

01

Abigail Smith

AMARILLO CLUB

EVENT MENUS

MENU

APPETIZER:

*Crab Cakes with Cajun Remoulade,
Arugula Salad and Pickled Tomato*

CHOICE ENTRÉE:

*8 oz Filet of Beef, Boursin Mashed Potatoes,
Grilled Asparagus and Beurre Rouge
Pan Seared Salmon, Quinoa and Wild Rice Pilaf,
Summer Vegetables and Lemon Pesto Cream*

DESSERT:

*Raspberry and Passion Fruit Pavlova
with Vanilla Anglaise*



TABLE OF CONTENTS

BREAKFAST & LUNCH >

DINNER BUFFET PACKAGES >

THEMED BUFFET >

SPECIALTY STATIONS >

PLATED PACKAGES >

DISPLAYS >

HORS D'OEUVRES >

BEVERAGES >

PÂTISSERIE >

DETAILS >



BREAKFAST

Drinks other than water are \$2 with unlimited refills. Groups of 8 or more are subject to a 20% service charge and 8.25% sales tax, 10% gratuity included. All menus and pricing are subject to change.

CONTINENTAL BREAKFAST

Assorted breakfast breads, fruit salad, individual yogurts, butter, jam and cream cheese
9 per person

BREAKFAST BUFFET

Orange juice, soft scrambled eggs, crisp applewood smoked bacon, country sausage, potatoes O'Brien, buttered biscuits & southern gravy

Cooked to Order Omelet Station:

Diced ham, minced bacon, chopped sausage, red onion, peppers, jalapeño, tomato, baby spinach, shredded cheddar, house salsa

17 per person

Minimum 30 People, 100 Attendant Fee

BREAKFAST BURRITOS

Selections required 2 days in advance. Minimum 8 guests

Choice of:

Sausage, egg and cheese

Bacon, egg and cheese

Egg and cheese

Served with salsa and sour cream

5 per person

CHEF'S LAUREN'S QUICHE

Minimum 8 guests

Bacon, onion, mushroom and cheddar or mushroom, onion, pepper, and cheddar

3 per person

LUNCH

Served from 11:30- 2:00pm Monday-Friday. Buffet available for groups of 30+

AC SALAD BAR/ENTRÉE OF THE DAY

Includes full salad bar, soup of the day, Chef's choice entrée and dessert

18.95 per person

AC SANDWICH PLATTERS

Served with AC chips, fruit salad and fresh baked cookies. Must order in advance. Minimum 8 guests.

Choice of the following:

AC LITE CLUB

Turkey, ham, applewood smoked bacon, American cheese, lettuce, tomato, mayo, white or wheat bread

CHICKEN SALAD

Avocado, roasted chicken, green apple, currants, red onion, celery, mayonnaise and toasted almonds

ROAST BEEF AND CHEDDAR

Roast beef, cheddar cheese, lettuce and tomato

HAM AND SWISS

Ham, Swiss cheese, lettuce and tomato

GRILLED CHICKEN CLUB WRAP

Grilled chicken, bacon, tomato, cheese, lettuce, red onion and garlic aioli

15 per person



DINNER BUFFET PACKAGES

Drinks other than water are \$2 with unlimited refills. 25 guest minimum. Groups of 8 or more are subject to a 20% service charge and 8.25% sales tax, 10% gratuity included. All menus and pricing are subject to change.

BUFFETS

ALL BUFFETS SERVED WITH AC SALAD BAR AND CHEF'S DESSERT BAR. PROTEIN PRE-SLICED IN CHAFER, SERVED WITH CHEF'S CHOICE SEASONAL VEGETABLES AND STARCH

Choice of 1 Meat: **32 per person**

Choice of 2 Meats: **37 per person**

Choice of 3 Meats: **43 per person**

AMARILLO CLUB SALAD BAR

Baby greens, carrots, cucumbers, red onions, cheddar cheese, bacon bits, ranch, Italian and AC house dressing, Assorted House Rolls ~ Butter

CHEF'S TABLE DESSERTS

Selection of Chef's choice, fresh-made desserts



PROTEIN OPTIONS

SANTA FE CHICKEN

Melted jack cheeses, caramelized onion, chipotle cream sauce

AC CHICKEN CORDON BLEU

Honey ham, white cheddar cheese, Béchamel sauce

GRILLED BONE-IN PORK CHOP

Caramelized onion gravy

SMOKED BEEF BRISKET

Green onions, Kansas City BBQ sauce

BLACKENED MAHI MAHI

Fresh mango salsa

HERB CRUSTED SALMON

Lemon beurre blanc sauce

ROASTED PRIME RIB

Minimum 25 guests

AC salad bar, mashed potatoes, vegetable medley and Chef's dessert table

44 per person



THEMED BUFFET

*Drinks other than water are \$2 with unlimited refills.
30 guest minimum. Groups of 8 or more are subject to a 20%
service charge and 8.25% sales tax, 10% gratuity included.
All menus and pricing are subject to change.*

SEAFOOD BAR

AC SALAD BAR & CHEF'S CHOICE DESSERTS
Seared shrimp, salmon, Chef's choice fresh catch,
grilled vegetables, garlic mashed potatoes
55 per person

TEX-MEX FAJITA BAR

AC SALAD BAR & CHEF'S CHOICE DESSERTS
Grilled fajita meat: chicken & beef, rice and beans,
sour cream, chives, pico de gallo, tortilla chips and
salsa
29 per person

BUILD YOUR OWN PASTA

CAESAR SALAD BAR & CHEF'S CHOICE DESSERTS
Penne and spaghetti pastas with alfredo, marinara,
and pesto sauces with a variety of cooked vegetables,
served with garlic bread
22 per person

ADD PROTEIN OF CHOICE

CHICKEN: **6 per person**

SALMON: **9 per person**

STEAK: **8 per person**

CHOICE OF TWO: **15 per person**

SOUTHERN CLASSICS

AC SALAD BAR & CHEF'S CHOICE DESSERTS
Golden fried chicken, roast beef, sliced ham, mashed
potatoes, green beans with bacon, cornbread
32 per person

KIDS BUFFET

HOUSE MADE COOKIES INCLUDED

Choice of 1: **17 per person**

Choice of 2: **20 per person**

Choice of 3: **23 per person**

BURGER BAR – Assorted cheeses, vegetable toppings,
mayo, ketchup, mustard and French fries

TACO BAR – Ground beef, corn & flour tortillas,
cheese, sour cream, salsa, Spanish rice and beans

CHICKEN TENDERS - Served with a variety of dipping
sauces and French fries

PASTA – Choice of marinara or alfredo sauce, garlic
bread





SPECIALTY STATIONS

Minimum of 40 guests

TEXAS

Beef tenderloin sliders with horseradish sauce and onion jam, candied pork ribs, shrimp cocktail, baked potato salad, Texas salad and seven layer dip with homemade tortilla chips

35 per person

CAJUN

Blackened redfish with Cajun cream sauce, shrimp and grits, red beans and rice, succotash

35 per person

ASIAN

Asian sliders with candied pork and cabbage slaw, pork spring rolls, Thai shrimp lettuce wraps with peanut sauce and cilantro, vegetable fried rice and tuna poke nachos with wasabi and sriracha crema

24 per person

ITALIAN

Pizza margherita, bruschetta with roasted tomato, ricotta and arugula, Italian meatballs, arancini, Caesar salad, roasted portobello mushroom with mozzarella and red pepper

20 per person



MEXICAN

Chicken and green chili mini empanadas, shredded beef tacos, mini roast pork tostadas, Mexican salad with fresh corn and black beans, salsa bar with red and green sauces, pico de gallo, green chili queso and home made tortilla chips

22 per person

CHARCUTERIE

Minimum of 100 guests

Six foot grazing table covered in Chef's choice of 3 meats and 3 cheeses garnished with crackers, jam, mustard, pickles, grilled breads and crostini, assorted fruits and crudité

12 per person

CARVING STATIONS

\$100 attendant fee applied

Smoked turkey breast (serves 30)	135
Beef tenderloin (serves 20)	325
Honey roasted ham (serves 55)	125
Blackened pork loin (serves 30)	120
Roasted Prime Rib (serves 25)	600

***All carved items served with appropriate sauces and rolls.**

AC salad bar, mashed potatoes, vegetable medley and Chef's dessert table

15 per person



PLATED DINNER PACKAGES

Drinks other than water are \$2 with unlimited refills. Groups of 8 or more are subject to a 20% service charge and 8.25% sales tax, 10% gratuity included. All menus and pricing are subject to change.

One entrée is suggested for all parties. Offering a choice of two entrees, will require the exact count for each guest. Entrée selections are to be provided to the club no later than 72 hours before the event.

All plated dinners are served with a house salad & house dressing. All steaks cooked to Medium Rare for large parties.

8 OZ. FILET

Red wine demi-glace, mushroom risotto, seasonal vegetables

58 per person

8 OZ. FILET

AC steak sauce, garlic mashed potatoes, seasonal vegetables

58 per person

GRILLED LAMB CHOPS

Black pepper jam, roasted potatoes, seasonal vegetables

42 per person

GRILLED DOUBLE CUT PORK CHOP

Thyme and apple cider jus, rosemary fingerling potatoes, seasonal vegetables

31 per person

PECAN CRUSTED SALMON

Balsamic reduction, wild rice pilaf, seasonal vegetables

33 per person

PAN SEARED SALMON

Champagne citrus beurre blanc, seafood risotto, haricot vert, orange walnut pesto

33 per person

ROASTED CHICKEN BREAST

White wine shallot reduction, parmesan polenta, roasted winter vegetables, lemon garlic yogurt

29 per person

SANTA FE CHICKEN

Melted jack cheese, caramelized onion, chipotle cream sauce, roasted potatoes, seasonal vegetables

29 per person





DISPLAYS

*Priced per platter. Priced per number of guests.
Refills are the same price as listed.*

CHARCUTERIE & CHEESE

Chef's choice of 3 meats and 3 cheeses garnished with crackers, jam, mustard, pickles, grilled breads and crostini

Serves 50 250

GOURMET CHEESE

IMPORTED AND DOMESTIC CHEESES

Cheddar, Boursin, pepper jack, brie and dill Havarti
Chef's choice of French breads, crostini, assorted crackers & jams

Serves 50 200

ROASTED VEGETABLE

Asparagus, peppers, carrots, green beans, assorted seasonal vegetables

Serves 50 200

VEGETABLE CRUDITE

Assortment of fresh vegetables served with buttermilk ranch or hummus dips

Serves 50 100

FRESH FRUIT

Assortment of fresh seasonal fruits sliced, served with honey yogurt dip

Serves 50 100

CHIPS & DIPS

CHOICE OF TWO OPTIONS

House-made guacamole, house-made salsa, queso, baked artichoke spinach dip, roasted red pepper hummus, served with tortilla chips or pita chips

Serves 30 55

SHRIMP COCKTAIL

Served with cocktail sauce and sliced lemons

Serves 50 300

FRESH OYSTERS

Served with mignonette, horseradish and Tabasco

Serves 50 300



PASSED OR STATIONED HORS D'OEUVRES

Appetizers are priced per person. Designed for parties of 20 or more. For pricing by the dozen, ask your event coordinator.

HOT APPETIZERS

- Quail bites, jalapeno, bacon
- Shrimp and cheddar grits, spicy tomato sauce
- Beef satay, peanut sesame sauce, green onion
- Shredded beef street tacos, diced onion, cilantro
- Mini crab cakes, remoulade sauce
- Green chili chicken empanadas
- Mini tacos al pastor
- Italian meatball kabobs, marinara, pesto
- Mac 'n cheese balls
- Chicken satay, sweet soy reduction, chives
- Arancini
- Artichoke stuffed mushrooms
- Stuffed jalapenos, cream cheese, bacon

SLIDERS

- BBQ pulled pork slider, house slaw, BBQ sauce 9
- Chopped brisket slider, BBQ sauce, pickled red onion 9
- BBQ chicken slider, pickled red onion 7
- Fried chicken biscuit slider, remoulade, pickled red onion 7
- Burger slider, smoked cheddar, bacon, tomato aioli 6

COLD APPETIZERS

- 11 Thai shrimp lettuce wrap, peanut sauce, cilantro 8
- 9.5 Smoked salmon, cream cheese, cucumber 7
- 9 Bleu cheese stuffed date wrapped in bacon 5.5
- 9 Tomato basil bruschetta, baguette, balsamic reduction 4
- 8 Peach and goat cheese bruschetta 4
- 7 Caprese skewer, Buffalo mozzarella, heirloom tomato, fresh basil 4
- 7 Fruit skewer, pineapple, strawberry, cantaloupe, honeydew, grape 3.5
- 6 Deviled eggs, bacon, chives 3.5
- 5 Pear, parmesan and honey crostini 3.5
- 5 Mini vegetable crudité cups with ranch or hummus 2.5



BAR PACKAGES

*Bartender Fee \$50 per hour per 50 guests
Guarantee based upon attending legal adults, final count given
3 days in advance*

BAR SERVICE OPTIONS

CASH BAR

Beverage is paid by guest by cash or credit.
**Includes \$100 bar set up fee and \$50 per hour per 50 guests
bartender fee. Does not apply toward a food and beverage minimum.*

CONSUMPTION BAR

Beverage orders are tallied and paid for at the conclusion of the event.

PREPAID BAR SERVICES PER PERSON \$45++

Includes 3 house red wines, 3 house white wines, premium liquor, domestic & imported beers, soda and juices for 4.5 hours per person. *Amarillo Club does not allow shots.*

PREPAID BAR SERVICES PER PERSON \$38++

Includes 3 house red wines, 3 house white wines, house liquor, domestic beers, soda and juices for 4.5 hours per person. *Amarillo Club does not allow shots.*

PREPAID BAR SERVICES PER PERSON \$25++

Includes 3 house red wines, 3 house white wines, domestic & imported beers for 4.5 hours per person.

Wine Service available; priced per bottle. Inquire for pricing. Special requests for alcohol, wine and beer are paid for in full at retail price. All bar packages include a \$7/person per minor fee for unlimited non-alcoholic beverages.

Amarillo Club reserves the right to refuse service to any guest who cannot provide a valid form of identification per Texas state law. All persons must be of legal drinking age to be served alcohol. No outside liquor is permitted. If outside liquor is found, Amarillo Club reserves the right to close the bar and end bar service. All prices are subject to a 20% service charge, 8.25% sales tax.

MIMOSA BAR

\$30 Set up Fee – Per 50 Guests
Liquor priced upon consumption

Choice of house or premium champagne
Variety of juices and fruits:
Orange, grapefruit and pineapple juices
Raspberries, strawberries and blueberries

BLOODY MARY BAR

\$50 Set up Fee – Per 50 Guests
Liquor priced upon consumption

Choice of vodka, standard or premium
House made bloody Mary mix

Variety of Garnishes:

Lemon, lime, celery, cucumber slices, pickle spears, green olives, pickled, okra and jalapenos, mixed peppers, marinated pearl onions, bacon, celery salt, smoked paprika salt and lemon pepper





AMARILLO CLUB

PATISSERIE MENU



DESSERTS

Designed for parties of 15 or more.

MINI DESSERT BAR

Assortment of mini pastries including mini cheesecakes, caramel brownie squares, lemon bars, assorted cookies

7 per person

PLATED DESSERTS

CHEESECAKE

Seasonal fruit compote

7

CHOCOLATE POUND CAKE

Cherry compote, chocolate ganache

7

CHOCOLATE MOUSSE DOME

Caramel sauce and graham cracker crumbs

7

LEMON TART

Toasted meringue

7

CRÈME BRÛLÉE

Shortbread cookies

7

CARROT CAKE

Cream cheese frosting

7

WEDDING CAKES

Additional costs are incurred for decoration options based on time and additional ingredients cost. \$500 minimum for all wedding cakes. All deliveries are subject to a \$75 delivery fee.

PRICING

Available upon consultation

BUTTERCREAM FINISHED CAKES

Pricing starts at 4.50 per person

FONDANT FINISHED CAKES

Pricing starts at 5.50 per person

CAKE FLAVORS

Vanilla, Chocolate, Lemon Pound Cake, Carrot Cake, Apple Spice Cake, Almond Pound Cake, Red Velvet

FROSTING FLAVORS

Lemon Curd, Raspberry, Strawberries and Cream, Blackberry, Mocha, Peanut Butter, Cream Cheese, Cinnamon Cream Cheese, Vanilla, Caramel, Chocolate, Chocolate Hazelnut

GENERAL INFORMATION

Please take a moment to review the important information as outlined below as it may directly affect your event. Thank you!

There is a cherished tradition at the Amarillo Club. The staff at the Club recognizes that each event is unique and special. We offer our excellent dining and meeting facilities and will work together with you to make your event a memorable occasion.

MEMBER SPONSORED EVENTS:

For member events, there is no room charge or deposit required. Non-member hosted banquet events require the following room rental fees:

SEATING CAPACITY:

	Seated Capacity	Cocktail Party	Room Fees	Friday/Saturday Food & Beverage Minimums
31st Floor Ballroom	250	300-325	\$2500	\$7,500
Care Xpress Room	100	150-175	\$500	\$3,000
Care Xpress East	50	60-75	\$250	\$1,000
Care Xpress West	50	60-75	\$250	\$1,000
Street Auto Room	40	50	\$250	\$500
Happy State Bank Room	15	20	\$250	\$500

PAYMENT:

If you are a member or have a member sponsor, the event is billed to member's accounts and due within 48 hours of your function unless previous arrangements have been made. A service charge of 20% is automatically added to all parties of 8 guests or over. **Non-member events will be billed for estimated food charges 72 hours in advance.**

SECURITY:

FirstBank Southwest Tower Management has a guard on duty 24 hours per day seven days per week. This service is at no charge to the member hosting the event.

LIABILITY:

Amarillo Club does not assume any responsibility for the damage or loss of any merchandise or personal items left behind. Each host is responsible for any damages to the Club property caused by the host, his/her guests, visitors or family members. Charges for damages will be billed in the same manner in which other Club charges are billed.

USE OF THE FACILITIES:

Use of the facility is based on a 5-hour period. Overtime charges of \$500 per hour will be applied to events exceeding the allotted time. The Club closes at 11:00pm, unless prior approval is obtained.

GUARANTEE:

Confirmation of final guest count for each function must be received by the Amarillo Club no less than 72 hours prior to function date. This number will be the final number and considered the guarantee regardless of attendance below number stated. If no guarantee is received, the maximum number of people expected (noted on the function sheet) will be considered the guaranteed attendance number. A cancellation charge will be incurred by the function sponsor if a reservation is not cancelled at least 2 business days prior.

Cancellation Fee Schedule for 31st Floor Ballroom Events

Less than 30 days: 100% charge

CATERING:

Amarillo Club offsite caterings will be subject to a 20% mobilization fee as well as an automatic 20% gratuity. **\$1000** food & beverage minimum required.

BOOKING AGREEMENT POLICY:

Upon completion of the event's final plans, a function sheet/contract will be sent. This must be signed and returned to the event coordinator at least 72 hours before your event date. Should the Club fail to receive the signed contract, management will conclude that the contents are correct, and the function sheet will serve as final agreement for your event at the Amarillo Club.

FOOD & BEVERAGE:

The Amarillo Club must cater all events held here. The only food items that may be brought in are special occasion cakes, such as wedding cakes. Food minimums start at \$500. Please ask the Event Coordinator, as it will vary per room. To open on Saturday morning or afternoon, there is a minimum of 30 guests and a food and beverage minimum of **\$3,000**. To open the Club on a Sunday or Monday night, the food and beverage minimum is **\$7,500**.

ROOM CHARGE:

Event rooms are complimentary for Amarillo Club members with the purchase of food and beverages meeting the minimum. The 31st floor ballroom does have a **\$7,500** food and beverage minimum to reserve the entire floor on a Friday or Saturday.

ROOM SET UP:

The 31st floor is set with white leather chairs for groups up to 70. The 31st floor will be set with banquet chairs for groups of 70-250 at no extra charge. We can set white leather chairs mixed with banquet chairs if there is no preference.

MENU PLANNING:

Accurate menu planning is essential in providing the best experience for events held at the Amarillo Club. Your communication and cooperation during this process gives us the opportunity to meet and exceed your expectations. The enclosed menu serves as a guide when planning your event. Menu selections are expected to be provided at least **14 days** in advance. Our Chef is always available to assist in customizing menus to your needs. For weddings only, a complimentary menu tasting is available for up to 2 guests after space is booked and a deposit is received. A fee of \$25 per person will apply for additional guests.

MEAT TEMPERATURE:

The serving temperatures for meats (excluding Pork & Chicken) must be given 48 hours in advance of the event. Unless otherwise specified, all meats will be prepared medium-rare to medium. Pork and chicken will be prepared under the guideline set forth by the Department of Health & Human Services.

FLOWERS & DECORATIONS:

Outside vendors may bring in flowers and decorations. Arrangements must be made with event coordinator. Amarillo Club can provide centerpieces for a small fee. Ask your event coordinator for more information.

EQUIPMENT RENTALS:

The following equipment is available for your meeting/event at a minimal charge. For additional equipment, we will be glad to arrange for rentals.

SCREEN/PROJECTOR: \$50/ea

PORTABLE DANCE FLOOR: \$300

PERSONALIZED PHOTO BOOTH: \$200

IN-HOUSE CENTERPIECES: \$25/TABLE

DECORATIONS:

The Amarillo Club reserves the right to control how and where the decorations may be placed and this should be discussed in detail with the event coordinator prior to the day of the event. Decorations, props, flowers, rentals or other such equipment belonging to the sponsor or their guests must be removed immediately following the event, unless an agreement is made with the event coordinator prior to the date of the event. Damage to the Club facilities and/or extraordinary clean-up to the Club will be billed to the member's account or paid promptly by the host of the private event.

GRATUITY:

On parties of 8 or more there will be an automatic 20% service charge. (10% house fee and 10% gratuity to your servers)

For weddings only, a 10% service charge and 20% gratuity will automatically be added to the ticket.



Thank you for choosing Amarillo Club to accommodate your special occasion needs. We have designed this banquet menu to assist you in choosing the appropriate food and beverage for your upcoming event. It is our desire to ensure your special event meets all your expectations. If we can be of assistance with menu planning, meeting places, or any special requirements, please contact us at your convenience. To reserve a room or for more information, please call Tarah Karlin (806) 373-4361. We look forward to serving you!

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