



AMARILLO CLUB
EVENT MENUS



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BREAKFAST

Drinks other than water are \$2 with unlimited refills. Prices are subject to a 20% service charge and an 8.25% state sales tax; gratuity not included. All menus and pricing are subject to change.

CONTINENTAL BREAKFAST

Breakfast breads, premium jams & jellies, cream cheese and fresh fruit

8 per person

**Add breakfast meats 4 per person*

BREAKFAST BUFFET

Fresh squeezed orange juice, soft scrambled eggs, crisp applewood smoked bacon, country sausage, O'Brien potatoes, 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

BISCUIT BAR

Homemade biscuits with all the trimmings including sausage, bacon, ham, sawmill gravy, butters and a selection of jams

13 per person

CHICKEN & WAFFLES

Golden brown, fried chicken, crispy waffles served with maple syrup, mixed fruits

17 per person

LUNCH

Served from 11:30- 2:00 pm Monday-Friday. Two options upon arrival for groups of 12+

GOURMET SALAD BAR

Includes Full Salad Bar, Soup of the Day and Dessert

17.95 per person

PLATED ENTRÉE OF THE DAY

Includes a House Salad, Chef's Choice Entrée and Dessert

17.95 per person

AC BOX LUNCHES

Served with AC chips, fruit cup and a fresh baked cookie. Must order in advance. Minimum 10 guests.

Available for delivery—\$50 Delivery fee will apply

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, 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

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Minimum of 30 guests. Prices are subject to a 20% service charge and an 8.25% state sales tax, gratuity not included.
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AMARILLO CLUB SALAD BAR

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

CHEF'S TABLE DESSERTS

Selection of Chef's choice, fresh made desserts

BUFFETS

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

Choice of 1 Meat: **28.95 per person**

Choice of 2 Meats: **35.95 per person**

Choice of 3 Meats: **39.95 per person**



PROTEIN OPTIONS

MEDITERRANEAN CHICKEN

Artichoke, olives, sundried tomatoes, lemon Beurre Blanc

AC CHICKEN CORDON BLEU

Honey ham, white cheddar cheese, Béchamel sauce

SPIRAL SLICED HAM

Slow roasted, brown sugar encrusted

SMOKED BEEF BRISKET*

Green onions, Kansas City BBQ sauce

BLACKENED MAHI MAHI*

Fresh mango salsa

KING SALMON*

Caramelized onions, tomato cream sauce

ROASTED PRIME RIB

Prime Rib is sold by the prime *ONLY* and feeds 25-30 guests- **500/Prime Rib**

AC salad bar, mashed potatoes, and vegetable medley
10 per person



THEMED BUFFET

*Drinks other than water are \$2 with unlimited refills.
Minimum of 30 guests. Prices are subject to a 20% service charge and an 8.25% state sales tax, gratuity not 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, wild mushroom risotto, 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, salsa
29 per person

BUILD YOUR OWN PASTA

OPTIONAL CAESAR OR AC SALAD BAR
Penne, spaghetti, and fettuccine 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**

TEXAS BBQ

AC SALAD BAR & CHEF'S CHOICE DESSERTS
Brisket, ribs and chicken, potato salad, baked beans, macaroni & cheese, green beans with bacon and cornbread
40 per person

KIDS BUFFET

20% service charge added for parties over 8 guests

CHOICE OF ONE SIDE AND HOUSE MADE COOKIES INCLUDED

SIDES: French fries, homemade chips, Spanish rice, refried beans, sweet corn, vegetable medley

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 and mustard

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

CHICKEN TENDERS - Served with a variety of dipping sauces

PASTA – Choice of marinara or alfredo sauce



SPECIALTY STATIONS

Minimum of 30 guests

SOUTHERN

Golden fried chicken, roast beef, sliced ham, mashed potatoes, green beans with bacon, apple cobbler, pecan pie bites

28 per person

TEXAS

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

20 per person

ASIAN

Asian sliders with candied pork and cabbage slaw, shrimp spring rolls, Thai peanut lettuce wraps, individual egg roll bowls, vegetable fried rice and tune poke nachos with wasabi and sriracha crema

19 per person

ITALIAN

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

18 per person

MEXICAN

Chicken and green chili mini empanadas, shredded beef tacos, mini tostadas with chile Verde, green chile corn cups, 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

17 per person

CHARCUTERIE

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

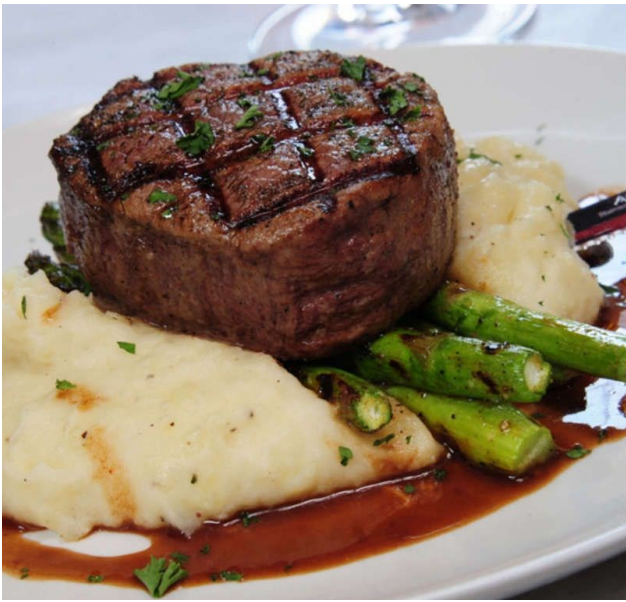
CARVING STATIONS

\$100 attendant fee applied

Smoked turkey breast (serves 30)	135
Smoked beef brisket (serves 40)	150
Beef tenderloin (serves 20)	250
Honey roasted ham (serves 55)	125
Blackened pork loin (serves 60)	120
Roasted Prime Rib (serves 25)	500

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





PLATED DINNER PACKAGES

*Drinks other than water are \$2 with unlimited refills.
Prices are subject to a 20% service charge for parties of 8 or
more and an 8.25% state sales tax, gratuity not included.
All menus and pricing are subject to change.*

*All plated dinners are served with a house salad & house
dressing.*

RIBEYE | 18 OZ.

Green peppercorn demi-glace, potato au gratin,
roasted asparagus
45 per person

HERB CRUSTED SALMON

Arrabiata tomato sauce, linguini pasta, artichoke,
grilled yellow squash
36 per person



8 OZ. FILET

Brandy cream sauce, roasted fingerling potatoes,
seasonal vegetables
40 per person

ROASTED RACK OF LAMB

Lollipop sauce, basmati rice, sautéed carrots and
broccoli
36 per person

BERKSHIRE PORK

Apple brandy cream sauce, cauliflower puree, roasted
mixed root vegetables
38 per person

PRIME RIB

Au jus and horseradish sauce, mashed potatoes,
seasonal vegetables
36 per person

CHEF'S FRESH CATCH

Chef's choice starch and vegetable
MARKETPRICES

ROASTED FREE RANGE CHICKEN BREAST

White truffle vinaigrette, Boursin risotto, grilled
broccolini
30 per person



DISPLAYS

Priced per display. Pricing per number of guests mentioned. Refills are the same price as listed.

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

CHARCUTERIE & CHEESE

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

Serves 50 250

ROASTED VEGETABLE

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

Serves 50 200

VEGETABLE CRUDITE

Assortment of fresh vegetables served with
buttermilk ranch and French onion dips

Serves 50 100

FRESH FRUIT

Assortment of fresh seasonal fruits sliced and served
with a honey yogurt dip

Serves 50 100

CHIPS & DIPS

CHOICE OF TWO OPTIONS

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

Serves 30 55

CHILLED SEAFOOD DISPLAY

Jumbo shrimp with lemon wedges and cocktails
sauce, Stone crab, oysters on the half shell

MARKETPRICES

DONUT WALL

\$100 rental fee for board plus the cost of donuts

CHOICE OF 3 FLAVORS:

Glazed, cherry, chocolate, coconut, Homer Simpson,
maple bacon, blueberry, cinnamon and sugar,
strawberry, pistachio, hazelnut

15/dz



PASSED OR STATION HORS D'OEUVRES

Priced per dozen

HOT APPETIZERS

- Quail bites, jalapeno, bacon 55
- Shrimp and cheddar grits, spicy tomato sauce 50
- Beef brisket egg rolls, onion jam, truffle oil 50
- Panko crusted shrimp, lemon basil aioli 42
- Honey barbeque chicken wings 37
- Arancini 30
- Mini tacos al pastor 30
- Artichoke stuffed mushrooms 28
- Beef satay, peanut sesame sauce, green onion 25
- Italian meatball kabobs, marinara, pesto 25
- Mac 'n cheese balls 24
- Stuffed jalapenos, cream cheese, bacon 23
- Chicken satay, sweet soy reduction, chives 21
- Mini egg rolls, served with sweet & sour sauce 21
- Gruyere Gougeres 20

SLIDERS

- BBQ pulled pork slider, house slaw, BBQ sauce 55
- Fried chicken biscuit slider, remoulade, pickled red onion 42
- BBQ chicken slider, pickled red onion 39
- Crab cake slider, lettuce, tomato, tartar sauce 32
- AC burger slider, smoked cheddar, bacon, tomato aioli, onion straws 30

COLD APPETIZERS

- Smoked salmon, cream cheese, cucumber 36
- Shrimp cocktail shooters, marinated shrimp, lemon, cocktail sauce 35
- Caprese skewer, Buffalo mozzarella, heirloom tomato, fresh basil 28
- Bleu cheese stuffed date wrapped in bacon 26
- Tomato basil bruschetta, baguette, balsamic reduction 25
- Chicken salad endive boats 24
- Fruit skewer, pineapple, strawberry, cantaloupe, honeydew, grape 22
- Deviled eggs, bacon, chives 18
- Pear, parmesan and honey crostini 18
- Pretzel bites, honey mustard or cheese sauce 17
- Mini seven layer dips with home made tortilla chips 17
- Mini vegetable crudité cups with ranch or hummus 16



SPECIALTY BARS

**Bar Fees: \$100 Set Up Fee, \$50 Bartender Fee- Per Bartender/ Per Hour*

**Billing is based on actual consumption; partial bottle consumption is billed at a prorated price.*

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



MINI DESSERT BAR

Assortment of mini pastries including mini cheesecakes, caramel brownie squares, lemon bars, chocolate chip sandwich cookies

7 per person

HOT BEVERAGE BAR

House coffee, house-made hot chocolate, assorted hot teas, sugar cubes, honey, assorted sweeteners, flavored coffee creamers, mini marshmallows, whipped cream, chocolate & caramel sauces

4 per person



BARS

**Bar Fees: \$100 Set Up Fee, \$50 Bartender Fee- Per Bartender/Per Hour*

**Billing is based on actual consumption; partial bottle consumption is billed at a prorated price.*

CASH BAR

House mixed drink	10
Glass of house wine	10
Imported & domestic beers	5

STANDARD BAR

WHISKEY – Four Roses	160
Crown Royal	225
SCOTCH – Famous Grouse Blended	160
VODKA – Sobieski (Poland)	160
GIN – Hayman’s Old Tom	160
RUM – Cruzan Silver	160
TEQUILA – Cimmaron (100% Agave)	160
BEER – Assorted Draft \$5.25	
DOMESTIC - Coors Light, Miller Lite, Budweiser, Bud Light, Michelob Ultra, Shiner	5
WINE- Chardonnay, Moscato, Cabernet Sauvignon	
Pricing based on current house selections	

PREMIUM BAR

WHISKEY - Crown Royal	225
Maker’s Mark	205
SCOTCH - Glenfiddich 12 Year	225
VODKA - Grey Goose	230
GIN - Hendrick’s	225
RUM - Smith & Cross	185
TEQUILA - Fortuleza Blanco	225
CRAFT/IMPORTED BEER - Shiner Bock, Modelo, Stella	5
DOMESTIC- Coors, Coors Light, Budweiser, Bud Light, Miller Lite, Michelob Ultra	5
WINE- Chardonnay, Moscato, Champagne, Cabernet Sauvignon, Sweet Red	
Pricing based on current house selections	



AMARILLO CLUB

PATISSERIE MENU



PIES AND PASTRIES

PIES

9" PIES, SERVES 8

CLASSIC PUMPKIN

Creamy spiced pumpkin custard and flaky home-made crust

20

PECAN

Classic pecan made with toasted pecans, vanilla and brown sugar in a flaky home-made crust

20

BOURBAN AND CHOCOLATE PECAN

Classic pecan made laced with bourbon and dark chocolate

20

APPLE CRUMB

Buttery spiced apple filling topped with walnut crumble, drizzled with caramel and dusted with powdered sugar

20

OTHER

PUMPKIN SPICED ROULADE- 10"

Classic pumpkin spiced cake with a creamy mascarpone ginger filling.

20

BREADS

APPLE SPICE BREAKFAST BREAD 9"

20

DINNER ROLLS- 9" SQUARE PAN

20

CINNAMON ROLLS-9" ROUND

20

PLATED DESSERTS

CHEESECAKE

Seasonal fruit compote

7

CHOCOLATE POUND CAKE

Hazelnut buttercream

7

CHOCOLATE MOUSSE DOME

Caramel sauce and graham cracker crumbs

7

LEMON TART

Toasted meringue

7

CRÈME BRULÉE

Shortbread cookies

7

CARROT CAKE

Cream cheese frosting

7

CAKES

Additional costs are incurred for decoration options based on time and additional ingredients cost.

PRICING

BUTTERCREAM FINISHED CAKES

Price per Person **4.25**

FONDANT FINISHED CAKES

Start at Price per Person **5.25**

CAKE FLAVORS

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

FILLINGS

Lemon Curd, Raspberry, Strawberries and Cream, Blackberry, White Chocolate, Mocha, Peanut Butter, Cream Cheese, Cinnamon Cream Cheese

BUTTERCREAM FLAVORS

Vanilla, Caramel, 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 SPONSOR EVENTS:

In order to reserve a room or the Main Dining Room, you are required to have a member sponsor or a room charge is automatically added to the bill. Please contact our event coordinator if you do not have a member sponsor.

SEATING CAPACITY:

The Main Dining Room has many variations of table set-ups, please ask our Event Coordinator the capacity for your event.

	72" Round Tables 10-12 People	60" Round Tables 8-10 peo- ple	U- Shape/ Hollow Square	Classroom	Conference	48" Round Table 6 people	Non- Member Rental Fees
BSA Care Xpress		96-110	40	48			\$500
BSA Care Xpress East		40-50	24	24		30	\$250
Care Xpress West		40-50	24	24		30	\$250
Street Auto Room North/South							
Street Auto Room	32-40	32-40	25	25	25	30	\$100
Happy State Bank Room	N/A	N/A	N/A	N/A	16-20	N/A	\$100

** Room seating may vary, ask your event coordinator for details

PAYMENT:

A non-refundable deposit in the amount of \$500 is required to reserve the Main Dining Room for non-members. Payment will be collected at the end of the event. If you are a member or have a member sponsor, the event is billed to member's accounts and due by the 20th of the following month. A service charge of 20% is automatically added to all parties of 8 guests or over.

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 items stored or displayed on Club property. Each Club member is responsible for any damages to the Club property caused by the member, his/her guests, visitors or family members. Charges for damages will be billed in the same manner in which other Club charges are billed.

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. 5% less than the final number will be considered a 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 Main Dining Room Events

Less than 30 days: 100% charge

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 48 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 \$300, 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 the food and beverage minimum starts at **\$5,000**.

ROOM CHARGE:

Event rooms are complimentary for Amarillo Club members with the purchase of food and beverages meeting the minimum. The Main Dining Room does have a **\$7,500** minimum to reserve the entire floor on a Friday or Saturday and a **\$5,000** minimum for weekdays.

ROOM SET UP:

The 31st floor is set with Main Dining Room chairs for groups up to 70. Main Dining Room is set with banquet chairs for groups of 70-250 at no charge. We can set Main Dining Room chairs mixed with tan 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. Our Chef is always available to assist in customizing menus to your needs.

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 can bring in flowers and decorations, arrangements must be made with event coordinator. Amarillo Club will 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 AND PROJECTOR: \$50/ea

PORTABLE DANCE FLOOR: \$175

UP LIGHTING: \$100

PERSONALIZED PHOTO BOOTH: \$200

IN-HOUSE CENTERPIECES: \$10/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, or other such equipment belonging to the sponsor or their guests must be removed immediately following the event, unless written 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:

Parties of 8 or more there will be an automatic 20% service charge.



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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