

CONNECTIONS

THE AMARILLO CLUB BI-MONTHLY NEWSLETTER

THANKSGIVING BRUNCH

PAGE 09

SANTA'S BRUNCH

PAGE 16

BUBBLES & BOWTIES

A KICKOFF TO OUR
75TH YEAR CELEBRATION

PAGE 20

AC
AMARILLO CLUB

NOVEMBER - DECEMBER 2021



welcome!

a message from your general manager

I hope everyone is having a great fall. There is so much excitement going on at your club.

I appreciate the overwhelming attendance we had for our Rombauer wine dinner. Chef Lauren and her team did an amazing job. Because of the success of this night, look for similar club events on the horizon.

If you have not had the opportunity to try our fall and winter food and drink menus, I highly encourage you to do so. There are some great new additions: Spinach and Artichoke Dip, Chef's Winter Salad, Crispy Snapper and Wild Mushroom Soup, to name a few. Jake and Jeovanny have been crafting some amazing seasonal cocktails as well. Be sure to head up to Club30 to sample a few.

We have some amazing Club Events planned over the next two months. We kick off our event calendar with a club favorite on November 6, Seafood Night! Make sure to make your reservations for this always-popular club event. As a bonus, you can dance this night away to the sounds of "Big G and the Tradewinds". We round out the month with our traditional Thanksgiving buffet. What a great opportunity to celebrate all that we are thankful for with friends, family and the AC membership. For those who choose to celebrate at home, please consider our Thanksgiving meals to go. From a full turkey dinner to a side of dressing to round out your bountiful feast, we are here to serve you. December will prove to be just as exciting at the club. We start the month with Gingermania, which is always a family favorite. Be sure to make your reservation

early for "Brunch with Santa", as this event fills up very quickly. Finally, we round out the month and the year with our New Years Eve Gala. This lavish event will kick off our 75th anniversary at the club. What an impressive milestone!

We have a few remaining dates available for private holiday events. Whether a large corporate event or an intimate family dinner, we have the appropriate space to accommodate your group. Please contact Tarah for availability and pricing.

By the time you read this, our kitchen will be retrofitted to natural gas. For those of you who are unaware, our kitchen had solely electric appliances, which is unheard of in a commercial setting. This \$150,000 project will provide us the ability to serve the highest quality product in a timely fashion.

Finally, I would like to thank everyone who attended our "Meet the GM" event in September. I appreciate the warm welcome. It was a great opportunity to make new friends and express how honored I am to be part of the incredible tradition of the Amarillo Club.

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



KELSEY LANDRY

Hospitality Associate
receptionist@amarilloclub.com



JULIE HABEL

HR Director
julie@amarilloclub.com



BRIAN MOORE

Banquet Manager



KELLN HENSLEY

Executive Sous Chef



JESSI RAMON

Sous Chef



JAKE JENKINS

Bar Manager
jake@amarilloclub.com



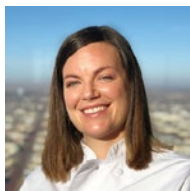
JEOVANNY VAZQUEZ

Club30 Manager



TARAH KARLIN

Events & Banquet Coordinator
tarah@amarilloclub.com



LAUREN WHITLEDGE

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

| board of directors |

BOARD PRESIDENT

Jerry Hodge

VICE PRESIDENT

Mike Hughes

TREASURER

Bogdan Stanca

DIRECTORS

Michele Agostini

Jeff Booth

Aaron Emerson

Reese Beddingfield

Hugh Bob Currie

Margaret Hodge

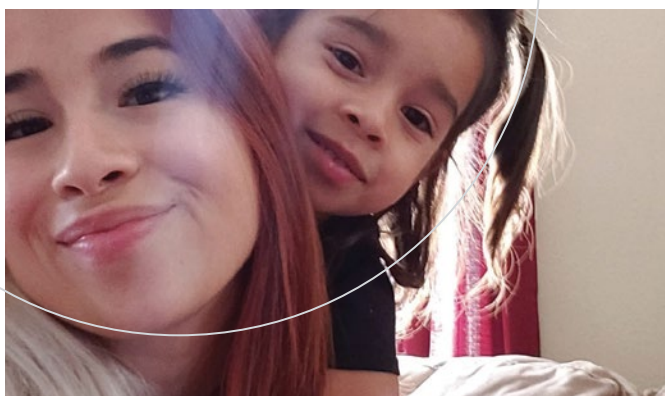
Becky McKinley

Chris Reed

Alan VanOngevalle

Greg Wright

| awards |



JESSI RAMON EMPLOYEE *of the month*

Jessi Ramon grew up in Bovina, TX and began working at the Amarillo Club in March of 2018. During her time at the Club, she has gracefully taken on many new responsibilities, and was promoted to Sous Chef in April of 2021. She attended St. Phillips College in San Antonio to earn her Associates Degree in Culinary Arts. Jessi has a 4 year old daughter named Aalayah, who is as sassy as she is tall.



MRS. LAURA AND MR. JOE STREET MEMBERS *of the month*

| entertainment |



BIG G & THE TRADEWINDS

NOVEMBER 6



NEON PINK MEDIA

NOVEMBER 26 & DECEMBER 31



AMBER PENNINGTON BAND

DECEMBER 31



meetings & parties

by Tarah Karlin, your
Events & Banquet Coordinator

TARAH KARLIN

Events & Banquet Coordinator
806.373.4361 ext. 705
tarah@amarilloclub.com

Are you trying to find the best location in the Amarillo area for your corporate holiday party? Look no further! Amarillo Club offers exclusive use of our facilities for your company holiday party with spacious banquet rooms with seating for 15-250.

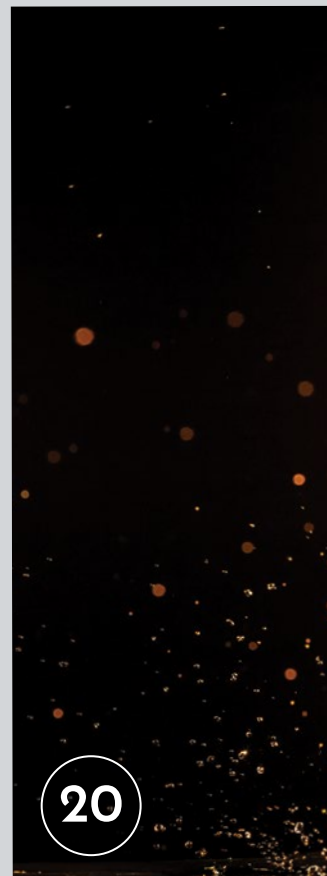
Amarillo Club is a full-service facility for your company Christmas party. Let our Chef create the perfect menu and our banquet staff pamper your employees for the holidays! Whether you choose to have a formal sit down or a semi-casual buffet style dinner, hors d'oeuvres that are tray passed or set up in stations, Amarillo Club can design a catered event with abundant food beautifully displayed. Guest satisfaction is paramount, and it shows in our personalized service, attention to detail and incredible food!

Call Tarah today to book your space.
Private rooms fill quickly for the holidays!



EVENT

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.

RS



November

PAGE

- 6** **Nov. 3**
CHEF'S TABLE
- 6** **Nov. 6**
SEAFOOD NIGHT
- 9** **Nov. 25**
THANKSGIVING BRUNCH
- 11** **Nov. 26**
BLACK FRIDAY KARAOKE
- Nov. 20 (Dinner)**
MAIN DINING ROOM CLOSED
FOR PARTIES

December

PAGE

- 14** **Dec. 4**
GINGERMANIA
- 16** **Dec. 12**
SANTA'S BRUNCH
- 20** **Dec. 31**
BUBBLES & BOWTIES
- 21** **Dec. 31**
LET'S GET LIT NYE PARTY!
- Dec. 2, 3, 4, 9, 10, 11, 18 (Dinner)**
MAIN DINING ROOM CLOSED
FOR PARTIES



3rd

CHEF'S TABLE

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

TIME: 6:30pm

LOCATION: Main Dining Room, 31st Floor

PRICE: \$120/person

DRESS: Club Casual

**Maximum 16 guests to ensure an intimate and personalized experience. Less than 48 hour cancellation will result in full charge.



6th

SEAFOOD NIGHT

Enjoy dinner & dancing with entertainment by Big G & the Tradewinds

TIME: 6:00pm

LOCATION: Main Dining Room, 31st Floor

PRICE: \$75/person

DRESS: Club Casual

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

Menu

AC Salad Bar
Charcuterie Display
Cheddar Bay Biscuits

RAW BAR

Lobster Rolls
Shrimp Cocktail
Crab Legs
Oysters On The Half Shell
Cumin Crusted Tuna

CARVING STATION

Chimichurri Crusted Side
Of Salmon

ENTREES

Boursin Mashed Red
Potatoes
Lobster Mac N Cheese
Vegetable Medley
Blackened Red Snapper
With Creamy Cajun
Sauce
Seared Grouper With
Orange Ginger
Compound Butter
Classic Cioppino
Beef Marsala

CHEF'S ASSORTED DESSERTS



Home Loans

Easy, Fast, Local

Combining the convenience
of online application
with the speed and service of
Amarillo National Bank.



Powered by:

Apply today at mortgage.anb.com



Member FDIC | Equal Housing Lender | NMLS# 644526



| november |

THANKSGIVING

TO GO FORM

BY EXECUTIVE CHEF LAUREN WHITLEDGE

FAMILY STYLE

PRE FIXED TURKEY DINNER \$175

(1) 10-12 lb. Turkey
2 qt. Cornbread Dressing
1 qt. Giblet Gravy
2 qt. Fresh Vegetables
2 qt. Mashed Potatoes
1 pt. Cranberry Relish
(1) Dozen Dinner Rolls
(1) 9" Pumpkin Pie

Number of Turkey Dinners _____

No Substitutions (serves 8-10 people)

PRE FIXED HAM DINNER \$165

(1) 10-13 lb. Spiral Ham
2 qt. Fresh Vegetables
2 qt. Mashed Potatoes
1 pt. Cranberry Relish
(1) Dozen Dinner Rolls
(1) 9" Pumpkin Pie

Number of Ham Dinners _____

No Substitutions (serves 8-10 people)

Order Information

Name _____ Member# _____

Contact number _____

****All orders and/or cancelations must be turned in by November, 16th at Noon. Orders will be ready for pick-up Wednesday, November 24th, 2021 between 2 and 4 PM. 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, call (806)373-4361 to place your order, or drop it off at the front reception located on the 31st floor.

A LA CARTE

		QTY.
Sliced Ham	\$80 ea.	_____
Turkey 10-12 lb.	\$62 ea.	_____
Cornbread Dressing	\$15 qt.	_____
Giblet Gravy	\$12 qt.	_____
Fresh Vegetables	\$14 qt.	_____
Mashed Potatoes	\$11.5 qt.	_____
Candied Yams	\$12.5 qt.	_____
Cranberry Relish	\$7.5 pt.	_____

PASTRY

9" Classic Pumpkin Pie	\$16	_____
9" Pecan Pie	\$19	_____
9" Bourbon and		
Chocolate Pecan Pie	\$15	_____
9" Apple Crumb Pie	\$18	_____
Dinner Rolls (6 ct.)	\$7	_____
Lauren's Famous		
Cinnamon Rolls (6ct.)	\$15	_____

25th

THANKSGIVING BRUNCH

Reservations are required as seatings fill quickly. For a private space, call Tarah at 806.373.4361 ext. 705

TIMES: 10:30am, 11:00am, 12:30pm & 1:00pm

LOCATION: Main Dining Room, 31st floor

PRICE: \$43/adults, \$20/ages 5 to 12, Free/under 5

We will also be offering takeout Thanksgiving feasts this year. Fill out the form on the previous page or call 806.373.4361 to place your order.

Menu

AC Salad Bar
Shrimp Cocktail
Fruit And Cheese Display
Smoked Salmon Display

THANKSGIVING MEAL

Roasted Turkey
Classic Cornbread Stuffing

Mashed Potatoes
Green Bean Casserole
Vegetable Medley
Bacon & Sausage
Chef Lauren's Quiche
Chicken Tenders
Mac N Cheese
Parkerhouse Rolls

CARVING STATION

Prime Rib
Glazed Country Ham

OMELET STATION

CHEF'S ASSORTED DESSERTS



ASPARAGUS

Salad

I know that this salad reads very spring or summer, however it was much admired at the recent wine dinner we had featuring Rombauer Wines, so I wanted to share the recipe with you all! It's a very simple salad that just requires a little bit of preparation to turn fresh asparagus into the base for the salad. Although this version is slightly different than the one we made at the club for the event, the effect remains the same.

Ingredients

1 BUNCH	Fresh Asparagus
2 OZ	Manchego Cheese (or parmesan or asiago)
2 OZ	Prosciutto
1/2 CUP	Pistachios or Pine Nuts

DRESSING

2 TBSP	Rice Wine Vinegar
2 TBSP	Red Wine Vinegar
1 TBSP	Water
1	Shallot
1 TBSP	Coarse Dijon Mustard
1 1/2 TBSP	Honey
1/4 TSP	Black Pepper
1/2 CUP	Extra Virgin Olive Oil

Trim the tough ends off of the asparagus. Using a sharp vegetable peeler, shave the asparagus length wise. Then shave the Manchego cheese, also using the peeler. Toast the pistachios or pine nuts in oven at 325° until fragrant.

To prepare the dressing, place all of the ingredients, except the olive oil, into a blender pitcher. Blend on medium speed until smooth. Turn the blender down to low speed and gradually stream in the olive oil. If you don't want to use a blender, you can mince the shallot with a knife and simply whisk all of the ingredients together.

To assemble the salad, place the asparagus, cheese, and pistachios in a bowl. Pour about half of the dressing into the bowl and mix gently. You want enough dressing to coat the asparagus, but not drown it. Plate up the salads individually or on a large platter and top with torn prosciutto. Sprinkle with a touch of salt, freshly ground black pepper, and more dressing if you desire.

Enjoy!





26th

BLACK FRIDAY KARAOKE

TIME: 7:00-10:00pm

LOCATION: Club 30, 30th Floor

PRICE: DJ Juicy K with Neon Pink Media

DRESS: Club Casual

Street
AUTO GROUP



★
MERRY CHRISTMAS
& HAPPY NEW YEAR



**2021 Toyota
Highlander**



**2022 Volkswagen
Atlas Cross Sport**



STREET TOYOTA
4500 SOUTH SONCY ROAD
STREETTOYOTA.COM - 806.355.9846

STREET VOLKSWAGEN
5000 SOUTH SONCY ROAD
STREETVW.COM - 806.350.8999

new members:

Ms. Amy Assiter
Mr. Spanky Assiter
Mrs. Mary Da Silva
Mr. Jaime Da Silva
Mr. Justin Fox
Ms. Erica Gonzalez
Ms. Sangie Gonzalez
Ms. Karina McAvoy
Mr. Brazz Vanover
Mrs. Tara Vanover
Mr. David Vineyard
Mrs. Lindsay Vineyard
Mr. Carson Ward
Mr. Walter Webb
Mrs. Denise Webb

anniversaries:

ONE YEAR:

Mr. Blaine Baker
Ms. Wendi Costlow
Mr. David Strange
Ms. Carolina Cantrell

10 YEARS:

Ms. Mary L. Britain
Mr. William W. Britain
Mrs. Phyllis McLemore



M





Amarillo Club MEMBERS





4th

GINGERMANIA

We pre-assemble the houses and provide decorating materials; you provide the creativity!

TIME: 10:30am - 12:30pm

LOCATION: Care Xpress Room, 30th floor

PRICE: \$15/person for buffet & \$25/gingerbread house

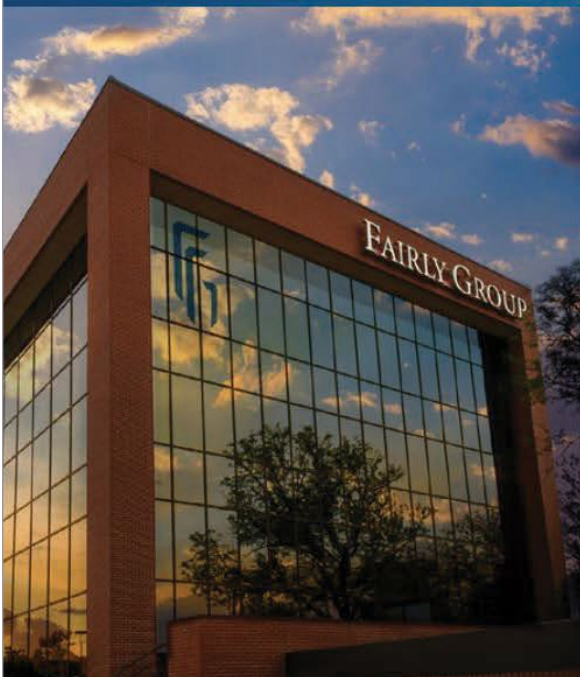
Menu

Scrambled Eggs
Sausage
Waffles
Bacon

Fresh Fruit
Biscuits
Gravy
Hot Chocolate & Mimosa Bar

**Not recommended for children under the age of 4. Adult supervision IS required.

Reshaping paradigms to drive better results for your business



We take a very consultative approach to deeply understand your unique business needs, identify and address your risk, and expertly solve your insurance and surety needs.

Risk Management | Insurance | Surety



Contact Steve Lapp, CPCU to learn more:

O: 806-376-4761 | M: 806-670-9068 | steve.lapp@fairlygroup.com

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

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

GAUT · WHITTENBURG · EMERSON
Commercial Real Estate

| december |

12th

SANTA'S BRUNCH

Reservations are required as seatings fill quickly. For a private space, call Tarah at 806.373.4361 ext. 705

TIMES: 10:30am, 11:00am, 12:30am & 1:00pm

LOCATION: Main Dining Room, 31st floor

PRICE: \$45/adult, \$22/ages 5 to 12, Free/under 5

Menu

AC Salad Bar
Charcuterie Display
Fruit Display
Omelet Station

RAW BAR

Shrimp Cocktail
Sesame Crusted Tuna
Seared Crab Cakes
Sushi

BRUNCH

Herb Roasted Potatoes
Wild Rice Pilaf
Seared Salmon with
Chive Bearnaise
Green Bean Amandine
Bacon & Sausage
Chef Lauren's Quiche
Airline Chicken Breast and Red
Pepper Cream Sauce

Chicken Tenders
Mac & Cheese
Parkerhouse Rolls

CARVING STATION

Prime Rib
Leg Of Lamb

CHEF'S ASSORTED DESSERTS

CHRISTMAS

TO GO ORDER FORM

Pick up Wednesday, December 23rd, 2021

PROTEINS

		QTY.
Prime Rib	\$18/person	_____
Ancho Chile Salmon	\$14/person	_____
9" Quiche	\$25/each	_____

FAMILY PACKAGE

Green Chili		_____
Chicken Enchiladas	\$28	_____
Red Chili Beef Enchiladas	\$28	_____
Chicken Spaghetti	\$28	_____

SIDES (1 QUART)

Boursin Mashed Potatoes	\$11.50/qt	_____
Mac'n Cheese	\$10/qt	_____
Green Bean Amandine	\$8/qt	_____

DESSERTS/BREADS

Dinner Rolls (6 ct.)	\$7	_____
9" Turtle Cheesecake	\$20	_____
9" Apple Pie	\$18	_____
Cinnamon Rolls (6 ct.)	\$15	_____

COOKIES \$18/dozen

1 doz. Pecan Sandies	_____
1 doz. Stamped Gingerbread Cookies	_____
1 doz. Assorted Holiday Cookies	_____

(pecan sandies, gingerbread, sugar, thumbprint)

Order Information

Name _____ Member# _____

Contact number _____

****All orders and/or cancelations must be turned in by December 13th at Noon. Orders will be ready for pick-up Wednesday, December 23rd, 2021 between 2 to 4 PM. Applicable tax and gratuity will be added to all orders. All orders will come with reheating instructions.**

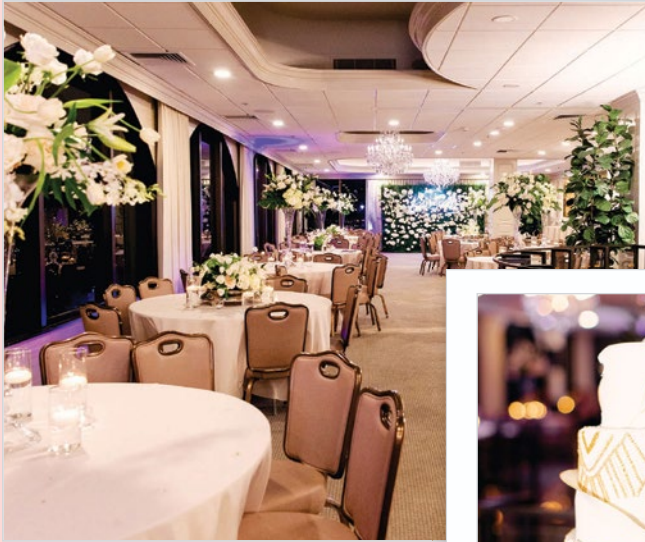
You may submit this order by email, receptionist@amarilloclub.com, call (806)373-4361 to place your order, or drop it off at the front reception located on the 31st floor.



COCKTAIL OF THE MONTH

autumn breeze





AMARILLO CLUB WEDDINGS

the perfect view to say "I do"



Photo Credit: Allee J. Photography



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

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



Family Medicine Center
on georgia

MEET AMARILLO'S NEWEST HEALTHCARE TEAM

Now Accepting New Patients • Most Major Insurances Accepted • Same Day Appointments Available

Call Today • 806-350-8980

Derrell Deloach, FNP-C

Eric Cox, M.D.

Wesley Nickens, M.D.



FMCLINICS.COM

| december |

31st

BUBBLES AND BOWTIES

A KICKOFF TO
OUR 75TH YEAR
CELEBRATION.

Menu

Charcuterie Display

WEST TEXAS STATION

Smoked Beef Tenderloin
Bacon Wrapped Quail
Blue Cheese Stuffed Dates
Chorizo Jalapeno Poppers

RAW BAR

Oysters, Crab Legs, Sushi
Jumbo Shrimp Cocktail

UPSCALE SIDES

Smoked Gouda Mac and Cheese
Roasted Winter Vegetables
Steakhouse Mushrooms
Boursin Mashed Potatoes
Green Chili Artichoke Dip
Focaccia Bread

HOUSE MADE MINI-DESSERTS

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

Join us on this momentous occasion, kicking off the celebration of 75 years at the Amarillo Club. An elegant affair with dinner & dancing.

TIME: 7:30-12:30pm

LOCATION: Main Dining Room, 31st floor

PRICE: \$110/person

DRESS: Ladies: Formal / Gents: Black Tie

Live Entertainment
Awards Show
Countdown to Midnight
Champagne Toast

october

LET'S GET

NYE
PARTY!

Club 30

DJ
JuicyK

Neon Pink
Media

DECEMBER 31 • 9PM - NEXT YEAR!
CLUB 30, 30TH FLOOR

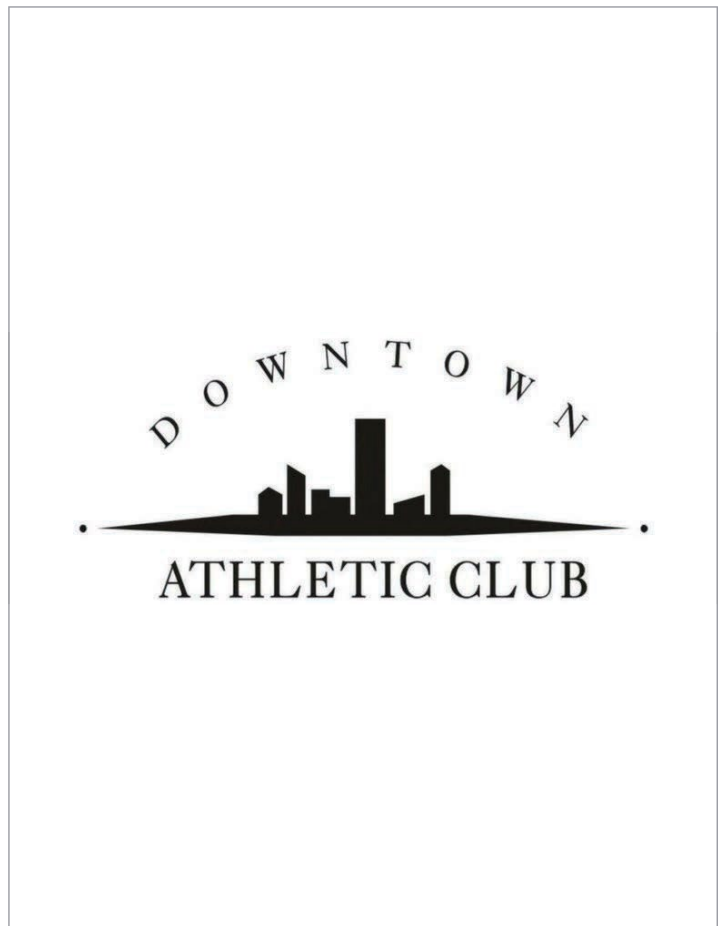
DRINK SPECIALS ALL NIGHT!

Late night appetizers • Champagne toast at midnight
Free glow accessories

DRESS: ANYTHING GLOWS!
\$25 DOOR FEE

CONNECTIONS

21





TRIANGLE REALTY

EXCEEDING EXPECTATIONS FOR BUYERS & SELLERS



VOTED

BEST LAND BROKER

VIEWS CHOICE AWARDS 2021

JT & JAMIE HAYNES TEAM
Broker / Owners

TRIANGLEREALTYLLC.COM
806.452.2625



Andrea's Project

It's That Easy Not 2 Drink and Drive

P.S. I love You



The right partner for your practice.

Need a banking partner who understands the health care industry and offers more than traditional bank services? Our Private Banking group delivers customized strategies with a single point of contact who will help you manage your daily finances, expedite your loan requests and handle your savings portfolio on your time.

Let us match you with the right dedicated banking partner for your practice.

Contact us today.



Jamie Esch
806-349-9861



Dave Hutson
806-349-9868



Scott Henderson
806-379-5406



**HAPPY
STATE BANK**

HappyBank.com

MEMBER **FDIC**

| corporate sponsors |



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. Those who have already joined will be renaming these rooms:

PETROLEUM ROOM

HAPPY STATE BANK

EMPIRE ROOM

STREET AUTO GROUP

SUNBURST ROOM

BSA CARE XPRESS

MAIN DINING ROOM

NOW AVAILABLE

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



AMARILLOCLUB.COM



AMARILLO CLUB

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

PRESORT
STANDARD
US POSTAGE
PAID
AMARILLO, TX
PPS, LTD.



FOLLOW US

@amarilloclub & @amarilloclubevents

