



AUSTIN CLUBBER

September/October 2024

**BECOME
A SPONSOR
FOR THE
WELCOME BACK
RECEPTION!**
SEE PAGE 18





The Austin Club
 110 East Ninth Street
 Austin, Texas 78701
 TEL: (512) 477-9496
 FAX: (512) 477-3863

Executive Committee

Curtis Fuelberg.....President
 Tom Spilman.....Exec. Vice President
 Tom Kowalski.....Vice President
 Terry Lyons.....Secretary
 Richard Millan.....Treasurer
 Alden Smith Cal Varner
 Susan Ross Jerry Harris
 Galt Graydon Carl Mica
 Michael Marks

Club Staff

Ken Richardson, CCM, CCE.....General Manager
 Paul Kornfeind, MCM, CCE.....Club House Manager
 Duane Nunn.....Chef
 Clemente Casanova.....Co-Chef
 Julian Hurst.....Daytime Manager
 Kelli Moynihan.....Accountant
 Alex Petrash.....Dir. Service/Evening Manager
 Taylor McVey.....Exec. Assistant/Design
 Sarah Bass.....Catering Director
 Jessica Wood.....Member Services
 Dwayne Anderson, CPA.....Controller

Hours of Operation

Dining Room

Breakfast.....7am - 11am M-F
 A la Carte Lunch.....11:30am - 2:30pm M-F
 Lunch Buffet.....11:30am - 1:30pm M-F
 A la Carte Dinner.....5:30pm - 8:30pm W-Sat

1878 Lounge

Breakfast.....7am - 11am M-F
 A la Carte Lunch.....7am - 2:30pm M-F
 A la Carte Dinner.....5:30pm - 8:30pm W-Sat
 Beverages.....11am - 6pm Mon-Tues
 Beverages.....11am - 8:30pm W-F

Office Hours

Accounting.....9am - 5pm M-F
 Catering.....9am - 5pm M-F



4



8



14



17

Look out for QR codes in the Clubber! These QR codes will make reservations incredibly easy and convenient for you. When you're reading our articles and find something you want to book, simply use your smartphone to scan the QR code. With just a few taps on your phone, you can quickly and effortlessly secure your reservation via email. QR codes make the whole process simple and fast, so you can have a great experience without any hassle.

Austin Club Mission Statement

To provide its members and their guests an environment to promote friendship and camaraderie in an elegant and secure environment while enjoying the many aspects of service, entertainment and fine dining.

Service Charge

The service charge calculated on all food and beverage transactions is applied toward offering employees a higher hourly rate and used toward off-setting costs associated with employee benefits.



ON THE COVER
 An array of colorful pumpkins.



A note from Ken Richardson

✉ kenr@austinclub.com

Greetings,

On behalf of the Board of Directors, I am thrilled to announce the appointment of Mr. Paul Kornfeind, MCM as the 6th General Manager in the Austin Club's esteemed 75-year history. Paul will officially assume his new role on January 1st, 2025, while continuing to oversee our food and beverage operations and the club's daily activities. We invite each of you to join us for a special evening to personally meet Paul and his lovely wife, Julie. *(See page 9 for more details.)*

In addition to this exciting leadership transition, your capital investment dollars have been hard at work. During our one-week closure in the first week of July, we installed a new custom entrance floor leading into the Austin Mural Room (M.D.R.), enhancing the elegance of our historic club. Additionally, the kitchen's hot line received a brand-new tile floor, further improving our service capabilities.

The Clubber is brimming with exciting events for September and October, so be sure to check them out!

Until next time,

Ken Richardson GM, CCM, CCE



MDR Entrance Setting



Entrance Complete



New Hot Line Floor

We Have a Winner!

On Wednesday, August 21st, 2024, Zhelun Chen walked into the club after a long day at work, expecting nothing more than a relaxing evening with friends. Little did he know that the night would turn into one of pure exhilaration and celebration.

As the evening unfolded, with over twenty members gathered, the excitement reached a fever pitch during the Pot of Gold drawing. On the very first pull of the night, Zhelun's name was drawn from the drum filled with the names of all our cherished members and their spouses. The room erupted in cheers as Zhelun realized he had struck gold - quite literally!

In a burst of joy and generosity, Zhelun celebrated his remarkable win by treating everyone in attendance to a round of drinks, turning an already memorable evening into an unforgettable one. His spontaneous act of kindness embodied the spirit of camaraderie that defines our club.

Zhelun's story is a testament to the magic of Wednesday nights at the club. It's not just about the exquisite complimentary culinary creations from our talented culinary team; it's about the unexpected moments of joy and connection that make our gatherings truly special.

So, join us every Wednesday through October - you never know when it might be your turn to strike gold!



Congrats
Mr. Chen!





A note from Paul Kornfeind, MCM

 paulk@austinclub.com

Dear Austin Club Members,

As I approach my one-year anniversary as your clubhouse manager, I am filled with gratitude and excitement. This past year has been a whirlwind of fun and growth as I immersed myself in the vibrant history and traditions of the Austin Club. Learning from Ken Richardson, CCM, a legendary club manager, has been nothing short of spectacular. His insights and experience have greatly enriched my understanding of city clubs and more specifically, the unique essence of the Austin Club.

The relationships I have formed with our dedicated staff and wonderful members are truly invaluable. As I prepare to transition into the role of General Manager in January, I am committed to leveraging these connections to enhance every aspect of our member experience.

Looking ahead to the upcoming year, my focus will be on several key areas to ensure we provide the highest quality experience for all our members:

- **Improved Communications:** Enhancing our communication channels for both staff and members, including a stronger presence on social media.
- **Dining Experience:** Elevating every aspect of our member dining experience to ensure it's exceptional.
- **Onboarding Process:** Streamlining and enhancing the onboarding experience for both new members and staff.
- **Staff Retention:** Implementing strategies to reduce staff turnover and build a loyal, dedicated team.
- **Banquet Staff:** Building a rock-solid banquet staff in preparation for the upcoming legislative session.
- **Consistency:** Tremendously improving our overall consistency in all operations.

During my interview, I was asked, "Where do you see the Austin Club in five years?" My answer remains steadfast: not only will the Austin Club be surviving, but it will also be thriving!

I am genuinely looking forward to stepping into the role of General Manager and working with you all to elevate our club to new heights. Together, we will ensure that the Austin Club remains a beacon of excellence and tradition for years to come.

Warm regards,

Paul N. Kornfeind MCM, CCE, CCM
Clubhouse Manager

September

2024

SUN	MON	TUES	WEDS	THUR	FRI	SAT
1 CLUB CLOSED	2 CLUB CLOSED FOR <i>Labor Day!</i>	3	4 POT OF GOLD	5 4 FOR 2 DINING	6 WINE & DINE	7 CHATEAUBRIAND FOR TWO
8 <i>Sunday Brunch</i>	9	10	11 POT OF GOLD	12 4 FOR 2 DINING <i>Bridge Night</i>	13 WINE & DINE	14 CHATEAUBRIAND FOR TWO
15 CLUB CLOSED	16	17	18 POT OF GOLD	19 4 FOR 2 DINING	20 FRESH LOBSTER FRIDAY	21 CHATEAUBRIAND FOR TWO
22 <i>Sunday Brunch</i>	23	24	25 MEET & GREET	26 4 FOR 2 DINING	27 REEL-THEM-IN DINNER	28 CHATEAUBRIAND FOR TWO
29 CLUB CLOSED	30					

ON MONDAYS AND TUESDAYS THE KITCHEN CLOSSES AT 3 PM AND THE LOUNGE CLOSSES AT 6 PM

October

2024

SUN	MON	TUES	WEDS	THUR	FRI	SAT
		1	2 POT OF GOLD	3 CHARCUTERIE EXTRAVAGANZA	4 WINE & DINE	5 <i>Oktoberfest</i>
6 CLUB CLOSED	7	8	9 POT OF GOLD	10 CHARCUTERIE EXTRAVAGANZA <i>Bridge Night</i>	11 FRESH LOBSTER FRIDAY	12 <i>Oktoberfest</i>
13 <i>Sunday Brunch</i>	14 CLUB CLOSED FOR <i>Columbus Day!</i>	15	16 POT OF GOLD	17 CHARCUTERIE EXTRAVAGANZA	18 WINE & DINE	19 <i>Oktoberfest</i>
20 CLUB CLOSED	21	22	23 POT OF GOLD	24 CHARCUTERIE EXTRAVAGANZA	25 REEL-THEM-IN DINNER	26 <i>Oktoberfest</i>
27 <i>Sunday Brunch</i>	28	29	30 <i>Fall Harvest Wine Dinner</i>	31 <i>Happy Halloween!</i>		

ON MONDAYS THE KITCHEN CLOSSES AT 3 PM AND THE LOUNGE CLOSSES AT 6 PM

MORTGAGE ELIMINATION CAMPAIGN

We are thrilled to announce the launch of an exciting and strategic campaign aimed at eliminating the mortgage for the Foundation for the Preservation of the Historic Millett Opera House. The Millett Opera House currently holds a 10-year fixed-rate mortgage note set to mature on December 15th, 2027. Our primary objective with this campaign is to pay off the \$1,950,000 mortgage (including expenses) and secure full ownership of this beloved landmark. The Foundation owns the building, and the Austin Club has a 50 year lease to occupy the space. This long-term lease guarantees the stability and continuity of the Club, ensuring it remains a treasured asset for future generations.

You may be wondering: *Why does the Club need to pay off the Foundation's mortgage?* The answer lies in the financial obligations tied to this arrangement. The Club has guaranteed the mortgage and is currently paying around \$9,000 per month to the Foundation to cover the mortgage payments. If the interest rate on the mortgage increases after December 15, 2027, the Club's expenses will rise, as the Foundation itself has no recognizable income to offset these costs. By eliminating the mortgage, we not only secure the future of the Millett Opera House but also protect the financial well-being of the Club.

We have assembled a dedicated committee with three focused sub-committees to explore various sources of income. We are pleased to share two significant developments:

1. A strategic plan for mortgage elimination has been unanimously approved by the entire Austin Club Board of Directors.
2. Each committee member and board member has independently pledged a financial contribution to the cause. With this unwavering support, we are confidently moving forward with this endeavor.

The funds raised during this campaign will be exclusively used to pay down and ultimately pay off the Foundation for the Preservation of the Historic Millett Opera House mortgage. As this journey begins, we want to keep you informed every step of the way. You will receive future correspondence from the committee regarding how you can contribute, along with suggestions on how to turn your generosity into potential tax savings!

Imagine the day when we can proudly say that the Millett Opera House is debt-free, standing as a testament to our collective efforts and dedication. This is a legacy we can all be proud of, preserving history while securing a vibrant future.

Stay tuned for more updates!

Meet the New General Manager

A new era begins at the Austin Club!

On January 1, 2025, the Austin Club will usher in a new chapter as Paul Kornfeind steps into the role of General Manager, bringing with him a wealth of experience and a passion for hospitality. To mark this exciting transition, we invite you to join us for a special meet-and-greet event on **Wednesday, September 25th, 2024, from 5:00 PM to 7:00 PM**. This will be an excellent opportunity to get to know Paul, his lovely wife Julie, and to enjoy complimentary appetizers and refreshments.

A Life Rooted in Hospitality

Paul Kornfeind's journey to the Austin Club began in Chicago, where he was born as the fifth child in a family of eight. Raised by his parents, Paul Sr. and Theresa Kornfeind, alongside his five sisters, Paul's early exposure to the world of hospitality started at Sunset Ridge Country Club in Northbrook, Illinois, where he worked as a caddie. His passion for the culinary arts led him to cook his way through high school, eventually becoming a lead cook in college to fund his tuition at the University of Wisconsin Stout, where he earned his bachelor's degree in Hospitality and Restaurant Management. With over 32 years of leadership experience in private clubs, Paul's expertise spans every aspect of club management. His career has been driven by a deep commitment to excellence and a love for creating memorable experiences for members.



Paul and Julie

Family and Personal Interests

Paul's life took a joyful turn 23 years ago when he met Julie, the love of his life. Together, they have shared countless adventures and built a beautiful life, including raising two stepsons. Five years ago, the birth of their grandson Sebastian brought a new sense of purpose and happiness into their lives. After holding Sebastian for the first time during a visit to Austin, Paul and Julie knew their hearts belonged in Texas. They moved from Appleton, Wisconsin, to be closer to their grandson and have never looked back.

Outside of work, Paul enjoys indulging in his hobbies, which include cooking gourmet meals, exploring fine wines, playing water volleyball, and traveling. He also has a passion for music, particularly the Chicago Blues, which he plays on his bass guitar.

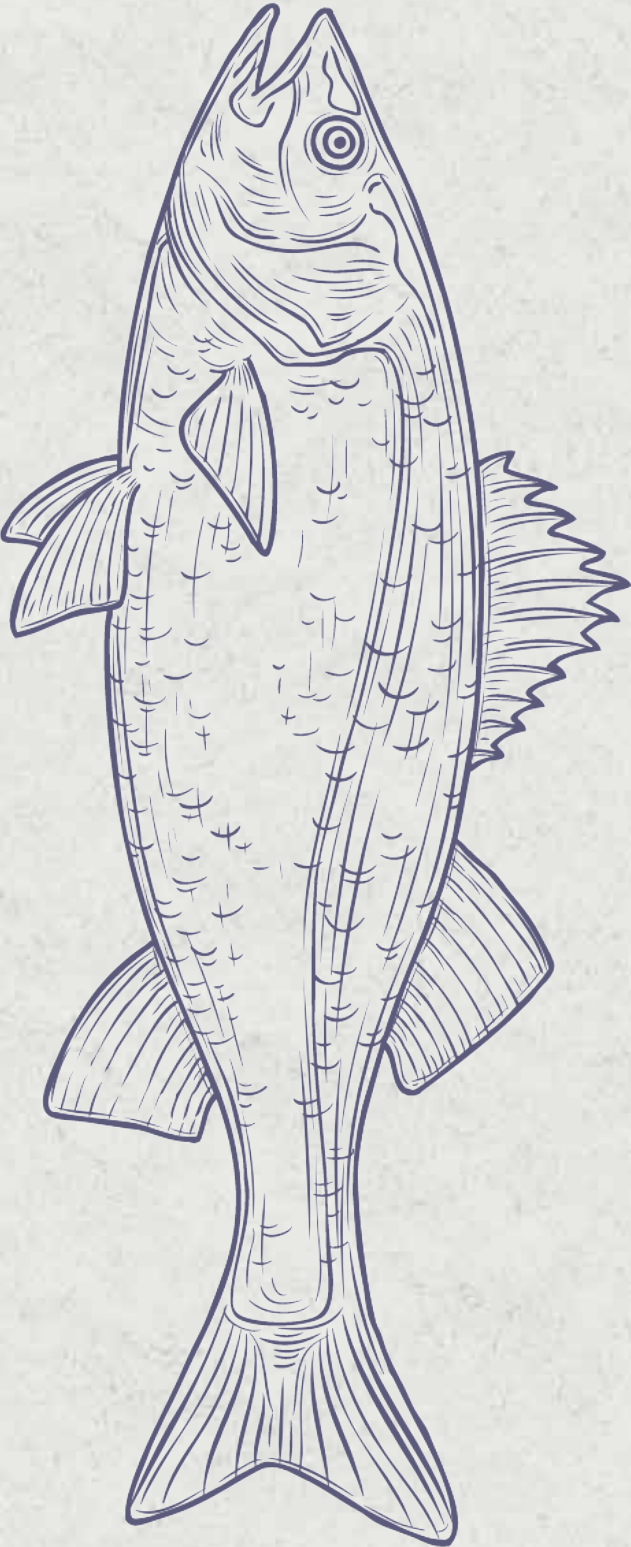
Join us to Meet Paul & Julie

We warmly invite you to come by on September 25th to meet Paul and Julie and officially welcome them into the Austin Club family. Not only will you have the chance to connect with them, but you could also walk away \$5,000 richer, thanks to our weekly Pot of Gold event! The excitement begins at 5:30 pm with a random drawing for a cash prize of \$1,000, which could climb up to \$5,000. In addition to the cash prize, we'll also be holding a door prize raffle for all attendees.

This is an event you won't want to miss - join us in celebrating the beginning of a new era at the Austin Club!

REEL-THEM-IN SEAFOOD DINNER

The Austin Club invites you to embark on a seafood extravaganza that will tantalize your taste buds and transport you to the coast. Savor the freshest catches and exquisite flavors, all crafted with care to create an unforgettable dining experience. Gather your friends and family, and join us on ***Friday, September, 27th and Friday, October 25th***, for a seafood feast that promises to reel you in! From the first bite to the last, our Reel-Them-In Seafood Dinner is a celebration of the ocean's bounty and a testament to culinary excellence. **The price per person will vary depending on the entree you select.** The main dinner menu will not be available this evening to allow our culinarians to focus on your seaworthy culinary adventure.



A FEAST FROM THE SEA

Shrimp Cocktail: Succulent, chilled shrimp served with a zesty homemade cocktail sauce and a wedge of lemon.

New England Clam Chowder: A Creamy, rich chowder loaded with tender clams, potatoes, and a hint of smoky bacon.

Main Entree Choices:

Grilled Lobster Tail: Tender cold water 12oz lobster tail, grilled to perfection, served with drawn butter and a side of garlic mashed potatoes.

Blackened Red Snapper: Fresh red snapper fillet, blackened and served with mango salsa and a side of rice pilaf.

Seafood Paella: A vibrant Spanish rice dish filled with shrimp, mussels, clams, and chorizo, infused with saffron and spices.

Key Lime Pie: A refreshing, tangy key lime pie with a graham cracker crust, topped with whipped cream.

Featured Beverages: Choose from a variety of crisp, chilled white wines to compliment your seafood feast or enjoy a range of refreshing, sea-inspired cocktails, including classic mojitos and signature martinis.

To reserve your spot "on the boat" please call us at 512-477-9496 or email Heidi at frontdesk@austinclub.com.

NINE ON NINTH

The Austin Club is thrilled to unveil our latest cocktail menu, "Nine on Ninth" where our talented mixologists have crafted an array of refreshing and flavorful drinks that are sure to elevate your dining experience. Whether you're unwinding after a long day or enjoying a night out with someone special, our new cocktail selection offers something for everyone - each drink priced at just \$9.

Enjoy a sneak peek!

ESPRESSO MARTINI: A bold blend of Tito's Vodka, Kahlua, Frangelico, & a double shot of espresso, this cocktail is the perfect pick-me-up with a smooth rich finish.

HURRICANE PRISCILLA: Transport yourself to the Carribbean with this vibrant mix of light & dark rum, passion fruit juice, orange juice & a splash of grenadine. For an extra kick, ask for a shot of 151 rum to make it a true category five experience.

SOUTH TEXAS SANGRIA: A classic sangria with a Texas twist, this refreshing cocktail combines the familiar with the bold flavors of the Lone Star State. *You've had the rest, now come taste the best*



MILLETT'S OLD FASHIONED: A modern twist on this timeless classic. It's a must try for any Old-Fashioned aficionado.

APEROLLI: Delight in the sophisticated flavors of Hendrick's gin, Aperol, sweet vermouth & lemon juice, all perfectly balanced in this elegant cocktail.

PINK FIZZ: A bubbly mix of Deep Eddy Ruby Red Vodka, lime juice & a splash of soda, for a crisp refreshing sip!

FRENCH MARTINI: Inspired by the 2024 Olympic Games, this French Favorite blends Vanilla Vodka, Chambord, pineapple & lemon juice into a cocktail that's as chic as it is delicious.



Join us for the "**NINE ON NINTH**" fall cocktail menu promotion and pair any of these delightful cocktails with one of our beautifully crafted charcuterie boards. We can't wait to serve you!



ART AND ARCHITECTURE



**BY LAURA S. FOWLER
THE AUSTIN CLUB HISTORIAN**

BRONZE ANGEL

**ARTIST: UNKNOWN
MEDIUM: BRONZE CAST
DIMENSIONS: 36" x 12"**



All who enter the Austin Club first floor main reception are greeted by a large bronze angel. The work was purchased at auction by the Austin Club General Manager Kenneth C. Richardson at a fraction of the cost normally associated with such work.

Bronze Angel is representative of a style of bronze cast sculptures intended to convey a message of dynamic resilience and heroism like that of the *Winged Victory (Nike)*, a six foot statue discovered on the remote Greek island of Samothrace by the French diplomat and amateur archeologist Charles Champoiseau in the 19th Century. The rediscovered *Winged Victory* has been on exhibit in the Louvre since shortly after 1863.

Image 2024 Courtesy of Joi Conti Photography

The heroic struggles of leadership of the Austin Club to restore, preserve, and protect Millett's Opera House make *Bronze Angel* and those works that inspired her creation, a perfect symbol to greet all who enter.

Members are encouraged to share their experiences related to the art and architecture of the Austin Club with Laura Fowler at lfowler@thefowlerlawfirm.com for inclusion in upcoming columns and posts. Laura Fowler serves as pro bono historian and pro bono legal counsel to the Austin Club and Millett Opera House Foundation, which owns and lovingly preserves Millett's Opera House. In her spare time, Laura owns and serves as a very hands on Managing Shareholder of the Fowler Law Firm PC.

¹ <https://www.neh.gov/humanities/2017/summer/curio/searching-the-true-origins-the-louvres-winged-victory>

² *The winged Victory of Samothrace (circa 190 B.C.E) is one of the rare Greek statues whose exact original location is known. It was made as an offering to the gods for a sanctuary on the Greek island of Samothrace. Placed at a height, people could see her afar. That is why, in a nod to her original lofty home, she adorns the top of Daru staircase in the Louvre Museum in Paris.*

<https://www.louvre.fr/en/explore/the-palace/a-stairway-to-victory>

³ *A Complete History of the Austin Club by Laura S. Fowler (2023) is available for purchase at the Austin Club. All proceeds of sale support The Foundation for the Preservation of the Historic Millett Opera House and the Austin Club.*

OKTOBERFEST

EXTRAVAGANZA

As the crisp autumn air sweeps through Austin, the Austin Club invites you to immerse yourself in the vibrant spirit of Oktoberfest! Every Saturday in October, our club transforms into a Bavarian haven, brimming with the aromas, flavors, and joyful sounds of this legendary German festival. Join us for a feast that marries the heartwarming traditions of Germany with the bold, unique tastes of Texas. For just \$45 per person, indulge in a four-course international journey. The main dinner menu will not be available this evening to allow our culinarians to focus on stamping your passport as you embark this culinary adventure. The pub menu will be available in the lounge.

A FEAST TO REMEMBER:

Cucumber Salad: Refresh your palate with a crisp salad of thinly sliced cucumbers, onions, dill, and a tangy vinegar dressing.

Appetizer Board of Bratwurst & Sausages to Share: Indulge in a trio of sausages including the timeless German Bratwurst, the delicate Weisswurst, hearty smoked Texas sausage along with small German style pretzels.

Pork Schnitzel Entree: Delight in golden crispy breaded pork cutlets served with a bright lemon wedge, sauerkraut, rotkohl (*red cabbage*), and buttery herb-sauteed spaetzle (*noodles*).

Apple & Raisin Strudel: Enjoy a warm flaky apple strudel dusted with powdered sugar and served with a scoop of house-made vanilla ice cream.

German Beer Selection: Choose from an array of specially priced German beers including; lagers, pilsners, & wheat beers, along with some German-style craft beers.

Gather your friends and family, don your lederhosen and drindls, and join us at the Austin Club for a celebration of culture, community, and culinary delights. Reserve your spot today and join us for our Oktoberfest celebration, call us at 512-477-9496 or email Heidi at frontdesk@austinclub.com.

We look forward to sharing these special evenings with you.

PROST! (*Cheers!*)





CHARCUTERIE EXTRAVAGANZA

Every Thursday in October

Celebrate the art of charcuterie with an exclusive event at the Austin Club, where members can indulge in a curated selection of artisanal meats, cheeses, and accompaniments. The evening will consist of a seated dinner featuring a multi-course meal with each course incorporating elements of charcuterie. For just *\$55 per person*, indulge in a four-course international journey. The main dinner menu will not be available this evening to allow our culinarians to focus on providing you with individually hand crafted artistic delight. The pub menu will be available in the lounge.

EVENT HIGHLIGHTS

Welcome Reception

1. *Guests will be greeted with a complimentary glass of sparkling wine.*
2. *Live acoustic piano music to set a sophisticated and relaxed ambiance.*

Gourmet Pairings Dinner

First Course: *Charcuterie board served family-style with artisanal meats, cheeses, fresh fruits, nuts, and a honey drizzle*

Second Course: *Charcuterie-inspired antipasto salad with mixed greens, cured meats, marinated vegetables, and aged cheese*

Third Course: *Grilled lamb chops, petite fillet, or Chilean sea bass topped with an individual charcuterie-infused sauce, with truffle mashed potatoes and a roasted bouquetiere of fall vegetables*

Dessert: *Honey Ricotta Cheesecake with Fig Compote paired with a Kendall Jackson Late Harvest Reisling. See page 11 for the recipe of this delicious dessert.*

These Charcuterie Extravaganza nights promise to be a memorable and indulgent evening, celebrating the rich flavors and craftsmanship of charcuterie in an elegant and interactive setting. To reserve your table please call us at 512-477-9496 or email our lovely receptionist Heidi at frontdesk@austinclub.com



HONEY RICOTTA CHEESECAKE WITH FIG COMPOTE

A delightful twist on the classic cheesecake, this Honey Ricotta Cheesecake offers a rich creamy texture with a subtle hint of honey. Topped with a luscious fig compote, it combines the sweet and tangy flavors perfectly, making it an exquisite end to a gourmet meal.

SERVING: 16 | PREP TIME: 20 MIN | COOK TIME: 1 HR 25 MIN

INGREDIENTS

FOR THE CRUST:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup sugar
- 1/2 cup unsalted butter, melted

FOR THE CHEESECAKE FILLING:

- 2 cups ricotta cheese
- 1 cup cream cheese, softened
- 3/4 cup honey
- 4 large eggs
- 1 tsp vanilla extract
- 1 tblsp lemon zest

FOR THE FIG COMPOTE:

- 1 cup dried figs, chopped
- 1/2 cup water
- 1/4 cup honey
- 1 tsp vanilla extract
- 1 tblsp lemon juice

INSTRUCTIONS

FOR THE CRUST:

1. Preheat the oven to 350°F (175°C)
2. In a medium bowl, mix the graham cracker crumbs, sugar, & melted butter together.
3. Press the mixture into the bottom of a 9-inch springform pan, ensuring it is firmly packed.
4. Bake the crust for 10 minutes, then set aside to cool.

FOR THE CHEESECAKE FILLING:

1. In a large mixing bowl, combine ricotta cheese, cream cheese, & honey. Beat until smooth and creamy.
2. Add eggs one at a time, beating well after each addition.
3. Mix in vanilla extract and lemon zest.
4. Pour the filling over the cooled crust, smoothing the top with a spatula.

BAKING:

1. Place the springform pan on a baking sheet and bake in the preheated oven for 50-60 minutes, or until the center is set and the edges are lightly golden.
2. Turn off the oven and leave the cheesecake inside with the door slightly open for an additional hour.
3. Remove the cheesecake from the oven and let it cool to room temperature, then refrigerate for at least 4 hours or overnight.

FOR THE FIG COMPOTE:

1. In a small saucepan, combine chopped figs, water, honey, vanilla extract, & lemon juice.
2. Bring to a boil over medium heat, then reduce heat and simmer for 10-15 minutes, or until the figs are soft and the mixture has thickened.
3. Let the compote cool to room temperature before using.

SERVING:

Transfer the cheesecake to a serving plate, top with fig compote, and slice to serve, optionally garnishing with fresh mint leaves or a drizzle of honey.

Fall Harvest Wine Dinner

Wednesday, October 30th 6pm

Autumn is upon us, and what better way to celebrate than with an exquisite evening of fine dining and exceptional wines? We are delighted to invite you to our Fall Harvest Wine Dinner on *Wednesday, October 30, 2024*, beginning at 6 p.m. For just \$65 per person, indulge in a four-course culinary journey perfectly paired with wines that will captivate your taste buds and warm your soul. The main dinner menu will not be available this evening to focus on this dining experience. The pub menu will be available in the lounge.

Menu Highlights

Soup Course: Begin your evening with a Creamy Mushroom Soup featuring a crispy mushroom topping, elegantly served in a fresh butternut squash. This delightful dish is paired with the smooth and rich Sonoma Cutrer Barrel-Aged Chardonnay.

Second Course: Savor the luxurious Breast of Duck Galantine accompanied by a classic Sauce Cumberland.

Sorbet Course: Cleanse your palate with a refreshing Ripe Pears and Tart Apple Sorbet.

Entree: Experience the pinnacle of culinary artistry with a Roast Rack of Lamb served on a bed of roasted garlic and parmesan risotto, completed by rainbow-colored gourmet baby carrots. This exquisite entree is paired with 8 Years in the Desert by Orin Swift, a complex blend of Zinfandel, Petite Sirah, and Syrah. This wine is described as a journey through velvet walls of blackberry jam, reduced strawberry, and a touch of rhubarb, finishing with round, ripe tannins, fresh plum, and dark chocolate.

Dessert: Conclude your evening on a sweet note with a delicate Meringue Swan, paired with a luscious Kendall Jackson Late Harvest Riesling, offering a perfect balance of sweetness and acidity.

Reserve your spot today and join us for a celebration of the fall harvest in the company of good friends and great wines. Call 512-477-9496 or email Heidi at frontdesk@austinclub.com.

We look forward to sharing this special evening with you!





THANKSGIVING BRUNCH

Thursday, November 28th

Thanksgiving is a time to come together, and we are excited to invite you to join us for a special celebration at our Thanksgiving Brunch on **Thursday, November 28, 2024**. Reservations are taken on the half hour from 11 a.m. to 1 p.m. Private rooms for family gatherings are also available by request, please contact Sarah by email at catering@austinclub.com.

Indulge in a traditional Thanksgiving feast, lovingly prepared by our talented chefs. From succulent roasted turkey and savory stuffing, endless cold shrimp and fresh gulf coast oysters to creamy mashed potatoes and rich gravy, every dish will evoke the comforting flavors of home. And don't forget to save room for our show stopping dessert table, featuring an array of delectable sweets that will delight your taste buds and leave you craving more!

PRICING:

Adults: \$49.95

Children: \$14.50

This event is the perfect occasion to bring your family and friends together for a heartwarming meal and joyous celebration. We promise an afternoon filled with delicious food, wonderful company, and memories that will last a lifetime.

To reserve your spot, please call us at 512-477-9496 or email Heidi at frontdesk@austinclub.com.

WELCOME BACK RECEPTION

Tuesday, January 21st, 2025

The Austin Club hosts a reception welcoming back our elected officials every two years. For this event, we send invitations to all elected officials, commissioners, and judges. This event is by invitation only - and you can receive your invitations by becoming a sponsor! We offer five levels of sponsorship for you to choose from, each offering varying benefits as described below :

DIAMOND - \$2,000 CONTRIBUTION (16 INVITATIONS) *LIMITED TO 8 SPONSORS

- BANNER ON EVENT DAY
- LOGO POSTED AROUND EVENT
- FULL PAGE IN SPONSOR BOOK
- LOGO LISTED IN SPONSOR SCROLL

PLATINUM - \$1,000 CONTRIBUTION (10 INVITATIONS)

- LISTED IN SPONSOR SCROLL
- LOGO POSTED AROUND EVENT
- 1/2 PAGE IN SPONSOR BOOK

GOLD - \$750 CONTRIBUTION (6 INVITATIONS)

- LISTED IN SPONSOR SCROLL
- GOLD SPONSOR BANNER LISTING
- 1/3 PAGE IN SPONSOR BOOK

SILVER - \$400 CONTRIBUTION (4 INVITATIONS)

- LISTED IN SPONSOR SCROLL
- LISTING IN SPONSOR BOOK

BRONZE - \$200 CONTRIBUTION (2 INVITATIONS)

- LISTED IN SPONSOR SCROLL
- LISTING IN SPONSOR BOOK

-
- Diamond - \$2,000 Contribution (16 Invitations) * Limited to 8 sponsors
 - Platinum - \$1,000 Contribution (10 Invitations)
 - Gold - \$750 Contribution (6 Invitations)
 - Silver - \$400 Contribution (4 Invitations)
 - Bronze - \$200 Contribution (2 Invitations)

Name: _____ Bill to AC Member #: _____

Bill to my CC #: _____ Exp. Date: _____

Enclosed Check #: _____ (Made payable to "The Austin Club")

Signature: _____

Contact Number: _____ E-mail: _____

Please PRINT your name or organization exactly as you would like it to be shown in the Welcome Back brochure: _____

* For additional information on sponsorship or to become a sponsor, please e-mail Taylor at clubadmin@austinclub.com



Member's Area



What's Your Quarter?

- If your last name starts with A-G your 3-month minimum dining spending ends Nov. 25th.
- If your last name starts with H-O your 3-month minimum dining spending ends Sept. 25th.
- If your last name starts with P-Z your 3 month minimum dining spending ends Oct. 25th.

Online Account Access

To access your online account, please visit our website and click Member Login where you will need to create an ID and password. Please note, the member number field needs to have a 0 (zero) in front of it (Ex: 1234 = 01234).

For assistance, Contact:

Jessica
membership@austinclub.com
 512.477.9496 Ext. 233

Find More at:
www.austinclub.com

- Hours
- Club Staff
- Calendar of Events
- Reciprocal Clubs
- Menus
- Member Login
- ...And More!

Reciprocal Club Usage

Dine, host meetings, work out, stay overnight and so much more at one of our reciprocal clubs, in the states or abroad!

To utilize one of the clubs please contact membership@austinclub.com for your letter of introduction today!

For a current list of reciprocal clubs please visit austinclub.com/reciprocal

We want to hear from you!

The Austin Clubber's goal is to not only inform you of club events, but to put the spotlight on members. Have you or a loved one won an award? Is there an event you want to see happen or a member of the staff you want to commend? Whatever ideas or accomplishments you have we want to know!

Contact:
 Taylor
clubadmin@austinclub.com
 512.477.9496 Ext. 218

Happy Sept. Birthday!

Choose a day to celebrate with a complimentary dinner or luncheon from the standard menu or lunch buffet when you present this certificate to your server.

*Certificate is valid for entree, dessert, and non-alcoholic beverage. Not valid for use with any dining promotion. Can be used on Sunday Brunch (excluding special events).

Member Number _____

Happy Oct. Birthday!

Choose a day to celebrate with a complimentary dinner or luncheon from the standard menu or lunch buffet when you present this certificate to your server.

*Certificate is valid for entree, dessert, and non-alcoholic beverage. Not valid for use with any dining promotion. Can be used on Sunday Brunch (excluding special events).

Member Number _____

Please Make Reservations

In order to address the costs of lighting, labor, air conditioning, etc., we ask that you attempt to make dinner reservations if possible. Based on the number of reservations, or lack thereof, the manager has been given authorization to close the main dining room/kitchen after all reservations have been addressed or all guests currently dining have been served.

*The lounge will remain open as long as there are members & guests in the Clubhouse.

The Austin Club
110 East 9th Street
Austin, TX 78701
(512) 477-9496

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People with mobility disabilities and other patrons who cannot use stairs can gain access to the Austin Club through the west entrance in the alley. For more information on access issues, call 512.477.9496 or email kenr@austinclub.com.