CONNECTIONS

THE AMARILLO CLUB 2023 MAY - JUNE NEWSLETTER

MOTHER'S DAY BRUNCH
PAGE 09

LOWER-LEVEL LUAU
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WINE SORORITY
PAGE 23

A message from your general manager

David Schmidt
General Manager

806.373.4361
david@amarilloclub.com

Where has the first half of the year gone? It's been wonderful to see the always-increasing member utilization of the club!

Our weekly happy hour has been well supported by both our "regulars" and some new faces. In response, we are extending our happy hour times to 4:00-7:00, Tuesday through Friday. We are also adding "Wine Wednesdays" in the months of May, June, July and August. Members may enjoy any bottle of wine at half price. This is also applicable to wine "to go".

We have a robust events schedule in the upcoming months. May's member events start with our annual Cinco de Mayo celebration. Next, we have our always-popular Prime Rib night on May 10. Last month's was a sellout, so make your reservations early. Be sure to mark your calendars now for Mother's Day on May 14. This event fills quickly as well, so be sure to make your reservation as soon as possible. We have private space available for larger parties. Contact Tarah for availability. We've got two great events scheduled to celebrate the end of school and beginning of summer. Join us on Friday, May 19 for our second annual "Moms and Mimosas" festivities. We have a special new event planned on Saturday, May 20, from 11am-2pm. We will be hosting an outdoor pig roast in the parking lot on the west side of the FBSW tower. We will have a bounce house for the kids, music, cornhole and face painters!

June's event schedule is packed as well. We kick off the month with our inaugural "Mommy and Me" Zumba class and luncheon on June 3. June 13 will be the first meeting of the AC Book club. If you would like to participate, I would encourage you to read "Accordion Crimes" by E. Annie Proulx prior to the first meeting. We will then discuss the book and plan the format for future meetings. On June 15, we will host our first "Parent's Night Out". We will have activities for the children so parents can enjoy a quiet dinner in Club30. Don't forget the dads! Our annual Father's Day brunch is on Sunday, June 18. Finally, to round out the month, we will host our always popular wine sorority on June 29. This month's format will be "Paint and Sip".

As we move into our summer months, please take time to familiarize yourselves with our updated dress code that is listed in this newsletter. While we want to remove some of the barriers of the past to club usage, it is also important that we maintain an air of decorum in our dining areas.

It seems ridiculous mentioning this in May/June, but dates for holiday parties are filling quickly, with very limited spots remaining on Fridays and Saturdays. If you are in need of space for office or family events, please contact Tarah soon to secure your venue.

As always, we would like to extend a warm welcome to the new members elected to club membership! In that same spirit we would also like to say thank you to our members and corporate sponsors for their continued support of the club. Our corporate sponsors are listed in each newsletter. Please support them with your purchasing decisions.

We look forward to seeing you at the club!

Club Staff

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Executive Sous Chef

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Sous Chef

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Dana Walton

Greg Wright

AMARILLO CLUB

Employee spotlight

MADDY FLORES

Hi! I'm Madeline, but I like to go by Maddy. I started working at the Amarillo Club at the end of January 2022. My favorite part about working at the club is serving up the best drinks and getting to meet all the lovely people. I was born and raised here in Amarillo, Texas. I have the cutest Chiweenie named Mable, and I'm an aunt to four loving nieces and nephews, Prestyn, Amiah, Ashton and Demi. In my free time, I love hanging out with my friends and family, and I love to go shopping.

Member spotlight

JIM & DARLENE DEL VECCHIO

Jim is the president of Asset Protection Unit, Inc. Jim and his son, Damon Herbert, started their business together over 20 years ago. Darlene is a full-time grandmother to a very large Italian family, which includes 4 children and 16 grandchildren. Jim is a cigar aficionado, and Darlene is a wizard of artistic endeavors. Together, they enjoy traveling and golf. Some of their favorite destinations are Las Vegas, Santa Fe, Orlando and Disneyland. They say all their club dining experiences have been wonderful, but their absolute favorites are the Turkey Club Sandwich, Lobster Bisque Soup, Spinach Artichoke Dip, Steak Diane and Bread Pudding.

entertainment

MAY
10
James Owens

MAY
14
Bob Hopkins

MAY
20
DJ James McMurry

JUNE
18
Yvonne Perea

MAY & JUNE

Brunches

Join us for Bottomless Mimosas, Bloody Mary Bar and delicious brunch Items!

Amarillo Club will not have weekly brunches after Memorial Day until Labor Day.

MAY: 7, 14 (Mother's Day Brunch), 21, 28
JUNE: 18 (Father's Day Brunch)

TIME: Seating available from 10:30am – 1:00pm
PRICE: $29/adult, $14/child ages 6-12,
Free/child ages 5 and under

Amarillo Club
main dining room 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 or 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 at all times.
- 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.

EVENTS *in this issue*

Main Dining Room Dinner Closures: May 1, 4, 6, 13 | June 1, 2

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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| June 29 |

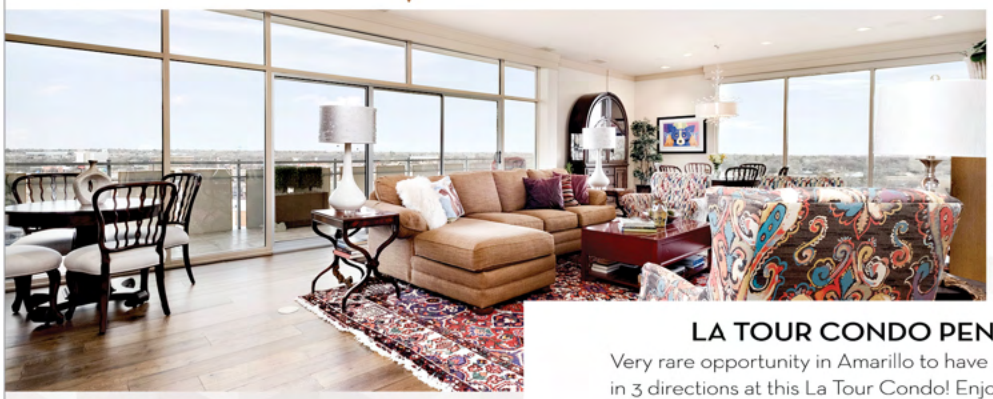
Cinco De Mayo

TIME: 4:00 - 9:00pm
LOCATION: Club 30
PRICE: $19/person
MENU: Mexican Food Buffet and Happy Hour All Night
DRESS: Club Casual

Prime Rib Night

TIME: 5:30 - 8:30pm
LOCATION: Main Dining Room
PRICE: $35/person
DRESS: Club Casual
ENTERTAINMENT: James Owens

TRIANGLE REALTY
EXCEEDING EXPECTATIONS FOR BUYERS & SELLERS



LA TOUR CONDO PENTHOUSE | 3,001 SQ FT

Very rare opportunity in Amarillo to have penthouse living with beautiful full sky views in 3 directions at this La Tour Condo! Enjoy these breathtaking views from every room in this 2 bed, 2.5 bath condo. Perfect for entertaining with a gracious living & dining, fireplace, wood floors, and 9.6' ceilings. Very modern updated kitchen. The master bedroom suite has a private study and features a large bathroom with a standalone copper tub, and abundant closets. Includes parking garage and 24 hour security.

HAYNES TEAM
JT HAYNES BROKER / OWNER

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THE Amarillo Symphony 100

Season Highlights

RHAPSODY IN BLUE
Sept. 15-26

A presentation of American music showcasing Michelle Caan on Gershwin's classic work!

¡CELEBRACIONES!
Oct. 13-14

Celebrate our region's rich Hispanic heritage with this festive program featuring Mariachi artists!

Beethoven's Ninth and HSQ
April 19-20

Experience Beethoven's most beloved work, plus new music written for the Harrington String Quartet!

PLUS MORE!

Scan here to view our whole season!

301 S. Polk Ste. 700 amarillosymphony.org 806-376-8782

14th Mother's Day Brunch

Celebrate all the wonderful mothers in this world! Reservations are required. To book a private space, call Tarah at 806.373.4361 ext. 705

MENU

AC Salad Bar
Smoked Salmon
Shrimp Cocktail
Cheese and Fruit Display
Omelet Station

Bacon and Sausage
Blueberry Pancakes
Garlic and Parmesan Mashed Potatoes
Spring Vegetable Medley
Chef's Quiche
Chipotle Glazed Salmon
Ham and Cheese Sliders
Mac and Cheese
Parker House Rolls

Prime Rib Carving Station

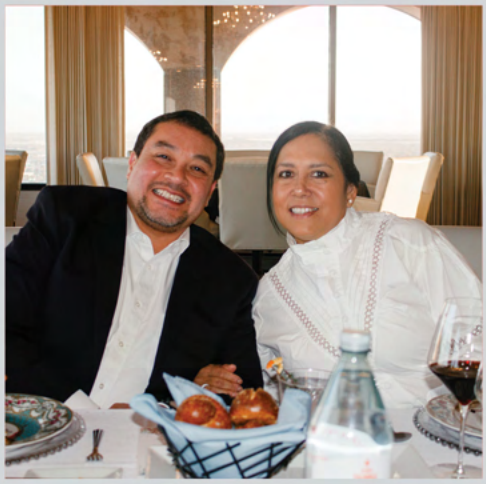
Chef's Assorted Desserts

TIME: 10:30am, 11:00am, 12:30pm and 1:00pm
LOCATION: Main Dining Room Bar
PRICE: $53/adult, $20/ages 6-12, FREE/5 and under
DRESS: Club Casual
ENTERTAINMENT: Bob Hopkins

Anniversaries
and member photos

NEW MEMBERS:

Charles Bezona
Kayla Bezona
Ron Boyd
Cheri Boyd
Jeff Brown
Cori Burns
Daniel Burns
Shelly Grimm
Kris Hayter
Sterling Jackson
Tiffany Jackson
David Langley
Jennifer Langley
Walter McNeer
Carol McNeer
John Mentler
Connie Mentler
Anna Beth Packer
William Price
Lisa Price
Robert Rathbun
Leslie Rathbun
Shawn Robinson
Sharon Robinson
Tate Rosenbusch
Sage Rosenbusch
Chris Sturdevant
Melynda Sturdevant
Scott Venhaus
Julie Venhaus



1 YEAR ANNIVERSARY:

Ben Weinheimer
Shane Turner
Krista Turner
Ryan Simmons
Traycee Persons
Tolk Persons
Danny Needham
Donna Needham
Scott Lewis
Leslie Lewis
Kristopher Hogue
Sarah Hogue
Richard Hampton
Lisa Hampton
Jim Del Vecchio
Darlene Del Vecchio
Kevin Carrier
Wyndella Carrier

TEN YEAR ANNIVERSARY:

Tina Brandon
Sam Nunn

19th Moms & Mimosas

Calling all moms! Come relax before the summer madness begins.

TIME: 11:00am - 1:00pm
LOCATION: Main Dining Room
PRICE: $20/flights or $25/bottomless
DRESS: Club Casual

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Chicken Souvlaki
with Tomato Salad

By Chef Lauren Whitledge

With grilling season upon us, I wanted to share a recipe that you can use to marinate pretty much any protein for a wonderful grilled dinner. As a bonus, this recipe falls into the healthy category since grilling season and swimsuit season tend to coincide!

Marinade

2 tbsp lemon juice
6 cloves garlic
3 tbsp olive oil
1 tbsp chopped fresh oregano
1 tsp honey
¾ tsp salt
½ tsp pepper
1 ½ pounds boneless skinless chicken breasts or thighs
4 to 6 long wooden skewers

Tomato Salad

1 clamshell grape tomato or 3 sliced roma tomato
1 english cucumber
¼ small red onion thinly sliced
1/3 cup sliced pitted kalamata or other olives
1 tbsp red wine vinegar
2 tsp honey
1 tbsp olive oil
Salt
Cracked black pepper

Marinade

Mix crushed garlic, olive oil, oregano, salt and pepper, and honey in a bowl or container. Skewer the chicken or leave diced into large pieces. Coat chicken pieces in marinade, cover, and place in the refrigerator for at least 30 minutes, up to 4 hours. Preheat your grill and keep it at a low heat (if using a charcoal grill, use a smaller amount of charcoal). Lightly spray chicken with non-stick spray to prevent sticking. Cook the chicken to an internal temperature of 165° F.

Tomato Salad

Mix together the red wine vinegar, honey, salt, olive oil and black pepper. Next, add olives and vegetables, stir gently to coat. Salt and cracked black pepper to taste (if you're using the olives, you may consider skipping the salt). Chill until ready to use.

Salad can be refrigerated overnight.

Enjoy!

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20th

Lower-Level Luau

For the first time ever, we're taking the Club outside! Join us for an outdoor luau in the parking lot with bounce houses, music, face painter and Chef Lauren's inaugural pig roast.

TIME: 11:00am - 2:00pm

LOCATION: FBSW West Parking Lot

PRICE: $50/adult and $25/kids 21 and under

DRESS: Hawaiian Luau

ENTERTAINMENT: DJ James McMurry

MENU

Pig Roast
Hawaiian Rolls
Mahi Mahi Fish Tacos with Pineapple Salsa
Tomato and Cucumber Salad
Potato Salad
Asian Red Cabbage Slaw
Hamburger Sliders
Chips
Watermelon
Pineapple
Ice Cream and Cookies
Beer and Margarita Station

All food and beverage included in price

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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

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residenceat600.com

Kristen Chilcote
kristen@gwamarillo.com

806.373.3111

Aaron Emerson, CCIM, SIOR
aaron@gwamarillo.com

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MAY

31st

Chef's Table

Enjoy this exclusive 4-course meal and cocktail pairing event created by Chef Lauren and Food & Beverage Manager, Jake Jenkins.

TIME: 6:30pm

LOCATION: Main Dining Room

PRICE: $120/person

DRESS: Club Casual

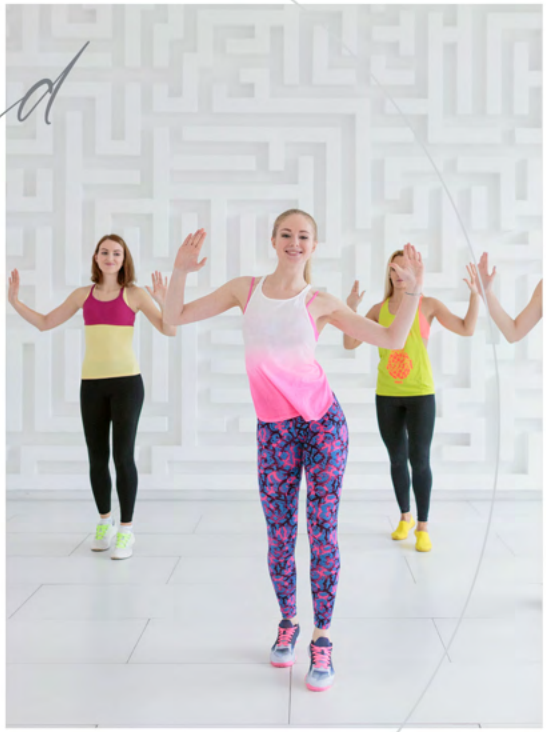
Maximum 16 guests. Reservations required.

JUNE

3rd

Mommy & Me Zumba

*Ages 10 and Up



Includes 60-minute class and breakfast buffet

TIME: 10:00am - 12:00pm

LOCATION: Main Dining Room

PRICE: $25/person

DRESS: Athletic Apparel

MENU

Blueberry Muffins
Bacon
Sausage
Scrambled Eggs
Fruit Salad
Yogurt
Granola
Assorted Breads and Spreads

FMC Health Network

FMCCLINICS.COM

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

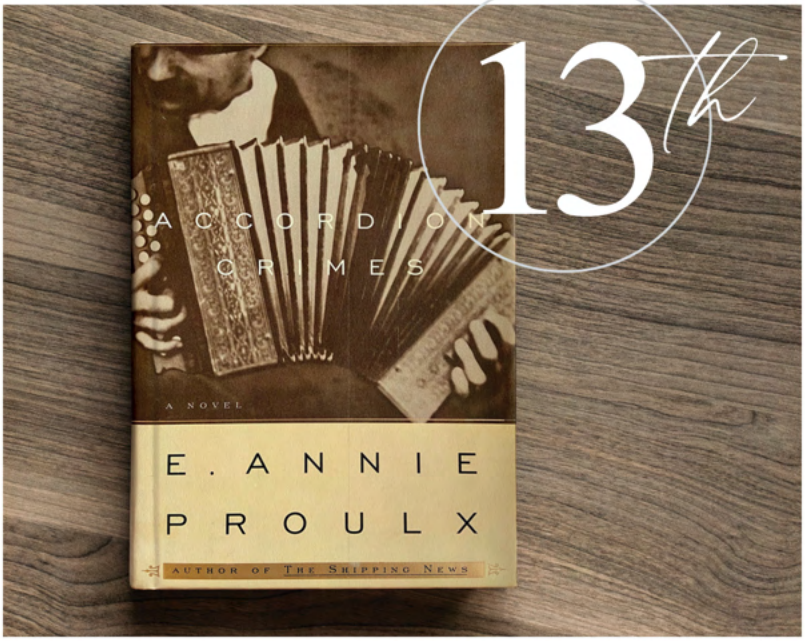
Dr. Cosgrove has more than 10 years of medical experience and is passionate about helping her patients live healthier lives. She focuses on women's and children's healthcare but loves caring for entire families. FMC Summit accepts most major insurances, including Medicare and Medicare Advantage.

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!



13th

Book Club

Join us for our first ever AC Book Club meeting. We hope you enjoyed our first selection, Accordion Crimes. Discussion begins at 12pm with lunch to follow.

TIME: 12:00pm
LOCATION: Main Dining Room
PRICE: Menu Pricing
DRESS: Club Casual

15th

Parents Night Out

Kids will enjoy dinner and a movie while parents relax with a special 4-choice menu.

TIME: 6:00pm
LOCATION: Kids- CareXpress Room
Adults- Club 30
PRICE: $30/child
DRESS: Club Casual
ENTERTAINMENT: Austin Brazille
DETAILS: 2 hours of childcare included

THIS IS NOT A DROP OFF EVENT

MENU

Parents Limited Menu

Appetizers
Lavosh $13
Ancho Chili Braised Pork Belly $14
Seafood Stack $17

Salads
House Salad
Caesar Salad Half - $9
Watermelon Caprese $13

Entrees
Sweet Chili Salmon $28
Filet Diane $58
Blackened Redfish $32
AC Bison Burger $20

Kids Buffet

Burger Sliders & Toppings
French Fries
Cheese and Grilled Chicken Quesadillas
Chips and Salsa

18th Father's Day Brunch

To all the dads we love! Dad's favorite brunch items and more. Reservations are required. To book a private space, call Tarah at 806.373.4361 ext. 705.

TIME: 10:30am, 11:00am, 12:30pm and 1:00pm
LOCATION: Main Dining Room
PRICE: $53/adult, $20/ages 6-12, FREE/5 and under
DRESS: Club Casual
ENTERTAINMENT: Yvonne Perea

MENU

AC Salad Bar
Smoked Salmon
Cheese and Fruit Display
Omelet station

Bacon and Sausage
Biscuits and Gravy
Fried Chicken
Boursin Mashed Potatoes
Green Beans with Bacon and Onions
Mac and Cheese
Parker House Rolls

Prime Rib Carving Station

Chef's Assorted Desserts

Emerald Mule

COCKTAIL OF THE MONTH

INGREDIENTS:

- 2 oz Jameson Whiskey
- 3/4 oz Lemon Juice
- 3/4 oz Midori
- 4 Dashes Of Orange Bitters
- 1 oz Ginger Syrup
- Soda Water
- Candied Ginger and Fresh Mint Leaves Garnish

EXECUTION:

In a shaker tin, combine Jameson, Midori, fresh squeezed Lemon Juice, 4 dashes of Orange Bitters, and Ginger Syrup. Add ice and shake well. Strain over fresh ice and top with Soda Water. Garnish with Candied Ginger and fresh Mint Leaves for a crisp yet refreshing finish.

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BARMEN
HONORED HERITAGE 1873 INSPIRING LEGACY
BOURBON

A BLEND of STRAIGHT
BOURBON WHISKEYS

REED BEVERAGE
DELIVERING THE DIFFERENCE

A BLEND of STRAIGHT
BOURBON WHISKEYS

TASTING NOTES

CARAMEL, VANILLA AND TOFFEE ARE AMPLIFIED WITH FLAVORS OF GRILLED PEACH, RAISIN AND APPLE, WHILE TRACES OF COFFEE AND DARK CHOCOLATE INTERPLAY WITH LIGHT, SWEET DILL AND MINT, FUSING WITH LINGERING CINNAMON, GINGER AND NUTMEG ON THE END

COLOR	HONEYED AMBER WITH GOLDEN HIGHLIGHTS
AROMA	SWEET CARAMEL, FRESH PEACH AND APRICOT MERGE WITH CINNAMON AND NOTES OF BISCUIT AND COCOA
FINISH	CARAMEL AND PEACH HIGHLIGHT A SMOOTH AND PLEASANT FINISH, WITH BAKING AND RYE SPICE THAT LINGERS

29th Wine Sorority
PAINT N' SIP

Uncork your creative side in an evening of guided painting, friendship, and fun with artist Farrah Walton.

TIME: 4:30 - 6:30pm
LOCATION: Street Auto Room, 30th Floor
PRICE: $45/person
DRESS: Club Casual

Andrea's Project

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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

DINNER
5:30pm - 9pm
Tuesday - Saturday

HAPPY HOUR
4pm - 7pm
Tuesday - Friday

CLUB 30, 30TH FLOOR

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

SCAN ME

AMARILLOCLUB.COM

AMARILLO CLUB

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

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