



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

July | August 2022



**In the Raw
Cooking Class**
Thursday, July 7

Birthday Night
Wednesday, July 13

GC Tea Party
Tuesday, July 19

Wines of Greece
Thursday, July 21

Kids Movie Night
Friday, July 29

Kids Day at the CLUB
Tuesday, August 2

Birthday Night
Wednesday, August 10

Wines of Portugal
Thursday, August 18

**End of Summer
Ice Cream Social**
Saturday, August 20

FSU Downtown Tailgate
Friday, August 26

**Montecristo White
Cigar Dinner**
Tuesday, August 30

**Nashville Singer
Songwriter Evening**
Friday, September 9

**Holiday Closings:
Independence Day**
July 2 - 4

Labor Day
September 3 - 5

Message from Your Club President

Dear Members,

Thank you for giving me the privilege and opportunity to serve as the next President of the GOVERNORS CLUB. It is an honor to follow such effective past Presidents and to have the opportunity to serve with an extraordinary group of Board members.

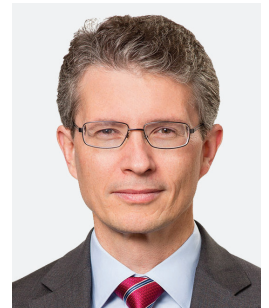
The challenges presented to the GOVERNORS CLUB over the past few years have been many and varied. Each challenge was met head-on by a resilient team of hard working, dedicated and focused personnel at our CLUB. At the same time, our Members saw us through a difficult period with deep commitment and support. At this point, I would say the state of the CLUB is strong. I want to extend a sincere "thank you" to the CLUB team, our Members and our Board.

We must also thank our immediate past President, Alia Faraj-Johnson, for providing a steady hand throughout her tenure. Alia was extremely instrumental as we slowly returned to a normal, operating CLUB. I also very much appreciate Alia's service on the Board.

The history of the CLUB is not lost on me and its future is certainly my focus. I am from Tallahassee and have experienced many wonderful family events, professional gatherings and social get-togethers at the CLUB, as a young teen to the present. Many good memories come to mind. The CLUB is the venue for these occasions and I very much hope that the coming year is filled with gatherings at the CLUB that are enjoyed by all.

I look forward to engaging with our Members, improving our CLUB and making the coming year a successful one for the CLUB. We will continue our focus on future renovations to the Lounge, maintaining our stunning renovations and providing wonderful service and superb cuisine. I look forward to seeing you at the CLUB!

Sincerely,
Bruce Wiener



Bruce Wiener
President

Message from Your Immediate Past President

As my term as President of the GOVERNORS CLUB ends, I can't help but think of three words that best describe the talented team, led by our General Manager Barry Shields: devoted, hardworking, and friendly. Working alongside them has taught me so much about our CLUB. I also was fortunate to have served with so many committed Board members whose insights and support have continued to make our CLUB top notch. You are in good hands with our new Board President Bruce Wiener, Vice President Allison Harrell, and Secretary Treasurer John Clark as their steadfast leadership will continue to elevate our CLUB experience into the future.



Alia Faraj-Johnson
Immediate Past President

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The Grille

Daily Lunch Specials

\$15++ Plats du Jour!

Chef's Plats du Jour offer member value pricing with your choice of soup of the day or a side garden salad.

Monday

Soup & Sandwich

Chef's sandwich special with a cup of gumbo, bean soup or soup du jour

Tuesday

BLT Bowtie Pasta

Crispy Parmesan chicken & boursin cream sauce

Wednesday

Grouper Vera Cruz

Spanish rice & fresh vegetables

Thursday

Chicken Piccata

Sauteed spinach, extra virgin olive oil, lemon crushed potatoes & mushroom caper ragout

Friday

Bacon Wrapped Shrimp & Grits

Smoked Gouda grits with tasso-sweet pepper cream sauce



Chicken Piccata

\$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. Zoe White is a dry wine with flavors of citrus fruit & touches of jasmine & mint. Zoe Red is a dry red with a medium body, moderate acidity & smooth tannins.



FSU Downtown Tailgate Kick-Off Game Weekends at the CLUB

Friday, August 26 || 6 - 9 p.m.

Adult \$48++ || \$18++ kids 6-12

Live Music || Raw Bar || Oyster Grill || Buffet

2nd Floor, Balcony & Patio



Kick-off the FSU football season at our Downtown Tailgate! Enjoy the cool comfort of your CLUB as we welcome the 2022 season. We'll have oysters grilling alongside a raw bar on the Balcony, and an upscale tailgate buffet with scrumptious selections for everyone to enjoy. Live music, cold beer and fantastic cocktails create the perfect setting to kick-off FSU game weekends with family, friends, and out-of-town guests. Casual attire encouraged. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Downtown Tailgate Offerings

- Grilled Oysters & Raw Bar
- Grill Brats & Sausages with all the Fixings
- Warm Soft Pretzel Bar with Beer Cheese Queso, Assorted Mustards,
- Chopped Tomato & Crisp Bacon Bits
- Shawn's Secret Recipe Fried Chicken Thighs
- Roast Cuban Pork with Pickled Onions, Chimichurri & Hawaiian Rolls
- Carolina Gold Rice Seafood Pilau
- Roasted Potato & Green Bean Salad with Mustard Vinaigrette
- Summer Berry & Goat Cheese Salad
- Assorted Pick-Up Desserts

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Manager's Message

Thank You for Your Support!

I am happy to share that Member response to the May 3rd communication regarding the dues and the Capital Fund fee were extremely well received. My interpretation of your response is that we have a supportive Membership that understands the importance of investing in the CLUB and keeping it at its best. Great clubs enjoy the financial backing from their Membership and your GOVERNORS CLUB is no different. Your unwavering support is greatly appreciated. From a management perspective, it most certainly makes the job more rewarding and satisfying when enjoying Member support.



Barry Shields
General Manager

Thanks to you, the CLUB will continue to be competitive in acquiring top skilled staff, and particularly our culinary staff, while staying abreast of the rising costs of doing business. The Capital Improvement Fund will allow us to continually replace and modernize our assets, and we

should never again be in a position of having to implement an assessment for such needs. I feel confident that these forward-thinking actions and policies will ensure the CLUB continues to operate in a manner that exceeds the expectation of all Members for many years to come.

On another note, our new Executive Chef, **Eric Fritsche**, is off to a great start. Members are already commenting on the heightened level of cuisine and are happy to see weekly menu changes with fresh, local ingredients. Chef Eric has brought **Kevin Renfroe** back to the team as Executive Sous Chef. Many of you remember Chef Kevin from when he was previously employed with us and will certainly recognize him the next time you see him at the CLUB. Our culinary team is preparing some creative and tasteful menu items while continuing to enhance the quality of meals for you and your guests.



Kevin Renfroe
Executive Sous Chef

Thank you again for being such a great Membership! I hope to see you sometime soon at your CLUB.

Barry Shields, CCM, COO



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.

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.

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.



Pan-Seared Florida Grouper



Holiday Closings

Independence Day

Saturday & Monday, July 2 & 4

Labor Day

Saturday & Monday, September 3 & 5

Message from Your Immediate Past President

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I know we are all proud of our CLUB and especially the spectacular refresh that has boosted our private events and weddings while also growing our Membership. We also recently welcomed our new Chef Eric Fritsche and the return of Executive Sous Chef Kevin Renfroe who together with the team will be offering delicious changes to the menu while elevating our dining experience.

One of the key components of a successful CLUB is its Members – and none of this would have been possible without you and your families. My heartfelt thanks to each and every one of you for supporting our CLUB.

Alia Faraj-Johnson
Immediate Past President

Host Your Next Event at the CLUB and Leave the Details to Us!



Woodland Fields Photography



Courtney Wahl Photography



Courtney Wahl Photography



Courtney Wahl Photography

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 call the Club Concierge at 850-224-0650 or email hostess@govclub.com to visit any of these fine clubs.

Featured Reciprocal Club: Forest & Stream Club, Quebec, Canada

Since 1884, the Forest & Stream Club's mandate is to solidify its position as the only exclusive private social club located on the West Island of Montreal, offering excellent facilities in an atmosphere which combines the ambiance of old-world tradition with modern amenities required by today's discerning members. The Club ranks among the country's premier member-owned private clubs. Just a 20-minute drive from downtown Montreal and a 10-minute drive from Montreal-Trudeau Airport, its stunning location, warm appointments and ambiance gently wraps itself around you.



Welcome NEW MEMBERS

James McGowan

Chief Development Officer
Second Harvest of the Big Bend
SPOUSE: Leigh McGowan
SPONSORS: Robert Henderson & Alia Faraj-Johnson

Alyssa Wilson

Transition Partner, Kutak Rock LLP
SPOUSE: Michael Wilson
SPONSORS: Robert Scott & Gregory Hartlage

Joseph A. Brown

Attorney, Kutak Rock LLP
SPOUSE: Rebecca C. Brown
SPONSORS: Tucker Mackie & Jonathan Johnson

Gloria Pugh

CEO, AMWAT Moving Warehousing Storage
SPOUSE: Dean Pugh
SPONSORS: Ana Melendez & Elizabeth Boyette

Shannon Britton Hartsfield

Partner, Holland & Knight LLP
SPONSORS: Bruce Weiner & Elizabeth Ricci

Robert Ritchie

President & CEO
American Integrity Insurance Company
SPOUSE: Donna Ritchie
SPONSORS: Tim Meenan & Julie Fess

Avery C. Roberts

CEO, The Roberts Companies, LLP
SPOUSE: Twyla J. Roberts
SPONSORS: Jim Spratt & Alan Shelby

C. Austen Roberts

President, The Roberts Companies, LLP
SPOUSE: Jenna Roberts
SPONSORS: Avery C. Roberts & Samantha Ferrin

Brett Cyphers

Anfield Consulting
SPOUSE: Karen Cyphers
SPONSORS: Albert Balido & Natalie Fausel

Kenya Wells

Account Executive, Apple Inc.
SPOUSE: Cynthia Wells
SPONSORS: Sheela Van Hoose & James McFaddin

William Fixel

Attorney/Partner, Fixel Law Firm
SPOUSE: Sarah Fixel
SPONSORS: Tucker Mackie & Joe W. Fixel

Rosanna Catalano

Partner, Anfield Consulting
SPOUSE: Michael Flury
SPONSORS: Albert Balido & Natalie Fausel

RETURNING MEMBERS

Phillip E. Downs

Senior Partner, Downs & St. Germain Research
SPOUSE: Juli Downs

Robert Fields

Regional Business Manager, Palo Alto Networks

Welcome New BOARD MEMBERS

Congratulations to **Josh Aubuchon**, **Ashley Kalifeh** & **Caitlin Yancey Moore**, all 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, **Laura Boyd-Pearce** and Board Members **Frank Gredler, M.D.** and **Cissy Proctor** for their dedication the CLUB while serving in leadership roles.



Josh Aubuchon



Ashley Kalifeh



Caitlin Yancey Moore

Governors Club Tea Party

A Special Afternoon for Mothers, Daughters, Family & Friends

Tuesday, July 19 | 2 p.m. | \$36++

Sport your summer tea party style and join us for a delightful afternoon tea hosted by your CLUB. It's the perfect opportunity to enjoy a special mother & daughter day, an outing with your girlfriends, or treat mom & grandmother to a unique teatime experience. We'll provide lovely teas, savory tea snacks and yummy macaroons. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Summer Hours & Relaxed Dress Code

We are currently observing our summer hours schedule. The Grille is open for lunch Monday through Friday, and dinner Wednesday through Saturday. The Lounge is open Monday through Friday with full menus available for your enjoyment Wednesday through Friday. Complimentary bar snacks are always available in the Lounge. 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 Grille. We will resume normal business hours following Labor Day on Tuesday, September 6.



Kids Movie Night Featuring Disney & Pixar's Brave

Friday, July 29 | 6:30 p.m. | \$25++

Bring the kids to movie night and enjoy an adult evening in the Grille with live music. We'll provide the children with a kid friendly meal and present Disney & Pixar's *Brave*. Determined to carve her own path in life, Merida defies an age-old custom sacred to the unruly and uproarious lords of the land. When her actions inadvertently unleash chaos in the kingdom, Merida must harness all of her skills to undo a beastly curse before it's too late and discover the meaning of true bravery. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Call 850-224-0650 to reserve; confirmed reservation will be billed.



WINES OF GREECE

Tasting

Thursday, July 21 📅 6:30 p.m.

\$34++ 📅 Free for Platinum Society Members



Although Greece has long lived in the shadows of its neighbors' winemaking, it is home to one of the world's longest standing and most diverse viticultural scenes. There, wines are produced all over the color and flavor-profile spectrum, crafted from a variety of native and international grapes. The grapes' names are likely unfamiliar, but don't let that intimidate you. The wines produced from Greek varieties offer some of the most delicious and thought-provoking drinking experiences out there. This evening will be facilitated by Ann Mazzanovich of Aspect Fine Wines. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Skouras Moscofilero

Santorini Assyrtiko

Douloufakis Liatiko Red

Skouras Grand Cuvee Nemea

Kir Yianni Akakies Brut Rose

Morning Eye-Opener

Your CLUB Lounge is the perfect location for a morning meeting or to grab a cup of coffee or hot tea on the go. Enjoy soft seating, Wi-Fi, complimentary beverages and assorted breakfast bars weekdays from 7-10 a.m. We proudly serve local LUCKY GOAT COFFEE and Member owned & operated CAPITAL CITY HONEY. Reservations are not required.



WINES OF PORTUGAL

Tasting

Thursday, August 18 📅 6:30 p.m.

\$34++ 📅 Free for Platinum Society Members

In recent years, Portuguese wine has grown in popularity around the world. When you think of wine from Portugal, chances are the first reference that comes to mind is Port wine. This fortified wine from the Douro region has indeed been a great ambassador of wines from Portugal, but it's just the tip of the iceberg when it comes winemaking. Vineyards have been planted in Portugal for more than 4000 years and is now the 11th largest wine producer in the world. Considering that the territory is quite small, this is quite an accomplishment. There's no doubt that wine is an integral part of Portuguese life, and that's how they manage to reach an average consumption of 72 bottles of wine per person per year! This evening will be facilitated by Ann Mazzanovich of Aspect Fine Wines. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Porto Tonic Cocktail
featuring Niepoort Dry White Port

Nortico Alvarinho

Quinta Do Crasto Douro Red

Fitapreta Touriga Vai Nua

Poco do Lobo Tinto

Sao Joao Brut Rose

Meet Chef Fritsche

Members Ralph Davis II and fiancé Leeja Collier enjoyed meeting Chef Fritsche and sampling his light bites at the May Member event.



Featured \$5 Cocktails of the Month

July: Painkiller

If there was a royal drink of the Caribbean it most certainly would be the Painkiller. The Painkiller is not what the



name suggests, but a delightful cocktail made with Pusser's Navel rum, fresh orange juice, pineapple juice & coconut cream.

August: Raspberry Gin Rickey

This cocktail is a fun, fruity drink with the perfect amount of sweet-and-tart! It was named after Joe Rickey, a Democratic lobbyist from



Washington, D.C., sometime in the late 1800s. Prepared with Bombay Sapphire gin, fresh lime juice, soda water, fresh raspberries & limes, it's a refreshing summer cocktail.

As a reminder, your CLUB always offers \$5++ single pour cocktails made with Tito's vodka and Buffalo Trace bourbon.



Birthday Night!



Complimentary entrée for Members with birthdays in July & August!

Wednesday, July 13 † Wednesday, August 10
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 July & August 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.

Buck Per Shuck 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 \$1 each alongside a cold brew or cocktail. Bring a group of friends and make it your Wednesday night tradition.



Weekend Specials

Friday - Fish & Filet Night

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

Saturday - BYOB!

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



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.

In the Raw Cooking Class

Featuring Sushi, Ceviche & Poke/Tataki

Thursday, July 7
5 p.m. † \$45++



Join Chef Fritsche for tips and tricks to prepare tasteful and beautiful 'raw' seafood cuisine. Wonderfully aromatic citrus, vegetables, and spices blend to create refreshing summer dishes. The evening includes a sampling of the prepared dishes and our signature cocktail of the evening. This class is suitable for teens and adults. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Picnic Totes Grab a Tote & Head to the Beach

\$48 + tax † Call 850-224-0650 to order (24 hrs in advance)

Our two-person totes include your choice of red or white wine, charcuterie & cheese display, crudité vegetables, pimento cheese, bread & crackers, fresh fruit, hummus, mini fresh baked cookies and chocolate brownies & bottled water



Governors Club Catering Let Us Bring the CLUB to You!

- 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.

Call or Text the Valet for Your Automobile

American Valet Service has implemented a convenient system for requesting your vehicle. Simply call or text the valet Captain on duty with your receipt number. Save this valet number in your contacts for quick service and retrieval: 850-294-2326. This number will also be provided on your valet ticket.

GC Staff ANNIVERSARIES

July

Audrey Clayton, Club Concierge, 2 year

Alexandra Fentress, Bartender, 1 year

Nancy Goodson, Controller, 38 years

August

Olgui Burgos, Chef Garde Manger, 1 year

Alexis Flores, Bartender, 1 year

Online Credit Card Payments

Members have the ability to make payments online, set-up recurring payments and save your credit card information for future use. Just login to your Member account to get started.

An Intimate Evening with Nashville Songwriter Even Stevens

Friday, September 9 † \$120++ per person
6 p.m. reception with live music by Anna Wescoat
6:45 p.m. † buffet dinner seating
Meet-and-greet in the Lounge following the show

We are again delighted to present yet another Nashville Hall of Fame songwriter, **Even Stevens** for a special evening at your CLUB. This extraordinary event will provide CLUB Members and guests with the opportunity to enjoy #1 hits heard every day on the radio written and performed “acoustically live in concert” by Even Stevens, the highly acclaimed Nashville songwriter. Stevens will share the back stories behind the songs, his life experiences in Nashville and on the road.

Stevens has written eleven #1 Country and twenty-five Top 20 Country songs including “When You’re in Love With a Beautiful Woman” by **Dr. Hook**. He is best known for co-writing numerous hits with the late Eddie Rabbitt, and his songs have been recorded by music legends like **George Jones, Kenny Rogers, Conway Twitty, Kenny Chesney, Glen Campbell, Barbara Mandrell, Dr. Hook, Blake Shelton, Alabama, Tim McGraw, Joe Cocker, Tom Jones, Engelbert Humperdinck, Julio Iglesias, Elvis Costello** and many others.

Guests will enjoy a delectable buffet prepared by Chef Eric and the culinary team followed by Stevens performing his well-known hits recorded by A-list artists around the world.

The evening will include local celebrities and a live auction including travel packages and Fender acoustic guitars personally signed by Stevens during the show. Proceeds will benefit Epilepsy research honoring **Chris Kraft, Jr.** Stevens’ show will conclude with an intimate meet-and-greet in the Lounge. This evening is brought to you in conjunction with **Ray Dog Productions**. Call 850-224-0650 for reservations; confirmed reservations will be billed. Seating is limited so we encourage members to make reservations soon.



Chilled Salads

Summer Salad with Savory Greens,
Seasonal Fruit, Goat Cheese, Candied Pecans,
Fried Onions, Raspberry-Champagne Vinaigrette

Broccoli, Bacon, and Cheddar Slaw

Oriental Cucumber Salad

Assorted House Pickled Vegetables

Rolls

Parker House Rolls with Honey Butter



Hot Dishes

Blackened Redfish
with Cajun Crawfish Cream Sauce

Roshawn's Curried Chicken

Barbacoa Flank Steak with Chimichurri

Lucian's Rice Pilaf

Boursin Cheese Mashed Yukon Golds
Saute' Matchstick Vegetables,
Fresh Herb Butter

Sweets Table

Assorted Dessert Display

Kids Day at the Club

Tuesday, August 2 | 1 - 4 p.m.
\$30++ | Age 5 & up

As the summer ends, we are hosting another special event just for the kids. Bring them to the CLUB for an afternoon of crafting, cookie decorating and a movie. The kids will create personalized chef aprons and enjoy the movie *Animal Crackers* on our large format screen with movie sound. They will wrap-up the afternoon decorating their very own 'magical animal crackers' as in the movie, for a snack. Call 850-224-0650 for reservations by Friday, July 29; confirmed reservations will be billed.



End of Summer Ice Cream Social

Saturday, August 20 | 2 - 4 p.m.
Second Floor and Balcony | \$20++

Say goodbye to summer at our super cool Ice Cream Social! Kids will enjoy creative face painting and a balloon artist. Indulge in our ice cream bar with five yummy flavors and all the toppings you can imagine. Root beer floats, 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! All children must be accompanied by a guardian. For reservations call 850-224-0650; confirmed reservations will be billed.



Montecristo White Cigar Dinner

Wednesday, August 30
6:30 p.m. open bar | 7 p.m. dinner
\$85++ | The Balcony

We are offering another fantastic dinner for our cigar aficionados. Enjoy Chef Eric's impeccable menu served with the



Montecristo White cigar. This cigar boasts a lovely, hand-selected Ecuadorian Connecticut shade wrapper, paired with a Nicaraguan binder and a blend of the choicest Dominican and Nicaraguan long fillers. The White is a smooth and creamy, rich, flavorful, well-rounded smoke. The evening will start with our brand open bar and dinner will be served with select wine from our GC cellar. Call 850-224-0650 for reservations; confirmed reservations will be billed.

STARTER

Baked Oysters on the Half-Shell
with Crab Imperial

ENTRÉE

Tournedos of Venison Tenderloin
Nueske's Smoked Bacon, Cabrales and Horseradish Mashed Potatoes, Chargrilled Summer Vegetables

DESSERT

Chocolate, Chocolate, Chocolate!
Featuring a variety of bitesize cigar compatible chocolate tastes.

Half-Price Friday Happy Hours!

Fridays in the Lounge | 5 - 7 p.m.

Fridays are a lot more fun 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 Silk Road wine by the glass.



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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BOARD OF GOVERNORS

Bruce Wiener
President

Allison Harrell
Vice President

John O. Clark
Secretary/Treasurer

Alia Faraj-Johnson
Immediate Past President

Josh Aubuchon
Elizabeth Emmanuel

Samantha Ferrin
Robert Hawken

Ashley Kalifeh
Caitlin Yancey Moore

Eli Nortelus
Neil St. John Rambana
Paula Smith



BUSINESS HOURS

Lunch

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

Dinner

Grille, Patio & Balcony
Wednesday through Saturday
5 p.m. - close

Cocktails

Lounge
Monday through Friday
4 - close

Contact

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

CLUB MANAGEMENT STAFF

Barry Shields
General Manager/COO

Nancy Goodson
Controller

Eric Fritsche
Executive Chef

Kevin Renfroe
Executive Sous Chef

Nicole Okken
Sales & Events Director

Anna Dawkins
Food & Beverage Manager

Edward Mendoza
Food & Beverage Manager

Branden Williams
Food & Beverage Manager

Paul McShane
Beverage Manager

Mike Basford
Facilities Manager

Audrey Clayton
Concierge

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