



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

January 2020



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

Tuesday, December 31
6:30 p.m. Sparkling reception
7 p.m. Champagne dinner

Pro Tips with Chef Tim

Friday, January 3 | 6 – 7 p.m.
Complimentary

Birthday Night in the Florida Ballroom

Complimentary for January
Birthdays
Wednesday, January 8 | 6-9 p.m.

Basketball pre-game in the Lounge

Wednesday, January 15
5 – 6:30 p.m.
Saturday, January 25
6 – 7:30 p.m.

Minimal Intervention Wine Tasting

Thursday, January 16 | 6:30 p.m.

Kids' Baking, Dinner & Movie

Friday, January 24 | 6:30 p.m.

Valentine's Day Dinner

Friday, February 14

Breakfast Club Buffets

Tuesday, Wednesday & Thursday
during legislative session
7:30 a.m. -9:00 a.m.
The Lounge

Legislative Lunch Buffets

Tuesday, Wednesday & Thursday
during legislative session
11:30 a.m. -1:30 p.m.
The Lounge

Holiday Closings

Tues. – Thurs., December 24 - 26
Wednesday, January 1
Monday, January 20



Join the... 2020 Platinum Society

Extraordinary Food & Wine

The **2020 Platinum Society** is a club-within-a-club group that offers exclusive VIP membership into CLUB events featuring wine and spirits. Join today and enjoy the benefits of membership all year long!

Membership in the **Platinum Society** offers:

- Eight complimentary wine tastings with chef's light bites
- Four reduced price wine dinners (\$59 for Platinum Members | \$89 all others)
- Personal storage for six red and six white wines in the Florida Ballroom wine cabinet
- No corkage fees
- Beautiful GOVERNORS CLUB logo wine opener for new **Platinum** Members
- Platinum Society lapel pin for new **Platinum** Members
- 10% off retail purchase of wine, liquor & cigars

Our quarterly rotation of tastings will be held on the third Thursday of each month and our wine dinners will be held on the third Friday of each month when in rotation. Tastings will last 1.5 hours, allowing you an opportunity to have dinner afterward. Current **Platinum Society** members know that our tastings offer an abundance of wine and a fine selection of savory accompaniments. Cost for the annual membership is \$330++ and the value of our tastings and dinners alone are \$392 annually. Enjoy the savings, storage and extra perks of being a **Platinum Society** Member!

To join or continue your **Platinum Society** membership, contact Allison Ager, allisonager@govclub.com, 205-0663.

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

Reservation Deadline,
Friday, December 27

See page 6



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!



FSU Men's Basketball Pre-Game in the Lounge

- Wednesday, January 15, 5 – 6:30 p.m.
- Saturday, January 25, 6 – 7:30 p.m.

Complimentary Wings & Chili

Stop in your Lounge prior to these FSU basketball games and enjoy complimentary wings & chili.



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.

Featured \$5 Cocktail of the Month: Winter Citrus Ginger Cocktail

This simple, refreshing and celebratory cocktail is prepared with Tito's vodka, elderflower liqueur, orange juice, and topped off with bubbly ginger beer. Cheers and Happy New Year!

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.



GC Custom Ties

Add a little GOVERNORS CLUB flair to your wardrobe. 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 and retail for \$48+. Pick-up yours from the CLUB Concierge.



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 Santa Barbara Club, Santa Barbara, CA



The University Club is the premier private social Club in Santa Barbara, located in the heart of downtown. It's exquisite ambiance and central location between the iconic Courthouse and Alice Keck Park Memorial Gardens makes it a highly sought-after venue. Members and guests enjoy fine cuisine, private dining and networking. With on-site parking, beautiful gardens, indoor and outdoor dining, the University Club of Santa Barbara is the best kept secret downtown.

Staff ANNIVERSARIES

Cynthia Cerda, *Food & Beverage Director, 9 years*

Emma Clawson, *Server, 1 year*

Calob Cook, *Server, 4 years*

Madison Davidson, *Server 3 years*

Kathy Faustin, *Server 1 year*

Taylor Janicki, *Server, 1 year*

Morgan Lessard, *Server, 2 years*

Shannon McCool, *Server, 1 year*

Philip Regalado, *Server, 3 years*

Barry Shields, *General Manager, 6 years*

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 these Accolade winners:

CLUB member **Aaron Wayt** submitted an accolade for **Natasha Kinch**, he wrote: "Service was excellent and attentive without being overbearing. We weren't in a hurry and were able to enjoy a great relaxing Friday lunch."

CLUB member **Patricia King-Shaw** submitted an accolade for **Chris Klaban**, she wrote: "Chris demonstrates a high level of professionalism, is personable and has great charisma. Thank you!"

CLUB member **David Ramsay** submitted an accolade for **Jennifer Perkins**, he wrote "Jennifer is an excellent server that is always smiling, friendly and attentive."

Other notable Member comments:

- **Diane Whitney** wrote: "Chris Klaban provided great service and showed patience with all of our questions. Excellent guidance with wine selections."
- **Bonnie Basham** wrote: "Kudos for David Ouimette! He made our lunch a true delight. He meets the public well and is a great 'face' for the CLUB."
- **Chris Kraft** wrote: "Jordyn Harlow is always positive and has a sweet attitude. She has always provided excellent service."
- **Nigel Allen** wrote: "Madison Davidson was charming and completely focused on our needs."
- **Josh Doyle** wrote: "Calob Cook provided excellent service!"
- **Manny Gonzalez** wrote: "Philip Regalado was very attentive and was timely and sharp. Great service! "

'Fresh From Florida' Pro Tips with Chef Tim – Complimentary!

Cooking demonstration & tasting
Friday, January 3 | 6 – 7 p.m.

Join us for this unique opportunity to obtain pro-tips from Chef Tim on preparing wonderful Fresh From Florida products. This month, he'll provide a cooking demonstration of three in-season broccoli recipes and everyone gets to sample and take home the recipes to share. This is a very casual format providing an opportunity to get to know your Chef and gather tips and tricks for your kitchen. Member bar will be available. If you can't join us this month, don't worry as we plan to offer this on a monthly basis. Please call 850-224-0650 to reserve.



Coming April 3, 2020 Master Magician & Mentalist Michael Gutenplan

Back by popular demand, we present to you Michael Gutenplan, the award-winning magician and mentalist who energizes, enralls and entertains with amazing magic and unforgettable psychic entertainment.



Michael will perform his mind-blowing mind reading mentalism show which includes amazing displays of ESP, telekinesis, hypnosis and direct mind reading. We are excited to welcome Michael back to our CLUB for his second act with all new material. Mark your calendar as you don't want to miss this!

Good Kids with Good Grades



Report cards will be issued this month and we want to know if your child or grandchild earned all A's and/or B's. Simply e-mail allisonager@govclub.com with the names, grades and schools of your smart kids and grandkids. We'll reward their hard work with recognition in the Experience and a complimentary kid's meal at the CLUB.

Pre-Theater Dinner at the Club

5 – 6:30 p.m.

Join us before Cirque du Soleil Ovo at the Leon County Civic Center

Friday, January 17

& Saturday, January 18 | 7:30 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.



Valentine's Day 2020

Friday, February 14 | \$75++

We are spicing things up for Valentine's Day this year. We'll set the mood in the Grille with candlelight, romantic music, and roses for the perfect intimate dining experience. Chef Tim and the culinary team will present a special à la carte Valentine menu with a sweetheart flair. Once dinner is complete, guests will move upstairs to the Magnolia Room and Parlor with soft seating, a decadent display of sweets complete with flambé station, coffee, cappuccinos and a live pianist. Watch for our menu to be presented in January and make plans to attend our romantic Valentine dinner.



Welcome NEW MEMBERS

Leticia Adams

Manager, Government Relations

Walt Disney Parks & Resorts

SPONSORS: Adam Babington

& David J. Suggs

Lisa Hurley

Gov't Affairs Consultant/Legal Counsel

Smith Bryan & Myers, Inc.

SPONSORS: Matt Bryan & Jeff Hartley

Celeste Brickler Hart, MD

North Florida Thyroid Center

SPONSORS: Alia Faraj Johnson

& Laura Boyd Pearce

Jason M. Hand

VP of Public Policy and Legal Affairs

Florida Senior Living Association

SPONSORS: James McFaddin

& Clark Smith

Legislative Buffets

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

Shakespeare Uncorked

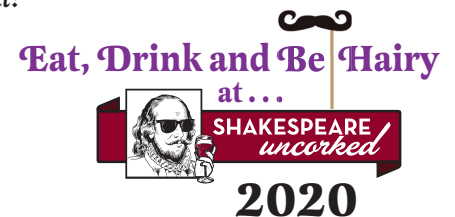
Saturday, February 22

Wine Festival & Gourmet Sampling | 6:30 – 9 p.m. | \$125

Whiskey & Cigars on the Balcony | 8:30 – 11 p.m. | \$100

Theme: William Shakespeare's *Twelfth Night!*

Enjoy decadent dishes and over 50 wines to support Southern Shakespeare Company's education programs. From aperitif to dessert, your glass is sure to be filled and your plate full of scrumptious samples from the GOVERNORS CLUB, Il Lusso, The Edison, Lucilla, Sage and delicious desserts from Lucy & Leo's. The Whiskey & Cigars after-party begins at 8:30 p.m. and offers a flight of whiskeys from Warhorse paired with cigars from FUMA Cigars. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Manager's Message

Thank You and Happy New Year!

As we enter our 38th year of serving members at the GOVERNORS CLUB, I want to take this opportunity to thank you for your unwavering support and wish you all a Happy New Year!

It has been an exciting year at your CLUB. With the completion of phase one of the renovations, we are experiencing a new & upbeat energy from the membership! Our Renovation Celebration held in November brought a crowd of over 200

members and guests who were enthusiastic to see and enjoy the new surroundings. Compliments were abundant and I overheard several conversations among members who are looking forward to booking their next private event at the CLUB.



Barry Shields
General Manager

The month of December was very busy with a full calendar of member events. Santa Claus was once again present for the Children's Holiday Party and Brunch with Santa. If you have never seen Santa at the CLUB, he's the real deal and has a fantastic connection with the kids. His natural white beard, hair, endearing blue eyes and jovial personality fills his red velvet suit to perfection! It's endearing to watch the children in awe when they first lay eyes on him. The connection immediately provides everyone a cheerful holiday spirit. The Holly Ball for our young Cotillion attendees was a big success. The kids enjoyed dressing up to dine, dance and socialize together in the beautiful Florida Ballroom.

As most of you are aware, the legislative session is the CLUB's busiest time of the year. For the last several years the Legislature has rotated it's 60-day work



schedule from January to February and March to April. This year session will begin on January 14 and continue through March 13. We are busy adding additional staff to prepare for the elevated level of private events and member activity. It's fascinating to see the swing in volume between the legislative session and normal operations. By the time March 13 arrives, I'm sure we'll be ready for a needed break.

In closing and most importantly, I want to again thank you for your membership and support of the CLUB. We've made some great accomplishments over the last few years and will continue to challenge ourselves to be the best we can for our membership. It's always a pleasure and an honor to serve you, your family and your friends.

Happy New Year,

Barry Shields, CCM,
General Manager

Reminders for the Legislative Session

Guest Policy & Usage Fee: Members are welcome to bring guests, and per CLUB Policy, they must be accompanied by the Member. Additionally, Members are permitted to have guests in the Clubhouse without being present, twice per calendar quarter. Guests who have not been sponsored in advance or are not accompanying a member will incur a \$20 per visit usage fee. This fee also applies to reciprocal member visits.

Member Tabs: Please assist our Lounge staff by signing all tabs. This will ensure all charges are made to the correct member account and that your membership is not being abused.

Reservation Hold: We will hold all reservations for twenty minutes. If we do not hear from you twenty minutes following your reservation, we will release your table for another member. If you are running late, just give us a call and we will be happy to hold your table.

Breakfast & Lunch Buffets: Buffets will be held in the Lounge on Tuesdays, Wednesdays and Thursdays during legislative session.

GC Lunch Box: We are unable to deliver GC Lunch Boxes Monday through Thursday from 11:30 a.m. to 1 p.m. during legislative session, we will however, be happy to have them ready for a speedy pick-up.

Charge Up: There are electrical outlets along the lower portion of the Lounge bar, allowing you to re-charge yourself and your phone!



'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
Reservation Deadline, Friday, December 27

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 in the Florida Ballroom

Complimentary to members with January birthdays!
Wednesday, January 8 | 6-9 p.m. | The Florida Ballroom
\$31++ adults | \$10++ children ages 6 to 12

We'll be celebrating our January birthdays in the Florida Ballroom with an amazing buffet of 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. View the full buffet menu on our website calendar.

Minimal Intervention Wine Tasting

Thursday, January 16 | 6:30 p.m.
\$34++ per person | Free for Platinum Society Members

Your evening was fun, the wines flowed, but morning brought you a throbbing headache. You vow to never drink wines with heavy sulfites again! Fear not, as consumers become more health conscious, wineries are producing low to no-sulfite red, rosé and white wines as well as less extraction wines. Join us for this informative yet tasty evening presented with Chef's light bites. The evening will be facilitated by Adams Foster of Winebow Fine Wine and Spirits. Call 850-224-0650 to reserve; confirmed reservations will be billed.

Featured Wines:

Rudi Pichler, Gruner Veltliner, Federspiel, Wachau 2018
Michel Magnien, Pinot Noir, Cote de Nuit Villages
De Martino Viejas Tinajas Cinsault
Chateau Musar, Hochar Pere et Fils
Sinskey POV Red, Napa Valley 2014

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.



Thank You from Your Staff!

Thank you to our very generous members for your contributions to the annual Employee Holiday Fund. The fund is distributed on an equitable basis to all employees of your CLUB. Your staff is very appreciative of these gifts which truly make the holiday season especially joyful for themselves and their families. We look forward to providing you exceptional food and service in 2020.

Holiday Closings

Your CLUB will be closed for Christmas December 24, 25 & 26, New Year's Day, January 1, and Martin Luther King Day, January 20.

Kids' Baking, Dinner & Movie

Friday, January 24 | 6:30 p.m. | \$15++

Bring the kids to the CLUB for a night all their own. Adults can dine in the Grille with live music while the children enjoy a hands-on experience preparing Chocolate Snowballs for dessert! We'll serve them a kid friendly dinner while they watch **Frozen** on our large projection screen with movie sound. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the event. Call 850-224-0650 for reservations.





GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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Allison Harrell
J. Robert McClure, III
Tim Nungesser
Cissy Proctor

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 Okken
Catering Director

Cynthia Cerda
Food & Beverage Director

Anna Dawkins
Branden Williams
Food & Beverage Managers

Paul McShane
Beverage Manager

Mike Basford
Facilities Manager

Anna Anderson
Club Concierge

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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