### Upcoming **Events**

#### MARCH

Sunday, March 1st **Sunday Brunch** 

Saturday, March 14<sup>th</sup> **Italian Delights Night Dinner!** w/Optional Wine Pairings

> Sunday, March 15th **Sunday Brunch**

Tuesday, March 17th St. Patrick's Day Irish Lunch Buffet

Thursday, March 19th Cooking with Chef! "Beef. That's what's for dinner."

> Friday, March 27th LobsterFest!

#### <u>april</u>

Sunday, April 5th **Sunday Brunch** 

Sunday, April 12th **Easter Sunday Brunch** 

Saturday, April 18th April in Paris on the Terrace! French Bistro Dinner w/Optional Wine Pairings

> Sunday, April 19th **Sunday Brunch**

Tuesday-Friday, April 21st- 24th **Administrative Professionals Week** Bring Your Admins to Lunch!

Wednesday, April 22nd **Administrative Professionals Day! Italian Themed Lunch Buffet!** 

> Thursday, April 23rd Wine Tasting "River Side on the Deck"

> > Friday, April 24th LobsterFest!

# ITALIAN DELIGHTS DINNER! WITH (OPTIONAL) WINE PAIRINGS

Saturday, March 14th ~ 6:00-9:00 p.m.

Come to the River Club and sample the tastes of Italy as chef prepares some classics from around Italy. If you choose, specially selected wines will be paired with your meal.

**Buffet to Include:** 

Pasta Fagioli Soup, Minestrone Soup, Chicken Marsala, Beef Lasagna, Eggplant Parmesan, Arancini (Fried Risotto Croquettes), Grilled Mediterranean Branzino, Spinach Florentine, Pesto Gnocchi Action Station w/Shrimp and Lobster, Caprese Salad, Hearts of Palm Salad, Insalata di Mare (Italian Seafood Salad), Panzanella Salad, Tiramisu, Cannoli's, Biscotti, Fresh Berries and Zabaione, Mascarpone Honey Cheesecake with Candied Almonds, Moscato Poached Pears and Other Club Made Desserts.

Dinner 18.95 ++ Per Person Suggested Wine Pairings Ecco Domani Italia - Pinot Grigio Gabbiano - Chianti Santa Christina - Toscana Glass of Wine - 4.50++ per glass

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

### April in Paris on the Terrace! FRENCH BISTRO DINNER W/OPTIONAL WINE PAIRINGS

Saturday, April 18th ~ 6:00-9:00 p.m.

"Never knew the charm of spring, I never met it face to face I never knew my heart could sing till April in Paris, chestnuts in blossom and holiday tables under the trees"

A bistro in Paris is a small restaurant, serving moderately priced simple meals in a modest setting. Bistros are defined mostly by the foods they serve and menus are built (#1029) around foods that were simple, could be prepared in quantity and would keep over time. French home-style cooking, and slow-cooked foods like cassoulet, a bean stew, are typical.

Appetizer, Soup or Salad

Pâté de Campagne
Foie Gras and Pork Pate w/ Pistachios, Pink Peppercorns, Red Wine Mustard and Rustic Toast Frisée Aux Lardons

Frisée Lettuce in Vinaigrette with Diced Pancetta Ham; Topped with a Poached Egg **French Onion Soup** 

Caramelized Onions, Sherry and Rich Beef Broth Topped with Toast and Melted Cheese Flamiche Aux Poireaux

Caramelized Leeks, Gruyere Cheese, Smoked Ham and Egg Custard Baked in Puff Pastry Choice of One of the Above 7.95++ Per Person

#### Entrée

Steak Frites

Grilled Peppercorn-Rubbed Flat Iron Steak with Club-Made Yukon Gold Pommes Frites **Duck Confit Cassoulet** 

Crispy Duck Leg Served with Garlic Sausage, Berkshire Pork Belly and Cannellini Beans Bouillabaisse

Poached Mediterranean Rockfish, Mussels, Clams, Shrimp and Potatoes in Rich Saffron Fennel Broth

Chicken Coq Au Vin
Slow Braised Chicken with Red Wine, Onions, Bacon and Mushrooms
Served on Crème Fraiche Whipped Potatoes

All Entrees Served with Vegetable Ratatouille and Haricot Verts Choice of One Entrée 26.95++ Per Person

Dessert Chocolate Crepes - Stuffed with Chocolate Mousse and Caramel Sauce <u>Crème Brûlée - Traditional Custard Topped with Caramelized Sugar and Fresh Fruit Profiteroles - Éclairs Stuffed with Brandy Ice Cream and Warm Chocolate Ganache Apple Tarte Tatin - With Caramel Sauce, Cinnamon Ice Cream and Fresh Fruit Caramel Sauce, Cinnamon Ice Cream and Caramel Sauce, Cinnamon Ice Caramel Sauce, Cinnamon Ice Caramel Sau</u> Choice of Dessert 6.95++ Person

# **Easter Sunday Brunch**

Sunday, April 12th ~ 10:30 a.m.-2:30 p.m. (Children'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" Children's Only Bunny Buffet!

#### **Buffet to Include:**

Lobster Bisque, Pancetta and Lentil Soup, Spinach and Parmesan Stuffed Chicken Breasts, Grilled Atlantic Salmon, Carved Honey Glazed Ham, (#1878)Rosemary Roasted Leg of Lamb w/Mint Jelly, Waffles w/Maple Syrup, Eggs Benedict, Sautéed Asparagus, Citrus Roasted Root Vegetables, Potatoes Au Gratin, Chilled Shrimp Display, Smoked Seafood Display w/Bagels and Cream Cheese, Fresh Seasonal Fruit, Honey Stung Chicken Salad, Ranch and Bacon Pasta Salad, Crab and Broccoli Salad, Greek Village Salad, Mixed Greens Salad, Hearts of Romaine Salad, Bread Pudding w/Crème Anglaise, Flourless Chocolate Cake, Oreo Cheesecake, Assorted Cookies, Key Lime Pie and a Variety of Club-Made Desserts.

> **Children's Easter Bunny Buffet:** Chicken Fingers, Hot Dogs, Waffles and Syrup, Mac and Cheese, Cookies and Brownies

> > Adults: 29.95++ Per Person Children 6-12: 12.95++ Per Person Children 5 & Under: FREE!

Don't forget to bring your Easter Baskets for the Easter Egg Hunt! This is a sell-out event so make your reservations early! (48-Hour Cancellation Policy in Effect) Call Skyler or Gwen at 706-596-1100 for reservations

### **Wine Tasting** "River Side on the Deck"

Thursday, April 23<sup>rd</sup> ~ 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; you will be guided through a tasting of wines from Spain. Chef Alex will be preparing light hors d'oeuvres to enjoy with the wine selections. So join us outside on the deck as we try new wines and make new friends!

> Eidos Albarino K5 Pilota Txakolina **Mont Marcal Brut Cava** Montana Reserva Peza Do Rei Mencia **Vespres Garnacha Montsant**

> > 26.95++ Per Person

Tasting Includes Wine and Light Hors D'oeuvres. **Limited Seating Available** Call Skyler or Gwen at 706-596-1100 for reservations.

### **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 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 1st

Shrimp Bisque, Tomato Basil Soup, Fried Chicken, Snrimp Bisque, Tomato Basil Soup, Fried Chicken,
Salisbury Steak, Carved Brown Sugar Glazed Ham w/
Honey Mustard, Blackened Catfish, Waffles, Eggs Benedict,
Breakfast Sausage, Made-To-Order Omelet Station, Turnip
Greens, Black-Eyed Peas, Mashed Potatoes, Chilled
Shrimp Display, Smoked Salmon, Bagels and Cream
Cheese, Fresh Seasonal Fruit, Club-Made Gourmet
Salads, Mixed Greens Salad, Hearts of Romaine Salad
and a Variety of Club-Made Desserts.

March 15<sup>th</sup>

Loaded Potato Soup, Beef and Vegetable Soup, Rosemary Roasted Chicken, Tilapia Imperial (Stuffed w/Crabmeat), Black Angus Meatloai w/Onion Gravy, Carved Andouille Stuffed Pork Loin French Toast, Eggs Benedict, Breakfast Sausage, Made-To-Order Omets Station, Peas and Carrots, Field Olive, Roseted Red Potatoes, Chilled Shripp Pianlay Fried Ökra, Roasted Red Potatoes, Chilled Shrimp Display, Smoked Salmon, Bagels and Cream Cheese, Fresh Seasonal Fruit, Club-Made Gourmet Salads, Mixed Greens Salad, Hearts of Romaine Salad and a Variety of Club-Made Desserts.

April 5<sup>th</sup> Mulligatawny Soup, Shrimp and Sausage Gumbo, Country Fried Steak w/Gravy, Chicken and Rice, Carved BBQ Pork Shoulder, Baked Atlantic Cod w/Crawfish Tasso Sauce, Buttermilk Pancakes, Eggs Benedict, Breakfast Sausage,
Made-To-Order Omelet Station, Okra, Corn and Tomatoes,
Southern Style Green Beans, Cheese Grits, Chilled Shrimp
Display, Smoked Salmon, Bagels and Cream Cheese,
Fresh Seasonal Fruit, Club-Made Gourmet Salads,
Mixed Greens Salad, Hearts of Romaine Salad
and a Variety of Club-Made Desserts.

April 19<sup>th</sup>

Smoked Tomato Bisque, Chicken and Vegetable Soup, Chicken and Dumplings, Andouille Stuffed Pork Loin w/ Creole Mustard Sauce, Grilled Cherry Snapper, Carved Pepper Crusted Beef Sirloin, Buttermilk Pancakes, Eggs Benedict, Breakfast Sausage, Made-To-Order Omelet Station, Mac and Cheese, Lima Beans, Squash Casserole, Chilled Shrimp Display, Smoked Salmon, Bagels and Cream Cheese, Fresh Seasonal Fruit, Club-Made Gourmet Salads, Mixed Greens Salad, Hearts of Romaine Salad Mixed Greens Salad, Hearts of Romaine Salad and a Variety of Club-Made Desserts.

Adults: 23.95 ++ Children 6-12 Years: 9.95 ++ / 5 and Under: FREE! Call Skyler or Gwen at 706-596-1100 to make your reservations.

# LobsterFest!

Friday, March 27th & Friday, April 24th 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 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. 34.95++

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

# **Cooking with Chef Alex!**

#### "Beef. It's What's For Dinner."

Thursday, March 19th - 4:30 p.m.

Prime, Choice, Black Angus, Grass-Fed....what does all this even mean? It means it's time to come enjoy another informative and user-friendly Cooking Class with your culinary instructor Chef Alex Sapp, CEC. After the class you too will be a Baroness/Baron of bovine bliss! Instruction and tasting will be:

#### **Beef Short Rib**

Butchering as well as the brazing-cooking method.

**Tenderloin of Beef** 

Trimming and preparation of a classic Beef Wellington.

Flank Steak Roulade

Pounding, stuffing, trussing and roasting! 24.95 ++ Per Person

Price of class includes wine, cheese, crackers and bread as well as a "tasting" of the results!

Reservations and space are limited in the kitchen so call Skyler or Gwen'at 706-596-1100 and make yours!

# ADMINISTRATIVE PROFESSIONALS WEEK

**Bring Your Admins to Lunch!** Tuesday thru Friday, April 21st - April 24th Featuring an Italian Lunch Buffet Wednesday, April 22nd

### International Cuisine

Join your fellow Members for these international "flavors"! The international buffets are regular buffet priced and always seem to bring in a crowd!

#### St. Patrick's Day Irish Cuisine

Tuesday, March 17th

**Buffet to Include:** 

Cheddar Ale Soup, Beef and Barley Soup, Carved Slow-Braised
Corned Beef with Stone Ground Mustard, Fried Atlantic Cod,
Bangers & Mash, Boxty Potato Pancakes with Chive Sour Cream,
Roasted Brussels Sprouts with Bacon, Braised Cabbage and Carrots,
Mixed Greens Salad, Hearts of Romaine Salad, 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. 14.95++ Per Person

### **Administrative Professionals Day Featuring** Italian Lunch Buffet

Wednesday, April 22<sup>nd</sup> **Buffet to Include:** 

Italian Wedding Soup, Minestrone Soup, Italian Sausage-Stuffed Manicotti, Carved Sicilian-Style Stuffed Beef Roulade, Parmesan and Sun-Dried Tomato Gnocchi, Snapper Florentine w/Marsala Beurre Blanc, Sautéed Broccoli Rapini, Tomato Provençale, Mixed Greens Salad, Hearts of Romaine Salad, Array of Condiments and Dressings, Caprese Salad, Orzo Pasta Salad, Spinach and Balsamic Marinated Strawberries, Tiramisu, Cannoli's, Panettone and Other Club-Made Desserts.

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

### 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.

Singin' in the Rain Thursday - Saturday, March 12th - 14th Thursday - Saturday, March19th - 21st Thursday - Saturday, March 26th - 28th

River Center for the Performing Arts Show Starts at 7:30 p.m. - River Club Opens at 5:30 p.m.

The Light in the Piazza Friday, March 6th

U.S. Navy Band Thursday, March 12<sup>th</sup>

Escape to Margaritaville Thursday, March 19<sup>th</sup>

CSO: Firebird and Carmina Burana Saturday, March 28th

Atlanta Symphony Orchestra Thursday, April 2<sup>nd</sup>

Star Dust Thursday, April 16th

CSO: A Night of Beethoven Saturday, April 25<sup>th</sup>

**Schwob School of Music** Show Starts at 7:30 p.m. - River Club Opens at 5:30 p.m.

Brass Taps Duo; Guest Artist Tuesday, March 3<sup>rd</sup>

**Schwob Jazz Orchestra** Thursday, March 5th

CSU Percussion Ensemble Saturday, March 7th

**Horn Studio Recital** Tuesday, March 10th

Atlanta Symphony Orchestra Wednesday, April 1st

Piano Studio Recital Friday, April 3<sup>rd</sup>

Schwob Contemporary Ensemble Saturday, April 4th

Clarinet Studio Recital Tuesday, April 7th

**Violin Studio Recital** Wednesday, April 8<sup>th</sup> & Tuesday, April 14<sup>th</sup>

**Bassoon Studio Recital** Thursday, April 9th

Schwob Jazz combos at the Loft Friday, April 10th & Friday, April 24<sup>th</sup>

World Voice Day Wednesday, April 15th

**Trumpet Studio Recital** Thursday, April 16th

Signal Flow Vol. 3 Saturday, April 18<sup>th</sup>

Student Composition Recital Tuesday, April 21st

Tuba and Euphonium Studio Recital Wednesday, April 22<sup>nd</sup>

**Guitar and Violin Studio Concert** Saturday, April 25th

Schwob Wind Ensemble Thursday, April 30<sup>th</sup>

# Membership Corner

Summer is almost here! The river bank trees and flowers are in full bloom! What a great time of the year for food and beverages on the deck overlooking the river and white water rapids! The River Club Board wishes to thank those members that introduced prospective members to the club. Your efforts are greatly appreciated and we hope that you are enjoying the \$200.00 in credit ("River Bucks") as your thank you for bringing us new members that joined.

Please call 706-596-1100 or email wemil@knology.net with your referrals for membership.

Best Regards, The Membership Department

# Welcome the River Club's Newest Members!!

#### **Members:**

Dr. Joann Brown & Edgar Buchanan Ryan & Sarah Davis Robert & Amy Ward

Mr. David Bottoms

#### **Member Sponsor:**

Marshall Greg Countryman Moon, Meeks & Associates Global Payments

Marjorie Newman

### Did you know your River Club:

- \*Serves lunch Tues –Fri and has buffet pricing from \$8.95 to \$14.95 and an A la Carte lunch menu as well?
- \*Serves Dinner Tuesday Saturday 6:00 10:00 P.M.?
- \*Does Sunday Brunch the 1st and 3rd Sunday of EVERY month? Children 5 and under eat for FREE? Try the "Design Your Own Omelet" station!
- \*Does Not require coat and/or tie in the club for lunch, dinner or any time.
- \*Membership allows you to sponsor friends and associates for wedding receptions, rehearsal dinners, business events and social functions without you being present?
- \*Has the deck / terrace overlooking the river and white water rapids available for dining, cocktails and hors d'oeuvres?
- \*Has "To Go" service available for lunch and dinner? Menus on our website!
- \*Has Gift Certificates for family and friends for dining at the club?
- \*You can send guests to the club four times a year on a Guest Pass without you present?
- \*Can accommodate most any special dietary request with a simple phone call to your Chef Alex Sapp with heart healthy, no gluten, vegetarian, etc. needs? Many items on the menu can be prepared in a "Heart Healthy" manner?
- \*Can accommodate almost any request with a simple phone call?
- \*Has a dessert display cart that is brought to your table at dinner for you to view and choose your dessert?
- \*Recognizes your and your spouses' birthday and anniversary with a complimentary dessert or bottle of wine or champagne as well as a personalized birthday plate?
- \*Has Performing Arts menus to get you to the Springer or RiverCenter in time for that big show?
- \*Your club website is www.thechattahoocheeriverclub.com ?
- \*If you sign up a new MEMBER you get \$200 Food & Beverage "River Bucks" towards purchasing food and beverage?

## 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 payments by check, that payment is due upon receipt and no later than the 15th of each month. Timely payment ensures no late fee is applied to your account.

Please contact me at crcacct1100@knology.net or 706-596-1100 with any questions you may have.

Best Wishes, Lisa W. Griffith Club Accountant

### Wines of the Month

#### Ferrari-Carano Fumé Blanc

This possesses zesty flavors and aromas of tropical fruit such as kiwi, gooseberry, pineapples and mangos with a hint of grassiness, which are complemented by creamy citrus notes.

6.50 Per Glass 31.00 Per Bottle

#### Catena-Mendoza Malbec

It offers a hint of violets, dark fruits and touches of vanilla and spice. Also, black cherry fruit, a texture with marked mineral notes as well as layers of chocolate and spicy black pepper.

9.25 Per Glass 44.00 Per Bottle

# Chef Alex Invites You to Dinner at the Club!

Dinner Menu Available Tuesday thru Saturday Night Plus: 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.

# Stacy's Catering Corner

Wedding season is quickly approaching! As a member you can sponsor your family and friends for their special occasions. The River Club is an ideal wedding and reception venue for soon-to-be newlyweds looking to entertain their guests on their very special day. The club offers the perfect location on the deck overlooking the river for the wedding ceremony as well as the reception afterwards. The staff and culinary team are dedicated to making the newlymarried couple feel extra-special on their BIG day!

E-mail Catering Director Stacy Bridges at events1100@knology.net, or call her at 706-596-1100 to book the date or for additional information.

MARCH						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Sunday Brunch 11:30 – 2:00 Come Enjoy the best Sunday Brunch in town!	Offices Open Club Closed for Dining	Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner 6:00 - 9:00	4 Lunch & Dinner Menu Available Lunch 11:30 - 2:00 Dinner 6:00 - 9:00	Lunch & Dinner Menu Available  Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner & Seafood Trio! 6:00 - 9:00	Dinner & Surf & Turf! 6:00 – 9:00
8 Club Closed	Offices Open Club Closed for Dining	Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner 6:00 - 9:00	11 Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner 6:00 - 9:00	Lunch & Dinner Menu Available  Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	13 Lunch & Dinner Menu Available  Lunch 11:30 – 2:00  Dinner & Seafood Trio! 6:00 – 9:00	14 Dinner Menu Not Available  Italian Delights Dinner with Wine Pairings 6:00 – 9:00
Sunday Brunch 11:30 – 2:00 Come Enjoy the best Sunday Brunch in town!	Offices Open Club Closed for Dining	17 Lunch & Dinner Menu Available St. Patrick's Irish Lunch Buffet 11:30 – 2:00  Dinner 6:00 – 9:00	18 Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner 6:00 - 9:00	Lunch & Dinner Menu Available Lunch 11:30 - 2:00  Let's  get  Cooking  4:30  Cooking with Chef: "Beef. It's what's for dinner!"  Dinner 6:00-9:00	20 Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner & Seafood Trio! 6:00 - 9:00	Dinner & Surf & Turf! 6:00 - 9:00
Club Closed	Offices Open Club Closed for Dining	24 Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner 6:00 - 9:00	25 Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner 6:00 - 9:00	26 Lunch & Dinner Menu Available  Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	27 Lunch Menu Available Dinner Menu Not Available Lunch 11:30 - 2:00  LobsterFest! 6:00 - 9:00	Dinner & 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 6:00 – 9:00			happ st. pat day	rick's

			APRIL			
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
ADMINISTRATIVE PROFESSIONALS WEEK! Tuesday thru Friday April 21 <sup>st</sup> - 24 <sup>th</sup> Show your staff how much you value all that they do! Guest pass available if you can't be present! See details inside newsletter!			Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner 6:00 - 9:00	Lunch & Dinner Menu Available  Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	Lunch & Dinner Menu Available  Lunch 11:30 – 2:00  Dinner & Seafood Trio! 6:00 – 9:00	Dinner & Surf & Turf! 6:00 - 9:00
Sunday Brunch 11:30 – 2:00 Come Enjoy the best Sunday Brunch in town!	Offices Open Club Closed for Dining	Lunch & Dinner Menu Available  Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner 6:00 - 9:00	9 Lunch & Dinner Menu Available Lunch 11:30 – 2:00 Dinner 6:00 – 9:00	Dinner & Seafood Trio!	Dinner & Surf & Turf! 6:00 - 9:00
Easter Sunday Brunch 10:30 – 2:00	Offices Open Club Closed for Dining	14 Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner 6:00 - 9:00	15 Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner 6:00 - 9:00	16 Lunch & Dinner Menu Available  Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	17 Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner & Seafood Trio! 6:00 - 9:00	April in Paris On The Terrace! French Bistro Dinner 6:00 - 9:00
Sunday Brunch 11:30 – 2:00 Come Enjoy the best Sunday Brunch in town!	Offices Open Club Closed for Dining	21 Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner 6:00 - 9:00	22 Lunch & Dinner Menu Available Administrative Professionals Day Italian Lunch Buffet 11:30 – 2:00  Dinner 6:00 – 9:00	Lunch & Dinner Menu Available  Lunch 11:30 – 2:00  6:30  Wine Tasting: "River Side on the Deck" Dinner 6:00 – 9:00	24 Lunch Menu Available Dinner Menu Not Available Lunch 11:30 - 2:00  LobsterFest! 6:00 - 9:00	Dinner & Surf & Turf! 6:00 – 9:00
Club Closed	Offices Open Club Closed for Dining	28 Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner 6:00 - 9:00	29 Lunch & Dinner Menu Available  Lunch 11:30 - 2:00  Dinner 6:00 - 9:00	30 Lunch & Dinner Menu Available  Lunch 11:30 – 2:00  Dinner 6:00 – 9:00	Happy Eas	ter

# Seen Around the Club



Learning how to make Chef Al's famous cookies at Cooking with Chef.



Dr. Greene with family and friends enjoying the Great Steak Escape!



The Wednesday bridge group enjoying lunch after playing a few games of bridge.



Dr. Derico celebrating her birthday with a complimentary birthday dessert at the Club.



Mr. Gray and Chris enjoying great company at the annual Valentine's dinner.



The Goodman's celebrating love by enjoying Valentine's dinner at the Club.



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 Skyler or Gwen at 706-596-1100.

Email: riverclub@knology.net

(400) 286-1100 Telephone:

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

> Chattahoochee River Club

www.thechattahoocheeriverclub.com

Established 1992



**KETURN SERVICE REQUESTED** 

#### 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 Steuart	Committee Member			
Dr. Jimmy Elder	Committee Member			

Your Staff				
Membership	Information			
	Member1100@knology.net			
Catering Director	Stacy Bridges			
	Events1100@knology.net			
Executive Chef				
	Chef1100@knology.net			
Maitre D'				
	Maitred1100@knology.net			
Club Accountant				
<b>.</b>	Crcacct@knology.net			
Dining Supervisor				
	Crcdiningsuper1@gmail.com			
Administrative Assistant (Day)	Day1100@knology.net			
Administrative Assistant (Eve.)	, ,			
Administrative Assistant (Eve.)	Night1100@knology.net			
General Manager	<i>2 2</i>			
General Manager	wemil@knology.net			
Club Numbers				
Telephone				
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