



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

September 2019



CLUB
Events

Birthday Night in the Grille

Complimentary for September Birthdays
Wednesday, September 11
6 – 9 p.m.

Kids' Dinner, Movie & Banana Split Pops

Friday, September 13 | 6:30 p.m.

Northern Spain Wine Dinner

Thursday, September 19
6:30 p.m.

Adams Street Block Party

Before every FSU home game!
Friday, September 6, 20 & 27

Weekend Specials

Friday - Filet night
Saturday - BYOB Night

Martinis & Munchies

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

Tuesday Nights

75¢ oysters in the Lounge

Morning Eye-Opener

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

Labor Day Closing

August 31 – September 2
Lounge re-opens on Saturdays starting September 7
Monday through Saturday dining resumes on Monday, September 9

Five-Course Northern Spain Wine Dinner

Thursday, September 19 | 6:30 p.m. dinner
\$84++ | \$54++ for *Platinum Society* Members

Spain is one of the most exciting countries in Europe when it comes to wine. As Europe's second most mountainous country, with exposure to seas and oceans on every side, it is very diverse in terroir, culture, language and lifestyle. In northern Spain there are four main wine producing areas: Rioja, Galicia, Catalonia, and Ribera del Duera in Castilla y Leon. Each is unique and produces fine wines with its own Denomination of Origin guarantee. Adam Foster of Winebow Fine Wine + Spirits will join us to present the wines alongside Chef Tim's impeccable five-course Spanish dinner. Call 224-0650 for reservations; confirmed reservations will be billed.



First Course

Fried Manchego Cheese with Romesco Sauce
Crispy fried cheese in olive oil with a tomato, hazelnut, almond and red pepper sauce
CVNE Monopole Classico Seco, Rioja 2016

Second Course

Tortilla Espanola
Spanish potato omelet flavored with Spanish olive oil, onions, leeks and topped with smoked paprika hollandaise
Menade, Verdejo "Nosso", Rueda 2017

Third Course

Spanish Style Borlotti Bean and Lamb Shank with Red Wine
Slow braised lamb with vegetables, garlic, Spanish beans, tomatoes and red wine with mashed potatoes
Herencia Altes, Garnacha, Terra Alta DO 2017

Entrée

Tenderloin of Beef El Capricho de Gaudi
Tenderloin of beef wrapped in foie gras on Reserva demi-glace, piquillo pepper confit with roasted potatoes and onions
Finca Valpiedra Reserva 2012

Dessert

Spanish Crema Catalana
Warm, sweet citrus infused custard topped with caramelized sugar and berries
Emilio Hidalgo, Pedro Ximenez

What Members are Saying:

Barry,

As a longtime CLUB member I'm spoiled by the level of courtesy that we receive from our super staff. But, I want to call to your attention our Membership Director, Allison Ager, who went above and beyond to assist me.

I knew I was traveling to Austin, Texas on a business trip but circumstances left me wanting to have lunch at an affiliate Club at the last minute. I called Ms. Ager upon my arrival in Texas and left a voice message just inquiring if we had a reciprocal in Austin. I had looked on my phone and at our website, but I just couldn't find the list of reciprocal clubs.

When we finally spoke, I learned that Ms. Ager had on her own initiative already sent a letter of introduction to the Austin Club saying that I would like to dine. I quickly arranged a lunch and it was wonderful. The Club Manager came by to welcome me to the 70 year-old Club and he even offered me a tour. The Catering Manager came by to introduce herself and her father lives in Quincy, Florida!

At the end of the tour the General Manager visited my table and we talked at length. The Austin Club is huge, gorgeous, and in a historic building. The food was great but the real value was to feel right at home in a sister Club.

Special kudos to Ms. Ager for making my desperate last-second reciprocal request, sending a letter on her own initiative, anticipating my desire, and making my dining experience a thoughtful one.

Our staff, from the kitchen to the management, continues to amaze me all the time. And that's why I value my membership so very much.

Thanks!

Barney Bishop

Featured \$5 Cocktail of the Month: Tequila-Watermelon Refresco

In Mexico, a refresco is typically a very sweet bottled soda. Take the concept of a refreshing fizzy drink to a more delicious place with this cooling watermelon cocktail. . . a less sweet soda with a kick. Prepared with Patron silver tequila, orange liqueur, fresh watermelon, lime juice, and soda served over ice.

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.



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: The Belvedere Club, Stanten Island, NY



The Belvedere Club is a private supper club housed in an exquisite, neo-Renaissance, Italianate building from 1908. Established as one of the finest private dining clubs in the New York metropolitan area, members enjoy al fresco dining while indulging in authentic Italian cuisine and taking in spectacular views of the New York Harbor. The Bacco Wine Bar is a casual meeting place to relax and unwind while enjoying light fare and signature Belvedere cocktails.

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!



Weekend Features

Enjoy a wonderful value-added dining experience every weekend!

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.

GC Picnic Totes \$48 + tax

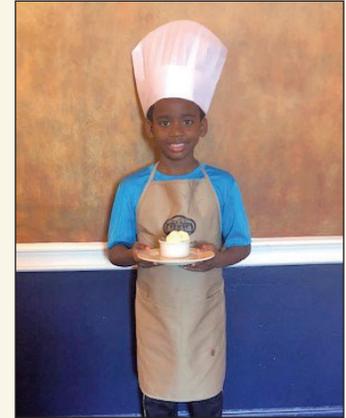


Available anytime, for any occasion! Consider them for picnics in the park, tailgates, out-of-town trips or simply a nice evening at home.

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.

Kids at the Club

Cooking with Chef Tim



Dolphin Day



Manager's Message

Renovations are Well Underway!

Now that the demolition portion of the renovation project has been completed, the construction crew is well underway with transforming our CLUB into an exquisite fresh new space. It's been quite dusty and sometimes a bit noisy, but certainly all worthwhile.

Anticipating the completed project is very exciting. Bright interiors and new furnishings along with restored original pieces, added millwork, a contemporary color palate and open spaces are some of the many elements in the new design. The design team has done an excellent job to maintain the feel and prestige that is integral to the GOVERNORS CLUB while honoring our history. One major change was the removal of the Parlour Bar. In its place will be beautiful, tall, oversized folding doors that will serve as a divider between the Plantation Room and the Parlour. Removal of the bulky bar will offer the ability to open the space and provide more options to accommodate larger groups. Gone are the days of a bottle neck at the top of the stairs because first stop for most guests was the bar. We'll now have a spacious and inviting area to host large parties and our popular holiday buffets.



Barry Shields
General Manager

When phase one is completed this fall, we'll announce the date and time for a wonderful Member appreciation reception. It'll be a fantastic opportunity for our members to see the elegant new surroundings while saying thank you for your unwavering support of this project.

Next summer, when phase two is completed, we'll essentially have a brand-new Clubhouse. The Grille will boast a fresh new look with all new dining tables and chairs. The ambiance will be recharged, refreshed and energized. When all is said and done your CLUB will once again be visually stunning and alluring. What's also impressive is that once all the interior enhancements are finished, we'll be completely debt free!

If you haven't already done so, check out the design plan which can be found on our website. Visit www.govclub.com, and select About Us, then Interior Enhancement and finally View Phase One Design Plans Here. There you will find the Power Point presentation which was shared with the Board of Governors at their August meeting.

Until then....I'll see you around the CLUB in my hard hat.

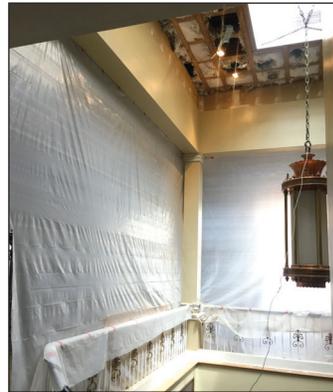
Barry Shields, CCM, General Manager



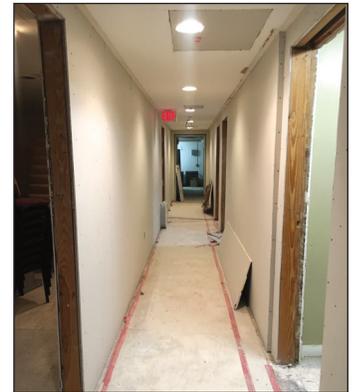
Capitol Room



Barry Removes the Parlour Bar



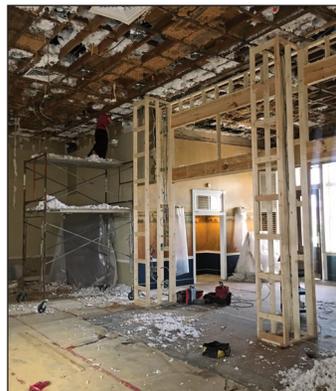
Foyer Light



3rd Floor Hallway



Main Dining Room



Parlour



Parlour

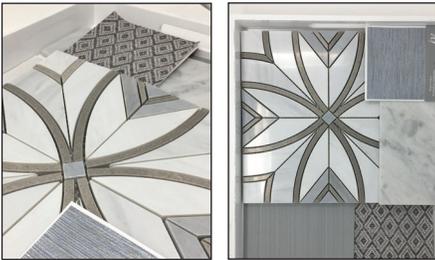


Plantation Room

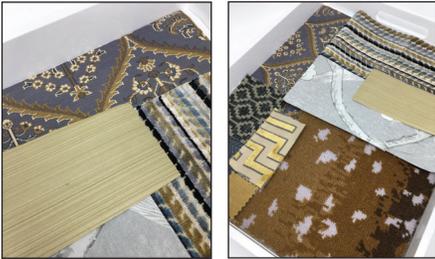
Welcome NEW MEMBERS

Jeffrey Ivey
Legislative Affairs Director
Agency for Persons with Disabilities
SPONSORS: Chris Spencer
& Michael Wickersheim

Shannon Dunaway Schuessler
Principal
The Fiorentino Group
SPOUSE: W. Pierce Schuessler
SPONSORS: T. Martin Fiorentino
& Mark J. Pinto



Clubhouse Finishes



Clubhouse Finishes



Plantation Room



Mens Restroom



Mens Restroom

IN MEMORIAM

Ken Johnson

January 23, 1953 – August 16, 2019

Governors Club General Manager, 1985 - 2002

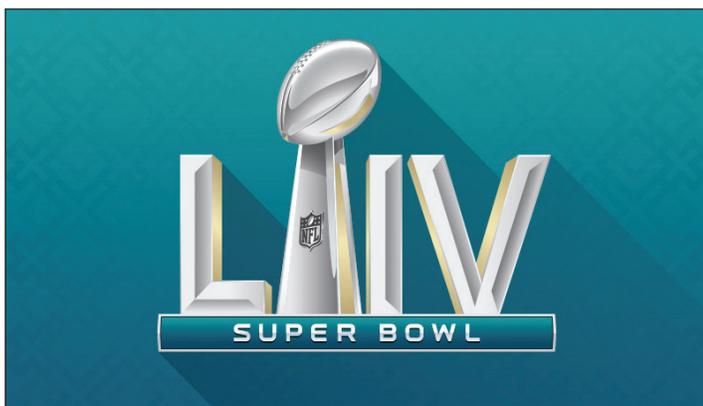
Ken Johnson was General Manager of the GOVERNORS CLUB from 1985 to 2002. During his tenure he oversaw the addition of the Grille and Balcony as well as the Millennium Project which transformed the Main Dining Room with the addition of the custom wine cabinet and grand fireplace. He was extremely popular with the membership and considered the CLUB to be “his baby”.



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.





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.

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

Birthday Night!

Complimentary to Members with September Birthdays!
 Wednesday, September 11 | 6-9 p.m. | The Grille
 \$31++ adults | \$10++ children ages 6 to 12

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



Kids' Dinner, Movie & Banana Split Pops

Featuring: **Ralph Breaks the Internet**
 Friday, September 13 | 6:30 p.m. | \$15++

Bring the kids to the CLUB for a night of their own. Adults can dine in the Grille with live music while the children enjoy a kid-friendly dinner, movie and hands-on experience preparing their very own banana split pops with Chef Tim. Our featured movie, **Ralph Breaks the Internet** will be shown on our large screen with true movie sound. All children must be potty trained, and parents/guardians must remain the Clubhouse during the evening. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Adams Street Block Party!

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

Downtown is the perfect location to gather family, friends and out-of-town guests for your Friday night football pre-game! Bring them downtown to the CLUB and the Adams St. Block Party! We're shutting down the street and turning up the festivities with family-friendly parties to cheer our 'Noles and celebrate the season. Enjoy local live music, libations, food, bounce houses & games for the kiddos and more. The street party starts at 5:30 p.m. with groovin' local bands and fun for everyone.



The Lounge will offer Martinis and Munchies with \$5 Tito's vodka cocktails and Buffalo Trace bourbon cocktails 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.

Adams Street Block Party Musical Line-Up

- Friday, September 6, Frank Jones Band
- Friday, September 20, Brett Wellman & The Stone Cold Blues Band
- Friday, September 27, Tobacco Road

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!

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.



Staff ANNIVERSARIES

Megan Achurra, Server, 1 year

Jordyn Harlow, Server, 1 year

Jolie Louison, Hostess, 2 years

Aneequcka Rutherford, Server, 4 years



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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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 & Patio
Monday through Saturday
5 p.m. - close (beginning September 9)

Cocktails

Lounge
Monday through Saturday
4 - 10 p.m. (beginning September 7)

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 Renfro
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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