

CONNECTIONS

THE AMARILLO CLUB BI-MONTHLY NEWSLETTER

**MEET
THE GM**

PAGE 13

**HALLOWEEN
HAPPENINGS**

PAGE 16

AC

AMARILLO CLUB

SEPTEMBER - OCTOBER 2021



welcome!

a message from your general manager

I hope everyone is having a great summer. I've been at the club now for 60 days. I've had the opportunity to meet some very supportive members, and look forward to meeting more soon.

I have had the pleasure of working with our membership committee and food and beverage committee. I would like to update everyone on initiatives from both.

The membership committee reviewed our guest policy and guest usage. It came to the committee's attention that non-members were utilizing the club at an alarming rate. While we support showcasing the club to friends and coworkers, we also must protect the value of your membership. Going forward, any guest reservations will be made through our membership director and must be charged to the sponsoring member's account. This will allow us to track usage, identify potential members and monitor abuse.

Secondly, the committee discussed our club dress code at length. There has been member confusion regarding this. We would characterize our dress as casual. A couple of specifics: 1) Jeans are permitted in the main dining room (31), provided they are in good repair 2) Shorts are permitted in Club 30, provided they are appropriate length 3) Gentlemen should remove hats in all dining areas of the club 4) All collateral for club events will include "suggested attire".

The food and beverage committee has recommended a member survey to gather member input for items on our new menu, with a focus on traditional club items. Look for this in the next several

weeks. The committee is also reviewing our banquet policies to ensure that our members are receiving the highest value for their membership. The committee is also conducting a "competitor's market survey" to ensure our pricing is appropriate on both food and drink. Finally, the committee reviewed sponsors for several of the Club rooms. If you have interest in one of the spaces or know of a potential candidate, please contact me or Judith, our membership director.

On an exciting note, the Club has signed a contract to convert the kitchen to natural gas. As you may or may not be aware, formerly, the building's largest tenant was the electric company; hence an electric kitchen. While this is fine in a residential setting, it provides countless hurdles from a commercial standpoint. The conversion includes plumbing in gas 31 floors up, penetrating the roof, and the purchase of new kitchen equipment. This \$150,000 project should be completed October 1, just in time for the holiday season.

We have a robust schedule of member events in the fall. I hope that you take advantage of both our adult and children's events. Once again, I thank you for the warm welcome to Amarillo and look forward to seeing you at the club.

DAVID SCHMIDT
General Manager
david@amarilloclub.com
806.373.4361

| your club staff |



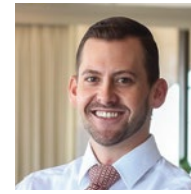
JUDITH ALVAREZ
Membership/Marketing Director
judith@amarilloclub.com



JULIE HABEL
HR Director
acctsrec@amarilloclub.com



KELLN HENSLEY
Executive Sous Chef



JAKE JENKINS
Bar Manager



TARAH KARLIN
Events & Banquet Coordinator
acbanquets@amarilloclub.com



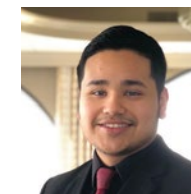
KELSEY LANDRY
Hospitality Associate



BRIAN MOORE
Banquet Manager



JESSI RAMON
Sous Chef



JEOVANNY VAZQUEZ
Club30 Manager



LAUREN WHITLEDGE
Executive Chef/F&B Director
chef@amarilloclub.com

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of the month



SERGIO & REYNA
ALCANTARA
MEMBERS
of the month



September 17th
SUNNY SIDE UP



October 30th
MONARCH BAND



TARAH KARLIN
Events & Banquet Coordinator
806.373.4361 ext. 705
acbanquests@amarilloclub.com

meetings & parties

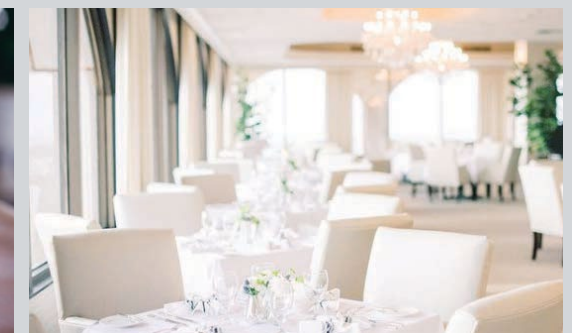
by Tarah Karlin, your
Events & Banquet Coordinator

Hello members!

Are you searching for the best way to impress your clients and guests? Host your next business meeting or party at the club! We offer several different private rooms that accommodate small and large parties - from 10-250 guests. As members of the club, room space is completely FREE of charge!

Special lunch buffets and plated meals are available, and personal wait service is included as well. AV equipment is always available upon request to make your presentations seamless and effortless. The exceptional views can't be beat and are second to none.

Whether you're having an all day business meeting or a late night cocktail party, let me make your event a success!



EVENTS

in this issue



Events with below minimum reservations are subject to cancellation. all events are by reservation only. Reservations that do not cancel within 24 hours will be charged full price for the event.

September

PAGE

- Sept. 6**
LABOR DAY - CLUB CLOSED
- 6** **Sept. 9**
BUSINESS AFTER HOURS
- 6** **Sept. 11**
BALLROOM DANCE NIGHT
- 12** **Sept. 12**
GRANDPARENT'S DAY BRUNCH
- 12** **Sept. 16**
ROMBAUER WINE DINNER
- 13** **Sept. 23**
MEET THE GM
- Sept. 9 (lunch & dinner), 21 & 22 (lunch) 24 & 25 (dinner)**
MAIN DINING ROOM CLOSURES FOR PRIVATE PARTIES

October

PAGE

- Oct. 2, 9, 16, 19 & 23 (dinner)**
MAIN DINING ROOM CLOSURES FOR PRIVATE PARTIES
- 15** **Oct. 6**
CHEF'S TABLE
- 16** **Oct. 30**
KIDS BOO BASH
- 17** **Oct. 30**
2ND ANNUAL DAY OF THE DEAD HALLOWEEN PARTY

9th

BUSINESS AFTER HOURS

Complimentary Appetizer and Drinks!

TIME: 5-7:00pm

LOCATION: Main Dining Room, 31st floor

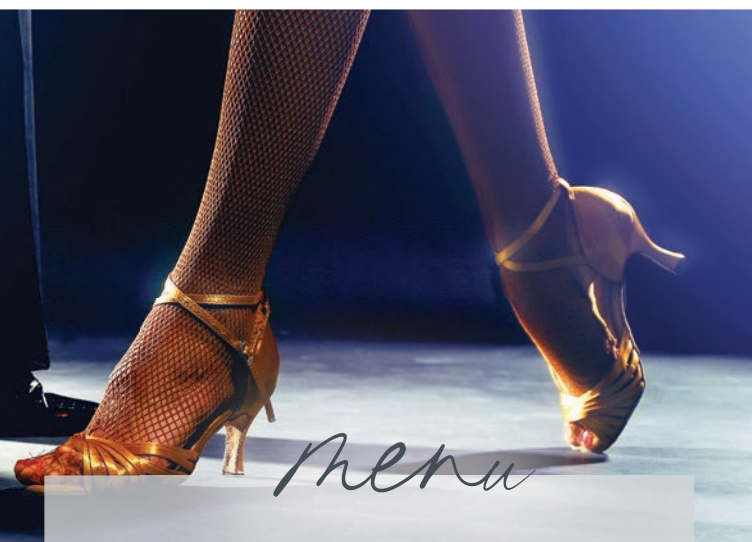
PRICE: Free

DRESS: Business casual



17th

BALLROOM DANCE NIGHT



FIRST COURSE:

Lavosh or Lobster bisque

SECOND COURSE:

Amarillo Club House Salad

THIRD COURSE:

SEARED SALMON

Served with Wild Rice Pilaf, Roasted Beets, Baby Carrots, Pomegranate Molasses, and Smoked Salt Butter.

VEAL CHOP

Served with Mushroom Risotto, Sautéed Brussels Sprouts, Black Garlic Vinaigrette, and Fried Shallot.

FILET DIANE

An 8oz Filet served with Mashed Potatoes, Broccolini, and Classic Diane Sauce.

TIME: Dance lessons 6:00pm
Dinner 7:00pm

LOCATION: Main Dining Room,
31st floor

PRICE: \$50 dinner only
\$65/person for dinner & lessons

ENTERTAINMENT: String Quartet -
Sunny Side Up

DRESS: Club Casual

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PUMPKIN CHOCOLATE CHIP

Crumb Cake

325° | 60 MIN | 1 LOAF

Even though in Amarillo we may experience summer temperatures a while longer, as we round the bend towards Fall, I always start thinking about everything pumpkin and apple spice.

Ingredients

1 2/3 CUPS	all purpose flour
1 ½ TSP	baking powder
½ TSP	baking soda
1 TBSP + 2 TSP	cinnamon
2 TSP	nutmeg
¼ TSP	cloves
1 CUP + 2 TBSP	pumpkin puree
1 CUP	vegetable oil
1 1/3 CUP	sugar
¾ TSP	salt
3	eggs

TOPPING

½ CUP	all purpose flour
½ CUP	brown sugar
½ TSP	cinnamon
PINCH	salt
3 TBSP	butter
½ TO 2/3 CUP	chocolate chips

Preheat oven to 325* F. Lightly grease and flour sides of a 9 X 5 inch loaf pan.

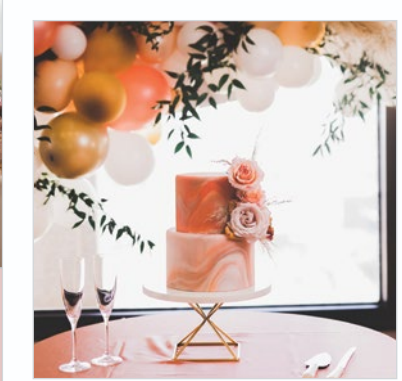
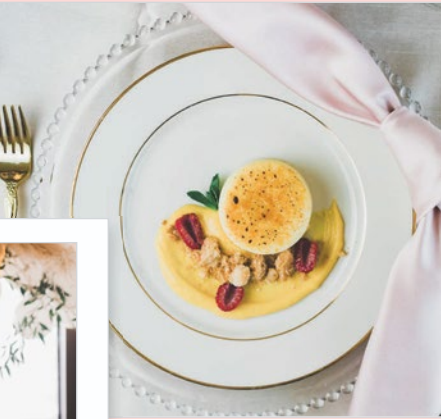
Sift all dry ingredients except the sugar into a bowl. In a separate bowl, combine the pumpkin puree, sugar, eggs and the oil. Whisk until smooth. Stir in the dry ingredients just until smooth, do not over mix. Pour the batter into your loaf pan.

For the topping, simply cut the butter into the dry ingredients with a pastry cutter or fork until crumbly, and the butter pieces are very small (the same you would when you're making biscuits).

Top the batter first with chocolate chips, then with the crumb topping.

Bake for approximately 60 min.

Enjoy!



AMARILLO CLUB WEDDINGS

the perfect view to say "I do"

**CONTACT US TODAY
AND LET US HELP PLAN
YOUR SPECIAL DAY!**

Tarah Karlin
Event Coordinator
806.373.4361 ext. 705
acbanquests@amarilloclub.com

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COMING SOON



new members:

Mr. D.J. and Brande Bigham
Mr. Bernardus and Yudalis Brugman
Mr. Anthony and Caitlyn Cortez
Mr. John and Glenna Denton
Mr. Bradley and Connie Ellis
Mr. Jamie and Suzanne Esch
Mr. Scott and Kate Henderson
Mr. David and Dee Hutson
Mr. Tucker and Brittney Lee
Mr. Paul and Morgan De Leon
Mr. Jess and Linda Murphy
Mr. Virgil and Renne McNeely
Mr. Clayton and Mary Scales
Mr. Eric and Loren Vegil

anniversaries:

ONE YEAR:

Mr. Brian Gibbs
Dr. Joseph and Tricia Schniederjan

10 YEARS:

Mr. Steven Beckham
Mr. William W. Britain
Mr. Roland Brooks
Mrs. Hollie C. Donohue
Mr. Aaron Emerson
Mr. Robert Gideon
Mrs. Laci Hays
Mrs. Phyllis McLemore
Mr. Michael Running
Mr. Reid Sidwell
Mr. W. Tol Ware

MEMBERS

Amarillo Club





9th

GRANDPARENT'S DAY BRUNCH

TIME: 10:30am - 1:30pm

LOCATION: Main Dining Room, 31st floor

PRICE: \$27/adults | \$18/12 and under | Free/5 and under

Menu

Eggs Your Way- choice of Bacon or Sausage, Biscuit or Toast, Fruit Cup

Belgian Waffles- served with Fresh Berries and Whipped Cream, choice of Bacon or Sausage

Eggs Benedict- English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce

Breakfast Burger- Bacon, Over Easy Egg, Cheddar Cheese, Green Chili Gravy

Green Chili Smoked Cheddar Quiche- Mixed Green Salad, choice of Bacon or Sausage

A la carte brunch menu, includes 1 mimosa.

23rd

MEET THE GM



TIME: 5-7 pm

LOCATION: Main Dining Room, 31st floor

PRICE: Free

DRESS: Club Casual

Come meet our new general manager, David Schmidt, and enjoy complimentary appetizers.

Menu

FIRST COURSE:

Shaved Asparagus Salad, Manchego, Hackleback Caviar, Prosciutto - Sauvignon Blanc

SECOND COURSE:

Pan Seared Rock Shrimp, Grilled Corn and Heirloom Tomato Relish, Smoked Tomato Lobster Broth, Grilled Pan Francaise - Chardonnay

THIRD COURSE:

Porcini Crusted Veal Chop, Wild Mushroom Ragu, Rosemary Potato Cake, Brussels Sprouts - Cabernet Sauvignon

FOURTH COURSE:

Dark Chocolate Cake with Blackberry Ice Cream - Zinfandel

No a la carte dining available this evening.

16th

ROMBAUER WINE DINNER

TIME: 6:30pm

LOCATION: Main Dining Room, 31st floor

PRICE: \$120/person

DRESS: Club Casual



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COCKTAIL OF THE MONTH

gnome's water



EXECUTION:

- Dry shake Egg White until frothy
- Muddle Cucumber and Mint Leaves
- Add in Gin, St. Germain, Simple Syrup and Lime.
- Add Ice and shake
- Double strain
- Garnish with a Mint Leaf and Cucumber Slice



TIME: 6:30pm

LOCATION: Main Dining Room North

PRICE: \$100/person

MENU/COCKTAIL: 4-course meal with cocktail pairings

Enjoy this interactive cooking and dining experience as you watch Chef Lauren prepare your meal right before your eyes!

**maximum 10 guests to ensure an intimate and personalized experience. less than 48 hour cancellation will result in full charge. events with below minimum reservations are subject to cancellation. all events are by reservation only. reservations that do not cancel within 24 hours will be charged full price for the event.

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Come enjoy ghoulish food, face painting and fun Halloween activities!

TIME: 12-2:00pm
LOCATION: BSA Care Xpress Room, 30th floor
PRICE: \$20/child
DRESS: Costumes encouraged!

Menu

Mini Pizza Mummies
Vampire Burger Sliders
Chicken Fingers and Fries
Halloween Cookies
Worms in Dirt Dessert

30th

**2ND ANNUAL
DAY OF THE DEAD
HALLOWEEN
PARTY**

**Calling all souls! you are invited to our
2nd annual day of the dead. Adults only
costume party!**

Menu

Carne Asada and
Black Bean Tostadas

Tacos Al Pastor

Green Chili Chicken Empanadas

Elote Loco

Chorizo Queso

Cinnamon Hot Chocolate

Churros

Tres Leches Cake

TIME: 7-10:00pm
LOCATION: Main Dining Room, 31st floor
PRICE: \$65/person
ENTERTAINMENT: Monarch Band
DRESS: Costume party, go all out!
prize for best dressed!

****No a la carte dining available this evening**





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Kristen Autry
kristen@gwamarillo.com

Aaron Emerson, CCIM, SIOR
aaron@gwamarillo.com

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THANK YOU

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As we move into a new season at the Club, we are so grateful to those who support our efforts and have joined 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:

**PETROLEUM
ROOM**

HAPPY STATE BANK

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ROOM**

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**CLUB30
DINING AREA**

NOW AVAILABLE

The above rooms have been renamed accordingly.
For more information on how you can become a Corporate Sponsor, call the Amarillo Club at 806.373.4361.



HOURS *of* OPERATION

MAIN DINING ROOM, 31ST FLOOR

LUNCH

11:30am - 2pm
Tuesday - Friday

DINNER

5:30pm - 9pm
Tuesday - Saturday

HAPPY HOUR

4pm - 6pm
Tuesday - Friday

CLUB 30

LUNCH

11:30am - 2pm
Monday - Friday

DINNER

5:30pm - 9pm
Tuesday - Saturday

HAPPY HOUR

4pm - 6pm
Tuesday - Friday

For reservations and
general questions, please
call: 806.373.4361. or email
receptionist@amarilloclub.com



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AMARILLO CLUB

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