



AMARILLO CLUB

EVENT MENUS



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BREAKFAST

Drinks other than water are \$2 with unlimited refills. Prices are subject to a 20% service charge and an 8.25% state sales tax; gratuity not included. All menus and pricing are subject to change.

CONTINENTAL BREAKFAST

Breakfast breads, premium jams & jellies, cream cheese and fresh fruit

8 per person

BREAKFAST BUFFET

Fresh squeezed orange juice, soft scrambled eggs, crisp applewood smoked bacon, country sausage, O'Brien potatoes, buttered biscuits & southern gravy

Cooked to Order Omelet Station:

Diced ham, minced bacon, chopped sausage, red onion, peppers, jalapeño, tomato, baby spinach, shredded cheddar, house salsa

17 per person

Minimum 30 People, 100 Attendant Fee

LUNCH

Served from 11:30- 2:00 pm Monday-Friday.

DELI COMBO

Includes Soup of the Day, Chef's Salad and Dessert of the Day

17.95 per person

PLATED ENTRÉE OF THE DAY

Includes a House Salad, Chef's Choice Entrée, and Dessert of the Day

17.95 per person





DINNER BUFFET PACKAGES

*Drinks other than water are \$2 with unlimited refills.
Minimum of 30 guests. Prices are subject to a 20% service charge and an 8.25% state sales tax, gratuity not included.
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PROTEINS

PRE-SLICED IN CHAFFER, SERVED WITH CHEF'S
CHOICE SEASONAL VEGETABLES AND STARCH

Choice of 1 Meat: **28.95 per person**

Choice of 2 Meats: **35.95 per person**

Choice of 3 Meats: **39.95 per person**

MEAT OPTIONS

CHICKEN PICCATA

Grape tomatoes, capers, fresh herbs, Beurre Blanc

AC CORDON BLEU

Honey ham, white cheddar cheese, Béchamel sauce

SMOKED PORK LOIN

Apple cranberry relish, whole-grain mustard demi crème, walnuts

SMOKED BEEF BRISKET

Green onions, mashed potatoes, Kansas City BBQ sauce

POTATO CRUSTED BLACK COD

Grape tomato relish, lemon Beurre Blanc

KING SALMON

Artichoke, Kalamata olives, Roma tomatoes, lemon Beurre Blanc sauce



AMARILLO CLUB SALAD BAR

Baby greens, carrots, cucumbers, red onions, croutons, cheddar cheese, bacon bits, ranch, Italian and our house dressing
Assorted House Rolls ~ Butter

CHEF'S TABLE DESSERTS

ROASTED PRIME RIB

Prime Rib is sold by the prime *ONLY* and feeds 25 guests- **500/Prime Rib**

House salad, mashed potatoes, and vegetable medley
10 per person

***Final count due 5 days prior to event -
Automatic guarantee of 5 less than requested
guest count.**



THEMED BUFFET

*Drinks other than water are \$2 with unlimited refills.
Minimum of 30 guests. Prices are subject to a 20% service charge and an 8.25% state sales tax, gratuity not included.
All menus and pricing are subject to change.*

SEAFOOD BAR

Seared shrimp, salmon, and seabass, lobster risotto, grilled asparagus, horseradish, whipped potatoes
75 per person

TEX-MEX FAJITA BAR

Grilled fajita meat: chicken & beef, rice and beans, sour cream, chives, pico de gallo, tortilla chips, salsa
29 per person

BUILD YOUR OWN PASTA

OPTIONAL CAESAR OR AC SALAD BAR
Penne, spaghetti, and fettuccine pastas with alfredo, marinara, and pesto sauces with a variety of cooked vegetables
22 per person

ADD PROTEIN OF CHOICE

CHICKEN: **6 per person**

SALMON: **9 per person**

STEAK: **8 per person**

TEXAS BBQ

Brisket, ribs and chicken, potato salad, baked beans, macaroni & cheese, green beans with bacon, and cornbread
40 per person



KIDS BUFFET

20% service charge added for parties over 8 guests

Vegetable medley & house-made cookies are included

Choice of 1: **17 per person**

Choice of 2: **20 per person**

Choice of 3: **23 per person**

BURGER BAR – Assorted cheeses, vegetable toppings, mayo, ketchup and mustard

TACO BAR – Ground beef, corn & flour tortillas, Cheese, Sour Cream and Salsa

CHICKEN TENDERS - French fries and dipping sauces

PASTA – Choice of marinara or alfredo sauce



SPECIALTY STATIONS

Minimum of 30 guests

MASHED POTATO BAR

Creamy whipped potatoes and mashed sweet potatoes, bacon bits, chives, sour cream, butter, shredded cheddar and jack cheeses

10 per person

GOURMET MAC 'N CHEESE BAR

Both shredded and sauce cheeses, sour cream, jalapenos, broccoli florets, bacon, chives, toasted breadcrumbs

12 per person

BISCUIT BAR

Jams, jellies, honey, sawmill gravy, butter

9 per person

ADD BREAKFAST MEATS: 4 per person

BAGEL BAR

Assorted bagels, English muffins, flavored cream cheese, capers, red onion, smoked salmon, sliced cucumber, jams & jellies

10 per person

HOT BEVERAGE BAR

House coffee, house-made hot chocolate, assorted hot teas, sugar cubes, honey, assorted sweeteners, flavored coffee creamers, mini marshmallows, whipped cream, chocolate & caramel sauces

4 per person

MINI DESSERT BAR

Assortment of mini pastries including mini cheese-cakes, caramel brownie squares, lemon bars, chocolate chip sandwich cookies

5 per person

CARVING STATIONS

\$100 attendant fee applied

Smoked turkey breast (serves 30)	165
Smoked beef brisket (serves 80)	200
Beef tenderloin (serves 25)	300
Honey roasted ham (serves 50)	180
Blackened pork loin (serves 60)	90

***All carved items served with appropriate sauce and rolls.**





PLATED DINNER PACKAGES

*Drinks other than water are \$2 with unlimited refills.
Prices are subject to a 20% service charge for parties of 8 or more and an 8.25% state sales tax, gratuity not included.
All menus and pricing are subject to change.*

All plated dinners are served with a house salad & house dressing.

STEAK DIANE | 8 oz.

Green onions, shallots, brandy demi-glace, mashed potatoes, seasonal vegetables

46 per person

8 oz. FILET

Red wine demi-glace, mashed potatoes, seasonal vegetables

45 per person

ROASTED FREE RANGE CHICKEN BREAST

Herb Boursin risotto, seasonal vegetables, Beurre Blanc sauce

30 per person



ATLANTIC SALMON

Seasonal risotto, artichoke, sundried tomatoes, spinach, seasonal vegetables, Beurre Blanc sauce

36 per person

BERKSHIRE PORK

Roasted fingerling potatoes, seasonal vegetables, brandy demi-glace

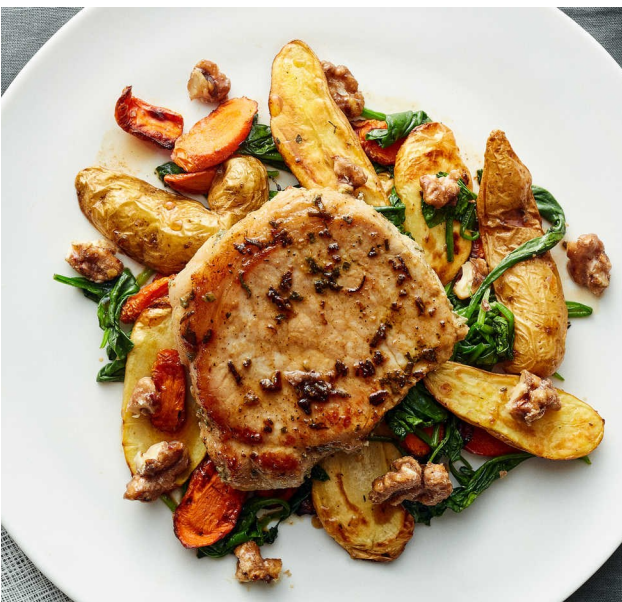
38 per person

CHEF'S CHOICE DESSERTS

7 per person

ADD BREAKFAST MEATS: 4 per person

***Final guarantees are given 72 business hours prior to event.**



DELUXE PLATED DINNER PACKAGES

*Drinks other than water are \$2 with unlimited refills.
Prices are subject to a 20% service charge for parties of 8 or more and an 8.25% state sales tax, gratuity not included.
All menus and pricing are subject to change.*

All plated dinners are served with a house salad, house dressing, & Chef's Choice Dessert

18 OZ. RIBEYE

Mashed potatoes, seasonal vegetables, red wine demi-glaze
62 per person

STEAK DIANE | 8 OZ.

Green onions, shallots, brandy demi-glaze, mashed potatoes, seasonal vegetables
54 per person

8 OZ. FILET

Red wine demi-glaze, mashed potatoes, seasonal vegetables
52 per person

CHILEAN SEA BASS

Seasonal risotto, corn, sundried tomatoes, seasonal vegetables
49 per person

BERKSHIRE PORK

Roasted fingerling potatoes, seasonal vegetables, brandy demi-glaze
45 per person

ATLANTIC SALMON

Seasonal risotto, artichoke, sundried tomatoes, spinach, seasonal vegetables, Beurre Blanc sauce
43 per person

ROASTED RACK OF LAMB

Mashed potatoes, seasonal vegetables, red wine demi-glaze
43 per person

ROASTED FREE RANGE CHICKEN BREAST

Herb Boursin risotto, seasonal vegetables, Beurre Blanc sauce
37 per person

***Final guarantees are given 72 business hours prior to event.**



DISPLAYS

Priced per display. Pricing per number of guests mentioned. Refills are the same price as listed.

GOURMET CHEESE

IMPORTED AND DOMESTIC CHEESES

Cheddar, Boursin, pepper jack, brie and dill Havarti
chef's choice of French breads, crostini, assorted
crackers & jams

Serves 50

200

CHARCUTERIE & CHEESE

Chef's choice of 3 meats and 3 cheeses garnished
with crackers, jam, mustard, pickles,
grilled breads and crostini

Serves 50

250

ANTIPASTO

Marinated mushrooms and asparagus, assorted
olives, cherry peppers, fresh mozzarella cheese,
salami, artichokes tossed in basil and balsamic
vinaigrette

Serves 50

200

VEGETABLE CRUDITE

Assortment of fresh vegetables served with butter-
milk ranch and French onion dips

Serves 50

100

FRESH FRUIT

Assortment of fresh seasonal fruits sliced and served
with a honey yogurt dip

Serves 50

100

CHIPS & DIPS

CHOICE OF TWO OPTIONS

House made guacamole, house-made salsa, queso,
baked artichoke spinach dip, roast red pepper
hummus, Baba Ghanoush, Tzatziki served with
tortilla chips or pita chips

Serves 30

55



PASSED OR STATION HORS D'OEUVRES

Priced per dozen

HOT APPETIZERS

Panko crusted shrimp, lemon basil aioli	42
Beef satay, peanut sesame sauce, green onion	25
Chicken satay, sweet soy reduction, chives	21
Italian meatball kabobs, marinara, pesto	25
Mini egg rolls, served with sweet & sour sauce	21
Tex-Asian egg roll, ranch sauce	24
Artichoke stuffed mushrooms	28
Spinach spanakopita, lemon aioli	24
Pork belly with cinnamon-apple butter	35
Mini tacos al pastor	30
Mac 'n cheese balls	24
Gruyere, mushroom and caramelized onion bites	25
Stuffed jalapenos, cream cheese, bacon	23

SLIDERS

Crab cake slider, lemon caper aioli, brioche	65
BBQ pulled pork slider, house slaw, BBQ sauce	55
Banh Mi pork slider, pickled vegetables, spicy mayonnaise	55
Fried chicken biscuit slider, remoulade, pickled red onion	42
Ham, fig and goat cheese biscuit slider	50
BBQ chicken slider, pickled red onion	39

COLD APPETIZERS

Shrimp cocktail shooters, marinated shrimp, lemon, cocktail sauce	35
Tuna poke shooters, scallions, sesame oil	32
Caprese skewer, Buffalo mozzarella, heirloom tomato, fresh basil	28
Ahi tuna tacos, wonton, pickled cucumber, wasabi essence	46
Mango jumbo lump crab tacos, jumbo lump crab	51
Antipasto kabobs, basil crisp, Two Brothers olive oil	29
Tomato basil bruschetta, baguette, balsamic reduction	25
Fruit skewer, pineapple, strawberry, cantaloupe, honeydew, grape	22
Watermelon, feta, balsamic skewer	23
Pretzel bites, honey mustard or cheese sauce	17
Pear, parmesan and honey crostini	18
Chicken salad endive boats	24
Bleu cheese stuffed date wrapped in bacon	26



BARS

**Bar Fees: \$100 Set Up Fee, \$50 Bartender Fee- Per Bartender/ Per Hour*

**Billing is based on actual consumption; partial bottle consumption is billed at a prorated price.*

**Host must provide attendant for cash bar. Club will provide \$125 starter cash.*

CASH BAR

House mixed drink	8
Glass of house wine	8
Imported & domestic beers	5
Soft drink and tea	2

STANDARD BAR

WHISKEY – Four Roses	160
Crown Royal	225
SCOTCH – Famous Grouse Blended	160
VODKA – Sobieski (Poland)	160
GIN – Hayman’s Old Tom	160
RUM – Cruzan Silver	160
TEQUILA – Cimmaron (100% Agave)	160
BEER – Assorted Draft \$5.25	
DOMESTIC - Coors Light, Miller Lite, Budweiser, Bud Light, Michelob Ultra, Shiner	5
WINE-Chardonnay, Moscato, Cabernet Sauvignon	
Pricing based on current house selections	

PREMIUM BAR

WHISKEY - Crown Royal	225
Maker’s Mark	205
SCOTCH - Glenfiddich 12 Year	225
VODKA - Grey Goose	230
GIN - Hendrick’s	225
RUM - Smith & Cross	185
TEQUILA - Fortuleza Blanco	225

CRAFT/IMPORTED BEER - Shiner Bock, Modelo, Stella	5
DOMESTIC- Coors, Coors Light, Budweiser, Bud Light, Miller Lite, Michelob Ultra	5

WINE- Chardonnay, Moscato, Champagne,
Cabernet Sauvignon, Sweet Red

Pricing based on current house selections

GENERAL INFORMATION

Please take a moment to review the important information as outlined below as it may directly affect your event. Thank you!

There is a cherished tradition at the Amarillo Club. The staff at the Club recognizes that each event is unique and special. We offer our excellent dining and meeting facilities and will work together with you to make your event a memorable occasion.

MEMBER SPONSOR EVENTS:

In order to reserve a room or the Main Dining Room, you are required to have a member sponsor, or a room charge is automatically added to the bill. Please contact our event coordinator if you do not have a member sponsor.

SEATING CAPACITY:

The Main Dining Room has many variations of table set-ups, please ask our Event Coordinator the capacity for your event.

	72" Round Tables 10-12 People	60" Round Tables 8-10 peo- ple	U- Shape/ Hollow Square	Classroom	Conference	48" Round Table 6 people	Non- Member Rental Fees
Care Xpress Room		96-110	N/A	48			\$500
Care Xpress East		40-50	24	24		30	\$250
Care Xpress West		40-50	24	24		30	\$250
Street Auto Room North/South					20	18	\$100
Street Auto Room	32-40	32-40	25	25	25	30	\$100
Happy State Bank Room	N/A	N/A	N/A	N/A	16-20	N/A	\$100

** Room seating may vary, ask your event coordinator for details

PAYMENT:

A non-refundable deposit in the amount of \$500 is required to reserve the Main Dining Room. The event is billed to the members account and due by the 20th of the following month. Gratuity of 20% is automatically added to all parties of 8 guests or over.

SECURITY:

FirstBank Southwest Tower Management has a guard on duty 24 hours per day seven days per week. This service is at no charge to the member hosting the event.

LIABILITY:

Amarillo Club does not assume any responsibility for the damage or loss of items stored or displayed on Club property. Each Club member is responsible for any damages to the Club property caused by the member, his/her guests, visitors or family members. Charges for damages will be billed in the same manner in which other Club charges are billed.

GUARANTEE:

Confirmation of final guest count for each function must be received by the Amarillo Club no less than 72 hours prior to function date. 5% less than the final number will be considered a guarantee regardless of attendance below number stated. If no guarantee is received, the maximum number of people expected (noted on the function sheet) will be considered the guaranteed attendance number. A cancellation charge will be incurred by the function sponsor if a reservation is not cancelled at least 2 business days prior.

Cancellation Fee Schedule for Main Dining Room Events
Less than 30 days: 100% charge

BOOKING AGREEMENT POLICY:

Upon completion of the event's final plans, a function sheet/contract will be sent, this must be signed and returned to the event coordinator at least 48 hours before your event date. Should the Club fail to receive the signed contract, management will conclude that the contents are correct, and the function sheet will serve as final agreement for your event at the Amarillo Club.

FOOD & BEVERAGE:

The Amarillo Club must cater all events held here. The only food items that may be brought in are special occasion cakes, such as wedding cakes. Food minimums start at \$300, please ask the Event Coordinator as it will vary per room. To open on Saturday there is a minimum of 30 guests and a food and beverage minimum of **\$3,000**. To open the Club on a Sunday the food and beverage minimum starts at **\$5,000**.

ROOM CHARGE:

Event rooms are complimentary for Amarillo Club members, with the purchase of food and beverages meeting the minimum. Main Dining Room does have a \$5,000 minimum to reserve the entire floor.

ROOM SET UP:

The 31st floor is set with Main Dining Room chairs for groups up to 150. Main Dining Room is set with banquet chairs for groups of 150-250 at no charge. We can set Main Dining Room chairs mixed with black or tan banquet chairs if there is no preference.

MENU PLANNING:

Accurate menu planning is essential in providing the best experience for events held at the Amarillo Club. Your communication and cooperation during this process gives us the opportunity to meet and exceed your expectations. The enclosed menu serves as a guide when planning your event. Our Chef is always available to assist in customizing menus to your needs.

MEAT TEMPERATURE:

The serving temperatures for meats (excluding Pork & Chicken) must be given 48 hours in advance of the event. Unless otherwise specified, all meats will be prepared medium-rare to medium. Pork and chicken will be prepared under the guideline set forth by the Department of Health & Human Services.

FLOWERS & DECORATIONS:

Outside vendors can bring in flowers and decorations, arrangements must be made with event coordinator.

EQUIPMENT RENTALS:

The following equipment is available for your meeting/event at a minimal charge. For additional equipment, we will be glad to arrange for rentals.

PROJECTOR: \$50

PORTABLE DANCE FLOOR: \$175

UP LIGHTING: \$100

DECORATIONS:

The Amarillo Club reserves the right to control how and where the decorations may be placed and this should be discussed in detail with the event coordinator prior to the day of the event.

Decorations, props, flowers, or other such equipment belonging to the sponsor or their guests must be removed immediately following the event, unless written agreement is made with the event coordinator prior to the date of the event. Damage to the Club facilities and/or extraordinary clean-up to the Club will be billed to the member's account or paid promptly by the host of the private event.

GRATUITY:

Parties of 8 or more there will be an automatic 20% gratuity.



Thank you for choosing Amarillo Club to accommodate your special occasion needs. We have designed this banquet menu to assist you in choosing the appropriate food and beverage for your upcoming event. It is our desire to ensure your special event meets all your expectations. If we can be of assistance with menu planning, meeting places, or any special requirements, please contact us at your convenience. To reserve a room or for more information, please call Tarah Karlin (806) 373-4361. We look forward to serving you!

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