

Your Website: www.thechattahoocheeriverclub.com



The River CHATT

July &
August 2015

Coming Attractions

Sunday, July 5th
Sunday Brunch

Thursday, July 9th
Bastille Day Celebration
French Lunch Buffet

Thursday, July 16th
Cooking with Chef
Appetizers

Saturday, July 18th
French Cuisine Dinner
with Wine Pairings

Sunday, July 19th
Sunday Brunch

Friday, July 24th
LobsterFest!

Sunday, August 2nd
Sunday Brunch

Thursday, August 13th
International Day
Italian Cuisine Lunch Buffet

Saturday, August 15th
"Mama Mia! That's Italian!"
Italian Dinner Buffet with
Wine Pairings

Sunday, August 16th
Sunday Brunch

Thursday, August 27th
Wine Tasting

Friday, August 28th
LobsterFest!

French Cuisine Dinner with Wine Pairings

Saturday, July 18th ~ 6:00 – 9:00 p.m.

Bring your friends and join your fellow members for an evening of traditional French food and wine. Chef Al will offer a wonderful five-course dinner and if you choose the "pairing option" each dinner course will be paired with a selection of wine from different provinces of France by your Maître D' Stephen Cullen.

1st Course

Duck Foie Gras au Torchon with Glazed Fresh Blackberries and Fig Molasses

Wine: Louis Latour Pinot Noir

2nd Course

Mache and Frisse Greens with Shaved Granny Smith Apples, Anisette Roasted Walnuts, Vanilla White Balsamic and Yellow Pear Tomatoes

Wine: Domaine Seguinot-Bordet Chablis

3rd Course

Pepper Corn Seared Beef Hanger Steak with Phyllo Wrapped Brie, Asparagus and Potato Anna

Wine: Les Aster Gigondas

4th Course

Butter Poached Jumbo Scallop with Shaved Radish Salad and Roasted Cipollini Onions

Wine: Domanie Seguin Pouilly Fume

5th Course

Chocolate Terrine with Crème Anglaise, Puff Pastry and French Vanilla Ice Cream

Dinner Without Pairings: 46.50 ++ Per Person

With Wine Pairings: 64.50 ++ Per Person

For reservations call Colleen or Gwen at 706-596-1100

"That's Italian!!"

A Casual Dinner Of Italian Classics with Wine Pairings!

Saturday, August 15th 6:00 – 9:00 P.M.

Mama Mia – That's Italian!!

Is what you and your guests will exclaim after you see and taste the culinary cornucopia of Italian classics. Chef Al will share some family recipes with you and your guests from baked Italian breads, all the way to Club-Made Italian desserts. Your Maître D' Stephen Cullen has chosen select wines from Italy to compliment your dinner if you choose.

Dinner to Include:

Beef and Sun-Dried Tomato Lasagna, Fresh Brook Trout Florentine, Carved Top Round of Veal, Italian Sausage & Peppers, Linguini with Mussels and Clams Action Station, White Bean & Chicken Soup, Lentil and Pancetta Soup, Lobster & Pasta Salad, Classic Caprese Salad, Grilled Zucchini and Feta Cheese Salad, Boiled Shrimp with Cocktail Sauce, Hearts of Palm & Kalamata Olive Salad, Mixed Greens & Romaine Salad with Assorted Condiments and Dressings, Fresh Italian Bread, Three-Cheese Polenta, Fried Eggplant, Sautéed Broccoli Rapini

Wines:

- | | |
|-----------------------------|------------------------------|
| 1. Ecco Domani Pinot Grigio | 3. Gabbiano Chianti |
| 2. Fiano di Avellino | 4. Santa Cristina Sangiovese |

Desserts:

Tiramisu Layer Cake, Mascarpone Cannoli's, Crème Caramel, Bread Pudding with Crème Anglaise, Key Lime Pie and Club-Made Cookies

Dinner Without Wine Pairings: 29.95 ++ Per Person

Dinner With Wine Pairings: 46.95 ++ Per Person

Cooking with Chef

Thursday, July 16th

~ Appetizers ~

Spend some time in the Club kitchen with Chef Al learning the ins and outs of creating small bites that will be sure to impress. The Chef (#1637) will be demonstrating both hot and cold small bites and other helpful cooking tips to make you look like a pro!

14.95++ Per Person

Wine Tasting

Thursday, August 27th ~ 6:30

As summer ends join fellow wine enthusiasts on a trip to California. Daniel Thomas from Quality Wine and Spirits will take us on one last adventure before summer ends.

McFadden Cuvee Brut

Blue Quail Pinot Gris

Thomas George Chardonnay

Angeline Sonoma Mendocino Pinot Noir

Slingshot Cabernet Sauvignon

16.95 ++ Per Person

Tasting includes select cheeses, crackers and breads.
Limited Seating is Available.

Chef Alex Invites You to Start Your Weekends With Dinner at the Club!

Dinner Menu Available

Tuesday thru Saturday Night Plus:

Thursday

Roasted Prime Rib!

Come to the River Club and enjoy the most succulent cut of Prime Rib of Beef around. This mouthwatering meal is value-priced at only 18.95 ++ and comes with your choice of soup or salad.

For Private Rooms and Private Party Pricing call your Catering Director Stacy Bridges.

Friday

Tantalizing Seafood Trio!

If you love seafood then this menu feature will be a dream come true. Along with the a la carte menu Chef Alex offers a trio of different seafood items that will satisfy that "deep sea" craving.

Saturday

Surf & Turf!

This feature includes the best of beef and seafood in one meal. Every Saturday Chef Alex offers a different "Surf & Turf" delight! Remember, Chef's Dinner Menu is available as well as the Nightly Features

Sunday Brunch

11:30 a.m. to 2 p.m.

Come to the Club and enjoy the best Sunday Brunch in town! The family will love the huge array of delicious brunch and lunch selections as well as Club-Made desserts prepared by Chef Alex and his culinary team. It's the perfect way to start off a relaxing Sunday with family and friends!

Sunday, July 5th

Smoked Tomato Bisque, Chicken & Vegetable Soup, Carved Angus Flank Steak, Pulled BBQ Pork, Fried Catfish, Thyme Roasted Chicken, Mashed Potatoes, Sautéed Green Beans, Broccoli and Cheddar Casserole, Smoked Salmon with Bagels and Cream Cheese, Boiled Shrimp with Cocktail Sauce and Lemons, Mixed Greens and Romaine with Condiments and Dressings, Fresh Fruit, Eggs Benedict, Waffles, Made to Order Omelet Station and a Variety of Club Made Desserts

Sunday, July 19th

Cream of Mushroom Soup, Manhattan Clam Chowder, Carved Glazed Ham, Fried Chicken, Salisbury Steak, Blackened Pacific Mahi Mahi, Potatoes au Gratin, Sautéed Asparagus, Vegetable Medley, Mixed Greens and Romaine with Condiments and Dressings, Fresh Fruit, Smoked Salmon with Bagels and Cream Cheese, Buttermilk Pancakes, Eggs Benedict, Boiled Shrimp with Cocktail Sauce and Lemons, Made to Order Omelet Station and a Variety of Club Made Desserts

Sunday August 2nd

Onion Bisque, Tomato Basil Soup, Carved Braised Pork Shoulder, Country Fried Steaks, Chicken Coq au Vin, Lemon Pepper Snapper, Shallot Mashed Potatoes, Brussels Sprouts, Sugar Snap Peas, French Toast, Mixed Greens and Romaine with Condiments and Dressings, Fresh Fruit, Boiled Shrimp with Cocktail Sauce and Lemons, Smoked Salmon with Bagels and Cream Cheese, Eggs Benedict, Made to Order Omelet Station and a Variety of Club Made Desserts

Sunday Aug 16th

Chicken Mulligatawny Soup, Roasted Red Pepper Soup, Spinach Stuffed Chicken Breasts, Carved Rosemary Roasted Leg of Lamb, Pecan Crusted Pork Loin, Sautéed Lump Crab Cakes, Eggs Benedict, Saffron Rice Pilaf, Pancetta Braised Lima Beans, Tomato Provençale, Mixed Greens and Romaine with Condiments and Dressings, Fresh Fruit, Boiled Shrimp with Cocktail Sauce and Lemons, Smoked Salmon with Bagels and Cream Cheese, Eggs Benedict, Made to Order Omelet Station and a Variety of Club Made Desserts

Adults: 22.95 ++ Per Person

Children 6-12 Years: 9.95++ Per Person

5 and Under: FREE!

LobsterFest!

Friday, July 24th and Friday, August 28th
6-9 p.m.

Your lobster dinner includes a choice of soup or salad, a whole one-and-a-half-pound Maine lobster, which is broiled or steamed, vegetables, potato, and Club-Made dessert all for only 32.95! (Not available for Private Parties.)

Be sure not to miss out on one of our most highly anticipated events! (Chicken or Prime Rib Entrée available with Soup or Salad and Dessert 32.95)

For reservations call Colleen or Gwen at 706-596-1100.

International Lunch Buffet

Join your fellow Members for these international "flavors"! The international buffets are regular buffet priced and always seem to bring in a crowd!

13.95 ++ Per Person
11:30 – 2:00

Bastille Day Celebration French Lunch Buffet

Thursday, July 9th

Buffet to Include:

French Onion Soup, Potage Saint Germaine, Chicken Coq au Vin, Flounder Orange Beurre Blanc, Carved Roasted Beef Sirloin au Poivre, Nicoise Salad, Golden Beet Salad, Marinated Asparagus, Truffle-Roasted Fingerling Potatoes, Sautéed Haricot Verts, Cauliflower Au Gratin, Mixed Greens Salad with Condiments & Dressings, Fresh Fruit, Chocolate Crepes, Apple Tarts and a Variety of Club Made Desserts

Italian Cuisine Lunch Buffet

Thursday, August 13th

Buffet to Include:

Italian Wedding Soup, Pasta Fagioli Soup, Carved Herb-Crusted Veal Top Round, Tuna w/Capers and Sun-Dried Tomatoes, Chicken Piccata, Flounder Roulade alla Florentine, Orzo Pasta, Smoked Mussel Salad with Kalamata Olives, Caprese Salad, Pesto Broiled Roma Tomatoes, Roasted Garlic Asparagus, Spaghetti alla Putanesca, Bread Pudding, Panna Cotta, Cannolis, Tiramisu and a Variety of Club Made Desserts

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.

Shows Start at 7:30 p.m. - River Club Opens at 5:30 p.m.

River Center for the Performing Arts

Comedian: Rickey Smiley

Saturday, July 18th

Lisa's Corner

A warm hello to all of our members! I would like to take this opportunity to remind our members that we are able to keep a credit card (Visa and Master Card only) on file to automatically charge your account for dues as well as food & beverages charges, thereby saving you time and money by not having to write and mail a check each month. For those members already set up with credit cards, please remember to notify me of new expiration dates to avoid late fees. As always, I am available during business hours at 706-596-1100 should you have any questions concerning your account. I hope everyone has a fun and safe summer!

Lisa W. Griffith

Wines of the Month:

COLUMBIA CREST SAUVIGNON BLANC

This Sauvignon Blanc opens with citrus aromas followed by a layer of mineral and pear flavors that give way to a crisp, clean finish.

5.50 - Glass 25.00 - Bottle

COLUMBIA CREST MERLOT

This medium-bodied Merlot delivers aromas of spice and blackberry with a perfect balance of earth, cocoa and ripe cherry flavors with a rich velvety finish.

5.95 - Glass 31.00 - Bottle



EYE SPY

Two Club Membership numbers are printed in the text of this newsletter. If you find your number, CONGRATULATIONS! You have won a Gift Certificate for a complimentary lunch for two. Call Jennifer at 706-596-1100.

Club Closings

Saturday, July 4th - Independence DayClosed

Stacy's Catering Corner

It's Time To Start Thinking about Your Holiday Plans!



Whether it's for a Business Luncheon, Family Get Together, Employee Appreciation Dinner or Cocktail Reception, come view the beautiful Chattahoochee River and the Christmas lights on the River Walk from our

Main Dining Room. We have private party rooms that will accommodate parties from 5 to

200 people. I can assure you all of your guests will enjoy celebrating the Holiday's at the River Club. *****When you book a private party during the month of July you will be entered to win a special River Club Secret Gift. A name will be drawn on July 31st. Don't miss your chance and call today to book your Holiday Party while there are still some prime dates available!!!!

Call or Email Stacy Bridges, your Catering Director,
706-596-1100 or events1100@knology.net
Together we will plan your ideal Holiday Event.

Welcome the River Club's Newest Members!!

Keith & Courtney Bagley – Mr. Bagley is the new G.M. for Precision Components. Mrs. Bagley is a Home Maker.
Sponsor: George Hudgin

Jason & Sarah Cuevas – Mr. Cuevas is the V.P. of the west region for Georgia Power. Mrs. Cuevas is a Senior Finance Manager for Troutman Sanders, LLP.
Sponsor: Jacki Lowe

Marianne Richter – Ms. Richter is the new Director for The Columbus Museum and also a member of the American Alliance of Museum.
Sponsor: Tom Butler

Cedric & Daphne Hill – Mr. Hill is the CEO of Hill Watson Peoples Funeral Home and Mrs. Hill is the owner of Daphne Designs Bridal.
Sponsor: Hazel Thomas

Jess & Kristen Davis III – Mr. Davis is an Attorney & Member of Davis Adams, LLC. Mrs. Davis is a Home Maker.
Sponsor: CRC Board

Patrick & Theresa Donahoe – Col. Donahoe is the Coroner Chief of Staff MCOL for the U.S. Army. Mrs. Donahoe is a Home Maker.
Sponsor: Col. (Ret) Gary Jones

Brad & Haley Arnold – Mr. Arnold is the Executive V.P. of Southern States Bank and Mrs. Arnold is a Home Maker.
Sponsor: Al Hayes

Joseph & Donna Baker – Rev. Baker is the senior Pastor of St. James AME Church. Mrs. Baker is an H.R. Manager at AFLAC.
Sponsor: Benjamin Smith

Vicki Flanagan – Ms. Flanagan is the Owner and Senior Tax Accountant of The Caraway Firm and a member of the National Associations of Accountants.
Sponsor: Patty Taylor

Donald & Cynthia Bowman – Mr. Bowman is the Owner & CPA of Donald C. Bowman CPA, LLC and a member of Muscogee Rotary. Mrs. Bowman is a Home Maker.
Sponsor: Buzz McKay

Judith Tucker – Ms. Tucker is the Executive Assistant to Mayor Tomlinson and a member of Spellman College Alumni Association.
Sponsor: CRC Board

Teresa & James White – Mrs. White is the President of U.S. Operations of AFLAC and a member of Delta Sigma Theta.
Sponsor: CRC Board

Matthew & April Owenby – Mr. Owenby is the Vice President of Human Resources for AFLAC and Mrs. Owenby is a Home Maker.
Sponsor: CRC Board

Catherine & Bryan Blades – Mrs. Blades is the Senior V.P. of Corporate Communications for AFLAC.
Sponsor: CRC Board

John & Kathleen Hctor – Mr. Hctor is the Vice President & Chief Financial Officer for Esserman Automotive Group. Mrs. Hctor is the Human Resources Director for Esserman Automotive Group.
Sponsor: CRC Board

Julia Davis & Kevin Oshinski – Mrs. Davis is the SR VP & CIO for AFLAC and Mr. Oshinski is a Consultant for IBM.
Sponsor: CRC Board

Thomas & Deborah Gooch – Mr. Gooch is an attorney and Mrs. Gooch is a Home Maker.
Sponsor: CRC Board

Jennifer's Membership Corner

As the New Member Bio shows, your Club's membership is growing! I so appreciate all the member referrals and ask you to please keep them coming. Don't forget that when your referral joins you will earn \$200 in River Bucks (Food & Beverage certificates.)

Please note to receive your \$200's in River Bucks you will need to call or email (#1243) me with your referral's information.

Your Club has a lot of exciting events planned this summer and we are sure your friends, coworkers and neighbors would enjoy these exciting events as well. Looking forward to hearing from you soon!

Thank you & Kindest Regards,
Jennifer Kendrick
























"Did you know your River Club":

- * Serves lunch Tues –Fri and has buffet pricing from \$7.95 to \$13.95 and a lunch A la Carte menu as well?
- * Serves Dinner Tuesday – Saturday 6:00 – 10:00 p.m.? Dinner entrée prices begin at \$8.95? It's all up to you!
- * Does Sunday Brunch the 1st and 3rd Sunday of EVERY month? Children 5 and under eat for FREE?
- * **Does Not** require coat and/or tie in the club for lunch or dinner?
- * Membership allows you to sponsor friends and associates for receptions, parties, dinners and lunches at your club without you being present?
- * In addition to the dinner menu has menu inserts every Tuesday through Saturday with featured items from Chef Alex?
- * Has the deck / terrace overlooking the river & falls available for dining, cocktails and hors d'oeuvres?
- * Has take-out service available for lunch and dinner?
- * Changes the dinner menu every three months!
- * Has Gift Certificates for family and friends for dining at the club?
- * Can accommodate most any special dietary request with a simple phone call to your Chef Alex Sapp with heart healthy, low sodium, vegetarian, etc. needs? Many items on the menu can be prepared in a "Heart Healthy" manner?
- * A simple phone call and we can accommodate almost any request?
- * Has a dessert display cart that is brought to your table at dinner for you to view and choose your dessert?
- * The club recognizes your and your spouses' birthday and anniversary with a complimentary dessert or bottle of wine or champagne as well as a personalized birthday plate?
- * Will package your remaining corked wine for you take with you?
- * Has specialty menus to get you to the Springer or RiverCenter in time for that big show?
- * Your club website is www.thechattahoocheeriverclub.com ?
- * If you sign up a new MEMBER you get \$200 Food & Beverage "River Bucks" towards purchasing food and beverage?
- * Has reciprocal / alliance access to clubs around the U.S. and abroad? Call the Membership Department for more information.
- * Can accept credit card payment from your dining guests for their own charges?
- * Can take reservations by phone message during the times the Club is closed?

JULY

Sun	Mon	Tue	Wed	Thu	Fri	Sat
<p>Attention to detail and professional service is the approach the staff of the River Club takes in meeting your every private party need, we are proud to say, "The Only Thing We overlook Is The River."</p>			<p>1 Lunch 11:30 – 2:00  Dinner 6:00 – 9:00</p>	<p>2 Dinner Menu Available  Roasted Prime Rib! Come enjoy the most succulent cut of Prime Rib of Beef around.</p>	<p>3 Dinner Menu Available  Tantalizing Seafood Trio! If you love seafood this trio will satisfy that "deep sea" craving.</p>	<p>4 Club Closed  For Independence Day</p>
<p>5  Sunday Brunch Come Enjoy the best Sunday Brunch in town!</p>	<p>6 Offices Open Club Closed for Dining</p>	<p>7 Lunch 11:30 – 2:00  Dinner 6:00 – 9:00</p>	<p>8 Lunch 11:30 – 2:00  Dinner 6:00 – 9:00</p>	<p>9 Dinner Menu Available  Roasted Prime Rib! Come enjoy the most succulent cut of Prime Rib of Beef around.</p>	<p>10 Dinner Menu Available  Tantalizing Seafood Trio! If you love seafood this trio will satisfy that "deep sea" craving.</p>	<p>11 Dinner Menu Available  Surf & Turf! This feature includes the best of beef & seafood in one meal.</p>
<p>12 Club Closed</p>	<p>13 Offices Open Club Closed for Dining</p>	<p>14 Lunch 11:30 – 2:00  Dinner 6:00 – 9:00</p>	<p>15 Lunch 11:30 – 2:00  Dinner 6:00 – 9:00</p>	<p>16 Dinner Menu Available  Roasted Prime Rib! Come enjoy the most succulent cut of Prime Rib of Beef around.</p>	<p>17 Dinner Menu Available  Tantalizing Seafood Trio! If you love seafood this trio will satisfy that "deep sea" craving.</p>	<p>18 Dinner Menu Available  Surf & Turf! This feature includes the best of beef & seafood in one meal.</p>
<p>19  Sunday Brunch Come Enjoy the best Sunday Brunch in town!</p>	<p>20 Offices Open Club Closed for Dining</p>	<p>21 Lunch 11:30 – 2:00  Dinner 6:00 – 9:00</p>	<p>22 Lunch 11:30 – 2:00  Dinner 6:00 – 9:00</p>	<p>23 Dinner Menu Available  Roasted Prime Rib! Come enjoy the most succulent cut of Prime Rib of Beef around.</p>	<p>24 Dinner Menu Available  Tantalizing Seafood Trio! If you love seafood this trio will satisfy that "deep sea" craving.</p>	<p>25 Dinner Menu Available  Surf & Turf! This feature includes the best of beef & seafood in one meal.</p>
<p>26 Club Closed</p>	<p>27 Offices Open Club Closed for Dining</p>	<p>28 Lunch 11:30 – 2:00  Dinner 6:00 – 9:00</p>	<p>29 Lunch 11:30 – 2:00  Dinner 6:00 – 9:00</p>	<p>30 Dinner Menu Available  Roasted Prime Rib! Come enjoy the most succulent cut of Prime Rib of Beef around.</p>	<p>31 Dinner Menu Available  Tantalizing Seafood Trio! If you love seafood this trio will satisfy that "deep sea" craving.</p>	

AUGUST

Sun	Mon	Tue	Wed	Thu	Fri	Sat
<p>Why now is a great time to sponsor a friend into membership...</p> <p># 1 Fifty Yard Line "Skybox View" of the White Water Rapids!</p> <p># 2 Outdoor Deck with River View for Dining and Entertaining</p> <p># 3 Early Opening & Menus for Theatre & Concert Attendees</p> <p>You will earn up to \$200 in food and beverage credit when your referral joins!</p> <p>Call Jennifer Kendrick 706-596-1100 with your nominees info.</p>						<p>1 Dinner Menu Available</p>  <p>Surf & Turf! This feature includes the best of beef & seafood in one meal.</p>
<p>2</p>  <p>Sunday Brunch Come Enjoy the best Sunday Brunch in town!</p>	<p>3</p> <p>Offices Open</p> <p>Club Closed for Dining</p>	<p>4</p> <p>Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>5</p> <p>Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>6 Dinner Menu Available</p>  <p>Roasted Prime Rib! Come enjoy the most succulent cut of Prime Rib of Beef around.</p>	<p>7 Dinner Menu Available</p>  <p>Tantalizing Seafood Trio! If you love seafood this trio will satisfy that "deep sea" craving.</p>	<p>8 Dinner Menu Available</p>  <p>Surf & Turf! This feature includes the best of beef & seafood in one meal.</p>
<p>9</p> <p>Club Closed</p>	<p>10</p> <p>Offices Open</p> <p>Club Closed for Dining</p>	<p>11</p> <p>Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>12</p> <p>Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>13 Dinner Menu Available</p>  <p>Roasted Prime Rib! Come enjoy the most succulent cut of Prime Rib of Beef around.</p>	<p>14 Dinner Menu Available</p>  <p>Tantalizing Seafood Trio! If you love seafood this trio will satisfy that "deep sea" craving.</p>	<p>15 Dinner Menu Available</p>  <p>Surf & Turf! This feature includes the best of beef & seafood in one meal.</p>
<p>16</p>  <p>Sunday Brunch Come Enjoy the best Sunday Brunch in town!</p>	<p>17</p> <p>Offices Open</p> <p>Club Closed for Dining</p>	<p>18</p> <p>Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>19</p> <p>Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>20 Dinner Menu Available</p>  <p>Roasted Prime Rib! Come enjoy the most succulent cut of Prime Rib of Beef around.</p>	<p>21 Dinner Menu Available</p>  <p>Tantalizing Seafood Trio! If you love seafood this trio will satisfy that "deep sea" craving.</p>	<p>22 Dinner Menu Available</p>  <p>Surf & Turf! This feature includes the best of beef & seafood in one meal.</p>
<p>23</p> <p>Club Closed</p>	<p>24</p> <p>Offices Open</p> <p>Club Closed for Dining</p>	<p>25</p> <p>Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>26</p> <p>Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>27 Dinner Menu Available</p>  <p>Roasted Prime Rib! Come enjoy the most succulent cut of Prime Rib of Beef around.</p>	<p>28 Dinner Menu Available</p>  <p>Tantalizing Seafood Trio! If you love seafood this trio will satisfy that "deep sea" craving.</p>	<p>29 Dinner Menu Available</p>  <p>Surf & Turf! This feature includes the best of beef & seafood in one meal.</p>
<p>30</p> <p>Club Closed</p>	<p>31</p> <p>Offices Open</p> <p>Club Closed for Dining</p>	<p style="text-align: center;">It's Time To Start Thinking about Your Holiday Plans</p> <p>Want one less item on your "to do" list? — leave your Christmas holiday party arrangements to us! It's never too early to plan your seasonal office party or family gathering at the River Club. Our attention to detail and professional service is the approach the staff at the River Club takes in meeting your every catering need. When you book a private party of 30 or more during the month of July you will receive a complimentary lunch for two. A name will be drawn on July 31*. Don't miss your chance and call today to book your Holiday Party while there are <i>still some prime dates available!!!!</i></p> <p style="text-align: center;">Call or Email Stacy Bridges, your Catering Director, 706-596-1100 or events 1100@knology.net Together we will plan your ideal Holiday Event</p>				

Seen Around the Club



Danny & Shannon Tillery at the Summer BBQ on the Deck.



Ernest & Lisa Coleman celebrating Mrs. Coleman's birthday at the Club.



Glenda Jones & friends enjoying the view from the deck.



Hon. Calvin Smyre with Ms. Columbus, Cierra D. Jackson.



Mr. & Mrs. Vaught with their grandson for his birthday.



Dannie Andrews & friends at the Club for lunch.

Fax: (706) 571-8779

Telephone: (706) 596-1100

P.O. Box 1238
1100 Bay Avenue
Columbus, GA 31901

Chattahoochee River Club

Established 1992



www.thechattahoocheeriverclub.com
RETURN SERVICE REQUESTED

www.thechattahoocheeriverclub.com

The Chattahoochee River Club Executive Committee 2015-2016

- William Scrantom** President
- William C. Woolfolk** Vice President
- Dennis Calhoun** Treasurer
- Chris Meacham** Committee Member
- Betsy Covington** Committee Member
- Judge Mallon Faircloth** Committee Member
- Col. (Ret.) Gary A. Jones** Committee Member
- Dr. Alan G. Medders** Committee Member

Your Club Staff

- Jennifer Kendrick** Membership Director
Member1100@knology.net
- Stacy Bridges** Catering Director
Events1100@knology.net
- Alex Sapp** Executive Chef
Chef1100@knology.net
- Stephen Cullen** Maitre D'
maitred1100@knology.net
- Matthew Tillman** Dining Supervisor
crcdiningsuper1100@gmail.com
- Lisa Griffith** Club Accountant
crcacct@knology.net
- Colleen Miller** Administrative Assistant (Day)
Day1100@knology.net
- Gwen Freeman** Administrative Assistant (Eve.)
Night1100@knology.net
- Wayne Milton** General Manager
wemil@knology.net

Contact Us

- Telephone (706) 596-1100
- Fax (706) 571-8779
- Email riverclub@knology.net
- Website www.thechattahoocheeriverclub.com