

June Connections

UPCOMING EVENTS:

CITY CLUB CONNECTION

Tuesday, June 7th
6:00PM—8:00PM

Network socially and professionally among Buckhead business leaders while enjoying an open wine and beer bar.

\$2 TUESDAY AND \$5 PIZZA

Tuesday, June 14th
5:30PM—9:00PM

Come join City Club the second Tuesday of every month and enjoy \$2.00 domestic beers and \$5.00 pizzas!

FATHER'S DAY DINNER

Friday, June 17th
5:30PM—9:00PM

Take Dad to a dinner fit for a King! Treat him to a steak or a lobster dinner with complimentary bourbon and cokes!

\$10.00 SURF AND TURF

Tuesday, June 28th
5:30PM—9:00PM

Dine with us and enjoy a wonderful Surf and Turf meal for just \$10.00 per person. Also enjoy House Wine for only \$3.00.

2011 Board of Governors

MR. JOHN HEAGY, CHAIRMAN
MR. PHIL MINNES
MR. JIM MUNSON
MRS. LORRAINE CHILVERS
MR. ADAM GHALI
MR. WHIT BLAKELEY
MR. KEN ASHLEY
MR. JOHN ADAMS
MR. BILLY LOVETT
MR. SCOTT MARTIN
MR. ROBERT ALPERT
MR. JACK SCHREITMUELLER
MR. STUART JOHNSON

Saturday Night Wine Dinner

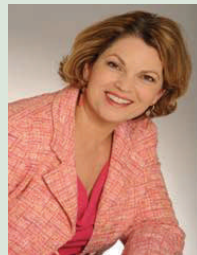
Saturday, June 25th
6:00PM—10:00PM

Join us for cocktails at 6:00PM in the Lounge before dinner at 6:45PM.

City Club invites you to a Saturday wine dinner that is perfect for date night or a ladies night out!

We will be featuring Ms. Megan Frawley from Constellation Wines, who will conduct an informative and interactive presentation of the wines from Clos Du Bois. Our Executive Chef, Darryl Evans, will present a four-course plated dinner that is perfectly matched with each of the Clos Du Bois wines selected. Join us for a wonderful evening of delicious cuisine and fabulous wines from Sonoma, California.

\$45.00++ per person · All other beverages upon signature.
48-Hour Cancellation Policy is in effect. Complimentary child care. Reservations are required before Thursday, June 23rd.



Executive Speaker Series

Thursday, June 9th

11:30AM - 1:00PM

“Prospecting for Business...
Persistence or Pest?”

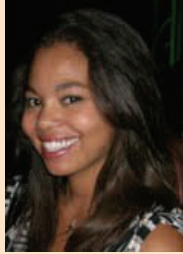
Featuring Renee Walkup of SalesPEAK, Inc.

If you have a product or service to sell, time spent leveraging phone skills and connecting with prospects translates into money. The question is, will you lose deals or close them? Renee Walkup will teach you tactics that will motivate prospects over the phone, connect with gatekeepers, get returned calls through compelling voice mail messages, build immediate rapport over the telephone and CLOSE on commitments with every call. Ms. Walkup, best-selling author and speaker, has devoted her career to helping companies close more business with an emphasis on **using the phone to connect.**

\$21 per person includes three-course luncheon, tax, gratuity & parking. Seating is limited and reservations are required—(404) 442-2600

Member Spotlight

Ms. Dana Clare Redden of DCR Interiors, is a new member at City Club of Buckhead and is looking forward to the possibilities of what City Club can provide her and her business. She grew up in Western Pennsylvania in the small town of Johnstown. Dana embraced the chance to study Interior Design in Philadelphia, PA at Drexel University where her talent was refined with technical skills and technique.



Upon graduation, Dana moved to picturesque San Diego, CA where she would eventually start her own firm, DCR Interiors. She then, earned her Auto-CAD certification from the University of California, San Diego, and her LEED Accredited Professional designation.

In late 2009 Dana relocated to Atlanta, and she resides in Midtown. She enjoys runs in Piedmont Park, live music in Kat's Cafe, and meeting members of Atlanta's great business community. Her firm is growing quickly as word spreads of the value-added service her and her team provide. Atlanta has provided wonderful people and opportunities so far and Dana is excited for what's to come!

A Note From Executive Chef Darryl Evans

This is the time of the year we should take advantage of the gift the sun gives us! Buy organic fruits and vegetables!

Keep in mind when buying organic fruits and vegetables that they do not have to look great to taste great! Try your local stands or stores, and buy your produce from them. Most do not have wax on them and so less pesticides are used.

Next time you see that little vegetable stand on the side of the road, be sure to stop by and stock up on some local produce. Also, don't be afraid to ask if it is indeed organic because in some cases the organic produce may be less expensive than the big boxes shipped from stores.

**Cook with Passion,
Chef Darryl Evans**



Welcome to City Club of Buckhead New Members!

Ms. Taurea Avaunt – Organo Gold
Ms. Susan Clark – Centers for Disease Control and Prevention

Mr. Ty Dickey – Merrill Lynch

Mr. Eduardo Esparza – Market 8

Mr. Stephen Ferencik – Atlanta Capital Group

Mr. Michael Gates – Expeditors International

Mr. Jonathan Ginn – Fifth Third Bank

Mr. Trey Kelly – Henssler Financial Group

Mr. Tunc Kip - K.I.P. Consulting LLC

Ms. Michele McArthur – Organo Gold

Ms. Tonya Montgomery – Monavie

Ms. Jetarika Pearson – Organo Gold

Ms. Dana Redden – DCR Interiors

Mr. Jim Rollins – Rollins & Associates, P.C.

Mr. Mitch Rushing – Open Surge Group

Mr. Andrew Sadow – SunTrust Robinson Humphrey

*Mr. Michael Spencer – E*TRADE*

Mr. Joe Vilardo – EMCREE, LLC

Mr. Tracy Zeigler – AON Hewitt

Mr. Kevin Zgonc – Fifth Third Bank



New Member Orientation

Thursday, June 16th · 6:00PM-7:00PM

or

Friday, June 17th · 8:00AM-9:00AM

Join Membership Director, Amanda Chasse, over breakfast or hors d'oeuvres to learn about all the benefits that come along with your new membership at City Club. You will be given your New Member Packet which includes the club bylaws, frequently asked questions, and typical procedures for billing, booking private rooms, etc. This orientation is designed to provide you with everything you need in order to gain the most from your membership at **City Club of Buckhead!**

Complimentary breakfast buffet during morning orientation and complimentary hors d'oeuvres and cocktails during evening orientation. All other food and beverages ordered during other times will be charged by signature.



Networking Events at City Club of Buckhead

Build Relationships with Like-Minded Business People



CITY CLUB CONNECTION

TUESDAY, JUNE 7TH • 6:00PM - 8:00PM

- Bring guests to showcase City Club and have them experience the benefits of membership at *your* Club!
- Complimentary for members and just \$10.00 for guests.
- Enjoy a wonderful array of hors d'oeuvres prepared by our fabulous Executive Chef, Darryl Evans.
- **An Open Beer and Wine Bar** for you and your guests!
- Wonderful networking opportunities with qualified Buckhead business leaders.
- An opportunity to present a **"one minute mini-commercial"** about you and your business to a captive audience!
- **Special Membership Offers** to your guests with benefits to you through our Member Referral Program!



There is no limit to the number of guests a member invites. Reservations highly requested 404.442.2600

"TGIF"

**FRIDAY, JUNE 24TH
5:30PM-7:30PM**

Come and celebrate the end of the week with fellow members with an open bar as well as an assortment of heavy hors d'oeuvres! TGIF will take place the last Friday of every month!
*\$15.00 all inclusive for members \$20.00 for guests.
Reservations are encouraged.*



**JUNE 10TH AND 24TH
8:30AM-10:00AM**

The group features customized strategies of doing business in specific industries.

Facilitated by Mr. Phil Minnes of City Club's Board of Governors



**"CITY BUSINESS EXCHANGE"
THURSDAY, JUNE 9TH
8:30AM-9:30AM**

Facilitated by
Mr. Jim Munson and
Mr. Robert W. Blakeley
of City Club's Board of
Governors

Enjoy the complimentary breakfast buffet while learning how to become more effective in your sales process.



**"THE BREAKFAST CLUB"
WEDNESDAY, JUNE 15TH
8:30AM-9:30AM**

Join Amanda Chasse,
Membership Director, and
other members and guests
for a lively networking
breakfast!

This group focuses on overcoming challenges in your business with like-minded members.



**"CITY BUSINESS GROUP"
TUESDAY, JUNE 28TH
8:30AM-9:30AM**

Facilitated by
Mrs. Lorraine Chilvers
of City Club's Board of
Governors

Join Mrs. Lorraine Chilvers and other members as she discusses specific strategies to help you and your business prosper!

Please contact Amanda Chasse for more information about attending group sessions at (404) 442.2678.

City Club of Buckhead Breakfast Buffet • Complimentary for Members and \$10.00 for GAPC Members and Guests • Limited Space Available



GROUP CLASS OF THE MONTH: Cardio Sculpt

Join us every Monday at 5:30 PM for Cardio Sculpt, the ultimate total body workout. An intense, empowering class that will improve your cardio conditioning while defining and sculpting every muscle in your body. Be prepared for a varied workout of fun and challenging exercises.

June Spa Specials

Signature Tranquility Massage

A soothing 60 minute aromatherapy massage with warm towels and relaxing massage techniques applied. Induces relaxation, increases energy, and alleviates aches and pains.

\$55 Members; \$60 Guests

Salt Body Glow

Sea Salts and massage oil are used in this relaxing and stimulating treatment. Enjoy massage techniques incorporated with this exfoliation treatment to reveal a vibrant new layer of skin.

\$59 Members; \$65 Guests

Calming Facial Treatment

Designed for those who have Rosacea and/or sensitive skin types. This facial helps to desensitize the skin while calming redness and irritation.

\$ 65 Members; \$70 Guests

Luxury Foot Renewal

Indulge the feet with this specialized treatment that soothes and hydrates using the exfoliating powers of Sugar and Lactic acid. Natural botanicals stimulate and condition, leaving feet invigorated and refreshed.

\$55 Members; \$60 Guests

Zen for Men Spa Package

Indulge in a Gentleman's Custom facial combined with Indian Scalp Massage. Relax and relieve tension during our hour long Deep Tissue Sports Massage. Finish off the journey with our Gentleman's Pedicure for those tired feet.

\$135 Members; \$145 Guests

Classic Manicure and Pedicure Combo

Forget your winter's woes and get ready for summer sandals season! Treat your hands and feet to our classic manicure and pedicure and receive a complimentary hand paraffin treatment

\$50 Members; \$55 Guests

Manicure and Gel Polish

Want flawless nail color that lasts up to 2 weeks? Come and try our new soak off gel polishes! No chips or smudges and absolutely no dry time! Available in your favorite OPI colors.

\$25 Members; \$30 Guests

Events

Open House!

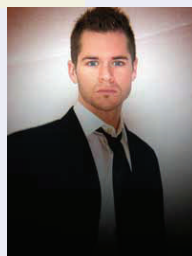
Join us on Tuesday, June 7th 11 AM-2PM for our member/guest open house! Guests are invited to try out the club for FREE.

There will be complimentary chair massages and lunch will be provided by the incredible City Club culinary team and fun give-a-ways! Come workout, mix and mingle and have fun!

Staff Spotlight

Personal Trainer—James Evans

James has been a professional trainer for 14+ years, specializing in plyometrics and high intensity training. He's ideal for individuals who want to increase speed, stamina, toning, and muscular strength. James can help you achieve maximum fitness with his advanced training techniques, knowledge of nutrition, and passion for fitness. In addition to his passion for getting us into shape, he played basketball, volleyball, baseball, and ran track. James has also been involved in martial arts, including judo, kickboxing, boxing, and tae kwon do. He is also involved with Habitat for Humanity and H.E.R.O. for Children.



Summer is Here!

Are your kids ready for the pool to open?

Aquatic Consultants of Georgia Inc. specializes in American Red Cross swimming lessons. All lessons are private and taught by American Red Cross certified water safety instructors. Classes are taught at City Club of Buckhead's warm private pool.

Open 7 days a week from 9am to 7 pm.

Call 404-846-0885 to RSVP or for more information.

Recipe of the Month From Executive Chef Darryl Evans

Wasabi Crusted Tilapia Fillet with Lemon-Garlic Aioli

Main Dish Ingredients

- 4 Tilapia Fillets cleaned and cut into 8 pieces
- 8 oz Grounded Wasabi peas, seasoned with salt, white pepper & granulated garlic
- 1 Tbsp. Chili Garlic Sauce
- 2 oz. Lemon juice and zest
- 1 oz. Lime juice and zest
- 1 tbsp. Chopped Cilantro
- 2 tbsp. Pure Sesame Oil
- 1 oz. Olive Oil
- T.T. Salt
- T.T. White Pepper
- 1 Tbsp. Minced Garlic

Lemon-Garlic Aioli Sauce Ingredients

- 2 Egg Yolks
- 1 tsp. Dijon Mustard
- 2 tbsp. Lemon Juice
- 1/2 cup Extra Virgin Olive Oil
- 1/2 cup Salad Oil
- 1 tsp. Worcestershire sauce
- 1/2 tsp. Cayenne
- T.T. Salt, White Pepper
- 3 each Garlic Clove

Directions

- Place Tilapia in deep pan.
- In separate bowl place all ingredients except Wasabi peas in a bowl and mix together & pour over Tilapia.
- Let marinate for 15 minutes.
- Take Tilapia and bread with the Wasabi Crumbs and place on a sheet pan.
- Place in a medium heat pan with Olive oil blend.
- Place Tilapia in pan and cook until golden brown on thin turn and finish on the other side.
- Put on draining rack or pan with a napkin.
- Cut Romaine in half, then season with salt, black pepper and olive oil.
- Place on grill until grill mark appear. Set a side, cut in half and trim bottom.

Directions

- Put egg yolks in blender with garlic.
- Process until fine.
- Add mustard, Worcestershire sauce and cayenne.
- Slowly start adding oils, then lemon juice, check taste.
- Season with salt and white pepper.

\$12 Thursdays

Come to City Club every Thursday night to enjoy our special menu featuring entrées for only **\$12.00 each!** Plus enjoy our **House Wine for \$3.00** per glass.

Thursday \$12 Menu Includes:

- Wasabi Crusted Tilapia Fillet, On Grilled Romaine, Asparagus & Lemon Garlic Aioli
- Oven Roasted Herb Crusted Pork Loin, Red Onion Marmalade, Garlic Mashed Potatoes & Medley Of Vegetables
- Buttermilk Fried Chicken Breast & Wing, Three Cheese Macaroni, Smoked Turkey Collard Greens & Corn Muffins
- Greek Salad with Grilled Atlantic Salmon Fillet Kalamata Olives, Cucumbers, Red Onions, Feta, Tomatoes & Romaine Lettuce, Herb Olive Oil & Balsamic Vinaigrette
- Open Face Chicken, Spinach & Grilled Vegetable Lasagna Spring Tomato Basil Marinara, Asparagus & Crispy Polenta Croutons
- Grilled N.Y. Strip, Wild Mushrooms & Crispy Onion Rings, Merlot Demi, Garlic Mashed Potatoes & Medley of Vegetables
- Grilled Peppercorn Swordfish Steak, Chardonnay Lemon Caper Butter Sauce Garlic Mashed Potatoes & Medley of Vegetables

\$12.00 price does not include tax, gratuity, or beverages.

House Wine is \$3.00 per glass and does not include tax and gratuity.

All other beverages and desserts are charged by signature.

Reservations Highly Suggested.

Regular à la carte menu is not available on Thursday evenings.

THE LAST TUESDAY OF EVERY MONTH IS...

\$10.00 SURF AND TURF NIGHT

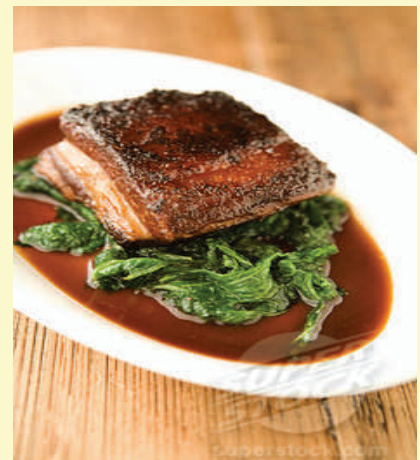
TUESDAY, JUNE 28TH

5:30PM-9:00PM

Menu

Includes:

BBQ Pork Belly & Grilled Georgia White Shrimp Served with Summer Succotash & Fried Green Tomatoes



\$10.00 entrée, \$3.00 House Wine by the glass.

Pricing does not include tax, gratuity, or beverages. All other beverages are charged by signature.

Reservations Highly Suggested 404.442.2600

Happy Father's Day!

Friday, June 17th
5:30PM—9:00PM



Start off Father's Day weekend at City Club of Buckhead! Here Dad will enjoy a meal fit for a King. We will treat all the special fathers out there to a choice of a 24oz Open Flame Grilled Cowboy Steak with Big Onion Rings, Buttered Asparagus & Loaded Baked Potato or he can choose a Maine Cold Water Lobster with Drawn Butter, Creamed Spinach, Broiled Tomato & Loaded Baked Potato. Both entrées come with a choice of Caesar Salad or Mixed Green Salad.

City Club would also like to celebrate with you by offering complimentary Bourbon and Cokes for all the Dads. We will also be serving \$2 domestic beers all night.

This is a great night to showcase your club to your friends and colleagues as your guests pay the same price as you do!

\$45.00++ Steak or Lobster Dinner. Complimentary Bourbon and Cokes to include House Bourbon.
All other beverages will be charged by signature.

À La Carte Menu and Children's Menu will be available. Children under six are complimentary and children 7-12 eat half price.
48-hour Cancellation Policy in effect.

Reservations required by close of business Wednesday, June 15th.

Lunch and Learn Wednesday, June 15th 11:30AM - 1:00PM "The Greatest Secret" Hosted by Jeff Lovejoy with ActionCOACH



We all have an idea of what we want in life, but do we know what it takes to get there?

Join Mr. Jeff Lovejoy, ActionCOACH, as he teaches you how to recognize the importance of playing "above the line". Learn how to take ownership, responsibility and accountability.

You will also learn techniques for changing your identity in order to achieve what you truly need in both your professional and personal life.

\$21 per person includes three-course luncheon, tax, gratuity, & parking. Seating is limited and Reservations are required—(404) 442-2600

CALLING ALL BEGINNERS THROUGH GRANDMASTERS!

JOIN US FOR CITY CLUB'S CHESS CLUB!

WEDNESDAY, JUNE 29TH

STARTING AT 5:30PM, SPEND SOME TIME WITH OTHER CHESS ENTHUSIASTS READY FOR A QUICK ROUND OF BLITZ, A SHORT CHAT, AN IMPROMPTU TOURNAMENT, OR SIMPLY ENJOY THE WEALTH OF CHESS.



IF YOU ARE A BEGINNER, FELLOW MEMBERS, MR. BARRY FLINK AND MR. JIM BELL, WILL TEACH YOU THE STRATEGIES OF CHESS AND PROVIDE GUIDANCE ALONG THE WAY.

Contact Amanda Chasse, Membership Director, for more information at (404) 442.2678 or

City Club of Buckhead Housekeeping Notes:

City Club's Dress Code is "Business Smart" which means no jacket & tie are required. However athletic wear, sneakers, T-shirts, and shorts are never permitted in the dining room, bar, or private room areas. Appropriate denim is permitted in the Lounge and our private rooms.

When redeeming your food and beverage certificates, please note that it excludes Holidays, Special Club Events, and Private Events. Tax, gratuity, and alcohol are not included unless stated otherwise.

City Club Communication



Find us on LinkedIn and Facebook!



In order to enhance the networking and business connections of our members, we would like to offer you the opportunity to join the City Club Directory. This optional entrance directory will be a platform to promote your business among other members in the club as well as a resource for you to reach out to other professionals.

If you would like to place your business in the City Club Directory, please send the following information to Noy Sankavilode at nsankavilode@cityclubofbuckhead.com.

Company Name and Contact Information

Photo or Logo (2"x3") jpeg or gif

A Brief Description of your Company & your Services

City Club invites you to join our group on LinkedIn! Here you can participate in Club related discussions and connect with fellow members.

City Club is also on Facebook! Take the time to "Like" us and you will receive updates on upcoming events and important information that you will need to know as a City Club member!

A LETTER FROM OUR GENERAL MANAGER...

I want to take this opportunity to highlight the wonderful things that are happening to position this club as one of the "hottest" clubs in Atlanta right now. I'm not even sure I know exactly what that means, but that's how one new member described City Club to me and you should know that you are part of a club that is riding high! Our membership continues to grow with excellent candidates that you have referred to us and we are well over 350 members. This may not seem like a big number, but when you consider that we started with a base membership of about 70 just over two and a half years ago, this is extremely impressive! We added a net gain of 20 members in May and we continue our streak of positive growth every month since we have opened. Combine this with a very active and supportive membership, and you can understand why we are attracting many new business men and women every month.



On a personal note, my wife Kimberly (formerly your Catering Director here at CCB) gave birth to my third son, Griffin James, back on April 13th. His two brothers, Adam and Christian, are breaking him in nicely and we are enjoying waking up every two hours and not getting much sleep!

Thank you for all of your continued support of the club and the staff and please let me know if there is anything that we can be doing better at City Club of Buckhead. We all look forward to taking great care of you and your guests here at the club. Have a great June!

Mario Campuxano

Who To Contact at City Club of Buckhead

WITH QUESTIONS REGARDING:

- BILLING
- DINING RESERVATIONS AT CCB OR ANY RECIPROCAL CLUB
- BOOKING A PRIVATE ROOM
- WEDDINGS AND PRIVATE PARTY INFORMATION
- IN-HOUSE CATERING
- MEMBERSHIP INQUIRIES, REFERRALS, & BENEFITS
- NETWORKING & CLUB SPECIAL EVENTS
- BUYING CONCERT/SHOW TICKETS/SPORTING EVENTS
- SCHEDULING A SPA SERVICE
- PERSONAL TRAINING

CONTACT:

- BARBARA DIXON 404.442.2685
- CONCIERGE 404.442.2600
- AMANDA THOMAS 404.442.2679
- AMANDA THOMAS 404.442.2679
- AMANDA THOMAS 404.442.2679
- AMANDA CHASSE 404.442.2678
- AMANDA CHASSE 404.442.2678
- CONCIERGE 404.442.2600
- ATHLETIC CLUB & SPA 404.442.2660
- ATHLETIC CLUB & SPA 404.442.2660

June 2011

Monday B: 7am-10am L: 11:30am-2pm Club Closes at 3pm		Tuesday-Friday B: 7am-10am L: 11:30am-2pm D: 5:30-9pm		Saturday & Sunday Club Closed		
Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2 \$12 Menu	3	4 No Dinner Service
5 Club Closed	6 Club Closes at 3pm	7 City Club Connection 6pm - 8pm	8	9 City Business Exchange 8:30am-9:30am Executive Speaker Series 11:30am-1pm	10 City Club Consortium 8:30am-10am	11 No Dinner Service
12 Club Closed	13 Club Closes at 3pm	14 \$2 Tuesday \$5 Pizza	15 Breakfast Club 8:30am-9:30am Lunch & Learn 11:30am-1pm	16 New Member Orientation 6pm-7pm \$12 Menu	17 New Member Orientation 8am-9am Father's Day Dinner 5:30pm	18 No Dinner Service
HAPPY FATHER'S DAY Club Closed	20 Club Closes at 3pm	21	22	23 \$12 Menu	24 City Club Consortium 8:30am-10am TGIF 5:30pm—7:30pm	25 Wine Dinner 6pm—10pm
26 Club Closed	27 Club Closes at 3pm	28 City Business Group 8:30am-9:30am \$10 Surf & Turf	29 Chess Club 5:30pm	30 \$12 Menu		

www.cityclubofbuckhead.com

404.442.2600

Atlanta, Georgia 30326

Suite 1850

3343 Peachtree Road NE

CITY CLUB
OF BUCKHEAD

