



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

May 2016



### Cinco de Mayo

Thursday, May 5 | 5-7 p.m.

Lounge

Complimentary Taco Bar

\$5 Margaritas & \$3 Coronas

### Kentucky Derby Party

Saturday, May 7 | 3-7 p.m.

\$44 | adults only please

### Mother's Day Grand Buffet

Sunday, May 8 | 10 a.m.-2 p.m.

\$36 adults

\$16 children ages 6-12

### Birthday Night

Complimentary for May Birthdays!

Wednesday, May 11 | 6-8 p.m.

Buffet Opens at 6 p.m.

### Lilo & Stitch Movie Night Parents' Date Night

Friday, May 20 | 6:30 p.m.

\$12 per child

### Complimentary Member/Guest Cajun Cocktail "Frienderaiser"

Saturday, May 21 | 5-6 p.m.

### All-You-Can-Eat Crawfish Boil

Saturday, May 21 | 6:30-8:30 p.m.

\$26 adults

\$12 children ages 6 to 12

### Argentina & the Grill Wines of Bodega Catena Zapata

Thursday, May 26 | 6:30 p.m.

\$30

Free for Platinum Society Members

### GC MasterChef Kids Cooking Series

Every Thursday in June

### Weekend Specials

Friday nights – \$18 Filet Night

Saturday nights – BYOB Night

## CAJUN NIGHT AT THE CLUB

## Two Fantastic Events in One Night!

### Complimentary Member/Guest Cajun Cocktail "Frienderaiser"

Saturday, May 21 | 5-6 p.m.

Grab a friend and drop-in the CLUB on Saturday evening from 5:00-6:00 p.m. for our Cajun Cocktail "Frienderaiser". We'll roll out the red carpet with complimentary oysters on the half shell, 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. Rest assured, this will be a low-key, relaxing opportunity to showcase your CLUB – no pressure, just fun. Following the cocktail, be sure to stay and enjoy our 'All-You-Can-Eat Crawfish Boil.'

## Kentucky Derby Party!

Saturday, May 7 | 3-7 p.m.

\$44 | Adults only please

The Intermediate Committee is pleased to host a fantastic Kentucky Derby party, which is open to all members. Ladies, come show off your finest Derby hats and gentlemen boast your best bowties for an opportunity to win prizes in each category. If you're feeling lucky, test your fortune in our Derby contests. Price includes **unlimited Mint Juleps and bourbon cocktails, featuring Four Roses Yellow Label, champagne & select assorted beers.** The first 100 members/guests will take home a genuine souvenir Kentucky Derby glass. Chef Frei and the culinary team will present these traditional Derby Day selections:



- Kentucky Burgoo Stew
- Benedictine Spread
- Finger Sandwiches
- Hot Brown Sandwiches
- Country Ham and Biscuit
- Cheese Garlic Grits
- Beaumont Inn Corn Pudding
- Mini Derby Pie Shooters
- Bourbon Balls

Reservations required; call 224-0650.

Confirmed reservation will be billed.



## All-You-Can-Eat Crawfish Boil with Dixieland Band

Saturday, May 21 | 6:30-8:30 p.m.

Main Dining Room

\$26 adults | \$12 children ages 6 to 12

For people in Louisiana, especially, there is nothing like the spicy smell of boiling crawfish to let you know that spring has finally sprung. Don't miss this casual night at the CLUB, complete with all the flavors of the Bayou. Reservations required and must be made by Wednesday, May 18, so we may order enough crawfish!

### SOUP

Chicken & Andouille Sausage Gumbo

### SALAD

French Quarter Salad Bar

### ENTRÉES

Bayou Stew, Blackened Louisiana Redfish  
Bourbon St. Vegetable Mix & Dirty Rice

### THE BOIL

Crawfish & Shrimp Boil

### DESSERT

Taste of the Gulf Coast Mini Desserts

## GC MasterChef Kids - Cooking Series & Showcase Dinner

Children ages 8-13  
Governors Club Main Kitchen



**Instructional Cooking Series –**  
Thursdays, June 2, 9, 16 & 23  
6-8 p.m.  
\$150++ for Four Classes  
Includes Dinner  
Space Limited to 16 Children

Chef Frei has prepared a special cooking class series for kids ages 8-13. Each class will focus on a different dinner course each week, learning proper food handling, preparation and presentation for each dish. The classes will culminate with a wonderful evening on June 30, where the kids will prepare and plate their four-course dinner for families, friends and members who wish to enjoy their creations. All children will be presented with a professional chef's coat to keep after the series and will be provided dinner each evening.

**Showcase Dinner – Thursday, June 30**  
\$28++ per dinner guest  
\$30++ per MasterChef

MasterChef Kids will arrive at 5 p.m. to prepare their four-course meal. Family and friends will be seated promptly at 7 p.m. for dinner.

The cooking series is limited to 16 children. Reservations are required for the series and the Showcase Dinner; confirmed reservation will be billed.



## Welcome NEW MEMBERS

**Colonel David Alcorn**  
Executive Vice President & Director of  
Operations / K2 Technical, LLC  
SPOUSE: Lisa  
SPONSORS: Jim Thielen & Stam Stathis

**Tara Reid**  
Associate/Strategos Group  
SPONSORS: Skylar Zander  
& James W. Horne

**Adam Blalock**  
Of Counsel / Hopping Green & Sams  
SPOUSE: Jenny  
SPONSORS: Donovan Brown  
& Johanna Money

**Lori Costantino-Brown**  
President / CEO / Bridges International  
SPOUSE: Charles  
SPONSORS: Jason Unger & Chris Carmody

**Will Messer**  
Risk Manager / Earl Bacon  
SOON-TO-BE SPOUSE: Stephanie Miller  
SPONSORS: Marion Hoffmann  
& James E. Messer

### RETURNING MEMBER

Elizabeth Ricci

## Congratulations to our Accolade Recipients & Members

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 receives dinner for two at the CLUB. The staff members whose names are drawn receive \$100. This quarter's Accolades are awarded to:

**Aneequcka Rutherford, Server** – Aneequcka received two exceptional accolades. The first was submitted by Jimmy Gustafson: "Exceptional service and helpful with the menu choices and with getting exactly what we wanted, even though it was not on the menu." The second was submitted by William T. Cotterall: "Aneequcka gave great service for the kids! Wonderful recommendations @."

**Jesse Kneiss, Server** - Jesse received an accolade submitted by Dave Ramsey: "Jesse was very attentive and very professional."

**Josh Van Bibber, Line Cook** – Josh received an accolade submitted by General Manager, Barry Shields: "Josh continues to impress me with his concern for the dishes that he prepares for our members. He has a great eye for plate presentation detail and takes great pride in everything that leaves his station."



## Holiday Closing & Summer Hours

Your CLUB will be closed May 28 & 30, in observation of Memorial Day. Beginning June 1, we will serve lunch Monday through Friday, and dinner Wednesday through Saturday. The Lounge will be open Monday through Friday. Regular hours will resume after the Labor Day holiday.

# Manager's Message

For those of us who grew up in Tallahassee, it's always been a given that the pulse of the downtown area beat mostly on weekdays between 9-5, and was primarily about state workers, students and patrons of the few bars and restaurants that dared to locate there.

Over the years, the concept of an 18-hour downtown Tallahassee has been discussed many times – and for the record, I think it's a great idea!

I've witnessed first-hand throughout my career how various private clubs across the country thrive in this environment – and I feel very confident that the GOVERNORS CLUB would reap many benefits if the concept ever truly takes off here.

For example, I observed The Commerce Club in Atlanta (previously the 191 Club) increase their business as a result of a more vital downtown. And, during my 18 years in Tampa, I watched the transformation of downtown St. Pete, which had an enormous positive impact on the success of the St. Pete Yacht Club. Also, Tampa Mayor Bob Buckhorn is currently leading the way in downtown redevelopment, and you can bet the University Club



Barry Shields  
General Manager

and The Tampa Club will benefit greatly from the added activity.

What would this mean for Tallahassee? In addition to continuing to revitalize the business community, it would also include an expanded downtown residential base that supports retail, restaurants and bars. This would increase movement after work hours with people filling the downtown sidewalks between home, work and entertainment. Not only would there be noticeably added activity seven days a week, there would also be an even more enhanced nightlife – something we Tallahasseeans have long craved!

I've been accused of being an eternal optimist, but I firmly believe that if it can happen in other cities, then it can certainly happen in ours. Here's to hoping that it does!

Barry Shields, CCM  
General Manager

## Board of Governors Electronic Ballot Notification

Once again, we will email the official ballot next month to cast your vote to elect members of the 2016-2017 Board of Governors. Biographies of each candidate will be provided. You may vote for the nominees offered or provide write-in candidates. If you are not receiving emails from the CLUB on a weekly basis, please contact the CLUB at 224-0650, or [hostess@govclub.com](mailto:hostess@govclub.com), and provide your preferred email address. This will ensure that you are able to participate in the election.

## 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 has fewer than four digits, add zeros at the beginning) and your initial password is your last name.

 Staff ANNIVERSARY

Tracy Owens, Housekeeping  
4 Years!

## Argentina & the Grill - Wines of Catena Zapata

Thursday, May 26 | 6:30 p.m.  
\$30 | Free for *Platinum Society* Members

Producing wine since 1902, the family winemakers at Catena Zapata have long believed that every wine begins in the vineyard. With this spirit, in 1983, they began a pioneering research project into the microclimates of Mendoza, Argentina. Through the planting of carefully selected clones in various vineyard sites, they were able to identify the ideal locations for their premium wine vineyards. This tasting, consisting of five beautiful wines, will be facilitated by Adam Foster of Stacole Fine Wines. Chef Frei will provide light appetizers to compliment the tasting. Reservations required; call 224-0650. Confirmed reservation will be billed.



## 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 number, member name and requested departure time.



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

# Mother's Day Grand Buffet

Sunday, May 8 | 10 a.m. - 2 p.m.  
\$36 adults | \$16 children ages 6-12

Bring those special moms and grandmothers to the CLUB for our Mother's Day Grand Buffet. They will bask in the recognition and savor the delectable offerings at this popular family event. We have a limited number of private rooms available for your family celebration and all room charges will be waived for Mother's Day! Reservations are in high demand, so call 224-0650 no later than Saturday, May 7, to be sure you don't miss it. Confirmed reservations will be billed.



## Soup

*Mushroom Bisque*

## Salads

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

## Entrées

*Fried Oysters | 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 | Leg of Lamb*

## Desserts

*Super Mom's Dessert Bar | Bananas Foster Station  
Nitro Ice Cream Station*

## Featured \$5 Cocktail of the Month: Rhubarb & Strawberry Collins

This simultaneously sweet and tart cocktail is prepared with gin or vodka, Aperol, rhubarb syrup, lemon juice & strawberry juice.

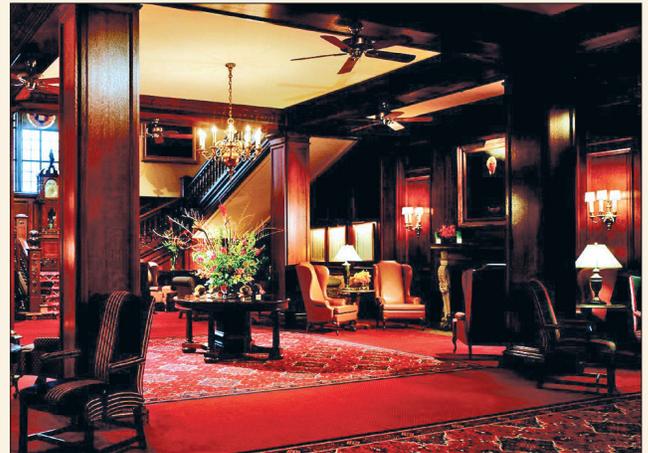
Keep in mind that your CLUB always offers \$5 cocktails made with Tito's vodka and Four Yellow Roses bourbon.



## Reciprocal Club Benefits

GOVERNORS CLUB Members have reciprocal privileges with more than 200 private clubs in the U.S. and around the globe. Remember this wonderful benefit when traveling. Simply contact Allison Ager at 205-0663 or [AllisonAger@GovClub.com](mailto:AllisonAger@GovClub.com), and request a letter of introduction to any of the fine clubs with which we have reciprocity. 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: Harvard Club of Boston



Whether visiting for a power lunch in the Downtown Clubhouse, after work drinks in the Back Bay Clubhouse Club Pub or a weekend getaway in the city, you'll soon learn to make yourself right at home at the Harvard Club of Boston.

- Two breathtaking locations: Back Bay tradition and Downtown modernity
- Five dining options from light bites to fine dining
- A well-appointed and professionally staffed athletic center with squash and fitness areas
- Stimulating club events for personal and professional interests
- Exclusive member accommodations at the Inn at the Harvard Club

## Morning Eye-Opener

Your CLUB is the perfect location for a morning meeting. The Parlour is available with soft seating, Wi-Fi, complimentary 'to-go' coffee and assorted breakfast bars, each weekday from 7-9 a.m. We proudly serve Lucky Goat Coffee, "Roasting the World's Best Coffee in the Capital City." Reservations are not required.



## Birthday Night with an Asian Twist!

### Asian Station, Prime Rib, Pasta & Flambé, and Live Music

Complimentary to Members with May Birthdays!

Wednesday, May 11 | 6-8 p.m.

\$29 adults | \$10 children ages 6 to 12

If you're celebrating your birthday in May, 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 & 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 Bananas Foster with Vanilla Ice Cream

Cupcakes with Birthday Candles

## Lilo & Stitch Movie Night

Friday, May 20 | 6:30 – 9:30 pm | \$12 per child

This month we will treat the kids to a tropical luau dinner complete with fruit salad, chicken fingers with honey-mustard dip, ham and pineapple pizza and banana cream pie for dessert. They'll be entertained with **Lilo & Stitch**, board games and coloring books. All children must be potty trained and will be supervised 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 year. It's a medium to dark roast coffee created using four 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.



## GC Kids Treasure Chest



We've installed a wonderful treasure chest full of goodies for our youngest members. The chest can be found in the lobby, just under our yummy chocolate machine. When children dine in the CLUB, they will be given a treasure token permitting them to dig in and take home a special treasure.



## 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 a.m. - 2:00 p.m.

#### Dinner

**Grille & Balcony**  
Monday through Saturday  
5:00 p.m. - close

#### Cocktails

**Lounge**  
Monday through Saturday  
4 - 10:00 p.m.

#### 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*

**Cynthia Cerda**  
*Food & Beverage Director*

**Anna Dawkins**  
**Nicole Okken**  
*Food & Beverage Managers*

**Paul McShane**  
*Beverage Manager*

**Robert Tharp**  
*Facilities Manager*

**Sydney Brewton**  
*Club Concierge*

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