

Mother's Day

B R U N C H

SUNDAY, MAY 14, 2023
TWO SEATINGS, 10:30 am and 12:30 pm
Reservations Required

**AUSTRALIA &
NEW ZEALAND
WINE TASTING &
BUFFET**

Thursday, May 18th
Page 10

**MOTHER'S
DAY
BRUNCH**

Sunday, May 14th
Page 3

**GERMAN
WINE TASTING
& BUFFET**

Thursday, June 22nd
Page 11



Peggie Muir
General Manager

MESSAGE FROM THE GENERAL MANAGER

Spring has sprung (I think...the weather has been beautiful lately but kind of up and down in the temps!) and we are sprinting into Summer...oh, the heat is coming, for sure!

Be sure to come try out our new **Spring and Summer menus for lunch and dinner!** Reservations are always helpful and it also guarantees you a seat at the table. **See page 4 and 5 for details!**

Mother's Day will be here on **Sunday, May 14th** and City Club will have a beautiful **Mother's Day Brunch** prepared for those very wonderful ladies in your lives. We always have a special gift for our Moms, too! **See page 3 for details** and make your reservation as soon as possible before we sell out!

You won't want to miss the complimentary **Lunch and Learn** presented by Whitaker Chalk Swindle & Schwartz PLLC on the second Thursday of the month...**May 11th** for "Divorce in Texas" and **June 8th** for "Construction Disputes, Avoidance, Mitigation and Resolution" **See page 7 for details.**

We have our **Plaid for Women** meetings on **Tuesday, May 9th** and **Tuesday, June 13th**. This is an excellent group of women meeting women and collaborating about so many things. **See page 15 for details.**

On **Friday, May 5th**, we will be celebrating **Cinco de Mayo** in the **Terrace** with drink specials to add to our Friday Steak Night and Wine Specials. **See page 6 for details.**

On **Thursday, May 18th**, we have our **Australia & New Zealand Wine Tasting and Buffet**. This is a great time for meeting fellow members and enjoying wonderful wines and dining selections from down under! **See page 10 for details.**

Summer Happy Hour starts **Tuesday, June 6th**! Join us in the **Terrace** for drink specials and complimentary Hors d'oeuvres Station on **Tuesdays and Wednesdays!** **See page 6 for details.**

On **Friday, June 9th**, there will be a dinner in the **Wine Room** to enjoy the wines of the **Alvarez Mattiuzzi Vineyards from Mendoza Argentina**. The owners of the Vineyards will be in attendance. This has VERY LIMITED seating so make that reservation as soon as you see this! **See page 8 for details.**

On **Thursday, June 22nd**, we are doing a **German Wine Tasting and Buffet**. This is a first for time for German wines at City Club! Craig, our Wine Director, is bringing in some fabulous German wines and we will be enjoying a delicious German buffet for dinner. **See page 11 for details.**

Don't forget...the Club is **closed on Memorial Day, Monday, May 29th**!

Call or email me anytime you want to talk to me, whether its good news or bad, I always appreciate hearing from you! You can reach me at:

817.878.4089 desk phone

817.925.0142 cell phone

pmuir@cityclubfw.com

BIRTHDAY AND GIFT CERTIFICATES

Please note Birthday
and
Gift Certificates
are for use in the Terrace.



CITY CLUB
WILL BE CLOSED
ON
MONDAY, MAY 29,
2023 FOR
MEMORIAL DAY

PARKING GARAGE REMINDER:

Parking Garage 1 (entrance on Commerce Street) closes at 6:00 pm. If you enter before 6:00 pm, you will still be able to exit when you are ready. If you arrive after 6:00 pm, please use Parking Garage 2 (entrance on Calhoun Street close to Bass Hall). Always bring your parking ticket with you to have it validated.

Mother's Day

B R U N C H

SUNDAY, MAY 14, 2023
TWO SEATINGS, 10:30 am and 12:30 pm

BRUNCH MENU

Omelet Station, Smoked Sausage
Applewood Smoked Bacon
Mini Assorted Quiche Wedges
Fresh Scrambled Eggs
Southwest Breakfast Potatoes
Bell Peppers, Onions
Blueberry and Raspberry Parfaits
Breakfast Pastries and Donuts
Breakfast Pizza

MAIN BUFFET

Antipasto Platter
Tuna Nicoise Salad
Haricot Verts
Tomato and Mozzarella Salad
Arugula
Sushi Bar, Cocktail Shrimp Station
Poached Salmon
Dill Cucumber Sauce

CARVING STATION

Grilled Ribeye Chops
Creamy Horseradish and Rosemary Mustard
Lane Snapper with Shrimp Scampi
Tuscan Roasted Chicken
with Cacciatore Sauce
Spanish Rice
Chorizo and Pancetta
Twice Baked Potatoes
Roasted Carrots
Honey and Lemon
Parmesan Tomatoes
Baby Spinach with Ricotta

*When you invite the cherished
women in your life to this
lovely event, you let them know
just how special they are.*

DESSERTS

Fruit Tart
Triple Chocolate Mousse Cake
Iced and Hand-Decorated Cookies
Chocolate-Covered Strawberries
Assorted Chocolate Truffles
Petit Fours
Strawberry Shortcake

CHILDRENS SPECIALTIES

French Toast Bites
Personal Pan Pepperoni Pizza and
Cheese Pizza
Mini Cheeseburger Sliders
Chicken Tenders
Buttered Broccoli, Waffle Fries
and Tater Tots
Mac and Cheese

Reservations are required for this popular event.

Please contact the Receptionist at your earliest opportunity
at 817.878.4000 or reception@cityclubfw.com.

Cancellation of a reservation, or decrease in number of guests for
the reservation, must occur prior to 10 a.m. on Thursday, May 11th.

Cancellations received after that time will result in
the full price charged to the member's account.

**Dress Code: Members and their guests are requested to dress in a
manner consistent with the decorum of the Club and this special event.**

Adults: \$45 includes
unlimited Champagne and Mimosas.
Additional wine and cocktails may
be charged to member account.

Ages 13 and above, \$45

Ages 3-12, \$23

Children under age 3 are complimentary

Per person, plus tax and gratuity



City Club Executive
Chef Gilbert Rivera

NEW SEASON, NEW MENU

Spring showers and warm weather bring changes to the farmers' market and our menus!

Spring and Summer Lunch Menu

SALADS

GF MESCLUN HOUSE SALAD | 11

HERB MARINATED HEIRLOOM TOMATOES, RED ONIONS, CHAMPAGNE LEMON DIJON DRESSING, ARTISAN BREAD CRISP

GF LARGE WEDGE SALAD | 12

ICEBERG LETTUCE, PICO DE GALLO HEIRLOOM TOMATOES, APPLEWOOD SMOKED BACON, FRESH RED ONIONS AND STELLA BLEU CHEESE CRUMBLES
CHOICE OF DRESSING: BLEU CHEESE, RANCH, BALSAMIC, CHIPOTLE RANCH

CAESAR SALAD | 10

SEASONED CROUTONS, PECORINO ROMANO CHEESE AND HOUSE CAESAR DRESSING

GF TEX-MEX BABY SPINACH SALAD | 12

BLACK BEANS, CORN, CHERRY TOMATO PICO DE GALLO, AVOCADO, COTIJA CHEESE, THYME-CHILI DRESSING

GF COBB SALAD | 16

LETTUCE, TOMATOES, CHEDDAR CHEESE, GRILLED CHICKEN, SMOKED BACON, AVOCADO, HARD-BOILED EGG
CHOICE OF DRESSING: BLEU CHEESE, RANCH, BALSAMIC, HONEY MUSTARD

ADD TO YOUR SALAD:

GF GRILLED CHICKEN | 9

GF GRILLED SALMON | 13

GF GRILLED JUMBO SHRIMP | 13

GF SLICED GRILLED SIRLOIN | 22

SOUPS | 9

SOUP OF THE DAY

CHICKEN TORTILLA SOUP

OMELETS | 16

GF BUILD YOUR OWN OMELET

SERVED WITH TOAST AND DICED MARINATED FRUIT

CHEESES: MONTEREY JACK, SWISS, CHEDDAR

MEAT: HAM, SAUSAGE, TURKEY

VEGETABLES: ONIONS, MIXED BELL PEPPERS, MUSHROOMS, TOMATOES

MINI PLATES | 13

GF CHICKEN PAILLARD

BABY ARUGULA, CHERRY TOMATOES, AND PARMESAN CHEESE

MINI SHRIMP AND CRAB CAKE

WITH LEMON AIOLI

GF MINI GRILLED SALMON

ON A BED OF CREAMY CORN RISOTTO

CHICKEN FRIED STEAK

PEPPERED GRAVY AND MASHED POTATOES

ENTREES

SPICY SEAFOOD ANGEL HAIR PASTA | 24

ANGEL HAIR PASTA, SPICY SAN MARZANO TOMATO SAUCE, YELLOW SQUASH, ZUCCHINI, LEEKS, BELL PEPPERS, AND GRILLED SHRIMP

GF SIXTY SOUTH SALMON FILET | 28

GRILLED OR BLACKENED WITH MASHED POTATOES AND MIXED VEGETABLES

GF FRESH FISH OF THE DAY | 30

WITH MASHED POTATOES AND MIXED VEGETABLES

GRILLED LEMON CHICKEN BREAST | 26

VEGETABLE COUSCOUS, ARUGULA SALAD AND LEMON MUSTARD SAUCE

SANDWICHES

SERVED WITH FRENCH FRIES OR SWEET POTATO FRIES

SLICED RIBEYE ON A HOAGIE BUN | 18

THINLY SLICED RIBEYE, CARAMELIZED ONIONS, ARUGULA AND HORSE RADISH SAUCE

TUNA MELT | 16

WITH SWISS CHEESE ON WHOLE GRAIN BREAD

TRADITIONAL CITY CLUB – CLUB | 16

SMOKED TURKEY, HAM, BACON, LETTUCE, TOMATOES, SWISS CHEESE AND MAYONNAISE ON WHITE OR WHEAT BREAD

CITY CLUB CHICKEN SALAD SANDWICH | 16

ON CROISSANT OR WHOLE GRAIN BREAD

ROSEMARY HAM AND EGG SANDWICH | 16

ON A GOLDEN BUN

OFF THE GRILL

AVAILABLE ON WHITE OR WHEAT BUN

SERVED WITH FRENCH FRIES OR SWEET POTATO FRIES

GRILLED CHICKEN BREAST | 17

GRILLED NOLAN RYAN BEEF BURGER | 18

GRILLED BUFFALO BEEF BURGER | 18

CHOICE OF CHEESE: CHEDDAR, SWISS OR PEPPERJACK

TOPPINGS: AVOCADO, JALAPEÑOS, BACON, MUSHROOMS, GRILLED ONIONS, CHEESE (\$2.00 EACH)

GF This symbol indicates this item is GLUTEN FREE



Spring and Summer Dinner Menu

APPETIZERS

FRIED CALAMARI RINGS AND CAPERS | 13
WITH TARTAR SAUCE

GF CITY CLUB JUMBO SHRIMP COCKTAIL | 16
HORSE RADISH COCKTAIL SAUCE, LEMON WEDGE

TEMPURA BATTERED SEAFOOD POPPERS | 18
WITH TZATZIKI SAUCE

FRIED GREEN TOMATOES | 11
HERB GOAT CHEESE SPREAD

MOZZARELLA PEARLS AND PEPPADEW PEPPER BRUSCHETTA | 11

SUSHI | 18

(ALL SUSHI ROLLS INCLUDE WASABI, PICKLED GINGER AND SOY SAUCE)

TEMPURA ROLL
FISH OF THE DAY, GREEN ONIONS, BELL PEPPERS AND CELERY

TEXAS CRAB ROLL
BLUE CRAB MEAT, AVOCADO, ROASTED POBLANO PEPPER, BBQ AIOLI, FRIED ONIONS

SPICY SMOKED SALMON ROLL
PICKLED JALAPENOS, CREAM CHEESE AND CUCUMBER

SOUPS | 9

SOUP OF THE DAY

CHICKEN TORTILLA SOUP
TORTILLA STRIPS, AVOCADO AND MONTEREY JACK CHEESE

SALADS

CITY CLUB CAESAR SALAD | 10
HERB CROUTONS, PECORINO ROMANO CHEESE AND
HOUSE PEPPERED CAESAR DRESSING

HOUSE SALAD | 11
HERB MARINATED BABY TOMATOES, RED ONIONS,
ARTISAN BREAD CRISP
AND LEMON HONEY VINAIGRETTE

GF WEDGE ICEBERG SALAD | 12
ICEBERG WEDGE, BABY TOMATO PICO DE GALLO, APPLEWOOD SMOKED BACON,
CHIVES, STELLA BLEU CHEESE CRUMBLES AND CREAMY BLEU CHEESE DRESSING

GF MANCHEGO AND ROASTED TOMATO SALAD | 13
SWEET PICKLED SHALLOTS, ARUGULA, PESTO, MALDON SALT AND CRACKED PEPPER

PASTA

SPICY SEAFOOD ANGEL HAIR PASTA | 27
SPICY SAN MARZANO TOMATO SAUCE, SHRIMP,
CALAMARI, SNAPPER, YELLOW SQUASH, ZUCCHINI,
LEeks, AND BELL PEPPERS

SEAFOOD

GF SIXTY SOUTH SALMON | 28

GF CHEF'S FISH OF THE DAY | 30
GRILLED, SEARED, OR BLACKENED

GF LEMON CRUSTED SEA BASS | 52

STEAKS OFF THE GRILL

GF CUT TO ORDER BEEF TENDERLOIN
(4 oz and up) Market Price

GF 8 OZ NEW YORK PRIME STRIPLOIN | 36

GF 12 OZ PRIME RIBEYE | 52

GF SURF AND TURF | 47
5 OZ BEEF TENDERLOIN AND 3 GARLIC BUTTER JUMBO PRAWNS

5 OZ STEAK DIANE | 38
MUSHROOM SAUCE

TOPPINGS:

PRAWNS | 8

STILTON BLEU CHEESE | 6

RED WINE CARAMELIZED ONIONS | 4

SAUCE CHOICES:

BEARNAISE, HORSE RADISH CREAM SAUCE, OR CITY CLUB STEAK SAUCE

GAME MEATS

GF GRILLED COLORADO LAMB CHOPS | 52
with Mint Gremolata

GF TAMARIND GLAZED DUCK BREAST | 38

POULTRY

GF GRILLED LEMON CHICKEN BREAST | 21

VEGETABLES

GF SAUTÉED ASPARAGUS

GF CREAMY BABY SPINACH

GF HARICOT VERT
WITH CHARRED TOMATOES

GF POBLANO CREAMED CORN

GF SAUTÉED CREMINI MUSHROOMS

STARCHES

GF TWICE BAKED POTATO
POTATO CROQUETTE
ARTICHOKE RISOTTO

PARMESAN AND GARLIC FRENCH FRIES
MAC AND CHEESE
(BLUE CHEESE, BACON OR JALAPENO)

GF This symbol indicates this item is GLUTEN FREE



Summer HAPPY HOUR June through August

TERRACE BAR

4:00 pm - 6:00 pm

Tuesday-Wednesday

STARTS TUESDAY, JUNE 6TH!

*Complimentary
Hors d'oeuvres Station*

**\$6 each
House Bar
&
House Wine**

**\$8
Tito's Martini's**

Cheers!

JOIN US FOR A FIESTA
TO CELEBRATE

Cinco de Mayo

**5
MAY**

**Drink
Specials**

**\$8 Herradura
Margaritas**

**\$6 Coronas and
Dos Equis Lager**

*We will still have
Friday Steak Night and Wine Specials*



The image features three bottles of beverages against a green background. On the left is a green bottle of Dos Equis Lager Especial with a red 'XX' logo. In the center is a clear glass bottle of Corona Extra beer with a lime wedge on the neck. On the right is a clear glass bottle of Herradura Silver Tequila. The entire graphic is decorated with colorful Mexican folk art patterns, including maracas, sombrero, and cactus.

If you haven't yet attended an informative lunch you are missing out. You have an experienced attorney discussing a specific area of the law.
You always learn something new and lunch is complimentary!

HOSTED BY



WHITAKER CHALK
SWINDLE & SCHWARTZ PLLC
ATTORNEYS & COUNSELORS
In Partnership with City Club

**Complimentary for
City Club Members and their Guests.**
Lunch and Speaker—Noon to 1:30 p.m.

THURSDAY, MAY 11, 2023
"Divorce in Texas"
Brooke Hubbard



THURSDAY, JUNE 8, 2023
"Construction Disputes:
Avoidance, Mitigation
and Resolution."
Hunter McLean

Reservations required.

**RSVP: bdubose@whitakerchalk.com or
leave reservation voice message at 817-878-0519.**

LOBSTER NIGHT THURSDAYS

SOUP

Lobster Bisque
with Blue Lump Crab

ENTRÉE

Steak and Lobster Oscar
Grilled 4 oz. Beef Tenderloin
Topped with a
Cold Water Lobster Tail and Asparagus
Herb Whipped Potatoes
Bernaise Sauce

\$42.00 (plus tax and gratuity)

***Not Available on
Member Wine Tasting Nights***



Friday Steak Night

Every Friday Night at the Club

Choice of First Course:
Caesar Salad or Seafood Gumbo

Entrée:

Chef's Choice Hand Cut Steak
Served with Grilled Vegetables and
Twice Baked Potato
\$26

Bottle of Wine Special
Managers Selection Red or White Wine
\$30



**For reservations, please contact the
Receptionist at 817.878.4000 or
reception@cityclubfw.com**



Dinner in the

Wine Room



Special Guests, Ricardo Alvarez and Gloria Mattiuzzi owners of Alvarez Mattiuzzi Vineyards from Mendoza Argentina.

FRIDAY JUNE 9, 2023

Reception 6:30 pm

Wine Dinner 7:00 pm

\$100 + tax & gratuity

Chef John Marquez will create a gourmet four course meal, paired perfectly with these amazing Wines.


ALVAREZ MATTIUZZI



SEATING IS VERY LIMITED.

Advanced Reservation is Required, please contact the Receptionist at 817.878.4000 or reception@cityclubfw.com.

New to the Cellar

From Wine Director Craig Halvorson, WSET II



We have a spectacular new addition to the Club's Wine Cellar for this month. Please let me introduce you to the Club's first double 100 pointer – the 2018 Chateau Pichon-Longueville Baron from the Pauillac region in Bordeaux France. This powerful Left Bank Bordeaux Red Blend is 78% Cabernet Sauvignon and 22% Merlot.

The estate was founded in the late 17th Century. When in 1689 Pierre Desmeziures de Ruzan, an influential wine merchant and steward of the prestigious Latour and Margaux estates, bought plots of vines close to the Latour estate to create Enclos Rauzan. Interestingly, these vines were part of his daughter Therese's dowry when she married Baron Jacques Pichon de Longueville in 1694, the year in which Pichon Baron estate was founded. Chateau Pichon Longueville Baron is classified as a Second Growth (Deuxiemes Cru) by the Bordeaux Classification of 1855.

2018 Chateau Pichon-Longueville Baron

100 Points Wine Enthusiast

100 Points Wilfred Wong (Wine.com)

99 Points Decanter

97 Points Wine Spectator

97 Points James Suckling

"The 2018 Pichon-Longueville Baron was aged 18 months in barriques, 80% new and 20% one year old, and production represents 50% of the harvest this year. Very deep purple-

black colored, it begins a little coy, rolling slowly and languidly out of the glass with notions of baked raspberries, blueberry coulis, crème de cassis and incense plus nuances of lilacs, truffles, damp soil and garrigue with wafts of lavender and wild sage. Full-bodied, voluptuous and oh-so-seductive, the palate reveals layer upon layer of savory, earthy and black fruit preserves, framed by wonderfully ripe, velvety tannins and lovely freshness, finishing very long and perfumed. Beautiful."

Lisa Perrotti-Brown - Robert Parker's Wine Advocate

About the Bordeaux Classifications

One of the well-known elements of the Bordeaux wine scene is its system of "classified growths." Several rankings of producers and estates have been drawn up over the years, establishing a somewhat stable hierarchy of prestige and, to a large extent, bottle price. The most famous of these rankings is the Bordeaux Classification of 1855. This classification was carried out by brokers in Bordeaux city in preparation for the Universal Exhibition in Paris that year. It was essentially a listing of chateau by price their wines brought on the market, which, in this case, proved to be an accurate indicator of quality. Because the Right Bank wines did not command the same prestige at the time, they were excluded from the 1855 ranking. The 61 red wines that were included were subdivided into five levels called crus, or "growths." The top level, known as premier cru, or "first growth," comprised four chateaus: Haut-Brion, Lafite-Rothschild, Latour, and Margaux. A fifth, Chateau Mouton-Rothschild, was moved up to the top tier in 1973.

The City Club's Wine Room cellars 16 Classified Wines, two of which are First Growths.

Check out the Bordeaux section of the Clubs Restaurant Wine List next time you are dining. I think you will be impressed!





Craig Halvorson

Wine and Beverage Director/Dining Room Manager, WSET II

Craig has organized two outstanding Tastings and Buffets
Australia & New Zealand Wine Tasting and Buffet in May

Australia & New Zealand Wine Tasting & Buffet

THURSDAY MAY 18, 2023

Cost \$45 For Tasting & Buffet

Wine Tasting: 5:30 - 7:00 pm

Buffet Open: 6:00 - 8:00 pm

**Featuring White and Red Wines from
Australia and New Zealand**

HORS D'OEUVRE TABLE

Charcuterie & Cheese Board

Sausage Rolls

Australian Lobster Deviled Eggs

DINNER BUFFET

Shrimp and Avocado Salad

Aussie Pasta Salad

Grilled Mixed Vegetables with Vinegar

Creamy Au gratin Potatoes

Cheddar Cheese

Char Grilled Ribeye

New Zealand Roasted Lamb Rack

Pan Fried Trout

Lemon and Garlic Sauce

Chef's Assorted Desserts



Reservations required.

Please contact the Receptionist at 817.878.4000 or reception@cityclubfw.com.

ets for members' enjoyment. There will be an
ay and a **German Wine Tasting and Buffet** in June.

German Wine Tasting & Buffet

THURSDAY JUNE 22, 2023

Cost \$45 For Tasting & Buffet

Wine Tasting: 5:30 - 7:00 pm

Buffet Open: 6:00 - 8:00 pm

Featuring White and Red Wines from Germany



HORS D'OEUVRE TABLE

Charcuterie & Cheese Board

Beer and Brats with Caramelized Onions

Cucumber Cup with Smoked Salmon Mousse

DINNER BUFFET

Cucumber and Carrot Salad

Arugula and Creamy Dill Dressing

Shrimp pasta Salad

Honey Glazed Carrots

Grilled German Potato Salad

Cabbage and Bacon

Short Rib Sauerbraten - German Style Pot Roast

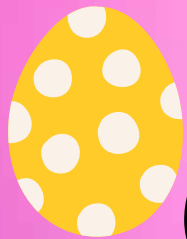
Baked Flounder

Creamy Mustard Sauce

Chef's Assorted Desserts

Reservations required.

Please contact the Receptionist at 817.878.4000 or reception@cityclubfw.com.



Easter 2023



WELCOME NEW MEMBERS

City Club welcomes the following members and thanks the members who referred them.

Dusty Jackson

Apex Capital Corp

Katherine M. Lummis

Lone Oak Trust Company

Kirk Wimberley

Lone Oak Trust Company

Daniel A. Watkins

Tokai Carbon CB

Samuel Knight

Pape-Dawson Engineers

Christine Graygor

Pape-Dawson Engineers

Matthew Maly

Pape-Dawson Engineers

Joseph Austin

Kelly Hart & Hallman LLP

Joshua Reid

Tokai Carbon CB

Joel Stewart

Luther King Capital Management

Chris Knowles

Billy Bobs Texas

Yuji Miyake

Tokai Carbon CB

Caitlyn Hubbard

Kelly Hart & Hallman LLP

Yessenia Gallegos

Prosperity Bank

Jeremiah Donati

Texas Christian University

Sara Joseph

Apex Capital Corp

Callie Doyle

Apex Capital Corp

Sarah King

Apex Capital Corp

Mary M. Brooks

Apex Capital Corp

Mayra Tavera Ledesma

Apex Capital Corp

Craig & Rhonda Anderson

Auto Claims Specialists

Hollie Perdue

Tokai Carbon CB

Maygan DiTucci

Apex Capital Corp

Bill & Sue Jones

Bill: Tokai Carbon CB

Eva Sanders-Ching

Apex Capital Corp

Aracely Ceja Sanchez

Apex Capital Corp

Peter Giuliani

Apex Capital Corp

Raul Martinez

Apex Capital Corp

Josh Widman

Apex Capital Corp

Brendan McGranahan

Apex Capital Corp

Kasey Merck

Apex Capital Corp

Brandon O'Donald

Pape-Dawson Engineers

Dylan Perrin

Apex Capital Corp

Jason Ching

Apex Capital Corp

Lance Marshall

Apex Capital Corp

Mary Wintermote

Cotten Schmidt LLP

Jerold & Jennifer Mitchell

Jerold: Cotten Schmidt LLP

Matthew Barrett

Apex Capital Corp

Sam Bourgeois

Apex Capital Corp

Atish Batliwalla

Apex Capital Corp

Betsy Lopez-Martinez

Apex Capital Corp

John & Pam Reeser

John: TMA-CHA Architects, Pam: University Christian Church



City Club Executive
Chef Gilbert Rivera

Chef's Corner

I hope you'll look over our new Spring/Summer Lunch and Dinner Menus that we just rolled out (pages 4 & 5).

For lunch be sure and try the Sliced Ribeye on a Hoagie Bun; we put thinly sliced ribeye along with caramelized onions, arugula and for a little snap some Horseradish Sauce. It's really tasty!

For dinner I would suggest trying our new pasta dish: Spicy Seafood Angel Hair Pasta. It has shrimp, calamari, snapper and some nice vegetables along with a spicy San Marzano Tomato Sauce. It has a nice kick and the fresh fish takes it to a higher level. We have a couple of new side dishes; the staff really enjoyed the Poblano Creamed Corn and the Potato Croquette.

Remember you can always have a nice lunch in the Grill! I look forward to seeing you at your Club!

Chef Gilbert



OAK BAR



TERRACE



GRILL

FW SO FORT WORTH SYMPHONY ORCHESTRA

May 5 - 7

Elgar's Enigma Variations:
Strauss, Saint-Saens, and Elgar
Bass Performance Hall

May 19 - 21

Haydn: The Creation
Bass Performance Hall

June 2

An Evening of Kodaly,
Mozart, and Brahms
Bass Performance Hall



PRESENTED BY PNC BANK

BASS



MAY 9 - 14

Tell Craig or his staff you're attending a performance and receive a COMPLIMENTARY GLASS OF CHAMPAGNE (One for each ticket holder).



**WED.
JUNE
14**

Give for Texans.



President's Room
4th floor in City Club

Wednesday, June 14th | 9:00 am - 2:00 pm



Carter BloodCare

BLOOD DRIVE



RESERVATIONS REQUIRED

REGISTER ONLINE TODAY!

https://ww3.greatpartners.org/donor/schedules/drive_schedule/129453

The questionnaire may be completed online prior to arrival

As a thank-you donors will receive a shirt.

EMPLOYEE SPOTLIGHT

PAULA MULLER ACCOUNTING MANAGER



Our Employee Spotlight for May/June is our Accounting Manager, **Paula Muller**. You may have not met Paula, but she is an integral part of City Club and handles all the billing, posting of your payments, making corrections to your member account and keeping guard of your credit card information that is used for payment on your account. You know when someone has

a fraudulent credit card and you need to change it? Paula's your gal. When you can't find the receipt for that lunch with your boss and you need a copy? Paula's your gal.

She also takes care of our vendors making sure they are paid timely and properly and handles new-hire paperwork. She is a very busy and valued employee!

Paula has worked at City Club for almost 22 years. She and Peggie, our General Manager, both were in the office every day during COVID to make sure the Club continued to run smoothly.

She also has a smile on her face and a kind word for anyone who walks into her office. We are so very fortunate and glad Paula works with us!

MEMBER SPOTLIGHT



Name of Member:

John H. Robinson

What do you do for a living?

I am responsible for all charitable grant administration at the Amon G. Carter Foundation

Favorite Food at the Club?

Eating lunch regularly in the Terrace Room rotates from soup and salad, to the Club sandwich, to the (heart healthy!) Chicken Fried Steak mini plate.

Does any of the staff stand out in your opinion?

After Jennifer or Terence have taken my reservation, I have complete confidence Craig, Maria, and Gutberto will take very good care of me and my guests every time!

Have you utilized the meeting space at the club?

My wife and I have hosted two wonderful and memorable events in the Oak Room for our son's rehearsal dinner and our "40ish" Anniversary party.

Do you have any special times you enjoy the club? (i.e. Wine Tastings/Bufets, Brunches, Happy Hours, etc.)

You can find us in the Terrace Room almost every Friday for Steak Night before Bass Hall performances.

Any other comments you'd like to make?

As a Foundation policy I do not let others buy me meals. As a result, I host many people at the City Club and I know everything will always be exceptional. Many of my guests make a special point to comment on how much they enjoyed the food, service, and atmosphere.



If you are interested in connection and collaboration, join
Plaid for Women Impact Luncheon the second Tuesday of the month.

Let's get together!

On Tuesdays, May 9th and June 13th from 11:30 a.m. to 1:00 p.m. at City Club

Members and their guests may make reservations at

817.878.4000 or reception@cityclubfw.com

\$27.00 inclusive

FIND YOUR FITNESS!

Did you know every new member gets a complimentary Fit Assessment from one of our Fitness Instructors? They are also there if you ever have any questions or need help with anything in the Fitness Centers.

Evidence mounts on the benefits of strength training (Harvard School of Public Health) T.H. Chan.

A recent meta-analysis found that people who do muscle-strengthening workouts are less likely to die prematurely than those who don't, adding to previous evidence that strength training has long-term health benefits.

The study found that just 30 to 60 minutes a week of strength training may be enough. Those who worked out for this duration had a 10% to 20% lower risk of dying during the study period from all causes, and from cancer and heart disease specifically, compared to those who did no strength training. The benefits plateaued after one hour, and decreased after two hours.

U.S. exercise guidelines recommend that adults do strength training for all major muscle groups twice a week. This can be accomplished through a variety of workouts, including weightlifting, exercises like push-ups and sit-ups, and some types of yoga. These workouts can be accomplished by attending Sally's Boot Camp or her Weights & Conditioning classes, any of our Yoga classes or our F.I.T classes.

Need some help to get started? We also have both men and women trainers that would be happy to work with you; just call the Men or Women's Fitness Centers and ask for help!



HERE ARE SOME SAFETY TIPS FOR RESISTANCE TRAINING:

- Proper technique is essential. If you're not sure whether you're doing a particular exercise correctly, ask a registered fitness professional, gym instructor or exercise physiologist for help.
- Start slowly. Once your muscles, tendons and ligaments get used to weight training exercises, you may be surprised at how quickly you progress. Once you can easily do 12 repetitions with a particular weight, gradually increase the weight.
- Don't hold your breath. Breathe normally while lifting by exhaling during the exertion or harder phase and inhaling during the easier or relaxation phase.
- Control the weights at all times. Don't throw them up and down or use momentum to 'swing' the weights through their range of motion.
- Maintain a strong form while lifting, as this will prevent injury through incorrect technique. Always lift weights within your own capabilities and slow down or stop if you feel the weight is out of control or too heavy.
- Use the full range of motion. This develops strength of the muscle at all points of the motion of the joint and decreases the chance of injury through over-stretching.
- Wear appropriate clothing and safety equipment such as gloves. Dress comfortably and practically (for example, wear clothes that do not restrict movement and allow you to sweat easily).
- Maintain correct posture and body positioning (form) to reduce the risk of injury at all times.
- Once you have finished a set, gently place the weights on the floor - don't drop them. Otherwise, you could injure yourself or people nearby.
- Don't train if you are over-tired or feeling ill.
- Don't try to train through an injury.
- Muscle needs time to repair and grow after a workout. A good rule of thumb is to rest the muscle group for at least 24 hours before working the same muscle group again.



FIND YOUR FITNESS

Mondays

Boot Camp MPS
6:00-7:00am
Sally Greenwood

F.I.T. MFC

6:30-7:15am
Roland Mash

Reformer Pilates PIL
7:30-8:20am
Julie La Bruyere

Pilates Mat PIL
9:00-9:50am
Julie La Bruyere

F.I.T. MFC

12:00-12:45pm
Craig Burrell

Reformer Pilates PIL
12:00-12:50pm
Julie La Bruyere

Cardio Blast MPS
12:00-12:45pm
Sue Horton

Back to Basics MPS
-MEN ONLY-
12:20-1:00pm
Matt Burrell

Tuesdays

Weights & Cardio Circuit MFC
6:00-7:00am
Sally Greenwood

F.I.T. MFC

6:30-7:15am
Roland Mash

F.I.T. MFC

-WOMEN ONLY-
6:30-7:30am
Matt Burrell

Reformer Pilates PIL
7:30-8:20am
Julie La Bruyere

Extreme Body Sculpt WFC
9:00-10:00am
Sally Greenwood

Abs Express WFC
10:00-10:30am
Sally Greenwood

Reformer Pilates PIL
11:00-11:50am
Julie La Bruyere

Barre It! Express YS
11:30-12:00 noon
Sue Horton

Abs Express MPS
11:45am-12:15pm
Roland Mash

Reformer Pilates PIL
12:00-12:50pm
Julie La Bruyere

F.I.T. MFC

12:00-12:45pm
Matt Burrell

Kettle Bells Express MPS
12:20-12:50pm
Roland Mash

Yoga YS

5:00-6:00pm
Alexis Ackel

Wednesdays

Weights & Conditioning MPS
6:00-7:00am
Sally Greenwood

F.I.T. MFC

6:30-7:15am
Roland Mash

Reformer Pilates PIL
7:30-8:20am
Julie La Bruyere

Pilates Mat PIL
9:00-9:50am
Julie La Bruyere

Trinity Trails/Walk/Run
8:30-9:30am
Sally Greenwood

Barre It! YS

9:00-9:50am
Sue Horton

Reformer Pilates PIL
-MEN ONLY-
10:45-11:35am
Julie La Bruyere

Reformer Pilates PIL
12:00-12:50pm
Julie La Bruyere

Cardio Blast MPS
12:00-12:45pm
Sue Horton

Yoga YS

12:00-1:00pm
Shannon Jones

F.I.T. MFC

12:00-12:45pm
Craig Burrell

Back to Basics MFC
-MEN ONLY-
12:20-1:00pm
Matt Burrell

Reformer Pilates PIL
5:30-6:20pm
Sandy Mellina

Thursdays

Spin MFC
6:00-6:50
Sally Greenwood

F.I.T. MFC

6:30-7:15am
Roland Mash

F.I.T. MPS

-WOMEN ONLY-
6:30-7:30am
Matt Burrell

Abs & More YS
6:50-7:15am
Sally Greenwood

Reformer Pilates PIL
7:30-8:20am
Julie La Bruyere

Extreme Body Sculpt WFC
9:00-10:00am
Sally Greenwood

Abs Express WFC
10:00-10:30am
Sally Greenwood

Reformer Pilates PIL
11:00-11:50am
Julie La Bruyere

Barre It! Express YS
11:30-12:00 noon
Sue Horton

Abs Express MPS
11:45am-12:15pm
Roland Mash

Reformer Pilates PIL
12:00am-12:50pm
Julie La Bruyere

F.I.T. MFC

12:00-12:45pm
Craig Burrell

Kettle Bells Express MPS
12:20-12:50pm
Roland Mash

Yoga YS

5:00-6:00pm
Alexis Ackel

Fridays

Boot Camp MPS
6:00-7:00am
Sally Greenwood

F.I.T. MFC

6:30-7:15am
Roland Mash

F.I.T. MPS

-WOMEN ONLY-
6:30-7:30am
Matt Burrell

Pilates Mat PIL
9:00-9:50am
Sandy Mellina

Reformer Pilates PIL
10:30-11:30am
Sandy Mellina

F.I.T. MFC

12:00-12:45pm
Roland Mash

Spin MFC

12:15-1:00pm
Angela Fox

Saturdays

Yoga YS
10:15-11:15am
Alexis Ackel

Reformer Pilates:

\$15/class

\$144/12 classes

\$240/24 classes

Everyone must have (3) catch up classes in order to take Reformer Pilates

F.I.T. (Men or Women)

\$6.25/single class

\$50/8 classes

\$85/unlimited classes

ALL CLASSES ARE COED UNLESS SPECIFIED

City Club reserves the right to cancel or reschedule any class without prior notice. Call (817) 878-4094 for more information.

The location of the class is with the class name. A legend is at the bottom. If you have any questions on a specific class please call 817.878.4094 for the Women's Fitness Center and 817.878.4016 for the Men's Fitness Center.

The classes highlighted in orange have a fee associated with them.

LEGEND

YS= Yoga Studio

MPS= Multi-Purpose Studio

PIL= Pilates Studio

WFC= Women's Fitness Center

MFC= Men's Fitness Center

MAY

POLICY REMINDERS

CANCELLATION POLICY. There is a 72-hour cancellation notice on all special events at the Club unless otherwise noted. If a cancellation is made after the 72-hour deadline, the member's account will be charged. We will do our best to confirm reservations. It is, however, the member's responsibility to cancel any reservations.

PHOTOGRAPHY POLICY. Members are encouraged to utilize the Club for photograph sittings. Due to security and scheduling issues, it is necessary to reserve a time and space in advance by contacting Catering Manager, Kelly Norvell at 817.878.4051. Unscheduled photography is not permissible.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Club Closed	1 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch BFF DAY IN THE FITNESS CENTERS	2 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	3 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	4 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner LOBSTER NIGHT	5 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner UNT One O'clock Lab Band Spring Showcase PAFW 7:30 pm Elgar's Enigma Variations: Strauss, Saint-Saens, & Elgar FWSO 7:30 pm  Friday Steak Night	6 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner Elgar's Enigma Variations: Strauss, Saint-Saens, & Elgar FWSO 7:30 pm
Club Closed	8 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch Tootsie PAFW 7:30 pm	9 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Tootsie PAFW 7:30 pm Plaid for Women®	10 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Tootsie PAFW 7:30 pm	11 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Tootsie PAFW 7:30 pm WHITAKER/ CHALK LUNCH & LEARN LOBSTER NIGHT	12 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Tootsie PAFW 7:30 pm Friday Steak Night	13 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner Tootsie PAFW 1:30 pm/ 7:30 pm
14 	15 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch	16 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	17 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	18 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Australia & New Zealand Wine Tasting & Buffet 5:30 – 8:00 pm	19 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Haydn: The Creation FWSO 7:30 pm Friday Steak Night	20 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner Haydn: The Creation FWSO 7:30 pm
Club Closed	22 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch	23 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	24 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	25 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner LOBSTER NIGHT	26 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Alice in Wonderland TBT 8:00 pm Friday Steak Night	27 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner Alice in Wonderland TBT 2:00 pm 8:00 pm
Club Closed	Club Closed	30 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	31 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner			

J U N E



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Summer HAPPY HOUR <i>June through August</i>				1 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner LOBSTER NIGHT	2 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner An Evening of Kodaly, Mozart, and Brahms FWSO 7:30 pm Friday Steak Night	3 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner
4 Club Closed	5 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch BFF DAY IN THE FITNESS CENTERS	6 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	7 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	8 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner WHITAKER/ CHALK LUNCH & LEARN LOBSTER NIGHT	9 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Christopher Cross & Air Supply UNTHSC 7:30 pm Friday Steak Night	10 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner
11 Club Closed	12 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch	13 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Plaid for Women®	14 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Carter Blood Care President's Room	15 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner LOBSTER NIGHT	16 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Friday Steak Night	17 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner
18 Club Closed	19 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch	20 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	21 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	22 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner German Wine Tasting & Buffet 5:30 pm – 8:00 pm	23 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Friday Steak Night	24 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner
25 Club Closed	26 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch	27 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Hadestown PAFW 7:30 pm	28 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Hadestown PAFW 7:30 pm	29 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Hadestown PAFW 7:30 pm LOBSTER NIGHT	30 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Hadestown PAFW 7:30 pm Friday Steak Night	

RESERVATIONS, PLEASE.

City Club Management and Staff always do their utmost to ensure your dining experience at the Club is the very best it can possibly be. Certain days, and times of day, are busier than others due to seasonal events and celebrations. Member reservations for lunch and dinner assist the Club in consistently providing the level of service you deserve. A telephone call to the Club's Receptionist at 817.878.4000, letting us know when you will be coming, how many are in your party, and whether you wish to dine in the Oak Room or the Terrace, will provide seamless enjoyment of your visit to City Club. Any special requests may also be made at this time.

GARAGE PARKING

As a privilege of membership, City Club provides complimentary parking for up to 3 hours in City Center Garages 1 and 2, which are attached via skybridge to the Bank of America Tower.

City Center Parking Garage Management establishes the schedule of parking fees for time over the complimentary 3 hours. After the complimentary 3 hours, the schedule of fees is:

- \$3 for 0-1 hr
- \$9 for 2-3 hrs
- \$6 for 1-2 hrs
- \$12 for 3-4 hrs
- \$7 for 2-2.5 hrs
- \$15 for over 4 hrs

Parking fees are paid when exiting the garage.

City Club will validate garage parking at the 3rd floor Reception Desk when members are dining at the Club. Parking may also be validated at each Fitness Desk in the Women's and Men's Fitness Centers. It is suggested members park in Garage 11 (Calhoun St. entrance) when visiting the Club.

CITY CLUB

F O R T W O R T H

downtown's business, fitness & social club

301 Commerce Street
Fort Worth, TX 76102

Operation Hours

Last reservation can be seated at 7:00 pm. Club closes at 8:00 pm.

The Terrace Room

Reservations 817.878.4000
reception@cityclubfw.com
Lunch Monday - Friday
11:30 am - 2:00 pm
Cocktails Tuesday - Saturday
4:00 pm - 8:00 pm
Dinner 4:00 pm - 8:00 pm

*The Oak Bar (Private Dining)

Reservations 817.878.4000
reception@cityclubfw.com
Lunch Tuesday - Friday
11:30 am - 2:00 pm
Dinner Tuesday - Saturday
4:00 pm - 8:00 pm

*Available by advanced reservation only

The Grill Room

Reservations 817.878.4000
reception@cityclubfw.com
Lunch Monday - Friday
11:30 am - 2:00 pm

Fitness Centers

Men's Fitness Center 817.878.4016
Monday - Friday: 5:00 am - 7:00 pm
Saturday: 8:00 am - 2:00 pm
Women's Fitness Center 817.878.4094
Monday - Friday: 5:00 am - 6:30 pm
Saturday: 9:00 am - 1:00 pm

Accounting

Paula Muller 817.878.4087
pmuller@cityclubfw.com

For Reservations and Information

Management Offices 817.878.4000
Monday - Friday 9:00 am - 5:00 pm

General Manager

Peggie Muir 817.878.4089
pmuir@cityclubfw.com

Membership Director

Debbie Rubin 817.878.4088
drubin@cityclubfw.com

Catering

Kim Keen 817.878.4028
kkeen@cityclubfw.com
Kelly Norvell 817.878.4051
knorvell@cityclubfw.com

The City Club is closed on
Sunday and Monday for Dinner,
except for special occasions.

City Club reserves the right to close the restaurants early if there are no reservations and no patrons.