



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

February 2020



Pro Tips with Chef Tim
Friday, February 7 | 6 – 7 p.m.
Complimentary

Club Buffet Night
Complimentary for
February Birthdays
Thursday, February 13, 6 - 9 p.m.

**Valentine's Experience
2020**
Friday, February 14
Dinner & Dessert Room

Food & Wine Pairing
Thursday, February 20
6:30 p.m.

**Kids' Movie &
Parents' Date Night**
Friday, February 21
6:30 p.m.

Shakespeare Uncorked
Saturday, February 22
Wine Festival & Sampling
6:30 – 8:30 p.m.
Whiskey & Cigars
8:30 – 10:00 p.m.

Lunch and Learn
Oyster Ranching | The Founders
and Saviors of Our Florida
Gulf Coast
Wednesday, February 26
11:30 a.m. – 1 p.m.

Altadis Cigar Dinner
Thursday, March 5
Open bar | 6:30 p.m.
Dinner | 7 p.m.

Breakfast Club Buffets
Tuesdays, Wednesdays &
Thursdays
7:30 a.m. – 9:30 a.m.
The Lounge

Legislative Lunch Buffets
Tuesdays, Wednesdays &
Thursdays
11:30 a.m. – 1:30 p.m.

Tuesday Nights
75¢ oysters in the Lounge

Valentine's Experience 2020

Table d'hote with a live soulful jazz & blues performance in our dessert room.
Friday, February 14 | Seating from 5 - 9 pm | Dinner & dessert room \$75++
Dessert room only | \$15++ | 7 - 11 p.m.

We'll set the mood with candlelight, romantic music, roses and Chef's incredible table d'hote menu in the Grille. Upon completion, stroll upstairs to the Parlor and Magnolia Room to enjoy a decadent display of desserts including flambé, coffee, cappuccinos and live music by the incredibly talented singer-songwriter Anna Wescoat. Her beautiful voice will entertain you with smooth jazz and blues tunes from artists like Nat King Cole. Don't miss this perfect Valentine evening! Call 224-0650 for reservations; confirmed reservations will be billed.



Amuse Bouche
Mini Maine Lobster Roll
with Kaiware Sprouts

Starter
St. Marks Shrimp Cocktail
Jumbo shrimp poached in lemon, spices with
Valentino horseradish sauce

Second Course
Lobster and Shrimp Ravioli
Creamy tomato broth, wilted arugula,
black sea salt

Third Course
Apple Crunch Salad
Crisp lettuces, sun dried cherries, celery hearts,
Honeycrisp apple, blue cheese,
green peas, candied pecans
& Cupid vinaigrette

Dessert Experience
Relax in the Parlor and Magnolia Room with
decadent desserts, cappuccinos, coffees, flambé
and fantastic live entertainment!

Fourth Course
Choice of One Entree:

Pan Seared Grouper and Shrimp
Seared gulf fillet and shrimp on pimento cheese
grits with Bradley's sausage and corn salsa

Char Grilled "Prime" Ribeye
Applewood bacon & Vermont white cheddar
Yukon mash potatoes, asparagus bundle,
onion straws & bourbon butter

Valentine Duo
Seared petit filet mignon,
Cabernet demi-glace, lobster tail,
drawn butter, haricot verts
& au gratin potato (cut heart shape!)

**Breast of Duck with Red Currant
and Onion Relish**
Roasted fingerling potatoes
and watercress salad with watermelon radishes,
frissee, red onion & Dijon vinaigrette



Kids' Baking, Dinner & Movie

Friday, February 21 | 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 mouse shaped sugar cookies with frosting for dessert! We'll serve them a kid friendly dinner while they watch *Stuart Little* 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 224-0650 for reservations; confirmed reservations will be billed.



Featured \$5 Cocktail of the Month: Mandarin Margarita

February 22 is National Margarita Day! Celebrate all month with this smoky and fruity spin on the Margarita. Prepared with blanco tequila, mezcal, orange liqueur, mandarin juice, lime, agave nectar and rimed with smoked sea salt!

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 our hostess at 850-224-0650 or hostess@govclub.com to visit any of these fine clubs.

Featured Reciprocal Club: Casino de Madrid, Madrid, Spain



Located in one of the greatest architectural and historical buildings in Madrid, in the heart of the capital, members and guests enjoy the numerous privileges they obtain when they enter the Casino of Madrid; without a doubt, one of the best clubs in Europe. Enjoy dining at the fabulous Paco Roncero Restaurante, on their spectacular terrace with the best views of the city. Their winery holds more than 700 national and international references and is managed by their award-winning Sommelier, María José Huertas.

FSU Men's Basketball Pre-Game in the Lounge

Complimentary Wings & Chili

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

- North Carolina | February 3
5 – 6:30 p.m.
- Pittsburgh | Tuesday, February 18
6 – 7:30 p.m.
- Louisville | Monday, February 24
5 – 6:30 p.m.



Staff ANNIVERSARIES

Willie Arnold, Cook, 1 year

Roshawn Atkins, Cook, 1 year

Brianna Brunner, Server, 1 year

Tim Drown, Executive Chef, 1 year

Tim Hall, Cook, 1 year

Elvin Ortiz, Cook, 1 year

James Penn, Cook, 1 year

Brandon Richardson, Dishwasher, 1 year

Marcus Richartz, Server, 8 years

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!

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.

Lunch & Learn

Oysters – The Founders & Saviors of Our Florida Gulf Coast

Wednesday, February 26 | 11:30 a.m. – 1 p.m.

\$25 inclusive

Buffet opens at 11:30 a.m., program begins at noon.



Oysters are THE KEYSTONE species of our Gulf Coast. Where oysters grow, life expands, but when oysters vanish, life does too. Over 3,000 species rely greatly on oysters to filter algae, build structure and procreate as a food source. Our coastal future depends heavily on these hardworking aquatic engineers.



Join us for this special Lunch and Learn with a group of Florida's leaders on oysters past, present and future. They will share their passion about what is actively happening in shellfish aquaculture which is economically and environmentally invigorating Florida. View the premier screening of the documentary film trailer *UNFILTERED: The Truth About Oysters*, a Chucha Barber Production, and learn about this sustainable food source and the many assets that make our oysters the envy of the world. Celebrity Chef Art Smith will prepare a sampling of these salty bivalves for all to enjoy. Call 224-0650 for reservations; confirmed reservations will be billed.

Special Guests:

Bob Ballard, Wakulla Environmental Director

Chucha Barber, President, Chucha Barber Productions

Keith Bowers, Small Business Development Council

Charlie Culpepper, Florida Aquaculture Environmental Director

Rob Olin, Estuary Oysters Rancher

Portia Sapp, Florida Aquaculture Director

Chef Art Smith, International Sustainability Chef

Pre-Theater Dinner at the Club

5 – 6:30 p.m.
Monday through Saturday

Join us before the Beach Boys concert at Ruby Diamond Auditorium

Friday, February 14 | 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. After the show, come back to the CLUB to enjoy desserts, coffee & live jazz in the Parlor and Magnolia Room. Reservations requested.



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 MEMBERS

Kevin Cleary

Government Affairs Consultant / Gunster
SPOUSE: Allie
SPONSORS: Lila Jaber & Larry Williams

Robert Scott

Partner / Scott & Wallace LLC
SPOUSE: Darby
SPONSORS: Christopher Chaney & Carter Scott

Lacy Matheson

SPOUSE: Jordan
SPONSORS: Cissy Proctor & Sammie Dixon

RETURNING MEMBERS

Lydia Claire Brooks

Florida Justice Association

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

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.

Shakespeare Uncorked

Saturday, February 22

Wine Festival & Gourmet Sampling | 6:30 – 8:30 p.m. | \$125

Whiskey & Cigars on the Balcony | 8:30 – 10 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

Membership Drive 2020

It goes without saying that the best source for identifying new GOVERNORS CLUB members is through our existing membership. This makes perfect sense when you consider the idiom "birds of a feather flock together". Currently, our membership is comprised of 940 members plus spouses. A robust roster of 1,200 members is an excellent ambition for the CLUB and quite frankly, is not unrealistic.



Barry Shields
General Manager

With the completion of phase-one renovations, we have two beautiful levels of newly remodeled space and following the completion of phase-two this summer, the entire CLUB will be sparkling and refreshed. Our kitchen is staffed with highly skilled culinarians at the top of their craft. Service levels are consistently fine-tuned to provide the elevated service required in a first-class private club. Member event programming is constantly reviewed to ensure the CLUB is relevant to your needs. With these things in mind, we hope you see the benefit and value in your membership and wish to share your revitalized CLUB with friends, family and colleagues.

We are putting the final touches on plans for our 2020 Membership Drive. We'll be asking you to look within your personal and professional circles to nominate one or more people that you believe will be a good fit for membership. We'll provide appealing incentives with zero pressure that will make it easy for you to nominate and sponsor a new member.

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.



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.



The GOVERNORS CLUB membership sales team is 940 members strong and if everyone participates in our membership drive, I feel certain we can reach our goal. If you know of someone that you'd like to nominate, please forward their information and we'll extend an invitation on your behalf. Any new member that you recruit will be recorded and you will be credited with exciting incentives soon to be announced.

Please send your nominee's to Allison Ager at aager@govclub.com or give her a call at 850-205-0663. She will be happy to reach out, provide tours & information and ensure they feel right at home.

Thank you for your membership in the GOVERNORS CLUB.

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.

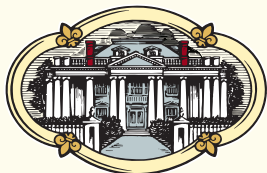
Reservation Hold: We will hold all reservations for twenty minutes. If we do not hear from you twenty minutes following your reservation, we will release your table for another member. If you are running late, just give us a call and we will be happy to hold your table.

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!

Club Rules to Remember



Publicity and News Media

1. The CLUB's quarters and premises shall not be used for a general public function without prior written Board approval. Functions held at the GOVERNORS CLUB must be by personal invitation only. Ticket sales or solicitation for ticket sales for an event held at the Club are not allowed and will result in cancellation of the function.
2. Members of the press shall only be permitted to the specific location of the private event. The host member is responsible for ensuring that the members of the press do not access other areas of the CLUB or infringe on other members privacy.
3. Use of photographic and recording equipment is permitted in private dining rooms within the bounds of good taste and in a manner that does not disturb other guests. Prior approval for the use of such equipment is required from Management.
4. CLUB Members shall not generate publicity about the CLUB unless specifically authorized by the Board.
5. The manager and staff are expressly forbidden to disclose to any nonmember, directly or indirectly, the identity of any member of the CLUB unless authorized by the Board

Food & Wine Pairing and Tasting

Thursday, February 20 | 6:30 p.m.
\$34++ | Free for *Platinum Society* Members

Pairing food and wine can be complex, but the basics are simple to grasp. Chef Tim will share insights on pairing basics so you can create your own pairings at home. You'll also learn what to look for in a recipe in order to make great wine matches. Call 224-0650 to reserve; confirmed reservations will be billed.



Forge Dry Riesling, Finger Lakes, NY
Chili Salt Squid

Aerena Rose, San Francisco Bay, CA
Estuary Oyster Bienville

Moncheriero Carbone, Nebbioli "Sire", Roero
Pappardelle with Bison Bolognese

Tres Sabores Porque No, Zinfandel, Cabernet, Petit Sirah
Grilled New Zealand Lamb Chop with Red Wine Sauce

Altadis Cigar Dinner



Featuring Romeo y Julieta & Montecristo
Thursday, March 5 | 6:30 p.m. – Open Bar
7 pm dinner | \$84++ | The Balcony, weather permitting

If you have ever enjoyed a premium cigar, there's a good chance you've enjoyed one crafted by Altadis U.S.A. Responsible for many of the world's most renowned brands crafting great cigars since 1918. As one of the largest cigar manufacturers in the world, Altadis has gained access to the finest tobacco leaves from growers worldwide. Begin the evening at our open bar followed by Chef Tim's perfectly crafted three-course steakhouse dinner. Call 224-0650 for reservations; confirmed reservations will be billed.

First Course

Caesar Salad

Chopped romaine tossed with Parmesan cheese, herbed croutons, Club made dressing, Parmesan crisp and bacon wrapped quail breast

Entrée

Char-Grilled Ribeye of Beef

Au gratin potatoes, grilled asparagus, crispy shallots and Danish blue cheese butter

Dessert

Chocolate Stout Cake

Incredibly moist cake, made with toasty-malt flavors of Guinness & dark chocolate with a chocolate buttercream frosting

GC Kids Treasure Chest

We have a wonderful treasure chest full of goodies for our youngest members. The chest can be found in the lobby, just under our yummy chocolate machine. When children dine in the CLUB, they'll be given a treasure token permitting them to dig in the chest and take home a special treasure.

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.

Monthly Club Buffet in the Florida Ballroom

Complimentary to members with February birthdays!
 Thursday, February 13 | 6 – 9 p.m.
 \$31++ adults | \$10++ children ages 6 to 12

Our Monthly CLUB Buffet is a spectacular evening of great food and good company. The Culinary team will present this abundant and tantalizing buffet for all to enjoy. If you're celebrating your birthday in February, your dinner is complimentary! Members wishing to meet new friends and enjoy new company may dine at our 'joiners table'. Call 224-0650 for reservations; confirmed reservations will be billed.



Salads

Garden Salad with Assorted Dressings
 Two Seasonal Composed Salads

Carving Station

Roast Tenderloin of Beef with
 Horseradish Cream & Bearnaise Sauce
 &

Smoked Mustard Seed Crusted Salmon with
 Mustard Cream

Raw Bar

Estuary Oysters on the Half Shell,
 Jumbo Shrimp Cocktail & Snow Crab Cocktail Claws Horseradish,
 Cocktail Sauce, Key West Mustard Sauce & Lemons
 Chef Tim's Crab Cakes with Garlic Aioli

Cooked to Order Pasta Station

Variety of Raviolis and Condiments
 with Marinara, Alfredo and Arrabiata Sauces

Additional Dishes

Grilled Asparagus | Steamed Broccoli and Cauliflower
 Buttermilk Mashed Potatoes

Dessert

Bananas Foster Flambe Station with French Vanilla Ice cream
 Birthday Cupcakes



Extraordinary Food & Wine

The **2020 Platinum Society** is a club-within-a-club group that offers exclusive VIP membership into CLUB events featuring delectable food & wine. 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 Main Dining Room wine cabinet
- Beautiful Governors Club logo wine opener for new Platinum Members
- **Platinum Society** lapel pin for new Platinum Members
- No corkage fees
- 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.

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

Cooking demonstration & tasting
 Friday, February 7 | 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 strawberry 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 224-0650 to reserve.



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.



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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Tina Schmitz
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*Membership & Marketing
Director*

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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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