

AC

AMARILLO CLUB

CONNECTIONS

THE MONTHLY NEWSLETTER OF THE AMARILLO CLUB

==== JUNE 2020 ====



COME CELEBRATE FATHER'S DAY

AT OUR CLUB RENOWNED



**BROMLEY
BRUNCH**
PAGE 15



ASIAN FUSION
FAMILY STYLE DINNER
Page 3



THE MAIN EVENT
FAMILY STYLE SEAFOOD DINNER
Page 14



MASTER CLASS: FARM TO GLASS
BY CHRIS SEALS AND STILL AUSTIN GIN
Page 21

Welcome

A MESSAGE FROM YOUR GENERAL MANAGER RIKI TURNER



RIKI TURNER

General Manager
gm@amarilloclub.com
806.373.4361

Dear Members,

At the Amarillo Club, we pride ourselves in making your experience memorable. From the amazing views of our great city to our incredible team serving you. With the Covid-19 pandemic crippling the world right now, we are taking every precaution to make sure you are safe. We have followed the guidelines of local health officials, CDC, and the World Health Organization. Our goal is to make your experience as normal as possible. With all this being said, our team has been trained to take extreme measures to keep our members safe. For example, all silverware has been rolled in napkins, all condiments have been disinfected and will be again after each use, all tables will be completely stripped of dressing and sanitized after each use, silverware will be placed in a disinfectant solution after each use then ran through the cleaning process, and hand sanitizing stations have been placed through the dining room. We have been diligent in sticking to guidelines that we know exactly how many members can be served, keeping tables separated, and no parties more than six.

Because of the restrictions that have been put into place by the city and the state of Texas, we will be modifying our dining hours and reservation policy. Please familiarize yourself with these new hours before calling to make a reservation.

Our deepest sympathy goes out to all that have been affected by this pandemic. My team and I would like to take the time to thank every single one of you for helping keep the magic of the Club alive during these tragic times. We look forward to seeing each of you and giving you that Amarillo Club experience that we all have been missing.

Sincerely,

Riki Turner
Interim General Manager

YOUR CLUB STAFF

PHOTOGRAPHER | Shannon Richardson



MISTY HOWARD
Membership and Marketing Director
misty@amarilloclub.com



TARAH KARLIN
Event Coordinator
acbanquets@amarilloclub.com



TIFFANY REAGAN
Food and Beverage Manager



LAUREN WHITLEDGE
Executive Chef
chef@amarilloclub.com



RENE WINKLE
Financial Controller
accounting@amarilloclub.com



JEOVANNY VAZQUEZ
Club30 Manager



SATURDAY, JUNE 13TH



ASIAN FUSION

In the most traditional sense, Asian dishes are served communally. Join us Saturday night as we serve a Family Style Asian Fusion dinner.

COST: \$55 PER PERSON

MAXOR[®]
NATIONAL PHARMACY SERVICES COMPANY

AMARILLO



ORAL & MAXILLOFACIAL
SURGERY



TACO TUESDAY

Come in and join us for our **ALL NEW** Gourmet Taco Plate.

COST: \$15 • \$3 MARGARITAS

WEDNESDAY LUNCH SPECIAL

EVERY WEDNESDAY IN JUNE

Gourmet Burgers with your choice of side*

*Fries, AC House Chips or AC side salad

COST: \$17



Volkswagen



2020 Highlander



2020 Passat

Street Toyota

4500 S Soncy Rd
streettoyota.com
806.355.9846

Street Volkswagen

5000 S Soncy Rd
streetvw.com
806.350.8999



NEW CHEFS

THE AMARILLO CLUB WOULD LIKE TO WELCOME BACK CHEF LAUREN WHITLEDGE AND HER NEW TEAM OF SOUS CHEFS, SCOTT HOWARD AND KELLN HENSLEY.

Lauren came to the Amarillo Club in October of 2018 where she served as Food & Beverage Manager and quickly moved into the kitchen as Sous Chef under the direction of Chef Tre Wilcox. She took some personal time off and worked from home in her cottage bakery preparing food for local charitable events and private parties. Lauren graduated from Johnson & Wales University in 2006 with a Bachelor of Science in Pastry Arts. Although her background is primarily in Pastry Arts, she looks forward to showcasing her knowledge of the savory as well as her intense love of food. "I want the food to be as good as the view," says Whitledge. With her experience in a wide range of cuisines and kitchen management, Chef Lauren is happy to be back to the Club where she plans to elevate the dining experiences for its members.

Sous Chef Scott Howard fell in love with the culinary industry after a lifelong pursuit of health and fitness. He is a six time Ironman, former personal trainer and spin instructor. Scott's culinary journey began at 575 Pizzeria where he worked part time "just for fun". Through a series of Farm to Table dinners, he fell in love with the concept of bringing people together with food. Scott is a student at Escoffier Culinary School in Boulder, Colorado where he will be graduating this fall. He is coming to us from Northwest Texas Hospital where he served as the Sous Chef and is a member of West Texas Chef's Table. Scott has served in the Amarillo Club kitchen on an as needed basis over the last year and is excited to be a part of the Amarillo Club team!

Sous Chef Kelln Hensley was born in Amarillo, raised in Perryton and grew up loving food. Upon graduating from high school, he decided to pursue a career in the culinary world. He earned his culinary degree from the Art Institute of Dallas. Upon graduation, he began working in fine dining establishments in Austin including the Hyatt Lost Pines. In 2017 he moved to Amarillo where he was a Sous Chef at Crush and is now coming to us from Northwest Texas Hospital. He is excited to be back in fine dining where he can express his creativity through food.

Welcome Lauren, Scott and Kelln to the Amarillo Club team!

AC

AMARILLO CLUB CONNECTS

AC

AMARILLO CLUB *Date Night* DELIVERY Dinner for Two



JUNE 5

Tomato and Cucumber Salad with Goat Cheese, Red Onion, and Lemon Vinaigrette

Charcoal Roasted Chicken with Chimichurri Sauce, Basmati Rice Pilaf and Grilled Summer Squash

Tres Leches Cake with Fresh Strawberries

Bottle of House Wine

Cost: \$100/couple

JUNE 12

Asian Frisee Salad with Snap Peas, Oranges, Radish and Orange Ginger Vinaigrette

Sesame Crusted Tuna Steak with a Sweet Soy Reduction, Wasabi Mashed Potato and Sauteed Shiitake Mushrooms

Green Tea Cake with an Orange Dreamsicle Mousse

Bottle of House Wine

Cost: \$100/couple

JUNE 19

Garden Salad with Heirloom Tomato and Bacon Vinaigrette

Creole Spiced Roast Squab with Mustard Cream Sauce, Grilled Boudin Sausage and Dirty Rice

Classic Bread Pudding with Caramel Sauce

Bottle of House Wine

Cost: \$100/couple

JUNE 26

Arugula Salad with Pickled Red Onions, Goat Cheese, Crisp Bacon and Sweet Whole Grain Mustard Vinaigrette

Hanger Steak Au Poivre, Boursin Mashed Potato and Sauteed Summer Vegetables

Peach Cobbler with Whipped Vanilla Custard

Bottle of House Wine

Cost: \$100/couple

HOUSE WINE SELECTION

Chalk Hill Chardonnay
Korbel Brut Champagne
Pierre et Papa, Comte Tolosan Blanc
Bonterra Cabernet Sauvignon
Trivento Malbec

You may upgrade your wine with one of the following choices:

Penalegre, Toro \$20
Bo Coup Blend \$25
Scherrer Chardonnay \$45

BOOZIE BOXES

Add a Boozie Box to any Date Night Delivery or To-Go Order!

Sangria (4), Mimosa, Bloody Mary, Old Fashioned, Chilton, or My Cousin Vinny Mule

\$20 Each
Makes 2 cocktails, except where noted.

Orders must be placed no later than 2 pm on Tuesday prior to the Friday delivery date.
806.373.4361 or receptionist@amarilloclub.net

A 20% Service Charge is added to all orders. Delivery tips are welcome. A \$10 delivery fee will be added to all orders delivered outside the city limits.

COCKTAIL OF THE MONTH

THE WINE ME UP



INGREDIENTS

- ½ oz Kentucky Bourbon
- ½ oz vanilla simple syrup*
- Sauvignon Blanc
- ¼ oz grapefruit juice
- 5 dashes grapefruit bitters
- Lime peel

Add all ingredients, except sauvignon blanc, to a ice filled cocktail shaker, and shake vigorously to combine all the flavors together.

Strain into a wine glass and top off with Sauvignon Blanc, about 4-5 ounces depending on your taste. Garnished with an expressed lime peel.

* VANILLA SIMPLE SYRUP (MAKE A COUPLE DAYS AHEAD OF TIME)

2 cups sugar, 2 cups water, 1 vanilla bean scraped. Add all ingredients to saucepan and heat until syrup starts a rolling boil, stirring throughout making sure to scrape the bottom of the pan to release all sugar into mixture. Remove from heat and let the syrup come to room temp, then transfer syrup to a sealable container, and let sit for a couple days in the refrigerator. Syrup can be safely stored in refrigerator up 2 weeks.





NEW DINING HOURS

Country Chevrolet Club30

Lunch: Monday-Friday, 11:30am-2pm

Happy Hour: Tuesday-Friday, 4pm-6pm

Dinner: Tuesday-Saturday, 6pm-9pm

Main Dining Room

Lunch: Thursday-Friday, 11:30am-2pm

Happy Hour: Thursday-Friday, 4pm-6pm

Dinner: Thursday-Saturday, 6pm-9pm

Phase 2 of Dining Hours: In compliance with the CDC Guidelines for Social Distancing, we will be dining by "Reservation Only". ALL dinner reservations should be made by 6pm the day you wish to dine. If no reservations are made, the Club will be closed at 6pm that day for extra cleaning and sanitizing. Thank you for your understanding as we work to get back to normal service hours as a part of Phase 3.

Thanks Million!

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 | Interfaith Campaign for the Homeless | Randall County Jr. Livestock |
| AAF The Panhandle Gives | Junior Achievement of the High Plains | Salvation Army |
| Big Brothers Big Sisters | Kids Inc. | Teen Christmas |
| Cal Farley's Boys Ranch | Leadership Amarillo & Canyon | United Way Amarillo & Canyon |
| Downtown Women's Center | Make-a-Wish | Wesley Community Center |
| Eastridge Mission Center | Opportunity School | Youth Success Project |
| Faith City Mission | Panhandle PBS | |
| Harrington Cancer and Health Foundation | | |

Thank you for inspiring us to give more.



THANK YOU



The Amarillo Club would like to thank
Mr. David Elizalde,
owner of David's Quality Electric, for his
generous donation. With his gift we were able
to cover the expenses of much needed
electrical updates!



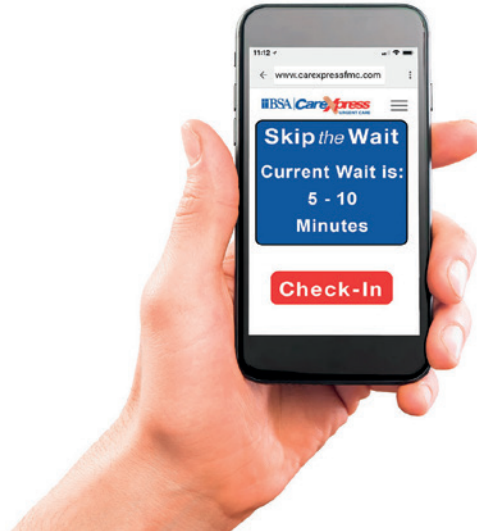
\$40

Dip & Sip

Let us bring the party to you! Includes
1 gal. AC House Margaritas, House-made
tortillas chips, and 3 AC "fan favorite" dips!
Order by Friday for Weekend delivery!

AMARILLO CLUB

Healthcare On Demand



Skip the line! Check in online at careexpressfmc.com



NO CHEMICAL CAN OVERCOME A LACK OF VISION.

Companies that don't focus with the end in mind are always surprised when they learn how their process impacts well performance and profitability.

For over 10 years Smart Chemical Service's science-backed processes have helped E&P businesses discover new, valuable insights, resulting in higher performing and more profitable wells.

Let's get started. Set up a meeting with Smart Chemical Services, and our expert team will work with you to increase your well performance and profitability.

SmartChemical.com
(806) 367-8031





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 Menu • New Views



smartchemicalsolutions

CHEMICALS • LOGISTICS

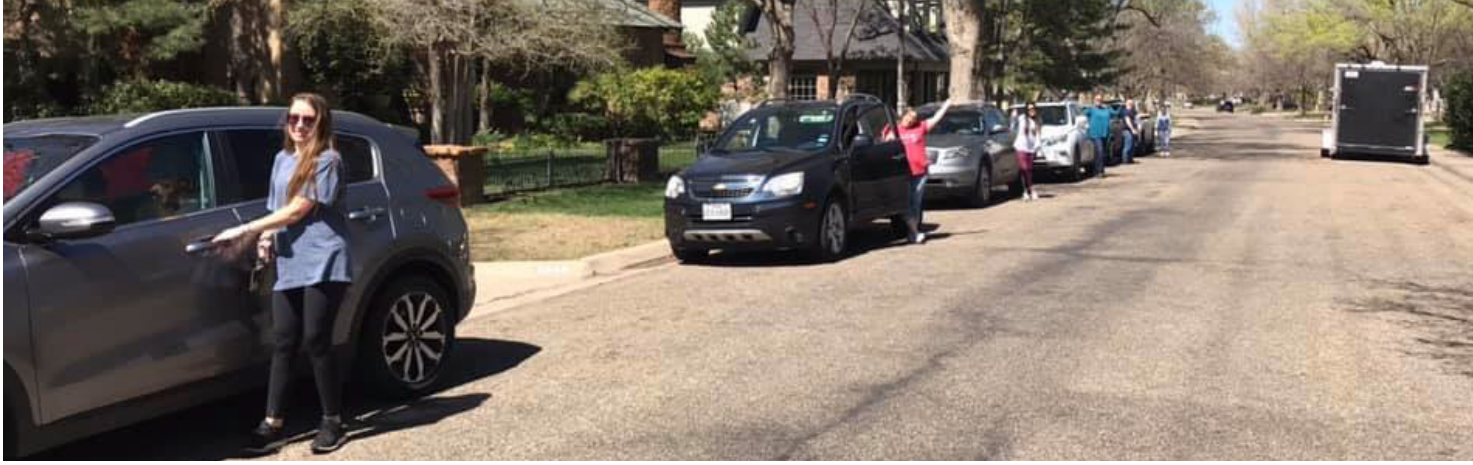


**COUNTRY
CHEVROLET**

CLUB SETTERS



Lockdown didn't keep us down...





SPONSORED BY



Come through our doors and
leave the ordinary behind.



...the Amarillo Club continued to
SERVE ITS MEMBERS
DURING QUARANTINE!





**“ONE RESOURCE IS ALL I NEED TO
HANDLE OUR VARIOUS PRINT
NEEDS - SIR SPEEDY.”**

POSTERS, BANNERS, WINDOW DISPLAYS,
DIRECT MAIL, PROMOTIONAL PRODUCTS
AND MUCH MORE

WE’VE GOT YOU.

Sir Speedy

PRINT | SIGNS | MARKETING

416 W. 8th | Amarillo, TX 79101 | 806.342.0606
www.sirspeedy.com/amarillo



BE THERE

FRIDAY, JUNE 19

THE MAIN EVENT

FAMILY STYLE SEAFOOD DINNER

Grab your friends and sit down to our communal style seafood dinner. Price includes a variety of seafoods and sides.

ENTERTAINMENT BY: BIG G AND THE TRADEWINDS

COST: \$85 PER PERSON



MRS.
BROMLEY

SUNDAY, JUNE 21ST

FATHER'S DAY BROMLEY BRUNCH

You've waited long enough! Bromley Brunch is here and will be served Family Style as we celebrate Dad! You choose your protein and the sides will be brought to your table. "Pass the green beans, please!"

COST: \$32 ADULTS | \$15 KIDS 6 & UP | KIDS 5 & UNDER FREE

SEATING TIMES: 10:30 AM & 12:30 PM | SEATING IS LIMITED



ENTERTAINMENT BY
YVONNE PEREA

AC

AMARILLO CLUB

COUNTRY
CHEVROLET
CLUB 30

CRAFT COCKTAILS

SPRING 2020



Serg's Bloody Mary

A secret in house mix with your choice of vodka

Print To Be

Fresh raspberries, lime zest syrup, Zaya 12yr Gran Reserve Rum, Bacardi Superior, lime juice, & lime zest meringue float

Truffle & Bees

In house truffle infused Siku Vodka, pear juice, lemon juice, honey, & topped with sparkling water

Love & Luck

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

High Flyer

Muddled lime, strawberry & cucumber, simple syrup, Aviation Gin, Balsamic Glaze

Thai Tides

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

Arturo Sour

TX Blended Whiskey, Lemon juice, agave, egg white foam, with a MERF Cabernet float, in a lemon smoked glass

Chocolate Peanut Butter Old Fashioned

Screwball Peanut Butter Whiskey, Four Roses Bourbon, chocolate bitters

Seals Carrajello

Espresso, Licor 43, a hint of Bailey's Irish Cream, with caramelized Still Austin Bourbon Whiskey

Purple Rain

Empress 1908 gin, rose & champagne syrup, lemon juice

Black Tie Margarita

Maestro Dobel, Grand Marnier, lime juice, lemon juice, agave Syrup, & Hawaiian lava salt rim

Botanical G&T

Hendricks gin & topped with Fever Tree tonic, cucumber, lime, & Juniper berries

La Pina

Espolon Repesado, Mountlolo Mezcal, pineapple juice, lime juice, sage syrup, molé bitters, & serrano pepper

Black Smoke

Woodford Reserve, blackberries, orange & lime juice, celery bitters, in a rosemary smoked glass

Bomb City Cosmo

Bomb City Vodka, St Germaine Elderflower liquor, cranberry pomagrate juice, lime juice, & muddled cucumber

BARREL AGED COCKTAILS

Godfather

Scotch, Disaronno Italian Liqueur, Vermouth

212 Manhattan

Whiskey, Vermouth, Bitters

Poor Man's Pappy

High proof bourbon, limestone water

WESTERN SON[®] VODKA



**MOSCOW
MULE**



Scott Martin



Jim Bryan

Here
to make you



Steve Bowen

AMERICAN BANKER
BEST BANKS
TO WORK
FOR 2014, 2015,
2016, 2017, 2018, 2019
6 YEARS IN A ROW

HAPPY.



Alan VanOngevalle



Jeff Irwin



J. Pat Hickman



Alisa Scott



**Highest Rating for
Financial Strength**
by Bauer Financial, Inc. the
nation's leading bank rating firm.



Mikel Williamson



Mirna Corral

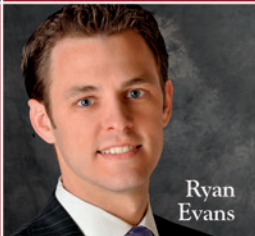


Alberto Rios



David Smith

happybank.com



Ryan Evans



**HAPPY
STATE BANK**
AND TRUST COMPANY

Member FDIC



Bill Holland



1510 S. Rusk Street | 4 BR / 7 BTH | 6,544 SqFt | Bivins

Stunning property nestled in the historic neighborhood of Bivins that covers 5 lots. This home features 4 bedrooms, 5.5 bathrooms with a large entertaining indoor/outdoor living area that opens up to the spacious backyard with a pool and hot tub. A 4-car garage, full-size RV garage and storage was constructed in 2010. Above the garages are a game room, workout room, a luxurious spa 3/4 bath and a kitchenette. Inside the main home are two kitchens, multiple living areas, a theatre room, climate-controlled wine room and so much more! This home has something for everyone!



JT & JAMIE HAYNES TEAM
Broker / Owners

Text HOME26 to 806.513.4824

TRIANGLEREALTYLLC.COM
806.452.2625



Amarillo Club

TEXT ALERTS

Don't miss out on important Club updates and information!

Text AMARILLO to 40691
to sign up for mobile alerts!



CAVINESS
BEEF PACKERS



MEET COUNTRY CHEVROLET

Car Buying With Integrity.



BUICK



TOYOTA
Let's Go Places

countrychevrolet.net
countrytoyotapampa.com

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

AMARILLO CLUB

Weddings

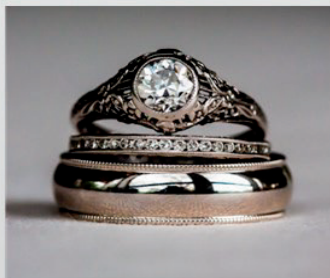


Photo by: Camera Chicks Photography

2020 Wedding Package

- * 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, Ste. 3000, Amarillo, TX 79101 | 806.373.4361 | amarilloclub.net

BE THERE

THURSDAY, JUNE 25TH

MASTER CLASS: FARM TO GLASS

BY CHRIS SEALS AND STILL AUSTIN GIN

Connect with other Amarillo Club members in this interactive online class as Amarillo Native, Chris Seals, and his mixology team teach a Master Class on creating their famous Bees Knees Cocktail. Kit contains high-ball glass, hat, and Gin by Still Austin Gin, honey from Creek House Honey Farm, and mint from Hodgepodge Farms. The class will be taught via Zoom!

Kit contains high-ball glass, hat, and Gin by Still Austin Gin, honey from Creek House Honey Farm, and mint from Hodgepodge Farms. The class will be taught via Zoom!

Limited to the first 30 people that sign up! **DON'T MISS OUT!**

COST: \$50



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:



JUN 2020

● HAPPY HOUR

● LIVE ENTERTAINMENT

● CLUB EVENT

● FUNDRAISER

EVERY TUESDAY - FRIDAY
Happy Hour

EVERY TUESDAY
Tuesday Night Special

EVERY WEDNESDAY
Wednesday Lunch Special

SATURDAY, JUNE 13
Asian Fusion

FRIDAY, JUNE 19
The Main Event: Family Style
Seafood Dinner
Entertainment by Big G and
the Tradewinds

SUNDAY, JUNE 21
Father's Day Bromley Brunch
Entertainment by Yvonne Perea

THURSDAY, JUNE 25
Master Class: Farm to Glass by
Chris Seals and Still Austin Gin

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

JUL 2020

WEDNESDAY, JULY 1
Master Class: 4th of July
Centerpiece Class by Avant Garden

SATURDAY, JULY 4
4th of July Luau Celebration

SUNDAY, JULY 12
Sunday Brunch

BE SURE TO
CHECK OUR

**JULY
2020
ISSUE**

FOR POTENTIAL
UPDATES TO THE
JULY CALENDAR

SUN	MON	TUE	WED	THU	FRI	SAT
			1 ●	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	

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.

APRIL & MAY

Ms. Meredith Stover, Mr. Antonio Diaz, Mr. Slater Elza, Mr. Steve Smith,
Mr. Stuart Gokey, Mr. Steve Pair, Ms. Regan Iker-Lopez,
Ms. Keshia Higgins, Mr. Caleb Fairly

ONE-YEAR ANNIVERSARIES

APRIL & MAY

Mr. Ryan Weatherly, Mr. Bryan Rhodes, Mr. Darin Stollings, Mr. Jodie Meek,
Mr. Marty Rowley, Mr. Greg Burgess

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 30

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



AMARILLO CLUB

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
US Postage
PAID
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

