

# CONNECTIONS

AMARILLO CLUB 2024 JANUARY - FEBRUARY NEWSLETTER



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A MESSAGE FROM YOUR

# General Manager

*Happy New Year!*

I hope everyone had a safe and prosperous holiday season. It is my favorite time of the year at the Club. It is wonderful to see all the families gather at Thanksgiving Brunch and Brunch with Santa.

I would like to say **THANK YOU** to our members for their overwhelming contributions to the employee holiday fund. These generous gifts ensure that our employee families, many who work behind the scenes, can celebrate the holidays. Secondly, I would like to thank those who hosted their business and family holiday parties at the club.



## David Schmidt

GENERAL MANAGER

806.373.4361

david@amarilloclub.com

Looking forward, we have some great events planned at the Club in January. We will resume our weekly Sunday Brunches on January 7. We will host our always popular Prime Rib Night on January 17. Be sure to make your reservations early. Our Women's Wine Sorority will convene on Thursday, January 18, where we will celebrate the iconic TV classic, *Friends*. Then, on January 25, we will kick off our Passport Dinner Series with a journey to China. These will continue throughout the year and we will stamp the given passport each stop of the way!

February has some great events in store as well. We host our incredible Chef's Table on February 7. This event is always a sell-out, so make your reservations now. We will be serving several wonderful specials on Valentine's Day. We hope that you choose to celebrate your sweetheart with us. And back by popular demand, Boozy Bingo, second edition, will be hosted on February 22. Everyone who attended the first iteration of Bingo had an incredible time!

Finally, we will be utilizing some winter low-traffic times to take care of maintenance items that are the signs of a well-used club. We apologize in advance for any inconvenience.

*See you at the Club!*



# Club Management



**TARAH KARLIN**  
Catering Director



**LAUREN WHITLEDGE**  
Executive Chef  
Food & Beverage Director



**JACI MORGAN**  
Membership &  
Marketing Director



**ALONDRA SANTOS**  
Assistant Catering Director



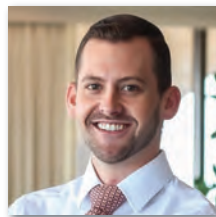
**JESSI RAMON**  
Sous Chef



**ZAPRYCE JOHNSON**  
Marketing Assistant



**BRIAN MOORE**  
Banquet Manager



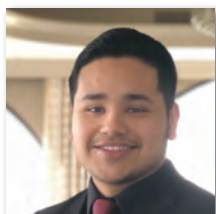
**JAKE JENKINS**  
Food & Beverage Manager



**BAILLEY SCHRADER**  
Office Manager



**HOLLY STEWART**  
Dining Room Manager



**JOEVANNY VAZQUEZ**  
Bar Manager



**ANDREA MATA**  
Receptionist



**BETZABETH PEREZ**  
AM Chef de Partie



**ROBERT POWERS**  
PM Chef de Partie

## Board of Directors

### CO-PRESIDENTS

Michele Agostini  
Becky McKinley

### VICE PRESIDENT

Reese Beddingfield

### TREASURER

Bogdan Stanca

### DIRECTORS

Aaron Emerson  
Jerry Hodge  
Margaret Hodge  
Mike Hughes  
Andy Marshall  
Amy-Beth Morrison  
Steve Pair  
Chris Reed  
Lizzie Smith  
Rachelle Tuls  
Alan VanOngevalle  
Greg Wright



**AMARILLO CLUB**

# MEMBER SPOTLIGHT

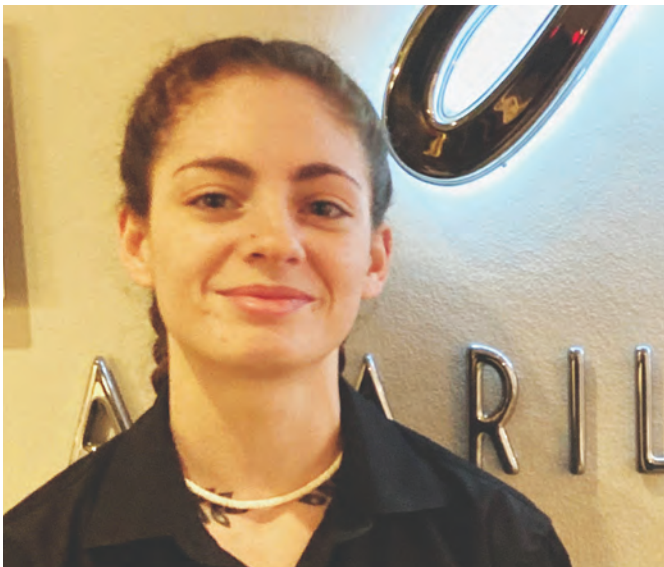


## THE CUNNINGHAMS

Leslie and Craig Cunningham have enjoyed the Amarillo Club views, food, and staff since 2016. They love sitting in Club 30 Bar, early dining before the Amarillo Symphony, and events like the Dalmore tasting the most.

Leslie is an Associate Broker with Keller Williams, specializing in residential and luxury homes. Craig retired as an IT Architect with IBM after 38 years and now consults for industrial B2B and B2C clients globally. They both are Panhandle natives and consider Amarillo home.

# EMPLOYEE SPOTLIGHT



## EMILY MERRYMAN

“Hey, I’m Emily. The Amarillo Club has been my second home for a year now. I have made really good friends and met some great people serving here at the Club. My home is my favorite place to be other than the Club. I love to be creative and aspire to be a professional tattoo artist!”

Emily is fun-loving and is a great server! She brings amazing energy to the team and always has a positive attitude. Emily is also our new Employee of the Month!



# Entertainment



**YVONNE PEREA**  
January 17



**PASSPORT DINNER**  
January 25



**DAN HANSON**  
February 14

## DRESS CODE

The Amarillo Club's dress code serves to uphold the exclusivity and etiquette of the private club experience. We thank you for your cooperation in adhering to our dress code.

### MAIN DINING ROOM

- Jackets and ties are not required for gentlemen.
- Clothing should be modest in nature.
- Jeans are acceptable provided they are not faded/torn.
- No T-shirts or athletic apparel.
- Gentlemen should remove hats.
- Shorts and resort wear are allowed at lunch during the summer months.

### CLUB 30

- Hats may be worn; however, the bill must face forward.
- Athletic apparel is permitted.
- No swimwear, sweatpants, hoodies, torn, tattered or ripped clothing, beanies, muscle shirts or tank tops, or clothing with offensive messaging or lettering.

Cell phone use is restricted to non-dining areas such as the reception area, elevator foyer, or business office hall area. This allows everyone to enjoy their dining experience.



Please keep cell phone in silent mode.

# EVENTS

in this issue

**Main Dining Room Closures:** January 9, 13, 19, 20, 26 | February 9, 20



Events with below minimum reservations are subject to cancellation. All events are by reservation only.  
Reservations that do not cancel within 24 hours will be charged full price for the event.





806.373.4361

# JANUARY 2024

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 Club Closed	2	3	4	5	6
7 BRUNCH 10:30 AM - 1:00 PM	8	9 MDR Closed	10	11	12	13 MDR Closed
14 BRUNCH 10:30 AM - 1:00 PM	15	16	17 PRIME RIB NIGHT 5:30 PM	18 WINE SORORITY FRIENDS 4:30 - 6:30 PM	19 MDR Closed	20 MDR Closed
21 BRUNCH 10:30 AM - 1:00 PM	22	23	24	25 PASSPORT DINNER CHINA 6:00 PM	26 MDR Closed	27
28 BRUNCH 10:30 AM - 1:00 PM	29	30	31			



806.373.4361

# FEBRUARY 2024

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
4 BRUNCH 10:30 AM - 1:00 PM	5	6 ANNUAL MEMBERSHIP MEETING 7:00 PM	7 CHEF'S TABLE DINER EN ROUGE 6:30 PM	8	9 MDR Closed	10
11 <i>Valentine's</i> BRUNCH 10:30 AM - 1:00 PM	12	13	14 <i>Valentine's</i> DINNER SPECIAL 5:30 PM	15	16	17
18 BRUNCH 10:30 AM - 1:00 PM	19	20 MDR Closed	21	22 BOOZY BINGO 7:00 PM	23	24
25 BRUNCH 10:30 AM - 1:00 PM	26	27	28	29		



# HAPPY

A DIVISION OF CENTENNIAL BANK

**Business is busy and there are plenty of things to worry about. Don't let your bank be one of them.**

Having a strong financial partner in an uncertain economy is paramount to your business' success.

Happy State Bank's patience, perseverance, commitment, and resilience have created a fortress balance sheet. Never have doubt in your money or your business' future with Happy State Bank.

**HappyBank.com** A Home BancShares Company (NYSE: HOMB)



**Ready to Make 2024  
Your Healthiest Year Yet?**

*Let Dr. Amy Cosgrove Help!*

**What Are Dr. Cosgrove's  
Patients Saying?**

"Dr. Amy Cosgrove was amazing. She was so kind and patient with me...I am finally on the road to recovery. I will highly recommend her to everyone I know." -Sue, Google Review



*Happy New Year*

for an appointment  
806-223-0900







# JANUARY 17

## Prime Rib Night

Join us for an Amarillo Club favorite!

**Time:** 5:30PM

**Location:** Main Dining Room

**Price:** \$42/person

**Entertainment by:** Yvonne Perea

**Suggested Dress:** Club Casual





WE WISH YOU A HAPPY

*new year*



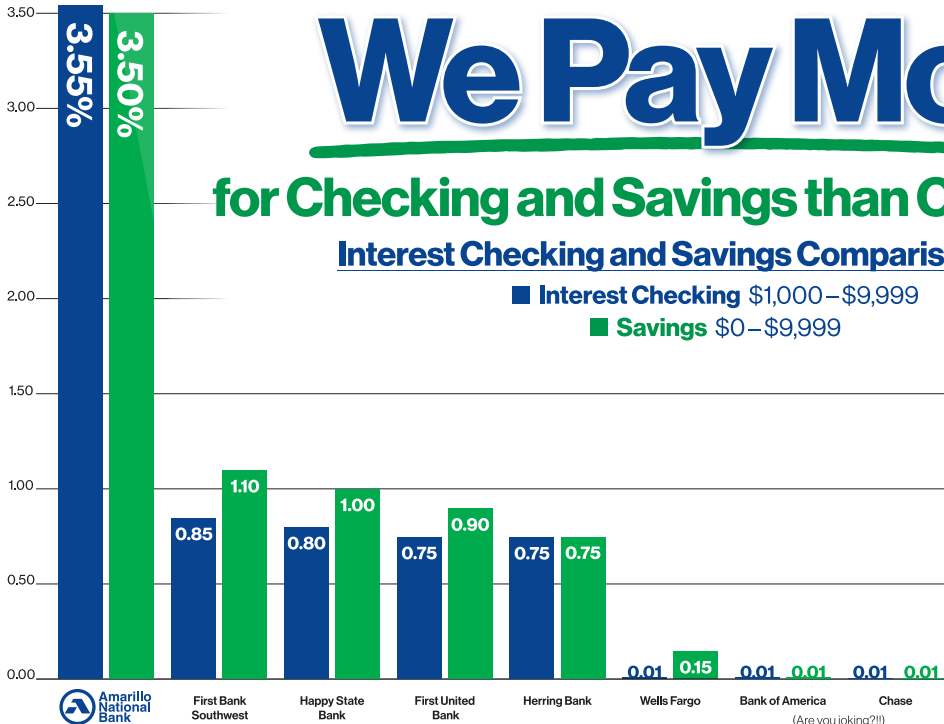
2024 TOYOTA  
HIGHLANDER



2024 VOLKSWAGEN  
ATLAS CROSS SPORT



Street Toyota & Street Volkswagen of Amarillo



# We Pay More

for Checking and Savings than Other Banks!

Interest Checking and Savings Comparison APY%\*

■ Interest Checking \$1,000 - \$9,999

■ Savings \$0 - \$9,999

Personal Interest Checking	
Amount	APY*
\$1,000 - \$9,999	3.55%
\$10,000 - \$99,999	3.75%
\$100,000 - \$999,999	4.25%
\$1,000,000 - Up	5.00%
Savings	
Amount	APY*
\$0 - \$9,999	3.50%
\$10,000 - \$99,999	3.60%
\$100,000 - Up	4.10%



**We're committed to paying you a Great Rate.**

Member FDIC

\*Annual Percentage Yield (APY) is effective as of November 15, 2023. Rates are variable and subject to change daily. For Personal Interest Checking Account, \$50 minimum deposit required to open, \$1,000 average daily balance is required to earn interest. For Personal Savings Account, a minimum deposit of \$30 is required to open account. Fees may reduce earnings.



# Braised Beef

## WITH HORSERADISH GRAVY

This recipe for low and slow braised chuck roast can be served with vegetables and rice, mashed potatoes, or shredded and served with pasta. It's a perfect dish to make when it's cold outside and your ideal Sunday consists mainly of hibernation. By marinating the beef for 24 hours you build in flavor for the entire dish.



### Ingredients:

---

#### MARINADE

2 sliced shallots  
1 sliced carrot  
2 sliced yellow onions  
1 piece of celery, chopped  
1 bay leaf  
1 sprig thyme  
6 whole peppercorns  
2-3 whole cloves, optional  
3 cups red wine  
3 cups white wine  
1 tsp ground ginger  
1 sprig marjoram  
1 sprig rosemary

#### FOR THE BRAISE

1 carrot, sliced  
1 onion sliced  
4 slices good bacon, rough  
chopped  
1 sprig rosemary  
1 sprig thyme  
4 cups beef stock

#### SAUCE

1 tbsp cornstarch  
2 tbsp creamy horseradish  
2 tbsp sour cream or crème fraîche

### Method:

---

To make the marinade, sauté the vegetables until lightly browned. Add the herbs and the wine and bring to a simmer for 20 minutes. Cool completely. Place the roast in the marinade and marinate in the refrigerator for 24 hours. Make sure to turn it over a few times.

Remove the roast from the marinade and pat dry. Cover the roast completely with salt and pepper and brown each side of it in a large skillet. Strain the marinade and reduce it to about 1 cup of liquid. Set aside.

Preheat the oven to 325.

In a roasting pan with high sides, or a dutch oven, place the carrots, onion, chopped bacon, and herbs. Then place your roast on top of the vegetables. Pour in your marinade reduction and the beef stock. Place the lid on the pot or cover tightly with aluminum foil. Braise for 2 ½ to 3 hours. You want the meat to be fork tender. Remove the meat to a carving board. Then, strain your braising liquid into a saucepan. At this point you can thicken the braising liquid with a mixture of cornstarch and water (1 tbsp cornstarch to 3 tbsp water). If you don't like horseradish just add salt and pepper to taste and enjoy. If you do, then add the horseradish and sour cream to your sauce and add salt and pepper to taste.

# Enjoy!



WINE SORORITY:  
**F·R·I·E·N·D·S**



**JANUARY 18**

4:30PM - 6:30PM | Main Dining Room Bar | \$45/Person | Club Casual

# Holiday Club Life



## New Members

Josh Franklin

Allison Franklin

Cathy Schick

Gary Meador

Brent Turner

Sarah Turner

Steven Gormley

Susannah Dorton

Colby Flaming

Allyson Flaming

Joe Garcia

John Akerman

Jennifer Akerman

Hector Mendoza

Hector Flores

James Boston

Evyonne Boston

Andrea Giroir

Robert Giroir

Cody Welch

Lezly Welch

Steve Malcolm

Cheryl Malcolm

Scott Schwind

David Cleavinger

Amy Glenn

Briss Vankranenburg

Thomas Vankranenburg

Lance Ollinger

Dan Sawyer

Dawn Easley





## 1 Year Anniversaries

Spencer Hanes	Cory Schlegel	Greg McGibboney
Lacy Hanes	Ashlye Schlegel	Jackie McGibboney
Scott Richardson	James Peavey	Coby Nichols
Sonia Richardson	Carey Peavey	James Bacon
Stephanie Fretwell	Suzanne Talley	Robin Bacon
Justin Clark	Doug Morrison	Matthew West
Summer Clark	Amanda Morrison	Heather West
Jarvis Hampton	Gilbert Torres	Travis Wheat
Nancy Hampton	Read Barnhill	Erica Wheat
Lindsey May	Russell Johnson	
Armando Pando	Ismael Burciaga	



# Passport DINNER SERIES

## HOW IT WORKS

JOIN US EVERY OTHER MONTH, AS CHEF LAUREN AND HER TEAM EXPLORE DIFFERENT CUISINES OF THE WORLD WITH OUR PASSPORT DINNER SERIES.

WE WILL STAMP EACH COUNTRY IN YOUR PASSPORT BOOK.

EACH VISIT WILL EARN FOOD AND BEVERAGE PERKS!

COME TO EVERY PASSPORT DINNER & RECEIVE THE LAST ONE FOR FREE!

## DESTINATIONS

- ☒ CHINA
- ☐ INDIA
- ☐ FRANCE
- ☐ GERMANY
- ☐ SPAIN
- ☐ ITALY

\*Not in specific order

## INFORMATION

JANUARY 25

6:00 PM

MAIN DINING ROOM

\$65 / PERSON

CLUB CASUAL

SURPRISE ENTERTAINMENT!



## PASSPORT



Surname

Given Name

Nationality

United States of America

Date of Birth

Place of Birth

Date of Issue

January 25, 2024

Date of Expiration

November 30, 2024

Authority

Amarillo Club

USA

Every Other Month  
January - November





# ANNUAL MEMBERSHIP MEETING

Join us for the Annual Membership Meeting  
with complimentary appetizers and drinks to follow!

**TIME: 7:00PM**

**LOCATION: MAIN DINING ROOM**

1

# THE Amarillo Symphony

*Love the Music • Love the Memories*

For 100 years, the **Amarillo Symphony** has been committed to inspiring, educating, and uniting our region through the power of music with exciting performances and programs each season.

Join us for our **Centennial Season** as we continue our tradition of spreading music throughout the Panhandle!

Scan below to view our whole season and purchase tickets to our concerts!



**SCAN ME  
FOR TICKETS**

## BACH TO BARTÓK

Fri./Sat., January 19 - 20 // 7:30PM

**Mahan Esfahani, harpsichord**

FRANCISCO COLL - *Himnica*  
BACH - *Concerto in d minor*  
BARTÓK - *Concerto for Orchestra*



## MAHLER'S FIFTH SYMPHONY

Fri./Sat., February 23 - 24 // 7:30PM

**Amarillo Master Choral**

NATHAN FRYML - *Novae Laudis*  
(100<sup>th</sup> Season Commission)  
MAHLER - *Symphony No. 5*



## A SPRING SYMPHONY

Fri./Sat., March 8 - 9 // 7:30PM

**Aubree Oliverson, violin**

WTAMU Student Composer Premiere  
SIBELIUS - *Spring Song*  
DVOŘÁK - *Violin Concerto*  
SCHUMANN - *"Spring" Symphony*





# Berry in Love

## COCKTAIL OF THE MONTH



### INGREDIENTS

- 5-6 Mint Leaves
- 1 oz Empress Gin
- 1 oz Chambord
- ½ oz St. Germain
- ½ oz Grand Marnier
- ½ oz Agave
- ¾ Lime Juice
- Soda Water

### EXECUTION

Begin by adding your mint and lime juice in a shaker tin and muddle for 5-10 seconds. Start to add your liquors according to their measurements and then add ice. Shake for about 5-10 seconds. Strain into a gin glass filled with ice and top with soda water. Garnish with a sprig of mint and fresh raspberries for a berry lovely finish.

CREATED BY: JOEVANNY VAZQUEZ

*enjoy!*



# *Dîner en Rouge*

## CHEF'S TABLE

Enjoy this exclusive 4-course meal and cocktail pairing experience created by Executive Chef, Lauren Whitledge and Food & Beverage Director, Jake Jenkins.

**FEBRUARY 7**

**Time:** 6:30PM

**Location:** Main Dining Room

**Price:** \$150/person

**Suggested Dress:** Wear Red!

\*\* Limited seating available, maximum 16 guests.







SAFETY | SERVICE | RELATIONSHIPS



# *Valentine's Day* **brunch**

**Sunday, February 11**

Seating Times: 10:30am, 11:00am, 12:30pm, and 1:00pm



# BARMEN

HONORED HERITAGE 1873 INSPIRING LEGACY

## BOURBON

AN EXPERT BLEND OF  
STRAIGHT BOURBON WHISKEYS  
FROM COORS WHISKEY CO.



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### 7301 DURRETT DRIVE | INDOOR ARENA | BUNK HOUSE

Welcome to this dream horse property nestled in Tascosa Hills! 7301 Durrett is an established facility that boasts both an indoor arena with two 14' garage doors and a large outdoor arena with announcer's stand all on +/- 15.9 acres fully fenced with pipe and cable. The main horse barn includes multiple stalls and runs, an attached 1 bedroom, 1 bathroom apartment/bunkhouse including two large areas suitable for events. There is an additional hay barn with electricity that can house an RV or trailer. A well kept 2 bedroom, 1 bathroom house lies on the north side of the property. This spring, the house received a new metal roof. It is hard to come by a horse property set up and maintained as well as this one. This property offers endless potential!

Text HOME13 to 806.513.4824



**HAYNES** TEAM  
JT HAYNES BROKER / OWNER

TRIANGLEREALTYLLC.COM  
806.367.8334





## MENU

*(2-choice)*

### Course 1

Scallops with Apple Bacon Slaw

Porchetta Style Pork Belly

### Course 2

Lobster Bisque

Bibb Lettuce Salad

### Course 3

Hoisin Braised Short Rib with Pommes Purée,  
Winter Vegetables

Seared Sea Bass with Risotto Milanese,  
Shrimp in Garlic Chili Butter, Peas and Mushrooms

### Course 4

Caramel Mousse, Flourless Chocolate Cake,  
Red Wine Poached Pears, Spiced Red Wine Reduction

Blood Orange and Pineapple Upside Down Cake,  
Vanilla Ice Cream

*No a la carte dining available this evening.*

# Valentine's

## DINNER SPECIAL

Celebrate Valentine's Day with a four-course dinner  
and live entertainment.

**Time:** 5:30PM

**Location:** Main Dining Room & Club 30

**Price:** \$95/person

**Suggested Dress:** Club Casual

**Entertainment by:** Dan Hanson

**FEBRUARY 14**



Building value starts with a plan,  
and a plan starts with

## A TEAM YOU CAN TRUST.

**Your goals are our priority.**

We at FirstBank Southwest Wealth Management understand that your financial goals are unique to you and your plan should be something you can feel confident in. We are here to listen to your financial goals and sculpt an expertly customized plan to keep you on track to financial security.



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Trust Services and Wealth Management Investments are not FDIC insured, are not a deposit or obligation of FirstBank Southwest, are not guaranteed by the depository institution and may lose value.



**NATASHA LOVE**  
TRUST ADMINISTRATOR



Amarillo Club's

# BOOZY BINGO

AC

FEBRUARY 22

TIME: 7:00PM

LOCATION: CAREXPRESS

PRICE: \$25/PERSON

SUGGESTED DRESS: CLUB CASUAL

ALL CARDS INCLUDED AND YOUR FIRST DRINK ON US!

FABULOUS PRIZES!

# Welcome Home to



## NOW LEASING, ONE & TWO BEDROOM APARTMENTS

The Residence at 600, located on the 10th and 11th floors of the FirstBank Southwest Tower, offers unique, high-rise luxury living in the heart of downtown Amarillo. Amenities include gorgeous views, building security, access to a 24-hour fitness center, coffee boutique, and yoga studio. Residents with an Amarillo Club membership will have access to room service.

Leases start at \$1,975 per month. There are seven unique floor plans to choose from, all units include high-end appliances, heated bathroom floors, and breath-taking views of Amarillo.

### LIMITED AVAILABILITY



• residenceat600.com •

Kristen Chilcote  
kristen@gwamarillo.com

806.373.3111

Aaron Emerson, CCIM, SIOR  
aaron@gwamarillo.com

**GAUT · WHITTENBURG · EMERSON**  
Commercial Real Estate



# Thank You

## CORPORATE SPONSORS

As we move into a new season at the Club, we are so grateful to those who support our efforts and have joined us in making changes for the better. As a part of this sponsorship, local businesses will have the naming rights to our dining and banquet rooms.

### BOARD ROOM

### EMPIRE ROOM

Street Auto Group

### SUNBURST ROOM

BSA CareXpress

### CLUB 30 DINING AREA

Now Available



The above rooms have been renamed accordingly.

For more information on how you can become a Corporate Sponsor, call the Amarillo Club at **806.373.4361**.

# HOURS OF OPERATION

## MAIN DINING ROOM 31ST FLOOR

### BRUNCH

10:30am - 1:00pm  
Sunday

### LUNCH

11:30am - 2:00pm  
Tuesday - Friday

### DINNER

5:30pm - 9:00pm  
Tuesday - Saturday

### HAPPY HOUR

4:00pm - 6:00pm  
Tuesday - Friday

## CLUB 30 - 30TH FLOOR

### LUNCH

11:30am - 2:00pm  
Monday - Friday

### DINNER

5:30pm - 9:00pm  
Tuesday - Saturday

### HAPPY HOUR

4:00pm - 6:00pm  
Tuesday - Friday

For reservations and general questions, please call:  
**806.373.4361** or email  
[receptionist@amarilloclub.com](mailto:receptionist@amarilloclub.com)



## FIRSTBANK SOUTHWEST TOWER

600 S. TYLER ST., STE. 3000  
AMARILLO, TX 79101



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**AMARILLOCLUB.COM**