



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

May 2015

CLUB Events

Cinco De Mayo in the Lounge

Tuesday, May 5
Complimentary Taco Bar
\$5 Margaritas | \$3 Corona

Mother's Day Grand Buffet

Sunday, May 10
10:30 am – 2:30 pm

Prime Rib & Pasta Birthday Night

Complimentary for May Birthdays!
Wednesday, May 13
6-8 pm | Buffet Opens at 6 pm

Kids Dinner & Movie Night Parents Date Night

Friday, May 15 | 6:30 pm
\$10 per child

'Wines of the World' Blind Wine Tasting

Thursday, May 21 | 6:00 pm
Main Dining Room

Cooking with Chef Frei

Thursday, May 28
6:30 pm | \$35

'Dine in the Main' With Smooth Jazz

Saturday, May 30
Entertainment Starts at 7:00 pm

Chef's Table Main Kitchen

6:30 pm Reservation Time
Maximum of 6 guests

Memorial Day Observation

CLUB Closed - May 23 & 25

Weekend Specials

Friday - \$18 Filet Night
Saturday Night - BYOB

Morning Eye-Opener

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

Mother's Day Grand Buffet

Sunday, May 10 | 10:30 am – 2:30 pm
\$36 Adults | \$16 Children 12 – 6
Complimentary for Kids 5 & Under

Bring those special Moms and Grandmothers to the CLUB for our 'Mother's Day Grand Buffet' on Sunday, May 10. 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 9.



Grand Buffet Menu

Soup

Sweet Pea & Mint

Salads

Cheese and Pâté Display
Smoked Salmon Display
Deviled Eggs Display
Fresh Fruit Display
Fried Oysters
Shrimp Cocktail Display
Mom's Salad Bar

Entrées

Omelet Station | Eggs Benedict
Country Style Roasted Potatoes
Bacon | Sausage Patties
Bradley Country Links
Blueberry & Strawberry Crepes
Waffles | French Toast | Pancakes
Baked Salmon with Fruit Salsa
Mom's Vegetables Mix

Knee High Buffet

Chicken Fingers | Tater Tots
Mac & Cheese

Chef's Carving Station

Smoked Honey Glazed Turkey Breast
Sliced Prime Rib

Desserts

Super Mom's Dessert Bar
Bananas Foster Station

Cooking with Chef Frei Seafood Extravaganza

Thursday, May 28 | 6:30 pm
Main Kitchen | \$35

Jump into the kitchen with Chef Frei and learn four beautiful methods of cooking fresh seafood. Chef Frei will share with you baking, poaching, searing and sautéing techniques in this interactive cooking demonstration and tasting. Delight in preparing baked salmon en crouete & papillote, poached flounder & salmon as well as pan seared grouper and sautéed shrimp. Only \$35 for instruction, our featured libation and a sampling of scrumptious seafood. For reservations call 224-0650; confirmed reservations will be billed.



The Board of Governors Invite You to Attend 'Member Mingle'

Tuesday, May 19 | 5 – 6:30 pm
Complimentary Hors d'oeuvres
& Cocktails



In the last four months, we have added 50 new members to the GOVERNORS CLUB. Our membership consist of a wide range of professionals from business, education, government and medicine, just to name a few. With executives ranging from CEO's and managers of major corporations to small business owners, our membership is diverse and influential. Join the Board of Governors along with new and old members for an opportunity to meet one another, build relationships and find out how you or your business may further benefit from your membership. Bring your business cards and make new acquaintances in the comfort of your CLUB. RSVP 224-0650

Easter Brunch



Welcome NEW MEMBERS

Representative Jay Fant

*Representative
Florida House of Representatives*
SPOUSE: Lauren McCartney
SPONSORS: Foyt Ralston & Chris Moya

Jeffery Woodburn

*Policy Director
Executive Office of the Governor*
SPOUSE: Lindsey
SPONSORS: Dr. Mary Kim McDougal
& Toby Philpot

Lauren Book

CEO & Founder/Lauren's Kids Foundation
SPONSORS: Ronald Book & Jeff Hartley

Marianne Moran

*Director of Government Relations
The Nature Conservancy*
SPONSORS: Sean Stafford
& Ryder Rudd

Andrew Williams

Marpan
SPOUSE: Marlene
SPONSORS: Johanna Money
& Terrie Brooks

Nat Higdon

Vice President, Thomas County Federal
SPOUSE: Heather
SPONSORS: Bruce Weiner & Mike Steiner

Chef Talk

I would like to thank you for the positive feedback and nice compliments on our new lunch & dinner menus and session buffets. I hope everyone enjoyed our Easter Brunch and we hope to see you again for our 'Mother's Day Grand Buffet' on May 10.

The last few months have been extremely busy & fun, and I have been truly amazed at how much food we have prepared and presented during this busy season. I would like to thank my culinary staff for a job well done. As the legislative season comes to a close, I understand that we will have time to slow down and take the opportunity to make additional menu changes. We will be updating our banquet menus as well as presenting new lunch and dinner menus to keep things fresh and delicious for your dining opportunities at the CLUB. On May 28th, I look forward to

interacting with you at my first cooking class. The evening will be centered on seafood dishes with various preparations. Deep frying will not be a part of this course, as everyone prepares fried fish. Instead, I want to provide you more

healthy and appetizing options for preparing local seafood in your home.

I have really enjoyed preparing dishes for our 'Dinner and Movie' nights. If you have not attended one, be on the lookout for our next event. It's a fun night with great entertainment and fantastic food in the Main Dining Room. Additionally, we have another educational wine tasting with food pairing set for May 21, and don't forget

about our Chef's Tables. I thoroughly enjoy preparing extraordinary dishes for our members on those special occasions.

Bon Appetit - Chef Frei



Manager's Message

Former long-time General Manager Ken Johnson had the right idea when he built the Balcony. Completed in November 1996, it quickly became a favorite area for Members to enjoy. This time of year brings us the perfect weather to utilize the Balcony. When you combine Mother Nature's cool air with the CLUB's culinary offerings and personalized service, your Balcony offers a unique setting not found just



Barry Shields
General Manager

'Wines of the World' Blind Tasting

Thursday, May 21 | 6:00 pm | Main Dining Room | \$30
Free for *Platinum Society Members*

Join us at the CLUB for a fabulous and fun blind wine tasting. Bring your vino-nose & taste buds and rate each wine based on your personal preferences. Any country, region or grape is fair game. Kevin Wirfs of Transatlantic Wine & Spirits will present the wines and the only information you will have while tasting is the color! Of course, Chef Frei will present lite bites to accompany the wines and you have the opportunity to order your favorites at below retail prices! Call 224-0650 for reservations; confirmed reservations will be billed.



Update Your Member Profile and View Our Member Directory

With the launch of our new website, you can view our private member directory and update your profile & photo.

To access the private side, visit www.GovClub.com, click Member Login at the top right of the site and when prompted, type in your username and password. Your username has been set to your four digit member number (if your number is less than four digits, add zeros to the front) and your initial password is your last name.

anywhere in Tallahassee. Of course, when the city organizes an event such as the ever popular Downtown GetDowns, the Balcony is the first area of the CLUB to be filled with reservations. But given a day like today as I write this article, the weather is sunny with a light breeze; the temperature is around 74 degrees and the air is void of pollen. I imagine today we'll have a full balcony at lunch, but later tonight I'll be wondering why more folks don't take advantage of our perfect "Al Fresco" opportunity. For cocktails, lunch, dinner, an after dinner smoke or simply to relax and enjoy the view, your Balcony awaits you.

Hope to see you at the CLUB,

Barry Shields, CCM
General Manager

Kids Dinner & Movie Night Parents Date Night

Friday, May 15 | 6:30 - 9:30 pm
\$10 per child

Bring the kids to the CLUB for their own dinner party and movie while parents enjoy 'Friday Night Filet Night' in the Grille with live music. We'll fill their tummies with scrumptious Grilled Chicken Tenders, Green Beans & Carrots, Mac-n-Cheese and Dessert. They'll be entertained with *Penguins of Madagascar* and looked after by a licensed child care provider. All children attending must be potty trained. Call 224-0650 for reservations; children's reservations will be billed.



Get Your Car Quickly

The Mako Valet App provides you the ability to contact the valet attendants via your phone and start your car retrieval before arriving at the valet stand. Please be mindful that vehicles can only be kept in the front of the CLUB for 10 minutes. If you will be longer than 15 minutes to retrieve your car, it may be returned to parking. Use the QR code shown here to download the App, or find it on Google Play or in the Apple App Store.





GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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BOARD OF GOVERNORS

Gus Corbella
President

Tom Stahl
Vice President

Michael Kalifeh
Secretary / Treasurer

Stephen Shiver
Immediate Past President

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