



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

August 2018



Taste of the Club

Complimentary Happy Hour Showcase
Thursday, August 2
5 – 7:30 p.m. | 2nd & 3rd floors

Cookies, Canvas & Cinema

All about turtles!
Tuesday, August 7 | 1 – 5 p.m.

Birthday Night

Complimentary for August Birthdays
Wednesday, August 8 | 6-9 p.m.

Ice Cream Social

Saturday, August 11 | 2 – 4 p.m.

Wine Tasting

Pinot Noirs of Willamette Valley
Thursday, August 16 | 6:30 p.m.

Robyn's Nest Create & Sip

Wednesday, August 22 | 6 – 8 p.m.

The New California Wine Dinner

Thursday, August 23 | 6:30 p.m.

Master Magician & Mentalist Michael Gutenplan

Friday, August 24 | 6:00 p.m.

Summer Features

Wednesday – \$18 Farm to table
Thursday – \$18 Fresh Florida seafood
Fridays – \$18 Filet night
Saturdays – BYOB night

Morning Eye-Opener

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

Holiday Closing

Labor Day, September 3

Summer Hours

Lunch: Mon. – Fri.
Dinner: Wed. – Sat.
Lounge closed on Saturday

Master Magician & Mentalist Michael Gutenplan

Member Bar Cocktails, Dinner and Show | \$55++ | Friday, August 24
6:00 p.m. Cocktails | 7:00 p.m. Dinner & Show

Kids' Dinner, Magic Show & Movie Featuring *Thunder and the House of Magic*

Friday, August 24 | 6:00 p.m. | \$12++

Enjoy an evening with award winning magician and mentalist Michael Gutenplan as he entertains with masterful sleight of hand and powerful mind reading.

During the cocktail hour, you will experience Michael's world-class magic using cards, coins, and the mind to create miracles right in your hands. This is the kind of magic you've seen on TV and it will leave you speechless.

After our buffet dinner, open your mind and prepare to be truly amazed as Michael entertains with his psychic powers. His incredible displays of ESP, hypnosis, telekinesis, psychic readings, and predictions will keep you enthralled and spellbound. The show is interactive, fun, and truly amazing. Interesting fact: Michael is a third-generation psychic and has astonished his audiences with numerous correct predictions including the winners of the last eight Super Bowls, the top three places in the past twelve Kentucky Derbies, and his amazing prediction of 15 spins of the roulette wheel at the Cosmopolitan Casino in Las Vegas...which is why he is banned from that property for life.



Seafood Display

Smoked Salmon & Smoked Trout
Shrimp Cocktail, Oysters on the Half Shell

Salads

GC Mixed Greens Salad | Pasta Salad
Italian Parsley & Tomato Salad

Entrées

Roast Iberian Pork with Cherry BBQ Sauce
Chicken Marsala
Florida Grouper with Shrimp Veloute Crème Sauce
Black Garlic Mashed Potatoes
Herb Risotto | Green Beans Amantine
Cauliflower Au Gratin

Dessert

Assorted Dessert Selection

In conjunction with this event, we will provide the children their own magic show, dinner and movie featuring *Thunder and the House of Magic*. Whiz kid magician Timur Hancer will dazzle the kids with his magic tricks followed by a child friendly dinner and the movie. All children must be potty trained. Call 224-0650 for reservations; confirmed reservations will be billed.



Birthday Night!

Complimentary to members with August birthdays!
Wednesday, August 8 | 6-9 p.m.

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

If you're celebrating your birthday in August, 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. We have enhanced the menu with tempting dishes for your celebration! Call 224-0650 for reservations; confirmed reservations will be billed.

Whole Sliced Roasted Tenderloin
with Béarnaise Sauce

Sesame Seared Tuna Loin
with Traditional Accoutrements

Raw Bar
Shrimp, Oysters and Ceviche

Pasta Station
Variety of Raviolis Sautéed to Order

Pasta Sauces
Classic Marinara | Alfredo | Spicy Tomato Vodka Cream

Accompaniments
Grilled Asparagus | Roasted Garlic Mashed Potatoes
Summer Squash Casserole | Warm Yeast Rolls
Mixed Garden Salad and Dressings

Flambé Dessert Station
Classic New Orleans Bananas Foster with Vanilla Ice Cream

Cupcakes with Birthday Candles

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, Colombian 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.

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 Tampa Club, Tampa, FL

Perched high above Tampa in the heart of downtown is the Tampa Club - the business and social club



favored by prominent Tampa families since 1981. The Tampa Club has a progressive reputation, standing out as unique and dynamic in a community with many options for gathering spaces. The Club offers a full calendar of business and social opportunities as well as private dining, meeting spaces and banquet halls.

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
- Account statements
- Member & staff directories
- Reciprocal clubs & benefit request form
- Contact anyone directly in the app
- Update your profile & preferences
- One-time log-in

Manager's Message

Remember Your Club for Your Next Social Event!

Your CLUB is identified as a 501(c)(7) with the IRS, designating us as a non-profit, tax exempt organization. With this designation, 15% of our total revenue, referred to as unrelated business income, can come from outside the Membership. While we maintain strict policies on guest usage and are very protective of our Members only status, there are substantial benefits to maximizing unrelated business income. Most of this revenue is comprised of banquet events held when the Membership is not in need of the space.



Barry Shields
General Manager

Benefits of allowing non-members to host events include increased revenue and exposure to potential new members. I've seen countless situations where a Member sponsors a relative or friend to use the CLUB for a big event resulting in the sponsored guest being impressed by the experience and ultimately joining the CLUB. In addition to the revenues received by the event, the CLUB enjoys the additional income from the initiation fee and dues generated by the new Member. Non-members pay higher

room rentals and food & beverage minimums than our Members. Thus, creating an incentive for individuals to join the CLUB prior to hosting their event.

Our incredible facilities are an ideal venue for every type of event. We have hosted beautiful rehearsal dinners, weddings, retirement parties, baby showers, holiday celebrations, birthday parties and more. If someone in your family is planning a big celebration or you have been challenged to find the perfect event venue for the office, I ask that you think of your CLUB. Our Catering Director, Nicole Carval is always available to take your call and assist with your private event needs.

Stop by the CLUB on Thursday, August 2, from 5-7:30 p.m. and enjoy our complimentary Happy Hour Showcase. We'll have cocktails, culinary creations and live music as we showcase all your CLUB can offer for your next event.

Hope to see you there.

Barry Shields, CCM, General Manager

Wine Tasting Pinot Noirs of Willamette Valley, Oregon

Thursday, August 16 | 6:30 p.m. | \$34++
Free for *Platinum Society* Members

Home to two-thirds of Oregon's wineries and vineyards, Willamette Valley is known as one of the premier Pinot Noir producing areas in the world. Pinot Noir demands a cool climate to thrive and small distance differences in the valley often yield wines of distinctively different character. The protection afforded by the Cascade Mountains to the east, Coast Range mountains to the west and a series of lower hill chains to the extreme north of the valley are the attributes that make the valley suitable for cool climate grape growing. As always, the wines will be paired with Chef's light bites. The evening will be facilitated by Adam Foster of Stacole Fine Wines. Call 224-0650 to reserve; confirmed reservations will be billed.



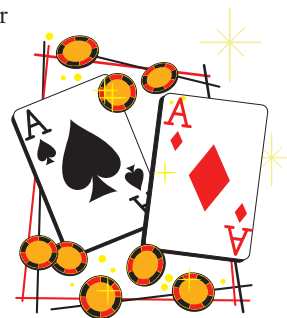
- ~ 2017 *Rose of Pinot Noir*, Brooks Winery
- ~ 2015 *Elk Cove*, Five Mountain Vineyard
- ~ 2015 *St. Innocent*, Momtazi Vineyard, McMinnville
- ~ 2013 *J. Christopher*, Dundee Hills
- ~ 2015 *Tony Soter*, Mineral Springs Ranch, Yamhill Carlton

Taste of the Club Complimentary Happy Hour Showcase

Win a Chef's Table for Six in Our Clubhouse Poker Run

Thursday, August 2 | 5 - 7:30 p.m. | 2nd & 3rd floors

Looking for an unusual happy hour destination? Pop into the Clubhouse for an exciting showcase of what we can offer for your next event. Sample delicious bites from our new, updated banquet menus while sipping on creative libations. Join our 'Clubhouse Poker Run' to win a Chef's table for six! Whether you're planning a fundraiser, your bestie's baby shower, dad's retirement party, or a guy's night out to sample our extensive scotch offerings, we have exactly the space you've envisioned. Invite your friends or send those who handle your meeting arrangements and show off all the exciting aspects of your CLUB. Know a bride to be? Send her our way and we will showcase the perfect location for her big day or rehearsal dinner. Mingle with the CLUB's Catering Director, Nicole Carval, who would love to plan your next event. Call 224-0650 to RSVP.



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.

75¢ 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 alongside a cold brew or cocktail. Bring a group of friends and make it your Tuesday night tradition!

\$18++ Summer Dinner Features

Once again, we are offering our fantastic summer evening features. This is a wonderful opportunity to enjoy the culinary genius of our talented chefs at a spectacular price.

Wednesdays – *Farm to Table:*

- August 1* – Herb seasoned & bacon wrapped roasted Harvest Land Farms chicken breast, cauliflower mash, sage gravy, Brussels sprouts
- August 8* – Lightly smoked & grilled Glendower Farms Iberian pork ribs, steak fries, coleslaw, corn bread muffin
- August 15* – Seminole Pride dry aged New York strip steak, Yukon Gold garlic mash potatoes, haricot verts, steak butter
- August 22* – Indian spiced & marinated Maple Leaf Farms grilled duck breast with Cherry Farms cherry chutney, steamed coconut ginger jasmine rice, mixed vegetables
- August 29* – 6 oz Three Suns Ranch bison tenderloin steak, wild mushroom red wine sauce, black garlic mashed potatoes, sautéed Brussels sprouts with bacon lardons

Thursdays – *Florida Seafood:*

- August 2* – Wild caught Florida flounder meuniere, majestic rice, grilled asparagus, brown lemon butter
- August 9* – Pan sautéed Florida tripletail, Cajun crawfish veloute', Thai black rice, fresh vegetable
- August 16* – Florida pompano stuffed & baked with smoked fish dip, panko breading, grilled asparagus, saffron risotto
- August 23* – Butter baked and herb breaded cobia served with lemon quinoa & mixed summer vegetables
- August 30* – Sautéed golden tilefish with gulf shrimp scampi, lemon garlic risotto, grilled summer vegetables

Fridays – *Filet Mignon or Fish Fillet* with a wedge salad, fresh veggies, and a baked potato.

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:** Boneless fried chicken breast with mashed potatoes & green beans
- **Wednesdays:** Braised mojo pork, black beans, white rice & plantains
- **Thursdays:** Chicken pot pie
- **Fridays:** Golden fried shrimp, coleslaw & french fries



Braised mojo pork

Ice Cream Social & Book Signing



End of Summer Ice Cream Social

Saturday, August 11 | 2-4 p.m. | Second Floor & Balcony | \$12++

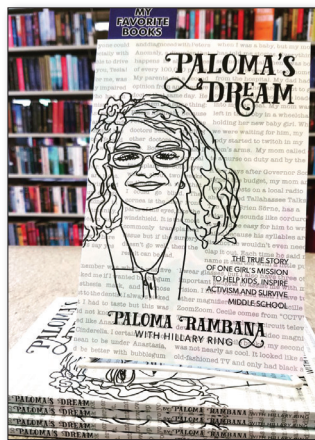
As summer ends, we will host our super cool end of summer party! Once again, we're pulling out all the stops with a bounce house, obstacle course and giant Skee-Ball game in the Main Dining Room. Indulge in our ice cream bar with five yummy flavors and all the toppings you can imagine. Root beer floats, cold brew coffee, fresh spun cotton candy, popcorn and adult member bar create the perfect recipe for a great afternoon at the CLUB. Don't miss this opportunity to give summer a proper

goodbye before heading back to school! All children must be accompanied by a guardian. Call 224-0650 for reservations; confirmed reservations will be billed.



Paloma's Dream – Book Signing

Young member and author Paloma Rambana will join us at our Ice Cream Social with her memoir, *Paloma's Dream: The True Story of One Girl's Mission to Help Kids, Inspire Activism and Survive Middle School*. The book details how a visually impaired, spunky fourth grader helped secure \$1 million in funds for blind and visually impaired kids. Born with a rare eye condition called Peter's Anomaly, Paloma became the little lobbyist who made a big difference. She tells her story with spirit, humor, and heart in a memoir that is sure to inspire kindness and activism in people of all ages. Meet Paloma and purchase your signed copy for \$12.99 + tax.



Kids' Cookies, Canvas & Cinema – All About Turtles!

Tuesday, August 7 | 1:00 – 5:00 p.m.
\$35 per child

Includes supplies, instructions, refreshments and movie



Bring the kids to the CLUB for a special afternoon of all things turtles. Painting With a Twist will be on hand to guide the kids through painting their own turtle masterpiece shown here. Once completed, we'll be showing *Turtle: The Incredible Journey*. This amazing documentary is about a little loggerhead turtle who follows in the path of her ancestors on one of the most extraordinary journeys in the natural world. Painting will take place from 1 – 3 p.m. followed by cookies and the movie. Bring the children for all or part of the afternoon... whatever suits your schedule! Reservation must be made by Friday, August 3. Call 224-0650; confirmed reservations will be billed.

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.

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.

Featured \$5 Cocktail of the Month:

Rosé-Aperol Spritz

Meet your summer cocktail, a pink and bubbly rosé wine spritz. Prepared with Lavender Row Rosé, Aperol, passion fruit juice and lime juice, served over ice. This spritz can take you to Italy. If you don't believe us, sip for yourself!

As a reminder, your CLUB always offers \$5++ cocktails made with Tito's vodka and Buffalo Trace bourbon. We also feature these Coravin© wine selections: Shafer Hillside Select Cabernet Sauvignon and Far Niente Chardonnay.



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 Caesar, Watermelon Feta Salad, Wedge Salad

Entrees Baked Mustard Crusted Atlantic Salmon, Chicken Picatta, Chicken Marsala, Roasted Beef Tenderloin, Wild Mushroom Risotto

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!



Lounge Smoking Policy

Smoking is not permitted in The Lounge until after 7 p.m. (Vaping is considered smoking.) Smoking prior to 7 p.m. can be accommodated on the balcony or the patio.

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++.



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).



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.

The New California Wine Dinner

Thursday, August 23 | 6:30 p.m. | \$89



Young, innovative wine producers are rewriting the rules of contemporary winemaking and changing the face of California wines in their quest to express the uniqueness of the terroir. Join us for this impeccable wine dinner with Chef Renfroe's flawless menu as you explore the wines behind a revolution in taste. This evening will be facilitated by Jon Ramsey, of Augustan Wine Imports. Call 224-0650 for reservations; confirmed reservations will be billed.

Lobster Ravioli

Lobster ravioli with Chenin beurre blanc, glassy basil, and salmon caviar

Dirty and Rowdy Chenin Blanc

Surf & Surf

Melange of Gulf shrimp, diver scallop, and sautéed pave' of Atlantic salmon with a traditional hollandaise sauce

Brick & Mortar Vin Clair and Vin Rubis

Herbed Loin of Lamb

Medallions of herb crusted, pan seared, loin of lamb with minted cous cous, baby carrots, and a Syrah pan sauce

Amot Roberts Syrah

West Coast Tuna

Furikake dusted ahi tuna, flash fried, served over jasmine rice with kimchi slaw

Turley Cinsault

Balsamic Long Island Duck Breast

Boneless duck breast marinated in balsamic vinaigrette, sautéed, sliced and served over mixed mushroom risotto with wilted arugula, dressed with a balsamic glaze

Dirty and Rowdy Mourvedre

Pastry Chef's Dessert Selection

Summer Hours & Holiday Closing

Lunch is served Monday through Friday and dinner Wednesday through Saturday. The Lounge is open Monday through Friday. Regular hours will resume after the Labor Day holiday. The Club will be closed in observance of Labor Day, Monday, September 3. Happy Summer!

Staff ANNIVERSARIES

William Howcroft, Bartender, 2 years

Kevin Renfroe, Executive Sous Chef, 3 years

Tina Schmitz, Assistant Controller, 7 years

Robyn's Nest Create & Sip

Wednesday, August 22 | 6 – 8 p.m. | \$35++

Includes supplies, instructions & beverages

Grab a group of friends for a super fun night creating charming hangers 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 including Fall, Football and Established signs shown. Call 224-0650 for reservations no later than Wednesday, August 15, 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.



Pre-Theater Dinner at the Club

5 – 6:30 p.m.

Dine at the CLUB without the worry of missing the opening act! Enjoy our special \$18 filet mignon or fish filet dinner complete with wedge salad, fresh veggies and a baked potato. Reservations requested.





GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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J. Robert McClure, III
Tim Nungesser

Meredith Woodrum Snowden
Robert Vice
Bruce Wiener



BUSINESS HOURS

Lunch

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

Dinner

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

Cocktails

Lounge
Monday through Friday
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

Ronnie Hall
Sous Chef

Nicole Carval
Catering Director

Cynthia Cerda
Food & Beverage Director

Anna Dawkins
Branden Williams
Food & Beverage Managers

Paul McShane
Beverage Manager

Ashley Seago
Club Concierge

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