

CONNECTIONS

THE BI-MONTHLY NEWSLETTER OF THE AMARILLO CLUB

JANUARY - FEBRUARY 2021

VALENTINE'S DINNER

PAGE 19



AC
AMARILLO CLUB

WHAT'S HAPPENING AT THE CLUB

Network and Chill | Page 8

Cutwater Spirits 5-Course Cocktail Dinner | Page 9

Member Appreciation Seafood Buffet | Page 17

WELCOME

A Message From Your General Manager



RIKI TURNER
General Manager
gm@amarilloclub.com
806.373.4361

I hope this new year is finding you well. I don't know about you but I'm so glad we can close the chapter on 2020. I don't think that's a book I'll ever read again. We are looking to the future and there is so much light at

the end of our tunnel. We are still taking every precaution to keep everyone safe. Please keep in mind we can spread everyone out more than 6 feet. We are sanitizing after each use of a table and chairs. Amarillo Club team will always be wearing mask. All of these things are to keep our members safe when dining at Amarillo's finest.

We know this last year has not been easy for anyone and we would like to take all that away. Please come watch a West Texas sunset and enjoy some of the best food in the Panhandle. We look forward to seeing you at the Club.

Sincerely,

RIKI TURNER
Interim General Manager

YOUR CLUB STAFF



MISTY HOWARD
Membership & Marketing Director
misty@amarilloclub.com



TARAH KARLIN
Event Coordinator
acbanquets@amarilloclub.com



TIFFANY REAGAN
Food and Beverage Manager
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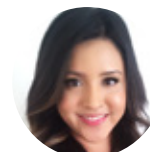
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PHOTOGRAPHY BY: Shannon Richardson

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AMARILLO CLUB'S

EMPLOYEE OF THE MONTH

CHRIS SWAN
FRONT OF HOUSE

AMARILLO CLUB'S

MEMBERS OF THE MONTH

ALAN AND LORI VANONGEVALLE



AMARILLO CLUB'S

MEMBER BUSINESS SPOTLIGHT OF THE MONTH

MIKE GILES
PLAINS DAIRY

UPCOMING EVENTS

JANUARY 2021

p.08

NETWORK & Chill

Every Tuesday - Friday
Happy Hour — 4 pm - 6 pm

Every Tuesday
Comfort Food Tuesday, \$17

Every Wednesday
Game Night and Special Bar Menu

Thursday, January 7
Network and Chill

Friday, January 8
Law Enforcement Appreciation Day - Join us in celebrating our local Law Enforcement! Open to friends and family who serve.
Lunch: Build Your Own Burger Buffet with Toppings Bar, \$15 per person. **Dinner:** Build Your Own Pasta Buffet, \$25 per person.

Saturday, January 9
Kid's Korner - Frozen Themed Night

p.09



Sunday, January 10
Sunday Brunch - À la carte menu and omelette station. Seating Times 10:30 am, 11:00 am, 12:00 pm. \$27 Adults, \$18 Kids 5 to 12, Free for Kids Under 5.

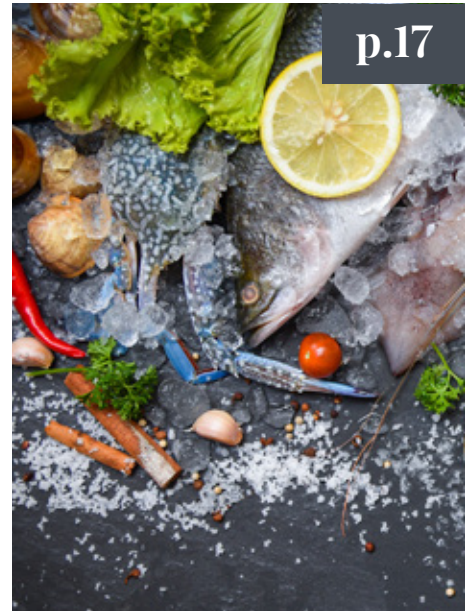
Friday, January 15
Cutwater Spirits 5-Course Cocktail Dinner, sponsored by Budweiser Distributing.

Saturday, January 16
MDR Closed

Thursday, January 21
Master Class: Paint 'n Sip with Misty. Cost: \$65 per person. Includes paint, canvas, instructions, one glass of wine and personal charcuterie.

Friday, January 22 and Saturday, January 23
Symphony Dining

p.17



Saturday, January 23
MDR Closed

Friday, January 29
Member Appreciation Seafood Night. Buy one Buffet, Get One Free. Entertainment by Austin Brazille.

Events with below minimum reservations are subject to cancellation.

FEBRUARY 2021



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p.19



p.20

Every Tuesday - Friday
Happy Hour — 4 pm - 6 pm

Every Tuesday
Taco Tuesday
Weekly Specials, \$17

Every Wednesday
Cajun Wednesday
Weekly Specials, \$18

Thursday, February 4
Kid's Korner: Father/Daughter
Dance

Friday, February 12
Valentine's Dinner with
entertainment by Big G and the
Tradewinds

Saturday, February 13
Bubbles & Botox: Galentine's
Brunch

Sunday, February 14
Valentine's Sunday Brunch,
featuring Clicquot. Seating Times:
10:30 am, 11:00 am, 12:00 pm. À la
carte menu and omelette station.
\$27 Adults, \$18 Kids 5 to 12, Free
Kids Under 5

Tuesday, February 16
Fat Tuesday - Visit the Bayou
right here in the Panhandle! \$18,
Pint Specials \$4

Thursday, February 18
Master Class: Mixology

Thursday, February 25
Master Class: Bread Making. Come
learn some of the basics as well as
tips and tricks to make your
at-home bread projects more
delicious and more beautiful than
ever before! Also available as a
take-home kit with instructions on
how to connect virtually!

Events with below minimum
reservations are subject to
cancellation.

HAPPY HOUR IN THE TOWER

Special Drink Prices and \$5 Appetizer Plates

30TH FLOOR

Tuesday through Friday
4 PM - 6 PM

31ST FLOOR

Thursday and Friday
4 PM - 6 PM





ADVENTURE ON

BY **MISTY HOWARD**, YOUR MEMBERSHIP & MARKETING DIRECTOR

As we head into a new year, there are hopeful signs for travel amid the pandemic. Covid tests are more readily available, destinations are finding ways to safely reopen without needing travelers to quarantine for two weeks, and a vaccine is on the horizon. As we approach 2021, many of you are hoping to get back out there and are already researching where to book.

As a Member of the Amarillo Club, you are also a Member of ClubCorp. In 2020, the ClubLine concierge took over 265,000 reservations. What this means to our Members is a private respite while on the road, opposed to choosing from public venues. While the way you travel may have changed, the desire to travel has increased. ClubLine has reported a huge uptick in reservations being made within 200 miles from a Member's home. While Dallas and Oklahoma City are just outside those 200 miles, you can find over 20 ClubCorp Clubs to visit in half a day's drive!

"What can I do at these Clubs?", you may ask. You can enjoy all the benefits that the Club has to offer. Dine in one of their beautiful dining rooms, play a round of golf, take the kids for a swim, you name it! You can even reserve one of their banquet rooms for a private event! And if you're a Signature Gold Member, you can receive two complimentary four-course meals per club, per month, as well as two complimentary rounds of golf per club, per month.

Planning your next adventure? Questions about your ClubBenefits? Give me a call and let's visit. To take advantage of your ClubBenefits, simply call your ClubLine concierge at 800.433.5079 to book a reservation.

MISTY HOWARD | Membership & Marketing Director

NETWORK & *Chill*

JAN
7

FEB
4

Come network with other Junior business professionals in this Thursday night mixer event. Enjoy Happy Hour from 4p-6p. Drop your business card for a chance to win a one-month membership to the Amarillo Club! This event is open to non-members and is a come and go social event located on the 30th Floor in Country Chevrolet Club30.

JAN
9

KID'S KORNER

- Frozen Themed Night.
- Art Class painting Olaf.
- Kid's Pasta Buffet and Build Your Own Ice Cream Sundae.

COST

\$25 per kid





JAN
15

CUTWATER SPIRITS 5-COURSE COCKTAIL DINNER

Sponsored by Budweiser Distributing

COST \$75 Dinner Only | \$100 With Pairings



YOUR SPECIAL DAY

BY **TARAH KARLIN**, YOUR EVENT COORDINATOR

Happy new year to you all and congratulations to all the newly engaged couples! Now, more than ever, there is a cause for celebration. Let us, here at the Club, make your day special and unique. We are a full-service facility that specializes in building your reception from the ground up. Whether you love the bright pastel wedding colors or the dark and moody feel, our newly remodeled dining room is the perfect space for your BIG day.



From invitations to table settings, it is all in the details to set the mood. Dark and moody weddings are on the rise and can be just as stunning and romantic as traditional wedding décor.

While our dining room is bright with a soft color palette featuring neutral colors, beautiful rich tones will add accent to your wedding day. Using darker colors brings a dramatic vibe to your celebration that will stand out to your guests. The key to bringing in dark hues is balance: dark décor and flickering candles are paired well with berry linens and blooms. Adding unique linens or metallic charger plates will reflect the drama of the bold hues.

Be on the look out for our AC Weddings magazine available here at the Club as well as online. This publication will feature the best vendors that Amarillo has to offer and guide each bride through the process of celebrating their big day here at the Club.

TARAH KARLIN | Event Coordinator





CELEBRATE!

BY **LAUREN WHITLEDGE**, YOUR EXECUTIVE CHEF

I know that now “the Holiday Season” is technically over, but there’s always something on the horizon to plan a celebration for. When I was a little kid, my mom went all out for nearly every holiday. I’m talking about Easter, Valentine’s Day, St. Nicholas Day, 4th of July - you name it, we decorated, cooked, and celebrated somehow. At Thanksgiving, we made so much food, and so many different items we should have always invited the neighbors.

At Christmas, we made enough cookies that everyone we knew received a cookie sampler. Usually I go a little bit insane at some point during December and make far, far too many of six or seven different types of Christmas cookies, simply because I’m genetically predisposed to do so. Now that I have joined the mom club myself, I have to say I admire her dedication to making these things special even more. As we begin a new year filled with new challenges, hopefully less covid, new menus, and new events, it’s the staff at the club that intend to go all out to make your experiences here as special as we possibly can, whether we’re bringing it to your home, or serving you in person.

In January we have a wonderful cocktail pairing 5 course meal planned with a spotlight on Cutwater Spirits. We are happy to endure tasting delicious alcohol in order to plan wonderful food for you. We will also be offering a fan favorite with a Seafood Buffet.

In February we have a Valentine’s menu to remember planned, and we’re looking forward to helping you wow your special someone with an amazing time. Whether that is your best gal pal, and you’re attending our Galentine’s Day Brunch, or you’re planning a romantic evening on February the 14th itself.

Whenever you join us, however you join us, we look forward to helping you celebrate life’s celebrations!

Cheers to a Fabulous 2021!

LAUREN WHITLEDGE | Executive Chef



 Mirna Corral	 Steve Bowen	 Ryan Evans	 BEST BANKS TO WORK FOR 2020 7 years in a row!	 Jim Bryan	 Alisa Scott
 Scott Martin	<i>Welcome to</i>		 Alan VanOngevalle	 Jeff Irwin	 J. Pat Hickman
 Wendi Costlow	 Highest Rating for Financial Strength by Bauer Financial, Inc. the nation's leading bank rating firm.	 Mikel Williamson	HAPPY <i>Banking!</i>		
HappyBank.com	 David Smith	 NMLS# 458264	HAPPY STATE BANK Member FDIC		 Alberto Rios



MEET COUNTRY CHEVROLET

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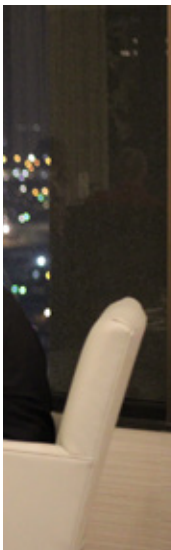



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MASTER CLASS:

MEET THE ARTIST

MISTY HOWARD

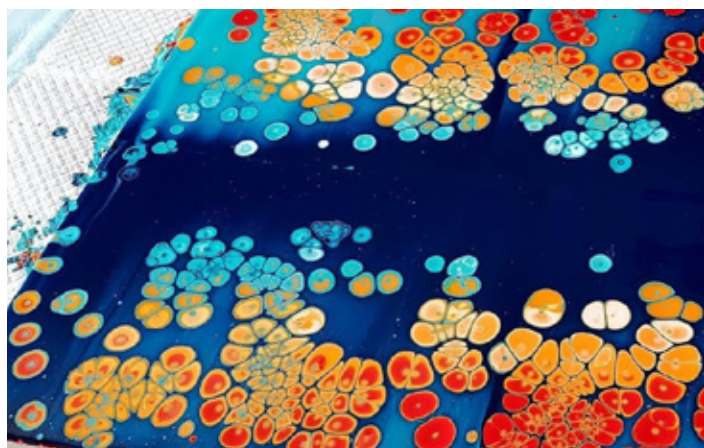
Master Class: Paint 'n Sip

Thursday, January 21 at 6:00 pm.

Cost: \$65 per person, includes art supplies, glass of house wine, and personal charcuterie.

Meet Misty! She is our Membership and Marketing Director and has been with the Amarillo Club since July of 2018. She received her Interdisciplinary Studies degree with a certification in Art in 2000 from West Texas A&M University. Upon graduation she was employed at Austin Middle School where she taught 8th grade math, algebra, and 6-8 grade art.

When a friend of hers opened up an art studio in 2010, she took on side jobs teaching children and adults how to paint. "This work is so rewarding! In a private setting, you get to teach those who really want to learn and hone their skills as an artist," says Howard. "I am excited to get to wear another hat here at the Club and look forward to teaching this class! Pour paintings are some of the most fun paintings to create. They are abstract and unpredictable!"



MISTY
HOWARD





JAN
29

MEMBER APPRECIATION SEAFOOD BUFFET

Buy One Buffet, Get One Free

TIME 6:30 pm - 9:00 pm | **COST** \$100 per person

ENTERTAINMENT BY Austin Brazille

Complimentary Champagne reception



KID'S KORNER:

FATHER/DAUGHTER DANCE

Kid's Buffet, BBQ Station, and
Build Your Own Ice Cream Sundae

COST Kids \$17 | Adults \$40

TIME 6:30 pm - 8:30 pm



FEB
12

VALENTINE'S DINNER

5-Course Dinner with your choice of entrée

COST \$85 per person | **ENTERTAINMENT BY** Big G and the Tradewinds

TIME 7:00 pm - 9:00 pm





FEB
13

BUBBLES & BOTOX: GALENTINE'S BRUNCH

Ladies, bring your best gals and treat yourselves to a morning of pampering! Start your morning off with a champagne reception, build-your-own-mimosa bar and a la carte brunch. Botox services provided by Proffer Surgical Associates. Let Amber Jean, owner of the Mani-Camper, get your nails Valentine Date Night ready with her team of creative nail artists! Call the Club for more information.

Spa treatments are an additional cost. Please mention when booking reservation.

TIME 10:30 am - 1:00 pm

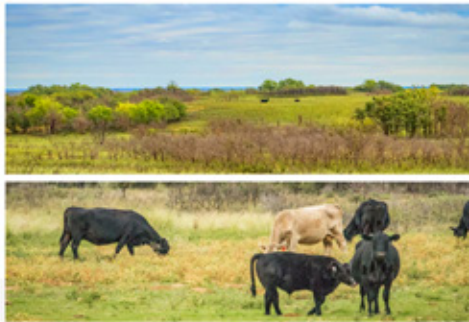
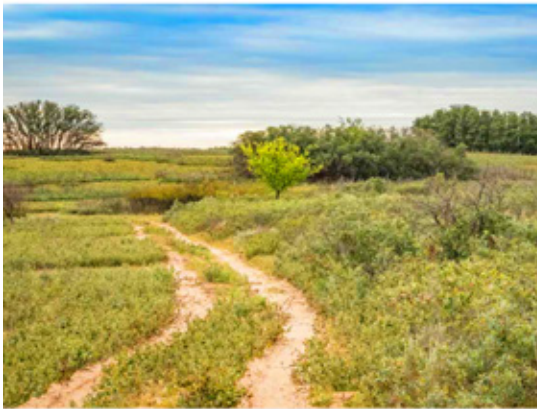
COST \$24 per person

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2021 VENZA

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**Street
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AMARILLO CLUB'S

COCKTAIL OF THE MONTH

THE GODFATHER

An Amarillo Club favorite, our barrel aged version is the most requested. Barrel aging at a minimum of 6 weeks, the liquors have time to mesh together making for an enhanced scotch libation with a slight hint of sweetness.

The Godfather is a must have in your cocktail arsenal, it's a variation on the classic Rusty Nail; Scotch Whisky & Drambuie. This is a great drink for both non-scotch drinkers and scotch lovers alike. It is to be sipped with one small ice cube to open up the cocktail, not to water it down.

The Godfather starts with a nice peated scotch, or a blended scotch for a more mild variation, Disaronno for a balanced sweetness, dry and Blanc vermouth, and finally an expressed lemon peel.

INGREDIENTS

2 oz Balvenie 12 yr Doublewood (or scotch of choice)
1/2 oz Disaronno amaretto
1/8 oz dry vermouth
1/8 oz Lillet Blanc

GARNISH

Lemon peel

GLASSWARE:

Rocks

ICE:

1 small cube

METHOD:

Build ingredients in your glass, stir to mix. Carefully add in the ice ball. Express lemon peel by giving a gentle squeeze over glass, rub around the rim and drop into glass.

Want to wow your guests?

Strike a match to the lemon peel, warming it slightly to release all of the citrus oils. Give it a squeeze in the direction of the flame.

Now you're looking like a real pro, enjoy!

DRY JANUARY

BY **TIFFANY REAGAN**, YOUR FOOD & BEVERAGE MANAGER

Now that the holidays are over and the New Year is here “new year, new me”, am I right? What better time to hit the refresh button on life, and start losing that quarantine 15? Knock out more items on your bucket list and cut out the booze (just for one month).

That’s what happened in the United Kingdom. A public health campaign was asking people to kick the can, or bottle, for the entire month of January. Their motto was, “ditch the hangover, reduce the waistline and save some serious money by giving up alcohol for 31 days.” Similar concepts date back to 1942, with “Sober January”.

With all of the holiday parties that take place it makes sense to give your body a break, recharge, and reap some of the health benefits that come along with it.

In the last couple years this trend has crossed the Atlantic to the US, and the hospitality industry is taking the challenge into their hands and pulling out all of the stops to prevent loss of beverage sales due to so many participating in Dry January. While there is no decent replacement for a full bodied glass of wine, there are some delicious Mocktails to be had, as well as non alcoholic beers like Heineken NA or Lagunitas Hop Water.

The same concept, when crafting a cocktail, should be carried over when creating mocktails; balance of acidity, sweetness or savory, bitterness, and alcohol replacement or low ABV (alcohol by volume) spirits.

When your balance is right you still get the mouth-feel and aesthetics of a great drink. Brands like Be Mixed create flavorful premixes that can be sipped alone over ice or with a couple ounces of your favorite sparkling

water and a couple dashes of bitters to enhance the flavor and aroma. Fever Tree and Q Mixers, also make fantastic mixers. My personal favorites are the Elderflower Tonic, Gingerbeer (a bit spicier than most), and Grapefruit soda. [All brands mentioned can be found at World Market or online.]

When the bartenders at the Amarillo Club create new cocktails for the menu, we keep in mind drinks that we can omit the alcohol and still preserve the integrity of the drink. Take for instance the Black Smoke, made with Still Austin The Musician Bourbon Whiskey, bitters, blackberries, fresh citrus, and charred rosemary. This wildly popular drink at the Club came to be a mocktail in the beginning stages and tastes great with or without the booze.

Dry January is a cool concept and something to consider. Will you accept the challenge?

TIFFANY REAGAN
Food & Beverage Manager





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2020: The Fruit Cake of Years.

We’re going to avoid phrases like “now more than ever” and “these unprecedented times” and just go with this: We’re glad 2020 is over.

More than that, we are enormously grateful to you Amarillo, you have walked with us through a year we’ll never forget.

**Thanks a Million
& Happy New Year!**



Member FDIC | Equal Housing Lender | (806) 378-8000 | anb.com



TEXT ALERTS

Don’t miss out on important Club updates and information!
Text **AMARILLO** to **40691** to sign up for mobile alerts.



LAUREN
WHITLEDGE

MASTER CLASS:

MEET THE CHIEF

LAUREN WHITLEDGE

Master Class: Bread Making

Thursday, February 25 at 6:00 pm.

Cost: \$35

When I graduated in 2006 from Johnson & Wales University, I had no idea that my career path would include moving to Amarillo, TX for that now I am grateful. After working in several restaurants in Washington, D. C. as a pastry chef, I gradually switched over to the culinary side. In October of 2018 I started my journey at the Amarillo Club in the front of the house, all the while hoping to get into the kitchen. One of my favorite parts about working at the Amarillo Club has been making our bread and desserts in house. In this class we will be making a sourdough starter for you to take home, as well as a sweet roll dough. We will explore several different shapes and fillings to fit multiple occasions!



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Amarillo Club would like to thank...

...our 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 with 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. Those who have already joined will be renaming these rooms:

Club 30

COUNTRY CHEVROLET

Petroleum Room

HAPPY STATE BANK

Empire Room

STREET AUTO GROUP

Sunburst Room

BSA CARE XPRESS

Now Available

Main Dining Room
31st Floor Lounge

The above rooms have been renamed accordingly. **For more information on how you can become a Corporate Sponsor, call Membership Director, Misty, at 373-4361.**

OUR CORPORATE SPONSORS



HOURS OF OPERATION

MAIN DINING ROOM

31st Floor

LUNCH

11:30 AM - 2 PM

Thursday and Friday

DINNER

5:30 PM - 9 PM

Thursday - Saturday

HAPPY HOUR

4 PM - 6 PM

Thursday and Friday

COUNTRY CHEVROLET CLUB 30

LUNCH

11:30 AM - 2 PM

Tuesday - Friday

DINNER

5:30 PM - 9 PM

Tuesday - Saturday

HAPPY HOUR

4 PM - 6 PM

Tuesday - Friday

For reservations and
general questions,
please call:

806.373.4361



AMARILLO CLUB

FirstBank Southwest Tower
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HUGH BOB CURRIE | Director

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