



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

January 2017

CLUB Events

50¢ Oyster Nights

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

Movie Night & Parents' Date Night

Friday, January 13
6:30 p.m. | \$12 per child

Birthday Night

Complimentary for
January birthdays!
Wednesday, January 18
6-8 p.m. | Buffet opens at 6 p.m.

Wine 101 Series

Wednesday, January 18 | 6:30
p.m.
The Lounge | \$10

Third Thursday Happy Hour

For members ages 40 & younger
Thursday, January 19 | 5-8 p.m.
The Lounge

Wine Tasting

Thursday, January 19
6:30 p.m. | \$34
Free for *Platinum Society* Members

Paint and Sip

Thursday, January 26
6:30 p.m. | \$45

Pure Barre at the Club

Monday, January 30 | 6 p.m.
Complimentary

Kids' Cooking Class & Dinner

Tuesday, January 31 | 4 p.m.
\$25 per child, ages 6 to 12

Weekend Specials

Fridays – Filet Night
Saturdays – BYOB Night

Morning Eye-Opener

Complimentary coffee
& breakfast bars
Weekdays | 7-9 a.m. | The Parlor

Holiday Closings

Monday, January 2, New Year's
Monday, January 16, Martin
Luther King, Jr. Day



Extraordinary Food, Wine & Spirits

The **2017 Platinum Society** is a club-within-a-club group that offers exclusive VIP membership into CLUB events featuring wine and spirits. Join today and enjoy the benefits of membership all year long! (See Page 2 for Benefits)

Cabernet Sauvignon Wine Tasting from the Sub-AVA's of Napa Valley

Thursday, January 19 | 6:30 p.m. | Plantation Room | \$34
Free for *Platinum Society* Members

Napa Valley is what is commonly referred to as an appellation. In the United States, the legal term is American Viticultural Area or AVA and Napa Valley was the first in California to be designated in 1981. Within Napa Valley AVA, there are sixteen sub-AVA's and this evening will focus on the lush Cabernet

Sauvignons from this area. The evening will be facilitated by Jon Ramsey of Augustan Wine Imports and the culinary team will provide light bites to compliment the wines. Call 224-0650 for reservations; confirmed reservation will be billed.

Paint & Sip – “Find Your Inner Artist”

Thursday, January 19
6:30 p.m. | \$45

Roll-up your sleeves, grab a paint brush and bring out your inner artist! We are hosting a two-hour evening of painting and sipping at your CLUB. This is the perfect opportunity to get creative for a girls night out, date night or family fun. All materials, instruction and liquid courage (house choice beer & wine) will be provided for you to paint and take home your twist on “Happy Hydrangeas” shown here. Space is limited, call 224-0650 for reservations; confirmed reservations will be billed.



Reminders for the Legislative Season

Guest Policy &

Member Tabs - Your CLUB is a very popular meeting spot during



committee weeks and the legislative session. In an effort to ensure it remains a "Members Only" venue, we will have a host at the Lounge door on the busiest days. Of course, Members are welcome to bring guests, and per CLUB Policy, they must be accompanied by a Member.

Additionally, Members are permitted to have guests in the Clubhouse without being present, twice per calendar quarter. Please call in advance of your guests' visits.

Member Tabs - Please assist our Lounge staff by signing all tabs. This will ensure all charges go to the correct member account and that your membership is not being abused.

Reservation Hold - Please remember that we will hold all reservations for twenty minutes. If we do not hear from you twenty minutes following your reservation, we will release the table for other member use. If you are running late, just give us a call and we will be happy to hold your table!

Lunch Buffets - Committee Weeks:

Buffets will be offered on the Second Floor on Tuesdays & Wednesdays. *Legislative Session:* Buffets will be offered on the Second Floor on Tuesdays & Wednesdays and in the Lounge on Tuesdays, Wednesdays & Thursdays. The buffet is priced at \$19 and includes coffee, tea or soda.

Charge Up - There are electrical outlets along the lower portion of the Lounge bar, allowing you to re-charge yourself and your phone!

50¢ Oyster Nights Tuesdays in the Lounge

5:30 p.m. until

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



Welcome NEW MEMBERS

Robert Flowers

President / C.W. Roberts Contracting, Inc.

SPOUSE: Melanie

SPONSORS: Senator Jack Latvala

& Bob Burleson

Alan Shelby

Executive Vice President

Florida Forestry Association

SPOUSE: Jennifer

SPONSORS: Jim Spratt & Adam Bansford

Davin Suggs

Director of Public Policy

Florida Association of Counties

SPOUSE: Angela

SPONSORS: R. Scott Shalley

& Christian B. Doolin

Susan Harbin

Senior Associate Director

Florida Association of Counties

SPONSORS: R. Scott Shalley

& Christian B. Doolin

Stephen M. James

Legislative Attorney

Florida Association of Counties

SPOUSE: Susan

SPONSORS: R. Scott Shalley

& Christian B. Doolin

Laura Melissa Youmans

Associate Policy Director

Florida Association of Counties

SPONSORS: R. Scott Shalley

& Christian B. Doolin

Joseph C. Bodiford

Bodiford Law, P.A.

SPOUSE: Diane

SPONSORS: Don Pumphrey

& Michael Kalifeh

RETURNING MEMBER

Representative Benjamin Diamond

Williamson, Diamond & Caton

Join the 2017 Platinum Society *Continued from page 1*

Membership in the **Platinum Society** offers:

- Eight complimentary "Mix and Mingle" wine tastings with chef's light bites
- Four reduced price wine dinners (\$59 for Platinum Members | \$89 all others)
- Personal storage for six red and six 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

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 afterward. 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 \$330 and the value of our tastings and dinners alone are \$392 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, 205-0663.

Manager's Message

Happy 35th Anniversary to Us!

On November 5, 1982, the GOVERNOR'S CLUB officially opened its doors with an extravagant 4-hour celebration. According to an article in the Tallahassee Democrat the following day, attendees of the grand opening "...consumed 72 pounds of jumbo lump crab meat, 400 pounds of shrimp flown in from Boston, 300 pounds of Maine lobster, 4,000 mussels, 2,000 New Orleans Oysters Rockefeller (local oysters were too small to be used), 200 pounds of New York strip sirloins and lamb, 85 pounds of veal, 10 capons and almost 200 pounds of Norwegian salmon."



Barry Shields
General Manager

What a party! The CLUB's impressive inaugural event was most certainly a night to see and be seen – and everybody who was anybody in Tallahassee was there!

Of the original 57 officers and members of the Board of Governors, there are six members who continue to actively support the CLUB – Fred W. Baggett, Grace Dansby, Mayor James R. Ford, Dr. Fred Lindsey, Jack M. Skelding, Jr. and Jon L. Shebel. Your 35-year commitment to the CLUB is both extraordinary and a key reason for our continued success, for which we are extremely grateful.

This celebrated milestone in our CLUB's history also stirs a great sense of pride and would never have been possible without the enduring support of all our dedicated members. Together we will continue to be good stewards of the CLUB's amenities, facilities, funds and ambitions for decades to come.

With this said, we plan to throw a fantastic 80's theme party in November. We'll have a great band, amazing food and plenty of good times laughing at our 80's outfits! The date will be determined once football schedules are announced, but I hope everyone will come out to the CLUB to celebrate. Happy 35th anniversary to us! And I thank each of you for being part of this wonderful and storied institution.

Barry Shields, CCM
General Manager

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 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. Accolades are awarded to:



Cathleen Breske, Server – Cathleen received an accolade submitted by **James Messer**: "It is always a treat to come to the GOVERNORS CLUB. Cathleen and the entire staff treats you as if you're family. Thank you!"

Mary Owens, Server – Mary received an accolade from **Aaron Way**: "We were here before the Alexander Trio theatre show and Mary did an amazing job at making sure we stayed on schedule. At the same time we never felt rushed and the steaks were cooked to perfection."

Jesse Kneiss, Server – Jesse received an accolade from **Sally & Fred Beshears**: "Jesse provided outstanding food and wine recommendations. Great knowledge and presentation of the evenings features."

Additional Member Comments

Patricia Greene: Jesse Kneiss – "Jesse was very attentive, helpful and professional."

John McFarlain: Marcus Richartz – "We always love to come to the CLUB because Marcus is usually our server and he is excellent at what he does."

James Shackelford: Cathleen Breske – "Our first time dining at the CLUB was great because of Cathleen. She made us feel like seasoned guest!"

Lee Hinkle: Aneequka Rutherford – "Service, humor, promptness and all around awesomeness."

Ethan Way: Jesse Kneiss – "Superior service, super prompt and attentive."

New Year's Eve at the Club

Complimentary Sparkling Wine & House Made Truffles

Enjoy dining in The Grille with our full à la carte menu. Following dinner, enjoy a complimentary sparkling wine toast and Chef Autumn's beautiful tray of house made assorted chocolate truffles!

Staff ANNIVERSARIES

Cathleen Breske, Server, 6 years

Sydney Brewton, Club Concierge, 1 year

Cynthia Cerda, Food and Beverage Director, 6 years

Calob Cook, Server, 1 year

Alison Gerzina, Server, 1 year

Brooke Jenkins, Server & Bartender, 1 year

Barry Shields, Club Manager, 3 years

Cassidy Shields, Server, 2 years

Heather Tabag, Hostess, 1 year

Joshua Van Bibber, Cook, 2 years

Wine 101 Wine Knowledge Series - #4

Wednesday, January 18, 6:30 p.m. | The Lounge | \$10

Pop-in to The Lounge for another class in wine knowledge. This event will be facilitated by Lee Satterfield of Breakthru Beverage. It doesn't matter if you have not attended previous classes, every class will offer an abundance of new wine knowledge! Reservations requested, please call 224-0650 to RSVP.



Last Call for Poker, Bunko, Chess & Bridge Groups

Our member interest survey indicated a good level of enthusiasm for group gaming; now we need to know who you are! Simply e-mail Info@GovClub.com and let us know your gaming interest. If we have enough response to start a group, we will reach out to determine the preferred day, time and Clubhouse location for each group. If you have any questions, or would like to be a group leader, please contact Allison Ager, 205-0663;



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 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

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, 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. Choose the "Membership" tab, then select "Reciprocal Clubs."

Featured Reciprocal Club: Sarasota Yacht Club

The Sarasota Yacht Club is home to a beautiful campus located right inside Big Pass. Their facilities include a 110 slip marina,



fitness center, heated pool, two indoor bars, pool bar, multiple meeting rooms, grand dining room, waterside terrace and lunch dock. They also offer diverse watersports for everyone including sailboats, kayaks and paddle boards. The culinary team at Sarasota Yacht Club has won numerous food and wine awards, making it the perfect place for your next relaxing weekend, event, or even just lunch! As a reciprocal member, you can enjoy all of the wonderful amenities the Club has to offer.

Holiday Closings

Your Club will be closed on January 2, for the New Year and January 16, in observance of Martin Luther King, Jr. Day.

Featured \$5 Cocktail of the Month: RumChata Bourbon Cream

RumChata is a cream liqueur made from Caribbean rum. The RumChata Bourbon Cream cocktail is prepared with Buffalo Trace bourbon and RumChata, served over ice in a snifter.

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



Valentine's Day 2017

Three Ways to Celebrate with Your True Love!

Tuesday, February 14

We're offering three fantastic dining opportunities at your CLUB this Valentine's Day. Select the one that suits your style and enjoy a wonderful evening with your sweetheart!

Perrier-Jouët Champagne Dinner | \$150

Enjoy dining among friends at our beautifully appointed "gathering table" for this very special Valentine Champagne dinner. Call 224-0650 for reservations; confirmed reservations will be billed.



Featuring:

Perrier-Jouët Blason Rose
Perrier-Jouët Grand Brut

Perrier-Jouët Grand Brut Special Cuvee
Perrier-Jouët Belle Epoque Brut 2008
Perrier-Jouët Belle Epoque Luminous 2007

Amuse

Ratatouille Timbale, Tomato Herb Jus
Fig Balsamic Glace

Zucchini, Squash, Tomatoes, Peppers, Onions,
Italian Herbs, Tomato Jus, Basil, Olive Oil
Fig Balsamic Glace

1st Course

Cornmeal Breaded Crayfish over
Wilted Kale
Creole Vidalia Onion Vinaigrette

2nd Course

Roasted Tomato & Basil Soup
Roasted Plum Tomatoes, Fresh Basil, Cream

3rd Course

Filet & Colossal Shrimp
Center Cut Tenderloin Steak, Colossal Shrimp
Polenta Mashed Potatoes, Haricot Verts Bundles
Orange Blossom Honey Carrot Puree

Dessert

Red Velvet Cake Domes
Traditional Cream Cheese Icing
Red & White Calvados Heart Truffle

Something's Gotta Give Dinner and a Movie

6:30 p.m. Member Bar Reception
7 p.m. Dinner & Movie
\$60

Comedic and entertaining from the very first scene! Older bachelor (Jack Nicholson) falls for the accomplished mother (Diane Keaton) of his young girlfriend (Amanda Peet).

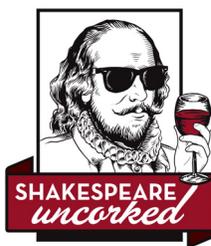


This movie has a hilarious take on aging, love, relationships and success. *Something's Gotta Give* also has incredible food scenes, one which opens with homemade clam linguine, green salad and an abundance of wine; a perfectly delicious dish for a perfectly awkward evening. Enjoy dinner and a movie at the CLUB this Valentine's Day. Call 224-0650 for reservations; confirmed reservation will be billed.

Shakespeare Uncorked 2017 – Save the date!

Saturday, March 11

The Southern Shakespeare Company has teamed up with the GOVERNORS CLUB for Tallahassee's only high-end wine and food tasting. There will be more than fifty fine wines with food prepared by six of the finest restaurants in Tallahassee including your CLUB. This is a great way for us to show off what makes your CLUB the best in Tallahassee. Tickets will go on sale soon and we expect this event to sellout as there are only 300 spaces available. Proceeds from Shakespeare Uncorked go to support the Southern Shakespeare Company, a 501c3.



Awkward Evening Dinner Menu

Served with Red or White Wine

Mom Caught Us Salad

Artisan Green Salad
Heirloom Tomatoes
English Cucumbers & Straw Carrots

You Should Totally

Date My Boyfriend Pasta

Linguini with Clams
Sweet Italian Sausage, Asparagus & Beer

A Date at Midnight Dessert

Macerated Berries & Sabayon
over Crispy Pancakes

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:

Branford Marsalis Quartet - Opening Nights

Tuesday, January 17, 7:30 p.m.
Opperman Music Hall

Mozart in the Jungle - Tallahassee Symphony

Saturday, January 21, 2017 8 p.m.
Ruby Diamond Concert Hall

Tom Segura - Opening Nights

Monday, January 23, 7:30 p.m.
Ruby Diamond Concert Hall

Marc Maron - Opening Nights

Monday, January 23, 7:30 p.m.
Tuesday, January 24, 7:30 p.m.



Dinner in the Grille with Live Music

Treat your sweetheart to a romantic dinner in the Grille. Enjoy selections from our full à la carte menu alongside Chef Rodriguez' special filet and colossal shrimp offering. Live guitar music will set the mood!

Filet & Colossal Shrimp Special | \$58

Center Cut Tenderloin Steak
Colossal Shrimp
Polenta Mashed Potatoes
Haricot Verts Bundles

Kids' Cooking Class with Three-Course Dinner Served to Guests

Tuesday, January 31
 4 p.m. | Cooking class & dinner | \$30
 6 p.m. | Dinner only | \$25
 For children ages 6-12

This cooking class will feature a three-course dinner prepared by the children with chef instruction in the GOVERNORS CLUB Main Kitchen. At 6 p.m., family, guests and Members are invited to indulge in the dinner for \$25 per person. This class is limited to 15 children. Call 224-0650 for reservations; confirmed reservations will be billed.

First Course

Wilted Greens Salad

Frisse, Spinach, Artisan Greens
 Poached Apples, Dried Cranberries
 Candied Pecans

Second Course

Penne Pasta Bolognese with House-Made Meat Balls

Shaved Parmesan Cheese, Chiffonade Basil

Third Course

Russian Tea Cookies

Fresh Fruit & Chocolate Fondue

PJ's and Pancakes Movie Night Featuring The Lion King

Friday, January 13 | 6:30 pm
 \$12 per child

Bring the kids to the CLUB in their PJ's for movie night with a pancake feast fit for a king! The children will be supervised by a qualified child care provider. All children

must be potty trained and parents/guardians must remain in the Clubhouse. Call 224-0650 for reservations; confirmed reservations will be billed.



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.

- **January 2– 6:**
Fried chicken livers topped with bacon & mushrooms over mascarpone polenta
- **January 9– 13:**
Beef bourgeon with green beans and rice
- **January 16– 20:**
Carolina BBQ pork ribs & sausage with mac & cheese
- **January 23– 27:**
Fish & chips



Fish & chips



Carolina BBQ pork ribs & sausage with mac & cheese

Thank You from Your Staff!

Thank you to our very generous members for your contributions to the annual Employee Holiday Fund. Each year this fund is distributed on an equitable basis to every employee of the CLUB, and the gifts certainly warmed their hearts and brought

smiles to their faces. Your staff is very appreciative of you for making the holiday season especially joyful for themselves and their families. We look forward to providing you exceptional food and service in the coming year.

Pure Barre® at the Club Lift | Tone | Burn

Monday, January 30 | 6:00 p.m. | Complimentary
 Plantation Room | Wine and cheese to follow

Lift, tone and burn your way through one of the hottest workouts in the fitness market. We are bringing a pop-up Pure Barre® class to your CLUB! Join us in the Plantation Room for a 55 minute workout of small isometric movements sure to invigorate your muscles and your mind...no jumping, just an intense muscle workout to tone and lengthen your body. Bring a yoga mat, two 14-16 oz. cans of food for your arm workout (we will donate the cans to Second Harvest of the Big Bend) and possibly a small towel. Wear pants, leggings or capris (no shorts)

and a top that covers your midriff. You will also want to wear socks, sticky socks preferred, to retain your body's heat as well as prevent your feet from sliding.

Newbies are welcome and encouraged to attend alongside Pure Barre® veterans. This workout is excellent for all ages and

figures. Lift, burn and tuck your way to a healthy new experience. Following class, treat yourself to a little wine & cheese as a pat on your back! Please RSVP, 224-0650 or hostess@govclub.com, feel free to bring a friend.



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

Complimentary to Members
with January birthdays!
Wednesday, January 18
6-8 p.m.

\$31 adults
\$10 children ages 6 to 12

If you're celebrating your birthday in January, 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. Better yet, bring both and we'll dazzle your senses with an amazing surf and turf. For only \$10 per person, enjoy your protein served with fresh vegetables and a choice of rice or potato. Call ahead and let us know what you are bringing and how you would like it prepared. Bon appétit!



THIRD THURSDAY HAPPY HOUR

For Members Ages 40 and Younger

Thursday, January 19 | 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 Rickey's, Tito's Lemon Drop Martinis and \$4 Kentucky Bourbon Barrel Ale®. Reservations are not required.

Good Kids with Good Grades

Report cards will be issued this month and we want to know if your child or grandchild earned all A's and B's. Simply e-mail

AllisonAger@GovClub.com with the names and schools of your smart kids and grandkids. We'll reward their hard work with recognition in **The Experience** and a complimentary kid's meal at the Club.



Cedars Farm Plantation Quail Hunt



Are you interested in a first-class quail hunt this winter? Cedars Farm Plantation, located in Bainbridge, Georgia, boasts 1,000 acres of managed longleaf pines cultivated for quail, deer, turkey and a good time. The following dates are available for organized hunts to include meals and overnight accommodations for GOVERNORS CLUB Members. The farm can accommodate seven hunters per evening.

Available dates are: January 27-28, February 10-11 & 17-18, March 10-11, 17-18 & 24-25.

Cedars Farm Plantation is maintained as a bobwhite quail habitat. Enjoy a no-limit hunt as you cover the plantation in outfitted jeeps with a professional guide and top-quality trained dogs. Visit www.cedarsfarmplantation.com for additional information and contact Allison Ager, allisonager@govclub.com, 224-0650, to let us know your dates of interest and the number of hunters in your party. We will organize as many hunt dates as our membership demands.



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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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*

Gilbert Rodriguez
Executive Chef

Kevin Renfroe
Executive Sous Chef

Laura Kalinoski
Catering Director

Cynthia Cerda
Food & Beverage Director

Anna Dawkins
Nicole Okken
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Paul McShane
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Sydney Brewton
Club Concierge

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