



KIDS KORNER
FAMILY STYLE LUAU AND PIG ROAST
Page 13



TWENTY IN '20 AN AMUSE BOUCHE ADVENTURE Page 16



6O'S DANCE NIGHTDECADE-THEMED DANCING
Page 26

elcome

A MESSAGE FROM YOUR GENERAL MANAGER RIKLTURNER



RIKI TURNER General Manager am@amarilloclub.com 806,373,4361

Dear Members.

As we move into what seems like uncharted waters, we are happy to announce that events at the Amarillo Club are making a comeback and we will not be left at sea. The team members are striving to keep the enchantment alive. With that being said, I would like to announce a few appealing changes... Every Friday evening we will have live music in Club 30. Every month we will have a Kids Korner event planned and weekly specials will also continue to make an appearance. Our mission is to connect with each one of you in a special way. As we move forward into the next phase of opening I want to remind you all that we are more than capable to cater to small or larger events. My team can't wait to make your day even more special. Nothing is too big or too small for us. I know that the world may seem in dismay at the moment but when you step into the Amarillo Club and breathe in our stunning view of the city, all that seems to disappear. We look forward to serving each and everyone of you.

I would like to remind all members that we are only taking reservations at this time. This temporary policy is helping us keep up with the local, state, and CDC guidelines.

Sincerely,

Riki Turner

Interim General Manager

YOUR CLUB STAFF

PHOTOGRAPHER | Shannon Richardson



MISTY HOWARD Membership and Marketing Director mistv@amarilloclub.com



TARAH KARLIN Event Coordinator acbanquets@amarilloclub.com



TIFFANY REAGAN ood and Beverage Manage



LAUREN WHITLEDGE Executive Chef chef@amarilloclub.com



JULIE HABEL Human Resources / Accounts Receivable acctsrec@amarilloclub.com



RENE WINKLE Financial Controller accounting@amarilloclub.com



JEOVANNY VAZQUEZ Club3O Manager

LIVE & LOCAL

BE THERE

LIVE MUSIC EVERY FRIDAY NIGHT IN **COUNTRY CHEVROLET CLUB30**

FROM 5:30 PM TO 8:00 PM

HAPPY HOUR PRICING STARTS AT 4 PM!



JULY 3RD **CODY JASPER**



JULY IOTH & 17TH KEITHA JONES



JULY 24TH RUTH ELLEN LYNCH & JAZZ PLUS



JULY 31ST INSUFFICIENT FUNDS (ON THE 31ST FLOOR)



EVERY TUESDAY IN JULY

PICNIC TUESDAY

WE ARE SERVING YOUR FAVORITE PICNIC STYLE DINNERS EVERY TUESDAY IN JULY. **COST:** \$25

JULY 7

BBQ Ribs, Smoked Sausage, Coleslaw, Potato Salad, and Peach Cobbler

JULY 14

Steak and Shrimp Shish Kebabs with Peppers, Onions and Pineapple, Mixed Green Salad and Strawberry Shortcake

JULY 21

Sliced Brisket, Pulled Pork, Roasted Red Potatoes, Macaroni and Cheese, Fruit Salad, and Assorted Cookies and Brownies

JULY 28

Teriyaki Chicken, Grilled Pineapples, Wild Rice, Grilled Mixed Vegetables, and Lemon and Raspberry Trifle









THURSDAY, JULY 2ND



COST: \$100

available for pick-up at the Club on July 2nd.













Street Volkswagen 5000 S Soncy Rd streetyw.com 806.350.8999



SIZZLING SUMMER HANDCRAFTED COCKTAILS



Black Tie Margarita

Bomb City Vodka, St Germaine, cranberry POMEGRANATE juice, lime

Botanical go Hendricks Gin, Fever Tree Tonic, cucumber, lime, & juniper berries

French 31 Seersucker gin, creme de violette, lemon juice, simple syrup, Voga

High Flyer
Muddled lime, strawberry & cucumber, simple syrup, Aviation Gin, Balsamic

Hot Charolette Gin, St Germaine, English cucumber, lime, hibiscus syrup, & tabasco

love & luck Muddled watermelon δ strawberry, Herradura Reposado, St Germaine Elderflower, lime juice, orange juice, tabasco, δ agave

Strawberry Rango-Rojito-White rum & Dark Rum, simple syrup, lime, Strawberry, mango, mint & club soda

My Jousin Vinny Male
Western Son Cucumber vodka, sweet basil, mint, honey, & ginger beer

Purple Rain

Empress 1908 gin, Rose & champagne syrup, lemon juice, club soda

Serg's Bloody Mary
A secret in house mix with your choice of vodka

Thai Vides

Bacardi Superior, Grand Marnier, in house infused Sriracha-ginger honey, mint. lime juice

BARREL AGED COCKTAILS

Go-dfatker Scotch, Disaronno Italian Liqueu<u>r, Vermouth</u>

212 Manhattan

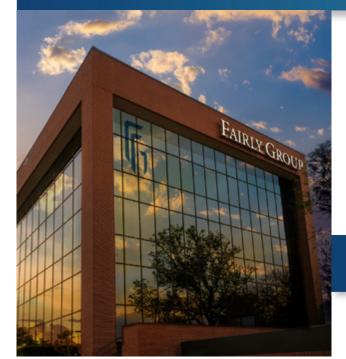
Poor Than's Pappy

High proof bourbon, limestone water





Reshaping paradigms to drive better results for your business



We take a very consultative approach to deeply understand your unique business needs, identify and address your risk, and expertly solve your insurance and surety needs.

Risk Management | Insurance | Surety



Contact Steve Lapp, CPCU to learn more:

O: 806-376-4761 | M: 806-670-9068 | steve.lapp@fairlygroup.com

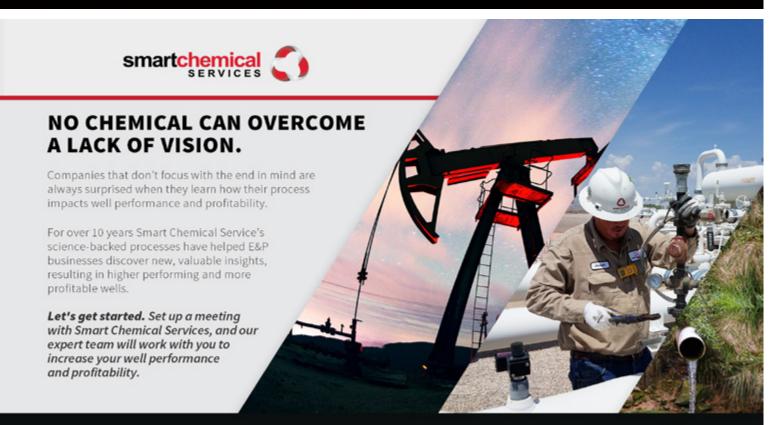
1800 S. Washington St., Suite 400 Amarillo, TX 79102 | www.fairlygroup.com





MONDAY, JULY 6TH FIRST MONDAY MIXER

Come network with other Junior business professionals in this Monday night mixer event. Enjoy half-price Happy Hour from 5pm - 7pm. Drop your business card for a chance to win one month's membership to the Club. Open to members and non-members. Junior members, and their guests, can enjoy half priced food after the event. This is a come and go social! Located in the Country Chevrolet Club3O.



SmartChemical.com (806) 367-8031



BE THERE



Wine Dinner

FIRST COURSE

Crispy Seared Pork Belly with Cheddar Gristmill Grits CARIGNAN 2017

SECOND COURSE

Hill Country Salad with Spiced Pecans DEAD FLOWERS ROSE

THIRD COURSE

Red Chili BBQ Rack of Lamb with Roasted Corn and Poblano Hash CHINGASO PETITE SIRAH 2018

DESSERT

Tres Leches Stuffed Donuts with Wine Poached Blackberries ROUSANNE 2018



For the past 25 years, Bo Salling has split his time as a singer/songwriter with a broad career as a wine professional in the West Texas region. Starting in 2012, Salling produced 100 cases of dry rose, (something almost unheard of in Texas at the time) called Dead Flowers. With that singular wine, a movement has blossomed into several new brands and collaborations. His latest release, Texoir, shows off the single varietals that thrive in West Texas, such as Mourvedre, Grenache, Roussanne Carignan. Like his music, Salling's wines speak of their surroundings and experiences from vintage to vintage. And to show, through this art form, you can find beauty and balance in the often unforgiving conditions of the Texas High Plains.

FRIDAY, JULY 10TH @ 6:30PM

COST: \$125 PER PERSON-RSVP BY JULY 6TH FOR BEST SEATING









Healthcare On Demand



Skip the line! Check in online at carexpressfmc.com











countrychevrolet.net countrytoyotapampa.com



DENIM&Diamonds



Into the Voult

GRAHAM BROTHERS JEWELERS



HERRING BANK TOWER

GRAHAMBROTHERS JEWELERS. COM

2201 CIVIC CIRCLE | SUITE 505 | AMARILLO, TEXAS | 806.352.0080



FRIDAY, JULY 24TH

TWENTY IN '20

An Amuse Bouche Adventure

"a·muse-bouche /əˌmooz¹boosH/, FRENCH, literally 'amuse the mouth' "



LAUREN WHITLEDGE

EXECUTIVE SOUS CHEF



SCOTT HOWARD SOUS CHEF

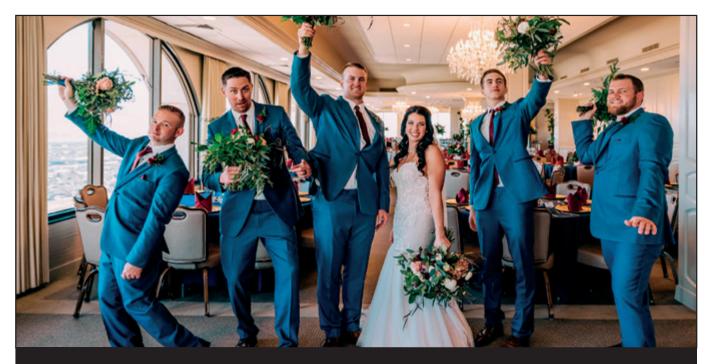


KELLN HENSLEY
SOUS CHEF

A Twenty-Course Dinner that will delight your senses! The Amarillo Club Chefs are preparing samples of their favorite recipes and will be served tapas style and paired with hand selected wines and cocktails. Join us for this unique culinary experience.

COST: \$60





The Perfect View to Say I Do

806.373.4361

AmarilloClub.com



Build Your Own Reception:

Florals Photo Booth Full Bar Event Design Custom Cakes

Food & Beverage Tables, Chairs, Linens

Room fees as low as \$500 For both members and non-members.

Call Tarah today to find out how to rent your space for FREE!!





Located in downtown Amarillo at the top of the FirstBank Southwest Tower, Amarillo Club offers an exquisite ballroom, intimate dining, stellar service and a panoramic view of the breath taking, West Texas sunset.

The 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

Empire Room: Street Auto Group

Petroleum Room: Happy State Bank

31st Floor Bar: IAG/Smart Chemical Services Bar

Sunburst Room: BSA Care Xpress

Main Dining Room: Still available

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 are:





























COCKTAIL OF THE MONTH



RED, WHITE & RYE

INGREDIENTS

- 1 ½ oz Woodford Reserve Rye (or rye whiskey of choice)
- I oz Simple syrup
- 3 Strawberries (fresh or frozen)
- I Blackberry
- I slice of cucumber
- I slice of green apple
- Small handful of fresh mint (a little extra for garnish)
- Topo Chico Mineral Water

Build in a tin shaker. Muddle strawberries, blackberries, cucumber, apple to release the juices, add mint and lightly muddled. Pour in Rye whiskey and simple syrup and a large scoop of ice and shake it like a polaroid picture. Strain into a chilled martini glass or coupe, as this drink tastes best chilled with no ice to furthermore dilute the light and aromatic taste and top off with Topo Chico. You could also pour a splash back into the shaker to bump up the flavor then pour into the martini glass. Cheers!





Vine to Make Connections

A MESSAGE FROM YOUR MEMBERSHIP & MARKETING DIRECTOR MISTY HOWARD



MISTY HOWARD Membership & Marketing Director misty@amarilloclub.net 806.373.4361

Hello Members,

As you may have noticed, the world around us seems to be in a constant state of change. And that includes how we do things here at the Club. We are making changes in a positive way that will encourage our members to Connect! Now, more than ever, is the time to make connections...connections to loved ones, connections in our social circles, connections to memories and connections to great food. All can be found here at the Club! How many of you have fond memories of wedding receptions on the 31st Floor, Easter Brunches with grandparents, Father Daughter dances, or closing business deals in Club3O? We want to help you make more of these connections, so much so that we have renamed our Newsletter to AC Connections. In this issue, you will find more events than before, more opportunities to get together with co-workers, friends, first dates, and loved ones!

Looking for a business connection? Let Tarah, our Banquets Coordinator, set you up with a private room for your next business meeting. Need a special place to host a family get together or small club event? We offer banquet rooms for groups of IO-200! Want to include your friends and family in on the fun? Share your connections with us and you will receive a \$50 Food and Beverage credit when they join the Club. Mention the word "Connect", and your friend/family member will receive a special sign-up rate during the month of July.

Give us a call today and let's make a Connection!

See you at the Club,

Misty Howard

Membership & Marketing Director





TRIANGLEREALTYLLC.COM 806.452.2625



SATURDAY, JULY 25TH

BREAKFAST CLUB

Saturday Brunch with a laid back vibe. We will be serving an a la carte brunch menu and a Build your Own Mimosa and Bloody Mary Bar. Entertainment provided by Amarillo Underground.

COST: \$25









HAPPY HOUR IN THE TOWER

LOCATED ON THE 30TH AND 31ST FLOORS

TUESDAY - FRIDAY - 4PM - 6PM ALL BAR DRINKS HALF-PRICED . \$5 APPETIZER PLATES

New Bar. New Theru. New Views









We're proud to have given over \$2 Million to over 500 Local Organizations in 2019. Here are a few:

100 Club of the Texas Panhandle AAF The Parhande Gives

Big Brothers Big Sisters Cal Farley's Boys Ranch Downtown Women's Center

Eastridge Mission Center Faith City Mission

Harrington Cancer and Health Foundation

Junior Actievement of the Kids Inc.

Make a Wah Opportunity School

Salvation Army Teen Christmas

United Way Amerillo & Cenyo Wesley Community Certer



Thank you for inspiring us to give more.





with us! We will be creating an AC Cocktail Bible that will be available to all members through a downloadable/sharable file. Members will then vote on their favorite cocktail recipes and Tiffany will teach them in her next Master Class: Cocktails!





Here to make you

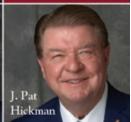
























HappyBank.com









AUGUST 3 - 7 10AM TO 3:30PM

Diane Dick and her professional team will be conducting a weeklong series of classes that will boost your child's confidence, self-esteem, and prepare them to take on the world! These classes will address social skills, communication skills, table manners and character building. This will all be concluded by a luncheon on Friday at the Amarillo Club utilizing the skills they have learned.

Ideal for girls ages 8 - 18.

COST: \$300

CALL FOR RESERVATIONS 806.373.4361



DIANE DICK AT THE AMARILIO CLUB

SY, SOCIAL CONFIDENCE, AND MORE

MONDAY

- · Skin care
- · Make-up application

TUESDAY

- Manicure and pedicure
 - · Haircare and styling

WEDNESDAY

- Cleaning out the closet
- · Wardrobe on a budget
- · Line, design and fabrication

THURSDAY

- Manners and social graces
 - Job interviewing

FRIDAY

- · Body language
- · Self-esteem and self image

Luncheon at the Amarillo Club utilizing what you've learned

*Students will take an off-site lunch break Monday - Thursday from 12 pm - 1:30 pm. Please arrange for transportation.





HAPPY HOUR

LIVE ENTERTAINMENT

CLUB EVENT

FUNDRAISER

EVERY TUESDAY - FRIDAY Happy Hour

EVERY FRIDAY NIGHT

EVERY TUESDAY IN JULY Picnic Tuesday

EVERY WEDNESDAY IN JULY

Burgers and Brew

THURSDAY, JULY 2 Master Class: Avant Garden 4th of July Centerpiece Class

FRIDAY, JULY 3 4th of July Home Grilling Kits

SATURDAY, JULY 4 Fabulous Fourth

MONDAY, JULY 6 First Monday Mixers FRIDAY, JULY 10 TeXoir Wine Dinner

THURSDAY, JULY 16

Master Class: Bomb City Vodka Fruit Infusion

FRIDAY, JULY 17

Kid's Korner: Luau Night

SATURDAY, JULY 18

Live Music Saturday in Club 30

FRIDAY, JULY 24

Twenty in '2O: An Amuse Bouche Adventure

SATURDAY, JULY 25

Breakfast Club Entertainment by Amarillo Underground

FRIDAY, JULY 31

60's Dance Night Entertainment by Insufficient Funds

SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3	4
			• •	• •	• •	•
5	6	7	8	9	10	11
Closed	•	•	• •	•	• • •	
12	13	14	15	16	17	18
Closed		• •	• •	• •	• • •	•
19	20	21	22	23	24	25
Closed		• •	• •	•	• • •	•
26	27	28	29	30	31	
Closed		• •	• •	•	• • •	



EVERY TUESDAY - FRIDAY FRIDAY, AUGUST 14

Happy Hour

EVERY FRIDAY NIGHT Live & Local

MONDAY, AUGUST 3 First Monday Mixer

THURSDAY, AUGUST 6

Master Class: Whiskey Tasting

FRIDAY, AUGUST 7 Dinner Night

SUNDAY, AUGUST 9 Sunday Brunch

Kids Korner: Back to School

THURSDAY, AUGUST 20 Master Class: Art Attack

FRIDAY, AUGUST 21 Dance Night

SATURDAY, AUGUST 22 Breakfast Club



SUN	MON	TUE	WED	THU	FRI	SAT
						1
2	3	4	5	6	7	8
Closed	•	•	•		•••	
9	10	11	12	13	14	15
•		•		•	•••	
16	17	18	19	20	21	22
Closed			•	••	•••	•
23	24	25	26	27	28	29
Closed		•	•	•		
30	31					
Closed						

WELCOME NEW MEMBERS

TThe Amarillo Club's Board of Directors is pleased to announce these individuals who have been elected to membership.

Please welcome them as you see them in the club.

JUNE

Mr. Greg Burgess, Mr. Trevor Williams, Mrs. Chelsea Simon

ONE-YEAR **ANNIVERSARIES** JUNE

Mrs. Rene Winkle, Mr. Tom Garrett, Mr. Guy Young, Mr. Jake Tuls, Dr. Janet Schwartzenberg, Mr. Jeff Jackson., Mr. Robert Hulsey

HOURS — OF — **OPERATION**

MAIN DINING ROOM

31st Floor

LUNCH

11:30 am to 2:00 pm Thursday - Friday

DINNER

6:00 pm to 9:00 pm Thursday - Saturday

> HAPPY HOUR SMART CHEMICAL SOLUTIONS BAR

4:00 pm to 6:00 pm Thursday and Friday

COUNTRY CHEVROLET CLUB 3O

LUNCH

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

DINNER

6:00 pm to 9:00 pm Tuesday - Saturday

HAPPY HOUR

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

For reservations and general questions, please call:

806.373.4361



FirstBank Southwest Tower 600 S. Tyler, Ste. 3000 Amarillo, Texas 79101 806,373,4361



To scan this code on your smart phone, download a QR Code reader application.

First Class Presorted PAID

US Postage Amarillo, TX Permit No. 227

2020 BOARD OF DIRECTORS

JERRY HODGE | Board President **BECKY MCKINLEY** | Director **BOGDAN STANCA** | Treasurer MICHELE AGOSTINI | Director REESE BEDDINGFIELD | Director KIRK COURY | Director HUGH BOB CURRIE | Director

MARGARET HODGE | Director MIKE HUGHES | Director SUSAN KIBBEY | Director CHRIS REED | Director ALAN VAN ONGEVALLE | Director GREG WRIGHT | Director

ADVISORS JEFF BOOTH KEN COPHERANHAM PERRY GRAHAM RYAN HODGE MERRIL NUNN SHARLA VALDEZ

