FORT WORTH

A NewsMagazine for Members of City Club



Home for the Holidays with Kelly Norvell Thanksgiving and Christmas Holiday Meals To-Go Sunday Brunch with Santa New Years Eve Wine Tasting & Buffet



817.878.4000 NOVEMBER/DECEMBER 2024





**Craig Halvorson** General Manager

## MESSAGE FROM THE GENERAL MANAGER

What a wonderful time of year to be a member of City Club! We have so many holiday traditions at the Club we are excited about, and getting prepared for - From our Thanksgiving Meals to-go, Sunday Brunch with Santa Claus, to all of the Company Christmas Parties - We are all looking forward to seeing you, your family

and friends during these festive months. On behalf of myself and the entire City Club staff, we wish you and your family a joyous holiday season and a happy, healthy and prosperous New Year.

We have just a few open dates remaining for your **Holiday/ Christmas parties** - please give Kim Keen or Kelly Norvell a call so they can get you booked - they will take very good care of you.

November kicks off with **"Home for the Holidays"** with our very own Kelly Norvell. Come enjoy holiday themed hors d'oeuvres and cocktails while designing your own holiday centerpiece with Kelly leading the way. See **page 8** for details.

We are taking orders now for our very popular **Thanksgiving Meals To-Go**. Please see **page 13** for details and important dates for ordering and picking up. **The Club will be closed on Thanksgiving Day and Friday November 29th**.

On Sunday, December 8th, we will have our Sunday Brunch with Santa! There will have two seatings, 10:30 and 12:30. You will enjoy an amazing Buffet, and Santa Claus will be here for pictures. See *page 4* for details. On Wednesday, December 18th, we will have a Holiday Lunch Buffet in the Oak Room. This is a great opportunity to bring folks from the office down to the Club to enjoy a nice meal together before the Christmas Break. See *page 5* for details. We will also be preparing Christmas Meals To-Go this year. See *page 14* for details. The Club will be closed on Christmas Eve and Christmas Day.

We will finish off 2024 with a **New Years Eve "Clean out the Cellar" Wine Tasting and Dinner Buffet.** We will start our festivities early and get you home safe before the ball drops in New York City. See **page 6** for details. If you are planning on traveling for the Holidays, give Matt Burrell, our Membership Director a call to see if there are any **Reciprocal Clubs** available in the cities you are visiting. He will be happy to send a Letter of Introduction for you.

Please read through the news magazine, and check out all of the events and happenings we have going on at the Club during November & December. 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.

Merry Christmas, Happy Holidays and Best Wishes for the New Year!

See you around the Club!

### **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



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

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.

### November 14th, 2024

DAVID FLOWERS will be presenting "The Value of Mediation"



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



# FIRST COURSE

Choice of Caesar Salad or Seafood Gumbo

## ENTRÉE

8 oz. New York Strip or 5 oz. Beef Tenderloin Served with Asparagus and Twice Bake Potato \$30

> MANAGERS SELECTION WINE BOTTLE SPECIAL

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



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 4th at 5 pm. <u>Gifts must be wrapped</u> <u>and tagged with the</u> <u>member's name and</u> <u>the child's FIRST AND</u> <u>LAST NAME.</u> Sunday, December 8, 2024 10:30 am and 12:30 pm

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# Breakfast and Brunch Buffet Menu

BREAKFAST STATION Made-to-Order Omelets Waffle Station with Assorted Toppings Sausage Applewood Smoked Bacon Scrambled Eggs Breakfast Potatoes Sliced Fruit Mini Quiche Wedges Breakfast Breads and Pastries

#### BRUNCH BUFFET/ SALADS & STARTERS

Winter White Salad with Tomato & Cucumbers Butternut Squash Salad with Cranberries & Pecans Shrimp Cocktail

> **SUSHI** California Roll Spicy Philly Roll

#### ENTREES

Baked Lemon Sole with Lemon Cream Sauce Chicken Piccata Buttermilk Fried Chicken

### **CARVING STATION** Beef Tenderloin with Creamy Horseradish and Rosemary Mustard

### Honey Pit Ham with Cranberry Sauce SIDES

Roasted Sweet Potatoes Brussels Sprouts and Onions Yukon Gold Mashed Potatoes Mixed Vegetables Broccoli Rice Casserole

#### **CHILDREN'S BUFFET**

Chicken Nuggets Macaroni and Cheese Green Beans and Carrots Penne Pasta Marinara Sauce Alfredo Sauce

### DESSERT STATION

Christmas Petit Fours Bailey's Crème Brule Cake Strawberry Cake Yule Logs Pumpkin Cheesecake Glazed Christmas Cookies Chocolate Eggnog Bread Pudding Santa Hats, Pecan Pie

Adults: \$59 (includes complimentary Mimosas or Champagne) Children Ages 3-12: \$38 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 4th will result in full price charge to member's account.



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

Buffet Menu

Greek Shrimp Salad in a Martini Glass Sliced Fresh Fruit

> Strawberry Spinach Salad with Champagne Vinaigrette

Butternut Squash Soup

Tomato Basil Chicken with Mozzarella

Red Snapper Piccata with Lemon Caper Butter Sauce

Beef Bourguignon With Red Wine Burgundy Sauce, Pearl Onions, Mushroom, and Bacon

Rosemary Balsamic Baby Potatoes Brandy-Glazed Carrots Dessert Station Iced Tea and Coffee



# The Oak Room Wednesday, December 18<sup>th</sup>

11:30 am – 1:30 pm \$39.00 (plus tax and gratuity)

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



# TUESDAY DECEMBER 31, 2024

NEW VEARS EVE

WINE TASTING AND BUFFET

Come belp us "Clean out the Cellar" on New Years Eve! We will be showcasing many exceptional wines, including several different varietals from all over the world. Executive Chef Gilbert Rivera and his team will put out a gourmet buffet befitting of this special evening.

# WINE TASTING STARTS AT 6:00PM WITH AN HORS D'OEUVRE STATION DINNER BUFFET FROM 6:30 TO 8:00 | THE CLUB CLOSES AT 9:00PM







### HORS D'OEUVRES STATION

Drunken Shrimp Martini Traditional Smoked Salmon Platter Duck Confit Vol-au-vent

### MAIN BUFFET

Peppercorn Crusted Beef Tenderloin with Béarnaise Sauce and Horseradish Sauce Sauteed Lobster, Shrimp, and Scallops in Lemon Butter Sauce

**Scalloped Potatoes** 

Asparagus Almondine

Apples and Fennel Salad with Radish, Walnuts, Pomegranate, and apple cider vinaigrette

Lola Rosa Salad with Stella Blue Cheese crumbles, candied pecans, white balsamic vinaigrette

### DESSERT STATION

Banana Foster Flambe with Ice Cream Chef's Assorted Mini Desserts

\$85.00 per person (plus tax and gratuity)

## FOR RESERVATIONS

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

ew to the Cellar

### From Craig Halvorson



This month I would like to introduce you to a new Napa Valley Cabernet Sauvignon that has just arrived to the cellar. We have the 2021 Chimney Rock Cabernet Sauvignon from the Stag's Leap District in Napa Valley California.

The Chimney Rock estate began to take shape in 1980, when Hack and Stella Wilson purchased a 180-acre parcel (which included a golf course) situated on the east side of the Silverado Trail. They built their country house based on Cape Dutch-style architecture and started planting vineyards shortly afterwards.

The first 59 acres were planted with a combination of red and white grapes, and the premier vintage of Chimney Rock estate wines was produced in 1984. In the early 1990s, the winery building and the tasting room were added to the estate. In 2000, the Terlato family joined the Wilson family as partners in the winery with added resources and the goal of enhancing Chimney Rock's reputation for producing some of the world's great estate Cabernet Sauvignons. In 2002, the remaining land, covering 46 acres, was planted entirely to Cabernet Sauvignon.

The Terlato family assumed sole ownership of Chimney Rock in 2004. They have steadfastly supported and practiced only the highest standards in viticulture and winemaking. The Chimney Rock estate now comprises 119 acres of vineyards divided into 28 distinct blocks, allowing for highly specialized viticulture suited to each specific site.

"The 2021 Cabernet Sauvignon Stags Leap District is based on 91% Cabernet Sauvignon, 5% Cabernet Franc, 3% Merlot, and minuscule percentages of Petit Verdot and Malbec that's all from estate fruit in the Stags Leap District. It offers a pure, medium to full-bodied, incredibly elegant style as well as tons of minerality in its red and black fruits, ripe, building tannins, nicely integrated acidity, and just

a kiss of background oak. I love the overall style of this beauty, which will compete with wines two to three times the price." Jeb Dunnuck -95 Point Rating







# Sunday November 24<sup>th</sup>

**RESERVATIONS REQUIRED – VERY LIMITED SEATING** 

Buffet and Window Table Seating Adults \$65 | Children Ages 3 - 12 \$42

#### Schedule of Events:

City Club Doors and Bar open at 4:30pm Buffet open from 5:30pm until 7:00pm

Attendees are highly encouraged to arrive downtown early to avoid traffic congestion, road closures, and parking problems. Please inform your guests of how important this is - Member accounts will still be charged for any attendees that are unable to get here because of traffic and parking issues.

Due to the extreme popularity of this event, the Cancellation policy requires notification no later than Thursday November 21st by 5:00pm.

Once all the tables are sold-out you may ask to be put on our waitlist in case of cancellations. Members on the wait list who are unable to get a table this year may ask to pre-register for the next year.

## Questions?

Please email: Craig Halvorson - General Manager chalvorson@cityclubfw.com





It's that time of year to start thinking about Home for the Holidayo A HANDS-ON EXPERIENCE!

#### Thursday, November 14th, 5:00 until 7:30 pm

Chef will be on site to make hors d' oeuvres, and holiday cocktails will be provided. Our Social Catering Manager, Kelly Norvell, TMF, AIFD will provide all floral, containers and instructions for you to design a holiday centerpiece to keep or give away.

LIMITED SEATING AND RESERVATIONS ARE REQUIRED

\$30 per person\*\* Call 817-878-4000 to make a reservation **Reservation deadline is Monday, November 11.** 







Long time member **STEVEN LAIRD**, was honored on September 11 by the Texas Watch Champions of Justice Organization.

This honor was presented for his dedicated work and negotiation skills over the last 35 years. Mr. Laird has secured some of the state's largest and most important verdicts on behalf of the victims he represents.

The National board of Trial Advocacy (NBTA) annually recognizes individuals who have dedicated their careers to justice, accountability, and defending the right to a trial by jury. Mr. Steven Laird was recognized this year as one of the recipients of this award at a lunch held at City Club in September.

City Club would like to congratulate Mr. Laird for all of his work and accomplishments.



Abbey & Andrew

06/01/2024

KELLY'S CORNER

Location of Ceremony: Saint Stephen Presbyterian Church

#### Location of Reception: City Club

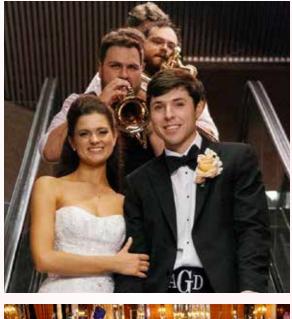
**How did you first meet:** We met at the beginning of our sophomore year at The University of Alabama. Set up by mutual friends, Abbey asked Andrew to her sorority's fall formal event. We talked and danced nonstop during the event, and we hit it off right away. The next day, Andrew texted to check on how Abbey's test went to start conversation. Later that day he asked her to hang out, and the rest was history!

**How did the proposal happen:** We traveled to Mobile, Alabama, Andrew's hometown, for the Mardi Gras parade and ball he is apart of. I was told there would be a cocktail party the Thursday night before. We drove to The Grand Hotel in Fairhope, Alabama, where the cocktail party was being held. As we arrived, Andrew asked if I wanted to go to the pier to look at the ocean. Andrew remained calm, and to my surprise, Andrew got down on one knee to ask me to spend the rest of my life with him. Later, I was surprised by our family and friends and dinner at a local restaurant. The whole day was perfectly planned and a wonderful surprise - 02/09/2023.

What details did you love most about having your wedding at City Club: City Club was the most gorgeous venue to have our reception. I loved the how sparkly the room looked with candlelight reflecting off all the mirrors. The staff was amazing to work with and truly did everything to make the day go off without a hitch. It is so fun to have the "surprise" element of the ballroom after leaving cocktail hour in the Oak Room. The food was wonderful and executed beautifully. We could not be happier with every detail the City Club offered!

What was the most fun and memorable moment: We wanted to make moments in our reception special to us. Abbey grew up in Fort Worth so to represent her favorite ice cream shop, we had ice cream served in Braum's cups. Andrew grew up in Mobile, AL so we had Beignets from the Dusty Biscuit served as our late night snacks. Since we met at The University of Alabama, we had the band play "Sweet Home Alabama," and the staff passed Yellow Hammer Shots which is our favorite game day drink - Roll Tide. Having elements that represented us and our relationship was so special to us!

What was the most memorable about the entire wedding process: Planning a wedding is something I had looked forward to since I was a little girl. Putting my vision to life was so special to me and something I greatly enjoyed. I worked with the best vendors who brought my vision to life. My planner and the staff at City Club made the day go exactly how I envisioned. I have some wonderful memories with my parents, maid of honor, sister in law, and closest friends putting together invitations, making the welcome boxes for out of town guests, finalizing all the details, and so many other things. I couldn't have done it without my amazing team! We had so many elements unique and special to us. I can't thank Kelly, her team, and Rachelle Nix, my planner, for putting all those elements together and making my dream come true. It was so special to see the "ballroom reveal" before all our guests went in because I got to see everything I imagined and planned executed perfectly.







# THE CINCINNATI ATHLETIC CLUB

111 Shillito Place, Cincinnati, OH 45202

The Cincinnati Athletic Club is more than your typical gym or fitness center. The CAC is the nation's oldest continuously running athletic club renown for our wide breadth of fitness facilities and world-class membership since 1853.



We offer a wide variety of fitness services, club amenities, networking opportunities, and social events you won't find anywhere else in downtown Cincinnati.

513.241.0096

Contact Matt Burrell - Membership Director to get set up to enjoy all the amenities Cincinnati Athletic Club has to offer. mburrell@cityclubfw.com or 817-878-4088

# FORT WORTH PERFORMANCES YOU DON'T WANT TO MISS!



at 817.878.4000 or reception@cityclubfw.com



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

> **Charlie Hunt** Luther King Capital Management

**Steve Montgomery** Fort Worth Chamber of Commerce

Crissie Fortmeyer – Bank of America

Chris Knight – Haynes & Boone, LLP

**Colin Buckley** Luther King Capital Management

Mike Thrasher – Apex Capital Corp

Chase Chance – Mack Energy Corp.

Kyle Sexton - UBS Financial

Aimee Stone Bank of America Private Bank

> Mike and Joanna Rowell Ben E. Keith

Elissa Mach – TJX Marmaxx Corp.

**Robert Reeves** – Retired

Madison Littlefield

Scott Zimmer – Kelly, Hart & Hallman

**Travier Craddock** The Craddock Organization

# THANKSGIVING MEALS TO-GO

**Holiday Shopping Tip** Many members Have given These special Dinners As gifts!

You set the table, We'll Do The Cooking

City Club is continuing its long tradition of preparing Holiday meals to-go this year. Our meals are perfectly packaged in aluminum pans to make reheating simple. Chef Gilbert also makes sure each to-go order has reheating instructions included.

## Important Dates for Orders and pick up <u>MUST BE PLACED BY THURSDAY, NOVEMBER 21<sup>ST</sup> BY 12 NOON.</u> PICK UP LOCATION:

**Front Desk CURBSIDE** – Please call the reception desk when you have arrived 817-878-4000

## **PICK UP DATE:**

□ Tuesday, November 26<sup>th</sup> between 11:00 am - 5:30 pm □ Wednesday, November 27<sup>th</sup> between 11:00 am - 5:30 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

Pre-Cooked Turkey (De-boned & sliced) (serves 10-12)	\$95.00 ORDER DATE:
Pre-Cooked Turkey (Whole) (serves 10–12)	\$95.00 MEMBER NAME:
Pre-Cooked Ham (Sliced) (serves 10-12)	\$05.00
Diced Candied Yams, Three pounds (serves 10-12)	\$18.00 MEMBER #:
Club made Stuffing, Three pounds (serves 10–12)	\$20.00 (Person PLACING Order if NOT member):
Giblet Gravy One quart (serves 5-6)	\$10.00
Cranberry Relish One quart (serves 6-8)	
Mashed Potatoes (serves 10–12)	\$18.00 CONTACT EMAIL:
Citrus Glazed Carrots (serves 10-12)	\$20.00 PHONE #:
Brussels Sprouts (serves 10-12)	\$20.00 PAYMENT:
Assorted Dinner Rolls Wheat, Ciabatta, White, Sesame (12 rolls)	\$10.00 Generation Charge to Member Account
Pumpkin Pie (serves 6-8)	\$25.00 Gredit Card;
Bourbon Pecan Pie (serves 8-10)	\$38.00
Apple or Cherry Cobbler (serves 8-10)	\$20.00 Name:
Bread Pudding (serves 8-10)	\$25.00 #:
Plus Service Charge and Tax	Exp: CVV:

Special Instructions:

**CITY CLUB** 

# CHRISTMAS MEALS TO-GO

# Holiday Shopping Tip

MANY MEMBERS HAVE GIVEN THESE SPECIAL DINNERS AS GIFTS!

# You set the table, We'll Do The Cooking

City Club is continuing its long tradition of preparing Holiday meals to-go this year. Our meals are perfectly packaged in aluminum pans to make reheating simple. Chef Gilbert also makes sure each to-go order has reheating instructions included.

## Important Dates for Orders and pick up

# ORDERS MUST BE PLACED BY WEDNESDAY, DECEMBER 18<sup>TH</sup> BY 12 NOON.

## **PICK UP LOCATION:**

General Street Street CURBSIDE - Please call the reception desk when you have arrived 817-878-4000

## **PICK UP DATE:**

□ Saturday, December 21<sup>st</sup> between 2:00 – 6:00 pm

□ Monday, December 23<sup>rd</sup> between 10:00 am - 3:00 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

Pre-Cooked Turkey (De-boned & sliced) (serves 10-12)	\$95.00	ORDER DATE:
Pre-Cooked Turkey (Whole) (serves 10-12)	\$95.00	
Pre-Cooked Ham (Sliced) (serves 10-12)	\$85.00	MEMBER NAME:
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)	\$18.00 \$20.00 \$10.00 \$10.00	MEMBER #: (Person PLACING Order if NOT member):
Mashed Potatoes (serves 10–12)	\$18.00	CONTACT EMAIL:
Citrus Glazed Carrots (serves 10-12)	\$20.00	PHONE #:
Brussels Sprouts (serves 10–12)	\$20.00	PAYMENT:
Assorted Dinner Rolls Wheat, Ciabatta, White, Sesame (12 rolls)	\$10.00	Generation Charge to Member Account
Pumpkin Pie (serves 6-8)	\$25.00	□ Charge Credit Card;
Bourbon Pecan Pie (serves 8-10)	\$38.00	Charge Credit Card;
Apple or Cherry Cobbler (serves 8-10)	\$20.00	Name:
Bread Pudding (serves 8-10)	\$25.00	#
Plus Service Charge and Tax		Exp: CVV:

**Special Instructions:** 



## DAVID BUCHER

David Bucher is currently a Senior Vice President for Simmons Bank. His 46-year banking career has been totally in the Trust and Wealth Management area. Prior to Simmons Bank he worked for Bank of America, JPMorgan Chase, and Wells Fargo. David has been with Simmons Bank for the past 12 years.

David's wife Susan retired from Fort Worth ISD in 2015. They have two children, Christian and Katie. Christian and his family live in Houston, TX and Katie and her family live in Aledo, TX. They also have six grandchildren.

At age 77, David still enjoys going to work at the bank each day Monday – Friday. He knows retirement is on the near horizon but has not set a firm date yet.

Susan and David enjoy traveling but most Saturday's will find them watching their two youngest grandchildren, Noah and Emma, playing T-Ball and soccer. They also enjoy playing golf with friends.

David's banking career has taken him from Dallas to Harlingen, TX in the Rio Grande Valley. Then from Harlingen to Houston and Galveston, TX. In 1991 Texas Commerce Bank offered him the position of Manager of their Trust Department in Fort Worth. When he arrived in Fort Worth the bank suggested he join one of the downtown clubs. At the time his office was in the Tandy Center at the corner of Weatherford and Throckmorton Street. City Club was just three blocks away and the President of his bank, who was also a member spoke very highly of the Club. Therefore, he made the decision to join City Club. A few years later they moved the location of the bank to City Center Tower 1. David says, "Therefore, the beautiful facility, the friendly and professional staff, the Club's dining rooms, and the Fitness Center have always been very convenient to my office."

Over the years David has used City Club for numerous business lunches, dinners and events as well as entertaining family and friends. The Wine Room is one of the best keep dining secrets in Fort Worth. David has a client who he calls to see if he and a guest would like to join him and Susan for dinner. The client will usually ask if they are going to the City Club and if the answer is "yes" he aways accepts the invitation.

David said he cannot say enough about City Club staff. "They are all so friendly and professional in their work. Some of the staff I have known for many years, and I consider them to be friends."

The Bucher's enjoy wine. They always enjoy attending the wine tastings, wine dinners and other wine events the Club offers. His family also enjoys "Steak Night". If you ask his 6-year-old grandson Noah what his favorite place is to eat he will say "City Club". He asked Noah why is City Club his favorite and he says, "because I like their Grilled Cheese sandwiches, and I get to ride the escalator." David says, "fellow City Club members have been so accepting of my grandchildren joining them periodically in the Terrace Room on Friday nights."

David thinks all the food at City Club is wonderfully prepared and the presentation is superb. However, his favorite item to order is the Chilean Sea Bass and having Craig pair the perfect glass of wine.

David feels City Club speaks for itself. His business associates and acquaintances all comment on the high quality of the facilities, staff and membership. David said he would recommend City Club membership to anyone who lives or does business in Fort Worth.

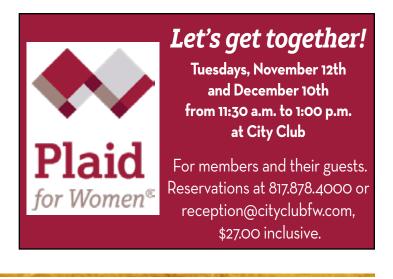
# EMPLOYEE SPOTLIGHT LINA OCURA



City Club is very excited to spotlight one of our talented chefs this month. Many of you might not know **Chef Lina**, even though she cooks for you several times a week– especially if you frequent the Grill restaurant. Her creativity and skill keep the Grill offerings exciting and delicious.

Lina has been with the Club in her current role for more than a year and shows no signs of slowing down. When not working, Lina enjoys spending time with her family and doing fun activities with her young daughter.

Chef Lina, on behalf of your co-workers, Club management and membership, we thank you for your dedication and hard work to make the City Club the best it can be. Great job Chef Lina!







# **DIET MANAGEMENT FOR WEIGHT LOSS**

Achieving and maintaining a healthy weight is often at the forefront of many people's health goals, and diet management is one of the most effective tools for weight loss. Weight loss, however, is more than just reducing caloric intake. It requires a comprehensive approach that balances nutrition, portion control, and consistency to support longterm success. Here are key components of effective diet management for weight loss.

#### **1. CALORIC DEFICIT**

At its core, weight loss revolves around the concept of a caloric deficit. This means consuming fewer calories than the body uses for daily functions and physical activity. The body's energy needs are met by burning fat stores when caloric intake is reduced, resulting in weight loss over time. However, an overly restrictive calorie intake can backfire, causing the body to slow metabolism and leading to feelings of deprivation. The key is to create a moderate calorie deficit that is sustainable and doesn't compromise metabolic health or energy levels.

#### **2. BALANCED NUTRITION**

Calorie reduction should not come at the expense of nutrition. It is essential to ensure that the body receives all the necessary nutrients to function optimally while losing weight. A balanced diet includes:

- Proteins: Protein is critical for maintaining muscle mass, which is important for metabolic health. High-protein foods like lean meats, fish, eggs, beans, and legumes also help keep you feeling full, reducing the likelihood of overeating.
- Healthy Fats: Fats are calorie-dense, but they are also crucial for hormone regulation and satiety. Healthy fat sources like avocado, olive oil, nuts, and seeds can be included in moderation.
- Carbohydrates: While low-carb diets have gained popularity, carbohydrates are not the enemy. Complex carbs such as whole grains, vegetables, and legumes provide essential fiber, which aids in digestion and helps regulate blood sugar levels.

#### **3. PORTION CONTROL**

One of the simplest and most effective ways to manage diet for weight loss is to control portion sizes. Even nutrient-dense, healthy foods can lead to weight gain if consumed in excess. Learning to recognize appropriate portion sizes for each food group can help reduce unnecessary calorie intake without feeling deprived.

Strategies such as using smaller plates, measuring food portions, and mindful eating practices—where you slow down and focus on the food you're eating—can prevent overeating. It also helps to pre-portion snacks to avoid mindless consumption.

#### 4. MEAL TIMING AND FREQUENCY

When you eat can be just as important as what you eat. Some people find success with intermittent fasting, where eating is limited to certain hours of the day, while others prefer eating smaller meals more frequently. It's important to choose a pattern that works with your lifestyle and helps regulate hunger and energy levels. Avoiding late-night eating and maintaining consistent meal times can help stabilize blood sugar levels and prevent overeating.

#### **5. HYDRATION**

Drinking enough water is vital for weight loss. Water helps control appetite, as thirst is often mistaken for hunger. Staying hydrated can prevent unnecessary snacking and support digestion. Aim for at least 8 glasses of water per day, and consider having a glass of water before meals to help with portion control.

#### 6. CONSISTENCY AND SUSTAINABILITY

Perhaps the most crucial factor in diet management is creating a plan that is sustainable. Crash diets or extreme restrictions often lead to temporary weight loss followed by regain when normal eating patterns are resumed. A balanced, enjoyable, and consistent approach to food is more likely to result in long-term success. Allow for flexibility, and remember occasional indulgences are part of a healthy diet when managed properly.



# **FIND YOUR FITNESS**

# Mondays

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

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

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

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

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

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

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

Back to Basics MPS -MEN ONLY-12:10-12:45pm Roland Mash

#### LEGEND YS= Yoga Studio

MPS= Multi-Purpose Studio

**PIL= Pilates Studio** 

WFC= Women's **Fitness Center** 

MFC= Men's Fitness Center

Circuit City MFC 6:00-7:00am Sally Greenwood

Tuesdays

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 5:00-6:00pm Alexis Ackel

Pump It Up! 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 9:30-10:00am

Sally Greenwood Barre It! YS 9:00-9:45am 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

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

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

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

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

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

**Reformer Pilates PIL** 12:00am-12:50pm Julie La Bruyere F.I.T. MFC

12:00-12:45pm Craig Burrell

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

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

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

### F.I.T. (Men or Women) \$6.25/single class \$50/8 classes

\$85/unlimited classes

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** 

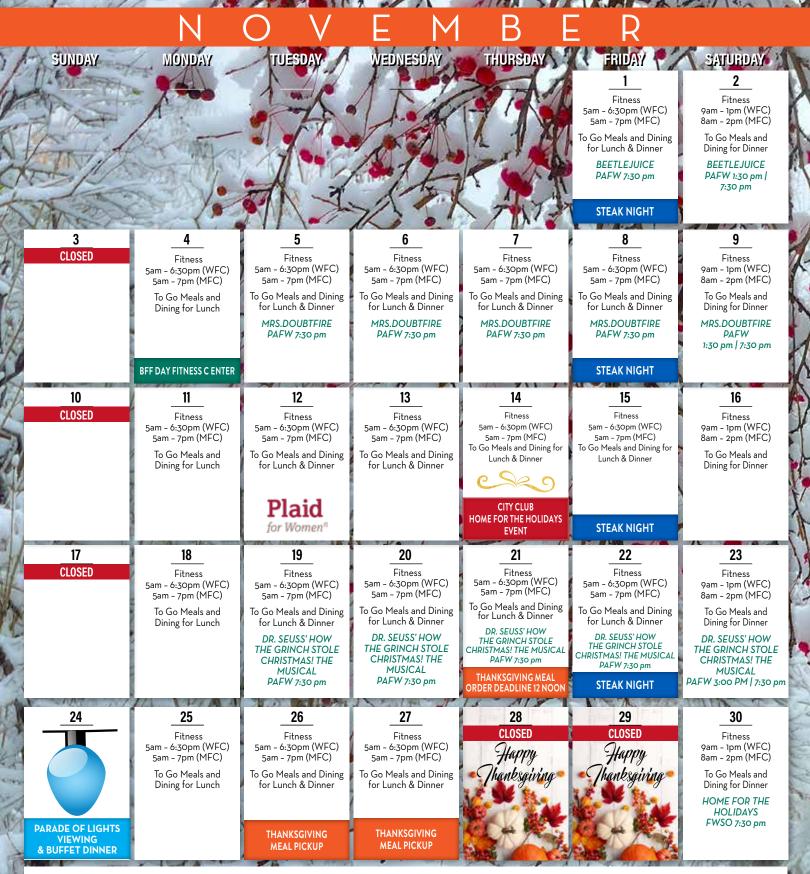
#### **ALL CLASSES ARE COED UNLESS SPECIFIED**

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.

Wednesdays Thursdays **Fridays** 



#### 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.

<u>PHOTOGRAPHY POLICY</u>. 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.

	D	EC	ΕM	BE	E R	AMARKA AND
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 CLOSED	<b>2</b> Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch	<b>3</b> Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	4 Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	5 Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	<u>6</u> Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch & Dinner SPANO CONDUCTS BEETHOVEN AND JAKE HEGGIE FWSO 7:30 pm STEAK NIGHT	7 Fitness 9am - 1pm (WFC) 8am - 2pm (MFC) To Go Meals and Dining for Dinner SPANO CONDUCTS BEETHOVEN AND JAKE HEGGIE FWSO 7:30 pm
8	9	10	11	12	13	14
Sarita Brunch	Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch BFF DAY FITNESS CENTER	Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch & Dinner <b>Plaid</b> for Women <sup>®</sup>	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 8:00 pm	Fitness 9am - 1pm (WFC) 8am - 2pm (MFC) To Go Meals and Dining for Dinner The Nutcracker TBT 2:00 pm / 8:00 pm
15	<u>16</u>		18	<u>19</u>		
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 The Nutcracker TBT 7:00 pm	Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch & Dinner <i>The Nutcracker</i> <i>TBT 8:00 pm</i>	Fitness 9am - 1pm (WFC) 8am - 2pm (MFC) To Go Meals and Dining for Dinner The Nutcracker TBT 2:00 pm / 8:00 pm
1			DEADLINE 12 NOON		STEAK NIGHT	CHRISTMAS MEAL PICKUP
22 CLOSED	23 Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch The Nutcracker TBT 2:00 pm / 7:00 pm	24 CLOSED Merry Christmas	25 CLOSED Merry Christmas	26 Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Nutckacker, TBT 2:00 & 7:00 pm	27 Fitness 5am - 6:30pm (WFC) 5am - 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Nutckacker, TBT 2:00 & 8:00 pm	28 Fitness 9am - 1pm (WFC) 8am - 2pm (MFC) To Go Meals and Dining for Dinner Nutckacker, TBT 2:00 & 8:00 pm
29	30	<u>31</u>	JAN 1	17 3.	MERS 1	State 1
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 EW YEARS EVE WINE TASTING IN BUFFET	closed			Wind

**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 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.

#### **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.



# **Operation Hours**

Last reservation can be seated at 7:00 pm. Club closes at 8:00 pm.						
The Terrace Room		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	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 Cent	917 979 (O)4	Craig Halvorson	817.878.4077 chalvorson@cityclubfw.co	
Dinner	4:00 pm - 8:00 pm	Monday - Friday:	5:00 am - 7:00 pm	Membership Director		
*The Oak Bar (Private Dining)		Saturday: 8:00 am - 2:00 pm Women's Fitness Center 817.878.4094		Matt Burrell	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	<b>Catering</b> Kim Keen	817.878.4028	
Lunch	Tuesday - Friday	,			kkeen@cityclubfw.com	
Dinner	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	
*Available by advanced reservation only				The City Club is closed on Sunday and Monday for Dinner,		

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

except for special occasions.