



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

May 2019

CLUB Events

Cinco de Derby Party!

Saturday, May 4 | 3 – 7 p.m.

Birthday Night

Complimentary for May Birthdays
Wednesday, May 8 | 6 – 9 p.m.

Kids' Make and Bake Pizza Night

Friday, May 10
6 – 9:30 p.m.

Mother's Day Brunch

Sunday, May 12
10:30 a.m. – 2 p.m.

Interior Enhancement Project Presentation

Wednesday, May 16
5:30 – 7 p.m.

New Australia Wine Tasting

Thursday, May 16 | 6:30 p.m.

"Summer Lites" – Adult Cooking Class

Tuesday, May 21 | 6:30 p.m.

All You Can Eat Crawfish & Shrimp Boil

Friday, May 24 | 6:30 – 8:30 p.m.

Memorial Holiday Closings

Saturday, May 25 and
Monday, May 27

Martinis & Munchies

Happy Hour in the Lounge
Every Friday | 4 – 7 p.m.
\$5 select martinis
½ price Lounge menu appetizers

Tuesday Nights

75¢ oysters in the Lounge

Weekend Features

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

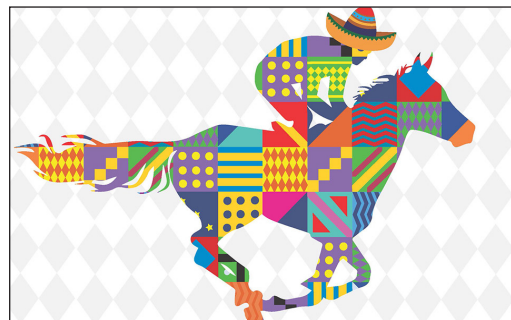
Morning Eye-Opener

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

Cinco de Derby Party!

Saturday, May 4 | 3-7 p.m. | Second Floor | \$49++ | Adults Only Please

It's time for our wildly successful Kentucky Derby Party with a Cinco de Mayo twist! Ladies show off your finest Derby hats (or sombreros) 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, sparkling wine & select assorted beers. We've also added a spicy fiesta to the day with a taste of Mexico! Enjoy Latin fare with tasty margaritas, also included in the price – olé! The first 100 guests will take home a genuine 2019 Kentucky Derby glass.



Starters

- Assorted Tea Sandwiches
- Country Ham Biscuits with Blackberry Mustard
- Pickled Shrimp in Mason Jars
- Derby Cheese Hat with Assorted Crackers

Hot Foods

- Beer Cheese Soup with Warm Pretzel Bites

Tim's Fajitas & Taco Truck Soft & Hard Tacos

- Taco Beef, Chicken Fajitas, Crispy Shrimp
- Shredded Lettuce, Diced Tomatoes, Guacamole,
- Sour Cream, Salsa, Shredded Cheeses, Jalapeños,
- Nacho Chips, Refried Beans, Cotija, Limes
- Mexican Street Corn | Spanish Rice
- Kentucky Hot Brown | Kentucky Burgoo

Desserts

- Chocolate Bourbon Pecan Pie
- Coconut Cream Cake
- Strawberry Mint Pavlovas
- Sopaipillas with Orchard Pond Honey
- Tres Leche

Call 850-224-0650 for reservations.
Reservations required; confirmed reservation
will be billed.

Cajun Night - Crawfish & Shrimp Boil

All-You-Can-Eat with Live French Quarter Jazz Music
Friday, May 24 | 6:30 – 8:30 p.m.

\$34++ adults | \$14 kids ages 6 - 12

Attire: "Big Easy Style" jeans and shorts encouraged

The mudbugs are in season and we are bringing the bayou to your CLUB. Fill your crawfish and Gulf shrimp cravings at our all-you-can-eat Cajun night. Start your dinner with our savory seafood gumbo and then feast on our unlimited Creole boil which includes crawfish, shrimp, potatoes & corn on the cob. Finish your meal with delicious southern bread pudding while enjoying live French Quarter jazz music. Please reserve by Wednesday, May 22, so we can ensure enough food all. Jeans and shorts encouraged. Call 224-0650 for reservations; confirmed reservations will be billed.



Kids' Make and Bake Pizza Night with Movie

Friday, May 10 | \$15++ | 6 p.m. – 9:30 p.m.

This will be an evening of pizza making fun for the kids with Chef Tim. From the humble beginnings in the streets of Naples, to the GOVERNORS CLUB main kitchen, the kids will enjoy a hands-on experience preparing, rolling and topping off the dough with their favorite goodies. Once complete, they'll dine on their creations and kick back to enjoy *Toy Story*. Parents and guardians must remain in the clubhouse during the evening. Call 224-0650 for reservations; confirmed reservations will be billed.

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.



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 850-205-0663 or allisonager@govclub.com to visit any of these fine clubs.

Featured Reciprocal Club: City Tattersalls Club, Sydney, Australia



For over 120 years, City Tattersalls Club has been an integral part of the Sydney lifestyle. Founded in 1895 by a group of 20 Bookmakers, City Tattersalls Club has grown to be amongst the largest and most prestigious clubs in Australia. Located in the heart of the CBD in Pitt Street, between Market and Park Streets, the Club stands today as one of Sydney's finest entertainment venues. The Club offers a wide variety of recreational facilities and services such as a fitness room, an outdoor pool, massage services on previous request, sauna and steam room.

Featured \$5 Cocktail of the Month: Harvest Pear Cosmopolitan

There's nothing boring about this twist on the classic cosmo cocktail, made with Beretzen pear liqueur, Tito's vodka, and cranberry Juice.

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.



COTILLION CLASSES AT YOUR CLUB

Reserve Now!

Donna Thompson, Director of the Bay County National League of Junior Cotillions will provide our youngest members the nation-wide program which teaches children dining etiquette, ethics, character education, everyday manners and ballroom dancing. Our youngest members may begin with the Pre-Cotillion program and advance to Junior Cotillion One, however children may start at any time.

Pre-Cotillion Summer Program

July 15, 16, 17 & 18 | 1.5 hours each day
\$150 per child for the program

For rising 2nd & 3rd grade, 10 a.m.

For rising 4th & 5th grade, 1 p.m.

Pre-Cotillion is a wonderful introduction to Cotillion. The classes will cover manners in the home, being introduced and shaking hands, paying and receiving compliments, birthday party etiquette, table manners, fast food etiquette, thank you notes and a basic line dance. The fourth day will include graduation. Designed with age appropriate activities, these classes offer a fun environment while learning proper manners and etiquette.

This summer program will require a minimum of 10 participants to confirm each class grade group. The classes will fill on a first-come, first-serve basis and are limited to 25 participants per class.

Junior Cotillion Year 1 School Year Program Begins this Fall

7-month program consisting of one class per month & the Grand Spring Ball.

5:30 - 7 p.m. | September 24, October 24, November 21,
December 5, January 30, February 10, March 13,
Grand Spring Ball - 7 - 9 p.m.

For rising middle school students (6th, 7th & 8th grades)

\$325 per child for the series of classes & Ball. This program is made of an equal number of ladies to gentlemen and limited to 30 participants.

Junior Cotillion encourages young ladies and gentlemen to interact comfortably together and make new friends. After constant practice in a peer group they will leave the program equipped with confidence and poise that comes from knowing the proper etiquette in any social situation. Social and character education components of the program include: proper telephone

courtesy, introductions, receiving lines, polite conversations, first impressions, dress code for all occasions, manners in the home and public, table manners, formal place settings, sports etiquette and many other areas of social behavior. Dance instruction and etiquette will be provided in all sessions and includes steps in the Foxtrot, Shag Swing, Waltz, Cha-Cha and current line dances. This program will be offered monthly beginning in September and culminate with the Grand Spring Ball held in March. Space is limited for our Junior Cotillion Year One program, so reserve your child soon.

Please contact Allison Ager, allisonager@govclub.com, 850-205-0665 to confirm your child's participation. A \$100 non-refundable deposit is required to confirm. If we do not meet the minimum attendees needed for each program, your deposit will be fully refunded. Members are welcome to invite non-member families to participate and can be billed separately.



The New Australia Wine Tasting



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

The Australian wine industry is the world's fifth largest exporter of wine with only about 40% of production consumed domestically. The industry has rapidly become a world leader in both the quantity and quality of wines it produces. Join us to explore the relatively new wines produced in Australia along with Chef Tim's light bite accompaniments. This evening will be facilitated by Adam Foster of Winebow Fine Wine+Spirits and Camila Zorrilla, Regional Sales Manager, Southeast | *Negociants USA*. Call 224-0650 for reservations; confirmed reservations will be billed.

New Wines of Australia

Jansz Rose Brut,
Tasmania

Pewsey Vale "Contours" Riesling,
Eden Valley

Yalumba Viognier,
Eden Valley

Shaw and Smith Pinot Noir,
Adelaide Hills

Vasse Felix "Premier" Cabernet Sauvignon,
Margaret River

Call 224-0650 for reservations; confirmed reservations will be billed.

Lounge Smoking Policy

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



Welcome NEW MEMBERS

Nigel Allen

President and CHO/TMH Foundation
SPONSORS: Grace Dansby & Ed Canup

Representative Toby Overdorf

Florida House of Representatives
SPOUSE: Margaret
SPONSORS: H. Lee Moffitt
& Alia Faraj-Johnson

Lance Pierce

Executive Director
Assn. of Florida Community Developers
SPOUSE: Lindsay
SPONSORS: Emily Buckley
& Adam Basford

Robert Renzi

CEO / Care Point/Big Bend Cares
SPOUSE: Karen Benda
SPONSORS: French Brown & Jay Reeve

RETURNING MEMBER

John O. Clark

Retired
SPOUSE: Margaret



Martinis & Munchies – Friday Happy Hours!

Enjoy \$5 martinis & half-price off the entire Lounge menu
Fridays in the Lounge | 4:30 – 7 p.m.

Gather the gang and kick-start your weekend in the Lounge with Martinis & Munchies. Not only will we offer these wonderful martinis, but we always serve five-dollar Tito's vodka and Buffalo Trace bourbon cocktails. Add to the fun that our full Lounge menu will be offered at half price!

Classic Martinis prepared with Tito's vodka or Tanqueray gin

Lemon Drops with Manifest Distilling Florida Citrus vodka

Ruby Reds with Deep Eddy Ruby Red vodka

Chocolate with Van Gogh Dutch Chocolate vodka

Governors Club Loyalty Program

The GOVERNORS CLUB Loyalty Program is our way of saying "thank you" to those firms and businesses that have three or more colleagues as current members of the CLUB. The Loyalty Program reduces the initiation fee to \$1000; a **savings of \$1,500**, to any colleague in your business and requires a two-year membership commitment. The same membership application process, monthly dues and GOVERNORS CLUB benefits will apply. Contact Allison Ager, Membership Director, Allisonager@govclub.com (850) 205-0663 for confirmation of qualification and a Loyalty Application.

Mother's Day Brunch

Sunday, May 12 | 10:30 a.m. – 2 p.m.
\$38 adults | \$18 children ages 6 – 12

Bring those special moms and grandmothers to the CLUB for our Mother's Day Brunch Buffet. They will bask in the recognition and savor the scrumptious offerings at this popular family event. Seating is available on the half-hour between 10:30 a.m. and 2 p.m. We have a limited number of private rooms available for your Mother's Day celebration and all room rentals will be waived. Reservations are in high demand, so please call 224-0650 no later than Friday, May 10.



Brunch Menu

Chilled Seafood Display

Alaskan king crab legs, shrimp cocktail, panacea oysters, cocktail sauce, horseradish, lemons, mini tabasco & saltines

Composed Salads

Tropical fruit display,
Charcuterie & antipasti display
with assorted crackers & flatbreads,
Buffalo mozzarella and tomato display

Smoked Fish Display

Smoked salmon, smoked trout,
smoked mussels & smoked scallops with cream cheese,
boiled eggs, capers, red onion, mini bagels

Carving Station

Traditional slow roasted prime rib with cabernet jus,
horseradish cream & Dijon mustard

Omelet Station

Farm fresh eggs, diced ham, diced tomatoes,
diced peppers, chopped fresh spinach, bacon,
diced onions, jack & cheddar cheeses

Waffles & Fried Chicken Station

Strawberry, blueberry,
cherry & apple toppings with whipped cream,
jimmies, maple syrup, and pecans

Hots

Classic eggs Benedict,
Crispy bacon, Bradley's sausage & ham,
Grits & sausage gravy with biscuits,
French toast with banana rum sauce,
Cheese blintz with berry compote,
Pork, lamb, chicken & fish,
Crispy fried oysters with Cajun remoulade,
Garlic & herb roasted potato meritage,
Medley of vegetables

Assorted Breakfast Breads

Cinnamon rolls, scones, biscuits, bagels,
mini muffins, assorted Danish,
bread & artisan rolls

Mom's assorted desserts, cakes & pies,
cupcakes, shooters & minis

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 May Birthdays!
Wednesday, May 8 | 6-9 p.m.
\$31++ adults | \$10++ children ages 6 to 12

If you're celebrating your birthday in May, 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 a wonderful menu with tempting dishes for your celebration! Call 850-224-0650 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

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

Staff ANNIVERSARIES

Nicole Carval, Catering Director, 2 years

Interior Enhancement Project Presentation



Wednesday, May 15 | 5:30 – 7 p.m. | Main Dining Room
Presentation with light hors d'oeuvres | Member bar

When the GOVERNORS CLUB first opened its doors in 1982, it set out to provide its members with an exclusive and elegant environment for hosting social and business gatherings, serving excellent food and offering exceptional service. And almost 40 years later, those same principles ring true today.

Through the years, we have seen upgrades and additions to the facility as well as aesthetic renovations along the way. These included the opening of the Grille in 1992, construction of the Balcony in 1996, the addition of the popular and well-attended Lounge in 2006, and the launch of the Patio in 2017, which provides al-fresco dining right on Adams Street. However, maintaining the facilities has become more challenging and requires a complete renovation.

With this in mind, your Board of Governors is excited to announce plans to completely remodel your Clubhouse. This project, called the Interior Enhancement Plan, will touch on all areas of the main Clubhouse, providing beautifully upgraded aesthetics and new furnishings. This project will be funded through a capital campaign, and we will be sharing more information about the campaign in a few weeks.

Careful consideration has been given in choosing the right designers for this project. After several interviews, the Board of Governors selected Bozeman Club & Corporate Interiors of Atlanta, GA as the interior design team. We hope you will join us on Wednesday, May 15, from 5:30 – 7 p.m. to get a sneak peek of the redesign and learn more about the project directly from the Bozeman design team and your Board. Please call 224-0650 to RSVP.

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.

“Summer Lites” – Adult Cooking Class

Tuesday, May 21 | 6:30 p.m. | \$38++

Jump in the GOVERNORS CLUB main kitchen with Chef Tim and learn to create these beautiful spring dishes to tantalize family and friends. With all these dishes to sample, you are sure to go home with a full belly. House wine included. Call 224-0650 for reservations; confirmed reservations will be billed.

Spinach Salad with Grilled Chicken, Mango & Raspberries

Grilled Steak and Asparagus Salad with Hoisin Vinaigrette

Grilled Salmon with Crunchy Sweet Mustard Vinaigrette

Warm Potato Salad with Celery, Tomatoes & Chives

Caramelized Chocolate Banana and Marshmallow Sandwiches



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).



Download Our Mobile App

When you download the app, not only will you have all things GOVERNORS CLUB at your fingertips, you will receive notifications of 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

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.

GC Lunch Box \$12++ 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. During committee weeks and legislative session, we are unable to deliver between 11:30 a.m. and 1 p.m. Call 850-224-0650 to order your GC Lunch Box. Menu items include:

Classic Shrimp Cocktail

Chilled Florida jumbo shrimp, cocktail sauce and lemon

Wedge Salad

Add Grilled Tenderloin \$7

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

Cobb Salad

Mixed greens, avocado, bacon, boiled eggs, tomatoes, cucumbers, blue cheese crumbles, grilled chicken breast & buttermilk ranch dressing

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



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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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*

Tim Drown
Executive Chef
Kevin Renfroe
Executive Sous Chef

Ronnie Hall
Sous Chef
Nicole Carval
Catering Director
Cynthia Cerda
Food & Beverage Director

Anna Dawkins
Branden Williams
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Paul McShane
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