



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

August 2019



Kids' Dolphin Day

Tuesday, August 6
1:30 p.m. – 5 p.m.

Birthday Night in the Grille

Complimentary for August Birthdays
Wednesday, August 14
6 – 9 p.m.

Burgundy on a Budget – Wine Tasting

Thursday, August 15
6:30 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

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

Burgundy on a Budget – Wine Tasting

Thursday, August 15 | 6:30 p.m. | \$34++ | Free for *Platinum Society* Members

Burgundy can be an intimidating wine region. The variables of region, village, vineyard, winery and vintage make buying decisions difficult. The grand and premier crus are the absolute elite of the wine world, commanding prices so high that those who can afford them, might not dare drink them! But this doesn't mean Burgundy is out of reach. There is a wide range of Burgundy to fit almost every budget. Even under \$20 you can find beautiful cru and chardonnay from some of the lesser known parts of Bourgogne that are of excellent quality. Join us for this wine tasting presented with Chef's light bites. Call 224-0650 to reserve; confirmed reservations will be billed.



Domaine Bertrand Ambroise Bourgogne Aligote

Thierry et Pascale Matrot Bourgogne Chardonnay

Chateau de la Cree Bourgogne Les Tourelles de la Cree 1er Cru

Christophe Savoye Chiroubles Vieilles Vignes

Camille Giroud Bourgogne Rouge

Domaine Jean-Marc Pavelot Savigny-les-Beaune

\$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 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.

FSU Football Pre-Game at the Club!

Friday, September 6, 20 & 27
Half-Price Lounge Menu | \$5 Cocktails | 4:30 p.m. – 7 p.m.
\$24++ Filet Night

Your CLUB is the perfect venue to gather family, friends and out-of-town guests for your Friday night football pre-game!

Kick-start the evening in the Lounge with Martinis and Munchies offering martinis, Tito's vodka and Buffalo Trace bourbon cocktails for only \$5 and...half-off the entire Lounge menu!

Stroll over to the Grille with live music and enjoy our wonderful Friday night special of filet mignon or fish fillet complete with a wedge salad, fresh veggies and hot baked potato with toppings for only \$24++ per person. Call 224-0650 to reserve. Reservations strongly suggested.



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.



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



Fried Catfish

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: Epping-Forest Yacht & Country Club, Jacksonville, FL



Are you planning to attend the FSU vs. Boise State game in Jacksonville? If so, consider a visit to the Epping-Forest Yacht & Country Club. This club combines turn-of-the-century romance and world-class amenities in a setting of historical significance. Built in 1926 by industrialist Alfred I. duPont and wife Jesse Ball duPont as their Florida residence, Epping-Forest was quickly distinguished as one of the country's finest estates. The duPont Mansion offers casual and gourmet dining with a level of service unmatched by its peers. The first-floor glass terrace dining rooms and second story private dining and banquet facilities offer members and guests an unforgettable view of the English Gardens and St. Johns River. Members also have access to a private marina and enjoy cruises, dock parties, sailing instruction, camps and a rental fleet.

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 \$24 filet mignon or fish fillet dinner complete with wedge salad, fresh veggies and a baked potato. Reservations requested.



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.

Junior Cotillion Year 1

School Year Program Begins in September

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.

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. Members are welcome to invite non-member families to participate and can be billed separately.

Pre-Cotillion Summer Program



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 MEMBER

Austin Davidson
CEO/Tresta

SPONSORS: Glen Davidson & Commissioner Bryan Desloge

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.



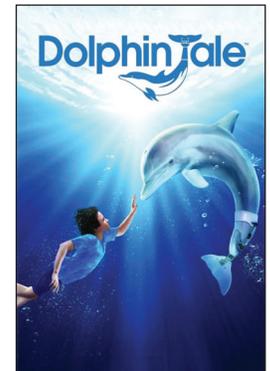
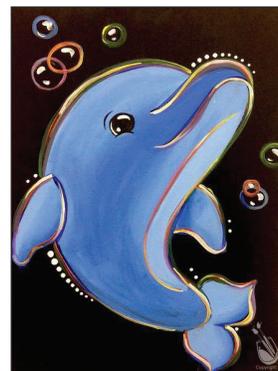
Governors Club Loyalty Program

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.

Kids' Dolphin Day

Tuesday, August 6 | 1:30 – 5:30 p.m. | \$35++ per child

Bring the kids to the CLUB for a special afternoon of everything dolphins. Painting With a Twist will be on hand to guide the kids through painting their own dolphin masterpiece shown here. Once completed, we'll provide them with sweet dolphin treats and present *Dolphin Tale* on our big screen with surround sound. Painting will take place from 1:30 to 3:30 p.m. followed by the snack and movie. Bring the children for all or part of the afternoon...whatever suits your schedule! Reservations must be made by **Friday, August 2nd**. Call 224-0650 for reservations; confirmed reservations will be billed.



Manager's Message

Off and Running!

I'm happy to report that phase one of the Interior Enhancement Project is underway. CLUB President Bill Moor has led us through the initial stages of this substantial remodel and now we watch as the improvements unfold.

House Committee Chair Diana Padgett is working closely and diligently with the designers and contractor to ensure the project moves forward in a timely manner and in-line with our expectations.

Enhancements in phase one include improvements on the entire third floor, second floor and foyer. Both upstairs restrooms will be demolished and reconstructed not only to completely update the facilities but to accommodate ADA requirements. The carpet in the Plantation Room will be removed and replaced with wood flooring to match the existing wood floors in the Parlour. Beautiful new carpet will be installed in the Main Dining Room. The replacement of the entire second floor ceiling is a massive task. The tin tiles are no longer visually appealing as they have endured substantial corrosion over the years and need to be replaced.

Some of the furnishings that have been in the CLUB for many years will be repurposed, but most will be replaced with high quality furniture that will endure heavy use and the test of time. The murals which surround the main staircase will be removed and replaced with new millwork and a lighter color palette. The plan for the foyer is to lighten and brighten the area creating a more visually appealing entrance to the CLUB.

The House Committee has chosen a transitional design concept to preserve the essence and historic legacy that have defined our CLUB since inception. A cohesive concept will be carried throughout, unifying the entire Clubhouse floor to ceiling while



Barry Shields
General Manager

each room will embody its own character. The end goal is to give new life to our well used facility while honoring its traditional architectural integrity. When complete, the GOVERNORS CLUB will once again be the visually stunning venue it deserves to be.

After phase one is completed the focus will then turn to phase two which will commence next spring.

Barry Shields, CCM, General Manager

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:



Shrimp Cocktail with a
Kaleidoscope of Sauces

Curried Sweet Potato Hummus

Roasted and pureed sweet potatoes, garbanzo beans, tahini, curry & coconut oil with pita chips, carrots & celery sticks

Classic Shrimp Cocktail

Avocado & a Kaleidoscope of Sauces
Poached jumbo shrimp, avocado slices, Louis and cocktail sauces

Wedge Salad

Add Grilled Tenderloin \$7

Baby iceberg lettuce wedge cuts, blue cheese crumbles, shaved red onion, bacon bits, sliced Florida Roma tomatoes

Grilled California Chicken Club

Grilled marinated breast of chicken, lettuce, bacon, tomato, mayonnaise & avocado on toasted white bread

Summer Salad

Mixed baby greens, raspberries, blueberries, strawberries, mandarin oranges, goat cheese, candied pecans, grilled chicken breast with balsamic vinaigrette

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

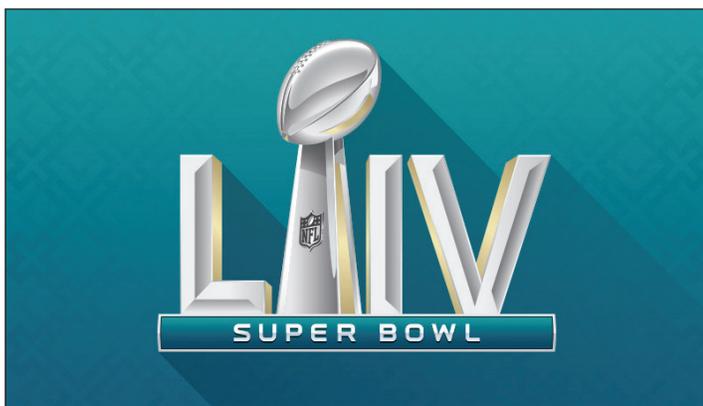
Sweets: Rich chocolate brownie or fresh baked cookie

Featured \$5 Cocktail of the Month: Mai Tai

The mai tai is an iconic drink that came from the tiki scene. This traditional rum cocktail is too much fun to pass up, especially on hot summer days. Prepared with white and dark rums, orange curaçao, fresh lime juice and delicious almond orgeat, you'll think you are sitting on a remote tropical island!



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 Niete Chardonnay.



Super Bowl LIV – Ultimate Hospitality Experience Packages Available

As Super Bowl LIV in Miami draws near (2/2/20) we now have exclusive access with a direct contact to secure official tickets with exact seat locations, one-stop planning and pregame hospitality via On Location Experiences, the official hospitality partner of the NFL. A link to the opportunities can be found on our website under Membership/Membership Benefits. Please contact Paul Sejnoha directly at 404-898-0825 or email psejnoha@onlocationexp.com should you have an interest or questions.

Birthday Night!

Complimentary to Members with August Birthdays!
Wednesday, August 14 | 6-9 p.m. | The Grille
\$31++ adults | \$10++ children ages 6 to 12

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



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.

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 a \$100 food and beverage certificate. 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.

Congratulations to the following accolade winners!

CLUB Member **Elizabeth “Bib” Willis** submitted an accolade card for **Kasey Lawson**. Ms. Willis rated Kasey’s service and attitude as “excellent” and made special mention of her cheerfulness. Kasey comes to us from Baltimore, Maryland. She started working at the CLUB in January and is considered a core server. To qualify as a core server, one must be able to provide a high level of service and demonstrate professionalism at the highest level. She is one of our best!

CLUB Member **Jim Cordero** submitted an accolade card for **Manny Gayle**. Mr. Cordero rated Manny’s service and attitude as “excellent” with a top-level score in overall satisfaction. Manny has been with the CLUB since October of 2017, is from Tallahassee and is a student at Florida State University. One of Manny’s biggest accomplishments was being accepted to FSU as a Bright Futures scholar. In addition to working as a server, Manny can be found behind the bar in the Lounge. Manny also has previous culinary experience as a prep cook in a local restaurant.

CLUB Member **Tonnette Graham** submitted an accolade card for **Madison Davidson**. Ms. Graham commented that “The service was amazing as always”. She rated Madison’s service, attitude, and her overall satisfaction as “excellent”. Madison is a student at Florida State University and works part-time at the CLUB. She has been working in hospitality since she was in high school and joined the service staff in January of 2017. She understands the importance of being attentive to our members and guests and shares her big personality as part of her service style.

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 Labor Day, Saturday August 31, through Monday, September 2.

Summer Recipe From Chef Tim – Chef Tim’s Crab Cakes

If you have not had the opportunity to try Chef Tim’s delicious crab cakes...do yourself a favor and whip these up! With an abundance of jumbo lump crab, these CLUB favorites are sure to become a staple in your “go to recipes”.

Ingredients

1/3 cup your favorite mayonnaise
1 egg
1 tbs. Dijon mustard
1 lb. jumbo lump crab
.25 loaf white sandwich bread, crust removed, ½” cubes, (Chef uses Texas toast)
2 tsp. cilantro, chopped
2 tsp. fresh squeezed lemon juice
1 tsp. garlic, minced
1 tsp. Worcestershire sauce
2 dashes tabasco
salt & pepper to taste



Method

- Mix all the wet ingredients together well in a medium sized mixing bowl and let rest.
- Add the cubed bread to the wet ingredients and let sit five minutes until all is absorb into bread.
- CAREFULLY, and gently fold the crab into the bowl being cautious not break the crab knuckles. Season to taste as needed. Salt, spice, etc. depends on your taste buds.
- Test a small batch in a sauté pan and adjust seasoning if needed.
- With a number 16 scoop, portion out balls of mixture.
- Dip your hands in a small dish of water and form the crab rounds into hockey puck shaped cakes.
- In a large sauté pan with melted butter over medium high heat, sauté the cakes on one side until golden brown and turn over and finish the other side, about 3 minutes per side.
- Place in 350-degree oven for about 5 minutes until warm and serve.

Yield: 10

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.

Staff ANNIVERSARIES

Nicole Gerzina, Server, 1 year
William Howcroft, Bartender & Server, 3 years
Chris Klaban, Server, 1 year
Kevin Renfroe, Executive Sous Chef, 4 years
Tina Schmitz, Assistant Controller, 8 years
Gerrell Webster, Cook – 1 year



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.



Full Charcutier Board Only \$15.50

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

P.O. Box 10568
Tallahassee, FL 32302

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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

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
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Anna Dawkins
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Paul McShane
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