



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

December 2018



Children's Holiday Party

Monday, December 3
3 – 5 p.m.
Complimentary

Holiday Shopping Bazaar

Wednesday, December 5
11 a.m. – 7 p.m.
Complimentary

Birthday Night

Complimentary for
December Birthdays
Wednesday, December 12
6 – 9 p.m.

Brunch with Santa

Sunday, December 16
10 a.m. – 2:30 p.m.

5-Course Gourmet Holiday Wine Dinner

Thursday, December 20
6:30 p.m.

Tuesday Nights

75¢ oysters in the Lounge

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

Holiday Closings

December 24 - 26
December 31, lunch
January 1

Brunch with Santa

Sunday, December 16 | 10 a.m. – 2:30 p.m.
\$38++ adults | \$18++ children 6-12
Free for children 5 & under

In the grand GOVERNORS CLUB tradition, we are presenting an elaborate brunch buffet with all the scrumptious offerings you can imagine. Bring the family and dine surrounded by our beautiful holiday decorations. Santa will join us from the North Pole, sporting his natural white beard to visit with the children. Room rentals will be waived for private dining. Call 224-0650 for reservations; confirmed reservations will be billed.



SEAFOOD STATION

Chilled Shrimp Cocktail, Smoked Salmon, Smoked Trout, Oysters on the Half Shell, Remoulade, Cocktail & Tartar Sauce, Lemons, Horseradish, Tabasco, Capers, Onions, Egg Whites, Egg Yolks

CHARCUTERIE BOARD

FRESH FRUIT DISPLAY

Pineapple, Honey Dew, Cantaloupe, Mango, Dried Fruits, Berries

SALADS

Mixed Green Salad,
Tomato & Mozzarella Salad, Pasta Salad

OMELET STATION

Omelets & Eggs cooked to order,
Mixed Cheeses, Bacon, Ham, Onions, Peppers,
Tomatoes, Spinach, Mushrooms, Shrimp,
Egg Whites, Egg Beaters

WAFFLE STATION

Whipped Butter, Maple Syrup, Bananas,
Chocolate Chips, Pecans, Powdered Sugar,
Strawberry Sauce, Blueberry Sauce

HERB ROASTED SIRLOIN

CARVING STATION

Wild Mushroom Sauce, Horseradish Sauce

ENTRÉES

Eggs Benedict, Pan Seared Grouper
Crawfish Velouté, Chicken Piccata, Bacon,
Bradley's Breakfast Sausage,
Mashed Potatoes & Gravy, Hash Brown Potatoes,
Vegetable Frittata, Macaroni & Cheese Casserole,
Grilled Lime Asparagus, Sautéed Spinach

DESSERTS BY PASTRY CHEF MIRIAM

Assortment of Mini Desserts, Pies, Cakes

5-Course Gourmet Holiday Wine Dinner

Thursday, December 20 | 6:30 p.m.

\$89++

\$59++ for *Platinum Society* Members

Plantation Room

Join us for our most fabulous and festive wine dinner of the year! Chef Renfro is pleased to present this enticing five-course dinner with delectable wine pairings. Enjoy this unique holiday dining experience at our beautifully appointed table. Adam Foster of Stacole Fine Wines will facilitate the evening. Call 224-0650 for reservations; confirmed reservations will be billed.



See menu on page 2



5-Course Gourmet Holiday Wine Dinner

continued from page 1

Laurent Perrier "La Cuvee" Brut NV
Wild Mushroom Ravioli with Porcini Cream Sauce,
White Truffle Oil, and Colossal Lump Crabmeat

L'Ecole Chenin Blanc 2017, Columbia Valley
Pan Seared Chilean Sea Bass over
Boursin Yukon Gold Mashed Potatoes,
Madeira Scented Beurre Blanc

Lioco, "Sativa" Carignan 2016, Mendocino
Sazon Rubbed Pork Tenderloin, oven roasted,
sliced & served over Cumin Yucca Mash
with Tangy Chimichurri Sauce

*L'Aventure, "Optimus", Syrah/Cabernet 2016,
Willow Creek District, Paso Robles*
Hanger Steak "Frites"
Magic Dust Marinated Hanger Steak, grilled & sliced,
Golden Potato Wedges, Haricots Verts,
Red Wine Poached Shallot Beurre Rouge

La Fleur D'Or 2013, Sauternes
Pastry Chef Miriam's Dessert Selection

Holiday Spirits Fire Sale

Stock up for the holidays from our selection of beautiful excess wines & liquors at only 10% above our cost. With an abundance of bottles to choose from, there is something for everyone. View the inventory on our website: Dining & Catering/Wine & Cigar/Wine Fire Sale and contact Paul McShane, 850-224-0650, paulmcshane@govclub.com to place your order. All sales are first-come, first-served and the price shown includes tax. We will pull your selection for curbside pick-up and bill your member account.

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.



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.



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.

Manager's Message

Dining at the Club Versus a Restaurant

Is there a difference between dining at a restaurant versus a private club? Without a doubt, the answer is yes. In our CLUB, you can enjoy a truly wonderful meal, prepared with the finest ingredients in a private atmosphere at a reasonable price.

Restaurants rely on profiting from food and beverage sales, but private clubs are fortunate to have more resources than public restaurants. Monthly dues and private events supplement our food and beverage operations which results in a benefit to our members. I recently had a conversation about this with the general manager of a large club in Naples. He told me that the food and beverage operation at his club is much more challenging than at his previous club. When I asked why, he responded, "at my last club we budgeted a \$5M loss and now we only budget a \$2M loss". The GOVERNORS CLUB is worlds away from this scenario because we expect to squeeze a small profit from operations thanks to our private events.

Private events include business meetings, wedding receptions, anniversary parties and other events our members host at the CLUB. They are less labor intensive as the menu is pre-planned which results in precise preparation and very little waste. We know how many to prepare for, what time the party is arriving and how long the event will last. Knowing all these variables in advance allows the CLUB to operate more efficiently and offer a better price point for your a la carte dining.

A la carte includes revenue from the Grille, the Lounge and



Barry Shields
General Manager

CLUB events. A la carte alone is not profitable as it demands a team of culinary staff to execute a full menu daily with many items to prep as well as service staff. Before members arrive, a sizeable expense has been exhausted to provide lunch and dinner five to six times per week. With supplementation from dues and private event revenue, we can afford to purchase top quality ingredients, with larger portions and better pricing to provide value to your a la carte dining experience. This superiority of the meal you are presented is a huge advantage over local restaurants. While we watch expenses and minimize waste, we simply don't have to squeeze the nickel like restaurants. Take for example the 16 oz. ribeye found on the dinner menu; I believe this is by far the best steak in Tallahassee. Our ribeye has USDA Prime grading, the top-level grading given by the Department of Agriculture and as with all our entrées, sides are included at a price of \$38. Local restaurant prices reveal that same steak would cost you around \$45 and it likely won't have the prime grading.

Come in soon and take a good look at the dishes and portions we offer, I'm sure you will see the benefit of dining in your CLUB.

Barry Shields, CCM, General Manager

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 members whose accolade cards are 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.



Host Your Holiday Party at the Club

It's not too late to plan your stress-free holiday celebration at the CLUB! Celebrating with family, friends, and colleagues at the GOVERNORS CLUB will be the easiest thing on your to-do list. Stunning holiday decorations, exquisite food, and festive beverages are sure to impress your guests as you eat, drink and be merry this holiday. Contact Nicole Carval, 205-0665, nokken-carval@govclub.com to schedule your celebration.



Featured \$5 Cocktail of the Month:

SW

This festive cocktail is simple yet delicious. A classic stem of Maschio Prosecco with an angostura bitters-soaked sugar cube.

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.



Children's Holiday Party Benefitting Toys for Tots

Monday, December 3 | 3 – 5 p.m.
Complimentary | Main Dining Room

Our annual children's holiday party is a delightful day for our youngest members! Bring the children and grandchildren and watch them marvel at the magic of the season. The children will visit with Santa Claus, decorate cookies, create a holiday craft, and enjoy face painting and creations by a balloon artist. **Each family is asked to bring an unwrapped toy to donate to Toys for Tots (no Play-Doh or toy weapons please).** The generous gifts will be provided to children in our community. Please contact the CLUB for reservations, 224-0650.



Welcome NEW MEMBERS

Lauren Tooker
Physicians Assistant
Tallahassee Orthopedic Clinic
SPOUSE: Mathew
SPONSORS: Elizabeth Guzzo & Megan Fay

Lorena A. Holley
Vice President & General Counsel
Florida Retail Federation
SPONSORS: R. Scott Shalley
& Melissa Joiner Ramba

Melinda "Lindy" Kennedy
President
Safety Net Hospital Alliance of Florida
SPONSORS: Anthony P. Carvalho
& Carole Duncanson

Edward Xanders
President/Interim Hospitality Consultants
SPONSORS: David Wengert & Tim Jansen

Dr. Thomas Park
Physician/Tallahassee Orthopedic Clinic
SPOUSE: Kristina
SPONSORS: Dr. Todd Hewitt & Josh

Kasper

Monica Johnson
LCSW/Tallahassee Orthopedic Clinic
SPOUSE: Jared
SPONSORS: Dr. Richard Henry
& Cory Guzzo

Christy Daly Brodeur
Partner/Ballard Partners, Inc.
SPOUSE: Jason
SPONSORS: Brian D. Ballard
& Wansley Walters

Taylor Harmon
Manager of Assurance Services
Thomas Howell Ferguson P.A.
SPONSORS: Michael Rosciam
& Winston K. Howell

Andrew Marcus
Attorney/Holland & Knight L.L.P.
SPONSORS: Joshua D. Aubuchon
& Mark Deegal

'Take a Break Escapes' Relief for Our Hurricane Heroes – Donate Your Tangible Gifts

As the residents in the Panhandle work tirelessly to recover from the devastating storm, first responders and community leaders who live in the affected areas continue to work extremely long hours to keep people safe.

Your CLUB is coordinating 'Take a Break Escapes' for these heroes. This will include hotel accommodations in Tallahassee, dinner for two at the CLUB, movie tickets, spa visits, gift baskets, sweet treats, etc. This is an opportunity



to offer tangible relief to our most pressured responders, so they can re-charge and be healthier for their families and communities.

Please assist us in creating wonderful packages for these heroes. We are requesting donations that will provide a smile,

relaxation and a 'pat-on-the-back'. Call or e-mail Allison Ager, Membership Director at 850-205-0663, allisonager@govclub.com. All donations are greatly appreciated!

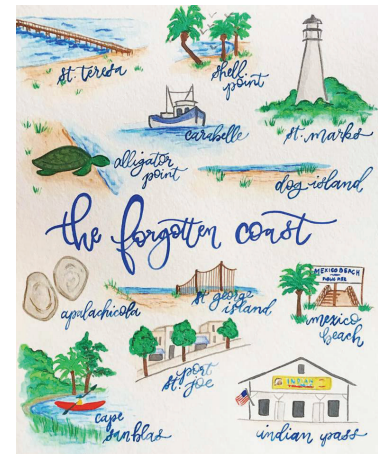
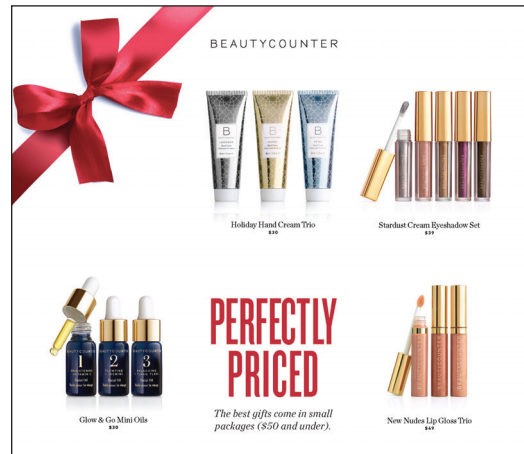
Holiday Shopping Bazaar

Wednesday, December 5 | 11 a.m. – 7 p.m.
 Complimentary Libations, Nibbles & Cigars | RSVP 224-0650

Holiday shopping made simple! Get in the holiday spirit at your CLUB while enjoying complimentary champagne, wine, beer, savory appetizers, coffee, desserts and cigars! These amazing vendors will be on hand to ensure your holiday shopping is a breeze. The second floor will be filled with leather goods, handbags, jewelry, beauty products, clothing, home goods & more. Enjoy shopping, raffle prizes and comradery at your CLUB.

Arbonne | AR Workshop | Beautycounter | India Hicks
 J. McLaughlin | Kevin's Fine Outdoor Gear & Apparel | Nic's Toggery
 SEA+STONE Jewelry | Threads International | Works of Harte
 Wine & Whiskey Vendors

Bring a friend and don't miss this wonderful opportunity to shop for fantastic gift items in the comfort of your CLUB.



Birthday Night!

Complimentary to members with December birthdays!

Wednesday, December 12 | 6-9 p.m.

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

If you're celebrating your birthday in December, 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
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

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!



Staff ANNIVERSARIES

Tasha Jackson, Housekeeping, 3 years

Ashley Seago, Club Concierge, 3 years

Eziria Washington, Cook, 1 year

Branden Williams, Food & Beverage Manager, 2 years

Good Kids with Good Grades



Congratulations to these great kids for achieving the honor roll in the last nine weeks of school. Keep up the great work!

Avery Bell, 1st grade, Florida State University School

Grayson King, 3rd grade, DeSoto Trail Elementary School

Toby King, 5th grade, DeSoto Trail Elementary School

Jake Lyon, 7th grade, Maclay School

Lily Morgan, 3rd grade, Florida State University School

Savannah Nortelus, 6th grade, Florida State University School

Daisy Songer, 5th grade, DeSoto Trail Elementary School

Freeman Songer, 12th grade, Chiles High School

Marcus Songer, 8th grade, Montford Middle School

Grant Ulrich, 2nd grade, Killlearn Lakes Elementary School

McClaine Ulrich, 6th grade, Deerlake Middle School

Sophia Warfel, 2nd grade, Holy Comforter Day School

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 delicious Panacea Pearl oysters for only 75¢ each, alongside a cold brew or cocktail. Bring a group of friends and make it your Tuesday night tradition!

FSU Men's Basketball Pre-Game in the Lounge

Complimentary Wings & Chili

Stop in your Lounge prior to these FSU basketball games and enjoy complimentary wings & chili.



FSU vs. Troy: Monday, Dec. 3, 6 - 7:30 p.m.

FSU vs. Southeast Missouri: Monday, Dec. 17, 5 - 6:30 p.m.

FSU vs. North Florida: Wednesday, Dec. 19, 5 - 6:30 p.m.

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 complement 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.

Holiday Schedule

Your Club and Lounge will be closed Monday through Wednesday, December 24 – 26, for Christmas, Monday, December 31, for lunch and Tuesday, January 1, for New Year's Day. We wish everyone a wonderful and safe holiday season with family & friends.

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.

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

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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BOARD OF GOVERNORS

Bill Moor
President

Laura Boyd Pearce
Vice President

Alia Faraj-Johnson
Secretary/Treasurer

Marion Hoffmann
Immediate Past President

Christine Ashburn
Kristen Bridges

French Brown
Tracy Mayernick

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
Monday through Saturday
5 p.m. - close

Cocktails

Lounge
Monday through Saturday
4 - 10 p.m.

Contact

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

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