Upcoming Events April 2024

April

Sunday, April 7th Sunday Brunch

Saturday, April 13th *Prime Rib Night!*

Saturday, April 20th Seafood Extravaganza

Sunday, April 21st Sunday Brunch

Tuesday-Friday, April 23rd-26th Administrative Professionals Week

Wednesday, April 24th *International Cuisine: Italian Lunch Buffet*

Thursday, April 25th Wine Tasting on the Deck

<u>Upcoming Events</u> Sunday, May 12th *Mother's Day Brunch*



Sunday, April 2nd 11:30 a.m. – 2:00 p.m.

Come to the Club or pick up To-Go and enjoy the best Sunday Brunch in town! The family will love the array of delicious brunch and lunch selections prepared by our amazing culinary team.

It is the perfect way to start off a relaxing Sunday with family and friends!

Included with the Buffet:

Shrimp Display with Cocktail Sauce Smoked Salmon with Onions and Capers Bagels and Cream Cheese

Soup and Salads

Tomato Basil Soup

Chicken Salad

Mixed Greens and Romaine with Assorted Condiments and Dressings

Seasonal Fresh Fruit

Entrees

Smothered Pork Loin Chops

Beef Pot Pie

Roasted Snapper in Lemon Caper Beurre Blanc

Roasted Root Vegetables

Creamy Cheddar Polenta

Southern Style Green Beans

Breakfast Casserole

Buttermilk Biscuits

Breakfast Sausage

And A Variety of Club Made Desserts

*23.95 Per Person Includes Soup, Salad, Entree and Dessert
*Kids 5 and under are Free! *Kids 6 to 12 years old 16.95



Saturday, April 13th

6:00 p.m. – 9:00 p.m.

Your Prime Rib dinner includes Slow Roasted and Cooked to Order; Rich Tender Cut of Beef with Au Jus and Creamy Horseradish. Served with Mashed Potatoes and Haricot Vert. It also includes a choice of Soup or Salad and Dessert.

A Chicken or Seafood Entrée is also available with soup or salad and dessert.

35.95++ Per Person

Don't miss out on one of the Club's

most highly anticipated events!



Seafood Extravaganza



Saturday, April 20th 6:00 p.m. – 9:00 p.m.

Order your entrée choice with your server and then help yourself to a bountiful array of soup, chilled seafood and club-made salad. Your entrée choice will be served at your table and then it's time to go to the dessert display!

Soup

She Crab Soup

Seafood Display

Display of Shrimp and Crawfish Served with Lemon and Cocktail Sauce

Salads

Smoked Seafood Pasta Salad Mixed Greens and Romaine with an Assortment of Condiments and Dressings

Choice of Entrée

Grilled New York Shrimp with Bordelaise served with Duchess Potatoes, Asparagus and Squash 42++

Roasted Black Bass with Citrus Beurre Blanc served with Wild Mushroom Blend, Sauteed Asparagus and Spinach Risotto 49++

Lobster Ravioli with Lobster Cream Sauce served with Butter Braised Broccolini and Garlic Bechamel 49++

Tempura Battered Prawns with Mushroom Cream Sauce served with Sauteed Summer Squash and Confit New Potatoes

44++

Desserts

Bread Pudding w/ Crème Anglaise *Flourless Chocolate Cake Key Lime Pie and a Variety of Club Made Desserts

*Price Includes Soup, Seafood Display, Salad and Dessert

Sunday, April 16th

11:30 a.m. - 2:00 p.m.

Come to the Club or pick up To-Go and enjoy the best Sunday Brunch in town! The family will love the array of delicious brunch and lunch selections prepared by our amazing culinary team. It is the perfect way to start off a relaxing Sunday with family and friends!

Included with the Buffet:

Shrimp Display with Cocktail Sauce Smoked Salmon with Onions and Capers Bagels and Cream Cheese

Soup and Salads

Roasted Mushroom Soup

Tossed Caprese Salad

Mixed Greens and Romaine with Assorted Condiments and Dressings

Seasonal Fresh Fruit

Entrees

Braised Pulled Pork Shoulder

Chicken Alredo

Roasted Atlantic Salmon in Citrus Cream Sauce

Creamed Spinach

Cheddar Parmesan Grits

Fried Okra

Cheddar Frittata

Waffles

Bacon

And A Variety of Club Made Desserts

*23.95 Per Person Includes Soup, Salad, Entree and Dessert *Kids 5 and under are Free! *Kids 6 to 12 years old 16.95



Administrative Professionals Week

Tuesday - Friday, April 23rd - 26th

Show your administrative staff how much you value their work by bringing them to your Club for a great lunch!

To make it convenient, if you can't accompany them, call and make reservations for your group and we will treat them royally while they enjoy the reward you have given them! The kitchen staff will have a wonderful buffet for you to treat those in your office/business that really make things happen!

Regular lunch buffet price includes: Choice of Soup, Assortment of Salads, Three Entrees, Assorted Vegetables, Chef's Choice of Potato, Rice or Pasta, and Assorted Club-Made Desserts!

For Reservations Call Jasmine or Gwen 706-596-1100 For Private Room Call Stephen 706-596-1100

Italian Lunch Buffet

Wednesday, April 24th 11:30 a.m. - 2:00 p.m.

Join your fellow members for these international flavors and to celebrate administrative professional's day! The international buffet is regular priced and always seems to bring in a crowd!

Soup
Italian Wedding Soup

Salad

Caprese Salad

Mixed Greens and Romaine

With Assorted Condiments and Dressings

Seasonal Fresh Fruit

Entrees

Beef Lasagna

Shrimp Alfredo

Eggplant Parmesan

Vegetable Risotto

Sautéed Asparagus

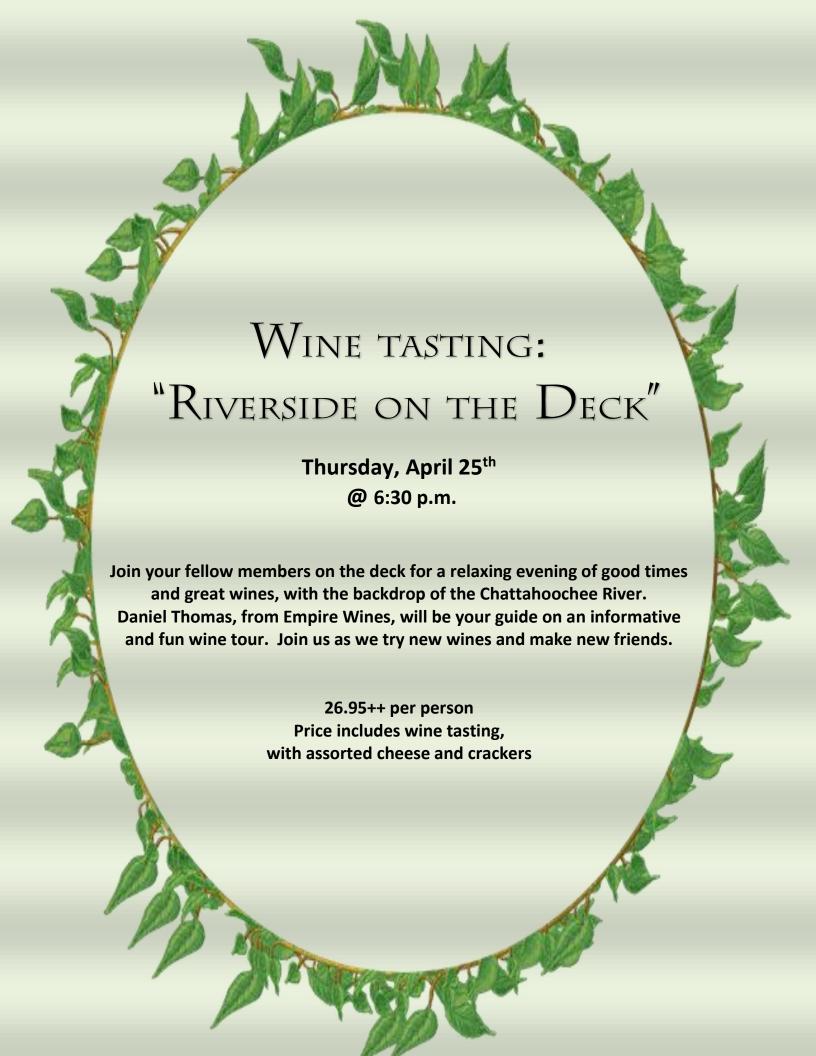
A Variety of Club Made Desserts to Include

Tiramisu

Cannoli

and Other Club Made Desserts

*20.95++ Per Person



An Evening with the Arts

Come to the River Club before going to the RiverCenter or Springer and enjoy a Performing Arts Dinner Menu that will allow a timely completion of your meal to get to the event. Below is a partial schedule for your convenience and the Club opening times.

Springer Theater

Shows start at 7:30 p.m. – River Club opens at 5:30 p.m.

The Minutes

Thursday-Saturday, April 11th, 12st & 13nd
Tuesday-Saturday, April 16th, 17th, 18th, 19th & 20th

Beautiful: The Carol King Musical

Friday & Saturday, April 26th & 27th

River Center for the Performing Arts

Shows start at 7:30 p.m. - River Club opens at 5:30 p.m.

Renée Fleming

Saturday, April 6th

Amy Grant

Tuesday, April 16th

CSO: Tchaikovsky and Friends

Saturday, April 20th

Voctave: The Corner of Broadway and Main Street

Thursday, April 25th

The Chattahoochee River Club Executive Committee 2024-2025

Holly Steuart	President
John Anker	Vice President
Holly Steuart	Treasurer
Dr. Jimmy Elder	Secretary
William Scrantom	Committee Member
Col. Mike Burns	Committee Member
Eric Seldon	Committee Member
LaRae Moore	Committee Member
Chris Hensen	Committee Member
Mason Lampton	Committee Member

Your Staff

Catering/Membership DirectorStephen Cullen <u>Events1100@myriverclub.com</u>	
Executive ChefZachary Thompson <u>Chef1100@myriverclub.com</u>	
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