



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

September 2018



Downtown GetDown Buffets

Buffets open at 6:30 p.m.
Friday, September 7
Friday, September 21

Birthday Night

Complimentary for
September Birthdays
Wednesday, September 12
6-9 p.m.

Burgundy Wine Dinner

Friday, September 14 | 6:30 p.m.

Sweat Therapy Boxing

Tuesday, September 18 | Balcony
6:00 p.m. | Complimentary
Wine & cheese to follow

Weekend Features

Fridays – \$18 Filet night
With live music
Saturdays – BYOB night

Morning Eye-Opener

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

Labor Day Closing

September 1-3



Downtown GetDown Buffets with Action Stations



Buffets open at 6:30 p.m. | \$24.50++ | \$12.50++ children ages 6 to 12

Football season is finally here! Kick-start your football weekends with our spectacular action station GetDown buffets. The Downtown Improvement Authority has made wonderful changes to the Downtown GetDown lineup with a renewed focus on family-friendly entertainment including great music, vendors, and children's activities. The festivities will take place directly in front of the CLUB and valet parking will be conveniently located on the corner of Adams Street and College Avenue. Enjoy our Friday evening pre-game buffets in the comfort of your Club while enjoying the Seminole spirit and casual feel throughout the Clubhouse, Balcony, Patio and

Lounge. Call 224-0650 for reservations; confirmed reservations will be billed. Please note we will not be hosting a buffet on Friday, August 31, but the Clubhouse will be open for your pre-game festivities!

September 7
FSU vs Samford
Soul Food & BBQ

September 21
FSU vs. Northern Illinois
Chicago Style Buffet

See Action Station Menus on page 5

Burgundy Wine Dinner

Friday, September 14 | 6:30 p.m. | \$89++ | \$59++ for Platinum Society Members

Burgundy is the name of the French wine region famous for its high quality red and white wines. Considered to be the best money can buy, red Burgundy is made using 100% pinot noir grapes and white Burgundy is made from 100% chardonnay grapes. The region also produces Crémant de Bourgogne (hooray, sparkling!) and a tiny amount of rosé. Burgundy is known for being the best land in the world for producing these wines but only produces a surprisingly tiny amount: about 3% of

France's overall wine production. Join us for this exquisite wine dinner facilitated by Adam Foster of Stacole Fine Wines. Call 224-0650 for reservations; confirmed reservations will be billed.



See Dinner Menu on page 7

Birthday Night!

Complimentary to members with September birthdays!
Wednesday, September 12 | 6-9 p.m.

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

If you're celebrating your birthday in September, 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

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: Saint James's Club of Montreal

The newest addition to our reciprocal network is the stunning Saint James's Club of Montreal. Founded in 1857, it is the oldest private business club



in Canada. With its prestigious setting in the heart of Montreal, the Club is elevated by luminous decor, classical elegance and modern comfort. Chef Philippe Sarrailh, who hails from south-western France was trained by some of the greatest French chefs known and prepares impeccable dishes for every palate. With a thousand bottles of tidily stored wine in their cellar, their sommelier invites you on a fabulous journey of discovery, from specialty wines, private imports, famous classics and his latest finds.

Congratulations to Alan Williams, Poker Run Winner at Our Happy Hour Showcase!



Mr. Williams scored five Aces and won a beautiful chef's table for six with wine flight. The event was a wonderful success with over 100 members and guests in attendance. Chef Gilbert presented items from our new banquet menus and the Clubhouse was filled with music, libations and beautifully appointed rooms.



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!

Manager's Message

New and Improved Downtown GetDowns!

With football season upon us, I wanted to remind you that the CLUB and Downtown Tallahassee continue to offer some fantastic pre-game activities on Friday evenings before FSU home football games. The Downtown Improvement Authority recently released the entertainment schedule for the 2018 Downtown GetDown series. On August 31, Tallahassee Nights Live band will be kicking off the series with their "get up and dance" style of jam. You may remember this great band from our 35th anniversary party. The remainder of the season schedule is as follows:



Barry Shields
General Manager

- September 7: Revival
- September 21: Flip Flop Boys – Beach Party with the Tallahassee ParrotHead Club
- October 19: Heather Gillis Band with special guests
- October 26: Empire Strikes Brass
- November 16: Rocky's Dueling Piano Show
- November 23: Futurebirds

Many people believe that the Downtown GetDown's have been replaced by the College Town Block Party but that's not the case.

Regular Hours Resume

The CLUB will be closed in observance of Labor Day, September 1 – 3. Regular hours for the Grille and Lounge will resume on Wednesday, September 4. We wish everyone a safe and happy Labor Day!

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++.



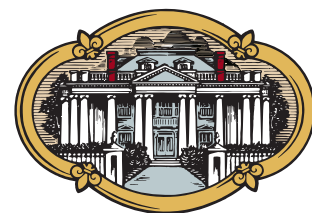
The Downtown GetDown events have been on Adams Street for more than 20 years and Tallahassee Downtown is proud to continue the tradition. The events feature live music by local and regional performers, community dance groups, street performers, BJ's Party House Kid Zone, the Mountain Dew Cloggers, and local food vendors. The street parties are from 6 to 10 p.m. and are free and open to all ages. As always, we coordinate our own activities within the clubhouse including a themed buffet that highlights the regional cuisine of our opponents. On August 31, instead of offering a buffet we will be showcasing our new dinner menu as well as the Friday Night Feature which consists of a salad and your choice of a 6 oz filet mignon or fresh fillet catch of the day for just \$18. In addition, we can't forget about our guitarist Charles Santiago who plays in the Grille every Friday night for our Members and their guests.

I look forward to serving you during football season!

Barry Shields, CCM, General Manager

Guest Policy & Usage Fees

With the rising costs of maintaining clubhouse facilities, many clubs have implemented a guest usage fee to off-set additional facility wear and tear from non-member usage. The Board of Governors recently visited this subject and voted unanimously to implement a usage fee when guest charges are not borne by the sponsoring member.



GOVERNORS CLUB Members are welcome to bring as many guests to the CLUB as they choose and per CLUB Policy, they must be accompanied by the member. Members are also permitted to sponsor guests visits twice per calendar quarter, without the sponsoring member being present. Kindly call in advance of your sponsored guests' visits. Guests who have not been sponsored in advance and settle with a credit card will incur a \$20 per visit usage fee. This fee also applies to reciprocal member visits

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 fillet dinner complete with wedge salad, fresh veggies and a baked potato. Reservations requested.



Thanksgiving at Your Club

Thursday, November 22 | 12-4 p.m.
Seating between noon and 3:30 p.m.
\$36++ adults | \$15++ children ages 6-12

You CLUB will be open on Thanksgiving Day with all the traditional dishes everyone loves. Enjoy a relaxing, delicious and stress-free



Thanksgiving feast served family style at your CLUB. When you finish your meal, we'll provide take-home boxes for your leftovers. Call 224-0650 to reserve your table; confirmed reservations will be billed.

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.



Welcome NEW MEMBERS

Amanda Gorman
Adams Street Advocates
SPONSORS: Claudia Davant & Tim Stanfield

Jason Harrell
Florida Court Clerks & Comptrollers
SPOUSE: Sharon
SPONSORS: Foyt Ralston & Mark Wilson

Chris Hart, IV
CEO / Florida Court Clerks & Comptrollers
SPOUSE: Amy
SPONSORS: Foyt Ralston & Mark Wilson

Drew Preston
Vice President / Corporate Relations
Associated Industries of Florida
SPOUSE: Katherine
SPONSORS: Tom Feeney & Brewster Bevis

Henry Stevenson
Retired
SPOUSE: Rep. Cyndi Stevenson
SPONSORS: Justin Thames & Mark Delegal

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.



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

Downtown GetDown Buffets with Action Stations

Buffets open at 6:30 p.m. | \$24.50++ | \$12.50++ children ages 6 to 12

September 7 FSU vs Samford Soul Food & BBQ

STATION 1:

Attendant Served Alabama Pulled Pork
Smoked Chicken with White BBQ Sauce
Hickory Smoked Conecuh Sausage
Whole Baked and Stuffed 'Taters
Green onion, bacon, cheese, butter, sour cream,
BBQ sauce, & finely chopped pulled pork.

STATION 2:

Mac & Cheese
topped with bits of bacon and fried onion.
Southern Collard Greens with Ham Hock
Fried Green Tomatoes – Fried
before your eyes!
served with Cajun Dill Buttermilk sauce,
Bacon Ranch Dipping Sauce,
& Sweet Hot Chili Jam.

Creamy Coleslaw & Southern Potato Salad

STATION 3:

Traditional banana pudding
straight from the South
Warm Apple Pie
served with vanilla ice cream
Slices of Ripe Watermelon on Ice

September 21 FSU vs. Northern Illinois Chicago Style Buffet

STATION 1:

Chicago Dogs
All beef frankfurters on poppy seed buns with plenty of
accompaniments.

Deep Dish Chicago Style Pizza
Pepperoni, mushrooms, green pepper & onions.
Spinach & cheese.

Mama's Meatball Subs
Made to order with marinara sauce
& melted provolone cheese on a toasted garlic roll.

STATION 2:

Pierogi – Polish Filled Dumplings
Cheese & potato. Sauerkraut & mushrooms.

Salad Bar

Mixed greens & assorted toppings
Two composed salads

Parmesan Truffle Fries

Drizzled with truffle oil, sprinkled with
parmesan cheese, salt & pepper

STATION 3:

Warm Apple Fritters
Ice Cream Bar & Ice Cream Floats
Chocolate, vanilla & strawberry ice cream with a variety of
toppings. Root beer, 'adult' root beer & Coca-Cola.

Kick-off your football weekends at the Club!

Valet parking at the corner of Adams Street and College Avenue

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.



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.

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.



75¢ Oyster Nights Tuesdays in the Lounge

5:30 p.m.-until

These perfectly salty bivalves continue to be available in your Lounge fresh-shucked on the half-shell every Tuesday evening. Devour the delicious Panacea Pearls for only 75¢ each, alongside a cold brew or cocktail. Bring a group of friends and make it your Tuesday night tradition!

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

Governors Club Loyalty Program

The GOVERNORS CLUB Loyalty Program is our way of saying "thank you" to those businesses that have three or more colleagues who are current members of the GOVERNORS CLUB. The Loyalty Program waives our initiation fee (a \$1500 savings) for additional colleagues who wish to join the CLUB. Individuals who join via this program must make a commitment to two years of membership in the CLUB. Contact Allison Ager, Membership Director, allisonager@govclub.com, 205-0663 for confirmation of qualification and a loyalty application.

GC Lunch Box \$10++ 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:

Hummus

House blend, tomato concassé, fresh fried pita chips & crudité

Creamy Pimento Cheese

House made pimento cheese, flat bread & crackers

Wedge Salad

Baby iceberg lettuce wedge cuts, blue cheese crumbles, shaved red onion, bacon bits, sliced Florida Roma tomatoes

Mojo Grilled Chicken Sandwich

Mojo marinated chicken breast, Iberian pork chorizo, queso fresco, lettuce, tomato & onion on a knot roll

Open-faced Iberian Pork Sandwich

Shaved, herbed Glendower Farms Iberian BBQ pork, truffle pepper mayonnaise, plum tomatoes, shaved iceberg lettuce, Swiss cheese on Cuban bread

Impossible Burger

Vegetable protein burger, lettuce, tomato, onion, pickles, whole grain mustard & crispy onions on a knot roll

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

Sweets: Rich chocolate brownie or fresh baked cookie

Featured \$5 Cocktail of the Month: Spiced Dark 'n' Stormy

According to a Gosling's Rum tale, this drink was invented more than 100 years ago when members of Bermuda's Royal Naval Officer's Club added a splash of the local rum to their spicy homemade ginger beer. They described its ominous hue as "the color of a cloud only a fool or dead man would sail under." Just \$5 all month long, prepared with Kraken spiced rum, a splash of lime juice, and ginger beer.

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.



Sweat Therapy Boxing on the Balcony

Tuesday, September 18 | 6:00 p.m. | Complimentary Wine & cheese to follow

Boxing workout for all fitness levels — no boxing experience required!

Ladies and gents join us on the Balcony for an awesome class of Sweat Boxing. These workouts are designed for all fitness levels and include boxing drills such as shadow boxing, footwork, defensive techniques, and more. Coaches, owners and Club members Kim and Brian Bibeau will teach attendees the basics of boxing and lead them through various boxing drills. In addition to punching, participants will execute functional bodyweight exercises to create a total body workout that focuses on cardiovascular fitness and endurance. Participants will be "gloved up" for approximately 80% of this workout. Gloves will be provided by Sweat Therapy Fitness and no boxing experience is required. Complimentary wine and cheese to follow. Grab your pals and join us for a true Rocky inspired workout! Please call 224-0650 to reserve your spot!



GC Staff ANNIVERSARIES

Ambar Delacruz, Bartender, 1 year

Mark Miller, Server, 1 year

Loren Pratt, Server, 3 years

Aneequcka Rutherford, Server, 3 years

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 pickup at the CLUB.



Burgundy Wine Dinner

Friday, September 14 | 6:30 p.m. | \$89++
\$59++ for *Platinum Society* Members

Jambon Persille

Traditional Terrine of Ham, Parsley, and Vegetables
Droin Chablis 2016

Blue Crab Croquettes with Rouille

Crispy Pillows of Florida Blue Crab served With Rouille
Maison Bellene St Aubin VV 2014

Escargot Vol au Vent

Sautéed Burgundian Snails Presented in a Flaky Puff Pastry Shell with a Pernod Garlic Cream Sauce
Tollot Beaut Chorey Les Beaune 2015

Boeuf Bourguignon

A Hearty Burgundy Classic Stew of Beef, Potatoes, and Vegetables in a Rich Red Wine Sauce
Michel Magnien Gevrey Chambertin "Les Seuvrees" 2015

Dessert

Decadent Tart of Caramelized Apples and Mille-Feuille accompanied by French Vanilla Ice Cream
Kir "Royale" prepared with Prosper Maufoaux Crémant de Bourgogne and Gabriel Boudier Crème de Cassis (Dijon)

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

P.O. Box 10568
Tallahassee, FL 32302

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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
Monday through Saturday
5 p.m. - close (beginning September 4)

Cocktails

Lounge
Monday through Saturday
4 - 10 p.m. (beginning September 4)

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
Controllor

Tina Schmitz
Assistant Controllor

Allison Ager
*Membership & Marketing
Director*

Gilbert Rodriguez
Executive Chef

Kevin Renfro
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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