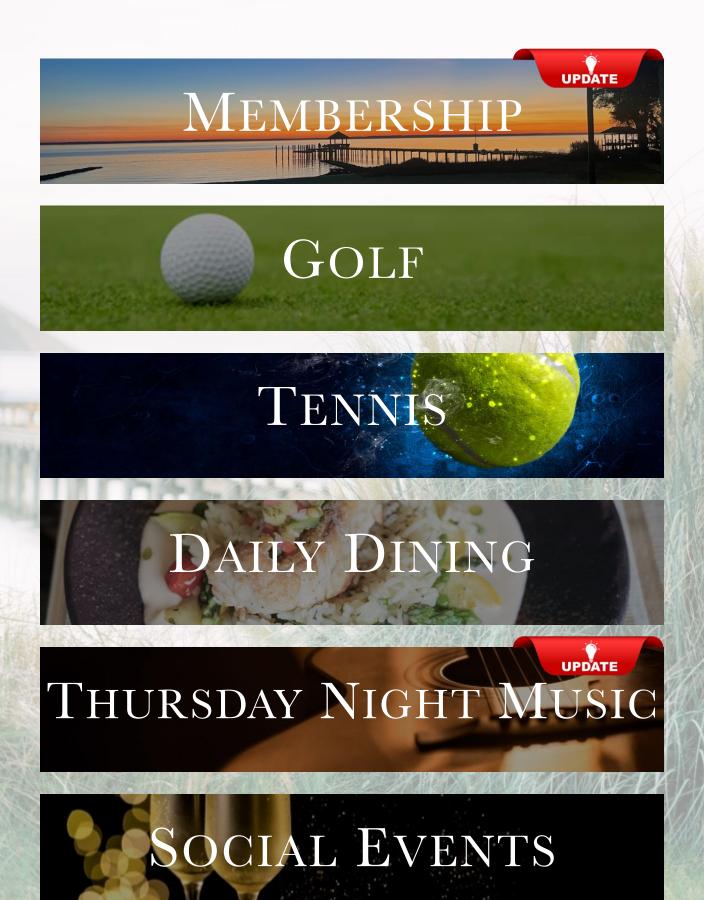


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MEMBERSHIP



WELCOME NEW MEMBERS

November - December



Praveen & Shilpa Bahethi

Walter & Cosima Felt





Darell & Myra
Williams

DECEMBER

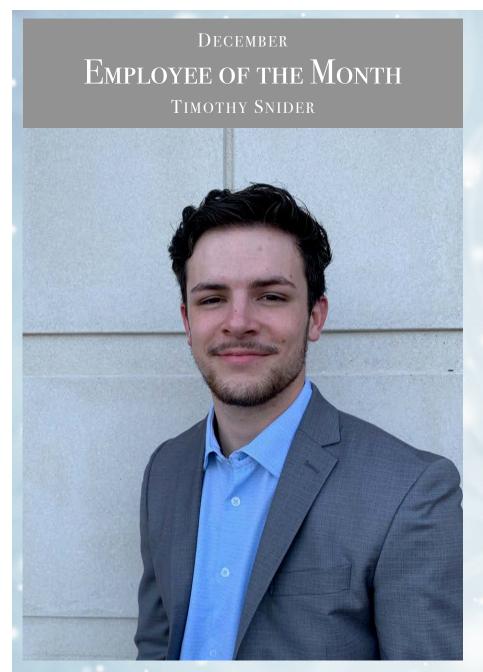
Membership Appreciation

Sandy Schueler, Laura Howe, Victoria White, Kathi De Ryder, Tina Donell



ames River Country Club would like to give special thanks to the ladies who took time out of their busy lives to help bring Christmas to life! This group spent days decking our halls and making the Club merry and bright! From the garland along each fireplace to every ornament on each tree, they made a list and checked it twice to ensure each room feels warm, welcoming, and of course, like home.

Now, it's beginning to look a lot like Christmas and with so many member parties and Club events just around the corner, JRCC is the perfect backdrop to our holiday cheer. Thank you to all of our members for your continued support of the Club and the wonderful staff! We hope you all have a holly jolly Christmas!



imothy Joseph (TJ) Snyder, the youngest of five, was born in Bethesda, Maryland. His family moved to Fairfax, Virginia where he grew up with his three brothers and sister. He is now the proud uncle to TEN doting nieces and nephews.

He spent some time living in and exploring Portsmouth, New Hampshire before enrolling at Christopher Newport University.

TJ is now a senior at CNU, studying for a degree in electrical engineering. He aspires to someday work in government contracting, preferably for the Navy.

TJ is what we like to refer to as a "quiet storm". He is so quiet, one might almost miss him, but the evidence of his workmanship is quite obvious. He shows up each day with a smile on his face and can quietly turn an empty shell of a room into a grand affair. He needs almost no direction, and can think independently and quickly on his feet; a trait that is rare to find.

TJ is a natural born leader, and we lean on him often to help oversee set up and breakdown of banquet events. Especially during the busy holiday season, TJ is fundamental in all the behind-the-scenes action at the club. We are so thankful for his continued excellence and proud to name him December's Employee of the month!

Front Row Seating!



DEAR JRCC MEMBERS,

The Membership Committee and I would like to express our heartfelt gratitude to each and every one of you for being Club Ambassadors and promoting the James River Country Club experience. Due to our combined efforts year-to-date, I am happy to report that we are welcoming over 70 new memberships (and counting) into the JRCC family!

Currently, Club Members receive 10% of a referred member's Initiation Fee in food & beverage credit. As a special "Thank You!" we are increasing the reward to 15% in food & beverage credit active now through March 31, 2023. In addition, there will be a friendly contest during this time period for membership referrals, with the winner receiving three months of no dues! Please refer to the point system below regarding the referral contest structure and accruing points.

By increasing the value of our referral program, we hope it demonstrates our appreciation of your continued effort and focus on the future growth and success of James River Country Club.

Please contact me, Membership Director, Alex Timinski, regarding any membership questions you may have. Our current membership brochure is attached. I will be sending periodic updates regarding the referral leaderboard all the way up to announcing our winner on April 1, 2023!

REFERRAL CONTEST POINT SYSTEM

(Referrals must be confirmed by Club Members prior to referred Member's application being submitted)



1 Point Referral joins as Out-of-Town Member*

3 Points Referral joins as Under 40 Social Member

4 Points Referral joins as Over 40 Social Member

5 Points Referral joins as Under 40 Athletic Member6 Points Referral joins as Over 40 Athletic Member

THANK YOU AGAIN!

Alex Timinski, Membership Director

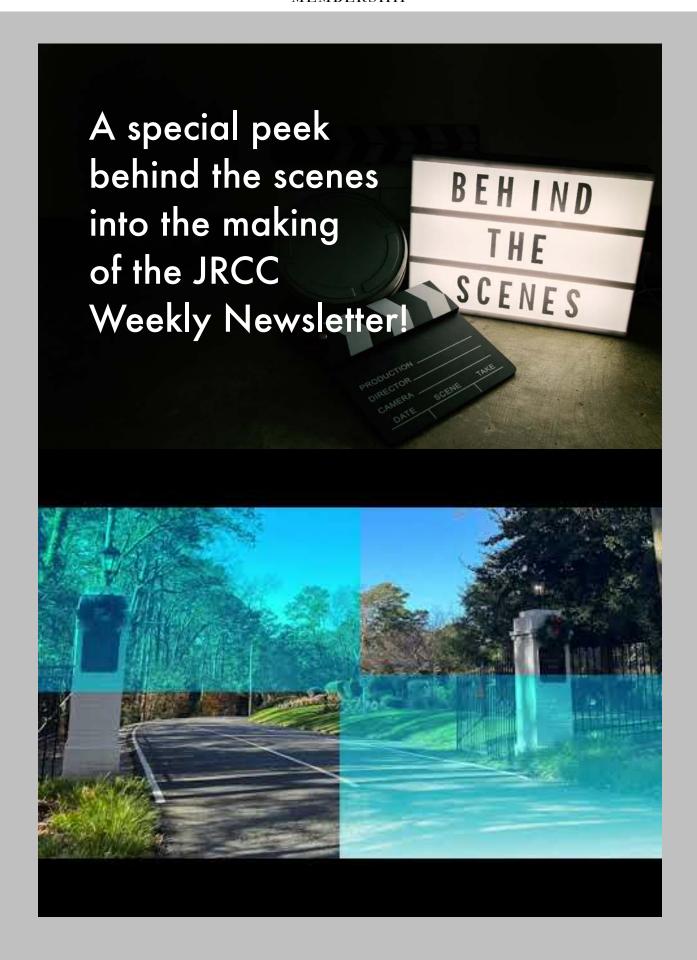
Email: Membership@JamesRiverCountryClub.com

Office: 757-595-3327 ext. 38

Click Here To View the 2022-2023 Membership Application

James River Country Club

^{*} Primary residence must be 25+ miles from the Club to qualify for out-of-town Membership





Please refrain from parking in designated parking places.

All cars parked in handicapped parking must have proper tags and registration.

Thank you!



Now that Santa's Elves have decorated the Club, we ask that parents keep a watchful eye over their children.

Please ensure that our youngest members know to respect all of the Club's rooms and decorations.

Just remember... Santa is watching!



GOLF

GOLF HOURS

Weekdays:

Golf Shop: 8:00 AM - 5:00 PM Tee Times: 9:00 AM - 4:00 PM

Weekends:

Golf Shop: 8:30 AM - 5:00 PM Tee Times: 8:30 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











Sanda Scramble

Benefitting Toys for Tots



11 AM Shotgun

Join us for a 4-person Captain's Choice benefitting Toys-For-Tots

Prizes will be donated by the Golf Shop

Applicable Guest Fees NOT Included

Entry fee Includes Toy Donation + Cart Fee

For more information + Sign-Ups Call the Golf Shop: (757)596-3112 Sign-Up through the JRCC website under the sports calendar as well



ENTRY FEE: \$100 CASH

CASH PRIZES WILL BE REWARDED TO PLAYERS
WHO MAKE IT TO THE 14TH HOLE OR
FARTHER AND THE FIRST BIRDIE

- THIS IS A "LAST MAN STANDING" OR "KING OF THE HILL COMPETITION.
- ALL PLAYERS WILL PLAY EACH HOLE AS ONE LARGE GROUP.
- PLAYERS WILL BE ELIMINATED BY THE HIGHEST NET SCORE ON EACH HOLE.
- THE NUMBER OF PLAYERS ELIMINATED ON EACH HOLE WILL DEPEND ON THE TOTAL NUMBER OF PLAYERS PARTICIPATING.
- A TIE FOR THE HIGHEST NET SCORE ON ANY GIVEN HOLE WILL RESULT IN A "SHOOTOUT".
- A SHOOTOUT WILL CONSIST OF A CHIP, PITCH, OR PUTT FROM A PREDETERMINED LOCATION.
- THE CLOSEST TO THE HOLE WILL ADVANCE TO THE NEXT HOLE

For more information and sign-ups call the golf shop: (757) 596-3112

Sign up online through the JRCC website under the sports calendar as well

TENNIS

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 Singles 3.5 Level Wednesday, 9:00 AM

Ladies' Doubles 3.5 Level Wednesday, 9:00 AM

Men's Doubles 3.5 Level Friday, 8:00 AM Tuesday, 6:00 PM

Ladies' Doubles 3.5 Level Friday, 9:00 AM

Men's Singles/ Doubles 4.0 Level Saturday, 9:00 AM Wednesday, 6:00 PM

Mixed Doubles 3.0 Level
Sundays



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



JAMES RIVER COUNTRY CLUB

TOTS TENNIS

AGES 4-6 SELECT FRIDAYS 5:30-6:30

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



JUNIOR TENNIS CLASSES

Tuesday • Wednesday • Thursday 4:30PM - 6:00PM

> AGES 6 - 17 \$20

RSVP TO BRIAN HOGGE:

(757)814-5019

hoggetennis@gmail.com

GAMES • DRILLS • ORGANIZED PLAY





DAILY DINING



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 9:30 PM Friday & Saturday

Until 10:00 PM / Last Call 10:30 PM

James River Country Club



CLICK HERE TO VIEW ALL MENUS

CLICK HERE TO VIEW DAILY SPECIALS





FALL CHEESE BOARD

WHIPPED, HERBED FETA CHEESE SURROUNDED BY THE CHEF'S CHOICE OF:

GLUTEN FREE CRACKERS AND PITA CHIPS

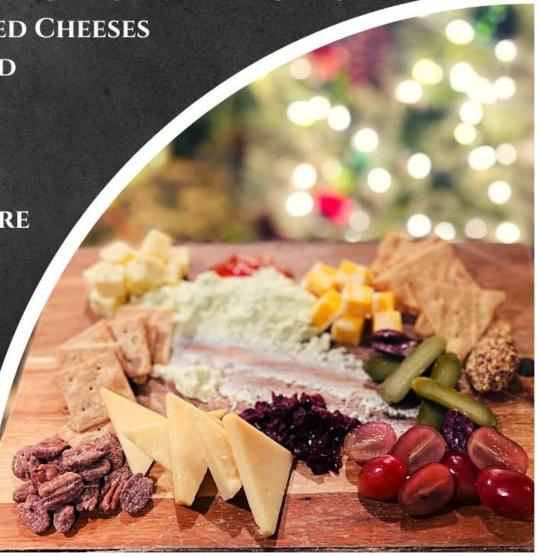
THREE ASSORTED CHEESES

DIJON MUSTARD

NUTS & FRUITS

· OLIVES & A JAM

PERFECT TO SHARE AMONG FRIENDS OR ENJOY AS A MEAL.





THURSDAY NIGHT MUSIC

THURSDAY December 15 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 Call The Reservation Line

SOCIAL EVENTS



HOLI-DAY

LUNCH & DINNER

5:30PM-8:00PM

BUFFET

\$17

WEDNESDAY • DEC 21, 2021 • RIVER ROOM

kristin@JamesRiverCountryClub.com

STARTERS

11:30AM-2:00PM

- Stuffed pepper soup
- Winter citrus salad, fennel, avocado candied pinenuts with honey mint vinaigrette
- Chopped cobb salad with cherrywood smoked bacon & green onion ranch dressing
- Garden salad with assorted dressings

ENTRÉES

- Pan fried trout in lemon caper brown butter sauce
- Pork medallions with fig & grape agrodolce
- Chicken breast saltimbocca with champagne butter sauce
- Herb roasted fingerling potatoes
- Cranberry walnut wild rice pilaf
- Cinnamon sugar roasted acorn squash
- Balsamic braised Brussels sprouts
- Orange blossom honey glazed carrots

DESSERTS

- Gingerbread cake with warm butterscotch sauce
- Candy cane pie with dark chocolate drizzle
- Apple strudel with whipped cream
- German chocolate pie
- Eggnog cheesecake



REGULAR LUNCH AND DINNER MENUS AVAILABLE

CLICK HERE TO MAKE A RESERVATION



James River Country Club 23

Thew Jean is Eve

Glass of Champagne Upon Arrival

PRE-FIXE MENU

AMUSE BOUCHE

Pork Belly, Apple Slaw, Fried Oyster

SOUP AND SALAD COURSE

Demitasse Cup of Pumpkin Soup and Candied Pecan Salad

Bacon shallot vinaigrette

INTERMEZZO

Champagne Grapefruit Sorbet

ENTREE SELECTIONS (choose one per person)

Chateaubriand for One

Smoked tomato demi-glace, duchess potatoes, asparagus

Lobster Tail Stuffed with Lump Crabmeat

Potato pancakes, charred broccolini, parmesan tarragon butter sauce

Duck Duo \$60

Crispy duck breast and confit duck leg, pan-seared baby bok choy, creamy rice stir fry, soy ginger glaze

Roasted Airline Chicken Breast \$50

Lemon thyme, wild mushroom risotto, roasted duck fat Brussels sprouts, porcini lemon caper sauce

\$40 Spinach and Butternut Squash Ravioli

Roasted red pepper, pasta sauce, garlic roulade and broccolini, toasted pine nuts in sage oil

DESSERT TRIO

Mousse Shooters

Strawberry, almond, chocolate

No other menus or curbside this even

Contact Katie: kkeane@JamesRiverCountry **b.com** for reservation Reservations 6-8_{PM}

Piano Player In the River Room

6-9PM

JAZZ/R&B **Entertainment** In the Lounge

9-Midnight



\$70

\$70



NEW BRUNCH YEARS MENU



JRCC SIGNATURE OMELET STATION

\$12

EGGS TO ORDER

PLUS

Bacon

Sausage

Breakfast Potatoes

Grits



Blistered Cherry Tomatoes

with Sauteed Mushrooms baked with Parmesan Cheese

SECONDARY TIER OPTION ADD

Marinated Flank Steak

with Red Wine Demi-glace

Blackened Salmon

with Lemon Caper Sauce

Herb-roasted Chicken

with Marsala Sauce

Maple Bacon Fried Brussel Sprouts

Mashed Sweet Potatoes

Roasted Fingerlings

Vegetable Succotash

REGULAR LUNCH AND DINNER MENUS AVAILABLE

Reservations through the River Room by calling 757.595.3327 x-1

James River Country Club 25



JAMES RIVER COUNTRY CLUB WEEKLY NEWSLETTER

DECEMBER 12, 2022

EDITED BY RACHAEL MIZELLE