

# CONNECTIONS

AMARILLO CLUB 2023 NOVEMBER - DECEMBER NEWSLETTER



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SORORITY**

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**THANKSGIVING  
BRUNCH**

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**GINGERMANIA  
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**NYE DINNER/  
DISCO PARTY**

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A MESSAGE FROM YOUR

# General Manager

## **Congratulations to our Amarillo Sod Poodles, 2023 Texas League Champions!**

It has been an exceptionally busy fall at the Amarillo Club. Member usage has been **incredible**. Our member events, from “Boozy Bingo”, Sazerac bourbon tasting, Lobsterfest to our always-growing Women’s Wine Sorority have been well-attended and well-received. We constantly strive to create new and fresh events that appeal to all member demographics.

November and December feature some of our “Traditional” Club events. Our event schedule starts on November 16 with our Women’s Wine Sorority, where we will be creating aromatic Christmas ornaments. Next, is our traditional Thanksgiving Day brunch. It is so wonderful to see families celebrating the holiday at the Amarillo Club. If you need private space for your family, we still have a limited number of rooms available.



## David Schmidt

GENERAL MANAGER

806.373.4361

david@amarilloclub.com

December events kick off with “Gingermania” on Saturday, December 2. We will have gingerbread houses to decorate and a family breakfast buffet. Mark your calendars for our always-popular Santa’s Brunch on Sunday, December 10. We will be featuring Christmas carolers and a special visit from Santa Claus.

We received great feedback regarding last year’s format for New Year’s Eve. We have decided to continue with that programming. We will host a “formal” four course dinner with entertainment in the main dining room from 5:30pm - 9:00pm. For those wanting a “wilder” time, we are converting Club 30 to a disco from 9:00pm - 1:00am to ring in the New Year.

I hope everyone has had a chance to sample our new menus. We’ve added some “comfort foods” that should be fall/winter favorites, including Pasta Bolognese, Braised Chicken and Sweet Potato Hush Puppies.

Finally, I’d like to congratulate two staff members, Betzabeth Perez and Robert Powers on recent promotions. They have assumed the roles of AM and PM Chef de Partie. We are so proud of these tenured staff members.

**See you at the Club!**



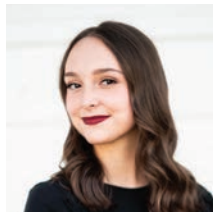
**LAUREN WHITLEDGE**  
Executive Chef/ F&B Director



**JESSI RAMON**  
Sous Chef



**JACI MORGAN**  
Membership & Marketing Director



**ZAPRYCE JOHNSON**  
Marketing Assistant



**BAILLEY SCHRADER**  
Office Manager



**ANDREA MATA**  
Receptionist



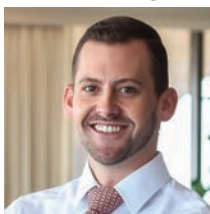
**Robert Powers**  
PM Chef de Partie



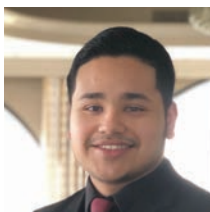
**TARAH KARLIN**  
Catering Director



**ALONDRA SANTOS**  
Assistant Catering Director



**JAKE JENKINS**  
Food & Beverage Manager



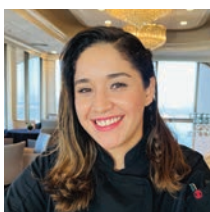
**JOEVANNY VAZQUEZ**  
Bar Manager



**BRIAN MOORE**  
Banquet Manager



**HOLLY STEWART**  
Dining Room Manager



**Betzabeth Perez**  
AM Chef de Partie

## Board of Directors

### BOARD CO-PRESIDENTS

Michele Agostini

Becky McKinley

### VICE PRESIDENT

Reese Beddingfield

### TREASURER

Bogdan Stanca

### DIRECTORS

Aaron Emerson

Jerry Hodge

Margaret Hodge

Mike Hughes

Andy Marshall

Amy-Beth Morrison

Steve Pair

Chris Reed

Lizzie Smith

Rachelle Tuls

Alan VanOngevalle

Greg Wright



**AMARILLO CLUB**



# EMPLOYEE

## SPOTLIGHT



### KARLA ROSAS

Karla Rosas has been working at the Club for a year and a half. Karla is very reliable, conscientious and focused in her work. Her position is Daytime Pantry Cook and she is instrumental in preparing for all of the Club's large parties. Her excellent work ethic and reliability make her a huge asset to our kitchen.

Karla is married and she and her husband Sergio have two children, Emilio 15, and Mateo 5. Originally from Puebla, Mexico, Karla has been living in the United States, in Amarillo, for 9 years. She has been working in kitchens for about 3 years, and although she hates making Caesar dressing, she loves working at the Club!

# Entertainment

SANTA CLAUS

12/10



AUSTIN BRAZILLE

12/31



KENT HILTON

12/31







# Wine Sorority:

## AROMATIC ORNAMENTS

Trying to think of creative Christmas decorations this season? Aromatic ornaments are a great way to add a festive touch to your Christmas tree!

**Time:** 4:30pm - 6:30pm

**Location:** MDR Bar

**Price:** \$45/person

**Suggested Dress:** Club Casual

## MEMBER SPOTLIGHT

### THE KRAUSES

Billy and Danna Krause have been members of the Amarillo Club for almost 30 years! They love the sunset view seen in Club 30, Sunday Brunches, Holiday Events, and the red table cloths the staff put on the table when they make reservations! The Club staff is always friendly and helpful.

Krause Landscape Contractors, known for their striking RED color, recently welcomed controlling partners Josh and Allison Franklin.





# EVENTS

in this issue

**Main Dining Room Closures:** November 2 and 11 | December 1, 2, 7, 8, 9, 12, 13, 14, 15, 16

**Club Closed for Business:** November 24 | December 24 - 26 | January 1



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.

# 806.373.4361

# NOVEMBER 2023

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2 MDR Closed	3	4
5 Brunch 10:30am-1:00pm	6	7	8	9	10	11 MDR Closed
12 Brunch 10:30am-1:00pm	13	14	15	16 Wine Sorority 4:30pm-6:30pm	17	18
19	20	21	22	23 Thanksgiving Brunch 10:30am -1:00pm	24 Club Closed	25
26	27	28	29	30		

**December 31 - New Year's Eve Dinner**

5:30pm-9:00pm

**NYE Disco Party**

9:00pm-1:00am

# DECEMBER 2023

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1 MDR Closed	2 MDR Closed Gingermania 10:30am-12:30pm
3	4	5	6	7 MDR Closed	8 MDR Closed	9 MDR Closed
10 Santa's Brunch 10:30am-1:00pm	11	12 MDR Closed	13 MDR Closed	14 MDR Closed	15 MDR Closed	16 MDR Closed
17	18	19	20	21	22	23
24 Club Closed	25 Club Closed	26 Club Closed	27	28	29	30

AMARILLO CLUB EVENTS





### GALLAWAY FARMS | CLARENDON, TX | ±337 ACRES

The property offers breathtaking landscape with varying elevations, making it a haven for outdoor enthusiasts. This recreational property features 2 well-maintained houses. With the main home being 4 bedroom, 3 bathroom and has plenty of room for comfortable accommodations. A stocked pond has an exceptional supply of blue gill and bass making it great for fishing. Gallaway Farms is high fenced on three sides and has multiple deer feeders located in hot hunting spots. A gun range sitting in the draws of the land makes for secluded target practice and recreational time.

Text **LAND32** to **806.513.4824**



**HAYNES** TEAM

JT HAYNES BROKER / OWNER

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**Awesome Service**  
*No BS.*



# Thanksgiving Brunch

**Seating Times:** 10:30am, 11:00am, 12:30pm and 1:00pm

**Location:** Main Dining Room

**Price:** \$55/ person, \$25/ child ages 6-12, Free under 5

**Suggested Dress:** Club Casual

*Reservations are required as seating fills quickly.*

*For private space, call Tarah at 806.373.4361 ext. 705!*

## MENU

AC Salad Bar

Fruit and Cheese Display

Smoked Salmon and Accoutrements

Omelet Station

Prime Rib Carving Station

Roasted Turkey and Giblet Gravy

Classic Cornbread Stuffing

Mashed Potatoes

Candied Yams

Bacon and Sausage

Chef Lauren's Quiche

Green Bean Casserole

Glazed Ham

Cranberry Relish

Chicken Tenders

Mac and Cheese

Parker House Rolls

Chef's Assorted Desserts

# NOV 23





Make Yourself At Home  
For The Holidays

**Budweiser**



- UNBROKEN SPIRIT -



AN INTENTIONALLY BLENDED  
**AMERICAN  
WHISKEY**

A HARMONY OF AGED  
COLORADO SINGLE MALT AND  
THREE BOURBONS, PROOFED  
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# Thanksgiving

## TO-GO FORM

**DUE  
11/14**

### A LA CARTE

#### QTY.

Sliced Ham 9lb.	<u>\$80 ea.</u>
Turkey 10-12lb.	<u>\$80 ea.</u>
Cornbread Dressing	<u>\$15 qt.</u>
Giblet Gravy	<u>\$12 qt.</u>
Fresh Vegetables	<u>\$14 qt.</u>
Mashed Potatoes	<u>\$12 qt.</u>
Candied Yams	<u>\$13 qt.</u>
Cranberry Relish	<u>\$8 pt.</u>

### PASTRY

#### QTY.

9" Classic Pumpkin Pie	<u>\$17</u>
9" Pecan Pie	<u>\$20</u>
9" Apple Crumb Pie	<u>\$19</u>
Dinner Rolls (6 ct.)	<u>\$7</u>
Lauren's Famous Cinnamon Rolls (6 ct.)	<u>\$16</u>

**\*\*All orders and/or cancellations must be turned in by November 14th at noon.**  
Orders will be ready for pick-up Wednesday, November 23, between 2:00pm - 4:00pm. Applicable tax and gratuity will be added to all orders.  
**All orders will come with reheating instructions.**

You may submit this order by email, [receptionist@amarilloclub.com](mailto:receptionist@amarilloclub.com), call (806) 373-4361 to place your order, or drop it off at the front reception location on the 31st floor.

### ORDER INFORMATION

NAME \_\_\_\_\_ MEMBER # \_\_\_\_\_

CONTACT NUMBER \_\_\_\_\_

By Executive Chef Lauren Whitledge

# Pumpkin Cinnamon Rolls

BY EXECUTIVE CHEF LAUREN WHITLEDGE

## INGREDIENTS

### PUMPKIN DOUGH

⅓ cup whole milk  
¼ cup softened unsalted butter  
½ cup canned pumpkin  
¼ cup granulated sugar  
1 tsp salt  
2 egg yolks  
1 packet of active dry yeast  
2 ⅔ cups all purpose flour  
1 ½ tsp baking powder  
½ tsp ground cinnamon  
¼ tsp of ground nutmeg

### CINNAMON ROLL FILLING

1 stick of butter, softened  
½ to ¾ cup of brown sugar  
1 tbsp cinnamon  
½ tsp nutmeg  
½ tsp allspice  
½ tsp ground ginger  
¼ tsp cloves

### ICING:

2 tbsp melted butter  
Pinch salt  
1 ½ cups powdered sugar  
2 tsp vanilla extract  
3 tbsp milk

## EXECUTION

First microwave the milk until it is just a little warm. Add the yeast and sugar and stir. Allow the yeast to dissolve for a couple of minutes, stir it again, and pour the mixture into a mixing bowl. Using the dough hook attachment, add the pumpkin, about half of the flour, and the rest of the dry ingredients. Stir on low speed until smooth. Add the softened butter and rest of the flour. Mix on low speed until smooth. Place the dough in a greased bowl and cover with plastic wrap or damp towel. Let rise for an hour and a half.

Roll out the dough into roughly a 10" x 14" rectangle and grease a baking dish. (9" square or round baking pan) Preheat the oven to 350°F.

Take the soft butter and mix it with the sugar and spices. Gently spread it over your dough rectangle. Roll up your dough from the long side and leave the seam down. Using a sharp knife, cut the rolls into 10 to 12 slices and arrange them in the greased pan. Allow the rolls to rise again for about 45 minutes.

Bake the rolls for about 20 - 25 minutes. While they are baking, make the glaze. Spread the icing on rolls while they are still warm.

## Enjoy!







Entertaining guests this Thanksgiving?

# Thanksgiving

## CHARCUTERIE TRAY

Pick up

**Wednesday, November 22**

Between the hours of 2:00pm - 5:00pm

PLEASE CALL 806.373.4361 TO PLACE ORDER

\$95



# Club Life

## 1 Year Anniversaries

Carol Lockwood  
W. Wesley Green  
Kathryn M. Green  
Dennis Crowell  
Beata Crowell

Robin Beard  
Carl Beard  
Kyle Ball  
Whitney Ball  
Scott Neal

Sara Hightower  
Steven Hightower  
Chris Sugar  
Howard Allen  
Angie Hastie

Graham Crown  
Natalie Crown  
Doug Woodburn  
Caroline Woodburn  
Los Alamos Technical Associates

Cole Campbell  
Brittani Campbell  
Allen's Tri-State Mechanical







## New Members

Gordon Clark  
Cheryl Clark  
Cameron Duke  
Christina Duke  
James McDowell  
Brian Weis  
Joanna Wilson  
Larry Keidel  
Brice Graham  
Kelsey Graham

Jim Bryan  
Steve Bowen  
Matt Mathias  
Greg Graham  
Mario Briseno  
James Wells  
Todd Wetsel  
Dustin Hansen  
Will Miller  
Bowden Jones

J. Carl Chilton  
Connie Chilton  
Dusty Demere  
Jana Demere  
Chad Holland  
Camie Holland  
Raymond Donaldson  
Mary Donaldson  
Joseph Papp  
Michele Papp

Kimberly Jones  
Chris Jones  
Heather Fuller Jones  
Scott Neuman  
Amy Neuman  
Boston Clark Mallory  
Julian Martinez  
Ashley Martinez  
Stephanie Richardson





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# Gingermania

**Time:** 10:30am - 12:30pm

**Location:** CareXpress, 30th floor

**Price:** \$25/person buffet only OR \$40/person (includes buffet and gingerbread house)

**Suggested Dress:** Club Casual



## GINGERMANIA BUFFET MENU

Cinnamon Rolls  
Pancakes  
Scrambled Eggs  
Bacon and Sausage  
Potatoes O'Brien  
Biscuits and Gravy  
Fruit Salad  
Assorted Christmas Cookies and Brownies

# 12/2

# HAPPY HOLIDAY pops

12.16.23



SCAN FOR  
TICKETS



TICKETS AT [AMARILLOSYPHONY.ORG](https://amarillosymphony.org)



# COCKTAIL OF THE MONTH

# Noggy *or* Nice

Gather ingredients in separate containers. Blend eggs for 1 minute in a blender. Add sugar and spices, blend for 30 seconds. Slowly pour in alcohol, blend for another 30 seconds. Bring milk and cream to a boil, then add to the blender and blend for 1 minute. Pour into containers and refrigerate any leftovers. Prepare a martini glass with caramel and roasted walnuts. In a shaker tin, combine 4-6 ounces of eggnog with ice. Shake for about 10 seconds, strain, and pour into your glass (yields two). Enjoy your delicious drink!

## INGREDIENTS

4 Large Eggs

$\frac{3}{4}$  cup Granulated Sugar

1 tsp Ground Nutmeg

$\frac{1}{2}$  tsp Ground Cinnamon

$\frac{1}{8}$  tsp Ground Allspice

$\frac{1}{8}$  tsp Ground Cloves

4 oz Bourbon (choice)

1  $\frac{1}{2}$  oz Cognac

1 oz Brandy

1 oz Orange Liquor

12 oz Steaming Whole Milk

8 oz Steaming Heavy Cream

12 dashes of Walnut Bitters

Caramel and Crushed Walnuts Garnish







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**TODD WETSEL**  
INVESTMENT OFFICER



**TERRI WRIGHT**  
SENIOR TRUST ADMINISTRATOR

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# HAPPY HOLIDAYS

**2023 TOYOTA CAMRY**



**2023 VOLKSWAGEN ARTEON SE R-LINE**

**Street**  
AUTO GROUP  
Street Toyota & Street Volkswagen of Amarillo





# Santa's Brunch

## MENU

AC Salad Bar  
Charcuterie and Cheese Display  
Fresh Fruit  
Shrimp Cocktail  
Omelet Station  
Prime Rib Carving Station

Boursin Mashed Potatoes  
Roasted Winter Vegetables  
Burger Sliders  
Smoked Cheddar Mac 'N Cheese  
Bacon and Sausage  
Scallion Parmesan Drop Biscuits &  
Sausage Gravy  
Chef Lauren's Quiche  
Fried Chicken  
Shrimp and Grits  
Parker House Rolls  
Cinnamon Sugar Pancakes

Assorted House Made Desserts

**Seating Times:** 10:30am, 11:00am, 12:30pm and 1:00pm

**Location:** Main Dining Room

**Price:** \$55/ person, \$25/ child ages 6-12, Free under 5

**Suggested Dress:** Club Casual

**Entertainment by:** Sforzando & Santa Claus

*Reservations are required as seating fills quickly.*

*For private space, call Tarah at 806.373.4361 ext. 705!*

## DEC 10



# NYE DINNER



COMPLIMENTARY CHAMPAGNE TOAST  
DELICIOUS 4-COURSE MEAL  
LIVE ENTERTAINMENT

**Time:** 5:30pm - 9:00pm

**Location:** Main Dining Room

**Price:** \$95/person

**Suggested Dress:** Dress to Impress!

**Entertainment by:** Austin Brazille

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

## MENU

### Shrimp Cocktail

Colossal Shrimp with a Classic Cocktail Sauce and Lemon Wedge

### AC Wedge Salad

Bleu Cheese Dressing, Crumbled Bleu Cheese, Grape Tomato, Bacon, Onion Straws

### Surf and Turf Entrée

6 oz Filet of Beef Au Poivre, Wild Mushroom Demi Cream Sauce, Rosemary Potato Gratin, Seared Sea Scallops, Roasted Butternut Squash and Brussels Sprouts

### Dessert

Mini Chocolate Mousse Cake

Cherry, Chocolate, Bourbon Vanilla Marshmallow Cream

2024





[FMCCLINICS.COM](https://FMCCLINICS.COM)



## The FMC Health Network Welcomes Dr. Amy Cosgrove to its FMC Summit Team!

Dr. Cosgrove has more than 10 years of medical experience and is passionate about helping her patients live healthier lives. She focuses on women's and children's healthcare but loves caring for entire families. FMC Summit accepts most major insurances, including Medicare and Medicare Advantage.

Dr. Cosgrove has immediate openings available. Please call **806-350-8850** or scan the QR code above to schedule an appointment.

FMC Summit is conveniently located at 34th & Coutler.



Amy D. Cosgrove, MD

**FMC Health--Helping Our Community Live Healthier Lives!**

# DRESS CODE

The Amarillo Club's dress code serves to uphold the exclusivity and etiquette of the private club experience. We thank you for your cooperation in adhering to our dress code.

## MAIN DINING ROOM

- Jackets and ties are not required for gentlemen.
- Clothing should be modest in nature.
- Jeans are acceptable provided they are not faded/torn.
- No T-shirts or athletic apparel.
- Gentlemen should remove hats.
- Shorts and resort wear are allowed at lunch during the summer months.

## CLUB 30

- Hats may be worn; however, the bill must face forward.
- Athletic apparel is permitted.
- No swimwear, sweatpants, hoodies, torn, tattered or ripped clothing, beanies, muscle shirts or tank tops, or clothing with offensive messaging or lettering.

Cell phone use is restricted to non-dining areas such as the reception area, elevator foyer, or business office hall area. This allows everyone to enjoy their dining experience.



Please keep cell phone in silent mode.





# NEW YEARS EVE DISCO

NEW YEAR. NEW GROOVE. JOIN US IN CELEBRATING THE NEW YEAR!

**Time:** 9:00pm - 1:00am

**Location:** Club 30

**Price:** \$25 Door Fee, Complimentary Champagne and Appetizers

**Suggested Dress:** Dress to Impress!

**Entertainment by:** DJ Kent Hilton



# 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 Chilcote  
kristen@gwamarillo.com

806.373.3111

Aaron Emerson, CCIM, SIOR  
aaron@gwamarillo.com

**GAUT · WHITTENBURG · EMERSON**  
Commercial Real Estate



# 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

### CLUB 30 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 - 2:00pm

Tuesday - Friday

### DINNER

5:30pm - 9:00pm

Tuesday - Saturday

### HAPPY HOUR

4:00pm - 6:00pm

Tuesday - Friday

## CLUB 30 - 30TH FLOOR

### LUNCH

11:30am - 2:00pm

Monday - Friday

### DINNER

5:30pm - 9:00pm

Tuesday - Saturday

### HAPPY HOUR

4:00pm - 6:00pm

Tuesday - Friday

For reservations and general questions, please call:

**806.373.4361** or email  
[receptionist@amarilloclub.com](mailto:receptionist@amarilloclub.com)

**AMARILLOCLUB.COM**



## FIRSTBANK SOUTHWEST TOWER

600 S. TYLER ST., STE. 3000

AMARILLO, TX 79101



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