



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

January 2019



New Year's Eve

Monday, December 31
A la carte dining & specialty menus
Complimentary sparkling wine

Birthday Night

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

Breakfast Club Buffets

Jan. 8, 9 & 10
Jan. 22, 23 & 24
7:30 a.m. – 9:30 a.m.
The Lounge

Legislative Lunch Buffets

Jan. 8, 9 & 10
Jan. 22, 23 & 24
11:30 a.m. – 1:30 p.m.

Tempranillo and Tapas Wine Tasting

Thursday, January 17 | 6:30 p.m.

Kids' Movie & Parents' Date Night

Friday, January 25 | 6:30 p.m.

Tuesday Nights

75¢ oysters in the Lounge

Valentine's Day in Napa

Thursday, February 14
7:00 p.m. Reception
7:30 p.m. Dinner

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 31 – lunch only
January 1 – New Year's Day
January 21 – Martin Luther King, Jr. Day



Join the . . . 2019 Platinum Society

Extraordinary Food, Wine & Spirits

The **2019 Platinum Society** is a club-within-a-club group that offers exclusive VIP membership into CLUB events featuring wine and spirits. Join today and enjoy the benefits of membership all year long!

Membership in the **Platinum Society** offers:

- Eight complimentary wine tastings with chef's light bites
- Four reduced price wine dinners (\$59 for Platinum Members | \$89 all others)
- Personal storage for six red and six white wines in the Main Dining Room wine cabinet
- No corkage fees
- Beautiful GOVERNORS CLUB logo wine opener
- Platinum Society lapel pin
- 10% off retail purchase of wine, liquor & cigars

Our quarterly rotation of tastings will be held on the third Thursday of each month and our wine dinners will be held on the third Friday of each month when in rotation. Tastings will last 1.5 hours, allowing you an opportunity to have dinner afterward. Current **Platinum Society** members know that our tastings offer an abundance of wine and a fine selection of savory accompaniments. Cost for the annual membership is \$330++ and the value of our tastings and dinners alone are \$392 annually. Enjoy the savings, storage and extra perks of being a **Platinum Society** Member!

To join or continue your **Platinum Society** membership, contact Allison Ager, allisonager@govclub.com, 205-0663.

New Year's Eve at the Club

Dine in the Grille with our full à la cart menu or indulge in one of Chef Renfroe's beautifully crafted specialty menus. All guests will receive a complimentary glass of Perelada "Stars" Brut Nature cava or Perelada Brut Rosé cava to toast the New Year. Call 224-0650 for reservations. Happy New Year!



See specialty menus on page 3

Tempranillo and Tapas Wine Tasting

Thursday, January 17 | 6:30 p.m.
\$35++ | Free for Platinum Society Members

Don't miss this wonderful Spanish tapas wine tasting! Tempranillo is a red grape variety widely grown in its native Spain to make juicy young strawberry reds as well as more serious, oak-aged reds. Its name is the diminutive of the Spanish temprano, a reference to the fact that it ripens several weeks earlier than most Spanish red grapes. Enjoy tasting these delectable wines alongside Chef Renfro's wonderful tapas treats! The evening will be facilitated by Brian Binniker of Augustan Wine Imports. Call 224-0650 for reservations. Reservations required; confirmed reservations will be billed.



PJ's & Pancakes Movie Night Featuring *Captain Underpants: The First Epic Movie*

Friday, January 25, 6:30 – 9:30 p.m. | \$12++ per child

Bring the kids to the CLUB in their pajamas for PJ's and Pancakes Movie Night featuring *Captain Underpants*. Adults can dine in the Grille with live music while the children enjoy 'breakfast for dinner'. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the event. Call 224-0650 for reservations; confirmed reservations will be billed.



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.

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 Shreveport Club, Louisiana



Founded in 1946 The Shreveport Club was formed with the intention of creating a premier social club offering recreation, amusement, entertainment and fabulous food and beverage to its membership. With its refined and sophisticated interior design, the Club features a unique and elegant environment that includes beautiful antique chandeliers, comfortable dining chairs and exquisite china and silver patterns. With many special services offered to its members such as private parties, receptions, special events and fine dining, The Shreveport Club is a very successful social Club which is evident through its relentless dedication to its members.

Thank You from Your Staff!

Thank you to our very generous members for your contributions to the annual Employee Holiday Fund. The fund is distributed on an equitable basis to all employees of your CLUB. Your staff is very appreciative of these gifts which truly make the holiday season especially joyful for themselves and their families. We look forward to providing you exceptional food and service in the coming year.



Manager's Message

Thank You for Your Membership and Support

As we begin another year, I want to express my sincere appreciation and gratitude to the entire Membership for making the GOVERNORS CLUB a remarkable place. Without our Members we are nothing. Without the support of the Membership, we cannot accomplish the goals of the Board of Governors and management team which keeps the CLUB moving in the right direction.



Barry Shields
General Manager

It's impressive to look at the Membership roster and note how many original members are still actively involved. Equally impressive is to look at all the new members we continue to welcome and how diverse we have become. It's not uncommon to walk into the Grille and find Member number 004 or 005 enjoying a meal with friends and colleagues. To put this into perspective, our most recent Member was assigned 3097... a very long way from 004. Having worked at the CLUB during the 1980's, I now have the privilege of seeing the adult children of many original members enjoying the CLUB. Not only did they grow up in the CLUB, they now benefit from their own memberships and continue to keep the GOVERNORS CLUB as part of their family traditions.

Private clubs have been around for a long time and some have existed for hundreds of years. The Old Course at St. Andrews in Scotland is considered the oldest club in the world and one of the first to be established. When thinking about the history of private clubs and what they mean to their membership, I always think about a writing from an unknown author who was affiliated with The Old Course:

A Club

*Is a haven of refuge and accord in a world
torn by strife and discord;*

*Is a place where kindred spirits gather
to have fun and make friends;*

*Is a place of courtesy, good breeding
and good manners;*

*Is a place expressly for camaraderie, merriment,
good will, and good cheer;*

*It humbles the mighty, draws out the timid,
and casts out the sorehead;*

And is one of the noblest inventions of mankind!

Thank you for your membership and support. I hope to see you at the GC sometime soon!

Barry Shields, CCM, General Manager

New Year's Eve at the Club

Continued from page 1

Menu

The Carnivore's Mixed Grille - \$42

Grilled Elk Chop, Filet Mignon of Bison, and "Magic Dust" rubbed Hanger Steak, served with Roasted Garlic Boursin Mashed Yukon Gold Potatoes, with Jumbo Asparagus, and Traditional Bearnaise Sauce

Bounty of The Sea - \$42

Oven Roasted, Butter Drenched Maine Lobster Tail, Colossal Spot Prawn, and Diver Scallop "Filet Mignon", served with a White Truffle Twice Baked Potato and Baby Carrots, finished with a Florida Blue Crab Beurre Blanc

Good Kids with Good Grades



Report cards will be issued this month and we want to know if your child or grandchild earned all A's and/or B's. Simply e-mail allisonager@govclub.com with the names, grades and schools of your smart kids and grandkids. We'll reward their hard work with recognition in The Experience and a complimentary kid's meal at the CLUB.



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 our 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.

Featured \$5 Cocktail of the Month:

Dubonnet Cosmopolitan

The Dubonnet
Cosmopolitan is a
grown-up Cosmo
with the refined taste
of Dubonnet.

Prepared with Purus
vodka, Dubonnet

Rouge, triple sec, cranberry juice, and fresh
lime juice served in a martini glass.



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.



75¢ Oyster Nights Tuesdays in the Lounge

5:30 p.m.-until sold out

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!

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.



Welcome NEW MEMBERS

Christina Brown

Director of Accounting & H.R./The Gabor
Agency, Inc.

SPOUSE: Harold

SPONSORS: Marion Hoffmann & Alia
Faraj-Johnson

Representative Michael Caruso

Florida House of Representatives

SPOUSE: Tracy Lee

SPONSORS: Anthony Pedicini
& Kyle Ulrich

Thomas H. Deison

Barnes Capitol Group

SPOUSE: Allison

SPONSORS: Charles E. Hatch, Jr.
& Travis S. Barnes, Jr.

John Kane

Chief Data Scientist

CEO/Knowli Data Science

SPOUSE: Dulcie

SPONSORS: Marion Hoffmann
& Alia Faraj-Johnson

Representative Chris Sprowls

Florida House of Representatives

SPOUSE: Shannon

SPONSORS: Will Rodriguez
& Richard Coates

'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!



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.

Valentine's Day in Napa



Thursday, February 14 | \$114++ per person
7:00 p.m. Sparkling Reception | 7:30 p.m. Dinner

Enjoy dining among friends at our beautifully appointed gathering table for our special "Valentine's Day in Napa". This gourmet five-course dinner will be paired with delightful Napa Valley wines. Call 224-0650 for reservations; confirmed reservations will be billed.

Sparkling Reception *Dibon Cava Rose NV*

First Course

Pan seared diver scallops over pancetta polenta, dressed with applewood smoked bacon cream, & sprinkled with crispy capers
Hendry "Estate Vineyards" Albarino, Napa

Second Course

Medallions of herb marinated, grilled lamb loin, served with a petite ratatouille and frizzled leeks, finished with a rosemary scented sweet vermouth pan sauce
Keenan Estate Cabernet Sauvignon, Napa, Spring Mountain

Third Course

Salade tricolore of radicchio, Belgian endive, and arugula tossed in a cabernet-zinfandel vinaigrette with candied pecans, Danish blue cheese crumbles, and pumpkinnickel rye Croutons
Miner Family "Emily's Cuvee" Cabernet Sauvignon, Napa

Fourth Course

The Forest Meets The Sea

"Magic dust" rubbed elk chop, grilled and presented with a broiled cold-water lobster tail, smoked gouda mashed Yukon gold potatoes, grilled jumbo asparagus, accompanied by traditional bearnaise and forestiere sauces
Chappellet "Signature" Cabernet Sauvignon, Napa Valley

Pastry Chef Miriam's Valentine's Day Dessert

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.

Valentine's Dinner in the Grille with Live Music



Thursday, February 14

Treat your sweetheart to a romantic dinner in the Grille with live music. Enjoy selections from our full à la carte menu.

Heat & Eat Dinners

Let the CLUB do your cooking! We'll make your workweek a little less stressful with beautiful GOVERNORS CLUB family style 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 pickup 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

Entreés

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

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.

Birthday Night!

Complimentary to members with January birthdays!
Wednesday, January 9 | 6-9 p.m.
\$31++ adults | \$10++ children ages 6 to 12

If you're celebrating your birthday in January, 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 Accompaniments

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

John Buckingham, Bartender 2 years
Cynthia Cerda, Food and Beverage Director, 8 years
Calob Cook, Server, 3 years
Madison Davidson, Server, 2 years
Benjamin Elias, Security, 2 years
Levi Fernandez-Rocha, Server, 1 year
Alena Harding, Server, 2 years
Morgan Lessard, Server, 1 year
Philip Regalado, Server, 2 years
Samantha de Varona, Server, 1 year
Barry Shields, General Manager, 5 years

Legislative Buffets

These convenient buffets will be offered on Tuesdays, Wednesdays & Thursdays during committee weeks and the legislative session.

Breakfast Club Buffets

The Lounge | 7:30 – 9:30 a.m. | \$11++



Stop in The Lounge for a quick, self service breakfast buffet. It's the perfect venue for a breakfast meeting and a cup of coffee before starting your day.

Scrambled Eggs, Crisp Bacon
Bradley's Country Sausage Links
Fresh Cut Seasonal Fruit
Biscuits, Warm Grits
Coffee, Assorted Juice

Legislative Lunch Buffets

The Lounge | Tuesdays, Wednesdays & Thursdays
Second floor select days | 11:30 a.m. – 1:30 p.m. | \$19.00++

Enjoy our hearty and delicious lunch buffet in the comfort of your CLUB. Price includes soda, tea and coffee. Reservations are not required.

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. Miami: Wednesday, Jan. 9, 7 - 8:30 p.m.

FSU vs. Clemson: Tuesday, Jan. 22, 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 Chef Renfroe 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, December 31, for lunch service only and Tuesday, January 1, for New Year's Day. On Monday, January 21, we will be closed in observance of Martin Luther King, Jr. Day. We wish everyone a wonderful and safe New Year's celebration.

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

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President

Laura Boyd Pearce
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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 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 White
Club Concierge

Mike Basford
Facilities Manager

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