



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

September / October 2022



Birthday Night
Wednesday, September 7

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

**Hors d'oeuvres & Small
Bites Cooking Class**
Tuesday, September 13

Burgundy Wine Dinner
Thursday, September 15

FSU Downtown Tailgates

- **Boston College**
Friday, September 23
- **Wake Forest**
Friday, September 30
- **Clemson**
Friday, October 14
- **Georgia Tech**
Friday, October 28

Birthday Night
Wednesday, October 5

Craft Night
Thursday, October 13

**Wines for Your
Thanksgiving Table**
Thursday, October 20

Halloween Spooktacular
Thursday, October 27

AYCE Stone Crab Night
Thursday, November 3

Holiday Closings:
Labor Day
September 3 & 5

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 delighted to present Nashville Hall of Fame songwriter, **Even Stevens** for a special evening at your CLUB. 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.

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. View buffet menu on page 11.





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 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



Soup & Sandwich

Staff Accolades!

Members Jim & Laurye Messer: Mary was very kind and happy. Pouring a little extra in my wine glass made me happy.

Member Diana Padgett: Chason provides perfect service, always smiling and happy.

Member Tony Grippa: Maxine provided perfect service. She was terrific as was the food.

Member Nigel Allen: Kerstyn was an absolute pleasure to have as our server. Great smile and wonderful service!

Members Janet & Joe Fixel: We have been members of the CLUB for over 30 years and Roy is the best we've had.

Member Elizabeth Ricci: I'm so happy that Sara recommended the chocolate caramel tart served with the vanilla iced coffee.

Member Ashley Guy: We love Mary. Such a sweetheart. Love being a member of the GOVERNORS CLUB.

Member Michael Kalifeh: Holly had a great attitude. Good conversation and appropriate timing with service.

Guest of Member Jim Spalla: Kerstyn provided first class service – very professional in all ways. Personable, knowledgeable, professional, dedicated, pleasant and nice. Thank you Kerstyn!

Member Elizabeth Emmanuel: Chason is very attentive. It's difficult to have outside and inside tables but service never suffers when sitting outdoors with Chason!

Members Roy & Rose Marie Young: Chason, Paul, Anna and Branden are great employees and always treat us as long time friends, which they are. They are an asset to the CLUB and make us appreciate being members.



\$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.



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Manager's Message

Your Board of Governors

Two critical components of a club's existence are its Board and General Manager who must work together to ensure success. Here at the GOVERNORS CLUB, we are blessed to enjoy and maintain an active and engaged Board that provides leadership on long-term planning and CLUB policies. Each Member of the Board plays an important role in ensuring that the CLUB continues to thrive and meet the needs of its Membership.



Barry Shields
General Manager

In recent years, the Board of Governors led a very challenging charge through a capital assessment and two phases of major renovations. Choosing the right strategies to ensure success does not always come easy, and nothing happens quickly in the private club world as it takes time

to create a solid plan, secure Board consensus, and Member approval. When dealing with a Membership of nearly 1000 individuals, their significant others & family members, numerous opinions and beliefs must be carefully considered when generating a plan and strategy that affects all Members. Your Board was ready and willing to answer Member questions and address those who were not supportive of the project. In the end, the decision by the Board, with the support of the Membership, to proceed with renovations proved to be an excellent decision that will carry the CLUB forward for many years to come.

The Board continues to focus on making your CLUB the finest it can be while ensuring it is operated and managed properly. They volunteer their time, personal skill sets, and love for the CLUB for the benefit of everyone. We are fortunate to have such a dedicated Board — for which I am extremely grateful.

I thank all our Members for being so supportive! 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 the concierge ahead of your visit and let us know what you are bringing and how you would like it prepared.



Florida Grouper with Ginger & Coconut Curry



Holiday Closing

Labor Day

Saturday & Monday, September 3 & 5

In the Raw Cooking Class



Wines of Portugal Tasting



Save these November Dates!

All You Can Eat Stone Crab



Thursday, November 3

A Member favorite! Make your reservations by Saturday, October 29!

Women, Weapons & Wine



Thursday, November 10

Introduction to handgun shooting with a certificate to apply for a CCW license.

GC 40th Anniversary Party



Friday, November 11

Don't miss our 40th Anniversary Party! Live band, dancing, amazing food and cocktails!

Welcome NEW MEMBERS

Christopher Iansiti

Retired

SPOUSE: **Dr. Michael Fornado**

SPONSORS: **Paula Smith & Elizabeth Emmanuel**

William W. Corry

Attorney

The Corry Law Firm, P.A.

SPOUSE: **Stephanie Corry**

SPONSORS: **Lorence J. Bielby & Gus Corbella**

Patricia B. McGill, PhD

Executive Director

Corporation for Community & Economic Development United, Inc.

SPONSORS: **Brenda Williams & Gayle Andrews**

Julian Lake Griffin

Senior Business Account Executive

MetroNet Business

SPOUSE: **Karla Danielle Griffin**

SPONSORS: **Elizabeth Emmanuel & Samantha Ferrin**

Violet Gonzalez

Director of Government Affairs

Sunrise Community, Inc.

SPONSORS: **Kim McDougal & Chris Coker**

Dana L. Baus

Broker/Owner

Signature Realty Professionals

SPONSORS: **Sandy Capra & Caitlin Yancey Moore**

Mark E. Kruse

Senior Vice President & General Counsel

Florida First Capital Finance

SPONSORS: **Todd Kocourek & Lester Abberger**

Mary Clare Futch

State Affairs Analyst

TECO Energy

SPONSORS: **Holly Miller & Alan Suskey**

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: Antognolla Golf Club, Antognolla, Italy

We are pleased to announce a new IAC reciprocal golfing destination in the heart of Italy. One of the most spectacular and challenging golf courses in the country, the eighteen holes at Antognolla feature long, cliff-lined fairways, beautiful water hazards, and large, undulating greens. Conceived by renowned architect Robert Trent Jones Junior,



the clever layout makes Antognolla an exciting and satisfying course for golfers of all abilities. In 2020, Antognolla Golf won the prestigious title of **'Italy's Best Golf Course'** at the World Golf Awards. In addition to the 18-hole golf course, Antognolla Golf also offers members and visitors a large variety of accommodation options, ranging from luxury residences and villas as well as some of the most iconic castles in central Italy. The La Boiola restaurant delivers more than standard clubhouse food, which attracts diners from across the region to enjoy its authentic Umbrian cuisine. As a GOVERNORS CLUB Member of IAC, you will receive a 15% discount on rack rates.

Craft Night with AR Workshop

Sip, Snack & Be Creative!

Thursday, October 13 | 6 p.m. | \$90++



We have partnered with AR WORKSHOP TALLAHASSEE to offer you a DIY evening with three crafty options. Choose from the three projects shown and personalize them in any way you please. Of course, the evening will



12" Round Sign/Lazy Susan



12x16" Solid Plank Tray



16" Centerpiece Box

include CLUB Sommelier selected red and white wines for inspiration, and Chef will present a delectable charcuterie for snacking. **Reserve by Tuesday, October 11.** Call 850-224-0650 for reservations; confirmed reservations will be billed.

Family Halloween Spooktacular

Thursday, October 27 | 5:30 - 7 p.m. | \$15++

Dress the kids in their Halloween costumes and come to the CLUB for a spooktacular evening with the family. Children will decorate Halloween bags to fill with an abundance of candy, enjoy a costume parade through the CLUB, and smash pumpkins from the Balcony to Adams Street at our pumpkin toss! Wrap up the evening at our monster mash dance party with Halloween tunes in the Florida Ballroom. Erie light bites and witches brew will be served. Adult Member bar available. Bring the whole family for a fun Halloween spooktacular at your CLUB. Call 850-224-0650 to reserve; confirmed reservation will be billed.



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.



Regular Club Hours Resume

On Tuesday, September 6, we will return to regular Club hours. Join us for lunch Monday through Friday, and dinner Monday through Saturday. The Lounge will be open Monday through Saturday.

Wines for Your THANKSGIVING TABLE Tasting

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

\$34++ | Free for Platinum Society Members

Pairing wine with food can be tricky even when preparing a simple meal. On a holiday like Thanksgiving, when plates are stacked with a cornucopia of mains and sides, selecting an appropriate wine can feel downright befuddling. Don't worry, we've got some wonderful selections that will complement a wide variety of foods and blanket your entire dinner. Wines will be paired with Chef Eric's light bites and Derek Captain of Winebow Fine Wine+Spirits will facilitate the evening. Call 850-224-0650 for reservations; confirmed reservations will be billed.



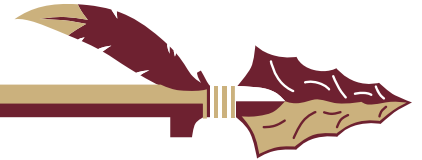
St. Cosme Little James Basket Press Blanc
El Enemigo Chardonnay
Robert Biale Party Line Zinfandel
CVNE (Cune) Rioja Reserva
Dopff Irion Cremant Rose

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.



FSU Downtown Tailgates Kick-Off Game Weekends at the CLUB



Friday, September 23 - Boston College

Friday, September 30 - Wake Forest

Friday October 14 - Clemson

Friday, October 28 - Georgia Tech



Select Fridays | 6 - 9 p.m.

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

Live Music | Raw Bar | Oyster Grill | Buffet

2nd Floor, Balcony & Patio

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

Featured \$5 Cocktails of the Month

September: Watermelon Mule

Enjoy a refreshing take on the classic mule elevated with fruity watermelon & a light lime twist! Prepared with Tito's vodka, ginger beer, fresh watermelon juice, zesty lime & a splash of simple syrup, served over ice.



October: Maple Bourbon Fizz

The perfect fall drink with warming bourbon, lightly spiced maple syrup and citrus notes. An excellent choice for bourbon lovers! Prepared with Buffalo Trace bourbon, fresh lemon juice, orange bitters, spiced maple syrup & prosecco.



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 September & October!

Wednesday, September 7 † Wednesday, October 5
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 September & October 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.

Cooking Class: Hors d'oeuvres & Savory Bites

Tuesday, September 13
5 p.m. † \$45++



Join Chef Fritsche for his curated quick and easy to make-at-home hors d'oeuvres and small savory bites including mini tomato pies, croque monsieur, goat cheese tartlets & prosciutto-pear and gorgonzola crisps. 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 for Gameday!

\$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.



Time to Book Your Holiday Festivities

Book your holiday festivities at the CLUB today! Enjoy our elegant 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 a season to remember as you celebrate with those you cherish most.



Contact Nicole Okken, 850-205-0665,
Nokken@govclub.com to book your holiday 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.

GC Staff ANNIVERSARIES

September

Mary Collins, Server, 1 year

October

Earnest Bailey, Cook, 4 years

Anna Dawkins, Food & Beverage Manager, 19 years

Adrianna Davis, Cook, 1 year

Joshua Korzaan, Server, 1 year

Elizabeth Martin, Cook, 1 year

Chason Scruggs, Server, 2 years

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.



Five Course BURGUNDY Wine Dinner

Thursday, September 15 : 6:30 p.m.

Reception & Dinner : \$82++

The Burgundy wine region in east-central France produces the famous red and white Burgundy wines. Burgundy has long been known as a place of artistic and historical interest, famous for its Romanesque heritage and exceptional wines. These wines are considered to be the best money can buy, which is why they're some of the most expensive in the world.

Red Burgundy is wine that is made using 100% Pinot Noir grapes and white Burgundy is made from 100% Chardonnay grapes. Burgundy has set the standard for Pinot Noir and Chardonnay production for the better part of a millennium. Even today, the greatest wines of Burgundy are among the most collectible and expensive in the world. Chablis and Beaujolais are also produced in Burgundy.

The terroir greatly influences wines produced here probably more than any other wine region in the world. This evening will be facilitated by Peter and Cookie O'Donnell of Elite Worldwide Imports. Call 850-224-0650 for reservations; confirmed reservations will be billed.



RECEPTION

Domaine Chapuis Chorey-Les-Beaune White 2018

FIRST COURSE

Green curry cappuccino, lemongrass
& lychee, lobster tempura

Pascal Renaud Pully-Fuissé Premier Cru "Vera Cras" 2019

SECOND COURSE

Beet cured salmon gravlax, pommery potato salad,
crispy lentils, pumpernickel crumb

Domaine Chapuis Aloxe-Corton 2017

THIRD COURSE

Grilled duck and fig terrine,
salad gourmandise, cambazola tartine

Domaine Chapuis Aloxe Corton Premier Cru 2016

FOURTH COURSE

Braised lamb shank chartreuse, Swiss chard,
fall spices and dried fruit, celeriac soubise, dukkha

Domaine Jeannot Pommard "Vielles Vignes" 2019

DESSERT

Crepes "Suzette", lemon mousse,
blood orange caramel, toasted almond streusel

Forget Brimon Blanc de Blancs Brut Premier Cru



ALL-YOU-CAN-EAT Stone Crab Night

Thursday, November 3 : 6:30 - 8:30 p.m.
\$90++ Adults : \$45 children ages 6 - 12



Stone crab season returns once again, promising those scrumptious claws with mustard dipping sauce. The season will open in October and we are providing you the opportunity to indulge in these beauties at our all-you-can-eat stone crab night in November! The culinary team will present these wonderful selections to compliment your claws. **Reservations required and must be made by Saturday, October 29**, so we can order enough claws. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Key West Conch Chowder

Italian Style Garden Salad or Caesar Salad

Cracked & Chilled Stone Crab Claws

Key West Mustard Sauce, Cocktail Sauce,
Lemons, Limes & Warm Clarified Butter

Garlic & Herb Roasted Fingerling Potatoes

Steamed Broccoli & Cauliflower

Roasted Seasonal Vegetables

Key Lime Pie



Nashville Singer/Songwriter Buffet Menu

Continued from page 1

Chilled Salads

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

Broccoli, Bacon and Cheddar Slaw

Asian Cucumber Salad

Assorted House Pickled Vegetables

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

Rolls

Parker House Rolls with Honey Butter

Sweets Table

Assorted Dessert Display

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

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BOARD OF GOVERNORS

- | | |
|--|------------------------------|
| Bruce Wiener
<i>President</i> | Josh Aubuchon |
| Allison Harrell
<i>Vice President</i> | Elizabeth Emmanuel |
| John O. Clark
<i>Secretary/Treasurer</i> | Samantha Ferrin |
| Alia Faraj-Johnson
<i>Immediate Past President</i> | Robert Hawken |
| | Ashley Kalifeh |
| | Caitlin Yancey Moore |
| | Eli Nortelus |
| | Neil St. John Rambana |
| | Paula Smith |

CLUB MANAGEMENT STAFF

- | | | |
|--|---|---|
| Barry Shields
<i>General Manager/COO</i> | Tina Schmitz
<i>Assistant Controller</i> | Branden Williams
<i>Food & Beverage Manager</i> |
| Nancy Goodson
<i>Controller</i> | Nicole Okken
<i>Sales & Events Director</i> | Paul McShane
<i>Beverage Manager</i> |
| Eric Fritsche
<i>Executive Chef</i> | Anna Dawkins
<i>Food & Beverage Manager</i> | Mike Basford
<i>Facilities Manager</i> |
| Kevin Renfroe
<i>Executive Sous Chef</i> | Edward Mendoza
<i>Food & Beverage Manager</i> | Audrey Clayton
<i>Concierge</i> |

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

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