



Owner Renata Martoni with
Chef Uriah Harris

THE GOETCHIUS HOUSE

Iconic Property in Columbus Historic District

The Goetchius House is much more than a restaurant, it has been a community gathering place for more than 100 years. A guest can enjoy many intangible elements during a visit including a historic ambiance with rich details that allow people to be transported to a different time.

By R. Caligaris • Photography By S.Saxon

For roughly 30 years, the Goetchius House was the pinnacle dining choice in Columbus, and the preferred venue for weddings, graduations, proms and other special days. SVM spoke to Sunny Devise, PR and Marketing Manager at the Goetchius House to learn more about the history, and some of the activities and special events that the venue can host.

Can you share more about the history of The Goetchius House and how it enhances the event experience? Richard Rose Goetchius originally built the iconic house for his bride, a Southern Belle named Mary Anne Bennett. With only 4 family owners from 1839 until present, it has been a labor of love from the start. Goetchius arrived in Columbus in 1834 as an architect and builder with the vision of building a New Orleans Garden District style home. He oversaw the entire project, and it stayed in his family until the late 1960's at the original location at 204 11th Street. It was a well known property from the 1920's until in the 1960's when Dr. Mercer Blanchard, and his son by the same name, rented the house for their pediatric practice. After being donated to the Historic Columbus Foundation in the 1960's by original family members, it was destined to become a parking lot in 1969.

This historic home was then bought by Jim Woodruff, Jr. and moved to its current location. He began a major renovation and opened "The Goetchius

House Restaurant" in 1972 but regretfully only saw part of its glory as he passed away in 1975. The restaurant was then acquired by restaurateur Werner Bludau and was renamed "Bludau's Goetchius House." In August 2021 Matthew Lapides and Renata Martoni purchased the property, and after another major renovation, it was reopened to the public in December 2023.

The food at the Goetchius House is known for its freshness. How much of the food served is sourced from your on-site garden or local farmers?

We decided to walk the talk and grow our own selections of produce and herbs. We currently have a dedicated farm space on the property of roughly 1,000 sq ft that contains twelve above ground planting beds, each with a pair of composing containers in which our kitchen supplies organic materials. With more than a dozen produce varieties, and even more fresh herbs, our fresh dishes are using more of our own produce each week.

Are there specific days or times when the venue is available for private events?

In a span of 7 months, the Goetchius House has hosted more than 100 public and private events for families, businesses, schools and foundations. With nearly 9,000 sq ft under roof and nearly one acre of land, there is a great deal of flexibility to host groups ranging from 20 to 250 people. Our team loves serving others, that's part of the culture set by the owner, Renata.

At the heart of our venue is your acclaimed chef. What makes him unique? Our chef Uriah Harris was ready for the opportunity and challenge long before our grand opening. He is local, in fact he was born right on base at Fort Benning. Today, Uriah is an integral part of the family and the kitchen's heartbeat. He brought a deep understanding and appreciation of regional ingredients and culinary traditions, creating dishes that resonate with the local culture and palate. Having a local chef fosters community pride and helps position the region as a notable destination for food enthusiasts.

Your bar is a destination in itself. What can guests expect from your master mixologist? Our bar, *Bardot*, named after the famous French Actress Brigitte Bardot was a great match for the French Garden New Orleans style of architecture of the Goetchius House. We wanted to elevate our beverage experience through expertly crafted cocktails that highlight quality ingredients and innovative delivery. Our skilled mixologist has deep knowledge of flavor profiles, spirits, and mixology methods, allowing the creation of unique and personalized drinks that can cater to diverse tastes and preferences.

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The Goetchius House offers more than just a beautiful space and exceptional food. What are some of the activities and special events that the venue can host? From the beginning, the vision of The Goetchius House extended far beyond dining. We see ourselves as a community hub that promotes a healthy holistic lifestyle by hosting wellness workshops, fitness classes, lifestyle programs, themed parties, family craft events and specialty culinary events to help to build strong, lasting relationships within the neighborhood. Specifically, some of our recent on site programs included paint therapy for stress reduction, meditative nature walks, several Yoga programs, making intention candles, tie dye class, jazz improvisation sessions, live music, comedy shows, and weekly karaoke.

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For those looking to unwind, you offer on-site yoga sessions. Can you tell us more about it? Yoga is a great way to relax and rejuvenate. At the Goetchius House, we hold a selection of classes in a serene and calming environment to enhance the practice's relaxing and restorative benefits. The peaceful atmosphere of the Goetchius House provides an ideal backdrop for yoga, allowing participants to fully immerse themselves in the experience without the distractions of everyday life. SVM

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To learn more about The Goetchius House or to make a reservation visit:
405broadway.com
or call 706.800.4405
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