

CONNECTIONS

THE BI-MONTHLY NEWSLETTER OF THE AMARILLO CLUB

MARCH - APRIL 2021

EASTER BRUNCH & EGG HUNT

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WHAT'S HAPPENING AT THE CLUB

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Pickling**
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AC

AMARILLO CLUB

WELCOME

A Message From Your General Manager



RIKI TURNER

General Manager
gm@amarilloclub.com
806.373.4361

Dear members,

It looks like 2021 is already starting off better than last year. The club is off to a great start! I would like to thank everyone that made it out to our member appreciation dinner.

I know it can be challenging right now and because of our faithful members, we have kept the magic alive.

As we move into spring and summer, be on the lookout for new and exciting events. If you're wondering where to have you next get together, give Tarah a call. She will make sure all your dreams come true. We can also space everyone out for social distancing.

We look forward to a new year with all of you.
See you at the club!

Sincerely,

RIKI TURNER

Interim General Manager

YOUR CLUB STAFF



**TARAH
KARLIN**

Event Coordinator
acbanquets@amarilloclub.com



**TIFFANY
REAGAN**

Food and Beverage Manager
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**LAUREN
WHITLEDGE**

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chef@amarilloclub.com



**JULIE
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**JEOVANNY
VAZQUEZ**

Club30 Manager



**JUDITH
ALVAREZ**

Marketing Assistant
marketingassist@amarilloclub.com

600 S. TYLER, STE. 3000

Amarillo, Texas 79101
806.373.4361



AMARILLO CLUB'S

EMPLOYEE OF THE MONTH

KELSEY LANDRY
RECEPTIONIST

AMARILLO CLUB'S

MEMBERS OF THE MONTH

DAVID & CANDICE NORRIS



AMARILLO CLUB'S

MEMBER BUSINESS SPOTLIGHT OF THE MONTH

DAVID ELIZALDE
DAVID'S QUALITY ELECTRIC

MARCH 2021



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Every Wednesday

Cheat Meal Wednesdays, \$18 per person.

Thursday, March 11

Master Class: Pickling Class. \$45. 6:00pm. Taught by Lauren Whitley. Tips and tricks to make delicious pickles. Take home 3 different jars of goodies; spicy dill pickles, bread and butter sweet pickles and quick pickled vegetables.

Sunday, March 21

Brunch. A la Carte Brunch Menu. Seating times: 10:30am, 11:00am and 12:00pm. \$25 adults, \$16 kids 5-12, Free for kids under 5.

Thursday, March 25

LangeTwins Wine Dinner. 7:00pm in the Main Dining Room. Four-course dinner. \$95 per person. LangeTwins Family Winery and Vineyards with Guest Speaker Guynell Whetstone, Regional Manager.

Saturday, March 27

MDR Closed

Events with below minimum reservations are subject to cancellation.

MEMBER ONE-YEAR ANNIVERSARIES

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

DECEMBER & JANUARY NEW MEMBERS

Mr. Jarred Williams, Mr. Mark Tidwell, Mr. Christian Fairly, Mr. Ryan Smith, Mr. Shane Hall, Mr. John Bailey, Mr. Albert Barrientos, Ms. Holly Artho, Ms. Chriselda Reyes, Mr. Rusty Bevel, Ms. Jeanine Clement, Mr. Frank Garcia, Mr. Jerry Garcia, Mr. David McKenzie, Mr. Brian Fleming, Mrs. Courtney Paschal, and Mr. Moises Martinez

APRIL 2021



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Every Wednesday

Stacked Sandwich
Wednesdays, \$14.

Sunday, April 4

Easter Brunch. Seating times:
10:30am, 11:00am, 12:30pm and
1:00pm. \$39/adult, \$20/child
age 5-12, Free for Ages 5 and
under. Entertainment by Dan
Hanson. Easter Brunch Buffet
including Salad bar, Omelet
station, Carving station, House
Made Desserts. Pick up orders
available - Please place your
order by March 31st.

Easter Egg Hunt at 12:00pm.
Open to all kids 12 and under.
Located on the 30th floor. Free
with purchase of brunch.

Thursday, April 8

Master Class: Bourbon 101.
6:30pm in the Main Dining
Room. Hors D'oeuvres to be
served. Meet the Owner - Chris
Ware from Ranch Brand Spirits &
Reed Beverage. \$45 per person.

Friday, April 9

MDR Closed

Saturday, April 10

MDR Closed

Friday, April 16

Lobsterfest. \$100 for 2lb
lobster with Buffet. \$60 for
Buffet only. Entertainment by
Ruth Ellen & The Jazz Plus.
Select Seating Times available
every 30 minutes starting at
6:00pm.

Friday, April 23

The Man, The Myth, The
Legend. Come for an evening
of Amarillo Club classics
honoring Tony Yip, everyone's
favorite Maître D.

Saturday, April 24

MDR Closed

Tuesday, April 27

National Prime Rib Day. Lunch
and Dinner Buffet. \$30 per
person. 30th Floor. Roasted
Prime Rib served with mashed
potatoes and seasonal
vegetables, AC Salad Bar and
House Made Desserts. Call to
make your reservation.

Events with below minimum
reservations are subject to
cancellation.



HAPPY HOUR IN THE TOWER

Half Off Cocktails and Beer

CLUB 30

COUNTRY CHEVROLET ROOM
& MAIN DINING ROOM LOUNGE

Tuesday through Friday
4 PM - 6 PM



2021 HIGHLANDER

Street TOYOTA | 806-355-9846 · WWW.STREETTOYOTA.COM
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 Mirna Corral	 Steve Bowen	 Ryan Evans		 Jim Bryan	 Alisa Scott
 Scott Martin			 Alan VanOngevalle	 Jeff Irwin	 J. Pat Hickman
 Wendi Costlow		 Mikel Williamson			
	 David Smith	 NMLS# 458264			 Alberto Rios

AMARILLO CLUB

Weddings

Chriselda Photography

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600 S. Tyler, Amarillo, TX | 806.373.4361 | amarilloclub.com



MAR
11

MASTER CLASS:
PICKLING

TAUGHT BY **LAUREN WHITLEDGE**

Tips and tricks to make delicious pickles. Take home three different jars of goodies; spicy dill pickles, bread and butter sweet pickles and quick pickled vegetables.

TIME 6:00 pm | **COST:** \$45





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CARD GROUPS

Is your Bridge or Canasta Group looking for a place to meet? At the Amarillo Club, we have card rooms available for large and small groups.

Now offering smaller, lighter menu options!

SPECIAL BRIDGE & CANASTA MENU

- Cobb Salad \$14
- Half Cobb Salad \$8
- Caesar Salad \$14
- Half Caesar Salad \$8
- Club Sandwich \$13
- Half Club \$7
- Cup Soup of the Day
- Avocado Chicken Salad \$14
- Half Avocado Chicken Salad \$8

ORDER AHEAD OPTIONS:

- Charcuterie and Cheese Tray \$35 (serves 4 to 6)
- Cookie Tray - \$10/dozen
- Fruit Tray - \$20 (serves 4 to 6)





AMARILLO CLUB'S

COCKTAIL OF THE MONTH

GUNMETAL BLUE

INGREDIENTS

1½ oz Mezcal

½ oz Blue Curaçao

⅓ oz Crème de Pêche (or any Peach Liqueur)

¾ oz fresh squeezed lime juice

⅓ oz Cinnamon Syrup**

GARNISH

Expressed Orange Zest

GLASSWARE:

Coupe or similar stemmed glass because this drink demands attention.

METHOD:

Build it all into a shaker and add in ice. Give it a shake, about 10 seconds. Strain into a nicely chilled glass. Give the orange peel a squeeze to release all of those refreshing oils into the cocktail, and drop in.

**Cinnamon Syrup - Bring to a low boil ½ cup water to ½ cup sugar, stir occasionally until sugar is completely dissolved, and remove from heat. Drop in a couple cinnamon sticks and let syrup come to room temperature. Syrup can be stored in the refrigerator for up to 10 days.



BUTTERNUT SQUASH SOUP

BY **LAUREN WHITLEDGE**, YOUR EXECUTIVE CHEF

Before the height of soup season has completely passed, I wanted to share a recipe I enjoy for Butternut Squash Soup!

INGREDIENTS

- 1 Medium Size Butternut Squash
- 1 Granny Smith Apple
- 1 Yellow onion
- 4 Cloves Garlic
- 2 Stalks Celery
- 4 Tbsp Butter
- 1/8 tbsp nutmeg
- 1/8 tbsp cayenne
- 1 ½ tsp salt – or to taste
- 2 cups vegetable stock, or 1 cup vegetable stock and 1 cup cream

First – Roast the squash: cut the squash in half lengthwise, and scoop out the seeds. Leave the peel on. Place the squash, cut side up on a sheet pan, and drizzle with olive oil, and sprinkle with salt. Roast at 375* until nice and soft. Remove from the oven and allow to cool slightly. Meanwhile, rough chop the onions, celery and granny smith apple. Saute the apple, onion, garlic and celery over medium heat until they too begin to get soft. Add the veg stock and continue to simmer. Using a large spoon, scoop the soft butternut squash out of the peel, and place it directly into the pot with everything else. Allow the soup to simmer for about 30 minutes, and stir occasionally so nothing sticks. Next you can blend the soup with a stick blender/immersion blender, or you can place it in a blender. If you are using a blender, its best to let the soup cool slightly, and make sure not to over-fill the blender pitcher! Once you've blended your soup, you can bring it back to a simmer and add the nutmeg, cayenne, and cream if you are using it. Adjust your seasoning with additional salt as needed, and adjust the consistency with a bit of water if your soup has gotten thick.

LAUREN WHITLEDGE
Executive Chef



A top-down view of a rustic wooden table set for brunch. The table is adorned with various breakfast items: a stack of golden pancakes with a pat of butter, a cup of dark coffee, a blueberry muffin, a slice of toast, a glass of orange juice, a slice of orange, a fried egg, and several strips of crispy bacon. The text is overlaid on the center of the image.

MAR
21

BRUNCH

A-LA-CARTE BRUNCH MENU

SEATING TIMES

10:30 am, 11:00 am and 12:00 pm

COST


\$25 for Adults, \$16 for Kids 5-12,
Free for Kids Under 5





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A still life photograph of wine glasses, a bottle, and food on a dark wooden table. Two large wine glasses filled with red wine are in the foreground. Behind them is a dark wine bottle. In the lower left, there is a piece of bread and some food. In the lower right, there is a wooden pepper mill, a lime wedge, and some herbs. The background is dark and moody.

MAR
25

LANGETWINS WINE DINNER

Five-course dinner. LangeTwins Family Winery and Vineyards with Guest Speaker Guynell Whetstone, Regional Manager.

TIME 7:00 pm

LOCATION Main Dining Room

COST \$100 per person



EASTER BRUNCH

Easter Brunch Buffet including Salad bar, Omelet station, Carving station, House Made Desserts. Pick up orders available. Please place your order by March 31st.

SEATING TIMES 10:30 am, 11:00 am, 12:30 pm and 1:00 pm

COST \$39 for Adults, \$20 for Kids 5-12, Free for Kids Under 5

ENTERTAINMENT BY Dan Hanson

EASTER EGG HUNT

12:00PM. Open to all kids 12 and under. Located on the 30th floor.
Free with purchase of brunch.



APR
8

MASTER CLASS: BOURBON 101

Hors D'oeuvres to be served.
Meet the Owner - Chris Ware from
Ranch Brand Spirits & Reed Beverage.

LOCATION Main Dining Room

TIME 6:30 pm

COST \$45 per person



6th STREET SQUEEZE by Tiffany Reagan

Ingredients:

- 2 oz Western Son Lemon Vodka
- 1/2 oz Western Son Blueberry Vodka
- 1/2 oz Cointreau Orange Liqueur
- 1/2 oz fresh squeezed lemon
- 3/4 oz Hibiscus syrup
- 1 oz cranberry & POM juice
- 3/4 oz aquafaba (or egg white)
- Garnish: lemon peel

Method:

Dry shake all ingredients 20 seconds, add in large ice to shaker tin, and shake for 10 seconds. Strain, serve, and enjoy!





LOBSTER FEST

2LB LOBSTER WITH BUFFET

COST: \$100

BUFFET ONLY

COST: \$60

ENTERTAINMENT BY

Ruth Ellen & The Jazz Plus

**SELECT SEATING TIMES
ARE AVAILABLE**

Every 30 minutes
Starting at 6:00 pm





APR
23

THE MAN, THE MYTH, THE LEGEND

Come for an evening of Amarillo Club classics honoring **Tony Yip**, everyone's favorite Maître D.

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



806-373-9397

AMARILLO CLUB'S

FEATURED WINE

CABERNET SAUVIGNON

Inspired by the hand-hewn, enduringly crafted structures that have stood for centuries as a quintessential part of our landscape, Post & Beam is endowed with the knowledge and experience of Far Niente. And that expertise, those four decades of winemaking at the highest possible level, has enabled us to create a wine with the purity of style of Post & Beam.

Rather than look to what's currently "hot" or "cool," Post & Beam takes its cues from proven, hand-crafted winemaking. Every step we take in the cellar is intended to highlight, frame and never mask our superb Napa Valley grapes. For our Cabernet, it's all about gentle pressings and an oak program that supports – but doesn't overwhelm – the pure flavors and expressions of our Napa Valley Cabernet.

Classically crafted from carefully selected Napa Valley vineyards, Post & Beam Cabernet Sauvignon honors the fundamentals of traditional winemaking. It is our purest expression of Cabernet Sauvignon, with elegant layers of fruit, supple tannins, whispers of oak and a finish that is pure finesse.

Now serving by the glass.





NATIONAL PRIME RIB DAY

Lunch and Dinner Buffet. Roasted Prime Rib served with mashed potatoes and seasonal vegetables, AC Salad Bar and House Made Desserts. Call to make your reservation.

LOCATION 30th Floor | **COST** \$30 per person



DR. WESLEY NICKENS IS NOW ACCEPTING NEW PATIENTS

Dr. Nickens is a Borger native and graduate of the Texas Tech School of Medicine. He always takes the time to listen to his patients and puts their health first.

Family Medicine Center accepts most insurances, including Medicare.

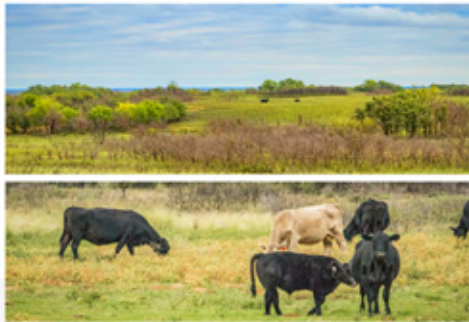
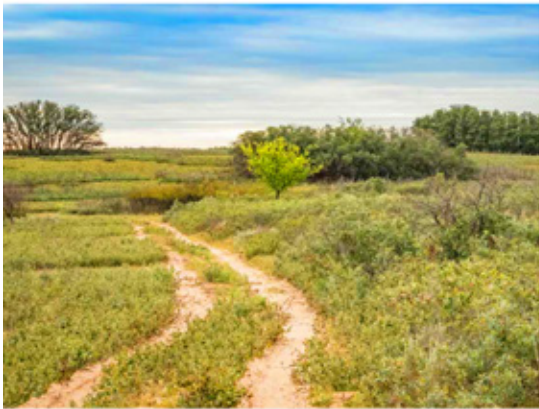
Dr. Nickens' office is located at 603 Quail Creek.

"Dr. Nickens is my primary provider, and he is great. He listens to his patients and is very compassionate. His office staff is wonderful...I highly recommend Family Medical Center and Dr. Nickens." -James (Facebook)



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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 the Amarillo Club 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

Tuesday - Saturday

HAPPY HOUR

4 PM - 6 PM

Tuesday - Friday

COUNTRY CHEVROLET CLUB 30

LUNCH

11:30 AM - 2 PM

Monday - 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
600 S. Tyler, Ste. 3000
Amarillo, Texas 79101
806.373.4361



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