



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

October 2015



Paint & Sip

Thursday, October 8
6:30 pm | \$45

Gourmet Acre Wine Dinner

Thursday, October 8 | \$70
6:30 pm Member Bar
7:00 pm Dinner

Downtown GetDown Buffets

Friday, October 9, 16 & 30
\$22.50 Adult
\$12.50 Ages 6 – 12

GC Sunday Brunch

Unlimited Mimosas
Sunday, October 11
11:00 am – 2:00 pm

Prime Rib & Pasta Birthday Night

Complimentary for Oct. Birthdays
Wednesday, October 14
6-8 pm | Buffet Opens at 6 pm

'Great for the Grill' Wine Tasting

Thursday, October 15 | 6:30 pm
\$30 pp
Complimentary for Platinum
Members

Late Night Jazz In the Lounge

With Gary Farr Trio
Friday, October 23 | 9:00 pm

Kid's Dinner & Movie Parents Date Night

Friday, October 23 | 6:30 pm
\$12 per child

Member/Guest Seafood 'Friendraiser'

Wednesday, October 28
5 – 6 pm | Complimentary

All You Can Eat Stone Crab Night

Wednesday, October 28 | \$75 pp
(Reservation Deadline: October 24)
Main Dining Room

Seafood Extravaganza Two Fantastic Events in One Night!

Member / Guest Seafood 'Friendraiser'

Wednesday, October 28 | 5-6 pm
Complimentary Seafood, Cocktails & Live Music | RSVP: 224-0650

Win a Bottle of Armand de Brignac 'Ace of Spades'

Grab a friend and drop into the CLUB on Tuesday evening from 5 – 6 pm for our Seafood 'Friendraiser'. We'll roll out the red carpet with complimentary oysters on the ½ shell, fresh gulf shrimp, passed hors d'oeuvres, live music and cocktails. We encourage you to bring a friend or colleague who may be interested in joining your CLUB. Members

who bring a guest will be entered in a drawing for a bottle of 'Ace of Spades' with a retail price of \$300, just in time for the holidays! Rest assured this will be a low key, relaxing opportunity to showcase your CLUB – no pressure, just fun. For those who wish to stay for 'All You Can Eat Stone Crab,' we'll reduce your dinner price by \$5!



All You Can Eat Stone Crab & Seafood Buffet

Live Music
Wednesday, October 28
Main Dining Room | 6:30 - 8:30pm
\$75 Adults | \$40 Kids 6 - 12
\$15 Kids 6 - 12 without Stone Crab

Stone Crab season arrives each fall, promising sumptuous feasts complete with mustard dipping sauce and sips of crisp wine. The claw harvest season opens on October 15, and we are bringing you the opportunity to indulge in these beauties with all you can eat Stone Crab Night! The Culinary Team will present a beautiful buffet to compliment your claws! Children age 6 – 12 may dine with or without Stone Crab. **Reservations required and must be made by Saturday, October 24**, so we can order enough claws. Call 224-0650 for reservations; confirmed reservations will be billed.



- Soup**
- New England Clam Chowder
- Chilled**
- Stone Crab Station
- Shrimp & Oyster Station
- Garden Salad
- Warmed**
- Roasted Bistro Chicken
- Baked Atlantic Salmon
- Grilled Tomatoes
- Creamed Spinach
- Fire & Ice Dessert**
- Cherries Jubilee & Nitrogen Ice Cream

GC Sunday Brunch Buffet with Unlimited Mimosas

Following the Miami Game
Sunday, October 11
10:00 am – 2:00 pm
Adults \$28

Children 6 to 12- \$13

Free for Children
5 & Under

Make a reservation to sit on
the Balcony for Sunday
Brunch! We look forward to
serving you. Call 224-0650
for reservations; confirmed
reservations will be billed.



Autumn Squash Soup

Cheese Display

Smoked Salmon Display

Peeled Cocktail Shrimp

Fresh Fruit Display

Sunday Salad Bar

Omelet Station

Waffle, French Toast & Pancake Station

Sliced Prime Rib Carving Station

Baked Mahi Mahi with Tropical Salsa

Eggs Benedict

Bacon, Sausage Patties & Links

Vegetable Mix

Country Style Roasted Potatoes

Mixed Rice

Kids Corner

Chicken Fingers

Tater Tots | Mac & Cheese

Dessert Bar

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.



Welcome NEW MEMBERS

Robert A. Williams
Chief Deputy General Counsel
SPOUSE: Amber
SPONSORS: Jacob D. Varn
& Mallory Harrell

RETURNING MEMBER

Deeno Kitchen

Gourmet Dinner with Acre Napa Valley Winery

Thursday, October 8 | \$70 pp | 6:30 pm Member Bar
7:00 pm Dinner

We are pleased to offer yet another exceptional wine dinner at your
CLUB. Chef Frei has planned a beautiful menu to compliment
these fine selections from Acre Napa Valley Winery. Call 224-0650
for reservations; confirmed reservations will be billed.

1st & 2nd Duet

Veloute of Celeric & Pear

Iced Coffee Milk, Marinated Fennel, Cocoa & Almond

&

Apple Wood Smoked Bacon Wrapped Rabbit Roulade

Sweet Corn & Celery Salad with Sweet Pepper Apple Foam

Acre Zinfandel

3rd Course - Hot Appetizer

Duck Breast & Smoked Mushroom Risotto

Forest Mushroom, Butternut Squash & Pomegranate Syrup

Acre Merlot

4th Course - Entrée

Grilled Wagyu Filet Of Beef

Point Reyes Blue Cheese, Zinfandel Sauce,

Sweet Pea Puree & Roasted Fingerling Potatoes

Acre Cabernet Sauvignon

5th Course - Dessert

The Other Banana Split

Ghirardelli Sea Salt & Almond Milk Chocolate Bar,

Caramelized Banana Cabernet, Banana Ice Cream

& Sweet Cherry Syrup



Prime Rib & Pasta Night with Live Music

Complimentary to Members with October Birthdays! | Wednesday, October 14
Adults \$24 | Children 6 to 12 - \$10 | Free for Children 5 & Under

Enjoy this spectacular evening of great food, live music and good company. If you're celebrating your birthday in October, bring your party to the CLUB and celebrate with us. Call 224-0650 for reservations, confirmed reservations will be billed.



Prime Rib Station

*Creamed Spinach, Seasonal Veggies
& Starch, 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

Thanksgiving at Your Club

Thursday, November 26 | Seating between 12:00 and 4:00 pm
Adults \$34 | Children Ages 6 to 12 - \$15
Children 5 & Under - Free

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

Pre-Theater Dinner at the Club

5:00 – 6:30 pm
Monday through Saturday

Dine at the CLUB without the worry of missing the opening act! Enjoy our \$18 Friday Filet Menu with a choice of filet mignon or fresh fish Monday through Saturday from 5:00 to 6:30 pm. Reservations requested.



Featured Cocktail of the Month

Apple Pie Martini

Just \$5 all month! Our Apple Pie Martini is made with Four Roses Bourbon. Happy Fall!



New Menus Debut in October

Chef Frei and our Culinary Team are busy working on the final details of our new Fall Menus. Stay tuned on Facebook and Twitter for our menu roll out and photos of the delectable new items.

Weekend Specials

Friday Filet Night
with Live Music in the Grille

Enjoy our 6 oz Filet Mignon or Fresh Fish of the Day with Iceberg Wedge Salad, Fresh Vegetables & an Oven Baked Potato - \$18

Saturday – Bring your own wine, no corkage fee!

Breast Cancer Awareness Month #GoPinkLemonade

Governors Club Lemonade Stand

Thursday, October 1
11:00am - 3:00pm

Stop by the CLUB and purchase a refreshing cup of pink lemonade to support 'Joanna Francis Living Well'. This foundation provides financial relief for social services to patients and families living with terminal breast cancer.



Downtown GetDown Buffets

Friday, October 9, 16 & 30

Buffet Opens at 6:30 pm

\$22.50 Adult | \$12.50 Ages 6 – 12

Free for Kids 5 & Under

Enjoy the Seminole spirit and casual feel throughout the Clubhouse and Lounge during the Friday night GetDowns. There's no better way to enjoy the downtown festivities than in the comfort of your CLUB! Call 224-0650 for reservations; confirmed reservations will be billed.

October 9 - Miami

Black Bean Soup | Cuban Barbecue Pork
Grilled Mojo Chicken | Little Havana Shredded Beef
Baked Mahi Mahi with Papaya Salsa
Black Beans & Rice | Citrus Cole Slaw
Florida Salad Bar | Caribbean Spiced Corn on the Cob
Key Lime Pie

October 16 - Louisville

Louisville-Style Chili | Churchill Downs Barbecue Shrimp
Kentucky Beef BBQ Ribs | Louisville Fried Chicken
Kentucky Spotted Bass with Lemon Butter
Stone Mountain Cheddar Grits | Bourbon Baked Beans
Country Style Potato Salad | Cole Slaw
Corn on the Cobb | Derby Pie



October 30 - Syracuse

Manhattan Clam Chowder
New York Strip Loin Carving Station
New York State Brook Trout Almandine
Buffalo Wild Chicken Wings
Deep Dish Pizza | New York State Baked Beans
Mashed Potatoes with New York Sharp Cheddar Cheese
Vegetable Mix | New York Cheesecake

'Great for the Grill' Wine Tasting

Thursday, October 15 | 6:30 pm

\$30 pp | Complimentary for Platinum Society Members

With football season upon us, we've pulled together six 'great grilling' selections that will pair well with the finest outdoor grilling and tailgating! Chef Frei will provide delectable nibbles to accompany the tasting. Call 224-0650 for reservations; confirmed reservations will be billed.



2014

Charles and Charles Rose, Washington State

2013

Terra d' Oro 'Deaver Vineyard'
Zinfandel Amador County

2014

Joel Gott 'Unoaked' Chardonnay, California

2013

Folie à Deux Pinot Noir

2013

Doña Paula Estate Malbec, Argentina

2013

'The Show' Cabernet Sauvignon, California

Manager's Message

Enjoying a relaxing Sunday brunch is a great way to ease out of a busy weekend. At the CLUB, with the schedule permitting, we try to offer brunch on the third Sunday of every month. Chef Frei sets up elaborate food displays of smoked salmon, gulf shrimp, and fresh fruits. Carving stations of prime rib and roasted turkey sit next to the omelet station, which is right across from our bananas foster made-to-order. Grab a waffle and have the attendant serve your bananas foster on top....delicious! Mimosas are unlimited and our Bloody Marys are spiced just right. With temperatures easing up a bit, brunch on



Barry Shields
General Manager

Fish & Game - You Catch, We Cook!

Bring your cleaned wild game or fresh catch to the Club and Chef Frei will bake, broil, grill, poach or sizzle up the fruits of your 'labor'. For only \$10 pp, enjoy your protein served with fresh vegetables and a choice of rice or potato. Better yet, bring both and he'll dazzle



your senses with an amazing surf and turf! Call ahead and let us know what you are bringing and how you would like it prepared.

"My son Clayton and I recently fished in the Keys. Clayton caught a nice black fin tuna at 10 AM one day, and at noon the next day, Chef served delicious tuna tartar, grilled tuna and sides for eight in the BC room. Great food! Great service. Thanks Barry and Chef."

- Chuck Hinson

Paint & Sip

Thursday, October 8 | 6:30 pm | \$45 pp

Roll up your sleeves for Paint & Sip. All materials, instruction and liquid creativity will be provided for you to paint and take home your twist on 'Florida'. Instructors will bring additional colors if you prefer a different background color. Space is limited, call 224-0650 for reservations; confirmed reservations will be billed.



Late Night Jazz in the Lounge

Friday, October 23 | 9:00 pm

Stop in your Lounge and relax with a cocktail while enjoying smooth jazz of the Gary Farr Trio. Reservations are not required!



the balcony is the perfect way to spend your Sunday. Outside of our three big brunches held on Easter, Mother's Day and Brunch with Santa; getting a good level of support from the Membership has been a challenge. In the past, if there were not sufficient reservations going into the weekend, we cancelled brunch. Although that practice may have been fiscally responsible, I'm not so sure it was the most accommodating for the Membership. Beginning this month, if we schedule a brunch then you can be

confident that we will be here on Sunday waiting to serve you. Ideally, we'd love for you to make reservations so that we can anticipate your arrival. But, if you just want to come by or call last minute, know that we'll accommodate you and your family in grand GC fashion. Hope to see you at Sunday Brunch on October 11th!

Barry Shields, CCM
General Manager

GC Lunch Box | \$9 Pick-Up or Delivery

Select a sandwich or salad, side and sweet for only \$9 plus tax. If you would like your lunch box delivered, add \$2 per box, maximum delivery fee of \$10. Please call 24 hours in advance with orders of 10 or more. Our delivery area extends to the perimeter of Call, Gadsden, Bronough and Madison Streets. View the full menu on our website www.GovClub.com and call 224-0650 to order your GC Lunch Box.

Kids Dinner & Movie Night Parents Date Night

Friday, October 23 | 6:30 – 10:30 pm | \$12 per child

Once again, enjoy Friday Night Filet in the Grille with Live Music, then step into the Lounge for a cocktail and smooth jazz...we've got your date night covered! The kids will be entertained with a movie and served a kid friendly dinner of grilled chicken tenders, green beans & carrots, mac-n-cheese & dessert. All children must be potty trained and will be looked after by a licensed child care provider. Call 224-0650 for reservations; confirmed reservations will be billed.





GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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David Johnson
James McFaddin
Bill Moor
Jim Spalla



BUSINESS HOURS

Lunch

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

Dinner

Grille & Balcony
Monday through Saturday
5:00 ~ close

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

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