



The River Chatt *October 2024*

Upcoming Events October 2024

October

Saturday, October 5th
Oktoberfest! Dinner Buffet

Sunday, October 6th
Sunday Brunch

Friday, October 11th
Seafood Extravaganza

Thursday, October 17th
Wine Tasting on the Deck!

Friday, October 18th
Prime Rib Night!

Sunday, October 20th
Sunday Brunch with Kids Pumpkin Carving!

Saturday, October 28th
LobsterFest!

UPCOMING EVENTS

Thursday, November 28th
Thanksgiving Brunch

Oktoberfest

Saturday. October 5th

6:00 p.m. - 9:00 p.m.

Grab that favorite beer stein and head down to the River Club to enjoy this annual celebration of the Fall Festival with a traditional German OktoberFest! There will also be German beer to enjoy with food made famous by the Deutschland.

Salted Pretzel with Stone Ground Mustard

Served at Tabled

Included in Buffet

Soup

Cheddar Ale

Salads

German Potato Salad

Cucumber Salad

Mixed Greens and Romaine

with Assorted Condiments and Dressings

Seasonal Fresh Fruit

Entrees

Pork Schnitzel with Mushroom Cream Sauce

Bratwurst with Peppers and Onions

Classic Sauerbraten with Sauerkraut

Fried Cod

Braised Red Cabbage

Brussels Sprouts

Kartoffelpuffer

(Fried Potato Pancake)

Desserts to Include

Black Forest Trifle

Apple Strudel

28.95++ Per Person



Sunday Brunch

**Sunday, October 6th
11:30 a.m. – 2:00 p.m.**

**Come to the Club or pick up To-Go and enjoy the best Sunday Brunch in town!
The family will love the array of delicious brunch and lunch selections prepared by our amazing culinary team. It is the perfect way to start off a relaxing Sunday with family and friends!**

Included with the Buffet:

**Poached Shrimp with Cocktail Sauce,
Smoked Salmon with Onions, Capers,
Bagels and Cream Cheese**

Soups and Salads

**Chicken and Corn Chowder
Cucumber, Tomato and Feta Salad
Mixed Greens and Romaine
with Assorted Condiments and Dressings
Seasonal Fresh Fruit
A Variety of Club Made Desserts**

Entrees

Fried Pork Cutlets Topped with a Rich Marinara and Melted Mozzarella

Chicken Piccata

Tuscan Salmon Topped with Spinach in a Creamy Sun-Dried Tomato Sauce

Tomato Provencal

Grilled Asparagus Topped with Gorgonzola Cheese

Roasted Baby Red Potatoes

Biscuit and Sausage Gravy

Bacon and Scrambled Eggs

Grits Station

**Omelets, Fried, Scrambled and Poached Eggs
Available Upon Request**

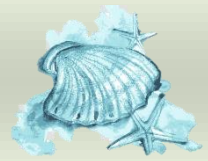
24.95++

***Kids 5 and under are Free!**

***Kids 6 to 12 years old 16.95++**



Seafood Extravaganza



Friday, October 11th

6:00 p.m. – 9:00 p.m.

Join your fellow members for an exciting evening of these
Seafood options at Seafood Extravaganza!

Amuse Bouche

Bacon Wrapped Tiger Shrimp

Choice of Soup or Salad

Smoked Seafood Pasta Salad

Or

**Lobster and Crab Bisque
With Lumps of Lobster and Crab**

Choice of Entrée

**Grouper Louisianne
Served with Mushroom Risotto
and Grilled Asparagus
53++**

**Lobster Ravioli and Crab Cake
Served with Vodka Cream Sauce,
Sautéed Spinach and Seaweed Salad
55++**

**Sesame Crusted Sockeye Tuna
Served with Wasabi Grit Cake, Sautéed
Garlic Snap Peas and Ponzu Sauce
52++**

**New York Strip and Grilled Shrimp
Served with Baked Potato and Asparagus
52++**

**Price of Entrees include
Amuse Bouche, Soup or Salad*

**For Reservations call Jasmine or Gwen 706-596-1100
For Private Room call Stephen Cullen 706-596-1100**



Wine Tasting
"River Side on the Deck"

Thursday, October 17th at 6:30 p.m.

Join your fellow members on the deck for a relaxing evening of good times and great wines, with the backdrop of the Chattahoochee River. Daniel Thomas, from Empire Wines, will be your guide on a wine tour. So, join us outside on the deck as we try new wines and make new friends.

Wines Include:

Bryn Mawr Vineyards
Chardonnay

Bryn Mawr Vineyards
Pinot Noir

The Four Graces
Pinot Gris

The Four Graces
Pinot Noir

RMS Rollin Michael Soles
Brut

The Stalker Roco
Pinot Noir

27.95++ Per Person

***Price Includes Wine Tasting
with Cheese and Crackers**



Friday, October 18th

6:00 p.m. – 9:00 p.m.

Your Prime Rib dinner includes Slow Roasted and Cooked to Order; Rich Tender Cut of Beef with Au Jus and Creamy Horseradish. Served with Chef's Choice of Starch and Seasonal Vegetables. It also includes a choice of Soup or Salad.

A Chicken or Seafood Entree

is also available with soup or salad.

35.95++ Per Person

**Don't miss out on one of the Club's
most highly anticipated events!**

Sunday Brunch

With Kids Pumpkin Carving

Sunday, October 15th

11:30 a.m. – 2:00 p.m.

**Come to the Club or pick up To-Go and enjoy the best Sunday Brunch in town!
The family will love the array of delicious brunch and lunch selections prepared by our amazing culinary team. It is the perfect way to start off a relaxing Sunday with family and friends!**

Included with the Buffet:

**Poached Shrimp with Cocktail Sauce,
Smoked Salmon with Onions, Capers,
Bagels and Cream Cheese**

Soups and Salads

**Southwest Chili
Potato Salad
Coleslaw
Mixed Greens and Romaine
with Assorted Condiments and Dressings
Seasonal Fresh Fruit
A Variety of Club Made Desserts**

Entrees

**Braised BBQ Pulled Pork
Southern Fried Chicken Breasts with Sawmill Gravy
Salmon Croquettes with Remoulade Sauce
Black-Eyed Peas with Smoked Beef Sausage
Macaroni and Cheese
Southern Style Collard Greens
Sausage and Egg Casserole
Eggs Benedict
Grits Station**

**Omelets, Fried, Scrambled and Poached Eggs
Available Upon Request**

***24.95++**

***Kids 5 and under are Free!**

***Kids 6 to 12 years old 16.95++**

Pumpkin Carving 12.95



LOBSTERFEST

**Come to the Club for LobsterFest or Order To-Go!
Friday, October 25th
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 broiled or steamed; served with vegetables, potatoes
and dessert all for only 39.95++!**

A Game Hen or Ribeye entrée option is also available with Soup or Salad.

**Don't miss out on one of the club's most highly anticipated events!
Call 706-596-1100 for Reservations or
to place your Pick up To Go LobsterFest order!**



UPCOMING EVENT

Thanksgiving Brunch

Thursday, November 28th

10:30 a.m. - 2:00 p.m.

It's almost that thankful time of the year! Please be sure to make reservations early for pick up to-go or seating dine in for Thanksgiving! Join your family and friends at your home or riverside for this traditional feast. Reservations and Pick up orders must be in by Wednesday, November 27th
Pick up to go between 9:30 a.m. - 11:00a.m. Thursday, November 28th
Call Jasmine or Gwen at 706-596-1100 or Email day1100@myriverclub.com

Club-Made Soups

Butternut Squash Soup

Salads

Potato Salad

Traditional Chicken Salad

Smoked Salmon Pasta Salad

Mixed Greens and Romaine

with Assorted Condiments and Dressings

Seasonal Fresh Fruit

Thanksgiving Classics

Sliced Turkey Breast, Honey Bourbon Glazed Ham,

Roasted Leg of Lamb with Red Wine Jus, Grilled

Atlantic Salmon in Garlic Herb Cream Sauce,

Squash Casserole, Sweet Potato Soufflé, Southern

Style Green Beans, Mashed Potatoes, Cornbread

Dressing, Giblet Gravy

And A Variety of Club Made Desserts to Include:

Bread Pudding

Pecan Pie

Pumpkin Pie

Key Lime Pie

River Club Assorted Cookies

32.95++ Per Person

(12 and Under)

16.95++

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

Shows start at 7:30 p.m. – River Club opens at 5:30 p.m.

Under The Big Top

Saturday, October 5th

Tuesday – Saturday, October 8th, 9th, 10th, 11th & 12th

Misery

Thursday – Saturday, October 17th, 18th & 19th

Tuesday – Saturday, October 22nd, 23rd, 24th, 25th, 26th

The Rocky Horror Show

Saturday, October 26th

River Center for the Performing Arts

Shows start at 7:30 p.m. – River Club opens at 5:30 p.m.

Festival of Laughs

Friday, October 4th

Golden Girls – The Laughs Continues

Tuesday, October 8th

Air Supply

Saturday, October 12th

CSO: Joy of the Italian Baroque

Saturday, October 19th

Trace Adkins: Somewhere in America Tour

Saturday, October 19th

United States Air Force Concert Band and Singing Sergeants

Friday, October 25th

Dr. Jekyll and Mr. Hyde Silent Film with The Wave

Saturday, October 26th

**The Chattahoochee River Club
Executive Committee
2024-2025**

Holly Steuart President
John Anker Vice President
Holly Steuart Treasurer
Dr. Jimmy Elder Secretary
William Scramton Committee Member
Col. Mike BurnsCommittee Member
Eric Seldon Committee Member
LaRae Moore Committee Member
Chris HensenCommittee Member
Mason LamptonCommittee Member

Your Staff

Catering/Membership Director.....Stephen Cullen
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General ManagerStephen Cullen
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