



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

November / December 2024



Friday Night Chiefs
Friday, November 1

All-You-Can-Eat Stone Crab Night
Thursday, November 7

Birthday Night
Wednesday, November 13

Kids Movie Night
Friday, November 15

Champagne, Sparklers, & Oysters Tasting
Thursday, November 21

Thanksgiving Buffet
Thursday, November 28

Friday Night Chiefs
Friday, November 29

Children's Holiday Party
Monday, December 9

Birthday Night
Wednesday, December 11

Brunch with Santa
Sunday, December 15

Five-Course Ken Wright Cellars Holiday Dinner
Friday, December 20

New Year's Eve Champagne Dinner
Tuesday, December 31

Champagne, Sparklers & Oysters Holiday Tasting

Thursday, November 21 : 6:30 p.m.
\$40++ per person

Free for Platinum Society Members

Enjoy a delightful evening of Champagne and sparkling wine at your CLUB. Taste and compare an abundance of delicious selections and place your holiday orders at below-market prices. Our culinary team will present delectable oysters and savory accompaniments to complement the tasting. Gather a group of friends and kick off the holiday season with a taste of the bubbly! Call 850-224-0650 for reservations; confirmed reservations will be billed.

Ann Mazzanovich
ASPECT Fine Wines

Derick Captain
Winebow Fine Wine+Spirits



Lee Satterfield
Breakthrough Beverage

Peter and Cookie O'Donnell
Elite Worldwide Imports

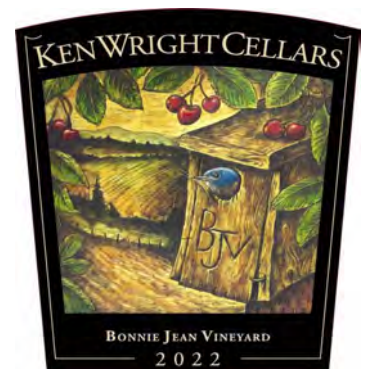
Five-Course Holiday Wine Dinner Featuring Ken Wright Cellars

Friday, December 20 : 6:30 p.m.
\$105++ per person
\$65++ for Platinum Society Members



Elevate your holiday celebrations with an enchanting five-course wine dinner, spotlighting the captivating wines of **Ken Wright Cellars** of Oregon.

View menu & details on page 6.



Welcome NEW MEMBERS

Kurt Schafer

Self Employed

SPOUSE: **Kara Schafer**

SPONSORS: **Dana Gehret, Linda O'Donnell**

& Flecia Braswell

Spencer Crowley

Partner, Akerman LLP

SPOUSE: **Nickelle Crowley**

SPONSORS: **Bruce Wiener & Bruce Platt**

John Bixler

Founder & Managing Principal, Spruce Financial Group

SPOUSE: **Carson Bixler**

SPONSORS: **Doug Tatum & Caitlin Yancey Moore**

Mahmoud Amrouch

Self Employed

SPOUSE: **Nadia Amrouch**

SPONSORS: **William R. Pfeiffer**

& Jennifer Edwards

Dr. Richard JP Bastien

Owner/ DMD, Bastien Dental

SPONSORS: **Kenneth Metcalf & Joel Silver**

Dr. Timothy Beard

President, Florida A&M University

SPOUSE: **Wendy Beard**

SPONSORS: **Larry Robinson**

& Caitlin Yancey Moore

Judson Sapp

CEO, W.J. Sapp

SPOUSE: **Kelly Sapp**

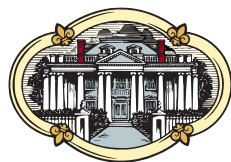
SPONSORS: **Skylar Zander & Tara Reid-Cherry**

Miles Childers

Managing Partner/Owner, Jackson-Cook, LC

SPOUSE: **Emily Childers**

SPONSORS: **Sam Childers & Diana Padgett**



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 850-205-0665 for confirmation of qualification and a Loyalty application.

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+. Gift one this holiday season, contact the CLUB Concierge.

Holiday Closings

Thanksgiving

*Closed for Lunch -
Friday, November 29 -*

Christmas

*Closed - Monday, December 23
through Thursday, December 26
Closed for Lunch -
Friday, December 27*

New Year

*Closed -
Wednesday, January 1*

Manager's Message

Lounge Renovations are Complete: Visit Soon & Often!

The newly renovated Lounge was completed at the end of September and is again being enjoyed by Members. Much appreciation to the Lounge Renovation Committee Members who regularly met with the construction company and architects, before and during the construction process. The Committee, led by **Paula**



Barry Shields
General Manager

Smith, included **Club President John Clark**, **Laura Boyd Pearce**, **Kim McDougal**, **Harold Brown**, **Mary Moor**, **Beverage Manager Paul McShane**, and me.

Several new features of the Lounge include improved seating with an open and spacious design throughout, especially around the bar. New TVs and an upgraded music sound system were added. Additional tables were added to accommodate cocktails and more dining space when meals are served in the Lounge.

The main Lounge space is a non-smoking venue. Members who previously avoided the Lounge due to smoking can now include it as part of their CLUB experience. For those Members who smoke, "The Krog Cigar Lounge", a dedicated smoking room, was included with special consideration given to airflow and exhaust. This space is fully separated from the main Lounge via two doors and is available full-time for Members who enjoy the occasional smoke or cigar.

In addition to our extensive wines by the glass menu, we added two self-serve wine dispensers providing 16 unique or high-end wines with options of three different pours. Members can enjoy the dispenser by purchasing a wine card from their favorite bartender or server. If you want to try something you've never had before but are unsure

you want to commit to a full glass...no problem, you can choose a 1-ounce pour for a sample. Other options include a half-glass and a full glass. The Club is happy to store your wine card in the Lounge, so it is always available for your enjoyment.

Special thanks to **Club President John Clark** who allowed the CLUB to reproduce some of his political memorabilia collection for decor. **Mr. Clark** owns one of the largest private collections of political memorabilia in the nation. His collection ranges from Dwight Eisenhower golf tees to a Barry Goldwater ginger ale can. Much of his collection consists of political buttons which he allowed us to reproduce as coasters for the bar.

With the beautiful renovations, I foresee all Members using the Lounge more frequently, whether having a cocktail before dining in the Grille or just hanging out with friends while enjoying the improved amenities. Whatever your desire to use the Lounge, I hope to see everyone there more frequently. Thank you, for your patience while the Lounge was closed for the project.

Barry Shields, CCM, COO



Staff ANNIVERSARIES

NOVEMBER

Maximus Martinez, Server, 1 year

DECEMBER

Branden Williams
Food & Beverage Manager, 8 years

Luanne Pink, Cook, 2 years

Paul Lawrence, Server, 1 year

Devin McCroan, Server, 1 year

Message from Your Club President

Our beautifully renovated Lounge is complete and has been well received by our Members! It's an exciting new era for the CLUB. A word about the political decor: I have collected political memorabilia for over 60 years, with a nationally recognized collection featured at a Presidential Debate, on CBS Sunday Morning, at FSU, UF, the Historic Capitol Museum, and twice on the cover of The Florida Handbook. The drink coasters are photographs of antique campaign buttons from my collection, and I was pleased to provide posters from some of Florida's Governors dating back over 100 years. Interestingly, **Governor Sidney J. Catts**, elected in 1916 on the Prohibition ticket, might feel ill at ease in our Lounge. The Board is very proud that we could renovate and pay for the Lounge from the capital fund, without an assessment.

Besides **Barry** and **Chef Eric**, I want to recognize those who keep the CLUB running daily. If you have ever called the CLUB for a reservation, you have spoken with **Audrey Clayton**, our Concierge. She is a native of Tallahassee with the ambition to move into CLUB office administration.

Speaking of Food and Beverage Managers, you are sure to see them every time you visit the CLUB. Sometimes in the background but always there, stirring a cocktail, helping to serve and clear tables, opening wine, and checking on you and your guests mid-meal to ensure a pleasant experience. We have five Food and Beverage Managers, with at least one always on duty. Leading the pack is the most senior member of the management team, **Anna Dawkins**. Anna is a native of Tallahassee who joined the team years ago as a receptionist and server, she knows the CLUB inside out and loves interacting with Members. **Branden Williams**, a math major, is from New York City. Still, he always has a bright smile, and a witty quip. "Hospitality runs in my blood," says Branden. **Isabella Nolan**, better known as Izzy, is a Jersey girl with a degree from

FSU's prestigious Dedman School of Hospitality. As a former server, she was quickly promoted upon graduation and loves to travel. **Eddie**

Mendoza, a Brooklynite, has valuable Disney experience and loves helping Members enjoy the Club. **Paul**

McShane, a Texan, rounds out the team with a specialty as Beverage Manager. He is an oenophile of their highest order who has assembled an award-winning wine list at the CLUB. His recommendations are always on point.

Tina Schmitz, from Michigan, is our CLUB Controller, overseeing all financial matters. **Nicole Pennington** of Merritt Island is our Sales & Events Director. Many CLUB event notices are followed by "see Nicole for details". CLUB Members say she works magic in helping them design the perfect event. **Quintasha Moffett** assists Members with all aspects of CLUB billing, and **Jeff Lata** ensures the facilities are in excellent order. All are essential to the CLUB.

We appreciate the hard work of these sometimes behind-the-scenes team members. They all look forward to providing the finest experience at your CLUB.

Sincerely,
John O. Clark



John O. Clark
President

Now Accepting ACH Payments

GREAT NEWS!
We can now automatically debit your financial institution for dues and monthly

charges. This saves your CLUB on credit card fees while you save the time and the expense of writing checks. Contact **Quin Moffett**, at 850-205-0660, to set up your ACH payment today!



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



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 in our beautiful new Lounge with 1/2 off all alcoholic beverages and the Lounge menu from 5 to 7 p.m. Following cocktails, enjoy a delicious filet mignon or fish fillet dinner complete with a salad and sides in the Grille for just \$24.

New Lounge Value Cocktail Menu



Our beautiful new Lounge is the perfect venue to unwind after a long day, catch a sporting event, or join friends and family for social gatherings!

Spicy Daisy \$10

Casamigos Blanco, Triple Sec, Lime Juice, Orange Juice, Simple Syrup, Blackberries & Jalapenos

Purple Haze \$9

Empress Gin, Lime Juice, Simple Syrup, & Sprite

Rosemary Gimlet \$9

Tito's Vodka, Lime Juice, Simple Syrup, Rosemary & Soda Water

Kentucky Mule \$8

Makers Mark, Lime Juice, & Ginger Beer

Blueberry Mojito \$10

Bacardi Supreme, Mint, Blueberry Purée, & Soda Water

Golden Hour \$8

Buffalo Trace, Aperol, & Lemon Juice

12 Mile Stretch \$9

Captain Morgan Spiced Rum, Bulleit Rye, Cognac, Lemon Juice, & Grenadine

Frozen Cocktail with a Floater \$7

Two options with a complimentary floater of your choice

Children's Holiday Party Benefitting HOPE Community

Monday, December 9 : 3 – 5 p.m. : Complimentary : Florida Ballroom

Our annual children's holiday party is a delightful day for our youngest Members! Bring the children and grandchildren and watch them marvel at the season's magic. The children will visit with Santa Claus, decorate cookies, and enjoy face painting & balloon creations. ***Each family is asked to bring an unwrapped toy to donate to HOPE Community of the Big Bend Homeless Coalition***, specializing in preventing and ending chronic homelessness by providing emergency shelter & support services for families with children. Reservations are requested; 850-224-0650.



Five-Course Holiday Wine Dinner Featuring Ken Wright Cellars

Friday, December 20 : 6:30 p.m. reception followed by dinner
\$105++ : \$65++ for Platinum Society Members

Ken Wright Cellars is renowned for producing high-quality, terroir-driven Pinot Noir wines from Oregon's Willamette Valley. Each wine reflects the unique characteristics of the vineyard and soil it comes from, emphasizing the diversity of the terroir. Ken Wright himself is highly regarded for his meticulous winemaking techniques, including sustainable farming practices and a minimalist approach, allowing the grapes' natural flavors to shine. This results in wines that are highly expressive, balanced, and reflective of their origin. This evening will be facilitated by Ann Mazzanovich of ASPECT Fine Wine. Call 850-224-0650 for reservations. Reservations are required; confirmed reservations will be billed.



RECEPTION - Ken Wright Pinot Gris

FIRST COURSE - Ken Wright Chardonnay

Warm goat cheese beggars purse/pear vanilla bean puree/pear, hazelnut and red sorrel salad

SECOND COURSE - Ken Wright Willamette Valley Pinot Noir

Cedar plank dayboat scallops/porcini salt/passion fruit/rose essence

THIRD COURSE - Ken Wright Yamhill-Carlton AVA Pinot Noir

Cola glazed crispy pork belly/toasted farro/dried cherries/mint sauce vert

FOURTH COURSE - Ken Wright Freedom Hill Pinot Noir

Braised lamb shank with Moroccan flavors/smoked almond couscous/butternut-preserved lemon chermoula

DESSERT - Ken Wright Eola-Amity Hills AVA Pinot Noir

Lavender-orange blossom honey cheesecake/blackberry coulis

Kids Movie Night

Featuring: A Charlie Brown Thanksgiving

Friday, November 15
6:30 p.m. : \$25++
Dinner & Movie



It's just not Thanksgiving without Charlie Brown & Snoopy! 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.

GC Staffing UPDATE



Kayla Essary
Culinary Staff

Meet **Kayla Essary**, the newest member of the GOVERNORS CLUB Culinary Team. Kayla grew up in Tallahassee and has worked in several local restaurants such as Sage, Il Lusso & Black Fig, as culinary staff and in dining room management. Kayla brings with her a skill set of over ten years of experience in the hospitality industry. She has a passion for food and events and, as she says, "It's one big partyz. When not working at the CLUB, Kayla spends time with her pets Eloise and Cooper. She also loves to fish, work out with weights, and enjoys League of Legends online gaming.

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 to visit any of these fine clubs.



Featured Reciprocal Club: New York Athletic Club

Located in the heart of Manhattan, the prestigious New York Athletic Club (NYAC) offers an exceptional city retreat. The NYAC is known for its rich history, world-class athletic facilities, and fine dining options. Members can enjoy access to a variety of amenities, including a fitness center, swimming pool, and exclusive dining. NYAC offers luxurious overnight accommodations, providing a convenient and comfortable option, right in the city. Additionally, the club is perfectly positioned near iconic landmarks like Central Park and Lincoln Center, making it a prime location for guests exploring the city during the holiday season. These accommodations are perfect for those looking to experience the magic of New York during the festive season, with easy access to renowned attractions like the Rockefeller Center Christmas Tree and Fifth Avenue's holiday displays. The NYAC provides a home away from home with the elegance and charm that defines New York City.

ALL-YOU-CAN-EAT Stone Crab Night

Thursday, November 7 : 6:30 - 8:30 p.m.
\$90++ Adults : \$45 children ages 6 - 12

This event is 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 opened in October and we are providing the opportunity to indulge in these beauties at our all-you-can-eat stone crab night! The culinary team will present these wonderful selections at our abundant buffet.



Reservations are now limited, please call the CLUB to inquire at 850-224-0650. Confirmed reservations will be billed.

Key West Conch Chowder
Italian Chopped Salad and Caesar Salad
Cracked & Chilled Stone Crab Claws
Key West Mustard Sauce, Cocktail Sauce,
Lemons, Limes & Warm Clarified Butter
Garlic & Herb Roasted Fingerling Potatoes
Steamed Fresh Vegetables with Herb Butter
Key Lime Pie



Featured \$5 Cocktails of the Month

November: Golden Hour

This delicious bourbon cocktail is perfect on a chilly evening. Prepared with Buffalo Trace bourbon, Aperol, fresh lemon juice, and mint. Served in a rocks glass over ice.



December: Rosemary Gimlet

This variation of the classic gimlet uses rosemary to add a wintery herbal flavor. Prepared with Tito's vodka, fresh lime juice, simple syrup, fresh rosemary, & soda water. Served in a coupe glass with a rosemary sprig.



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 November & December!



Wednesday, November 13 : Wednesday, December 11
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 November & December 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.



Festive Family Thanksgiving Buffet

Thursday, November 28 : Seating 12 noon to 3 p.m.
\$55++ adults : \$23++ children ages 6-12

Your CLUB will be open on Thanksgiving Day with all the traditional dishes everyone loves. Enjoy a relaxing, delicious, and stress-free Thanksgiving buffet at your CLUB. Private room rental fees will be waived. Call 850-224-0650 for reservation; confirmed reservations will be billed.

Soup, Salad, and Chilled Buffet

Sweet corn-rock shrimp chowder
with mini jalapeno-cheddar corn muffins
Caesar and garden greens salad bar with all the fixings
Chilled toasted orzo salad, caramelized pumpkin, ricotta
salata, pumpkinseed sage and blood orange pesto
Minnesota wild rice Waldorf salad
Fresh fruit display
Artisanal cheeses, charcuterie and pates
Baked brie in puff pastry with pear-dried cranberry,
chutney, and smoked almonds
Smoked salmon and rainbow trout, smoked fish dip,
cream cheese, capers, red onion, and mini bagels
Assorted sweet and savory breads,
breakfast pastries, crispies and crackers

Chilled Seafood Bar

Oysters, shrimp cocktail, & crab claws

Hot Buffet

Traditional roasted turkey,
old-fashioned giblet gravy, & cranberry-orange relish
Sliced smoked pit ham,
orange marmalade-Pommery mustard glaze
Carved roasted prime rib of beef,
thyme jus, horseradish cream sauce
Seared salmon fillet, cauliflower puree, pecan-citrus
gremoulata, Frangelico butter
Cornbread-sausage dressing
Roasted garlic mashed potatoes
Sweet potato-marshmallow casserole
Roasted green beans, pancetta, wild mushroom cream
Crispy fried onions
Sorghum and ginger glazed baby carrots

Dessert

Cakes, pies, mini sweets, & hot holiday desserts



PASO ROBLES 5-Course Wine Dinner

(RESCHEDULED FROM SEPTEMBER 27)

Friday, November 8 : 6:30 p.m. \$80++ : \$40 for Platinum Society

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 & 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 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. Call 850-224-0650 for reservations; confirmed reservations will be billed. **View the 5-course menu on our website.**



Brunch with Santa

Sunday, December 15 : 10 a.m. – 2 p.m.

\$55++ adults : \$23++ children ages 6-12

Free for children 5 & under

Brunch with Santa is a cherished annual event that warms the hearts of our Members and their families. This occasion welcomes the children and grandchildren to indulge in a sumptuous brunch while sharing magical moments with Santa Claus. Indulge in our abundant buffet featuring a delectable array of culinary delights to satisfy everyone in the family. Room rentals for private dining will be waived. Call 850-224-0650 for reservations; confirmed reservations will be billed.



SEAFOOD STATION

Chilled shrimp, crab claws and oysters, & tuna tataki,
cocktail sauce, horseradish and lemons
Hot baked crab and spinach dip au gratin,
with pita, and vegetable chip dippers

SALADS & CHILLED FOODS

Caesar salad & garden salad with assorted dressings
Cheese and fruit display
Niçoise vegetable salad, green beans, artichokes, tomato,
capers, niçoise olives, red wine-feta vinaigrette
Chilled cavatappi a la panna, green peas, prosciutto and
capicola, smoked provolone, giardiniera,
& creamy basil vinaigrette
Roasted Brussels and Butternut salad, maple-Dijon
vinaigrette, crispy smoked bacon, candied pecans

ASSORTMENT OF FRESH BAKED BREAKFAST BREADS AND PASTRIES

OMELET STATION

Cooked to order with farm fresh eggs & all the fillings

HOT BUFFET

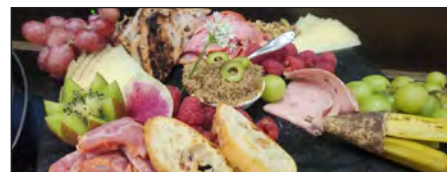
Carved prime striploin of beef au jus,
horseradish cream, and béarnaise
Breakfast potatoes and smoked gouda grits
Bacon and sausage
Biscuits and Southern sausage gravy
Fried oysters, remoulade, cocktail and tartar sauces
Crème brûlée French toast,
warm berry compote, vanilla-maple syrup
Fillet of flounder Française,
lemon, caper, and sherry mushroom sauce
Crispy chicken breast Milanese,
tomato-basil relish, roasted garlic-Boursin fondue
Fresh vegetable medley

HOLIDAY DESSERT DISPLAY

Including cookies & milk for Santa!

Lounge Reveal

Members Enjoyed Gathering to See the Beautiful New Lounge!



FRIDAY NIGHT CHIEFS

Friday, November 1

Friday, November 29

Member Bar & Appetizers

5:00 p.m. : \$15++

Dinner Buffet : 6 - 9 p.m. : \$60++

(Includes Appetizers)



Join fellow CLUB Members and Seminole Boosters Members for **Friday Night Chiefs** before FSU home football games. Bring your houseguests and friends, don your garnet and gold, & bring your renegade spirit to get rowdy! 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 “kick off” 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.

New Year's Eve CHAMPAGNE DINNER!

Save the Date - Tuesday, December 31

Dine at the CLUB and celebrate the New Year! Raise a glass to 2025 while indulging in our fantastic high-end Champagne dinner. Chef Eric and Paul McShane are diligently working together to pair extraordinary Champagnes with an unforgettable dinner experience. Stay tuned to our website and email communications for all the details and menu.



Is a Champagne dinner, not your style? That's okay, we'll be here to serve you in our intimate Grille with our full à la carte menu! **Happy New Year!**

The Grille

at the GOVERNORS CLUB

FSU Men's Basketball Pre-Game in the Lounge

Complimentary Wings & Chili

Pre-game in the Lounge before the men's FSU basketball games scheduled during regular CLUB hours. Enjoy complimentary wings & chili one and one-half hours before tip-off! Reservations are not required. Go 'Noles



Thursday, October 31, **UWF**, 5:30 – 7 p.m.

Monday, November 4, **Northern Kentucky**, 5:30 – 7 p.m.

Tuesday, November 12, **Tarleton State**, 5:30 – 7 p.m.

Friday, November 15, **Florida**, 4:30 – 6 p.m.

Tuesday, November 19, **Hofstra**, 5:30 – 7 p.m.

Tuesday, December 17, **Winthrop**, 5:30 – 7 p.m.



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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BOARD OF GOVERNORS

John O. Clark <i>President</i>	Josh Aubuchon
Neil St. John Rambana <i>Vice President</i>	Harold Brown
Caitlin Yancey Moore <i>Secretary/Treasurer</i>	Jim Cordero
Allison Harrell <i>Immediate Past President</i>	Douglas Croley
	Christina Johnson
	Ashley Kalifeh
	Jeff Kottkamp
	David Mica
	Toby Philpot

CLUB MANAGEMENT STAFF

Barry Shields <i>General Manager/COO</i>	Quintasha Moffett <i>Assistant Controller</i>	Paul McShane <i>Beverage Manager</i>
Tina Schmitz <i>Controller</i>	Anna Dawkins	Jeff Lata <i>Facilities Manager</i>
Eric Fritsche <i>Executive Chef</i>	Edward Mendoza	Audrey Clayton <i>Concierge</i>
Nicole Pennington <i>Sales & Events Director</i>	Isabella Nolan	
	Branden Williams <i>Food & Beverage Managers</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 p.m. - close

Contact

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

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