



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

October 2016

## CLUB Events

### 50¢ Oyster Nights

Tuesdays in The Lounge  
5:30 p.m. - until

### Downtown GetDown Buffets

Fridays, Sept. 30, Oct. 14 & 28  
Buffet opens at 6:30 p.m.

\$22.50 adults

\$12.50 children ages 6 to 12

Free for children ages 5 & younger

### Rodney Strong Wine Dinner

Thursday, October 6  
6:30 p.m. | \$85

\$55 for *Platinum Society* Members

### Movie Night & Parents' Date Night

Friday, October 7 | 6:30 p.m.

\$12 per child

### Birthday Night

Complimentary for  
October birthdays!

Wednesday, October 12

6-8 p.m. | Buffet opens at 6 p.m.

### Professional Headshots with Kay Meyer Photography

October 17 & 27

10:30 a.m.-1 p.m.

### Italian Cooking Class

Tuesday, October 18

6-8 p.m. | Main Kitchen

\$35 | Includes dinner

### Happy Hour

For members ages 40 & younger

Thursday, October 20 | 5-8 p.m.

The Lounge

### Member Appreciation Weekend

50% off all food menu items

October 21 & 22 | The Grille

### All-You-Can-Eat Stone Crab!

Wednesday, November 2

6:30-8:30 p.m. | \$75 adults

\$40 children ages 6-12

## Seafood Extravaganza

# All-You-Can-Eat Stone Crab & Seafood Buffet

Live Music | Wednesday, November 2

Main Dining Room | 6:30 – 8:30 p.m.

\$75 adults | \$40 children ages 6–12

\$15 children without stone crab

Stone Crab season returns once again, promising those scrumptious claws with mustard dipping sauce. With the season opening on October 15, we are bringing you the opportunity to indulge in these beauties at our all-you-can-eat Stone Crab night! The culinary team will present an abundant seafood buffet to compliment your claws. Children ages 6-12 may dine with or without Stone Crab. **Reservations required and must be made by Saturday, October 29** so we can order enough claws. Call 224-0650 for reservations; confirmed reservations will be billed.



### Soup

Fresh Florida Fish Chowder

### Chilled

Stone Crab Station

Shrimp & Oyster Station

Garden Salad

### Warmed

Roasted Bistro Chicken

Baked Atlantic Salmon

Grilled Tomatoes

Creamed Spinach

### Fire & Ice Dessert

Cherries Jubilee & Nitrogen Ice Cream

## Italian Cooking Class – Learn, Laugh & Eat

Tuesday, October 18 | 6 – 8 p.m. | Main Kitchen | \$35 | Includes Dinner



Spend time in the GOVERNORS CLUB Main Kitchen as Chef Renfro provides step-by-step instruction on how to create two wonderful Italian dishes. These dishes have been selected for their delicious flavors, presentation and practicality to recreate in your kitchen. Call 224-0650 for reservations; confirmed reservations will be billed.

### Appetizer

Mixed Mushroom Ragout

Fresh Herbs & Caramelized Shallots

Splash of Cream

Served over Crispy Asiago Polenta

Shaved Parmesan Cheese

### Entrée

Potato Gnocchi with Scampi Style Shrimp

Roasted Garlic &

Parmesan Cream Sauce

Broccolini

## Thanksgiving at Your Club

Thursday, November 24 | 12-4 p.m.  
Seating between noon and 3:30 p.m.  
\$34 adults | \$15 children ages 6-12  
Free for children ages 5 & younger

Your CLUB will be open on Thanksgiving Day with all the traditional dishes everyone loves. Enjoy a relaxing, delicious and 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.



## 50¢ Oyster Nights Tuesdays in the Lounge



Beginning October 4 | 5:30 p.m. until

That's right; these fantastic bivalves will be available in your Lounge fresh shucked on the half-shell every Tuesday evening. Devour these delicacies for only 50¢ each alongside a cold brew or cocktail. Bring a group of friends, and make it your Tuesday night tradition!

## 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, assorted breakfast bars, and whole fruit 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.



## Welcome NEW MEMBERS

### Lindsey Peppers

Event Coordinator / Jim Moran Institute

SIGNIFICANT OTHER: Cody Boomer

SPONSORS: Doug Tatum & Charles Robinton

### Christopher L. Nuland

Senior Partner

Law Offices of Chris Nuland

SPOUSE: Karen

SPONSORS: Jon Johnson & Jeff Scott

## RETURNING MEMBER

### John Powell Frazee, Jr.

Chairman / Frazee Partners

## Attention Cabernet Connoisseurs

We are pleased to have available for purchase two beautiful Cabernet collections by Groth Vineyards & Winery: "The Collection" Oakville Cabernet Library Pack.



"The Collection" includes two bottles each of 2005, 2006 and 2007 Oakville Cabernet in a Groth wood showcase box. This three-vintage collection of Groth Cabernet Sauvignon showcases the Cabernet Sauvignon fruit grown on their estate-controlled

vineyards, in the Oakville AVA, Napa Valley. The Oakville District is renowned for its Cabernet Sauvignon and produces wines that are full, lush and very elegant.

Member price is \$530

plus tax with Platinum Members receiving a 10 percent discount. Contact Allison Ager, [AllisonAger@govclub.com](mailto:AllisonAger@govclub.com), 850-205-0663 if you would like to purchase one of these beautiful collections.



## Member Appreciation Weekend

Friday & Saturday, October 21 & 22 | The Grille

Make reservations to dine at the CLUB on Friday & Saturday, October 21 & 22, 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! Call 224-0650 for reservations (highly recommended).



## Staff ANNIVERSARIES

Maurice Brown, Server, 1 year

Pierre Custard, Dishwasher, 1 year

Anna Dawkins, F&B Manager, 13 years

Cooper Shields, Server, 1 year

Susie Shin, Bartender, 5 years

## Manager's Message – We're Listening... and Here's What We've Heard!

Because she's always looking for ways to help us improve your CLUB experience and enhance our brand, our Membership and Marketing Director, Allison Ager, recently sent out a member survey to get your opinions on some new activities and events you might like for us to offer.

Here's a sampling of what you said, based upon popularity:

**#1 - Cooking Classes** – More than 50 percent of those who responded indicated that you would attend cooking classes. With this in mind, be sure to make a reservation for our Italian cooking class with Chef Renfroe on Tuesday, October 18. Moving forward, you will see additional opportunities to attend a wide variety of cooking classes.

**#2 - Guest Chef Dinners** – About 44 percent of those responding made this our second most popular request. It's also a great idea – one I can easily see becoming an annual or bi-annual event. I already have thoughts on who we can bring in.

**#3 - Live Entertainment in The Lounge** – Although this has yielded disappointing results in the past, I believe we should refocus on the type and timing of entertainment offerings and build a consistent following. At least 40 percent of those surveyed appear to agree – so, consider it done!

Nipping at the heels of Live Entertainment in The Lounge, at least 37 percent of respondents said they would like us to plan an annual CLUB party of some sort. A few ideas that immediately come to mind are the CLUB's anniversary, or perhaps five-year milestones – both of which may make a nice addition to our current programming.

Other ideas that received considerable support included:

- New Year's Eve party
- Wine tour to California or Washington
- Murder Mystery dinner



Barry Shields  
General Manager

- Courtesy shuttle to and from the CLUB
- Quail hunting trip
- Shooting range outing
- Trivia night
- Yoga classes
- Family-style end-of-summer party
- Featured-author book signing event
- And many more, too numerous to list here...

I've always believed that if you want to know what people think, simply ask them and they will tell you! I also believe it is imperative to always keep a finger on the pulse of what you, our members, feel are the most relevant and rewarding reasons to visit and use your CLUB.

So for each of you who took time to complete our survey, I thank you. Your valuable input will be put to good use in the coming weeks and months – be on the lookout for some exciting new offerings.

I'll be on the lookout for you!

Barry Shields, CCM  
General Manager

## Rodney Strong Wine Dinner

Thursday, October 6, 6:30 p.m.

\$85 | \$55 for Platinum Society Members

October brings yet another fantastic wine dinner. Rodney Strong Vineyards is dedicated to crafting world-class wines that capture the essence of Sonoma County. Sustainably farming 13 estate vineyards, Rodney Strong produces wines from Sonoma County's finest appellations – Alexander Valley, Russian River Valley, Chalk Hill and Sonoma Coast. Don't miss this exquisite evening of fine wine and dining, found exclusively at your CLUB. Call 224-0650 for reservations; confirmed reservations will be billed.

### 1st Course

#### *Symmetry Meritage*

Pan Seared Pekin Duck

Breast

Sweet Potato Smash with

Grilled Rapini

Red Currant Gastrique

### 2nd Course

#### *Reserve Cabernet Sauvignon*

Seared Petite Venison

Tenderloin

Maytag Blue Cheese

Yukon Gold Potato Gratin

Madeira Infused Grilled

Red Onion

Tellicherry Black Pepper

Beurre Blanc

### 3rd Course

#### *Three Single Vineyard*

*Cabernet Sauvignons*

(Served side-by-side)

Grilled Duet of Prime Filet

Mignon & Colorado

Lamb Chop

Fresh Herb & Porcini

Mushroom Spaetzle

Brown Butter Haricots Verts

Bourbon Demi Glace

### 4th Course

#### *True Gentlemen's Port*

Fresh Black Mission Fig

with Stilton Cheese

Glassy Basil, Toasted

Pine Nut Purée

Dark Balsamic Glaze

## Kids' Movie Night

Friday, October 7 | 6:30 – 9:30 pm | \$12 per child

This month we'll be featuring *Hotel Transylvania 2*. The culinary team will prepare a kid-friendly dinner of "bats in cobwebs" (bow-tie pasta, ground beef, red sauce and cheese) and a fresh veggie. Following dinner, they will be provided "green slime popcorn" (green dyed white-chocolate coated popcorn) to enjoy while watching the movie. Board games and coloring books will also be on hand. **All children must be potty trained** and will be supervised by a qualified child care provider. Call 224-0650 for reservation; confirmed reservations will be billed.



## Wine 101 Wine Knowledge Series

Thursday, October 13, 6:30 p.m. | The Lounge | \$10

Expand your wine knowledge through our Wine 101 series. Adam Foster of Stacole Fine Wine will guide you through the basics of wine. He will share information about grape colors, body style, sweet vs. dry and more. Our first class will focus on the Cabernet family of grapes, including but not limited to Cabernet Sauvignon, Cabernet Franc and Sauvignon Blanc. Reservations requested, please call 224-0650 to RSVP.



## Heat & Eat Dinners

Let the CLUB do your cooking! We'll make your workweek 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

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

## Fast Lunch Features – Only \$12

Our fast lunch features continue to grow in popularity! These fast and comforting lunch features are offered weekly with a small garden salad. Drop by your CLUB to enjoy these inexpensive and tasty lunches.

- **October 3 - 7:**  
*BBQ brisket with mac & cheese*
- **October 10 - 14:**  
*Grilled bratwurst with caramelized onion sauce & Swiss Roesti potatoes*
- **October 17 - 21:**  
*Baked ziti with Italian sausage*
- **October 24 - 28:**  
*Beef stroganoff with egg noodles*

## 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: The Army & Navy Club, Washington, D.C.



Valued by members as a prestigious landmark where traditions and camaraderie reign, the Club's timeless elegance and atmosphere are complimented with exceptional dining and hospitality.

Since its beginning, the Army and Navy Club has been the home away from home for the most illustrious names in America's military history. The membership roll includes top generals, political leaders, one of the first men to land on the moon, the first person to fly solo across the Atlantic and participants in the first around-the-world flight.

## 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), 205-0663 for confirmation of qualification and a Loyalty Application.

## Enjoy GC Java at Home

GOVERNORS CLUB special coffee blend is 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 enjoy at the CLUB. 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.



## 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!



## 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.



## Weekend Specials

**Fridays** – \$18 Filet Night with live music in The Grille

**Saturdays** – Waived corkage fee

## 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.

## 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. | 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. Reservations requested.

Stop in prior to these events:

**Ragamala Dance Company:**  
*Written in Water*

October 5 & 6, 8 p.m.  
Nancy Smith Fichter Dance Theatre

**Southern Circuit Film Tour:**  
*Donald Cried*  
October 12, 7:30 p.m.  
Askew Student Life Cinema

**Roomful of Teeth**  
October 13, 7:30 p.m.  
Opperman Music Hall

**Bohemian Rhapsody**  
October 22, 8 p.m.  
Ruby Diamond Concert Hall

**Mipso**  
October 18, 7:30 p.m.  
Carriage House at Goodwood  
Museum & Garden

## 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

## Governors Club Speaker Series

Thank you to CLUB member Alia Faraj-Johnson for securing Sheriff Jerry Demings and Dr. Joseph Ibrahim as speakers for our luncheon on September 12. The timely topic of the Pulse Nightclub Tragedy brought over 100 attendees, and provided a very personal perspective from these first responders.



*Dr. Ibrahim, Alia Faraj-Johnson,  
Sheriff Demings*

A portion of the proceeds from this luncheon was donated to the OneOrlando Fund, assisting victims and family members of the Pulse tragedy and Orlando Health, who will not be billing victims for out-of-pocket medical expenses.



## THIRD THURSDAY HAPPY HOUR

*For Members Ages 40 and Younger*

**Thursday, October 20 | 5-8 p.m. | The Lounge**

Join the Intermediate Committee for Third Thursday Happy Hour. Members ages 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 Rickeys, Tito's Lemon Drop Martinis and \$4 Kona Big Wave brews. Reservations are not required.

## Professional Headshots in the Comfort of Your Club

**\$65 | October 17 & 27 | 10:30 a.m. - 1 p.m.**

We have teamed-up with Kay Meyer Photography to provide professional, contemporary headshots for our members. The special member rate of \$65 provides you a private session with Kay, which will include two digital, high-resolution, retouched images of your choice delivered within two weeks of your sitting.



E-mail [kay@kaymeyerphotography.com](mailto:kay@kaymeyerphotography.com) or call 850-894-4529 to book your private session. Kay will be at the CLUB on Monday, October 17, and Thursday, October 27, between 10:30 a.m. and 1 p.m. Take 10 minutes to freshen-up your professional headshot!

## Featured \$5 Cocktail of the Month: Ginger Gold Rush

This delicious cocktail is prepared with Makers Mark bourbon, Domaine de Canton, fresh lemon juice, served up with Luxardo cherry.

Your CLUB always offers \$5 cocktails made with Tito's vodka and Four Yellow Roses bourbon. We are also featuring new Coravin® wine options: Shafer Hillside Select Cabernet Sauvignon and Far Niente Chardonnay.



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

Complimentary to Members  
with October birthdays!  
Wednesday, October 12  
6-8 p.m.  
\$29 adults  
\$10 children ages 6 to 12

If you're celebrating your birthday in October, 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**

## **Fish & Game – You Catch and we Cook!**

Bring your cleaned wild game or fresh catch to the CLUB and let us bake, broil, grill, poach or sizzle-up the fruits of your labor. For only \$10 per person, enjoy your protein served with fresh vegetables and a choice of rice or potato. Better yet, bring both and we'll dazzle your senses with an amazing surf and turf. Call ahead and let us know what you are bringing and how you would like it prepared. Bon appétit!



## **Downtown GetDown Buffets**

Fridays, September 30, October 14 & 28  
Buffet Opens at 6:30 p.m.

\$22.50 adults | \$12.50 children ages 6 to 12  
Free for children ages 5 & younger

These family-friendly GetDown buffets are the perfect way to kick-off your football weekend. Experience the Seminole spirit and casual feel throughout the Clubhouse and Lounge. 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.

### **September 30 | FSU vs. North Carolina Tar Heels**

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

### **October 14 | FSU vs. Wake Forest**

Fried Oysters | Cheerwine BBQ Chicken  
Shorty's Hot Dogs (Chili Cheese Dogs)  
Biscuits & Sausage Gravy  
Collards and Ham Hocks  
Loaded Baked Potato Salad  
Mixed Green Salad with Fixins  
Hatteras Clam Chowder  
Peanut Butter Pie

### **October 28 | FSU vs. Clemson**

Pecan Smoked BBQ Pork Loin  
Calabash Fried Shrimp | Golden Fried Chicken  
Crab Cakes  
Cole Slaw  
Nueske's Bacon Mac & Cheese  
Mixed Green Salad with Fixins  
South Carolina Stew  
Pecan Cheesecake



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

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### BOARD OF GOVERNORS

**Michael Kalifeh**  
*President*

**Marion Hoffmann**  
*Vice President*

**Bill Moor**  
*Secretary / Treasurer*

**Tom Stahl**  
*Immediate Past President*

**Kristen Bridges**  
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**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 p.m.

#### Dinner

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

#### Cocktails

**Lounge**  
Monday through Saturday  
4 - 10 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*

**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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