nd Floor & Lounge
Thursday – Lounge

AIF Legislative Shuttle

Monday, March 2 | 5-8:30 pm
Complimentary for Members

Oliva Cigar Dinner

Thursday, March 5 | \$84
Open Bar – 6:00 pm
Dinner – 7:00 pm

Kids Dinner & Movie Night

Parents Date Night
Friday, March 13 | 6:30 pm
\$10 per child

GC Sunday Brunch

Main Dining Room and Balcony
Sunday, March 15
10:30 am – 2:00 pm

St. Patrick's Day Special

Corned Beef & Cabbage
Luck of the Irish Martinis - \$5
Tuesday, March 17

Gourmet Seven Hills Wine Dinner

Main Dining Room
Friday, March 20 | 6:30 pm | \$85
Main Dining Room
\$55 for *Platinum Society Members*

Prime Rib & Pasta - Birthday Night

Complimentary for March Birthdays!
Thursday, March 26
Live Music & Flambé Dessert
6-8 pm | Buffet Opens at 6 pm
\$24 Adults | \$10 Ages 6 – 12

Springtime Tallahassee Buffet

Plantation Room & Balcony
Saturday, March 28
11:30 – 1:30 pm
\$19 Adult | \$10 Kids

Chef's Table

Main Kitchen
6:30 pm Reservation Time
Maximum of 6 guests

Gourmet Dinner with Seven Hills Winery

Friday, March 20 | Main Dining Room
6:30 pm Member Bar Cocktails
7:00 pm Dinner
\$85 | \$55 for *Platinum Society Members*



Established in 1988, Seven Hills Winery in Washington is one of Walla Walla Valley's oldest and most respected wineries. Focusing on benchmark Cabernet Sauvignons and Bordeaux-varietal reds, the wines of Seven Hills are known for their acclaimed style and notable balancing structure and grace. Michael Greenfeld of Bulletproof Wine and Spirits will facilitate the evening. Visit the winery website at www.sevenhillswinery.com. Call 224-0650 for reservations. Reservations required; confirmed reservations will be billed

Lobster Salad with Citrus, Micro Greens and Lavender Dressing

~ Oregon Pinot Gris 2013 ~

Duck Leg Confit with White Beans

~ Columbia Valley Cabernet Sauvignon 2012 ~

Pan Seared Gulf Scallop with Caramelized Endive and Orange Salt

~ Seven Hills Vineyard Walla Walla Cabernet Sauvignon 2012 ~

Seared Beef Medallions with Red Wine Bone Marrow Demi Reduction, Provençal Herb Tomato and Pear Shape Potato

~ Seven Hills Ciel du Cheval Vineyards 2012 (Red Mountain AVA) ~

Apricot Tart with Honey Goat Ice Cream

~ Late Harvest Riesling 2013 ~

Jazz Dinner in the Main Dining Room

Saturday, March 21

Live Jazz Entertainment Starts at 7:00 pm

Many members have commented that they would enjoy the opportunity to dine in the Main Dining more frequently. With this in mind we are now offering a jazz dining experience at your CLUB. Join us on Saturday, March 21st as we present our full a la carte menu in the Main Dining Room with the entertainment of smooth jazz. Bring a group of friends and make it a special night out at your CLUB. The Grille will be closed on this evening. Regular dining hours of operation apply. Call 224-0650 for reservations.



Easter Sunday Brunch

Sunday, April 5 | 10:30 am – 2:00 pm
\$36 Adults | \$16 Children Age 6 - 12

This popular family event is a tradition at the GOVERNORS CLUB. We will be offering all the delectable Easter brunch selections our members have come to expect and enjoy. The Easter Bunny will be here to visit with the children! Seating is available on the ½ hour between 10:30 am and 2:00 pm. Our menu is available for viewing on our website www.govclub.com Dining & Catering/Menus. We have a limited number of private rooms available for your Easter celebration and all room charges will be waived. Reservations are always in high demand for Easter. Call 224-0650 for reservations; confirmed reservations will be billed.



St. Patrick's Day Special

Tuesday, March 17
Corned Beef and Cabbage
\$11.95 lunch | \$14.95 dinner
\$5 'Luck of the Irish' Martinis



In honor of St. Patrick's Day, we will be serving Corned Beef & Cabbage as our feature for lunch and dinner. Stop in and enjoy a dish of hearty Irish heritage!

Morning Eye-Opener

Your CLUB is the perfect location for a morning meeting. The Parlour is available with soft seating, Wi-Fi, and complimentary 'to-go' coffee and pastries weekdays from 7 – 9 am. Reservations are not required.



Welcome NEW MEMBERS

G. Donald Rosenkoetter
Managing Partner
Newbridge Consulting Group
SPONSORS: Doug Tatum
& Cameron Cooper

Cory Guzzo
Lobbyist / Floridian Partners
SPONSORS: Jorge Chamizo
& Charlie Dudley

Adam Giery
Strategos Group
SPOUSE: Elyssa
SPONSORS: Jon Menendez
& Glen Kirkland

Adam Babington
Director
Government & Industry Relations
Walt Disney World Parks and Resorts
SPOUSE: Beth
SPONSORS: Jennifer J. Green
& R. Dean Cannon, Jr.

Wayne Cooper
Managing Director / Founder
Electronic Health Solutions
SPONSORS: Frank Messersmith
& Keri Rayborn Silver

Steven H. Parton
Of Counsel
Gray / Robinson Attorneys at Law
SPOUSE: Glory
SPONSORS: George Meros & Jessica Love

Nicole Graganella
Legislative Analyst / Colodny Fass
SPONSORS: Doug Bruce
& Meredith Snowden

Colleen Burton
Representative
Florida House of Representatives
SPOUSE: Brad
SPONSORS: David A. Shepp
& Brian Jogerst

Nicole Fogarty
Legislative Affairs Director
St. Lucie County
SPONSORS: Patrick Rooney
& Richard Reeves

Melanie Becker
Director of Government Affairs
Universal Orlando
SPONSORS: Brian Musselwhite
& Allison S. Carvajal

George Hackney
President / Hackney Nursery Company
SPOUSE: Juliane
SPONSORS: Tom Stahl
& Cameron Cooper

John 'Jay' Malpass
Strategic Projects Manager
Motorola Solutions, Inc.
SPOUSE: Lisa
SPONSORS: Alia Faraj-Johnson
& Harold Costello

Governors Club Accolades

The GOVERNORS CLUB Accolades program encourages members, staff and guests to recognize the actions and attitudes of staff members who go 'above and beyond'. Be sure to take the time to recognize your staff when they go the extra mile to ensure your CLUB experience is perfect. The Member whose accolade card is drawn will receive dinner for two at the CLUB. The staff members whose names are drawn will receive \$100.



4 Course Prix-Fixe Theater Menu - \$48

Our new Prix-Fixe Theater Menu is 'set-for-speed' and designed for Members that are attending any of the numerous cultural productions in town. The menu is offered between 5 and 6 pm and is designed to ensure a wonderful dining experience without the worry of missing the opening act! To view the menu selections, please visit our website, www.govclub.com, Dining & Catering/Menus. This menu is available daily, reservations required.

Manager's Message

As I'm thinking about what to share in my monthly message, I realize that the busy week has taken a toll on my mental state. Feeling a little loopy I sense a special admiration for the warm chocolate shot machine that sits in the lobby of the CLUB.

The Chocolate Shot Machine....

Just inside the front door of the CLUB sits the chocolate shot machine. On the surface it's simply a nice touch placed next to the dinner mints. In reality, it has a much deeper, direct correlation with our mission to serve our Members and their guests. Much like our service staff, the chocolate shot machine quietly waits to serve you from the time our doors open in the early morning to late in the evening when the last Member has left the building. Like our culinary professionals, the chocolate shot machine serves only the finest and freshest ingredients, dispensing a liquid goodness composed of high quality European dark chocolate, heavy cream, Italian espresso and a dash of imported ground cinnamon. Only the best for those who comprise the Membership at the GOVERNORS



Barry Shields
General Manager

CLUB! When you have a chill it's there to warm your soul, when you have a sweet tooth, it's there to satisfy your craving, and when you need a boost, it provides just enough caffeine to pull you through that lull. After lunch or dinner at the CLUB, it silently waits to thank you for your visit and looks forward to the next opportunity to serve you.

Hope to see you soon, at the chocolate shot machine!

Barry Shields, CCM
General Manager

Message from Chef Frei



When you receive this newsletter, I will have been on-board at the CLUB for two short and very fast-moving months. During this time, I have taken the opportunity to get to know the Members, facility, culinary team and entire staff while creating all new lunch and dinner menus that I hope you will enjoy. A highlight for me has been preparing custom dishes at our personal Chef's Tables in the Main Kitchen, as it gives me the opportunity to meet more members one-on-one. If you

have not had the opportunity to visit the CLUB and sample the new menus, I encourage you to do so. I have strived to select a wide range of dishes which will suit the desires and taste you expect at your CLUB. Please always feel free to contact me with questions or suggestions for items you would like to see on our menus.

Bon Appetite!
Chef Frei

\$18 Filet Dinners on Friday Evenings with Live Music

Friday's in the Grille are filling and relaxing with live music by Charles Santiago. Enjoy a 6oz Filet Mignon or Fresh Fish of the Day, Iceberg Wedge Salad, Fresh Vegetables Du Jour and an Oven Baked Potato with Sour Cream, Cheddar & Chives – all for only \$18!



Save the Date!
Governors Club
Golf Tournament

Monday, May 11
Capital City Country Club

Let us know if you would like to serve on our Tournament Committee. Call Barry Shields, 205-0664.

GC Picnic Totes | \$48 + tax

Available anytime, for any occasion! Consider them for picnics in the park, tailgates, out of town trips or simply a nice evening 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, Fresh Fruit

Salad, Double Chocolate Ghirardelli Brownies or Assorted Cookies, Bottled Water, Cutlery & Napkins. Call 224-0650 to order your tote 24 hours in advance for pick-up at the CLUB.



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!



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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Stephen Shiver
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Sarah Bascom
Beverly Bursleson
Cameron Cooper
Marion Hoffmann

David Johnson
Bill Moor
Clay Sechrest

Jay Smith
Jim Spalla



BUSINESS HOURS

Lunch

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

Dinner

Grille & Balcony
Monday through Saturday
5:00 ~ 10:00pm

Cocktails

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

Contact

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

CLUB MANAGEMENT STAFF

Barry Shields
General Manager/COO

Nancy Goodson
Controller

Tina Schmitz
Assistant Controller

Allison Ager
*Membership & Marketing
Director*

Norman Frei
Executive Chef/CEC CCC

Demetrius Johnson
Sous Chef

Laura Kalinoski
Catering Director

Justin Thompson
Food & Beverage Director

Cynthia Cerda
Anna Dawkins
Food & Beverage Managers

Paul McShane
Beverage Manager

Robert Tharp
Facilities Manager