



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

January / February 2022

CLUB Events

New Year's Eve in the Grille
Friday, December 31

Birthday Night
Wednesday, January 5

**Château de Saint Cosme
Wine Tasting**
Thursday, January 20

Kid Movie Night
Friday, January 21

Birthday Night
Wednesday, February 9

Valentine's Experience
Saturday, February 12

**Mountain Wines of Italy
Tasting**
Thursday, February 24

**FSU Basketball Pre-Game
in the Lounge**
Complimentary Wings & Chili

Holiday Closings
January 1 – New Year's Day
January 17 – MLK, Jr. Day

**Legislative Breakfast &
Lunch**
Tuesdays, Wednesdays &
Thursdays in the Lounge

Wednesdays
75¢ Oyster Night
The Lounge

Fridays
1/2 Price Happy Hour
\$24 Filet Night

Saturdays
BYOB and enjoy
waived corkage fee



Join the... 2022 Platinum Society

Extraordinary Food & Wine

The **2022 Platinum Society** is a club-within-a-club group that offers exclusive VIP membership into **CLUB** events featuring wine and spirits. 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 (\$30 off Member price)
- Personal storage for twelve bottles of wine
- Waived corkage fees
- Beautiful GOVERNORS CLUB logo wine opener for new **Platinum** Members
- **Platinum Society** lapel pin for new **Platinum** Members
- 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. 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 Nicole Okken, nokken@govclub.com, 850-205-0665.

Celebrate New Year's Eve in the Grille!

Dine in the beautiful Grille with our full à la carte menu. All guests will enjoy a complimentary sparkling toast and decadent chocolate truffles at the conclusion of the evening. Call 850-224-0650 for reservations.

Happy New Year!



Opening Nights Dine Before the Show!

Don't worry about missing the opening act when you dine at the CLUB! Our special \$24 filet mignon or fish fillet dinner comes complete with a wedge salad, fresh veggies, and a baked potato with bacon bits, sour cream, chives, & cheddar cheese. Available Monday through Saturday from 5 to 6:30 p.m.



Dine with Us Before these Shows:

January 15 – *Ledisi Sings Nina*

January 24 – *Charlie Albright*

February 4 – *Robin Spielberg*

February 8 – *The Life & Music of George Michael*

February 9 – *The King's Singers*

February 10 – *Colson Whitehead*

February 12 – *Tribute to Aretha Franklin*

February 14 – *Pilobolus - Big Five-Oh!*

February 18 through February 26 – *FSU Presents Cinderella*

February 22 – *Meklit*

Kids Movie Night

Friday, January 21 : 6:30 p.m. : \$25++

Featuring *Ron's Gone Wrong*

Let us entertain the kids while adults dine in the Grille with live music. We will feed the children a kid friendly meal and present the movie on our large projection screen with movie sound.

Ron's Gone Wrong is the story of Barney, a socially awkward middle-schooler and Ron, his new walking, talking, digitally-connected device, which is supposed to be his "Best Friend out of the Box." Ron's hilarious malfunctions set against the backdrop of the social media age, launch them into an action-packed journey in which boy and robot come to terms with the wonderful messiness of friendship.



The Grille

\$13 Fast Lunch Features

All New Features!

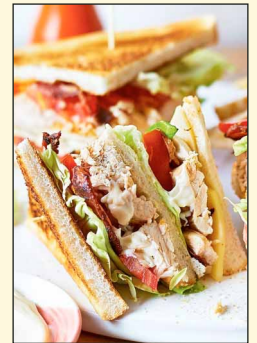
Our Fast Lunch features offer Member Value Pricing with Your choice of Soup of the Day or a Side Garden Salad.



Monday

Club Sandwich

Grilled chicken with bacon, lettuce, tomato and mayonnaise on three slices of toasted white bread with chips

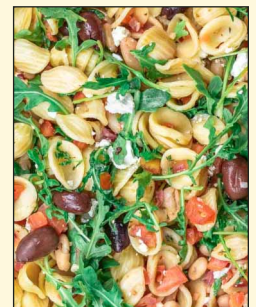


Club Sandwich

Tuesday

Greek Chicken Pasta

Sautéed red onions, garlic, artichoke hearts, tomatoes, parsley, and chicken breast in olive oil tossed with orecchiette pasta, feta cheese, kalamata olives, lemon juice and oregano



Greek Chicken Pasta

Wednesday

Cajun Blackened Grouper

Cajun spiced grouper over slow braised red beans and rice with spicy cream sauce and sautéed green beans

Thursday

Maple Dijon Chicken

Sautéed breast of chicken with wilted spinach, Vermont maple syrup, French mustard and cream, roasted fingerling potatoes, crumbled bacon, and feta cheese

'Fry Day'

Crispy Fried Catfish

Cornmeal and flour dredged fillets, stone ground yellow grits with cheddar cheese, collard greens, cocktail or tartar sauce and lemon

Manager's Message

Our Future is Bright!

The year of 2021 at the CLUB has been a story of rebounding, and then some. Thankfully, Member usage has returned to normal levels with an abundance of lunch and dinner activity. Revenues from private events & banquets are surpassing anything we've seen for quite some time. The renovations are paying off generously, as the CLUB is once again viewed as one of Tallahassee's preferred venues for special occasions.

The loan obtained to build the Lounge has been paid off, and the PPP loan that we leaned on during the COVID -19 shutdown and has been forgiven. We were able to pay off our line of credit for CLUBHOUSE renovations earlier than planned, so our only debt at this time is a low interest SBA loan obtained to assist with operating expenses during the pandemic. We are not debt free, but we very close.

As we finished one of the busiest Decembers I've seen since my return to the CLUB in 2014, we prepare to take on the 2022 legislative session, which begins the week of January 10th. If session activity is as busy as the committee weeks we enjoyed, then we are in for a great start to 2022.

Our Membership has continued to grow and this is most important for the continued success of the CLUB.



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. Invite a friend or colleague to join your CLUB and receive six months of complimentary dues or \$660 in food and beverage credits.

The same membership application process, monthly dues and GOVERNORS CLUB benefits will apply. Contact Nicole Okken, nokken@govclub.com 850-205-0665 for confirmation of qualification and a Loyalty application.

Along with our growth, support from our Members remains at an impressively high level. There's a great amount of pride among our Membership and it shows.

Now that the main CLUBHOUSE is enhanced and inviting, discussions are underway among the Board of Governors regarding Lounge renovations. With the Lounge approaching 16 years of age, it is in need of a refresh and reboot. A committee has been formed to explore options for the Lounge and to make recommendations for consideration by the Board and Membership. One element of the discussions is to determine what's in the best interest of the CLUB in terms of the smoking policy and to once again analyze opportunities involving our 4COP liquor license. There are several scenarios that would allow the CLUB to accommodate all interests while creating a benefit for future projects and financial security. The committee is mindful of what makes the Lounge a great place to gather, relax, and enjoy a cocktail and they want to ensure it's an environment that is highly impressive, inviting and fun. More information will be provided as the committee completes their work.

We look forward to an active 2022 at your CLUB and I look forward to serving you often in the New Year.

Barry Shields, CCM, COO



Barry Shields,
General Manager

Thank You from Your Staff



Thank you to our very generous Members for your contributions to the annual Employee Holiday Fund. The fund is distributed on an equitable basis to all employees of your CLUB. Your staff is very appreciative of these gifts which truly make the holiday season especially joyful for themselves and their families. We look forward to providing you exceptional food and service in 2022.



Children's Holiday Party

Benefitting Big Bend Homeless Coalition!



Photos Courtesy of The Workmans

Welcome NEW MEMBERS

Suhail Chhabra

Attorney, Ethics Commission

SPONSORS: **Dr. Jack Capra & J. Alan Lawson**

Sheela VanHoose

Partner, The Southern Group

SPOUSE: **Jarrold VanHoose**

SPONSORS: **Dave Shepp & James McFaddin**

Kate Clark

Managing Partner, Cypress Capitol

SPOUSE: **Joshua S. Clark**

SPONSORS: **Samuel J. Ard & Winn F. Peebles**

Brenda Williams

Executive Director, Tallahassee Housing Authority

SPONSORS: **Gayle Anderson & Elizabeth Emmanuel**

Nicholas Catroppo

VP Political Operations, Florida Chamber of Commerce

SPOUSE: **Amanda Catroppo**

SPONSORS: **Andrew Wiggins & Carolyn Johnson**

Cassandra K. Jackson

City Attorney, City of Tallahassee

SPOUSE: **Jesse Jackson**

SPONSORS: **Rev. R.B. Holmes & Michael Mattimore**

Aboye Jinkri

Operations Manager, Indelible Business Solutions

SPONSORS: **Mario Bailey & Jose Alfaro**

Michael D. White, II

President of Business Development

Indelible Business Solutions

SPONSORS: **Jose Alfaro & Mario Bailey**

Representative Keith Truenow

Business Development, Lake Jem Farms

SPOUSE: **Dodi Truenow**

Sponsors: **Adam Botana & Kaylee Tuck**

Dr. Shamatial Roberson

President of Health & Human Services

Indelible Business Solutions

SPONSORS: **Jose Alfaro & Mario Bailey**

Cornelius Smith

Grants Specialist III, Florida Department of Education

SPOUSE: **Natasha Smith**

SPONSORS: **Elizabeth Emmanuel & Samantha Ferrin**

Joshua Hay, Sr.

Chief Executive Officer, Indelible Business Solutions

SPONSORS: **Jose Alfaro & Mario Bailey**

Thomasina F. Moore

Of Counsel, Gray Robinson, P.A.

SPOUSE: **Dennis W. Moore**

SPONSORS: **Michael Huey & Elizabeth "Bib" Willis**

RETURNING MEMBER

Wengay M. Newton

Candidate for State Representative

SPOUSE: **Melissa C. Newton**

Staff ANNIVERSARIES

January

Wally Grinager, Bartender, 1 year

Isabella Nolan, Server, 1 year

Barry Shields, General Manager, 8 years

Kerstyn Whitener, Server, 1 year

February

Willie Arnold, Cook, 3 years

Roshawn Atkins, Cook, 3 years

Jeremy DeGrove, Cook, 1 year

Tim Drown, Executive Chef, 3 years

Elvin Ortiz, Cook, 3 years

\$8 Peach Daiquiris All Day Every Day!

This "peach" of a daiquiri easily became a member favorite when it debuted as Cocktail of the Month in the summer, so we decided to offer it year around! Prepared with ripe peaches, simple syrup, lime juice and rum. Stop in your CLUB for a refreshing taste of summer!



Valentine Experience 2022

Table d'hote with a Live, Soulful, Jazz & Blues Performance in our Dessert Room

Saturday, February 12 : Seating from 5 – 9 p.m.

Dinner & Dessert Room \$95++

Dessert Room Only : \$20++ : 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 850-224-0650 for reservations; confirmed reservations will be billed. Please note that à la carte dining will not be available in the Grille on this evening



Anna Wescoat
Singer/Songwriter

DINNER IN THE GRILLE

AMUSE BOUCHE

Mini Maine Lobster Roll

Poached Maine lobster, celery, mayo, & lemon in a buttered roll

STARTER

St. Marks Shrimp Cocktail

Jumbo shrimp poached in lemon & spices with Valentino horseradish sauce

SECOND COURSE

Lobster Bisque

Maine lobsters slowly simmered with leeks, celery, tarragon, tomato paste, paprika with cream, brandy, sherry, lobster meat, chives & crème fraiche

THIRD COURSE

Pink Lady Salad

Crisp lettuces, sun dried cherries, celery hearts, Pink Lady apples, blue cheese, green peas, candied pecans & Cupid vinaigrette

MAIN COURSE (Choice Of)

Pan Seared Florida Grouper

Seared Gulf fillet with pumpkin seed beurre blanc, parsnip puree, roasted fingerling potatoes, baby carrots, broccoli, roasted red peppers & artichokes

Char Grilled Prime Ribeye

Yukon mash potatoes with Applewood bacon & Vermont cheddar, asparagus bundle, onion straws & bourbon butter

Valentine Duo

Petit filet mignon & red wine demi-glace, lobster tail & drawn butter, haricot verts, & sweet russet custard potatoes

Roast Duck with Thai Red Curry

Semi boneless Long Island duck on jasmine rice, sweet & spicy red curry sauce with cherry tomatoes, coconut milk, pineapple & basil



VALENTINE'S DESSERT EXPERIENCE

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



Reminders for 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 Offerings:

Breakfast sandwiches and lunch buffets will be offered in the Lounge on Tuesdays, Wednesdays and Thursdays during Legislative Session.

Charge Up:

There are electrical outlets along the lower portion of the Lounge bar, allowing you to re-charge your tablet & phone!

Picnic Totes

Pick-up a tote and enjoy a cozy night in!

\$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 pâté 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.

Mountain Wines of Italy Wine Tasting

Thursday, February 24 : 6:30 p.m.

\$34++ : Free for Platinum Society Members

Travel across Italy from the comfort of your seat at the CLUB as we dive into the Mountain Wines of Italy. This is the second edition of this very popular tasting event! For this tasting, we will be featuring fresh new wines that include delicious sparkling wines from Alta Langha in Piedmont, a volcanic-ash-laden white wine from Mt. Etna in Sicily, and a host of red wines made from indigenous varieties from Alto Adige, Valtellina, and the Colli Berici foothills of the Dolomites. The wines will be presented by Adam Foster of Winebow Fine Wine+Spirits along side Chef Tim's light bite pairings. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Featured Varieties

Serafino bubbles are produced with a traditional Champagne-method, aged 24 months on less, with a very low dosage (3 grams per liter).

Carricante is bone-dry, with mineral, high acid, aromas and flavors of lemon, pear, apple, and wet stone.

Nebbiolo Is a light bodied, savoury, Burgundian. It is from Lombardy, the highest Nebbiolo region near the Swiss boarder .

Lagrein is from some of the highest vineyards in Alto Adige. Merlot-like with medium high acid, it enjoys violets, pepper, and juicy black currant.

Capazzana is the original super Tuscan. Aged in barrique, this dry wine enjoys sandy tannins, red cherry, plum compote, & oak spice.

Bradisismo is juicy, dense and round in style. A warm hug of a red wine.

Featured \$5 Cocktails of the Month

January: Lemon Drop Martini

Pucker-up to the perfect balance of sweet and sour. This cocktail is reminiscent of the classic Lemon Drop candy. Prepared with Tito's vodka, triple sec, fresh lemon juice, & simple syrup. Your cocktail will be served in a martini glass with a sugar rim.



February: Batanga

This cocktail is like a Cuba Libre, except with tequila in place of rum. Invented in Mexico in 1961, it is prepared with tequila, fresh lime juice, and Coca-Cola, and served in a tall glass with a salt rim & lime garnish.



Call or Text the Valet for Your Automobile



When you are ready to depart the CLUB, simply call or text the valet Captain on duty with your receipt number. This will reduce your wait time during the busy legislative season. The number to call is 850-294-2326 and will also be printed on your valet ticket.

Birthday Night!



Complimentary Entrée for Members with Birthdays in January & February!

Wednesday, January 5 † Wednesday, February 9
6 – 9 p.m. † Seating available in the Grille, Patio or Balcony

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

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.



What They Are Saying...

Thank you **Nicole**. The Ladies Luncheon was lovely! We were so pleased. Your staff could not have been more gracious and accommodating. I especially want to mention **Olaf**, who was so warm and friendly and provided such good service. Wishing you all a very Happy Holiday season!

Kind regards, **Sharyn Davidson**, Magnolia Farm

Nicole - I wanted to say thank you so much this morning to you and your staff at the CLUB. Our Belles and Gents coronation ball was wonderful and I am still hearing compliments this morning about it. Your staff, especially **Anna** went above and beyond for us and it won't go unnoticed! Kim and I could not have had such a successful event without your help. Thank you so much again, **Becky Scaringe**, General Chair, Springtime Tallahassee

Mary Charlotte -.awesome as always. Just wonderful. The CLUB is rocking!!!
- **Ron Sachs**

Kaitlyn was exceptionally good. Very attentive and a pleasure to interact with. Thank you! - **Joe Kelley**

Camille was very attentive to making our experience outstanding! -**The Kelley's**
Cassidy has fabulous people skills! She should be commended. - **Maxine George**
Chason provided professional and graceful service and was extremely courteous.
- **Ash Williams**

Joshua was very patient and accommodating with our family dinner tonight, including our 18 month old. We so appreciate **Joshua**.

Isabella's service was superb! Professional, knowledgeable...first rate.

Château de Saint Cosme Wine Tasting



CHATEAU DE SAINT COSME

Thursday
January 20
6:30 p.m.

\$34++ 🍷 Free for Platinum Society Members

Château de Saint Cosme of the Rhône Valley in France is an excellent wine producer with a lot of history. In the heart of the appellation Gigondas, the Château de Saint Cosme is an exceptional estate, with its Gallo-Roman fermentation vats perfectly preserved. This fantastic historical site gives a good idea how their ancestors the Gallo-Romans lived. Since 1490, the family has been vignerons for 14 generations. Saint Cosme is exceptionally located at the crossing of two geological faults, which is very rare and provides an extraordinary diversity of soils. The Saint Cosme's Chapel, located in the heart of the vineyard is a pure example of Roman art. Built at the XI and XII centuries, the Chapel is a witness of the medieval times, and it gives an intense and special atmosphere to the vineyard. The family's dedication to Saint Cosme is total. They express the extraordinary potential of the terroirs combined with the beautiful old vines of the vineyard. The ancient know-how, the organic viticulture and the understanding of the terroirs are part of their strong ideas. Wines will be paired with Chef Tim's light bites and Adam Foster of Winebow Fine Wines+Spirits will facilitate the evening. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Château de Rouanne Brut Nature Rose 19
Château de St Cosme Deux Albion Blanc
St Cosme Cotes du Rhône
Château de Rouanne Vinsobres Rouge
Château de St. Cosme Gigondas

GOVERNORS CLUB Featured in Northwest Florida Weddings

By *Caroline Campbell Kinnaird*

"We chose the GOVERNORS CLUB because it is classic Tallahassee! Growing up, I attended many receptions, events, and weddings, including my oldest brother's wedding. I didn't realize the CLUB was getting a makeover when we decided to book the space for our reception. When we showed up for the first walkthrough, we were pleasantly surprised with how exceptional the renovations looked.

There really wasn't much we needed to do to decorate, as the decor fit our aesthetic perfectly — traditional and timeless. Selecting the GOVERNORS CLUB was a big plus logistically, as they handle most everything in-house. From experience with prior weddings and events in Tallahassee, we didn't want to deal with multiple vendors arriving at a separate venue.

Nicole Okken, Brandon, Greg, and the whole team were spectacular from start to finish. Everyone was hospitable, kind, joyful and went above and beyond to make Darren and I feel special. They constantly checked on us, were helpful moving us around, kept up with the agenda we planned, and gave us a delicious, bountiful dinner ahead of joining the party. During the planning process, Nicole was so helpful making sure every detail was captured and exactly what we wanted.

Darren and I live in Washington, D.C., so planning our wedding from a distance during a global pandemic was sometimes a challenge over the 14 months from engagement to wedding day. Nicole was very accommodating to meet virtually and in person when we made post-quarantine holiday trips to Tallahassee.

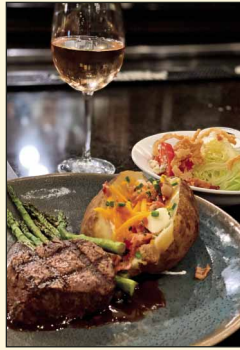
On our last walkthrough a week before the wedding, I still hadn't picked the tablecloths; I just couldn't make any more decisions. Nicole jumped in and talked through ideas. When the table was all dressed up on our wedding day, I saw she had procured and styled the most elegant linens for a wonderful tablescape. They were perfect and matched all the blue and white porcelain. She was supportive throughout the process and just made it all happen. I can't say enough about the team at the GOVERNORS CLUB!"

Weekend Specials

Friday - Fish and Filet Night

Enjoy our special \$24 filet mignon or fish fillet dinner complete with wedge salad, fresh veggies, oven baked potato with sour cream, cheddar & chives.

Saturday – BYOB! Bring your favorite wine or champagne and enjoy waived corkage fee!



FSU Men's Basketball Pre-Game in the Lounge



Complimentary Wings & Chili

Stop in the Lounge prior to the men's FSU basketball games that are scheduled when your CLUB is open! Enjoy complimentary wings & chili one and one-half hours prior to tip-off.

GC Holiday Closings

Your CLUB will be closed for New Year's Day, Saturday, January 1, and Martin Luther King, Jr. Day, Monday, January 17.

GC Charcuterie & Imported Cheese Board

Full board \$38 | Half board \$19

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. Dine-in or take-out. Add a bottle of wine, cold brews, or your favorite cocktails to your order.



Governors Club Catering

- Catering to your Office, Home, or Venue of Choice
- Personalized & Banquet Menus Available
- Personal Chef Service
- Liquor, Beer & Wine
- Servers & Bartenders (additional charge)



Contact Nicole Okken : 850-205-0665 for additional information or to book your next special catered event.

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.



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 & feature a double wool blend liner. The GC logo ties are available in pale yellow & light blue and retail for \$48+. Pick-up yours from the CLUB Concierge.



Legislative Session Breakfast & Lunch In the Lounge



Tuesdays, Wednesdays & Thursdays
During legislative session

Your CLUB is offering convenient breakfast sandwiches and a full lunch buffet in the Lounge on Tuesdays, Wednesdays & Thursdays during legislative session. Breakfast sandwiches will be offered from 7:30 a.m. to 9 a.m. and the lunch buffet will be served from 11:30 a.m. to 1:30 p.m.

Half-Price Friday Happy Hours!



Fridays in the Lounge : 5 – 7 p.m.

Enjoy Happy Hour at your CLUB! All alcohol and the entire Lounge menu are one-half price on Fridays from 5 to 7 p.m. Half-Price Friday Happy Hour is available in the Lounge and on the Patio. And don't forget, we always serve five-dollar single pour Tito's cocktails and Zoe red & white wine by the glass.

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!



Whole Roasted Dove

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 Nicole Okken at 850-205-0665 or nokken@govclub.com to visit any of these fine clubs.



Featured Reciprocal Club: The University Club of Denver

Established in 1891, The University Club of Denver is located in the heart of the Mile High City and serves as a second home for its Members. Here, they can enjoy time with family and friends and meet new and interesting people while expanding their professional and social networks. Squash courts and a billiards room provides fun & competitive outlets, while their food & beverage offerings provide Members their own personal "Cheers" - where everybody knows your name.

New \$5 Feature Wines from Domaine Skouras of Greece

We are pleased to offer two wines by the glass for \$5 from Skouras Winery in the Country of Greece. Founded in 1986, the estate produces a range of wines based on the Agiorgitiko grape variety. Zoe White is a dry wine with flavors of citrus fruit & touches of jasmine & mint. It is the perfect choice for salads, white meat, fish, and seafood dishes. Zoe Red is a dry red with a medium body, moderate acidity & smooth tannins. Zoe Red pairs well with steaks and barbecue.





GOVERNORS CLUB

P.O. Box 10568
Tallahassee, Florida 32302

RETURN SERVICE REQUESTED

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

BOARD OF GOVERNORS

Alia Faraj-Johnson
President

Bruce Wiener
Vice President

Allison Harrell
Secretary/Treasurer

Laura Boyd Pearce
Immediate Past President

John O. Clark
Elizabeth Emmanuel
Samantha Ferrin
Frank E. Gredler, M.D.

Robert Hawken
Eli Nortelus
Cissy Proctor
Neil St. John Rambana
Paula Smith

CLUB MANAGEMENT STAFF

Barry Shields
General Manager/COO

Nancy Goodson
Controller

Tina Schmitz
Assistant Controller

Tim Drown
Executive Chef

Ronnie Hall
Sous Chef
Nicole Okken
Sales & Events Director

Anna Dawkins
Branden Williams
Food & Beverage Managers

Paul McShane
Beverage Manager

Mike Basford
Facilities Manager

Audrey Clayton
Concierge

BUSINESS HOURS

Lunch

Grille, Patio & Balcony
Monday through Friday
11:30 a.m. – 2 p.m.

Dinner

Grille, Patio & Balcony
Monday through Saturday
5 p.m. – close

Cocktails

Lounge
Monday through Saturday
4 - close.

Contact

202 S. Adams St.
Tallahassee, FL 32301
Reservations: 850-224-0650
Reservations@GovClub.com
www.GovClub.com