

AC

CONNECTIONS

THE MONTHLY NEWSLETTER OF THE AMARILLO CLUB

AMARILLO CLUB

== OCTOBER 2020 ==



DAY OF THE DEAD

HALLOWEEN PARTY

DETAILS ON PAGE 16



**MASTER CLASS: BREW
YOUR OWN BEER**

Page 7



**OKTOBERFEST
DINING CELEBRATION**

Page 9



**FARM TO FORK
DINING EVENT**

Page 14

Welcome

A MESSAGE FROM YOUR GENERAL MANAGER RIKI TURNER



RIKI TURNER

General Manager
gm@amarilloclub.com
806.373.4361

Dear Members,

We cannot tell you how excited we are about the new and upcoming events at the Club. As we take a step into the unknowns of the future, we promise those worries will seem bleak when you're at the Club. While everyone is making adjustments to the new "normal" we are as well. Please be aware of the new hours at the club. Club 30 is always open while the 31st floor is only open Thursday- Saturday. My team is working very hard to make sure you have a memorable experience. Please join us for a special event or quiet dinner. We promise you won't be disappointed.

See you at the Club!

Sincerely,

Riki Turner

Interim General Manager

YOUR CLUB STAFF

PHOTOGRAPHER | Shannon Richardson



MISTY HOWARD
Membership and Marketing Director
misty@amarilloclub.com



TARAH KARLIN
Event Coordinator
acbanquets@amarilloclub.com



TIFFANY REAGAN
Food and Beverage Manager
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LAUREN WHITEDGE
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chef@amarilloclub.com



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HR Director
acctrec@amarilloclub.com



JEOVANNY YAZQUEZ
Club30 Manager



JUDITH ALVAREZ
Marketing Assistant
marketingassist@amarilloclub.com

TACO TUESDAY

EVERY TUESDAY IN OCTOBER

COST: \$15 | \$4 MARGARITAS

OCTOBER 1 - Cowboy Tacos

Shredded Brisket, Roasted Corn and Black Bean Relish, Crispy Poblano Strings

OCTOBER 8 - Crispy Chicken Tacos

Monterey Jack Cheese, Cilantro Jalapeno Slaw, Baja Ranch

OCTOBER 15 - Grilled Mahi Tacos

Mango Jalapeno Chutney, Cilantro Jicama Slaw, Tequila Lime Vinaigrette

OCTOBER 22 - Tacos al Pastor

Shredded Pork in Red Chile Sauce Grilled Pineapple, Charred Cilantro Slaw

OCTOBER 29 - Beef Fajita Tacos

Marinated Skirt Steak, Grilled Onion and Bell Pepper, House-made Chile Verde

ALL TACOS SERVED WITH BEANS AND RICE



BE THERE



BE THERE

BREAKFAST FOR DINNER

EVERY WEDNESDAY IN OCTOBER

YOUR CHOICE A LA CARTE MENU • SAME MENU WEEKLY

All American Breakfast Plate

Eggs Your Way, Choice of Bacon, Sausage, or Honey Ham, Fried Potatoes, White or Wheat Toast served with House-made Jam

Breakfast Sandwich

Fried Eggs, Sage Sausage, Honey Ham, Sharp Cheddar Cheese, Homestyle Cream Gravy, Fried Potatoes

Huevos Rancheros Plate

Refried Beans, Over Easy-Eggs, Ranchero Sauce, Monterey Jack Cheese, Fried Potatoes

Biscuits and Gravy Plate

Homestyle Biscuits, Sausage Gravy, Eggs Your Way, Fried Potatoes

Desserts

Apple Fried Pies with Whipped Cream, Pecan Pie A La Mode, Texas Sized Chocolate Chip Cookie served with Milk

Your Choice Mimosa or BeerMosas

\$5 each

COST: \$17 PER PERSON

AMARILLO CLUB

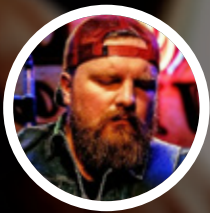
LIVE & LOCAL



LIVE MUSIC FRIDAY AND SATURDAY NIGHTS

FROM 6 PM TO 9 PM

HAPPY HOUR PRICING STARTS AT 4 PM!



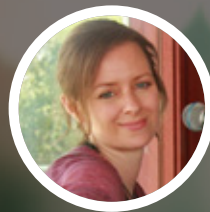
OCTOBER 2ND
CHAD MILLER
CLUB 30



OCTOBER 23RD
ARTURO COLTON
CLUB 30



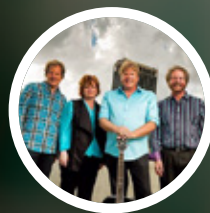
OCTOBER 9TH
TO BE ANNOUNCED
CLUB 30



OCTOBER 24TH
HILARY MARIE
31ST FLOOR



OCTOBER 16TH
TO BE ANNOUNCED
CLUB 30



OCTOBER 30TH
INSUFFICIENT FUNDS
31ST FLOOR



OCTOBER 17TH
YVONNE PEREA
31ST FLOOR

Welcome to

Scott Martin



Jim Bryan



Steve Bowen



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2017, 2018, 2019
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nation's leading bank rating firm.

Mikel Williamson



Mirna Corral



Alberto Rios



David Smith



HappyBank.com

Ryan Evans



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AND TRUST COMPANY

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Wendi Costlow



Covid-19 has reminded us how important our health is. At **The Center For Functional Medicine** in Amarillo, our team will develop a highly personalized healthcare plan that meets your individual needs. We're accepting new members.

Please visit CFMAMARILLO.COM to learn more.

MEMBERSHIPS INCLUDE:

- 60 Minute Consultation with Physician
- Comprehensive Lab Testing
- Fitness and Nutrition Coaching
- Prevention & Wellness
- Group Classes
- And more



BE THERE

MONDAY, OCTOBER 5TH
**FIRST MONDAY
MIXER**

Come network with other Junior business professionals in this Monday night mixer event. Enjoy half-price Happy Hour from 5pm - 7pm. Drop your business card for a chance to win one month's membership to the Club. Open to members and non-members. Junior members, and their guests, can enjoy half priced food after the event. This is a come and go social! Located in the Country Chevrolet Club30.



Amarillo Club
EMPLOYEE OF THE MONTH
DEBRA BROWN
FRONT OF HOUSE SERVER



Amarillo Club
MEMBER OF THE MONTH
MR. BARRETT LYNCH

BE THERE

THURSDAY, OCTOBER 8TH

MASTER CLASS: BREW YOUR OWN BEER

WITH PONDASETA BREWING

Taught by: Kaleb West, owner of Pondaseta Brewing

Located in the BSA CareXpress Room

Sponsored by **Reed Beverage**

COST: \$35





MEET COUNTRY CHEVROLET

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Thanks Million!

We're proud to have given over \$2 Million to over 500 Local Organizations in 2019. Here are a few:

- 100 Club of the Texas Panhandle
- AAF The Panhandle Gives
- Big Brothers Big Sisters
- Cal Farley's Boys Ranch
- Downtown Women's Center
- Eastridge Mission Center
- Faith City Mission
- Harrington Cancer and Health Foundation
- Interfaith Campaign for the Homeless
- Junior Achievement of the High Plains
- Kids Inc.
- Leadership Amarillo & Canyon
- Make-a-Wish
- Opportunity School
- Panhandle PBS
- Randall County Jr. Livestock
- Salvation Army
- Teen Christmas
- United Way Amarillo & Canyon
- Wesley Community Center
- Youth Success Project

Thank you for inspiring us to give more.



D O W N T O W N



ATHLETIC CLUB

BE THERE

FRIDAY, OCTOBER 9TH AND SATURDAY, OCTOBER 10TH

OKTOBERFEST

MENU

APPLE STUFFED PORK TENDERLOIN

Braised red cabbage, German style potatoes, Grain mustard pan sauce

Beer Specials: 3 Nations Cozy Bavarian Oktoberfest \$6

Dragon Breath Bourbon Milk Stout \$8

COST: \$28

Marcella
Furs & Leather

HOLIDAY STYLE SHOWS

Coming to the Amarillo Club this
Holiday Season!

October 31, 7P-9P

November 13, 7P-9P

December 17, 6P-7P

2611 Wolflin Village • marcellafurs.com



BE THERE

SUNDAY, OCTOBER 11TH

SUNDAY BRUNCH

COST: \$25 ADULTS, \$10 KIDS 5 TO 12, FREE FOR KIDS 5 AND UNDER

SEATING TIMES: 10:30 AM & 12:30 PM

MENU

Apple-Cinnamon French Toast

Brandy Whipped Cream

Breakfast Burger

Chipotle Honey Bacon, White Cheddar Cheese, Fried Egg, Jalapeno Hollandaise

Pigs 'n Grits

Caramelized Onion Cheddar Grits, Hickory Smoked Pulled Pork, Fried Egg

Grilled Salmon

Pancetta and Potato Hash, Crispy Brussel Sprouts, Caper and Roasted Shallot Butter

Carnivore Lovers Quiche

Bacon, Sausage, Ham, Ground Beef with Cheddar Cheese and Fire Roasted Red Peppers

Dessert

Classic Bread Pudding with Whisky Cream Sauce, Peach Tart with Crème Anglaise

KID'S MENU

Scrambled Eggs, Bacon, Potato Hash Waffle, Strawberries, and Whipped Cream



ENTERTAINMENT BY
JAMES OWENS

Autumn Update

A MESSAGE FROM YOUR FOOD AND BEVERAGE MANAGER TIFFANY REAGAN



TIFFANY REAGAN

Food and Beverage Manager
806.373.4361

It's official, Autumn is here! With that comes enticing aromas billowing out of the kitchen doors, torched sugar, and herbs from the bars. The flavors and aromas of autumn are posted loud and clear on our dinner and cocktail menus, respectively.

Our turn out for Live & Local has been fantastic the past few months, so much so, that we have added on Saturday nights on the 31st floor. If you would like to suggest a local musician to play please feel free to reach out to me, I am always looking for new talent to grace the "stage" here at the Club.

Family gatherings for the holidays are right around the corner, keep us in mind and let us do the cooking for you whether you and yours are dining in, curbside to go, or opting for delivery.

Stay healthy, take care, and I'll see you soon.

Tiffany Reagan
Food and Beverage Manager



1600 S. Bowie Street | 4 BR / 3 BTH | 3,356 SqFt | Bivins

Beautiful Tudor style home in the historic Bivins neighborhood. The home boasts hardwood floors and stunning woodwork throughout. On the main floor, there is a formal dining room connected to a chef's kitchen with top end appliances including a Viking gas stove, Jenn-Air ovens, Viking refrigerator, ice machine and wine fridge. The primary bedroom is also on the main floor and has built-in bookcases and two walk-in closets. Upstairs are 3 large bedrooms, multiple walk-in closets and attached utility room. There is also a large 2nd living area upstairs. The finished basement could be a 5th bedroom with a full bathroom.

Text HOME26 to 806.513.4824



JT & JAMIE HAYNES TEAM
Broker / Owners

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Amarillo Club
**MEMBER BUSINESS
SPOTLIGHT OF THE MONTH**

CHRIS SEALS

STILL AUSTIN WHISKEY COMPANY

CLUB SETTERS



Our Casablanca Premiere took our members back into the Golden Age of Hollywood...





SPONSORED BY



Come through our doors and
leave the ordinary behind.



...as they enjoyed a spectacular night of film,
food and elegance.



FRIDAY, OCTOBER 16TH AND SATURDAY, OCTOBER 17TH

FARM TO FORK



Come experience local flavors as our chefs create a special Fall menu with items from Amarillo's local Farmer's Market and Pondasetta Brewing.

PONDASETA BEER-BRAISED SHORT RIB

Parmesan truffle fingerlings, Farmers market mixed vegetables, Hodgepodge farms microgreens

COST: \$45



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

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2020 Highlander



2020 Passat

Street Toyota
4500 S Soncy Rd
streettoyota.com
806.355.9846

Street Volkswagen
5000 S Soncy Rd
streetvw.com
806.350.8999

BE THERE

FRIDAY, OCTOBER 30TH

DAY OF THE DEAD HALLOWEEN PARTY

Calling all Souls. You are invited to our adults-only Costume Party.

8pm - 12am in the Main Dining Room • **COST:** \$45 per person



ENTERTAINMENT BY
INSUFFICIENT FUNDS

STYLE SHOW BY **MARCELLA FURS & LEATHER**

Mexican Food Station

Beef Fajita Tacos, Tamales,
Empanadas, Chips and
Queso with Red Salsa

Texas Station

Chopped Brisket Sliders, BBQ Ribs,
Smoked Sausage, Mac 'n Cheese,
Coleslaw and Potato Salad

Dessert and Candy Station

AC Salad Bar

Soup Station

Spiced Pumpkin, Cream of Wild Mushroom

SATURDAY, OCTOBER 31ST

FAMILY NIGHT HALLOWEEN

Let us be your last Trick-or-Treating stop! Bring the kiddos for a ghoulishly delightful dinner, dancing and special treat!

6PM - 9PM IN THE MAIN DINING ROOM

Parent's Menu: \$44 per person

Chefs Filet, 6 oz Black Garlic Crusted Filet, Butter Poached Shrimp, Au Gratin Potatoes, Leek Fondue

Kids Menu: \$8

Your Choice: Monster Meatballs with Spaghetti, Haunted Swamp Dip with Mummy Fingers, Dracula Burger Sliders, and Apple Dumpling Doughnuts with Pecan Praline Caramel Sauce



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COCKTAIL OF THE MONTH



BLACK SMOKE

CREATED BY TIFFANY REAGAN

INGREDIENTS

1 Rosemary Smoked Glass
 1 ½ oz Still Austin The Musician
 6 Fully Ripened Blackberries
 ½ oz Lime Juice

1 oz Orange Juice
 1 dash Celery Bitters
 1 oz Agave Nectar
 (or your preferred sweetener)
 1 Rosemary Sprig for garnish

PREPARATION

Using a handheld smoker or torch, place a rocks glass face down over the rosemary smoke or torched rosemary. While your glass is infusing with the wonderful aromas, grab a shaking tin along with the blueberries and a dash of celery bitters and muddle. Next

add in the Whiskey, lime juice, orange juice, agave nectar, and a heaping scoop of ice. Shake until the outside of the tin is frosted, about 15-20 seconds. Flip your glass right side up and drop in an iceball, double strain into glass with a hawthorne strainer and mesh strainer, to hold back any pieces of blackberry that try to slide in. Garnish with a flamed rosemary sprig. Sip, Sip, Enjoy.





YOUR OWN PERSONAL CHEF

Are you tired of cooking? Bored with the same meals week after week? Would you rather be with your dinner guests instead of in the kitchen? The Amarillo Club is now hiring out our Chefs for your personal service! We can create an intimate dinner for 2 or for a party of up to 12 guests! You choose the menu and we do the work. We also offer a team of staff members based on the size of your event. Also offering passed apps, white glove plated service, and bartending services. The choice is yours. Let us serve you!

8 REASONS TO HIRE A PERSONAL CHEF FROM THE AMARILLO CLUB

- 1 It's Convenient** - You don't have to lift a finger. Our chefs will come in with all the ingredients prepped and ready to prepare in your kitchen.
- 2 No Clean Up** - Our chef's clean as they go and in the end, the dishes are done and the kitchen is clean!
- 3 Saves Time** - When you hire our chefs there is no travel time, no wait time. When dinner is done, you can go back to being with your guests.
- 4 Picking the Menu** - You can either choose from our current dinner menu or we can help you customize a menu that is right for you.
- 5 Eat When You Want** - You decide when dinner is served!
- 6 You're #1** - Instead of being one of 50 to 100 covers, you are the most important guest on the list. We are there to serve you and you have our undivided attention.
- 7 Makes a Great Gift** - Hiring a personal chef for a new mom, a couple with an anniversary or birthday, or you just want to give a gift to someone who has it all... gifting a personal chef is a gift they will never forget!
- 8 It's Safe & Sanitary** - Our chefs clean all surfaces and tools with CDC approved cleaning supplies. They are all ServSafe certified and have the highest standard of cleanliness and sanitation. Your concerns are our concerns.



HAPPY HOUR IN THE TOWER

HALF-PRICED DRINKS • \$5 APPETIZER PLATES

30TH FLOOR

TUESDAY - FRIDAY • 4PM - 6PM

31ST FLOOR

THURSDAY - FRIDAY • 4PM - 6PM

NOW OPEN 9PM - 11PM FRIDAY & SATURDAY!
KITCHEN CLOSSES AT 9PM.





*Treat yourself,
with
St. Luke Whiskey.*



The Amarillo Club would like to thank our 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 with 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:

Club 30: Country Chevrolet
Empire Room: Street Auto Group
Sunburst Room: BSA Care Xpress
Main Dining Room: Sponsor TBA
Petroleum Room: Now Available
31st Floor Bar: Now Available

The above rooms have been renamed accordingly.

For more information on how you can become a Corporate Sponsor, call Membership Director Misty at 373-4361.

Our Corporate Sponsors are:



OCT 2020

● HAPPY HOUR

● LIVE ENTERTAINMENT

● CLUB EVENT

● FUNDRAISER

EVERY TUESDAY - FRIDAY
Happy Hour

EVERY TUESDAY
Taco Tuesday

EVERY WEDNESDAY
Breakfast for Dinner

FRIDAY & SATURDAY NIGHTS
Live & Local

MONDAY, OCTOBER 5
First Monday Mixer

THURSDAY, OCTOBER 8
Master Class: Brew Your Own Beer

FRIDAY, OCTOBER 9
Oktoberfest
Main Dining Room Closed

SATURDAY, OCTOBER 10
Oktoberfest
Main Dining Room Closed

SUNDAY, OCTOBER 11
Sunday Brunch
Entertainment by James Owens

THURSDAY, OCTOBER 15
Main Dining Room Closed for Dinner

FRIDAY, OCTOBER 16
Farm to Fork

SATURDAY, OCTOBER 17
Farm to Fork

THURSDAY, OCTOBER 22
Main Dining Room Closed for Lunch

FRIDAY, OCTOBER 30
Day of the Dead Halloween Party

SATURDAY, OCTOBER 31
Family Night: Happy Halloween

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
				●	●●	●
4	5	6	7	8	9	10
Closed	●	●●	●●	●●	●●●	●●
11	12	13	14	15	16	17
●●		●●	●●	●	●●●	●●●
18	19	20	21	22	23	24
Closed		●●	●●	●	●●	●●
25	26	27	28	29	30	31
Closed		●●	●●	●	●●●	●●

Events with below minimum reservations are subject to cancellation.

NOV 2020

MONDAY, NOVEMBER 2
First Monday Mixer

FRIDAY, NOVEMBER 13
Dark Dinner

FRIDAY, NOVEMBER 20
Kid's Korner: Music

TUESDAY, NOVEMBER 24
Master Class: Stuff Your Own Turkey

THURSDAY, NOVEMBER 24
Thanksgiving Brunch

FRIDAY, NOVEMBER 27
DJ Karaoke Night

BE SURE TO CHECK OUR
NOV/DEC
2020
ISSUE
FOR POTENTIAL
UPDATES TO THE
NOV. CALENDAR

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
Closed	●					
8	9	10	11	12	13	14
Closed					●	
15	16	17	18	19	20	21
Closed					●	
22	23	24	25	26	27	28
Closed		●		●	●	
29	30					
Closed						

Events with below minimum reservations are subject to cancellation.

WELCOME NEW MEMBERS

The Amarillo Club's Board of Directors is pleased to announce these individuals who have been elected to membership.

Please welcome them as you see them in the club.

AUGUST 2020

Ms. Wendi Costlow, Mr. David Strange, Mr. Blaine Baker

ONE-YEAR ANNIVERSARIES

OCTOBER 2020

Mr. Brennan Coldiron, Dr. Paul Proffer, Mr. Cory Ramsey, Mr. Sean Doherty, Mr. Mark Lair, Mr. Jeremy Goelzer, Mr. Darren Jenks, Mr. Bo Neichoy, Mr. Todd Harmon, Mr. David Allen, Ms. Sherry Kelley, Dr. David Wilhelm

HOURS — OF — OPERATION

MAIN DINING ROOM 3rd Floor

LUNCH

11:30 am to 2:00 pm
Thursday - Friday

DINNER

6:00 pm to 9:00 pm
Thursday - Saturday

HAPPY HOUR

4:00 pm to 6:00 pm
Thursday and Friday

LATE NIGHT HAPPY HOUR

9:00 pm to 12:00 am
Friday and Saturday
Kitchen closes at 9:00 pm

COUNTRY CHEVROLET CLUB 30

LUNCH

11:30 am to 2:00 pm
Monday - Friday

DINNER

6:00 pm to 9:00 pm
Tuesday - Saturday

HAPPY HOUR

4:00 pm to 6:00 pm
Tuesday - Friday

LATE NIGHT HAPPY HOUR

9:00 pm to 12:00 am
Friday and Saturday
Kitchen closes at 9:00 pm

For reservations and general
questions, please call:

806.373.4361

AC

AMARILLO CLUB

FirstBank Southwest Tower
600 S. Tyler, Ste. 3000
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