



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

October 2019

CLUB Events

Breakfast Club Buffets Tuesday, Wednesday & Thursday during committee weeks

7:30 a.m. – 9:30 a.m.
The Lounge

Legislative Lunch Buffets Tuesday, Wednesday & Thursday during committee weeks

11:30 a.m. – 1:30 p.m.
The Lounge

Birthday Night in the Grille

Complimentary for October
Birthdays
Wednesday, October 9
6 – 9 p.m.

South African Superstars Wine Tasting

Thursday, October 17 | 6:30 p.m.

Kids' Halloween Dinner & Movie Night

Friday, October 18 | 6:30 p.m.

Perdomo Cigar Dinner

Wednesday, October 23
7:00 p.m. open bar
7:30 p.m. dinner | Balcony

Adams Street Block Party

Before every FSU home game
Friday, October 25

All-You-Can-Eat Stone Crab Night

Thursday, November 7
6:30 – 8:30 p.m.

Renovation Celebration!

Thursday, November 14
5:30 – 7:30 p.m.
Complimentary hors d'oeuvres
and cocktails

Thanksgiving at Your Club

Thursday, November 28
12 – 4 p.m.

Perdomo Cigar Dinner

Wednesday, October 23 | \$84++ | 7:00 p.m. open bar | 7:30 p.m. dinner | Balcony

The finest cigar dinners in town are found at your CLUB! Begin the evening at our open bar followed by Chef Tim's perfectly crafted three-course steakhouse dinner with extraordinary Perdomo cigars. Call 224-0650 for reservations; confirmed reservations will be billed.



Starter

Marcus Salad

Hearts of romaine, grilled shrimp, Parmesan cheese, sun-dried tomatoes, & croutons, tossed with a creamy Caesar dressing

Big Plate

Char-Grilled Kansas City Sirloin

Bone in choice strip steak, Yukon gold mashed potatoes, haricot vert bundle, smoked onions, sautéed mushrooms and chimichurri butter

The End

Apple Cider Doughnuts

Warm doughnut balls rolled in ginger-sugar with a warm chocolate fondue

South African Superstars Wine Tasting

Thursday, October 17 | 6:30 p.m.
\$34++ | Free for Platinum Society Members

South Africa is nearly three times the size of the state of California and is considered a New World wine region, but it's no newcomer to growing wine grapes. Grapes were first planted in 1655 and soon after the sweet wines of Constantia, near Cape Town, were lauded all over Europe.

Today, South African wines straddle Old World and New. The wines often smell of ripe, silky fruit, but showcase earthy flavors and finish with restraint. Because of the generally warm climate, South Africa's red grapes get very ripe and produce full, high alcohol wines. In the Western Cape, the cool ocean breeze helps the wines retain the bright acidity that keeps them fresh and food friendly. Join us for



this wine tasting with Chef's light bite pairings. The evening will be facilitated by Adam Foster of Winebow Fine Wine + Spirits. Call 224-0650 for reservations; confirmed reservations will be billed.

- Graham Beck Brut Rose 2013
- Betz Quinta Essentia Chenin Blanc 2017
- Badenhorst Family Red Blend
- Delaire Graff Botmaskopf Red
- Paul Cluver Noble Late Harvest

Thanksgiving at Your Club

Thursday, November 28
12-4 p.m.
\$38++ adults
\$16++ children ages 6-12



You CLUB will be open on Thanksgiving Day with all the traditional dishes everyone loves. Enjoy a relaxing, delicious and stress-free Thanksgiving served family style at your CLUB. When you finish your meal, we'll provide take-home boxes for your leftovers. Seating will be offered between 12 noon and 3:30 pm. Private room rental fees will be waived. Call 224-0650 to reserve your table; confirmed reservations will be billed.

Starter

Butternut Squash Bisque with Granny Smith Apples
and Toasted Almonds

Salad

Field Green Salad with Cranberry-Port Vinaigrette
Shiitake mushrooms, tomatoes, cucumbers, blue cheese,
candied pecans, dry cranberries

Big Plates

Roast Turkey with Pan Gravy or Giblet Gravy
Roast New York Sirloin with Marchand de Vin Sauce
and Roasted Shallots

Yukon Gold Mashed Potatoes with
Vermont White Cheddar Cheese and Sage

Sausage and Sage Dressing

Cornbread and Oyster Stuffing

Classic Green Bean Casserole

Candied Baby Carrots

Baked Sweet Potato and Marshmallows

Traditional Cranberry Sauce

Desserts

Pumpkin Pie with Frangelico Whip Cream

Chocolate Bailey's Pecan Pie

Dinner Rolls, Crispy Sicilian Bread & Pumpkin Muffins

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!



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, Staten Island, NY



The Buffalo Club is a distinctive & storied city club that cultivates a sense of belonging, inclusion and community like no other in the area. Founded in 1867 by Millard Fillmore and ninety-two likeminded gentlemen, the Club has grown and evolved with the city into a renowned Platinum Club of America and Platinum Club of The World. The Buffalo Club offers luxury guest rooms, the finest culinary experience, and a world class fitness center with pool in the heart of downtown.

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.





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.

Weekend Features

Enjoy a wonderful value-added dining experience every weekend!

Friday - \$24++ Filet night. Dine on filet mignon or fish fillet complete with a wedge salad, fresh veggies and hot baked potato with toppings.

Saturday – BYOB! Bring your own wine and enjoy waived corkage fees.

All-You-Can-Eat Stone Crab & Seafood Buffet

Dine in Our Newly Renovated Clubhouse!

Thursday, November 7 | Main Dining Room | 6:30 – 8:30 p.m.
\$75++ adults | \$40++ children ages 6 – 12 | \$15++ children without stone crab

Stone Crab season returns once again, promising those scrumptious claws with mustard dipping sauce. The season opens on October 15 and we are providing you the opportunity to indulge in these beauties at our all-you-can-eat stone crab night! The culinary team will present an abundant seafood buffet to compliment your claws.

Reservations required and must be made by Saturday, November 2 so we can order enough claws. Call 224-0650 for reservations; confirmed reservations will be billed.

Soup

Key West Conch Chowder

Chilled

Cracked St. Marks Stone Crab Claws | Poached Shrimp Cocktail
Panacea Oysters on the Half Shell
Mixed Garden Salad with Dressings | Heart of Palm Salad
Key West Mustard Sauce, Sriracha Mayonnaise, Cocktail Sauce
Horseradish, Lemon Wedges, Warm Clarified Butter

Hots

Chicken a L'Orange | Grilled Vegetables | Spinach Delmonico
Garlic & Rosemary Roasted Fingerling Potatoes
Roasted Brussels Sprouts with Bacon Lardons
Cheddar Cheese Grits

Mini Dessert Table

Key Lime Pie | Coconut Cream Pie | Creamy Orange Mousse
Key Lime Cheesecake | Chocolate Dipped Strawberries | Lemon Bars

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.



Legislative Buffets

These convenient buffets will be offered in the Lounge on Tuesdays, Wednesdays & Thursdays during committee weeks and the legislative session. Reservations are not required.

Breakfast Club Buffets

7:30 a.m. – 9:30 a.m. | \$11++



Scrambled Eggs with Chives | Crispy Applewood Bacon | Bradley Sausage Links

Home Fried Potatoes with Peppers & Onions | Soft Grits | Sausage Gravy & Biscuits

Diced Tropical Fruit and Berries | Assorted Breakfast Pastries

Jams, Jellies & Butter | Granola Bars
Coffee, Juice & Tea

Legislative Lunch Buffets

11:30 a.m. – 1:30 p.m. | \$19++

Enjoy our hearty and delicious lunch buffet in the comfort of your CLUB. Price includes soda, tea and coffee. View daily menus on our website calendar.

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.



Welcome NEW MEMBERS

Kevin Carr

President & CEO/FloridaMakes, Inc.

SPOUSE: Yuliya Petrova

SPONSORS: Richard Gentry
& Sean Stafford

Danielle Hudson

Vice President of Public Policy

Naples Area Board of Realtors

SPOUSE: Christopher

SPONSORS: Marc Reichelderfer
& Skylar Zander

Chad Tucker

Executive Vice President

Bascom Communications

SPONSORS: Sarah M. Bascom
& Kristen Bridges

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.



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



Manager's Message

Fall Ushers in Fresh Facilities and Delectable New Menus

I'm so excited for the completion of phase one of the interior enhancement project and being able to re-gain access to the second and third floors for CLUB events. It's been odd with so much of the CLUB out of commission, but we plan to be back in full swing by the end of the month!



Barry Shields
General Manager

The Catering Department is busy receiving calls from members to book their holiday parties in the newly renovated space and chatter of the enhancement project is moving fast throughout the city. Brides-to-be are curious about what the space will look like and anxiously awaiting the big reveal. It's wonderful to witness the excitement and enthusiasm for the project from both our members and the community.

We'll be hosting a complimentary Renovation Celebration on Thursday, November 14 from 5:30 – 7:30 p.m. to say thank you for your financial support and patience for this project. Please join us for live music, libations, delicious hors d'oeuvres and of course the opportunity to tour the gorgeous new facility. We ask that you please let us know if you plan to attend so we are well prepared for a fantastic evening.

Chef Tim has been working on fall menu changes and expects to debut them on October 28th. Both our lunch and dinner menus will be updated, keeping many of the member favorites while offering new dishes as well. This summer, the lobster bisque was replaced with she-crab soup which served as a nice summer

offering, but for those of you who missed the bisque, I'm happy to say it's returning. Chef has made many positive changes to the CLUB's cuisine since his arrival and he's looking forward to taking it up a notch for you this fall.

It's an exciting time at your CLUB! With the completion of phase one renovations, I hope you will look forward to attending many CLUB events in our wonderfully refreshed and recharged facility. I am greatly appreciative of the level of support from the membership and for your engagement with the CLUB. It's always a pleasure serving you and I hope to see you soon.

Barry Shields, CCM, General Manager

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.

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!

Let's Celebrate!

Renovation Celebration!

Thursday, November 14 | 5:30 – 7:30 p.m.
Live Music | Complimentary hors d'oeuvres and cocktails

Thank you for your financial support of the GOVERNORS CLUB interior enhancement plan. Please join us as we celebrate the completion of phase one! Relax, enjoy a cocktail, visit with friends and tour your beautiful new surroundings. We are so grateful to the membership for supporting this important project. We hope to see all our members at this exciting reveal and celebration. Reservations appreciated; call 224-0650.

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.



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

Once again we'll be celebrating our October 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' Halloween Night

Featuring: *Hotel Transylvania 2*
 Friday, October 18 | 6:30 p.m. | \$15++
 Halloween costumes are encouraged.

Bring the kids to the CLUB for all things Halloween. Adults can dine in the Grille with live music while the children enjoy mummy dogs and baked beans, a movie and hands-on experience preparing Count Dracula dentures!



Our featured movie, *Hotel Transylvania 2* 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, food & libations

Friday, October 25

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, 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 select martinis and single pour Tito's vodka or 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, October 25, *Sway Jah Vu*
- Friday, November 1, *Young Bucks*
- Friday, November 15, *Groove Merchants*

Featured \$5 Cocktail of the Month: Apple Sour

Fall has arrived and you can never have enough apple flavored delights this time of the year! Prepared with Berentzen apple liqueur, Russian Standard gold vodka, fresh lemon juice, and soda.

As a reminder, your CLUB always offers \$5++ single pour 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.



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.

Staff ANNIVERSARIES

Earnest Bailey, Cook, 1 year

Anna Dawkins, Food & Beverage Manager, 16 years

Manny Gayle, Server & Bartender, 2 years

Natasha Kinch, Server & Bartender, 2 years

Da'Shawn Koonce, 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 single pour Tito's and Buffalo Trace



Full Charcutier Board Only \$15.50

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

P.O. Box 10568
Tallahassee, FL 32302

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BOARD OF GOVERNORS

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Laura Boyd Pearce <i>Vice President</i>	John O. Clark
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Christine Ashburn	Allison Harrell
	J. Robert McClure, III
	Tim Nungesser
	Cissy Proctor
	Bruce Wiener

CLUB MANAGEMENT STAFF

Barry Shields <i>General Manager/COO</i>	Tim Drown <i>Executive Chef</i>	Cynthia Cerda <i>Food & Beverage Director</i>
Nancy Goodson <i>Controller</i>	Kevin Renfro <i>Executive Sous Chef</i>	Anna Dawkins
Tina Schmitz <i>Assistant Controller</i>	Ronnie Hall <i>Sous Chef</i>	Branden Williams <i>Food & Beverage Managers</i>
Allison Ager <i>Membership & Marketing Director</i>	Becky Mendoza <i>Pastry Chef</i>	Paul McShane <i>Beverage Manager</i>
	Nicole Okken <i>Catering Director</i>	Mike Basford <i>Facilities Manager</i>
		Anna Anderson <i>Club Concierge</i>



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

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

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