

AC INSIGHTS

THE BI-MONTHLY NEWSLETTER OF THE AMARILLO CLUB

AMARILLO CLUB NOVEMBER / DECEMBER 2019



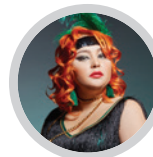
RENOWNED CHEF
**DEAN
FEARING**
COOKS FOR THE CLUB
NOV. 13
PAGE 7



AROUND THE WORLD
A TASTE OF MEXICO
Page 3



CASINO ROYALE:
A VEGAS NIGHT
Page 8



BRINGING BACK THE 20's
NEW YEAR'S EVE PARTY
Page 22

Welcome

A MESSAGE FROM YOUR GENERAL MANAGER ABHISHEK SONKAR



ABHISHEK SONKAR

General Manager
abhishek@amarilloclub.net
806.373.4361

Dear Amarillo Club Members,

The year 2019 has been an exciting one for sure! After the renovation of the 31st Floor, we have seen an influx of memberships, as well as a revitalization in attendance with our long standing members. The WOW factor has also piqued the curiosity of those outside the Club. We have been getting numerous phone calls from past members, media groups, and from General Managers of other Clubs. The Amarillo Club is moving onward and upward and I couldn't be more proud of our members, our staff, and the design team that made this dream a reality!

Part of this forward progress is the desire to continually move this Club into a place of being UNIQUE, SPECIAL, and DIFFERENT. And with that, we look ahead with Project 75. Project 75 will take us into the year 2022 and the 75th Diamond Anniversary of the Club. We have many great plans as we look at the future of the Amarillo Club, starting with our own special house-wine blend. We will be working with one of the most prestigious vineyards in California to grow grapes that will be used to create our very own artisan wine brand. This wine will make its debut at our 75th Anniversary Party! Stick around, it's about to get better.

Bringing freshness to our members will be our kitchen's highest priority, starting with desserts and breads! Chef Lauren is currently making all of our desserts, including the ice cream, fresh, right here in the 31st floor kitchen. If you haven't ordered one of these beautifully delicious treats, do yourself a favor and take a look at the new dessert menu.

Another way we will look to bring freshness to the Club is by providing the kitchen with fresh vegetables and herbs that we grow ourselves here on site. Imagine sitting down for dinner, ordering table-side service and the Maitre d' picks the lettuce from a wall of fresh grown veggies and produces a beautiful Caesar Salad right before your eyes! It's these little, but huge, things that set the Amarillo Club apart and make us UNIQUE, SPECIAL, and DIFFERENT!

See you at the Club,

Abhishek Sonkar
General Manager

YOUR CLUB STAFF



BEN PACHECO
Executive Chef



LETICIA AVILA
Banquet Manager
leticia@amarilloclub.net



MISTY HOWARD
Membership Director
misty@amarilloclub.net



TARAH KARLIN
Event Coordinator
acbanquets@amarilloclub.net



LAUREN WHITLEDGE
Sous Chef
lauren@amarilloclub.net



TIFFANY BRADSHAW
Bar Manager



JAMIEL HILAL
Food & Beverage Manager



TONY YIP
Maître d'



BE THERE

FRIDAY,
NOVEMBER 1ST AND
SATURDAY, NOVEMBER 2ND

AROUND THE WORLD

A Taste of Mexico



DÍA DE LOS MUERTOS

Día de los Muertos is the Mexican tradition that celebrates loved ones who have passed. It's a 3 day festival that begins on Halloween Day and is filled with marigolds, sugar skulls, and traditional Mexican Food. You are welcome to dress up and paint your face! We'll see you at the Club!

Cost: \$32

SATURDAY, NOVEMBER 9TH

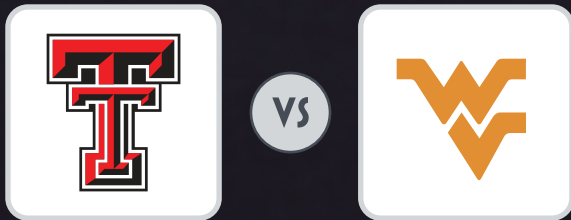
BE THERE

BIG 12

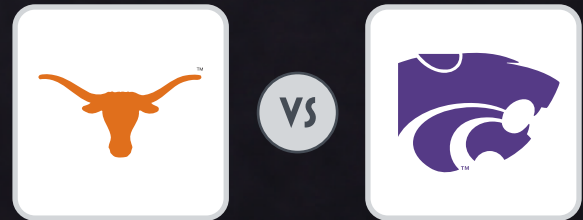
CHILI COOK-OFF

AT THE COUNTRYCHEVROLET CLUB 30 · TIME: TBA

GAME ONE



GAME TWO



\$15

ENTRY FEE

GUEST JUDGES

PRIZES WILL BE AWARDED!





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*Merry
Christmas*

from your friends at

Cactus

BE THERE

SUNDAY, NOVEMBER 10TH

NOVEMBER BRUNCH

SEATING TIMES: 10:30 AM, 11:00 AM, 12:30 PM, 1:00 PM

COST: ADULTS \$26, KIDS \$12, FREE FOR KIDS 5 & UNDER





NOW SERVING • EVERY FRIDAY

HAPPY HOUR IN THE TOWER

FROM THE NEW 31ST FLOOR BAR

New Bar • New Menu • New Views

Sponsored by Smart Chemical Solutions

**DRINK
SPECIALS**

\$7 HOUSE COCKTAIL

\$3 BEERS • \$5 HOUSE WINE



BE THERE



Dean Fearing
CHEF



Jorge Gonzalez
CHEF DE CUISINE

WEDNESDAY, NOVEMBER 13TH

DEAN FEARING DINNER

HORS D'OEUVRES

Two Bite Smoked Chicken Tacos with Avocado Relish

Comanche Buffalo Nachos with Guacamole, Black Beans, Pepper Jack Cheese and Charred Tomato Salsa

Duck Fat Tater Tots with Jalapeño Buttermilk Dressing

FIRST COURSE

Dean's Tortilla Soup with South of the Border Flavors

SECOND COURSE

Barbeque Shrimp Taco with Mango/Pickled Red Onion Slaw and Cilantro Lime Crema

MAIN COURSE

Fried Lobster and Filet of Beef

DESSERT

Warm Caramelized Apple Buckle with Blackberry and Sweet Cream Sauces

COST: \$150 PER PERSON

SEATS ARE LIMITED

BOOK YOUR RESERVATIONS TODAY!

Dean Fearing, known as the "Father of Southwest Cuisine" will be available for a book signing after the evening's dinner. **The Texas Food Bible** will be available for purchase the night of the event.

BE THERE

SATURDAY, NOVEMBER 16TH

CASINO ROYALE: A VEGAS NIGHT

DINNER STARTS AT 7 PM • GAMES BEGIN AT 8 PM

Let's take it back to the days of the Rat Pack.
Casino games, Elvis, showgirls, and a
traditional Las Vegas buffet!

LIVE ENTERTAINMENT BY KEITHA JONES

COST: \$35 PER PERSON

Happy
Holidays

from

Street
AUTO GROUP





THURSDAY, NOVEMBER 21ST

STILL AUSTIN WHISKEY CO. WHISKEY TASTING NETWORKING EVENT

31ST FLOOR SMART CHEMICAL SERVICES BAR



Featuring:

High Rye Bourbon Whiskey • New Make Whiskey
Daydreamer Whiskey • Mother Pepper Whiskey

APPETIZERS INCLUDED • COST: \$10 PER PERSON



Merry Christmas from



HAPPY STATE BANK

AND TRUST COMPANY

Member FDIC



SATURDAY, NOVEMBER 23RD

KARAOKE NIGHT

WITH DJ KATIE

Club 30



Happy Holidays
from

MAXOR[®]
NATIONAL PHARMACY SERVICES COMPANY



Happy
Holidays

from



CAVINESS
BEEF PACKERS

THURSDAY, NOVEMBER 28TH

THANKSGIVING BRUNCH

BE THERE

SEATING TIMES: 10:30 AM, 11:00 AM, 12:30 PM, 1:00 PM

COST: ADULTS \$39, KIDS \$18, FREE FOR KIDS 5 & UNDER

Traditional Thanksgiving Buffet

Sweet and Savory by Chefs Lauren and Ben

MENU

Herb Roasted Turkey

Glazed Ham

AC Smoked Prime Rib

Garlic Whipped Potatoes

Rosemary Glazed Sweet Potatoes

Mama Whitledge's Sage Sausage Dressing

Brown Sugar Brussel's Sprouts

Green Beans

Corn Casserole

Yeast Rolls

Cornbread

Bread Pudding

Apple Pie

Pumpkin Pie

Pecan Pie

Chocolate Pie

Chocolate Cake

Carrot Cake

Cheesecake



Happy Holidays

from

smartchemical
SERVICES





AMARILLO CLUB

THANKSGIVING

TO-GO ORDER FORM

FEED THE FAMILY

A LA CARTE

PRE FIXED TURKEY DINNER

- (1) 10-12 lb. Turkey
 - 2 qt. Cornbread Dressing
 - 1 at. Giblet Gravy
 - 2 qt. Fresh Vegetables
 - 2 qt. Mashed Potatoes
 - 1 pt. Cranberry Relish
 - (1) Dozen Dinner Rolls
 - (1) 9" Pumpkin Pie
- Price \$160.00

Number of Turkey Dinners _____
 No Substitutions (serves 8-10 people)

PRE FIXED HAM DINNER

- (1) 10-13 lb. Spiral Ham
 - 2 qt. Fresh Vegetables
 - 2 qt. Mashed Potatoes
 - 1 pt. Cranberry Relish
 - (1) Dozen Dinner Rolls
 - (1) 9" Pumpkin Pie
- Price \$155.00

Number of Ham Dinners _____
 No Substitutions (serves 8-10 people)

Item	Price	Quantity
Spiral Ham Only	\$80.00 ea.	_____
Turkey 10-12 lb.	\$62.00 ea.	_____
Cornbread Dressing	\$15.00 qt.	_____
Giblet Gravy	\$12.00 qt.	_____
Fresh Vegetables	\$14.00 qt.	_____
Mashed Potatoes	\$11.50 qt.	_____
Candied Yams	\$12.50 qt.	_____
Cranberry Relish	\$7.50 pt.	_____
Dinner Rolls	\$6.50 dz.	_____
Fresh Fruit Platter (serves 20-30 people)	\$65.00 ea.	_____
Cheese & Crackers (serves 20-30 people)	\$85.00 ea.	_____
Crudités Tray (serves 20-30 people)	\$45.00 ea.	_____
Circle one type of Dip:	Blue Cheese or Ranch	

All orders and/or cancellations for Thanksgiving Day (Thursday, November 28th) must be received no later than 12 Noon on Saturday, November 23rd. Orders will be ready for pick-up on the 31st floor between 10:00 a.m. and 12:00 p.m. Orders for pick-up at other times must be received at least seven (7) days in advance and may be picked-up during regular business hours. **Pick Up Date November 28, 2019.** Applicable tax and gratuity will be added to all orders.

Club will be closed at 2 p.m. on Thursday, November 28, 2019.

Name: _____ Member # _____

Home Phone Number _____ Work or Cell Phone Number _____

Pick-up Date: _____ Pick-up Time: _____

Confirmed by: _____ Date: _____



AMARILLO CLUB

THANKSGIVING

PASTRY ORDER FORM

SOUS CHEF LAUREN WHITLEDGE

Item	Price	Quantity
9" Classic Pumpkin Pie	\$16.00	_____
9" Pecan Pie	\$19.00	_____
9" Bourbon and Chocolate Pecan Pie	\$15.00	_____
9" Apple Crumb Pie	\$18.00	_____
Pumpkin Spice Roulade	\$20.00	_____
Apple Spice Breakfast Bread (9" loaf pan)	\$12.00	_____
Dinner Rolls (9" square pan)	\$15.00	_____
Mrs. Bromley's Cinnamon Rolls (9" round pan)	\$20.00	_____

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Club will be closed at 2 p.m. on Thursday, November 28, 2019.

Name: _____ Member # _____

Home Phone Number _____ Work or Cell Phone Number _____

Pick-up Date: _____ Pick-up Time: _____

Confirmed by: _____ Date: _____



AMARILLO CLUB

DESSERT ORDER FORM

PASTRY CHEF LAUREN WHITLEDGE

Date Ordered: _____

Name: _____ Member #: _____

Phone Number : _____ OK to Text: Yes No

Additional Contact: _____ Phone #: _____

Email: _____

Event Date: _____ Time: _____ Location: _____ Number of Guests: _____

Allergies: _____

Dessert Name and Description: _____

Additional Information/Inscription: _____

Pick Up Time: _____ Pick Up Date: _____

Price Quoted: _____

Orders are *not final* until you receive a consultation with the Chef and are quoted a price. All orders must be given 48 hours notice. All cancellations must be given 24 hours notice and can be subject to a 25% cancellation fee. Orders will be ready for pick-up on the 31st floor between during regular business hours. Applicable tax and gratuity will be added to all orders.



AMARILLO CLUB

SPECIAL ORDER DESSERTS

PASTRY CHEF LAUREN WHITLEDGE

- * **Lemon Meringue Custard Tart**– sugar dough crust, silky lemon custard and toasted meringue rosettes
- * **White Chocolate Cheesecake**– rich white chocolate cheesecake with dark chocolate crumb crust
- * **Italian Cream Cake**– fluffy white cake filled with chocolate custard and topped with toasted meringue
- * **Chocolate Meringue Tart**– flaky butter crust filled with chocolate custard and topped with toasted meringue
- * **Lemon and Raspberry Layer Cake**– layers of fluffy lemon cake sandwiched with raspberry jam, lemon curd and raspberry buttercream
- * **Mango and Passionfruit Mousse Cake**– passion mango mousse layered with toasted coconut meringue and garnished with passionfruit glaze and caramelized bananas
- * **Milk Chocolate Caramel Mousse Cake**– chocolate, chocolate chip cake layered with milk chocolate mousse and glazed in caramel
- * **Coconut Cake**– fluffy white cake with coconut buttercream and toasted coconut
- * **Apple Spice Cake**– spiced apple cake with pecans layered with caramel frosting and pecans
- * **Assorted cookies by the dozen:** Sugar Cookies, Stamped Gingerbread, Peanut Butter Kisses, Springerle, Date Pinwheels, Pecan Sandies
- * **Hazelnut Meringues**– by the dozen
- * **Dark Chocolate Almond Toffee**– by the pound
- * **Peanut Brittle**- by the pound
- * **Individual Raspberry Almond Pound Cakes**
- * **Black Cherry Torte**
- * **Almond Apple Tart**
- * **Baby Blueberry Crumb Tart**
- * **Apple Walnut Crumb Tart**
- * **Pecan Pie**
- * **Chocolate Silk Tart**
- * **Laurena's Bunuelos**
- * **Dinner Rolls**
- * **Cinnamon Pull Apart Bread**





NOVEMBER ONLY
\$2 TUESDAY

\$2 DRAFT BEER • \$5 TACOS



NOVEMBER ONLY
**THURSDAY'S
SKYLINE SPECIAL**

INCLUDES A HOUSE SALAD AND ENTRÉE
SPECIAL DESSERT BY CHEF LAUREN

COST: \$49 PER MEMBER



*Merry
Christmas!*



Share Your Thoughts

A MESSAGE FROM YOUR MEMBERSHIP DIRECTOR MISTY HOWARD



MISTY HOWARD

Membership Director
misty@amarilloclub.net
806.373.4361

Dear Members,

What a ride this past year has been! We have undergone a major remodel of the 31st Floor Dining Room which has brought about an influx of new Members. This summer alone we have added 50 new Members! A big thanks goes out to those of you who have referred your friends, family, and neighbors. If you see someone new in the Club, make it a point to say hello!

One of my duties, as Membership Director, is to make sure the Members are happy with their Club experiences. If you have an idea for something you would like to see happen at the Club, please feel free to reach out to me. I love a good idea and I love to accommodate our Members. If you are looking for a new event, want to start a "club within the club", or have a menu suggestion, I am happy to help.

As always, my door is open, please stop in and say hello!

See you at the Club,

Misty Howard
Membership Director



Happy Holidays!



FAIRLY GROUP

Reshaping Paradigms.



JAMIEL HILAL

Food & Beverage Manager

WELCOME AMARILLO CLUB'S NEW FOOD & BEVERAGE MANAGER, **JAMIEL HILAL**

Welcome Amarillo Club's new Food & Beverage Manager, Jamiel Hilal. Jamiel comes to us from the historic Mayo Hotel and the Hyatt Regency in Tulsa, Oklahoma. He studied Hospitality and Tourism at Purdue University upon transferring from Holy Cross College in South Bend, Indiana where he played college soccer. After Purdue University, Jamiel spent six months at Shangri-La Hotels and Resorts in Nanjing, China.

His experiences have driven him in his career and he is excited to be at the Amarillo Club and looks forward to working with the Amarillo Club team to push the club forward. His main focus will be creating memorable experiences for the members by training staff and delivering consistent excellent service.

In his free time, he enjoys skateboarding and playing soccer.

BE THERE

SATURDAY, DECEMBER 7TH

7TH ANNUAL GINGERBREAD EXTRAVAGANZA

FROM 10:00 AM - 11:30 AM • COST: \$26 PER PERSON

Gather your family and friends and skate on over to the Amarillo Club for this cozy afternoon tradition! Get ready for a morning filled with festive music, pre-constructed gingerbread houses, mountains of colorful candies, and don't forget about the nostalgic aroma that reminds us that Christmas is upon us. Yummy treats for snacking and hot cocoa are sure to get you in the Holiday Spirit!

PLEASE CALL AND RSVP BY DECEMBER 4TH.

Merry
Christmas



HAPPY HOLIDAYS

AMARILLO



FROM OURS TO YOURS

The Nutcracker



DECEMBER 13TH, 14TH & 15TH

AMARILLO CIVIC CENTER

AUDITORIUM

LONE STAR

Ballet

A Tradition of Excellence



SUNDAY, DECEMBER 15TH

SANTA'S BRUNCH

WEAR YOUR HOLIDAY BEST AND GET YOUR
PHOTOS WITH MR. AND MRS. CLAUS!

SEATING TIMES: 10:30 AM, 11:00 AM, 12:30 PM, 1:00 PM

COST: ADULTS \$26, KIDS \$12, FREE FOR KIDS 5 & UNDER • ENTERTAINMENT BY DAN HANSON



BRINGING BACK THE 20'S

BE THERE

A NEW YEAR'S EVE SPEAKEASY PARTY

TUESDAY, DECEMBER 31ST

UNTIL 1:00 AM • 31ST FLOOR OF THE AMARILLO CLUB

**DRESS AS A FLAPPER, GANGSTER,
OR YOUR FAVORITE SILENT SCREEN STAR!**



- SEATED DINNER
- LIVE ENTERTAINMENT
- ROAMING ENTERTAINMENT
- CIGARETTE/CHAMPAGNE GIRLS
- MIDNIGHT CHAMPAGNE TOAST
- MIDNIGHT APPETIZERS
- PHOTO BOOTH

BE THERE

COUNTRY CHEVROLET
CLUB 30
NEW YEAR'S EVE PARTY

TUESDAY, DECEMBER 31ST
UNTIL 1:00 AM

JOIN US IN **COUNTRY CHEVROLET CLUB 30**

- OPEN FOR
A LA CARTE DINING
- CHAMPAGNE TOAST
AT MIDNIGHT
- ENTERTAINMENT BY
DJ KATIE EDDINS



AMARILLO CLUB

COUNTRY
CHEVROLET
CLUB 30

SPECIALTY COCKTAILS



El Jefequito

Tequila, Grilled Orange, Gran Gala, Lime & Lemon

Brown Derby

Bourbon, Grapefruit & Honey

Corpse Reviver

Gin, Cocchi Americano, Triple Sec & Lemon

Godfather

Barrel Aged, Scotch based, with Amaretto & Dry Vermouth

Poor Man's Pappy

Barrel Aged, High Proof Kentucky Bourbon
& Limestone Water

Rye Flip

Rye, Angostura Bitters, Lemon Juice & Egg White

The Gray Lady

Hendricks Gin, Lemon Juice, Creme Violette
& Champagne

Muddled to the Max

Coconut Vodka, Muddled Berries, Lemon,
Pomegranate & Grapefruit

Old Fashioned Phoenix

Texas Ranger Whiskey, Maple, Tiki Bitters, Orange
& Caramelized Sugar

It's About Thyme

Reposado Tequila, Cointreau, Lime Juice, Agave,
Thyme, & Sliced Jalapeños

Winter Velvet

Aged Dark Rum, Allspice Dram, Lime,
Lemon & Egg White

El Chapo

Cucumber Vodka, Roasted Tomatillo, Cucumber,
Cilantro & Jalapeño

2/2 Manhattan

Barrel Aged Bourbon, finished with Italian Sweet
Vermouth & Bitters



DALLAS COWBOYS



2019 SCHEDULE

PRESEASON

WK	DATE	OPP.	TIME ET	TV	W/L	DAL SCORE	OPP. SCORE
1	Sat, Aug 10	@San Francisco	9:00 PM		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Sat, Aug 17	@LA Rams	10:00 PM		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	Sat, Aug 24	Houston	7:00 PM		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Thu, Aug 29	Tampa Bay	8:00 PM		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

REGULAR SEASON

WK	DATE	OPP.	TIME ET	TV	W/L	DAL SCORE	OPP. SCORE
1	Sun, Sep 8	NY Giants	4:25 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Sun, Sep 15	@Washington	1:00 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	Sun, Sep 22	Miami	1:00 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Sun, Sep 29	@New Orleans	8:20 PM	NBC	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Sun, Oct 6	Green Bay	4:25 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	Sun, Oct 13	@NY Jets	4:25 PM	CBS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	Sun, Oct 20	Philadelphia	8:20 PM	NBC	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	BYE WEEK						
9	Mon, Nov 4	@NY Giants	8:15 PM	ESPN	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	Sun, Nov 10	Minnesota	8:20 PM	NBC	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	Sun, Nov 17	@Detroit	1:00 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	Sun, Nov 24	@New England	4:25 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Thu, Nov 28	Buffalo	4:30 PM	CBS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	Thu, Dec 5	@Chicago	8:20 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	Sun, Dec 15	LA Rams	4:25 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Sun, Dec 22	@Philadelphia	4:25 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	Sun, Dec 29	Washington	1:00 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

*all times subject to change due to flexible scheduling after week 5

MERRY CHRISTMAS

FROM



Back of House
EMPLOYEE OF THE MONTH

JOHN LUCERO
BANQUET CHEF



Front of House
EMPLOYEE OF THE MONTH

ASHLEY CHAPA
COUNTRY CHEVROLET CLUB 30 BARTENDER

AMARILLO CLUB

Weddings



2020 Wedding Package

Skyline Package- \$10,000

- * For up to 100 guests
- * Use of 30th & 31st floors, with the exception of Club 30
- * Banquet Manager on site to assist in running your day
- * Black or white linens for tables
- * Black or white napkins
- * White chair covers for ceremony
- * Use of cake stand and knife
- * Use of sound system
- * One glass of champagne at beginning of reception for each guest
- * Three-course meal followed by coffee and petit fours
- * Half bottle of house wine per guest to be served with meal
- * One glass of champagne per guest for toast
- * Post-dinner finger food buffet

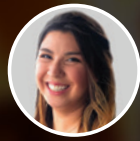
Host your wedding with the best views of the Amarillo Skyline!



Call Tarah today to schedule your appointment!
806.373.4361

Amarillo Club | 600 S. Tyler, Amarillo, TX 79101 | 806.373.4361 | amarilloclub.net

FIRESIDE OLD FASHIONED



DRINK OF THE MONTH

CREATED BY BAR MANAGER TIFFANY BRADSHAW



- 1 1/2 oz * Apple Cinnamon Infused Still Austin Bourbon Whiskey
- 1 Demerara Sugar Cube Caramelized
- 2 slices honey crisp apple or other sweet apple with peel
- 2 hearty dashes of aromatic bitters
- splash sparkling water

In a mixing tin muddle together Apple slices & bitters, then place the Demerara sugar cube between a pair of bar tweezers and torch over the bar tin. Once the sugar cube is caramelized muddle again, really pressing that sugar into the apples. Add Apple Cinnamon infused Still Austin Bourbon Whiskey, and give a couple stirs, then add in a heaping scoop of ice and stir gently on the outer parts of the tin; about 30 seconds.

Strain the liquid into an ice ball filled rocks glass, add a splash of sparkling water, and garnish with a cinnamon stick.

* Apple Cinnamon infused Still Austin Bourbon Whiskey

1 half gallon sized air-tight jar or container
1 bottle of Still Austin Bourbon Whiskey (750mL)
4 sliced Honey Crisp Apples or other sweet Apple
6 whole cinnamon sticks

Place all ingredients into air-tight jar and sit in a cool dark area. For maximum flavor infusion let sit for 2 weeks, stirring every other day.

Once you are pleased with the infusion, strain liquid into clean glass container, and discard the apples and cinnamon sticks.

Marcella

Furs & Leather

HOLIDAY STYLE SHOWS

Coming to the Amarillo Club this
Holiday Season!

Dates to be announced!

Follow us on Facebook for the most
up-to-date information.

2611 Wolflin Village • marcellafurs.com



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 General Manager Abhi or Membership Director Misty at 373-4361.

Our Corporate Sponsors are:



FRIDAY, NOVEMBER 1

Around the World: A Taste of Mexico
Happy Hour in the Tower

SATURDAY, NOVEMBER 2

Around the World: A Taste of Mexico
MDR Closed for Dinner

TUESDAY, NOVEMBER 5

🍷 Tuesday

WEDNESDAY, NOVEMBER 6

MDR Closed All Day

THURSDAY, NOVEMBER 7

Thursday's Skyline Special

FRIDAY, NOVEMBER 8

Happy Hour in the Tower

SATURDAY, NOVEMBER 9

Big 12 Chili Cook-Off

SUNDAY, NOVEMBER 10

November Brunch

TUESDAY, NOVEMBER 12

🍷 Tuesday

WEDNESDAY, NOVEMBER 13

Dean Fearing Dinner

THURSDAY, NOVEMBER 14

Thursday's Skyline Special

FRIDAY, NOVEMBER 15

MDR Closed for Lunch
Happy Hour in the Tower

SATURDAY, NOVEMBER 16

Casino Royale: A Vegas Night
Live Entertainment by Keitha Jones

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

TUESDAY, NOVEMBER 19

🍷 Tuesday

THURSDAY, NOVEMBER 21

Still Austin Whiskey Co. - Whiskey Tasting & Networking Event
Thursday's Skyline Special

FRIDAY, NOVEMBER 22

MDR Closed for Lunch
Happy Hour in the Tower

SATURDAY, NOVEMBER 23

Karaoke Night with DJ Katie - Club 30

TUESDAY, NOVEMBER 26

🍷 Tuesday

THURSDAY, NOVEMBER 28

Thanksgiving Brunch
Thursday's Skyline Special

FRIDAY, NOVEMBER 29

Happy Hour in the Tower

SATURDAY, NOVEMBER 30

MDR Closed for Dinner

WELCOME NEW MEMBERS

The 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.

Mr. Cody Bivens, Ms. Lilia Escajeda, Mr. Monte Green, Mr. William J. Ware, Mr. Rob Mansfield, Mr. Dirk Schmitz, Mr. John Greenwood, Mr. Blake Prewitt, Mrs. Judy Day, Mr. Larry Orman, Ms. Areli Gallegos, Mr. Ben Latham, Mr. Cho Sherwood, Ms. Robin Gilliland, Mr. Sam B. Lovelady, Ms. Marion Diane Dick, Mr. Tom Hood, Dr. Daniel Novak, Ms. Jentry Williams, Mr. Jason Velky, Ms. Sarah Myers, Ms. Charity Gardner, Ms. Vinita Hincir, Mr. Jerry McAffrey, Ms. Gainor Davis, Ms. Lori Homer, Ms. Dana Nelson, Town Square Media, Ms. Lori Homer, Ms. Dana Nelson, Mr. Heath Dodgen, Dr. Sloan Teeple, Mr. Gregg Bliss, Mr. Dick Ford, Mr. William Beckley, Ms. Peyton Bivins, Mr. Carl J. Altschwager, Ms. Jamie Haynes, Dr. Chad Kennedy, Mr. Bryan Brumley, Mr. Chaz Calloway, Dr. Bill Byrd, Ms. Corie G. Durham, Mr. Colby Flaming, Mrs. Haley Sutter, Mr. Wilson Freeman, Mr. Scott Sturgeon

ONE-YEAR ANNIVERSARIES

Mr. Shannon Williams, Mr. Cody Brashears, Mr. Tracy Young, Mr. Craig Nunn, Mr. Brian Warner, Mr. Gary Wilcox, Mr. Brent Thorpe, Mr. Bogdan C. Stanca, Mr. Brent Caviness, Dr. Robert Gross, Dr. Hugh Bob Currie, Mr. Jay Perdue, Mrs. Suzanne Wheeler, Mr. Danny Burke, Mr. Randall Hare, Ruth Jaber, M.D., Mr. Michael McBroom, Dr. Paul Wilkinson, Dr. Lorra C. Lindsey, Dr. David Richburg, Dr. Tianne Yarbrough, Mr. Alberto Rios, Mr. Alan Van Ongevalle, Mr. Brad Griffin, Joby Mills, Mr. Scott Martin, Mr. Bill Holland, Clint Esler, DDS PA, Larry McAfee, MD, Michael O. LaGrone, M.D., Mr. Ronnie Terry, Mr. Jody Holland, Ms. Michelle Sibley, Mr. Billy Fred Jones, Mr. Scott Nefstead, Ms. Tonie Paciorek, Ms. Andrea Soliz, Mr. Robert Schrock, Mr. Greg Holmes, Mr. Mike Ohm, Ms. Tonja Reagin, and Mr. Luke Holder

DEC 2019

TUESDAY, DECEMBER 3

MDR Closed for Dinner

WEDNESDAY, DECEMBER 4

MDR Closed for Dinner

THURSDAY, DECEMBER 5

MDR Closed for Dinner

FRIDAY, DECEMBER 6

Happy Hour in the Tower

MDR Closed for Dinner

SATURDAY, DECEMBER 7

Gingerbread Extravaganza

MDR Closed for Dinner

FRIDAY, DECEMBER 13

Happy Hour in the Tower

MDR Closed for Dinner

SATURDAY, DECEMBER 14

MDR Closed for Dinner

SUNDAY, DECEMBER 15

Santa's Brunch

MDR Closed for Dinner

WEDNESDAY, DECEMBER 18

MDR Closed for Lunch

FRIDAY, DECEMBER 20

Happy Hour in the Tower

MDR Closed for Dinner

TUESDAY, DECEMBER 24

Club Closed

WEDNESDAY, DECEMBER 25

Club Closed

SUN	MON	TUE	WED	THU	FRI	SAT
1 Closed	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 Closed	25 Closed	26	27 ●	28
29 Closed	30	31 ●●				

FRIDAY, DECEMBER 27

Happy Hour in the Tower

TUESDAY, DECEMBER 31

Bringing Back the 20's New Year's Eve Party

Live Entertainment

JAN 2020

WEDNESDAY, JANUARY 1

Club Closed

FRIDAY, JANUARY 3

Happy Hour in the Tower

FRIDAY, JANUARY 10

Happy Hour in the Tower

SATURDAY, JANUARY 11

MDR Closed for Dinner

SUNDAY, JANUARY 12

Superhero / Princess Sunday
Brunch

FRIDAY, JANUARY 17

Happy Hour in the Tower

SATURDAY, JANUARY 18

Mixology IOI with Tiffany

FRIDAY, JANUARY 24

Diner en Blanc

Happy Hour in the Tower

SATURDAY, JANUARY 25

MDR Closed for Dinner

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

Be sure to check our January / February 2020 issue for potential updates to the January calendar.

HOURS — OF — OPERATION

MAIN DINING ROOM 31st Floor

LUNCH

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

DINNER

6:00 pm to 9:30 pm
Tuesday - Saturday

HAPPY HOUR

5:00 pm to 7:00 pm
Tuesday - Friday

COUNTRY CHEVROLET ROOM 30th Floor

LUNCH

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

DINNER

6:00 pm to 9:30 pm
Tuesday - Saturday

BAR AREA

9:30 pm to 1:00 am

HAPPY HOUR

5:00 pm to 7:00 pm
Tuesday - Friday

For reservations and general
questions, please call:

806.373.4361

AMARILLO CLUB

FirstBank Southwest Tower
600 S. Tyler, Ste. 3000
Amarillo, Texas 79101
806.373.4361



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