



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

June 2014



## Prime Rib Birthday Night

Complimentary to Members with June Birthdays!  
Wednesday, June 11, 6 – 8 pm  
Live Music with Charles Santiago  
\$24 adults, \$10 Ages 6 – 12

## Plentiful Pinots Wine Tasting

Thursday, June 19, 6 pm, \$30  
Free to Platinum Society Members

## GC Sunday Brunch

Sunday, June 22  
11:00 am – 2:00 pm  
\$14.99 Adults  
\$8.99 Children 12 and Under

## Paint & Sip

Wednesday, June 25  
5:30 pm, \$45

## Cooking with Chef Brian 'Grandma's Kitchen'

Thursday, June 26  
6:30 pm, \$35

## Bull Sessions with Barry!

Friday, June 27, 4 – 5 pm  
Complimentary Adult Beverage & Bar Snacks  
Chat with your General Manager

## Weekend Specials

Friday Night – '\$18 Filet Night'  
Saturday Night – BYOB

## Morning Eye-Opener

Weekdays, Parlour, 7 – 9:00 am  
Complimentary Coffee & Pastries

## Summer Hours Beginning June 9

Lunch – Monday through Friday  
Dinner – Wednesday through Saturday  
Lounge Closed Saturday Evenings

## GC Sunday Brunch

Sunday, June 22, 11:00 am – 2:00 pm  
Adults \$14.99, Children 12 & Under \$8.99  
Our Sunday Brunch is a wonderful way to wrap up the weekend with family & friends. Buffet offerings change monthly! Call 850-224-0650 for reservations.

## Cooking with Chef Brian 'Grandma's Kitchen'

Thursday, June 26, 6:30 pm,  
Main Kitchen, \$35



Gather a group of friends and join Chef Brian and the culinary team in the Main Kitchen for this hands-on cooking class. 'Grandma's Kitchen' will give you the opportunity to refresh your basics...in case you forgot! Just \$35 per person includes instruction, wine and indulging in Grandma's specialties. If you prefer to sit back and observe, that's fine. Either way we guarantee a fun-filled, back to the basics evening for everyone! For reservations call 224-0650 or e-mail [hostess@govclub.com](mailto:hostess@govclub.com).

### Grandma's Specialties

- Fluffy Buttermilk Biscuits
- Classic Pecan Pie with 3-2-1 Pie Dough
- Cast Iron Cornbread
- Cakemix Cinnamon Rolls

### Fresh Seasonal Fruit Display

Spinach and Kale Salad with Fresh Blueberries, Pickled Watermelon Radish & Champagne Vinaigrette

Sausage Patties & Texas Cut Bacon

Buttermilk Biscuit Bar – Assorted Jams, Jellies & Whipped Butters

Omelets to Order Station

Andouille Huevos Rancheros

Crispy Skillet Potatoes

Banana Fosters Belgian Waffles

Prosciutto & Brie Monte Cristo with Raspberry Glaze

Crab Imperial Stuffed Flounder with Citrus Buerre Blanc

Caramelized Brussel Sprouts

Cinnamon Rolls

Key Lime Pie

Chocolate-Cashew Butter Trifle

## 'Paint & Sip' Find Your Inner Artist!

Wednesday, June 25  
5:30 pm, \$45

Roll up your sleeves, grab a paint brush and let your inner artist out! We're hosting a two hour



evening of painting and sipping at your CLUB. All materials, instruction and liquid courage will be provided for you to paint and take home your twist on 'Cornflower with Poppies', shown here. Space is limited; call 224-0650 for reservations; confirmed reservations will be billed.

## Weekend Dining Specials!

Dine at the CLUB on Fridays and enjoy our 6oz Filet Mignon, Iceberg Wedge with Beefsteak Tomatoes, Crispy Applewood Bacon & Bleu Cheese Dressing, Fresh Vegetables Du Jour and Oven Baked Potato with Sour Cream, Cheddar & Chives – all for only \$18! On Saturdays, grab your favorite bottle of wine and bring it with you to dinner. We'll pour the wine, waive the corkage fee and do the dishes!

## Holiday Closing

In recognition of Independence Day, the main Clubhouse will close following lunch service on Thursday, July 3, and will re-open on Monday, July 7. The Lounge will be open for cocktails on Thursday, July 3rd and closed for the balance of the holiday weekend. We wish everyone a safe and happy Fourth of July.

## Prime Rib Birthday Night with Live Music

Complimentary to Members with June Birthdays!



Wednesday, June 1, 6 – 8 pm  
\$24 adults, \$10 Ages 6 – 12,  
Free for kids 5 & under

If you are celebrating your birthday in June, bring family and friends to the CLUB and celebrate at our 'Prime Rib Birthday Night'. Even if it's not your birthday, come out and enjoy this relaxed evening of great food, live music and good company. Indulge in our juicy prime rib and golden roast turkey carving stations, fresh veggies, sides & mixed green salad. Finish off the evening at our flambé dessert station! **Reserve soon, the first ten reservations will receive a complimentary bottle of house wine!** Call 224-0650.



## Welcome NEW MEMBERS

### Jayme O'Rourke

Public Policy Representative/Florida Realtors  
SPOUSE: Gerard  
SPONSORS: John M. Sebree  
& Harold L. Price

### Dr. Elmira Mangum

University President/  
Florida A&M University  
SPONSORS: Stephen Shiver  
& Michael Kalifeh

## RETURNING MEMBERS

Michael Carlson

Melissa Jaacks

Gabriel Warren

## Saturday in the Park Picnic Baskets

### Two Person Picnic Baskets: \$48 + tax

Attend 'Saturday in the Park' on June 7th, and let us prepare your yummy picnic basket! **Contents Include:** Wine & Glasses, Charcuterie Plate with Paté, Terrine, Salamis, Hard and Soft Cheeses, Olives & Pickled Veggies, Sundried Tomato Hummus with Assorted Crackers, French Baguette & Cheese Straws, Fresh Fruit Salad, Double Chocolate Ghirardelli Brownies & Assorted Cookies, Bottled Water, Cutlery & Napkins. Call 224-0650 to order your goodies for pick-up at the CLUB between 6:00 and 8:30 pm.

## GC Lunch Boxes | \$8 | Pick-Up or Delivery

Enjoy our fresh twist on lunch in the office! Beginning June 11, select a sandwich, side and sweet for only \$8 plus tax. Sandwich selections include: GC CLUB Sandwich, Yellow Fin Tuna Wrap, Tuscan Vegetable Ciabatta, Tallahassee Cuban or Roast Beef on Sourdough. As always, our sandwiches are taken to the 'next level' with savory condiments, fresh meats, cheeses & vegetables. If you would like your lunch box delivered, add \$2 per box, maximum delivery fee of \$10. Our delivery area extends to the perimeter of Call, Gadsden, Bronough and Pensacola Streets. View the full menu on our website [www.govclub.com](http://www.govclub.com) and call 224-0650 to order your GC Lunch Box.

## Morning Eye-Opener

Your Club is the perfect location for a morning meeting. The Parlor is available with soft seating, wi-fi, and complimentary coffee and pastries weekdays from 7 – 9 am. Reservations are not required.



## Bull Session with Barry!

Friday, June 27, 4:00 - 5:00 pm

General Manager, Barry Shields, will host a casual gathering of members with a complimentary featured libation and bar snacks on the third Friday of each month in the Lounge. Members are encouraged to join Barry to discuss concerns, offer ideas, and ask questions about your CLUB. Pop in for a relaxed visit with Barry!

## Good Kids with Good Grades

Did your child or grandchild earn all A's and B's? Simply e-mail [allisonager@govclub.com](mailto:allisonager@govclub.com) with the names and schools of your smart kids



and grandkids. We'll reward their hard work with recognition in 'The Experience' and a complimentary kid's meal at the CLUB.

# Managers Message

I would like to extend a warm welcome to our newest members Jayme O'Rourke and Dr. Elmira Mangum. Mrs. O'Rourke is a Public Policy Representative at Florida Realtors and is married to her husband Gerald. Dr. Elmira Mangum comes to us as FAMU's 11th President and is making history as FAMU's first woman President. I would also like to welcome back three returning members to the CLUB. Mrs. Melissa Jaacks of Five Points Technology and her husband Michael Jackman; Michael Carlson, Attorney/Lobbyist with Personal Insurance Federation of Florida and his wife Leslie; and Mr. Gabriel Warren an Attorney at Rutledge Ecenia, P.A. and his wife Sarah. I look forward to getting to know our new and returning members and learning how to best serve them and their families.

Our monthly Prime Rib Birthday Night continues to grow in numbers and is turning into a great opportunity for the entire family to use the CLUB. In addition to family members celebrating their birthday I saw several families with their children who were recognized under the Good Kids with Good Grades program. The prime rib buffet is a nice addition to the monthly calendar even for those members that are not celebrating a birthday. Live music, carved prime rib and roasted turkey and fresh garden vegetables are among the great assortment of Chef Brian's offerings. Of



Barry Shields  
General Manager

course, everyone enjoys the show from our flaming Bananas Foster dessert station. I hope to see many of you at our next Birthday Night on June 11.

Be sure to take advantage of the CLUB'S newest offering, the GOVERNORS CLUB Lunch Box. Beginning on June 11, we'll have a selection of five sandwiches which will include a side item and dessert priced at a value point of \$8. If you are too busy to leave the office, no worries, if you're within the boundaries of Call, Gadsden, Bronough and Pensacola Streets, we'll run it over to you for just \$2.

I know everyone slows down a bit in the summer months and it's time for vacations once school lets out, but don't forget about the CLUB (and that chocolate shot machine).

I'll be looking for you in the Club!

Barry Shields, CCM  
General Manager

## Plentiful Pinots Wine Tasting

Thursday, June 19, 6:00 pm

Plantation Room - \$30

Free to 2014 Platinum Society Members



There are five varieties of the Pinot grape which are chiefly grown on the West Coast and in France. Join us as we explore everything Pinot! As always, our Culinary Team will provide savory small bites to accompany the tasting. Call 224-0650 for reservations; confirmed reservations will be billed.

Blanc de Noirs - Iron Horse 'Wedding Cuvee'

Rose of Pinot Noir - Gothic Cellars Rose

French Pinot Noir - Maison Camille Giroud Bourgogne Rouge

Oregon Pinot Noir - Beaux Freres 'Les Cousin'

California Pinot Noir - Talley Estate

Pinot Noir 'Ice Wine' - Adelshelm Deglace

## Governors Club Member / Guest Golf Tournament Sponsored by BB&T Wealth



Monday, June 2, 2014, Capital City Country Club  
11:30 am Registration Opens, 1:00 pm Tee Time,  
\$100.00 + tax per player

The GC Golf Tournament is just days away with proceeds benefitting Kidz1stFund! Sign-up now and enjoy the golf format of best ball with handicap. We'll have two-man teams with a maximum handicap difference of 10 strokes between the partners. Enjoy GOVERNORS CLUB food & beverage stations along the way.

When the play ends, join us back in the Lounge for our awards ceremony with heavy hors d'oeuvres and of course, cold brew! The winning team will be presented the Perpetual Trophy to be displayed in the GC Lounge. Players will receive a \$50 gift card to use for a tee gift. If you would like to sign-up to play contact Allison Ager, [AllisonAger@GovClub.com](mailto:AllisonAger@GovClub.com), 205-0663.





## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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*Prime Rib Birthday Night – Wednesday, June 11*  
*Perfect Pinots Wine Tasting - Thursday, June 19*  
*GC Sunday Brunch – Sunday, June 22*  
*Paint & Sip – Wednesday, June 25*

### BOARD OF GOVERNORS

<b>Stephen Shiver</b> <i>President</i>	<b>Sarah Bascom</b>
<b>Gus Corbella</b> <i>Vice President</i>	<b>Cameron Cooper</b>
<b>Tom Stahl</b> <i>Secretary / Treasurer</i>	<b>Marion Hoffmann</b>
<b>Ron LaFace, Jr.</b> <i>Immediate Past President</i>	<b>Michael Kalifeh</b>
	<b>Clay Sechrest</b>
	<b>Jay Smith</b>
	<b>Jim Spalla</b>



### BUSINESS HOURS

#### Lunch

**Grille & Balcony**  
Monday through Friday  
11:30 ~ 2:00pm  
*(Food service available all day, menu options limited)*

#### Dinner

**Grille & Balcony**  
Wednesday through Saturday  
5:00 ~ 11:00pm  
*(Last food order taken by 9:30pm)*

#### Cocktails

**Lounge**  
Monday through Thursday  
4:00 ~ 11:00pm  
Friday  
4:00 ~ 1:00am

#### Contact

202 S. Adams St.  
Tallahassee, FL 32309  
Reservations: 850-224-0650  
Reservations@GovClub.com

### CLUB MANAGEMENT STAFF

<b>Barry Shields</b> <i>General Manager/COO</i>	<b>Allison Ager</b> <i>Membership &amp; Marketing Director</i>	<b>Paul McShane</b> <i>Beverage Manager</i>
<b>Nancy Goodson</b> <i>Controller</i>	<b>Justin Thompson</b> <i>Food &amp; Beverage Director</i>	<b>Robert Tharp</b> <i>Facilities Manager</i>
<b>Brian Knepper</b> <i>Executive Chef</i>	<b>Laura Jester</b> <i>Catering Director</i>	<b>Demetrius Johnson</b> <i>Matt Tillery</i> <i>Sous Chefs</i>
<b>Tina Schmitz</b> <i>Assistant Controller</i>	<b>Joshua Brock</b> <b>Anna Dawkins</b> <i>Food &amp; Beverage Managers</i>	

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