



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

March 2018



50¢ Oyster Nights

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

Birthday Night

Complimentary for
March birthdays!
Wednesday, March 14 | 6-9 p.m.
Buffet opens at 6 p.m.

Five Course Italian Wine Dinner

Friday, March 16
\$89++
\$59++ for *Platinum Society*
Members

Celebrate the Sisterhood

Sips, Snacks & Shopping
Thursday, March 22
11:00 a.m. – 6:00 p.m.
Complimentary

“My Wine” Dinner

Thursday, March 29
6:30 p.m. | \$30++

Family Dinner & Storytelling

Friday, March 30 | 5:30 p.m.
Main Dining Room
\$26++ adults
\$12++ children 6 – 12

Easter Brunch

Sunday, April 1
10:30 a.m. – 2 p.m.
\$36++ adults
\$16++ children ages 6-12

Springtime Tallahassee Buffet

Saturday, April 7
11:30 a.m. – 2 p.m.
\$22++ adults
\$10++ kids ages 6 – 12
Unlimited Bloody Marys
& Fresh Mimosas | \$10++

Morning Eye-Opener

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

Stories from a Hat: A Family-Friendly Storytelling Night

Buffet Dinner and Storytelling | Friday, March 30 | 5:30 p.m. buffet opens
6:30 p.m. storytelling begins | Coffee and desserts to follow
Recommended for children age 6 and older | \$26++ adults | \$12++ children

Bring the family to the CLUB for a special night of family friendly traditional oral storytelling.

Storyteller Linda Schuyler Ford, boasting 30 years experience, will share stories that include folk, fairy tales and literary stories – magic carpets that whisk you into worlds where the imagination runs free. Linda is described as a fun and lively teller whose stagecraft is vibrant with a dynamic and fluid voice. This is a wonderful opportunity to enjoy a unique family evening together. Call 224-0650 for reservations; confirmed reservation will be billed.



Linda Schuyler Ford

Storytelling Buffet

- Mixed Green Salad
- Grouper Meunière
- Chicken Piccata
- Golden Fried Chicken Fingers
- Broccoli Florets
- Mushroom Risotto
- Tater Tots
- Macaroni & Cheese
- Warm Yeast Rolls
- Pastry Chef Maggie's
Dessert Selection

Easter Brunch

Sunday, April 1 | 10:30 a.m. – 2 p.m.
\$36 adults | \$16 children ages 6 – 12

This popular family day is a tradition at the CLUB. We will be offering all the delectable



Easter brunch selections our members have come to expect and enjoy. The Easter Bunny will be here with treats for the Children! Seating is available on the ½ hour between 10:30 a.m. and 2 p.m. We have a limited number of private rooms available for your Easter celebration and all room charges will be waived. Reservations are in high demand, so please call 224-0650 no later than Saturday, March 31, for your reservation. Confirmed reservations will be billed.

- Potato Leek Soup
- Smoked Salmon & Accoutrements Display
- Shrimp Cocktail
- Oysters on the Half Shell
- Fruit Display
- Mixed Greens Salad
- Omelet Station
- French Toast
- Leg of Lamb Carving Station
- Glazed Ham Carving Station
- Golden Fried Oysters
- Eggs Benedict
- Sausage & Crisp Bacon
- Creamy Cheese Grits
- Chef Maggie's Dessert Display
- Bananas Foster Station
- Kids “Bunny Trail” Menu**
- Chicken Fingers
- Macaroni & Cheese, Tater Tots

Springtime Tallahassee Buffet

Saturday, April 7 | 11:30 a.m. – 2 p.m.
\$22++ adults | \$10++ kids ages 6 – 12
Unlimited Bloody Marys & Fresh Mimosas | \$10++

Enjoy a beautiful day downtown celebrating Springtime in Tallahassee and be sure to stop in to the CLUB for lunch. We'll be open from 10:30 a.m. to 2 p.m., with a casual buffet. Reservations requested. Happy springtime Tallahassee!



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 \$12++ 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!

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

Johana Nieves
Buchanan Ingersoll & Rooney PC
SPONSORS: Jim Magill & Tim Stanfield

Dr. William J. Dobak
Physician / TMH Physician Partners - Center for Maternal-Fetal Medicine
SPOUSE: Melissa
SPONSORS: Chris Clark & Marion Hoffmann

Jonathan L. Williams
Senior Associate / Lash & Goldberg LLP
SPOUSE: Kelli
SPONSORS: Gabriel Warren & Steve Ecenia

Erica Chanti
Government Consultant / The Rubin Group
SPONSORS: William Rubin & Heather Turnbull

Jonathan Wolf
Founder & President Wendover Housing Partners
SPOUSE: Nancy
SPONSORS: Craig D. Varn & Jeffrey Sharkey

Kevin W. Watson
Director / Florida Education Association
SPOUSE: Donna
SPONSORS: Joanne McCall & Jeff Wright

Daphnee Sainvil
Policy Director / Broward County
SPONSORS: Davin Suggs & Laura Youmans

Fast Lunch Features Only \$12++

Our Fast Lunch Features offer you a daily "comfort meal" in The Grille. These quick, soothing and inexpensive dishes are offered Monday through Friday with a small garden salad.

- **Mondays:** Blackened redfish with red beans & rice
- **Tuesdays:** Fried chicken with corn, mashed potatoes & gravy
- **Wednesdays:** Meatloaf with mashed red potatoes & green beans
- **Thursdays:** Chicken pot pie
- **Fridays:** Southern fried catfish & hushpuppies



IN MEMORIAM WITH GRATITUDE



Walter Taylor Moore, III
Governors Club Founding President
June 24, 1939 – February 16, 2018

Read Mr. Moore's reflections on the organization and opening of the GOVERNORS CLUB on our website under "About Us/History".

Manager's Message

Exciting Changes at Your Club - Promoting from Within!

I'm pleased to announce new staffing changes at your CLUB. In the Catering Department, Nicole Carval has accepted the position of Catering Director. Nicole joined the GOVERNORS CLUB team in 2016 as a Food & Beverage Manager and has performed exceptionally well. The transition to her new role has been seamless, as she is very familiar with our Members and the responsibilities of the position. With her pleasing manner and accommodating spirit, I know you'll find working with Nicole a positive experience.

Promoting Nicole left a void on the management team, but we



Barry Shields
General Manager

didn't have far to look for someone with the just the right stuff to take the challenge. Branden Williams, a member of our service staff has been promoted to Food and Beverage Manager and he is extremely enthusiastic to join the management team. Branden joined the GOVERNORS CLUB staff in 2016 and quickly became a Member favorite with his professional yet friendly style. In January of this year, Branden was promoted to Core Server which is only awarded to exceptional servers who work full-time and demonstrate a consistent, high level of service and knowledge of the business. With his natural leadership abilities and energetic personality, I am confident that he will be successful in his new role.



Nicole Carval
Catering Director

Club Canine Showcase! A Day of Food, Fun & Furry Friends



Saturday, April 21 | 11:30 a.m. – 3 p.m. | Governors Club
Patio & Adams Street

Bring your beloved canine to the CLUB this spring for our CLUB Canine Showcase. We'll be taking over Adams Street for a day of fun with our loyal furry friends. There will be plenty of activities for dogs and their owners. Florida Pets Alive Inc. will feature wonderful rescue dogs that are in need of forever homes. This event will be held on the same day as Art in the Park, so mark your calendar now and make it a full day downtown with your family, friends and canine companions!

Burgers & Hot Dogs
Fresh Mimosas & Cold Beer | Puppy Treats
Professional Pet Photographer | Mobile Dog Washer
Mobile Veterinary Service
Doggie Wading Pools | Raffle Items
Camaraderie with Canine Club Members

For the safety of our pets and peeps, we require one dog per person with a maximum leash length of six feet. No retractable leashes please. If you would like to assist in organizing activities for the day, or know a local pet related business that would like to participate; please contact Allison Ager, allisonager@govclub.com, 850-205-0663.

Laura Kalinoski resigned her position as Catering Director last month to pursue endeavors outside of the private club industry. Laura joined the team in 2014 and did a wonderful job assisting members with their private events. We wish her well and thank her for her dedication to the CLUB.



Branden Williams
Food and Beverage
Manager

Congratulations to Nicole and Branden!

I look forward to seeing you around the Clubhouse.

Barry Shields, CCM
General Manager

Segway Tours and Dinner!

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!

“My Wine” Dinner – A Fun Dining Experience at Your Club



Thursday, March 22 | Spotlight on Sauvignon Blanc
6:30 p.m. | \$30++

Grab a bottle of your favorite Sauvignon Blanc and bring it to this relaxed, delicious and social evening. Members and guests will be seated at large tables, encouraging you to visit with your neighbors, share tastes of your wine and enjoy an impeccable dinner together. Chef Renfroe has prepared a beautiful menu which pairs nicely with Sauvignon Blanc. Don't miss this wonderful opportunity to enjoy camaraderie with fellow members! Corkage fees are waived. Call 224-0650 for reservations; confirmed reservations will be billed

Amuse

Thai Style Blue Crab Salad
Wakami, Wonton Crisp

First Course

Fried Green Tomato Caprese
Crispy Fried Green Tomatoes with
Sliced Fresh Mozzarella Cheese
Basil Chiffonade, Balsamic Glaze
and Black Sea Salt

Main Course

Pan Seared Atlantic Halibut
Fillet of Atlantic Halibut Seared and served over
Brown Butter Mashed Yukon Gold Potatoes
with Haricots Verts, draped in
Meyer Lemon Hollandaise Sauce

Dessert

Pastry Chef Maggie's Delectable Dessert Selection

 *Staff* ANNIVERSARIES

Paul McShane, Food and Beverage Manager, 6 years

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. Reciprocal clubs can be found on our website and in our mobile app. Simply request your letter of introduction through the app or contact Allison Ager at 205-0663 or allisonager@govclub.com to visit any of these fine clubs.

Featured Reciprocal Club: **Charlotte City Club**

With an ideal uptown location and impressive professional setting, Charlotte City Club is the perfect place to entertain clients



or host important meetings. Located 31 floors above the city in the 121 West Trade building, Charlotte City Club is at the center of it all—yet worlds away from the hustle and bustle of uptown. Striking panoramic city views from nearly every room form a dramatic backdrop for business or social events, making the Club the premier destination for Charlotte's business and community leaders. Charlotte City Club is also a great place to enjoy an after-work cocktail, play billiards, watch sporting events, or simply enjoy a stimulating conversation over dinner.

St. Patrick's Day Specials

Corned Beef and Cabbage

Friday & Saturday, March 16 & 17

\$13++ lunch (Friday only) | \$18++ dinner

In recognition of St. Patrick's Day, we will be serving corned beef and cabbage as our featured dish on Friday & Saturday. Stop in and enjoy a hearty dish of Irish heritage.



Celebrate the Sisterhood! Sips, Snacks & Shopping in Style

Thursday, March 22 | 11 a.m. – 6 p.m. | Complimentary | RSVP 224-0650

One lucky shopper will win beautiful gifts from all the fantastic brands presented!

Grab a girlfriend and come to your CLUB for spring sipping and shopping! We will provide a comfortable and stylish drop-in shopping experience including complimentary champagne, wine, light bites, coffee and desserts.

This will be an elegant day for friends and colleagues to visit and shop the marvelous & exclusive brands by Nora Gardner, India Hicks, SEA+STONE Jewelry and Beautycounter products. Models will showcase three beautiful looks from 4-6 p.m. and one lucky shopper will win gifts from the look of their choice in our complimentary raffle. Receive an extra raffle ticket for every non-member you bring...so bring the whole gang! There is sure to be something enticing for everyone.



Featured Brands:

Nora Gardner – a beautiful women’s professional clothing brand based in Manhattan, specializing in beautiful fabrics and functional design for a timeless and classic style.

India Hicks LONDON – HARBOUR ISLAND – India has created an extraordinary lifestyle brand which includes fine Italian leather handbags, scarves, jewelry, beauty and accessories. India releases a new collection every season along with her classic designs. The brand is unique and vibrant.

SEA+STONE | A Jewelry Company - Jeweler & gemologist, Megan Proctor Connelley, finds inspiration for her work in the beauty of the coastal South. Crafted with precious metals and natural gemstones, each piece of SEA+STONE jewelry is a unique treasure to be worn & cherished.

Beautycounter – Represented by CLUB member Virginia Bell. The mission of Beautycounter is “to get safer products into the hands of everyone” through educating families on how best to avoid harmful ingredients in personal care products, offering safer high-performing products for the whole family and advocating for more health protective laws in Washington D.C. so your beauty rituals come with peace of mind.

Mark your calendar now and don’t miss this exclusive shopping opportunity at your CLUB! What a fun alternative to Tallahassee shopping and a super way to find a few perfect gifts.

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.

50¢ Oyster Nights Tuesdays in the Lounge

5:30 p.m.-until



These perfectly salty 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!

Featured \$5 Cocktail of the Month:

Rosé Sangria

This refreshing cocktail is prepared with Hangar 1 rosé flavored vodka, fresh watermelon juice, fresh lime juice and club soda.



As a reminder, 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.

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, Nicole Carval,

205-0665 for additional information or to

book your Chef's Table.

Governors Club Custom Ties

We have collaborated with Vineyard Vines to create two special ties for our membership.



For those who aren't

familiar with the brand, Vineyard Vines is

known for its whimsical and creative

custom silk fabric patterns found on ties,

tote bags, belts, pocket squares, flip flops

and more. Their design team has created

our GC logo tie in two appealing colors:

yellow background with navy logo and

navy background with light blue logo.

The ties are made in the USA with 100%

imported printed silk. They feature a

double wool blend liner and retail for

\$48+. The ties are in stock now.

Quantities are limited; call 224-0650 to

reserve your tie(s).

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

Select a menu item, 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:

Pimento Cheese & Fresh Baked Bread

House Made Pimento Cheese, Flat Bread, French Baguette & Crackers

Hummus

Basil or House Blend, Fresh Fried Pita Chips, Crudit , Jalape o Relish & Diced Tomatoes

Banh Mi Sandwich

Vietnamese Style Sandwich | Vegan Option - Crispy Fried Tofu

Shaved, House Marinated Slow Cooked Pork Belly, Garlic Mayo, Cucumbers, Shaved Red Onion, Cilantro & Daikon, Pickled Carrots

Cuban Sandwich

Shaved Mojo Marinated Pork, Shaved Sweet Ham, Swiss Cheese, House Pickles, Abuela's Malbec Mustard

Capitol Club

Vegan Option - Crispy Fried Tofu

Shaved Turkey, Shaved Sweet Ham, Hickory Smoked Bacon, Garlic Mayo, Grilled Tomatoes, Avocado, Sour Dough Bread

Governors Club Wedge Salad

Baby Iceberg Lettuce Wedge, Blue Cheese Crumbles, Shaved Red Onion, Bacon Bits, Fresh Florida Tomatoes

Sides: Fresh fruit cup, soup du jour or house chips

Sweets: Rich chocolate brownie or fresh baked cookie

Download Our Mobile App & Receive Pop-Up Specials

When you download the app, not only will you have all things GOVERNORS CLUB at your fingertips, you will receive notifications of pop-ups and unadvertised specials at the CLUB. Search for and download GOVERNORS CLUB from the Apple App Store or Google Play on your mobile device.

What's in the app:

- Real-time push notifications
- Reservations
- Upcoming events & activities
- Request your car from valet
- Account statements
- Member & staff directories
- Reciprocal clubs & benefit request form
- Contact anyone directly in the app
- Update your profile & preferences
- One-time log-in



Five Course Italian Wine Dinner

Friday, March 16 | 6:30 p.m.

\$89++ | \$59++ for *Platinum Society Members*

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

Italy is home to some of the oldest wine-producing regions in the world, and Italian wines are known worldwide for their broad variety. Italy, closely followed by France, is the world's largest wine producer by volume. Join us for this impeccable dining experience with beautifully paired Italian wines. Call 224-0650 for reservations; confirmed reservations will be billed.

Greeting

Adami Prosecco Valdobriadenne DOCG, "Bosca di Gica"

Sea Scallop Ceviche'

Jumbo sea scallop marinated in citrus juices with cilantro, peppers, and red onion sliced and presented over a petite arugula salad

Garofoli "Serra del Conte" Verdicchio

Salmon Wellington

Fillet of Atlantic salmon wrapped in flaky puff pastry with Boursin mushroom duxelle, dressed with traditional hollandaise sauce

Li Veli "Askos" Verdeca

Carpaccio of Elk

Paper thin slices of peppered, seared Elk loin served with extra virgin olive oil, crispy capers, Asiago cheese, and Italian parsley

Tenuta Sant' Antonio "Garbi" Corvina

Grilled Pork Tenderloin

Herb marinated, grilled, sliced pork tenderloin over sage infused sweet potato mash with grilled broccoli florets, finished with a red currant gastrique

La Valentina "Bellovedere" Montepulciano

Piatto di Formaggio Piccolo

Plate of assorted Cheese selections garnished with Fresh Fruit and Crostini

Cleto Chiarli "Centenario" Grasparossa

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.



GC Cigar & Cigar City Brew \$12++ for the Pair

Kick back and relax in The Lounge with an ice cold Cigar City Brew alongside our exclusive label GC Cigar. This special pairing is just \$12!

Rated 94 by Cigar Aficionado, the wrapper is from Honduras, the binder from Indonesia and the filler from Honduras & Nicaragua. Our cigar boasts a mild to medium body with creamy, full-flavored nuances and a fantastic aroma. The cigars are also available for purchase; \$10++ each or a box of twenty for \$185++.



Birthday Night with an Asian Twist!

Complimentary to members with March birthdays!

Thursday, March 14 | 6-9 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, 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 and 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



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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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

Ramsey Swafford
Sous Chef

Nicole Carval
Catering Director

Cynthia Cerda
Food & Beverage Director

Anna Dawkins
Branden Williams
Food & Beverage Managers

Paul McShane
Beverage Manager

Pam Munroe
Club Concierge



BUSINESS HOURS

Lunch

Grille, Balcony & Patio
Monday through Friday
11:30 a.m. - 2 p.m.

Dinner

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

Cocktails

Lounge & Patio
Monday through Saturday
4 - 10 p.m.

Contact

202 S. Adams St.
Tallahassee, FL 32301
Reservations: 850-224-0650
Reservations@GovClub.com
www.GovClub.com

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