



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

September / October 2024



**Friday Night Chiefs**  
Every Friday before  
FSU Home Games

**Oyster City  
Beer Dinner**  
Thursday, September 5

**Birthday Night**  
Wednesday, Sept. 11

**Wines of  
Paso Robles Dinner**  
Friday, September 27

**Kids Movie Night**  
Friday, September 27

**Lounge Reveal**  
Friday & Saturday,  
September 27 & 28

**Friday Night Jams**  
Every Friday Starting  
September 27

**Birthday Night**  
Wednesday, October 9

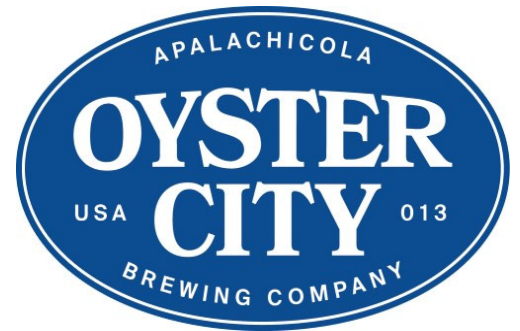
**Kentucky Bourbon  
Trail Tasting**  
Friday, October 11

**Markham Vineyards  
Wine Tasting**  
Thursday, October 17

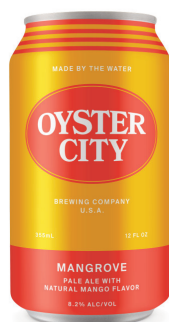
**Halloween  
Spooktacular**  
Saturday, October 26

## Oyster City Beer Dinner

**Thursday, September 5**  
**6:30 p.m. reception | 7 p.m. dinner**  
**\$55++**



The Oyster City Brewing Company was conceived in 2012 on the barstools of The Tap Room in Apalachicola with one frequently asked question: “What’s your local beer?” After much practice and mountains of learning, they put together a plan and transformed an old dive bar into a little brewery. Fast forward to 2021 when Oyster City proudly opened its second location in Tallahassee. Join us for this relaxing summer beer dinner featuring the pearl of Apalachicola. Begin the evening at our casual reception featuring Mangrove & Legacy Lager, then enjoy Chef Fritsche’s fantastic dinner which will compliment the brews. A member of the Oyster City brewing team will be available to share information about the company’s history and provide details on each beer. Call 850-224-0650 for reservations; confirmed reservations will be billed.



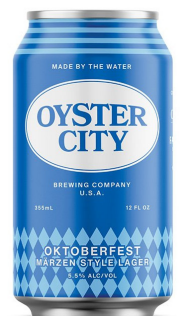
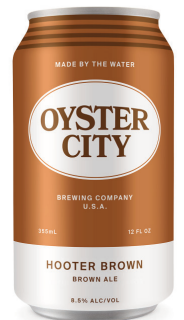
**RECEPTION**  
**Mangrove & Legacy Lager**

**STARTER**  
*New Orleans bbq wild gulf shrimp  
with grilled farm bread*  
**Apalach IPA**



**MAIN**  
*Braised beef shortrib sauerbraten, red cabbage,  
apples, smoked bacon, brown butter spaetzle*  
**Oktoberfest**

**DESSERT**  
*Ovaltine panna cotta with chocolate ganache  
and malted milk crumble*  
**Hooter Brown**



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# Lounge Renovation Reveal!

Friday, September 27 & Saturday, September 28 : 5 - 7 p.m.

*Complimentary Hors d'oeuvres & Champagne*

We are thrilled to invite all Members to two gatherings to celebrate the grand opening of our newly renovated Lounge at the CLUB. The highlights of our enhancements include a sophisticated private smoking room and a state-of-the-art wine dispensary designed to elevate your Lounge experience. Join us for an evening of indulgence, with complimentary hors d'oeuvres and Champagne for all guests. Be sure to join us for this memorable occasion, as we look forward to sharing this special moment with you. Please know we are excited to host these events with the full expectation that final construction details are complete in time for the celebrations. Please call 850-224-0650 to RSVP.

*The Lounge*  
at the GOVERNORS CLUB

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## Kentucky Bourbon Trail Tasting

Friday, October 11 : Parlor & Balcony : 5-7 p.m. : \$45++

*Live Music, Kentucky Bites & Cigars by Cigars of Tally*

We invite you to an exclusive **bourbon** tasting featuring 16 premium bourbons. Enjoy an evening of refined tastes, complete with fine cigars on the balcony and the sounds of **Ben Baggett** on guitar. Our culinary team will prepare a delectable offering of Kentucky-themed bites to complement the selections and enhance your tasting experience. Call 850-224-0650 for reservations; confirmed reservations will be billed.



### WINEBOW FINE WINE+SPIRITS

James Pepper 1776 Bourbon  
James Pepper 1776 Rye  
Old Pepper Bourbon  
James E. Pepper Decanter

### BREAKTHRU BEVERAGE

Woodford Double Oak  
Michters Small Batch  
Blue Note Crossroads  
Chicken Cock Rye

### SAZERAC COMPANY

Buffalo Trace  
Sazerac Rye  
Traveller Whiskey Blend No. 40  
Benchmark Single Barrel

### REPUBLIC NATIONAL DISTRIBUTING

Castle & Key Small Batch  
Four Roses Single Barrel  
Yellowstone Select  
Ezra Brooks 99

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## FOOTBALL FRIDAYS at Your Club

1/2 Price Happy Hour from 5 - 7 p.m. : \$24 Filet Mignon or Fish Fillet Dinner in the Grille

Football season is upon us! When planning your football weekends with family, friends, and out-of-town guests, keep the CLUB in mind for your Friday evening festivities! We offer a fantastic half-price happy hour with 1/2 off all alcoholic beverages from 5 to 7 p.m. Following cocktails, enjoy a delicious filet mignon or fish fillet dinner complete with a salad and sides for just \$24. Beginning September 27, we will also have live music in the Lounge from 6 to 8 p.m.



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## Manager's Message

# Just Imagine...

Imagine a scenario where your neighbor regularly throws wild parties, invites more people than the house can accommodate, and puts speakers outside to broadcast loud music with vulgar lyrics heard blocks away. The demand for bathrooms inside the home is so overburdened that partygoers seek alternative bathroom spots outside, including the neighbors' landscaping, patios, entryways, and parked cars, any place that can provide a temporary shield to relieve themselves. In addition, the attendees have been drinking in excess. They scream obscenities loud enough to be heard throughout the neighborhood. They fight and argue with each other. They destroy other's property, including cars, windows, bushes, outdoor lighting, patio furniture, and anything else that gets in their way. They are offensive to you and your neighbors who encounter them and say disrespectful things. At the end of the night, the neighborhood is littered with trash. The personal property of others has been destroyed. The smell of urine is prevalent, and puddles of vomit are splattered throughout.



Barry Shields  
General Manager

The imagined scenario described is a reality that I have had to live with since my arrival in 2014, but it is not in my neighborhood where I live; it is the downtown neighborhood where our CLUB lives. The

source of the destructiveness comes from college students, enticed to the bars with cheap drinks and the possible reputation of easy access to underage drinking. Many of the college students arrive downtown intoxicated and leave even more so. I cannot tell you how many young people I have seen taken away by ambulance for alcohol poisoning. These people have cost the CLUB thousands of dollars in property damage. Fights among them are common, and I have witnessed adults trying to stop the fights only to endure a beatdown. I could share enough stories to fill a year's worth of newsletters.

It is not just the CLUB that is burdened by this problem. Everyone in the multiple block district lives with this situation, including the First Baptist Church, Kutac Rock Law Firm, Florida Restaurant and Lodging Association, Bascom Media Group, Liberty Partners, and many others trying to operate successful businesses. It is a shame that these bars are allowed to operate with total disregard for the law and no regard for the businesses around them. It is also a shame that the downtown business owners and operators have to deal with such nonsense. We do our best to shield this element from the Membership and hope that in the future, changes will be made.

Thank you for your Membership; I look forward to seeing you at the CLUB!

**Barry Shields, CCM, COO**



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## Governors Club Loyalty Program

The GOVERNORS CLUB Loyalty Program is our way of saying "thank you" to those firms and businesses with three or more colleagues who are 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. Contact Nicole Pennington, [nokken@govclub.com](mailto:nokken@govclub.com) 850-205-0665 for confirmation of qualification and a Loyalty application.



## Featured \$5 Cocktails of the Month

### September: Apple Pie Cocktail

This grown-up cocktail is silky smooth and subtly sweet.

Prepared with Tito's vodka, apple liqueur, orgeat syrup, and cream. Served in a coupe glass.



### October: Bourbon Peach Cobbler

With just four ingredients, this cocktail warms the soul like a cobbler! Prepared with Buffalo Trace bourbon, peach schnapps, cinnamon whiskey, orange juice, & cranberry juice. Served over ice in a rock glass.



As a reminder, your CLUB always offers \$5++ single-pour cocktails made with Tito's vodka and Evan Williams 1783 Small Batch Bourbon.



## Birthday Night!

*Complimentary entrée & Chef's choice dessert for Members with birthdays in September & October!*



Wednesday, September 11 : Wednesday, October 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 September & October birthdays will receive a complimentary entrée and Chef's Choice dessert during your birthday month! Make it a special celebration at your CLUB. Call 850-224-0650 to reserve.

## Weekend Specials

**Friday -**

### **Fish & Filet Night**

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



**Saturday - BYOB!**

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

## Buck per Shuck Oyster Nights Every Wednesday at the Club

5:30 p.m.-until sold out  
Gulf Coast oysters are available at your CLUB fresh-shucked on the half-shell every Wednesday evening. Devour the salty bivalves for just one buck each along with a cold brew or cocktail. Bring a group of friends and make it your Wednesday night tradition.



**Michael J. Weiss**

*Principal, Advanced Energy United*

**SPOUSE: Kaitlin Weiss**

**SPONSORS: Robert Williams & David Clark**

**Joseph Davis**

*Executive Director, Boys & Girls Clubs,  
Florida Alliance*

**SPOUSE: Elle Davis**

**SPONSORS: Caitlin Yancey Moore  
& Samantha Ferrin**

**Aaron C. Dunlap**

*Shareholder, Carlton Fields, P.A.*

**SPOUSE: Robin Dunlap**

**SPONSORS: Kari Hebrank & William Sklar**

**Tiffany Wilson Garling**

*Policy Director, Florida Chamber*

**SPOUSE: James King**

**SPONSORS: Justin Thames  
& Sarah Katherine Massey**

## Message from Your Club President

As summer begins to wane, the pace at the CLUB will quickly pick up. At every Board meeting, we review Members who have resigned, and their reason, which is usually “We don’t use the CLUB that much.” I think it is unfortunate that many Members are not aware of all that the GOVERNORS CLUB has to offer.

We are about to open a beautifully renovated Lounge, with improved traffic flow, new furnishings, enhanced air handling in a private smoking room, and a high-tech wine dispenser allowing Members to enjoy unusual vintages and old favorites in a self-serve format.

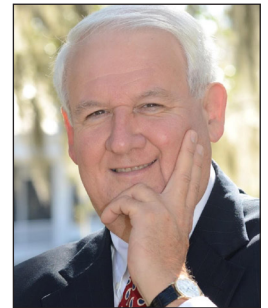
Speaking of wine, we will change the name of the **Platinum Society** to the **Bacchus Society**. The Society will feature tastings from top wineries, and wine dinners which are gourmet delights. For a reasonable charge, Society Members are offered discounted wine purchases and can store a case of personal wine at the CLUB and enjoy without corkage fees. Contact Nicole Pennington, Sales and Marketing Director to join.

If you plan to travel, check out our reciprocal club network across the United States and worldwide. Not only do these elegant clubs offer fine dining, but many offer a few hotel rooms at attractive prices. For example, in Washington, D.C., a room at The Mayflower costs \$672, and

\$896 at The Willard. Breakfast at either of these popular hotels will cost \$35-40. However, at our reciprocal Army-Navy Club, you can enjoy an upscale room for \$253, which includes a full breakfast.

Finally, if you desire a gourmet dinner worthy of New York or even top European spots, book a Chef’s Table with a custom menu. **Executive Chef Eric Fritsche** will help you design a menu for your perfect meal, and execute it flawlessly for you and your guests. Food and Beverage Manager, Paul McShane will be happy to pair it with exquisite wines. Again, contact Nicole Pennington to coordinate this treat.

Football, the social season, and our lifeblood politics are in the air and there is no better place to enjoy them than at the GOVERNORS CLUB. I’ll be looking for you!



**John O. Clark**  
*President*

Sincerely,

**John O. Clark**



# The Wines of PASO ROBLES

## 5-Course Wine Dinner

Friday, September 27 • 6:30 p.m.

\$80++ • \$40++ for Platinum Society Members

The wines of Paso Robles, California, are renowned for their diversity and quality, making the region a fantastic location for vineyards. Nestled between Los Angeles and San Francisco, Paso Robles boasts over 200 wineries and 40,000 vineyard acres. Two distinct wineries in the region are **Epoch Estate Wines** and **Ancient Peaks Winery** in the Santa Margarita Ranch. The region's unique terroir, characterized by its warm days, cool nights, and varied soil types, allows for the cultivation of a wide range of grape varieties. Notably, Paso Robles is known for its robust red wines, including Cabernet Sauvignon, Zinfandel, and Rhône-style blends, as well as its increasingly acclaimed white wines like Viognier and Chardonnay.

The innovation and passion of these local winemakers further enhance the wines' distinct flavors and complexities, ensuring a memorable tasting experience for novices and connoisseurs. This evening will be facilitated by Derek Captain of Winebow Fine Wine + Spirits. Don't miss this delectable 5-course wine dinner with Chef Eric's impeccable pairing menu. Call 850-224-0650 for reservations; confirmed reservations will be billed.



epoch  
ESTATE WINES



### First Course

Seared ocean scallops,  
Bradley's sausage-roasted corn cream & crispy shallots

**ANCIENT PEAKS CHARDONNAY**

### Second Course

Roma tomato-manchego tartlet,  
with petit arugula & basil pesto

**EPOCH WHITE BLEND**

### Third Course

Blackened Scottish salmon,  
caramelized onion-lentil hash, & grilled asparagus

**ANCIENT PEAKS ZINFANDEL**

### Fourth Course

Grilled prime sirloin, fennel puree,  
roasted red pepper aioli & leek fries

**EPOCH ESTATE RED BLEND**

### Dessert

Flourless chocolate cake, blackberries,  
tarragon & red wine caramel

**ANCIENT PEAKS PEARL CABERNET SAUVIGNON**

## 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 the Club Concierge at 850-224-0650, [hostess@govclub.com](mailto:hostess@govclub.com) to visit any of these fine clubs.



### Featured Reciprocal Club: The Madison Club, Madison, Wisconsin

The Madison Club is located in the heart of downtown Madison, WI and provides an ideal and welcoming retreat. The club enjoys stunning views of Lake Monona and a prime location just steps from the State Capitol. Enjoy a gourmet meal at Churchill's Restaurant, relax with a cocktail in the Tap Room, or take advantage of their well-appointed social and meeting spaces. Experience the same level of excellence and hospitality you're accustomed to at the GOVERNORS CLUB, and make your visit to Madison comfortable and memorable. Secure your reservation in advance to ensure a smooth and enjoyable visit. Visit the Madison Club this year and your first cocktail as a reciprocal member is complimentary!



### Holiday Closing

*Labor Day*

Saturday, August 31 through  
Monday, September 2

## MARKHAM VINEYARDS Wine Tasting

Thursday, October 17 : 6:30 p.m. : \$40++  
*Free for Platinum Society Members*



Markham Vineyards, located in Napa Valley, California, is renowned for its rich heritage and exceptional wines. Established in 1874, Markham Vineyards has a long history of winemaking excellence, blending traditional practices with modern innovation to produce wines of remarkable quality and character. The vineyard is particularly noted for its Merlot, which has consistently received high accolades for its depth, complexity, and smooth finish. Markham Vineyards produces a diverse range of varietals, including Cabernet Sauvignon, Chardonnay, and Sauvignon Blanc, each reflecting the unique terroir of Napa Valley and the meticulous care of their winemaking team. Explore the rich flavors and heritage of these beautiful wines with Chef Eric's pairings. The wines' exceptional quality and distinctive profiles provide an engaging experience for novice and seasoned wine enthusiasts. This evening will be facilitated by Derek Captain of Winebow Fine Wine + Spirits. Call 850-224-0650 for reservations; confirmed reservations will be billed.

SAUVIGNON BLANC

CHARDONNAY

THE ALTUIST (Red Blend)

MERLOT PARCEL YOUNTVILLE

ROCKERBOX CABERNET SAUVIGNON



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# Introducing Ground Ops Coffee

## Regular, Decaf, Espresso & Nitro Cold Brew

We are pleased to serve locally sourced **Ground Ops Roastery +**

**Bakehouse** coffee at your CLUB. Ground Ops is dedicated to bringing you the finest coffee experience, with aromatic delights, & rich flavors. Enjoy our house-special **Guatemalan roast** with tasting notes of caramel & milk chocolate, with a smooth and balanced flavor profile; each sip reveals the rich, velvety essence of caramel with the creamy sweetness of chocolate milk. Our **house decaf** provides notes of toasty caramel with aromas of pumpkin and cherry. The only thing you will “miss” is the caffeine. Our **signature espresso blend** offers

tasting notes of chocolate and caramel with a touch of non-citric fruit. Our **nitro cold brew** is a Guatemalan roast infused with nitrogen, giving a richer & creamier mouthfeel.



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## Catering Corner

### Holiday Gatherings are Unforgettable at Your Club!

The holiday season is just around the corner, and there's no better place to celebrate than at the GOVERNORS CLUB. Your CLUB offers an elegant and festive setting perfect for hosting holiday parties. Whether you're planning an intimate gathering with close friends or a grand celebration for your colleagues, the GOVERNORS CLUB provides a versatile space that can be tailored to your needs. With our beautifully decorated event spaces, exceptional service, and gourmet dining options, your holiday party will be an event to remember.

Our experienced staff is dedicated to making every detail perfect, from personalized menus to exquisite décor, ensuring that your event reflects the joy and spirit of the season.

Dates are filling up quickly, so book early to secure your preferred time and venue within the CLUB. Host your holiday party at the GOVERNORS CLUB today and create lasting memories!



Nicole Pennington  
Sales & Events Director

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## Family Halloween Spooktacular

**Saturday, October 26** : 3:30 - 5:30 p.m. : \$20++

Dress the kids in their Halloween costumes and come to the CLUB for a spooktacular time with the family. Children will enjoy creations from a talented balloon artist, snap spooky photos in our photo booth, decorate Halloween bags to fill with candy, and smash pumpkins from the Balcony to Adams Street at our pumpkin toss! Wrap up the afternoon at our monster mash dance party 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.





## \$5 Feature Wines from Domaine Skouras of Greece

We are pleased to offer two wines by the glass for \$5 from Skouras Winery in Greece. Founded in 1986, the estate produces wines of the Agiorgitiko grape variety. Zoe White is a dry wine with flavors of citrus fruit & touches of jasmine & mint. It is the perfect selection 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.



## 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 is served 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. and every Friday night.

### *Dine with us Before These Shows:*

*Isata Kanneh-Mason*  
Wednesday, October 9

*An Evening with KC & The Sunshine Band*  
Saturday, October 12

*The Henhouse Prowlers*  
Tuesday, October 15

*Urban Bush Women*  
40th Anniversary: This is Risk  
Thursday & Friday, October 24 & 25

## Morning Eye-Opener

Your CLUB is the perfect location for a morning meeting or to grab a cup of coffee on the go. Enjoy comfy seating, Wi-Fi, complimentary to-go coffee, and assorted breakfast bars on weekdays from 7-10 a.m. We proudly serve **Ground Ops** coffee, locally sourced with premium beans to provide the perfect roast.



## Half-Price Friday Happy Hours!

Fridays at the CLUB : 5 – 7 p.m.

Fridays are a lot more fun at your CLUB.

All alcohol is one-half price on Fridays from 5 to 7 p.m. Half-Price Friday Happy Hour is available throughout the CLUB including the Balcony and Patio. And don't forget, we always serve five-dollar single-pour Tito's cocktails and Zoe wine by the glass.



## 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.



# Friday Night Jams! Kids Movie Night

## Featuring: IF

Friday, September 27 : 6:30 p.m. : \$25++  
Dinner & Movie



### The Lounge

Every Friday Starting September 27

Live Music in the Lounge from 6 - 8 p.m.

1/2 off Cocktails & Lounge Menu from 5 - 7 pm

\$24 Friday Filet Special in the Grille

Enjoy live music in the Lounge every Friday evening in October & November. All alcohol and the Lounge menu are one-half price from 5 to 7 p.m. and we'll have live music from 6 - 8 p.m. And don't forget we always serve five-dollar single-pour Tito's cocktails and Zoe wine by the glass. When the music ends, step over to the Grille for our Friday Night Filet Special. Enjoy our special \$24 filet mignon or fish fillet dinner, served with a wedge salad, fresh veggies, and oven-baked potato with sour cream, bacon, cheddar & chives. Make it your football weekend kick-off with family and friends.



IF is about a girl who discovers that she can see everyone's imaginary friends - and what she does with that superpower - as she embarks on a magical adventure to reconnect forgotten IFs with their kids. Children will be provided a kid-friendly meal and the movie will be shown on our large screen with true movie sound. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Child care will be provided by Seminole Sitters. Call 850-224-0650 to reserve; confirmed reservations will be billed.

# ALL-YOU-CAN-EAT Stone Crab Night

Thursday, November 7 : 6:30 - 8:30 p.m.

\$90++ Adults : \$45 children ages 6 - 12

This annual event has become a culinary tradition that promises fun and flavor at the CLUB. Celebrate the harvest of the prized stone crab, a Florida delicacy known for its sweet and tender meat enhanced with perfectly paired side dishes. The season will open in October and we are providing the opportunity for you to indulge in these beauties at our all-you-can-eat stone crab night in November! The culinary team will present wonderful selections at our abundant buffet. **Reservations are required and must be made by Saturday, November 2**, so we can order enough claws. Call 850-224-0650 for reservations; confirmed reservations will be billed.





# FRIDAY NIGHT CHIEFS

*Every Friday before FSU home games!*

*Member Bar & Appetizers : 5:00 p.m. : \$15++*

*Dinner Buffet : 6 - 9 p.m. : \$60++ (Includes Appetizers)*

*August 30, September 13 & 20, October 4*



Join fellow CLUB Members and Seminole Boosters members for **Friday Night Chiefs** every Friday evening before FSU home football games. Bring your houseguests and friends, don your garnet and gold, & bring your renegade spirit to get rowdy! Mingle and enjoy upscale buffets themed around the traditional cuisine of our opponents, from crab cakes with Boston College to gator tail with Florida to wrap up the season. These events promise to “kickoff” your football weekends!

Each event will offer two options to suit your weekend plans. Stop in for cocktails and appetizers to get you in the gameday spirit at 5 p.m., or continue your evening with our full upscale buffet, including appetizers.

***Reservations are required, and must be received by noon each Wednesday before the Friday event.*** Whether you wish to connect with friends, savor

delicious food, or soak in the spirited atmosphere, the Friday Night Chiefs events are a great addition to your game weekend experience. Call 850-224-0650 for reservations; confirmed reservations will be billed.

## HOST COMMITTEE

Crawford & Teresa Adkins, Gordon Bedwell & Jim Lee, Flecia Braswell & Jimmy Weaver, Allison & Tony Carvajal, Terry & Clif Curry, Bryan & Jeri Desloge, Craig & Michelle Dewhurst, Scott & Kay Dick, Charlie & Alison Dudley, Ericka & Joe Franz, Linda O'Donnell & Dana Gehret, Tony & Joanne Grippa, Kathy Atkins Gunter, Rich & Nancy Heffley, Nan & Mark Hillis, Chris Iansiti, Kellie & Chris Kraft, Mac Langston & Terra Palmer, Shannon & Jason Libbert, Karen & Richard Moore, Bill & Kimmie Moore, Eli & Sarah Nortelus, Sean & Audra Pittman, Mel & Natascha Pope, Russ & Cheri Rainey, Doug Russell, Kurt & Kara Schafer, Jay Steele & Matthew Wright, Paul & Cindy Sullivan, Bill & Michelle Sundberg, Deirdre & Phillip Troyer, Allie VanLandingham, Don & Jeanette Yaeger.

## 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 & a choice of rice or potato. Call in advance to let us know what you are bringing and how you would like it prepared.



*Florida Redfish  
with Lump Crab*

## Staff ANNIVERSARIES

### SEPTEMBER

**Meghan Martinez**, Server, 1 year

**Sydney Sullivan**, Server, 2 years

**Samantha Hilsmann**, Server, 2 years

### OCTOBER

**Anna Dawkins**, Food & Beverage Manager,  
21 years

**Jonas Clingerman**, Server, 1 year

**Davonchae Cohen II**, Server, 1 year

**Savanna Tobias**, Hostess, 1 year





## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

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### BOARD OF GOVERNORS

**John O. Clark**  
*President*  
**Neil St. John Rambana**  
*Vice President*  
**Caitlin Yancey Moore**  
*Secretary/Treasurer*  
**Allison Harrell**  
*Immediate Past President*

**Josh Aubuchon**  
**Harold Brown**  
**Jim Cordero**  
**Douglas Croley**  
**Christina Johnson**  
**Ashley Kalifeh**  
**Jeff Kottkamp**  
**David Mica**  
**Toby Philpot**

### CLUB MANAGEMENT STAFF

**Barry Shields**  
*General Manager/COO*  
**Tina Schmitz**  
*Controller*  
**Eric Fritsche**  
*Executive Chef*  
**Nicole Pennington**  
*Sales & Events Director*

**Quintasha Moffett**  
*Assistant Controller*  
**Anna Dawkins**  
**Edward Mendoza**  
**Isabella Nolan**  
**Branden Williams**  
*Food & Beverage Managers*

**Paul McShane**  
*Beverage Manager*  
**Jeff Lata**  
*Facilities Manager*  
**Audrey Clayton**  
*Concierge*



### BUSINESS HOURS

Summer Hours End September 3

#### 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

**Grille, Patio, & Balcony**  
Monday through Saturday  
4 p.m. - close

#### Contact

202 S. Adams St.  
Tallahassee, Florida 32301  
Reservations: 850-224-0650  
Reservations@GovClub.com  
[www.GovClub.com](http://www.GovClub.com)

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