



MESSAGE FROM THE GENERAL MANAGER

We have a busy couple of HOLIDAY months ahead of us at City Club...read all about it right HERE!!

Terrace Room Update. New carpet coming! See page 8 for details.

Peggie Muir General Manager

Plaid for Women will be meeting at City Club over lunchtime on **Tuesday**, November 8th and December 13th. See page 9 for details.

The Lunch and Learn presentation from Whitaker Chalk Swindle & Schwartz PLLC on Thursday, November 10th will be presented by Rich Sanchez. He will be discussing "Cryptocurrency and Blockchain Technology". Lunch is free to members! This is the last one for 2022. They will start up again in January 2023. You just need to make a reservation... see page 4 for details.

Calling all those that entertain during the Holidays! On Thursday, **November 10th**, Chef Gilbert, Craig Halvorson and Kelly Norvell will be teaching you how to make specialty hors d'oeurves, Craig will teach you how to make 3 different specialty drinks and Kelly will teach you how to make a beautiful floral arrangement for the holidays that you can take home with you. See page 10 for details.

The Parade of Lights is on the Sunday before Thanksgiving Day. This is an annual tradition and is so popular that it has already **SOLD OUT**!! When we do sell out, the reservations can be somewhat fluid and if you put your name on our wait list, there may a cancellation that would get you into this event so don't totally give up. See page 3 for details.

If you don't feel like cooking for Thanksgiving or Christmas, let us do it for you! See page 11 for our annual "Take-Out" dinners.

On **Sunday, December 11th**, we have the time-honored, wonderful Sunday with Santa! Bring your children to see Santa and his elves and enjoy a lavish brunch at City Club. This is so much fun for the children and their parents and grandparents. Get your annual family photo with Santa as he presents gifts to the kids. Make your reservations today! See page 7 for details.

Carter Bloodcare is back at the Club on Wednesday, **December 14th.** Please consider making a blood donation as supplies are always low in Tarrant County.

Bring your staff to our annual Office Holiday Luncheon!

On Wednesday, December 21st, we are offering a lovely buffet luncheon in the Oak Room for you to treat your staff or friends to a holiday lunch. The price is right and includes champagne if

CITY CLUB CLOSURES

Thursday, November 24th Friday, November 25th Saturday, November 26th Friday, December 23rd Saturday, December 24th Monday, December 26th

you care to imbibe. A beautiful way to quietly celebrate this special season. See page 10 for details.

We will be celebrating the ending of 2022 at City Club on Saturday, December 31st. We are having a beautiful wine tasting and dinner on New Year's Eve. See page 12 for details.

Call me any time at 817.878.4089 or email me at pmuir@ cityclubfw.com or stop me as I run around the Club...I'd love to hear from you about anything and everything!

WAIVER OF REINSTATEMENT FEE

Now through December 30, 2022, the reinstatement fee is waived for members who resigned in good standing. If you know a former member of the Club, please pass along the word and encourage them to take action now by contacting the Membership Office at 817-878-4088.

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

WEDNESDAY, DECEMBER 14, 2022

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



City Club's Parade of Lights SOLD OUT! & Buffet Dinner

Sunday November 20th Buffet with Window Table Seating Included Adults \$49 | Children Ages 3 through 12 \$35

Schedule of Events: City Club Doors and Bar Open at 4:15 p.m. Buffet open from 5:30 until 7:00 p.m.

Advance Reservations Required. Call 817-878-4000.

Attendees are <u>highly encouraged</u> to arrive downtown early to avoid traffic congestion, road closures, and parking problems. Some Streets and Highway Ramps close as early as 4:00 pm.

We ask our Members with advance reservations to please inform their guests of the importance of **arriving in downtown early**. **Member accounts will still be charged**

for any guests unable to arrive.

Due to the extreme popularity of this event, the Cancellation/Change Policy requires notification no later than Thursday, November 17th by 4:00 p.m.

This Event Sells Out Quickly!

Questions? Please email:

Craig Halvorson - Dining Manager & Wine Director chalvorson@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 Mem<mark>ber Wine Tasti</mark>ng Nights



Friday Steak Night

Every Friday Night at the Club Choice of First Course: Caesar Salad or Seafood Gumbo

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

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



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



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!

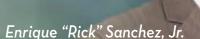
HOSTED BY



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, NOVEMBER 10[™] "Cryptocurrency and Blockchain Technology"



NO LUNCHEON IN DECEMBER

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.

WELCOME New Members

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

Arturo Pena First National Bank Texas

Kris Kristynik Advancement Foundation

> Bupe Chinukwe RM Manifold

Jason Franklin RM Manifold

Idzel Miranda RM Manifold Group, Inc.

> Henry Brooks Tokai Carbon CB

Imani Pack Ulterra Technology

Angela Velasquez Instituto de la Salud

Ross Dorsett, Jr. Tokai Carbon CB

Allen Lee Tokai Carbon CB

Roman Martinez Endur Contractors

> Chris Driver Bell

Emily Ferchill CRG Group

Carter Bradford Jasper Ridge Partners

Bradley Hehn Baker Brothers Plumbing Air & Electric

> **Ginger Johnson** Prosperity Bank



NEW TO THE CELLAR

From Wine Director Craig Halvorson, WSET II

HAPPY HOLIDAYS EVERYONE!

This month, I would like to introduce you to our newest Cabernet Sauvignon from the Howell Mountain sub-AVA of Napa Valley in California – 2018 Dunn

Vineyards Cabernet Sauvignon. A true family operation, Randy and Lori Dunn bought the property that is Dunn Vineyards back in 1978. Randy who started in the Wine Business working as a winemaker for Chuck Wagner (Caymus) in Rutherford soon started working full time on his on property. By the end of the '80's Dunn Vineyards had become a very successful operation. Randy was consulting for other wineries and selling out all of his own wine. In 1989 he had run out of room to store barrels and he tunneled into the mountain to make more space. Randy with his son Mike and daughter Jennifer, farm 42 acres of Cabernet Sauvignon on Howell Mountain. Since the start, their goal was to do their best to care for the vines so they produce a wine that tastes like Cabernet Sauvignon with the characteristics you can only get from Howell Mountain. They continue to be a hands-on run business - in the vineyard, on the crush pad, and in the cellar. \$170 Bottle



2018 DUNN CABERNET SAUVIGNON

94 Points Robert Parker 94 Points Antonio Galloni, Vinous

"Dunn's 2018 Cabernet Sauvignon shows terrific purity and focus in its aromas of cassis and pencil shavings and on the medium to full-bodied palate, where it's streamlined and smooth. There's intensity and concentration, finegrained tannins and lingering notes of cassis and graphite on the finish." Robert Parker, Wine Critic

Randy Dunn in his Wine Caves at Dunn Vineyard in Howell Mountain



Craig Halvorson

Wine and Beverage Director/Dining Room Manager, WSET II

WINE PAIRINGS FOR THE HOLIDAYS

Thanksgiving is fast approaching, which also means Christmas isn't far behind. Now probably is a good time to start to think about what wines we want to serve for our Holiday Dinners. Of course, we need to look at our main protein (Turkey, Ham, Christmas Roast), but we also need to look at some of the other items on our menu to make our final varietal selections.

Thanksgiving

The good news here is - many varietals go equally well with both Turkey and Ham - both very neutral proteins. The meat is light enough to handle white wines, yet flavorful enough to hold up to a red. We can easily choose a white or a red. So.... Sounds like we will need two glasses on the table! One for white and one for red.

Here are two white varietals that I think you should try:

Chardonnay is very popular, however to properly pair one with Thanksgiving we need to find one that is clean and crisp vs. oaky, as the oak will overpower the



ham and turkey. Louis Latour Macon-Lugny Chardonnay, Burgundy France \$30



Pinot Grigio is always my go-to varietal for a Thanksgiving white. It's capable of handling garlic, onions, herbs, and rich flavorful high-fat dishes. **Santa Margherita Pinot Grigio, Italy \$25**

Here are two red varietals that will be easy picks for Thanksgiving:



Garnacha would be my first choice. A nice Spanish Garnacha would pair very well with many of the sweeter notes like cranberry, sweet potatoes and yams, and creamy pumpkins soups. Bodegas Morca Garnacha, Spain \$40

Pinot Noir is one of the traditional favorites for Thanksgiving. Pinot Noir's subtle earthy undertones surround the fruit features of the wine, and tend to show well with the traditional flavors of



turkey and stuffing. Penner-Ash Estate Pinot Noir, Oregon \$65

Christmas

So, what pairs up with your Roasted Christmas Prime Rib and the natural a jus that will eventually cover everything else on the plate? We need a bold, well-balanced red wine, with strong, smooth tannins to enrich the flavors we have created.



French Red Bordeaux should be at the top of your list. When it comes to roasted beef, a full-bodied, dry, Bordeaux with generous amounts of tannin often works best. Chateau Cantenac Brown, Margaux, Bordeaux France \$70

Napa Cabernet Sauvignon is always a great choice for a good piece of mid-rare Prime Rib. It cuts the richness of the Prime Rib while adding a nice herby, earthy element to it. Turnbull Cabernet Sauvignon, Napa Valley California \$45







Santa Claus and his Elves will land the sleigh at the City Club again for this beloved holiday tradition. Bring the entire family and have this special occasion captured with a complimentary photo portrait.

Parents, if you would like Santa to present a gift to your child, please deliver it to the Club's Reception Desk no later than Wednesday, December 7th at 5 pm. Gifts must be wrapped and tagged with the member's name and the child's FIRST AND LAST NAME. Synday with Santa

Sunday, December 11th 10:30 and 12:30 p.m.

Breakfast and Brunch Buffet Menu

Breakfast Made-to-Order Omelets, Sausage, Applewood Smoked Bacon Belgian Waffle Station Scrambled Eggs, Breakfast Potatoes, Eggs Benedict Sliced Fruit, Mini Quiche Wedges, Breakfast Breads and Pastries

Salads/Starters: Winter White Salad Butternut Squash Salad Mini Shrimp Cocktail Shooters Assorted Sushi

Brunch Buffet

<u>Entrees</u> Baked Lemon Sole Sliced Beef Tenderloin Roasted Turkey Breast Chicken Piccata Salmon with Jalapeno Stuffing Crust

<u>Sides</u>

Basmati Rice with Dried Fruit and Nuts Roasted Sweet Potatoes Brussels Sprouts & Onions Broccoli Rice Casserole Yukon Gold Mashed Potatoes Grilled Asparagus

Children's Buffet

French Toast Bites Mini Waffles Mini Hot Dogs Chicken Tenders Macaroni & Cheese Stuffed Potatoes Broccoli & Carrots

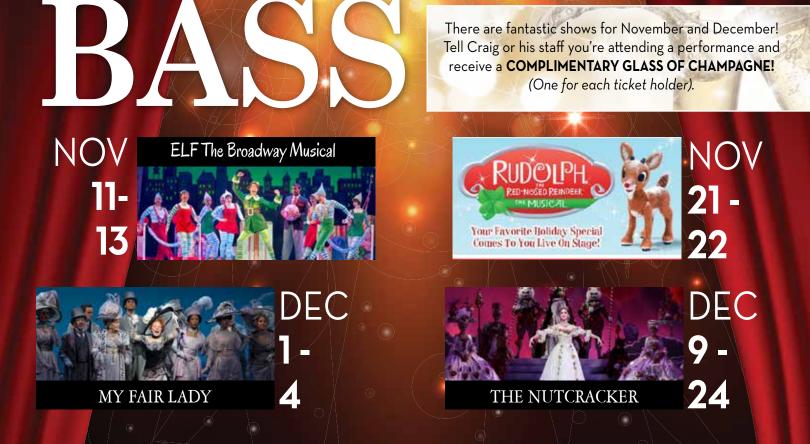
Desserts

Chocolate Eggnog Bread Pudding Christmas Petit Fours Glazed Christmas Cookies Santas Hats Pumpkin Cheesecake, Yule Logs, Bailey's Crème Brulee Cake

Adults: \$49 (includes 1 complimentary Mimosa or Glass of Champagne) Children Ages 3-12: \$28 Plus tax and gratuity Children under age 3 are complimentary

Reservations required. Please contact the Receptionist at 817.878.4000 or reception@cityclubfw.com. CANCELLATION POLICY IN EFFECT: Cancellation of reservation or decrease in number of guests after 10 a.m. on Wednesday, December 7th will result in full price charge to member's account.

BNSF Popular Entertainment Series AT THE





WE ARE FINALLY INSTALLING NEW CARPET!

Beginning on Sunday, **October 30th**, the Terrace Room will be **CLOSED** until we **RE-OPEN** on Tuesday, **November 8th**. We will provide Food-To-Go during this closure. Call 817.878.4000 or email reception@cityclubfw.com to place an order. Or you may dine in the Grill at street level for lunch.

Lunch Pick-Up: 11:30 am - 2:00 pm | Dinner Pick-Up: 4:00 pm - 6:30 pm

Thank you for your Patience!!





Plaid for Women®

There is something powerful about sitting at a table of strong, gifted, unique women who share their experience. 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, November 8th and December 13th 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

Good Info to Know!

GENERAL CATERING INFORMATION/FOOD AND BEVERAGE: As stated in our contracts: "Gourmet and custom menus are available upon request. Excess food or beverage may not be taken from the Club. Guests may not bring food or beverage (alcoholic or otherwise) into the Club from outside sources. Specialty desserts may be brought into the Club with approval from a Catering Manager. City Club must provide ALL food and beverage except the above mentioned items and with the approval from a Catering Manager. There will be a sur-charge assessed if any outside food is brought in.

WANT TO SEE YOUR STATEMENT OR EDIT YOUR CONTACT INFORMATION? Just go to City Club's website:

https://www.cityclubfw.com, log into or register your account and go to Member Central.

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

VALET: Valet is provided to our members and guests between the hours of 6:00 am and 5:45 pm at a rate of \$5.00. If you choose to deal directly with the valet company the cost is \$20.

How to Use Self Validation:

- 1. You will receive a text from the valet company
- 2. Click on the text link to the Digital Valet Ticket
- 3. Select "Validate Parking"
- 4. Select the location name from the list (City Club BOA)
- 5. Present phone screen to the receptionist at City Club
- 6. Staff will enter 4-digit Code and click OK
- 7. Parking is now validated and you will receive a text message verifying your ticket has been validated (if enabled)
- 8. You may charge to your account or pay with cash or a credit card to the receptionist



Entertaining For The Holidays

A.K.A. BOOZE, Bites & Blooms THURSDAY 10 NOVEMBER

The Oak Room | 5:30 - 7:30 p.m. | \$49++ per person WE WILL HAVE 3 OF OUR PROFESSIONALS HELPING YOU BEGIN THE HOLIDAYS! &

We'll start with a glass of champagne in the Oak Bar and then move over to the Oak Room where

• Mr. Craig will be making and serving 3 different holiday cocktails we're sure you'll enjoy!

• Chef Gilbert will also be demonstrating a few holiday food tidbits, along with other hors d'oeuvres while you're sipping your specialty cocktail. Watch them both in action!

S Lastly we will have our favorite florist and catering salesperson Kelly Norvell who will design a holiday floral piece. You'll be able to re-create on-site and take home!

This fun event will fill up quickly!

When making reservations, the receptionist will ask if you plan to attend the floral event as it's limited to 30 people.

We look forward to seeing you!

No time for an office Holiday Party?

Treat your employees to a sumptuous brunch buffet featuring holiday favorites, champagne and decadent desserts!





given these special dinners

as gifts!

If your traditional family feast is at your home this year, let Chef Gilbert and City Club's culinary staff help with a perfectly prepared "take out" holiday dinner. All you have to do is place your order, pick it up at the Reception Desk or ask us to bring to the curb then heat these traditional and delicious dishes when it's convenient for you and your guests.

Important Dates for Orders and pick up

THANKSGIVING ORDERS MUST BE PLACED BY FRIDAY, NOVEMBER 18[™].

PICK UP order Tuesday, November 22nd or Wednesday, November 23rd by 5:30 pm

CHRISTMAS ORDERS MUST BE PLACED BY FRIDAY, DECEMBER 16[™].

PICK UP order Wednesday, December 21st or Thursday, December 22nd between 9:00 am - 5:00 pm

To place your order, please contact Carol Roszell at 817.878.4084 or email croszell@cityclubfw.com. **CANCELLATION POLICY:** ORDERS CANCELLED LESS THAN 72 HOURS PRIOR TO SCHEDULED PICK UP DATE WILL BE CHARGED TO THE MEMBER'S ACCOUNT

Roast Tenderloin of Beef - 🗅 Sliced 🗅 Not Sliced (serves 10-1:	2) \$210.00	
Pre-Cooked Turkey (De-boned & sliced) (serves 10-12) Pre-Cooked Turkey (Whole) (serves 10-12)	\$80.00 \$65.00	PAIRING RECOMMENDATIONS
Pre-Cooked Harkey (While) (serves 10-12) Pre-Cooked Ham (Sliced) (serves 16-18) Pre-Cooked Ham (Whole) (serves 16-18)	\$68.00 \$58.00	Thanksgiving & Christmas Wine Pairing
Diced Candied Yams Three pounds (serves 10-12) Club made Stuffing Three pounds (serves 10-12) Giblet Gravy One quart (serves 5-6) Cranberry Relish One quart (serves 6-8)	\$14.00 \$12.00 \$7.00 \$5.00	As you know the Liquor & Wine Stores are crazy during the holidays so let Craig take care of this stress for you and deliver them straight to your car along with your Holiday To-Go Food Orders . Read more about pairings on page 6.
 Mashed Potatoes (serves 10-12) Citrus Glazed Carrots (serves 10-12) Brussels Sprouts (serves 10-12) Assorted Dinner Rolls Wheat, Ciabatta, White, Sesame (12 roll) 	\$12.00 \$14.00 \$13.00	Craig's Recommendations:Latour Macon-Lugny Chardonnay, Burgundy France\$30Santa Margherita Pinot Grigio, Italy\$25Bodegas Morca Garnacha, Spain\$40
Pumpkin Pie (serves 6-8) Bourbon Pecan Pie (serves 8-10) Apple or Cherry Cobbler (serves 8-10)	\$22.00 \$36.00 \$18.00	Penner-Ash Estate Pinot Noir, Oregon\$65Chateau Cantenac Brown, Margaux, Bordeaux France\$70Turnbull Cabernet Sauvignon, Napa Valley California\$45
 Bread Pudding (serves 8-10) Carrot Cake with Cream Cheese Icing (serves 8-10) Vanilla Cake with Salted Caramel, Candied Texas Pecans and Cream Cheese Icing (serves 8-10) 	\$16.00 \$36.00 \$36.00	Please order your wine at the same time you are calling in your Thanksgiving and Christmas Holiday to-go orders.
Plus Service Charge and Tax		Your wines will be delivered to your car at the same time you pick up your food - Super easy!!

			Day	

New Year's Eve Wine Tasting and Buffet

Featuring Sparkling, White and Red Wines from Italy, France, and California



SATURDAY, DECEMBER 31

TASTING 4th Floor Gallery SEATING President's Room, Library and Speaker's Room, 5:30 p.m. - 9:00 p.m.



Dinner Menu

APPETIZER STATION

Smoked Salmon Cheese Board Charcuterie Board

DINNER BUFFET

Carved Pepper Crusted Tenderloin Garlic Jumbo Shrimp Scampi Au Gratin Potatoes

Haricot Verts with Baby Heirloom Tomatoes

Winter Green Salad with Smoked Bacon, Crumbled Stilton Cheese, Dried Cranberries and Balsamic Vinaigrette

DESSERT & COFFEE STATION

Assorted Chef's Mini Desserts

\$65 per person (plus Tax & Gratuity) Reservations Required reception@cityclubfw.com 817.878.4000



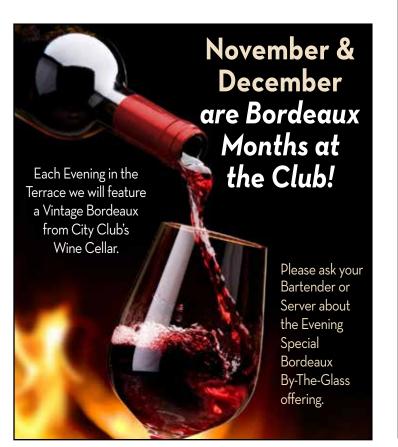


Saying "Good Luck" to one of our own!



Janak Boralugodage has helped every single department at City Club. He would have been an employee of the club for 22 years on December 5th. He began working in the Terrace as a waiter and as Chef Gilbert said

"I turned a little Kitty Cat into a Tiger." Chef promoted him to the Purchasing Manager where he ordered all the food and other supplies for the Club. But you also saw him plate up in the kitchen, move boxes around, help put up the holiday decorations and anything else someone needed. He has owned an auto mechanic garage for several years and decided to concentrate on this. We will really miss his infectious smile and wonderful laugh. Thank you Janak! We will miss you.



Fort Worth Stock Show

*****FWSSR.COM*****

- Celebrate Fort Worth's Western Heritage
- Action-packed rodeo
- Livestock shows, Mattress Firm Petting Zoo
- Carnival/Midway excitement
- Live music at the **Bud Light** Roadhouse
- Shopping galore from turquoise to tractors

3 WAYS TO PURCHASE TICKETS

ONLINE AT - FWSSR.COM

Dickies II Arena

IN PERSON AT BOX OFFICE 1911 MONTGOMERY ST., 76107

CALL - 817-502-0011

Texas Health



reliant

Private Events



that are Beyond

Our catering staff can assist you with special functions of almost any kind, from a quiet dinner for 14 people in the elegant Wine Room to a fabulous wedding of 250 in our Ballroom.

City Club specializes in various types of events that include meetings, receptions, celebrations and sit-down dinners.

Our Catering Staff, Kelly Norvell and Kim Keen can assist with creating the perfect event for what you are envisioning. Exquisite food and beverage selections to provide a traditional or contemporary fare, all prepared with local and freshest ingredients. They can connect you with entertainment to match the mood of your event. From a simple piano player to an 8 piece band to get the party started they have built excellent relationships with our area's top entertainers.

Call them today and let them plan your next event! Kelly Norvell: knorvell@cityclubfw.com (817.878.4051) Social Events

Kim Keen: kkeen@cityclubfw.com (817.878.4028) **Corporate Events**





















FITNESS FOR YOU!

BECOME YOUR BEST SELF!!

Worried about the upcoming holidays and that normal weight gain? Yes we'd all like to ignore that lovely Coconut Cream Pie or the Candied Yams that's our favorite every Thanksgiving or Christmas....but is it realistic to forego the enjoyment of our holidays after all we've been through? Studies have shown that we have tried to "soothe" ourselves with food and alcohol since the pandemic.

One way to get a jump on it is to hire one of City Club's personal trainers. The Club's professional, certified trainers are available to design and monitor members' individual workouts. Personal training programs begin with a thorough analysis and establish specific goals that are structured to fulfill members' needs.

OUR WELLNESS AND TRAINING PACKAGES:

(All packages include a General Fitness Assessment)

30 MINUTE SESSION

\$25 ea Prepaid Package of 10 includes one complimentary training session.

60 MINUTE SESSION

Prepaid Package of 10 includes one complimentary training session.

1 Member	\$40 ea
2 Members	\$35 ea
3 Members	\$30 ea

PACKAGES OF 20 OR 30 - ONE HOUR SESSIONS

include two complimentary Bod Pod assessments.

	20 Sessions	30 Sessions		
1 Member	\$750 (\$37.50 ea)	\$1,050 (\$35 ea)		
2 Members	\$700 (\$35 ea)	\$990 (\$33 ea)		
3 Members	\$600 (\$30 ea)	\$870 (\$29 ea)		

*ADD A NUTRIONAL PACKAGE TO YOUR TRAINING

For a nutrition assessment and an individualized meal plan: (add \$150)

For a nutrition assessment, individual meal plan and 30 minute follow-up nutrition session: (add \$225)

(Cancellations must be received at least 24 hours prior to scheduled appointment or full session fee will be charged.)

HERE ARE YOUR PERSONAL TRAINERS; GET A JUMP ON THE HOLIDAYS!

Men's Fitness Center/817.878.4016 Craig Burrell | Roland Mash | Matt Burrell

Women's Fitness Center/817.878.4094 Sue Horton | Sally Greenwood | Robert Vasquez



DON'T SHAKE WHEN YOU LAUGH LIKE A BOWL FULL OF JELLY! Muffin Top and Jelly Belly: We're here for you.

Enjoy a Bod Pod Evaluation for \$20 (1/2 price) in November and December and get a head start on your 2023 fitness goals!



FIND YOUR FITNESS

Wednesdays Thursdays

Mondays

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

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

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

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

F.I.T. MFC 12:00-12:45pm Roland Mash

Spin MFC 12:00-12:45pm Rachelle Wagner

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

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

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

LEGEND YS= Yoga Studio

MPS= Multi-Purpose Studio

PIL= Pilates Studio

WFC= Women's Fitness Center

MFC= Men's Fitness Center Weights & Cardio Circuit MFC 6:00-7:00am Sally Greenwood

Tuesdays

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

F.I.T. MFC -WOMEN ONLY-6:30-7:30am Matt Burrell

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

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

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

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

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

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

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

F.I.T. MFC 12:00-12:45pm Matt Burrell

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

> Yoga YS 5:00-6:00pm Alexis Ackel

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

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

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

Pilates Mat PIL 9:00-9:50am

Julie La Bruyere Trinity Trails/Walk/Run 8:30-9:30am

Sally Greenwood

Barre It! YS 9:00-9:50am Sue Horton

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

Spin MFC 12:00-12:45pm Sally Greenwood

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 Roland Mash

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

Reformer Pilates PIL 5:30-6:20pm Sandy Mellina Spin MFC 6:00-6:50 Sally Greenwood

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

F.I.T. MPS -WOMEN ONLY-6:30-7:30am Matt Burrell

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

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

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

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

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

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

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

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

F.I.T. MFC 12:00-12:45pm Matt 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

Fridays

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

F.I.T. MPS -WOMEN ONLY-6:30-7:30am Matt Burrell

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

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

F.I.T. MFC 12:00-12:45pm Roland Mash

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

ALL CLASSES ARE COED UNLESS SPECIFIED

FEE FOR CLASSES SHOWN IN ORANGE BOXES

Saturdays

Yoga YS

10:15-11:15am

Alexis Ackel

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. 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.

NOVEMBER

POLICY
REMINDERS
CANCELLATION
POLICY. There is a
72-hour cancellation
notice on all
special events at

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

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1	2	3	4	5
		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 & 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
				LOBSTER NIGHT	Friday Steak Night	
6 Club Closed	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch	8 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	9 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	10 Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Entertaining for the Holidays WHITAKER/ CHALK LUNCH & LEARN LOBSTER NIGHT	11 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Elf the Musical PAFW 7:30pm Friday Steak Night	12 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner Elf the Musical PAFW 1:30 7:30
13 Club Closed	14 Fitness	15 Fitness	16 Fitness 5am – 6:30pm (WFC)	17 Fitness	18 Fitness 5am – 6:30pm (WFC)	19 Fitness
	5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch	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	5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	Sam – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Wagner Highlights FWSO 7:30pm Friday Steak Night	9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner Wagner Highlights FWSO 7:30pm
20	21	22 Fitness	23 Fitness	24	25	26
Parade of Lights Viewing & Buffet Dinner	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch Rudolph the Red-Nosed Reindeer: The Musical PAFW 7:30pm	5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Rudolph the Red-Nosed Reindeer: The Musical PAFW 7:30pm	5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner		club closed y Thanks g	
27	28	29	30			
Club 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			
		My Fair Lady PAFW 7:30pm	My Fair Lady PAFW 7:30pm			

DECEMBER

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
HAPPY HO A GREA SUC	YOU AND Y DLIDAY SEAS T YEAR! OU CESS - PLEA WARMEST W JLY WONDE	SON. THANK R SUCCESS I SE ACCEPT ISHES FOR A	YOU FOR S YOUR OUR A	1 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner My Fair Lady PAFW 7:30pm	2 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner My Fair Lady PAFW 7:30pm	3 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner My Fair Lady PAFW 1:30 7:30pm
4	5	6	7	8	9	10
Club 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	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner The Nutcracker TBT 8:00pm Friday Steak	Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner The Nutcracker TBT 2:00pm 8:00pm
	FITNESS CENTERS			LOBSTER NIGHT	Night	
11 Santa Brunch	12 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch	13 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Plaid for Women*	14 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Carter Blood Care Blood Drive 9:00 am – 2:30 pm President's Room	15 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner The Nutcracker TBT 8:00pm	16 Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner The Nutty Nutcracker TBT 8:00pm Friday Steak Night	Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner The Nutcracker TBT 2:00pm 8:00pm
18	19	20	21	22	23	24
Club 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 The Nutcracker 2:00 pm/7:00 pm	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner The Nutcracker 2:00 pm/7:00 pm	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner The Nutcracker 2:00 pm/7:00 pm		CLOSED RISTMAS
25	26	27	28	29	30	31 Fitness
CLUB C FOR CHI		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	Fitness 5am – 6:30pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner ABBA The Concert: A Tribute to ABBA FWSO 7:30pm New Year's Eve Wine Tasting and
ANT	X ASSA			LOBSTER NIGHT	Friday Steak Night	Buffet 5:30 pm – 9:00 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 II (Calhoun St. entrance) when visiting the Club.



Operation Hours

	Last reservation	can be seated a	t 7:00 pm. Club clo	ses at 8:00 pm.	
The Terrace Room		The Grill Room		For Reservations a	nd 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	Monday - Friday 11:30 am - 2:00 pm	Lunch	Monday - Friday 11:30 am - 2:00 pm	General Manager	
Cocktails	Tuesday - Saturday 4:00 pm - 8:00 pm	Fitness Centers Men's Fitness Cen	ter 817.878.4016	Peggie Muir	817.878.4089 pmuir@cityclubfw.com
Dinner	4:00 pm - 8:00 pm	Monday - Friday:	5:00 am - 7:00 pm	Membership Direc Debbie Rubin	
*The Oak Bar		Saturday: Women's Fitness C	8:00 am - 2:00 pm Center 817.878.4094	Debble Rubin	817.878.4088 drubin@cityclubfw.com
Reservations	817.878.4000	Monday - Friday:	5:00 am - 6:30 pm	Catering	
Lunch	reception@cityclubfw.com Tuesday - Friday	Saturday:	9:00 am - 1:00 pm	Kim Keen	817.878.4028 kkeen@cityclubfw.com
Cocktails	11:30 am - 2:00 pm Tuesday - Saturday 4:00 pm - 8:00 pm	Accounting Paula Muller	817.878.4087 pmuller@cityclubfw.com	Kelly Norvell	817.878.4051 knorvell@cityclubfw.com
Dinner	Tuesday - Saturday 4:00 pm - 8:00 pm			'	Club is closed on Aonday for Dinner

Sunday and Monday for Dinner, except for special occasions.

*Available by advanced reservation only

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