



# The *River* CHATT

November &  
December 2019

## Upcoming Events

### NOVEMBER

Sunday, November 3<sup>rd</sup>  
Sunday Brunch

Thursday, November 14<sup>th</sup>  
Cooking with Chef - Hors D'oeuvres

Sunday, November 17<sup>th</sup>  
Sunday Brunch

Friday, November 22<sup>nd</sup>  
French Themed Lunch Buffet

Saturday, November 23<sup>rd</sup>  
French Dinner w/ Beaujolais  
and Wine Pairings

Thursday, November 28<sup>th</sup>  
Thanksgiving Brunch

Saturday, November 30<sup>th</sup>  
LobsterFest!

### DECEMBER

Sunday, December 1<sup>st</sup>  
Sunday Brunch

Thursday, December 5<sup>th</sup>  
Wine Tasting – Champagne  
& Sparkling Wines

Sunday, December 15<sup>th</sup>  
Kid's Brunch with Santa!

Friday, December 27<sup>th</sup>  
LobsterFest!

Tuesday, December 31<sup>st</sup>  
New Year's Eve Dinner!

Sun. Dec 1<sup>st</sup> thru Sat. Dec 21<sup>st</sup>  
River Club's Christmas  
Open House

## THE CUISINE OF FRANCE DINNER

WITH OPTIONAL WINE PAIRINGS  
FEATURING JUST-RELEASED 2019 BEAUJOLAIS NOUVEAU

**Saturday, November 23<sup>rd</sup> ~ 6:00 – 9:00 p.m.**

*Chef Alex will prepare French delicacies that will make it difficult to choose!  
Your server will take your order for one of the five Entrées from the Select Menu.  
Then visit the Chart Room and help yourself to the Soups, Chilled Seafood Display  
and Club-Made Prepared Salads. Your entrée will be served at your table. After dinner,  
return to the Chart Room for Chef's Club-Made Desserts!*

Entrée Price Includes Soups, Seafood Display, Prepared Salads and Desserts!

Arrived Nov 21st! The 2019 George Duboeuf Beaujolais Nouveau: \$4.50 per glass

#### Soups

Shrimp Bisque, Classic French Onion Soup

#### Fruits de Mer

Seafood Display of Cold Poached Shrimp, Mussels, Clams and Oysters  
with Cocktail Sauce, Lemons and Citrus-Garlic Remoulade

#### Club-Made Prepared Salads

Grilled Beets with Goat Cheese and Orange Vinaigrette, Marinated Asparagus w/ Pickled Onions,  
Crimini Mushroom Salad with Truffle Vinaigrette, Ahi Tuna Nicoise Salad (Seared Tuna, Eggs,  
Green Beans Tossed in Dijon Mustard Vinaigrette), Country Style Duck Pate Garnished with Toasted  
Pistachios, Mixed Greens Salad, Hearts of Romaine Salad, Assortment of Condiments and Dressings.

**Suggested Wine for Soups, Seafood Display and Salads: Dopff & Irion – Gewurztraminer \$4.50**

#### Selected Menu Choice of Entree

Slow Braised Beef Daube Provençal,  
Turned Vegetables, Potato Anna and Bordeaux Demi-Glace  
34.95

**Suggested Wine: Chateau De Perenchère – Red Bordeaux \$4.50**  
Prefer Filet Mignon Alternative to Beef Daube?

46.95

Chicken Française with Caramelized Pearl Onions,  
Roasted Fingerling Potatoes and White Wine Lemon Sauce  
32.95

**Suggested Wine: Louis Latour – Pinot Noir \$4.50**

Classic Bouillabaisse with Rockfish, Shrimp, Lobster, Little Neck Clams and  
Mussels Poached in Tomato White Wine Broth Garnished with Parsley  
48.95

**Suggested Wine: Prosper Maufoux – Macon Villages \$4.50 Glass**

Sautéed Mediterranean Sea Bass a la Meunière,  
Brie and Roasted Vegetable Croquette and Lemon Beurre Blanc  
42.95

**Suggested Wine: Louis Jadot – Pouilly Fuisse \$4.50 Glass**

#### Desserts

Bread Pudding, Crepes Suzette Action Station,  
Eclairs, Chocolate Torte, Crème Caramel, Black Cherry Mille Feuille  
and a Variety of Club-Made Desserts.

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

## New Year's Eve Dinner 2019

**Tuesday, December 31<sup>st</sup> ~ 6:00 – 10:00 p.m.**

*Before you go to that late-night party (or home for the evening!), come down to the River Club for a relaxing dinner. Chef Alex and his staff will have a wonderful select menu for you to choose from, and Stephen will have featured wines available to accompany your meal. Dinner will be served until 10:00 p.m. and the Club will be closing at 11:00 p.m. to allow Members to get to their midnight destination!*

### Soup

Five Onion Bisque Finished with Brandy and Cream

Or

### Appetizer

Applewood Bacon Wrapped Jumbo Sea Scallop on Maple Roasted Spaghetti Squash and Toasted Pumpkin Seed Oil

### Salad

Arcadian Mix with Poached Asparagus, Warm Goat Cheese Croquette, Hearts of Palm and Roasted Red Pepper Vinaigrette

### Entree

Fire Gilled Black Angus Filet Mignon with Mascarpone Garlic Mashed Potatoes, Sautéed Asparagus and Bourbon Demi-Glace  
47.95

Price Includes Soup or Appetizer, Salad and Dessert  
Or

Wild Mushroom Stuffed Chicken Breast with Shallot Roasted Fingerling Potatoes and Rosemary Brie Béchamel  
38.95

Price Includes Soup or Appetizer, Salad and Dessert  
Or

Sautéed Gulf Red Snapper with Parmesan Risotto, Lemon Beurre Blanc and Smoked Trout Caviar  
49.95

Price Includes Soup or Appetizer, Salad and Dessert

### Dessert

Fresh Fruit Tart with Raspberry Whipped Cream and Assorted Coulis  
Or

Godiva Flourless Chocolate Cake with Pistachio Mousse and Brandy Caramel

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

## KID'S BRUNCH WITH SANTA!

**Sunday, December 15<sup>th</sup>  
11:00 a.m. until 2:00 p.m.**

*Parents and grandparents look forward to this annual tradition. Bring the kids to the Club for a visit with Santa (and picture!), a sing-along to Christmas Carols and a very special Sunday Brunch, complete with food selections fit for a kid!*

### Buffet to Include:

Loaded Potato Soup, Lobster & Corn Chowder, Fried Chicken, Carved Honey-Glazed Ham, Crab-Stuffed Flounder, Roasted Leg of Lamb with Mint Jelly, Buttermilk Pancakes, Eggs Benedict, Roasted Fingerling Potatoes, Vegetable Medley, Southern Green Beans, Smoked Salmon with Cream Cheese & Bagels, Cold Boiled Shrimp Display with Cocktail Sauce & Lemons, Napa Cabbage Cole Slaw, Bacon and Ranch Pasta Salad, Southern Potato Salad, Marinated Asparagus, Mixed Greens Salad, Hearts of Romaine Salad, Array of Condiments & Dressings, Bread Pudding, Key Lime Pie, N.Y.-Style Cheesecake, Chocolate Mousse Cake, Assorted Cookies, Fresh Seasonal Fruit and a Variety of Club-Made Desserts.

Adults: 28.95 ++  
Children 6-12: 18.95 ++  
5 and Under: FREE!

### Kid's Buffet:

Chicken Fingers, Fries, Waffles & Syrup, Hot Dogs, Mac & Cheese, Cookies and Brownies.

Private Dining Rooms Available  
Cancellation Policy in Effect (48 Hour Notice to Avoid Charges)  
Call Dorathy or Gwen at 706-596-1100 to make your reservations.

### **Bring a Toy for Joy!**

Join the River Club in bringing joy to the hearts of children this Christmas. During the month of December, or when you come to Kid's Brunch with Santa, please consider bringing a new, unwrapped gift appropriate for children ages infant through 17 who might not otherwise receive gifts for Christmas. The gifts will be distributed through the Open Door Community House, a United Way affiliate in Columbus.

## The River Club's Christmas Open House

**Sunday, December 1<sup>st</sup> thru  
Saturday, December 21<sup>st</sup>**

**Enjoy complimentary sweets and eggnog in the Club foyer all day and in the evenings during the three weeks before Christmas!**

*Merry Christmas!*

## LobsterFest!

**Saturday, November 30<sup>th</sup>  
Friday, December 27<sup>th</sup>  
6:00 p.m. - 9:00 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 34.95! 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. 34.95++

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

## THANKSGIVING BRUNCH

**Thursday, November 28<sup>th</sup>  
10:30 a.m. until 2:00 p.m**

*May a plentiful harvest of love, joy and cheer be yours at Thanksgiving and all throughout the year! Make reservations early for this annual holiday event that is always a sellout! Join your family and friends river side for this traditional feast.*

### Buffet to Include:

Lobster Chowder, Tomato Parmesan Soup, Carved Slow-Roasted Whole Turkey with Giblet Gravy and Cranberry Sauce, Grilled Atlantic Salmon, Herb-Roasted Leg of Lamb, Carved Honey-Glazed Ham, Corn Bread Dressing, Oyster Dressing, Sweet Potato Soufflé, Southern Style Green Beans, Black-Eyed Peas, Smoked Salmon & Seafood Display with Cream Cheese & Bagels, Cold Boiled Shrimp Display with Cocktail Sauce & Lemons, Fresh Baked Bread Basket, Honey Stung Chicken Salad, Lobster & Pasta Salad, Marinated Bok Choy, Fingerling Potato Salad, Bread Pudding, Key Lime Pie Assorted Cookies, Pecan Pie, Banana Pudding, Fresh Seasonal Fruit and a Variety of Club-Made Desserts.

Adults: 29.95 ++

Children 6-12: 17.95 ++

5 and Under: FREE!

Private Dining Rooms Available

Cancellation Policy in Effect (48-Hour Notice to Avoid Charges)

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

## Wine Tasting - Champagne

**Thursday, December 5<sup>th</sup> ~ 6:30 p.m.**

Start your holiday season at the River Club with a tasting of Champagnes & Sparkling Wines. All champagnes & sparkling wines tasted will be available for purchase.

**Laurent-Perrier Brut**

**Leclerc-Briant Brut Rose**

**Marsuret Prosecco**

**Juve Y Camps Reserva De La Familia Brut**

**Simonet Blanc de Blancs Brut**

**Lini 910 Lambrusca Rosato**

31.95++ Per Person

Tasting includes select cheeses, crackers and breads  
Call Dorathy or Gwen at 706-596-1100 for your reservation.

## Chef Alex Invites You to Dinner at the Club!

Dinner Menu Available Tuesday thru Saturday Night Plus:  
Friday

**Tantalizing Seafood Trio**

If you love (#1856) seafood then this menu feature will be a dream come true.

Saturday

**Surf & Turf!**

This feature includes the best of beef and seafood in one meal.  
Chef's Dinner Menu is available as well.

## An Evening with the Arts

Come to the River Club before going to the Springer Theater, Columbus Symphony Orchestra, River Center for the Performing Arts, Schwob School of Music and Columbus Civic Center to 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 p.m.

### Yesterday and Today

Thursday – Saturday, November 7<sup>th</sup>-9<sup>th</sup>

Thursday – Saturday, November 14<sup>th</sup>-16<sup>th</sup>

### Cinderella-The New Broadway Musical

Thursday – Saturday, December 5<sup>th</sup>-7<sup>th</sup>

Thursday – Saturday, December 12<sup>th</sup>-14<sup>th</sup>

Thursday – Saturday, December 19<sup>th</sup>-21<sup>st</sup>

### A Tuna Christmas

Thursday – Saturday, December 12<sup>th</sup>-14<sup>th</sup>

Thursday – Saturday, December 19<sup>th</sup>-21<sup>st</sup>

### River Center for the Performing Arts

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

### Gladys Knight

Friday, November 8<sup>th</sup>

### The Illusionists-Magic of the Holidays

Saturday, November 16<sup>th</sup>

### Pilobolus: Shadow the New Adventure

Tuesday, November 19<sup>th</sup>

### Beautiful: The Carole King Musical

Wednesday – Thursday, December 4<sup>th</sup>-5<sup>th</sup>

### Cantus Christmas 2019

Tuesday, December 17<sup>th</sup>

### Schwob School of Music

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

### Schwob Philharmonic GMTA Concert

Thursday, November 7<sup>th</sup>

### Schwob Contemporary Ensemble

Saturday, November 9<sup>th</sup>

### Schwob Wind Ensemble

Friday, November 15<sup>th</sup>

### CSU Choral Union Ensemble

Tuesday, November 19<sup>th</sup>

## Cooking with Chef Alex

### Hors D'oeuvres

**Thursday, November 14<sup>th</sup> ~ 4:30 p.m.**

The Art of the First impression! Even your most knowledgeable "foodie" friends will have only nice things to say as you dazzle them with these gourmet "amuse bouches" that only look complicated but are actually quite "prep friendly"!

During the class the chef will be demonstrating:

Stuffed Red Bliss Potatoes with Tillamook Cheddar and Applewood Bacon, Black Tiger Shrimp, Flat Bread with Sun-Dried Tomato Concasse, Baked Maine Lobster In Puff Pastry, Sausage Stuffed Baby Portobello Mushroom with Fresh Thyme & Mini Pistachio Crusted Maytag Bleu Cheese Ball with Clover Honey

\$26.95

Class includes complimentary wine, select cheeses, crackers & bread as well as a taste of the prepared hors d'oeuvres.

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

## River Club Membership Corner

### Happy Holidays – Let the celebrations begin!

What a great gift an invitation to membership in the River Club would make! Sponsor your friends, business associate and loved ones for membership, and when they join you will receive \$200.00 in Food & Beverage "River Bucks" to use when you dine at the club! Please email the club at member1100@knology.net or call 706-596-1100 with the name, phone number and email address of your referrals and we will extend an invitation to membership on your behalf.

Happy Holidays and we'll see you at the club!

## Welcome the River Club's Newest Members!!

### Members:

Brandy & Robert Anderson  
Martha Ann & Lee Todd  
Emily F. Williams  
Steve & Laura Taylor  
Lisa & Derick Smith  
Lois Osborn  
Pastor L.K. Pendleton  
Joseph & Carolyn Rowe

### Sponsor:

WestRock  
Columbus Technical College  
Joyce & W.H. Fowler  
John & Beverly Anker  
Georgia Power  
Patty Taylor  
Col (Ret) James  
Bob & Brenda Ammerman

At the recent River Club Executive Committee meeting held September 17th, Past President of the Executive Committee, W.G. "Bill" Scrantom, Jr. was presented custom artwork by local artist Julianna Wells. Presenting the gift is current President Cameron Bean.



Mr. Scrantom has served on the Executive Committee since 2009 and as its President from 2011 to 2019. The Committee joined Mr. Bean in thanking Bill for his tireless service on behalf of the River Club and its members. Mr. Scrantom will continue to serve as a member of the Executive Committee.

## Wines of the Month

### Catena Malbec:

Presents a deep violet color, with intense aroma, soft texture and concentrated flavor. Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha.

9.25 Glass 44.00 Bottle

### Ecco Domani Pinot Grigio:

Notes of light citrus and delicate floral aromas are complemented by hints of tropical fruit flavors.

5.50 Glass 20.00 Bottle

## SUNDAY BRUNCH

11:30 a.m. to 2:00 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 (#1813) 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!

### NOVEMBER 3<sup>RD</sup>

Potato Leek Soup, Mulligatawny Soup, Fried Chicken, Carved Black Angus Meatloaf with Onion Gravy, Mashed Potatoes, Zucchini-Crusted Atlantic Salmon, Waffles, Eggs Benedict, Sausage, Lima Beans, Pancetta Braised Turnip Greens, Cold Boiled Shrimp Display with Cocktail Sauce & Lemons, Smoked Salmon with Bagels & Cream Cheese, Made-to-Order Omelet Station, Fresh Seasonal Fruit, Club-Made Gourmet Salads, Mixed Greens Salad, Hearts of Romaine Salad, Array of Condiments & Dressings and a Variety of Club-Made Desserts.

### NOVEMBER 17<sup>TH</sup>

Smoked Tomato Bisque, Chicken & Rice Soup, Spinach-Stuffed Chicken, Rosemary Roasted Beef Sirloin with Marsala Sauce, Carved Apple-Stuffed Pork Loin with Brandy Glaze, Tempura-Fried Cod, Sautéed Haricot Vert, Cauliflower au Gratin, Mac & Cheese, Buttermilk Pancakes, Sausage, Cold Boiled Shrimp Display with Cocktail Sauce & Lemons, Made-to-Order Omelet Station, Smoked Salmon with Bagels & Cream Cheese, Fresh Seasonal Fruit, Club-Made Gourmet Salads, Mixed Greens Salad, Hearts of Romaine Salad, Array of Condiments & Dressings and a Variety of Club-Made Desserts.

### DECEMBER 1<sup>ST</sup>

Butternut Squash Soup, Manhattan Clam Chowder, Chicken Marsala, Salmon Croquettes, Herb Roasted Beef Sirloin, Carved Pecan-Crusted Pork Loin, Sugar Snap Peas, Glazed Carrots, Sausage, Cheddar Corn Pudding, Eggs Benedict, Vanilla Bean French Toast, Fresh Seasonal Fruit, Smoked Salmon with Cream Cheese & Bagels, Made-to-Order Omelet Station, Cold Boiled Shrimp Display with Lemons & Cocktail Sauce, Club-Made Gourmet Salads, Mixed Greens Salad, Hearts of Romaine Salad, Array of Condiments & Dressings and a Variety of Club-Made Desserts.

Adults: 23.95 ++

Children 6-12 Years: 9.95++

5 and Under: FREE!

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

## International Cuisine Lunch Buffet

### FRENCH THEMED LUNCH BUFFET

Friday, November 22<sup>nd</sup>

Classic French Onion Soup, Potato Leek Soup, Chicken Coq au Vin, Carved Sirloin of Beef Au Poivre, Provençal-Style Baked Snapper, Potatoes Dauphine, Tian (Baked Zucchini and Squash), Truffle-Sautéed Asparagus, French Country Salad with Beets, Arugula and Walnuts, Salad Nicoise with Tuna, Green Beans & Potatoes, Beaucaire Salad with Ham, Apples, Endive and Celery Root, Bread Pudding, Crepes, Eclairs, Crème Caramel and a Variety of Club-Made Desserts.

14.95 ++

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

# NOVEMBER

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>27</b>  <b>Club Closed</b>	<b>28</b>  <b>Offices Open</b>  <b>Club Closed for Dining</b>	<b>29</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00   <b>Dinner</b> 6:00 - 9:00	<b>30</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00   <b>Dinner</b> 6:00 - 9:00	<b>31</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00   <b>Dinner</b> 6:00 - 9:00	<b>1</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00   <b>Dinner &amp; Seafood Trio!</b> 6:00 - 9:00	<b>2</b> Dinner Menu Available    <b>Dinner &amp; Surf &amp; Turf!</b> 6:00 - 9:00
<b>3</b>    <b>Sunday Brunch</b> 11:30 - 2:00 Come Enjoy the best Sunday Brunch in town!	<b>4</b>  <b>Offices Open</b>  <b>Club Closed for Dining</b>	<b>5</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00   <b>Dinner</b> 6:00 - 9:00	<b>6</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00   <b>Dinner</b> 6:00 - 9:00	<b>7</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00   <b>Dinner</b> 6:00 - 9:00	<b>8</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00   <b>Dinner &amp; Seafood Trio!</b> 6:00 - 9:00	<b>9</b> Dinner Menu Available    <b>Dinner &amp; Surf &amp; Turf!</b> 6:00 - 9:00
<b>10</b>  <b>Club Closed</b>	<b>11</b>  <b>Offices Open</b>  <b>Club Closed for Dining</b>	<b>12</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00   <b>Dinner</b> 6:00 - 9:00	<b>13</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00   <b>Dinner</b> 6:00 - 9:00	<b>14</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00 Cooking with Chef 4:30  Let's get Cooking!  <b>Dinner</b> 6:00 - 9:00	<b>15</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00   <b>Dinner &amp; Seafood Trio!</b> 6:00 - 9:00	<b>16</b> Dinner Menu Available    <b>Dinner &amp; Surf &amp; Turf!</b> 6:00 - 9:00
<b>17</b>    <b>Sunday Brunch</b> 11:30 - 2:00 Come Enjoy the best Sunday Brunch in town!	<b>18</b>  <b>Offices Open</b>  <b>Club Closed for Dining</b>	<b>19</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00   <b>Dinner</b> 6:00 - 9:00	<b>20</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00   <b>Dinner</b> 6:00 - 9:00	<b>21</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00   <b>Dinner</b> 6:00 - 9:00	<b>22</b> Lunch & Dinner Menu Available <b>French Lunch Buffet</b> 11:30 - 2:00   <b>Dinner &amp; Seafood Trio!</b> 6:00 - 9:00	<b>23</b> Dinner Menu Not Available    <b>French Dinner w/Beaujolais &amp; Wine Parings</b> 6:00 - 9:00
<b>24</b>  <b>Club Closed</b>	<b>25</b>  <b>Offices Open</b>  <b>Club Closed for Dining</b>	<b>26</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 - 2:00   <b>Dinner</b> 6:00 - 9:00	<b>27</b>  <b>Club Closed</b>	<b>28</b>  <b>Thanksgiving Day Brunch</b> 10:30 - 2:00   <b>Closed For Dinner</b>	<b>29</b>  <b>Club Closed</b>	<b>30</b> Dinner Menu Not Available    <b>LobsterFest!</b> 6:00 - 9:00

# DECEMBER

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>1</b>  <b>Sunday Brunch</b> 11:30 – 2:00 Come Enjoy the best Sunday Brunch in town!	<b>2</b> Offices Open  Club Closed for Dining	<b>3</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 – 2:00  <b>Dinner</b> 6:00 – 9:00	<b>4</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 – 2:00  <b>Dinner</b> 6:00 – 9:00	<b>5</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 – 2:00 Wine Tasting Champagne 6:30  <b>Dinner</b> 6:00 – 9:00	<b>6</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 – 2:00  <b>Dinner &amp; Seafood Trio!</b> 6:00 – 9:00	<b>7</b> Dinner Menu Available  <b>Dinner &amp; Surf &amp; Turf!</b> 6:00 – 9:00
<b>8</b>  Club Closed	<b>9</b> Offices Open  Club Closed for Dining	<b>10</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 – 2:00  <b>Dinner</b> 6:00 – 9:00	<b>11</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 – 2:00  <b>Dinner</b> 6:00 – 9:00	<b>12</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 – 2:00  <b>Dinner</b> 6:00 – 9:00	<b>13</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 – 2:00  <b>Dinner &amp; Seafood Trio!</b> 6:00 – 9:00	<b>14</b> Dinner Menu Available  <b>Dinner &amp; Surf &amp; Turf!</b> 6:00 – 9:00
<b>15</b>  <b>Kid's Brunch With Santa</b> 11:00 – 2:00	<b>16</b> Offices Open  Club Closed for Dining	<b>17</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 – 2:00  <b>Dinner</b> 6:00 – 9:00	<b>18</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 – 2:00  <b>Dinner</b> 6:00 – 9:00	<b>19</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 – 2:00  <b>Dinner</b> 6:00 – 9:00	<b>20</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 – 2:00  <b>Dinner &amp; Seafood Trio!</b> 6:00 – 9:00	<b>21</b> Dinner Menu Available  <b>Dinner &amp; Surf &amp; Turf!</b> 6:00 – 9:00
<b>22</b>  Club Closed	<b>23</b> Offices Open  Club Closed for Dining	<b>24</b>  Club Closed	<b>25</b>  Club Closed	<b>26</b>  Club Closed	<b>27</b> Lunch Menu Available <b>Lunch</b> 11:30 – 2:00  <b>LobsterFest!</b> 6:00 – 9:00	<b>28</b> Dinner Menu Available  <b>Dinner &amp; Surf &amp; Turf!</b> 6:00 – 9:00
<b>29</b>  Club Closed	<b>30</b> Offices Open  Club Closed for Dining	<b>31</b> Dinner Menu Not Available  <b>New Year's Eve Dinner</b> 6:00 – 9:00	<b>1</b>  Club Closed  Happy New Year!	<b>2</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 – 2:00  <b>Dinner</b> 6:00 – 9:00	<b>3</b> Lunch & Dinner Menu Available <b>Lunch</b> 11:30 – 2:00  <b>Dinner &amp; Seafood Trio!</b> 6:00 – 9:00	<b>4</b> Dinner Menu Available  <b>Dinner &amp; Surf &amp; Turf!</b> 6:00 – 9:00

= River Club Christmas Open House

## Seen Around the Club



Mrs. Elnita Smith celebrating with sister Betsy Prescott on Betsy's 85<sup>th</sup> Birthday.



Judge Gil McBride and his colleagues enjoying their time at the River Club.



Mrs. Judy Funderburk and her guests enjoying lunch at the River Club.



Our Administrative Assistant, Dorothy Moses and Mason Plumlee, professional basketball player for the Denver Nuggets and formally on the Duke Blue Devils college team.



Mrs. Belma Rodriguez enjoying lunch with guests at the club.



Ms. Rayna Goodman celebrating her 99th birthday with her family and friends at Sunday Brunch.



### 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.

## Stacy's Catering Corner

### *Social or Business!*

November is always a special month of the year. It marks the start of the holiday season, which means lots of time with friends and family, usually over amazing food. Call your Catering Director and book your Holiday Party while there are still prime dates available!

We have private party rooms that will accommodate parties of 10 people to 250 people. Whether it's for a Business Luncheon, Family Get Together, Appreciation Dinner or Cocktail Reception, the view of the Chattahoochee River, the white water rapids and the Christmas Lights is unsurpassed!

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

## CLUB CLOSINGS

Wednesday, November 27<sup>th</sup> – Closed  
Thursday, November 28<sup>th</sup> – Open for Brunch / Closed for Dinner  
Friday, November 29<sup>th</sup> – Closed  
Saturday, November 30<sup>th</sup> – Open for Dinner-LobsterFest  
Tuesday, December 24<sup>th</sup> thru Thursday, December 26<sup>th</sup> – Closed  
Friday, December 27<sup>th</sup>-Open for Dinner-Lobsterfest  
Wednesday, January 1<sup>st</sup>, 2020 – Closed- Happy New Year!

## Lisa's Accounting Corner

### Welcome to Lisa's Accounting Corner!

I hope all of you have the opportunity to come to the River Club this holiday season; we have many exciting events planned! I would like to remind the members who have secure credit card information on file to please make sure that you contact me with any change to your credit card such as a new expiration date or a new account number. This will avoid late fees being charged to your account. Please feel free to call me at 706-596-1100 should you have any questions concerning your account or if you would like to be added to the credit card option for monthly payment.

Best wishes,  
Lisa W. Griffith  
Club Accountant

RETURN SERVICE REQUESTED

www.thechattahoocheeriverclub.com  
**Chattahoochee River Club**  
P.O. Box 1238  
1100 Bay Avenue  
Columbus, GA 31901  
Telephone: (706) 596-1100  
Email: riverclub@knology.net



### The Chattahoochee River Club Executive Committee 2019-2020

- Cameron Bean** ..... President
- William C. Woolfolk** ..... Vice President
- Chris Meacham** ..... Secretary
- William Scrantom** ..... Committee Member
- Eric Seldon** ..... Committee Member
- John Anker** ..... Committee Member
- Holly Stuart** ..... Committee Member

### Your Staff

- Membership** ..... Information  
Member1100@knology.net
- Catering Director** ..... Stacy Bridges  
Events1100@knology.net
- Executive Chef** ..... Alex Sapp  
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)** ..... Dorothy Moses  
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
- Email ..... riverclub@knology.net
- website ..... www.thechattahoocheeriverclub.com