

JAMES RIVER COUNTRY CLUB



OCTOBER NEWSLETTER | 10.4.23

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JRCC CONTACT LIST

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MEMBERSHIP

SEPTEMBER

President's Report

LINDSEY CARNEY



*D*ear JRCC Family,

I hope that this letter finds you well. It is hard to believe that we have already stored our swimsuits for the year and are eagerly awaiting Lobsterfest and the Backyard Bash. Not to mention the Octoberfest Lunch & Dinner Specials today Wednesday, October 4th! I also hope that you have been sharing a meal or a bottle of wine (or both) with other Members of our James River Country Club family, hosting guests at an event, playing golf, tennis or pickleball and otherwise just enjoying your membership at the James River Country Club.

While membership at the Club remains steady, and Alex, Conrad, and the Board of Directors consistently work to recruit new members to James River Country Club, please know that you are our best and most successful advocates for, and ambassadors of, our Club. The stories that you can share about your experiences, the constantly improving amenities and the memories that you have made while dining, sharing camaraderie, and participating in social and athletics activities are far more impactful than any glossy brochure.

Tell a friend, family member or a colleague about your experiences and invite them to join us at an event. We all know that once they pass through those gates and experience our grounds and amenities, they will want to join the Club. Just this last week, I was contacted by several members of another local club who raved about the greeting they received upon arriving at the Club (both from our outside Golf team and inside the Clubhouse), the quality of the improvements that have recently been made within the Clubhouse (in the Board Room, the Cellar and Sports Lounge downstairs), the unrivaled history of the Club, the spectacular location and the phenomenal shape of our golf course. Tell our story, get your friends and family to your Club, and the rest will sell itself!

The Board of Directors and your committees continue to work diligently to monitor and manage expenses while keeping our focus on providing a best-in-class membership experience. Like most other private clubs and public dining establishments, staffing has been a challenge, but our overall staffing levels have improved since last year. Our Department Directors provide valuable input on wage competition while we balance wage inflation and manage the impact on our Club's financials.

The Operations team is committed to reviewing and improving inventory procedures, cost pricing and efficiencies in order that our financials are sound while ensuring that you, the Membership, is provided top quality service enjoyed in well-maintained and always improving facilities. This is the time of year that our collegiate team members return to the classroom and to the athletic fields. While we look forward to welcoming them back in the Spring, the natural annual cycle requires us to hire and train new team members. To that end, we continue to develop, improve and refine our training processes so that new Team members are well versed in the expectations of our Membership.

The Board of Directors and your committees are here for you...please use us as a resource for questions, critiques and suggestions. We welcome your feedback and are committed to evaluating our Club operations to make adjustments where necessary to enhance Member usage and deliver on our promise that there is something for everyone at James River Country Club. It is helpful for us to hear from you first before you direct communications to a Team member or Department Director. For your convenience, please see below your Committee Chairs:

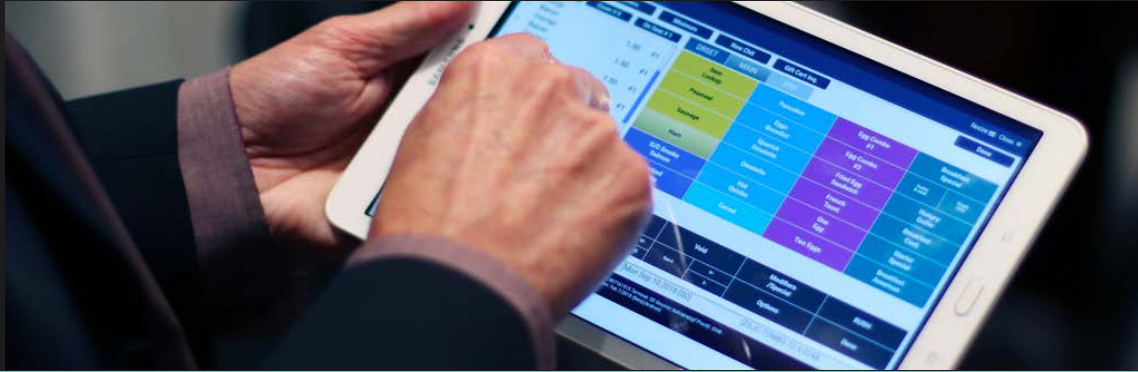
Membership Committee: Mike Remy
Golf and Grounds Committee: Trevor Manning
Racket Sports Committee: Lee Lockwood
Watersports Committee: Josh Dornan
House Committee: Sandy Schuler
Finance Committee: Tim Whitlock
Centennial Committee: John Lawson

Please be sure to continue checking the weekly newsletter for updates on the remodel of the Huntington Lounge and River Room. It is the last area of the Clubhouse to receive an update and improvements for the enjoyment of all Members and guests. Please be assured, the Centennial Committee has been charged with completing this project in a first-class manner without disrupting the quality of services provided to our Membership. You will see regular updates in the weekly newsletter regarding adjustments to dining locations. We want you to be fully informed in advance of any adjustments, watch the improvements develop and be as excited as the Board is for the completion of those areas.

As always, there's more, and possibly the best yet, to come.

Best wishes,
Lindsey

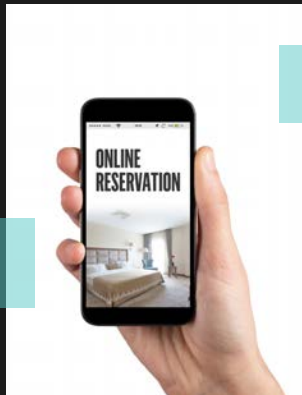
TECHNOLOGY



The dining spaces at James River Country Club hold a rich history, spanning generations of families who have gathered here to share meals and create lasting memories.

ADVANCING TECHNOLOGY

As times have changed and tastes have evolved, now is the perfect moment to adapt and renovate the Club's dining spaces and technologies to meet the expectations of its members. The upcoming renovations to the Huntington Lounge and River Room aim to revitalize the aesthetic of and optimize the functionality of these spaces while preserving the timeless charm that has made our dining areas so beloved.



In the ever-evolving world of technology, it is no surprise that even the dining experience is being revolutionized. In the coming months, JRCC's service staff will begin practicing table-side ordering with tablets to enhance member satisfaction and streamline operations. The use of mobile ordering devices will play a crucial role in optimizing food and beverage service during the Club's renovation period.

With the use of tablets, servers can take orders directly at the table, significantly improving wait times for food and drinks, and reducing errors in communication. These advancements could open the door to other technologies, such as online table reservations and food ordering. We anticipate that these advancements will transform the dining experience and ensure that our members better enjoy their home away from home.

4TH QUARTER

MEMBERS OF THE QUARTER

DAVID & DEBI NICHOLS



*M*y wife Debi and I live “just up the river” from the Club. Debi and I were both raised in Newport News. I have worked in the food service industry for over forty years, and I am currently working for Performance Foodservice as a regional specialist in fresh seafood, produce, and center-of-the-plate products. Debi worked for Newport News attorneys, specializing in real estate closings, before finally opening her own Title Company which was very successful for over 20 years.

I love our golf course; I am not spending much time out there right now, but that time is soon to come. Debi and I are getting acclimated to a new church in York County and looking forward to attending and supporting CNU athletics this year. We enjoy dining at the club with close friends, generally 2-3 times a week and Debi loves the pool, especially the water aerobics and the exercise options.

Debi and I have been married for over fifty years and have been members of the club for almost 12 years. In fact, when I was young, I used to deliver flowers from my grandfather's floral business to the Club, so as a young boy I had early aspirations to one day become a member.

Some of our fondest memories have been made at the Club—the memory of the excitement of watching our oldest daughter Laura working in the cabana the first year it opened; the memory of our family enjoying a magical night of great food and dancing as we hosted our youngest daughter Kate's wedding reception in the ballroom and surrounding areas. We look forward to many more memories made at JRCC and are grateful for the honor of being named Members of the Quarter.

Courtney was born in upstate New York and moved to Newport News as a teenager. She developed a love for music and spent her summers traveling, doing community service work, and going to music festivals. She loves road trips and has driven from Oregon to Virginia several times with her best friend Megan.

Courtney is the proud mother to one dog, named Costello, one cat, named Cider, and three beautiful children; Brad, Casey, and Dylan. Her children are the center of her world and she loves waking up early to cook them big breakfasts each day, and reading them books before bed at night. She especially enjoys taking family trips to new theme parks each summer.

Courtney has been an employee at James River Country Club for over two years and she is definitely one of our most valuable team members. Her high energy and attention to detail make her a powerful server and bartender, and through her years of food service experience she has become so versatile that she even helps out in the kitchen from time to time!

We love Courtney for her bold, funny personality, big, boisterous laugh, and warm heart. She can always be counted on for a great laugh, to lend a helping hand, and to be a natural leader whenever the occasion arrises. She makes the members feel welcomed, always going above and beyond to meet their needs, and to her teammates, she makes the Club feel a little more like home. Congratulations Courtney!

OCTOBER

EMPLOYEE OF THE MONTH

COURTNEY MILLER



IN MEMORIAM

SEPTEMBER - OCTOBER



JEAN ALEXANDER



Jean was born on July 4, 1925, in Hinton, West Virginia, to the late Claude Randolph Maddy and Mary Roosevelt Maddy. She was preceded in death by her husband, Dr. Edward Lee Alexander, Jr., her sister, Ruth Maddy Talbott, and her great-granddaughter, Everly Marsha Willingham. Jean is survived by her sister, Jo Anne Maddy Butterworth; her five children, Dr. Edward Lee Alexander III (CeeCee), Leslie Alexander Leavenworth (Paul), Gail Alexander Mudrick (Paul), Jeffrey Martin Alexander (Rhonda) and Jeanne Alexander Terrell, as well as twelve grandchildren and twenty great-grandchildren, with number twenty-one expected in December.

After high school, Jean moved to Baltimore and graduated from the Johns Hopkins School of Nursing during World War II. She joined the Cadet Nursing Corps as a student and was scheduled to deploy when the war ended. After graduation, Jean moved to southern California and completed her nursing education at USC before returning to Baltimore to serve as the nursing supervisor of the emergency department at Johns Hopkins University. It was there she met her future husband and the love of her life. Jean and Ed were married at Bruton Parish Church in Williamsburg, Virginia, on August 10, 1951. After Ed completed his medical training, they spent two years in Texas at Sheppard Air Force Base, where Ed fulfilled his military service commitment. They then moved to Newport News, where Ed joined his father in the practice of Internal Medicine.

A consummate homemaker, Jean raised five children with a homemade meal on the table every night and a loving home for her family. Her children all relied on her resilience, emotional equilibrium, and practical wisdom that continued until the day of her passing. Jean and Ed's example of deep love and commitment throughout their 65-year marriage has imprinted each of her family members. She loved working in her yard, planting flowers, and mowing the lawn with her ride-on lawn mower into her nineties.

Jean was a member of Hidenwood Presbyterian Church. She was a past president of the Women's Golf Association at the James River Country Club, winning the women's senior putting contest at the age of 90. Jean was the cherished matriarch of her family who are proud to carry on her legacy.

*For All In Memoriam Recognitions Please Contact:
Rachael Mizelle, Editor*



GOLF

GOLF SHOP HOURS

Weekdays:

8:00 AM - 5:00 PM

Weekends:

7:30 AM - 5:00 PM



[CLICK HERE TO BOOK
A TEE TIME](#)

[CLICK HERE TO BOOK
THE GOLF SIMULATOR](#)

[CLICK TO VIEW THE
SPORTS CALENDAR](#)



FOR MORE INFORMATION

CONTACT:

RYAN SMITH

DIRECTOR OF GOLF



Golf Shop Fall and Winter Hours

BEGINNING TUESDAY, OCTOBER 3RD

- Weekday TeeTimes begin at 8:30 a.m. & Weekends at 8 a.m.
- On Weekdays the Golf Shop, Range, & Bag room will open at 8a.m
- On Weekends the Golf Shop, Range,& Bag Room will open at 7:30a.m
- The Range will close at 5:30 p.m. on Wednesdays and Sundays & at 6:00 p.m. on Tuesdays, Thursday-Saturday.
- ALL Golf Carts MUST be returned by 6:30 p.m.

BEGINNING SATURDAY, NOVEMBER 4TH

- Weekday TeeTimes begin at 9 a.m & Weekends at 8:30 a.m.
- On Weekdays the Golf Shop, Range,& Bag Room will open at 8:30a.m & Weekends at 8 a.m
- The Range will close 30 minutes prior to sunset EVERYDAY
- ALL Golf carts MUST be returned by Sunset.

The Golf shop will close at 5pm
Tuesday-Sunday all season long

JRCC Club Championships

FRIDAY, OCTOBER 13TH-SUNDAY, OCTOBER 15TH

FRIDAY: 12:30 PM SHOTGUN START

TEE TIMES ON SATURDAY & SUNDAY

EACH DIVISION IS AGGREGATE STROKE PLAY

Men's Championship Division:

- Play all three days
- Day 1 play for all players is from WHITE tees
- After Day 1, players will be flighted and the Championship Flight will play from the BLACK tees for Days 2 & 3
- Remaining flights will play the WHITE tees for all Three days

Men's Senior Division:

- Players age 50 & over are eligible to play
- All players will play all Three days
- All players will play from WHITE tees each round

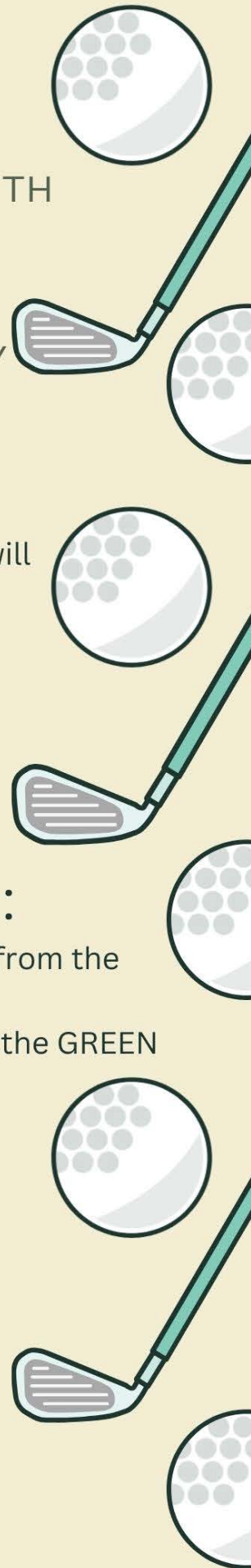
Men's Super Senior & Legends Division:

- Super Senior -Ages 65 & over are eligible to play, & all play will be from the YELLOW tees
- Legends- Ages 75 & over are eligible to play, & all play will be from the GREEN tees
- Both divisions will play Friday and Saturday ONLY

Ladies Championship Division:

- Players will play on Friday and Saturday
- All players will play from GREEN tees

The cost is \$30 per player, this
Includes carts for Friday and Prizes
Players may Walk or Ride on
Saturday & Sunday (Cart Fees are
NOT Included)





JRCC Travels to the Birthplace of Golf!

St. Andrew's, Scotland Golf Trip

July 28- August 3, 2024

The James River Golf Operations team is excited to announce that we will be hosting our members on a golf experience at the Birthplace of Golf in St. Andrew's, Scotland! The trip will be held from July 28th to August 3rd, 2024, and will be led by your Head Golf Professional, Ryan Smith.

We have partnered with All Access GTE to help build this trip and assist with the registration process. Availability will be limited and spots will be filled on a first-come first-served basis. If you're interested in joining us on this trip, please visit the registration page to view the itinerary and register.

[REGISTER HERE](#)

If you have any questions regarding the trip, please click here to contact:
Ryan Smith, Head Golf Professional.

- The JRCC Golf Operations Team



RACKET SPORTS

TENNIS HOURS

8:00 AM - 9:00 PM

Tuesday - Sunday

5 State of the art Outdoor
Har-tru Courts (2 lighted)

4 Indoor Hard Courts (heated)

CLICK TO VIEW THE
SPORTS CALENDAR



Tennis Pro Shop Our Full-Service Tennis Pro Shop Includes

**Racket Sales | Stringing
Lessons | Clinics | Camps
Member Tournaments
Leagues | Cardio Tennis
Mixers & Social Events**



**For More Information Contact:
Tennis Professional Brian Hogge**



TENNIS LEAGUES

Men's 3.5 Level Doubles

Tuesday, 6:00 PM

Friday, 8:00 AM

Men's 4.0-4.5 Level Singles/ Doubles

Wednesday, 6:00 PM

Saturday, 9:30 AM

Ladies' 3.5 Level Doubles

Wednesday, 8:30 AM

Ladies' 3.0-3.5 Level Doubles

Friday, 8:30 AM

Mixed Doubles 3.5 Level

Sundays, 4:00 PM

CARDIO TENNIS

**THURSDAYS
9:00 AM
&
SATURDAYS
8:30 AM**



**18 AND UP • ONE HOUR OF INTENSE TENNIS • DRILLS
WORKOUT • FAST PACED PLAY • BEGINNERS WELCOME
RSVP TO BRIAN HOGGE:
(757)814-5019 • HOGGETENNIS@GMAIL.COM**



Pickleball

AT THE JRCC TENNIS COURTS

Tuesdays at 8:30 AM

&

Thursdays at 6:00 PM

**TO SIGN UP - RSVP TO BRIAN HOGGE:
(757)814-5019 • hoggetennis@gmail.com**



TOTS TENNIS

AGES 4-6

SELECT FRIDAYS

5:30-6:30

\$15

Join Us!

We focus on developing your little one's basic fundamentals of tennis through fun games and simple drills.

To RSVP Contact Brian Hogge
(757)814-5019
hoggetennis@gmail.com

JUNIOR TENNIS CLASSES

Tuesday & Thursday

4:30PM - 6:00PM

Ages 7-13 • \$20

RSVP TO BRIAN HOGGE:

(757)814-5019

hoggetennis@gmail.com



**INTERMEDIATE
LEVEL**

JUNIOR TENNIS CLASSES

ADVANCED
LEVEL

Wednesdays
4:30PM - 6:00PM

Ages 12+ • \$20

RSVP TO BRIAN HOGGE:
(757)814-5019
hoggetennis@gmail.com



JUNIOR TEAM MATCHPLAY

Fridays
4:30PM - 6:30PM
Pizza After Play
Ages 12+
\$20

RSVP TO BRIAN HOGGE:
(757)814-5019
hoggetennis@gmail.com



JAMES RIVER

TENNIS

CLUB CHAMPIONSHIPS

October 14-15

START AT 9 AM



Men's Events:

Singles 3.0/3.5

Singles 4.0/4.5

Ladies' Events:

Singles 3.0/3.5

Singles 4.0/4.5

Men's and Ladies' Doubles

Mixed Doubles

Click to Contact Brian Hogge:

757-814-5019

hoggetennis@gmail.com



JAMES RIVER COUNTRY CLUB

JUNIOR CLUB

TENNIS

CHAMPIONSHIP

SUNDAY OCTOBER 29TH



**AGES 10 AND UP
SINGLES, ALL
LEVELS**

CLICK TO CONTACT BRIAN HOGGE:

757-814-5019

HOGGETENNIS@GMAIL.COM

FITNESS



KENNEDY WELLNESS
AT JRCC

Classes for everyBODY



\$25 per class

Or take advantage of a 10 class pass
**see pricing page for more information*



Classes that focus on improving mental, physical and emotional wellbeing.



Courses that are accessible to all fitness levels, health situations, and body types.



Affordable pricing plans and flexible class schedules in a private environment.

Join Carmen Kennedy's fitness classes!

Classes are offered for both beginner and intermediate level members, and focus on opening up both mind and body to heal, relieve stress, and strengthen the body.

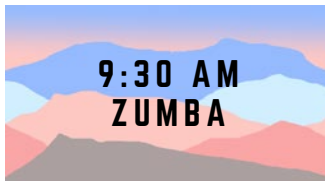
Kennedy Wellness is privately run by Carmen and Justin Kennedy, with James River Country Club as the proud host to a fitness program offered exclusively to its members.

TUESDAY



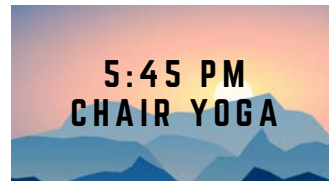
**NO
CLASSES**

WEDNESDAY



**9:30 AM
ZUMBA**

THURSDAY



**5:45 PM
CHAIR YOGA**

[CLICK HERE FOR CLASS DETAILS AND PRICING INFORMATION](#)

TO SIGN UP CONTACT CARMEN KENNEDY:
CARMEN.KENNEDY.MEDIA@GMAIL.COM
(201) 737-6778

DAILY DINING



The River Room

HOURS OF OPERATION

LUNCH SERVICE

The River Room Lunch Menu & Huntington Lounge Menu

Tuesday – Sunday

11:30 AM – 2:00 PM

DINNER SERVICE

The River Room Dinner Menu & Huntington Lounge Menu

Tuesday – Thursday & on Sunday

5:30 PM – 8:00 PM

Friday & Saturday

5:30 PM – 9:00 PM

HOURS OF OPERATION

LUNCH SERVICE

The River Room Lunch Menu & Huntington Lounge Menu

Tuesday – Sunday

11:30 AM – 2:00 PM

Huntington Lounge Menu

2:00 PM – 5:30 PM

DINNER SERVICE

The River Room Dinner Menu & Huntington Lounge Menu

Tuesday – Thursday & on Sunday

5:30 PM – 8:00 PM

Friday & Saturday

5:30 PM – 9:00 PM

LATE NIGHT FOOD SERVICE

Huntington Lounge Menu

Tuesday – Thursday & on Sunday

Until 9:00 PM / Last Call 9:00 PM

Friday & Saturday

Until 10:00 PM / Last Call 10:00 PM

JAMES RIVER COUNTRY CLUB



The Huntington Lounge

[CLICK HERE TO VIEW](#)

ALL MENUS

[CLICK HERE TO VIEW](#)

DAILY SPECIALS

SEASONAL COCKTAILS

LAUNCH PARTY



JOIN US
THURSDAY, OCTOBER 12TH
FROM
6:00 PM - 8:00 PM

FOR A COMPLIMENTARY DRINK TASTING OF
NEW FALL AND WINTER COCKTAILS!

FEATURING SPIRITS FROM
Sazerac Beverage Company

FOR MORE INFORMATION CONTACT: BELLA@JAMESRIVERCOUNTRYCLUB.COM

THURSDAY NIGHT MUSIC



James Ford

Thursday
October 5th

6:00 PM - 9:00 PM
In the Huntington Lounge

Featuring:
Bar Bites
*Small Plate Dining Specials by
Executive Chef Matt Liles*



[Click Here for Band Info](#)



[Click Here for the Music Line Up](#)



[Click Here to Email For Reservations](#)

SOCIAL EVENTS

SAVE THE DATE!

IT'S TIME TO

PARTY

Social Events Calendar

OCT

04 **Octoberfest Lunch & Dinner Specials**
Food & drink specials

08 **Fall Lobsterfest**
In the River Room, Only Menu Available after 4:30 PM

15 **Backyard Bash**
Featuring the Island Boys

22 **Comic Night in the Golf Museum - Featuring Al Ernst**
Pasta Night in the River Room followed by live comedy show

26 **Monster Mash!**
Halloween themed party & live music

NOV

05 **Oyster Roast on the Back Lawn**
Featuring Anthony Rosano and the Conqueroos

07 **Wine Dinner**
With food pairings by Executive Chef Matt Liles

12 **Kidz Fallfest on the Back Lawn**
Games, Popcorn, Cotton Candy, Balloon Artists and MORE!

19 **Sushi Night featuring Aratas Wine Pairings**
Hand rolled sushi from local sushi chefs

23 **Thanksgiving Day Buffet**
Sprawling buffet, mimosas, friends & family!



WEDNESDAY OCTOBER 4TH
BRING YOUR OWN STEIN
AND YOUR FIRST BEER IS FREE!

OCTOBERFEST CELEBRATION

Classic German Food Specials by
Executive Chef Matt Liles

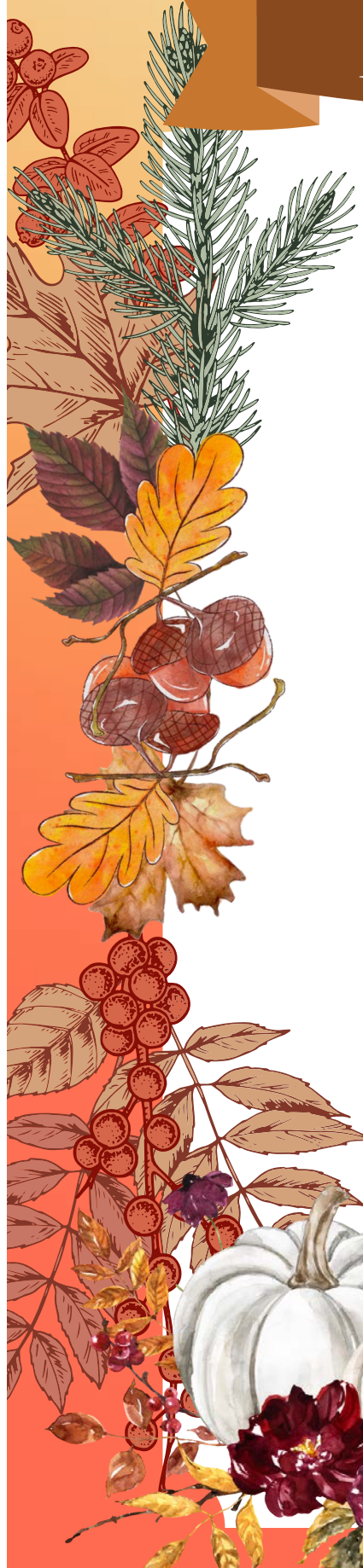
&

Hand Crafted Desert Special by
Pastry Chef Molly Brawley

\$2.00 Select Oktoberfest Beer Bottles

\$3.00 Hoegaarden Wheat Ale

\$4.00 16oz Alewerks Oktoberfest Cans



DINNER SPECIALS

Octoberfest Celebration

Soup

Chicken & Rice | 4 cup / 6 bowl

Octoberfest Dinner Specials

*All dinner specials served with
German Potato Salad and Pickled Red Cabbage*

Bratwurst | \$12

With sauerkraut on a pretzel bun, served with fries and German honey mustard

Kurry Wurst | \$10

Diced bratwurst and fries with curry ketchup

Pretzels & Beer Cheese | \$7

Jager Schnitzel | \$21

Fried pork cutlet with Hunter Sauce mushrooms & bacon gravy

Sauerbraten | \$23

Cured, slow-roasted beef with gravy

German Roasted Chicken | \$19

Dessert Special

Apple Fritters | \$7

Bite sized morsels of hand-crafted fried apple fritters with whipped cream and caramel glaze

JAMES RIVER COUNTRY CLUB PRESENTS



Sunday • October 8, 2023 • 6-8PM

— IN THE RIVER ROOM —

Includes: Spring Salad and Lobster Bisque • Parslied Fingerling Potatoes • Succotash • Hushpuppies

Choice of:

LAZY LOBSTER	\$48
<i>Lobster meat removed from shell and sautéed in white wine/butter sauce</i>	
BROILED LOBSTER	\$45
STEAMED LOBSTER	\$45
STUFFED <i>with crabmeat</i>	\$52
SURF & TURF <i>half broiled lobster + 4oz filet mignon</i>	\$52

Non-shellfish options with same sides:

6oz STEAK	\$32
SALMON	\$28
ASHLEY FARMS AIRLINE CHICKEN BREAST	\$24

Please let us know:

How many in your party • Meal choice/preparation request • Your arrival time

**For reservations, please contact: Bella | bella@jamesrivercountryclub.com
Cut off on Friday, Oct 6 (or the first 80 people)**



This is the only menu available for this evening.



Cancellations required 24 hrs prior to the event to avoid billing.

JRCC SUNDAY FUNDAY

\$28 | Adults
\$10 | Kids 12-3

BACKYARD BASH

4:00 PM -
7:00 PM

Featuring:

The Island Boy Band

30 Years of Live Music!

The Island Boy Band has stood the "test of time" and continues performing, making others dance, smile, and feel good!.



Showcasing:

Eclectic Street Fare at Chef-Attended Stations

- Stir Fry Station** - Build your dream stir fry dish with rice or noodles and your choice of chicken or shrimp and fresh vegetables
- Philly Cheese Steak Station** - Hand-crafted prime rib cheese steaks, made to order with your choice of toppings
- Korean Lettuce Wrap Station** - Your choice of tender marinated beef or chicken and toppings, wrapped in crisp lettuce, topped with gochujang or yum yum sauce
- Fish & Chips Station** - Beer battered Cod with Old Bay crinkle cut chips served with tartar, malt vinegar aioli, or remoulade
- Taco Station** - Chicken or beef tacos with your choice of toppings and sauces
- Cheese Cake Xangos Station** - With assorted fresh toppings selected by Pastry Chef Molly Brawley

Full Outdoor Bar:

Featuring Oktoberfest Style Beer Specials

SUNDAY, OCTOBER 15TH

**CLICK HERE TO RSVP TO BELLA:
BELLA@JAMESRIVERCOUNTRYCLUB.COM**



JAMES RIVER COUNTRY CLUB

WEEKLY NEWSLETTER

EDITED BY RACHAEL MIZELLE