



The Newsletter

JANUARY 2024
THEGEORGIACLUB.COM | 770-725-8100

**GOLF SHOP
& RANGE**
OPEN DAILY,
8 AM-6 PM

BREAKFAST
MON, CLOSED
TUES-SAT, 8:30-11AM

BRUNCH
MON, CLOSED
SUNDAY,
11AM-2PM

LUNCH
MON, CLOSED
TUES, 11AM-4PM
WED-SAT,
11AM-5:30PM

DINNER
MON, CLOSED
TUES-SAT, 5:30-9PM
SUN, 2-8PM

RESERVATIONS
770-725-8100

PRO SHOP
770-725-8101

MEMBERSHIP
770-725-4903

REAL ESTATE
770-725-4700

LOUNGE
770-725-3115

This Month

Victor's Cheesecake Class

Thursday, January 11 | 6-8 p.m.
Dawgwood I | \$35++ / Person

Join us for an immersive culinary experience where you will have the opportunity to learn the secrets to crafting Victor's famous cheesecake! Reserve your seat with Natalie at reservations@thegeorgiaclub.com.



Glow-in-the-Dark Putt-Putt

January 19 | 6-8 p.m.
Dawgwood I
Adults, \$15.95++ | Kids, \$9.95++

Bring the whole family out to a fun-filled evening you won't want to miss! Perfect for all ages and skill levels, our Glow-in-the-Dark Putt-Putt will be an unforgettable time filled with laughter and friendly competition! Please reserve a time slot with Natalie at reservations@thegeorgiaclub.com.

Ladies Cocktail Class

January 31 | 6-8 p.m.
Dawgwood Ballrooms | \$45++

Calling all Ladies to join us for a cocktail making class! Learn from your favorite bartenders how to make signature cocktails. Reserve your spot now for an unforgettable night of cocktails and camaraderie! Email reservations@thegeorgiaclub.com to RSVP!



++Plus tax & gratuity.



Trivia Zone

Wednesday, January 3 & 17
7 p.m. | Dawgwood Ballrooms

Get together your best team and test your knowledge! Subjects include TV, movies, entertainment, history, sports and much more. Dinner options include the normal restaurant menu. If you would like to place an order in the ballrooms, please arrive at 5:30 p.m.

All teams must RSVP by 24 hours before trivia. There will be no day of reservations.

Members only. To RSVP, email reservations@thegeorgiaclub.com.



[CONTINUED »]

Associates of the Month

Jackie Burton has been with The Georgia Club for over two years. Jackie is the prep master who makes all the sauces, preps items and is a huge part in keeping the consistency in kitchen. Jackie also does all of our desserts. She has been a part of the Athens culinary and arts community for years being both a chef and a musician... with many ties to other local chefs and musicians from Athens. Jackie has a degree from SCAD in Savannah for art history and graphic design. Jackie shows up early and leads the charge in making sure that our chefs have what they need to execute a good dinner service. Jackie plays piano, guitar, and bass guitar has done some studio recordings. If you see her around the club you will see a smile and a cool hair color that she's feeling from month to month. Outside of work she'll be walking her dog, dining, and seeing shows. Just one of the kind and compassionate culinary family members that works at a high level to make sure our members are having the best dining experiences we can possibly provide.



[ABOVE]: Clover Leaf winner Jackie Burton with Chef Ray



Associate of the Year

The Bobby Jones Award is awarded to the Associate of the Year, which is voted on by the Department Heads at the Club. **Carlos Cabrera** exemplifies everything we ask for in an associate here at TGC. Carlos is willing to do whatever it takes to get the job done. He led a great Banquet Team and dealt with the most Private Event business we have ever seen at the Club this year. He is a true asset to The Georgia Club and we hope he continues with us for many years to come.



Mary Rivera has been serving at the Club for about a year and a half. She works part time at the Club while being in school full time. Mary always comes to work with a positive attitude and is a true pleasure to work with. She is definitely a member favorite due to her amazing work ethic and kind personality. We love having Mary on our team and look forward to seeing her succeed in life!

« Clover Leaf winner Mary Rivera with F&B Director Morgan Holland

Happy Hour To Eat

Chicken Wings, \$7
Mozzarella Sticks, \$6
Pretzels & Beer Cheese, \$6
Chili con Queso, \$6
Fried Calamari, \$8
Fried Pickles, \$7.50

To Drink

½ Price Draft Beer
& House Wine

Calling All Members

If you plan on traveling, don't forget to pick up a Georgia Club flag at the administration office. We would love to feature your picture in our newsletter. Please make sure to return it after your trip!

For more information, email bpower@thegeorgiaclub.com.



Weekly Dining Specials

Tuesday Night Crab Legs

Tuesday, 5-9 p.m.

Prime Rib

Wednesday, 4-9 p.m.

Happy Hour

Wednesday-Saturday, 4-6 p.m.

Farm to Table

Friday-Saturday, 5-9 p.m.

Sunday Brunch

Sunday, 11 a.m.-2

Sunday Tex Mex BBQ Menu

Sunday, 2-8 p.m.



Georgia Club Residents!

If you would be interested in having your family featured on the front of *STROLL*, The Georgia Club Magazine or to have your business highlighted within, please contact Andy Eastman for more details at andy.eastman@amerisbank.com.



Junior Tennis Program

Mondays & Wednesdays

10 & Under (Red/Orange Ball)
4:30-5:30 p.m.

11 & 12 yrs. (Green Ball)
5:30-6:30 p.m.

Tuesdays & Thursdays

Middle & High School | 5-6:30 p.m.

Starting January 8, the clinics will be in 6-week sessions.

1 day/week, \$120 | 2 days/week, \$220
Payment will be due at the first clinic.

Cardio Tennis

Thursdays | 11 a.m.-12 p.m. | \$20
Fast-paced drills and games



League Tennis

We have several different levels of ladies' tennis teams here at TGC. Please email Marc mgallant@thegeorgiaclub.com to find out about participating in practices and matches.

Men's Night Tennis

Tuesdays | 6 p.m. Start

Organized match play. Please email Marc mgallant@thegeorgiaclub.com to find out more.



Pickleball Anyone?

Are you looking to be a part of the fastest-growing sport in the nation? Pickleball could be the right choice for you. It is a sport for all ages and easy to learn. It can be played at a relaxed pace or fast and competitive. We offer two clinics with drills and point play. Tuesday mornings and Thursday evenings.

Pickleball 101

Tuesdays | 10:30 a.m.-12 p.m. | \$20

The best place to learn how to play and meet other players. We do a variety of drills and point play.

Students must pre-register by signing up by Monday night in the GroupMe chatroom or by texting/emailing Marc at 706-296-6549 or mgallant@thegeorgiaclub.com. This is to ensure we have the correct number of instructors.

Dinking After Dark

Thursdays | 6-7 p.m. | \$20

Students must pre-register by signing up in the GroupMe Chatroom or by texting/emailing Marc at 706-296-6549 or mgallant@thegeorgiaclub.com. Please sign up by Thursday morning. This is to ensure we have the correct number of instructors.

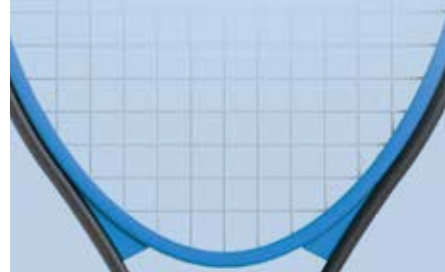
Pickleball
Clinic

TGC Pickleball GroupMe

TGC Pickleball GroupMe is a chatroom where members can find other members to play with and find out about clinics and events. To join the group, email your phone number to Marc at mgallant@thegeorgiaclub.com. You must have a GroupMe account to join.

Court Reservations

Members can reserve a tennis or pickleball court by calling the Tennis Shop/Fitness Center at 770-725-3111. A court can be reserved up to a week in advance.



[TENNIS CONTINUED »]

Tennis 101

Fridays | 11 a.m.-12 p.m. | \$20.

Beginner clinic for those looking to try out tennis or just getting started. If you are also just looking for a clinic to brush up on your game, this is for you too. Sign up by emailing Marc, mgallant@thegeorgiaclub.com.

Private & Small Group Lessons

Marc Gallant,
Director of Tennis/Pickleball
Private Lessons, \$60/1 Hour

Andy Reagin,
Assistant Professional
Private Lessons, \$55/1 Hour

Associate Professional
Private Lessons, \$45/1 Hour



Ronnie Lee

Hole-in-One

Congratulations to **Ronnie Lee**
on acing #8 Black!

Real
Estate



New! Ranch Plan – The Emily

This home plan is brand new and has 3 bedrooms 3 baths and an Open Concept. 10-foot ceilings and Luxury appointments! There are only a few homesites available for this plan, call Beverly or Jennifer soon, 770-725-4700!

Golf News

2024 Member Golf Events

April 5

Men's Match Play

April 18

Spring League

April 27-28

V-Man & Friends

May 4-5

Senior Member-Member

May 18-19

Men's Member-Member
Chancellors Cup

June 3-4

Ladies Member-Guest

June 13-15

Men's Member-Guest

July 4

Flag Tournament

July 13-14

Senior Club Championship

July 17-18

Jr. Club Championship

August 8

Fall League

August 11

Community Challenge

September 13

Men's Fall Member-Guest

September 21-22

Club Championship

September 30

TGC Foundation

October 2-3

Super Senior Club Championship

October 15

Ladies Member-Member

October 25-26

Senior Member-Guest

**Dates are subject to change.*



January



New Years Day!

Crab Leg
Specials

WEDNESDAY

3

Prime Rib,
5-9 p.m.
Trivia Zone

THURSDAY

4

Steak Night,
5-9 p.m.

FRIDAY

5

Farm to Table,
5-9 p.m.

SATURDAY

6

Farm to Table,
5-9 p.m.

Happy Hour | Wednesday-Saturday | 4-6 p.m.

7

Sunday Brunch,
11 a.m.-2 p.m.
Tex Mex & BBQ,
2-8 p.m.

8

*See You
at the
Club!*

9

Crab Leg
Specials

10

Prime Rib,
5-9 p.m.

11

Steak Night,
5-9 p.m.
Victor's
Cheesecake
Class,
6-8 p.m.

12

Farm to Table,
5-9 p.m.

13

Farm to Table,
5-9 p.m.

Happy Hour | Wednesday-Saturday | 4-6 p.m.

14

Sunday Brunch,
11 a.m.-2 p.m.
Tex Mex & BBQ,
2-8 p.m.

15

*Martin
Luther
King Jr.
Day*

16

Crab Leg
Specials

17

Prime Rib,
5-9 p.m.
Trivia Zone

18

Steak Night,
5-9 p.m.

19

Farm to Table,
5-9 p.m.
Glow-in-the-Dark
Putt-Putt, 6-8 p.m.

20

Farm to Table,
5-9 p.m.

Happy Hour | Wednesday-Saturday | 4-6 p.m.

21

Sunday Brunch,
11 a.m.-2 p.m.
Tex Mex & BBQ,
2-8 p.m.

22

23

Crab Leg
Specials

24

Prime Rib,
5-9 p.m.

25

Steak Night,
5-9 p.m.

26

Farm to Table,
5-9 p.m.

27

Farm to Table,
5-9 p.m.

Happy Hour | Wednesday-Saturday | 4-6 p.m.

28

Sunday Brunch,
11 a.m.-2 p.m.
Tex Mex & BBQ,
2-8 p.m.

29

30

Crab Leg
Specials

31

Happy Hour,
4-6 p.m.
Prime Rib,
5-9 p.m.
Ladies
Cocktail Class,
6-8 p.m.

