



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

November 2015



Prime Rib & Pasta - Birthday Night

Complimentary for Nov. Birthdays!
Wednesday, November 11
6-8 pm | Buffet Opens at 6 pm

Downtown GetDown Buffets

Friday, November 13 & 20
6:30 pm | \$22.50 Adult
\$12.50 | Ages 6 – 12

GC Sunday Brunch

Unlimited Mimosas
Sunday, November 15
10:00 am – 2:00 pm

My Father Cigar Dinner

Thursday, November 19 | \$74 pp
Open Bar 6:00 pm
Dinner 7:00 pm

Champagne & Sparklers Tasting

Thursday, November 19
6:30 pm | \$30
Free to *Platinum Society Members*

Family Style Thanksgiving Feast

Thursday, November 26
12:00 pm – 4:00 pm

Kids Movie Night & Parents Date Night

Friday, November 27

Children's Holiday Party

Monday, December 7, 3 – 5 pm
Complimentary
Main Dining Room

Weekend Specials

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

Morning Eye-Opener

Weekdays, Parlor, 7 - 9 am
Complimentary Coffee
& Breakfast Bars

Chef's Table

6:30 pm Reservation Time
Maximum of 6 guests

Family Style Thanksgiving Feast

Thursday, November 26 | 12:00 – 4:00 pm
Adults \$34 | Children Ages 6 to 12 - \$15
Free for Children 5 & Under
Jackets Not Required
Last seating at 3:30 pm

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 to reserve your table; confirmed reservations will be billed.

Champagne & Sparklers Holiday Tasting

Thursday, November 19 | 6:30 pm
Main Dining Room | \$30
Free to *Platinum Society Members*



Just in time for the holidays we present our most popular tasting of the year! Enjoy this delightful evening of Champagne and Sparkling Wine. Taste and compare over 20 delicious selections and place your holiday orders at below market prices. Our Culinary Team will present savory accompaniments to compliment the tasting. Gather a group of friends and kick-off the holiday season with a taste of the bubbly! Call 224-0650 for reservations; confirmed reservations will be billed.



Cinnamon Poached Apple and
Mixed Green Salad with Candied Pecan
and Maple Cranberry Vinaigrette

Brined & Oven Roasted Turkey

Roasted Rosemary Leg of Lamb

Giblet Gravy

Orange Cranberry Sauce | Mint Jelly

Buttered Sweet Peas | Creamed Spinach

Glazed Carrots

Brussel Sprouts with Onion Pearls & Bacon

Banana Nut Bread | French Rolls

Whipped Yukon Potatoes

Cornbread Stuffing

Brown Sugar & Pecan Sweet Potato Casserole

Pumpkin Pie | Pecan Pie

Thanksgiving Hours

We will be closed for dinner service on
Wednesday, November 25 & lunch service
on Friday, November 27.

Chef Talk



It's nice to see the CLUB filling up with activity surrounding football season, legislative committee weeks and our great CLUB events. I would like to thank you for the wonderful comments that I have received about your dining experiences. It is very nice to know that you are enjoying your time at the CLUB.

With the season change, my team and I have created all new menus for your dining pleasure. We also have a new catering menu with beautiful selections for your private events. Our newest offering, 'You Catch - We Cook', provides you the opportunity to bring in your cleaned game or fresh catch to the CLUB. For only \$10 per person, we will prepare a delicious meal with fresh vegetables and a choice of rice or potato for you and your guests.

If you have not attended one of our wine dinners, I hope you will soon. Our culinary team works hard to prepare the most distinctive dishes in Tallahassee and I feel confident that you will leave highly impressed with these special dinners. We look forward to a busy Thanksgiving Day, providing you and your families a relaxing & delicious family-style feast! Lastly, I love preparing exceptional dishes for you at our Chef's Table, so keep us in mind for your special occasions. I hope you make it out to the CLUB soon.

Bon Appetit - Chef Frei

Member / Guest Golf Tournament Winners

Members had a great day at our Golf Tournament on October 2nd at Capital City Country Club. Upon returning to the Lounge for heavy hors d'oeuvres, raffle prizes and cocktails, the winning teams were announced as follow:

First Flight/Overall Winners: Tom McCabe & Chris Sumner, 62

Second Flight: Corey Guzzo & John Holley, 61

Third Flight: Pete Murray & Robert Weissert, 62

Fourth Flight: Scott Baker & Mike Schmidt, 60 (Regression)

Other Notables:

Last Place/Most Fun: John Curry & Chris Jensen

Best Dressed: Sam Ard & David Johnson

We appreciate the support of our Golf Committee, Sponsors, Donors & Membership to make this a memorable day while raising funds for UFHealth Shands Children's Hospital.



2nd Flight Winner - Cory Guzzo with Barry Shields & Eric Lee



3rd Flight Winners - Robert Weissert & Pete Murray



Staff ANNIVERSARIES

Demetrius Johnson Sous Chef - 10 years

Justin Thompson Food & Beverage Director - 10 years

Manager's Message

Right on queue, Chef Frei debuts his new menus for the fall season. During the month of October, Chef presented his new dessert menu the first week of the month, his new lunch menu the second week, a new dinner menu came out in week three and in week four, the Lounge menu was made available. Among the new menu items you'll find some traditional GOVERNORS CLUB fare including our signature Lobster Bisque, Seafood Gumbo, Fried Oysters, Dover Sole and other familiar items. Mostly what you'll notice is the plentiful variety of new items not presented on menus of the past. The dinner menu is divided into five sections. Surf: Includes items, such as, Baked Banana Pouch Florida Snapper, Blackened Grouper Étouffée and Creamy Lobster & Shrimp Orecchiette. Air: Brings choices of Hudson Valley Duck Breast and Oven Roasted Poussin. Forest: Provides Members an opportunity to indulge in a selection of Venison, Elk, Bison and Wild Boar. Land: Presents a variety of more traditional proteins like Filet Mignon, Cowboy Steaks, Colorado Lamb Racks and Niman Ranch Tomahawk Pork Chops. For our



Barry Shields
General Manager

vegetarian Members, the Garden section has the popular and returning Seasonal Garden Vegetable Napoleon Stack and also offers newcomers of Harvest Gnocchi and Pappardelle Pasta alla Puttanesca. In the Lounge, Chef has taken a tapas approach and is offering vegetable selections, meat & poultry items, seafood tapas and cheese creations. I think you'll be pleased with all the new menus that Chef has created. He and his team are putting forth great effort to ensure that the CLUB'S cuisine is prepared with the freshest, highest quality ingredients presented in an interesting and enticing style. Open the menu and you'll find that there are plenty of reasons to make the trip downtown. Hope to see you soon.

Barry Shields, CCM
General Manager

Children's Holiday Party Benefitting Toys for Tots

Monday, December 7 | 3:00 – 5:00 pm
Complimentary | Main Dining Room

Our annual children's holiday party is a delightful day for our youngest members! Bring the children and grandchildren and watch them marvel at the magic of the season. Children will visit with Santa Claus, decorate cookies, create a holiday craft, enjoy face painting and creations by a balloon artist. **Each family is asked to bring an unwrapped toy to donate to Toys for Tots!** Of course, the Marines will be on hand to accept the generous gifts for children in our community. Please contact the CLUB for reservations to ensure Santa will have enough goodies for the children, 224-0650.



Improved Valet App

The Mako Valet App has been adjusted to remove the 'bugs' that previously caused occasional delays. You can request your car as early as 15 minutes before your departure, saving you valuable time! Use the QR code shown here to download the App, or find it on Google Play or in the Apple App Store.



My Father Cigar Dinner on the Balcony

Thursday, November 19 | \$74 pp
Open Bar 6:00 pm | Dinner 7:00 pm



We have another fantastic Cigar Dinner on tap for you. Chef Frei has prepared a beautiful menu to accompany this evening of cigars & spirits on the Balcony. Call 224-0650 for reservations; confirmed reservations will be billed.

Amuse

Berkshire Pork Belly & Andouille Sausage
Campfire Beans

Salad

Apple Harvest Salad
Baby Arugula, Frisée, Toasted Pecans,
Point Reyes Blue Cheese,
Crispy Bacon & Maple Dressing

Entrée

Cigar City Beer Pumpkin Ale Braised
Pork Shank 'Osso Bucco'
Smoked Mixed Mushroom Creamy Polenta
& Roasted Autumn Squash

Dessert

The Smokeless Cigar
Jack Daniel's Tennessee Fire Ice Cream

Prime Rib & Pasta Night with Live Music

Complimentary to Members with November Birthdays!

Wednesday, November 11 | 6 – 8 pm

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

Free for Children 5 & Under

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



Annual Employee Holiday Fund

For over 32 years, our Members have contributed to our Annual Employee Holiday Fund. This fund is distributed among CLUB employees on an equitable basis and is very much appreciated by your staff. For your convenience, we have established a suggested contribution of \$35. You may contribute more or less by returning the response card included in your November statement. To contribute the suggested \$35, you need not return the card; your account will be charged on your December statement. Thank you in advance for making this holiday season a happy one for your CLUB staff!

New Wine Lockers – Reserve Yours Today!

Based on the response of our wine locker survey, we are moving forward to have 32 beautiful custom built wine lockers installed under the stairs in the foyer. We anticipate the installation will be complete in January. The individual, personalized, temperature controlled lockers will store up to 24 bottles each. The lockers are now available to purchase for \$800 with a \$100 annual maintenance fee. Members may pay the fee in two \$400 installments. Once purchased, it will remain in the member's ownership for the duration of their membership. When a locker owner resigns from the CLUB, the CLUB would then sell it to another member. Members would not be allowed to resell their lockers. Owners of the lockers have the flexibility of storing wines purchased both from the CLUB and other providers. Wines consumed at the CLUB would be charged a corkage fee of \$7.00. If you would like to purchase a locker, please contact Tina Schmitz, TinaSchmitz@GovClub.com, 850-205-0172. Members who wish to purchase a locker must have their accounts in good standing. All lockers will be distributed on a first come, first served basis.

Kids Dinner & Movie Night Parents Date Night

Friday, November 27 | 6:30 – 9:30 pm | \$12 per child

Adults can enjoy Friday Night Filet in the Grille with Live Music, while the children are entertained with an age appropriate movie and a kid friendly dinner & dessert. All children must be potty trained and will be looked after by a licensed child care provider. Call 224-0650 for reservation; confirmed reservations will be billed



Downtown GetDown Buffets

Friday, November 13 & 20

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.

FSU vs. NC State

North Carolina-Style Ribs
Carolina Pulled Pork
Bone Suckin'® Baked Chicken
Carolina Hush Puppies
Lemon Herb Roasted Carolina Striped Bass
Texas Pete® Warm Buffalo Potato Salad
Cole Slaw
Corn on the Cobb
Carolina Cobbler

FSU vs. Chattanooga Mocs

Tennessee River Barge Soup
Memphis-Style Dry Marinade for Ribs
Tennessee Fried Chicken
Jack Daniels Wood smoked Whiskey Barbeque Beef Brisket
Tennessee Small Mouth Bass with Pecan Butter Sauce
Memphis Spicy Beans
Tennessee Whiskey Sweet Potato Casserole
Salad Bar
Green Beans with Ham
Chattanooga Bananas Pecan Whiskey Foster

Reciprocal Club Benefits

GOVERNORS CLUB Members have reciprocal privileges with over 200 private clubs in the United States and around the globe. Remember this wonderful benefit when traveling. Simply contact Allison Ager, 205-0663 or AllisonAger@GovClub.com

and request a letter of introduction to any of the fine clubs we have reciprocity with. Reciprocal clubs can be found on our website at: www.govclub.com. Choose the 'Membership Tab' then select 'Reciprocal Clubs'.

Featured Reciprocal Club: The Union League Club of Chicago

This full service club is in the heart of Chicago's financial district. In addition to offering formal and informal dining 7 days a week for breakfast lunch and dinner, the Union League Club also has a four story athletic facility housed in the 23 story clubhouse, with a gymnasium, squash courts, handball courts and swimming pool. The club also offers a steam room, sauna and masseur. Overnight accommodations are available as well.



GC Sunday Brunch Buffet with Unlimited Mimosas!

Following the FSU
Homecoming
Sunday, November 15
10:00 am – 2:00 pm
Adults \$28
Children 6 to 12- \$13
Free for Children
5 & Under

It's the perfect way to round
out the weekend! 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



Welcome NEW MEMBERS

Craig Miller

Attorney / Rutledge Ecenia, PA

SPONSORS: Gabriel Warren
& Gary R. Rutledge

Michael Anway

Senior Policy Advisor Holland and Knight

SPONSORS: Mark Delegal
& Joshua Aubuchon

RETURNING MEMBERS

Danielle Scoggins

Wayne Clotfelter

New Menus

Chef Frei and our Culinary Team have
rolled-out all new menus in the Clubhouse.
Shown here are the Chambord Chocolate
Torte, Wild Boar Rib Chop, Seared Orange
Oil Marinated Fresh Fish and Harvest
Gnocchi. Stop by soon and see what more
they have in store for you!



Wild Boar Rib Chop



Chambord Chocolate Torte



Seared Orange Oil Marinated Fresh Fish



Harvest Gnocchi

Coming in December...

Holiday Wine Dinner

Thursday, December 17

\$85 pp

\$55 for *Platinum Society Members*

6:30 pm Member Cocktail Bar

7:00 pm Dinner

Brunch with Santa

Sunday, December 20

10:30 am – 2:30 pm

\$36 Adult | \$18 Children 6 – 12

Free for Children 5 and Under

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



Update Your Member Profile and View Our Member Directory

Be sure to visit our website where you can view our private member directory, update your profile & photo, find out what's happening in your CLUB and check out the great reciprocal clubs in our network.

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.

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 special \$18 dinner complete with Wedge Salad, Fresh Veggies, Baked Potato and choice of Filet Mignon or Fresh Fish. This pre-theater dinner is offered Monday through Saturday from 5:00 to 6:30 pm. Reservations requested.



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'. 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. Be sure to take the time to recognize your staff when they go the extra mile to ensure your CLUB experience is perfect.



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 assorted breakfast bars weekdays from 7 – 9 am. We proudly serve Lucky Goat Coffee, "Roasting the World's Best Coffee in the Capital City". Reservations are not required.



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.

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!

Featured Cocktail of the Month – Pumpkin Old Fashioned

Just \$5 all month!
Prepared with Four Roses bourbon, pumpkin puree & maple syrup.



Good Kids with Good Grades

Did your child or grandchild earn all A's and B's? Simply e-mail allisonager@govclub.com with the names and schools of your smart kids and grandkids. We'll reward their hard work with recognition in 'The Experience' and a complimentary kid's meal at the CLUB.





GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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BOARD OF GOVERNORS

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President

Michael Kalifeh
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Marion Hoffmann
Secretary / Treasurer

Gus Corbella
Immediate Past President

Sarah Bascom
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Cameron Cooper
Kelly Cruz-Brown
Juan C. 'JC' Flores
Joe Anne Hart
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
Kevin Renfro
Sous Chefs

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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