



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

April 2018



Springtime Tallahassee Buffet

Saturday, April 7
11:30 a.m. – 2 p.m.
Unlimited Bloody Marys and Mimosas \$10++

Birthday Night

Complimentary for April Birthdays
Wednesday, April 11 | 6-9 p.m.

Kids' Cooking Class

Friday, April 13 | 6-8:30 p.m.

Adult Cooking Class

Tuesday, April 17 | 6-8 p.m.

Wines of South Africa Tasting

Thursday, April 19 | 6:30 p.m.
Free for Platinum Society Members

Club Canine Showcase

Saturday, April 21
11:30 a.m.- 3 p.m.
The Patio & Adams Street

Administrative Professionals Day

Wednesday, April 25

Robyn's Nest Create & Sip

Wednesday, April 25 | 6-8 p.m.
Includes supplies, instructions and beverages

Take Your Kids to Work Day

Thursday, April 26

My Wine Dinner

Thursday, April 26 | 6:30 p.m.

Family Friendly Storytelling Night

Friday, April 27 | 5:30 p.m.
Buffet

Kentucky Derby Party

Saturday, May 5 | 3 – 7 p.m.

Morning Eye-Opener

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

Kids' Italian Cooking Class

Friday, April 13 | 6-8:30 p.m. | Main Kitchen | \$35++

Children age 8 and older – Limited to 12 children

Bring the kids to their very own Italian cooking class! This class will be facilitated by Executive Chef Gilbert Rodriguez. The kids will learn how to transform simple ingredients into delicious dishes as they participate with hands-on preparation. Once completed, the children will enjoy feasting on their culinary creations. Each bambino will leave with a GOVERNORS CLUB apron and recipe booklet so they can recreate the recipes at home. Parents, enjoy cocktails in The Lounge and/or dinner in The Grille while the kids take over the Main Kitchen. Call 224-0650 for reservations; confirmed reservation will be billed.



Home Made Beef Ravioli
Home Made Marinara Sauce
Italian Lemon Ice

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

Saturday, April 21 | 11:30 a.m. – 3 p.m.

Governors Club Lounge, Patio & Adams Street

Buffet \$14++ adults | \$7++ children ages 6 to 12 | \$10++ Bottomless Mimosas

Bring your beloved canine to the CLUB for our CLUB Canine Showcase. We'll be taking over Adams Street for a day of fun with our loyal furry friends. 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 make it a full day downtown with your family, friends and canine companions!



\$10++ Bottomless Mimosas

Casual Buffet

Mixed green salad, egg salad, antipasto salad | Grilled chicken, hotdogs & hamburgers
Steak fries and seasoned potato chips | Assorted mini cupcakes, cookies and brownies

Complimentary

Cotton candy, popcorn & puppy treats

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.

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 this casual buffet. Reservations requested. Happy springtime Tallahassee!



Salads

Fresh fruit salad, potato salad, egg salad, garden greens mixed salad, coleslaw

Burger Station

Angus beef burger, Impossible burger, lettuce, tomato, onions, pickles, bacon grilled onions, sautéed mushrooms and peppers, avocado, assorted cheese slices

Hot Dog Bar

100% all beef hotdogs, sautéed peppers and onions, coleslaw, sauerkraut, pickle relish, shredded cheddar cheese, bacon bits, chili, jalapeno peppers, fresh baked buns

BBQ Pork Ribs

Baked beans and corn on the cobb

Biscuits & Honey, Buttered Yeast Rolls

Pastry Chef Maggie's
Spring Dessert Station

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!

Welcome NEW MEMBERS

Alexis Lambert
Senior Attorney
Florida Constitution Revision Commission
SPONSORS: Albert Balido
& Christian Camara

Travis Moore
Government Affairs Consultant
Moore Relations, Inc.
SPONSORS: Mark Anderson
& Anthony DiMarco

RETURNING MEMBER

Laura Gallagher
State of Florida – FDACS

Family-Friendly Storytelling & Dinner The Laughing Place and Other Stories to Make You Giggle



Friday, April 27 | 5:30 p.m. buffet open
6:30 p.m. storytelling begins | Coffee and desserts to follow
Recommended for children age 6 and older | \$23++ adults | \$12++ children

The Laughing Place is a story about Brer Rabbit, a character in folktales of African-American and Native American origin. He's known as a "trickster" character, but it's more like he's sly and smart instead of conniving. His stories go back centuries in time and will be passed along for centuries more as he triumphs in getting out of sticky situations by outsmarting his foes.

Storyteller Linda Schuyler Ford, boasting 30 years of experience, will share humorous folk tales that will whisk you to faraway places and give you a good belly laugh! Don't miss this wonderful opportunity to enjoy a unique family evening together. Call 224-0650 for reservations; confirmed reservation will be billed.

Storytelling Buffet

Mixed Green Salad | Tender Beef Shoulder with Mushroom Demi Glaze
Baked Chicken & Gravy | Mashed Potatoes | Green Beans
Macaroni & Cheese | Golden Fried Chicken Tenders | French Fries
Assorted Sugar Cookies & Brownies

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



Manager's Message

The Calm After the Storm

Our two busiest months of the year, the Legislative Session, have concluded. Another session down and many more to come.

Session brings elevated excitement and bustle to Tallahassee. Downtown comes alive with an energy and buzz that we only see during committee weeks and those crazy 60 days. As the CLUB bulges at the seams, we do everything we can to keep up with the pace while providing a great experience. In all, I'd say we succeeded in serving the masses at the private club experience level.



Barry Shields
General Manager

Peter Schorsch's column, *Winners and Losers Emerging from the 2018 Legislative Session* included this: "The morning breakfast during the committee weeks and Legislative Session has been tastefully understated winners. The addition of the custom omelet station the final week packed the joint. The outdoor patio is enchanting. Winner, winner . . . but hey, could you do it every morning during Session and not just Tuesday-Wednesday-Thursday?" We will take Mr. Schorsch's request into consideration next year with the best interest of the Members and the CLUB in mind.

Wines of South Africa Tasting

Thursday, April 19 | 6:30 p.m.

\$34++ | Free for Platinum Society Members

South African wines straddle Old World and New. They often smell of ripe, silky fruit, but showcase earthy flavors and finish with restraint. The country's generally warm climate produces red grapes that get very ripe and produce full, high alcohol wines. In the Western Cape, the cool ocean breezes help the wines retain the bright acidity that keeps things fresh and food-friendly. Join us for the exploration of five South African wines with Chef's light bites. This evening will be facilitated by Adam Foster of Stacole Fine Wines. Call 224-0650 for reservations; confirmed reservations will be billed.



Sparkling:

Graham Beck, Chardonnay, Blancs de Blancs, Brut Cap Classique 2013

Whites:

Klein Constantia, Sauvignon Blanc, Constantia 2016
B Vintners Haarlem to Hope White Blend
(Chenin Blanc/Semillon) 2015

Reds:

Alheit, Cinsault, "Flotsam and Jetsam", Western Cape 2017
Detoren, Red Blend, "Z", Stellenbosch 2014

We recently conducted a short dining survey to take a pulse of Member perception and food quality. Although a clear majority rated the quality of food as "Excellent" and "Very Good" there were comments that have caused your culinary team to act. The biggest concern was the issue of inconsistency. Please know that Chef Gilbert and his team are making corrections and implementing strategies that will move to a more consistent product. With this effort also comes the development of new menus to be debuted in early June. We hope the new offerings will entice you to visit the CLUB more frequently this summer and throughout the year.

We continue making improvements to the CLUB, one small step at a time. Recently, the window treatments in the Main Dining Room were replaced with plantation shutters, now coordinating with other areas on the second floor. New lighting is on the way for the Plantation Room and Main Dining Room and with plans to be installed this month. Carpeting will be replaced in areas of need and if possible, I'd like to squeeze in some additional upgrades to the interiors. If you haven't noticed, we've added beautiful gas lights around The Patio and CLUB entrance. There's something special about gas lighting that brings a warm and inviting feeling. Enjoy cocktails or dinner on The Patio and experience it for yourself.

I hope to see you at the CLUB now that things have calmed down.

Barry Shields, CCM
General Manager

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

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

Thursday, April 26 | Spotlight on Rosé | 6:30 p.m. | \$30++



Grab a bottle of your favorite Rosé 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 Rosé. 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

Crispy Prosciutto, Asparagus & Brie Cheese Crostini

First Course

Arugula, Belgian Endive and Butter Lettuce Salad
“Rose” Shrimp, Toasted Pine Nuts, Oven Dried Tomatoes
Parmesan Cheese Vinaigrette

Main Course

Pan Seared, Roasted Pork Tenderloin
Lobster Mac and Cheese and Haricots Verts
Peach – Lemon Beurre Blanc

Dessert

Pastry Chef Maggie's Selection

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.



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: **The Army & Navy Club, London**



The Army & Navy Club was originally founded for former and serving officers of the British and Commonwealth Armed Services, and their immediate relatives. One of London's hidden gems, overlooking St. James's Square Gardens, the Club exudes character and charm. A permanent team of highly professional staff deliver an excellent standard of service. Serving breakfast, lunch and dinner in various clubhouse rooms, The Army & Navy Club also offers a Smoking Room, Coffee Room, Terrace and overnight accommodations.

Featured \$5 Cocktail of the Month: **Yellow Bird**

Prepared with light and dark rums, Galliano, orange and lime juices, the Yellow Bird is a spin-off of the Screwdriver. Rather than vodka, this recipe uses both dark and light rums along with the vanilla-anise liqueur known as Galliano.

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.



Kentucky Derby Party

Saturday, May 5 | 3-7 p.m. | Second Floor | \$49++ | Adults only please

It's time for our 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 120 guests will take home a genuine 2018 Kentucky Derby glass.



Derby Fare

*Watermelon & Tomato Salad | Bacon Deviled Eggs | Finger Sandwiches
Caramelized Onion and Blue Cheese Tart | Southern Style Pimento Mac & Cheese
Mini Fried Chicken Biscuits | "Kentuckyaki" Wings
Smoked Turkey and Brie Sandwiches
Bourbon, Sea Salt & Chocolate Caramel Tart | Blackberry Cobbler | Derby Pie*

Call 224-0650 for reservations.

Reservations required; confirmed reservation will be billed.



Robyn's Nest Create & Sip

Wednesday, April 25 | 6- 8 p.m. | \$35++
Includes supplies, instructions and beverages.

"Door Wars" are back! Grab a group of friends for a super fun night creating adorable hangers or signs for your front door. Locally owned Robyn's Nest will guide you through the creative process. The evening will include all painting supplies, door piece, vinyl lettering, instructions and house select wine and beer. Choose from the three designs shown below. Call 224-0650 for reservations no later than Wednesday, April 18, and let us know which design and wording you would like for your masterpiece. Confirmed reservations will be billed. Visit www.facebook.com/paintingintally for more information.



Big Welcome



Watermelon



Cheers Y'all

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!

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, Crudité, Jalapeño Relish & Diced Tomatoes

Bánh 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

Adult Cooking Class Sauces and Stocks – The Fundamentals

Tuesday, April 17 | 6-8 p.m. | Main Kitchen | \$35++



The base of many sauces is stock! When you have a good stock, you have a good sauce. When you have a good sauce, you have good food. Learn the secrets behind making great stocks and sauces at this basic but very important class. Call 224-0650 for reservations; confirmed reservations will be billed. This class is limited to 12 participants.

Veal Stock | Chicken Stock
Fish Stock

Veal: Demi-Glace, Espanola

Chicken: Veloute, Supreme, Gravy

Fish: Veloute, Supreme

White Roux | Brown Roux

Additional Thickeners

Other Sauces

Cream, Butter, Hollandaise,
Tomato, 5 Mother Sauces

Ingredients & Techniques

Improvements in Your Valet Service



We have been busy making improvements in the Clubhouse and we don't want to stop there. Starting April 1st we will make a change in our valet service.

We have contracted with a new valet company that has greater access to parking spaces in the downtown area and offers new technology to speed up the drop off and pick up experience. As soon as members arrive at the CLUB, they need only swipe a provided card to the attendant, allowing them direct communication with the valet when they are ready to leave. The new system will cut down on wait time and enable the valet to provide our members with updates on the location of their vehicle and let them know when it has arrived.

We have heard from several members who have inquired about the changes and who have specifically asked about some of the more recognizable valets who have worked at the CLUB for many years. We understand that the new company would like to retain some of the present valet staff you have come to know and enjoy.

Daily parking fees are \$7 and monthly fees are \$120. Don't forget the valet service also offers car detailing services starting at \$45 a vehicle. To book your service, please check with any of the attendants at the valet stand. The service usually takes around 2-3 hours.

We are excited to offer this new valet experience to our members and we feel sure you will find value in their service.

Staff ANNIVERSARIES

Nicole Carval, Catering Director, 2 years
Carressa Chisholm, Line Cook, 1 year

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 April birthdays!
Wednesday, April 11 | 6-9 p.m.

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

If you're celebrating your birthday in April, 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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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

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
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Paul McShane
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