



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

March 2020

CLUB Events

Altadis Cigar Dinner

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

Pro Tips with Chef Tim

Friday, March 6 | 6 – 7 p.m.
Complimentary

Club Buffet Night

Complimentary for March Birthdays
Wednesday, March 11, 6 - 9 p.m.

St. Patrick's Specials

Corned Beef & Cabbage
Lunch & Dinner
March 16 - 21

Complimentary Hump Day Happy Hour

Wednesday, March 18
5:30 – 7 p.m.

Five-Course Talley Vineyards Wine Dinner

Friday, March 20 | 6:30 p.m.

Springtime Tallahassee

Music Fest on Kleman Plaza
Friday, March 27
Parade & Buffet
Saturday, March 28

Kid Night at the Club

Friday, March 27, 6:30 p.m.

Master Magician & Mentalist

Michael Gutenplan
Dinner & Show
Friday, April 3 | 6 p.m.

Tuesdays

75¢ oysters in the Lounge

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 appetizers

Master Magician & Mentalist Michael Gutenplan

Member Bar Cocktails, Dinner & Show | \$60++ | Friday, April 3
6 p.m. Cocktails | 7 p.m. Dinner & Show

Back by popular demand! Enjoy an incredible evening with award winning magician and mentalist Michael Gutenplan as he entertains with masterful sleight of hand and powerful mind reading. During the cocktail hour, you will experience Michael's world-class magic using cards, coins, and the mind to create miracles right in your hands. This is the kind of magic you've seen on TV and it will leave you speechless.

After our buffet dinner, open your mind and prepare to be truly amazed as Michael entertains with his psychic powers. His incredible displays of ESP, hypnosis, telekinesis, hypnosis and direct mind reading will keep you enthralled and spellbound. The show is interactive, fun, and truly amazing. Interesting fact: Michael is a third generation psychic and has astonished his audiences with numerous correct predictions including the winners of the last eight Super Bowls, the top three places in the past twelve Kentucky Derbies (yes...he even got the surprise 2019 win by Country House correct), and his amazing prediction of 15 spins of the roulette wheel at the Cosmopolitan Casino in Las Vegas...which is why he is banned for life from that property. Michael has prepared an all new material for this show! Call 224-0650 for reservations; confirmed reservations will be billed.



Seafood Display

Jumbo Shrimp Cocktail
Estuary Oysters on Half Shell
Snow Crab Claws
Cocktail Sauce, Horseradish
Lemons, Tabasco, Saltines
Smoked Seafood Display-Salmon, Trout
Mackerel, Scallops, Mussels

Chilled Salads

Cucumber, Tomato,
Red Onion and Feta Salad
Broccoli Salad
Antipasto Salad
Garden Salad with Dressings

Hot Dishes

Florida Grouper au Poivre with Maine Lobster
Fritters and Tequila Beurre Blanc
Chef Tim's Crab Cakes with
Garlic-Cilantro Aioli
Chicken Piccata
with Spinach-Parmesan Polenta
Roasted Fingerling Potatoes
with Garlic and Herbs
Mushroom Risotto
Haricot Vert Amandine
Cauliflower au Gratin

Dessert

Assorted Dessert Display
Bread Pudding with Bourbon Sauce

Kids Night at the Club

Friday, March 27 | 6:30 p.m. | \$15++

Let us entertain the kids while adults dine in the Grille with live music. They'll prepare their very own English muffin pizzas and enjoy *Toy Story 4* on our large projection screen with movie sound. All children must be potty trained, and parents/guardians must remain in the CLUB house during the event. Call 224-0650 for reservations; confirmed reservations will be billed.



Featured \$5 Cocktail of the Month: Lavender Sapphire Collins

This sour yet floral cocktail has hints of lemon, creating the ultimate spring concoction. Prepared with Bombay Sapphire gin, fresh lemon juice, lavender syrup, and soda water.



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.

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

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

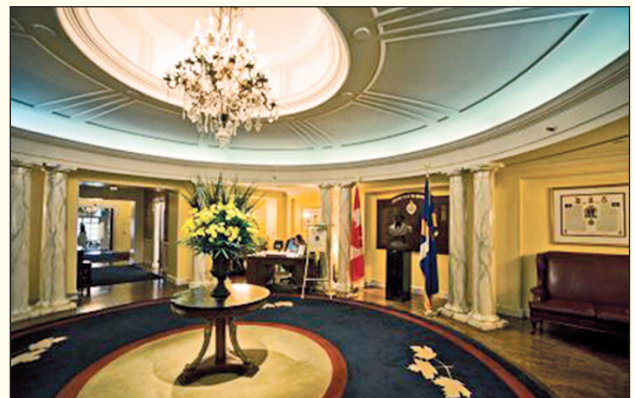
Join us for this unique opportunity to obtain pro-tips from Chef Tim on preparing wonderful Fresh From Florida products. This month, he'll provide a cooking demonstration of three in-season green cabbage recipes and everyone gets to sample and take home the recipes to share. This is a very casual format 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.



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: Rideau Club, Ottawa, ON, Canada



Sophisticated, luxurious and steeped in history, the Rideau Club is the private gathering place for Ottawa's distinguished leaders of today, and aspiring leaders of tomorrow. Their diverse community of individuals are guided by the Club's motto – 'Savoir Faire, Savoir Vivre'. This combined with exceptional facilities, world-class dining and unsurpassed service – provides an experience truly unique to any other in Canada. With a delightful lounge, elegant dining rooms, private dining rooms, billiards room, library and bar, there is something for everyone at Rideau Club.

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.



Five-Course Talley Vineyards Wine Dinner

Friday, March 20 | 6:30 p.m.
 \$89++ | \$59++ for **Platinum Society Members**

Talley Vineyards is a family owned and operated California winery that specializes in estate grown wines ideally suited for the climate and soils of Coastal San Luis Obispo County. The Talley Family's farming history in the area dates to 1948, when Oliver Talley began growing vegetables in the Arroyo Grande Valley. Guided by this family farming legacy, a commitment to long term sustainability and a classical winemaking approach, Talley Vineyards focuses on attention to detail in all aspects of farming and winemaking operations. The goal is to produce distinctive wines that capture the special character of each of the Talley family's six vineyards. Enjoy Chef's incredible pairing menu at this wonderful dinner facilitated by Brian Binniker of Augustan Wine Imports. Call 224-0650 for reservations; confirmed reservations will be billed.



First Course

Fettucine Alfredo

Talley Vineyards "Bishop's Peak" Sauvignon Blanc

Second Course

Pan Seared Red Snapper with Strawberry-Avocado Salsa

Talley Vineyards Estate Chardonnay

Third Course

Grilled Salmon and Shrimp
 with Lime Butter Sauce on Capelli d'angelo

Talley Vineyards Estate Pinot Noir and

Talley Vineyards Rincon Vineyard Pinot Noir

(served side-by-side)

Entrée

Seared "Florida Cattle Ranchers" Filet Mignon
 with Smoked Trilogy of Red Wine Mushrooms
 Talley Vineyards "Bishop's Peak" Cabernet Sauvignon

The End

Cheeses, Dried Fruits, Breads, Nuts and Espresso Gelato

Talley Vineyards "Bishop's Peak" Elevation Red

Save the Dates - Coming in April

Master Magician & Mentalist – Friday, April 3

Monthly Club Buffet – Wednesday, April 8

Easter Brunch – Sunday, April 12

Hump Day Happy Hour – Wednesday, April 15

Wine Tasting – Thursday, April 16

Club Canine Showcase – Saturday, April 18

Crawfish Boil – Friday, April 24

Kids Night at the Club – Friday, April 24

Complimentary Hump Day Happy Hour

Wednesday, March 18 | 5:30 – 7 pm

You made it through Wednesday so join us in the newly renovated Parlor for complimentary cocktails and appetizers. We'll serve yummy bites and cold drinks alongside Chef Tim's showcase station. Invite your friends to join you for hump day happy hour in your beautiful new CLUB. Everyone leaves happy! Reservations requested.



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.



Staff ANNIVERSARIES

Marcos Pizarro, Host, 1 year

Paul McShane, Beverage Manager, 8 years



St. Patrick's Specials

Enjoy corned beef & cabbage all week!

Monday through Saturday, March 16 – 21
\$15++ lunch | \$19++ dinner

In recognition of St. Patrick's Day, we'll be serving corned beef and cabbage as our featured dish all week! Stop in and enjoy a hearty dish of Irish heritage.

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.



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

Richard Farris
Chief Sales & Marketing Officer
FBMC, Benefits Management
SPOUSE: Daniela
SPONSORS: Marc Reichelderfer & Bret Prater

Laura DiBella
Executive Director
Florida Pilots Association
SPONSORS: Doug Wheeler & Richard Coates

Spence Purnell
Policy Analyst
Reason Foundation
SPONSORS: Jorge Chamizo & Senator Jeff Brandes

Sawyer C. Smith
Managing Partner
Wilbur Smith, LLC
SPOUSE: Melissa Vogt
SPONSORS: Rep. Heather Fitzenhagen & Rep. Jason Fischer

Crystal Stickle
Interim CEO
Florida Hospital Association
SPOUSE: Jesse
SPONSORS: Gus Corbella & David Ashburn

RETURNING MEMBER

Allison North Jones
CEO/North Public Relations

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

Manager's Message

All-Day Room at Your Club

The concept of an all-day room is something that I've been thinking about and wanting to implement at the CLUB for some time. It is a dedicated space that Members can enjoy not only during business hours but in the evening as well. It's quiet most of the time but can liven up, especially during the evening hours. With soft seating, you can hang out, casually sip a cup of coffee or enjoy a cocktail and a snack while working on your laptop or catching up on the news. Reservations are not necessary, and you don't need to purchase anything to enjoy your CLUB.

An all-day room is also an ideal spot to meet business clients. It can serve as a satellite office with access to wi-fi, a copier and basic office supplies for Members who don't have office space downtown.

After thinking about it further, I realized that the Lounge is the perfect location for an all-day room and it's starting to



Barry Shields
General Manager

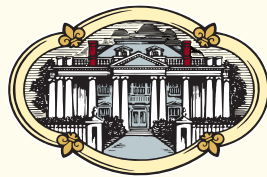
evolve into just that. There's complimentary coffee, juice, fresh fruit and granola bars available to you Monday through Friday from 7 to 11 a.m. Many of you have been enjoying our breakfast and lunch buffets in the Lounge during the legislative season, popping in for brief meetings throughout the day, or just to watch what's happening on the Florida Channel.

As the legislative season winds down, I hope you will keep the Lounge in mind as a downtown destination, open all day with staff ready to serve you. After all, it's more than just a space for libations, it's your private CLUB space to enjoy. I will continue to think of ways to enhance the all-day concept with added amenities to satisfy your needs. If you have any suggestions to improve on this idea, I'd love to hear from you.

I hope to see you in the CLUB soon.

Barry Shields, CCM,
General Manager

Club Rules to Remember



Guests

No member or designee or group of members and/or designees acting in concert shall allow the same guest to frequently use the CLUB facilities as a substitute for membership. All guests must be accompanied by a member of the CLUB; however, by prior arrangement, a member may request that a guest use the CLUB facilities without the member being present, no more than twice in a calendar quarter. All guests' charges will be billed to the member's account unless arrangements are made in advance for the guest to use a credit card.

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 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 Okken, 205-0665 for additional information or to book your Chef's Table.

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.



Springtime Tallahassee Weekend



Music Festival on Kleman Plaza Featuring Rodney Atkins

Friday evening March 27 | 6 – 10 p.m.

Come downtown for the Music Festival at Kleman Plaza and stop in the CLUB for our Friday night filet special and Martinis & Munchies in the Lounge before the show. It's the perfect night out!

Parade & Jubilee in the Park Enjoy lunch following the parade!

Saturday, March 28 | 10:30 a.m. – 2 p.m.

Buffet lunch | \$25++ adults | \$12++ kids ages 6 - 12

Unlimited Fresh Mimosas | \$12

Enjoy a beautiful day downtown celebrating springtime in Tallahassee and be sure to visit the CLUB for lunch on the balcony or patio. We'll be open from 10:30 a.m. – 2 p.m. serving this casual buffet. Happy springtime, Tallahassee!

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

SPRINGTIME TALLAHASSEE BUFFET

Chilled Items

- Garden Salad with Assorted Dressings
- Tropical Fruit Display
- Sunburst Salad
- Arugula and Orzo Salad
- Caprese Salad
- Assorted Salad Sliders- Egg, Ham, Chicken & Tuna

Hot Items

- Grilled Teres Major of Beef with Strawberry-Tomato Salsa
- Rosemary Grilled Chicken Breast with Honey Mustard Glaze
- Mahi Mahi with Pineapple Salsa
- Angus Beef Sliders
- Chicken Cordon Blue Sliders
- Summer Squash Casserole
- Lobster Mac and Cheese

Muffins, Biscuits, Breakfast Breads with assorted Jellies and Honey

Assorted Desserts, Cookies, Bars
Chocolate Dipped Strawberries

Monthly Club Buffet in the Florida Ballroom

Complimentary to members with March birthdays!
 Wednesday, March 11 | 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 March, 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

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.

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.



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 Bourbon cocktails. Add to the fun that our full Lounge menu will be offered at half price!



Full Charcuterie Board Only \$15.50

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

RETURN SERVICE REQUESTED

PRST. STD. U.S.
POSTAGE
PAID
TALLAHASSEE, FL
PERMIT NO. 368

BOARD OF GOVERNORS

Laura Boyd Pearce
President

Alia Faraj-Johnson
Vice President

Bruce Wiener
Secretary/Treasurer

Bill Moor
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

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

Kristin Siegel
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

Thank You to CUNEOCREATIVE.COM for Newsletter Design & Production