



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

June 2020

## CLUB Events

### 'Fresh From Florida' Pro Tips with Chef Tim

Complimentary cooking demonstration & tasting  
Friday, June 5 | 6 – 7 p.m.

### Weekly Family Feature Meals

3-course dinners  
Available Mon.– Sat.  
In-Club Dining | \$62  
Pick-up or delivery | \$42

### Birthday Night!

Complimentary entrée for Members with June birthdays!  
Wednesday, June 10 | 6 – 9 p.m.

### Five-Course Talley Vineyards Wine Dinner

Friday, June 19 | 6:30 p.m.

### Kids Pizza & Movie Night

Friday, June 19 | 6:30 p.m.

### Celebrate Dad!

Saturday, June 20  
Florida Ballroom, Balcony or Patio

### Tween Cooking Class

Wednesday, June 24  
6:30 p.m.

### Summer Feature

Dine-in the Club with the family!  
Weekly Family Feature \$62  
Serves 3 – 4 people

### Summer Hours & Holiday Closing

Lunch: Mon.-Fri.  
Dinner: Wed.-Sat.  
July 3 – 5, Closed for Independence Day

### Martinis & Munchies Happy Hour at the Club

Every Friday | 4 – 7 p.m.  
\$5 select martinis  
½ price Lounge menu

### 75¢ Estuary Oyster Night

5:30 p.m.-until sold out

## Manager's Message

# Welcome Back and Thank You for Your Support

GOVERNORS CLUB Members have been true champions during these uncertain COVID-19 times. You have supported your CLUB via your Membership and have allowed us to deliver food to your homes and offices when we were not permitted to serve you in our facility. You have kept the kitchen staff busy with take-out orders and made regular visits to the CLUB for curbside pick-up. We thank you!



Barry Shields  
General Manager

Easter and Mother's Day celebrations were completely different than years past. Historically, they are two of the busiest days of the year, many times serving up to 400 members in just one day. Although you could not come to the CLUB for your celebrations, you supported the CLUB and welcomed our dishes to your homes. Chef Tim and the kitchen staff worked overtime to ensure beautifully prepared meals were perfectly packaged and ready for your in-home celebrations. Your participation was fantastic.

Our takeout business has been surprisingly good. From the fiesta package for Cinco de Mayo, our signature Picnic Totes and the weekly Family Feature Meals, we are actively preparing wonderful takeout options for you. Now that we are open at 50% capacity, I am seeing many of you slowly and cautiously returning to the CLUB so we may serve you tableside. The wonderfully pleasant weather has provided an opportunity for you to enjoy outdoor dining for lunch, dinner and cocktails on the Patio and Balcony with plenty of space to enjoy.

Keep in mind that we are also providing lunch and dinner service in the Florida

Ballroom and Magnolia Room while renovations are taking place in the Grille. As mentioned last month, the spaciousness of your CLUB allows us to have plenty of open areas between tables both inside and outside. We continue to clean, sanitize, and review safe practices with all our staff and feel confident in the sanitary environment we are providing our Members and guests.

We recognized the popularity of Chef Tim's weekly Family Feature Meals and are now offering you an opportunity to enjoy these features served family style in the CLUB. Our new "all day" summer menu has recently debut and Member comments have been very complimentary. This menu is available at both lunch and dinner and offers returning Member favorites like the oyster haystack, Maine lobster roll, and the heirloom tomatoes & burrata salad. We also have a new burger on the scene called the Miami burger. It combines the flavors of a great burger with the goodness of a pressed Cuban sandwich. More substantial plates include a pan seared red snapper with strawberry and avocado salsa, our ever-popular GC prime ribeye steak and a bountiful bowl of bison bolognaise.

We will be moving to summer hours following the Memorial Day holiday. Your CLUB will be open for lunch Monday through Friday, and dinner Wednesday through Saturday. We will also offer our Family Feature Meals for pick-up or delivery on Monday and Tuesday evenings.

Come visit your CLUB soon, I am really looking forward to seeing you!

Barry Shields, CCM  
General Manager, COO

## Tween Kids Asian Cooking Class

Wednesday, June 24 | 6:30 p.m.  
\$22++



Bring the tweens age 9-12, to the CLUB for an entertaining and delicious night! Chef Tim will provide a hands-on cooking class to learn all the skills necessary to prepare this fantastic Asian dinner. For safety purposes, this class is limited to 10 tweens. Call 850-224-0650 for reservations; confirmed reservations will be billed.

*Vegetable and Shrimp Egg Rolls  
Kimchee-Style Sautéed Cabbage  
House Special Fried Rice*

## Kids Pizza & Movie Night



Friday, June 19 | 6:30 p.m. | \$15++

Bring the kids to the CLUB and enjoy an adult dinner in the dining room or attend our Tally Vineyards wine dinner. We will entertain them with *Toy Story 4* on our large projection screen with movie sound and a pizza party. All children must be potty trained, and parents/guardians must remain in the CLUB during the event. For safety purposes, this event is limited to 10 children. Call 224-0650 for reservations; confirmed reservations will be billed.

## Five-Course Talley Vineyards Wine Dinner

Friday, June 19 | 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. They focus on attention to detail in all aspects of farming and winemaking operations to produce distinctive wines



that capture the special character of their six vineyards. Enjoy Chef's incredible pairing menu at this wonderful dinner facilitated by Brian Binniker of Augustan Wine Imports. View the menu on our website and Call 850-224-0650 for reservations; confirmed reservations will be billed.

## Family Feature Meals

Delivery \$42 + tax | In-Club Dining \$62++

We continue to offer complimentary delivery or take-out of our delicious three-course family meals Monday through Saturday. In addition, you can now enjoy these meals in the comfort of your CLUB. Our family feature meals include a protein, starch, vegetable, salad, bread & butter, and an amazing dessert. Weekly menus will be available via e-mail, on our website and our social media. Staff is available to take your order Monday through Friday from 11 a.m. to 8 p.m., and Saturday from 3:30 p.m. to 8 p.m. Delivery orders must be received by 5 p.m. for same day service. We will do our best to deliver your order within 30 minutes of your requested delivery time.

## Birthday Night!

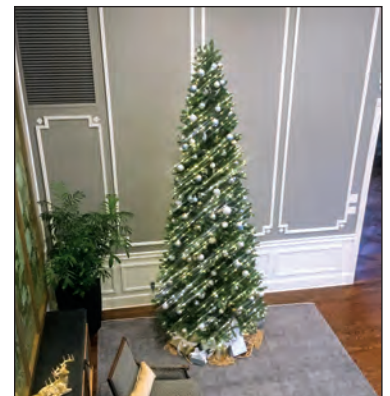
Complimentary entrée for Members with June birthdays!  
Wednesday, June 10 | 6 - 9 p.m. | Seating available in the Florida Ballroom, Patio or Balcony



Celebrate your birthday with friends and family at the Club. All Members with June birthdays will receive a complimentary entrée of your choice! We have plenty of space in our facility to ensure everyone has plenty of space to celebrate. Call 224-0650 to reserve.

## Book Your Holiday Parties Now to Enjoy Complimentary Sparkling Wine and Half-Priced Room Rental

Getting outside may be the only thing on our minds as we enter summer, but the holiday season always seems to sneak up quickly. Knock an item off your to-do list now and book your holiday festivities at the CLUB today! Enjoy our freshly renovated spaces for an intimate family dinner or invite the whole firm for cocktails and dancing in the Florida Ballroom. Let the GOVERNORS CLUB elves assist in making this a holiday season to remember. All holiday gatherings booked between Memorial Day and Labor Day will enjoy a 50% reduction in room rental and a complimentary sparkling wine toast for your guests.



## 'Fresh From Florida' Pro Tips with Chef Tim

Complimentary cooking demonstration & tasting  
Friday, June 5 | 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 will provide a cooking demonstration of three in-season tomato 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 monthly. Please call 224-0650 to reserve.



## Summer Hours and Relaxed Dress Code

Following Memorial Day, your CLUB will be moving to summer hours. We will be open for lunch Monday through Friday and dinner Wednesday through Saturday. Our take-out family feature meals will be available Monday through Saturday.



The dress code for summer will be very relaxed. Come as you are in your shorts, sundresses, and casual attire. Dine on the patio, balcony, Magnolia Room or the Florida Ballroom and have peace of mind knowing we have plenty of space to serve you. Happy Summer!

## GC Charcuterie & Imported Cheese Board

Full board \$32  
Half board \$17

Order a beautiful array of cheeses, Italian meats, sausages, dried fruits, olives, pickled vegetables & grilled flatbread from the talented chefs at your CLUB. Our boards are



carefully crafted with the finest ingredients available. Add a bottle of wine, cold brews, or your favorite cocktails to your order.



## Celebrate Dad!

Saturday, June 20

Seating available on the Patio, Balcony, Magnolia Room and the Florida Ballroom

Bring Dad and Grandpa to the CLUB for this fantastic Father's Day steak dinner they are sure to appreciate. \$40++, please call 224-0650 to reserve. Our full menu will be available on Father's Day as well.

**"Prime" Ribeye with Brussels Sprouts and Stout Cream Sauce**  
Char-grilled, thick cut steak, sautéed pork belly, cipollini onions, Brussels sprouts, thick cut onion rings with an intense sauce thickened with bread, dark stout, and cream

## Featured \$5 Cocktail of the Month: Watermelon Mojito

Havana, Cuba, is the birthplace of the mojito, although its exact origin is the subject of debate. Given the simplicity of the drink, it is perfectly plausible that different people "invented" the mojito at different times. If you were in Cuba with a bottle of fiery aguardiente and wanted to make it slip down a little easier, you just might reach for a lime, mint and sugar cane juice, given their abundance on the island. This month's cocktail gives the mojito a summer twist. Prepared with fresh watermelon juice, mint, lime, simple syrup, and white rum. It's a delectable summer drink.



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.



### Staff ANNIVERSARIES

Anna Anderson, Hostess, 2 years

Ronnie Hall, Sous Chef, 2 years



# GRILLING KITS



Let us help simplify your shopping and meal prep with wonderful kits to sizzle on the grill or in your kitchen. All meals will be in Cryovac packaging to ensure the freshest ingredients in your fridge!

Call the Club at 224-0650 and place your order 24 hours in advance of pick-up. Kits are available for pick-up Monday through Saturday. Order individual kits or bundle all three for \$190.

**Prime Steak Kit** - 4 each, 12 oz. "Prime" ribeye steak, 1 lb. asparagus, 6 oz. herb butter, 2 oz. steak seasoning - \$112



**Lighter Side Kit** - 6 each, 6 oz. boneless chicken breast, two pounds of ready to grill veggies, one pound of tropical fruit salad, 2 oz. lemon pepper - \$50



**Cheeseburger in Paradise Kit** - 6 each, 8 oz. Angus ground brisket patty, 6 ea. Knot rolls, 6 ea. American cheese slices, iceberg lettuce, tomato, red onion, dill pickle spear, bottle of Heinz steak sauce - \$54



## 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.

## What Members are Saying:

...“The ribs were delicious and fall-off-the-bone tender, the mac & cheese creamy and warm, the corn sweet and perfectly cooked, the slaw expertly seasoned, and the bread pudding just like my mama used to make. What a delightful dinner and excellent value. The portions were so large that we have enough left over for dinner tomorrow night.

It is such a pleasure and blessing that the GOVERNOR’S CLUB has chosen to remain open for take-out business and continues to deliver its long tradition of customer service excellence and valuable member benefits.

We are not surprised. As usual, our CLUB lived up to its lofty standards and exceeded our expectations....”

– Ray and Jennifer Green

Another homerun with the ribs dinner. Bread pudding is my wife’s favorite and I don’t particularly like it, so that was a huge hit, too! Perhaps we should make dinner delivery a permanent feature of the CLUB. Thanks

– John O. Clark

The delivered rib meal was most delicious. Meat was tender and all dishes were well seasoned. Most enjoyed by our family! Thanks for the service.

– Dr. Clinita Ford

Barry – the Cinco de Mayo meal was absolutely perfect. Thank you for always looking out for us. Paige in particular thought the meal (and the corn!) was outstanding. – Stephen Shiver

Instagram Post:  
Happy Cinco de Mayo!  
Thanks @govcubtally!  
– Kim Bertron



Bertron Family Fiesta Table

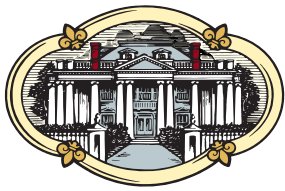


## Picnic Totes Grab a Tote and Enjoy a Delectable Picnic!

\$48 + tax | Call 850-224-0650 to order 24 hours in advance

Two-person tote contains: Choice of red or white wine, charcuterie plate with pate terrine, salamis, hard and soft cheeses, olives, pickled veggies, sundried tomato hummus with assorted crackers, French baguette & cheese straws, fresh fruit salad, chocolate fudge brownie, assorted cookies & bottled water.





# GOVERNORS CLUB 2020 MEMBERSHIP DRIVE

*Receive 6 Months of Complimentary Dues!*

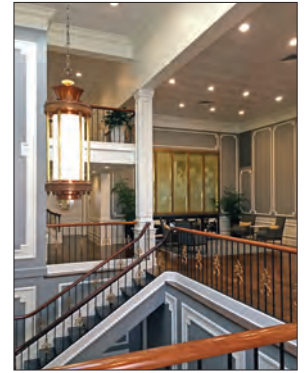
With things slowly moving back to some sense of normalcy, there is no better time to visit your CLUB and attend the upcoming events we have in store for you. It is also a great time to re-start our new member recruitment campaign with wonderful incentives for you. Take advantage of our spacious facilities, exciting upcoming events, and delectable menus to invite friends and colleagues to experience your CLUB!



*The Magnolia Room*



*The Executive Dining Room*



*The Parlor*

Phase I of the renovation is complete and your CLUB is sparkling with beautiful new upgrades, fixtures, and furnishings. Phase II is underway now and our Members are in for another treat with a fresh new look in the Grille at the end of summer.

The GOVERNORS CLUB is nearly 950 members strong, but we have capacity for growth. Membership is the most

important factor in determining financial strength and longevity. Private clubs rely on membership dues to provide entertaining events, excellent food and quality service. Based on the size and layout of our facilities we have the capacity and ability to serve a membership of up to 1,200. The single most important way to achieve that is through you – our loyal members.



A membership incentive plan called 1-2-3 was approved by the Board of Governors with great benefits for you. Here's how it works:

- **Step 1:** Simply provide our Sales & Events Director, Nicole Okken, with the names and contact information of anyone you feel would enjoy being a member of the Club. It can be just one person, or several. Nicole will contact the prospect on your behalf, invite them to take a tour of the CLUB and hopefully they will join.
- **Step 2:** For every pre-identified prospect that you recommended who joins the Club, you will be rewarded with **six months of complimentary dues or \$660 in food and beverage credits** (\$110 per month provided for six months, rewards do not accrue). Select the reward of your choice!
- **Step 3:** The more pre-identified prospects you provide who join, the greater your rewards.

The membership drive is underway now and will continue through December 31, 2020. I encourage each of you to help the CLUB in growing its membership and making us stronger.

*Please share the name, e-mail, and phone number of your prospects with:*

**Nicole Okken, Sales & Events Director | 850-205-0665 | [Nokken@GovClub.com](mailto:Nokken@GovClub.com)**



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

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### 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*

**Tim Drown**  
*Executive Chef*

**Ronnie Hall**  
*Sous Chef*  
**Kristin Siegel**  
*Pastry Chef*  
**Nicole Okken**  
*Sales & Events Director*  
**Cynthia Dilmore**  
*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

Florida Ballroom, Magnolia Room,  
Patio & Balcony  
Monday through Friday  
11:30 a.m. – 2 p.m.

#### Dinner

Florida Ballroom, Patio & Balcony  
Wednesday – Saturday  
5 p.m. – close

*Delivery orders for our  
Family Feature Meals must be received  
by 5 p.m. for same day service.*

#### Contact

202 S. Adams St.  
Tallahassee, FL 32301  
Reservations: 850-224-0650  
[Reservations@GovClub.com](mailto:Reservations@GovClub.com)  
[www.GovClub.com](http://www.GovClub.com)

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