











Palmetto Club - April 2017



Sun	Mon	Tue	Wed	Thu	Fri	Sat
<p>THE PALMETTO CLUB HOURS: Office Mon.-Fri. 9am-5pm Breakfast Tue.-Thurs. 7:30-9am Lunch Mon.-Fri. 11:30am-2pm Dinner Tue.-Sat. 5pm -9pm Tap Room Bar Tue.-Sat. 4pm Brunch Sundays 11am-2pm</p>						<p>1 USC Vs. Gonzaga 6:09 p.m. Go Gamecocks!</p> 
<p>2  Dallas at 6:00 p.m. Sunday Brunch 11 a.m. - 2p.m.</p>	<p>3  TBD</p>	<p>4</p>	<p>5 Member Appreciation Happy Hour Tap Room 5:00-6:30 p.m.</p>	<p>6  Opening Night</p>	<p>7 The Masters Golf April 3rd – The Master's Kickoff Tap Room @ 4:00pm</p> 	<p>8 Tournament April 9th</p>
<p>9 Sunday Brunch 11 a.m. - 2p.m.</p>	<p>10 Club Ambassador Georgia Cooper's 55th Anniversary</p>	<p>11  Spring Winestock McMeekin Room 6-8p.m. Open to all Members</p>	<p>12 Member Appreciation Happy Hour Tap Room 5:00-6:30 p.m.</p>	<p>13 Fried Oyster Night Tap Room 5:00 - 9:00 p.m.</p>	<p>14 RBC Heritage April 10th –</p>	<p>15 Tournament April 16th</p> 
<p>16 Easter Sunday BRUNCH  11 a.m. - 2 p.m.</p>	<p>17</p>	<p>18</p>	<p>19 Member Appreciation Happy Hour Tap Room 5:00-6:30 p.m.</p>	<p>20</p>	<p>21 Lobster Night Palmetto Room 6:00 - 8:00 p.m.</p>	<p>22</p>
<p>23 Sunday Brunch 11 a.m. - 2p.m.</p>	<p>24 Administrative Professionals Appreciation Week Monday, April 24 - Friday, April 28</p>		<p>26 HAPPY ADMINISTRATIVE PROFESSIONALS DAY Member Happy Hour Tap Room 5:00-6:30 p.m.</p>	<p>27</p>	<p>28</p>	<p>29 Fried Oyster/Shrimp Dinner Special Tap Room 5:00 - 9:00 p.m.</p>
<p>30 Sunday Brunch 11 a.m. - 2p.m.</p>						

Reminders

- Did you know that the Tap Room offers a breakfast buffet every Tuesday, Wednesday, and Thursday from 7:30-9:00 a.m. for only \$5 per person?
- Join us for the excitement surrounding The Masters Golf Tournament in Augusta, GA from Monday, April 3rd through Sunday, April 9th. Join us on Friday, April 7th at 4p.m. when all Members are invited to kickoff the final rounds of the tournament. Join James in the Tap Room to sip Azaleas and nibble on traditional pimento cheese & egg salad sandwiches.
- Join us to celebrate Mrs. Cooper's 55th Anniversary with The Palmetto Club for lunch Monday, April 10th for a piece of cake while it lasts.
- The 49th Annual RBC Heritage is taking place on Hilton Head Island, SC on Monday, April 10th through Sunday, April 16th.

Looking Ahead

- Look forward to the next Wine Dinner at The Palmetto Club in May!
- Allow us to assist you in planning a memorable occasion for family, friends, and business associates. We have the perfectly suited space for your next event, whether it is our spacious Ballroom or one of our other great private banquet rooms. For room availability and to request a banquet packet with menu selections, please contact our Catering Director, Windy Tidwell by calling The Club at (803) 771-8767, or emailing her at cateringdirector@palmettoclub.org.

View menus on our website www.palmettoclub.org
Call (803)771-8767 for more information or to book a reservation.

Save the Date

- USC's Graduation coming up Friday, May 5th. Please book reservations early as we are filling up fast!
- Treat your special ladies to The Palmetto Club's Mother's Day Brunch coming up Sunday, May 14th 11am-2pm.
- The Club's Annual Shrimp Boil & BBQ is coming up on Thursday, May 18th to kickoff the summer!
- Burgers N' Brew in the Tap Room will begin alternating on Fridays and Saturdays beginning in May.
- Speaker Series with John Sherrer of the Historic Society is coming up on Wednesday, May 24th in conjunction with the Member Appreciation Happy Hour from 5-6:30pm.

THE PALMETTO CLUB NEWSLETTER



Members

Welcome our newest Palmetto Club Members!

March

♦ **Mr. Michael "Shawn" Powers ~ SC Department of Juvenile Justice**

Sponsors: Mr. John Jay Pavlick, Mr. William E. Gunn, Mr. H. Freeman Belser

♦ **Mr. Daniel Weekley ~ Dominion Resources**

Sponsors: Mr. H. Donald McElveen, Mrs. Kristen M. Beckham, Mr. J. Hagood Ellison, Jr.

♦ **Dr. Alan H. Brill ~ Midland ENT PA**

Sponsors: Mr. Richard H. Cohn, Sr., Mr. J. Donald Dial, Jr., Dr. Jack Gottlieb

♦ **Mr. G.N. "Butch" Wallace ~ State Farm Insurance Co.**

Sponsors: Mr. Thomas A. Collins, Senator John Courson, Mr. David C. Lockwood, III

♦ **Mr. James M. Dye, III ~ Dixon Wells**

Sponsors: Mr. Austin Irish, Mr. John F. McCabe, Mr. Taylor E. Stevens

♦ **Mr. Melvin Wayne "Trey" Cockrell, III ~ Cockrell Law Firm, P.C.**

Sponsors: Mr. Michael E. Gunn, Mr. Edwin D. Givens, Mr. H. Freeman Belser

♦ **Mr. Wallace Herbert "Jay" Jordan, Jr. ~ Wallace Jordan, Jr. Attorney at Law**

Sponsors: Mr. Michael E. Gunn, Mr. H. Boyd Brown, Mr. Mark C. Harmon

♦ **Mrs. Elizabeth Herlong Broydon ~ Wine & Spirits Wholesalers Association of SC**

Sponsors: Mr. Thomas E. Collins, Mr. Joe E. Berry, Jr., Mr. Steve Baker

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Membership has its perks!

Be an ambassador for The Palmetto Club by referring your friends and colleagues for membership. As an incentive for being the lead sponsor of a new member, the Palmetto Club will provide you with a \$100 credit towards food and beverage. Credits may only be used for food and beverage usage and will be applied to your account after the prospective member is approved by the Board of Governors. If there is someone you think would be interested in becoming a member at the Palmetto Club, please reach out to Cara Hardy, Director of Membership, at directorofmembership@palmettoclub.org or (803) 771-8767.

Spring Winestock

McMeekin Room

Tuesday, April 11th from 6:00 p.m. - 8:00 p.m.



We cordially invite all Palmetto Club Members to drop in to sample wines from your favorite local vendors. Wine locker owners and all Club Members have the opportunity to purchase wine at a discount. Light hors d'oeuvres will be available

The Club has a limited number of lockers available, call to sign up.
Contact Hannah Bradberry, Member Relations (803) 771-8767

Easter Sunday BRUNCH



Salads & Displays

Romaine, Spinach, & Spring Mix

Boiled Eggs, Almonds, Carrots, Cucumbers,

Grape Tomatoes, Red Onions, Croutons, Parmesan,

Gorgonzola, Cheddar, Black Olives, & Bacon

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Club Signature Potato & Chicken Salad

Carolina Plantations Grain Salad

With Roasted Vegetables

Smoked Seafood Display

Fresh Fruit Display

Soup Station

Heirloom Tomato Bisque

With Fresh Basil

Carving Stations

Prime Rib

Au Jus & Horseradish Cream

Honey Roasted Ham

Kid's Station

Chicken Strips

Tater Tots

Gummy Bears and Jumbo Marshmallows

Sunday, April 16, 2017
11:00a.m. — 2:00p.m.

Main Buffet

Roasted Leg of Lamb

With Mint Jelly & Rosemary Au Jus

Bronzed Salmon

With Honey Bourbon Syrup

Rolled Pork Loin

Stuffed with Mushrooms & Brie

Southern Fried Chicken

Herb Roasted Red Potatoes

Wild Rice Pilaf

Country Style Green Beans

Baked Macaroni & Cheese

Corn Maque Choux

Eggs Florentine with Charon Sauce

Hash Brown Casserole

French Toast

Bacon & Country Ham

Dessert Station

To include assorted Cakes & Pies,
Flourless Chocolate Torte, Croissant Bread
Pudding, Banana Pudding, Strawberries &
Cream, Cookies, & Dessert Bars

\$30.00++ per person

\$10.00++ for kids 12 and under

Free for kids 3 and under

Reservations Required by Thursday, April 13th
Please Call (803) 771-8767

Lobster Night

Friday, April 21st 6:00 p.m.



Whole Maine Lobster Dinner

Chef's Select Sides and Dessert

Single Lobster Plate \$40 ~ Double Lobster Plate \$65

Reservations Required

Please call (803)771-8767 to book your reservation by 3:00 p.m. Wednesday, April 19th.