



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

July / August 2024



Birthday Night
Wednesday, July 10

**Wines of
Alsace Tasting**
Thursday, July 18

Kids Movie Night
Friday, July 26

**Ground Ops Coffee
Tasting**
Friday, July 26

Birthday Night
Wednesday, August 7

**Kids Challenger Day
& Ice Cream Social**
Friday, August 9

**Wines of
Tuscany Tasting**
Thursday, August 15

Kids Movie Night
Friday, August 30

**Buck per Shuck
Oyster Night**
Wednesday

**Half-Price Friday
Happy Hour**
All drinks ½ price

**Holiday Closings:
Independence Day**
July 4 - 6

Labor Day
August 31 -
September 2

Message from Your Club President

Although I was a Member of The GOVERNORS CLUB from its opening, I later resigned for several years due to lack of use and sometimes mediocre quality. Upon rejoining several years ago, I witnessed a glorious rebirth of the CLUB. The CLUB has never been better or stronger, and I feel confident our best days are ahead.

Thanks to our outgoing president, **Allison Harrell**, for her leadership, which made my role as incoming president easy following her successful term. We owe Allison much appreciation.

Our strengths are:

Facilities: The Grille and the entire CLUB were updated in 2020, and The Lounge renovations should be complete by Labor Day. Our physical clubhouse is outstanding.

Finances: The CLUB has never been financially stronger. We have "money in the bank," adequate reserves, a capital fund for maintenance and updates, and are renovating The Lounge without an assessment. Our financial rating would be AAA.

Food: We are fortunate that under the leadership of **Chef Eric Fritsche**, our food is easily the best in town, as it should be, and the pricing is reasonable and competitive.

Management: **Barry Shields** is considered one of the top private club managers in the Southeastern United States and has assembled a strong team of food and beverage managers.

Staff: Our staff is professional while young and energetic. Please consider adding a few extra bucks of gratuity when signing your tab.

I look forward to this year and will bring you regular updates.

Sincerely,
John O. Clark



John O. Clark
President

Message from Your Immediate Past President

It has been an honor to serve as your CLUB President this year! This is not goodbye as I will continue to serve as your immediate past president for another year as we bid farewell to **Bruce Weiner** in that role. Bruce has been a great mentor as I navigated through this year.

We have made some fantastic subtle CLUB changes this year that have improved the overall service and quality of the CLUB. Our Membership and events continue to grow with our staff leading the charge. We also had some long-term staff turnover and successfully transitioned their roles.



Allison Harrell
Past President

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Member Comments



Hello **Nicole**! Thank you for the most wonderful and perfect event! We were continually impressed from start to finish. You and your team were so professional and responsive as we were planning this event with all the changes and requests and were so accommodating when we had budget requests and extra things we needed. **Isabella** led a great team of servers. Everyone was so attentive, we could not have been more pleased. Thank you for allowing us to have our event at the GOVERNORS CLUB. It was perfect from start to finish! Warmly, **Jaimi Wacksman**, on behalf of the planning committee, Spring Saltatus 2024.



Good Morning **Sarah**,
I wanted to let you know last night was absolutely fabulous!!! The staff went over and above, and were wonderful. Everybody loved the food. **Branden** was amazing we never wanted for anything with our party. Thank you again for such a wonderful job.

Thank you - **Mary Brooke**



Barry and **Paul**, I just wanted to write to say thank you for an absolutely lovely evening at the shrimp and oyster event. Bruce and I attended with our friend and had a fantastic evening. The service was attentive and on point as always, and the food was exceptional!

I hope you both have a great weekend!

- **Jonathan T. Johnson**, Partner



Good morning **Nicole**,
The FMMJUA dinner and reception was perfect. The entire staff was very welcoming and attentive.

Thank you for the itemized invoice for our records.

We are looking forward to working with you for our next event at the GOVERNORS CLUB.

Regards - **Frankie Cowie**, Executive Assistant,
Florida Medical Malpractice JUA



The evening was fantastic. Table setting, menus, **Renee's** service, (and **Eddie**). **Paul's** wines were a big hit and fun to enjoy wines picked by an expert instead of our own tastes.

Chef Eric deserves a big thanks for his work. He was a pleasure to work with in setting the menu, and it was executed flawlessly. The soft shell crab was the single best dish I've had at the CLUB, the salmon was outstanding and perfectly paired with the pinot noir, and the veal chop extraordinary.

The other two couples were impressed as well and want us to schedule more dinners in the future.

Finally, the CLUB Members do not realize what we are capable of and we need to capitalize on our strengths. I have eaten at some of the best restaurants in this country, from NY to Boston to San Francisco and New Orleans, and this was equal to any of them.

Thanks for a great evening! - **John Clark**

Manager's Message

Initiation Fees & Monthly Dues

The cost of joining a private club varies and is determined by the amenities offered and its geographical location.

Country clubs that offer a wide range of amenities are typically the most expensive. Most country clubs have a primary attraction of golf but may include other components such as athletics, aquatics, tennis, pickleball, and activities for the entire family, including specialty kids programs. Considering varied offerings and the size of each property, maintaining these operations can be quite costly. Therefore, an initiation fee for a high-end country club could easily be in the six-figure range, with monthly dues being several thousand dollars.

Clubs in more populated markets are more expensive than clubs in smaller markets, but not always. Hunt clubs, equestrian clubs, and some yacht clubs may be outside of big cities, but due to the level of offerings and amenities, the final club product can be costly.

Business clubs such as the GOVERNORS CLUB seem more consistent with others concerning the cost of joining and monthly dues. Business clubs, which also provide a social component, typically share similar amenities such as private dining rooms, à la carte dining, club events, and the accommodation of member events. Most business clubs will have a



Barry Shields
General Manager

dedicated bar to provide a lounge atmosphere; some may offer billiards or bowling. The offerings should always align with making the club relevant to members' needs or preferences.

To compare clubs similar to ours, here is a list of other business clubs located in the Southeast and their fees.

<i>Club Name</i>	<i>Initiation</i>	<i>*Dues</i>
Governors Club	\$2,500	\$150
University Club Tampa	\$1,200	\$147
The Tampa Club	\$3,500	\$180
Harbour Club Charleston	\$3,000	\$180
River Club Jacksonville	\$1,000	\$143

**May include additional monthly fees*

The GOVERNORS CLUB appears to fall in the median range of initiation fees and monthly dues. Over the years, the Board of Governors has done a good job of ensuring we have the appropriate financial support from the Membership to maintain an impressive facility and attractive programming. In addition, we have capital funding built into our initiation fees and monthly dues to ensure we keep our facilities and furnishing elegant and impressive. This funding ensures that the Club avoids ever needing to reaccess the Membership.

Thank you for your Membership; I look forward to seeing you at the 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 with 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. Contact Nicole Pennington, nokken@govclub.com 850-205-0665 for confirmation of qualification and a Loyalty application.

Featured \$5 Cocktails of the Month

July: Mai Tai Classic Tiki Cocktail

Originating in Oakland, CA in 1944 at Trader Vic's, a tiki restaurant owned by Victor Jules Bergeron. This summer cocktail is prepared with white rum, dark rum, orange curacao, fresh lime juice, and orgeat.



August: Tom Collins

Memorialized in 1876 by Jerry Thomas, "the father of American mixology", this cocktail is prepared with Brockman's gin, fresh lemon juice, simple syrup, and soda water.



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 July & August!*



Wednesday, July 10 † Wednesday, August 7
6 – 9 p.m. † Seating available in the Grille, Patio, or Balcony

Celebrate your birthday with friends and family at the CLUB. All Members with July & August birthdays will receive a complimentary entrée 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 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 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.



Welcome NEW MEMBERS

Deb Bridgers Minnick
Managing Director, Capital Wealth Advisors
Vlad Korepanov & Russell Payton

Susan Glenn
Associate President, FSU Foundation
SPONSORS: **Caroline Poole & Chris Iansiti**

Ron Cave
Undersheriff, Leon County Sheriff's Office
SPOUSE: **Cathy Cave**
SPONSORS: **Dale Joyce & Caitlin Yancey Moore**

Jorge Chamizo
Partner, Floridian Partners
SPOUSE: **Ivette Chamizo**
SPONSORS: **Charlie Dudley & Gary Guzzo**

Christopher Gottfried
Of Counsel, Greenberg Traug, P.A.
SPOUSE: **Kristen Gottfried**
SPONSORS: **David C. Ashburn & Hope Keating**

Welcome New BOARD MEMBERS

Congratulations to **Jim Cordero, Douglas Croley, Christina Johnson, Jeff Kottkamp, & Toby Philpot** who were recently elected to the 2024-2025 Board of Governors. We appreciate their commitment to serve the CLUB and look forward to their leadership in the coming years. We would also like to thank our outgoing Past President, **Bruce Weiner**, and Board Members **Samantha Ferrin, Robert Hawken, Eli Nortelus, & Paula Smith** for their dedication to the CLUB while serving the Membership. We look forward to another exciting year at the CLUB under the leadership of our new CLUB President, **John Clark**, and the full Board of Governors.



Jim Cordero



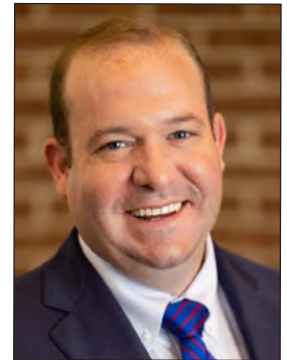
Douglas Croley



Christina Johnson



Jeff Kottkamp



Toby Philpot

Message from Your Immediate Past President

Continued from page 1

The highly anticipated major renovation of the Lounge started right after the end of the Legislative session. I look forward to seeing the results in the next few months and would be remiss if I did not give a special thanks to **Paula Smith** and her committee. Without their hard work and meticulous planning, we would not be in the position we are with the Lounge renovation anticipating a September 2024 completion. It is going to be fabulous!

I would also like to thank the CLUB staff and fellow board members. Their support during my year of leadership has been invaluable and I am truly thankful. Lastly, I welcome your new CLUB President, **John Clark**. John will do an excellent job and the CLUB will be in good hands under John's leadership.

Sincerely,
Allison Harrell

Kids Challenger Day & Ice Cream Social

Friday, August 9 † Challenger Learning Center & GOVERNORS CLUB

Challenger Center Activities from 1 - 3 p.m.

Ice Cream Social, 3 - 4 p.m. † \$20++ per child

An afternoon of fun at the Challenger Learning Center with an ice cream social at the CLUB. Drop the children at the CLUB at 1 p.m. (please provide them with lunch before arrival). The Challenger staff will escort them to the Challenger Learning Center for an IMAX documentary, Dome Show, and hands-on educational activities. At 3 p.m., the children will return to the CLUB for a cool and yummy ice cream social. Parents are welcome to join the children at the ice cream social and/or enjoy an adult beverage from 3 - 4 p.m. All children should be picked up at 4 p.m. Call 850-224-0650 for reservations; confirmed reservations will be billed. Children must be 5 years of age or older to attend.



The Wines of ALSACE TASTING

Thursday, July 18 † 6:30 p.m.

\$40++ † Free for Platinum Society Members

The wines of Alsace, a region nestled in northeastern France along the border with Germany, are renowned for their distinctive character and exceptional quality. Alsace is particularly celebrated for its aromatic white wines, including Riesling, Gewürztraminer, Pinot Gris, and Muscat, which thrive in the region's cool climate and mineral-rich soils. Alsace wines are typically bottled in tall, slender bottles called "flûtes," which not only distinguish them aesthetically but also serve as a testament to the region's commitment to tradition and quality. Enjoy these wines with Chef Eric's light-bite tasting menu. The evening will be facilitated by Derek Captain of Winebow Fine Wine+Spirits. Call 850-224-0650 to reserve; confirmed reservations will be billed.



BOXLER EDELZWICKER
DOPFF IRION CRUSTACES
KEUNTZ BAS RIESLING TRADITION
OSTERTAG PINOT GRIS
MELANIE PFISTER CREMANT ALSACE

Kids Movie Night

Featuring: The Princess and the Frog

Friday, July 26

6:30 p.m. † \$25++ † Dinner & Movie

Bring the kids to the CLUB for Movie Night! 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.



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: Indian Hills Country Club, Marietta, Georgia

Established in 1969, IHCC is a premier private club known for its welcoming atmosphere and excellent amenities. The club features a 27-hole golf course designed by Joe Lee, catering to golfers of all skill levels with its challenging yet enjoyable layout. Beyond golf, Indian Hills offers a robust array of activities including tennis, swimming, and various social events, fostering a strong sense of community among its members. The clubhouse, provides a perfect setting for dining and events, blending casual elegance with Southern charm. With its rich history and commitment to member satisfaction, Indian Hills Country Club remains a beloved institution in the Marietta area.

Holiday Closings



Independence Day

Thursday, July 4 - Saturday, July 6

Labor Day

Saturday, August 31 - Monday, September 2

The Wines of TUSCANY TASTING

Thursday, August 15 † 6:30 p.m. † \$40++
Free for Platinum Society Members

The wines of Tuscany, Italy, hold a storied reputation that spans centuries of winemaking tradition. This picturesque region is renowned for producing some of Italy's most esteemed wines. What sets Tuscany's wines apart is not only their exceptional quality but also the deep connection they have with the region's cultural and historical heritage. Many Tuscan winemakers adhere to traditional winemaking techniques, such as extended maceration and aging in large oak casks, which allow the wines to develop complexity and elegance over time. The wines will be presented with Chef Eric's light bite pairings, and the evening will be facilitated by Derek Captain of Winebow Fine Wine+Spirits. Call 850-224-0650 for reservations; confirmed reservations will be billed.



AIA VECCHIA VERMENTINO
CASTELLARE CHIANTI CLASSICO '22
GRATTAMACCO BOLGHERI
PODERE FORTE VILLAGGIO ROCCA
BADIA COLTIBUONO VIN SANTO '15

Ground Ops Coffee Tasting

Friday, July 26
5:30 p.m. 🍷 Complimentary

Join us for a special coffee cupping and tasting event, where we will introduce you to **Ground Ops Roastery + Bakehouse**, the CLUB's new locally sourced coffee provider. Explore the unique profiles of four meticulously roasted coffees. You will learn about the intricacies of their roasting approach, from sourcing premium beans to achieving the perfect roast. We will pair each coffee with treats that enhance the experience. Guided by a tasting wheel, you will delve into the nuances of aroma, flavor notes, and body, gaining a deeper appreciation for the art and science of coffee tasting. Whether you are a coffee lover or simply curious to expand your palate, this event promises an exploration of taste and discovery. Ground Ops is dedicated to bringing you the finest coffee experience, and this event is a testament to our commitment to quality for our Members. This will be an evening of aromatic delights, rich flavors, and engaging conversations as we share the passion and expertise behind each cup of Ground Ops Coffee.



Catering Corner

Christ Classical Academy's *Spring Saltatus* at the GOVERNORS CLUB was a resounding success to celebrate the end of the year for their Upper School students. The event allowed guests to enjoy a fun and interactive start to their day with games, arts and crafts, and legos, followed by a delicious brunch on the balcony. The highlight of the event was a swing dance session in the Florida Ballroom, where participants danced to vibrant music, illuminating a special end-of-year celebration for the students.



Nicole Pennington
Sales & Events Director



\$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 based on 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.



Summer Hours & Relaxed Dress Code



The CLUB is currently observing summer hours. The Grille is open for lunch Monday through Friday, and dinner Wednesday through Saturday. The Grille Bar will be open Monday through Saturday. Complimentary bar snacks are always available. The dress code for summer is very relaxed. Come as you are in your shorts, sundresses, and casual attire. Dine on the Patio, Balcony, or in the Grille. We will resume normal business hours following Labor Day on Tuesday, September 3.

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 Lucky Goat Coffee, "Roasting the World's Best Coffee in the Capital City."



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 Silk Road 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.



Online Credit Card Payments

Members can 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.



GOVERNORS CLUB was Proud to Participate in Big Bend Hospice's 2024 SPRING FLING

Chef Eric and the GC team delighted guests and Members at the Tallahassee Nurseries event with a warm Nutella bread pudding, topped with a caramel drizzle, and whipped cream.



Photo Credit: Shems Hamilton photoGraphique

Kids Movie Night

Featuring: *Christopher Robin*

Friday, August 30 || 6:30 p.m. || \$25++
Dinner & Movie



Christopher Robin - now a family man living in London, receives a surprise visit from his old childhood pal, Winnie-the-Pooh. With Christopher's help, Pooh embarks on a journey to find his friends - Tigger, Eeyore, Owl, Piglet, Rabbit, Kanga, and Roo. Once reunited, the lovable bear and the gang travel to the big city to help Christopher rediscover the joy of life. 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.

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.



Grilled Florida Snapper with Red Pepper Sauce

Call in advance to let us know what you are bringing and how you would like it prepared.

Summer Recipe WATERMELON GAZPACHO



This refreshing summer treat is easy to make and keeps in the refrigerator for three days. If you're feeling bold, add a shot of vodka for a shooter-style libation. This recipe was created by our newest culinary member, *Hope Kawaihae*.

Ingredients:

1/2 round seedless watermelon, rind removed (not the large oval type)
1 peeled, seeded English cucumber
4 Roma tomatoes
1 red bell pepper, seeded
1/2 cup sliced scallions
2 small garlic cloves
6 very fresh basil leaves, no brown
2 ounces red wine vinegar
2 ounces of very good olive oil
1 habanero pepper, seeded

Process: Dice ingredients small to medium, add to a blender with vinegar and herbs & puree until smooth.

Season: Season to your taste with salt, pepper, tajin, complete seasoning, garlic/onion powder, & paprika. Gently blend in olive oil and serve well chilled.

Staff ANNIVERSARIES

July

Audrey Clayton, Club Concierge, 4 years
Zachary Cunningham, Server, 2 years

August

Rachel Coutu, Server, 1 year
Johnny Moore, Cook, 2 years
Tina Schmitz, Controller, 13 years



GOVERNORS CLUB

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Tallahassee, FL 32302

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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

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

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