



The River CHATT

Coming Attractions

May & June 2018

Friday, May 4th
Cinco de Mayo Celebration!
Mexican Lunch Buffet

Saturday, May 5th
Summer BBQ on the River!

Sunday, May 6th
Sunday Brunch

Sunday, May 13th
Mother's Day Brunch

Sunday, May 20th
Sunday Brunch

Friday, May 25th
LobsterFest!

Saturday, June 2nd
"Cuisine of the Mediterranean"
A Culinary Tour

Sunday, June 3rd
Sunday Brunch

Wednesday, June 6th
OktoberFest in June!
German Lunch Buffet

Thursday, June 14th
Wine Tasting
Wines of France

Sunday, June 17th
Father's Day Brunch

Friday, June 29th
LobsterFest!

Summertime BBQ on Ol' Man River

Saturday, May 5th ~ 6:00-9:00 p.m.

Celebrate the official arrival of May and warm weather with the cool breeze off of the Chattahoochee, the view of the river as the rafters and kayakers plunge through the rapids while you have a cool beverage in your hand and the smell of BBQ cooking on the grill sets you in the mood for a CASUAL evening at your Club. The outdoor grill will be out on the deck and Chef Al will be preparing a traditional southern style BBQ with all the "fixins". Dine alfresco on the deck or inside in the main dining room, both have a terrific view of all the white water activity.

Buffet to Include:

Brunswick Stew, Tomato-Parmesan Soup, St. Louis Style BBQ Ribs, Carolina Style BBQ Chicken, Fried Catfish, BBQ Beef Brisket, Cold-Boiled Shrimp w/ Cocktail Sauce & Lemons, Corn-on-the-Cob, Baked Beans, Maple-Glazed Sweet Potatoes, Crispy Fried Mac & Cheese Fritters, Hushpuppies, Apple & Carrot Slaw, Southern Potato Salad, Champagne Vinegar Marinated Dilled English Cucumbers, Red Velvet Cake, S'mores Trifle, Granny Smith Apple Pie, Key Lime Pie and Bread Pudding w/ Bourbon Crème Anglaise

22.95 ++

A la Carte Menu Not Available

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

MOTHER'S DAY BRUNCH "QUEEN FOR A DAY"

Sunday, May 13th ~ 10:30 a.m. - 2:00 p.m.

Show that special lady in your family that you really want to pamper her this year. Treating her like royalty for the day can begin with a fabulous brunch in her honor at the River Club. Here you will enjoy a feast fit for a Queen!

A Grand Brunch Buffet to Include:

Lobster Corn Chowder, Smoked Tomato Bisque, Southern Fried Chicken, Grilled Atlantic Salmon, Andouille-Stuffed Roasted Pork Loin with Cognac Sauce, Eggs Benedict, Carved Brown Sugar Glazed Ham, Buttermilk Pancakes, Sautéed Asparagus, Roasted Red Bliss Potatoes, Crispy Fried Okra, Cold-Boiled Shrimp with Cocktail Sauce & Lemons, Arugula Salad with Strawberries & Goat Cheese, Honey-Stung Chicken Salad, Fennel & Mango Slaw, Tomato & Mozzarella Caprese Salad, Smoked Salmon, Mussels and Scallops, Bagels with Cream Cheese and Capers, Variety of Sliced Fresh Seasonal Fruit, Variety Of Club-Baked Breads, Mixed Greens Salad, Hearts of Romaine Salad, Array of Condiments, Dressings and Vinaigrettes, Bread Pudding w/ Crème Anglaise, Oreo Cheesecake, Chocolate Ganache Cake, Key Lime Pie and a Variety of Other Club-Made Desserts

Adults 28.95 ++per person

6 to 12 Years 12.95 ++ per child / 5 & Under FREE!

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

FRENCH WINE TASTING

Thursday, June 14th ~ 6:30 p.m.

Join your fellow wine enthusiasts on a trip to France. Daniel Thomas will be leading us on a tour of some of the best wines that France has to offer. All wines will be available to purchase at special member pricing.

Domain Hubert Brochard Sancerre Tradition

Champagne Leclerc-Briant Brut Rosé

Saint Cosme Côtes du Rhone Rouge

Figuiere Premiere Rosé Côtes de Provence

La Fleur d'Or Sauternes

Chateau Rauzan-Segla Margaux 2nd Growth

24.95 per person

Tasting includes select appetizers and breads.

Limited Seating is Available

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

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

Cinco de Mayo Mexican Lunch Buffet

Friday, May 4th

Buffet to Include:

Black Bean & Chorizo Soup, Posole Soup (Pork and Hominy), Chicken Enchiladas, Beef Fajita Action Station w/ Pico de Gallo, Rodrigo Style Baked Mahi Mahi, Spanish Rice, Refried Beans, Fire Grilled Corn, Tomato & Shrimp Salad w/ Avocado, Citrus-Zested Quinoa Salad, Jicama Slaw, Assorted Club-Made Desserts to Include Dulce de Leche Cake, Cinnamon Churros and Caramel Flan.

OKTOBERFEST IN JUNE! GERMAN LUNCH BUFFET

Wednesday, June 6th

Buffet to Include:

Beer & Cheddar Soup, Lentil Soup, Classic Pork Schnitzel, Carved Sauerbraten w/ Stone Ground Mustard, Bacon Sautéed Brussels Sprouts, Bratkartoffeln (Fried Potatoes and Onions), Sautéed Asparagus, Fried Atlantic Cod, Red Cabbage Salad, German Potato Salad, Apple Salad, Black Forrest Cake, Apple Strudel with Caramel and Other Assorted Club-Made Desserts.

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!

May 6th

Potato Leek Soup, Beef & Barley Soup, Chicken Coq au Vin, Fried Pork Chops, Salmon Croquettes, Carved Grilled Black Angus Flank Steak, Eggs Benedict, Buttermilk Pancakes, Breakfast Sausage, Made-to-Order Omelet Station, Cold-Boiled Shrimp w/ Cocktail Sauce and Lemon, Smoked Salmon w/ Bagels & Cream Cheese, Sugar Snap Peas, Glazed Carrots, Potatoes Lyonnaise, Mixed Greens Salad, Hearts of Romaine Salad, Array of Condiments and Dressings, Club-Made Gourmet Salads, and a Variety of Club-Made Desserts.

May 20th

Chicken & Vegetable Soup, New England Clam Chowder, Chicken Piccata, Grilled Catfish, Carved Meatloaf w/ Crimini Mushroom Gravy, Eggs Benedict, Waffles, Breakfast Sausage, Made-to-Order Omelet Station, Cold-Boiled Shrimp w/ Cocktail Sauce & Lemon, Smoked Salmon w/ Bagels & Cream Cheese, Turnip Greens, Black-Eyed Peas, Mashed Potatoes, Mixed Greens Salad, Hearts of Romaine Salad, Array of Condiments and Dressings, Club-Made Gourmet Salads, and a Variety of Club-Made Desserts.

June 3rd

Shrimp & Sausage Gumbo, Tomato-Parmesan Soup, Spinach Stuffed Chicken Breasts, Mississippi Style Pot-Roast, Lemon Pepper Snapper, Eggs Benedict, French Toast, Made-to-Order Omelet Station, Cold-Boiled Shrimp w/ Cocktail Sauce & Lemon, (#1851), Smoked Salmon w/ Bagels and Cream Cheese, English Peas, Green Beans, Cheddar & Chive Mashed Red Bliss Potatoes, Mixed Greens Salad, Hearts of Romaine Salad, Array of Condiments and Dressings, Club-Made Gourmet Salads, and a Variety of 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, May 25th & Friday, June 29th
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, potatoes, 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.

Father's & Grandfather's Day Brunch

Sunday, June 17th
11:00 a.m. - 2:00 p.m.

Fathers and Grandfathers hold a very special place in our hearts. This year, express your feelings by continuing the tradition of taking Dad and/or Granddad to the River Club for Father's and Grandfather's Day Brunch.

A wonderful buffet will await you and the family and will include: Loaded Potato Soup, Roasted Red Pepper Soup, Southern Fried Chicken, Pulled Smoked BBQ Pork, Carved Roasted Beef Sirloin, Lump Crab Cakes w/ Creole Mustard Sauce, Mac & Cheese, Fried Okra, Broccoli w/ Melted Cheddar Cheese, Cold-Boiled Shrimp with Cocktail Sauce & Lemons, Hearts of Palm Salad, Apple & Belgian Endive Salad, Classic Tuna Salad, Bacon & Ranch Pasta Salad, Smoked Salmon Display with Cream Cheese & Bagels, Mixed Greens Salad, Hearts of Romaine Salad, Array of Condiments, Dressings and Vinaigrettes, Variety of Fresh Sliced Seasonal Fruit, Basket of Club-Baked Breads, Bread Pudding w/ Crème Anglaise, Key Lime Pie, Flourless Chocolate Cake and Other Club-Made Desserts

Adults 28.95 ++ per person

6 to 12 Years 12.95++ per person / 5 & Under FREE!

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 (#1411) to get to the event. Below is a partial schedule for your convenience and the Club opening times.

Springer Theater

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

The Last of the Red Hot Lovers

Thursday – Saturday, May 3rd – 5th

Thursday – Saturday, May 10th – 12th

Call Emily 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 706-596-1100.

"Cuisine of the Mediterranean" A Culinary Tour With Optional Wine Pairings

Saturday, June 2nd ~ 6:00 – 9:00 p.m.

Mediterranean cuisine is the food and method of preparation by people of the Mediterranean Basin region. It is best defined by the three core elements of the cuisine as the olive, wheat, and the grape, yielding olive oil, bread and pasta, and wine.

The region spans a variety of cultures with distinct cuisines, in particular Egypt, Turkey, Greece, Italy, France and Spain. These cuisines share dishes such as roast lamb, seafood and meat stews with vegetables and tomatoes.

Buffet to Include:

Soups

Moroccan Harira: Chickpea & Lentil Soup

Tunisian Guenaoia: Lamb & Okra Stew

Salads

French Fruits de Mer: Cold-Boiled Shrimp, Mussels and Clams and Oysters Half Shell with Cocktail Sauce And Lemon; **Croatian** Pod Pekom: Grilled Baby Octopus with Tomatoes, Onions and Black Olives; **Algerian** Banadura Salata B'Kizbara: Sliced Heirloom Tomatoes and Coriander; **Egyptian** Tursu: Pickled Cauliflower, Okra, Carrots, Golden Beets & Pearl Onions

Entrees

Italian Aragosta de Tortellini: Lobster and Parmesan Tortellini with Parmesan Cheese and Saffron Cream Sauce; **Greek** Dolmadakia: Grape Leaves Stuffed with Beef, Rice, Caramelized Onions; **Turkish** Imam Bayildi: Roasted Eggplant Stuffed with Grilled Vegetables; **Spanish** Seafood Paella: Scallops, Shrimp, Mussels, Clams, Grilled Chorizo and Roasted Plum Tomatoes Cooked with Saffron Rice; **Cyprian** Kotopoulo Psito sto Forno: Roasted Chicken with Fingerling Potatoes, Sage and Oranges; **Maltese** Carni Fil Forn: Maltese-Style Carved Roasted Prime Rib Rubbed With Oven-Roasted Chopped Tomatoes and Shallots

Desserts

Assortment of **Mediterranean** Sweets
Baklava, Honey & Pistachio Poached Pears, Tiramisu, Rice Pudding, Stuffed Crepes, Pantesspani (Greek Lemon Sponge Cake), Flourless Moroccan Orange Cake, Kataifi, Turkish Delight, Aish El-Saraya (Egyptian Palace Bread)

Dinner - 24.95 ++

Suggested Wine Pairings:

Louis Latour – Pinot Noir (Red) – France

Maso Canali – Pinot Grigio (White) – Italy

Clos de Nouy's – Vouvray (White) – France

Glass of Wine – 4.75 each++

A la Carte Menu Not Available

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

Chef Alex Invites You to 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.

Emily's Membership Corner

Summer is almost here and the River Club is in full swing! I would like to thank each of you who have sponsored a new member, or introduced a prospective member to the River Club. Your efforts are greatly appreciated and help ensure the continued success of your Club. Please call me at 706-596-1100 or email me at member1100@knology.net with your referrals. Looking forward to seeing you at the Club!

Thank You,
Emily Rosenfeld

Stacy's Catering Corner

Business or Social

"The Only Thing We Overlook is the River!"

Now that summer is nearly here and the wedding season is quickly approaching, we invite you to sponsor your family and friend's Wedding Receptions, Rehearsal Dinners, Bridal Luncheons Business Meetings or Cocktail Receptions, your Club's professionally trained staff will ensure that your important event is an outstanding success!

Special Offer for May and June

Sponsor or book a private party of 30 people or more held in July, August or September and receive a complimentary lunch or dinner for two here at the Club! Call or e-mail Stacy Bridges, your Catering Director for your booking or additional information needs.

Stacy Bridges
Catering Director
706-596-1100
events1100@knology.net

Wines of the Month

Trinity Oak Pinot Noir

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

Glass – 5.50 Bottle – 18.00

Caymus Conundrum

Fragrant and juicy, offering a charming mix of honeysuckle, peach, apple and lemon verbena, set on a light and effortless frame. A mouthwatering vein runs throughout.

Glass – 6.50 Bottle – 39.00

Lisa's Accounting Corner

Welcome to Lisa's Accounting Corner!

I hope you all are enjoying the spring season, I know we are! As you may be aware, we are able to keep credit card information on file for your account, making it very convenient to pay your Club dues and charges. Never worry about a late payment again! Set up is easy and can be done over the phone.

As always, I am available during business hours at 706-596-1100, should you have any questions concerning your account.

Best Wishes,
Lisa W. Griffith

Dress Requirements Reminder

The Dress Code is as follows: Business casual (informal attire) is the acceptable requirement for dress in the club. Business casual is described as: Collared shirt, slacks, and leather type shoes for men and congruent city club attire for the ladies. Many of our members still prefer suits or jackets with or without ties, and this is certainly acceptable. Shorts, collarless shirts, athletic wear, tennis shoes, etc. are never appropriate. For our military and medical members and guests, uniforms and scrubs are certainly appropriate. As a reminder, when holding a private function, please advise all of your guests of the dress requirements.

MAY

Sun	Mon	Tue	Wed	Thu	Fri	Sat
Happy Mother's Day!		1 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Sweet Tooth Tuesday! 6:00 – 9:00	2 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & A Mid-Week Treat! 6:00 – 9:00	3 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Roasted Prime Rib Night! 6:00 – 9:00	4 Lunch & Dinner Menu Available Cinco de Mayo Lunch Buffet 11:30 – 2:00  Dinner & Seafood Trio! 6:00 – 9:00	5 Dinner Menu Not Available  Summer BBQ on the River! 6:00 – 9:00
6  Sunday Brunch 11:30 – 2:00 Come Enjoy the best Sunday Brunch in town!	7 Offices Open Club Closed for Dining	8 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Sweet Tooth Tuesday! 6:00 – 9:00	9 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & A Mid-Week Treat! 6:00 – 9:00	10 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Roasted Prime Rib Night! 6:00 – 9:00	11 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Seafood Trio! 6:00 – 9:00	12 Dinner Menu Available  Dinner & Surf & Turf! 6:00 – 9:00
13  Mother's Day Brunch 10:30 – 2:00	14 Offices Open Club Closed for Dining	15 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Sweet Tooth Tuesday! 6:00 – 9:00	16 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & A Mid-Week Treat! 6:00 – 9:00	17 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Roasted Prime Rib Night! 6:00 – 9:00	18 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Seafood Trio! 6:00 – 9:00	19 Dinner Menu Available  Dinner & Surf & Turf! 6:00 – 9:00
20  Sunday Brunch 11:30 – 2:00 Come Enjoy the best Sunday Brunch in town!	21 Offices Open Club Closed for Dining	22 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Sweet Tooth Tuesday! 6:00 – 9:00	23 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & A Mid-Week Treat! 6:00 – 9:00	24 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Roasted Prime Rib Night! 6:00 – 9:00	25 Lunch Menu Available Lunch 11:30 – 2:00  LobsterFest! 6:00 – 9:00	26 Dinner Menu Available  Dinner & Surf & Turf! 6:00 – 9:00
27 Club Closed	28 Offices Open Club Closed for Dining	29 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Sweet Tooth Tuesday! 6:00 – 9:00	30 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & A Mid-Week Treat! 6:00 – 9:00	31 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Roasted Prime Rib Night! 6:00 – 9:00	Father's Day is in June!	

JUNE

Sun	Mon	Tue	Wed	Thu	Fri	Sat
MEMBERSHIP REFERRAL PROGRAM Thank you members for continuing to support your club by sponsoring new members into membership at the River Club. PLEASE NOTE: To receive your \$200 in River Bucks (food & beverage certificates) please call 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! Emily Rosenfeld member1100@knology.net 706-596-1100					1 Lunch & Dinner Menu Available Lunch 11:30 – 2:00  Dinner & Seafood Trio! 6:00 – 9:00	2 Dinner Menu Not Available  Culinary Tour of Mediterranean Cuisine 6:00 – 9:00
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Seen Around the Club



Dr. and Mrs. Charles Lewis with guests celebrating LobsterFest together.



Easter Egg Hunt Winners! 1st place Wilson Walker & 2nd place Gavin Patel.



Benjamin Stahl and Pacelli High School students at the Club for their French Luncheon.



William South and family enjoying the Club's St. Patrick's Day Lunch



Joseph and Faye Waller celebrating their anniversary at the St. Patrick's Day Lunch.



Charlotte Carr and guests enjoying Easter Sunday Brunch.

Welcome the River Club's Newest Members!!

Kathleen Mason – Ms. Mason is an associate broker/realtor with WC Bradley Real Estate licensed in both GA & AL. She has lived in Columbus since 1974 coming here as a child from Pennsylvania. She has two young adult children Elizabeth, 25 and Kyle, 22. Ms. Mason chairs the city's Planning and Advisory Commission and serves as the Vice President of the Youth Orchestra of Greater Columbus.
Sponsor: WC Bradley

Dr. Lacey and Kathy Smith – Dr. and Mrs. Smith were raised in West Texas and moved to Houston for medical education (Baylor) and beginning their family. She was an oncology nurse, and he was an Internist and Gastroenterologist who stayed in academics. After their start in Houston, they then sojourned in Memphis for 25 years, before eagerly moving to Columbus in 2015, closer to their daughter and family (Eleanore and Tyler Townsend and 2 grandsons).
Sponsor: Mr. and Mrs. McCoy and the CRC Board of Directors

Victor and Cindy Cross – Mr. Cross is the Director of Economic Development and Tourism for Russell County, Alabama. Mrs. Cross is a registered Pharmacist and works for Southeastern Grocers. Victor and Cindy live in Phenix City, Alabama.
Sponsor: CRC Board of Directors

Mark and Julie Littleton – Mr. Littleton is the President and CEO for Kinetic Credit Union. Mrs. Littleton works at AFLAC where she serves as Senior Manager of Product Implementation. They have two children, Abigail (17) and Luke (14).
Sponsor: Kinetic Credit Union

Dr. Folarin & Folasade Olubowale – Dr. Olubowale is an internal medicine and infectious disease specialist, and Mrs. Olubowale is a Pharmacist affiliated with St. Francis Hospital. They have lived in Columbus since 1997 and have three grown children. Dr. Olubowale serves as the CEO/CFO and Mrs. Olubowale is the Secretary of the non-profit organization, The Global Infectious Disease Initiative, which works to provide education, care and resources to combat outbreaks of infectious diseases around the world.
Sponsor: Dr. Okeke and the CRC Board of Directors

David and Talitha Smith - Mr. & Mrs. Smith have recently relocated to uptown Columbus from Lake Martin, AL. David owns a manufacturing facility in south Columbus and Talitha is an instructor of Accounting and Finance at Auburn University. Their son Clayton is a junior at Columbia College Chicago studying cinema arts and sciences. Their daughters, Olivia and Charlotte, are in the 11th and 9th grades at Glenwood School. The family loves their new urban lifestyle and the ability to walk to the River Club.
Sponsor: CRC Board of Directors

Chattahoochee River Club

Established 1992



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
Catering Director	Stacy Bridges Events1100@knology.net
Executive Chef	Alex Sapp Chef1100@knology.net
Sous Chef	Jose Barcnas Chef1100@knology.net
Maitre D'	Stephen Cullen Maitred1100@knology.net
Club Accountant	Lisa Griffith Crcacct@knology.net
Dining Supervisor	Colleen Miller Crcdiningsuper1@gmail.com
Administrative Assistant (Day)	Emily Henry Day1100@knology.net
Administrative Assistant (Eve.)	Gwen Freeman Night1100@knology.net
General Manager	Wayne Milton CCM wemil@knology.net

Club Numbers

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