



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

July 2020

## CLUB Events

### **Birthdays Night!**

Complimentary entrée for Members with July birthdays!  
Wednesday, July 8 | 6 – 9 p.m.

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

Complimentary cooking demonstration & tasting  
Friday, July 10 | 6 – 7 p.m.

### **Summer White Party Wine Tasting**

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

### **Kids Dinner, Cupcakes & Movie Night**

Secret Lives of Pets II  
Friday, July 24 | 6:30 p.m.

### **Perdomo Cigar Dinner**

Wednesday, July 29  
6:30 p.m. open bar | 7 p.m. dinner

### **Summer Feature**

Dine-in the Club  
Weekly family feature \$62  
Serves 3 – 4 people

### **Summer Hours & Holiday Closing**

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

### **Martinis & Munchies**

Happy Hour at the Club  
Every Friday | 4:30 – 7 p.m.  
\$5 select martinis  
½ price Lounge menu

### **75¢ Estuary Oyster Night**

Every Wednesday in the Lounge  
5:30 p.m.-until sold out

### **Morning Eye-Opener**

Complimentary coffee & breakfast bars  
Weekdays | 7-10 a.m.  
The Lounge

## Message from Your Club President

July is the beginning of another fiscal year for the GOVERNORS CLUB. It's a time to reflect on all the CLUB has accomplished during the past year, and a time to look toward the future. When reflecting on the past year, especially the past six months, I can't help but think of something I read on Facebook.



Laura Boyd Pearce  
Club President

"Imagine if 10 years ago you were approached by a time traveler who said 2020 is going to be an absolute circus. You know Donald Trump, the star of The Apprentice? Well he's the President of the United States... Kobe Bryant dies in a helicopter crash... and the world is devastated... Just when the world starts to recover from the loss of Kobe, some dude in China eats a bat and starts a global pandemic that specifically kills the elderly... Half of the population thinks it's fake... but the one thing everyone seems to agree on is that the only way to survive this is to hoard toilet paper... All sports are cancelled. Eventually, as hysteria grows, world governments are forced to shut down the entire planet and lock everyone in their houses, and the only person who can keep people from completely flipping out is a gun toting, mullet sporting man from Oklahoma with a meth addiction and 180 pet tigers!"

But in all seriousness, the CLUB has experienced many changes over the past year. Some of those changes have been carefully planned and executed, and some have been purely reactive to the current state of the world.

Phase I of the CLUB's interior enhancement project was completed in late October, and it includes a complete renovation of the

second and third floors of the clubhouse. If you haven't seen it yet, you will be impressed! It features bright interiors in a contemporary color palate, new furnishings along with restored original pieces, added millwork, a new tin ceiling, new wood flooring and carpeting, updated restrooms, and more open space at the top of stairs, due to the removal of the Parlour Bar

and the installation of oversized folding doors that serve as a divider between the Magnolia Room (formerly the Plantation Room) and the Parlour. With all of these changes, you'll be happy to know that the character of the library on the third floor was preserved by maintaining the dark wood paneling, while still updating the room with beautiful new furnishings and carpet.

All of this could not have been accomplished without the leadership of the CLUB's immediate past president, Bill Moor and the remainder of your Board of Governors, the hard work of the facilities/design committee, led by Diana Padgett – and, especially, the financial support of all of you, our CLUB members!

Once the Legislative Session ended in mid-March, Phase II of the interior enhancement project was scheduled to begin. And despite the challenges of the COVID-19 outbreak and subsequent executive orders, the construction started on time. Phase II includes new marble flooring in the foyer, various updates in the kitchen and in the Grille, a new coffered and acoustical tin ceiling, new flooring, an updated configuration of tables and booths and

*continued on page 3*

# Kids Dinner, Cupcakes & Movie Night



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

Let us entertain the kids while parents enjoy an adult evening at the CLUB. We will provide them a kid friendly meal and show *The Secret Life of Pets 2* on our large projection screen with movie sound. Following dinner, the kids will decorate cupcakes with a puppy dog theme. 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 850-224-0650 for reservations; confirmed reservations will be billed.

## Wine Fire Sale!

Beverage Manager Paul McShane has put together a fantastic wine fire sale list! With an abundance of wines to choose from, there is something or everyone. View the inventory on our website: Dining & Catering/Menus/ Wine & Cigar/ Wine Fire Sale and contact Paul at [paulmcshane@govclub.com](mailto:paulmcshane@govclub.com) to place your order. All sales are first-come, first-served and the price shown includes tax. We'll pull your selection for curbside pick-up.



## Birthday Night!

Complimentary entrée for Members with July birthdays!  
Wednesday, July 8 | 6 – 9 p.m. | Seating available in the Florida Ballroom, Magnolia Room, Patio or Balcony



Celebrate your birthday with friends and family at the CLUB. All Members with July birthdays will receive a complimentary entrée of your choice! We have an abundance of room in our facility to ensure everyone has plenty of space to celebrate. Call 850-224-0650 to reserve.

## 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 9 a.m. to 7 p.m., and Saturday from 3:30 p.m. to 7 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.

## 75¢ Estuary Oyster Nights Moved to Wednesday Evenings

5:30 p.m.-until sold out

Estuary Oysters are available in your Lounge fresh-shucked on the half-shell every Wednesday evening. Devour the salty bivalves for only 75¢ each alongside a cold brew or cocktail. Bring a group of friends and make it your Wednesday night tradition.



## 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 this 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 before Labor Day will enjoy a 50% reduction in room rental and a complimentary sparkling wine toast for your guests.



## ~ IN MEMORIAM ~

CLUB Member Terrie Brooks passed on May 31, 2020 after a two-year battle with cancer. She and her husband Robert “Bobby” Brooks were high school sweethearts. Terrie attended Florida State University and graduated in 1974 with a degree in interior design. Terrie and Bobby have two children, Wyatt and Hilary. Wyatt and his wife Amy are CLUB Members and Hilary celebrated her wedding at the CLUB. Terrie served on the Board of Governors from 2004-2008. The Brooks have been active Members since 2000 and visited the CLUB frequently for special events including the Kentucky Derby Party and our monthly wine tastings and dinners. Her cheerful presence will be missed.



## ‘Fresh From Florida’ Pro Tips with Chef Tim

Complimentary cooking demonstration & tasting  
Friday, July 10 | 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 watermelon 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 850-224-0650 to reserve.



## Fish & Game You Catch and We Cook

Bring your cleaned wild game or fresh catch to the CLUB and let us bake, broil, grill, poach or sizzle-up the fruits of your labor. For only \$12++ per person, enjoy your protein served with fresh vegetables and a choice of rice or potato. Better yet, bring both and we’ll dazzle your senses with an amazing surf and turf. Call ahead and let us know what you are bringing and how you would like it prepared. Bon appétit!



## Message from Your Club President *continued*

renovated restrooms. The facilities/design committee for Phase II, chaired by Lee Hinkle, has been working hard to ensure that this phase of the project is completed by the end of August, as scheduled.

During the past weeks when the CLUB could not be open due to the Governor’s *Safer at Home* order, the CLUB continued to serve the members by increasing its takeout offerings and providing delivery service, all of which has been a great success and is continuing. And now that the CLUB is authorized to be open at some capacity, the staff has worked diligently to make the clubhouse a clean and safe environment that the members can enjoy, while still providing plenty of space for dining in a socially distant manner. A huge thank you goes out to Barry and his entire staff for making all of this possible.

I feel fortunate to be a member of the GOVERNORS CLUB during these challenging times, and I look forward to the coming year when things can go back to normal and we can all enjoy our beautiful new clubhouse and all the CLUB has to offer on a more regular basis. I hope to see all of you around the CLUB soon!

Laura Boyd Pearce  
Club President

## Featured \$5 Cocktail of the Month: Frozen Peach Daquiri

There is no better way to cool down than with a refreshing frozen peach daquiri exploding with fresh, fragrant summer peaches! This cocktail is prepared with ripe peaches, simple syrup, lime juice, rum and ice.

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

Nancy Goodson, Controller, 36 years

Jamal Waheed, Dishwasher, 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 are in Cryovac packaging to ensure the freshest ingredients in your fridge!

Call the CLUB at 850-224-0650 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.

## End of Summer Ice Cream Social

Saturday, August 8 | 2 - 4 p.m.  
Second Floor & Balcony | \$15++

As summer ends, we'll be hosting our super cool end of summer party! With a bounce house, obstacle course and giant Skee-Ball game in the Main Dining Room, we'll pull out all the stops. Indulge in our ice cream bar with five yummy flavors and all the toppings you can imagine. Root beer floats, cold brew coffee, fresh spun cotton candy, popcorn and adult member bar create the perfect recipe for a great afternoon at the CLUB. Don't miss this opportunity to give summer a proper goodbye before heading back to school! All children must be accompanied by a guardian. For reservations call 850-224-0650; confirmed reservations will be billed.



## Summer Hours and Relaxed Dress Code

Your CLUB is observing summer hours. We are open for lunch Monday through Friday and dinner Wednesday through Saturday. The Lounge is open Monday through Friday with our full menus available for your enjoyment Wednesday through Friday. Complimentary bar snacks are always available in the Lounge. Take-out family meals are available Monday through Saturday.

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



## 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.



## Manager's Message

# Help Us Grow Your Membership!

With the implementation of our 2020 Membership Drive (additional information included below) each of you are being asked to serve as ambassadors of the CLUB. We need your assistance to recruit new Members and to help grow our roster. In return, we are providing wonderful benefits for your leads.

As you look within your circles to present the opportunity of Membership to family, colleagues & friends, some questions may arise relating to cost and categories. This information may be helpful:

Most perspective members will fall into the **Executive Membership** category. The initiation fee is \$2,500, monthly dues are \$110 and the monthly capital improvement fee is \$35. **Legacy Memberships** are available for individuals who have a parent or grandparent as a current Member. The initiation fee is reduced to \$1,000, monthly dues are \$110 and the monthly capital improvement fee is \$35. Joining the CLUB via a Legacy Membership is a great way to keep the CLUB experience moving forward to next generations. For individuals under the age of 35 the CLUB offers a **Junior**



Barry Shields  
General Manager

**Executive Membership.** The initiation fee is \$2,500 and is spread out over five annual payments of \$500. Monthly dues are \$110, and the monthly capital improvement fee is \$35. Junior Executive Members have the added benefit of receiving a \$30 food and beverage credit each month until the age of 35. There is also a **Legacy Junior Executive Membership** that reduces the initiation fee to \$1,000 and is payable in two \$500 annual payments.

It may be useful to know that all GOVERNORS CLUB Memberships belong to the individual, meaning there are no corporate or business Memberships. Business associates, professional partners or individuals who are otherwise affiliated with a Member are unable to enjoy CLUB privileges. Members do have the opportunity to obtain guest passes which are issued on a limited basis. **Spouses and significant others of the primary Member may use the CLUB at any time and in the same manner.**

I look forward to seeing you soon and meeting your prospective Members.

Barry Shields, CCM  
General Manager, COO

## Receive 6 Months of Complimentary Dues for Every Pre-Identified Prospect Who Joins Your Club!



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)

# Perdomo Cigar Dinner

Wednesday, July 29 | \$85++  
6:30 p.m. open bar | 7 p.m. dinner

We are pleased to offer another fantastic cigar dinner at your CLUB. This month Cigars of Tally will present our Members and guests the Perdomo Champagne 10th Anniversary Reserve cigar.

Awarded Best Brand of Nicaragua in 2018 by Cigar Journal, the Perdomo Champagne 10th Anniversary Reserve is blended using tobaccos that have been carefully hand-selected and aged for a minimum of six years. The Perdomo Champagne 10th Anniversary cigar introduced the technique of utilizing bourbon barrel-aged wrapper tobacco. This special aging process was a Perdomo family secret for years and Nicholas Perdomo, Sr. aptly named the beautifully bourbon barrel-aged wrappers, the "Champagne" of wrappers.

Begin the evening at our open bar followed by Chef Tim's perfectly crafted three-course steakhouse dinner. Call 850-224-0650 to reserve; confirmed reservations will be billed.

## Starter

*Alligator Sausage with Cilantro,  
Tomatillo Salsa and Cornmeal Breaded Soft Shell Crab*  
Pan seared Leon County alligator on blistered salsa verde with a crispy fried crab

## Entrée

*Tornedos of Beef, Butter Poached Lobster Medallions,  
Black Beans and Jalapeño Relish*  
Char grilled center cut twin tenderloin on Cuban style black beans, Maine lobster tails and spicy pepper salsa

## Dessert

*Chocolate Pound Cake with Brûlée Bananas  
and Dulce De Leche Ice Cream*

Moist, buttermilk-chocolate cake with toasted candied bananas and a rich and creamy "sweet of milk" candy caramel ice cream



## CG Welcome NEW MEMBER

Steven Lohbeck

Market President – Panhandle Ameris Bank  
SPONSORS: Bruce Weiner & Allison Harrell

## Master Magician & Mentalist Michael Gutenplan

Member Bar Cocktails, Dinner & Show | \$60++  
Friday, August 28 | 6 p.m. Cocktails  
7 p.m. Attendant Served Buffet & Show

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. Following dinner, open your mind and prepare to be truly amazed as Michael entertains with his psychic powers. The show is interactive, fun, and truly amazing. View the menu on our website and call 224-0650 to reserve; confirmed reservations will be billed.



## STAFFING UPDATE



Allison Ager



Nicole Okken

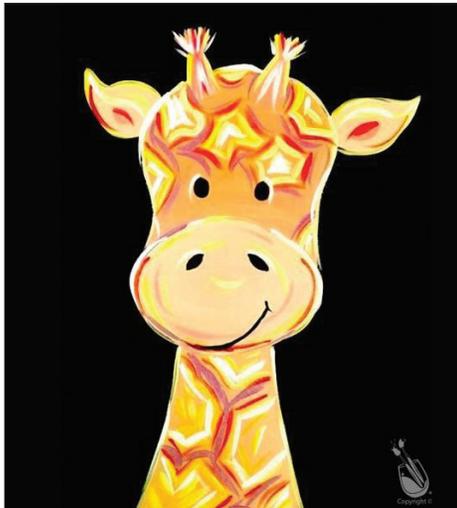
We have had a few changes to CLUB staffing and want to share the news with you. Our Membership and Marketing Director, Allison Ager, has decided to focus solely on CLUB communications, offering her the flexibility to work from home, her Happy Shack at the coast or anywhere she chooses. She continues to manage our CLUB website, produce our newsletter, prepare weekly email communications and share news, events and fun tidbits on our social media platforms. Allison has been part of the GOVERNORS CLUB family for 12 years and we are delighted that she will remain part of the team while pursuing new personal and professional opportunities. With her departure from Membership responsibilities, our Sales and Events Director, Nicole Okken has added Membership to her role. Nicole has been with the CLUB for four years and is a natural fit as she has worked closely with many of you to plan your personal and professional events at the CLUB. She looks forward to welcoming our new Members and planning your upcoming private event festivities.

## Welcome New Board Members



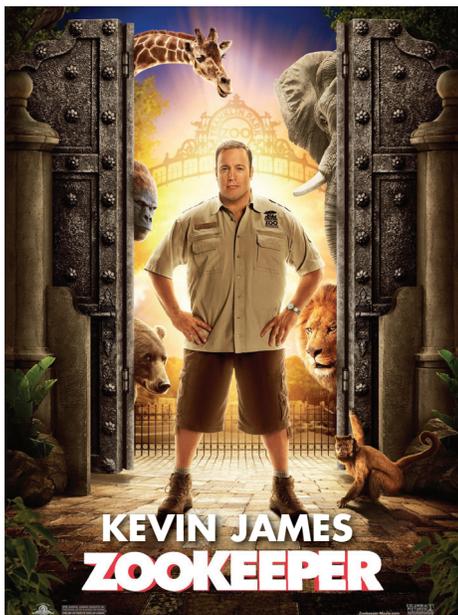
Congratulations to Neil St. John Rambana and Elizabeth Emmanuel, both recently elected to the Board of Governors. We appreciate their commitment to the CLUB and look forward to their leadership in the coming years. We would also like to thank outgoing Past President, Marion Hoffmann and Board Member J. Robert McClure III for their dedication the CLUB while serving in leadership roles.

## Kids Giraffe Day



Tuesday, August 4 | 1:30 – 5 p.m.  
\$38++

We are hosting another special afternoon just for the kids. Bring them to the Club for everything giraffes. Painting with a Twist will be on hand to guide the kids through painting their own giraffe masterpiece shown here. Once completed, we will provide them with sweet treats and present *Zookeeper* on our big screen with surround sound. Painting will take place from 1:30 to 3:30 p.m. followed by a snack and movie. Bring the children for all or part of the afternoon...whatever suits your schedule. Reservations must be made by Friday, July 31st. Call 850-224-0650 for reservations; confirmed reservations will be billed.



## Summer White Party Wine Tasting

Thursday, July 16 | 6:30 p.m. | \$34++ | Free for *Platinum Society* Members

This month's wine tasting will focus on summer white wines paired with creative white foods. We encourage you to dress in white and join us for a fun summer evening at the Club. This tasting will be facilitated by Adam Foster of Winebow Fine Wine + Spirits. Reservations required; confirmed reservations will be billed. Call 224-0650 to reserve.

### *Dry Riesling - Australia*

Pikes Estate, Polish Hill District, Clare Valley 2018

### *Sauvignon Blanc – Outdoor deck friendly*

Sean Minor, "Four Bears", California 2018

### *Chablis – From the heart of Chablis in Burgundy*

Louis Moreau, Chablis AOC 2018

### *Albarino – From one of the best estates in Northeastern Spain*

Lagar de Cervera, Rias Baixas 2018

### *Medium Sweet Riesling – From the same family that produces a very well-known beer*

Anheuser, Schlossbeckelheimer Kabinett 2017

## Summer Recipe from Chef Tim

The burrata salad quickly became a Member favorite when it debuted on the GC menu. Here is an opportunity to enjoy this wonderful summer salad at your table.

### Burrata Salad

- 1/2 each large heirloom tomatoes of different colors in wedges
- 3 each baby heirloom tomatoes of different colors, cut in half
- 1 each burrata cheese, 4 oz
- 1/2 tsp garlic, chopped
- drizzle of E.V.O.O.
- drizzle of balsamic reduction
- 2 leaves chiffonade basil & 1 sprig garnish
- 1 tsp pine nuts, toasted
- salt & pepper



### Method

- In a small bowl, combine tomatoes and toss with garlic, E.V.O.O. and seasoning
- Add the basil and lightly toss
- Arrange the tomatoes on plate with colors and shapes alternating
- Place Burrata in middle of tomatoes
- Add any juice to tomatoes and cheese
- Drizzle with balsamic reduction and EVOO
- Garnish with toasted pine nuts and fresh basil sprig



# GOVERNORS CLUB

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Tallahassee, FL 32302

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## BOARD OF GOVERNORS

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|---|---|
| <b>Laura Boyd Pearce</b><br><i>President</i>        | <b>Christine Ashburn</b><br><i>French Brown</i>         |
| <b>Alia Faraj-Johnson</b><br><i>Vice President</i>  | <b>John O. Clark</b><br><i>Elizabeth Emmanuel</i>       |
| <b>Bruce Wiener</b><br><i>Secretary/Treasurer</i>   | <b>Frank E. Gredler, M.D.</b><br><i>Allison Harrell</i> |
| <b>Bill Moor</b><br><i>Immediate Past President</i> | <b>Tim Nungesser</b><br><i>Cissy Proctor</i>            |
|   | <b>Neil St. John Rambana</b>                            |

## CLUB MANAGEMENT STAFF

- |  |   |   |
|--|---|---|
| <b>Barry Shields</b><br><i>General Manager/COO</i> | <b>Ronnie Hall</b><br><i>Sous Chef</i>                        | <b>Anna Dawkins</b><br><b>Branden Williams</b><br><i>Food &amp; Beverage Managers</i> |
| <b>Nancy Goodson</b><br><i>Controller</i>          | <b>Kristin Siegel</b><br><i>Pastry Chef</i>                   | <b>Paul McShane</b><br><i>Beverage Manager</i>  |
| <b>Tina Schmitz</b><br><i>Assistant Controller</i> | <b>Nicole Okken</b><br><i>Sales &amp; Events Director</i>     | <b>Mike Basford</b><br><i>Facilities Manager</i>                                      |
| <b>Tim Drown</b><br><i>Executive Chef</i>          | <b>Cynthia Dilmore</b><br><i>Food &amp; Beverage Director</i> |   |

## BUSINESS HOURS

### Lunch

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

### Dinner

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

### Cocktails

Lounge  
Monday through Friday  
4 - 10 p.m.

### 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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