



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

August 2020

CLUB Events

Kids Giraffe Day

Tuesday, August 4
1:30 – 5 p.m.

Cotillion Fall Ball

Friday, August 7
7- 9 p.m.

End of Summer Ice Cream Social

Saturday, August 8
2 – 4 p.m.

Birthday Night!

Complimentary entrée for Members with August birthdays!
Wednesday, August 12
6 – 9 p.m.

'Fresh From Florida' Pro Tips with Chef Tim

Complimentary cooking demonstration & tasting
Friday, August 14 | 6 – 7 p.m.

Sangiovese Wine Tasting

Thursday, August 20 | 6:30 p.m.

Master Magician & Mentalist Michael Gutenplan

Dinner & Show
Friday, August 28 | 6 p.m.

Complimentary Grille Reveal

Tuesday, September 1 | 5 – 7 p.m.

Kentucky Derby Party

Saturday, September 5
4:30 – 7 p.m.

Football Watch Parties!

Watch FSU football games in the Lounge

Family Feature Meals

Dine-in, take-out or delivery
Serves 3 – 4 people

Summer Hours & Holiday Closing

Lunch: Mon.-Fri.
Dinner: Wed.-Sat.
Lounge: Mon.-Fri.
Closed Monday, September 7
Labor Day

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. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Master Magician & Mentalist MICHAEL GUTENPLAN

SOLD OUT

Member Bar Cocktails, Dinner & Show | \$60++ | Friday, August 28
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 dinner, open your mind and prepare to be truly amazed as Michael entertains with his psychic powers. His incredible displays of ESP, hypnosis, telekinesis, 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 all new material for this show! Call 850-224-0650 for reservations; confirmed reservations will be billed.



See menu on page 6

Featured \$5 Cocktail of the Month:

White Sangria with Mango & Berries

This is the perfect fruity, summer cocktail. The winning combination of white wine, Cointreau, Grand Marnier, mango, and summer sweet berries will cool you down and pick you up!



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: Darioush Cabernet and Far Niente Chardonnay.

Labor Day Closing

Monday, September 7

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 for everyone. View the inventory on our website: Dining & Catering/Menus/ Wine & Cigar/ Wine Fire Sale and contact Paul at 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 August birthdays!
Wednesday, August 12 | 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 August 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 or Take-Out \$42 + tax | In-Club Dining \$62++

We continue to offer complimentary delivery and 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 Every Wednesday Evening

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.





FSU Football Watch Parties at Your Club

Lounge opens two hours before each game.

Bring your gameday festivities to the Lounge and watch all the Florida State home and away football games with us. The games will be aired on our numerous TV's with surround sound. We have a fully stocked bar, cool air conditioning and Chef Tim's gameday menu to ensure a win in the comfort of your CLUB!

GC Chicken Wings \$11

Eight Buffalo style chicken wings with blue cheese dressing, celery and carrot sticks

"Hot Mess" Fish Dip \$13

Smoked fish, onions, peppers, sweet & spicy candied jalapenos, cream cheese, lemon juice, Old Bay served with cucumbers and crackers

Smoked Bradley's Sausage Dog with Beer Braised Onions \$10

Slow cooked sweet onions with PROOF beer, local sausage, whole grain mustard, spicy pickles and Muenster cheese in French bread

BBQ Bacon Cheddar Burger \$15

Half pound ground brisket burger on brioche bun with crispy bacon, cheddar cheese, hickory smoked BBQ sauce, lettuce, tomato and pickles

Oyster Po'boy Sandwich \$14

Crispy fried oysters on soft roll with shredded lettuce and jalapeño mayonnaise

Southern Fried Chicken Sandwich \$14

Crispy fried chicken tenderloins, southern style pimento cheese and braised collards all grilled on thick, Texas toast with dill pickle slices

Hand-helds are served with choice of salt & pepper French fries or sweet potato fries.

Cotillion Fall Ball

Friday, August 7 | 7- 9 p.m. | Florida Ballroom

We are pleased to welcome our Cotillion participants back to the CLUB for the culmination of their yearlong program. Parents are asked to bring their cotillion students to the CLUB for dinner and the ball from 7 – 9 p.m.

Parents are asked to return at 9 p.m. for a brief presentation and the evening will close at 9:30 p.m. All cotillion parents are welcome and encouraged to dine at the CLUB during the ball. Call 850-224-0650 for reservations.



'Fresh From Florida' Pro Tips with Chef Tim

Complimentary cooking demonstration & tasting

Friday, August 14 | 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 sweet corn 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.



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.





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.

GC Charcuterie & Imported Cheese Board

Full board \$32
Half board \$17

Enjoy 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.



Complimentary Grille Reveal

Tuesday, September 1 | 5 - 7 p.m.

Thank you for your financial support of the GOVERNORS CLUB interior enhancement plan. Please join us as we celebrate the completion of phase two renovations and reveal our beautiful new Grille. Relax, enjoy complimentary cocktails and hors d'oeuvres, visit with friends and check out your new Grille space. We are so grateful to the membership for supporting this important project and hope to see all of you at this exciting reveal and celebration. Summer hours will end following Labor Day and the Grille will open for dinner on Tuesday, September 8. Reservations appreciated; call 850-224-0650.



Staff ANNIVERSARIES

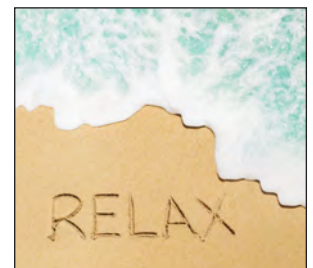
Nicole Gerzina, Server, 2 years

Tina Schmitz, Assistant Controller, 9 years

Summer Hours and Relaxed Dress Code

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, the Florida Ballroom or Magnolia Room and have peace of mind knowing we have plenty of space to serve you. Happy Summer!



Manager's Message

Your Club is Your Community

On numerous occasions I've talked about the benefits of dining at a private CLUB versus a public restaurant. Private clubs have the advantage of providing quality product, nice portion sizes, great menu pricing, wonderful ambiance and a higher level of personalized service. There are many dining options in every city, including ours, where you can find an enjoyable meal. So really, how is your CLUB different? The answer lies within the CLUB community and the many offerings provided. Private clubs are comprised of people with like minds looking for camaraderie and support. Besides from being a place to enjoy wonderful food and beverage, clubs are a community with many opportunities to get involved and be a part of something special.

Here at the GOVERNORS CLUB we serve our Members in many ways. Your CLUB is centered around business and social offerings for everyone. We provide educational opportunities through speaker events, cooking classes and wine tastings. You can be entertained with live music in the dining room or attend a great CLUB event like the upcoming Master Magician



Barry Shields
General Manager

& Magician dinner & show. You can enjoy a casual dinner or pull out all the stops in a private room with a personal Chef who prepares a dazzling multi-course dinner for you and your guests. At the CLUB you can make new business contacts via networking opportunities or make new friends in the Lounge. Enjoy dining and relaxing inside or outside on our private patio and balcony. We will even keep the kids occupied with movie nights and cooking classes. We continue to look deep within the many interests of our Members and strategize on ways to attend to those interests.

Stay in touch with your CLUB community via our newsletter, e-mails, Facebook posts, tweets, Instagram and website. Keep informed on the wealth of opportunities to socialize and enjoy your CLUB. And if by chance you are talking with someone about joining, you will have an abundance of information to share about your CLUB.

See you around the CLUB!

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

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.



Welcome NEW MEMBERS

Tyler Anderson

Author & Pastor

SPOUSE: Stephanie Anderson

SPONSORS: Laura Boyd Pearce

and Alia Faraj-Johnson

Emmanuel Manhiri

Partner, 24 By Design

SPONSORS: Doug Tatum

and Alia Faraj-Johnson

Dr. Pamala Good

Owner, Good Smiles Dentist

SPOUSE: Dr. Shane Roane

SPONSORS: Jim Thielen and Dave Alcorn

Sangiovese Wine Tasting

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

Sangiovese, pronounced SAN-jo-vay-zay, is Italy's most widely planted red grape variety and is used to make a wide variety of wines, including chianti. Not widely planted outside of Italy, sangiovese is well-loved in its native country. Sangiovese wines offer a wide range of tastes from very earthy and rustic to round and fruit-forward. Regardless of where it's grown, it always exhibits cherry flavors with more subtle notes of tomato. This evening will be

facilitated by Adam Foster of Winebow Fine Wine + Spirits and complimented with Chef Tim's light bites. Call 850-224-0650 to reserve, confirmed reservations will be billed.



Fattoria Selvapiana, Chianti Rufina

Altesino, Rosso di Montalcino

Poggio Scalete, Chianti Classico (Greve)

Tua Rita, "Perlato del Bosco", Cortona

Poliziano, Vino Nobile de Montepulciano

Master Magician & Mentalist Michael Gutenplan *Menu from page 1*

Server Attended Buffet

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



Kentucky Derby Party

Saturday, September 5 | 4:30 – 7:30 p.m. | \$59++
Adults Only Please



The horses will race at Churchill Downs in September and we plan to celebrate with our Kentucky Derby Party! Ladies show off your finest Derby hats and gentlemen sport your bow ties for an opportunity to win prizes in each category. If you are feeling lucky, test your fortune in our Derby contests and raffle with CLUB prizes. Price includes Derby fare, unlimited mint juleps and bourbon cocktails featuring Buffalo Trace bourbon, sparkling wine & select assorted beers. All guests will take home a genuine 2020 Kentucky Derby glass. Partial proceeds from this event will support the Junior League of Tallahassee. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Chilled Items

- Assorted Deviled Eggs
- Southern pimento cheese with crackers, breads and veggies
- Chicharróns & cracklings
- Broccoli Salad

Soup

- Beer Cheese Soup with Rye Croutons

Warm Foods

- Country Ham and Biscuits with jellies, jams and honey
- Chef Ronnie's "Chicken Fried"
- "Build your Own" Pulled Pork Sliders with Southern Coleslaw, BBQ Sauces, & dill pickles

Sweets

- Banana Puddin', Upside Down Apple Caramel Cake



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 do 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!





GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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BOARD OF GOVERNORS

- | | |
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| Alia Faraj-Johnson
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| Bruce Wiener
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| Bill Moor
<i>Immediate Past President</i> | Tim Nungesser
<i>Cissy Proctor</i> |
| | Neil St. John Rambana |

CLUB MANAGEMENT STAFF

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

www.GovClub.com

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