

AC

AMARILLO CLUB

INSIGHTS

THE BI-MONTHLY NEWSLETTER OF THE AMARILLO CLUB

JANUARY / FEBRUARY 2020

JOIN US FOR OUR
**VALENTINE'S DAY
WINE DINNER**

FEB. 14

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**SUPERHERO / PRINCESS
BRUNCH BUFFET**

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**ANNUAL MEMBERSHIP
MEETING**

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**ALL YOU CAN EAT
PRIME RIB & SHRIMP**

Page 8

Welcome

A MESSAGE FROM YOUR GENERAL MANAGER ABHISHEK SONKAR



ABHISHEK SONKAR

General Manager
abhishek@amarilloclub.net
806.373.4361

Dear Members,

Happy New Year! 2019 was a stellar year for sure. The remodel of the 31st floor certainly brought new life into the Club as well as new members. One hundred thirty to be exact. Be sure to say hello to our new members and help them to feel welcome at the Club.

The Dean Fearing Dinner was a huge success. Over 180 of you attended this beautiful dinner and most of you, for the first time, got to experience the Father of Southwest Cuisine's delightful menu. Dean was thrilled to be a part of the Amarillo Club and can't wait to come back. If you missed this event, you surely will not want to miss it again.

Clubs are more fun with friends! Do you know someone who has been thinking about a Membership to the Amarillo Club? Well, the perks for referring a new member are about to get a little sweeter. Join us at our Annual Membership Meeting to find out what we have in store for you. The meeting will take place on Thursday, January 23rd at 5:30pm. We will also discuss the financials along with upcoming projects and ideas for the Club. We hope you make it a point to attend.

Also, be on the lookout for new events as well as some of your favorites! And don't forget, this Club belongs to you, the Members. We love to hear what you want out of your Club. If you have any ideas please give us a call!

We look forward to this year and all of the excitement it holds!

See you at the Club,

Abhishek Sonkar
General Manager

YOUR CLUB STAFF

PHOTOGRAPHER | Shannon Richardson



MISTY HOWARD
Membership Director
misty@amarilloclub.net



LETICIA AVILA
Food & Beverage Manager
tish@amarilloclub.net



TARAH KARLIN
Event Coordinator
acbanquets@amarilloclub.net



TIFFANY REAGAN
Bar Manager



BEN PACHECO
Executive Chef
chef@amarilloclub.net



RENE WINKLE
Financial Controller
accounting@amarilloclub.net



AUTRY CAMPOS-DOWD
Banquets Manager



CHRIS HALLMARK
Club 30 Supervisor



TONY YIP
Maitre d'

BE THERE



FRIDAY, JANUARY 10TH

INDIAN NIGHT



PREPARED BY
ABHI AND THE KITCHEN

3 COURSE DINNER

MAIN DINING ROOM • 6:30 PM

LIVE ENTERTAINMENT BY BOLLYTAINERS

COST: \$60 PER PERSON



SUNDAY, JANUARY 12TH

SUPERHERO / PRINCESS BRUNCH BUFFET

SEATING TIMES: 10:30 AM, 11:00 AM, 12:00 PM, 12:30 PM

This Sunday brunch is just for the kids!
Kids activities and a costume contest.

MENU

Bombtastic bagel pepperoni pizzas • Superhero sliders with cheddar cheese, lettuce, tomato and pickles • Tiara tenders with honey mustard, bbq and ranch dipping sauce • Magical mac and cheese balls • Fantastic french toast, banana fosters
Superhero scrambled eggs with bacon and sausage
Fabulous fresh fruits skewers, fresh melon, watermelon, assorted berries, grapes with chocolate dipping sauce.

Deliciously divine desserts

Assorted prince and princess pastries • Prince and princess parfaits

COST: \$12 FOR AGES 6-12 • \$8 AGE 5 AND UNDER • \$32 ADULTS

EVERY TUESDAY IN JANUARY

KIDS EAT FREE

AT THE AMARILLO CLUB

MEMBERS ONLY • DON'T MISS OUT!





SATURDAY, JANUARY 18TH

MIXOLOGY 101

BE THERE



LEARN TO CRAFT THE PERFECT COCKTAIL
WITH BAR MANAGER TIFFANY REAGAN

Have you ever wanted to know how to make the perfect cocktail? Looking to impress your guests at your next dinner party? Tiffany will be teaching the art of the cocktail. This will be a hands-on experience. You will learn to create 4 signature cocktails at the Smart Chemical Services Bar.

COST: \$40 PER PERSON
CLASS BEGINS AT 6:30 PM



A close-up photograph of two people in business attire shaking hands. The person on the left is wearing a blue suit jacket, and the person on the right is wearing a dark brown suit jacket. The background is blurred, showing what appears to be a window with light coming through.

BE THERE

THURSDAY, JANUARY 23RD

ANNUAL MEMBERSHIP MEETING

LOCATED IN THE MAIN DINING ROOM ON THE 31ST FLOOR

This meeting will contain important information about your Club!

COCKTAILS FROM 5:00 PM - 6:30 PM

MEETING BEGINS AT 6:30 PM



WANTED: GUEST CHEFS

Have you ever wondered what it would be like to work in an industrial kitchen for a private dining club? Or know someone who has? We are on the search for Guest Chefs to bring their personal flare to the Amarillo Club kitchen. This guest chef will be featured for one night, bringing their own special recipes to be served to Amarillo Club members. We have already had 3 successful dinners as a part of our Guest Chef Series.

If you, or someone you know, would be interested in being our Guest Chef, contact **Abhi** at **373-4361** or **abhishek@amarilloclub.net**.



BE THERE



FRIDAY, JANUARY 24TH

ALL YOU CAN EAT PRIME RIB & SHRIMP

LOCATED IN THE MAIN DINING ROOM

SEATING TIME BEGINS AT 6:00 PM

COST: \$29.99

NO CHEMICAL CAN OVERCOME A LACK OF VISION.

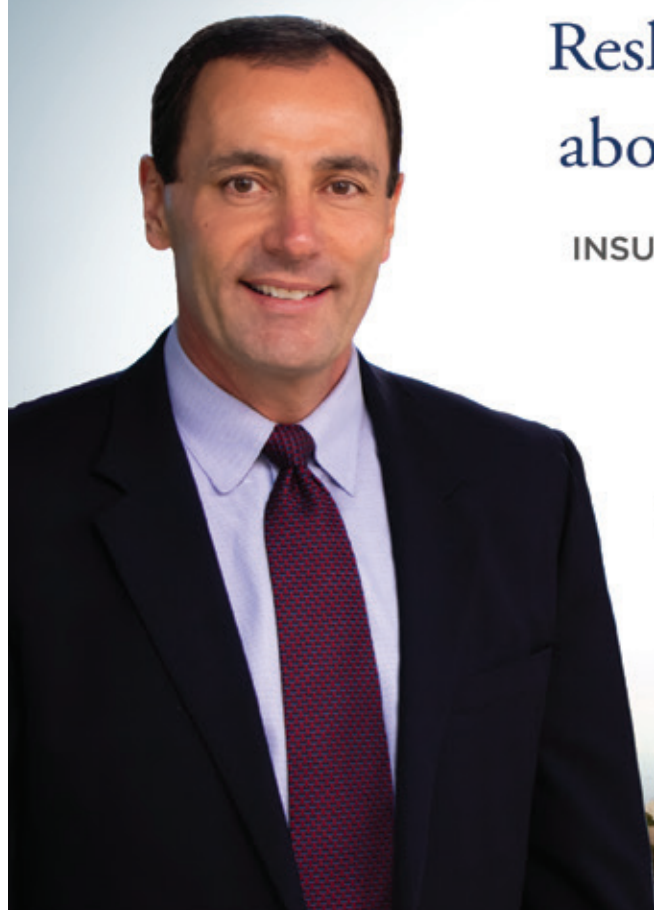
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Senior Vice President

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M: 806-670-9068
E: steve.lapp@fairlygroup.com
A: 1800 S. Washington, Ste.400
Amarillo, TX 79102



www.fairlygroup.com



FRIDAY, FEBRUARY 7TH

FATHER / DAUGHTER DANCE

Dads - bring your sweet lil' valentine to this Amarillo Club tradition.

SALAD: Fresh field greens heirloom tomatoes, fresh raspberries, feta cheese, fire roasted mango vinaigrette

YOUR CHOICE

16 oz pepper encrusted bone-in rib eye with a smoked gouda

mornay

OR

House Pasta

Choice of sauce: basil pesto, alfredo, or marinara

Choice of protein: grilled shrimp , grilled chicken, or grilled sirloin

OR

Chicken Cordon Bleu with a white cheddar bechamel

DESSERT

Tiramisu with mocha whipped cream

OR

Assorted fresh fruit macarons

COST: \$50



SUNDAY, FEBRUARY 9TH



SUNDAY BRUNCH

SEATING TIMES: 10:30 AM, 11:00 AM, 12:00 PM, 12:30 PM

COST: \$26

MENU

AC Huevos Rancheros, two corn tortillas, smoked pork belly, two eggs cooked to perfection, ranchero sauce, refried beans, and hand cut hash browns

Dulce de leche French toast with caramelized bananas

Spinach and smoked gouda quiche

AC Choice Breakfast, two eggs cooked to perfection, bacon, sausage, and hand cut hash browns.

Chef's choice pastry bar

START THE NEW YEAR RIGHT! WITH...



95
CAL
— PER 12 OZ —
2.6
CARBS





NOW SERVING • EVERY FRIDAY

HAPPY HOUR IN THE TOWER

FROM THE NEW 31ST FLOOR BAR

New Bar • New Menu • New Views

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**DRINK
SPECIALS**

\$7 HOUSE COCKTAIL

\$3 BEERS • \$5 HOUSE WINE



Scott Martin



Erin Viermann

Here to make you



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Alisa Scott



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Mikel Williamson



Mirna Corral

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CLUB SETTERS



Club members enjoyed
MEMORABLE EXPERIENCES...



PHOTOS BY CISSY FENN BURCH



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Come through our doors and
leave the ordinary behind.



...during THANKSGIVING and the
DEAN FEARING DINNER!



FRIDAY, FEBRUARY 14TH

VALENTINE'S DAY DINNER

BE THERE

FOUR COURSES

SALAD: Fresh field greens, heirloom tomatoes, English cucumbers, shaved almonds, and a strawberry vinaigrette

APPETIZER: Prosciutto wrapped scallops, with a wild berry chipotle reduction

ENTRÉE

Rock lobster tail with a 6oz filet, smoked gouda and fingerling potatoes

OR

Blackened Chilean sea bass with an avocado crème fresh, and heirloom truffle carrots

DESSERT

Chocolate covered strawberry mousse with vanilla bean ice-cream

OR

Mango sorbet

COST: \$65 PER PERSON • **ENTERTAINMENT BY** LINDSEY LANE



Wedding Engagements

A MESSAGE FROM YOUR EVENT COORDINATOR TARAH KARLIN



TARAH KARLIN

Event Coordinator

acbanquets@amarilloclub.net

806.373.4361

Hello Members,

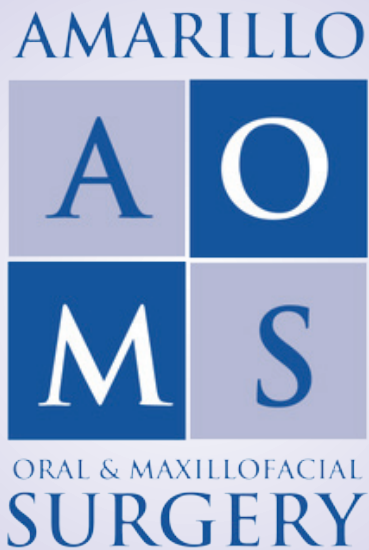
Engagement season is upon us. If you or someone you know is recently engaged or about to be, have we got a space for you! Our newly remodeled 31st Floor Main Dining Room is the most beautiful place in town to gather family and friends for your life celebrations. We can accommodate groups up to 200 for rehearsal dinners, wedding receptions, and bridal showers. Let us take care of the work for you. From food to decor, we are your all-inclusive event destination.

Give me a call today to book your tour.

See you at the Club,

Tarah Karlin

Event Coordinator





SATURDAY, FEBRUARY 22ND

50'S NIGHT

SOCK HOP AND SODA PARTY

COST: \$32

MENU

Dinner style cheeseburger sliders with steak cut potatoes french fries
Country fried chicken biscuits with a jalapeno gravy
Club sandwich wraps on endives lettuce with a chipotle aioli
Chicken ala king crostini
Meatloaf and homestyle gravy sliders

DESSERT

Pineapple upside down shooters • Assorted milkshake bar



CLUBCORP SIGNATURE GOLD TESTIMONY

My son had just returned from deployment November 13th and is stationed at Camp Pendleton, CA. My wife and I decided to go there for Thanksgiving to spend time with he and his wife. I was staying at Dana Point, and looked for a ClubCorp affiliate near that area. Center Club Orange County was only 15 minutes away, and they were hosting a Thanksgiving dinner. I contacted the ClubCorp concierge and they were very easy to work with and handled all the reservations for us. Mine and my wife's dinner were complementary as a visiting member, the food was superb, and they had six different entrees, three salads, a dessert bar and the service was what would be expected at a fine dining establishment.

The ClubCorp concierge also found us a very nice golf course and scheduled a Friday tee-time that included 18 holes, rental clubs, and cart for \$17.00 / member. The Aliso Viejo Country Club again was very nice and the course looked well maintained. Unfortunately, the weather (rain/wind), kept us from going out and enjoying a round on this course.

The week-end was thoroughly enjoyed, due in-part to the wonderful experience that ClubCorp provided.

I recommend that all members utilize this portion of the membership as we have traveled to Dallas and Aiken SC and enjoyed the benefits of ClubCorp at both.

Thanks again,

Stuart Gokey

A SPECIAL THANK YOU

The Amarillo Club would like to thank **Amarillo National Bank** and **William Ware** for their generous gift to fund the 30th Floor sound system. Through their donation we have been able to continue with our updates of the 30th Floor. They truly make a difference for all members and we are extremely grateful.



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
Petroleum Room: Happy State Bank
31st Floor Bar: IAG/Smart Chemical Services Bar
Sunburst Room: BSA Care Xpress
Main Dining Room: Still available

The above rooms have been renamed accordingly.

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

Our Corporate Sponsors are:





HANDCRAFTED WINTER COCKTAILS



AC Delight

COCCHI ROSA, FOUR ROSES BOURBON, LEMON JUICE, & DEMERARA SYRUP

ACTX Sour

TX BLENDED WHISKEY, HOMEMADE SOUR MIX, EGG WHITE, LEMON ZEST SMOKE, MERF CABERNET FLOAT

Black Tie Margarita

MAESTRO DOBEL, GRAND MARNIER, LIME JUICE, LEMON JUICE, AGAVE SYRUP, & HAWAIIAN LAVA SALT

Black Smoke

WOODFORD RESERVE, BLACKBERRIES, DEMERARA SYRUP, LIME JUICE, ORANGE JUICE, & CELERY BITTERS. IN A ROSEMARY SMOKED GLASS

Bomb City Cosmo

BOMB CITY VODKA, ST GERMAINE, CRANBERRY POMEGRANATE JUICE, LIME JUICE, & CUCUMBER

Botanical G&T

HENDRICKS GIN & TOPPED WITH FEVER TREE TONIC, CUCUMBER, LIME, & JUNIPER BERRIES

Chelsea Sidecar

BOMBAY SAPPHIRE, COINTREAU, & FRESH LEMON JUICE
COCO LOCO SCREWALL PEANUT BUTTER WHISKEY, ESPRESSO LIQUOR, BITTERS, & COCONUT MILK

French 31

HOUSE GIN, CREME DE VIOLETTE, LEMON JUICE, SIMPLE SYRUP, TOPPED WITH CHAMPAGNE

It's Thyme, Eh?

FORTY CREEK CANADIAN WHISKEY, LEMON JUICE, MAPLE SYRUP, THYME, EGG WHITE, & ORANGE BITTERS

La Piña

ESPOLON REPRESADO, MOUNTLOBO MEZCAL, PINEAPPLE JUICE, LIME JUICE, SAGE SYRUP, MOLÉ BITTERS, & SERRANO PEPPER

Screwy Affogato

SCREWBALL WHISKEY, GODIVA CHOCOLATE, ESPRESSO, POURED OVER ICE CREAM

Spiced Pear Fizz

SEERSUCKER GIN, LEMON, SPICED PEAR SYRUP, EGG WHITE, & CLUB SODA

Tiramisu Martini

FRANGELICO, BAILEY'S, HOUSE INFUSED VANILLA VODKA, & ESPRESSO



Amarillo Club
EMPLOYEE OF THE MONTH
JUDITH ALVAREZ



OATMEAL RAISIN COOKIE DRINK OF THE MONTH

SUBMITTED BY NOVEMBER COCKTAIL THROWDOWN WINNER **JOHN MILLER**

- 1 oz Buttershots
- 1 oz Irish Cream
- 1/2 oz Fireball
- 1/2 oz *Sugar Cookie Vodka
- 1 1/2 oz Half and Half
- 1/4 oz Jaeggarmeister
- Handful of raisins
- Cinnamon stick

Add raisins to your mixing glass reserving a few for garnish. Muddle with the Jaeggarmeister. Add remaining ingredients and shake well with ice. Strain and serve in a rocks glass over ice. Garnish with remaining raisins and cinnamon stick. Enjoy!

*Vanilla vodka can be substituted for sugar cookie vodka if needed.





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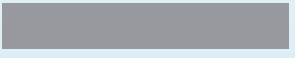
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TUESDAY, FEBRUARY 25TH
FAT TUESDAY

MENU 

- CAJUN CRAB LEGS
- SHRIMP ETOUFFEE
- SEAFOOD GUMBO
- DIRTY RICE
- RED BEANS
- CARMEL BEIGNETS

COST: \$45



**Amarillo
National
Bank**



BE THERE

TUESDAY, FEBRUARY 28TH

MARDI GRAS CRAWFISH BOIL

BE THERE!

COST: \$39



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AMARILLO CLUB

Weddings



2020 Wedding Package

Skyline Package- \$10,000

- * For up to 100 guests
- * Use of 30th & 31st floors, with the exception of Club 30
- * Banquet Manager on site to assist in running your day
- * Black or white linens for tables
- * Black or white napkins
- * White chair covers for ceremony
- * Use of cake stand and knife
- * Use of sound system
- * One glass of champagne at beginning of reception for each guest
- * Three-course meal followed by coffee and petit fours
- * Half bottle of house wine per guest to be served with meal
- * One glass of champagne per guest for toast
- * Post-dinner finger food buffet

Host your wedding with the best views of the Amarillo Skyline!



Call Tarah today to schedule your appointment!
806.373.4361

Amarillo Club | 600 S. Tyler, Amarillo, TX 79101 | 806.373.4361 | amarilloclub.net

WEDNESDAY, JANUARY 1

Club Closed

FRIDAY, JANUARY 3

Happy Hour in the Tower

TUESDAY, JANUARY 7

Kids Eat Free

FRIDAY, JANUARY 10

Indian Night

Entertainment by Bollytainers

Happy Hour in the Tower

SATURDAY, JANUARY 11

MDR Closed for Dinner

SUNDAY, JANUARY 12

Superhero/Princess Brunch Buffet

Entertainment by Dan Hanson

TUESDAY, JANUARY 14

Kids Eat Free

FRIDAY, JANUARY 17

Happy Hour in the Tower

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

SATURDAY, JANUARY 18

Mixology IOI with Tiffany

TUESDAY, JANUARY 21

Kids Eat Free

THURSDAY, JANUARY 23

Annual Members Meeting

FRIDAY, JANUARY 24

All You Can Eat Prime Rib & Shrimp

Happy Hour in the Tower

SATURDAY, JANUARY 25

MDR Closed for Dinner

TUESDAY, JANUARY 28

Kids Eat Free

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.

Mr. David Allen, Ms. Sherry Kelley, Dr. David Wilhelm, Mr. Dustin Baxter,
Mr. William Bivins, Mr. Greg York, Dr. Anthony J. Agostini,
Ms. Mary Ellen Brandt and Mr. Matt Brister

ONE-YEAR ANNIVERSARIES

Mr. Damion Williams, Mr. Jeremy Herrera, Mr. Dusty Walker, Ms. Annie McLaughlin, Mr. Rhet Blandford,
Mr. Daniel Dreher, Mr. Derick Hughes, Dr. Kurt Oheim, Mr. David Lopez, Mr. David Adams,
Mrs. Angela Harney, Ms. Sherry McKean, Ms. Brenda Been, Mr. William Hunter and Mr. David Bishop

FEB 2020

FRIDAY, FEBRUARY 7

Father/Daughter Dance
Happy Hour in the Tower

SUNDAY, FEBRUARY 9

Sunday Brunch

FRIDAY, FEBRUARY 14

Valentine's Day - Wine IOI
Happy Hour in the Tower
Entertainment by Lindsey Lane

FRIDAY, FEBRUARY 21

Happy Hour in the Tower

SATURDAY, FEBRUARY 22

50's Night

TUESDAY, FEBRUARY 25

Fat Tuesday - Cajun Crab Legs

FRIDAY, FEBRUARY 28

Mardi Gras - Crawfish Boil
Happy Hour in the Tower

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

SATURDAY, FEBRUARY 29

Tower Run

MAR 2020

FRIDAY, MARCH 6

Poker Night
Happy Hour in the Tower

SATURDAY, MARCH 7

Mad Science Cocktail Party -
Albert Einstein's Birthday

SUNDAY, MARCH 8

Sunday Brunch

FRIDAY, MARCH 13

Lobster Night
Happy Hour in the Tower

TUESDAY, MARCH 17

March Madness Specials
St. Patrick's Day

FRIDAY, MARCH 20

Happy Hour in the Tower

FRIDAY, MARCH 27

MDR Closed
Happy Hour in the Tower

FRIDAY, MARCH 28

Skyline Steak and Sunsets

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

Be sure to check our March / April 2020 issue for potential updates to the March calendar.

HOURS — OF — OPERATION

MAIN DINING ROOM 31st Floor

LUNCH

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

DINNER

6:00 pm to 9:30 pm
Tuesday - Saturday

HAPPY HOUR

5:00 pm to 7:00 pm
Tuesday - Friday

COUNTRY CHEVROLET ROOM 30th Floor

LUNCH

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

DINNER

6:00 pm to 9:30 pm
Tuesday - Saturday

BAR AREA

9:30 pm to 1:00 am

HAPPY HOUR

5:00 pm to 7:00 pm
Tuesday - Friday

For reservations and general
questions, please call:

806.373.4361

AC AMARILLO CLUB

FirstBank Southwest Tower
600 S. Tyler, Ste. 3000
Amarillo, Texas 79101
806.373.4361



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