

Your Website: www.thechattahoocheeriverclub.com



The *River* CHATT

July &
August 2016

Coming Attractions

Sunday, July 3rd
Sunday Brunch

Thursday, July 14th
Bastille Day Celebration
French Lunch Buffet

Saturday, July 16th
French Cuisine Dinner
with Wine Pairings

Sunday, July 17th
Sunday Brunch

Thursday, July 21st
Cooking with Chef:
Soups & Sauces

Friday, July 29th
LobsterFest!

Sunday, August 7th
Sunday Brunch

Thursday, August 18th
International Day
Italian Cuisine Lunch Buffet

Thursday, August 18th
Wine Tasting

Saturday, August 20th
Oceans of the World
Seafood Dinner

Sunday, August 21st
Sunday Brunch

Friday, August 26th
LobsterFest!

French Cuisine Dinner with Wine Pairings

Saturday, July 16th ~ 6-9 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 French buffet 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.

Buffet to Include:

French Onion Soup, Lobster Bisque, Blanquette de Veau (French Veal Stew), Flounder Meniere, Gigot D'Agneau Pleureur (Roasted Lamb with Potatoes), Chicken Coq au Vin, Gratin Dauphinoise, Grilled Scallop & Watercress Salad, Chicken and White Truffle Terrine Salad, Salad of Citrus Marinated Haricot Verts, Boiled Shrimp w/ Cocktail Sauce and Lemons, Mixed Greens Salad and Romaine Hearts Salad with Condiments and Dressings, Fresh Fruit, Grilled Asparagus, Sautéed Yellow Wax Beans, Bread Pudding, Stuffed Crepes, Rice Pudding, Apple Tarts and Other Club-Made Desserts.

Wines:

Bourgogne Chardonnay Vieilles Vignes
Maison Roche De Bellene Bourgogne Pinot Noir
Louis Latour Pinot Noir

Dinner Only - 29.95++

With Wines - 48.95++

A la Carte Menu Not Available

Call Colleen or Gwen at 706-596-1100 to make your reservations.

Oceans of the World Seafood Dinner

Saturday, August 20th ~ 6-9 p.m.

If you enjoy seafood, you will love what Chef Alex and his culinary crew have cooked up for you. The trawlers are in and it was a huge catch! Fish, shrimp, crab and other delights galore! Many delicacies await you so throw in (#6503) your line and get yours!

Grand Buffet to Include:

Lobster & Corn Chowder, Sausage & Crawfish Gumbo, Lump Crab Cakes with Pineapple Salsa, Blackened Pacific Mahi Mahi, Zucchini Crusted Atlantic Salmon, Fried Conch Fritters, Mussels, Shrimp & Clams Bouillabaisse, Scallop Ceviche, Seared Ahi Tuna, Boiled Shrimp & Shucked Oysters w/ Cocktail Sauce, Crab Meat & Lemon Pasta Salad, Napa Cole Slaw, Mixed Greens Salad and Romaine Hearts Salad with Condiments & Dressings, Dilled-Red Potatoes, Steamed Broccoli, Sautéed Green Beans, Bread Pudding, Key Lime Pie, Assorted Cookies, Chocolate Mousse Cakes, Oreo Cheese Cake and Other Club-Made Desserts.

39.95 ++

A la Carte Menu Not Available

Call Colleen or Gwen at 706-596-1100 to make your reservations.

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!

July 3rd

Lentil & Ham Soup, Cream of Asparagus Soup, Carved Roasted Beef Sirloin, Pecan Crusted Pork Chops, Tarragon Roasted Chicken, Grilled Catfish, Eggs Benedict, Buttermilk Pancakes, Boiled Shrimp w/ Cocktail Sauce and Lemons, Smoked Salmon with Cream Cheese and Bagels, Mixed Greens Salad & Romaine Hearts Salad with Condiments & Dressings, Fresh Fruit, Sugar Snap Peas, Vegetable Medley, Saffron Rice Pilaf, Made to Order Omelet Station & a Variety of Club-Made Desserts.

July 17th

Loaded Potato Soup, Beef & Vegetable Soup, Carved Brown Sugar Glazed Ham, Salisbury Steak, Buttermilk Fried Chicken, Eggs Benedict, Waffles, Salmon Croquettes, Boiled Shrimp w/ Cocktail Sauce & Lemons, Smoked Salmon with Cream Cheese & Bagels, Mixed Greens Salad & Romaine Hearts Salad with Condiments & Dressings, Made to Order Omelet Station, Fresh Fruit, Black-Eyed Peas, Turnip Greens, Cheese Grits, Made to Order Omelet Station & a Variety of Club-Made Desserts.

August 7th

Smoked Red Pepper Soup, Manhattan Clam Chowder, Carved Roasted Pork Shoulder, Country Fried Steak, Country Captain Chicken, Fried Catfish, Boiled Shrimp w/ Cocktail Sauce & Lemons, Eggs Benedict, Smoked Salmon with Cream Cheese & Bagels, Mixed Greens Salad & Romaine Hearts Salad with Condiments & Dressings, Fresh Fruit, French Toast, Southern Style Green Beans, Glazed Carrots, Rice Pilaf, Made to Order Omelet Station & a Variety of Club-Made Desserts.

August 21st

Butternut Squash Soup, Shrimp & Sausage Gumbo, Corn Bread Stuffed Chicken, Grilled Atlantic Salmon, Pulled BBQ Pork, Carved Grilled Black Angus Flank Steak, Eggs Benedict, Boiled Shrimp w/ Cocktail Sauce & Lemons, Smoked Salmon with Cream Cheese & Bagels, Mixed Greens Salad & Romaine Hearts Salad with Condiments & Dressings, Fresh Fruit, Broccoli & Cheese Casserole, Made to Order Omelet Station, English Peas, Mashed Potatoes & a Variety of Club-Made Desserts.

Adults: 22.95 ++ Per Person

Children 6-12 Years: 9.95++ Per Person

5 and Under: FREE!

Call Colleen or Gwen at 706-596-1100 to make your reservations.



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.

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! Chef's Dinner Menu is available as well.

LobsterFest!

Friday, July 29th &
Friday, August 26th
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! 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.

Wines of the Month

Trinity Oaks Pinot Noir

Good medium weighted palate with strong varietal berry and cherry fruit, violets and toasty oak flavors.

5.50 glass 18.00 bottle

Silverado Chardonnay

The balance of the wine was fermented in small, stainless steel barrels which allows unique characteristics of the vineyard to come through... pear and green apple, lemon zest, honeysuckle, flint flavors, and a refreshing finish.

10.50 glass 51.00 bottle

International Lunch Buffet

Join your fellow Members for these international "flavors"! The international buffets are regular buffet priced (#1764) and always seem to bring in a crowd!

13.95 ++ Per Person
11:30 – 2:00

BASTILLE DAY FRENCH LUNCH BUFFET

Thursday, July 14th

Buffet to Include:

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

Italian Cuisine Lunch Buffet

Thursday, August 18th

Buffet to Include:

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

Call Colleen or Gwen at 706-596-1100 to make your reservations.

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.

Show Starts at 7:00 p.m. - River Club Opens at 5:30

River Center for the Performing Arts

The Works Entertainment Presents The Naked Magic Show

Thursday, July 7th

Springer Theatre

The Lion, the Witch and the Wardrobe

Friday & Saturday, July 8th & 9th

Friday & Saturday, July 15th & 16th

Friday & Saturday, July 22nd & 23rd

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

Wine Tasting with Cheese Pairing

Thursday, August 18th ~ 6:30 p.m.

One marriage no one can object to is the mouthwatering combination of wine and cheese. Each is delicious on its own, but when you pair the two, magic can happen. Join your Maître D Stephen Cullen and Daniel Thomas from Quality Wine & Spirits on a tour of delicious wines and cheeses.

Grenelles Saumur Rose Brut

(France Sparkling wine)

Shakerag Blue

Schloss Gobelsburg Gruner Veltliner Gobelsburger

(Austria Gruner Veltliner)

Wabash Cannonball Capriole Goat Cheese

Itsas Mendi Bizkaiko Txakolina

(Spain White)

Van Gogh Aged Gouda

Maison Roche De Bellene Bourgogne Pinot Noir Vill Vgns

(France Pinot Noir)

Grand Cru Gruyere

La Spinetta Il Nero Di Casanova Sangiovese

(Italy Sangiovese)

Aged Asiago

24.95 ++

Call Colleen or Gwen at 706-596-1100 to make your reservations.

Cooking with Chef: Soups & Sauces

Thursday, July 21st ~ 4:30 p.m.

Join Chef Al in the kitchen as he shows you the (easy!) secrets of making delicious soups and tantalizing sauces to spice up any dish. Limited space is available, so call now to reserve your spot in this fun and informative class.

14.95++ Per Person

Call Colleen or Gwen for reservations at 706-596-1100.

Stacy's Catering Corner



It's Time To Start Thinking about Your Holiday Plans

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. From the perfect wedding reception or rehearsal dinner, we ensure those memorable moments for you, your family and your guests.

**When you book a private party for 30 or more guests during the month of July you receive a certificate for a free lunch for two. 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 events 1100@knology.net
Together we will plan your ideal Holiday Event

Welcome the River Club's Newest Members!!

Bruce & Carrica Simpson – Mr. & Mrs. Simpson are enjoying retirement and have four children.

Sponsor: CRC Board

Mike & Kathy Burns – Col. (Ret) Mike Burns is retired from the U.S. Army and is now the Special Assistant to the Commanding General at Ft. Benning. Mrs. Burns is a Field Representative for Senator Purdue. Col. (Ret) Burns and Mrs. Burns have one child.

Sponsor: Jerry Newman

Dale Caldwell – Mr. Caldwell is the Interim Director of Human Resources for W.C. Bradley and is involved with the Young Professionals through the Greater Columbus Chamber of Commerce.

Sponsor: CRC Board

D. Clyde & Mellie Fountain – Mr. & Mrs. Fountain are enjoying retirement and have three grown children.

Sponsor: Dennis Calhoun

Michael & Becky Webb – Mr. Webb is the Vice President of Construction Services for WC Bradley and Mrs. Webb is a home maker. They have two grown children.

Sponsor: CRC Board

Steve & Patsy Dean – Mr. Dean is the Vice President of Finance & Business Development for WC Bradley. Mrs. Dean is enjoying retirement and have two grown children.

Sponsor: CRC Board

Stanley & Teresa Himes – Dr. Himes is the Owner-Physician of Himes Health & Wellness Center and Mrs. Himes is the Office Manager/Marketing Director. Together they have four children. Dr. Himes is a member of the Columbus/Ft. Benning Medical Society.

Sponsor: Hazel Thomas

Andi Andrews – Ms. Andrews is the Site Buyer/Procurement for Synder's – Lance. Ms. Andrews is also a member of the Greater Columbus Chamber of Commerce.

Sponsor: CRC Board

Joseph Jones – Dr. Jones is an Associate Dean at Columbus State University.

Sponsor: CRC Board

Parking Reminder

As a reminder, the parking spaces in the Bay Avenue parking garage across from the club marked "Reserved for River Club Members and Guests" are for members and their guests frequenting the club for breakfast, meetings or lunch at the club. The spaces are not intended for members who are employees of businesses around the club or for members parking while attending meetings or other business matters not at the club. Vehicles in these spots that are not attending the club for lunch could receive a parking ticket from the city for parking in these reserved spots. **As an FYI, the club members are paying \$1,250 per month to the city for this limited amount of spaces, and are intended solely for the convenience of those members (and guests) coming to the club for lunch/meeting Tuesday thru Friday.** The entire parking garage is open to everyone every night as well as weekends at no charge from the city. Thank you for keeping the spaces open for your fellow members and their guests attending the club for lunch Tuesday through Friday.

The Executive Committee
FOR THE BOARD OF DIRECTORS

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 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
Membership Director
706-596-1100
member1100@knology.net

"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>MEMBERSHIP REFERRAL PROGRAM</p> <p>Thank you members for continuing to support your club by sponsoring new members into membership at the River Club.</p> <p>PLEASE NOTE:</p> <p>To receive your \$200 in River Bucks (food & beverage certificates) call me or email me your nominee's name, address and phone number so I may send a letter of invitation on your behalf to your nominee. Once your nominee joins I will mail your River Bucks to you!</p> <p>Jennifer Kendrick member1100@knology.net 706-596-1100</p>					<p>1 Lunch & Dinner Menu Available Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>2 Dinner Menu Available</p>  <p>Dinner 6:00 – 9:00</p>
<p>3</p>  <p>Sunday Brunch Come Enjoy the best Sunday Brunch in town!</p>	<p>4</p> <p>Club Closed for Independence Day</p>	<p>5 Lunch & Dinner Menu Available Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>6 Lunch & Dinner Menu Available Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>7 Lunch & Dinner Menu Available Lunch 11:30 – 2:00</p>  <p>Roasted Prime Rib! Come enjoy the most succulent cut of Prime Rib of Beef around.</p>	<p>8 Lunch & Dinner Menu Available Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>9 Dinner Menu Available</p>  <p>Dinner 6:00 – 9:00</p>
<p>10</p> <p>Club Closed</p>	<p>11</p> <p>Offices Open</p> <p>Club Closed for Dining</p>	<p>12 Lunch & Dinner Menu Available Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>13 Lunch & Dinner Menu Available Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>14 Lunch & Dinner Menu Available French Lunch Buffet 11:30 – 2:00</p>  <p>Roasted Prime Rib! 6:00 – 9:00</p>	<p>15 Lunch & Dinner Menu Available Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>16 Dinner Menu Not Available</p>  <p>French Cuisine Dinner with Wine Pairings 6:00 – 9:00</p>
<p>17</p>  <p>Sunday Brunch Come Enjoy the best Sunday Brunch in town!</p>	<p>18</p> <p>Offices Open</p> <p>Club Closed for Dining</p>	<p>19 Lunch & Dinner Menu Available Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>20 Lunch & Dinner Menu Available Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>21 Lunch, Dinner Menu & Prime Rib Feature Available Lunch 11:30 – 2:00</p>  <p>Cooking with Chef: Soups & Sauces 4:30</p>	<p>22 Lunch & Dinner Menu Available Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>23 Dinner Menu Available</p>  <p>Dinner 6:00 – 9:00</p>
<p>24</p> <p>Club Closed</p>	<p>25</p> <p>Offices Open</p> <p>Club Closed for Dining</p>	<p>26 Lunch & Dinner Menu Available Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>27 Lunch & Dinner Menu Available Lunch 11:30 – 2:00</p>  <p>Dinner 6:00 – 9:00</p>	<p>28 Lunch & Dinner Menu Available Lunch 11:30 – 2:00</p>  <p>Roasted Prime Rib! Come enjoy the most succulent cut of Prime Rib of Beef around.</p>	<p>29 Lunch Menu Available Lunch 11:30 – 2:00</p>  <p>LobsterFest! 6:00 – 9:00 Dinner Menu Not Available</p>	<p>30 Dinner Menu Available</p>  <p>Dinner 6:00 – 9:00</p>
<p>31</p> <p>Club Closed</p>	<p>The Chattahoochee River Club provides beautiful private dining rooms for a variety of business events, including formal meetings, business dinners, and teambuilding sessions as well as Wedding, Cocktail Receptions and Celebratory Events. With great views, great privacy and perfect service, your events will bring lasting memories. Our professional staff works with you through planning and is there for your event to make sure everything is perfect. Your guests will rave long after your event is over.</p> <p>Call or Email Stacy Bridges, your Catering Director at 706-596-1100 or Events1100@knology.net</p>					

AUGUST

Sun	Mon	Tue	Wed	Thu	Fri	Sat	
	1 Offices Open Club Closed for Dining	2 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	3 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	4 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Roasted Prime Rib! Come enjoy the most succulent cut of Prime Rib of Beef around.	5 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	6 Dinner Menu Available  Dinner 6:00 – 9:00	
7  Sunday Brunch Come Enjoy the best Sunday Brunch in town!	8 Offices Open Club Closed for Dining	9 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	10 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	11 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Roasted Prime Rib! Come enjoy the most succulent cut of Prime Rib of Beef around.	12 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	13 Dinner Menu Available  Dinner 6:00 – 9:00	
14 Club Closed	15 Offices Open Club Closed for Dining	16 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	17 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	18 Lunch, Dinner Menu & Prime Rib Feature Available Italian Cuisine Lunch Buffet 11:30 – 2:00  Wine Tasting 6:30 p.m.	19 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	20 Dinner Menu Not Available  Oceans of the World Seafood Dinner 6:00 – 9:00	
21  Sunday Brunch Come Enjoy the best Sunday Brunch in town!	22 Offices Open Club Closed for Dining	23 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	24 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	25 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Roasted Prime Rib! Come enjoy the most succulent cut of Prime Rib of Beef around.	26 Lunch Menu Available Lunch 11:30 – 2:00  LobsterFest! 6:00 – 9:00 Dinner Menu Not Available	27 Dinner Menu Available  Dinner 6:00 – 9:00	
28 Club Closed	29 Offices Open Club Closed for Dining	30 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	31 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	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."			

Seen Around the Club



Bruce & June Howard brought the lovely ladies from the office for Administrative Professionals Day.



Charles & Bunky Clark with friends for dinner at the Club.



Anne Clapp and family at Sunday Brunch.



Bob & Alita Henderson celebrating their anniversary at the Club.



**Patty Cardin, Marsha McLaurin, Linda White, Joy Lemieux, Jennifer McCoy, Mary Ann Clark, Janice Sigmund and Mary Ann Fisher Bridge Club.
(Not Pictured – Dena Musil)**



William & Evelyn Stahl & guests at the Club for Sunday Brunch.

(706) 571-8779
 Fax:
 (706) 596-1100
 Telephone:
 1100 Bay Avenue
 Columbus, GA 31901
 P.O. Box 1238
Chattahoochee River Club



www.thechattahoocheeriverclub.com
 RETURN SERVICE REQUESTED

**The Chattahoochee River Club
 Executive Committee
 2015-2016**

William Scrantom President
William C. Woolfolk Vice President
Dennis Calhoun Treasurer
Chris Meacham Secretary
Betsy Covington Committee Member
Col. (Ret.) Gary A. Jones Committee Member
Eric Seldon Committee Member
Ed Helton Committee Member
John Anker 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
Jose Barcenas Sous 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

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 Email riverclub@knology.net
 Website www.thechattahoocheeriverclub.com