



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

March 2017

CLUB Events

50¢ Oyster Nights

Tuesdays and Thursdays in
The Lounge

All-You-Can-Eat Crawfish Boil

On the Balcony with Live Music
Friday Evenings | 6:30 – 8:30 p.m.
\$34 adults
\$14 kids ages 6 – 12

AIF Legislative Shuttle

Monday, March 6 | 5 – 8:30 p.m.
Complimentary

Elyse Winery Dinner

Thursday, March 9 | 6:30 p.m.
Plantation Room | \$100

Birthday Night

Complimentary for
March birthdays!
Thursday, March 9 | 6 – 8 p.m.
Buffet opens at 6 p.m.

Shakespeare Uncorked

Saturday, March 11
6:30 p.m. | \$125

J Vineyards Wine Dinner

Friday, March 24 | 6:30 p.m.
Plantation Room | \$85
\$55 for *Platinum Society* Members

Movie Night & Parents' Date Night

Friday, March 31
6:30 p.m. | \$12 per child

Springtime Tallahassee Buffet

Saturday, April 1
11:30 a.m. – 2 p.m.
\$22 adults | \$10 kids ages 6 – 12

Weekend Specials

Fridays – Filet Night
Saturdays – BYOB Night

Breakfast Club Buffet

Tuesdays, Wednesdays
& Thursdays
7 – 9 a.m. | The Lounge

All-You-Can-Eat Crawfish Boil

Most Friday Evenings on the Balcony with Live Music

March 3, 10, 24 & 31
Gumbo, crawfish boil & bread pudding
6:30 – 8:30 p.m.
\$34 adults | \$14 kids ages 6 – 12

The mudbugs are right on schedule this season and we are bringing the bayou to you. Fill your crawfish cravings on the Balcony with live music most Friday evenings. Start your dinner with our delicious seafood gumbo and then feast on our unlimited Creole crawfish boil which includes sausage, potatoes & corn on the cob. Finish your meal with our delicious southern bread pudding. Please reserve in advance so we can ensure enough bowls for all. Call 224-0650 for reservations; confirmed reservations will be billed.



Wine Dinner with Elyse Winery

Accolade Winning Wines

Thursday, March 9 | Member Bar Reception 6:30 p.m. | Dinner 7 p.m.
Plantation Room | \$100

Elyse Winery of Napa, California believes that winemaking is cooking without a flame. Their winemaking is similar to the approach of a great chef who carefully prepares artisan grown ingredients to bring each layer of flavor to the table. Michelle Duckert of Elyse Winery will share their high-end, accolade winning wines at this exquisite wine dinner. Call 224-0650 for reservations; confirmed reservation will be billed.

Chef's Choice Amuse

First Course

Seared Hudson Valley Foie Gras over Parsnip Celeriac Pureé
Brioche Toast & Black Cherry Gastrique
Elyse L'ingenue 2014

Second Course

Seared Sliced Peking Duck Breast with Sweet Potato Sage Hash
Wilted Arugula, Fig Jam & Hibiscus Crystals
Elyse C'est Si Bon 2013

Third Course

Wild Mushroom Risotto with Crispy Shallots & Basil Fronds
Stilton Cheese Fondue
Elyse Morisoli Zinfandel 2013

Main Course

Herb Marinated & Pan Seared Elk Chop
Asiago and Comte Yukon Gold Potato Gratin
Grilled Jumbo Asparagus & Balsamic Demi-glace Reduction
Elyse Morisoli Cabernet Sauvignon 2012

Pastry Chef Autumn's Dessert

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 another member. If you are running late, just give us a call and we will be happy to hold your table!

Lunch Buffets - 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!



Welcome NEW MEMBERS

Russell S. Daws

President / CEO / Tallahassee Museum

SPOUSE: Carol

SPONSORS: Jim Cordero & Lance Lozano

Edgar Fernandez

Anfield Consulting

SPONSORS: Albert Balido & Frank Bernardino

William Galloway

CEO / Bill Tracking of Florida

SPONSORS: Robert Hawken & Garry Guzzo

Kurt Gehring

President / Gehring Group

SPOUSE: Linda

SPONSORS: Michael Kalifeh & Bill Moor

Sydney Ridley

Lobbyist / Southern Strategy Group

SPONSORS: David A. Shepp & Monte Stevens

Andy Gonzalez

Public Policy Representative

Florida Association of Realtors

SPONSORS: Andrew P. Rutledge & Danielle Scoggins

Russell Roberts

V.P. Government Affairs

Florida East Coast Ind.

SPONSORS: David Mica & Chris Finkbeiner

Stephen “Pepper” Uchino

Member/Anfield Consulting Group, Inc.

SPOUSE: Barbara

SPONSORS: Albert Balido & Frank Bernardino

Andrew Wiggins

Senior Director Of Campaigns & Elections

Florida Chamber of Commerce

SPONSORS: Gavin Phipps & Sebastian Aleksander

RETURNING MEMBERS

Senator Frank Artiles *State of Florida*

Seth McKeel *Managing Partner/Southern Strategy Group*

Morning Eye-Opener Now in the Lounge



Your CLUB is the perfect location for a morning meeting or to grab a cup of coffee on the go. For added convenience, we have moved the Morning Eye Opener to the Lounge. Enjoy soft seating, Wi-Fi, complimentary to-go coffee and assorted breakfast bars weekdays from 7-10 a.m. We proudly serve Lucky Goat Coffee, “Roasting the World’s Best Coffee in the Capital City.” Reservations are not required.



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.



Manager's Message

Creating Experiences for All Members

It is our primary goal to ensure that every time you visit the GOVERNORS CLUB, you have an exceptional experience and leave with fond memories.

In order to consistently deliver this level of service, I know we must provide more than just a vintage bottle of wine, a classic cocktail and an artfully crafted plate of food. So, we endeavor to create unique programming that appeals to every member of your family year-round.

To help keep our programming both fresh and relevant, we focus on the four most common trends in private club offerings: personalization, wellness, family and technology.

For the younger families we offer children's events from cooking classes to movie nights, etiquette classes and more. We try to make the CLUB appealing for our "future members" and always enjoy when you bring them along.

For the health-conscious, we recently hosted an exercise class in the Plantation Room featuring barre fitness and we were filled to



Barry Shields
General Manager

capacity. Following class, participants stayed for complimentary wine, cheese and an opportunity to socialize with fellow Members and friends.

Our next "out of the box" concept is pre-dinner Segway tours. We have partnered with Tallahassee Segway Tours to bring you a custom-designed tour of downtown with visits to the Chain of Parks, Old City Cemetery, Westcott Fountain, Capitol Complex and the World War II Memorial. Included in the tour is a nice sprinkling of Tallahassee history. I've taken some of the management team on these tours and it really is a blast! The Segways are safe and easy to ride, making for a fun and unique night out for family and friends.

We will continue to focus our programing on meeting your wide array of suggestions and needs, in addition to consistently providing a high-level dining experience. I am very much aware that there are many other activities competing for your time – and your dollar – and I appreciate your continued support and patronage much more than I can articulate in this short space.

Stay tuned...and see you at the CLUB soon!

Barry Shields, CCM
General Manager

Segway Tours and Dinner!

\$35 per person | One hour tour from the Club



We have partnered with Tallahassee Segway Tours to provide you a fun, personalized sightseeing & dining experience. Sightseeing on a Segway is a breeze and super convenient when you begin and end your tour at the CLUB. Whizzing around on Segways with a group of family or friends is an unconventional and entertaining way to see the town while learning a little about the city's history. This one hour tour will include the Chain of Parks, Old City Cemetery, Westcott Fountain, Capitol Complex and the World War II Memorial. Tours can be reserved for groups of up to six people and instruction is provided prior to departure. When the tour is complete, enjoy cocktails in the Lounge and a fantastic dinner at the CLUB. Let us know when you would like to book your tour and we will have your Segways ready to roll. Contact Allison Ager, 205-0663, allisonager@govclub.com for additional information or to book your fun night out!

St. Patrick's Day Specials

Corned Beef and Cabbage

Friday, March 17 | \$13 lunch | \$18 dinner

In honor of St. Patrick's Day, we will be serving corned beef and cabbage as our feature for lunch and dinner. Stop in and enjoy a hearty dish of Irish heritage.



Staff ANNIVERSARIES

Paul McShane, Beverage Manager, 5 years

Terra d'Oro Winemaker Dinner with Jeff Meyers, Vice President & General Manager

Tuesday, April 18
Reception 6:30 p.m.
Dinner 7:00 p.m.

Save the date for this exclusive wine dinner! Jeff Meyers is the passionate voice behind the wines of Amador County and Terra d'Oro Winery, where he's

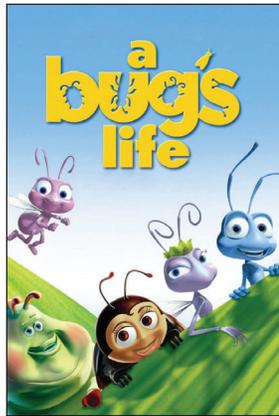


served as winemaker and an integral part of the team for more than 35 years. Amador County is off the beaten path, nestled at the foothills of the Sierra Nevada Mountains. Jeff will share the secrets of its unique terroir, its vines which date back to the 1800s and its robust & flavorful red wines. For additional information visit www.terradorowinery.com.

Kids' Movie Night Featuring A Bug's Life

Friday, March 31
6:30 p.m. | \$12 per child

Bring the kids to the CLUB for movie night with *A Bug's Life*. Dine in the Grille or on the Balcony for all-you-can-eat crawfish while the kids picnic with mini sliders, hotdogs, chips, fruit and dessert. 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.



Featured \$5 Cocktail of the Month: Irish Blonde

This cocktail is prepared with Irish whiskey, orange liqueur, sherry and orange bitters, served in a martini glass.

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.



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, and then select "Reciprocal Clubs."

Featured Reciprocal Club: The Capitol Hill Club Washington, D.C.

The Capitol Hill Club is located one block from the U.S. Capitol Building; adjacent to U.S. House Office Buildings, U.S. Supreme Court and Library of Congress. With a rich heritage, the impressive five-level clubhouse evokes a spirit of American pride. Breakfast, lunch and dinner are served Monday through Friday. Banquet rooms and private dining rooms can accommodate up to 300. The dress code is coat and tie for men and appropriate business attire for women. Visit www.capitolhillclub.org for more information and consider a visit to see the cherry trees blossom.



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

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. Call 224-0650 to order your GC Lunch Box. Menu items include:

GC Club Sandwich

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

Adams Street Roast Beef

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

Turkey Panini

Shaved Turkey Breast | Pancetta | Tomato | Avocado | Honey Mustard
Crispy Onions | Arugula | Swiss Cheese

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

Weekend Specials

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

Saturdays – Waived corkage fee

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, 205-0663 for confirmation of qualification and a loyalty application.

GC Kids Treasure Chest



We have 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'll be given a treasure token permitting them to dig in the chest and take home a special treasure.

Shakespeare Uncorked 2017

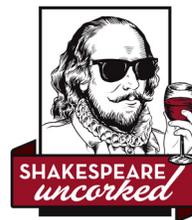
Saturday, March 11

Wine & Gourmet Sampling | 6:30 – 9:30 p.m. | \$125 inclusive

Whiskey & Cigars | 9:00 – 10:30 p.m. | \$100 inclusive

Attire: Tux no tie | Cocktail dress

Southern Shakespeare Company has teamed up with the GOVERNORS CLUB for Tallahassee's only high-end wine and food tasting. Sample more than fifty fine wines and gourmet cuisine prepared by six of the finest chefs in the area. From aperitif to dessert, we will make sure your glass is decadently decanted and your plate is full. If you have a love for whiskey and cigars, conclude your evening at the Whiskey & Cigars event to follow on the Balcony. Enjoy a FUMA cigar and four curated whiskeys provided by MSL Whiskey House. Proceeds from Shakespeare Uncorked go to support the Southern Shakespeare Company, a 501c3. For additional information or to purchase tickets, visit www.southernshakes.org/events.



Governors Club Accolades

The GOVERNORS CLUB Accolades program encourages members, staff and guests to recognize the actions and attitudes of staff members who go above and beyond. The member whose accolade card is drawn will receive dinner for two at the CLUB. The staff members whose names are drawn will receive \$100. Be sure to take the time to recognize your staff when they go the extra mile to ensure your CLUB experience is perfect.



Springtime Tallahassee Buffet

Saturday, April 1 | 11:30 a.m. – 2 p.m.
 \$22 adults | \$10 kids ages 6 – 12
 Unlimited Bloody Marys
 & Fresh Mimosas | \$10

If you find yourself downtown celebrating Springtime in Tallahassee, be sure to stop in to the CLUB for lunch. We'll be open from 11:30 to 2, with a casual buffet in the Main Dining Room. The Grille will also be open offering our full à la carte lunch menu alongside our healthy children's menu. Reservations requested. Happy springtime Tallahassee!

Salads

- Macaroni & Ham Salad
- Three Bean Salad
- Tomato Cucumber Mozzarella
- Fresh Fruit Salad
- Potato Salad
- Coleslaw

Angus & Turkey Burgers

- Lettuce | Tomato | Onions | Pickles
- Bacon-Grilled Onions
- Mushrooms | Peppers | Avocado
- Blue Cheese
- Cheddar, Swiss & Pepper Jack Cheese

100% Beef Hot Dogs

- Coney Island, Chicago, New York
 & All American Style Toppings
- Bakery, Poppy Seed
- & Pretzel Hot Dog Buns

BBQ Pork Ribs & Southern Fried Chicken

- Baked Beans
- Corn on the Cob
- Scalloped Potatoes
- Corn Muffins
- Buttermilk Biscuits | Rolls

Dessert Parlor

- Strawberry Shortcake
- Bananas Foster
- Black Forest Raspberry-
 Swirl Cheesecake
- Key Lime Pie
- Blueberry Cobbler

Fast Lunch Features Only \$12

These fast and comforting lunch features are offered weekly with a small garden salad. Stop in to your CLUB and enjoy these inexpensive and tasty lunches.

- **February 27 – March 3:**
*Veal meatloaf with mashed potatoes
 & green beans*
- **March 6 – 10:**
BBQ brisket with mac & cheese
- **March 13 – 17:**
*Grilled bratwurst in caramelized
 onion sauce & Swiss rösti potatoes*
- **March 20 – 24:**
Baked ziti with Italian sausage
- **March 27 – 31:**
Beef stroganoff with egg noodles



Baked Ziti with
 Italian Sausage



BBQ Brisket with
 Mac & Cheese

AIF Legislative Shuttle

Monday, March 6 | 5 – 8:30 p.m. | Complimentary

Once again, we are happy to provide complimentary shuttle service for members and their guests attending the AIF Reception Honoring the Florida Legislature. The shuttle will be located on the corner of Adams Street and College Avenue, and will make a continuous loop between the CLUB and the reception.

Breakfast Club Buffet

Tuesdays, Wednesdays & Thursdays during session
 7 – 9 a.m. | The Lounge | \$10

Stop in the Lounge for a quick, self service breakfast buffet this legislative season. It's the perfect venue for a breakfast meeting and cup of coffee before starting your day.

The buffet will be presented on Tuesdays, Wednesdays and Thursdays during legislative session; reservations are not required. In addition to our breakfast buffet, the Morning Eye Opener has been moved permanently to The Lounge. Enjoy complimentary "to-go" coffee, assorted breakfast bars and whole fruit weekdays from 7-10 a.m. We proudly serve Lucky Goat Coffee, "Roasting the World's Best Coffee in the Capital City."



- Scrambled Eggs
- Crisp Bacon
- Bradley's
- Country Sausage Links
- Fresh Cut Seasonal Fruit
- Biscuits
- Warm Grits
- Coffee
- Assorted Juice

Birthday Night with an Asian Twist! Featuring Live Music by Stephen Williamson

Complimentary to Members with March birthdays!

Thursday, March 9 | 6 – 8 p.m.

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

If you're celebrating your birthday in March, bring your party to the CLUB and celebrate with us. Even if it's not your birthday, come out and enjoy this spectacular evening of great food, live music and good company. Call 224-0650 for reservations; confirmed reservations will be billed.

Prime Rib & Salmon Filet Wellington Station

Creamed Spinach | Seasonal Veggies

Mashed Potatoes | Warm Dinner Rolls

Garden Salad with Multiple Toppings & 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



J Vineyards Wine Dinner

Friday, March 24 | Reception 6:30 p.m.

Dinner 7 p.m.

Plantation Room | \$85

\$55 for Platinum Society Members

Enjoy this beautifully prepared menu with the wonderful Russian River Valley AVA wines of J Vineyards & Winery. Diverse soils and cool, coastal micro-climates create unique growing conditions to maximize their flavor expression. J Vineyards & Winery are true stewards of the land, tending to grape varieties that offer fruit-forward flavors and a crisp natural acidity. Call 224-0650 for reservations; confirmed reservations will be billed.

Reception – J Brut Rosé

Amuse

Fresh Baked Savory Twist with Chevre Mousse

1st Course

Curried Florida Blue Crab Cakes

Shaved Marinated Fennel

Blood Orange Supremes and Ginger

J Pinot Gris

2nd Course

Soufflé' of Gruyere Cheese

Smoked Heirloom Tomato Coulis

Applewood Smoked Bacon Lardons

J Pinot Gris

3rd Course

Balsamic Glazed Medallion of Pork Tenderloin

Roasted Parsnip Pureé

Strawberry Compote

J Pinot Noir Rose'

4th Course

Rosemary Marinated Grilled Lamb Chops

Sweet Potato Sage Hash & Glassy Spinach

Pinot Noir Gastrique

J Pinot Noir

Dessert

Fresh Raspberry Tartlet

Tahitian Vanilla Bean Crème Anglaise

J Cuvée' 20 Brut



50¢ Oyster Nights Tuesdays and Thursdays in the Lounge

5:30 p.m. until

These fantastic bivalves are available in your Lounge fresh-shucked on the half-shell every Tuesday and Thursday evening during the legislative session. 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!



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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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*

Gilbert Rodriguez
Executive Chef

Kevin Renfroe
Executive Sous Chef

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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