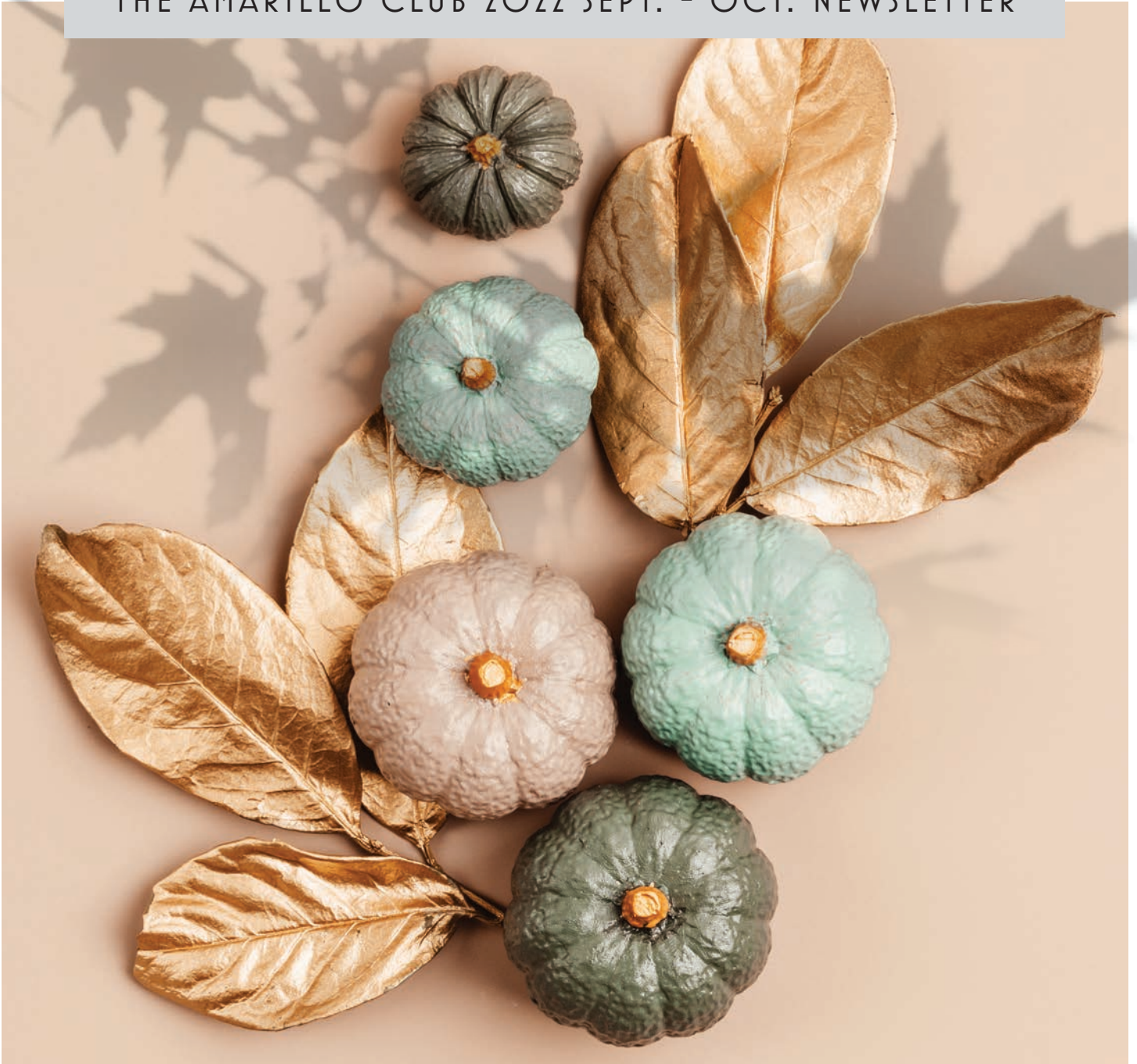


# CONNECTIONS

THE AMARILLO CLUB 2022 SEPT. - OCT. NEWSLETTER



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**WINE SORORITY**

PAGE 07

---

**OKTOBERFEST**

PAGE 09

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**CHEF'S TABLE**

PAGE 14

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**BOO BASH**

PAGE 17



# A message from your *General Manager*

I hope everyone is having a great and safe summer. We miss you when you are travelling! It was wonderful to finally see some much-needed rain.

Traditionally, summers are quiet around the club; however, that has not been the case this year. We had the honor of hosting three member weddings in the month of June. Congratulations to our newly married member couples!

Our inaugural kids cooking camp was a success and is certain to become a club tradition. The children made salad dressing, brined chicken, learned basic cuts, made chocolate mousse domes, baked bread and cookies, and learned proper place settings. The camp ended with the children serving the meal that they prepared to their families.

A heartfelt thank you to Richard Walton for hosting our "Gin in July" event. It was both educational and fun and will prove to be a good template for future events. It was also great to see such a full dining room following the event.

Our second Women's Wine Sorority event was a blast as well. Thank you to Tarah and Jake for their thoughtful decorations and programming. Our third event in September will feature wine history and education by Annie McLaughlin from Reed Beverage.

Make your plans now to attend Lobsterfest on September 9. This is a long-standing club tradition and is certain to fill up quickly.

I'm proud to say that our partnership with the Maverick Boys and Girls Club has continued to blossom. In August, we hosted a movie and popcorn party for the entire club. Thank you again to our generous board of directors for hosting these events.

Finally, I'd like to remind everyone that it's not too early to book your holiday events at the club. We have several events that have been with us for many years, so Fridays and Saturdays fill up quickly. Please contact Tarah for availability.

See 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



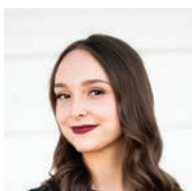
**KELLN HENSLEY**

Executive Sous Chef



**JAKE JENKINS**

Food & Beverage Manager  
jake@amarilloclub.com



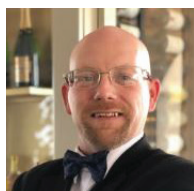
**ZAPRYCE JOHNSON**

Marketing Assistant  
zapryce@amarilloclub.com



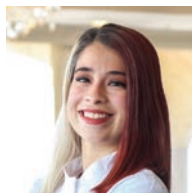
**TARAH KARLIN**

Events & Banquet Coordinator  
tarah@amarilloclub.com



**BRIAN MOORE**

Banquet Manager



**JESSI RAMON**

Sous Chef



**BAILLEY SCHRADER**

Office Manager  
bailley@amarilloclub.com



**HOLLY STEWART**

Dining Room Manager



**JOEVANNY VAZQUEZ**

Bar Manager  
joevanny@amarilloclub.com



**LAUREN WHITLEDGE**

Executive Chef/F&B Director  
lauren@amarilloclub.com

## | Board of Directors |

### **BOARD CO-PRESIDENT**

Michele Agostini

Becky McKinley

### **VICE PRESIDENT**

Reese Beddingfield

### **TREASURER**

Bogdan Stanca

### **DIRECTORS**

Aaron Emerson

Jerry Hodge

Margaret Hodge

Mike Hughes

Amy-Beth Morrison

Steve Pair

Chris Reed

Lizzie Smith

Rachelle Tuls

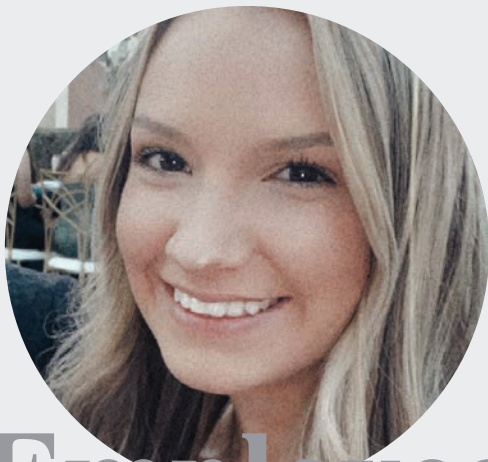
Alan VanOngevalle

Dana Walton

Greg Wright



**AMARILLO CLUB**



## Employee *of the month*

HANNAH HOBBS

Hi, my name is Hannah! I have been at the Amarillo Club for a couple of months now. When I'm not working, I'm either trying to make fun memories with my son, running late somewhere, or binge-watching Netflix. This fall I'm attending Amarillo College for either nursing or Occupational Therapy.



## Members *of the month*

WILHELM FAMILY

Left to right  
Samantha: Starting her senior year at AHS  
Lorraine: An event planner involved in community events  
Zach: Graduated from Baylor with Economics and Spanish degrees and is now in Baylor's Accelerated Nursing Program  
Dave: Urologist at Amarillo Urology Associates  
Alex: Senior at Baylor University majoring in Marketing  
Chris: Graduated from Baylor University with Biology, Business Administration, and Spanish degrees and is now in his 3rd year of Medical School at Texas Tech

# entertainment

SEPTEMBER 23RD



REIN AMBERS



SEPTEMBER 9TH

TATE SLATTON

# Visit Blackstone Country Club



Welcome to the Visit page! As many of you know, the Amarillo Club offers reciprocal club usage to clubs located outside of the Amarillo area. In each newsletter we will feature a new club, we encourage you to utilize them.

The Blackstone Country Club is in Aurora, Co. Their amenities include a beautiful 36-hole golf course, tennis courts, pickleball, swimming, fitness center, dining venues, event rooms, and practice facilities. The Blackstone Country Club is also in partnership with the Black Bear Golf Club, located just outside Denver, Co. The Black Bear Golf Club has dining rooms and private event spaces for members. Both clubs offer fun for everyone, including golf instruction, leagues, and tournaments, as well as a variety of Member events from holiday brunches and dining traditions to golf clinics, kids' events, and more. Next time you travel to Colorado be sure to visit!



## TO MAKE RESERVATIONS:

Call: 800.433.5079

Email: [clubline@clubcorp.com](mailto:clubline@clubcorp.com)

What you need to make reservations at this club:

- Your Full Name
- Member Number
- Your Club Name
- Physical Address and/or Phone Number

## CLUBLINE

### OPERATING HOURS:

Monday - Friday

9:00 am - 5:00 pm Central

Saturday

9:00 am - 1:00 pm Central



# Events *in this issue*

Main Dining Room Dinner Closures: September 13th | Club Closed: September 4th & 5th



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 9 |



| September 15 |



| September 23 |



| October 5 |



| October 19 |



| October 28 & 29 |



| October 30 |

| September |

09

## LOBSTERFEST

**TIME:** 6:30 pm

**LOCATION:** Main Dining Room

**PRICE:** 2 lb. lobster + buffet \$125 - buffet only \$75

**ENTERTAINMENT:** Tate Slatton

**DRESS:** Club Casual

**Pre-order your lobster by September 4th!**

### | M E N U |

#### AC Salad Bar

#### Raw Bar

Half Shell Oysters  
Smoked Salmon  
Peel & Eat Shrimp  
Crab Legs

#### Charcuterie Display

Smoked Cheddar  
Mac N Cheese

Redskin Mashed  
Potatoes

Vegetable Medley

Seared Airline  
Chicken with  
Heirloom Tomato  
Relish

Blackened Mahi with  
Pontchartrain Sauce  
Cheddar Bay Biscuits

#### Assorted Desserts

\*a la carte dining not available

**Andrea's Project**

**It's That Easy Not 2 Drink and Drive**

P.S. I love You

| September |

# 15<sup>th</sup>

# WINE SORORITY: WINE 101

**Did you know: The United States alone consumes almost 1 billion gallons of wine a year, and wine consumption is growing fast.**

**Our hostess, Annie McLaughlin, will talk about some of the most basic building blocks of wine and answer some of the most common questions. Be the wine expert at your dinner table!**

**TIME: 4:30pm - 6:30pm**

**LOCATION:** Main Dining Room

**PRICE: \$45/person**

**SUGGESTED DRESS: Club Casual**

**Small bite food pairings to accompany each wine**



**HODGETOWN**  
EVENTS

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**Amarillo**  
& **Symphony**

*presents*

# CELEBRATE AMERICA



**October 1, 2022**

🎵 *Patriotic Classics*

🎵 *Family FUN Event*

🎵 *Firework Finale!*

**TICKETS STARTING AT \$14**

SCAN HERE FOR TICKETS



amarillosymphony.org // 301 S Polk St. Ste. 700 // 806.376.8782

23<sup>rd</sup>

## OKTOBERFEST BEER DINNER

Internationally known and celebrated, Oktoberfest originated in Germany's Bavarian region in 1810 and has grown over the centuries into a worldwide celebration of food, beer, and fellowship.

In partnership with Pondaseta Brewing Company, we are bringing Oktoberfest to Amarillo. Join us as we pair delicious, hearty German food with some of the best Pondaseta beer. Prost!

**TIME:** 6:30 pm

**LOCATION:** Main Dining Room

**PRICE:** \$65/person

**SUGGESTED DRESS:** Club casual

**ENTERTAINMENT:** Rien Ambers

### | M E N U |

#### First

House Made Pretzels with Beer Cheese

#### Second

Butter Lettuce and Herb Salad  
with Creamy Dressing

*Beer Pairing: Hoegaarden*

#### Third

Beer Braised Pork Shank, Sauteed Cabbage  
with Bacon and Caramelized Onions,  
Marble Potatoes

*Beer Pairing: Leinenkugel Oktoberfest*

#### Fourth

Black Forrest Cherry Torte

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



## NEW MEMBERS:

Kevin and Wyndella Carrier

Amy Garcia

Kristopher and Sarah Hogue

Scott and Leslie Lewis

Jesse McKee

Jerry Reynosa

Brent Slaten

Brooke Trammell

John David and Kristen Terry

Tolk and Traycee Persons

Jim and Darlene Del Vecchio

Cary and Jutta Williams



## MEMBER 10 YEAR ANNIVERSARY:

Harvey M. Richey



## MEMBER 1 YEAR ANNIVERSARY:

Kathryn Bonds

Ricky Cantu

Damon A. and Cynthia Cross

April Almond-Diaz

J'Melle Fletcher

Karla Giberson

Jonathan and Cheyanne Hartman

Ren and Tammie Hensley

Gary and Linda Jensen

Robert Kauffman

Levi Rush

Frederic Wolfram





# Private *Chef*

Are you looking for a private chef to cook for you on special occasions? The Amarillo Club has an excellent team of chefs and servers that are well prepared to make your day memorable.

For more information, contact:  
Tarah Karlin  
Banquet Coordinator  
[tarah@amarilloclub.com](mailto:tarah@amarilloclub.com)

## 5<sup>th</sup> PRIME RIB NIGHT

The Amarillo Club's most popular dinner awaits you! Join us for all you can eat Prime Rib Buffet.

**TIME:** 5:30-8:00 pm

**LOCATION:** Main Dining Room

**PRICE:** \$35/person

**DRESS:** Club Casual



# Sopa De Albondigas

## *Mexican Meatball Soup*

By Chef Lauren Whitledge

This soup recipe is a little involved, but it is delicious and perfect for the fall when it starts to get chilly in the evenings.

### INGREDIENTS

#### MEATBALLS

2 pounds of ground beef  
1 pound ground pork  
½ cup breadcrumbs  
3 garlic cloves, minced  
1 tablespoon kosher salt  
1 ½ teaspoon black pepper  
2 tsp cumin  
2 tsp chili powder

#### SOUP

1 yellow onion  
4 carrots  
3 stalks of celery  
2 quarts of chicken stock  
8 oz tomato sauce  
3 tbsp tomato paste  
4 cloves of garlic  
2 tsp cumin  
2 tsp dried oregano  
2 bay leaves  
cilantro for garnish

### MEATBALLS:

Mix all the ingredients in a bowl and form tablespoon size balls. Next, warm a non-stick skillet and brown the meatballs in small batches and set aside.

### SOUP:

Prepare and dice vegetables. Warm a small amount of oil in a large pot and sauté onion, carrot and celery until softened. Add chicken stock, tomato sauce, tomato paste, minced garlic, cumin, dried oregano and bay leaves and bring to a simmer. Next, gently add all the meatballs and return to a simmer. Cook until the meatballs are cooked (25 to 30 minutes, depending how large the meatballs are). Add salt and pepper to taste and garnish with fresh cilantro.

May also be served over rice.

*Enjoy!*





Let Executive Chef, Lauren and Food and Beverage Manager, Jake delight your senses! Join us for an exclusive 4-course dinner paired with delicious cocktails.

*Maximum 16 guests.  
Reservations required.*

**TIME:** 6:30 pm

**LOCATION:** Main Dining Room

**PRICE:** \$120/person

**DRESS:** Club Casual

# Suffer From Headaches? We Can Help!



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April Hunley, APRN, FNP-BC, AQH



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| October |

28<sup>th</sup>

| AND |

29<sup>th</sup>



## HALLOWEEN DINNER SPECIAL

Come enjoy a dark and stormy dinner special to celebrate Halloween Eve at the Amarillo Club.

**TIME:** 5:30 - 8:30 pm

**LOCATION:** Main Dining  
Room & Club 30

**DRESS:** Club Casual

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\*Program is subject to specific rates, terms and underwriting conditions and subject to change at any time.  
All approvals are subject to underwriting guidelines.



| October |

# 30<sup>th</sup>

## BOO BRUNCH "EAT, DRINK & BE SCARY"

Be a good Fairy this Halloween! The Amarillo Club would like to invite you to join us this brunch to benefit the Maverick Boys & Girls Club of Amarillo. The Amarillo Club is donating 100% of its profits during this event. The club is proud to be able to give back to the community, and we encourage you to do the same.

**Maverick Boys and Girls Club:**  
The Maverick Boys & Girls Club of Amarillo is an after-school program that serves over 1,000 children on a year-round basis. The overarching goal of the Maverick Boys & Girls Club of Amarillo is to provide low-income families in our neighborhoods a safe, nurturing environment that enhances opportunities for youth, ages 5-18, to develop the qualities necessary to become responsible citizens. The United Way of Amarillo is the primary source of ongoing program operations support for their organization.

**TIME:** 10:30 - 1:00 pm

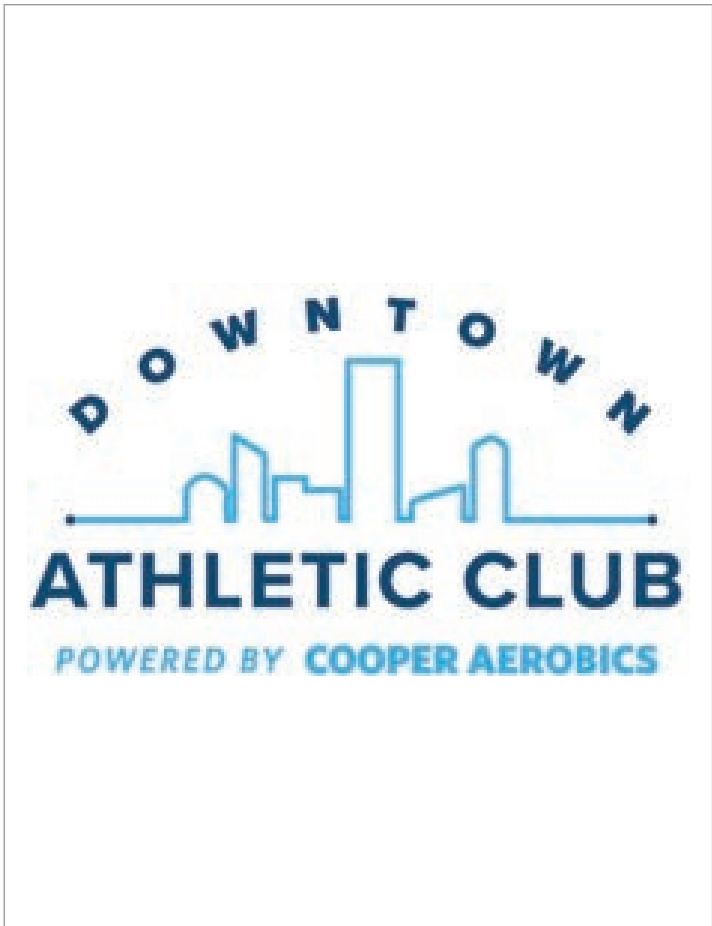
**LOCATION:** Main Dining Room

**PRICE:** \$35/adult, \$20/12 and under

**DRESS:** Costumes Encouraged



**MAVERICK  
BOYS & GIRLS CLUBS  
OF AMARILLO**

A colorful illustration of a man and a woman in traditional German attire standing next to a blue and white Volkswagen van and a yellow Volkswagen Beetle. The man is holding a pretzel and a beer, and the woman is holding a beer. They are in a scenic mountain landscape with snow-capped peaks and evergreen trees. The background is dark with faint, repeating patterns of the Volkswagen logo and the word "SLUGBUG".

Welcome to Slugtoberfest  
9TH ANNUAL VOLKSWAGEN CAR SHOW  
Calling All  
**SLUG BUGS**  
SATURDAY, OCTOBER 15, 2022 - 10AM  
STREET VOLKSWAGEN OF AMARILLO  
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806.350.8999 - [STREETVW.COM/SLUGBUG](http://STREETVW.COM/SLUGBUG)



# Sunday Brunch

**On Sundays we brunch! Enjoy our bloody mary bar and bottomless mimosas each Sunday with new buffet items. You can find a weekly updated Sunday Brunch menu on our website.**

**TIME:** Seating available from 10:30am - 1:00pm

**LOCATION:** Main Dining Room

**PRICE:** \$35/adult, \$17/children ages 6-12,  
Free/children ages 5 and under

**DRESS:** Club Casual

RESERVATIONS ARE REQUIRED.

## SEPTEMBER BRUNCHES

**4:** Closed

**11:** AC Classic Brunch

**18:** AC Classic Brunch

**25:** AC Classic Brunch

## OCTOBER BRUNCHES

**2:** AC Classic Brunch

**9:** AC Classic Brunch

**16:** AC Classic Brunch

**23:** AC Classic Brunch

**30:** AC Classic Brunch

# Introducing the all-day Menu

Available every day of the week. Ask your server for more details.

---

AC Cheese Fries  
8

---

AC Light Club  
13

---

Classic Cheeseburger  
15

---

Avocado Chicken  
or Tuna Salad  
13

---

Cobb Salad  
14

---

Grilled Ham N Cheese  
13

**NEW Strawberry**  
**Western Son**  
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**STRAWBERRY**  
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**806.452.2625**

# August Rush

COCKTAIL OF THE MONTH

## INGREDIENTS:

- Soda Water
- Ice
- 1oz Simple Syrup
- ½oz Lime Juice
- ½oz Aperol
- ¼oz Rose Water
- 1 Sprig of Thyme
- 1½oz Red River Silver King Vodka

## EXECUTION:

In a shaker tin, pour the Vodka, Aperol, Simple Syrup, Lime Juice, and Rose Water. Strip the Thyme off the stem and toss the leaves in. Add ice, shake, and double strain over fresh ice. Top with Soda Water and garnish with a dehydrated Orange Wheel.

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1800 S. Washington St., Suite 400 Amarillo, TX 79102 | [www.fairlygroup.com](http://www.fairlygroup.com)



**JUDITH ALVAREZ**

Judithalvarez258@gmail.com

(806) 584-3743

# Dear Members,

Working at the club over the past four years has been a blessing and a great experience for me. I've made many friendships and connections with Amarillo's finest! It has been my pleasure to work here as a Server, Marketing Assistant and finally as your Membership and Marketing Director after graduating from West Texas A&M. Thank you to those who believed in me and who took me under their wing.

Unfortunately, my time at the club has come to end, I have decided to resign from my position to continue my studies and obtain my MBA. I'm excited about this new journey and I look forward to seeing many of you around Amarillo. I'm thankful for the opportunities this job has offered me, and it has been a privilege to serve our wonderful members. I ask that you please be patient with us as we begin the search for a new candidate. In the meantime, David, Tarah, Lauren, Bailey, and Jake will be helping oversee this position. I appreciate all your support and hope that I get to see you before I leave! If you ever need anything from me, feel free to reach out to my personal contact information above.

Best Wishes!

Judith Alvarez

Former Membership and Marketing Director

# Welcome Home to



## NOW LEASING, ONE & TWO BEDROOM APARTMENTS

The Residence at 600, located on the 10th and 11th floors of the FirstBank Southwest Tower, offers unique, high-rise luxury living in the heart of downtown Amarillo. Amenities include gorgeous views, building security, access to a 24-hour fitness center, coffee boutique, and yoga studio. Residents with an Amarillo Club membership will have access to room service.

Leases start at \$1,975 per month. There are seven unique floor plans to choose from, all units include high-end appliances, heated bathroom floors, and breath-taking views of Amarillo.

### LIMITED AVAILABILITY



• residenceat600.com •

Kristen Autry  
kristen@gwamarillo.com

806.373.3111

Aaron Emerson, CCIM, SIOR  
aaron@gwamarillo.com

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# Thank You

## 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 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.

### PETROLEUM ROOM

HAPPY STATE BANK

### EMPIRE ROOM

STREET AUTO GROUP

### SUNBURST ROOM

BSA CAREXPRESS

### 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

10:30am - 1pm  
Sunday

### DINNER

5:30pm - 9pm  
Tuesday - Saturday

### HAPPY HOUR

4pm - 7pm  
Tuesday - Friday

## CLUB 30

### LUNCH

11:30am - 2pm  
Monday - Friday

### DINNER

5:30pm - 9pm  
Tuesday - Saturday

### HAPPY HOUR

4pm - 7pm  
Tuesday - Friday

For reservations and  
general questions, please  
call: 806.373.4361 or email  
[receptionist@amarilloclub.com](mailto:receptionist@amarilloclub.com)



AMARILLOCLUB.COM



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## AMARILLO CLUB

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FirstBank Southwest Tower  
600 S. Tyler St., Suite 3000  
Amarillo, TX 79101

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