



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

July 2016

## CLUB Events

### Birthday Night

Complimentary for July Birthdays!  
Wednesday, July 13 | 6-8 p.m.  
Buffet Opens at 6 p.m.

### MasterChef Kids Cooking Series

Thursdays, July 14, 21, 28 & 4  
6-8 p.m. | \$150++ for the series

### Member Appreciation Night

50% off all food menu items  
Friday, July 15 | The Grille

### Third Thursday Happy Hour

For members age 40 & under  
Thursday, July 21 | 5-8 p.m.  
The Lounge

### Movie Night & Parents' Date Night

Friday, July 22 | 6:30 p.m.  
\$12 per child

### All American Summer Wine Tasting

Thursday, July 28 | 6:30 p.m.  
\$30  
Free for Platinum Society Members

### Summer Evening Specials

Wednesdays – Farm to Table  
Thursdays – Fresh Florida Seafood  
Fridays – Filet Night  
Saturdays – BYOB night

### Morning Eye-Opener

Complimentary  
Coffee & Breakfast Bars  
Weekdays | 7-9 a.m.  
The Parlor

### Save the date:

Member Guest Golf Tournament  
Friday, November 18

### Holiday Schedule

Closed July 2-4

## Tom Stahl, Immediate Past President

I want to thank the members of the GOVERNORS CLUB for allowing me to serve as President during this past year. The experience has been a good one for me, mainly because of the hard work and professionalism of the CLUB's management and staff. Barry Shields and his team, who seem to live at the CLUB 24-hours a day, are always there to serve our members, always with a positive attitude, and always with our members in mind. Many thanks to Barry and the rest of the staff.

The other main reason my experience has been positive is because of the CLUB's Board of Governors. I have truly enjoyed my time on the Board. I think our meetings have been open, with plenty of discussion of different views and ways of doing things, and always



with the best interests of the CLUB in mind. I appreciate the support you have shown this past year.

A separate note of thanks to the Executive Committee that I had the pleasure of working with, Michael Kalifeh, our new President, and Marion Hoffmann, our new Treasurer and President-Elect. If you have the pleasure of knowing Michael and

Marion, you know that the CLUB is going to have excellent leadership in the years ahead.

And finally, a personal shout out goes to our Past President, Gus Corbella. Gus has been a wise counsel and advisor for me during my term, and his advice and friendship are much appreciated.

Thank you,  
Tom Stahl

## Michael Kalifeh, President

### Fellow CLUB Members:

Serving the community for over 30 years, the GOVERNORS CLUB is Tallahassee's premier gathering place. Whether you have called Tallahassee home forever, or if Tallahassee has become your forever home, or even still, if you enjoy the benefits of membership as a frequent visitor to our town, we appreciate your part in this community. Under steady staff leadership and with the commitment of our volunteer board, we strive to not only maintain a reputation for excellence, but also improve and evolve to reach our varied membership.

At its core, the CLUB is a place where members can make memories with friends, family, and colleagues. For me, the CLUB is where my first boss took me to lunch as a



young staff member of our firm and where, a decade later, Ashley and I had our wedding reception. For others, it's the backdrop of a great professional success, where they took their children to meet Santa, or the scene of a particularly lively wine tasting with friends.

Whatever your reason for joining, we want the CLUB to adapt to your needs, and I encourage you to utilize the many methods of feedback to help us continue to meet, and hopefully exceed, your expectations. Over this next year, I commit to continue working with the CLUB's talented professional team, the board, and you to further the CLUB's tradition of unparalleled service and quality for the benefit of your experience and the memories you have yet to make here.

continued on page 3

**Featured \$5 Cocktail of the Month:  
Florida Watermelon Smash**



Prepared with Palm Ridge Reserve, fresh watermelon, fresh mint, sugar and topped off with a splash of soda. Palm Ridge Reserve is a handmade, micro batch Florida whiskey.

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

**All American  
Summer  
Wine Tasting**



Thursday, July 28 | 6:30 p.m.  
\$30  
Free for *Platinum Society* Members

In the spirit of Independence Day, this wine tasting will focus on wines from across the United States that are perfect summer sippers. The evening will be facilitated by Adam Foster, of Stacole Fine Wines. Your culinary team will provide light bites to accompany the tasting. Call 224-0650 for reservations. Reservations required; confirmed reservations will be billed.



**Welcome NEW MEMBERS**

**Ed Canup**

*EVP & CO-COO / Capital City Bank*

*SPOUSE: Lisa*

*SPONSORS: Bill Smith & Bill Moor*

**Dr. Joseph M. Gray**

*Partner / Tallahassee Pulmonary Clinic*

*SIGNIFICANT OTHER: Dr. Jeannine*

*Silberman*

*SPONSORS: John C. Kenny*

*& Emory Mayfield*

**Dr. William C. Dixon**

*Physician / Southern Medical Group, P.A.*

*SPOUSE: Shannon*

*SPONSORS: Dr. Frank Gredler & Erik Kirk*

**Dr. Michael Glaze**

*Emergency Medicine Physician*

*Tallahassee Memorial HealthCare*

*SPOUSE: Tammy*

*SPONSORS: Dr. Steve Cremin*

*& Jim Thielen*

**Dr. Erin N. Boyd**

*Physician*

*Tallahassee Memorial HealthCare*

*SPOUSE: Brandon*

*SPONSORS: Dr. Steve Cremin*

*& Dr. William Miller*

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

Select a sandwich, side and sweet – and we'll bring it to you! Add \$2 per box for delivery service, with a maximum 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. New menu items include:

**GC Club Sandwich**

House Roasted Turkey | Ham | Cheddar Cheese | Swiss Cheese  
Applewood Bacon | Lettuce | Tomato | Mayo | Toasted White Bread

**Southern Cuban**

Mojo Rub Sliced Berkshire Pork Loin | Tasso Ham | Swiss Cheese  
Peach Pepper-Ginger Jam Mustard | Sweet Pickles | Pressed Cuban Bread

**Waldorf Chicken Sandwich**

Sliced Deli Chicken Breast | Apple Chutney | Sliced Brie Cheese  
Cranberry Spread | Baby Arugula | Multi-Grain French Bread

**Adams Street Roast Beef**

Roast Beef | Thomasville Lil Moo Cheese | Caramelized Onions  
Fig Sweet Onion-Rosemary Jam | Lettuce | Tomato | Brioche Bun

**Tuscan Vegetable Wrap**

Balsamic Marinated & Grilled Farm Fresh Vegetables | Romaine  
Goat Cheese | Portabella

**Chicken Caesar Wrap**

Lettuce | Croutons | Parmesan | Caesar

**Sides:** Fresh Fruit Cup, Soup du Jour or House Chips

**Sweets:** Rich Chocolate Brownie or Fresh Baked Cookie

## Manager's Message

# Board and Committee Members are Vital to Our Success

Boards and committees are a common element of most private clubs, including ours. I am not only grateful for those of you who serve on them, but I'm very pleased that there is such a strong outpouring of willingness by our members who wish to volunteer their time and expertise in this manner.

Board members commit to a three-year term and receive no compensation. Their only "payment" comes in the form of seeing the positive and lasting impacts their selfless contributions have on our CLUB.

The CLUB's Board of Governors consists of 13 members, of which approximately three or four members rotate off each year. This allows new members an opportunity to gain valuable insight from veteran board members, as well as inject fresh ideas into the present and future direction of our operation. Assisting the board are several standing and ad hoc committees that support the board's efforts and make the CLUB the extraordinarily successful organization it is today.

Members whose terms on the board have recently expired are: Mr. Gus Corbella (Immediate Past President), Mr. Cameron Cooper, Mr. Jim Spalla and Ms. Sarah Bascom. Their support of the CLUB has been, and continues to be, greatly appreciated.

## Michael Kalifeh, President

*continued from page 1*

Please do not hesitate to use our new and improved website to send me a note if ever I may be of assistance during my term. If I am able to do half as good a job as our immediate Past President Tom Stahl, I'll be able to put this year in the win column, and I look forward to the challenge. Many thanks to Marion Hoffman and Bill Moor for agreeing to serve on the Executive Committee with me; I look-forward to working with them and our entire board. Thank you for the opportunity!

## 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.



Barry Shields  
General Manager

I'd also like to recognize several members who have led the charge on the committee level and continue to make great things happen at the CLUB. A very special thank-you goes out to: Ms. Sarah Bascom for her role as Facilities Chairwoman, Mr. Jim Spalla for his assistance in providing guidance on valet services, Ms. Marion Hoffman for leading the Membership Committee and organizing the newly formed Intermediate Committee representing our under-40 members, Ms. Caitlin Murray

for chairing the Intermediate Committee, Incoming President Michael Kalifeh, for chairing the Finance Committee and last but not least, Mr. Bill Moor for serving as chairman of the Strategic Planning Committee, which will have a huge impact on the CLUB's future successes.

All who generously give of your time, knowledge and energy help to make our CLUB the special place it continues to be.

Thank you very much for your service!

Barry Shields, CCM  
General Manager



## Member Appreciation Night - \$50% Off

Friday, July 15 | The Grille

Make reservations to dine at the CLUB on Friday evening, July 15, as we again say "thank you" for your loyalty. We will slash our à la carte dining menu by 50 percent. That's right; every food item on the menu will be half-off! We'll also have live music with a mix of classical, folk, popular and blues guitar by Charles Santiago and his protégé Arlivia Knight. Call 224-0650 for reservations which are highly recommended.

## Welcome New Board Members

Congratulations to Ms. Kristen Bridges, Ms. Tracy Mayernick, Ms. Laura Boyd Pearce and Ms. Meredith Woodrum Snowden, all recently elected to the Board of Governors. We appreciate their commitment to the CLUB and look forward to their leadership in the coming years.



## Staff ANNIVERSARIES

Allison Ager, Membership & Marketing Director  
8 years

Nancy Goodson, Controller  
32 years

## GC MasterChef Kids Cooking Series & Showcase Dinner

Children ages 8-13  
Governors Club Main Kitchen

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 August 11, 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.



### *Instructional Cooking Series –*

Thursdays, Thursdays, July 14, 21, 28 & August 4  
6-8 p.m.

\$150 for four classes | Includes dinner  
Space limited to 16 children

July 14: Kitchen safety & soups

July 21: Prep techniques, salads & appetizers

July 28: Entrées

August 4: Desserts & plating décor

### *Showcase Dinner –*

Thursday, August 11 | \$28 per dinner guest

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.

## 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: West Indies Yacht Club*



The West Indies Yacht Club in Jamaica, was founded for yachtsmen, marine officers, sailing enthusiasts and vessel owners, whether with engine or sails, to promote sailing and classic yachting, while protecting maritime heritage and improving sailing techniques as well as vessel performance.

Reciprocal Members and their guests are welcome to use the Clubhouse which provides a relaxing and elegant location for families and friends to meet or a base for business use. The Club offers a variety of bars, restaurants, bedrooms, yacht berthing and mooring.

Members and staff of The West Indies Yacht Club, home of Yachting in the Caribbean, are happy to welcome you aboard the clubhouse's flag vessel, Fair Lady. Visit [www.westindiesyachtclub.com](http://www.westindiesyachtclub.com) for more information.

## Summer Hours through Labor Day

With summer upon us, we are serving lunch Monday through Friday, and dinner Wednesday through Saturday. The Lounge will be open Monday through Friday and our regular hours will resume after the Labor Day holiday.

## 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.



## 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 weekdays 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.



## Governors Club Loyalty Program

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.

## 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!



## Lounge Smoking Policy

Smoking is not permitted in the Lounge until after 7 p.m. (Vaporizer use is considered smoking.) Smoking prior to 7 p.m. can be accommodated on the balcony.

## Pre-Theater Dinner at the Club

5-6:30 p.m.  
Wednesday 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. Reservations requested.

## 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 year. 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 delivered fresh to the CLUB weekly. The GC Java special blend is available in regular or decaf 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.

## Online Credit Card Payment

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

## Heat & Eat Dinners

Let the CLUB do your cooking! We'll make your work week a little less stressful, with beautiful GOVERNORS CLUB dinners ready to take home and warm for your dining table. All items will be portioned and priced for 1-2, 3-4 or 5-6 people. Orders received by 2 p.m. will be ready for pick-up by 5 p.m. weekdays. Details and pricing for the Heat & Eat menu can be found on our website. Go to [www.govclub.com](http://www.govclub.com) and select Dining & Catering/Menus/Dining and call 224-0650 to place your order.

### Soups

Lobster Bisque  
Seafood Gumbo  
Soup du Jour

### Salads

GC Chopped Iceberg & Romaine  
Arugula Salad  
Greek Island Salad

### Entrées

Baked Maple Glazed Atlantic Salmon  
French Bistro Roasted Chicken  
Roasted Beef Tenderloin  
Bucatini Margherita

## Fast Lunch Features – Only \$12

This summer we are preparing fast and comforting weekly lunch features served with a small garden salad. Remember to drop by your CLUB to enjoy these quick, inexpensive and tasty lunches.

- **July 4- 7:**  
*Pork Osso Bucco with Creamy Goat Cheese Polenta*
- **July 11- 15:**  
*Braised Bison Short Ribs with Smoked Cheddar Mashed Potatoes*
- **July 18- 22:**  
*Smoked Barbeque Chicken with Coleslaw & Cornbread*
- **July 25- 29:**  
*Fried Catfish & Coleslaw*

## Good Kids with Good Grades



Congratulations to the following young members for working hard to make the honor roll in the fourth nine weeks. Keep up the great work and enjoy the summer break

Zachary Cunningham – 7th grade, Maclay  
Chas F. Dudley – junior, Maclay  
Emily Dudley – 8th grade, Maclay  
Diana Fernandez – 6th grade, Holy Comforter Episcopal School  
Sarah Fernandez – 4th grade, Holy Comforter Episcopal School  
Henry Fernandez – 3rd grade, Holy Comforter Episcopal School  
Madison Oscar – 4th grade Gilchrist Elementary School  
Luke Oscar – 2nd grade, Gilchrist Elementary School  
Landon Oscar – 2nd grade, Gilchrist Elementary School



## THIRD THURSDAY HAPPY HOUR

For Members age 40 and younger

Thursday, July 21, 5-8 p.m. | The Lounge

Members age 40 and younger are encouraged to attend this opportunity to socialize and network in the comfort of your CLUB. Enjoy complimentary light hors d'oeuvres & specialty \$5 cocktails which include Four Roses Bourbon Rickey's, Tito's Lemon Drop Martinis and \$4 Kona Big Wave brews. Reservations are not required.

## Holiday Schedule

In recognition of Independence Day, the CLUB and Lounge will close on Saturday, July 2nd and will re-open on Tuesday, July 5th. We wish everyone a safe and happy Fourth of July.

## Summer Grille Value Features

Wednesdays – \$18 Farm to Table Feature

Thursdays – \$16 Fresh Florida Seafood Entrée

Fridays – \$18 Filet Night with Live Music in the Grille

Saturdays – Waived Corkage Fee

## Kids' Movie Night

Friday, July 22  
6:30 – 9:30 pm  
\$12 per child

Have the kids grab their favorite toy and bring it to movie night featuring Toy Story. We'll be serving fresh baked pizza, direct from Pizza Planet! Board games and coloring books will also be on hand. 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.



## Birthday Night with an Asian Twist! Asian Station, Prime Rib, Pasta & Flambé, and Live Music

Complimentary to Members  
with July Birthdays!

Wednesday, July 13

6-8 p.m.

\$29 adults

\$10 children ages 6 to 12

If you're celebrating your birthday in July, 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

# NEW LUNCH & DINNER MENUS

Chef Frei and the culinary team have introduced all-new menus.

Make reservations soon to experience the delectable offerings found only at your CLUB.



Wagyu Mini Burgers



Lamb Rack Crown



Chilean Sea Bass



Atlantic Salmon



Crab & Avocado Martini



Venison Loin Medallions



Niman Ranch  
Tomahawk Pork Chop



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

PRST. STD. U.S.  
POSTAGE  
PAID  
TALLAHASSEE, FL  
PERMIT NO. 368

### BOARD OF GOVERNORS

**Michael Kalifeh**  
*President*

**Marion Hoffmann**  
*Vice President*

**Bill Moor**  
*Secretary / Treasurer*

**Tom Stahl**  
*Immediate Past President*

**Kristen Bridges**  
**Beverly Burleson**  
**Juan C. 'JC' Flores**

**Joe Ann Hart**  
**David Johnson**  
**Tracy Mayernick**  
**James McFaddin**

**Laura Boyd Pearce**  
**Meredith Woodrum Snowden**



### BUSINESS HOURS

#### Lunch

**Grille & Balcony**  
Monday through Friday  
11:30 a.m. - 2:00 p.m.

#### Dinner

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

#### Cocktails

**Lounge**  
Monday through Friday  
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 Renfroe**  
*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*

Thank You to CUNEOCREATIVE.COM for Newsletter Design & Production