CONNECTIONS

THE AMARILLO CLUB 2023 JAN - FEB NEWSLETTER AMARILLO CLUB

WINE SORORITY

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A message from your Jeneral Panager

Happy New Year from the AC staff! I would like to begin by thanking everyone who contributed to our employee holiday fund. The response was overwhelming! These contributions are so impactful to our staff and their families. They were distributed based upon performance and full/part time status. It is also a great thank you to the "unsung heroes" working behind the scenes for your family every day.

Thank you to everyone who hosted their holiday parties at the club. This year most definitely tested the limits of our facility. It is an honor to be able to serve your families, co-workers, and friends. I hope we exceeded your expectations. It seems odd to mention this in January, but weekend dates in December book quickly, so it's never to early to get on our banquet schedule.

Due to the day of the week that Valentine's Day falls this year, we are going to have several opportunities to celebrate with your sweetheart at the club. We will have entertainment and spectacular dinner specials at all events.

Our Women's Wine Sorority has gained some incredible traction. Our last event was a very thought-inspiring presentation by Michele Agostini on the wines of Tuscany.

Our next event is on January 19. The theme will be "Drinking with the Stars". These events are a great way to meet other like-minded club members. It has also been great to see so much multi-generational participation.

Be sure to mark your calendars for our Still Austin Night. Still Austin not only crafts some exquisite spirits, but it is also owned by an Amarillo Club Member. We will have representation from the distillery that evening to educate us on the distilling and bottling process.

Thanksgiving and Santa's Brunch were both well attended. It is so wonderful to share the holidays with our members, as they make the staff feel like a part of their families!

Finally, I'd like to issue a warm welcome and thank you to the families who were elected to club membership in 2022. Your club is on a great trajectory.

See you at the club!

DAVID SCHMIDT

General Manager david@amarilloclub.com • 806.373.4361

Club Staff



MEG BROWNMembership/Marketing Director



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KELLN HENSLEYExecutive Sous Chef



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Executive Chef/F&B Director
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Board of Directors

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Reese Beddingfield

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Margaret Hodge

Mike Hughes

Amy-Beth Morrison

Steve Pair

Chris Reed

Lizzie Smith

Rachelle Tuls

Alan VanOngevalle

Dana Walton

Greg Wright





NICOLE SWAN

Hi, I'm Nicole! I've worked as a server and bartender for over 8 years at a variety of restaurants but came to Amarillo Club in June of 2022. My favorite thing about working at the club is how tight knit all of us are. Working at a club with a small number of employees means we all really get to know and support one another. Outside of work, I am a huge sports fan! I love watching football and baseball. I also love spending time with my family and friends and most of all, I love to make people laugh!



CRAIG & GLENNA HENDERSON

In addition to being an active member, Craig has also served on the Amarillo Club Board of Directors. Craig has been the Director of The Lone Star Ballet for over 20 years, while Glenna has worked as the Comptroller of the West Region of Texas Oncology for 17 years. Together they have 4 Children, 6 grandchildren and 3 dogs. Craig says they love the Amarillo Club because "The menu at the club is extraordinary, as well as the bar service." Craig's favorite cocktail is our Bloody Mary, and he says the Amarillo Club has "The BEST Bloody Mary in town!" Glenna's favorite club cocktail is the Chilton.



25

10 Mila Rae James Owens



11

EP Simmons



19

Tate Slatton



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H Wa this issue

Main Dining Room Dinner Closures: January 5, 20, 21, 26 | February 9, 10, 14 Club Closed: January 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.



| January 11 |



January 19



| January 25 |



| February 2 |



| February 8 |



| February 10, 11 & 14 |



| February 12 |



| February 23 |

1 1 th PRIME RIB NIGHT

Prime Rib Night back by popular demand!



TIME: 5:30PM-8:30PM

LOCATION: Main Dining Room

PRICE: \$35/person **DRESS:** Club Casual

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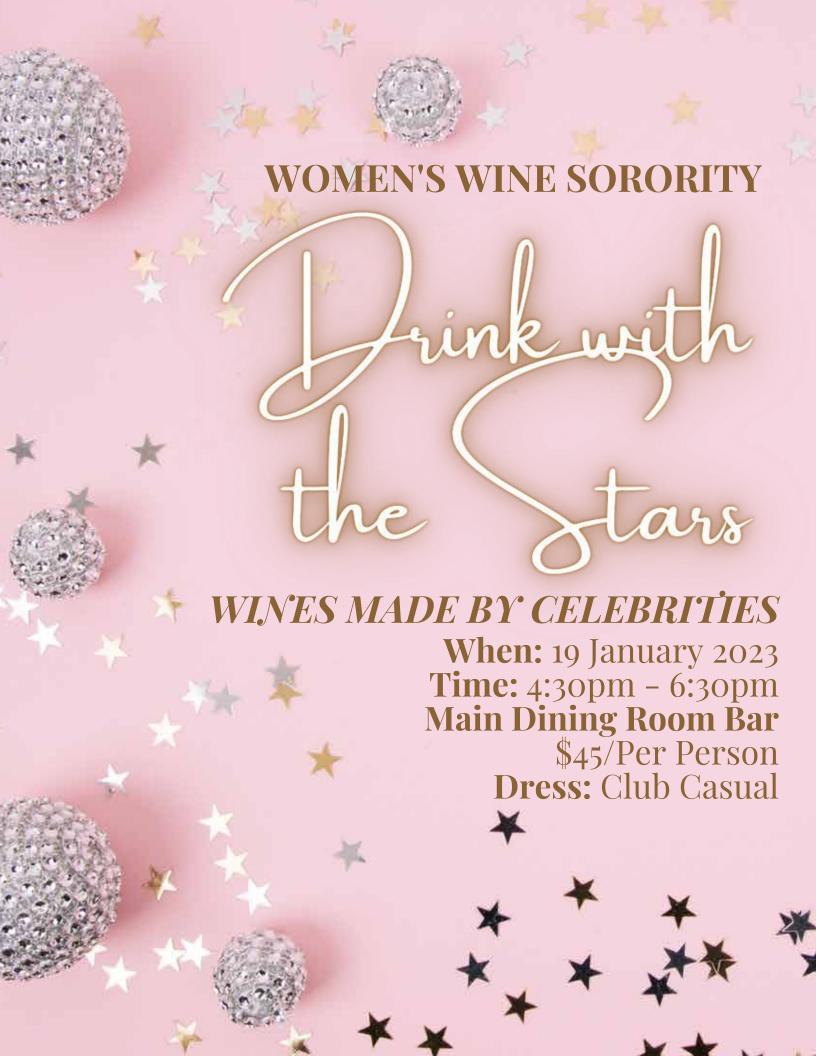


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Please Join us for an evening featuring the Amarillo Club's Texas Favorites! We'll be serving beef tenderloin, jumbo shrimp cocktail, candied pork ribs and so much more.

TIME: 7:00PM

LOCATION: Main Dining Room

PRICE: \$45/person

SUGGESTED DRESS: : Club Casual **ENTERTAINMENT BY:** James Owens

NEW MEMBERS:

Robin Bacon James Bacon Read Barnhill Hannah Blakely Jaye Lynn Boyce Travis Brown Paige Brown Ismael Burciaga Brittani Campbell Cole Campbell Georgann Goldston Hugh Goldston Jarvis Hampton Nancy Hampton Mike Haning Elizabeth Haning Hannah Haning Michael Haning Joe Harless Kheli Harless Angie Hastie Elise Johnson Russell Johnson Shelah Johnston Derek Johnston Mary Keller Richard Keller Leslye Langen Jeff Langen James Lemert Kristine Lemert Kelley Lesley Lindsey May Doug Morrison Amanda Morrison Scott Neal Coby Nichols Armando Pando Gilbert Torres Heather West Matthew West Erica Wheat Travis Wheat Lance Williams Danielle Williams











Anniversaries and Thember photos









1 YEAR ANNIVERSARY:

Rusty Bevel
Jeanine Clement
Brian Fleming
Frank Garcia
Jerry Garcia
Rigo Garcia
Moises Martinez
David McKenzie
Courtney Paschal

TEN YEAR ANNIVERSARY:

Heath Hodge
Donna Hodge
Amy Irwin
Chance Loomis Irwin
Kimberl Lauffer
Robert A. Lauffer II
Charles Leard

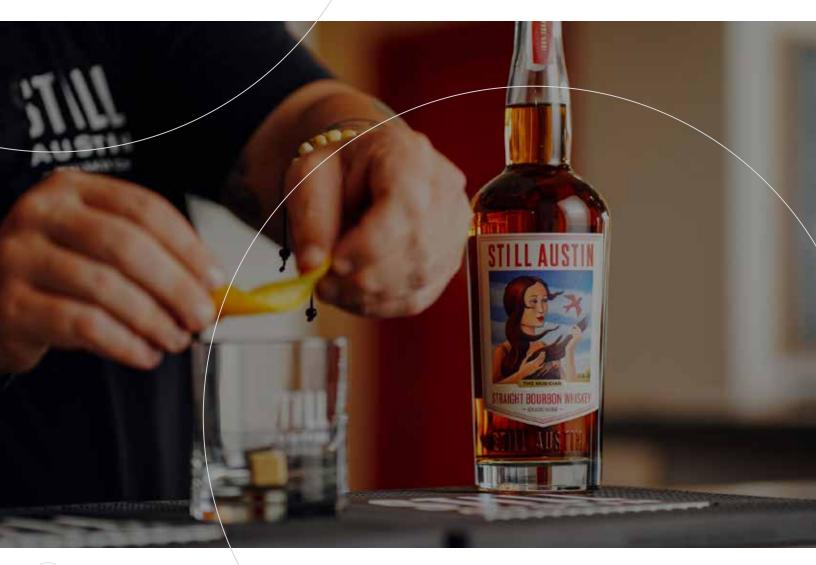
nd STILL AUSTIN NIGHT

Join us for a Still Austin Liquor Tasting with Small Bites Pairings

TIME: 6:00PM

LOCATION: Main Dining Room Bar

PRICE: \$55/person **DRESS:** Club Casual



Red Velvet

By Chef Lauren Whitledge

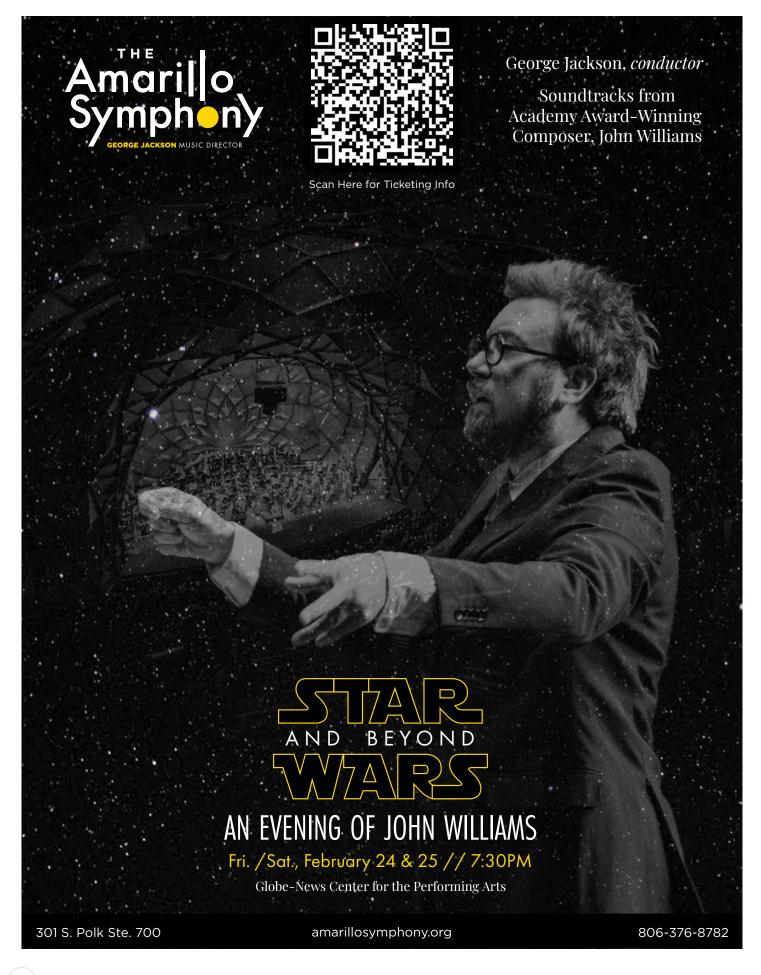
Treat Your Sweet to Red Velvet Pancakes for Valentine's Day! Although they look "fancy", they are just as easy to cook as regular pancakes!

INGREDIENTS

2 1/3 cups all-purpose flour
3 Tbsp cocoa powder
2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
2 cups milk
2 Tbsp white vinegar
1/2 cup granulated sugar
2 large eggs
1 1/2 Tbsp red food coloring
2 tsp vanilla extract
1/3 cup salted butter

Whisk together flour, cocoa powder, baking powder, baking powder, baking soda, salt and sugar to remove any lumps. Mix together milk, vinigar, eggs, food coloring, vanilla and melted butter in a seperate bowl. Combine all ingredients and mix thoroughly, but don't overmix (it's ok to have a few lumps). Pour your batter onto a hot griddle. Flip pancakes when multiple bubbles have appeared on the surface.

Serve pancakes with maple syrup and whipped cream cheese.





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

Maximum 16 guests. Reservations required.

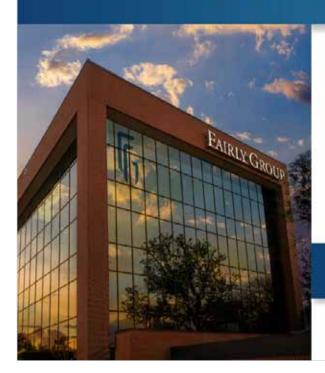
TIME: 6:30PM

LOCATION: Main Dining Room

PRICE: \$120/person

SUGGESTED DRESS: Club Casual

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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.

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Kristen Chilcote kristen@gwamarillo.com 806.373.3111

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MENU

Course 1

Calamari Fritti with Remoulade Sauce OR

Seared Pork Belly with Herb Ricotta and Tomato Relish on a Grilled Baguette

Course 2

Harvest Greens Salad with Roasted Apple Vinaigrette OR

Smoked Tomato Bisque with Gruyere Crostini

Course 3

Balsamic Braised Short Rib with Yukon Gold Pommes Purée and Mushroom Ragout with Winter Vegetables OR

Seared Scallops with Butternut Squash Purée and Crispy Parsnip Ribbons with a Brown Butter Beurre Blanc

Course 4

Chocolate Almond Truffle Bar with Fresh Raspberry and Candied Orange

10 th 11 th & 14 th

VALENTINE'S DINNER SPECIAL

Treat your sweetheart to a decadent 4-course dinner with delicious specialty cocktail suggestions.

TIME: 5:30 - 8:00PM

LOCATION:

10th - Club 30

11th - Main Dining Room

14th - Club 30

PRICE: \$95/person

DRESS: Club Casual

ENTERTAINMENT:

10th - Mila Rae

11th - EP Simmons

*Limited a la carte dining available









AC Salad Bar Omelet Station Smoked Salmon Avocado Toast

Red Velvet Pancakes with Maple Syrup Hashbrowns Bacon & Sausage Ham n Cheese Sliders Eggs Chesapeake Blackened Salmon with Sweet Pepper Jam Southwest Creamed Corn Smoked Gouda Drop Biscuits

Assorted Desserts

Bring the whole family out for a delicious Valentine's brunch. Kiddos will enjoy yummy red velvet pancakes and a fun Valentine craft station.

TIMES: 10:30AM-1:00PM

LOCATION: Main Dining Room

PRICE: \$32/person **DRESS**: Club Casual

ENTERTAINMENT: Tate Slatton







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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!

apid-Cocktail of the month

INGREDIENTS:

Vanilla Whip Shots

1 ½ oz Caramel Vodka

1/2 Licor 43

2 oz Espresso

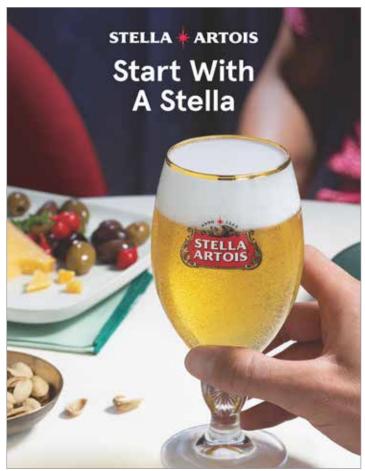
Nutmeg

EXECUTION

In a shaking tin, combine
Caramel Vodka, Licor 43 and
Espresso. Add ice and shake until
chilled. Strain over fresh ice. Top
with Vanilla Whip Shots and
sprinkle a pinch of Nutmeg on
top. *Can be served hot as well.









23rd WILLIAM CHRIS WINE DINNER

Enjoy this delicious 5-course meal with thoughtful wine pairings.

A William Chris spokesperson will be on site to answer all of your burning questions.

MENU

Course 1

Passed Sparkling Rosé and Gruyere Gougeres

Course 2

Butter Poached Lobster with Asparagus and Arugula Salad Rousanne

Course 3

Smoked Hangar Steak with Potato Millefeuille, Black Pepper Jam, Beurre Rouge and Caramelized Vegetables Skeleton Key Proprietors Red

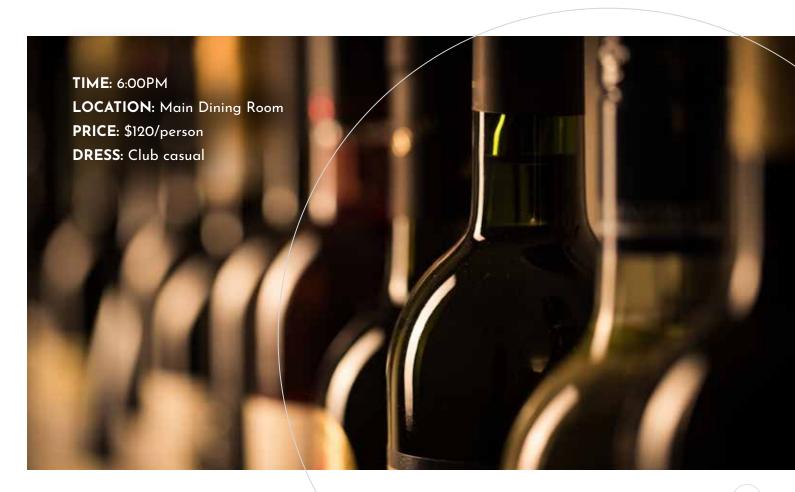
Course 4

Aged Gouda and Brie Cheese served with Grilled Bread, Granny Smith Apple and Apple Butter Mary Ruth

Course 5

Chocolate Caramel Ice Cream Bar Skeleton Key Cabernet

*A la carte dining not available this evening.



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

AC Cheese Fries

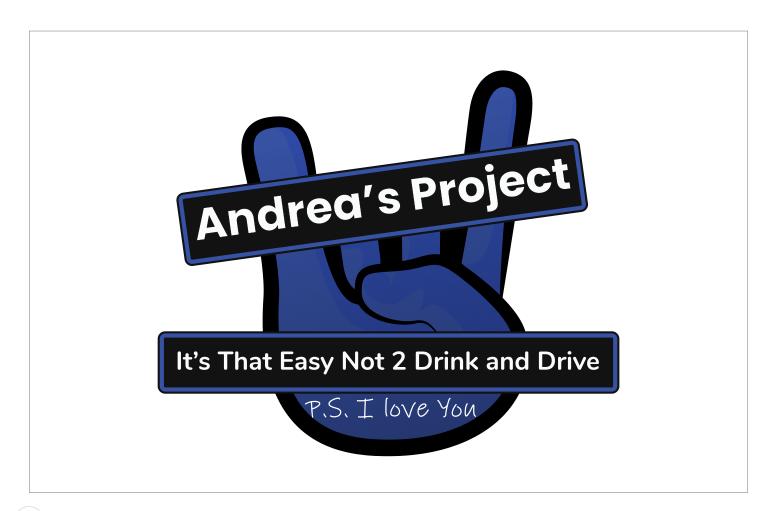
AC Light Club 13

Classic Cheeseburger

Avocado Chicken or Tuna Salad 13

Cobb Salad 14

Grilled Ham N Cheese 13



Dorposale Spongors U

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

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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 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, 30TH FLOOR

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





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



