



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

June 2019



### Birthday Night

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

### Celebrate Dad!

The Grille  
Saturday, June 15

### Winemaker's Dinner with John Gibson of Salexis Wines

Friday, June 21 | 6:30 p.m.

### Kids' Colorful Cooking Class

Friday, June 28 | 6 p.m.

### DIY with AR Workshop

Friday, June 28 | 6 p.m.

### \$24 Summer Features

Wednesday – Chef's table 3-course dinner

Thursday – Fresh from Florida dining

Friday – Filet night

Saturday – BYOB Night

& 25% off all food menu items

### Summer Hours

Lunch: Mon. – Fri.

Dinner: Wed. – Sat.

Lounge closed on Saturday

### Holiday Closings

July 4 – 7 Independence Day

### 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

### Morning Eye-Opener

Complimentary coffee & breakfast bars

Weekdays | 7-10 a.m.

The Lounge

## Winemaker's Dinner with John Gibson of Salexis Wines

Friday, June 21 | 6:30 p.m. dinner | \$84++ | \$54++ for *Platinum Society* Members

We are very pleased to bring to you, John Gibson, one of the most well-known winemakers in Napa Valley. His legendary reputation has been built over 30 years of distinguished winemaking.

In 1981, John went to Napa Valley where he worked as a lab technician and cellar attendant at Chappellet Vineyards and Winery. His next step was at Stag's Leap Wine Cellars where he worked as the laboratory director, cellar master, and ultimately as associate winemaker. In 1994, John became the winemaker for Vine Cliff Winery where he produced their award-winning Cabernet Sauvignon, Merlot, and Chardonnay. John later decided to start his own consulting business specializing in the production of vineyard designated varietals. His clients have included Alpha Wolf



Vineyards, Andrew Geoffrey Vineyards, Beckstoffer Vineyards, Frazier Winery, Laraine Winery, Rockledge Vineyards, and Snowden Vineyards.

With his attention to detail, fastidious cellar practices and nearly perfected craft, John earned international recognition for producing exceptional wines. He never lost sight of his desire to produce his own wines, so he cut

back on his clients to produce on his very own Salexis Wines while continuing to make wines for Alpha Wolf Vineyards, Andrew Geoffrey Vineyards, and Four Winds Winery. This evening is not to be missed and will be hosted by Peter and Cookie O'Donnell, of Elite Worldwide Imports and paired with Chef Tim's impeccable menu. Call 224-0650 for reservations; confirmed reservations will be billed.

### SALEXIS WINE DINNER MENU

#### FIRST COURSE – Eagle Eye Rose 2018

Napoleon with succotash, Quincy mushrooms & fresh cream

#### SECOND COURSE - Salexis Chardonnay 2013

Macadamia nut crusted Chilean sea bass, basil mashed potatoes and papaya basil sauce

#### THIRD COURSE – Salexis "Reserve" Cabernet Sauvignon 2005

Slow braised beef cheek pie with broccoli ice cream

#### ENTRÉE – Salexis Merlot 2001

Roasted tenderloin of buffalo, heirloom tomatoes and merlot jus

#### DESSERT – Salexis Cabernet Sauvignon 2015

Warm baked brie with cranberry chutney and Sicilian crispy bread



## Kids in the Kitchen Fun with colors and food!

Friday, June 7 | 6 p.m. | \$15++

The kids will have a great time attending this hands-on cooking class with Chef Tim. They'll jump in the Main Kitchen with their GOVERNORS CLUB aprons and create colorful and fun rainbow grilled cheese sandwiches, tomato bisque and s'mores sundaes... who wouldn't love this? This event will be held in conjunction with the Ladies Create and Sip, so bring the kids and give Dad a night to himself! Call 224-0650 to reserve; confirmed reservations will be billed.

## Board of Governors Electronic Ballot Notification

You will soon be receiving an email with the official ballot to cast your vote to elect members to the 2019-2020 Board of Governors. Biographies of each candidate will be provided. You may vote for the nominees offered or provide write-in candidates. If you are not receiving emails from the CLUB on a weekly basis, please give us a call at 224-0650 or email [hostess@govclub.com](mailto:hostess@govclub.com) and provide your preferred email address. This will ensure your participation in the election.

## 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.



## 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](mailto:allisonager@govclub.com) to visit any of these fine clubs.

### Featured Reciprocal Club: Real Círculo de Labradores, Sevilla, Spain



The 156 years of history of the Real Círculo de Labradores makes it one of the oldest in Spain, but they continue to adapt to current standards. The Club, founded in 1859, serves its Members who count amongst themselves Seville's commercial and professional elite. Situated in a historical building which combines architectural elegance with fine, traditional Spanish hospitality. Amenities include a main dining room, Members' bar, library, business center, meeting rooms, and function rooms.

## Featured \$5 Cocktail of the Month: Blackberry Rosé Spritzer

This refreshingly tangy cocktail is hard to beat on a warm summer afternoon. Prepared with dry rosé, fresh blackberries, elderflower liqueur, tequila, soda, & lime 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 Nieta 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](mailto: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.



## 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!

## 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.



## Welcome NEW MEMBERS

### Bertha Allen

Retired

SPOUSE: Gordon

SPONSORS: Bart W. Cassidy  
& Alia Faraj-Johnson

### William Smith, III

VP, Director of Business & Private Banking

Capital City Bank

SPOUSE: Sophie

SPONSORS: William L. Moor  
& Edward Canup

### Carter W. Scott

Attorney, Searcy Denney Scarola Barnhart  
& Shiple PA

SPOUSE: Callaway

SPONSORS: James Gustafson  
& Chris Chaney



## Martinis & Munchies – Friday Happy Hours!

Enjoy five-dollar martinis & half-price appetizers

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 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*

## 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

# It's an exciting time for the Governors Club!

We are very excited about the highly anticipated renovation project that will soon be underway! Ensuring your CLUB is visually appealing and engaging has several benefits that will serve us well for many years to come. Your unwavering financial support of the Interior Enhancement Plan will allow the GOVERNORS CLUB to be restored to its original grandeur.



Barry Shields  
General Manager

Following the completion of such a large renovation project, most clubs have found there is a significant renewed interest in membership resulting in new growth. The renovation will spark an interest for new members who wish to enjoy many years of personal and professional occasions at your beautiful CLUB. More members bring additional dues revenue which is the lifeblood of every club.

A second benefit of an updated Clubhouse is the ability to significantly attract more private events. Everyone enjoys hosting a business gathering or family celebrations at an impressive venue. Brides most certainly want to enjoy their

reception with family and friends while creating memories in an attractive setting that is relevant to their special day. After phase one is complete, I anticipate many more events being hosted on the beautifully renewed second and third floors. Private event sales are the second largest source of revenue for any private club and a very important budget segment.

The most exciting occurrence that comes from a renovation like this is an increase in everyday usage. The buzz will be sensational, and members will be enthusiastic to enjoy and share their new surroundings. Phase two of the project will focus mainly on The Grille and foyer, which will be underway very quickly next summer. Once completed, I expect The Grille to be a lively scene like that of a new restaurant where everyone wants a table.

It's an exciting time to be a member of the GOVERNORS CLUB with the anticipation of the wonderful improvements coming and it's equally exciting for your staff. We look forward to serving you in your beautiful new Clubhouse this fall!

Barry Shields, CCM, General Manager

## Kentucky Derby Party

Members had a great time at our Cinco de Derby party! Congratulations to Lynn Chang, winner best hat and Faron Boggs, winner best bowtie! Special thank you to our always wonderful M.C., Justin Thames.





## Birthday Night!

Complimentary to Members with June Birthdays!  
 Wednesday, June 12 | 6-9 p.m. | The Grille  
 \$31++ adults | \$10++ children ages 6 to 12

With renovations underway, we'll be celebrating our June birthdays in The Grille with a special scrumptious menu offering fantastic birthday selections everyone will enjoy! Bring your party to the CLUB and celebrate with us. Even if it's not your birthday, come out and enjoy this fun evening of great food and good company. Call 224-0650 for reservations; confirmed reservations will be billed.



## \$24 Summer Features

Enjoy a wonderful value-added dining experience every night of the week this summer!

**Wednesday – Three-course Chef's table dinner.** Chef Tim will create a delicious three-course dinner sure to please the most discriminating palate.

**Thursday – Fresh from Florida dining.** Enjoy fresh Florida seafood or a local farm protein with a salad and Chef's choice starch & savory veggies. It doesn't get any better than fresh from Florida Thursday!

**Friday - Filet night.** Dine on filet mignon or fish fillet complete with a wedge salad, fresh veggies and hot baked potato with toppings.

**Saturday – BYOB & 25% off.** Bring your own wine and enjoy waived corkage fees and 25% off all our food menu items.

## Staff ANNIVERSARIES

Anna Anderson, *Hostess*, 1 year  
 Ronnie Hall, *Sous Chef*, 1 year  
 Jacob Olson, *Cook*, 2 years

## Ladies Create & Sip Workshop Custom Create a Lazy Susan with AR Workshop

Friday, June 28 | 6 p.m.  
 \$60.48 - 12"  
 \$81.48 - 18" (includes tax and gratuity)

AR Workshop is a DIY studio that offers hands-on classes for creating custom, charming home decor from raw materials. Join this instructor-led workshop (with unlimited house wine) to create your custom lazy Susan. Select from a 12" or 18" lazy susan and a wide variety of designs. All design choices can be found on their website at [www.arworkshop.com/tallahassee](http://www.arworkshop.com/tallahassee) under Projects/Round Wood Projects. Customize your project with your choice of designer paints and non-toxic stains. Grab your friends and make it a fun and creative night out. Moms bring your kids to our cooking class on the same evening while you get creative with the girls! Call 224-0650 to RSVP with your design choice and any names and/or dates you wish to include in your project. RSVP deadline is Wednesday, June 26. Confirmed reservations will be billed.





## Celebrate Dad!

Saturday, June 15 | The Grille

Bring Dad and Grandpa to the CLUB for a mouthwatering Father's Day dinner they are sure to appreciate. Finish your dinner with our amazing shareable dessert everyone will enjoy together. We are pretty sure Dad will thank you! **All dinners include a choice of baby iceberg wedge salad or Caesar salad and our amazing dessert!**

### Dad's USDA Prime Cut Choices

"GC Standard" Cut | 18 oz. | \$38

"Big Daddy" Cut | 24 oz. | \$49

"Fred Flintstones" Cut | 30 oz | \$61

Served with bacon & cheddar twice baked potato, grilled asparagus, bourbon demi-glace & Maker's Mark butter.

### 18 oz. Kansas City USDA Prime Strip Steak | \$39

Served with roasted garlic & herb fingerling potatoes, haricot verts.

### Rack of Lamb | \$38

Mustard and breadcrumb crusted domestic loin with broccoli, cauliflower, baby carrots and duchess potatoes with mint demi-glace.

**Sundae, Sundae, Sundae** – Presented as a 'share' for the table.

Dive right into this delectable dessert of chocolate chip cookie dough ice-cream, hot fudge, whipped cream, chopped walnuts and maraschino cherries presented in a waffle cone cookie dish!

## Summer Hours & Holiday Closing

Starting Monday, June 3, we will be serving lunch Monday through Friday and dinner Wednesday through Saturday. The Lounge will be open Monday through Friday. Regular hours will resume after the Labor Day holiday. The Club will be closed in observance of Independence Day, July 4 – 6. Happy summer!

## 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 talented 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.

## 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.



## Good Kids with Good Grades



Another school year has ended, and we want to celebrate our member kids and grandkids who earned all A's and/or B's in the last semester. Simply e-mail [allisonager@govclub.com](mailto:allisonager@govclub.com) with the name, class grade and school that your smart kid attended. We'll reward their hard work with recognition in The Experience and a complimentary kid's meal at the CLUB. Enjoy your summer!



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

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**French Brown**

**Tracy Mayernick**

**J. Robert McClure, III**

**Tim Nungesser**

**Meredith Woodrum Snowden**

**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](mailto:Reservations@GovClub.com)

[www.GovClub.com](http://www.GovClub.com)

### CLUB MANAGEMENT STAFF

**Barry Shields**  
*General Manager/COO*

**Nancy Goodson**  
*Controller*

**Tina Schmitz**  
*Assistant Controller*

**Allison Ager**  
*Membership & Marketing  
Director*

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**Kevin Renfroe**  
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**Ronnie Hall**  
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*Food & Beverage Director*

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*Food & Beverage Managers*

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*Beverage Manager*

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*Facilities Manager*

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