



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

May 2017

CLUB Events

50¢ Oyster Nights

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

Kentucky Derby Party

Saturday, May 6 | 3-7 p.m.
Second Floor | \$49

The Refinery on the Balcony

Tuesday, May 9 | 6:00 p.m.
Complimentary

Birthday Night

Complimentary for May birthdays!
Wednesday, May 10 | 6-8 p.m.
Buffet opens at 6 p.m.

Mother's Day Grand Buffet

Sunday, May 14
10:30 a.m. – 2 p.m.
\$36 Adults
\$16 children ages 6 to 12

Wine Tasting The Wines of Greece

Thursday, May 18 | 6:30 p.m.
\$34
Free for Platinum Society Members

Movie Night & Parents' Date Night

Friday, May 19
6:30 p.m. | \$12 per child

Robyn's Nest Paint and Sip

Wednesday, May 24
6 p.m. | \$35 pp

Weekend Specials

Fridays – Filet Night
Saturdays – BYOB Night

Morning Eye-Opener

Complimentary coffee & breakfast bars
Weekdays | 7-10 a.m.
The Lounge

Memorial Holiday

Closed Monday, May 29

Kentucky Derby Party

Saturday, May 6 | 3-7 p.m. | Second Floor | \$49
Adults only please

Once again, we are hosting the wildly successful Kentucky Derby Party! Ladies, show off your finest Derby hats and gentlemen sport your bow ties for an opportunity to win prizes in each category. If you are feeling lucky, test your fortune in our Derby contests. Price includes unlimited Mint Juleps and bourbon cocktails featuring Buffalo Trace bourbon, champagne & select assorted beers. The first 100 guests will take home a genuine 2017 Kentucky Derby glass.

Call 224-0650 for reservations. Reservations required; confirmed reservation will be billed.



KENTUCKY DERBY 143
CHURCHILL DOWNS



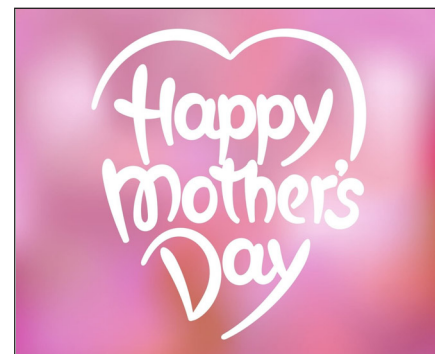
DERBY FARE

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

Mother's Day Grand Buffet

Sunday, May 14 | 10:30 a.m. - 2 p.m.
\$36 adults | \$16 children ages 6-12

Bring those special moms and grandmothers to the CLUB for our Mother's Day Grand Buffet. They will bask in the recognition and savor the scrumptious offerings at this popular family event. We have a limited number of private rooms available for your family celebration and all room charges will be waived for Mother's Day! Reservations are in high demand, so call 224-0650 no later than Saturday, May 13, for your reservation. Confirmed reservations will be billed.



The Wines of Greece

Thursday, May 18 | 6:30 p.m.
\$34

Free for **Platinum Society Members**

Greek wines may be the most underrated on the planet and “why” is a mystery as the Greeks have been making wine since 2000 B.C. The quality of Greek wines has dramatically improved since the 1980s, and more and more they have been appearing in the United States. Join us for this exploration into the wines of Greece with Chef's light bites to accompany the tasting. Call 224-0650 for reservations; confirmed reservations will be billed.

Kir Yianni Sparkling Rose

Domaine Sigalas Assyrtiko (*white*)

Skouras Moscofilero (*white*)

Skouras Grand Cuvée Nemea (*red*)

Alpha Estate Xinomavro (*red*)

Alpha Estate Axia (*red*)

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, 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.

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.



Welcome NEW MEMBERS

John J. Brunetti, Jr.

President / Hialeah Park

SPONSORS: Winn Peebles & Samuel Ard

Representative Michael Grant

President

Ambitrans Medical Transportation

SPOUSE: Lorraine

SPONSORS: Alison Dudley & Alex Miller

Wendy Spencer

President / Leadership Florida

SPOUSE: Ron

SPONSORS: Wendy Walker & Lila Jaber

Justin Green

Director, FL DEP

Division of Water Resource Management

SPOUSE: Suzanne

SPONSORS: John Schrader

& Andrew Ketchel

Katherine San Pedro

Regional Director of Legislative

& External Affairs / AT&T

FIANCÉ: Brian Delburn

SPONSORS: Sebastian Aleksander

& Andrea Reilly

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 this 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 costs \$14 per pound. Call the CLUB with your order or simply tell your server that you'd like to take some GC Java home with you.



GC 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.



Manager's Message

Culinary Update

With the reduction in business the summer months bring, our culinary team will now focus on the creation of new and enticing menus. Although we have replaced a few menu items here and there, we have not implemented a global change in about 18 months. Our culinary team, led by Executive Chef Gilbert Rodriguez, along with Executive Sous Chef Kevin Renfroe and newly hired Sous Chef Brendan Dobson, are preparing the launch of all new lunch, dinner and banquet menus. We plan to have these exceptional new menus in place by the end of the summer.

Since Chef Gilbert's arrival last fall, his focus has been primarily on kitchen operations. He has made great strides in organizing and streamlining our kitchens and is nearly complete in carefully staffing his culinary team with the precise personnel needed to further enhance the CLUB.

Our second in command of the kitchen is Chef Kevin. For those of you who attend our wine dinners and cigar dinners, you've had the pleasure of enjoying Chef Kevin's highly creative and extremely tasty dishes which set the stage for upscale dining and truly memorable meals. While Chef Gilbert boosts the CLUB's culinary muscle, Chef Kevin equally contributes with a high level of finesse and style.

We have great expectations from our youngest and most recent addition to the team, Chef Brendan. He describes himself as "extremely passionate with a love for art that translates into the dishes I create". We look forward to Chef Brendan's creative contribution to the culinary lineup.

With these three professionals in place, I am more confident than ever that our CLUB will be elevated to new dining heights. I look forward to announcing our upcoming menu changes and receiving your comments and feedback soon.

Barry Shields, CCM
General Manager



Barry Shields
General Manager

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 \$12 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!



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!

Amendment to Club Rules

The Board of Governors recently reviewed CLUB Rules and made an adjustment to our reinstatement fee. When established, the reinstatement fee was \$500, which generally totaled six months of past dues. Over many years, the dues and initiation fees have increased without an adjustment to the reinstatement fee. On March 30, 2017, the Board unanimously voted to change the reinstatement fee to one-half of the initiation fee, thus aligning with our with our current dues structure. If you have any questions, please call Allison Ager, Membership Director at 205-0663.

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.

Barre Class with The Refinery™ Locally Owned and Tallahassee Strong

Tuesday, May 9 | 6:00 p.m. | The Balcony
Complimentary | Wine & Cheese to follow

Barre is a one hour, low impact, total body workout to strengthen muscles you didn't know you had. Join us for this special fitness class offered after legislative session and just in time for swimsuit season. This one hour class, instructed by GOVERNORS CLUB Member Felicia Nowels, will offer tension relief and toning with wine & cheese to follow. Call 224-0650 for reservations and feel free to bring a friend – guys are welcome too! For more information, visit RefineryBarre.com.



Kids' Movie Night Big Hero 6

Friday, May 19 | 6:30 p.m. | \$12 per child

Bring the kids to the CLUB for movie night with **Big Hero 6**. Dine in the Grille while the kids enjoy "San Fransokyo" teriyaki chicken with white rice and broccoli. For dessert, they will enjoy honey lemon cupcakes from the "Lucky Cat Café". All children must be potty trained and parents/guardians must remain in the Clubhouse during the event. Call 224-0650 for reservations; confirmed reservations will be billed.



Morning Eye-Opener

Your CLUB Lounge is the perfect location for a morning meeting or to grab a cup of coffee on the go. 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.



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: Union League of Philadelphia

The Union League of Philadelphia, ranked the #1 City Club in the Country, is a shining jewel of history. Founded in 1862 as a patriotic



society to support the Union and the policies of President Abraham Lincoln, The Union League of Philadelphia laid the philosophical foundation of other Union Leagues across a nation torn by civil war. When planning a visit to Philadelphia, consider the Union League as your home away from home. Their newly renovated Four-Diamond hotel, The Inn at the League, is centrally located on Philadelphia's Avenue of the Arts. With 84 guest rooms and suites, The Inn offers an incomparable mix of distinctive history and old world hospitality. Many first time guests referred to it as the "best-kept secret in Center City Philadelphia."

Featured Cocktail of the Month: Ginger Julep

This cocktail is prepared with Buffalo Trace bourbon, ginger liqueur, fresh mint, lemon juice and simple syrup, served on the rocks.

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



Good Kids with Good Grades

Elise Carmichael, 3rd grade, Rose Academy

Kadin Carmichael, 3rd grade, Maclay School

Danielle Collins, Maclay School

Olivia Collins, Maclay School

Peyton Johnson, 2nd grade, Florida State University School

Lily Morgan, 1st grade, Florida State University School

Jake Rogers, 6th grade, Maclay School



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.

Aneequcka Rutherford, Server – Aneequcka received an accolade from **Diane Whitney**: “Her service was exceptional! Beyond reproach and very knowledgeable.”

Greg Ward, Server - Greg received an accolade from **Eric Prutsman**: “Greg did an amazing job as our server at the February Florida Aviation Business Association dinner. I had multiple guests comment on his professionalism and excellent service.”

Cassidy Shields, Server– Cassidy received an accolade from **Sandra Cartee**: “Great personality! Great Service! Great to talk to her about FSU!”

Additional Member Comments:

Brianna Jordan: Marcus Richartz – “Marcus is extremely polite and personable. Very professional!”

The Wiener Family: Mary Owens – “Mary was very thorough and polite. This was a great experience.”

Janet Cotterall: A’eisha Spence – “A’eisha provided a very friendly style of service. It made my birthday dinner so special.”

Karen Moore: Jasmine Davis – “We had fantastic service by Jasmine. We will ask for her again.”

Jerry Sansom: Kyllene Murphy – “Kyllene is a wonderful server and a very nice person. Perfect addition to the wonderful GC team. Thank you all!”

Harold Regan: Compliments to the kitchen – “Everything was excellent and presented beautifully. The pecan crusted grouper with risotto and julienne vegetables should be on the menu!”



Weekend Specials

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

Saturdays – Waived corkage fee

Save the Date! 35th Anniversary Party



Friday, November 10

Your CLUB opened its doors in 1982, when the radio boomed with tunes like I Love Rock ‘N Roll, The Eye Of The Tiger and Get Down On It. We are bringing the 80’s and all it’s glory back to you on Friday, November 10, as we throw a fantastic nostalgic party. Wear your best 80’s glam and dance the night away to the sounds of the decade while celebrating 35 years. Save the date, you won’t want to miss this party!

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.



Staff ANNIVERSARIES

Jonah Hendershot, Cook, 1 year

Tracy Owens, Housekeeping, 5 years

Autumn Vought, Pastry Chef, 1 year

GC Chef's Table, Tallahassee's Ultimate Dining Experience!

Dinner \$90 | Optional Wine Flight \$40



Dine privately in the GOVERNORS CLUB Main Kitchen while watching our highly skilled chefs prepare an impeccable five-course dinner catered to the culinary wishes of you and your guests. This is a true "foodie experience" and the most unique dining opportunity in Tallahassee. Delectable wine flights may be added to compliment each course. A maximum of eight guests can be accommodated at our beautifully set dining table in the kitchen. Call your Catering Director, Laura Kalinoski, 205-0665 for additional information or to book your Chef's Table.

GC Kids Treasure Chest

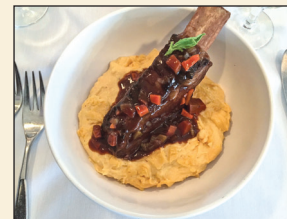
We have a wonderful treasure chest full of goodies for our youngest members. The chest can be found in the lobby, just under our yummy chocolate machine. When children dine in the CLUB, they'll be given a treasure token permitting them to dig in the chest and take home a special treasure.



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.

- **May 1 – 5:**
Beef Lasagna
- **May 8 – 12:**
Pork osso bucco with creamy goat cheese polenta
- **May 15 – 19:**
Braised bison short ribs with smoked cheddar mashed potatoes
- **May 22 – 26:**
Smoked BBQ chicken with coleslaw & cornbread
- **May 30 – June 2:**
Fried catfish & coleslaw



Pork osso bucco with creamy goat cheese polenta



Beef lasagna

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

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

Complimentary to members with May birthdays!
Wednesday, May 10 | 6-8 p.m.

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

If you're celebrating your birthday in May, bring your party to the CLUB and celebrate with us. Even if it's not your birthday, come out and enjoy this spectacular evening of great food, live music by Stephen Williamson 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



50¢ Oyster Nights Tuesdays in the Lounge

5:30 p.m. until

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!

Introducing the Governors Club Cigar

Rated 94 by Cigar Aficionado

Wrapper: Honduras

Binder: Indonesia

Filler: Honduras & Nicaragua

The GOVERNORS CLUB cigar is a mild to medium body cigar. It's creamy, full-flavored with rich and subtle nuances and a fantastic aroma. The cigars are available for purchase in The Lounge; \$10 each or a box of twenty for \$185.



Robyn's Nest Paint & Sip

Wednesday, May 24 | 6 - 8 p.m. | \$35
Includes supplies, instruction and beverages

Are you ready to have "Door Wars" with your neighbors? Grab a group of friends for a super fun night of creating aDOORable hangers for your front door. Robyn's Nest is a locally owned business bringing you the ability to create your own original custom wood door hanger.

The evening will include all painting supplies, door hanger, vinyl lettering, instruction and house select wine and beer. Choose from Mason jar, picked cotton or welcome pineapple designs. Call 224-0650 for reservations no later than Thursday, May 18, to have your hanger hand-cut.

When reserving, let us know which design and wording you would like for your door hanger. Confirmed reservations will be billed. Visit www.facebook.com/paintingintally for more information.





GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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Secretary / Treasurer

Tom Stahl
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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 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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