CITY CLUB FORT WORTH www.cityclubfw.com A NewsMagazine for Members of City Club **BLODGE** BLODGETT CELEBRATE ring m # m **SEAFOOD NIGHT** Page 5 ITALIAN WINE TASTING & BUFFET Page 10 **SPANISH WINE TASTING & BUFFET** Page 11 m my 817.878.4000 MARCH / APRIL 2024



Craig Halvorson General Manager

MESSAGE FROM THE GENERAL MANAGER

The transition from winter to spring is always a positive and welcome change. Spring represents new beginnings, growth, and new opportunities. The days slowly become longer and the weather starts to become warmer. This is a great lens to use when looking at City Club during this time of the year. The entire staff is gearing up for lots of activity in the Food &

Beverage Department and in our Fitness Centers. We look forward to making all your reservations, booking and planning your special events, and scheduling your personal training and fitness classes. **Thank you for making City Club an important part of your Spring!**

Ok, Let's get down to business.

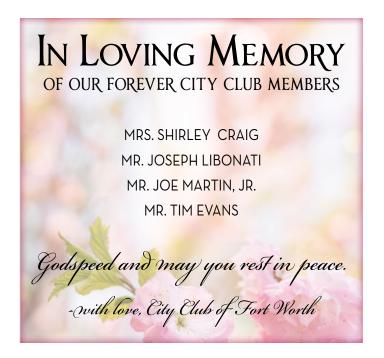
March is headlined by our **Italian Wine Tasting & Buffet** and our Easter Brunch. The Wine Tasting & Buffet will be on Thursday March 21. This will be a great opportunity to sample wines from the major wine growing regions in Italy and dine on an Italian inspired Buffet. See **page 10** for more details. Our **Easter Brunch** will be on Sunday March 31. Family photos with the Easter Bunny is always a highlight of the event. Please make your reservations early to guarantee your spot. There will be a 10:30 and a 12:30 seating. Hope to see you there. See **page 3** for more details.

In April, we will have our very popular **Spanish Wine Tasting & Buffet**. This will take place on Thursday April 18.
We will be sampling white and red wines from the different region of Spain while dining on a Spanish inspired Buffet. See **page 11** for more details.

We have a new event debuting in March and April. We will have two evenings of our well anticipated "Seafood Night at the Club". The evening will start out with an Appetizer Table on ice that will include Oysters on the Half Shell, Shrimp Cocktail and Sushi. Chef will make his Seafood Chowder and then you will choose between two amazing entrees. See page 5 for more details.

Special Thank you to our **Sous Chef John Marquez** for the great cover photo. Nice flaming Chef John! Learn more about Chef John in our Employee Spotlight. See **page 13**.

Please read through the news magazine and check out all of the events and happenings we have going on at the Club during March & April. And remember we finish off each work week with our **Friday Night Steak Special**. Please be sure to call ahead a make your reservation before heading to the Club, we will have your table ready for you upon arrival.



MEMBER DINING

Take-out Orders 817-878-4000

Lunch: Monday - Friday 11:30 am - 2:00 pm Dinner: Tuesday - Saturday 4:00 pm - 7:00 pm



Oak Bar - reservations are required at 817-878-4000 Lunch: Tuesday - Friday 11:30 am to 2:00 pm Dinner: Tuesday - Saturday 4:00 pm to 8:00 pm



Terrace Room

Lunch: Monday - Friday 11:30 am to 2:00 pm Dinner: Tuesday - Saturday 4:00 pm to 8:00 pm Last seating at 7:00 pm



The Grill Buffet Lunch: Monday - Friday 11:30 am - 2:00 pm

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Editor Brunch

SUNDAY, MARCH 31, 2024

Two Seatings: 10:30 am and 12:30 pm

Breakfast

Omelette Štation Waffle Station Assorted Fruit Smoked Sausage | Applewood Smoked Bacon

Herb Roasted Beef Tenderloin Creamy Horseradish and Rosemary Mustard Whole Roasted Lemon Oregano Chicken

Quiche Lorraine | Quiche Florentine

Blackened Snapper
with Shrimp Etouffee
Chicken Stroganoff
Fried Chicken
Macaroni & Cheese
Twice Baked Potato Casserole
Honey Glazed Carrots
Haricot Verts with Bacon
Broccoli Cheese Casserole
Asparagus Almondine with Lemon

Cold Seafood Station

Boiled Shrimp with Lemons and Cocktail Sauce Assorted Sushi

Pasta Station

Penne Pasta with Marinara Sauce and Alfredo Sauce

Salad and Appetizer Station

Italian Bistro Salad
Grilled Potato Salad | Deviled Eggs
Smoked Salmon Platter
Chopped Eggs, Capers, Red Onions, Crème Fraiche,
Lemons and Pumpernickel

Dessert Station

Chocolate Cake | Carrot Cake
Red Velvet Cake
Lemon Meringue Pie | Chocolate Pie
Strawberry Shortcake Cupcakes
Fruit Tarts
Assorted Easter Cookies

EAMITH THE EASTER BUNNY!

Adults \$60
Includes Champagne
or Mimosas
Additional wine or cocktails
may be charged
to member account

Children Ages 13 & above, \$60

Ages 3 - 12, \$30

Under age 3 are complimentary

Per Person, plus tax and gratuity

RESERVATIONS ARE REQUIRED for this popular event.

Please contact the Receptionist at your earliest opportunity – 817.878.4000 or reception@cityclubfw.com
Cancellation of a reservation, or decrease in the number of guests, must occur before 10:00 am, on
Wednesday, March 27th. 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

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, MARCH 14

Michael Kaitcer will present "Why You Need an Estate Plan."

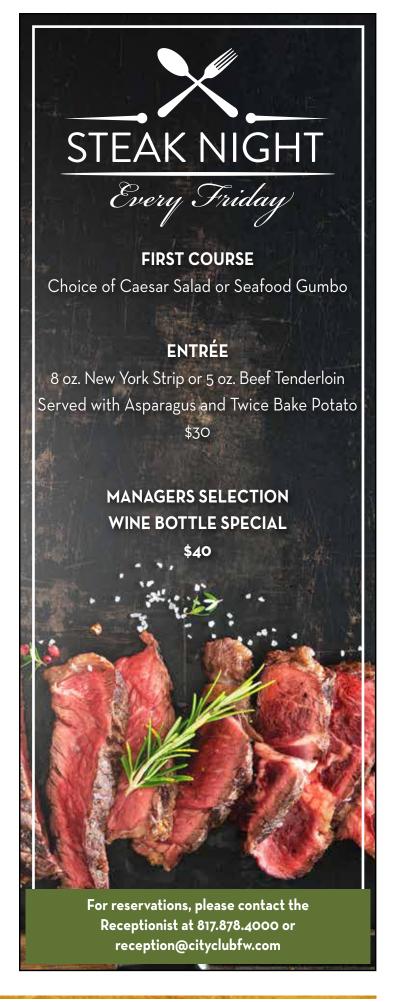




THURSDAY, APRIL 11
Clark Cowley will present "
What is a Copyright and
How Do I Create One?"

Reservations required.

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



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DINNER

GARLIC MUSHROOM CAPS

WITH LEMON BUTTER AND PECORINO ROMANO CHEESE

PASTA ALLA CARCIOFI WITH GARLIC PRAWNS

LINGUINI PASTA, ROASTED GARLIC, PANCETTA, LONG STEM ARTICHOKES, PEPPER FLAKES, TOASTED PANKO, CITRUS BUTTER SAUCE

HARICOT VERT WITH BACON AND ONIONS

CREAMED CORN

MUSHROOM RISOTTO

FRIED STACKED POTATOES

LUNCH

BABY SPINACH SALAD

PECANS, STRAWBERRIES, RED ONIONS,
PECORINO ROMANO CHEESE, POPPY SEED DRESSING

CHICKEN PAILLARD

ARUGULA SALAD, CHERRY TOMATOES, PARMESAN CHEESE, MUSTARD DRESSING

GRILLED MINI SALMON

VEGETABLE COUSCOUS. BEURRE BLANC SAUCE

BLACKENED SHRIMP PASTA

LINGUINI PASTA WITH ALFREDO SAUCE

B.L.T.E.

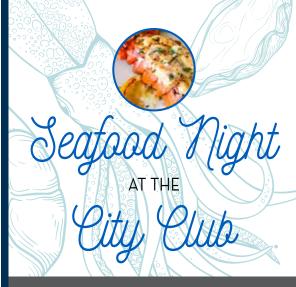
BACON, LETTUCE, TOMATO, MAYONNAISE, AND FRIED EGG ON SOURDOUGH BREAD

GRILLED CHICKEN PANINI

AVOCADO, BACON, ARTISAN LETTUCE, TOMATOES, PROVOLONE CHEESE, PESTO SAUCE

STEAK AND CHEDDAR ON HOAGIE BREAD

MUSHROOMS, CARMELIZED ONIONS, GARLIC AIOLI



Thursday March 14, 2024

-&-

Thursday April 11, 2024

5:30pm - 8:00pm

(Last seating at 7:00pm)



Appetizer

Fresh Seafood Bar on Ice: Oysters on the Half Shell Jumbo Shrimp Cocktail Salmon and Tuna Sushi

Seafood Chowder

Choice of Entrée

Six Ounce Baked Maine Lobster Tail with Herbed Butter

served with

Sauteed Asparagus and Herb Whipped Potatoes

 \bigcirc

Linguini Pasta with Clams

\$65



NEED SPACE? OR, DO YOU KNOW SOMEONE WHO DOES?

City Club's got you covered! All room rentals are ½ price during the months of July and August for all social events, including the Oak Room and Ballroom.

INCLUDED WITH ALL SOCIAL EVENTS:

- 4-hour room rental exclusive of set up or clean up
 - · Various table sizes and room configurations
 - Guest tables, gift table, guest book table,
 cake tables & DJ table if needed
 - Staging for a band
- Choice of ivory or black floor length linens and a variety of napkin colors
- Chivari Chairs with ivory or black chair cushions
- 1 mirror & 3 votive candles per table to start your centerpiece
 - · Hardwood dance floor in a variety of sizes
 - · Unlimited use of dishes, glassware, flatware, cloth napkins
 - · Cake Stands, cake cutting utensils, toasting flutes
 - Easels, In-house directional posters, bar signage
 - Complimentary parking, in garage 2, after 6 pm weekday and all-day Saturday



@cityclubfwevents

Give Kelly Norvell a call at 817-878-4051 for more information and menus: knorvell@cityclubfw.com

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Meeting room set-up is an evolving process! One that seems like it will never end. An effective meeting room set-up contributes to a positive atmosphere, leads to inspiring creativity and overall business performance and productivity.

You want, you need your meeting to generate a great experience for all participants!

Set-up is typically based on purpose for the meeting, number of attendees and level of required participation. Let us not forget the need for audio/visual equipment and other technological needs.

Meetings can be different sizes and each will require it's own unique set-up depending on the desired outcome.

Below are some of the most desired room set-ups or "best-for's", you may find helpful when planning your next meeting at City Club.

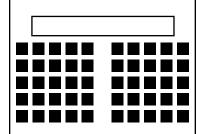
CLASSROOM STYLE CONFERENCE STYLE SETUP: SETUP: Tables w / 2-3 chairs or Oval or Rectangular table student desks facing front surrounded by chairs. **BEST FOR: BEST FOR:** Meetings or long lectures Intimate meetings of with handouts, note taking, committee members or or use of tools such discussion groups. as notebook computers. **HOLLOW SQUARE STYLE U-SHAPE STYLE** SETUP: Tables in "U" shape w / chairs on outside. BEST FOR:

SETUP: Tables in square shape w /

chairs on outside. BEST FOR:

Events where focal point is in the center and/ or interaction between participants is encouraged.

THEATER STYLE **BANQUET STYLE**



SETUP:

Chairs lined up facing stage or front of room

Events where focal point is in

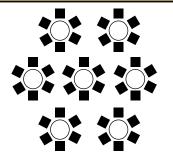
the center and/ or interaction

between participants is

BEST FOR:

encouraged.

Performances or lectures for large audience with minimal need for note taking.



Circular tables surrounded by 6-8 chairs.

BEST FOR:

Informational type presentation with dialogue between presenter and audience.

Kim Keen | Catering Sales Manager - Corporate Events 817.878.4028, kkeen@cityclubfw.com

CITY CLUB

ew to the Cellar From Craig Halvorson This month I would like to introduce you to our newest French red wine from the St-Emilion region in Bordeaux. It's a blend of 85% Merlot, 13% Cabernet Sauvignon and 2% Cabernet Franc. Château Troplong Mondot is a 1er Grand Cru Classé located on 33 hectares of vineyards in Saint-Emilion. The vineyards sit on top of a plateau composed of limestone-clay soils with grainy fragments of chalk and flint. The average age of the vines is 30 years old. All of the grapes are hand harvested and destemmed before crushing. After a brief cold-soak prior to fermentation, the wine is fermented in small, temperature controlled stainless steel tanks for 21-35 days and then gravity feed into French oak barrels (75% of which are new, 25% first-year) and matured for between 12 and 24 months. The 2020 is a powerful, well-structured wine with dark fruit flavors and spice that will age beautifully over 15+ years. "A sensational Troplong. Vibrant and vivid, this makes you smile from the first smell: floral notes of roses and lavender, wet stones, liquorice, cinnamon and ripe bramble fruits. Round and thrilling on the palate, tannins are abundant with a chalky blueberry coolness while a salty tang settles around the mouth. Lovely precision and purity of fruit; you feel the sharp definition. Deep but not heady, this remains pure and detailed, with a leanness from the terroir really setting this apart. After a few minutes, the glamour starts to appear giving a salivating, succulent and moreish aspect to the finish. An absolute beauty." Decanter Magazine, 2023 100 Points Decanter Magazine

> 98 Points Wine Advocate 98 Points Wine Enthusiast 97 Points James Suckling

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Long time City Club Members Mr. George Duncan and Mr. Jeff Davis are co-hosting a really fun event in the Wine Room and asked me to fill the seats with our Club Members. We will have an interactive blind tasting paired with a gourmet meal from Chef John Marquez. Mr. Duncan and Mr. Davis have generously offered to donate a portion of the wines from their private cellars for this event. Throughout the dinner you will test your skills on guessing what varietal you might be tasting and where it might be from. This will be a memorable event for all attendees.

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TALIAN WINE TASTING & BUFFET

THURSDAY, MARCH 21

Cost \$60 For Tasting & Buffet

Wine Tasting Begins at 5:30 Buffet Open from 6:00 – 8:00 pm





HORS D'OEUVRE TABLE

Charcuterie and Cheese Board Meatballs with a Spicy Marinera Melon and Prosciutto Bites

DINNER BUFFET

Bistecca alla Fiorentina

Jumbo Shrimp with Creamy Pesto Orzo
Garlic & Herb Mashed Potatoes

Asparagus with Anchovy Bread Crumbs

Heirloom Tomato & Mozzarella Salad

Antipasto Salad

DESSERT

Assorted Mini Chef's Desserts



Featuring Sparkling,
White, and Red Wines
from
Tuscany, Piedmont,
Friuli-Venezia
and Abruzzo Regions
of Italy

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

Spanish Vine Tasting & Buffet

THURSDAY, APRIL 18

Cost \$60 For Tasting & Buffet

Wine Tasting Begins at 5:30 Buffet Open from 6:00 - 8:00 pm





HORS D'OEUVRE TABLE

Charcut<mark>erie & Chees</mark>e Board Fried Calamari

Bruschetta on Toast with Basil Goat Cheese and Balsamic Drizzle

DINNER BUFFET

Barbecued Prime Striploin
Pan Seared Snapper Vera Cruz
Spanish Potatoes
French Beans with Garlic and Lemon
Tomato and Onion Salad
Panzanella and Cheese Tortellini Salad

DESSERT

Assorted Mini Chef's Desserts



Featuring Sparkling Cava,
White and Red Wines
from the Ribera del Duero,
Rioja, Catalunya and
Rias Baixas Regions
of Spain

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

FORT WORTH PERFORMANCES

You Don't Want To Miss!

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

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

MARCH 1ST - 3RD

JENNIFER CORNING LUCIA: BEETHOVEN, VAUGN WILLIAMS, AND CARLOS SIMON

MARCH 8TH - 10TH
JOHN WILLIAMS CELEBRATION

MARCH 15TH & 17TH

TCHAIKOVSKY: PIANO CONCERTO AND
THE FIFTH SYMPHONY

APRIL 19TH - 21ST

WAGNER'S DIE WALKURE AND SIBELIUS' SIXTH

APRIL 26TH - 28TH

STAR WARS:

THE EMPIRE STRIKES BACK



MARCH 21ST

MOSER AND HAMELIN

APRIL 25TH

GABRIELA MONTERO



APRIL 5TH - 7TH LA BOHEME

Welcome NEW MEMBERS

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

GEORGE CURRY
Jones Lang Lasalle

BONNIE FOLLIS

STEVE AND MARY LINDA REIMSCHUSSEL

M & S Supply Company Jim and Linda Janssen

CRIS AND KATELYN TOWNSEND
Alset Auto and Simpli-Fi (respectively)

CHRISTOPHER BARLOW TEP Barnett/Total Energies

CATHERINE SEREWICZ

Apex Capital Corp.

KATHRYN POWELL
Ulterra Drilling

JAMES MADISON EAGLE
Jones Lang Lasalle

JAMES SUEY
UBS

RANDY CISNEROS
Luther King Capital Management

COREY CARPENTER
Cantex, Inc.

DANIEL AND SUSAN STAGE

COURTNEY CASTILLO Apex Capital Corp.

ALICIA MEINZER
Bourland, Wall & Wenzel, P.C.

ERIC CHEN
Tokai Carbon CB

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MATT GRAVES and MAE FERGUSON

Mae has been President and CEO of Fort Worth Sister Cities International since 2000 and a member of City Club since 2009. As you can imagine, much of her time is spent involved in FWSCI events and member exchanges to Fort Worth's nine sister cities around the world. After graduating from TCU, Matt began his banking career in downtown Fort Worth. After twenty-five years in commercial lending, he has pivoted to a financial control function at a law firm in Fort Worth. This gives him more time to spend in the City Club Athletic Center, where he has been a member for one year. Matt and Mae spend a good amount of their free time during the week involved in ministries at Christ Chapel Bible Church. A fun fact about Mae is her Fort Worth Stock Show and Rodeo volunteer pin collection. At present count, she has twentytwo of them. A fun fact about Matt is his affinity for baseball. He has been playing in a men's adult baseball league every spring since 2011.

What drew you to the club? Mae was drawn to the atmosphere and the separate male/female training facilities. Matt found his way to the City Club mainly for the athletic center. Since joining, he discovered the outstanding training that Sally Greenwood offers in her daily circuit training classes that Matt attends. Oh, and having his wife doing Pilates upstairs helped seal the deal.

What do you like the most about the club? Matt and Mae are both regulars in the athletic centers, and they really enjoy dining in the Oak Room and Terrace every time they come downtown for a night out. Apparently, the menus and atmosphere at most restaurants don't compare to the outstanding food and wine and service at the City Club.

Which member events do you enjoy attending?

The Fergusons enjoy the Valentine's Day event as well as dancing to the combo on New Year's Eve in the Oak Room. A couple of birthdays have been celebrated at the City Club, as well. But their most favorite event was the Mother's Day Buffet. Besides the incredible food, big events at the City Club mean they will see many old friends enjoying their families also.

Do you have a go-to favorite dish you order when you dine at the Club? Mae's favorite is the tortilla soup for a quick bite but her go-to is the daily seafood offering. She claims the best fish is found at City Club.

Matt is the beefeater. His go-to is the 8oz filet mignon cooked

medium. They love the wonderful staff who always remember their names and this makes their date night dinners even more special.

What would you say to someone thinking about joining? Matt and Mae suggest checking out the line of people waiting for a table at Joe T. Garcia's or trying to get a reservation at Del Frisco's and compare those to walking in to the City Club, being recognized by name, and sitting down to a fabulous meal in just over an hour. Then to top off the night, walk across the street to Bass Hall for the symphony.

Who wouldn't prefer that!



Sous Chef John Marquez

This newsletter edition we are celebrating Chef John Marquez. We sincerely appreciate all Chef John does to keep the Club running smoothly. Many of you know Chef and have for years. You ought to, he has been employed with City Club for 21 years, plus 2 years before that with The Worthington Renaissance, another Bass property.

Before joining the City Club, Chef John worked for the Fort Worth Zoo. He was the lead purchasing agent for food and beverage for 2 years. This was while he was still in high school! A funny tid-bit is Chef John signed up for Home Economics in high school for "the wrong reasons," but ended up discovering he had a true talent for cooking. He has not looked back since. In his down time, he enjoys sipping a little whiskey, enjoying a nice cigar and watching some pigskin. When asked about his favorite dish, Chef John said he does not have anything in particular he would call his favorite thing to eat. He enjoys different styles of cooking and is an all-around chef. Dessert is another story. John



really enjoys Citrus and Vanilla cake with layers of mixed berries and Chantilly cream! I mean, this sounds pretty amazing.

Chef John loves hanging out with family and cooking out or in. It really doesn't matter when everyone is together. Born and raised in Fort Worth, Texas, Chef John is a local guy through and through. Thank you, Chef, from everyone at City Club.

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The Briar Club is the ideal destination for all types of events.

Located in the upscale River Oaks district of Houston, our sanctuary from the city is the perfect location for private functions, business meetings, parties, galas, or more unique events.

2603 Timmons Ln., Houston, TX 77027

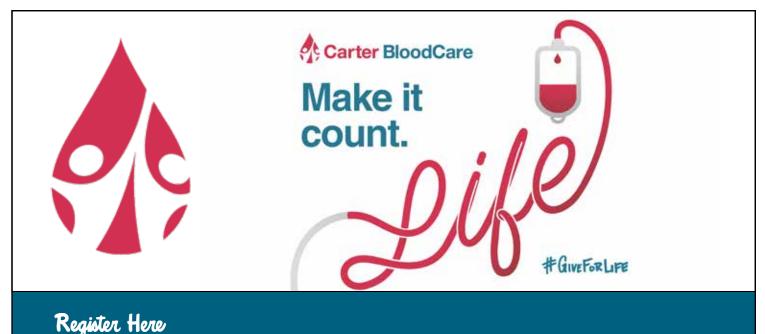
Please request a Letter of Introduction from City Club Membership Director, Matt Burrell, at 817.878.4088 or mburrell@cityclubfw.com.



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BLOOD DRIVE MARCH 5

A City Center Event: Held at the **City Club Fort Worth** 4th Floor, President's Room

CITY CLUB















FOR YOU

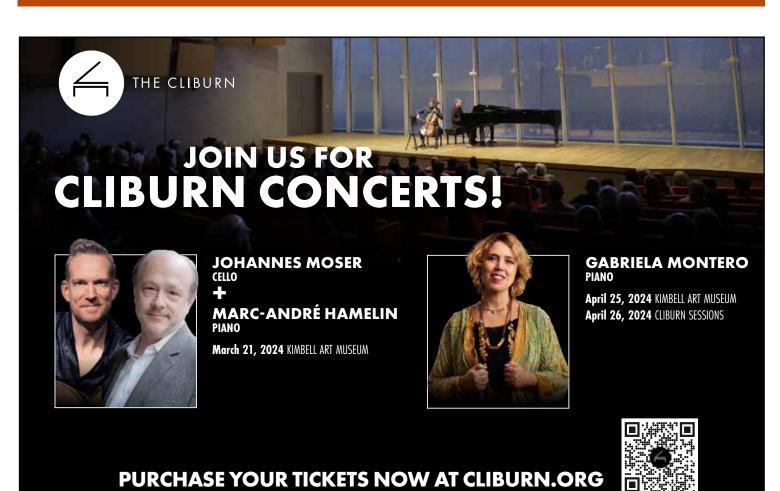
YOU ASKED AND WE DELIVERED!

The City Club is running a one-month trial for a new evening Pilates Reformer Class...

5:30 pm-6:20 pm Teacher: Sophia Sauceda

Call the Women's Fitness Center to Sign-up **817.878.4094**





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FIND YOUR FITNESS

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-

12:10-12:45pm Roland Mash

LEGEND YS= Yoga Studio

MPS= Multi-Purpose Studio

PIL= Pilates Studio

WFC= Women's Fitness Center

MFC= Men's Fitness Center

Tuesdays Circuit City MFC

6:00-7:00am Sally Greenwood

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

F.I.T. WFC
-WOMEN ONLY6:30-7:15am
Sue Horton

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

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

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

Pump It Up!

Wednesdays Thursdays

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 9:30-10:00am

9:30-10:00am 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 ONLY12:10-12:45pm

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

Roland Mash

Spin MFC 6:00-6:50

Sally Greenwood F.I.T. MFC

6:30-7:15am Roland Mash

Abs Express MFC 6:50-7:15am Sally Greenwood

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

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 Saturdays

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

F.I.T. MFC

12:00-12:45pm

Roland Mash

Spin MFC

12:15-1:00pm

Angela Fox

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

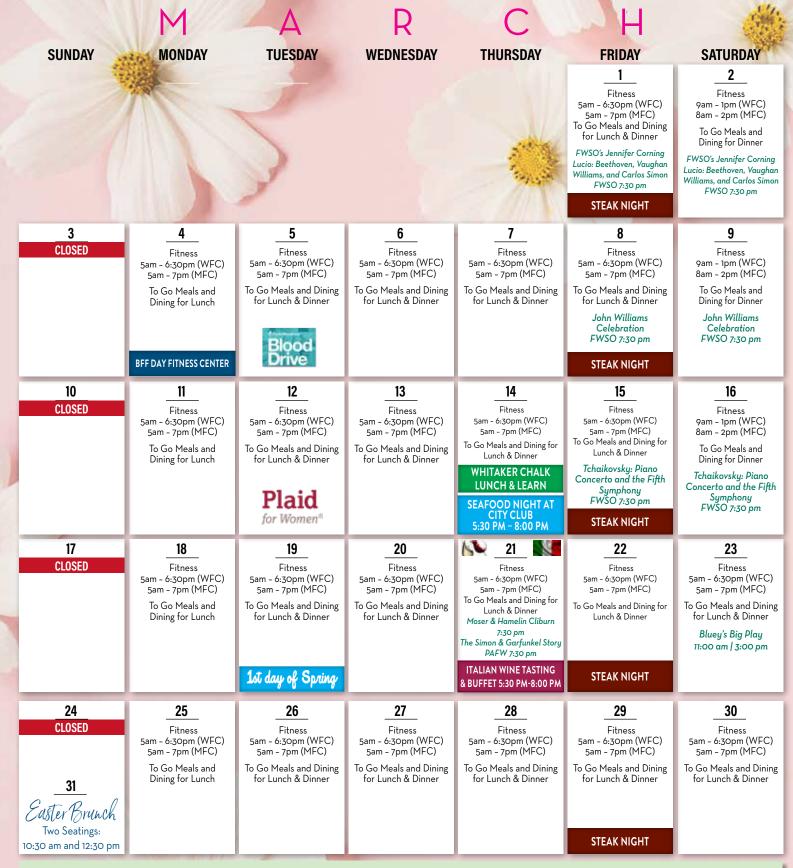
ALL CLASSES ARE COED UNLESS SPECIFIED

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.

March/April 2024 Page 17



POLICY REMINDERS

<u>CANCELLATION POLICY.</u> 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.

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	Α	þ	R		Lo.	
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch	Pitness 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 Dining for Lunch & Dinner	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 Dining for Lunch & Dinner Lα Boheme FWO 7:30 pm	
CLOSED	Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch	Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Plaid for Women	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 Dining for Lunch & Dinner Dixie's Tupperware Party PAFW 7:30 pm SEAFOOD NIGHT AT CITY CLUB 5:30 PM - 8:00 PM WHITAKER CHALK LUNCH & LEARN	Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Dixie's Tupperware Party PAFW 7:30 pm STEAK NIGHT	Fitness 9am - 1pm (WFC) 8am - 2pm (MFC) To Go Meals and Dining for Dinner Dixie's Tupperware Party PAFW 3:00 pm 7:30 pm
14 CLOSED	Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch	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 Dining for Lunch & Dinner	Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch & Dinner SPANISH WINE TASTING & BUFFET 5:30 PM-8:00 PM	Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Wagner's Die Walkure & Sibelius' Sixth FWSO 7:30 pm	Fitness 9am - 1pm (WFC) 8am - 2pm (MFC) To Go Meals and Dining for Dinner Wagner's Die Walkure & Sibelius' Sixth FWSO 7:30 pm
CLOSED	Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch	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 Dining for Lunch & Dinner	Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Gabriela Montero The Cliburn 7:30 pm	Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Star Wars: The Empire Strikes Back FWSO 7:30 pm	Fitness 9am - 1pm (WFC) 8am - 2pm (MFC) To Go Meals and Dining for Dinner Harry Potter Children's Suite 11:00 am FWSO Star Wars: The Empire Strikes Back FWSO 7:30 pm

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Fitness 5am – 6:30pm (WFC) 5am - 7pm (MFC)

> To Go Meals and Dining for Lunch

30

Fitness 5am – 6:30pm (WFC) 5am - 7pm (MFC)

To Go Meals and Dining for Lunch & Dinner









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 parking fees for time over the complimentary 3 hours:

\$3 for O-1 hr | \$6 for 1-2 hrs | \$7 for 2-2.5 hrs | \$9 for 2.5-3 hrs | \$12 for 3-4 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.

RESERVATIONS, PLEASE.

City Club Managementand 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.

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Operation Hours

Last seating at 7:00 pm									
The Terrace Roo	om	The Grill Room		For Reservations and Information					
Reservations Lunch	817.878.4000 reception@cityclubfw.com Monday - Friday	Reservations Lunch	817.878.4000 reception@cityclubfw.com Monday - Friday	Management Offices Monday - Friday	817.878.4000 9:00 am - 5:00 pm				
Cocktails	11:30 am - 2:00 pm Tuesday - Saturday 4:00 pm - 8:00 pm	Fitness Centers	11:30 am - 2:00 pm	General Manager Craig Halvorson	817.878.4077 chalvorson@cityclubfw.co				
Dinner *The Oak Bar (P	4:00 pm - 8:00 pm	Men's Fitness Cen Monday - Friday: Saturday: Women's Fitness C	er 817.878.4016 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 ad	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.