Coming Attractions

Sunday, September 3rd Sunday Brunch

Thursday, September 7th Hawaiian Islands Lunch Buffet

Saturday, September 16th Neptune's Seafood Feast!

Sunday, September 17th Sunday Brunch

Wednesday, September 20th Cooking with Chef Alex

> Friday, September 29th LobsterFest!

Sunday, October 1st Sunday Brunch

Saturday, October 14th OktoberFest! German Dinner

Thursday, October 12th
Columbus Day Celebration
Spanish Lunch Buffet

Sunday, October 15th Sunday Brunch & Kid's Pumpkin Carving!

Thursday, October 26th Wine Tasting

Friday, October 27th LobsterFest!

NEPTUNE'S SEAFOOD FEAST!

A Casual Evening of Seafood Delights.....

Saturday, September 16th 6:00 - 9:00 p.m.

Neptune himself would like to attend this seafood feast, but he will be busy assisting Chef Alex and his kitchen staff in preparing and presenting the wonderful delicacies his oceans have given up. The freshest seafood and even a generous cut of Roasted Prime Rib will be presented for your enjoyment.

The Trident Buffet to Include:

Lobster & Corn Chowder, Shrimp Bisque, Lump Crab Cakes with Saffron Sauce, Blackened Swordfish, Carved Roasted Prime Rib, Grilled Snapper with Coconut Curry, Zucchini-Citrus Crusted Atlantic Salmon, Display of Cold Boiled Shrimp and Oysters with Cocktail Sauce and Lemons, Blue Crab Salad, Marinated Bok Choy, Lobster Salad with Grilled Pineapple and Avocado, Corn on the Cob, Sugar Snap Peas, Roasted Red Bliss Potatoes, (#1779), Bourbon Bread Pudding, Key Lime Pie, Caramel Mousse Cake, Vanilla Panna Cotta and Assorted Cookies

39.95 Per Person

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

OktoberFest!

A Casual Evening of Flavors from the Rhineland...

Saturday, October 14th 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!

This will be inside and outside on the deck (weather permitting) for your enjoyment. Come and be wined and dined with a wide array of German favorites. There will be complimentary German beer to enjoy with an abundance of foods made famous by the Deutschland.

Rhineland Buffet to Include:

Kartoffelsuppe (Potato and Sausage Soup), Cheddar Ale Soup, Bratwurst & Sauerkraut, Paprika Hendl (Whole-Roasted Chicken Paprika), Carved Beef Sauerbraten, Fried Atlantic Cod, German Potato Salad, Cucumber Salad, Marinated Asparagus, Giant Pretzels with Stone Ground Mustard, Mixed Greens Salad, Romaine Salad with Condiments and Dressings, Cold Boiled Shrimp with Cocktail Sauce and Lemon, Semmel Knodel Dumplings, Brussels Sprouts, Glazed Carrots, Black Forest Cake, Apple Strudel and A Variety of Club-Made Desserts

24.95 ++ Per Person Includes Complimentary Beer

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

Cooking with Chef Alex

Wednesday, September 20th ~ 4:30 Dinner 5:30

Come into the Club kitchen and learn how to make three courses that only *look* challenging. Dazzle your friends with your newly found culinary skills and amaze all who dine with you! Or if you prefer, come to the Club and leave the cooking to us (the dish washing as well!) and enjoy this dinner for you and your guests and receive a copy of the menu as well as the recipes for its creation to take home!

<u>Salad</u>

Arugula Salad with Roquefort Mousse, Julienned Melon and Toasted Pistachios

Entré

Strip Steak Roulade with Mushroom Crisps, Potato Anna, and Brandy Peppercorn Sauce

Dessert

Warm Chocolate Ganache in Puff Pastry with Cinnamon Crème Anglaise

Cooking Class 12.95++
Dinner 28.95++
Class & Dinner 35.95++

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

Sunday Brunch & Kid's Pumpkin Carving!

October 15th 11:30 a.m. to 2 p.m.

Now that the weather is cooling down, it's the perfect time to take advantage of the deck and its picture-perfect view that will inspire your kids' and grandkids' artistic skills! The Club invites you and the kids to enjoy Sunday Brunch overlooking the river. Afterwards, go out on the deck and choose the perfect pumpkin from our pumpkin patch to carve and take home to decorate your haunted house! We will provide child-safe carving tools for the kids to work with as they create their own "ghostly" designs, or choose from our selections.

Buffet to Include:

Loaded Potato Soup, Ox Tail Soup, Cornbread Stuffed Chicken, Black Angus Meatloaf, Eggs Benedict, Buttermilk Pancakes, Sausage, Made-to-Order Omelet Station, Carved Glazed Ham, Lemon-Pepper Snapper, A Variety of Club-Made Salads, (#1537) Mixed Greens with Condiments, Cold Boiled Shrimp Cocktail with Lemons, Smoked Salmon with Bagels & Cream Cheese Mashed Potatoes, Fried Okra, Peas and Carrots, and A Variety of Club-Made Desserts

> Brunch Only: 22.95 ++ 6-12 Years Old: 9.95 ++

Brunch: Children 5 and Under: Free! Pumpkin Carving: 14.95 ++ Per Child

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!

SEPTEMBER 3RD

Loaded Potato Soup, Butternut Squash Soup, Fried Chicken, Carved Honey-Glazed Ham, Blackened Catfish, Home-Style Meatloaf, Eggs Benedict, Buttermilk Pancakes, Sausage, Made-to-Order Omelet Station, Cold Boiled Shrimp Display with Cocktail Sauce, Smoked Salmon with Bagels & Cream Cheese, Club-Made Gourmet Salads, Mixed Greens Salad, Hearts of Romaine Salad, Array of Condiments, English Peas, Mashed Potatoes, Turnip Greens, A Variety of Club-Made Desserts

SEPTEMBER 17[™]

Mulligatawny Soup, Chicken & Vegetable Soup, Carved Roasted Pork Shoulder, Chicken Parmesan, Salisbury Steak, Lemon-Pepper Snapper, Eggs Benedict, Sausage, French Toast, Made-to-Order Omelet Station, Cold Boiled Shrimp Display with Cocktail Sauce, Smoked Salmon with Bagels & Cream Cheese, Club-Made Gourmet Salads, Mixed Greens Salad, Hearts of Romaine Salad with Array of Condiments, Mac & Cheese, Green Beans, Fried Okra, A Variety of Club-Made Desserts

OCTOBER 1ST

Roasted Red Pepper Soup, Shrimp Bisque, Carved Roast Sirloin of Beef, Baked Lemon-Pepper Cod, Grilled Pork Chops with Tasso Sausage, Country Captain Chicken with White Rice, Made-to-Order Omelet Station, Sausage, Waffles, Cold Boiled Shrimp with Cocktail Sauce, Smoked Salmon with Bagels & Cream Cheese, Club-Made Gourmet Salads, Mixed Greens Salad, Hearts of Romaine Salad, Array of Condiments, Lima Beans, Buttered Corn, Roasted Red 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 Emily or Gwen at 706-596-1100 to make your reservations.

LobsterFest!

Friday, September 29th
Friday, October 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 Start Your Weekends With Dinner at the Club!

Dinner Menu Available Tuesday thru Saturday Night Plus:

TUESDAY

Come to the Club for Sweet-Tooth Tuesday!

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

Mid-Week Dinner Treat & Complimentary 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 valuepriced 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.

Pacific Northwest Wine Tasting

Thursday, October 26th ~ 6:30

Join your fellow wine enthusiasts as we take a tour of the Pacific Northwest. Daniel Thomas from Quality Wine and Spirits takes us on a journey of the wines of Oregon and Washington.

LONG SHADOWS POETS LEAP RIESLING SERENE DOMAINE CHARDONNAY RESERVE BEAUX FRERES PINOT NOIR LES COUSINS PENNER ASH WINE CELL SYRAH L'ECOLE CABERNET SAUVIGNON WALLA WALLA

\$16.95++ per person
Tasting includes select Cheese, Crackers and Breads.
Limited Seating is 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

Sister Act

Friday, September 22nd - Saturday, 23rd
Friday, September 29th - Saturday, September 30th
Friday, October 6th - Saturday, October 7th

River Center for the Performing Arts

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

Classic Albums Live: Pink Floyd

Friday, September 8th

Kevin Hart

Saturday, September 23rd

Manns World Tour

Saturday, September 30th

Rickey Smiley & Friends 5:30 p.m.

Saturday, October 14th

Columbus Symphony Orchestra

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

Tchaikovsky's Piano Concerto

Friday, September 8th

Mozart and Ravel

Saturday, October 7th

Khashimov Plays Brahms

Saturday, September 21st

Columbus Symphony Orchestra

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

Faculty Recital; Lisa Oberlander, Clarinet Thursday, September 7th

Faculty Recital; Aline Sarkisyan, Piano Tuesday, September 12th

Off Broadway Faculty Trio

Tuesday, September 19th

CSU Wind Orchestra

Thursday, September 21st

CSU Wind Ensemble

Thursday, September 28th

Schwob Jazz Orchestra

Wednesday, October 4th

Woodwind Duo Guest Artist

Thursday, October 5th

University Singers Concert

Tuesday, October 10th

Peter Wood, Trumpet Guest Artist

Wednesday, October 11th

Eric Zuber, Piano Faculty Recital

Thursday, October 12th

CSU Percussion Ensemble

Saturday, October 21st

Trumpet Ensemble Concert

Wednesday, October 25th

Membership Gorner

Through September 30th 2017, you will receive \$400 in Food & Beverage Credit ("River Bucks") for each new Member you sponsor that joins! After that date the "River Bucks" offer will revert to the year-round offer of \$200 per Member that joins. Contact Membership with the names of your friends and business associates that you would like to sponsor into the Club.

Membership Information - 706-596-1100

Wines of the Month

OZV Old Vine Zinfandel

A robust Zinfandel from the region's signature 50-100 year-old vines. Hint of raspberry, milk chocolate and mocha flavors, soft tannins and a supple mouth feel.

7.50 glass 34.00 bottle

Kendall Jackson Chardonnay

A refreshing, medium-dry Chardonnay, the 2007 Vintner's Reserve has apple and pear flavors in a round, balanced feel. It finishes relatively quickly and cleanly but with a smooth, buttery sensation.

6.50 glass 30.00 bottle



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.

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

Hawaiian Islands Lunch Buffet

Thursday, September 7th

Buffet to Include:

Edamame Bean Soup, Ox Tail Soup, Coconut-Steamed Mahi Mahi, Huli Huli Chicken, Carved Kalua Pork Shoulder, Papaya Salad, Grilled Tomato Salad, Shrimp & Pineapple Salad, Mango Rice, Stir Fried Bok Choy, Ginger Glazed Carrots and A Variety of Club-Made Desserts

COLUMBUS DAY CELEBRATION SPANISH LUNCH BUFFET

Thursday, October 12th

Buffet to Include:

Gazpacho, Escudella (Chicken & Pasta Soup), Chicken Pinchitos (Roasted Chicken on Skewers), Shrimp & Crawfish Paella, Carved Flank Steak Ropa Viejas, Scallop Ceviche, Goat Cheese & Tomatoes Salad, Hearts of Palm & Black Bean Salad, Grilled Corn, Chayote Squash, Castilian Style Roasted Potatoes, Bread Pudding, Caramel Flan, Cinnamon Churros and A Variety of Club-Made Desserts

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

Stacy's Catering Corner

The leaves are beginning to change and the cool weather approaching. There is no better place to be then overlooking the picturesque views from the sky box river side! Private Party Rooms are available for Business Meetings, Social Events or even Sunday Brunch with Family and Friends. Don't forget that we encourage you to sponsor your family and friend's special occasions and trust that your Club's professionally trained staff will ensure the special event is an outstanding success! Reminder! The Club will open for private parties on Sunday's, Monday's and Saturday's when we are not normally open. Call for minimum requirements.

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

Welcome the River Glub's Newest Members!!

Clark Adams – Mr. Adams owns and is an Attorney for Clark Adams, Jr. and a member of the Columbus Bar Association. Sponsor: Bill Scrantom & Brandon Peak

Amy Walters – Mrs. Walters is an Attorney and Partner at Hagler, Jackson & Walters. Mrs. Walters is a member of the Columbus Bar Association and on the Board of Governors for State Bar of Georgia.

Sponsor: Bill Scrantom & Brandon Peak

Mark & Donna Post – Mr. Post is an Attorney and Partner with Harp Poydasheff Post & Sowers, LLC. Mrs. Post is a Senior Systems Analyst for St. Francis Hospital. They have one daughter. Sponsor: Bill Scrantom & Brandon Peak

Cecelia Hailes – Ms. Hailes is the Senior Assistant Solicitor General at the office of the Solicitor General. Ms. Hailes is a member of the Columbus Bar Association, the Georgia Association for Women Lawyers and a member of Delta Sigma Theta Sorority. Sponsor: Bill Scrantom & Brandon Peak

Pace & Eileen Halter – Mr. Halter is the new President of WC Bradley's Real Estate and comes to Columbus from Atlanta. Mrs. Halter is a Homemaker and they 3 children.

Sponsor: CRC Board

Erin & Steve Anthony – Mrs. Anthony is an executive Recruiter for AFLAC and Mr. Anthony is the President of Steve Anthony Construction.

Sponsor: CRC Board

Lisa's Corner

I hope you all have been enjoying the summer and all the exciting recent events at the River Club! 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

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Sunday Brunch Come Enjoy the best Sunday Brunch in town!	4 Labor Day Club Closed	Lunch & Dinner Menu Available Lunch 11:30 – 2:00 Dinner & Complimentary Dessert! 6:00 – 9:00	Lunch & Dinner Menu Available Lunch 11:30 - 2:00 Dinner & Complimentary Wine! 6:00 - 9:00	7 Lunch & Dinner Menu Available Hawaiian Islands Lunch Buffet! 11:30 – 2:00 Dinner & Roasted Prime Rib Night! 6:00 – 9:00	8 Lunch & Dinner Menu Available Lunch 11:30 - 2:00 Dinner & Seafood Trio! 6:00 - 9:00	9 Dinner Menu Available Surf & Turf! 6:00 - 9:00
Club Closed	Offices Open Club Closed for Dining	Lunch & Dinner Menu Available Lunch 11:30 - 2:00 Dinner & Complimentary Dessert! 6:00 - 9:00	Lunch & Dinner Menu Available Lunch 11:30 - 2:00 Dinner & Complimentary Wine! 6:00 - 9:00	14 Lunch & Dinner Menu Available Lunch 11:30 - 2:00 Dinner & Roasted Prime Rib Night! 6:00 - 9:00	Lunch & Dinner Menu Available Lunch 11:30 - 2:00 Dinner & Seafood Trio! 6:00 - 9:00	16 A la Carte Menu Not Available Neptune's Seafood Feast! 6:00 – 9:00
Sunday Brunch Come Enjoy the best Sunday Brunch in town!	Offices Open Club Closed for Dining	Lunch 11:30 – 2:00 Dinner & Complimentary Dessert! 6:00 – 9:00	Lunch & Dinner Menu Available Lunch 11:30 – 2:00 Cooking with Chef Alex! 4:30 Let's get Cookingl Dinner 6:00 – 9:00	Menu Available Lunch 11:30 – 2:00 Dinner & Roasted Prime Rib Night! 6:00 – 9:00	Lunch & Dinner Menu Available Lunch 11:30 – 2:00 Dinner & Seafood Trio! 6:00 – 9:00	Dinner Menu Available Surf & Turf! 6:00 – 9:00
24 Club Closed	Offices Open Club Closed for Dining	Lunch & Dinner Menu Available Lunch 11:30 – 2:00 Dinner & Complimentary Dessert! 6:00 – 9:00	Lunch & Dinner Menu Available Lunch 11:30 – 2:00 Dinner & Complimentary Wine! 6:00 – 9:00	28 Lunch & Dinner Menu Available Lunch 11:30 - 2:00 Dinner & Roasted Prime Rib Night! 6:00 - 9:00	Lunch Menu Available Lunch 11:30 - 2:00 LobsterFest! 6:00 - 9:00	30 Dinner Menu Available Surf & Turf! 6:00 – 9:00

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Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	Offices Open	3 Lunch & Dinner Menu Available Lunch 11:30 – 2:00	4 Lunch & Dinner Menu Available Lunch 11:30 – 2:00	5 Lunch & Dinner Menu Available Lunch 11:30 – 2:00	6 Lunch & Dinner Menu Available Lunch 11:30 – 2:00	7 Dinner Menu Available
Sunday Brunch Come Enjoy the best Sunday Brunch in town!	Club Closed for Dining	Dinner & Complimentary Dessert! 6:00 – 9:00	Dinner & Complimentary Wine! 6:00 - 9:00	Dinner & Roasted Prime Rib Night! 6:00 – 9:00	Dinner & Seafood Trio! 6:00 – 9:00	Surf & Turf! 6:00 – 9:00
Club Closed	Offices Open Club Closed for Dining	Lunch 11:30 – 2:00 Dinner & Complimentary Dessert! 6:00 – 9:00	Lunch & Dinner Menu Available Lunch 11:30 – 2:00 Dinner & Complimentary Wine! 6:00 – 9:00	12 Lunch & Dinner Menu Available Columbus Day Celebration Spanish Lunch Buffet 11:30 – 2:00 Dinner & Roasted Prime Rib Night! 6:00 – 9:00	Lunch & Dinner Menu Available Lunch 11:30 – 2:00 Dinner & Seafood Trio! 6:00 – 9:00	A la Carte Menu Not Available OktoberFest! German Dinner 6:00 – 9:00
Sunday Brunch & Kid's Pumpkin Carving! Come Enjoy the best Sunday Brunch in town!	Offices Open Club Closed for Dining	Lunch 11:30 – 2:00 Dinner & Complimentary Dessert! 6:00 – 9:00	Lunch & Dinner Menu Available Lunch 11:30 – 2:00 Dinner & Complimentary Wine! 6:00 – 9:00	Lunch & Dinner Menu Available Lunch 11:30 – 2:00 Dinner & Roasted Prime Rib Night! 6:00 – 9:00	Lunch & Dinner Menu Available Lunch 11:30 - 2:00 Dinner & Seafood Trio! 6:00 - 9:00	Dinner Menu Available Surf & Turf! 6:00 - 9:00
Club Closed	Offices Open Club Closed for Dining	Lunch & Dinner Menu Available Lunch 11:30 – 2:00 Dinner & Dinner & Complimentary Dessert! 6:00 – 9:00	Lunch & Dinner Menu Available Lunch 11:30 – 2:00 Dinner & Complimentary Wine! 6:00 – 9:00	Lunch & Dinner Menu Available Lunch 11:30 – 2:00 Wine Tasting 6:30 p.m.	Lunch Menu Available Lunch 11:30 - 2:00 LobsterFest! 6:00 - 9:00	Dinner Menu Available Surf & Turf! 6:00 – 9:00
Club Closed	Offices Open Club Closed for Dining	31 Lunch & Dinner Menu Available Lunch 11:30 – 2:00 Dinner & Dinner & Complimentary Dessert! 6:00 – 9:00	Turn All C Only" i Per the	minder for me fellular Devices s Permitted. Ta "Members & nited to the Ha	to Silent Mod alking on Cell Board of Dire	le. "Texting Phones, ctors" is

Seen Around the Club



Col. Gary Jones and family at the club.



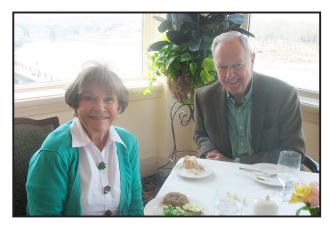
Judy Tucker celebrating with friends at the club.



Col. Wendy and Stephen Daknis having brunch at the club.



Mike and Clara McBride enjoying with daughter and friend.



Chuck and Arlene Lowery enjoying lunch at the club.



Col. Charles and Patricia Hunsaker with grandson and guest.

Fax: (706) 571-8779

(400) 286-1100 Lejebpoue:

P.O. Box 1238 1100 Bay Avenue Columbus, GA 31901

> Chattahoochee River Club

Established 1992



WWW.thechattahoocheeriverclub.com

The Chattahoochee River Club Executive Committee 2017-2018

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

Your Club Staff				
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Events1100@knology.net				
Alex Sapp Executive Chef				
Chef1100@knology.net				
Jose Barcenas Sous Chef				
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