



The River CHATT

March &
April 2018

Coming Attractions

March & April 2018

Sunday, March 4th
Sunday Brunch

Saturday, March 10th
The Great Steak Escape!
& Wine Pairings

Friday March 16th
St. Patrick's Day Themed
Lunch Buffet

Sunday, March 18th
Sunday Brunch

Friday, March 30th
LobsterFest!

Sunday, April 1st
Easter Sunday Brunch

Sunday, April 15th
Sunday Brunch

Thursday, April 19th
Wine Tasting
"River Side on the Deck"

Tuesday-Friday,
April 24th – 27th
Administrative Professionals
Week

Wednesday, April 25th
Italian Themed Lunch Buffet

Friday, April 27th
LobsterFest!

Saturday, April 28th
That's Italian!
Italian Cuisine & Wine Pairings

THE GREAT STEAK ESCAPE! WITH OPTIONAL WINE PAIRINGS

Saturday, March 10th ~ 6:00-9:00

Chef Al has prepared an array of American weekend classics for you and your guests. Steak, Orange Roughy, Baby Back Ribs and Crab Cakes! Does it GET any better than that? Join your fellow members and guests as a Saturday night casual event becomes a weekend treat with specially selected wines if you so choose.

Buffet to Include:

Mulligatawny Soup, Sausage & Alligator Gumbo, Carved Roasted Whole Beef Ribeye, Sautéed Steak Diane Action Station, Beef Wellington with Marsala Demi-Glace, Corn Meal Fried Catfish, Steak Fries, (#6524), Baked Potato Station, Broccoli & Cheddar Casserole, Sautéed Mushrooms w/ Cracked Black Pepper, Creamed Corn, Mixed Greens, Hearts of Romaine, Array of Condiments and Dressings, Cold-Boiled Shrimp with Cocktail Sauce and Lemons, Bread Pudding, Key Lime Pie, Assorted Cookies and Other Club Made Desserts

Dinner - 22.95++

Suggested Wine Pairings:

Kendall-Jackson Vintner's Reserve - Chardonnay

Clos du Bois - Merlot

Greg Norman Estates - Cabernet Sauvignon

Glass of Wine – 4.75 Each++

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

"THAT'S ITALIAN!" ITALIAN CUISINE WITH OPTIONAL WINE PAIRINGS

Saturday, April 28th ~ 6:00-9:00

Ask an Italian about Italian Cooking and you'll be told about Tuscan, Venetian, Milanese or Bolognese and would seem there is no single cuisine answer because the cooking of Italy is really the cooking of regions. The contrasts of Italian food's regional character are further sharpened by two dominant (#6164) aspects of the landscape – the mountains and the sea. Come to the River Club and sample the tastes of the different regions as Chef Al prepares Italian classics from around Italy's various distinct regions. If you choose, specially selected wines from Italy will be paired with your meal.

Buffet to Include:

Minestrone Soup, Chicken & Gnocchi Soup, Veal Cannelloni w/ Sun-Dried Tomato Sauce, Slow-Braised Springer Mt. Farms Chicken Cacciatore, Eggplant Parmesan, Shrimp Risotto a la Milanese Action Station, Oregano & Olive Oil Grilled Zucchini, Three Cheese Polenta, Arugula & Pear Salad w/ Toasted Pine Nuts, Caprese Salad (Tomato and Mozzarella), Kalamata Olive & Portobello Mushroom Salad, Cold-Boiled Shrimp with Cocktail Sauce and Lemons, Bread Pudding, Tiramisu, Mascarpone Cannoli's, Key Lime Pie, Cookies and Other Club Made Desserts

Dinner 22.95++

Suggested Wine Pairings:

Ecco Domini Italia - Pinot Grigio

Gabbiano - Chianti

Santa Christina - Toscana

Glass of Wine – 4.50 Each++

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

Easter Sunday Brunch

Sunday, April 1st ~ 10:30 a.m. - 2:30 p.m.
(Kid's Easter Egg Hunt at 1:00 p.m.)

Join your fellow Members in what has become an annual tradition.
Easter Brunch at the Club with an Easter Egg Hunt for the kids.
Parents, grandparents and kids alike look forward to this special day, so come and enjoy an EGGcellent brunch including the "almost famous" Kids Only Bunny Buffet!

Buffet to Include:

Loaded Potato Soup, Tomato Basil Soup, Spinach-Stuffed Chicken Breasts, Grilled Atlantic Salmon w/ Mango Salsa, Thyme Roasted Leg of Lamb w/ Mint Jelly, Carved Glazed Brown Sugar Roasted Ham, Eggs Benedict, Buttermilk Pancakes, (#1013) Roasted Red Bliss Potatoes, Sautéed Green Beans, Fresh Fruit Display, Cold-Boiled Shrimp with Cocktail Sauce, Smoked Salmon with Bagels & Cream Cheese, Napa Coleslaw, Bacon Ranch Pasta Salad, Crab and Broccoli Salad, Honey Stung Chicken Salad, Mixed Greens, Hearts of Romaine, Array of Condiments and Dressings, Fresh Baked Breads, Bread Pudding, Key Lime Pie, Assorted Cookies, Oreo Cheesecake, Triple Chocolate Mousse Cake and Other Club Made Desserts

Kids Bunny Buffet:

Chicken Fingers, Mac-n-Cheese, Hot Dogs,
French Fries, Cookies & Brownies

28.95 ++ Adults

12.95 ++ Children (6-12)

FREE! Children 5 & Under

Kids, don't forget to bring your Easter Baskets for the Easter Egg Hunt!

Make reservations early for this sell-out event!

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

Private Rooms Available Call Stacy at 706-596-1100

48-Hour Cancellation Policy in Effect

WINE TASTING "River Side on the Deck"

Thursday, April 19th ~ 6:30

Join your fellow members for a relaxing evening on our deck for good times and great wines. With the backdrop of the Chattahoochee River you will be on an international wine tour tasting wines from around the world. Chef Alex will be preparing some light appetizers to pair with the wines. So join us outside on the deck as we try new wines and make new friends.

Alain Chavy Bourgogne Blanc
Banshee Rose

Dr Loosen Riesling Blue Slate
Hollis Cabernet Sauvignon

Nigl Gruner Veltliner Freiheit

Pico Maccario Lavignone Barbera

Tollot Beaut Bourgogne Rouge

\$29.95++ per person

Tasting includes light appetizers.

Limited Seating is Available.

Call Emily 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!

March 4th

Chicken and Vegetable Soup, Lobster Bisque, Fried Chicken, Salisbury Steak, Grilled Catfish, Carved Glazed Ham, Eggs Benedict, Buttermilk Pancakes, Breakfast Sausage, Made-to-Order Omelet Station, Cheese Grits, English Peas, Sautéed Asparagus, Fresh Fruit Display, Cold-Boiled Shrimp with Cocktail Sauce, Smoked Salmon with Bagels & Cream Cheese, Assorted Club-Made Salads, Mixed Greens, Hearts of Romaine, Array of Condiments and Dressings, Fresh Baked Breads, Bread Pudding, Key Lime Pie, Cookies and Other Club-Made Desserts.

March 18th

Roasted Red Pepper Soup, Shrimp & Corn Chowder, Chicken Cordon Bleu, Cinnamon Roasted Pork Loin, Grilled Atlantic Salmon, Carved Grilled Black Angus Flank Steak, Eggs Benedict, Waffles, Made-to-Order Omelet Station, Rosemary Mashed Potatoes, Corn on the Cob, Green Beans, Fresh Fruit Display, Cold-Boiled Shrimp with Cocktail Sauce, Smoked Salmon with Bagels & Cream Cheese, Assorted Club-Made Salads, Mixed Greens, Hearts of Romaine, Array of Condiments and Dressings, Fresh Baked Breads, Bread Pudding, Key Lime Pie, Assorted Cookies and Other Club-Made Desserts.

April 15th

Butternut Squash Soup, Manhattan Clam Chowder, Spinach-Stuffed Chicken Breasts, Salmon Croquettes, Carved Roasted Beef Sirloin, Pecan-Crusted Pork Loin, Eggs Benedict, Vanilla Bean French Toast, Saffron Rice Pilaf, Sugar Snap Peas, Glazed Carrots, Fresh Fruit Display, Cold-Boiled Shrimp with Cocktail Sauce, Smoked Salmon with Bagels and Cream Cheese, Assorted Club-Made Salads, Mixed Greens, Hearts of Romaine, Array of Condiments & Dressings, Fresh Baked Breads, Bread Pudding, Key Lime Pie, Assorted Cookies and Other Club-Made Desserts.

Adults: 22.95 ++ Per Person

Children 6-12 Years: 9.95++ Per Person

5 and Under: FREE!

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

LobsterFest!

Friday, March 30th & Friday, April 27th
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 Emily or Gwen at 706-596-1100.

Chef Alex Invites You to Your Week with Dinner at the Club!

Dinner Menu Available Tuesday thru Saturday Night Plus:

Tuesday

Complimentary Dessert Cart!

Dinner and a Complimentary Selection from the Dessert Cart! You've made it through Manic-Monday so treat yourself to Chef Al's delectable dinner menu and then relax while your server presents you and your guests with a choice from the Dessert Cart.

Wednesday

Complimentary Bottle of Wine!

It's Wednesday....what to do....what to do?

Come to the River Club! ...and relax with dinner and a bottle of wine, compliments of the club! The week is half-over so enjoy Chef Al's delectable dinner menu and a complimentary bottle of wine for you and your guests. Don't finish the bottle, we'll cork and bag it to-go (yes, it's legal!)

Choose: Ecco Domini Pinot Grigio or Trinity Oaks Pinot Noir or Select one of Five House Wines

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.

ADMINISTRATIVE PROFESSIONALS' WEEK!!

Tuesday thru Friday, April 24th - 27th

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, Assorted Club-Made Desserts and Beverage!

Call 706-596-1100 for Reservations

PRIVATE ROOMS AVAILABLE

Call Emily 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.

Springer Theater

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

West Side Story

Friday - Saturday, March 2nd - 3rd

Thursday - Saturday, March 8th - 10th

Thursday - Saturday, March 15th - 17th

Jackie and Me

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

Friday - Saturday, March 9th - 10th

Friday - Saturday, March 16th - 17th

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

Perfect Arrangement

Thursday - Saturday, April 12th - 14th

Thursday - Saturday, April 19th - 21st

The Last of the Red Hot Lovers

Friday - Saturday, April 27th - 28th

River Center for the Performing Arts

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

Moscow Festival Ballet Cinderella

Saturday, March 3rd

Motown the Musical

Tuesday - Wednesday, March 20th - 21st

Classic Album Live: Led Zeplin II

Saturday, April 7th

The Sound of Music

Tuesday - Wednesday, April 17th - 18th

Urban Bush Women - Hair Stories 3.3

Thursday, April 26th

Columbus Symphony Orchestra

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

Sleeping Beauty

Friday, March 16th

Verdi's Requiem

Saturday, April 21st

CSU's Schwob School of Music

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

Schwob Philharmonic

Friday, March 2nd

Schwob Wind Orchestra

Thursday, March 8th

Guest Artist: Angela Massey, Flute

Friday, March 9th

Guest Artist: Thomas Hueber, Voice

Friday, March 9th

Schwob Jazz Orchestra

Thursday, March 15th

Guest Artist and Schwob Faculty Recital:

Girolamo Deraco, composer

Thursday, March 29th

Guest Artist: Stephen Robinson, Guitar

Thursday, April 5th

Woodwind Chamber Recital

Wednesday, April 11th

Trumpet Ensemble Concert

Thursday, April 12th

Guest Artist: Francisco Bernier, Guitar

Friday, April 13th

Special Event: Kaleidoscope

Saturday, March 14th

Schwob Wind Orchestra

Thursday, April 26th

Stacy's Catering Corner

WEDDINGS & SPECIAL EVENTS

The River Club has it all...

Now that summer is nearly here and the wedding season is quickly approaching, we invite you to sponsor your family and friend's special occasions. The River Club is an ideal wedding venue for couples looking to entertain their guests. We offer a ceremony and reception location. The staff and culinary team are dedicated to making couples feel special on their wedding day. The selections from our catering menu will give your event a unique flare that will set you apart from the rest. Our goal is to provide you with the wedding you have always imagined...come discover our elegance and traditional charm. Whether it is a romantic ceremony on our Deck, a large gala reception in Main Dining Room, or a casual rehearsal dinner with the beautiful skybox view, you'll find personal attention right down to the smallest detail. Fill your wedding day with unforgettable memories and say YES to The River Club.

Special Offer for March and April

Sponsor or book a private party of 30 people or more and receive a complimentary lunch or dinner for two here at the Club! Call or e-mail Stacy Bridges, your Catering Director, at 706-596-1100 or events1100@knology.net, whichever is most convenient for your booking or additional information needs. Please mention this offer when booking your event.

Call or Email Stacy Bridges your Catering Director at 706-596-1100, events1100@knology.net for booking or additional information.

Emily's Membership Corner

Your New Membership Director!

After a four-month search the River Club is pleased to introduce Emily Rosenfeld. Emily moved to Columbus in 2016 from Scottsdale, AZ where she worked at the Four Seasons Resort and was Marketing Manager for the Enchantment Group, a resort, hotel and spa management company.

After growing up in New York she received her BA degree from Brandeis University and a Masters in Hospitality Management from the Rotterdam School of Management and Hotelschool in The Hague, Netherlands. After working in magazine publishing she moved into the hospitality business, and has worked at several hotels and resorts.

Emily has a two-and-a-half year old daughter and enjoys reading, travel and hiking. Emily shares that "I am very happy to be here at the River Club and I am looking forward to getting to know all of the current members as well as bringing in new members. "When you visit the club please introduce yourself to Emily and welcome her!

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

Wines of the Month

Columbia Crest Merlot

Opens with aromas of raspberries, black pepper and earthy tones which lead to flavors of chocolate covered cherries and plum preserves on the silky smooth palate. The flavors and aromas cumulate into an intense, yet elegant, finish

7.75 glass 36 btl

Columbia Crest Sauvignon Blanc

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

7.75 glass 36 btl

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

Lisa's Accounting Corner

I hope all of you are enjoying springtime! We have some wonderful events planned for this season! I would like to take this opportunity to remind members who remit monthly dues payments, that payment is due upon receipt and no later than the 15th of each month. Timely payments ensure that a late fee isn't applied to your account. Please feel free to call me at 706-596-1100 should you have any questions concerning your account.

Best Wishes,
Lisa W. Griffith



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 706-596-1100.

Welcome the River Club's Newest Members!!

Steven & Sydney Leichter – Welcome back! Dr. Leichter is Owner-Physician of Endocrine Consultants. He and his wife reside in Midland, GA.

Sponsor: CRC Board of Directors

Pastor Lorraine Campbell – Pastor Campbell is on the staff of Gifts of God Ministries. She is a military veteran and is active in the Young Preachers Association, the Urban League and is a Chaplain at the Central Outreach & Advocacy Center. She has two children Myles 15 years old and Deidric 9 years old.

Sponsor: Dr. Cheryl Swanier


Kevin & Kelley Carillon – Mr. Carillon is GM for Precision Components Intl / Pratt & Whitney. He and his wife Kelley will be moving to Columbus in the near future.

Sponsor: Pratt & Whitney

Adam & Cathryn Pease – Mr. Pease is General Counsel for Standard Concrete Products. He and his wife Cathryn are active with Peach Little League and St. Paul United Methodist Church. They have three children Reynolds 6, Hattie 5 and Camille 3.

Sponsor: Mason Lampton

MARCH

Sun	Mon	Tue	Wed	Thu	Fri	Sat
ADMINISTRATIVE PROFESSIONALS WEEK! Tuesday thru Friday April 24th - 27th Show your staff how much you value all that they do! Guest pass available if you can't be present! See details inside newsletter!				1 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Roasted Prime Rib Night! 6:00 – 9:00	2 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Seafood Trio 6:00 – 9:00	3 Dinner Menu Available  Surf & Turf! 6:00 – 9:00
4  Sunday Brunch Come Enjoy the best Sunday Brunch in town! 11:00 – 2:00	5 Offices Open Club Closed for Dining	6 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Complimentary Dessert! 6:00 – 9:00	7 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Complimentary Wine! 6:00 – 9:00	8 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Roasted Prime Rib Night! 6:00 – 9:00	9 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Seafood Trio 6:00 – 9:00	10 Dinner Menu Not Available  The Great Steak Escape! w/ Optional Wine Pairings 6:00 – 9:00
11 Club Closed	12 Offices Open Club Closed for Dining	13 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Complimentary Dessert! 6:00 – 9:00	14 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Complimentary Wine! 6:00 – 9:00	15 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Roasted Prime Rib Night! 6:00 – 9:00	16 Lunch & Dinner Menu Available St. Patrick's Day Lunch Buffet 11:30 – 2:00  Seafood Trio 6:00 – 9:00	17 Dinner Menu Available  Surf & Turf! 6:00 – 9:00
18  Sunday Brunch Come Enjoy the best Sunday Brunch in town! 11:00 – 2:00	19 Offices Open Club Closed for Dining	20 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Complimentary Dessert! 6:00 – 9:00	21 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Complimentary Wine! 6:00 – 9:00	22 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Roasted Prime Rib Night! 6:00 – 9:00	23 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Seafood Trio 6:00 – 9:00	24 Dinner Menu Available  Surf & Turf! 6:00 – 9:00
25 Club Closed	26 Offices Open Club Closed for Dining	27 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Complimentary Dessert! 6:00 – 9:00	28 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Complimentary Wine! 6:00 – 9:00	29 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Roasted Prime Rib Night! 6:00 – 9:00	30 Lunch Menu Available Lunch 11:30 – 2:00  LobsterFest! 6:00 – 9:00 Dinner Menu Not Available	31 Dinner Menu Available  Surf & Turf! 6:00 – 9:00

APRIL

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1  Easter Sunday Brunch 10:30 – 2:00	2 Offices Open Club Closed for Dining	3 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Complimentary Dessert! 6:00 – 9:00	4 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Complimentary Wine! 6:00 – 9:00	5 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Roasted Prime Rib Night! 6:00 – 9:00	6 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Seafood Trio 6:00 – 9:00	7 Dinner Menu Available  Surf & Turf! 6:00 – 9:00
8 Club Closed	9 Offices Open Club Closed for Dining	10 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Complimentary Dessert! 6:00 – 9:00	11 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Complimentary Wine! 6:00 – 9:00	12 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Roasted Prime Rib Night! 6:00 – 9:00	13 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Seafood Trio 6:00 – 9:00	14 Dinner Menu Available  Surf & Turf! 6:00 – 9:00
15  Sunday Brunch Come Enjoy the best Sunday Brunch in town! 11:00 – 2:00	16 Offices Open Club Closed for Dining	17 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Complimentary Dessert! 6:00 – 9:00	18 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Complimentary Wine! 6:00 – 9:00	19 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Wine Tasting: "River Side on the Deck" 6:00 – 9:00	20 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Seafood Trio 6:00 – 9:00	21 Dinner Menu Available  Surf & Turf! 6:00 – 9:00
22 Club Closed	23 Offices Open Club Closed for Dining	24 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Complimentary Dessert! 6:00 – 9:00	25 Lunch & Dinner Menu Available Italian Lunch Buffet 11:30 – 2:00  Dinner 6:00 – 9:00	26 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Roasted Prime Rib Night! 6:00 – 9:00	27 Lunch Menu Available Lunch 11:30 – 2:00  LobsterFest! 6:00 – 9:00 Dinner Menu Not Available	28 Dinner Menu Not Available  That's Italian! Italian Cuisine & Wine Pairings 6:00 – 9:00
29 Club Closed	30 Offices Open Club Closed for Dining	<p align="center"> The River Club can issue a Guest Pass to allow your guests to use the club four times a year without you present. Gift Certificates for dining at the club are available for family and friends Call Emily Rosenfeld in membership to set up a guest pass or for more information on Gift Certificates. </p>				

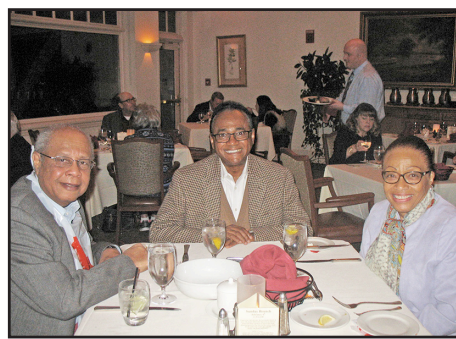
Seen Around the Club



Mother and Daughter Hot Chocolate Holiday Party Hosted by Ashley Clements.



Mr. and Mrs. Creek, Col. and Mrs. Holcomb dining with friends at LobsterFest.



Dr. James Crosse and Bishop James and Mrs. Rose King enjoying great food and fellowship at LobsterFest.



Berry Henderson and Daughter Susan Henderson having dinner together at the club.



Wayne and Suzanne Matthews with Lois Tryon enjoying the view during LobsterFest.



Tracy and Beth Van Norman enjoying dinner at the club.

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

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

ST. PATRICK' DAY THEMED LUNCH BUFFET

Friday, March 16th

Buffet to Include:

Cheddar Ale Soup, Beef & Barley Soup, Carved Slow-Braised Corned Beef w/ Stone Ground Mustard, Fried Atlantic Cod, Bangers & Mash, Boxty Potato Pancakes w/ Chive Sour Cream, Sautéed Brussel Sprouts w/ Bacon, Braised Cabbage and Carrots, Mixed Greens, Hearts of Romaine, Array of Condiments and Dressings, Dilled Potato Salad, Grilled Golden Beet Salad, Marinated Mushrooms, Bread Pudding, Key Lime Pie, Assorted Cookies, Guinness Mousse Cake and Other Club-Made Desserts.

ITALIAN THEMED LUNCH BUFFET

Wednesday, April 25th

Buffet to Include:

Italian Wedding Soup, Pasta Fagioli, Chicken Fettuccini Alfredo, Pesto Crusted Atlantic Cod, Meatballs W/ Sun-Dried Tomato Sauce, Cheese Tortellini Action Station, Caprese Salad, Spinach & Gorgonzola w/ Toasted Walnuts, Mixed Greens, Hearts of Romaine, Array of Condiments and Dressings, Bread Pudding, Tiramisu, Key Lime Pie, Assorted Cookies and Other Club-Made Desserts.



Chattahoochee River Club

P.O. Box 1238
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(706) 596-1100

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(706) 571-8779

www.thechattahoocheeriverclub.com
RETURN SERVICE REQUESTED

The Chattahoochee River Club Executive Committee 2018-2019

William Scrantom	President
William C. Woolfolk	Vice President
Dennis Calhoun	Treasurer
Chris Meacham	Secretary
Col. (Ret.) Gary A. Jones	Committee Member
Eric Seldon	Committee Member
John Anker	Committee Member
Cameron Bean	Committee Member
Holly Steuart	Committee Member

Your Staff

Membership Director	Emily Rosenfeld 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
Lisa Griffith	Club Accountant crcacct@knology.net
Colleen Miller	Dining Supervisor crcdiningsuper1@gmail.com
Emily Henry	Administrative Assistant (Day) Day1100@knology.net
Gwen Freeman	Administrative Assistant (Eve.) Night1100@knology.net
Wayne Milton CCM	General Manager wemil@knology.net

Club Numbers

Telephone	(706) 596-1100
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Email	riverclub@knology.net
website	www.thechattahoocheeriverclub.com