

CITY CLUB

F O R T W O R T H

A News Magazine for Members of City Club

817.878.4000

www.cityclubfw.com

SEPTEMBER \ OCTOBER 2022

- CITY CLUB'S ANNUAL -

Scotch & Whiskey Tasting & Buffet

Featuring Single Malt & Blended Scotch and American Whiskeys and Bourbons

Thursday October 20, 2022

Ballroom and Terrace | 5:30 - 8:00

D I N N E R M E N U

APPETIZER STATION

Charcuterie and
Cheese Board

Candied Pepper Bacon

Ginger Snap Cookies
with Blue Cheese

DINNER BUFFET

Macaroni Pasta Salad
with bits of Smoked Brisket

Fried Cod
with Tartar Sauce

City Club Rubbed
Beef Tenderloin
with Brown Sugar and
Whiskey Onions

Whiskey Glazed Carrots

Potato Gratin
with Cabbage

DESSERT & COFFEE STATION

Assorted Chef's
Mini Desserts



Cost: \$45
plus tax and gratuity
Price includes
Tasting & Buffet

Reservation required for this Event

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



Peggie Muir
General Manager

MESSAGE FROM THE GENERAL MANAGER

Here's to hoping September and October are much cooler and more pleasant than the heat of this past summer! This issue of our newsmagazine is chock full of many new things for you to do here at City Club for this fall!

This is BIG NEWS: After almost 2 1/2 years, we are bringing back our complimentary **Lunch and Learn sessions** in partnership with **Whitaker Chalk Swindle & Schwartz PLLC!!** The firm will be presenting their **Lunch and Learn sessions** on **Thursday, September 8th** and **Thursday, October 13th**. Lunch is **free** to members and you will always learn something from these wonderful presentations from the professionals at **Whitaker Chalk!** You just need to make your reservations. **See page 4 for details.**

We are also bringing back **Plaid for Women IMPACT** at City Club. This is a lunch meeting where women gather to have meaningful conversations and to collaborate on whatever is important in their lives right now. All City Club women are invited. We meet the **2nd Tuesday of the month** and our 1st meeting is **Tuesday, September 13th** from 11:30 am to 1 pm **See page 9 for details.**

On **Wednesday, September 14th** there will be a **Dinner in the Wine Room** with special guest **Emiliano Monchiero**. This will sell out in minutes so get over to **page 8 for details** and make your reservation as quickly as possible!

On **Thursday, September 22nd**, we have our **famous wine tasting and buffet** at which we will be touring **Napa and Sonoma Valley wines**. These tastings are extremely popular and are always a sell-out. **See page 6 for details..**

We are offering a fun **Ladies Night Out** on **Thursday, September 29th** for the women members of City Club! We will have a jewelry designer showcasing and selling her unique creations and we will be taught by a professional make-up artist how to elevate our make-up. **See page 7 for details..**

Beginning on **October 1st**, The Chef is presenting the new **Fall and Winter Menus**. Come dine with us to check it out and come often! **See page 10 and 11 for details.**

On **Thursday, October 20th**, we have City Club's beloved and annual **Scotch and Whiskey tasting!** This tasting gives you a chance to sample wonderful Scotches and Whiskeys that you don't often have the opportunity to try. Buffet dining will be in the Ballroom. Reservations are required and this is always a sell-out so don't delay making your reservation. **See the front page for details.**

Looking ahead to November, we have a couple of "**Save the Dates**" on **page 12** which will be helpful for your calendar!

I love to hear from you so call me, email me or stop me in the Club and let me know what needs fixing or changing or improving (or just to get to know each other)! You can reach me at: 817.878.4089 desk, 817.925.0142 cell and pmuir@cityclubfw.com.

Peggie Muir
General Manager



In Memoriam

City Club, members, and staff extend their sincerest sympathy to the family of:

Dr. Roger W. Moore

GRILL MENU ONLINE!

Do you ever wonder what's on the menu in the Grill before heading out to lunch?



Enjoy!!

We post the day's menu every weekday by 10 am on our City Club website at www.cityclubfw.com under Member Dining/Grill Room. Scroll down until you can see it in red.

City Club has partnered with Carter Bloodcare and City Center as a site for blood donations.

They could use everyone's help in building back up their blood supply for Tarrant County. Sign up at:

https://ww3.greatpartners.org/donor/schedules/drive_schedule/129454

TUESDAY, SEPTEMBER 13, 2022

9:00 am - 2:30 pm, Bank of America Tower
301 Commerce Street, President's Room
Fort Worth, TX 76102



Event Cancellation Policy

Many members have asked about our cancellation policy, which is on the calendar page.

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.

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

Lobster Night

THURSDAYS

SOUP

Lobster Bisque
with Blue Lump Crab

ENTRÉE

Steak and Lobster Oscar
Grilled 4 oz. Prime New York Striploin
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

Our Lunch and Learn with Whitaker Chalk is back!

We're SO excited to have Whitaker Chalk back and graciously offering their complimentary Lunch and Learn series!

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



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, SEPTEMBER 8TH

*"New Federal Law on Arbitration of Disputes
Involving Sexual Harassment and Sexual Assault"*



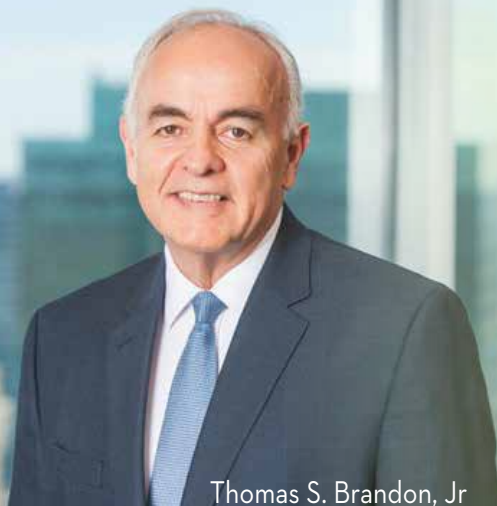
John Allen Chalk

THURSDAY, OCTOBER 13TH

"Update on Texas Law on Sexual Harrassment"

Reservations required. In order to guarantee space for all who want to attend, cancellations received less than 48 hours prior to the Luncheon will be charged \$17, plus tax and gratuity to member account.

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



Thomas S. Brandon, Jr



NEW TO THE CELLAR

From Wine Director Craig Halvorson, WSET II

2018 Long Shadows Feather Cabernet Sauvignon

Thanks to all of you who made it out to our Oregon and Washington State Wine Tasting last month, it was a lot of fun and the wines were fantastic! Keeping with that theme,

I would like to introduce you to a new wine in our Cellar from Long Shadows Vintners called Feather from the Columbia Valley in Washington State.

After 20 years building Chateau Ste. Michelle and its affiliate wineries into an international brand, Washington wine visionary Allen Shoup had a new vision: to create a group of ultra-premium wines, each with an exceptional winemaker, all working together to elevate Washington wine to true world-class status. The result is Long Shadows Vintners.

Feather is 100% Cabernet Sauvignon from the Weinbau and Wallula Vineyards and was made by Randy Dunn, famous Winemaker and owner of Dunn Vineyards in Napa Valley.

98 Points - Jeb Dunnuck

95 Points Antonio Galloni, Vinous

"The 2018 Feather spent 22 months in new French oak. It has a wonderfully pure nose of crème de cassis, new saddle leather, dried flowers, and tobacco that carries to

a medium to full-bodied mouth. Balanced and elegant, all while bringing plenty of fruit and structure."

- Jeb Dunnuck, Wine Critic

Some Interesting Facts about Washington State Wine Country

The Location: Washington State Wine Country has a "World-Class" location - This Wine growing area shares the latitude with some of the worlds' top wine regions. 46-to-49-degree latitude is a sweet spot for sunlight during the growing seasons.

The Dirt: The character of Washington's soil has been created over the course of 20,000 years, stemming from the largest documented catastrophic floods on record, known as the Missoula Floods. These Ice Aged floods, which covered Washington in 1,200 feet of water, deposited layers of silt, sand and gravel atop existing basaltic bedrock, forming an array of well-drained soils for Washington's vines to dig into and thrive.

The Temperature: Under a sunny, largely cloudless sky, Washington's long growing season features some of the largest day-to-night temperature fluctuations in the World. The hot days result in ripe fruit flavors and elegant tannins, while cool nights and a cool end to the growing season ensure fresh acidity and complex aromas.





Craig Halvorson

Wine and Beverage Director/Dining Room Manager, WSET II

Craig has organized two outstanding Tastings and Buffets for members' enjoyment in September and October. In September we will enjoy **Napa Valley** and in October we will enjoy **Whiskey and Bourbon** tasting.

NAPA VALLEY

Sonoma Wine Tasting & Buffet

THURSDAY, SEPTEMBER 22, 2022

5:30 pm – 8:00 pm

Ballroom and Terrace | \$35 + tax & gratuity, price includes Tasting & Buffet
Featuring White and Red Wines from the Napa Valley and Sonoma County

APPETIZER STATION

Charcuterie and Cheese Board

Warm Artichoke Dip

Smoked Salmon Crostini

Pumpnickel Toast

Chive Cream Cheese Spread

DINNER BUFFET

Pasta Salad

Shrimp, Fennel, and Apple

Salmon En crouete

Pepper Crusted Prime Ribeye

Creamy Horseradish Sauce

Asparagus

Romesco Sauce

Herbed Whipped Potatoes

DESSERT & COFFEE STATION

Assorted Chef's Mini Desserts



SEATING IS VERY LIMITED.

Advanced Reservation is Required,

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

Ladies Night Out!

Join us for a fun-filled evening with two things
a woman can't live without....jewelry and makeup!

Thursday, September 29, 2022 | 5:30 - 7:00 p.m.

We'll meet in the Fourth Floor Gallery and enjoy Wine and Hors d'oeuvres

\$25.00++ Member Charge (feel free to bring your friends!)

Tessie Pop Vintage Designs



We'll have Tess Spencer with @tessiepopvintage
bringing her Vintage jewelry.
TessiePopVintage Designs transforms high quality vintage
findings into heirloom jewelry.

With decades of creative experience and semiprecious
beads/stones and chains, we make one-of-a-kind earrings,
bracelets and necklaces.

We'll learn how to look fabulous and
maybe pick up a new bauble!



5 Ways to Elevate Your Makeup Application



What used to be Erin Blair's "side hustle" has become a full
time hair and makeup business in the D/FW area.

We first met Erin at City Club when she handled a
Bride's makeup and hair. What makes her great at her job
is her understanding of color, balance, proportion,
contrast and focal points....her EYE for beauty!

Erin will be here to discuss "5 Ways to Elevate Your Makeup
Application". She will provide a makeup demonstration and
show us "hacks" we can re-create.

Come with any of your makeup questions!
www.instagram.com/eblairmakeuphair/



DINNER IN THE WINE ROOM

WEDNESDAY, SEPTEMBER 14, 2022

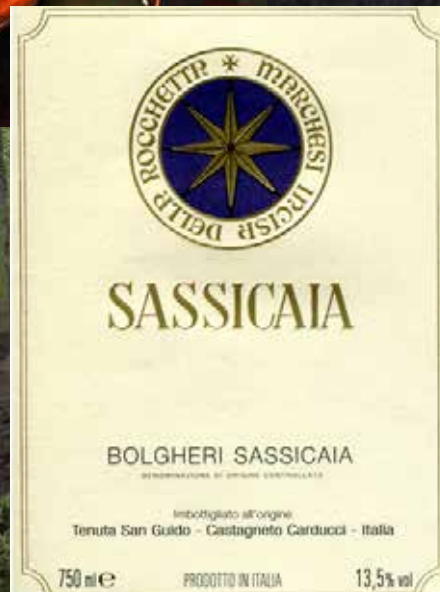
Reception 6:15 pm in the Oak Bar | Wine Dinner 6:45 pm in the Wine Room

\$150 + tax & gratuity



With Special Guest Emiliano Monchiero

Emiliano Monchiero is the Italian Portfolio Ambassador for Kobrand Wines. He is responsible for some of the biggest names in Italian Wine such as: Sassicaia, Oreno, Biserno (All of which we will be pouring!!). We are pairing these and many other Italian wines with an Incredible Dinner by Chef John Marquez. This will be a Premium Wine Dinner you don't want to miss.



SEATING IS VERY LIMITED.

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



Plaid
for Women®

There is something powerful about sitting at a table of strong, gifted, unique women who share their experience.

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

We've all been navigating life in the middle of unrivaled once-in-a-lifetime experiences alone which has left us disconnected, detached and cut off.

Let's get together!

**On Tuesdays, September 13th and October 11th
from 11:30 a.m. to 1:00 p.m. at City Club**

**HERE'S WHAT WOMEN ARE SAYING ABOUT
MEETING FOR LUNCH WITH PLAID IMPACT:**

"It's the highlight of my day."

"I always feel empowered."

"I feel valued and inspired."

We are swinging the doors wide open to invite any female City Club member to join us for lunch.

Expect to have meaningful conversations with a great deal of collaboration around a table with a handful of impressive women.

This event is for women only.

Members and their guests may make reservations at

817.878.4000 or reception@cityclubfw.com

\$27.00 inclusive





City Club Executive
Chef Gilbert Rivera


City Club Kitchen

Chef Gilbert Rivera and his culinary staff have developed these outstanding menu selections, utilizing an abundance of fresh seasonal ingredients.


Fall & Winter Lunch Menu


SALADS

MESCLUN HOUSE SALAD | 11 
HERB MARINATED HEIRLOOM TOMATOES, RED ONIONS,
CHAMPAGNE LEMON DIJON DRESSING, ARTISAN BREAD CRISP



LARGE WEDGE SALAD | 12 
ICEBERG LETTUCE, BABY 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

 BABY SPINACH SALAD | 12
BABY SPINACH, CRANBERRIES, DICED BUTTERNUT,
FETA, SLICED APPLE
FIG VINAIGRETTE

 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:

 GRILLED CHICKEN | 9
 GRILLED JUMBO SHRIMP | 13

 GRILLED SALMON | 13
 SLICED GRILLED SIRLOIN | 22

SOUPS | 9

SOUP OF THE DAY

CHICKEN TORTILLA SOUP

OMELETS | 16

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

CHICKEN POT PIE


 CRAB STUFFED SHRIMP
WITH ROASTED BUTTERNUT SAUCE

 MINI SEARED SALMON
ON A BED OF CRANBERRY RISOTTO

CHICKEN FRIED STEAK
PEPPERED GRAVY

ENTREES

BLACKENED CHICKEN BREAST TUSCAN | 26
RIGATONI PASTA, ROASTED GARLIC AND
PARMESAN AND CREAM SAUCE

 VERLASSO SALMON | 28
GRILLED OR BLACKENED
WITH MASHED POTATOES AND MIXED VEGETABLES

 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

PHILLY CHEESE STEAK SANDWICH | 18
THINLY SLICED BEEF TENDERLOIN, SWISS CHEESE,
JULIENNE BELL PEPPER, ON A HOAGIE BUN WITH AU JUS

ROASTED VEGETABLE WRAP | 17
DICED MIXED VEGETABLES AND
PESTO MAYONNAISE IN A SPINACH TORTILLA

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 RAISIN TOAST

CORDON BLEU CHICKEN SANDWICH | 16
CHICKEN BREAST, SMOKED HAM, AND
SWISS CHEESE ON SOURDOUGH BREAD

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)


 This symbol indicates that this item is GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Fall & Winter Dinner Menu

APPETIZERS

FRIED CALAMARI AND CAPERS | 13
WITH TARTAR SAUCE

 CITY CLUB JUMBO SHRIMP COCKTAIL | 16
HORSERADISH COCKTAIL SAUCE, LEMON WEDGE

 CAVIAR DEVILED EGGS | 17

SEABASS POPPERS | 20
WITH SWEET CHILI SAUCE

DUCK CONFIT VOL-AU-VENT | 15

SUSHI | 18

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

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

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

SPICY SMOKED SALMON ROLL
SWEET PICKLED FRESNO PEPPERS, 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 CAESAR DRESSING

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

 WEDGE ICEBERG SALAD | 12
ICEBERG LETTUCE, BABY HEIRLOOM TOMATOES,
APPLEWOOD SMOKED BACON,
CHIVES, STELLA BLEU CHEESE CRUMBLES AND
CREAMY BLEU CHEESE DRESSING

 ROASTED BUTTERNUT SQUASH AND SPINACH SALAD | 12
DRIED CRANBERRIES, PECANS,
FETA CHEESE CRUMBLES AND SLICED APPLES
MAPLE VINAIGRETTE

 This symbol indicates that this item is GLUTEN FREE


Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

PASTA

SHRIMP PASTA ALLA VODKA | 28
CRUSHED TOMATOES, HEAVY CREAM, RED PEPPER FLAKES,
VODKA SAUCE, PECORINO ROMANO CHEESE, RIGATONI PASTA

SEAFOOD


 VERLASSO SALMON | 28


 FISH OF THE DAY | 30
GRILLED, SEARED, OR BLACKENED


LEMON CRUSTED CHILEAN SEA BASS | 52
HERBED BEURRE BLANC SAUCE

STEAKS

 CUT TO ORDER GRILLED BEEF TENDERLOIN
MARKET PRICE
(4 oz and up)

 8 OZ GRILLED NEW YORK PRIME STRIPLOIN | 37

 12 OZ PRIME RIBEYE | 52

 SURF AND TURF | 49
GRILLED 5 OZ BEEF TENDERLOIN AND
GARLIC BUTTER JUMBO PRAWNS

TOPPINGS:

PRAWNS | 9


STILTON BLEU CHEESE | 6

RED WINE CARAMELIZED ONIONS | 4

SAUCE CHOICES:

BEARNAISE, HORSERADISH CREAM SAUCE, OR
CITY CLUB STEAK SAUCE

GAME MEATS


 SEARED COLORADO LAMB CHOPS | 52
With Mint Jelly


 DUCK LEG CONFIT | 40
WITH RED CURRENT SAUCE


POULTRY

 ROASTED HALF LEMON AND GARLIC CHICKEN | 28

VEGETABLES


 SAUTÉED JUMBO ASPARAGUS
CREAMY SPINACH


 ROASTED BRUSSELS SPROUTS
WITH SWEET PEPPERS AND BACON

 SAUTÉED CREMINI MUSHROOMS
PARMESAN CRUSTED ROMA TOMATOES

STARCHES

 TWICE BAKED POTATO

 GRILLED SWEET POTATOES

 TRUFFLE SCENTED FRENCH FRIES

RICE PILAF WITH BOOZY FRUIT COMPOTE
MAC AND CHEESE
(BLUE CHEESE, BACON OR JALAPENO)

Coming Soon!



SAVE THE DATE FOR NOVEMBER 10, 2022

FIFTH ANNUAL *Entertaining For The Holidays*

5:30 - 7:30 pm

Notice we've changed the name from "Home" to "Entertaining" for the Holidays. This year we're having our favorite floral designer, Kelly Norvell, Social Catering Manager, but adding Craig Halvorson, Wine Director and Chef Gilbert to the mix. All 3 of these professionals are going to show you THREE holiday goodies from their area of expertise! All of them will be focused on Fall/Holidays/New Year's Eve.

Craig will start us off with 3 different cocktails; showing you how to make each one and of course make one for everyone - then send you on your way to have Chef Gilbert show you 3 heavy hors d'oeuvres for entertaining which you'll get to try; and last (but certainly not least) Kelly will have 3 small floral accents and show you how to make one of them. We'll have recipes for all 3 categories to take home!

SAVE THE DATE! **GM Financial Parade of Lights!**



Lights. Camera...Christmas!
SUNDAY, NOVEMBER 20, 2022 - 6:00 PM

The GM Financial Parade of Lights begins at 6:00 PM at the intersection of Weatherford and Throckmorton Streets.

Over 100 floats are being prepared for this year's procession.

We will once again have our traditional Parade of Lights Buffet at City Club. As you know we have the best seats in the house to watch the parade! Chef Gilbert has come up with a delicious buffet your entire family will enjoy.

Call for reservations (they fill up fast!) at 817.878.4000.

HOLIDAYS ARE AROUND



THE CORNER

Dates are going fast and rooms are being reserved, so now is the time to book your space!

We have the perfect private event space for your corporate party or family gathering and we can provide space for social distancing.

Please contact Kelly Norvell at 817.878.4051 or knorvell@cityclubfw.com.

BNSF Popular Entertainment Series AT THE BASS

There are fantastic shows for September and October! Tell Craig or his staff you're attending a performance and receive a **COMPLIMENTARY GLASS OF CHAMPAGNE!**
(One for each ticket holder).



OCT
3



OCT
15

OCT
19



The Fort Studio

High end studio in the heart of Fort Worth.

Inside the City Center Towers-
privacy, valet and experienced talent await.

301 Commerce St. Ste. 125 Fort Worth, TX 76102

Open until 5:00 pm

+1 682-224-6286

thefortstudio@yahoo.com

<https://the-fort-studio.square.site/>

<http://www.fwfortstudio.com>

Instagram: fwfortstudio/

Meet the owner of the new Salon "The Fort" on the street level of the Bank of America Tower. **Jaclyn Sims** has been open a few months now and we're so excited to have her helping our members with their salon needs. And as before, you can charge your service to your member account!

WELCOME NEW MEMBERS

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

Chad M. McNeal

Amon G. Carter Foundation

Kathy Powell

Ulterra Drilling

Teri Foreman

Ulterra Drilling

Joel East

UBS Financial Services

Karin & Rick Sanchez

Whitaker Chalk (Rick)

Joseph Kline

Jeff McCurry

Southwest Flooring Distributors

Christopher Castillo

Tarrant Co. Sheriffs Office

Donald Teller

Crestline Investors

Adam Caputo

TEP Barnett USA, LLC

Megan Sanders

Bourland, Wall & Wenzel, P.C.

Nancy Hallman

Austin T. Siewert

TPG Capital

Nathan Snodgrass

Crestline Investors

Happy Retirement after
28 Years!



We will certainly miss **Reuben Abalos!** He has been with City Club in the Engineering and Maintenance Department for 28 years! If there's painting to be done, furniture to be repaired or created, light bulbs out (there are a LOT of lights in this Club), errands to run or sinks and drains to unplug...just about anything you can think of in the maintenance world and beyond, Reuben handles it. If you've ever admired the lovely ivory bar in the Ballroom it is thanks to Reuben for making it! He is retiring on Friday, September 30, 2022. When asked what he was going to do when he retires, he assured us he wouldn't be sitting at home watching TV. He is a pro at furniture finishing and at one time he had 22 pieces of furniture he was working on in his garage... needless to say he doesn't park his cars in the garage! He will continue that as well as painting houses which he's also done for many years. Apparently, he just didn't understand the word "retire". **Best of luck to you, Reuben!**



We also welcomed Reuben's replacement in late August. **Steve Morgan** comes to us from the Engineering Department of Sundance Square. Their loss...our gain! Steve has been working in the Engineering Maintenance field since 1987. He had a 10-year stint with the Radison Plaza Hotel, 8 years with Lone Star Park and 17 years with Sundance Square helping maintain 35 blocks of downtown Fort Worth. He has been working with Reuben and Paul, our other Engineer, learning the ins and outs of our facilities. Steve also plays softball in a league of 18-40 year old men. This is a challenging league and he is very proud he keeps those young'uns on their toes! He is a seasoned professional and we are so happy he is here and we are looking forward to him helping take care of your beautiful City Club!

FITNESS FOR YOU!

WE ARE EXCITED TO BRING BACK SPIN CLASSES TO THE CLUB!

We are now offering Spin Classes at these times and we hope to see you there.

Monday and Wednesday	noon to 12:45 pm
Thursday	6:00 am to 6:50 am
Friday	12:15 to 1:00 pm

HERE ARE EIGHT BENEFITS OF SPIN CLASS AND THE REASONS YOU SHOULD GIVE IT A TRY.

It's Easy On The Joints | Decreases Stress | Burns Calories
Improves Strength | Builds Mental Strength | Strengthens Core
Gives Sense of Community | Promotes a Healthy Heart



FITNESS FOR YOU!

REFORMER AND MAT PILATES CLASSES!

If Spinning isn't right for you consider our Reformer Pilates/Mat Pilates Classes!

We have 18 Pilates classes per week.

Both **Julie La Bruyere** and **Sandy Mellina** teach and would love to have you join them!

Julie and Sandy are offering a Complimentary Fundamentals Class for Reformer Pilates in September.

- Only 6 spots are available per class
- For members who are not currently enrolled in a Pilates Class
- See sign up sheet at Men's and Women's Fitness desks.
- Limited to a maximum of 2 complimentary classes



Julie La Bruyere

Julie's Fundamental Class

is 9.12.22 at 11:00 am

Sign up in the Women's or Men's Fitness Centers.



Sandy Mellina

Sandy's Fundamental Class

is 9.29.22 at 5:00 pm

Why Try Pilates?

Some of the Benefits are:

- Increased muscle strength and tone
- Balanced muscular strength
- Improved stabilization of your spine
- Improved posture, strengthening and lengthening
- Improved physical coordination and balance
- Increased lung capacity and circulation

If you have any questions please call the Women's Fitness Center at 817.878.4094



FIND YOUR FITNESS

Mondays	Tuesdays	Wednesdays	Thursdays	Fridays	Saturdays
<p>Boot Camp MPS 6:00-7:00am Sally Greenwood</p> <p>Reformer Pilates PIL 6:30-7:20am Julie La Bruyere</p> <p>F.I.T. MFC 6:30-7:15am Roland Mash</p> <p>Reformer Pilates PIL 7:30-8:20am Julie La Bruyere</p> <p>Pilates Mat PIL 9:00-9:50am Julie La Bruyere</p> <p>F.I.T. MFC 12:00-12:45pm Roland Mash</p> <p>Spin MFC 12:00-12:45pm Rachelle Wagner</p> <p>Reformer Pilates PIL 12:00-12:50pm Julie La Bruyere</p> <p>Cardio Blast MPS 12:00-12:45pm Sue Horton</p> <p>Back to Basics MPS -MEN ONLY- 12:20-1:00pm Matt Burrell</p>	<p>Weights & Cardio Circuit MFC 6:00-7:00am Sally Greenwood</p> <p>F.I.T. MFC 6:30-7:15am Roland Mash</p> <p>F.I.T. MFC -WOMEN ONLY- 6:30-7:30am Matt Burrell</p> <p>Reformer Pilates PIL 7:30-8:20am Julie La Bruyere</p> <p>Extreme Body Sculpt WFC 9:00-10:00am Sally Greenwood</p> <p>Abs Express WFC 10:00-10:30am Sally Greenwood</p> <p>Reformer Pilates PIL 11:00-11:50am Julie La Bruyere</p> <p>Barre It! Express YS 11:30-12:00 noon Sue Horton</p> <p>Abs Express MPS 11:45am-12:15pm Roland Mash</p> <p>Reformer Pilates PIL 12:00-12:50pm Julie La Bruyere</p> <p>F.I.T. MFC 12:00-12:45pm Matt Burrell</p> <p>Kettle Bells Express MPS 12:20-12:50pm Roland Mash</p> <p>Yoga YS 5:00-6:00pm Alexis Ackel</p>	<p>Weights & Conditioning MPS 6:00-7:00am Sally Greenwood</p> <p>Reformer Pilates PIL 6:30-7:20am Julie La Bruyere</p> <p>F.I.T. MFC 6:30-7:15am Roland Mash</p> <p>Reformer Pilates PIL 7:30-8:20am Julie La Bruyere</p> <p>Pilates Mat PIL 9:00-9:50am Julie La Bruyere</p> <p>Trinity Trails/Walk/Run 8:30-9:30am Sally Greenwood</p> <p>Barre It! YS 9:00-9:50am Sue Horton</p> <p>Reformer Pilates PIL -MEN ONLY- 10:45-11:35am Julie La Bruyere</p> <p>Spin MFC 12:00-12:45pm Sally Greenwood</p> <p>Reformer Pilates PIL 12:00-12:50pm Julie La Bruyere</p> <p>Cardio Blast MPS 12:00-12:45pm Sue Horton</p> <p>Yoga YS 12:00-1:00pm Shannon Jones</p> <p>F.I.T. MFC 12:00-12:45pm Roland Mash</p> <p>Back to Basics MFC -MEN ONLY- 12:20-1:00pm Matt Burrell</p> <p>Reformer Pilates PIL 5:30-6:20pm Sandy Mellina</p>	<p>Spin MFC 6:00-6:50 Sally Greenwood</p> <p>F.I.T. MFC 6:30-7:15am Roland Mash</p> <p>F.I.T. MPS -WOMEN ONLY- 6:30-7:30am Matt Burrell</p> <p>Abs & More YS 6:50-7:15am Sally Greenwood</p> <p>Reformer Pilates PIL 7:30-8:20am Julie La Bruyere</p> <p>Extreme Body Sculpt WFC 9:00-10:00am Sally Greenwood</p> <p>Abs Express WFC 10:00-10:30am Sally Greenwood</p> <p>Reformer Pilates PIL 11:00-11:50am Julie La Bruyere</p> <p>Barre It! Express YS 11:30-12:00 noon Sue Horton</p> <p>Abs Express MPS 11:45am-12:15pm Roland Mash</p> <p>Reformer Pilates PIL 12:00am-12:50pm Julie La Bruyere</p> <p>F.I.T. MFC 12:00-12:45pm Matt Burrell</p> <p>Kettle Bells Express MPS 12:20-12:50pm Roland Mash</p> <p>Yoga YS 5:00-6:00pm Alexis Ackel</p>	<p>Boot Camp MPS 6:00-7:00am Sally Greenwood</p> <p>F.I.T. MFC 6:30-7:15am Roland Mash</p> <p>F.I.T. MPS -WOMEN ONLY- 6:30-7:30am Matt Burrell</p> <p>Pilates Mat PIL 9:00-9:50am Sandy Mellina</p> <p>Reformer Pilates PIL 10:30-11:30am Sandy Mellina</p> <p>F.I.T. MFC 12:00-12:45pm Roland Mash</p> <p>Spin MFC 12:15-1:00pm Angela Fox</p>	<p>Yoga YS 10:15-11:15am Alexis Ackel</p>
<p>LEGEND</p> <p>YS= Yoga Studio</p> <p>MPS= Multi-Purpose Studio</p> <p>PIL= Pilates Studio</p> <p>WFC= Women's Fitness Center</p> <p>MFC= Men's Fitness Center</p>					
<p>ALL CLASSES ARE COED UNLESS SPECIFIED</p> <p>FEE FOR CLASSES SHOWN IN ORANGE BOXES</p>					
<p>City Club reserves the right to cancel or reschedule any class without prior notice. Call (817) 878-4094 for more information.</p>					
<p>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.</p> <p>The classes highlighted in orange have a fee associated with them. Please call the Men or Women's Fitness Center for the rates for the Reformer Pilates and F.I.T. Classes as well as rates for one-on-one training with our Certified Trainers.</p>					

SEPTEMBER

Sunday Monday Tuesday Wednesday Thursday Friday Saturday

CITY CLUB WILL BE CLOSED ON
MONDAY SEPTEMBER 5, 2022
FOR LABOR DAY

CITY CLUB WILL BE CLOSED ON MONDAY SEPTEMBER 5, 2022 FOR LABOR DAY						
				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 Queens of Soul FWSO 7:30 pm Friday Steak Night	3 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner Queens of Soul FWSO 7:30 pm
4 Club Closed	5 Club Closed Happy Labor Day 	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 A New Musical Era Begins: Brahms, Beethoven, and Schubert FWSO 7:30 pm Friday Steak Night	10 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner A New Musical Era Begins: Brahms, Beethoven, and Schubert FWSO 7:30 pm
11 Club Closed	12 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch BFF DAY IN THE FITNESS CENTERS	13 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Carter Blood Care Blood Drive 9:00 am – 2:30 pm President's Room	14 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner  Dinner in the Wine Room with Special Guest Emiliano Monchiero 6:15-10pm	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 Dancing with the FWSO Stars FWSO 11:00 am
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  Napa Valley & Sonoma Wine Tasting & Buffet (5:30 – 8pm)	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	28 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	29 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner LOBSTER NIGHT	30 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Cirque du Ballet TBT 8:00 pm Friday Steak Night	

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.

OCTOBER

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner Cirque du Ballet TBT 2:00 & 8:00 pm
2 Club Closed	3 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch BFF DAY IN THE FITNESS CENTERS	4 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	5 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	6 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner LOBSTER NIGHT	7 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Rachmaninoff's Thirds FWSO 7:30 pm Friday Steak Night	8 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner Rachmaninoff's Thirds FWSO 7:30 pm
9 Club Closed	10 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch	11 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	12 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	13 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner WHITAKER/ CHALK LUNCH & LEARN LOBSTER NIGHT	14 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner A Trip to Harlem: Bernstein, Ellington, Gershwin, and Douglas J. Cuomo, FWSO 7:30 pm Friday Steak Night	15 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner A Trip to Harlem: Bernstein, Ellington, Gershwin, and Douglas J. Cuomo, FWSO 7:30 pm
16 Club Closed	17 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch	18 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Cliburn International Amateur Competition Final Round Cliburn 7:00 pm	19 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner R.E.S.P.E.C.T. PAFW 7:30 pm	20 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner City Club Annual Scotch & Whiskey Tasting & Buffet (5:30 – 8pm)	21 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Rodgers and Hammerstein Celebration FWSO 7:30 pm Friday Steak Night	22 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner Rodgers and Hammerstein Celebration FWSO 7:30 pm
23 / 30 Club Closed	24 / 31 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch	25 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	26 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	27 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner LOBSTER NIGHT	28 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner A Trip to St. Petersburg: Glinka, Glazunov, and Tchaikovsky FWSO 7:30 pm Friday Steak Night	29 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner A Trip to St. Petersburg: Glinka, Glazunov, and Tchaikovsky FWSO 7:30 pm

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 2.5-3 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

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