- CITY CLUB'S ANNUAL -

SCOTCH & WHISKEY TASTING & BUFFET

Featuring Single Malt & Blended Scotch and American Whiskeys and Bourbons

Thursday, October 19, 2023

Tasting: 5:30-7:00pm | Buffet Open: 6:00-8:00pm



DINNER MENU

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 Prime NY Striploin Brown Sugar and Creamy Horseradish Sauce

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



Craig Halvorson General Manager

MESSAGE FROM THE GENERAL MANAGER

I wanted to start out this first message to our membership by saying thank you for all of the congratulatory communications I have received since the announcement of my new position. We all have so many memories at the Club since that young 24-year-old was pouring wine at a dinner party in the Wine

Room 28 years ago (see picture below, that kid was serious about his pouring technique!!).



During all of those years, I have been so honored to have served so many of your families, friends, and business partners. We have shared so many great memories together over the years: graduation dinners, company parties, weddings, retirement parties, holiday parties, birthdays, and anniversaries. I am so fortunate to have been a part of so many great moments we all have shared together.

Thank you for entrusting the City Club with these important events in your lives.

Ok, Let's get down to business!

September is kicked off with two great member events. The first is our **Sonoma & Napa Valley Wine Tasting and Buffet** on **Thursday, September 21st** at **5:30pm**. The following week, Plumpjack Winery will be

CITY CLUB WILL BE CLOSED ON MONDAY, SEPTEMBER 4 FOR LABOR DAY here for an exclusive "Dinner in the Wine Room" with special guest Tia Green, Brand Ambassador from Plumpjack. Chef John Marquez will prepare an amazing dinner perfectly paired with the Plumpjack owned collection of wines. Seating is limited so reserve your seat early.

We have two of our signature events headlining in October. October 13th we are having another Chef's Table. You will be dining in the kitchen as the Chef's prepare a gourmet four course meal perfectly paired with wines. Limited seating, so please reserve your spot. On October 19th we are having our Annual Scotch and American Whiskey Tasting & Buffet. This is a great opportunity to taste a few new scotch and bourbon selections you may not have tried before.

Please read through the news magazine and check out all of the events and happenings we have going on at the Club during September & October. Don't forget every Thursday night in the Terrace Room we have our Lobster Dinner Special, it really is a fabulous meal at a good price. And of course, we finish off each work week with our Friday Night Steak Special, as many of you call it – "the best steak deal in town" – I tend to agree, but don't forget the managers Special Bottle of Wine to round out the perfect dinner.

Thank You, See you around the Club!

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.

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, SEPTEMBER 14

"Your Trade Secrets and
How to Protect Them"

Decker Cammack





THURSDAY, OCTOBER 12

"Answers to Common
Consumer Questions"

Caleb Moore

Reservations required.

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



\$42.00 (plus tax and gratuity)



Every Friday Night at the ClubChoice of First Course:

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



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



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

CAESAR SALAD | 10

Seasoned Croutons,
Pecorino Romano Cheese and House Caesar Dressing

Mesclun House Salad | 11

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

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

BABY SPINACH SALAD | 12

ROASTED BUTTERNUT SQUASH, CRANBERRIES, FETA CHEESE, AND CARAMELIZED PECANS BALSAMIC FIG VINAIGRETTE

ADD TO YOUR SALAD:

GRILLED CHICKEN | 9
GRILLED JUMBO SHRIMP | 13

GRILLED SALMON | 13
SLICED GRILLED SIRLOIN | 22

COBB SALAD | 16

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

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
FLAKEY CRUST, DICED CHICKEN AND
MIXED VEGETABLES IN A CREAMY SAUCE

MINI BLACKENED SALMON
ON A BED OF DIRTY RICE

BEEF SHORT RIB MACARONI & CHEESE

CHICKEN FRIED STEAK
PEPPERED GRAVY AND MASHED POTATOES

ENTREES

JUMBO SHRIMP PASTA ALLA VODKA | 24 Crushed Tomatoes, Heavy Cream, Red Pepper Flakes, Vodka, Pecorino Romano Cheese, Rigatoni Pasta

GRILLED LEMON CHICKEN BREAST | 26
VEGETABLE COUSCOUS, ARUGULA SALAD AND LEMON MUSTARD SAUCE

GRILLED OR BLACKENED
WITH MASHED POTATOES AND MIXED VEGETABLES

FRESH FISH OF THE DAY | 30
WITH MASHED POTATOES AND MIXED VEGETABLES

SANDWICHES

SERVED WITH FRENCH FRIES OR SWEET POTATO FRIES

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 ON CROISSANT, WHITE OR WHEAT BREAD

GRILLED VEGETABLE CESAR WRAP
MIXED VEGETABLES AND ARTISAN GREENS
WRAPPED IN A CHIPOTLE TORTILLA

B.L.T.E. | 17

BACON, LETTUCE, TOMATO, AND FRIED EGG ON WHOLE GRAIN BREAD

TALIAN BEEF SANDWICH | 18
THINLY SLICED BEEF, BELL PEPPERS, ONIONS,
PEPPERONCINI AND PROVOLONE CHEESE
ON A CRUSTY ROLL OR HOAGIE 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)



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 RINGS AND CAPERS | 13
WITH TARTAR SAUCE

GRILLED CHICKEN QUESADILLA | 13
WITH PICO DE GALLO, SOUR CREAM, AND GUACAMOLE
SUBSTITUTE VEGETABLES | 10 SUBSTITUTE SHRIMP OR BEEF | 16

© CREAMY GARLIC MUSHROOM CAPS | 14

CITY CLUB CRUNCH SUSHI ROLL | 15 CRAB, SMOKED SALMON, CAVIAR, AVOCADO, CUCUMBER, AND CITRUS AIOLI

© CITY CLUB JUMBO SHRIMP COCKTAIL | 16 COCKTAIL SAUCE AND LEMON WEDGE

TEMPURA LOBSTER DEVILED EGGS | 17
WITH PICKLED SHALLOTS

FLAT BREAD PIZZA

CALIFORNIA CHICKEN | 14

SPICY SOPPRESSATA | 14

BLACK AND BLUE STEAK | 17

SOUPS 9

SOUP OF THE DAY

CHICKEN TORTILLA SOUP
TORTILLA STRIPS, AVOCADO, AND MONTEREY JACK CHEESE

SALADS

CITY CLUB CAESAR SALAD | 10 FRIED ANCHOVIES, HERBED CROUTONS, PECORINO ROMANO CHEESE AND HOUSE CAESAR DRESSING

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

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

GF) 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

JUMBO SHRIMP PASTA ALLA VODKA | 24 Crushed Tomatoes, Heavy Cream, Red Pepper Flakes, Vodka, Pecorino Romano Cheese, Rigatoni Pasta

SEAFOOD

SALMON | 28

CHEF'S FISH OF THE DAY | 26
GRILLED, SEARED, OR BLACKENED

6 OZ LEMON CRUSTED CHILEAN SEA BASS | 38

STEAKS OFF THE GRILL

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

@8 OZ GRILLED NEW YORK PRIME STRIPLOIN | 36

@ 12 OZ GRILLED PRIME RIBEYE | 50

ADD:

GF 3 GARLIC BUTTER JUMBO SHRIMP | 8
GF STEAK DIANE MUSHROOM CREAM SAUCE | 5

GAME MEATS

GF SEARED LAMB CHOPS | 48
with Mint Gremolata

POULTRY

GRILLED LEMON CHICKEN BREAST | 23

VEGETABLES

Sautéed Asparagus

GF CREAMY BABY SPINACH

© ROASTED BRUSSELS SPROUTS
WITH BALSAMIC AND BACON

GF CHARRED ZUCCHINI WITH PESTO

@ Sautéed Cremini Mushrooms

STARCHES

© TWICE BAKED POTATO
© ROASTED SWEET POTATOES
CRAB FRIED RICE
PARMESAN AND GARLIC FRENCH FRIES
MAC AND CHEESE

(Blue Cheese, Bacon or Jalapeno)

hets able is Friday October 13, 2023

Reception at 6:00 Dinner at 6:30

Come have dinner in the kitchen while the Chefs prepare you a delicious four-course meal paired with wines all while cooking for the Restaurant. This is a fun and interactive event with our amazing Chefs.

\$125 per person (Plus tax and gratuity)

Includes Champagne Reception, Dinner and Wine pairing

Reservations required - Limited Seating Please contact the Receptionist at 817.878.4000 or reception@cityclubfw.com.





MEMBER DINING AT THE CLUB

THE GRILL BUFFET

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





THE TERRACE **RESTAURANT & BAR**

Lunch served Monday - Friday 11:30 - 2:00

Cocktails & Dinner Tuesday - Saturday 4:00pm - Last seating at 7:00pm



Lunch served Tuesday - Friday 11:30 - 2:00

> Cocktails & Dinner Tuesday - Saturday 4:00pm - Last seating at 7:00pm

Dinner in the Uline Room





Tia Green, Brand Ambassador

Featuring Plumpjack Winery
With Special Guest Tia Green, Brand Ambassador

Thursday September 28, 2023

Reception at 6:30 Dinner at 7:00 \$150 per person

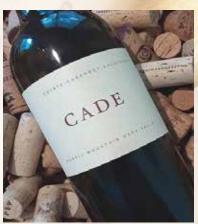
Please join us for an exclusive wine dinner featuring

PLUMPJACK WINERY

with Tia Green, Brand Ambassador.

We will taste thru the Plumpjack collection along with their portfolio of premium owned wineries while Chef John Marquez prepares a perfectly paired four course gourmet dinner.







Gathering friends for a holiday party or a cozy dinner?

GREAT FOOD, LIVELY CONVERSATION AND LASTING MEMORIES ARE WHAT CITY CLUB HAS PLANNED FOR YOU THIS HOLIDAY SEASON!



Family, friends and business partners come together during the holidays to celebrate! Make sure to make City Club part of the celebration! With new fall and winter menus and 11 different locations onsite to host events, we can be you and yours one-stop-shop for holiday gatherings! Make sure to place your reservations early so you can get the date and time you need.

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



SAVE THE DATE!

GM Financial Parade of Lights!

Lights. Camera...Christmas!
SUNDAY, NOVEMBER 19, 2023 - 6:00 PM

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

We will once again have our traditional Parade of Lights Buffet at City Club.

We have the best seats in the house to watch the parade! Call for reservations (they fill up fast!) at 817.878.4000.



BE SURE TO TAKE ADVANTAGE OF OUR RECIPROCAL CLUB PROGRAM. On business trips or vacation you have access to a multitude of high-end clubs at your disposal.

Heading to Surfside, FL for a little time away? Don't forget to utilize the reciprocal club program for a wonderful dining, exercise and activity experience at The Surf Club. Reciprocal clubs allow City Club members to visit partner clubs all over the country at no extra cost.

If you are travelling and would like to visit a reciprocal club please contact Matt Burrell at 817.878.4088 or mburrell@cityclubfw.com



New to the Cellar

From Craig Halvorson



This month I would like to introduce you to a handful of really amazing entry level Pinot Noirs we have added to our Wine Cellar. These are all priced under \$65 per bottle on the Restaurant Wine List and are drinking exceptionally well.

2021 Hartford Court Russian River Valley, California

Hartford Court Russian River Pinot Noir 2021 is a luxurious red wine that boasts of a complex bouquet of aromas and flavors. The wine's nose is filled with fragrant scents of black cherry, blueberry, black currant, allspice, and loam, which transition seamlessly into an explosion of flavors of wild raspberries, dark berries, and crushed rock minerality. The wine's dense entry is perfectly balanced by its sweet and juicy mouthfeel, which is further supported by acidity, silky tannins, and a subtle earthy finish.

2021 Archery Summit Dundee Hills Willamette Valley, Oregon

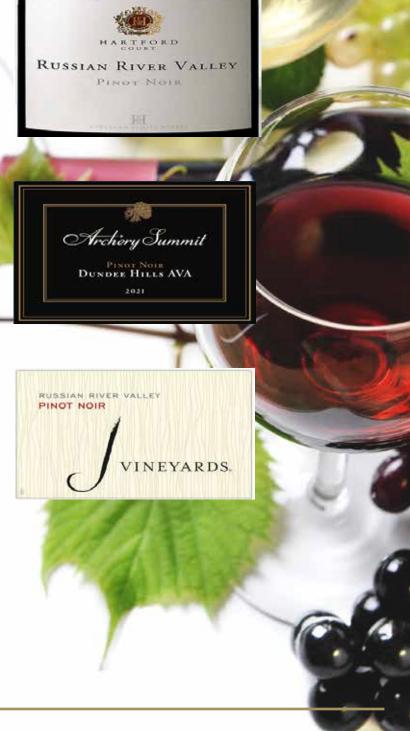
The 2021 Dundee Hills Pinot Noir touts all the hallmarks of our storied appellation. It begins with brambleberry, ripe rainier cherry, blackberry blossoms, cocoa powder, and spice on the nose. The palate is just as lively, with fresh, juicy red fruit backed by graceful tannins and acid. Finishing with spiced oak and a mouth-coating minerality, this wine is a case study in the magic of the Dundee Hills. 97 Points Decanter!

2021 J Vineyards Russian River valley, California

Crafted from up to 100 individual small lots, the appealing 2021 Russian River Valley Pinot Noir captures the classic characteristics of this renowned variety and region. Deeply layered and velvet-smooth, offering notes of perfectly ripe blackberry, black cherry, dark plum and cranberry that blend with hints of toast, spice, lavender and rose. Rich oak sweetness characteristics feature on the midpalate, while soft tannins add intriguing texture.

Much of California is too warm for Pinot Noir, but there are a small number of regions close to the coast that produce very good to outstanding Pinot Noir. The Climate within these regions is varied. Much depends on proximity to the coast and how much fog and coastal breezes cool individual vineyards. Look for flavors ranging from sweet black cherry to black raspberry and secondary aromas of vanilla, clove, cola, and caramel.

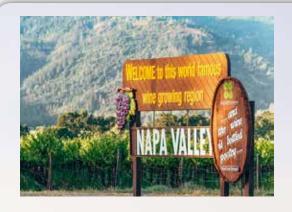
The State of Oregon produces very good and outstanding-quality wines from Pinot Noir. Due to its northerly latitude and exposure to the Pacific Ocean, its generally cooler than California and has a mostly moderate climate that is ideal for growing Pinot Noir. Expect cranberry, bing cherry fruit flavors with secondary aromas of truffle mushrooms and sometimes even a green dandelion stem flavor. Oregon Pinots are often the closest in style to Burgundy Pinot Noir.



Craig has organized two outstanding Tastings and Buffets for members' enjoyment.

There will be an Napa Valley & Sonoma Wine Tasting & Buffet in September and

City Club's Annual Scotch & Whiskey Tasting & Buffet in October.



Napa Valley & Sonoma Wine Tasting & Buffet

THURSDAY, SEPTEMBER 21, 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 The Napa Valley and Sonoma County

MENU CREATED BY CHEF JOHN

HORS D'OEUVRE TABLE

Charcuterie and Cheese Board
Warm Crab and Spinach Dip
Smoked Salmon Crostini
Pumpernickel toast with Chive Cream Cheese Spread

DINNER BUFFET

Pasta Salad with Shrimp, Fennel, and Apple

Salmon En croute
Pepper Crusted Prime Ribeye with Creamy Horseradish Sauce

Grilled Asparagus
Romesco Sauce

Herbed Whipped Potatoes

Assorted Chef's Mini Desserts



Reservations required.

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



Torres, Robin

Cantex, Inc.

Wilska. Kari-Pekka

Miller, Tod

Lone Oak Trust Company

Keith. Darrell

Keith Law Firm. P. C.

A word of thanks and gratitude from Peggie Muir, our recently retired General Manager:

For all of you that have sent emails, called me, have given me gifts and cards and lastly, came by to my retirement reception to say good-bye...I thank you from the bottom of my newly retired, peaceful heart. I was absolutely stunned at the outpouring of kindness from the Membership! I am so thankful for all your support through the years and especially here at the end of my time at City Club. I wish each and every one of you the very best in life and I hope you especially enjoy your times at our beautiful City Club!

FORT WORTH PERFORMANCES

You Don't Want To Miss!

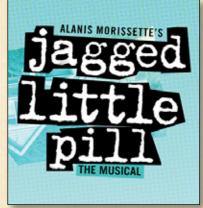
Make your dinner reservations before the show. at 817.878.4000 or reception@cityclubfw.com.

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



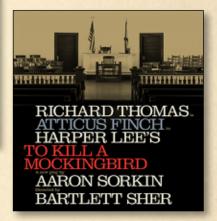
September 15 - 17, 2023

JAGGED LITTLE PILL
THE MUSICAL



September 26 - October 1, 2023

TO KILL A MOCKINGBIRD



FW FORT WORTH SO ORCHESTRA September 8 - 10, 2023

CLIBURN COMPETITION GOLD MEDALIST SCHUMANN AND BRAHMS

October 20 - 22, 2023

PROKOFIEV AND TCHAIKOVSKY



October 6 - 8, 2023

DRACULA







This issue we have the opportunity to celebrate our own **Kelly Norvell!**

As a part of the Professional Wedding Guild of Fort Worth, Kelly received the Legacy Award. Read below to find out all about Kelly and her latest accolade. Congratulations Kelly and thank you for doing all you do for the City Club!

The Legacy Award is presented to a long-term member by members of The Professional Wedding Guild or PWG, and is presented to someone who is educated and knowledgeable about weddings and events, who is respected by their peers and gets continued great reviews for being a responsive, helpful, and knowledgeable and professional. Kelly received this award at the 2023 PWG Worthies awards on Sunday, July 23, 2023.

Kelly has been in the wedding industry since 1989 and was a preferred vendor at City Club and other clubs around Fort Worth. After selling her business in 2016, she came to work at City Club to bring her expertise to brides, and other social events. She is a Texas Master Florist, a past Texas Floral Education Committee Chairperson, and is a member of the American Institute of Floral Design. She helped re-write a book in the TMF program called "accounting for the retail FLORIST". Born in Houston, she is a Texas A&M graduate and has lived in Fort Worth since 1985. She is married with one daughter, one bonus daughter and six grandchildren.

When not working, Kelly enjoys gardening, cooking, reading, hiking, and spending play time with the grandchildren. She and her husband have hiked the Tetons, Utah, Colorado, Alaska, Canada, all over Texas and consider Big Bend their home away from home. Her husband, (a general contractor by trade) has talked her into helping him remodel their home which has been an ongoing project since 2022.



BUPE AND RACHEL CHINUKWE

My wife, Rachel, and I joined the City Club about a year ago in August 2022. I'm a mechanical engineer and have been working in the venting and heating industry for 7 years. I've helped design schools, restaurants, hotels, stadiums, and resorts across the country. Rachel is a Sales and Tax Senior Manager at BDO, USA LLP. She has helped many companies solve sales tax and use tax problems across the country.

The City Club fitness center really drew us to join. My wife and I had been bouncing around multiple gyms with unsatisfactory results. Fortunately, we ran into Craig, Matt, and Roland. With their help, I have tremendously improved my overall health. Rachel has enjoyed working out with Matt in his morning class and is reaping multiple rewards as well. I've recently started taking Reformer Pilates with Julie and she's wonderful! Besides fitness, we enjoy the tastings, dinner in the terrace and meet ups for lunch at the club.





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, September 12th, 2023 and October 10, 2023 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















FOR YOU

SCHOOL IS BACK IN SESSION AND THAT MEANS SUMMER HAS DRAWN TO A CLOSE.

Hopefully the incredible Texas heat will break soon as well. Now is the perfect time to make great use of either of our fitness centers. We have a wide array of group classes that will help keep you accountable with anyone of our knowledgeable personal trainers. Make sure next time you are in the fitness centers track down Craig Burrell and Sue Horton and ask them what class might be the best fit for your fitness goals.

F.I.T. CLASSES

We have F.I.T. classes that are offered on the men's and women's sides. F.I.T. stands for "Functional Intensive Training". The range of exercises varies based on ability and the classes are scalable each day. This type of fast paced workout helps to build muscle through resistance training and strengthen stamina by keeping you at an elevated heart-rate for the duration of the class. The classes itself last from about 35 minutes to 50 minutes depending on the day and what the prescribed workout is. The F.I.T. classes are not included in your membership dues and are an add-on. Each single class is \$6.25 per class, an 8-pack for \$50 or unlimited classes for \$85 per month.

There is no sign-up required, but just as a warning...when you start you might not be able to stop with all the fun and challenging work you will be taking on.

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



REFORMER AND MAT PILATES CLASSES!

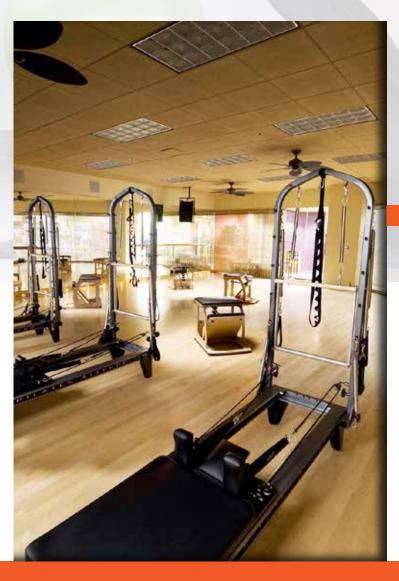
If Spinning isn't right for you consider our Reformer Pilates/Mat Pilates Classes!

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

Sandy Mellina

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

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

Wednesdays Thursdays

Spin MFC

6:00-6:50

Sally Greenwood

F.I.T. MFC

6:30-7:15am

Roland Mash

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

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

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

Mondays

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-

12:10-12:45pm Roland Mash

MFC 6:00-7:00am

Tuesdays

Weights & Cardio Circuit

Sally Greenwood

F.I.T. MFC 6:30-7:15am Roland Mash

F.I.T. WFC -WOMEN ONLY-6:30-7:15am Sue Horton

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 Craig Burrell

Kettle Bells Express MPS

12:20-12:50pm Roland Mash

Yoga YS

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 11:00-11:50am 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-

12:10-12:45pm Roland Mash

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

Fridays

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

> F.I.T. MFC 6:30-7:15am Roland Mash F.I.T. WFC

-WOMEN ONLY-6:30-7:15am Sue Horton

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

> Spin MFC 12:15-1:00pm Angela Fox

> Roland Mash

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

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.

have a fee associated with them.

LEGEND

MPS= Multi-Purpose Studio

PIL= Pilates Studio

WFC= Women's Fitness Center

MFC= Men's Fitness Center

YS= Yoga Studio

5:00-6:00pm Alexis Ackel

UNLESS SPECIFIED Roland Mash Reformer Pilates PIL

The classes highlighted in orange

Page 17 September/October 2023

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	THE L		11		1	2
-	-	1 To		7		Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 9am – 1pm (WFC) 8am – 2pm (MFC)
	100	63		1		To Go Meals and Dining for Lunch & Dinner Hotel California: A	To Go Meals and Dining for Dinner Hotel California: A Salute to the Eagles
						FWSO 7:30 pm	FWSO 7:30 pm
	3	4	5	6	7	8	9
	Club Closed	Club Closed For Labor Day	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 9am – 1pm (WFC) 8am – 2pm (MFC)
ì	~		To Go Meals and Dining for	To Go Meals and Dining for Lunch & Dinner	To Go Meals and Dining for Lunch & Dinner	To Go Meals and Dining for Lunch & Dinner Cliburn Competition	To Go Meals and Dining for Dinner Cliburn Competition
			Lunch & Dinner			Gold Medalist: Schumann and Brahms FWSO 7:30 pm	Gold Medalist
					LOBSTER NIGHT	Friday Steak Night	
	10	11	12	13	14	15	16
	Club Closed	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 9am – 1pm (WFC) 8am – 2pm (MFC)			
		To Go Meals and Dining for Lunch	To Go Meals and Dining for Lunch & Dinner	To Go Meals and Dining for Lunch & Dinner	To Go Meals and Dining for Lunch & Dinner	To Go Meals and Dining for Lunch & Dinner	To Go Meals and Dining for Dinner
		BFF DAY IN THE FITNESS CENTERS	Plaid for Women®		LOBSTER NIGHT WHITAKER/ CHALK LUNCH & LEARN	Jagged Little Pill PAFW 7:30 pm Friday Steak Night	Jagged Little Pill PAFW 7:30 pm
	17	18	19	20	21 Fitness	22	23
1	Club Closed	Fitness 5am – 6:30pm (WFC)	Fitness 5am – 6:30pm (WFC)	Fitness 5am – 6:30pm (WFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC)	Fitness 9am – 1pm (WFC)
		5am – 7pm (MFC) To Go Meals and	5am – 7pm (MFC) To Go Meals and	5am – 7pm (MFC) To Go Meals and	To Go Meals and Dining for Lunch & Dinner	5am – 7pm (MFC) To Go Meals and Dining for	8am – 2pm (MFC) To Go Meals and
		Dining for Lunch	Dining for Lunch & Dinner	Dining for Lunch & Dinner	Anna Geniushene The Cliburn 7:30 pm	Lunch & Dinner Anna Geniushene The Cliburn 7:30 pm	Dining for Dinner
			11		Sonoma & Napa Valley Wine Tasting & Buffet 5:30 pm-8:00 pm	Friday Steak Night	
	24	25	26	27	28 Fitness	29 Fitness	30
	Club Closed	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	5am – 6:30pm (WFC) 5am – 7pm (MFC)	5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and	Fitness 9am – 1pm (WFC) 8am – 2pm (MFC)
		To Go Meals and Dining for	To Go Meals and Dining for	To Go Meals and Dining for	To Go Meals and Dining for Lunch & Dinner	Dining for Lunch & Dinner Harper Lee's	To Go Meals and Dining for Dinner
		Lunch	Lunch & Dinner Harper Lee's TO KILL A	Lunch & Dinner Harper Lee's	Harper Lee's TO KILL A MOCKINGBIRD	TO KILL A MOCKINGBIRD PAFW 7:30 pm	Harper Lee's TO KILL A MOCKINGBIRD
İ	1		MOCKINGBIRD PAFW 7:30 pm	TO KILL A MOCKINGBIRD PAFW 7:30 pm	PAFW 7:30 pm LOBSTER NIGHT	Friday Steak Night	PAFW 1:30 pm 7:30 pm

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
Surrecty						
1 Club Closed	2 Fitness	Fitness	4 Fitness	5 Fitness	6 Fitness	7 Fitness
	5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and	5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and	5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and	5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for	5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for	9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner
	Dining for Lunch	Dining for Lunch & Dinner	Dining for Lunch & Dinner	Lunch & Dinner	Lunch & Dinner Dracula TBT 8:00 pm	Dracula TBT 2:00pm 8:00pm
	BFF DAY IN THE FITNESS CENTERS			LOBSTER NIGHT	Friday Steak Night	
8	9	10	11	12	13	14
Club Closed	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and	Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and
	To Go Meals and Dining for Lunch	Dining for Lunch & Dinner	Dining for Lunch & Dinner	WHITAKER/ CHALK	Dining for Lunch & Dinner	Dining for Dinner
		Plaid for Women®		LOBSTER NIGHT	Friday Steak Night	
15	16	17	18	19	20	21
Club Closed	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 9am – 1pm (WFC) 8am – 2pm (MFC)
	To Go Meals and Dining for Lunch	To Go Meals and Dining for Lunch & Dinner	To Go Meals and Dining for Lunch & Dinner	To Go Meals for Lunch & Dinner	To Go Meals and Dining for Lunch & Dinner Prokofiev & Tchaikovsky FWSO 7:30 pm	To Go Meals and Dining for Dinner Prokofiev & Tchaikovsky FWSO 7:30 pm
				Bourbon & Scotch Tasting & Buffet 5:30pm – 8:00pm	Friday Steak Night	
22	23	24	25	26	27	28
Club Closed	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 9am – 1pm (WFC) 8am – 2pm (MFC)
	To Go Meals and Dining for Lunch	To Go Meals and Dining for Lunch & Dinner	To Go Meals and Dining for Lunch & Dinner	To Go Meals and Dining for Lunch & Dinner	To Go Meals and Dining for Lunch & Dinner	To Go Meals and Dining for Dinner JOHNNY CASH- The Official Concert Experience
				LOBSTER NIGHT	Friday Steak Night	PAFW 7:30pm
29	30	31				
Club Closed	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC)	22			A.
	To Go Meals and Dining for Lunch	To Go Meals and Dining for Lunch & Dinner	TIVE			3
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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 II (Calhoun St. entrance) when visiting the Club.



Operation Hours

	Last reservation	can be seated a	t /:00 pm. Club clo	ises at 6:00 pm.		
The Terrace Roo	om	The Grill Room		For Reservations and Information		
Reservations	817.878.4000 reception@cityclubfw.com	Reservations	817.878.4000 reception@cityclubfw.com	Management Offices Monday - Friday	817.878.4000 9:00 am - 5:00 pm	
Lunch Cocktails	Monday - Friday 11:30 am - 2:00 pm Tuesday - Saturday 4:00 pm - 8:00 pm	Lunch Fitness Centers Men's Fitness Cen	Monday - Friday 11:30 am - 2:00 pm ter 817.878.4016	General Manager Craig Halvorson	817.878.4077 chalvorson@cityclubfw.c	
Dinner 4:00 pm - 8:00 pm *The Oak Bar (Private Dining)		Monday - Friday: Saturday:	5:00 am - 7:00 pm 8:00 am - 2:00 pm enter 817.878.4094	Membership Direc Matt Burrell	etor 817.878.4088 mburrell@cityclubfw.com	
Reservations	817.878.4000 reception@cityclubfw.com	Monday - Friday: Saturday:	5:00 am - 6:30 pm 9:00 am - 1:00 pm	Catering Kim Keen	817.878.4028	
Lunch	Tuesday - Friday 11:30 am - 2:00 pm	Accounting		Kelly Norvell	kkeen@cityclubfw.com 817.878.4051	
Dinner	Tuesday - Saturday 4:00 pm - 8:00 pm	Paula Muller	817.878.4087 pmuller@cityclubfw.com		knorvell@cityclubfw.com	
*Available by adv	vanced reservation only			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.