



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

December 2019

CLUB Events

Children's Holiday Party
Monday, December 9, 3-5 p.m.

Breakfast Club Buffets
December 10, 11 & 12
7:30 a.m. -9:00 a.m.
The Lounge

Legislative Lunch Buffets
December 10, 11 & 12
11:30 a.m. -1:30 p.m.
The Lounge

Birthday Night in the Grille
Complimentary for
December Birthdays
Wednesday, December 11
6-9 p.m.

Wine, Cheese & Bees!
Learn about the amazing world
of the honeybee.
Thursday, December 12
5:30 – 7 p.m.

Brunch with Santa
Sunday, December 15
10:30 a.m. – 2 p.m.

**Chappelle Holiday
Wine Dinner**
Thursday, December 19
6:30 p.m.

**'Kings of Champagne'
7-Course New Year's Eve
Dinner**
Tuesday, December 31
6:30 p.m. Sparkling reception
7 p.m. Dinner

Holiday Closings
Tuesday through Thursday
December 24 – 26
Wednesday, January 1

Weekend Specials
Friday - Filet night
Saturday – BYOB Night

Tuesday Nights
75¢ oysters in the Lounge

Chappellet Holiday Wine Dinner with Wine Ambassador Jacob Jata



Thursday, December 19 | 6:30 p.m. | \$89++ | \$59++ for Platinum Society Members

We invite you to enjoy a magical evening at this enchanting holiday wine dinner. The dinner will be led by Chappellet wine ambassador, Jacob Jata with fascinating stories of the winery's most exciting wines.

Chappellet Winery is one of Napa Valley's truly hidden treasures. It sits in the eastern hills of Napa on Pritchard Hill and produces some of the world's most compelling Cabernet Sauvignons. The Chappellets moved their

family there nearly five decades ago and became the first winery to plant vineyards exclusively on high-elevation hillsides. The rugged terroir is known for producing wines with great intensity and depth. Tours and tastings at Chappellet are consistently rated amongst the finest in the region. Don't miss this extraordinary holiday wine dinner! Seating will be at small intimate tables. Call 850-224-0650 for reservations. Reservations required; confirmed reservations will be billed.



Sweet Corn & Crab Soup

Farmhouse style chowder with corn, potatoes, herbs and a crispy softshell Maryland crab

Chappellet Calesa Vineyard Chardonnay, Russian River Valley

Pan Seared Breast of Duck

Cinnamon and spice dusted Long Island duck, sweet potato mash with dried cherry and cranberry gastrique

Chappellet Dutton Ranch Vineyard Pinot Noir, Russian River Valley

Deconstructed Elk Wellington

Seared loin topped with mushroom duxelle, foie gras and baked puff pastry on cranberry demi-glace with haricot vert bundle

Chappellet Mountain Cuvee Red Blend, Napa Valley

Classic Beef Short Rib

Slow braised beef in vegetables, herbs and cabernet on rutabaga and Idaho mash with baby carrots

Chappellet Cabernet Sauvignon, Napa Valley

**'Kings of Champagne'
Spectacular Seven-Course
New Year's Eve Dinner**

See page 6



Guest Policy & Usage Fees

With the rising costs of maintaining clubhouse facilities, many clubs have implemented a guest usage fee to off-set additional facility wear and tear from non-member usage. The Board of Governors voted unanimously to implement a usage fee when guest charges are not borne by the sponsoring member.

GOVERNORS CLUB Members are welcome to bring as many guests to the CLUB as they choose and per CLUB Policy, they must be accompanied by the member. Members are also permitted to sponsor guests visits twice per calendar quarter, without the sponsoring member being present. Kindly call in advance of your sponsored guests' visits. Guests who have not been sponsored in advance and settle with a credit card will incur a \$20 per visit usage fee. This fee also applies to reciprocal member visits.

GC Custom Tie Holiday Special

Add a little GOVERNORS CLUB flair to that special someone's Christmas stocking. Our custom Vineyard Vines ties are made in the USA with 100% imported printed silk and feature a double wool blend liner. The GC logo ties are available in yellow with navy logo, and blue with light blue logo. Just in time for the holidays, the ties are **available this month for \$35 each**. Be cool like Branden and sport a GC tie!



Featured \$5 Cocktail of the Month: Cinnamon Toast Crunch

This cocktail is prepared with Stolli vanilla vodka, Fireball cinnamon whiskey, and RumChata. Served in a martini glass with a cinnamon sugar rim and a cinnamon stick.

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.



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.

FSU Men's Basketball Pre-Game in the Lounge

Complimentary Wings & Chili

Stop in your Lounge prior to this FSU basketball game and enjoy complimentary wings & chili.

- FSU vs. North Florida: Tuesday, Dec. 17, 6:30 - 8:30 p.m.



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 University Club of San Francisco



Nestled in the heart of the city in the Nob Hill district. The elegance and inviting atmosphere of the University Club of San Francisco is the ideal setting for many member events. Offering 22 overnight rooms, exceptional fine and casual dining, historic library with rare edition books, executive gym with saunas & steam rooms, a rotating art gallery and permanent fine art collection. The Club's squash facility is the premiere squash center on the west coast, featuring three soft ball singles courts and two hard ball doubles courts.

New Year's Eve in the Grille



Dine in the Grille with our full à la cart menu. All guests will receive a complimentary sparkling toast and decadent chocolate truffles at the conclusion of the evening. Call 850-224-0650 for reservations. Happy New Year!

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 dinner for two at the CLUB. 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.

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.



Brunch with Santa

Sunday, December 15 | 10:30 a.m. – 2 p.m.

\$38++ adults | \$18++ children 6 – 12 | Free for children 5 & under

In the grand GOVERNORS CLUB tradition, we are presenting an elaborate holiday brunch buffet with all the scrumptious offerings you can imagine. Santa will join us from the North Pole, sporting his natural white beard to visit with the children. Room rentals will be waived for private dining. Call 850-224-0650 for reservations; confirmed reservations will be billed.

CHILLED SEAFOOD STATION

Alaskan King Crab Legs, Stone Crab Claws, Shrimp Cocktail & Estuary Oysters
Cocktail Sauce, Horseradish, Key West Mustard Sauce, Melted Butter, Lemons & Mini Tabasco & Saltines

SMOKED FISH DISPLAY

Smoked Salmon, Smoked Trout, Smoked Mackerel
Smoked Mussels & Smoked Scallops
Cream Cheese, Boiled Eggs, Capers, Red Onion, Cream Cheese & Mini Bagels
Crispy Fried Oysters with Cajun Remoulade

SALADS

Garden Salad & Dressings
Cranberry Waldorf Salad, Broccoli Salad, Hearts of Palm & Artichoke Salad
Tropical Fruit Display
Buffalo Mozzarella with Florida Santa Tomatoes and Basil

CHARCUTERIE & ANTIPASTI WITH ASSORTED BREADS

CARVING STATION

Traditional Slow Roasted Prime Rib with Cabernet Jus
Horseradish Cream, Horseradish & Dijon Mustard

OMELET STATION

Farm Fresh Eggs, Ham, Tomatoes, Peppers
Chopped Fresh Spinach, Bacon, Onions & Cheddar Cheese

WAFFLE STATION

Strawberry, Blueberry, Cherry & Apple Toppings
Whipped Cream, Jimmies, Candied Pecans & Vermont Maple Syrup

HOTS

Classic Eggs Benedict, Applewood Smoked Bacon & Bradley's Sausage
Sausage Gravy with Biscuits, French Toast with Banana Rum Sauce
Cheese Blintz with Cranberry & Cherry Relish
Cranberry & Goat Cheese Breast of Chicken on Fire Roasted Tomato Infused Demi
Guava BBQ Salmon, Manchego Cheese Grits & Black-Eyed Peas with Andouille Sausage
Brussels Sprouts with Bacon, Roasted Winter Vegetables with Maple-Mustard Vinaigrette

ASSORTED BREAKFAST BREADS

Cinnamon Rolls, Scones, Biscuits, Bagels, Mini Muffins
Assorted Danish, Rolls with Jams, Jellies & Butter

GRAND DISPLAY OF ASSORTED HOLIDAY DESSERTS

Chocolate Dipped Strawberries, Cakes, Pies, Cupcakes
Shooters, Holiday Cookies & Minis

Children's Holiday Party Benefitting Toys for Tots



Monday, December 9 | 3 – 5 p.m.
Complimentary | Main Dining Room

Our annual children's holiday party is a delightful day for our youngest members! Bring the children and grandchildren and watch them marvel at the magic of the season. The children will visit with Santa Claus, decorate cookies, create a holiday craft, and enjoy face painting and balloon creations. **Each family is asked to bring an unwrapped toy to donate to Toys for Tots (no Play-Doh or toy weapons please).**

The generous gifts will be provided to children in our community. Reservations are requested; 850-224-0650.



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.



Welcome NEW MEMBERS

Edward Metzger

State Director of Government Affairs / TECO
 SPOUSE: Brittney
 SPONSORS: Charles Dudley & Cory Guzzo

Beth Corum

EVP & Co-COO/Capital City Bank
 SPOUSE: Christopher
 SPONSORS: Bill Smith & Bill Moor

David Allen Rogers

COO / Florida Community Care
 SPOUSE: Teresa
 SPONSORS: Tanya Jackson & Bryan Cherry

Legislative Buffets

These convenient buffets will be offered in the Lounge on Tuesdays, Wednesdays & Thursdays during committee week 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

Second floor select days | 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.

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.



Manager's Message

Newly Renovated Spaces Call for New Names!

With the completion of phase one of the renovation project, it became apparent that some of the CLUB room names needed a refresh as well. We brainstormed a list of names and cultivated a small group of options to present to the Membership for input. A survey was sent last month asking your thoughts about preserving the names, changing them, or suggesting new ones. We received many wonderful suggestions for new names and found it interesting that many of those proposed are already in use at the CLUB. The Library, the Governors Board Room and the Capitol Room, will remain the same.

The smallest room in the CLUB, sitting at the north end of the third-floor has been called the Private Dining Room since inception. The name seemed to leave members and guests of the opinion that this was the only private space in the CLUB. Our new renovations have expanded this room, creating a more elegant and comfortable feel. Our suggestion was to rename this



Barry Shields
General Manager



The Parlor



The Executive Dining Room

space The Executive Dining Room and based on 248 responses, a huge majority of you agreed.

Our second largest dining space in the CLUB, The Plantation Room, provided the opportunity for a name change for several reasons. The plantation mural that previously graced its walls was removed and we wished to honor the social

sensitivities associated with its name of many years. We suggested The Magnolia Room, which felt fitting, considering the stately magnolia tree that shades the north side of the balcony just outside this space. Survey responses showed that most approved the new name, but 25 percent suggested keeping it the same.

The third proposal was for the Main Dining Room, our largest space on the second floor. Longtime Members recall the Main Dining Room as the original dining room, serving lunch and dinner daily. It was indeed the Main Dining Room of the CLUB. As years passed, Members expressed a desire for a more casual dining option. The Grille was added, and the Main Dining Room eventually became a prime private event venue. Renovations transformed this room to an elegant space that is more representative of a ballroom than a dining room. This room now hosts many grand festivities and CLUB events. Therefore, our suggestion was to rename this room The Florida Ballroom, a more fitting name for this elegant event space at the GOVERNORS CLUB. Of the three rooms, this survey question had the largest consensus to rebrand the room The Florida Ballroom.

We appreciate your assistance in providing your suggestions and participating in the survey. It will take a little time to adjust to the new names, but we feel certain they are a more suitable representation of the GOVERNORS CLUB.

I look forward to seeing you at the Club,

Barry Shields, CCM,
General Manager



The Magnolia Room



'KINGS OF CHAMPAGNE' Seven-Course New Year's Eve Dinner

*Exquisite Cuisine – Toast with the Finest
Champagne Available!*

Tuesday, December 31 | \$180++
6:30 p.m. Sparkling reception | 7 p.m. Champagne dinner

Join us for an elaborate dining affair you will not soon forget! Only the finest, the *Kings of Champagne*, will be served at this extraordinary seven-course dinner. Chef Tim has prepared an impeccable classic menu to tantalize your senses as you raise your glass to 2020. This will be a truly decadent New Year's Eve to remember! Seating will be at small intimate tables. Call 850-224-0650 for reservations; confirmed reservations will be billed.

'KINGS OF CHAMPAGNE' Exquisite Pairing Menu



FIRST COURSE

Ruinart Blanc de Blancs

Estuary Oysters with Traditional Mignonette
Local oysters on the half-shell with a classic
French vinaigrette



SECOND COURSE

Perrier Jouet Brut Belle Epoque 2012
Coquille Saint-Jacques

Poached sea scallops in white wine cream sauce,
button mushrooms, tarragon, lemon zest and
Gruyere cheese with Duchess potato



THIRD COURSE

Dom Perignon 2009
Baby Iceberg Wedge Salad

Crispy applewood bacon, Roma tomatoes,
Danish blue cheese, onion straws and blue cheese dressing

FOURTH COURSE

Louis Roederer Cristal 2009

Paupiettes of Sole and Shrimp with Champagne Cream
Fillet of sole wrapped around shrimp and
braised in cream, butter and Champagne with truffles



FIFTH COURSE

Billecart-Salmon Brut Cuveé Nicolas François 2006

*Herb Encrusted Rack of Lamb on
Stone Ground Mustard Sauce*
Baked bone-in domestic lamb
with herbs and mustard cream sauce



SIXTH COURSE

Veuve Clicquot Brut La Grande Dame 2008
French Flambé Steak Dianne

Seared medallions of beef tenderloin flamed with cognac
with shallots, mushrooms, Dijon mustard & demi-glace



SEVENTH COURSE

Bollinger Brut La Grande Année Rosé
Pomegranate Chocolate Mousse

White chocolate mousse infused with pomegranate juice
in a 2020 dark chocolate champagne bucket



Birthday Night!

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

Once again we'll be celebrating our December 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 850-224-0650 for reservations; confirmed reservations will be billed.



Wine, Cheese & Bees

Thursday, December 12, 5:30 – 7 p.m. | \$15++
Happy Hour with Cameron Ulrich, apiarist and founder of Capital City Honey Company
Presentation will begin at 6 p.m.

Are you curious about the amazing world of the honeybee or ever wondered what beekeeping is all about? If so, please join us for this happy hour event with special guest, CLUB Member Cameron Ulrich, urban apiarist, and founder of Capital City Honey Company. Join us to explore the intriguing world of beekeeping and find answers to questions like: Is beekeeping difficult? What do I need to get started? When and where can I get bees? How much does beekeeping cost? What is the time commitment? How much space do I need? This will be a fun and interactive event for members of all ages. Don't bee left out – make your reservation today to sip wine, enjoy some cheese & honey and chat with a registered beekeeper. And, of course, we'll be serving a signature cocktail – the Bees Knees! Call 850-224-0650 for reservations; confirmed reservations will be billed.



Staff ANNIVERSARIES

Michael Basford, Facilities Manager, 1 year

Eugene Dunn, Dishwasher, 1 year

Eziria Washington, Cook, 2 years

Branden Williams, Food and Beverage Manager, 3 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 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

Bill Moor <i>President</i>	French Brown
Laura Boyd Pearce <i>Vice President</i>	John O. Clark
Alia Faraj-Johnson <i>Secretary/Treasurer</i>	Frank E. Gredler, M.D.
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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