



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

March 2016



CLUB  
Events

### Session Lunch Buffets

Tuesday & Wednesday  
2nd Floor and Lounge  
Thursday – Lounge

### Birthday Night

Complimentary for March Birthdays!  
Wednesday, March 9, 6 – 8 pm  
6-8 pm | Buffet Opens at 6 pm

### A.J. Fernandez Cigar Dinner

Thursday, March 17  
The Balcony  
Open Bar 6:30 pm  
Dinner 7:00 pm

### St. Patrick's Day Special

Thursday, March 17  
Corned Beef & Cabbage  
\$11.95 Lunch | \$17.95 Dinner  
\$5 'Luck of the Irish' Martinis

### South of France Wine Dinner

Friday, March 18  
6:30 pm | \$85  
\$55 Platinum Society Members

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

Friday, March 25 | 6:30 pm  
\$12 Per Child

### Easter Brunch

Sunday, March 27  
10:30 am – 2:00 pm

### Spring Fling

For Members Age 20 – 40  
Saturday, April 2 | \$24  
11:00 am – 2:00 pm

### Springtime Tallahassee

Saturday, April 2  
Grille Open from  
11:30 am – 2:00 pm  
Lounge Opens at 11:30 am

## South of France Wine Dinner

Friday, March 18 | 6:30 pm | Plantation Room \$85 | \$55 for Platinum Society Members

If you have not attended one of Chef Frei's amazing wine dinners, then you are most definitely missing out on a wonderful culinary treat! Indulge in this beautiful six-course dinner beautifully paired with exquisite French wines. Call 224-0650 for reservations; confirmed reservations will be billed.



#### AMUSE

Terrine de foie gras aux pommes  
Goose Liver Terrine with Apple Compote

#### HOT APPETIZER

Confit de canard jambe avec flageolets  
Duck Confit Leg with Flageolet  
*La Pèira, Obriers de la Pèira*

#### SALAD

Salade de homard à micro verts  
et lavande vinaigrette  
Lobster Salad with Micro Greens  
and Lavender Dressing  
*Mas de Gourgonnier Les Baux de Provence*

#### SHELLFISH

Coquilles Saint-Jacques au Sel d'Orange, Endive  
Sautéed Sea Scallop with  
Caramelized Endive and Orange Salt  
*Closerie des Lys*

#### ENTRÉE

Medallion de boeuf,  
reduction vin rouge à la moelle Tomate a la  
Provencale, Potato de terre Williams  
Beef Medallion with  
Red Wine Demi reduction with Bone Marrow,  
Provencal Herb Tomato and Pear Shape Potato  
*Château Puech-Haut Prestige Rouge*

#### TRIO DESSERT

Crêpe Suzette | Soufflé Grand Marnier  
Truffe au chocolat  
Suzette Crepes | Grand Marnier Soufflé  
Chocolate Truffle  
*Domaine La Tour Vieilles Banyuls*

## Spring Fling!

Saturday, April 2 | 11:00 – 2:00 pm | \$24  
Unlimited Bloody Mary's and Mimosas  
North Balcony & Plantation Room

The Intermediate Committee is hosting a 'Spring Fling' for GOVERNORS CLUB Members ages 20 – 40. In conjunction with Springtime Tallahassee, this event has been organized for our young members to socialize and network in a fun and relaxing environment. Please call for reservations; confirmed reservations will be billed.



#### BRUNCH SNACKS

Southern Grits Bar  
Mini Sausage & Biscuits | Mini Quiche  
Fresh Fruit | Cinnamon Buns  
**Unlimited Bloody Mary's and Mimosas**

### Springtime Tallahassee at the Club

If you find yourself downtown celebrating Springtime in Tallahassee, be sure to stop in the CLUB for lunch. We'll be open from 11:30 to 2:00 pm, offering our full a la carte lunch menu alongside our children's menu with healthy options. Happy Spring Tallahassee!

# Easter Sunday Brunch



**Sunday, March 27**  
**10:30 am – 2:00 pm**  
**\$36 Adults | \$16 Children Age 6 – 12**

This popular family day 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 with treats for the children! Seating is available on the ½ hour between 10:30 am and 2:00 pm. 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. Confirmed reservations will be billed.

## Soup

Chilled Sweet Pea and Mint

## Salad

Cheese and Pâté Display  
 Smoked Salmon Display  
 Deviled Eggs Display | Fresh Fruit Display  
 Fried Oysters | Shrimp Cocktail Display  
 Easter Sunday Salad Bar

## Entrées

Omelet Station  
 Eggs Benedict  
 Country Style Roasted Potatoes  
 Bacon, Sausage Patties & Links  
 Waffles, French Toast, Pancakes  
 Baked Hawaiian Sunfish with  
 Champagne Sauce  
 Easter Sunday Vegetables Mix

## The Little Bunny Station

Chicken Fingers  
 Tater Tots  
 Mac & Cheese

## Carving Station

Sliced Honey Glazed Bone-in Ham  
 Sliced Leg of Lamb

## Dessert

Peter Cotton Tail's Dessert Bar  
 Nitro Ice Cream Station with  
 Bananas Foster Station



# Welcome NEW MEMBERS

## Grant Rish

*Business Development / Preble-Rish Inc.*  
 SPONSORS: Rachael Bjorklund  
 & Brad Drake

## Dustin Johnson

*Managing Principal / Waddel & Reed*  
 SPOUSE: Ana  
 SPONSORS: Gary Parsons  
 & Michael Kalifeh

## Carolyn Johnson

*Policy Director*  
*Florida Chamber of Commerce*  
 SPONSORS: H. French Brown, IV  
 & Mark Delegal

## Nancy Ann Texeira

*Principal / Ground Game Solutions*  
 SPOUSE: Richard Higdon Smith  
 SPONSORS: Ellen N. Anderson  
 & Tracy Mayernick

## Shireen Sackreiter

*Florida Office Managing Director*  
*Accenture*  
 SPOUSE: John  
 SPONSORS: Douglas Darling  
 & Charlie Liem

## Corinne Mixon

*Principal / Mixon & Associates*  
 SPONSORS: Juhan Mixon  
 & Cynthia Henderson

## Alicia Skolrood

*Executive Director Risk & Govt. Rel.*  
*Baptist Health Care Corp.*  
 SPOUSE: Kent  
 SPONSORS: Albert Balido  
 & Frank Bernardino

## RETURNING MEMBER

**Candice Ericks**

## PJ's and Pizza | Kids Movie Night

**Friday, March 25 | 6:30 – 9:30 pm | \$12 per child**

Bring the kids to the CLUB in their pajamas for pizza and a movie. Adults can enjoy dining in the Grille with live music while the children are entertained with Monsters University, board games and coloring books. **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 for different beans. Guatemalan, Sumatran, Columbian and Costa Rican are combined to create a high-end coffee that's complex, smooth and 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

The benefit of committees was evident last month at the newly implemented Speaker Luncheon. The CLUB's 27 Member strong Membership Committee came up with the great idea of implementing a quarterly speaker's event at the CLUB. The first event out the shoot was titled 'On the Record with Online New Correspondents'. Leading the charge in organizing this event was Committee Member, Alia Faraj-Johnson who flawlessly moderated the exchanges between the five person panel and the 79 attendees that filled the Main Dining Room. The panelist



Barry Shields  
General Manager

consisted of CLUB member Peter Schorsch from SaintPetersBlog, Politico's Matt Dixon, News Service of Florida's Jim Saunders, Associated Press' Gary Fineout and Nancy Smith from the Sunshine State News. Chef Frei did his part in delivering a delicious three course meal featuring a main course of Chicken Piccata and assorted Chocolate Truffles for dessert. From the management perspective it was a perfect day. We had a full house, happy Members and a successful collaboration between the Committee and the Management team....a beautiful thing indeed. Stay tuned to see what the great topic will be for our next Speaker Series event.

Barry Shields, CCM  
General Manager

## Governors Club Recognition



Stephanie Nicholas of UFHealth Shands Children's Hospital stopped by the CLUB last month to present a whimsical painting to the CLUB as a thank you for donating proceeds from our Member Guest Golf Tournament last fall.

The artwork is very special in that it was created by Ma'Kenzie Esther, a four year old patient at Shands Children's Hospital. Her wish is to be "a princess in a castle" and her finger-painting is titled "Playing golf in my



castle's backyard!" Ma'Kenzie says the best thing about being in the hospital is, "Doing fun arts and crafts and the nurses are also really nice and helpful for my mom." Thank you to Dale Brown, for leading the Golf Committee and Past President, Gus Corbella for selecting this wonderful charity.

## Governors Club Speaker Series

Our first Speaker Series, 'The Tables are Turned: On The Record with Online News Correspondents' brought a full house to the CLUB. Special thanks to Alia Faraj-Johnson for presenting the panel of 5 on-line reporters to share their views on covering politics in Florida. If you have a topic or speaker in mind for our next luncheon, please contact Allison Ager, [allisonager@govclub.com](mailto:allisonager@govclub.com), 205-0663.



## Personal Wine Lockers

We have only 5 beautiful custom built wine lockers remaining for purchase. The individual, personalized, temperature controlled lockers will store 24 bottles each 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 will be charged a corkage fee of \$7.00. If you would like to purchase a locker, please contact Tina Schmitz, [TSCHMITZ@GOVCLUB.COM](mailto:TSCHMITZ@GOVCLUB.COM), (850) 205-0172. Lockers are being distributed on a first come, first served basis.



## 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'.



**CITY CLUB**  
OF BUCKHEAD

*Enjoy the best dining, after hours cocktails, private meeting suites, proven networking concepts, and impeccable warm and friendly service at the City Club of Buckhead & home to World Trade Center Atlanta!*

## 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, 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.



## 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 has formed 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.

## 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..

## 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.

## 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!



## 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.

## 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.

## Birthday Night Adds an Asian Twist!

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

Complimentary to Members  
with March Birthdays!  
Wednesday, March 9, 6 – 8 pm  
Adults \$29  
Children Ages 6 to 12 - \$10  
Free for Children 5 & Under

If you're celebrating your birthday in March, 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



## St. Patrick's Day Specials

Thursday, March 17  
Corned Beef and Cabbage  
\$11.95 lunch | \$17.95 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.

## Featured Cocktail of the Month – Applejack Sazerac



Just \$5 all month! Prepared with silver tequila, sugar, lime juice, cucumber and mint. Served chilled over ice in a rocks glass.

## 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



## Staff ANNIVERSARIES

Paul McShane, Beverage Manager, Four Years

Jimmy Walls, Dishwasher, One Year

# 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.

## 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.



## 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!



## A.J. Fernandez Cigar Dinner

Thursday, March 17 | The Balcony  
Open Bar 6:30 pm | Dinner 7:00 pm | \$74++

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.

### Amuse

*Mini Irish Cottage Pie Cocotte*

Ground Beef Stew in a Rich Brown Sauce topped with Mashed Potatoes  
Peas and Carrots

### Salad

*Dubliner Irish Salad*

Iceberg Lettuce with Red Cabbage, Irish Cheddar cheese, Pickled Beets  
English Cucumber, Mustard Tarragon Vinaigrette

### Entrée

*Rack of Lamb Crown*

Rosemary Sausage Potato Hash and Mint Demi  
Vegetable du Jour

### Mini Irish Duo Dessert

Irish Bread Pudding with Bailey's Custard  
Guinness Chocolate Cake in a Jar





## 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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