



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

July 2019

## CLUB Events

### Birthday Night in the Grille

Complimentary for July Birthdays  
Wednesday, July 10 | 6 – 9 p.m.

### Hiram & Soloman Cigar Dinner

Thursday, July 11  
7 p.m. Open bar  
7:30 p.m. Dinner  
The Lounge

### Cotillion Classes

July 15 – 18 | 1 p.m.  
For rising 4th & 5th grade

### Non-Traditional Tuscan Wine Tasting

Thursday, July 18 | 6:30 p.m.

### Kids' Movie Night and Baking Class

Friday, July 26 | 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 – 6, Independence Day

### Martinis & Munchies

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

### Tuesday Nights

75¢ oysters in the Lounge

### Morning Eye-Opener

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

## Bill Moor, Club President

In my President's letter to the membership last year, I discussed the need for the CLUB to invest in our appearance so we can continue to maintain and grow our membership. CLUB management is a three-legged stool which focuses on the quality of food, service from the staff and the overall appearance of the CLUB. All three of these require constant attention by the staff and your Board.

Additionally, it is the Board's responsibility to focus on issues of policy, facilities, finances and growing the membership. In June of 2018, the Board and an advisory committee consisting of many Past Presidents concluded that the Clubhouse needed a major refurbishment to continue to be viable and attract not only new members, but to bring more private event business to the CLUB. The Board recognized the continuing decline in the number of private events booked in the CLUB (outside of the legislative activity) and many comments from prospective hosts were that the CLUB's appearance is dated and tired.

This past year has been extremely busy as we interviewed numerous clubs, design firms and contractors to begin the exciting renovation process. Much thought and planning has taken place and your Board has been actively working to make the best decisions for today and in the future. While the Board knew these decisions would not please everyone, they made the difficult decision to move forward with our major Clubhouse renovation in two phases. We reached out to other clubs who have undergone similar renovations and assessments for their guidance. The loss of membership estimates they provided are right on target for



your CLUB and what we expected. While we never wish to say goodbye to any members, we had to anticipate a decline in membership following the announcement. The good news is those clubs we interviewed also experienced a growth in membership following the completion of their renovations. A new Clubhouse brings a renewed interest and dedication to the CLUB and piques the interest of prospective new

members.

You may be wondering why I am writing my second President's letter to the membership. A few months ago I realized that the contract to start construction, along with the decisions which had to be made regarding financing, the selection of interiors from the house committee, and of course talking with the 2-3% of unhappy members would take place when it would be time to change officers. I had conversations with our executive committee about remaining for an additional term to ensure the renovations were well underway and they were enthusiastic to maintain the continuity of leadership through this time. The only concern was setting a precedent; however, during the addition of the Lounge, Diana Padgett served two terms as President to guide that large project to completion. Marion Hoffmann has offered to continue in her position as Past President, Laura Boyd Pearce will remain as Vice-President and Alia Faraj-Johnson will remain as Treasurer.

I will continue to work on improving our CLUB so it is your first choice when dining out for lunch or dinner, a special occasion, or to

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## Kids' Movie Night and Baking Class!

Friday, July 26 | 6:00 p.m. | \$15++

Bring the kids to the CLUB for a night all their own. Adults can dine in the Grill with live music while the children enjoy a hands-on experience preparing their very own GOVERNORS CLUB berry crisps for the oven. Once complete, we'll serve them a kid friendly meal while they watch our featured movie, *The Croods* and enjoy their yummy dessert! All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Call 224-0650 for reservations; confirmed reservations will be billed.



## 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: Alma, Stockholm, Sweden



Founded to provide intellectual and social nourishment to its members, Alma offers a place to work, meet, dine and socialize. The five-story structure has a mindful balance of work and social spaces, including dedicated work areas, meeting rooms, a state-of-the-art music studio, an outdoor terrace, a bar, and communal and private dining spaces. Their top-shelf restaurant serves meals exclusively for members and their guests. A rich cultural program provides members and with talks, exhibits, entertainment, parties, and opportunity for collaboration. Integrating architecture, product design, and art, with cultural programming and services, Alma was created by the very people it caters to. "The coolest work space is, of course, in Stockholm" – Vogue

### All New Fast Lunch Features Only \$13++

Our fast lunch features offer member value pricing with your choice of our soup of day or a side garden salad.



- **Monday - Cajun Jambalaya** Andouille sausage, chicken, ham & shrimp braised in creole rice
- **Tuesday - Seared Italian Sausage on Parmesan Polenta** Boutique style Italian sausage, herb braised onions & white wine
- **Wednesday - BLT Pasta** Sautéed bacon, arugula, garlic and cherry tomatoes tossed with penne pasta and parmesan cheese
- **Thursday - Pecan Crusted Salmon, Apple Slaw & Balsamic Reduction** Baked fillet on granny smith apple slaw and balsamic reduction
- **Friday - Crispy Southern Catfish, Cheddar Cheese Grits and Braised Collards with Country Ham** Fried fish with grits, tender greens, tartar sauce and lemons



BLT Pasta

### Featured \$5 Cocktail of the Month: Berry Peach Bourbon Cocktail

Calling all cocktail lovers! The berry peach bourbon cocktail is the drink of summer - full of oaky Buffalo Trace bourbon, Deep Eddy peach vodka, lemonade, and blueberry/blackberry simple syrup.

As a reminder, your Club always offers \$5++ cocktails made with Tito's vodka and Buffalo Trace bourbon. We also feature these Corovin® 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 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.

The class is limited to 25 participants.

## 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 in any of the programs. A \$100 non-refundable deposit is required to confirm. Members are welcome to invite non-member families to participate and can be billed separately.



# Cigar Dinner with the Owner Hiram and Solomon Cigars

Thursday, July 11 | 7 p.m. open bar | 7:30 p.m. dinner | \$84

Join us for this superb cigar dinner in the Lounge with Fouad Kashouty, founder and managing partner of Hiram & Solomon Cigars. Created by two Mason brothers with the desire to provide a consistently tasty, quality cigar that can appeal to everyone's palate while representing Freemasons all over the world with pride. Pull up a chair, sit back, light up their premium quality cigars, and enjoy the history. Begin with a cocktail at our open bar, followed by Chef Tim's perfectly crafted three-course dinner. Call 224-0650 for reservations; confirmed reservations will be billed.

## Starter

*Grilled Italian Sausage & Cheese Pinwheels*  
on spinach and Parmesan polenta with white wine & herb braised onions

## Entrée

*Slow Braised Beef Cheeks*  
on mashed potatoes and rutabagas,  
candied baby carrots & red wine reduction

## Dessert

*Chocolate Sponge Cigar*  
with Lucky Goat coffee ice cream & blackberry sauce



## Summer Hours & Holiday Closing

We are currently observing summer hours 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.

## 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.



## Interior Enhancement Plan - What Members are Saying!

"Having been a member of the GOVERNORS CLUB since the very beginning I realize the proposed much needed renovations are necessary to maintain the superior standards set when the CLUB first opened, years ago, before many of the current members were on board. When any renovation begins it is impossible to predict what other problems might arise. With these two things in mind it seems proper that the members accept the cost of keeping OUR CLUB a first rate CLUB."

*Ann Ruth Figg, Founding Member, 36 years, Tallahassee, FL*

"I want to commend the GOVERNORS CLUB Board of Governors and the entire GC staff on the interior enhancement plan. This renovation is long overdue and the assessment is more than fair and reasonable with an opportunity to pay it over 36 months. The CLUB needs a reasonable renovation that balances its historic nature while giving it a modern feel worthy of 2019 and the future. I can see the logic and fiscal sense in this project and decision, certainly other members who genuinely care about the future of the GOVERNORS CLUB can do so as well. I am happy to discuss this project with any fellow Member who may hold skepticism. I look forward to completion of the Interior Enhancement Plan and hope it is done in time for the 40th Anniversary of the GOVERNORS CLUB."

*David Custin, 10 years, Miami, FL*

## Manager's Message

# Summer Brings Value Dining at Your Club

There's one thing that you can certainly count on every summer in Tallahassee...everything moves at a slower pace. Members are taking vacations, spending time at their coastal or mountain retreats and doing their best to escape the heat and humidity. There are fewer members in town to enjoy the CLUB, but I can tell you from experience this is the typical summer pattern we have undergone since the CLUB opened in the early eighties.

One thing that doesn't slowdown is your staff and the CLUB activities we provide. We continue to offer Birthday Night, wine tastings, cigar dinners and cooking & craft classes for both kids and adults. Chef Tim and his culinary team are busy creating new menus to present in the fall and tweaking existing menus to offer through the summer months. Be sure to check out our amazing \$24 summer value features being offered throughout the week. On Wednesdays we present you a delicious three-course



Barry Shields  
General Manager

chef's dinner utilizing the freshest ingredients of the season. Thursdays feature Fresh From Florida three-course dinners that are sure to satisfy everyone. On Fridays we will continue to offer the extremely popular Friday Night Filet special. On Saturdays, you can bring your favorite bottle of wine to CLUB with waived corkage fees AND enjoy 25% off all our delectable food menu items! These offerings are truly phenomenal, and I encourage you to take the opportunity to try them.

Enjoy your summer travels and activities and be sure to visit your CLUB when you are in town. We'd love to see you and provide you a superb dining experience in the comfort of your CLUB.

Enjoy!

Barry Shields, CCM, General Manager

## Welcome New Board Members

Congratulations to John O. Clark, Frank E. Gredler, M.D., Allison Harrell and Cissy Proctor, all recently elected to the Board of Governors. We appreciate their commitment to the CLUB and look forward to their leadership in the coming years. We would also like to thank outgoing Board members Kristen Bridges, Tracy Mayernick, Meredith Woodrum Snowden and Robert Vice for their dedication to the CLUB while serving on the Board of Governors.

## 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.



## Non-Traditional Tuscany Wine Tasting

Thursday, July 18 | 6:30 p.m. | \$34++  
Free for *Platinum Society* Members

Italy is currently the largest wine producer worldwide with 20 wine regions. While Tuscany may not be the highest yielding region, it certainly produces some of the country's most recognized wines such as Chiantis, and more recently, Super Tuscans. With its wonderful Mediterranean climate, Tuscany has also pioneered the growing of noble grape varieties not traditionally planted in the region. Today we find Cabernet Sauvignon, Merlot, Cabernet Franc, Pinot Noir, Chardonnay, Sauvignon Blanc and Pinot Grigio sharing a place in the Tuscan sun. Join us for this wonderful tasting complimented by Chef's light bites and facilitated by Brian Binniker of Augustan Wine Imports. Call 224-0650 to reserve; confirmed reservations will be billed.

### Featured Wines

*Bibi Graetz Casamatta Rosato*

*Moris Vermentino*

*Ornellaia Le Volte*

*Talenti Rosso di Montalcino*

*Ampeleia Carignano*

*Ampeleia Red IGT Costa Toscana*



## \$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 to most discrete 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.

## Bill Moor, Club President

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attend one of the many CLUB activities. My goal for this year is to complete phase one of the renovations and begin work on phase two. As I write this letter, we have not begun the demolition for phase one, but I am assured we can have the third floor available for legislative committee weeks starting in September and the second floor completed by the end of October.

As I mentioned last year, this year will pass quickly! There is much work to be accomplished in terms of the renovations, but the CLUB and staff will continue to operate and offer you a consistent and enjoyable experience. Our membership is strong, and I am confident the changes we are making are in the best interest of the long-term viability of the GOVERNORS CLUB.

I speak for myself and the Board in thanking you for your support of this exciting project. We look forward to your participation in many CLUB events and hope to see you dining, utilizing and enjoying your CLUB!

Warm regards,

Bill Moor, President

## Birthday Night!

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

With renovations underway, we'll be celebrating our July 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.



## GC Staff ANNIVERSARIES

Allison Ager, Membership & Marketing Director, 11 years

Nancy Goodson, Controller, 35 years

Susana Rodriguez, Garde Manger, 2 years

Jamal Waheed, Jr., Steward, 1 year

Brian Woodend, Server, 1 year

## 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+.



## 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.

## Summer Recipe From Chef Tim – Mixed Berry Crisp

This recipe is perfect for summer when fresh berries are abundant. It's simple, easy to prepare and always a crowd pleaser. Stop in the CLUB and enjoy this scrumptious dessert with Chef Tim's house made sweet corn ice cream!

### Filling:

1 ¼ cups each  
blueberries,  
blackberries, raspberries  
& strawberries cleaned,  
hulled and halved  
1/4 cup sugar  
1/4 cup all-purpose  
flour  
1/4 teaspoon cinnamon

### Crisp topping:

1 cup rolled oats  
1/2 cup all-purpose  
flour  
1/2 cup brown sugar  
1/2 cup sugar  
Pinch of salt  
1/2 cup (1 stick) cold unsalted butter, cut into small pieces  
Whipped cream or vanilla ice cream, for serving



1. Preheat the oven to 350°F. Butter a 9 X 9 baking dish or approximately eight individual baking cups.
2. Gently combine the berries with the sugar, flour and cinnamon; place in the prepared baking dish.
3. Prepare the topping: Combine the oats, flour, both sugars and salt in a bowl. Use a pastry blender or 2 knives to work in the butter until topping resembles coarse meal. Sprinkle evenly over the berries.
4. Place the baking dish on a baking sheet. Bake in the center of the oven until the fruit is bubbling and the topping is golden brown, about 10 – 15 minutes. Remove the crisp to a rack to cool slightly. Serve warm and topped with vanilla ice cream.

Yield: 8 servings

## 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.



## Martinis & Munchies Friday Happy Hours!

Enjoy five-dollar martinis & half-priced 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 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*

## Good Kids with Good Grades



Congratulations to the following young members for working hard to make the honor roll in the last nine weeks of the academic year. Keep up the great work and enjoy your summer break!

Colby Izzo, 7th grade, Deerlake Middle School

Peyton Johnson, 4th grade, Florida State University School

Anna Pace Kinney, 2nd grade, Holy Comforter Episcopal School

Addison Mayernick, 4th Grade, Florida State University School

Kennedy Mayernick, 1st grade, Florida State University School

Lilly Morgan, 2nd grade, National Elementary Honor Society (NEHS), Florida State University School

Belén Rambana, 5th grade, Maclay School



## 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**  
*French Brown*

**John O. Clark**  
**Frank E. Gredler, M.D.**

**Allison Harrell**  
**J. Robert McClure, III**

**Tim Nungesser**  
**Cissy Proctor**  
**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*

**Tim Drown**  
*Executive Chef*  
**Kevin Renfroe**  
*Executive Sous Chef*

**Ronnie Hall**  
*Sous Chef*

**Becky Mendoza**  
*Pastry Chef*

**Nicole Carval**  
*Catering Director*

**Cynthia Cerda**  
*Food & Beverage Director*  
**Anna Dawkins**  
**Branden Williams**  
*Food & Beverage Managers*

**Paul McShane**  
*Beverage Manager*

**Mike Basford**  
*Facilities Manager*

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