LUNCH & EVENT RESERVATIONS
852-6996
UCLUBLOUISVILLE.ORG
UNIVERSITY CLUB MANAGEMENT STAFF

General Manager, COO
Bill Rothballe..............852-0054

Controller/Assistant Manager
Angela Shoup.............852-3318
angela.shoup@louisville.edu

Membership Director
Suzanne Phillips..........852-3499
suzanne.phillips@louisville.edu

Executive Chef
Michael Williams........852-3341

Catering Manager
Patricia Bunner........852-0160
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Food Services Manager
Arlesia Sanders..........852-0073
arlesia.sanders@louisville.edu

UNIVERSITY CLUB BOARD OF DIRECTORS

Jeanine Triplett, President
Chief Development and Communications
Officer for the Girl Scouts of Kentuckiana

Michael Wade, VP
College of Business, School of Accountancy

Donna Robbins, Treasurer
Senior Admissions Counselor
Office of Undergrad Admissions

Donna Bartman,
Director Of Human Capital Management
Systems Perf. Improv. & Business Analytics

Marianne Butler
Louisville Metro Council

Larry Ethridge
Retired Attorney, Ackerson & Yann

Robin Harris
Public Services Librarian
Brandeis School of Law

Lowell Katz
Retired M.D.

Diana Brian
ULPD, Administrative Sergeant

Elaine Orr Wise
English Department UofL

Wayne Hall
Retired ULPD, Chief

Julie Dunlevy
Systems Analyst, School of Dentistry HSC

Diana Whitlock
Assistant to Vice Provost for Diversity

Matt Willinger
Executive Director Alumni Rel. & Annual Giving

Brad Shafer
Vice President in VPUA-Admin

Ann C. Hall
Chair of the Dept. of Comparative Humanities

A MESSAGE FROM THE GENERAL MANAGER

Dear Member,

Fall is such a beautiful time of the year. The holiday season is already upon us; a time we spend together while enjoying family and friends. Over the years, many of you celebrate family traditions at the Club. If you haven’t, why don’t you join the members who have? Listed below are great events that you are sure to enjoy.

Friday Seafood Night – November 8th: Come out and enjoy our seafood raw bar, fried seafood and other succulent menu items. It’s a lot, lot, more than your neighborhood fish fry!!!!!!!!!!!

Sunday Brunch – November 10th: You’re sure to go home thinking, why don’t I attend this event more often.

Prime of your Life – November 16th: Celebrate your birthday month at the club. If you are a full dues paying member, your dinner is on us. Another benefit that the members love!!!!!!!!!!

Thanksgiving - November 28th: We usually have reservations for 400 to 500 members which include their family and friends. But let’s not forget the to-go menu for those who want to eat at home.

The Members Annual Holiday Party - December 5th: We follow up with the members annual holiday party. For those of you who have never attended, this is a time the Club gives back to the Membership. Considering the menu we serve, this is the best buy in town to celebrate and entertain you.

Breakfast with Santa – December 7th: Moms, dads, grandmas and grandpas all bring the little one’s to breakfast with Santa.

Sunday Brunch – December 8th: Have you been to a Sunday Brunch lately? They are fabulous!! Another inexpensive way to entertain during the holidays.

Seafood Friday Night – December 13th: One of the members’ favorite events throughout the year.

Prime of Your Life- December 21st: You don’t need to have a birthday to have one of our Chefs cut some of the best prime rib in town. Come to the Club and treat family, friends and yourself.

In closing my holiday message, I am reaching out to you. Please engage in our “Love the Club Campaign”. We have a great need to build back our membership base. Your participation is necessary for our success. If you truly “Love the Club” help us recruit new members. Call Suzanne Phillips, our new membership director, and refer not just one new member but several. Bring someone that may be interested in joining to one of the member events listed above. If you’re happy with our services and want to see the club flourish, please help. Like us on Facebook.com/uclublouisville/. Enjoy viewing all the exciting things happening at the Club.

As always, have a safe and happy holiday season!!!!!!!

We Love you all,

Your University Club Family
Thank you to members who have referred new members to the Club! Your support is so important as we spread the word to increase membership and continue to make the Club a vibrant place for members. Let’s share this unique atmosphere we have at the University Club.

Can we depend on you to support the Club by bringing in new members? **Do you have friends, family members, and business partners who have an interest in the Club?** Would your place of business be interested in our meeting and banquet spaces? Please call today for information. 502-852-0160

Membership is not only open to alumni and staff of U of L, it is open to “Friends” of the university. This includes, but is not limited to, season ticket holders, family members of U of L alumni, U of L donors, and sponsors.

**Membership Ambassadors**

The UClub’s membership director, Suzanne Phillips, and the Membership Committee, are recruiting members to help promote the club. This group of members, the Ambassador Committee, will help the membership and catering directors in promoting the Club through and to the University Club members. If you are interested in being an Ambassador Committee member, please call or email Suzanne at suzanne.phillips@louisville.edu or 502-852-3499.

**A Warm Welcome to our New Members**

William Alvey - University of Louisville
Andrew Dozier - Retired
Georgetta Duncan - Kentucky Hospitality
Carroll Goslee - Dupont Investment Management
Kathleen Gosser - University of Louisville
Ed Haines - Retired, Western Southern Financial
Beverly Johnson - Sisters of Life
Dr. V. Fay Jones - University of Louisville
Whitney & Corey Meadows - US Senate-Attorney
William Quinones - Cardinal Health
Robert Rutledge - Life Safety Services
Thomas Schmitt - LCSW
Grace Smith - Retired, JCPS
William Robert Tinnell - Retired, Accountant

**New UClub Member Benefits**

We are happy to announce a new UClub member benefit. We now have a partnership with JCC giving our members a 15% discount on “The J” membership.

**MEMBERSHIP INCLUDES:**

- State of the Art Cardio Equipment
- Free Weights and Weight Machines
- Group Fitness Classes
- Aqua Fitness Classes
- Two Indoor Basketball Courts
- Three Racquetball Courts
- Personal Training
- Indoor Walking Track
- Steam Room, Sauna, and Whirlpool
- Indoor Heated Lap Pool
- Three Outdoor Pools
- Two Outdoor Playgrounds
- FREE Babysitting

Contact the University Club’s Membership Director, Suzanne Phillips, for more information.

To learn more about JCC, contact them at 502-238-2721 or visit jccoflouisville.org/membership
Greg Fischer was elected Louisville’s 50th mayor in 2010 -- and was sworn in for a third four-year term on January 5, 2019. During Mayor Fischer’s tenure, Louisville has experienced a renaissance, adding 80,000 jobs and 2,700 new businesses, with unprecedented investments in affordable housing. In addition, 20,000 Louisvillians have worked themselves out of poverty or into the middle class. More than $13 billion dollars in capital construction is planned or underway, including 25 new hotels built to support the city’s thriving bourbon and local food tourism, also known as Bourbonism.

Louisville has been named an International Model City of Compassion four times and was a 2018 Top 15 city for attracting millennials.

Governing Magazine named Mayor Fischer Public Official of the Year in 2013. A 2016 Politico survey named him as the most innovative mayor in America, and in 2017, Politico named him among its list of the nation’s most interesting mayors. Mayor Fischer has been elected by the mayors of America to be president of the U.S. Conference of Mayors in 2020.

Mayor Fischer is a national award-winning entrepreneur who started and invested in dozens of businesses, including SerVend International and Iceberg Ventures, a private investment firm. He also co-founded bCatalyst, the first business accelerator in Louisville.

Mayor Fischer is a graduate of Trinity High School and Vanderbilt University. He is married to Dr. Alexandra Gerassimides, the daughter of Greek immigrants who were uprooted during the Greek Civil War. The couple have four adult children.

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Prime Rib Birthday

November 16th, 6 p.m.
- Soup du Jour
- Carved Rib Eye
- Salmon Roulade Florentine with Roasted Garlic Cream
- Grilled Cauliflower & Lentils
- Quinoa
- Battered Broccoli
- Smashed Potatoes
- Salad Bar
- Fruit & Cheese
- Assorted Desserts

December 21st, 6 p.m.
- Soup du Jour
- Carved Rib Eye
- Stuffed Leg of Lamb
- Creamed Spinach
- Carrots
- Mashed Potatoes
- Salad Bar
- Fruit & Cheese
- Assorted Desserts

Sunday Brunch

November 10th, 11 a.m.
- Omelet Station with Waffles
- Pancakes
- Scrambled Eggs
- Bacon & Sausage
- Home Fried Potatoes
- Cheese Grits
- Salmon Benedict
- Fried Chicken
- Pork Medallions with Cranberry
- Asparagus Veloute
- Fresh Spinach
- Fingerling Potatoes
- Soup du Jour
- Salad Bar
- Fruit and Cheese
- Assorted Desserts

December 8th, 11 a.m.
- Omelet Station with Waffles
- French Toast
- Scrambled Eggs
- Bacon & Sausage
- Hash Browns
- Eggs Portuguese
- Vegetable Hash
- Beef Roulade
- Seared Tuna with Mango Salsa
- Risotto with Brie Cheese
- Bouilllon Potatoes
- Broccoli Polonaise
- Soup du Jour
- Salad Bar
- Fruit and Cheese
- Assorted Desserts

$16.95++

Breakfast of Champions
Tuesday, November 12th, 7:30 a.m.

Guest Speaker
Mayor Greg Fischer

Greg Fischer was elected Louisville’s 50th mayor in 2010 -- and was sworn in for a third four-year term on January 5, 2019. During Mayor Fischer’s tenure, Louisville has experienced a renaissance, adding 80,000 jobs and 2,700 new businesses, with unprecedented investments in affordable housing. In addition, 20,000 Louisvillians have worked themselves out of poverty or into the middle class. More than $13 billion dollars in capital construction is planned or underway, including 25 new hotels built to support the city’s thriving bourbon and local food tourism, also known as Bourbonism.

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Breakfast $20 Inclusive
THANKSGIVING 2019
Thursday, November 28th, 11 A.M.– 1:30 P.M.

CARVING STATION
Rib Eye of Beef with Natural Gravy & Henry Bain Sauce
Smoked Ham with Mustard and Port Wine Sauce

ENTRÉE
Roasted Turkey & Gravy
Corn Bread Stuffing
Apple Sausage Stuffing
Stuffed Fillet of Sole
with Crab & Scallops
Lobster Sauce

BREAKFAST
Omelet Station with Waffles
Scrambled Eggs
Home Fried Potatoes
Cheese Grits
Fried Apples
Corned Beef Hash
Bacon & Sausage Links
Pancakes

SALADS
Seasonal Greens
Spinach Salad
with Cranberries, Pecans, Goat Cheese
Marinated Cucumber Salad
Raisin & Carrot Cranberry Relish
Apple & Pear Waldorf Salad

SIDES
Mashed Potatoes
Macaroni & Cheese
Butternut Squash
Corn Pudding
Sweet Potatoes
Green Beans Amandine

SEAFOOD
Fresh Salmon
Shrimp Cocktail
Oysters on the Half Shell
Smoked Trout
Mussels
Scallop

KIDS MENU
Chicken Strips & Sauces
Grilled Cheese
Hot Dogs
Waffle Fries

Adults $32.95++
Children 6-12 $13.95++
5 & under, free

CARRY-OUT

CHOOSE YOUR ENTREE
Rib Eye of Beef
Natural Gravy
Henry Bain Sauce & Horseradish Sauce
$135.00

Stuffed Fillet of Sole
with Crab & Scallops, Lobster Sauce
$95.00

Roasted Turkey & Gravy
Apple & Sausage Stuffing
$85.00

Smoked Ham
with Madeira Sauce
$85.00

CHOOSE 3 SALADS
Seasonal Greens
Spinach Salad
with Cranberries, Pecans, Goat Cheese
Marinated Cucumber Salad
Raisin & Carrot Cranberry Relish
Apple & Pear Waldorf Salad

CHOOSE 4 SIDES
Mashed Potatoes
Macaroni & Cheese
Butternut Squash
Corn Pudding
Sweet Potatoes
Green Beans Amandine

CHOOSE 1 DESSERT
Fruit Cobbler
Pumpkin Pie
Apple Pie
Pecan Pie
**November Fish Fry**
Friday, November 8th, 5:30 p.m.
- Cold Seafood Display
  - Salmon
- Oysters on the Half Shell
- Shrimp Cocktail
- New England Clam Chowder
- Fried Cod, Shrimp, Scallops, Clams
- Pot Roast
- Corn Pudding
- Cauliflower Puree
- Polenta with Parmesan & Sundried Tomato
- Assorted Salad Bar
- Fruit & Cheese
- Assorted Desserts

5:30 p.m.
$16.95++

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**December Fish Fry**
Friday, December 13th, 5:30 p.m.
- Cold Seafood Display
  - Salmon
- Oysters on the Half Shell
- Shrimp Cocktail
- Seafood Tortilla Soup
- Fried Cod, Shrimp, Scallops, Clams
- Beef Stroganoff
- Creamed Spinach
- Smashed Potatoes
- Braised Red Cabbage
- Assorted Salad Bar
- Fruit & Cheese
- Assorted Desserts

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**The Louisville Executives Club**
Tuesday, December 10th, 11:30 a.m.

- Guest Speaker
  - Anne McKune

Presentation
12:30 p.m. to 1:00 p.m.

The Louisville Executives Club presents Anne McKune, Director of Philanthropy at the Community Foundation of Louisville. Anne will speak about the popular giving vehicles available at the Foundation and will discuss ways the Foundation can help you make the most impact through your charitable giving.

The Community Foundation of Louisville is a force for good. As a leader in philanthropy, they collect donors, non-profits and civic partners to create lasting impact in a community so people and place thrive.

Lunch $20 Inclusive

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**Breakfast with Santa**
Saturday, December 7th, 9am

- Muffins & Pastries, Assorted Cereals, Fresh Fruit
- Pancakes, French Toast, Home Fried Potatoes
- Bacon & Sausage, Fried Apples, Cookies

$15.95++
Many years ago the University Club adopted the Children at Cochran Elementary School. Over the years, the Club has hosted breakfast with Santa for approximately 250 kids. Ardi’s Bears has partnered with us ensuring the children have a holiday toy by donating a Teddy Bear for every child in attendance.

We are asking you to join in and donate a child’s coat, slightly used pair of shoes or even canned goods. Let’s not forget how fortunate we are. Please help us in sharing the holiday and the University Club spirit with these children.

The deadline for donations is Friday, December 6th. The drop off location is the University Club Office. Thank you for your generosity.

Call 502-852-6996 with any questions.
# Annual Holiday Party

**Thursday, December 5th, 5:30 p.m.**

**Passed Hors d’Oeuvres**

### CARVING STATION
- Rib Eye of Beef
- Lamb Chops Provencal

### SLIDER SATION
- Ground Chuck
- Salmon
- Tuna

### HOT SEAFOOD
- Fried Catfish
- Fried Calamari
- Crab Cakes
- Jambalaya

### COLD SEAFOOD DISPLAY
- Oysters on the Half Shell
- Shrimp Cocktail
- Crawfish
- Smoked & Roasted Salmon
- Little Necks

### SHORT RIB & POTATO BAR

### RISOTTO STATION

### SPRING ROLL STATION
- Fruit & Cheese
- Assorted Desserts
- Coffee Station

$29.95++
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Meeting Dates
- Executive/Finance Meeting - Nov. 11th at Noon
- Board Meeting - Nov. 13th, 8:15 a.m.

Business Meetings
- Nov. 11th at Noon
- Nov. 13th, 8:15 a.m.
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<td>Fried Chicken Wrap Station</td>
<td>$10 Tuesday Grilled Pork Chops Pasta Station</td>
<td>Spaghetti &amp; Meatballs Carved Leg of Lamb</td>
<td>$10 Thursday Pot Roast &amp; Gravy Burrito Station</td>
<td>ANNUAL HOLIDAY PARTY</td>
<td>SEAFOOD FRIDAY Buffalo Chicken Tenders Cod &amp; Clams Shrimp &amp; Scallops Fresh Seafood Display</td>
<td>BREAKFAST WITH SANTA</td>
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<td>SUNDAY BRUNCH</td>
<td>Fried Chicken Sloppy Joes</td>
<td>$10 Tuesday Pulled BBQ Pork Baked Potato Bar Louisville Exec. Club 11:30 am</td>
<td>Chicken &amp; Dumplings Carved Brisket of Beef</td>
<td>$10 Thursday Meatloaf Quesadilla Station</td>
<td>SEAFOOD FRIDAY Lasagna Cod &amp; Clams Shrimp &amp; Scallops Fresh Seafood Display</td>
<td>FISH FRY NIGHT</td>
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<td>$10 Tuesday Jambalaya Pub Grub Station</td>
<td>Chef’s Choice Carved Prime Rib</td>
<td>$10 Thursday Chef’s Choice</td>
<td>SEAFOOD FRIDAY Chef’s Choice Cod &amp; Clams Shrimp &amp; Scallops Fresh Seafood Display</td>
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WE ARE CLOSED FOR WINTER BREAK December 22nd, 2019 thru January 5th, 2020

THE BUSINESS OFFICE WILL OPERATE WITH LIMITED HOURS DURING SHUTDOWN
THE HOLIDAYS ARE FAST APPROACHING
PRIVATE DINING ROOMS AVAILABLE THROUGHOUT THE SEASON

Book your Holiday Party at the University Club on any of the following dates and receive a 5% Discount
Friday, December 6th - Friday, December 13th
Saturday, December 14th - Friday, December 20th - Saturday, December 21st

For Details Contact Patricia Bunner 852-0160

From Our Family To Yours
Thank you! For Your Holiday Donations