



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

February 2016

## CLUB Events

### Valentine Paint & Sip

Friday, February 12  
6:30 pm | \$45 pp

### Session Lunch Buffets

Tuesday & Wednesday  
2nd Floor and Lounge  
Thursday – Lounge

### GC Speaker Series Lunch with News Correspondents

Monday, February 8  
12:00 noon | \$18.50

### Valentine Wine Dinner

Saturday, February 13  
\$100 including wine  
\$80 without wine

### Birthday Night

Complimentary for Feb. Birthdays!  
Thursday, February 18, 6 – 8 pm  
Buffet Opens at 6 pm

### GC Saturday Brunch

Unlimited Mimosas  
Saturday, February 20  
10:00 am – 2:00 pm

### Spotlight on Sonoma Wine Tasting

Thursday, February 25  
6:30 pm | \$30 pp  
Free for Platinum Members

### PJ's & Pancakes Kids Movie & Parent's Date Night

Friday, February 26 | 6:30 pm

### Weekend Specials

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

### Morning Eye-Opener

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

## Five-Course French Valentine's Wine Dinner with Musical Accompaniment

Saturday, February 13 | Main Dining Room  
\$100 including wine | \$80 without wine  
Seating opens at 5:30 pm

Don't miss the most delectably romantic five-course Valentine Dinner in Tallahassee. For those who wish to enjoy wine pairings with their dinner, we will offer four special selections from our cellar. Reservations required; confirmed reservation will be billed. Call 224-0650 for reservations. Seating will start at 5:30 pm to accommodate members attending the Tony Bennett performance.



Sweethearts Amuse-Bouche  
*Compliments of the Chef*

*Choice of*

**Black Truffle Soup Élysée**  
*Free Range Breast of Chicken Quenelles*

*or*

**Curaçao Scented Foie Gras "French Toast"**  
*Savory Lavender Caramel*

**Lobster Salad À La Parisienne**  
*Green Asparagus,  
Grilled Artichokes~Caviar Sabayon*

*Choice of*

**Roasted Beef Tenderloin Filet**  
*Dijon Bordeaux Essence  
Rosemary-Wild Mushroom Tartlet  
Pearl Vegetables*

*or*

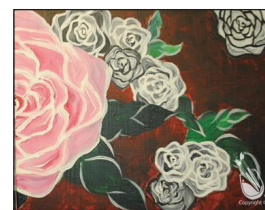
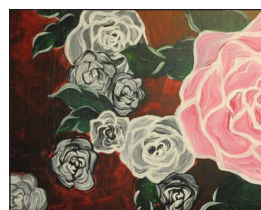
**Lemon Scented Chilean Sea Bass**  
*Pink Zinfandel Beurre Rose,  
Saffron Risotto, Pearl Vegetables*

**Pots De Shortcake Aux Fraises**  
**Mini Passion Fruit Crème Brulee**  
**Elderflower Ice Cream**  
*Dessert Trio*

## Valentine Paint & Sip

Friday, February 12 | 6:30 pm | \$45 pp

In the spirit of Valentine's Day, we are offering a fun painting class for couples and singles. Couples can create these two individual paintings that coordinate together, and singles can choose one of the two paintings as a stand alone masterpiece! Bring your spouse and/or friends and unleash your romantic artist! Materials, instruction and liquid courage (house choice beer & wine) will be provided. Space is limited, call 224-0650 for reservations; confirmed reservations will be billed.



# Saturday Casual Dress Brunch

**with Unlimited Mimosas!**

Saturday, February 20  
10:00 am – 2:00 pm

Adults \$28

Children  
6 to 12 – \$13

Free for Children  
5 & Under

Reservation Deadline:  
Thursday, February 18

Our elaborate Saturday Brunch is the best in town! We will present a beautiful Prime Rib Station, Omelet Station, Seafood Station with our famous fried oysters, Flambé Station and unlimited mimosas. Brunch at your CLUB is the perfect way to round out the weekend! Call 224-0650 for reservations by Thursday, February 18; confirmed reservations will be billed. Member participation is necessary to continue offering this beautiful brunch. Based on the number of reservations received by Thursday, we will determine whether or not to proceed and members will be contacted accordingly.



- Winter Barley Soup
- Cheese Display
- Fried Oysters
- Peeled Cocktail Shrimp
- Smoked Salmon Display
- Fresh Fruit Display
- Sunday Salad Bar
- Omelet Station
- Waffle, French Toast & Pancake Station
- 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
- Flambé Station



# Welcome NEW MEMBERS

**Charles Faircloth**  
General Counsel/Florida Department of Veterans Affairs  
SPOUSE: Nancy  
SPONSORS: Michael Rosciam & Marion Hoffmann

**Paul Light**  
Coastal Forest Resources Company  
SPONSORS: Jim Owens & Parrish Owens

**Barbara O'Brien**  
Director, Government Relations  
Jackson Vaughn Public Strategies  
SPONSORS: William McKinley & Van B. Poole

**Roger Champion**  
President/Champion Management Company  
SPOUSE: Donna  
SPONSORS: Frank Mercer & Josh Jordan

**Bert B. Boldt, II**  
Owner / Physical Therapist  
Tallahassee Physical Therapy & Rehabilitative Services, LLC  
SPOUSE: Sheryl  
SPONSORS: Tom Stahl & Marion Hoffmann

**Robert A. Hudson**  
Dealer Principle/Tallahassee Ford Lincoln  
SPOUSE: Debra  
SPONSORS: Dale Brown & Marion Hoffmann

**Rachael Ondrus**  
Director of Public Affairs  
McNicholas & Associates  
SPONSORS: Nicole Fogarty & Michael Spinelli

## RETURNING MEMBERS

Douglas McAlarney

Ryan Dietz

## PJ's and Pancakes | Kids Movie Night

Friday, February 26 | 6:30 – 9:30 pm | \$12 per child

Bring the kids to the CLUB in their pajamas for pancakes and a movie. Adults can enjoy dining in the Grille with live music while the children enjoy embellishing their pancakes with yummy toppings. We will



present the movie "Home", board games and coloring books for the kids. 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.

## Enjoy GC Java at Home

GOVERNORS CLUB special coffee blend is now available for take-home in whole bean or fresh ground. Local roaster, Lucky Goat Coffee created a special blend of coffee just for GC Members and it's what you've been enjoying at the CLUB for the past twelve months. It's a medium to dark roast coffee created using four different beans. Guatemalan, Sumatran, Columbian and Costa Rican beans are combined to create a high-end coffee that's complex and smooth with a delicate balance of flavors. These beans are roasted in small batches and are delivered fresh to the CLUB weekly. The GC Blend is available in regular or decaffeinated and is \$14 per pound. Call the CLUB with your order or simply tell your server that you'd like to take some GC Java home with you.



# Manager's Message

"Hey, has your daughter joined the club yet?" I overheard one Member say to another recently while making my rounds through the CLUB. The other Member responded, "Sure did, matter of fact she's right over there" as he pointed across the room. Then he replied with "what about your son, did he join?" of which the response was, "working with Allison on that right now."

This, from a standpoint of longevity of an active membership and attracting youth to the CLUB was music to my ears. At that point, I became interested to learn the average age of our membership, which is 54. Again, more music to my ears.

Many private clubs, particularly clubs that have been around for 30, 40 or even 100 years have aging and declining memberships. The average age of members in an older club is somewhere just shy of 70. Clubs with aging membership have not been paying attention to the next generations. In order to keep an average age as low as 54, like ours is, it is important to make the club interesting and relevant to that age group. This concept is in the mindset of both management and the Board Members as we guide our 35 year old club down the path of stability and growth.

The GOVERNORS CLUB offers a Legacy Membership for those



Barry Shields  
General Manager

Members with sons or daughters that may be interested in carrying on the tradition of membership. The program offers a \$300 discount off of the \$1500 initiation fee. Additionally, if that son or daughter is under the age of 35, they would qualify for a Junior Executive Membership which allows the individual to pay just \$300 per year until the balance of the Initiation Fee is zeroed out. During those years between the current age of the Junior Executive Member and 35 years of age, a monthly Food & Beverage Credit of \$30 is provided each month.

While I think about getting our younger set involved with the CLUB leads to another thought...what will the CLUB be like in another 35 years? Now is the time to start thinking and planning in that direction.

See you at the CLUB!

Barry Shields, CCM  
General Manager

## Governors Club



The GOVERNORS CLUB Loyalty Program is our way of saying 'thank you' to those businesses that have three or more colleagues who are current members of the GOVERNORS CLUB. The Loyalty Program waives our initiation fee (a \$1500 savings) for additional colleagues who wish to join the CLUB. Individuals who join via this program must make a commitment to two years of membership in the CLUB. Contact Allison Ager, Membership Director, [Allisonager@govclub.com](mailto:Allisonager@govclub.com), 850-205-0663 for confirmation of qualification and a Loyalty Application.

## Spotlight on Sonoma Wine Tasting

Thursday, February 25 | 6:30 pm  
Main Dining Room | \$30  
Free to *Platinum Society* Members

Explore the uniqueness and diversity of this classic California wine region. The evening will be facilitated by Adam Foster of Stacole Fine Wines. Our Culinary Team will present savory accompaniments to compliment the tasting. Call 224-0650 for reservations; confirmed reservations will be billed.



## Personal Wine Lockers

We have approximately 10 beautiful custom built wine lockers remaining for purchase. The individual, personalized, temperature controlled lockers will store 24 bottles each and will be displayed under the staircase in the foyer. The lockers are available for purchase for \$800 with a \$100 annual maintenance fee. 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 cannot 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. The father and son craftsmen who are building the lockers have encountered a delay, thus pushing the installation to late February. We are confident that once installation is complete, they will truly be a beautiful addition to the CLUB. If you would like to purchase a locker, please contact Tina Schmitz, [TSchmitz@GovClub.com](mailto:TSchmitz@GovClub.com), (850) 205-0172. Lockers are distributed on a first come, first served basis. **Stop by the Club and take a look at one of the wine lockers we have on display.**

## 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](mailto: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](http://www.govclub.com). Choose the 'Membership' tab then select 'Reciprocal Clubs'.

### Featured Reciprocal Club: The River Club, Jacksonville, FL

For half a century, The River Club has proudly stood sentry to Florida's 'Gateway City', Jacksonville. Originally founded as a business club in 1954, there is no better place to meet and greet clients and friends than at this fabulous Club located in the landmark Wells Fargo Center in downtown Jacksonville.



Boasting some of the best skyline views, The River Club offers members & guests access to world-class dining in a truly beautiful setting. Rivaling the stunning views are the interior's elegant furnishings of glistening chandeliers, warm woods, and rich fabrics.

## Executive Etiquette Classes Presented by Redfearn Etiquette

Elizabeth Redfearn is a certified international business and social etiquette consultant. Having received her formal training and certification from the global leaders in international etiquette and protocol in both Europe and the United States of America, she is uniquely placed to deliver historically accurate and globally accepted social skills to enhance your business image and cultural sophistication.

### Business Etiquette for the Executive

Tuesday, April 12 | 11:00 – 1:30 pm  
Lite Lunch Served | \$76 pp inclusive

This 90 minute seminar will provide skills on how to project a polished, powerful and professional business image. Topics to be covered: projecting an image; presence power points; protocol for business introductions; handshaking awareness; conversational



skills; formal business meeting protocol; how to make an entrance and mingle; and strategic do's and don'ts.

### Dining Etiquette for the Executive

Tuesday, April 19, 11:00 – 1:30 pm  
Light 4-Course Meal Served  
\$76 pp inclusive

This 90 minute seminar will cover effective business entertaining tactics. Topics to be covered: host & guest duties in business entertaining; eating styles; basic dining and

table etiquette principles such as silverware savvy; glassware & napkin awareness; conversation at the table and the rules of toasting.

Call 224-0650 to reserve your space in these highly informative classes. Confirmed reservations will be billed.

## GC Picnic Totes \$48 + tax

Available anytime, for any occasion! Consider them for picnics in the park, 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](http://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.

## 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](http://www.GovClub.com) and call 224-0650 to order your GC Lunch Box..

## Weekend Specials

**Friday Night 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!



## Retrieve your Car via E-Mail or Valet App

There are two ways to request your car from valet. You may e-mail [govclubvalet@gmail.com](mailto:govclubvalet@gmail.com) or use the Mako Valet App. Please be sure to provide your ticket #, member name and requested departure time.

You may use the QR code shown here to download the App, find it on Google Play or in the Apple App Store. You may request your car as early as 15 minutes before your departure, saving you valuable time!



## Lounge Smoking Policy

Smoking is not permitted in the Lounge until after 7 pm. Vaporizer use is considered smoking. Smoking prior to 7 pm can be accommodated on the Balcony.

## Join the 'Intermediate Committee' – Ages 20 - 40

Your CLUB is forming an Intermediate Committee to recommend activities and events specifically designed for our members 20 – 40 years of age. We want your ideas and feedback to offer specifically targeted, meaningful event programming to our Intermediate Members. If you are interested in serving on this Committee, please contact Allison Ager, [allisonager@govclub.com](mailto:allisonager@govclub.com), 850-205-0663. The first meeting is scheduled for Thursday, February 11, 6:00 pm; please RSVP.

## Featured Cocktail of the Month – Applejack Sazerac

Just \$5 all month!  
The Applejack Sazerac is made with apple brandy, maple syrup and Peychaud's Bitters. It's an ideal fireside cocktail.



## 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, Monday through Saturday from 5:00 to 6:30 pm. Reservations requested.



## Online Credit Card Payment

Did you know that you can pay your member account on-line? Simply log-in to your member profile and select 'My Account' to process your payment.

## Birthday Night Adds an Asian Twist!

### Asian Station, Prime Rib, Pasta & Flambé - with Live Music

Complimentary to Members  
with February Birthdays!

Thursday, February 18, 6 – 8 pm

Adults \$29 | Children Ages 6 to 12 - \$10

Free for Children 5 & Under

If you're celebrating your birthday in February, 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 & Salmon Filet Wellington Station

Creamed Spinach | Seasonal Veggies

Mashed Potatoes | Warm Dinner Rolls

Garden Salad with Multiple Toppings & 6 Salad Dressings

#### Asian Station

Sushi Rolls | Soy Sauce & Wasabi | Pickled Ginger

Seaweed Salad | Chinese Steamed Dumplings

#### 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

Classic New Orleans Banana Foster with Vanilla Ice Cream

Mini Cupcakes with Birthday Candles

## FSU Basketball Pre-Game in the Lounge

### Complimentary Wings & Bison Chili

Pop into your Lounge prior to these FSU Basketball games and enjoy complimentary wings & chili!



Men vs. NC State

Monday, Feb. 1, 7:00 – 8:30 pm

Men vs. Georgia Tech

Wednesday, Feb. 17, 7:00 – 8:30 pm

Women vs. Notre Dame

Monday, Feb. 22, 5:00 – 6:30 pm

## 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.



## Staff ANNIVERSARIES

Marcus Richartz, Server, Four Years

Kyle Trotta, Server, Two Years

Marcus Joseph, Line Cook, One Year

## Governors Club Speaker Series

### The Tables are Turned: On The Record with Online News Correspondents

Monday, February 8, 12:00 noon | Main Dining Room  
Plated Lunch | \$18.50++ per person

For the next few weeks, all attention will be focused on what passes and what fails during the 2016 Legislative Session. For all the inside revelations we turn to seasoned reporters, story tellers who furiously follow leads to post their online stories first. On February 8, the GOVERNORS CLUB is pleased to present Politico's Matt Dixon, News Service of Florida's Jim Saunders, Associated Press' Gary Fineout and SaintPetersBlog's Peter Schorsch for a panel discussion about the way the public consumes its news and their thoughts on some of the



biggest issues of the session. They will tell us about their unforgiving deadlines, the fast pace of covering multiple stories a day, and how they compete to hit the "send" button first. Join us for lunch and a chance to finally ask questions of the reporters who are normally in the driver's seat – after all this time, we're Turning the Tables. This luncheon is scheduled for one hour, please arrive early to be seated as the program will begin promptly at 12:00 noon. Call 224-0650 for reservations. Reservations required; confirmed reservations will be billed.



The **2016 Platinum Society** is a club-within-a-club organization that offers an exclusive VIP membership into CLUB events featuring wine and spirits. Join today and enjoy the benefits of membership all year long! Membership in the **Platinum Society** offers the following benefits:

- 8 Complimentary 'Mix and Mingle' Wine Tastings with Chef's Lite Bites
- 4 Reduced Price Wine Dinners (\$55 for Platinum Members | \$85 for Non Members)
- Personal Storage for 6 Red and 6 White Wines in the Main Dining Room Wine Cabinet
- No Corkage Fees
- Beautiful GOVERNORS CLUB Logo Wine Opener
- Platinum Society Lapel Pin
- 10% off retail purchase of Wine, Liquor & Cigars
- \$100 off the Purchase of a New Personalized Wine Locker

Our quarterly rotation of tastings will be held on the third Thursday of each month and our wine dinners will be held on the third Friday of each month when in rotation. Tastings will last 1.5 hours, allowing you an opportunity to have dinner afterwards. Current **Platinum Society** members know that our tastings offer an abundance of wine and a fine selection of savory accompaniments. Cost for the annual membership is \$300 and the value of our tastings and dinners alone are \$360 annually. Enjoy the savings, storage and extra perks of being a **Platinum Society Member!**

To join or continue your **Platinum Society** membership, contact Allison Ager, [allisonager@govclub.com](mailto:allisonager@govclub.com), 205-0663.

## A.J. Fernandez Cigar Dinner

Thursday, March 17  
The Balcony  
Open Bar 6:00 pm | Dinner 7:00 pm

Join fellow cigar aficionados on the Balcony for another extraordinary Cigar Dinner at your CLUB. We will present an incredible evening of cigars, spirits and tremendous cuisine. Call 224-0650 for reservations; confirmed reservations will be billed.



AJ FERNANDEZ





## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

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### BOARD OF GOVERNORS

**Tom Stahl**  
*President*

**Michael Kalifeh**  
*Vice President*

**Marion Hoffmann**  
*Secretary / Treasurer*

**Gus Corbella**  
*Immediate Past President*

**Sarah Bascom**  
**Beverly Burleson**  
**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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